

Winter Newsletter 2022



Hellebores – reliable winter colour for the garden!

Although we don't usually open gardens during winter, be assured, we are BUSY! Open Gardens SA uses this time to plan and organise our spring program of open gardens – our busiest time of the year. Winter also is the time to hold our Annual General Meeting and organise our information get-together for the owners of the gardens opening for the next season. Unfortunately, this event has been difficult to host over the last couple of years due to Covid restrictions, hopefully this year will run smoothly! Winter is a great time to catch up with some reading, so we have two book reviews in this edition, together with other interesting articles! We hope you enjoy our Winter Newsletter.

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- Early spring program of Open Gardens
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- Plant Profile - *Theobroma cacao* - Cocoa Beans

Early Spring Open Gardens - A full list will be available on our Website soon!

September 03 - 04, 2022
Avondale – Rhynie

September 18 (Sunday Only)
Al Ru Farm – One Tree Hill

September 24 - 25
Gasworks Cottages –
Strathalbyn
Dunedin - Strathalbyn

October 01 - 03 (October
Long Weekend, 3 days)
Avondale – Rhynie (2nd
Opening)

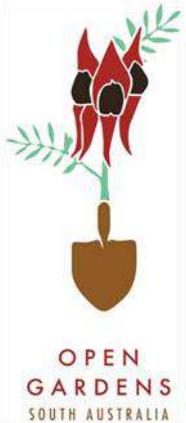
October 01 - 02 (Not open
Monday Public Holiday)
Anna's Garden - Clarence
Gardens
Rosenthal Gully - Bridgewater

October 08 - 09
Michell Garden – Kensington
Park
TickleTank – Mt Barker

**See details of the program on
our website soon:**

<http://opengardensa.org.au/>

Open Gardens SA Annual General Meeting



Notice has been given that the Annual General Meeting of Open Gardens South Australia Inc will be held on:

Date: Monday June 20, 2022
Time: Commencing at 6pm
Venue: SA Country Women's Association House, 30 Dequetteville Terrace, Kent Town.

Order of Business

- Minutes from AGM 2021.
- Consideration of the Accounts.
- Report from Chair of the Committee.
- Election of committee members.

Please note there will be no guest speaker this year.

Election of Committee Members

- The election of committee members will take place at the AGM on 20 June 2022.
- The Committee comprises a minimum of 10 people and a maximum of 18 people.
- A committee member must be a current paid up member of OGSA Inc.
- Retiring committee members are eligible to stand for re-election without nomination.
- Any other member who wishes to stand for election must be nominated by a current member of OGSA. Both the nominee and the proposer must sign the nomination and send it by email to the [Secretary](#) or by post to PO Box 1184, Stirling SA 5152.
NOTE: OGSA Members were advised by email of these requirements prior to the deadline.

We invited OGSA Members to attend. Please also note there will be no guest speaker this year.



Open Gardens SA – Photographs of some of the gardens opening this coming Spring!



Dunedin – Strathalbyn



Rosenthal Gully - Bridgewater



Avondale - Rhyne



Anna's Garden - Clarence Gardens



Tickle Tank – Mt Barker

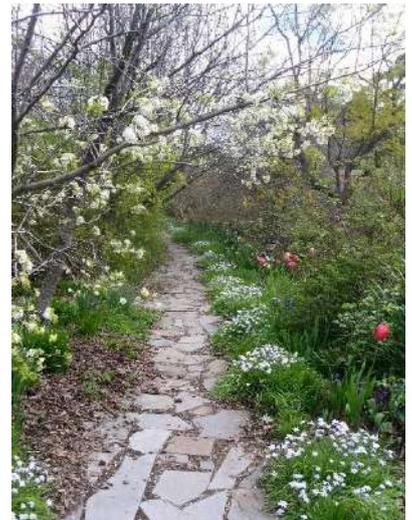
Follow OGSA on Facebook and Instagram



OGSA Recommends...

We recommend you always check our website to confirm garden opening details prior to visiting. The website is an up-to-date, reliable and informative site which lists each open garden with a description of the garden, address (including a map), photographs, the availability of refreshments etc. The official Garden Notes written by the garden owner are also provided which you can read in advance or print and take a copy with you for your garden visit. Importantly, our website will always list any late additions or cancellations to our garden opening program.

<http://opengardensa.org.au/>



Avondale – Rhynie



Al Ru Farm – One Tree Hill

During the Winter months Open Gardens SA usually takes a break from opening gardens to the public – however the Committee spend much of this time planning for the Spring program and we have a very exciting and busy spring 2022 program of open gardens. Below is a glimpse of our anticipated early spring gardens.

Subject to change so please always refer to Open Gardens SA website for the most up to date details -

<https://www.opengardensa.org.au/current-season>

The full garden details will available on the OGSA website prior to the commencement of the spring program.

OGSA 2022 Early Spring Calendar

Entry Fee \$8 per Adult, Limited Concessions available, Under 18 free. We encourage visitors to bring cash as EFTPOS facilities may not always be available.

SEPTEMBER 2022

03 - 04 September

Avondale – Rhynie. An informal country garden transformed each spring when thousands of beautiful bulbs burst into flower adding a patch of living colour to the green countryside. The bulbs were first planted decades ago by the mother of the current owner and have been encouraged to multiply and naturalise over the years. Requiring no summer water and perfectly suited to the local climatic conditions they have thrived and now each spring their foliage and flowers fill the garden and spill over into the adjoining paddock.

Size: 2 acres.

18 September (Sunday Only)

Al Ru Farm – One Tree Hill. Inspired by visits to gardens all over the world, Ruth Irving has used vision, her artistic eye and her talent as a plants woman to transform 10 acres of Al Ru Farm grazing land into a charming country garden. A stylish garden crammed with choice plants make an unforgettable spring display. Highlights will be thousands of bulbs including ranunculi and tulips in spectacular drifts of dazzling colour. In the woodland, bluebells, aquilegia, campanula, hellebores and naturally seeded bright pink geraniums.

Size: 10 acres.

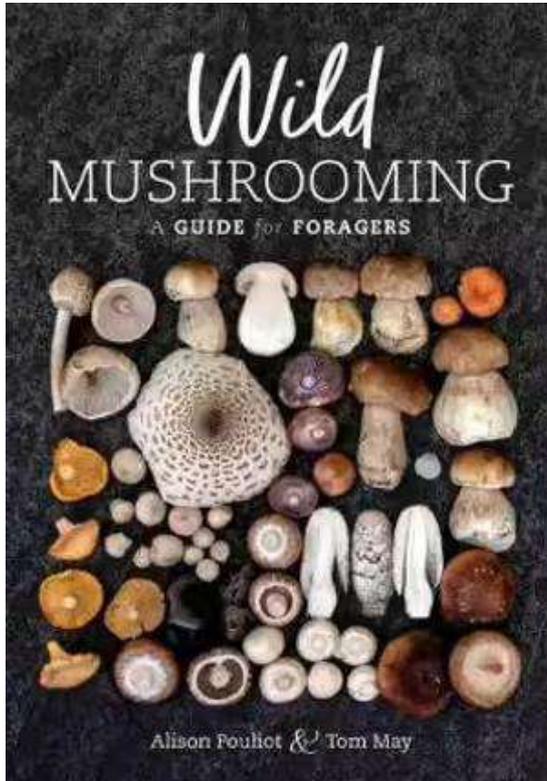
Please Note: For 2022 gardens will only open if deemed safe to do so by SA Health Authorities and will follow COVID-19 guidelines if required. Open Gardens SA will arrange a COVID Safe Plan for each garden if required.



Book Review - WILD MUSHROOMING – A Guide for Foragers

by Alison Pouliot & Tom May, CSIRO Pub., Clayton South, Vic. 2021.

Review By Trevor Nottle



Now that winter has arrived, we are bemused on early morning walks with our dog to see warmly clad individuals, swathed in mufflers and snugly hatted gingerly stepping through the piles of leaves and grassy undergrowth in the small woody plots scattered hereabouts.

Everyone knows who these strangers are moving slowly in the fog and low flying cloud, eyes intent on the ground beneath their stoutly shod feet. Prodding the thatch of

the forest floor, gently lifting the wads of pine needles, eyeing the sheets of moss for tell-tale bumps; these are the mushroom foragers looking for a free and delicious feed.

It is a form of hunting that calls for some special and skilled knowledge, and the experience of guided learning from someone who knows what they are about. Without these pre-requisites the hunting can be fraught with danger – even untimely death.



Photo: Slippery Jacks.

Mushrooms have many look-alike forms that mislead the unknowing so an authoritative book published by a leading scientific organisation and aimed at educating beginners is a most welcome thing to have near at hand. What have we got here, how

do I identify it accurately and what's what with this lot are keys to developing the knowledge that leads to confidence.

In 'our' little woods we have found orange pine mushrooms, slippery jacks, porcini and others of which we are unsure. Fortunately for us, and our heirs and successors, *Wild Mushrooming* has stopped us eating several very risky look-alikes – Yellow Stainers, which we thought were field mushrooms and what we thought were Saffron Milk Caps but were not.

This book is affordable, beautifully illustrated, offers a great list of synonyms and is organised very cleverly so that the deadly and unpleasant tasting mushrooms are identified and discussed separately from those that are edible. There are straightforward warnings about those that need treatment prior to cooking, those that change flavour on cooking and those that react when cooked with wine. And there is a selection of recipes too.

As interest grows in foraging wild foods this book will become a standard on many bookshelves alongside *What Bird is that?* and *What Plant Where?*

Disclaimer: OGSA suggests forage with caution! Many wild mushrooms are highly nutritious, delicious, and safe to consume, others pose a serious risk to your health and can even cause death if ingested.

Theatre in the Garden - *Too Much Sun*.



Open Gardens SA is very privileged to have an ongoing collaboration with *Blue Sky Theatre* in presenting Theatre in the Garden performed in a delightful garden setting each Summer. This collaboration is greatly valued and appreciated by Open Gardens SA and is a wonderful inclusion in our annual program of activities! Accordingly, we thought our readers would be interested in the Winter performance from the talented *Blue Sky Theatre* cast and crew.

A touch of summer sun this July

Blue Sky Theatre brings a touch of summer sun to July by presenting the South Australian premiere of *Too Much Sun* at Marion Cultural Centre's Domain Theatre.

Set in a beach house in the height of summer, it's the story of Audrey Langham, an accomplished actress of a certain age and a bit of a reputation.

She breaks down during rehearsals, storms off the stage and runs away to a summerhouse belonging to her daughter and son-in-law. Trouble is, they are NOT pleased to see her. In fact, she gets a warmer welcome from the star-struck widower next door and his troubled son.

As Audrey's stay progresses the mood changes from comedy to drama as an inappropriate clandestine tryst leads to tragedy.

According to the director, Dave Simms, this summer by the sea is hilarious and heartbreaking.



“Old wounds are reopened, and secrets are unearthed as each of the characters finds a way to shed the role they've been playing all their lives,” says Dave. “It's

fascinating getting to know them all as they reveal who they really are when they stop acting.”

Blue Sky Theatre's garden productions are a popular summer favourite. Now their winter shows are also gathering regular audiences. Weekend performances at 4 o'clock are ideal for winter, providing an opportunity to go for dinner after the show.

***Too Much Sun* is staged from July 29 to August 06 2022, at the Domain Theatre, Marion Cultural Centre, 287 Diagonal Road, Oaklands Park.**

Friday 29 July, Thursday 04 August and Friday 05 August at 7.30pm.

Saturday 30 July, Sunday 31 July and Saturday 06 August at 4.00 pm.

Tickets \$35 including complimentary program.

The Marion Cultural Centre is a five-minute drive from Adelaide's picturesque coastline and only twenty minutes from the CBD. Parking is free in the Westfield Marion and Bunnings car parks.

The foyer bar is open one hour before each performance and you're welcome to take your glass of wine into the theatre. How civilised.

Weekend shows at 4pm are ideal for dinner afterwards.

DOMAIN THEATRE BOX OFFICE 8375 6790

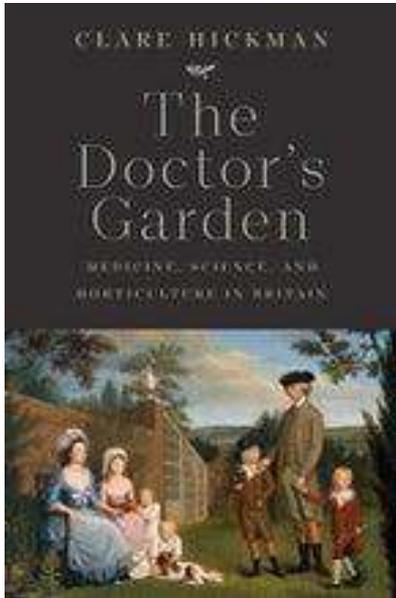
[Marion Cultural Centre – Just another Online Sites site \(red61.com.au\)](http://MarionCulturalCentre.com.au)



Book Review - THE DOCTORS GARDEN

by Claire Hickman, pub. Yale University Press, 2022.

Review By Trevor Nottle



The Best Book cupboard in our sitting room is an old china cupboard; the kind that once displayed the best tea service, teapot, cake stands, sandwich trays, sugar bowls, creamers and milk jugs and other domestic necessities in the days when serving afternoon tea was an important household ritual for house-proud women.

All that paraphernalia was long gone when we inherited the mahogany veneered and curved glass piece of furniture and declared it a store for a growing collection of old gardening books.

One of the books kept there is John

Coakley Letsom's *THE NATURALIST'S AND TRAVELLER'S COMPANION* of 1799. It is neatly bound in full calf and of a size that would easily slip into the outside pocket of a gentleman's frockcoat. Letsom wrote it as a guide to midshipmen who while sailing the world and learning the craft of sailing a ship were expected to be alert and observant in recognising and collecting natural resources with commercial and industrial potential. It is of interest to garden historians because it has some engravings of the means by which living plants could be transported across oceans at the end of the 18th century.

Letsom himself was a very interesting gent: a doctor trained in Edinburgh, London and Leiden, a citizen of the Age of Enlightenment, a keen gardener and a member of Sir Joseph Bank's network of learned men of science, taste and position. Born on Little Jost Van Dyke island in 1744 in the British Virgin Islands into an early Quaker settlement he was the son of a West Indian planter (slave owner) and an Irish mother, he grew up to be an abolitionist. He was one of twins, the only survivors of 7 sets of twin boys born to their mother. Letsom was sent to England for his schooling when he was 6.

The story of his life and influence is engaging and well told by his biographer Clare Hickman and shows Letsom as a well-rounded family man, successful doctor and gardener.

Without giving any more away I can thoroughly recommend this revelatory book.



Open Gardens SA Seasonal Program

The full listing of our open gardens with all the details and beautiful photographs will be available on our website soon:

<http://opengardensa.org.au/>

Our aim is to promote the enjoyment, knowledge, and benefits of gardens and gardening in the South Australian community, and to build strong public support for the development of gardens across the state.



Fabulous Winter Flowers Camellia Japonica



Lady Loch



Debbie

Winter Cooking –Chocolate Self Saucing Pudding.

Recipe – Di Michalk



On a cold, wet wintery night, few comfort food deserts can beat a delicious chocolate self-saucing pudding!

Chocolate is a food product made from roasted and ground cacao seed kernels, that is available as a liquid, solid or paste, on its own or as a flavoring agent in other foods.

Chocolate is the most popular sweet treat in the world. People around the world (but mostly in Europe and the United States) consume more than 3 million tons of cocoa beans a year, according to the World Cocoa Foundation. And, not only does eating chocolate make you feel good, it *may* also be good for your heart and your brain!

Preparation:

Lightly butter a 20cm round baking dish. Preheat your oven to 180C.

Ingredients:

4oz (120g) butter
1 cup sugar
1 egg
1 teaspoon vanilla essence
1 cup SR flour
2 tablespoons cocoa powder
½ cup milk
1½ cups hot water.

Method:

Cream the butter with ½ cup of the sugar. Add the egg and vanilla essence, beating in well. Fold in the sifted SR flour together with 1 tablespoon of the cocoa powder, alternatively with the milk. Pour this batter into the prepared baking dish. Mix together the remaining ½ cup of sugar and 1 tablespoon cocoa powder – sprinkle this mix evenly over the top of the cake batter. Gently pour in the hot water creating a layer of water over the mix. Bake in a moderate, preheated oven for 35 to 40 minutes.

Serve warm with fresh cream or icecream. Enjoy!



Plant Profile: *Theobroma cacao* - Cocoa Beans

From Wikipedia, the free encyclopedia.

The **cocoa bean** (technically **cocoa seed**) or simply **cocoa**, also called the **cacao bean** (technically **cacao seed**) or **cacao** is the dried and fully fermented seed of *Theobroma cacao*, from which cocoa solids (a mixture of nonfat substances) and cocoa butter (the fat) can be extracted. Cocoa beans are the basis of chocolate, and Mesoamerican foods including tejate, an indigenous Mexican drink that also includes maize.



Pods at various stages of ripening



Cocoa beans in pulps in a freshly cut cocoa pod



Left - Aztec sculpture with cocoa pod.

The word *cocoa* comes from the Spanish word *cacao*, which is derived from the Nahuatl word *cacahuatl*. The Nahuatl word, in turn, ultimately derives from the reconstructed Proto-Mije–Sokean word *kakawa*.

Cocoa beans are technically not beans or legumes, but seeds.

History.

The cacao tree is native to the Amazon rainforest. It was first domesticated 5,300 years ago, in equatorial South America, before being introduced in Central America by the Olmecs (Mexico). More than 4,000 years ago, it was consumed by pre-Hispanic

cultures along the Yucatán, including the Maya, and as far back as Olmeca civilization in spiritual ceremonies. It also grows in the foothills of the Andes in the Amazon and Orinoco basins of South America, in Colombia and Venezuela. Wild cacao still grows there. Its range may have been larger in the past; evidence of its wild range may be obscured by cultivation of the tree in these areas since long before the Spanish arrived.

Evidence suggests that cacao was first domesticated in equatorial South America, before being domesticated in Central America roughly 1,500 years later. Artifacts found at Santa-Ana-La Florida, in Ecuador, indicate that the Mayo-Chinchi people were cultivating cacao as long as 5,300 years ago. Chemical analysis of residue extracted from pottery excavated at an archaeological site at Puerto Escondido, in Honduras, indicates that cocoa products were first consumed there sometime between 1500 and 1400 BC.

Evidence also indicates that, long before the flavor of the cacao seed (or bean) became popular, the sweet pulp of the chocolate fruit, used in making a fermented (5.34% alcohol) beverage, first drew attention to the plant in the Americas. The cocoa bean was a common currency throughout Mesoamerica before the Spanish conquest.

Cacao trees grow in a limited geographical zone, of about 20° to the north and south of the Equator. Nearly 70% of the world crop today is grown in West Africa. The cacao plant was first given its botanical name by Swedish natural scientist Carl Linnaeus in his original classification of the plant kingdom, where he called it *Theobroma* ("food of the gods") *cacao*.

Chocolate was introduced to Europe by the Spaniards, and became a popular beverage by the mid-17th century. Spaniards also introduced the cacao tree into the West Indies and the Philippines. It was also introduced into the rest of Asia, South Asia and into West Africa by Europeans. In the Gold Coast, modern Ghana, cacao was introduced by a Ghanaian, Tetteh Quarshie.

Chocolate production.

To make 1 kg (2.2 lb) of chocolate, about 300 to 600 beans are processed, depending on the desired cocoa content. In a factory, the beans are roasted. Next, they are cracked and then deshelled by a "winnowing". The resulting pieces of beans are called nibs. They are sometimes sold in small packages at specialty stores and markets to be used in cooking, snacking, and chocolate dishes. Since nibs are directly from the cocoa tree, they contain high amounts of theobromine. Most nibs are ground, using various methods, into a thick, creamy paste, known as chocolate liquor or cocoa paste. This "liquor" is then further processed into chocolate by mixing in (more) cocoa butter and sugar (and sometimes vanilla and lecithin as an emulsifier), and then refined, conched and tempered. Alternatively, it can be separated into cocoa powder and cocoa butter using a hydraulic press or the Broma process. This process produces around 50% cocoa butter and 50% cocoa powder. Cocoa powder may have a fat content of about 12%, but this varies significantly. Cocoa butter is used in chocolate bar manufacture, other confectionery, soaps, and cosmetics.

Chocolate.

Chocolate is a food product made from roasted and ground cacao seed kernels, that is available as a liquid, solid or paste, on its own or as

a flavouring agent in other foods. Cacao has been consumed in some form since at least the Olmec civilization (19th-11th century BCE), and the majority of Mesoamerican people - including the Maya and Aztecs - made chocolate beverages.

The seeds of the cacao tree have an intense bitter taste and must be fermented to develop the flavor. After fermentation, the seeds are dried, cleaned, and roasted. The shell is removed to produce cocoa nibs, which are then ground to cocoa mass, unadulterated chocolate in rough form. Once the cocoa mass is liquefied by heating, it is called chocolate liquor. The liquor may also be cooled and processed into its two components: cocoa solids and cocoa butter. Baking chocolate, also called bitter chocolate, contains cocoa solids and cocoa butter in varying proportions, without any added sugar. Powdered baking cocoa, which contains more fiber than cocoa butter, can be processed with alkali to produce dutch cocoa. Much of the chocolate consumed today is in the form of sweet chocolate, a combination of cocoa solids, cocoa butter or added vegetable oils, and sugar. Milk chocolate is sweet chocolate that additionally contains milk powder or condensed milk. White chocolate contains cocoa butter, sugar, and milk, but no cocoa solids.



Chocolate is one of the most popular food types and flavors in the world, and many foodstuffs involving chocolate exist, particularly desserts, including cakes, pudding, mousse, chocolate brownies, and chocolate chip cookies. Many candies are filled with or coated with sweetened chocolate.

Chocolate bars, either made

of solid chocolate or other ingredients coated in chocolate, are eaten as snacks. Gifts of chocolate molded into different shapes (such as eggs, hearts, coins) are traditional on certain Western holidays, including Christmas, Easter, Valentine's Day, and Hanukkah. Chocolate is also used in cold and hot beverages, such as chocolate milk and hot chocolate, and in some alcoholic drinks, such as creme de cacao.

Although cocoa originated in the Americas, West African countries, particularly Côte d'Ivoire and Ghana, are the leading producers of cocoa in the 21st century, accounting for some 60% of the world cocoa supply.

With some two million children involved in the farming of cocoa in West Africa, child slavery and trafficking associated with the cocoa trade remain major concerns. A 2018 report argued that international attempts to improve conditions for children were doomed to failure because of persistent poverty, absence of schools, increasing world cocoa demand, more intensive farming of cocoa, and continued exploitation of child labor.

A Little Quote or Two



Winter Solstice 2022

The days are getting shorter and colder and afternoons spent soaking up the sun are well and truly behind us, especially in the southern states.

The Winter Solstice 2022 in the Southern Hemisphere will be at 6:43 pm on Tuesday, 21 June. (*Central Australia Time*).

The winter solstice marks the point at which the southern (or northern) hemisphere is tilted furthest away from the Sun.

Plant Profile: *Viola hederacea*, the Australian Violet

From Wikipedia, the free encyclopedia.



Viola hederacea, the **Australian violet**, is a species of flowering plant in the family *Violaceae*, native to Australia.

Description.

The Latin specific epithet *hederacea* means "like ivy", referring to the leaves which resemble the leaves of

Hedera species (which are not closely related).

The flowers are usually rather pale and washed-out looking, the anterior petal (the one at the bottom of the flower when looking face on), is widest towards its apex, and the mature seeds are brown. Well-developed leaves of *Viola hederacea* are also distinctive – semicircular in outline, about as broad as long, and usually rather dark green above and paler beneath.

Distribution.

This small herbaceous perennial is common and widespread in Victoria and Tasmania, along the Great Dividing Range in New South Wales north at least to the Barrington Tops area, in the far south-east of South Australia, and in a small area of the Adelaide Hills between Belair and Mount Lofty.

Cultivation.

True *Viola hederacea* is infrequently grown in gardens. It is a less spectacular plant than the cultivated species *Viola banksii*, with a more open, less robust habit and less striking flowers. Nevertheless, it is easy to cultivate.

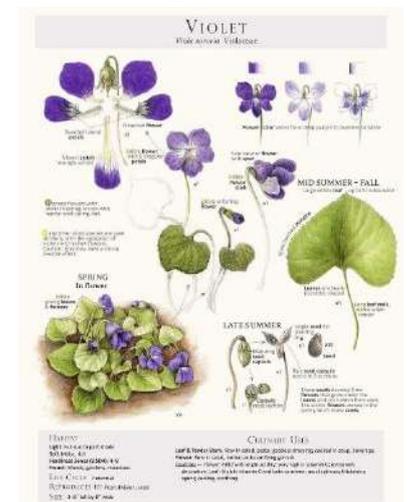
Most ornamental cultivars labelled as *Viola hederacea* are actually *Viola banksii*, which was until recently included within *V. hederacea* but differs in the more richly coloured flowers with an almost circular anterior petal and almost circular leaves with a deep sinus (*V. hederacea* has paler flowers with an obovate anterior petal and more or less reniform leaves with a broad sinus).

Viola banksii, commonly known as the **native violet**, is sold and grown throughout garden nurseries and grown and loved in gardens around Australia. For many years it was known as *Viola hederacea*, however, the species complex was revised in 2004 by Kevin Thiele, with the name *Viola banksia* being published in 2003 by



Kevin Thiele and Suzanne Prober. Although the Native Violet was initially collected by Banks and Solander, the type specimen was either lost or not provided until a collection by Jacques Labillardière in Tasmania. Thiele discovered that the original type specimen of *V. hederacea* collected by Labillardière was not the same as the hardier and showier plant later collected, cultivated and widely sold. This second form, native to the east coast from near Brisbane to Batemans Bay, he named *Viola banksii*. This species is distinguished by its striking purple and white flowers. As well, the fully developed leaves are almost circular in outline with a deep, narrow, v-shaped sinus at the base, and are usually rather bright, fresh green.

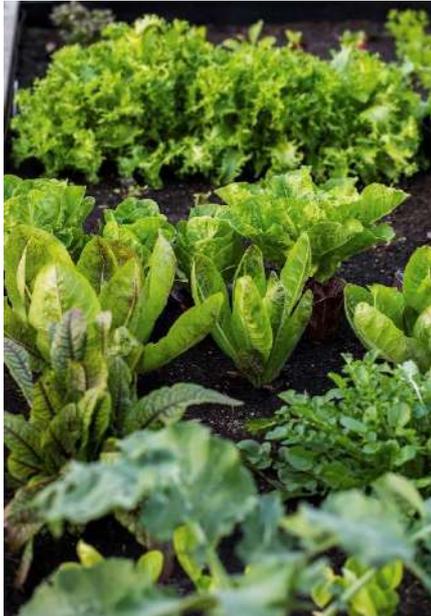
Viola banksia is a very easy plant to grow, and adaptable to different soil types as long as it gets sufficient moisture and at least half shade or more in a garden situation. It can be quite vigorous in heavier, moisture-retentive soils and spreads forming a natural low groundcover.



Winter Vegetables.

By Di Michalk.

The recent cost of living increases is difficult to escape – the media is filled with (often) alarming stories of massive price increases covering just about everything from housing, fuel, transport costs and the price of fruit and vegetables – especially lettuce!



One way to ease the pain and avoid the ever-increasing cost of food is to grow your own. Home gardeners have been doing this for years. Past generations nearly always had a patch of vegetables in the back garden, fruit trees, herbs or even a patch of berries. The humble lemon tree was a “must have” in most home gardens. (In this Newsletter, we are very likely to be talking to the already converted!)

Modern housing blocks often provide limited space to grow a vegetable garden – but there are always options. Consider growing them in large pots. Many herbs can be successfully grown in pots either outside, or inside on the kitchen windowsill. Another option is to seek out and join your local Community Garden – there are many and their popularity is growing. Community gardens not only provide a means to grow your own, but they also help people connect and meet new people in a friendly setting, learn new skills and share knowledge.

There is an enormous selection of books (and videos) available on “how to” grow your own food. Many are by local authors, so the advice is relevant and reliable. Check out the local library to source appropriate information. And of course, there is always the internet! Just be sure the information is relevant to your local conditions.

Gardening experts recommend staggering your vegetables throughout the winter months rather than planting them all at the same time.

Try planting seedlings in early winter. Vegetables and herbs for planting in June in cold areas of South Australia include beetroot, broad beans, broccoli, carrots, coriander, kale, leek, lettuce, parsley, parsnip, potato, radish, sage, silverbeet, spring onion, swede and turnip.

If frost is a problem in your area, consider making a cover for your plants by erecting poles around the veggie patch and using plastic to

protect your crops at night. Don't forget to remove the cover in the morning when the risk of frost has passed.

Some people may have enough space to erect a small glass or poly “hot house”. This greatly increases your



growing season as the plants are protected from the extremes of winter. A good idea if you have the space and are keen to grow your own!

Vegetable Seedlings are readily available at your local garden centre and are an easy way to get started. So, if you haven't tried growing your own home produce, why not have a go? It's a great way to get the kids involved and may just be the start of a new and rewarding passion!



The humble Lemon Tree – a home garden staple!





The garden pansy (Viola × wittrockiana) – a Winter garden favourite.

Open Gardens South Australia is a not for profit organisation
opening private gardens to the general public.

The purpose of Open Gardens SA is to educate and promote the enjoyment, knowledge
and benefits of gardens and gardening in South Australia and to build strong public
support for the development of gardens.

Promoting the enjoyment, knowledge and benefits of gardens and gardening.

Our mailing address is:

Open Gardens SA Inc
PO Box 1184, STIRLING SA 5152

Website: <http://opengardensa.org.au/>

Facebook: <https://www.facebook.com/opengardensa/>

Instagram: <https://www.instagram.com/opengardensa/?hl=en>

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