



Community Garden
3231
Newsletter
September 2013

WORKING BEE
Sunday September 8
Note change of day to
Sunday

September Working Bee

The September working bee has been changed to Sunday September 8 because of the Surf Coast [Sustainable House Day](#). Click on link to see the poster (slow to load). Our garden will be 'open' and what better way is there to show off our garden than to show us in action.



SUSTAINABLEHOUSEDAY

www.sustainablehouseday.com

August Working Bee



After predictions of terrible weather it turned out fine. Unfortunately there were problems lighting the fire in the pizza oven so no pizzas. A shame after all the preparation Brenda and Tania did. But the scones and slice were great.



The garden was very wet after all the rain, so pulling weeds was easy. But it wasn't all weeds: berries were pruned, the strawberry garden dismantled and replanted, a new asparagus bed planted, as well as a quince. The new David Austin rose bushes should give us fragrant flowers in the not too distant future.



All in all an unexpectedly successful working bee with many hands making the tasks easier.

Do you know what we are growing in the Garden?

The garden team recently audited the fruit trees in the garden. We have:

Apricot x 2
Peach
Plum x 2
Apple x 2
Sour Cherry
Lemon, Meyer

Lime, Kaffir
Finger Lime (a native
fruit)
Bay tree
Fig x 2
Olive

Pomegranate
Grape vine
Quince
Passionfruit vine

This month we added a quince to the garden as well as more asparagus and 2 David Austin roses for fragrance. We hope to expand the range of herbs this spring. Our other goal is to create a bog garden so that edible plants that need damp conditions can grow. This includes Watercress, Wasabi, Vietnamese mint, Water Chestnuts.

Let Kim know what else you would like to grow. kneubecker@iinet.net.au

Have a look at the plan of the garden in the shed – the file was too large.

What's looking good now

Keith and Mary Bremner have grown wonderful carrots this year. Mary commented “The variety is Chantenay Red Cored and the secret is to have a friendly garden bed neighbour to thin them for you when you go away on holidays. :)” I confess I am the neighbour - the carrots were so crowded they were almost square. I didn't waste the thinnings – delicious.



Kim's broccoli is looking fantastic

Apricot blossom – spring is around the corner!



I'm not usually a fan of cockatoos, but a flock of them were digging up onion grass and eating the bulbs. Just wish they would go for the freesias as well.

Building Team News

The team is finalizing the location and dimensions of a shed to house the manure and other smelly things. They will build it from recycled materials probably between the toilet and compost bins. There are also plans for a notice board in the shed and a propagating box for communal and individual use.

From the Committee

A Reminder

Garden members who have not paid for their rented plots by August 30 will have their plots allocated to members on the waiting list for plots. There have been several reminders and the rental was due on 1 July. New members are keen to get started on their own planting.

If you have not already paid for this years membership and wish to renew, please do so soon. The funds we have are mostly allocated and we have commenced the new seasons plantings which will reach a crescendo in the next month. We love to have our membership grow each year, but we always lose some. If you need a new membership application form email Terrence at thof4@bigpond.com

While Terrence is away in September, Kim Neubecker will be acting co-ordinator kneubecker@inet.net.au

We are applying for a grant from the Surf Coast Shire for funding for an edible landscaping project to provide more community beds with herbs, flowers and vegetables.

Some thoughts



Terrence has been reading Nigel Slater's book *Tender* (Volume 1), 2009, Fourth Estate on his garden in London and how he cooks the food he grows there. A few snippets caught Terrence's eye.

"The soil is like a bank account. We should put in more than we take out."

"I am a gentle cook, and one who believes that there is delight in food far beyond what is on the plate. Choosing a seed from a catalogue, planting it, nurturing it to harvest, then picking it and taking it into the kitchen adds more to the satisfaction of a supper than any amount of flashy presentation."

"There is little point in taking the trouble to grow our own vegetables unless we find an adequate technique to get to the heart of the ingredient... working out the best way to get it to show you its reason for being."

Nigel Slater's recipes in this book are simple and easy to cook. He deals with over 30 vegetables from asparagus to turnips using vegies we all know, but treating them in his own way. Its worth a look or a borrow from the library.

Upcoming Events

- September 8 Surf Coast Sustainable House Day. Our garden will be open for visitors and possibly pizza. The working bee date has been changed to coincide.
- October 19 Spring Planting Day and Open Garden. Watch the newsletter for further details and opportunities to help.
- Nov 29 – Dec 1 Aireys Inlet Christmas Tree Festival at the Pub, organised by the Aireys Inlet Uniting Church. Use your imagination and create a Christmas tree. See brochure in the shed or contact Keith Bremner bremnerkm@gmail.com

2013 Working Bees

Sunday September 8

(note change of date)

Sunday October 6

Saturday November 2

Sunday December 8