



# “Let’s get growing”

Warrnambool Community Garden Inc.

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## March 2013 Newsletter

Greetings Gardeners,

Fabulous weather, fabulous growing time and a fabulous result from our Sustainable stall and Bunnings fundraiser during this past month. Big thank you to all the helpers, especially considering the weather, it was a great team effort. We raised \$647 in all, after expenses, some of which will go towards the Community patch. We also purchased a thermometer to check the temperature in the car fridge when we are having BBQ’s (OH&S) and some garden tools.

Our big Event this month will be our Open Day on Saturday 23<sup>rd</sup> March between 10 and 2pm. We would like as many members as possible on site for the day either working on plots or helping out with activities. We need helpers for Tours, BBQ, Stall and Raffle. I will put a roster up in the HUB for two hour shifts. Please add your name if you are available to help out here. Thankyou.

Attached to the Newsletter is a flyer about the day – can you distribute it around the Community for publicity please?

### COMMUNITY PLOTS

Some members are not sure where this is and what its all about, so here is an attempt to fill you in.

The Community Plots are situated to your right as you come in the main gate. It stretches along the east boundary from the green house to the strawberry patch. The herb garden, in the centre, the rhubarb patch next to it and the strawberry plot under netting are all part of the Community Plots.

You may ask ‘why do we have them?’

Well, Community plots are there *for all of us to work in* for the common good.

Produce grown is shared between workers, used for cooking or selling vegetables and herbs as a fundraiser, (with proceeds going back into the garden), used as part of the Eat Well be Active program or given to our local Food Bank. Excess can also be shared between members.

Robyn and a band of committed workers are presently realigning the plots and looking at rotation planting and edging.

You are welcome to help here, contact Robyn via her pocket in the HUB, or on a Tuesday morning. You are also welcome anytime do some weeding/watering if you so desire.....

### WHATS NEWS ?

- Paul has kindly donated a small freezer to the HUB, thanks Paul.
- A bike rack has been donated too. Presently Jenny is looking at a good location for it.
- There is a Moon Calendar in the HUB, makes interesting reading and can be used as a planting guide.
- Membership now 54 with 35 financial plot holders. There is a waiting list of 2 for plots.

There is a **Visitors Sign in Book** in the HUB and shed. All visitors need to sign in (OH&S) when visiting the site. Financial members and Work for the Dole Crews do not need to sign in.



We need all your spare glass jars with lids for our preserves and jam making. Drop them off at the HUB. It’s a great fundraiser.

## UPCOMING EVENTS

**Wednesday 20<sup>th</sup> March** – Smart Living Workshop @ the HUB 7.30, need to book through Warrnambool City Council.

**Saturday 23<sup>rd</sup> March** – **Open Day** @ the garden, 10am till 2pm. Please keep this date free as we need as many members as possible on site.

**Wednesday 3<sup>rd</sup> April** – visit to the garden by members of Friends of the Botanical Gardens at 10.30 for morning tea and a tour.

**Sunday 7<sup>th</sup> April** – Cleaning workshop 2-4 @the HUB

**Wednesday 10<sup>th</sup> April** – Committee meeting @ the HUB 7.30

**Saturday 13<sup>th</sup> April** – Working Bee, get together. Produce Swap 10 to 12 followed by a **General Meeting of Members**. BYO lunch to share, 12 onwards in the HUB. This is your chance to have some input or just listen to what is going on. This will also be a compulsory meeting for members as we will be presenting the Rules and Guidelines, and having a Re Induction and Orientation for all members too.

**Sunday 21<sup>st</sup> April** – Permaculture workshop 10-4

**REGISTRATION FOR THE WORKSHOPS WILL COME UNDER A SEPARATE REGISTRATION SHEET. NUMBERS WILL BE LIMITED.**

## **SUSTAINABILITY IDEAS**

Part of our Philosophy is to reduce, reuse, recycle and replenish. I challenge you, dear reader, to share with fellow members how you incorporate this into your daily life. Share your ideas with us for future issues.

- One example would be using Soap Nuts, taken from a tree, used to wash clothes – no added chemicals – then returned back into the earth via our compost bin.
- Think about food miles when purchasing food items
- Are you interested in *free* initial supply and installation of new energy efficient light globes, shower heads and standby power boards? Call Darren O'Brien on 5561 3358 or 0427 414 525 to arrange a time to call. We did and it's great. (Govt. initiative)

## **GARDEN TIPS**

- Use your old corn stalks to grow peas/beans up.
- Cut strips from ice cream containers to name seedlings.
- Bring your soil to life: half of every plant lies beneath the soil, feeding and supporting the growth above. To cater for your whole plant, it's important to understand soil, compost, mulching, fertilizing and the organisms that make it all happen. Take time to carry out a soil pH test so you can create the best possible growing conditions. Anyone got one to donate?



*Above, Geoff stirring the pot.....*

There has been a bit of cooking up of produce from the garden lately both in the HUB and in the home..... here is a recipe from Paul for,

### **PICKLED VEGETABLES**

Cut a variety of vegetables (carrots, cucumber, zucchini, beans, celery, cabbage, baby corn etc.) into thin strips.

Place into a large saucepan of boiling water – then remove from heat immediately.

Leave in water for two minutes. Drain and leave to dry.

Pack into sterilized jars and fill with pickling liquid.

Keep at least one week before opening.

#### Pickling Liquid

2 ¼ cups sugar

2 ¼ vinegar

1 teaspoon salt

1 ¼ cups water

Bring all of the above to the boil and cool before pouring into jars.

## MEMBER PROFILE



**Name:** Tina **Plot No:** 19

**Lives:** Warrnambool **From:** Ocean Grove

**What got you involved in WCG?** I moved to Warrnambool about three years ago. I was riding my bike around and passed the site. It looked like a paddock then.

**Do you have your own veggie patch at home?** Yes I am just starting.

**What days do you come to the WCG?** When I can, usually after work.

**What do you like about coming?** Friendly chats with gardeners who are better at it than me.

**Garden Tips?** Enjoy it, and get your hands dirty.

**Favourite food/vegetable?** Fresh beans.

**Philosophy on life?** Laugh a lot and remember everyone has something to offer.

Tina has been seen around the garden tending her plot, she often leaves notes on the blackboard asking us to water her plants and pick from her plot when she is away. Tina is helping format the newsletter and with Evonne, putting the membership database in a 'cloud', quite a time consuming task. Thanks Tina.

Happy Gardening,  
Felicity Jackman  
[felicity.jackman@gmail.com](mailto:felicity.jackman@gmail.com)

### **Attachments to this newsletter:**

- Produce swap dates
- Open day flyer Saturday 23<sup>rd</sup> March

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Don't forget there will be a **General Meeting** for members after the Working Bee on Saturday **13 April** in the HUB. This will be your chance to have a say in our current developments.

If anyone has a pH soil tester they don't need we would love it for the garden.

This is your newsletter, if you have any suggestions or contributions you would like included, please leave in my pocket in the HUB.



Can we all try and keep the shed in order.....daily tools to the left and 'sometimes' tools and stakes in the green bin the top right hand corner. Thanks.

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