

ROGI News

ROGI meetings are held on the 2nd Thursday night of the month, with doors opening at 6.15pm. Members can visit the plant table, Seed Bank, library and stalls, or have a chat and something to eat before the meeting. Please be seated by 7pm ready for the proceedings.

Bayside Community Church
1-9 Macarthur Street
ALEXANDRA HILLS

Don't forget:

- A small plate of finger food to share for supper (hot/cold)
- Return washed seedling pots
- Bring a basket/box/bag for your purchases
- Any questions for Plant Clinic
- A plant for ROGI Rewards
- Free swap/share/giveaway

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ROGI webpage: www.rogi.com.au
ROGI Email: info@rogi.com.au

Autumn is a great time to get winter crops planted - peas and beans, lettuce, salad greens, tomatoes, brassicas such as broccoli, cauliflower and cabbage, and root crops such as onions, leeks and potatoes.

Jill's Jottings

Hello fellow gardeners,

There's been some excitement here for a couple of days. We've often heard the call of the pheasant coucal (or cuckoo), but now one is showing its plumage (but rarely its face) and hanging around in the understorey and on low branches. This is good, as they are carnivorous and should help out with various pest species; I saw it eating a grey grasshopper yesterday. I've never seen it fly; it prefers to run and stumble or thrash about in the vegetation. The racket is what draws our attention to it.



Other helpful birds include the magpie, whose yard we occupy, that serenades us and bends down to scoop tasty snacks on its patrol every afternoon. Other birds veer toward various insects and catch them on the wing or swoop down to snap up a caterpillar from a plant. Sometimes our yard is positively noisy with bird song!

You may wonder why all of this is so exciting. It's a sign that our garden is becoming a safe habi-



tat for a large number of species. Of course, it's not limited to birds and other animals; it applies to all living things. It is this environmental diversity that is important.

It seems to be a case of 'build it and they will come'. It took us many years to create a habitat that would attract the large variety of creatures that we hear and see today. We have many reptiles that glide out of the way as we approach, including an abundance of Blue-tongue lizards, who weren't here when our yard was lawn and a few trees.



There are insects of all types, including beneficial pollinators and the desired predators and parasitoids. Of course there are spiders – we have to do that up-and-down thing with our arms if we're the first one in the yard in the morning, and then we can relocate the spider to a tree.

The 'build it' part of the attraction involves the plant life that is vital for the health of all creatures, including ourselves, and the infrastructure of your garden. This is the bit that has to be done first, and this is where being a member of ROGI can help you. When you start out to create a bio-diverse habitat you are going to need a lot of ideas, a lot of plants and the growing medium in which to plant them. You'll also need a lot of patience and grit to keep at it. You will benefit from an



Jill's Jottings (continued)

understanding of companion planting, and which plants are particularly enticing to whichever creatures you really want to welcome to your patch. So much of this is learnt from experience (aka mistakes), so talking with other members may help you avoid some of those 'experiences'. Come early to meetings and stay late to talk; attend Garden Visits and Field Trips; meet other members and glean their knowledge; go to Seed Saver's events; read past copies of ROGI News; borrow library books. Sow seeds, take cuttings, chat over the fence to gardeners when you go for a walk. If you're a new member ask for a Buddy. We want you to succeed. There is so much to learn and it's an enjoyable journey. And along the way you're doing your bit for a healthier environment for all.

May all your harvest dreams come to fruition.
Jill Nixon, ROGI President



Praying mantis egg case

April Meeting

Coping with caterpillars on Brassicas using IPM

ROGI secretary Mike and president Jill will share how to successfully grow brassicas this season without the use of sprays.

IPM (Integrated Pest Management) uses science to let nature do its job. The Cabbage White butterfly lays her eggs that turn into green caterpillars. The parasitoid wasps lay their eggs inside the caterpillar to make parasitic wasps, which kill the caterpillar when they hatch. If we get rid of *all* the caterpillars, we don't allow the cycle to continue.

Did you know that the caterpillars change colour once they are parasitized? Or that they protect the wasp eggs until they hatch? (Nature can be cruel). Companion planting also plays a big part. Discover all you need to know at the April meeting.



There will be short presentations from our Seed Savers group. Also, you can bring your garden problems to Plant Clinic.

The usual attractions will be there - Seed Bank, the well-stocked library, some seedlings and plants, plus local honey, home-made jams and more.

ROGI Members \$2-00 entry

Visitors \$5-00 entry

Free tea and coffee

Supper is held before and after the meeting.

Please contribute by bringing a small plate of finger food to share (hot or cold). The meeting starts at 7pm.

GARDEN VISIT

Tracey's and Nicole's, Birkdale
Sunday 13 April, 2025 - 2.00pm to 4.00pm

Join us for a guided tour of two very different Birkdale gardens designed by the team at Syntropic Solutions. We will meet at Tracey's syntropic agroforestry garden planted in October 2024, before taking a walk around the corner to Nicole's edible garden planted in January 2025.

Tracey's garden is on an acreage plot, whilst Nicole's garden is on a residential lot. The gardens have different contexts, however, their aim is the same: to provide healthy yields all year long with minimal maintenance. Come along and enjoy this unique opportunity to view different systems and hear from Thiago of Syntropic Solutions, who will guide us through the principles and goals of each way of enjoying abundant edible landscapes.

This event is particularly suited to those who wish to understand more about syntropic agriculture, edible landscapes on a suburban lot, or creating a year-long harvest of fresh, organic fruit and vegetables in their own backyard/space.

Bring along a small plate of homemade food or home grown produce to share, and a mug for a cup of tea or coffee. This is a free event for ROGI members but numbers are limited. Please book on Team App or email group@rogi.com.au
PS. Free gem corn seeds for all who come along.



SEED SAVERS GROUP

Tuesday 15 April - 9.30am to 11.00am
8 Silverash Court, Capalaba

Our topic: Sowing, Growing, and Testing Seed Viability

Join us for a morning meetup where we'll share the best methods of sowing flower, vegie and herb seeds and achieving success when growing from seed. We'll explore the meaning behind 'seed viability' and how to test your seeds to find out if they'll grow. We'll also will make up some of our new and improved recipe for the ROGI seed raising mix.



It's always good company and camaraderie at Seed Savers, so do consider joining us this month.

Please bring:

- A cup for morning tea and if you like, a small plate of food to share.
- A pen and hat.
- Heads or pods or fruit with seeds from your garden that you'd like to share or learn how to save. We can't accept seeds of F1 hybrid plants as they don't grow true to form.

NB: If you're enrolled but can't make it, please go back into Team App and take your name off the attendance list. That way, someone on the waiting list can fill your spot.

My firm favourite root veg to plant now

By Linda Brennan, Ecobotanica

Growing root crops is thrilling. I love the excitement of sowing the seed and growing the hidden gems. But the biggest thrill comes at harvest time. You never quite know what you are going to pull out of the ground until it's been delivered with a tug, into the air. Will that carrot have two legs? Is there a radish at the end of all those leaves?

I feel as if root crops are so often missed when we talk about what to sow and grow. But the cooler seasons are a great time to grow those eminently rewarding root vegies.

To prepare the soil, I ensure it's free of clods of clay or rocks, and before sowing I incorporate compost, fertiliser, worm juice, humates and a little liquid gypsum. Our soil also needs an annual application of Boron to prevent hairy beetroots. Hold off on the fertiliser before sowing carrots so you get better root development results.

I find that the soil is cool enough come late March to early April to be sowing directly into the ground. When the soil is still warm to touch, radishes will not form roots, beetroots may not germinate and carrots will be slow to form a root, instead bolting to seed.

My favourite root crops that I grow every cool season, perform best when sown directly into the soil rather than transplanted as seedlings:

Beetroot	We enjoy the heirloom varieties. The pink-ringed <i>Chioggia</i> are pretty on a plate or salad. The red ones, e.g. <i>Detroit</i> , <i>Bulls Blood</i> and <i>Cylindrica</i> make for delicious eating and while they are all a similar colour, they are worth growing for their unique flavour with each type. Don't forget, the leaves are edible as salad and cooked greens too.
Carrots	Who doesn't love a bed of carrots? The ferny foliage makes excellent pesto type dips and sauces. The roots are so sweet when eaten directly after harvest. I prefer <i>Paris Island</i> golf ball shaped ones, <i>Baby Amsterdam</i> , <i>Red Kuroda</i> and the multicoloured carrot mixes.
Kohl Rabi	Equally good as a leafy green, but a wonderful bulbous stem/root in either green or purple form. One of my stand-out vegies to grow as they are nice raw or cooked .
Potatoes	My favourite is <i>Kipfler</i> . Sowing potatoes and harvesting your own spuds is so very rewarding. They do take up lots of space. If you have a compact space, try growing them in an old rubbish bin with the base cut out.
Radish	The <i>Daikon</i> radish will grow beautiful straight white roots if grown in deep soil and fertilised and watered from time to time. It's an essential ingredient in making Kimchi. <i>Red French Breakfast</i> and <i>Cherry Belle</i> radishes are a quick, tasty root crop often grown in conjunction with carrot seed. The peppery roots lose their heat when cooked with their greens, into a delicious vegetable soup.



Garden Visit - Tom and Lais Bohl, Birkdale

By Tom Bohl, Gail Bruce & Jill Nixon. Photos by Mike Qualmann.

Tom Bohl and wife Lais moved to Birkdale just over a year ago to a house on a bare 400m² split block. Inspired by permaculture principles and with a clean slate to 'play around' with, Tom's plan was to concentrate on composting and perennial plantings before moving on to more intensive gardening when time permits. After bouncing ideas off a few specialists from the community, particularly Erik van Zuliekom whose garden we visited recently (see report in March newsletter), and receiving welcome cutting and seed donations from members (also 30 seedlings from RCC's Your Backyard Garden program*), here's what Tom has achieved to date.

The goal is to balance time constraints, minimise environmental footprint and costs, maximise productivity from perennials, with a later option of intensive gardening with more annuals. The front yard (25m²) with NW exposure and a 7 degree slope is being used as his 'test site'. Tom is preparing the slope for future swales** using the 'chop and drop' method to build up berms* that will direct water flow through the planted areas. An A-frame and white sticks are used to locate and mark contour lines.

Tom is finding the Berkeley 18-day hot composting method to be an effective, low-cost method that also works for weed suppression. He was fortunate to receive donations from arborists, and a reliable source for manure to build up the one cubic metre pile, which is kept at 55-65 degrees and turned every two days. Plants include corn (*Glass Gem*), sunflowers, artichokes, pigeon peas, and Brazilian spinach.

MAKING BERKELEY 18-DAY HOT COMPOST



Day 1. All ingredients layered, wet and covered with an old curtain. This is being done over the weedy grass beside the driveway.



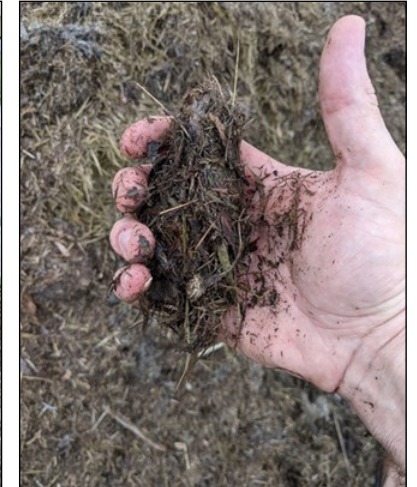
Later on day 1. Temperature building up to 65 degrees C after couple of hours.



Days 1-4. Stable temperature of 65°C over the next 4 days. This is a meat thermometer so its probe is fairly short. Dedicated compost thermometers are available.



Day 4. First turn. The pile is turned inside out onto an adjacent pile. Visible grey bacterial/fungal activity.



A few squeeze tests indicating slightly dry, so topped up with water. More info at:

https://vric.ucdavis.edu/pdf/compost_rapidcompost.pdf

Garden Visit - Tom & Lais Bohl, Birkdale (continued)

The south-facing alleyway consists of three narrow metal raised beds, each 900x450x450cm. Plants include arrowroot (biomass/mulch/edible), cassava, sweet potatoes (leaf harvest), ginger and turmeric. For winter shade he will transition to arrowroot, co-coyam and elephant foot yam. A lot of these are easy-to-grow pioneer species that can be used for canopy species and to build future stocks.

The back yard (120m²) with northern exposure consists of nine metal raised beds, each 1200x900x300cm. He has used cardboard for weed suppression, and poinciana mulch as free fill in the bottom third. The kitchen herb garden (close to the kitchen as in permaculture design) includes thyme, parsley, oregano, rosemary and basil. Having no shade means plants need to be resilient. Brazilian spinach, warrigal, Surinam spinach and amaranth are all growing well, and wild Jap pumpkin and free-range passionfruit make their way between the beds.

All in all, it's not a bad effort for a guy who just wanted to start growing something economically without knowing exactly what or where to plant. Well done, Tom!

Please note: The plan is for us to revisit Tom's garden once a lot of his vision has been achieved. Tom, Lais and baby Mateus are visiting family in Brazil, and he sent ROGI a message: "Fortunate to be part of such a great club, where not just great gardening knowledge and plants are shared, but also great friendships."

* <https://www.redland.qld.gov.au/info/20158/environment-and-sustainability/1231/our-backyard-garden-program>

**<https://livingpermaculturepnw.com/what-is-a-swale-an-introduction-to-permaculture-water-harvesting>



Potted herbs face east to get full morning sun.



Bishop's Crown chilli. A perennial, it goes from green to red. The 'wings' of the fruit are mild and the centre is more intense.



Shade-loving plants on southern side that gets very little sun in winter.



SE corner – compost bay, 2 'dalek' compost bins and pumpkin vine.



Beginnings of sugarcane hedge on northern boundary line, grown from cuttings, acts as a wind barrier and provides biomass and privacy. Tom uses the shredder to process this and other stuff for compost.



It pays to preserve your harvest

By Linda Brennan, *Ecobotanica*

I have a confession to make. I find it hard to grow a modicum of food. You know, just the right amount without excess? When you grow your own food, it's wonderful to feel enthusiastic about MORE being better. I find myself planting a whole pack of seeds of corn, cabbages or broccolini straight into the garden, just because I can. I love growing beans, all types, and sometimes many varieties at once. I'm seduced by the romance of blocks and beds of colourful cauliflowers, and borders and soldier courses of multiple rows of *Gladhan White* onions. I love seeing the whole vegie patch in full blooming productivity, even if it means that I have far too much to eat just for two people. But I wonder on a regular basis, as the fridge fills and fruit and vegies cover the kitchen bench, who in their right mind does this mad planting? The answer is always the same...it's me. No-one even encourages me. I am driven to productive excess.

Of course, that means I must do something with the nectarines, apples, plums, turmeric, ginger and everything else. I hate food waste. Family, neighbours and friends are the happy recipients of some. The rest, well, I have to process in some way.

The result is that the deep freeze is often filled with bananas, bags of elderberries, rosellas husked and ready to make into jam and cordial, and eggplants and tomatoes ready to go for chutneys. Last year I managed to freeze 15 litres of citrus juice from the abundant harvest. All the excess does hold us in good stead for meals through the year. That is, until we are without power for almost a week due to a cyclone.

Yes, we not only lost power, but also two fridges and a deep freezer worth of food. The first day without power, I bottled our frozen fruit into Fowlers Bottles using a big pot bubbling over the

barbecue flame. I made many jars of jam, chutney, pickles and jelly and I poked the precious vanilla beans into bottles of gin/vodka to make vanilla essence. But I didn't have the time to use all our frozen goodies before the whole freezer contents thawed. I was stricken.

So, I have changed my mind about preserving our produce. Am I going to grow less? No, not at all. I figure that it's better to spend more time dehydrating it or bottling it in advance, so that my precious harvests are stored in a less perishable form rather than in frozen form with its power-hungry preserving mode.

Rosellas this season will go into a light syrup in Fowlers Jars for future jams, relish and cordial. The tomatoes and onions will be dehydrated to make savoury leather suitable for creating sauces and soups. I'll create our own stock powder as I have done in the past by dehydrating chopped vegies and herbs and then blending it into our own stock powder concentrate. And I must say, a whole dehydrated vegetarian pre-cooked meal is wonderful when hiking and camping and takes up next to no space or weight.



Instead of freezing oranges, try drying the slices

It pays to preserve your harvest *(continued)*

The extra carrots will go into my dried carrot cake granola, as will grated apples. The dried citrus will be handy for my Chai tea mix. And the multitude of fresh herbs will be dried to fill the herb and tea spaces in the pantry.

Between the pickles, jams, dried goods and jars of preserved goodies that will be produced from now on, it's just as well I have reorganised the pantry shelves. The extra space will come in handy don't you think?



These fresh plums made jars of Fowlers preserves in light syrup. I can make dessert or jams etc from them in future.



Loads of tomatoes threatened to perish without refrigeration. While they were still in good condition, I made a basic tomato sauce with lots of our herbs. Then went through the Fowlers preserving kit. Now I have future meals on the shelf.

Here's my recipe for home-made vegetable stock powder

Dried vegies make a beautiful stock without the need for MSG or other artificial preservatives. This stock won't be clear like the store-bought powders, but it will taste wonderful. This makes a bulk amount of vegie stock or soup powder.

*1 carrot - peeled
2 sticks celery
1 parsnip (if in season)
1 onion
2 tomatoes
6 chopped, dried tomatoes
2 cups mushrooms
2 teaspoons grated turmeric
¾ cup nutritional yeast flakes
1 tablespoon sugar
1 dessertspoon miso paste
¼ cup salt (as a preservative)
2 cloves garlic
1 cup herbs. You could include rosemary, thyme, oregano, basil, dill, fennel etc.*

Chop the vegies and herbs into chunky pieces then process them in batches in your food processor until you have fine 'crumbs'. Spread onto Teflex sheets and dehydrate at 42-45°C until crisp.

Put the dried vegies into your blender and blend until fine powder. Pop the powder into a shallow dish or baking tray and dehydrate a further 2 hours or so. Store in an airtight jar.

Use as you would stock powder adding a couple of teaspoons per cup of hot water.

Lemongrass

By Diana Yeo

My favourite essential oil is lemongrass, and I use it in an oil burner as well as in a reed diffuser. I have always felt the scent of the lemongrass essential oil is different from the lemongrass I've grown in my garden.

Recently, I was given some homegrown lemongrass, and I immediately recognised the familiar scent. They smell exactly like the essential oil I use so often. Wow, that's interesting! I'm curious to know if the taste of this lemongrass is similar to those I grow. I brewed some tea out of this lemongrass and confirmed the taste is different. It has a pretty strong scent that lingers in the air but with a milder taste.

Indeed, there are two different types of lemongrass - the East Indian lemongrass *Cymbopogon flexuosus*, and the West Indian lemongrass *Cymbopogon citratus*.

East Indian lemongrass is the species used commercially for lemon scent and flavouring in a wide array of products including essential oil. They grow taller to about 1.5m.

I have the West Indian lemongrass growing in my backyard, which I use a lot in my cooking and in tea making. This is a shorter plant, at about 1m high compared to the East Indian variety.



Top left: East Indian lemongrass with purplish base.

Top right: West Indian lemongrass harvested from my garden.



Left: Lemongrass tea. There is no difference in the colour, only in the scent and taste of the two varieties.



WE NEED YOUR PUNNETS!

250g tomato and strawberry punnets are needed for the upcoming Environment and Community Fair to celebrate World Environment Day at Indigiscapes on Saturday 7th June. One of ROGI's activities at outside events is making a seed sowing pot out of newspaper. After making this pot, visitors sow a seed or seedling plug into it, and then take it home safely in a punnet. We've noticed that our supplies are low, so please bring them to the next meeting and we'll store them until they're needed. Punnets can be given to John Borg, who looks after the Seed Savers' seeds.



Preparing for Wild Weather

By Anders de Francis

Apparently, Cyclone Alfred was a “dress rehearsal” for events to come! Recent reports by scientists indicate that cyclones are moving further south at the rate of 50 to 100km per decade, and cyclones will be more intense and more frequent. At our March meeting Michael Qualmann delivered a comprehensive talk on actions to consider when preparing for extreme weather.

Strong winds

- Secure delicate plants with covers and straps
- Stake and tie young trees
- Secure garden tools etc. that could become airborne
- If no garage, don't park your car under trees with volatile branches (e.g. gum trees)

Heavy rain

- Make sure you have good drainage in garden beds and around the house
- Direct overflow from water tanks away from delicate plants
- Clean your gutters and secure all downpipes
- Garage roller doors: use a plastic membrane (damp course) secured by bricks to stop water coming into the garage.

Power outages

- Follow ENERGEX Outages website online
- Stock your fridge/freezer with bottles of water (ideally frozen) to reduce air volume in the fridge and freezer.
- Keep a good stock of batteries for torches and radios
- If you have a caravan, charge the battery/ies fully and run the fridge on gas. Check the gas cylinder!
- Consider a portable power station (power cell, power cubes) which provide 5V, 12V and 240V power for chargers, fridge, computers, routers, LED lights. Power stations are sold by Jaycar, Bunnings, RoadTek Marine and others.

A rough price guide for 500Wh is about \$500 and 1200Wh about \$1000. For example, a 120W medium sized fridge, running half of the time, will use 60W to run. To run it for 10 hours, you'll need a 600Wh battery (in theory – in real life add a 20% reserve).

A portable power station can be permanently connected to your 240V mains supply to provide power for power outages that unexpectedly occur from time to time. Some have built in lighting, so you don't have to rummage around for a torch or lantern.

Cooking

For cooking, a cheap and versatile camping gas cooker is handy. Small and easily stored.

Don't forget the barbie. Gas bottles full?

Communication outages

- NBN – often goes down together with power, but not always
- Mobile phone – usually the most resilient technology, but can become overloaded
- To conserve the battery, turn off Wi-Fi, Bluetooth and screen if possible
- If you are very dependent on your phone, have a cheap burner phone with another carrier.

Rain damage to plants

Protect plants with a shade structure. Hints for construction of a shade structure can be found in an article by Mike in the March 2025 ROGI News. The interesting revelation was that the structure withstood relatively high winds and protected plants survived. 30% shade cloth was used.

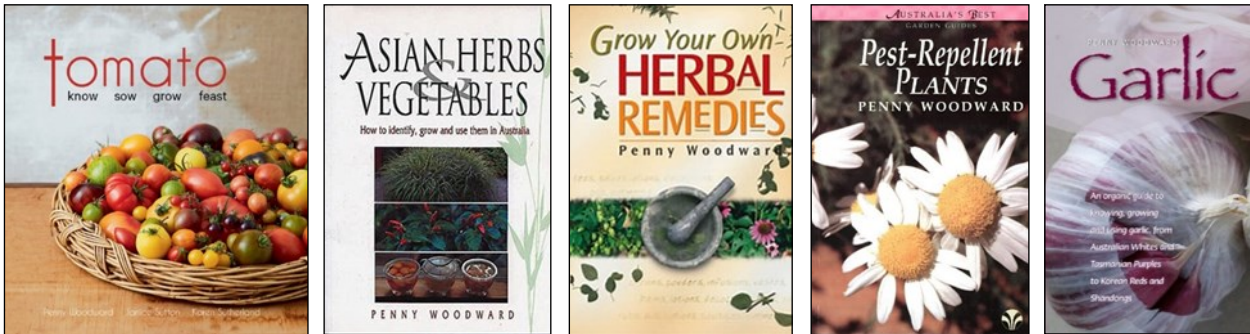
Additional information on Michael's web page

<https://goodbyegrid.com.au>

AUTHOR PROFILE – PENNY WOODWARD

Penny Woodward has a vast knowledge of all things organic gardening which she has gained through formal education, employment both in Australia and overseas, and by volunteering at the Chelsea Physic Garden. She was a regular contributor to Organic Gardener magazine, and its Horticultural Editor for many years. Woodward has also had her own herb nursery.

She is particularly focused on the condition of soils worldwide, especially in a changing climate, and is conscious of the need to maintain biodiversity by growing and saving seeds from heirloom vegetables. Woodward urges people to buy from small local seed providers rather than multinationals, and believes individuals can make a difference with each small act of organic gardening. The following books by Penny Woodward are in the ROGI Library:



Adapted from:

<https://www.pennywoodward.com.au/about/>

<https://www.sgaonline.org.au/penny-woodward-and-sustainability/>

For these books and many more on a variety of organic gardening topics, visit the ROGI Library.

For Sale

Home-made trommel for sale

Aluminium frame to fit over wheelbarrow.
12mm square mesh.
Easy to rotate.
Drum fits inside frame to reduce storage space.
\$20.00 collect from Birkdale.
Contact Stephen on 0419 707 970 or email warroo99@gmail.com



Upcoming Events

OAKLANDS STREET COMMUNITY GARDENS Oaklands Street, Alexandra Hills

Workshop: Soils Good Enough to Eat
Presented by Linda Brennan of Ecobotanica
Wednesday 14th May - 10am

Join us for a workshop to show you organic methods of creating and supporting healthy soils. Living, enriched soil is the basis for all good food. If soil is lacking, then our food plants will be too. Depleted soils can increase risk of disease and pests and thus smaller harvests. Improving soil quality will produce healthier and more nutritious crops. Those soils will be good enough to eat! (Well, at least for our beneficial microbes).

Cost: \$20-00 per person. Morning tea is included.

Bookings: Please email hello@oaklandsstcommunitygardenqld.org

Bring: ½ cup of soil from your vegetable bed for some simple testing



BETHANIA STREET COMMUNITY GARDEN

Bethania Street, Lota

bethaniastreet@gmail.com

www.bethaniastreetcommunitygarden.org

Workshops for May:

Introduction to Permaculture in Suburbia

Sunday 4th May 2025, 10:00am - 2:30pm

Permaculture is the conscious design and maintenance of productive ecosystems which have diversity, stability, and resilience. Learn about its foundations and ethics and how these can be applied in an urban setting. Using the Community Garden as a demonstration, we will consider how permaculture can be incorporated into our own communities, homes, and lives.

Free - BOOKING ESSENTIAL - please text 0439 048 585, including name of the workshop and your name and phone number

Autumn Seasonal Get-Together

Sunday 25th May 2025, 2:30pm - 4:00pm

Everyone is welcome to join us for our Seasonal Get-together. Bring your friends and neighbours to wander through our productive garden, talk to our friendly gardeners, meet new people, have a cuppa, and celebrate our garden and wonderful community. This is the perfect opportunity to share the joys of our garden with your family and friends.

Bring a plate of food to share.

Gold coin donation - No booking required

QUEENSLAND HERB SOCIETY INC.

Herb Awareness Day

Sunday 25th May, 9am - 3pm

Albion Peace Hall - 102 McDonald Road, Windsor

Free Entry. Celebrate 50 years with us and dress in 70's fashion!

It's the Qld Herb Society's 50th Birthday. We're going back to where it started and celebrating in 70's style! Includes Cafe Sage, Stallholders, Guest Speakers and Demonstrations. Discover a large variety of medicinal and culinary herbs and plants for sale. Browse a wide variety of stalls with herbal products including preserves, fertilisers, teas, spices, skincare, bushfoods, gin distillery and all sorts of yummy delights. Relax at Cafe Sage for delicious home baked, herb inspired food and herbal punch.

ROGI MANAGEMENT COMMITTEE

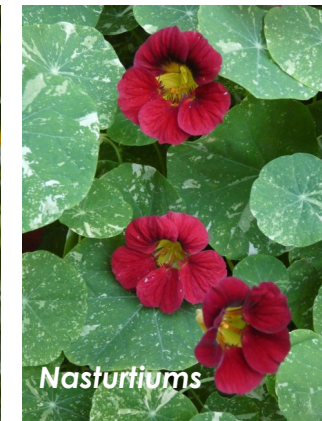
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Cornflowers



Nasturtiums



Borage



Calendula

PLANT NOW ...

Flowers to plant in autumn for bees, birds and beneficial insects. Some parts are also edible, please check before consuming.



Queen Anne's Lace

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 information
- 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 Newsletter topical, interesting, local and relevant.

Email newsletter@rogi.com.au

May's newsletter deadline is 30 APRIL 2025

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

Email: info@rogi.com.au Webpage: www.rogi.com.au
www.facebook.com/groups/redland.organic.growers

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. 54268299 <http://www.qldherbsociety.org.au/qhs>

Oaklands Street Community Garden—Wednesday and Friday 9-noon, Sunday 2-5pm. Oaklands Street, Alexandra Hills. 0408 259 445