



Community Garden 3231

Newsletter

March 2018

Growing food, friendships & community

From the Coordinator

Late summer is a wonderful time in the garden, even if we are competing with the parrots for tomatoes. Weren't the nectarines wonderful and have you tried the grapes? But do remember, if you do have netting to keep it bird proof – we inadvertently trapped a few birds recently.

Talking of birds – did you know that green tomatoes contain the toxin tomatine? Eat too many green cherry tomatoes and you will know about the effects! I wonder if the 'drunk' king parrots in the garden are actually affected by tomatine. They do like green tomatoes. Garden infrastructure is starting to show its age. Some of the wooden edging around plots is beginning to recycle itself. The question is with what to replace the wooden edging? Hardwood has a limited life although recycled boards are a possibility. We don't want to use treated pine, although it is not as toxic as it used to be. We recycle plastic, so what about using boards made from recycled plastic? What do you think? Perhaps we could replace some of the boarders with recycled plastic and some with hardwood.

See you in the garden enjoying some of our wonderful produce.

GRETEL



UPCOMING EVENTS

WORKING BEE

Saturday 3 March
Morning

***Eco Dyeing - Making a table cloth for the Garden**

Saturday 3 March
Afternoon

***Tastes from the Garden**

Sunday 18 March
Morning

WORKING BEE

Sunday 18 March
Morning

* More details are included
in this newsletter. Read on!



From the Garden Planning Team:

It's a bumper season this year and anyone who has planted tomatoes, eggplant, cucumbers, zucchini and beans should be well pleased with the abundance of produce coming from such small plots.

The Maintenance team has done a great job creating the arbour for our 'pumpkin patch'.

Please save some seeds from your favourite veggie/fruit grown by you or a friend - to donate to the Garden Seed Team for sowing next season? Don't forget to LABEL them clearly.

Just a few points of which members should all be aware:

Summer continues - we have had a very dry summer and we'll need more watering and some more 'waterers' through March. So please pop your names down on the roster or email when you are going to be in Aireys and might be able to help out. People who have done more than one shift should not feel obliged to water again - it takes at least an hour and a half if there's only one person. Also check that the wicking beds are full (Beds H - cucumbers and I - strawberries) ie when the water runs out the overflow pipe on the North side of the beds. The plants in those beds are very thirsty in hot weather. One of the Team will show you how to turn the soaker hose taps on if you don't know already.



Don't forget to add your veggie scraps to the compost pile in Bay 1 (cover with a light layer of paper or straw and water in), and a small amount of chopped

veggies, paper, vacuum dust, etc etc (but no dairy or meat) to the worm farm.

Scissors and knives are kept in a labelled drawer under the bookshelf in the shed.

We've lost a drawer full of old hose fittings - does anyone know where they might be? Maybe someone tidied them up and took them to the tip shop. Please let us know.

The orange bucket near Bed C is filled with water and comfrey leaves. We're



making compost tea. You can add chopped weeds (no couch), spent leaves from veggies etc. Push them in with a stick and give it a good swirl and you'll love the fermenting smell after a few weeks. This will be used in the same way as the worm juice - to feed the soil and plants out in the garden. It can be another never-ending supply of fertiliser.

What to do with your Plot after harvesting all your summer goodies?

Before pulling everything out and neatly placing it on the compost heap, check out **Morag Gamble's: How to Make a No-Dig Garden.** You'll find it on YouTube. It's how to keep the soil alive by not letting it bake.

<https://www.youtube.com/watch?v=A9Wq32IRrPQ>

Also, it might be time for you to rest your plot - or even a small section of it by planting a mixture of green manures. The soil will thank you with providing further abundance later on in the year.

See you at the next Working Bee - where great fun is to be had by all.

GABRIEL

Eco dyeing Workshop

Under the enthusiastic and skilled guidance of Jenny Bannister, the small band of community gardeners who attended the two part session were taken on a wonderful journey to discover the art of dyeing with leaves from the garden – or the nature strip – or someone else's garden.



The first Saturday session focused on the preparation of our fabric and 'mordants'. We learnt how to 'mordant' our fabric in alum or soy milk to enable the dye uptake to the fabric the following week. We brought old tea towels, sheets and pillowslips no longer in use and one person even brought silk.

The second session we came equipped with our leaves. Jenny had recommended fig leaves, grape leaves, eucalypt leaves, casuarina leaves, rose petals or leaves, marigolds, echium and geranium.

So after soaking the leaves in special concoctions we were ready for the dyeing. This was the creative phase, laying the leaves and then rolling the fabric tightly around a small pipe, tying it all tightly with string and then steaming.

We were all excited as we unraveled our fabric to see the results - that improved as the fabric dried in the wind.

Upcoming event.

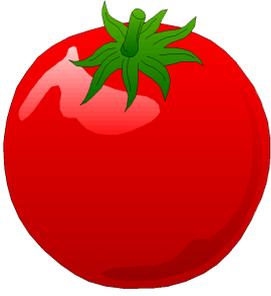
March 3: Use your newfound eco printing skills to make a tablecloth for the garden – or just come along and learn how to do it and have fun.

1pm after the working bee at Jenny Bannister's home. Bring leaves and enthusiasm. Newcomers are welcome

Treated (mordanted) fabric will be provided. But you do need to RSVP for details of the location and what you need to bring.



rsvp to communitygarden3231@gmail.com



A Taste from the Garden

Alicante, beefsteak, black russian, green zebra, cherokee purple, plum tomato, roma, tiny tim or yellow pear...

What tomato varieties did you plant this year and what varieties would you recommend are planted in the Garden next year.

On Sunday 18 March at the conclusion of the working bee we will hold a tomato tasting – and any other vegetable that you have grown this year that you wish to share. Come along from 11.30am to 12.30 to taste and vote on your favourite tomato.

Update on 2 Fraser Drive

Community Garden members and other interested Aireys Inlet residents will meet shortly with Surf Coast Shire representatives regarding the development of the vacant land around the Community Garden.

Late in 2017, the Shire called for Expressions of Interest from developers and registered housing providers to develop the site with mixed housing, retaining the existing social housing and the Community Garden in its existing position. To date, only one submission has been received.

The Shire is seeking input into the discussions they will be having with the interested party. We will continue to ensure the Community Garden remains an integral part of any development.

Beyond The Fence:

A group of Perth residents and their local Council recently came to an agreement on planting fruit and vegetables in public open space. It can be done!

<http://www.abc.net.au/news/2018-02-08/bayswater-council-opens-up-parks-to-resident-food-planting/9404394>

If you have any ideas for inclusion in the Newsletter – Questions for the Community Gardener, recipes, garden tips, Beyond the Fence etc. we would love to receive them. Just email communitygarden3231@gmail.com