



Geelong Organic Gardeners

Registered address: 26 Albert Street, Geelong West 3218. Reg. No: A0012071C

Newsletter: October-November 2008

Editor: Judy Cameron 5288 7005

Diary Dates

October meeting

Monday 13, 7:30pm

Open Forum

Please bring questions, interesting plants, and ideas.

If you are bringing any diseased plants or insects to show, can you please put them in a sealed jar.

This is a great time to show off your produce and hear about all the wonderful things happening in our collective gardens.



Ponder this:

Seen on T-Shirts in Fair trade catalogue: www.newint.com.au

"What good is a house if you haven't got a decent planet to put it on?"

"Whenever you find yourself on the side of the majority, it is time to pause and reflect".

"Our lives begin to end the day we become silent about things that matter"

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.

Meetings are held Mondays at 7:30pm in Geelong Botanic Gardens meeting rooms. (see map page 10). Dates for 2008:

Oct 13 Dec 8

September field trip

Sunday Sept 28th

11.30 a.m. Meet at Geelong Botanic Gardens Edible Garden, which we have planted in collaboration with the Gardens as part of our "foodgardens@gbg" project. Member Katie Gillett who works for the Gardens and has responsibility for the Edible Garden, will show us around. We will then have a picnic lunch before moving on to:

1.30 p.m. Katie Gillett's home at 26 Weller Street Geelong West. Katie's garden illustrates what can be done when living in a rental property i.e. on a zero budget and using grey water.

3pm on to the home of Thea Carbines and Joe La Spada, 29 Heather Street, Hamlyn Heights—a productive & beautiful child friendly garden.

November field trip

Sunday, November 9th

Worm Lovers, Ocean Grove (see next page)

Have you paid your GOG membership for 2008/09?

Welcome new members:



Vivian George—Drysdale

Kevin & Wendy Robinson—Hamlyn Heights

Heather Howard—Newcomb

Jelma Hoekstra—Geelong West

Joanne Hughes—Clifton Springs

Kristin Cook—East Geelong

TRAINING OFFERS

How to Grow Your Own Food -
Sat 4th Oct to 13th Dec 10am-Noon

Basic Organic Gardening -
Sunday October 5, 2008.

See page 2

Inside this issue:

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Introductions first, I am Paul Smith. I have been a professional gardener since 1972.

Practical Garden Training by Paul Smith

My trade qualifications are in landscape gardening with further qualifications and training in landscape design, arboriculture, turf management, project management, herb production and many other 'specialist' horticultural areas.

I have run, although I no longer do, a certified organic medicinal herbal tea business and have personally grown organically since 1987. I have trained apprentices, run courses for the Deans Marsh community house, Winchelsea community house, Colac Community Adult Education, the Geelong Organic Gardeners and Northern Metropolitan Institute of Technology, Fairfield.

Members who were at the last meeting (the AGM no less) may recall filling out a questionnaire on

We all learn by falling down - and getting up again.

Paul Smith

horticultural training.

From the survey, most interest was in the areas of basic and organic gardening. I propose to combine these two in the first training session on Sunday the 5th October, 2008.

Other strong interest was shown in the areas of Ecosystems and Micro environments, Herb Growing and storage, Pruning, Plant selection and Propagation, Soil Culture and Soap Making. Alas only one person was interested in Marriage Counselling and as we all know it takes at least two to run this course that therefore will not be offered.

Those people who filled out the form on the night, showing interest in Organic Gardening, will be personally contacted with an enrolment form. For others please see the form – and a survey for your input into future courses – on page 11 in this issue of the newsletter.

November field trip continued

Time: Arrive 1.45pm for 2pm start

Location:

Worm Lovers
395 Shell Road
(20km from Geelong between Ocean Grove and Pt Lonsdale).



Host: Richard Thomas

Worm Lovers is an Australian enterprise founded in 2002 to produce high quality compost worms & worm products and to advocate for the environmental, economic & health benefits of vermiculture production. Richard will share with us his passion & valuable knowledge of worm farming. He will speak about the use of vermi-products in providing cost effective & sustainable solutions to soil health issues, waste disposal challenges, organic food production & sustainable high yield fertiliser needs.

Accessibility: Richard says the property is wheelchair accessible - the terrain is rather rough but

should be OK with a little assistance.

Products for Purchase: - Worms and castings will be available to buy at a discounted rate for GOG members (ie Worms \$20 per 1000 (normally \$24) and Castings \$8 (normally \$9.50))

Finish: About 4pm - with a cuppa!

Geelong Living Green Expo Sunday 9th November 2008

Venue: Gordon Institute City Campus (enter off La Trobe Terrace)

Time: 10am – 4pm

Admission: Gold coin donation to Spring Creek Community House

An expo of products and services focused on environmental sustainability, giveaways, guest speakers, workshop, activities for children. Also, by bus or self guided tours, visit three homes featuring passive solar design, renewable energy systems, water efficient design, sustainable materials and sustainable landscapes and gardens.

How to Grow Your Own Food Saturday 4th Oct to 13th Dec 10am-Noon

Katie Gillett will run an 11 week course on low cost, easy methods on how to grow your own food, you don't even have to have a garden!!

Two hour class aimed at people with little or no knowledge about gardening. Over the course we will be building & developing a vegetable garden that will be used by the centre and its members.

Cost \$80 / \$70 concession.

Book: Vines Rd Community Centre
49 Vines Road, Hamlyn Heights,
Ph: (03) 5277 9027

For more info contact Katie:
bom_clothing@yahoo.com

Tree planting Thurs 9th Oct

Torquay Landcare and other groups welcome volunteers to help in revegetation work, followed by lunch at Bells Beach. For more information on times and sites ring **Rhonda Bunbury 5261 6609**, or email **Cherie Mordue -**

ardvark@ozemail.com.au

In brief

The Age 11/9/2008

Fields of GM gold

Andrew Weidemann of Rupanyup has planted 92 hectares of GM canola. He claims it germinates earlier, grows with more vigour, it's large robust leaves outcompetes weeds, requires one spraying of herbicide rather than three and he hopes to get the promised 20 per cent more productivity than the non-GM varieties. The article says 100 farmers have planted about 10,000 hectares on GM canola in Victoria and NSW.

Laser labelling

An organic farm in Qld is labelling their produce with a laser. The permanent mark (unlike a sticker which can be removed) on the skin does not affect the flesh, uses less electricity than a sticker machine and can do 14 pieces a second.

Carbon sequestration

Prof. Ross Garnaut calls for research into the potential of Australian soils to capture carbon – particularly the large tracts of marginal and badly denuded land. He also suspects that forests are better carbon sinks than is normally understood.

NZ apples

New Zealand is protesting to the World Trade Organisation over Australia's resistance to allowing apple imports. NZ are attempting to dismiss Australia's claim that fire blight disease could lay dormant.



Weekly Times 3/09/2008

Bendigo 'GM-free'

The City of Greater Bendigo have declared they do not want genetically-modified crops grown in their area despite that fact that the policy has no teeth.

Weekly Times 20/08/2008

Chefs, and others, against GM food

150 chefs across Australia have

signed a charter declaring they will not serve genetically modified food. Organic farmer Prince Charles said GM crops are "the biggest environmental disaster of all time" and Greenpeace have launched a petition to mandate the labelling of all GM food. Nutritionist Rosemary Stanton, speaking in support of the petition, said GM food has been rushed onto the market without appropriate independent research or labelling.

Fertilisers

Farmers have been warned not to let the high cost of fertilisers tempt them to cut back usage. Meanwhile, trials are being conducted to find out why superphosphate had 'lost its fizz' on old established pastures that had acidified and then been limed.

Healing garden open

The Witches Garden, 608 Dartmouth Rd, Mitta Mitta can be viewed in November under the Open Gardens Scheme. The property has the largest collection of medicinal plants in Australia.

Weekly Times 13/8/2008

Food dump farce

Australian industries and growers are being forced to outlay huge sums to mount cases against countries off-loading excess produce on to our markets below cost because no government department is policing the dumping policy. For instance, SPC Ardmona has spent 2 years fighting the dumping of Italian tomatoes. Tins of Coles house brand tinned tomatoes have been sold for 25 cents each (49 cents in Woolworths) while Australian tomatoes retail at \$1.39. Canned fruit from China and Greece are also a problem.



Fodder storage falls

Dairy farmers face catastrophe next season if fodder reserves continue to decline. Higher stocking rates and financial pressures are to blame with high grain prices leading farmers to grow grain instead of grass.

Hemp blocker

Development of an industrial hemp industry in Australia is held back due to a lack of processing facilities. Hemp is a good crop for farmers as it does not have to reach full maturity to earn income. Markets for industrial hemp include packaging, building and car manufacture. It can be blended with polypropylene to make products such as car dashboard & roof linings.

Salty irrigation water

Werribee farmers have to use recycled water with higher salinity levels. Shorter showers and fewer flushes mean water flowing into the sewage system to dilute industrial salt loads. Dept. Primary Industry (DPI) is working with farmers to avoid build-up of salt in the soil. Strategies include good drainage and using gypsum to displace sodium with calcium.

Asians want more meat

12 Asian nations, more than half the world's population, are expected to increase consumption for dairy and meat products by massive amounts in the coming years. Australian grain & fodder growers are expected to benefit due to the demand for more animal feed.

Companion cropping

The Dept. Primary Industry is researching benefits of planting annual cereal crops directly into lucerne pasture. This makes the cereal compete for sunlight, soil water and nutrients. While reducing grain yield it increases plant biomass to boost livestock food and the higher water use could reduce dryland salinity.

Weekly Times 23/07/2008

Logo hides imported fruit

Kelloggs Sultana Bran displays the Australian Made symbol (looks the same as the Australian Grown symbol) but the second ingredient – 26% sultanas – are imported from Turkey. Sanitarium refused to say where they sourced their dried fruit despite their packets having a 'Ausby Australian made and owned' label.

Cheese switch

The ACCC has launched proceedings against company Dairy Farmers alleging they labelled romano-style cheese as parmesan.

Worms to the rescue

Griffiths University in Qld say the humble worm is a highly efficient tool to remove pesticides and pollutants from soils and combat climate change by reducing greenhouse emissions from landfill waste. Large tracts of arable Australian land were being chemically contaminated due to mining activities, heavy use of agrochemicals and landfill disposal of toxic substances. *"Our glasshouse studies showed vermicompost (Ed note: compost produced by worms) is three to four times more nutritious than conventional compost & takes nearly half the time to produce"*.



Nuts take to water

Irrigated horticulture in north west Victoria and southwest NSW has increased by 29 percent in less than a decade. Development was dominated by wine grapes to 2003 and almonds planted through managed investment schemes between 2003 and 2006. Meanwhile dried fruit varieties dropped by 35 per cent.

New pest threat

The leafminer fly, who causes millions of dollars damage to horticulture around the world, has arrived in Timor—so it is only a matter of time before it reaches Australia via imported produce. It 'mines' the chlorophyll between the upper and lower layers of leaves and will be difficult to distinguish from native fly species. Growers doubt quarantine staff vigilance.

iDPI say native parasites will be enlisted to battle the fly.

Shadecloth for vines

Grape growers can use shadecloth to reduce sunburn damage on hot days. Research showed the fresh weight, yield and brix was lower in shaded grapes but there was no affect on the pH.

Grain and pet food corn

The rise in grain prices has affected pet food manufacturers. One local processor uses up to 300,000 tonnes a year for dry dog food. There is an estimate 3.7 million dogs in Australia.

Weekly Times 06 /08/2008

Mustard for pest control

Mustard or other brassica crops such as radish and rapeseed used as green manures have been found to suppress soil-borne pest and weeds and increased crop yields in tomatoes, potatoes and egg plants by up to 40 per cent. The technique, known as biofumigation, is relevant to countries seeking alternatives to banned synthetic pesticides and developing countries where there are few alternatives to controlling crop diseases. (ED Note: The article does not report on how this may affect other soil organisms.)

Weekly Times 30 /07/2008

Rust in cereal crops

A shortage of fungicides is predicted as stripe rust spreads like wildfire through cereal crops in south east Australia. Showery weather and mild conditions are blamed for outbreak.

Australia leads in world

...with the largest area of farm land accredited for growing organic food -12 million hectares certified say the University of New England. Most of this is used for beef grazing. Biological Farmers of Australia say the rapid growth in the industry is due to consumer interest and the resilient nature of organically managed soils.

Ethanol from waste

A US company is building a pilot plant using cellulosic refining technology with fermentation to produce ethanol from waste corn cobs (these have little value to the soil). It is reckoned that the USA has enough corn waste to produce 19 billion litres of ethanol fuel.



"Frankly, I continue to be amazed"....

writes Peter Cundall in his regular column. *"by claims about genetically-modified crops that are supposed to be bigger and resistant to herbicides. What on earth is the point? In an organic garden, even a relatively small one, we can grow enough vegetables, including potatoes, to feed a small family for most of the year. At the same time we save fuel, money and have a wonderful, happy, healthy life. When you think about it, what more could anyone want?"*

(Ed Note: GOG member Gavin Gamble is working on a *Vegetable Garden Space and Planning Guide: Growing For Four in the Geelong Region.* (see more on Page 6)



Asian Foods newsletter
(thanks to Bill Nicholson)

Bitter Melon for diabetes

Scientists at the Garvan Institute of Medical Research and Shanghai Institute of Materia Medica have uncovered therapeutic properties of bitter melon. This vegetable and traditional Chinese medicine has compounds that could make it a powerful treatment for Type 2 diabetes. *"Some of the compounds identified are completely novel"*.

Daikon a promising Anti-Cancer vegetable

Both daikon (radish) sprouts and broccoli sprouts have been implicated in having a potential chemoprotective effect against many carcinogens and consequently many of the cancers these cause (eg: colon cancer). Each contains a high level of the glucosinolates, glucoraphene and glucoraphanin, respectively. Daikon and radish leaves contain significant amounts of the latter 2 compounds, making them approximately 20 times more chemoprotective than daikon or radish roots.

Did you know there are at least 80 Asian vegetables in Australia?

Reuse in the garden



Above: Bill Nicholson uses storage tubs upturned as a temporary hot house for his seedlings. Note also bales of pea straw form sheltering walls.

Below: Judy Cameron finds the ends of the paper rolls used for newspapers (these from the distributors of The Geelong Independent) make a suitable weed mat around young trees.



Above: This is Rachel and Gavin Brown's courtyard incorporating many 'found' items being reused —

Fence palings for the walls ; copper fire hood with Spanish tiles backing; Greek olive oil tin, washing machine tub and anodised metal wine bucket as planters; concrete blocks as garden edge; dressing table mirror; plastic chairs and steel reinforcement (used in concrete slabs) for vine support.

Right: Outside the laundry is an old trough taking the grey water from the washing machine. The grey water then runs into a bath with plants to filter the water. From there it goes into an underground pipe and is gravity fed to a bog garden in the front yard.



Library news

Hello from the new librarian Katie Gillett—assisted by the previous librarian, Jenny Hornsey, who is not allowed to go until I have learned the ropes!

Just a reminder that members may borrow library items on meeting nights - to be returned by the following meeting.

New library loans policy on overdue items:

1. Members with overdue items may not borrow more items.
2. Overdue items must be returned by 3rd meeting after borrowing or the book or magazine must be replaced or paid for ie: after it has been on loan for 6 months

The next meeting, October 13th will be a **library amnesty** – all books and magazines can be returned to the library returns box at meeting. We promise not to judge or comment – we just want our books & magazines back!

Meanwhile, we need people to assist with recording in that busy period at the end of the meeting when members are returning and borrowing books. See you at the next meeting.



Katie Gillett

Library catalogue done, shelves organized and magazines displayed neatly—**thank you Jenny Hornsey and helpers**

New 2nd hand books

Katie Gillett has kindly donated gardening books from her library to our library. They are:

Allan Seal's Garden Book of Vegetable Growing

Be Your Own Garden Doctor – Dr. D G Hessayon

The Tree and Shrub Expert – Dr. D G Hessayon

A Practical Step-by-Step to Herbs For The Home and Garden – Shirley Reid



Seed Sowing Guide

GOG Seed Bank Curators
Pam & Terry Bolton 5253 2406

From the *Seed Savers' Handbook* and
Botanica's Pocket Organic Gardener

Salsify

Tragopogon porrifolius – from the Greek tragos for 'goat' and pogon, 'a beard' referring to the bristle-like seed head; porrifolius means 'leek-leafed'.

Native to the Mediterranean it is a hardy biennial, with long, slender, white roots, long grass-like leaves & large, pretty, rich purple flowers.



Cultivate like carrots. Fresh compost or manure, or stones in the soil will cause forking of the roots. Plant in early spring for root harvesting from mid-autumn. Salsify can be left in the ground for winter harvesting. Leave some to reshoot in spring to harvest flowering shoots and young leaves.



The root is the part most eaten and has an oyster-like flavour, hence the common names Vegetable Oyster and Oyster Plant. The young leaves make an unusual addition to green tossed salads. Young flower stalks are eaten like asparagus.

Salsify juice is said to be an effective treatment for warts. (Ed note: Presumably that is applied directly to the wart.)

Something to look forward to!

GOG member Gavin Gamble is working on a ***Vegetable Garden Space and Planning Guide: Growing For Four in the Geelong Region***

Here are some of Gavin notes in relation to the guide:

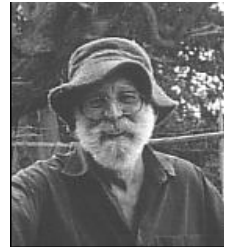
- Quantities are for four or five people but allow for family/peoples' taste preferences
- plant spacings are conservative and may be grown much closer with richer soil, fertilisers, etc.
- Specific varieties suggested to give extended harvesting are based mainly on New Gippsland Seed listings
- The document is planned to be a wall chart (for sale at a nominal price) which will include additional information such as specific growing requirements, bed rotations, non-hybrid varieties, seed saving and harvest storage strategies.

Queries or suggestions can be directed to Gavin at 5281 5115, 0410 505 936, gavingamble@alphalink.com.au

<i>Southern Victoria planting</i>	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

How to have carrots year round in Southern Victoria

by Bill Nicholson



With forward planning and a bit of luck it is possible to have carrots available for 12 months of the year.

To ensure a year round supply two problems must be handled:

1. It is difficult to germinate seed in hot weather and cold weather.
2. Carrots that have grown through winter will go to seed in spring.

To overcome these problems –

- Sow the bulk of your crops between Spring and early Summer to catch favourable weather. All varieties can be sown in this period, these plantings will germinate readily and may remain in the soil until they go to seed next spring.
- In anticipation of no carrots when the above have gone to seed, a prior sowing around August must be arranged. See also revised method.

“All seasons” carrots can be sown all year, more or less, so this is one variety to be used for the August sowing. Use a trial & error method for other varieties, especially the smaller types such as finger or baby carrots.

Soil.

In the heavy clay soil in my garden it is mandatory to have raised beds laced with compost to achieve good soil depth and drainage. If the soil is in good condition, remove any existing growth (spent vegetables, annual weeds or flowers) by cutting them off at ground level and leaving the roots in the soil. Do not dig over (see note 1) instead, insert a fork to tine depth and rock handle backwards and forwards to break up surrounding soil, then level the bed with a rake.

Sowing seed.

With a rake, make a series of parallel furrows 4”-5” (10 – 13 cms) apart. (See note 2). Soak bed deeply, especially along the furrows and check that water drains away after a few minutes. This indicates that drainage is ok. Sprinkle seed along the furrows, cover with soil, then tamp down firmly with a rake. Water lightly to ensure seeds and covering soil are wet, cover the bed with a suitable material (see note 3) and hold down with stones around the edges.



Growing.

Keep soil moist until plants are about 2-3cms after which watering can be reduced to maybe twice a week.

As the plants grow, they raise the material and it can eventually be removed. At this stage, hand weed, and apart from watering, not much more work is necessary.



Harvesting.

This is the best part. Never thin the crop for the sake of thinning – only thin to pull out a carrot to eat. Some carrots in the bed grow faster than others. By running your hand along the rows and pushing the leaves apart, spot the largest carrots and pull them out first. This allows the surrounding plants to grow on and allows water to go straight down to root level via the hole left in the bed.



Don't forget to sow more seeds before the next Spring, or you will be out of fresh carrots when the existing ones go to seed. If however you don't want to make an August planting, you can always stir-fry and deep-freeze carrots to overcome the anticipated shortage in Spring (see note 4).

Incidentally, if you allow some plants to go to seed you not only get free seeds, but the flowers attract a host of beneficial bugs which will play havoc with the bad bugs in your garden.

Note 1: Soil and Digging.

It is preferable not to turn over the soil as this may bring ungerminated weed seeds to the surface. However if the soil is in poor condition, some digging is necessary.

Start by loosening the soil as described previously by rocking the fork. Cover the soil with an inch or two (up to 5cms) of mature hot compost. **Sprinkle rock dust, dolomite and dark brown sugar over the compost.** Turn over the whole bed with a fork to more or less bury all the additives.

Rock dust, also called crusher dust or Basalt dust, is used for it's paramagnetic properties and has been proven to work best when mixed with good compost in encouraging microbe proliferation and root growth.

Carrots...continued from previous page

Molasses is also great for microbes but as it is awkward to use in the garden. I use dark brown sugar, which is laced with molasses and easy to spread.

The amounts of additives are not critical. Dust additions can be 1kg/m² every few years or smaller amounts from time to time. As a guess **dolomite** additions can be up to a hand full/m² each time compost is used and sugar additions, a hand full to 2m².

Compost and rock dust are mandatory to achieve great organic soil.

Note 2: Sowing Seeds.

I plant rows much closer than recommended and achieve the following benefits:

1. Greater productivity per bed.
2. The top growth forms a continuous living mulch, which shades out weed, reduces evaporation from the soil, protects soil organisms from the hot sun, and, on many nights, collects dew which runs down into the soil.
3. When a weed manages to grow through this top growth, it is easily removed.

Note particularly that soil rich in compost is very open and the seeds must be tamped down firmly after sowing to obtain close contact between seeds and soil. Seeds not tamped down may not germinate. A rake is a great tool to perform the tamping operation.

Note 3: Material Cover.

This is used mainly to prevent birds digging up the soil. The best material is Evolution agricultural cover but if you can't get it, next best is something like cheap nylon curtain net. These materials allow air and water to penetrate to the soil below. The added advantage of the cover is that it acts a bit like a mini greenhouse and reduces water evaporation somewhat.

Note 4: Deep Freezing.

If you have space in the deep freezer, carrots can be frozen then used when required, especially when the ones in the ground are going to seed.

An ideal way to process the carrots is to clean, cut into small pieces, stir-fry, cool naturally and then freeze. After thawing out, these carrots cannot be distinguished from those freshly picked and cooked. Using this system a year round supply of carrots is possible.

However if things don't go according to plan and you can't get your daily fill of carotenoids from carrots, then all is not lost. Long keeping pumpkins such as Butternut will fill the void. And they don't take up all that much garden space if you train them up a trellis or (say) a lemon tree. Just make sure the developing pumpkins are properly supported.

Final Note.

The original method was to allow the carrots to remain in the soil until they went to seed in Spring. However they are not as crisp and tasty as earlier in the year.



A better idea is to harvest them at their peak and deep-freeze them. An added bonus is that the garden space taken by the carrots is then available for other crops.

Seed Collecting.

One method is to allow some plants in the garden to go to seed, however the disadvantage is that you don't know the quality of each carrot as they are still buried in the ground.

A surer way of collecting seed from quality carrots is to firstly dig up a few carrots, select the best looking ones – shape, colour etc. and replant them in a group



in a new bed. This is normally done in Spring about the time when the carrots go to seed.

Of course, seed should only be collected from open pollinated varieties, not hybrid types. If you collect seed from hybrids, you will still get seeds, which will grow and produce, but they will not be the variety you started with. **Bill Nicholson**

Editor note: the above photo taken in Apollo Bay is of Jude Fanton, co-author with her partner Michel, of the excellent publication **The Seedsaver's Handbook** (available from our library). Extracts from the book :

... "carrots are insect pollinated and can easily cross....professionals put 500 metre distance between varieties....weed and garden flower Queen Anne's Lace will contaminate if grown close by...."

"..the flowers are white and surprising beautiful...borne at the end of several stalks with numerous branches..."

"..primary & secondary umbrels give the best seed...if left too long in the garden, the seeds may fall off..."

"When the seed heads are completely dry, rub them between your hands or over an appropriate screen mesh ... use a smaller screen to remove the fine chaff. Winnow with care, seeds are light & could blow away..."

"home saved carrot seeds have a beard on their seed coat, unlike commercial seeds that have been mechanically rubbed. This beard is reputed to enable carrot seeds to work their way into the ground."

"...carrot seeds can last up to 3 years in a cool, dark and dry environment..."

Please donate seed to our GOG seed bank!

Free ads for GOG members

GARDENING:

Matt Howard 5229 2517, 0417 314

987 paving; rotary hoeing; light excavation/
dingo work; off-the-plan landscaping



Gavin Gamble 5281 5115, 0410 505 936



golden plains
GARDENING

Enthusiastic, friendly, reliable.
Grey water distribution system,
fully installed.

Alan Scott 0410 549 021

Lawn mowing, rubbish removed, gutters
cleaned, pruning, handyman work.



John Purtil 5282 8855, 0418 354 500

Pruning, tree & stump removal; garden construction.



John also owns **Lara Rose Garden**
nursery: roses, vegetable & herb seedlings;
native trees and grasses; olive trees; mulches,
water tanks, mulcher hire, etc.

GARDENING TOOL: Torpedo hoes

Paul Smith 5236 3384



LANDSCAPE DESIGN:

Katie Gillett 5229 4502, 0405 569 622

Horticulturist email:bom_clothing@yahoo.com



MASSAGE:

Clinical Massage Therapist/Relaxation/Bowen Therapy.

Workcover Accredited **Robert Hindell 5272 1463**



Aromatherapy-Relaxation Massage-Australian Bush
Flower Essences-Reiki

Silvana 5243 9641, 0411 520 334

ACCOMODATION:

LARGE BUNGALOW, furnished, completely separate,
has its own kitchen facilities, phone, bathroom
(including bath), toilet and laundry. In a large backyard
with big organic vegetable and cottage gardens, fruit
trees. Heart of Geelong West; short walk to station or
city; very close to bus stops. \$120 week includes gas,
electricity & water. Phone **Trish Jardine 5223 2407**.

HOUSE TO SHARE. I have a room (or 2) available in
my house in Belmont with a huge backyard to garden
in, 7 fruit trees and some food already growing. Phone
Monica Winston 52417086, 0439 390 557

CANOLA STRAW FOR MULCH:

\$4 bale. Collect in Winchelsea—or if we get a minimum
order of 150 bales they will be delivered to a pick up
point in Geelong. Contact **Judy Cameron 5288 7005**.

SUSTAINABLE PRODUCTS: Natural baby
products; cloth nappies; Fair Trade gifts, etc **Quill Walker**
5247 0676

MUSIC:

Guitar
teacher



Paul Monk 0437
856 403,

HANDMADE SOAPS

Paul Smith 5236
3384 (photo right: one
of Paul's goats had
triplets, and another
twins!)



Photos from Bill Nicholson's garden

Bill spoke at our 30th Birthday (see more page 12)
and told us that he has done an experiment with Moon
Planting. He planted a zucchini according to the Moon
Chart best day which produced 12 beautiful zucchinis.



The one planted
on the worst day
according to the
chart produced
24!

Left: the 'Tower
of Power' Bill has
mentioned in a
past meeting.

Below: Bill's thriving broccoli plants, the delicious
Chinese variety is on the right.



GOG Committee 2007/08

Chair

Rachel Brown 0430 057 323

Vice Chair:

Quill Walker 5247 0676

Correspondence Sec:

Trish Jardine 5223 2407

Minute Secretary:

Jan Bullock 5282 4262

Membership Sec.:

Toni Millar 0421021110

Treasurer:

Jen Harriott 5243 6167

Librarian:

Katie Gillett 0405569622

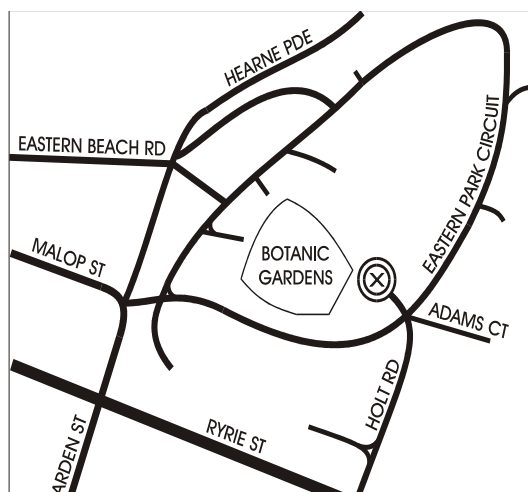
Committee Members:

Gavin Gamble 5281 5115

Cherie Mordue 5266 1832



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)

Field trips are generally held in odd numbered months (except Jan.)

Membership Fees are due

on September 1st each year.

\$26 General / Family *

\$18 Concession *

***less \$6 if newsletter emailed (in colour rather than black & white)**

New members paying from June get 3 months free membership.

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

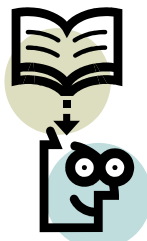
Seed Bank Members donate seeds which are for sale at the meetings at a nominal price.



Seed Bank Curators

Pam & Terry Bolton 5253 2406

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 must 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 meeting nights. 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 may bring their produce and home made products (no commercial items) to sell, giving 10% commission to the club.

Newsletter Articles are gladly received by Editor Judy Cameron 5288 7005 or email to lizjoe@pipeline.com.au

Registered address:

26 Albert Street
Geelong West 3218
Phone: 5223 2407

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.

SURVEY: GOG Practical Horticultural Training Possibilities

Proposed training sessions will be held on site at 255 Parkers Rd, Deans Marsh 3235. Training would be scheduled at the weekend and average training duration would be 6 to 8 hours per session.

Please list your choices - *if you have not already filled out this form*

Name.....

Contact address and Phone number:

.....
.....

Which day better suits you? Saturday Sunday

Other:

Tick as many boxes as necessary for interest in subjects such as:

- | | |
|--|---|
| <input type="checkbox"/> Basic Organic gardening | <input type="checkbox"/> Organic gardening |
| <input type="checkbox"/> Cultural pathogen control | <input type="checkbox"/> Pruning |
| <input type="checkbox"/> Soil culture | <input type="checkbox"/> Plant selection and propagation |
| <input type="checkbox"/> Landscape construction | <input type="checkbox"/> Stone work |
| <input type="checkbox"/> Tool maintenance , choice | <input type="checkbox"/> Chainsaw use and maintenance |
| <input type="checkbox"/> Ecosystems and micro environments | <input type="checkbox"/> Herb growing, drying and storage |
| <input type="checkbox"/> Soap making, Herbal ointments and Tinctures | <input type="checkbox"/> Garden power tools |
| <input type="checkbox"/> Biodynamic gardening | |

Other.....

-----Cut-----

Course Booking Form—Sunday October 5, 2008

This 1st course will be a combination of basic organic gardening and organic gardening. The training will be at 255 Parkers Rd, Deans Marsh commencing at 10.00am — allow 6 to 8 hours

The training will combine classroom tuition with hands on examples and demonstrations. The course outline and notes will be provided on the day. While the general outline will be followed, the direction will be guided by participant's needs and questions.

Tea and coffee will be provided. Bring your own lunch (or buy in Deans Marsh).

Cost **\$40.00** per member or **\$50.00** per non member.

Please send cheque or postal order with this form to

Paul Smith, 255 Parkers Rd, Deans Marsh 3235 Ph. 52363384

Member? YES.....(Member No:) NO.....

Name:.....

Address:

.....
..... Postcode.....

Other courses will follow

Our 30th Birthday was celebrated at the August meeting and long-time members shared some memories.

Bill Nicholson said the best meeting he attended was when the guest speaker did not show up and the members put the chairs around in a circle and had a great discussion. He had a members visit to his garden once. Someone decided to pull out his experimental weed plot so he has not had group visitors since then.

Pam Bolton has provided home cooked goodies for supper for a long time. *"One evening I made a quiche and a vegetarian lady said how she loved it and wanted the recipe. She thought the little red bits of capsicum tasted great (they were bacon!)"*.

Steve Findlay remembered poo days when members went out scavenging manure – at the scouring works, under sheep sheds and in cow paddocks. *"I believe it is very important that we involve people in discussion at every meeting as much valuable information can be learned"*.

Ingrid Hindell said she and Robert had spent time in the north of Victoria and Robert went to a meeting where no one spoke to him. When they came to a GOG meeting people came up and welcomed them *"it was just gorgeous and a great introduction to Geelong"*.

Trish Jardine has been in and out of the club over the years and was at the first meeting in Wholefoods. The original name was Geelong Organic 'Gardeners' but farmer members thought it did not cover them so changed to 'Growers'. One day they received a request to supply 1000 kilos of organic spinach a month for export to Japan. So went back to being 'Gardeners'.

SENDER

GOG , 26 Albert Street, Geelong West, 3218



GEELONG ORGANIC GARDENERS INC.

REGISTRATION : A0012071C

Newsletter

PLEASE
STAMP
ME
BABY