

# 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 a cup of tea before the meeting. Please be seated by 7pm ready for the proceedings.

**Bayside Community Church**  
**1-9 Macarthur Street**  
**ALEXANDRA HILLS**

**Don't forget:**

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

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**ROGI webpage:** [www.rogi.com.au](http://www.rogi.com.au)  
**ROGI Email:** [info@rogi.com.au](mailto:info@rogi.com.au)



If you grow citrus, you probably have a glut of fruit right now. New ROGI member Rachael Battley kindly brought along this unusual fruit to share for supper at the last meeting. Can you guess what it is? More photos and information on page 10 ...

## Michael's Musings

Back in March, I was driving at night on a country road out west. I noticed something that truly amazed me – first in a positive way; then, slowly, realisation set in that what I was witnessing was actually a really bad thing!



Hardly any dead insect bodies on my windscreen! I remember from decades past that I had to stop every half hour to clean the windscreen. Now: maybe two or three insects, no hassle at all.

This goes to show what we are doing to our precious insects' lives,

to our future crops, to our future livelihoods. You guessed it - first go the insects, then the crops, then our food.

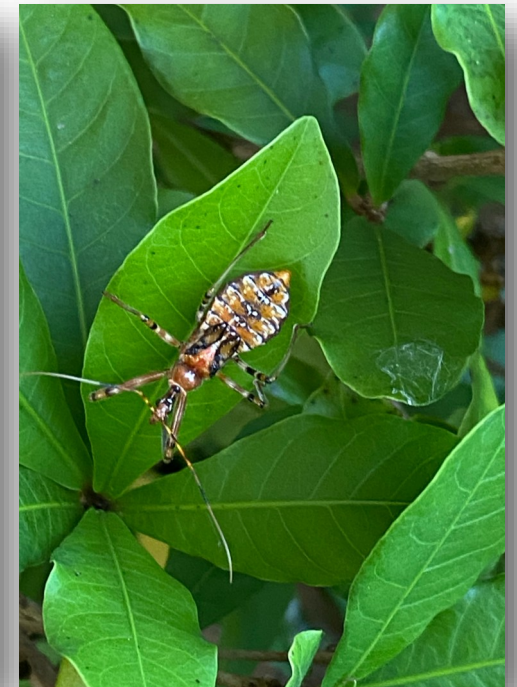
It reinforces the obligation we as organic gardeners carry – the obligation to keep at least some insects alive, to pollinate our food plants, to feed our birds and to fight the evil bugs. We are asked to set an example for others and to create awareness in others.

Maybe it's just a few years before we need to manually or mechanically pollinate all of our crops, more tractors burning polluting diesel, higher cost, and God knows what else. All because we ruined the method nature provided for free! Could it come to that?

Now, until 9 July, is the time to sow flowers amongst above ground crops such as beans, lettuce, tomatoes, cucumber, capsicum, pumpkin, cauliflowers, peas, melon, wheat etc. Remember you can never have too many flowers in the garden, and there is always space for more.

Which flowers make a great addition to our gardens? There are too many to mention here, but my favourites include Alyssum, Borage, Cosmos, Coriander, Dianthus, Queen Anne's Lace, Viola (Johnny jump up), and Zinnia.

As always, happy gardening.  
Mike Qualmann, ROGI Secretary





## July Meeting

### Small Space: Big Potential Designing Productive & Beautiful Tiny Gardens

At this meeting you will have the opportunity to learn practical techniques to maximise productivity, aesthetics, and functionality in limited areas or even specific small areas within a large garden.

Michael Wardle from *Savour Soil* will lead us through clever design principles, vertical gardening, microclimates, and multi-functional planting. His inspirational presentation will be packed with practical ideas and examples.

Then a hands-on design activity where you'll create a layout for your own small space (which could be a part of a much larger space).

Perfect for you to make the most of what you've got!



*Bring your garden problems to Plant Clinic.*

*The usual attractions will be there - Seed Bank, the well-stocked library, seeds and seedlings (at bargain prices), plus local honey, and organic produce for sale ... and more.*

**Visitors most welcome - \$5.00 entry. Members - \$2-00 entry**  
**Please bring finger food (preferably home-made) to share for supper after the meeting. Free tea and coffee.**

## Upcoming Events



### BETHANIA STREET COMMUNITY GARDEN

**Bethania Street, Lota**

[bethaniastreet@gmail.com](mailto:bethaniastreet@gmail.com)

[www.bethaniastreetcommunitygarden.org](http://www.bethaniastreetcommunitygarden.org)

### A Beginners Guide to Organic Gardening Sunday 20th July 2025, 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 – Text 0439 048 585 including your name**

### Growing Healthy Citrus Trees Sunday 27th July 2025, 10:00am – 12:00pm

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 – Text 0439 048 585 including your name**

# ROGI Events

## ROGI MEETING

**Bayside Community Church**

**1-9 Macarthur Street**

**Alexandra Hills**

**Thursday 10th July - 6.15pm for a 7pm start**

## FIELD TRIP

**Mudbrick Herb Cottage, Mudgeeraba**

**Sunday 27th July - time to be advised (whole day event)**

**Cost: \$30-00**

Your fee includes:

1. Herb Biscuits and Savoury Herb Muffins
2. Herb tea and coffee
3. A workshop where every participant will make and bring home a herb tincture.
4. A walk around the farm to see what various herbs look like growing in their ideal conditions.

Of course, herb plants, and many other types of plants, and dried herbs will be available for sale.

The morning tea will be at 10.00am followed by the workshop. Departure time (probably 8.30am) and car-pooling details will be discussed closer to the date.

ROGI has visited Mudbrick Herb Cottage twice, and each time Sandra has impressed with her knowledge and cooking.

Book on Team App or phone Jill on 0418 717 735.

Lots of information at <https://www.herbcottage.com.au/>

## SEED SAVERS MEETING

**8 Silverash Court, Capalaba**

**Tuesday 5th August, 7pm**

*Topic - Open pollination and Creating New Varieties*

*Please RSVP on TeamApp*

Welcome to another Seed Savers night where we'll enjoy each other's company, share garden tales and advice while saving and sharing seeds.

This month we focus on what on earth is Open Pollination, and how can we as gardeners create new plant varieties/colours/flavours etc. Imagine a zucchini that grows in a compact size but that has striped fruit, or how about a tomato with amazing flavour that's resistant to disease?

You can do any number of exciting things with the flowers/fruit and veg that you grow. Learn the basics of how to get started. We will also be saving seed from seed heads we bring in from our gardens. This will be packaged up and shared with ROGI members.

What to bring:

Any seeds or mature fruits ripe for saving.

A small plate of food to share if you'd like a little something for supper. A cup.

And rug up. It's still cool but we'll have a heater and snuggle rugs for you. I'd love to see you. Remember to take your name off the list if you fall sick or can't make it.

*Linda Brennan*

## ANNUAL GENERAL MEETING

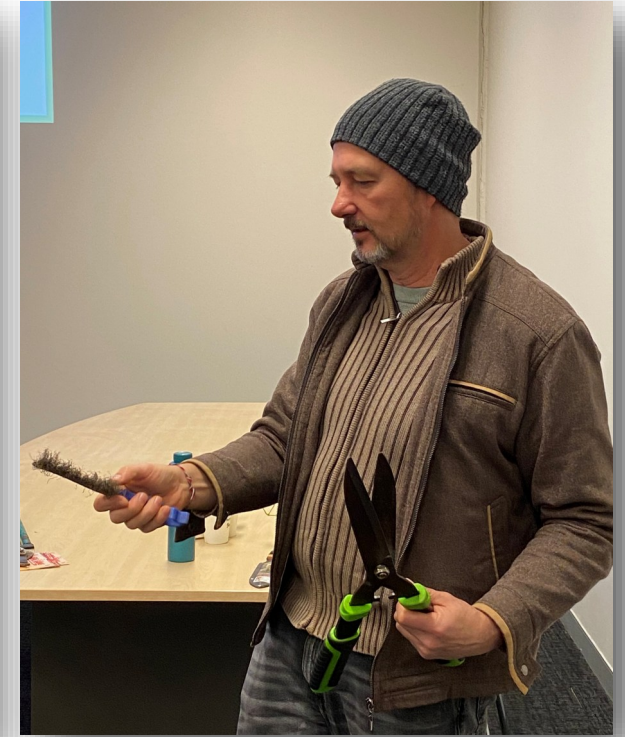
### ROGI MEETING

**Thursday 14th August, 7pm**

*More information on Committee positions on pages 11-12. You will be emailed information prior to the night by ROGI's Secretary. Please check your Inbox.*



## Round Robin Reports - June Meeting



*Many thanks to our Round Robin presenters - (L to R) Jess from Capalaba Produce; Sharr Elson and Terry Sullavan*

### **Preserving your Harvest presented by Sharr Elson**

Sharr, a self-professed weed lover and creator of a range of organic, herbal skin care products, gave an engaging talk on 'Six Ways to Preserve Your Harvest'. Sharr was well prepared with a whole bundle of goodies to demonstrate the ways in which an excess of produce could be made into either delicious foods or useful household self-care products.

Key topics in her talk covered: Drying; Salt preserving; Infusing; Bottling; Freezing and Fermenting. She encouraged us to dry using the sun in summer, but at other times, to use our ovens or dehydrators. Why not utilise excess home-grown herbs instead of composting them? A combination of dried/dehydrated herbs and vegies could create for example, coriander and tomato powder concentrate, flavourful rubs and seasonings for salads, meats etc. Leftover tomato passata makes an excellent tomato powder once dehydrated that's shelf stable and useful for adding intense tomato flavour to dishes.

Salt preserved kaffir limes were, she declared, wonderful in curries, while dried and powdered vegetables and herbs were excellent when added to salt crystals to make vegie salts. We were inspired to cold store our root vegies in a foam lidded box filled with sand or vermiculite. She reports great success with keeping the produce fresher for longer.

Sharr finds it delicious to infuse vodka with kaffir lime fruits or their leaves. She slices and dries the these fruit aka Makrut, and suggested pureeing them as an alternative hair wash for silky hair results. She also makes a syrup infused with kaffir lime and cardamom in an almond flour-based cake.

## Round Robin Reports - June Meeting (continued)

In the segment on bottling, Sharr spoke about making banana or pineapple vinegars. Her notes provided links to recipes. And while freezing was largely an energy intensive activity for food preservation, fermenting was potentially a fun and health-inducing way to enjoy the fruits of our gardens. Storing and fermenting in honey, creating wines, kombucha and sauerkraut are all easy for the home fermenter. I'm keen to try making a fermented chilli sauce pretty soon!

Thanks Sharr for your inspiring intro to preserving our abundance. Reported by Linda Brennan, Ecobotanica

### SIX WAYS TO PRESERVE YOUR HARVEST—Links to learn from

TYPES OF PRESERVING	YOUTUBE	WEBSITES	NOTES
DRYING	GrowOrganic Peaceful Valley <i>How to Dehydrate and Preserve Organic Fruit</i>	<a href="http://www.homepreservingbible.com/2247-an-introduction-to-the-drying-food-preservation-method/#google_vignette">http://www.homepreservingbible.com/2247-an-introduction-to-the-drying-food-preservation-method/#google_vignette</a>	Dehydrating information. Remember to use the sun in summer.
COLD STORING	Life as a Veg Gardener <i>Storing root vegetables in sand</i>	<a href="https://www.farmersalmanac.com/root-vegetables-sand-storage">https://www.farmersalmanac.com/root-vegetables-sand-storage</a>	Wet sand or vermiculite.
CAPPING IN OIL, SALT	Cuoredicioccolato Eggplant Preserved in Olive Oil - Italian Appetisers Bruschetta	<a href="https://umamigirl.com/herb-salt-recipe/#mv-creation-357-jtr">https://umamigirl.com/herb-salt-recipe/#mv-creation-357-jtr</a>	Youtube = veggies in oil. Website = herbs in salt.
FERMENTATION	It's Ryan Turley <i>How to Make Fermented Hot Sauce, SO EASY   Scotch Bonnet x Mango</i>	<a href="https://www.wildfermentation.com/whats-so-wild-about-fermentation/">https://www.wildfermentation.com/whats-so-wild-about-fermentation/</a>	Sandor Katz is a god in the fermentation world. Also have a look in your local library for his books.
COOKING, SHARING	Riverford Organic Farmers <i>ZERO WASTE Veg Stock Powder   Veg Hacks</i>	<a href="https://www.goodmarket.global/spareharvest">https://www.goodmarket.global/spareharvest</a>	Smart cooking ideas. Sharing with your community. Barter.
VINEGAR, JAM, RELISH, PICKLES	A Thousand Words <i>How to Make Pickled Beetroot   A Thousand Words</i> BrewNourish <i>How to Make Banana Vinegar at Home   Vinegar with Mother Recipe   Homemade Vinegar</i>	<a href="https://preserveandpickle.com/">https://preserveandpickle.com/</a>	

Other great places for more information:

<https://www.attainable-sustainable.net/food-preservation/>

Lovely greens 7 Ways to Preserve Food from the Garden without Pressure Canning

<https://www.farmersalmanac.com/how-to-store-preserve-fruits-vegetables-garden>

<https://modernfrontierswoman.com/>

## Tool Sharpening presented by Terry Sullavan

If you've maintained your tools well, sharpening is usually unnecessary. However, sometimes we get slack, or inherit a pair of secateurs which have been neglected and need to be sharpened. Use sharpening stones for knives and small tools, and a grinder for larger tools. Grinders come in a variety of forms, but commonly a Dremel, angle grinder or bench grinder are handy. Dremels will probably need a coarse grinding stone, for bench or angle grinders, use a fine grinding wheel or disc.

Before we get to the grind, a word on metallurgy; the metals of most cutting tools is heat treated, if they got too hot, they lose their hardness and will require more frequent sharpening. Test first, if a file slips off the tool without marking it, it's hardened. Use the file if it works! If not, grind in even strokes at a steady speed for two reasons:

- It's very easy to take a chunk out of the surface of a straight smooth blade with a grinder, and that's not what you want.
- Steel changes colour when it is heated, first straw, then blue and grey. Any change in colour indicates the heat treatment is compromised. Grind in the direction from the thinnest cutting edge of the blade to the thickest, to ensure the heat from the grinding process is transferred to the thicker section. Also keep a cup of water to dip the blade in after every stroke.

Examine the geometry of the secateurs. Anvil types are straightforward, just align the grinder with the angle of the blade and lightly and evenly grind each surface of the blade until it feels sharp. Remember to grind from the thin to thick section of the blade!



For bypass shears, look at the leading edges of the blades. There is usually one angled edge and one flat slide which slides against the other blade. The angled edge is the one to grind. Align the grinder with the angle, go just a little wider, and with even pressure and speed, grind along the cutting edge until sharp again.

All blades can be finished off with a sharpening stone once grinding is complete. Oil the surface to protect it from rust. Keep your tools clean and oiled, and they'll last forever!!

### A couple of tips for taking care of most tools:

1. Use the tool properly the way it was intended. Don't use it for cutting materials it wasn't meant for e.g. chicken wire, slicing soil or rocks when the plant or branch is lying on the ground. Use the right tool for the right job.
2. Wire brush the tool away from the cutting surface, this will help preserve the sharp cutting edge.
3. Coat the tool with a light oil to prevent rust, use a heavier oil or grease on the pivot(s).
4. Good sanitation - use bleach or alcohol on the blades to kill any viruses which prevents diseases from infecting other plants. Use a sharpening stone to remove any dings or burrs on the blades to maintain a smooth action.



## KEEPING CHOOKS

### ***presented by Jess from Capalaba Produce***

Why do you want chickens? Is your priority the eggs or the type of breed? Are you interested in pure bred chickens?

Commercial red hens are bred to lay eggs. They start to lay eggs from 22-24 weeks of age and lay for 2-3 years. They lay one egg a day on most days. Purebreds are seasonal layers, and they can lay longer (up to 6 years). Jess loves Brahma chickens, they are huge, have fluffy feet and have a beautiful temperament. They get along well with Silkie chickens.

Check with your local council for how many chickens you can have. Jess recommends getting all hens at once to limit the pecking order.

Food for hens: Whole grains, lucerne, paprika, marigold.

### **Provide:**

Shell grit – good for calcium (helps with egg production)

Dried meal worms as a treat

Live meal worms as a treat

They also like cockroaches and mice

Greens are important – they like to get into the garden

Lots of people ask – Why are my chickens not laying? Jess's response – Are you feeding your hens grains?

### **Products to treat or prevent disease:**

To avoid pigeon disease and rats use feeders. These minimise waste.

DE – pesticide and insecticide

David Gray's – poultry dust to treat fleas and lice

Pestene – insect powder to control lice. Nil withholding period.

Kilverm – worming

Calcium in water if egg bound

AV-Vital – multi vitamin, mineral, amino acid and prebiotic liquid

Gatorade – electrolyte when dehydrated

Apple cider vinegar – once/twice a week with garlic

VetRX – natural remedy for respiratory disease

The take home message is to get to know your hens, and know what is normal for your hens.

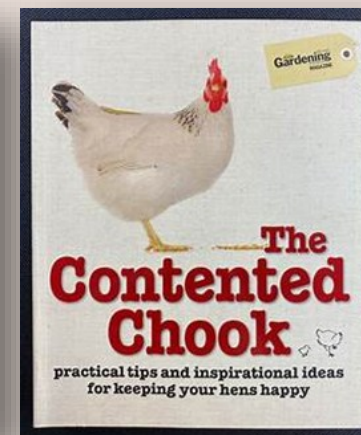
*Reported by Dee Armstrong*

## FROM THE ROGI LIBRARY

***By Rose Faleafa***

I aspire to having chickens. Apart from the obvious benefit of fresh organic eggs, they keep pests in control, eat food scraps, and enrich the soil with fertiliser. It's the feel-good factor of supporting sustainable living practices and the sheer entertainment of their antics that is so appealing.

The ROGI Library is a great source of information and inspiration for setting up and keeping healthy, happy chickens in your backyard. If you too dream of the good life, these are some of the titles available to loan: -





## The Good Earth - Principles for Creating Healthy Organic Soils

Are you new to organic gardening and not quite sure where to begin? I suggest starting with your soil. After all, it's the basis for abundant soil life, and it's soil life that contributes to every mouthful of healthy food we eat.

If you are changing from chemical-based growing to organics, it may take at least three years to achieve healthy soil because of the residual effects that some chemicals have in the soil and plant life. A period of three years is considered the minimal time required to cleanse sites of most non-organic additives and their by-products.



### **The recipe for healthy, fertile organic soils goes a little like this:**

Add moisture and organic matter to your soil on a regular basis. This will feed the life of your soil, and it will gradually improve the soil qualities.

Avoid digging/tilling your soil unnecessarily, as regular digging breaks down the soil structure allowing rapid erosion, loss of nutrients and moisture. Prepare only the area you wish to plant and cover immediately with mulch.

Apply compost teas to stimulate and add beneficial micro-organisms. You can create your own compost teas: put a spade full of aged compost in a hessian bag and soak it in a large bucket of water until the water goes brown, then water your soil or plants with this liquid. About 15 minutes soak and swish is long enough I find.

Grow green manure crops every 4<sup>th</sup> crop, and incorporate them into the soil before they flower as an in-situ compost and natural fertiliser.

Soil needs moisture to grow both beneficial micro-organisms and healthy plants. Keep soil moist with the use of compost and organic matter which act as a moisture sponge. Mulches from crops grown without synthetically compounded chemicals are truly essential for an organic garden!

Improve your soil if needed, with lime or dolomite to add calcium. Add gypsum to break up heavy clay. Add minerals to meet deficiencies (e.g. with natural mineralised rock products). Apply aged, chemical-free animal manures sparingly. Use fish, kelp and seaweed products if organically processed.

Create a diverse habitat and mini ecosystem to aid in attracting beneficials to your garden by planting shelter belts of native plants around exposed perimeters.

Avoid synthetic chemical fertilisers. These are damaging and not organic.

And finally, choose to grow plants that are free from genetically modified organisms or other treatments that will damage your soil and pollute the genetic material of our organic food.

*Linda Brennan, Ecobotanica*

## Jamaican Tangelo aka Ugli Fruit

*Photos and Information supplied by Rachael Battley*

The Jamaican tangelo, also known as Ugli fruit, is a natural hybrid citrus fruit native to Jamaica, resulting from the cross of a tangerine or orange with a grapefruit or pomelo. The fruit is easily recognisable by its thick, leathery, and bumpy skin which is loosely attached and peels off readily.

**Origin:** Natural hybrid discovered in Jamaica.

**Parentage:** Believed to be a cross between a tangerine or orange and a grapefruit or pomelo.

**Appearance:** Thick, rough, and bumpy skin that is loosely adherent.

**Taste:** Sweet and sour with hints of bitterness. A combination of orange, grapefruit, and tangerine flavours.

**Juiciness:** Very juicy, with a rich and subacid flavour.

**Ease of Eating:** The loose outer skin makes it easy to peel and eat.

**Hybrid:** A natural hybrid, not the result of human intervention.

**Growing Popularity:** The Ugli fruit is gaining popularity for its unique flavour and ease of consumption.

**Nutrient-Rich:** Contains vitamin C, other nutrients, and powerful antioxidants.

**Low Calorie:** A healthy and low-calorie addition to a diet.



*Pomelo or ugli fruit in this case, ginger, lemongrass, lime leaf, chilli jam, peanuts - wrap in a betel leaf and enjoy an explosion of flavour.*

Do you grow an unusual fruit or vegetable?

Please send in photos and a description to our newsletter, along with any special growing hints, and how you use the fruit/vegetable.

Email [newsletter@rogi.com.au](mailto:newsletter@rogi.com.au)



# Lithium Batteries - Not as safe as you might believe!

By Ann Roffey

Four years ago my Aunt and Uncle retired to their dream home - a self-sustained, off-grid house with coastal views on acreage, enough solar power to run the property and ample rainwater so they will never have to pay a power or water bill again.

They have made many improvements to the house, including the installation of an aquaponics system, a new kitchen, sun room, pool, and the replacement of 24 lead-acid batteries to 12 lithium.

On a Sunday evening in April this year, while sitting with visitors at a table near the kitchen, a huge explosion ripped through the air. After the explosion they discovered that two lithium batteries in the purpose-built pit had failed, only four metres from where they sat. Glass windows and doors smashed, the bathroom (including composting toilet) is no more. Soffits and guttering destroyed on impact. They are happy just to be alive ... if the batteries had caught fire, all four would now be dead. Especially given there were two gas bottles located nearby.

The lithium batteries were housed in a 120mm thick concrete pit that was engineer-designed and council-approved. The pit was adequately ventilated by two fans that ran continuously, with 150mm pipes going from the pit up above the two-storey roof, taking gas away from the house. The batteries themselves had fans in them. How could this happen? The company they bought the batteries from does not want to take responsibility for the fault.

Luckily, house insurance will cover the \$150,000 damage to the house. Shards of glass and pieces of PVC pipe are still being found within a 40 metre radius of the blast site. They will have to make do with a Portaloo for a while yet. While they await repairs on their house, they are keen to share their story to alert lithium battery owners of their very real dangers.



*Damage from the lithium battery explosion at my Aunt and Uncle's house. They moved their bedroom to the other end of the house, as it was right above the explosion and sustained significant damage.*

## ROGI Committee Positions

**The ROGI Annual General Meeting will be held on Thursday 14th August, 2025.** 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 auditor before the 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**

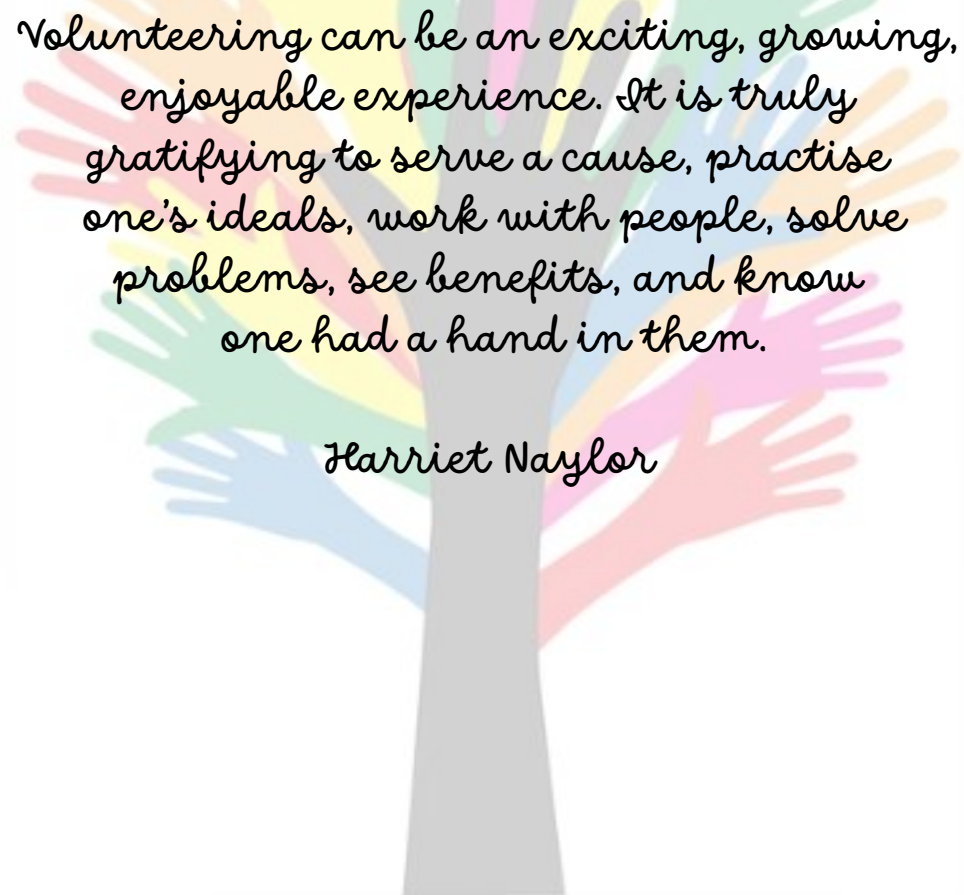
- Purchases, saves or procures fresh quality seed for seed bank
- Maintains records of seed stock; rotates to maintain viability
- Sells seeds at ROGI meetings, garden visits and events
- Arranges for envelopes, labels and seed-packing days
- Ensures seed bank has seasonal stock

#### **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



*Volunteering can be an exciting, growing, enjoyable experience. It is truly gratifying to serve a cause, practise one's ideals, work with people, solve problems, see benefits, and know one had a hand in them.*

*Harriet Naylor*

## ROGI MANAGEMENT COMMITTEE

PRESIDENT	Jill Nixon	<a href="mailto:president@rogi.com.au">president@rogi.com.au</a>
VICE PRESIDENT	<b>Needed</b>	<a href="mailto:vp@rogi.com.au">vp@rogi.com.au</a>
SECRETARY	Michael Qualmann	<a href="mailto:secretary@rogi.com.au">secretary@rogi.com.au</a>
TREASURER	Rose Faleafa	<a href="mailto:treasurer@rogi.com.au">treasurer@rogi.com.au</a>
COMMITTEE MEMBERS	Rhonda Binns, Aniko Major	
	<b>2 Vacancies</b>	
<b>OFFICE BEARERS</b>		
MEMBERSHIP SEC'Y	Rhonda Binns	<a href="mailto:membership@rogi.com.au">membership@rogi.com.au</a>
NEWSLETTER EDITOR	Ann Roffey	<a href="mailto:newsletter@rogi.com.au">newsletter@rogi.com.au</a>
PR, COMMUNICATIONS	Gail Bruce	
CLUB EVENTS	<b>Needed</b>	
PUBLIC EVENTS	Aniko Major	<a href="mailto:publicevents@rogi.com.au">publicevents@rogi.com.au</a>
LIBRARY	Rose Faleafa	<a href="mailto:library@rogi.com.au">library@rogi.com.au</a>
Library Assistant	Lin Peart	
SEED BANK	Geoff & Cheryl Rynja	<a href="mailto:seeds@rogi.com.au">seeds@rogi.com.au</a>
SEED SAVERS GROUP	Linda Brennan	<a href="mailto:linda@ecobotanica.com.au">linda@ecobotanica.com.au</a>
TECH DESK	Michael Qualmann, Erin Houselander	
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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](mailto:info@rogi.com.au) Webpage: [www.rogi.com.au](http://www.rogi.com.au)  
[www.facebook.com/groups/redland.organic.growers](https://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

## 2025 Indigi Environment & Community Fair



ROGI had a very successful day at the Indigiscapes Environment and Community Fair on June 7. Pictured left are Ella and Mike selling raffle tickets for several 'mini gardens' made of 20 litre water containers cut into halves. These were planted with a large number of seedlings in three different themes: Salad Greens, Asian Vegies and Edible Flowers. The containers were donated and would have otherwise gone to the bin. They were given a second life, and hopefully many more lives with their new owners. Pictured right is Redlands Mayor Jos Mitchell with ROGI President Jill Nixon after winning one of the mini gardens. Well done and thank you to all ROGI volunteers who helped make the day a resounding success!

## We'd like to hear from you!

Please send your items to the editor and help keep ROGI Newsletter topical, interesting, local and relevant.

Email [newsletter@rogi.com.au](mailto:newsletter@rogi.com.au)

The August newsletter deadline is **30 JULY 2025**