

**OUR NEXT MEETING: Thursday 19th November** 

Month plant some basil

14-15 Fruit Trees, Vegetables, and Herbs

A visit to the Nerang Aquapon-

National Biological Farming

Conference and Expo

ics Teaching Unit

#### **Notice Board**

- 1. To promote organic sustainable food raising for home gardens and farms.
- To foster research into improved methods of organic farming and gardening.
- 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 - \$1each 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

#### 2015 Committee

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	Judy Reiser

Newsletter Contributions: Contributions and ideas welcome. Send in a photo of what's going on in your patch. Deadline for contributions is the **second Monday** of the month. Send your content to Dorothy webprint@onthenet.com.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

#### October 2015

Overdue: Barbara Talty (58), Lise Racine (151), Val Sier (349), Josh Walker & Chris Viehbock (371), Sue Beckinsale (373), Roger Peterson (330), Scott McCormack (334), Warren & Bev Carlson (87), Peter & Leanne Dickfos (260), Jan Guest (307), Geraldine McDonald (354), Jun Yoneda (374), Graham & Flora Dunne (375), Jasen Pankhurst (376), Henry Blonner (108), Denise Goodwin (335), Ros Griffith (378)

**October:** Glenn & Joan Jones (266), Darrell & Marion Williams (310), Amy Lukens (356), John Palmer (357), Denis Byrne & Sandra Ridolfi (380), Virginia Brown (381), Lynn Tilley (382), Evelyn Douglas (383)

**November:** Paul & Maria Roberson (4), Megan Keeler (358)

#### Thanks to Contributors this month: Diane Kelly, Jill Barber, Rachael Lebeter,

Dorothy Coe, Lyn Mansfield.

Last newsletter can be downloaded from the site at **goldcoastorganicgrowers.org** 

#### **Upcoming Guest Speakers**

#### **Upcoming Speakers**

**November** – Don't forget, as our last meeting of the year, November will be another opportunity for Members Only to present. Rachael has a short cooking demonstration lined up, but if you have anything else interesting or useful to share in 5-10 minutes, please let Rachael know so that she can book you in!

I know how much we all enjoyed hearing about the different interests and perspectives of our very knowledgeable members in June, and it is your participation that makes these meetings such a success.

#### Workshops

#### **Aquaponics Basics**

Nerang Aquaponics Study Centre presents a workshop on **Saturday 17th Oct, 9.30am**,

Please **RSVP to Neil** by Wed 14th Oct for catering purposes. 0437 377 471 or nerangcommunitygarden@gmail.com

Cost: \$5 - Morning tea provided

Address: Nerang Community Garden Located in Country Paradise Parklands 231 Beaudesert-Nerang Road, Nerang

#### **Gold Coast Permaculture Workshops**

**24 Oct** Small space gardening / Self

watering gardening

28 Oct Getting ready for Summer

**5 Dec** Christmas Party

For more information contact Lyn Mansfield at Gold Coast Permaculture

M: 0409 645 888

E: lynmansfield14@bigpond.com

## Sept Guest Speaker on Gardening for the Birds - By Rachael Lebeter

The closely clipped turf, surrounded by manicured shrub roses and camellias, with the white stone, Italianate bird-bath in the center, is a familiar image of respectable suburbia. We have all seen yards like this. It does the right things – it has flowers, sheltering bushes, it has a bird-drinking fountain for heaven's sake. And yet it remains sterile, almost devoid of life. 'What more invitation do the damn birds want?' we wonder.

In September, we were joined by Lyn Reilly, a representative of Birds QLD, who provided an insight into just what it is that is missing from the aforementioned picture. Lyn has been a bird-watcher for at least 20 years. seeing over 45 different species of birds visit her own slice of suburbia in Runaway Bay. So what is so different about Lyn's yard? It goes without saying that she does not own a cat, but more importantly, rather than manicuring her yard, Lyn gardens for the birds who, like me, prefer things a little more haphazard and unkempt. Lyn's presentation was a highlight of the year for me, and I feel like it was a lesson in garden design, permaculture and native wildlife all rolled into one.

Australian birds and plants have evolved over thousands of years in the symbiotic relationship of pollinator and provider. It is through really understanding this relationship, and ensuring that we have sufficient sources of shelter, food and water in our gardens, that we can encourage birds to come and to stay. The first, logical step is to plant local natives to attract our local natives. For example, the ubiquitous orange-flowered shrub grevilleas provide nectar for lorikeets and honey-eaters, but these hybrids are second to the true natives like the 6 meter high grevillea banksia, which also sets seed palatable to rosellas and king parrots, should they be in the neighborhood. For Gold Coast specific native plant advice, Lyn recommended "Grow Natives", published by the Friends of the Regional Botanic Gardens (another of

Lyn's interests), the details of which are listed below.

When planning for birds, there are 4 main habitats that should be provided: open areas, shrubs, tree canopies and wet areas. The edges between these zones are the most important, as in nature there is significantly greater biological diversity where different types of plants meet. Birds should be protected from pesticides and predators, and should be able to move between the various zones without exposing themselves, for example the tops of shrubs should reach the bottom of the tree canopy (also very important for fledglings when learning to fly) and bird-baths should be surrounded by protective shrubs, with a variety of access points.

Open areas are often lawn and there is actually much more benefit for native birds in seeding grasses than there are in prostate ground covers such as creeping Grevillea Royal Mantle. Native grasses and wildflowers can make a great wilderness display, and letting some of the lawn seed is a great excuse not to mow!

Shrub areas are the most important part of the garden, giving birds both food and shelter. In small gardens, a few dense but prickly plants like Grevillea Honey Gem and Prickly Moses, provide small birds with privacy, shelter for resting and nesting, and nectar. Islands of shrubs in open spaces can provide a visual feature and a haven for birds, while hedges can be used to create "garden rooms" and extra edge zones. "Drifts" of the same species are more natural, but can be denser than occur in the wild if you irrigate.

Shrubs which attract native birds include: grevilleas, particularly "original species" like grevillea banksia; bottlebrush; haikia; banksia; native fuchsia; and wattles (acacia) which provide no nectar but do give pollen for protein and seed pods, which are popular with seed eaters like King Parrots.

<u>Tree canopies</u> are also important. They, too,

provide food and shelter, but their most important function is to act as beacons to attract passing birds. Once birds find your garden, they will regularly return to their "food track" to see what is in season. Lyn recommended the plunkett mallee, a multi-stemmed eucalypt which is quite small but attractive to birds.

Wet areas should also be included if birds are to frequent your garden. Seed-eaters need to drink, and nectar-eaters will also appreciate a place to wash off the sticky nectar. Wet areas can take any form, as long as the water is relatively reliable, clean (don't use detergents or soaps to clean the bath), there is an open space for taking off, shrubs for shelter and protection from cats. Some birds may also appreciate stick-bridges for a warier approach to the water. It may take them some time to find a new bath, but if it meets these criteria. birds will certainly continue to return once they do. Even a dam can be made more birdfriendly through the addition of logs and rocks for perching, islands for nesting and a variety of depths.

In addition to garden design tips, Lyn also shared some of her insight into the needs of our feathered visitors. With regard to food, a little research can lead to a range of natives that will flower over the course of the year. Birds will eat bird seed, even when they do not need it, but it causes aggression, health problems and may lead to over-population. Nectar-feeders, in particular, have died from wearing away the feathers on their tongue from eating too much bird-seed and then being unable to eat their normal diet.

If you wish birds to stay more permanently, they will also need nesting sites. These can take a variety of forms, including holes, mudnests, twig-nests or hollows in trees. If you do not have tree hollows, it is possible to make nesting boxes (see the websites below for species-specific designs). These are designed specifically for the species you hope to attract (aim for something you see regularly!) and it is necessary to remove the nesting material of any unwanted homemakers. Indi-

an mynas (the brown ones; turns out that the noisy grey ones, the noisy minors, are actually natives, albeit annoying ones!) are a tad more difficult to deter, and a baffle which prevents them flying into the nest may be necessary. Birds also appreciate nesting materials such as paperbark, leptospermum, mud-puddles, spider webs and even old fabric or hair clippings. Nesting boxes should be 5-6 meters up, protected from predators, wind, rain and direct sun.

I asked Lyn what we should do once we have a nesting box. How can we attract a particular bird to come and visit? Lyn's response really summarized gardening for the birds, and the difference between the lush bush we saw in her garden and the isolated stone bird-bath I pictured at her neighbours. Consider your whole garden with the birds, and their need for shelter, food and water, in mind. Then build it, and they will come.

For additional information:

Friends of Gold Coast Regional Botanic Gardens sell the "Grow Natives on the Gold Coast" handbook for \$10.

I have a copy of Lyn's speech and some of the Bird QLD brochures and information sheets if anyone would like to see them.

For a variety of plans for species-specific nesting boxes, try <a href="https://www.birdlife.org.au">www.birdlife.org.au</a>
Other useful websites include: <a href="https://www.birdsinbackyards.net">www.birdsinbackyards.net</a> and <a href="https://www.floraforfauna.com.au">www.floraforfauna.com.au</a>

#### A visit to the Nerang Aquaponics Teaching Unit By Rachael Lebeter

#### Paradise Found

A visit to the Nerang Aquaponics Teaching Unit

If you are wondering where you can find Neil Ross, our long-time GCOG member and head supplier of yacon tubers, look no further than the idyllic Country Paradise Parklands on a Saturday morning. The Nerang Aquaponics Teaching Unit is open to visitors from 10am and Neil will be there, busily trimming the lush greenery, planting seedlings and feeding the fish, all to the relaxing gurgling of this rather productive "water-feature".

Since Neil and his enthusiastic crew got the Aquaponics Unit set up earlier this year, I have wanted to have a look at what they are doing. Admittedly, dragging myself anywhere except the garden on a Saturday morning is a bit of a feat, so it took me over 6 months to get there. And now that I have been, I am definitely kicking myself for not going sooner.

If you, like me, rarely venture north of Nobbys, you may not know about Country Paradise Parklands, a defunct functions center that has been bought by the Council and turned into a community hub. In addition to the Community Gardens and Aquaponics Teaching Unit, it hosts a variety of community groups and projects, including a RiverCare nursery, an animal rescue and a saw-dusty Men's Shed where power tools whine.

The Community Gardens there are some of the best I've seen – lush, green, well-tended and with broccoli and broad beans of a size and quality that has made me seriously reconsider my soil care! While I don't live anywhere near Nerang, and have as much garden as I can happily care for on my parents' beautiful property, they were enough to make me consider, briefly, getting a bed there. And, for members, the Gardens also run a variety

of classes in their community center, including an Introduction to Aquaponics which is being run by the Neil and his mates on Saturday the 17<sup>th</sup> of October.

The Nerang Aquaponics Teaching unit is a great project run by a surprisingly small group enthusiasts, many of whom also dabble in GCOG. The unit is made from primarily recycled and donated materials, making it a great example for those of us on a budget, and there are a range of system types on display. In addition to the more traditional up-cycled hydroponics set ups, there are units made of PVC pipes, and recycled IBCs, which the group will also provide to aquaponics novices for a small fee. Many traditional plants, such as beautiful lettuces and herbs, are being grown, but there are also sizable radishes and some more experimental crops as well. There is even an aeroponic system being developed, where plants will create aerial roots which are served by a timed spray of nutrient-dense water - a particularly promising option for carrots and root veg which has not previously been grown very successfully in container systems.

If you turn up on a Saturday morning, Neil and the other creators of the Aquaponics Unit are on hand to give you a tour and answer any questions. I am currently setting up an Aquaponics unit at Miami State High School, so I had a list of questions about the systems as long as my arm, which Neil answered gallantly. After the tour I had come up with a further round, which were also answered!

If you have any interest in aquaponics at all, I cannot emphasise enough just how helpful it was to see a functioning system. It has actually resulted in a (so far) functioning mini-unit which I made for the kids – something I suspected was never actually going to happen until my visit – complete with lettuce! And really, the drive to Nerang was worth it just to see the beautiful Community Gardens and listen to the meditative burbling of the system for a bit!

# Regenerating Our Soils' National Biological Farming Conference and Expo

#### 6 to 8 November 2015 Southern Cross University, Lismore NSW, Australia

The key objective of the conference is to elevate the discussion of best-practice, sustainable agriculture and offer farmers and agribusinesses educational and networking opportunities.

Our goal is to provide an affordable forum that will advance biological farming systems and address issues of productivity and sustainability.

The conference will run over three days and include Tours and various sessions from a number of speakers including International speakers:- Gary Zimmer, Bob Shaffer and Leilani Zimmer Durand, world leaders in the field of Biological Farming.

Visit the Soilcare website for further details. http://www.soilcare.org/

#### Pre-conference Tour One:

Taste of the NSW Northern Rivers - Departs from Southern Cross University Sub-tropical Horticulture - Avocados, Australian Bush Foods, Custard Apples, Coffee, Pecans and Macadamias

**Friday, 6 Nov 2015**, 8.30 AM to 4.00 PM, \$95.00 + GST (includes bus, morning tea and lunch

#### Pre-conference Tour Two:

SOFT AGRICULTURE - Organic Grazing, Cropping, Compost and Biochar Production Friday, 6 Nov 2015, 9.00 AM to 4.00 PM \$65.00 + GST (total \$71.50) includes bus, morning tea and lunch

#### **Post Conference Workshop One**

Gary Zimmer and Leilani Zimmer Durand 'Biological Farming Bootcamp - The Six Principles

This workshop is well suited to farmers new to biological farming as well as those who have already incorporated biological farming practices into their farm management. This is an opportunity to ask questions in a small group setting.

Monday, 9 Nov 2015, 9.00 AM to 4.00 PM Southern Cross University, Lismore, NSW \$100.00 + GST (total \$110) includes morning tea. lunch and afternoon tea

#### Post Conference Workshop Two

**Bob Shaffer** 

'Composting for Vineyards, Orchards and Other Farms'

This workshop will cover the basics of composting on-farm as well techniques to elevate the quality of compost for experienced hands at composting. This is an opportunity to ask questions in a small group setting.

Monday, 9 Nov 2015, 9.00 AM to 4.00 PM Southern Cross University, Lismore, NSW \$100.00 + GST (total \$110.00) includes morning tea, lunch and afternoon tea



## Christmas Showcase in the Garden Saturday 7th November!

This is our third event and we are overwhelmed with the heartfelt support we have received from the local community with over 400 attendees and positive feedback, we are excited to let you know the garden will be hosting a Christmas Showcase in the Garden on Saturday 7<sup>th</sup> November 2015 from 8am – 1pm.

We are currently taking bookings for stalls for this event.

SPONSORSHIP STALL PRICE: \$50.00 STANDARD STALL PRICE: \$30.00 UPCYCLE MARKET LANE (small rug and suitcase, no gazebo): \$15.00

We aim to present a professional, organic festival/market with a sustainable feel and are inviting you to join us for the day. This is a family friendly event for the Ormeau community promoting local, handmade and homemade, fresh food and alternative services.

Once again this event is to support local business with a homemade/handmade/ upcycled/garden style feel in the area, with a relaxed festival/farmers market experience for locals.

Businesses must be in line with The Peachey

Community Gardens philosophy. The garden is a natural environment, organic, environmentally friendly and a natural food source. Please contact us if you are unsure regarding guidelines and we will be happy to help explain.

Here is a list of items that we ask to **not** bring on the day:

- No plastic bags are permitted from stall holders, please supply paper bags or boxes
- No plastic disposable cutlery
- No soft drinks
- No Iollies or junk food
- No plastic i.e. toys, cutlery, etc
- No smoking on the grounds
- No littering, all rubbish must be taken home with you as their bins do not have the capacity for all our rubbish. PLEASE NOTE: Each stall must provide a rubbish bin for the shoppers and take this home with them

#### STALL DRESSING:

All stalls must have a gazebo, table and table cloth and presented to a high standard.

#### SPONSORSHIP:

There are limited Sponsorship spots available for this event. This will assist with the printing and distribution of flyers and advertising. If you are interested in sponsoring this event please email us at: peacheyevents@outlook.com

For more details contact Haley on 040 987 2220.



Enjoy some relaxing tunes in the garden with a hot cappuccino in hand while the kids can run around and you - SHOP!
Bring a mat and picnic lunch and enjoy the live music and atmosphere.

PEACHEY COMMUNITY
GARDEN

WE SUPPORT LOCAL AT CHRISTMAS



Saturday 7th November 8am - 1pm

> cnr McCreadie Street & Tillyroen Road Ormeau

PRIZE GIVEAWAYS
THROUGHOUT
THE DAY

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FOR FAMILIES

Pre-Book in our new
Community
Upcycle
Market Lane

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- \* COB Organics \* Essential Oils \* Organic Teas \*
- \* Natural Felt Products \* Designer Handcrafted Jewellery \* Chemical Free Household Products \*
- \* Soaps & Candles \* Homemade Chutney's \*
- \* Land Care \* Kids Clothing \* Hair Accessories \*
- \* Handmade Gift Cards \* Wired Gem Creations \*

Would you like to book a stall? Contact Haley 040 987 2220









#### Getting to Know ..... A Return Visit to Angie Anderson By Diane Kelly

We moved to our current home about seventeen years ago, and at that time I had just started to take my gardening seriously. I've made plenty of mistakes since then, but I have also learnt quite a bit, and I now gain a lot of pleasure out of my gardening.

So to move to a new home and to start a new garden as an experienced gardener would, I think, be quite a rewarding experience. And that is what Wayne and Angela Anderson and their two children have done.

It has been a year since Angie and her family moved to their new home in the Currumbin Valley, not far from the Tomewin Road turnoff. Their previous property was seven and a half acres of primarily cleared land, with cow paddocks, a very large chook pen, bee hives — and a terraced vegetable garden that, I am sure Angie won't mind me saying, was a definite challenge. But after a lot of research about raising Brangus cattle; a lot of reading about poultry; doing courses on agriculture; and time spent in the vegetable garden, Angie is now able to make the most of her new location.

The new block is larger, and has a lot of bush and rain-forest. The house is set on the top of a hill, and has impressive views to the east along the Currumbin Valley, and peaceful views over the trees to the west. There is undoubtedly lots of wild-life in the hills to the back of the property – although Angie has not seen any koalas in that area, apparently there are trees with koala scratches on their trunks and branches. Down the front of the property, there is a creek where the occasional fish can be caught.



The view to the east, across Currumbin Valley



The creek which runs along the road at the front of the property

As at her previous house, Angie's new vegetable garden is terraced with sleepers. But this time the soil is much improved, with lots of compost (there are two alternating bins in operation) and old wood chips that have turned into rich soil during the past two years. The results include some large tomatoes without a blemish in sight, lots of kale (from which Angie makes green smoothies - ask her for the recipe – they are yummy!), sweet corn, fennel, egg plants, spinach, carrots, beans, cucumbers and coriander. There are also aloe vera, sunflowers, mint, strawberries (grown in bales of hay with compost inserts in the top), garlic and pumpkins. So the garden is doing very well, as Angie applies the knowledge and experience she has gained.

For example, the kale – it has been growing for quite a long time, and now there are a few grubs appearing, so Angie is allowing the four lower leaves of each plant to be used as sacrificial leaves, thus leaving the rest of the plant unscathed.







Angie's original bee-hives – she had just collected three new nuclei – ask her about the swarm!



The home for the native bees – why don't you make one?

We went for a walk down to the front of the property, past the cows and down to the poultry area. The goose made us unwelcome, but I enjoyed seeing the chook pens. Angie has some beautiful poultry, including a silvery-grey rooster, and also twenty-four eggs that were being kept safe by a clucky chook. Angie tested that they were still warm, and mentioned that she would now transfer them into the incubator to hatch.



Angie checking that the eggs are viable

#### Getting to Know ..... (Contd.)



#### Mum and twenty-four potential chickens!

Angie and Wayne have done well with their new home – the actual house is welcoming, being open plan with a large verandah, and large glass doors taking advantage of the view (and because they are up high, no mosquito screens are needed). The garden is doing well – I visited Angie's other home and garden two years ago, and the difference in the quality of the vegetables that are being grown is quite noticeable.

Maybe I'll think about moving house !! .........

### Veggie Swap by Dorothy Coe

If there are any members interested in doing some "veggie swapping", let me know during the meeting or email me at <a href="webprint@onthenet.com.au">webprint@onthenet.com.au</a> so that I can add you to the current list that we are putting together.

#### **Recipes Column**

There are no new recipes for this month but... Do please keep those recipes coming in - your favourite ones, that everyone just loves, maybe that you know were well received on the club supper table. Sharing them is a wonderful gift.

Please email your yummy recipes to Jill for inclusion soon: iillbarber611@gmail.com

Recipe submission deadline is the second Monday of each month.



#### **HERB FARM**

Michael & Sandra Nanka 491 Springbrook Rd MUDGEERABA, 4213

**Opening times:** Mondays, Tuesdays and the 3rd weekend of the month.

9 am - 4 pm

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# If You Just Do One Thing THIS Month ... Grow Some Basil By Diane Kelly

Think basil – think Italian cooking – think tomatoes - think pesto – think "Let's grow some !!"

The aroma is wonderful when you brush past a basil bush, and being part of the mint family, basil is attractive to bees – so grow some near plants that need pollinating. Just six basil plants should provide plenty of fresh leaves from November to March, but because they come in such a variety of leaf form and colour, plant extras as part of your garden borders.

All basil plants prefer warm weather, and virtually stop growing or die once temperatures drop much below 10C. Plants require good drainage, and grow well in moderately fertile soil with a pH between 6 and 7. Harvest tip growth regularly, and remove flower spikes as they appear – this will ensure that the plants put their energy into leaf production, rather than setting seed.

Then, at the end of the season, allow the plants to go to seed. Collect the seeds before they dry out completely, or allow them to self-sow around the garden. When the temperature is sufficiently warm, the self-sown seeds will germinate as volunteer seedlings, which can then be transplanted into pots or garden beds. Basil grows very well in large pots, and so does well on a sunny balcony or patio. Its main requirement is regular watering, and to be fed every three weeks with a liquid seaweed foliar fertiliser.

The principle disease suffered by basil is fusarium wilt – this is a soil-borne fungus often aggravated by parasitic nematodes. Ensure long crop-rotation to prevent fungal build-up in the soil. Grey mould can also be a problem – to counteract, increase spacing to improve air circulation, water early in the morning, and rotate crops.

If not being used immediately, basil leaves can be frozen or dried. Cut the whole plant down to the near the ground to obtain large numbers of leaves – this can be done once or twice, and will encourage fresh young growth. Remember to tear the leaves, rather than cutting them, and never cook basil too long, or else its unique flavour will be lost.

Pesto Sauce: 1. Blend 2 garlic cloves, ¼ cup pine nuts, and 1/3 cup grated parmesan cheese in a food processor to combine. 2. Add the leaves and soft stalks of a medium bunch of basil and process until the basil is chopped and the mixture clumps together. Add 5 tablespoons of extra virgin olive oil and process until combined. Serve with pasta.

And Enjoy!!

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#### **FRUIT TREES**

#### OCTOBER

**Custard Apple:** Increase irrigation. Mulch trees. Apply 2g boron/sqm.

**Figs:** Pruning should be done. Figs only produce on new wood or new season's growth. Mulch well.

**Lychee:** Peak water needs. Mulch. Apply gypsum 20gms/sqm.

Low chill stone fruit: Spring prune new growth. Continue with high irrigation. Prune out water shoots and dense foliage for better size fruit. Use fruit fly control programs, for example netting or an attractant method.

**Mango:** Peak water needs. Apply organic fertiliser with sulphate of potash, 1kg for larger trees and 1/2kg for smaller trees. Spray with copper based spray or leaf microbes for anthracnose per fortnight.

**Passion-fruit:** Plant out new vines. Pruning carried out this month. All dead parts to go. Keep up the water.

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

**Strawberries:** Apply small amount of organic fertiliser with sulphate of potash, about 10g / plant. Keep up with fish emulsion or kelp spray weekly.

**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.

**Citrus:** Keep up the water. Add lime or gypsum. Mature trees 1/2kg, 1/4kg for small trees.

#### **NOVEMBER**

**Custard Apple:** Increase irrigation. Mulch trees. Apply fertiliser with Sulpate 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**

#### OCTOBER:

Artichoke, Asian Greens, Asparagus, Beans (French), Beetroot, Capsicum, Carrot, Celeriac, Chilli, Choko, Cucumber, Eggplant, Gourd, Kale, Lettuce, Luffa, Marrow, Melons, Mustard Greens, Okra, Peanut, Pumpkin, Radish, Rosella, Shallots, Squash, Sunflower, Sweet Corn, Sweet Potato, Tomato, Zucchini.

#### **NOVEMBER:**

Artichoke, Asian Greens, Beans (French & Snake), Capsicum, Chilli, Choko, Cucumber, Eggplant, Gourd, Kale, Lettuce, Luffa, Marrows, Melons, Mustard Greens, Okra, Peanut, Pumpkin, Radish, Rhubarb, Rosella, Shallots, Squash, Sunflower, Sweet corn, Sweet potato, Tomato, Zucchini.

# Three Figs Café & Greenbird Gallery

- Locally made delicious food
- Big range of coffees and teas
- Old farmhouse setting
- Shady gardens and landscaping
- Handmade gifts & homewares

Open Wed-Fri 8am-2pm, Sat-Sun 8am-4pm The Ecovillage, 639 Currumbin Creek Rd Currumbin Valley

For bookings phone Mirella 0419 170 654

"An enjoyable experience on so many levels

– lovely ambience, yummy food and coffee,
interesting things to see and buy.

Don't miss it!"

GC Visitors Guide 2013

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.

#### **HERBS**

#### **OCTOBER**

**Annual:** Basil, Borage, Calendula, Dill, Herb Robert, Italian parsley, Misome, Mizuna, Giant Red Mustard, Mustard Lettuce, Nasturtium, Rocket.

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

#### NOVEMBER:

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

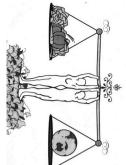
Perennials & Bi-Annuals: Catnip, Ceylon Spinach, Chicory, Chilli, Chives, Comfrey, Perennial Coriander, Echinacea, Fennel, Hyssop, Lavender, Lemon Balm, Licorice, Lovage, Marjoram, Mint, Mushroom Plant, Oregano, Parsley, Rosemary, Sage, Salad Burnet, Stevia, French Tarragon, Thyme, Upland Cress, Watercress,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

#### **NOVEMBER & DECEMBER**

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

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

# GOLD COAST ORGANIC GROWERS Inc.



NEWSLETTER

# Meetings held:

3rd Thursday of the Month

# Cnr Guineas Creek Road Meeting place:

Elanora, Gold Coast & Coolgardie Street

# Next meeting:

Thursday 19 November 2015