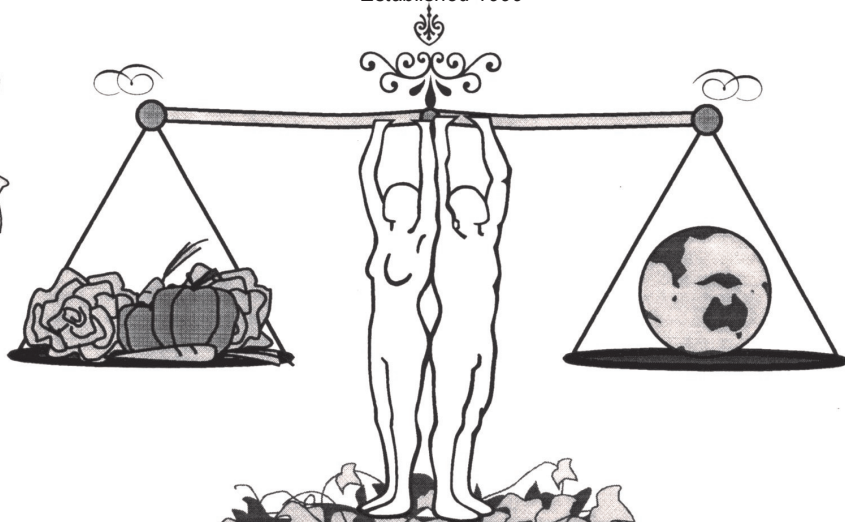


GOLD COAST ORGANIC GROWERS Inc.

Established 1999



NEWSLETTER

Volume 16 January 2013 Issue 1
GARDENING IN SUMMER

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OUR NEXT MEETING: Thursday 21 February

The Aims of G.C.O.G. Inc.

1. **To promote organic sustainable food raising for home gardens and farms.**
2. **To foster research into improved methods of organic farming and gardening.**
3. **To provide information and support to all those interested in the various aspects of organic growing.**

Meetings Held:

3rd Thursday of the Month

The Meeting Place, Cnr Guineas Creek Rd and Coolgardie St, Elanora.

Doors open: 7:00 pm. **Begin at 7:30 pm**

Entry is \$1 members, \$3 visitors.

(No meeting in December)

Annual Membership Fees:

Single: \$20. Family: \$30.

To renew or start memberships please transfer funds directly into our bank account, send cheques (payable to GCOG) to Diane Kelly, or just pay at the door.

Name: Gold Coast Organic Growers

Bank: Suncorp

BSB: 484-799

Account: 0014-21651

Seed Bank: \$2.00 each.

Members Market Corner:

Please bring plants, books and produce you wish to sell.

Raffle Table:

This relies on the kind generosity of members to donate items on the night. Tickets - \$1each or 3 for \$2.

Library:

Books 50c, Videos, DVDs \$2, Soil Test Kit \$2. Available to members for 1 month.

Advertising:

1/4 page: \$10 an issue, or \$100 per year (11 issues)

1/2 page: \$20 an issue or \$200 per year

full page: \$30 an issue or \$300 per year

2012 Committee

President	Maria Roberson (07) 5598 6609
Vice President	Cathie Hodge (07) 5533 8642
Treasurer	Diane Kelly (07) 5522 7444
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Library Assistant	Greg Wiltshire (07) 5578 8755.
Seed Bank	Roger Griffiths (07) 5530 5067
Seed Assistant	Peter Seymour-Smith (07) 5596 5678
Supper	Jenny Davis
Co-ordinator	(07) 5599 7576

Newsletter:

Contributions and ideas welcome.

Email Angela at w.a.anderson@bigpond.com

Thanks to Contributors: Diane Kelly, Jill Barber, Maria Roberson, Ross Davis, Peter Edwards

Notice Board

Membership Renewals

NEW: You can now pay your membership fee directly into the GCOG bank account.

Name: Gold Coast Organic Growers
Bank: Suncorp
BSB: 484-799
Account: 0014-21651

Remember to put your Name and Membership Number in the comment field.

Note the number in brackets before your name is your membership number - you will need to quote this number in the comment field, if you pay via online banking.

Overdue: (327) Gary & Jenny Spence, (154) Liz Spittall, (213) Renato Morandini, (332) Justin Robinson, (333) Jase Hillyer, (292) Leah Galvin, (293) Geoffrey Williams, (120) Greg & Val Sbeghen, (197) Robert & Donna Boston, (264) Roslyn Griffith, (12) Marie Rudd, (198) Karen Hart, (199) Ross & Jenny Davis, (284) David Wyatt & Helen Wainwright, (311) Scott Godfredson

January: (155) Marion Symons, (163) Peter & Patricia Edwards, (228) Anissa Loades, (272) Roger Griffiths, (313) John & Jessica Steytler, (314) Winsome Gunning, (315) Julie Abraham, (336) Deborah Anker

February: (125) Terri Groth, (185) Barry O'Rourke, (203) Diane Kelly, (232) Roger & Pauline Behrendorff, (246) Barbara Morgan, (273) Ken & Pat Jenyns, (274) Judy McCracken, (275) Jerry Rogers, (276) Suzanne & Alison Blatcher, (277) Tali Filip, (316) Marino Canala, (317) Gaynor Allen, (319) Yukiyo Copley, (337) Anne-Maree Andrew

Veggie Swap on Facebook

Setup by club member Debbie, for local people to swap their excess veggies. It's quite active already so have a look ...

<https://www.facebook.com/HomeGrownSwapGoldCoast>

Gold Coast City Council Active and Healthy Program

Community Gardening Workshops Composting and Worm Farming

Come along to Council's free sustainable gardening workshops where you can learn all about composting and worm farming to recycle your waste and improve your garden. Tea and coffee are provided and all you need to bring are closed shoes.

**Time: Saturday between 10am and 12pm
Jan 19th** - Southern Beaches Community Garden, Tugun

For more information or to register for a FREE workshop near you, call (07) 5581 6855.

Visit one of the Community Gardens
<http://www.gcparks.com.au/activities.aspx?page=37>

- Southern Beaches Community Garden
- Varsity Vegies Community Garden
- Peachey Community Garden - Ormeau
- Joan Park Community Garden - Southport
- Nerang
- Loders Creek - Southport.
- Labrador - Olsen Avenue, Labrador Park

GCCC's Healthy Cooking Workshops
<http://www.gcparks.com.au/events.aspx>
and choose the cooking category.

Classes are held all over the coast - Coomera, Labrador, Nerang, Currumbin, Kirra with themes such as Cooking with Herbs, 5 Great Salads, Super Smoothies, and Healthy Cooking on a Budget.

GCOG on the Web

From the Library

All library books and DVDs are listed online.
<http://www.goldcoastorganicgrowers.org.au/library-books.pdf>

Facebook

We are now on facebook:-
<http://www.facebook.com/gcorganic>

President's Message

Hello Everyone,

Welcome to a new year of organic gardening opportunities, I hope this will be your best yet. Summer can be a challenging season for gardeners in our region; sometimes the weather just doesn't play fare at all. I tend to give gardening a bit of a rest over the Christmas holidays as there is always something else to be done and by the time things quieten down, it has become too hot for me to even want to. Some years, I am super organised and the rain is timely so that I get to plant a green manure crop, however, it is more than likely that I haven't. Anyway I just tell myself the garden is having a little rest too.

It can be difficult to remain positive about growing things when plants are having a hot and dry time of it and not exactly performing their best. This is something more experienced gardeners learn to accept as being part of the regular growing cycle; they understand the ebb and flow and work with the process. If you don't have a lot of vegetable growing experience it is a good idea to have a chat with some "Old Hands", you will be relieved to know everyone struggles to keep production up in summer.

On the up side, fruit trees can be very rewarding this time of year. Even small backyards or indeed front yards can usually accommodate a fruit tree or two. At the moment we still have a few lemons, a lot of fruit on the Jaboticaba and black Gramichama, bunches of bananas and a flush of Dragon Fruit. The Rhubarb is good to harvest and the plums have just finished, there a few figs despite the lack of rain and I recon the olives will be ready to pick in next few weeks. For once the mangos are doing well and we are hopeful of a really good feed with some leftover for making chutney. Yesterday I stumbled across a fully laden Passionfruit vine that was sneakily climbing through an overgrown shrub in the front garden, after that surprise I inspected the other vines around the place and found them to be

covered in big fat passionfruit too. It just goes to show that by planting a wide variety of edibles, you can be assured of something to eat at any time of the year.

Onto club business, we have had to move the library cupboard into the corner of the room which may make perusing the shelves a little cramped, so please be patient when choosing books to borrow. After yet another thorough stock take we are still missing around 60 items, this is very disappointing as some will never be replaced. We will however try to re-purchase the books and DVDs we feel are essential.

February is AGM month and we would like to have a good turn out on the night. Last year the AGM had to be postponed and held the following month, best if we don't repeat that process I think. There is no pressure for members to take on positions if they are not truly interested in doing so, as this never benefits the individual or the club. Our aim is to have happy people happily doing their job. If you would like to have a crack at one of the positions on the committee please do not feel shy about nominating yourself on the night. If you would like to know the details of holding a particular committee position please feel free to phone me or talk to me on the meeting night.

Happy growing,
Maria.

SPECIAL OFFER ON FRUIT TREES FOR ALL MEMBERS

DALEYS fruit tree nursery is offering all club members a 10% discount on fruit trees when you order online.

Visit <http://www.daleysfruit.com.au/> to check out the types of fruit trees available.

To receive the discount enter the following code at the checkout :
GOLDCOAST10OFF

Excerpts from "Beat the Heat" From Diane Kelly

Prepare & Protect:

Dramatic weather events are predicated for this summer in Queensland. Prepare for this by thinning out fruit trees. Thinning is not just about encouraging maximum fruit size (more energy goes into fruit production), it's also about weight reduction and will help branches survive a battering storm. Also have a shade cloth and old net curtains at the ready to drape over vulnerable or precious plants. They are a cheap fix for heat-waves and (moderate) hail.

After one week of cloudy weather, naturally sun-hardy species may lose their sun-hardiness. When sunny conditions return, their leaves can burn and shrivel, and fruit may quickly follow suit. Peach, pineapple, fig, tomato, capsicum and eggplant often become victims, so a little protection will go a long way.

Create Shade:

Glasshouses and frames will need shading at this time of year. You can paint the glass with limewash (or whitewash) and this will last all summer. Another long-term strategy is growing tall, sun-loving crops on the northern or western side of smaller, shade-loving crops. A clumping bamboo can shield a vegetable garden from the withering summer sun.

Sow climbers, like beans, where they can create a productive, vertical sun filter. Corn reaches shoulder height fairly quickly and can both shade and shelter adjacent crops. Cucumbers and melons often perform if grown as a groundcover among corn.

In hot weather certain plants, like silverbeet, may wilt despite moist soil. Wilting is usually an indication of falling turgor pressure (when water lost from foliage through transpiration is not being replaced fast enough to keep leaves fully hydrated and rigid). If you are not sure, then use your finger to feel if the soil is moist. Silverbeet often recovers in the evening, and watering may be put off. Dig, water and pick crops in the cool of morn-

ing and you will find your handiwork is of better quality and your food remains fresh for longer.

Mulching:

Mulch plants. Allow up to 10cm around fruit trees – any deeper and light showers may not penetrate the soil. After heavy rain, pull mulches away from the base of plants otherwise mulch can act as a "bridge" helping fungi attack stock.

Organic Wetting Agents:

Help seedlings establish quickly by using an organic wetting agent. To make your own, gradually dissolve two tablespoonfuls of powdered agar agar (available from supermarkets and health food stores) in two cups of hot water. Gradually dilute this with 10 litres of tepid water, thoroughly stirring. Apply immediately to seed beds and seedlings. This will last for two to three weeks, which is sufficient time for seedlings to establish. (If you are using commercial wetting agents, ensure they are certified organic.) *Organic Gardener - Jan/Feb 2013*

Jerry Coleby-Williams



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Maria & Paul's Getaway to France

By Jill Barber

After a difficult year so far, Maria and Paul deserved a wonderful holiday, and what better place to go than the French countryside, primarily. On our last GCOG meeting of this year, after fielding the usual gardening questions from the group, Maria entertained us, with promptings from Paul in the front row, with snippets and anecdotes from their recent time over there. They would have liked to have visited a lot of gardens, and taken photos to show us, but it didn't really happen, with other experiences taking over their time.

Maria thinks we could have a field trip over there to see their farms as they're everywhere, particularly in the south west region of the country. Of course, they're government subsidised, which helps them survive, but they are nevertheless impressive and beautiful. To be seen driving along were big maize cobs drying off, while canola or rape seed was just being planted. Maria pointed out that the rape word was made more acceptable to Canadians by combining "Canada" and "oil" to get "canola" instead, but the French still call it "rape". [By the way, canola, furthermore, is a variety of rapeseed developed in Canada in the '70s to reduce the levels of erucic acid, making it more palatable for humans, and to reduce the levels of toxins to make it more useful for livestock feed]

There were lots of vineyards, too, and a day of grape picking was organised by their Aussie "friends", much to their silent dismay. The setting was lovely, undulating hills with chateaus and the Pyrenees in the distance. The grapes were organic and had to be picked by hand to comply with the vineyards' rules. Interestingly, to provide a mineral supplement, nettle tea was sprayed on the vines. (By the way, Maria and Paul missed out on a wine tasting day they would have much preferred!). There were so many different types of crops! And they saw a guinea fowl farm, a goose farm that specialized in Fois Gras, followed up by many a market visit where there was every

kind of poultry, like quail and duck, and some easily recognised, but others not so.

The total population of France is sixty five million. Every little village is surrounded by compact little farms not at all like the huge farms here in Australia. Seventy seven percent of their power is nuclear [disapproving sounds from our group], however, environmentally they are way ahead of Australia. Everything is recycled, with plastic, paper and glass all separated at rubbish disposal sites in the country areas and in huge bins on curb sides in the cities. Overall France uses less energy than here which is surprising considering the very cold weather that they experience.

Hunting is a popular pastime and they hunt for partridge, wild boar, deer and just about anything that you can eat. Donkeys are kept as pets and you can hear the bells that are tied around their necks ringing for miles. Cats and dogs are just as prevalent in France as here: however, dogs are allowed into restaurants, and are very well behaved.

Church bells chime at regular times – 6am or 7am, depending on how hard residents lobbied for a sleep in, noon because it's lunch time and 7pm to sound knock off time in the country. Shops close routinely from 12noon to 2pm, and are shut on Sundays and Mondays, except in large centres. There they have Super U and Super Marches which do not resemble our rather stingy excuses for a supermarket. They have entire delicatessens for seafood, poultry, cheese, cold meats, desserts, fresh meat and, of course, large bakeries. Plants are so cheap, such as a big pot of chrysanthemums for \$10 and bare rooted fruit trees for \$4.50, and they are superior in quality and range. Fascinating snippets were the beekeepers who were stumped by their honey being indigo blue...till it was tracked down to the fact that the bees had been feeding on some blue lollies at a local factory! Also, the window displays are a work of art, and bees and wasps are all over the fruit displays that line the streets!

Some questions followed:

- Are financial problems evident, with their struggling economy? Not evidently; more so in Spain.
- There is high unemployment, and many tourists in Paris – forty million a year!
- How about reports of their arrogance and rudeness to foreigners? Not really anymore, even in Paris. It's primarily the English they historically have an antipathy towards.

Birds Stealing the Show - Not Anymore! By Peter Edwards

Well, - we did it!

We have - for too long, been coming up from the garden after a good days labour to sit back to relax on our deck overlooking our prized vegetable patch and, to our annoyance, seeing the local birds land on our produce and start devouring it! We had had enough! Sending the dog down in a lather of froth and bark was not a long term solution! After a few years of this torment, my wife Patricia carefully hinted it might be a good idea to build an 'enclosure' around the vegetable patch. 'What?! That would be a B I G JOB!' Even the thought of this major task made me weary! But - as time (years) progressed, I too had to agree, that idea seemed the only way of achieving a lasting solution. I began considering just 'how' I could do this. The vegie garden is in the main view of our home and recreation deck for all to see, so it had to be done well or not at all! So for months I sat back on our lovely deck casually observing the birds consuming much of our vegetables and considered my options and how I would do this. Once I had arrived at an idea of what I wanted to achieve, I got out the old tape measure and started drawing a plan. As with life, once I focused on the project, and applied my faculties, it was just a matter of time before it all started to fall into place.

Although being very familiar with woodwork- ing, I decided on a steel frame as it would

look smart and definitely be the part. Powder-coated black was my choice with a custom- ized black star wire used for upmarket tennis courts. It has a smaller weave which would assure the larger birds that were causing the problem could not get through. I drew the plan, bought the materials and got to work. The top of the enclosure I had to research. Providing enough shade but not too much was a key to the whole project. Also, we needed bird protection year round but protection from the merciless Queensland sun only in the very hot summer months. I eventually found the ideal solution. A 'clip lock' Bird netting and a Shade cloth cover that can be removed and reinstalled as needed while the netting remained intact.

I have to admit, it was a little daunting to begin with but as I got going, I just took one step at a time and today, I proudly sit here on my deck with a well earned fresh coconut juice and marvel at what I have accomplished. It is everything we had hoped for and better looking than I could have imagined! What better way to say, 'Merry Christmas to the one I love' than this? Patricia spends so much time in our vegetable patch lovingly cultivating and producing our food that we delight in every- day. This Christmas was a Very Merry Christ- mas and we are looking forward to a positive and productive year ahead without the birds stealing the show. Life is great in the garden! Best wishes to all from Peter Edwards in Paradise.



February At A Glance From Diane Kelly

- Make sure birds and other wild-life have fresh water, and keep ponds topped up. (Note: To those of us who have chooks – they need clean, cool water available at all times during the hot weather.)
- Water plants that need it regularly.
- Collect ripening seed from plants you wish to propagate.
- Trim hedges.
- Give roses a light summer trim.
- Trim lavender after flowers have faded.
- Layer rhododendrons, pinks and clematis.
- Protect dahlias and chrysanthemums from pests.
- Regularly water and feed all plants in containers.
- Take cutting from tender perennials such as pelargoniums and fuchsias.
- Mow less frequently if the weather is hot and dry.
- Lift & dry onions and sow spring onions.
- Cut and dry herbs for winter use.
- Prop up heavily laden branches of fruit trees.
- Water and feed tomatoes regularly, and remove yellowing leaves.
- Prepare beds for new strawberry plants.
- Feed citrus trees.
- Start potted cyclamen and freesias into growth.
- Order and start planting spring bulbs.
- Divide perennials toward the end of the month.
- Sow parsley and pot herbs for later use.

Weeding Wisely:

Keep up the weeding in all parts of the garden. Weeds not only compete for space in the beds, but also use up valuable moisture in the ground. The best tool for weeding is the Dutch hoe, which is used with a pushing and pulling motion. The technique is to slice off the tops of the weeds just below the surface of the soil, and leave them on the surface to

dry out in the sun. A dry sunny day is the best for this job. It's well worth doing, as it not only keeps the garden looking good, but by maintaining a loose crumbly layer on the surface of the soil, you are also preventing the ground from cracking in hot weather, and therefore conserving moisture in the deeper layers of soil.

Savour the End of Summer:

February is the last month of summer, and much plant growth starts to slow down from the end of February onwards. So you can complete summer pruning of fruit trees and wisterias, and trimming of hedges this month without fear of too much re-growth – although fast-growing conifers may well need a final going over in the autumn to keep them under control. You can also look forward to spending less time weeding once the weather has cooled down, as germination also slows down.

Planting in February:

Flowers that can be planted in February include alyssum, coleus, lobelia, marigolds, nasturtiums, pansies, polyanthus, primula, salvia, snap-dragons, verbena and viola. (And don't forget to start looking at planting guides, because it won't be long until St Patrick's day and we can commence planting this year's sweet peas.)

Vegetables that can be planted in February include beetroot, broccoli, French beans, Brussel sprouts, carrots, cauliflower, sweet corn, cabbage, kohlrabi, leeks, parsnips, lettuce, radishes silverbeet, swedes and turnips.

*Source: Ian Spence
Gardening Through the Year in Australia*

Prostate Awareness Twin Towns & Tweed Coast

Just a click away:

www.prostateawarenessaustralia.com

or contact Ross Davis for more info:

rossco12@bigpond.com

Green Crops By Ross Davis

To help keep your soil in good order: Good soil grows good healthy food.

Green crops are still the best to stop your soil leaching out during our heavy summer rains. I have found that the best growing ones seem to be a legume type of plant.

Advice from a working farmer in the tweed suggested that I grow Cowpeas like he does. The picture attached shows the results of my recent effect.



This crop was planted in the previous green crop. The first green crop was just chopped down and left sitting on top of the ground. Then the Cow pea's seed thrown/cast over the top of all the dried trash and hook hoed into the soil. The result speaks for itself.

This crop will be dug in mid-march ready for my potato crop in May / June 2013.

Good soil grows good healthy food.

Happy New Year all.

And best of all, have a healthy new year.

Ross

Happy Christmas 2012 By Diane Kelly

I thought all my Christmas's had come at once a year or so ago when we purchased my little "mini" wheelbarrow – the one that suited a female gardener who is only 5' tall.

However, this year my friends at work gave me an even more delightful gift – it is a "border fork", and is "ideal for ladies and for digging in closely planted areas" – and it is the fork on the right.

My new toy is much lighter to lift than our family garden fork; the prongs are stainless steel and lower to the soil; and the handle is ash (and very comfortable to hold).



All I have to do now is look up how to care for the timber and then get out into the garden!

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FRUIT TREES

Custard Apples: Peak water needs. Apply organic fertiliser with sulphate of potash, 1 kg for mature trees and ½ kg for young trees.

Figs: Net trees to protect figs from birds. Fertilise with 1 kg organic fertiliser with sulphate of potash.

Low shill stone fruit: Moderate water needs.

Lychee: Peak water needs. This is a good time to “skirt” trees (skirt-trim all growth to 500mm above ground). Prune so 20% light can be seen through trees.

Mango: Apply organic fertiliser with sulphate of potash. Keep up water. Prune trees after harvest. **Pruning:** If it is a very large tree that needs to be pruned to a manageable size, the correct way is to cut back 1/3 of branches each year for three years. In the first year remove one of the largest branches, the following year remove another branch, and so on until the tree is of an acceptable shape and size. In this way you will have some fruit each year while at the same time reducing the size of the tree.

Passion-fruit: Keep up the water.

Pawpaw: Spray copper based spray or leaf microbes to prevent black spot.

Persimmon: Make sure trees are fully netted. Harvest time for early varieties.

Strawberries: Keep well-watered to form new runners for next year.

Bananas: Keep up water; bag fruit; and cut off bells.

Citrus: Fertilise tree with organic fertiliser containing sulphate of potash, 1 kg for large trees and ½ kg for smaller trees. Keep up sprays of pest oil for leaf miner.

*Queensland Planting Guide
- Brisbane Organic Growers*

Secrets of Success - February From Diane Kelly

Water Wise: The heat is on and inevitably two questions arise about watering – how and when? There are various schools of thought, but a few basic rules.

Undoubtedly the best time to water any part of the garden is sunrise. The soil remains damp during the heat of the day, and at nightfall the foliage is dry. If daybreak is not your time, late afternoon will do, but be careful. Plants which stay wet overnight are more susceptible to disease.

A good soaking once or twice a week is, of course, far preferable to daily sprinkles. If you are planting lawns, choose a drought-resistant seed mix.

Too Many Tomatoes?: A glut of tomatoes this season? Like to make those sun-dried, bottled fruit that are so expensive in the shops? Well, much of our year is too humid for serious sun-drying, but don't despair. Cut the fruit in half (cherry and egg tomatoes are particularly suited), sprinkle with rock salt and basil and/or oregano and bake in a slow oven for half an hour or so. Place in warm sterilised jars and fill with good olive oil. Simple!

Red Spider Mites: If it has been dry, expect the red spider mite to be playing havoc with any of a variety of plants, ranging from dahlias to roses. Even beans and some fruit trees do not escape these little pests. They spin webs on the backs of leaves and literally suck them to death.

A magnifying glass is best, but on very close, unaided examination, small moving specks can be seen. A vigorous hosing of the affected plant, taking care to get underneath the leaves, can help solve the problem. Alternatively a sulphur spray can be used.

Roses: Roses can be given a light prune and shape this month. They will also appreciate a fertiliser dose and fresh mulch.

Gardening on the Gold Coast & Thereabouts

It's Time To Get Growing



VEGETABLES

JANUARY:

Artichoke, Capsicum, Sweet Corn, Cucumber, Lettuce (under shade cloth), Marrow, Okra, Peanut, Pumpkin, Radish, Rockmelon, Rosella, Squash, Sunflower, Sweet Potato, Tomato, Watermelon.

FEBRUARY:

Artichoke, Beetroot, Carrot, Celery, Cucumber, Eggplant, Endive, Lettuce (under shade cloth), Marrow, Parsnip, Potato, Pumpkin, Radish, Rhubarb, Shallots, Squash, Sunflower, Tomato, Zucchini.

In Season—Mango Amchur - Green Mango Powder

You use Amchur in your cooking to add tanginess, to tenderise and it has health benefits too.

Thinly slice or blend green mango, dehydrate then grind. I used 3 mangos to make this pot of Amchur.

- It as an acid flavouring ingredient. If you don't want to add moisture to a recipe use Amchur to replace tamarind.
- In a marinade to tenderise meat, use Amchur instead of lemon or lime.
- High in iron, vitamin A, C & E.



HERBS

JANUARY

Annual: Amaranth, Basil, Borage, Calendula, Dill, Herb Robert, Misome, Mizuna, Giant Red Mustard, Nasturtium, Italian Parsley, Rocket, Salad Mallow.

Perennials & Bi-Annuals: Catnip, Ceylon Spinach, Chicory, Chilli, Chives, Comfrey, Perennial Coriander, Echinacea, Fennel, Hyssop, Lavender, Lemon Balm, Licorice, Lovage, Marjoram, Mint, Mushroom Plant, Oregano, Parsley, Rosemary, Sage, Salad Burnet, Stevia, French Tarragon, Winter Tarragon, Thyme, Upland Cress, Watercress, Winter Savoury.

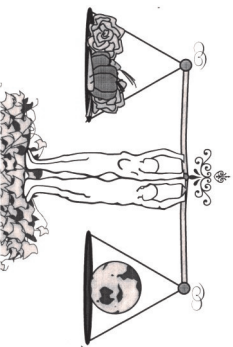
FEBRUARY

Annual: Amaranth, Basil, Dill, Herb Robert, Misome, Mizuna, Nasturtium, Italian parsley Rocket, Giant Red Mustard, Salad Mallow.

Perennials & Bi-Annuals: Catnip, Ceylon Spinach, Chicory, Chilli, Chives, Comfrey, Perennial Coriander, Echinacea, Fennel, Hyssop, Lavender, Lemon Balm, Licorice, Lovage, Marjoram, Mint, Mushroom Plant, Oregano, Parsley, Rosemary, Sage, Salad Burnet, Stevia, French Tarragon, Winter Tarragon, Thyme, Upland Cress, Watercress, Winter Savoury.

If not claimed in 14 days, please return to:
GCOG, PO Box 210, Mudgeeraba Q 4213

*GOLD COAST ORGANIC
GROWERS Inc.*



NEWSLETTER

Meetings held:
3rd Thursday of the Month

Meeting place:
Cnr Guineas Creek Road
& Coolgardie Street
Elanora, Gold Coast

Next meeting:
Thursday 21 February 2013