

# 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

## Inside this edition

	Page
V.P's Message: <i>Linda's Leafy Lines</i>	2
Guest Speaker	3
Herb Awareness Day	3
Upcoming ROGI events	4
Community Garden events	4
Subtropical Fruit trees. George Allen	5
Nooshin's Garden Visit	6-8
When are seeds ready to save?	9
Plant Clinic response—olive tree	9
Mike's Musings	10
Committee and contact details	11
General ROGI information	11
TEAM APP details	11
Compost Awareness Week	12
June newsletter deadline	12



This is a cutting of a dwarf black mulberry *Morus nigra*. What a fast worker! It took seven weeks to start developing tiny fruit. They won't mature as the weather is turning cool, however, it indicates how quickly mulberry trees produce results. You can prune them a few times each summer to initiate a new crop of fruit each time. They freeze well. There'll be some rooted plants available at the May meeting.

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](mailto:membership@rogi.com.au) Rhonda

## Linda's Leafy Lines

I love this time of year! As the humid days of summer have given way to the milder weather of autumn, we gardeners welcomed a seasonal shift that brings both relief and renewed enthusiasm. The transition to our temperate growing season signals the start of one of the most productive and enjoyable periods in our gardens. Late in summer, being too hot and humid to physically be in the garden, I planned my autumn and winter vegetables, reviewing my home seeds stores, checking best-by dates and listing what I needed to purchase.

My go-to information resources are the ROGI guides, which have been developed by our local members from their successful gardening experiences. These resources really do take the guesswork out of what to plant and when, as our planting seasons are more about temperatures than dates on a calendar.

These include the [ROGI Seed Sowing Guide](#), [ROGI Seed Viability Chart](#), [How to Grow Your Seeds](#).

For me, the first cooler mornings spark a sense of anticipation - seed trays are prepared and nurtured. (I used to plant most seeds directly into my gardens but now we are 'blessed' with a local flock of pigeons and ibis that find every seed!)

Still, the journey from seed to harvest is not without its challenges. Poor germination, insect damage, and hungry wildlife—particularly possums and *Rattus rattus*—can test even the most patient gardener.

Seedlings, in their earliest stages, require close attention and care, and I have to admit that success often hinges on persistence and cunning through the early planting time. I now put my seed punnets into a covered box each night to protect from critters.

Now, in early May, the rewards of that effort are becoming evident.



With cooler days and nights, summer corn has been harvested for the final time, making way for vegetables only suited to temperate conditions.

Garden beds have been refreshed with a combination of homemade compost and commercially available biochar blends enriching the soil for leafy greens and brassicas.

Meanwhile, areas designated for root crops receive a lighter touch of organic fertiliser.

Infrastructure is also being put in place to support the months ahead - trellises for climbing peas, hoops and protective netting for brassicas to safeguard from cabbage butterflies.

Beyond planting, our autumn and winter is an ideal time for tackling more labour-intensive projects and maintenance.

With the heat no longer a limiting factor, major pruning, hedging, and replenishing mulch along pathways is planned. Also, I need a new solid support erected to plant more dragon fruit. (Bill is always up for these jobs, while he leaves the actual growing tasks for me.) I encourage everyone to get into their gardens soon and plant it up. You will be eating your own harvests in no time.

Just imagine!

*Linda* ROGI Vice President



# Herb AWARENESS 2026

QUEENSLAND HERB SOCIETY ANNUAL SHOW

*The place to be for anyone who wants to learn more about growing and using herbs!*

- *Discover* a wide range of medicinal and culinary herbs and plants for sale.
- *Relax & Revive* with home-baked, delicious, herb inspired food at **Café Sage**.
- *Browse* a vast array of herbal and garden related stalls: preserves, teas, spices, skincare, soap, bushfoods, gardening accessories, tools, craft, coffee + more.
- *free demonstrations and talks* by dedicated herb growers, stall holders and knowledgeable Queensland Herb Society members covering a wide range of topics.
- *free ENTRY*
- ATM on site

*Sunday*  
**31st MAY**  
**9am to 3pm**

**Albion Peace Centre**  
102 McDonald Rd  
Windsor



Proudly sponsored by



*Dedicated to a better Brisbane*

~ For more information ~

Email: [qhs@live.com.au](mailto:qhs@live.com.au)

Call: Elspeth 0433 235 866 or Deb 0458 798 663

Visit our website closer to the date for full demonstration and speaker timetable

[qldherbsociety.org.au](http://qldherbsociety.org.au)

**The venue is a short walk from Albion Train Station**

## Next ROGI meeting

**Thursday 14th May 6.15 for 7pm start**

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

### Being prepared: permaculture at home

Tilly from Tilly's Garden will share her experiences as a local small space

permaculture/organic grower.

On her 600m<sup>2</sup> block, Tilly uses no sprays and keeps costs down by making her own compost, plant fertilisers and seed raising mixes, along with keeping ducks and chickens which, she says, do a lot of the work.



With the fuel crisis and cost of living increases, there's never been a better time to become more self-sufficient.

By using a smart permaculture "systems design" approach, Tilly finds that it results in less work and a higher success rate.

"When I kept a record for 12 months in 2023, we averaged \$1600 fresh produce a month (if we had to buy equivalent at the shops). We also made jams, chutneys and pickles from this, and it took 14 hours of my time a month to weed, water, prune, plant and harvest."

*Come along and be inspired by Tilly's experience, and pick up some tips.*

# Upcoming Events

## Next Garden Visits

**Erik's Thornlands garden**  
**2 - 4 Saturday 16 May**

**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 May meeting or 0401157713. The address will be sent to you before the date.

## IndigiScapes Event for World Environment Day

9 - 2 Saturday 23 May

We'd like a few more helpers for this event and appreciate more offers of help.

If you can't help make sure you visit—it's always a good day for all ages.

Jerry Coleby-Williams is the guest celebrity.

## Field Trip Sunday 14 June

With the current fuel situation, we cannot be certain that this Field Trip will go ahead. We'll see what the future brings.

**Bethania St Community Garden** Cox Park, Bethania Street, Lota



## Composting and Worm Farms Sunday 17th May 9:30 - 11:30

Join us for this hands-on workshop, where you will learn the basics of composting and worm farming, various types of composting and what is compostable. There will be time for troubleshooting problems and answering your questions.

Bookings essential –  
Text 0439 048 585  
including your name  
and name of  
workshop.

## Seasonal Get-Together

**Sunday 31st May, 2:30 – 4:00**

Everyone is welcome to join us for our Seasonal Get-Together. Bring your friends and neighbours to wander through our productive garden, talk to our friendly gardeners, meet new people and celebrate our garden and wonderful community. Come for a cuppa and a chat.

**No booking required**

# Fruit Trees for our Subtropical Climate

George Allen April 2026

Our coastal zone has a warm and moist climate, mostly free from frosts. There are hundreds of fruit trees that you can grow.

Plant what you will eat depending on your

- space,
- tastes and
- sense of adventure.

Low care and low pest problems are high on George's priorities and he reminded us that good food plants need good nutrition.

He suggested the following fruit trees as being suitable for Redland area. There are more ...

Grapes – Chambourin or Isabella varieties

Jaboticaba

Ceylon Hill Gooseberry

Guisaro

Grumichama

Pitomba

Blueberries

Persimmon

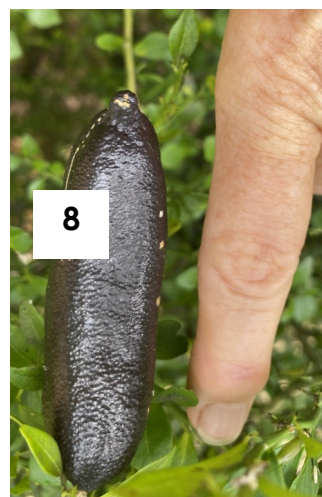
Black sapote

Achacha

Mundu

Perhaps ask fellow ROGI members for a taste of their fruit before you invest money and time and care in a tree. *You could ask about this on Team App Chat or at a meeting.*

You can see the slides from George's presentation PowerPoint [here](#).



1 Jaboticaba *Plinia cauliflora*

2 [Acerola](#) & flower *Malpighia glabra*

3 Black sapote *Diospyros nigra* aka Chocolate Pudding Fruit

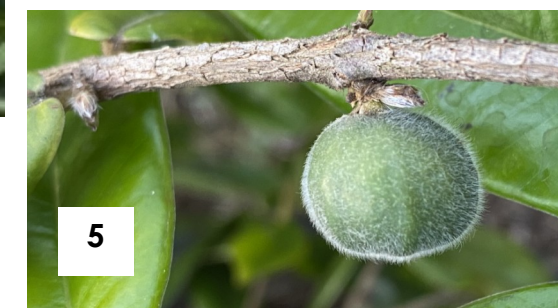
4 Grumichama *Eugenia brasiliensis*

5 [Guisaro](#) *Psidium guineense*

6 Ugli *Citrus reticulata* x *C. paradise*

7 *Eugenia uniflora* aka Brazilian Cherry aka Surinam Cherry (this is the black version; most are deep red)

8 Finger lime *Citrus australasica*



Local garden centres carry many of the well-known fruit trees. For more exotic varieties, have a look at:

[Forbidden Fruits](#) They'll have a stall at Herb Awareness Day (see p3) Order in advance and collect trees at the Fair.

[Daleys Fruit](#) Order online.

## Visit to Nooshin's Garden in Cleveland

What a delightful afternoon. Nooshin's garden feeds the body, mind and soul.

Our tour started at front of the property where Nooshin grows pumpkin and zucchini near a car space so that they can spread out across this area. A mulberry is in this garden bed. On the other side of the driveway, Nooshin has added another tank to increase her water supply to 14,000 litres. Thirty four years ago, Nooshin brought her newborn son to her parents' home and some of the trees her father planted then are still here today— a lime, an orange, and an olive.

We meandered along paths where various herbs and vegetables intermingle, and are planted beneath fruit trees. Intermingling various plants helps confuse any pests that

would feast on a mass planting. Amaranth and sweet potato are grown for their leaves.

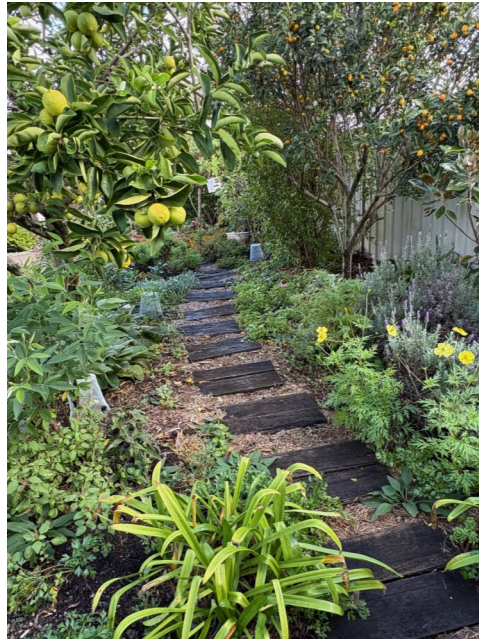
Other fruits trees growing here are chocolate pudding, mandarin, tamarillo, blueberries in pots to cater for their low pH requirements, pomegranate, carambola, avocado, and tropical Anna apple.

To overcome the problem of rats, the broccoli is covered. Magnesium has been used to treat yellowing between the leaf veins in fruit trees.

There are raised garden beds with a sturdy trellis over the top (right). Choko, dragon fruit, and passion fruit grow over the top and vegetables beneath.



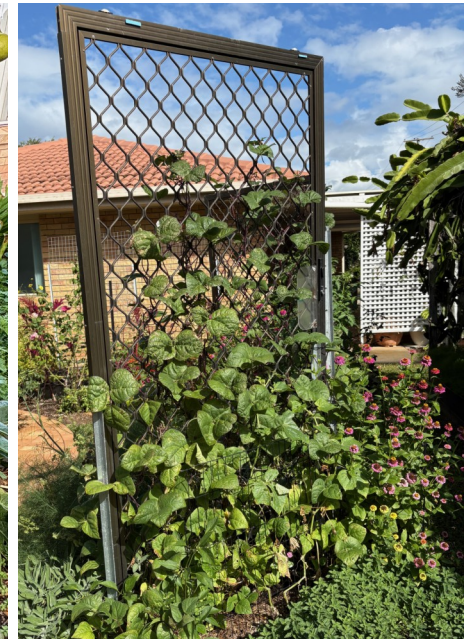
Nooshin can stand beneath the skirted fruit trees. She agists 18 native beehives for pollination purposes.



Timber 'stepping-stones' form a path over the mulch between lots of diverse plants.



An old citrus tree with comfrey growing beneath. The baskets protect young plants from pests.



A security screen door, minus mesh, is an effective trellis for these Purple King beans.

## Nooshin's Cleveland Garden

Some herbs growing are thyme, yarrow, chives, borage, tarragon, turmeric, dill, lemon verbena and balm. Nooshin freezes excess coriander and parsley, dry, to use in cooking later.



Boron is an essential trace element for human and plant health—but in tiny amounts. Linda Brennan suggested this idea: a pantihose foot containing boron hanging in a citrus tree. It slow-drips to the soil below to prevent boron [deficiencies](#) in the fruit ... and in us.

Nooshin uses this long extendable fruit-picker to reach high-hanging fruit.



Six half-IBC wicking beds overcome the problem of trees taking up water and nutrition. Three different materials were used in the base of these beds. One has scoria, two have gravel and three sand. The type of medium doesn't seem to make a lot of difference: Nooshin would opt for sand in the future. Sand is *much* cheaper than scoria!

*There was a discussion about the wisdom of using various types of plastic with the growing concerns about PFAS in our bodies and the environment.*

*Michael Wardle has looked into this in relation to [wicking beds](#). He also discusses plastics in general as used in food-growing.*



Dense sowing of cos and chives in this bed. The half-IBC is lined to keep the growing medium separate from the water -holding layer of scoria, sand or gravel. Here there are two water inlets and one outlet that drains into a steel bucket.



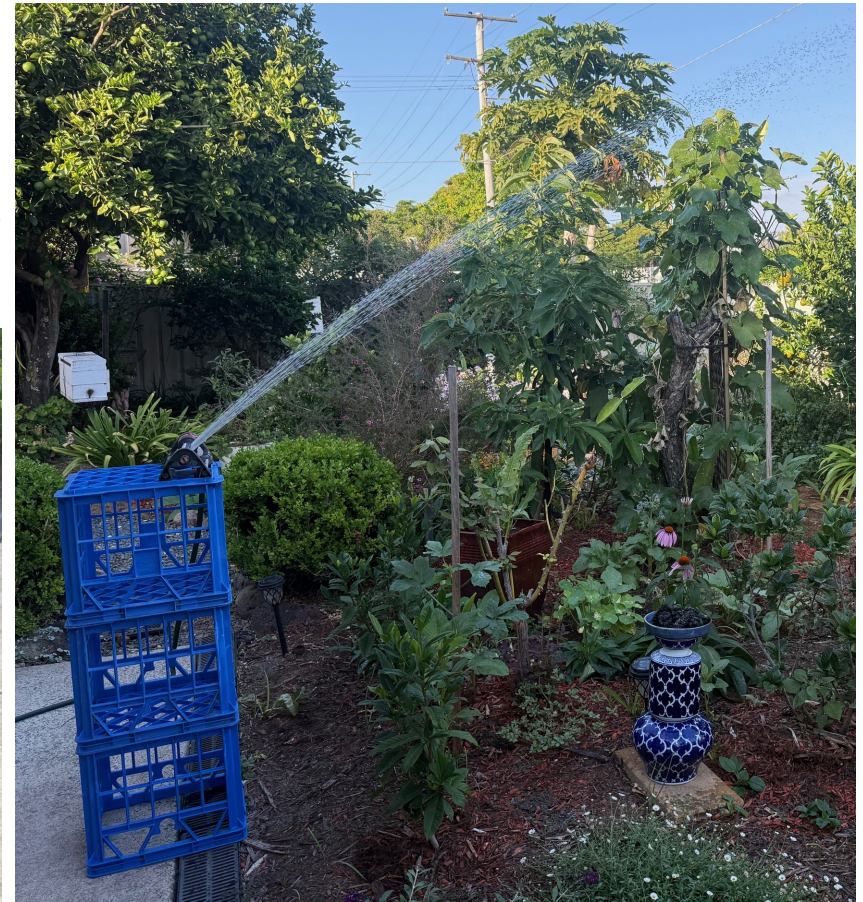
Nooshin's Cleveland Garden

Geranium, zinnias and other flowers, along with water sources, like this water bowl with various sized shells (so butterflies can safely perch to drink) are used to attract beneficial insects.



Cranberry hibiscus *Hibiscus acetosella* (left) and Aibika *Abelmoschus manihot* (right) are related edible spinach substitutes.

Regular sprinklers operate in a circular manner, which means overlapping when watering. Nooshin has this type that is adjustable and covers a rectangular area. By positioning it atop a stack of milk crates zip-tied together, she achieves good coverage.



Apples on a rope keep the chooks busy. Note the stainless steel, not plastic, waterer.

Right: There's a portable time-out cage for a single chook to do some serious scratching to help work up a new planting area.



Zoom in to see it better

In amongst all this are sitting areas to relax and enjoy the garden, ahh. All together this is a garden of joy, happiness and peace. Thank you for inviting us to your garden, Nooshin.



Reported by Bronwen Thomas, Nooshin Ansari and Jill Nixon. Photos by Nooshin and Jill.

## April Seedsavers

### When are seeds ripe to harvest and save?

We usually harvest fruits for eating e.g. beans, peas, tomatoes etc when the plant is young and tender. But this is not usually the point at which we want to be saving seed for our next years' crop. Here's our guide to the best stage for harvesting seeds for saving:

**Soft and fleshy fruits** e.g. tomatoes, tamarillos, passionfruit, eggplant and similar fruiting plants. Collect the fruit when it's completely mature or slightly over-ripe.

**Pods and seeds** eg peas, beans, lettuce, Asian greens, celtuce, corn, radish, and brassicas. The pods and seed heads should be brown, dry and possibly even slightly shrivelled.

**Cucurbits** e.g. pumpkin, squash, cucumber, zucchini, tromboncini. We leave the fruits on the vine until they have grown to maturity. In many cases, the skin thickens. The cucurbit may turn dry with skin that cannot be pierced easily with a fingernail. The stem should be brown and hard.

**Flowers** The seeds may be formed:

- in a capsule e.g. Nigella;
- in a pod e.g. snapdragons and pansies;
- on a head e.g. sunflowers, daisies, cosmos;
- in a fruit e.g. roses.

Harvest or bag the pod or seed head to prevent seed from falling off the plant when the seed head or pod is mature but not necessarily dry.

If you've harvested when the seed head or pod is mature but not yet dry and brittle, drying may be completed:

- indoors e.g. pumpkins, by cutting open the fruit and drying the seed,
- by fermenting the seed e.g. from tomatoes and strawberries, or
- by bagging the mature green pods and drying in an open paper bag.

It's important to dry the seed completely before packing or planting once again because:

- this allows the seed time to mature and to have a period of rest (dormancy) before germinating.
- green or damp seed will go mouldy and spoil when stored.
- immature seed may not germinate
- green and damp seed does not freeze successfully so cannot be cold treated for pest control.

*The brown tromboncino is ready for harvest whereas the green one is ready to eat. The seeds of this one will not be mature.*



*Written by Linda Brennan.  
Tromboncino picture by Ann Roffey.*

## Plant Clinic query

Prunings of an olive tree were presented.

On examination, using magnification, George Allen reported that the silvery discolouration and markings were damage most likely caused by thrips.

Thrips are tiny sap-sucking insects that pierce leaf cells and suck out the contents, damaging tissue, and cause noticeable damage to olive trees.

### Thrips feeding typically causes:

- Silvery or bronze streaks on leaf surface
- Tiny black specks (their droppings)
- Leaf curling or distortion, esp on new growth
- Scarring or rough patches on leaves
- In severe cases, leaf drop or stunted growth

### Organic management of thrips

1. *Physical control*
  - Spray leaves with a strong jet of water to knock them off. Focus on undersides of leaves
2. *Organic treatments*
  - Neem oil or horticultural oil sprays
  - Insecticidal soap (safe and effective if applied thoroughly) Apply in the early morning or late afternoon to avoid leaf burn.
3. *Biological control*
  - Encourage natural predators like:
    - o Lacewings
    - o Ladybirds
    - o Predatory mites
4. *Pruning & hygiene*
  - Remove heavily infested leaves
  - Keep the tree well-pruned for airflow

Mild damage is mostly cosmetic

Take action if you see:

- Ongoing distortion of new growth
- Large portions of the tree affected
- Reduced vigour or fruit production

## Mike's Musings

**Do** you feel like me? Do you feel like this last summer has really stretched your patience? Daytime temperatures are going down, slowly but surely. Until recently, I was not so sure about the night time temps! But, as I write this in late April, slowly, slowly, I feel the need for a blanket – oh what a feeling!

Our beloved plants must have felt the stress as well. When I look at our fruit trees, the word 'surviving', not thriving, comes to mind. But things are looking up, and the change comes on with fervour.

Climate wise, science news from Europe suggest that the [AMOC](#) (a system of cold and warm water circulations, which includes the Gulf Stream) is weakening at a rate previously thought impossible. There is a good chance that by 2050 a tipping point will be reached which would deliver a climate similar to Canada or Northern Russia to Central Europe.

Goodbye to farming as they know it now, hello to triple heating bills, adios to beach holidays on the Baltic or North Sea (where I spent my childhood!). The Mediterranean may become what southern England is today.

What would it mean for us here in the southern hemisphere? No one knows the definite answer.

Several studies suggest that the north of Australia will become wetter than it is already

and the south will be drier. For us, in South East Queensland, it could mean that rainfall events will become less frequent but heavier. We might have to invest in more rainwater tanks!

There is positive news as well. From what I read recently, Australia has the potential to turn a vast amount of so-far under-utilised agricultural waste into biofuels, especially biodiesel. As long as only waste products that otherwise would have been burned or left to rot are utilised, that could be a temporary solution to the diesel-supply crisis – until we have electrified our trucks and cars (which appears to be the preferred option?).

**Back** in our garden, as we are slowly moving into winter, we've fertilised our stressed fruit trees and blueberries lightly and given them trace elements (including boron – thanks George). We are [sowing](#) and planting brassicas and other temperate veggies and preparing the garden beds for tomatoes, beans and leafy greens.

We had a huge 'crop' of fat curl grubs in our raised garden beds lately – we assume them to be the larvae of some form of scarab-type beetles – hundreds of them. They can munch up the roots of freshly planted veggies, so we fed them to the birds, as many as they liked, and the rest was moved to nearby woodland. We hope they survive and turn into beautiful beetles.

Living on one of maybe two properties in the neighbourhood that hasn't had the last piece of garden concreted, we get all sort of birds visit our place. Some of them, with quite

distinct songs, we can never see, only hear. My favourites are a family of butcher birds – sometimes I feel they understand what I'm saying to them...

Recently I noticed several butterflies around the place. I often wish we had more space to attract more of these beautiful creatures knowing that they start as caterpillars) – but almost all



*Larva nibbling a citrus leaf—it resembles bird poo to avoid being eaten!  
Adult male Citrus Swallowtail butterfly.*



of our precious garden is already planted out with something. Still, when Ella or I want a particular plant we haven't got yet, we always seem to find a spot.

**My** appeal to all ROGI members is to never leave any square centimetre unused. Just scatter some seeds – something will stick. Plant out the understorey of trees. Find a place for some new herbs or flowers. Browse through the range of articles on the ROGI website <https://www.rogi.com.au/resources.php> and don't forget to imbibe Jill's always exciting newsletters.

Enjoy your garden.

*Mike* ROGI Secretary

## ROGI MANAGEMENT COMMITTEE

PRESIDENT	Jill Nixon	<a href="mailto:president@rogi.com.au">president@rogi.com.au</a>
V. PRESIDENT	Linda Barrett	<a href="mailto:vp@rogi.com.au">vp@rogi.com.au</a>
SECRETARY	Mike Qualmann	<a href="mailto:secretary@rogi.com.au">secretary@rogi.com.au</a>
TREASURER	Rose Faleafa	<a href="mailto:treasurer@rogi.com.au">treasurer@rogi.com.au</a>
COMMITTEE MEMBERS	Rhonda Binns, Tom Bohl, <b>vacancies</b>	

## OFFICE BEARERS

MEMBERSHIP SECRETARY	Rhonda Binns	<a href="mailto:membership@rogi.com.au">membership@rogi.com.au</a>
NEWSLETTER EDITOR	(Temp J Nixon) <b>vacancy</b>	<a href="mailto:jill.nixon@bigpond.com">jill.nixon@bigpond.com</a>
PR, COMMUNICATIONS	Gail Bruce	
CLUB EVENTS	Linda Barrett	
PUBLIC EVENTS	-	<a href="mailto:publicevents@rogi.com.au">publicevents@rogi.com.au</a>
LIBRARY	<b>Vacancy</b>	<a href="mailto:library@rogi.com.au">library@rogi.com.au</a>
Library Assistants	Lin Peart, Dee Armstrong	
SEED BANK	Geoff & Cheryl Rynja	<a href="mailto:seeds@rogi.com.au">seeds@rogi.com.au</a>
Seedsavers Group	Linda Brennan	<a href="mailto:linda@ecobotanica.com.au">linda@ecobotanica.com.au</a>
TECH DESK	Mike Qualmann & <b>vacancies</b>	
WEBSITE	Pal Juvancz	<a href="mailto:pal@pcpals.com.au">pal@pcpals.com.au</a>

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](mailto:info@rogi.com.au) [www.rogi.com.au](http://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.

# Compost! Feed the Soil that Feeds Us.

Theme of **International Compost Awareness Week**  
3-9 May 2026

This week is over, but still, now is a good time to review our composting activities. Almost half of our household waste is organic and can be composted at home ... although 'waste' is not really the right word to describe it. There's really no such thing as organic waste — only wasted resources. What you don't eat, your garden will! Basically anything that was once alive (apart from meat and dairy) can be composted.

Here's a list as a guide:

## THINGS YOU CAN COMPOST

### From the kitchen

- o Coffee grounds and filters
- o Tea leaves (most tea bags have plastic in them so check first)
- o The crumbs swept from counters and floors
- o Cooked pasta and rice (with no meat, fish or chicken in it)
- o Stale bread, cake, crackers and biscuits
- o Old herbs and spices
- o Pizza crusts
- o Stale beer and wine
- o Old jam, or preserves
- o Nut shells (not walnut shells - can be toxic to plants)
- o Stale cereal and boxes (tear into smaller pieces first)
- o Used paper plates (not those with waxy coating)
- o Wine corks
- o Cardboard egg cartons
- o Pizza boxes—ripped into smaller pieces

- o Paper bags—either ripped or balled up
- o Used paper napkins and paper towels
- o Toothpicks
- o Bamboo skewers
- o Paper cupcake or muffin cups
- o Paper towel rolls

### The bathroom

- o Used tissues
- o Hair from your hairbrush and haircuts
- o Toilet paper rolls and paper wrapping
- o Old loofahs
- o Nail clippings
- o 100% Cotton balls
- o 100% Cotton buds with cardboard (not plastic) sticks

### The laundry

- o Dryer lint
- o Old/stained cotton clothing (rip into smaller pieces)
- o Old wool clothing (rip into smaller pieces)

### The office

- o Bills and other shredded documents
- o Envelopes (minus plastic window)
- o Pencil shavings
- o Sticky notes
- o Business cards (not glossy)
- o Receipts

### Around the house

- o Contents of your vacuum cleaner
- o Newspapers (torn into smaller pieces)
- o Subscription cards from magazines
- o Leaves trimmed from house-plants
- o Dead houseplants and their soil
- o Flowers from floral arrangements
- o Used matches
- o Ashes from the fireplace or barbecue grill
- o String (not plastic type)

### Party and holiday supplies

- o Wrapping paper rolls
- o Paper table cloths
- o Crepe paper streamers
- o Natural holiday wreaths
- o Real Christmas tree (chop it up first)

### Pet-Related

- o Fur from the dog or cat brush
- o Feathers
- o Fish food
- o Dry dog or cat food

### What can you add to this list?

## 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.

## June 2026 newsletter deadline

Thursday 28 May 2026

Send contributions to [jill.nixon@bigpond.com](mailto:jill.nixon@bigpond.com)