



# Autumn Newsletter 2019



*Sedum - a large genus of flowering plants in the family Crassulaceae*

Welcome to our Autumn Newsletter. Autumn often comes with a sigh of relief with the baking temperatures of summer coming to an end. Hopefully our gardens will soon experience some steady soaking rain and the regular ritual of watering can take a break with nature taking over this task. Autumn brings a wealth of colour to many gardens with the rich colours of changing foliage adding another delightful hue to the garden landscape. We have some wonderful gardens and special events for you to enjoy over the coming months, and we hope you enjoy reading our Autumn Newsletter!

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## Autumn Program 2019

March 9 – 10 **CANCELLED**  
Highcroft, Harrogate

March 16 - 17  
Tropical Cooina, Athelstone

March 30 - 31  
The White House, Kingswood

April 13 - 14  
Pear Tree Cottage, Hahndorf

April 21 - Sunday Only  
Trevilyan Alba Hame, Angle Vale

April 27 – 28  
Tegfan, Stirling

April 27 – Special Event  
Simon's Organic Nursery,  
Currency Creek  
(Note: NO toilet facilities)

May 5 – Sunday Only  
Glenalta, Stirling

May 5 – Special Event  
History Festival tour of The  
Cedars, Hahndorf

May 11 - 12  
The Olives, Yankalilla

**Full program on our webpage:**  
<http://opengardensa.org.au/>

## Meet your OGSA Committee Members – Virginia Sheridan, Committee Member and joint Chair of Selectors



I have always loved plants and gardens – not surprising as my parents and grandparents on both sides were crazy keen gardeners and plant collectors. My Mother wanted me to study horticulture after school but it took another 30 plus years to realise Mum was right and as a (very!) mature age student I went to Urrbrae and studied horticulture followed by a Diploma of Garden Design.

Quite quickly I realised that I was never going to be a good designer, but I was very lucky and found a job as an assistant to a brilliant garden designer! I enjoyed working for her for many years and am now mostly retired but still do the odd job, always marvelling that someone would actually call this work and pay me to do it!

I think it was in 2006 that I became a selector for Open Gardens Australia (OGA) and a couple of years after was elected to the Committee, later becoming joint Chair of Selectors. When OGA ceased I became part of the new Open Gardens SA Committee and again shared the job of overseeing the selection of gardens. As well as 2 Committee members there is a fantastic team of Selectors who suss out and sign up the gardens – they are all keen gardeners and it's a real pleasure to be involved with them. The same goes for the Committee Members who are all such dedicated, enthusiastic and professional people – all are great to work with and I come away from every meeting feeling inspired and enthused.

I moved into my house on the stony ridge of a hill 42 years ago and spent many years trying to improve the almost non-existent top soil. It is a tough place to garden but in the last few years I have felt that finally I am winning the battle. Working out that I needed to use plants that suited the site was a major breakthrough! My garden is not designed but has sort of grown-like-Topsy over the years. Not having the will power to leave pretty, must-have plants in the nursery means the garden is a bit of a hodge podge of plants but despite this it has been open 3 times with the old OGA and I hope one day when I really retire to open it with OGSA.

It is very rewarding to have watched OGSA grow as it has and provide so much enjoyment to the garden owners, the visitors, and the charities that benefit from the funds raised. Nothing gives me more pleasure than seeing people enjoying an open garden and knowing that I have played a small part in making it happen.

### Open Gardens SA Seasonal Program

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

<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.*



**Glenalta**, a historic garden located in the Adelaide Hills, is opening to the public for one day only on Sunday 5<sup>th</sup> May 2019 – revisit our story about this stunning garden on page 2 of the **Autumn 2018** issue of the Open Gardens SA

Newsletter:

<https://opengardensa.org.au/newsletters>

## Plant Profile – Quince

*From Wikipedia, the free encyclopedia*

The quince (*Cydonia oblonga*) is the sole member of the genus *Cydonia* in the family Rosaceae (which also contains apples and pears, among other fruits). It is a deciduous tree that bears a pome fruit, similar in appearance to a pear, and bright golden-yellow when mature. Throughout history the cooked fruit has been used as food, but the tree is also grown for its attractive pale pink or white blossoms and other ornamental qualities.



The tree grows 5 to 8 m high and 4 to 6 m wide. The fruit is 7 to 12 cm long and 6 to 9 cm across.

The immature fruit is green with dense grey-white fine hair, most of which rubs off before maturity in late autumn when the fruit

changes colour to yellow with hard, strongly perfumed flesh. The leaves are alternately arranged, simple, 6–11 cm long, with an entire margin and densely pubescent with fine white hairs. The flowers, produced in spring after the leaves, are white or pink, 5 cm across, with five petals.

The seeds contain nitriles, which are common in the seeds of the rose family. In the stomach, enzymes or stomach acid or both cause some of the nitriles to be hydrolyzed and produce hydrogen cyanide, which is a volatile gas. The seeds are only likely to be toxic if a large quantity is eaten.

Quince is native to rocky slopes and woodland margins in South-West Asia, Armenia, Turkey, Georgia, northern Iran to Afghanistan, although it thrives in a variety of climates and can be grown successfully at latitudes as far north as Scotland. It should not be confused with its relatives, the Chinese quince, *Pseudocydonia sinensis*, or the flowering quinces of genus *Chaenomeles*, either of which is sometimes used as a culinary substitute.

The fruit was known to the Akkadians, who called it *supurgillu*, as well as in Judea of Israel during the Mishnaic era where it was called "Perishin". Quince flourished in the heat of the Mesopotamian plain, where apples did not. It was cultivated from an archaic period around the Mediterranean. The Greeks associated it with *Cydonia* on Crete, as the "Cydonian pome", and Theophrastus, in his *Enquiry into Plants*,

noted that quince was one of many fruiting plants that do not come true from seed.

As a sacred emblem of Aphrodite, a quince figured in a lost poem of Callimachus that survives in a prose epitome: seeing his beloved in the courtyard of the temple of Aphrodite, Acontius plucks a quince from the "orchard of Aphrodite", inscribes its skin and furtively rolls it at the feet of her illiterate nurse, whose curiosity aroused, hands it to the girl to read aloud, and the girl finds herself saying "I swear by Aphrodite that I will marry Acontius". A vow thus spoken in the goddess's *temenos* cannot be broken.



Pliny the Elder mentions "numerous varieties" of quince in his *Natural History* and describes four. The season of ripe quinces is brief: the Roman cookbook *De re coquinaria* of "Apicius" specifies in attempting to keep quinces, to select perfect unbruised fruits and keep stems and leaves intact, submerged in honey and reduced wine.

While quince is a hardy shrub, it may develop fungal diseases in hot weather, resulting in premature leaf fall. Quince leaf blight, caused by fungus *Diplocarpon mespili*, presents a threat in wet summers, causing severe leaf spotting and early



defoliation, also affecting fruit to a lesser extent. It may also affect other Rosaceae plants such as hawthorn and medlar but is typically less damaging than on quince. Cedar-quince rust, caused by *Gymnosporangium clavipes*, requires two hosts to complete the fungal lifecycle, one being a cedar (most commonly a juniper, *Juniperus virginiana*) and the other a rosacea. Appearing as red excrescence on various parts of the plant, it may affect quinces grown in vicinity of junipers.

Quince is a hardy, drought-tolerant shrub, which adapts to many soils of low to medium pH. It tolerates both shade and sun, but sunlight is required in order to produce larger flowers and ensure fruit ripening. It is a very tough plant that does not require much maintenance and tolerates years without pruning or major insect and disease problems.



Quince is cultivated on all continents in warm-temperate and temperate climates. It requires a cooler period of the year, with temperatures under 7°C, to flower properly. Propagation is done by cuttings or layering; the former method produces better plants, but they take longer to mature than by the latter. Named cultivars are propagated by cuttings or layers grafted on quince rootstock.

Propagation by seed is not used commercially. Quince forms thick bushes, which must be pruned and reduced into a single stem in order to grow fruit-bearing trees for commercial use. The tree is self-pollinated, but it produces better yields when cross-pollinated.

Fruits are typically left on the tree to ripen fully. In warmer climates, it may become soft to the point of being edible, but additional ripening may be required in cooler climates. They are harvested in late autumn, before first frosts.

Quince is also used as rootstock for certain pear cultivars. The resultant chimera is called + *Pirocydonia danielii*.

In Europe, quinces are commonly grown in central and southern areas where the summers are sufficiently hot for the fruit to fully ripen. They are not grown in large amounts; typically, one or two quince trees are grown in a mixed orchard with several apples and other fruit trees. In the 18th-century New England colonies, for example, there was always a quince at the lower corner of the vegetable garden, Ann Leighton notes in records of Portsmouth, New Hampshire and Newburyport, Massachusetts. Charlemagne directed that quinces be planted in well-stocked orchards. Quinces in England are first



recorded in about 1275, when Edward I had some planted at the Tower of London.

## Quince Jelly

*The Australian Women's Weekly*

### Ingredients

- 6 (2kg) quinces, coarsely chopped
- 7 cups (1.75lt) water
- 5 cups (1.1kg) white sugar (approximately)
- 1/2 cup (125ml) lemon juice, strained.

### Method

In a large saucepan, combine quince and water. Bring to the boil, then reduce heat and simmer with lid on for about 1 hour or until quince is soft.

Strain mixture through fine cloth and stand overnight. Allow liquid to drip through cloth slowly, do not squeeze cloth. Discard pulp.

Measure quince liquid. Use 1 cup (220g) of sugar for each cup (250ml) of quince liquid.

Combine quince liquid and sugar in a large saucepan. Stir over heat, without boiling, until sugar is dissolved. Stir in lemon juice and bring to the boil. Boil (lid off) without stirring, for 25 minutes or until jelly sets when tested on a cold saucer.

Pour jelly into hot sterilised jars; seal while hot.



## Zylella fastidiosa

By Trevor Nottle

Recently my attention has been drawn to reports of a serious, widespread plant pathogen called *Zylella fastidiosum*. While it hasn't been reported in Australia yet there is an alert out for it so great is the concern that it may arrive here and do serious damage as it is now doing in Europe, parts of the USA and South America where olives, grapes, stone fruits and citrus are important crops. The pathogen is spread by sap-sucking insects and invades the fluids of the zylem of a plant – *i.e.* the cell structure that transmits nutrients and water inside the plant stems.

My first insight came from friends who live part of the year on Cyprus where their extended family operates holiday lets on their farms. Their olive groves, some hundreds of years old, have been decimated by the olive quick decline syndrome in which the trees rapidly die, almost in the flash of a wicked smile. The disease is at its worst during hot, dry periods in the summer: lack of water and maximum demand from a full canopy of leaves combined with symptoms due to disease, stress infected plants to a breaking point. Within days infected trees droop their leaves which then become shrivelled and dry before falling quickly. There appears to be no readily available treatment but to check the spread of the disease by felling the trees and burning what's left. Quarantining affected olive groves, vineyards and farms is in force and causing huge social disruption in agricultural and tourist areas.



Apart from being a major source of income for farmers, and a source of an essential part of their

day to day cooking, the ancient olives form a very significant aspect of the landscape. The sight of hundreds of massive tree stumps must be a distressing reminder to farmers and tourists of how the balance of Nature can be so devastatingly upset by what appears to be a common pathogen present in many plants. The question about why it has become so apparent now is subject to hastily conceived (and funded) investigations though extreme heatwaves and droughts have been signalled as two likely causes yet to be better understood.

There is more bad news yet.

Reports from California where vineyards are describing pretty much the same symptoms – withering new growth, rapid collapse and the sudden death of whole vines. Hot spots for the disease have been identified in the Napa Valley and Sonoma. Already several important research projects are underway between the University of California at Davis, Berkeley and Riverside, and the University of Houston at Downtown to breed new grape varieties that are resistant to the disease by introducing *Vitis rotundifolia* into their programmes. *Vitis*

*rotundifolia* has a natural resistance. There are no resistant *Vitis vinifera* varieties, and the prime varieties Chardonnay and Pinot noir are especially sensitive. There appears to be no investigation to date about the impact *Zylella fastidiosa* may have on other grape varieties being widely grown in Australia nowadays. Infected vines may take up to five years to die completely; in the meantime, productivity is severely reduced, and labour wasted tending vines that show signs of die-back. Infected grape vines are said to be infected with Pierce's Disease, a disease first brought to notice in 1892. Significant vectors for the transmission of the disease are citrus trees of all kinds and oleander shrubs which act as host plants to the over-wintering insects that spread it. To some extent the spread of *Zylella* is limited by cold winter weather.

As if the threatened wine production isn't bad enough elsewhere, in Brazil, Costa Rica and Venezuela, coffee bushes are being infected and killed. In warmer climates such as these countries experience, the spread is not hindered by cold weather and, indeed, may be helped by warm, wet weather such as the coffee growing regions require for good cropping.

Consumers best course of action may be to acquire a taste for tea.

A good site for current information is: Public Intellectual Property Resource for Agriculture (PIPRA) based in California:

<https://pipra.org/>



## Espalier Workshop at Carrick Hill – Early Alert!



### Espalier Workshop at Carrick Hill

*Saturday 7th September 2019*

10am to 4pm

Cost \$80/head - 20 Attendees

Dan Austin, a Senior Lecturer in horticulture at Urrbrae TAFE, will start the workshop with a power point presentation at the Café. This will be followed by a walk to the espalier pear Arbor where he will talk about pruning. We then proceed to the propagation area where each participant will be given a branched apple tree to espalier under Dan's direction that they can take home. We will then conclude with a grafting demonstration.

*BYO lunch or purchase lunch from the café.*

Afternoon tea, coffee and cake will be supplied.

Visit our webpage for booking details:

<https://opengardensa.org.au/events/129-espalier-workshop-at-carrick-hill>



*Snails in the garden? The desirable variety!!*

## OGSA Community Gardens Funding Project



Do you have a community garden project that needs funding or want to establish a garden but don't have funds? OGSA would like to hear your ideas!

Due to the great support by you, the gardening community of South Australia, OGSA has some funds available which we would like return to our community. Three grants of \$3,000 each will be made available to help support community garden projects.

If you have a project in mind, let us know about it and how \$3,000 would make a difference. Send us your proposal and our Committee will award grants to the three projects judged most worthy. *NOTE: Applications closed on 1<sup>st</sup> March, 2019. Grants will be awarded in late March 2019.*

*Follow OGSA on Facebook and Instagram*





*OGSA Recommends....*

We recommend you always check our website for garden opening details. 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/>

Open Gardens SA 2019 Autumn Calendar

Entry Fee \$8 per Adult, Limited Concessions available, Under 18 free.

March

9 – 10 **CANCELLED**

*Highcroft*, 231 Mail Road, Harrogate

16 - 17

*Tropical Cooida*, 34 Cooida Crescent, Athelstone

30 - 31

*The White House*, 27 Cross Road, Kingswood

April

13 - 14

*Pear Tree Cottage*, 15 Pain Road, Hahndorf

21 – Sunday Only

*Trevilyan Alba Hame*, 3 Fantasia Drive, Angle Vale

27 - 28

*Tegfan*, 6 Bracken Road, Stirling

27 – Saturday Only

*Simon's Organic Nursery*, 317 Frome Road, Currency Creek - **Special Event, Booking Required, Limited to 30 Attendees – Note there are no toilet facilities at this venue. (See Page 8 for further details.)**

May

5 – Sunday Only

*Glenalta*, 55 Old Carey Gully Road, Stirling

*History Festival Tour of The Cedars*, Heysen Road, Hahndorf –

**Special Event, Booking Required, Limited to 30 Attendees. (See Page 8 for further details.)**

11 - 12

*The Olives*, 227 Salt Creek Road, Yankalilla



*Highcroft*, Harrogate **CANCELLED**



*Tropical Cooida*, Athelstone



*The White House*, Kingswood



*Trevilyan Alba Hame*, Angle Vale



*Tegfan*, Stirling



*Glenalta*, Stirling



*The Olives*, Yankalilla

## Open Gardens SA, Two Special Events – Limited Numbers, Book Early !

### Simon's Organic Nursery



Saturday 27th April 2019,  
2pm - 4pm  
317 Frome Road,  
Currency Creek

Over the last 25 years, Simon Ardill has developed a nursery nestled in a bush setting alongside Currency Creek following organic

principles. You may have met Simon at many of the Fleurieu Markets where he is known for his large variety of salvias and herbs.

Simon has specialised in rare olive trees from which he produces a unique blended oil. He has a vast orchard of fruit and nut trees including feijoas, peaches, apricots, apples, chestnuts, pistachios and almonds. There is also a productive vegetable garden and different varieties of bamboo.

He will tour us through the property and then talk about and demonstrate propagation, discuss the choice of fruit trees for our gardens and then demonstrate pruning of fruit trees.

This event is for the true garden lover. In Simon's unique bush setting there are **no toilet facilities**, running water or electricity. Please wear good walking shoes and come prepared for all weather conditions.

This is the same weekend as the Goolwa Wooden Boat Festival so you may wish to visit the area in the morning and catch an early lunch (but find a loo before your arrival).

Water, soft drinks and snacks will be provided. Cost for this event is \$35. Limited to 30 Attendees. Simon is happy to sell a wide variety of plants from his Nursery.

Visit our webpage for booking details:

<https://opengardensa.org.au/events/126-simon-s-organic-nursery>



### History Festival tour of The Cedars

Sunday 5th May 2019, 10am - 2pm.

*Heysen Road, Hahndorf*



Join us during the History Festival in May at The Cedars, the historic property of Hans Heysen. The Curator Allan Campbell will take you on a tour of the house, studio and garden. Allan is a walking encyclopedia of this precious and well-kept secret in the Adelaide Hills.

Morning tea will be provided on arrival followed by Allan's tour. A boxed lunch will be available outside in an undercover seating area.

Please come prepared for all weather conditions. Cost for this event is \$45. Limited to 30 Attendees.

Visit our webpage for booking details:

<https://opengardensa.org.au/events/127-history-festival-tour-of-the-cedars>





## A Nose for Success - *Cyrano de Bergerac*, Another stunning collaboration of Blue Sky Theatre and Open Gardens SA.

Blue Sky Theatre was back during January and February for a third outing of theatre in the garden.

This time *Cyrano de Bergerac* complete with swords, capes and a dramatic nose was the star of the evening, complete with fine wine, Aperol Spritz and picnics on the lawn in four wonderful SA gardens.

Early in January we were back at Brook Road in Lower Inman Valley as the guests of Pat and Gerald Upphill whose garden provided a lovely backdrop of gum trees, and a chorus of Kookaburras. Collingrove Homestead was an attractive house with manicured lawns and an impressive fountain in the Barossa for a second weekend of perfect weather. Carrick Hill was a popular choice of venue for city dwellers, finally we all returned to Stangate House where the massive oak almost stole the show, and the audience really enjoyed the comfortable shade on the lawns nearer the house.

This new version of Edmond Rostand's *Cyrano de Bergerac* had been adapted for outdoor performance in Chester in the UK - they must be fearless to brave the weather in the north east of England, even in summer! The play was the first time Blue Sky had presented a comedy tinged with sadness. The story was not only funny, but also action-packed and deeply moving in places. Glyn Maxwell's up-to-date version brought a common touch to the tale with accessible language that stood out as much as Cyrano's conk.

Reviewers praised director Dave Simms for directing his cast tightly. Stage Whispers magazine said "He surrounds the audience with the story, the action racing up and down the aisles, sustaining the narrative pace." And Glam Adelaide's reviewer said "James Edwards' Cyrano was intelligent, sensitive and a joyful journey of love, sacrifice and pain... and we have to address the elephant in the script – a very good nose! Robert Bell, as his rival for the beautiful Roxanne, was at his comic best, but not without his moment or two of pathos. Ashley Penny was not only beautiful to look at (her costume was exquisite) but her Roxane was pitched with just the right amount of comedy to make the tragedy of her situation even more heartbreaking in the end."

Our thanks to our sponsors Howards Wines, Coopers, Campari Group and Matthews Hospitality for their support of the bar, run by the team from OGSA's events committee.

According to Blue Sky Theatre's Chair, Tracey Walker, "Theatre in the garden is a great opportunity for Open Gardens SA to promote the joy of gardens and it suits perfectly Blue Sky Theatre's aim of bringing quality uplifting theatre to South Australian audiences in beautiful surroundings. We look forward to our collaborations each year."

Our ticket buyers were full of praise for the whole experience, many already looking forward to 2020. A decision on next year's show will be made during the autumn.



## Holiday Planning at its Best

By Trevor Nottle

Just imagine if your partner asked you to plan your ideal holiday destination and to suggest some ‘must see’ sights. What would you choose?

I chose Sicily. Why? Because I probably won’t get there otherwise and it is a place of fascinating history that stretches back some 2,500 years at least. The climate is much like that we experience so there’s a chance of bringing back some handy garden ideas, and some great memories. And it has gardens too, but not so many as to make a rushed itinerary.



The island, virtually at the centre of the Mediterranean Sea has been invaded and colonised many times. Beginning with the ancient Greek city states that established trading posts and then followed by the Phoenicians, the

Romans, the Moors, the Normans, the Spanish, the French, the Austro-Hungarians and the royal houses of Naples, Savoy and Anjou plus the Nazi Germans who didn’t stay very long, and finally the Italian nationalists. It has been a very restive history, one filled with murder, mayhem, starvation and pestilence, and for most Sicilians an existence of grinding poverty, rotten housing and endless bouts of cholera, plague and sundry poxes.

Yet, in all that there have been a very wealthy aristocracy propped up by the invaders, with whom they mostly cooperated, and the church who supported them and which was the biggest land-owner. So here and there remain old palazzo’s and palazetta’s in cities such as Palermo, Syracuse, Catania and Bagheria. At Casale is found the remains of the Villa Imperiale, the island hide-away of the emperor Maximinius (AD 286) famed for its formal water gardens and mosaics still in place, and working.

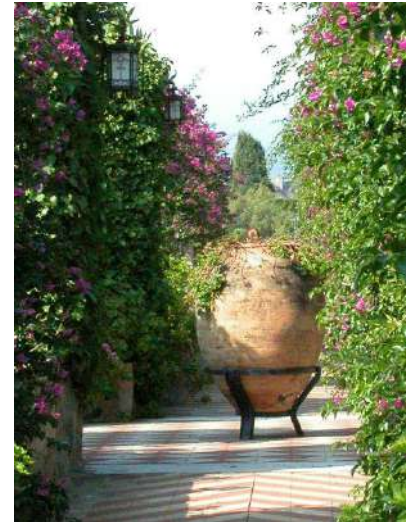
So, beginning at the beginning that is the first place to see on my imaginary itinerary.

Perhaps next would be the Villa Palagonia in the holiday town of



Bagheria outside Palermo. It is not so much the garden that should be seen but the walls that surround it which are populated by a vast display of bizarre sculptures of a kind that inspired Salvador Dali to

paint melting clock faces and “nightmare faces, dismembered body parts and hunchbacks, cripples, dwarfs all twisted and contorted ...” to quote the German poet Goethe after his visit in 1787.



That’s number two on my list. An interesting morning, a good stroll, some pleasing photographic opportunities and not too strenuous; it is after all an island noted for being quite hot. It is also the home since Moorish times of iced treats, made from snow brought down to the cities from the snowfields high on Mt Etna. Now, of course, such cooling delights are made more prosaically in small factories but the reputation for ice creams and gelato, granitas and affogatoes remains strong.

Number three would have to be the Palazzina Cinese (Chinese Palace) within the Parco della Favorita on what was once the outskirts of Palermo. Both palace and surrounding gardens and park are very intriguing and not a little curious. The palace as the name suggests is a pastiche of Classical features



– columned porticoes, dome etc with a superfluity of Chinese decorations after the manner of the 18thC style books of those European authors that had never been to China. The descriptions of the Jesuits who did attend the court of the Kingdom of Heaven had their words very imaginatively interpreted by others. Surrounded by evergreen parterres and palm trees the exoticism is simply magnified and made more odd than ever.

Finally, I would have to see the Villa Malfittano also in Palermo because it represents the Grand High Victorian style of gardens made by the great and very rich English wine families of the island who flourished there in the late 19thC. More wild than gardens of the same period at Sintra in Portugal or along the French Riviera – think of Villa Ephrussi de Rothschild on Cap Ferrat, this garden brings to mind the wonderful literature that surrounds this period of Sicilian history. In preparation for my imaginary trip I have already read *Il Gattopardo*, The Leopard, by Guiseppe di Lampedusa (Prince of Salina) and watched the visually stunning film of the book made by Visconti in the 1970's. I followed up with *The Last Leopard*, by David Gilmour – biography of Lampdusa by his translator, and Sicily – a history by John Julius Norwich, *Midnight in Sicily* by Australian author Peter Robb – an investigation into origins of the mafia, the n'dranghetta, the comora and the Mafia, and *Princes Under the Volcanoes*, by Traveleyen Raleigh – a history of the English wine trade merchants of Sicily. To finish off on a modern note I watched again the astonishing children's film series *The Mafia Kills Only in Summer*. (SBS on Demand).



So maybe I do not need to visit Sicily after all.... but I know I still want to.



## OGSA AGM – Tuesday 28th May 2019

The next Annual General Meeting (AGM) for Open Gardens SA will be held on the evening of Tuesday 28th May 2019. Further details (including venue) will be provided to our Members closer to the AGM.

If necessary, an election of committee members will take place at the AGM.

The OGSA Committee comprises a minimum of ten (10) people and a maximum of eighteen (18) people. A committee member must be a current paid up member of OGSA. Retiring committee members are eligible to stand for re-election without nomination.

Any other OGSA 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 Form (available from our Secretary, Jane Knowler) and send it by email to:

[interest@opengardensa.org.au](mailto:interest@opengardensa.org.au)  
Or by post to PO Box 1184  
Stirling SA 5152.





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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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