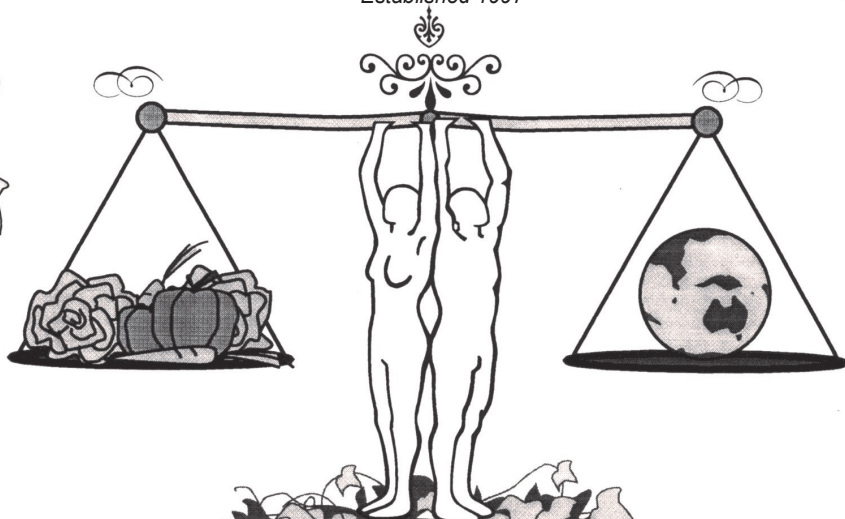


GOLD COAST ORGANIC GROWERS Inc.

Established 1997



NEWSLETTER

Volume 17 November 2014 Issue 10
GARDENING IN SUMMER

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OUR NEXT MEETING: Thursday 15 January

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 \$1 members, \$3 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: \$10 an issue, or \$100 per year

1/2 page: \$20 an issue or \$200 per year

full page: \$30 an issue or \$300 per year

2014 Committee

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Supper Co-ordinator	Paul Roberson (07) 5598 6609

Newsletter:

Contributions and ideas welcome. Send in a photo of what's going on in your patch.

Email Angela at w.a.anderson@bigpond.com or text a photo - 0439 488 166.

Thanks to Contributors:

Diane Kelly, Jill Barber, Maria Roberson, Karen Hart, Dorothy Coe, Pauline Maxwell, Roger Petersen, Roger Griffiths, Virginia Jacobsen

Website:

www.goldcoastorganicgrowers.org.au/

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

Overdue: Winsome Gunning (314), Terri Groth (125), Greg Wiltshire (320), Louise Newell (321), Lise Racine (151), Trevor & Barbara Hewins (348), Peter & Jan Fleming (287), Pat McGrath (305), Scott McCormack (334), Anna Yeomans (353), Shelley Pryor (72), Warren & Bev Carlson (87), Gene Rosser (224), Geoffrey Williams (293), Jan Guest (307), Denise Goodwin (335), Ashleigh Hart (355), Glenn & Joan Jones (266), Darrell & Marion Williams (310),

November: Paul & Maria Roberson (4), Karen Hart (198), Celia Forrest (351), Megan Keeler (358)

January: Marion Symons (155), Peter & Patricia Edwards (163), Roger Griffiths (272), John Steytler (313), Julie Abraham (315), Danielle Bohata (359), Doris James (360)

Welcome to our new members: Virginia Brown, Lyn Tilley, Denis Byrne & Sandra Riddolfi, Evelyn Douglas

What's On

Tweed Foodie Fest

Nov 19-23
Farm Tours among other things.
www.tweedfoodiefest.com.au

Eco Village

Nov 29 Saturday, 7am - 9am
(keeping the day's conditions in mind, the planting may finish early)
www.ecovillagelandmanagement.org

Gold Coast Permaculture Inc

Jan 31 Smart Gardening with Water
www.permaculturegc@gmail.com

Land for Lease

I was advised to contact you by David Freeman from his farm stall I have a 10 acre property in Tallebudgera Valley opposite Ingleside school with approx 1/2 to 1 acre of land that may be suitable to lease for organic or permaculture purpose. There is a spring fed dam and a shed area that may be available

Please contact me if anyone may be interested in the area.

Thanks, Selena Bond - 0422848843

Thank You
to "All Those We've Gotten to Know"
From Diane Kelly

As it is the last newsletter for 2014, I would like to add a personal note and thank all the Club members who have been part of the "Getting to Know" interview series.

We have shared in nearly fifty interviews since the series began, and people have been very generous in their time, knowledge and friendship – as I keep commenting, I've got the best job in the Club!

So thank you all very much for your contributions, and I look forward to catching up with our 2015 "volunteers".

President's Message

Hello Everyone,

As I ponder what to write for the Newsletter this month, the final for the year, I can't help but review the past twelve months. Nothing much has visibly changed at GCOG (well, so it would seem at first glance); however, the growing number of new members and visitors that attend our meeting each month must surely tell a different story. Like many within our society, some of those who attend our monthly meetings feel disappointed and disillusioned with the lack of political will shown to ensure an environmentally healthy outcome for all species that dwell on this planet. The defining difference at GCOG is that the people who seek out groups like ours are willing to not just discuss the changes that are needed; they are determined to do something practical to insure a positive outcome for all. It is heartening to meet so many people, of all ages, who are mindful of and questioning in what it truly means to have a "good life".

Speaking of positive outcomes, when looking at our gardens, it is pretty easy at the moment to only see the negative impact from the lack of rain, but to do so would only tell one side of the story, so let's have a look at what has worked in the vegie patch this past year. For me, it was the best year I have had for growing potatoes; I harvested two twenty litre buckets of spuds from the two kilos of seed potatoes I planted. The carrots I sowed last year in November grew right through till September this year before going to seed. Now that's what I call an extended season! This season's zucchini and cucumbers are powering away with

no sign of downy mildew for the first time in years, and the parsley and Mediterranean type herbs aren't expiring from root rot. On the other hand, I have never grown such pitiful garlic; this may not be solely the fault of the weather, as my soil preparation prior to planting was a bit slack this year. Asparagus failure I am putting down to lack of rain: just not enough water to get the yield I expected. Disappointingly, I will only be able to plant up half the beds in the vegetable patch due to our water restrictions; however, I will blanket the rest of the beds with mulch. If we do happen to get decent rain over the next month, I guess I will be busy revising my wish list and frantically planting everything I can. So, all in all, there were some good aspects to the dry weather and some not so good.

As a member of GCOG, I have been truly inspired by the many people I have met over the last 17 years, but I would have to say that Roman Spur is a particular standout. His enthusiasm and energy for a sustainable life style are infectious and re-affirming, not only to newcomers, but also to those who have long trodden a sometimes lonely path. The Spur family have reminded me that the sharing of knowledge is the most valuable tool and the most powerful weapon that we have at our disposal for creating the kind of world we wish to inhabit. They, by today's standards, are pretty unique in their generosity and willingness to pass on practical information to the rest of us, for no monetary gain. I hope that by taking a leaf out of their book, we, too, will enable others to strive for a better, healthier and richer life.

Happy growing,
Maria

P.S See you next year.

**If you only do One Thing this Month:
Plant Some Herbs
From Diane Kelly**

Meredith Kirton wrote that “To a botanist a herb is a plant that does not have a woody stem – that is, a plant that is not a tree or a shrub. But gardeners have a different definition. To them, a herb is a plant that can be added to food or used for medicinal and household purposes.”

So this month we will look at a few general rules about growing herbs, and then consider some of our favourites.

- Herbs are tolerant of a wide range of soil conditions, but good drainage is absolutely essential. Thus they are well suited to being planted in pots or tubs.
- Most herbs enjoy an open, sunny position, although the mint family enjoys cool, moist and even semi-shaded areas of the garden.
- Herbs can be grown from seed, division, layering, leaf or wood cuttings and self-sowing.
- Herbs can be used in companion planting and as “nurse crops”, and can be beneficial in improving soil through nitrogen-fixing. A few companion combinations are: chives, nasturtiums, basil & parsley with tomatoes; summer savoy with beans and onions; sage, rosemary & chives with carrots; and horseradish & marigolds with potatoes.
- Herbs can be used as “trap plants” – they can lure undesirable insects away from vulnerable plants. Plus they can act as good neighbours by offering refuge to beneficial insects.

Some of our favourites:

Tansy – sprinkle dried tansy flowers on your pantry shelves to discourage flies.

Yarrow – use the foliage to make a tea that will speed up the decomposition rate of your compost heap.

Lemon grass – the thick, bulbous base of the lemon grass stem can be used instead of lemon zest to flavour desserts.

Vanilla – after use, wash vanilla pods and then dry them thoroughly. Wrap in plastic and

store in a cool, dry place – the pod can be used up to four times.

Sorrel – with its tart, lemony flavour, sorrel makes a delicious addition to mayonnaise.

Lavender, sweet woodruff, lemon verbena, mint, thyme, rosemary, bay, chamomile and basil are all plants that repel flies. Place them in pots at doorways and on verandahs.

Mint is the perfect companion plant for cabbages and tomatoes – it repels cabbage white butterfly, aphids, and whiteflies.

So plant some herbs this summer – after all, they are rich in flavour and good for your health.

The Diggers Club

Australia’s largest garden club is helping gardeners grow healthier vegetables, tastier fruit and the most beautiful flowers.

- Heirloom vegetable & flower seeds, herbs, plants
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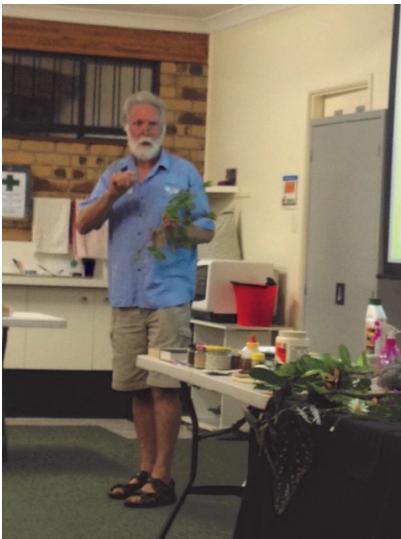
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Ian Lee
Propagation
 By Jill Barber

This was a long awaited talk, from a busy man who is also active in the Bee Keepers' Association and the Orchid Society, not to mention looking after his and Margaret's 10-acre sustainable property at Mudgeeraba. Everyone will know Ian at the GCOG meetings as the honey man, though it turns out that he is considerably more than that. Ian spent forty five years in the nursery and horticulture industry, which included their florist business in Surfers' Paradise for twenty one years. He has always been fascinated with propagation, and as a member of the International Plant Propagators Society for five years, he was given leeway to experiment and do trials. Now he grows many special flowers and fruit from seed, collects weird plants and horticulture books, and belongs to three other garden clubs.

Ian came well prepared, with an array of samples of the types of propagation he wanted to explain to us, most noteworthy being the grafting ones. These were passed around, with tags on each, making it quite clear what he was demonstrating, while the main points covered were presented in Power Point form.



How eye-opening it was to learn of all the different **Types of Propagation** there are! For those wanting lots of specialised information, here it is, but for the rest of us it is still fascinating to read about... and keep for a possible future resource. Make sure you get to the more basic questions at the end.

- Seed
- Spore, eg ferns
- Cutting
 - Stem, eg deciduous, hardwood, semi-hardwood, softwood, herbaceous, rhizome
 - Root, eg comfrey, horse radish
 - Leaf, eg African Violet, Rex Begonia
 - Bulb, eg 1. Scooping – Hyacinth; (removal of the central portion of the basal plate, which is the bottom of the bulb, a very short, flat stem)
 - 2. Chipping -- Hippeastrum etc; (cutting into wedges, including basal plate).
 - 3. Scoring – Daffodil, etc.; (2 vee cuts forming a '+' across basal plate). Dust (1,2&3) with fungicide, plant with basal plate at propagation mix surface (ie. bulb neck down). Bulblets form on basal plate.
 - 4. Scales – Liliium; (remove outer scales, place in plastic bag with moist peat moss until bulblets form, then plant).
- Grafting – (polarity **MUST** be correct – meaning both portions facing in the same direction). A bud is always above the leaf or leaf scar
 - Whip (both parts cut acutely, split across cut face & pushed together).
 - Side
 - Cleft – the most common
 - Root (grafting to section of root), or Nurse root (side graft to plant with roots, planted to above graft which develops own roots, stock top later removed)
 - Double working (making an extra graft between root & scion – shoot or twig) – being an 'incompatible scion' solution
 - Budding –
 - 'T' most common, ('T' cut into bark of root stock, lift 'flaps', insert 'sliver' with bud from scion [desired plant] under 'flaps', bind with grafting tape with 'bud' exposed).

- Double budding, (as above with mutually compatible sliver between stock and scion. Note: cambium layers must be in contact between all 3 pieces.)
- Only used when rootstock and scion are incompatible.
- Chip, (chip including wood cut from stock, matching chip with bud, cut from scion & bound into stock. (Usually only used for grafting grapes.)
- Layering – Scraping then laying a branch along the ground and covering it with dirt or holding it down, eg with a rock – for most herbs and other plants, eg hibiscus. There's a concentration of hormones when the roots are at the bottom of the branch.
- Marcottage – Air layering (removing a section of bark where roots are desired, media eg. sphagnum held in place by eg. plastic film, tied top & bottom) for Macadamia, Lychee, etc. There's a build up of carbohydrates in the top section, which promotes root development just above where the bark was removed. It's important to observe root development before severing from the parent plant.
- Corms - (eg Gladiolus) & Bulbils (eg. onion & daffodil).
- Meristem – Tissue culture – Usually from the apical (apex) bud; (theoretically, any tissue which is meristematic may be used). Many plants are propagated by this method eg Orchids, Anthuriums, ferns, bananas, pineapples, forest trees.
- GMO – Gene splicing, eg soy beans, cotton

Ian then went on to give us **Cutting Information:**

- Natural and artificial root hormone – These differ chemically; artificial are used, being more effective, for plant physiology reasons. Can also use raw honey.
- Wounding - (slicing a sliver of bark) to expose more of the Cambium (between bark & wood) from the lower part of a cutting.
- Etolation – Elimination of light from the stem (to enhance root hormone levels) by wrapping a very young section of the stem with opaque material, allowing a tip to grow beyond the wrap, and cutting at the

wrapped (blanched) section for striking. Used only for plants that are very difficult to root.

- Juvenility of stock plant (eg. Pre-flowering or having juvenile-stage foliage.)
- Selection of best cutting material – Varies with the season, plant & propagation system. (Roots generally form best from a stem where the bark colour changes.)
- Propagation media – peat, sand, vermiculite, perlite, fibre blocks, oasis foam, sphagnum moss, water – for softer plants (though the roots will be different from soil-based ones, and can be very brittle).
- Growing conditions – heat (eg. you can put plastic over to increase it), humidity, light, air movement
- Disease control – fungi, bacteria, virus-free stock plants – sterilise the tools and equipment, and you can flame the cutting tools with metho, *carefully!*

Propagation from Seed:

- Firstly, study NATURE, the **habitat** of the plant –the climate, seasons, position in the ecosystem; and the method of **dispersal** of the seed – animals, birds, wind or water.
- Treatments to overcome dormancy of the seed:
 - Scarification – Physical: nicking or chipping, filing, sand tumbling, sandpaper, cracking with a hammer.
 - Hot water: 70-100 degrees C (4 to 5 times the volume of water to seed), allow to cool and plant immediately.
 - Acid – sulphuric acid (Ian strongly does not recommend this as personal and other injury are very possible).
 - High temperature and/or smoke – For some Australian natives.
 - Harvesting immature fruit or seed – The seed must be planted immediately (then it can overcome some dormancy and/or fertility issues).
 - Stratification – Chilling seed in layers of a moist medium, eg peat or sand.
 - Leaching – Removal of germination inhibitors, by running water (which absorbs the inhibitors) or frequent changes of water.

**Getting To Know
Murray & Judith Olver
By Diane Kelly**

When I returned home to Mudgeeraba this afternoon after visiting Murray and Judith Olver, the mercury was hitting 38 degrees in the shade. But I had spent the morning chatting on the Olver's back verandah, and we had enjoyed the cool and shady location, and a welcome on-shore breeze.

Murray and Judith live in a quiet cul-de-sac at the back of Currumbin Waters, on the hill that leads up to Simpsons Road. The block faces north-east, and has views over the Elanora Valley and across to the ocean at Currumbin. So I asked them how long they had lived there, and this is the story that unfolded.

Firstly, let me say that "Olver" is not a typing error, with an "i" left out of Oliver! Murray told me that Olver is a Cornish name, and means "Coast-watcher", which I thought was rather appropriate seeing Murray & Judith spend at least one day each weekend out on the water in their 30-foot boat. Google has the name dating back to the 1066 Norman invasion of England, and having an association with an olive tree. Now the name is associated with an honorary park in Mermaid Waters for Murray's father Doug, and the family that has now lived in Currumbin Waters for the past twenty-six years.

Murray Olver was born in Launceston, Tasmania. His family moved to Innisfail, which is 100 kms south of Cairns, and is described as "the real tropics". It is also referred to as one of Australia's wettest towns, receiving on average an inch of rain each day. Murray attended school at Flying Fish Point, a small town on the coast east of Innisfail. Murray's father ran a successful plumbing business in the area – one of his achievements was the replacement of the roof of the Mourilyn sugar mill, a building that had been in operation since 1882. When Murray continued the family tradition and became a plumber he was living in Melbourne. After travelling to Darwin for work in the aftermath of Cyclone Tracey, he then returned to the Innisfail area.

At this time Judith, who had grown up in Innisfail, was working at the local hospital. The rest, as they say, was romantic history (with a bit of humour, about which you will have to ask Murray!)

Murray worked on a cane farm in the Mourilyn area (a few minutes south of Innisfail), and then he and Judith managed the local caravan park for some five years. They enjoyed their time there, although Murray mentioned that, with the climate of the area, by the time you finished mowing the lawns of the park you would have to start all over again, such was the rainfall and the heat. Bookings were seasonal back then, with the road to Cairns limiting tourists to primarily winter-only travel. During that time Murray and Judith achieved good RACQ ratings for their caravan park, and also prizes for flower gardening around the property.

After selling the caravan park, the Olver's noticed a need for the tourists travelling north to purchase food and so they set up a roadside stall selling pies and drinks, but also tropical fruits such as granadillos, bananas, paw-paws and carambolas. It was during this time that Murray met his mentor for organic gardening. An organically-minded neighbour was producing market-garden food on his block, and several neighbouring properties, to sell to the Chinese community of the area. He used compost and Blood & Bone to improve the soil, and so Murray's interest was captured.

Then, in 1988, it was time to move to move south.

Murray's parents had previously moved to the Gold Coast, and it was the story about the park dedicated to Murray's father that caught my attention when it was mentioned during our October meeting. After retiring, Mr Olver had time to become involved with the people in his area, and so he established the Neighbourhood Watch chapter of Mermaid Waters. In time his contribution was acknowledged, and now the Doug Olver Park features on the waterfront not far from the family home. Murray and Judith have become involved in maintaining the park – they've

weeded and pruned around bushes, arranged for the GCCC to maintain the trees, and are currently growing pots of water-tolerant plants to add to the garden area.



A peaceful spot with some magnificent gum trees – and rosemary in remembrance

Boating and the ocean have always been a part of Murray's life. Growing up on the north Queensland coast, he spent plenty of time at the beach, and when he and Judith were living at Innisfail they had their first boat. Now they have a thirty-footer that sleeps eight, and they tell of many weekends out sailing and enjoying the South East Queensland coast and its islands. But it doesn't stop there – they also make it their responsibility to collect rubbish from any area they visit. Murray and Judith have recently enjoyed a sail up the Brisbane river as far as Dutton Park, where they saw the city from a totally different perspective. They can be self-sufficient on the boat for a week at a time, and it is obviously one of the high-lights of their life at the moment.

But back to 1988. After living in a small (pop:17,000) town and not wanting to feel hemmed in, the Olver's wanted a house that gave them an open feeling. Their current home fitted the criteria, and so they moved to a house with a view, a breeze, and no "over-looking" neighbours. There was no established garden, and the block was definitely a challenge to develop. It is very much on the side of a hill, and Murray has built a number of retainer walls to shore up gardens, and to develop level areas for growing vegetables. The soil is shale, so Murray has used a series of compost heaps, a worm farm, and liquid fertilizer barrels to work with it so that home-

grown food can be produced. Horse and cow manure were used, and Murray is in the enviable position of being able to obtain lucerne hay sweepings from his work-place location to add to the garden. He is currently adding that to pots of compost from GC Permaculture to grow some very healthy looking salad vegetables, as well as seedlings to plant out at his father's memorial garden.

It is always interesting during interviews with Club members to find out what they have achieved – back when Murray was living up north, he did a grafting and marcotting (also known as air-layering) course about propagating. Marcotting is when you lift an area of bark from a tree and place it in a medium such as sphagnum moss, and then wrap it so that it is re-connected to the tree trunk. Roots develop and a new plant is formed that is "almost guaranteed" to strike, and is also true to type.

The Olver's have a number of fruit trees – a beautiful lychee tree in the front yard, and then five Imperial mandarins in the back, all of which fruit at different times. They also have lemons and limes, and black mulberry trees growing. They do battle with the flying foxes, fruit fly and king parrots for their fruit, but the produce we picked this afternoon looked quite healthy. Murray also grows cumquats, lemonades and lots of strawberry plants.



Judith is growing lavender under the "Hills Hoist" – when sheets are drying on the line and they brush against the lavender, the perfume lingers when they are stored. in the linen cupboard.

On the property there are several tanks, holding a total of 21,000 litres of water for some household use, and also for watering the gar-

den. There are also two worm farms, and several compost bins – “everything is composted”, says Murray – and lots of interesting things are re-cycled. I saw pipes re-used to grow strawberries; tyres filled with concrete and decorative stones for steps up to the bungalow in the backyard; a beer barrel used to make a rotisserie, and a toilet set (what else would a plumber use!) to plant out a magnificent rosemary plant.

Murray is currently using two very large drums to make comfrey & manure fertilizers to help improve the soil of the garden in the family park, as at the moment it is mostly sand.



Recycling of plumbers piping for strawberries – Murray also cuts slits in the sides of similar piping, heats the area, pushing inward the upper section – and then plants more strawberries in the resulting pocket.

Currently Murray works during the week, cares for his family, and on the weekends he and Judith go sailing (along with Butch and Chloe, their two dogs). They like travelling by boat, and have done cruises to exotic places such as Cambodia, Thailand, Vietnam, New Zealand and Singapore, as well as having done trips to Hawaii, Los Vegas, the Grand Canyon and Pearl Harbour.

And, in response to my usual question of “what advice would you give another gardener”, I think Murray gave one of the best responses I’ve heard so far – “Follow your own heart”.

I think that says it all.

Parsley By Pauline Maxwell

PARSLEY

Parsley on your casserole
and parsley on your pies,
Parsley grows in bunches,
right before my eyes.

Its dark green colour beckons;
its branches spread out wide.
'Come, pick me. I'm nutritious.'
This parsley is my pride.

I add it to eggs scrambled,
I chop it up so fine.
Green eggs on crispy bacon -
the pleasure is all mine.

Parsley in my salad
and parsley in my soup.
Vitamins and minerals -
the very best of food.

Little pots of seedlings
from the Organic Farm,
transferred to my garden
add a little charm.

My compost keeps them growing,
I water day and night.
The mass of green explosion
is my absolute delight.

Some parsley is quite curly
with a new-mown grassy smell.
Flat parsley's much more elegant
and decorative as well.

I take bunches to the market
but I do not want to sell,
I trade them for bananas
and a passion fruit as well.

Neighbours know to pick it.
Friends admire the parsley show
It seems the more I give away,
the more the parsley grows.

The Two Gardens By Diane Kelly

When I wrote in a recent email about harvesting crops of beans, zucchinis, egg-plant, cucumbers and Asian greens etc, one of our Club members was wondering if that was from my garden.

Unfortunately it was not – we've been picking crops to share from the small Community Garden that I have been involved with in Mudgeeraba (see picture below). The garden has been doing well, and looked highly productive for the recent Craft Fair and two "No-Dig" garden demonstrations that were held at the beginning of November.



The Community Garden – looking good!

The situation with my home vegie garden is decidedly more heart-breaking. I went off to work the other Friday about 8.00 am, and returned around 5.00 pm. During that time a brush turkey had arrived and had dug all the soil out of my four vegetable plots, destroying silver beet, lettuce, kale, shallot, tomato and potato plants. Since then he has also dug up my parsley, Californian poppy, comfrey and celery – and also completely stripped away the soil around the roots of the orange tree that we have growing near the gate to the fenced-off vegie area.

I've tried all the solutions that I can find on the internet – blocking his path, putting chook eggs into the mound etc – but he digs on!

Apparently the female brush turkey can lay up to 24 eggs, and then the males keep returning

each year to the same spot to re-build their mound. So if anyone has a successful solution that we can try (apart from a .303), we would be very happy to hear from you. Meanwhile, I wish you happy brush turkey-free gardening!



*Home garden – 5.00 pm, 7.11.14 – looking bad !!
Now a four-foot mound & no tomatoes or silver beet left.*



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Q & A - October 2014
By Karen Hart

Q. How do we deal with plants with lots of **aphids** – cut them off? Or how can we best get rid of them?

A. They can be composted as they would not likely survive the high temperature. A soapy water spray is effective as is just squishing them by hand.

Q. How long should **gall wasp cuttings** from a lime tree be solarised before disposal?

A. For at least 3 weeks; however, the gall itself needs to be cut through.

Q. Can you prevent **gall wasp** attack?

A. Do not prune too much in winter or fertilise heavily in spring; otherwise, it creates too much new sappy growth. Fertilise 4 times a year instead. Prune galls out in September. Do not stress too much about pruning all the galls as it only becomes a problem when a large branch breaks and falls due to the weakness. Jill reduced the gall wasp on her trees by adding lots of composted chicken manure. Maria's lime tree 'exploded' due to chickens escaping and fertilising the tree. They needed to chainsaw the tree due to its size, but it has re-shooted and produces fruit as big as tennis balls!

Q. Is it possible to get real **organic manure** as most horses are given a vermicide?

A. Compost all manures, but if not possible, leave them for at least 3 months or so. Hot composting works best – turn regularly. Manure is only a problem if used fresh – if it's put immediately on the soil, it will kill the soil life, and so destroys the ecosystem. A compost heap that's too big creates too much heat – you need to add more nitrogen (like, sawdust or shredded paper) and turn it. It should be no higher than 65C, i.e. it should not burn your hand.

Q. Is there a problem with burning **newspapers**: is it the inks?

A. 20-30 years ago, the ink was changed, so it should now be safe to use it.

Q. Diane brought in a **purple fleshed potato**, wondering what variety it was.

A. It is a Blue Congo – the colour is more for novelty value.

Q. How do you treat **powdery mildew on cucumbers and zucchinis**?

A. A milk and water solution is best. Spray the very day before it gets too bad. Prevention is better than cure – keep cucumbers off the ground, and allow plenty of air circulation. Cut off lower mouldy leaves.

Q. What causes a misshapen **zucchini**? – it tapers off at the end.

A. The problem is usually an insect – thrip gets into the flower. A member suggested growing gourds as eaten young they taste the same and give a better crop.

Q. Which is best – **black or cocozelle zuchini**?

A. A good idea is to plant one of each as some seasons one will grow better than the other. Check the soil pH – it needs to be around 6.8 – add lime if it's low.

Q. **Savoy cabbages** – a late crop was planted, and there are plenty of lower leaves, but they are not forming hearts?

A. In this dry weather, keep the watering up. They may benefit from a side dressing of a good all-round fertiliser. The leaves can be used to make sauerkraut.

Q. **March flies**, also called **horse flies or spring flies**, are very bad this year.

A. They are attracted to blue, so it's best to avoid wearing this colour.

Q. **Fejoa – pineapple guavas** – is it best to get grafted ones? How long do they take to flower?

A. Two are needed for pollination. They also require netting as fruit fly is a problem.

Q. Where can I obtain **mushroom compost**?

A. It can have a high salt content. It is best not to use it if the soil has a pH level above 7. Prices vary considerably: \$70 a cubic metre from Mudgeeraba; \$45 from Miami, and the Beaudesert price is \$35. Gold Coast Permaculture club has mushroom compost for sale. It is not advisable to use for 'wicking boxes' (as demonstrated by Ramon) as the pH is too high.

Q & A - September 2014
By Karen Hart

Q. When do you harvest **asparagus**?
 A. Not until the second year, when you can pick 30%, so let the spears grow if you missed cutting them. [I don't understand this, Karen] In the third year you can harvest up to 60%, and from then on full production [meaning?]. Prune them when they die back in late autumn. Asparagus grows in the same spot for up to 25 years, although maybe only 12 years on the Gold Coast.

Q. Maria told us recently how to save **tomato seeds**. Can you plant them straight away after cleaning them?
 A. Yes, fresh seed always grows best.

Q. How do you treat **aphids on brassicas**?
 A. The easiest way is to squish them with your fingers or blast them with the hose. You can also use soapy water.

Q. There is **gall wasp** on **lemon trees**. Wondering if the yellow insect traps work and are worthwhile purchasing? On e-bay they sell for \$18.90 but are available direct from the manufacturer for only \$6.90! It is a new product, not tried and tested.
 A. Suggest the affected branches be pruned off and burnt or solarised. Do NOT compost as they will only re-emerge. Grapefruit and lemons are most susceptible. It is more a problem if the infestation is in a large branch which weakens it and can cause it to break. Too much heavy pruning creates a lot of sappy growth which attracts the gall wasp.

Q. How do you deal with **mulberries** with a **fruit fly** problem?
 A. Netting is a problem with such a large tree. "Fingernail" sized fruit needs to be covered. It was suggested that the mulberries could be cooked to make into jam. The maggots rise to the surface and can be skimmed off. Fruit fly traps are used, but unsure how effective they are is debatable. You should move the traps away from the tree to a bushy native, which is where the male fruit flies congregate. **Chokos** and **pumpkins** can be stung also.

Q. Any tricks to get **pineapples** to fruit quicker?
 A. No – they take around 18 months, so relax and be patient! Maria finds that they grow best in pots. Pineapples grow well on sloping ground and make a good barrier to deter bush turkeys or wallabies or dogs – the foliage needs to be touching each other to be effective.

Tomato Success
By Dorothy Coe

I have heard people say that there are not many tomato varieties that we can grow here on the Coast but I purchased two types from Diggers recently and had success with both.



Just one of the many large tomatoes from my plant. Seed from Diggers - Mortgage Lifter variety.

I also had great success with the Diggers Tigerella variety. These were quite prolific.



Welcome to the World of Bees

By Diane Kelly

Recently we purchased our first bee hive. I had been thinking for some time that bee-keeping is a logical next step on from gardening, so a month or so ago our "trainer kit" arrived. It is only a half-hive – five frames instead of the usual ten or twelve, but good for beginners.

So when one of our friends heard about our purchase, he thought we may be interested in the following article from a recent Weekly Times edition.

“Plan Bee to Stop the Cherry Rot:

Bees carrying fungicides to cherry blossoms are being used instead of spraying to prevent outbreaks of damaging fruit rot in commercial orchards.

University of Adelaide researchers have developed the technique, which laces honey bees with biological control agents to be carried to flowering orchards in the course of pollination. The fungicide prevents brown rot, caused by the fungal spores of *Botrytis cinerea* and *monilinia* species, and which has a big impact on the \$150 million-a-year cherry industry.

The so-called “flying doctor” bees are a world first for cherry orchards and could be used for other flowering crops.

Lead researcher Katja Hogendoorn said the technique, known as entomovectoring, had been used in Europe in strawberry farming, but this was the first application in Australia. “It has been successful in suppressing diseases, just as good as spraying,” Dr Hogendoorn said. “The bees deliver control on-target, every day.

“There is no spray drift or run-off into the environment, less use of heavy equipment, water, labour and fuel.”

To spread the biological control agent, growers sprinkle the spores of the “fungus-fighting

fungi” in a dispenser tray fitted to bee hives. The bees then walk through the spores, collecting them between their body hairs as they exit from the hives.

Dr Hogendoorn said the university was also researching any potential impact on the bees from carrying the spores, but that if there was any it would likely be temporary.

Cherry Growers Association of South Australia president Andrew Flavell, who grows cherries and apples in the Adelaide Hills, said growers were encouraged by initial data obtained from 11 trial sites across the region.

“It’s a totally new concept that hasn’t been used before, but it holds quite a bit of promise. It is quite exciting for us,” Mr Flavell said.

“They (the bees) are working all the time, anyway, so if we can use them to control disease at the same time that is fantastic.”

The project has been funded through a Department of Agriculture innovation grant.”

So that was a rather challenging (non-organic) first contribution to our bee-keeping knowledge. I then decided to ask the Club members who I knew kept bees to tell of their experiences, or to share some advice. Thanks, Roger G, Roger P, Virginia, and Ian & Margaret!

Roger Peterson’s - wise advice for prospective bee-keepers

1. Assess if you or other family members are allergic to bee stings before acquiring hives and research the required first aid.
2. Join the GC Amateur Beekeepers Society to support the development of the necessary skill sets and hopefully make contact with an experienced bee-keeper who lives nearby.
3. Best to start with two hives and to register as a bee-keeper with the Dept of Agriculture, Fisheries & Forestry.

Roger Griffiths
- responded to my questions

What was your motivation to start keeping bees?

Building a relationship! In WW2 sugar was rationed in Britain so my parents started keeping bees for unrationed honey while working in the hills of mid- Wales. As children we grew up as a beekeeping family in Herefordshire surrounded by things like apple orchards and fields of clover. When my widowed mother visited and stayed for 9 months in 1981, keeping bees was an opportunity for me to enhance a relationship and at the same time be mentored in this art. She was amazed at the comparatively massive hobby honey production on the Gold Coast.

What have you learnt from keeping bees?

This reminds me of the question reportedly put to Prince Charles. What is it like to be the Crown Prince? "I know nothing else!" So, I have learnt about bees as I have learnt about life!

What do you enjoy most about keeping bees?

Creating a new bee colony is a miraculous process, a bit like the wonderment of child-birth.

What do you consider the greatest benefits to keeping bees?

Aside from the ecological benefits, giving honey to people is a unique gift that very few people decline. Mixed nectars will always result in a variety of honey from season to season and even jar to jar. This friendly encounter also opens the door to educating people about bees and the benefits they bring for all of us. Some people get so keen they insist on buying my honey!

Maybe you have a good recipe that includes honey – I'll soon be making up the honey cake recipe that was in the latest "Buzz" (note: watch the GC Bee-keepers Association site for when the recipe appears) – it sounds yummy.

I have made this Honey Cake, and I give it

the thumbs up. Maybe there will be at least one honey cake on the supper table!!!!

Virginia Jacobsen
provided some history to her bee-keeping

"Jack Cormack introduced me to bees six years ago. I had been buying his honey and speaking to him about bees for quite some time when he told me that he thought it was time for me to get my own hives. Jack helped me set up the hives and showed me how to take care of them and got me to the point where I was able to look after them myself.

I love being a bee-keeper - apart from the gorgeous honey, bees are the most fascinating creatures and are necessary to the environment. I recommend to anyone who is interested to become a beekeeper because the rewards are great."

And the history of our very own "Honey Man" Ian Lee, and Margaret

For our bees, we were mentored by Jack in Currumbin Valley, & also joined the Gold Coast Amateur Beekeepers, about ten years ago. There used to be some meetings at the Rosser property in Benowa (now the GC Botanic Gardens) and the family used to have a straw "skep" (a domed basket hive) for a native bee-hive at front door. They bred queen bees – John Rosser's knowledge was exceptional and he willingly shared it.

Bees have given us the excuse to collect more old fashioned roses, lavenders, salvias, cottage perennials, citrus, leptospermums wattles etc all bee food! It is important (like us) to have a mixed diet for them, for both pollen & nectar.

Staying small suits us, with just a few hives at our place and at a friend's. Plus we have a log native beehive and a box one with perspex for viewing by grand-kids. We often see and hear blue banded and teddy bear, carpenter and leaf cutter (all solitary rather than community) bees in the garden.

Continued from pg 15 Welcome to the World of Bees

Ian has developed a 'hive beetle trap' and Dr Di Leemon from Agriscience Qld (DPI) has kept data & uses one of our traps at her home.

Beekeeping is getting more challenging into the future.

Our daughter calls bees "the slaves". When I was with her in Japan in the springtime, we did not see a single bee in the National Park, 6 UNESCO gardens, Peace Park, or anywhere! I was continually looking to try and get a photo of just one!

Two pointers for new bee-keepers:

- When bees swarm they are extra full of honey & NOT in stinging mode.
- Call the GCCC for a list of bee-keepers who will come and collect the swarm. As far as you are concerned – "Look from a distance"!

Diane's notes: So bee-keeping looks as though it will be very rewarding. This morning we (very tentatively) opened up our trainee hive for the first time on our own – and I will take good note of Roger P's advice re allergies. There were all these beautiful, fuzzy bees working diligently away, not in the least bit worried about the humans that are keen to share their world with them.



Club Visit to Spurtopia By Jill Barber

It was a bright and sunny day, heading off to New Farm in Brisbane to visit Roman Spur's inner suburb farm/garden that we'd heard so much about when he spoke at the GCOG's August meeting. Not really knowing who might show up, and hoping for more than a handful of us to make his time worthwhile, I was delighted to find over 30 people there, obviously drawn by Roman's vibrant enthusiasm for his topic of creating a sustainable urban utopia. Having heard his previous talk, and having seen a lot of his ingenious and cost effective creations with recycled materials online, I was mostly curious as to what else he could show us. I also found it delightful to meet his charming wife, Jana, and sweet daughter, Lada.

How refreshing it was to be shown around their place, and find the disorderly order of their garden! Seated beneath their spreading mango tree, in chairs set out for us all, we listened as Roman first gave a fairly lengthy introduction to and demonstration of his main natural energy capturing devices. Such was his **outdoor oven** to capture the sun's heat, using recycled corflute covered with tinfoil, with a black pot inside an oven bag, in which he can cook not only rice and beans, but bake bread and cakes. Also, the **solar cooker** made from an old satellite dish, covered in reflective tape, plus a grill, which could get so hot that it would make wood smoke in five seconds, or burn a hole in a car! Most intriguing was his **yoghurt maker**, using a pizza box with lid, which was covered with reflective foil. This warmed the organic milk and yoghurt in a jar such that it was made within the day.

Roman later showed us his **solar hot water system**, made with minimal outlay. The biggest chunk of household electricity consumption goes to hot water heating, he contends, and, though their energy use is kept to a minimum, he was determined to capitalise on the fact that there is so much sunshine in Australia, to minimise their costs further. When they first arrived six years ago from the Czech

Republic, with a background of near self-sufficiency, their family having made their own clothes, etc, they thought, "How beautiful!" and also, "How wasteful!" and they determined to reuse, recycle and repair, and not waste materials. They set a wonderful example for us all: it was a treat to see it all in action. That included his **barbecue**, his **bee-hives**, his self-watering planter boxes and his **chicken coop, feeder and water container**.

You can see all the above on his website (www.spurtopia.blogspot.com.au), with instructions for constructing them. The **self-watering boxes** went all the way from one level to triple decker for growing longer rooted plants, like trees, with the promise of watching his space for the fourth version, under creation: it will hopefully be not only self watering but also self-fertilising! These boxes hold a very large amount of water, resulting in plants only needing to be watered perhaps once a month, and plants being able to survive without wilting in full sun throughout the day.

Utilisation of easy to come by articles included the **citrus peel** he uses to make their **housecleaning products, loofas** for use in the shower and for dishwashing, **aloe vera** for use not only on the skin but in smoothies, for shampoo and toothpaste, and also as a pest deterrent. He also showed us his **wicking pot** using milk bottles, **toilet rolls** for seedling containers, a **cockroach catcher** from a Vaseline lined jar with banana peel inside, and his **sprouting** system. A **possum deterrent** was another dead, road-kill possum up in their mango tree, and a plastic coke bottle slit vertically and wrapped around a pawpaw. The passionfruit vine along their back wall made easy picking for possums, so he moved it onto the back wall of their house, and they left them alone. His **fruit fly traps** are made from plastic milk bottles painted yellow, with two holes, and containing water, sugar, vanilla and cloudy ammonia. (I'm still trying to decide if I want yellow milk containers hanging all around my yard... hmm, we'll see).

Of particular interest, as we toured his garden, I thought, firstly, was the tall, **pyramid**

shaped support for their climbing beans. The shape, Roman reminded us, was historically and spiritually powerful, and practically it both provides good support and allows a shady undercarriage for plants needing some shade (see picture). There was also his "semi-automated rainwater harvesting system", using the rain running off the roof of all the units, into three tanks that he picked up for a song, and utilising the semi-automatic string over the roof, tied around a brick, to unplug the drainpipe outlet when the tanks are full.

Also interesting were the **chickens**, which council had informed him were not legal, being vermin attracting...until Roman presented them with a letter signed by people in their neighbourhood community saying they would welcome the chickens as beneficial to everyone. The Spurs are great sharers, so their neighbours would benefit in lots of ways, as they do with the backyard barbecues: 15 to 20 pizzas are usually turned out for one of their social gatherings.

The **bees** were another story, not being any around when Roman and Jana first arrived here. He soon remedied that, going to the Beekeepers' Club and reading a book to learn everything he could about them, before embarking on his own hives. In the first year, with just one hive, they had 160kgs of dark, thick honey, like molasses, which was "divine", according to Roman. He's progressed to ten frames now, having added another two boxes, and their bees pollinate not just their garden, but the whole neighbourhood now. Also, they harvest more than honey: there is also pollen, royal jelly, wax and propolis. By the way, he told us that a queen bee can lay more than two thousand eggs a day! Furthermore, bees are amazingly adept at communicating with each other, a few going out in the morning and bringing back samples of pollen to share with the others, and doing a dance to show them which direction to go!

Once again, Roman assured us that this garden supplies fifty to seventy five percent of his family's food needs, so he doesn't have to

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Edible Weeds - Part 2

By Dorothy Coe

Notes taken from John Palmers talk a few weeks ago at the Botanical Gardens (plus I did some extra research on the internet)

Herb Robert

Research has revealed Herb Robert is a source of germanium, a valuable element to the body, as it has the ability to make oxygen available to the cells. More oxygen, at cell level, means the body has the opportunity to fight disease by its own powers, and healing can take place quickly. Actions: astringent, antibiotic, adaptogen, antiviral, styptic, tonic, diuretic, digestive, sedative, antioxidant.



Amaranth (Pigweed)

There are many Amaranth species. I don't know if all varieties are edible so do some research before eating. The leaves and the seeds can be eaten. Good substitute for spinach. Amaranth contain oxalic acid so only eat in low quantities. However Amaranth has many nutrients and health benefits.



Purslane

This plant has rounded, succulent, leaves and a reddish stem. It's loaded with antioxidant vitamins like vitamins A and C, and also contains healthy omega-3 fatty acids. Purslane is antibacterial, antiscorbutic, depurative, diuretic and febrifuge. Use as alternative to spinach. NOTE: Another plant which looks very similar to Purslane is "Hairy-stemmed spurge" which is a poisonous plant so be careful!



Fat Hen / Lamb's Quarters / Goose Foot / Wild Spinach

Another alternative to spinach. Fat Hen, is probably named because chickens get fat from eating it. It grows faster and absorbs nutrients more efficiently than any crop, and can grow in almost anything. That plus the fact that it is also a rich source of nutrients makes it one of the most useful plants that there is.



Leaves and seeds can be cooked and eaten. Lambs Quarters is a purifying plant and helps to restore healthy nutrients to the soil if need be.

Leaves, shoots, seeds, flowers are edible. Saponins in the seeds are potentially toxic and should not be consumed in excess. Also contains some oxalic acid so eat in small quantities.

It is also a good source of Niacin, Folate, Iron, Magnesium and Phosphorus, and a very good source of Dietary Fiber, Protein, Vitamin A, Vitamin C, Vitamin K, Thiamin, Riboflavin, Vitamin B6, Calcium, Potassium, Copper and Manganese.

Wandering Jew

The edible wandering jew weed is NOT the same species as the popular house and garden plant. This edible weed is rapid growing, chlorophyll- dense plant which are often nutrient-rich and apparently has a very pleasant taste and can be eaten raw – good for green smoothies and salads.



Another Great Weed

Radium Weed - DO NOT EAT – but the milky sap from the stems can be used on the skin to treat the common skin cancers.

Caution should be taken when using this so please do your own research before you try it.

Lebanese cress

Often used in salads or ground into pesto this perennial plant has carrot flavoured leaves and is often used as garnish. It grows to a height of 40cm and needs a shady position to grow.



Gotu Kola

Plant this hardy perennial in a semi-shade position. Gotu Kola only grows to about 7cm high. Gotu kola is also used to treat bacterial, viral, or parasitic infections such as the common cold. Gotu kola is also used for fatigue, anxiety, depression, psychiatric disorders, Alzheimer's disease, and improving memory.

Other uses include wound healing, trauma, and circulation problems, varicose veins, and blood clots in the legs. Some people use gotu kola for sunstroke, tonsillitis, fluid around the lungs, jaundice, systemic lupus erythematosus, stomach pain, diarrhea, indigestion, stomach ulcers, epilepsy, asthma, anemia, diabetes, and for helping them live longer. Avoid taking by mouth if you are pregnant.



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Continued from pg 19 - Edible Weeds

Hydrocotyle / Pennywort

The leaf looks almost identical to Gotu Kola, so don't get the two confused. This plant grows low to the ground and is a creeping plant. Often grows in shady areas. Can be eaten raw or cooked.

**Black Berried Nightshade**

Unfortunately, there's considerable confusion over the popular name "deadly nightshade." The plant most commonly referred to as "deadly nightshade," is *Atropa belladonna*, which is a highly unpleasant and toxic hallucinogen. However "Black nightshade," *Solanum nigrum*, on the other hand, is edible. The leaves and tender shoots can be boiled in the same way as spinach and are eaten. The berries, when ripe can also be eaten. NOTE: John Palmer did say Do NOT eat the berries when they are green as they are poisonous until they ripen.

**Slender Celery – Wild Carrot**

Slender celery - it has very thin leaves and is in the celery family. I tried to research this weed but there is little information about it on the internet but I think it must be a common weed as I have it growing in my garden. I occasionally eat the thin leaves.



Caution should be taken when using edible weeds so please do your own research before you use them.

Continued from pg 7 - Propagation

- Light exposure - some seed requires light as well as moisture & warmth etc.
- Hormone, Chemical and Nutrient treatment – to promote germination.

Propagation from Spore:

- Sow fresh spore lightly in tray of sterile, fine, moist propagation mix.
- Cover (glass), place in shady, cool position until plantlets have formed.
- Remove cover, grow-on until plants are big enough to be handled.
- Pot out, newly potted plantlets must be placed in shaded, humid position.

Pollination: double fertilisation (in order to form a complete, viable seed).

- First: Produces the (diploid) Embryo -- forming root and shoot.
- Second: Produces the (triploid) Endosperm – the food source for embryo growth.

Questions:

Q. Can you use honey in place of cutting powder?

A. Yes - put raw and unheated honey on the bottom cut of the cutting.

Q. What would be an easy propagation method for beginners?

A. Woody perennials eg. lavender or rosemary or edible hibiscus, & do it by layers.

Ian: You can put a little nick in the branch and insert a grain of eg wheat to keep it open. As the grain germinates it releases root promoting hormone to the nicked area.

Q. Which part of a stem (Ian was holding a mulberry stem) has the best chance of forming roots?

A. The tip is often too soft, so the centre of the stem is best, where it's thicker, but still juvenile – cut just below the colour change.

Q. Is it better to have several small pots to plant propagations in or one larger one with several plants in?

A. it's easier to control the moisture in a larger pot than several tubes.

How would you plant clivea seed?

A. Plant seeds such as cliveas just below the surface, in ordinary potting mix.

Q. What root stock is best for grafting?

A. It has to be compatible, eg don't put citrus onto mulberry; it has to be within the same genus. The root stock is chosen for disease resistance & strong growth habit in various weathers during the year.

Q. Why do you have Seasol on the table?

A. Seasol can be used to soak cuttings in to strengthen them, using normal spray strength (as per directions on container). Take it with you in bucket & place cuttings in it immediately.

If you have further questions, Ian is very happy to answer them from his extensive experience, either in the meeting or one on one. It was very generous of him to give of his time both in his careful preparation, and in sharing his specialised knowledge with us that night.

Gardening on the Gold Coast & Thereabouts

November is not one of our biggest planting months, but despite the best mulching efforts, those voracious summer weeds persist. There are routine sowings to be made, and bed rotation and preparation must be continued.

Vegetables:

Pumpkins, melons, cucumbers and squash should be planted this month. A trick with these plants is to select the patch six months before planting and use it as a compost heap, digging lots of it in well before sowing. Make concave mounds and, when the seed has germinated, water around the roots and not by overhead spray. The risk of mildew will be reduced.

In particular, keep the lettuce and tomatoes moving with those fortnightly feeds of liquid fertilizer, remembering that zestful plants are far less susceptible to disease and insect attack.

Pawpaws: Are showing their flush of summer growth and it is advisable to have seed sown by the end of November. There are options with the pawpaw – they can be easily propagated from the seed (the fresher the better) of the non-hybrid types or they can be purchased as bi-sexual and hybrid models. However, all demand well-drained soil. Plant out in February or March. Earlier plantings tend to grow too tall for comfort.

If you have propagated male and female pawpaws, remember that one male is required for pollination of seven females. During spring and summer, fertilize and/or top-dress every two months for large, flavoursome fruit.

FRUIT TREES December - January

Custard apples: Hand-pollination of Pink Mammoth and Hillary White.

Figs: Keep water up and mulch well.

Low chill stone fruit: Prune trees. Apply organic fertiliser with sulphate of potash – 1 kg for a mature tree and ½ kg for young trees.

Lychee: Peak water needs. Cover trees with net for protection from fruit piercing moth, birds and bats. Fertilise with an organic fertiliser with sulphate of potash – 1 kg for a mature tree and ½ kg for young trees. Harvest only when fruit on the pendant stalk are sweet and full colour.

Mango: Net trees or bag fruit to protect from birds and beasts.

Passion-fruit: Apply 1 kg organic fertiliser with sulphate of potash. Keep up the water.

Paw-paw: Apply organic fertiliser with sulphate of potash – 1 kg for mature trees and ½ kg for young trees. Apply a copper based spray or leaf microbes for black spot control.

Persimmon: Apply organic fertiliser with sulphate of potash – 1 ½ kg for mature trees.

Strawberries: Keep well watered to form new runners for next year. December is the time to mark old strawberry plants. Watch for their new runners to develop. This makes it easier to define plants when you are ready for new planting.

Bananas: Keep them well watered.

Citrus: Water tree well. Keep up pest oil spray for citrus leaf miner.

FRUIT TREES November

Custard Apple: Increase irrigation. Mulch trees. Apply fertiliser with Sulphate of Potash - 1kg-mature trees, 1/2kg-small trees.

Figs: Pruning should be done. Figs only produce on new wood or new season's growth. Keep well mulched and watered.

Lychee: Peak water needs.

Low chill stone fruit: Use fruit fly control programs. When fruiting is finished and harvested, prune trees.

Mango: Peak water needs.

Passion-fruit: Prune. All dead parts to go. Keep up the water.

Paw-paw: Increase irrigation. Apply 20 gms per sq m of organic fertiliser.

Strawberries: Keep well watered to encourage runners for next year.

Bananas: Have one plant with fruit on, one half grown and one sucker. Discard all others. De-sucker plants by cutting down to centre with a sharp knife taking the centre out and add 1teaspoon of kerosene in the well. Apply fertiliser, 1kg/stool.

Citrus: Keep up the water. Spray with pest oil for leaf miner. Paint trunks with a white waterbased paint.

Brisbane Organic Growers Handbook

VEGETABLES

NOVEMBER:

Asian Veg, *Artichoke*, Beans (French), Capsicum, Choko, Cucumber, Eggplant, Gourd, Lettuce, Luffa, Melons, Marrows, Mustard Greens, *Okra*, *Peanut*, Pumpkin, Radish, Rhubarb, Rockmelon, Rosella, Spring onion, Snake Beans, Squash, *Sunflower*, Sweet corn, Sweet potato, Tomato, Turnips, Watermelon, Zucchini.

DECEMBER:

Asian Veg, *Artichoke*, Beans (French), Capsicum, Choko, Sweet corn, Cucumber, Eggplant, *Gourd*, Lettuces, Luffa, Marrow, Mustard Greens, *Okra*, *Peanut*, Pumpkin, Radish, Rhubarb, Rockmelon, Rosella, Spring onion, Snake Beans, Squash, *Sunflower*, Sweet Potato, Tomato, Watermelon, Zucchini.

JANUARY:

Asian Veg, *Artichoke*, Beans (French), Capsicum, Choko, Sweet corn, Cucumber, Eggplant, *Gourd*, Lettuces, Luffa, Marrow, Mustard Greens, *Okra*, *Peanut*, Pumpkin, Radish, Rhubarb, Rockmelon, Snake Beans, Spring Onions, Squash, *Sunflower*, Sweet Potato, Tomato, Watermelon Zucchini.



QUOTE: *One person's weed-filled lawn is another person's salad bar.*

HERBS

NOVEMBER & DECEMBER

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

Perennials & Bi-Annals: 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.

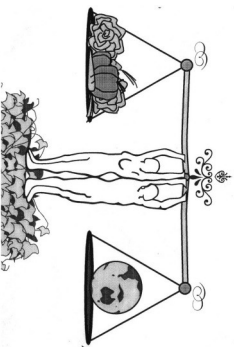
Perennials & Bi-Annals – Catnip, Ceylon Spinach, Chicory, Chilli, Chives, Comfrey, Perennial Coriander, Echinacea, Fennel, Hyssop, Lavender, Lemon Balm, Licorice, Lovage, Marjoram, Mint, Mushroom Plant, Oregano, Parsley, Rosemary, Sage, Salad Burnet, Stevia, French Tarragon, Winter Tarragon, Thyme, Upland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

Cont'd from pg 17 - Club Visit - Spurtopia

work much at his job of sustainable design engineer of buildings, and has more time with family and friends. Most important, he feels, is to be happy and healthy, and do whatever excites us the most. It was certainly a trip worth taking! Many thanks to the Spurs for opening their garden to us and sharing all their knowledge and very practical tips.

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 15 January 2014