



Geelong Organic Gardeners

Editor: Goshen Watts

Note...

GOG Meetings and Field trips are cancelled until further notice.

Geelong Organic Gardeners Inc.
Reg: A0012071C

COVID-19 MEGA Issue

- Huge issue 14 pages.
- Members updates (thanks everyone)
- Garlic Info, Preserving and more.
- Seed-Bank Update
- New Planting Chart!
- New GOG website
- And much more....

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



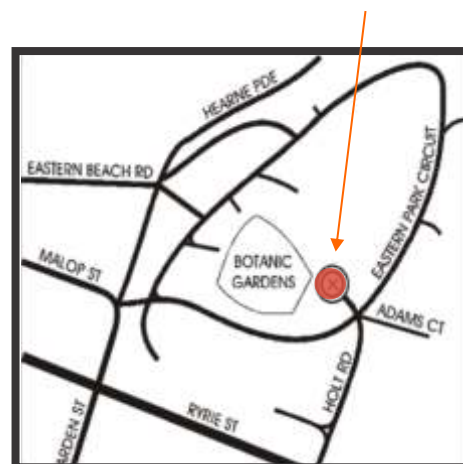
2020

It's a great year to be a member of the Organic Gardeners... You can look forward to:

- Covid-19 newsAd infinitum

Meetings and member benefits?

Note: The GOG committee are yet to determine when / how Members can access the Library and Seed bank in a safe way. However we'll be working on some ideas in the coming weeks, and of course hope we can get back to regular meetings as soon as it's safe to do so.



Clickable link!

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



A Note from the Pres:

Brendan Bolton

A note from the Editor:

Well things have certainly changed in a short space of time. Heartening to see the changes that are possible. Of course there has been some disappointing behaviour but I have also seen a lot of positives, it all depends where you look.

I imagine that many of you are missing our get-togethers greatly but it's a good opportunity to make use of the GOG Facebook page to fill the void. For many the garden is our sanctuary and our go to place and activity during times like we are experiencing. Please feel free to share on the GOG Facebook, ask questions, post interesting things you have seen, even boast a little if you wish. I truly look forward to our next meeting I look forward to the familiar faces, I look forward to adding some seeds to the bank and providing and buying a couple of bargains from the sales table.

Regards Brendan

A few weeks late on this one... with no meeting deadline and a massive amount of gardening work, family at home etc... things have been delayed a bit; but it's also a bumper issue. I hope everyone's staying safe and well... and really getting a kick out of having a brilliant, edible, productive garden when everyone's panic buying at the supermarket. :-)

Cheers, Goshen

Speaking of panic buying... Here's a tip for if things get truly bad; grow your own toilet-paper. (But you might need to compost, rather than flush leaves down the toilet).



GOG Website

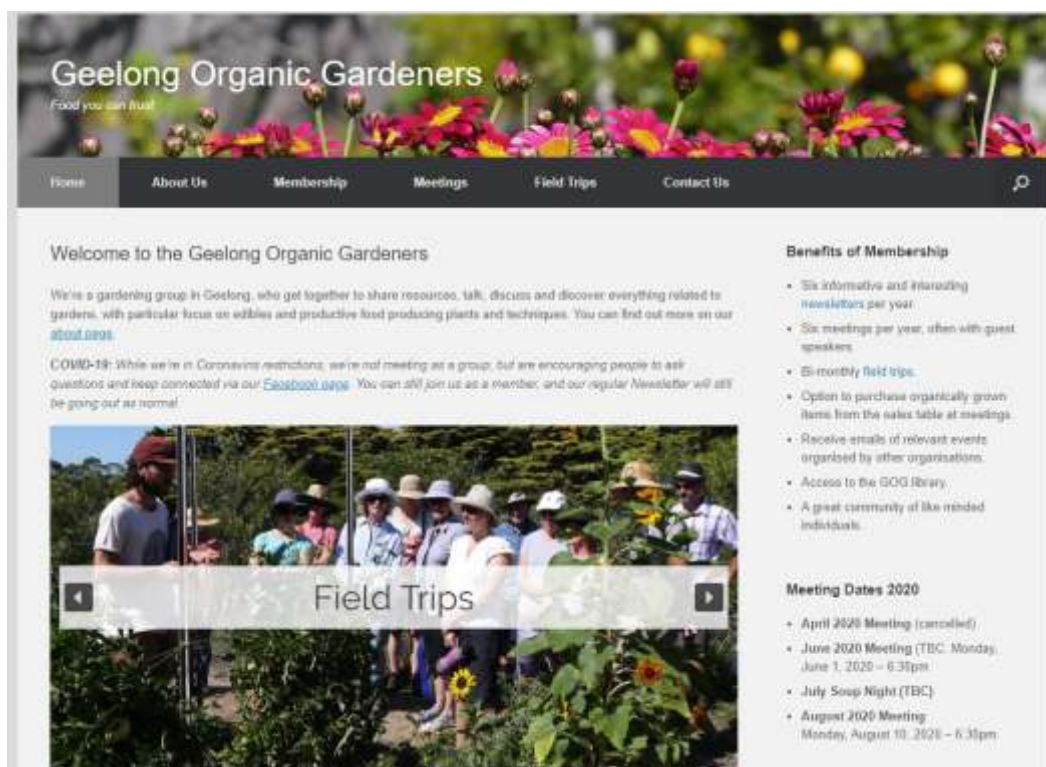
Your editor has also spruced up a new GOG webpage in this excessive spare time. It's a simple affair, and at this stage won't be updated with extensive event info, pics or blog writings.

But you can use it to:

- Join / renew your membership
- View / download past newsletters
- Quickly check meeting dates (when they resume).
- Contact the committee via a webform.

Other functionality could be introduced in the future; but at this stage is unlikely to be required for the size of our group.

<https://gog.org.au>



DIARY DATES 2020

Everything's on hold... or is it?

While events have been cancelled; a number of informative workshops and meets have shifted online; via Live video streams and zoom meetups. They tend to pop up with just a week or so's notice, so can't really list any here; but they're often posted to the various FB groups.

The GOG committee will be meeting up via video for our next committee meeting; so we'll be in touch after that.

Passata Making Workshop Images

Saturday March 7th; Pics posted by Helen



"What a wonderful time was had by all at the workshop! Syama and Deb took us through the process of making preserved chopped tomatoes and passata. Everyone got involved and had lots of fun!"
Helen De Lange



Rosie showing off the finished product... yum!

There were two techniques show on the day. Cooked and uncooked:

Cooked Passata

This can vary according to your taste. At the end of summer I tend to use what ever vegetables I have finishing off in the garden and add these to the tomatoes.

- Wash and cut up the tomatoes and put them in a pot with some sliced red onion and basil, or you can just use the tomatoes.
- Cook gently for at least half an hour, if the tomatoes have a lot of water in them you may have to cook down for longer.
- Let cool slightly then pass through a moulie... Retrieve the seeds and skins and pass through again.
- Fill sterilised bottles, add some fresh basil if you like, wipe rims and seal then heat process for an hour.

Preserved Chopped Tomatoes

Red, mature, firm tomatoes. The best ones have a lot of flesh and few seeds.

- Score a cross in the base of each tomato, then put into boiling water. Leave for a minute then put into cold water. Once cool transfer to another bowl then remove the skins. They should come off easily..
- Tomatoes can be quartered or crushed. Spoon tomatoes into the sterilised jars, remove air bubbles by gently tapping each jar on the bench and sliding a butter knife around the inside of the jar to release any air pockets.
- The liquid should reach to about 2-3 cm from the rim of the jar. Wipe the rims with a clean cloth or paper towel.
- Heat process for 40 mins then store in a cool dark place for up to 12 months.



Report from the Sustainable Living Festival (Geelong)

By Gabrielle Bridges

Last min addition...

The Sustainable Living Festival at Deakin University Waterfront on 8th March ran from 11am to 4pm and was well organised and very well attended.

Organisers estimated that close to 2,000 people came to the festival.

The Geelong Organic Gardeners' banners were prominently displayed, so anyone entering the exhibition space could see our stall.

There was considerable interest in GOG. We answered lots of questions about GOG and growing plants, and sold 67 packets of Birdland seed and 141 packets of our own members' seeds, plus some fresh produce.

Due to the focus on sustainability, the festival organisers had told stall-holders that they could not distribute flyers, because of waste problems, so instead a GOG flyer was taped to the table so people could photograph it, and thin slips of paper (15 to an A4 sheet) were available with the website and email address.

Approximately forty of these were taken and numerous people photographed our flyer.

Also on the stall were copies of newsletters, Gavin's seasonal planting guide, a yearly planting schedule for southern Victoria, and information on crop rotation, seed saving, a recipe for seed-raising mix and companion planting.

Twenty-one people who were interested wrote their email addresses on a form provided and this information was later emailed to them.

Members staffing the stall were Syama Trickey, Steve Findlay and Gabrielle Bridges.



The GOG table at the Sustainable Living Festival (early March) was a huge hit with people seeking out locally grown seed.



Seeds, Oil and Tino

Not in that order.

Bulk Olive Oil still happening?

It's still happening...at this stage. Register your interest with GOG member Rosie Bright.

"Planning to go ahead with the project this year, however everything depends on the Government Covid-19 restrictions. After 11 May's announcements, I expect to be better informed as to our project this year. Stay posted and well!"

<https://www.facebook.com/groups/450138805892249/>



Gardening a Meditative Pursuit

"It's not just the produce you're going to get, it's the calming effect," he told Leon Compton on ABC Radio Hobart. "It's a great way to spend a day."

He described gardening as a "meditative pursuit".

"It has the ability to make everything feel better," he said.

"If you're worried about food, putting in a lot of seedlings now will get you a solid start."

[We couldn't agree more...]



Links to ABC article

Seed Bank Update

Seeds are rather popular at the moment (and unavailable in some instances); and the committee wants to let members know what is happening to our seed bank.

First off; we *haven't* been inundated with urgent requests to access it; and in most cases members/non members alike have had great success posting requests to the Facebook group.

Secondly, rather than work out an immediate system of making the seed-bank available in some form; we thought it prudent to keep seeds 'in reserve' for members, for when meetings can return to normal OR the crisis gets far worse, in which case the seed bank may become a vital resource for members.

Also, Gabrielle has indicated to the committee that she unable to continue managing the seed bank, so we will be looking for a volunteer to do this over the next few months. Please get in touch if you think this is something you can do to help us out, or find out what's involved.

The committee would like to acknowledge the great work Gabrielle has done to take-on and expand our seed bank for members.

Support your local suppliers first; but Diggers have also just re-opened ordering for their members, and there's numerous other seed suppliers online.



Birdland Seeds are still operating:

For the full range, you can still visit:

www.birdlandseeds.com

Around the Traps

Stories from Isolation



Rosemary:

I have been enjoying my forced sojourn at home. Instead of rushing from one thing to another, I have been doing a lot of gardening.

Recently we had a side fence replaced which resulted in the annihilation of parts of the garden, and so I have been reinstating it.

First I pruned trees and bushes and fed them into the mulcher. I emptied the compost bin and combined the compost with some of the mulched material before placing this mixture around the front and back gardens. I also repaved areas and redid some edging. Next I repositioned some plants and placed potted ones in the ground where they are loving the enriched soil. After putting straw all around the garden, I put my mosaics and other bits and pieces in the garden.

Lastly, I am resting my aching back and having a cup of tea in the garden while admiring my handiwork. It has been great to have a straight run at these tasks, and is very satisfying.

Successful Wicking Box of Spring Onions; Trish MacKenzie

Over 16 months ago I planted around 30 spring onions in a wicking box, they grew really well, as I started to pull them out as I needed them I realized I had to continually replace them with new young seedlings, I had someone tell me or I had seen it on Gardening Australia, if you harvest them as you need them by cutting them off at soil level or a bit lower, you can have a constant supply without planting new seedlings as the root that is still in the soil just shoots up again, within a week the new shoot is sprouting again and within several weeks you have a new supply to harvest.

This would have to be the best success in my garden as I have not planted a spring onion for 16 months and have a constant supply, the only thing to be done is fill up the water well and sprinkle some fresh worm casting on top of soil to replenish nutrients or some liquid feed, its working for me, some spring onions are on their 3rd to 4th cycle of growth.

I obtained the idea for the wicking box from Gardening Aust episode "A Small Kingdom"(Link below), and there's also a handy Factsheet on wicking beds from the ABC.

<https://abc.net.au/gardening/factsheets/a-small-kingdom/9435074>

<https://abc.net.au/gardening/factsheets/building-a-wicking-bed/9435452>



Emily Swanson:

Here is a photo that my daughter took of our newly installed pond.

We recently installed a frog pond in the garden, about the size of a laundry tub, using a plastic mould acquired second hand. The idea is to grow water-based edibles like water chestnuts and cress, although we are having trouble sourcing these plants so have filled it with ornamentals in the meantime. (If anyone has any edible water plants to share please get in touch!). It soon became a mosquito breeding hazard so we acquired some goldfish, which took care of the problem in no time.



Dr Saranyu Pearson :

Regarding Apples... It seems like crab-apples only have a good crop every 3rd to 4th year but these are from a tree today that is heavily laden in my neighbourhood so I'll be looking up a jelly recipe for this week!



Around the Traps... resumed

Bob Healy on Yacon:

YACON is native to Colombia and Ecuador and is a hardy, attractive herbaceous perennial that yields a large harvest of tubers. The tubers (look a bit like sweet potato) have an appealing crunchy crispness that is a cross between apple and watermelon.

I came across the benefits of Yacon a couple of years ago but found that the seed companies were always sold out. Last year GOG members, Warren & Gillian, gave me a couple of well sprouted rhizomes, (from which the next generation is spawned) and also a taste of the sweet crunchy Yacon flesh.

The 2 well developed plants were placed about 1 metre apart and have grown to approx. 2 metres in height with several stalks each. They have a small insignificant "sunflower" blooms.

Now I wait until June when the plant dies down & then I can harvest the tubers to eat and rhizomes for propagation.

I found the following website informative and comprehensive.

<https://www.cultivariable.com/instructions/andean-roots-tubers/how-to-grow-yacon/>

*** Ed's note: In our climate; they don't seem to 'die down' very readily. If it gets cold and wet from may onwards; just dig them up. Harvest too late and the tubers can rot.*



A Tour of 9 Composts

Goshen Watts

Some self promotion here... I posted a video / link to a tour of the 9 composting systems I've got running... some old, some new. For GOG members not so much into Facebook, the post below contains info on the composts, and a link to the video.

Of course there's many ways to compost, and the methods need to be adjusted to suit your own circumstance, energy levels and patience, but these are my systems.

<https://wattspermaculture.com.au/a-tour-of-9-composts/>



Quick Summary of (my) 5 basic types:

Worm Farm

Inputs: Scraps from kitchen, shredded newspaper, some weeds and leaves for balance.

Outputs: Worm Juice, Castings and worms themselves

Notes: Chop things up before they go in; and minimise onion & citrus (but we don't avoid them completely).

Slow / Lazy / Layering

Inputs: Weeds, small garden waste, grass clippings, leaves (+ coffee grounds / scraps very rarely).

Outputs: Compost, seed-raising mix, potting mix >shop.

Notes: Keep moist; but allow rain through; very light forking/lifting of lower layers to break things up a bit.

Chicken 'Deep Litter'

Inputs: All garden waste; all weeds (including some oxalis and kykuyu). Grass Clippings; coffee grounds; cafe waste, straw.

Outputs: Compost, Straw / manure mix from inside hutch

Notes: Very high in nitrogen, so can be used sparingly.

Hot Compost – (made all at once).

Inputs: Fresh grass clippings; straw; chicken manure; garden waste (chopped small); coffee grounds; shredded paper or sawdust.

Outputs: Compost in 4 weeks.

Note: Video shows the neglected end result of; not the actual making of a 'hot compost', which you can see a good example from Good Life Permaculture.

Liquid Fertilizer maker

This is just one method of making liquid fertilizer. It's easy to use; but you do need to remember to keep topping up the leaves, hence why this one hasn't been used for a while; but it can be reactivated at any time.

Inputs: Comfrey leaves (or any leaves that are known "dynamic accumulators"); eg dandelion; yarrow; etc.

Outputs: Highly concentrated juice; dilute 10-1.

Around the Traps ...Garlic

Stories from Isolation

Louise Gartland

Last year I took a large garlic and separated the cloves, and the 3 bulbs are all I have left. So easy to grow.

Put your pointer finger in the soil until it gets to your first knuckle, then put each clove on the hole with the pointy end upwards. Cover the holes.

Make sure you take out any weeds growing in their area. Give them Seasol /worm wee about every 2 weeks. They should be ready October/November*.

I put mine in over a week ago, and they are all shooting up. I used 2 of my large garlic bulbs, and I hope to end up with 22/24 bulbs at the end of this year.

Give it a go!

** Ed note: Depending on variety... some are not ready until a bit later. However you can check bulb size by digging down gently with a spoon to check on them.*



Talking about Garlic

It's Garlic Planting Time!

Tips From Freshwater Creek Organic Garlic <https://www.freshwatercreekgarlic.com.au/>

With this wonderful rain across Victoria, and moisture in the ground, we are preparing for planting between now and the end of May, depending on the cultivar you are planting. For our cultivar Italian Late, we usually plant in mid-May.

- Garlic needs full sun, so find a good open position to plant. Garlic loves the cold but they don't like their roots sitting in water-so we use raised beds to ensure good drainage.
- Prepare the ground – a neutral pH of well drained loose soil with good organic matter.
- We select good sized bulbs, breaking them open and choosing the fattest cloves that are in good condition and are free from mould or any damage.
- Plant each clove 15 cm apart, with the pointy end upwards, and about 2 cm below the surface.
- Mulch well and KEEP weed free. Garlic really don't like overcrowding from any neighbours!

- Depending on your rainfall over winter and into spring, water as necessary. Garlic needs water, even though it doesn't like its roots sitting in water – so ensure the soil is moist but not wet.
- Fertilise 2 or 3 times early in the growing cycle between planting and August with an liquid fertiliser to develop a robust plant .
- The garlic will shoot in a couple of weeks and then develop the stem and leaves over a longer period of time. Quite often the plant doesn't seem to thrive until spring, but that is part of their growing cycle.
- The bulb starts swelling underground much later in October and November.
- The formation and separation of cloves occurs in the late stages of growth, in November and December.
- Remember to keep your garlic weed free, and look forward to harvesting in December

Still talking about Garlic...

Anyone else find these around the garden, or is it just me? Spouting garlic scattered around the garden from last season's bulbs you forgot to harvest, or were otherwise hidden.

I actually find them a delight... garlic you didn't even know you had; and you didn't have to harvest them, store them, or wonder when to plant them.

You have two choices...

- 1) Dig them up gently; tease apart and plant straight away. OR,
 - 2) Leave them completely in place. They will actually still develop into individual bulbs; but it's not ideal for maximum size, of course.
- (Goshen)



Drying Fruit

By Rosie Bright

To avoid filling up the freezer, I have been drying some of my fruit harvests so we can eat them year round. So far I have dried plums, figs, apples and pears and plan to add them to bread, muesli, porridge, cakes and scones and also to enjoy for a snack. I hoped to keep them all year but I don't think they will last more than a month as we are enjoying eating them for a snack so much. We have enjoyed the results so much that this will become a way to use our excess on a regular basis with a variety of fruits.

Cut stone fruit and figs in half, slice apples and pears across thinly, I leave the skin on, and the cores in, as they provide an interesting pattern in the middle and there is no reason I know that they can't be eaten, good roughage! But, this is a personal choice you can make.

They are ready when they look and feel like soft chamois leather. For a crunchier version, dry the slices until they are crisp. Remove and cover with kitchen paper, leave for 12-24 hours, and turn occasionally to ensure they contain as little moisture as possible. This reduces the risk of mould later on.

I have a food dehydrator so I use that, there are other ways to dry fruit. Fruit can also be dried in the oven or by the sun. Instructions on each are below:

Drying Fruit and Fruit Leathers in a Dehydrator

Try the article below for information you need to use a dehydrator to dry your fruit or make fruit leathers, and has information about the treatment of different types of fruit for drying.

<https://www.growveg.com.au/guides/drying-fruit-for-storing/>

Drying fruit in the Oven

Prepare as required then place separately in a single layer on wire racks over baking trays. Dry in the oven on 50-60°C for 8-24 hours depending on temperature. This can be done in stages if more convenient.

Turn the slices occasionally as they dry.

There's an article on oven drying here:

<https://www.taste.com.au/quick-easy/articles/how-to-oven-dry-fruit/q2g04pl5>

Drying Fruit in the Sun

Don't want to use a dehydrator or the oven, save the power and use the sun! Go to 'Instructables' for instructions including what type of tray and cover to use. <https://www.instructables.com/id/How-to-Sun-Dry-Fruit/>

Build Your Own Solar Dehydrator

Also you could take advantage of the extra time on your hands and build a solar dehydrator. Instructions: <https://www.permaculturenews.org/2017/07/31/build-solar-dehydrator-preserve-food/>



This picture I took this morning and has jars of dried apples, pears and plums with a sneaky fig as well.

Low Sugar fruit preserving

Info sent in by Trish Jardine

Some ideas if you still have quinces...rhubarb, or other food - hawthorn berries?

I reckon

1/ it's a shame to spoil good food with sugar

2/ savoury preserved food is more useful than sweet

How about SAVOURY fruit leather? Or vege leathers: pumpkin, carrot etc, maybe with herbs and/or spices? beetroot leather... tomato ... carrot. Yum!

....Seasoned with cumin, basil and parsley.

Haw leather by Wild Food Mary – looks pretty easy; see the video...

Cook haws (stems and all), push through sieve, add soy sauce, spread on parchment paper, dry.

Video:

<https://www.youtube.com/watch?v=NLyr7CDfvME>

Social Distancing via Social Media?

As suggested by Brendan; our facebook group has been getting a lot of activity, even more so since the lockdowns. Keep the questions and info coming... people seem more than willing to give advice.

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

But what if you're not on Facebook, or avoid it at all costs?

You could of course be entirely happy at home / garden without needing to interact with anybody. If you're looking at mostly connecting with people nearby, using something other than Facebook, then you could try NextDoor - which is the latest "and strongest"? App to connect neighbours. It's cross-platform, and facilitates buy/sell/swap including other things like helping out, neighbourhood

watch etc. It's strong point, is that unlike Facebook, it is strictly location based to your suburb or immediate neighbourhood. There's far less cat videos, but if you can encourage a few others you know to join then I think it's got potential, especially in these more isolated times.

 **Nextdoor**



www.au.nextdoor.com

There's others sites too... but:

Local Harvest: Still going (but a bit out of date, and no social media component).

Sharewaste: Still going; good for giving/receiving food-waste

Streetbank: Sharing and lending things, but a bit out of date, and site only has this one function.

Gumtree: Popular for buying/selling

Nabo: Closed (recommends NextDoor)

Swap-Shuffle-Share: Closed (Casino Ads)

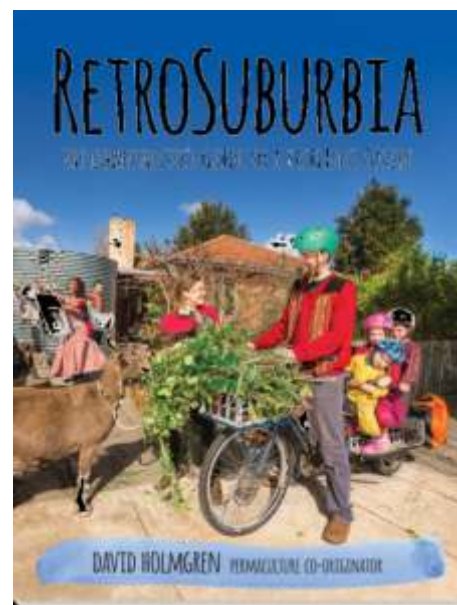
RetroSuburbia Online!

The fabulous Retro Suburbia book on creating sustainable suburbs (thrive in place) has been made available as an online / digital version for a 'Pay as You Feel' amount. Given the book retails for \$85, it's a great way to see what it's all about...

Although nothing beats a hardcopy - another big print-run is happening soon.

Just go to <https://retrosuburbia.com/>

NB: When meetings resume, the GOG Library also has a hard copy.



Water Update

Goshen Watts

In other news... How good has the Autumn been compared to last year! It's like climate change has just gone for a walk; I'm sure I'll come back to check in later; but I hope people just sit down for a moment; and give thanks that Mother Nature, or your choice of God, as provided such an amazing bounty of liquid gold, especially in this trying time.

Storages

56% vs 35% this time last year

Latest version at:

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



Rainfall Belmont

JAN:	52mm
FEB:	66mm
MARCH:	40mm
APRIL:	65mm So far...!
vs...	
pretty much NOTHING in 2019	

For Planting Now

We've got time, haven't we?

The planting chart... Here it is. Except, this time I sat down to try and see if it could be updated.

I checked out the Gardenate App, (www.Gardenate.com); looked at the spreadsheet; and someone posted a great looking planting chart (see next page) from Guy Palmer over at Local Food Connect, which really does look pretty sweet.

Now, my brain doesn't work properly. Wasn't it just better to keep chugging along with the same info each year?

I knew there was a reason why I hadn't attempted this before. But we press on...

Guy's chart (over page) lists the *best* months where the seeds/seedlings are to be planted. Gardenate (get the App for your phone) shows you what to plant each month, and indicates if you should be planting seeds or seedlings which is handy.

Back to Guy's planting chart... It's mostly very good; but I had some questions, which I've sent to Guy to see what he says:

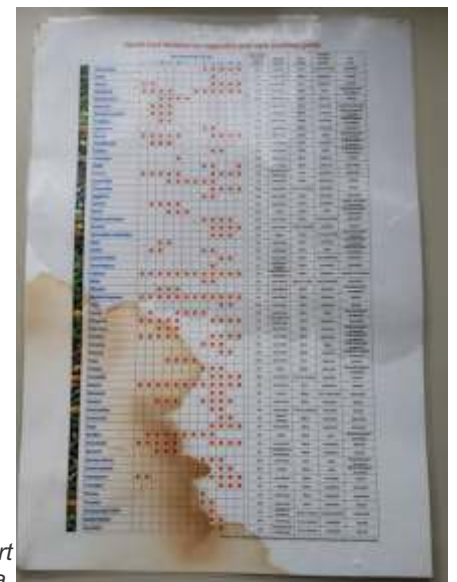
- **Asparagus** - months shown are for SEED I'd suggest? Where-as it says crowns, which are definitely only for planting when dormant (June-Aug).
- **Jerusalem Artichokes** - definitely not the months stated. Tubers can be planted anytime from harvesting (eg May) until they start sprouting in August.. approx). They can potentially be kept in the fridge for a few months; but you wouldn't be planting them in November.
- **Basil** - just one month? This is where another colour for 'possible plantings' would be ideal. Same with Celery, Kale, Spring Onion, which can be planted for most months of the year providing they have enough water or drainage.
- **Potatoes** are also a tricky one - If bought as seed potatoes, no worries... But many people grow and plant there own; and multiple plants are required as they just start growing anyway. So they can be planted anytime of the year except approx Feb - June, when they'd be growing straight into winter cold/frosts
*GOG Members: The Feb newsletter contained a good article about growing potatoes year round.

So, will we just revert to the old; or keep with the new? Or some hybrid of bot? Maybe we need some expert GOG gardeners to join a subcommittee?

Missing this time is the usual chit-chat about what to do this month in the garden... but it was all recycled from last year's anyway (check your email for 7th April 2019), or get it from the GOG website.

Southern Vic planting	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

Circles (above) are "Plant as Seedlings only"



Planting Chart
Hardcopy Version with compost tea.

Guy's Planting Chart for Melbourne

	Best planting months											
	J	F	M	A	M	J	J	A	S	O	N	D
Asparagus								●	●	●	●	●
Basil									●			
Beans	●	●							●	●	●	●
Beetroot	●	●	●	●			●	●	●	●	●	●
Broad beans			●	●	●	●						
Broccoli		●	●	●								
Brussels sprouts		●	●	●								
Cabbage			●	●								
Capsicum								●	●			
Carrot	●	●	●	●	●				●	●	●	●
Cauliflower		●	●	●								
Celery									●	●		
Chickpea					●							
Chilli								●	●			
Chives	●	●	●	●	●				●	●	●	●
Coriander				●	●	●	●	●	●			
Cucumber									●	●	●	●
Eggplant								●	●			
Fennel		●	●	●	●							
Garlic				●	●	●						
Globe artichoke								●	●	●	●	
Gourd									●	●	●	●
Jerusalem artichoke									●	●	●	
Kale			●	●								
Leeks		●	●					●	●			
Lettuce	●	●	●	●	●	●	●	●	●	●	●	●
Mizuna			●	●	●							
Mustard greens	●	●	●	●	●	●	●	●	●	●	●	●
Okra										●	●	
Onion		●			●	●	●	●				
Pak choy			●	●	●							
Parsley	●	●	●	●	●				●	●	●	●
Parsnip								●	●	●		
Peanut										●	●	
Peas				●	●	●	●					
Potato								●	●	●		
Pumpkin									●	●	●	●
Radish	●	●	●	●	●	●	●	●	●	●	●	●
Rhubarb									●	●		
Rocket			●	●	●			●	●	●	●	
Rockmelon									●	●		
Shallot		●	●	●	●	●	●	●				
Silverbeet	●	●	●	●	●				●	●	●	●
Spinach			●	●	●							
Spring onions								●	●	●		
Sweet potato										●	●	
Sweetcorn	●	●							●	●	●	●
Tomato								●	●			
Watermelon									●	●		
Zucchini									●	●		

Moon phase planting quarter	Planting method	Plant spacing	Rotation planting group*	Plant type
3rd	crowns	30cm	in its own bed	perennial
1st	seed trays	20cm	anywhere	annual
2nd	sow direct	7cm	legumes	annual
3rd	sow direct	20cm	roots	biennial grown as annual
2nd	sow direct	15cm	legumes	annual
1st	seed trays	30cm	brassicas	annual or biennial
1st	seed trays	30cm	brassicas	biennial grown as annual
1st	seed trays	30cm	brassicas	biennial grown as annual
2nd	seed trays	50cm	solanums	short-lived perennial
3rd	sow direct	10cm	roots	biennial grown as annual
1st	seed trays	30cm	brassicas	biennial grown as annual
1st	seed trays	15cm	roots	biennial grown as annual
2nd	sow direct	15cm	legumes	annual
2nd	seed trays	30cm	solanums	short-lived perennial
3rd	sow direct or seed trays	5cm	anywhere	perennial
1st	sow direct	30cm	anywhere	annual
2nd	sow direct	in a mou	cucurbits	annual
2nd	seed trays	30cm	solanums	short-lived perennial
1st	sow direct	25cm	anywhere	annual, biennial or perennial
3rd	cloves	10cm	roots	perennial grown as annual
3rd	sow direct	90cm	in its own bed	perennial
2nd	sow direct	in a mou	cucurbits	annual
3rd	tubers	45cm	in its own bed	perennial grown as annual
1st	seed trays	15cm	brassicas	biennial grown as annual
3rd	seed trays	10cm	roots	biennial grown as annual
1st	sow direct or seed trays	20cm	anywhere	annual or biennial
1st	sow direct	20cm	brassicas	biennial grown as annual
1st	sow direct	30cm	brassicas	annual
2nd	seed trays	30cm	anywhere	annual
3rd	seed trays	10cm	roots	biennial grown as annual
1st	sow direct	15cm	brassicas	biennial grown as annual
1st	sow direct	20cm	anywhere	biennial grown as annual
3rd	sow direct	10cm	roots	biennial grown as annual
2nd	sow direct	30cm	legumes	perennial grown as annual
2nd	sow direct	7cm	legumes	annual
3rd	tubers	30cm	solanums	perennial grown as annual
2nd	sow direct	in a mou	cucurbits	annual
3rd	sow direct	5cm	anywhere	annual
3rd	crowns	60cm	in its own bed	perennial
1st	sow direct	25cm	brassicas	annual
2nd	seed trays	in a mou	cucurbits	annual
3rd	bulbs	15cm	roots	perennial grown as annual
1st	sow direct	20cm	anywhere	biennial
1st	sow direct or seed trays	20cm	anywhere	annual
3rd	sow direct	2cm	roots	biennial grown as annual
3rd	tubers	30cm	roots	perennial grown as annual
1st	sow direct	20cm	cucurbits	annual
2nd	seed trays	15cm	solanums	annual
2nd	seed trays	in a mou	cucurbits	annual
2nd	sow direct or seed trays	in a mou	cucurbits	annual

© Guy Palmer

* Plants in the same rotation planting group should not be planted in the same spot in consecutive years

Source: <https://localfoodconnect.org.au/community-gardening/planting-guide/>

Foodswaps & Farmers Markets

FOODSWAPS

Pretty sure the Foodswaps aren't running... but some of the Markets are.

Sorry didn't have time to sort through which is what... but if your local market is still running; definitely get out and support local growers if you can.

While maintaining good social distance / hygiene of course.

FARMERS MARKETS

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

The Farm Next Door Sat market

26 Forster St Norlane. 10am-1pm, Every Sat.

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; West Park, 207 Pakington St.

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,



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!

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, and also complete a membership form.

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!).

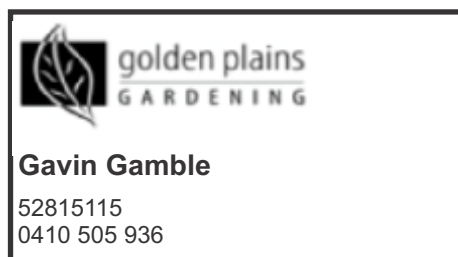
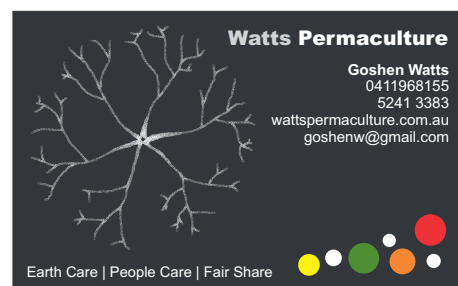
Commission Sales and Discount Seeds

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

GOG Committee

Chair	Brendan Bolton	0403872676
Treasurer	Rosie Bright	0431 589 179
Vice Chair	Gavin Gamble	0410 505 936
Correspondence & Minutes Sec.	Emily Swanson	0409 658 325
Library	Trish MacKenzie	0400 221 964
Newsletter Editor Contributions:	Goshen Watts goshenw@gmail.com	0411 968 155
General Members:	Steve Findlay	0408 641 458
	Deb Watkins	0408 218 997
	Peter Field	0422 548 871
	Helen De Lange	0400 211 013

Support our member's gardening related enterprises:



Financial members and GOG supporters can list their garden related business here, just get in touch.

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.

