



Community Garden 3231 Newsletter August 2016

Growing food, friendships
and community.

**Next Working Bees: Saturday 6th August
Sunday 21st August**

Welcome to new Members:

At the working bee held on Sunday 17th July we had three new members pick up tools to join us in the garden. We warmly welcome Avril Blay, Desley Lamb and Phil Kelly. (Photos of new members will be published in future newsletters).

Compost



Liz Wood and Kate Driscoll

Liz Wood has advised that as there are no community beds requiring compost, community garden members can use the excess compost from the pile in front of Bay 4 and then compost from Bay 4 for their own garden plots.

Coolangatta Sunshine by Terrence Hoffman

Alex and I escaped the cold to visit Coolangatta. The weather, while cold according to the locals, had us putting on sunscreen and wearing a hat. We decided to visit one of the nearby community gardens today. Southern Beaches is not far from the Gold Coast Airport, just out of Coolangatta.

Reminders from Gretel:

- Please renew your membership if you haven't already.
- Did you know the newsletters are now available from the website at: www.aireyscommunitygarden.weebly.com.

Recipe for Rhubarb, Champagne, Cream

Shared by Megan Stoyles

This elegant pud takes jelly & cream to a whole new level. Serves 6-8

Ingredients:

500gm trimmed rhubarb; 175g caster sugar; 1 vanilla pod (optional); 500ml Champagne or sparkling white wine well chilled; enough sheets of leaf gelatine to set 85ml liquid; 150ml double cream.

Cut the rhubarb into 2cm chunks and put into a pan with the sugar and 500ml water. Split the vanilla pod if using, scrape out the seeds and set these aside. Add the pod to the pan with the rhubarb. Bring to the boil, then lower the heat and simmer for 10 minutes. Leave to cool for half an hour.

Line a sieve with muslin and set this over a bowl. Pour the rhubarb and its juice into the sieve and leave it to drip. Pour your 350ml rhubarb juice into a small pan.

Soak the gelatine in a shallow bowl of cold water to soften for 5 minutes. Bring the rhubarb juice almost to a simmer and take off the heat. Squeeze the soaked gelatine leaves to remove excess water, then add to the rhubarb juice and stir until fully melted. Pour into a large jug and leave to cool at room temperature.

Open your Champagne and slowly pour 500ml into the syrup. Stir the mixture carefully to make sure the rhubarb liquid and wine are completely combined. You

The garden sits behind the local Community Centre. It's not fenced, but is well set up and is full of lush garden produce. There is a section for indigenous plants, a number of private plots as well as community plots, tropical fruits and vines, and a huge composting area full of garden waste and ready to use compost.

A few impressive ideas we found included the invitation to help yourself to seedlings that were sitting outside the garden shed. Trays of various seedlings were there for the taking, whether to plant at home or in your plot at the garden. A series of cyclone wire and metal post fences were erected in rows to support a range of vines and climbers. This was an efficient use of space and made harvesting, weeding and watering much easier. Some held passionfruit the size of oranges. An insect feeder had a lot of black insects swarming into its mouth seeking what looked like treacle or something similar. They must be good insects to encourage their presence. There was no one there to speak with so we couldn't find out more.

Many of the garden beds contained drip watering hoses as well as sprinklers. The warm temperature encouraged good growth. There were still plenty of tomatoes to be found. We even found a small brown frog hopping around near a recently watered bed. This is a healthy garden.

will find a frothy head forms on top of the liquid – just skim it off with a spoon. Carefully pour the fizzy jelly into wine glasses and place in the fridge to set for 2-3 hours,
Add the reserved vanilla seeds to the cream and whip until it holds soft peaks. Put a little spoonful on top of the jellies and serve.

Pictures from the Coolangatta Community Garden



The sign read "Help yourself to seedlings to plant at home or in your garden plot. Love, the Garden Committee".



Watering systems

“Outside the Fence”

The Aireys Inlet Uniting Church presents Dinner with guest speaker:

Lawyer, human rights and refugee advocate, Julian Burnside AO QC
“How did we get here?”

Saturday August 20th, 6pm, Anglesea Golf Club
Tickets \$45.00 per person including two course dinner
Bookings essential: Phone Mary on 0427 701 275 or
Email bremnerkm@gmail.com

