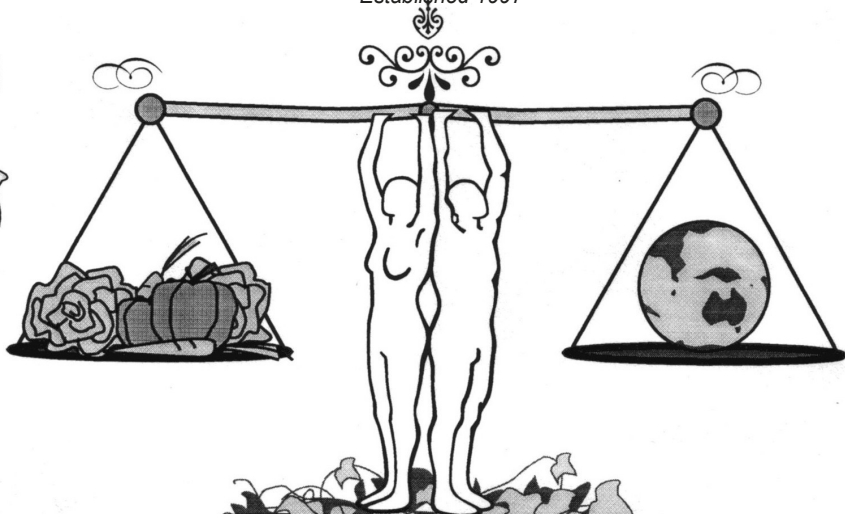


GOLD COAST ORGANIC GROWERS Inc.

Established 1997



NEWSLETTER

Volume 21 - JULY 2017 Issue 7
GARDENING IN WINTER

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OUR NEXT MEETING: Thursday 17th August 2017

Notice Board

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:

Packets are \$2.00 each.

Members' Market Corner:

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

Raffle Table:

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

Library:

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

Advertising: (Note 11 issues/year)

1/4 page: \$10 an issue, or \$100 per year

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

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

W: www.goldcoastorganicgrowers.org

Facebook: www.facebook.com/gcorganic

2017 Committee

President	Maria Roberson (07) 5598 6609
Vice President	Diane Kelly (07) 5522 7444
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Librarians	Ann Brown 0403 936 360 Dayne Petersen
Seed Bank	Lyn Mansfield 0409 645 888
Seed Assistants	Maggie Golightly Bill Smart
Supper Co-ordinator	Heather Ryan 0409 577 499 Deb Phillips

Newsletter Contributions are welcome. Send in a photo of what's going on in your patch. Deadline for contributions is the **second Monday** of the month. Send your content to Dorothy Coe at: dorothy@dorothycoe.com

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 Member- Number in the comment field.

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

Membership Renewals – July 2017:

Overdue: Marion Symons (155), Karen Collins (350), Daniel Rhoades (399), Margaret Reichelt (111), Roger & Pauline Behrendorff (232), Barbara Morgan (246), Ken & Pat Jenyns (273), Anne-Maree Andrew (337), Gillian Tubbs & Dolphe Cooke (403), Judy Reiser (338), John Clarke (345), Ros Griffith (378), Lynn Tilley (382), Justin Gage (406), Suzi Lucas (407), Vickie Searle (409), Karen Auchere (147), Denise Goodwin (335), Barbara Talty (58), Shelley Pryor (72), Jan Wright (191), Ron Campbell (255), Peter & Jan Fleming (287), Darrell & Marion Williams (310), Debbie Chesterfield (410)

July 2017: Ian & Margaret Lee (118), Justin & Jerry Rogers (275), Ann Brown (329), Scott McCormack (334), Theunetia Scheepers (391), Judy Fourie (392)

August 2017: Warren & Bev Carlson (87), Murray Olver (105), Gordon & Dorothy Singh (241), Wolfgang Dempsey (258), Peter & Leanne Dickfos (260), Jill Barber (290), Lyn Mansfield (306), Jan Guest (307), Geraldine McDonald (354), Dayne Petersen (377), Caroline Li (395), Lieu Searston (412)

Thanks to Contributors this month:

Diane Kelly, Dorothy Coe, Rachael Lebeter, Kerry Lason.

Upcoming Guest Speakers

August – Sarah Jantos from Greenheroes

In August, we will be joined by Sarah, one of the founders of Greenheroes. This local organization is dedicated to getting children involved with nature and connecting them to our food sources. Learn how to get the young people in your life into the garden!

September - Bernie Winters

Bernie Winters, and his wife Gina who spoke to us of self-medication using herbs last year, run a wonderful organic farm at Springbrook specialising in the production of medicinal herbs as well as the wonderful TUMERIC!!! After working hard harvesting his tumeric in July, Bernie will be joining us to talk about how the rhizome is grown as well as its myriad of culinary and medicinal uses.

Workshops

Abilities Plus – Permaculture

For more information and bookings contact
 Lyn Mansfield M: 0409 645 888
 E: lynmansfield14@bigpond.com
 W: <http://abilitiespluspermaculture.com/>

31 July — 9.30am—11.30am

Learn about Soils, Permaculture & Basic Gardening at Joan Park Community Garden, Joan Street, Southport

22 July — 9.30am—11.30am

Learn about Pruning at the Rose Society (BYO Chair & Plate of Food to share)
 2 Ibrox Park Court, Nerang

14 August - 9.30am—11.30am

Learn about Plant Structure, Permaculture & Basic Gardening at Joan Park Community Garden, Joan Street, Southport

Latest newsletter can be downloaded from the site at goldcoastorganicgrowers.org

Can We Help?

In the section BELOW our members can ask about cuttings, seeds or plants that they would like to obtain, or where we could let others know about any bits and pieces that we might have spare and would like to share.

So if you would like to let the Club members know about any particular plant you are looking for, or if you can help out and provide a plant that someone has asked about, please email Dorothy with the details at dorothy@dorothycoe.com

Offers / Wants / Swap / Share

EDIBLE PLANTS, TREES, CUTTINGS DONATIONS OR SWAP REQUIRED

To support the start up of Ediblescapes (Edible Forest Landscape Project) at Nerang they are looking for donations of Edible Plants, Fruit Trees, Seedlings & Cuttings AND/OR Jorge can organise a swap deal whereby he will swap bags of compost for edible trees.

This will help them get the community edible landscape established.

If you can help now or in the future please contact Jorge at:
ediblescape.nerang@gmail.com

PLANT POTS, NATIVE PLANTS, EDIBLE TREES, SEEDLINGS, CUTTINGS REQUIRED

If anyone has any spare unwanted plant pots or **any** types of plants, trees, or cuttings (edible or non edible) please contact Cathy Beard as she is collecting them for an ongoing project down in Murwillumbah to help the people that had their gardens and homes flooded during the last storm.

This will be an ongoing project until further notice so if you don't have anything right now but might have something in the future please keep her in mind.

Also if anyone wants to be more actively involved helping Cathy with potting and planting or even offering storage over the coming months please let her know. Cathy can be reached on 0428 816 173

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www.botanicalbazaar.com.au

NESS PRESS RELEASE 12817

Geoglyphs artwork to design landscape gardens

On Saturday 12 August, Nerang EdibleScapes (NESS) will explore geoglyphs artwork application to design landscape gardens.

For three months, starting last Saturday July to September, NESS are run creative workshops to mock-up a proposed Edible Forest Landscape Gardens Design. The geoglyphs artwork will be installed temporarily and designed with an organic material palette, painting the landscape lawn like a mural on the parkland field.

Composted soil, coffee ground, and mulch are the main choice of organic materials use, as well as Jean Pots to mark trees positions. Jean Pots are a NESS' upcycling concept to reuse denim jeans to produce biodegradable pots, an alternative to plastic pots.

The aim of NESS is to present a full geoglyphs landscape artwork design during the Botanical Bazaar Gold Coast Gardening Expo on the 3rd Sept.

All are welcome to explore with NESS the geoglyph landscape artwork in the next workshop at Country Paradise Parkland on 12 August 10am at Nerang.

For more information see event at <https://www.facebook.com/n.ediblescapes/>
If you are interested in being part of NESS team as an active member, volunteer or a supporter please email to: ediblescape.nerang@gmail.com or contact: the acting secretary at Phone: 07 5533 9955

Nerang Ediblescapes
Edible Forest Landscape Project



Cathy Beard and Jorge Cantellano NESS members show selected organic material for the 1st geoglyphs arts garden design workshop.



GROUND

— GRO CER —

Go to Ground on Saturdays

**Local seasonal organic produce,
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we pay market prices for commercial
quantities and accept smaller amounts on
consignment.

@ The EcoVillage, 639 Currumbin Creek Rd,
Currumbin Valley
paul@groundcurrumbin.com.au

If You Only do One thing this Month Grow some Turnips

By Diane Kelly

When I was growing up, I used to think turnips were in the same category as Brussel sprouts – only to be eaten if mum made me. But in recent years I have come to appreciate the mild flavour of a serving of steamed turnips, just touched with a bit of salt and pepper. So this month ... let's grow some turnips.

When I started to read about turnips in a few books I learnt the following:

1. Turnips are part of the *Brassicaceae* family.
2. Turnips are biennial plants that develop a swollen root that is similar to a beetroot but which is usually white, often with a purple crown.
3. Turnips can be eaten either cooked or raw. Salad turnips are grown and harvested when they are the same size as a radish, and they can be grated and eaten fresh. Alternatively, the leaves can be used in salads as a vegetable.
4. Turnips are considered easy to cultivate, and can be harvested within 4-10 weeks.
5. Turnips and swedes both belong to the cabbage family – and in fact, swedes are known as “Swedish turnips”.

So how do we go about growing turnips? As with so many vegetables, turnips do best in a light, fertile loam, but will grow in most well-drained garden soils in an open, sunny position. The recommended pH is 6-7, and it is wise to incorporate plenty of organic matter into the soil so that the plants receive the various trace elements they require.

Remember that, like most root crops, turnips will fork when grown in freshly manured, heavy or stony soil. You can grow turnips following a crop that has been well-manured, but preferably not following another brassica. Water-stressed crops tend to become woody,

but the plants also don't tolerate excessive rainfall and/or poorly drained soils.

Turnips are great space-savers, so try growing them between slower-maturing crops. Light shade is beneficial where plants are grown for their leaf harvest, as this results in reduced concentrations of ascorbic acid in the leaves. Sow seeds directly to a depth of 1-2 cm, in rows 25-30 cm apart. Germination should take place in 5-7 days, so that's when you can thin the seedlings to intervals of 10-15 cm between plants. The young seedlings will appreciate regular watering, as the shallow roots tend to dry out quickly. And to obtain a successive harvest, sow rows of seeds at 2-3 week intervals.

If the plants receive adequate water and nutrition, crops grown for a root harvest can be left for 8-10 weeks to mature to the size of a beetroot, and they won't become woody. Remember that the roots will lose flavour if they become too large.

Turnips have few problems when growing – chewing pests may attack the foliage, or the roots may be bitter or brown internally. (The latter occurs when turnips are grown in sandy soils that are low in organic matter. These symptoms indicate trace element deficiency, particular of boron.)

So whether you eat the leaves, or the roots, in salads – or if you steam, roast, mash or stir-fry the roots of turnips, make sure they are home-grown and young. Alternatively you can add some bigger roots diced into soups or stews, or you can pickle them. But whatever you decide Plant some Turnips this Month!



Let's Share our Tips of "All Things Gardening" by Diane Kelly

Last month we looked at hints all about vegetables; this month we will look at a whole range of topics that may be of help.

1. Firstly, one of my favourite topics – chooks, and how much space do they need?



"Allocate one spare metre of floor space for each chicken (this will include space in both the house and the run). The more space they have, the better – up to a point. If there is too much empty space, the coop will be colder because the natural heat generated by the chickens has to fill a greater area. However, if your coop is too small, the mental and physical health of the chickens will suffer, leading to pecking and other unsavoury behaviour. A solution to that problem is to keep bantams rather than standards."

2. Feverfew and how to cultivate it:



Feverfew is a light green herb that has dainty lemon and white flowers, and grows to a height of 60cms. It is hardy, and mine thrives on neglect – and the flowers look pretty in a vase. Feverfew is a perennial that can be propagated by cuttings taken in the early summer or else by root division in autumn. The plant can be grown by seed, but this is not always successful – and yet some varieties may self-sow freely. Remember to plant feverfew in a sunny position in average soil, as it is liable to mildew when it is grown in the shade.

3. New boots from old:



Old boots can be spruced up with polish or paint and used as potted plant holders.

Old leather boots add an old-world style to the garden, patio or porch. Gumboots can be planted and the black rubber painted to confirm to your own colour scheme. Try attaching string or wire to the gumboots to make hanging gardens.

Punch holes into the sides of gumboots to make pockets for planting annuals, herbs or strawberries.

4. And, finally, blueberries:



Blueberries can grow to 1.8 m high, with a spread of up to 1.2 m. Each bush produces 2.5-5 kg of fruit, depending on weather and soil conditions.

Plant at least two bushes, ideally of different varieties, to ensure pollination.

When pruning blueberries, from the third winter onwards, cut back old, dry stems every winter. Cut them back either down to ground level or to a vigorous new shoot near the ground. Blueberries fruit on the tips of the previous season's growth. They first produce side-shoots from the base of the plant soon after flowering in spring. Then, in early to midsummer, vigorous growths push up from the base of the bush. Hard pruning in winter will encourage this renewed growth and result in larger, earlier fruit.

Gardening on the Edge Weekend By Kerry Lason

I decided I would explore the gardening world a little bit more by visiting 'Gardening on the Edge 2017' weekend by the Maleny Garden Club Saturday 10th and Sunday 11th June.

I arrived on the Friday with perfect weather and explored the main street of Maleny that was bustling with lunchtime trade. I was impressed with the wooden doors gracing the community centre... magnificent and by a local artist.

I stayed in a local motel that had a kitch-



enette and all the comforts of home. The caretaker told me to take as many avocados as I wanted from a tree in the grounds. Consequently I climbed up on a chair to reach these beauties when Peter (caretaker) suddenly appeared with a ladder and proceeded to climb it and throw down the bounty to me. What a treat scoring 10 free avos!

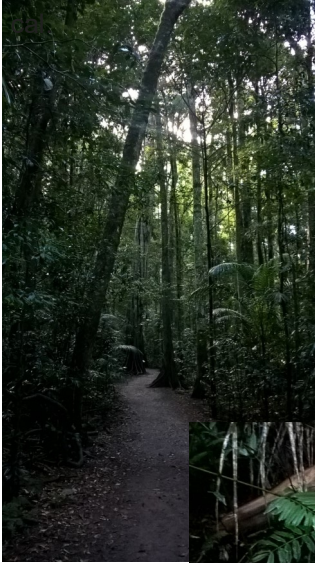
On the Saturday I headed to the show-ground to check out the many garden stalls. The camellia stalls had their flowers laid out in water on trays. Such a delight to see. The colours and shapes of each were exquisite. I bought 3 native plants from a stall where a woman passionately advised me on 3 appropriate

ones for my garden. I found a herb stall from Kingaroy country that sold me an orange and lemon mint....love my herbs!

I also bought a \$20 ticket to see six open gardens. I was going to spread these gardens over two days but did them all on the Saturday. After visiting numerous amazing gardens in the past, I am sorry to say, I was disappointed in these six gardens. I felt they were gardens people had opened up but weren't in my eye, special to show off. One had amazing views of the Glasshouse Mountains and another was a historic house with vintage vehicles to see. I had expected more but maybe I have been spoilt in the past.



On the Sunday I explored Montville and then did the Mary Cairncross rainforest walk. Just amazing...but then I love rainforests! Gorgeous tall trees lined the canopy, staghorns clung to the trunks and creative fungi shapes adorned the forest floor. Dappled light filtered through and the calls of the birds made it all so magi-



I came back Monday after enjoying glorious weather in a beautiful part of our world.

Q & A Tips from various meetings

- Q: Where can one find untreated timber to make garden beds ?
 A: The Uki Timber Mill has cheap untreated timber for garden beds.
- Q: What is the best mulch to use on the garden and can I use sugar cane mulch ?
 A: The best mulch to use is Lucerne as it has nitrogen to feed the microbes. You can use sugar cane mulch but do not dig it in as the microbes find it hard to break it down. Only use it on top of the garden.
- Q: How do I get rid of nut grass ?
 A: Clover helps rid nutgrass
- Q: How long should I wait before putting horse poo on my garden ?
 A: If the poo is very well rotted down you might be ok but generally its best to wait about 30 days just to be on the safe side in case there is still worming medicine in the poo.

**WE NEED YOUR
 CONTENT HERE**

**SEND US SOME TIPS ABOUT
 GARDENING THAT YOU HAVE
 DISCOVERED OR PERHAPS SOME
 INFO ABOUT WHAT IS HAPPENING
 IN YOUR GARDEN.**

Where to Get Your Supplies....

SEEDS

GCOG

www.goldcoastorganicgrowers.org.au

Eden Seeds & Select Organic

www.edenseeds.com.au

Diggers

www.diggers.com.au

Wray Organics

www.wrayorganic.com.au

Green Harvest

www.greenharvest.com.au

Bunnings

www.bunnings.com.au

SEEDLINGS

Farmers Choice Organics

www.farmerschoiceorganics.com.au

LOHAS Precinct at the Burleigh Farmers Markets

www.facebook.com/TheLohasPrecinct

Bunnings

www.bunnings.com.au

Abilities Plus – Permaculture

<http://abilitiespluspermaculture.com/>
or see Lyn Mansfield at the club meetings.

Club members Anne-Marie Andrew, Jill Barber, & Dorothy Coe also have some seedlings at the meetings on a Thurs night.

HERBS

Can be obtained from the same sources above but for the biggest range including rare and speciality herbs is the **Herb Cottage**

www.herbcottage.com.au

MUSHROOM COMPOST / SOIL

Mudgeeraba Landscape Centre

www.mudgeerabalandscape.com.au

Abilities Plus – Permaculture

W: <http://abilitiespluspermaculture.com/>
or see Lyn Mansfield at the club meetings.

SoiLife Group Pty Ltd t/as SoiLife Australia

www.soilifeaustralia.com.au

FREE HORSE MANURE

There is a list of horse agistments on Gum-Tree here: www.gumtree.com.au/s-gold-coast/horse+manure/k0l3006035

COW POO

21 Dunlin Drive, Burleigh - \$5 per bag

CHOOK POO

Aussie Chook Poo

www.aussiechookpoo.com.au

STRAW, HAY, LUCERNE

See the man on the corner of Tallebudgera Creek Rd & Tallebudgera Connection Road every Monday.

FRUIT TREES

Daleys Fruit Trees Nursery

www.daleysfruit.com.au

The Fruit Tree Man

www.the-fruit-tree-man.com

ROCK DUST MINERALS / PALAGANITE

Guy Lewington but contact **Jill Barber** in the club as she is our main contact for orders/deliveries. 5534 4753

MINERAL FERTILISERS

Grolife — The Mineral Miracle
www.grolife.com.au
Call Paul 0428 420 30

VERMICULITE & PERLITE

David on 0428 296 646 or davesperlitevermiculite@gmail.com

BIOCHAR

Dolf Cooke www.biocharproject.org/
or see Dolf during the club meetings.

WORM JUICE

Greg at WormTech www.wormtec.com.au

Dorothy Coe at the club meetings.

CHOOKS—POINT OF LAY

Bonogin Valley Hatchery – phone 0418 728 890. (Justin at Burleigh Pet & Stockfeed Supplies in Kortum Drive – ph 5520 6662 – takes orders for a monthly delivery from Bonogin Valley Hatchery)

Kym from Tallebudgera Valley 0404 028 272

City Chicks – based at Anstead but also servicing the Gold Coast - <http://citychicks.com.au/>

Hobby breeders in Mudgeeraba – see Gumtree ad - <http://www.gumtree.com.au/s-qld/chickens+sale/k0l3008841>

If anyone knows of any other good suppliers please let me know and I can update this list.

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Currumbin Valley

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GC Visitors Guide 2013

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Recipes

Pickled Jalapeno Peppers from Dorothy Coe

My Jalapeno plants have gone crazy so I decided to pickle them. They tasted pretty good so here is the recipe.



Ingredients

- 2 lbs. jalapenos
- 2-1/4 cups vinegar (white distilled, apple cider, or a combination of the two)
- 2-1/4 cups water
- 2 tablespoons sugar or honey (optional)
- ADD TO EACH PINT JAR:
- 1/2 teaspoon kosher salt
- 1/2 teaspoon whole black pepper corns
- 1/4 teaspoon whole cumin seeds
- 1/4 teaspoon whole coriander seeds
- 1 bay leaf
- 1 whole garlic clove, peeled
- 1/8 teaspoon Pickle Crisp granules (optional)

Directions

Thinly slice jalapenos in 1/8" rounds, discarding stem ends.

Wash 4 pint jars & lids in hot sudsy water according to standard canning procedures.

Keep jars warm until it's time to fill them.

In 2 quart pan, combine vinegar, water, & sugar (or honey); heat until just before it starts to boil. Add salt, pepper, cumin, coriander, bay leaf, garlic, (and Pickle Crisp, if using) to each jar.

Add jalapeno slices to jars, pressing down and packing them in compactly until jars are filled. For more attractive appearance, use a chopstick or your finger to position some slices vertically along sides of jar.

Pour hot vinegar mixture into each jar, leaving 1/2" head space. Insert bubble remover tool (or chopstick) down side of jar and press in toward center to release any bubbles. Clean jar rims with wet paper towel. Add jar lids and rings, making them "finger tight."

FOR REFRIGERATOR PICKLED PEPPERS: Allow jars to cool to room temperature and then store in fridge. Allow to marinate at least 3 days before eating. Good for several months.



Source: www.TheYummyLife.com/recipes/333

The following yummy Dips were discovered on our June meeting supper table, complete with ingredients, thank you to contributors! Please also add your name.

from Deb Phillips

Smoke Trout & Cream Cheese Dip

- 80g smoked Rainbow Trout
- 70g cream cheese
- Fresh garden dill - chopped
- Fresh garden chives - chopped
- Juice of 1 lemon

Mash all together. Use with vegie sticks or crackers.

Green Yoghurt Dip

To Yoghurt chop & add:

- Fennel leaves
- Mint leaves
- Somac
- Balsamic vinegar, to taste

Avocado Dip

Mix together:

- Avocado, mashed
- Lemon juice
- Parsley, chopped
- Grated cheese
- Onion, finely chopped
- Pepper & salt

Recipes and Supper Table

Thank you to those leaving their name with their Supper Table offering so we can ask you for the ingredients/recipe!

Please email your yummy recipes to Jill
jillbarber611@gmail.com



HERB FARM

Michael & Sandra Nanka
 491 Springbrook Rd
 MUDGEERABA. 4213

Opening times: Mondays, Tuesdays &
 the 3rd weekend of the month.
 9 am – 4 pm

Phone: (07) 5530 3253
www.herbcottage.com.au

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FRUIT TREES

JULY

Custard apple: Harvest every 3 or 4 days as fruit matures. Don't let trees dry out. Apply garden lime to soil – 20 grams per sq m to drip line – for example, a mature tree, 1kg.

Figs: Keep well mulched.

Lychee: Do not let trees dry out. Minimal watering is needed. Check emerging flowers for flower caterpillars. If more than ½ are infested, spray with pyrethrum or garlic spray.

Low chill stone fruit: Peak water needs. Water trees 2 weeks before flowering and 3 weeks later. In late July start blossom thinning. Winter prune late varieties. 50g of organic fertilizer with sulphate of potash added per sq m to drip line of trees. Mature trees – 1 kg.

Mango: Don't let trees dry out. Continue with copper based spray or leaf microbes for anthracnose if visible.

Passion-fruit: Don't let the vines dry out. Keep up the fish emulsion or kelp sprays every month. Small amount of organic fertilizer with sulphate of potash can be applied for vines. Large vines – 1 kg; small vines – ½ kg.

Pawpaw: Spray with wettable sulphur if powdery mildew is a problem. Minimal water. Use copper based sprays or leaf microbes if black spot is about. Pick fruit at mature stage with ½ colour to have full flavour.

Persimmon: Minimal water required at this time.

Strawberries: Feed with organic fertilizer with sulphate of potash. Spray fish emulsion and kelp regularly over plants to keep in good health. This will prevent fruit rot. Pick fruit when fully ripe. Keep plants fully watered, but try not to wet the berries. This will also prevent fruit rot. Mulch plants so the berries do not lie on the soil. Pine needles are best for this.

Bananas: Don't let the stools dry out. Keep fruit covered and cut off bells.

Citrus: Pick mature fruit when fully ripe. Keep up irrigation.

AUGUST

Custard Apple: Leaf loss should occur this month. Low irrigation. Mulch trees. This month is the best time to prune custard apples. 1/3 of old wood needs to be taken off.

Figs: Pruning can be carried out. Be very vigorous. 1/3 can be cut off. Figs are only produced on new wood of the new season's growth. Give trees a good feed of organic fertiliser with sulphate of potash. Mulch well.

Lychee: Increase irrigation. Flowering should start this month. Fertilise trees with an organic fertiliser with potassium sulphate. Give mature trees 1 kg and small trees ½ kg.

Low chill stone fruit: Carry out final thinning. Stone hardening will occur this month. Continue with high irrigation. Prune out water shoots and dense foliage for better sized fruits. Use fruit fly control programs, for example netting or an attractant method.

Mango: Don't let trees dry out. Once flowering occurs spray with copper based spray or leaf microbes for anthracnose, if visible.

Passionfruit: Vines will start to grow this month. Apply a little organic fertiliser with sulphate of potash and mulch vines at least 2 to 3 metres out from the base. 1kg for large vines and ½ kg for smaller vines.

Pawpaw: Spray with wettable sulphur in the evenings for spider mite.

Persimmon: Flowering will start in early varieties. Mulch trees. Low irrigation.

Strawberries: Apply small amount of organic fertilizer with sulphate of potash. Keep up irrigation. Pick fruit when fully ripe.

Bananas: Don't let stools dry out. Keep fruit covered and cut off bells.

Citrus: Flowering will occur this month. Increase irrigation. Fertilise tree with organic fertiliser with sulphate of potash, 1kg for large trees and ½ kg for smaller trees.

Brisbane Organic Growers Handbook

VEGETABLES

JULY

Asian Greens, Asparagus Crowns, Beans (French), Beetroot, Broad Beans, Broccoli, Cabbage, Carrot, Cauliflower, Celeriac, Celery, Endive, Kale, Kohlrabi, Leeks, Lettuce, Mustard Greens, Onion, Peas, Potato, Radish, Shallots, Silverbeet, Snow Peas, Tomatoes.

AUGUST:

Artichoke, Asian greens, Asparagus, Beans, Beetroots, Capsicum, Carrot, Celeriac, Celery, Chilli, Cucumber, Eggplant, Endive, Gourd, Kale, Leeks, Lettuce, Luffa, Marrow, Melons, Mustard Greens, Okra, Peanut, Potato, Pumpkin, Radish, Shallot, Silverbeet, Squash, Sunflower, Sweet Corn, Sweet potato, Tomato, Zucchini.

HERBS

JULY

Annual: Borage, Calendula, Chervil, Chamomile, Coriander, Dill, Giant Red Lettuce, Herb Robert, Italian parsley, Misome, Mizuna, Mustard Lettuce, Nasturtium, Rocket.

Perennials & Bi-Annuals: Catnip, Chicory, Chives, Perennial Coriander, Fennel, Hysop, Lavender, Lemon Balm, Lovage, Marjoram, Mint, Mushroom Plant, Oregano, Parsley, Rosemary, Sage, Salad Burnet, Thyme, Upland Cress, Watercress, Winter Savoury.

AUGUST

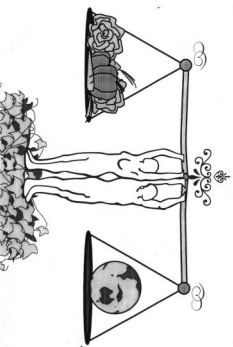
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Whilst every effort is made to publish accurate information the association (including Editor, Executive Officers and Committee) accepts no responsibility for statements made or opinions expressed in this newsletter.

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 17th August 2017