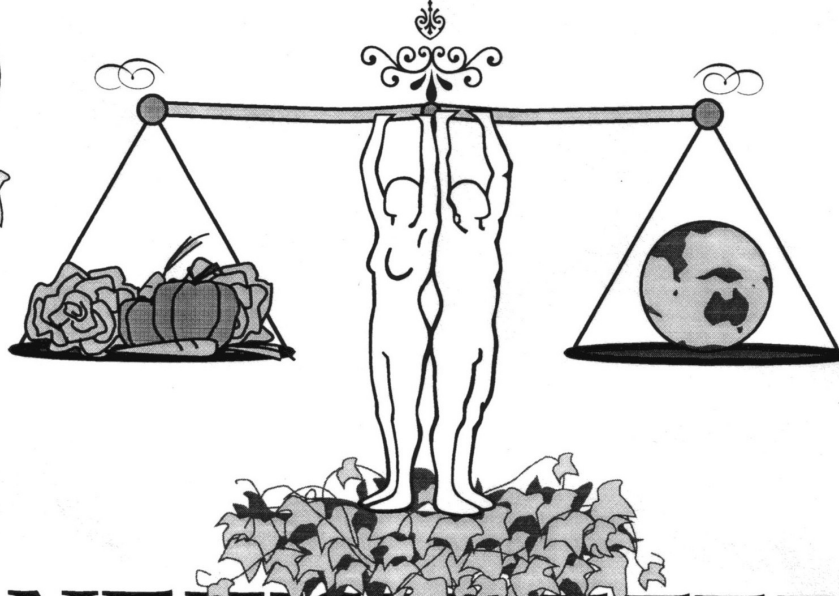


GOLD COAST ORGANIC GROWERS Inc.

Established 1999



NEWSLETTER

Volume 14

SEPTEMBER 2011

Issue 9

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OUR NEXT MEETING: Thursday 20 October

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

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

Meetings Held: 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 send cheques (payable to GCOG) to Diane Kelly - or just pay at the door.

Seed Bank: \$1.50 ea.

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

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

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

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

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

2011 Committee

<i>President</i>	Maria Roberson (07) 5598 6609
<i>Vice President</i>	Lise Racine (07) 5533 9505
<i>Treasurer</i>	Diane Kelly (07) 5522 7444
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<i>Trip Co-ordinator</i>	Justin Sharman-Selvidge (07) 5539 3973
<i>Librarian</i> <i>Library Assistants</i>	Heather Ryan (07) 5534 4047 Pauline Behrendorff & Greg Wiltshire
<i>Seed Bank</i> <i>Seed Assistant</i>	Peter Seymour-Smith (07) 55965678 Scott Godfredson
<i>Supper</i> <i>Co-ordinator</i>	Jenny Davis (07) 5599 7576

Thanks to other contributors:
Diane Kelly, & Dorothy Coe.



Notice Board

Membership Renewals

Overdue: David Wyatt, Helen Wainwright, Lise Racine, Elizabeth Dolan, Ron Campbell, Patricia Barton, Renato Morandini, Peter & Jan Fleming, Shelley Pryor, Peter & Leanne Dickfos, Jacqueline Zantiotis, David Novakovic, Hermann Vorster, Jill Barber, Justin & Vanessa Sharman-Selvidge, Geoffrey Williams, Lyn Mansfield, Jan Guest

September: Mel Kidd, Henry Blonner, Neil Ross, Owen Brown

October: Greg & Val Sbeghen, Roslyn Griffith, Glenn & Joan Jones, Gai Morrow, Darrell & Marion Williams

Guest Speakers

Sept: Gina Winter, Medicinal Herbs

Oct: Bonni Yee on micro-organisms

Nov: TBC

Dec: No Meeting

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

Website:

www.goldcoastorganicgrowers.org.au

Facebook: www.facebook.com/gcorganic



HERB FARM

Michael & Sandra Nanka
491 Springbrook Rd
MUDGEERABA. 4213

Opening times

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

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www.herbcottage.com.au

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Community Gardens

Want to be part of a community gardening project? Community gardens are a great way for residents without their own garden, or those who want to be part of a community gardening project to get out and use their green thumb.

If you would like to grow your own vegetables, fruits, herbs or flowers, and want to get outdoors and interact with like minded green thumbs, the community gardens may be for you.

To find out where your nearest community garden is established simply email: communitygardens@goldcoast.qld.gov.au

Edible gardening workshops

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

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

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

Miami Organic Farmers Market

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

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

NaturallyGC Program

Gold Coast City Council's NaturallyGC Program has some great activities running throughout the year, many of them of interest to organic gardeners.

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

Small space and balcony gardening

When: Saturday 8 October

Time: 2-3pm

Where: Ashmore Community Garden, Glenmore Park East, Cnr Glenmore Drive and Ashmore Road

Introduction to organic gardening

When: Saturday 12 November

Time: 2-3pm

Where: Loders Creek Community Garden, Olwen Park (Loders Creek), Olsen Avenue

Small space and balcony gardening

When: Saturday 10 December

Time: 2-3pm

Where: Labrador Community Garden, Labrador Park, Olsen Avenue

Remember: Bookings are essential. Places are strictly limited and the program is not able to accommodate people who turn up on the day. **Contact:** Gold Coast Permaculture 07 5539 3973 or permaculturegc@gmail.com

Gold Coast Permaculture Workshops**Introduction to Organic Gardening****SEPTEMBER****Date:** 17th September**Time:** 11am-12noon**What's On:** Fermenting Food for beginners**Date:** 24th September**Time:** 10am-11am**What's On:** Making you own fertilizer and soil foods**Time:** 11am-12noon**What's On:** Cooking Sub-tropical vegetables**OCTOBER****Date:** 1st October**Time:** 10am-11am**What's On:** Growing mushrooms at home**Time:** 11am-12noon**What's On:** Jams, compotes and syrups**Date:** 8th October**Time:** 10am-11am**What's On:** Introduction to organic gardening**Date:** 15th October**Time:** 10am-11am**What's On:** Looking after chickens**Time:** 11-12noon**What's On:** Dairy-making workshop**Cost:** \$10 per workshop**Where:** 270 Ferry Rd Southport

Bookings required - Contact Gold Coast Permaculture 5539 3973 or email permaculturegc@gmail.com

**Sustainable Gardening Workshops
Composting and Worm Farming**

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

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

10th September - Nerang Library, Corner White and Price Streets

15 October - Robina Library, Robina Town Centre Drive

19 November - Banksia Park Community Centre, Hope Island

10 December - Joan Park Community Garden, Southport

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

Herbal Skin Care

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Ph: 07 55339505

Email: lise@theherbalgardener.com.au

Postal: 12 Benaroon Crt,
Tallebudgera



WORKSHOPS

HERBS FOR COMMON AILMENTS

“Herbs; Natures Medicine”

Wander around the herb garden identifying and discussing some useful herbs and weeds. Helpful handy hints on natural healing solutions for sniffles, colds, sore throats, scrapes, cuts, bruises, bites, stings, itching, sunburn, conjunctivitis, ear aches, chicken pox, scarring, digestion, diarrhoea, arthritis, memory, stress and more. This class shows you how easy it is to use herbs simply to relieve a range of complaints.

When

Saturday 10th September 2011

The class runs for 4 hours from 9.30am to 1.30pm, with Morning Tea at 11 - 11.30am. Try to arrive 10minutes prior to have a cuppa and settle in.

Cost

\$45 this includes a booklet of information on herbal remedies for everyday ailments, herbal weeds, and easy to grow herbs that offer a multitude of uses and some simple recipes, as well as morning tea of herbal delights.

What to bring

A hat as we will be spending some time in the garden.

Where

Mudbrick Cottage Herb Farm 491 Gold Coast Springbrook Road Mudgeeraba.

Book online at www.herbcottage.com.au or call 07 5530 3253



WORKSHOPS

HERBAL TINCTURE MAKING

“Herbs The First Medicine”

Harvest and gather fresh herb to tincture, capture the herb while it is at its best and preserve it for later use. Learn how to make both fresh and dried herb tinctures with the correct alcohol percentage giving a potent long lasting remedy. This class goes through the process step by step each person having the opportunity to make a tincture for themselves to take home.

When

Saturday 8th October 2011

The class runs for 4 hours from 9.30am to 1.30pm, with Morning Tea at 11 - 11.30am. Try to arrive 10minutes prior to have a cuppa and settle in.

Cost

\$65 this includes a booklet on how to make herbal tinctures from fresh and dry herbs, outlines the calculations and percentages needed for a long list of herbs, as well as morning tea of herbal delights. You also get to take home the tincture you made on the day.

What to bring

A hat and closed in shoes as we will be spending some time in the garden. A calculator (if you have one).

Where

Mudbrick Cottage Herb Farm 491 Gold Coast Springbrook Road Mudgeeraba.

Book online at www.herbcottage.com.au or call 07 5530 3253



**Life Changing Documentaries,
Workshops and Seminars**

FILM SCREENINGS

ANIMA MUNDI

"SOUL OF THE WORLD"

"The era of cheap energy
is coming to an end."

David Holmgren

When: Monday 3rd of October

Time: 6.30pm

Where: Paradise Room - rear of the Gold Coast Arts Centre (facing the Lake + Canals)

Cost: \$15 (Club members receive **20% discount** - **NOTE:** To receive the **discount** you must purchase tickets **online** and enter the customer code: "**VIP**" when purchasing tickets.

Will you survive the transition of human industrial civilization happening now due to peak oil and climate change? Can you see the forest for the trees, the earth for the dream, the universe for the seed?

Anima Mundi is an innovative documentary about the planetary animal called Gaia and the human animal we deny, we deny at our own peril, yet a peril that is perfect in design.

Fabulous **organic food** and **wine** will be available from **5.45pm** when the doors open. After the screening our panel of experts will discuss the issues raised by the film, and field questions from the audience.

Please **consider the environment** before printing your ticket as we have a complete list of names at the door. Thank you.

**One of Australia's largest private
Japanese gardens on our doorstep**

Tani Tei En (Valley Garden) is the grand passion of its owners Bob and Evelyn Marshall. The spectacular property features a 2,000 square metre Japanese Garden, with a Tea House cantilevered over a lake and waterfall, making for a haven of serenity. The Japanese garden was completed in 2006, and its construction took more than five years. The 11-acre Tani Tei En site is part of a



subdivided dairy farm in the beautiful Currumbin Valley and the original milking shed is still on the property.

A Fringe Tree *Chionanthus Retusus* is sure to be looking its best at the Open Garden weekend, along with many different coloured Louisiana irises both in the dam near the house and the Japanese Garden.

Tani Tei En incorporates many different garden styles - formal, rainforest, cottage and of course the stunning Japanese Garden. A circular sandstone garden and interesting metal sculptures add to its many pleasures.

Thousands of rainforest trees (many native to the region) have been planted around the garden, and provide a wonderful backdrop to the manicured lawns.

Garden address: TANI TEI EN, 519 Currumbin Creek Road, Currumbin Valley

**Open Sat 8th and Sun 9th October
10am to 4.30pm
Admission \$6 (free under 18)**

Brisbane Organic Growers' Fair

If you've ever wondered how to garden organically or if you're just curious about the real benefits of eating organically, the 26th annual Brisbane Organic Growers Fair in Windsor, Brisbane is where you should head.

When: Sunday 2 October 2011

Time: 9am to 3pm

Where: The Peace Hall, 102 McDonald Road, Windsor (under the Albion overpass near the Albion train station)

Parking: Limited parking is available on site, but ample parking can be found in surrounding streets.

The fair spreads from the Albion Peace Hall, 102 McDonald Road Windsor, under the Albion overpass and into the neighbouring park, with produce stalls, demonstrations, information and BOGI members to access for all your organic queries. There will also be a BOGI café serving freshly cooked organic sausages, cakes, quiches, salads, tea and coffee.

Organic growing also means using environmentally sustainable practices without artificial fertilisers or chemical pest control. Come along and find out about worm farms, chook tractors, no-dig-gardens, making compost and growing your own vegetables.

Seasoned organic growers will be on hand to welcome inquiries on how you can start your own organic patch (you don't need an area any bigger than a patio pot). BOGI members relish showing their practices to the public and say there is no question too silly to ask - and their expertise in keeping gardens healthy during drought and water shortages will be particularly valuable.

Train travelers to the fair will find it on the western side of the Albion Railway station.

Stall Holders

The 2011 fair will, as always, be a great chance to spread the word about the benefits of Organic Growing and Organic Living to the wider community. Stall holders participation in the Fair play an important part in making this Annual event a success.

We welcome your application to have a Stall at our Fair.

- The cost of a stall is \$25.00 for Members or \$30.00 for Non-Members.
- Stall Sites will be approximately 2.5 metres.
- Tables will be available for hire for \$15.00 each.
- Stallholders must be set up by 8.00am and all vehicles to be removed from the area by then.
- Each stallholder must complete a Stallholder Application Form and return with Stall Fee by Friday 9 September to the 102 McDonald Road, Windsor, Brisbane.
- Brisbane Organic Growers Inc reserves the right of refusal.

Please do not hesitate to contact the fair convenor with any queries.

For more information on the fair and on organic growing in general, contact:

Organiser: Graeme Crombie
Phone: (07) 3298 6137 or Email:
bogifair@bogi.org.au

Prostate Awareness Twin Towns & Tweed Coast

Just a click away:
www.prostateawarenessaustralia.com or
contact Ross Davis for more info:
rossco12@bigpond.com



Stimulating seeds for best germination

Certain types of seeds need to be stimulated and shocked out of dormancy before they will germinate. Some cold-climate plants need an artificial cool time (called stratification) for germination to occur. This is an adaptation to prevent seeds from germinating until the last of the cold weather is over, so that late frosts or snow don't harm the young seedlings. Other seeds respond to heat or smoke (which is in effect the stimulation of a bushfire or drought. Hard seed coats can prevent plants from germinating by keeping out air and water – two vital ingredients in the process of germination – and the seeds will therefore need to be chipped or rubbed with abrasive paper (a process called scarification) before sowing.

Planning check-list

When planning and designing your garden, consider these factors:

- Which direction does the garden face and what will you use it for?
- How much time can you realistically spare to work in the garden?
- Will you use it to sit in and, if so, what time of the day?
- Will children use it? What age are they, and how will they use it?
- Will you want to entertain in the garden, and how many people?
- Do you want flowers, and do you want them for cutting?
- Do you want a lawn, and what will you do on the lawn?
- Do you want one or more trees, and will you use them for shade?
- Do you want a water feature, and if so, will you want fish?
- Do you want to grow vegetables and fruit?

Source: The Garden Book, Murdoch Books



First aid for bee stings & wasp stings

- Bees: Remove the sting by scraping it sideways. This reduces the chance of more venom being released. Wipe the affected area clean. Apply a paste of bicarbonate of soda (baking soda) and water to the sting site. Wrap a bag of ice in a towel and hold it over the sting.
- Wasps: Daub the sting area with cider vinegar. Wrap a bag of ice in a towel and hold it over the sting.

Nettles mean fertile soil

Stinging nettles are a sign of fertile soil. For an organic liquid fertilizer, fill a bucket of water and add a bunch of nettles. Allow the nettles to rot down 2-3 weeks. Use the resulting liquid as a nutrient-rich foliar spray, which is also useful against aphids, black-fly and mildew.

Source: The Garden Book, Murdoch Books



Gold Coast Sustainable Living Market

Opening Late 2011

Expressions of interest....

Calling all green/sustainable/organic/
Australian made businesses.

For further details contact
Kym OConnell - 0413 672 940

Natural Fertilizers

There are three main plant foods – nitrogen, phosphorus and potash, and any fertilizer will primarily provide these three in various proportions.

Nitrogen is the most essential plant nutrient and is responsible for green growth. It is created almost entirely by decaying organic material, although legumes (peas, beans, clovers, lupins) draw nitrogen from the air and transfer it to the soil via nodules on their roots. Too little nitrogen and a plant will be stunted, yellowing, and slow to grow. Too much and you will have lush, sappy shoots and foliage at the expense of flowers or fruits. Nitrogen leaches out of soil quite quickly, so needs constant replacement, but because it acts very fast there is a temptation to apply too much too often. By far the best source of nitrogen is from organic material like compost or manures, added to the soil rather than the plant. This will also make the soil much better able to hold moisture and store nitrogen for longer. Adding very fresh compost material like strawy manure, freshly chipped woody stuff, or fresh grass cuttings will actually deplete the soil of nitrogen because they will use nitrogen as part of the process of composting.

Phosphorus supplies phosphates to plants, which they need to develop strong roots and to promote germination. It is needed in much smaller quantities than nitrogen but the effects of phosphate deficiency can be very similar to those of nitrogen deficiency. However a blue-green tinge to mature leaves, with a tendency to drop early, is a good sign. It is much more prevalent in acidic soils than alkaline ones and adding lime to an acidic soil will help enormously. But if the soil is rich in organic material and has a moderate pH, this should not be a problem.

Potassium in the form of potash is essential for all plants but particularly for fruiting crops, potatoes, tomatoes and alliums. In a soil with very low potash levels plants may show a brown fringe on their leaves looking like scorching, a yellowing of the veins of leaves,

and general stunting and die-back. Fruits fail to ripen and potatoes will turn black when cooked. Potash is released from well-made compost and on a good loam with plenty of organic material incorporated into it there should not be a problem. But a deficiency is much more likely in very sandy soils that leach quickly. Wood ash, comfrey and seaweed are good sources of potassium.

Source: *"The Complete Gardener" Monty Don*

Calendar Quotes August/September 2011

One of my friends gave me a "Garden Calendar", and here are some of the quotes from it:

August 25

Be sure to stop and smell the roses and the hyacinths, lilies, lavender and posies.

August 26

When the sunflowers droop their heavy heads, it's time to roast the seeds.

August 28

A weed is merely a plant in the wrong place.

August 31

Nothing inspires my daydreams quite like a packet of seeds

September 6

He that plants trees loves others beside himself

September 8

Take rest; a field that has rested gives a beautiful crop

Source: *Diane Kelly*

September In Your Patch

September is a fantastic time to be alive for us gardeners! The chill is almost gone from the mornings, and the afternoons are getting longer. Blossoms are bursting and you can smell spring in the air wherever you go. If you have been hibernating through winter now is the time to get out and into it.

Improve Your Soil

Prepare your Yummy Yard for spring planting by improving your soil. Lightly dig over the soil popping in plenty of organic matter including top-notch compost and well rotted manure. Don't forget to mulch the beds with a straw mulch. This bed will be awesome come planting time... and you will have the greatest Yummy Yard in the street!

Try some colour

Why not try some lovely colour in your patch as well like nasturtium, snapdragons, phlox, petunias, marigolds (French) and celosia. They are great at attracting pollinators and beneficial insects to your patch, and they look fantastic as well. Now is the time to plant some sunflower seeds. Find a sunny spot where you would like to see some happy sunflowers later in the year and plant the seeds to double the depth of the seed. Cover lightly with dirt and wait... they'll be popping their heads up in no time!

Citrus Gall Wasp

Check your citrus trees for gall wasp and remove affected sections by pruning well below the gall. Don't compost this, just pop it in a bag and toss it in your normal bin. This is your absolute last chance to do this before they hatch out and take over the world, so don't put this off!

Mulch Now!

Top up mulch on your vegie patches, herb gardens and ornamental beds. Choose a sustainable, low environmental impact mulch, one that will enrich your soil as it breaks down.

Look after your tools

On really cold days, why not head out to the shed and sharpen, clean, oil and maintain your garden tools. Sounds tedious, but it's really rewarding, and will save you cash and plant illness in the long run.

Indoor Plants

Now is a great time to re-pot your Indoor Plants. Give them a bit of a feed with a seaweed tonic afterwards to keep them happy.

Below you will find more information that is specific to different regions and climates in Australia.

Warm Areas

- Spring into it! There is so much ready to go, so why not plant some rocket, silver-beet, spring onions, Chinese cabbage, mizuna, lettuce, tatsoi, zucchini, pumpkin, leeks, capsicum, cucumber, eggplant, tomatoes and watermelon.
- In the herb patch, pop in some parsley, sweet basil, chamomile, dill, coriander, marjoram, oregano, catnip and thyme. Also try mint, but keep it in a pot, as it has a tendency to take over.
- Feeling fruity? It's time to plant passion-fruit, paw paw, avocados, banana, citrus and macadamias. If your tastes are a little more exotic, try putting in a guava... they're tough plants and the fruit is sensational!
- Consider a green manure crop to add some life and love to an overworked patch. At this time of year, try millet, lab-lab, amaranth or mung bean. This will improve your soil incredibly and you'll find it well worth the effort! Green manure crops like faba beans, barley, lupin, wheat or field peas are also good to go now.

Source: *Sustainable Gardening Australia*,
www.sgaonline.org.au

COMPANION PLANTING FOR SEPTEMBER

Plant	Companions	Function	Foes
Asparagus	Tomatoes, Parsley, Basil		
Beans	Potatoes Carrots, Cucumber, cauliflower, summer savoury, most other vegetables and herbs.		Onions Garlic Gladiolus
Beetroot	Onions, Lettuce, Cabbage, Silver beet, Kohlrabi		
Basil	Tomatoes	helps repel flies and mosquitoes	Rue
Brassica	Aromatic plants, sage, dill, camomile, beets, peppermint, rosemary, Beans, Celery, Onions, Potatoes, dwarf zinnias.	Dill attracts a wasp to control cabbage moth. Zinnias attract lady bugs to protect plants.	strawberries, Tomatoes
Carrots	Lettuce, Peas, Leeks, Chives, Onions, Cucumbers, Beans, tomatoes, wormwood, sage, rosemary		Dill in flower and being stored with apples
Celery & Celeriac	Chives, Leeks, Tomatoes, Dwarf Beans		
Chives	Carrots	grown beneath apple trees will help to prevent apple scab; beneath roses will keep away aphids and black-spot. Deters aphids on lettuce and peas. Spray will deter downy and powdery mildew on gooseberries and cucumbers.	Peas, beans
Cucumbers	Beans, corn, peas, radish, sunflowers		Potatoes, aromatic herbs
Dill	Brassica's	Dill attracts predator wasp for cabbage moth.	
Fennel		(not F. vulgare or F. officinale) repels flies, fleas and ants	Most plants dislike it
Leek	Onion, celery, carrot		
Lettuce	tall flowers, carrots, radish, onion family	Flowers offer light shade for lettuce	
Melon	Radish		
Parsley	Tomato, asparagus, roses	Deters rose beetle, improves tomato and asparagus.	
Potato	Beans, cabbage, marigold, horseradish (plant at corners of patch) eggplant, sweet alyssum.	Alyssum attracts beneficial wasps and acts as a living ground cover	Pumpkin, squash, cucumber, sunflower, tomato, raspberry
Pumpkin	Corn		Potato
Sweet Corn	Potatoes, Peas, Beans, cucumbers, pumpkin, squash	Corn acts as a trellis for beans and beans attract predators of corn pests.	
Turnip	Peas, nasturtium, lettuce, cucumbers		



VEGETABLES

SEPT: Amaranth, Artichoke, Asian greens, Bush beans, Ceylon spinach, Climbing beans, Capsicum, Carrot, Choko, Sweet corn, Cucumber, Eggplant, Gourd, Lettuce, Luffa, Marrow, New Zealand spinach, Okra, Peanut, Potato, Pumpkin, Radish, Rhubarb, Rockmelon, Rosella, Spring onion, Silverbeet, Squash, Sunflower, Sweet Potato, Tomato, Watermelon, Zucchini.

OCT: Amaranth, Artichoke, Bush beans, Ceylon spinach, Climbing beans, Snake bean, Sweet corn, Capsicum, Carrot, Choko, Cucumber, Eggplant, Gourd, Lettuce, Luffa, Marrow, New Zealand spinach, Okra, Peanut, Pumpkin, Radish, Rhubarb, Rockmelon, Rosella, Spring onion, Silverbeet, Squash, Sunflower, Sweet Potato, Tomato, Watermelon, Zucchini.

HERBS

SEPTEMBER

Annual: Basil, Borage, Calendula, Chamomile, Coriander, 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.

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.

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

Planting in September

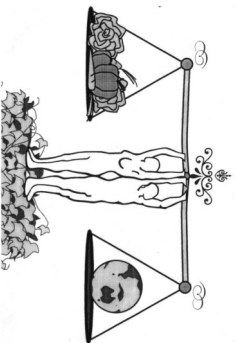
Amaranth	Plant in garden.	Harvest from December
Asparagus	Plant in garden.	Harvest from 24 months
Artichokes	Plant in garden.	Jerusalem = Harvest from Feb Globe = Harvest from August
Beetroot	Plant in garden.	Harvest from December
Borage	Plant in garden.	Harvest from December
Cabbage	Start undercover in seed trays and plant out in 4-6 wks.	Harvest from December
Capsicum	Start undercover in seed trays and plant out in 4-6 wks.	Harvest from December
Carrot	Plant in garden.	Harvest from January
Celery	Start undercover in seed trays and plant out in 4-6 wks.	Harvest from February
Chilli	Start undercover in seed trays and plant out in 4-6 wks.	Harvest from December
Chinese cabbage	Plant in garden.	Harvest from December
Climbing beans	Plant in garden.	Harvest from December
Cucumber	Plant in garden.	Harvest from December
Dwarf beans	Plant in garden.	Harvest from December
Eggplant	Start undercover in seed trays and plant out in 4-6 wks.	Harvest from January
Fennel	Plant in garden.	Harvest from January
Leeks	Plant out (transplant) seedlings.	Harvest from January
Lettuce	Plant in garden.	Harvest from December
Melons	Start undercover in seed trays and plant out in 4-6 wks.	Harvest from December
Mustard greens	Plant in garden.	Harvest from November
Okra	Start undercover in seed trays and plant out in 4-6 wks.	Harvest from January
Parsnip	Plant in garden.	Harvest from February
Potato	Plant in garden.	Harvest from February
Pumpkin	Plant in garden.	Harvest from January
Radish	Plant in garden.	Harvest from November
Rhubarb	Plant in garden.	Harvest from 12 months
Rocket	Plant in garden.	Harvest from November
Shallots	Plant in garden.	Harvest from January
Silverbeet	Plant in garden.	Harvest from December
Spring onions	Plant in garden.	Harvest from December
Sweet Potato	Plant in garden.	Harvest from January
Sweetcorn	Plant in garden.	Harvest from January
Turnip	Plant in garden.	Harvest from November
Yam/Oka	Plant in garden.	Harvest from January

Preparing for October

Amaranth	Plant in garden.	Harvest from December
Asparagus	Plant in garden.	Harvest from 24 months
Beetroot	Plant in garden.	Harvest from December
Borage	Plant in garden.	Harvest from December
Cabbage	Plant out (transplant) seedlings.	Harvest from December
Capsicum	Plant out (transplant) seedlings.	Harvest from December
Carrot	Plant in garden.	Harvest from January
Celery	Plant out (transplant) seedlings.	Harvest from February
Chilli	Plant out (transplant) seedlings.	Harvest from December
Choko	Plant in garden.	Harvest from April
Climbing beans	Plant in garden.	Harvest from December
Cucumber	Plant in garden.	Harvest from December
Dwarf beans	Plant in garden.	Harvest from December
Eggplant	Plant out (transplant) seedlings.	Harvest from January
Globe artichokes	Plant in garden.	Harvest from August
Horseradish	Plant in garden.	Harvest from February
Jerusalem Artichokes	Plant in garden.	Harvest from February
Lettuce	Plant in garden.	Harvest from December
Marrow	Plant out (transplant) seedlings.	Harvest from January
Mustard greens	Plant in garden.	Harvest from November
Okra	Plant out (transplant) seedlings.	Harvest from January
Potato	Plant in garden.	Harvest from February
Pumpkin	Plant in garden.	Harvest from January
Radish	Plant in garden.	Harvest from November
Rocket	Plant in garden.	Harvest from November
Rockmelon	Plant out (transplant) seedlings.	Harvest from December
Silverbeet	Plant in garden.	Harvest from December
Squash	Plant out (transplant) seedlings.	Harvest from December
Sweet corn	Plant in garden.	Harvest from January
Sweet Potato/Kumara	Plant in garden.	Harvest from January
Taro	Plant in garden.	Harvest from May
Tomatillo	Plant out (transplant) seedlings.	Harvest from December
Tomato	Plant out (transplant) seedlings.	Harvest from December
Turnip	Plant in garden.	Harvest from November
Watermelon	Plant out (transplant) seedlings.	Harvest from December
Yam/Oka	Plant in garden.	Harvest from January
Zucchini	Plant out (transplant) seedlings.	Harvest from November

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 20 October 2011