

J A N U A R Y 2 0 1 6

Community Garden 3231

Growing food, friendships and community



Working Bees

Saturday 9th January and Sunday 24th January

Pizza Night at our Garden

6.30pm Friday 8th January

Please bring your own toppings, drinks and a salad or sweet to share and all utensils.

We will supply only the bases.

The event will be subject to weather warnings.

Any further queries, please contact Tania on 52896526

VOLUNTEERS NEEDED

CG3231 is rostered for the Recycle Shop at the Angelsea Tip in January. We need volunteers to help out. It's actually a lot of fun and is a good money spinner for us. You never know, you may come home with a bargain! Have a look on the shed white board for details.

If you can help out, contact Daryl Love on daryl.love@bigpond.com

Training programs (see page 4).

The first will be at **Danawa Torquay on 24th January 2016**

“Managing Your Garden for successful production”

The speaker is Andrew Laidlaw (Gardening expert on ABC radio 774)



Next working Bees

Saturday

9th January

Sunday

24th January

Saturday

6th February

Sunday

21st February

Coordinator's comments

What an eventful December!

The Christmas Party was fantastic with our members revealing more of their talents – this time musical. The food was delicious, Kris Kringle fun and all in all a wonderful evening. The energy from the party transferred to the working bee the next day when much was achieved and lots of produce shared. We have a wonderful membership.

But unfortunately the weather heated up and insects invaded. The second December working bee was cancelled as it was an extreme fire danger day. But never fear, the garlic will be distributed at the next working bee.



The heat has certainly knocked many of the plants – the 7 scarlet runner beans were knocked badly but most other plants were burnt at the tips but are doing ok now. However, the most frustrating thing has been the invasion of small insects that cover everything. I think they are probably biting midges – the females bite animals and both sexes to suck on sap and nectar. Hopefully we won't get another cycle of them.

The fires along the coast have reminded us of the vulnerability of living here. We can see the results of climate change in our gardens as well as in the surrounding bush.

Keep safe and see you in the garden.

Gretel



Recipes

Got lots of spring onions? This tart is delicious for lunch

5 large red and/or white spring onions or more smaller ones

Handful of thyme or whatever herbs are in your garden

1 tablespoon butter (plus extra for tart pan greasing)

2 garlic cloves crushed

¼ cup yoghurt

3 cups water (or stock)

1 cup yellow cornmeal / polenta

¼ cup grated parmesan cheese

8 by 8 inch tart pan (approx.)

Chop the onions and fry gently with the garlic in butter. Cool and mix in the yoghurt and salt and pepper to taste.

Cook the polenta then added the spring onion mix and most of the cheese. Pour into greased tart pan. Sprinkle remaining cheese on top and bake at 200 C for 10 minutes.

Great Simple Green Bean Salad (Jamie Oliver /Caryl)

4 handfuls French beans , stalk ends removed

2-3 heaped teaspoons French mustard , to taste

2 tablespoons good-quality white wine vinegar

4 tablespoons extra virgin olive oil

freshly ground black pepper (salt to taste)

1 medium shallot, peeled and finely chopped

1 tablespoon capers , optional

½ clove garlic, finely grated (optional), 1 small handful fresh chervil, optional (I used chopped parsley)

Bring a pan of water to a fast boil, add your beans, put a lid on the pan, and cook for at least 4 to 5 minutes. Meanwhile, put the mustard and vinegar into a jam jar or bowl and, while stirring, add the olive oil to make a good hot French dressing. Season carefully with freshly ground black pepper, then add the finely chopped shallot, the capers if you're using them and the garlic and salt to taste. Remove one of the beans from the pan to check if it's cooked. If it holds its shape but is also soft to the bite, it's perfect. Drain. While the beans are steaming hot, add dressing. It is best to serve the beans warm, not cold, and certainly not at fridge temperature because the

flavours will be muted and boring. Serve the beans in a bowl, sprinkled with chervil (or chopped parsley if you like). Serve as a salad in its own right, or as an accompaniment to a main meal.

Debra's Onions

I am declaring an **occasional gardener of the month!**

Deb White grew onions last year and achieved spectacular results. The photos describe both the size of the individual onions and the extent of the crop.

What a champion!

I have asked Deb about the secrets to her success and she shares her method below.

The first secret to her success was failure. Debs original attempt to grow produce yielded poor results.

Her assessment of this was that she had not prepared the soil enough.

True to Debs exacting and thorough nature she then put lots of manure into the soil and turned and watered it until it was full of worms - a good sign of high nutrient levels.

She then planted onion seeds into punnets in April and transplanted them into her plot in August when they were 10-15cm tall.

These pictures taken at the Christmas party in December show the onions ready for harvest. As you can see, onions take a long time from seed to harvest but being both red and brown onions she will have red for immediate use and brown for storage so well worth the effort.

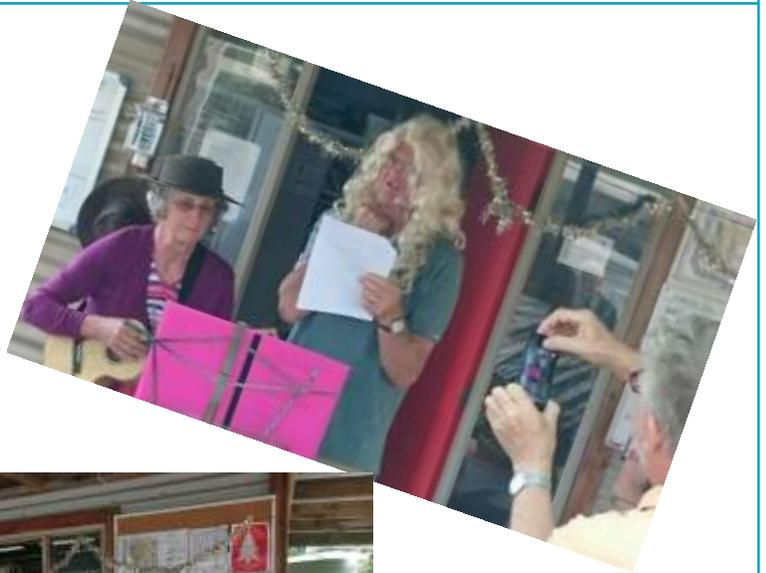
Debs successful crop has given us all a really useful lesson on the best time and way to grow onions on our particular site and just as importantly how initial failure can be overcome and real achievement gained.

PS. A short cut to this process would be to purchase onion seedlings at a decent size to transplant in August - the same time Deb did.

Unlike some vegetables, onions at seedling stage transplant well.

Kim





JANUARY 2016

Working Bee 5th December: Lots of Produce

Produce - it was a big harvest working bee. Spring onions, chard, lettuce, beans, carrots and beetroot were shared.

Jo planting and labelling red lettuce seed that we saved from earlier in the year.



Debra with a barrow full of onions



June Laurie and Kim watching Debra



Barbara Evans with her hands full of cabbages

Working Bee 5th December



Gay and her grandsons thinning carrots



Liz Wood turning compost.