

## **The Terrence and Alex show**

Several years ago, when I joined the steering committee for Community Garden 3231, all we had was a bare paddock and a commitment of help from the Surf Coast Shire.

What we really needed was someone who had the vision to guide the group through a process to organise and manage enthusiastic volunteers, to source funding and to liaise with local government in order to turn a paddock into a community garden.

What we got was Terrence and Alex. Together these two brought managerial skills gained from years in the education industry to our little project. They found the people with the skills to complete the necessary work. They broke the job up into small manageable pieces. They were consistent with organising tasks and meetings, which kept everyone motivated. They were always available to liaise with the Shire, which meant funding kept rolling along and they were innovative, especially Terrence who was quite happy to overreach with the possibilities of what the Community Garden could achieve.

They were both totally modest about this work. Terrence especially could not understand why anyone could not have done what he found so easy to do. Meanwhile we saw how other community garden start-ups could and did struggle without a Terrence and Alex show.

The steering committee is now a garden committee. Community Garden 3231 currently has over 60 members, our private plots are all taken up and often there is a waiting list. The community beds are well managed and the site itself is a little jewel in Aireys Inlet that many others apart from garden members take pleasure in visiting. Unlike many community gardens, our gates are not locked. Surf Coast Shire is delighted in the way the garden has demonstrated both sustainability and community engagement. Our inputs are in the main local and recycled and always non-toxic. We are now self-funding. We are growing a lot of food and the garden has brought together members from the whole community – weekenders, full time residents and those from private and public housing.

The big job is done and the Terrence and Alex team have stepped down. Fortunately they remain members and we would like to sincerely thank them for their generosity in giving so freely of their time and skills. As a fellow committee member it was good to share the journey.

## **Darryl Love, king of infrastructure.**

Another founding member stepped down this year. He is our building team leader Darryl Love. Darryl is the king of infrastructure. He was so enthusiastic in his leadership that the Shire eventually said 'no more infrastructure!' which is a pity as I'm sure he had some more tricks up his sleeve. Darryl cheerfully co-ordinated or quietly completed himself everything 'solid' you see in the garden today.

This was done in both good and bad times as he has struggled with significant back injuries over the last couple of years. As well as this, Darryl was always ready to represent the garden if we needed to meet with council or other relevant bodies.

Darryl your work is gold and we are very happy that you are not leaving us, just handing the reins over to Keith. You kept the garden construction aesthetically pleasing and cost effective with your use of recycled building materials. You always had your ear to the ground for something useful including the manure shed donated by friends. I hope you get as much satisfaction as we do storing tools away in the well-made shed, sitting at the big table in the sun or firing up the pizza oven.

*Kim Neubecker*

## So, ... it's time.

Thanks to all who responded to the call for change. Community Garden 3231 has a new provisional committee of management. Provisional as we have not had formal elections – we will have an AGM early in 2015 and formally elect the committee. Thank you to Terrence and Daryl who have contributed so much. Terrence is continuing as an invaluable source of what to do and Daryl still can't resist wielding a hammer.

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Garden Team Leader	Kim Neubecker	<a href="mailto:kneubecker@inet.net.au">kneubecker@inet.net.au</a>
Social Events Team Leader	Tania Teague	<a href="mailto:teague.moggs@gmail.com">teague.moggs@gmail.com</a>
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Past Coordinator	Terrence Hoffmann	<a href="mailto:Thof4@bigpond.com">Thof4@bigpond.com</a>

Keeping the garden running smoothly are the following CG3231 teams:

### **Building Maintenance and Equipment (BME)**

#### **Keith Bremner**

Graham Raby  
Conrad White  
Alistair Duke  
Daryl Love  
Phil Wilson

### **Garden**

#### **Kim Neubecker**

Barbara Evans  
Angela Berry  
Jo Murray

### **Newsletter and Communications**

#### **Angela Berry**

Janice Hopper

### **Social Events**

#### **Tania Teague**

Janice Hopper  
Sue Guinness

If you would like to join any of these teams or want more information, contact the team leader. These positions and teams may change as we consider how to best incorporate other important roles such as compost coordinator to make our garden run smoothly. Of course, if you have any suggestions for the garden, let me know.

## **Xmas Party Reminder**

### **All welcome ...**

**Come and celebrate the end-of-year at the garden on Fri 12 December, 6pm.**

There is a \$5 per head charge to cover the cost of sausages, chicken skewers and pizza bases. BYO pizza toppings, glasses, plates, drinks, ... anything festive!

If you haven't already, please let Tanya ([teague.moggs@gmail.com](mailto:teague.moggs@gmail.com)) or Janice ([bro46146@bigpond.net.au](mailto:bro46146@bigpond.net.au)) know if you are bringing a salad or dessert to share.

## 16 November Working Bee

The weather was perfect on 16 November and lots of people turned up to help in the garden. Tomatoes were planted in two large tank beds. Some of the gardeners got very creative with the climbing frames, building with materials to hand. They look great! Soil was wheelbarrowed to the large tank bed where garlic had been grown, to fill it ready for summer vegies. And it was great to see those industrious weeders cleaning up the nature strip on the Fraser Drive side of the garden. The strawberries and pumpkins will be very happy!



## Summer recipes – thanks to Barbara and Terrence

### ***Nasturtium Pesto Linguine – with Toasted Pine Nuts & Currants***

Serves 4-5

#### **Pesto**

Makes approximately 1 cup.

#### **Ingredients:**

- 2 cups of chopped nasturtium leaves, plus a handful of flowers if you can find them
- ½ cup of olive oil
- 2 garlic cloves, minced
- ½ cup finely chopped walnuts
- ½ cup of finely grated parmesan/pecorino
- Pinch of salt

Place nasturtium leaves and half the olive oil in food processor and pulse a few times to get things going, add the remainder of the ingredients and blend until combined into a thick paste – add extra olive oil if you feel the pesto is too dry. Store in an airtight container and top with a little extra drizzle of olive oil.

#### **Linguine**

#### **Ingredients:**

- 5 tbsp nasturtium pesto, or to taste
- 300 g fresh linguine
- ⅓ cup of pine nuts, toasted
- ⅓ cup of dried currants
- some grated parmesan/pecorino

Dry roast pine nuts until just brown and set aside. Boil large pot of salted water, cook fresh pasta until al dente. Drain and place back into warm saucepan. Add a good few tbsp of pesto to the pasta. Stir through currants, pine nuts, sprinkle with cheese and serve.

### ***Garlic Buttermilk Salad Dressing***

*'I love this dressing with a simple lettuce and cucumber salad. It works with lightly fried fish and oven roasted chips perfectly.'* TH

#### **Ingredients:**

- 1 garlic clove crushed
- 1 teaspoon hot English mustard
- 2 teaspoons Dijon seed mustard
- 20 ml olive oil (3-4 teaspoons)
- 40 ml buttermilk

Place all ingredients in a small glass jar with screw top lid. Shake until combined.

*Note: Please don't forget to email your favourite summer recipes for our January Newsletter to Angela (angelaberry11@gmail.com)*

## **Summer activities**

The CG3231 teams are hard at work making the garden the magic place it is.

The BME team has been busy - the pergola is completed with shade cloth and support for the grapevine. A new white / pin board is up and a brochure holder. The pizza oven has a new flue and watch for a worm farm, seed propagation bench, plot numbers and lots of other improvements.

## **Watering duty ...** BOM tells us we're in for another scorcher of a summer!

Thanks to all who have volunteered to water during the summer months. If you've forgotten when your duty is, check the roster on the window of the shed. Swap with someone if you find you have other commitments and update the list, please.

### **Remember ...**

- you only need to water the community beds, fruit trees and vines and the beds along the fence lines – there are a few more this year, sorry (but pick a strawberry or two while on your beat, as a reward!)
- newly planted seeds and seedling need frequent watering, but well-established plants not as much.
- check the soil with the monitor (or your finger).
- look for special instructions on the white board. In heatwaves you may need to water delicate plants twice a day. The fruit trees and raspberries need a good water about once a week – less if it has rained.

## **Sheep poo \$6**

Many thanks to Keith Bremner, who collected 120 bags of sheep poo and who was helped by others to stack them in the shed.

## **More summer plantings**

Already planted for summer are pumpkins (along the fence on Fraser Drive), tomatoes (tank bed close to the Fraser Drive gate and another close to the lower tap), okra in a tank bed, beetroot and eggplant, not to mention the hot greens tank bed near the herbs. Barbara has donated several tomatillo plants, which are between the strawberries. She says they make the best tomato salsa (we'll need that recipe too please, Barbara!)

More summer vegies will be planted at the next Working Bee on Sat 6 Dec, including Lebanese cucumbers, lettuce, basil, spring onions, chillis, rocket. We will try to stagger the plantings of each so that not all of one vegetable is ripe at the same time.

On one of the January or February working bees (to be decided) Kim will demonstrate seed sowing of root vegetables for a winter larder. **WATCH THE NOTICEBOARD FOR A DATE!**

And ... if you have anything on your wishlist for Autumn or Winter planting, please let someone on the Gardening Team know.