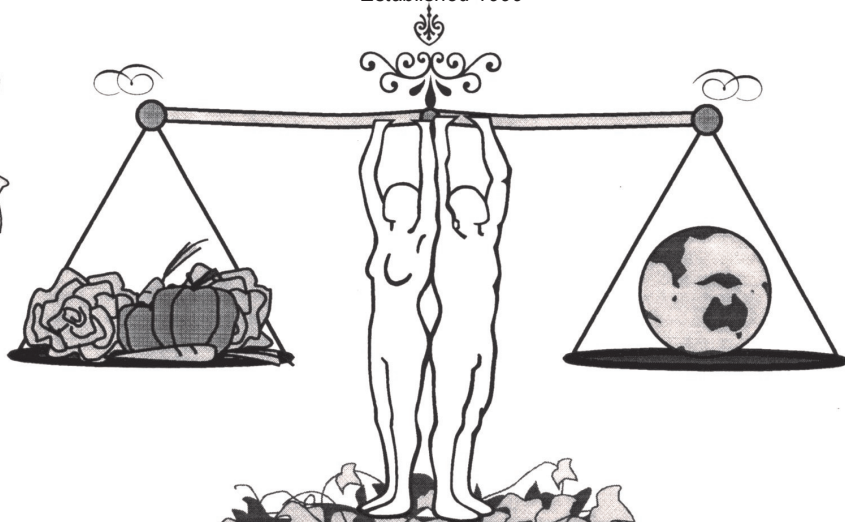


GOLD COAST ORGANIC GROWERS Inc.

Established 1999



NEWSLETTER

Volume 16 March 2013 Issue 3
GARDENING IN AUTUMN

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OUR NEXT MEETING: Thursday 18 April

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

President	Maria Roberson (07) 5598 6609
Vice President	Roger Paterson
Treasurer	Diane Kelly (07) 5522 7444
Secretary	Karen Hart (07) 5657 0780
Membership Sec Membership Asst	Diane Kelly Jill Barber
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Librarians	Greg Wiltshire (07) 5578 8755 Judy Reiser (07) 5532 7198 .Ann-Maree Andrew
Seed Bank	Roger Griffiths (07) 5530 5067
Seed Assistant	Lyn Mansfield
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. Phone Numbers will be updated next issue	

Newsletter:

Contributions and ideas welcome.

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

Thanks to Contributors:

Diane Kelly, Jill Barber, Maria Roberson, Karen Hart, Pauline Maxwell, Neil Ross

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: Renato Morandini (213), Greg & Val Sbeghen (120), Roslyn Griffith (264), Karen Hart (198), Ross & Jenny Davis (199), David Wyatt & Helen Wainwright (284), Scott Godfredson (311), Marion Symons (155), Anissa Loades (228), John & Jessica Steytler (313), Winsome Gunning (314), Julie Abraham (315), Deborah Anker (336), Terri Groth (125), Barbara Morgan (246), Judy McCracken (274), Jerry Rogers (275), Allison & Suzanne Blatcher (276), Tali Filip (277), Marino Canala (316), Gaynor Allen (317), Yukiyo Copley (319), Anne-Maree Andrew (337)

March: Regina Lacgalvs (208), Greg Wiltshire (320), Louise Newell (321), Angela Anderson (323), Judy Reiser (338), Guy Lewington (339)

April: Barbara Talty (58), Margaret Reichelt (111), Jude Lai (220), Rebecca Bowen (297), Moyra & Julien de Jager (340), Alf & Marina Orpen (341)

Welcome to our new members: Andrew, Helen & Claudia Blum

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
Apr 20th** - Joan Park Community Garden

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

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.



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President's Message

Hello Everyone,

I am pleased to say that our Annual General Meeting went very well last month, at which a new committee was elected in a speedy fashion and all with no arms having to be bent up behind people's backs. We have a few new faces on the team to keep fresh ideas flowing and enthusiasm up, as well as an ever steadfast and reliable core, which altogether will keep our club on a progressive and stable course. A big thank you to last year's committee members who did a great job, we really appreciate your contribution to the running of our club.

Autumn has arrived and now is not the time to slack off in the garden. Apart from spring, autumn is one of the best growing seasons we gardeners in the sub tropics have, the milder temperatures are better for us and better for the plants. So many varieties of vegetables, herbs and flowers can be planted now without the major pest issues that come with summer. Follow our planting guide in this month's newsletter for what to plant in our region and you can't go wrong.

The "seed table" is well and truly stocked with seed that is suitable to plant this time of year, I'm sure both Roger and Lyn will be more than happy to advise you on your seed choices. Seeds are still incredible value at just \$2 per packet. Planting seeds rather than purchasing seedlings is the best value for your dollar; seedling punnets contain 6 or 8 seedlings, however a packet of seeds has dozens or more of potential plants just waiting to be placed in the soil. Some plants do not transplant well when raised in punnets and need their seed to be directly sown into the soil where they are to be grown, most root vegetables fall into this category, for example carrot and beetroot. Buying bean, pea, corn, pumpkin and zucchini as seedlings is just an outright waste of money, these vegetable seeds are super easy to germinate and far cheaper when grown from seed. Asian greens and coriander are not happy when transplanted

and will "bolt" to seed, giving a very poor result; these plants should be planted in the ground from seed. Planting seeds in the soil is the most natural thing you can do, people have been doing it for thousands and thousands of years, so don't think it's a difficult process, trust me it's not, just give it a try.

A reminder that the supper table and raffle table are supplied with lovely things brought in by members on meeting nights, if you haven't contributed to either of these lately, now would be a good time to address this. The raffle table is always in need of plants or produce, and the supper table will accommodate anything from the simply tasty to the positively gourmet. Please make sure you do your bit and if you're not much of a cook, just remember there is a great big shopping centre just out the back.

The committee would like members to make some suggestions on topics of which they might be interested in and also recommend suitable guest speakers for future meeting nights. If you have been to a "talk" lately and think the rest of the group would like to hear it too, please let either Jill Barber or me know. Or similarly, if you have visited or indeed have a garden you think members would like to see, please tell me about it, as we would love to have a club outing this year.

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

By Karen Hart

• When is **dragonfruit** ready to pick?

When they get heavy and big and have a bit of 'give'. Maria waits until they split, but picks when pink – they do ripen after picking.

They are very mild in flavour, a cactus like plant. Good for drinks and smoothies. The yellow plant is spinier, pricklier, but more flavoursome and the red stays on the vine for longer. It's easy to grow, and stores up to two weeks uncut in the refrigerator.

• Where can one get seed **potatoes**?

Ross Davis usually gets some, so Maria will enquire if he can obtain a bulk order for the club. Hopefully they will be available for next meeting.

• Do **olives** grow well here?

Ian has a 'St Helena' which has only three fruit on it. Maria has four trees: three are probably oil olives, fruiting for the first time in five years, and the other tree produces large fruit, which she will harvest tomorrow.

• Does **Cardamom** fruit in this climate?

No, but it grows very vigorously, with lots of leaves which can be chopped for curries and wrap fish, etc, in for BBQs.

• Do you know **Fruit salad tree** stockists? It has three or more grafts of different fruits – Dalyses' does not stock it (They are sometimes advertised in backs of gardening magazines).

• **Chokos** – do they need two vines or will a single one fruit?

They will fruit alone, but best with two, as with most plants. The weather has not been favourable: first too dry, now too wet and lack of bees. Pinch out the growing tips.

• Should I prune my **Passionfruit** heavily? Prune minimally or it will die.

• What happens to **Bees** in this incessant wet weather?

They stay at home so there is a lack of polli-

nation. Nectar also gets washed out of the blossoms so the birds go hungry.

• This **crazy weather** – at present Marie has ripe ruby grapefruit when there are also new small fruit.

• When is the best **time** to plant **Garlic**? March until early May. Buy cloves from a reputable store, not Chinese bulbs from the supermarket as they are treated with formaldehyde, so they will not reproduce. Store the fattest, best bulbs in a paper bag, then a couple of weeks in the 'fridge before planting. They require a neutral Ph. It was suggested that there is a supplier in Stanthorpe, though the question arose as to whether the different climate there makes these bulbs suitable for the Gold Coast. Glen Large is what Lise Racine grows. Also Southern Glen is packed with flavour, but has only small bulbs. However, they grow bigger when limed. Current "Organic Gardener" has a good item on garlic this month.

• **Leeks**

The white part is what is usually used; however, the green ends can be good to flavour stock, etc. They need to be cleaned well of dirt before cooking.

• A reminder of the BOGI planting guide, which is invaluable. It's only \$6 from our club. Moon planting guides and calendars also work very well.

• It is a good idea to **label all vegetables**. Yoghurt tubs or old venetian blinds cut into strips and labelled with a black marker, also pencil does not fade. Heather draws a plan of her garden as a reminder of what is growing.

Gardening Australia—App From Dorothy

Have a look at a new App from Gardening Australia.

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

Jill's Garden Update

By Jill Barber



Help!
Could whoever sold me the **7-year climbing bean** please talk to me about what to do with it – it's taking over! Every day as I go past, its newest tentacles reach out to grab me, like a triffid getting ready to make its final assault on my freedom. It's already

outlived the circular climbing frame I gave it, progressing up and over the pergola for the shade cloth, as the latter we've fortunately removed for the autumn and winter sun to come in. I wonder when it flowers, and when it will feed me...or whether the reverse will happen before then...

The same bed as the bean plant is where I had a green manure crop of **cow pea** growing. I was originally planning to cut it down when it was about 50cm high, but due to all that recent rain, which as we all know went on and on and on, it got to about 90cm, its tendrils competing with the bean's. It was tricky to be clear what was actually being cut down, the bean or the pea once we finally got to it this weekend. Suffice it to say, that the cow pea crop is now safely buried, and hopefully doing a power of good putting nitrogen and who knows what other good elements back into the ground there.

After an ongoing battle with my trusty **digger** husband, who wanted to turn over great clods of solid earth with the spade, but who grudgingly acceded to my wish to fork it over instead, we did end up with most of the green choppings buried. I had to concede defeat on my desire for him to take smaller "bites" of the earth, so that more leaves would drop under the falling fork each time. "I *am* taking small chunks!" he declared hotly, as great clods still fell from the fork. Oh, well, I've made the best of the compromise by covering the whole bed, and leaves that refused to be buried, with a fine layer of mulch, hoping that way to keep

the nitrogen down. We'll see.

In the meantime, we are still happily eating **greens** from the garden: different kales, mizuna, sorrel, climbing spinach, basil, the last of the cos bolting to seed, a little parsley. Oh, and there's a nice crop of BQ Mulch in the next bed almost ready, at 25-30cms or so, to cut down and in, and it makes a tasty addition to a salad as well. BQ Mulch is a great little green manure crop to grow, especially to give the nematodes curry that would sometimes otherwise chop off the tomato plants at the base, so they droop inexplicably then die! It happens to be good to eat, too. I have some parsnip ready to excavate – my, their roots do go deep!!



BQ Mulch

Lemonades, juicy and ready to eat, weigh down the bountiful little tree. Limes drop daily such that it's hard to keep up our drinking of all the wonderfully healthful and refreshing juice that literally pops out of them when cut. What a blessing it is to have a productive garden!

Talking of the **blessings** afforded by a garden, have you ever heard of a bored gardener? Or can you think of a better way to get your daily supply of oxygen? How about the entertainment provided by the wildlife? I can't begin to tell you about the variety of bird life in ours, or the sound of the tawny frogmouths at night, or the pheasant that's just visible across the way. Then there's the koala that regularly appears either climbing up the gum tree right in front of our front deck as we sit having breakfast, or heralds its re-appearance after a few weeks' absence by

the squawking of the crows and currawongs.



Lemonade tree

They're objecting to him taking up residence yet again not only in their territory, but sometimes actually sitting in the crow's nest, reaching out a languid paw to a bunch of leaves. Needless to say, their puny attempts to dislodge him gradually fade away as they see the futility of their complaining and even the failure of their dive-bombing attempts. So, not only do we have much to occupy our creative minds with gardening, we have health-giving exercise and fresh air, and a never-ending source of distraction from other cares, should we wish it. Jill Barber

Gardening In April From Diane Kelly

This is the other month in which you make or break your Spring garden. The earth remains warm enough to germinate seed and for seedlings to establish a healthy root system. This, however, is not all joy, for many of the weeds are seeding and must be removed before they have dropped their little bundles of havoc.

The end of Summer also means that the old vegetables and flowers should be either dug in or composted. Any diseased plants should be buried – anywhere but in the garden. They can also be burned and the ashes returned to the garden.

If you don't intend using a bed until Spring, do it a favour by applying an over-coat of mulch. It will restrict the weeds, encourage earthworms and condition the soil.

Vegetables:

Continue plantings from the previous month and, if you have a high fence with a northern, or even north-eastern aspect, consider the old favourite – the telephone pea. All children and adults love the long pods and giant seeds. These plants, like other pea varieties, prefer a fertile, but not over-rich soil.

Weeds are the peas' greatest enemy – the pea plants pull out with the weeds. Mulch is a good ally. Most dwarf peas also like some support and a length of wire netting between rows will reduce wind and rain damage.

In this climate, some gardeners hardly bother with a Summer garden, preferring to concentrate on the more manageable colder months. Potatoes are the best example of this. Instead of a Spring sowing as in southern climates, our best times are considered to be April, May and June.

Add good compost and either ashes, lime, dolomite or rock phosphate and you will be enjoying the wonderful taste of a freshly-dug spud in the early Spring. Keep hilled and mulched.

Gardening on the Gold Coast refers to "Telephone Peas", of which I had not heard. Google informs me that they are also known as "Alderman" peas.

Alderman is a prolific producer of long, straight pods with 7-10 good sized, sweet-tasting peas. The plants grow 1.8 – 2.5m tall. A Heritage variety since the days of Queen Victoria and still grown by Prince Charles, the peas are excellent for bottling, and also for drying and freezing.

Peas should be planted in soil with high organic levels where possible, but they do not need high levels of nitrogen, which they can get from the air and fix in root nodules. Plant from March to July in sub-tropical areas. Plant the seed 2-4 cm deep, quite thickly, in rows 35-75cm apart and provide strong trellising for the support of climbing varieties. Pick when small for the best tasting peas and in order to promote greater yields.

Gardening on the Gold Coast And Thereabouts

Mad As A March Hare By Pauline Maxwell

Mad! I am.

There he sits. Looking at me; his mastication interrupted. Ears stretch; turn. Radar activated.

Here I stand. Looking at him; my mission diverted. Eyes focused. I survey the destruction. We continue to maintain a silent truce. It may be March, but this *Leporid*, belonging to the genus *Lepus*, has been a trespasser in my vegetable patch during December, January and February. His prize is my Brazilian Spinach - one of the sub-tropical leafy greens which thrive in this hot, humid, climate. It has glossy green convoluted leaves which can be picked for salads or blanched for use in cooking.

He finishes his mouthful.

Scattered around the base of the plant is an untidy heap of discarded leaves. He only eats the best ones from the plant. The leaves which fall to the ground are no longer pick-perfect. When he finishes, I will gather them and toss hands full into the chook pen. The hens will scrabble and chuckle over their treat. The hare stares. His black-tipped long ears listen.

One of God's creatures, his thick soft fur is a blend of grey with brown. He is handsome. In the squatting position he appears well-fed and strong. *The Y-shape groove on the upper lip extends to and around the nose.* It twitches. He is processing the situation.

This small 'large animal' has cheek teeth and incisors which are rootless and grow continuously. He differs from a rodent by the presence of small second upper incisor. He needs to gnaw to keep the cutting edge under control. *High quality green food is necessary for continued production of litters.*

I take a step forward, and another. He turns away and leaps through the lemon grass. He lopes along the grass path. *Leporids forelimbs are shorter than their hind legs and their*

elbow and ankle joints do not rotate, which gives a rocking effect to their movement forward. They find it easier to run uphill than downhill. His small tail is very short. I clap my hands and 'shoo'. He gets my message. He bolts.

Hares are fast moving. *The European brown hare can run at speeds of up to seventy-two kilometres per hour.* This one darts around the vegetation in the greenway and disappears into a neighbour's garden.

I ponder this amazing mammal. *Introduced into Victoria, Australia in the mid to late 1860's, the hares multiplied in numbers, moving northward, reaching the Queensland border about 1900. They are now spread across the south-east corner of Australia. As herbivores, hares are not greatly affected by environmental events, but feral cats prey on the baby leverets. Foxes and wedge-tail eagles hunt the adults. The hares outrun or hide from predators.*

My garden visitor seems to be a loner. *Hares live solitarily or in pairs. During the day, hares rest in forms which are shallow depressions in long grass or under fallen branches.* I suspect our raised floor also provides cosy shelter for some of these resting places. *Leverets are born above ground in a form, fully furred, with their eyes open.*

The hare is normally shy. The one in my garden is guarded, but brazen.

But during spring, (March in the Northern hemisphere), hares are seen chasing one another in broad daylight. Like kangaroos, they are often seen 'boxing' each other, as one strikes out at another hare. This is a male activity with kangaroos, but I have it on good authority that on closer observation, *it is the female hitting the male hare to prevent copulation. This spring activity could be the origin of the phrase 'mad as a March hare.'*

As I inspect the defoliated plants, I realise this so-called pest has become a creature of fascination to me. I scoop up the dark green leaves and hum across to the chook pan.

©Pauline Maxwell 07032012

P.S. Passages in italics are taken from Wikipedia information on Hares.

Action Diary From Diane Kelly

Autumn is action time in the organic garden, so here are the must-do jobs:

1. Check your soil pH before planting new season crops. Most vegetables prefer 6.5 to 7.0. If your reading is below that, add lime or dolomite. If it's above, add powdered sulphur at suggested manufacturer rates. Water well and hold off planting for two weeks.
2. Continue to water vegetables and fruit trees deeply, but increase the intervals between watering as temperatures start to cool.
3. Cooling conditions are good for transplanting evergreen fruit trees and shrubs. Soak the roots a day before shifting, and keep the root-ball moist but not wet in the new location. Shade the plant and apply an anti-transpirant spray such as Envy to the foliage to reduce moisture loss while the plant's root system is regenerating.
4. Plant spring onions. Established seedlings save time and transplant readily. Water in with liquid seaweed.
5. Spray grapes and cucurbits ** with milk solution at the first sign of powdery mildew attack. Mix one part pasteurised cow's milk to 10 parts water and apply once a week in early morning. Re-apply after rain.
6. Plant broccoli & other cabbages early, but watch out for larvae of cabbage white butterfly. Apply protective sprays of Dipel or Success, or cover crops with a vegie net.
7. Spray pawpaws with wettable sulphur to protect foliage and fruit from winter diseases. Apply sulphate of potash and seaweed extract to build up natural disease resistance.
8. Conditions are perfect for growing tomatoes in frost-free zones with fewer pest and disease problems than in the warm season. So choose your favourite variety and get planting!
9. Prune mango trees after harvest to keep them compact and manageable.
10. Plant certified disease-free strawberries in April. Rejuvenate existing plants by cutting them back, fertilizing, mulching and watering. Plants older than three years tire out and become less productive, so replace them with new runners. *Organic Gardener*

NOTE: When I was reading this list, I was unsure what "cucurbits" were, so I thought other readers may appreciate an explanation:

The Cucurbitaceae are an important plant family consisting of various squashes, melons and gourds, including crops such as cucumbers, pumpkins, luffas, and watermelons.

The Cucurbitaceae consist of approximately 125 genera and 960 species, mainly in regions tropical and subtropical. All species are sensitive to frost. Most of the plants in this family are annual vines but there are also woody lianas, thorny shrubs, and trees (Dendrosicyos).

Many species have large, yellow or white flowers. The stems are hairy and pentangular.

Tendrils are present at 90° to the leaf petioles at nodes. The flowers are unisexual, with male and female flowers on different plants (dioecious) or on the same plant (monoecious).



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April At A Glance

From Diane Kelly

1. Rake up fallen leaves, and pile them up to make leaf mould
2. Continue clearing up the garden, and burn or bin debris that shows signs of fungal infection
3. Dig over empty areas of soil
4. Plant container grown shrubs and trees
5. Take hardwood cuttings from shrubs and fruit trees
6. Plant new climbers and perennials
7. Divide overgrown perennials
8. Lift and store summer-flowering bulbs
9. Plant lily and tulip bulbs
10. Cut down the dying tops of perennials vegetables
11. Take cuttings of native plants
12. Fix grease bands to apple and pear tree trunks to catch pests that crawl up them

Last chance!

Finish planting winter and spring bedding
Lift and store tender perennials

Get ahead!

Prepare the ground for planting roses and bare-rooted stock
Make early sowings of broad beans
Sow sweet peas

Dig in green manure crops sown earlier in the autumn. Green manure crops are a good substitute for well-rotted garden compost or farmyard manure if you cannot get a good supply of organic matter. They will condition the soil and some, like clover and field beans, will "fix" nitrogen for use by the plants that follow.

To dig them in, take out a trench and skim the surface of the neighbouring soil, scraping the tops of the plants into the bottom of the trench. Throw the soil containing the roots forward into this first trench to cover them, making the next trench in the process. Repeat until the job is done. You can also sow green manures now to over-winter.

Source: Ian Spence

Gardening Through the Year in Australia

FRUIT TREES

From Diane Kelly

Custard Apples: Fertilize trees – 20 gms of organic fertiliser per sq m to drip line. Harvest every 3 to 7 days. If mealy bug is a problem spray individual fruit with pest oil or wipe on metho and water (30% metho + 70% water).

Figs: Close to end of season.

Lychee: Less watering is required, but don't let the trees dry out. If Erinose mite appears, spray every 10 to 14 days with wettable sulphur from pinhead size new growth to fully open and hardened off.

Low Chill Stone Fruit: Water needs to taper off now as trees begin to defoliate.

Mango: If any anthracnose fungus is visible, spray with a copper based spray every 2 weeks, or with 25 mls leaf microbes and 5 grams wettable sulphur per 1 litre of water.

Passionfruit: The water can be tapered off. Harvest fallen fruit under vines every 3-4 days.

Pawpaw: Plant out new trees. Apply boron now. 1 teaspoon per mature tree. Spray leaf microbes (25 ml leaf microbes per 1 litre of water) if black spot is seen.

Persimmon: Main harvest time. Decline water needs. Apply a little super fine lime and gypsum – 50 gms per sq metre of each.

Strawberries: Plant out new runners. If you want to leave last year's plants, prune only.

Bananas: Give stools a high organic potassium fertilizer – 200 grams per stool (any organic fertilizer that has added sulphate of potash).

Citrus: If any fungal problems arise, spray with pest oil and leaf microbes. Add the pest oil + 15 ml per litre of the leaf microbes. This will also control the citrus leaf miner and scale.

Cont'd pg 11

It's Time To Get Growing



VEGETABLES

MARCH:

Beans, Beetroot, Broad beans, Broccoli, Brussels Sprouts, Cabbage, Carrot, Cauliflower, Celery, Celeriac, Kale, Kohlrabi, Lettuce, Leek, Onion, Parsnip, Pea, Potato, Radish, Rhubarb, Shallots, Silverbeet, Strawberry, Tomato, Turnip.

APRIL:

Asian greens, Asparagus, Beans, Beetroot, Broad beans, Broccoli, Brussels Sprouts, Cabbage, Carrot, Cauliflower, Celery, Celeriac, Kale, Kohlrabi, Lettuce, Leek, Onion, Parsnip, Pea, Potato, Radish, Rhubarb, Shallots, Silverbeet, Spinach, Squash, Strawberry, Tomato, Turnip, Zucchini.

Aquaponics—27th March From Neil Ross

An expert review of aquaponics technology suited to urban Queensland will be held at Bond University, on Wednesday morning, March 27, 2013.

The event is being organised by the Aquaponics Network Australia (ANA), which aims to keep educationalist and home-growing members well-informed about the technology's progress.

email wilson.geoff@optusnet.com.au or ring 0412 622 779 or www.greenglobaltravel.com/2012/01/20/go-green-tip-82-diy-aquaponics-the-future-of-green-gardening/

HERBS

MARCH

Annual: Borage, Calendula, Chamomile, Chervil, Coriander, Dill, Garlic, Italian parsley, Misome, Mizuna, Nasturtium, Rocket.

Perennials & Bi-Annuals: Catnip, Chives, Perennial Coriander, Fennel, Hyssop, Lavender, Lemon Balm, Marjoram, Mint, Mushroom Plant, Oregano, Parsley, Rosemary, Sage, Salad Burnet, Winter Tarragon, Thyme, Up-land Cress, Winter Savoury.

APRIL

Annual: Borage, Calendula, Chamomile, Chervil, Coriander, Dill, Garlic, Italian parsley, Misome, Mizuna, Nasturtium, Rocket.

Perennials & Bi-Annuals: Catnip, Chives, Perennial Coriander, Fennel, Hyssop, Lavender, Lemon Balm, Marjoram, Mint, Mushroom Plant, Oregano, Parsley, Rosemary, Sage, Salad Burnet, Winter Tarragon, Thyme, Up-land Cress, Winter Savoury.

Cont'd ... Fruit Trees

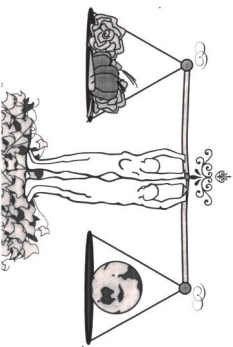
Pruning Citrus: Citrus trees need little pruning. If over-crowded, thin out after fruiting. Don't thin oranges or grapefruit severely but mandarins can be shortened back to the second or third shoot down the branch. Lemon trees are taller and less compact so keep them to a size easier to handle. Old trees can be cut severely but will take a year or two to recover and bear.

Source: Queensland Planting Guide, BOGI

Whilst every effort is made to publish accurate information the association (including Editor, Executive Officers and the 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 18 April 2013