

NEWSLETTER
SPRING 2012
NUMBER 73

FRIENDS OF THE WAITE ARBORETUM INC.

www.waite.adelaide.edu.au/arboretum

URGENT

The FWA committee desperately needs someone to assist with promotion of events.

FORTHCOMING EVENTS

WHAT'S ON AT URRBRAE HOUSE

FWA flute and piano recital

2 – 4 pm Sunday 16 December in Urrbrae House Drawing room.

Combined Friends Christmas Party

5 - 7 pm Monday 10 December in Urrbrae House. Drinks and nibbles provided.

ALL ENQUIRIES & BOOKINGS

To Beth Tel. : (08) 8357 1679.

Email : bgrich@ozemail.com.au

President: Henry Krichauff, **Vice-President:** Beth Johnstone,
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Spring flowering, *Pyrus salicifolia*. Photo Eileen Harvey

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FROM THE PRESIDENT

Having shivered through an unusually cold and rather wet winter we have lurched into spring with quite drying conditions for September. This hasn't reduced the amount of mowing and weeding required in the Arboretum, but has increased the necessity to commence watering already, for the new plantings.

The annual Treenet Symposium, in fact the 13th, was again a big success. This is due largely to the enormous amount of organising by Treenet Director, David Lawry and all the helpers involved. The weather obliged with the day at the Waite being particularly pleasant. The theme of Trees of California was well received by the nearly 200 delegates and, with generally improved logistics and arrangements from last year, the 40 minute duration walks through the Arboretum went smoothly. As always, this event is a wonderful opportunity to promote the extensive range of plantings in this unique collection. My thanks go to the FWA members who carried out their various tasks so efficiently and effectively. Arboretum Director, Jennifer Gardner, as usual, took a pivotal role in the whole event and justly deserves much commendation. In keeping with the changes and improvements in the running of Treenet, this year there were no papers issued at either the Thursday gathering at the Wine Centre or on Friday at the Waite. In keeping with modern technology all the material was made available on the Treenet website by a professional team and on the very next day! <http://treenetmedia.com/> During Thursday's Q&A sessions questions could be sent by text or email direct to the Chairman with few coming by voice from the floor. Delegates arriving at the Wine Centre on Thursday morning only had to collect their nametags. During Treenet an exhibition, sadly the final exhibition, of the late Les Loffler's works, was held in Urrbrae House. All pieces were sold soon after the exhibition opened.

Jennifer's enthusiastic endorsement and support of the suggestion by Peter Marshall of Terra Preta Truffles, NSW, resulted in the very successful Gala Truffle Dinner held in the impressive Urrbrae House dining room on Saturday August 4th. Despite the large amount of work involved in all the details of staging this event, especially by Vice President Beth

Johnstone, the net proceeds made it all worthwhile. This was also due to and thanks to the generosity of Peter and Kate Marshall in donating the truffles and assisting in the kitchen and Master chef Christophe Grégoire and his wife Josephine for donating their services. Various other donors of wine and other welcome contributions all helped significantly. A documentary film has been made of the dinner which ties in with filming of some of the appropriate Arboretum oak trees suitable for truffle hosting.

For the future the Committee are considering the idea of holding less elaborate dinners with a botanical theme particularly related to the Arboretum, which should help to raise its profile.

On Sunday 22nd July we enjoyed an afternoon concert, "Sunday at the Waite, a musical pot pourri", featuring Loreto College advanced music students. Piano, violin and vocal contributions were performed under the able guidance of Ms Christine Martin, Director of Music, with many showing considerable talent with fine performances.

A further musical Sunday afternoon is the flute and piano recital with Jane McKenzie on 16th December at 2.00pm. The combined Christmas Party in Urrbrae House is on Monday 10th Dec, 5.00 -7.00 pm. After last year's trial party held in the garden it was felt that the attendees were too dispersed and some had trouble finding suitable spots to position themselves, especially as it was quite warm.

In conclusion, mention of our membership must be made. We do need to increase our numbers. At the Committee meeting held on the 3rd of October suggestions for this included 1) letter drops to houses in the vicinity of the Waite, with the view that the community should be involved in the unique asset of the Arboretum and all it stands for; 2) current Friends encouraging new members (e.g. Christmas gift of membership); 3) people working at the Waite Campus to become more involved and 4) any article published in circulated media to include an invitation to join. Any other ideas are always welcome and if you would like to assist with a letter drop, please contact Marilyn.

Henry Krichauff



IN THE ARBORETUM FROM THE DIRECTOR

The Arboretum pears flowered spectacularly this year and the four in the Urrbrae House garden were at their peak for Treenet.



Pyrus calleryana in the Urrbrae House garden.

Photo Jennifer Gardner.

Drifts of native spear and wallaby grasses are a lovely sight in full flower in the NW section of the Arboretum. The seeds will be harvested and propagated by Friends of the Waite Conservation Reserve for their revegetation project in the Waite Reserve next year.



Austrostipa sp. in the grey box revegetation section.

Photo Eileen Harvey.

The Treenet 13th National Street Tree Symposium was a great success and having all the papers available online on the Treenet website the day before saved printing costs and trees. For the first time, the Thursday presentations were streamed live and questions and comments from an Australian and wider audience could be sent by tweets and twitters while the presentations were in progress, as

well as taking questions from the floor. All presentations on Friday were promptly put online and can be viewed at <http://treenetmedia.com/>. Congratulations to Director David Lawry and the Treenet team for programming and organising the Symposium and to the many volunteers for their help with name badges, the registration desk at the National Wine Centre on Day 1, and the serving of food and guiding groups at the Arboretum on Day 2. The Arboretum guides, supplemented by guides from the Adelaide Botanic Gardens, devised a themed walk 'Trees of California' which was very well received and the friendliness of all the volunteers was rated highly in the feedback sheets. Treenet has kindly donated \$4000 to the Friends in appreciation of their contribution to the success of the Symposium. The exhibition of the late Les Loffler's exquisite tree silhouettes was much anticipated and enjoyed by Treenet participants and he will be greatly missed. His family has made a generous donation of \$300 to the Friends from the proceeds of the sales.

The Gala Truffle dinner was an elegant and memorable occasion and a good fund-raiser for the Friends of the Arboretum thanks to the many sponsors who donated produce, wine and their services. Special thanks to Peter and Kate Marshall of Terra Preta Truffles, Braidwood NSW, to Master Chef Christophe and his wife Josephine Grégoire of Le Très Bon Restaurant, Bungendore, NSW, to Joy Middleton and Allan Woodman for their creative floral arrangements and table decorations, to Beth Johnstone who did the lion's share of the organisation of the event and to Marilyn Gilbertson for her indefatigable assistance in the kitchen on the evening.



Peter Marshall auctioning truffles at the Gala Dinner. Photo by Fred Harden, Editor/Publisher, Regional Food Australia.



I am delighted to announce that the Arboretum has received an extraordinarily generous donation of \$10,000 for the Arboretum from Anna Cox OAM. Anna was one of six inaugural Arboretum guides, all with a wealth of experience at the Botanic Gardens of Adelaide, who commenced giving regular guided walks in the Arboretum April 1994. The original guides then founded the Friends of the Arboretum in September 1994 and were elected the inaugural committee with two additional members. Anna was elected Secretary and very ably served in this office for 4 years. She retired from the guides and the Friends Committee in 2000 but has continued to be a staunch supporter of the Arboretum and the Friends. Her gift will be used to purchase some large equipment to facilitate Andrew's work in the Arboretum. It has been said that a good piece of machinery can turn the work of one person into ten! Thank you Anna.

A new teak bench seat, donated by the Chambers family, has been installed under the beautiful Chinese pistachio *Pistacia chinensis* #862 (B8) and provides a welcome resting place with a lovely outlook.



Mediterranean Garden Society SA members working in the Garden of Discovery.

Photo Eileen Harvey.

Members of the Mediterranean Garden Society (SA) have held a couple of working bees in the Garden of Discovery to have it looking its best for a visit by 85+ delegates to their International Conference who will visit the garden on 27th October. The Rose Garden and Coachhouse Garden are flowering beautifully thanks to the dedicated pruning, fertilizing and weeding efforts of the Tuesday morning garden volunteers.

The Elm Leaf Beetle *Xanthogaleruca luteola* from Europe is a significant pest of elm trees as the

larvae feed voraciously on the leaves and can defoliate a mature tree by mid-summer. It was first discovered in Australia on the Mornington Peninsula, Victoria in 1989, found in Launceston in 2002 and detected in Adelaide in January 2011 in private garden in Malvern. This year it has already been found in many trees in the CBD of Adelaide especially around the North Terrace Cultural Precinct.

Leaf damage.
Photo Walker, K.
Museum of
Victoria.



Elm beetle.
Photo: IPM
Project, 2001
Regents,
University of
California

The beetle is small, only about 6 mm long, oval shaped, with black and yellow broad longitudinal stripes. The adults can easily be dispersed by hitch-hiking on clothing, boots, vehicles etc. So far, it has not been found in the Arboretum and we will be monitoring for it. However, it is probably only a matter of time, so if anyone finds an Elm Leaf Beetle please advise me. The two main controls are soil injection and micro-injection of trunks with an insecticide, but both methods have disadvantages. Trunk banding with chemicals or sticky tape may help break the cycle by trapping the larvae as they descend to the ground to pupate but success is limited if numbers are large and larvae simply drop to the ground or march over the bodies of their dead comrades. ELB certainly poses a threat to our Elm Avenue which this year is the lushest and healthiest I have seen it. For more information see The Friends of the Elms website at: <http://home.vicnet.net.au/~fote/ElmsNeedFriends.pdf>

Finally, I gratefully acknowledge the support of the Friends of the Arboretum during the year for attending fund-raising events and volunteering to help in so many ways.

Jennifer Gardner

GALA TRUFFLE DINNER AT URRBRAE HOUSE.

It already seems such a long time ago. However not all members of the Friends of the Waite Arboretum know about the success of the gala truffle dinner, held on August 4 in the Urrbrae House dining room. Several of our members were willing participants and it was wonderful to hear from them about their enjoyment of the dinner before they left the function.

The suggestion to hold the event came from Peter Marshall of Terra Preta Truffles, Braidwood, and he was central to its planning and success. Peter had visited the Arboretum to collect acorns of oak species not commercially available. His gift to the Arboretum was to enlist a brilliant chef to create a dinner menu to showcase his wonderful dark aromatic truffles, and which could serve as a fundraiser for Friends of the Waite Arboretum. He also auctioned some truffles during the event.

The menu offered by Christophe Grégoire, chef of Le Très Bon, Bungendore, NSW, was informed by his love of traditional French cuisine and global travels, and illustrated his ability to work instinctively and creatively with natural flavours and fresh ingredients. He was ably assisted by his delightful wife, Josephine.

The 34 diners were met in the foyer with a glass of NV Moët & Chandon, before everyone proceeded to the dining room, which was beautifully decorated for the occasion with red and gold features. There was a constant hum of conversation and much laughter as the evening unfolded under benefactor Peter Waite's portrait. It was clear that people were enjoying the food and the pleasure of being in the heritage dining room.



Peter Marshall had arranged for a documentary to be filmed and this proceeded while the efficient wait staff plied the diners with four courses accompanied by complementary wines. Many of the wines were donated and these are listed at the end of this report.

The dinner was a large undertaking for a small group of people, and letters of thanks were sent to the many volunteers who made decorations, arranged flowers, set or cleared tables and washed dishes, etc. - even if 'thank you' seems very inadequate for the amount of effort and the donations given by so many generous people.

Encouragingly, many people said that they would be willing participants in another such event! Please watch this space.

The final profit amounted to \$5760.83. This will be spent to benefit the Arboretum.

Beth Johnstone



Truffles and the Gala Dinner. Photos by Fred Harden, Editor/Publisher, Regional Food Australia.

Sponsors:

The University of Adelaide, Office of Community Engagement, the Waite Arboretum and Urrbrae House

Terra Preta Truffles, Braidwood, SA

Le Très Bon Restaurant, Bungendore, NSW

Adelina Wines, Spring Farm Valley, SA

Tomich Wines, Adelaide Hills, SA

Friend & Burrell suppliers, Kew, Vic

B-D Farm Paris Creek, Meadows, SA
Nolans Road, Naracoorte, SA



THE UNFORGETTABLE AROMA OF TRUFFLES

On 4th August at 7:30 visitors were seen sweeping up the flight of marble stairs on the north side of Urrbrae House to be greeted at the front door with the most amazing smell of truffles. The memory of the reduced sauce infused with the earthy sweet aroma of truffles – unforgettable!

The Friends of the Waite Arboretum had organized this benefit dinner. It was a 5 course extravaganza; a brilliant coming together of the truffle supplier: Terra Preta Truffles from Braidwood NSW, with the chef Christophe Grégoire; chef of “Le Très Bon” restaurant. Terra Preta Truffles is owned by the Marshall family. They produce premium black truffles, *Tuber melanosporum*. These truffles are exported to France and other European countries, USA and Hong Kong. Previously Jennifer Gardner had assisted Peter Marshall in collecting from the Waite Arboretum large numbers of acorns from a variety of oak species suitable for inoculating with the truffle fungus. The Marshall family were delighted to find Californian oaks in the Arboretum as these are suited to the Australian climate. Earlier this year Jennifer visited Peter’s farm and saw the approximately 6,500 oak seedlings germinated from the Arboretum acorns.

Now truffles are being produced in the south of Western Australia and many areas of New South Wales as well as various areas in Victoria and Tasmania where plantations were developed in the early 1990’s.

Truffles go with anything as they are a flavour enhancer (they contain glutamic acid) and have the “umami”, or savoury taste. One rule of thumb is



Menu

Truffled Jamón de Trevélez & truffled butter

Jambon Cru au beurre de truffe

Chicken périgourdine on a mesclun

Poulet mijote à la périgourdine sur son mesclun

Roast truffled willow-fed lamb

Agneau de ferme à la truffe

Truffle cheese plate

Fromage a la truffe

Crème brûlée and truffles

Crème brûlée à la truffe

Coffee & Truffled Vodka

Bon Appetit

that truffles have a great affinity for fats, and work with almost any fats, which retain the aroma. I will never forget the overwhelming sensation of the truffle flavour in the Crème Brûlée.

Italian composer Rossini was an excellent cook and loved truffles, he gave his name to the famous truffle dish Tournedos Rossini. Rossini admitted “I have wept three times in my life; when my first opera failed, the first time I heard Paganini play the violin, and when a truffled turkey fell overboard at a picnic”.

In the 19th Century, Alexander Dumas said “to tell the story of the truffle is to tell the history of world civilisation”. The Gala Truffle Dinner hosted by the Friends of the Waite Arboretum was a very special experience.

Jenny Birvé

In the Urrbrae House kitchen (L-R): a kitchen hand, Josephine Grégoire (sous chef), Christophe Grégoire (Chef), Kate Marshall (Terra Preta Truffles)

Photo by Fred Harden Editor / Publisher, Regional Food Australia



THE FWA COMMITTEE URGENTLY NEEDS HELP

FWA committee desperately needs someone to assist with promotion of events, publicity and raising general awareness. The committee needs someone willing to organise the circulation of fliers, putting up posters, developing a portable display, sending notices to radio stations and local papers and giving talks to community groups (PowerPoint presentations are already prepared). If you think you may be able to assist the committee in any capacity, please contact:
Beth Johnstone Tel. : (08) 8357 1679.
Email: bgrich@ozemail.com.au



Lynda Yates and Cicely Bungey with their 15 years volunteer service certificates and Les Loffler carvings.

Photo Jennifer Gardner

Dracaena draco ssp. *ajgal* update.

In newsletter # 69, Spring 2011 David Symon described the discovery in western Morocco of a new subspecies of *Dracaena draco* and the planting of two specimens in the Arboretum. The subspecies *ajgal* differs from *Dracaena draco* in having shorter leaves (60 cm or less) and shorter flower pedicels (1-4mm rather than 5-10mm). Additionally the flower of the subspecies differs that of *Dracaena draco* in the colour of the perianth and anther. In its native range *Dracaena draco* ssp. *ajgal* occurs at altitudes of between 250 to 1550 m on the quartzite massifs of the Anti Atlas Mountains in south western Morocco. It grows on the steep slopes and cliff ledges and wherever enough of the highly weathered, iron and aluminium rich soil has accumulated. The climate is hot and semi-arid and has an average rainfall of 100 to 200mm with higher elevations receiving around 500mm. There are frequent summer fogs which reach the highest peaks.

The two Arboretum specimens look very healthy and, as David Symon said 'It will be interesting to see how distinctive this sub species proves to be'.



Dracaena draco ssp. *ajgal* #1717 (left) planted 2004 and #1712 (below)



New Members:

We warmly welcome the following new members:

Ron Allen & Family, Highbury
Jenny Bivé & Family, Clarence Park
Claire Bockner, Athelstone
Maggie Dowling, Torrens Park
Robyn & Stan Fuller, Blackwood
Janet Gordon, Glenside
James Family, St Peters
Prof. Allen Kerr, Adelaide
Dylan Lewis, Oaklands Park
Andrew Nicholson, Millswood
Trevor Nottle, Stirling
District Council of Mt Barker, Mt Barker
(Institutional member)

MEMBERSHIP DRIVE

The Friends of the Waite Arboretum are seeking new members. We suggest that current members may encourage others to join, perhaps by means of membership as a Christmas gift. In the new year we will be doing a letter drop in the vicinity of the Arboretum as well as targeting people who work on-site. If you think you may be able to help with the letter drop, please contact:

Marilyn Gilbertson Tel. : (08) 8271 6112.

Email: marilyng@adam.com.au

Photos and text Eileen Harvey

Reference:

<http://www.teline.fr/eng/Photographies/Toutes-les-familles/Dracaenaceae/Dracaena-draco-subsp.-ajgal>



***Juniperus procera* Hochst. Ex Endlicher**

There are two specimens of *Juniperus procera* in the Waite Arboretum: #571, planted in 1928 and #742, planted in 1929. Common names for this species include African pencil cedar, East African cedar, East African juniper and pencil cedar. Tree #571 was propagated from a parent plant from the Adelaide Botanic Garden and #742 from a Melbourne Botanic Garden plant. There are other *J. procera* in Australia. John Sandham, Collections Development Officer for the Botanic Gardens of Adelaide, said there are two accessions at Mt Lofty Botanic Garden, one of Garden origin, the other of known wild origin, and both Sydney and Mount Tomah Botanic Gardens have it as part of their living collections.



Juniperus procera. Arboretum specimen #742 D8.
Photo Eileen Harvey.

J. procera, Family Cupressaceae, is native to East Africa, Saudi Arabia and Yemen. It is grown in plantations in its native range and elsewhere. It is the only juniper to occur south of the equator, and is thought to be a relatively recent colonist of Africa because it shows very little of the variability associated with a long period of evolution. *J. procera* prefers cold high ridges, growing most commonly between altitudes of 1800 to 2800 m where the average rainfall is 1000 to 1400mm. The tree will grow outside this range and can be found between 1000 to 3500m where the average annual temperatures range from 5°C to 20°C and the average annual rainfall is 300 to 2000mm. Such trees may be of poor form and small size. *J. procera* prefers rocky soils with a light to medium texture and free drainage. The species is a prolific seed

bearer but little natural regeneration occurs in mature forests as seeds will only germinate in open areas free from decomposing organic cover.

J. procera is slow growing: measurements on natural and plantation grown trees in Ethiopia, Tanzania, Burundi and Kenya show that on average trees reached 10m by 15 years, 20m at 30-40 years, 30m at 60 years and by 200 years trees had an average height of 37.5m. The Arboretum trees are less than 30m tall and over 80 years old - a slower growth rate than the African examples. It is a long-lived tree (more than 200 years) but fertility is reduced as the tree ages. *J. procera* is the largest species of the genus: individuals have reached 50m in height and the tapered bole can be branchless for up to 20m. It has a broad conical and spreading crown, making it a popular shade tree in its own region, as well as useful as a windbreak. It gets its generic name, *Juniperus*, from a Celtic word meaning 'rough' referring to the texture of the bark. The specific name, *procera*, is from the Latin for tall or high.

J. procera has a 'near threatened' listing on the IUCN Redlist (1998). The species is becoming rare, with existing populations fragmented and small. At last count it was not considered by the IUCN to be 'at risk', but there is concern for the future of the species because of 'extremely poor' regeneration, changing land use patterns, browsing (particularly by buffalo and elephants) and excessive human use. Conservation efforts within its natural range have been only partly successful; despite its conservation status protection in national parks is often disregarded. *J. procera* continues to be extensively used for construction, firewood, fencing and the manufacture of pencils. It has local, traditional medicinal and veterinary uses and hollow, older trees, are used by apiculturists as beehives.

Although potentially *J. procera* is an economically valuable tree, its slow growth rate, susceptibility to fire and to attack by borers, the cypress aphid and the wood rot fungus mean that the monetary returns are too uncertain to encourage reforestation or plantation investment in the species in its native range. The local forestry industry has found that fast-growing exotic species produce a faster return on investment.

The juvenile leaves of *J. procera* are deciduous. As



the tree matures the leaves gradually change colour to become glaucous. The mature leaves are scale like, between 0.5-3 mm long, and arranged in whorls of three with a long narrow translucent margin and elliptic oil gland on the back near the base. The thin, fibrous bark is pale to reddish-brown, with shallow longitudinal fissures. It exfoliates in thin papery strips.



Juniperus procera mature leaves, new growth and male cones terminal on short branchlets.

Photo Eileen Harvey.

J. procera is largely dioecious with separate male and female plants, but some individual plants produce both male and female cones. It is wind pollinated. Male cones are small (2-5mm), solitary, and terminal on short branchlets, yellow when young and brown when mature. Female cones are terminal on short erect branchlets and consist of soft, thick scales which have fused to form a berry-like fruit. When mature the purplish fleshy fruit (3-7mm) contains up to 4 seeds. Seeds are usually fertile and in nursery conditions germination rates



Male cone (enlarged).

Cone length approx. 3mm.

Photo Terry Harvey

are about 40% after 6 weeks. *J. procera* flowers and sets seed sporadically.

Both the Arboretum specimens have flowered this spring, producing numerous male cones. Unfortunately there is no nearby female tree to receive the pollen and set seed. Experiments have shown that vegetative propagation of *J. procera* is possible. Cuttings from young plants often root well, establish and grow well but cuttings from mature trees are much less successful. Attempts at vegetative propagation using cuttings from the Arboretum trees have been unsuccessful.

The Arboretum *Juniperus procera* do not appear to be thriving; they have a poor form and quite a lot of dead wood; however both have lived for more than 80 years and this year have flowered well and have new growth. It is perhaps surprising that they have grown as well as they have, considering the difference between conditions in the Arboretum and those in their preferred habitat, particularly the soil conditions. While the species favours light to medium textured soils, the Arboretum has predominantly heavy, red-brown clay with a middle island of black to dark grey 'cracking clay'. The rainfall at 630mm is lower than the preferred range of 1000 -1400mm as is the altitude, 100 -110 m in the Arboretum compared to 1800 - 2000m in its preferred range. The fact that they have grown at all is evidence of the species adaptability to a wide range of climatic conditions and the potential for nursery propagation of seed and plantation growth in suitable locations.

Thanks to John Sandham and Trevor Christensen of the Adelaide Botanic Garden, and Tony Whitehill, for their assistance with this article.

Angela Brennan, Horticultural student, Urrbrae TAFE.

Additional material by Eileen Harvey.

References

The IUCN Redlist: <http://www.iucnredlist.org/apps/redlist/>

AgroForestryTree Database: <http://www.worldagroforestrycentre.org/sea/>

C. Couralet et al 2007, "Dendrochronological investigations on *Juniperus procera* from Ethiopian dry afro-montane forests". <http://treering.de/sites/>

Couralet, C. & Bakamwesiga, H., 2007. *Juniperus procera* Hochst. ex Endl.: <http://database.prota.org/search.htm>

WHAT TO SEE IN OCTOBER, NOVEMBER & DECEMBER IN THE ARBORETUM



The yellow bloodwood, *Corymbia eximia*, in the grey box revegetation area is flowering profusely.

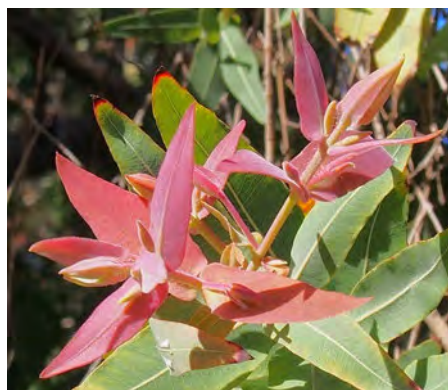
Photo Eileen Harvey



Also in the same area, one of the bird habitats constructed during the 2011 Treenet Symposium is in use. The Eastern Rosella is perched just to the right of the man-made nesting cavity.

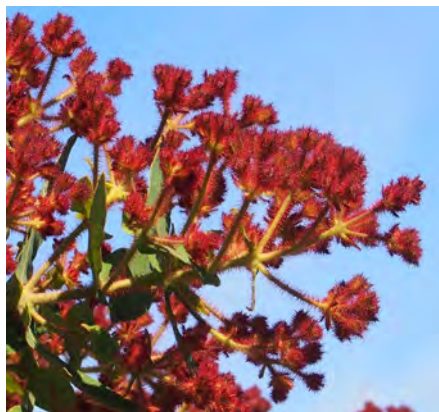
Photo Jennifer Gardner.

Many of the gums, particularly the *Angophora* species have colourful new leaves or flower buds.



Broad-leaved apple myrtle, *Angophora subvelutina*.

Photo Eileen Harvey.



Buds on *Angophora hispida* have fine red hairs. Watch for the scented cream flowers as summer approaches.

Photo Eileen Harvey



The hakeas are attractive with unusual leaves, colourful flowers and woody fruits. *Hakea prostrata* above has sharply pointed holly-like leaves.

Photo Eileen Harvey.



California Buckeye, *Aesculus californica* in late October.

Photo Jennifer Gardner.

The California Buckeye, *Aesculus californica* is just about to burst into flower will look stunning towards the end of October. The red horse-chestnut, *Aesculus x carnea*, is flowering now and is a magnet for the honey bees.

Photo Eileen Harvey



As summer approaches watch for the blaze of yellow flowers on the gold-blossom tree, *Barklya syringifolia*.

Photo Eileen Harvey



The large creamy white flowers of *Capparis mitchellii* each last only one day. The flowers have long protruding stamens and the Arboretum specimen flowers so profusely that the ground beneath the tree is a carpet of fallen stamens.

Photo Eileen Harvey

