

Geelong Organic Gardeners



APRIL 2019

Editor: Goshen Watts

Next Meeting: Monday, 8th APRIL
Doors open 6:30 for 7.00pm start

APRIL MEETING **AQUAPONICS**

- Brendan Bolton - presentation on **Aquaponics**
- Steve to make a short presentation on the May field trip to Frank & Antionette
- Tomato taste off - bring your tomatoes & saved seeds.
- Trading Table, Q&A, briefs.

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

There was a great response to Craig Castree's presentation on Grafting at last months' meeting.

The quality isn't great; but if you want a recap, the video has uploaded to YouTube:

<https://youtu.be/MKKRIh-dFmU>



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.

Geelong Organic Gardeners Inc.
Reg: A0012071C

"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.



Clickable link!

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



News, Events & Coming up...

GREEN LIVING FESTIVAL - Anglesea Community Precinct

The Anglesea Community Garden is hosting a big event on **Saturday 13th April** at the Anglesea Garden precinct;
10.00am to 3.00pm

FREE - But some activities may require booking - check the website.

- A pop up market showcasing sustainable products and wares, local food and some of our local champions and initiatives
- 'A raid your wardrobe' clothes swap or stalls where you can also speed date a stylist
- Mini master classes from composting to cooking with carrot tops
- Open garden
- EV display
- Tiny House display (3 to look at)
- Competitions
- Bike valet and servicing tent
- Art installations
- Children's activities and much more

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!



<https://www.facebook.com/greenlivingfestival/>

<https://www.greenlivingfestival.com.au>

DIARY DATES 2019

Please support these GOG and related events.

Monday 8th April	GOG General Meeting @ 7pm
Saturday 13th April	Green Living Festival Anglesea Community Garden Precinct. 10.00am to 3.00pm
Thursday 2nd May	Permaculturist workshop by Ben Shaw
May TBA	GOG Feild Trip - Frank and Antionette's
Monday 10th June	GOG General Meeting @ 7pm
July	Soup night TBA

Around the Traps

David Kingsley sent a message using the contact form at:
https://www.gog.org.au/contact_us. We thought it worth sharing:

To be an 'Organic Gardener' to me means, i look at Nature, try to understand, and do what i can to co-operate. The same applies to the 'gardener's cottage'.

We humans seek Comfort, and we can find it using the natural properties of Nature. The same sun that plays on the garden plays on the cottage. In Summer the gardener wears a hat, the same principle applies to the cottage - we make shade when we want less heat and we invite the sun inside when we want warmth.

We co-operate with the sun, we take charge of shade by taking notice of the sun angles and we do this to make the most of what is free and buy as little as possible of the energy from fossil fuels.

FOWLERS FREE FOR-ALL?

30 Fowlers Vacola jars (no lids or rings) of various sizes, large to small. Please contact Sue Findlay 0438311261 as Steve will be able to bring them to the general meeting.

Note from the Editor

Heaps of contributions again... this time, I requested info by posting on the Facebook Group, which was very successful. So thanks everyone.

If you're on the Facebook, you're probably already a member, if not please check it out. As of this newsletter, it's got 645 members, so quite a large base to ask questions of, request certain plants etc. Also when giving away/selling something, consider giving group members first choice (eg before listing on the marketplace) of a garden related item (noting we're not a general buy and sell group, so garden things only!).

<https://www.facebook.com/groups/Geelongorganicgardeners>

Permaculture Workshop by Ben Shaw

Permaculturist Ben Shaw hosting another Permaculture Backyard workshops for the Friends of the Geelong Botanic Gardens.

Thursday 2 May

Two Sessions: 10.00 am to 12.00 noon or 1.00 pm to 3.00 pm

The 2 hour workshop will cover urban garden design, garden bed preparation, building great soil, integrated pest management, planting strategies, fruit trees - what, where, and other tips including espaliering, building diversity into your garden, chooks and gardens. Morning tea is included.

\$45 members and \$55 non-members.

Bookings and payment at the FGBG Office, by Friday 26 April.



GROW FREE GEELONG

A Grow free cart has just begun in South Geelong on the corner of Lonsdale and Carr Streets. A place to exchange home grown produce.

Thanks to the supporters so far!

Kelli Lavelle



< Grow Free Geelong ...

Photos Events About Community

Options

Mission

Grow Free Geelong
'Give what you can, take what you need'
The grow free cart in South Geelong is a free exchange of home grown produce and plants.
Fruits, vegetables, herbs and flowers. Located across from the train station platforms under shady trees.
Inspired by Ryan and Hugh. Many thanks to our local neighbourhood gardeners.
Happy growing, happy eating Geelong!

Products

Fruits, vegetables, herbs and flowers

GOG Tour of Northern Facial Hair Gardens

March field trip write-up by Lachie Chomley

Saturday 23 March 11:00:36am

Phone call between Brendan and Lachie

Lachie answers phone

Lachie: 'Hello!'

Brendan: 'Lachie... mate... mate,'

Lachie: 'Brendan... mate... what's up...!'

Brendan: 'Mate, you're not gonna believe it...'

Lachie: 'Ohhhhh no, Brendan mate, what's up!?'

Brendan: 'It's a disaster mate... it's a no show... I've been stood up... this is the end of GOG as we know it... That's it I'm throwing in the towel... get me a bottle of round-up'

Lachie: 'Mate, I'm sure they're just...'

Brendan: '-gotta go mate they're all here, see you at your place in halfa.'

Brendan Hangs up phone.

productivity, aesthetic and disease resistance. This included a variety of fruit trees, vines and fence line shrubs. Among this facial mosaic, lay his 'annual growth' which he would chop and change according to the season. This growth also has the capacity to grow out of hand, storing food for himself, his family and neighbours. Particularly in his aquaponics systems, which store fish too! Yum! Yes, Brendan's garden is a great demonstration of a productive, well considered garden that provides real, fresh, organic produce for those around him... thanks for having us Brendan (and nice beard too)!

The second portion of the morning led us across the railway track to Lachie's place, site of 'The Farm Next Door.' TFND is a community food growing project that aims to provide affordable, fresh produce for locals in the Northern Suburbs (outsiders welcome too) ;-). It is basically a mini market garden/community centre where



Last months GOG field trip saw our team of 7 people venturing out into the Northern suburbs of Geelong aka. 'The Agri-Hood,' to check out Brendan and Lachie's homes and gardens, and boy, was it a treat!

The first half of the morning saw us at Brendan's place in North Shore.

It was a warm, humid morning on the Northern Shore of the bay, the sun was harsh, and the smell of refined oil lingered in the air... yet GOG members were blessed to have found refuge in the paradise and micro-climate of Brendan's front yard, sheltered by the canopy of potentially the largest (and most productive) peach tree in Geelong. Our fearless leader's garden demonstrated some uncanny resemblance to his own facial hair. On a whole, very well trimmed with a vast array of perennial growth, meticulously pruned to ensure maximum

they host weekly Tuesday arvo working bees/activities as well as a market day every Saturday from 9am-12noon. I'd like to use the same facial hair metaphor for this garden, however TFND has actually produced and distributed an enormous amount (over 1 tonne) of vegies since sales began in December 2018 while in the same period Lachie's beard has grown 1.2mm! Yay! **Lachie will now abort writing in 3rd person** It was a real pleasure having everyone over to share our stories, talk about different methods of food growing and preserving and keep the organic passion alive as we now begin to slow things down into autumn and winter.

So, another successful GOG field trip field trip sees us through to the end of another Summer. Happy pumpkin eating, stay warm and keep trimming that facial hair.

Cape Gooseberry

Sent in by Min Collings.

There has been some interest in Cape Gooseberries; this is info I have gleaned from growing them, so not sure what books say about them.

I first encountered them in Norway and loved them, so hunted for seeds and managed to buy some from Diggers, about 5 years ago. Since then I have had at least one plant, at the moment 3.

The seeds are small, like tomato seeds and take a while to germinate. The plant looks a bit like a tomato with furry leaves and mine

have grown to about 5 feet. They seem to like a rich soil and plenty of water, but will reward you with months of ripening berries inside their cases. When the cases (husks), are dry (see pic) and come away in your hand when touched or fall off the berries are ripe. Inside you will find a small golden orb which you can bite off the husk and savour the flavour.

They self seed fairly readily and can be transplanted. They are perennial but can be pruned back in winter.



Editor's note:

Cape Gooseberry's get the tick of approval as a great 'permaculture plant' as they:

- ♦ Are perennial (although bushes short lived)
- ♦ Self-seeds easy (but not so much to become weedy)
- ♦ Handles periods of dry weather (although you can loose many of the pods, or they won't get very large if it's neglected completely).
- ♦ Little paper cases protect fruit so they are not often taken by wildlife / birds.
- ♦ Full of health benefits, including a "Storehouse" of Vitamin C, and A, and full of Antioxidant's.

Local Olive Oil Processing

By Rosie Bright



Getting late in the season... but might still be some loaded trees around...

Every second year harvest about 120 kilos of olives from a couple of trees in my front yard. This year I would like to find other local backyard olive growers and put our olives together to have them processed into olive oil. I have a processor who has agreed to process them for us, but we need a minimum of a tonne, (1000 kilos). The more of us there are the cheaper processing will cost.

Join a local group to have your olives made to olive oil

I live in Belmont. I have 3 large old olive trees that generally harvest around 120 kilos of fruit. I usually brine them but have decided this year to seek others who have large quantities of olives at the 2019 harvest in the Geelong / Bellarine area, and combine our olives to have them processed into local olive oil for our own use. It takes around 10 kilos to make 1 litre of oil, and processors accept a minimum of 1 ton (1000 kilos of fruit).

You pick your olives and deliver them to me and I will take them to the processor. The processed oil will be divided up by percentage of fruit we each supply. I am intending that the cost per person will be only the cost of processing and tins.

E: rw.bright@bigpond.com

M: 0431 589 179.

I would love to hear from you if you are interested!

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).



No Dig - Productive Guild Transformation

By Mo Hardwick

I am transforming my barren yard into no-dig productive veg guilds. This is what our yard looked like when we moved in 6 months ago (below).

Second (montage pic, R) shows how I transformed unproductive grass to productive veg. This is the 5th guild I have created in the 6 months (each approx 9m²).

There's no digging, no sprays, no pulling up weeds or grass... most effective way I have found to turn ugly couch grass into edible organic food! I have had to bring in a couple trailer-loads of compost to get started however.

I have also built a chicken dome tractor, & once all the food is harvested in a guild, I put the chickens on it for them to scratch up the ground, eat any leftover crops, fertilize it & eat any bugs & weeds ready for me to plant again...



Continued next page...

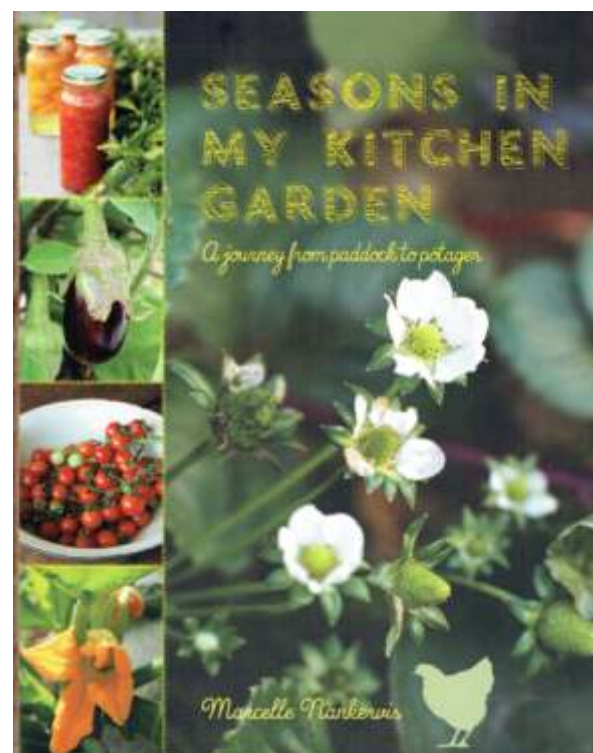
From the Library Trish Mackenzie

The latest edition to the library is: **Seasons in my Garden, (a journey from paddock to potager).** By Marcelle Nankervis.

This book is set out in seasons so I find it really helpful if you want and need ideas of what you should be planting at that present time. Listed in alphabetical order each open page has vegetable fruit or herb detailed information on one page of How to grow, Harvest, Pests and diseases, popular varieties and on the opposite page a lovely colourful large and clear photo of the item enticing you to plant it.

The book covers the jobs you can be doing in your garden for the current season. How to set up your vegetable garden and building beds, no dig gardens, improving the soil. The book has short and concise subjects on simple four crop rotation, Heirloom vegetables, companion planting. How preserving the glut and the excess you have with Fowlers preserving outfit and other methods of storage. There are remedies for common pest and diseases. Also a harvest guide on what is best to plant from, seed or seedling and how long to the harvest of that item.

It is a very quick and easy book to read and will help you find basic information fast. Enjoy your gardening.



No Dig - Productive Guild Transformation (con't)

I've never gardened in my life before this (other than a couple of pot plants). So, if I can do it, ANYONE can!

Attached is a pic of the same guild (6 weeks later). In this guild, I have sorrell, 4x types of beans, leeks, variety of flowers, coriander, chickpeas, celery, chives, parsley, 2x types peas, pak choy & lettuce. (there's also tomatoes & rockmelon too, but I don't think they'll survive).

Couple more pics of what the 3 productive guilds looked like few weeks back - they all started out similar with the cardboard/no dig approach. In the last pic, the chicken dome is over one of these guilds to do their thing (we have since moved them on & I finished planting my brassica & other winter veg in that bed this week).



Pic 3 - last weekend moved the chickens - them eating the green manure I planted for them on one of the guilds.



From 3 of my other guilds (+4x chickens) in March, I produced:

Zucchini: 23.7kg
Pumpkin: 12.8kg
Watermelon: 9.3kg
Rockmelon: 9.1kg
Tomato: 7.4kg
Eggs: 5.2kg
Silverbeet: 560g
Potato: 193g
Pak Choy: 170g
Lettuce: 111g
Chilli: 73g
Herbs: 28g
Corn: x14 cobs
Lemongrass: x13 stalks
Leek: x4



GOG Survey Preliminary Results

By Goshen Watts

A survey of current members has been going for the last couple of months (and ends on Monday), if you haven't done it yet, please click the link and fill it out now - we'd love to get your feedback on a few simple things.

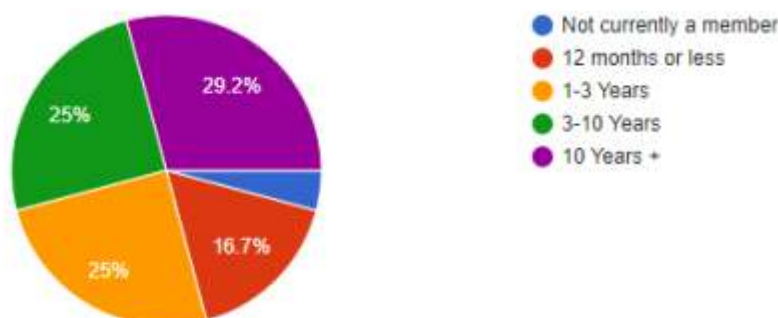
Survey here:

<https://forms.gle/vYwpMATEnD8SdmQ77>

Here's a few basic stats from our members (based on 24 responses so far).... the committee will take all the great feedback on board, to inform future meetings and field trips.

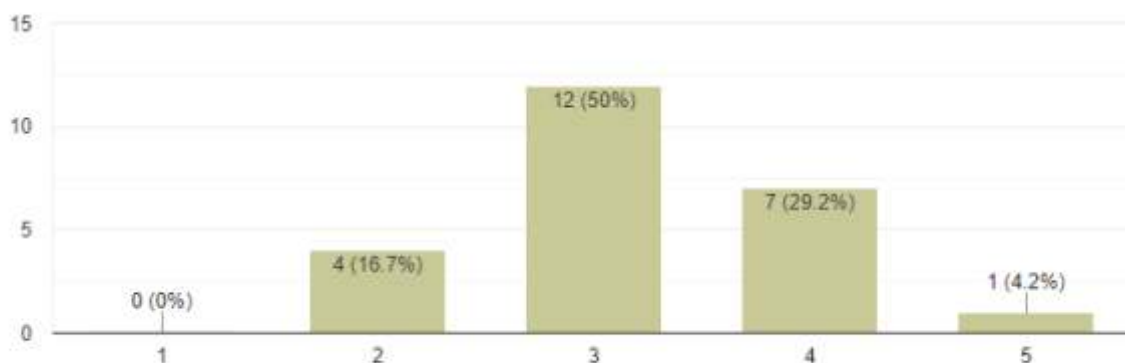
How long have you been a GOG member?

24 responses

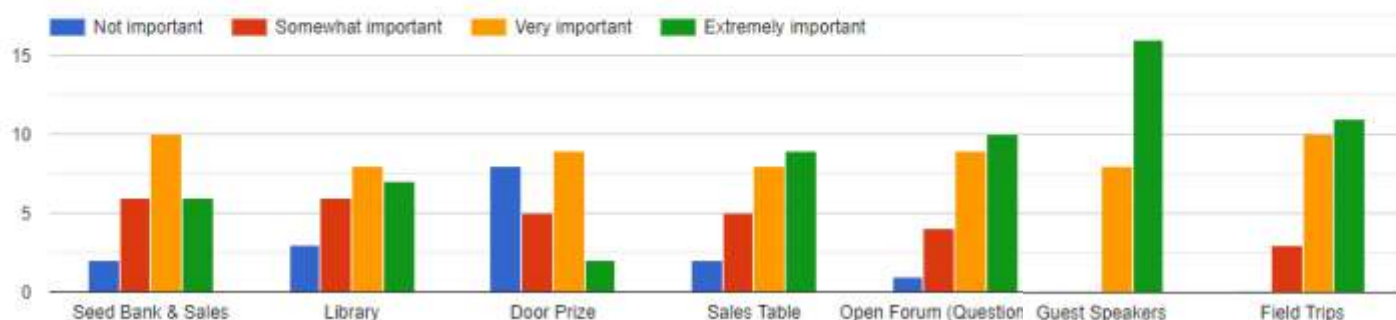


How experienced at gardening do you consider yourself to be?

24 responses



How important or enjoyable are the following GOG activities to you?



(Don't worry... I don't think the committee are looking to cull any of these)

What to plant... April - May - June

It's still going...

The soil is still warm enough to germinate a wide range of vegetables that prefer to grow through the cooler weather. You can sow seed of a wide range of leafy greens: spinach, chicory, radicchio, endive, many asian style vegetables, rocket, coriander, silverbeet, parsley, kale and mustard to brighten up your winter salads and stirfries.

Now is also a good time for lettuces that do best through winter. There is still time to sow celery, broccoli, cabbage, cauliflower. Brussels sprouts, however really should be only planted as seedlings now.

It is a good time of year to sow root vegetables such as carrots, radish, parsnips, kohlrabi, turnips and swedes. The onion family - garlic, early and mid-season onions, leeks, shallots, spring onions can be sown now. It's good to add lime to alliums and legume crops like some lime addition too, especially if the preceding crops are plants in the solanum family (eg: tomatoes, potatoes). Storage onions are sown later into June / July.

It is a great time for the 1st sowing of broad beans. and get in quickly with the broad beans and peas of all types while the ground is still warmer. Consider soaking overnight in some warm water to get them moving a bit quicker. The colder weather grasses, nettles and oxalis (remember them) are also underway with this autumn rain, so it's a good idea to bed down with a layer of straw to make it a lot easier later on. Even if you hoe the weeds, the extra moisture means they can re-establish themselves. Peas need some care from weeds and they need a support like ring lock fence wire, but they reward greatly.

Now is a good time to also plant green manures in preparation for the summer crop beds. This is all some people grow but they don't know what they are missing out on. For one thing to see the frost settled on the steel-bluegrey leeks with the vibrant (and rampant) flowering peas and intensely green brassicas, greens, radicchio, etc.



How's your garden going this year?

With still no substantial rain (just a few mm each month since late Dec), most people are experiencing much lower production, poorer fruit, and even the loss of the occasional tree (this is your editor's much loved, but small, cherry tree).



<i>Southern Vic planting</i>	Apr	May	Jun
Artichoke, Jerusalem			x
Asparagus crown		x	x
Beans, Broad	x	x	x
Broccoli	x	O	O
Cabbage	x	x	x
Cabbage Kai & Bok Choy	x		
Carrots	x	x	x
Cauliflower	x	x	x
Cress	x	x	x
Endive	x	x	x
Garlic, cloves	x	x	x
Kale	x	x	x
Leeks			x
Lettuce			x
Onions	x	x	x
Onions, Spring	x	x	x
Parsley	x		
Parsnips	x		
Peas			x
Potatoes		x	x
Radishes	x	x	x
Rhubarb, Crowns			x
Salsify	x		
Shallots, cloves	x	x	x
Spinach	x	x	x

Foodswaps & Farmers Markets

FOODSWAPS

Fantastic for swapping excess garden produce, and fruit from overlaid 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

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
St Leonards 3223 VIC Australia Tina Grimes 0407 529 409

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 info on this page, please let the ed know!

CLOVERDALE FOOD & PLANT SWAP
Home of Geelong Seed & plant swap

THE CENTER HAS HAD AN UPGRADE!
We are around the back 😊

Checkout the new digs!

SWAP anything homegrown or homemade.
All homemade food must be labelled and ingredients listed due to the center's health regulations.

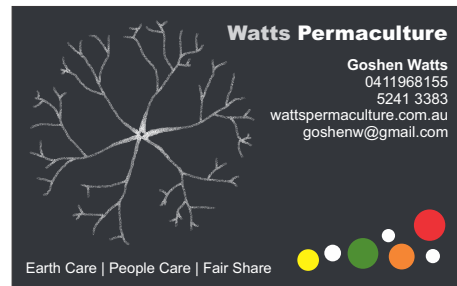
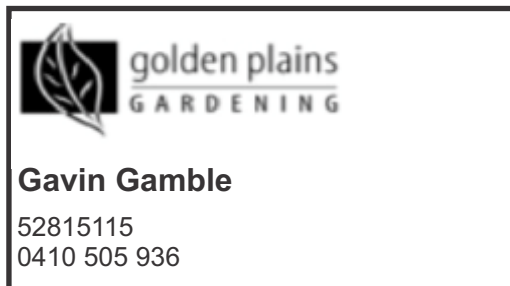
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Swap is held third Saturday of every month. 9.30am - 11 am

Call 52 754 415 or 0417435492 for more info

Checkout our group on facebook "Geelong seed & plant swap"

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



Coming in an upcoming issue - quite a lot of detail about Coddling Moth. Mark Hoffman has been keeping tabs, trapping and other techniques. It can be a bit disheartening, but shown here are the lava, which were sandwiched between fence palings.

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.

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.

