# ROGI News

Doors open at 6.15 so members can visit the library, stalls and seed bank or just have a chat before our meeting starts. Please be seated by 7pm ready for the proceedings.

Salvation Army Church
Cnr McDonald Rd & Macarthur St
ALEXANDRA HILLS

#### **Admission**

Members: Free Visitors: \$5

Please bring a plate of food (savoury/sweet or nibbles and preferably home-made) for supper after the meeting.

Tea/coffee provided.

You are very welcome to provide a **quality plant** to help share interesting plants with other members (see p 18).

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

#### Inside this edition Page President's Message 2 Coming events/Membership 3 February meeting Membership Renewal. Feast Recipes Organic Christmas Feast Photos 5-6 Oaklands Street Community Garden Toondah Harbour 8-9 Crop Rotation & Green Manures 10-11 E-Waste Collection. Thanks MylGA 11 Plant of Month - Toothache Plant 12 Purslane. Organic Produce 13 ROGI 10 Years PowerPoint Photos 14-15 **Book Reviews** 16 17 ROGI Seed Savers Seed Bank News. Seed Sowing Guide 18 Meeting Info. Lacewing Eggs Deadline, Garden Visits ROGI Committee and Office Bearers

Indigiscapes News



"Rakkyo" (Chinese Onion/Scallion) is a multiplying onion that in just a few seasons becomes hugely productive. It is tolerant of a range of growing conditions. Jill Nixon has a constant crop of these, and says they are pretty well 'no care'. Bulbs can be planted in late Summer to Autumn. https://greenharvest.com.au/Plants/Information/RakkyoOnion.html

# Backyard Burblings

Hello ROGI Member,

Firstly I would like to wish you all a very Happy New Year for yourselves and your gardens. I would also like to thank everyone who participated, for their generous donations to the Salvos at ROGI's Christmas Feast. We can be justifiably proud of our willingness to give and share with others.

If your gardens are anything like ours at the moment, they are not very happy at all. The long dry spell with record- breaking high temperatures is certainly not conducive to food production, unless you are able to provide some shelter from the fierce sun and are prepared to spend time and/or money on daily watering.

In our case we installed a simple low cost 'Orbit 'watering system. Recently, we replaced one of those with a Galcon timer that has Bluetooth capability as well, so you can switch it on from your phone! We attached 13mm main lines and spaghetti lines to individual beds. That means water mostly only goes where it is needed, as we can turn off individual sprinklers or low volume drippers. It's a battery powered timer system that runs directly from the tap and is very simple to install and then set and forget. Excellent for when away on holiday or family visits.

We have 3 taps and 3 timers set for various start times early in the morning, so that by the time we're ready for the day, the garden areas are watered. The system also has a manual setting if extra watering is needed. We have been using them for years and have found them extremely reliable. They are not available at the Big Hardware Warehouse but at Turf Irrigation Services (TIS) in Capalaba. Our water usage is only marginally above the Redlands average.

I realise installing a sprinkler system is not every one's choice, as many people prefer to water by hand. However it is useful for busy working families as hand watering is very time consuming.

The other method we have used to summer-proof parts of the garden is to simply rest the beds until the weather cools. In our case we dug in homemade compost and spent mushroom compost, and covered the bed or area with sugarcane mulch. We also put extra bark all over the rest of the unplanted areas to hold any moisture. The worms will do most of the work of improving the soil structure, and hopefully by March we will be able to plant again.

We've noticed over the last month or so that since resting some of the garden beds we have acquired at least 3 Kookaburras who hang around the garden on a daily basis in the morning after the watering is finished. A bit noisy at 5am, but beautiful to watch as they sit just above a bed waiting for a tasty morsel. They do a great job on the grasshoppers, so are very welcome.



I'm looking forward to seeing you all again at our first meeting of the year on February 13<sup>th.</sup> Your committee has been busy working on exciting Speakers and Field Trips for 2019. We also want your input regarding any workshops you might like ROGI to run for members. Please come prepared with your ideas and suggestions to add to those collected at the Christmas Feast.

Finally, I would like to remind you all that 2019 membership renewal is now due if you want to participate in subsidised workshops and trips. Our Membership Secretary Rhonda, and Treasurer Shanthie would prefer everyone to renew or join online, but you can pay in person at the meeting (see details for renewal on page 4).

Happy Gardening, Julia Geljon, ROGI President

# **Coming Events**

Feb Thurs 7 BOGI Meeting

Wed 13 ROGI - First Meeting for 2019

Sun 24 Garden Visit (see p. 18)

March Tues 5 Qld Herb Society

Thurs 7 BOGI Meeting

Wed 13 ROGI Meeting

Sun 17 Garden Visit

April Thurs 4 BOGI Meeting

Wed 10 ROGI - E-Waste Collection

# Membership Information

- Cash payment at ROGI meeting
- Cheques made payable to Redland Organic Growers Inc pay at meeting or to PO Box 1257, Cleveland 4163
- Direct Deposit BSB 633000. 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	Members Renewing For 2019	New member/s joining in			
Category		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

# **February Meeting**

# What's happening at Indigiscapes

Pippa Donaldson began her conservation career as a trainee at Redland City Council. She has worked in Landscaping and Con-

struction; for the Gold Coast Desalination Plant network pipeline; and as operational environment manager on large infrastructure construction projects.

These projects gave her experience managing the environment during construction and operation—marine, terrestrial, acid sulfate soils, contaminated land, waste and erosion and sediment control.

She then became the Environmental Manager for a French/Japanese company, at the largest construction project in the southern hemisphere in Darwin.



After 5 years FIFO in Darwin, Pippa returned to the Redlands to spend time with her family and to share her vast environmental knowledge with the community as the Environment and Education Service Manager with Redland City Council.

She has three children and an amazingly supportive husband, and loves being at home in her vege garden or at Straddie.

Pippa will tell us about the Indigiscapes expansion and how that will affect us as organic gardeners and as members of ROGI.

A new segment during the evening will be tips on what to do in your Redlands gardens this month.

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

<sup>\*\*</sup> Please provide evidence of **pensioner** status to claim discount

# Membership renewal time -

If your name tag is not on the hanger, your membership dues are now **overdue!** 

# How to renew your membership . . . fast and easy

- 1. Go online to https://www.rogi.com.au/renew-membership.php
- 2. Fill out the application, press SUBMIT.
- Go to your online bank to make a transfer to ROGI you will need:
   BSB 633000, Account Number 136 137 296 (Use your name as a reference please).
- 4. Pick up your receipt at the next ROGI meeting.
- 5. Find your 2019 Membership card name tag on the hanger near the sign-in table.

#### The slower way to renew

- 1. Join the queue (between 6.15 & 6.45pm) at the next meeting.
- 2. Fill in the paper form.
- 3. Pay cash or cheque.
- 4. Collect your receipt and new Membership name tag at the following meeting.

#### The not-quite-so-slow way

- 1. Fill in form online as in 'fast and easy' above.
- 2. Join the queue at the meeting to pay by cash or cheque.
- 3. Collect receipt and new Membership Card name tag at the following meeting

Please Note; Members who have not paid by the March meeting will not be sent the newsletter and receive invitations to ROGI events.

# Recipes from the Feast



#### **Moroccan Carrot Salad**

5 medium carrots, cut into ribbons or thin discs

100 g cooked Australian quinoa

50 g raisins

45 g pepitas

75 g chickpeas

3 tbs parsley and mint

#### Dressing:

1 tbs apple cider vinegar1 tbs honey or maple syrup1/4 tbs cumin powder

1/4 ibs cumin powdei

3 tbs olive oil.

Toss all ingredients together.

Make dressing in a jar, mix all ingredients together, dress before serving.

NB: This can be made ahead of time but do not add the pepitas and herbs until you are ready to serve.

#### Red Rice and Black Bean Salad

170 g washed cooked red rice (or a long grain rice)

1/4 diced red onion

150 g canned black beans, drained and washed

1 seeded, cubed red capsicum 140 g corn, fresh or canned 1/4 bunch of chopped coriander.

Dressing:
3 tbs olive oil
juice from 1 lime
pinch of Australian salt
1 tsb chilli powder

Toss all ingredients together. Make dressing in a jar, mix all ingredients together, dress before serving.

NB: This can be made ahead of time but do not add the coriander or dressing until you are ready to serve.

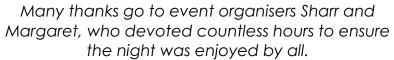


# ROGI Organic Christmas Feast



Our meeting venue was transformed on 12 December to host our organic Christmas Feast.













The Vintage Apron, at Capalaba Central supplied the very tasty Crostini (left) and hand-made ricotta.

# The Vintage Apron

Shop 5, Capalaba Central Shopping Centre Moreton Bay Road, CAPALABA Qld 4157 Phone (07) 3172 4429

Email: tva.thevintageapron@gmail.com









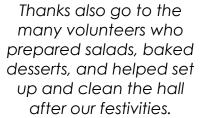












# Oaklands Street Community Garden





A community garden is a piece of land gardened by a group of volunteers who form a community. We come for different reasons, but here are a few:

- A love of gardening and the outdoors
- To learn how to grow fresh fruit and vegetables organically
- To reconnect with the land and our food supply
- Companionship in an informal setting
- To build community

Oaklands Street Community Garden was opened 13 years ago, and since then there have been many additions which have made it what it is today.

Our gardens play host to a variety of wildlife—ringtail possums, many species of birds, garden spiders, legless lizards, and the occasional python or tree snake. All of these creatures live within the confines of the gardens and are quite harmless. We treat them with respect, and they don't bother us. "Live and let Live".

We have common shared beds; we do not have individual plots as found in some community gardens. We've found that it can be challenging for one individual to tend a bed regularly enough to produce a crop. The produce grown is then shared and enjoyed by everybody, and is a regular talking point.

At our Community Garden, we use simple organic methods in shared beds tended by our volunteers. Organic methods have been developed and proven since the birth of agriculture. They are accessible to anyone- there's no reason the poorest gardener shouldn't eat like a king! This also allows us to share knowledge and skills, and allows busy folk to participate.

In addition to our gardeners, builder and maintenance volunteers, we are visited by various companies bringing folks with disabilities and their carers. Special schools send classes of children at various times throughout the year, with teachers and parents. Visitors from the Department of Justice also visit for community service. Everyone does a great job, and all are most welcome.

We also enjoy the benefit of facilities which are maintained by our volunteers. We have created an adventure playground for children. All are welcome, but supervision is required. There are water taps and tanks located throughout the garden, and a toilet and shower are also provided for your convenience.

Oaklands Street Community Garden keeps our annual membership fees to a bare minimum to cover our costs and allow anyone to participate. Family \$20.00, Single \$15.00, Concession \$10.00.

Opening times: Sunday 2-5pm Wed 9am-noon Fri 9am-noon

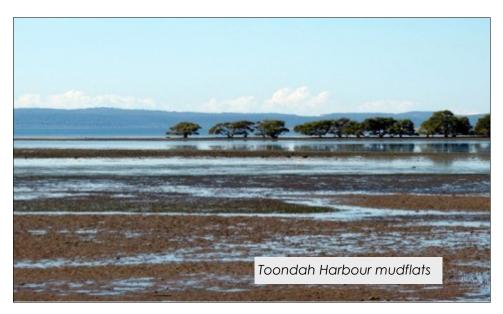
Enquiries call: Glenda Brown 0414 735 417 Terry Sullavan 0408 259 445



# Toondah Harbour – What's the Fuss About?

The proposed \$1.3 billion residential/commercial mega development at Toondah Harbour in Cleveland has been put under the spotlight by news media across the country recently. That's because there's growing alarm about the impact this massive project will have on Moreton Bay's sensitive and protected marine environment, if allowed to go ahead.

Geographically, Toondah Harbour is the jumping off point for beautiful North Stradbroke Island (Minjerribah). It's the place where you officially switch to 'island time' as you board your barge, take a deep relaxing breath, and watch the magical island on the horizon unfold.



The proposed development's original purpose was to upgrade the Straddie ferry terminal and channel to keep up with tourism growth – at no financial cost to local or state government. In return, the developer would be invited to construct a commercial/residential development.

#### **Priority Development Area**

However, in 2013 this project was designated a state Priority Development Area (PDA), making information very hard to come by for the community. The PDA process limits normal public involvement that would allow the community to understand and input into the planning decisions and commitments being made on their behalf.

#### New town in the Bay

What is known is that the Toondah Harbour development intends to reclaim 100 acres, including sensitive, internationally-protected wetlands, as the foundation for 3,600 dwellings to house around 8,000 new residents. This development is really a new town in the Redlands.

It is estimated that multiple 10 storey high-rise apartment towers, marina, waterpark and other commercial facilities would be built in the Bay. Promotional pictures ignore the quantity of apartment blocks with densities rivaling Hong Kong, that would essentially block the Straddie view from the foreshore.



# Toondah Harbour – What's the Fuss About?

#### **International Ramsar protection**

Much of this planned reclamation site is protected under the international Ramsar agreement. Australia has pledged, along with 170 other countries, to save critical global wetland sites for the already-diminishing migratory birds that fly long distances every year. Only if it is 'urgent national interest' can this promise be broken.

By anyone's yardstick, this Toondah Harbour project is dredging, draining and reclaiming on an industrial scale. Apart from the harm it does to visiting migratory birds, scientists say there will most likely be drastic ecological impacts to the mangroves and sea grass that are crucial to fish, crab and prawn nurseries. The Bay's marine life such as dugongs, turtles and even our unique Moreton Bay coral will also be impacted.

#### So where are we now?

Because of the sensitive environmental nature of this proposed development, it is subject to special Federal government legislation. The developer has had three attempts at getting their plans approved by the Federal government in order to proceed to the next step. Each time there have been thousands of opposing submissions from key interest groups and community members – and very few supporters.

A recent ABC investigation found that scientists from the Federal Department of Environment strongly recommended against this development because it was not appropriate for such a sensitive area.

Regrettably, the then Minister over-ruled his experts to allow the developer to progress to the next step and conduct an environ-

mental impact statement. The terms of reference are still to be announced.

#### What next?

If you want to learn more about this project and stay up to date, you can join a community database of friends and helpers at: <a href="mailto:toondahfriends@gmail.com">toondahfriends@gmail.com</a>

Other links where you can read about the proposal include: https://redlands2030.net/wp-content/uploads/2019/01/016-Kathleen-Noonan-story-Toondah-7-July-2018-comp3-comp.jpg

https://www.abc.net.au/news/2018-12-09/the-developer-the-whistleblower-and-the-minister-toondah-harbour/10487806

Or you can contact your local, state and government elected representatives and let them know how you feel about the proposed Toondah Harbour development.

Kathy Petrik



O

# Crop Rotation & Green Manure Crops

The ROGI Seedsavers Group meeting in October last year focussed on crop rotation and legumes. This prompted me to do some research about the benefits of both crop rotation and green manure crops. Here's what I found out:

rop rotation is a practice designed to minimise pests and diseases, reduce chemical use, aid in building and maintaining healthy soil, and manage nutrient requirements – all of which will maximise yield.

Vegetable crops vary as to the type of nutrients they require from the soil. Vegetable crops can be divided into three groups:

**Heavy Feeders**: Brassicas (broccoli, brussel sprouts, cauliflower, cabbages, horseradish, kohlrabi, kale, radish, wasabi, watercress), Capsicum, Corn, Cucurbits (cucumbers, pumpkins, rockmelon, watermelon, zucchini), Lettuce and Tomatoes

Light Feeders: Beans and Peas, Strawberries

**Root Crops:** Beetroot, Carrots, Garlic, Onions, Potatoes, Parsnips and Turnips,

A basic rule to remember is do not plant a heavy feeder after a light feeder. Plant a heavy feeder, then a light feeder or a root crop. A fourth crop can be added to your crop rotation by planting a green manure crop.

Green manure, also called a cover crop, is a great way to add nutrients to the soil. Green manure involves planting a crop that is meant to be incorporated into the soil to increase its fertility – usually a legume or a grass. What exactly are Legumes? A legume is a plant in the family Fabaceae (or Leguminosae), or

the seed of such a plant (also called pulse). Legumes are grown agriculturally— primarily for human consumption, for livestock forage and silage, and as soil-enhancing green manure. The common ones for garden vegetables are field peas, broad beans, lupins, soybeans, mung beans, cow peas, snake beans, lablab, pigeon peas, wing beans, chick peas and peanuts.

Generally, allow a minimum of eight weeks for the green manure to grow, and six weeks for it to decompose. According to organic gardening supplier Green Harvest, in Queensland Cool Season green manures should be sown in late April-May. Seeds can be grown In frost-free areas right through Winter, until early August. Warm season green manures can be sown in Spring, after all danger of frost has passed (usually mid-September), and in Summer when good rainfall is expected.

Green manures are generally 'harvested' either by slashing or digging-in, just as the plants begin to flower, and while they are still green and lush. Leaving them to flower reduces the nitrogen content and increases the risk of weediness from seed set into the following crop.

After six weeks have passed and your green manure crop has decomposed, the best crops to plant are leafy greens such as lettuce and kale. Planting a root crop will only have the result of lovely green leaves but not much below the surface.



Report by Ann Roffey, Photos by Jill Nixon

# Crop Rotation & Green Manure Crops (cont'd)

# Thanks MylGA, for ROGI Keep Cups

Pictured right—Mung Bean green manure crop in Jill & Ian Nixon's garden.

"The reason I planted a cover crop in late spring was a) to enrich the soil ready for an Autumn planting and b) as a living mulch to protect the soil from drying out in the hot dry summer. I chose Mung Beans as I had some from last summer when I allowed a couple of plants to go to seed. I added some compost and then planted heavy feeders (Brassicas) after last year's mung beans had decomposed, and will do the same this year".



Members who enjoyed this year's Christmas Feast received a surprise 10<sup>th</sup> Anniversary gift of a ROGI 'keep cup' - mostly made possible by MyIGA's excellent community fundraising program. And there was an added bonus of a 'free coffee' voucher when members take in their 'keep cup' to the IGA store at Shore Street, Cleveland.

ROGI is a beneficiary of the IGA Cleveland MyIGA Card Program. This is how it works:

Get a MyIGA Card at the Cleveland store Register online

Tick ROGI as the community group you wish to support.

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.



# E-Waste Collection at the April Meeting

hat is e-Waste? Electronic waste, or e-waste, is a term for electronic products that have become unwanted, non-working or obsolete, and have essentially reached the end of their useful life.

Electronic waste recycling facility **Substation 33** will be attending our **April 10 Meeting** to collect your E-Waste.

Please put aside your unwanted electronic devices or electrical items (anything with a power cord or battery) to bring to the ROGI April 10 meeting.

PLEASE NOTE:
Jill Nixon will no
longer be ordering
bulk orders of
ORGANIC CHOOK
FOOD due to time
constraints.

# Plant of the Month The Toothache Plant

As proud gardeners, you will understand when you take people on tours of your garden you munch, rub, sniff and grab every plant long the way - for me the toothache plant is always on the tour.

The Toothache plant, Spilanthes acmella is a cute little plant that grows very well in Brisbane's full sun. It loves rich, well drained soil, and nothing seems to bother it. I do have some growing in my front garden under a young olive tree and I think snails are enjoying chewing on the leaves, but I also have plenty out the back and nothing eats those.

Please note that it can become a "weed", as it pollinates very easily (seeds just need to touch the soil and you will have a new plant). However this just means you have more to eat, fill a space in the garden with a really cute herb, or use as first aid.

The plant contains 'spilanthol' which acts as an anaesthetic, so when you chew on just one leaf your mouth becomes numb for around 10 minutes and you will get a cool sensation in your throat. I think the flowers/buds are stronger. Very fun and very helpful in your garden first aid kit. Can you think of times you need to numb the mouth, gums or throat?

The Toothache plant has also shown that it possesses anti inflammatory, antibacterial, sialagogue and antifungal properties, The entire plant, root, stem, leaf and flower are medicinally active.

#### Culinary:

Cooking the leaves loses the magic and quickly turns them into nothing more than a cooked green. I love adding the leaves and or flower buds to a fresh dish with raw chilli, garlic and lime juice, as



the numbness from the toothache plant helps with the heat of the chillies. The flower buds are also edible and have a grassy taste, and possess the same numbing sensation. The fresh leaves are great in a salad but use them sparingly as you want to taste everything in the salad. They have a taste like crunchy cress and eating them raw will retain the rich minerals and provide a useful source of folic acid and vitamin C.

So there it is - information on something a little different. I will bring along some seeds to the February meeting if you would like some.

Sharr Ellson

Toothache Plant out the front

## Purslane (Portulaca oleracea)

Purslane, or *Pigweed* (not to be confused with *Pigface*) is a weed you may be tempted to pull out of your garden. Growing in Summer, it covers the ground like a ground cover. The stems and leaves are succulent-like, and produce a clear juice when squeezed.

But did you know this weed can actually be considered a "superfood"? According to Wikipedia, it contains more Omega3 fatty acids than any other leafy vegetable. It also contains vitamins A, C, E, B and dietary minerals such as magnesium, calcium, potassium and iron! Purslane can be eaten either raw or cooked. The leaves, stems and flower buds are all edible.

A reminder that Purslane can spread fast, and can become invasive if not contained efficiently. To stop its 'weedy' habit, cut the plant before the flowers appear. Since it grows annually, you will need to collect seeds from your plants so you can grow it again.

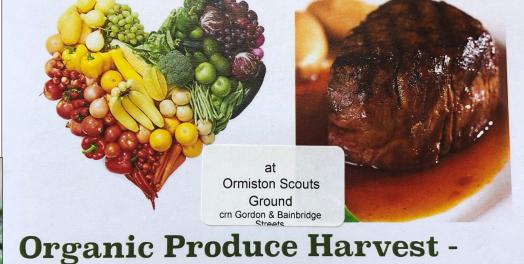








Report by Ann Roffey, Photos by Jill Nixon



**HERE every Thursday 2-6pm** 

BCO Brisbane Certified Organic Meat.

Lunar Farm Organic Veg & Fruit

Dairy, Bread, Dry Goods and more.....

Sausage Sizzle, Coffee, Tea under the tree...

T Amanda 0413 632 935

**BEGINNING 7th February 2019** 









Sharr, Janet and Margaret selling plants at a ROGI meeting



Field Trip to "Spurtopia" -Roman Spur March 2014









# ROGI . . . 10 Years of Memories ROGI Garden Makeover 2016 at the Stanways











Indigiscapes 'Living Green Expo' 2018- Linda & Julia give instructions on how to make compost







#### **Book Reviews**

### **Reclaiming the Urban Commons:** The past, present and future of food growing in Australian towns and cities

This book was published in October last year, so it's right up-to-date with what's going on in urban food-growing in Australia.

Is it back to the future? Are we yearning to go back to a so-called 'simpler' time when it was possible to grow most of our

own food in our local environment? Perhaps that's the reason you joined ROGI – a collective of people who can encourage, inspire and help you to do just that. Renewed interest in community gardens is evidence that this is happening on a nationwide scale.

I think you'll agree that there is a sense that we are in the midst of a great shift, a fundamental transformation in our relations with the earth and with each other. Reclaiming the Urban Commons gathers together leading innovators, researchers and practitioners of urban agriculture in Australia to share stories of what they are doing, how they are doing it, and why. This book is a critical reflection on the past and the present of urban food growing in Australia, as well as a map and a passionate rallying call to a better future as an urbanized species.

The stories in Reclaiming the Urban Commons reflect the diversity of Australian communities and also how those communities have changed over the generations—from the Aboriginal food systems through the almost-self-sufficiency of the early settlers (and again in the war years) through the reliance on supermarkets to now when there's a renewed interest in growing-yourown, often brought on by the desire to avoid the '-icides' used on commercial crops.

Read about the development of Rose Creek Estate in Mel-



bourne, the permaculture Food Forest in harsh conditions outside Adelaide, 'punk farming' in Mullumbimby, the Green World Revolution in Perth, urban rooftop honey, how unused farmland was brought into use by landless farmers ... and much more.

Reviewed by Jill Nixon

#### **Pruning For Flowers and Fruit** by Jane Varkulevicius

This is an extremely comprehensive coverage of the topic including how plants actually grow, choosing good quality plants, appropriate tools and various techniques. The text, with beautifully laid out diagrams and photos covers Ornamentals, Fruit trees (both deciduous and evergreen), Citrus, Fruiting shrubs and Berry fruit.



of plants that fall into a particular pruning regime. Also, very clear instructions on tool sharpening and care. Pruning for Flowers and Fruit is written in great detail with cute little "asides" to keep it interestina.

I enjoyed the book very much as it explains why as well as when you should carry out your pruning, pinching out or rubbing off at a particular time. I would recommend it to anyone wanting to have a go at keeping their plants healthy, well shaped, and fruitful.

Reviewed by Chris McIvor

If you read a book that would be valuable for our library please tell a committee member about it—see back page.

We welcome reviews from readers of ROGI library books you've read. Please!

# **ROGI Seed Savers**

The first ROGI Seed Saver's meeting for 2019 will be held on **TUESDAY 19 FEBRUARY** at Linda Brennan's house in Capalaba. We will have an introductory talk on 'Great Seeds to Start a Garden With', and Linda will share her top seed selection for starting easy and successful productive gardens. We'll share our ideas too.

You are invited to bring seeds or seed heads that need cleaning and separating. We will help to sort them out and will share some of those we bring with others.

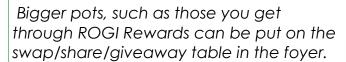
**All welcome!** The meeting starts at **7pm**. Please bring a small plate of food to share. See Janet or Ann at the Plant Table to register your interest if you have not attended a Seed Savers meeting before.

#### Seed bank news!

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



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





# Seed Sowing Guide

**February**Amaranth

March
Basil

Asparagus Beans: Climbing, Snake, French

Basil Beetroot Beans: Climbing, Snake, Soy Borage

Beetroot Capsicum/Chilli

Borage Carrot
Capsicum/Chilli Cauliflower
Choko Coriander
Coriander Cucumber
Cucumber Eggplant
Eggplant Leek

Jicama
Lettuce
Lettuce
Marigold
Marigold
Pigeon Pea
Pigeon Pea
Purslane
Radish
Purslane
Silverto and

Silverbeet Silverbeet Spinach: Brazilian/Egyptian/Warrigal Spring Onion

Soybean Spinach: Brazilian/Egyptian/Warrigal

Spring Onion Squash

Squash Sweet Potato
Sunflower Sweet Corn
Sweet Corn
Tomato

**Sweet Potato** 

Tomato

For an up-to-date list of the seed bank stock, please go to:

http://www.rogi.com.au/uploads/seed%20bank%20list%20March%202017.pdf

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

This guide 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.

# Meeting Information

Please consider contributing to any or all of these at various times.

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

Members' Sales: Items you've produced that are surplus to your requirements that you wish to sell to other members - eggs, honey, seedlings, lemons, jam, sustainable craft items – things that have cost you time money, and effort to produce. Please make sure items are labelled, named and priced. It is preferable that you staff the stall yourself or time-share with a friend.

#### FREE swap/share/give-away:

(Members only) For those items you don't want payment for - eg. shredded paper, unwanted volunteer plants (named), surplus produce, cuttings, empty pots, strawberry runners and so on. You may want to work out an arrangement with other members to do some swapping outside of the meetings.

Remember to bring a bag/box/basket to take everything home

# Lacewing Eggs



Have you ever seen something like this (above) on your washing line and wiped it off to hang your nice clean clothes up? I know I have! They're the eggs of Lacewings (pictured below)—a generalist predator for the control of a wide range of pests including aphids, scale insects, mealybugs, mites, caterpillars, and whitefly. Next time I will put pegs or ribbon either side to protect them, and hang my washing elsewhere!



MARCH NEWSLETTER DEADLINE— Please send your contributions to the newsletter editor by the 28/02/19.

#### Garden Visits

Our first Club event for this year will be a Garden Visit:

Sunday 24 February 2019—Gabrielle Bell's property at Sheldon

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 <a href="mailto:events@rogi.com.au">events@rogi.com.au</a> to put your garden on the schedule.

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

#### We'd like to hear from you.

For example, send us:

- A story about your garden
- A photo of an interesting plant
- An article about an unusual plant
- A request for items or information
- Specific garden or nutrition info
- A recipe for home-grown produce
- A notice that you have something to give away or sell
- · A handy technique or tip
- · A gardening problem solved
- · Anything to do with organic growing
- A review of a ROGI library book

Please send your items to the editor and help keep ROGI News topical, interesting, local and relevant. <a href="mailto:info@rogi.com.au">info@rogi.com.au</a>

#### MANAGEMENT COMMITTEE

PRESIDENT Julia Geljon <u>president@rogi.com.au</u>
V. PRESIDENT Kathy Petrik <u>president@rogi.com.au</u>
SECRETARY Roberta Bonnin <u>secretary@rogi.com.au</u>
TREASURER Shanthie Goonetilleke aroup@rogi.com.au

COMMITTEE MEMBERS Rhonda Binns, Toni Bowler, Jill Nixon

#### **OFFICE BEARERS**

MEMBERSHIP SECRETARY Rhonda Binns membership@roai.com.au **NEWSLETTER EDITOR** Ann Roffev info@roai.com.au PR & COMMUNICATIONS Gail Bruce info@rogi.com.au CLUB EVENTS Toni Bowler events@roai.com.au **PUBLIC EVENTS** Margaret Sear events@roai.com.au Sophie Bromham LIBRARY library@roai.com.au SFFD BANK Sharr Ellson seeds@rogi.com.au **SUPPER Cheryl McWilliams** aroup@roai.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

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expressed in
ROGI News
and at ROGI
meetings are
those of the
editors and
submitters, and
guest speakers,
not necessarily
those of
Redland

Organic

Growers Inc.

Other gardening groups using organic methods:

#### Brisbane Organic Growers Inc (BOGI)—

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

**Qld Herb Society**—1st Tuesday every month, Albion Peace Hall. 7.30pm. 54268299 <a href="http://www.qldherbsociety.org.au/qhs">http://www.qldherbsociety.org.au/qhs</a>

Oaklands Street Community Garden—Wednesday & Friday 9 - noon, Sunday 2- 5pm. Oaklands St, Alexandra Hills. 0419987870





The official opening of the **new IndigiScapes Nursery** (opposite the Myhorizon building on Runnymede Road) was on Saturday 19 January 2019. **Opening hours will be Mon-Fri 10am-3pm, and the first Saturday of each month from 9am-12pm.** 

Progress continues on Stage 2 of the IndigiScapes expansion project thanks to the generous State Government grant. Please note IndigiScapes Centre main building will be closing from Monday, 28 January for its renovations. You will be able to access the display gardens and playground during the construction.

The new southern gardens ablutions block are now open and the area can be fully enjoyed by you and your family while the centre receives a facelift. You can access the gardens through the IndigiScapes native nursery and Lyndon Road. Some of the walking trails will be partly or completely closed. We ask that you follow staff directions and signage onsite.

To stay up-to-date with what's happening at the centre, please check out our <u>IndigiScapes expansion project page</u>. You'll also find updates on our <u>Facebook page</u> too.