



Lets get growing!

NEWSLETTER

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Spring Edition 2017

WELCOME TO THE SPRING 2017 EDITION OF THE WCG NEWSLETTER!

Traditionally winter is a quiet time in the garden, but at the WCG there has been lots of activities, excursions, workshops and new areas created. Here is a sneak peek of what's in this newsletter

Inside:

- Open Day – 12th November
- Herb Garden Update
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- Peppermint Ridge Visit WCG

**Warrnambool Community Garden
have implemented new
Association Rules (Constitution),
A copy can be viewed on our
website.**

UPCOMING WORKSHOPS AND EVENTS!!!!

November:

Sunday, 12th – Open Day

Sunday, 12th – Moon Planting with Marie Economedes 2 to 4 pm.

December:

Saturday, 2nd Working Bee 10 am to 12 noon. BBQ lunch

Friday, 8th No Dig Garden – 5.30 to 7 pm.

Notice of Annual General Meeting

Wednesday, 8th November, 2017
7.00 pm at the HUB

The following positions are up for nomination:

Convenor
Deputy Convenor
Treasurer
Secretary
5 Ordinary Committee Members

Completed nomination Forms must be received by the Secretary at least 1 day prior to the AGM.

WCG acknowledges and respects the original custodians of this rich and fertile land the Gunditjmarra people and the traditions and knowledge of their elders both past and present



OPEN DAY

Cnr. Grieve Street and Grafton Road

Sunday November 12, 2017

11am-4pm (gates open 10.30am)

Entry \$5.00 adult, Children Free

Biochar demonstration throughout the day

Chook Workshop 1 pm

Garden Tours – 11 am and 2.00 pm

(Herb Garden, Worms, Composting toilet,
Wicking Beds, Chook Hilton, Bush Food
Garden, Communal Plots etc.)

Sausage Sizzle & Baked Potatoes with Salad

Enjoy music all day (bring a picnic rug)

Face Painting

Stall – Seedlings etc.

**COFFEE VAN
ON SITE**



MOON PLANTING WORKSHOP

2pm to 4pm

Cost is \$10 and registrations
are essential prior to the day

Contact Di on 0409 194 030 or email
warrnamboolcommunity@yahoo.com.au



SCARECROWS AT THE GARDEN



*A fascinating array of scarecrows will
be on display during the Open Day.*

GREAT PRIZES TO BE WON FOR BEST SCARECROW!

For further information and to enter, register your
scarecrow with Di on 0409 194 030 or email
warrnamboolcommunity@yahoo.com.au

COMMUNAL HERB PLOT

Spring is here and progress on the Herb Garden development is keeping the volunteers busy. The areas have been defined to include a Keyhole Garden, a Sensory Garden, a Herb Spiral and a Food Forest. We plan to follow the basic principles of Permaculture in the Food Forest by creating different storeys or layers, including windbreaks, fruit trees, tall perennials and shrubs, herbs, flowers and ground covers. Planting out of a Pomegranate, Dwarf Peach and a Jostaberry have been completed with the planting of other storeys to continue as soon as the weather warms up.

Our Keyhole Garden will become a seasonal Kitchen Garden with our main focus this Spring on planting out a variety of basil varieties that will include varieties of Gnaman, Lemon, Thai, Genovese, Tai Siam Queen, Lettuce Leaf, Dark Opal Purple, Mrs. Burns Lemon and Sweet Basil. An array of Chillies will also be planted. Seed raising and propagation is keeping us busy at this time of the year and I thank all those who have contributed their time to help out.

The Herb Spiral has been planted out with a mix of Mediterranean Herbs in the top two tiers and Strawberries voted in for the bottom tier.

The Sensory Garden is steadily taking shape with a mix of perennials, herbs and flowers, all of which arouse the Senses of SIGHT, SMELL, TOUCH, TASTE AND SOUND. It is proposed to include plantings of unusual herbs like Indian Ginseng, Gotukola, Turmeric, Anise Hyssop Fenugreek, Caraway Cumin, Perilla, Shiso, Japanese Parsley, Meadowsweet, Chicory, Angelica and Summer Savoury to name just a few. All our herbs have been chosen for their use as Herbal Teas, Culinary and Medicinal use and some as Pest Repellents.

One of our volunteers Chamari is proposing to plant up an Asian section and she has been busy propagating and seed raising in readiness for October planting.

Sunflowers have been planted along the fence line on the southern boundary to add a bright and colourful element to the Natives until they grow and fill the space.

Finally, I would like to thank all who have put forward their thoughts and ideas in the early stages of planning this project and to the volunteers who have given up their time and energy to help with weeding, planting and mulching the area. It has been a real team effort and your valued contribution has been greatly appreciated.

Special thanks goes to Stocky and his work crew efforts and enthusiasm in making the 'MAGIC' happen it's going to look amazing. **Heather from the Herbies.**



PLANT PROFILE

Oregano 'Za atar' Wild Marjoram

Perennial herb, a relative of Oregano, native to the Mediterranean. The attractive greyish-green leaves have a spicy smell and flavour, a combination of sweet majoram, thyme and oregano. It can be used to flavour hummus, dips and soups. The plants have a semi upright habit to 40cm and grows well in a container. It prefers a well drained, slightly alkaline soil in a sunny position and will tolerate poor soils. This herb can be used fresh or dried and is often mixed with sesame seeds, sumac and salt to make a spice blend.



WORKSHOPS, EVENTS & COMMUNITY ENGAGEMENT PROGRAM

The Workshop program is progressing along fantastically, with lots of very interesting Workshops being held over the last couple of months. Attendances have been great.

Project Manager Hannah Chisholm has unfortunately had to step down from the role due to work and family commitments and Dianne Membery has now taken on this role for the next 6 months.. Hannah has done a wonderful job with the workshops and events over the past 6 months and has left very big shoes to fill.

Below is a summary of the workshops held over the last couple of months. All workshops are advertised on our FB site and sent out to our email list and members. If you are interested in a workshop please email Dianne on warrnamboolcommunity@yahoo.com.au or SMS mobile 0409 194030



Herbs:

Two herb workshops were facilitated at the HUB by Marie Economedes, a well known local Horticulturalist. The 1st workshop was very well attended by 22 and 10 attending the 2nd workshop.

Marie is a highly engaging presenter and the feedback was very positive. The workshop was interactive and everyone really seemed to find it informative and enjoyable. Marie brought an array of herbs for everyone to look, touch and smell. The second workshop focused on some of the rarer varieties, which was fascinating.



Backyard Chook Workshops:

Due to huge demand for the first workshop we ran a repeat workshop in September for those who missed out. This was well attended by 13 participants and 3 children. Those who attended found the workshop really informative and there was a great mix of people who already have chooks and those thinking about getting some. Again the feedback was really positive and people seemed to enjoy getting together to share information:

“Loved all of it”

‘Great to visit the chook house’

‘Kylie is awesome’

‘Great experience stories’

Kylie’s presentation was informative in all aspects of chicken care’.

‘Love her ‘Acting’.



‘No Dig’ Garden:

The ‘No Dig’ Garden workshop was facilitated by Kylie Treble from The Place of Wonder with 20 attending on the day.

Kylie is a very well respected and entertaining facilitator and everyone was very enthusiastic and enjoyed the session. A good combination of theory and hands on practice with a demonstration no dig garden made on site. The ‘No Dig’ garden plot is just in front of the chook shelter and is nearly ready for planting out. We will document its progress in future newsletters.

Participants Comments included:

“Presentation was great – no improvement necessary”

“Hands on participation was great in learning about the topic”

“Once again practical demo – great!”

“Kylie’s passion and energy are fabulous and have got me very excited”

“Kylie’s enthusiasm is incredible”



SPRING IN THE GARDEN

As you all know, Spring is one of the busiest times of the year in the garden and a great time for the planting of a whole range of vegetables and herbs that don't cope with Winter frosts: like tomatoes, capsicum and cucumber.

HERBS – Sow basil, chives, coriander, dill, mint, oregano, parsley, sage and thyme.

FRUIT & VEGETABLES - Sow beetroot, broccoli, cabbage, capsicum, carrot, cauliflower, celery, cucumber, eggplant, endive, leek, lettuce, onion, pak choi, pea, spinach, spring onion, strawberry, sweet corn, zucchini and tomato.

FLOWERS – sow alyssum, antirrhinum, aster, begonia, carnation, celosia, chrysanthemum, cineraria, cockscomb, coleus, cornflower, cosmos, dahlia, dianthus, foxglove, gazania, hollyhock, impatiens, lobelia, marigold, petunia, salvia and zinnia.

The list is extensive, so check out this website which has extensive list for you to look through: <http://www.yummygardensmelbourne.com/spring-vegetable-garden.html>

1. Pruning

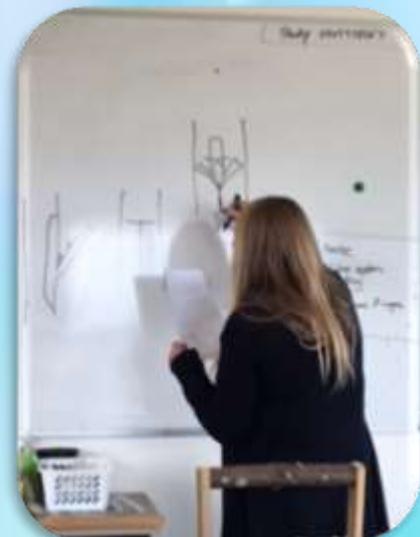
Spring is the best season to prune plants that flowered in autumn or early winter. If pruned now they'll have a much better shape and the flowers will bloom at eye-level. When pruning, make the cuts just above the bud nodes and they'll shoot out as the new growth. After this prune, the flowers will be at a nice height when they bloom in autumn.

2. Hedging

Next on the list of jobs is hedge maintenance. The Box Hedge growing alongside the driveway has become unruly and needs a haircut. A good prune once a year will help to keep the plant bushy and dense.

3. Lemon Trees

Another job on the list - the lemon tree. Spring is the time of the year when lemon trees put on a lot of leggy growth on the top of the tree. This needs to be removed to make the tree a more manageable height for harvesting fruit and also to let more air into the centre of the tree.



Chook Update

A Fetching Success

As big as the storming of the Bastille? As tricky as rescuing the cat from the neighbour's tree? You bet!

Operation FETCH (A.K.A Fertilised Egg Transfer to Chook Hilton) was a resounding success for the second time. Having learned that the activation of fertilised eggs is triggered with the application of brooding hen body heat, we were much more relaxed about the perils of enroute temperature variation.

Several were concerned about the pecking peril; broody hen Annabelle 2 had people bluffed including our fearless Stocky and it seemingly validated the inclusion of chook pecking in our OH & S procedures. Enter Operation FETCH trooper Rollinson, who with false bravado employed long-forgotten farm skills to transfer the fiery female to her new location in Chook Hilton.

Not five minutes later, Annabelle 2 had settled her ruffled feathers and was happily commencing the incubation process. Trooper Rollinson (on the earlier advice of egg supplier Kylie Treble) advised present Chook Crew members to set their egg timers for 21 days hence and expect to be thrilled with the arrival of new chicks. Julie went so far as to suggest that the planned arrival time may be more finely tuned to the hour of day rather than just the day.

With bated breath and great expectations, Chook Crew members and others will be awaiting the arrival of the next-generation Chook Hilton residents. No pressure, Annabelle 2.



PROUDLY SUPPORTING THE CHOOK HILTON



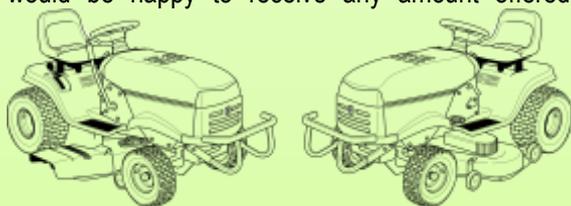
Ride on Mower Appeal

We currently have a ride-on mower appeal at the community garden. We have so far raised \$3,000 and are looking still to get quite a bit more as Stocky's choice for the job is a TORO machine that will be able to do the rough bits at the top of the site as well as in our garden area in the lower part of the site. But we are still \$3-\$6K away (depending on the size of the motor).

So far we have:

Cr Tony Herbert kicked off the campaign with \$1,500 (\$1,000 from A L Lane Foundation and \$500 from the pockets of individual councillors), Our own members have so far contributed \$650, Rotary East gave us a donation of \$800. We have now also made a grant application to WDEA Charitable Trust for funds towards the cost of the ride-on that is the preferred model and capacity.

If anyone would still like to make a donation we would be happy to receive any amount offered.



What is The Place of Wonder?

The Place of Wonder (TPOW) is owned by Kylie Treble, located in Port Campbell and is a shared permaculture-style garden and real-food focussed kitchen. It is a tangible representation of Kylie's adventure into the world of food preparation and edible gardening based upon sustainable intentions, observation, personal responsibility, environmental respect and above all diversity.

WCG Members are visiting TPOW on 29th November 2017 and are very excited to see Kylie's garden in Port Campbell. This excursion is only open to members and if you would like to join us, please email Dianne.



Compost

Paul Clancey from Wannon Water made a visit at our request along with two of his colleagues to have a look at contamination issues with the Wannon Water compost bays at the community garden in mid August. Wannon Water's lunch room waste from around 200 employees is delivered to our compost bays near the gate weekly and this is a huge saving of compostables going to landfill. This has been happening for around four years now.

The compost is a cold slow system and after around 2 years the compost is ready for use without turning. In recent times, we've noticed there has been some contamination in the bay with old shoes and water bottles and various other strange things turning up in the compost. Wannon Water have now made some changes at source including new signage to reduce the problem. We will monitor and give them feedback over the coming months. We are also looking at working with Wannon Water to tell the story better of what is happening with this relationship and the benefits of composting lunch room waste rather than it going to landfill.





Road Trip to CERES

A small contingent of community garden members enjoyed a bus trip to CERES on September 18 as part of an educational tour.

CERES (Centre for Education and Research in Environmental Strategies) is a fascinating place to visit and according to their website is “an award winning, not-for-profit, sustainability centre located on 4.5 hectares on the Merri Creek in East Brunswick, Melbourne”. CERES also happens to be the goddess of agriculture, grain crops, fertility and motherly relationships in ancient Roman mythology...very appropriate.

Incredibly 95% of their income is derived from social enterprises, mostly from school and community group tours. Their social enterprises include a market, grocery, café, community kitchen, organic online supermarket and a permaculture and bushfood nursery. They run extensive environmental education programs, urban agriculture projects and have an impressive green technology park including a bio-digester.

A common feature is that both our sites have been established on quarries. We were impressed by their many and varied enterprises and activities underpinned by a permaculture philosophy. Bruce handled the bus driving beautifully in adverse wind conditions and lunch was a treat, with wholesome food and company the order of the day. Our site tour was hosted by Shane, who has indicated he might make a trip out west to our region to check out the community garden site.

We all took away something useful from the day, with some learnings to apply to our site- particularly with social enterprises. **Geoff Rollinson**





Peppermint Ridge Farm Visit

On September 9th, Julie and Anthony Weatherhead from Peppermint Ridge Farm in Tyrnong, West Gippsland made a visit to our bushfood garden to give advice for our current and future planting. Peppermint Ridge is considered a leader in the field because of their knowledge and experience in growing and cooking with bushfood. We learnt a lot from them (including that we had a couple of plants wrongly labelled)! We bought around 20 new plants from them which have now been added to our garden.

We plan to have Julie and Anthony visit during our Autumn Harvest and Bushfood Festival weekend in March next year to run workshops including cooking with bushfoods. Julie is the author of a fabulous award winning cook book called Australian Native Harvest. (Note our March Autumn Harvest and Bushfood festival weekend will be 17th and 18th March next year, 2018).

<http://peppermintridgefarm.com.au>

