Next meeting: Wednesday 11 February 2015

ROGI News

Doors open at 6.15 so members can visit the library, shop or seed bank or just have a chat before our meeting starts. Please be seated by 7pm ready for our speaker.

Salvation Army Church Cnr McDonald Rd & Macarthur St ALEXANDRA HILLS

Admission

Members: Gold coin Visitors: \$5

Please bring plate of food savoury/sweet or nibbles preferably home-made. Tea/coffee and fruit punch provided

You are welcome to provide a quality plant to help share plants with other members. Bring a bag/box for your purchases and/or winnings.

See you Wednesday ...

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Eggplant 'Little Finger' growing in Linda Brennan's garden. Seeds for this and dozens of other plants are available from the ROGI Seed Bank.



Jill's Jottings

Hello fellow gardeners

H ow does your garden grow? If it's anything like ours, your plants will be jumping out of the ground. The heat and the rain are the perfect combination. The snake beans LOVE it and have been producing prodigious amounts—more than we can cope with! There are many ways to prepare snake beans ... and they freeze very well. All our summer spinach varieties are doing really well too and can be eaten in salads or cooked. Nothing like a fragrant curry with home-grown pumpkin, carrots, sweet potatoes, beans and leafy greens sprinkled with coriander, Thai basil and makrut lime leaf (formerly known as Kaffir lime).

A tour latest ROGI committee meeting, we discussed plans for the year. We'd like to have speakers on a variety of topics again this year. Lined up so far are native bees and garden tool sharpening. We're planning for chooks, herbs, and weed ID. What would YOU like to hear about?

Field trips are always popular, this year we hope to have three, with the first being a

workshop at a herb farm at Mudgeeraba. Then perhaps to Crystal Castle and maybe Tropical Fruit World in northern NSW. In 2016, we're looking at a field trip to Borneo. This will require some research, but please put your name on the list if you're the least bit interested. More details later.

Another popular benefit of ROGI membership is visiting the gardens of ROGI members. These Garden Visits are really another 'meeting', just in a more social setting, where we learn a lot about various plants/ weeds, diseases and pests, soil types and locations for particular plants. If there's a seed-packing session prior to a Garden Visit (as will happen this month) that's a real bonus because it becomes an impromptu training session on seeds. Hosting a Garden Visit means you get hints and tips, if needed, to help your garden do even better. Contact Toni if you're interested.

S oon we will be getting stuck into the Salvos garden. The plan is to have it looking really good and being productive

'ROGI exists to encourage as many people as possible to grow as much of their food as possible—organically—and enjoy doing it. Everything we offer to members and the public is to further that aim.' throughout winter and into spring. Paul Bishop has confirmed that Costa will come along to the Grand Opening of the Salvos garden! It will be sometime in spring. How exciting is that! So we have six months to work magic.

It would be good if some ROGI members could help out with planning, seed-sowing, planting, fertilising and harvesting this garden. If you can assist, please get in touch with a committee member.

O nly ROGI members may purchase items from the ROGI Shop, borrow ROGI library books and buy seeds for \$1, as a privilege of membership. Please wear your ROGI Membership Card at our meetings as proof of your membership to make it easier for the people serving you. You can leave it at the hall if you think you may forget to bring it along next time

A s always, please let us know if there is anything else that you think ROGI could do to help you grow as much of your food as possible. If you have suggestions for guest speakers or topics, workshop ideas, a place for us to visit as a field trip, or anything else, please tell us.

See you on Wednesday night.



Coming Events

February	Wed 11	6.15	ROGI meeting—see this page
	Sat 21	2.30	Seed-packing followed by
		3.30	Garden Visit. Linda Brennan see p5
	Fri 27 fron	n 3.00	Costa and Joel Salatin see p8
March	Wed 11	6.15	ROGI meeting—see p4
	TBA		Garden Visit
	TBA		Field Trip
April	Wed 8	6.15	ROGI meeting
	Sat 11	9—3	Redlands Good Gardening Expo

Membership Fees

- Cash payment at ROGI meeting
- **Cheques** made payable to "Redland Organic Growers Inc." pay at meeting or by post (PO Box 1257, Cleveland 4163)
- Direct Deposit BSB 633-000 A/C No. 136 137 296 (Bendigo Bank— Capalaba Central Branch)

IMPORTANT! <u>Reference</u> - Your initials and surname are essential to identify who has paid. This is our only way of knowing it's YOU. Please bring your membership application form to the next meeting. Email <u>group@rogi.com.au</u> for form.

Membership fees for 2015 are now due.

Please renew at the February meeting or beforehand online at your convenience, and ensure that you complete a new membership form when you are renewing. Please provide evidence of pensioner status to claim discount.

Fees	New member/s joining in			
Member Category	Jan- Mar	Apr-Jun	Jul-Sep	Oct-Dec of following year
Single	\$30	\$22.50	\$15	\$37.50
Family	\$50	\$37.50	\$25	\$62.50
Pensioner Single	\$20	\$15	\$10	\$25
Pensioner Couple	\$30	\$22.50	\$15	\$37.50

11 February Guest Speaker

John Klumpp, author of the highlyregarded book Australian Stingless Bees: A Guide to Sugarbag Beekeeping.



John is one of Australia's most creative and talented stingless bee keepers. His innovative designs have added a new dimension to the beekeeping techniques used in Australia's stingless bee industry.

John has been keeping stingless bees since 1998 though his interest in these bees started long before that, in the 1950s. He currently has 60 stingless bee hives.

Don't miss this meeting where you'll learn about the importance of these precious little creatures and how to ensure you have them in your garden.

Release your true gardening power by growing SUPER-FOODS at home Four Pillars make it SUPER EASY

- Reconnecting with our earths potential > The healthiest, freshest food in the world.
- Changing climatic conditions > How to be an intuitive observant gardener.
- Growing Support Plants > Creating an ecosystem of flora, fauna and fungi.
- Abundant Harvesting > Four leading superfoods and recipies to go.

IF YOU NEED SOME INSPIRATION IN CREATING/MAINTAINING YOUR OWN ORGANIC FOOD GARDEN THIS WORKSHOP IS FOR YOU

LIMITED PLACES: PRICE \$55



Introducing: Nancy Kent and Pia Dowling

Nancy Kent in collaboration with Pia Dowling, have combined their experience of organic food growing methods. Their shared knowledge has taken growing food at home to a whole new level.



Having worked as a Sustainability consultant and Educator, Nancy knew that one of the most positive ways she could make a difference was to grow food organically. As a cancer survivor her journey to a healthier, more

As a concer survivor ner journey to a neutriter, more fulfilling life has lead her to a lifestyle where she can now share her gardening knowedge and experiences with many individuals and families at The Inspiration Garden in Morningside.



Pia Dowling (MBA) has harvested healthy and sustainable organic produce over twenty years. Pia is the Author of three organic gardening books focusing on time, cost and water saving, chemical-free and sustainable techniques. It's EASY to tick all the boxes.

HUMAN HEALTH
SOIL HEALTH
ATMOSPHERIC HEALTH

One Thousand Incredible

- * Have you ever thought about growing your own super foods at home?
- * Do You like the thought of contributing to a healthy family and planet?
- * Do you want to learn more about your garden soil?
- * Do you want to improve your gardening methods?
- * Do you want to learn ways to minimise water use in your garden?

You may like to join us for our next Half Day Workshop

CONTACT: onethousandincredibleedibles@gmail.com

FACEBOOK: The Inspiration Garden Inc. & Nancy Andrew Kent Books available: www.amazon.com Search: Pia Dowling

28 Feb 15; 14 Mar 15; 11 Apr 15; 23 May 15; 27 June 15:

Edible Gardens (Organic Lunch Provided - Food preferences/allergies required)

ROGI's March Guest Speakers Steve from Bayside Mobile Sharpening.

TIME: 10am - 2:30 pm

He'll talk about the importance of having sharp tools – to improve efficiency, ensure safety and achieve better results. Then he'll be there to sharpen ROGI members' secateurs.



Linda Brennan from Ecobotanica will discuss edible flowers.



More information on these in the March newsletter.

Growing in a hot climate

Hot and sticky gardening challenges

As gardeners we can be rather lustful people. I'm talking about the lust one gets when sinking one's teeth into the first mango of the season and wishing for a whole tree of them in the backyard. I have at this moment, as a hot climate gardener, the desire for a tiny, sweet, Brussels sprout, picked straight from the bush and crunched raw in all its sweetness. But I know that will be unlikely, again, this winter. It's far too warm to set sprouts and we'll have no frost to intensify their sweetness and flavour.

I moved north from a chilled garden in Victoria over 20 years ago, sad to leave its productivity in a frosty spot, but eager to grow some of the exotic fruits and vegetables I had lusted after. Eager to start my patch here, I was met with overwhelming stories of vegetable doom and gloom. I was promised plagues of grasshoppers, fruit flies, caterpillars and moulds that sounded like they would consume a person should they stand still long enough.

The queen of sprouts

Undeterred, as any keen gardener, I was concerned but unconvinced. I proceeded to grow the same veggies and fruits in that first winter that I had grown so successfully in the south. The result? Brussels sprouts that never sprouted and hadn't I been the queen of sprouts back home? The cabbages shot to seed before they formed a firm head and the broccoli, which flourished, was covered by a swarm of aphids the day I chose to harvest it. Spring and summer were no more successful. The tropical nectarine bore a bucketful of fruit and we ate one, the rest filled with fruit fly maggots. Tropical low-chill apples up here don't get codling moth, but are a fruit fly favourite. The banana gave us a heavy bunch of fruit but the bats ate them as they ripened and the fabulous snow peas were stricken by powdery mildew.

And the native 'chooks' we call bush turkeys? Well,

they just come in and move the whole garden around. Tomatoes were a dead loss from fruit fly and root- knot nematodes, needless to mention the septoria spot and rust. What was I to do? I had two choices: give up and save money or forge on and re-learn everything. Thankfully I chose the latter. **Foodie heaven in a hot climate**

After years of trial and error we now enjoy the fruits of a labour of garden love. We are spoilt for choice in the wonderful fruits, herbs and vegetables we can grow throughout much of the year. Living near the coast in a frost-free area of high summer rain, I may not have the Brussels sprouts, but I do have great crops of favourites - beans, six different spinaches all year, kan kong (water spinach) and snow peas in summer, winter and spring. My favourite fruits proliferate—chocolate pudding fruit, jaboticabas (tree grapes) mangoes. We have bananas of two varieties to supply us over many months and have more eggplants made into melzanes, moussakas and kasoundis than we can possibly eat.

Growing with the seasons

Growing in the subtropics and tropics means we choose heritage species that are happy with warm feet in winter and wet heads and feet in summer. Our success stories have been lettuce like cos and red frilly, grown under beach umbrellas in summer. Summer crops of basil that grow to a metre tall, protected from grasshoppers under a cloak of frost protection fabric. We gladly eat basil salads, basil pesto and give big bunches away for eight months of the year. Herbs like galangal, ginger, turmeric and Thai mint flourish in the summers.

A helping hand in the hot garden

Protecting the soil and the life in it is paramount in the tropics and subtropics. Year round our gardens are mulched with cane trash, easy to get and cheap as chips. The worms love it too. Fertilisers are greedily sopped up by the plants that grow yearROGI members can have a close-up-andpersonal look at Linda's wonderful garden on Saturday 21st Feb.

From 3.30pm there'll be a tour of Linda's acreage garden.

Prior to this, at 2.30, we'll be packing fresh seeds into packets for the ROGI Seed Bank. If you are able to help with this, you can come along an hour early and partake in both of these activities.

To put your name down, please contact Toni on 0402 323 704 or <u>events@rogi.com.au</u> or see Toni at the ROGI meeting.

round. Organic fertiliser such as frequent applications of chicken, horse and cow manures are better for the soil and better for us. Gardeners in sugarcane-growing areas can use mill mud from sugar cane pressing, layered onto gardens in a thick mass, teeming with lovely nutrients. It's not always organic, so I recommend finding an organic grower. Companion planting takes on a whole new meaning when you are using beautiful flowers to repel insects or attract beneficials to the garden. Mosaic planting of herbs and companion plants in the tropical organic vegetable garden lends a colourful patchwork effect to the clumps of happy daikon radishes, snake beans and rosellas. Growing in the tropics and subtropics may well have been a big learning curve, but I just love it. I have a wonderful series of three workshops starting in February called, Organic Gardening Immersion. Learn the essentials for a healthy warm climate veggie patch. Info www.ecobotanica.com.au



Redlands Good Gardening Expo

Saturday 11 April 2015—circle it in your gardening calendar, because that's the date for this year's Redlands Good Gardening Expo, ROGI's popular signature event.

A collaboration with IndigiScapes, the Expo gives ROGI the chance to provide information about the benefits of organic gardening to around 2,000 locals who regularly visit. ROGI also provides expert speakers as part of a full day's speaker program on everything organic and environmental.

ROGI has a large display area with stalls where visitors can learn more about organic growing, buy seeds and items from our shop, sign up to become a ROGI member, and take part in fun gardening activities. While it's early days yet, we're seeking ROGI volunteers to help make this event another resounding success. We need members to:

- grow salad and vegetable garden boxes for our display and raffle
- help put up the stalls and displays and take down
- staff the stalls, displays and activities
- help manage the speakers' program on the day

So if want to help out or have any questions, please contact Kathy on 3206 1267 or 0468434791 or <u>kathypetrik@tpg.com.au</u>.

Below: ROGI's area at 2014 Expo.



Top: Salad garden in a box

Middle: Frank talking about worms.

> Bottom: Gennaro and Linda talking about organic gardening









International Year of Soils

healthy soils for a healthy life

PROTECT OUR SOILS

Our soils are in danger because of expanding cities, deforestation, unsustainable land use and management practices, pollution, overgrazing and climate change.

> The current rate of soil degradation threatens the capacity to meet the needs of future generations.



The promotion of sustainable soil and land management is central to ensuring a productive food system, improved rural livelihoods and a healthy environment



Raise awareness among civil society and decision makers



Support effective policies and actions for the protection of soil resources



Strengthen initiatives in connection with the Sustainable Development Goals (SDG) process and Post-2015 agenda

More information on http://www.fao.ora/soils-2015/en



Day 2015: Sunday 3rd May as we celebrate International Year of Soils.

SPECIFIC OBJECTIVES OF THE YEAR

Educate the public



Promote investment in sustainable soil management activities



Advocate for rapid capacity enhancement for soil information collection and monitoring at all levels

Soils support our planet's biodiversity and they host a guarter of the total



Healthy soils are the basis for healthy food production





WE DEPEND ON SOILS

Soils are the foundation for vegetation which is cultivated or managed for feed, fibre, fuel and medicinal products



Soils help to combat and adapt to climate change by playing a key role in the carbon cycle



Soils store and filter water improving our resilience to floods and droughts



Soil is a non-renewable resource, its preservation is essential for food security and our sustainable future



special to recognise International Year of Soils or International Permaculture Day.

ROGI

Pretty much everything we do acknowledges the importance of the soil. Of course, we'd welcome any suggestions you may have.

Meet Costa & Joel Salatin

Celebrate 10 years of creating a fairer food system for Brisbane by joining Food Connect's birthday bash at a community street party at their headquarters at Textile Crescent, Salisbury.

The Superstar of Sustainable Farming, Joel Salatin, will be the highlight of the evening and Costa from Gardening Australia will be MC.

Add to this a street party, with delicious food stalls organised by Slow Food Brisbane using Food Connect farmers' produce. Stone & Wood Brewing will be there with Bonnie the beer caravan, so you can sip your beer while listening to the awesome tunes of local artist Paddy McHugh and other local bands. Oz Harvest will be there to raise awareness about food waste - it's an event not to be missed!

Great activities on the street - think chefs carousel, box relays, apple bobbing and community workshops - with special guests like Lock The Gate, Fair Food Brisbane, Northey Street City Farm, the Family Farmers United Network, and many others.

Friday 27th February

3.00-9.00pm: Street Party open to all via gold coin donation

6.00-9.00pm: Joel Salatin and Costa inside the building (tickets are \$25) book online or at the door.

http://regenag.com/web/joel-salatin-tour-2015/details/83-Friday%2027th%20February%202015.html

Please get in touch with Toni 0402 323 704 <u>events@rogi.com.au</u> or at ROGI meeting if you'd like to car-pool to attend this event.





The Summer Palace

Make a little garden in your pocket. Plant your cuffs with radishes and rocket. Let a passion fruit crawl up your thigh Grow some oregano in your fly.

Make a steamy compost of your fears. Trickle irrigate your life with tears. Let your troubled mind become a trellis. Turn your heart into a summer palace

ROGI helps kids get down & dirty

A dozen budding gardeners got down and dirty at a ROGI-run school holiday workshop recently, and created their own salad garden in a box to take home.

This was the first time ROGI had teamed up with IndigiScapes' holiday programs and it was heartening to see such great takeup from local families.

ROGI provided the children with foam bean boxes. growing media, salad and herb seedlings and seeds. ROGI volunteers to help plan and deliver the workshop. IndigiScapes provided the venue and necessary tools.

Kids and accompanying adults gave some great feedback and as for ROGI volunteers, we had a great time sharing our knowledge with the young gardeners and pointing them in the right direction.

Thanks to ROGI volunteers Jill, Mandy, Kathy, Jan, Dave, Margaret and Treina for helping to make it such a great event.







Kitchen Garden Box

Plants we used—suitable for mid-January: Rocket Silverbeet : Rainbow Chard Fordhook Giant Red Oakleaf Perpetual Lettuce: Cos Shallots bunching Parsley Italian Sweet Basil Marigold Inca Yellow Tomatoes: Tiny Tom (bite size& determinate) Tiny Tim (bite size) Radish Cherry Belle **Beetroot** Chioggia Coriander

Caring for your salad box. (notes for the children) The best place to keep your box is on the ground on the soil or on arass. Over time worms will come up into your box. Water every day so the soil is damp to feel while the plants are establishing in the box. Then water when the soil is dry. If you have access to Seasol make up a spray bottle and spray every day for about 3 weeks. Then spray fortnightly.

Use leaves from your lettuce, rocket, silverbeet, shallots, parsley, sweet basil, beetroot and coriander as they grow.

If you want to grow beetroot bulbs, leave some leaves on the plant.

Use scissors to cut shallot leaves back to ground level and they will reshoot. Use scissors to cut silverbeet and rocket and leaves from the lettuces and herbs.

The marigold is edible but has an extremely bitter taste. They are to encourage bees and other good insects to your little garden to help with pollination. The roots will deter burrowing beetles from your garden.

Australia Day Awards

ROGI was nominated for an Australia Day Award in the Community Organisation category. The criteria were: 'outstanding contribution by a voluntary service organisation to the wellbeing of Redlanders. Demonstrated commitment and delivery of a service to improve lives and opportunities for community members.'

The award for this category was won by Redland Community Centre Inc who do some awesome work in the Redlands.

Councillor Paul Bishop (one of the founding members of ROGI) nominated ROGI and was at the dinner along with Emma Baker who was the founder and first president of ROGI and Jill Nixon as the current president. It was a great night hearing just what some people do for others. We were in good company – there were some very inspirational people in the room.



Pictured: Cr Paul Bishop, Emma Baker, Jill Nixon

Is it a bug? Is it a beetle?

While most of us tend to use these terms interchangeably, they are actually correct names for particular creatures. A ladybug is NOT a bug at all: it's a beetle – it chews. A stink bug IS a bug – it sucks (some would say 'in more ways than one'!).

To make it easier to grasp the differences, here is a table setting out what is what.

NB: Cockroaches are neither beetles nor bugs, although they are similar – they belong to the order *Blattodea*.

	Bug	Beetle
Mouthparts	Piercing (needle-like) and sucking.	Chewing - bite off pieces of their food.
Wings	Membranous or partly thickened. Wings form a diamond or X shape when at rest.	Front wings are hard coverings which meet in a straight line down the back; hind wings are membranous and fold under when not flying.
Antennae	Usually 4 or 5 segments	Usually up to 11 segments
Diet	Liquid – most suck on nectar/sap; some suck on animal fluids. None of them do both.	Range of plant and animal material eaten.
Lifecycle	Young hatch and look like tiny adults with no wings	Have a larval or pupal stage and metamor- phise into adult stage
Classification	Hemiptera	Coleoptera
Picture	Stink bug with young.	Rhinoceros beetle with larva.

Garden Visit: Danny Bonney

Fortunately, Danny's garden has some lovely shade because it was very hot when arrived. The first thing that struck me was tidiness and order – Danny is most definitely not messy! The neat front garden is devoted to ornamental plants, so the back yard is where we concentrated our attention.

Because of health challenges in recent years, Danny has had four raised garden beds built – they are 800mm deep! He used the layering system for the top half where the plants' roots will access. When we visited, Danny had just removed his brassicas so the beds were all but empty – a couple of tomato plants and little else. This is pretty normal for most vegetable gardens in our sub-tropical summer.

Having forgotten to take photos in December, I revisited the garden in late January, and there was a transformation – a row of three different types of tomatoes, a row of beans, a row of Malabar spinach, a section of plump beetroot, a good-sized large-leaf basil and a very productive miniature capsicum plant all neatly arranged in the beds. Danny grows several plants in pots in and near his sheltered back patio. There is a creature in the neighbourhood – reputed to be a possum – that helps itself to some crops of an evening. He had gone to a lot of trouble to turn some pvc piping into a horizontal garden suspended from the side fence, but he has given up on that since the creature/s left nothing for him and Judy.

The rear neighbours have a macadamia tree right near the boundary and its roots are a problem, so Danny soon will be making a raised garden bed with heavy weedmat on the ground and he will dig right down around the perimeter of the garden to cut the tree's roots to (hopefully) prevent them from invading the bed and using up the nutrients and water. He will fill it using the no-dig method of layering.

There was a solitary chook left in the coop in December, but she has 'flown the coop', so to speak, and that space will become the orchard area, and the existing citrus trees will do much better without being pecked by the chooks. Their legacy is that the soil should be enriched from the manure. Still remaining there is the garden bed for the chooks' green tucker. It is raised and covered with chicken wire: this allows the greens to grow up through for the chooks to access them, but also stops them from scratching up the roots. Good idea. Like most of us, Danny has a couple of compost bins and a worm farm as well as water tanks and solar power.

One of the popular aspects of ROGI Garden Visits is the chat around afternoon tea. There were some interesting foods served and recipe ideas exchanged. It's especially satisfying to see people bringing along dishes they've concocted to use their seasonal garden produce eg Gennaro's use of society garlic flowers.

Something that is obvious to anyone who's visited several ROGI gardens is that they are all very different – small, large; new, established; tidy, messy; completed, work-in-progress – and they're all well worth visiting.

We'd love to visit your garden some time this year. Please get in touch with Toni 0402 323 704.

Thank you, Danny, for inviting us to see how your garden grows.







Radish 'Cherry Belle' Radish 'Daikon' Radish 'Daikon'Own Bean Snake Red - Gen- naro's own Capsicum, Perennial Capsicum, Bell colour mix Chili, Birds EveCabbage 'Golden Acre' Cabbage 'Golden Acre' Cabbage 'Red Express' Celery 'Tall Utah' Chervil (French parsley) ChicoryRool sources me seeds locally from Green Har- vest in Maleny and from ROGI members whoBean Madagascar Bean Adagascar Bean - French Beetroot Capsicum/Chilli Carrot Carrot	Root Vegetables	Fruiting plants	Greens/herbs	Flowers		
list of the seeds in the ROGI Seedbank.Chili, Cayenne Cucumber 'Lebanese'Dillhave carefully saved their own seeds.CucumberCucumberCucumberThey are listed in the same categories and colours as in the box.Chili, Cayenne Cucumber 'Lebanese'Dillhave carefully saved their own seeds.CucumberEggplantIf you have suggestions for additions to our seed bank, contact Angela (see back page).Eggplant 'little Finger' Honeydew Melon LoofahKolrabi 'Purple Vienna' Leek, 'Giant Carentan' Leek, 'Giant Carentan' Leek, VarnaWe don't buy seeds from other climate zones.CucumberCucumber EggplantCucumber EggplantWe'll be adding Clucker Tucker (a mix of greens for chooks) at the request ofPea Figeon, Gennaro's own Squash, 'Golden scallopini' Squash, 'Golden scallopini'Pea Figeon, Scallopini' MizunaDill Garlic chives Kale, Tuscan Black Kale, Tuscan Black Kohrabi 'Purple Vienna' Leek, Varnahave carefully saved their own seeds.Cucumber Eggplant Leek, Varna Leek, VarnaCucumber Saved their own seeds.Cucumber Eggplant Leek, Varna Leek, VarnaCucumber Saved takes' Lettuce 'Great Lakes' Lettuce, OrganicMix Lettuce, OrganicMix Squash, 'Golden scallopini'	Beetroot 'Chioggia' Beetroot 'Detroit' Carrot 'Nantes' Carrot 'Paris Market' Carrot 'Purple Dragon' Carrot 'Red Kuroda' Celeriac 'Caesar Organic Florence Fennel Jicama Gennaro's own Onion 'Lockyer Gold' Radish 'Cherry Belle' Radish 'Daikon' Radish 'Daikon' Radish 'purple plum' This is a comprehensive ist of the seeds in the COGI Seedbank. They are listed in the same categories and colours as in the box. If you have suggestions for additions to our seed Dank, contact Angela see back page). We'll be adding Clucker fucker (a mix of greens for chooks) at the request of carres eed in a sealed container in fridge or cool Diace—not a garden shed or garage that can each over 40° in summer. They will die. In paper Dags they are open to the	Bean 'Coastal Jack' Bush bean 'Borlotti Red Rooster' Bean 'Borlotti'' Gennaro's Own Bush Bean Provider Bean Bush 'Roc d'Or' Bean 'Lablab' ROGI Climbing Bean, Lima 'Madagascar' Gennaro's Own Bean Snake Red - Gen- naro's own Capsicum, Perennial Capsicum, Perennial Capsicum, Bell colour mix Chili, Birds Eye Chili, Cayenne Cucumber 'Lebanese' Cucumber 'Lebanese' Cucumber 'Lebanese' Cucumber 'Lebanese' Begplant 'Little Finger' Honeydew Melon Loofah Pea Sugarsnap 'Cascadia' Pea 'Greenfeast' Snowpea 'Oregon' Pea Pigeon, Gennaro's own Pea Sweet 'Mammoth Mix' Squash, 'Golden scallopini' Squash 'Green Hubbard' Sweet Corn 'Bicolour' Sweet Corn 'Legacy' Tomato 'Red Truss-ROGI' Tomato 'Green Zebra' Tomato 'Green Zebra' Tomato 'Green Zebra' Tomato 'Tropic' Watermelon, 'Sugar baby'	Amaranth, Grain Amaranth, Red Calalloo' Basil, Dark Opal Italian large leaf Lime Thai Cabbage Pak Choi, Chokito Bok Choi Broccoli 'Green Sprouting Calabrese' Broccoli 'Romanesco' Cabbage 'Cabeza Red' Cabbage 'Cabeza Red' Cabbage 'Golden Acre' Cabbage 'Red Express' Celery 'Tall Utah' Chervil (French parsley) Chicory Coriander Dill Garlic chives Kale , Tuscan Black Kangkong aka Water Spinach Kohlrabi 'Purple Vienna' Leek 'Giant Carentan' Leek, Varna Lettuce 'Great Lakes' Lettuce 'Great Lakes' Lettuce 'Marvel 4 Seasons' Lettuce 'Marvel 4 Seasons' Lettuce 'Freckles' Mizuna Mustard Greens 'Red Giant' Mustard Greens 'Red Giant' Mustard 'Osaka Purple' Mustard 'Ruby Streaks' Onion chives Parsley, Italian, Gennaro's own Parsley, Triple Curl Purslane, Jills Own Rocket Silverbeet 'Rainbow Chard' Silverbeet 'Ruby Chard'	Borage Chia Marigold 'sparky' Marigold 'Fiesta' Nasturtium 'Jewel Mix' Queen Anne's Lace ROGI Good Bug Mix Sunflower 'Sunbird' ROGI sources the seeds locally from Green Har- vest in Maleny and from ROGI members who have carefully saved their own seeds. They are organic and, of course, guaranteed non- GM. We don't buy seeds from other climate zones. ROGI seed prices are low because: 1. The seeds are packaged in quantities us- able by a home gar- dener before they are unvia- ble. (Who needs 30 zuc-	Compiled with informatio and Annette McFarlane February Asparagus Basil Bean lab lab Bean Madagascar Beetroot Capsicum/Chilli Carrot Choko Cucumber Eggplant Jicama Lettuce Pigeon pea Pumpkin Radish Silver beet Snake beans Spinach (Brazilian, Egyptian, Malabar, Warrigal, Kangkong) Spring onion Squash Sweet potato Sweet corn Tomato Yacon Zucchini	n from Gennaro De Rosa March Basil Bean Iab Iab Bean Madagascar Bean - French Beetroot Capsicum/Chilli Carrot Cauliflower Cucumber Eggplant Leek Lettuce Pigeon pea Potatoes Pumpkin Radish Silver beet Snake bean Spring onion Spinach (Brazilian, Egyptian, Warrigal) Sweet corn Tomato

Interesting Plants: Growing Loofah

Before joining ROGI, I didn't know that loofahs actually grow! I was always under the impression that they were somehow woven, having only ever seen them in the shops or people's showers. After seeing Gennaro's homearown loofahs at meetings and ROGI events, I decided to have a go at growing them myself. Without doing any research, I planted a few seeds in my orchard. And coincidentally, I did this right by a fence. This was very lucky because the plant is a vine. I didn't know this before.

The first mistake I made was planting them in an area where the chooks could reach. Although the vine grew quickly, the chickens ate them all down to a stalk in no time. After a few adjustments (ie a barrier), the vines took off again with very little care.

I found that it arew quickly and prolifically and produced a large crop quite quickly. It is growing alongside a passionfruit vine and the two have now become one, with loofah and passionfruit sideby-side.

We have many visitors come and stay at our house: having moved up from NSW a few years ago, our friends and relatives love a QLD holiday at the Stafford hotel. A

number of visitors were curious about the loofah plants and asked me to take photos of their arowth. I did this at each stage and thought new ROGI members (or more long-standing ones who have not grown loofah) may be interested in seeing the progress of the vegetable.

by Angela Stafford



Flower and bud stage



2-3 week old loofah – edible as a zucchini replacement



Large loofah now too big to eat



The ROGI seed bank stocks loofah seeds for \$1 per packet for members. The stem tops, young leaves and flower buds can be steamed as vegetables and the seeds from mature fruit roasted with salt and eaten.

Plant it in a rich soil in full sun.



About 2 months old and drying out

Peeling

seeds out

and

Picked and dried, out of the weather. Notice the fibres showing through.



The final product, ready for use in the shower.

LIBRARY NEWS

Hello to all our members and wishing you a happy and healthy 2015. It has been an interesting time in the aarden with all the heat and the rain but at least my yard is beautiful and green and the grass and shrubs are growing at a fast rate. In early December it was brown and starting to go crunchy.

I actually have six manages this year. I used the bags from the ROGI shop to cover them when they started to flower. Creatures eat my flowers every year so to get six has been quite the achievement. In mid January Kathy and I did a workshop at the IndigiScapes for children making a salad box. It was a lot of fun and I would like to send a huge thanks to the angels (ROGI members) who appeared as we were about to start. We could not have survived without your help so THANK YOU.

Please visit us in the library. We have some great books to help you plan your productive gardens for this Mandy and Joh year.

There are still some copies of the **QUEENSLAND PLANT-**ING GUIDE by BOGI.

We are selling these at our shop for \$7.00 each to members

Queensland **Planting Guide**

which is cost price plus postage to us from BOGI. Non-members will pay \$10.00. So get in early. If they prove popular we will restock. For a little book, it has some great information – and it's local.

The following books are new.

GARDENING COMPOSTING **Tim Marshall**

The ultimate organic guide to recycling you garden. This book explains the ingredients and how to make and use a

rich crumbly compost.

BUG: THE ULTIMATE GARDENDER'S GUIDE TO ORGANIC PEST

CONTROL **Tim Marshall** In a review I read of this book, it was touted as the only book you will

need to help you

to control pesky garden pests without blitzing them with nasty chemicals. This book outlines a areat bug action plan to help you identify and deal with pesky bugs and keep the good bugs. Illustrated.

WEED: The Ultimate Gardener's **Guide to Organic Weed Control Tim Marshall**

This book arms you with knowledge to do battle in the garden without arming yourself with harmful sprays. Great line drawings of the weeds to help you.

AUSTRALIAN STINGLESS BEES

John Klumpp

This book is also available for borrowing. See page 3



Recommended Read

GROW YOUR OWN BUSHFOODS Keith and Irene Smith

A complete guide to planting, eating and harvesting your own bushfoods. They cover bush leaf flavours or making tea and infusing into syrups, vinegars and oils.

Bush fruits, bush vegetables, seeds and nuts and nectar plants. They also cover arowing bushfoods and picking local varieties and learning about the environment.







Troublesome Email

Several members have contacted me regarding a suspect email they have received. On the surface it appears to be from ROGI (Redland Organic Growers). However, the email address is an old one that has not been used for years. It seems that someone hacked ROGIs email years ago and occasionally sends out a phishing email.

Should you receive one, please just ignore it and delete it.

Never click on the link in emails that you think may be spam. They can contain virus that can corrupt your computer or get personal information, such as bank details, without your knowledge.

Emails from ROGI will come from <u>presi-</u> <u>dent@rogi.com.au</u> or <u>info@rogi.com.au</u> or similar, always with rogi.com.au at the end, or from the personal email address of the sender.

Below is what the latest phishing one looked like:

From: Redland Organic Growers [mailto:redlandorganicgrowers@yahoo.com.au] Sent: Monday, 19 January 2015 11:17 AM To: ; farmer21amily Subject: 1/19/2015 1:17:05 PM

http://neriasociados.com.ar/enajhld/ npiegynnsbbbeevyyxfue.wpbikfcarhlmxsgsfspgkmrigcdoucumrjxyfwff

Redland Organic Growers

1/19/2015 1:17:05 PM





Above: Danny Bonney's neat garden shed and potting bench. Below: Backyard with macadamia tree whose roots are a problem



Recycling Strawberry Punnets

We need lots of **250gm cube** -shaped strawberry/cherry tomato punnets for use at our public events.

One of ROGI's main activities is making a seed-sowing pot out of newspaper. After making this pot they sow a seed into it and then carry it home in a strawberry punnet for safe-keeping. At Redlands Good Garden-

ing Expo and Indigi Day Out each year, we use thousands of them, so please bring them along to every meeting and we'll store them until they're needed.



ROGI is a beneficiary of the My IGA Card Program for the **Cleveland IGA** store.

This is how it works:

- Pick up a My IGA Card next time you are in the store
- Register online
- Tick ROGI as the community group you wish to support

Then, every time you shop in the store and use your card, not only do you receive discounts, you are also helping to raise funds for ROGI.

ROGI uses its funds to help provide more services to members such as new library books, discounted gardening products, paid expert speakers, and free or low-cost field trips and workshops



Request for Articles

What can you share? It could be to do with:

- your garden
- a photo
- an unusual plant
- a request
- gardening or nutrition
- a recipe
- a current affair of relevance to ROGI members.....

Send your articles to keep the newsletter Interesting and relevant info@rogi.com.au

Newsletter Deadlines

Please send your contributions to the newsletter editor by 24 February for the March edition.

Plant Clinic Puzzled by a pest?

Not sure if your plant is a weed or a 'goodie'?

Does it have a deficiency or is it a disease?

That's what **Plant Clinic** is about.

Bring along your plant, fruit, leaf, root (as many parts of plant as you can) in a sealed plastic bag (if it's a diseased plant) and fill in the form.

Place the plant parts together with the form on the table below the **Plant Clinic** sign well before the start of the meeting.

Someone will have a look and may be able to answer your questions.





ROGI Shop Products

PRODUCTS Dry	3Kg	1Kg	500g	100g	Each
Soil Conditioners					
Blood & Bone	9.50	4.50	3.00		
DE* Fine Food Grade	20.50	8.00	4.50		
DE* Pet & Garden	16.00	7.00	4.00		
DE* Pet & Garden 20kg					83.00
Dolomite	5.50	3.00	2.00		
Eco88	8.50	4.00	2.50		
Gypsum	5.50	3.00	2.00		
Humic Acid				3.50	
Organic Booster	6.50	3.50	2.50		
Organic Xtra	6.00	3.50	2.00		
Organic Xtra 25kg Bag					18.50
Organic Xtra 16kg Bag					14.00
Organic Xtra 5kg Bag					7.00
Rock Dust # 1 25kg Bag					29.50
Rock Dust # One Mix	7.50	3.50	2.50		
Rock Dust BCM	6.50	3.00	2.00		
Sea Mungus			3.00		
Turf Master	5.50	3.50	2.00		
Tools & Equipment					
Soil PH Test Kit					15.00
Banana Bags					3.50
Fruit Fly Excl Bag Set 4					5.00
Paper Pot Maker					28.00

***DE** is Diatomaceous Earth—it can kill insects by desiccation.

For any pricing or technical advice, or if you have a suggestion, please refer to Frank on 3390 2277

PRODUCT Wet	5 Lr	1 Lr	500ml	150ml	100ml
Soil Conditioners					
Eco-Aminogro		\$18	\$10		
Ecofish	\$32				
Eco-Naturalure				\$15	
Eco-Neem					\$16
Eco-oil		\$22	\$16		
Fish & Kelp solution		\$13			
Potasium Silicate					\$3
Pest & Weed Control					
Burn Off		\$9			
Eco-Pest Oil			\$10		
Naturasoap			\$17		
Pyrethrum Spray					\$20
Wild May for fruit fly					\$2
Aloe Vera					
Aloe Vera Raw Material	\$33.50	\$9.50			
Aloe Vera Raw Bio Vertilizer	\$37	\$10			

Only ROGI members may purchase items from the ROGI Shop. Please wear your membership badge at every ROGI meeting.



Hello Members

Hope you all had a wonderful Christmas, and started the new year in a great way.

Over the break we have done some research and found that members with larger allotments would appreciate getting some products in bulk lots.

The price list here shows the **bulk items available today** and hopefully we will be able to add blood & bone to the list by the next meeting.

Hope to see you all there.

Frank & Marion

NEW PRODUCT

Wild May proved to trap the most fruit flies in our recent trials of low-cost traps.

You can buy it in small amounts from ROGI Shop.

Information Education Inspiration Experience





info@rogi.com.au

<u>www.rogi.com.au</u>

PO Box 1257 Cleveland 4163

<u>www.facebook.com/</u> <u>groups/</u> redland.organic.growers

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EXECUTIVE TEAM

TECHNICAL TEAM

Seed bank Angela Stafford seeds@rogi.com.c	<u>U</u>
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COMMUNICATIONS TEAM

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Club Events	Toni Bowler 0402 323 704 <u>events@rogi.com.au</u>			
Newsletter	Position vacant info@rogi.com.au			

MEMBER SERVICES TEAM

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Library	Mandy Harrison 3824 3222 <u>library@rogi.com.au</u>		
Supper	Yolanda Sampson <u>group@rogi.com.au</u>		

The views expressed in ROGI NEWS are those of the editors and submitters, not necessarily those of Redland Organic Growers Inc



See page 3 for current membership fees

A line-up of well-mulched Malabar spinach in Danny Bonney's garden. He'll be putting a climbing frame in place very soon as they are good climbers.



On the 'give-away' table at the February meeting there will be lots of plant pots and seedling trays available for members to take home. Please bring along a box or something to carry them.