

Geelong Organic Gardeners



AUG 2019

Organic Veg farm "Fork n Hoe" in Eden, NSW (Pic Goshen)

Editor: Goshen Watts

Next Meeting: Monday, 12th Aug
Doors open 6:30 for 7.00pm start

Geelong Organic Gardeners Inc.
Reg: A0012071C

AUG MEETING / AGM

- AGM Formalities will as usual be kept to a minimum!
- Experienced Geelong Permaculturist Ben Shaw will be presenting on this garden permaculture story, and will bring his expertise for a Q&A on Soil-prep and planning for upcoming season.
- Deb might have a recipe up her sleeve to show on the night.
- Supper and Trading Table.

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

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

PLEASE NOTE **MEMBERSHIPS ARE DUE!!**

Renewals are due on 1st of Sept, payable at the August meeting each year or via direct deposit:

Geelong Organic Gardeners

Bendigo Bank

BSB: 633000 Account: 102186137

Don't forget to add your name when paying!

General/family: \$24.00 p/a Concession General/family: \$12.00 p/a
There is no need to fill in a membership form for renewal.

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.

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



A Note from the Outgoing Treasurer

By Peter Feild

One night after a GOG meeting way back in 2013 I struck up a conversation with Mark Hoffman, the president at the time. We started chatting about committee, I remember off handily quipping "it can't be that hard". I often say stupid things, this moment was obviously no exception.

Mark didn't bat an eyelid, but then proceeded to convince me that I should join committee. I'd never been on a committee before this, and not having a strong gardening background, I didn't feel like I had much value to bring to the committee.

I'd heard bad things about committees before, and wasn't sure what to expect, but right from the start I found the committee meetings a positive and friendly place, everyone was great and were just about trying their best to make GOG better.

I quickly found my place, while not strong in gardening, there are a lot of administrative roles, and as I'm sure you all know I ended up as treasurer and membership secretary to try to help the rest of the committee spend less time on the boring but necessary bits, so they can focus on the important things.

It has been a blast working with and for you all for the last six years. I think the best part of GOG is the group of great people that it brings together, and meeting up with you all

is always something I look forward to.

I've found it really rewarding working on the committee, I'd really encourage anyone in the club that wants to give back to the community, or make a difference to the club to step up and have a go. You'll find the committee friendly and welcoming. It is easier that you would think to make a difference. If you're on the fence, come along to some committee meetings to get an idea of what we are about.

So, is this it for me? Unfortunately, there are some health concerns in my family that will make it hard for me to continue in the roles I am currently performing. I will continue on the committee as a general member and help out where I can, especially for the incoming treasurer and membership secretary.

I hope to see some more friendly faces on the committee soon!

Peter



Notice

New Comm Members Required GOG AGM August 12th

The GOG Committee thank Peter so much for his valuable contribution to the club, but health and family come first. So the club is on the lookout for a new Treasurer, Membership Secretary AND general Secretary. These crucial roles are required in order to keep the club functioning.

We will certainly not be pressuring anybody at the AGM (so please come!), but without these rolls being filled, the club goes from strong and healthy to being on somewhat shaky ground. Nomination forms have been sent to members via email, and of course you can just put your hand up on the night!

Remember, Committee Meetings aim to be fun, inclusive and a way to give back to the gardening community.

DIARY DATES 2019

Please support these GOG and related events.

Monday 12th August	GOG AGM and Ben Shaw presenting on Permaculture / Garden Design.
Sunday 18th August	Transition Streets Workshop Series: Water - How to reduce need for it, store it, and move it around the garden (Presented by Goshen Watts)
September	GOG Field Trip to Ben Shaw's Permaculture Garden (Details TBA)
Sunday 13th October	Sustainable House Day (Geelong Region) https://www.geelongsustainability.org.au/shd/

General Meeting Speaker: Ben Shaw

For General meeting Mon 12th August

Ben Shaw Permaculture

<https://benshawpermaculture.com>

Presents... The Garden Journey....



Permaculture Garden Design Workshops



Salsify Seeds Wanted >>

David Sent a request via the GOG webpage, perhaps someone can bring some to Monday's meeting, or email David:
email: l.david.kingsley@gmail.com

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).



Soup Night and Thanks...

By Gavin Gamble

At the last meeting (soup night), one thing I felt bad about is neglecting to specifically thank the people who made the soups and bread.

I'd like to have them acknowledged / thanked in the newsletter.

Special thanks to Trish Mackenzie for co-ordinating the soup providers, and the cups, warming devices, etc.. and making a delicious Thai-style pumpkin soup herself. Thanks to Liz for her beautiful sweet potato based soup and Deb made a superlative lentil and veg soup with masses of spice flavours [recipe P5]. All the soups were eaten with a variety of fresh, homemade or quality crusty breads, including some sourdoughs. These soups all had amazing rich colours and fragrance. It was hard to not have too much.

Our screening began with an explosive led destruction of a giant pumpkin. We watched about ten minutes of American Bill and the giant veggie growing scene in the US, what it takes and how it's done.

Next, we watched from YouTube, all of the very informative and practical Morgan Gamble's (no relation) "How to make a No Dig Garden". Some great ideas here which was much appreciated and led to quality discussion.

Our third doco was controversial with some

members almost spitting in their soup with indignation and astonishment. It's on YouTube. It's called "Farmbot Robot". This hipster techie guy has made a completely automated veg gardening raised bed. From planting individual seeds, watering, even weeding. He also made an app for control anywhere in the world. We stopped on this one when he started getting into the computing electronics. (Peter Field later astonished me when he offhandedly declared it wouldn't be that hard to do)!

Then we flipped it by watching "Ruth Stout's Garden" which is a charming, 40 year old, but also astonishing doco on 80+ year old Ruth Stout, her life and old school eccentricities such as a predilection for gardening in the nude, and never doing what she was told. The woman had virtually never been in a supermarket and did all her housework and gardening before ten because she liked to be lazy!

There was a great relaxed feel on the night. Discussion and responses were held between each of the docos and useful practical takeaways as well as entertainment.

Sure we can watch these at home but it's so much better and funny to do it as part of a group. And with some lovely soups and crusty bread.

Gav Gamble

Are coffee grounds good for your garden?

Sent in by Bob Healy...who found an article in the newspaper (or online) about some research done on using coffee grounds in the garden (specifically to raise seedlings). You can see the article here: <https://www.theaustralian.com.au/life/are-coffee...>

"However, new Australian research shows that spent coffee grounds, applied fresh to garden beds, decreases the growth and development of seedlings".

We actually dealt with this topic in detail in the August 2017 Newsletter (page 3+5). If you can't find it, you're welcome to email the editor for a copy.

The quick take-away's from the (new?) research are:

- Coffee grounds in the compost is ideal.
- Grounds in worm-farms are also ok.
- Coffee grounds spread around as a weed suppressant works well.
- Grounds spread around mature plants and/or the longer term effects may be different (A Japanese study claimed that the longer term effects of coffee grounds application were beneficial, "doubling crop growth after six months").
- Thin layer of grounds used AROUND seedlings (to deter slugs+snails etc) may also be ok, (as the study was for grounds mixed into seed-raising mix, by volume (2.5-20%).

Recipes - Lentil Soup

By Deb Watkins

spiced split lentil soup

IN MOROCCO, HARIRA AND OTHER NOURISHING SOUPS SUCH AS THIS ARE TRADITIONALLY SERVED IN EARTHENWARE BOWLS AND EATEN WITH UNIQUE SPOONS CARVED OUT OF LEMONWOOD.

3 tablespoons olive oil
2 onions, finely diced
2 tablespoons simple Moroccan spice blend (see page 57)
2 x 400g cans tomatoes, chopped
2 cups chicken stock (or substitute vegetable stock for a vegetarian version)
1 cup split red lentils
sea salt and freshly ground black pepper
1/4 cup chopped fresh parsley or coriander

- 1 Heat a large saucepan, add oil and cook onions for 3-4 minutes to soften but not colour. Add spice blend and cook for 1 minute to release essential spice flavours.
- 2 Add tomatoes, stock or water and red lentils and bring to the boil, then simmer for 15 minutes, stirring regularly. Add more water if the mixture becomes too thick. Season with salt and pepper to taste and serve sprinkled with chopped parsley or coriander as preferred.

SERVES 6

Method (if image hard to read)

- 1) Saucepan + Oil, cook onions.
- 2) Add Spice Blend*. Cook 1min.
- 3) Add Tomatoes, stock, lentils. Simmer 15mins (add more water if becomes too thick).
- 4) Season with Salt/Pepper.
- 5) Serve sprinkled with chopped parsley / coriander.

* You can buy Moroccan Spice blend or make it by blending:

2 teaspoons each of: ground cumin, coriander, paprika, ginger and cinnamon.

1 tsp each of ground white pepper and turmeric

1/4 tsp each of chilli powder and ground nutmeg

Combine all the spices makes 1/4 cup. Store in airtight jar

Imagine an
image
of the soup
<here>

Editors TIP

Am I the only one who regularly drops these bottles off bench-tops, or simply by being clumsy / slippery fingered? Of course they invariably end up landing spout-side down and breaking. Yet don't despair, there's an easy fix, if you've got a bit of glue, or a hot-glue gun.



METHOD:

- Re-insert spout into plastic cap... push it in as much as you like.
- Using (ideally) a hot-glue-gun, dab glue around the top join, and the underside of the cap around the spout (so both sides).
- Better than new! I haven't yet broken one that I have previously fixed! :-)

NB: These handy bottle-top waterers are available from the Diggers Club.

Persimmons

By Trish MacKenzie

Any members who attended our May field trip would have seen the persimmon tree and fruit (astringent variety) to take home to ripen and try, also if you attended the June meeting there was a sample of the (non astringent) persimmon on the supper table to taste.

Here is what information I found about the Persimmon...

Persimmons have been commonly grown in Japan they are called (Oriental Kaki), it is recorded to have been grown in the country since the 8th century, it is an ancient plant.

Persimmon trees are deciduous and can grow to around 7 metres. The fruit grows to about the size of an apple, starting yellow and turning to orange and then tangerine-red, it starts to ripen from April through to June depending on locality.

There are two types of Persimmons, **Astringent** and **Non Astringent**. The astringent variety you need to wait until it is soft and even squishy - the names to look out for are "Nightingale" and "Dai Dai Maru". The Non Astringent variety are "Fuyu" and "Jiro" and can be eaten as soon as it colours up. To ripen both varieties of fruit they can be put in a bowl with a ripe apple or banana and the ethylene from those fruits will help it ripen.

I have tasted the non astringent and it is a lovely Autumn winter fruit when a lot of our other fruit trees are finished, I really liked the sweet smooth firm texture when eaten, a family member has only planted one about two years ago and had some lovely fruit for the first time this year. Over 10 years ago I got to taste fruit from a tree and they referred to it as



Vanilla, not sure if that was a variety or that's what they decided to call it.

The tree needs open sunny spot about 3 to 4 metres away from other trees. Tip prune them by taking about 30 centimetres from the top so they branch out into a fabulous tree. Also plant in a sheltered area away from the wind because the tree's wood is brittle and can split when it has heavy crop, they don't mind frost. Flowers form on new seasons growth. When harvesting fruit make sure you use secateurs, if you pull them off you can easily damage the fruit. Birds and possums are partial to the fruit so tree may need to be netted.

Enjoy your planting.

Trish Mackenzie
Library

For the Library?



Australian Native Food Harvest

This great book could be on the list for the next GOG Library addition (yet to be confirmed by the committee). The suggestion is from Mark Hoffmann, who attended a workshop in Anglesea by June Weatherhead, and said it was excellent.

The book is well laid out and has detailed information on the top 20 bush foods you're likely to want to grow, and plenty of great photos, illustrations and technical data.

Also includes a section with recipes for including native foods in the kitchen, and a garden layout / design ideas for edible native gardens... Overall a very helpful book.

"Find inspiration to create your own native food kitchen garden and experience the unique culinary flavours of Australia's native food plants."

If you want a copy for yourself. You can visit <http://peppermintridgefarm.com.au> to buy direct. Price \$35.00



Geelong Organic Gardeners Inc.

Financial Report

Printed: 9-08-2019 10:10 PM

Profit and Loss Statement

July 2018 through June 2019

Balance Sheet

As of June 2019

Income		Assets	
Commission on Sales	\$ -	Cheque Account	\$ 5,505.19
Donations	\$ 174.00	Petty Cash	\$ 90.00
Excursion Receipts	\$ -	Other Assets	\$ -
Interest Income	\$ -	Total Assets	\$ 5,595.19
Membership Fees	\$ 1,301.00	Liabilities	
Misc Receipts	\$ -	Total Liabilities	
Seed Bank	\$ 180.00		\$ -
Reimbursed Expenses	\$ -	Equity	
Services Provided	\$ -	Retained Earnings	\$ 5,352.70
Catering Donations	\$ -	Current Year Earnings	\$ 242.49
Trading Table	\$ 517.50	Total Equity	\$ 5,595.19
Library:Equipment Loan	\$ -		
Total Income	\$ 2,172.50		
Expenses			
Administrative:Phone and Fuel	\$ -		
Administrative:Postage and Delivery	\$ 195.00		
Administrative:Printing and Reproduction	\$ -		
Administrative:Stationery	\$ 19.96		
Bank Service Charge	\$ -		
Charity	\$ -		
Depreciation	\$ -		
Excursion:Catering	\$ -		
Excursion:Misc	\$ 180.00		
Excursion:Travel	\$ -		
Legal:Incorporation	\$ 57.80		
Legal:Insurance	\$ 163.00		
Library:Books and DVDs	\$ 166.94		
Library:Equipment	\$ -		
Library:Misc	\$ -		
Library:Subscriptions	\$ -		
Meeting:Catering	\$ 24.00		
Meeting:Other	\$ -		
Meeting:Speaker	\$ 150.01		
Meeting:Venue Hire	\$ 200.00		
Memberships and Affiliations	\$ 190.00		
Miscellaneous	\$ 46.30		
Promotions:Exhibitions and Displays	\$ -		
Promotions:Website	\$ 222.00		
Seed Bank	\$ 315.00		
Total Expenses	\$ 1,930.01		
Net Profit / loss	\$ 242.49		

Seed Sowing Guide: August - October

By Gavin Gamble (same old...)

A big thing for successful spring / summer veg growers is to incorporate composts and manures and preparing plots for all those fast growing, rapacious summer vegetables. Best practice includes digging in your green manure crops (been growing for 2-3 months) which include crops of legumes such as field peas and other things such as mustards, and wheat. Lime for some crops and seaweed and mineral rockdust are all worth considering too.

For late winter, August:

- Broad beans, (but best to pre-germinate first).
- Storage onions, best planted out as seedlings after starting in punnets.
- Spring onions and shallots.
- Peas and snowpeas are best started off in small pots as germination and early growth can be random and very slow in cold soil.
- Spinach, turnips, radishes, rocket, mustards, cress and silver beet are all pretty reliable growers in the cold.
- Winter varieties of lettuce are the leafy types like oakleaf, mignonette, etc
- Digging in potato tubers for later spring emergence.

It's our last chance to put bare rooted trees in (August) and also to move around or obtain tuberous root perennials such as horseradish, comfrey, asparagus, hops (for the brewers amongst us) rhubarb, and both types of artichokes, and yacon!

Spring:

Once the weather starts picking, we can get on with cabbage, broccoli, rocket, silverbeet, cauliflower, leek, asian greens, radish, beetroot, parsnip and carrots, etc.

If you're further inland it's better to hang back a month from planting as it's possible to get frosts into October. Preparation to protect from frost and watching the temperature forecasts is very worthwhile.

Starting the Summer Solanums & Cucurbits

Before September or October - depending on where you live in the region - planting seeds of tomatoes, capsicums, eggplant, squash, pumpkin, cucumber, zucchini, okra... is best done in punnets and pots and kept in a warm, sheltered and a bright place.

If you've got a warm place and older seeds it's worth giving many seeds a test run in punnets to check for viability. Big seeds can be tested with soaked paper towel for germination.



Southern Vic planting	Aug	Sep	Oct
Artichoke, Globe suckers	x	x	x
Artichoke, Globe seed	x	x	x
Artichoke, Jerusalem	x	x	x
Asparagus crown	x		
Beans, Broad	x	x	
Beans, Bush		x	x
Beans, Climbing			x
Beetroot	x	x	x
Broccoli	x	x	x
Brussels Sprouts	x	x	x
Cabbage	x	x	x
Cabbage Kai & Bok Choy			
Capsicums	x	x	x
Carrots	x	x	x
Cauliflower	x	x	x
Celeriac		x	x
Celery	x	x	x
Chicory		x	x
Chives	x	x	x
Choko		x	x
Cress	x	x	x
Cucumber		x	x
Eggplant			x
Endive	x	x	x
Garlic, cloves	x		
Gherkins			x
Kale		x	x
Kohlrabi	x	x	x
Kon Choy			x
Leeks	x	x	x
Lettuce			
Melons	x	x	x
Okra			
Onions	x	x	x
Onions, Spring			
Parsley	x	x	x
Parsnips	x	x	x
Peas	x	x	x
Potatoes	x	x	x
Pumpkin	x	x	x
Radishes	x	x	x
Rhubarb, Crowns	x	x	x
Rhubarb, Seed		x	x
Salsify	x	x	x
Shallots, cloves			
Silverbeet	x	x	x
Spinach	x	x	x
Squash		x	x
Swedes	x	x	x
Sweetcorn		x	x
Tomatoes	x	x	x
Turnips	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!



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.

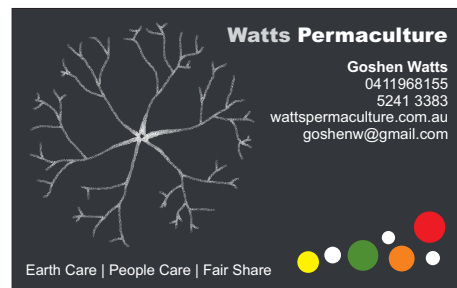
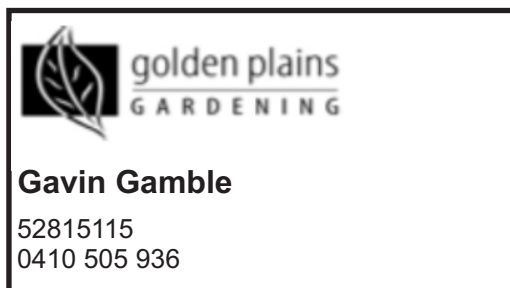
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Swap is held third Saturday of every month. 9.30am - 11 am

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 (Vacating)	0422 548 871
Vice Chair	Gavin Gamble	0410 505 936
Correspondence & Minutes Sec.	(Vacant)	
Library	Trish MacKenzie	0400 221 964
Newsletter Editor	Goshen Watts goshenw@gmail.com	0411 968 155
General Members:	Steve Findlay	0408 641 458
	Deb Watkins	0408 218 997
	Emily Swanson	0409 658 325



This Flowering Orchid just one of the delights in my Mum's Garden in Lennox Head (near Byron)... Goshen Watts.

(Random pics for this page are welcome, just email to the ed.)

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.

