



The Herb Age



AUGUST/SEPTEMBER 2023

NO 440



"From the age of six, I loved magenta" Jill Bryant

THE HERB SOCIETY OF VICTORIA INC

www.herbsocietyvic.org.au



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Facebook

www.facebook.com/groups/4104516136342577

Meetup group: www.meetup.com/Herb-Society-of-Victoria/

AIMS OF THE SOCIETY

- ☼ To act as a forum for all persons interested in herbs for their mutual benefit and fellowship.
- ☼ To further the education of the public in the use, value and growing of herbs.
- ☼ To promote and encourage the organic growing of herbal plants.

Patron: Penny Woodward

HSOV COMMITTEE

President	Jan Illingworth
Vice President	Vacant
Committee Secretary	Vacant
Treasurer	Carmen Hollway
The Herb Age Editor	Vacant
(Acting)	Meridith Hutchinson
Membership Officer	Marie Baker
Committee	June Valentine
Committee	Nigel Holmes

The committee would appreciate your help. Please speak to one of them about how you can join in.

The Herb Society of Victoria acknowledges the traditional custodians of the land on which we join together and pay respects to Elders past, present and yet to emerge.

HSOV MONTHLY EVENTS

HSOV meets on the first Thursday evening of every month, from February to December. Monthly events often feature a guest speaker, mini-talks or event theme, like a picnic or trivia, and followed by herb refreshments.

Monthly events are held at:

- **Room MB10 Main Building**
- Burnley campus of Melbourne University (was Burnley Horticultural College)
- 500 Yarra Blvd Richmond
- Enter MB building from the main entrance
- **Room is open 7.00pm for 7.30pm start**

Parking inside the grounds is often limited. There is ample parking on Yarra Boulevard, which is free after hours. Public transport access is nearby.

Next Meeting Details: See Page 4

HSOV DETAILS

ABN 22 261 579 261

PO Box 396, Camberwell,
Victoria, 3124, Australia

Bank Details to deposit payments, including membership renewals:
BSB 633000 / Account 158914432

Membership can also be paid via Try Booking link:
<https://www.trybooking.com/CHUGD>

Advertising Rates	Quarter page	\$15.00	Half page	\$25.00	Full page	\$45.00
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Payment should be sent to the Treasurer at the Society's address above. Advertising copy to be sent to the Editor by page 3 deadline dates.

THE HERB AGE

*Official Newsletter of the
Herb Society of Victoria*

Six issues published per
year, covering:

- ✿ February/March
- ✿ April/May
- ✿ June/July
- ✿ August/September
- ✿ October/November
- ✿ December

Members' original
contributions are warmly
welcomed.

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Deadline for next issue:

Emailed and posted articles

Friday 8th September 2023

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*THE HERB AGE is printed by
Eureka Printing Pty Ltd
702 High Street Road
Glen Waverley 3150
Phone: 9887 9496*

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THE HERB AGE

AUGUST/SEPTEMBER 2023

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Cover Pic and Quote:

The photos are glorious magenta flowers in tribute to our late friend Jill Bryant, with her favourite flower in the centre, sweetpeas. The quote, said often by Jill, is the start of one of the last articles Jill wrote for the Herb Age. "My Magenta and Pink Themed Garden" which was published in issue 425, February/March 2021.

Her first article set the tone for her commitment to the Herb Society, appearing in March 1986 Herb Age, shortly after she joined HSOV. It was titled "Witches' Herbs" and started "*There are two categories of witches' herbs. Those used by witches and those used traditionally to ward off the effects of witchcraft and evil. I was prompted to write this article after researching the subject so as to exhibit an arrangement of witches' herbs in the Herbfest*". Learning, action, sharing knowledge; all were her trademarks.

Jill was dedicated to benefitting all members of the Herb Society of Victoria, serving 38 years on the committee. That included 4 years as President for (2 stints of 2 years), Vice President several times, Secretary, HSOV website and Facebook manager. She was also Program Coordinator, organised special events like the Healing Herbs Seminars, volunteered on many sub-committees, delivered presentations to the HSOV and to other groups representing the HSOV, and so much more. In 2003, Jill was made a life member of the HSOV. She also regularly rang or visited members, especially during times of illness. As Editor, I am also very grateful for the copious articles she provided over the decades, as she continued to learn and share about herbs, gardens and nature.

Much of this issue has been set aside with contributions from members, as a special tribute to Jill. Please take the time to be inspired.

Our Next Events

Burnley Horticultural College Campus and Gardens, Burnley Room MB10

Parking inside the grounds is limited so, if possible
please park on Yarra Blvd and walk in.

Please bring a plate for shared supper, herbs for tea or
help out at the tea trolley at the end of the main event.



Thursday 3rd August 2023

General Monthly Event

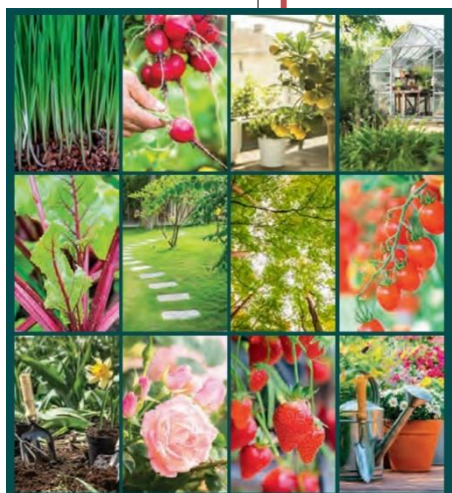
Please be seated 7.15 for 7.30 pm Start

Guest Speaker: *Helen Page*

Topic: *Garden Cemeteries of the World*

Helen Page has been an ardent, active volunteer for many years to restore and preserve historic gardens in Victoria. She is a member of the Australian Garden History Society and Friends of Burnley Gardens.

Helen was the driving force behind the restoration of the historic gardens at Bishops court in East Melbourne and the Boroondara Cemetery Garden (Kew). In this presentation, Helen will take us on a journey to discover often forgotten, but significant cemetery gardens.



Thursday 7th September 2023

General Monthly Event

Please be seated 7.15 for 7.30 pm Start

Guest Speaker: *Shaun Buckley*

From: *Evergreen Garden Care (Osmocote)*

Topic: *Love the Garden*

Evergreen garden care make a huge range of products, including Debco and Scotts Osmocote, which is the major sponsor to the Melbourne International Flower and Garden Show. Osmocote with its tiny beads of controlled release fertiliser has been a garden staple for decades. Shaun will show how these products continue to be such a favourites.

And don't be too surprised if there are a few free samples on the night too! Have a look at their website at lovethegarden.com for the top trends from the latest Melbourne Show plus lots of on-line resources and tools.

President's Report

We have had a couple of varied and interesting talks including last month's very generous subject by Karen Sutherland on natives including their uses and if they are too finicky to persist with. It was a very enjoyable evening despite the sadness of Jill's passing but it was cheered up by all the acknowledgments of the work that Jill has done for the HSOV and our 34th birthday cake that would of done Jill proud being of a cerise colour.

That evening was jumping with excitement, but it was topped last week by Wendy Clarke and the leaping, flying, burrowing and cannibalising critters in your back yard. Some fabulous photos of bugs, beetles and flies (all totally different categories) which Wendy had found lurking in the suburbs and some of their weird and wonderful behaviour. Wendy was nearly convincing as to how beneficial and gorgeous they all are.

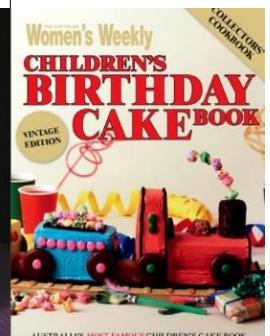
I had a little trip through Ballarat and Bendigo to Mildura passing through all the galleries (too cold to do anything else) and the op shops of course. Began with meandering through all those foodie places like Daylesford and Castlemaine to Ballarat. The Ballarat art gallery have Pre Raphaelite's in the William Morris theme and yes, they have a few leaves and birds, but more an eclectic artistic stretch. Still interesting, especially the huge centipede made out of 100's of aluminium teapots. (you know tea is my thing) Spent a lovely afternoon wandering through their rooms there which focus on the Eureka stockade, local artists and knitted objects (useless, but arty!).

On to Bendigo Gallery which never fails, it marked 90 years of The Women's Weekly with wallpaper throughout of the front covers and these wonderful dresses of floral themes. Celebrating their Children's Birthday Cake book, which I am sure we all had at one time, (advice is to start with the Dolly Varden, Barbie surrounded in marshmallows, and do not attempt to make the tip truck cake!). All of their cover pages are in a massive wall paper on the gallery walls. Have enclosed some of their more floral dresses that we would all like to be able to wear to the next Herb Society meeting.

Mildura was very pleasant with a heritage drive out to the Mallee district and the open Pioneer Park Museum at Meringur of the history of the settlement farms with the usual story of tiny bits of land, no water, lots of kids and eking out an existence. Great photos of the regular dances, footy teams, big bulls and still more kids. Now, much of the area has been bought up by just a few farmers on big acreage with grain crops looking magnificent due to the rain, but why less kids, pubs and the train doesn't run anymore. Picture of the Murray from Mildura to Cobram showing all the rain.

Back to Melbourne and hope that you would consider joining the committee to make it a bigger team or at least add items and photos to the Facebook site. All and any input would be gratefully appreciated. Hope to see you all next month.

Jan Illingworth, President



Upcoming Events: Herbal Workshop and Rose Tour

While it is cold and grey out over winter, it is time to plan for upcoming events in the warmer months. Keep these dates free in October and November.

A few details need to be finalised and will be announced in the next issue of The Herb Age and on-line via the facebook group, website and meetup. Bookings will be available on-line via Try-Booking, at meetings and via contacts.

Herbal Workshop

What: Herbal Preparations Workshop

When: Saturday 28th October.

Presenter: Jill Cheah, Herbalist and Naturopath

Time: TBA - expect a couple of hours and time for a social cuppa/bite afterwards.

Where: Burnley Campus, Melbourne Uni (where our monthly events are held)

Cost: TBA – a small cost expected to cover materials.

Following the success of the Herb Conference last year, many of you said you would love to have more hands on classes with Herbs; much much more than the measly 45 minutes we allocated for the workshop in the packed Herb Conference schedule!



It is with great pleasure that we invite back Jill Cheah, who ran the Herb Conference workshop over both days. Jill is a Herbalist and Naturopath, passionate about herbs for health and enthusiastic to share her knowledge. She grows and harvest herbs and prepares her own tinctures, pastes, creams, teas and tonics. This workshop aims to give you some practical guidance to making your own preparations for home use and some to take home from the day.

State Rose Garden visit

What: Guided tour of the Victoria State Rose Garden

When: Sunday 26th November.

Time: TBA - have requested mid to late morning to allow for spot of lunch afterwards.

Where: Victoria State Rose Garden at Werribee Park

Cost: \$5 for HSOV members

With over 5000 roses at the Victoria State Rose Garden, it will be hard to choose a favourite bloom as most will be at their glorious peak this time of the year. The garden was opened in 1986 covering about 5 hectares, with some best collections of roses in the southern hemisphere.

In 2003, it received the "Garden of Excellence" award from the World Federation of Rose Societies. As you can imagine, an army of devoted volunteers tends the gardens, one of whom will be our guide for a tour.



Welcome to our New Members

Welcome to our latest HSOV members. We look forward to seeing you soon. Use your email as the username for the members section on our website herbsocietyvic.org.au.

Lisa Baker
Sue Dajanko
Dan Wheals

Marie Baker, Membership Officer

Book Review with Great Botanists

RHS: The Secrets of Great Botanists. By Matthew Biggs

A beautiful book bringing together great botanists and their contributions. There are entries from 35 different explorers and herbalists starting with Dioscorides up to present day. Of course, they weren't called botanists in those days, but people who had an interest in plants, often after failing other careers or they had a benefactor to help them with their passion. This book explores that, as well as what they were (and were not) able to bring back to the RHS at Kew and what they added to peoples' gardens.

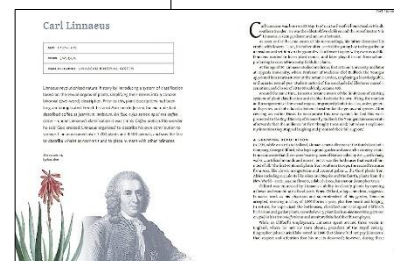
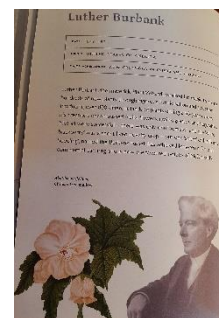
Like Luther Burbank who, after tweaking with different varieties of the humblest of vegetables, produced his now famous Burbank russet potato, favoured for McDonalds chips (or it that fries?). He also hybridised the Shasta daisy, the plumcot and the Agen prune which he said was an "educated plum"!

Each botanist has a section titled "Inspiration for Gardeners", which lists their legacy and contributed to the plant world. Not only an interesting book, but some nice photos and pictures by the botanists themselves. Happy reading.

RHS The Secrets of Great Botanists: and What They Teach Us About Gardening
By Matthew Biggs.

Published by Mitchell Beazley 2018.

Jan Illingworth



Fun Guys 😊

Feeling a little damp this winter? Not a problem for those fun guys (fungi), who are loving it and popping out to soak up the rain. A few pics of fun guys I have come across lately. With the high rain fall, those mycelia are communicating and sending up their antennae and umbrellas in the detritus. Enjoy!

Jan Illingworth



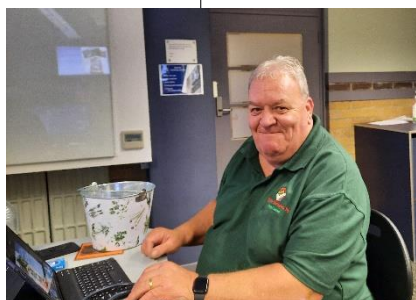
Soil for Health

It never ceases to amaze me, how passionate and generous with knowledge gardeners are. At our May event, Craig Castletree was the guest speaker. Craig is a horticulturist, life-long gardener and self sufficient in growing his own fruit and vegetables. His main message is that gardening is all about the soil and soil relates to health.

The Horticultural industry used to be taught to fertilise often and use toxic chemicals to kill pests. Following WW 11, the use of NPK - nitrogen phosphorous and potassium - became a great way to utilise surplus ingredients from arms production, as it greened up plants. Pesticides and over-fertilising have led to soil degradation over the decades. The soil is no longer soil, it is just dirt.



We now understand that good soil has good soil microbiome and the way to improve soil is simple – compost, compost, compost. We need good soil for good health. Any food we grow in soil, we eat and so take in nutrients and good micro bacteria we need in our gut. Good soil for good health. There are 10 billion organisms in just 1 teaspoon of good soil, all of which have a role to play.



The microbes and fungi in the soil have a symbiotic relationship with the plants. The fungal networks in the soil are extensive, up to hundreds of kms. The plants send signals, to help source nutrients that it can't reach with its roots. The fungal network seeks out the nutrients and transports them back to the plant. The plants provide nutrients back through photosynthesized sugars. Isn't nature incredible? We can get the right balance of nutrients in food we grow by planting a diverse range of plants. For example peas and beans are a host plant for fungi that are high potassium, and thereby add potassium naturally to the soil. Also look at companion planting and move vegies around.

Keep leaves, twigs and branches in your garden beds, as if your garden were more like a forest floor. Of course, good soil also attracts plenty of small creatures, especially worms. Good soil has about 25 worms in a spadeful of soil. Worms add calcium to the soil and have a chemical to attract nematodes which they will eat. Composting worms are different from garden worms.

The soil also stores carbon. Turning over the soil, releases that carbon into the air, as well as destroying much of those fungal networks. Time to retire your fork and stop turning the soil over. Dig what you need to plant your plants, but no need to turn over the soil to dig mulch in – just cover about 25mm of compost over the top on a regular basis. A cheap and easy tip for your compost bin is to get a piece of plastic pipe, like plumbing pipe, with holes in it and place down the middle of compost bin to allow more air in. He throws everything into his compost, including meat and citrus.

The latest thinking is called 'regenerative farming' to create that diversity in small space. If there is soil showing in the garden, plant something and lots of different plants together, herbs, vegetables, flowering plants with regular composting on top and watch the microbe population explode.

Craig's talk was fascinating and offered lots of straight practical information and tips; many thanks to Craig. He has written several books and if they are half as informative as the talk we had, they would be well worthwhile investing in. See his website for his books, plus information on wicking beds and a diverse range of his Youtube videos. Go to craigcastree.com.au.

So put the fork away, build healthy soil for healthy strong plants. Good health for you, and the environment you grow your food and herbs in, is all about good soil. And good soil comes from 3 things - compost, compost, compost!

Meridith Hutchinson

Indigenous Herbs

At June's monthly event, we were once again privileged to have Karen Sutherland speak. Karen is one of those people who is inspirational, generous and kind of spirt, and humble to boot!

Karen has been growing her own food since she was a child. Her home garden on a standard block is packed with productive and useful plants. She continues to experiment to get the most of a small space, like growing trees in pots (eg: Strawberry Gum), coppicing trees to promote new growth or pushing the limits of growing plants in shade and low watering. She is also looking at South American fruits, many of which grow in similar climate to ours. Her website edibleeden.com.au has lots of resources to help with making your own edible garden (like making an easy greenhouse).

For the last 7 years, she has been studying Garadgigan Yinnar (medicine woman), mentored by Wiradjuri teacher Minmia. While Karen's knowledge of indigenous medicinal and useful plants is growing, she maintains respectful boundaries in what can be shared and the focus of the talk was on general use and growing indigenous herbs and useful plants.

Old Man Salt Bush *Atriplex nummularia*.

High in protein, it is drought tolerant and has been developed for fodder in the pastoral industry. Grows well in pots; can be used to flavour food, by wrapping food in the leaves, skewer food and BBQ or put leaves under a roast.



Coastal Saltbush *Atriplex cinerea*

As name suggests, lives near the coast and has a stronger salty taste. This is not good for pots, and must grow in the ground. When buying it, plant out straight away and don't water much once established. Interestingly, there are male and female plants.

Lemon Myrtle *Backhousia citriodora*

Can be grown well in a pot, in semi shade. Harvest the flowers or leaves when fully mature and dry well. Great in cooking: use like Lemongrass.

Cinnamon Myrtle *Backhousia myrtifolia*

The toughest of the Myrtles and grows very well in Melbourne – good for narrow spaces, like beside a fence.

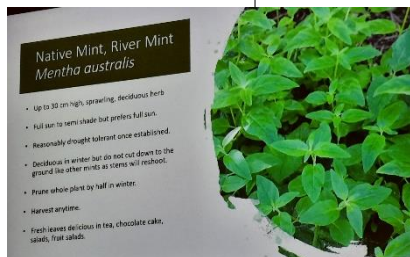
Strawberry Gum *Eucalyptus olida*

Has beautiful pik foliage and grows well in a pot. When grown from seeds, some plants can be rather tall trees, while others smaller and shrubby. Native to tropical areas, so keep it protected from hot sun and frost. Goes well with chocolate dishes.



Native Thyme/Mint Bush *Prostanthera rotundifolia*

Has several common names, including Native Oregano (at Bunnings). Great smell and colour, it grows quickly to a large bush, but only lasts about 7 years. Indigenous use is to crush the leaves and smell to clear a stuffy nose. Cook with it sparingly, as it has a strong flavour and makes great herb butter -the butter moderating the pungent flavour. Goes well with eggplant and red meat, but can also be used with sweet dishes like quince or rhubarb.



River Mint/Native Mint

Another one that be used for clearing the head, due to its high menthol content. Prefers full sun and in the ground – does not do well in pots. Prune to about half after flowering, but no further. Goes well with chocolate and dries well for use in baking or teas. You can see large size variations, but they are botanically the same.

Native Lemon Grass *Cymbopogon ambiguous*

Looks similar to Asian lemongrass, but has lovely curly aspects to the ends of the leaves. Native to warmer climate and struggles in the cold weather in Victoria, but can be kept in a glass house over winter. The smell is amazing, like lemon and rose and it makes a beautiful tea.

For teas using indigenous herbs, don't let them steep for too long, as they may become bitter. As with herbal teas in general, you shouldn't drink the same tea every day constantly. They have medicinal qualities and overuse can be an issue. Karen also brought along a few samples from her garden including the Native Pepper berry, which she did warn us was very peppery...and it sure was! Another great talk from Karen with lots of practical tips.

Meridith Hutchinson



A Quizzical look back

Ed Note: This was from Jill Bryant in the Herb Age back in 2008, showing some of the questions she was asked when she auditioned for a TV quiz show with Herbs as her special subject. The answers weren't in the same Herb Age. How many of you know?

April 2008

Page 15

A Herb Quizzing

In 2007 I applied to be a contestant on the ABC's quiz show "The Einstein Factor". The organisers call possible contestants to a half-hour interview on their chosen topic. My area of interest was of course "Herbs".

The interviewer said that he had found his specific questions about herbs on the internet. Here are some of the questions that I recall.

1. What is the common name of *Salvia officinalis*?
2. What is the name of *Anthriscus cerefolium*, known as French parsley?
3. Which herb's botanical name is *Artemisia dracunculus*?
4. Which herb's name comes from the Norwegian word meaning 'to lull'?
5. Which country is the origin of *Roi bos*?
6. What herb named *Salvia sclarea* is used as an eye bath?
7. Give the common name of *Glycyrrhiza glabra*.
8. What is the common name of *Mentha pulegium*?
9. Give the botanic name of English lavender.
10. What herb is *Thymus vulgaris*?
11. Give the layman's name for *Borago officinalis*
12. What is the difference between oregano and marjoram?
13. What is the name of the small tree which has intensely scented lemon leaves?
14. Which Indian herb is used in Mediterranean cooking?
15. Which pungent reed-like herb is named *Allium schoenoprasum*?

On reflection 'Herbs' is a very wide category and if my topic is chosen for the program it will be 'European Herbs and Herbs used in Europe'.

Jill Bryant



Vale Jill Bryant

Thank you

There is so much to thank Jill Bryant for in her leading role in The Herb Society over many years. As a Committee member, Jill combined her great knowledge of plants with skills as a wordsmith and teacher of English with her widespread connections in Horticulture to foster interest in growing and using herbs.

I was impressed by Jill's erudite manner and her talent for display and colour from my early days at meetings at Auburn Uniting Church and when she contributed to the HSOV Healing Herb Seminars from time to time. Always to the fore in publicising the Herb Society, Jill would ring up 3CR on their Sunday Morning gardening show. It was from Jill's persistence that Stephen Ryan remarked on air how active and vital is the Herb Society and how long it has been going, and coming into the digital age, Jill created the Herb Society website. For many years following Ray Boatman, Jill arranged a programme of speakers for the monthly meetings, and if one should unexpectedly cancel out, Jill could always be counted upon to fill the vacancy.



Jill could always produce a fine display of herbs combining her favourite colours of magenta and purple, and I remember particularly Jill wearing these colours at the Seminars held in the afternoons at the Surrey Hills Neighbourhood Centre, and at her illustrated talks on Shakespeare's Herbs when she always had cuttings and pots for sale. Jill credited her mother for her knowledge and love of herbs, teaching her from an early age the botanical as well as the English names. We will miss you Jill, our valued and dear friend.

Marion Bond

Enthusiastic Friend

ways from Jill's huge contribution over the past forty years. With unflagging enthusiasm and energy Jill, with her deep knowledge of all things herbal enriched many of the Society's event and activities. She mustered countless numbers of speakers for our monthly meetings, seminars and conferences and frequently created lovely displays to complement the themes.

However, our greatest loss will be of her constancy of friendship. Many of us over many years have been warmed by her interest and care for our welfare even when she herself was dealing with sorrow. Vale Jill, you are sadly missed but we thank you for all the knowledge, entertainment and discovery of herbs you provided us.

All of us who have belonged to the Herb Society have benefitted in so many

Vera Williamson



Colourful and caring

In an attempt to write a tribute to Jill, I found that I was quite unable to begin. She did so much for the society. After looking through many early copies of the Herb Age I'm struck by her willingness to be in everything and to fill in the gap if a speaker failed to appear at the last minute.



Perhaps her greatest contribution was her many, many articles to be found in the Herb Age.

Her articles are many and various. I've been reading the old news letters, and have selected a few snippets to share with you. Colour and grandchildren are reoccurring themes:

The Herb Age February/March 2021, Page 10

My Magenta and Pink Themed Garden.

From the age of six I loved magenta, the colour of my doll's felt beret and the dots on her white blouse collar. Beetroot and similarly coloured fruits have been shown, in recent years, to have great benefits for health. My renewed front garden already had a scented Blackboy climbing rose, which produced about sixty blooms each year. So, its magenta colour became the focus of new acquisitions.

The Herb Age December 2021, page 12

Monet's Flowers and Plants.

Monet grew flowers for their colours and as inspiration for his painting. The list written in French, of all the plants in his Giverny garden are arranged in three sections: Firstly, the Trees, secondly Spring Flowers and thirdly, Summer and Autumn Flowers.

Giverny: a heaven of blooming beauty!



Photo from Jill's visit to Monet's garden.

The Herb Age October 2011, page 1

Nose-imry

Rosemary said in any other way smells as sweet!

Little Thomas at twenty two months is still pulling up weeds and saying 'more' as he carries them to the compost bin. At Central Park in East Malvern, about six weeks ago, he spied a summer weed, just like them in his back yard. He said 'more' and tried to pull it up, but it was too entrenched, having been flattered by mowers. He does recognise 'Dufdils' in both the garden and books and knows that they are 'yellow'.

The last time Thomas asked for a piece of lavender poking out of the fence line next to his bike pusher, he popped the sprig into his little front basket. His latest exploit with a herbal flavour was toddling into the garden at home, picking a pansy, giving it to Grahma and saying 'burple'. He certainly knows everyone's favourite colour!

The Herb Age May 2011, page 7

Growing Grandchildren in the Garden

When is the right time to introduce you grandchild to the garden? My answer is sooner. My daughter Sophie was outdoors in her pram from three weeks of age. Yes, a green netting was draped from the pram's hood to her blanket. It was early November and she loved watching the plum tree's branches waving in the breeze. The calming atmosphere of the garden was soothing for her other mother too. A first baby is a huge leap in stress for the other.

At eight months onwards, wearing a nursing mothers' puddle suit and crawling expertly over the dewy grass, both my children adored splashing in puddles, touching leaves and digging in the earth. They looked like little butter balls in the flexible bright yellow rain proof suits. In fact I have a photograph of Sophie admiring a daffodil at the base of the apricot tree, both clothed in delightful gold. Later at two to tree years, a royal blue puddle suit meant freedom to play in the rain-soaked back yard, a little human iris bobbing about with a bucket and a spade.

When you next have a cup of tea, you may like to remember this gem from Jill.

The Herb Age, December 2015, Page 15

Tea Bags are Talented!

What does that mean? As a constant recycler I have used the hot wet un milked tea bag for many tricky tasks. A cooled chamomile bag is so soothing on a salty weary eyelid in Summer, or after a spot of vigorous gardening at any time of year. While still in high heat any teabag can dissolve sugary smears on the bench after jam or toffee making. A stubborn sticky or greasy spot on the polished floorboards is removed in a second with that par-boiled bag. The tea bag still in a heated mood is so good at lifting out that little column of dust in the corner of the skirting board, which the vacuum cleaner refuses to budge. Yet another cleaning duty for that keen teacup bag is wiping a few slats of the wooden Venetian blind, especially any such blind in the kitchen.

It is essential to note that each and every tea bag's personality is magnetic. Well, every single one that I have met is so attractive to the shed hairs of Rusty the Pomeranian Jack Russell Cross that they jump at the chance to gather together again on either a cool Liptons dangler or a hot Tetley All Rounder. Another valuable quality intrinsic in the bags is their skill as detectives. They detect little islands of fluff which disobey the domestic laws and congregate around the scratches-prevention felt pads under chair legs.

Finally it is amazing to relate that English tea bags desire a French connection. They emulate the character of Scarlet Pimpernel: they seek it here, they seek it there... What is 'it'? You well ask! They wish to be in a new vigorous life. Their wish is granted. Teabags are rushed into the compost bin to join in the grand revolution. Vive le sac du thé!

Finally

In later years when Del and I found it difficult to attend meetings, Jill would come down to the Peninsula and spend time with us to keep us in touch. Many thanks to Jill!

Peggy Gibson

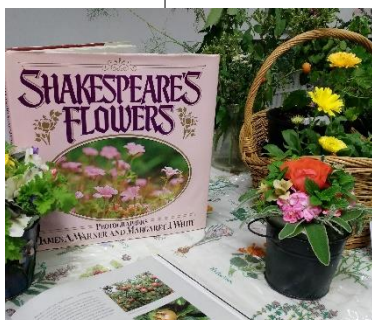


From Jill's display calendula & tea



Exceptional

Jill and I joined the Herb Society around the same time and it was not long before we met up and became friends. At that time Jill was busy with two young children as well as teaching full time in a high school. We occasionally met during school holidays. The Herb Society was at its peak and met in the large hall at Burnley, which in those days was nearly full to capacity. Jill myself and other younger members would not have been doing much more than attending the monthly meetings, and occasional workshops and learning a great deal about herbs from the very enthusiastic committee and other interesting guest speakers. Several members were asked to speak to community groups and run workshops. No doubt Jill would have helped out with speaking and workshops.



Following those early years, Jill went on to make a career of speaking opportunities as those who regularly attend meetings now will be aware of. Nothing was too much trouble for Jill in presenting a Herb topic and as each talk is usually enhanced by providing a display of plants and other artifacts. (examples pictured left). Members may not be aware that this was usually done at some cost to Jill as she had a knack of often searching out unusual herbs.



I am not sure when Jill joined the committee but it is certainly many years ago. She always promoted our meetings through the first Web Site and also by contacting 3CR and the ABC and writing regular articles for the Herb Age. Until her passing, Jill was still a very active member but stepped back from more formal activities and retired from teaching and the HSOV committee. She was able to enjoy giving more talks and also putting more time and effort into her own herb garden and the garden at her church. One other interesting item is that Jill offered to house some antique books on behalf of the Herb Society and welcomed members interested in attending afternoons to browse through the books.

Jill was one of our longest standing members of the Herb Society, putting in a great deal as a speaker and an exceptional committee member. Thankyou Jill..

Beverley Narandja.

The Helper

We all enjoyed interesting conversations with Jill Bryant over the years. Jill was a good listener and often gently probed people to understand their interests and priorities. Sure enough this happened for my wife Velda and me. About twenty years ago Jill unexpectedly presented Velda with a large and rather stylish set of pigeon holes. Why that, you might ask? Well Jill knew that Velda is an artist. Velda collects many items both natural and man-made. Since then Velda put this unit to very productive use in storing these treasures (pictured). We are so grateful to have known Jill and to have been assisted through Jill's caring nature. We will miss her.



Graham Ellis

Inspiring

I met Jill nearly 40 years ago. From when the Herb Society of Victoria began in 1981, I would sometimes go to help mum out, as her pack-horse I would say, or her chauffeur. Jill was already very knowledgeable about gardening on joining the HSOV in 1984, keen to learn more about the hugely diverse world of Herbs and passionate to convey what she learnt to all around her.

She quickly and enthusiastically wrote articles for the Herb Age and took on roles in the Herb Society, a trait that continued over the 38 years of her service as a committee member. Jill was committed to service of others; she could have a fearless presence and she didn't suffer fools. As a natural teacher, she had a passion to share knowledge about all things, from plant botanical names to life itself; always with a dry sense of humour. Jill had a smile that lit her face and the room. She loved colour and dressing colourfully and with a bit of fun, having many Op Shop finds to choose from, for our 'dress garden or herb theme' nights.



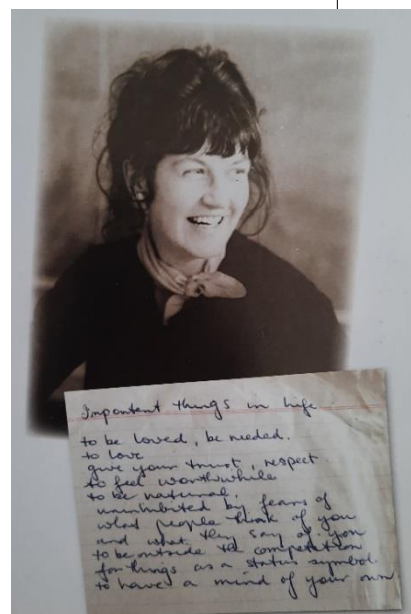
As times changed and new roles in the Herb Society were needed, like the HSOV website and Facebook administrator, most would say, "I don't know how to that" or "I'm too old/busy to learn". Not Jill. She would say 'Leave it with me, I'll have a try'. She took them on and learnt the skills she needed. More than a few times in committee meetings, a new task arose needing a volunteer, and as it was met with deafening silence, all eyes would turn to Jill, who could always be relied on. I am so glad we were able to honour her early last year with a well deserved thankyou tribute.

In many ways Jill was the glue that kept things together in the HSOV and to some extent the Society has become a little unstuck since she resigned from the committee at our December 2021 meeting, as we emerged for the last time from zoom meetings and lock downs. The HSOV committee has struggled to fill the very big hole she has left. It is more important than ever that you take a leaf from Jill's book, to consider how you can contribute and step up to bring fresh energy to a now small and rather exhausted committee. If you need inspiration, look to all that has been written in this Herb Age about Jill and how service touches the lives of so many.

Her (magenta) memorial service in May was beautiful and the order of service included a picture (right) with a note she made as a young woman in 1970 on the threshold of a great life. It is fitting to finish this tribute with her own words, which proved to be the way she lived her life. May these words resonate and inspire us all.

Important things in Life:

- to be honest, be needed
- to love
- give your trust, respect
- to feel worthwhile
- to be natural, uninhibited by fears of what people think of you
- to be outside the competition for things as a status symbol
- to have a mind of your own



Meridith Hutchinson

Photo with note from Jill's 1970 diary.

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