

Next meeting: Thursday 10 November 2022

# 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:

- Observe social distancing
- A small plate of food for supper
- 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)



*Photo by Margaret Sear*

Do you find it difficult to grow French or runner beans in summer? Snake beans are the answer - they are resistant to bean fly and rust. ROGI Seed Savers have seed for Red Noodle beans (pictured) in stock and they're free for members. Sow spring, early summer.

# ***President Pete's Post***

Hello Members,

Welcome to the November newsletter. We have had rain, and lots of it at the time of writing this; they are now predicting a week of hot weather. The bugs are going to love this weather and our gardens. I have noticed a lot of spiders making webs, as well as some annual visitors, when I was in the garden on Saturday afternoon cutting back my mandarin tree. When I walked away, I noticed I smelt a bit more than when I started gardening - it then rained, and I left the mandarin tree to finish it later.

On Sunday in between the rain, I went back to the mandarin tree and noticed one corner of the tree had about 30 bronze orange bugs on it (commonly known as stink bugs) - hence my strange smell on Saturday. I contemplated using Pest Oil, and then thought that would be a waste of time given the amount of rain predicated. So, I grabbed a blunt pair of scissors and grabbed those smelly bugs and fed them to the chooks - my new chooks think I'm a legend. Bronze orange bugs damage citrus trees, causing fruit to drop by sucking the sap from the trees, flowers and fruit.

I then relined the chook pen with some fresh sugar cane mulch, as it had turned into a mud pit - the chooks had a fat time looking for the rest of the bronze orange bugs.

Last Friday night I watched Gardening Australia with Sharon, and we got to see one of our members Linda Brennan showcase her garden and talk about some of her passions - if you missed it you can go to ABC iView and catch the episode. It was great to see Linda and her husband's passion for gardening, and their love of family and each other.

I had the privilege of visiting one of our member's gardens during the week - it was amazing, so full of life. Margaret has been working on this half acre for 44 years. It was a blessing to hear some of her stories about the plants and trees she has planted - no one appreciates the hard work and thinking that goes into our own gardens, as we do ourselves. I encourage you to showcase your garden and come along and visit someone else's garden. It is a great way to get know each other and learn. We have a wealth of knowledge in this little club, and everyone is always willing to share ... this is our biggest asset and something very worthwhile tapping into.

The Salvation Army this year have requested help with raising much needed food for those doing it tough. Their desire is to provide items that can be used to contribute to a Christmas day lunch. If you are able to contribute something towards this much needed cause, it would be greatly appreciated. If you could start thinking about this, and when shopping purchase an extra item for the Salvation Army between now and the next eight weeks, that would be great (*item suggestion list on page 11*).

Finally, Jerry Colby-Williams tickets are selling fast. I would love to see the Salvation Army hall full of our members for this guest speaker. So if you haven't purchased tickets, please do so through TeamApp or direct debit to our ROGI bank account (*details on page 3*).

Be kind and be safe.

Regards,  
*Peter Haakman, ROGI President*

## November Meeting

### Special Event: Jerry Coleby-Williams

ABC TV's Gardening Australia's popular Qld presenter Jerry Coleby-Williams will raise the question 'Are you prepared?' when he visits ROGI for the first time in November.

He will talk about growing food to feed a household, what makes a balanced and nutritious diet, and the value of thrift and self-reliance.

Jerry's horticultural experience is extensive, having originally trained at Royal Botanic Gardens in Kew (UK). He has also managed the Royal Botanic Gardens, Sydney. Some ROGI members will have visited 'Bellis' - his unique, affordable, sustainable house and garden not far from the Redlands.



**To attend this special ROGI event, please reserve your ticket - it will be on a 'first come, first served' basis, as we are limited in terms of audience capacity. To cover costs there will be a charge of \$5-00 members, \$10-00 visitors. Here's how to book your ticket:**

**PAY BY TEAMAPP or ONLINE BANKING**  
**Redland Organic Growers Inc**  
**BSB # 633000, Account # 136 137 296**  
**(Use your name as a reference, followed by JCW)**

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

**Please bring finger food (preferably home-made) to share at supper. Free tea and coffee.**

## ROGI Events

**Thursday 10 November**

**ROGI MEETING - pre-purchased tickets required**

**Sunday 13 November**

**FIELD TRIP - PRETTY PRODUCE, Canungra \***

**\$10-00 per person**

**RSVP 10/11/22**

*Join us for a day of scenery and flowers when we visit Simone Jelley's edible flower farm at Canungra. We will car pool, please contact Toni on 0402 323 704 or email [tonibowler@hotmail.com](mailto:tonibowler@hotmail.com) to arrange a lift. If you choose to drive and take passengers, please advise (you will get some reimbursement). We will meet at the Redlands PCYC on Degen Road, Capalaba at 8am and arrive Canungra approx 1 hour later. Lunch will either be BYO at the farm or at the O'Reilly Winery down the road.*

**Wednesday 7 December, 9.30 to 11.30am**

**SEED SAVERS MEETING \***

**Linda Brennan's house in Capalaba**

*Free to all members. More info on page 9.*

**Thursday 8 December**

**ROGI MEETING - Christmas Gathering**

*More info page 11.*

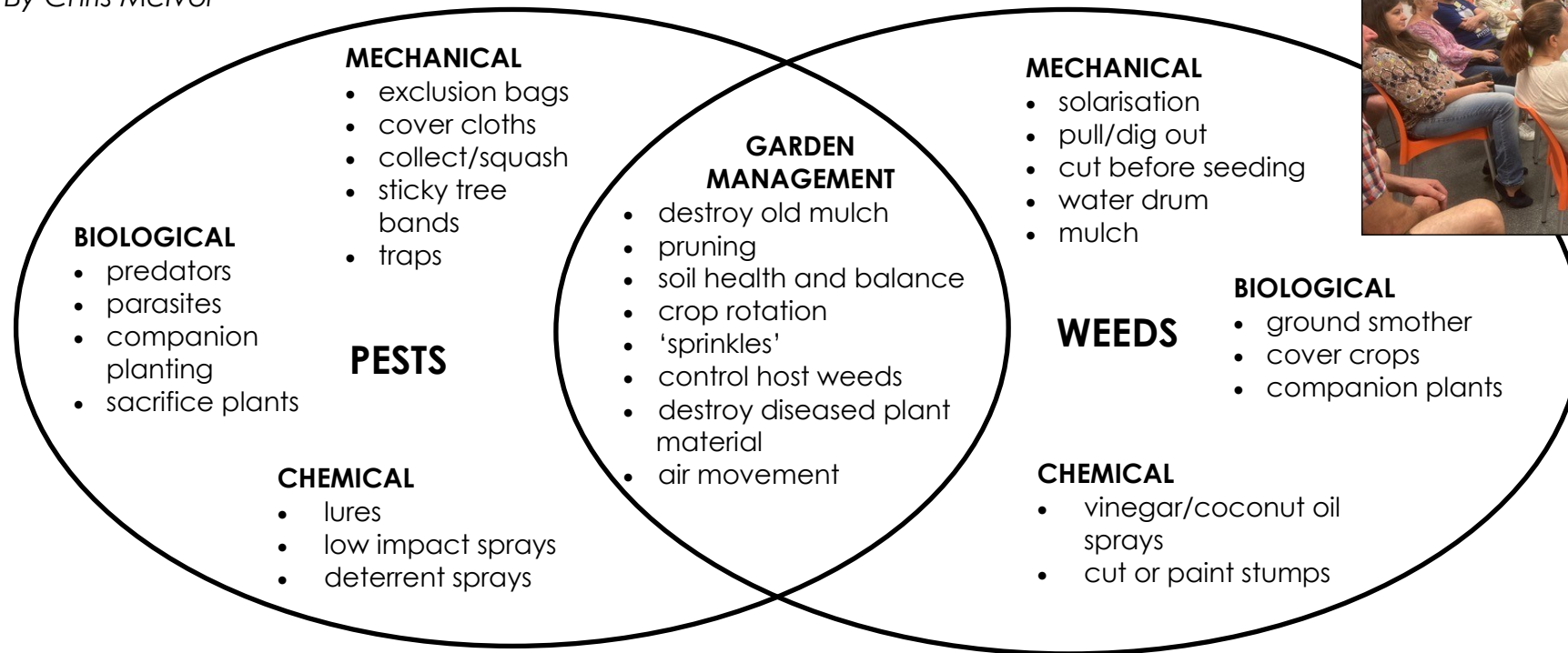
*\* Please book to attend event on TeamApp or email Events Coordinator Toni at [tonibowler@hotmail.com](mailto:tonibowler@hotmail.com) The address will be supplied closer to event date, check your text/email messages.*



## Breakaway Sessions at October Meeting

### ORGANIC PEST & WEED MANAGEMENT

By Chris McIvor



### KEEPING BACKYARD CHOOKS

By Ann Roffey

More detailed information in the article written in ROGI's newsletter:

<https://www.rogi.com.au/uploads/ROGINewsFebruary2021.pdf>

It's always handy to know other fowl keepers, to share information about chook rearing. Here are some names of ROGI members who keep backyard chickens:

*Margaret Sear, Francke Latter, Rohanne Young, Gennaro DeRosa, Peter Haakman, Jill Nixon, Lara Brits, Pal Juvancz, Terry Sullavan, Ann Roffey*

Types of Preserving	YouTube	Websites	Notes
Drying	<a href="#">GrowOrganic Peaceful Valley</a> How to Dehydrate and Preserve Organic Fruit	<a href="http://www.homepreservingbible.com/2247-an-introduction-to-the-drying-food-preservation-method/">http://www.homepreservingbible.com/2247-an-introduction-to-the-drying-food-preservation-method/</a>	Dehydrating information. Remember to use the sun in summer.
Cold Storing	<a href="#">Life as a Veg Gardener</a> Storing root vegetables in sand	<a href="https://www.farmersalmanac.com/root-vegetables-sand-storage-35710">https://www.farmersalmanac.com/root-vegetables-sand-storage-35710</a>	Wet sand or vermiculite.
Capping in oil, salt	<a href="#">Cuoredicioccolato</a> Eggplant preserved in olive oil Italian Recipe - Italian Appetizers Bruschetta	<a href="https://umamigirl.com/herb-salt-recipe/#my-creation-357-jtr">https://umamigirl.com/herb-salt-recipe/#my-creation-357-jtr</a>	YouTube = veggies in oil Website = herbs in salt
Fermentation	<a href="#">It's Ryan Turley</a> How to Make Fermented Hot Sauce, So Easy   Scotch Bonnet x Mango	<a href="https://www.wildfermentation.com/whats-so-wild-about-fermentation/#:~:text=Wild%20fermentation%20is%20a%20way,lower%20our%20susceptibility%20to%20disease.">https://www.wildfermentation.com/whats-so-wild-about-fermentation/#:~:text=Wild%20fermentation%20is%20a%20way,lower%20our%20susceptibility%20to%20disease.</a>	Sandor Katz is a god in the fermentation world. Have a look in the local library, he has lots of books too.
Cooking, Sharing	<a href="#">Riverford Organic Farmers</a> Zero Waste Veg Stock Powder   Veg Hacks		Smart cooking ideas. Sharing with your community. Barter.
Vinegar, Jam, Relish, Pickles	<a href="#">A Thousand Words</a> How to Make Pickled Beetroot; A Thousand Words <a href="#">Brew Nourish</a> How to Make Banana Vinegar at Home   Vinegar with Mother Recipe   Homemade Vinegar	<a href="https://preserveandpickle.com/">https://preserveandpickle.com/</a>	



## IMPORTANCE OF SOIL AND HOW TO IMPROVE IT TO PRODUCE NOURISHING FOOD

By Terry Sullavan





## Be Prepared for a Cucumber Glut



Planning and prepping for summer crops, I went all out and bought two varieties of cucumber from the ROGI seed stall at the October meeting. *Muncher* and *Spacemaster*. I may have been too enthusiastic!

Cucumber *Muncher* is a long Lebanese style cucumber that needs a trellis. *Spacemaster* is a more compact grower and doesn't need a trellis. It would suit a raised bed, a large pot or a garden with a smallish spot.

There were plenty of seeds in each pack, so I've sown a dozen of each variety. Some for me, and some for ROGI sales at the next meeting.

They germinated in just four days, I expect due to moon phase sowing and the warm weather. After just two weeks they are already approaching the 4-leaf stage, and are ready for transplanting into larger pots for sale next month, and for planting out into my garden.

But, with even four plants of each, I'm expecting a sudden rush of cucumber madness in the garden. So, I'm planning now for using them, and I wanted to share some cucumber recipe ideas with you.

### 5 things to do with cucumbers

When your cucumber vines are happy, they'll give you dozens of happy cucs every week. You'll be keen to give them away, pickle them, and use them at every meal...

1. Make a salsa with chopped cucumber, diced tomato, avocado, lemon juice and a touch of sweet chilli sauce. Serve with pancakes, sliced kohlrabi, yakon or dry bikkies for a snack.

2. Create a chilled soup for a hot summer day like my gazpacho soup in a glass recipe. Here's the recipe on the Ecobotanica website - <https://ecobotanica.com.au/gazpacho-soup/>

3. Make bread and butter cucumber pickles. Great if you have the skinless *Muncher* and *Spacemaster* varieties. There are lots of recipes on the internet.

4. Make a fabulous yoghurt and cucumber dip. Grate them, mix in some salt to the grated cucumber, and sit in a colander for 5 minutes to drain the excess juice away. Rinse under cold water, press out the water, then mix with natural or Greek yoghurt, lemon juice, garlic, salt and pepper, and a little citric acid for a refreshing dip.

5. Cut them in half lengthways, hollow out the seeds and make into cheesy boats. I fill them with a mix of grated tasty cheese or fresh, home-made labne yoghurt cheese, sunflower and pumpkin seeds, chopped brazil nuts and some spices like cumin and smoked paprika. They're delicious.

Cheers and happy growing,  
Linda Brennan, Ecobotanica





## Garden Visit - Peter Haakman

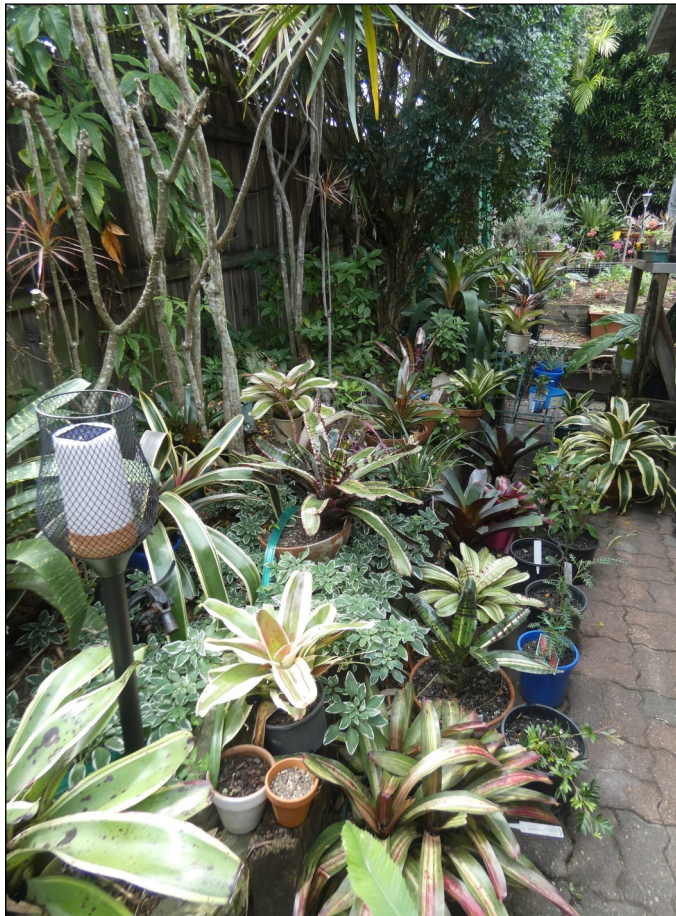
ROGI President Peter Haakman's garden is small, but full of life and character. He bought the 621m2 block in 1999, and has filled it with trees and shrubs for privacy, with an underplanting of bromeliads and other shade loving plants.

There are quite a few vegie gardens, and an old mango tree under which the chickens live. Over the years Pete has changed things around, and admits he struggles to fit everything in that he would like to grow. If he had his time over, he would have planted more fruit trees, but his property in Ipswich is given over to these.

Pete's garden is his sanctuary, where he gets away from everything. It is predominately put together with recycled materials, and is always evolving.

It was a pleasure to see another fellow ROGI member's garden ... there is always something to admire and perhaps copy in our own gardens. Thank you Peter and Sharon for sharing your place of refuge and relaxation.

*By Ann Roffey*



*Bromeliads do well in the shade provided by trees and shrubs - Pete loves them! His favourite, Sonic Boom (below left) is only a bubba now, but fully grown it will get to 1 metre diameter.*



*In pride of place in Pete's garden is the 1956 Victa mower he used as a kid.*



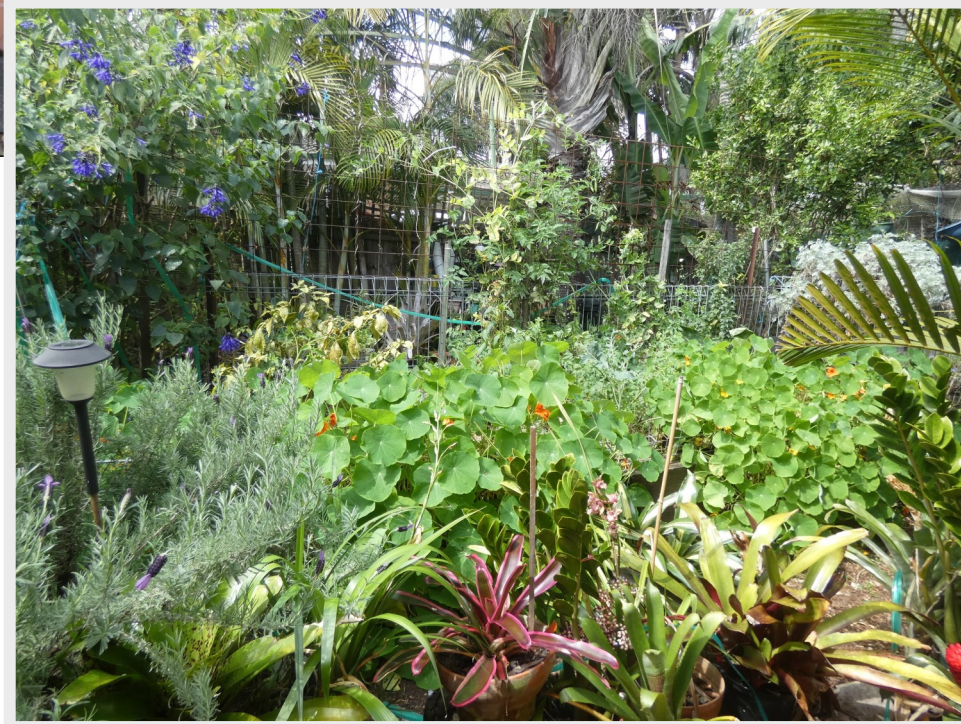
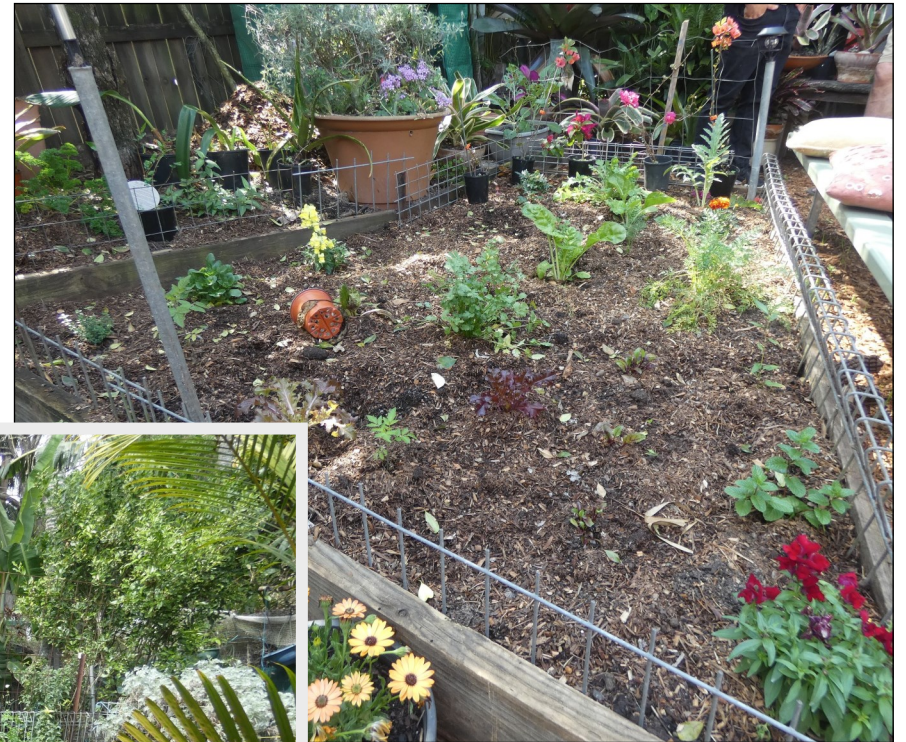


## Garden Visit - Peter Haakman (cont'd)



Left: Silver beet doing well in a pot.

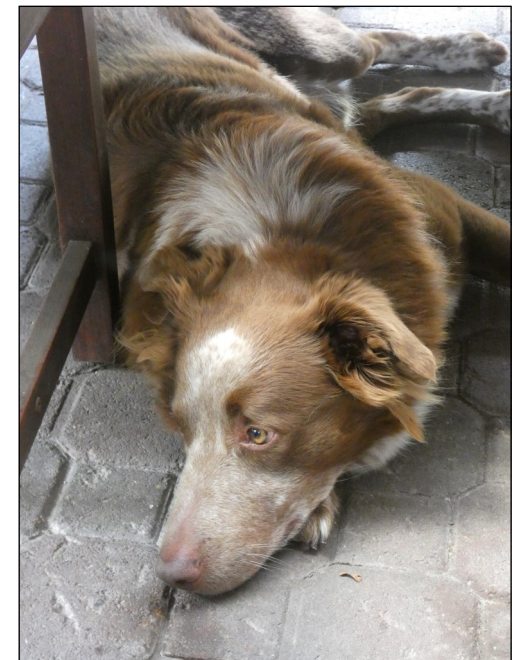
Right: New vegie bed ... Pete is constantly changing things around, and admits there is not enough space on his block for everything he would like to grow.



Above: Veggies and flowers for beneficial insects grow in a sunny patch in the middle of the back yard.

Left: Tawny frogmouth in the paperbark tree out the front ... usually there are two.

Right: Aussie, Pete and Sharon's cross Aussie shepherd/border collie was worn out from socialising by the end of the morning!





## Seed Savers News

Our evening Seed Savers meeting in October was threatened by storms, however that didn't stop avid seed savers (including some newbies), getting together for a lively evening of seed saving and sharing gardening successes.

We began with an analysis of a summer sowing chart, adding a number of our own tried and true summer edibles to the list. Among the most reliable were winged beans, which germinate in warmer weather; a variety of spinaches such as *Ceylon*, *Surinam*, *Egyptian* and *Brazilian* that tolerate our wet and humid summers; and climbers that include perennial sword beans (which by the way, must be cooked before eating).

Many of our seed savers had generously saved heads of seed from their vegie patches and brought these along to separate and share. We recalled how the seed heads must be ripe before being plucked from the plant. Full, firm pods or heads that are golden to brown is an indicator of seed maturity.



We made up 12 or so varieties of seed into packs, including mizuna, coriander and gai lan. Each of these vegies is a welcome addition to any vegie patch or pot, and may be sown now for a quick summer crop.

Our next Seed Savers meeting is the week of the ROGI Christmas meeting. It's a morning get together which will be held on **Wednesday 7 December, 9.30-**

**11.30am.** Book your free spot on TeamApp. Our topic is **Diseased plants – should we save the seed?** And, of course, please save your extra seeds or bring along some ready for processing, so we can share the best with others in ROGI.

Cheers,  
Linda @Ecobotanica



Lara Brits came across this fun, tongue-in-cheek piece written by Banjo Patterson whilst she was reading poetry with her sons:

[The Amateur Gardener - from Three Elephant Power - Andrew Barton 'Banjo' Paterson, Book, etext \(telelib.com\)](#)

# Biochar

There seems to be a lot of talk about biochar these days, and many ROGI members have been using it in their gardens for quite some time, with good results.

## What is biochar and where does it come from?

- organic materials - agricultural and forestry wastes such as hardwood timber thinned from a farm (wood chips), leaf litter or dead plants
- cooked at over 900°C degrees in a container with little oxygen – process called pyrolysis
- it is ~93% carbon (which is very high carbon):  
⇒ the higher the carbon, the lower the volatile organic compounds (VOCs) that remain  
⇒ it has low ash

This process is good for the farm, is non-polluting to the environment and makes the biochar affordable.

## Difference between charcoal and biochar

- Biochar is very similar to charcoal but is produced under more controlled circumstances.
- Usually, biochar is graded 0-5mm. Charcoal pieces are much bigger.
- The small size means biochar has a greater surface area, thus a higher percentage of porosity.
- Therefore biochar has greater retention of microbes, moisture and nutrients which are available for plants.

## Why use biochar?

- Biochar sequesters carbon in the soil.
- It stores microbes, water and nutrients ready in the soil for when the plants need them.
- Biochar is good for any soil and particularly advantageous for poor and/or sandy soils, as it retains plant essentials.

Terra-preta, the famous 'black soil' of South America, was discovered in the Amazonian low-fertility landscape of rainforests. It was realised that civilisations were being sustained in these areas of anthropogenic-created soils for thousands of years.

## How to use biochar

It can be added to soil or to compost, or do both.

- To 'charge' biochar (fill up the air spaces), add nutrients and water to biochar in a bucket and soak for a few hours to a few days, before adding to soil. These nutrients can be diluted urine, worm farm leachate, liquid fertiliser, weed tea, compost tea etc.
- Work charged biochar into top 5 -10cm of soil for vegetables.
- Add biochar in with compost to enable microbes to habituate the biochar.
- Add to every new fruit tree hole to depth of 40-50cm, incorporating with the soil.
- Solanum plants seem to be disadvantaged in fresh biochar soils – best to use it via compost, or use mature (1-2 years) biochar-enriched soil.
- Use approximately 3 litres per cubic metre of soil.
- It only needs to be added once - it can last hundreds to thousands of years in the soil!
- It is recommended to wear a dust mask when handling dry biochar.

A research article:

[https://www.researchgate.net/profile/Janice\\_Thies/publication/284041311\\_Characteristics\\_of\\_biochar\\_biological\\_properties/links/56dcc8ea08aee73df6d3fd94/Characteristics-of-biochar-biological-properties.pdf](https://www.researchgate.net/profile/Janice_Thies/publication/284041311_Characteristics_of_biochar_biological_properties/links/56dcc8ea08aee73df6d3fd94/Characteristics-of-biochar-biological-properties.pdf)

*I will have biochar available at ROGI meetings.*

*Bags of 20 litre (approx 10 kg) for \$22 each.*

*This is cheaper than elsewhere as I buy it direct from the farmer with no freight charges.*

By Jill Nixon



## December Christmas Gathering

**To celebrate the end of 2022, we're having a Christmas dinner!**

- We need to know if you're coming - **please register** on TEAM APP or email [events@rogi.com.au](mailto:events@rogi.com.au) by the 03/12/22. Numbers will be capped at 110 (members only may attend).
- Please **let us know what food you plan to bring**: salad (type)/savoury/dessert/bread.
- Chicken, ham and drinks will be provided. **Please specify if you are vegetarian**, so we can work out how much meat to order.
- Members need to bring their own cups/glasses, plates, bowls and cutlery in a bag (you will take them home to wash).
- The usual plants, seeds, honey and other member's sale items will also be available.
- There will be no ROGI rewards. Giveaways accepted.
- **We need volunteers** to assist with setting up, serving food and packing up on the night. Please notify us at the above email if you can help with this.

### TOOL SHARPENING

Shannon from Pout Sharpening will provide tool sharpening at the December meeting ... this is FREE for members.

- One tool per ROGI member. If there is time, a second can be done at your own expense.  
Prices at: <https://www.poutsharpening.com.au/>
- Please write your name clearly on the tool with indelible ink or name tag it
- Clean hand tools, not spades

### E-WASTE COLLECTION

E-waste can be put in the bin provided in the car park at our December meeting. E-Waste is any electric/electronic product that has become non-working, unwanted or obsolete, and has essentially reached the end of its useful life.

## Salvo's Christmas Food Drive

Christmas time is hard to celebrate when you are doing it tough. ROGI members are asked to donate **non-perishable** food item/s and groceries for the Salvation Army food drive **at our meeting on December 8**. Please help struggling families in the Redlands.

### What to Donate:

- 1 litre long life custard
- Long life cream
- Christmas pudding
- Christmas fruit cake
- Mini pavlova shells
- Bonbons
- 400g or 825g tinned fruit
- Packet of Christmas napkins
- Family Favourites biscuits
- 175g potato chips
- 1.25 litre/2 litre soft drink
- 500g-1 kg bag wrapped or unwrapped lollies
- Packet of jelly
- Gravox sachet/cranberry sauce
- 400g tin whole baby potatoes
- 400g tin peas/carrots/corn



**NOTE:** Please ensure foods are **non-perishable and with expiry dates well into next year**.

People will be receiving these packages as a gift. Help battling Aussies feel a little extra special at Christmas by purchasing a brand name (not 'no name' brands please).

## ROGI MANAGEMENT COMMITTEE

PRESIDENT	Peter Haakman	<a href="mailto:president@rogi.com.au">president@rogi.com.au</a>
VICE PRESIDENT	Kathy Petrik	<a href="mailto:vp@rogi.com.au">vp@rogi.com.au</a>
SECRETARY	Patricia Stewart	<a href="mailto:secretary@rogi.com.au">secretary@rogi.com.au</a>
TREASURER	Bernadette Reid	<a href="mailto:treasurer@rogi.com.au">treasurer@rogi.com.au</a>
COMMITTEE MEMBERS	Rhonda Binns, Toni Bowler, Ann Roffey, Terry Sullavan	

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TECH DESK	Terry Sullavan, Erin Houselander	
WEBSITE	Pal Juvancz	<a href="mailto:pal@pcpals.com.au">pal@pcpals.com.au</a>

## A Good Chook Idea . . .

Fellow ROGI member Stephen Menzies shared this idea after the breakout session about keeping backyard chooks:



We put kitchen scraps into this galvanised rubbish bin lid for our chooks, which helps contain their scraps. If anything is left, the lid is emptied into the chook's toilet bucket before the next lot of scraps go in. The lid sits over a tree stump which has a large hole in it to aid the drainage and stump degeneration. The holes in the lid drain the rain and excess liquid. The toilet bucket stores poo and shavings from the chook house, until it is emptied into a tumble composter.

*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.*

[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  
and 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 [info@rogi.com.au](mailto:info@rogi.com.au) and help keep the ROGI Newsletter topical, interesting, local and relevant.

**The December  
Newsletter  
deadline is**

**24 November 2022**