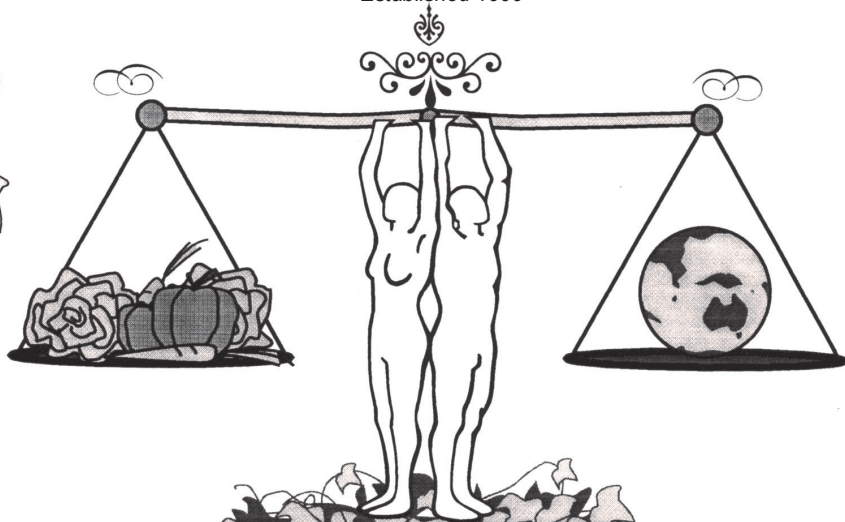


GOLD COAST ORGANIC GROWERS Inc.

Established 1999



NEWSLETTER

Volume 16 June 2013 Issue 6
GARDENING IN WINTER

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OUR NEXT MEETING: Thursday 18 July

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 - \$1 each 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

2013 Committee

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Seed Bank	Roger Griffiths (07) 5530 5067
Seed Assistant	Lyn Mansfield 0409 645 888
Supper Co-ordinator	Paul Roberson (07) 5598 6609
The position of Trip Co-ordinator has been abolished and the Advertising position has yet to be decided.	

Newsletter:

Contributions and ideas welcome.

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

Thanks to Contributors:

Diane Kelly, Jill Barber, Maria Roberson,
Karen Hart

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

Overdue: Marion Symons (155), Julie Abraham (315), Deborah Anker (336), Yukiyo Copley (319), Guy Lewington (339), Barbara Talty (58), Margaret Reichelt (111), Rebecca Bowen (297), Moyra & Julien de Jager (340), Alf & Marina Orpen (341), Chris Larkin (141), Karen Auchere (147), Heather Ryan & Bruce Kelly (234), Chantel Geldenhuys (268), Robert Turner (301), Robert Faulkner (303), Virginia Jacobsen (325)

June: Lise Racine (151), Ross & Helena Kelso (184), Peter Seymour-Smith (190), Jan Wright (191), Graham Boyle & Khoo Mea Lee (211), Chris & Dorothy Winton (253), Ron Campbell (255), Cathy Hodge (304), Neil McLaughlin (326), Eileen turner (328)

July: Ian & Margaret Lee (118), Peter & Jan Fleming (287), Patricia McGrath (305), Ann Brown (329), Roger Peterson (330), Kathy Steenbeek (331), Scott McCormack (334)

GCOG on the Web

Looking for more information about gardening for this time of year? Check out the June newsletter for 2010, 2011 and 2012 from our website.

www.goldcoastorganicgrowers.org.au

Queensland Garden Expo - 5-7 July

The 29th Queensland Garden Expo is set to attract more than 30,000 visitors to the Nambour Showgrounds on the Sunshine Coast this July 5-7.

The show will have over 360 exhibitors and more than 55 nurseries in attendance, plus free talks and demos.

A highlight of the program will be The Colin Campbell Garden Shed Auction, in remembrance of the *Gardening Australia* presenter who was an integral part of the expo since its inception. Some of Colin's favourite tools will be auctioned, with proceeds going towards a gardening project.

A range of ABC presenters will be at the show, including Jerry Coleby-Williams, Phil Dudman, Annette McFarlane and Costa Georgiadis.

For more information, see:-
www.qldgardenexpo.com.au

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President's Message

Hello Everyone,

Winter has arrived with an unusual mixed bag of weather events; we have had heavy rainfall as well as the normal dry sunny stretch and the odd thunder storm thrown in for something a bit different. Our household prefers the term Global Weirding to Global Warming, as we feel it is much more appropriate for the weather we are experiencing.

After a couple of conversations with fellow members at the last meeting, I was left wondering about the viability of one or two seed varieties on the seed table. I too had some slow to germinate seeds and blamed the poor results on the seed itself. I was relieved when the seed did finally pop up and after further investigation, I realised that the suspect seed was planted in a bed that did not get as much sun as it should have. This was due to a tree having grown rather large in the last year and shading that particular garden bed, I hadn't noticed because up until this season I had rested that spot for a year or so. The soil was really quite cold compared to the other garden beds that are adjacent to it. I wonder if this could be something other members may not have considered either. Another lesson learned; never assume anything without proper observation.

If you are going to plant Onions this year, now is the time to do it. The old saying goes "plant them at the coldest time and harvest at the hottest time". That means planting in June/ July and picking around December. Onions are pretty easy to grow; they like a sweet soil, if your soil is acidic add some agricultural lime to raise the pH to around 6.5, always test your soil pH before you add lime as you do not want to overdo it. As the onion plants grow they do not like to compete with weeds, they have normal water requirements and do not need fertilizer if the soil is in good condition and plants are in rotation after legumes. If you are considering whether it is worth growing onions, I have to encourage you to do so because, no shop bought onion can compare to a home grown onion. They are something truly special and will become the star of a

meal not just an ingredient. Try making a Caramelised Onion Tart or French Onion Soup and you will know what I am talking about.

Members who have pests or plants that they would like to have identified at meetings are encouraged to bring in a sample of said offending bug or weird foliage. In the case of plants, if it's in flower or seed bring that in too, it makes identification much easier. As for insects, bring in the insect and a piece of the plant material that it was feeding on at the time, it's pretty hard to figure out which insect is causing all the damage just by looking a hole in a leaf,(we're good but we're not that good).

Another gentle reminder to check if you membership fees are due, we understand that if you are receiving your Newsletter by email you will not be getting your reminder posted out to you as before. There are many payment options for you to choose from to simplify these matters even more. Have you thought about your contribution to the Newsletter? You must have a photo of your garden or something you have grown and were excited about, so why not share it? It could even be a tale of woe and how you overcame to fight another gardening day. Don't leave it up to everyone else; let's hear about your garden escapades.

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

Q & A - May Meeting By Karen Hart

- Jill brought in a plant for identification. It was determined that it was **turmeric**.
- Roger had some **arrowroot**. You can use the tuber and cook like potato. To make arrowroot powder, it needs to be boiled, dried then ground. Maria asks 'why bother' as it is very time consuming. It can also be just grated, dried, and then ground into powder.
- **Bean leaves** were brought in with diseased leaves. The suggestion was that it just did not like this cooler weather.
- A question was asked about a **fig tree** – a new branch had lots of small figs and the owner wished to know if they would ripen. Answer was that if it is a Breba variety, then it does give a second crop, but although a bit out of season it should ripen unless the weather changes.
- Jan queried a **bean** going 'crazy' and queried whether it was a Madagascar or lima bean. It is a legume with small burgundy/red flowers, it's a very fast grower, has a very fine stem and sets very thin pods – decided it is a **weed** which needs to be removed. It has a fleshy taproot which will resprout if not dug up!
- A member has a **cape gooseberry** which is full of fruit, but a pest decimates the plant - a small beetle with tiny grubs. There is a boysenberry and sweet potato growing nearby. Maria suggests you try **Dipel** (bacillus thermagensis)??, an organic spray, which is also good for brassicas, eg cabbage, broccoli, cauliflower, etc. She suggests that you do not grow cape gooseberries in the same spot. There has been this problem in Queensland for the past few years. **Dipel** does not normally have to be sprayed every year. Observe good hygiene practice.
- A question was asked if anyone uses aspirin on their **tomatoes**? This was mentioned in a book 'Home Made'. Aspirin dissolved in 4 litres of water – spray every few weeks. Tomatoes have never looked bet-

ter! There is salicylic acid in aspirin. Another remedy suggested was 'sugar water'. Molasses was suggested, but with a warning as it kills earthworms. Another method is to insert a copper wire into the stem of a tomato above ground – it will eliminate ?? fresarium wilt. With **Fresarium wilt**, the plant looks healthy, with good fruit, etc., then starts to wilt, which is caused by a bacteria in the soil.

- Roger asked if everyone has a **worm farm**? Charlie is selling 'home made' containers, mini worm farms, with all proceeds going to a charity in Bali which rescues street dogs.
- It was mentioned that take-away coffee cups, which are thrown away daily on a huge scale, are great to grow **seedlings** in – the tops make a mini greenhouse! Jill cuts a hole in the bottom for drainage and also makes it easy to push the seedling out – or the whole thing can be planted in the ground for the cup to disintegrate!
- Marion brought in a **bokashi compost bin** and gave a very lively entertaining talk about it. See Jill's article for details.



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ACCESS TO GOOD CLEAN AND FAIR
FOOD

Maria's Seed-Saving Talk

Jill Barber

As Maria acknowledged, Marion's was a hard act to follow, but we all very much appreciated Maria's gems of practical knowledge of the What, Why, When and How to of saving our own seeds.

Her "bible" has been *The Seed Savers' Network*, by Michael and Jude Fanton, for \$35, from Byron Bay. It's also available through Diggers or BOGI, for \$20 plus postage.

Why: In times of scarcity for whatever reason or disaster, having our own seeds to grow our food from gives us highly desirable food security. Further, having our own seeds enables us to be free from the dictates of powerful seed providers, whose methods may not always be ethical or organic.

What: We can start simple, with **tomatoes**, **lettuce**, **peas** and **beans**, later going to brassicas and cucurbits, which are a little more difficult.

How: In a large brown paper bag, invert the seed heads of **lettuce** plants on which two thirds of the flowers have turned brown. Write the name of the plant and the date on the bag, and hang it up in the garage to completely dry out. Later, the seeds can be knocked off into the bag, then sieved and winnowed in a gentle breeze, blowing away the fluff around the seed. **Mustard** and **rocket** are different, with no fluff to winnow, and **beans** are left to mature on the bush till crunchy. The latter are ready to store (in airtight jars) when a firm bite on them produces no dint. Otherwise, they should be left to dry out more.

For **tomatoes**, as with all seed saving, select the best specimen(s) – by taste, look, last to bolt, etc. Cut the biggest, sweetest ones in half and squeeze the seeds out onto paper towel. Let them dry, then cut the paper in strips to store. Alternately, put the seeds in a jar in water and allow them to ferment, with the lid off, for about a week, to allow the jelly to come off the seeds. The flush it out with water a couple of times, and spread them out on paper to dry, not in direct sunshine. Every

hour for the first day, grab them together and rub them so they don't stick together. It might take a couple of weeks for them to dry out completely. At every stage from planting to storing, write the name, variety and date on tags. To make sure that a plant you have ear-marked for saving its seed should be clearly marked with something, eg. ribbon, plastic, a strip of cloth, to ensure that it is left to mature and flower.

The temperature should not be less than 4 degrees, remain constant and without oxygen. A special little pouch* takes the oxygen out, which doesn't allow weevils and other small mites to survive. The seeds should be kept in brown jars rather than plastic, which sweats.

How long do seeds last? Small ones, like lettuce and carrots, about two years under perfect conditions of cool and dark; larger ones, like beans, maybe four to five years. Maria doesn't recommend keeping **parsnip**, **carrot** or **onion** seed because they are cold climate vegetables, and seed just bi-annually. They should just be stored for a year in sub-tropical regions*.

How about Hybrids? Note: Plant breeders breed for shipping suitability! However, it's desirable to have non-hybrid, open-pollinated seeds; otherwise, all different varieties can result with the plants we grow. Interestingly, the first produce of a hybrid planting, called "F1", will be a good strong one, but its seeds can't then be used because we don't know what we'll get.

Pollination:

- **Tomatoes**, like **lettuce***, are self-pollinating, so keep varieties in quite separate rows.
- Keep **purple king climbing beans** and **bush beans** quite separate from each other in the garden as they can easily be cross pollinated otherwise.
- **Cucurbits**, eg. cucumber, are more difficult to collect because they will cross with others. One solution is to just grow one type, so they can't. **Corn** will cross, so we can separate them in terms not of space,

as in rows, but in time: stagger the plantings several months apart. We can't do this with **pumpkin**, however, as it's all over the place.

The **umbelliferae** family – parsley, celery, dill, fennel, carrot, parsnip, Queen Anne's Lace * [have poor germination of seeds].

In conclusion, the Seed Saver's book mentioned above will serve us well, and in the meantime, we have these invaluable practical tips from Maria's experience to guide us in getting started, so that any of us can save at least the easiest ones. So, many thanks, Maria!

* due to technical difficulties we weren't able to get Maria to check the article.

62 plus 19 = Sharing From Diane Kelly

Three or four months ago, I received a phone call from "one of our Club members" who was making a plea for help.

Not wanting to waste an old packet of lettuce seeds, she had thrown them out across the back garden area. The result was well over 150 lettuce seedlings – Maria's estimation at the last Club meeting of the yield of a "gone-to-seed" lettuce head was obviously not an exaggeration!

So I went over to the house and collected a couple of trays of seedlings and planted them out, and I ended up with **62** beautiful lettuces. Not only that, I rang Roger (who lives on acreage on the other side of Mudgeeraba and therefore has garden space) and he was able to help out by taking an additional three dozen or so plants.

Since that time, I've been able to use the leaves in salads and green smoothies; make the chooks happy; and give away bags of healthy lettuces to our neighbours.

About a week and a half ago, I received an email from Roger, who had received a plea for help from "one of our Club members". This time it was tatsoi seedlings – dozens of them!

So out came the trays and the gardening

forks, and in went the vegies, and I now have **19** beautiful tatsoi plants. (They aren't quite ready to eat yet, but it won't be long. Apparently you can add the leaves to salads, as well as stir-fries etc.) Roger also got a share of them to enjoy.

Last weekend, Jill Barber and I went to Elanora to visit Roger and Susan Peterson. We had been invited over to have a look at what had been achieved on their half acre block, and we also went for a walk around the wet-lands to the south of Guineas Creek Road heading out toward Tallebudgera. When we were leaving, Roger presented each of us with a shopping bag containing custard apples, lemons, limes, avocados, mandarins and a jar of honey. We thanked him and Susan, as the fruit and honey were all home-grown, and we thought that was very generous of them.

What struck me at the time was Roger's comment, when we thanked him for giving us the produce – he said "Well, that's what Organic Growing is all about, isn't it!" And it made me think about the **62** lettuces, and the **19** tatsoi plants, and all the times when our Club members think of each other and share vegetables, fruit, eggs, flowers and seedlings – and even more importantly, time, expertise, encouragement and friendship.

I think that's a lot of good reasons for being part of the Gold Coast Organic Growers.

Hints

Cauliflower: Protect cauliflower heads (curds) from the sun from the time they are the size of a tennis ball by pulling up three or four leaves and tying them loosely around the head. This keeps curds white and sweet. The curds grow quickly and should be ready for picking in another week or two after this.

Turnip: You can harvest the leaves to use as a green vegetable, picking a few leaves at a time. You can store them up to three months in a cool outdoor place covered in straw, or cut them into chunks and freeze.

A Very Nice Micro-Climate in Elanora” A Visit with Roger & Susan Peterson From Diane Kelly

The other week I was invited, along with Jill Barber, to visit Roger and Susan Peterson’s home in Elanora. Roger thought we might enjoy seeing the fruit trees, vegetable and herb gardens, flowering shrubs and succulent garden that make up their block of highly-productive land. Plus there were chooks, bees, compost bins, plot-rotation and re-forestation to learn about, and the offer of a walk around the neighbourhood and through the Lakewoods park and wetlands. So, armed with an apricot cake for afternoon tea, my camera and my notebook, off we went.

Adjacent to the Elanora Conservation area and bordered by a main wildlife corridor, Roger’s half-acre is slightly sloping, with several areas of retainer walls to control water run-off. As you walk from the back-door, past a small garden of chillies, comfrey, gingers and fennel, and along to the bee hives and the chook pens, it feels like you are moving from one room to another. There are patches of flowers, then pineapple plants and lime trees, then strawberry plants – there are layers of sugar-cane mulch over all the gardens, as Roger does not want to leave soil open to the leaching effect of rainfall.

Roger gardens by several main principles:

- Number one is to look after the soil. When gardens are not protected by mulch during our wet seasons, so much nutrient and microscopic activity is lost. So a couple of times a year, bales of sugar cane are brought in and spread around the garden – it is quite thick in parts, but care is taken near fruit tree trunks to avoid fungal problems.
- Add plenty of compost. There are several bins that are rotated to provide an on-going supply of compost for the gardens, along with the straw and manure from the chook pen (which is also rotated).
- Feed the soil with additional nutrients such as rock minerals or blood and bone.

- Have a wide range of plants, especially herbs. This encourages predator insects to come into the garden and take care of unwelcome bugs and grubs.
- If possible, select a garden location that has a good northerly aspect that is protected from the south-easterly winds. Roger and Susan’s block is surrounded by the tall gum trees of the Conservation area, and whilst it was obviously windy up among the tree-tops, it was sheltered and pleasant down in the garden area.



Roger’s systems to protect seedlings – after seeing the greens growing in the vege patch, they obviously work!

There were four bee-hives along the fence-line – Roger has been keeping bees for about 30 years, and is very observant about what trees and bushes are flowering in the adjacent streets and gardens, and what is impacting the flavour of the honey produced.

There were six Isa Brown hens in the chook pen, which has plenty of thick litter for them to scratch around in. The vegetable garden area around the chook pen is fenced into six areas, and the chook house is moved periodically into each of these. The chooks then aerate, manure and de-bug that plot, and then are moved onto the next throughout the year. To achieve maximum efficiency in egg-laying, the hens are only kept for two years – they are replaced by six more point-of-lay birds. (Obviously Roger hasn’t made the mistake of owning “Whitey”, “Goldie”,

“Shadow”, “Fatso” and “Blackie 1” and “Blackie 2” like we have!)

Around the edges of the six gardens are vegetable vines on fences, and fruit trees. There are more than 50 fruit trees on the block, and Roger names his favourites as being limes (there are at least five varieties), jaboticabas, grumichamas, lychees, black sapote, olives, avacadoes (hass, sharwill and wurtz), macadamia nuts, custard apples, lemons and mandarins. There are also paw-paw trees, yellow dragon-fruit plants, peach and banana trees.

As we walked around the pool area and down past the tank, the gardens contained more vegetables. The edible plants that Roger enjoys the most are turmeric, tulsi (Indian basil), ginger, chilli, lemon-grass, mouse melons, garlic chives, taro, Queensland arrowroot and yams.

I was particularly interested in Roger’s seasonal gardening – in summer he grows Asian vegetables – kang kong, amaranth, Vietnamese mint, okra, wet season spinaches and sweet potatoes. Then, in winter and spring, he switches back to European vegetables. Anything that doesn’t grow well in the environment is removed, and something more suitable planted. As Roger says, “failures are learning experiences, and so we move on”.



The side garden – the tank, fruit trees and vegetables.

I was wondering where all the knowledge had come from to grow such a range of productive plants. Returning from overseas in the mid-1970’s, Roger and Susan bought 44 acres of land near Lake Barrine in North Queensland. Here their interest in gardening and tree planting became serious, and resulted in an orchard of 360 trees, 13,000 timber trees, bee hives and a small nursery. The area had red soil, no frost, and being at a height of 800 metres above sea-level meant the summers were milder. But the cyclones and the high rainfall meant the trees were susceptible to diseases and storm damage, so after twenty years of life in the Tablelands, the family moved south to Elanora.

Roger considers gardening to be one way that we can “compensate the planet for the resources we use”. He would like to see more small community gardens being developed, where “front yards and verges merge” and where sharing of home-grown produce would be encouraged and enjoyed. He feels that a good idea for beginner gardeners is to link up with an established local and to learn from them – and I noticed when we went for our walk around the surrounding streets and the park that Roger knows a lot of the locals, and he knows what their gardens are doing. And as for his own block? Indeed, it is a “A Very Nice Micro-Climate in Elanora”



Susan’s very beautiful succulent garden – an impressive entry to the front door!

HERBS

From Diane Kelly

Herbs can be planted over the next three months, so it is time to check the kitchen stocks and consider filling those little shop-purchased jars of dried flakes with your own fresh produce.

Some herbs are tricky to grow, others almost become weeds, but in general they need a friable, drained soil and the occasional weak liquid fertilising. Grow them in a garden, in a rockery, in pots, tubs and troughs or as borders to other gardens. Most herbs prefer full sunlight, but many will tolerate semi-shade.

Pick as needed, but when annuals mature, cut at ground level and hang the plants upside down in a shady, well-ventilated and dry spot until completely dry. Store in air-tight jars.

Gardening on the Gold Coast & Thereabouts



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FRUIT TREES - BOGI

From Diane Kelly

Custard apples: Harvest every 3 to 4 days as fruit matures. Don't let trees dry out.

Figs: Dormant period. Don't let trees dry out.

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.

Mango: Don't let the trees dry out.

Passion-fruit: Don't let the vines dry out. Keep up the fish emulsion or kelp sprays every month. Small amount of organic fertiliser with added sulphate of potash can be applied to vines, 20 gms per sq m – for example, large vines = 100 gms; small vines = 50 gms.

Pawpaw: Spray with wettable sulphur if powdery mildew is a problem. Minimal water. Pick fruit at mature stage with ½ colour to have full flavour.

Persimmon: Dormant period. Minimal water required at this time.

Strawberries: Feed with organic fertiliser with added sulphate of potash. Also use fish emulsion and kelp spray regularly over plants to keep in good health. This will prevent fruit rot. Pick fruit when fully ripe. Keep plants fully watered – try not to wet the berries. This will prevent fruit rot. Mulch plants so the berries do not lie on the soil. Pine needs are good.

Bananas: Keep up the water and bag fruit. When fruit are formed, bag fruit with banana bag, tie bag to top of stem and drape down to bell. Leave open at bottom for air. Cut off bell to get larger fruit.

Citrus: Harvesting should be well under way. Keep up watering.

Avocado: Early flowers should appear this month. Keep up water needs. If you have not applied garden lime and gypsum, apply now as per June instructions. (Refer May 2013 GCOG newsletter.)



VEGETABLES

JUNE:

Asian greens, Asparagus crowns, Broad beans, Beetroot, Broccoli, Cabbage, Carrot, Cauliflower, Celery, Celeriac, Endive, Kale, Kohlrabi, Lettuce, Onion, Parsnip, Pea, Potato, Radish, Shallots, Silverbeet, Snow pea, Strawberry.

JULY:

Asian greens, Beetroot, Broad beans, Broccoli, Carrot, Celery, Celeriac, Cucumber, Endive, Kohlrabi, Lettuce, Marrow, Onion, Pea, Potato, Radish, Shallots, Silverbeet, Snow pea, Strawberry, Tomato.

Prostate Awareness Twin Towns & Tweed Coast

Just a click away:

www.prostateawarenessaustralia.com
or contact Ross Davis for more info:
rossco12@bigpond.com

Gardening Australia - App From Dorothy

Have a look at a new App from Gardening Australia. It has what to plant now info, how to info, an easy to use diary to capture your observations and photos.

[http://www.abc.net.au/gardening/
resources/vegie_app.htm](http://www.abc.net.au/gardening/resources/vegie_app.htm)

HERBS

JUNE

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

Perennials & Bi-Annuals:

Catnip, Chicory, Chives, Perennial Coriander, Fennel, Hyssop, Lavender, Lemon Balm, Lovage, Marjoram, Mint, Mushroom Plant, Oregano, Parsley, Rosemary, Sage, Salad Burnet, Winter Tarragon, Thyme, Upland Cress, Watercress, Winter Savoury.

Can still plant, but it is getting towards the end of the season – Basil, Ceylon Spinach.

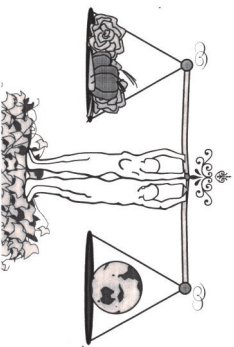
JULY

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, Hyssop, Lavender, Lemon Balm, Lovage, Marjoram, Mint, Mushroom Plant, Oregano, Parsley, Rosemary, Sage, Salad Burnet, 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 18 July 2013