



FRIENDS of the National Arboretum Canberra Newsletter 31 / March 2016

Happy New Year to you all!

2016 is well and truly underway at the National Arboretum Canberra. There are so many exciting activities planned for the year ahead.

Tree Week (2–8 May) activities have been in the planning for months and we will be keeping you informed via E-updates. The official opening with six 15-minute talks will be held in the Green Room within the Village Centre on Monday 2 May, starting at 10:30 am. Cost: \$10.00 each for members of the Friends; \$15.00 each for non-members.

Forest 3 (five varieties of the common fig) produced a healthy crop this year and the Friends sought permission to harvest and sell figs at the Arboretum. They picked at least 115 kg and these were sold fresh, semi-dried, or in jams and chutneys over two weekends. Sales were very brisk (and profitable) and we may run another 'market stall' when the later fig varieties ripen. Thanks to our enthusiastic team of 'Harvesting Friends' for introducing our first Market Days to sell Arboretum produce. The considerable profits will be used to support Arboretum projects.

Later in the year we will run a photographic competition for school students only. It will focus on 'Spring at the Arboretum' and will be launched in August. Photos will need to be taken during September, October and November 2016—but more details will be announced prior to the launch.

Our colourful and fun event, 'Warm Trees', will again be launched in July but it's not too early to start knitting! 'Open Gate Saturday' is new to our calendar of events and the first trial will take place on 23 April. Gates to the unsealed roads to the south of the Arboretum will be open to give access to visitors. Our Arboretum guides will be in place at parking areas along the way to give information about these southern forests that have previously been relatively inaccessible.

A future Friends' Garden is at the concept stage and a working group is developing options for establishing a garden within the Arboretum hub. Location and design have yet to be determined but it is a very exciting concept. More information will be available in the coming months.

The first Friends' Seasonal Talk for the year will be held at the Margaret Whitlam Pavilion at 6:00 pm on Monday 4 April. The speaker will be Jocelyn Plovits, our past Chair, who will no doubt entertain one and all as she tells of her recent trip to Kew Gardens, London, and the contrasts and similarities she perceived when comparing Kew with the National Arboretum Canberra.

You may notice that revised processes have been introduced on our website to streamline memberships, renewals and requests for parking passes.

Following the visit of The Prince of Wales and The Duchess of Cornwall to the Arboretum on 11 November 2015, the Friends sent the royal couple a copy of *The Arboretum Book*. We have since received the following response, via their Assistant Private Secretary:

'... Their Royal Highnesses were deeply touched that you thought of them in the way that you did and look forward very much to dipping into your fascinating book at the earliest opportunity. Both The Prince of Wales and the Duchess of Cornwall hold many precious memories of their time spent in Australia, including their visit to the National Arboretum in Canberra.'

Following recent ministerial portfolio changes at the Legislative Assembly, the new Minister for the Arboretum is Chief Minister Andrew Barr MLA.

See you there—at the Arboretum!

Trish Keller OAM
Chair

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The first fig harvest

BY COLETTE MACKAY

The last week of February was loads of fun—frankly just amazing and certainly the start of something big. We knew that there were figs out there in Forest 3, that they were ripening and that there were about 160 trees, but we didn't really know what to expect. The trees are still fairly small—just seven years old.

The 'Harvesting Friends' sub-group had first formed about three years ago but had been idle because the trees weren't ready for action. So I called for new expressions of interest in harvesting and then sought volunteers from those that came forward.

Sunday 21 February was our first picking morning and we walked away with 20 kg of figs. We were all so excited and it was interesting to compare the different varieties. The figs in Forest 3 are all classified as *Ficus carica* (common fig) but they comprise five different varieties: Brown Turkey, Black Genoa, White Genoa, White Adriatic and Preston Prolific.

During that first week we harvested 80 kg of figs. Volunteers took quantities to make jam, or dehydrate, and a large quantity were cut and frozen to be dealt with another day. We sourced bottles, dehydrators and containers for fresh and dried figs from all over town. We could envisage a great opportunity developing: a market day on Saturday 27 February where we could sell our fresh figs and fig products.

The Market Stall was a resounding success, thanks to the wonderful volunteers who worked hard and long all week and on the stall on Saturday. Thanks must also go to Arboretum management for their support and to radio stations 2CC and 666 for their promotion.



Annette Lock selling fresh figs on 27 February

Everything was sold except for a couple of bottles of jam. This proved to be a great fund-raiser for the Friends on behalf of the Arboretum.

We picked a further 35 kg of fresh figs the following week and, as we also had a large quantity of frozen figs to use, another Market Stall was scheduled for 5 March, with Bronwyn Halbisich as the organiser.

By this time our volunteers' imaginations were in full flight and there were four different types of fig jam and four different chutneys, along with more fresh figs and semi-dried figs. Again sales were brisk and surprisingly profitable. On both Saturdays fresh figs were a definite favourite. We've really started something here!

After the first harvest on 21 February, from left: Lorraine Nicholls, Colette Mackay, Bev Kaiser, Marion Read and Susan Parsons



Top: Friends' fig jam

Below: Friends' semi-dried figs



So which fig is which?

BY LINDA MULDOON

The answer to this question depends upon whom you ask. Records were not retained re which varieties were planted where within Forest 3 and considerable effort has already gone into attempting to solve this mystery.

However, to add to the confusion, there is little consistency regarding the images Australian nurseries display of their fig varieties, so probably many fig trees get sold as one variety when they are actually another.

After spending several hours on repeated visits to this forest—looking, sampling, dissecting, photographing, and doing some research online, I am ready to hazard a guess at which variety is which. I may not be right but I have certainly tried!

The chief reference I have used is *An Inventory of Fig Varieties in Australia*, prepared by Bill Hankin for Heritage Seed Curators Australia in June 2001. Some 112 varieties are described in this document and they have been arriving in Australia since the first fleet in 1788.

After the gold rushes, there was great uncertainty about which cultivars would succeed in the Australian colonies and fruit nurserymen made a concerted effort to obtain as many varieties as possible. Approximately 75 fig

varieties were imported by the Victorian Horticultural Society between 1870 and 1890.

The First World War had a huge impact on the nursery trade and by 1916 there were only six varieties offered in the Goodman's catalogue. The earlier diversity of cultivars was never recovered.

Brown Turkey

This variety originated in Provence in France. It is an early-fruiting variety, compared to others in our forest. Railton's catalogue of 1840 claims that it ripens from the end of February to the middle of March in Victoria (our experience in Canberra has been similar). It also produces a light 'breba' crop in late spring.

The leaves are deeply-indented, generally with five distinct lobes and the leaf veins are prominent, particularly on the underside of the leaves. The fruit is described as pyriform (pear-shaped), though it is generally a bit asymmetrical and varied in its shape, with purplish-brown striped skin. Many of the Brown Turkey trees in Forest 3 produce paler fruit. The darker-skinned figs have reddish flesh inside but the lighter ones are creamy-pink inside.

Brown Turkey is a small, hardy, vigorous tree—a popular commercial variety in Australia that is widely sold.

A typical five-lobed Brown Turkey fig leaf



One of our lighter-coloured Brown Turkey figs ripening.



Right: These are immature Brown Turkey figs, but you can see a variety of shapes emerging



Left: The darker Brown Turkey fruits are quite reddish inside

Black Genoa

This variety has been offered in Australian catalogues since 1903. The fruit can appear similar to Brown Turkey but the leaves are quite different. They are less deeply-indented than Brown Turkey leaves and most have three lobes. They feel particularly sandpapery to the touch.

Black Genoa fig leaf



Above and below: Black Genoa fruit



NSW Government's *Agfacts* describes the fruit as squat and pear-shaped. A.J. Downing said the 'fruit is long obovate with dark purple skin becoming nearly black'.

In truth Forest 3 has Black Genoa trees with short squat fruit and trees with long fruit. Some are dark purple-black all over and the longer fruit usually display very dark stripes on a purple-brown background.

Black Genoa is the leading commercial variety for fresh fruit production in NSW. The fruit is considered unsuitable for drying. It ripens around the same time as Brown Turkey.

White Genoa

Not the same as Black Genoa without the pigmentation!

White Genoa has appeared in Australian catalogues since 1860. It is most likely to get confused with the White Adriatic (from the look of the fruit) but White Genoa is an upright tree and the leaves are more like the Brown Turkey leaves, with a bit of added shine.

The skin of the fruit is greenish-yellow with whitish dots when ripe. Inside, the flesh is peachy-pink (paler than the flesh of the White Adriatic). The flesh is very dense with a small cavity and it ripens later, with some fruit ripening even after the first frosts. The flavour is pleasant but mild.

White Genoa leaf and fruit



White Genoa fruit



White Adriatic

This variety originated in Central Italy but it has appeared in Australian catalogues since 1880. It is also known as the Strawberry Fig and when you get to the flesh inside you know why. It has the deepest and brightest red flesh of our five varieties and a very distinctive strawberry flavour.

Like the White Genoa, the flesh is very dense with a very small cavity, but as White Adriatics ripen, their green skin with cream dots can develop coppery streaks. There is some variation in fruit shape on an individual tree but

White Adriatic fruit (with a light globe for shape comparison)



*Above left: Ripe White Adriatic fruit can develop coppery streaks.
Above right: Inside, the luscious flesh is strawberry-coloured.
Below: White Adriatic trees have a spreading habit.*



the neck of the fruit curves inwards before it meets the stem. The two sides of the fruit are fairly symmetrical and once I recognised that these figs are similar in shape to an incandescent light globe, I found them easier to identify.

Most of the large leaves have three lobes. These trees are developing rapidly and, as they grow, it is likely that we will be able to identify them quite easily by their spreading habit.

As at mid-March most of our White Adriatic figs are yet to ripen.

White Adriatic leaf shape



Preston Prolific

A modern, late-maturing, vigorous variety, developed by R.N. Jones at Preston, Victoria*, in the 1940s. It first appeared in Australian catalogues in the 1960s.

I was assisted in identifying this variety by a nursery photo and also the fact that it is described as being 'without neck; stalk very short'* making it 'hard to pick'. To be more explicit, I think they mean difficult to pick without tearing the flesh.

Preston Prolific leaf shape





Preston Prolific—note the redness at the open end of the fruit



Preston Prolific fruit

The colour of Preston Prolific flesh is described as amber and certainly the area beneath the skin is less white than our other four varieties. Coppery streaks on the skin are similar to those on some of the White Adriatics but White Adriatics do not have the redness to the opening seen at the open end of Preston Prolific fruit. I found this observation helpful when differentiating between the two varieties. In the dissected fruit photo above, you can see how this redness extends to the cavity within the fruit. Also, look to the stalk end of the fruit where there is an angle between the short stalk and the top of the fruit. This is the shortest fruit of our five varieties and the figs are held close to the branches.

The leaves of the two varieties look similar (see page 5) with three or more lobes but Preston Prolific has some serrations to the leaf margins, particularly at the broad end of the leaf.

* Information from *Hilgardia: A Journal of Agricultural Science* Published by the California Agricultural Experiment Station, February 1955.

If you think you have accurate information on any of these five fig varieties, please send it to the editor: lindaon@grapevine.com.au. The more interesting background we can gather, the better.

MEASURED

BY YVONNE KILGOUR

(plus a little teamwork)

*The trees stand fresh in the morning sun,
Rain from last night washed leaves gold and dun,
A sight for sore eyes, and measurers too,
We have the best office, in spite of no loo.*

*Steep incline I see, must it have to be me,
To measure the furthest and littlest tree?
We dash up the hill, though it isn't a race,
But by golly it is, if we are to keep pace.*

*Three forests we measure each session you know,
Come rain or come shine, come hail, even snow!
Trees that grow tall throw us all in a spin,
Clinometers needed or arms long and thin,
To hold up the poles for each height to pin.*

*Then come the missings, oft cameras and keys,
Lost in a forest midst clovers and trees,
And dare I suggest, loss of trees on the ground?
A nightmare for Roger who must have them found.*

*Then there's the wind that can blow off your socks,
Loose papers and maps fly all round the blocks,
It's rare that a forest has trouble-free sites,
Wild weather delivers no place to fly kites.*

*So a measurer's life is not always easy,
In summer it's hot and in winter it's sneezy,
But science will win out—the fight will be won,
The measuring team will get it all done!*

NOTE: *This poem was first delivered at the Tree Measurers' end of year celebrations, held in the Himalayan cedars in December 2015*



Ficus carica

COMMON FIG

BY LINDA MULDOON

Usually a small upright tree up to 8 m in height with a spread of 5 m, but proportions vary within the cultivars and branches droop as the tree ages. They belong to the same family as mulberries: Moraceae.

Forest 3 contains five different cultivars of *Ficus carica* (see pages 3–6). These are Brown Turkey, Black Genoa, White Genoa, White Adriatic and Preston Prolific. While most figs require pollination by wasps, these common figs do not.

Ficus carica is not a threatened species but an effort is being made to conserve the genetic variations that exist within the naturally occurring populations. Much of this diversity is found in cultivars of low economic value so there has been little interest in conserving them.

The bark is smooth and silvery-grey and the leaves are large: 12–25 cm long and 10–18 cm wide, with three lobes or five lobes. All common figs are deciduous. A small crop of figs (the breba crop) usually arrives with the new leaves in spring and the main crop arrives from January through to April. The Brown Turkey and Black Genoa varieties produce earlier fruit than the others.

The fruits, comprised of many tiny fruits, are 3–6 cm long and their colour varies from yellowish-green to coppery-bronze to dark-purple. The colour inside the figs also varies from variety to variety. If handling figs, beware the milky sap as it can irritate human skin.

Forest 3 was planted in 2009 and 2010 in lines around an elongated triangle. The trees are mostly thriving and becoming productive. Mature trees become less productive with age but can live to 100 years.

Ficus carica is native to south-west Asia and the eastern Mediterranean where it grows in well-drained rocky areas that have mild winters and hot dry summers. The common fig has now been exported to the world. It is an important crop in those countries where it is grown

Very mature common fig tree growing in Spain

WIKIMEDIA COMMONS



Illustration of the common fig from 1823–29, Nagasaki, Japan

NATURALIS BIODIVERSITY CENTRE/ WIKIMEDIA COMMONS

commercially. In 2012, the biggest producers were: Turkey, Egypt, Algeria, Morocco, Iran, Syria, United States, Brazil, Albania and Tunisia.*

Uses

The cultural history of *Ficus carica* is very extensive. As a food crop figs pre-date wheat and oats by about 1000 years and it was one of the first foods cultivated by humans. According to Christian teachings, Adam and Eve clad themselves in fig leaves and subsequently fig leaves were used to provide modesty to nude figures in paintings and sculptures. Several parts of this tree, including the fruits, leaves and sap, have been used for a wide range of medicinal purposes.

Figs are one of the richest plant sources of calcium and fibre and contain high levels of anti-oxidants. They can be eaten fresh (they need to ripe and very fresh for maximum flavour), dried, used in jams and chutneys, or in many other recipes.

Nutritional facts

RAW FIGS CONTAIN (per 100 g):

Energy 310 kJ; carbohydrate 19.18 g (as 16.2 g sugars and 2.9 g dietary fibre); fat 0.3 g; protein 0.75 g; Vitamins—thiamine (5%), riboflavin (4%), niacin (3%), vitamin B₅ (6%) vitamin B₆ (9%), folate (3%), choline (1%), vitamin C (2%), vitamin K (4%); Minerals— calcium (4%), iron (3%), magnesium (5%), manganese (6%), phosphorus (2%), potassium (5%), sodium (minimal), and zinc (2%).**

* Source: UN Food & Agriculture Organization

** Source: USDA Nutrient Database

TREE WEEK 2016

Autumn at the Arboretum

BY ANNA HOWE

*'That time of year thou may'st in me behold
When yellow leaves, or none, or few, do hang.'*

Autumn Tones Walks

These words from Shakespeare's 'Ode to Autumn' are just one of the poems you might hear in the Arboretum during Tree Week. The aesthetic experience of autumn at the Arboretum will be enhanced as Guides present a selection of poetry readings about trees as they take long walks each day (thanks to Margaret Groube's extensive knowledge of poetry).

Janet Edstein has plotted the route to showcase spectacular autumn displays that highlight the 'patchwork quilt' design of the Arboretum. The walk will visit eight forests and view another ten from a distance.

Many of these trees are rare or threatened species in their natural habitat and their inclusion in the Arboretum contributes to their likely preservation and conservation. Plantings only include species with a good chance of surviving Canberra's seasonal climate.

You may know some of the poems well but others will probably be new to you.

You could hear some Keats —

*'Season of mists and mellow fruitfulness,
Close bosom-friend of the maturing sun'*

Echoed in the opening lines of Dorothea Mackellar's 'Australian Autumn' —

*'This is the gentlest season of the year:
From mists of pearls and gold.'*

And can you guess which tree with brilliant yellow autumn leaves Goethe was thinking of when he wrote these lines? —

*'To my garden here translated,
Foliage of this eastern tree.'*

The Autumn Tones Walks are just one part of the Friends' program for Tree Week.

Tree Week Talks

The six speakers at the Tree Week Talks, on Monday 2 May, include two experts from the Friends, two Arboretum staff members, a speaker from the ANU Fenner School, and one from TAMS Urban Treescapes unit. Three of the talks will address the question: Why do leaves change their colours? The others will present different pictures of autumn: small trees in the Bonsai Collection, remote sensing views of the Arboretum from the ANU drone, and the best trees in Canberra's autumn street scenes.

Exhibitions

The Friends will be presenting two exhibitions in the Village Centre. Bronwyn Halbisch has taken the lead in liaising with the Canberra Botanical Artists who will be exhibiting works depicting 'autumn trees in the Arboretum' in fine detail. Displaying artworks is a new venture for the Friends and this specialist exhibition will see the Green Room become the 'Green Room Gallery' throughout Tree Week.

Another exhibition in the Village Centre will recognise Europe Day (9 March), though it will also run from the beginning of Tree Week. It will focus on the Arboretum's 17 forests of European trees. Some of these tree species are threatened in the wild and only occur in very limited habitats, while others are widespread across large expanses of northern and southern Europe.

While silver birch and Spanish birch, in Forest 44, share the characteristic of clear yellow autumn foliage, the widespread silver birch (*Betula pendula*) has been planted as a host species for the rare Spanish birch (*Betula pendula* ssp. *fontqueri*). The inclusion of the purple-leaved smokebush (*Cotinus* 'Grace'), in Forest 49, demonstrates that trees are still evolving. The search for strong autumn colour was the prime motivation for developing this cultivar in England in the 1970s.

*Tree Week at the Arboretum runs from 2–8 May.
Full details will be appearing on our website:
www.arboretumcanberra.org.au during April.*

Spectacular autumn colour in the callery pears (Forest 87) during May

PHOTO: LINDA MULDOON



Bonsai Week 2016

BY MIKE WOOLLEY

This year the Arboretum held its first Bonsai Week to highlight to the public the National Bonsai and Penjing Collection of Australia (NBPCA) and the art of bonsai—and also to provide a 'thank you' to the Collection's many contributors. The week was funded by the Bonsai Trust Fund for the benefit of the community and the public in general.

Internationally recognised bonsai artist, **Mr Pavel Slovak** from the Czech Republic, conducted a series of events including a public demonstration, specialist workshops and tree critiques. Meanwhile the Collection's curators provided public demonstrations and guided tours of the bonsai pavilion.

Three full-day workshops were conducted in the Green Room for a total of 36 participants. Many had travelled from interstate, including Albany in WA, Launceston in TAS, Melbourne, Sydney and the North Coast of NSW. Participants had been invited from a number of sections of the bonsai community: one workshop included NBPCA Volunteers; one was for lenders and donors to the Collection; and a third workshop was for artists nominated by their club. All participants were encouraged to share their learning and new-found knowledge with their respective local communities.

Pavel also spent considerable time with the curator and assistant curator discussing contemporary techniques



An evening with Pavel

used in the maintenance and styling of bonsai and demonstrated these by making agreed styling improvements to several of the trees donated to the Collection.

This comment from Paul Carey, a participant from Port Stephens, NSW, sums up the overall feedback from the week:

'I think Bonsai Week is a fantastic event for the Arboretum, the National Collection and the bonsai community as a whole. Having a keynote presenter of some standing like Pavel, appearing at a number of different events (workshops, critiques, styling and auction) captures a lot of people.'

From Pavel's comments I gather that this event will also be notable overseas.'

Pavel delivering the finishing touches



Balloons up, up, and over the Arboretum!

At dawn on 12 March, conditions were cool but perfect for the launch of **Canberra Balloon Spectacular 2016**. Many people came to watch, photograph or follow progress. First, coloured mounds grew from grassed areas on the other side of Lady Denman Drive. Then they looked like giant snails as streaks of fire appeared in the gloom. And then they were off, climbing one by one to head in our direction, creating reflections in the front dam. They hovered low over the Central Valley, creating zig-zag shadows on the terracing next to the zig-zag path and then headed west towards Mt Painter.

PHOTOS: LINDA MULDOON



FOREST TALK



A NEW SEAT IN IN STEP'S REGIONAL BOTANIC GARDEN

A new seat was installed in January and since then STEP volunteers have completed impressive landscaping work around it. It gives workers and visitors a place to sit and appreciate the progress that has been made in this Regional Botanic Garden, while viewing the pathway and Mt Painter beyond.

CELEBRATING A LIVING COLLECTION

On 18 March, a good number of Friends attended the launch of this photographic exhibition which will remain open until 25 April. It is located within the Village Centre. The exhibition includes 126 photos which take us through the history and progress of the Arboretum since 2001, telling the stories behind the Arboretum's development from a burnt-out site to today's rich landscape of forests, roads, walking trails, gardens, buildings and sculptures.



JAPANESE GARDEN DESIGN EVENT

Learn the Art of Japanese gardening from a Japanese expert. Mr Shosaku Kawase will be in Canberra for one weekend only: **2–3 April 2016**. He will give presentations and workshops on Japanese gardening and Niwaki styling which will be repeated over the two days.

1. Essence of Japanese Gardening (presentation lasts 2–2.5 hours)

It covers ancient fundamentals and philosophy dating back to the 17th and 18th centuries; a photographic presentation including Four Seasons of Japanese Gardens, Line and Wabi, and Shaping Trees and Maintenance.

Mr Kawase has learnt many traditional techniques and he adapts them to modern technologies. He is recognised internationally for his expertise in pruning and maintenance of Kyoto's three Imperial Villas.

Tickets \$39 each or \$35 for members of the Friends; including tea or coffee.

2. Niwaki Styling Workshop



(lasts 2–2.5 hours)

Niwaki technique is the specialised sculpting of trees to give structure to a Japanese garden and convey spiritual and sculptural significance. Mr Kawase will demonstrate seasonal maintenance and Niwaki styling on The Arboretum's two black pines, located near the bonsai pavilion.

Tickets \$59 each or \$54 for members of the Friends; includes tea or coffee.

NOTE: These presentations and workshops are limited ticket events. Please call 02 6207 8484 to find out about starting times and to ensure you don't miss out.



SPRUCING UP OUR PUBLIC FACE

The Friends have just invested in two new banners and we trialled one of them on 19 March at the 'Connect and Participate Expo' at the Old Bus Depot Markets in Kingston. In the photo above, Sandra Corrigan is talking with a prospective member. Apparently 60 people showed interest and two people bought *The Arboretum Book*. People found it difficult to find parking and this probably restricted the numbers attending. The other banner is on display near the entry to the Village Centre. Our new banner message reads:

'Become a Friend, learn about the forests and support this inspirational project which aims to conserve rare, threatened and iconic species for future generations.'

CONKERS RIPENING IN FOREST 4

Fruit on the horse chestnut trees were shedding their outer shells to reveal lovely shiny conkers in the hot sun of early March.



PHOTOS: LINDA MULDOON



PHOTOS: DEL DA COSTA

IRAN'S FOREIGN MINISTER PLANTS PERSIAN IRONWOOD

The Hon. **Dr Mohammad Javad Zarif** (far left), Minister for Foreign Affairs, Islamic Republic of Iran, was joined by Ms Yvette Berry MLA, ACT Minister for Cultural Affairs (far right) when he planted a *Parrotia persica* (Persian ironwood) in Forest 14. Dr Zarif presented the Arboretum with a truly beautiful framed poem. The message within the frame reads:

'Plant the tree of friendship, that, to fruit, the heart's desire bringeth

Uproot the sapling of enmity, for it summons countless sorrows

The night of society, reckon plunder. For after our time

The sphere many a revolution maketh; many a night and day bringeth'

Poem by Hafez (14th Century Persian Poet) is dedicated to the National Arboretum Canberra on the occasion of the arrival of the Hon. Dr. Zarif, the Foreign Minister for the IR of Iran to this centre on 15th March 2016, for tree planting ceremony in a part of Persian Ironwood Forest.



JON STANHOPE ADDRESSES THE FRIENDS

Former ACT Chief Minister Jon Stanhope addressed the Friends at the General Meeting in the Margaret Whitlam Pavilion on Tuesday, 8 March.



He spoke of the early days when the Arboretum was still at the planning stages and his impressions now he is back living in Canberra. He still loves the place and visits regularly. Jon has been made the first Patron of the Arboretum and was already an Honorary Member of the Friends.

DOGWOOD SURPRISE

Some trees in Forest 8 surprised us in February by flowering for a second time this season. They were carrying fruit from their spring flowering concurrently with new flowers (see pic at left).



MEMBERSHIP APPLICATION FORM

Please complete this form, **OR** go to www.arboretumcanberra.org.au where you can join online and make a secure payment.

Yes. I/we wish to join the Friends of the National Arboretum Canberra Inc.

1. Title First name

Last name

2. Title First name

Last name

Postal address

.....

Postcode

Email address

I agree to receiving notices by email YES/NO

Telephone (h) (w)

Please remember to tell us about changes to your contact details

Date

Please circle your relevant membership category/parking voucher request:

Single	1 year \$35	3 years \$95	5 years \$155
Household	1 year \$40	3 years \$110	5 years \$180
Concession	1 year \$20	3 years \$55	5 years \$90
Association or club	1 year \$60	3 years \$160	5 years \$270
Corporate Friend	1 year \$2000	3 years \$5400	5 years \$9000

Friends' annual parking voucher \$25 Reg. No.

Total payment Please circle your method of payment

Cash Cheque Direct deposit

(cheques must be made payable to Friends of the National Arboretum Canberra Inc.)

Post membership applications to:

The Secretary, Friends of the National Arboretum Canberra Inc.
PO Box 48, Campbell, ACT 2612

Direct deposit details are:

WESTPAC, Petrie Plaza, Canberra, ACT
 Account—Friends of the National Arboretum Canberra Inc.
 BSB No. 032719 Account No. 375379

(when making a direct deposit, please record your name so that your membership can be verified)

Friends of the National Arboretum Canberra Inc.

Contact

You can contact us via email at friends@arboretumcanberra.org.au or visit our website at www.aboretumcanberra.org.au or by phone during business hours on 0406 376 711

Office bearers

Trish Keller OAM (Chair)
 Jennie Widdowson (Deputy Chair)
 Del Da Costa (Secretary)
 Richard Bear (Treasurer)
 Colette Mackay (Donations and
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Council members

Max Bourke AM
 Kathryn Cole (Guides Co-ordinator)
 Cherie McLean (Social Media Manager)
 Linda Muldoon (Publications Editor)
 Lainie Shorthouse (STEP Representative)
 Mike Woolley (NBPCA Representative)

The Council (all of the above) meet on the second Tuesday of each month

Life members

Max and Margie Bourke
 Roger Hnatiuk
 Sherry McArdle-English
 Linda Muldoon
 Jocelyn Plovits

Honorary member

Jon Stanhope AO

Patron

John Mackay AM

Newsletter

The newsletter is published quarterly. Please contact Linda Muldoon, the editor, by email on lindaon@grapevine.com.au if you would like to contribute an article, news or photos. Decisions regarding what content is published are determined by the Chair.

The Friends thank the ACT Government, ActewAGL, Supabarn, CanberraNet, Ginger Catering and Elect Printing for their support

NOTE: this page may be photocopied

