

ROGI News

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

**Salvation Army Church
Cnr McDonald Rd & Macarthur St
ALEXANDRA HILLS**

Admission

Members: Gold coin

Visitors: \$5

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

Tea/coffee provided

You are welcome to provide a quality plant to help share plants with other members. Bring a bag/box for your purchases and/or winnings.

See you Wednesday ...

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Do you know what these eggs on stalks are?
Are you tempted to destroy them—just in case
they develop into pests?
Find out about them on page 12.

Jill's Jottings

Notes from our President

Hello fellow members

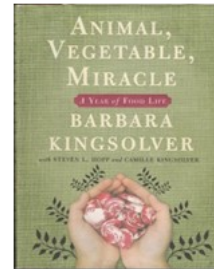
Well, we've finally done it! We've ripped up the grass in the front yard in preparation for growing more food plants, more insectary flowers (ie to attract beneficial insects) and more scented plants. See page 17 for the ripping process.

Since then we've covered the entire area with mulch until we're ready to get planting. Since the mulch is from melaleuca trees, we need to be aware of nitrogen drawdown, so we have Organic Xtra on hand to help deal with that. Urine works, too, if you can source enough of it!



For a while now we've had comments from passers-by about our flourishing broccoli and blueberries ... whatever will they say when they see that we've got tomatoes and tangelos, among others, out the front as well!

Last month's library news had a review of **Animal, Vegetable, Miracle: a year of food life** by American novelist Barbara Kingsolver—'an inspirational read of one family's efforts to live and eat locally according to the seasons'.



I borrowed and read it cover to cover—I certainly found it inspirational. Of course the seasons in Virginia are vastly different from here and we have the luxury of being able to grow all year long, but we still have to forego eating mandarins in January if we're planning to eat as locally and seasonally as we can.

Barbara became adept at preserving their harvest, just as our grandmothers did—an essential if one is trying to be self-sufficient.

Fortunately, food preservation is rather trendy at the moment, so there is no shortage of information available on how to do it. Then it becomes just a matter of having enough space to store all the food while it is being used up before the next season.

Fermenting—one method of preserving some types of food—is really in the news. Not only does it allow food to keep for longer periods of time, it has a beneficial effect on the 'good' bacteria in your body. Many ROGI members regularly make their own fermented foods and drinks. If you're interested in having a go yourself, ask around at a meeting. There'll be someone there who'd be happy to give you some helpful tips.

Speaking of good bacteria, our speaker this month is an expert on the soil microbes necessary for our plants to grow strong and healthy. Shane is a regular at BOGI meetings, so we're pleased that he's agreed to come to a ROGI meeting ... and that he's bringing produce for us to buy.

Biochar is another useful addition to your soil. There is an opportunity in late July for you to do a workshop on making your own—see page 19 for more on this.

ROGI needs a new president and vice-president at the August AGM. If you think you're the person for the job, please nominate yourself. We also need a new membership secretary, public events coordinator and a couple of people to learn how to operate the AV desk on meeting nights. Please help.

Happy and productive gardening

Coming Events

July	F/S/S 8,9,10	Qld Garden Expo, Nambour
	Wed 13	ROGI meeting
	Sun 17	Garden Visit—Gail B * See p 19
	Sun 31	National Tree Day See p 15
Aug	Tues 2	Herb Society meeting
	Thurs 4	BOGI meeting
	Sun 14	Field Trip to SMBI gardens and farms * See p 19
	Wed 10	ROGI AGM and meeting
	Sun 28	BOGI Fair
	Sun tba	Garden Visit—Pal J. * See p 19
Sept	Sun 11	Green Heart Fair, Carindale

* Book with Toni on events@rogi.com.au or 0402 323 704

Membership Fees

2016 fees are now overdue. You will be a 'visitor' until fees are paid.

- **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. Please bring your membership application form to the next meeting. Email membership@rogi.com.au for form.

Please renew online at your convenience, and ensure that you complete a membership renewal form when you are renewing.

Member Category	Annual Fee for Renewal	New member/s joining in...			
		Jan-Mar	Apr-Jun	Jul-Sep	Oct16-Dec17
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

July Meeting

Shane Gishford

Agronomist, Soil Foodweb Consultant and Managing Director of Independent Crop Consultant Services (ICCS).

During his talk, Shane will discuss:

- Soil Food Web. Microbial interactions in the soil such as pH changes, fungi/bacteria ratios, and how to get the microbes to help you with nitrogen and other nutrient recycling
- Effective Microorganisms (EMs); brewing microbes; compost tea
- Beneficial Microbes to add to soil to protect and help plants grow
- Beneficial Microbes for foliar applications

Once you've learnt the benefits of using these microbes, you'll no doubt want to get some. Shane will bring some with him and you can purchase them from him, before and after the meeting.

See page 11 for more ...



This is International Year of Pulses. To recognise this, Sharr will give us a brief overview of the importance of pulses and their value to humans and the soil.

Garden Visit—Sharr Ellson

by Mary Imer

The weather forecast was for a major rain event on the Sunday afternoon so I expected the visit to Sharr's garden to be called off as all the sporting events had been. However ROGI members love rain and are a tough group.

As we pulled up at Sharr's house, Zach, an extremely polite young man with a large umbrella, offered to help us in.



Sharr has been at this home for just six years and has changed the character of it so much. She works in day care so she has designed the back yard as a children's garden to extend their play and interaction with gardening and nature in general. There is a creek across the road and a nature area next to her house where the children love to play as well. A lot of wildlife goes through and there are always ducks, blue tongue lizards, water dragons to observe.

However, having children also places constraints on what she can do in that garden eg she can't grow passionfruit which would do well along the back fence as nothing that children can climb on can be near the fence.

Sharr has been very creative in designing the garden with children in mind. The mirror-like circles on the back fence are great for the

children to look at themselves and also to throw balls and bean bags at.



In the children's garden is a wide variety of food plants like gooseberries that children can pick and eat or use to make a meal. There is a variety of textures, smells, colours and tastes to enrich their idea of healthy food and that you can grow tasty food yourself.



Nutritious plants for the children to try.

The children's plants were growing vigorously like this Tatsoi plant with its spoon-shaped leaves that the children could pick and eat like the magic pudding.



Right: Sharr's husband made this smoker for smoking hams and making beef jerky etc. It is on wheels and can be hired by members of ROGI.



Below: He also made these tumbling composters from drums he bought. Mixing the compost and aerating it this way helps the compost break down more quickly.



Garden Visit—Sharr Ellson continued

In July 2014 these ROGI members descended on a part of Sharr's garden to turn an unproductive area into fruit tree heaven.

Now for an overview of that area ...

At the side of the house not used by children, Sharr grows herbs, weeds for medicinal use, Ellendale mandarin, finger lime and Anna apple (a tropical variety).

Right: The finger lime tree fruited the first year but not this year. It might be getting too much nitrogen which is promoting leaf growth at the expense of fruit.



Above: On the right is a very tall lemongrass with seeds. Julia G. reported that she has a lemongrass which doesn't produce seeds and becomes weedy. Hers is propagated by division of the roots so it is not as often sold by nurseries as it is more difficult to propagate in large quantities.

Right: The Anna apple is more suited to our hotter climate than other apples. Sharr has already harvested apples from it. Compost bin behind.

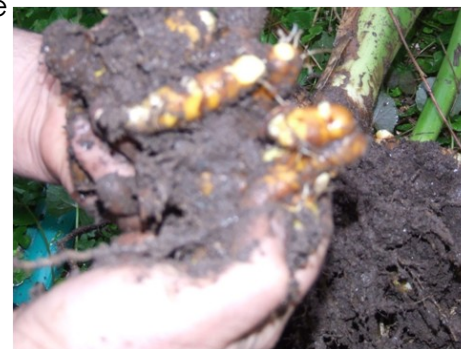


Gennaro recommended using molasses to control sucking insects or ants. It also acts as a nutrient to plants as long as it is not too concentrated as it will then kill everything in the soil. Mix 15ml/L to spray on the leaves.

For ants in a pot, soak the pot in the solution for half an hour. It is good to give the plant a good boost of nutrition such as worm castings after the treatment to encourage the soil microorganisms.

Harvesting turmeric

Gennaro demonstrated how to harvest turmeric. He used a garden fork and lifted the ground a distance from the plant to avoid damaging the roots while pulling on the stalk of the plant. The dirt was brushed then washed off the roots.



Below: Zach holding the harvest from one turmeric plant



Making a Salve - Workshop

After our inspection of the garden, we came back under cover for the workshop.

Sharr demonstrated how to make a salve that can be used for a number of purposes such as anti bacterial or viral for burns, bites, acne depending on the herbs used.

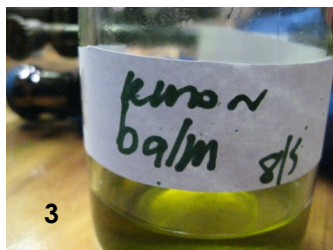
Sharr had already made the herbal oil infusions by covering different herbs in bottles covered with olive oil and left on the window sill for three to six weeks to enable the light to warm them up. She then strained them through cheesecloth. The beeswax was donated by ROGI members, Joy and Tony, which we mixed with the infused oils we selected to make our salves.



1



2



3



4

1. Salve that Sharr had prepared earlier to show us
2. We used 40gm of beeswax per salve
3. The oil infused with lemon balm for 6 weeks
4. Measuring the oil to add to the beeswax



Beeswax requires muscle-power to be cut.



There were many different herb-infused oils for us to choose from.



Melting beeswax and mixing with the herb infused oil in a bowl over a saucepan of boiling water.



Afternoon tea

This beautiful hot bread—with mother-of-herb—that Sharr made for afternoon tea was particularly welcome on a cold wet afternoon.



ROGI Committee Positions

The ROGI Annual General Meeting will be on 10 August.

All committee positions will be declared vacant at the beginning of the AGM.

PRESIDENT

- Leads and inspires ROGI
- Delivers monthly meetings to members
- Seeks guest speakers, field trips and other opportunities
- Promotes ROGI and organic gardening to the community

VICE PRESIDENT

- Assists planning and delivery of meetings, initiatives and events as above
- Stands in if president is absent

SECRETARY

- Keeps records of the business of ROGI, including the rules
- Records office-holders and trustees of the association
- Sets agendas and records minutes of committee meetings
- Completes and sends documents to Office of Fair Trading after AGM
- Manages correspondence

TREASURER

- Handles all monies paid or received and issues receipts
- Deposits monies into ROGI bank account
- Makes payments from ROGI funds with appropriate authority
- Complies with Associations Incorporation Act
- Submits report, balance sheet or financial statement to committee
- Has custody of all accounting records of ROGI
- Reviews transactions online prior to all meetings

Four other committee members

- These may be Office Bearers of the club, or they may be members who want to be a part of the decision-making process.

The eight committee members are expected to attend ROGI committee meetings. Currently these are held the third Wednesday of the month.

Positions Vacant

Our secretary and treasurer are happy to continue, but need a new **president** and **vice-president**.

You may nominate for any committee position (vacant or not) if you wish to a part of the decision-making process.

We also need a **membership secretary, public events co-ordinator** and **audio-visual desk operator** at meetings.

ROGI Office Bearers

Internal Events Secretary

Sources and coordinates member workshops, garden visits and field trips

Membership Secretary

- Updates membership list monthly; sends to committee
- Compiles list of visitors each month
- Sends an individual welcome letter to each new member
- Sends reminders to unpaid members in February each year

PR & Communications Co-ordinator

- Handles advertising and press releases
- Arranges maintenance of website and social media
- Assists with newsletter compilation and editing

Public Events Co-ordinator

Organises public ROGI events eg Garden Expo, Indigi Day Out

Website Manager Manages and maintains website

Newsletter Editor

- Liaises with president, committee, office bearers to publish their articles, upcoming events, and other relevant articles/news
- Develops ideas and arranges for members or self to write articles
- Arranges for write-ups from events and speakers
- Edits for accuracy of spelling, grammar, sources and facts
- Sends finished document to president for review and distribution

Seed Bank Co-ordinator

- Purchases, saves or procures fresh quality seed for seed bank
- Maintains records of seed stock and rotates to maintain viability
- Sells seeds at ROGI meetings, garden visits and events
- Arranges for envelopes, labels and seed-packing days
- Ensures seed bank has seasonal stock

Library co-ordinator

Maintains records of books etc in stock and all loans; Acquires new books

ROGI Shop Co-ordinator

- Purchases or otherwise procures quality gardening inputs
- Maintains a stock list and publishes in newsletter
- Operates shop at ROGI meetings and events
- Co-ordinates members' swap, share and sell table/s

Supper co-ordinator

- Supplies milk, teas, coffee, sugar, ROGI herbal tea etc and keeps receipts
- Lays out supper provided by members on table/s
- Ensures kitchen is clean after meetings with help of volunteers
- Launders tea towels, etc

AV Desk Operator/s (two or more people could share the job)

Operates desk on meeting nights

Djanbung Permaculture Gardens Open Day

I visited Robyn Francis' Djanbung Open Day on 10th June.

A bit of background: Robyn is one of Australia's permaculture pioneers. She describes herself as a product of the sixties with the Vietnam, Peace, Back to the Land and Self-reliance movements having a lot of influence on her. Her parents were resourceful people and, having grown up on farms, they intensively grew fruit, veges and small animals on their productive quarter acre as Robyn was growing up. Robyn travelled extensively in Asia and Europe in the seventies and lived in Bavaria where she learnt about farming practices and wild medicinal herbs.

Her first encounter with permaculture was in Australia in 1977 where she and her husband had bought land in mid-north NSW and she met Bill Mollison who was presenting on this 'new system' called permaculture (Dawborn and Smith 2011).

A definition of permaculture is 'consciously designed landscapes which mimic the patterns and relationships found in nature, while yielding an abundance of food, fibre and energy for provision of local needs'. People, their buildings and the ways they organise themselves are central to permaculture. Thus the permaculture vision is one of permanent or sustainable culture. <https://holmgren.com.au/about-permaculture/>

Long story short - Robyn undertook study and became an award-winning international permaculture designer, educator, presenter, innovator and founder of Permaculture College Australia. Having worked in permaculture since 1983, Robyn was founding director of Permaculture International Ltd in 1987, designer and creator of Djanbung Gardens and was member of the National Reference Group which developed the Accredited Permaculture Training™ https://en.wikipedia.org/wiki/Robyn_Francis

Djanbung, in the NSW Northern Rivers area, is an old pasture of 2.16 Ha just one km outside the town of Nimbin. Robyn purchased it in 1993.

Some stats: Rainfall Annual average 1 575mm; Lowest 680mm; Highest 2 572mm. **Microclimate:** being located in the lower Nimbin Valley, Djanbung Gardens is prone to frost in winter. Lowest temperatures recorded in Nimbin July 2007 was -10°C ! For photos and further information <http://permaculture.com.au/djanbung-gardens-overview/>



Permaculture Gardens continued

So back to my visit.....

On first entry into the gardens it was green and beautiful. We had to walk down a short track and then up a rise before we could see any of the open areas of the property or any structures – giving a sense of anticipation. The block has a sloping fall east to west.

The first work undertaken was to put in a large dam in the lower area of the block and three major swales across the contours to ensure the best use of water on the property. The clever use of the swales can be seen as water is directed across the whole property and is also stored in several smaller ponds higher on the site, which then allows the water to slowly seep into the soil, thus using all the valuable water that passes through the block.

The clever use of the topography, larger trees and water management has created different growing areas that enable temperate, tropical and frost-sensitive sub-tropical plants to be grown. Higher on the hill tends to get more sun and is dryer – growing perennial fruit / nut / leaf trees and stands of bamboo. Naturally, lower areas are cooler and wetter and these sites have water loving plants such as taro.

There were two main areas for annual vegetables where leafy greens, herbs and brassicas were growing. Large areas of starchy root crops such as arrowroot and

Jerusalem artichoke had been recently lifted.

The vegetable gardens had suffered somewhat after the huge rainfall of the fortnight before, but it was evident that the swales certainly did their task with all ponds filled and insect life happy ... dragonflies where in abundance!

Citrus trees were incredibly productive this year and piles of pumpkins were stacked up high near the café kitchen ready for winter soups, dinners and goodies. (We had pumpkin and ginger cake for morning tea.)

There are several areas for animals, with hens and roosters, geese and pigs. The pig is used for 'tractoring' new garden areas and the open day showed an area where the pig had recently been – nearly ready for planting.

Compost toilets are in use. One toilet is for solid waste and collected in wheelie bins. Urine is collected in smaller containers and I think on days other than the open day many fellas would just go 'bush'. All humanure is composted. There was no odour at all from these toilets. All grey water is used on site. (There is no sewage or water service to this area.)



Permaculture Gardens

The buildings on the block have evolved over time – initially old diesel railway carriages were used for housing. Now these are for interns and students. There is a central lowset house. The building that houses the café, shop and main room used for teaching was a wonderful beehive shape with a large



verandah around it.

At lunch time we were entertained by a local muso who played songs from my era so I was happy. All visitors were asked for a donation and this is going toward the *Lands End Forge and Artisans Workshop* (to be set up on the site) where Robyn wants to foster and sustain the old skills of dyeing, weaving, blacksmithing and others.

Djanbung Gardens is the base for the Permaculture College of Australia, offering training courses for permaculture practitioners, and community education in self-reliance and sustainable living.

Throughout the day, Robyn and her team presented a program of very interesting talks and guided walks, professionally delivered with excellent content.

Examples included – edible tubers, using animals in your garden, seasonal planting, rainwater collection and use, companion planting, permaculture, bush foods – most included a practical component such as a walk to a site in the garden to demonstrate or charts and examples. Two presenters from a college at Byron Bay had demonstrations of wicking beds and aquaponics which was of great interest to some.

Overall I had a great day and this visit has also tweaked my husband's interest more.

The property is open Wednesday to Sunday 10am to 4pm with guided tours on Saturdays at 11am.

Linda Barrett

Resource Recovery Station

Check out the new Resource Recovery Station at IndigiScapes. Bring your

batteries,
soft plastics (soft & scrunchy),
mobile phones,
DVDs,
USBs
CDs

for recycling. Help us to lessen our impact on the earth and reduce, reuse and recycle!

ROGI Garden Makeover Competition Workshop

We have to change the date of our Garden Makeover Workshop which was to be held on 28th August, as it is the day of the BOGI Fair.

The winner is yet to be determined as Linda has been away and therefore hasn't been able to visit the gardens of the entrants.

We hope to announce the winners and the new date at the meeting on Wednesday night.

Shane Gishford *cont'd from p 3*

Shane works as a consultant to several farmers and they use his micro-organisms and other products. He doesn't have a farm himself.

He will have their quality fresh produce for sale at the meeting. It is grown organically, but not all of it is certified organic. You could call it 'safe' food. No nasty sprays, no wax on the apples, and so on.

Shane takes this produce to Brisbane Organic Growers Inc meeting every month where it flies off the table. So come prepared. BYO bags please. EFTPOS will be available if needed.

Here is what he is planning to bring on Wednesday night.

(Some prices may vary depending on availability)

Beetroot Bunched \$3.50 bunch

Bok Choy – Organic \$3

Broccoli – Organic \$6 kg

Butternut Pumpkin – Organic \$1.50 kg

Cabbage – Drum Head – Organic \$5 ea

Cabbage – Red – Organic \$5 ea

Cabbage – Sugar loaf – Organic \$4 ea

Carrot – Orange – Organic \$2 kg - \$30 20 kg bag

Carrot – Purple \$2.50/Kg - \$35 20 kg bag

Cauliflower – Organic - \$6 ea

Celeriac - \$8 ea

Celery – Organic - \$6 ea

Garlic Russian from Australia – Depends on size
around \$1 ea

Ginger - \$13 kg

Jap Pumpkin - Organic \$1.50 kg

Kale– Green Curly \$3.50 bunch

Leeks - \$2.50 ea

Lettuce Cos- Organic \$2.80 ea

Mushrooms \$10 kg

Parsley - \$3.50 bunch

Parsnip- \$4 kg

Organic Potatoes—Desiree, Nicola and Sebago

All \$2.50 kg or \$30 for 20 kg bag

Shallots - Organic \$3.50 bunch

Silver Beet \$3.50 bunch

Sweet Potato – White/Purple \$3.50 kg

Taro - \$5 kg

Apples—Granny Smith and Red Delicious

\$4 kg or \$30 for 10 kg Box

Avocado – Organic - \$2 ea

Bananas – Cavendish \$2 kg

Bananas – Lady Fingers \$3.50 kg

Custard Apple - \$5 kg

Lemons - \$5 kg

Limes - \$5 kg

Mandarins - \$4 kg

Apple Cider Vinegar (with mother)- 750 ml for \$15

Eggs 700gm Free Range - \$5.50 doz, 2 doz for \$10

Pure Apple and Ginger Juice

Pure Apple and Pear Juice

Pure Apple Juice – Filtered and Unfiltered

All juice - \$6.50 bottle

3 for \$16.50 (\$5.50 ea)

Carton of 8 \$36 (\$4.50 ea)

Pecan Nuts - \$4 punnet



ROGI Committee News

Our AGM is coming up in August and all the committee positions will be declared VACANT.

Some members of the current committee will not be continuing and therefore we need you to consider volunteering for our ROGI committee.

Our ROGI committee consists of:

President

Vice president

Secretary

Treasurer

Committee members x 4

It is important to have a change of the guard, so to speak, as some members have been on the committee for some time and we need some new ideas ... that's where you come in!

I have been on and off the committee since 2008 and when I started I was a beginner gardener. By being on the committee and being actively involved in ROGI, I have learnt so much and my garden shows this learning by rewarding me with lots of food.

Yes, committee membership does require some work but not too much – maybe an hour or so a week – as long as the jobs are shared.

So How About It ???

If you need any more information about a committee job – just ask any of us. See back page for contact details.

Linda Barrett

Critter of the Month—Green Lacewing

Green Lacewings are an exceptional option for Integrated Pest Management.

Adult green lacewings are green, with four clear wings. They live for approximately three or four weeks and lay up to 600 eggs. Each egg sits on the end of a slender stalk usually on the underside of a leaf, where aphids are present nearby in numbers.

Eggs take approximately four days to hatch. Immediately after hatching, the larvae moult, then ascend the egg stalk to feed.

They have small spines on their backs upon which they impale the remains of prey. This provides a form of camouflage and allows the larvae to appear inconspicuous amongst the prey.

They are voracious predators, attacking most insects of suitable size, especially soft-bodied ones.

Lacewing larvae are particularly effective at controlling aphids and can consume 60 aphids in an hour. They will also attack mealybugs, greenhouse whitefly, thrips, two-spotted mite, small caterpillars and moth eggs.

Their senses are weakly developed, except that they are very sensitive to touch. Walking around in a haphazard fashion, the larvae sway their heads from one side to the other, and when they strike a potential prey object, the larva grasps it.

Larvae pass through three moults over a period of about 12 – 20 days before pupating inside a silken cocoon. Adults emerge after nine days and start laying eggs seven days after emergence.



Lacewing eggs



Larva



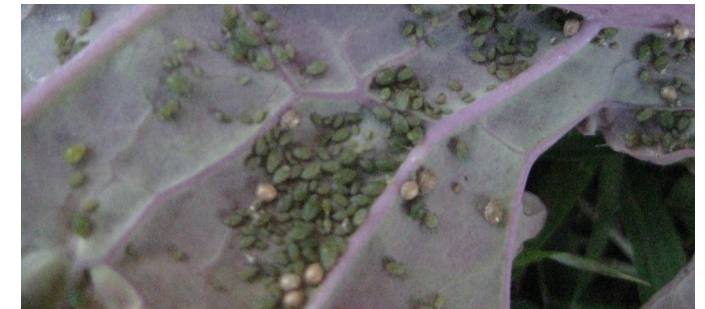
Lacewing larva with mealybug remains on its back



Adult lacewing

Target pests

- Aphids (various species)
- Two-spotted mite *Tetranychus urticae*
- Greenhouse whitefly *Trialeurodes vaporariorum*
- Scales (various species)
- Mealybugs (various species)
- Moth eggs and small caterpillars



Above: aphids. Below: scale



The green lacewing is one of the most common and widely distributed native lacewings in Australia. It is well suited to a wide variety of crops and habitats, including greenhouses, and is most active in warm climates. Lacewings are probably best suited to tree and shrub crops.

Remember - most species of the adult lacewing do not kill other insects but subsist on pollen and sweet nectar. It is their offspring or lacewing larvae that do the job.

Over

Lacewings continued

How to attract & keep them

The presence of flowers will assist in keeping the lacewings in your garden. You can attract lacewings – and therefore ensure a steady supply of larvae – by using certain companion plants and beneficial weeds.

They are attracted by Asteraceae – eg calliopsis (*Coreopsis*), white cosmos, sunflowers, tansy, yarrow and dandelion, and the flowers of Apiaceae such as dill, fennel, anise, parsley, coriander, celery, chervil, carrot, parsnip or angelica.

Fennel



Tansy



Cosmos



Queen Anne's lace



Parsley



Yarrow



Green Lacewing larvae can be purchased for your garden from Bugs for Bugs <https://bugsforbugs.com.au/product/lacewing>

To ensure your ongoing populations of these wonderful garden workers, plant up some of the flowers for the adult lacewing to feed from once they have pupated, so that the cycle continues.

2016 Family Tree Day!

Join in the fun of National Tree Day and help plant 1000 native habitat plants along Tarradarrapin Creek.

The mulch is spread and the holes are dug, but Bushcare needs your support to get the plants in the ground!

FREE Indigenous workshop, sausage sizzle, displays, certificates for kids and lucky door prizes!

When: Sunday 31 July 2016, 9am – 11am
Where: Judy Holt Reserve, Birkdale
Just past the Birkdale Waste Transfer Station off Old Cleveland Road (Off-street parking available, UBD Ref. Map 184 N9)
Bring: Enclosed shoes, sun protection and drinking water
We supply: Plants, tools, sunscreen, insect repellent and gardening gloves
Information: Contact Redlands IndigiScapes Centre on 3824 8611
Website: www.indigiscapes.com.au
Facebook: www.facebook.com/indigiscapes

The Koala Coast Habitat Enhancement Project is a partnership with SEQ Catchments and Redland City Council, supported by 20 Million Trees funding from the Australian Government's National Landcare Programme.

Australian Government National Landcare Programme

Free and no bookings required

Redlands IndigiScapes Centre  **Redland CITY COUNCIL**



Turmeric *Curcuma longa*

Turmeric has many uses. I use the leaves to wrap food such as chicken and fish for baking. Fresh pieces can be used in cooking or smoothies.

This year, when I noticed the leaves were browning, I decided to process the tubers into powder.

Tubers can be processed without boiling. From my research, the traditional method used in India is to boil them. Perhaps this was because it was prepared by hand not machines.

This is the method I used:
Thoroughly clean the tubers (I don't peel them) using disposable rubber gloves, otherwise your hands will become bright yellow, which will last a few days!

Place in a pan and just cover with cold water. Bring pan to boil, then reduce to simmer for about 15 minutes. The tubers need to be firm not soft. Strain, then place on a paper towel to dry thoroughly.

Slice thinly. I used a food processor.



The sliced pieces can be dried in either a slow oven or a food dehydrator. I used a dehydrator. Spread the sliced pieces onto a tray in a single layer. It takes about 3½ - 4 hours to dry at about 100°C. A lower temperature can be set but it would take longer to dry.

Let them cool, then process. I used a coffee grinder. Sift the powder then reprocess the chunkier bits. Store in an airtight container.



Jan Acton

What's so special about turmeric?

Turmeric has been the talk of the town lately—and for very good reason. Apart from providing the characteristic golden yellow colour of curry and lending its warm-bitter flavour to enhance many Asian dishes, it has long been used for its medicinal value.

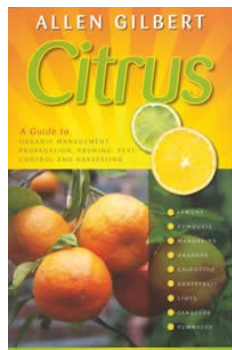
It contains chemicals called *curcuminoids* which have powerful anti-inflammatory effects and have shown to be effective in alleviating many conditions including high cholesterol, osteoarthritis and itching. For more info, go to <http://www.webmd.com/vitamins-supplements/ingredientmono-662-turmeric.aspx?activeingredientid=662> and other sources.

Plant Clinic at June meeting

It is regular for ROGI Plant Clinic that questions regarding citrus are asked. We are presented with strangely contoured or coloured citrus leaves and our members try to troubleshoot the issues and offer strategies to ameliorate the problems.

So I thought that citrus was a good topic to review. Most of these answers come from this book. I will list some of the main areas to consider when you see that strangely coloured leaf.

For a full education on how to care for and troubleshoot your citrus problem – the book is in our ROGI library.



Nutritional deficiencies in citrus

Firstly, consider the type of soil in which your citrus is planted. Poorly managed soils will not have the nutrient profile to supply the tree and fruit with a complete nutrition. Also, consider your watering regimen. Citrus are surface rooted with fine fibrous roots, trees need lots of water. Assess by feeling the leaves. If they feel dry and leathery, the citrus probably needs a drink. Also, citrus do not like to be waterlogged – this reduces their ability to take up nutrients from the soil and increases the risk of collar rot. Mulch trees out to the drip line, but not directly against the trunk.

Note that citrus grown in pots can be more prone to nutritional deficiencies as: watering flushes out the nutrients from the soil, roots can become pot bound and plants/roots can be affected by heat. (Windy days will dry out the plants too)

Soil pH is important. Appropriate levels of essential nutrients are absorbed from the soil within a pH equilibrium.

An acid soil can affect the uptake of nitrogen, phosphorus, potassium, sulphur, calcium, magnesium and molybdenum.

Alkaline soils affect uptake of iron, nitrogen, manganese, copper and zinc. Also, just to confuse us all - an out-of-balance pH can also potentiate an oversupply of some nutrients causing toxicity which presents as burnt leaf edges.

It is important to do a soil pH test every year and maintain a pH of 6.5 – 7.5. pH 7 is neutral. This pH range allows the tree to extract the available nutrients. If citrus are maintained using organic methods using manures, compost and mulches this will usually maintain pH within the required range. But (there is always a 'but') some soils have a nutrition deficit. Copper and zinc soil deficiencies are fairly common and a perfect pH will not change this.

Citrus can show some nutrient deficiency in their leaf pattern or colour and in their fruit. The most common nutritional deficiencies for citrus are: Boron, Magnesium, Manganese, Zinc and Copper. Do not apply fertiliser until you know the pH is right.

Only apply fertiliser to damp soil or water very well straight after application. Regular applications of animal manure, compost and urea or aged poultry manure (for nitrogen) should be applied to the area from about 10 cm from the trunk to about one metre past the drip line of the tree.

Rock dust or pelletized organic fertiliser will add in phosphorus and potassium.

Note: blood and bone fertiliser does not include enough of the nutrients that citrus need so if you use this you will need to incorporate sulphate of potash and a small amount of trace elements.

Citrus trees need fertilising at least twice a year – mid to late August and again in late summer/early autumn. I know citrus growers who apply fertilisers four times a year at the start of each season - in a lesser quantity. *Remember to water well following.*

When plants are showing signs of nutritional deficiency and you know pH is correct then the

tree could benefit from a foliar spray. It is possible to use a foliar fertiliser spray of just one nutrient but Gilbert does suggest using a combined fish and seaweed foliar spray in the cooler part of the day to assist in take up of micronutrients. It is best to use this technique just before a growth flush, after flowering or as new leaves are expanding.

Common Problems that Keep Showing up at ROGI Plant Clinic

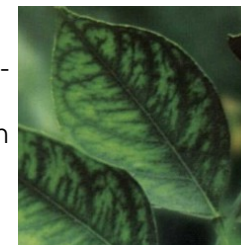
To recap, (have I said it enough?) check soil pH. Your tree may need:

- (i) a good regular fertiliser regimen
- (ii) a thorough watering and then regular watering as plants cannot take up nutrients from dry soil (or water-logged soil).

Magnesium (Mg) deficiency: Shows when tree grown in very acid soils, pots or where there is a deficiency in the soil. An oversupply of potassium can aggravate the Mg deficiency. Signs occur first as yellow blotches in between veins of the leaves and then as Mg deficiency gets worse the leaves turn yellow with only a little green at tip, stalk and leaf edge. An inverted green "V" at the stalk end may result. Leaves will eventually drop off. To treat- a solution of Epsom salts (Mg Sulphate) can be watered onto the soil, and this can be repeated after a three weeks to re-dose. (Epsom salts is a sulphate salt not like table salt – Sodium Chloride [NaCl])



Manganese (Mn) deficiency: This can happen in highly acid or alkaline soils. Signs are a gradual yellowing of the normal sized and newly developing leaves in between veins. The best treatment is a foliar spray on the spring growth. Mn and Zinc can be applied together as a foliar spray.



Plant Clinic—June continued

Nitrogen deficiency: Small pale green to yellow leaves, a lack of healthy growth and reduced fruiting. (Note – an oversupply of N will produce large green leaves, excessive growth and few fruit. Toxic doses can kill a tree.) Treat deficiency by adding well-aged poultry manures or other fertilisers with nitrogen.



Iron (Fe) deficiency: Most Australian soils have plenty of iron, but this is a common deficiency with citrus. It is more usual to see this in highly alkaline soils caused by too much lime, wood ash or the run-off from a building site (caused by builders' lime). Common also in potted specimens. Green leaves turn yellow to creamy coloured with green veins. Leaves can be normal size. Iron chelate mixed with water can be sprayed on leaves.



Zinc (Zn) deficiency: This occurs in highly acid or alkaline soils and of course in soils that are deficient of Zn. Leaves show a yellow mottling from the leaf tip and this progresses down the leaf. The green around the midrib forms an inverted "V" with its tip toward the leaf end. Young leaves can show almost complete yellowing. Over time the tree can become stunted and bushy. Zinc sulphate can be used as a foliar spray but the tree needs the soil to be fertilised with Zn also. Some industrial sites that have been converted to residential can have too much zinc in the soil.



Foliar Sprays to Correct Deficiencies

Boron Foliar Spray: Mix 30g borax with 10 litres water – likely only will need to spray once in a decade

Copper Foliar Spray: Apply copper spray (e.g. Bordeaux) as recommended for fungal disease and this dose will correct copper deficiency

Magnesium Foliar Spray: Mix 150g magnesium nitrate in 10 litres water and add a wetting agent. OR mix 150g magnesium sulphate (Epsom salts) in 10 litres water and add a wetting agent http://www.dpi.nsw.gov.au/data/assets/pdf_file/0003/138765/mg-mn-deficiencies-cit.pdf

Manganese Foliar Spray: Mix 10g manganese sulphate with 10 litres water and apply to spring growth.

Zinc Foliar Spray: Mix 10g zinc sulphate with 10 litres water and spray onto established new spring growth about October to November.

Peter Cundall's foliar spray recipe <http://www.abc.net.au/gardening/stories/s2033311.htm>

Foliar Feed for Citrus and Other Fruit Trees and Leaf Vegetables

To 10 litres water – an almost brimming bucket - add the following:

½ a cup fish emulsion – mainly as a rich source of nitrogen.

1 cup seaweed concentrate – contains a wide spectrum of trace micro-elements.

3 teaspoons zinc sulphate.

3 teaspoons Epsom salts (magnesium sulphate)

This is a very strong mixture – far too strong to apply directly to the foliage of plants. To use as a foliar feed, dilute one part of the mix by adding ten parts of water. (For example - add ½ litre of mix to roughly 5 litres water)

For Garry and Sophie and others who have their citrus in pots:

From a Q & A on the Subtropical Fruit Club site: <http://stfc.org.au/citrus-questions-answers-by-ian->

[tolley](#)

In potting up citrus trees into macro pots, use a nine-month slow release fertiliser completely mixed in the potting media plus zeolite as this binds fertilisers in the media allowing sustained root uptake. At the start of the growing season, when the roots are developed, assess the nitrogen level by leaf size and colour, use appropriate amounts of chicken pellets + foliar mixes.

As with all organic practices the way to grow healthy citrus that will provide nutrient dense fruit is to feed the soil. A focus should be to ensure high amounts of organic matter by spreading compost, organic fertilisers and aged manures under the trees out to past the drip line and a regular watering regimen.

For further info and pictures <http://www.dpi.nsw.gov.au/content/agriculture/horticulture/citrus/management/nutrition/quick-reference-guide>

Linda Barrett

Cassava-yuca-tapioca-ubi kayu

A question was raised by a ROGI member about a delicious cake she came across. It is made from cassava root and has a variety of names.

Cassava is a root vegetable similar to sweet potato or a yam and is a member of the 'spurge' family, genus Euphorbia. It originates from South America and is grown extensively in South East Asia. It is a staple diet in Indonesia and was the first arable



Plant Clinic—June continued

crop grown in new settlements on very poor soils. Its roots are rich in carbohydrates—mainly starch.

Indonesians simply pound it raw and eat with belacan (shrimp paste).

Malaysians blanch it (pour boiling water on it) to prepare it.

The root is quite hard and is consumed in a variety of ways, including eaten as whole root, grated root or root chips.

It is also prepared into flour which in turn can be used for cooking or production of cassava-based products such as breads, crackers, and puddings or beverages made with tapioca pearls.

Cassava leaves are eaten in some countries following extensive boiling. (It contains cyanide and can give a buzz in small doses. Cooking deactivates the cyanide.)

Apart from being used as human food, cassava products are also used as animal feed.



<http://allrecipes.com/recipe/212941/cassava-cake>

<http://www.rotinrice.com/2016/03/kuih-bingka-ubi-kayu-baked-tapioca-cake/>



Dave Tardent

SMBI Food
Growers Group

Tiller for SMI Growers

ROGI worked with SMI Food Growers Group so they could get a grant to purchase a rotary hoe/tiller.

A Husqvarna TR 430 Dual was decided upon. It's ideal for landowners who want to break up densely-packed earth and lawns as well as cultivate garden patches in their yards. Perfect for the islands.

It was delivered to our house on Saturday and Dave Tardent and David Jelley from Pretty Produce had a short trial run on a long narrow plot in our backyard.

On Monday morning Dave returned and spent about three hours digging up the front lawn in a practice session. The grass was very thick—a few centimetres above the edges. The blades were set high for the first run to chop up the grass. We raked up these bits and barrowed them and the odd rhino beetle larva to the chook run for the girls to do what chooks do.



Dave did several passes on each section, gradually lowering the blades as the surface became more workable. We continued raking and removing roots etc as we don't want grass growing through in our future garden. It doesn't till right to the hard edges so we did these by hand.

The finished product is pretty impressive, I'm sure you'll agree.

The tiller will be available to anyone on the southern Moreton Bay islands to cultivate their land. Get in touch with Dave on 0456266111.

Jill Nixon



Plant of the Month

Coriander

Coriandrum sativum

Chinese parsley, dizzy corn, koriander, cilantro.

Here's a fun fact for you: coriander is the most widely-consumed herb in the world! I was really surprised by this when I first read this, but it makes sense. Coriander is used extensively in southern American, North African, Asian, Indian and Middle Eastern cookery, which means the herb enters a lot of mouths over the course of a year.

Australia took a while to understand coriander, but in our modern multicultural society the herb is becoming increasingly popular every year ... for some; and by 'some' I mean the 30% of people who can't stand the smell or taste of the fresh plant.

The name comes from the Greek word *koris*, meaning bug (Isabel Shipard thought the plant smelled like stink beetles). Maybe the Greeks didn't like the smell or taste either.

Coriander's aromatics primarily depend on a group of compounds called aldehydes. One type of aldehyde has been described as being 'fruity' and 'green' and another type as being 'soapy' and 'pungent' or 'stink-beetle-like'. There is an olfactory receptor gene called OR6A2, which is known to detect aldehydes such as those found in coriander, and which is thought to be inherited. So if you are one of the 30% of the population who doesn't like coriander, now you know the culprit - your little old OR6A2 receptor.

For me, coriander is a tricky little thing to grow well.

One issue is with germination: research at UQ has shown that seed germination is best when the temperature is relatively constant at 20°C for 14 days with a 60-80% germination rate. A night temperature of 30°C gives very poor germination. We find bringing the seedlings inside the house makes germination a lot more successful.

Secondly, coriander seems to bolt to seed almost immediately when it's hot. This is why I think it is better to grow in the cooler months (or in cooler spots) in our area. I find planting coriander every three weeks is a good trick to deal with all your coriander bolting at once; as the first coriander plant is starting to bolt, new ones are coming up.

In reality the plant's job is to flower and go to seed, so don't fight it ... just plant more.

Save seed for the garden (or just let them drop and they may self-sow) and your kitchen and use the flowers as a beautiful bouquet in the home. The flowers are edible too.

The other problem many people encounter is that it transplants very poorly. The roots absolutely hate being disturbed. In the seed bank we combat this by growing our coriander in paper pots. These simple little pots can be placed straight in the soil and the roots never get disturbed. Alternatively, you can grow it by seed in a warm sunny spot in a nitrogen-rich soil with heaps of watering. This will help reduce stress on the root system.

Coriander loves to grow near chervil, dill and anise and it is said that anise will set a heavier crop of seeds. Don't grow coriander near fennel as they dislike each other very much.

The seed bank will be selling coriander plants and seedlings at the July meeting and we are offering a delightful bite (... for 70% of you) - sweet potato chips with an avocado, lime and coriander dipping sauce.

Sharr Ellison



From top: leaves, flowers, green unripe seeds, ripe seeds ready for sowing or drying and cooking.

Field Trip

Gardens of Karragarra and Lamb Islands

This will not take place on 31 July as previously notified.

The new date is **Sunday 14 August**.

The plan is for us to travel by ferry from Redland Bay to Karragarra Island to visit their community garden. Then we'll board the ferry for Lamb Island where we'll have morning tea and then walk to the new Pretty Produce farm.

Lunch will be BYO to share.

Transport will be available for those who have difficulty walking for about 10 to 20 minutes.

More details will be given to you when you book with Toni.

As always with these events, spaces are limited, so get in early.

Please book with Toni B. on events@rogi.com.au or 0402323704

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.

Garden Visits

1.30pm Sunday 17th July—

Gail's garden in Capalaba.

This one will be a bit different and interest anyone keen to maintain the natural environment.

As well as having a productive garden, Gail's 10 acre property has truck parking and storage facilities. As it is one of the best wildlife properties in the area, you may want to take up the opportunity to go on a bush walk while you're there.

August—date to be confirmed

Pal's garden in Capalaba

A while ago Pal got really sick of having to mow the back yard so he decided to get rid of the grass.

Come along to visit Pal's garden and see what has happened since then. You can read a bit about it on p 20 Dec/Jan 2015 ROGI News

<http://www.rogi.com.au/uploads/ROGINewsDec15-Jan16.pdf>

Members' Ads

Share House

\$150 pw or couple \$200 pw. Large room in older style home with rural outlook, tank, chook run and north-facing strip for vegetable gardening. Bus route 270. Call Gail 0438176981



Biochar Workshops

Learn about the benefits of using biochar in your garden and how to make it yourself at home, at a one-day workshop.

Sat 23rd July 10 am-2 pm

or **Sun 24th July 10 am-2 pm**

10 maximum per session

For further information and to book, please contact: Frank and Marion 3390 2277 or email plumsome@powerup.com.au by 20th July 2016

New product

Seed-raising Mix

After the demonstration about seed-raising at the May meeting, Janet and I got a great deal of positive feedback about the quality of the plants that we grow from seed from the ROGI seed bank.

Janet has been making her own seed-raising mix and experimenting with using various blends of ingredients. The current **seed-raising mix** (a blend of coir peat, vermiculite, perlite and biochar) has proven to be quite successful at getting the little blighters to come up!

Janet thought we could help you get the same results from our seeds by offering this blend to you.

We are selling it for **50 cents for one litre** in a recycled yogurt container. You can purchase larger quantities such as two (for \$1) or four litres (\$2) in recycled ice-cream or yogurt containers (BYO containers would be good).

We are able to offer wonderful prices as we source well and we are a not-for-profit group. Our passion is to get you gardening and growing more food ... and nothing else.

Sharr Ellison



Seed Bank Request

- Please return seedling pots the month after you have bought the seedlings so they can be re-used.
- Please bring along other clean used pots—sizes up to 120mm diameter.
- One and two litre yogurt and ice-cream etc containers and lids please.

Please note that the guide to the right is a guide for sowing seeds, not seedlings. There could be several days or even weeks between the optimal time to sow a seed and to transplant a seedling that you may have bought from a nursery.

Special Offer

When you buy five packets of seeds from the seed bank, you will receive one litre of the special seed-raising mix to sow them in – free!

Seed Sowing Guide

July

Artichoke
Asparagus
Beans, French
Beetroot
Cabbage
Capsicum/Chilli
Carrot
Celery
Chicory
Endive
Jerusalem artichoke
Kohlrabi
Leeks
Lettuce
Peas
Potatoes
Radish
Silver beet
Swede
Sweet potato
Tomato
Turnip

August

Artichoke
Asparagus
Beans, French
Beetroot
Capsicum/Chilli
Carrot
Celery
Chicory
Eggplant
Jerusalem artichoke
Kohlrabi
Lettuce
Okra
Potatoes
Pumpkin
Radish
Silver beet
Squash
Sweet potato
Tomato

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.

ROGI Seedbank is available at ROGI meetings and Garden Visits.

\$1 per packet for members. \$2 for non-members.

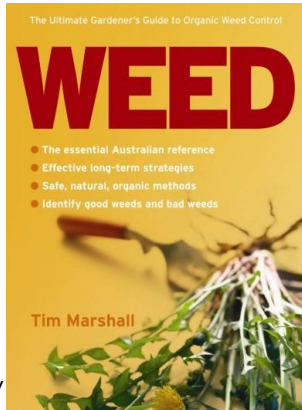
ROGI Library News

Last meeting Simone Jelley gave an interesting talk on "Just what is edible... Leaves, Weeds, Flowers, Trees & Shrubs" and her business *Pretty Produce*.

Weed

Tim Marshall

Said to be 'The ultimate gardener's guide to organic weed control', this book aims to show you how to manage weeds in your garden effectively.

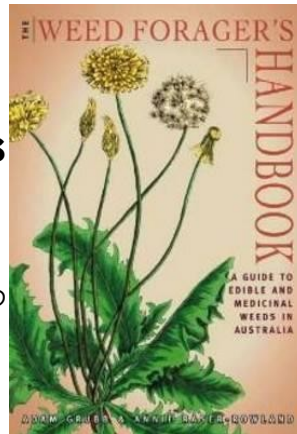


Tim outlines the difference between good weeds and bad weeds. He provides an interesting section on weeds in history and argues that to better understand them we need to overcome these linguistic and historical prejudices. Most weeds in Australia have been introduced since European settlement.

Of most relevance to Simone's talk is the chapter 'Good Weeds', which includes a list divided into sections (Annuals, Biennials and Perennials), along with a recipe for Nettle Soup, one the author says he "really enjoys."

The Weed Forager's Handbook

Adam Grubb & Annie Raser-Rowland.



This is 'A guide to edible and medicinal weeds in Australia' and its contents include:

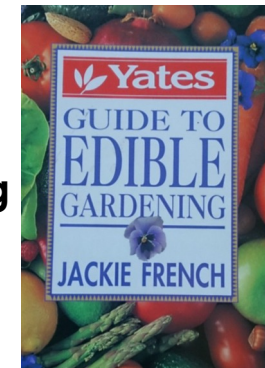
- . On the Appreciation of Weeds.
- . Our Top 20 Edible & Medicinal Weeds.
- . Other weeds.
- . Weedy recipes.
- . Weeds in the garden.

Costa Georgiadis has described this book as an 'essential text for ...novice and experienced wild food foragers'.

An interesting read, filled with photo I.D. plates to allow you to quickly identify weeds; step-by-step instructions for a weed fertiliser; and a recipe for one of Australia's greatest scourges – Prickly Pear Pizza – bound to be a talking point at anyone's next dinner party (... or ROGI after-meeting supper!).

Yates Guide to Edible Gardening

Jackie French.



'An edible garden is one you can wander around and eat... an exciting place, with unexpected harvests and unexpected beauty.'

Contents include: Feeding on Flowers; Beautiful Vegetables; Ornamental Fruit Trees; Fruiting Shrubs and Bushes; Edible Hedges and Fences; Edible Climbers; Edible Cacti; Edible Water Plants; Edible Lawns and Groundcovers; A Blaze of Herbs; **Edible Weeds**; Edible Potted Plants; and Nibbling in the Garden.

In the chapter on Edible Weeds we find included a list of common weeds and recipes such as 'Baked Burdock in Orange Juice' along with various recipes for all parts of the Dandelion, including Dandelion Coffee. Other recipes include: Nettle porridge, Pigweed cakes, and Sorrel soup.

We both look forward to seeing you at the library next meeting.

Cheers, Angela and Stephen.

Wild Food Juleigh Robins

Robins introduces us to flavours of the wild with this recipe collection based on native ingredients sourced from the deserts, forests and bushland of Australia.

Sumptuously illustrated, it is divided alphabetically into chapters based on the variety of plant: Anista; Bush Tomato; Davidson's Plum; Kakadu Plum; Lemon Aspen; Lemon Myrtle; Macadamia Nut; Mountain Pepper; Native Mint; Quandong; Riberry; Wattleseed; Wild Lime; Wild Rosella.

Each chapter has a description of the plant and its culinary uses, and a selection of recipes, both sweet and savoury.

A useful book on native foods, many of which can be grown in your backyard or maybe found in the odd pocket of natural bushland.



Exchange plants, cuttings, seedlings and home-grown produce

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

ROGI Rewards

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

Members' Sales

Items you have produced that are surplus to your requirements and that **you wish to sell** to other members eg eggs, honey, seedlings, jam, lemons – things that have cost you money (and time and effort) to produce. Please ensure items are labelled, named and priced. You may be asked to staff the stall if you are needed.

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) or cuttings, surplus chillies, empty pots or strawberry runners and so on. This is where you may want to work out an arrangement with other members to do some swapping outside of the meetings.

Bring a bag/basket/box to take everything home



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

This is how it works:

- Pick up a My IGA Card next time you are in 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, you are also helping to raise funds for ROGI.

ROGI uses its funds to help provide more services to members such as new library books, discounted gardening products, paid expert speakers, and free or low-cost field trips and workshops.

Request for Articles

**What can you share?
It could be to do with:**

- your garden
- a photo
- an unusual plant
- a request
- garden/nutrition info
- a recipe
- a current affair to do with organic growing

Send your items to the editor and help keep the newsletter topical, interesting, local and relevant

info@rogi.com.au

August Newsletter Deadline

Please send your contributions to the newsletter editor by 27th July for the August edition.

ROGI Shop Products

Products Dry	3kg	2kg	1kg	500g	100g	Each
Soil Conditioners						
Blood & Bone	7.50		4.00	3.00		
Blood & Bone 25kg						29.50
Blood & Bone 16kg						24.00
DE Fine Food Grade		15.00	8.00	4.50		
DE Fine Food Grade 20kg						110.00
DE Pet & Garden	16.00		7.00	4.00		
DE Pet & Garden 20kg						80.00
Dolomite	5.50		3.00	2.00		
Eco88	8.50		4.00	2.50		
Gypsum	5.50		3.00	2.00		
Humic Acids					3.50	
Organic Booster	6.50		3.50	2.50		
Organic Xtra	6.50		3.50	2.50		
Organic Xtra 25kg bag						18.50
Organic Xtra 16kg bag						14.00
Organic Xtra 5kg bag				2.50		7.00
Rock Dust #3 25kg bag						29.50
Rock Dust #3 Mix	6.50		4.00	2.00		
Sea Mungus						
Turf Master	5.50					

*DE is Diatomaceous Earth—can kill insects by desiccation.

Tools & Equipment						
Soil pH Test Kit						15.00
Banana Bags						3.50
Fruit Fly Exclusion Bags set of 4						5.00
Paper Pot Maker						28.00

Products Wet	5 litre	1 litre	500ml	150ml	100ml
Soil conditioners					
Eco-Amingro		18.00	10.00		
EcoFish	32.00				
Eco Naturalure				15.00	
Eco-Neem					16.00
Eco-Oil		22.00	16.00		
Fish & Kelp solution		13.00			
Potassium Silicate					3.00

Pest & Weed Control					
Burn Off		9.00			
Eco-Pest Oil			10.00		
Naturasoap			17.00		
Pyrethrum Spray					20.00
Wild May (for fruit fly)					2.00

Aloe Vera		
Aloe Vera Raw Material	33.50	9.50
Aloe Vera Raw Bio Fertiliser	37.00	10.00

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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



Sharr's home-made insect hotel

Interesting herb pots

