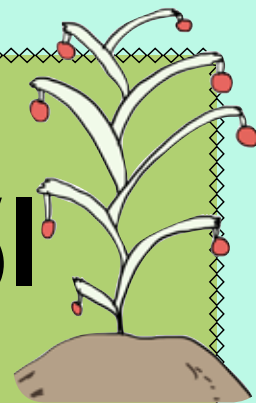


NEWSLETTER No.6 August 2010

Community Garden 3231

Aireys Inlet, Fairhaven, Moggs Creek, Eastern View



Cutting into the site

The Building Team decided that a cut-in was needed to create level ground on which to erect the shed, and also a level area for the raised garden plots and the table plot for those with difficulties walking.

On Tuesday 20 and Wednesday 21 July, Curly Fletcher brought in his equipment and prepared the site. He levelled an area, dug the foundations for a retaining wall and the shed, then created a path through the garden and finished it off by adding a pedestrian crossing to enter the lower gate. Four truck loads of soil were removed from the site.



The next working bee will be on Saturday 4th of September starting at 9.30am

We will start digging the big bed along the Fraser Street boundary and complete filling the round water tank garden beds. Please bring your gloves and gardening tools.



Pouring the foundations

On 27 July the cement arrived to pour the foundations for the shed. The Building Team added their labour and the work was quickly finished. Thanks particularly to Alastair for getting the frame for the foundation in place.





What to plant this month

Artichoke - Jerusalem and Globe
Asparagus
Broad Beans
Broccoli
Brussels Sprouts
Cabbage
Cauliflower
Celery
Chicory
Endive
Garlic
Kohlrabi
Lettuce
Onions
Parsnip
Peas
Radish
Spinach
Swedes
Turnips



Finances

The cut-in and the concrete pour exhausted most of the remaining funds held by the garden that were allocated to building works. (Some funds have been held in reserve for buying seeds and demonstration plantings as well as water usage). There will be more money coming in soon from grants that will go towards the remaining stages of the plan. However, there will also be several activities to raise funds coming up. So if you want the garden to be completed, you may be called on to help to raise the funds.

A new Finance Committee has been established to apply for grants and develop funding strategies. If you would like to join the committee, or if you would like to make a donation towards finishing some of the immediate stages of the garden, contact Terrence at thof4@bigpond.com

Keeping your plants healthy using technology

by Trudy White

The ABC TV Gardening Australia show recently ran a segment on what fertilizers to apply to which vegetables in their Tasmanian vegie patch. I found it very interesting as I don't usually think about feeding my vegie plants. Now I have discovered that they all like different foods!

For a fact sheet, look up 'The Vegie Patch' series 21 episode 25 or type in <http://www.abc.net.au/gardening/stories/s2973232.htm> into your internet search engine.

You can also watch any episodes you missed - or if you are like us and have no tv reception - (if you have a fast enough computer) on ABC's iview webpage. Just look up the episode name you'd like to see.



Working Bee 1st of August

Despite the wintry weather, some die-hard gardeners came to the working bee to ready the community plots. Dodging the puddles and watching for the approaching rainstorm, much was achieved in a busy morning. Gretel baked some cookies that disappeared rapidly. For those who themselves want to make more of these wonderful cookies, we have Gretel's recipe. The rain held off until noon, so we missed out on the BBQ. We will have another try at a BBQ next working bee on Saturday September 4th at 9.30 am with our brand new (recycled) Community Garden 3231 BBQ.



Gretel's "Healthy" Cookies

Ingredients

120 g butter
1/2 cup dark brown sugar (dark sugar best, but raw ok)
1 egg
1/2 teaspoon vanilla essence
1 cup self raising flour
1/2 teaspoon cinnamon
3/4 cup rolled oats
3/4 cup of all or any of the following: sultanas, currants, chopped nuts eg almonds, hazel nuts, pecans (almonds and sultanas on the working bee)

Method

1. Preheat oven to 180C
2. Cream the butter then add the sugar
3. Beat in egg and vanilla
4. Stir in rolled oats and nuts/fruit
5. Stir in flour
6. Put teaspoonsful of the batter on a baking tray
7. Bake approximately 10 minutes
8. Cool for a few minutes on tray before cooling on a rack.