



Geelong Organic Gardeners

Address: 26 Albert Street, Geelong West 3218. Registration No; A0012071C

As memberships were due Sept 1st this is your last newsletter if 2007/08 fees not paid!

Newsletter October / November 2007
 Editor: Judy Cameron phone 5222 1073

Last chance to order a \$6 Moon Planting Calendar at

October meeting

Monday, 8th 7.30pm

Guest speaker:
 Greg Donahue from Eco Organics on the recycling system using

Bokashi

to ferment food waste inside a sealed container.

From their website: This means there's no rodents, no insects, no spoiling, and NO ODOUR. The end result is a pickled mass of food waste, which, when placed in a garden, breaks down into



Diary dates

December meeting

Monday 10th 7:30pm

Members Christmas get together & quiz night

Co-ordinators: Quill 5243 4826 & Matthew Walters 0428 628 925

rich humus within a matter of days, releasing nutrients, microbes and structure to the soil. And unlike other forms of recycling, such as composting and worm farming, there is no food waste you cannot put in - the bokashi system treats paper, citrus, onions, dairy, even meat!

Orders placed on the night for the Eco Bokashi bucket will be given a special price of \$85.00 (RRP \$99) and will include a 3 kg bokashi bag instead of the 1 kg.

Eco-organics is also a supplier of organic microbial cultures and enzymes, an organically certified technology which harnesses the power of beneficial microbes to break down and recycle organic wastes. It is also an excellent, natural method of odour control and soil improvement.

November field trip

Saturday 17th Nov 11am
 310 Patullos Rd, Lara (enter off Bacchus Marsh Rd.)

Come and visit John Purtil's marvellous garden and rose nursery.

John will provide pizzas from his wood fired oven for a delicious



lunch. Please bring \$5 each to cover cost of ingredients—plus a chair, soft drinks and a sweet/dessert to share.

RSVP to Jan Bullock
 5282 4262 by November 15 for catering purposes!

Welcome new members:



Linda Carr -East Geelong
 Cherie Mordue and Brian Vagg—Mt Moriac
 Patricia Payne—Leopold
 Gail Stocker—Queenscliff
 Monica Winston—Belmont
 Colin Kelly, Corio

Rosalie Marsh—Ocean Grove
 James Seid—Christmass — Corio
 Angelo and Rachele Zaval—Inverleigh
 Jill & Kevin Fletcher, Queenscliff

We have only 38 paid-up memberships for 2007/08

Geelong Field Naturalists

Flora Lecture: Nov 9, 7pm
 Grasslands of the Basalt Plains
 Bot. Gardens meeting rooms

Geelong Organic Gardeners Inc.

-is an informal, friendly, diverse group of people sharing the common interest of growing fruit, vegetables and ornamentals organically, working with nature, not against it.

Remaining 2007 meeting dates are Mondays Oct 8 and Dec 10 at 7:30pm in Geelong Botanic Gardens meeting rooms. (see map page 15)

Inside this issue:

Arden Anderson	2
Beyond Organix	3
News briefs	4
Daniel Bunce	7
Worms	8
Watering	9
Invasive tree roots	9
Herbs	10
Planting Guide	12
Sept field trip	13
Organifieds	14

November
 10th-11th
 11am-4pm

Waterwise Garden Expo
 Botanic Gardens
 Gold coin donation

Geelong Field Naturalists

Flora Lecture: Nov 9, 7pm
 Grasslands of the Basalt Plains
 Bot. Gardens meeting rooms

Dr Arden Anderson, agronomist and medical doctor, one of the world's top consultants on advanced soil and crop management. Books - The Anatomy of Life and Energy in Agriculture ; Science in Agriculture (Acres USA) and Real Medicine, Real Health.

By Judy Cameron

I attended a lecture by Dr Arden Anderson at the GeneEthics office on August 30. Here are my notes -

Weeds, disease, insects – everything is there for a purpose, the environment determines who lives and dies.

Weeds – environmental weeds – we have changed the environment so they survive best— a nutritional imbalance in the soil. Herbicide tolerance has developed superweeds There is not an example anywhere in the world where weeds have been eradicated with herbicide use. If we increase the carbon content in the soil we decrease broad leaf weeds. Many noxious weeds are a sign of a calcium deficiency.

Diseases – fungal, bacterial, viral. All caused by environment and nutrition. We now have resistance to anti-biotics through overuse.

Insects – nature's garbage collectors. Insects do not have the same digestive system as a human and they do not require the same food. Insects want plants containing reducing sugars, free amino acids and free nitrogen – people and animals do not tolerate these. They lead to kidney and liver failure, with too much simple sugar causing diabetes. We need complete proteins, complete complex carbohydrates – insects cannot digest these. The Frenchman Frances Chaboussan wrote Healthy Crops in 1985 with 300 citations proving that insects do not attack healthy plants.

We kill the messenger with chemical weapons, then consume the unhealthy food, then manifest the disease from that plant.

Hydroponics are grown in a closed environment because they are very vulnerable to insect attacks – and we eat this stuff!

Nutrition determines genetic expression – eg: foetal alcohol syndrome.

The nutrient value of food has decreased 58% since 1950 – with more and more technology inputs we get less & less nutritional value.

We do not need GM - we have enough genetic material. Hollywood spin teams try to convince us on GM - which is technology for technology sake. GM does not mean it will improve anything – the food supply, environment, economics, nutrition or sustainability.

Anyone who understand immunology knows that GMO's are not safe. 70 percent of our immune system is in the digestive system, the main portal of invasion – it is well established to recognise friend or foe to protect the body. The body looks at a GMO, does not know what it is, having never seen that DNA fragment and has an inflammation reaction (*Ed note: as the mice in the CSIRO testing of GM peas*). Dr Andersen comes from Indiana USA, the heart of GE seed production crops, where more and more allergies in humans are manifesting – GE pollen brings a foreign protein into our body.

As we improve soil nutrition our heritage seeds perform better and out produce the hybrids. Monsanto and Bayer have the brightest brains working for them and they understand this -

Improve soil – reduce chemical use – reduce oil consumption – reduce jobs in bio-tech industry – reduced campaign funds to politicians! You get the picture? With organic farming we would also reduce CO2 in the atmosphere and sequester more Carbon in the soil, improve human and animal health, and consequently reduce the need for the medical industry. Monsanto and Bayer have both agribusiness and pharmaceutical industries! They are fighting for their survival – while reducing ours.

Why do people buy Organics? Mostly because 'no pesticides'.

Dr Andersen believes in medicine and food production we should have outcome based standards. Food should have the optimum nutrient density for its type. This should be measured using Brix for the sugar levels, the nutrient components and Oxygen Radical Absorbance Capacity (ORAC) – the antioxidant value.

We must get the soil right, then put back what we take out.

Dr Andersen commented on the demise of bees in the USA. He says an old bee keeper reckoned mites have been around for ages but the bees are weakened and cannot groom themselves properly. This weakening is due to more heavy metals in the environment and lack of flower/pollen nutrition. Now we add GM pollen and more microwaves from mobile phone towers which confuse their ability to find their way. Research has found if Brix reading is below 7 for pollen, bees are unhealthy.

So now in the USA there is –(from the website: beyondorganix.com/)



see next column—



**BEYOND
ORGANIX**
Root To Fruit Nutrition

Flavor. Nutrient Density.

These are the quality standards that define the fruits, vegetables and other quality foods that receive the Beyond Organix (BYO)TM certification.

Beyond Organix is an association of grower-members who are committed to a food quality standard defined by high natural flavor and nutrient density. Organic certified does not address nutritional quality standards. Beyond Organix does, and does it organically certified.

We are farmer-oriented simply because the soil is the source of food crops. Even for domesticated land animals the soil is the source of nutrition. We nurture a living soil because we have experienced that a healthy, biologically active soil produces plants and crops that consistently taste good, tests high in brix and suffers less from the stresses that bring on insects and cause disease.

But establishing standards tests after the fact. After food is grown, it is too late to improve it. Nutrient density in food is produced **ONLY** from the soil and **ONLY** by the farmers.

It is vital to us that our customers understand what Beyond Organix is about so that when you eat our produce you know that the excellent flavor and nutrient density were not an accident. We wish to convey this understanding through the medium of the internet, our retail representatives and most importantly through the flavor and nutritional quality of the foods that bear the BYO logo.

The Organic Revolution

As farmers and professionals in agriculture we are excited that the awareness in how food is grown is

being led by demand from consumers and not as a result of an agri-business marketing campaign. Organic certified has become a marketing tool in identifying foods desired by consumers. Organic certified means to the consumer clean and safe food. This tells us as growers what we must produce to satisfy this demand. Organic certified means free from noxious artificial chemicals and genetically modified organisms (GMO).

Going to the Next Level

To be organic certified is not enough. Organic certified does not automatically mean grown for optimal flavor and nutrition. Much of the common perception of organic food to date is that it is cosmetically and sensually unappealing, though this perception is changing as organic farming techniques improve. Most importantly, organic certified does not mean grown for optimal nutrition and flavor. The BYO certification does. Our intent is to go beyond organic to growing for nutrient dense organic. As farmers and agriculture professionals, we know that if we set as our Quality Standard growing nutrient dense, flavorful food that other favorable quality characteristics such as cosmetic appeal and shipping quality will follow.

Next Generation Organics

The American and Global consumer and farmer owe a great debt to the pioneers of the organic movement. Organic food is more than a product, it represents an awareness of quality of life issues. Organic certified has become the product recognition symbol for this consumer interest. Most of modern society is disconnected from the land. Increased efficiency in agriculture over the years has allowed for a great expansion in the division of labour for man to

explore other avenues of intellectual and commercial contributions to our quality of life. But many people question whether or not our food production system has not lost its way in growing nutritious food capable of sustaining good health. Because so much of our food does not taste "good" without the added empty calories of "flavour" enhancing sugar, salt and fats these people also suspect that the loss of natural flavour means the loss of nutrition.

As farmers, agricultural professionals and consumers of food, we can only say from this perspective that yes, lack of natural flavor is directly related to a poor level of the soluble solids that make up the potential nutrient profile of food. From this same perspective, we can also say that the trees, vines and plants that produce weak produce come from weak soil environments and/or poor quality production systems.

Environmental issues surrounding how land is used for farming raises many pollution questions. Minerals, vitamins and other phytonutrients and health components of our food has declined, many drastically, over the past few decades. Farmers have lost a generation or more of children who do not eat fruits and vegetables because they taste "bad" or have no flavor at all. The honesty of children is revealing because we believe they are correct. Why should they eat natural fruits and vegetables if they have no flavor?

Beyond OrganixTM is a response from the farm level to this customer who wants more than just organic. A BYO customer wants to know that we grow for flavor and nutritional content. BYO works with the farmer for the customer.

In brief

Geelong Advertiser 2/8/2007

Bush foods provide cancer

benefits. CSIRO researchers say 12 native bush foods are exceptionally rich in antioxidants. These include Kakadu, Burdekin and Illawarra plums; brush cherries, Molucca raspberries, red and yellow finger limes and Tasmanian peppers.

All are a better source of antioxidants than the renowned

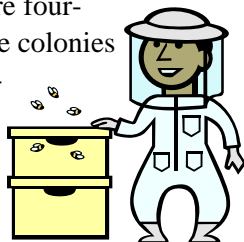


blueberry which rates on the scale at 39.45, compared to Kakadu plum 204.8 and Burdekin plum 192.0. the research is published in the journal *Innovative Food Science and Emerging Technologies*.

Geelong Advertiser 2/8/2007

Honey, it's a crisis. Local apiarist John Edmonds lost a truckload of bees in the Brisbane Ranges bushfires & said he would not see a bee site again there in his lifetime as it was burnt so badly. Also, Parks Victoria have taken away 10 of his Anglesea sites. (Ed note: this is to protect native bees and help prevent the spread of 'cinnamon fungus' through vehicle & foot traffic)

Unfortunately he cannot cash in on the sale of bees to the USA (where four-fifths of bee colonies have disappeared) as he does not live close enough to an airport with direct flights to Los Angeles.



Weekly Times 25/7/2007

Organic food growth. A University of Michigan study claims organic production could yield enough food on a global per capita basis to sustain the human population. It also said that a worldwide shift to organics could actually increase food security in developing countries. Their data suggests legumes could replace all synthetic fertilisers.

The Biological Farmers of Australia said growing food intensively might not be cheap but could have health, social and environmental costs.

But the other side fought back saying yield results could be misleading as organic systems often could not support continual cropping. An organic farmer in South Australia said "Organics has gone too far and lost sight of how soil works, sanitizing it too much."

GM crop support growing.

Biosecurity Australia claims 73 percent of consumers now accept genetic modification of crops, up from 48 percent last year. An angry Bob Phelps from GeneEthics said the survey of 1000 people manipulated participants and misrepresented the results.



Weekly Times 1/8/2007

Deal scares fruit market Australian fruit growers fear a flood of fruit into the country with a proposed free-trade agreement with Chile.

Weekly Times 8/8/2007

NZ vows action on apples New Zealand says it will take Australia to the world court if it will not import NZ apples. Our farmers fear import-

GM protest. 200 'Voluntary Reapers' ripped up a GM corn crop in France and demanded the Government impose a moratorium on all GM crops. They were led by anti-globalisation crusader Jose Bove and included members of the Farmer's Union.

Winds lift spray-drift claims. Claims for damaged crops from glyphosate spray drift are way up on other years because of wet and windy conditions.



Maybe you're not so tasty. While interviewing 157 vegetarians, the NZ Centre for Human and Animal Studies found 'vegansexuals'. These vegans not only refused to eat meat or animal products but also would not have sexual contact with meat eaters because "their bodies were made up of dead animals."

Food miles have a long way to go.

Export countries fear for their lives as the food miles concept gains ground as a worldwide consumer movement. Writer says "...it will settle down into a niche channel of the ilk of farmers' markets where consumers can choose to go out of their way to find & pay more for local produce" (Why more?)



Trees, vines face the chop. Grim dried fruit outlook.

It all depends on water availability in the irrigation areas.

Weekly Times 15/8//2007

New wine names The Federal Government gives \$500,000 to the Winemakers of Rutherglen to develop new names for sherry, port and tokay now banned under an agreement with the EU.



Coles have a a new range of organic produce to be certified by Australian Certified Organic, a subsidiary of Biological Farmers of Australia. Meanwhile the industry is still arguing over a standard for certification with the Organic Federation of Australia pushing for Standards Australia to develop a national one.

Weekly Times 29/8//2007

GM letters flood in. The DPI have received more than 1000 submissions to the review panel on the moratorium on GM canola. 700 are on form letters, of which 500 came from Japan, calling on the ban to be extended. The panel said multiple letters would not carry any more weight than a single submission. The Victorian Farmers Federation want the ban lifted and said anti-GM letters “would be seen for what they are”. (!)



Lemons. About a third of the Victorian crop has been ruined by frost— oranges have been affected too.

Weeds. Du Pont suggest Australia could use weeds as the raw material for biofuels.

Weekly Times 5/9//2007

Weeds. Trading of plant and seeds over the internet poses a new threat

to Australia’s weed problem. If a plant is not prohibited in the seller’s state they can sell with impunity. Research shows 65 percent of our major weeds are garden escapees.

The looming food crisis

<http://www.guardian.co.uk/g2/story/0,,2157823,00.html>

John Vidal, The Guardian, 29/8/07

Land that was once used to grow food is increasingly being turned over to biofuels. This may help us to fight global warming - but it is driving up food prices throughout the world and making life increasingly hard in developing countries. Add in water shortages, natural disasters and an ever-rising population, and what you have is a recipe for disaster.

Climate Change Threatens World Food Production, Says New Study

<http://www.voanews.com/english/Science/2007-09-13-voa16.cfm>

Rosanne Skirble, VoA, 13/9/07

By the end of this century, if current trends continue, world agriculture will be in serious trouble, according to economist William Cline

Eating Less Meat May Slow Climate Change

<http://ap.google.com/article/ALeqM5hx-SQa9KhHaDXNGyegOyHHbwb1iBQ>

Maria Cheng, AP, 113/9/07

In a special energy and health series of the medical journal The Lancet, experts said people should eat fewer steaks and hamburgers. Reducing global red meat consumption by 10 percent, they said, would cut the gases emitted by cows, sheep and goats that contribute to global warming.

Weekly Times 5/9//2007

Soils fail food test. Visiting the Wimmera area, US biological farming consultant Dr Arden Anderson said applying good nutritional management to soil would provide healthier food and solve issues such as weeds, diseases, insects, water holding capacity, erosion, compaction and carbon sequestration.

Weekly Times 12/09//2007.



Vegie import rise hits growers Australians eating more imported vegetables (especially frozen) while our local growers struggle to make ends meet.

Subsidies in Europe and cheaper labor in China mean products can be shipped here and sold at a prices our farmers cannot match.

Weekly Times 19/09/2007

Milk hits the tub



Aphrodite Dairy at Lakes Entrance is selling unpasteurised organic milk to bathe in—at \$6 for 2 litres. Two cups per bath is recommended for soft and silky skin.

Gas challenge Scientists concerned about the impacts of methane gas have coined the slogan ‘less meat, less heat’ in challenging the red meat industry in the climate change debate

Olive plan virgin on brilliant

With a major production boom here, the Australian olive industry will market the health and quality attributes of the local product.

The Geelong Herb Society Inc.

The Geelong Herb Society, founded in 1983, meet at the Geelong Botanic Gardens meeting room, Botanic Gardens rear entrance, Eastern Park, on the fourth (Note: not always the last!) Thursday each month except December and January.

It is a friendly social environment, to promote an interest in the cultivation, propagation and use of herbs. Many members have specialised knowledge which they are glad to share.

INFORMATION FOR NEW MEMBERS

Activities and facilities include:

- A program of speakers covering various aspects of herbs, natural medicine and other topics of interest to members.
- Periodical excursions to visit open gardens and nurseries.
- Exchange of information including advice and support with propagation and cultivation of herbs.
- Herbs propagated by members are available at meetings for a nominal cost of \$1.00 each.
- Our Magazine 'Prov Herb', published periodically, is free to all members.
- Library of books on herbs. (Books may be borrowed by members only).
- Access to the Geelong Botanic Gardens reference library (and libraries of other user groups) on meeting nights. (Not for borrowing.)

Black cohosh (*Cimicifuga racemosa*)



Black cohosh is a shrub-like plant native to the eastern deciduous forests of North America. The parts of black cohosh that are used medicinally are the rhizome and root. The key active constituents are triterpene glycosides including 27-deoxyacetin and cimicifugoside. Black cohosh is mainly used for female conditions, rheumatism and muscle pain .

Reported side effects include nausea, vomiting, rash, headache, dizziness, weight gain and impaired circulation. Also may harm the liver in some individuals.

From: www.govita.com.au/library

At each meeting- there is a door raffle (\$1.00), which helps cover hire of the meeting room, and a charge of \$1.00 for supper.



Visitors are welcome !

Cost of membership, due 1 July each year, is:

\$12.00 single	\$10.00 single concession
\$15.00 family	\$12.00 family concession

For further information

phone (03) 5250 5221 or (03) 5253 2406

Guest Speaker for the 25th October 2007 meeting is Tony Hoseman

Tony Hoseman and his wife Judy produce Goldenseal and Black cohosh herbs at their Gembrook Nursery in the Dandenong Ranges.

Tony also grows Blue cohosh, Bilberry & Bearberry as well as American Sage Brush, White Sage and Sweet Grass which are used as incense plants.

There are currently two commercial growers of Goldenseal & Black Cohosh besides Tony, one is at Trentham and the other is in New Zealand

The cost is \$3.00 for non members. **Bring a friend!**

Goldenseal (*Hydrastis canadensis*)



A native of Canada and Eastern USA, it has two primary alkaloids, berberine & hydrastine. It has anti-microbial activity and is active against many disease-causing organisms. Goldenseal prevents bacteria from attaching to cells, stimulates the immune system, lowers fevers, and has anti-cancer effects. Goldenseal is used to treat inflammatory digestive conditions such as gastritis, peptic ulcers and colitis. It can also be used to treat painful menstruation, respiratory infections, as a mouthwash and to treat skin infections.

From www.vitamin-update.com

RECYCLING: Coffee grounds

from www.starbucks.com/aboutus/compost.asp

Coffee grounds can provide a valuable source of nutrition for your garden if used properly.

Applying coffee grounds directly in the garden:

Coffee grounds can be applied along with other materials as a side dressing for vegetables, roses, and other plants. Coffee grounds are high in nitrogen, but are also acidic. Adding brown material such

as leaves and dried grass to the mulch will help keep a balanced soil pH.

Coffee grounds in Compost:

Coffee grounds act as a green material with a carbon-nitrogen (C-N) ratio of 20-1. They make an excellent addition to your compost. Combined with browns such as leaves and straw, coffee grounds generate heat and will speed up the composting process.

10-year-old Mikreu proudly shows off a basket of Fair Trade Yirgacheffe coffee beans. (photo from World Vision)



Coffee grounds in a worm bin: Worms fed with coffee grounds combined with other materials will flourish.

Composting demonstrations by GOG - Liz Raimondo

Living Green Festival: Sun Sept 9th

Great weather day, although we were chasing the shade a bit. I got there at 9am and left at about 5 pm. Unfortunately no one was there to assist setting up and that would have been good. Also Trish, Steve, and I were the only ones there to pack up - its a bit of a job!

Steve Findlay and I presented twice - 11am and 2pm. We had people who were genuinely interested in wanting to know more about composting and other general questions as well. Quill Walker, Alan Scott, Jennifer Hornsey, Ingrid Hindell and Trish Jardine also turned up during the day to assist - thank you!

Special highlight - an award needs to be given to Steve for his energy and enthusiasm and particularly how he handled our crowd heckler - Mad Max! I thought we may have

hit a bit of strife but Steve handled it like a champion and then Alan

Scott headed him off at the pass and took him aside to ask him some quiet questions, and showed interest in the information he had - Well done guys!

All in all the day was a great success and I want to thank Steve for all his efforts as he gave up going to the footy!!



Barwon Water Wise Expo: 10—11 November - 10am to 4pm

We have been asked by Barwon Water to demonstrate composting.

If we have enough volunteers I suggest we could offer to present a session on both days.

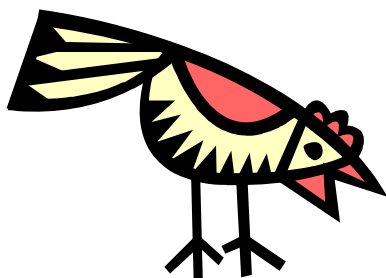
Most importantly we need volunteers to set up, hold the fort at the site in between answering questions, and pack up.

I am happy to help some one co-ordinate this one as I did it last year and it would be good to work together to ensure that another person knows what to do. Of course it would also mean they could add their own ideas and make it even better!!

*If you can help, please contact
Liz Raimondo 5243 3206.*

Small birds in the garden

Small birds are essential to keep biodiversity (the full circle of nature) in our environment. Many small birds are insect eaters and will assist with pest control in the organic garden. Unfortunately, small birds are becoming scarce in urban areas due to open landscaping with a concentration on



renowned predators of small birds. To attract small birds and

lawns and a few specimen trees. Birds that prefer trees and open spaces are currawongs, crows, kookaburras, magpies and butcher-birds, which are

keep them safe, a lot of understorey is required. This includes tall grasses, shrubby, medium and low growing bushes, tangles of vines and thick prickly shrubs. Large birds do not inhabit anything thick and prickly and other enemies such as the domestic cat are also kept at bay.

from the August newsletter:
www.warmearth.com.au

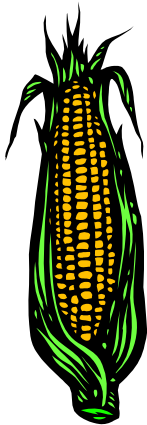
Fruit water needed The season for apples and pears has arrived early and growers have to plan in the face of continued warm dry weather and water shortages. Some will decide just to keep their trees alive, by savage pruning, thinning or removing all blossoms to reduce the need for water.

The Age 20/9/07

Agriculture to be hit hard by climate change Climate change, if left unchecked, stands to reduce Australia's agricultural productivity by up to 27 per cent over the next 75 years, and devastate agricultural output in some of the poorest regions of the world, a study by US economist William Cline, Peterson Institute of Institutional Economics in Washington estimates.

The Times 22/9/07

Rapeseed and maize biofuel 'produces more greenhouse gas than oil or petrol' They were calculated to produce up to 70 per cent and 50 per cent more greenhouse gases respectively than fossil fuels. The concerns were raised over the levels of emissions of nitrous oxide, which is 296 times more powerful as a greenhouse gas than carbon dioxide. "One wants rational decisions rather than simply jumping on the bandwagon because superficially something appears to reduce emissions," said Professor Keith Smith, University of Edinburgh, one of the researchers.



Maize for ethanol is the prime crop for biofuel in the US where production for the industry has recently overtaken the use of the plant as a food. In Europe the main crop is rapeseed, which accounts for 80 per cent of biofuel production.

Beating cancer, in 1,000 words

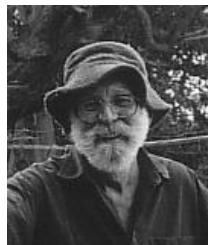
In 1971 the US President Richard Nixon declared war on cancer, allocating a mountain of money in pursuit of its defeat. Thirty-six years later the war is not won.

Radical new ideas for beating the disease don't come along very often and, when they do, they are hard to fund. If one is seeking a patent, there must be a measure of concealment.

Now, financiers hope to rev up the pace by offering an annual \$1 million prize for the best idea for tackling cancer. The Gotham Prize for Cancer Research is modelled on a club set up in New York to encourage idea-sharing in the similarly secretive world of hedge funds.

Entrants don't need to be cancer specialists, or even scientists. They don't need any evidence that their idea works. They just need to post a 1,000-word proposal to www.gothamprize.org. The concept has to pass muster with scientists including staff of Harvard Medical School.

Now I believe our 'elder statesman', member Bill Nicholson, should enter this. Here are his opening lines in "Organic Vegetable Gardening" which we serialised last year in this newsletter.



"As you are aware, I am revolted by the money-making powers who influence governments and other decision makers to the detriment of the environment, food quality and health.

For instance, all the money and time spent on curing cancer is such a waste, even stupid, when it would be far easier and better for everyone if carcinogens were not added to our food, drinks, air and water."



www.asap.unimelb.edu.au/bsparcs/biogs/P000276b.htm

Career Highlights: Born Hertfordshire, England, 1813. Died Geelong, 1872. Trained as a gardener and botanist; emigrated to Hobart Town 1835; opened Denmark Hill nursery, Launceston 1835-39; went to Port Phillip 1839; joined a party of Aborigines on a journey to Western Port and made an intensive study of their spoken language; established a nursery at St Kilda; joined Leichhardt on his second attempt to cross Australia from east to west 1846; manager of a Bendigo mining company ca 1849-58; wrote on the flora of Bendigo for the Melbourne "Argus"; published "Language of the Aborigines" 1851; director, Geelong Botanical Gardens 1858-72. Wrote a number of books and articles on botany, gardening and travel.

www.adb.online.anu.edu.au/biogs/A010161b.htm

In 1858 he became director of the Geelong Botanical Gardens, which he designed and planted with a large variety of species. While at Geelong Bunce suffered a very severe bereavement, when four of his young children died within three days in a diphtheria epidemic. Thrice married, he died in 1872, and was buried in the Roman Catholic portion of the Geelong cemetery with his second wife, Pelonamena, daughter of John Batman. He was survived by one of his five children.

Thanks to *The Weekly Times* for permission to reproduce this article from their September 19th edition—and thanks to local journalist/chef Gail Thomas for the unedited version.

Exploring Bunce's Bounty..... by Gail Thomas

Salsify, scorzonera, borecole, cardoons, red stalked celery, sea kale, arrowroot, beans of all kinds, Welch onions, six kinds of cucumbers, buckwheat and a wide assortment of berries, fruit and nut trees – sounds like a range of innovative ingredients set for a trendy new restaurant menu or comprehensive listings from the latest seed catalogue.

No it's just a handful of the edibles mentioned in Daniel Bunce's 1838 book 'The Manual of Practical Gardening' adapted to the climate of Van Diemen's Land. A periodical in twelve monthly parts commencing July 1837, it contains 'plain and familiar directions for the management of the kitchen, fruit and flower garden, nursery, greenhouse and forcing department for every month of the year.'

Thanks to Daniel Bunce who was Victoria's first botanist we're rediscovering 'everything old is new again' with these unusual offerings for the table!

Bunce was a Kew-trained gardener and botanist who migrated to Australia from Hertfordshire England in 1833 and operated a fruit and plant nursery in Hobart. In 1839 he moved to Melbourne and established a nursery in St Kilda and in February 1841 proposed the formation of a botanical garden in Melbourne under his supervision, but this was not accepted by authorities.

In 1846/47 he participated as a naturalist in two expeditions into the interior with Dr Ludwig Leichhardt and was a prolific writer with his papers and books being extensively published including 'Travels with Dr Leichhardt in Australia' (1859), and 'Language of the Aborigines in the Colony of Victoria' (Melbourne 1851). He married three times - his second wife Pelanomena was the daughter of John Batman.

In 1857 Bunce became the first Curator of the Geelong Botanic Gardens and today many of the Gardens' National Trust registered trees including the Chilean wine palm and majestic bunyas reflect the legacy of his work.

Bunce's current day counterpart Annette Zealley who took over as Director of the Geelong Botanic Gardens in 2007 a hundred and fifty years after her predecessor is also an avid vegetable lover. Leafing through Bunce's manual under the canopy of the historic Ginkgo biloba he planted from seed in 1859 Annette commented, "When you look at the fruits and vegetables Bunce writes about in this fascinating manual it is interesting to see how today we are rediscovering many of those varieties which were popular and probably everyday offerings on the menu in the 1800's"

Bunce's horticultural notes for spring plantings are still

applicable today – 'Jerusalem artichokes may now be planted where required. They will grow in almost any soil and multiply so exceedingly that it is difficult to clear the ground of them after they are once planted as the least piece will grow. They are propagated and increased in the same way as potato as sets. They should be planted in rows a yard asunder four or five inches deep and sixteen inches apart.'

The manual contains information on pruning and espaliering apple, pear and plums, pruning 'vines against walls and in vineyards'.

A Tasmanian acquaintance of Bunce was John Espie a fellow horticulturalist especially noted for growing 'parsnips to an enormous size and with the greatest success making a delicious wine with the excess'. He established an orchard in the 1820s and is credited with probably starting Tasmania's apple export industry when he sent nineteen cases of apples to Sydney market in 1833.

In the manual Bunce gives Espie's recipe for Parsnip wine – 'The following and very simple and easy receipt for making this delicious and wholesome beverage and for which I am indebted to Mr John Espie of Bagdad will be found useful in many families, viz:' To each pound of parsnips well cleaned put one quart of water and boil it down slowly to one pint. Then add the sugar at the rate of two pounds to each gallon let stand for twenty four hours and put into the cask.

To celebrate Daniel Bunce's 150th anniversary, The Friends of the Geelong Botanic Gardens have released a facsimile edition of 'The Manual of Practical Gardening' adapted to the climate of Van Diemen's Land which is available for \$27.95 (plus postage/handling) phone 5222 6053, or from V&R Fruit and Vegetable Market Geelong West.

If you're seeking out some of Bunce's old time 'new' vegetables to plant, red celery, salsify, scorzonera, buckwheat and sea kale are available from Phoenix Seeds in Snug Tasmania, phone 03 6267 9663 phoenix-seeds@ozemail.com.au arrowroot and a wide range of beans & cucumbers from www.greenpatchseeds.com.au borecole (kale) and Jerusalem artichokes are available from New Gippsland Seeds www.newgipps.com.au.



Get into worm farming!

Thanks to Liz Raimondo who sent details on this local worm farm

WORMLOVERS

395 Shell Rd, between Pt Lonsdale and Ocean Grove.

Current Price List :

Worm Juice: \$2.90 per litre \$2.75 bulk rate (over 25 litres) plus \$8 deposit per drum

Worm Castings: \$9.50 per 20 litres; \$390 per m³

Worms: \$24.00 per 1000

Enquiries to Richard on 0411723228

WORMS

Each box contains approx 1000 worms plus eggs and bedding. Worm population will double every 6-8 weeks under optimal conditions. We recommend 1000 worms per person in your household for best results. Feed worms food scraps, shredded paper/cardboard, aged lawn clippings, manures, tea-bags, old felt, almost anything organic. Avoid feeding them animal products (attracts flies etc) citrus and onions (bad for their stomachs). Keep bed or worm farm moist and dark.

WORMCASTINGS:

The end product of the Vermiculture process, worm castings are a high value slow release soil conditioner and fertiliser which adds life to soils and greatly increases plant growth and vitality. Beneficial micro organism numbers are 10-20 times higher than the soil and organic matter the worm ingests.



*NB: You only need add 10-30% castings to your soil or potting mix. We recommend blending worm castings at a rate of 1:4 (economical mix), 1:3 or even 1:2 for optimum effect

THIS MEANS THAT A 20 LITRE BAG OF CASTINGS WILL MAKE UP TO 100 LITRES OF HIGH GRADE SOIL OR POTTING MIX – 1/2 THE COST OF OTHER SOIL CONDITIONERS AND MIXES

Worm castings will last up to six times longer than most potting mixes, retain their nutrients and can be reused many times.

Castings contain:

5 times the available nitrogen
7 times the available potash and
1 1/2 times the calcium found in good topsoil

-Castings hold 2-3 times their weight in water. This means you use less water. Worm castings will not burn your plants unlike some animal manures.

-Castings contain Humic acid which provides binding sites for plant nutrients such as calcium, iron, potassium, sulphur, and phosphorus. Nutrients are encased in mucus membranes secreted by the worms, which dissolve slowly rather than immediate nutrient leaching as with chemical fertilisers.

-Castings have excellent soil structure, generally neutral pH, high porosity, aeration and can insulate plants from extreme temperatures.

DIRECTIONS: Add castings to sandy loam, potting mixes or existing soil to make a high quality potting mix or garden bed.

Alternatively spread a half inch layer as a top dressing for trees and lawns. For large trees, add a whole bag spread in a ring around the tree, then water in well.

LIQUID FERTILISER:

This premium fertiliser is made by collecting worm leachate from worm beds. It is a potent and cost effective organic liquid fertiliser, which has recently received much coverage on various gardening shows and publications

-Use as a rejuvenating therapy tired for sick pot plants or trees.
- Plants treated with Worm Juice are larger, grow faster and more vigorously and TASTE BETTER.
- Worm Juice and Castings helps plants to repel insect attack. Nematodes & diseases will not ruin plants if the soil is rich enough for the plants to grow fast & strong.

DIRECTIONS: DILUTE 1:10 or 1:20 depending on the plants and desired result. Apply every 1– 2 weeks for vegies and seedlings, or until plant vitality is restored. For vegies and 6" pots apply approximately 1 cup of diluted juice per plant during growing and fruiting times. A great rejuvenator for tired and sick pot plants, and a booster for fruit trees and deciduous trees.

DISCLAIMER: Castings May contain fragments of paper, twigs and other materials. Castings have been through the 'thermophillic' composting process, but may contain occasional weed seeds.

Info Source:
"Commercial Vermiculture" by Peter Bogdanov

Thanks Worm Lovers!



Our September field trip (see more details on pages 12 & 13) included visiting Alan Scott's garden.

REUSE: Great use of a spa bath !

Neighbours removed their triangular spa bath and Alan has reused it as a worm farm. He rotates their food stuff through each corner for easy harvesting of the finished product— vermiculture. The worms are fed mainly food scraps with the occasional addition of a little rock dust, animal manure and soil. Note the bucket under the outlet to catch the worm juice.

Watering our food crops—

Thank you to Andrew Lucas for this Australian Conservation Council website link—

<http://www.acfonline.org.au/consumptionatlas/>

"Water in Australia is largely used by agriculture industries to grow food crops and pastures. It's also used in industrial processes and our homes. Australia often faces drought and water shortages, but we remain the third highest per capita water users in the world."

"...the amount of water used to produce the food & other services we buy is more than FIVE times

greater than the water we use at home & in our gardens"

One can pop in a postcode to find the water consumption for that area—and what that water is used for.

Geelong's comes up with 776,000 litres/person/year. The Victorian state average is 750,000 and the national average 722,500.

Surf Coast/West Barwon show 670,000 litres per person per year.

Areas with above average incomes used more water, with Melbourne households the highest consumers.

Meanwhile, The Weekly Times 12/09//2007



Fodder crisis a bitter pill.

Dairy farmers in Nth Victoria & Sth NSW are teetering on the edge with a desperate need for fodder.

Heat on growers as crops face ruin Victorian grain growers on a knife edge as they wait for rain to save their crops.

Only rain can save them now. Horticulture Australia Council warn of crisis of unprecedented proportions as Australia faces the situation where we might not be able to feed ourselves.

Coping with invasive tree roots



Tree roots are as effective as bloodhounds at sniffing out sources of nutrients and water. They see your

vegetable garden with it's carefully nurtured, rich organic soil as a gourmet feast and will travel long distances to seek it out. Where there are a number of trees near the vegetable garden it's difficult to know

which are the culprits. Removing the trees is an option, as is shifting the vege plot, but often this is impracticable or undesirable. A better option is to install a root barrier. These can be above-ground or below-ground.

An above-ground barrier is suitable for use in raised beds. It involves removing the soil, lining the bottom and sides with weed mat (a double thickness is best), and replacing the soil. A below-ground root barrier requires a narrow trench to be dug around the vegetable garden. The depth of the

trench is dependent on your soil type. With deep, sandy, friable soils you may have to go down a metre. In heavy clay subsoils you will not have to go down as far. A barrier is placed vertically in the trench, which is then backfilled. The barrier can be anything that will keep out tree roots and won't rot away. Commercial barrier products are available, but these tend to be expensive. Old fibro sheeting or something similar is a cheaper option.

from August newsletter:
www.warmearth.com.au

Sustainable Bike Shed winner!

I felt compelled to share our great Ashby Primary School news.

Our school has been successful in achieving a great boost to our bicycle education program. The Ride to School program, organized by Bicycle Victoria and managed by Sustainability Victoria were offering a grant for Sustainable Bike Sheds. These were in the form of a prize for one Primary School, and one prize for Secondary School. The prize consisted of a one off grant of \$15,000 and Ashby was successful

in winning that.

Our application included a bike shed to house up to 40 bicycles, a water tank to collect water from the roof to use in the back garden, a place to store tools, a potting shed and seedling space, place for compost bins and an outdoor sink. The shed will be situated along the fence behind the



vegetable garden.

A huge thank you to Mark Sanders who assisted in the design and drawing of plans, and providing the detail for the construction of the shed, and actual costing.

You can view the announcement on the

Bike Vic website: <http://www.bv.com.au/join-us/40400/>

I think it's very exciting!
Regards Rosemary Nugent

Southern Victoria Seed planting guide

	Oct	Nov	Dec
Artichoke, Globe suckers	X		
Artichoke, Globe seed	x	x	
Artichoke, Jerusalem	x		
Beans, Bush	x	x	x
Beans, Climbing	x	x	x
Beetroot	x	x	x
Broccoli	x	x	x
Brussels Sprouts	x	x	x
Cabbage	x	x	x
Capsicums	x	x	
Carrots	x	x	x
Cauliflower	x	x	x
Celeriac	x	x	x
Celery	x	x	x
Chicory	x	x	x
Chives	x	x	
Choko	x		
Cress	x	x	x
Cucumber	x	x	x
Eggplant	x	x	
Endive	x	x	x
Gherkins	x	x	x
Kale	x	x	x
Kohlrabi	x	x	x
Kon Choy	x	x	x
Leeks	x	x	x
Melons	x	x	x
Onions	x		
Parsley	x	x	x
Parsnips	x	x	x
Peas	x	x	
Potatoes	x	x	x
Pumpkin	x	x	x
Radishes	x	x	x
Rhubarb, Crowns	x	x	x
Rhubarb, Seed	x	x	x
Salsify	x	x	x
Silverbeet	x	x	x
Spinach	x		
Squash	x	x	x
Swedes	x		
Sweetcorn	x	x	x
Tomatoes	x	x	x
Turnips	x		
Zucchini		x	x



Left: Liz Raimondo with her children Jenna and Jake.

"Here is a photo of the kids and I from the weekend after we harvested some potatoes. Jake volunteered that it was more fun than looking for Easter Eggs! We ate them for dinner last night as wedges oven baked with a bit of salt and rosemary—yum! "

Geelong Sustainability Group (which began as "Geelong Climate Action Group" in July), believe climate change is an emergency for our community, our nation and our planet, and that we must take action on all fronts to achieve a sustainable and vibrant future.

At the September meeting, a number of working groups were agreed to, including a Local Food Production Working Group. If this interests you, please come to a meeting.

Geelong Sustainability Group meets on the first Thursday of the month at 7pm, upstairs at the Carlton Hotel.

September field trip by Thea Carbines

Photo: Thea's daughters Ruby and big sister Eva

Our field trip was a wonderful chance to share in the passion of people and their gardens. Silvana has created a haven for the birds (and hungry GOG members) with a massed purple frontage, and a courtyard brimming with edibles, including a stunning self-seeded ocean of curly lettuce.

Alan and Gail Scott shared their ideas for the new block and delighted members with the corner spa teeming with happy, hungry worms (see page 8). A short walk from their back gate, the Grovedale Community Garden inspired – despite water shortages, plot owners are still growing vege crops.

Last stop was Bob & Jill Healy's house where Bob shared his knowledge and drew gasps of awe with his large espaliered and multi-grafted fruit trees. More gasps were had as we finished the day with Jill's delicious scones with cream.



Silvana's garden

with thanks to Jenni Hornsey for all the field trip photos !



This area was supposed to be a little Japanese style Peace Garden, replete with Peace Pole and pond. I started it about 2 ½ years ago, during the height of the drought. I managed to dig a hole in the *very hard* claypan, which took some weeks, a lot of hard labour and “a little help from my friends”.

After putting in the pond shell and the lily pots, I filled it up with water and it immediately went *green*. Oops. I'd filled the waterlily pots with mushroom compost, which must have enriched the water and fed the algae. The fish don't seem to mind though. They are still breeding and growing. And the waterlilies flowered profusely last summer. When the drought is over (?) I will empty it out, change the soil in the pots and refill it with fresh water. Should be excellent fertilizer for the garden!

This was the last garden bed to be established in my new garden. But by the time I got to it the soil was colonized by oak leaf lettuce escaping from the veggie garden, thanks to some decent winter rain. Of course, I left it alone, as I am loathe to pull out anything which decides it is happy to grow in a particular spot. Subsequently my ornamental water/peace garden is lush with green lettuce

leaves, & I and many others have been well fed by it.

The pots have mostly herbs growing in them and some veges. In the *pea pot* I put in some dead branches for them to climb onto.

Behind the pond and pots is my veggie garden. While the house was being built, I put in a couple of trailer loads of stable manure/straw and a load of seaweed, and let it rot down over the winter, so that it was ready for planting in the spring. The silverbeet, rocket, parsley, fennel and lettuce I initially planted, either continuously grows or else keeps reseeding itself. A perennial or permaculture veggie garden. I put in extras like carrots, peas, beetroots and others also.

It is a pretty small garden (2mX2m), but I always have plenty to share with friends. Because of all the nutrient and organic matter that was initially put in, the plants are very happy and healthy and seem to need hardly any water. Those of you who have seen it can attest to its natural, relaxed look. I just work with nature, do a spot of weeding here and there and throw a few seeds into an empty patch. I believe organic gardening is more than not using chemicals, but working with nature and allowing nature to do its “own thing”.



Bob's Garden

Left: Bob Healy (part hidden) in his garden with a pair of 10-year old espaliered apricots trees, approx 6M x 2M each, carrying 5 varieties, using crossed branches rather than having a perpendicular trunk up the centre. Bob explained that the latter tends to cause vigorous growth towards the top at the expense of lower horizontal branches.

*Right and facing page:
Alan's beds in the
Grovedale Community Garden*

Alan's Garden



Organifieds—free ads for GOG members

Organic Vegetable Seedlings. Order your quality heritage tomato plants, etc now from GOG Member No. 81

Noelle O'Flaherty
5236 3240

Wild Cherry Nursery
Deans Marsh

Be true to the Earth
Geelong Wholefoods
Buying & Selling fresh local produce
reconnect with Wholefoods
Food for People, Not for Profit
Get the Good Oil on 5221 5421
2 Baylie Place, Central Geelong (in the big carpark behind Ryrrie Street)



Berry Organic

100% organic jam, jelly and chutney

Suzanne Stocks
PO Box 456
Inverleigh 3321
5265 1476
0438 526 514

TORPEDO HOES

For easy weeding!

\$28

Ring
Paul Smith
5236 3384



FOR SALE: CURTAINS

As-new condition, 2 fitted beautifully made curtains, on tracks, matching piped-edge box pelmet (60 cms high) - a totally light-excluding combination. Dimensions: Drop 213 cm; width 1.92M. Colour a soft mid grey-blue. Reason for selling: Well, a lady can change her mind about her colour scheme! Price: negotiable. Contact **Helen Modra: 5221 0624** or helenm46@gmail

FOR RENT: 3BR house in Hamlyn Heights; office, 2 bathrooms; open plan living; polished floor boards; deck with an 8 person spa; organic vegetable patch. We are going OS for 12 mths (Jan 08- Jan 09). We've got 3 cats and we would love to get some cat and garden friendly tenants. **Trish: 0408 457 219** or **5278 8424**

FREE: 2 ducks, 1M, 1F ph: **Quill: 5247 0670**

WANTED: Herbs or small plants to fill garden gaps for a living mulch: **Liz: 5243 3206**

ORGANIC MULCH & COMPOST

The City of Greater Geelong is supporting the Healthy and Sustainable Gardens program offering residents discounted rates on mulch and compost for a limited time. From the 1st of Sept till the 14th of Dec 2007 residents can order mulch for \$30m3 and compost for \$40m3.

The products are made from residential green organic waste, and by using them on your garden you are helping the environment and closing the loop on recycling. For more information and a list of retail outlets visit the [City Of Greater Geelong's Website](http://www.cityofgreatergeelong.vic.gov.au).

Howard Gardening

phone **Matt**
5229 2517 0417 314 987

Paving—Rotary hoe—Light excavation/dingo work

Off-the-plan landscaping



AP's Lawns'n'All



ALAN

LAWN MOWING, RUBBISH REMOVED
GUTTERS CLEANED, HANDYMAN
TREES AND BUSHES TRIMMED
Phone: 0410 549 021

ROBERT HINDELL

CLINICAL MASSAGE
THERAPIST Workcover Accredited
Relaxation, Bowen Therapy

5272 1463

54 Slevin St, North Geelong. 3215
E-mail: griddlepop@hotmail.com



Aromatherapy Relaxation Massage

Australian Bush Flower Essences

Reiki

Silvana: 52439641 m:0411520334

Health & Natural Therapies

3/368 Latrobe Tc

Geelong



For all gardening work.
Enthusiastic, friendly
and reliable

Also grey water distribution
system, fully installed.

Display installation
available

Call Gavin on 5281 5115

JUSTIN TEAGUE

B.App.Sci.(Hort.) ;
Cert.III.(OHS); Permacul-
ture Design Cert. 2005.

Sustainable Land Manage-
ment Services;

Gardening & Design

Whole Farm Planning

Native Vegetation Mgmt

0406 050 240

justinteague421@ yahoo.com.au



LARA ROSE GARDEN

Roses; vegetable & herb seeds & seedlings;
native trees & grasses; olive trees; mulches;
water tanks; Aerobin composting bins.
Pruning; tree & stump removal; mulcher hire:
garden construction.

John Purtill, 310 Patullus Rd, Lara 5282 8555,
Fax 5282 8855 or mob 0418 354500.

LILY FLAX LANDSCAPE DESIGN

Katie Gillett

Horticulturist/Landscape Designer

26 Weller St, West Geelong 3218

5229 4502 or 0405 569 622

email: bom_clothing@yahoo.com

GOG Committee 2007/08

Chair/Correspondence Sec:

Trish Jardine 5223 2407

Vice Chair: Rachel Brown 5240 3463

Minute Secretary:

Matthew Walters 0428 628 925

Treasurer: Graeme Webb 5222 1073

Librarian: Jennifer Hornsey 5229 5674

Library Loans: Jan Bullock 5282 4262

Seed Bank: Geoff Leaman 5244 0155

Committee Members:

Andrew Lucas 0412 939 478

Jen Harriott 5243 6167

Quill Walker 5247 0670



Geelong Organic Gardeners meet in the Geelong Botanic Gardens meeting room—marked with an X on the map—



About Geelong Organic Gardeners Inc.

Meetings - are held at 7:30pm on the second Monday of the even numbered months (rescheduled if this falls on a public holiday) in the Geelong Botanic Gardens meeting rooms. (see map above)

We have field trips during the odd numbered months, except January.

Membership Fees

are due in September.

\$26 General / Family *

\$18 Concession *

*less \$6 if newsletter emailed

New members paying after April 1st may pay half price.



Members receive 6 newsletters a year and are entitled to use our library, seed bank and sales tables.

Library

Members are entitled to borrow from the Geelong Organic Gardeners shelves up to 3 books per meeting, one current magazine and an unlimited number of past editions. These are to be returned by the following meeting.

Friends Of The Botanic Gardens books, and those of other groups sharing the library area, are not for loan but may be referred to on the night. These must be returned to the correct position on the shelves.

Meeting Sales Tables

Members donate excess produce and plants to raise funds for the club. These are sold after the meeting has ended. (Please price all items before placing them on the table!)

Commission sales Members can also bring their produce and home made products (no commercial

items) to sell, giving 10% commission to the club.

Seed Bank

Members donate seeds which can be purchased at a nominal price.

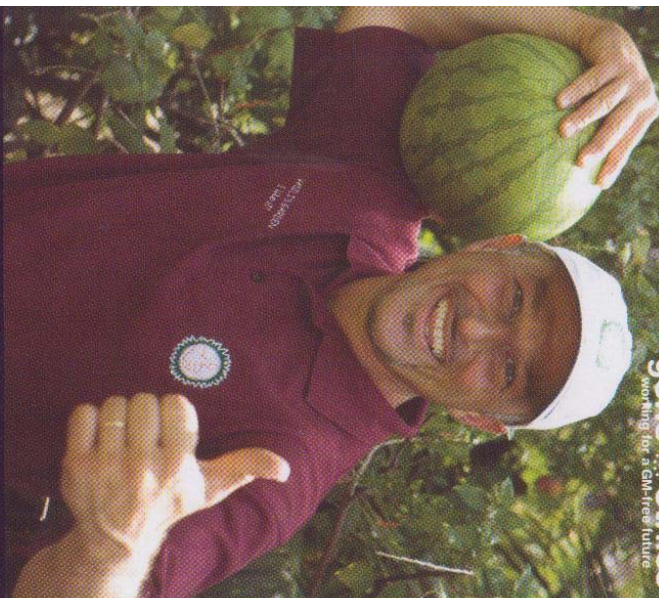
Registered address:

26 Albert Street
Geelong West 3218
Phone: 5223 240

Disclaimer: Every effort is made to contribute reliable information in our newsletters, however Geelong Organic Gardeners and its committee accept no responsibility for the accuracy or reliability of any information, articles or opinions expressed as these may not be the views of our committee or Geelong Organic Gardeners Inc.

Say NO to GM foods & crops now!

gene ethics
working for a GM-free future



"If you're not growing it, then don't be eating it!"

— VASILIA KANIDIADIS
VASILIS GARDEN, SBS

GeneEthics have postcards to send to the Victorian Premier before the vote to lift the ban on GM trials .
Ring 1 300 1 33 868 to get copies or pick one up at Wholefoods or Organic Larder in Geelong.

REGISTERED ADDRESS

26 Albert Street
Geelong West, 3218



GEELONG ORGANIC GARDENERS INC.

REGISTRATION : A0012071C

Newsletter

PLEASE
STAMP
ME
BABY