

Next meeting: Wednesday 8th November 2017

ROGI News

Doors open at 6.15 so members can visit the library, stalls and seed bank or just have a chat before our meeting starts. Please be seated by 7pm ready for the speaker.

Salvation Army Church
Cnr McDonald Rd & Macarthur St
ALEXANDRA HILLS

Admission

Members: Gold coin
Visitors: \$5

Please bring a plate of food (savoury/sweet or nibbles and preferably home-made) for supper after the meeting.

Tea/coffee provided.

You are very welcome to provide a **quality plant** to help share interesting plants with other members (**see p16**).

Remember to bring a bag/box/basket to take home your items.

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Beautiful and edible, and flowering now. The flowers of society garlic (*Tulbaghia violacea*) are attractive both in the garden and as a garnish to spice up a salad, a snack, a soup or a savoury meal.

The mild garlic flavour is said to not cause bad breath, hence the term 'society'.

A perennial, it grows to 30cm and flowers from spring to autumn.

They will quickly fill a space and can become crowded—just separate them and give the surplus away. An easy-to-grow plant with many uses.

Backyard Burblings

What a wonderful month we've had with all the rain watering our gardens and filling rainwater tanks. Here in Birkdale, we've had 162mls during October and the garden is showing the effects of having adequate moisture for a change.

It was great to have a timely talk from Dan Williams at our last meeting about mulching products that can conserve water and improve our soils. I'm sure we all learned a lot about the various products available for us to buy so we can mimic what happens naturally.

It reminded me about a recent camping break at Booloumba Creek in the Conondale Ranges. We went for a long hike, and noticed again how the bush is dependent on mulch for its regeneration. Huge trees that had fallen naturally, or in storms were being returned to the forest floor through the actions of insects, fungi and microorganisms. It may take many years, but eventually the result is more soil to support new life.

The same process on a minor scale happens in our gardens if we keep them well mulched and the soil covered.

For those who have neither the time, the strength, or the inclination to mulch

their gardens on a regular basis, this month's guest speaker offers some of the solutions. Colin Parnell from Earthlife, literally, has liquid solutions to help build your soil structure, improve the fertility of the soil and control some of the weeds.

As we near the end of the year – (the November meeting is our last ordinary one for this year) it is time to start thinking about the Christmas Feast once again. This year it will be held on December 13th in place of the usual meeting. See page 14.

Make sure you keep the date free and book your place at the table. The Christmas Feast is free for members but you are welcome to bring a guest for \$10 pp.

Again **bookings are essential** as numbers are limited. Once again it promises to be a feast of mostly organic produce.

While we are anticipating a sumptuous free feast, it is good to remember other people in the wider community may be less fortunate. The Salvation Army, in whose church we are having this feast is planning to give out Christmas Hampers for those in need. Therefore, we would request donations for their hampers from ROGI members. A list of needed items will be provided beforehand is on page 14.

Please feel free to contact me via email juliageljon@gmail.com or 0401466631

Happy Organic Growing
Julia Geljon



Coming Events

Nov	Wed 8	ROGI meeting	
	Sun 12	Garden Visit	See p 14
	S & S 18 & 19	Tropical Foliage Festival	See p 9
Dec	Tues 5	Herb Society meeting	
	Thurs 7	Brisbane Organic Growers (BOGI) meeting	
	Wed 13	ROGI Christmas meeting	See p 14
Feb	Thurs 1	BOGI meeting	
	Tues 5	Herb Society meeting	
	Wed 13	ROGI—first meeting for 2018	

Membership Information

- **Cash** payment at ROGI meeting
 - **Cheques** made payable to *Redland Organic Growers Inc* - pay at meeting or to PO Box 1257, Cleveland 4163
 - **Direct Deposit** BSB 633000. A/C 136137296 Bendigo Bank Capalaba Central
- IMPORTANT!** Reference- Your initials and surname are essential to identify who has paid.

When paying your fees online, please be sure to complete a membership renewal form online at <http://www.rogi.com.au/renew-membership.php>

Member Category	Members Renewing For 2017	New member/s joining in...			
		Jan-Mar	Apr-Jun	Jul-Sep	Oct17-Dec18
Single	\$30	\$30	\$22.50	\$15	\$37.50
Family*	\$50	\$50	\$37.50	\$25	\$62.50
Pensioner Single**	\$20	\$20	\$15	\$10	\$25
Pensioner Couple**	\$30	\$30	\$22.50	\$15	\$37.50

Family - two (2) adults residing at the same address and their children under eighteen (18) years

** Please provide evidence of **pensioner** status to claim discount

November Meeting

Rock Minerals

Everyone knows the term 'rock minerals' – but how do they work?

Colin Purnell from *Earthlife* at Toowoomba will explain why every gardener should add rock mineral products when planting. His journey began 21 years ago when farmers, experiencing a '10 year drought', sought better ways to hold moisture in the soil. They questioned soil and plant scientists and microbiologists. Rock minerals added life to depleted soil - was there a way to make this non-soluble product available to plants?

They came up with a recipe, trialled it on broadacre farms, and then in pots in a nursery. When plant production doubled, Colin knew they had found success.

He won't give away the secret recipe but he will tell us how to grow nutrient dense food that's not so vulnerable to insect attack.

Rock Minerals for ALL Soils
100% Guaranteed to Work
Microbial
Rock Minerals
GARDEN MATE
100% Natural Soil & Plant Conditioner

Earthlife
Garden Care
VEGAN
FRIENDLY

✓ LOOSENS CLAY, SWEETENS SOIL
✓ FAST ACTING
✓ USE UP TO 50% LESS WATER
✓ SAFE FOR AUSTRALIAN NATIVES
Use for Soil Conditioning & When Planting Flowers, Vegies, Shrubs, Trees and Pot Plants
4Kg

Unfortunately, Shane will no longer be selling organic produce at our meetings. We will miss him, the produce and his advice. Ashley from Mt Cotton Organic Farm will be inside the hall with his selected produce for sale. Remember - bring your reusable bags.

Rocky Point Mulching

Notes from Dan's talk last month:

- They also have a separate company *Green Fingers* which supplies growing media in bulk.
- Mill mud and organic compost returns to farm to improve nitrogen utilisation
- Windrow turner turns compost weekly
- Utilise pallets and waste timber
- Use clinker burnt coal from Mater hospital furnaces
- Mulch used as coloured mulch
- 70 acres at Woolgoolga
- "Use what the industry uses"
- From our farm to the home garden
- Actually make the product themselves
- Happy to take feedback
- Starting a rebranding project
- Sustainability and future focus:
 - Aldi recycle heat-treated pallets into black mulch
 - Commonwealth Games food waste going to Rocky Point and returning to council as product
 - Aquaport business using waste water Gold Coast City Council
 - Hospitality food waste from Coast will eventually produce own energy
 - Anaerobic digestion producing energy and water and fertiliser and
 - maybe growing food in greenhouses in future

Experiment: growing Roma tomatoes in pots using various growing media

In 2016, whilst looking for the ideal soil or potting mixes for growing tomatoes, I compared a well known organic potting mix (OPM) with my own mix made of previously-used potting mixes enriched with organic fertiliser and was disappointed with the performance of the OPM.

This year I purchased a metre of organic soil from a local landscape supplier which tested far too alkaline to grow vegetables in. It tested about 9-10 according to my test kit. The supplier insisted that it was slightly acidic and said that pH test kits were not that reliable.

Before using too much of it in the garden I thought I would compare it with a couple of well-known potting mixes.

For the purpose of the comparison I lowered the pH of the organic soil to about 8, according to my test kit, before using it. This is still too alkaline for tomatoes which prefer a pH of 6-6.8.

At that time I had supplies of Rocky Point Coco-Pro, recommended by Capalaba Produce for my dwarf citrus. From discussions with the manufacturers I understand it has a pH of 5.8 to 5.9 and has proved ideal for a variety of applications including blueberries, which normally require a lower pH.

For the purpose of the experiment the base growing media used were Coco-Pro, Organic Soil mix to which was added blood and bone and Nutri-Tech Gold Fertiliser, Organic Soil Mix without any added fertiliser and finally OPM. There was another pot with

old soil, but it didn't amount to anything.

I used this order because, at the time of potting out the seedlings, that was their order in height. All were potted out into 18 litre pots with the exception of OPM which was so much smaller that it had to be planted in a 8 litre pot initially before being re-potted into an 18 litre pot.

To all base mixes were added Nutri-Tech Instant Humus, Boron, Rock Dust and Potassium Silicate. All plants were drenched in Nutri-Tech Stimulate before being repotted and were watered in with Nutri-Tech Seachange and Liquid Gypsum. All received periodic application of Liquid Organic Fertiliser and Fish and Kelp.

At the time of writing this most had not quite finished fruiting but there are signs of fresh growth appearing and I may get a second crop from some of them. Disregarding that, these are my observation to date.

The plant grown in -

- **Coco-Pro** was the first to fruit and was the first to finish fruiting. It will produce the second largest crop.
- **Organic Soil mix to which was added blood and bone and Nutri-Tech Gold Fertiliser** was the second to bear and will be the second one to cease. It will have a larger crop than the plant in Coco-Pro, but not by much. I think this is because the fruit were a little larger.
- **Organic Soil Mix** was the third best performer and will produce about half the crop of the best two performers.
- **OPM** was the worst performer

Garry Bromham

See photo over page ...



Success with tomatoes

Version two

by Ann Roffey

In the June edition of ROGI News, I wrote about my octogenarian friend's love of growing tomatoes, and how he successfully grows them in pots.

John is continually striving to perfect this method, and recently gave me some more tips, which I will share with you now.

To reduce waste, he reuses the medium he has grown his tomatoes in. From the large 45-50cm pot, he empties the contents into a wheelbarrow and discards about two buckets. He then replaces this with the following:

- ½ bucket of aged cow manure (break up any big lumps)
- 1 bucket of compost
- 1 bucket of premium potting mix
- 2 good handfuls of blood and bone
- 1 small handful of rock minerals
- He also adds ½ -1 bucket of chopped up Mustard Red Giant to cope with nematodes and as a green manure.

Note that this mix is going to sit for a couple of weeks so that the Red Mustard will break down completely before the tomato is planted. Mix well and return to the pot. Keep damp for 1-2 weeks, and then add a couple of large handfuls of dolomite for calcium (apparently if you add at the same time as the cow manure they will react).

Sometimes it is hard to find the Mini Roma tomatoes. John loves this variety, because they hang in a bunch like grapes and are easy to bag against fruit fly.

This month, after enquiring at a local nursery and being told they usually only stock

them in winter, I rang a few Bunnings stores and successfully got them ordered in. I picked them up on the day of delivery, and had first choice before they even hit the shelf!

Replant your newly bought Mini Roma tomato from the small 125mm pot into a larger 20cm pot with a good quality potting mix and some blood and bone. Water every day, and do not prune any of the branches – you should try to have 4-5 branches by the time the plant reaches maturity. Water the tomato with sulphate of potash every few weeks as the flowers are setting.

Then repot into the larger 45-50cm pot, and tie the branches onto bamboo stakes, bagging fruit to ward against fruit flies.

As the plant needs a huge amount of nutrition, 5 in 1 or Triple Boost can also be watered in, as needed.



CocoPro	Organic	Old	Organic	Organic
	Soil +	Soil	Soil	Potting
	B&B +	(disregard		Mix
	Nutritech	this one)		
	Gold			

This photo was taken early in the experiment, but the plants actually performed in this order —CocoPro and Organic Soil + amendments were almost even in their output of tomatoes.

Share waste

Share waste is a great modern way of connecting and helping the environment.

It connects people who wish to compost their kitchen scraps but may not have the means to do so but they know there is a better thing to do with them.

Using this app can get their green waste to a neighbour who is already composting or can compost more.

It is a great way to divert waste from landfill while getting to know the people around you!

It is easy to do if you have a smart phone (apple or android) and can be done on your computer to sign up to connect with your neighbours.

ShareWaste put Alice and Bob together. Whenever Alice fills her kitchen-scrap bucket she messages Bob and arranges a drop-off. Bob gets more scraps for his compost and in turn more soil for his plants. And every now and then they grab a cup of coffee or tea and have a nice chat

<https://sharewaste.com/>



This is Alice. She lives in a unit and loves to cook veggies. She's concerned about the waste she produces but has no space for a composter.

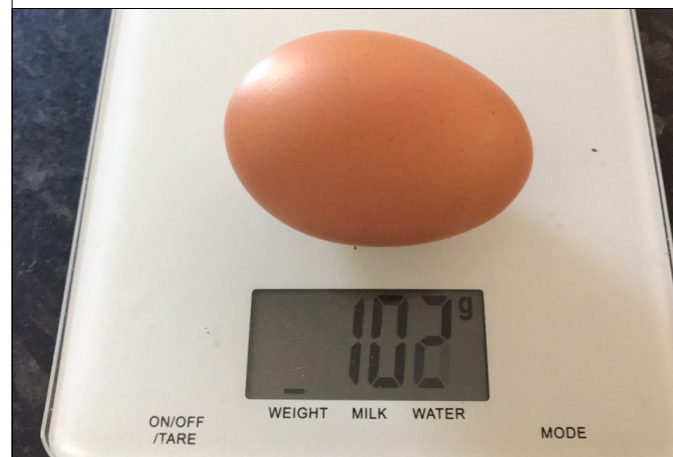


This is Bob. He has a backyard and he grows veggies. He's composting and using the soil to nurture his plants. Bob wouldn't mind getting some extra scraps for his compost to get more soil.

Large eggs



Those brown commercial laying hens can sure push out whopper eggs! Above are two from Jill's hens—80g and 100g. Below from one of Gennaro's hens. 'Jumbo' eggs weigh about 60g on average—12 making a 700g carton. A carton of these would be well over 1kg!



Plant of the month - Rosella

Hibiscus sabdariffa

Did you know rosella was grown commercially in Queensland in the early 1900's and we had two factories exporting rosella jam to Europe? Australia selling jam to the Europeans!!

Rosellas are annual and members of the mallow family. It is native to Africa where in the savannah they eat the leaves, grind the seeds to make flour and of course use the calyxes.

They grow best in warm temperatures, loving sub-tropical areas. They are best sown in spring and take about 12 weeks to start flowering. Rosellas need a bit of space as they are a bushy, herbaceous shrub which can grow to heights of two metres and one metre wide.

In the Redlands we plant rosella in spring and they'll start flowering in January - February, with harvest from March - May. Harvesting causes latent buds to develop and extends the flowering life of the plant. Something I learnt today is that rosella; same as cotton, rice, soybeans and marijuana, are called photoperiodic plants or "short-day plant" which means that it won't begin flowering until the days are shortening. Who knew there was a name for it?

Rosellas are easy to grow with very few pest problems, hardy and productive. Most soil types are suitable provided they are rich and well-drained. Plenty of water is needed to maintain growth, flowering and fruit development, mulching is always beneficial.

Three to four plants is all that is needed to produce a good crop for things like jam, syrups and sauces for one year for yourself and gifts through the year

In the seed bank we don't have any seed but we do have some seeds in *Plant your Own* which is a free activity at the meeting. Just come up to the seed bank and we will help you plant your own rosella plant.

Sharr Ellison



Above: Rosella leaf and flower (sometimes yellow and sometimes pink) and edible calyx

Other edible hibiscus plants

Top right: **Okra** (*Abelmoschus esculentus*) — edible seed pods

Middle: **Cranberry hibiscus** (*Hibiscus acetosella*) — edible leaves and flowers

Bottom: **Aibika** (*Abelmoschus manihot*) — edible leaves



Edible flowers for summer gardens

A garden of fruit, vegies and edible flowers is a beautiful sight. Don't forget that summer is a prolific growing period here in the subtropics. So, this month I'd like to introduce you to four summer-flowering edible flowers that will colour your patch.

Daylillies are the first and favourite summer flower that springs to mind for me. I've had a love affair with daylilies since I was a head horticulturist at a large local nursery where they were hardy and colourful.

These flowers just keep on giving, day after day in the most difficult conditions. They are perennials, and most will keep some leaf over winter. They begin flowering as the days heat up.

As the name suggests, each flower blooms for one day, but there are plenty more waiting in each spike. There is at least 1000 years of edible daylily history, with consumption as medicine and food in Chinese culture.

They may be eaten as a savoury dish, stir fried with soy sauce, or stuffed with a sweet filling as in my book. Any way, they are delicious, crisp and lightly flavoured. I snack on the petals when I'm gardening!

Roses are the world's most popular flower. Not too many people eat them though and with good reason. Most roses are sprayed with fungicides and pesticides, which we don't want on edibles.

All organically-grown roses are edible, but they are rather papery and chewy to eat the petals fresh. Most will be cooked first.



Daylillies: All parts are edible. Buds (right) and petals (above) of the orange form.



I have a video for making Fragrant Rose Petal Jam on www.ecobotanica.com.au/videos. Give it a try when you have 200 grams of rose petals available. If you don't have enough at once, the petals may be frozen while you build up your stores.

Hollyhocks are a sensation in any garden. Quintessentially 'British Cottage Garden' in feel, hollyhocks are tall annuals with spires of open single or double flowers that resemble camellias. *Summer Carnival* is my variety of choice, as it produces a range of colour and flower form.

Sow them as seed in winter for a summer show and stake them if you are in a high wind area as they grow up to two metres tall.

My favourite way to eat these is snipped into baked dishes such as custards, cakes and biscuits.



Hollyhock flowers

Sunflowers are a must-have in our garden. I battle the cockatoos who think I plant them for their sole consumption and enjoyment!

I plant all sorts of sunflowers, from common black-and-white-stripe seeded ones from the bird food section at the produce store, to the glorious varieties such as *Russian Giant* and *Rainbow* mix. Green Harvest www.greenharvest.com.au have a lovely selection of varieties in colour and size.

I make the petals into a sunflower pesto (recipe in the book), savoury biscuits, and if I have plenty, eat the unopened sunflower heads as you would artichokes.

Any way you grow them or use them, sunflower bring a little joy just seeing them growing, even before the first mouthful. Next month we look at growing edible flowers as companion plants.

Linda Brennan

A ROGI member Linda is an eco-educator and horticulturist, specialising in edibles and organics. Her book: 'A Delicious Bunch, growing and cooking with edible flowers', can be found in bookstores or through www.ecobotanica.com.au Linda is on facebook (adeliciousbunch) and Instagram (ecobotanica) with daily stories and tips.



Tropical Foliage Festival

Saturday 18th November 2017, 8:00am - 3:00pm

Sunday 19th November 2017, 9:00am - 2:00pm

Cleveland Assembly Hall, Smith Street, Cleveland.

This years Tropical Foliage Festival will provide an opportunity for gardeners and collectors to purchase many varieties of tropical foliage plants including new release, rare plants and old favorites offering the best quality cordylines, bromeliads, gingers, costas, heliconias, orchids, palms and much more. Experienced growers and garden experts will be on hand to answer all your questions.

Special guest speakers will be on stage throughout the weekend.

We'll be holding our famous rare plant auction Saturday.

There will be plant displays and a monster raffle. The event will be fully catered.

Admission - Adults \$3, Children free, free parking and EFTPOS available.

For more information visit www.cordyline.org

Plant Clinic

Q:

Plant Clinic		ROGI
Name of plant:	Crope Myrtle	
Part/s of plant:	Leaves	
Problem:	Silvery/Powdery Mildew 5 metres high	
What solutions have you tried?	Sesol Picking off affected low leaves	

A: George said he would just leave the tree alone to sort itself out as it is a hardy exotic. However, you could use a copper spray or just milk with some water (milk has anti-fungal properties). He went on to talk about ...

How to spray a 10 metre high tree.



This is a picture of my blower/sprayer set-up. With this set-up I can spray a 10 metre tree in about two minutes with none of the spray drift coming back on me. (Don't spray into the wind.) I have used a battery blower and it works but with a lesser range. My new battery blower is much more powerful and so should be able to do larger trees.

Q: What is wrong with my celery?



A: (After doing some research), George said it looks like necrotic lesions caused by infection with fungus (*Septoria leaf blight*) *Septoria apiicola*. 'The infection looks like it is quite mild/early stage. Reading through articles it appears that warm damp conditions provide the right conditions for disease growth. Overhead watering and close planting create high humidity, so should be avoided.' Of course, it's hard to avoid that when it rains! The stalks will be okay to eat.
<https://plantvillage.org/topics/celery/infos>
 The above web page has a lot of info.



Pigeon pea (*Cajanus cajan*) has a lot going for it - it has numerous uses—edible seeds, mulch, fixing nitrogen in the soil, fodder, windbreak, shade and shelter. Now is the time to sow the seeds: they take a while to get started, but you can expect a shrub a couple of metres high within the year.

Plant Clinic

If you have an interesting-looking pest, wonder if your plant may be a weed or have a deficiency or a disease, Plant Clinic may help you.

Bring along the insect or plant (as many parts - fruit, leaf, root etc - as you can, and in a sealed plastic bag if it's diseased or very seedy) and fill in the form.

Place the plant parts together with the form on Plant Clinic table well before the meeting starts.

Someone will have a look and may be able to answer your questions.

Please be aware that, although we do our best, there may not be anyone present who can identify your plant, especially if it is not related to organic gardening.

Fungus on pawpaw

Follow-up on article in August 2017 ROGI News:

'I recall having a chat to you about this issue after a Plant Clinic a few months ago when I first investigated fungal damage remedies but since then I have been looking for better options (aka lazier/faster for a time poor gardener like myself) and am not sure if I ever emailed you any reference..... I have now been testing the 5 minutes at 52° (in reality anything between 50 to 60 works well however, below 50 they need to stay in much longer to remove all the spores) and I am very happy with the results.'

Gennaro De Rosa

The papaya industry loses up to 35 per cent of its crop to post-harvest diseases each year.

Researchers trialling hot water treatments for disease control in Fijian papaya crops say the technique could also help Australian growers reduce their post-harvest fruit losses by up to 60 per cent.

About a third of Queensland's wet season papaya crop is lost to post-harvest diseases such as anthracnose and stem rot each year, costing farmers thousands of dollars in lost production.

We can reduce disease anywhere up to a two-thirds compared to untreated fruit.

Dr Robert Henriod, researcher from the

Queensland Department of Agriculture, said the Fiji trials demonstrated just how beneficial hot water dips could be for growers in northern Australia.

"We can reduce disease anywhere up to two-thirds compared to untreated fruit," he said.

"So we believe hot water is a really good complementary treatment for reducing diseases.

"There would be some financial investment by the growers to actually install a hot water tank system, and at this stage we don't have any numbers on what that would cost.

"But it would be very cost effective over the long term, based on the results we've seen in the lab."

The technique involves dipping fruit into tubs of heated water, with the best results achieved when papaya is submerged in 52 degree water for five minutes.

Dr Henriod said that with local growers already showing strong interest in the method, the research team was eager to begin farm trials here in Australia.

"We've actually spoken to quite a few growers, and they've been very supportive and interested in the results," he said.

"Speaking to a large grower towards the end of last year, he was quite concerned with the cost of fungicides.

"He was also quite interested in the 'clean green' appeal that comes with not using any chemicals. That can be part of the branding as well."

Taken from ABC News 11 February 2015



How to make garden ties from a clean used plastic bags like a Jumbo Rocky Point Sugar Cane Mulch bag

They are strong and when cut will make approx. 32 meters of garden tie

Instruction

Part A.

1. Start with an almost clean empty bag
2. Lay the bag on a flat surface and trim top and bottom heat sealing
3. Ensure there is no folds in the bag and it forms a cylinder

Part B

1. Using the sealed side fold the bag up in 3c folds
2. Fold until the folded section is about 3 cm from the top
3. Leave this unfolded section flat

Part C

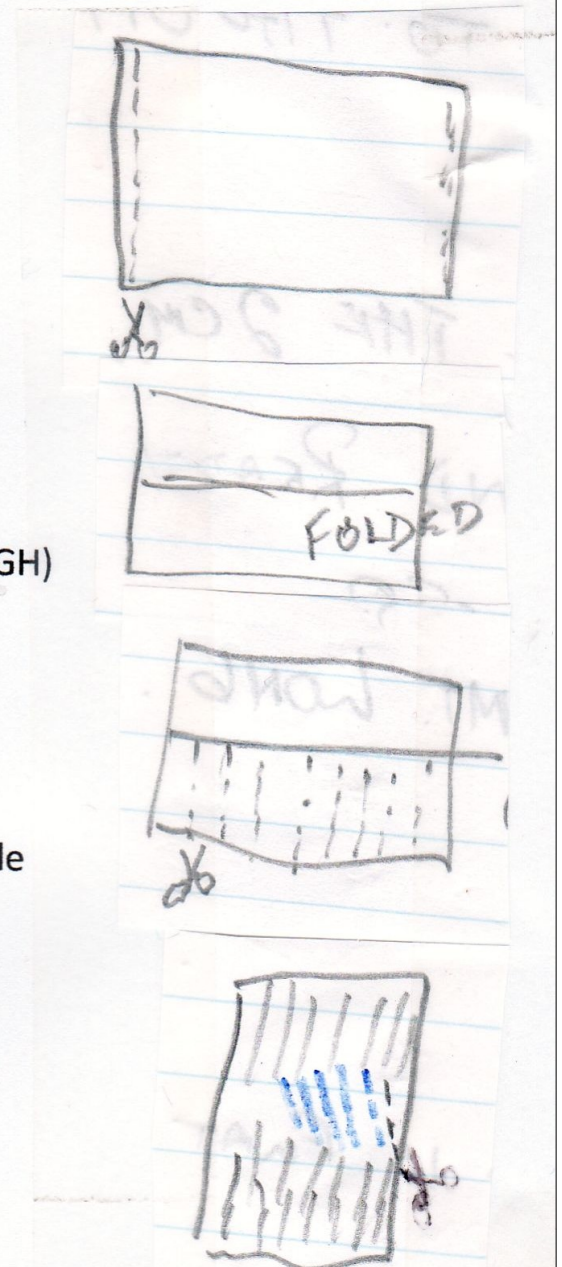
- 1 Cut through the folded section just up to the flat top (NOT THROUGH)
- 2 Repeat this action every 2.5 cm until the other side
- 3 Open up the bag and ensure that all the cut strips fall open (Ensure not to break the bottom of each strip)

Part D

- 1 Refold the cylinder so the uncut section is in the middle on flat table
- 2 With sharp pair of scissors start to cut diagonally to the first cut
- 3 Repeat this action until the opposite
- 4 Then roll the single strip on to a spool, tin, pipe or stick

Here is my way of using old plastic bags and not sending to land fill
Sue & Phillip Horton

(We'd love for more of you to send in your hints and tips to make our gardens and the world in general a better place)
Thank you
Phillip and Sue



Book Reviews

On the surface, his month's books appear to have not very much to do with gardening.

However, when you get into them, they will help you understand the importance of growing food organically—not just for us and out health, but for the earth and for the future of life (as we know it) on earth.

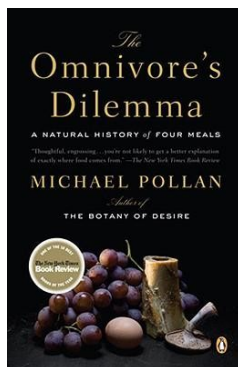
Reading them will help to re-commit you to your gardening mission.

Pollan wrote this book to answer the question, 'What should I eat?' A simple question, but not an easy answer—specially if you happen to live in USA.

Ominvores can eat pretty much anything, which means we're spoiled for choice and the modern industrial food system is 'creating' food where there was previously no food. This means that many people will thoughtlessly and, it turns out, carelessly eat anything that tastes good. The result is clear to see—epidemics of obesity, diabetes and myriad other modern health complaints.

Hence the dilemma—with so much choice, how do we decide what to eat?

He introduces us to corn—not the sweet corn you and I grow in our gardens, but



industrial corn that turns up in the strangest places in the 'food' stream as well as numerous commercial products. It is also fed to feedlot cattle and chickens—both animals for whom any grain is not a natural feed.

Then we visit Joel Salatin at Polyface farm in the idyllic Shenandoah Valley where we see the opposite way of raising meat. I met Salatin several years and was impressed with his passion and his integrity. He calls his type of farming 'beyond organic' (he calls himself a grass farmer, as that's what his animals eat) and has no truck with the compromises that exist in the certified organic industry.

Pollan acknowledges that industrial organics (is that an oxymoron?) has at least removed huge amounts of pesticides and synthetic fertilisers from the environment, but bemoans the fact that he was able to buy a microwaveable organic chicken TV dinner, as he said, four words he'd never expected to see in the one sentence.

I enjoyed the book again on this my second reading, and strongly suggest you give it a go. It will open your eyes. It may also urge you to be able to eat entire meals out of your own garden—it did me, and now we can!

We also have a young reader's version in the library, which just might give your youngsters an insight into what's really going on at the fast food joints. Maybe they'll change their minds about Maccas—now wouldn't that be something!

Reviewed by Jill Nixon

If you read a book that would be valuable for our library please tell a committee member know about it—see back page. We welcome reviews from readers of ROGI library books you've read. Please!

Some time ago the ROGI refractometer went missing from the library. We want it back. If you know where it is, please arrange for it to appear at a ROGI meeting or garden visit. No questions asked.



The author states "Whether you're alarmed, sceptical or simply curious about climate change, this book will help you sort through the many facets of this sprawling issue."

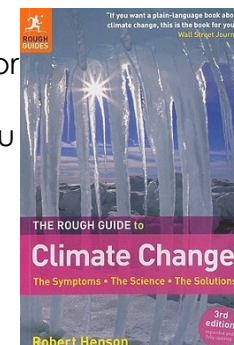
In a clear and straightforward manner, he lays out the basics of climate change, the symptoms and the science to explain them, the ongoing debate, possible solutions, what we can do to reduce our own carbon footprint and demand political action. There's a selection of books and websites for further information.

I liked the graphs and illustrations - well-presented and placed informatively in the text to highlight important special topics.

This is a superb reference work, I recommend it highly as such, but it is also short enough and well-enough written and edited so that anyone with a basic knowledge of science could easily read it in its entirety fairly rapidly (while possibly skipping over some bits as I found myself doing).

I was a bit disappointed that he didn't dedicate much space to industrial agriculture and the effects it is having on the environment and that this part, at least, could be remedied if there was a will to do so. But the book (which is new to the library) is six years old and maybe the fourth edition will correct that omission.

Reviewed by Jill Nixon



These books are among the many items available for loan from your ROGI library.

We also have pH test kits and needles for sewing shade cloth for you to borrow.

It's been a great year for ROGI and it's time to celebrate the season with another

Organic Christmas Feast

VP Sharr Ellson and her team are creating a mouth-watering local organic dinner buffet of seasonal goodies – at no cost to members.

Wednesday, 13 December
6.15 for 7pm start

RSVP Email president@rogi.com.au
or ph Sharr 0423 503 983
(closing date 6th December)

Please bring:

- Your own **dinner plate, bowl, glass, cup & cutlery**. (Take them home to wash)
- **Secateurs** and other tools for sharpening (free for members). More information in December newsletter.
- Non perishable goods for the Salvos Christmas Hamper Drive - see *list right*

Visitors most welcome—\$10
ROGI members—gold coin

If you can help before, during or after the event, please contact Sharr 0423 503 983.

Salvos Christmas Hamper Suggestions

- One litre long life milk
- Fruit cake
- One litre long life custard
- **Jam or other spread (eg Vegemite, peanut butter, honey, Nutella) ***
- 375g Weetbix or similar cereal
- 500g family assorted biscuits
- Large bag confectionery
- 1kg rice
- Christmas bonbons
- One litre fruit juice
- Christmas napkins
- 825g tinned fruit
- Gift for young male adults
- 500g pasta
- 500g pasta sauce
- Instant 2-minute noodles (3 or 5 pack)
- **100g tea bags (approx 50 bags) ***
- **100g coffee (instant or flavoured sachets) ***
- Potato chips, corn chips, Pringles or pretzels
- 500g baked beans, spaghetti (or 3-pack of smaller tins)
- 400g tin salad item (peas/corn/beetroot)
- Anything else you'd like to give

*** heavy demand**

Garden Visit

Sunday 12 November

Treina Densley's property in Cleveland

As always, spaces are limited, so book early. Please book with Toni on 0402 323 704 or events@rogi.com.au or at ROGI meeting. Toni welcomes suggestions for workshops and field trips related to ROGI's organic growing interests. Also, discuss with Toni when you'd like to host a Garden Visit at your place. There are still vacancies several for 2018.

There are no further workshops or field trips this year. We have had a few postponements in the second part of the year; new dates will be set for 2018.

Bill's fruit cake nice and moist

500g pureed fruit—one or a combination of black sapote, banana, apple etc
500g dried fruit
2 eggs lightly beaten
1½ cups SR flour
3 teaspoons baking powder
½ cup fluid if necessary—lemon juice, water, brandy
Spice—cinnamon, nutmeg, ginger, cloves
Wash dried fruit and strain.
Mix pureed fruit, dried fruit and eggs.
Leave for a few hours for the dried fruit to absorb moisture.
Mix flour and baking powder with above mixture.
Add fluid or flour to make the correct consistency.
Cook 1 hr in moderate oven (fan-forced 160°C).

Seed Bank News!

ROGL Seed Bank now has a station where you can sow seeds for free.

We hear some members say that they're not good at growing from seed and we believe this is not a good enough reason to stop sowing seeds. So we would like to encourage you to be self-sufficient with a "nothing to lose" way of growing from seed.

We want to help/encourage you ...

We supply a reusable growing container to sow the seed in, some of our own ROGL seed-raising mix and the seeds.

Your job at home is to check the moisture level of the seed-raising mix – don't let it dry out.

Keep the pots in a protected spot - a well-lit, shaded position is best.

As the seedlings emerge, harden them off by gradually increasing their exposure to sun and heat.

Then, when the second set of leaves appears (the first 'true' leaves), this is a sign that your plant is getting mature and ready for serious growth. A nice weak drink of Seasol or worm liquid is in order. Then you can plant on in a larger pot or straight into the garden.

There you have it; you grew from a seed, now to plant on and do it again.

There will be a selection of seasonal seeds including rosella for you to choose from at the next ROGL meeting.

Sharr Ellson and Janet Crighton

Please **return seedling pots** the month after you have bought the seedlings so they can be reused. Especially the 4-cell ones.

Other clean used pots—small sizes only up to 12cm diameter. The almost-square ones are good too.

Our **seed-raising mix** (a blend of coir peat, vermiculite, perlite and biochar) works quite well. Now you can get some for your own use. We put it in used yogurt or ice cream containers.

Fifty cents per litre. We are able to offer wonderful prices as we source well and we are not-for-profit.

Our passion is to get you gardening and growing more food.

Special Offer
For every five packs of seeds you buy from the seed bank, you'll receive one litre of seed-raising mix to sow them in.

Seed Sowing Guide

November

Asparagus
Beans - snake, Lab Lab, pigeon
Pea, Madagascar.
Beetroot
Capsicum/Chilli
Carrot
Choko
Cucumber
Eggplant
Jerusalem artichoke
Lettuce
Okra
Pumpkin
Radish
Rockmelon
Rosella
Silverbeet & other leafy greens
Squash
Sweet corn
Sweet potato
Tomato
Watermelon
Zucchini

December

Asparagus
Beans - snake, Madagascar
Lablab, soy, pigeon pea
Beetroot
Capsicum/Chilli
Carrot
Choko
Cucumber
Eggplant
Jicama
Lettuce
Melon - Honey, Rock, Water
Okra
Pumpkin
Radish
Rockmelon
Rosella
Silverbeet & other leafy greens
Squash
Sunflower
Sweet Corn
Sweet Potato
Tomato
Zucchini

This guide is for sowing seeds, not seedlings.

There may be several days or even weeks between the optimal time to sow a seed and to transplant a seedling.

Keep in mind that these are only guides. Be aware that micro-climates and weather conditions may mean that certain seeds may be sown before or after the recommended times.

ROGL Seed Bank is available at all ROGL meetings and Garden Visits.
\$1 per packet for members.
\$2 for non-members.

For an up-to-date list of the seed bank stock, please go to:
<http://www.rogi.com.au/uploads/seed%20bank%20list%20March%202017.pdf>

Swap plants, cuttings, home-grown produce, seedlings.

Please consider contributing to any or all of these at various times.

ROGI Rewards

Good quality plants and other garden-related items brought along by members. Everyone who attends is eligible for a ROGI Reward. **Please label plant with its name and variety before placing it on the table.**

Members' Sales

Items you've produced that are surplus to your requirements that **you wish to sell** to other members - eggs, honey, seedlings, lemons, jam, sustainable craft items – things that have cost you money, time and effort to produce. Please ensure items are labelled, named and priced. It is preferable that you staff the stall yourself or time-share with a friend.

FREE swap/share/give-away

(This is for members only)

For those items you don't want payment for eg shredded paper, unwanted volunteer plants (named, please), cuttings, surplus produce, empty pots, strawberry runners and so on. You may want to work out an arrangement with other members to do some swapping outside of the meetings.

Remember to bring bags/boxes/baskets to take everything home, including purchases of organic produce from Ashley.

Did you know?

You can go online and read every edition of ROGI News since September 2014.

Go to www.rogi.com.au and browse.

Cottage for rent

Cottage on acreage available for rent in Hemmant. One bedroom with large open living room which has been used for drawing classes. City views. Polished wood floors. Great deck. Vege space available. Fresh eggs. A fabulous opportunity for the right person. \$300 a week. Call Lynda on 0429026204



One bedroom flat for rent

Fully self-contained large one bedroom, one bathroom flat, with carport, available for rent at Mt Cotton/Victoria Point on a 9 acre horse property.

Ample opportunity to grow your own veges—with plenty of manure freely available!

Leave a message for Jean on 0413944622

We'd like to hear from you.

For example, send us:

- A story about your garden
- A photo of an interesting plant
- An article about an unusual plant
- A request for items or information
- Specific garden or nutrition info
- A recipe for home-grown produce
- A notice that you have something to give away or sell
- A handy technique or tip
- A gardening problem solved
- Anything to do with organic growing
- A review of a ROGI library book

Please send your items to the editor and help keep ROGI News topical, interesting, local and relevant. info@rogi.com.au

December Newsletter Deadline Please send your contributions to the newsletter editor by
29 November

ROGI is a beneficiary of the My IGA Card Program for **Cleveland IGA** store.

This is how it works:



- Pick up a My IGA Card at the Cleveland store
- Register online
- Tick ROGI as the community group you wish to support

Then, every time you shop in the store and use your card, not only do you receive discounts, but you are also helping to raise funds for ROGI.

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www.facebook.com/groups/redland.organic.growers

The views expressed in ROGI News are those of the editors and submitters, not necessarily those of Redland Organic Growers Inc

Other gardening groups using organic methods:

Brisbane Organic Growers Inc (BOGI)—1st Thursday every month (ex Jan), Albion Peace Hall, 102 McDonald Rd, Windsor, 6.30 for 7.30pm. 33573171 <http://bogi.org.au>

Qld Herb Society—1st Tuesday every month, Albion Peace Hall. 7.30pm. 54268299 <http://www.qldherbsociety.org.au/qhs>

Oaklands Street Community Garden—Wed & Friday 9 - noon, Sunday 2- 5pm. Oaklands St, Alexandra Hills. 0419987870



Pots like these have been painted by a group of people working for the dole in Cleveland. They are for sale for 4 for \$1. Proceeds go to Darling Point Special School. A way to save the pots from going to landfill. There will be some at the next meeting.

As you may know, I had an incident in the chook yard in mid-September and broke both bones in my left leg near the ankle—'a very nasty break', I was told several times. Lovely!

After three weeks in hospital I 'hopped' home and the hard work really started. As I write this, there is another appointment next week when I hope to change the 'backslab' for a moonboot to be able start putting weight on the injured leg.

I have been overwhelmed with help and support from many ROGI members. I had 27 visits while in hospital (not including family) and since then have had ongoing support in the form of visits and chats, food (meals and snacks), book-borrowing, visits to the coffee shop ('a bit like going out with a baby', I was told), lifts to the doctor, harvesting, weeding, sweeping the floor, providing leafy greens in hospital (they are very sparse in hospital meals), collecting prescriptions and other items, changing my dressing, shopping ... and so on.

Special mention goes to Linda who took me in for an entire weekend while Ian was working and plied me with delicious, colourful and floral vegan meals and attention.

Thank you to everyone. ROGI people are wonderful. I appreciate it very much.

Jill Nixon