



“Let’s get growing”

Warrnambool Community Garden Inc.

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October 2012 Newsletter

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

ANNUAL GENERAL MEETING

Wednesday 14th November, 7.30 at the HUB, is the Annual General Meeting for 2012. The Annual Meeting will be followed by a General Meeting. All members welcome.

ANNUAL SURVEY OF MEMBERS

We would like your feedback on the following two questions about the garden,

1. What do you think is working well?
2. Do you have any suggestions or ideas you would like to share?

Your answers could be emailed direct to Julie at julie.eagles@bigpond.com, or placed in the post box on site by the 7th November so they can be collated for the A.G.M. Thankyou.

WHAT’S NEWS?

- We have 56 plots, with 3 on the waiting list.
- The library is set up in the HUB, near the bathroom. Just sign in the black book nearby the book you have taken and return date.
- Julie has told us about the Pop up Patch at Federation Square, Melbourne. Check it out if you have time in Melbourne and let us know what you think.
- The Hot Houses are going up at present, please do not use until a policy is in place.

the Community.

- The produce box has been moved to the front so you can easily access for surplus vegies. If plot holders have a glut of one vegetable place it in the box to share. Tuesdays is the day produce goes to the Foodbank if not needed.
- Thanks to Robyn for making up soap holders for each tap.
- We have another work group helping out in the garden Thursday /Fridays. Please make them welcome. These volunteer groups are taking on work to develop the site for the benefit of everyone, we are so lucky to have them.

HUB

“The HUB (Healthy Urban Building) is a meeting place for the garden members, a centre for workshops on sustainable living, and a space made available for like-minded community groups.”

Some members are meeting for social interactions, and mini working bees (ie preparations for craft / produce stall) and weekly cleaning and perhaps a little cooking on Saturdays from 12 onwards. Next Saturday we hope to discuss Events for next year. Come along for a chat and / or afternoon tea if you are working on your plot. All members are welcome! It is very informal.

Pauline has agreed to take bookings for the HUB and presently is working on a useable format for use on the website. She is contactable on 0408 167 282.

MEMBER PROFILES



Name: Robyn **Plot:** Yes working on two, my own plot 34 and Jamo plot at present.

Lives: Warrnambool

What got you involved in the W.C.G.? Heard about the garden years ago, I have always been a grower and appreciate the beauty of plants and a healthy lifestyle.

Do you have your own veggie patch at home? Very small one, ours is mainly herbs.

What days do you come? Usually 2 to 3 times per week.

What do you like about coming? Being with like-minded people, fresh air and love of nature. I enjoy growing things and producing your own food.

Garden tips? Look after your soil, heaps of manure and heaps of pea straw before planting. If you look after the soil it will look after you.

Favorite vegetable? Whatever in season.

Philosophy on Life? Enjoy, this is not a practice run – this is it.

Robyn is a very enthusiastic gardener. She is more than happy to help and just seems to love hands on gardening. Robyn is looking towards retirement next year and hopefully more involvement. She has lots of ideas and presently is thinking about a mosaic on the pizza oven. Wow.

Robyn can organize delivery of sheep manure or pea straw to the garden. Next delivery is early November. If you are interested, catch her at the garden or put a note in the letter box with your request and phone contact. She can also be contacted via email robyn.drechsel@gmail.com It is \$10 for pea straw and \$5 for sheep manure. Cash before delivery please.



Name: Gill (not in hat, that's Marita) **Plot:**
No but works on the Community patch.

Live: Warrnambool **Originally:** England.

What got you involved in WCG? Jenny, I had finished up at work and Jenny suggested to come along. That was three and a half years ago.

Do you have a veggie patch at home? Yes, carrots onions, beetroot lettuce etc.

What days do you come? Tuesdays.

What do you like about coming? I enjoy people and having 'me' time. I enjoy developing the community patch from nothing.

Garden Tips? Be on top of the weeds.

Favorite vegetable? Love all veggies, better than meat.

Philosophy on Life? Treat everyone nicely, do unto others.....

Gill turns up regularly on Tuesdays and quietly finds a job to do. She is never idle and will create her own job if there is no one else there. Much of our success in the community patch is due to Gill, and the team that work along beside her. They are presently getting the area ready for summer planting.

COOKS CORNER

Here is a recipe from Stephanie Alexander for Spinach pie, its delicious. It's on page 683 and I have adapted it a little i.e. you don't have to use filo pastry, but the actual recipe is great as a filling with any pastry.

1 onion finely chopped
1 tablespoon olive oil
2 spring onions finely chopped
large bunch of spinach stemmed, washed, dried (I used a spinner) and finely chopped
2 tablespoons freshly chopped mint
2 tablespoons freshly chopped parsley

freshly grated nutmeg
2 eggs
125 g fetta cheese crumbled
125 g ricotta cheese
60 g freshly grated pecorino
freshly ground black pepper
(120 g unsalted butter
10 sheets filo pastry, or you could use any pastry you like)

Pre heat oven to 180°C.

Sauté onions in oil until softened.

Add spring onion, spinach, herbs and nutmeg and cook stirring until spinach is soft and there is no liquid in the pan.

Tip into a colander resting over a plate and allow to drain and cool.

Beat eggs in a large bowl, then add cheeses and cooled spinach mixture. Adjust seasoning with pepper.

Use as a filling for a pie or individual portions with filo or other savory pastry.

Bake large pie for 1 hour until golden brown and serve with salad warm or cold.

EVENTS

Saturday 27th October - Dirty Weekend

Thanks to all those members who helped before, during *and* after the event. A great team effort.

Saturday 10th November - 1.30 – 4.30 come along to the HUB and learn about the LETS program.

Wednesday 14th November - Annual General Meeting, 7.30 at the HUB followed by General Meeting and supper.

Wednesday 12th December - Committee meeting, 7.30 at the HUB.

Saturday 15th December – Carrots by Candlelight. Details to follow.

LETS

Lets stands for Local Energy Trading System. This is a non-profit community-based exchange system, where members swap goods, skills and services for points/credits instead of money – they call these credits ‘Seeds’.

One of our members is part of LETS and would be happy to talk to you about it (Pauline 0408 167 282) or come along Saturday 10th November at the HUB 1.30 – 4.30 in the afternoon.

SEED SEWING NOW

The following seeds would be suitable for sewing in the Warrnambool area now.

Artichoke, asparagus, beans, beetroot, broccolini, cabbage, capsicum, carrot, celery, corn, cucumber, eggplant, kale, leek, lettuce, parsnip, pea, potato, pumpkin, radish, rock melon, spring onion, squash, strawberry, tomato, turnip, watermelon, and zucchini.

REQUEST

1. Dulce Askew from ‘Friends of the Fletcher Jones Garden’ is asking has any member got some flower plants to share? Contact her direct on 55612602 if you can help in any way.
2. Does anyone know where the plant Horehound is growing? Please let us know via the letter box or my email at the end of this newsletter.
3. I have one irate member who really likes to see the hoses looped around the holder without tangles. I have to confess I am guilty of this when I am in a hurry, but not on all four taps, so could we all try again to leave the hoses wound without kinks. I want to keep this valuable member happy. We might have to have a workshop on this!

GARDEN ADVICE

I picked up an old garden magazine (‘93!) recently, which had some readers advice about how to manage snails. So here are some tips....

- place cans with tops and bases removed around seedlings
- place flywire into the base of pots to keep the soil from washing out and to keep slugs, slaters and other nasties from getting in.
- use an old window frame, (could be a door or table) and cover with chicken wire, attach four legs about 25cm high. Stand the legs in plastic trays containing salt. Use the tray for seedlings/cuttings.
- cut a gap into the side of an ice cream container and place it upside down in the garden, put a rock on top to stop it blowing away. They can’t resist the moist surface. Collected snails can be fed to the chooks, pour boiling water over them or sprinkle with salt.
- place a little water into an unwashed ice cream container in the area frequented by snails, they will gravitate to it.
- another lady puts bran and water in containers around her tomatoes and has found this to be successful.
- cut the top off a plastic soft drink bottle place snail bait inside (organic) and lay the bottle on its side under a bush, peg it down with wire.
- crush the bait pellets into a powder, dampen the plants and lightly dust them. This can be particularly effective with small snails.
- when all else fails have a Barbie and ask your friends to toss some used beer cans into the garden! It works apparently.

Happy Gardening,

Felicity Jackman
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