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NEWSLETTER JUNE 2021

Hello and Welcome to our June Newsletter. I couldn't open this newsletter without saying 'WOW' and 'THANK YOU' to all of the club members who participated in any way to help our club be a part of the Taste Bundaberg Festival. A lot of planning, planting and organising eventuated in a very successful BOGI stall at the Taste Bundaberg Farmers Market on Saturday morning, 5th June. Thanks to all members for supporting our BOGI Club by way of the amazing supply of seedlings to give away to the public. People started streaming in before the official opening at 6.30 am. It was !0 degrees !!!! **An unofficial seedling count was 2000!** Luscious display pots and seedlings lined the side and back walls inside and outside. Some people just wanted to browse and ask questions, Others had special requests, some obscure like Australian herbs and heritage tomatoes. There was particular demand for herbs, especially Dill, Parsley, Chives and Silverbeet. Mothers with their children were excited about baby seedlings and how to nurture them. Lenzie had a ball mentoring interested people regarding varieties of produce. People had big smiles when they found what they wanted or, discovered something new. Christine Jeffrey, I will call the Maitre Di. She stood at the top of the long line outside the tent handing out trays and offering seedlings from a large tray in her hands. Some were very pot luck. Everyone was so relaxed. It gave everyone time to chat about organic growing. Many more members turned up for the rostered times. We needed you all to talk to the constant stream of people. Maureen had coordinated the equipment and all those things one forgets, to make things run smoothly. Thankyou so much. Thankyou to all those other quiet helpers that made everything run so easily.

There was a lot of interest in our club and we hope to welcome new members and guests after such success. We welcome your feedback of the event if you were able to attend. Points to note for next year will be - we could have done with more space! Please enjoy the photos from the day.

CLUB MEETING

Time: Doors open 6.00 pm For a 6.30 pm start

Guest Speaker:

Members please be reminded to wear your badges to the meeting

Venue: McNaught Hall (Uniting Church hall) Corner Barolin and Electra Street,
Bundaberg

Attendance \$3-member, \$5 visitor, Tea Coffee avail

Tuesday 29th June

**Get your lucky door ticket, bring something to share on the giveaway table,
share some free seedlings**





From The May Meeting

The guest presenters for the May BOGI meeting were John and Mark, Urban Firefighters with the Queensland Fire Service



Many important details were presented throughout this very informative presentation. These included:

- **Smoke Detectors in the home** – everyone should have working smoke detectors which are regularly tested and batteries replaced regularly.
 - **Smoke Detectors in the home** – are there primarily to wake you up if you are asleep.
 - Make sure your home can be defended, primarily by yourself.
 - Try to keep wood, mulch, and vegetation around a house and sheds to a minimum.
 - Keep grass mown around the house.
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- If you live on a property, keep a 2-3 metre fire break slashed/mown **all the time** around your property. If you live in a heavily wooded area, the firebreak should be at least 10-15 metres. (While this may not stop the fire, it will slow it down)
 - If a fire is approaching, close doors, windows and blinds, and water your house/property with sprinklers if possible.
 - Listen to the local radio OR log onto the QFS website for updates.
 - IF YOU INTEND TO STAY – make sure you are able to be safe and defend your property.
 - IF YOU INTED TO LEAVE – execute your Emergency Evacuation Procedure (pets? animals?)
 - If you need Queensland Fire Service to help, ensure that:
 - QFS fire trucks can have easy access to your property. (Gates, entry points accessible through all weather, alternative route if main entry is blocked)
 - Smaller QFS fire trucks carry 600-700 litres, bigger trucks carry 1500 litres.
 - QFS may need to access extra water sources, including pools, dams or tanks, if their tanks run out.

Fire Extinguishers – if you have access to one – the acronym is **PASS**

P = Pin A = Aim S = Squeeze S = Sweep

The most hazardous danger within the home is plastic and modern furniture = highly combustible.

Most people die in a house fire as a result of being overcome by smoke, rather than being burned by flames.

Burning on your property

- Burn cuttings when brown and dead = less smoke.
- Anything under 2 metres in any direction = ok to burn.
- Anything over 2 metres in any direction = YOU MUST HAVE A FIRE PERMIT

Log on to the QFES.qld.gov.au website.

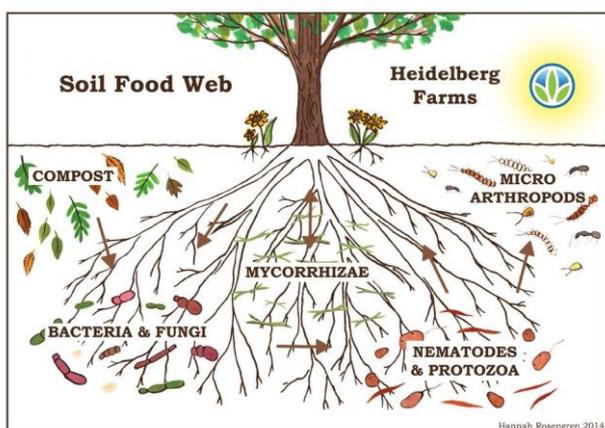
You will be taken to: **Lighting Fires in Queensland**

Scroll down to locate: **Obtaining a Permit to Light a Fire** (this includes how to apply for a permit and details what you need to do)

WHAT IS COMPOST TEA?

Compost tea is a natural liquid fertilizer that is **made by steeping compost in water**, with or without the addition of air. The purpose of brewing compost tea is to extract beneficial microbes and soluble nutrients, and then provide them to plants in a form that they can readily uptake and utilize.

What are beneficial microbes? They include bacteria, fungi, protozoa and nematodes – who all have an important role in soil health! Using aerated compost tea in your garden is a great way to **enhance the soil food web**.



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“Chemical-based pesticides, fumigants, herbicides and some synthetic fertilizers kill a range of the beneficial micro-organisms that encourage plant growth. On the other hand, compost teas improve the life in the soil and on plant surfaces. High quality compost tea will treat the leaf surface and soil with beneficial micro-organisms instead of destroying them.”

Historically, gardeners and farmers have made a passive or non-aerated compost tea by soaking a sack of compost in water for an extended period of time, often up to two weeks. This passive brewing of **non-aerated compost tea (NCT)** has been occurring for centuries! In more recent years, modern agriculturalists have begun to brew *super-charged compost tea* in a much shorter duration of time, by introducing oxygen, food, and additional nutrients (ACT). This is what we do!

Why Aerate Compost Tea?

If you want to make the most of your compost and create **the best tea possible**, brewing actively aerated compost tea is the way to go! Why not take a stellar product, like homemade compost or worm castings,

and make it even better? *By introducing air and a food source for the beneficial microbes, their populations within the tea increases by the thousands.*

The process of making actively aerated compost tea **significantly enhances the strength and effectiveness of your starting compost.** However, the process will only amplify the inhabitants and nutrients that are already in the raw compost used to brew the tea. Therefore, it is important to start with high-quality, well-aged, properly composted material. Quality in equals quality out!!

“Aerobic organisms are the most beneficial as they promote the processes that a plant needs in order to grow without stress and with a greater resistance to disease. To enhance this community of beneficials, the compost tea must remain aerobic. Anaerobic conditions during brewing can result in the growth of some quite detrimental microbes and also produce some very detrimental metabolites. It is best to avoid extremely low oxygen concentrations during brewing.”

The reference to “**detrimental microbes**” above includes the potential development of human disease-causing organisms. *It is only in anaerobic or low-oxygen conditions that harmful human pathogens can outcompete beneficial microbes and flourish.*

In summary, aerating compost tea encourages the best microbes possible, both the type and quantity, while reducing the risk of pathogens.

What are the Benefits of Using Compost Tea?

- Compost tea enhances the soils ability to retain nutrients. The nutrients in the soil will runoff and be depleted less quickly. Therefore, there is **less need to use other fertilizers.**
- An enriched population of beneficial microbes, introduced via compost tea, can increase the bioavailability of nutrients to plants. They break down organic matter and free up minerals. This means the **plants can uptake nutrients from the soil more readily.**
- A healthy soil food web can **buffer soil and plants against pollution.** For example, compost-rich soil is excellent at reducing the impacts, uptake, and concentration of pathogens, contaminants, chemicals, and heavy metals that may be introduced or present in soil.
- Compost tea can help **improve the soils moisture retention properties.** This prevents stress to plants by maintaining a more evenly moist soil, and reduces the need for more frequent watering.
- Plants fed compost tea are reported to not only grow stronger, but also have a boosted immune system and **improved ability to resist disease.**
- Likewise, it increases a plants ability to **tolerate and rebound from stress** such as drought or pests.

Reference: <https://homesteadandchill.com/actively-aerated-compost-tea/>

This article serves as a good introduction to compost teas. You can simply improve the soil biology in your garden soil and improve the growing system and quality of produce.

Trevor Galletly

Chokos Cold Feet

Choko vines detest cold weather, so it is not unusual to see browning leaves and reduced growth this time of year. In frost-free regions, prune away last summers stems to allow new shoots to appear more quickly once temperatures climb. Strong spring growth is fuelled by food stored from the previous season in their tuberous root system. Sprouting choko fruits planted this month will produce crops in the coming Summer.

The Amazing Lemon

Lemons are a natural storehouse of vitamins and minerals – essential for health, vitality and to help combat dozens of our common health problems. Just one tablespoon of lemon juice is packed with all important vitamins, minerals, enzymes, essential nutrients and flavonoids – (*very powerful **antioxidants** and one of your most dynamic weapons to protect your health*) – keep you looking young and fight the ageing process.

Lemons will:

- Improve your metabolism and energy
- Aid and improve your digestion
- Help relieve tiredness and stress
- Sooth tired, sore and painful feet and relieve fatigue
- Protect against the Winter nasties
- Help fade freckles and age spots
- Improve your skin and nails
- Give you beautiful soft, shiny hair
- Perfect remedy for a 'hangover'

Place a lemon in the freezer. Once the lemon is frozen, get your grater and shred the whole lemon and sprinkle it on top of your foods.

Sprinkle it into your wine, vegetable salad, ice-cream, soup, noodles, spaghetti sauce, rice and fish dishes. Lemon give these foods an unexpectedly wonderful taste; something you may not have tasted before. Lemon peels contain as much a 5 to 10 times more vitamins than the lemon juice itself and that is what we have been wasting. Lemon peels are health body cleansing rejuvenators that eradicate toxic elements in the body.

How many of you have a lemon tree?

Other important club news....

LIBRARIAN NEEDED. BOGI needs someone who can take over managing our library. We have a good selection of books available and it would be great to have the library utilised more. The job would entail updating our library list and making the books more available to members.

BOGI EXECUTIVE MEETINGS – all BOGI members are welcome to sit in at our Committee Meetings. Please ask anyone on the Committee for details of when and where the next Committee Meeting is to be held.

Please be sure to check out our WEBSITE and see the new information added under INFORMATION and then INFORMATION SHEETS <https://www.bundaberg-organic-gardeners.com/>

We want your feedback - is this the type of info / articles you want? Do you want to discuss this info at meetings, garden visits? Give your feedback to Maureen or Trevor

Support the club by purchasing some products from our shop which is always open on meeting nights, or pick up can be arranged at other times.

Deadline for July Newsletter

Please send through information to the editor by the second Friday of each month.

We would love FEEDBACK from club members on anything and everything.

Tell us about your success and your failures in the garden and help others learn along the way.

Let us know about community events or what's up and coming in the area.

To include notices and details of Club activities

email: newsletter.bundyorgard@gmail.com

Or ph Cathy 0403 430 969

BOGI SHOP

Products available are:

- Liquid Lime
- Liquid Kelp
- Liquid Fish
- Mineral Granules
- Microlife
- Organibor and
- Katex Organic Super Growth.

They are available for sale at our meetings, but please contact

Bruce McKay on 41544405 for collection from his address in Walkervale.

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