

Next meeting: Wednesday 14 October 2020

ROGI News

PLEASE NOTE:

ROGI meetings will resume in July, with some changes. In line with COVID-19 regulations we will :

- observe social distancing
- no supper, tea or coffee
- no swap and share
- no ROGI rewards
- maximum 70 people

However, we will still have plant and seed sales, and members' stalls such as sustainability products, soap and honey.

Our next meeting will be held on **WEDNESDAY 14 OCTOBER, 2020.**

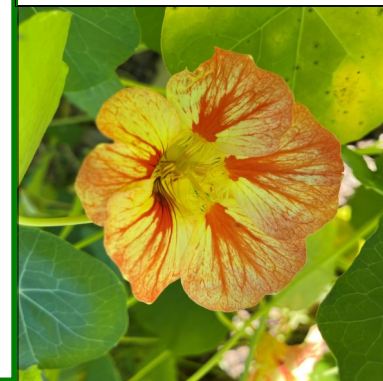
This meeting will only be open to ROGI members (no visitors allowed). **YOU MUST BOOK TO ATTEND.** Please book your spot at info@rogi.com.au

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Nasturtiums are hardy annuals that have a variety of uses—grow as a living mulch, reducing weeds and maintaining soil moisture (great for under fruit trees); leaves, flowers and seeds can be eaten; grow near vegetables as a companion or sacrificial plant. Sow spring, summer and autumn.



Jan's Jottings

As we ease into these warmer months I've been preparing my garden and home ready for the long hot summer ahead of us. Gutters are clean and tree canopies have been made safe by my arborist, ready for summer storms. Already the coriander has bolted and the midday sun has enough heat to temporarily cause my more fragile plants to wilt. Last year I installed a commercial irrigation system with sensors and controllers, and this has made my life easier and also allowed me to monitor my water usage more accurately. This irrigation system for the main areas of my garden is connected to potable water and is supplemented by the rainwater tank which provides water to my bush conservation area. Mulching to a depth of 100cm with organic sugar cane castings and aged tree mulch from my annual arborist's visit is an essential step in conserving moisture. During these restricted COVID-19 times I've become addicted to improving my garden. I've finally done some chores such as sorting my shade house, potting up cuttings to share, sharpening, cleaning and disinfecting garden tools, and rethinking the design of some areas. We'd love to hear about how you've spent quality garden time, so drop us a line or two with some images and we can pop it in the newsletter to share with everyone. Would you believe two of the most Googled sites during the COVID -19 lockdown have been about making sourdough bread and banana bread? So if you've come across the best ever of these and successfully baked, please share.

ROGI now has over 215 members, which says something about how we want to live, but we are more than a garden group really. We are a support network of like-minded people, sharing ideas and enthusiasm about gardening and of course, eating organically home-grown food.

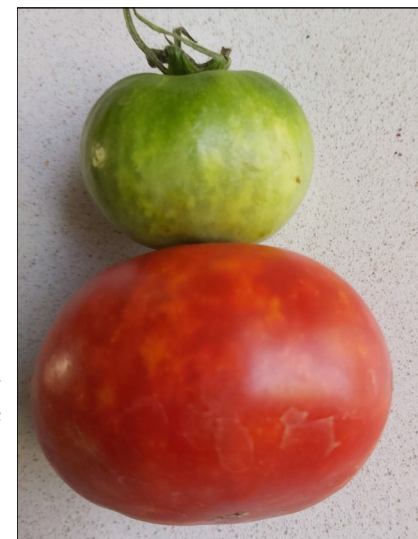
The Come and See My Garden visits are a successful initiative, and I was thrilled to host two sessions with ROGI members. One of my visitors identified a nasty problem with one of my tomato plants which I'd like to share with you. They said it could either be a virus or a potassium deficiency, and suggested eliminating the potassium deficiency first by giving the plant some potash in a bucket of water. If the potassium deficiency is unlikely, then possibly I have either the tomato brown rugose fruit virus or mosaic virus.

Neither virus is fatal, but they will both significantly reduce yield and the fruit won't look nice. They suggested a drench made up using 8 litres of warm water, ½ cup of black strap molasses and 1 litre of full cream milk. Mix together and apply generously to the soil each week, until plants recover or until you pull them out. Although this is for nematodes, they regularly treat their pawpaw with molasses when it gets its annual virus mottling on the leaves and fruit, and the tree always bounces back free of the virus.

This month we have lots of inspiration and tips on how to garden organically. Appropriately, Margaret Sear will be chatting about how she converted her edible garden to wicking beds at our October meeting in the What's Happening in My Garden segment. Perfect timing for preparing for the summer season and conserving water usage.

See you at the next meeting.

Cheers,
Jan Haughton
ROGI Vice-President



Coming Events

| | | |
|----------|---------------------|--------------------------|
| OCTOBER | Saturday 10 | Come & See my Garden (1) |
| | Wednesday 14 | ROGI Meeting |
| | Saturday 17 | Come & See my Garden (2) |
| | Sunday 18 | Field Trip (see p. 18) |
| | Tuesday 20 | Come & See my Garden (2) |
| | Friday 23 | Workshop (see p. 7) |
| | Tuesday 27 | Seed Savers Meeting |
| NOVEMBER | Wednesday 11 | ROGI Meeting |

Membership Information

- **Cash** payment at ROGI meeting
- **Cheques** made payable to *Redland Organic Growers Inc* - pay at meeting or to PO Box 1257, Cleveland 4163
- **Direct Deposit** to BSB 633 000, Account Number 136137296 (Bendigo Bank, Middle St, Cleveland)
- **IMPORTANT!** Reference - Your initials and surname are essential to identify who has paid.

When paying your fees online, please be sure to complete a membership renewal form online at <http://www.rogi.com.au/renew-membership.php>

| Member Category | Members Renewing For 2020 | New member/s joining in... | | | |
|--------------------|---------------------------|----------------------------|---------|---------|---------------|
| | | Jan-Mar | Apr-Jun | Jul-Sep | Oct 20-Dec 21 |
| 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

October Meeting

From seed to supper— Fifty free meals

Join Linda Brennan from Ecobotanica as she talks about the food that's delicious for the coming season.

Linda will cover how we can grow enough to provide us with fifty meals from the simplest of snappingly fresh ingredients grown at home from seed.

She'll also cover seed saving and growing. And then there will be all those recipes too!



As usual, you're welcome to bring your gardening problems to the Plant Clinic and we'll see if someone can help. 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.

ROGI is not a political organisation, therefore we do not support political canvassing or soliciting at meetings, garden visits, field trips or any other ROGI events.

September Meeting—Franco Cencig

The Barefoot Biodynamic Farmer from Birkdale

Franco owns Lunar Farm, a six-acre organically certified family-run farm in Birkdale. Originally 12 acres, the farm was bought in 1950 by his parents after they migrated to Australia. They cleared the land by hand and raised their four children there. His parents were conventional growers, and it wasn't until after Franco's father died that he decided to change to organic growing. Initially his mother was against the idea, but she came around after visiting Bauer's organic farm in Gatton.

Today he runs the farm with help from his daughter Bonnie and her partner Luke. They sell their produce at the markets in Cleveland and Brisbane, and also to Food Connect.

Franco uses biodynamic practices on his farm, and he also plants to a moon calendar. If he has a problem with a crop, he just ploughs it back into the ground. He has red clay soil, so he needs to mix in other ingredients such as compost, manure and sand to make it workable.

Plants are grown from seed, and Franco saves seed when possible. He has found that parsley, pak choy, rocket and tomato seeds all last a long time.

Crops that have been grown over winter included kale, broccoli and cauliflower. Growing now are lettuce, rocket, pak choy, silverbeet and 'Redlands Summer Taste' tomato. In late spring/summer he will plant sweet corn, cucumber, zucchini and more tomatoes. When it is too hot he grows a green manure crop—mung beans, peanuts or legumes.

Franco believes poisons (chemicals) are a quick fix. They are not used on Lunar Farm as it is organically certified. The organic certification process is not an easy one. Auditors come in, and there is lots of paperwork to fill out. The first step of organic conversion can take up to three years, and costs thousands of dollars. The soil is tested, and tissue samples of fruit and vegetables are taken to be tested as well.

Even though farming is "hard yakka", Franco hopes to continue as long as he can. If you want to know where your food comes from, support a local farmer!

By Ann Roffey. Photos by Lisa Harsley and Ann Roffey

Field Trip—Lunar Farm at Birkdale



Franco uses peat moss, perlite and dolomite in his seed raising mixture. His 'dibber' is a curtain rod end!



The seed growing area. Notice at the back a shade cover has been built to accommodate seedlings during the hot summer months.

Field Trip—Lunar Farm (continued)



Franco demonstrates ploughing his soil prior to planting.



Redlands Summer Taste tomato



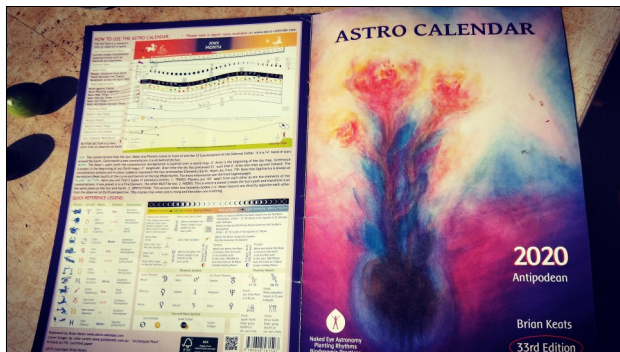
Above & right: Franco's tomatoes. The top two photos are his beloved 'Redlands Summer Taste' tomato. This tomato was bred at the DPI in Redlands. The darker egg-shaped tomato below right is an unknown variety.



Field Trip—Lunar Farm (continued)



The farm after it has been ploughed and planted. Furrows are good for potatoes, corn and broccoli. The flat bed is good for lettuce. Note the drip irrigation lines for plants. Dolomite is applied every two years because he has clay soil and this releases nutrients. He also uses Organic Xtra, and pelletised blood and bone.



Franco grows 'by the moon'. He uses this Astro calendar—<http://www.astro-calendar.com/>

AUSSIE BACKYARD BIRD COUNT

Celebrate National Bird Week during 19-25 October by participating in the Aussie Backyard Bird Count. Watch and count the number of birds you see over a 20-minute period. You can do this in a local park, a patch of bush, in the main street of town, or in your own back yard.

Register as a counter for 2020 at <https://aussiebirdcount.org.au/>. The data collected assists Birdlife Australia in understanding more about the birds that live where people live.



Permaculture Potager Workshop

Twelve ROGI members attended the Permaculture Potager workshop held at Traction (Alexandra Hills TAFE) on Friday 4th September. Our educator Michael Wardle gave us an information packed and inspirational day, so that even more experienced members went away with something new to try in their garden.

To be honest, I didn't know what to expect of this workshop, as there wasn't a lot of detail given to us. But it had that magic word 'permaculture', so I was eager to attend. Thanks to ROGI, half the cost was subsidised. Michael is a permaculture educator, designer and consultant for Savour Soil Permaculture—go to <https://www.savoursoilpermaculture.com.au/>. He holds workshops at his home in Laidley and also at Northey Street City Farm on a broad range of topics - including garden ferments, bioponics, building a wicking bed, and of course, permaculture.

There will be another workshop held on the 23rd October for 19 ROGI members at the Salvo's hall. Unfortunately, it is already fully booked. Keep an eye out in the next newsletter for details on how to order Natramin rock minerals, a product Michael recommends and uses. ROGI may be organising a delivery with pickup from Timbara Nursery in November/December.

By Ann Roffey



Left: Michael demonstrates how to use a broad fork to prepare a garden bed. Right: Gail gives it a go!



Michael's amazingly abundant and beautiful garden in Laidley

Growing Herbs in Containers

Pots of culinary magic - herbs in containers

If you've ever been to a big, old city like Paris or Rome, you may have been impressed, as I was, by the sheer ingenuity and dogged determination of those residents to grow food in the smallest of spaces. Fabulous pots of herbs and flowers seem to be sprouting from every balcony, window box and door-step. Space is at a premium, and so is the desire to include herbs with all of their meals to bring out their rich regional flavours.

These pots of living colour that waft aromas redolent of the exotic cuisines we love, weave a romantic magic all of their own. Not only do they look simply stunning, they provide the family cook with easy access to the sensual flavours and scents that make a good meal great.

You can have your own little piece of culinary magic close to your door too by planting your favourite herbs in pots. Let's take a closer look at how to achieve enviable success with your favourite herbs in pots.

Let's begin with the container

There's a wide range of pots available, from plastic to terracotta, glazed and repurposed containers such as drums, tubs and tins. I suggest choosing a large pot that's big enough to hold a healthy sized plant or even a few plants together for good effect.

While your pot may not need to be deep for herbs like dill or savoury, choose a deeper, heavier pot if you'd like to grow a tall shrubby herb like a bay tree, rosemary bush or curry tree. These big shrubs will live in the pot for years, so a larger pot of say 50cm diameter will provide enough root support for the developing plant.

A terracotta dish shape is ideal for a range of shallow rooted Mediterranean herbs, while a large hanging basket will happily give root space for two or three draping herbs like oregano, brahmi and creeping thyme. They will look a picture when you

allow them to spill over the edges.

Pots that stand in the sun all day absorb a tremendous amount of summer heat, leading to stressed plant roots and dry soil. Help the plants in those pots to flourish with a little shade during the hottest part of the day and don't forget to seal a new terracotta pot internally to reduce water loss through the walls of the pot.

What to grow in your herb pots?

Sometimes growing herbs in pots is more successful than growing them in the ground. Lemon grass is perfect for large pots whereas it can grow like topsy and take over a garden if planted in the ground. Garlic hates wet summers, but consider it possible if planted in a pot and moved out of the rain. Edible chrysanthemums make a wonderful floral show near the front door and do well as a colourful potted plant. The edible leaves have a strong flavour, not unlike eating a bunch of Mothers Day flowers!

The mints such as spearmint, chocolate mint and apple mint and their relatives including lemon balm and lime balm can take over a small garden with their rhizomatous roots, yet are perfect for pots.



A shallow bowl with coriander, parsley, thyme and a creeping rosemary provides plenty of options for meals

Growing Herbs in Containers *(continued)*

Plotting your mixed pots of herbs

Grow herbs that have similar sun, shade and water requirements together. One benefit of growing in pots is that you can move them as the sun moves, meeting their needs through the year. Placing a pot of shade or cool-loving herbs like chervil, mushroom herb, lemon balm and coriander in a cooler spot or shadier balcony will give you a harvest for much longer.

Grow moisture-loving herbs in the same pot or series of pots that are close to each other, so you'll remember to water them. These may include Vietnamese mint, native and regular mints, lemon balm, bergamot, coriander, land and water cresses and Warrigal greens.

Sun-loving herb combinations may include rosemary, thyme, parsley, calendula and marigolds, summer savoury, bay laurel, cumin, chives and Mexican tarragon.

When planning your mixed pot, remember to add edible flowers to bounce up the colour and effect. Marigolds, forget-me-nots, phlox, violas and chamomile all behave nicely in pots.

Do you have spare cane baskets? Line them with hessian sacks and plant up with herbs. They are a beautiful addition to any patio.



Troughs give you a narrow space in which to grow and are ideally placed on balconies and steps. Here we see lettuce and celery in one trough and thyme, parsley and chives in another.

More Tips for Container Growing

1. Fertilise your herbs often during the growing period. Use organic fertilisers in the potting mix and apply regular liquid feeds of e.g. seaweed and fish liquids to the leaves.
2. Use pot feet and/or a pot saucer to stop ants invading the pot.
3. Choose a pot big enough for the herbs you are going to plant in them.
4. Old wheelbarrows make great herb gardens with loads of character.
5. Grow your favourite culinary herbs near the kitchen. You'll use them much more often than if they were tucked down the back garden.

By Linda Brennan, Ecobotanica

Plant of the Month—Native Raspberry

Sweet Native Atherton Raspberry (*Rubus probus*)

A tropical raspberry native to Australia and Papua New Guinea, this delightful bush tucker plant thrives in our warmer climate. It will start fruiting after one year, and typically fruits in summer and autumn. However, my plant has been producing fruit right through winter into spring, and shows no sign of slowing down.

Producing a huge amount of fruit is fantastic for making jams, sauces, smoothies or eat them fresh from the bush - plus the chickens love them!

This raspberry produces bright red berries, larger in size and milder in taste than other common raspberries. They are best picked when the berry is practically falling off the stem. The berries may turn red long before they are ripe, but once they get going be prepared for a frequent harvest.

So far this year I have frozen over 3kgs of raspberries from my plant, and given away or eaten much more - absolutely amazing if you want a high yield of fruit!

Native raspberry is better suited to a large pot unless you are happy for it to take over a large space in your garden. It prefers a full sun position but will still do well in part shade. It is drought tolerant and prefers a well-drained soil. Easily growing up to 2m high and 2m wide, it is a dense, very prickly evergreen bush, which will grow from cuttings or seeds. The plant is not prone to many pest or diseases, but birds enjoy the fruit as much as you do, so netting may be required.

Like most berries, raspberries are high in antioxidants and a great addition to a well-balanced diet. The high antioxidant content helps prevent age-related memory loss and enhances brain function. They are also rich in health-promoting flavonoids including lutein, zeaxanthin and a small amount of carotene.

Easy to grow and a fantastic addition to any garden!

By Paula McVicker



Paula's native raspberry is contained by a concrete garden edge.



The native raspberry is a prolific bearer.



Bright red fruits make them an easy target for birds.



Growing in a pot keeps the native raspberry to a manageable size.

Plant Clinic

Plant clinic is a service provided to ROGI where members can ask for help identifying problems, pests and diseases in their plants. The service is carried out by ROGI members Linda Brennan, Gennaro De Rosa and Rohanne Young. This month in Plant Clinic Mary asked for several weeds that she had dug up from her garden to be identified.



Fumaria parviflora. Common names fine leaf fumitory, fine-leaved fumitory and Indian fumitory. Native to Europe, Asia, and Africa, but commonly and widely distributed in many other parts of the world.



Lepidium didymium. Common name lesser swine-cress. Native to South America species and is widespread as a weed throughout Australia.



Veronica persica. Common names: birdeye speedwell, common field-speedwell, Persian speedwell, large field speedwell or winter speedwell. It is native to Europe and Asia and is widespread as a weed throughout Australia.



Pennywort. Native to large parts of eastern Australia. It is found throughout south eastern Qld, and is relatively common in the Moreton district.

By Rohanne Young

PLANT CLINIC

If you have an odd-looking pest, think your plant may be a weed or have a deficiency or a disease, Plant Clinic may help you. Bring along the insect or plant (as many parts - fruit, leaf, root - as you can, and in a sealed plastic bag if it's diseased or very seedy) and fill in the form. Place the plant parts together with the form on Plant Clinic table (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 on this page. 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.

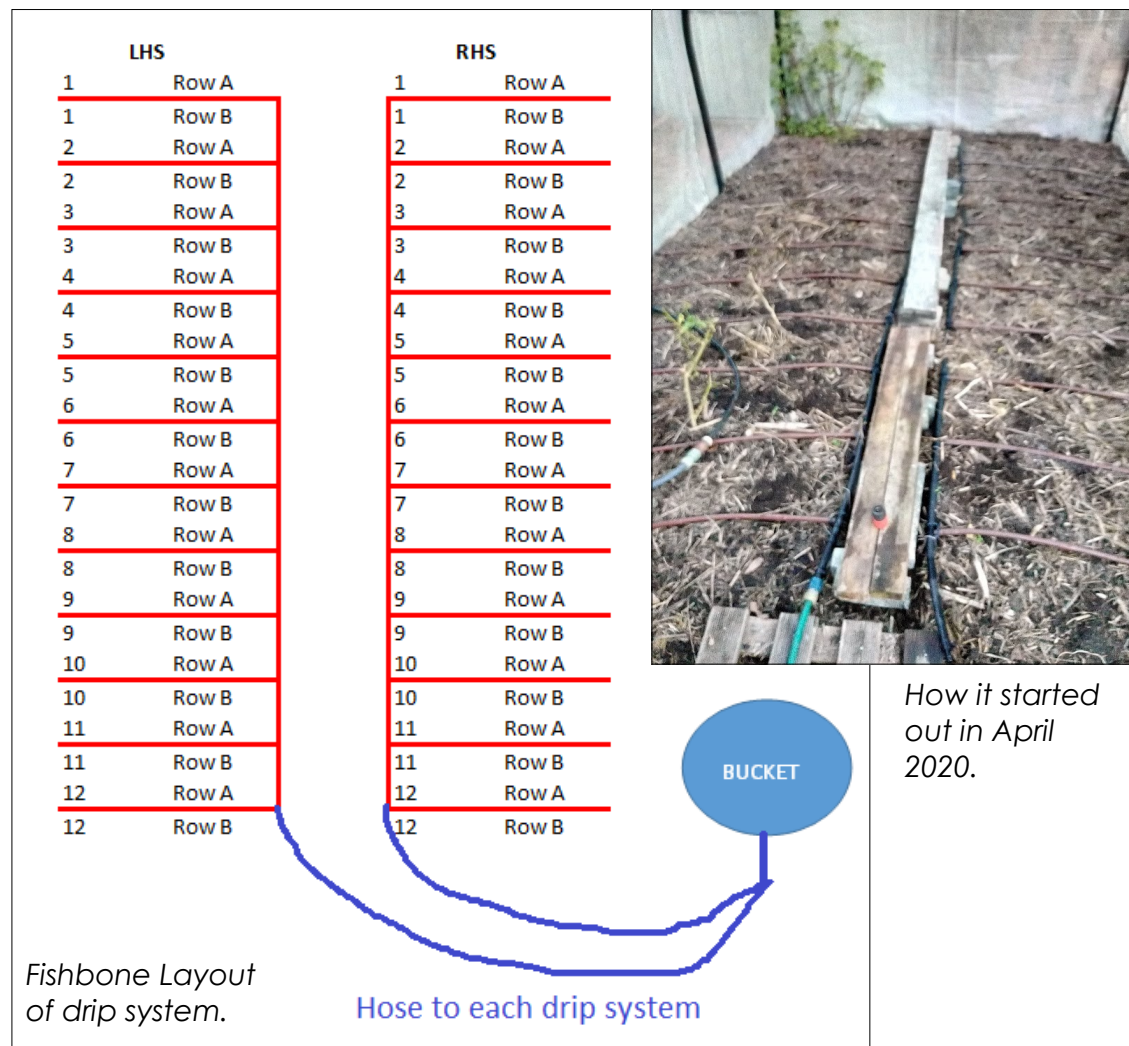
My Garden Experiment with a Drip System

Following a visit to a friend's farm in Malta last year, I was inspired to set up a drip system in our covered vegetable garden bed that I had been working for five years, with variable success. Malta has little water, so using a drip system allows him to use the little he has more effectively, as well as providing an easy method to add fertilisers and soil conditioners.

Living on acreage with no town water, we rely on dams and tank water—so we find ourselves in a similar situation to Bertu, as well as having to limit chicken and large wildlife access to produce! The drip system is simple – two hoses attached to the bottom of a raised bucket, which takes me three minutes to fill on a timer, and I fill it a few times every day. I had picked up a drip system from an old ROGI member, who no longer used it (Drip-Eze), and found it fit perfectly into our 3m x 4.5m garden bed. In the middle of the fishbone layout I had space to lay some old hardwood fence rails on a couple of concrete blocks, for central access.



Mena's covered vegetable garden (30% shade cloth), was made during the ROGI 2015 Garden Makeover.



The drip system—two hoses attached to the bottom of a raised bucket, which is filled a few times each day and is on a timer.



My Garden Experiment with a Drip System *(continued)*

The end result was basically 24 rows on each side of the central spine. My next move was to buy a lot of seeds from the ROGI seedbank and then plant them alongside each drip's location. I took a little effort and tried to match seeds based on what I thought was some kind of 'companion planting'. What I came up with was this plan (*pictured right*), planted in April 2020.

The growth was slow to start, and I think this was very much to do with the placement of our covered garden. In winter it may only get 3-4 hours of sunshine due to shade from a large tree to its north-east.

The result has been good overall. A few things didn't take off at all (chilli, capsicum, basil, tomato Blue Cherry, zucchini, cucumber, leek and beetroot) and I think that is because we had too little sun coming in over winter. Some vegetables such as chilli, bok choy and zucchini are popping up now, and parsley also took a while to get going. I added new things in empty spots like more celery and broad beans. I had many self-seeded plants pop up (mostly tomatoes and greens) and nasturtiums were added to attract local native bees and honey bees inside. Plants like rocket are going to flower now and are bringing in even more good bug life.

Being September, we are now getting more hours of sunshine and everything is growing well. I keep the tomatoes under control by removing side shoots, and 'snip and drop' anything else that needs cutting back or pulling out. Our watering is supplemented with weed tea, chicken manure tea, aged horse manure, crushed egg shells and pelletised chicken manure.

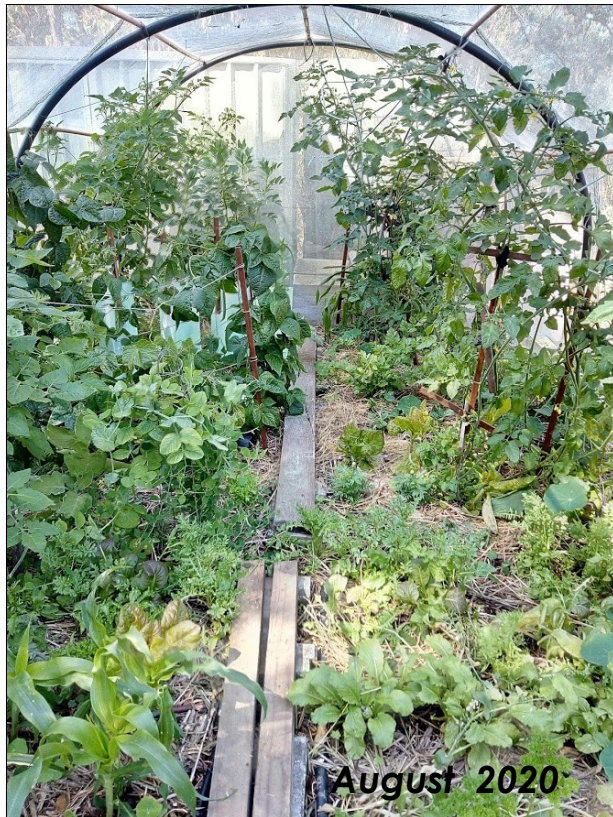
Progress is slow and steady. The vegetable garden gets a regular walk through to collect produce, snip, tie back, gauge how much watering is needed and simply enjoy being in there with all the bees and butterflies.

| | LHS Row A | LHS Row B | RHS Row A | RHS Row B |
|---------------|-------------------------------------|-----------------------|------------------------------|-----------------------------|
| 1 (back) | Little Chilli | Cucumber/ Broad Beans | Corn | Snow Pea |
| 2 | Radish | Cucumber/ Broad Beans | Corn | Kale |
| 3 | Endive/ self seeded tomato | Zucchini | Broccoli/ Self seeded tomato | Leek |
| 4 | Capsicum | Zucchini | Bok Choy/ Celery | Leek |
| 5 | Snow Pea | Sunflower | Tatsoi | Celery |
| 6 | Silverbeet | Bean Blue Lady | Beetroot | Yukina |
| 7 | Spinach | Cherokee Bean | Beetroot | Kohl Rabi |
| 8 | Basil | Tomato Blue Berry | Lettuce Marvel of 4 Seasons | Kohl Rabi |
| 9 | Sweet Pea | Sweet Pea | Rocket | Radish/ Self Seed-ed tomato |
| 10 | Chilli Jalapeno/ Self Seeded tomato | English Spinach | Salad Mix | Radish |
| 11 | Large Sweet Chilli/ Celery | First Fleet Lettuce | Mustard | English Spinach |
| 12 (Front) | Chilli | English Spinach | Parsley | Chives |

Key: LHS = Left hand side, RHS = Right hand side,
Row A was one side of the drip hole and Row B was the other side
(so A & B were supposed to be able to grow together).

By Mena Stoke

My Garden Experiment with a Drip System (continued)



Tip of the Month: How to Freeze Kale

My Tip of the Month is how to preserve kale in the freezer.

This time of the year the kale has grown well over winter and I can't keep up with it being picked fresh from the garden, so I blanch and freeze it.

To prepare, you will need:

- A large pot of boiling water
- Ice
- A strainer
- A lettuce spinner to extract water
- Zip lock bags

As you can see by the photos on the right, first harvest the kale and then strip the leaf off the stem. The stem doesn't go to waste as I chop it up and place it in the compost pile.

With the kale leaf I grab a large handful and place it into the boiling water. It's only there for about 2 minutes, then taken out and placed into the strainer. Let it strain most of the hot water off, then it's placed in the sink which has cold water with lots of ice in it.

Swish the kale around the ice water, then place it into the lettuce spinner where it's spun till all the water has been removed.

Place into the zip bags - this process has to be of course repeated till the zip bag is filled. Date it and I have found that it will last till the following winter.

Another benefit is that the kale is safer in the freezer than out in the garden—at this time of the year as it starts to warm up, there are a lot more insects prowling around.

Happy gardening, *John Borg*



Organic vs Certified Organic

Do you know the difference between 'organic' and 'certified organic' products? If you don't, you are not alone!

There is currently no domestic regulation surrounding the use of the term 'organic' in Australia, which means that some products labelled 'organic' may be quite misleading. For example, a product claiming to be organic could actually contain as little as two percent of organic ingredients; it could also contain ingredients that have been made using synthetic chemicals.

A better choice

Products that are labelled 'certified organic', on the other hand, have been through a rigorous certification process to ensure they meet a set of agreed standards, such as the Australian Certified Organic Standard (ACOS). This means that for every certified organic farm, product or service, each part of the supply chain must be independently and third party-verified by a certification body—from sourcing the ingredients, to manufacturing and processing, and all the way through to getting delivered to stores. So, when you choose products that are labelled 'certified organic', you can be certain that you are buying truly organic products, and that you are also supporting certified organic producers.

In September Australian Organic Awareness Month (AOAM) was held—the largest national campaign promoting the certified organic industry in Australia. Led by peak industry body Australian Organic Ltd, AOAM aims to raise awareness of businesses, and to educate consumers about the importance of looking for certified organic logos on their purchases. Support your favourite certified organic brands, businesses and retailers, and share your story on social media—visit www.whyorganic.com.au to find out more.

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Why Certified Organic?

- Certified organic produce is grown using sustainable farming methods, which help to regenerate the land and protect our soils, waterways and local wildlife.
- Certified organic ingredients are made without the use of harmful synthetic chemicals, such as synthetic pesticides and fertilisers—they are better for your health and for the environment.
- Certified organic livestock has access to pastureland and is free to range, allowing the animals to graze as they should.
- Certified organic products are not tested on animals.
- Certified organic standards prohibit the use of GMO ingredients.
- Fifty-five per cent of organic shoppers say they look for certification marks on their organic purchases.
- Fifty-one per cent of them also say they recognise the Australian Organic-owned 'bud' certification logo.

If you are unable to get identification of a plant from your local nursery, go to <https://www.qld.gov.au/environment/plants-animals/plants/herbarium/identify-specimens>. Fill out the Botanical specimens cover sheet, and send with your plant cutting (between two sheets of newspaper) to:

Botanical Information & Advisory Service, Queensland Herbarium, DSITI, Brisbane Botanic Gardens
Mt Coot-tha Road, TOOWONG QLD 4066

They will identify your plant for free and send you a reply by your choice of post/email/fax/phone.

Seed Savers News

ROGI's Seed Savers Group was set up in 2018. We are a small group who (usually) meet up bi-monthly, with tutorage by ROGI member and organic gardening expert Linda Brennan. The aims of the group are to develop knowledge for growing and saving seeds, to build our resources and diversity, and to help people grow flowers and food.

The topic for our next meeting will be **saving flower seeds**. We will explore the variety of seeds that you can collect and grow from edible flowers. These are typically wonderful flowers to grow for companion planting under fruit trees, in herb gardens and in vege gardens—they attract beneficial insects, deter or confuse pest insects and provide food and habitat for beneficials. Each person will have the chance to identify and take home seeds they've collected. We will focus on a range of seed types, their storage and growing requirements (e.g. violas, cosmos, dianthus, sweet peas, fennel, forget-me-nots, dandelion etc.)

Our next meeting will be held:

Tuesday 27 October—9.30 to 10.30am

Linda Brennan's house in Capalaba (address on booking site)

BYO morning tea, a folding chair, envelopes or tiny ziplock seed bags, pen, an egg cup or shot glass, and a hat.

All ROGI members are welcome to attend, however there is a **20 person limit**. Bookings can be made at:

<https://www.eventbrite.com.au/e/rogi-seedsavers-271020-registration-124218413619>

Please note bookings are open to ROGI members only. Couples will have to register separately to attend. The event is free.

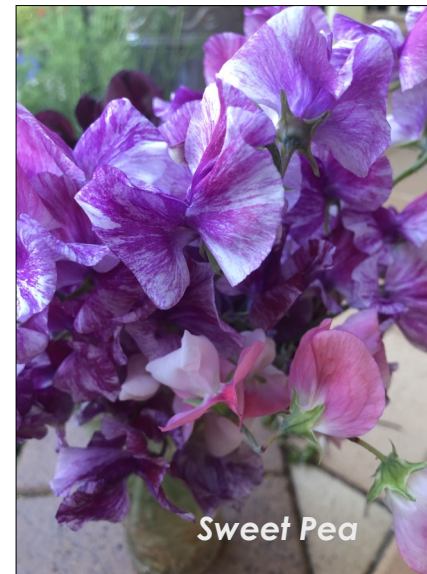
FREE SEEDS! The ROGI Seed Savers group has been busy saving seed from various plants this year. These are donated to the Seed Bank for use by members—for FREE! Go to the Seed Bank to check out what seeds are available.



Dianthus



Cosmos



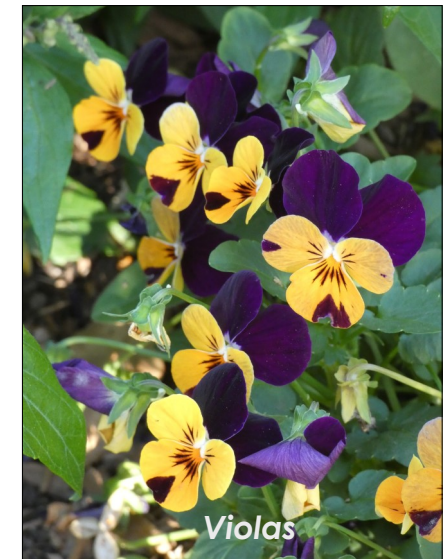
Sweet Pea



Dandelion seed head



Calendula



Violas

ROGI Events October

COME & SEE MY GARDEN:

(Details on how to book for these in accompanying email)

Saturday 10 October—Rohanne Young, Thornlands
Pollinating the vanilla bean flowers. Limited to 6 people.

Saturday 17 & Tuesday 20 October—Margaret Sear, Capalaba
A 44 year-old shady garden with natives, exotics, ferns, orchids and bromeliads. An extensive food garden including fruit trees, chooks and a covered vegetable garden area with wicking beds.

FIELD TRIP:

(To book email Toni at tonibowler@hotmail.com)

Sunday 18 October—Higgledy Piggledy Farm, Eight Mile Plains
An urban farm on a 1/4 acre block, growing food for themselves and sharing abundance with others. Rell, Viv and Oscar live by the principles of permaculture - care for the earth, care for others and fair share.

WORKSHOP (Permaculture Potager), Michael Wardle:

Friday 23 October—Salvation Army Hall, Alexandra Hills
Limited to 19 people, this workshop has been fully booked.



Vanilla Bean Orchid



Vanilla Bean Pods



Higgledy Piggledy Farm



Part of Margaret's garden

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

Email your contribution to info@rogi.com.au

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

NOVEMBER NEWSLETTER DEADLINE—Please send your contributions to the newsletter editor by the **28th October, 2020.**

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.

At this stage, we ask that you NOT bring larger pots, as we are not having the swap/share/giveaway table.



Assassin bug on coreopsis

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

October

Asparagus
Beans: French, Snake
Beetroot
Capsicum/Chilli
Carrot
Cucumber
Eggplant
Ginger
Lettuce
Okra
Pumpkin
Radish
Rocket
Rockmelon
Rosella
Silverbeet
Squash
Sweet corn
Sweet potato
Tomato
Watermelon
Zucchini

For a list of the seed bank stock, please go to the ROGI website www.rogi.com.au and click on the RESOURCES tab.

November

Asparagus
Beans: Snake, Lab Lab, Pigeon
Pea, Madagascar
Beetroot
Capsicum/Chilli
Carrot
Choko
Cucumber
Eggplant
Jerusalem Artichoke
Lettuce
Okra
Pumpkin
Radish
Rockmelon
Rosella
Silver beet
Squash
Sweet corn
Sweet potato
Tomato
Watermelon
Zucchini

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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| SUPPER | By Roster | group@rogi.com.au |
| WEBSITE | Pal Juvancz | pal@pcpals.com.au |

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 St, Alexandra Hills. 0408 259 445

These groups may have temporarily stopped their face-to-face operations to comply with Covid-19 regulations. Please check with them for further details.

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

HIVE PARKING FOR NATIVE BEES

We are always interested in keeping our native stingless bees in other people's backyards. We need new spots for the coming season.

Here are some requirements:

- * Suburban acreage
- * South, east and south-west side of Brisbane and also south of Brisbane along the coast to say Ballina.
- * The site needs to be safe, secure, tamper-proof, shady and accessible

We would like to keep at least 12 colonies at each site. Please get in touch if you think this is possible for your place, or you know someone who would be able to help.

Some ROGI members are already happy hosts to our bees (talk with Margaret Sear or Ann Roffey).

We do not pay an agistment fee - the benefit to you is that you enjoy the pollination services provided by our bees.

Russell and Janine Zabel
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