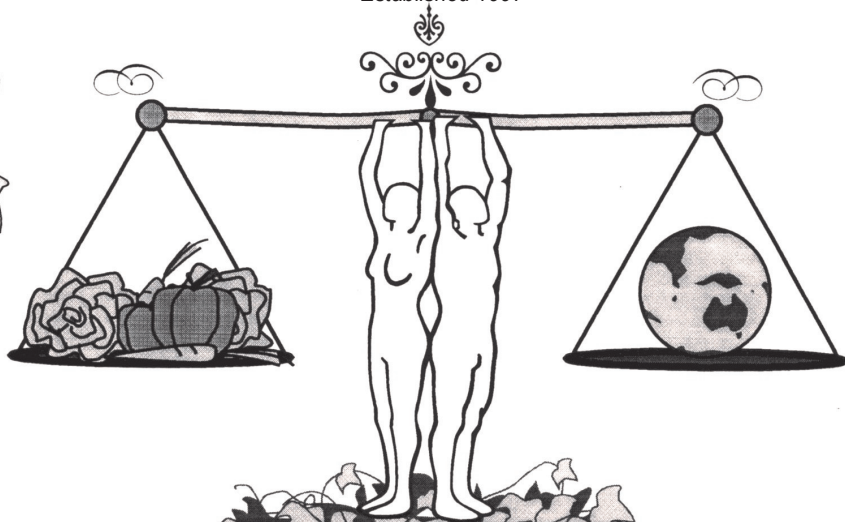


GOLD COAST ORGANIC GROWERS Inc.

Established 1997



NEWSLETTER

Volume 17 May 2014 Issue 4
GARDENING IN WINTER

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Poo*

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Vegetables, Herbs*

OUR NEXT MEETING: Thursday 19 June

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

2014 Committee

President	Maria Roberson (07) 5598 6609
Vice President	Roger Peterson (07) 5534 8061 rpeterson.1@bigpond.com
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Secretary	Karen Hart (07) 5551 1297
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Librarians	Ann Brown 0403 936 360 Kerstein Trueman
Seed Bank	Lyn Mansfield 0409 645 888
Seed Assistant	Heather Ryan 5534 4047
Supper Co-ordinator	Paul Roberson (07) 5598 6609

Newsletter:

Contributions and ideas welcome. Send in a photo of what's going on in your patch. Email Angela at w.a.anderson@bigpond.com or text a photo - 0439 488 166.

Thanks to Contributors:

Diane Kelly, Jill Barber, Maria Roberson, Karen Hart, Dorothy Coe

Website:

www.goldcoastorganicgrowers.org.au/

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.

Membership Renewals:

Overdue: Ross & Jenny Davis (199), David Wyatt & Helen Wainwright (284), Anissa Loades (228), Winsome Gunning (314), Julie Abraham (315), Terry Groth (125), Judy McCracken (274), Gaynor Allen (317), Anne-Marie Andrew (337), Greg Wiltshire (320), Louise Newell (321), Angela Anderson (323), Judy Reiser (338), John Clarke (345), Jude Lai (220), Kerstein Trueman (346), Rodney Boscoe & Cathy Smith (347)

May: Chris Larkin (141), Karen Auchere (147), Mary Frawley (150), Bruce Kelly & Heather Ryan (234), Brian & Lyn Dick (298), Robert Faulkner (303), Virginia Jacobsen (325)

June: Lise Racine (151), Jan Wright (191), Graham Boyle & Mea Lee Khoo (211), Dorothy Winton (253), Ron Campbell (255), Cathie Hodge (304), Eileen Turner (328), Trevor & Barbara Hewins (348), Val Sier (349)

Guest Speaker

May - David Freeman, "Transition from Traditional Farm to Organic Farming".

WANTED: Members' suggestions/requests for speakers and/or topics. Please drop an email to, or have a chat with Jill with any ideas. Thanks.

What's On

Qld Herb Society

25 May, 9a - 4p, free entry
Albion Peace Hall,
102 McDonald Rd, Windsor
www.qldherbsociety.org.au

BioDynamic Gardeners Association

Introductory Field Day
18 May, 8:30a to 4p, \$60
Lise Racine 5533 9505

You would need to check if places are still avail.

Bio-dynamic field day

7 June, 10a – 2p
Bring a plate to share & a chair
Mathew and Nicola Fea, 428 Shadbolt Rd,
Mother Mountain (10 mins from Gympie)
feas5&bigpond.com or 5483 5423 for directions.

"As a former director of Biodynamics Australia, Shane Joyce will talk about his experience with using Biodynamics on his former property and the changes he observed."

The Diggers Club

Australia's largest garden club is helping gardeners grow healthier vegetables, tastier fruit and the most beautiful flowers.

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President's Message

Hello Everyone,

My thanks go to all those who helped out at last month's meeting while Paul and I were away. I knew I had left you in very capable hands with our Vice President Roger Peterson and our wonderful committee.

It is still a great time to be planting all sorts of herbs and veggies in the patch even with the onset of winter, our climate doesn't stop us from a potential bumper harvest. The cooler temperatures help in knocking back a lot of different pests as well. It is a good time to put in members of the brassica family, without them being chewed to bits. I thought I might also mention some other vegetables that are happy to grow now.

BEETROOT can be planted now and is quite easy to grow. Organic beets are expensive to buy in the shops so it makes sense to grow your own, a packet of seed will only set you back \$2. Beetroot should be grown from seed because seedlings do not transplant well, don't be put off by this as they are surprisingly easy to grow. Germination time for seeds is 10 to 14 days so keep moist during this stage. This vegetable is rather slow to start but growth is rapid once the seedlings are up. Sow in short rows at monthly intervals and water in dry weather, as dryness leads to woodiness and low yields, a sudden return to wet conditions can lead to splitting.

Best results are achieved when seedlings are thinned to a spacing of 6 to 8 cm apart. Start harvesting at golf ball size, the remainder can be left to cricket ball size, but no larger as they lose their best qualities after that. Soil preparation will require the addition of lime if soil is acidic, soil should be loose and friable, you may need to add gypsum to clay soils to achieve this.

Go easy on the fertilizers, compost is vital, you can either dig it in to the top 4cm of soil or use it a mulch to keep the weeds down. We

have for sale on the Seed Table the variety called Bulls Blood, the name may be a bit confronting but it is a versatile beet to grow. The leaves can be used in salads and the root eaten raw or cooked and has a lovely flavour.

Another vegetable that is super easy to grow yet surprisingly expensive to purchase is KALE. The hardiness of Kale is unexcelled by any other vegetable, unlike other brassicas it will tolerate poor soil conditions and it is rarely troubled by pests. Choose a good variety and pick the greenstuff when it is young and tender.

Soil preparation is as usual, lime if soil is acidic and use some compost, dig it in lightly or use as mulch. A little fertilizer that has a good mix of nutrients including seaweed and trace elements will give excellent results. Kale grows easily from seed and can also be transplanted successfully. Germination time is around 7 to 12 days, in my experience 7 days is the norm and just about every seed comes up so space well apart. Plant seeds no deeper than 1cm and give each seedling plenty of room to grow, they will need about 40cm as fully grown plants can be a metre tall. Caterpillars can be a nuisance however they are easily dealt with by inspecting leaves regularly and picking them off and disposing of them with a quick splat of a thong or gum boot.

Here is something I just found in an old book and I thought I would share it with you because I think it says it all really. "Sowing Seeds Outdoors. Not too early, not too late, not too deeply and not too thickly are the golden rules." Proper timing is extremely important. The calendars in this book will give you approximate times but your own soil and weather conditions must determine the precise time.

Happy growing, Maria.

Seed Bank
From Lyn & Heather

What have you been growing in your garden this month???

We only have the following seed packets available if you want to plant things prior to winter.

Seeds \$2.00 per packet.

In the next couple of months new season seeds will be available and Maria, our President, will pick what is required to plant in winter. If you have any requests please let us know.

Does anyone know whether we can grow Rhubarb in Queensland? One of our members would like to know if you grow it from seed or cutting and where to obtain some.

If you have any excess seeds that you would like to bring in and share this would be appreciated. Just put a description on the packet so we can help the new gardeners know how to grow it.

If you have any queries about seeds please let us know so we can find out the information for you.

Great Ideas

Make biodegradable planters out of toilet paper rolls.



www.buzzfeed.com/alannaokun/insanely-clever-gardening-tricks



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GC Visitors Guide 2013

Peter McKelvey
Aussie Chook Poo
 By Jill Barber

Last month's guest speaker at the GCOG meeting was Peter McKelvey, and his information on Aussie Chook Poo and how it's prepared was enlightening. Organic, humus rich soil additives are what we're all interested in here, so this was welcome information. It was highlighted by the fact that Peter had some samples for us to check out, whereby we could see that it was true: *this* chook poo does not smell! Could it be real, I thought: how can you have real chook poo that doesn't stink your neighbours out when you apply it to your garden? Our previous neighbour always stank us out...We learned a lot that night about the effect of composting the chook poo well to eliminate the ammonia culprit, which otherwise burns tender plants.

Peter is not new to organic either: he began growing crops organically thirty years ago. Firstly, he established an avocado, kiwi fruit and herb orchard at Tamborine Mt where he found that the chicken litter and mulch under his avocados was vital in maintaining their good health and control of the parasitic fungi, phytophthora. Then in 1993 he established a tree care company, Frontier Tree Services, and did corrective structural pruning. That's when he also began using Aussie Chook Poo to improve tree health and the establishment of some trees. He went on to buy the Aussie Chook Poo business, which had been established in 1985. His prime aim with this product has been to improve the aeration/oxygen levels of their composting windrows (long ridges).^{*} This, as well as adding other organic ingredients, has served to increase the population of beneficial aerobic microbes.

Those windrows are not under cover at all, are 1.2m high and 3m wide, and they're turned twice a day, by a large industrial tractor and an aerator. When the chicken litter first arrives, carbon in the form of wood chips is added to it, giving it a humus component, which commercial chook poo is lacking. The NPK (nitrogen-potassium-phosphorous) ratio is a balanced 6-7-1, suitable then for the

micronutrients and organisms so vital for growing healthy plants. Further, worm extract, kelp and fish emulsion are also added. The heat in them kills off any cockroaches and parasites, and in 2 ½ to 3 months the chicken manure is composted. The chickens that the litter comes from are fed no hormones or steroids, just some antibiotics in the first few weeks of their life, which is broken down in the composting process.

The results speak for themselves when you see the rapid growth in the trees Peter showed us, passing pictures around. Even Australian natives, he pointed out, can be heavily fertilised. The leopard tree we saw had been planted just 9 months ago, and had increased its girth from 3 inches to 7 and its height from 3 feet to 7 feet. The brush box, planted 3 years and 8 months ago, had increased from 4 inches to 34 in girth and 4 feet to 27 feet in height! Now that's rapid growth!

The land being used for the business is not yet certified organic, having been set up nearly a year ago, though it will be in about three months. There a couple of acres available for use, with just one acre being used now, and a 500 metre buffer on each side.

Peter sells the 15 kg bags for \$11 normally (\$10 sale price); the 25 kg bags for \$18 (sale price \$15). The application rate is 6 ½ square metres for the smaller bag; 10 square metres for the large one. Natives like grevilleas and banksias don't really need any as their normal environment is not rich soil. It's best stored out of the direct sun. Delivery is free for a minimum of 3 bags, and we were happy to be able to buy some that night.

This was altogether a well received presentation, for which we thanked Peter with a basket of members' own produce. He in turn was happy to stay and answer any questions as we tucked into a very welcome supper.

^{*} Peter has sent a fuller version of this process, with some more technical details on achieving good composting, which is included here for those who'd like it:

To achieve a good compost, there are 5 vital requirements:-

1. Suitable Carbon:Nitrogen Ratio. We lift the C: N of the chicken litter from 8:1 to 15:1 - 20:1 with the blending of woodchips. Carbon provides both an energy source and the basic building blocks making up about 50% of the mass of microbial cells and will reduce the loss of nitrogen as the undesirable odorous gas of ammonia. Nitrogen is a curtail component of the proteins, nucleic acids, amino acids enzymes and co-enzymes necessary for cell growth and function. The C:N ratio of the matured compost will be approx 10:1.

2. To maintain optimum microbial activity, moisture levels of 55% to 65%, is required. We use a drip irrigation system 2 to 3 times a week, on the more active windrows.

3. Suitable Oxygen levels within the windrows are essential for the population & healthy activity of the preferred aerobic microbes. During active composting of the raw organic matter, the aerobic microbes consume oxygen rapidly. Oxygen levels can fall from 22% to less than 5% within 6 hrs in the young most active windrows. We utilise a large commercial tractor to power a turning implement to aerate the windrows that are 3m wide and 1.2m high not less than twice per day.

4. Temperatures between 55C to 65C will normally be maintained for 4 to 6 weeks. These temperatures will destroy many humans' pathogens (including Staphylococcus, Clostridium, Salmonella, etc), plant pathogens and weed seeds. The high levels of organic fuel in our windrows can lead to extreme temperatures as high as 71C, that are harmful to many of the beneficial microbes. To avoid harm to the non thermophilic (high heat tolerant) ones, each of the 3 factors mentioned above and the use of Petrics inoculant (mentioned below) can provide measures of control.

5. During the preparation of the windrows, we **apply the organic inoculant** produced by Petrik, C-Star. This inoculant, with natural and beneficial fungus, bacteria, antinomycetes and protozoa, increase the potency of good composting. The broad range of composting organisms use a diverse range of

enzymes to chemically break down the broad variety of organic materials and establish high humic & fulvic levels that promote soil humus.

The important factors mentioned above contribute to the quality of composting and the quality of the product we supply. The broad spectrum of beneficial microbes during and after composting improves the mineralisation of raw organic material and those bound by soil particles.

After 2 to 3 months of composting, worm extract, fish emulsion and kelp are applied. The healthy composting environment throughout the life of our windrows leads to a shrinkage from 100m³ to 33m³. The contents in a bag of ACP will improve the availability of necessary moisture, aeration and nutrients, and stimulates worm and beneficial soil microbes (Mycorrhizae is an example). ACP is a balanced fertiliser, with nitrogen-potassium-phosphorous (NPK) normally around N: 3.2, P: 2.2, K: 2.4, favourable levels of micronutrients and beneficial microbes, and a PH 6.8 to 7.3, all of which contribute to growing healthy plants.



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A Garden for the Village With Diane Kelly

At the Craft Fair held by the Mudgeeraba Uniting Church last Friday and Saturday, I had the best fun. As one of the organizers said, "Diane was nervous to begin with, but by the end of the two days, she had a huge smile on her face".

First of all, let me give you a bit of background to this story. In May 2013, the boys attending the Church's school holiday activities learnt how to assemble the timber for a raised garden bed. To fill the frames, they added wet newspapers, lucerne hay, soil etc – and then they planted out tomatoes, lettuces, carrots and shallots. This was the beginning of a "Garden for the Village".

As those who live here know, Mudgeeraba is still very much a community with a village atmosphere – the shopping centre has a large courtyard filled with hanging pots and gardens and plenty of places to sit and chat, and we still have the old Post Office (now the library) and the Wallaby Hotel which was established in 1883. Mudgeeraba also has the chapel out on Franklin Drive, which has been both a community school and a church, and will soon be celebrating its 125th birthday.

So it seemed appropriate to me that the garden started by the boys during their school holidays should become a "Garden for the Village". With the support of the local Uniting Church and the Op Shop which is on the same property, we began to build some more garden beds, work on improving the soil, and plant out quite a variety of vegetables and flowers. Over the past year we've had four one-metre square garden beds to develop, and we've had crops of tomatoes, cucumbers, sweet corn, cantaloupes (absolutely yummy!), sugar snap and snow peas, broccoli, beet-root, silver beet, egg plants, carrots, lettuces and strawberries. We also planted marigolds (for the tomatoes), cosmos, violas and pansies just to add colour – and out of the compost we applied came the tallest self-sown sunflower plant in history!

The vegetables and flowers have been shared among the church people, customers of the Op Shop, the mums and children of the play-group that use the church's facilities and I must admit I've enjoyed a few sugar snap peas, some of the cantaloupe, and a shared meal of ratatouille that I made with one of the egg-plants.

In addition to the original four raised garden beds, we have added two metal-framed ones. In these I am experimenting with potatoes – in one I've planted pontiacs under straw without soil (as per Peter Cundall's instructions) and in the other one I'm planting out the rest of the potatoes in soil. It will be interesting to see the yield comparisons. We've also been donated two compost bins, and these are being used to create compost to add to the garden beds so that we become more self-sufficient in maintaining the quality of the soil.

So that brings us up to last Friday morning. Because I've had the opportunity to work in those gardens, and enjoy improving the soil and sharing fresh vegetables with others, I was "volunteered" to do a no-dig garden demonstration for people who were attending the church's two-day Craft Fair. The garden was ready – there were eight or nine egg-plant fruits on the bushes; the carrots were showing their tops; the sugar-snap bushes were covered with pods for visitors to eat; broccoli heads were developing, and all the other vegies and flowers were at their best. So then it was my turn to contribute to the "Garden for the Village".

As you may remember, last Friday morning we woke up to thunderstorms and rain. But we went ahead and set up our display of gardening tips, wise gardening sayings, giveaways of gardening magazines, free punnets of seedlings, and packets of sugar snap peas, and examples of inexpensive and easy ways of growing vegetables in containers. We also had hand-built bird houses and worm feeders for sale. The worm feeders were much in demand, because we had put one into the garden bed that had the lowest quality soil and no worms. Within a week of filling the worm-feeder with kitchen scraps, the worms arrived. The garden is now highly productive

(see photo), and the visitors to the demonstration enjoyed seeing the worms wriggling on the sides and the bottom of the hole when I lifted the feeder up.



Vegetable garden #4, with the worm feeder doing its job – less than one month from planting the seedlings

Throughout a rather damp Friday we had a steady stream of people coming to have a look at the garden. They enjoyed sampling the sugar snaps, and several of the families were given eggplants to take home and cook. My favourite was an eighty-one year old lady who came to Australia from India just after the second world war, and who still enjoys cooking vegetable curries! People were also interested in the display we had set up of an established “no-dig” garden – it was in a metal frame from which we removed the front wall, so that the layers of cardboard, lucerne hay, manure, straw and soil could be clearly seen.

Saturday dawned bright and sunny, and so Plan B came implemented. (Plan A was to build, fill and plant out a “no-dig” garden on each of the two days, but Friday was just too wet.) So on Saturday we had two raised beds assembled, and at 10.30 am we gave our gardening demonstration. To start the presentation, I explained the history of project, and then I showed how anyone can grow some tomatoes or lettuces or pansies in containers, no matter what their space and financial limitations. Then it was time for a quick quiz – the person who guessed the closest answer to (1) how many varieties of tomatoes are there in the world, and (2) how many species of bees are there in the world, won a potting box, a bag of potting mix and a punnet of lettuce seedlings. Lots of fun!

Next came a short history of Esther Dean’s no-dig gardening philosophy, and also an explanation of the benefits of such a method. Then we started to show how to create a no-dig garden – cardboard, pillows of lucerne hay, aged horse manure, straw, Blood & Bone and then a mixture of soil and compost (supplied for free by local businesses). We had volunteers from the audience – in this case three young children who did really well – come out the front and work with my husband Rob and my friend Penny to plant out the lettuces, and then sow two rows of sugar snap pea seeds.

Approximately forty people came and watched the demonstration, and learnt just a bit about how to easily make a garden, and how to grow some fresh vegies. Afterwards there were lots of questions about planting seedlings, stopping caterpillars and grasshoppers, watering, soil improvement, and how plants grow.

So last Friday and Saturday were wonderful days – I enjoyed seeing several of our club members visiting the garden and the demonstration, and it was an honour to either introduce people to the thought of starting a garden, or chat to those who are already gardeners about their successes and experiences. As author Clare Ansberry wrote, “Gardens and flowers have a way of bringing people together”.

I was indeed smiling by the time the Craft Fair ended. We’ve invited people back to see how the newly planted lettuces are growing, and the garden in general is progressing – so I’m looking forward to spending lots more time in our “Garden for the Village”.



Preparations for the “No-Dig Garden” demo

Gardening on the Gold Coast & Thereabouts

This is one of the months in which you make it or break for Spring. It is an important time of the gardening calendar, so plan and plant now.

No garden, no matter how large or small, should be without strawberries. Even if you don't eat them, your visitors will! Grow them in pots, tubs, baskets or beds, and this is the month to begin. They love well-rotted animal manure, compost, lime, ashes, heaps of mulch and liquid fertiliser.

Cut the runners from last year's strawberry plants and re-plant, give away, or compost. Divide old clumps, if necessary. Top-dress the bed with manure, compost, lime and mulch. Strawberries love a coat of pine needles, if available.

Among the vegetables to be planted for winter and spring is the unpretentious **onion**. Early crop seed can be sown now, but plantings can continue through to the end of June. Onions will grow under a great variety of conditions, but particularly like our moist, warm climate.

Grow from seed in boxes or sow direct and thin later. Onions do not like root disturbance and after transplanting, thinning or weeding, give a moderate-strength feed of liquid fertilizer to compensate for the shock. Mulch between the rows, for weeding onions is not the most entertaining garden chore.

Pea planting can begin now and as most gardeners know, there are few more delicious tastes than the first fresh-picked peas. Climbing peas, dwarf peas and snow peas – all can and should be cultivated. Bear in mind that they actively dislike proximity to your onions, garlic and shallots.

Gardening Through the Year in Australia
Ian Spence

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. Pick fruit every two days. Fertilise with 1 kg organic fertiliser with sulphate of potash.

Low shill stone fruit: Moderate water needs.

Lychee: Peak water needs. Mulch trees. 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. If Erinose mite is a problem, spray with wettable sulphur every 10 to 14 days from pin head size new growth to fully open, and harden off.

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. Spray with copper based spray or leaf microbes for anthracnose every fortnight.

Passion-fruit: Keep up the water.

Pawpaw: Plant pawpaws in threes (thin out to strongest). Plant out seedlings as the soil is still warm and by Autumn they will be stabilised, and then be ready to get an early start for Spring. De-bud your first year trees (keep one flower to try the fruit – if you must!) Keep one male to eight female trees. Pawpaws are heavy feeders. Spray copper based spray or leaf microbes to prevent black spot.

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

VEGETABLES

MAY:

Asian greens, Beans (French), Beetroot, Broad beans, Broccoli, Cabbage, Carrot, Cauliflower, Celery, Celery, Endive, Garlic, Kale, Kohlrabi, Leek, Lettuce, Mustard Greens, Onion, Parsnip, Pea, Potato, Radish, Shallots, Silverbeet, Spinach, Tomato, Turnip.

JUNE:

Asian greens, Asparagus Crowns, Beans (French), Beetroot, Broad beans, Broccoli, Cabbage, Carrot, Cauliflower, Celery, Celery, Endive, Kale, Kohlrabi, Leek, Lettuce, Mustard Greens, Onion, Parsnip, Pea, Potato, Radish, Shallots, Silverbeet, Spinach, Tomato, Turnip.

* Remember this is the timing for **seed** planting in our area.

Cont'd ... Fruit Trees

Strawberries: Prepares sites for runners to be planted out at the end of the month. Keep well-watered to form new runners.

Bananas: Fertilise with organic fertiliser with sulphate of potash – 1 kg per stool. Keep up water; bag fruit; and cut off bells.

Citrus: Fruit thinning should be done this month. Leave one fruit every 150mm. 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. Keep up the water.

Queensland Planting Guide - BOGI

HERBS

MAY

Annual: Borage, Calendula, Chamomile, Chervil, Coriander, Dill, Garlic, Giant Red Lettuce, Herb Robert, Italian parsley, 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.

JUNE

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

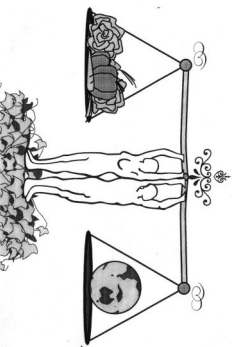
Perennials & Bi-Annuals:

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.

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 19 June 2014