

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 proceedings.

Salvation Army Church
Cnr McDonald Rd & Macarthur St
ALEXANDRA HILLS

Admission

Members: Free
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 p 15**).

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

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A compact patch of healthy comfrey—photo taken at the garden of Jerry Coleby-Williams. Also known as 'knit-bone' because it's a traditional remedy for broken bones, Comfrey (*Symphytum officinale*) is a valuable addition to the organic garden. A good place to find out more about this invaluable plant is: <https://permaculturenews.org/2010/10/01/the-wonderful-multi-purpose-comfrey-plant>
Many (most?) ROGI members grow comfrey, so you should be able to get a piece from someone and get your own comfrey patch started.

Backyard Burlblings

Hello everyone

What a relief to finally have some cooler weather and even a little bit of rain over the last week or two. Although soil moisture levels are still extremely low, I always find it amazing to see the way our native vegetation and birds respond to even a minimal amount of rain.

Every morning over the last few weeks we've been woken by a dawn chorus of shrieking rainbow lorikeets and noisy miners fighting over nectar and flowers in a superb **Angophera hispida (dwarf apple gum)** growing in a neighbour's large backyard.



A little later galahs, corellas and cockatoos arrive to harass the nectar feeders and rip at the flowers. Kookaburras, magpies and crows watch from a nearby dead tree and add their special calls to the cacophony.

Once the morning rush is over, there are bursts of activity all day long with various flocks arriving and seeing off earlier ones. In all the noise and bustle it is impossible to see or hear any smaller birds, let alone bees and insects, but I'm assuming there would also be honey eaters and honey bees partaking of Nature's feast as well as other birds feeding on the insects.

Growing beside the dwarf apple gum is a tall **Queensland tree waratah**, also known as a red silky oak, *Alloxylon flammeum*. This beautiful North Queensland rainforest tree with its masses of showy red flowers and dark green foliage thrives in the Redlands but, unlike the introduced exotic poinciana, is not often grown. Like the apple gum, the tree waratah attracts nectar-feeding birds as well as the dense foliage providing a safe



nesting habitat.

Seeing and hearing this activity every morning has once again brought home the realisation how quickly our native flora and fauna can recover from the many challenges they face from us humans and a rapidly changing climate. It's quite humbling to realise how many species of birds and insects a few large flowering native trees can support. They are not only lovely to look at and provide shade for us, but play a vital role in maintaining our biodiversity.

Too often, larger trees in suburban backyards are seen as a pest because of falling leaves and seeds that can interfere with mowing or block gutters. To sort the 'problem' many are cut down to become mulch to feed garden beds instead of birds and other creatures.

So far these beautiful old trees in our area are allowed to fulfil their role as Nature and the original planters intended, but what will their fate be once the old house is demolished and the block subdivided?

At our February meeting members were asked to submit ideas about workshops they would like ROGI to facilitate. We had an overwhelming response with over 70 different suggestions, ranging from basic soil and gardening knowledge to wicking beds, compost making, beekeeping, propagating and pruning, as well as utilising produce in the kitchen.

The committee has taken note of all the suggestions and collated a priority list to work through over the course of this year. We are beginning with our Round Robin Night in April.

To ensure that we achieve as much as we can, we need help from the wider membership by letting us know what skills members have that they would be willing to share with others in smaller groups.

The venue could be in your own garden or home or in a community garden nearby. We are not looking for professional expertise (although that is always welcome!) but a simple willingness to help each other achieve productive gardens.

Happy gardening,
Julia Geljon, ROGI President

Coming Events

March	Thurs 7	BOGI Meeting	
	Wed 13	ROGI Meeting	
	16 & 17	Brisbane Garden & Plant Expo	See p 4
	Sat 23	Garden Visit - Rohanna Young	See p 15
	Sun 24	Garden Releaf Day	See p 9
April	27—31	Melb. Int. Flower & Garden Show	See p 4
	Tues 2	Herb Society meeting	
	Thurs 4	BOGI Meeting	
	Wed 10	ROGI Round Robin including- E-Waste Collection	

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 633 000. A/C 136137296 (Bendigo Bank, Middle St, Cleveland) **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 2019	New member/s joining in...			
		Jan-Mar	Apr-Jun	Jul-Sep	Oct18-Dec19
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 of age.

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

March Meeting

Challenges and rewards of growing your food

What is it like to be farming 10 hectares of lush red soil in the midst of suburbia?

Adrian Lynch, farming manager at Wellington Point farm, will talk about this, and his particular focus this year at the farm which is tomatoes and strawberries.

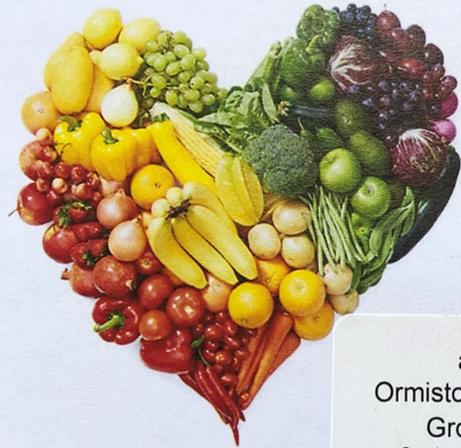
He says, 'Why grow your own food at home? One word: flavour. With today's commercial varieties of fruit and veg it is all about production, production, production. At home you can grow for the flavours you remember and know.'

Come along and find out how he does it.



There will be a segment with tips on what to do in your Redlands' gardens this month.

As usual, you're welcome to bring your gardening problems to the Plant Clinic and we'll see if someone can help. The usual attractions will be there—the well-stocked library, the seed bank and seedlings (at bargain prices) - plus for sale are local honey, organic produce, organic gardening inputs and more.



at
Ormiston Scouts
Ground
crn Gordon & Bainbridge
Streets

Organic Produce Harvest - HERE every Thursday 2-6pm



BCO Brisbane Certified Organic Meat.
Lunar Farm Organic Veg & Fruit
Dairy, Bread, Dry Goods and more.....
Sausage Sizzle, Coffee, Tea under the tree..

☎ Amanda 0413 632 935

BEGINNING 7th February 2019

Why not pop in next Thursday and experience the friendly atmosphere of this innovative market? It's where the scout hall was before it burnt down.



MELBOURNE INTERNATIONAL FLOWER AND GARDEN SHOW

PRESENTED BY  **LAWN
SOLUTIONS
AUSTRALIA**

27 - 31
March,
**Royal
Exhibition
Building
and
Carlton
Gardens**

The smell of freshly cut grass and bursting blooms will scent the Melbourne air once again for the 24th annual Show, hosted in the exquisite heritage listed Royal Exhibition Building and Carlton Gardens over five glorious autumn days.

Featuring the best landscape and floral talent from Australia and around the world alongside an extensive array of garden retail products, the Show is a celebration of lifestyle and our great outdoors. All the info you need is at <http://melbflowershow.com.au>

**EVENT 1
MARCH 2019**



BRISBANE Garden & Plant EXPO

...a subtropical plant collector's paradise

Saturday 16th & Sunday 17th March 2019
Doomben Racecourse - Hampden Street Ascot

9—4
Sat
and
9—2
Sun

<https://plantexpo.com.au>

Why not have a chat to other ROGI members at the next meeting and maybe you could carpool?

February Speaker - Pippa Donaldson What's happening at IndigiScapes

IndigiScapes opened in February 2000 and has remained virtually unchanged since then, in spite of the increased interest in Australian native flora and fauna.

That is all about to change. There is already a new nursery area in use and, under the leadership of Pippa Donaldson, the future direction of IndigiScapes will embrace sustainability and sound environmental practices. In her address, Pippa outlined just what will be happening.

Here are her notes:

Building works will include:

- Upgrade to internal ablutions
- Relocation and refurbishment of Café
- Upgrade to front entry (roof)
- New front entry statement
- Interpretation space
- New build of theatre/conference building and administration building and southern gardens ablutions block (near the playground)

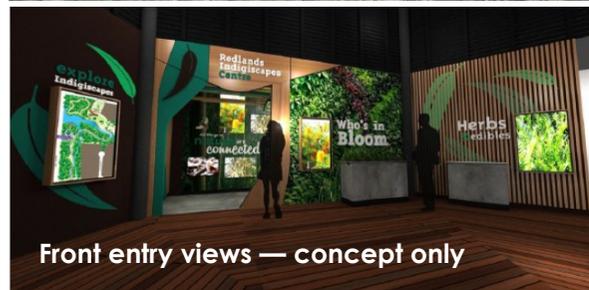
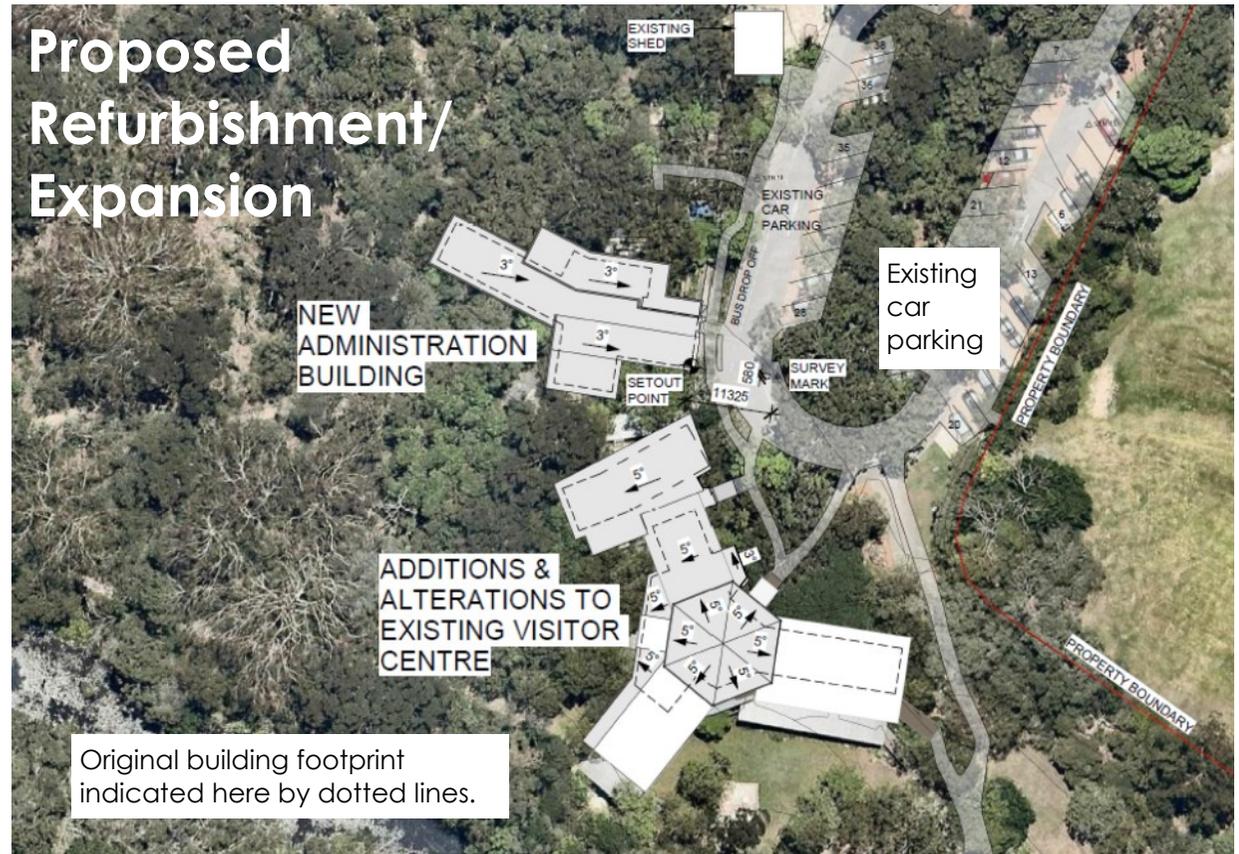
Safety in Construction

First priority to ensure the safety of the community, RCC staff and construction team
Proposed works entail use of cranes, machinery, air compression tools, lift equipment etc

Why the Upgrade?

- IndigiScapes Centre is 19 years old (20 year celebrations in 2020)-aging infrastructure and facilities
- Environmental Education Unit team has grown
- Visitor attendance has increased to >40,000 per year
- 'Catch up' – opportunity to upgrade digital, interpretation and community engagement

Proposed Refurbishment/Expansion



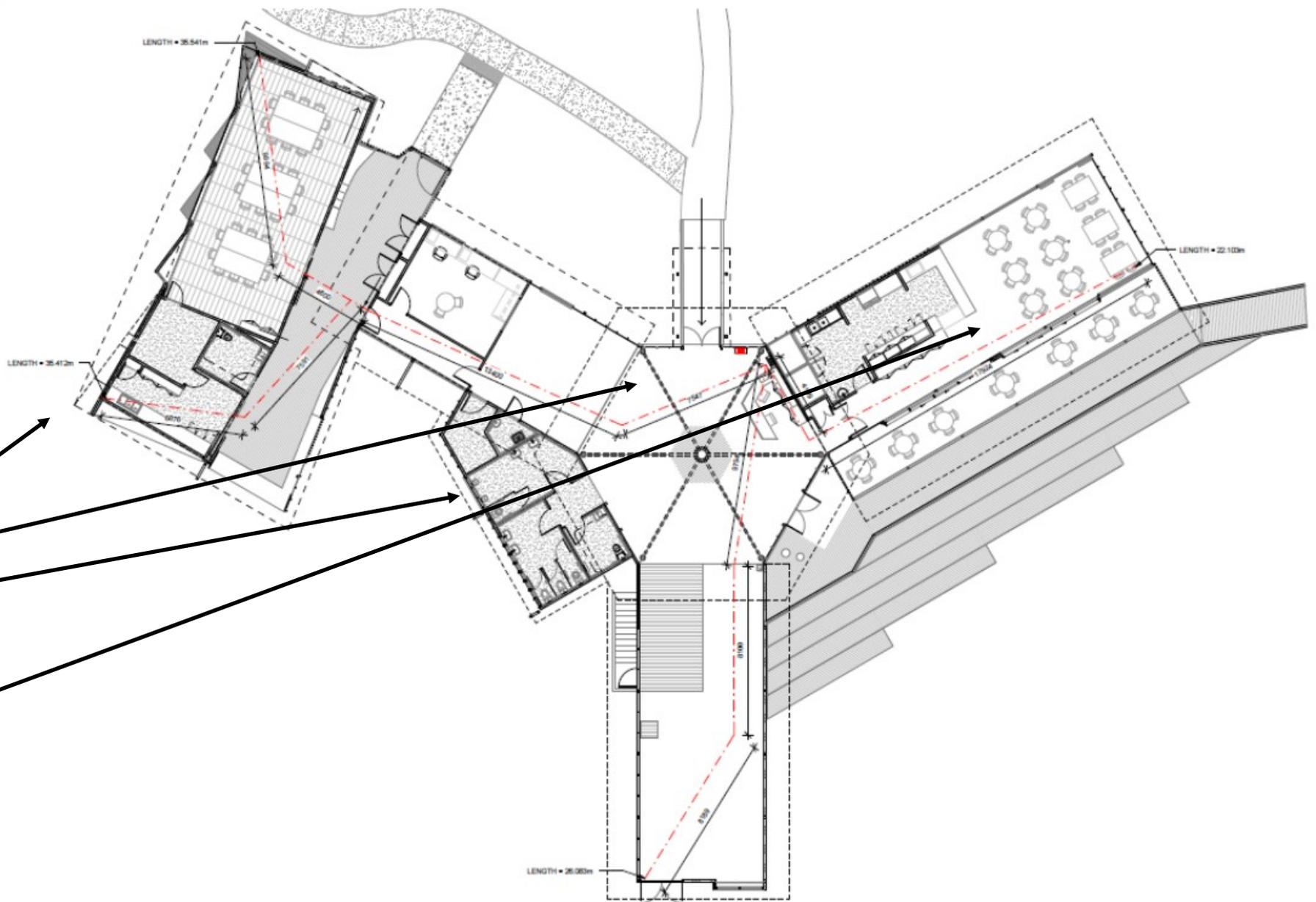
Front entry views — concept only



February Speaker - Pippa Donaldson
What's happening at IndigiScapes

This is the building that you are likely to be most familiar with. It has contained the entry foyer, shop, toilets, administration team offices, kitchen and dining area and the Tallowwood function room.

These plans show the new conference/theatrette space, bigger entry foyer, and more toilets, with the Tallowwood room becoming the new larger kitchen and dining area with extended deck for more dining.



1 VISITORS CENTRE - COMPLIANCE PLAN
SCALE: 1:100

Future Prospects

- *“Growing Environmentally Connected Communities”*
- The IndigiScapes vision remains!
- Community engagement and education
 - Environment extension service continues
 - Nursery and Gardens business as usual
- Enhanced visitor experience
- Partnerships with Community Groups

Opportunities to deliver

- New business plan is currently being developed with the intent to:
 - Maintain and grow existing client base
 - Broaden the demographic of our clients
 - Introduce new concept/ events/ regular experiences
 - Focus on sustainability
 - Limitless options!



More festivals, fairs
and functions



Markets of many kinds



Garden Visit— Gabrielle Bell

Many ROGI members visited Gabrielle's garden in February.

Unfortunately we are unable to bring you the story from this event in this newsletter, due to editorial time restraints.

Expect to read all about it in the April edition.



Jerry Coleby-Williams opens his garden 'Bellis' in Wynnum on the Mothers' Day weekend in May every year.

If you can manage it, it's worth the effort. I have found it's best to go very early—even be there when they open the gate—as it attracts thousands of people.

This sign (and its advice) is an example of what you'll learn and see, apart from all the plants.



What am I? I am the seed pods of a plant in the Malvaceae (mallow) family, thus related to hibiscus, cotton and cocoa. In some parts of the world I am almost a staple, valued for my mucilaginous properties. One of my best selling points is that I am one of the most heat- and drought-tolerant vegetable plants in the world. The other good news is that I grow easily here in Redland City. It's too late to sow my seeds now, but in late spring, sow me and watch me grow.

The seeds from my pods here will be in the ROGI seed bank waiting for you.

See back page.

Plant of the month

Oregano (*Origanum vulgare*)

Oregano is a hardy plant that can be grown in garden beds, veggie patches, around rocks walls or in a hanging basket - just choose a full sun position (unless you grow the golden oregano, grow this one in part shade as it has a lighter coloured leaf and burns easily). There are many types of oregano varieties available which provide different growing heights, leaf colour and flavour. The good news is that they all have somewhat the same growing requirements!

Like most herbs, give it a lovely rich organic bed to live in. Oregano does not like its shallow roots sitting in water, so good drainage is a must. Give it a prune often as it supports new growth, but also as it can get clogged up by its woody stems and become "just a tangled mess".



Golden oregano

Oregano is a spreading perennial herb that grows wild throughout the Mediterranean and Europe.

Traditionally, a single leaf is eaten after a meal to aid in digestion. It also has an active component called thymol, which is quite similar to menthol; it is known to relax the throat and stomach. The leaves of the plant contain a variety of antioxidant compounds, making them something great to have in your daily diet to clean up free radicals.

The tasty way to use oregano is to team it up with things like tomatoes, chilli, basil, onions, cheese, garlic, olives, parsley, rosemary, lamb and mother of herb – really any Mediterranean and European dishes will be wonderful to add this delicious herb to.

Sharr Ellison



Do you spend 30 minutes every day with your plants?



Independent Garden Centres (unfortunately, none in the Redlands, so far) will be hosting Garden Releaf Day again this year on Sunday March 24.

The focus this year is on the benefits of colour and how plants and gardens to enrich our lives.

"No matter how old you are or whether you are an apartment dweller, city block residents or out on the land you can enjoy and share the benefits of growing, eating, planting, giving and enjoying living colour and greenery."

www.facebook.com/gardenreleafaustralia

<http://gardenreleaf.com.au>

Plant Clinic

(Managed and reported by Chris McIvor)

Welcome to the first plant clinic write up of the year.

One long outstanding identification has happened.... The very hairy white critters shown last year are actually **coconut whitefly**. Described as the "flamboyant flocculence of coconut whitefly" the very long hairs are actually long coils of waxy secretions. Whiteflies can be controlled by hanging up yellow sticky traps and importing tiny parasitic wasps, *Encarsia formosa*. Also remove and destroy infected leaves and if necessary spray with white or Eco Oil.



A question arose about **Mouse Melons**, (a tiny type of cucumber), prematurely dropping all their fruit. This is common in the cucurbit family



when there is incomplete pollination. Such fruits have very little seed inside so are not worth the plant growing to ripeness. More bees or hand pollination would help. However it has been such a hot and dry season that the plant could be water stressed which also leads to fruit drop.



Thrips adults and nymphs

Thrips is a common pest insect. There are greenhouse thrips, plague thrips, tomato thrips and flower thrips, to name a few. Adults have a long narrow body, yellowish to black and about 1 – 2 mm long with 2 pairs of fringed wings. Larvae are pale yellowish to cream and wingless.

Damage caused by the piercing mouthparts ranges from silvering of leaves, petal scarring and distortion of flowers and fruit.

Dark droppings can be seen around feeding sites and may be your first indication that they are present.

Natural enemies are ladybugs, lacewing

larvae, mites and predatory thrips. Notoriously difficult to control with insecticides so prune and dispose of infected plant material. Remove weeds to reduce breeding sites and hang sticky yellow traps.



PLANT CLINIC

If you have an odd-looking pest, think 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 - 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 (just inside the door to the main hall) before the meeting starts.

Someone will have a look and may be able to answer your questions. Any solutions will be given to you on the night and published on this page. Please be aware that, although we do our best, there may not be anyone present who can solve your problem or identify your plant, especially if it is not related to organic gardening.

Substation 33—PowerWells

Electronic waste recycling facility **Substation 33** will be at our April 10 meeting to collect E-waste from members. Here's the result of one of their 'Hackathons' which re-uses E-Waste— PowerWells.

A reliable source of electricity provides economic and educational opportunities that over a billion people around the world are currently deprived of. Thousands of remote communities across Papua New Guinea, Papua, West Papua, Indonesia and Pacific Island countries don't have a reliable source of electricity. It is common for these people to travel many hours to charge mobile phones and spend a large portion of their income on kerosene, small batteries and candles.

In late 2017, at a Logan Social Enterprise Startup Weekend hosted by Substation 33, three guys (all from very different backgrounds) came up with a plan to combat energy poverty in remote communities. Their approach to the problem was to design a small, off-grid energy supply system capable of delivering a basic, reliable power source—PowerWells—self-contained, fully recycled systems of solar energy production and battery storage.



By using electronic waste and ex-commercial solar panels, they have delivered a product much cheaper than alternatives, while helping to reduce the amount of hazardous materials going into landfill.



Each PowerWell has the capacity to charge a mix of 50 small electronic devices and torches each day, and can also light up a medium-sized communal space for five hours each night.

People living in the countries where PowerWells will be deployed will be taught to source local materials and construct the PowerWells. This will provide local employment opportunities and teach people the skills to make use of e-waste, starting with how to construct PowerWells (including accessories) and in the future will extend to making products such as 3D Printers.

E-waste is an increasingly large, global problem with impacts including mercury and other heavy metals getting into water and food supplies. It is important to keep e-waste out of landfill and there are many benefits to reusing and recycling e-waste. PowerWells has the potential to keep many tons of e-waste out of landfill.

Ann Roffey



E-Waste Collection— April 10 Meeting

ROGI will be having an E-Waste collection at our April 10 meeting. **Substation 33 will set up their vehicle outside the entrance of the hall—please give them your e-waste as you arrive.**

“Pretty much nothing that is donated ends up in landfill. If we can't use it or resell, it is pulled apart and sent to plants that specialise in recycling”.

Electronic waste (E-Waste) is any electric or electronic product that has become non-working, unwanted or obsolete, and has essentially reached the end of its useful life.

Sources of E-Waste include:

- IT and telecommunication equipment
- Large household appliances
- Small household appliances
- Consumer & Lighting Equipment
- Electrical & Electronic Tools
- Toys, Leisure & Sports Equipment
- Medical Devices
- Monitoring & Control Instruments.



Due to continued demand and interest, we are hosting another Green Living Australia Fermenting Workshop.

Join Green Living Australia presenter and author Valerie Pearson to discuss different kinds of fermented foods and drinks—including Kimchi, Yoghurt (both Dairy and Non Dairy Yoghurt), Keffir and Kombucha and how learn how easy they are to make at your own home!

Nibbles and drinks will be provided on the night.

From 6pm Wednesday 24th April 2019 at Grandma's Pantry

Shop 27 Bayside Shopping Village
194-200 Old Cleveland Road
Capalaba Qld 4157
Phone 3823 2100

Cost is \$10-00. To book online go to:

<http://www.grandmaspantryonline.com.au/69-workshops-events>

Seats are limited - so get in quick!

****If minimum numbers are not met this workshop will need to be rescheduled.*



Mozzarella Cheese Making Demonstration and Tasting at Grandma's Pantry on **Wednesday 15th May starting at 6pm.**

Learn simple ways to make handmade, great tasting cheese in your own home. Find out about the basics of cheese and yoghurt making and how to make your own mozzarella cheese using common kitchen equipment.

Watch Valerie Pearson, author of Home Cheese Making in Australia in action and ask the million and one questions you have always wondered about how cheese is made.

Become inspired to try something different in the kitchen. Learn the art and science of cheese making in this fun and interactive demonstration.

Booking Details, Venue, and Cost are the same as for the Fermenting Workshop.

Seats are limited!

Book Reviews

This 62-page book of could easily be the only herb book you ever need for the home herb garden.

It is produced by Renaissance Herbs, probably

Australia's largest producer of herbs with grower franchises in most states who supply local retailers.

Starting with *Planning a Herb Garden*, the book covers the most common culinary herbs for traditional European and Asian cuisines in a clear and concise way without going into too much detail.

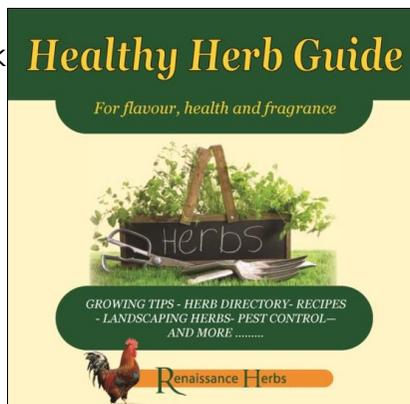
There is an excellent section on healing herbs for various human ailments as well as for the family pet.

Suggested ways of using the herbs as well as recipes for herbal teas and sprays are included in this section along with advice on using herbs safely.

Whole books have been written on edible flowers, but this little tome covers them in a single page with a simple list of 33 plants and a clear explanation of why they enhance our food and are not just a garnish.

Next is an A-Z of the herbs and unusual vegetables grown by Renaissance Herbs with a descriptive list of 120 plants, their uses and growing tips.

The last 20 pages are devoted to recipes



using fresh herbs in dressings, dips, various pestos, salsas and chilli jam as well as soups, salads, bakes and desserts.

All in all I found this an excellent small book for anyone wanting to start a herb patch as well as for the more adventurous cook wanting to use more fresh herbs.

You can borrow a copy from the library, but, after reading it, you will find that it is a book that you will want to own.

It is available as an eBook from Renaissance Herbs, or as a hard copy from <https://www.acsbookshop.com/product-healthy-herb-guide-pdf-ebook-5976.aspx> for the low price of \$11.00.

Reviewed by Julia Geljon

The author has dedicated his life to the study of Australian native bees.

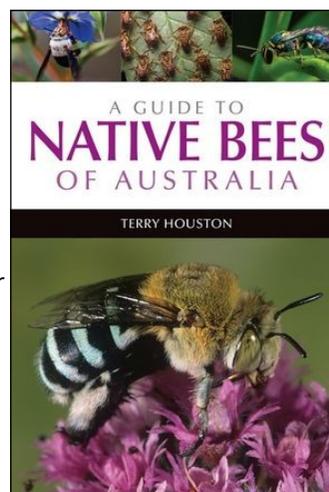
This 2018 CSIRO publication will explain and stir your interest about our vast number of native bees.

It contains their history, form and their habits.

It is not a book of practical bee keeping but rather a scientific analysis— an encyclopaedia (with beautiful plates) of our native bees and their biology.

Well worth a read to appreciate the complexity and diversity of our wonderful native bee population.

Reviewed by Nell Hefer



With an abundance of practical examples and recipes, *Herbalism* explores the many ways in which we use plants to heal our bodies and our minds.

The emphasis is on the practical use of herbs, their cultivation, functions, and applications as well as on their cultural and symbolic significance.

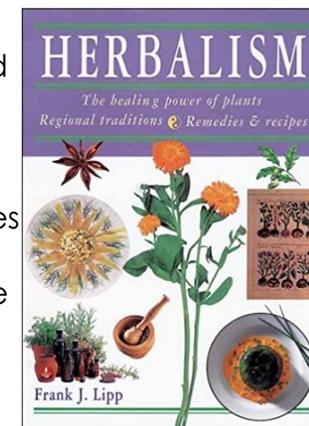
The best part is the book's heart which is a superbly illustrated portfolio of key plants, many of which have medicinal uses throughout the world.

I found the section on traditional herbalism worldwide and cultural context of hallucinogenic plants and their use in ritual to be interesting, but not relevant to a gardener.

A final section features modern herb-based medicinal recipes; information on cultivating, collecting, and preparing herbs, and their use in aromatherapy, perfumes, and cosmetics. This will be of interest to those keen to avoid chemicals in their personal and home care products.

Although it was published in 2000, that doesn't seem to matter, as some things don't change.

Reviewed by Jill Nixon



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

Seed bank news

Please **return seedling pots and punnets** to the seed bank so that they can be reused –especially the 4-cell ones like these.



Also other clean used pots (small sizes up to 120mm diameter). Square pots are good too.

Bigger pots, such as those you get through ROGI Rewards can be put on the swap/share/giveaway table in the foyer.

Seed savers news

We had several new people at our February seed session, some of whom were new to ROGI as well. This is good to see—they can start off on a sound footing.

I was one of these newcomers, and I was impressed with what we did and discussed. *Hint: it isn't only about saving seeds—we discussed a diverse range of gardening-related topics. Shh!*

Connect with Janet Crighton at the Seed bank table if you'd like to join the ROGI Seed savers group or to find out when the next one will be.
Jill Nixon

The guide (*right*) is for sowing seeds, not planting out seedlings. There may be several days or even weeks between the optimal time to sow a seed and to transplant a seedling.

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

Seed Sowing Guide

March

Basil
Beans: Climbing/Snake/French
Beetroot
Borage
Capsicum/Chilli
Carrot
Cauliflower
Coriander
Cucumber
Eggplant
Leek
Lettuce
Marigold
Pigeon Pea
Potatoes
Pumpkin
Purslane
Silverbeet
Spring Onion
Spinach: Brazilian/Egyptian/Warrigal
Squash
Sweet Potato
Sweet Corn
Tomato

April

Artichoke: Jerusalem
Asparagus
Beans: Lablab/Madagascar/French
Beetroot
Broccoli
Brussel Sprouts
Cabbage
Capsicum/Chilli
Cauliflower
Carrot
Celery
Chicory
Endive
Florence Fennel
Kohlrabi
Leeks
Lettuce
Onions/Garlic
Potatoes
Radish
Silverbeet
Spinach: Brazilian/Egyptian/Warrigal/
Kangkong
Sweet Potato
Tomato
Yacon

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 Seed Bank is available at all ROGI meetings and Garden Visits.
\$1 per pack for members, \$2 non-members**

Meeting Information

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 some details 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 time money, and effort to produce. Please make sure 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:

(Members only) For those items you don't want payment for - e.g. shredded paper, unwanted volunteer plants (named), surplus produce, cuttings, 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 a bag/box/basket to take everything home



Malabar aka **Ceylon spinach** is going 'gang-busters' at the moment. This one is *Basella alba*: there is also one called *Basella rubra* which has dark seeds and stems and is generally smaller with deeper-green leaves. It thrives in the heat, so is a good spinach to grow and eat (cooked) in our summer time. Also a great plant to keep your garden looking green and lush when many other plants are drooping. Sow seeds in spring. It then self-sows, so you'll have it forever. It's easy to pull out, so not weedy.

APRIL NEWSLETTER DEADLINE— Please send your contributions to the newsletter editor by the **27/03/19.**

Garden Visit

The garden visit for this month is:

Saturday 23 March - Rohanna Young, Thornlands

As always, space is limited, so book early. Please see Toni Bowler at the next meeting or phone her on 0402 323 704 or email her at events@rogi.com.au to put your garden on the schedule.

Toni also welcomes suggestions for field trips and workshops related to ROGI's organic growing interests.

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

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

Other gardening groups using organic methods:

Brisbane Organic Growers Inc (BOGI)—

1st Thursday every month (except Jan), Albion Peace Hall, 102 McDonald Rd, Windsor, 6.30 for 7.30pm. 3357 3171 <http://bogi.org.au>

Qld Herb Society—1st Tuesday every month,

Albion Peace Hall. 7.30pm. 5426 8299
<http://www.qldherbsociety.org.au/qhs>

Oaklands Street Community Garden—Wednesday & Friday 9 - noon, Sunday 2- 5pm. Oaklands St, Alexandra Hills. 0414 735 417

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Oaklands Street Community Garden

Do you:

- Have a love of gardening and the outdoors
- Want to learn how to grow fresh fruit and vegetables organically
- Want to reconnect with the land and our food supply
- Seek companionship in an informal setting
- Want to build community

Then **Oaklands Street Community Garden** at **Alexandra Hills** welcomes you! Our garden includes common shared beds (not individual plots), and the produce grown is then shared and enjoyed by everybody, and is a regular talking point.



We are open on:

Sunday	2-5pm
Wednesday	9am-12pm
Friday	9am-12pm

Our annual membership fees are kept to a bare minimum to cover our costs and allow anyone to participate.

Family \$20-00, Single \$15-00, Concession \$10-00.

For enquiries, please call:

Glenda Brown - 0414 735 417 Terry Sullavan - 0408 259 445