



It's the time of year for Garlic. (Kim Graham)*

Editor: Goshen Watts

Next Meeting: Mon February 8th 2021

Meetings still officially on hold, but we're reasonably confident we'll be able to return to our usual meeting rooms next year. Stay tuned.

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.

Merry Christmas Micro Edition

- Even smaller edition this time around!
- Zoom Meeting - Penny Woodward
- Worms (a new take on Christmas Lunch)?
- Planting Cal / Markets / Committee List

The Committee wishes to say Goodbye, and a many thanks to Syama Trickey, who has been a long time member of GOG (including on the Committee) and has a few other commitments and is not able to be involved any longer. Her knowledge and extensive preserving skills will be missed.

** I won't ever grab a random photo off the internet for the newsletter header, but I'll make an exception sometimes for the GOG Facebook Group if I get a bit stuck. This one was posted by Kim Graham - Her first garlic harvest. Not bad.*

An event!

Anyone is welcome... come and check out the Grovedale Community Orchard (end of Perrett St).



Grovedale Community Orchard

Yesterday at 5:41 PM · 🌐

Come along this Sunday at 5.30pm for our solstice eve picnic. Join us for a chat and games as we celebrate the solstice. All welcome. Please bring some picnic type food to share for dinner, your own drinks, plates etc and something to sit on. Hope to see you there!

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 (**meetings on hold due to Covid).



Clickable link!

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



Penny Woodward - Zoom Meeting Wrap Up

Dec General meeting

Penny commented afterwards:

"I really enjoyed giving the talk last night, a lovely group of people. Thanks so much for asking me.

All the very best for the coming holiday season to you and the rest of the group.

Cheers, Penny"

What a great meeting! We had about 30 people attend, although we weren't able to record it. Here are a couple of things that were noted, and might be useful:

- Prue Lynch brought up the new development at Geelong Botanic Gardens:

<https://www.geelongaustralia.com.au/gbg/...>

- Bobs quiz, winner was a tie between Gavin and Helen with 9 of 22 points (it was hard).

You can see the questions of the Quiz (but not necessarily the correct answers here:

<https://docs.google.com/forms...>

- There was some great discussion on tomatoes, but I'm not sure anyone got list of the varieties that were discussed.

- Links that were pasted into the chat:

Patrina Nuske-Small:

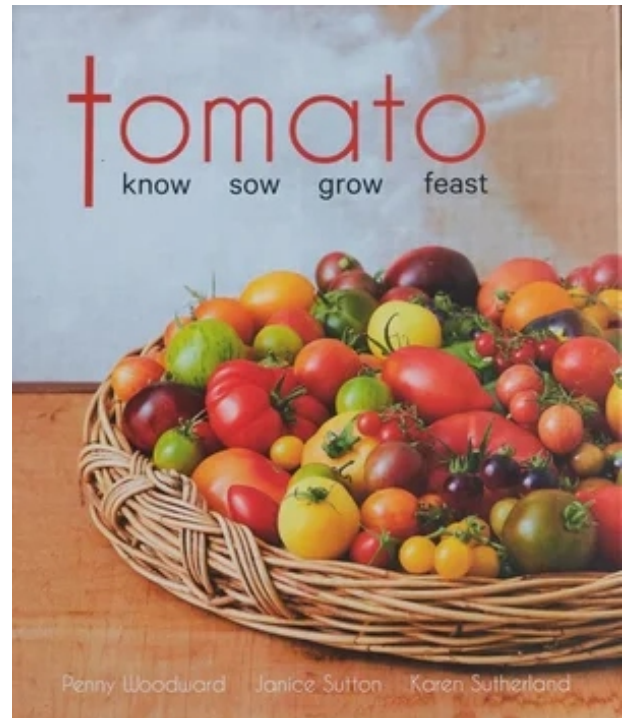
<https://www.dwarftomatoproject.net/>

Open Seed Savers Initiative:

<https://osseeds.org/>

Blue banded bees pollinating a tomato (which are normally self pollinated):

<https://www.youtube.com/watch?v=yV4FdnBfsjA>



Penny's book is available in the GOG Library

Barwon Water - Water for our Future



Desalination

Desalination is a water supply option used widely around the world...

[Learn more](#)

Have your say / vote for various suggestions for additional water supplies to boost the regions water security beyond 2030. Forecasts show a growing population AND climate pressures will result in the need for additional water and/or savings in usage and recycling.

[LINK: Water for our Futures](#)

Storages:

Currently: 77.6%

This time last year 69.5%

The Shortlisted Suggestions

- Desalination
- Recycled water
- Grey water
- Groundwater
- Roof water
- Stormwater
- Rivers
- Buy from willing sellers

Snails for Christmas?

Suggested by Emily Swanson

You send it, I'll print it...

Escargots - Turn garden pests into gourmet treats!

It's true: you can eat the snails in your garden! Choose snails that are at least 1 1/2 inches across to make the whole venture worth your while.

You'll need to purge the snails for a few days before eating, because humans can't digest a snail's natural diet. Keep them moist in a container that breathes but don't let it collect standing water in the bottom. Clean the container daily.

To purge the snails, start by feeding them greens and herbs for a day or two. Then feed them cornmeal or oatmeal for a day or two. Since this diet turns their poo white, you'll know when other stuff is out of their systems. Then give them nothing for a day or two before cooking them.

To prepare the snails to eat and save the shells to eat:

1. Bring a large pot of heavily salted water to a boil.
2. Cook the snails for about 3 minutes.
3. Drain the snails and rinse them with plenty of cool water.
4. Use tweezers or pinchers to pull each snail from its shell.
5. Bring a pot with 3 parts water to 1 part distilled white vinegar to a boil.
6. Add the snails and cook until the slime is gone, about 3 minutes.

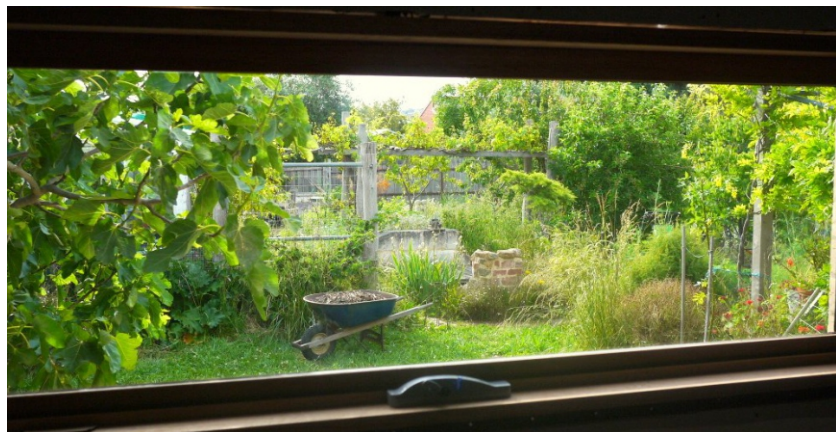


You now have snails ready to stuff into their shells with garlic butter for escargots.

To clean snail shells for serving:

Bring a pot of about 4 cups of water to a boil and add about 2 tablespoons of baking soda. Add the snail shells and boil for about 3 minutes. Drain and rinse the shells. Pat them dry and set them on a baking sheet or piece of foil and dry them in a hot oven.

For more detailed instructions, see <https://www.ediblecommunities.com/seasonal-ingredients/how-to-harvest-snails-from-your-garden-for-escargots/>



Reno. A view to the Garden.

If you were wondering why the newsletters are a bit thin at the moment... It's because we're in the middle of a renovation (Covid-19 is no longer an excuse), so definitely a bit of extra stress going around (and basically no spare time). Just about every trade is under the pump and although we were meant to be in by the "middle of December", we're going to be lucky if we have somewhere to sleep and hot water by Xmas.

However, we do have an awesome view of our garden from our new kitchen location (something we've never had), so that's something to look forward to.

Seasonal Veg Growing Tips (DEC-FEB)

By Gavin Gamble (from last years, no it's never going to change...)

Watering:

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

Mulching:

Mulch will help keep the soil moist, to break the heavy hose water, to stop the water running off the surface.

If you plant seedlings and seeds direct you need to part the mulch, but be well advised to cover the areas with wire or such like to stop the birds knocking the mulch over the small plants.

Shade:

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

Legumes:

Broad beans seem like they can go on to produce a second crop, but don't try it. Don't forget to leave and collect a number of dried or browning pods for next year. Best practice is to select the beans that matured early and were the best specimens. Unfortunately, they are usually the ones eaten first! So leave a few early maturing beans on the plant for your seed crop.

Climbing beans are great to have on fences. The seven year type are best eaten around three quarter size. Bush beans are highly rewarding to grow and there are many different types, even for sale at GOG meetings and they remain viable for years.



<i>Southern Victoria planting</i>	Dec	Jan	Feb
Beans, Bush	x	x	
Beans, Climbing	x		
Beetroot		x	x
Broccoli	x	x	x
Brussels Sprouts	x	x	x
Cabbage	x	x	x
Cabbage Kai & Bok Choy		x	x
Carrots	x	x	x
Cauliflower	x	x	x
Celeriac	x	x	
Celery	x	x	
Chicory	x	x	x
Cress	x	x	x
Cucumber	x		
Endive	x	x	x
Gherkins	x		
Kale	x	x	x
Kohlrabi	x	x	x
Kon Choy	x	x	x
Leeks	x	x	x
Marrow	x		
Melons	x		
Onions, Spring		x	x
Parsley	x	x	x
Parsnips	x	x	x
Peas		x	x
Potatoes	x	x	x
Pumpkin	x		
Radishes	x	x	x
Rhubarb, Crowns	x	x	x
Rhubarb, Seed	x		
Salsify	x	x	x
Shallots, cloves		x	x
Silverbeet	x	x	x
Spinach		x	x
Squash	x		
Swedes		x	x
Sweetcorn	x		
Tomatoes	x	x	
Turnips		x	x
Zucchini	x	x	
	Dec	Jan	Feb

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

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; West Park,
207 Pakington St.

NEW: Pako Market -

River end of
Pakington St (Near
The Rock Adventure
Centre).

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"

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.**

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 2020 *email us: gog.geelong@gmail.com*

Chair	Brendan Bolton	0403872676
Treasurer	Rosie Bright	0431 589 179
Vice Chair	Rosie Bright	0431 589 179
Secretary	Emily Swanson	0409 658 325
Membership Secretary	Prema Saraswati	0451 182 002
Library	Trish MacKenzie	0400 221 964
Newsletter Editor Contributions:	Goshen Watts goshenw@gmail.com	0411 968 155
General Members:	Mark Hoffman	0407 856 052
	Deb Watkins	0408 218 997
	Peter Field	0422 548 871
	Helen De Lange	0400 211 013
	Cloe Gillingham	0413 281 429
	Melanie Warren	0419 569 258

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.

Support our member's gardening related enterprises:

NON-HYBRID, ORGANICALLY GROWN, OPEN POLLINATED SEED

birdland

organic seed

WALLINGTON, VIC. Ph. 0433 389 901
website and on line shop: www.birdlandseeds.com

Watts Permaculture

Goshen Watts
0411968155
5241 3383
wattspermaculture.com.au
goshenw@gmail.com

Earth Care | People Care | Fair Share

golden plains GARDENING

Gavin Gamble
52815115
0410 505 936

EDIBLE LANDSCAPE

home about us plants & products

Contact us
Edible Landscape Pty Ltd
Brendan and Liz Bolton
Phone: 03 5278 6887
Mobile: 0403 872676
Email: ediblelandscape@optusnet.com.au

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

