

# 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 just have a chat before the meeting. Please be seated by 7pm ready for the proceedings.

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

## Don't forget:

- Pay your membership dues (**only fully paid members may attend**)
- Observe social distancing
- BYO mug if you want tea/coffee
- There will be no supper
- Swap and share has resumed
- ROGI Rewards has resumed
- Bring a basket/box/bag for your purchases
- Return washed seedling pots
- Any questions for Plant Clinic

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Qld arrowroot growing at Tullamore Farm. It is a very hardy clump-forming perennial plant to 2m high. The tubers have a high potassium content; leaves and shoots contain 10% protein. Leaves can also be used for mulch or animal fodder. Read more about our trip to this amazing certified organic farm on p. 8-12.

## Jill's Jottings

The biennial Australasian Permaculture Convergence was held in Redland Bay in April (postponed from 2020). I am so pleased I made the effort to be there – after all, I justified to myself, it was in my backyard, and it could be in NZ or Perth next time (turns out it will be in Adelaide.)

What was so good about the APC? Well ... I got to meet people I'd only read about or whose books I'd read, and had admired from afar ... such as David Holmgren (he's ...like ... the rock star of permaculture!) and his partner Su, and Linda Woodrow (author of 1996's *The Permaculture Home Garden* and last year's 470), and Jane Milburn (author of *Slow Clothing*), and Helen Schwencke (who knows everything about butterflies and has written lots about them), and Dick Copeman (co-wrote a book with Helen about backyard insect diversity), and so many more. We have all these books in the ROGI library, plus more that I bought at the APC – watch out for reviews of them in future newsletters (feel free to borrow and review one yourself ... please).

What else? There were so many highlights, but one that I want to focus on is the presentation given by Morag Gamble. She spoke about how the practice of permaculture can help achieve the 17 Sustainable Development Goals (SDGs) of the U.N. by 2030. The U.N. has defined sustainable development as '*development that meets the needs of the present without compromising the ability of future generations to meet their own needs*'.

The first three SDGs are:

1. End poverty in all its forms everywhere
  2. End hunger, achieve food security and improved nutrition, and promote sustainable agriculture
  3. Ensure healthy lives and promote well-being for all at all ages.
- Big goals! If the principles of permaculture – Earth care, people care, fair share – were applied internationally, these goals and at least eleven of the others would be achieved.

Each one of us can contribute by doing whatever we can in our domain, and encourage others to do the same. As Margaret Mead famously said, '*Never doubt that a small group of thoughtful, committed citizens can change the world; indeed, it's the only thing that ever has.*'

Bill Mollison and David Holmgren conceived the Permaculture notion in the mid-70s and developed it and stuck with it, and it now has many, many thousands of adherents worldwide – changing the world bit by bit. Margaret Mead was right.

Last year, we subsidised 20 ROGI members to do a Permaculture Potager one-day course. This was inspirational, and many of us have taken our food growing to another level as a result. Maybe this is something you would like the opportunity to do. Let us know.

May all your gardening dreams come to fruition.

Jill Nixon, ROGI President



Myself, David Holmgren and Su at the APC in April



## Coming Events

MAY	<b>Thurs 13</b>	<b>ROGI Meeting</b>
	<b>Sun 16</b>	<b>Field Trip</b> (see p. 16)
	<b>Sun 23</b>	<b>Oaklands Street Garden Visit</b> (see p. 16)
JUNE	<b>Sat 5</b>	<b>IndiScapes Environment Community Fair</b> (see p. 17)
	<b>Thurs 10</b>	<b>ROGI Meeting</b>
	<b>Wed 30</b>	<b>Seed Savers Group</b> (see p. 16)

## Membership Information

- Team App** (preferred method of payment)  
Please click here: [https://www.teamapp.com/user\\_session/new?\\_detail=v1](https://www.teamapp.com/user_session/new?_detail=v1)
- Direct Deposit** to BSB 633 000, Account Number 136 137 296  
Bendigo Community Bank Victoria Point  
Bendigo Community Bank Wynnum-Manly  
N.B. Reference: Please include deposit ID: YOUR NAME MEMB
- Cheques** made payable to Redland Organic Growers Inc.  
Pay at meeting or by post to:  
Redland Organic Growers Incorporated  
PO Box 1257, Cleveland. Qld. 4163.

Member Category	Members Renewing For 2021	New member/s joining in...			
		Jan-Mar	Apr-Jun	Jul-Sep	Oct 21-Dec 22
Single	\$30	\$30	\$22.50	\$15	\$37.50
Family*	\$50	\$50	\$37.50	\$25	\$62.50
Pensioner Single**	\$20	\$20	\$15	\$10	\$25
Pensioner Couple**	\$30	\$30	\$22.50	\$15	\$37.50

**Family** - two (2) adults residing at the same address and their children under eighteen (18) years of age.

\*\* Please provide evidence of **pensioner** status to claim discount

## May Meeting

### Epicurious Garden

In 2014, South Bank's Epicurious Garden was set up to educate and inspire the home gardener.

A beautiful garden of seasonal, edible vegetables, fruits and herbs - it is there for visitors to explore and to see what fresh produce looks, feels and smells like.



The produce is harvested by volunteers and horticulturists, and a harvest cart is open 7am-2pm from Tuesdays to Thursday. This produce is free!

How do they keep it looking so good all the time? Gary Entwistle, curator of both South Bank and Roma Street gardens will give us the inside knowledge of Epicurious. Be inspired!

As usual at our meetings, you're welcome to bring your gardening problems to the Plant Clinic and we'll see if someone can help (see page 18 for more details).

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 gardening inputs and more.

You may bring something gardening-related for the 'swap/share' table.

**To ensure that we comply with COVID-19 regulations and our COVID-safe plan, only ROGI members may attend. No visitors until further notice. To find out how to join ROGI, go to the MEMBERSHIP tab on our website, [www.rogi.com.au](http://www.rogi.com.au).**

## Garden Visit - Rhonda Binns

After being rained out the previous weekend, my garden visit and bee transfer went ahead the following Sunday 24 March (it was either then or wait until late May). There were varying opinions re when to transfer/split/move hives, and I was swayed by my husband Peter's enthusiasm, hence the transfer had to be soon!

Members who were able to attend at short notice enjoyed a tour of the garden, with the highlight of the new wicking beds. They saw bananas with bunches, lemons, lemonade, lime, pomegranate, moringa, jaboticaba, achacha, pawpaws, mulberry, and curry leaf trees. Also many sub-tropical spinaches, herbs and flowers, and walked through 'the best room in the house' - my potting shed - with sink, shelving and seedlings, and the worm farm shed.

After a tour of the garden the eagerly awaited bee transfer took place under Gennaro's expert handling. There were lots of questions and answers before it took place, as full concentration was required. It was assumed we had *Tetragonula carbonaria*, until the lid of the old automatic watering system was lifted and we discovered quite a different nest/hive - typical of *Tetragonula hockingsi*, which are usually found further north in Queensland.

They chose their location under the eaves of the house on the E/NE corner, so that's where we made their permanent home. This position will get morning sun and be protected from the hot westerly sun and rain. My husband has taken to 'his' new hobby and is getting really interested in them. We have purchased Tim Heard's book, and I have to confess to checking in on them several times a day too. They are settling in really well, with the obvious house cleaning and 'chucking' rubbish out the front door!

A big thank you to Gennaro for all his expert help and knowledge in the successful transfer. We are in awe of these little busy "beeings".

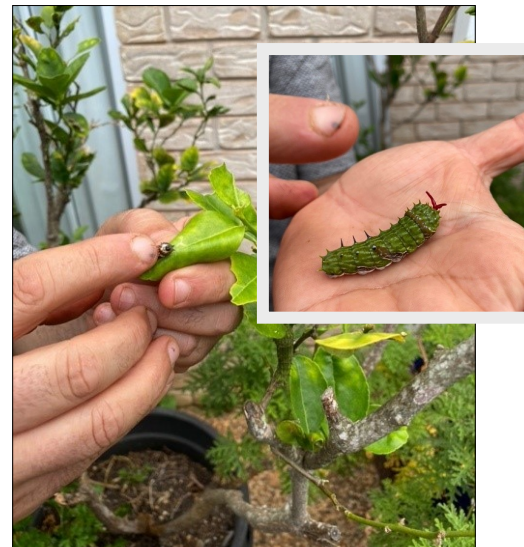
By Rhonda Binns



New potting shed



Worm farm shed



Horned orchard swallowtail caterpillar - often considered a pest as it feeds on citrus leaves. It will turn into a beautiful butterfly, so best to leave it.

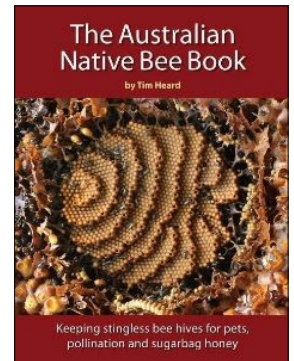


Ginger growing in a shallow pot. It grows sideways, so I'm trialling it in this pot rather than having a deep one that needs more potting mix etc.



## Native Bee Transfer from Water Metre

Gennaro suggests that members who are interested in native bees read *The Australian Native Bee Book* by Tim Heard. He was recently gifted it, and has found it very interesting and perfect for beginners, as well as people who have been splitting hives for years (often the wrong way). This book (as well as many others about bees) is in the ROGI Library, which is located to the left of the stage at our meetings each month - free borrowing for members.



Gennaro explains native bee hive types



*Tetragonula hockingsi* hive entrance in water metre



Water metre lid with separating propolis wall



Stored pollen *T. hockingsi*



Transferring propolis from the water metre entrance to the new hive



Small section of brood *T. hockingsi*



Non-honey contaminated propolis supply for new hive



Brood inside the new hive



Native bee transfer complete!



### New wicking beds at the Binns'

The unveiling (how dramatic!) of my wicking beds (which has been a long term project), finally came to fruition on Saturday 27 February 2021. The two beds are 3m long x 1m wide and 600mm deep. They are divided in half, making four separate wicking beds with the view to 4-crop rotation. They are a good working height, with three x 200mm sleepers high (designed to save my back) made from plantation timber MicroPro, which is treated H4 for inground use and termite resistance, suitable for organic growing. We used the best quality food grade safe 30ml HDPE pond liner that will last at least 10 years. My thinking is that if you're going to go to the effort and expense it's a no brainer to use the best quality materials you can afford, and it usually works out more economical in the long run. Time will tell.....

Inputs included topsoil from previous raised beds, compost, worm castings and wee, activated charcoal, a little dolomite, minerals, and sugar cane mulch. In one bed I planted sprouted mung beans and left the other three to 'settle in' for a few weeks.

Eager to start planting and take advantage of the moon cycle and companion planting, they have now been planted up with lots of seedlings, seeds, herbs and flowers. The beds are very wet with the protracted rain we've been having, and hopefully will drain well. The plants are looking great and very happy! Now I can take advantage of the autumn/winter growing season (the best season in the sub-tropics), and not worry while we are away gallivanting in the caravan!

*By Rhonda Binns*



*Rhonda's new wicking beds made out of three x 200mm sleepers from plantation timber MicroPro - treated H4 for inground use and termite resistance.*



Rhonda still has 2 pieces of pond liner left over from making her wicking beds. It is the best quality and strongest liner for wicking beds. (Cost \$63/m).  
2m x 2.5m - \$50  
4m x 5m - \$140  
See email for her details.



*Visitors to Rhonda's garden in March around the new wicking beds. Plants are powering away.*



# My Pumpkin Growing Success Story

By Garry Bromham

A few years ago a pumpkin vine started growing out of the bottom of our compost bin. My inclination was to pull it out, so it did not take the nutrition from the compost I was making and didn't crawl all over our garden. My wife Sophie had other ideas, however, and after some debate it was allowed free reign. I was hoping for a Queensland Blue as they make the best scones, but when the first fruits appeared it was evident that it was a Jap.

From experience I knew that native bees are not up to the task of pollinating pumpkins, and not wishing to hand pollinate I planted an African blue basil beside it.

It was a bit late in growing the first year, and the fruits were small and a bit immature before the vine died away in winter, forcing us to pick all the pumpkins. What we did not give away was made into soups, cakes, biscuits, and boiled and froze for bubble and squeak some time in the future.

The second year the rain came at the wrong time and all the pumpkins started to split before they were fully ready to pick, forcing us to go through the same ritual as the first year.

This year the vine came back with a vengeance, and we started to cut it back as soon as we saw that it had produced three pumpkins that were doing well. By the time the rains came they were huge, and hardened to the extent that we thought they would not split or rot. Nevertheless, the smaller of the three was laying in a position where water might accumulate, so my wife tried to place a piece of polystyrene under it to keep it out of the water. We knew the risk but took it anyway ... as we had suspected, once we lifted it the stem broke.

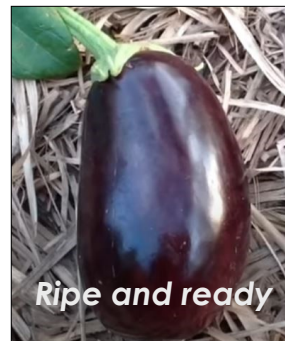
I have no idea at this stage how large the remaining two will be when they are eventually picked, but the smaller one weighed in at 6.22 kg and appears to be ready to eat, despite the stem and vine not dying back yet. The vine grew so vigorously that it completely covered the basil.

From every indication, it will be with us again next year. It just keeps on giving!

*At the time of printing, Garry had picked the remaining two pumpkins from his vine, weighing in at 6.4kg and 6.9kg. With the three fruits they almost got 20kg ... that's a lot of pumpkin scones!*



## When to Harvest your Eggplants



Have you ever wondered when to harvest your eggplants? Ecobotanica's Linda Brennan answers that very question in her excellent YouTube video:

<https://www.youtube.com/watch?v=krBUxenNkec>

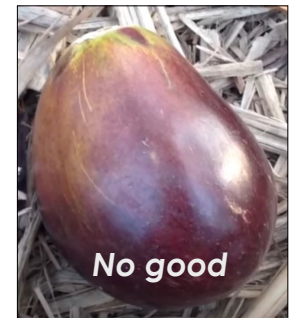
*The first eggplant is perfect to harvest. The skin is glossy, beautiful and firm, and shiny all over.*



*The second eggplant is just past its peak. It's looking a bit dull and there is mite damage on the end. It's starting to lose its colour and the dents on the skin indicate it's not as firm. It can still be used in a casserole or similar.*

*The third eggplant has lost its vigorous, beautiful black colour, and is past its prime.*

*At this stage, it shouldn't be harvested for eating as it's too tough inside. It would turn anybody off eggplant!*





## Field Trip - Tullamore Farm, Kerry

Bill and Carol O'Sullivan purchased 306 acres in the rural locality of Kerry, near Beaudesert in April 2014. Tullamore Farm started out as a bare block of land which was very primitive, with lantana and other weeds, and a lot of work to be done. Their plan was to grow their own fresh organic produce and to become as self sufficient as possible.

Fast forward seven years, and their dream has become reality - they are 98% self sufficient (excepting mushrooms), have organic certification, and employ four people part-time. They not only feed themselves, but have regular customers buying the surplus! Last year they started doing tours and workshops to teach others about growing organic food and self sufficiency. Check out their Facebook page for more details: <https://www.facebook.com/tullamorefarm/>

About 15-20 acres are fenced and farmed; they keep horses and chickens. The farm now has six vegetable garden beds, approximately 450 fruit trees and vines, with over 110 different varieties. To harness water on the sloping block they've created swales so that every drop is utilised. They also have three bores, eight dams



and a creek, as well as rainwater tanks. Solar panels are on the 'to-do- list (which Bill jokingly says has about 400 items on it).

It was so inspirational to see and hear about Bill and Carol's journey to self-sufficiency. If you didn't make it in April to Tullamore Farm, consider joining one of his regular tours ... it is well worth the drive.

*By Ann Roffey. Photos by Ann Roffey, Jill Nixon and Maria Bristol.*



*ROGI members enjoyed visiting Bill and Carol O'Sullivan's organic farm on Sunday 18 and Friday 23 April. Here we are in 'The Hub', Bill's purpose-built area for his large group tours. Both days enjoyed beautiful fine weather and three hours of information about how Bill and Carol have transformed their virgin land to what many of us only dream of ... self-sufficiency!!! For more info, check out their Facebook page, or book into one of his many workshops.*





## Field Trip - Tullamore Farm, Kerry (continued)



Below: The pepino is a small perennial shrub which fruits for eight months of the year. The fruit grows to the size of a mango and tastes similar to rockmelon. Grows well in a container or against a trellis.

To get rid of ANTS, they plant mint and peppermint around the base of fruit trees. Cinnamon sprinkled around the base of trees will get rid of them - then aphids shouldn't be a problem.



Above: Lychee tree that gets fruit the size of golf balls. Aloe vera and comfrey are grown around the base of fruit trees - comfrey is great for the compost (an accelerator), and aloe vera is used for rooting plants. Slice off a 1" piece, make a cut into it, and put the cutting you want to strike into it.



Pumpkin Paddock - named after the 6-year old Jap pumpkin vine growing on the fence. Crops requiring pollination and spread room are grown here. All the raised garden beds and timber structures are made from their own natural timber. The roots of plants are not pulled out as it disturbs the soil, and they also don't aerate - leaving it as natural as possible. The paddock is sited on a hill, and the soil in the beds is angled to take in as much water runoff as possible. Beds around the perimeter grow crops that don't need to be disturbed (e.g. garlic, sweet potato, pumpkin).



One of the five vegie gardens fully enclosed with bird netting to exclude possums, rats, mice, rabbits, birds and bandicoots. Non-pollinated crops (such as beetroot, carrots, celery, lettuce and onions) are grown here. Note the small beds for crop rotation.



Purple sugarcane grows for three years. It has lots of bio-mass, the horses love it (so do the humans!) and it's great for the compost. To propagate, cut it down and stick a shoot in the ground sideways.



## Field Trip - Tullamore Farm, Kerry (continued)



Left: Eco-Naturalure fruit fly bait is sprayed onto timber boards and hung from fruit trees. It is a registered organic fruit fly control bait spray for both male and female flies. For info: <https://greenharvest.com.au/PestControlOrganic/Information/EcoNaturalure.html>

Right: A stocking with blood and bone in it deters possums. It hasn't been changed for a year!



Dragon fruit growing in a pot mounted on a hardwood tree stump. It cascades down, making harvesting fruit much easier. Watered once a week, fed with chook manure pellets/blood and bone twice a year, and pruned once a year (Oct/Nov).



Black spot on pawpaws is controlled by removing the worst affected leaves. A teaspoon of Epsom salts is put around the base (for magnesium), and the trees are sprayed with wettable sulphur (monthly from April to October). For black spot on fruit, soak in water with a bit of organic detergent. Clean off with hands, take inside and let them ripen. They pick the fruit as soon as they start to yellow to discourage wildlife from eating.



Banana skin tea - Place the skins in a glass jar, fill with rain water, turn every day, and after one week sieve. Use banana skins on citrus plants and liquid on seedlings and to drench tomatoes (providing potassium).



Bananas are the most popular fruit in Australia - they don't need pollinating, and once established live infinitely. Bill grows LOADS of them, he is harvesting all the time. He has 120 plants, and only goes down once a fortnight to harvest fruit, desucker, remove bells and excess leaves (only five leaves are left, the rest are used in compost). Peels are used in banana skin tea or placed around the base of fruit trees to repel aphids ... he has a closed loop system (everything is used!) This area gets run-off from the dam, and swales are also used to trap precious water. Right: Another fruit forest. Gardens are made by using the no-dig method: [https://www.rogi.com.au/uploads/rogi\\_no\\_dig\\_gardens.pdf](https://www.rogi.com.au/uploads/rogi_no_dig_gardens.pdf)





## Field Trip - Tullamore Farm, Kerry (continued)



Chooks are an important part of their farm, providing eggs, manure and reducing household waste by eating kitchen scraps.

Right: Wormwood is grown in a pot as a natural wormer for the chooks. Wire is placed over it so it can be eaten without the chooks pulling the roots out; then it re-grows to be eaten again.



Comfrey (right) is a perennial herb that is a useful addition to compost, as it contains silica, iron, nitrogen, magnesium, calcium, and potassium. For more info go to: <http://greenharvest.com.au/Plants/Information/Comfrey.html>



Panama berries (top right) - A fast growing and drought tolerant tree. The middle of all their fruit trees are pruned out so that the tree is kept low and fruit can be accessed easily; this also allows good airflow. They get heaps of the cherry-like fruits, but so do the birds and fruit flies. Bill is willing to use this as a 'sacrificial crop', so long as they leave his mangoes, lychees etc. alone.



The above ground gardens are made using 'hugelkultur', a traditional way of building raised garden beds. They use rotting wood (soft and hard woods), twigs and branches, cover it with compost and then put a layer of soil on top. As you can see, the veges love it!

There are six compost bays, in varying stages of break down. Here they layer banana leaves, horse and chook manure, kitchen scraps, weeds, grass clippings, comfrey leaves, arrowroot, pigeon pea etc. They use a machete to chop up large pieces. It takes about four months to get the end result (pictured mid left) - beautiful, rich compost. 96% of what they fertilise is with their compost.



## Field Trip - Tullamore Farm, Kerry (cont'd)



Turmeric, ginger and potatoes are grown in these food grade buckets all year round. 2-3 potatoes are planted per bucket, cover with soil and compost, and then keep building up as they come up. Wait until they flower or die to harvest (about 100 days). They plant every 4 weeks till middle of September. Food grade buckets are available from bakers/Facebook/Gumtree. Seed potatoes from Greenpatch Organics.



Aibika (right) is a New Guinea vegetable that might be the most prolific producing vege per square metre of ground in the world! They use the lighter leaves in juices and salads, the darker leaves in stir fries and soups. The stems also can be eaten. Tubers and roots are a potato and flour substitute. This plant is only four months old!



Aibika is a short-lived perennial shrub growing 2-3m high. It is a very nutritious vegetable - leaves are high in vitamins A and C and iron, and have 2% protein by dry weight. Can be eaten raw or cooked. Grow in full sun/part shade in fertile soil.



Bill's amazing asparagus grown in a bathtub. He leaves 6-8 stalks for every plant once they are producing, and harvests the rest. This is to strengthen the crown. When he cuts them back to the ground, he removes all prunings and puts it in the compost bay. Thick compost is then added to the bed, and before long those succulent spears are popping up everywhere!

Bill keeps European honey bees, and tries to attract as many native bees as possible to the Farm. This cute little bee hive is made by Alex of Little Bee & Me at Canungra - <https://www.littlebeessecretgarden.com/about>



Freezers (435 and 600 litres) are used to store excess produce so they have access to their own home-grown, organic food all year round. Carol showed us their frozen garlic, which still had that lovely garlicky smell even after a year! Fruit and vegetables are cut to the size they will be cooked. All the containers are labelled and dated; they have a multitude of methodical procedures and systems in place at Tullamore Farm - when to fertilise, prune and plant out. And when to eat!!!





## Growing on your Kitchen Bench

Mung bean sprouts taste so good in a stir fry, but those plastic bags full of sprouts that you buy can be disappointing, as they can often be past their best-by time and smell a little unpleasant when you open them. The solution is to grow your own at home. Of course, there are lots of ways to grow sprouts, but I re-use the one litre tetra boxes that store milk, juice or stock. They also take up little bench space.

When the container is empty, clean it well with hot soapy water and rinse. Keep the screw-on lid. Stand the container on the kitchen bench and unfold the top, then fold-down the corner tags. Cut a *small* section on the corner of these tags. NB: The small cut is to allow water to drain, without losing your beans.

Mung beans can be purchased from the Asian market at Capalaba Central. Make sure they are the whole bean, not split beans. Into the box, measure one-third of a cup of beans and, using a funnel pour them into your tetra pack through the pouring spout.

Cover the beans with water, recap the pouring spout and leave for a couple of hours – put a timer on to remind you - then

drain out by inverting the box into your sink (the water drains through the small holes that you cut). I write the date on the box. Two or three times a day, cover the beans with water and then immediately invert the box to drain. For the first two days you can hear the beans in the box when you are doing this, but by the third day the box is starting to fill with bean sprouts and you cannot hear the seeds moving around as much.

The day you open the box will determine the size and development of the sprout – after a full four days you will have small white bean sprouts, while on day six they will be developing small roots and a leaf or two. I generally open the box on day five, timing it with a meal.

With scissors, cut open the box and you will have the freshest mung bean sprouts. Rinsing them well in water will remove many of the green hulls, some will remain, but these can be eaten. If you are planning to store, use a salad spinner to remove most of the moisture or a clean tea towel to gently pat them dry. Place in an airtight container in the refrigerator and eat within a few days.

By Linda Barrett





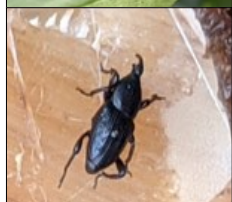
## Using Your Phone as a Garden Tool

There is an app available for smart phones that I have found very helpful as a gardener. It is called Google Lens. I have a Google Pixel 4a phone which has the app built into the camera and photos app by default, but it is available as a free stand-alone app for any Android or IOS phone. Apparently, iPhone users access the app via the Google app.

It uses Artificial Intelligence (AI) to identify the subject of the image and searches for a similar image on the Internet. It isn't perfect, but combined with your human intelligence it is useful when you come across insects etc in the garden. Of course, there are hundreds of thousands of insects in Australia and only around 20%-30% have been named. If the insect hasn't been identified and documented on the internet, the app can't return the proper results. Here are some examples:



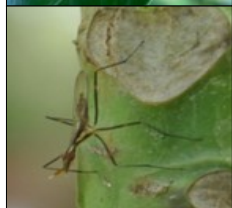
The app took me directly to a PDF article by the NSW Department of Primary Industries on the fruit spotting bug, and so my research began on this significant pest.



Although the app didn't lead me directly to the banana weevil, it did identify it as a weevil. I then did a regular Google search using banana and weevil to discover about the banana weevil that is a common pest in SEQ.



Someone asked on FB what this insect was. The app suggests that it is a Forest Cockroach, but since that is a species found in the USA, obviously that is not correct. However, it is some type of cockroach, but I have been unable to identify the exact species.



I found this bug on my pawpaw. I conclude from the app results this is a stilt bug. While there are many different stilt bugs, I have not been able to identify this particular one specifically. Stilt bugs are sap suckers, so you wouldn't like too many of them on your plants.



The app often gives images of bugs that are found in other countries. Usually there is a 'see more' button, and in this case I found a similar image on the web-site [Brisbaneinsects.com](http://Brisbaneinsects.com). This one is a Band-winged Orange Braconid Wasp = *Disophrys* sp. They lay their eggs in moth caterpillars, so they are good bugs.



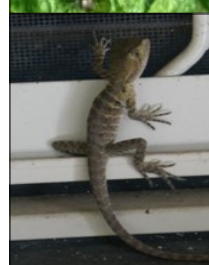
I found this one difficult to identify but I'm pretty sure it is some sort of plant hopper/ leaf hopper which sucks sap and can transfer disease in plants. At one stage the app asked me for feedback, and I said it would be good to have the option to limit the search to Australia.



Someone asked on FB what these eggs on the left are. Using the app, I found the image on the right, which are eggs of the bronze orange shield bug or stink bug. Although the images have a lot of similarities, the eggs on the left are on the leaf of a fig while the stink bugs are often associated with citrus. So, to me it is inconclusive.



I found this bug on the patch we prepared at the Oaklands Street Community Garden. It is a sawfly. They don't seem to be a problem in the veggie garden, but can attack fruit trees and native trees. Not usually anything to worry about unless they are in plague proportions, in which case they can decimate a tree. They can also excrete a substance that is extremely pungent.



Just something different. The app took me straight to an article on the Australian Water Dragon. This one is hanging onto the fly screen of a window under our patio.

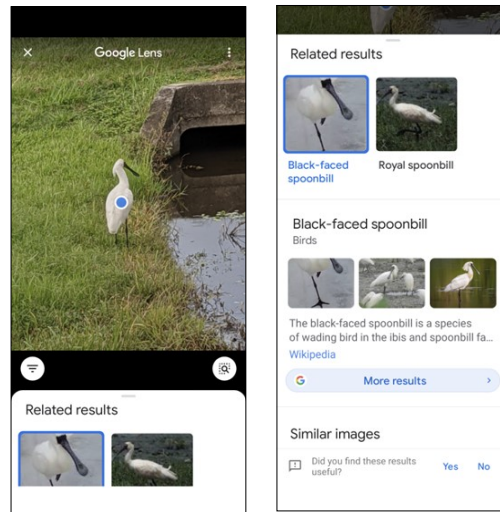


## Using Your Phone as a Garden Tool (continued)

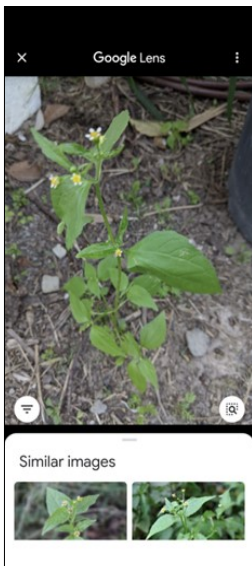
I have not found the app as useful in identifying plants from leaves or diseases like melanose. It is more successful with plants that are in flower. There are other functions of the app such as translating text, reading text (if you have very small writing, I have found the app can read the text aloud), find homework solutions, shopping, dining and places.

### Screenshots of the App in Action

Open the photo in Google Lens and often a dot will pinpoint the subject of the photo and the search will be based on this. On the right are the results.

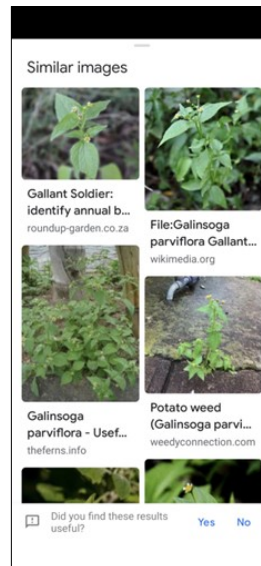


### Weed Identification

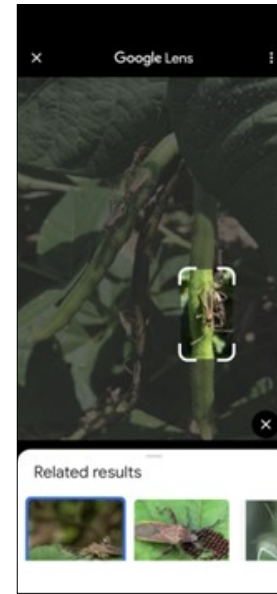


Sometimes the app doesn't pinpoint a localised subject and searches on the overall image.

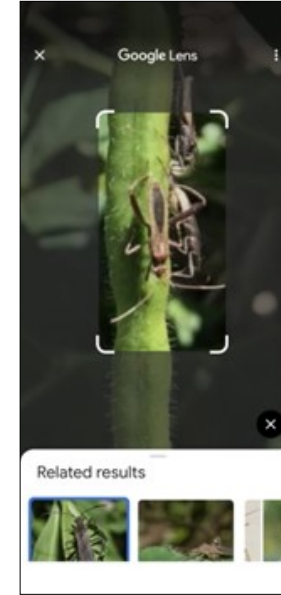
Right: Search results reveal *Galinsoga parviflora*, known by several names around the world including Gallant Soldier, Potato Weed. Note: The problem with common names is that they sometimes apply to different plants. There is another weed often called potato weed that is completely different.



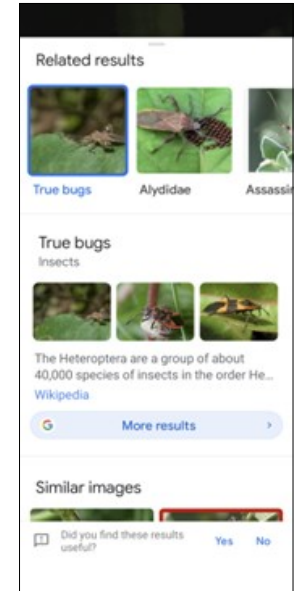
## Steps to Identifying a Bean Bug



It's possible to change the dot to a resizable rectangle to specify to the app a search area of the photo. I tend to use this more often.



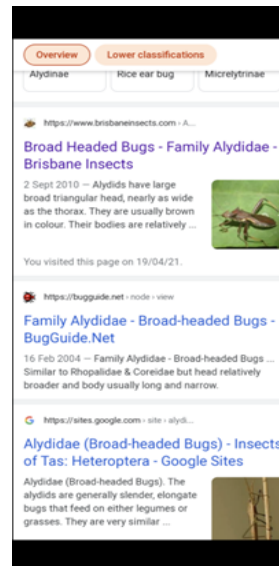
You can zoom in on the image to see the subject more clearly.



In the search results, *Alydidae* looks promising. Touch the More results button.

Left: I prefer to use Australian websites if possible. Here Brisbane Insects is the best option.

Right: A bean bug. It's also helpful to know what plant the bug was found on.



By Greg Lindner



## ROGI Events May-June

### FIELD TRIP

**Epicurious Garden, Southbank**  
**Sunday 16 May—10am to 12pm**

*A guided tour of The Epicurious Garden at South Bank Parklands by curator Gary Entwistle. The garden was designed to educate and inspire the home gardener. It is a productive garden made up of seasonal, edible plant life including fruits, vegetables and herbs. Make your own way in (train is the suggested option). A meeting point will be advised closer to the date.*

### GARDEN VISIT

**Oaklands Street Community Garden**  
**Oaklands Street, Alexandra Hills**  
**Sunday 23 May—2 to 5pm**

*For the last 16 years this has been a great place to meet with like-minded gardeners. We'll be touring the vegetable gardens and fruit trees over this large site. We will also check out the progress of vegetables planted at the recent workshop.*

**To book your spot for the field trip or garden visit please go to TeamApp or email Toni at [tonibowler@hotmail.com](mailto:tonibowler@hotmail.com)**

### SEED SAVERS GROUP

**Linda Brennan's house in Capalaba**  
**Wednesday 30 June—9.30 to 11am**

*All members are welcome to attend. We'll be focussing on **Growing fruit from cuttings**. You'll also take part in seed saving activities, and are invited to bring seeds you'd like to save, swap and share. Please bring brown paper bags or envelopes to take shared seeds home in, as well as a small box to take home your potted cuttings. **Book your spot on TeamApp or ring Linda on 0416 157 470.***

**There is no charge for any of these events.**

## Upcoming Garden Events

### Samford Edible Garden Trail

**Sunday 16 May 2021—9.00am - 3.00pm**

There are nine edible gardens in and around Samford open to the public. All are organic and very different from each other. Each garden has a couple (at least) set tour times; outside of these it's wander at your leisure. Tickets cost \$10 for the first adult and \$5 for subsequent ones. Kids are free, but do need to be ticketed to adhere to Covid regulations.

<https://samfordediblegardentrail.com.au/>

### Logan Eco Action Festival (LEAF)

**Sunday 23 May 2021**

**Griffith University Logan Campus, Meadowbrook**

For more info go to: <https://www.leafevent.com.au/>

### Qld Herb Society Herb Awareness Show

**Sunday 30 May 2021—9.00am - 3.00pm**

**Albion Peace Centre, 102 McDonald Road, Windsor**

- Discover a wide range of medicinal and culinary herbs and plants for sale
- Browse a vast selection of herbal and garden related stalls: preserves, teas, spices, skin care, bush foods, craft, gardening and more
- Relax & Revive with home-baked, delicious, herb inspired food at Café Sage.
- Free demonstrations and talks by special guests and knowledgeable Herb Members. Check in closer to the date for a detailed timetable.
- FREE ENTRY. ATM on site.

Go to <https://www.facebook.com/qldherbsociety> for the latest details as they come to hand.



# IndigiScapes Environment Community Fair

## WE NEED YOUR HELP!!!

ROGI is holding a stall at the IndigiScapes Environment Community Fair on **June 5** (also World Environment Day). We will be giving out lots of information about organic gardening and related issues, selling seeds, and helping children make and take home newspaper pots with seeds in them.

Please consider coming along on the day for an hour or two to help. The fair runs from **9am to 2pm**, and we need people to set up, staff the stalls and pack up afterwards.

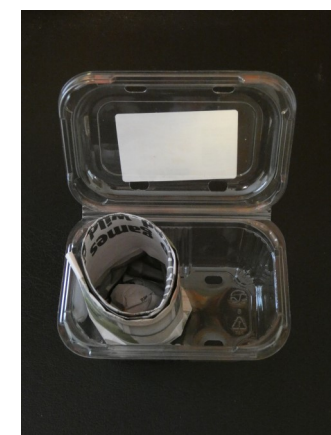
We also need volunteers to pot up box gardens (see below) with herbs, vegetables and flowers so they can be raffled. The cost is ROGI's, all we would like you to do is plant up the box and look after it until the day. Potting mix can be collected from Jill or Ruth. Boxes may be planted up as: Asian greens or herbs, multicultural herbs/greens, Mediterranean herbs, tea-making herbs, edible flowers, salad greens, or non-lettuce salad plants.

**To volunteer to help on the day or do a box garden, please call Jill Nixon or Ruth Bolomey ASAP (phone numbers in accompanying email).**



## WE NEED YOUR PUNNETS!

After making a pot out of newspaper, children sow a seed into it and take it home in a punnet for safe-keeping. **Please bring along to the next meeting 200g, 250g and 500g cherry tomato or strawberry punnets for our activity.**





## Meeting Information

Please consider contributing to any of these at various times:

### ROGI REWARDS:

**Good quality** plants and other garden-related items brought along by members. Everyone who attends the meeting 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 – seedlings, eggs, honey, 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.

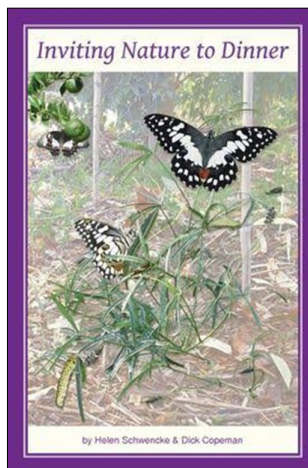
### FREE SWAP/SHARE/GIVE-AWAY:

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

### PLANT CLINIC:

Bring along your plant problems—insect/plant/weed (as many parts as you can - fruit, leaf, root) in a sealed plastic bag. Fill in the form on the Plant Clinic table (located just inside the door to the main hall) before the meeting starts. Someone will have a look and may be able to answer your questions. Any solutions will be given to you on the night and published in the newsletter. *Please be aware that, although we do our best, there may not be anyone present who can solve your problem or identify your plant, especially if it is not related to organic gardening.*

## Book Review



### Inviting Nature to Dinner by Helen Schwencke and Dick Copeman

In 1962, Rachel Carson wrote *Silent Spring*, which woke up the world to the assault on nature ... and the result was that DDT was banned. And yet, Nature is still in crisis. We humans are clearing habitat, changing the climate, poisoning creatures indiscriminately with chemicals and, accidentally or intentionally, moving them out of their native habitat causing some to become invasive species that threaten others (such as the

cane toad and the white cabbage butterfly).

You are not powerless to challenge these global trends. This book, written by local Brisbanites, shows how, by starting in your own garden, you can begin to make a difference.

By planting native host plants, you can support healthy populations of insects and other creatures that will support the whole complex web of life. You will also help protect your plants from the very small percentage of insects that can adversely affect them. An added bonus is that some of these native host plants are also edible for us.

This version is a preview version designed to start a discussion. Helen and Dick want your considered feedback – they tell you how to go about this in the book. ROGI has two copies, so please borrow one - read, consider and comment - and then pass it on to someone else.

*Reviewed by Jill Nixon*

We welcome reviews from readers of ROGI library books you've read. Please tell the newsletter editor or our librarian that you are doing a review, and email it to [info@rogi.com.au](mailto:info@rogi.com.au).



## Used Pots Needed

Please **return seedling pots (that have been washed)** to the plant table so that they can be reused, especially the 4-cell ones like these:



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

*Bigger pots, such as those you get through ROGI Rewards can be put on the swap/share/giveaway table in the foyer.*



*Echinacea is a herbaceous perennial from the daisy family that flowers in spring and summer. Commonly called coneflower, it is native to North America. Echinacea likes well-drained soil and is fairly drought tolerant. Grow in full sun. A wonderful plant for bees, butterflies and birds. Seeds now available in the ROGI Seed Bank.*

**Please Note:** 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.

## Seed Sowing Guide

### May

Artichoke; Jerusalem Artichoke  
Asparagus  
Bean: Broad, French  
Beetroot  
Broccoli  
Cabbage  
Capsicum/Chilli  
Cauliflower  
Carrot  
Celery  
Chicory  
Endive  
Florence Fennel  
Kohlrabi  
Leeks  
Lettuce  
Onions/Garlic  
Parsnip  
Peas  
Potatoes  
Radish  
Silverbeet  
Spinach, Other Spinach: Brazilian, Egyptian, Warrigal, Kangkong  
Swede  
Sweet Potato  
Tomato  
Turnip

### June

Artichoke; Jerusalem Artichoke  
Asparagus  
Bean: Broad, French  
Beetroot  
Broccoli  
Cabbage  
Capsicum/Chilli  
Cauliflower  
Carrot  
Celery  
Chicory  
Endive  
Florence Fennel  
Kohlrabi  
Leeks  
Lettuce  
Onions/Garlic  
Parsnip  
Peas  
Potatoes  
Radish  
Silverbeet  
Spinach, Other Spinach: Brazilian, Warrigal  
Swede  
Sweet Potato  
Tomato  
Turnip

For a list of seed bank stock, please go to the ROGI website [www.rogi.com.au](http://www.rogi.com.au) and click on the RESOURCES tab.

Please keep in mind these are only guides. Micro climates and weather conditions may mean that certain seeds may be sown before/after the recommended times. **ROGI Seed Bank is available at all ROGI meetings and Garden Visits. \$1/pack members, \$2 non-members.**



## MANAGEMENT COMMITTEE

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V. PRESIDENT	Jan Haughton	<a href="mailto:president@rogi.com.au">president@rogi.com.au</a>
SECRETARY	Lisa Harsley	<a href="mailto:secretary@rogi.com.au">secretary@rogi.com.au</a>
TREASURER	Lara Brits	<a href="mailto:treasurer@rogi.com.au">treasurer@rogi.com.au</a>
COMMITTEE MEMBERS	Rhonda Binns, Toni Bowler Leisa Fien, Terry Sullavan	

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SEED BANK	Seed Savers Grp	<a href="mailto:seeds@rogi.com.au">seeds@rogi.com.au</a>
TECH DESK	Terry Sullavan, Erin Houselander	
WEBSITE	Pal Juvancz	<a href="mailto:pal@pcpals.com.au">pal@pcpals.com.au</a>

## FOR SALE

Two Down Under folding camp chairs with carry case, cup holder and a removable pillow.  
\$40 for both.

Will sell separately.

Ideal for camping, the beach, park or garden visits!

Garry's details are in the email accompanying this newsletter.



[info@rogi.com.au](mailto:info@rogi.com.au) [www.rogi.com.au](http://www.rogi.com.au)  
PO Box 1257, Cleveland 4163  
[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 & Friday 9 - noon, Sunday 2- 5pm. Oaklands Street, Alexandra Hills. 0408 259 445

## 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](mailto:info@rogi.com.au)

The June newsletter deadline is **27 MAY 2021**

The views expressed in ROGI News and at ROGI meetings are those of the editors and submitters, and guest speakers, not necessarily those of Redland Organic Growers Inc.