



Tasmanian Garden Group

ABN: 292 645 71427



July 2024

Dear TGG Members,



Recently, scientists at Flinders University have described three new species of giant kangaroos of the genus *Protemnodon* with one twice the size of Australia's largest red kangaroo living today. Now, I know that we all have dreadful troubles with wallabies munching our gardens like their own salad bowl, but just imagine what it would be like if a scientist decides to recreate one of those kangaroos. The film *Jurassic Park* still sends shivers of horror down my spine!

Don't let the tasks to be done this season get you down. Take it all one stage at a time. Just prune one rose bush at a time or trim one half of a fruit tree in one go or just one variety of cottage garden perennials needing to be cut to the ground. Are there weeds? Then put a kitchen timer on and spend ten–15 minutes using a hoe to tackle those weeds. A hoe is a wonderful garden aid and prevents you having to bend or stoop or kneel. But if you are kneeling, then be sure to use a kneeling pad or old cushion. Also remember to do a few gentle warm-ups before you start anything in the garden to get your blood flowing and muscles ready for action.

Don't forget to put the events on the last page into your diary to ensure that you don't miss out.

Cheers for now, *Heather Pryor*

Reminders for Your Garden in July

Pop on a sleeveless puffer jacket and enjoy the pleasures of winter in your garden. Or maybe it's the pleasure of coming inside afterwards to a steaming bowl of homemade soup created from the vegies in your garden. Or raid your rhubarb clump and make some delicious desserts.

Some regular maintenance now will really benefit your garden and also help you to bend and move some muscles for some gentle and purposeful exercise after you've done your **warm-up movements**.



July – A Pruning Time in Your Garden

- Pruning is the key word for your garden this month. Sharpen and oil your secateurs, loppers and pruning saw with WD-40. Put on some **thick gloves** to protect yourself from thorns. Don't forget a kneeling pad of some sort to protect your knees (- they are very inexpensive, last forever and can save damage to knee joints and aching hips). Even an old cushion in a plastic bag will be greatly helpful.
- **Dip your tools in methylated spirits** between each cut to prevent disease being carried from one stem to another.

Rose pruning:

- Roses are tough, so don't be fearful that you'll kill the bush with hard pruning.
- **Bush roses:** Consider each rose bush as a whole. Remove any dead, inward growing or twiggy growth especially from the base. Then cut back the remaining branches leaving just 2 or 3 buds per stem. Aim to leave plenty of air space for the new growth. Water shoots are





new softer growth from the base of the bush – do not cut back hard, simply trim the top growth to 2 or 3 small branches and leave further pruning until next year.

- Suckers are vigorous stems with brighter green leaves, shooting below the graft – remove totally by tearing off with your hands. If you cut them off, they reshoot easily.
- **Floribunda roses** usually only need thinning and trimming of top growth.
- **Standard roses** – thin and trim only.
- **Climbing roses** need different treatment. Avoid being too harsh with your pruning. Just remove old canes and tie up new ones.
- **David Austin roses** like a summer prune and less harsh treatment in winter.
- **Gather up all prunings and leaves** and dispose of them in green waste or burn them. Do not compost as they will carry fungal disease into the compost. After pruning, spray your roses with lime sulphur. One week later, spray with *Pest Oil*. By cutting correctly (- see right), you are less likely to get fungal diseases, such as die-back, in your stems.
- **Remove any weeds, fertilise and mulch** around the bushes. Neutrog's *Whoflungdung* is excellent for roses. In late winter, feed well with *Seamungus* or *Dynamic Lifter* or similar and a complete rose food.
- Prepare planting holes for new roses and fruit trees by digging compost and well-aged manure into the soil. Plant them in June or July. Position the rose in the hole with the 'bud union' just above ground level. If it's below the soil, it can easily send up suckers. Fill around the roots with compost, topsoil and aged manure. However, avoid planting a rose in the soil where another rose was previously growing. It will not thrive unless you remove a good amount of the old soil and replace it with fresh soil.
- Apart from roses, it's time to prune in your orchard, however, leave trimming fuchsias and passionfruit until after frosts have finished. Prune apple, pear and stone fruit trees and spray with lime sulphur, *Fungus Fighter* or a fungicide which includes copper hydroxide to prevent curly leaf. One week later, spray with *Pest Oil*.



Orchid Care in July

- Check your **cymbidiums** and other orchids for spikes and stake them for support from strong winds. Move them into a sunny position now. Watering every 2–3 weeks will be sufficient for bark composts and try to water in the morning to allow excess water to drain away before the cold night. Wait until the end of August to fertilise but do remember to **use snail pellets** to prevent holes in precious blooms.
- **Dendrobiums** need only slight damp at this time of year, but plants mounted on bark/wood do need extra attention as they can easily dry out on a sunny winter's day. Watch for aphids.
- **Pleiones** are in a completely dormant cycle now as leaves and roots die off. Pot them now into fresh mix in readiness for flowering in late August/September.
- **Sarcochilus** spikes might be starting to appear so, if grown outside, ensure that they are protected from frost. These orchids can be lightly fertilised as they grow throughout the year.
- **Coelogynes** (see easy-to-grow *Coelogyne cristata* at right) need light moisture and occasional weak fertiliser now but keep water away from the blooms to avoid staining. They flower in early spring if grown in good light over winter. They resent being divided, so leave your pots to become crowded and undisturbed for several years.



General Garden Advice:

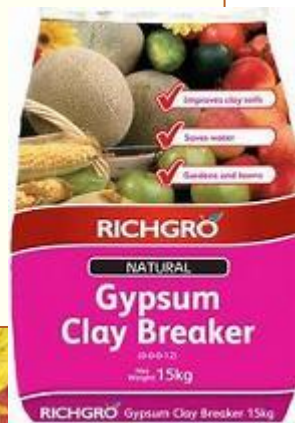
- Cut **alstromeria** down to ground level in late winter to promote new vigorous growth. Feed with slow release fertiliser and liquid seaweed.

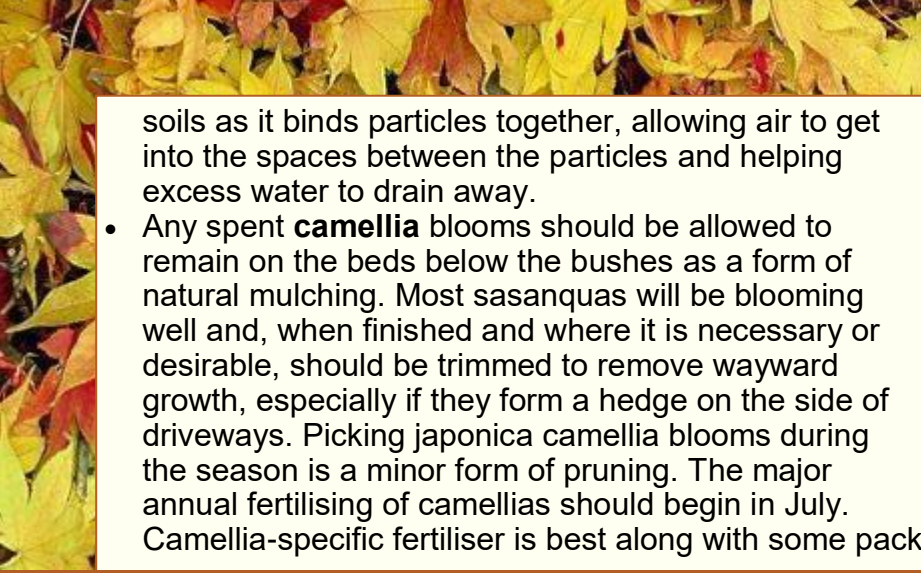


- Leave any frost-damaged shoots on **natives** in place and wait until spring before trimming.
- **Fertilise winter-flowering bulbs** such as jonquils with liquid fertiliser and a seaweed mix when buds first appear. Continue feeding all bulbs after flowering has finished to ensure strong bulbs for next year.
- **Plant annuals:** snapdragon, pansies, primula, sweet peas, poppies, viola.
- Take **hardwood cuttings** of deciduous plants (see right), such as grapevines, viburnums. Choose strong, healthy wood.
- Add some slow-release fertiliser to the **holes when planting bare-rooted trees and shrubs**. Cover with soil so that roots don't come into direct contact with it. Select smaller-growing varieties of fruit trees which can be easily netted for protection against possums and birds.
- Search online or phone for **mail order catalogues**. Poring over pages filled with colourful plant photos is a great way to beat the winter blues and get inspired for the upcoming growing season. Make sure to include your favourite nurseries in your searches; also visit your local nursery for ideas and order a few plants so that you have something new to try in your garden this spring.
- Look out for **summer-flowering perennials and bulbs**. There are some interesting varieties available at this time of year in those very tempting catalogues.
- At night, place **cyclamens** outside or in rooms with no heat as they love being cold.
- **Sow spring flowering seeds:** gypsophila, dianthus, candytuft, linaria, statice and delphiniums.
- **Plant** gerbera, gladioli, tuberose, crinum lily, daylily and lily-of-the-valley.
- As **azalea** buds show colour (see picture at right), begin spraying with *Mancozeb*. This protects against the fungal disease, petal blight.
- **Prune** abelia, abutilon, bellaperone (Shrimp Plant), ceratostigma, plumbago, hydrangeas, ornamental and fruiting grapes.
- **A seaweed tea** (especially *Seasol* or *PowerFeed*) mixed in with any low environmental impact liquid fertiliser or compost tea is perfect for giving plants a kick start as they establish. *Power-Feed* is essential in your vegetable garden. Apply to the soil early in the morning and use the concentrations advised on the container. At this time of year, this feeding really assists root and cell development.
- Consider **a green manure crop** to add some life and love to an overworked patch: try millet, oats, lupins or field peas. This will improve your soil incredibly and you'll find it well worth the effort.
- Be aware of how savage winter can be on our plants. **Construct frames around plants** that are likely to be damaged by the cold or frost. If supports are already in place, it only takes an instant to throw a piece of cloth or plastic over them in the evening and peg down the corners. However, remember to remove the covering in the morning to prevent baking in the midday sun.
- **Move cold-sensitive pots** into a protected area, under eaves or evergreen shrubs. If cold-sensitive plants are growing in the garden or are too heavy to move, spray them with a layer of Yates Droughtshield or Stressguard. This see-through polymer will provide a few degrees of frost protection. See the container on the right.
- **Reduce watering of potted plants** as they require much less water when the weather's cooler. Take the chill off tap water by mixing in a small amount of hot water. It shouldn't feel warm – just slightly tepid to the touch. This means it won't shock the roots so much.
- **Invest by installing a water tank.** Winter is our wettest season, so don't let any precious water go to waste. Install a tank to store water for summer use. There are so many colours to blend in with your house colour along with many shapes and sizes to suit your needs. Your tank will even collect dew run-off from the roof.
- **Soil drainage problems?** Winter is the season when they'll expose themselves all too clearly. Use a garden fork to push vertical holes into heavy soil. Dig gypsum where possible into clay. **Gypsum** has a miraculous effect on most clay



Image from down-to-earth.co.uk





soils as it binds particles together, allowing air to get into the spaces between the particles and helping excess water to drain away.

- Any spent **camellia** blooms should be allowed to remain on the beds below the bushes as a form of natural mulching. Most sasanquas will be blooming well and, when finished and where it is necessary or desirable, should be trimmed to remove wayward growth, especially if they form a hedge on the side of driveways. Picking japonica camellia blooms during the season is a minor form of pruning. The major annual fertilising of camellias should begin in July. Camellia-specific fertiliser is best along with some packaged cow manure.



Your Vegie Garden in July



- **Feed citrus**, using an all-purpose citrus fertiliser. Water in well.
- Keep up **progressive sowing** of carrots, spring onions, leeks, broad beans, radishes, English spinach and peas.
- If you haven't planted **asparagus crowns and rhubarb divisions** yet, don't delay. Plant asparagus crowns in the base of a 20cm deep trench. As the shoots grow, fill the trench with organically rich soil to which a little lime has been added.
- **Strawberries** can also go in now. Surround your plants with weedmat to keep the fruit off the soil and mulch so that the black matting doesn't become too hot and scorch the surface roots in the warmer months.
- **Fertilise leafy winter vegetables** every month with liquid fertiliser and a seaweed mix to keep plant cells developing strongly. This feeding will build stronger cell walls in your vegies so that they cope better with the harsh winter temperature changes.
- **Pick silverbeet** by pulling off the outside leaves (rather than cutting them) when needed to help prolong the harvest period.



Be Kitchen Smart

Store garlic for months

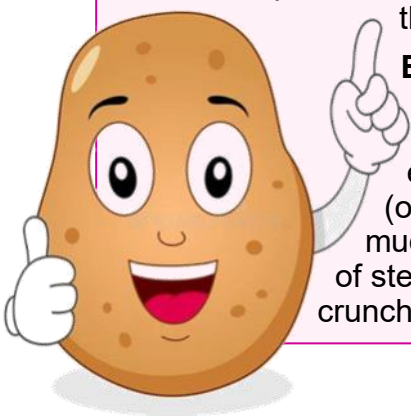
Storing garlic in the fridge in a container will cause it to sprout and develop mould. Try placing garlic somewhere dry and dark, keeping the bulb together for as long as possible. Once you've separated and peeled a clove, it can keep for up to a week in the fridge. Or try placing it into a small jar of oil for that extra zing when next using oil for a stir fry or salad.

Avoid keeping onions and potatoes together

Potatoes will keep longer if you store them in a separate place from your onions. Both potatoes and onions produce ethylene which causes the other to spoil faster. A good option is to keep them in two separate brown paper bags in a cool, dark cupboard.

Better roasted potatoes

Step 1: Parboiling your potatoes first is essential for crispy taties, but too often they're put into the oven straight after being drained. Water is the enemy of crispiness, so it's best to leave them in a tray on a kitchen surface (or even better, in the fridge) to dry out for a while. As the potatoes cool, much of the water picked up during the boiling process will escape in the form of steam. Once they're chilled and dry, they'll be primed to develop that perfect crunch.



Step 2: Before putting your potatoes in the oven, heat some oil in a roasting tray until it's sizzling hot. This way, once the potatoes are added in, they'll immediately start to crisp up. The type of oil you use is also important. Use peanut or sunflower oil rather than olive oil – their burning point is higher, which means they can reach much hotter temperatures, creating the best cooking conditions for crispy roast potatoes.

Make speedy baked potatoes in the microwave

You won't get potatoes that are perfectly crispy on the outside and fluffy in the middle just by cooking them in a microwave, but you can use it to save time. Pierce the skin of the potatoes several times with a fork and microwave them on high for 10 minutes. Then transfer them to a preheated hot oven to crisp up the skin for 10–20 minutes.

Use pineapple to tenderise meat

Pineapple is a natural tenderiser for meat, plus the sweet flavour pairs especially well with pork. Use puréed fresh pineapple for the best result. With shop-bought pineapple juice (or juice in a can of slices), the enzymes that break down meat are removed in the pasteurisation process. Don't marinate meat with pineapple for any longer than 12 hours as the acid will begin to cook the meat.



Chop all the vegies the same size for stir-fries

Cutting vegetables roughly the same size allows everything to cook evenly but if you're including hard vegies like carrots, add them slightly earlier.

Add cauliflower to mashed potato for a silky texture

Swap half of the potatoes for blitzed cauliflower next time you make mashed spuds – you'll not only be adding another portion of vegetable, you'll be giving it a lovely, light velvety texture and sweetness.

Stale chopping board?

To avoid your chopping board from becoming a breeding ground for bacteria, wash it thoroughly with disinfectant first. Then smear a half a cut lemon over it. This can also help rid the odours of things like fish and garlic and give it a fresh citrus scent.

Optimise your freezer to save fridge space

Not everything needs to go in the fridge. In fact, using your freezer is key to fresh-tasting food. If you're not eating raw chicken or beef mince in the two days after purchasing, it should be kept below -18°C . You have three to four days to eat leftovers, otherwise they should go in the freezer. Berries, bananas, avocados slices and green veg also fare well in the freezer.

Prevent soggy salad with paper towels

A bag of salad leaves is always one of the first things to lose its freshness. Make it last longer by opening the bag as soon as you're home from the shop and removing any soggy or wilted leaves. Pop a couple of clean paper towels in to absorb excess moisture, then clip the bag shut with pegs.

Kill bacteria on berries with vinegar solution

Berries are delicious fresh but they don't last for long. To help preserve them, wash them in a mixture of one part vinegar and three parts water, then drain, rinse thoroughly and pop them in the fridge. This process won't make the fruit taste vinegary, it will just kill any germs and keep mould away longer.

Store ethylene-producing fruit separately

Some fruits like melons, apples, bananas, pears, avocados and stone fruit (such as peaches and nectarines) produce the chemical called ethylene. It causes some produce, such as green vegies, unripe bananas and berries, to ripen and spoil faster. Keep sensitive items in one fridge drawer with the vent closed (which also helps with humidity). Store ethylene-producing fruit in the other fridge drawer with the vent open or outside the fridge.

Use mashed avocado instead of mayonnaise

If you're trying to avoid butter or mayonnaise, use a thin layer of puréed avocado in sandwiches instead. It goes particularly well with a tuna or chicken salad filling.





Save time with an omelette in a mug

Cooking an omelette in the microwave is quick and simple. Whisk two eggs, seasoning and some grated cheese and/or chopped ham, pour into a greased mug and microwave on high for one minute. Stir, then cook again on high for another minute.

Add white beans to smoothies for protein

More blander-tasting beans like cannellini or butter beans are perfect in a smoothie, as they add protein and make it more filling. Try whizzing a small handful along with a banana and berries to make a quick and energising breakfast drink.

Use clingfilm to make perfect poached eggs

If your attempts at poached eggs always end in a disaster, try this tip. Lay a piece of clingfilm in a small bowl, lightly oil the inside of the film and crack in an egg. Gather up the sides of the clingfilm and tie it tightly on top. Add to boiling water for two to four minutes, depending on the size of the egg and how soft you want it.

How to open difficult jars/bottles without spilling contents

Put an elastic band around the top/lid, twisting until it is secure. If you hold one side of the band, it will not slip off as you secure it. Then just grip the lid and twist and off it comes. This works on small bottle tops as well as jars.

Visual Memory Tips

Colour code keys

Ditch the hassle of going through all the keys on your keyring to find the right one by colour-coding the head. Whether you choose to add simple sticker dots or get creative with nail varnish art, it will save lots of time and frustration at the door.

Take a photo as a visual reminder

If you take a quick snap with your mobile as a reminder, you can use it to match a colour when you go shopping, remind yourself where you are putting something or showing how much you used of something.



Befriend a virtual assistant

Virtual assistants such as Amazon Echo or Google Home are not just for millennials. There are so many senior-friendly benefits to make life easier. You can ask for first aid advice, listen to audiobooks, set reminders and make phone calls hands-free, to name just a few.

You can even sync them to light switches and the heating with additional equipment such as smart plugs to take full advantage. Perhaps a close relative can help you set that up.

Removing Moss on a Path or Driveway

For a more natural approach to this task, either baking soda or white vinegar is recommended.

Begin by diluting baking soda or white vinegar in hot water in a bucket. Transfer the solution to a sprayer for easy application on the moss-affected areas of the driveway or patio. Ensure even distribution of the solution, and let it sit for about 15 minutes to effectively kill the moss. However, be mindful of the duration as prolonged exposure could stain or discolour the surface, so do not leave it on overnight.

Next, use warm water and a stiff-bristled brush to remove the solution from the treated areas. It may require a few passes to thoroughly clean off the product. Allow a few hours for the solution to work deeper before proceeding to scrub off all the dead moss with a stiff brush. This step might need some effort, but the results will be worth it.

How many trees does it take...?

Lord Horatio Nelson was shot by a sniper and died in 1805 aboard his flag ship **HMS Victory** (pictured left) during the Battle of Trafalgar. Have you ever considered how many trees were used in the construction of such a ship?

HMS Victory was constructed in 1778 of 6000 trees, 90 per cent of which were oak. This is equal to 100 acres (40 hectares) of woodland. The thickness of her hull at the waterline was 2 feet (0.6m). She had 37 sails and 26 miles of rigging. Her main mast was 205 feet (62.5 m) high.



Groundcover Plants for Tassie Gardens

A groundcover plant can transform a boring bare patch into lush foliage or a riot of colour and fragrance. Whether they're wedged between stepping stones to stop weeds from sprouting (like Mondo grass) or incorporated at the front of your garden bed, groundcovers may be small, but they can make a successful addition to your landscape design.

Groundcovers are valuable in suppressing weeds, preventing bare soil from drying out, and stopping erosion in sloping garden beds. They also provide food for nectar-feeding birds, especially if you select plants like various grevillea forms.

Some groundcovers are even drought-tolerant while others are shade-loving. As usually hardy plants, groundcovers are also generally quite easy to grow and require little maintenance.

You can't go wrong with these seven flowering ground cover varieties for sun, shade and fast growth.

Creeping Boobialla (*Myoporum parvifolium*) (pictured right)
For hot, dry spots, this Australian native is tough and easy-care. The foliage can be green or bronze-purple and there's also a fine-leaved form.

In spring, it's sprinkled with small, white or pale pink starry flowers. The stems form roots as they grow, so it's very effective for binding steep banks. *Myoporum* is attractive as fill between native shrubs or spilling over a wall. It needs a lot of sun.



Creeping Thyme (*Thymus serpyllum*) (pictured left)
This sun-loving, aromatic herb makes for an excellent and hardy groundcover. Thyme produces small, vibrant green leaves that have a fresh fragrance. Select the creeping variety which can grow up to 5cm thick and spread up to 50cm.

It needs very little watering and looks stunning when planted between pavers or stepping stones in your garden. Be aware that creeping thyme isn't quite as flavourful as the bushier variety commonly used in cooking, but can be used.

Australian Native Violet (*Viola hederacea*) (pictured right)
Native violet is often used to soften

around a stepping-stone path, adding pretty mauve and white flowers for most of the year to the dense cover of round leaves. It is a creeping, evergreen perennial from eastern Australia and the Western Pacific Islands. It grows to about 10cm tall, and spreads widely by means of trailing stolons that root at the nodes. The leaves are kidney shaped and bright green in colour. It flowers mainly in the warmer months, however, this plant is rarely without a few flowers.

Native violet prefers a cool, shady position with constantly moist soil, particularly during hot summer weather. If used instead of lawn, native violet requires an occasional trim to stop it invading garden beds. Plants in small pots from the nursery can be cut up into many sections to get the 'lawn' started.



Star Jasmine (*Trachelospermum jasminoides*) (pictured top left on page 8)
Use star jasmine for a hardy groundcover in sun or shade to cover large areas under tall trees or across sloping banks with a mass of perfumed white flowers that bloom from late spring to early summer.

It forms a dense cover about 30cm high, but if you want something lower and tighter, look for Asiatic Star Jasmine (*Trachelospermum asiaticum*), especially the cultivar 'Flat Mat' which makes



a flatter climber when supported on trellises, etc. It requires less pruning to form a flatter groundcover. Shear it all over after flowering finishes. Asiatic Star Jasmine is excellent as a groundcover, garden border, a container plant, for covering fences, walls, pergolas, and can be trained up arches or trellises. Keep it moist in dry weather.

Bellflower *Campanula (Campanula poscharskyana)* (pictured right)

Profuse, star-shaped flowers in lavender-blue from mid-spring to summer make this dense groundcover as pretty as it is practical. The soft, heart-shaped leaves



reach no more than 15cm high but can spread indefinitely. It sometimes self-seeds in the cracks of paths or steps and is able to tolerate occasional dryness.

It's also lovely spilling over shady rocks or filling in between perennials and shrubs. It grows in cool climates where it's protected from hot sun.



Blue Bugle (*Ajuga*)

This shade-loving beauty forms flat rosettes of shiny leaves from which tall spikes of blue flowers rise in spring and summer. The leaves are usually glossy deep green, but *Ajuga atropurpurea* has purplish tones; A. 'Burgundy Glow' (pictured left) features mottled cream, pale green and crimson leaves; and A. 'Catlin's Giant' has larger, red-tinted foliage.

In our cool climate, ajuga will tolerate some sun. It's useful under deciduous trees or to bind soil. Once established, it forms a dense mat.

Lamb's Ears (*Stachys byzantina*) (pictured right)

Producing velvety silver-grey leaves, Lamb's Ears are not only a beautiful



ground cover, but one of the hardiest and easiest to care for. The perennials grow into a tight, silvery dense mat, and can also be used for border edging in your garden beds.

It grows well in most areas including even those with drought-like conditions, and while it prefers full sun, it can thrive in partial shade, so long as the soil isn't too moist. To help it spread along the ground, it's best to divide and replant it at the end of each season.

Growing groundcover plants:

A little preparation will result in healthier, faster-growing groundcovers and less weeding work in the long term. Here's a quick guide:

- Mulch around plants to cover bare soil until they spread.
- Improve the soil by adding compost, manures, worm castings or other organic matter, plus some slow-release, organic-based

fertiliser. For sandy soils, add a soil wetting agent.

- Groundcovers offer many benefits in the form of weed and erosion control as well as added support to paving stones and visual appeal. It is important, however, to select the right plants to meet your goals.





An Arch or Pergola

Freestanding arches throughout the garden or a pergola offer a sense of height and structure to your garden. You can plant a range of lovely, scented climbers, such as sweet peas and let them mingle with jasmine or climbing roses or clematis. You can purchase ready-made arches from large hardware stores or invest in a sturdy pergola and perhaps grow climbing roses or white and red grapevines over it.

Why is it so?

Why is there fuzz on peaches?

The furry fuzz on peaches protects them from rotting. Peaches have their signature fuzzy skin while nectarines are smooth thanks to genetic differences, but the fuzzy skin actually serves a purpose. Peach fuzz prevents water drops from reaching the skin underneath so peaches rot less readily than nectarines. And pests don't like peaches as much as nectarines, either – apparently they don't like having their legs tickled by the fuzz.

Were teabags accidental?

According to the United Kingdom Tea and Infusions Association, the New York tea merchant Thomas Sullivan started sending samples of tea to his customers in small silken bags in 1908. Rather than empty out the contents directly into the teapot, people assumed that the entire bag should be put in the pot. It was through this mistake that the tea bag was born.

Words Borrowed into English



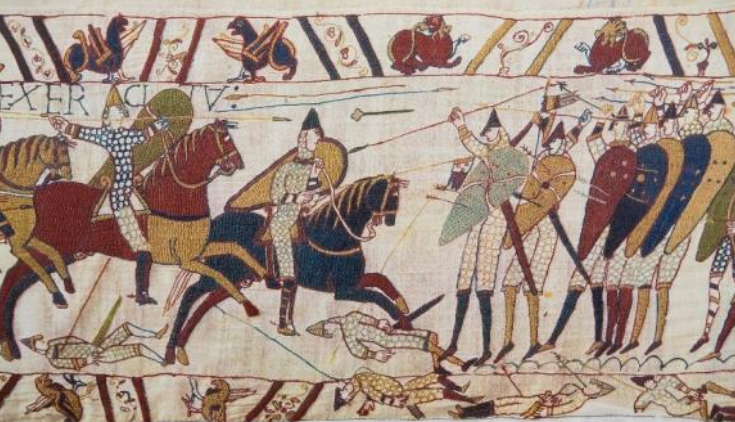
English is one of the most incredible, complex melting pots of linguistic ingredients from other countries that's been developing for centuries. These linguistic ingredients are called 'loanwords' which have been borrowed and incorporated into English. Many loanwords are often so common now, that the foreign flavour has been completely lost on us. When we don't have an exact translatable version of a

word, we gladly choose a loanword. And as we do, our existence becomes a little richer and more nuanced.

As a distinct branch of the Indo-European language tree, English dates back to the migration of Germanic tribes to the British Isles around the 5th Century CE. Since then, it has embraced words from diverse tongues, adding these to its ever-swelling lexicon. Indeed, with such words often being anglicised, people can easily be unaware of the extent to which English has been assembled using parts taken from elsewhere.

There are hundreds of loanwords in the English language coming from French, Spanish, Italian, Arabic, Latin and so on. For the past 1000 years, English has adopted and adapted thousands of foreign elements, and words of French and Latin origin account for approximately half the modern English vocabulary.

Following the Battle of Hastings in 1066, England was changed forever. Norman French became the language of the English court, the nobility and parliament for at least 300 years following the Norman Conquest when the Normans from northern France occupied England. It remained the language used for legal matters in England until 1731. At the time, English was the language of the common folk.



Left: A scene from the Bayeux Tapestry, an embroidered cloth nearly 70 m long and 50 cm tall that depicts the events leading up to the Norman Conquest led by William, Duke of Normandy challenging Harold II, King of England, and culminating in the Battle of Hastings.

Norman French was different from Parisian or Central French as it was a language of honour, chivalry and justice.

By the time Elizabeth I (1533–1603) ruled England, English merchant seamen were discovering the world beyond Europe and bringing back rich and exotic objects, materials and customs from the Middle East and beyond. It was largely through French that Arabic words entered the English language. Significantly, many of the Arabic words that travellers brought back with them at this time suggest a gracious, even luxurious style of living. Sugar, syrup, julep, sherbet and marzipan are all Arabic in origin, though the average household at the time would not have included any of them on their weekly grocery list. Added to this are the fragrant spices caraway, saffron and cumin, all of which have Arabic names.

Discovering new words in different languages can be a delightful experience, allowing us to broaden our cultural understanding.

From German, we have incorporated schnitzel, poodle, noodle, pretzel, sauerkraut, lager, delicatessen; and from Italian we have wonderful everyday words as spaghetti, parmesan, pesto, viola, pizza, cappuccino, latte.

Here are some others:

Onion (Old French)

This name comes from the Middle English *unyun*, which was borrowed from the Old French *oignon*. This word is derived from the Latin *unio*, meaning *single* or *one*, reflecting the onion's single bulb (or the union of many layers into one bulb).

Lettuce (Old French)

Lettuce comes from the Old French *laitues*, derived from the Latin *lactuca*, which is related to the French *lac* (milk), referring to the milky juice of the plant.

Cucumber (Old French)

The name *cucumber* originates from the Old French *cocombre* for the same vegetable. That name comes from the Latin *cucumis*, reflecting its adoption from earlier Roman civilisations.

Spinach (Old French)

Spinach comes from the Middle English *spinache*, which was borrowed from the Old French *espinache*. The French term is derived from the Arabic *isfanākh*, which entered European languages during the medieval period.

Lemon (Arabic)

The name of this fruit in English as is almost the same its Arabic moniker: *laymun* is pronounced as 'lay-moon'. This term is prevalent in many Arabic-speaking countries including Lebanon and describes the sour yellow citrus, which used to be less desirable in ancient times when the tart taste was difficult to stomach.

Tomato (Aztec, Central Mexican) - see map at right

The name comes from the Nahuatl (Aztec language) word *tomatl*, which was then adopted into Spanish as *tomate* before making its way into English.

Chocolate (Aztec, Central Mexican)

During the time of the Spanish conquest, the word *chocolātl* was first used to describe a "beverage made by heating cocoa with water or milk" which is of course like hot chocolate. It was translated from Spanish via Nahuatl (Central Mexican) to become the English word *chocolate*.



Above: The Aztecs were a Mesoamerican civilisation that thrived in central Mexico during the post-classic period from 1300 to 1521. They included various ethnic groups who spoke the Nahuatl language. Image: studentsofhistory.com

Broccoli (Italian)

Looking at the spelling of *broccoli*, you could easily guess that it has non-Anglo origins. Broccoli is the plural of the word derived from the Italian *broccolo*, which means “flowering on top of the cabbage”. This is an accurate name, as broccoli is essentially an edible flower.



Patio (Spanish)

Patio (is pronounced ‘pay-she-o’ while in America it is ‘patty-o’) has a similar definition and pronunciation in English and Spanish. It refers to a small courtyard or garden area, for which English speakers didn’t have a word before borrowing one from Spanish.

Garage (French)

An adaptation of the French verb *garer*, which means to shelter or protect. In the early 1900s, when the first garages were constructed, there wasn’t an English word to describe the new addition to homes, so a new term was coined.

Cookie (Dutch)

Cookies are essentially small cakes or treats. Cake in Dutch is *koek*. The diminutive form *koekje* (pronounced similarly to the English word) means small cake, now used in English to describe treats known as cookies.



Café (French)

Another word taken directly from French, *café* can refer to coffee or a cafe (where you purchase the former) in its origin language. However, in English, it only describes the establishments where you buy coffee. Sometimes, it’s used on fancy menus that want to use French terms like *café au lait* (coffee made with milk).

Mosquito (Spanish)

Mosquitos are pests all over the world, but their name is a Spanish word that translates directly as “little fly” or “little gnat”.

Entrepreneur (French)

The term entrepreneur is derived from the French verb *entreprendre*, meaning to undertake something. Being an entrepreneur is to undertake your own business or idea, which is where the meaning comes from.

Lingerie (French)

Like *garage*, *lingerie* is pronounced in an odd way that sounds almost French. That is because English has taken the word for “underwear” and applied it exclusively to fancy, high quality undergarments.

Hamburger (German)

Believe it or not, America’s favourite meal comes from the German city of Hamburg. In the late 19th and early 20th century, sailors brought back the concept of minced beef in patties from Hamburg. This coincided with German immigrants arriving in the U.S. and bringing their own “hamburger” recipes that just took off in the young country.



Kindergarten (German)

The German language loves to add words together to form new ones, and *kindergarten* is a perfect example. A combination of the word for “child” (*kinder*) and “garden” (*garten*), it is used to describe an area where kiddies go to play. English took it and applied it to daycare centres, which are basically large children’s playgrounds.

Language reflects the beliefs, customs, practices and cultural values of the people who speak it. For example, in Japan, politeness is an essential part of the language and it reflects the image of Japanese culture as one of respect and humility. In contrast, in the United States, directness and informality are highly valued, and this is reflected in their use of language.

For those of us in this world who speak English fluently, we are very fortunate to have such a rich and full language to enjoy and with which to communicate.

Pop These Dates into Your Diary Now

Saturday 10 August – Sunday 11 August Camellia Society of Tasmania display at Chandler's Nursery, 75 Queen Street, Sandy Bay.



Saturday 17 August – Sunday 18 August Camellia Society of Tasmania display at Mitre-10 Fork-in-the-Road, 10 Huntingfield Drive, Kingston.

Saturday 31 August – Sunday 1 September Launceston Horticultural Society Early Spring Show, Evandale Memorial Hall, 8 High St, Evandale.

Inverawe Native Gardens, Margate. Open: **1 September to the end of April.** 10 am – 4 pm. Open five days a week: Thursday, Friday, Saturday, Sunday & Monday. Also Open by Appointment.

Saturday 7 September The Westbury Garden Club Spring Flower Show will be on from 1 pm to 4 pm. It is held at the Westbury Town Hall in Lyall Street, Westbury. As usual, we will have a great raffle, plant stalls, bric-a-brac and produce stalls and our country-style afternoon tea.



Saturday 7 – Sunday 8 September 2024 Claremont Flower Show Group Daffodil, Camellia, and Spring Flower Show at Claremont Memorial Hall corner of Bilton Street and Main Road Claremont. Entry \$5. Plant stall. Saturday open 12 pm – 4 pm; Sunday 10 am – 3 pm. [Website.](#)

Friday 13 September – Saturday 14 September 2024 Hobart Horticultural Society Early Spring Show featuring daffodils,

narcissus forms, camellias and other spring bloom at the Town Hall, Macquarie Street, Hobart. **Free entry.** Plant stall.

Open Friday 1 pm – 5 pm; Sunday 10 am – 4 pm.

Anyone interested in exhibiting one or more blooms is most welcome.

Simply bring along your bloom in a small bottle (preferably green e.g., a beer bottle), or potted plant on the Thursday evening before the Show (from 5–8 pm) or on the Friday morning (8–10 am). People will be there to guide you if you would like assistance in how to effectively display your exhibit.

The Show Schedules will soon be available on the [HHS Facebook page.](#)

Enquiries email: hobarthorticulturalsociety@outlook.com

Saturday 14 September Central Coast Garden Club

Daffodil and Flower Fair located in the Ulverstone Rowing Club, Kings Pde, Ulverstone. 8:30 to 3:30 pm. Entry \$3 per adult, children under 16 free. Cash only event. Daffodil and flower entries on Friday 13 September from 10:00am to noon. Enquiries: Carol 0439 368 144 or Ethel 0487 811 710.

Saturday 26 October North East Horticultural Society 50 Years celebration. They will be visiting two Scottsdale gardens commencing at

11:00 am, followed by a light lunch and celebration at West Scottsdale.

Please RSVP to Margaret Dennis, Secretary NEHS, by 1 October on 03 6311 4073 or email: mldennis@iinet.net.au

Saturday 2 November Narryna Plant Fair

103 Hampden Rd, Hobart from 10:00 am to 2 pm.



(Mrs) Heather Pryor

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