

Geelong Organic Gardeners



February 2019

Editor: Goshen Watts

Next Meeting: Monday, Feb 11th
Doors open 6:30 for 7.00pm start

Geelong Organic Gardeners Inc.
Reg: A0012071C

FEBRUARY MEETING

STONE FRUIT GRAFTING

Craig Castree from Werribee Park Heritage Orchard will be presenting a stone fruit grafting demonstration. Craig is an expert grafter and has written books, and presented on television, radio and podcasts.

It is hoped that this workshop will help members to gain the confidence to graft their own trees at home.

We invite members of other gardening groups in the Geelong region, and interested gardeners to join us for this informative workshop.

NB: Please bring stone-fruit 'scion wood' to share (More info on page 2).

There will also be a quick presentation and talk from Lachlan 'The Farm Next Door' - location of the March Field Trip (Details on page 4).

As always, please bring excess produce/plants to donate to the trading table, and supper contributions: (homemade, bought, or fresh from the garden!)

"GOG" is a diverse group of people sharing the common interest of gardening organically - working with nature, not against it.

Field trips are generally held in odd numbered months (except Jan)

Meetings are held at 7:00pm on the second Monday of the even numbered months (rescheduled if this falls on a public holiday) in the Geelong Botanic Gardens meeting rooms.



Coming to the meeting?

A Friendly Reminder list:

- Please return library books.
- Bring something for the supper table.
- A list of seeds, produce, some money and a bag/box.
- Surplus plants, seedlings, fruit or veg - it's a great tradition in GOG to share.
- Helping with the setting up and packing up is always appreciated.
- Please park as closely as you safely can to the next car, to allow room for more cars in the car park.

Please note: As we are in the grounds of the GBG, please bring any plant material in a closed bag.

Clickable link!

Geelong Organic Gardeners
PO Box 3023
Waurin Ponds, 3216
www.gog.org.au



Around the Traps with Steve Findlay

More than happy with the results of only one application of wood ash on the pear and cherry slug that were found on my pear and quince trees reported in the December newsletter - Gone. I wish I could say the same about the harlequin bugs that are now pairing up ie joined at the tail (I think this is some reproductive thing - I don't know who gets to lead, probably the female - as us blokes know our place).

The Jerusalem artichoke/potato exercise had to be abandoned as I wanted my potatoes and therefore had to dig up the artichokes as well, have noticed however the red devils are moving into the silver beet and a rolled high leaf with a food source (ripe squashed tomato etc) might do the job in attracting them to their high dive tower.

Dishwashing detergent in water is reported to knock the devils, but I prefer a little onion or garlic with my silver beet. A neighbour did tell me his numbers are down this year as he pulled apart a nearby dry wood heap where they do harbour over the winter and applied the aforementioned prep to them.



Just keeping up with the trapped theme, I have been a little trapped myself with this determinate and indeterminate tomato thing (I'm pretty well convinced that I'm not going to be able to keep up with the techno jargon used in our modern day multi media) but I thought I was okay in the veggie patch, determinate and indeterminate - what tha!

Now the best way I have come to determine it is, if your tommie seedlings or seed are described as indeterminate, that is today they could head anywhere, therefore they will require staking, removal of laterals, constant attention and the patience and dedication of bonsai in the veg patch. Determinate however are on the dirt (soil in our organic gardens) and predetermined to do their thing ie bush out.

I have included a photo of my indeterminate tomatoes determined to be determinate - maybe I should take up bonsai.

*Catch Ya,
Steve*

Stone Fruit Grafting workshop (Feb 11th)

BYO Scion wood needs to be:

- ! From a Stone fruit tree (plum, apricot, nectarine, peach, almond etc)
- ! About pencil thickness
- ! Pest and disease free
- ! Clearly labelled with variety and description (e.g. "Peach: "Golden Queen" Yellow clingstone peach)

As fresh as possible - ideally picked on meeting day - if picked earlier, store in the fridge in a ziplock bag with a little water.

Right: Craig Castree from Werribee Park Heritage Orchard



Note from the Editor

Thanks everyone for some great contributions for the newsletter this month. It's great to be able to put in some original content, and quite a bumper issue.

Seems there's plenty going on and coming up, with the whole gardening and sustainability scene receiving even more attention, perhaps due to climate change, hot summers and some deep underlying anxiety that all is not right with the world.

Yet hopefully your garden is abundant, and staying well watered in this exceptionally dry summer... I've written a weather update on page 8.

Thinking of contributing something to the newsletter?

Here's a few tips:

! Deadline is the Friday before the bi-monthly general meeting... Although earlier is better.

! Please send pics (med resolution, about 1MB each) as attachments, and not embedded in files like a word doc.

! If you've seen interesting news or articles online (or from a newsletter) that you think members might be interested in, feel free to forward it on to me; but note that original content will take precedent if the newsletter fills up.

Fabulous Gardens - Edible, Sustainable, Recyclable

The Anglesea Community Garden is hosting a big event on **Saturday 13th April** at the Anglesea Garden precinct;

10.00am to 3.00pm

FREE

! Workshops, Demonstrations, displays and a market (home grown, home made, home raised)

! Worms – Bellarine Worms – you'll love Wayne

! Beneficial Insects – Denis Crawford, author,

! Bees – live bees (in a glass hive!)

! Bees for kids – Felicity Marshall, author

! Pest Repellent Plants and her new Tomato Book – Penny Woodward, author

! Edible Weeds – Doris Pozzi, author

PLUS: Cooking, Fermenting, Garden tools repaired (bring your secateurs or broken spade), Preserving, Compost Making, Recycling, Wax Cloths, Great kids fun, etc., etc.

Food and snack samples for you. Heaps of prizes and easy competitions.

You know we put on a good fun event – do come!



NEWSPAPERS, ANYONE?

Trish Jardine has a source for newspapers; about 12 per week. If you would like some, please call her on 0437683191. She'll bring a box to the meeting on Monday night (byo bags to take them in).

DIARY DATES 2019

Please support these GOG and related events.

Monday 11th February	GOG General Meeting @ 7pm
Friday 15th February	Earth Fest Ocean Grove 4.00-8:30pm will be held at Ocean Grove Community Park
Saturday 16th March	Geelong Nature Forum hosted by Geelong Field Naturalists Club & CoGG - free session
Saturday 23rd March	GOG Field Trip. 11am @ Brendan Bolton's and 12 noon at 'The Farm Next Door' (Details next page).
Saturday 6th April	Cooking up Compost - Back by ever-popular demand is Open Gardens Victoria's composting workshop! at Arundel, 478 Ryrie Street, East Geelong
Monday 8th April	GOG General Meeting @ 7pm
Saturday 13th April	Fabulous Gardens - Edible, Sustainable, Recyclable Anglesea Community Garden Precinct. 10.00am to 3.00pm

March Field Trip

Saturday 23rd March - put the date aside now

Saturday the 23rd of March

Meet 11.00 am at Brendan Bolton's

2/37 Seabeach Pde

North Shore



12 Noon - Moving over to:

The Farm Next Door (TFND)

Forster St, Norlane

Where there will be the opportunity to purchase local organic produce as well as the chance to sit down for a cuppa.

Please bring your own camp chairs as well as your own cut lunch or some nibbles to share.



The Farm Next Door - exactly that!

From the Library...

This month I am taking in the sustainable idea of not buying new but recycling, that is I purchased a secondhand book for the library. I have this book myself and find it has lots of detailed information that I have never found in other books.

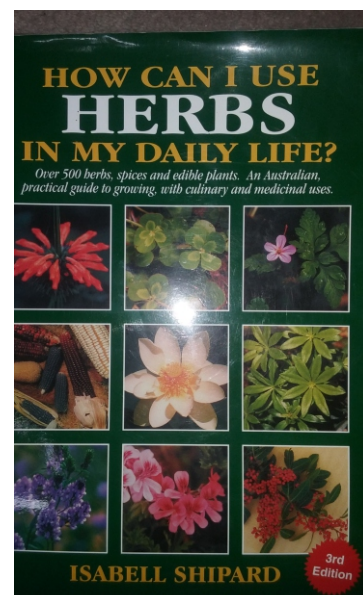
The book is **"How can I use HERBS in my daily life"** by Isabell Shipard.

It is a very informative reference book of every herb you can think of and some you don't know. I happened to come across this book in an opp shop in Cairns in Queensland last year and thought it would be a great addition to our library.

Each herb she covers the categories of the Description, Medicinal, Culinary and Other Uses. One example is Arrow Root, (looks like canna lilies without the coloured flowers). I have the plant growing at home, I originally got it from one of the GOG meetings many years ago, in this book it explains how it grows and how to process the plant when you harvest it and to get the final product *Arrow Root Powder*, I will let you know the result when I attempt it.

If you want to read about your favourite herb this is the book for you, and you can always learn something new.

Regards, Trish Mackenzie



Saving your own Seed

Written / summarised by Gabrielle Bridges

This information has been summarised from "The Seed Savers' Handbook" by Michel and Jude Fanton (in the GOG library). All mistakes are my own!

Why save seed? You can:

- save money
- get local adaptations – your seeds grow well in your environment
- keep seed which show useful variations
- share with other gardeners
- have lots of seed so can sow thickly if desired
- use for growing micro greens
- preserve tasty varieties which do not meet commercial supermarket requirements
- help keep alive the future availability of open-pollinated seed

Seed can be successfully saved from open-pollinated plants - those pollinated by wind and insects. This does not include hybrid plants which may not grow true to type.

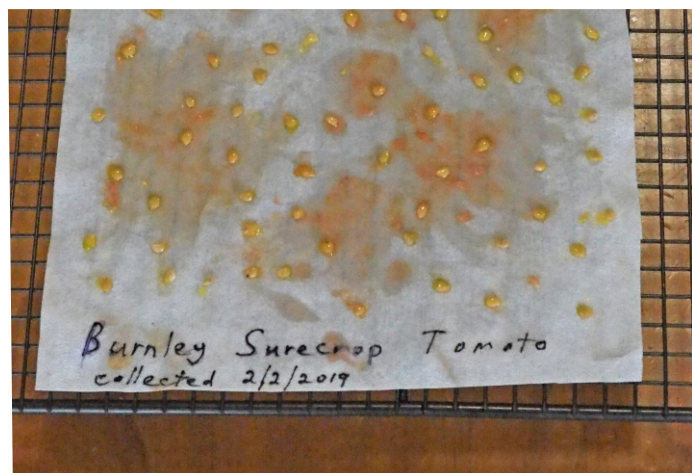
How hard is it? Try tomatoes!

Tomatoes are a favourite for seed saving by home gardeners. They do not cross-pollinate readily and seed remains viable up to four years under good conditions.

Older types (such as cherry and potato-leaved varieties) are more likely to cross so separate them from other varieties by rows of beans on a trellis or grow them in a block and save seed from a plant in the centre.

The 'expert' way to collect tomato seed is to allow the pulp to ferment for 2-3 days in a jar (if a 'meaty' tomato, add a little water). This fermentation produces beneficial antibiotic activity against bacterial spot, speck and canker. Then remove the foam, add water, rinse the seeds then dry on shiny paper out of the sun. Beware: germination will begin if fermentation is too long.

A quicker process is to spread the seeds out on absorbent kitchen paper or bamboo sheets, scraping off the clear pulp. Spread the seeds apart so that you can later cut the paper into small pieces and place one seed (with attached paper) in each spot in your seed-raising mix. If clumped together you will get multiple seedlings coming up together, requiring thinning. Dry for a week in a warm spot and store. See pic below:



Local adaptation

One commercial seed grower commented that our climate is too hot to set viable spinach seed but I have been given spinach seed which was grown in Geelong, so it's worth a try! This plant, known only as 'Jane's spinach', was slower to bolt in summer than other varieties I have tried, so I intend to plant it again. I will use some of the original seed I was given as these plants (pictured below) were grown at the same time as other seeding spinach and silverbeet and this plant family cross-pollinates readily. I will bag the plants soon and use this year's seed for growing micro greens.



Useful variations

One of my Zucchini 'Tromboncino' plants (from Green Harvest seed) is producing fruit which is darker skinned and straighter than the norm (see pic). The taste and texture is the same (they both have a creamier texture and less seed than the common Zucchini 'Green Skin'), and the straighter plants are easier to store, grate and dice. Therefore I intend to keep seed from that plant.

Cucurbits cross-pollinate easily but I am fortunate enough to have an isolated garden on a bush block so will put in six plants early next season and plant no other cucurbits until the tromboncino has set some fruit and I tag the straightest for future seed saving. They may not breed true but it's definitely worth trying and after several generations I may have a useful variety!



Con't...

Saving your own Seed

Continued...

Which plant to choose for saving seed?

Choose a plant which is growing strongly, crops well and has no (or little) insect damage or disease. Do not save seed-heads, pods or fruit from the last plant to flower or last fruit to ripen – choose a strong plant and harvest mid-season. With plants such as tomatoes, choose large well-shaped fruit.

You can cover seeding heads with bags made from paper, panty hose or fine curtain netting (not plastic) once they start to set seed and tie the bag tightly around the plant stem, to prevent loss of seed.

If you are bagging to preserve seed purity, you need to do so before the flowers open, and can only do this with some plant families.

More information in sources mentioned below.



Lettuce selected for seed

Types of plants

(A very brief summary):

Some plants are classified as out-breeders: they cross-pollinate readily and require a large pool of plants to reliably set commercial grade seed (though home gardeners do successfully save viable seed with only a few plants). These include brassicas, cucurbits, carrots and related plants, spinach and related plants, the onion family and broad beans.

Other plants are in-breeders, which do not cross-pollinate as readily, so seed is 'more likely' to grow true to type, and they don't require lots of other plants around them. These include peas, beans, lettuce, tomatoes, capsicum* and related plants. * Although - watch out! *Capsicum are self-pollinating but occasional cross-pollination does occur, especially with chillies, so you may want to bag individual plants to avoid any hot (or mild) surprises the following year.*



Carrot heads bagged up to prevent loss of ripe seed.

Preparation of seed

Firstly: Label the seed carefully at every stage!

Preparation and maximum storage times vary for different seeds.

Some examples

Peas and beans - mark the strongest plant and leave pods to completely dry on the plant before removing.

Cucurbits (pumpkins, zucchini, squash, etc) - let a disease-free fruit grow to full size and become hard, then store for a month after picking, scoop out and wash the seeds then dry in a cool dark place for two weeks before storage.

Perennial plants - wait until seeds look dry and come away easily from the stalk.

Annual plants with seed-heads - to get the maximum number of mature seeds do not remove the plant until it has completely dried out. Cut the stem below the bag and hang in a dry, dark place for several weeks then break up the pods and sift the seed from the chaff*.



** Editors's note / pic: Some handy household equipment that makes sieving different seeds a breeze.*

Storage

Keep in small containers / jars with moisture beads or silica gel (from vitamin bottles) as humidity damages seed, or use moisture-sealed envelopes (12cm x 7cm, available at Officeworks). Seed keeps best in dry cool conditions. Don't keep it in the garden shed! [Ed: Although everyone does, right?!]

10°C is optimal, 15°C is satisfactory for most seed. If kept in the fridge use tightly sealed containers and moisture beads. An old fridge (not powered) provides suitable conditions, or use a cool dark cupboard.

For more information...

This is part of a longer article in which I have summarised information on self-pollinating vegetables and cross-pollinators, and how you save seed for the different plants, from "The Seed Savers' Handbook". For a copy, email me at gabriellebr05@yahoo.com

Also see "The Seed Savers' Handbook" by Michel and Jude Fanton (in the GOG library) or go to www.seedsavers.net for more information on seed storage and collection.

Recipes - Zucchini Pasta

By Deborah Watkins

By Ed (Goshen)

What am I going to do with all those zucchini !!!!

I am sure that many of you, like me, will have zucchini coming out your ears. This is my go-to recipe for crop control..... it uses a number of small zucchinis and their flower before they get a chance to grow into "jolly green giants". Thanks to Silvia Colloca for this delicious summer pasta I found in "Made in Italy". It's quick, easy and delicious.

Noodles with zucchini blossom and saffron sauce.



Serves 4

5-6 zucchini with blossom intact
4 tablespoons extra virgin olive oil
2 golden shallots. (I use red onion if I haven't got shallots)
2 cloves of garlic crushed
4 tablespoons of hot water infused with 1 teaspoon of saffron threads.
20g butter
salt flakes
freshly ground pepper.
Flat leafed parsley to garnish.

Separate the flowers from the zucchini and cut zucchini into small rounds. Take the stem and stamen out of the flower and slice flower into 1cm strips.

To make the sauce heat the olive oil over medium heat, add the shallots and garlic and cook for 1-2 minutes until fragrant. Add zucchini rounds stirring regularly for 4-5 mins or until golden. Stir in the saffron infused water and the butter. Add zucchini flowers and remove from the heat. Taste for pepper and salt and add as necessary. Meanwhile cook pasta as per instruction until al dente. Drain saving a few tablespoons of the pasta water. Toss the pasta in the sauce adding some cooking water as necessary. Finish with some ground pepper, a scattering of parsley and a drizzle of olive oil. Enjoy

What am I going to do with all those zucchini !!!!

Wait... sorry that's not my line. Ok, so what if you DO forget to pick your zucchini every 12 hours, and some get a little larger than you'd like and you're still excited about zucchini pasta.

Here's the Ed's "go to" zucchini recipe.

Grated Zucchini Pasta w Lemon.



Serves whatever

Large zucchini (but not a monster)
1 Lemon and grated lemon rind
3 cloves of garlic crushed
Bacon (For Vegetarian, you can skip this, or try Capers).
20g butter or some oil; whatever.
salt flakes & freshly ground pepper.
Parsley & Parmesan to garnish.

1) Grate and drain zucchini (leave for 15mins at least to let any excess water drain off.

2) Cook Pasta

3) Meanwhile, dice & cook bacon; add garlic

4) Add zucchini, lemon, oil/butter. Stir for 1min.

5) Stir though pasta and serve without delay.

Urban Permaculture Workshops by Ben Shaw

Permaculturist Ben Shaw is super excited to be involved in the Sustainable Living Festival this month. He is hosting four Permaculture Backyard workshops.

DATES

Workshops will run from 10-12pm on the following dates (workshops over the 9-10th are booked out).

Saturday 23rd February

Sunday 24th February 2019

Cost: \$60

Booking and event info:

<https://benshawpermaculture.com/shop/urban-permaculture-workshops>



Water and Storages

By Goshen Watts

Disclaimer: Goshen is on Barwon Water's Customer Consultative Committee... Feel free to bring up any water related concerns or issues with him, as he is able to give feedback directly to Barwon Water.

Dry! Very much so. Only 2mm of rain recorded in the whole of January. Things are surviving, but what is actually producing depends largely on how much water is being applied. In my own garden; 'permaculture ethics' (eg minimising use of external inputs, and my time) inevitably results in much of the garden looking a bit sad; but the veg garden producing like crazy.

How is your water consumption going? Ours is creeping well north of 300 Litres per day; about half of this is for the garden... yet this is still well below the 'average' for the size of our household (410L p/day).

The Bureau of Meteorology has released its January climate data, showing it was Victoria's warmest January on record for mean, maximum, and minimum temperatures. Climate Change is here, folks. Yet compared to much the rest of the country, our region tends to get off lightly, so far.

Storages / Restrictions?

With storages below 47%, Barwon Water's latest 3 month forecast shows that despite these lower levels and even projecting a "Worst Case" amount of rainfall, the Geelong region will **not** go into Water Restrictions (before next summer at least). The "Trigger level" for water restrictions is somewhere around 25%, and we'll hopefully receive plenty of notice if the storages are being depleted to those levels.

Also, well before this point (and possibly in the next few months) Barwon Water has access to alternate water sources, mainly the Melb to Geelong pipeline, which gives our region access to a volume of water roughly equal to our local storages (95,000 ML). This pipeline (built in 2012) is not in use when our region can produce adequate supply.

This means that we're in a much better position than 2007, when storages got down to 14% and much of our water was being provided by a local borefield.

These permanent water saving rules are always in place, and are uniform across Victoria.

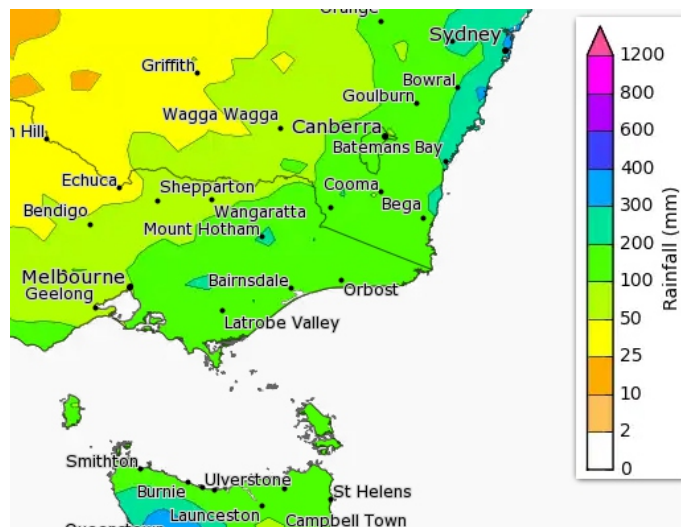


<https://www.barwonwater.vic.gov.au/water-and-waste/permanent-water-saving-rules>

Storages: <https://www.barwonwater.vic.gov.au/water-and-waste/water-storages/geelong-region>

Rainfall forecast:

Image shows rainfall totals that have a 75% chance of occurring for February to April



The BOM's Forecast (above) of rainfall over the next 3 months (Feb-April), shows a 75% change of 50-100mm, the average is somewhere around 100mm, so still reasonable. If you've forgotten about 2018, we had some good rainfall in January, but Feb-April was extremely dry, with only 37mm over the 3 months.

Rainfall - As measured by Goshen (Belmont)

Month	Averages: 2000-2015	2015	2016	2017	2018
Jan	33	84	76	26	59
Feb	34	59	8	44	2.5
Mar	27	11	37	56	23
Apr	41	38	20	159	12
May	31	28	72	26	71
Jun	44	36	40	10	50
Jul	44	41	98	38	44
Aug	46	14	52	53	32
Sep	45	40	109	81	27
Oct	52	26	61	29	26
Nov	59	23	11	43	25
Dec	34	26	13	43	47
Total (mm)	490	426	597	608	418.5

Note: Averages come from BOM's data.

Seasonal Veg Growing Tips (FEB-APRIL)

Looking for a volunteer to update this page?

SUMMER GARDEN TIPS:

Planting Seeds: Planning Ahead.

Although the weather is still hot, towards the end of February is a great time to plant a lot of vegetable seeds as can be seen opposite with the planting guide.

Watering:

A rough rule is to water once a day if no rain and under 25C; 25 to 35 is twice a day. 35 and over is extra again, but avoid watering the leaves direct when the full heat is on. Pots, planted seeds and seedlings need more watering, especially if in full sun or in hot places. You need to keep the soil moist to grow vegetables.

Mulching:

Mulch will help keep the soil moist, to break the heavy hose water, to stop the water running off the surface. If you plant seedlings and seeds direct you need to part the mulch, but be well advised to cover the areas with wire or such like to stop the birds knocking the mulch over the small plants.

Shade:

These are some of the food plants that I've found which particularly don't like the hot summer sun and wind: spinach, rhubarb, strawberries, raspberries, tender greens, currants, blueberries, hazelnuts. If they are going to be fried it's worth covering with temporary lightweight shade structures, but the killer days are usually very windy, too.

<i>Southern Victoria planting</i>	Feb	Mar	Apr
Beans, Broad		x	x
Beetroot	x		
Broccoli	x	x	x
Brussels Sprouts	x	x	
Cabbage	x	x	x
Cabbage Kai & Bok Choy	x	x	x
Carrots	x	x	x
Cauliflower	x	x	x
Chicory	x	x	
Cress	x	x	x
Endive	x	x	x
Garlic, cloves			x
Kale	x		
Kohlrabi	x	x	
Kon Choy	x		
Leeks	x	x	
Onions		x	x
Onions, Spring	x	x	x
Parsley	x	x	x
Parsnips	x	x	x
Peas	x		
Potatoes	x		
Radishes	x	x	x
Rhubarb, Crowns	x		
Salsify	x	x	x
Shallots, cloves	x	x	x
Silverbeet	x		
Spinach	x	x	x
Swedes	x	x	
Turnips	x	x	

Members seed offer: Just \$3 each.

GOG is very pleased to be able to offer Ben Keon-Cohen Birdland seeds on a regular basis at our meetings. These will be offered at a 50cents discount to all attending the meeting. At just \$3 each, well sized packet with good growing information.

- Seeds are germination tested
- Heirloom and unusual varieties
- 100% Organic and true to type

For the full range, you can visit www.birdlandseeds.com (although to get the discount, you need to purchase what's available at the monthly meetings).



Foodswaps & Farmers Markets

FOODSWAPS

Fantastic for swapping excess garden produce, and fruit from overladen trees. Also valuable for building local community, sharing of skills and resources

How they work? Simply bring along your home-grown produce, put it on the swap table and take whatever you think is a fair exchange. It works on an honour system so there is no money needed. If you don't have much veg to bring, then consider things like jam jars, seeds, seedlings, or even bake something.

Geelong & District Foodswaps

Cloverdale Food Swap - 3rd Sat, 9.30-11am
167 Purnell Rd, Corio.

Norlane, Last Fri each month, 3 - 5:30pm
Norlane Community Centre

2&5 Food Swap - 2nd Sat, 9:30-10:30am
Labuan Square Norlane, 2&5 Shop & Cafe, 5278 9292.

Manifold Heights - 1st Sat, 9.30-11am
Manifold Heights PS, Strachan Ave, Liz Hines 0418501998

East Geelong - 1st Sat, 9:30-11am at Eastern Hub, 285A McKillop St, East Geelong.

Grovedale - 3rd Saturday, 9.30-10:30am
Grovedale Community Centre, 45 Heyers Rd

Highton - 4th Saturday, 9.30-10:30am
Vitality Café, 229 Roslyn Rd

Belmont - Please note Belmont is currently NOT operating.

Bannockburn - 4th Saturday, 9.30 - 10.30am
Station Café carpark (near railway line).

Bellarine Foodswaps

Drysdale Harvest Basket Food Swap, 1st Sat.
Springdale Neighbourhood Centre, 17-21 High St Drysdale.

Port Produce Swap 2nd & 4th Sat, 11-12pm (Apr-Aug)
Portarlington Neighbourhood House

Queenscliffe Produce Swap, 3rd Saturday of the month,
10am - 12pm. Tobin Dve Queenscliff, Carolyn Williams 5258 3367

St Leonards Food Swap 4th Saturday of the month,
9:00am - 11:00am. Progress Association Hall, Murradoc Rd



FARMERS MARKETS

Make sure you try and support these local markets, which often encourage sustainable and organic growing practices.

Geelong Farmers Market

2nd Sat, Little Malop St

South Geelong Farmers' Market

1st and 3rd Sundays, 9am-1pm, 200 Yarra St Geelong

Highton Farmers' Market (was Newtown FM)

4th Saturday of every month, Barrabool Rd

Pako Farmers' Market

2nd Sat of every month; Ashby Primary School, Lawton Ave.

Golden Plains Farmers' Market

Bannockburn, 1st Saturday 9am - 2pm

Bellarine Community Farmers' Market

Ocean Grove. 3rd Saturday 9am - 1pm

Drysdale Community Market

3rd Sunday (October through to May each year)

Portarlington Market

Last Sunday of the month all year round.

Torquay Farmers' Market

Every Saturday, 8.30am-1pm, Surf Coast Shire offices carpark, Merrijig Drv

Winchelsea Farmers Market

1st Sunday of every month, 8am-12pm, Winchelsea Bridge.

Ballan and District Farmers Market,

2nd Sat, 92 Inglis St.



MAKERS / GROWERS

Geelong Waterfront Makers and Growers

First Sunday of the month - all year round.
10:00am - 2pm

The Farmer's Place - Farmers' Market

Last Sunday of the month; all year round.

Other regular weekly markets are worth checkout too:

! **Beckley Park Saturday Market**

! **Geelong Showgrounds Sunday Market**

! **Belmont Sunday Market**

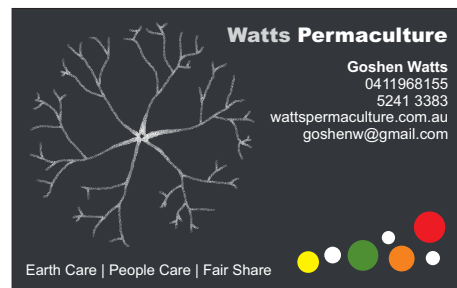
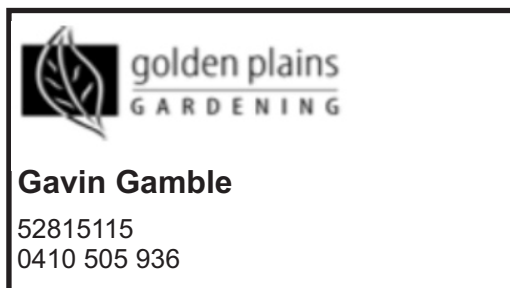
Also try these websites for the latest info:

<http://farmersmarkets.org.au/markets>

<http://www.mymarketsvic.com.au> +App available.

Any corrections or suggestions to the information on this page, please let the ed know!

Support our members gardening related enterprises:



GOG Committee

Chair	Brendan Bolton	0403872676
Treasurer & Membership Sec.	Peter Field	0422 548 871
Vice Chair	Gavin Gamble	0410 505 936
Correspondence & Minutes Sec.	Christy Marsh-Trombelli	0434 860 757
Library	Trish MacKenzie	0400 221 964
Newsletter Editor	Goshen Watts (email below)	0411 968 155
General Members:	Steve Findlay	0408 641 458
	Deb Watkins	0408 218 997
	Lachie Chomley	0429 792 050
	Emily Swanson	0409 658 325
	Zola Lawry	0429 792 050

Membership and General Info:

Membership Fees are due on 1st of September, payable at the August meeting each year or via direct deposit.
\$24 General / Family and \$12 Concession

Memberships can be paid electronically to Geelong Organic Gardeners at Bendigo Bank (BSB 633000 A/c: 102186137). Don't forget to add your name when paying and also complete a membership form for our records.

New members can join on a prorata basis, bringing them in line with the annual membership date. Members receive 6 newsletters a year and are entitled to use our library, sales tables and to attend all the meetings and field trips. Library Members are entitled to borrow from the Geelong Organic Gardeners shelves up to 3 books per meeting, one current magazine and an unlimited number of past editions. **These must be returned by the following meeting.**

Friends Of The Botanic Gardens books, and those of other groups sharing the library area, are not for loan but may be referred to on meeting nights. Please return them to the correct position on the shelves.

Meeting Sales Tables

Members donate excess produce plants and seeds to raise funds for the club. These are sold after the meeting has ended. (Please price all items before placing them on table!).

Commission Sales and Discount Seeds

Members may bring their produce and home made products (no commercial items) to sell, giving 10% commission to the club.



Sent in by Zola - Can you see it? ...It's a small praying mantis which eats Aphids, flies and other bugs*.

* It will however, eat all insects - including beneficial ones!

Normal process: goshenw@gmail.com

STATEMENT OF PURPOSE

The Geelong Organic Gardeners aim to provide resources and a social and educational network to maximise the practice and the enjoyment of organic gardening; both for our members and to encourage and promote organic gardening practices in the wider community.

Geelong Organic Gardeners promote sustainable horticulture and a sustainable lifestyle concentrating on generating expertise in urban agriculture. We seek to work with allied groups in the interests of a healthy and positive future for people and the environment.

To this end we do not support:

- the use of non-organic pesticides and insecticides
- the use of synthetic fertilisers and other products derived from non renewable sources
- the farming or consumption of genetically engineered foods.

The Geelong Organic Gardeners define "organic" consistent with the Australian Organic Standard.

