



Geelong Organic Gardeners

Early winter chillies - from Helen De Lange

Editor: Goshen Watts

Note...

GOG Meetings and Field trips are cancelled until further notice.

Geelong Organic Gardeners Inc.
Reg: A0012071C

Zoom Meeting MEGA Issue

- Huge issue 13 pages; with heaps of pics and info from GOG members.
- Candied Jalapenos
- A few tips and more....

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

*Persimmon season... how good are they!
(These are the astringent variety. Pic Brendan)*



Another pic of Tree Dahlia (Goshen)



2020 Meetings?

At this stage; the August meeting is not confirmed to go ahead; but with restrictions lifting, it's possible that we will be able to resume regular meetings by August. However, the July Soup night is still cancelled.

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!

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Waurnd Ponds, 3216
www.gog.org.au

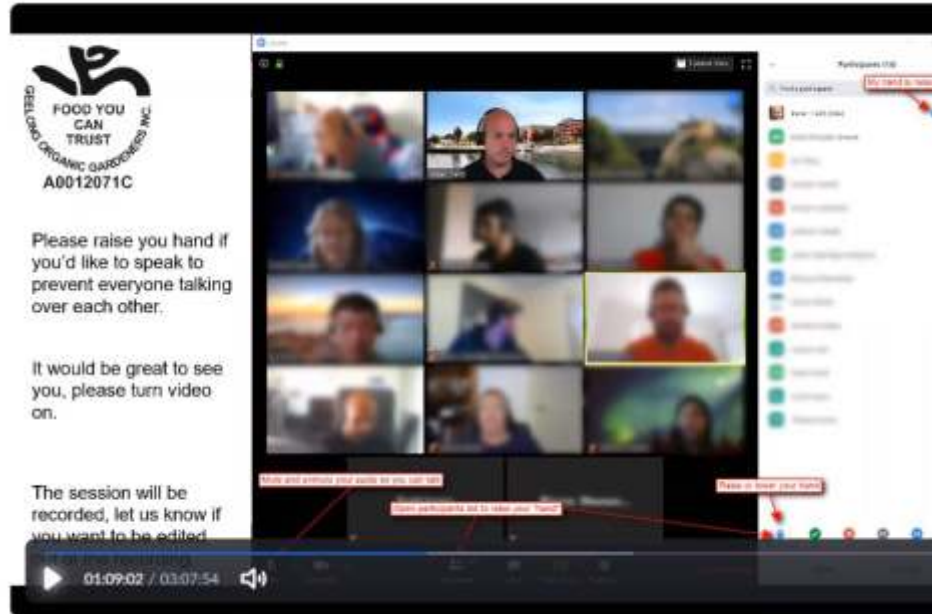


Zoom Meeting - Success!

Members meeting on Mon 1st June

The committee were unsure whether an online zoom meeting would be well received, but overall the format that was chosen worked out to be quite successful. Many thanks to Peter, who setup and managed all the tech for it.

What we did was to encourage photos to be submitted, so they could be discussed on the night, whether they were questions or pest problems, or inspiring photos of someone's garden or a plant, or composting tips.



The following pages show (most) of the slides / images that were discussed; and some of the feedback that came out of the discussion.

We started off reminding people that as a society; we've been here before:



What crazy times.

...but we've been here before.

This too will pass.



Food Supply Anxiety Brings Back Victory Gardens

<https://www.nytimes.com/2020/03/25/dining/victory-gardens-coronavirus.html>



During World War II (1918/1919), some 20 million victory gardens were planted in the United States.

Americans produced about 40 percent of the nation's fresh vegetables from these victory gardens.



Recipes and a few titbits

GOG Committee

One good thing about this lockdown period is the enforced home stay. I now have a couple of lovely planters that my partner made for me out of recycled and repurposed materials. They will be great for my strawberry plants. (Pic 1)

It is now planted up with heritage varieties of strawberry plants, including some pink flowering ones. Can't wait to taste the fruit!

Helen De Lange



TIPS FROM DEB:

- Dehydrate the green ends of spring onions and blitz them into a powder. Great on eggs or to spark up soup.
- Dehydrate saltbush and blitz to a powder and use instead of salt.
- A bay leaf in hot water makes a nice drink and good for digestion. Can add a slice of lemon.
- Put a few lemon verbena leaves in your green tea.
- You can also dehydrate lemon or orange peel and blitz to a powder as well.



Editor suggests... try this Jerusalem Artichoke soup; it's delicious.

(Image is a hyperlink)

Sent in by Brendan:

Candied Jalapeno's

Ingredients:

- 1.5kg jalapeno peppers
- 4 cups sugar
- 2 cups apple cider vinegar
- 1 teaspoon ground cayenne pepper
- ½ teaspoon turmeric powder
- ½ teaspoon celery seeds
- 3 teaspoons granulated garlic

Method:

First, slice the jalapeno peppers into ¼-inch round slices.

Stir together the sugar, vinegar and seasonings in a pan. Bring to a quick boil, then reduce the heat to a low simmer until the sugar dissolves into a gooey syrup.

Add the jalapeno pepper slices and mix to evenly coat them with the syrup.

Simmer them about 4 minutes. They will darken a bit as they slightly cook and absorb some of the sugars.

Transfer the candied jalapeno peppers to cleaned jars. Put the syrup back on the heat and reduce by a third then fill the jars with the remaining syrup to cover the jalapenos.

Cover and store in the refrigerator for up to 3 months.

FOR PRESERVING/JARRING

Sterilise the jars by placing them into a hot oven for 10 minutes

Prepare the candied jalapenos per the instructions above.

When the candied jalapenos are ready, scoop them into the jars, leaving ¼ inch head space.

Clean the lids with soap and hot water, then place them onto the jars. Secure them with cleaned canning rings. Wipe the rims clean.

The jar lids should make a popping sound as they seal. If a lid doesn't seal for some reason, you can reprocess it, or store the jar in the refrigerator.

Invert the jars to test for leaks. Flip them upright after 10 minutes and allow to cool. Store the jars in a cool, dry place. They will last a year or longer this way. Once you open them, however, keep the jars in the refrigerator.

Zoom Meeting Con't

Stories from Isolation

But of course this time; you'd be better growing your own supply of toilet paper...



100 Years Later...

At Anglesea Community Garden we are taking no chances.

We are growing our own supply of toilet paper:-

- Winsome Coutts



It looks like they might be weedy though, this was recently seen in Newtown.

Remember, always think of your environment when planting invasive species.

- Peter Field

1) Lemons; Eva Walker



Enough virus talk, let's garden!



I would like to get ideas from other members on what to do to stop possums (I think) eating lemons from my huge lemon tree. The possums eat the lemon skins & leave the inside of the lemons intact. This has been going on for last 2 years & I have lost several lemons.

Cheers!
- Eva Walker

Suggestions included:

- Wildlife cameras + check the droppings (to confirm rats or possums)
- Traps [latest idea on Facebook is to use a Victor / Tunnel Trap combination].
- Irrigation suppliers in Werribee. Senses movement – operates impact sprinkler.
- Put chilli on/around fruit or base of tree.

Zoom Meeting Con't

Stories from Isolation



2) From Brendan. Tree Chillies; bear fruit all year! In just 2years about grow 4-6ft.



3) Heather: Can I plant a fruit tree in front of an AC?

- Suggest were to build a screen to deflect heat away from base of tree/plants.



4) Astringent Persimmons (Brendan).

- Chooks LOVE the skins.
- Not great for jams as doesn't have much pectin.
- Make persimmon Vinegar.

Zoom Meeting Con't

Stories from Isolation



5) Trish was looking for a Choko plant (Heather has contact).

Same the choko growing on tennis court in Belmont??

6) Bottle Tree?! Thanks Deb.



Questions from the Floor - No images:

7) Question from the Floor (no image) Orchard Fruit Trees - do varieties need separating in order to prevent disease?

- Consensus was 'no' not really effective...
- Plant small Acacias as a companion / nurse plant.
- To correct leaf curl – Spray prior to budding and add a deep mulch with straw to prevent spoor's splashing up.

8) Question from Floor (no image): Rosie has 30m vines (eg Ivy!) and wants to get rid of them without sprays.

A. Bobcat.

11) Bob on Yacons. When are they ready? (No image)

- Ripens up after picking / sweetens after storing or leaving out for a few days.
- Can store in Fridge for a long time.
- Try dried Yacon.
- Replant small purple tuber/root; eat the white ones.

12) Harvesting pumpkins. (Steve, asking about having a very dry pumpkin patch). Dry pumpkin flesh?

- Suggest to water whole plant, not just smaller root zone.
- On a hot day; plants should rebound in the evening by themselves (if enough water).

9) Deb – 3 x Cavendish Bananas offsets available. All quickly taken!



Zoom Meeting Con't

Stories from Isolation

10) Brendan with some examples of working composting systems in clients gardens.

L to R: Food waste digester (bury in ground), Bokashie Bin, Compost Tumbler, Worm Farm.



13) Gillian: Grapes bringing on new leaves in Autumn; and Berries confused.

Suggestions were; it's just a (common) plant response to strange weather / seasonal patterns. Enjoy the contrasting leaves.



14) Deb: Covers for wicking beds.

- Keeps pests off broccoli etc
- Creates a microclimate
- Deb has 8 wicking beds; only filled up a few times since summer, each takes . 110L of water. GOG Special offer from Brendan.



15) Peter Asked: What do we do about this?

- Caterpillars on - pick off by hand.
- Deb: Covered crops entirely (see Left).
- Landcress as companion plant. Or Land Sorrell ??????



16) Then, there was some handy pruning advice from Helen



Pruning Fruit Trees in Winter
- Helen De Lange



Winter is the best time to prune apples, pears, plums and quinces. But... you should not prune cherries, apricots or peaches as these trees tend to bleed and can become infected.

A good rule of thumb is to prune and feed your fruit trees soon after you have finished harvesting.

To prune, I always look for an outward downward facing bud to prune back to. Always cut on a slant so water doesn't sit on the cut. Photo 1 shows an incorrect cut. Photo 2 shows a correct cut.

Further tip suggested: Pomegranate – best pruned to only a few stalks coming out of the ground.

17) Tumeric – can you leave in the ground; or does it need harvesting?

Leave in the ground is ok. Syama would say harvest it all (and replant straight away); but she uses / dries all the tumeric to use. Very medicinal; try Tumeric Latte!?

18) Leeks...[no image] **Perennial leeks transplant well.** Offsets can be planted out; plant the largest bulbs.



19) Helen: Bell Chillies; Not so hot. What to do with all the excess?

- Dry them; Relish, Roast, then make chilli-oil.
- Candied jalapeno's (see P2).
- Ferment.
- Can you graft chillies?

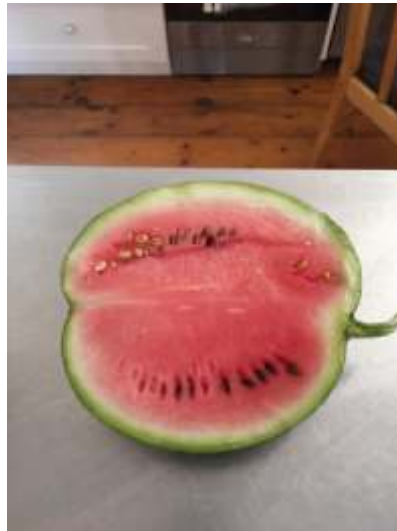
Pic also made the cover image of this newsletter.

Zoom Meeting Con't

Stories from Isolation

20) Indian Fig Cactus - (Not quite same as 'prickly pear') (Brendan).

- Great fruit - Taste like a cantaloupe, texture of watermelon!?
- Use Gloves.
- GOG could get Scott H. to talk about them.



21) Brendan – growing watermelon.

Success!! Female watermelon plants more productive? ...Something about a wedding ring on a string?

22) Pallets Garden @ Goshen's micro-market garden.



- Pallets to create slightly raised garden beds and pathways.
- Let the weeds grow through to help draw moisture (waterlogging and compaction a problem).

23) 50yo Jonothan Apple (Brendan).
@ McAArthur Primary.



24) Bromeliad (Brendan) – cool colour...



25) Tree Dahlia in full bloom.

- Check out the bees.
- Cuttings available (see Goshen).



26) Steve on composting.



- Use Mower rather than chipper to create compost, break down materials and woodchips for fungal development.
 - Bales on the L – End of last batch.
 - Compost on R is the new batch.
 - Chipper stays in shed most times...
 - 4-6 bales in the home compost.
 - Keep watering when layering. Add Rockdust.
 - Still gets Lewis's bales; and Kelp is also available by the Litre from Lewis.
- GOG might organise a bulk buy.

Planting Chart

Why fix something that isn't broken

A good list should include: Broad beans, broccoli, cauliflower and cabbage (some varieties better than others), onions (earlier ones, whilst brown storage onions are best planted mid July), spring onions and shallots, peas (all types) spinach, turnips, radishes, kale, rocket, mustards, cress and lots of leafy greens.. lettuces but not chard (silver beet).

It's too early for potatoes in June and even in July (unless you have a warmer location for them). You could still put in garlic but leek seedlings are likely to run to seed quickly with the spring weather so better to plant extra seeds in spring, especially as they are such long season vegetables.

Plan ahead and dedicate large and fresh (crop rotation) areas for green manure crops and later on incorporating composts and manures for all those fast growing, rapacious summer vegetables. All the best growers are big on this.

It's also a good time to move around or obtain tuberous root perennials such as horseradish, asparagus, hops (for the brewers amongst us) rhubarb, and both types of artichokes.

Winter vegetables need maximum light, especially sunlight, and don't let the weeds get away on you. A stitch in time saves nine with weeding. Five minutes a day with a dutch hoe is all it takes plus a bit of hand-weeding around the stems.

Gavin Gamble



Posted to Facebook is a good concise GUIDE TO WINTER GARDENING (link below) by the folks at the Little Veggie Patch Co. Could be a helpful addition to planning your winter.

<https://littleveggiepatchco.com.au/blogs/news/guide-to-winter-gardening>

<i>Southern Victoria planting</i>	Jun	Jul	Aug
Artichoke, Globe suckers		x	x
Artichoke, Globe seed			x
Artichoke, Jerusalem	x	x	x
Asparagus crown	x	x	
Beans, Broad	x	x	
Beetroot			x
Broccoli*	x	x	x
Brussels Sprouts		x	x
Cabbage	x	x	x
Capsicums			x
Carrots	x	x	x
Cauliflower	x	x	x
Celery			x
Chives			x
Cress	x	x	x
Endive	x	x	x
Garlic, cloves	x	x	x
Kohlrabi			x
Leeks	x	x	x
Lettuce	x	x	
Melons			x
Onions	x	x	x
Onions, Spring	x	x	
Parsley			x
Parsnips			x
Peas	x	x	x
Potatoes	x	x	x
Pumpkin			x
Radishes	x	x	x
Rhubarb, Crowns	x	x	x
Salsify		x	x
Shallots, cloves	x	x	
Silverbeet			x
Spinach	x	x	x
Swedes		x	x
Tomatoes			x
Turnips		x	x

Foodswaps & Farmers Markets

FOODSWAPS / Carts

Some Foodswaps (eg Eastern Hub) are back up running; I'll probably put the whole list back up for the next newsletter.

But also; thought I'd highlight some new developments in the "Grow Free" community, which is individuals creating community in their immediate neighbourhood by having a shared space or "Cart" where people can drop off / swap / pick up various produce, seeds, plants and more. Great initiative.

These two are in Belmont; but there are more around Geelong - maybe send details through to the Editor for the next edition.

Pavo "Grow Free Cart"



Armitage Court "Grow Free Cart"



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!).

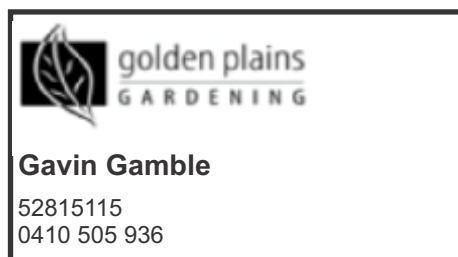
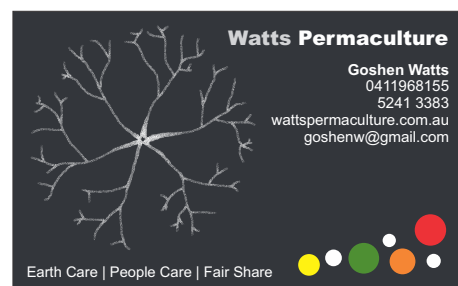
Commission Sales and Discount Seeds

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.

