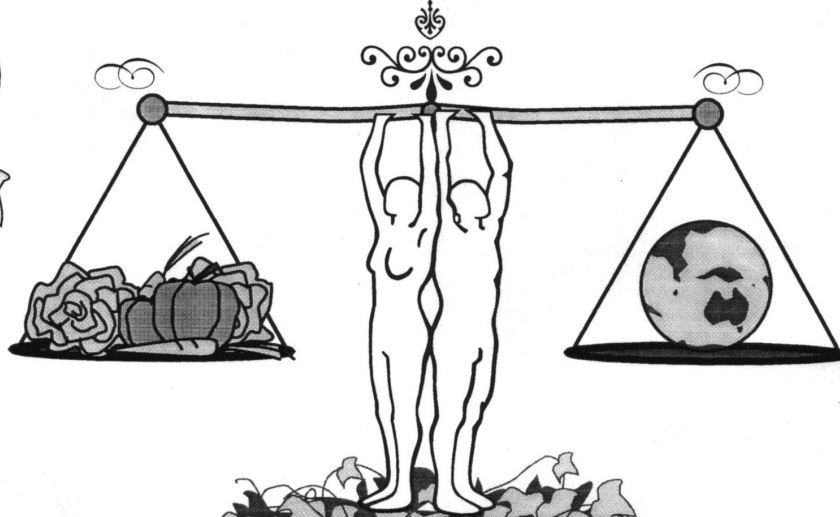


# GOLD COAST ORGANIC GROWERS Inc.

Established 1999



## NEWSLETTER

Volume 14

NOVEMBER 2011

Issue 11

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**OUR NEXT MEETING: Thursday 19 January**

**THE AIMS OF G.C.O.G. Inc.**

1. To promote organic sustainable food raising for home gardens and farms.
2. To foster research into improved methods of organic farming and gardening.
3. To provide information and support to all those interested in the various aspects of organic growing.

**Meetings Held: 3<sup>rd</sup> Thursday of the Month**

The Meeting Place, Cnr Guineas Creek Rd. and Coolgardie St, Elanora.

Doors open 7.00 pm; Begin at **7.30 pm** Entry is \$1 members, \$3 visitors.

(No meeting in December)

**Annual Membership Fees:**

Single: \$20. Family: \$30.

To renew or start memberships please send cheques (payable to GCOG) to Diane Kelly - or just pay at the door.

**Seed Bank:** \$2.00 ea.

**Members Market Corner:** Please bring plants, books and produce you wish to sell.

**Raffle Table:** This relies on the kind generosity of members to donate items on the night. Tickets - \$1ea or 3 for \$2

**Library:** Books 50c, Videos, DVDs \$2, Soil Test Kit \$2. Available to members for 1 month.

**Advertising:** **1/4 page:** \$10 an issue, or \$100 for 11 issues (1 year), **1/2 page:** \$20 an issue or \$200 per year, **full page:** \$30 an issue or \$300 per year.

**Newsletter:** contributions welcome by post or email (preferred). Please send to Dorothy at webprint@onthenet.com.au  
Please put [GCOG] in email 'subject' box.

**2011 Committee**

<i>President</i>	Maria Roberson (07) 5598 6609
<i>Vice President</i>	Lise Racine (07) 5533 9505
<i>Treasurer</i>	Diane Kelly (07) 5522 7444
<i>Secretary</i>	Karen Hart (07) 55277484
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<i>Newsletter Editor</i> <i>Newsletter Assistants</i>	Dorothy Coe webprint@onthenet.com.au Diane Kelly & Julie Abraham
<i>Website Editor</i> <i>Website Assistant</i>	Dorothy Coe 5533 9905 Anissa Loades
<i>Advertising</i>	Ross Davis (07) 5599 7576 Dorothy Coe webprint@onthenet.com.au
<i>Guest Speaker</i>	Jill Barber (07) 5534 4753
<i>Trip Co-ordinator</i>	Justin Sharman-Selvidge (07) 5539 3973
<i>Librarian</i> <i>Library Assistants</i>	Heather Ryan (07) 5534 4047 Pauline Behrendorff & Greg Wiltshire
<i>Seed Bank</i> <i>Seed Assistant</i>	Peter Seymour-Smith (07) 55965678 Scott Godfredson
<i>Supper</i> <i>Co-ordinator</i>	Jenny Davis (07) 5599 7576

Thanks to other contributors: Diane Kelly, Ross Davis, Maria Roberson, Rebecca Bowen, Kay Schiefelbein, Darrell & Marion Williams, & Dorothy Coe.



## Notice Board

### Membership Renewals

**Overdue:** Elizabeth Dolan, Lise Racine, Patricia Barton, Jacqueline Zantiotis, David Novakovic, Hermann Vorster, Justin & Vanessa Sharman-Selvidge, Mel Kidd, Owen Brown, Greg & Val Sbeghen

**November:** Maria Roberson, Marie Rudd, Karen Hart, Ross & Jenny Davis, Scott Godfredson

**January 2012:** Linda Beleski, Cassie James, Marion Wilson, Peter & Patricia Edwards, Anissa Loades, Roger Griffiths, Katie Cuplin, John & Jessica Steytler, Winsome Gunning, Julie Abraham

### Guest Speakers

**Jan:** TBC

**Feb:** TBC

### Club Trips

**29th Jan:** Refer to page 7 for full details on our club outing!

If any members within the club would like to share something that would be of benefit to our members please contact Jill Barber to discuss.

### Website:

[www.goldcoastorganicgrowers.org.au](http://www.goldcoastorganicgrowers.org.au)

**Facebook:** [www.facebook.com/gcorganic](http://www.facebook.com/gcorganic)

**There will be NO meeting in December!**



## HERB FARM

Michael & Sandra Nanka  
491 Springbrook Rd  
MUDGEERABA. 4213

### Opening times

Friday, Saturday, Sunday & Monday  
9 am – 4 pm

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### Presidents Message

Hello Everyone,

This month sees the return of my contribution to our newsletter. With our newsletter now being available online and a growing membership some of which, are not able to attend every meeting night, I felt we needed another forum to let you know what G.C.O.G. is up to and what's happening in general.

Thanks goes to Lise and all those who helped out at the October meeting during my absence and thank you to all of you for your kind wishes for my speedy recovery.

With Christmas fast approaching us most things will be winding down for the year, however, the committee will be having a meeting in November to 'Brain Storm' some new and exciting ideas to implement in the New Year. I am looking forward to updating you on our progress in the near future.

One idea that will be implemented is, we will no longer be calling out the names of the raffle winners, we will alternately write the winning names on the white board. So you will need to keep an eye out for your name as well as an eye on the supper table. The rules are the same as before, those at the raffle table first will have first choice of the prizes. We are as always grateful to members who donate items for the raffle. I hope you can bring a little something from your garden or orchard to contribute as well.

The heat of summer will soon be upon us and with the Weather Bureau predicting severe storms and above average rainfall it's time to make some plans for your gardens survival. Some steps worth taking might be planting a range of hardy tropical vegetables that will cope much better with the coming weather. Plants that come to mind are – Ceylon Spinach, Snake Beans, Chokoes, Sweet Corn, Sweet Potato, Pumpkin and Taro just to name a few. Browse seed and plant catalogues as well as talking to your gardening friends for lots more ideas on what to plant.

If you are planning on being away or not planting any food crops this summer, there is always the option of using a heavy mulch to keep the weeds at bay and protecting the soil from the harsh elements. Another brilliant option could be to plant a green manure cover crop, this way you will be enriching the soil for subsequent plantings as well as protecting the soil structure, just remember you will need to dig it in before it sets seed.

I hope you have lovely time over the Christmas break and I look forward to seeing you at the January meeting.

Happy growing,  
Maria.

### Miami Organic Farmers Market

**Where:** Miami State High School  
2137-2205 Gold Coast Highway, Miami  
**When:** Every Sunday, 6am to 11am  
**Contact:** David Whyte  
**Telephone:** 3358 6309 or 1300 668 603  
**Email:** info@gcorganicmarket.com

**To cultivate one's garden is the  
politics of the humble man.**  
(Chinese Proverb)

### Edible gardening workshops

There are a series of organic edible gardening workshops across the city.

Learn the basics of setting up a vegetable or herb patch and enjoy growing without the use of chemicals, using recycled, local and organic materials. All workshops are designed for the beginner gardener and will have you on your way to growing your own edible garden in no time.

Bookings required. For bookings please email Leah on leg30@hotmail.com. To find out more call 0406 897 195.

### Sustainable Gardening Workshops Composting and Worm Farming

Come along to Council's free sustainable gardening workshops where you can learn all about composting and worm farming to recycle your waste and improve your garden.

The workshops are held on a **Saturday** between **10am and 12pm** at the following locations:

**19 November** - Banksia Park Community Centre, Hope Island

**10 December** - Joan Park Community Garden, Southport

To find out more information or to register for a FREE workshop near you, call (07) 5581 6855. Tea and coffee are provided and all you need to bring are closed shoes.



### Preserving Basil

It is best to use basil fresh when the leaves are young; pick from the top of each stem to encourage further new growth.

Basil can be dried, but it isn't very easy to do, and it doesn't usually retain much flavour once dried.

A good way to keep your crop is to chop the basil leaves finely and mix with some olive oil, mix thoroughly, place in a zip lock bag or freezer proof container for adding to soups, casseroles and stir fries through the winter months. If you want to preserve the whole leaf, brush both sides with olive oil before freezing.

Source: "Growing Stuff" Black Dog Publishing

### Community Gardens

#### Active & Healthy Program - Community gardening workshops calendar

If you have always wanted to grow your own vegetables, fruit and herbs but just don't know where to start, then this series of workshops is just for you. A variety of free gardening workshops are regularly held at community gardens across the city. The workshops will provide you with a hands-on introduction to growing your own food with all the tips and tricks to ensure that your garden thrives and survives.

**Time: Saturday 2pm to 3pm**

**When: 10 December 2011**

**What:** Small space and balcony gardening

**Where:** Labrador Community Garden, Labrador Park, Olsen Avenue

**14 January 2012**

**What:** Introduction to organic gardening

**Where:** Swift Park, Centurion Crescent, Nerang

Contact: Gold Coast Permaculture 07 5539 3973 or [permaculturegc@gmail.com](mailto:permaculturegc@gmail.com)

### GOLD COAST ORGANIC GROWERS

#### No Meeting in December

The November meeting is our final get-together for 2011.

We don't schedule a meeting for December, as it would be too close to Christmas.

Therefore we look forward to seeing you again in the new year for our next meeting on Thursday 19th January 2012.

**Organic Fair and Christmas Party -  
Sunday 20th November  
Evandale Parklands**

**Organic Fair 10-1pm**

The aim of this inaugural Fair is to raise awareness and the profile of community gardens on the Gold Coast; and to improve understanding of growing, cooking and eating organically grown locally produced goods.

The event is open to the public and we have created five hubs for the day:

- information/technical demonstration hub (worm farms, soil biology, composting, pruning, gardening books, waste management, seed raising, sprouting, etc) 30min technical demonstrations every 1/2hr for the duration of the Fair;
- growers/producers hub (organic honey, bulk foods);
- organic food vendors hub (smoothies, pizza, coffee, tea, ice blocks etc);
- children's activities hub (art and craft, making mini compost bins, tomato planting, jumping castle etc); and
- community gardens hub (each garden represented and guest gardening gurus including ABC radio).

We are looking for volunteers to help run the Fair and also to run activities and stalls. Please contact Heather if you wish to be involved.

**Community Gardens Christmas Party  
1.30-3.30pm**

The program includes a shared afternoon tea, awards and presentations and an update from the gardeners. For more info contact Heather Mackay.

Heather Mackay, Community Gardens Officer  
— Gold Coast City Council  
Ph: 5581 6656 Mob: 0439 226 325

**Gold Coast Permaculture Workshops  
Introduction to Organic Gardening**

**NOVEMBER**

**Date: 19th November**

**Time:** 10am-11am

**What's On:** Small-space gardening and balcony boxes

**Time:** 11am-12noon

**What's On:** Dairy-making workshop

**Date: 26th November**

**Time:** 10am-11am

**What's On:** Intro to pest + disease control using organic methods

**DECEMBER**

**Date: 3rd December**

**Time:** 10am-11am

**What's On:** Fruit-tree care

**Date: 10th December**

**Time:** 10am-11am

**What's On:** Making your own fertilizer and soil foods

**Date: 17th December**

**Time:** 10am-11am

**What's On:** Growing mushrooms at home

**Time:** 11am-12noon

**What's On:** Sprouting and living foods (raw)

**Cost:** \$10 per workshop

**Where:** 270 Ferry Rd Southport

Bookings required - Contact Gold Coast

Permaculture 5539 3973 or email

permaculturegc@gmail.com

Gold Coast Permaculture: A not for profit organization that aims to: \* Create local food systems and food security by supporting the creation of Community gardens, hands on workshops, garden blitz and school gardens. \*Raise awareness within the community including the socially isolated and disadvantaged in our society and engage with them to develop more self reliant, healthier and sustainable life -styles. \*Create an environment where it is easier to live in line with Permaculture principles by growing knowledge and skills to use resources wisely and minimizing wastes.

### NaturallyGC Program

The inaugural Gold Coast Local Food Festival - **Harvest**, will be held at **Evandale Parklands** on **Sunday 20 November** between **10am and 1pm**.

It will be your chance to learn about growing food locally with our community gardeners from across the city gathering to put their best produce on display.

There will be growing and cooking demonstrations, gardening workshops, free gardening activities for children, healthy food and produce, giveaways and more.

The event will feature five hubs:

- information and technical demonstration hub featuring worm farms, soil biology, composting, pruning, gardening books, waste management, seed raising and sprouting
- growers and producers hub with organic honey and bulk foods
- food vendors hub where you can get organic smoothies, pizza, coffee, tea and ice blocks
- children's activities hub with art and craft, making mini compost bins, tomato planting and jumping castle

<b><u>Talk Tent</u></b>		
TBA	10.15am	10.45am
<b>Miriam Weston</b> Rawstuff - Benefits of eating live food	10.45am	11.15am
<b>Kristine Marshall</b> Food security	11.15am	11.45am
<b>Charles Hamilton</b> Permaculture Gold Coast - Discussion about basic Permaculture principles	11.45am	12.15pm

<b>Justin Sharman-Selvidge</b> Permaculture Gold Coast - Demonstration on tropical vegetables	12.15pm	12.45pm
<b><u>Demonstrations</u></b>		
<b>One Organic</b> <b>- Kieren Weston</b> Building a low maintenance, high yield garden bed	10am	10.25am
<b>Nutri Tech</b> <b>- Andrew McLennan</b> Soil improvement, biological gardening	10.30am	10.55am
<b>Karen Rudkin</b> Worm farming	11am	11.25am
<b>Gold Coast City Council</b> <b>- Lara Solyma</b> <b>Nerang Community Garden</b> <b>- Jude Lai</b> Fruit tree pruning	11.30am	11.55am
<b>Gold Coast Honey</b> <b>- Mitchell Bradow and Faith Foster</b> Bee keeping, Bees in permaculture (no live bees)	12pm	12.25pm
<b>The Living Food Shop</b> <b>- Vanessa Fernandes</b> How to grow sprouts at home	12.30pm	12.55pm
<b><u>Children's activities</u></b>		
<b>Loders Creek Community Garden - Sue Fitzgerald</b> Craft activities	10.15am	10.45am
<b>Little Green Thumbs</b> Plant seedlings	10.45am	11.15am
<b>Botanica Quest</b> Craft activities	11.15am	11.45am
<b>Cook for your life</b> <b>- Margaret Kyle</b> Kid's cooking demonstration	11.45am	12.15pm
<b>Volunteer - TBA</b> Kid's games	12.15pm	12.45pm

**Gold Coast Organic Growers  
Club Outing**

**9.30am on 29th January 2012**

Our first Club outing for 2012 is planned for 29th January.

Peter & Patricia Edwards have an acreage property in the foot-hills of Mudgeeraba, and we have been invited to visit it.

There are over 100 sub-tropical fruit trees, edible bamboo, mulch & compost pits, worm farms, a potting shed and a plant nursery to see.

Peter writes "we have an extremely steep slope and have had to devise practical solutions to drainage and erosion control. We live from our garden and are almost completely self sufficient."

So mark the date in your diary for this event – we'll provide more information as the time approaches.

**A few words from the hosts Peter and Patricia Edwards :**

We have been on our property, high in the Alps of Mudgeeraba for ten years now and are still 'growing into our garden'. It has become more than a project, it is very much part of our lives. Hence the name, 'Life Garden'.

It certainly is not finished and nor will it be as the natural inclination of Mother Nature combines with the energy of willing minds, hands and hearts. Always evolving and becoming more beautiful with the changing seasons of time.

We look down upon the Q1, the Southern Hemisphere's tallest residential building and have views South to Kingscliff, North to almost Brisbane, East to almost New Zealand and West to the campfires of Binna Burra and sometimes on a clear day, we think we can see Uluru.

Our time here has seen delight and also huge challenge and having to use all our resources to turn what was first a tragedy into a triumph. The outcome has helped to make our property even more unique.

Patricia joins me in inviting our fellow club members to bring their morning tea and have it with us on our deck over looking the Coast on **Sunday morning the 29th of January 2012 from 9 30am and then a guided tour from 10. 30am.**



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Postal: 12 Benaroon Crt, Tallebudgera



### Witches Garden Blog By Kay Schiefelbein

I am a relatively new member of the GCOG & really enjoy the meetings (when I can get there). I love the little market table & always come away with amazing produce.

I also think the library is a great idea & find the club very focused on helping gardeners in their organic quest!

I moved to Springbrook from the Sunshine Coast a couple of years ago & have really appreciated the local knowledge as the climate is quite different. Living up on the mountain I am slightly isolated & then a friend of mine shared his blogspot with me & now I have my own.

I just love being able to check out other peoples gardens & find information so easily online.

If anyone would like read my articles and postings you can visit:  
[www.witchesgarden.blogspot.com](http://www.witchesgarden.blogspot.com)

I have included useful links in the information (including Gold Coast Organic Growers) section and some other blogspots that I enjoy.

For me this is a whole new dimension in gardening and a lot of fun and another way to share information. So happy cyber gardening!



#### Radishes:

As they are so fast-growing, it is a good idea to plant radish seeds lightly but continuously, every three weeks over a period of months. This will provide you with a reliable, regular supply, rather than a glut.

Source: "Growing Stuff" Black Dog Publishing

### Gardening with Ross Cucumbers on an archway

Growing cumpers on an archway is quite easy and saves lots of room.

I have a section of mesh wire that I have just laid over the star pickets and created an archway.

The advantage is the cucumbers grow clean and straight.

Because the plants are in the air there is less chance of powdery mildew. The humidity cannot build up.

Happy gardening  
Ross.





## Getting to Know .... Darrell & Marion Williams

*Interview by Diane Kelly*

Recently I have spent time with two different types of gardeners. One was an experienced gardener who has moved to a block in the older, established part of Southport, and the other is a couple who have moved to an estate in Mudgeeraba. The common link? Healthy vegetable gardens that border on self-sufficiency.

I went to Darrell and Marion Williams' home in Mudgeeraba in late October. The house is part of an estate that has been established for about 12-15 years, and I learnt that, until the Williams's purchased the property, it had been used for rental purposes. Perhaps this explained the garden – previously the house has only been surrounded by lawn and a few shrubs. But over the past year the following have flourished – silver beet, passionfruit, onions (huge), herbs, brussell sprouts, a peach tree, a couple of choko plants; paw paw trees; peppers; nasturtiums; tomatoes; grevillias; roses, collases; daisies; lilacs; zucchinis; a peach trees and (to me, one of the most interesting things of all) lucerne.



*Peach tree netted against fruit fly*



*Nasturtiums mixed with lucerne*

Marion and Darrell moved to Mudgeeraba about twelve months ago, after living in such diverse places as Toowoomba, Woomera, Canberra, the Phillipines and Brisbane. If you would like to hear a fascinating family history, have a chat to the Williams. Marion's family came from Ireland to the Millmerran area to manage some 80,000 acres of farm land on Canning Creek Station, which has now been taken over by the National Trust. Wheat and barley were farmed, as well as cattle and sheep, and Marion's grandfather contributed a lot to the development of drought and rust-resistant wheat. Darrell's family also lived in the Darling Downs area, and after meeting in their twenties, the Williams married and lived in the Toowoomba area for a number of years.

Darrell's job as a surveyor took the family to Woomera (where he worked designing roads and the launch pads at Maralinga – the year was 1957), and then to Canberra, where he worked on the development of the dam that feeds Lake Burley Griffin. I suspect that at this time the Williams' interest in garden started – Marion speaks of espaliered fruit trees, and the letters that she used to write home that were nick-named "The Fruit & Vege News" by the family. Marion started to read gardening books at this time, and the garden soon produced cherries, and pears that had staggered fruiting times.

Then Darrell moved to the Phillipines as part of a contract with the World Bank to design roads in the region. Marion and the children (two girls and a boy) followed, and found a very different world – markets, humidity and village life. After a year, the family returned to Brisbane, where Darrell worked on developing a computer system for the Port of Brisbane that calculated sea-level bearings.

Life continued, the children grew up, and in 1998, Darrell and Marion put their furniture into storage, sold their car, rented out their house – and moved to Italy for four months. They had been learning Italian, and had now moved to Perengia, a town two hours by fast train from Rome, and one hour from Florence. Darrell has done sculpturing “all his life”, so it is easy to imagine the opportunities to see some original works during their time in Italy.

I asked Darrell & Marion about gardening in Italy. Whilst they did not have a garden during that time, their memory is of flavoursome tomatoes, grapes and lots of herbs, as part of the food they enjoyed. I also thought I was going to hear a good cooking story – the Williams’s went to the local market with their shopping list (which they had diligently written out in Italian) and came home with some pigs trotters – for free! The butcher had thought Darrell was going to make some exotic dish – but the real reason for the purchase was so that he could use them as a model complete the sculpture he was creating of one of the wild boars that roam Italian forests.

Over the years, Darrell and Marion have travelled to Thailand, South America, Britain, France and Canada. Recent trips have been to Croatia and America – these tours focused on the National Parks of each country. They have visited Yosemite, and seen the coastline of Croatia, reputedly one of the most beautiful areas of the world.

But now we are back to 2011. Darrell and Marion have been working on their garden, and enjoying learning how to grow

vegetables and flowers. They joined the GCOG after seeing a reference to it in a local government publication – their motivation was to “learn about gardening so that they can be careful about what they put on top of the soil”. This was a response to several family members who had severe health problems due to their farms being affected by chemical treatments. So now Darrell and Marion apply plenty of mulch to their garden – and it is the first time I have seen large and healthy patches of lucerne growing (self-sown) in a vege patch. They will chop the plants off and use them as a green manure – it looked such a good idea!

And the future? Although they regard themselves as “new gardeners”, feeling that they’ve not had sufficient time until now to focus on their property, Darrell and Marion have “gardening” as one of their goals for the next year. They also have “sculpture” – there are several fine pieces in the house that Darrell has made; and “music” – Marion has played the piano since she was a seven-year-old living in Pittsworth.

And the garden’s future? I suspect one of the keys to the success of both the gardens I’ve visited recently is that they are built on virgin soil – Mudgeeraba history indicates that the area was a dairy farm until its sub-division, and so Darrell and Marion have the chance to grow strong and healthy plants in the rich soil. What an opportunity!



*chillies*

### November In Your Patch

With the festive season fast approaching, now is the time to get the garden looking great for the series of BBQ's, parties and celebrations that roll around at this time of year (don't you just love it!). And, with daylight saving having kicked off in most states, bad light will not stop play until much later, meaning more time to enjoy your patch (and complain about the curtains fading!).

#### The Vegie Garden

In the vegie patch, plant some of these Yummy Yards favourites throughout November... Lettuce, capsicum, eggplant, chilli, silverbeet, tatsoi, leeks, cucumber, climbing beans, zucchini, pumpkin, potatoes, squash, sweet corn, carrot, zucchini, rocket and beetroot. Don't forget you can still plant tomatoes if you don't leave it too late.

#### The Herb Garden

It's a perfect time to pop a bunch of herbs into the patch. Try some basil (both sweet and purple), parsley, sage, pyrethrum, lemongrass, oregano, rue, marjoram, dill, chamomile, rosemary and thyme. Plant some lemon balm and mint into a couple of pots... they are a bit too pushy to be planted in the patch and may take over. Don't forget to mulch your herbs well.

#### Mulch

If you haven't already done so, be sure to top up mulch on your vegie patches, herb gardens and ornamental beds. Choose sustainable, low environmental impact mulch, one that will enrich your soil as it breaks down.

#### Green Manure

Consider a green manure crop to add some life and love to an overworked patch. At this time of year, try millet, lablab, or cow pea. This will improve your soil incredibly, and, for a bit of forward planning, you'll find it well worth the effort.

#### Weeding

Weeding is an awesome job to do at this time of year. Cut down the competition between your tasty treats and these space invaders, and tidy up your patch. It may sound tedious, but it's incredibly rewarding!

#### Add some colour

Why not try some lovely flowering stuff in your patch as well, like chamomile, cosmos, sunflowers, nasturtium, dianthus, gerbera, verbena, snapdragons, petunias, Shasta daisies, marigolds, phlox and celosia. These guys are great at attracting pollinators and beneficial insects to your patch, and they look beautiful as well.

#### Sunscreen for your plants

On non-gardening days, why not head out to the shed, and construct a couple of shade cloth tents. They don't have to be elaborate, just a simple, moveable structure that you can place over the top of some of the more sun sensitive vegies (like eggplant, capsicum, tomato and others) as the heat becomes more intense. Think of it as slip, slop, slap for plants.

#### Check your grafted fruit trees

Have a good look at your grafted fruit trees throughout November. If there are any shoots appearing below the graft it's best to remove these at once... your tree will thank you for it.

Of course, this is just a rough guide, and many of you will find your situation varies from the above, due to microclimates created in your garden, location in relation to your nearest major city, extremes of weather (Mother Nature does like to keep us on our toes) and garden type. But the one thing that remains the same for all regions is this: in the warmer weather, the garden is the place to be. Spend some time getting to know your patch, and watch the amazing changes that take place throughout this growing season.

*Source: Sustainable Gardening Australia, [www.sgaonline.org.au](http://www.sgaonline.org.au)*

### Article from Rebecca Bowen

1. **Tamarillos - Tree Tomatoes - my babies propagated from 2009**

Some thieving bugger last year totally stripped the few that had grown.....this year I'll be covering the trees in mesh bed canopy covers - branches are bending under the weight of fruit - have lost several branches to high winds - these are the Red fruit, my Yellow one didn't make it for some reason.

The discarded palm branches that hold the red berries comes in handy for the job. Grown as understory to Tamarillo's - very shaded. Others grown in full sun have smaller but much sweeter fruit. Any advice or suggestions to support branches & no compromise fruit would be appreciated.

2. **MY BIG FAT PEPINO! 13" at roundest gut point, 5/5" from top of stem to base. Largest I've ever seen!**

Several weeks ago I enclosed it in an onion bag to take it to GCOG next meeting - I don't think they believed me when I was saying how large it was. Unfortunately, me moving it must have detached & I never noticed till yesterday. A bit of rot had set in but still a beautiful fruit to eat. (Plant on Steriods!)



3. My Pepino shrub less than 30' high - totally weighed down with fruit of varying sizes.....several extremely large fruit 12" plus & others averaging around 8.5 - 9" at roundest point. Trying to support weight & keep fruit from ground.





## VEGETABLES

**NOVEMBER:** Artichoke, Capsicum, Carrot, Choko, Sweet corn, Cucumber, Eggplant, Gourd, Lettuce, Luffa, Marrow, Okra, Peanut, Pumpkin, Radish, Rhubarb, Rockmelon, Rosella, Spring onion, Silverbeet, Squash, Sunflower, Sweet potato, Tomato, Watermelon, Zucchini.

**DECEMBER:** Artichoke, Capsicum, Choko, Sweet corn, Cucumber, Eggplant, Gourd, Luffa, Marrow, Okra, Peanut, Pumpkin, Radish, Rockmelon, Rosella, Spring onion, Squash, Sunflower, Sweet Potato, Tomato, Watermelon, Zucchini.

**JANUARY:** Artichoke, Capsicum, Sweet Corn, Cucumber, Lettuce (under shade cloth), Marrow, Okra, Peanut, Pumpkin, Radish, Rockmelon, Rosella, Squash, Sunflower, Sweet Potato, Tomato, Watermelon.

## HERBS

### NOVEMBER & DECEMBER

**Annual:** Amaranth, Basil, Borage, Calendula, Dill, Herb Robert, Italian parsley,

Misome, Mizuna, Giant Red Mustard, Nasturtium, Rocket, Salad Mallow.

**Perennials & Bi-Annuals:** Catnip, Ceylon Spinach, Chicory, Chilli, Chives, Comfrey, Perennial Coriander, Echinacea, Fennel, Hyssop, Lavender, Lemon Balm, Licorice, Lovage, Marjoram, Mint, Mushroom Plant, Oregano, Parsley, Rosemary, Sage, Salad Burnet, Stevia, French Tarragon, Thyme, Upland Cress, Watercress, Winter Savoury, Winter Tarragon.

### JANUARY

**Annual:** Amaranth, Basil, Borage, Calendula, Dill, Herb Robert, Misome, Mizuna, Giant Red Mustard, Nasturtium, Italian Parsley, Rocket, Salad Mallow.

**Perennials & Bi-Annuals –** Catnip, Ceylon Spinach, Chicory, Chilli, Chives, Comfrey, Perennial Coriander, Echinacea, Fennel, Hyssop, Lavender, Lemon Balm, Licorice, Lovage, Marjoram, Mint, Mushroom Plant, Oregano, Parsley, Rosemary, Sage, Salad Burnet, Stevia, French Tarragon, Winter Tarragon, Thyme, Upland Cress, Watercress, Winter Savoury.

Whilst every effort is made to publish accurate information the association (including Editor, Executive Officers and the Committee) accepts no responsibility for statements made or opinions expressed in this newsletter.

<b>Planting in November</b>
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Amaranth ( <i>also Love-lies-bleeding</i> )	Plant in garden.	Harvest from February
Asparagus	Plant in garden.	Harvest from 24 months
Asparagus Pea	Plant in garden.	Harvest from February
Basil	Plant out (transplant) seedlings.	Harvest from February
Beetroot	Plant in garden.	Harvest from February
Borage	Plant in garden.	Harvest from February
Burdock	Plant in garden.	Harvest from April
Cabbage	Plant out (transplant) seedlings.	Harvest from February
Capsicum	Plant out (transplant) seedlings.	Harvest from February
Carrot	Plant in garden.	Harvest from March
Celery	Plant out (transplant) seedlings.	Harvest from April
Chilli	Plant out (transplant) seedlings.	Harvest from February
Chives	Plant in garden.	Harvest from February
Choko	Plant in garden.	Harvest from June
Climbing beans (+ <i>Runners, Scarlet Runners</i> )	Plant in garden.	Harvest from February
Coriander	Plant in garden.	Harvest from January
Cucumber	Plant in garden.	Harvest from February
Dwarf beans ( <i>also French, Bush beans</i> )	Plant in garden.	Harvest from February
Eggplant	Plant out (transplant) seedlings.	Harvest from March
French tarragon	Plant in garden.	Harvest from February
Ginger	Plant in garden.	Harvest from June
Globe artichokes	Plant in garden.	Harvest from October
Lemon Balm	Plant in garden.	Harvest from February
Lettuce	Plant in garden.	Harvest from February
Luffa	Plant out (transplant) seedlings.	Harvest from March

<b>Planting in November</b>
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Marrow	Plant out (transplant) seedlings.	Harvest from March
Mint	Plant out (transplant) seedlings.	Harvest from February
Mustard greens	Plant in garden.	Harvest from January
NZ Spinach	Plant out (transplant) seedlings.	Harvest from February
Okra (also Ladyfinger, gumbo)	Plant out (transplant) seedlings.	Harvest from March
Oregano (also <i>Pot Marjoram</i> )	Plant in garden.	Harvest from January
Pumpkin	Plant in garden.	Harvest from March
Radish	Plant in garden.	Harvest from January
Rockmelon (also <i>Canteloupe</i> )	Plant out (transplant) seedlings.	Harvest from March
Rosella (also <i>Queensland Jam Plant</i> , <i>Roselle</i> )	Plant in garden.	Harvest from May
Sage	Plant in garden.	Harvest from 18 months
Salsify	Plant in garden.	Harvest from March
Silverbeet	Plant in garden.	Harvest from February
Squash	Plant out (transplant) seedlings.	Harvest from February
Sunflower	Plant in garden.	Harvest from February
Sweet corn	Plant in garden.	Harvest from March
Sweet Marjoram	Plant out (transplant) seedlings.	Harvest from February
Sweet Potato/Kumara	Plant in garden.	Harvest from March
Taro	Plant in garden.	Harvest from July
Thyme	Plant out (transplant) seedlings.	Harvest from October
Tomato + Tomatillo	Plant out (transplant) seedlings.	Harvest from February
Turnip	Plant in garden.	Harvest from January
Watermelon	Plant out (transplant) seedlings.	Harvest from February
Yam/Oka	Plant in garden.	Harvest from March
Zucchini	Plant out (transplant) seedlings.	Harvest from January



<b>Preparing for December</b>
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Amaranth	Plant in garden.	Harvest from February
Asparagus Pea	Plant in garden.	Harvest from February
Basil	Plant in garden.	Harvest from February
Beetroot	Plant in garden.	Harvest from February
Burdock	Plant in garden.	Harvest from April
Capsicum	Plant in garden.	Harvest from February
Chilli	Plant in garden.	Harvest from February
Chives	Plant in garden.	Harvest from February
Climbing beans (+ <i>Runners, Scarlet Runners</i> )	Plant in garden.	Harvest from February
Cucumber	Plant in garden.	Harvest from February
Dwarf beans (also <i>French beans, Bush beans</i> )	Plant in garden.	Harvest from February
Eggplant	Plant out (transplant) seedlings.	Harvest from March
French tarragon	Plant in garden.	Harvest from February
Ginger	Plant in garden.	Harvest from June
Lettuce	Plant in garden.	Harvest from February
Luffa	Plant in garden.	Harvest from March
Marrow	Plant in garden.	Harvest from March
Mustard greens	Plant in garden.	Harvest from January
Okra	Plant out (transplant) seedlings.	Harvest from March
Oregano (also <i>Pot Marjoram</i> )	Plant in garden.	Harvest from January
Pumpkin	Plant in garden.	Harvest from March
Radish	Plant in garden.	Harvest from January
Rockmelon (also <i>Canteloupe</i> )	Plant in garden.	Harvest from March
Rosella (also <i>Queensland Jam Plant, Roselle</i> )	Plant in garden.	Harvest from May
Salsify	Plant in garden.	Harvest from March
Silverbeet	Plant in garden.	Harvest from February
Squash	Plant in garden.	Harvest from February
Sunflower	Plant in garden.	Harvest from February
Sweet corn	Plant in garden.	Harvest from March
Tomato	Plant out (transplant) seedlings.	Harvest from February
Turnip	Plant in garden.	Harvest from January
Watermelon	Plant out (transplant) seedlings.	Harvest from February
Zucchini	Plant out (transplant) seedlings.	Harvest from January

<b>Planting in December</b>
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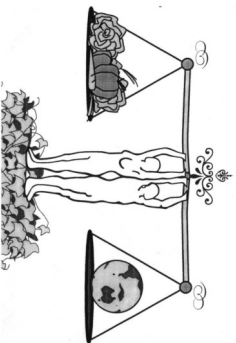
Amaranth	Plant in garden.	Harvest from March
Asparagus Pea	Plant in garden.	Harvest from March
Basil	Plant in garden.	Harvest from March
Beetroot	Plant in garden.	Harvest from March
Burdock	Plant in garden.	Harvest from May
Capsicum	Plant in garden.	Harvest from March
Chilli	Plant in garden.	Harvest from March
Chives	Plant in garden.	Harvest from March
Climbing beans (+ <i>Runners, Scarlet Runners</i> )	Plant in garden.	Harvest from March
Cucumber	Plant in garden.	Harvest from March
Dwarf beans ( <i>also French beans, Bush beans</i> )	Plant in garden.	Harvest from March
Eggplant	Plant out (transplant) seedlings.	Harvest from April
French tarragon	Plant in garden.	Harvest from March
Ginger	Plant in garden.	Harvest from July
Lettuce	Plant in garden.	Harvest from March
Luffa	Plant in garden.	Harvest from April
Marrow	Plant in garden.	Harvest from April
Mustard greens	Plant in garden.	Harvest from February
Okra	Plant out (transplant) seedlings.	Harvest from April
Oregano ( <i>also Pot Marjoram</i> )	Plant in garden.	Harvest from February
Pumpkin	Plant in garden.	Harvest from April
Radish	Plant in garden.	Harvest from February
Rockmelon ( <i>also Canteloupe</i> )	Plant in garden.	Harvest from March
Rosella ( <i>also Queensland Jam Plant, Roselle</i> )	Plant in garden.	Harvest from June
Salsify	Plant in garden.	Harvest from April
Silverbeet	Plant in garden.	Harvest from March
Squash	Plant in garden.	Harvest from March
Sunflower	Plant in garden.	Harvest from March
Sweet corn	Plant in garden.	Harvest from April
Tomato	Plant out (transplant) seedlings.	Harvest from March
Turnip	Plant in garden.	Harvest from March
Watermelon	Plant out (transplant) seedlings.	Harvest from March
Zucchini	Plant out (transplant) seedlings.	Harvest from February

<b>Preparing for January</b>
------------------------------

Amaranth	Plant in garden.	Harvest from March
Asparagus Pea	Plant in garden.	Harvest from March
Basil	Plant out (transplant) seedlings.	Harvest from March
Beetroot	Plant in garden.	Harvest from March
Burdock	Plant in garden.	Harvest from May
Capsicum	Plant in garden.	Harvest from March
Chilli	Plant in garden.	Harvest from March
Chives	Plant in garden.	Harvest from March
Climbing beans (+ <i>Runner beans, Scarlet Runners</i> )	Plant in garden.	Harvest from March
Cucumber	Plant in garden.	Harvest from March
Dwarf beans ( <i>also French beans, Bush beans</i> )	Plant in garden.	Harvest from March
Eggplant	Plant in garden.	Harvest from April
French tarragon	Plant in garden.	Harvest from March
Leeks	Start undercover in seed trays and plant out in 4-6 weeks.	Harvest from April
Lettuce	Plant in garden.	Harvest from March
Luffa	Plant in garden.	Harvest from April
Marrow	Plant in garden.	Harvest from April
Mustard greens	Plant in garden.	Harvest from February
Okra	Plant in garden.	Harvest from April
Oregano ( <i>also Pot Marjoram</i> )	Plant in garden.	Harvest from February
Pumpkin	Plant in garden.	Harvest from April
Radish	Plant in garden.	Harvest from February
Rockmelon ( <i>also Canteloupe</i> )	Plant in garden.	Harvest from March
Rosella ( <i>also Queensland Jam Plant, Roselle</i> )	Plant in garden.	Harvest from June
Salsify	Plant in garden.	Harvest from April
Silverbeet ( <i>also Swiss Chard or Mangold</i> )	Plant in garden.	Harvest from March
Squash	Plant in garden.	Harvest from March
Sunflower	Plant in garden.	Harvest from March
Swedes	Plant in garden.	Harvest from March
Sweet corn	Plant in garden.	Harvest from April
Tomato	Plant out (transplant) seedlings.	Harvest from March
Turnip	Plant in garden.	Harvest from March
Watermelon	Plant in garden.	Harvest from March
Zucchini	Plant in garden.	Harvest from February

If not claimed in 14 days, please return to:  
**GCOG, PO Box 210, Mudgeeraba Q 4213**

*GOLD COAST ORGANIC  
GROWERS Inc.*



**NEWSLETTER**

**Meetings held:**  
3rd Thursday of the Month

**Meeting place:**  
Cnr Guineas Creek Road  
& Coolgardie Street  
Elanora, Gold Coast

**Next meeting:**  
Thursday 19 January 2011