



**Community Garden 3231
Newsletter
End of 2013**

2014 Activities

**Pizza on Fridays
Weather permitting
and not on total fire ban days
Possible star gazing
(Details below)**

2014 Working Bees

**Every second Sunday
From 9:30am
Sunday January 5, 19
February 2, 16**

Last 2013 Working Bee



Spring onions by the handful, potatoes by the bucketful, garlic by the bundle and sweet peas by the bunch! It was great harvesting our produce.



Tania deserved a bunch of sweet peas after cleaning out the shed. Please keep it clean and tidy!



The Working Bee was particularly successful as we combined harvesting, composting, weeding and planting.

We plan to keep of list of things that need doing on a notice board so you can contribute to maintenance of the garden, even if you can't make it to the working bees.

Look out for information about what to put in the compost bins!



Since the 'bee' a basil bed has been planted with sweet basil, Thai basil, Greek basil and a perennial basil – they all taste quite different.

Community Garden 3231 Xmas Party

The weather wasn't that good, but it didn't stop everyone from having a great time. The salads were amazing with lots of produce from the garden incorporated. There were fabulous cakes and of course the essential ingredients of a BBQ – chops, sausages and satays. Add wine and good company and a reverse raffle with an odd mixture of prizes and an excellent time was had by all. One salad and a cake recipe are below – I'm looking forward to publishing more. Kim wants the recipe for the salad with grains, nuts and citrus!

Thankyou Brenda for organising the very successful evening.





And Jane definitely wins the prize for the best dressed!

The next generation of CG3231 members

Students from Aireys Inlet Primary visited the garden on December 3rd. The mixed age groups got to try some of our produce as well as have a good look around. Thanks all who gave their time to share their passion for the garden with the students.



CG3121 Webpage!

Liz Wood has created a web page for CG3231. Have a look at it and let us know what you think. <http://aireyscommunitygarden.weebly.com> This is just a start - there are plans to put photos of the garden over time and other things of interest. Instead of cluttering your email inbox with this newsletter, it could be posted on the web page. Do you think that is a good or bad idea?

More CG3121 News

Metal cupboards have been purchased for storing 'clean' items in the shed – hopefully they will be rodent proof!

Communication in the garden will be improved with more labels on plants and information about what needs to be done. If you are on watering roster, look out for more details on what needs watering most. The roster will be in the window.

We also need to more systematic with the composting – volunteers will be sought to regularly process the compost.

Colin Barton has donated a stove to the garden in memory of his mother, Edith Barton. She died late 2012 and was well known in the community. Colin overheard the committee discussing our need for a safer way to heat water and thought Edith would have loved to be involved with the garden if she were alive and able.

Read more about Edith and her husband, (also called Colin), who died in the Ash Wednesday fires. <http://www.plumbingtools.com.au/plumbing-tools-articles/1993/2/7/fire-the-day-aireys-inlet-burned-10-years-on/>

January vegetable planting guide

Seeds to sow - Leeks, broccoli, cabbage, cauliflower, celery, kale. These can be sown into punnets or boxes ready for planting out in late January or early February. You will need to protect the brassicas from cabbage moth.

Other vegetables include: bush beans, climbing beans, beetroot, capsicum, carrots, chilli peppers, cucumber, eggplant (seedlings are best because of the long growing period required), lettuce, mustard greens, pumpkin, silverbeet, spring onions, turnip, radish, zucchini,

Herbs to plant: basil, chives, French tarragon, oregano, parsley, sage.

Catherine's Sichuan Eggplant Salad

Acknowledgements to Charmaine Solomon

Ingredients:

2 medium eggplants
2-3 red capsicum
2-3 green capsicum

Dressing:

2/3 cup dark soy sauce
1 cup dry or medium sherry
2 teaspoons minced ginger
2 cloves chopped garlic
2 tablespoons sweet chilli sauce
1 teaspoon sesame oil

1 tablespoon brown sugar

1. Mix together dressing ingredients and set aside.
2. Cube eggplants and stir fry in very hot oil. Cook well and set aside.
3. Pour off most of the oil leaving approx 1 tablespoon of oil in frying pan.
4. Cut up capsicums into large diamond shapes.

5. Stir fry in the hot oil for a few minutes (do not overcook).
6. Add sauce and cook until sauce slightly reduces.

7. Add cooked eggplant, and then turn down the heat. Stir together briefly.
8. Place all ingredients in salad bowl.
9. Sprinkle with chopped spring onions and serve warm or cold.

Jo's Rich Chocolate Cake

150g good quality dark chocolate, chopped coarsely
 2 Tbsp Grand Marnier or Cointreau
 100g unsalted butter
 4 free-range eggs, separated
 ½ cup caster sugar
 100g ground almonds
 ½ tsp cinnamon
 pinch salt

Icing:
 150ml cream
 200g dark chocolate, chopped coarsely
 icing sugar for dusting

Preheat oven to 160°. Grease a 20cm round cake tin and line the base with baking paper. Place the chocolate, liqueur and butter in a

heatproof bowl over a saucepan of gently simmering water. Allow it to melt and stir until combined and glossy. Remove from heat. Whisk the egg yolks with the sugar and add to the chocolate mixture. Add the ground almonds, cinnamon and salt and mix well. Beat the egg whites until firm and fold them into the mixture a spoonful at a time until combined. Pour into the tin. Bake for 40 minutes or until the cake forms a light crust but is still moist in the centre. Cool in the tin.

To make the icing: Bring the cream to the boil. Place the chocolate in a medium bowl, pour over the hot cream and whisk together until smooth. Spread over the top and sides of the cake. Dust with icing sugar.

Upcoming Events

- January 3 Pizza Friday from 6:30pm: Gold coin donation for dough. BYO everything else. Gretel and Rod will fire up the oven and make dough. Volunteers needed for next Friday.
- January 5 Working Bee: 9:30. Bring garden tools and either a plate to share or gold coin
- January 10 Pizza Friday from 6:30pm: Gold coin donation for dough. BYO everything else.
- January 17 Pizza Friday from 6:30pm: Gold coin donation for dough. BYO everything else
- January 19 Working Bee: 9:30. Bring garden tools and either a plate to share or gold coin
- January 24 Pizza Friday from 6:30pm: Gold coin donation for dough. BYO everything else
- January 31 Pizza Friday from 6:30pm: Gold coin donation for dough. BYO everything else
- February 2 Working Bee: 9:30. Bring garden tools and either a plate to share or gold coin
- February 16 Working Bee: 9:30. Bring garden tools and either a plate to share or gold coin