



“Let’s get growing”

Warrnambool Community Garden Inc.

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January 2013 Newsletter

“A Gardner is someone who believes that what goes down must come up!

“Work with nature, not against it, as it results in minimum negative impact and long term sustainability” Rosemary Morrow.

Welcome to the start of 2013!

The following Events are planned for February/March, please jot down dates in your Diary and help out if you can.

Saturday 9th February Garden Day, get together and Produce Swap. This will be for members and the community who may have surplus produce to swap. It is not a market day as such. 10 to 12



Wednesday 13th February Committee meeting at the HUB 7.30.

Saturday 23rd February Sustainable Day at the Civic Green. We shall be selling produce as a fundraiser, if you could help out here it

wouldbe appreciated eg donate produce, plants, or your time. Over the next few Saturdays we will be at the HUB cooking together for this event. Interested members welcome.

Sunday 24th February Bunnings BBQ day 9 to 4. I am looking for staff to man this, roster in the HUB.

Saturday 9th March Garden day get together and Produce Swap. 10 to 12

Wednesday 13th Committee meeting at the HUB 7.30

Thursday 20th at the HUB How to repair leaky toilets.

Sunday 23rd Open Day at the Garden – time to showcase ourselves to the Community.

FORMS OF COMMUNICATION

Newsletter (monthly)

Blackboard (on site)

HUB Folders (back copies of newsletters, committee minutes, and Fire awareness notes)

Post Box (red one on site)

Word of Mouth

Photo Book (black book in the HUB of past events)

HUB Communication book

HUB Whiteboard

Email

Website (we need someone with the expertise to manage this and regularly update)

Please be familiar and use these methods when you have something to say or want to know what’s going on.

Peter, our Treasurer, is presently sending out membership renewal and plot fees for the current financial year. These are a little late due to handovers etc. but as a warning, they will be presented again in December soon after the AGM. Please attend to this ASAP or at least by the end of February. A great deal of time was taken last year, following up no responses from the renewal of membership notices.

If you are a plot holder, and will be giving up your plot please return your key to Peter (via any communication forms listed) and he will arrange a refund for your deposit. Thankyou.

WHAT'S NEWS?

- Our 'Carrots by Candlelight' event was attended by 30 odd members and friends. We shared a pizza roast, followed by plum pudding and fruit salad. After covering our expenses we were able to purchase an urn for the HUB. It was a great night topped off with Emma who challenged us with a Christmas quiz.



- Phil O'Keefe, CFA Fire Safety Officer, attended the Garden last Thursday 17th January

to ascertain the fire risk to the property and the HUB. He will send us an official report, but in the meantime Pauline has written up her notes and they, with other fire safety pamphlets are in the HUB library if you would like to read them.

- A second shed has been installed next to the original one for mowers etc. Keys to this shed only for Jenny, Phil, Barry and Geoff as they will be the only ones using these items in future. (for security and safety reasons)
- We have had some petty thieving recently and ask that you all keep an eye out for all our assets on site.
- Pearsons Nursery donated heaps of vegetable seedlings to the garden just before Christmas.



We planted what we could, gave some away, and took some home. Thanks to those members who came at such short notice to help plant out the Community patch.

- Lavender bushes have been cut back and the lavender dried. We ended up with two buckets full (that's why the HUB smells so divine) the dried lavender will be used in items for fundraising.
- The Thursday/Friday crew, with Barry, are starting on the garden beds around the HUB.

REMINDERS

- Please place your compost in the right bay, the boards are marked in texta.

- Members are reminded to attend *at least two* Garden Days each year. We are not going to hound you, but would like to meet you on a regular basis. An active member helps the whole concept of a community garden work.
- Has anyone any left over/not needed suspension files for our new filing cabinet? You could leave them in the HUB for Pauline. Thanks.

HUB NEWS

Newsletters, Committee Meeting Minutes, the Strategic Plan and list of Committee members and their roles are displayed in the HUB for your perusal.

The **library** is located near the bathroom and is available to members only. Please record your borrowing, and there is a two week borrowing period.

The **First Aid Kit** is located on the kitchen bench. Please fill in the injury register when any injury is sustained. (OH&S requirement)

WCG does not have a garbage collection service so please take all rubbish home with you.

On Saturdays from 12 onwards some members meet for social interactions and mini working bees (ie preparations for craft/produce stalls) and perhaps a little cooking. Come along for a chat and/or afternoon tea. All members welcome.

Pauline
HUB Co-ordinator
0408 167 282

ZUCCHINI HARVEST

Zucchini are ready to harvest when they are smooth, firm and well shaped. The smaller they are the sweeter they are - up to about 15cm is best. Use bigger ones for stuffing and baking. Store your zucchini in the refrigerator in a

plastic bag, removing as much air as possible. Prepare them by rinsing and trimming the ends. Zucchini are best cooked with their skin on.

Some Zucchini ideas:

- Boiled zucchini salad with chopped mint, crumbled feta, olive oil and red wine vinegar.
- A delicious layered gratin with sliced zucchini, potato, tomatoes and garlic. Drizzle with olive oil, top with breadcrumbs and grated parmesan. Bake at 180c till tender.
- Sauté sliced zucchini with lamb fillet or beef strips with vegetables and flavourings of your choice.
- Make kebabs of zucchini and lamb, beef or chicken brushed with lemon and olive oil and serve with rice.
- Marinate sliced raw zucchini in a favorite dressing and add to salads.
- Fill a shortcrust pastry case with ricotta cheese and a mixture of caramelized onion and sauted zucchini. Sprinkle with grated tasty cheese. Bake at 180c for 20-25 minutes.



Adrian and girls seen picking and tasting their beans recently on their plot. Yum.

Happy Gardening,
Felicity Jackman
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