

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 (sweet/savoury or nibbles, preferably home-made) for supper after the meeting. Tea and coffee provided.

You are very welcome to provide a **quality plant** to help share interesting plants with other members (**see p 21**).

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

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Maurie Foley with one of his beautiful organically grown cabbages (weighing 2.89kg!!!). To read more about his fruit and vegetables go to page 9.

Backyard Burlblings

Dear ROGI members,

What wonderful winter weather we are having at the moment. Such beautiful clear blue skies and pleasantly warm days make it a pleasure to be outside. Perfect weather for catching up on those garden maintenance jobs like spreading compost, pruning, mulching fruit trees and preparing new beds or refurbishing old ones for spring planting.

Our lovely Queensland winters are such a contrast to Canberra, where we spent two weeks in July. Gardens everywhere looked as dreary and cold as we felt most days. Even on a sunny day it barely got to 12°C for an hour or two. Needless to say we really appreciated the warmth of our own garden when we got back, and are busy catching up before it starts to get hot again.

ROGI too is preparing for its annual refurbishment and renewal by holding its AGM at our next meeting on 14th August. All of you will have received a notification via email of this important event, plus the audited treasurer's financial statement. For the first time in ROGI's almost 11 year history, we have had an external audit of our finances, and as you can see, we are in good financial shape. You will also have received a notification of some minor amendments to ROGI's constitution. These will strengthen our written commitment to sustainable practices. All members will be asked to ratify this change at the AGM. Prior to this newsletter, nominations for management positions



and office bearers will have been forwarded to you via email. If you cannot be at the meeting, please forward your proxy voting forms to the secretary at secretary@rogi.com.au

Unfortunately, we will be losing some of our treasured members at the AGM. Shanthie, our current treasurer has indicated he can no longer fulfil this role due to family commitments. He will be sorely missed as an extremely valuable committee member, who has contributed far more than looking after the books. Fortunately for ROGI, Shanthie has been training a successor, Greg Lindner, who has agreed to step into this important role after the AGM. Another important loss to ROGI will be our current librarian Sophie Bromham. She too can no longer take on this task for family reasons. Sharr Ellson, who has been our much loved plant of the month narrator and seed bank coordinator for many years, will also be vacating these roles due to work and family pressures. She too will leave a big gap, and we will miss her entertaining presentations.

As many of you would be aware, ROGI has a Public Liability Insurance Policy that covers members at meetings and authorised events such as field trips and garden visits. When recently renewing the policy, it was noted that the existing policy includes reductions for some ages. We are now looking at other cover without age exclusions and will keep you informed.

On a less official note, I would like to remind you that at the AGM we will be sharing the trials and tribulations of running an urban farm with Narelle Oliver-Braddock from Higgledy-Piggledy Farm in Eight Mile Plains.

Steve from Bayside Mobile Tool Sharpening will also be in attendance again to sharpen hand tools (one or two only) free of charge for members. Please make sure they are clean and clearly labelled before leaving them in a designated spot.

Looking forward to seeing as many of you as possible at this important meeting. If you have any questions regarding nominations or other AGM procedures, please contact the secretary or any other management committee member.

Happy Gardening,
Julia Geljon, ROGI President

Coming Events

August	Wed 7	Seed Savers Meeting
	Wed 14	ROGI AGM & Meeting
	Sun 18	Garden Visit (see page 21)
September	Tues 3	Herb Society Meeting
	Thurs 5	BOGI Meeting
	Sun 8	Green Heart Fair
	Wed 11	ROGI Meeting
	Sun 22	Field Trip (see page 21)

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

August Meeting

Higgledy Piggledy Farm - about an urban farm

Narelle Oliver-Braddock will tell us about her urban farm in Eight Mile Plains on a 1000m² block—growing organic food in the suburbs for her family and sharing the abundance with others.

Some of the highlights include managing livestock (a goat, duck, guinea pigs and lots of chooks); hosting WWOOFERs and people from *helpx*; having a roadside mobile stall; preserving surplus produce and more.



Bayside Mobile Sharpening will be present to sharpen hand tools for ROGI members. See page 5 for more details.

This meeting is also our Annual General Meeting, which will be short and will be held prior to the guest speaker.

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

ROGI Committee Positions

The ROGI Annual General Meeting will be held on the 14 August, 2019. All committee positions will be declared vacant at the beginning of the AGM.

PRESIDENT

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

VICE PRESIDENT

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

SECRETARY

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

TREASURER

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

COMMITTEE MEMBERS (4)

These may be Office Bearers of the club, or they may be members who want to be a part of the decision-making process.
The eight committee members (listed above) are expected to attend ROGI committee meetings. Currently these are usually held on the fourth Monday of the month.

POSITIONS VACANT: You may nominate for any committee position (vacant or not) if you wish to be part of the decision-making process. All nominations must be lodged in writing on the appropriate form beforehand, with a proposer and a seconder and signed by the nominee.

ROGI OFFICE BEARERS

Internal Events Secretary

Sources and coordinates member workshops, garden visits and field trips

Membership Secretary

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

PR & Communications Co-ordinator

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

Public Events Co-ordinator

Organises public ROGI events (eg. Green Heart Fair, Indigi Day Out)

Website Manager

Manages and maintains the ROGI website

Newsletter Editor

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

Seed Bank Co-ordinator

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

Library Co-ordinator

Maintains records of books in stock and all loans; acquires new books

Supper Co-ordinator

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

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

Operates desk on meeting nights

Free Tool Sharpening



Steve from Bayside Mobile Sharpening will be sharpening tools at our August 14 meeting.

ROGI members may bring 1-2 tools per family/person for sharpening. Please bring clean hand tools, not spades.

Please write your name on each tool in indelible ink or name tag them.

Your second tool will be sharpened if there is enough time.

"You can't be expected to provide top-class results with blunt tools. Not only are they dangerous, but costly as well."

We need your strawberry/tomato punnets!

We need your **250gm cube-shaped strawberry/cherry tomato punnets** for use at our public events.

One of ROGI's activities is making a seed-sowing pot out of newspaper. After making this pot, visitors sow a seed into it and take it home in a strawberry punnet for safe-keeping.



At the Green Heart Fair we use thousands of them, so please bring them along to the July and August meetings and we'll store them until September when they'll be needed.

Green Heart Fair, Carindale

Sunday 8 September—8am to 2pm

**Carindale Recreation Reserve,
27 Cadogan Street, Carindale**

Admission—Free

HELP REQUIRED! This is the Fair's 10th Anniversary, and ROGI has held a stand there for at least the past 3-4 of those years. Brisbane City Council is promoting sustainable and eco-friendly living.

ROGI has a big presence at this event, and we will need a large number of members volunteering to help with set up on Saturday 7th, and also on our stall on Sunday 8th September—potting seeds and seedlings with visitors, selling our seedlings, plants and seeds, and just generally chatting about gardening and growing your own food and flowers etc. No expert knowledge is required, just lots of smiles and enthusiasm.

PLEASE consider volunteering for an hour or two—we need lots of volunteers so that those working the whole day have a chance to take a break and relax a bit. We need about 15-20 people on the day. **Contact events@rogi.com.au or 0418 100 173 ASAP.**

Many thanks, Margaret Sear (ROGI Events Coordinator)

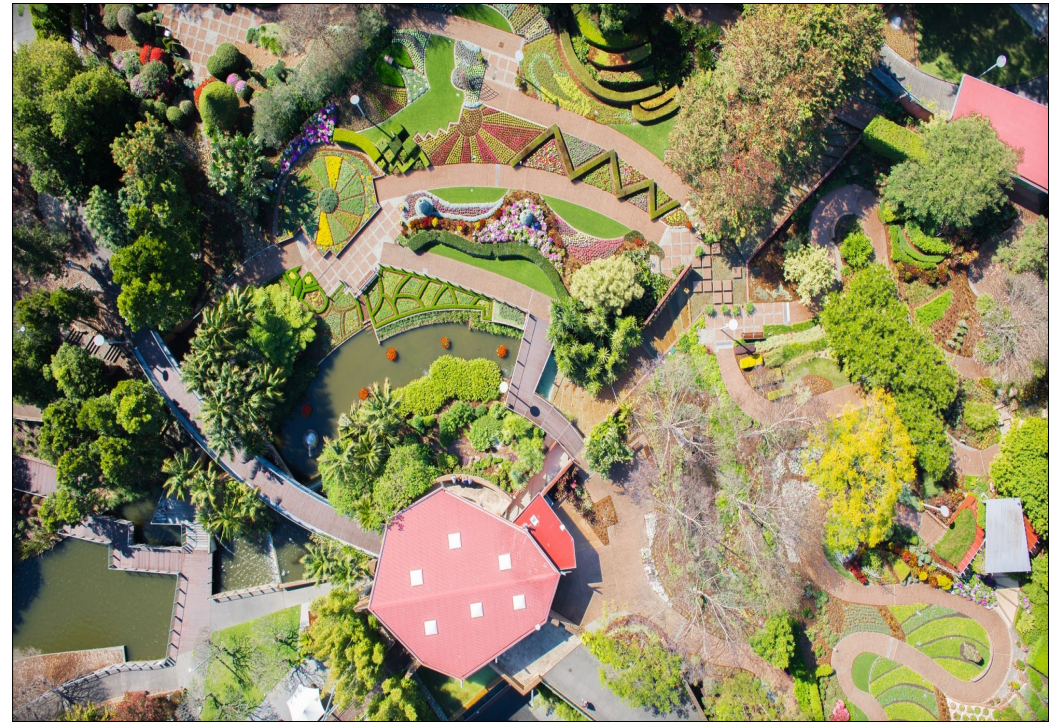


July Meeting — Gary Entwistle

Gary Entwistle is the curator of Roma Street and South Bank Parklands. He has been a horticulturist for 38 years, and it has only been in recent years that he has converted to stopping/reducing the use of pesticides.

Roma Street Parklands covers 16 hectares in the heart of Brisbane. It is 107 years old (upper section) and 17 years old (lower section). Fourteen horticulturists and 30 volunteers work at the gardens. They do preparation and planting out of annuals three times a year. When they remove the annuals, they let the soil sit for a week. Organic fertiliser is added after one week, forest mulch after two weeks, and they replant in three weeks!

After three months of colour, when the plants are finished they go to the compost bay. They are left to sit for five-six months. An excavator then starts turning the pile. Urea (nitrogen) is added to aid the composting process. After 12 months of turning (18 months from the start!) it finally starts to look like soil.



This photo of Roma Street Parklands was taken with a drone.



Spent plants go to compost bay



At 5-6 months an excavator starts turning the pile



18 months—end product is beautiful compost

Their secret additives are:

1. Manure from the Royal Qld Show (Ekka) - chicken, horse, cow, etc
2. Decomposed granite (they had too much when they started the gardens)
3. Charcoal- an additive trial of 18 months. They burn hardwood and add it to the soil. It reduces the breakdown of nutrients, gives better drainage and has reduced acidity.

Producing their own soil/compost saves the Parklands about \$40,000 a year!



Like all gardens, there are problems. The annuals are prone to being attacked by spider mites. To limit use of insecticides, Gary has utilised a predatory mite called *Phytoseiulus persimilis*, which kill and eat the spider mite. These predatory mites were purchased from Bugs for Bugs.

Above—Predatory mites *Phytoseiulus persimilis* control spider mites on their annuals.

Right—Winter planting of ornamental cabbages at Roma Street Parklands.



Roma Street Parklands is home to the rare yellow poinciana *Delonix regia* var *Golden* (left). It also has a children's garden, gingers, aloes, and an arid land garden where no water is used unless it is completely necessary.

Using charcoal/biochar in gardening

Gary has been trialling the use of charcoal in the Roma Street and South Bank gardens. They burn whatever they can, and crush to pea size. This is then dug into the soil to a depth of 4mm. Their annuals are hungry plants, and they used to fertilise them every three weeks. Since trialling the use of charcoal they now only need to fertilise every five-six weeks.

Biochar enhances crop yield, enriches soil and protects water.

Biochar is a fantastic ingredient for your garden mix, acting both as a sponge and a transfer medium for nutrients, right where plants are looking for them—at the roots.

It is generally made from agricultural residues, wood waste, manures and weeds that are slowly burned with restricted oxygen. The result is coarse lumps of charcoal which are then crushed.

Biochar is recognized as offering a number of benefits for soil health. It can:

- Improve water quality
- Reduce soil emissions of greenhouse gases
- Reduce nutrient leaching
- Reduce soil acidity
- Reduce irrigation and fertilizer requirements



When added to soil, biochar improves plant growth and will enhance crop yields. However, putting biochar directly into the soil will have very little immediate effect beyond water retention. It is best to condition/inoculate your biochar with an organic agent (such as compost tea, worm castings, aged manure or urine).

Not all soils react the same to biochar, and it can often take up to a year to see results. For more information go to: http://biochar-us.org/pdf%20files/3IPSoil&WaterBenefitsofBiochar_v5.pdf

Biochar is available from Frank and Marion at ROGI meetings.

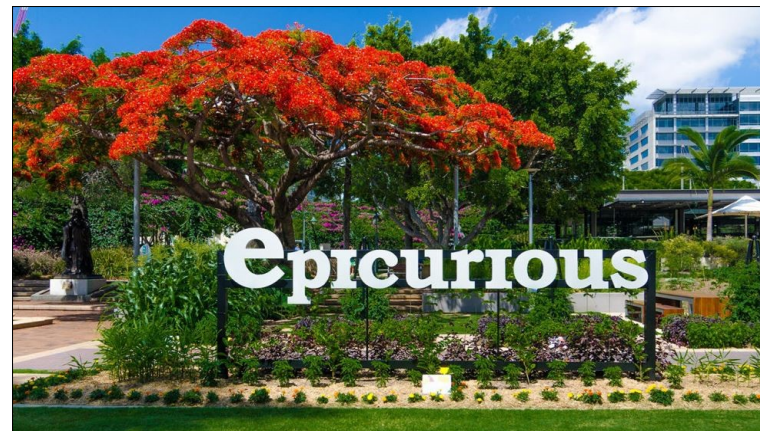
July Meeting — Gary Entwistle (continued)

As we all know, South Bank Parklands is renowned for its beautiful arbour of bougainvillea—guess how many plants there are? 344! It takes 18 months to prune them all. Three cubic metres of bougainvillea prunings a day are taken to Roma Street Parklands, where they are chipped and recycled for mulch. Gary's main concern is that they should start replacing the bougainvillea plants soon, as they only have a limited lifespan when they are cut back all the time.

Epicurious is a demonstration garden at Southbank Parklands, to show locals how a produce garden can be successful in subtropical Queensland. Here, edible foods are grown—herbs, vegetables and fruit trees—and produce is sold to the public from a van several times a week.

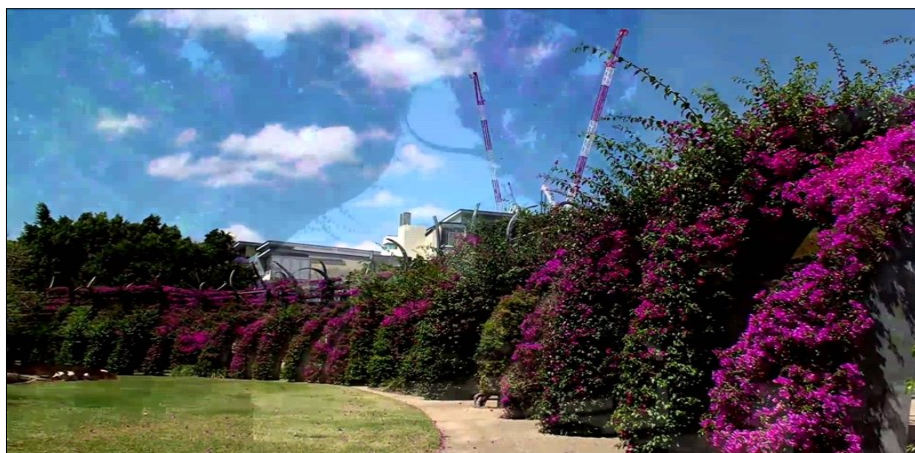
It's wonderful to see large scale gardens employing organic practices. We can all now appreciate how much time, work and effort goes into the Roma Street and South Bank Parklands next time we visit. And perhaps we can apply some of their practices to our own backyard gardens.

Save the date—our field trip in September (the 22nd) is to the Roma Street Parklands. More details in the next ROGI newsletter.



'Epicurious' refers to someone who is in constant pursuit of great food, drink and adventure.

Grafting tape, horticultural oil and gel are used to control aphids on fruit trees in the Epicurious garden (right).



Recycling hard green waste



Garden Visit—Maurie & Margaret Foley



Beautiful flowering orchid



Tibouchina



Jonquils in the front yard

Maurie and Margaret Foley live on a 1011m² block in Cleveland, with beautiful Redlands red soil. They previously had 1.5 acres, but decided to downsize five years ago for their retirement—however, they still have heaps of fruit trees, herbs, vegetables and flowers.

In her working life, Margaret was a naturopath, so she grows lots of useful herbs that have medicinal properties. These include gotu kola (the memory herb), dandelion, wormwood, purslane, Toowoomba violet (used to treat breast cancer), marjoram, and stinging nettle.

Maurie's domain is the back yard, where he has many fruit trees, and also a very full and productive vegetable bed. The fruit trees were planted 10 years ago, when they rented the house. His citrus trees (lime, lemonade and bush lemon) were doing very well, and were loaded with fruit. He uses a seaweed based fertiliser and dolomite, and sprays with Neem Oil when needed.

We were very interested in how well his brassicas were doing (broccoli, cabbage and kale), as they had no netting for the white cabbage butterfly. Maurie waits until he sees the butterflies, and then sprays with *Dipel* on top and underneath the leaves. He usually only needs to spray twice a year. The caterpillars die and fall on the ground, and this builds up a resistance.

They had problems with scrub turkeys awhile ago. To move them on, they covered the mound with mesh. Jill said bamboo stakes placed upright can be used as well, so they can't dig.

It was very inspiring to see how well Maurie and Margaret's fruit and veges were growing. Good planning and a lot of hard work has ensured they have a constant supply of beautiful organic homegrown food.

Ann Roffey



Gotu kola and dandelion



Margaret uses stinging nettle for teas, soup, stews. It is very good for you as it has a lot of silica in it.



Marjoram growing in between pavers.

Garden Visit—Maurie & Margaret Foley (continued)



A hoverfly getting nectar from the flowering nectarine tree.



The bush lemon tree (left) was grown from a seed that Maurie got in the bush. Look how much fruit it has! Good for making jam as it has lots of pectin.



The lemonade tree, below, is thought to be a hybrid between a lemon and a mandarin. The fruit resembles a lemon but is a lot sweeter and less acidic.



To keep the height of his pawpaw trees down, Maurie breaks off the top of the tree.

Nasturtiums (below) are grown around the base of fruit trees as a pest repellent and to attract bees. Leaves are also included in salads. Margaret says if you eat 4 leaves a day, it will provide lots of health benefits. The leaves are high in vitamin C, and are also a natural antibiotic.



Maurie uses wild may fruit fly attractant in old two litre plastic milk bottles. It works by attracting male fruit flies, including juveniles before they can breed. Go to: <https://www.daleysfruit.com.au/Wild-May-Fruit-Fly-Control-System.htm>



Maurie sews up bags from shade cloth, to cover any fruit trees needing protection from birds and fruit fly.



Garden Visit—Maurie & Margaret Foley (cont'd)



Maurie likes to grow the brown mignonette lettuce (above) which is semi-hearting. They eat one a day. He lets the healthy ones bolt so they will go to seed.



Maurie gave a demo on how he grows potatoes—he lowers his mower so that it cuts the dirt and then lays compost over the area. Spuds are laid out, and then he covers them with a layer of sugarcane mulch. When green tips emerge (inset), he continues putting more mulch until about 30cm high.



Maurie's vegie garden (left, above, right) - snow peas, broccoli, kale, leeks (perennial), carrots, garlic, beetroot, lettuce, parsnips, celery, peas, sweet potato, cabbages, cherry tomatoes, strawberries, potatoes and comfrey.



Perennial leek—these grow just like normal leeks except each plant regularly produces young plants (offsets) around the base. Once these are transplanted they will grow to a full size leek or they can be harvested and used like spring onions.



Broad beans grown to shade the lettuce in spring. The vegie garden doesn't do well in summer, so Maurice lets the ground rest.



Plant of the Month—Cucamelon

Melothria scabra



Aka: Mouse Melon, Mexican Sour Gherkin/Cucumber, Mexican Miniature Watermelon, Micro-Melon, Sandiita, and Pepquino.

Crunchy, cute, fresh and a real conversation starter at the dinner table—could the cucamelon find a spot in your garden this spring?

Uses: With a lemony tang, the cucamelon is perfect for fresh salads, pickled or with a little seasoning salt and popped into the mouth in one bite. In Mexico, the preferred commercial seasoning is 'Tajín', made from chilis, lime and salt but certainly a squeeze of lime, salt and chili flakes to taste would work just as well! These little melons are perfect for children's lunchboxes and fussy eaters who might be persuaded to try a cute 'mouse melon' (my children certainly were persuaded).

Description: The cucamelon is a member of the *Cucurbit* family and related to cucumbers and zucchini. Native to Mexico and Central America, it has a viny habit, is well suited to our climate and is relatively drought and pest resistant. The plant is *monoecious* (produces both male and female flowers, 4mm in size) and thus can self-pollinate. Cucamelon can also self-seed, thus there are concerns that the plant has the potential to become invasive—so consideration to the plant's location, care and management is key. The inside is packed with seeds and little pulp, so seed saving is easily accomplished.

The fruit are ready to be picked when they are the size of a grape. Although slow to start, with full sun and plenty of water,

the cucamelon is an abundant cropper which will have you loading up your salads, lunchboxes and pickle jars for months!

Growing Information: In spring, sow direct into well drained soil, 5 mm deep with a trellis for support. Space at 70cm, height to 100cm. Full sun is best, and water often if you want an abundant crop.

Where to buy:

Diggers, Green Harvest, Bunnings or saved seeds from a cucamelon grower.

Article Sources:

<https://wimastergardener.org/article/mouse-melon-or-mexican-sour-cucumber-melothria-scabra/>

<https://www.diggers.com.au/shop/edibles/cucumber-mexican-sour-gherkin/s103>

<http://witcheskitchen.com.au/sorry-cucamelons-youve-gotta-go/>



Michelle Boutin

Seed Bank News—Plants for Spring

This month, we have a couple of plants to highlight, as they each have a spot in Janet's and my gardens as favourites—so we thought they deserved to be shared. You'll find seeds of each of these in the seed bank, so drop by and purchase a pack at the August meeting.

Tromboncino Zucchini

Cucurbita moschata

As spring is upon us, you'll be thinking about growing zucchini again. The tromboncino zucchini is a pale green beauty, originating in Liguria Italy, and as you can grow it vertically it's suited to smaller gardens. Provide a trellis or fence that a vine can grow along - I suggest at least 1 metre high, as the fruits are long. When they grow hanging like this, they develop straight long 'necks'. If you do grow it on the ground, expect them to be somewhat curly. They take 70 days to grow from seed to the tender zucchini stage, and an extra 30 days to form into harder skinned 'pumpkin type' fruits. Eat them as you would a squash or zucchini.



Tromboncino is best harvested at 25-30cm long for eating, but grow them to maturity (middle photo) if you want to save the seed—they will harden like a pumpkin and can grow up to a metre long.

Gai Lan/Kai Lan/Kailaan/Chinese Broccoli

Brassica oleracea variety *alboglabra*



If you've been to my garden for a class, you'll notice that I grow broccoli all through the year. But it's usually this one that you'll see in my garden. It's particularly delicious, produces small heads like broccolini and all parts above the ground are edible, so we eat leaves and stems too. Harvest it a number of times for repeat harvest. It's a beauty! Not only that, the native bees love the flowers when you let your best go to flower and seed. The flower is edible too.

Tatsoi and Yukina 'Savoy'

Brassica rapa rosularis

Tatsoi is one of the very generous Asian greens that we can grow successfully here in the subtropics. The beautiful rosette of leaves always looks more suited to something a bride would carry rather than a vegetable! It is a small grower suited to pot culture and small garden beds. Its sweet and crinkly leaves are excellent fresh in salads or lightly cooked. Yukina Savoy is its larger relative. A tall form of the same plant with big, bold crimplene leaves. Equally delicious I am told! The seeds grow to harvest size in 42 days and the plants can be repeat harvested from outside leaves. Grow some for the sheer spectacle of this gorgeous plant, but you'll love the mild flavour too.



Linda Brennan, Ecobotanica

Garden Events August

**Oaklands Street Community
Garden Open Day**
Sunday 25 August—10am to 2pm
Oaklands Street,
Alexandra Hills
(behind Aldi)



Oaklands Street—your community garden!

At our annual open day, we invite Redlands to discover our secluded sub-tropic oasis with talks, tours, plant sales, local food, produce and entertainment.

Oaklands Street Community Garden was opened in 2005, and since then has grown into what it is today. This year we're pleased to announce the opening of a new attraction. Hint—there will be plenty of fun for kids!

Enquiries:

Glenda Brown 0414 735 417

Terry Sullavan 0408 259 445

On the week before the open day, we'll be harvesting the spuds and carrots that were planted at the workshop that ROGI attended at Oaklands Street in April this year. It's looking like a good crop—anyone is welcome to help pull them up again.

As per normal opening hours:

Sunday 18 August, 2—5 pm

Wednesday 21 August, 9am—12 noon

Friday 23 August, 9am—12 noon

Oaklands St Community Garden Open Day 2019



Oaklands St Community Garden
Keith Surridge Park East
Alexandra Hills
10am-2pm Sunday 25th August 2019

HELP NEEDED!

ROGI will be taking the seed bank to the Oaklands Street open day on Sunday 25 August.

We need help from members to volunteer for an hour or two (or as much as you can spare) to help us and to also support the community garden members. We need you to chat about growing your own food etc—no expertise required.

The community garden members are in need of additional help on the day (and the day before for set up) in the following areas:

- Carpark attendants
- Front gate
- Nursery
- Hot food
- Tea house
- Condiments & fresh produce

I am currently drawing up a volunteer roster, so please contact me ASAP at events@rogi.com.au or 0418 100 173 if you can help out. We need a minimum of 12 ROGI member volunteers.

Margaret Sear
ROGI Events Coordinator

Garden Events August (continued)

Bethania Street Community Garden Workshops

(All held at the community garden in Bethania Street, Lota)



Household Sustainability: Reuse and Repurpose

(Presenter—Margaret Sear)

Sunday 11 August—9.30am to 11.30am

Cost \$5-00

Bookings Essential, phone 0439 048 585

Sustainability is something we can all work towards. Little actions by lots of people can help the environment and you can save money too. You will learn new ways to do things, how to reuse and repurpose items and make something to take home.

Harvest Share

Wednesday 14 August (Ekka Show Day) - 10am to 11.30am

Gold Coin Donation, No Booking Required

Celebrate and share the bounty from your garden and kitchen. Bring along herbs, fruit, vegetables, seedlings, jams, home baked goods, eggs (dated please) and enjoy swapping with other gardeners over a cuppa—or just come along. This is a community event, so please bring your friends, relatives and neighbours.

Introduction to Organic Gardening

(Presenter—Linda Barrett)

Sunday 18 August—9.30am to 11.30 am

FREE! Bookings Essential, phone 0439 048 585

It's easy to start a vegetable garden. Topics will include location, soil, building your garden bed, seasons in South East Queensland, and plant choice.

Wellington Point State School Working Bee

Saturday 24 August—1.00pm to 3.00pm

476 Main Road, Wellington Point

ROGI members are asked to assist in a general garden tidy up, plant some additional citrus trees and trim some large trees.

Brisbane Organic Growers Inc (BOGI) Annual Fair

Sunday 25 August—9.00am to 3.00 pm

Peace Hall, 102 McDonald Road,

Windsor (near Albion railway station)

FREE Admission

The theme for this year's organic fair is compost, compost, compost! Demonstrations and talks, free gardening advice and an animal nursery. Stalls selling herbs, books, seeds, plants, jams, tools, and much more.

Relax with friends in the BOGI Café. Browse the produce from member's suburban gardens. Stay for the auction of competition entries.

<http://bogi.org.au/2019-bogi-fair>

Ipswich Home Gardener's Expo

Saturday 31 August—8.30am to 3.00pm

Cnr Green Street & Glebe Road, Booval

Admission—\$5.00

The event comprises more than 75 stalls consisting of numerous plant stalls, garden tools, garden products and ornaments, craft, bark painting, pots, hangers and much more. Special guest speakers including Jerry Coleby-Williams. Refreshments, plant creche, ATM.

<http://expo.glebegardenclubipswich.com.au/>

IndigiScapes Update

IndigiScapes Environment Education Centre and car park remain closed, however work is well underway with the refurbishment. The new and improved centre is expected to reopen December 2019, in time for the school holidays.

The Native Nursery is open Monday to Friday from 10am to 3pm, and on the first Saturday of the month from 9am to 12 noon. The playground and display gardens are still open, and can be accessed from the Native Nursery entry (via Myhorizon carpark), or from Lyndon Road. Bring a picnic and the kids, and soak up some time in the glorious outdoors. Remember though, for your safety, the Centre is currently a construction zone and therefore no access is permitted.

Weed to watch

Salvinia (*Salvinia molesta*) is an invasive aquatic weed threatening waterways around the Redlands Coast and throughout Australia.

It floats on top of the water and can grow rapidly to cover the entire water surface, shading submerged plant life, reducing oxygen exchange and providing an environment unsuitable for fish and other animals.

It is mainly spread by people emptying aquariums into waterways.

Salvinia is a restricted invasive plant under the *Biosecurity Act 2014*.

Learn more about the weed *Salvinia molesta* and how best to control it by going to:

<https://www.business.qld.gov.au/industries/farms-fishing-forestry/agriculture/land-management/health-pests-weeds-diseases/weeds-diseases/invasive-plants/restricted/salvinia>



Exchange your weeds for trees
Saturday 7 September—9am to 1pm
IndigiScapes Nursery,
Runnymede Road (Myhorizon entry)

Swap a shopping bag of weeds for a FREE native plant (up to five plants per person) during Trees for Weeds day. The day will include free weed advice from Council's weed experts, weed displays and the IndigiScapes Nursery will be open just in case you plan to do more gardening.

We accept all weeds, but this year's focus is on:

1. Devil's Fig
2. Singapore Daisy
3. Salvinia
4. Leucaena

For more information, please contact us on 3824 8611.

Sooty Mould

Usually the most obvious signs of animal pests are the critters themselves, but sometimes they have moved on when you are checking your plants. Luckily for us they leave signs or clues.



Sooty mould on orange tree

Sooty moulds are fungi which live in the honeydew produced by sap-sucking insects such as aphids, psyllids, scales, mealybugs, and whiteflies. Sap-sucking insects feed by stabbing their mouthparts into the sugar-rich sap of plants. Much of this passes straight through the insect, to be excreted onto leaves and stems where it often attracts growth of sooty mould.

Sooty mould fungi do not attack plants, but the sometimes thick furry black coating all over leaves does nothing to aid food production by photosynthesis.

Control, of course, is by preventing or removing the particular insect that provides the honeydew. Checking other nearby plants should give you some idea which culprit was involved. Choose from the range of horticultural oils, predator or parasite biological controls available, soapy water, birds and anything else that may eat them. Clean up any areas of weed infestation where some of these insects may overwinter.

Does Moringa Fix Nitrogen?

I, like many other people, thought *Moringa oleifera* was a legume and would be able to “fix” nitrogen. Its flowers look very pea-like, it has long pods, and it has the typical large pinnate leaves. But then I read an article in the winter edition of *News-Leaf*, the magazine for Biodynamic Agriculture Australia Ltd.

So; it is actually a member of the mustard oil family of plants, which includes mustards, capers, papayas and others. Although the plant provides us with protein, oil, powerful antioxidants and vitamins, and grows well in some of the harshest, dry environments in the world, it has not perfected the N fixing trick.

The definition of “fixing” nitrogen means taking it out of the air, where, as a very stable gas, it is unavailable to plant roots. Only a few tiny organisms can do this. They are all single celled and include bacteria. This is such a boon to plants, enabling them to colonise marginal soils, that many of them have created ways to house these particular bacteria. You have probably all seen nodules on the roots of legumes such as beans and peas for example.

Another example is cycads which grow “coralline” roots, which are hollow and stick up out of the soil. These roots are above ground because the blue green algae living in them are photosynthetic nitrogen fixing (or cyanobacteria).

Nitrogen fixing is so important to growers, as there is a big saving on fertilisers and these plants enrich soil rather than depleting it. Hence we use the legume family in our vegetable crop rotations or green manure mixes.

The importance of nitrogen to plants (and all living things) is that it forms the heart of proteins. Proteins include the enzymes that catalyse all of life's reactions, histones which hold our DNA, and cytochromes which control metabolism. So you can see that all life is inextricably tied to nitrogen.

Anyway, don't give up on your *Moringa*, as it generates an enormous amount of biomass which will add both carbon and nitrogen to your soil or compost heaps, along with various other trace elements.

Ormiston Organic Markets Stall

Corner Gordon and Bainbridge Streets

Held every Thursday 2-6pm

On Thursday 25 July, ROGI set up a stall along with Lunar Farm (produce) and Brisbane Certified Organic (meats) to spend the afternoon chatting about the benefits of growing your own chemical free, nutrient dense, organic vegetables.

We realised from the start it would be reasonably slow and quiet, but people came in waves through the afternoon – most being regular shoppers to the market. We had quite a few long conversations with both frustrated and hopeful gardeners, some new to gardening and some already on the journey, and we sold most of the veggie seedlings we took. Purchasing seed packets was not as tempting but potting up some free alyssum seedlings or za'atar cuttings to take back home was. We are also hopeful of gaining several new members to the club.

Oaklands Street Community Garden joined us and brought along a selection of flowers and potted plants. Thanks Russell and Daryl. Thanks also to Janet, Ruth Bolomey, Francke Latter and John Lindsay for your enthusiastic help.



Our stall fee went to support the Cleveland Scout Group and it was encouraging to see that they will very soon be back into their brand new Scout Den after a very difficult 18 months.

Margaret Sear, ROGI Events Co-ordinator



Book Review *(Reviewed by Julia Geljon)*

Miniature Lives

by Michelle Gleeson

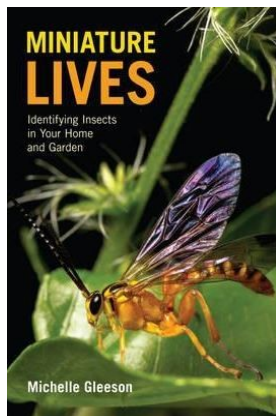
This book is one of the treasure trove of books in our well-stocked ROGI Library. I picked it at random for a review, and wished I had seen it ages ago or owned this book. The subtitle: *Identifying Insects in Your Home and Garden* is exactly what this book does extremely well.

Michelle Gleeson is an entomologist who owns Bugs Ed., a Qld business that has been educating up to 10 000 children and adults yearly on the fascinating lives of insects since 2005. Her experience as an educator is obvious in the clear instructions on how to use the book to identify insects in our gardens and wider environment.

She begins by giving us a brief guide on Insect Basics, such as where they fit in the animal kingdom, and then goes on in chapter 2 with clear descriptions, drawings and diagrams on how to identify their various body parts, feeding methods and other features that help to place them in the right Insect Orders.

The real identification process begins in chapter 3, with very detailed descriptions and drawings of what various insects look like (Morphology), and how to differentiate them using a unique simple identification key and a list of 31 questions. It should also help us to exclude non-insect cousins such as spiders, ticks and mites.

The large chapter 4 describes their habitat, or put another way, where they normally live and breed. It's a fascinating chapter with 70 or so pages of beautiful close-up photography and descriptions of different insects on every page. All are in full colour in their natural environment. We then come to a description of the clues insects leave behind in our homes and gardens to indicate their unseen presence. Again we are given full descriptions and great identifying photography in chapter 5.



The final section of the book contains the most commonly found Insect Orders in Australia, and includes notes on their appearance, biology and life cycles. Each order featured has a summary box that gives the suborders and any further classifications as well as the key features of the species. While this might seem complicated, the format is actually very simple to follow—with excellent descriptions and superb colour photography.

At the end there is a useful glossary of the terms used throughout the book, as well as a good index and suggested further reading ranked in order of difficulty.

If you are at all interested in what flies, creeps or crawls through your garden or house, I would highly recommend this CSIRO publication. It is available from them at \$39.95, or borrow it from ROGI or the local library.

Recipe for Red Cherry Guava Paste

If you were wondering what this delicious treat was at the last garden visit and at our ROGI meeting, here is the recipe that Ruth Bolomey followed:



2.5 kg guava pulp

1.25 kg sugar

5 tbsp lemon juice

- Cook guavas gently on stove with a little water till soft. Cool. Mash with potato masher, and then strain to get rid of seeds.
- Weigh pulp (you want 2.5kg).
- Add sugar and lemon juice.
- Grease a pyrex dish or similar (needs to be at least 4cm deep).
- Cook in a saucepan on medium heat for about 1.5 hours, till you can scrape the bottom of the pan with a wooden spoon.
- Pour into greased container very quickly, as it will set soon.
- Cut into pieces when cold, and store in an airtight container.

Please return pots!

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.



ROGI is a beneficiary of the My IGA Card Program for **Cleveland IGA** store. This is how it works:



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

Then, every time you shop in the store and use your card, not only do you receive discounts, but you also help to raise funds for ROGI, which we use to benefit our members.

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

Seed Sowing Guide

August

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

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

September

Artichoke: Jerusalem Artichoke
Asparagus
Beetroot
Beans: French
Capsicum/Chilli
Carrot
Chicory
Choko
Cucumber
Eggplant
Kohlrabi
Lettuce
Okra
Melons: Water, Rock
Potatoes
Pumpkin
Radish
Silver beet
Squash
Sweet Corn
Sweet Potato
Tomato
Zucchini

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 the meeting (including visitors) are 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—empty pots, cuttings, unwanted volunteer plants (named), surplus produce, shredded paper, 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 : bring a bag/box/basket to take everything home.

If you are unable to get **identification of a plant** from your local nursery, go to: <https://www.qld.gov.au/environment/plants-animals/plants/herbarium/identify-specimens> .

Fill out the Botanical specimens cover sheet, and send with your plant cutting (between two sheets of newspaper) to:

**Botanical Information & Advisory Service, Queensland Herbarium, DSITI, Brisbane Botanic Gardens,
Mt Coot-tha Road, TOOWONG QLD 4066**

They will identify your plant for free and send you a reply by your choice of post/email/fax/phone.

Garden Visits & Field Trips

Sunday, 18 August—Jill & Ian Nixon, Birkdale

A 3-year old garden full of everything—vegetables, herbs, fruit trees, flowers and chooks. Long-time ROGI members Jill and Ian are very passionate about organic growing and have heaps of experience and knowledge to share.

Sunday, 22 September—Field trip to Roma Street Parklands (save the date—more details in the September newsletter)

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 workshops and field trips that are 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 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 News topical, interesting, local and relevant. info@rogi.com.au

SEPTEMBER NEWSLETTER DEADLINE— Please send your contributions to the newsletter editor by the 28/08/19.

MANAGEMENT COMMITTEE

PRESIDENT	Julia Geljon	president@rogi.com.au
VICE PRESIDENT	Kathy Petrik	president@rogi.com.au
SECRETARY	Roberta Bonnin	secretary@rogi.com.au
TREASURER	Shanthie Goonetilleke	group@rogi.com.au
COMMITTEE MEMBERS	Rhonda Binns, Toni Bowler, Jill Nixon, Ann Roffey	

OFFICE BEARERS

MEMBERSHIP SECRETARY	Rhonda Binns	membership@rogi.com.au
NEWSLETTER EDITOR	Ann Roffey	info@rogi.com.au
PR, COMMUNICATIONS	Gail Bruce	info@rogi.com.au
CLUB EVENTS	Toni Bowler	events@rogi.com.au
PUBLIC EVENTS	Margaret Sear	events@rogi.com.au
LIBRARY	Sophie Bromham	library@rogi.com.au
SEED BANK	Sharr Ellson	seeds@rogi.com.au
SUPPER	Cheryl McWilliams	group@rogi.com.au
WEBSITE	Pal Juvancz	pal@pcpals.com.au

info@rogi.com.au www.rogi.com.au

PO Box 1257, Cleveland 4163

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

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 January),
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, Windsor. 7.30pm. 54268299
<http://www.qldherbsociety.org.au/qhs>

Oaklands Street Community Garden—

Wednesday & Friday 9am - noon, Sunday 2- 5pm.
Oaklands St, Alexandra Hills. 0419987870

Hive Parking for Native Bees

We are always interested in keeping our native stingless bees in other people's backyards. We need new spots for the coming season.

Here are some requirements:

- * Suburban acreage
- * South, east and south-west side of Brisbane and also south of Brisbane along the coast to say Ballina.
- * The site needs to be safe, secure, tamper-proof, shady and accessible

We would like to keep at least 12 colonies at each site. Please get in touch if you think this is possible for your place or you know someone who would be able to help.

Some ROGI members are already happy hosts to our bees (talk with Margaret Sear or Ann Roffey).

We do not pay an agistment fee; the benefit to you is that you enjoy the pollination services provided by our bees.

*Russell and Janine Zabel
Keepers of Australian
Stingless Native Bees*

0404 892139
bees@zabel.com.au
www.zabel.com.au

