

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:

- **Your mug/bowl and a spoon for our special SOUP NIGHT!**
- **A small plate of sweets to share for supper (optional)**
- **Your keep cup for a cuppa**
- **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



Perennial asparagus is easy to grow in the subtropics; it can live and produce spears for up to 20 years. Plant crowns in winter/spring in well-drained soil in full sun. Now is the time to cut dead fronds off your plants and apply rich compost and aged manure. The first spears will emerge in spring, continuing until summer for 6-12 weeks. Harvest at 22-25cm or less.

August Meeting & AGM

All You Need to Know about Fire Ants

Fire ants are a threat to our health, well-being, livelihood and our local environment. One of the world's most invasive species, they're dangerous to humans, pets, livestock and wildlife.

A representative from the Fire Ant Eradication Program will provide us with the latest information about fire ants, and how we can help stop their spread.



*This will be preceded by **ROGI's AGM** and **Plant Clinic** - so bring along your gardening problems.*

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



All ROGI Members \$2-00 entry
Visitors \$5-00 entry
Free tea and coffee

IT'S HOME-MADE SOUP NIGHT!
Bring your mug/bowl and spoon
and enjoy warm, satisfying home-
made soups with bread (all
provided and served at 6.30pm).
If you'd like to contribute some-
thing sweet for after, please do.

ROGI Events

SEED SAVERS GROUP *

Wednesday 14 August - 6.-00 pm to 8.00 pm

(NB. We're meeting earlier for a soup dinner - provided)

It's winter, so we'll be exploring the joys of brassicas. They grow so well in the cool. What are they? How do we save their seeds? How do we keep the seeds true to their parents for our next sowing? Which brassicas are likely to cross pollinate? Can we grow brassicas for warmer seasons?

We'll also be growing and saving seed for ROGI and sharing seedy companionship. Welcome to all members, but we have limited spaces so book early.

Please bring:

A mug/bowl and your own spoon for our soup dinner.

Any seeds you'd like to separate and share.

A tray or box to take home seed punnets for growing on.

A small plate of food to share (fruit is good).

If you've booked and can't come, please take your name off the list so someone else can come in your place.

*** Please book on TeamApp**

GARDEN VISIT

Greg Lindner, Wynnum West

Saturday 17 August, 2pm

Greg's garden features over 30 fruit trees (ground, potted and espaliered), wicking beds for veggies, compost bins and a bath tub made into a worm farm. He loves to upcycle goods, and will show us his latest project. Currently fighting a rat problem, he will share what he's learnt in this battle. He'll also tell us how he's grown an avocado tree successfully on clay soil for the last 10 years.

Please email Toni at tonibowler@hotmail.com or phone her on 0402 323 704 to book your spot. There will also be a sign-on sheet at the August meeting.

ROGI Committee Positions

The ROGI Annual General Meeting will be held on Thursday 8th August, 2024. 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
- Reviews and distributes the monthly newsletters to membership

VICE PRESIDENT

- Assists the president in planning and delivery of meetings, initiatives and events as above
- Represents president if absent
- Reviews and distributes monthly newsletters to membership if president is unable to do so

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 the Office of Fair Trading after the 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
- Secures all accounting records of ROGI
- Reviews transactions online prior to all meetings
- Prepares and forwards financial statements and supporting documents to ROGI members at Annual General Meeting

COMMITTEE MEMBERS (4)

The committee members will have Office Bearer positions and be an integral part of the decision-making process. The eight committee members (listed left and below) are expected to attend Management Committee meetings. Currently these are usually held two weeks after the ROGI monthly members' meeting.

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 second and signed by the nominee.*

ROGI OFFICE BEARERS

Events Co-ordinator - Internal

- Sources and coordinates member workshops, garden visits and field trips

Events Co-ordinator - Public

- Organises public ROGI events (e.g. Green Heart Fair and IndigiScapes)

Membership Secretary

- Updates membership list bi-monthly; sends to committee
- Receives and processes new membership applications and renewals
- Sends a welcome letter to each new member
- Oversees sign-in and visitor's tables at monthly meetings
- Compiles list of visitors each month

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/self to write articles
- Arranges for write-ups from events and speakers
- Edits for accuracy of spelling, grammar, sources and facts
- Sends the finished document to president/vice-president for review and distribution

ROGI OFFICE BEARERS *(continued)*

PR & Communications Co-ordinator/s

- Handles advertising and press releases
- Arranges maintenance of website, including Directory and Public Events
- Arranges maintenance of social media (Facebook, Instagram, TeamApp)

Library Co-ordinator/s

- Maintains records of books in stock and all loans
- Acquires new books as directed by the committee

AV Desk Operator/s

- Operates audio visual desk on meeting nights

Seed Bank Co-ordinator/s

- Purchases, saves or procures fresh quality seed for seed bank
- Maintains records of seed stock; 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

Plant Sales co-ordinator

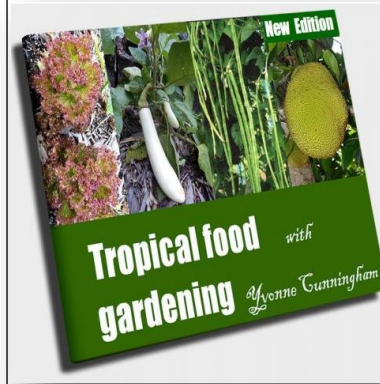
- Sells plants at ROGI meetings that have been grown and donated by members
- Arranges for leftover plants to be looked after by members until the next meeting

Supper Co-ordinator

- Supplies consumables and keeps receipts for reimbursement by Treasurer
- Lays out supper provided by members
- Ensures kitchen is clean after meetings with help of volunteers
- Launders tea towels and tablecloths

Book Review

By Linda Barrett



Tropical Food Gardening with Yvonne Cunningham

This 4th Edition (2020) book has been a staple for North Queensland food gardeners since its first publication in 2012. It is written by Yvonne Cunningham of Innisfail, with acknowledgments to two health professionals from Health Promotion and Chronic Health areas.

Although it is a guide to growing in a tropical environment, I have to say it certainly pertains to our Redlands and South East Queensland area also. Most of the planting guides and advice are suited to gardeners here.

Following the 'Getting Started' section, the book focuses on the garden month by month. For example, 'August in the Vegetable Garden' considers cooler-growing green vegetables such as lettuce, broccoli, cabbage, endive and Asian greens. Beans, chokoes and carrots are also discussed. (Remembering August is a transition to warmer months - earlier months talk re sowing and planting these vegetables.) Throughout there are special features that give more in-depth information. August includes special features on passionfruit and growing lettuce.

Recipes are included for using your pickings, and storage options are also mentioned. Management of problems give organic and homemade options. Discussions on helpers in the garden are accompanied by great photos. I would recommend this book and have suggested its purchase for the ROGI library.

Tips From A Commercial Citrus Grower

By Ann Roffey

Our guest speaker for the July meeting was Jenny Iriondo from Cedar Creek Nursery (now known as Jem Citrus) on the Sunshine Coast. Established in 1989, this specialist wholesale nursery was at one time the largest citrus propagating operation in Queensland. It is now a major supplier of citrus trees to Bunnings and leading citrus growers in areas such as Gayndah, Mundubbera and Emerald. Jenny gave us some fantastic tips for growing citrus. **Please be mindful that not all of the practices listed below are recommended by ROGI, as they are not organic. Organic alternatives are marked in green.**

[Australian-Certified-Organic-Standard-2023.pdf \(austorganic.com\)](https://www.austorganic.com/Australian-Certified-Organic-Standard-2023.pdf)

Position and Planting

- Plant in full sun, preferably north facing. Shade will limit growth.
- When planting, dig a hole and put water in it to see how quickly it drains.
- Add dolomite to the hole.
- Mix coir with the soil as it aerates the soil (citrus do not like wet feet). **The coir will need to be watered a lot to get rid of the salt.** Never put compost in a hole, it burns the roots.
- Keep the tree staked for the first year.

Mulching

- Don't put mulch right up to the tree, as citrus like to have air.
- Mulch can also contain microbes that cause disease.
- If the mulch dries out, ants come.

Watering

- Watering is very important. A lack of water will lead to less fruit and more disease.
- Check under the mulch to see if the citrus tree is getting enough water.

- To water effectively, drill a PVC pipe with lots of holes, and sink into the soil to the base of the tap root, about 45cm away from the plant. For a small citrus tree, a 2 inch pipe is sufficient. Fill pipe with water when needed.

https://www.underthechokotree.com/index.php?option=com_content&view=article&id=486:low-cost-low-tech-irrigation-part-1-deep-pipe&catid=52:water&Itemid=37

Fertilising

- Fertilise in July, late September and late December.
- Keep in mind that citrus can be alternate bearing (better than average crop one year, followed by a lower than average crop the following).
- Water with Sulphate of Potash as a flower and fruit booster.
- Trace elements are leached when we have a lot of rain.
- Now (July) is the time to put out snail and slug killer. They do so much damage in spring.

Pruning

- The time to prune is now (July). Use water-based acrylic white paint to treat the wound (seal so the branches don't get sun-burnt). **Arborists do not paint tree wounds as this is an outdated practice. Rohanne Young suggested the organic alternative of using Biodynamic Tree Paste.**
- Thin fruit if there are too many. If your tree is overcropped you won't get as much fruit the following year.

Growing in Pots

- Growing in pots is good if you aren't going to be in the one place for long, as they're portable.
- Add coir to the potting mix. Make sure to wash salt out first.
- Square pots are best so the roots don't go round and round.
- Pots need to be watered a lot.
- You must change the potting mix every two years.
- If trimming roots put cinnamon powder on (natural fungicide).

Tips From A Commercial Citrus Grower (continued)

Pests and Diseases

- Citrus miner is around from October to March. Cut off the affected branches on older trees. Use fly spray with pyrethrum as an ingredient to kill the mites. **Fly spray contains pet-rochemicals, hydrocarbons and propellants that will burn the leaves of the plant. Instead, use CLM traps, available from nurseries.**
- Gall wasp hatch in September. They are the worst pest in the citrus industry. Cut through the gall wasp or cut off the branch with gall wasp on it. Put in a plastic bag and solarise before binning.
- Scale can kill. You must get rid of it. Pull affected fruit off and **spray with Eco Oil.**
- Aphids will occur if too much nitrogen is given to the tree.
- Fungal Diseases - use unpasteurised milk to get rid of.
- Molasses diluted helps repel insects.
- Oranges need a lot of copper in winter. **Copper is a restricted input in organics, use it judiciously.**
- To get rid of bush turkeys, use a mirror/hang CDs/keep area damp (moist mulch).



New ROGI member Suzanne Simpson was the proud recipient of one of Jenny's generously gifted citrus trees.

"A big thank to Jenny from Cedar Creek Nursery for giving me my very first lemonade fruit tree at the July ROGI meeting. Jenny's talk was also very interesting."

My Favourite Citrus Tree

I've asked some ROGI members to share their favourite citrus trees. What the fruit is like, what they use it for, and hints on how they keep them healthy.

If you'd like to contribute to the discussion, please email info and photos to the Editor at: newsletter@rogi.com.au

Grapefruit Marsh Seedless By Margaret Sear

I've had my Marsh Seedless grapefruit growing in my garden in Capalaba for 35-40 years. It's a great producer, and is dripping with fruit at the moment. The fruit has few seeds and is very juicy (but not too tangy). Each one weighs about 600-700 grams. It makes fabulous marmalade.

The tree is 3- 3.5 m high and wide, and was not a dwarf tree when bought. Over the years I've pruned back the top, but now I only take out the taller shoots. It is given Organic Xtra, compost and manure several times a year. Occasionally it is sprayed with sulphur for white speck scale. I watch out for bronze orange bug and knock them off into soapy water.



My Favourite Citrus Tree *(continued)*

Mandarin Fremont by Jill & Ian Nixon

We have eleven citrus trees growing - mandarins (*Imperial* x 2, *Fremont* and *Ellendale*), oranges (blood and *Valencia* in pot), lemonade, lemon, Meiwa kumquats (one in pot and one in soil), tangelo (*Minneola*, with the bellybutton) and finger lime. Our favourite used to be the tangelo, but now the blood orange and the *Fremont* are giving it a run for its money.

We'd definitely recommend *Fremont* because:

- ✓ It started producing its bright reddish-orange fruit in its second year (we removed them to allow it to mature a bit).
- ✓ It sets prodigious numbers of fruit (we'll thin them next year on advice from Jenny Iriondo, who says the fruit will then be bigger).
- ✓ The fruit has a rich full flavour and is extremely juicy. The flavour makes an *Imperial* taste bland by comparison.
- ✓ It's an early and prolonged bearer – some are ready to eat by late March and there are still fruit on in late July. They hold on the tree well (until the bats find them. Our sensor light failed recently, so the bats are no longer deterred).

The possible negatives are that the skin isn't easy to hand peel (it breaks up into smaller bits) and it has some seeds. To us, this is totally insignificant once we eat it! Some people say its taste is almost as rich as artificial flavouring, but without the synthetic after-taste. It seems to appreciate our rich 'Redlands' soil and the full-sun position and plenty of rainwater. **HIGHLY RECOMMENDED.**

A couple of other interesting tidbits:

If citrus fruits are sour there is a simple way to sweeten them. **Sprinkle about six handfuls of sulphate of potash around the tree and then water in with two teaspoons of Epsom salts mixed into 10 litres of water.**

<https://www.abc.net.au/gardening/how-to/citrus-care/9428848>

On average, **well-maintained citrus trees can live and produce fruit for 30 to 50 years.** Some healthy citrus trees have been known to live even longer, reaching ages of 75 years or more.

Care information for our citrus trees:

- **Water regularly**
- **Fertilise every couple of months using *Organic Xtra* and *Ki-Carma Citrus* fertiliser.**
- **Eco Seaweed on a regular basis, especially in hot weather.**
- **Trace elements in spring - either foliage spray or on the ground.**
- **Eco Oil for stink bugs. Apply in August when they are small.**
- **Cut back each year in July.**



As you can see, I cut the mandarin around the equator and then each half into quarters. This makes it easy to remove the small amount of fibre and seeds. So delicious and juicy.

My Favourite Citrus Tree *(continued)*



Orange Washington Navel by Francesca Latter

My Washington Navel was planted about eight years ago in full sun in the front lawn. It is surrounded by a circular area of tea tree mulch, about 1½ metres wide by 3 inches thick. I sometimes add a layer of mushroom compost or compost during the year.

This year it has produced about 18 very large sweet fruit, ripening in July. I fertilise with *Organic Xtra* and Citrus food about 3-4 times a year.

It loves a good drink often, particularly in summer. Pests I have dealt with are: Orange Bug, quickly dispatched into a jug of hot soapy water. Protective glasses are a must. Gall Wasp, simply slice the swollen part with a craft knife before they hatch. Aphids are a problem on new growth, I squash with a gloved hand and spray the remaining with Eco Oil.

I have pruned my tree in a basic vase shape (*pictured right*), and keep its height to 2.5 to 3 metres maximum. I thin flowers to 2-3 fruit per branch if needed.



Kumquat Meiwa by Gail Bruce

Growing a kumquat tree in my chook run ticks all the boxes. Permanent nutrient supply, shelter for the chooks, protection from the elements, not to mention the delicious kumquat marmalade to make from the winter harvest. Throw in a barrow of grass clippings and a regular deep watering and you can't go wrong. The chooks don't bother scratching the roots as they are let out every day midafternoon for greener pastures. When first planted, I placed a few rocks beneath the tree to deter them.

My Favourite Citrus Tree (continued)



Lime (not sure what variety)

Janet Crighton

Janet's lime tree isn't that old (*pictured behind pawpaw tree*), but it has grown very quickly. When planted, she added mushroom compost to her soil. She has red soil, and it is very acidic, so this won't make it too alkaline. She mulches quite thickly with forest mulch, and doesn't fertilise. She gets more citrus than she can eat, so freezes the excess for use when needed. Pruning the tree is limited to removing branches when they shade another plant.

Lemon Meyer by Ann Roffey

My favourite citrus tree is my 15-year old dwarf lemon Meyer. It's always been a prolific fruiter. Each year I freeze the juice in ice cube trays and the zest in a freezer-proof container so that I have them ready for meals and baking. It should be noted that the juice does not contain the pectin needed for setting jam, as Meyer is a cross between a lemon and either an orange/mandarin.

I fertilise my lemon tree in May/June, September and December. I've recently changed to *Searles Organic 5 in 1 pellets* (available at Timbara Nursery) and it loves it! I also add compost and rock dust. Once or twice a year I paint the trunk and stems with Biodynamic Tree Paste. Fortnightly it gets a spray of liquid fertiliser *Eco-Aminogro* or watered with my home-made comfrey leaf tea. Trace elements are applied when needed.

The tree is planted in my vegie garden, so gets regular watering. It has had some problems over the years (as lemon trees do). I now use *Eco Oil* to control scale, mites, aphids and leaf miner. Citrus gall wasps are cut out as soon as possible.



I've found some great ice-cube trays from Joseph Joseph called 'Flow'. They have linked cavities and a lid. The cubes get less freezer burn than how I previously stored my lemon and lime juice. I store my juice for about a year.

Doug the Builder (and Rare Fruit Lover) by Mark Roffey

Doug Hanning, a seasoned builder with calloused hands and a heart for the extraordinary, has an unusual passion: collecting fruit trees. His construction projects often intertwine with his horticultural endeavours, creating a harmonious blend of craftsmanship and nature on his half acre block.

In the quiet corners of his verandah, Doug pores over fruit tree catalogues, sketching blueprints for both homes and orchards. His weekdays are a symphony of hammering nails, with the few hours of each afternoon dedicated to his garden. Fruit trees stand sentinel in his yard, their branches reaching for the sky as if whispering secrets to the clouds.

Doug's love for building extends beyond bricks and mortar. He grafts fruit tree varieties onto hardy rootstocks, creating living sculptures that bear witness to time and tradition. His back yard showcases handcrafted birdhouses alongside pruning shears, a testament to his dual passions.

As the seasons change, so does Doug's canvas of the fruit that he can deliver. The community marvel at his ingenuity - the builder who constructs not only homes, but also a legacy of fruitfulness.

Doug's legacy grows, one tree at a time, bridging the gap between construction and cultivation. And in the quiet of twilight, as the cicadas serenade the orchard, Doug stands amidst his arboreal creations, knowing that he has built more than houses—he has woven life into the very soil beneath his feet.



These pots are growing rootstock for grafting. Doug sources different varieties of fruit trees from Daley's and other growers. He grows extras to give away, or as a spare if he loses a tree.



The jackfruit is the largest tree fruit in the world. It is possible to harvest fruit from established trees year round.



Dragon fruit growing alongside the driveway. Doug has about 30 different varieties, and harvests them for 5-6 months a year (spring to autumn).

Field Trip - Doug Hanning, Camira *(continued)*



Doug started growing his own fruit and vegetables organically 9 years ago when his wife developed an auto immune disease. After 4-5 years of eating organically she no longer had symptoms.

Along the side of his driveway are several raised vegetable beds. Everything looked very healthy and productive. The beds are filled with sandy loam at the bottom, and the mix he makes up for his pots on top - peat moss, coco coir, sand, perlite, charcoal and pumice. He composts the quail, chicken poo and bedding and uses as a fertiliser.



Longan fruit tree. Doug tip prunes and it grows side-ways. It produces 30kg of fruit in a year!



The lettuce pictured above is Muir variety - Doug finds it doesn't bolt in summer.



Above: Oxheart red tomatoes—climbing, heirloom, indeterminate variety.



Above: Prickly pear. Doug and his family eat the pads raw. Mexicans use them in their dishes.



Left: Doug's propagation greenhouse. He makes up his own mix as above.



Right: Doug grows the broad-leaf papaya as it doesn't get fungal diseases like the regular papaya.

Field Trip - Doug Hanning (cont'd)



Left: Moringa tree (aka Miracle Tree) beside the duck and chook pen. Doug shreds the leaves into their cooking.

<https://greenharvest.com.au/Plants/Information/HorseradishTree.html>

Below: Doug keeps chickens and ducks for the eggs. He also breeds quails, which are eaten. At the rear of the area we are standing there used to be clumping bamboo, which took him a year to get rid of. The roots were very invasive and took all the water.



Above: Doug loves his trash fork. It makes easy work of moving the 200-350 cubic metres of woodchips he gets for his half acre block. His sandy loam soil gets quite dry. He doesn't have irrigation so he mulches quite thickly. Doug also doesn't fertilise unless a tree needs it.



Left: A frame made out of polypipe and reo bars over the blueberry plants so they can be netted when fruiting - otherwise the birds take all the fruit!

Right: Pinto peanut is planted at the base of Doug's citrus trees. This legume makes an excellent orchard groundcover, as it forms a thick mat - controlling weeds, soil erosion, and also fixing nitrogen in the soil.

It was impossible to photograph all the fruit trees in Doug's amazing garden - he has over 200! A lot of them were yet to fruit, but come spring ... !!! To check out more photos, go to Doug's Instagram page at: [dougs_urbanfarm](https://www.instagram.com/dougs_urbanfarm)



Recipes

Thai Spicy Balls by Chumie Poirier

200g minced pork
2 tablespoons red curry paste
1 tablespoon oyster sauce
1 cup cooked rice
1 finely chopped onion
1 whole egg
Oil for deep frying
Sweet chilli sauce for dipping

- Mix all ingredients well.
- Cook a small amount of ingredients in a microwave to taste. If it's too spicy, add more cooked rice.
- Spoon the mixture into little balls, and deep fry until cooked.
- Serve with sweet chilli sauce for dipping. Enjoy!



Yummy Nutty Seed Crunches

By Karin Adam

$\frac{3}{4}$ cup whole almonds - *blitzed slightly so you have some meal and some almond pieces*
 $\frac{1}{2}$ cup desiccated coconut
 $\frac{1}{2}$ cup slightly blitzed pepitas
 $\frac{1}{4}$ - $\frac{1}{2}$ cup honey
2 tablespoons chia seeds - *soaked in 6 tablespoons hot water*
 $\frac{1}{2}$ teaspoon salt

- In a mug, mix chia seeds with hot water and leave to soak.
- Mix dry ingredients first (almond, pepita, salt and coconut).
- Mix honey in well and then the soaked chia seeds. The mixture should be clumping together slightly.
- On baking paper on a flat surface, press mixture out to around 1cm thickness or so.
- Use a small glass (about 5cm diameter) to cut out each biscuit.
- Use a spatula to put each biscuit on baking paper on a baking tray. The mixture might be a bit loose - gently press down with spatula then use your fingers to push each one together. It will hold together once baked.
- Bake for 20-25 mins, 160°C in fan forced oven. They will be golden brown when ready.
- Cool for 5-10 mins on tray.
- Spatula on to cooling trays. Once cool, store in fridge.



Makes about 20.

I often double the quantities to make more.

Growing Healthy Citrus Trees

Sunday 4th August 2024, 9:30am - 11.30am

This workshop is an in-depth look at growing citrus trees, including lemons, oranges, mandarins, limes (and others). You will learn how to select, plant and care for these popular fruiting trees. The community garden's variety of citrus trees allows the presenter to demonstrate fertilising, pruning and the identification, management and prevention of pests and diseases. Citrus grow well in our climate and, once established, can provide delicious fruit for decades.

Free - Bookings essential - email bethaniabooking@gmail.com including your name and phone number

Harvest Share

Wednesday 14th August 2024 (Ekka Holiday), 10.00am - 11.30am

Everyone is welcome to join us for our Harvest Share, focusing on gardening, home grown food and local produce.

Bring your friends and neighbours to wander through our productive garden, talk to our friendly gardeners, meet new people, have a cuppa, listen to some local music and celebrate local food growing and community.

Are you a gardener or a foodie? Bring along any spare home grown produce or homemade food to share.

Gold coin donation - No booking required

Growing Healthy Organic Fruit Trees

Sunday 1st September 2024, 10:00am - 2:30pm

Growing fruiting trees is something anyone with space and desire can do, even on a small backyard scale. This workshop will be led by permaculture expert and educator Michael Wardle, who will use our community garden's food forest as a living classroom. He will guide participants through the establishment and ongoing maintenance of a successful organic fruit tree "orchard", including design, soil biology, health assessment and ongoing management. This workshop will assist you in developing your backyard food system and a resilient seasonal household food supply.

Free - Bookings essential - email bethaniabooking@gmail.com including your name and phone number

A Beginners Guide to Organic Gardening

Sunday 8th September 2024, 9:30am - 12.00pm

Learn how to get the most from your garden and enjoy an abundance of organic vegetables. This hands-on workshop, designed for the beginner, will cover the basics of organic gardening, including location, soil and plant choice. You will then be ready to develop your own productive organic vegetable garden.

Free - Bookings essential - email bethaniabooking@gmail.com including your name and phone number

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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

BRISBANE ORGANIC GROWERS INC ORGANIC FAIR

Sunday 25 August - 8am to 2pm
102 McDonald Road, Windsor

The 2024 BOGI Fair is all about
“Growing naturally, from the ground up!”

- **Free** demonstrations and talks
- **Free** gardening advice
- **Free** animal nursery
- **Stalls** selling herbs, books, seeds, plants, jams, tools and much more
- Relax with friends in the **BOGI Café**
- **Browse** the produce from members' suburban gardens
- Stay for the **Auction** of competition entries

Enquiries

Email: bogifair@gmail.com
 Phone: 0417 574 149
 Website: www.bogi.org.au



NEWSLETTER DEADLINE - Please send your items to the Editor and help keep the ROGI Newsletter topical, interesting, local and relevant. Email: newsletter@rogi.com.au

The September Newsletter deadline is 29 AUGUST 2024

COFFEE GROUNDS PICKUP

Margaret Sear has been collecting coffee grounds from Frontier Café at 145 Redland Bay Road, Capalaba for a number of years. She will be leaving the Redlands soon, and would like to know if someone would like to take over. She collects 2-3 buckets once a week, and will give away her old buckets. For more information, please text/call Margaret on 0418 100 173.