



“Let’s get growing”

Warrnambool Community Garden Inc

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AUGUST 2012 NEWSLETTER

Member Profile

“You can find inspiration in everything, if you can’t you’re not looking.” (Paul Smith)

WHAT’S NEWS?

- Wannan Water have been delivering their food scraps (in biodegradable bags) to our compost heap. It’s going to make delicious compost for us.
- Strawberries have been relocated.
- Clare and Suzanne have been putting in applications for grants. Hard work, and time consuming, thanks girls.
- Roundup crew have started their own veggie patch, any advice gratefully received.
- Garden Day coming up – Sunday 12th August, 10am BYO food to share and produce swap
- The community garden patch is growing in size.
- Mulch has been distributed across the pathways – Frank will be looking for a new job now the weeds don’t have a chance.
- Much discussion as to where to place the hot houses.
- We have 73 members and 9 vacant plots.

HUB NEWS

- Costings have been discussed on outfitting the Hub eg fridge, oven and curtains, hence the need for fundraising.
- Roundup team have insulated under the Hub, a huge job, in freezing conditions. Again, thank you guys.

- Geoff has finished painting the undercoat inside. Well done, makes the room look bigger.
- Tiles have been laid in the main area indoor.
- Verandah completed.

SECURITY

Once again I need to remind members about locking up before leaving the gardens. Recently the shed was left open and a key was in the lock. Thank goodness a fellow member found it. Please be responsible about you keys *and* locking before you leave. If your key is on your house keys and/or your car keys this would not happen. We all need to take responsibility for security.

MEMBER PROFILES



Name: Geoff Rollinson **Plot no:** no plot

Live: Purnim **Originally:** Heywood

What got you involved in WCG? Met Dave Mitchell and Jack Howard, who shared similar ideas on sustainable living.

Do you have your own veggie patch at home? Yes

What days do you come to WCG? Random days, depending on needs and special events.

What do you like about coming? Meeting and mixing with people and volunteering.

Garden tips? Get them mostly from friends and my mother, occasionally give them.

Favourite food? Curries.

Philosophy on life? Stay involved, work hard and recognize the limitations of your natural resources.

Geoff is the Convener of the W.C.G. He has worked tirelessly since its inception. One of his many strengths, is his wide networking within the community. He is a visionary. He is able to tap into these resources for our greater benefit. Geoff has attended every working bee and has proved to be a hands-on member, always happy to pick up a shovel in the garden, hammer in the Hub, stop for a yarn and run committee meetings.



Name: Mark

Plot no: No plot

Live: Warrnambool

Originally from: Adeliade

What got you involved in WCG? I was in a flat and needed to get out into the fresh air. I just came up and

introduced myself and got involved in the community patch.

Do you have your own veggie patch at home? No, but hoping to soon.

What days do you come? Tuesdays and other odd days.

What do you like about coming? I like doing something for others and doing some physical work too. Its good to see something grow from seed, then harvest it and eat it too. I get pleasure out of doing something for others eg. Providing for the foodbank.

Garden tips? Never give up. Keep on top of the weeds, or they will come back.

Favorite food? Stir fries and pasta.

Philosophy on Life? No matter how bad things look, keep trying, something will be at the end of the rainbow. The mind is a powerful thing, it affects your outlook. Surround yourself with positive people.

If you want to brighten your day – go and have a chat with Mark. He *always* has a smile and a laugh to share. Mark is a chef and offers us knowledgeable advice from his past experiences. Mark is a self-motivated chap and is often seen working on the community patch alone, especially in summer.

LENDING LIBRARY

We are starting to put together books for our lending library. Loan arrangements will come via the newsletter. At present we are collating, covering and waiting for our shelves! If you have any books you would like to donate please let me, or Jenny know or bring along to a garden day marked 'for library'. Thanks.

FUNDRAISING UPDATE

Thank you to Jenny, Suzanne, Robyn, Kim, Evonne, and Marita, who have put their hand up to help with fundraising. I am sure there are more of you out there so please contact me if you have any ideas.(55621492) Presently we are concentrating on getting the Hub outfitted but here is a list of other suggestions, not necessarily in order.

- extra shed
- sails over sandpit

- own trailer
- chook pen
- bee hive
- difribulator

Do you have any other suggestions on *your* wish list? Let us know in writing or email.

FARMERS MARKETS

On the second Sunday of Spring, Summer and Autumn, Farmers Markets will be held progressively at Simpson, Timboon and Cobden, between 9.30 and 1pm. The first for the season is on Sunday 9th September at Simpson. If you go to any of these markets, let us know what you think, we may use it as a fundraiser.

We are also **holding a raffle** on the 9th September and 27th October. If you would like to donate any prizes we would be grateful. (Phil has already offered piano tuning) For the 9th September we are going to raffle a Bokashi bucket and Soap Nuts to go with the Sustainable theme. Tickets can be purchased on the day or contact me for a small book to sell to friends. \$2 each or \$5 for three.

COOKS TIPS

- Dried herbs have a more concentrated flavour than fresh herbs.
- When rinsing rice before cooking, save the water and use on the garden or pot plants, they love it.
- Also, make a habit of keeping the water used from steamed vegetables to use the same way, just cool it first!
- Try these foods that go well together, brussel sprouts, bacon, onion or brussel sprouts, shallots, garlic and lemon peel (oven roasted)
grated orange rind to tomato soup
beans, carrots, light soy and sesame seeds
sweet potato, butter, rosemary and miso paste

SUSTAINABLE IDEAS

Have you seen the double-sided draught stoppers for your doors, we shall be selling them on 9th September on our stall. It is said gaps around doors can be up to the size of one brick. That's a lot of cold wind coming into your home if those gaps aren't attended to.

UPCOMING EVENTS

Saturday August 25th – Trip to St Erth (Diggers Club)

Sunday September 9th – Hub opening / Plant Propagation, Fundraising activities.

Sunday 23rd September – Garden day, Produce Swap, Celebrate Spring Equinox.

Saturday 27th October – Dirty Weekend, workshops, fundraising activities.

BLACKBOARD NOTICES

All notices that go on the blackboard ie selling items or advertising events outside the gardens, need to be sent to our Secretary via email info@communityhub.net.au for approval by the committee. Please be mindful of this, and direct to the appropriate source if you are approached.

We do need some more items to complete our Community Kitchen. A list will go up soon on the blackboard of what these items will be. It seems silly to go out and buy, when you, the members, may have these at home.

“Life is not about how many breaths you take, but rather, how many times you breath is taken away”
Thanks to Robyn for that pearl of wisdom.

Happy Gardening, and keep warm,

Felicity Jackman

(felicity.jackman@gmail.com)

