

Next meeting: Thursday 11 May 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:

- **\$2-00 entry all members**
- **\$5-00 entry visitors**
- 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](http://www.rogi.com.au)  
ROGI Email: [info@rogi.com.au](mailto:info@rogi.com.au)



Yellow dragon fruit and spent flower at Jill and Ian's. It is very prickly, even the fruit are covered in long sharp spines. More about their garden pages 3-6.

## May Meeting

### Learn about Neutrog Organic Garden Products

What do *Rooster Booster*, *Cock'n'Bull* and *Whoflungdung* garden products have in common? Well, they're just a few of the "creatively named" products made by Neutrog, one of Australia's largest organic fertiliser manufacturers. Their products are for both home and commercial gardeners.

Our May meeting will welcome Brian Klepzig, Neutrog's Qld representative, and you won't want to miss the wealth of gardening information he has.



Brian will tell us about his company's passion for bringing soil to life, by investing in the science to create ground-breaking products that are nutrient-rich and biologically diverse.

He'll also share the journey of how a small, family-owned business's growth in South Australia grew into a force to be reckoned with across the country in just over three decades.

We'll also hear from a ROGI member about what is happening in their garden. Bring along your questions for Plant Clinic and we'll see if someone can help.

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

**All ROGI Members - \$2-00 entry, Visitors welcome - \$5-00 entry**  
**Please bring finger food (preferably home-made)**  
**to share for supper. Free tea and coffee.**

## ROGI Events



**Thursday 18 May**

**SEED SAVERS MEETING - 7pm to 8.30pm**

**Linda's house - 8 Silverash Court, Capalaba**

*The topic is: Do seeds need to be pre-soaked?*

*Are you doing your seeds and their growing potential a favour by soaking before sowing? We'll look at whether some or all seeds benefit from soaking in water before planting. Do some seeds need hot water soaking? Which seeds really dislike soaking and why? What do we soak them in? How long for? How do you plant wet seeds? We will also be saving and sowing for ROGI.*

*Bring: BYO cup for supper, a small plate of food to share, a container to take seed punnets home in, and non hybrid seeds to share and save.*

**Please scan using the QR code above to book your free Seed Savers spot OR book using this link:**

<https://events.humanitix.com/rogi-seedsavers-18th-may-2023>

**Sunday 21 May - 2pm**

**GARDEN VISIT - Luisa Aguiar, Chandler**

*This beautiful garden is a sprawling oasis of edibles, a succulent garden and anything that took Luisa and husband Felix's fancy. In the last 20 years, Luisa has continued Felix's dream and enjoys seeing the fruit and vegetables the garden produces.*

*Coming from Goa and wanting to cook food they knew, Felix looked for the Asian fruit and veg plants and came across others he wanted to try. 45 years ago, Asian food was not common. The soil is hard and clay like. A mowing guy has been dropping grass to the property for over 30 years, although you wouldn't know to look at it. There is no watering system, everything is done by hand held hose.*

**This event is free for ROGI members however, it is ticketed and numbers are limited. Book your ticket through TeamApp, OR email [events@rogi.com.au](mailto:events@rogi.com.au). Contact: Romana on 0430 227 876.**



## Garden Visit - Jill & Ian Nixon, Birkdale

ROGI members who visited our garden on the 19th March were requested to give us some feedback. I asked for "... anything that really struck you (positive or 'room for improvement'), any ideas that you may take home and implement yourself". So this is a combination of contributions from **Geoff, Cheryl, Charlene, Linda, Rose, Michael, Elvira, Heather and Garry**, with extras (in italics) from Ian and myself. I confess we got so involved with everyone looking and asking questions, we totally forgot to take photos. So a couple came back four weeks later for a photo shoot - the garden had changed a lot in that time!

It was March in the middle of the heat. We were greeted by Jill with icy water and lemon myrtle cordial to drink, and gorgeous finger limes to cool down and beat the heat, whilst we chatted in the shade. We also tasted the just-ripening Fremont and Imperial mandarins – very different in appearance and flavour. No-one wanted tea or coffee – far too hot. The dwarf Ducasse bananas were looking promising, but were not ready to taste yet (*exactly one month later they ripened rapidly!*)



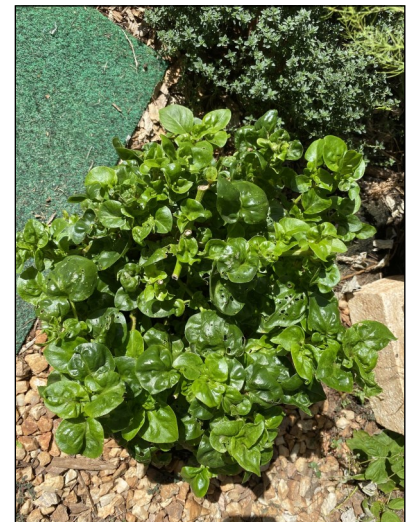
Left: Michael using repurposed wooden walking stick to lower branches to reach ripe Fremont mandarins.  
Right: Imperial (left) and Fremont (right) mandarins.

Jill and Ian kept everybody entertained with their enthusiasm, knowledge and ideas, and cuttings to share. The variegated 'mother of herbs' *Plectranthus amboinicus* (right) attracted interest.

It was really interesting to see what, and how much, can be incorporated into a small garden area (*land size is 749m<sup>2</sup>*). There are little enclosures everywhere, shade structures, garden beds old and new, a fabulous chook run, watering systems (*19,000 litres in five tanks with three pumps*), and much more. They seem to have used every bit of space available.

The chook run has expanded over the years, and now includes some of the neighbour's yard as well. Of particular interest is the use of technology to lock them away for the night without having to be on-site. (*Automatic door closers on an adjustable timer.*) Jill grows cobbler's pegs *Bidens Pilosa* (mid right) in a pot (on purpose!), as chooks love it. It's good for us as well, apparently. Chooks also love the Brazilian spinach *Alternanthera sissoo*, (*below right*) which is also good for us.

We noted the extensive use of living mulch, mostly alyssum, that protects the soil surface over summer, also attracting bees and other beneficial insects. Easy to pull out, too. Several bird





## Garden Visit - Jill & Ian Nixon, Birkdale *(continued)*

baths of different sizes and heights, and lots of flowering shrubs and trees (both native and exotic), keep birds and other beneficial creatures on site – they are all part of the pest control system.



The front verge has a cinnamon tree and a garden that provides passers-by with flowers and herbs. They even grew lettuces in this space for the hungry hordes, when others were using cabbage on their burgers. There is an old filing cabinet for neighbours to donate vegetable scraps for their many compost bins, about which they are very passionate. Ian demonstrated turning the compost in one of the seven bins using a compost screw. He also took the temperature using a very long thermometer – it was 58 degrees.

Neighbours know to pop in before they take anything to the tip – it could be repurposed in the pursuit of sustainability: some of the mint is growing in two laundry tubs from Mandy and Dee, Peter drops off all his lawn clippings.

*(From Linda Watts):* Jill talked us through her tips to beat the cabbage white butterfly. My favourite, which I can't wait to try is using sage, spring onions and mint as companion plants in pots around brassicas, ensuring that they sit higher than the brassica plant you are trying to protect. *(See more about this - when I enlarge the article and post it on the Resources page on the ROGI website).*



Above left: Cinnamon tree on footpath.

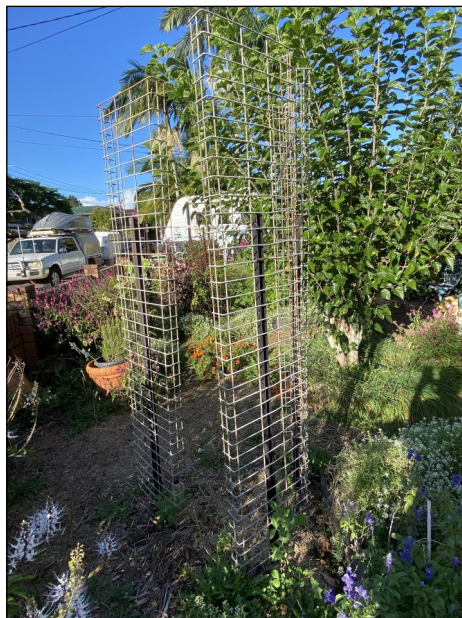
Right: A compost screw is used to add air to the composting process.



## Garden Visit - Jill & Ian Nixon, Birkdale *(continued)*

Ian explained to us the process of building up the soil structure in the front yard, using compost and mulch as well as 'chop and drop' of spent crops; and the importance of selecting the right sized sugar cane mulch to benefit the garden. Recently a neighbour had to remove a huge tree and donated the wood chips – wood provides food for fungi, which decomposes plant material such as branches, twigs and leaves.

*(From Linda Watts):* It was great to see and hear someone else's journey. It can also save newer growers some time and quite a bit of frustration learning from others. Thank you Jill and Ian.



Above left: Ian demonstrates how the live rat trap works to Michael.

Above right: Reo bar mesh for trellis. Strong enough to support heavier crops and easy to relocate around the garden as needed. A hand fits easily through the 150mm spaces. Climbing frames allow them to fit more into a fairly small area.

Left: Rhonda and Michael inspect the red dragon fruit.

## Lemon Myrtle Cordial (concentrate)

1 cup of combined lime/lemon juice or just lemon juice  
3 cups water  
2 cups white caster sugar  
3 level tablespoons citric acid  
Zest of one lemon *(optional)*  
Lemon verbena leaves *(optional)*  
2 cups or more lemon myrtle leaves, young and freshly picked

- Wash all fruit and leaves before beginning.
- Mix all the ingredients in a large saucepan, except lemon myrtle leaves. Bring to boil, then simmer for 3 minutes.
- Remove from heat, allow to become warm. Add lemon myrtle leaves and steep for 3 minutes. If you leave them for too long, they become bitter.
- Remove the leaves, let the cordial cool and pour into a perfectly clean bottle and store in the fridge.

*If keeping for longer than a week, freeze in ice cube trays (small silicone moulds are better), and then store in bags or plastic containers in the freezer so they are always ready to use.*

*To serve - dilute with water and garnish with a sprig of mint or a tiny fresh lemon myrtle leaf.*

## ELDERFLOWER CORDIAL

1kg white sugar  
1.5 litres/6 cups boiling water  
4 medium lemons/limes or  
a combination, washed  
30 or so large elderflower heads,  
*shake to remove any insects*  
55g citric acid (*cooking aisle, supermarket*)



- Place the sugar into a large saucepan/stockpot.
- Pour the boiling water over and stir until all the sugar has dissolved. Leave to cool.
- Collect the elderflowers while the sun is shining on them (*I use a laundry basket*).
- Grate rind of some of the lemons/limes with a fine grater, add to the sugar water.
- Slice the citrus thickly. Squeeze them and add to the water. Add the citric acid and stir, then finally add the flower heads to the water and stir again.
- Cover with a lid and steep for 48 hours. Occasionally push down with a potato masher.
- Strain through clean fine muslin cloth/old tea towel into a clean bowl or large jug.
- Using a funnel, fill sterilised bottles. Seal and store in a cool, dark place for a few weeks.
- To store for longer, freeze in plastic bottles or fill silicone muffin cases and freeze them. One 'cube' is good for a full glass of diluted cordial.

### TIPS

**Pick Only When you Have Time:** The best cordial is made from freshly picked flowers. If you are delayed, your cordial won't be a disaster, but you will lose some of the scent.

**Dry Flowers Only:** Only pick your flowers on a dry day and from late morning to make sure they are not soggy with dew.

**Newly Opened are Best:** the flowers should be just opened, and don't worry if some tiny buds are still closed; these young flowers will have the most scent and therefore give more flavour to your cordial. Make sure there are no brown or dead flowers. If so, discard the brown flowers. I use kitchen scissors to trim the flowers and cut away most green stems.

**Sunshine Means Perfume** The warmth of sunshine on young elderflowers makes them heady with perfume.

**Clean is Best:** Bottle only into sterilised jars and bottles. More than likely you will not want to drink all the cordial at once; super-clean bottles mean you will be able to keep the cordial in the fridge for a couple of weeks.

**Keep for Longer** To keep your cordial for several weeks, freeze it as soon as it is made.

a) Pour the cordial into **clean** plastic bottles. Leave a couple of centimetres at the top before screwing a cap on to allow for expansion in freezing.

b) If you intend using the cordial in recipes, freeze in ice-cube trays or ¼ or ½ cup silicone moulds - a great way to portion-control. Unmould the blocks into storage containers to store in the freezer.

### TO STERILISE GLASS BOTTLES

#1 *Fill the bottles to within 4 cm, lightly close the tops; if you are using swing tops, close fully. Place a folded tea towel/metal or wooden trivet into the bottom of a very tall stock pot or saucepan deep enough for the bottle to be submerged. Place the bottles in the pan, cover with warm (not hot) water, and slowly bring to a gentle simmer (90 °C) and maintain this temperature for at least 20 minutes. Remove from the heat and leave the bottles in the water for a further 10 minutes, then remove from the water, tighten the tops and dry the bottles. Store in a cool place.*

#2 *Wash bottles thoroughly. Lay them on their sides in a baking tray in a cold oven. Turn on the oven to 150°C. Heat the bottles for at least ten minutes after oven reaches temperature, then turn it off and allow bottles to cool. Pour cordial into cooled bottles.*



## Thirty a Day Keeps the Doctor Away

At the ROGI meeting in March, we had a fabulous talk by Leonie Shanahan. I was particularly impressed with her discussion about the importance of eating foods from as many different sources as you can each day. I know that Jill Nixon is a big advocate of this, so it's not the first time I had heard the concept, however this time it struck a nerve.

Like many of us, I had a less than stellar year last year from a health perspective. I managed to break a few bones, get Covid and assorted other health problems. And sadly, I found that I don't bounce back as quickly as I did when I was 20 (the last time I managed to break any bones!)

My naturopath has achieved miracles with some of my health issues, and was reasonably happy with my diet - but I certainly wasn't eating nutrients from 30 different sources each day!

I was curious enough to give it a try. I had nothing to lose except time, and I must admit that it does take up a lot more time, in both preparation and eating! I also must confess that I haven't yet managed to reach 30 different sources a day! This is partly because I'm full, so much less snacking!

So, what do I eat, and how? I've found the easiest way is to make a huge salad (see photo). I add, in no particular order: grated carrots, grated beetroot, red and green lettuce, sweet potato leaves, cranberry hibiscus leaves, kale, rocket, capsicum, tomatoes, parsley, cucumber, sorrel, avocado, green pear, spinach, grilled chicken and dianthus flowers. And anything else that takes my fancy as I wander around my garden!

I dress the salad with an Asian style dressing of lime juice, fish sauce and sesame oil. It's certainly very colourful, so it contains lots of different anthocyanins (code for antioxidants), which are supposed to be good for us.

I wasn't expecting any miracles. I'm not sure what I was expecting, but was stunned when I awoke on the fourth day to find the pain in my left knee almost completely gone!

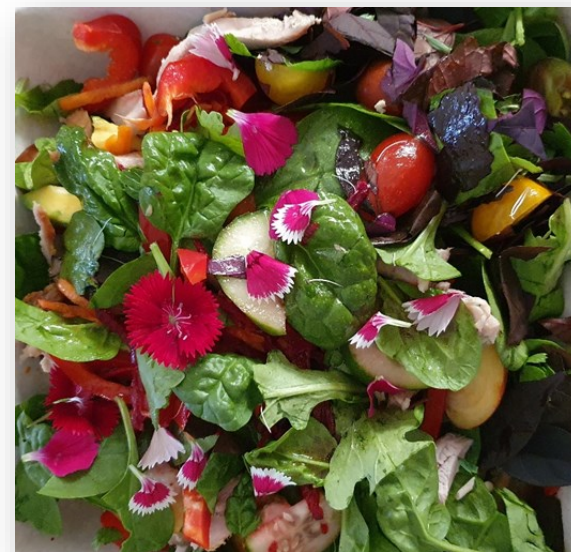
My doctor had told me this could only be achieved through surgery! The bonus is that this lack of pain has continued - only coming back (in a much milder form), when I push myself too hard in the garden!

I'm reminded very much of the quote by Hippocrates, the father of modern medicine who said, "*Let food be thy medicine and medicine be thy food*". This quote, although thousands of years old, lets us know the importance of healthy eating, and how the nutrients in various foods have healing properties.

I would love to know if anyone else was inspired enough by Leonie's talk to try and increase the number of food sources in their diet? If so, I'd love to hear if you've noticed any great changes.

As a final point: In the last newsletter there was an article about getting the most out of ROGI. This included attending meetings and open gardens, and listening to great speakers. But I think the most important point was left out - and that is *implementing*, or at least trying out some of the different ideas and techniques that are introduced by the speakers! I know that by trialing the changes suggested by Leonie, I've gained some considerable benefits to my health, and hopefully avoided major surgery!

By Rohanne Young  
*The Delectable Garden*



## Leading the Change - Community Composting at Oaklands Street Community Gardens!

By Terry Sullavan

*You might recall seeing an article over a coffee in ROGI News or the Redland City Bulletin earlier this year about our community composting program. OSCG is leading the change with support from new café Citron at Wellington Point. So-called food waste is composted, and re-used to grow food right here in the Redlands!*

### Community garden drives the change!

This is a first for community composting in Redlands. Our call for volunteers netted four hearty souls to help with this community lead initiative! My heartfelt thanks to every one of them - Karen, Russell, Bill and Terry. This means one average trip every fortnight. Awesome, many hands do make light work!

The Cafes -

Wellington Point – *Citron café*

Bulimba - *Monocle* or *Darvella patisserie*

Woolloongabba - *Paw Paw café*

### A modern solution to a modern issue. Fast Forward to April 2023...

1.5 tonnes of coffee have been diverted from landfill for composting since January. By four amazing volunteers who give their time and vehicles to make it happen.

So what happens to it? In the early days we just layered it in the large composting bays at Oaklands Street with a lot of fresh garden waste. Smaller amounts were put through the tumbler as experiments with other materials.

C:N ratio of coffee is 20:1, slightly oily, with a pH of about 5. Coffee is sterilised when heated and poured, it is a fine powder which doesn't really change appearance when composted. It also doesn't contain weeds.

Coffee grounds may be composted alone in a tumble composter if it is turned well at least three times a week. It will heat up slightly,

*Doing the Grounds Rounds - Karen, Terry, Bill and Russell create community composting in the Redlands!*



gain in pH and stabilise at 7 in about a week. The aroma is unmistakable - it will smell sour if it needs more oxygen, and become stable enough to use in about two weeks. Regular turning is a must, the powder-iferous nature of the stuff lends itself to rapid degradation, which requires oxygen to ferment - the more the better really. Re-seed fresh compost from the last batch.

While we're on details, the nitrogen from the coffee is not in the form found in animal manures or urea. There is no jump in pH such as seen in the decomposition of say, chook poo when ammonia burns your lettuce. This makes it much safer to apply directly to soil, just avoid applying large clods to small plants. Fruit trees should be fine, and you will see an increase in soil biology. I'm treating sick avocado and jackfruit trees at the moment. It seems to repel slugs, and I suspect it can be used as a fast organic soil fumigant.

If you'd like to talk coffee or community composting, please ask someone from Oaklands Street at ROGI, or just turn up to the Gardens behind ALDI with your questions during normal garden open hours: Wednesday and Friday 9am-12pm, Sunday 2-5pm.

**Please show your support for this grassroots sustainability initiative! Comment on FB or ask your local councillor what's planned for your division.**



## Be prepared, be empowered.

### Get growing - organically, of course

Further to my last article, (where I strongly encourage people to take control of their food security and get growing NOW), I have compiled an extensive list of edibles - possibly including new varieties unknown to many of you. The most important thing is to just grow as much food as possible. Every inch of soil is an opportunity to increase your food supply.

This list includes my favourite fruiting plants, mostly trees, to grow. Some of them will take years to fruit, so bear that in mind. If you are thinking you don't have space for fruit trees, smaller varieties are achieved by growing trees on dwarf grafts, pruning to keep smaller, espaliered, or growing in large pots.

With most rain falling in summer in the subtropics, it is a good time to get trees planted as the rain will settle them in. Check growing conditions and growth habits of trees before ordering, and make sure you have an appropriate space. Trees don't like 'wet feet', so make sure there is good drainage. Before and after planting, give tree a good water of seaweed and then add mulch - 6cm of wood chips or hay mulch around the tree, but not to the trunk.



Trees like *Acerola cherry*, *Grumichama* and *Jaboticaba* have the bonus of fruiting several times a year, or have a long fruiting season that provides a continuous source of fruit. Many of the fruit trees have several varieties, you need to do some research into the best match for your taste buds.

COMMON FRUIT TREES: Avocado, Banana, Blueberry, Citrus – cumquats, lemons, lime, mandarin, grapefruit, oranges, lemonade,

and Kaffir lime (leaves), Fig, Mango, Mulberry – black, red and white varieties, Passionfruit vine, Pawpaw, and Raspberry (good to grow in a pot to contain).

13 LESSER-KNOWN FRUIT TREES FOR OUR CLIMATE: Many of these have fascinating fruit habits, like growing fruit on the trunk of the tree. Some of these trees have several common names - for those plants I have included their botanical name to avoid confusion. All are hardy trees.

1. Acerola cherry aka Barbados cherry  
*Malpighia emarginata* (very high in Vit C)
2. Brazilian cherry *Eugenia uniflora*
3. Cedar bay cherry  
*Eugenia reinwardtiana*
4. Dragon fruit (climber)
5. Grumichama *Eugenia brasiliensis*,
6. Jackfruit - high in protein
7. Jaboticaba *Plinia cauliflora*,
8. Malabar chestnut tree
9. Monstera deliciosa plant (referred to as the fruit salad plant)
10. Panama berry tree *Muntingia calabura* (kids love the sweet caramel tasting fruit)
11. Sapote - black or white
12. Star fruit *Carambola*
13. Soursop



## Fruit Trees (continued)

This list should give you plenty of homework and incentive to start growing your own, and it is not difficult. There are many other fruit trees you can grow on your land.

NATIVES: There is so much to learn about native and bushfood plants - they are edible and medicinal, and can often be used to cook in, and used in wildcraft. Here are a small sample of some:

- Finger limes
- Macadamia nut tree
- Midyim berry (low growing)
- Myrtle trees – lemon, cinnamon, or aniseed (use the leaves)
- Native hibiscus
- Native raspberry
- Native rosella
- Peanut tree *Sterculia quadrifida* (eat the seeds)
- Wax Jambu - Rose apple *Syzygium javanicum* (and my absolute favourite. Often people grow these and don't realise they are edible - so delicious and crunchy. Fast grower).

Remember to share your excess with neighbours, friends, community, and those in need. Also preserve, bottle, sauce, dehydrate and barter.

Leonie Shanahan [www.LeonieShanahan.com.au](http://www.LeonieShanahan.com.au)

Author of:

*Eat Your Garden - Organic Gardening for home and schools;*

*Lyme disease Sucks;*

*Elevate your Energy.*



## ROGI'S SIGNATURE TEA RECIPE

Lemon myrtle leaves - torn

Lemongrass - shredded

Lemon balm leaves (optional)

Lemon verbena leaves (opt'l)

Ginger - small pieces or grated

- Place ingredients in teapot. Add boiling water and steep for about five minutes. If left for too long it can become bitter.
- Strain into cups.
- Add honey if desired.



## Growing Davidson Plums

I have several fruit trees in my garden, but the one that I value the most is my Davidson plum tree. This wasn't always the case!

When I first planted the tree, I knew nothing about Davidson plums. I picked it up as a mark-down because it had been in the nursery a while, and had lost its label. I planted it in the garden and watched it grow. After two years, it didn't provide any fruit. After three years, it still didn't provide any fruit. At five years I decided I had a dud!!

All the internet sites said they fruit at two-three years! I didn't know that there were three different varieties of Davidson plum, and that I had been lucky enough to score *Davidsonia pruriens*. I say lucky, because this species has the largest fruit (almost double in size to other varieties). And, it is not susceptible to fruit fly attack, which *Davidsonia jerseyana* can be.



The tree takes up minimum real estate, as it is very slender. And now, after eight years it is giving me a bountiful supply of fruit (see photo left).

If you haven't heard of Davidson plum, it is a bush tucker food that is native to Northern NSW and Queensland. It prefers a tropical to sub-tropical environment. The fruit is sour. Like, REALLY sour!

Apparently, indigenous folk used to eat them raw, but they're way too sour for me. However, it makes the most amazing jam!

The fruit is round and dark purple, resembling the common plum. However, that is where the resemblance ends! Due partly to its colour the fruit has amazing levels of antioxidants. Higher even than blueberries. The leaves are large, around 80cm in length, and they fall off quickly - leaving a bare trunk with a small canopy

of leaves at the top (see photo right).

My Davidson plum bears its fruit on long slender shoots or twigs. They look sooo fragile, I'm never convinced that it's going to be able to hold on to the 8-10+ fruit until they ripen. Because the tree is now so tall, I have to wait until the fruit drops to the ground to harvest it! Although I've read that flying foxes and rats can be a nuisance, so far I haven't had any problems with either. I gather up the fruit as it drops and, when I have enough, I make jam. This year I am also making Davidson plum gin!



Davidson plums are slowly becoming recognised as the amazing bush tucker that they are. You will now find them on the menu at high end restaurants in various sauces. If you want a real treat, try the Davidson plum chocolate brownie at Indigiscapes.

So, if you want a fruit tree but don't have a lot of space, I highly recommend Davidson plum. You can purchase quite advanced seedlings from the nursery at Indigiscapes, although I believe they are the *Jerseyana* variety.

If anyone is interested, I'm happy to sow some of the seeds when I make my jam. The seeds strike reasonably easily, and I have two offspring growing in pots that have reached about a metre. Just remember you'll be waiting five years for fruit!!

By Rohanne Young  
*The Delectable Garden*

## Upcoming Events



**WYNNUM MANLY**  
COMMUNITY GARDENS GROUP INC

### BETHANIA STREET COMMUNITY GARDEN

#### Introduction to Permaculture in Suburbia

**Sunday 7 May, 10.00am -12.00pm & 12.30pm – 2.30pm**

**Cost: Free - Bookings necessary**

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

*(Participants to attend both sessions and bring their own refreshments for lunch).*

Permaculture is the conscious design and maintenance of productive ecosystems which have diversity, stability, and resilience. Learn about its foundations and ethics and how these can be applied in an urban setting. Renowned presenter, Michael Wardle will use the community garden as a demonstration, and explain how permaculture can be incorporated into our communities, homes and lives.

### Harvest Share

**Sunday 28th May, 2:30pm - 4:00pm**

**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.

### SAMFORD EDIBLE GARDEN TRAIL

**Saturday 20 & Sunday 21 May, 10.00am -12.00pm**

**Adults weekend ticket = \$20 (inc. GST)**

**Adults concession weekend ticket = \$15 (inc. GST)**

**Children under 16 = free (but need a ticket)**

Once a year, over one inspiring weekend, our most inspiring edible gardens in Samford and surrounding areas, open their gates to the public. Featuring:

- Permaculture designs
- Swales
- Raised garden beds
- Compost bays
- Square foot gardening
- Fruit tree guilds

Hurry! The last 2 years were booked out. **Book your tickets online at: <https://www.samfordediblegardentrail.com.au/>** □

### QUEENSLAND HERB SOCIETY

#### Annual Show 'Herb Awareness'

**Sunday 28 May, 9am to 3pm**

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

**Free Entry**

- 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 and revive with home-baked, delicious, herb inspired food at Café Sage.
- Free demonstrations and talks by special guests and knowledgeable Herb Members.
- ATM on site
- [www.facebook.com/qldherbsociety](https://www.facebook.com/qldherbsociety) for more details.



ANNUAL

# WALK FOR TOONDAH

Photo by Judith Leitch

SUNDAY 14 MAY 2023

9 to 11am



Tell the federal government to reject the proposed \$1.4 billion high-rise project that will destroy 49 hectares of internationally important wetlands at Toondah Harbour in Moreton Bay.



**Meet at:** RABY BAY HARBOUR PARK, CLEVELAND (near train station)

**Walk from:** RABY BAY HARBOUR PARK through CLEVELAND CBD

- Hear Speakers
- See Community Displays
- Enjoy Music
- Meet Beako the Giant Eastern Curlew puppet

**ACF Community Bayside**

Independently organised ACF group

Australian Conservation Foundation  
[acf.org.au/toondah](http://acf.org.au/toondah)

**Redlands 2030**

Our Redlands. Our Future.

Redlands2030 Inc  
[redlands2030.net](http://redlands2030.net)

  
**birdlife**  
SOUTHERN QUEENSLAND

BirdLife Australia  
[actforbirds.org/savetoondah](http://actforbirds.org/savetoondah)

## WHY WALK FOR TOONDAH?

It's crunch time for the planned high rise Toondah Harbour project. Later this year, the federal government will likely decide if the project can go ahead. Our politicians need to hear and see constantly that the community wants it stopped.

Join us for the 2nd annual family friendly Walk for Toondah around the Cleveland CBD. Last year's Walk was a great success with over 2,000 people showing they care. Let's do it again - bigger and better.

**Sign up on ACF Community Bayside Facebook page.**

Locals say 'Give us a better Straddie ferry terminal and parking at Toondah Harbour'. Not a gold-plated high-rise suburb for 7000 people in 3,600 units in the sensitive waters of Moreton Bay marine park.

### Toondah Harbour Q&As

#### **What's the Toondah Harbour project all about?**

It's a \$1.4 billion proposal to build at least 60 towers up to 10 storeys on 49 ha. of sensitive Moreton Bay wetlands between the Grand View Hotel and the Straddie ferry terminal. That's destruction the size of 49 football fields.

#### **What's the problem?**

The project would severely impact:

- a significant Ramsar wetland recognised by global agreement
- migratory birds, including the critically endangered Eastern Curlew, that visit from the Northern Hemisphere to feed here before they return.
- seagrass beds and dugongs that depend on them, and other marine creatures
- a local healthy koala colony
- local traffic with up to 30,000 extra vehicle movements
- local residents because Redland City Council has kept contract details secret

#### **Has it been approved?**

No. The developer must now respond to the massive 25,000+ public objections to its draft Environmental Impact Statement (EIS) - required by federal law because of the site's sensitivity.

#### **Who makes the final decision on the project?**

Tanya Plibersek, who must decide within 40 days once the developer submits the EIS.

#### **For more information:**

[Facebook.com/ACFCommunityBayside](https://www.facebook.com/ACFCommunityBayside)



#### **Supported by the Toondah Alliance including:**

ACF Community Bayside; Redlands2030Inc; Birdlife SEQ; BirdLife Australia; Australian Marine Conservation Society; Qld Wader Study Group, Koala Action Group, The Wilderness Society

## 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.*

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[www.facebook.com/groups/redland.organic.growers](http://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

## VOLUNTEERS NEEDED FOR ROGI EVENTS!

The **IndigiScapes Environment and Community Fair** will be held on **Saturday 3<sup>rd</sup> June from 9am-2pm**. This coincides with World Environment Day. The theme for this year is plastic waste. We will be having a stall with seeds and ROGI merchandise for sale, and a free activity for children. Volunteers are needed for set-up, to staff the stall and help pack up at the end of the day.

**Bunnings BBQ fundraiser on Saturday 22 July.** Please help raise funds to ensure ROGI continues to support organic growers in the Redlands!

**HELP NEEDED!** There will be a sign-on sheet at the next meeting for shifts at both of these events, or you can email Terry Sullavan at [events@rogi.com.au](mailto:events@rogi.com.au) if you would like to volunteer.

## 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  
 25 MAY 2023**