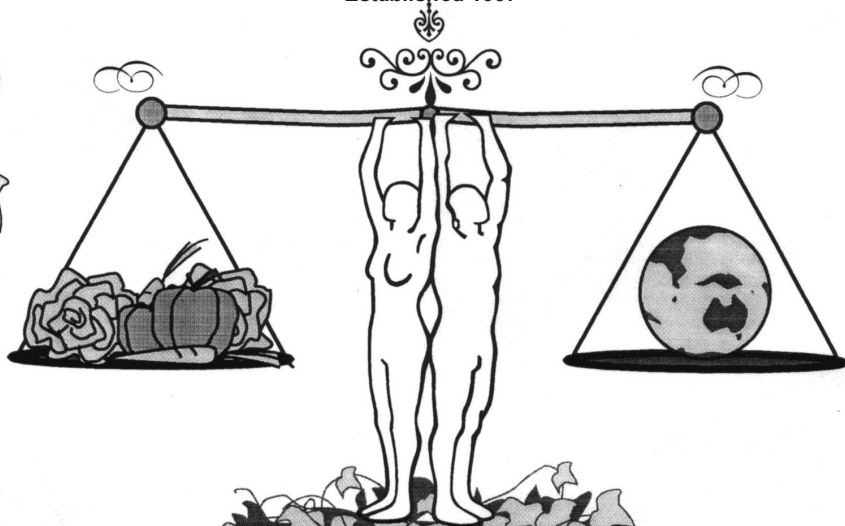


GOLD COAST ORGANIC GROWERS Inc.

Established 1997



NEWSLETTER

Volume 22 - APRIL 2018 Issue 4
GARDENING IN AUTUMN

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OUR NEXT MEETING: Thursday 17th May 2018

Notice Board

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:

3rd 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 \$2 members, \$5 visitors.

(No meeting in December)

Annual Membership Fees:

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

To renew or start memberships please transfer funds directly into our bank account, send cheques (payable to GCOG) to Diane Kelly, or just pay at the door.

Name: Gold Coast Organic Growers

Bank: Suncorp

BSB: 484-799

Account: 0014-21651

Seed Bank:

Packets are \$2.00 each.

Members' Market Corner:

Please bring plants, books and produce you wish to sell or trade.

Raffle Table:

This relies on the kind generosity of members to donate items on the night. Tickets - \$1 each or 3 for \$2.

Library:

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

Advertising: (Note 11 issues/year)

1/4 page: \$15 an issue, or \$145 per year,

1/2 page: \$25 an issue, or \$250 per year,

full page: \$40 an issue, or \$400 per year,

W: www.goldcoastorganicgrowers.org

Facebook: www.facebook.com/gcorganic

2018 Committee

President	Maria Roberson (07) 5598 6609
Vice President	Diane Kelly (07) 5522 7444
Treasurer	Diane Kelly (07) 5522 7444
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Membership Sec Membership Asst	Diane Kelly Penny Jameson
Newsletter Editor Newsletter Asst.	Jorge Cantellano <i>jcantellanoc@gmail.com</i> Diane Kelly Dorothy Coe Jill Barber (p.r. for Jorge)
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Guest Speaker Liaison	Leah Johnston, <i>leahbryan9@gmail.com</i> Emma Litchfield, Stacey Panozzo
Librarians	Evelyn Douglas
Seed Bank Seed Assistants	Lyn Mansfield Maggie Golightly Bill Smart
Supper Co-ordinator	Paul Roberson, Deb Phillips, Bev Geraghty
Veggie Swap Co-ordinator	Dorothy Coe

Newsletter Contributions are welcome.

Send in a photo of what's going on in your patch. **Deadline for contributions is the one week before the meeting.** Send your content to Jorge C. at: jcantellanoc@gmail.com

Notice Board

Membership Renewals

NEW: You can now pay your membership fee directly into the GCOG bank account.

Name: Gold Coast Organic Growers
Bank: Suncorp
BSB: 484-799
Account: 0014-21651

Remember to put your Name and Membership Number in the comment field.

Note the number in brackets after your name is your membership number - you will need to quote this number in the comment field, if you pay via online banking.

Membership Renewals – April 2018:

Overdue: Evelyn Douglas (383), William & Tracey Chen (400), Micheline Lazaroo (401), John Drakes (418), Barry O'Rourke (185), Andrew & Helen Blum (344), Alan Ralph (394), Katrina Julienne & Eber Finn (419), Jun Yoneda (428), Emma Strong (429), Sally Machray (430), Angela Anderson (323), Lana Beloff (363), Maggie Golightly (365), Fran Janes (366), Elizabeth Grippo (405), Rebecca Bowen (422), Lorraine McArthur (423)

April 2018:

Gai Morrow (309), Kerstein Trueman (346), Sue Beckinsale (373), Nancy Hageman (388), Elizabeth Hughes (389), Deborah Phillips (408).

May 2018:

Mary Frawley (150), Bruce Kelly & Heather Ryan (234), Keith Gascoine (369)

Latest newsletter can be downloaded from the site at goldcoastorganicgrowers.org

Thanks to Contributors this month:

Diane Kelly, Jill Barber, Jorge Cantellano, and Dorothy Coe.

Upcoming Guest Speakers

We are currently seeking Guest Speakers for throughout 2018. If you have an idea for a potential speaker, or a topic that you think would interest our members, please contact Leah Johnston at leahbryan9@gmail.com

Workshops

Abilities Plus – Permaculture

For more information and bookings contact Lyn Mansfield M: 0409 645 888

E: lynmansfield14@bigpond.com

W: <http://abilitiespluspermaculture.com/>

5th May	May Free Health (Jema Lee) https://www.wellsome.com
12th to 13th May	Jerry Coleby-Williams Garden Open Day https://jerry-coleby-williams.net/2018/03/11/bellis-open-day-brisbane-12-13th-may-2018/
14th May	Lotus – Living Organically for your True Unique Self – Education
27th May	LEAF – Logan Eco Action Festival http://www.loganfoodgardeners.org/

2018 Workshops at The Herbal Gardener

April 28th or May 19th

-Vitality, Healthy Weight and Happy Gut for Everyone: Time 9:00 to 12:00

-Natural Remedy Cabinet: Time: 1:00 to 4:00

Where: Tallebudgera Cost: \$85

Bookings: Book early to avoid disappointment - numbers limited

<https://theherbalgardener.com.au/collections/workshops>

TASTE: Light vegetarian lunch provided. Food prepared in the demonstration
TAKE AWAY WITH YOU: Notes from the workshop. A weekly menu.

Jill's Garden Update

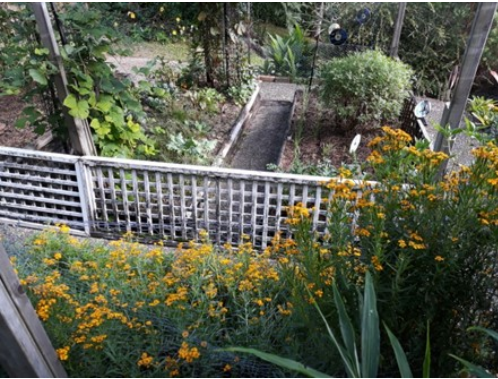
By Jill Barber

April 2018

The Patchwork Nature of My Garden

It's time to go gungho, planting virtually everything into our nicely prepared beds, right? Uh, except that they're not all empty, and it's really too late, I think, to go planting a green manure crop in the ones I've just cleared. What to do? I do like to have all that lovely humus and nitrogen rejuvenating the soil between crops...

Solution: A quick shortcut! Cut back all the overgrown shrubs, etc, including some comfrey and winter tarragon, that have been swamping the rest of my garden, brought on by all this lovely rain and continuing warm weather, and cut *them* up and use them as green manure.

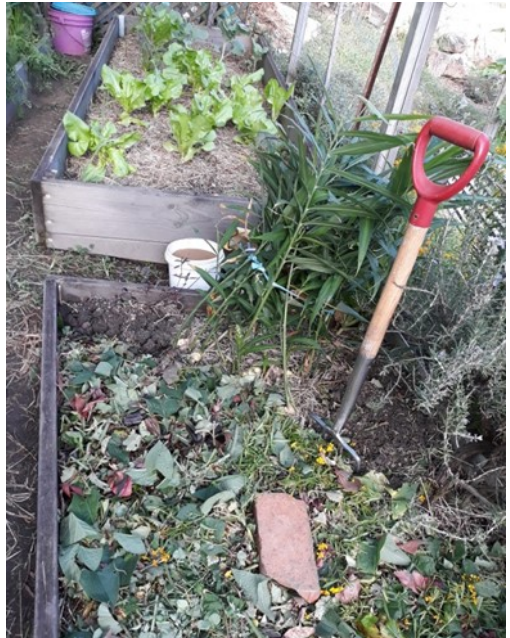


Winter Tarragon, etc.

Hence, you will see in my garden: a bed already planted with salad greens that have been going all over summer – rocket, tatsoi, climbing spinach, mizuna, ruby mustard streaks; a bed with newly planted garlic, carrots, etc, in an already prepared bed.



The next step, after forking under green manure in the last of the beds, was to add palagonite for the minerals plus a good helping of my compost. Now everything's ready for my second to last step -Biodynamic 500, sprayed lightly onto the soil, once all the conditions are right: any mulch removed, moist soil, right time of day. (Lise Racine is a mine of information for this!) Once that magical step is done, mulch it all lightly, wait a week or two, then it'll be all ready for brassicas, etc.



Forking Under Green Manure

So, my garden is a bit of a patchwork now, but hopefully in a month or two it'll all be full of vegies. What an engrossing pastime! I hope you're enjoying yours as much as I continue to enjoy mine. And please do let us hear about yours, too! I'm sure our gardens are all different...and all fascinating.

A great idea for a short article for next month from lots of members could be: "Things I've Learned About or From Gardening".



Green Manure Forked Under & a Few Remaining Carrots + A Bed with Lettuces & a Few Brassicas

Members and Guests

GLAD TO HAVE YOU SHARE OUR MEETINGS:

Members and guests are always very welcome at our meetings, and we trust you find them enjoyable and interesting.

To cover the various costs of hall hire, insurance etc, it was decided at our February (AGM) meeting to make the member entry fee \$2.00 – and for visitors, the cost will be \$5.00. We've not increased our prices since our Club started 20 years ago, so we hope you will understand the need to make this change.

Can We Help?

In the section BELOW our members can ask about cuttings, seeds or plants that they would like to obtain, or where we could let others know about anything that we might have spare and would like to share around.

So if you would like to let the Club members know about any particular plant you are looking for, or if you can help out and provide a plant that someone has asked for please email Diane with the details at dianekelly@bigpond.com

Offers / Wants / Swap / Share

PLANT POTS, NATIVE PLANTS, EDIBLE TREES, SEEDLINGS, CUTTINGS REQUIRED

Cathy Beard's Murwillumbah project update. Due to stolen, destroyed pot plants and garden I have lost all my plants to donate to Murwillumbah so I have decided to collect seeds and collate a little hub for them to donate to new gardeners and encourage growth in their backyards.

I have also started the GROW FREE on the Gold Coast. The facebook page was formed last week so please join in this new movement. [GROW FREE!! Gold Coast](#)

WE ARE LOOKING FOR VOLUNTEER for EdibleScapes Inc.

At EdibleScapes Inc. we are seeking long term volunteer interested in social ecological and environmental sustainable development.

If you want to join a team of like-minded in urban agroecology, we want you on-board.

Connect with us at:
contact@ediblescapes.org

If You Only Do One Thing this Month – Grow some Artichokes:

by: Dianne Kelly

A number of years ago my husband and I had the opportunity to travel to America on a business trip. Apart from lots of meetings and the chance to visit Disneyland, one of the things that remains in my memory was being taken out to dinner at a restaurant somewhere along the coast near Los Angeles. There I experienced my first taste of an artichoke – I remember plucking the leaves off the globe and dipping them in a butter and herb sauce.

Since that time, I've learnt that there is more than one type of artichoke, and there are many other ways of eating them. The "Jerusalem" artichoke – also known as a "sun root" or an "earth apple" is not actually an artichoke, but rather a species of sunflower.



It is grown as a tuber, and looks very similar to a piece of ginger. The plants that grow from these tubers can reach up to two metres in height and have bright yellow flowers – and can be used to screen the less appealing areas of your backyard, such as in front of your wheelie bins. Jerusalem artichokes can also be used as a pioneer crop to break up hard ground – they grow well even in poor conditions – but remember that their height may end up shading adjacent plants.

But this month we are going to focus on growing **globe** artichokes. Although these plants will do better in temperate and cool climates, they can be grown on the Coast

during winter (the flowers just might be a bit smaller this far north). The first thing to consider when growing globe artichokes is their location – they need a semi-permanent spot in your garden. The plants need two years to reach maximum flower production, and require division every 3-4 years. The plants can grow to 1.5 metres both in height and width, so think about where you are planting them. Artichokes need full sun and perfect drainage – their major disease problem is crown rot. Preparing the soil well will help solve the problem – add in lots of rich organic matter – and this is particularly important because the plants will remain in the same location for 3-4 years. Aim for a pH of 6.5 to 7.5.



Artichokes are best grown from either potted plants or suckers – otherwise, if you use seeds, you will have to wait two seasons for the crops to establish. If you have planted established crowns, your harvest should start within 12-14 weeks, and (with adequate nutrition and care) should produce for 2-3 months. Each plant will produce an average of 4-6 heads in the first year, and 10-12 in the second and third years. Unharvested buds mature into large, mauve-blue flowers which are quite stunning – and, being that colour, the bees love them!

Fertilize your globe artichoke plants regularly, and keeping them happy with a feeding mulch such as lucerne is recommended.

Harvest the young flower buds with sections of stem attached. The cut buds should be fully developed with thick, fleshy scales still

tightly enclosing the flower stamens. The edible parts are the fleshy leaf scales – early harvesting is recommended because as the flower buds develop, they open more quickly and this often results in a decline in tenderness.



When preparing the globes for eating, remove the lower, spiny leaves. Also, cut through and remove the uppermost part of the flower bud, and trim all remaining protective leaf tips. The “choke” – the floral parts in the centre and base of the flower – must be completely removed before cooking. Apply lemon juice to stop the cut surfaces from browning. Traditional preparation involves steaming or boiling, but stuffed artichokes can be filled with onion, tomatoes and spices, then baked or braised. And if you manage to grow a particularly tender variety, you can eat them raw. Artichokes can be stored for up to 3 weeks in the fridge.

I think globe artichokes sound an interesting plant to grow – their foliage and flowers are lovely enough in their own right! But cooked and dipped in a butter and herb sauce – well, they are the things that memories are made of. Enjoy!



Earth Day 2018

Join Earth Day Network on **Earth Day 2018** - April 22 - to help end plastic pollution. Plastic is threatening our planet's survival, from poisoning and injuring marine life to disrupting human hormones, from littering our beaches and landscapes to clogging our streams and landfills. Together, we can make a difference.

An easy way to start? Say no to single use plastics and straws whenever possible. A number of recent ABC internet news items have focused on how to be plastic-free!

p.s. Have a read about [“Just yesterday a sperm whale that washed up on a beach in Spain was found to have died due to nearly 30 kilograms of trash that blocked its digestive system”](#). Anything we can do in our personal world can surely help.

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International Compost Awareness Week ICAW 2018

May 6 – 12, 2018

International Compost Awareness Week (ICAW) is the largest and most comprehensive education initiative of the compost industry. It is celebrated nationwide and in other countries each year during the first full week of May. Started in Canada in 1995, ICAW has continued to grow as more people, businesses, municipalities, schools and organizations are recognizing the importance of composting and the long-term benefits from organics recycling.



The goal of the program is to raise the awareness of the public regarding the benefits of using compost to improve or maintain high quality soil, to grow healthy plants, reduce the use of fertilizer and pesticides, improve water quality and protect the environment.



Hot Composting Workshop Compost in 18 days



Saturday 12th May
at Country Paradise Parklands,
74 Billabirra Cres, Nerang

Hosted by The Edible Landscape Garden Project and supported by Botanical Bazaar Garden Festival

Cold composting, although a great way to break down your own household waste and save landfill space, it can be a long process. It generally involves compiling your organic material in a large heaps and leaving it there for several months until it breaks down. It can be sped up by turning the compost and adding water to encourage oxygen and moisture, but there is still a long wait.

Another approach is Hot Composting. This produces compost in a much quicker time (just 18 days if done correctly), whilst killing off weed seeds and bacteria and breaking down the organic material into fine delicious compost ready for your garden.

Volunteers at the Edible Landscape Gardens in Nerang, along with support from Botanical Bazaar Garden Festival will show you how to hot compost in only 18 days!

For bookings and more information: Visit www.botanicalbazaar.com.au

Practical revert engineer demo.
Organiser: EdibleScapes Inc
W: ediblescapes.org

Hints for “All Things Gardening”

By Diane Kelly

Firstly this month, a few hints about fertilizers:

- Long-life fertilizers: Extend the life of fertilizers by storing them in plastic bags or sacks that are raised off the ground on wooden slats. Make sure, too, that the bags are closed firmly after use to prevent the chemicals in the fertilizer from coming into contact with moist air. Keep the bags in a dry but airy place, such as a garage that is used frequently. Most fertilizers stored in this way will keep for up to four years.
- Food and water: Apply granular fertilizers when the ground is wet, as this aids the release of nutrients, and the absorption process. Take care to follow the manufacturer’s directions exactly: excessive fertilizer may burn roots. Some slow-release fertilizers used in pots may release the fertilizer in one burst if exposed to direct sun, so keep pots – particularly plastic ones – out of direct sun.



- The right time: When applying a fertilizer to plants, do so only before and during the growing period. Never add a fast-acting fertilizer to trees and shrubs when they are about to become dormant and their growth is slowing down.
- Make your own sieve! If you are going to spread a granular or powdered fertilizer by hand and don’t happen to have an old kitchen sieve that you can use, you can always make several holes in the bottom of an old tin can; add the required amount of fertilizer; and shake it over the soil.

Garden Secrets:

- As much as I think the hares that visit our backyard in the early mornings are cute to look at, I don’t want them eating my leafy greens! One easy solution for keeping rabbits and hares away from your veggie patch is to lay a length of old garden hose (which the rabbit or hare may mistake for a snake) between your cabbages and lettuces. Move it around so it remains effective. The smell of a fertilizer made from dried blood and bone will also help keep rabbits away from your plants.
- You can also save your cabbages from being eaten by rabbits by planting members of the onion family (garlic, leeks, onions and shallots) between the cabbage rows – rabbits do not like the strong smell of the vegetables and will hopefully stay away!
- Protecting newly sown seeds: After sowing flower or vegetable seeds in rows, sprinkle sharp sand over them to identify the rows and prevent them being trodden on. The layer of sand will also protect the soil surface from heavy rain or watering, which would compact the soil and impede germination. Many herbs, such as Mediterranean ones like thyme and lavender, grow better when mulched with coarse, gritty sand which prevents soil splash and fungal infections.
- Make your own custom-made kneeling pad! (1) Fold an old hessian bag into a pad and cover it with polythene to keep it dry. (2) Stuff an old plastic bag with rags. (3) Fill an old hot-water bottle with sawdust – but don’t over-fill, or it will be too hard on the knees. And (4) glue a piece of old carpet to any pad to make it even more comfy..
- Ouch! Check the wooden handles of your tools for splits, rough patches and abrasions, because these can cause splinters or blisters. Sandpaper them smooth and then coat them with polyurethane varnish for a comfortable grip. Treat quality handles annually with linseed oil.



"The Myth Busters"

Excerpts from New Scientist magazine,
March 2018: Contributed by Bill Smart
(Notes – Diane Kelly)

I guess each sub-culture has its own unwritten laws – old wives' tales; cooking tips; the best way to hem a dress; and how a team can win the State of Origin – and gardening is no exception.

Here are a few things you may have been told, and now you can "believe it or not" !!

1. **Improve water drainage by covering holes at the bottom of pots with broken pot shards and a layer of gravel.** A gravel layer or shards will only be effective when the soil layer is saturated - it's all to do with water's surface tension. But doing this can actually waterlog your soil and suffocate your plants' roots. An alternative is to use a layer of mesh instead.
2. **Don't grow melons and squash next to each other because they can generate hybrids.** Some members of the *cucurbits* family do cross-pollinate, but it is rarely a problem. Don't worry about different species cross-pollinating – e.g. honeydews and cucumbers - but it can happen between plants of the same species – e.g. courgettes, squashes and gourds. But you will still get the fruit of the mother plant – for example, if a courgette pollen fertilises a pumpkin flower, you will get a pumpkin.
3. **Water droplets left on leaves can magnify the rays of the midday sun, burning the plant.** Tests done in Hungary show that the risk of this happening is actually very low on non-hairy leaves – the sun's rays would need to be at a specific angle, and the water droplet would have to remain perfectly still. However, the hairs of hairy leaves hold the drops up so they don't touch and cool the leaves, so the sun at the right angle may burn some leaves. More relevant is the issue of mid-day watering, because much of the water will evaporate and be wasted.
4. **Stake a newly planted tree or shrub to protect it from gusts of wind that can tear the roots before they become established.** Research shows that "wind stress

encourages root growth and trunk thickening". As the trunk flexes, the disturbance triggers a process called "thigmomorphogenesis" – this changes the chemicals within a plant, and results in the hardening of the stem and the boosting of root growth. The resulting plants may be shorter and stockier, but they will have trunks and roots better able to support their weight.

5. **Choose your mix of plants correctly so they encourage each other's growth and keep pests at bay.** This one is a challenge to agree or argue with. But back as far as 1979, test were showing that planting pennyroyal, nasturtiums, peppermint and marigolds close to cabbage plants made no difference to the pests. Some plants do release chemicals that suppress some nematode pests – but some actually boost others. The conclusion of this section is: "There are 15,000 species of nematodes out there, so it is unlikely that you will know exactly which species is problem in your garden. Companion planting may work, but may also be too complicated to put into practice."
6. **If your prize hydrangea won't turn blue, try using vinegar or coffee grounds to acidify the soil.** There are only two species of hydrangea that change colour depending on their soil, and it is all due to the aluminium ions available. If you want blue blooms, buy a solution of aluminium sulphate – it will acidify the soil. But be careful, because too much aluminium can poison the hydrangea and its neighbours. Lime will decrease the acidity of the soil, and make flowers pinker – but remember that any change will take a growing season or two to show up.
7. **If you want more flowers and less plant, cut back your late-flowering perennials in late spring.** THIS ONE'S A WINNER! Halving the size of plants such as sedum, rudbeckia (coneflowers), echinacea and helenium in late spring is known as the "Chelsea Chop", after the annual flower show in London. The goal is to get more flowers in the one season. It works be-

cause it stops “apical dominance” – where hormones produced by the growing tips of a plant stop side-shoots forming. Cut the growing tips and you will get bushier plants with more opportunities for flower buds.

8. **Tidy up your daffodils by tying their large leaves after they flower.** Leave daffodil leaves in place after the plants flower because they need to continue photosynthesising and storing energy in the bulb. Tying them will damage the leaves, and result in an inferior display in the following year.

9. **Pinch outside shoots for a good tomato crop.** (Editor’s note: Well – this one is a challenge to grasp!) The effectiveness of pinching-out depends on the type of tomato plant you have – whether they are “determinate” or “indeterminate”. All plants grow thanks to bundles of cells called meristems that make new tissue. In a “determinate” tomato plant, the meristems soon produce flowers and side-shoots – but these suckers won’t become too numerous or reduce the crop. However, in “indeterminate” plants, the main shoot’s meristem never makes a flower – it just keeps on growing and sending out new suckers (which will flower). So the more suckers, the more chances to flower and make fruit – and because of the more leaves, more photosynthesis will occur. This extra growth, however, will use up more energy, so you may get smaller fruit. Advice? Prune a bit by bit and observe the effects – eventually you will know how much to prune the suckers to get the best balance between numbers of tomatoes and their size. (Editor’s note: That now all makes sense – so, the old “observe, observe, observe”!)

10. **Dump coffee grounds in the garden to fertilise your plants and cut waste.** Spent coffee grounds generally contain a lot of nitrogen, which is why people tend to feel that they make great fertilizer. “Tests have shown” that the caffeine and polyphenols in the grounds may be toxic to plants in high concentrations. Conclusion: If you are set on recycling coffee grounds, then add them to your compost – this should make the most of the nitrogen they contain, while

lowering the concentration of harmful chemicals. Note: this last suggestion is as yet unproven, so it may not be worth the risk!

11. **Gardening makes you more cheerful and healthier.** (This one we can all prove for ourselves – and most of us would probably accept it as being true.) “Tests have shown” that having 10% more green space in your surroundings brings health improvements roughly equivalent to being five years younger! People who tend allotments have shown to be healthier and to have higher self-esteem and well-being, and each session on their plot is linked to a decrease in the level of the stress hormone “cortisol”. **So there’s even more reason to get outside and get growing!**



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Recipes

Jill's Fresh Apple Cake

This is one of my all time favourites!

Ingredients:

½ cup butter
¾ cup raw sugar
1 egg
1 ½ cups self-raising spelt flour
½ tsp cinnamon
¼ tsp nutmeg
pinch cloves
½ cup buttermilk or milk + yoghurt
1 ½ cup apples

Topping:

½ cup brown sugar
½ cup chopped walnuts
½ tsp cinnamon



Method:

Cream together
Add & beat 3 mins

Combine dry ingredients & add alternately with
Cut up & fold in
Pour into greased and lined 20cm. x 20cm.
Pan

Mix together & sprinkle on
Bake in 180deg. oven 30-35 mins.



Thank you to those leaving their name with their Supper Table offering so we can ask you for the ingredients/recipe!

Please email your yummy recipes to Jill
jillbarber611@gmail.com



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Currumbin Valley
paul@groundcurrumbin.com.au

Caring for House Plants in Autumn
The Gardening Australia Book

In the home there are no predators such as birds to keep pests under control – this is why there can be such a rapid increase in the pest population once they have gained a foothold.

Mites: At the end of summer and during much of autumn, one of the most common pests is the two-spotted mite. It thrives in the relatively dry conditions at this time of year and detests moist, humid situations. The two-spotted mite, sometimes called red spider, is very difficult to see because it is so tiny. It lives with tens of thousands of its brothers, sisters, uncles and aunts on the underside of the leaves under attack. However, the damage they do is very conspicuous. The leaves become mottled, yellowing and very thin and brittle.

The cheap, extra-safe way to control two-spotted mite infestation of house plants is to spray the leaves as often as possible with water, at room temperature. Keep a cheap spray-bottle, filled with water, handy and give the affected plants a squirt, several times daily if necessary. (This utilizes the hatred the two-spotted mite have for moist conditions.) If the plants are subject to some direct rays from the sun, move them to a more shaded spot, otherwise the beads of moisture can act like magnifying glasses and cause brown, unsightly scorch marks on the plants. Cut off the worst-attacked leaves.



Aphids: Aphids are plant lice. They infest many house plants and their constant feeding on younger stems and leaves will stunt growth and often cause distortion of new foliage. One safe spray is pyrethrum, which will kill aphids on contact. Make sure that the spray you use has been extracted naturally from pyrethrum daisies, and is not one of the synthetic pyrethroid sprays which are also available.

Scale insects: Another pest which multiplies rapidly from late summer onwards is the scale insect. The plants attacked include most of those grown indoors, including ferns. In some cases the presence of the scale becomes obvious when a black sooty mould begins to grow on the stems and leaves. This is not the pest. It is simply the droppings of the thousands of scales which have gone mouldy. The scales can be seen clearly either beneath the leaves or along the younger stems. They look like tiny humps and are either brittle or soft. The hard scales do not produce a sooty mould, unlike the soft scales, but they carry out the same amount of damage. All scale insects seriously weaken a plant, although many of them will move in and attack plants which have been previously weakened by poor conditions or management.

The simple answer to all scale insects is to suffocate them by spraying white oil emulsion diluted with 50 parts of water – the commercially available mix is excellent, but you can easily make your own at home.

**WE NEED YOUR
CONTENT HERE**

**SEND US SOME TIPS ABOUT
GARDENING THAT YOU HAVE
DISCOVERED OR PERHAPS SOME INFO
ABOUT WHAT IS HAPPENING IN YOUR
GARDEN.**

**NOTE: THE NEW DEADLINE FOR SUB-
MISSIONS TO THE NEWSLETTER IS ONE
WEEK PRIOR TO THE MEETING.**

FRUIT TREES

APRIL

Custard Apples: Peak harvest period. Harvest every 3 to 7 days. Watering can be tapered off. If you have not done your spraying for mealy bug, do it now. Spray individual fruit with pest oil or wipe on metho and water (30% metho & 70% water).

Figs: Taper off the water.

Lychee: Don't let trees dry out. Check for Erinose mite. Spray with wettable sulphur.

Low Chill Stone Fruit: Fertilise trees with a high organic potassium fertilizer, 50 gms per sq meter to the drip line of trees. Prune trees now – 1/3 to 1/4 of the tips can be taken off. Any inward or downward wood can be pruned.

Mango: Apply gypsum if soil pH is 6 or more. If below 6 pH, apply lime. 50 gms per sq meter of either. Continue with copper based spray for anthracnose or with 25 mls leaf microbes and 5 gms wettable sulphur per 1 litre of water.

Passion-fruit: Water can be tapered off. Harvest fallen fruit every 3-4 days.

Pawpaw: If you have not applied boron, apply now. 1 teaspoon per mature tree. 40% of annual fertiliser can be applied now to mature trees (20 grams per sq meter of a high organic potassium fertiliser).

Persimmon: Main harvest time. Declining water needs. Apply a little super-fine lime and gypsum, 20 gm of each per sq m.

Strawberries: Plants should be coming away well. A little organic potassium fertiliser can be applied now. Use fish emulsion or kelp spray regularly over plants to keep in good health. Add 20 mls molasses per litre of water + 10 mls leaf microbes.

Bananas: De-sucker plants, cutting at ground level. Cut out centre with a sharp downward motion around the circumference to the centre, forming a well. If they do not die, use 20mls of kero to the bottom of this well.

Citrus: If any scale and fungal problems still exist a further spray with pest oil and leaf microbes will be needed. Add the pest oil + 15 ml per litre of the leaf microbes. Early varieties can be picked this month.

MAY

Custard Apples: Peak harvest period, harvest every 3-7 days. Don't let trees dry out.

Figs: Dormant period. Don't let trees dry out.

Lychee: Don't let trees dry out. Fertilise trees this month. Mature trees (5 years and older) 1.5 kg organic fertiliser with sulphate of potash added per sq m to the drip line of trees. (For trees under 5 years, use only 50 grams.)

Low Chill Stone Fruit: Fertilise trees with 50 gms of organic fertiliser with sulphate of potash added per sq m to the drip line of trees. Prune off 2/3 of new growth.

Mango: Apply gypsum if soil pH is 6 or more. If below 6 pH, apply lime, 50 gms per sq m of either. Mature trees (5 years and older) 1.5 kg organic fertiliser with sulphate of potash added per sq m to the drip line of trees; water in well.

Passion-fruit: The water can be tapered off. Harvest fruit every 3-4 days under vines.

Pawpaw: If you have not applied boron, apply now. 1 teaspoon per tree. 40% of annual organic fertiliser can be applied e.g. 20 gms per sq m.

Persimmon: Decline water needs. Apply a little garden lime and gypsum, 20 gms per sq m.

Strawberries: Plants should be coming away well. A little organic fertiliser with sulphate of potash can be applied now. Use fish emulsion or kelp spray regularly over plants to keep in good health.

Bananas: Keep up the water. When fruit are formed, bag fruit with banana bag, tie bag to top of stem and drape down to bell. Leave open at bottom for air. Cut off bell to get larger fruit.

Citrus: Harvest should start this month, and continue until August. Keep up watering.

VEGETABLES

APRIL:

Asian Greens, Beans (French), Beetroot, Broccoli, Cabbage, Carrot, Cauliflower, Celeriac, Celery, Endive, Garlic, Kale, Kohlrabi, Leek, Lettuce, Mustard Greens, Onion, Parsnip, Peas, Potato, Radish, Shallots, Silverbeet, Snow Peas, Spinach, Sweet Potato, Tomato, Turnip.

MAY:

Asian Greens, Beans (French), Beetroot, Broad beans, Broccoli, Cabbage, Carrot, Cauliflower, Celeriac, Celery, Endive, Garlic, Kale, Kohlrabi, Leek, Lettuce, Mustard Greens, Onion, Parsnip, Pea, Potato, Radish, Shallots, Silverbeet, Snow Peas, Spinach, Tomato, Turnip.



HERBS

APRIL

Annual: Borage, Calendula, Chamomile, Chervil, Coriander, Dill, Garlic, Italian parsley, Misome, Mizuna, Nasturtium, Rocket.

Perennials & Bi-Annuals: Catnip, Chives, Perennial Coriander, Fennel, Hyssop, Lavender, Lemon Balm, Marjoram, Mint, Mushroom Plant, Oregano, Parsley, Rosemary, Sage, Salad Burnet, Winter Tarragon, Thyme, Upland Cress, Winter Savoury.

MAY

Annual: Borage, Calendula, Chamomile, Chervil, Coriander, Dill, Garlic, Giant Red Lettuce, Herb Robert, Italian parsley, Misome, Mizuna, Mustard Lettuce, Nasturtium, Rocket.

Perennials & Bi-Annuals:

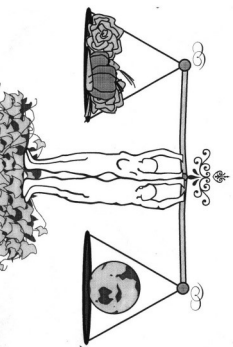
Catnip, Chicory, Chives, Perennial Coriander, Fennel, Hyssop, Lavender, Lemon Balm, Lovage, Marjoram, Mint, Mushroom Plant, Oregano, Parsley, Rosemary, Sage, Salad Burnet, Winter Tarragon, Thyme, Upland Cress, Watercress, Winter Savoury.



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

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 17th May 2018