



Community Garden 3231

Newsletter

May 2021

Dates for your diary

Working bees:

- **Saturday 1st May 9am**
- **Sunday 16th May 9am**

Events

Soup in the Garden

- **Saturday 3rd July**

New members

Sue Black and Phil Brown

**We are on Instagram
Facebook
communitygarden3231**

President's report

Winter is coming.

We are heading steadily towards winter - the quietest part of the year in Aireys. I quite like the slower pace of life, fewer visitors and bonding time with local residents. Why not come and bond with your garden community at our next working bee?

Our shed was built in 2010. Actually it was an old shed (picture taken in July 2010), relocated from Anglesea. I've recently received copies of photos and old newsletters from the year the garden was created. It is amazing to see how it all began. Do you recognise anyone?

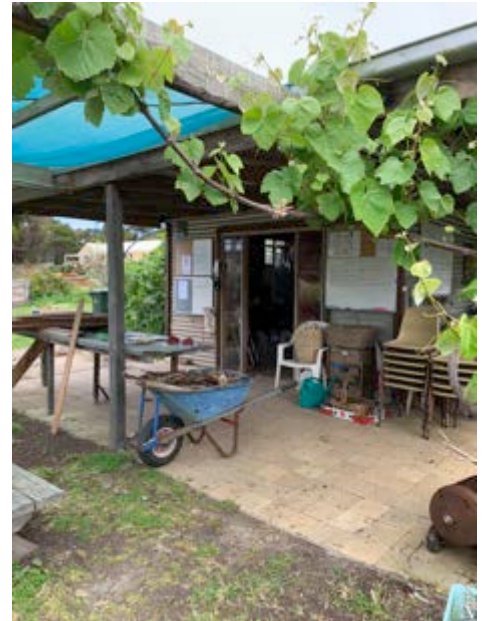
The photos, taken by Terrence Hoffman, and the early newsletters will be fabulous to display at our 10+1 celebratory event in October - we are still looking for some volunteers to help. While we are talking about the shed... it is in need of a new roof and we are organising its replacement in the next little while. Until then it's the old 'bucket under the drips' routine! So please don't be tempted to straighten up the shed if you see tubs in random spots!

It's a great time to get your veggie plots in order before the winter weeds set in! Sugar cane mulch seems to do a good job of denying them the sunlight they crave. So get cracking!

Catch you in the garden,

Liz





Garden report

While most of the chores are done at working bees, there is always something to do in the garden. Compost needs shifting, newly planted seeds and seedlings need watering and there are always weeds to pull. Have a look at the white board for other opportunities.

There are lots of newly planted brassicas growing really well, most grown from seed: 4 different broccoli varieties including Romanesco and sprouting, as well as Brussel sprouts and Kohlrabi. More brassicas will follow. The garlic is popping up and spring onions are springing. The parsnip seeds have germinated well and the carrots and beetroot are doing well too.

The Food Forest is looking good with more native food plants: a new lemon myrtle has been planted and the midyim berry plants and mint are thriving. Not native, but also doing well is the lemon grass at the bottom.

Don't forget to harvest some silver beet, and spicy greens. But please leave the rhubarb for the moment – it's our most popular crop but it needs time to grow more. Luckily it doesn't suffer the fate of my home rhubarb.



This possum hasn't heard that rhubarb leaves are poisonous. It left the stalks, but with no leaves they aren't going to grow much!

See you in the garden,

Gretel for the garden team.

Autumn cooking from the Garden

Four-hour spiced quinces

(Recipe from Beatrix Bakes, by Natalie Paull, accessed via

<https://www.theaustralian.com.au/weekend-australian-magazine/fourhour-spiced-quinces-smoky-salty-choc-chip-cookies/news-story/4f78c3bce7e2f6ce39acb31b8af3950b>)

- 500ml water, room temperature
- 500g caster sugar
- 1 cinnamon stick
- 1 star anise
- 2 fresh bay leaves
- 1 vanilla bean, split
- 4 quinces (about 1kg total)
- 40ml good red-wine vinegar

Preheat oven to 200C. Put water, sugar, spices, bay leaves and vanilla bean in a saucepan; bring to a boil then reduce heat to low and simmer for 5 minutes. Meanwhile, peel quinces and cut into quarters. (You can cut out the cores, but cook them with the rest of the fruit – this will increase the deep maroon colour in the syrup and aid jelling, as the pectin is strong in the cores.) Put fruit in a deep roasting or casserole dish. Pour syrup over quinces and cover closely with baking paper. Cover tightly with foil or a lid. Bake for 30 minutes, then lower the oven to 120C and cook for a further 3.5 hours. Carefully peel back the cover and check the colour. I like a deep rose colour; if you like them darker, cook for longer, checking at 30-minute intervals. Cool and gently stir in red-wine vinegar. Keep quinces in the syrup until ready to use.



Sane Gardening?

It has been interesting looking at the newsletters from the first years of the garden. Photographs of the establishment of the garden are fascinating showing how quickly the garden went from bare ground to productivity.

In the June 2011 newsletter, I wrote about my plot including advice for myself the next summer including:

- Don't plant tomatoes too close together
- Only keep one zucchini plant
- Make sure the aubergines get enough sun

Einstein apparently said, "The definition of insanity is doing the same thing over and over again and expecting different results". However, this certainly doesn't apply to gardening. While I am clearly sane, according to Einstein, as I no longer put in too many zucchini plants. However, I still plant my tomatoes close together but the results are different every year. But perhaps Einstein was right. Despite yet again not planting my aubergines in the sunniest spot, I expected a good crop. The crop was pathetic.

Einstein was clearly not a gardener.

Gretel

