Next meeting: Thursday 13 November 2025

ROGI News

ROGI meetings are held on the 2nd Thursday each month (except Jan). Doors open at 6.15pm.
You can visit the plant table, library, seeds table & stalls or just have a chat over tea before the meeting.
Please be seated by 7pm ready for the proceedings.

Members $5, Visitors $10

Bayside Community Church
Cnr McDonald Rd & Macarthur St
ALEXANDRA HILLS

REMEMBER:

- **Return washed pots**
- **Swap and share**
- **ROGI Rewards**
- **Bring a basket/box/bag for your purchases**
- **Queries for Plant Clinic**
- **Pay your membership dues**
- **Bring some food for supper (home-made is best!) -include ingredient list if possible**

Inside this edition

Supper will be available after the meeting only.
Tea and coffee before and after.

Entry for this night only: $5 members; $10 visitors

*A **problem** you may have experienced. Lawn growing fairly close to the fruit tree trunk (in this case a mango) - it needs to be mowed - the mowing person cannot easily fit below the foliage and fruit - the flowers and unripe fruit gets bumped and lands on the ground. What a waste.*
***Solution:** grow nitrogen-fixing pinto peanut ground cover out to the drip line, and keep it well-edged.* *Inset: close-up of pinto peanut plant*
Information on pinto peanut here

Michael's Musings

Dear fellow gardener,

Late spring/early summer is the time of harvest in the garden. A time to reap the rewards for all out hard work…

Sometimes it turns out that harvesting and making good use of the harvest can become a chore of its own, if we have been blessed with an abundant crop… or two or three…

This is where SHARING and PRESERVING comes in.

Share with family, friends, other ROGI members who have not been so lucky. Even that can be time-consuming with phoning around, arranging meet-ups or just dropping stuff off at someone's door.

TeamApp can be useful for offering your surplus harvest (use the CHAT feature). Not everyone follows TeamApp, but more and more ROGI members are becoming used to using it.

PRESERVING:

I remember my grandmother and mother in Germany spending hours sweating away in the kitchen conserving strawberries, raspberries, cucumbers and lots of other crops with the help of glass jars, a big pressurised boiler tin and lots of sugar. Plus making Sauerkraut in wooden vats. Quite an effort, then, using copious amounts of energy.

Everyone knows about JAMS, JELLIES, MARMALADES and CORDIALS in which sugar is what prevents spoiling. Not everyone wants to eat that much sugar these days!

Then there are CHUTNEYS and RELISHES for which there are lots of recipes on the Internet.

Today we are lucky to have a wide range of options:

- FREEZING: Easy to do, locks in the flavour and nutrients, enhancing the shelf life of your crops by months. A vacuum sealer is beneficial to remove air that could cause freezer burn.
- DEHYDRATING: With more and more decently priced devices becoming available, it's the perfect option for bananas, but works with most fruits and vegetables. Modern devices don't use much energy and won't heat up your house. Be careful with mushrooms, though … (*sorry, I had to put that in!*).
- FERMENTING: One of the best-known examples for fermenting are sauerkraut and some pickles. Fermenting relies on beneficial bacteria to convert sugars into lactic acid. There is an optimal salt brine ratio for most vegetables—check out the internet.
- CELLARING: If you are lucky and have a cool cellar (or pantry), you can store some foods there on a dry shelf. Ella and I have started using sand-filled boxes for storing harvests of turmeric and garlic and maybe, later, carrots. Our turmeric, now all eaten, lasted five or six months in the sand without showing any signs of ageing.

Whatever method you choose, organic gardening is also about making the most out of what nature provides. To me, it feels wrong to spend so much time and effort, and maybe money, into growing crops to then not fully utilise the beautiful harvest to the fullest.

Let's make November 2025 the month for Sharing and Preserving, for fine-tuning your techniques and for getting help wherever and whenever you need it. That's what ROGI is for.

Michael ROGI Secretary

Rosella jam - a favourite with many Aussies.

Salted cucumber and onion, vinegar, sugar - the makings of Bread'n'Butter Pickles.


Fast-pickled gherkins/cucumbers.


Dehydrated mandarin slices—a long slow process with a delicious outcome.

Field Trip in Capalaba

Sunday 23rd November
2:00pm to 4:00pm

Join us for our mini field trip/garden visit to Tilly's Garden, a verdant oasis tended by Chantelle in Capalaba.
Nestled on a cosy 600 square metre block, Tilly's Garden is a testament to what can be achieved with dedication to low-cost gardening and a commitment to sustainability.

Experience how Chantelle has transformed her small block into a productive haven, employing no-dig, chop and drop, and composting techniques to enrich her soil and support a thriving ecosystem without the need for commercial fertilisers, mulches and soils.

Tilly's Garden is a living example of how we can contribute to a more sustainable and environmentally friendly world right from our own backyards. Her approach is about nurturing the environment to feed her family, her poultry and local wildlife, proving that this sort of lifestyle is within everyone's reach.

Book on Team App or at the November meeting,

13th November Meeting

The 21st Century Cottage Garden

Jerry Coleby-Williams, our local Gardening Australia presenter, will show us why a thriving cottage garden is the way to go as we deal with changing and challenging weather patterns.

He will share his knowledge and experience of gardening techniques and plant choices that can cope with our increasing warmer temperatures and changing rainfall patterns.

Also, discover the winners and losers of predatory insects, how to entice and encourage the good bugs so they work for you in your garden … and more.

Bring your questions.

The usual attractions will be there: the well-stocked library, the seed bank and seedlings (at bargain prices), local honey, organic produce for sale ... and more.

Bring along questions for Plant Clinic and we'll try to give you answers.

Visitors most welcome $10 entry. Members $5 entry.
Please bring finger food (preferably home-made with ingredient list) to share for supper after the meeting. Free tea and coffee.

Managing Compost Bays. Linda's Top Tips for making HOT COMPOST

Linda Brennan presented on composting three ways at our September meeting.

These are the key take-home tips for HOT **composting in bays.** Next month we'll cover Linda's tips for **composting in bins,** followed in February by her top tips for **worm farms.**

Compost bays that hold about one cubic metre of compost are an ideal size for the home gardener. They are the ideal way to compost garden clippings, leafy waste and chippings from prunings. (Small pieces break down more rapidly).
However, a compost heap needs management - a pile of clippings does not a compost pile make!

A hot (thermophilic) heap kills most pathogens, weeds and seeds and will produce compost in just a short time compared to a cool set-and-forget system that will not kill disease, seed etc.

Start your heap when you have a pile of materials or when your heap has not yet turned into compost. Starting with a bolus of material is great.

What do you need to do?

A hot compost heap requires a few things to achieve the desired steaming heap. Thermophilic (heat loving) bacteria and some fungi create the heat as they digest the materials. We aim to encourage a range of soil biology through the stages of the compost process. These biology break down the plant materials and make nutrients available to the plants when used on your garden.

Water - When making the heap, hose the heap every 10cm layer of greens and browns. We should have more carbon/dry/brown materials than green or wet materials. A new heap needs loads of water.

Nitrogen – Every 10cm layer, also add nitrogen material to feed the bacteria. You can add a sprinkle of eg manure, damp grass clippings, comfrey leaf, human urine, fresh coffee grounds, green leafy material…

Inoculant – Adding a sprinkle or a spray of inoculant containing living bacteria and fungi every 10cm will speed up composting. Consider any of the following: diluted Fish & Kelp solution, diluted liquid humates, a light sprinkle of worm castings, or at the end of the heap add some Biodynamic compost balls. (From Biological Farmers Australia)

Air - Turning the heap helps aerobic bacteria and fungi to proliferate (see below*).

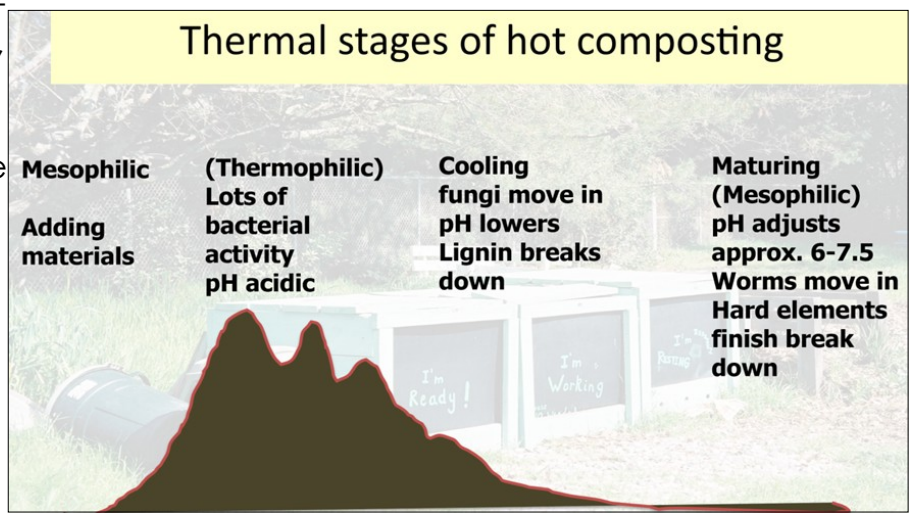
When to turn: When all items are layered, leave the heap uncovered. It will rapidly build up heat. We aim for the heap to reach **55°C for three days**. Then we turn the heap over (move from one bay to another). Wait for the temp to rise again to **55°C for three days** then turn the heap once again. Two turns is enough. Then let the heap sit and cook.

It will transition to the next phase after the initial bacteria have done their job. A new suite of biology will move in to digest the remaining compost in the cooling and resting phases.

*** Other Compost Temps and Turning**

If your compost reaches 62C it can be turned after two days
Or ... if it reaches 70C, it can be turned after just one day each time. Do not allow it to get hotter.

Over ...



Making Hot Compost in Bays cont'd

Your compost is ready to use when:
it no longer resembles the original material;
when it is cool (mesophilic) 24-36°C,
when the pH is 6.5-7.5 when tested,
when it feels soft, moist and crumbly with a pleasant smell.

Don't add: Lime or gypsum; human manure or dog/cat manure; large chunks of plant materials; food scraps. Food scraps attract vermin in an open heap.

Do add: Chippings and prunings; leaves; shredded paper; mulched sticks and bark; and prunings; leaves; shredded paper; mulched sticks and bark; it's okay to add old vegetable crops.

Linda Brennan

Next month: watch for article on Composting in Bins

Nature's Pest Control - The Ultimate Aphid Killer

We have a young acerola cherry tree in our backyard. Growing beautifully.

One day Elvira took a photo of the one of the fresh growth spurs thick with aphids:

Aphids are small, soft-bodied insects that thrive on many plants. They feed on plant sap. Usually they don't do lasting damage, but on younger plants they can severely stunt growth.

Then Elvira saw this little fella sitting on a nearby leaf.

From family *Coccinellidae,* commonly called ladybirds or lady beetles, they and their larvae absolutely love to eat aphids. It's their only food source. There are a lot of different species in our area. This one looks like a Transverse Ladybird *Coccinella transversalis* or Variable Ladybird *C. inaequalis*.

Just one day later we couldn't believe what we saw: all aphids gone! In one night, the lady beetle/bird went to work and enjoyed a lavish meal. Maybe there were several of them? I guess we'll never know.

Ladybird larvae come in many shapes and colours.

Here's one of them.

Before picking them off, check: you may be removing your new best friend!

Mike Qualmann

Subtropical Edible Perennials

Presented by Tom Bohl at our October meeting. Reported by Andy De Francis

Due to time limitations only a few plants were discussed using practical applicatons.

Information for part of Tom's presentation was based on an article by Jill Nixon available on ROGI website. **https://www.rogi.com.au/uploads/SummerSpinachAlternatives.pdf**

This document covers 12 leafy greens so we won't reproduce it here.

Criteria for plants chosen

- Perennial (or self-sending annual)
- Hardy, low maintenance (drought tolerance), suitable for our climate
- Pest resistance
- Abundant
- Multi-use e.g. food, weed barrier, water conservation (see table below)
- Not well-known to all?

Plants can be used as part of a water conservation strategy

The plants we will be discussing can be used in the following situations:

- Slow, spread, soak – e.g. swales
- Stop the evaporation – e.g. mulch
- Shade – Species and/or structures
- Species selection – drought tolerant (and self-seeding)

A few spinach alternatives:

Brazilian spinach

- *Alternanthera sisoo*
- Use(s): Edible leaves, ground cover (2nd dry weed barrier), biomass.
- Propagation: Cuttings.
- Very hardy and requires little care or water
- Very heat resistant.
- Use as a replacement for other varieties of spinach
- One of lowest levels of oxalic acid
- Good for gut—does not inflame similar to healing power of broccoli
- Can use as second weed barrier supporting lemon grass
- Ornamental low hedge
- Use in compost to increase nitrogen

. **Mushroom plant**

- *Rungia Klossii*
- Use(s): Edible leaves, ground cover
- Propagation: Cuttings.
- Really tastes like mushrooms!
- Great if mixed with pasta toward the end of cooking the pasta to blanch leaves.

Amaranth

- *Amaranthus sp.*
- Propagation: Seeds.
- Annual – self-seeding
- Wonderful ornamental, with a purple underside to leaves in the red form and spectacular colourful flower heads. There are many different varieties.
- The leaves are edible and the seed can be collected as a grain and used in baked goods, soups or with breakfast cereals.
- The easiest way to collect the seed is to chop off the ripe flowering head and put it in a paper bag to catch seeds as it dries.
- Sow as a filler ornamental or to harvest the leaves; it also makes a good green manure crop to be dug back into the soil.

A: Brazilian spinach
B: Mushroom plant
C: Amaranth 'weed'
D: Amaranth Red Garnet

Subtropical Edible Perennials

Presented by Tom Bohl Reported by Any De Francis

Underground starches - tubers

Sweet potato

- *Ipomoea batatas*
- Use(s): Tubers, edible leaves (more nutritious than the tuber!)
- Propagation: Tuber, cuttings.

Cassava

- *Manihot esculenta*
- Use(s): Edible leaves (caution), tubers. Shade, biomass (chop&drop), fast growing pioneer.
- Propagation: cutting

Yakon/yacon/Peruvian ground apple

- *Smallanthus sonchifolius*
- Use(s): Edible tubers.
- Propagation: tubers

Jerusalem artichoke

- *Helianthus tuberosus*
- Use(s): Edible tubers, weed barrier(?), pollinators.
- Propagation: tubers

Cocoyam

- *Xanthosoma sagittifolium*
- Use(s): Edible leaves, tubers – long cooking.
- Propagation: Tubers

QLD arrowroot

- *Canna edulis*
- Use(s): Biomass, animal fodder, windbreak, tubers – edible; boil / flour.
- Propagation: Tubers

Seedsavers

At October Seedsavers, we prepared a bed for planting using organic gardening principles and practices. It's my tried-and-true method for our ongoing heavy clay soil improvement, based upon our annual laboratory testing from EAL (Environmental Analysis Laboratory).

We practise **four-crop rotation** here, so we were working in a bed that was completing its soil improver cycle of winter broad beans. The soil improver crop goes in after a root crop.
Our cycle is:
Soil Improvers followed by:

- **leafy greens**
- followed by **fruit and flower;**
- followed by **roots** then
- back to **soil improvers**.

This means the beds are replanted about 3-4 monthly with annual vegies and flowers.

I know a few people were unable to make the event due to our enrolment numbers, so here are the steps outlined for you.

Step 1 Remove all weeds by hand pulling. If an improver crop is growing in the bed, cut it off at ground level and chop up the above ground parts off to one side. Loosen up the soil a little with a three-pronged cultivator.

Step 2 Return the crop pieces to the bed. Add 5cm compost, Water in Instant humus (available on order from Linda), add aged animal manure - one bucket per 8-10 m2 or manure tea in lieu of aged manure.
You may also choose to add: gypsum annually if you have clay soil or a calcium deficiency, worm castings if you have them to increase soil life, and Biodynamic soil Preparation (I add it to the whole garden twice per year), plus any elements suggested by lab tested deficiencies.

Step 3 Lightly incorporate the materials into the soil using a three-pronged cultivator. Don't worry too much about digging it in, as the worms will help you. Water in very well to a depth of about 10cm +.

Step 4 Mulch 5cm deep with sugarcane trash, or any mulch you choose to use. It may be straw from the chook pen, aged forest mulch, lucerne etc. It's essential to cover the soil and additions to prevent loss of nitrogen to the air.

Step 5 Leave two weeks so that the materials you've incorporated have a chance to be broken down by the soil biology. Be sure to keep the bed damp.
Now you just pull back the mulch where you'd like to plant seed or seedlings and prepare yourself for your successful crop.

Linda Brennan

You will find a list of available free saved seeds here. Seed Savers Seed List 2025.xlsx

Freshly prepped and planted beds.

Garden Visit
Linda & Bill Barrett

The Barrett's Thorneside's garden is 13m x 75m (975m2) with a northerly aspect in the sloping back yard. It is accessed by a zigzag path that divides the upper space into three triangles – the seasonal beds, the chicken pen and the fruit trees, and has a grassed area at the end of the path with a cubby house.

Linda started the tour under the house which has two 'can of worms' worm farms, a native beehive and water tanks. This area is also used to pot up seeds and seedlings and store all things gardening.

We then moved to the bottom area of the garden—the **'challenging' area**. The lowest part of the yard, it tends to flood with rains, and the clay soil forms deep cracks when it dries. Here are bottle brushes and melaleucas and several grumichuma fruit trees along the fence line - these can tolerate the conditions.

Next, we moved to the **fruit tree area** – fig, sour sop, mango, jaboticaba, bananas, mulberries, mandarins, orange, canestal and guisaro.

Linda manages these trees so they provide enough fruit for family—without having a huge crop that becomes burdensome. For example, she keeps the jaboticaba tree smaller so she gets enough fruit for about six jars of jelly/jam each year. We noted that the jaboticaba also had a very bare trunk to allow access for easy picking of the fruit.

Linda prunes all the trees after fruiting to maintain a height so she can inspect for and manage pests, and fertilise, and to fit more trees in the space. Most trees are kept to about 2.5 metres and this pruning also controls the size of the roots and the yield.

There were questions about the grass under the fruit trees. Years ago the area was totally mulched, but it was decided to allow the grass – which never died – to grow. Now the trees are mulched to a diameter of approx. 75cm. There has been no noticeable difference in their production.

Three fruit trees are in the chicken pen and these benefit from manuring and also from the eventual burial of the birds.

Composting is done in two large plastic bins. All plant-based kitchen waste is cycled through the household – using worms, chickens and compost.

- Most soft prunings are mown over with lawn mower – this is fruit tree and other prunings.
- Weeds that are seeding generally go into the red rubbish bin.
- Grass clippings go into the compost, or are used as mulch.
- Meat, bread or dairy go to the chickens to enjoy (bones go into the red bin).
- Citrus peels and onions into compost and not the worm farms.

The compost is managed by Bill who ensures it is 'damp sponge' moist and he stirs it most weeks with an electric drill with an attached auger. This has really made composting easy as the pile does not need to be forked over and is stirred in a couple of minutes ... and it gets done regularly. The compost was dark and loamy.

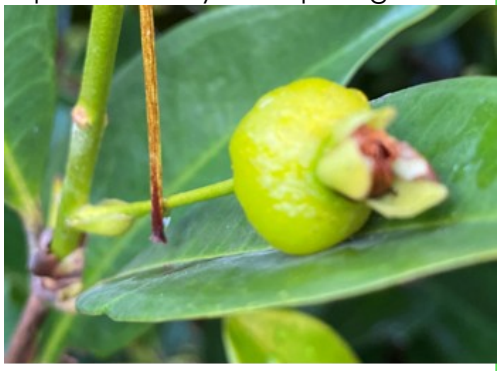
Linda noted that there's usually a compost bin in the banana area. It was moved several months ago, and bananas seem to have reduced in quality - they've not been getting the nutrition leaching out from the compost.

As we moved closer to the house we talked vegetables. There are five seasonal beds and one permanently for asparagus.

Jaboticaba—fruits grow on the wood.

Guisara—a guava that resists QFF.

Canistel—aka egg fruit



Grumichama— a tropical cherry

Garden Visit Linda & Bill Barrett

The vegetable beds were in transition from winter to summer crops. One bed had been planted up for the new season.
Bed preparation included:

- removing the spent crop,
- watering,
- applying about 25 litres of homemade compost and approximately four cups of rock minerals,
- watering again,
- covering with sugar cane mulch.

(This is the routine preparation.)
If the old crop is unlikely to re-sprout, Linda will cut them off at ground level and leave the roots in the ground to decompose and continue to feed the soil critters.

The prepared bed was left for about three weeks (only because of a planned holiday) and, on return, purchased seedlings were planted - sweet corn x 24, zucchini x 1 and bush beans x 6.
Only the planting holes were dug – not the whole bed as the soil microbes and other organisms have been working hard to produce lovely friable soil. In each hole Linda places about one dessertspoon of blood and bone or Organic Xtra.

Linda discussed the use of seedlings - they can give you a jump start of about 4 – 6 weeks at the start of the season.
Her normal summer involves planting about three crops of sweet corn: allowing plenty to be frozen. She recommends growing corn in square blocks about 30cm apart, to optimise wind pollination.
The other seasonal beds:

1. Tomatoes, fennel, parsley, beetroot with plenty to still pick and enjoy.
2. Alliums – leeks, spring onions, bunching onions, silver beet, beetroot, bok choy
3. The end of kai lan and sprouting broccoli (very successful crops) - the bees were loving the flowers. Interestingly, a couple of tomatoes failed to thrive - the *Companion Planting Guide* reports that tomatoes do not like brassicas - soon to be cleared.
4. Eggplant – now three years old and producing tasty fruit but much smaller than previous seasons, parsley and a final few cabbages – soon to be cleared.

Linda had great success this year with Mr Stripey, Big Beryl (yellow) and Brandywine (red) tomatoes (below). These heritage toms were grown from purchased seed. They were netted early and watered three times a week.
Each fortnight a small amount of potash was applied. To most vegetables Linda applies a side dressing of compost during the season.
Potted plants included sweet potatoes, raspberries, strawberries and herbs.

Linda has had some **challenges in her garden** including the recent outbreak of papaya mealy bug, anthracnose on her mango and problems re citrus bugs (reducing now as she is relentless in picking them off).

To help prevent problems, Linda makes up a solution to use fortnightly on nearly all her beds – over the plants and drenching the soil.
All measures are approximate.

- Using a 45 litre rubbish bin - add **water** until about ¾ full
- ¼ cup **molasses** – purchased at Brookies at Capalaba. Mix into some warm water to dissolve well
- **Seaweed** solution or powder to make it look like medium strength black tea.
- Take two large handfuls of **finished worm castings**, place in a permeable bag and slosh this around in the bin. Linda hangs this bag over the handle on the side of the bin. This adds microbes to the solution. (Finished worm castings no longer contains old food)
- Stir it all up and then apply to your plants and soil with a watering can.

Linda believes this routine has markedly reduced insect attack on plants.

This garden had a LOT to see.
Watering pipes, mini compost insitu, interesting garden tools. Homemade ollyas –more info on these here.

Thank you, Linda and Bill, for inviting ROGI to see your garden.


Brandywine


Big Beryl


Homemade ollya

Queensland Fruit Fly management October meeting Col Harris

Col was the first full time researcher to work *at Redlands Research Facility* on parasitoid wasps which are the nemesis of Queensland fruit fly (QFF). He spoke about and demonstrated practical easy measures for home gardeners using natural biological control methods based on this research, as well as other simple methods to manage QFF.

Identification of QFF.

Some people refer to the tiny black flies that hover around ripe fruit in the fruit bowl—they're not QFF. Call them vinegar flies.

Queensland Fruit Fly (QFF) *Bactrocera tryoni*

- A native throughout eastern Australia.
- Adult is wasp-like, red-brown with yellow marks, about 8mm long.
- Hold their wings outstretched horizontally when walking and flick them in a characteristic manner.
- Female pierces maturing fruit and lays a clutch of white banana-shaped eggs below the surface.
- Hatching happens after 2 to 3 days. Larvae are white carrot-shaped maggots (about 7mm long when mature) that tunnel in the flesh. They carry bacteria that aid in fruit breakdown. The mature larvae can 'jump' by curling into a 'U'-shape and then rapidly straightening.
- Larvae mature in 7-10 days in summer and emerge from the fruit to pupate in the soil. The pupal stage lasts about 10 days.
- Life cycle takes about 2.5 weeks summer.
- Adult flies congregate on foliage and fruit to feed on bacterial colonies and later to mate.
- These bacterial colonies are more plentiful under humid conditions.
- QFF infests both indigenous and introduced fruits.

What you can do:

- **Monitor fruit fly activity.** Bugs for Bugs or eco-lure make pheromone traps to lure and trap males. Follow directions:

- **Collect all fallen fruit.** The larvae pupate in soil!
- **Use Male Annihilation Technique (MAT) cups** - contain a male attractant and rapid kill insecticide to control male QFF populations. Available from Bugs for Bugs. $187 for 50—you'll only need one for a backyard, so a ROGI bulk buy could work. See here.

- **Allow IPM to help.** Integrated Pest Management—letting nature deal with pest insects—in this case specific parasitoid wasps. This is the subject of Col's research.

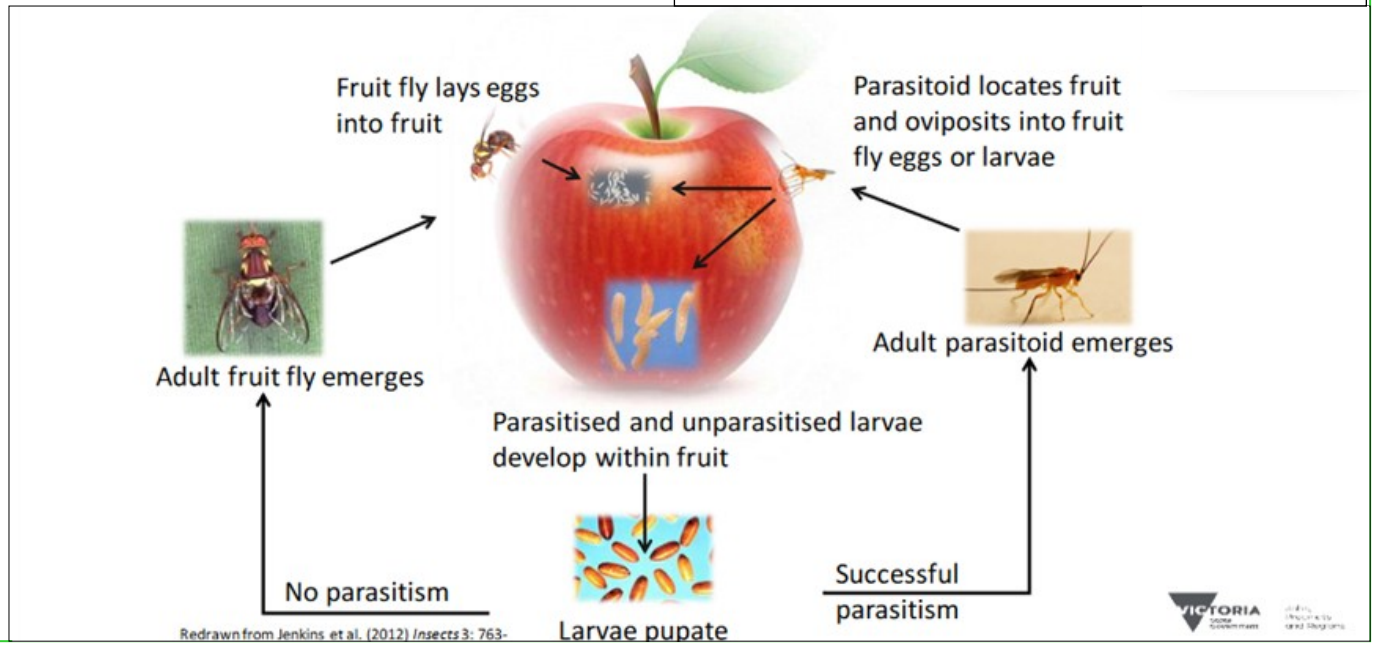
The wasps that parasitise QFF eggs and larvae.

Diachasmimorpha kraussi Australian native parasitoid of Qld and northern NSW.
Orange colour.

Fopius arisanus
native of Malaysia
imported into Australia in the 1950s.
Black.

These wasps are tiny - considerably smaller than the fruit flies.
See over to find out how they can help.

Life Cycle of Queensland Fruit Fly



Queensland Fruit Fly management Col Harris

Concept of Augmentoria

Colin's research was to find a way to break the QFF cycle above and thus greatly reduce the reproduction of QFF by utilising:

1. the natural habit of the wasps to parasitise the QFF eggs or larvae, and
2. the fact that the wasps are much smaller than the fruit flies.

His team came up with the concept called an augmentorium.

- Put ALL fallen and unused fruit (even if it may not be infested) into it, allowing any QFF larvae to emerge from the fruit and pupate.
- The larvae may or may not be parasitised.
- Only the adult parasitoid wasps (and not the fruit flies) can escape from the container because of their smaller size.
- Any QFF eggs or larvae that were not parasitised and thus pupated inside the augmentorium will die as the fruit flies are too big to fit through the mesh.

Using this device will kill off QFF and augment (increase) the population of beneficial parasitoid wasps in the local environment.

The other factor is the need for habitats to provide refuges and feeding sites (nectar sources) that support parasitoid wasp populations in fruit-growing environments.

This is another reason to grow flowers where you grow food. Col mentioned alyssum, but research into this area has ceased due to lack of funding. Sounds like a good reason to **grow a wide range of flowering plants**!

So ... how to go about the process of making an augmentorium?

You can build a simple composting trap/ breeding device (the augmentorium) which uses 2mm shade cloth (or similar) mesh that Col's research showed that the parasitoids are able to get through but not the fruit flies.

This can be done on a large scale for farmers and orchardists, or on a small scale for gardeners like us.

Col and I developed an augmentorium 'augie' using his research results. I have some available for purchase.

You may or may not have a population of parasitoid wasps in your neighbourhood.

Here's how you can make sure:

Wild tobacco *Solanum mauritianum* fruit is the host of a different fruit fly, *Bactrocera cacuminata,* which *is not interested in any other fruit*. Fortunately for us, the wasps that we want also parasitise these other fruit flies. Therefore, we can use this fact to attract them into our growing area, so that it will be inoculated with them.

- Seek out and collect yellow wild tobacco fruit. It's a declared weed, so this may not be easy.
- Place the yellow fruit in an **unlidded** plastic container with no holes in the base and containing 25mm of soil
- Place container so that it does not get rained on/in (so the larvae will not drown).
- After three weeks the entire contents of the container should be bagged and placed in the rubbish bin. By this time any parasitoid wasps will have emerged.
- **Do not** put wild tobacco into your augie as it is a serious weed and near impossible to eradicate once you have it.

This is a HUGE topic with many factors. You can find more in these links:
Qld Fruit Fly and Parasitoid Wasps and Augmentoria

More info here.

Reported by Jill Nixon

There will be an e-waste collection at our December meeting.

Anything that has or had a plug or a battery is eligible. Substation reuses the components keeping them from the waste stream. Let your friends, neighbours—everyone—know so they can clear out their stashes.

Salvos Christmas Food Drive

Christmas time is hard to celebrate when you're doing it tough. We ask ROGI members to donate a food item/s from the list for the Salvation Army Christmas Appeal at our December meeting.

Please help struggling families in the Redlands.

Ideas on what to donate:

- 1 litre long life custard
- Long life cream
- Christmas pudding
- Christmas fruit cake
- Mini pavlova shells
- Bonbons
- 400g or 825g tinned fruit
- Packet of Christmas napkins
- Family Favourites biscuits
- 175g potato chips
- 1.25 litre/2 litre soft drink
- 500g-1kg bag wrapped or unwrapped lollies
- Packet of jelly
- Gravox sachet/cranberry sauce
- 400g tin whole baby potatoes
- 400g tin peas/carrots/corn

NOTE: Please ensure foods item/s have expiry dates well into next year.
People will be receiving these packages as a gift. Help battling Aussies feel a little extra special at Christmas by purchasing a brand name (not 'no name' brands please).

Seedsavers
Christmas Dinner & Seed Share

Sunday 14th December
5:30pm to 7:30pm

This event is for ROGI Seedsavers who have attended a seed saving meeting in 2025.

Each year we love to get together and celebrate our year of successful seed saving.
This is our Christmas thank you to all of you who have joined in the fun this year.

- We we'll have an easy dinner so please bring a plate of food suitable for sharing BYO cup cutlery and a plate
- We don't have enough chairs, so please bring a chair
- We'll be outside under the patio with the fans on, unless of course it rains
- Please bring any seeds you'd like to share from your garden. They can still be on the stems—just pop them in a big paper bag and label them with the date collected and the plant that they come from.

Book on Team App or at November meeting or phone Linda 0416157470.

December newsletter deadline is Thursday 27th November.
Send contributions to newsletter@rogi.com.au

TEAM APP

With TEAM APP, you can:

- keep up to date with club events in real time
- not wait till the meeting to book your place for Garden Visits, Workshops, Field Trips.
- make bookings as soon as they are posted on TEAM APP.
- Cancel your booking if needed to free up a spot for someone on the waiting list

If you haven't already registered for TEAM APP, here's how to get TEAM APP on your phone or computer.

On your smart phone **or tablet**.

- Go to the App store (apple smart phones) or Playstore (Android smart phones)
- Look for the TEAM APP logo. (above)
- If you need assistance to set up your TEAM APP account on a phone or tablet, Diana can help you at the next meeting.

On your computer.

- Go to https://www.teamapp.com
- SIGN UP using your email address and a password. Click on MY TEAMS and select your team as ROGI.

If you need help setting up or operating TEAM APP, please see Diana Yeo at a ROGI meeting.

ROGI MANAGEMENT COMMITTEE

PRESIDENT	Jill Nixon	president@rogi.com.au
V. PRESIDENT	Linda Barrett	vp@rogi.com.au
SECRETARY	Mike Qualmann	secretary@rogi.com.au
TREASURER	Rose Faleafa	treasurer@rogi.com.au
COMMITTEE MEMBERS	Rhonda Binns, Tom Bohl, Helen Brady, one vacancy	

OFFICE BEARERS

MEMBERSHIP SECRETARY	Rhonda Binns	membership@rogi.com.au
NEWSLETTER EDITOR	(Jill Nixon) vacancy	newsletter@rogi.com.au
PR,COMMUNICATIONS	Gail Bruce	
CLUB EVENTS	Linda Barrett	
PUBLIC EVENTS	-	publicevents@rogi.com.au
LIBRARY	Vacancy	library@rogi.com.au
Library Assistant	Lin Peart	
SEED BANK	Geoff & Cheryl Rynja	seeds@rogi.com.au
Seedsavers Group	Linda Brennan	linda@ecobotanica.com.au
TECH DESK	Mike Qualmann, Erin Houselander	
WEBSITE	Pal Juvancz	pal@pcpals.com.au

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

info@rogi.com.au group@rogi.com.au www.rogi.com.au
https://www.facebook.com/groups/redland.organic.growers

Other gardening groups using organic methods:

Brisbane Organic Growers Inc (BOGI)— 1st Thurs each month. 6.30. Albion Peace Hall, McDonald Rd, Windsor, 0438 254 673 http://bogi.org.au

Qld Herb Society—1st Tues each month, Albion Peace Hall. 7.30pm. 0458 798 663 https://qldherbsociety.org.au

Oaklands Street Community Gardens—Mon, Wed, Fri 9-12 . Alexandra Hills. 0410 974 458
https://www.oaklandsstcommunitygardenqld.org

Bethania St Community Garden—Wed mornings, Cox Park, Lota. 0439 048 585 https://www.bethaniastreetcommunitygarden.org

General Information

Please consider contributing to any of these at various times:

ROGI REWARDS:

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

MEMBERS' SALES:

Items you've produced surplus to your requirements that **you wish to sell** to other members – seedlings, eggs, honey, 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- on table outside

For items you don't want payment for— empty pots, cuttings, unwanted plants (named), surplus produce, shredded paper, strawberry runners and so on. Maybe arrange with other members to do some swapping outside meetings. Take home what's left after meeting.

PLANT CLINIC:

Bring along your plant problems—insect/plant/weed (as many parts as you can - fruit, leaf, root) in a sealed plastic bag. Fill in form on the Plant Clinic table (just inside the door to the main hall) before the meeting starts. Someone will look and may be able to answer your questions. Any solutions will be given on the night and published in the newsletter. *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.*

Also, the **ROGI WEBSITE:** Under RESOURCES tab, you'll find:

- ROGI's month-by-month Seed Sowing Guide
- Seed viability Chart
- Good Bugs
- No-dig gardening ideas
- Permaculture
- Copies of all newsletters since September 2014.

… and lots more. Have a browse.