



Community Garden 3231 Newsletter February 2014

2014 Activities

What do you want to do this year?

2014 Working Bees

**Every second Sunday
From 9:30am
February 16
March 2, 16, 30**

The Future of Community Garden 3231

As you know the Shire is considering the future of the land our garden is on. To strengthen our case to remain where we are we are seeking input from members.

Come on, put pen to paper (or finger to keyboard). What do you think? Is the garden worth saving? Is the town of Aireys Inlet and surrounds in need of a Community Garden? If so, why? Here are some answers to two other questions. Do you agree? What do you think? Email your response and ideas to Terrence thof4@bigpond.com so YOUR thoughts can be included in the submission to the Surf Coast Shire.

What does the community garden mean to you?

"Fresh, delicious vegetables close to home."

"Tomatoes with flavour!"

"Meeting people with different backgrounds but a common interest."

"Learning how to grow vegies".

"Getting valuable exercise in a highly productive way."

What does the garden mean to the community?

"A community group making the most of local resources."

"Real engagement with the community."

"Transformation of a bare block of land to a vibrant, beautiful garden."

"Sharing information about organic gardening."

Ready to eat!
Don't forget to pick your fantastic produce.



Coriander (quickly before it all bolts), cucumbers hiding in the bushes, red mustard, parsley and hopefully tomatoes soon



Zucchini – black jack and a round one. Watch the fence for the new plants: New Guinea bean which is a bean flavoured gourd and Suyu Long Cucumbers.



Radishes



Spicy salad greens including mizuna, mustard, cress and rocket.

And check out the Basils: Thai, Greek, Sweet and supposedly perennial basil which is really a mint!

There are lots of other herbs too.



From Terrence

While taking a turn on the watering roster, I noticed that community plots were being watered several times each day after I had done them earlier in the morning. It appears that well meaning gardeners pick up the hose and start watering without physically checking the state of the soil. Simply looking is not enough. The surface can look dry after the sun has shone on it, but check below the surface. I found the three way meter that is used to measure whether water is needed in the soil and put it beside the sign in book on the desk in the shed. Please give it a try if you have not done so. It may prevent further occurrences of over-watering with the excess running out of our drainage pipes and into the gutter in Fraser Drive.

Graham Raby has commenced work reviewing the safety procedures in the garden. With a background in OH&S Graham has offered to sit on the Management Committee as an OH&S advisor. His first contribution is to establish several Safety Coaches to advise garden members at working bees to act safely in order to avoid injury. Nobody wants to intentionally get injured, but it sometimes takes a reminder to avoid dangers. Until the coaches are appointed and trained, do think about safety when gardening and read the booklet 'Keeping Our Garden Safe' which was sent too all members when they joined. A copy is attached with this newsletter and you can always look at it in the shed.

From the editor

Summer has made me very lazy and it's taken me a while to get around to the first 2014 newsletter. It's been a frustrating summer – I am still waiting for my black Russian tomatoes! The working bees have been very successful – the garden is looking wonderful. But there are lots of beds waiting for planting – what do you want to grow?

Don't forget to send me articles, photos, recipes or anything else you want to share in the newsletter. Gretel.lamont@gmail.com

Another Christmas Party Salad

Yotam Ottolenghi's Camargue red rice and quinoa with orange and pistachios (Contributed by Angela Berry)

Serves 4

60 g shelled pistachio nuts
200 g quinoa (I used tri-coloured)
200 g Camargue red rice (or other red rice)
1 med onion, sliced
150 ml olive oil (I usually use less)
grated zest and juice of 1 orange
2 tsp lemon juice
1 garlic clove, rushed
4 spring onions, thinly sliced
100 g dried apricots, roughly chopped
40 g rocket

salt and black pepper

- 1 Preheat the oven to 170° C/Gas Mark 3. Spread the pistachios out on a baking tray and toast for 8 minutes, until lightly coloured. Remove from the oven, allow to cool slightly and then chop roughly. Set aside.
- 2 Fill 2 saucepans with salted water and bring to the boil. Simmer the quinoa in one for 12-14 minutes and the rice in the other for 20 minutes. Both should be tender but still have a bite. Drain in

- a sieve and spread out the 2 grains separately on flat trays to hasten the cooling down.
- 3 While the grains are cooking, sauté the white onion in 4 tablespoons of the olive oil for 10-12 minutes, stirring occasionally, until golden brown. Leave to cool completely.
 - 4 In a large mixing bowl combine the rice, quinoa, cooked onion and the remaining oil. Add all the rest of the ingredients, then taste and adjust the seasoning. Serve at room temperature.

Newsflash from the Surf Coast Shire

Sustainable Housing, Farm and Food Forums feature at the Geelong Sustainable Living Festival 2014

SUSTAINABLE HOUSING, HEALTHY LIVING FORUMS Thursday 13th February
FARM & FOOD ENTREPRENEUR FORUMS Friday 14th February
Both at The Lounge, Geelong Performing Arts Centre

The majority of these events are free and in particular the Farm and Food entrepreneur forums support regional agriculture, farmers and food supply initiatives. The issues around food production, distribution and secondary food industry in the region is particularly topical and a number of issues can be highlighted from the collection of forums available.

For more information go to www.InnateEcology.com

Upcoming Events

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| February 16 | Working Bee: from 9:30. Bring garden tools and either a plate to share or gold coin |
| March 2, 16, 30 | Working Bee: from 9:30. Bring garden tools and either a plate to share or gold coin |