

Next meeting: Thursday 9 February 2023

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 before the meeting. Please be seated by 7pm ready for the proceedings.

*Bayside Community Church
Cnr McDonald Rd and Macarthur St
ALEXANDRA HILLS*

Don't forget:

- Pay your membership dues (**only fully paid members may attend**)
- Observe social distancing
- 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



**Gennaro's
Eggplant**

Eggplants (*Solanum melongena*) are actually a fruit. From the same family as tomatoes and capsicum, they share many pest and disease problems. Grow in a warm area in the garden, in the soil or a pot.

President Pete's Post

Welcome to our first newsletter for the year. I hope you all had a had a great Christmas and a chance to relax from the demands of everyday life. Sharon and I went to Victoria for Christmas to be with her Mum; it was my first Christmas with her family in Northeast Victoria. It was great to get in the kayak and go down the Kiewa River, I came off a couple times, but was looked after by the steady guidance of her uncle. Mount Beauty is as nice as the name sounds - if you love fishing, beautiful mountains, vineyards and interesting places to stop at, check it out.

We recently had our first ROGI committee meeting for 2023. We discussed the financial situation of our garden club, and what we can do collectively to keep it going in the future. As some members would be aware, ROGI was established in 2008, and we have not increased our membership fees for many years. Due to increases in operating costs (particularly rent) the committee has decided to increase all memberships by \$5.00 a year. Members who have already paid for this year's membership at the old prices have got lucky, and we will not be chasing you up for further payment. We are reviewing everything else we do to reduce our operating costs, and are looking at other strategies to generate income for the club.

How was last year's Christmas gift? I only received mine just recently and loved it – this will be used for years as a reference guide, and generated much interest from members. If you know any fellow gardeners and would like to give them a gift, you can purchase one of ROGI's Sow, Plant and Grow Guides for \$10.00. In addition to this, we have ROGI membership gift certificates, which are available if you are looking for ideas for a friend as a birthday gift.

I was talking to a group of friends recently, and discussing how 2023 is going so far for them. Some have changed jobs, some have lost loved ones or a loved one is in hospital, others are finishing off a fantastic holiday, while others are cheering that the

school holidays are finished and they can get some sort of normality happening again. Life doesn't stop for any of us, and like my friends, I also am having some challenges to face.

Some wise people stated to me that last year was a year of grounding and reconnecting, and that this year is a year of change ... the seven-year cycle of change has come around for them.

Whatever it is that is going on in your life, don't forget that life is short, and to be challenged is to grow like the plants we grow - if they don't get the right balance of water, sun, and nutrients, they won't grow. Our life is the same - we need balance, and we need to challenge ourselves. I very much believe this is a year of change, so embrace it, fight your fears, and have a talk to a friend you trust if are feeling challenged or a bit lost.

Oaklands Street Community Gardens have been busy organising new wicking beds and additional irrigation. For those that don't have a lot of garden space, or are new to gardening and want some tips, or just want to see a functional garden at work and contribute by planting a new garden bed or pulling out weeds, please go and visit the team there, you will not be disappointed. You can find more details on page 12.

With the new year, we have guest speakers - some new, some old; and another Round Robin activity is planned. We are also organising some exciting field trips. One of the things that is difficult for any club is keeping our experienced gardeners and those who have been members for some time engaged with activities that stretch their imagination, so we are putting some thought into this also.

Thanks to all those who made it to the Christmas Party, I hope you enjoyed the food and had a great time – I wish to thank all those volunteers that contributed their food, time and effort.

Peace be with you, take care and help each other.

Kind regards

Peter Haakman, ROGI President

February Meeting

Getting the most out of your garden

Husband and wife team Rebecca Ling and Mathew Ashwell of the 'Munch and Crunch Generation' will share with us their exciting plans for 2023.

The urban farmers promote sustainable gardening techniques on their 600 square metre Wellington Point block, to demonstrate to community its connection to good health and wellbeing.

Mum Rebecca understands more than most the value of gardening for health and wellbeing. After being diagnosed with a medical condition, the former scientist swapped the lab for the garden, and reinvented herself as a horticultural therapist.



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

Visitors most welcome - \$5-00 entry
Please bring finger food (preferably home-made)
to share for supper. Free tea and coffee.

MEMBERS - PLEASE PAY YOUR MEMBERSHIP DUES
ONLINE OR AT THE FEBRUARY MEETING
(more info on page 14)

ROGI Events

Thursday 9 February
ROGI MEETING - First meeting for 2023

Wednesday 15 February - 7 to 8.30pm
SEED SAVERS MEETING *
More info on page 8.

Saturday 25 February - 3.00pm
FIELD TRIP *

Munch & Crunch Generation

Visit our February guest speakers' urban farm in Wellington Point, and see what they have achieved on their suburban block. Please bring a chair and small plate of food to share.

* BOOK ON TEAM APP PLEASE

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 the ROGI Newsletter topical, interesting, local and relevant.

Email info@rogi.com.au

The March newsletter deadline is **23 FEBRUARY 2023**

Field Trip - Pretty Produce

Report & photos by Ann Roffey

In mid November we visited Simone Jelley's relatively new property in Canungra. The eight acre block resides in the beautiful valley leading to Lamington National Park, and was purchased in October 2019. Canungra Creek flows through it - one of the reasons she and husband Dave bought. Simone's business Pretty Produce grows edible flowers and unusual leaf edibles organically. This can be quite challenging at times - there is constant weeding to be done, and she has had rats and mice devastate her crops. The soil is dense clay, and it doesn't drain well. A bore has been installed for irrigation after Council denied them permission to use water from the creek.

Prior to moving to the Scenic Rim, Simone had a successful business on Lamb Island supplying edible flowers and leaves to restaurants in Brisbane. Establishing her business on the mainland has not been an easy road, with drought, bushfires, the Covid-19 pandemic and then flooding earlier this year. However, Simone is one determined lady who will not give up when challenges come her way. This has seen Pretty Produce diversify into other avenues, such as flower pressing and dried flowers. To read more about Simone's journey and business go to: <https://www.prettyproduce.com.au/>



Wild climbing briar rose taken from cuttings from Stanthorpe. Could be quite an old variety of rose. Very perfumed and early flowering.



Perle D'or - A standard climbing rose variety purchased as root stock at Bunnings



Mr Lincoln - highly perfumed rose bought as bare rooted product from Bunnings

Field Trip - Pretty Produce (cont'd)



Right: Elderflowers are grown for fresh edible flower sales. They are also dried and sold as a product for health/wellbeing (made into syrups, powder etc).

Left: Looking pretty are zinnias and yarrow (*Achillea millefolium*).



Right: Tropical apple Anna is doing very well. Other fruit trees have struggled due to flooding earlier in the year.



Right: Violas are grown for fresh sales, dried mixes and for pressing.

Left: Getting the low-down from Simone on edible flower farming. The buildings are a small gardening shed and the main equipment shed.



Field Trip - Pretty Produce (cont'd)



Right: Lunch was enjoyed under the shade of the trees down by the creek. What a vista!

Left: Evening primrose 'Pink Ladies' are used in the pressed flower range, however they do have purported medicinal benefits.



Cornflowers (left) and sunflowers (right), have been left to go to seed. Simone saves seed not only to save money but to raise plants that are suited to her local conditions that will be hardier and more disease resistant.

Simone's latest venture is pressing flowers. She makes and sells pressed flower books and sheets, and has experimented with putting them on crystal plates/platters. She is going to offer workshops, and has a purpose-built studio to conduct them in.



ROGI Christmas Gathering 2022



Below: This amazing jelly cake was made by Ellise Walburn.



A night of food, fun and friendship was enjoyed by all who attended the 2022 Christmas gathering. Lots of home-grown flowers, home-made food and laughter.

Above: Carolyn, Joy and Rhonda
Left: Linda and Luisa

Our final meeting for 2022 focussed on whether we should save seed from diseased plants - this is covered in depth on page 9. We sorted lots of seeds, including beautiful *Glass gem* corn grown by Linda (pictured right). Each cob was a different colour, and this was only revealed after it had been shucked. The corn cobs should be dried for a couple of days. Then take two cobs and rub them together to remove the kernels. They need to be dried again before processing. Linda makes flour, corn grits and corn meal from them.

Tips on how to avoid nematodes whilst growing tomatoes:

John grows stinking roger to a good size, and then chops it down before it goes to seed. This is buried in the soil to discourage nematodes, which tomatoes are especially prone to. Start growing tomatoes in February, taking advantage of autumn heat, and then harvest in winter. John adds alpaca poo to the soil (as well as compost), as it doesn't burn the plant.

To deter nematodes, Rohanne co-plants her tomatoes with Asian red mustard. Ann grows her tomatoes in pots all year round, as her sandy soil is very prone to nematodes. Tomatoes are bagged to exclude fruit flies.

Tip for growing cucurbits (e.g. zucchini/pumpkin/cucumber):

John reported that his zucchini plant is looking especially healthy and holding loads of fruit. He has been spraying the leaves with a solution of Potassium Permanganate (Condy's crystals) and "sticker" horticultural oil (aka Cloak oil, available from Nutritech) every 10-14 days to prevent powdery mildew.

At our next meeting we'll explore the topic "Learn how to grow successfully from seed". It will be held on **Wednesday 15 February, 7 to 8.30pm** at Linda's - 8 Silverash Court, Capalaba. Please BYO cup for supper, a small plate of food to share and a small box (e.g. shoebox) to take home seed pots in (we'll be potting up some seeds). Register on TeamApp, or if you have trouble doing so, call Linda on 0416 574 470.



The many different colours of flint corn Glass Gem.



Linda cooks Tempura elderflowers to accompany her dairy-free lavender, honey and coconut ice cream. YUM!!!

Do We Save Seeds from Diseased Plants?

By Linda Brennan, Ecobotanica

Plants can set seed even when they are not in peak health. Many factors can cause a plant to be less than perfect, including insect attack and disease. So is it best to save or discard these seeds for fear of spreading disease?

We certainly want to avoid taking cuttings from plants that have an active disease that's affecting the cutting material, as it can easily grow on the cutting and take over the new plant. Take your cuttings from fresh, disease-free parent plant material.

Pests in seeds...Freezing: I always freeze bean seeds before storage to kill bean weevils. Pop them into a little airtight zip lock bag and freeze for 2 days before storing.

And what about seeds from diseased plants?

Here are some examples...

Green Harvest suggests that we 'do not save seed from any plants that have a suspected virus disease'. This may include pawpaws with *pawpaw mosaic virus* (also called curly top, pictured below left) and tomatoes etc. The virus will be transported around the plant and resides within the cells of each seed – it cannot be treated, and needs to be removed.

Seeds collected from cucurbits and other vegetables (e.g. pumpkin, zucchini, cucumber) that have fungal disease such as



powdery or downy mildew, can be affected by the same disease and may grow new plants with the disease. Beans may be contaminated by bean rust, and snow peas, pumpkins, melons and cabbages may also have a variety of fungal disease. The Seed Saver's Handbook suggests bacterial cankers and other diseases can be spread via the seed.

However, if you wish to save seed of fungal affected vegies and fruits that are NOT viral diseases, how do we prevent contamination of our new crop? Here's how to do it...

Fermenting: Tomato and cucumber seeds can be fermented. Fermenting consumes any bacterial or fungal disease on the seed. To do it, put the seed into a jar with some water. Sit the jar or fermenting seeds on the bench for 24 hours. Once the time has elapsed, remove the foamy crust from the surface of water, then liberally rinse off the seeds in a colander or sieve. Dry the seeds as usual before storing.

Heating: The Seed Saver's Handbook tells us to heat affected seeds in water at 50°C for 25 minutes, but Frances Michaels at Green Harvest is more specific with her recommendations for specific seeds:

Broccoli 50°C for 20 minutes to control black rot, bacterial leaf spot, black leg, damping-off, ring spot
Cabbage 52°C for 30 minutes to control black rot, bacterial leaf spot, black leg, damping-off, ring spot
Carrot 50°C for 20 minutes to control Alternaria, bacterial blight
Pumpkin 55°C for 15 minutes to control Fusarium
Tomato 56°C for 30 minutes to control damping-off, bacterial canker, speck and spot

Above info reproduced from the Green Harvest website:

<https://greenharvest.com.au/SeedOrganic/SeedSavingProcessingAndStorage.html>

PS. Use a thermometer in an esky of hot water at the desired temperature, or use an electric frypan with a thermostat to help control the temperature.

Chillies

By Sandra Nanka, Mudbrick Herb Cottage



Harvesting your Chillies

Chillies come in various colours and the best time to pick them can sometimes be confusing. Most chillies start off green and ripen to red, but there are exceptions. Some ripen to yellow, orange or brown, and some start off white and go through purple or orange before turning red.

Chillies can be harvested before they are ripe, and can be used in their unripe state. The under-ripe chilli usually has less heat and less flavour than when ripe.

Choose a sunny day to harvest your chillies. Use scissors or secateurs to cut them from the bush. Ripping them from the bush can break the branches and ruin your plant. Once you have harvested all the chillies, cut the bush back by approximately 1/3, fertilise lightly and mulch around it.

Preserving your Chillies

Some of the ways you can preserve your chillies are freezing, drying, bottling in vinegar/sherry/spirits, or making them into sauces, jams and chutneys.

Freezing your Chillies

Freezing is a quick and easy way to preserve your chillies. Using an airtight container, there's a couple of different ways you can do this:

- * Freeze them whole, packing them tightly.
- * Chop your chillies into slices.
- * Blend your chillies on their own or with other ingredients and freeze in ice cube containers.

Drying your Chillies

This is a great way of preserving your abundance of chillies. Try some of these options:

- * String them up and enjoy them as a decoration in your kitchen or dining room.
- * Thread through the thick part of the stem with a big needle and thread/string.
- * I prefer to push the needle and string through the top fleshy part of the chilli, as I find sometimes the stems drop off during drying.
- * If the chillies are very fleshy, slice through to the centre. This helps the drying process and prevents them from going mouldy inside.

Air drying in a basket or similar:

- * Lay your chillies out in a wide basket, or on a mesh dryer or towel.
- * Toss them over every day so they dry evenly.
- * If they are fleshy chillies, cut them in half before drying. This will speed up the drying process and prevent mould.

Using a Dehydrator

This is a quick and easy method to use and is good if you have mice or rats in your house (yes, we have bush rats around our property, and they quite like chillies).

- * Lay chillies on the racks and dry overnight on the 40°C setting.
- * If the chillies are thick and fleshy, you may need to cut them in half before drying. Or leave them in the dehydrator longer. Once your chillies are wrinkled and completely dry, store them in an airtight container. They should keep for a year or bit more.

Chillies (continued)

Bottling in Vinegar/Sherry/Spirits

Chillies can be preserved in vinegar, sherry or any other alcohol.

- * Slice into the chillies to allow the liquid into the centre cavity.
- * Place them in a clean, dry jar.
- * Top with the liquid of choice.
- * Vinegar is very acidic, so will kill any bacteria. It does strip the colour of the chillies eventually.
- * Alcohol-based products retain a better colour. Choose from fortified wines, spirits and liqueurs, depending on your preference.
- * Sweet sherry and green ginger wine are nice choices and can be purchased for a reasonable price.
- * Make sure all the chillies are covered with liquid.
- * You may need to top the jars up after a few days as the liquid seeps into the chillies.



Photo by John Borg

Sauces, Jams and Chutneys

There are sooo many recipes out there for chilli sauces, jams and chutneys. It shouldn't be hard to find one you like. If you don't like them too hot, you can add some mild capsicum to replace some of the chillies.

Do you have a favourite chilli sauce, jam or chutney recipe you don't mind sharing with fellow ROGI members? Please email to: info@rogi.com.au

Chook Tip

By Ann Roffey

I have always accepted that after 1½ to 2 years, most crossbred chooks will either slow down in their egg laying or stop altogether. One of my Isa Browns did this mid last year, whilst her sister (bought at the same time) continued to lay. We don't kill them off, but let them 'retire', although hubby likes to joke they are freeloading.

With the cooler weather we'd been enjoying in December, I made soup for dinner. So for a few days, I had little or no scraps for the girls. These are given to them first thing in the morning, with a bowl of soaked grain. Unbeknown to me, one chook (the non layer), had only been eating the scraps! Imagine my surprise when she started producing eggs again. This hadn't happened for about 4 or 5 months - I had all but written her off. Now I have changed their routine so they receive their scraps at the same time as their porridge (later), and all four chooks are laying on a regular basis (just in time for my Christmas baking!)

Soaked grain is a great source of nutrients, especially protein, which is what all chooks require in good amounts to lay well and for optimum health. The recommended amount of protein in your chook's grain is 16-18%. You can find the protein amount on the label attached to your chook food - there should be a nutritional analysis of all the ingredients, with percentages for each. To soak grain, I use about a cup of coarse layer and cover it with water for 24 hours, with a lid on top to stop bacteria from getting in.

For more info go to:

<https://www.dineachook.com.au/blog/how-much-protein-do-chickens-need/>



News from Oaklands Street

Redlands kicks off community composting at Oaklands St! Be part of this Redlands community first!

Gardeners have long practised composting as a way of reusing kitchen waste, using it to nourish soil to help grow crops. ROGI's own Margaret Sear has been doing so for years. So, when Oaklands Street Community Gardens were contacted with an offer for used coffee grounds, it was a no brainer.

Yandina Community Garden's Food Waste Loop program has long been a leader in community composting as a way of increasing awareness of food waste going to landfill, and helping local businesses create a circular economy. The program processed 21.8 t of food waste in its first year.

Food waste is a missed opportunity - organic, nutrient rich food is mixed with non-organic wastes, and once contaminated, is no longer available to the natural organic cycles most of us benefit from. This in turn drives the need for commercial soil amendments to add NPK, trace elements and return life to the soil. Brisbane City Council has 28 community composting hubs throughout the city and suburbs, including Bethania Street and Beelarong community gardens. Redlands residents have just one available, a short ferry ride away on Karragarra Island!

Gina from Citron Café at Wellington Point donates coffee grounds to Wendy and Terry for composting at Oaklands Street Community Gardens, Alexandra Hills



Deegan, Seth and Kalum from The Health Hub trial the first load of coffee in August 2022



So-called food waste could be composted and reused to grow food right here in the Redlands! Oaklands Street Community Gardens is leading the charge with support from the new Citron Cafe at Wellington Point.

Oaklands St were approached by an RCC officer in August last year after Citron Cafe had approached councillor Wendy Boglary. With the help of Karen Purdy and Jane Dyson from RCC, it was decided that coffee, being easy to compost and unattractive to pests, was a good way to kick things off.

Help drive the change!

Why just wait for change to happen, be a part of this community lead initiative! We are calling out to friends, family, or anyone who might be travelling past the following suburbs on the way to school/ work:

*Wellington Point – Citron Cafe
Bulimba - Monocle or Darvella patisserie
Woolloongabba - Pawpaw cafe*

to pick up spent coffee grounds and drop them into our compost bays onsite at the Gardens behind Aldi at Alexandra Hills. Learn about large scale composting and how it improves soil.

To get in touch: please email oaklandsstgarden@outlook.com and we'll get back to you; or talk to me or an Oaklands volunteer at a ROGI meeting; or just turn up to the Gardens at Oaklands Street, Alexandra Hills with your questions during normal garden open hours: Sundays 2-5pm, Wednesdays 9am-12 and Fridays 9am-12.

By Terry Sullavan

Upcoming Events

CELEBRATE WORLD WETLANDS DAY

Sunday 5 February - 8 to 11am

GJ Walter Park, Cleveland,

on the foreshore near the Grand View Hotel

Free event

Bring your family and friends to celebrate our special Moreton Bay wetlands at Toondah Harbour. Find out why it is vital to look after and restore wetlands everywhere for our planet's future. Bring a chair and enjoy a great morning by the Bay with:

- Live music
- Informative speakers
- Long table breakfast
- Community displays

For more information: [Facebook.com/ACF Community Bayside](https://www.facebook.com/ACFCommunityBayside)

NATIVE BEE EXPO & SUGARBAG FESTIVAL

Sunday 5 February - 10am to 4pm

Bulimba Community Centre

Barramul Street, Bulimba

Free Entry

Experience indigenous cultural native bee dance, hive exhibition, information stands, commercial displays, talks, honey tasting, live outdoor demonstrations of native bee keeping methods, food and coffee trucks.

This event is being held:

- To increase awareness of, and to celebrate, Australian native bees.
- To share knowledge of practical beekeeping techniques.
- To celebrate connection to Indigenous culture
- To promote native bee business/enterprises and organisations
- Host workshops and demonstrations by bee keepers.

For more information: <https://www.anba.org.au/expo/>

BETHANIA STREET COMMUNITY GARDEN

Harvest Share

Sunday 26th February- 2:30 to 4:00pm

Bethania Street, Lota

Gold coin donation - No booking required

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. While this is not the venue to share household products, ornaments, clothing or books etc., it is the perfect opportunity to share the joys of our garden with your family and friends.

Propagation for Winter and Spring Harvests

Saturday 25 March - 9.30am to 12.30pm

Cost: \$5 - Bookings necessary

(Please email Bethaniabooking@gmail.com with name, phone number, date of workshop and number of places required).

Learn various methods of propagation, including starting from seed and using existing plants. This workshop will focus mainly on edibles and what to plant now for winter and spring crops, as well as general principles. You will take away some plants to grow at home.

OAKLANDS STREET COMMUNITY GARDENS

Open Day

Saturday 11 March - 9am to midday

Oaklands Street, Alexandra Hills (behind Aldi)

Free Entry

Nursery sales, open playground, public access to gardens. Sale of tea/coffee/biscuits/slice and poppers. Bring a friend.

ROGI MANAGEMENT COMMITTEE

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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

Your Membership Renewal is Due NOW!

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.
3. Go to your online bank to make a transfer to ROGI -
BSB 633000, Account Number 136 137 296
(Use your name as a reference please)
4. Find your 2023 Membership card name tag on the hanger near the sign-in table at the February 2023 meeting.

PLEASE NOTE - We now have a 'square reader' so you can make your payment with your credit card (at the ROGI meeting).

However, please keep in mind ROGI is charged for this option.

Member Category	Members Renewing for 2023	New member/s joining in...			
		Jan-Mar	Apr-Jun	Jul-Sep	Oct 23-Dec 24
Single	\$35	\$35	\$27.50	\$20	\$42.50
Family*	\$55	\$55	\$42.50	\$30	\$67.50
Pensioner Single**	\$25	\$25	\$20	\$15	\$30
Pensioner Couple**	\$35	\$35	\$27.50	\$20	\$42.50

***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.

PLEASE NOTE:

ROGI Membership fees have increased by \$5-00 per category. The ROGI Management Committee has reviewed all income and expenditure, and due to rent increases and other growing costs, we have no alternative but to increase membership fees. Thank you for your understanding.