



Community Garden 3231 Inc Newsletter

**Growing food, friendships &
community**

July 2019

Dates for your diary

Working bees: Saturday 6 July and Sunday 21 July from 9am

Saturday July 6: Soup in the garden, 11 - 1

Saturday 13 July: Anglesea Resale shed – volunteers needed

**Mid year celebration TBD
AGM TBA**

From the Coordinator:



Community Garden 3231 is now incorporated, with a bank account, a PO Box, and public liability insurance. We are working with the shire to get a new licence agreement. Thank you Janice for making the transition to an Incorporated Association go so smoothly. Watch for details of a celebration.

A big thank you to the Anglesea Community House for auspicing the garden since its inception in 2010, managing our banking and generally supporting us.

Since our processes have generally been following the model rules for an incorporated association not much will change, but we need to hold an AGM and elect new committee members including President, Vice president, Secretary, Treasurer and ordinary committee members. Previously the team leaders have been members of the committee and we can decide on this at the AGM.

I have been Coordinator of the garden since 2014 and **will not be running for the position of President**. Now we are incorporated, it makes sense to have new ideas on the committee. Leonie has stepped down as Secretary also. In other words, new committee members are needed. If you want more information, ask a committee member, come along to the meeting at the pub on Friday at 4pm, or have a look at the responsibilities on the board in the shed. It is great fun and very rewarding.

I know the new look organisation will be just as happy and successful.

Community Garden 3231 Inc #A0106668E
2 Fraser Drive,
PO Box 245, Aireys Inlet 3231
Communitygarden3231@gmail.com
<http://aireyscommunitygarden.weebly.com>

See you in the garden.
Gretel



Soup in the Garden A Love Winter in Aireys event

**Saturday July 6 from 11 am to 1 pm
after the working bee
Home made soup and baguettes from
Truffles.
(Gold coin donation)**

A Free Little Library for Community Garden 3231



On these cold, short winter's days there's not so much to do in the garden and our warm fires and lounge chairs beckon. What better to do than curl up with a good book?

The timing is perfect to declare our Free Little Library open for use. Although the decoration and badging of the structure is still a work in progress there's no reason not to start the books rolling in. Located outside the gate, near the community herb beds, garden members and passers-by can now borrow a book and leave a book - or just borrow a book or just leave a book. There are no strict rules, just trust and hope. Mabel Bremner is looking forward to more children's books!



We plan to have a shelf of titles devoted to gardening and the sustainable life-style, a children's section, while others will just be great books to share around.

We are registered with the world-wide Free Little Library organisation, their aim is "To inspire a love of reading, build community and spark creativity by fostering neighbourhood book exchanges around the world." The Free Little Library organisation has 75,000 public book exchanges registered in 88 countries. 1400 are registered to the Australian Street Library movement. There are many dotted about the countryside that aren't registered - you may have seen a few of these.

An online map can be used (soon) to find our library and you can use this to look for others in our region or while travelling.

This lending library also fits with our ethos of promoting sustainable living, by sharing and re-using books you have enjoyed but no longer need to gather dust on your shelves.

Thanks to Sue and Jo for sourcing the library at the tip, Dave for the timber, Keith for renovating and weather-proofing it, Gretel for seeing that it fits Occ Health and Safety guidelines and garden volunteer Ranita for painting and decorating it so beautifully.

By sharing books we love we are also creating a cycle of generosity, which is already so much a part of the culture at Community Garden 3231.

Mary Bremner (Library Steward)

Garden Team News from Avril

It may be winter but there is still plenty to do in the garden. It is great that so many continue to turn up at working bees and new members come along and happily get stuck in. The garden team caught up last week and there are a number of things to share:

- We have three new fruit trees partly as a result of hosting the recent workshop. A Tamarillo has been planted on the top raised bed and a new Peach and a Feijoa are ready to plant at the working bee. Finding room for these has highlighted the need to make better use of some of the space we have to find the right conditions for them to thrive. There will be need to be a bit of plant moving – but it is a good time of year to do it with growth slow in the colder weather.
- Attacking the Kikuyu around the fence lines has become a priority. We plan to remove as much as possible then sheet mulch. Hopefully this will make ongoing control easier. It is a big job but much easier with many pairs of hands!
- It's time for an inventory check of the tools and some maintenance to keep them clean and sharp. We are hoping a volunteer or two will take this on ☺
- Sadly Garlic Rust has appeared on our crop in Bed I. Possibly the heavy rains have not helped. Plants have been sprayed with an organic approved fungicide and affected leaves removed to the green bin. If you have planted garlic in your plot, please check and let us know if affected. We can include your plot in the spray schedule. There is some useful information here if you want to know more

<https://www.theseedcollection.com.au/Rust-Fungus-Controlling-and-Preventing-Infection-in-the-Garden>

- There is quite a bit of winter pruning to do.
- We will be sowing some new seeds shortly, please water anything in Bed C if passing. If anyone is interested in learning more about seed sowing, let us know.

Finally, a big thank you to all those who help in different ways: by being a 'friend', collecting vegie scraps from local businesses, mowing, weeding, worm care, mulching, compost turning, pruning, tidying, painting, maintenance and more. Lots of this happens outside of working bees but we know who you are!

A few ideas for planting/sowing in July:

Broad beans
Peas
Onions
Spinach
Lettuce
Jerusalem artichokes

Plan and Plant your Orchard workshop

It was a glorious day on Saturday 22 June for the Surf Coast Shire's second workshop at CG 3231 on 'Planning and Planting your Orchard'. About 20 people attended from all over the Surf Coast Shire - Geelong, Dean's Marsh, Winchelsea as well as from Aireys and Anglesea.

Ben Shaw from Ben Shaw Permaculture started enthusiastically by saying that if you plan your garden for food production, you can have fruit all year round, not just in summer (feijoa and tamarillo both fruit in winter).

As an experienced permaculturist, we had the added benefit of hearing about these techniques to grow fruit trees.

Ben spoke about the first things to do when planning your garden:

- Where's the sun?
- Where are the prevailing winds?
- What needs sunshine/shade?
- What needs protection from wind?
- Plant the fruits you like to eat/preserve, not necessarily the ones you don't like
- What fruit trees need netting/not netting?

- Think about the height you want to prune your fruit trees to, for easy picking and netting
- No need to have designated areas but mix plants together, eg fruit trees with underplanting of herbs.



About weeds he said to look at good weeds as mulch in a layered garden or place in the compost heap ... but get rid of all bad weeds by digging them out and mulching heavily.

Ben identified the bed along Isla Stamp Drive as a good place for fruit trees. He likes the sunny aspect and protection on the verge from prevailing winds. Fruit trees like good drainage, which the bed offers and it's also accessible for pruning and netting, if necessary. He'd brought along a tamarillo so he demonstrated ground preparation and planted it beside the artichokes. He suggested growing a feijoa hedge (a fedge!) along the front to hold in moisture and soil, as well as providing another fruit-producing plant.

So we got lots of good advice ... well suggestions ... from Ben as he moved around the garden talking and demonstrating different aspects of fruit growing. He gave tips on espaliering and recommended apples, quinces and pears as the best fruit trees to espalier, although he has had great success with peaches himself. He provided many good ideas for making the most of planning and planting for maximum food production in small and large spaces. You can visit his website to learn more about permaculture <https://benshawpermaculture.com/>.

What's growing in the Garden:



June 2019 Update: Surf Coast Resale Shed

Sam Gault, President Anglesea Community House has provided an update following the Resale Shed surveys circulated earlier this year and a briefing session with the Surf Coast Shire.

In early June, representatives from the Anglesea Community House and Resale Shed sub-committee met with Council representatives to discuss the future of the Resale Shed at the Anglesea Transfer Station.

It was agreed that the current arrangements, which were put in place some 6 years ago as a pilot project needed to be reviewed. We need to evolve the model for the site on a 5 year time horizon to facilitate sales turnover taking into consideration the feedback from the community through its survey responses.

It was agreed that the parties would reconvene in August to discuss next steps, and that it would be "steady as she goes" until then.



RECIPE

No Churn Lemon Ice Cream

(From the Citrus Men via Megan)

There are lots of lemons around now so why not ice cream – perfect for winter!

For each lemon (although why they didn't specify a volume I don't know)
180 ml single cream
70 gr granulated sugar
Grated rind of the lemon

Juice the lemon
Dissolve the sugar in the juice
Add the grated rind
Lightly beat in the cream

Place the mix into a container with the liquid 2 – 3cm deep
Freeze for 2 to 3 hours
Allow 5 – 10 mins to soften out of the freezer before serving.

Beyond the Fence

From Sarah Bolus, the local food and sustainability officer at the Surfcoast shire: Food workshops

[Brie and ricotta cheese making](#)- 12/7/19

[Werribee Heritage Orchard grafting and heritage fruit tree day](#) excursion/
community garden networking day – 28/8/19

[Edible native foods for your garden](#)- 3/8/19

[Sourdough bread making](#)- 23/8/19

Fruitopia is a community initiative to get way more heritage fruit trees growing on our beloved SURF COAST!

Our Fruit Tree Project has access to the most wonderful (and cheap) heritage Fruit Trees. We are buying in bulk and our initiative is this:

Buy one or a couple of the fruit trees and plant them in your front garden with the intention to share the fruits abundantly! Grow it, love it, nourish it, share it!

We want our coast to be a Fruitopian, lush and edible place, especially for our children's children! We want to leave a legacy behind that is as bountiful as it is beautiful!

Buy a heritage fruit tree in support and get behind our passionate group of activators. Buy a ticket, pop your details down and be ready to collect your tree with instructions at the last FARMERS MARKET IN TORQUAY end of July. Come meet some of our volunteers and learn about ways you can get involved!

Now is the time to plant edibles! Our land and future needs you!

Here is the link to purchase on EVENTBRITE

https://www.facebook.com/events/382237562397295/387538451867206/?notif_t=admin_plan_mall_activity¬if_id=1561965278482031

Our project can be searched easily on FACEBOOK - Fruit Tree Project SURF COAST

Lucinda Reilly