

ROGI News

Doors open at 6.15 so you can visit the library, stalls and seed tables or just have a chat over tea or coffee before the meeting begins at 7. Supper is served afterwards.

Bayside Community Church
Macarthur St, (corner McDonald Rd), **ALEXANDRA HILLS**

REMEMBER to bring:

- washed pots/punnets (leave at plant table)
- swap and share items
- ROGI Rewards contribution (optional see p11)
- a basket/box/bag for your purchases
- Questions for Plant Clinic
- Something for supper if you can

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T. patula—French marigold



T. erecta—African Marigold

Tagetes Marigolds. Known for their bright colours and strong scent - love it or hate it, they attract beneficials. They're edible, and some even taste and smell nice! *T. lemmonii* & *T. lucida* in particular. *T. minuta* is tall with teeny 2-3mm flowers and packs a powerful punch, which helps to [deter root knot nematode](#). It has weed potential, so take care.



T. minuta—'Stinking Roger'



T. lucida—Mexican tarragon



T. lemmonii—pineapple marigold

If you'd like to surprise someone with a gardening gift or encourage a friend to join our friendly garden club, how about a **ROGI Gift Certificate**? It's easy - just fill in an application and bring cash. If you wish to purchase one online, complete an [application](#) and then pay online by bank transfer. It can be posted to you or the recipient. For details please phone me 0419 987 870 or email membership@rogi.com.au Rhonda

Mike's Musings

With the anniversary of my late father coming up, I've been thinking a lot about him and his life. He passed away in 2020 after having lived for 98 years (he was 92 in the photo).

We as ROGI gardeners tend to value fresh organic food grown in our own garden or in the gardens of ROGI friends. My father (my mother perhaps even more so) did not care about what he ate. Organic food was something he never encountered. His diet was mostly a hot meal for lunch—mostly pork meat, supermarket veggies (quite often frozen), an apple afterwards, for supper lots of typical German small goods ('Wurst'), cheese and the 'alibi' tomato. Sometimes cucumber and radish. Lots of bread with it, usually dark bread, but on Sundays it was white. And Saturday and Sunday there was always sugary cake for afternoon tea.

This raises the question: *"Are we worrying too much about the quality of the food we eat?"*

Well, let's dig a bit deeper: When he was young he went through a period of severe lack of food – he went to bed hungry on many days for several years in the 1920's. When food was freely available again, it wasn't long before he spent four years of fighting in a terrible war, again with uncertain food supplies – not to mention the other dangers of war. Luckily he survived.

Upon his return he experienced another period of, say three years, of deprivation and hunger before things got better. He started smoking in his twenties and kept it up until the age of 90 (3-4 cigs a day). He did not drink alcohol, nor any sugary drinks. He liked coffee and, on weekends, tea. He always had a strong heart. He walked to work, usually came home for lunch and rode his bike on



weekends. He could have easily lived to 100 or more if my mother had not died before him and 'forced' him into a nursing home which he absolutely hated.

Some medics say that a period of hunger in your younger years (or at least a period of eating frugally) is actually good for your later health.

Doesn't that make you worry about the generations that have been growing up for the last three or so decades, especially the current teenagers?

Smoking was his only vice of an addictive nature, but it was done in moderation. Contrary to our beliefs today, it apparently did not have a major impact on his health. Maybe he was just lucky.

The quality of supermarket food was probably better in the sixties, seventies, eighties and possibly for a short while later. Fast food in Germany was not very common until the 1990's – all we had was Wieners, 'Bratwurst', and later on 'Doner kebab'.

Since then I would readily believe that the exhaustion of soils, the increasing reliance on artificial fertilisers and pesticides and longer supply chains did their bit to reduce nutritional values.

So those of us who only started eating healthy food in later life – are we doomed? Or are our bodies able to undo the sins of our past? I guess we'll find out soon enough.

Let's not forget that gardening is not just about producing healthy food. It's also, and maybe even more so, about food for the soul, a great way to meet like minded people, to always keep learning something interesting and valuable, and to spend time among the bees and birds.

I see the bit of gardening that I do as meditation. An hour of pruning a tree gives me time for reflection and the feeling of connecting with 'my' tree. An hour of weeding, repetitive as it is, fills me with the feeling of calm and being grounded – literally! Seeing little buds grow into lemons, limes and other fruit fills my heart with joy.

Try to get that from spending time on Tik Tok or Facebook! Ha!

With this in mind, enjoy the cooler weather and get your spirits up.

Mike Qualmann ROGI Secretary

Seedsavers



Our June Seedsavers meeting will also be a celebration of chilly weather, so we will be enjoying our annual soup night as we save and sort seeds.

Linda will make a selection of vegan and gluten free soups from her garden produce ... and some scones or damper

Our topic for the evening is:

Companion Planting

**What does well with plant friends,
and where to plant them.**

Please BYO cup, bowl and spoon for soup and a drink, and seeds to be separated and saved. We'd especially love you to name the variety and add the date that you collected them.

We have just 18 seats (4 vacant to date), so book on Team App soon if you'd like to come. PS... rug up as we may be outside unless it rains.

We'd also love you to return the empty ROGI seed packs for reuse.

Next ROGI meeting

Thursday 11th June 6.15 for 7pm start

Bayside Community Church, MacArthur St (corner McDonald Rd), Alex Hills.

Biochar **Wicking Beds** **Succession Planting**

Choose which *two of these topics* you want to learn about:

Biochar

Michael from Pachamama Regen will introduce us to the holistic world of regenerative agriculture focussing on biochar - a carbon-rich soil amendment product - where it fits into organic growing, and how this is enabling conventional farmers to switch to organic. He will cover how it is produced, the benefits to soil, plants and the environment.

Wicking Beds

Nooshin will talk about wicking beds – what they are, how they work, why they're great for our suburban gardens, based on her experience using them over several years.

Succession Planting

Linda will present succession planting methods which involve planting vegetables at regular intervals, giving a continuous harvest throughout the growing season. Learn how you can eat out of your garden throughout the seasons.



Upcoming ROGI Events

Next Garden Visit

Dennis & Mandy's Birkdale garden
2 - 4 Sunday 12 July

Bring a small plate of homemade food or home grown produce to share, and a mug for tea or coffee.

These are free events for ROGI members, but numbers are limited.

Please book on TEAM APP, at the June meeting or 0401157713.

The address will be sent to you before the date.

Next Field Trip

Nourished Landscapes in Jimboomba
9.15 - 2.15 Sunday 14 June

Founded by Doreen Jachmann, an experienced and qualified gardener who is passionate about sustainable living and the benefits of growing our own food, this is a 5-acre 'Land for Wildlife' property.

Doreen implemented a permaculture design with the aim to be off-grid and more self-sufficient.

She has used different perennial growing systems - water harvesting earthworks, zero waste nursery/worm farm, a grey-water garden, and wicking beds. There are abundant native trees and shrubs, as well as ducks, geese, turkeys, chickens and pigs ... and several native and European honeybee hives.

The guided tour and discussion about all aspects of the property will provide you with LOTS of information and you will be amazed what Doreen has achieved at her place as she shares her wide-ranging knowledge and experience.

Many of the elements she has implemented can be incorporated into suburban blocks also. She is truly a powerhouse.

The trip is \$20 per person. Car-pooling is an option.

Book on [Team App](#)—there may be a vacancy.



Sunday 7 June 2026

9 am to 3 pm

Griffith University Logan Campus, Meadowbrook. [View map](#)

Free entry

TRAVEL & PARKING: Ample free parking onsite or go green with convenient bus and train travel options.

EVENT HIGHLIGHTS

- 7 'zones' to explore with a dedicated Kids Zone
- Appearances from top nature and sustainability voices including **Jamie Durie** OAM, self-confessed nature nerd and science broadcaster **Dr Ann Jones**, conservation ecologist **Andrew Dinwoodie** and dynamo youth conservationist **Spencer Hitchen** (just to name a few!).
- Live bird show and reptile encounter with **Wildlife Unleashed**
- Competitions and giveaways including free native plants
- Eco markets
- Food and drink trucks
- A thrifter's heaven with popular **Logan Wardrobe Rummage** and **Griffith Clothing Library**
- Hands-on workshops, Q&A sessions, interactive activities
- **Griffith Repair Cafe** – don't throw it out, bring it for free repairs by skilled professionals and volunteers!

Being Prepared: Growing Your Own Food Security

At our May meeting, Tilly Davie shared her experience of creating a productive permaculture garden on a modest 600m² block at Capalaba. She showed how thoughtful planning, diversity, and patience can transform a suburban backyard into a thriving food-producing ecosystem.

Tilly explained that her gardening philosophy is grounded in permaculture principles, where nature is encouraged to work as a complete system. She highlighted several key advantages of this approach:

- Perennials produce food for decades
 - Annuals self-seed and create a natural soil seed bank
 - Soil fertility improves naturally over time
 - Diversity provides built-in pest management
 - A healthier soil food web increases plant resilience
 - The garden requires less work as the system matures
 - Production continues even with minimal input
- Permaculture also recommends planting in layers, mimicking the structure of natural forests and allowing plants to support one another.

Today, Tilly estimates that her garden supplies up to 85% of her household's fresh food needs.

Her collection includes more than 60 fruit trees and edible **perennial crops** such as apples, pears, citrus, mangoes, jaboticaba, avocado, bananas, peaches, mulberries, blueberries, plums, raspberries, jackfruit, custard apples, coffee, passionfruit, pecans, macadamias, cocoa, strawberries, and pineapples.

Her **annual crops** include watermelon, rockmelon, rosella, and peanuts, while the vegetable garden provides a huge diversity of **root, leafy, seed, and fruiting crops**.

These range from onions, garlic, carrots, taro, yacon, potatoes, cassava through to lettuces, broccoli, Asian greens, peas, beans, lentils, tomatoes, pumpkins, zucchini, and capsicums.

The garden also includes an impressive variety of **herbs and spices** including turmeric, ginger, lemongrass, basil, oregano, rosemary, mint, coriander, vanilla, lavender, and even wasabi.

Livestock plays an important role in the system. Chickens and ducks currently provide the household's daily egg supply, with plans to introduce quail in the future.

Tilly **preserves excess produce** through jams, pickles, ferments, dried fruit, freezing, sourdough baking, herb butters, oils, and homemade pasta — extending the value of seasonal harvests throughout the year.

Producing **oil from her peanut crops** is a new venture.

Stacking Calories in Layers

Permaculture food forest layers — each producing food

Canopy	Macadamia, Avocado, Mango, Jackfruit	<i>Fats, vitamins</i>
Understorey	Banana, Papaya, Mulberry, Citrus	<i>Sugars, vitamins</i>
Shrub	Pigeon Pea, Bush Beans and Peas	<i>Protein, leaves</i>
Herbaceous	Sweet Potato, Taro, Cassava, Ginger	<i>Starches, calories</i>
Ground Cover	Sweet Potato vines, Oregano, Mint, Strawberry	<i>Ground protection</i>
Climbers	Passionfruit, Choko, Snake Bean, Climbing spinach	<i>Vertical calories</i>
Root	Turmeric, Arrowroot, Sunchoke	<i>Hidden harvests</i>

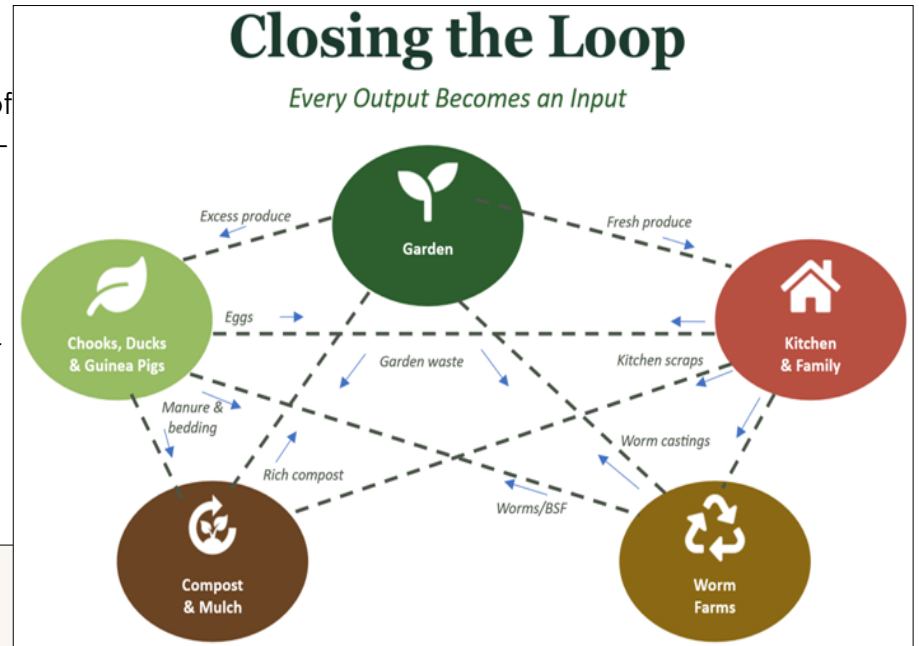
7 layers of food production in the same footprint — that's the power of permaculture

Growing Your Own Food Security cont'd

For gardeners interested in transitioning from a conventional lawn-and-ornamental garden, Tilly recommended **making gradual changes** over time. Ornamental borders can be replaced with herbs and onions that still provide attractive structure, while fruit trees such as citrus and tropical apples can be under-planted with productive companion species. Older fence lines become valuable

growing spaces for climbers like beans and passionfruit.

A particularly interesting aspect of Tilly's presentation was her focus on nutritional self-sufficiency. She carefully considers how her plantings and live-stock contribute carbohydrates, proteins, fats, and oils for her family's diet. However, she acknowledged that producing 85% of fresh produce does not necessarily equate to producing 85% of household calories — an area she continues to develop.



The Calorie Gap — What's Missing

Growing 85% of fresh produce ≠ 85% of total Calorie needs

Calories (energy) Most of the volume of garden produce is low-calorie — leafy greens, tomatoes, herbs. A family needs 2,000-2,500 cal/day per person for moderate activity.

Carbohydrates Rice, wheat, rye, spelt, barley— currently bought. Need more starchy root crops & grain alternatives to replace these, or a space to grow some grains (neighbours or community garden)

Fats & Oils Cooking oils, butter, lard — currently all purchased. Tree crops like macadamia, avocado can fill some of this gap, and eggs do help, but they can't fulfill the full need. Growing more peanuts for oil will assist

Protein Beyond eggs — dried beans, pigeon pea, peanuts, pecans and macadamias, and potentially quail/guinea pig meat if it comes to that, but there are nutrients we need from meat (if we aren't buying supplements)

The goal: add calorie-dense crops WITHOUT removing what's already working

Tilly demonstrated the use of a [refractometer](#) to **measure Brix levels** in fruit and vegetables.

Higher Brix readings indicate:

- better produce quality,
- improved pest resistance, and
- healthier soil biology.

This simple tool provides valuable insight into the effectiveness of soil management practices.

Tilly emphasised the importance of “closing the loop” (above) within the garden system — using multiple strategies to recycle nutrients, support animal health, and maintain sustainability.

Her final message focused on **the value of community**: sharing produce, knowledge, skills, and support with neighbours and friends as we all prepare for a changing future.

Reported by Linda Barrett

For more, see Tilly's PowerPoint [here](#)

Erik van Zuliekom Garden Visit Thornlands

Our recent visit to Erik's garden felt like stepping into an oasis overflowing with diversity, creativity, and abundance. Every corner revealed another productive planting, clever system, or unexpected edible. There was simply too much to capture while listening carefully to Erik's explanations and observations about his methods and plant choices.

Instead, here are some of the key take-home messages from this inspiring suburban food forest:

Everything Is an Opportunity

One of Erik's strongest gardening philosophies is that everything — even mistakes and setbacks — can become opportunities.

Observation is important in the design process. Carefully watch how people move through the garden, how water flows during rain, where it pools, and where it drains away. These observations then guide decisions about pathways, garden beds, swales, berms, and ponds so that water is retained on the property.

Avoid creating rigid garden layouts. Hard borders can lock you into one design, while moveable or flexible borders allow the garden to evolve over time as conditions and needs change.

Turning Loss into Abundance

The March 2025 cyclone severely damaged a large jacaranda tree and the space created by this loss is now being transformed into a productive food forest using syntropic gardening principles.

Fast-growing, shorter-lived fruiting trees such as Panama berry have been planted alongside mangoes, aibika, citrus, and many more productive trees. The planting has been done densely, and over the coming years it will form a mixture of tall canopy trees and smaller species all established together.

An interesting feature was Erik's use of chop-and-drop support plants throughout the

system. Wild bird seed mixes were densely sown, and fenugreek was planted around each fruit tree. As a nitrogen-fixing plant, fenugreek helps naturally feed the surrounding trees while also contributing valuable biomass.

Erik's approach to chop-and-drop management is to vary the cutting height so grasses are not exhausted. Some sections are cut low, while others are left around 25 cm high to allow for recovery and continued growth. This careful work is done with a small scythe to avoid damaging young tree plantings. Over time, as the food forest canopy develops and shade increases, the grasses will naturally recede.



Different cover crops including fenugreek



Cover crops around future food forest plantings

Erik van Zuliekom Garden Visit cont'd

Crop Rotation Planning & Plant Choices

Erik is currently preparing 12 garden beds to simplify crop rotation throughout the year — another example of designing systems that are both productive and practical.

The inclusion of lesser-known tropical staples such as **yacon** *Smallanthus sonchifolius*, **elephant foot yam** *Amorphophallus paeoniifolius*, and **cocoyam** *Xanthosoma sagittifolium* was particularly interesting. These crops thrive in our climate and offer alternatives for home gardeners. Cocoyam, in particular, stood out as a perennial crop that is easy to process and serves as a delicious substitute for potato.

Compost, Brews, and Soil Health

Erik's composting system uses five large compost bays that are turned regularly. He is able to produce rich, dark compost in as little as 18 days. His neighbours donate their fallen palm fronds and these are a valuable source of carbon for the compost.

He also makes extensive use of both aerobic and anaerobic 'brews', along with biochar and other soil-building inputs.

The overall design of the garden demonstrates how thoughtful systems and careful observation can create an incredibly productive, resilient, and abundant suburban landscape.

People have asked Erik for conducting gardening classes, so he's developed three workshops, so far. There'll be more later.

So here is your opportunity for soon ...



UnitedNatures
DESIGN WITH NATURE

EDIBLE GARDEN WORKSHOPS

Thornlands, QLD

 **WORKSHOP 1 — Saturday 4 July 2026**
Abundant Garden Systems
Permaculture · Syntropy · Water Management
Living Soils **This one is fully booked.**

 **WORKSHOP 2 — Saturday 8 August 2026**
Productive Soil Biology Essentials
Biochar · Microbial Brewing · Advanced Composting
This one is fully booked.

 **WORKSHOP 3 — Saturday 5 September 2026**
Advancing Ecological Planting
Food Forests · Syntropy · Plant Guild Systems
This one has a few vacancies.

9am – 1pm | A\$145 per workshop | Max 10 participants
Workshop notes provided

Introductory offer: First 5 bookings receive a FREE copy of my recently published **Seasonal Crop Rotation Planner & Log**

SCAN TO BOOK

Go [here](#) for more information and to make a booking.

Fruit Pollination Facts

It can be quite baffling to work out why our passionfruit are dry inside or why our pawpaws are small and, no matter what, they don't grow to an acceptable size...

Here are a few facts that might provide you with answers to those puzzles and more. (Heads up...all the solutions are related to pollination.)

Are your passionfruit failing to set fruit, or are they dry and hollow?

The amount of pollen deposited on the stigma during pollination determines the number of seeds set and the size of the fruit.

Each passionfruit can develop as many as 350 seeds and unless at least 100 ovules develop into seeds then the fruit is likely to be hollow,



Passionfruit flower has both male and female parts

light in weight and have little juice ([McGregor 1976](#)).

Peak passionfruit pollination time is 90 minutes around midday to 3 pm. If you have few bees, pop outside at these times with a fine little paintbrush and act like a bee.

Purple passionfruit varieties are self-compatible so you can pollinate from the same flower and plant.

Panama Yellow are self-incompatible so grow two plants and cross pollinate from each plant and different flowers.

Problems with zucchini and other cucurbits (pumpkin, cucumber, watermelon, rockmelon etc)?

Female flowers produce more nectar than male flowers, but nectar from male flowers has higher sugar content. So both flowers are visited by pollinators.

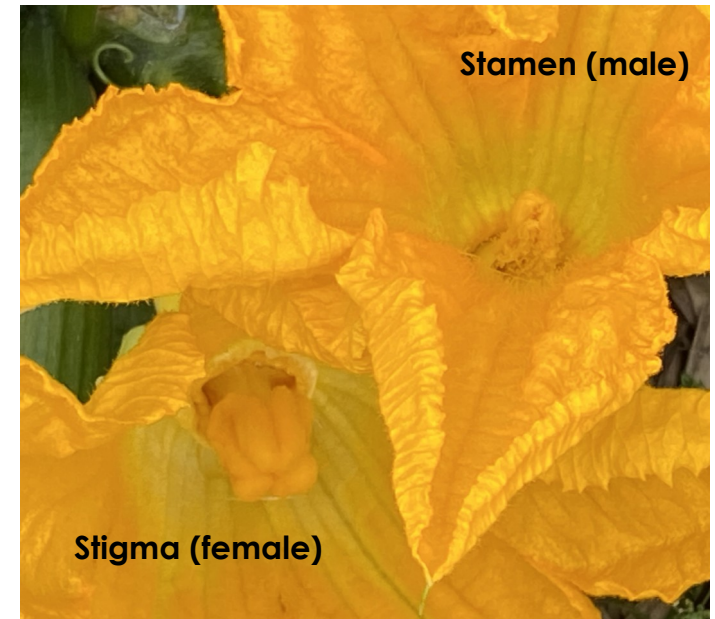
The proportion of male and female flowers is affected by:

- temperature,
- day length,
- the proportion of fruit already set and
- the season.

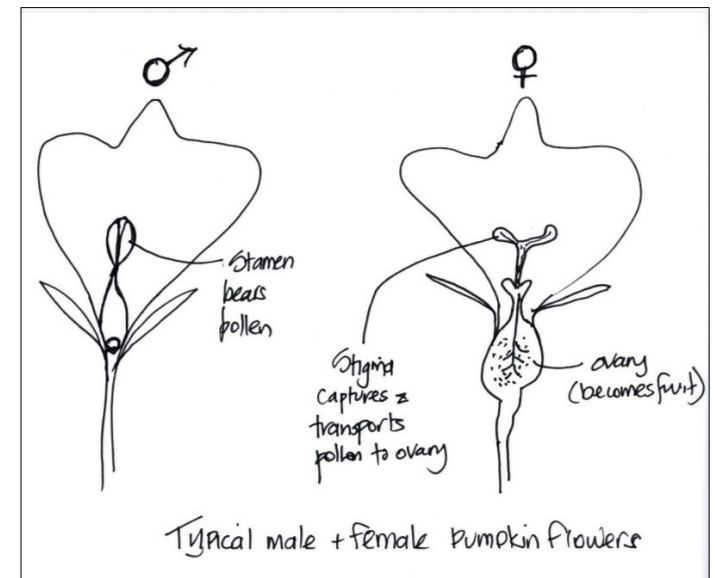
Flowers of both sexes are typically open for only a single day, after which male and insufficiently pollinated female flowers will drop.

The most successful pollinator insects for these fruits are active in the morning, when pollen is released and is ripe.

If you are missing insect pollinators, DIY by picking male flowers, removing the petals and touching the pollen bearing stamen to the



female stigma. I find 10am an ideal time to begin. Once pollinated, twist and peg the flower shut so ants cannot eat the pollen and fertilised structures.



Fruit Pollination Facts cont'd

Macadamias not fruiting?

It's been estimated that about 150 pollinator insect visits are needed to each raceme of flowers for full macadamia pollination. Macadamia flowers are visited by honey bees, native bees, certain native flies and native Lycid beetles (elongated golden brown beetles).

Puny Pawpaws?

[Hawk moths](#) (Lepidoptera: *Sphingidae*: *Macroglossinae*) are those dart-shaped brown moths that develop from huge brown caterpillars. They are reported as one of the main pollinators of papaya/pawpaws in Queensland.

The more grains of pollen on each stigma, the more seeds and the bigger fruit. About 1000 grains of pollen thus 1000 seeds is a good amount per fruit. (This may vary with the red self-fertile, bisexual pawpaws).

Pawpaws may be male or female trees which need cross pollination for reliable fruit set. Bisexual trees will be self-fertile as they have both types of flowers. Bisexual pawpaws with few seeds are usually female, poorly fertilised fruits.

So what does all this mean for our gardens?

We need to attract more pollinators of all types for our crops. I'll cover how to approach that in your home garden next month.



Female pawpaw flowers with their typically short stem



How many seeds here?

Linda Brennan

For your information.

[Moringa oleifera](#)

There is a Petition of residents of the State of Queensland which draws to the attention of the House that *Moringa oleifera* is a centuries-old staple of South Asian cuisine and has been banned as a food in Australia. In December 2025, Food Standards Australia New Zealand (FSANZ) rejected Application A1294, citing insufficient safety data.

As a result, the Department of Agriculture, Fisheries and Forestry now fails all moringa imports and it cannot be sold for retail or used as an ingredient.

This decision affects South Asian communities, particularly the rapidly growing Indian-Australian population (now over 916,000 India-born residents), who rely on moringa leaves, green pods and oil in everyday meals. Moringa is used for curries; leaves are added to stir-fries, salads or cooked as a vegetable with spices; the seed oil is used in medicines and cosmetics.

These foods are central to cultural identity, family meals and traditional nutrition.

Recent scientific reviews confirm its long history of traditional food use and low toxicity at normal dietary levels. The ban disproportionately affects ethnic minorities while also halting the fast-growing Australian moringa market (projected >\$90 million) and emerging Moringa farms, many of which are in Queensland.

Your petitioners, therefore, request the House to do all within its power to urge the Queensland Minister for Agriculture to request that FSANZ urgently reconsider and approve *Moringa oleifera* as a novel food, allowing its importation, retail sale and local cultivation so that South Asian and other communities can continue to enjoy this important traditional staple food.

For more information - <https://www.youtube.com/watch?v=vpgDKNINb8> or

Click this link to open the E - Petition: <https://www.parliament.qld.gov.au/Work-of-the-Assembly/Petitions/Petition-Details/4523-26>

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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

info@rogi.com.au www.rogi.com.au
<https://www.facebook.com/groups/redland.organic.growers>

Other gardening groups using organic methods:

Brisbane Organic Growers Inc (BOGI)— 1st Thurs each month (not Jan). 6.30. Albion Peace Hall, McDonald Rd, Windsor. 0438 254 673 <http://bogi.org.au>

Qld Herb Society—1st Tues each month, Albion Peace Hall. 7.30pm. 0458 798 663 <https://qldherbsociety.org.au>

Oaklands Street Community Gardens—
Mon, Wed, Fri 9-12 . Alexandra Hills. 0410 974 458
<https://www.oaklandsstreetcommunitygardenqld.org>

Bethania St Community Garden—Wed mornings,
Cox Park, Lota. 0439 048 585
<https://www.bethaniastreetcommunitygarden.org>

General Information

Please consider contributing to any of these at various times:

ROGI REWARDS:

Good quality plants and other garden-related items brought along by members. Everyone who attends and signs in is eligible for a Reward. **Please label plant with its name and some growing details before placing it on the table.**

MEMBERS' SALES:

Items you've produced surplus to your requirements that **you wish to sell** to other members – seedlings, eggs, honey, lemons, jam, sustainable craft items – things that have cost you time, money, and effort to produce. Please make sure items are labelled, named and priced. It is preferable that you staff the stall yourself or time-share with a friend.

FREE SWAP/SHARE/GIVE- on table outside

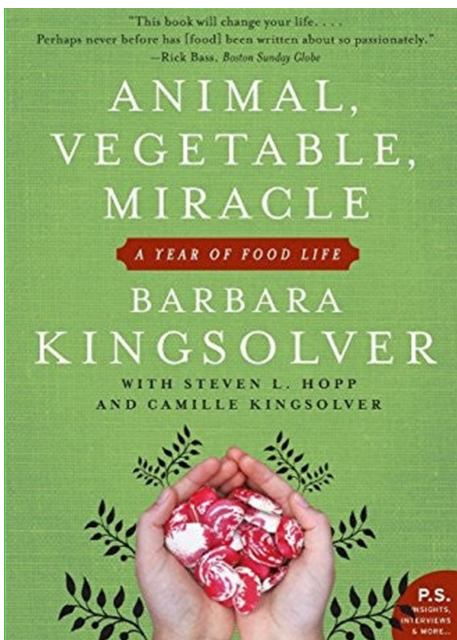
For items you don't want payment for— empty pots, cuttings, unwanted plants (named), surplus produce, shredded paper, strawberry runners and so on. Maybe arrange with other members to do some swapping outside meetings. Take home what's left after meeting.

PLANT CLINIC:

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

Also, the **ROGI WEBSITE:** Under RESOURCES tab, you'll find:

- ROGI's month-by-month Seed Sowing Guide
 - Seed viability Chart
 - Good Bugs
 - No-dig gardening ideas
 - Permaculture
 - Copies of all newsletters since September 2014.
- ... and lots more. Have a browse.



While set in the USA, with little practical relevance to the growing of food in the Redlands, this is nevertheless a fascinating insight into one family's journey away from Arizona and a life dependant on the industrial-food pipeline to rural Virginia and, in Barbara's own words: "...the story of a year in which we made every attempt to feed ourselves animals and vegetables whose provenance we really knew ... and of how our family was changed by our first year of deliberately eating food produced from the same place where we worked, went to school, loved our neighbours, drank the water and breathed the air."

This is an inspirational read of one family's efforts to live and eat locally according to the seasons.

Good Books to Borrow, Read & Return

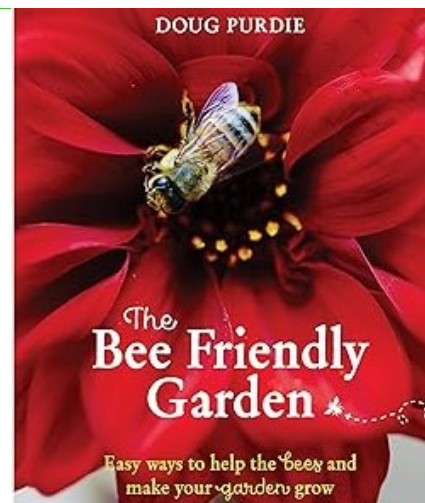


Edited by Penny Warren

Many people in Redlands have downsized and find the space they have available for gardening much reduced when compared to the old quarter-acre block ...or larger!

This guide proves that it is possible to grow food anywhere, no matter how small the space available: it demonstrates how you can get every inch of your outdoor space producing tasty fruit, herbs and vegetables year-round.

The book is divided into sections, including what to grow where and being space efficient; small-space projects (making various planters, many from recycled materials); crops in small plots; and plant know-how, including a season-by-season planner.



Bees are our most important pollinators and they're in decline the world over. They love to live in urban environments, where it's a short flight path from one type of flowering plant to the next.

Conventional gardens that favour lawns, low maintenance, architectural plants and pesticides over flowers and edible plants are scaring the good bugs away.

This book is a guide for gardeners to make our green space inviting to bees and other good bugs.

Purdie encourages us to put on our 'bee goggles' and scan our environment as a bee would.

Includes:

How bees forage and why your garden needs them

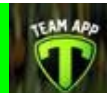
A comprehensive plant guide to **bee friendly plants**

Simple changes anybody can make

Ideas for gardens of all sizes

Natural pest control and **companion planting** advice.

TEAM APP



With TEAM APP, you can:

- keep up to date with club events in real time
- not wait till the meeting to book your place for Garden Visits, Workshops, Field Trips.
- make bookings as soon as they are posted on TEAM APP.
- Cancel your booking if needed to free up a spot for someone on the waiting list

If you haven't already registered for TEAM APP, here's how to get TEAM APP on your phone or computer.

On your smart phone or tablet.

- Go to the App store (apple smart phones) or Playstore (Android smart phones)
- Look for the TEAM APP logo. (above)

If you need assistance to set up your TEAM APP account on:

- **a phone or tablet**, someone can help you at the next meeting.
- **your computer.**
Go to <https://www.teamapp.com> SIGN UP using your email address and a password. Click on MY TEAMS and select your team as ROGI.

We'd like to hear from you.

For example, send us:

- A photo or article of/about an interesting plant
- A request for items or information
- Specific garden or nutrition info
- A recipe for home-grown produce
- A notice of 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

July 2026 newsletter deadline is Thursday 25 June
Send contributions to jill.nixon@bigpond.com