

ACT Monaro Riverina Branch

Newsletter August 2023 No 5



Australian Garden History Society
www.gardenhistorysociety.org.au

ACT Monaro Riverina Branch, PO Box 5008, LYNEHAM ACT 2602
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BRANCH DIARY

9 AUGUST

AGM and Annual Lecture

8 SEPTEMBER

Visit to the Lodge Garden

14 SEPTEMBER

Annual AGHS & NLA
Friends Joint Lecture

AGHS NATIONAL CONFERENCES

43RD AGHS ANNUAL
CONFERENCE
IPSWICH, QLD
29 SEPTEMBER –
1 OCTOBER 2023
2 optional days – 28 Sept
and 2 October

44TH AGHS ANNUAL
CONFERENCE
BUNBURY, WA
18 – 20 OCTOBER
2024

BRANCH COMMITTEE

Bronwyn Blake, Chair
Sue Cassidy, Treasurer
Anne Claoue-Long, State
NMC Representative
Nancy Clarke, Secretary

Lynne Curran
Louise Gaudry
Susan Phillips

FORTHCOMING EVENTS

WEDNESDAY 9 AUGUST REMINDER - AGM & ANNUAL LECTURE

Please book for catering purposes or send apologies if unable to come
(to Nancy clarkenancy624@gmail.com or 0423 690 626.)

A friendly reminder that our Annual General Meeting will be held on Wednesday 9 August 2023 in the Australian Centre for Christianity and Culture at 5:30pm. Relevant papers will be available on the night.

After the AGM, Francesca Beddie, the talented editor of the society's journal, will give our Annual Lecture. Francesca's talk is titled, *Australian Garden History:- Growing the Society's Journal* and is designed to stimulate a conversation about the future possibilities for *Australian Garden History*

Venue

The Chambers Pavilion, Australian Centre for Christianity & Culture, 15 Blackall St Barton. The boom gates to P1 and P2 open at 5 pm.

Please note that the Pavilion is a different venue in the Australian Centre for Christianity and Culture from that used for the recent lecture *French Botanisising in Australia*. We'll have our AGHS banner up outside the entrance.

Bookings

<https://www.trybooking.com/CJQKP>.

A VISIT TO THE LODGE GARDEN, CANBERRA FRIDAY 8 SEPTEMBER, 10.30 - 12.30 P.M.

We are absolutely delighted that we have received approval for an early spring visit to The Lodge garden – a wonderful replacement for the visit that Covid prevented us from making in 2020.

The garden dates from 1927 and contains many fine old trees. It reflects garden elements from the 1920s with later additions and modifications that show evolving garden practices and taste.



Photo: Grant Fry

Our morning visit will offer us an opportunity to learn something of the history of the garden, as well as how it is cared for now. We will then have a guided tour as well as time to browse and admire the plantings. This is strictly a garden visit and no access to the house will be permitted, and no catering will be provided. There are external toilets.

Arrival time It is important that we are ready and organised for the security check at 10.30 am. Please make sure you arrive no later than **10.20 am**.

Departure time **12.30 pm**.

Photography External photography is permitted; no up-close photos of the house are permitted

Dress code Smart casual, but do wear footwear suitable for walking in the garden.

Bookings Through TryBooking <https://www.trybooking.com/CKDVI>. There is no charge for this event. Numbers are limited, so early booking is recommended. Tickets are not transferable. Bookings will close at 6 pm on Monday 4 September.

When you book, make sure you include **your first and family name, and that these match what is on your photo id (eg your driving licence)**. On the day of the visit, you will be required to provide your photo id and this will be checked before you are admitted to the garden

We will send people who have booked a REMINDER email some days before the event with more details.

Parking No parking on site is permitted and street parking in the vicinity is very limited with rigid time restrictions, so please make appropriate arrangements – car pooling, or drop off/pickup are recommended. We will be entering from the National Circuit entrance (Deakin), near Grey Street. Please do not arrive at the entrance before 10.00 am.

Inclement weather The visit will go ahead unless the weather is VERY inclement. We will send an email via TryBooking on the morning of the 7 September if there are any changes to the arrangements.

Cancellation Due to possible changes in the Prime Minister's program, the tour may be cancelled at short notice.

Inquiries Nancy Clarke 0423 690 626 clarkenancy624@gmail.com.

THURSDAY 14 SEPTEMBER, 5.30 P.M. OVERGROWING CANBERRA WITH DR JULIAN RAXWORTHY



The annual AGHS and NLA Friends Joint lecture

A core part of the Garden City model is to create a street wide, tree-lined feel by requiring houses to be set well back from the street, visually co-opting residents' front yards as public spaces. In Canberra the result was the famous 'no front fence' policy, where low, trimmed hedges were permitted, but not solid fences.

Photo Julian Raxworthy

However, it's not been uncommon for Canberrans to sneakily reclaim their front gardens by putting in plants that eventually provide a sense of separation from the street. They can do this because plants are different from bricks, growing and changing over time, and, under the stewardship of gardening, small shrubs and saplings become tall, substantial hedges.

In his lecture, Dr Julian Raxworthy will explore the intersection between landscape design and garden maintenance, the subject of his book *Overgrown: practices between landscape architecture and gardening*.

Crawling through hedges and scrambling down slopes around the world, Julian will discuss how gardeners and designers have used gardening as a creative practice and propose that private gardening might be the greatest public good we can provide in our cities to combat climate change.



Dr Julian Raxworthy is Associate Professor and Discipline Lead: Landscape Architecture at the University of Canberra. He is a Registered Landscape Architect with FREE-RANGE LANDSCAPE ARCHITECTS, his own practice since 2008. His most recent book is *Overgrown: practices between landscape architecture and gardening*, which was published in 2018 by The MIT Press, and was supported by a grant from the Graham Foundation for Advanced Studies in the Fine Arts.

Light refreshments will be served after the lecture.

Venue The Theatre, National Library of Australia OR online via Zoom.

Cost **In the Theatre** - \$20 AGHS members and NLA Friends, \$25 others

Livestream only via Zoom

\$12 AGHS members and NLA Friends, \$17 others

Bookings <https://www.stickytickets.com.au/LWKO3>

Inquiries Nancy Clarke 0423 690 626 clarkenancy624@gmail.com.

PAST EVENTS

THE FILM DAY AT GUNDAROO 21 JUNE

In the first month of winter, 66 people from places far and wide gathered at the Soldiers Memorial Hall in Gundaroo, an historic village, a short distance from Canberra to enjoy a day of conversation and food and to watch a beautiful French film.

They came from the ACT, Gundaroo, Gunning, Nimmitabel, and the Southern Highlands. Not only did they attend, they embraced the film's title *'The Rose Maker'* by wearing rose themed jackets, scarves, hats and brooches.

It was a very cold day. The water in the outside toilets when the AGHS helpers arrived early to set up for the event was frozen and frost hung from the trees creating a beautiful winter wonderland. Fortunately, with the heaters cranked up, the hall was beautifully warm and welcoming by the time everyone arrived.

At midday our Branch Chair, Bronwyn Blake, opened the proceedings with an Acknowledgement of Country and some explanation of the origin of the word "Gundaroo". One theory is that the Village takes its name from the Aboriginal name for the Yass River which was Boongaroon or Gondoroo. However, local historian, Errol Lea-Scarlett, traced the name back to the aboriginal name Canderiro, which was recorded by explorer Charles Throsby in 1820. This was followed by a short and very informative talk by Louise Gaudry, a long-term member of Heritage Roses in Australia

and also an AGHS Committee member. Louise identified French Meilland roses (which produced "Peace" in 1941 and many more) and the English roses produced by Rev. Joseph Pemberton as being particularly suitable to our climate. Louise also grows "Iceberg", developed in 1951 by the German firm Kordes, noting that she had been told when on a visit to that nursery that "Iceberg" had been critical to the ongoing operation of that firm after World War 2. With the wet conditions of the last couple of years, Louise said that her David Austin roses have doubled in size. Then lunch was ready.

We enjoyed a hearty and deliciously healthy Persian soup inspired by the rose theme with home-made bread and butter. Thanks to the Gundaroo volunteers in the kitchen led by maestro Colin Lee who has generously shared the recipe for *Ash Reshteh* (Persian Noodle Soup). You'll find the recipe at the end of the newsletter. After the film, the catering team again showed their culinary skills when we enjoyed a variety of home-made cakes and slices inspired by the roses theme with a cuppa.



The kitchen team: photo Colin Lee.

Screening of the film was again very ably co-ordinated by Wayne Kotzner and a number of attendees were able to enjoy the film with headsets. Thanks to the Soldiers Memorial Hall for making these available to attendees as enhanced sound added to their enjoyment of the film.

The Rose Maker lived up to its hype of being an entertaining and uplifting French comedy. Overall, a very pleasant day was had by all. Thanks to everyone who entered into the spirit of the day with their rose inspired clothing and accessories. It made for a special vibe.

The mid-winter film day is becoming a regular on our branch programme. We welcome suggestions for any other garden related films you would enjoy seeing next year. Suggestions can be either emailed or passed on in conversation to a committee member

Louise Gaudry and Lynne Curran

TALK: FRENCH BOTANISING IN AUSTRALIA IN THE 18TH & 19TH CENTURIES

On 5 July more than 60 AGHS members and friends were treated to a very special evening with long time member and acknowledged heritage expert, Max Bourke AM. We were honoured to be joined by the French Ambassador, H.E. Monsieur Thébault.

Max has a life-long interest in plants and since the age of 15, has been interested in the French Revolution and the important role that France played during the Enlightenment period. He likes to speculate on what would have happened if the French had colonised Australia pointing to AGHS patron Dr Tim Entwisle's observation that "... despite the

new colony at Port Jackson, the Napoleonic era was far more productive for Australian botany than England under George III.”

Max started his talk with a brief overview of the historical context of scientific enquiry in the 18th and 19th centuries touching on the competing Linnaean and Jussieu botanical classification systems and the tensions and contradictions in the French and British scientific establishments as a result of political upheavals and wars, including the French Revolution. He then introduced us to the key French *Dramatis Personae* who included:

Labillardiere – whose magnificent *Novae Hollandiae plantarum specimen* published between 1804-1807 is the first general flora of Australia.

He also published an enormous amount about flora from the Mediterranean and middle east to south east Asia and the Pacific. Max noted that he was prodigious in his output, even if difficult in his personality.

L'Héritier de Brutelle – a lawyer turned botanist who was crucial in forming connections between several of the other characters in the botanising story of Australia.

He described the first of what we call the Genus *Eucalyptus* using the collections of Joseph Banks at a time when Britain was at war with France, and he employed Redouté to do many of his drawings.

Redouté – was steered into the rapidly growing discipline of botanical illustration by L'Héritier de Brutelle amongst others. As well as being his instructor, L'Héritier also introduced Redouté to members of the court at Versailles and, after the French Revolution, Empress Joséphine de Beauharnais, the first wife of Napoleon Bonaparte, became his patron. Some years later, Redouté became her official artist.

He refined a printing technique known as stipple engraving, allowing him to achieve a depth and richness of colour and scientific accuracy previously unachievable in printed images. Stipple engraving was the use of tiny stipples, or dots, instead of lines, to engrave an image on the metal printing plate. This enabled the artist to achieve a subtler and more natural effect of blending colour and tones.

An engraving done by Redouté of *Eucalyptus obliqua* to illustrate L'Héritier's naming of both genus and species thereby bring “Eucalyptus” (well covered in Greek) into being.



Baudin – Ten years after D'Entrecasteux set out on his exploration of the Pacific and New Holland (Australia), Baudin set sail in 1800 to map the coast of Australia. Max thought that perhaps this was the grandest collecting natural history expedition of them all and in scientific terms, it was an extremely successful voyage with more than 2500 new species discovered.

Baudin's expedition started out with two ships – *Géographe* and *Naturaliste* and after *Naturaliste* returned to France in 1802 with all the specimens, Baudin bought a smaller ship to survey the shallower coastal waters. This ship was called *Casuarina* and captained by Freycinet who returned to Australia in 1817 on another voyage.



The frontispiece of the Relation (Report) of the Baudin voyage featuring the Garden at Malmaison where specimen animals and plants were introduced, you can see black swans, Kangaroo Island emus and kangaroos all of which survived the voyage along with many plants.

Baudin himself was an avid plant collector and had undertaken a number of voyages of discovery for the Emperor of Austria for his garden at Schönbrunn. It is thought part of his 'tension' with Leschenault, the chief botanist on the expedition, may have been due to his ideas about plant collecting itself.

Leschenault - was recruited for the Baudin expedition on the recommendation of the eminent botanist Jussieu. By the time the expedition arrived in Van Diemen's Land in January 1802, Leschenault was its chief botanist by default, (the other botanists having been disembarked due to illness or having died).

Leschenault is commemorated in the wildflower genus *Lechenaultia*, named for him by Robert Brown in his *Prodromus Florae Novae Hollandiae et Insulae Van Diemen* ('Preliminary account of the plants of New Holland and Van Diemen's Land') of 1810.

Empress Josephine Bonaparte – of noble and Creole heritage from the Caribbean, and known as Rose de Beauharnais before her marriage to Napoleon, grew more than 100 Australian plants at her country home of Malmaison, just outside of Paris. She used Labillardiere's companion on his Australian voyage, Felix De Lahaye, as her gardener to achieve what Labillardiere could not – to grow Tasmanian Blue Gums in France. Empress Josephine also published a book of colour plates by the renowned artist Redouté, which included many Australian plants. Max is a big fan of Empress Josephine and won many converts to her on the night.

Dumont de Courset – a great gardener and probably responsible for the major dissemination, through largely commercial channels, of Australian plants throughout Europe. He was author of a number of works on agronomy and farming techniques and he created a private botanic garden at Courset in the Pyrenees, where, by 1814, he had some 3600 exotic perennial species in cultivation, including the latest Australian plants.

Max summed up his visually stunning and informative presentation with the observation that the significance of the French botanists and naturalists in Australian botany has been very much underestimated. The French actively published new scientific work on Australian plants while Banks was distracted on so many other things as President of the Royal Society among them. Furthermore, Empress Josephine and Dumont de Courset successfully grew many Australian plants and French nurseries saw them widely disseminated and grown through Europe.

Lynne Curran

BRANCH NEWS

DIGITISATION OF THE MARION MAHONY GRIFFIN COLOUR BOOKS

Early last year, many AGHS members enjoyed the joint AGHS /Friends of the National Library of Australia lecture on the work of Marion Mahony Griffin. In her talk ***Making Magic***, Glenda Korporaal spoke about the eight small 'colour books' Marion produced, listing plants she recommended for planting, grouped by colour. She expressed a hope that they might be digitised one day.

Thanks to a generous gift by a Friend of the NLA at that talk, these booklets are now digitised and can be viewed online. <https://nla.gov.au/nla.obj-251883344>

SOUTHERN HIGHLANDS BRANCH

Members of our Branch are welcome to join events in the Southern Highlands.

Sunday 27 August, 11am - 4 pm (lunch provided)
AGM and Winter Seminar

Speakers for the Winter Seminar

Howard Tanner a Sydney-based architect and author. He has written widely on landscape design and history. He was national president of the Australian Institute of Architects from 2008 to 2009. His career as an architect, author and educator is influenced by his abiding interest in history and landscape. His exhibition on contemporary innovative gardens was held at the State Library of NSW 2016-2017.

The second speaker to be confirmed.

For more details email aghs.sh.info@gmail.com



For more conference details go to the AGHS website.

<https://www.gardenhistorysociety.org.au>

Book soon as registrations must close in early August

OF INTEREST

NATIONAL TRUST (ACT)

For details on monthly Heritage walks go to:

<https://www.nationaltrust.org.au/act/heritagewalks-act/>

The National Trust advised that nominations for the 2023 National Trust of Australia (ACT) Heritage Awards are now open for submissions. Please use the link below to find out more information and how to nominate. Nominations close at 5pm on Friday 11 August at 5pm. <https://www.nationaltrust.org.au/act-heritage-awards-2023/>

FRIENDS OF FERNHILL AND MULGOA VALLEY INC.

Sunday 24 September, 9am – 3 pm**Lectures on *Colonial Gardens and their Conservation***

Colleen Morris: *Garden design in Colonial NSW*
Patricia Barkley: *Colonial gardens of the Mulgoa Valley*
Stuart Read: *Notable trees and plants of colonial gardens*
Michael Lehany: *Colonial garden ornaments and feature*
Dr. James Broadbent: *Approaches to conserving gardens*
A joint discussion panel will follow.

Cost: \$100 for FFMV members, \$120 others (includes morning tea and light lunch).

Register: at <https://www.ffmv.org.au>

Venue: Edmund Rice Retreat and Conference Centre, Mulgoa

AUSTRALIAN NATIONAL BOTANIC GARDENS

www.anbg.gov.au

Friends Thursday Talks - for program details and for bookings go to <https://www.friendsanbg.org.au/calendar> This calendar also provides information on other talks, walks and activities in the Garden.

ACT REGION HERITAGE SYMPOSIUM 2023

Saturday 14 October, 9am – 5pm**Theme: Planning for the Future**

Registration details are not yet available, but more information can be found at <https://www.nationaltrust.org.au/event/2023-act-region-heritage-symposium/>

NATIONAL ARBORETUM CANBERRA

www.nationalarboretum.act.gov.au

For details on walks, workshops and other events visit the Arboretum website.

HORTICULTURAL SOCIETY OF CANBERRA

<http://www.hsoc.org.au>

LAKE BURLEY GRIFFIN GUARDIANS (LBGG)

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

For more information go to <https://icomosga2023.org/>

Ash Reshteh (Persian Noodle Soup)**Prep Time:** 30 mins **Cook Time:** 1 hr 30 mins **Servings:** Serving: 4**Source:** <https://www.thedeliciouscrescent.com/persian-noodle-soup-with-beans-and-herbs/>

This heart healthy soup traditionally known as **Ash Reshteh** or Ash-e Reshteh, is perhaps the most popular Persian soup. It is appreciated at festive times such as the Persian New Year, but it is also served around the year.

Persian noodle soup is similar to the Italian minestrone, but the base is made up of well-cooked herbs and greens rather than tomatoes. It is a sophisticated recipe that ingeniously uses a long list of ingredients, creating a captivating taste that will have you coming back for more.

INGREDIENTS

6 tablespoons olive oil
 2 onions thinly sliced
 250 g diced carrots
 5 cloves garlic grated
 1 teaspoon turmeric plus 1 tsp fresh grated turmeric if available
 2 tablespoons dried mint
 100 g ½ cup dried chickpeas soaked overnight
 100g ½ cup red kidney beans soaked overnight
 100 g ½ cup white navy beans soaked overnight
 8- 10 cups water or vegetable stock, adjust as needed
 ½ teaspoon ground black pepper
 1½ teaspoons salt adjust as needed
 100 g 1/2 cup green lentils
 300 g 2 cups spinach/silverbeet/50 g broccolini chopped
 1/2 cup cilantro chopped
 1/2 cup parsley chopped
 1 cup green onions or leeks, chopped
 ½ cup fenugreek leaves chopped or
 2 tablespoons dried fenugreek leaves
 1/4 cup dill chopped
 1 tablespoon plain flour
 90 grams reshteh or linguini noodles
 1 cup kashk, or sour cream or Greek yoghurt or crème fraiche or ¼ cup vinegar
 25 grams dried kasha mixed
 1/2 cup cold water blend with stick blender
 1 tablespoon rose water

 200 g yoghurt flavoured with 1 tsp rose water

OTTOLENGHI GARNISH

Mixed and roasted for 20 plus minutes

| | | |
|----------------------------|-------------------------|-----------------|
| 1 tablespoon ras el hanout | 1/2 tsp ground cinnamon | salt good pinch |
| 250 g carrot | 250 g cooked chickpea | |
| 3 tablespoons olive oil | | |

DIRECTIONS

Thinly slice onions, preferably using a mandolin slicer.

In a large cooking pot, sauté onions with garlic for about 20 to 25 minutes until caramelized. Stir in both sorts turmeric.

Then add the soaked beans (chickpeas, kidney and navy), spices, water or stock and bring it to a boil. Lower the heat and simmer 30 minutes.

Then add lentils, diced carrots, leek and cook 15 minutes.

Next, add all the herbs and silver beet leaves and simmer for 20 minutes.

Add reshteh or linguini noodles and cook 10 minutes.

Adjust consistency of the soup as needed.

Soup may need thickening with a tablespoon of gluten free corn flour mixed with cold water or removing a small amount and puréeing it and return it to make a creamy consistency.

Add 1/2 cup greek yoghurt or kashk or sour cream.

Add 1 tablespoon of rosewater.

Serve soup with tablespoon of yohurt flavoured with rose water and roasted spiced carrot and chickpeas.