



# Bundaberg Organic Gardeners

*~ working with nature ~*

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## NEWSLETTER APRIL 2021

Hello and Welcome to our April Newsletter. Now this is the time of year that we can all get a little more active in the garden, the ground has been softened, there's water in the tanks, and the extreme heat and humidity has all but disappeared for now. If you were unable to attend our March meeting, then you missed a very uplifting Presidents report from Maureen. There was much gratitude for each and every member who plays a part, big or small in the running of *our* club. Covid has certainly thrown a spanner in the works more than once but we have proven that we can work around these obstacles and continue to share the love of Organic Gardening not only within the club but throughout the community too. Please note the new start time for meetings, as voted by members at the March meeting.

### CLUB MEETING

**Time:** Doors open 6.00 pm For a 6.30 pm start

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

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

Tuesday 27<sup>th</sup> April

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

The 2021 Taste Bundaberg Festival is coming up. This year we wish to participate again just at the Farmer's Market on Saturday 12th. The plan is for members to start growing seedlings for our Seedling Giveaway. This will require all of us sowing seeds at the end of April to have 6 week seedlings ready for June 12. Best kind of seedlings are those with an upright habit as they present the best and are easier to handle. Those appropriate for this time of year include: Asian Vegetables, French Beans, Cabbage, Capsicum, Caulis, Celery, Endive, Eggplants, Kohlrabi, Leeks, lettuce, Mustard Greens, Spring Onion, Peas, Shallots, Silverbeet, Spinach, Tomatoes and most herbs. There may be fruit suitable as well. I'm sure you may have more ideas. Please bring in any seeds to share at the 27th April meeting.

# What to grow in your garden now.

Here is a list of ideas for planting in your garden now.

*Asian Vegetables; Beans; Beetroot; Cabbage; Carrots; Cauliflower; Garlic; Endive; Kohlrabi; Leeks; Lettuce; Mustard Greens; Onions; Parsnips; Peas; Potatoes; Radish; Shallots; Silverbeet; Spinach; Sweet Potatoes; Turnips.*

# Plant these in seedling trays first: *Broccoli; Cabbage; Capsicum; Cauliflower; Celery; Lettuce; Silverbeet.*

## Herbs

Herbs contain a range of healing properties that can be used to balance the system and restore and maintain health. You don't need a large space to grow plenty of herbs to spice up family meals.

Growing herbs in pots allows you the flexibility of moving the pots around, making the most of the available sunshine and rainfall. The closer your herbs are to the kitchen, the more likely you are to include them in your meals.

Strong Herbs: rosemary, sage

Herbs strong enough for accent: sweet basil, dill, mint, sweet marjoram, tarragon, thyme.

Herbs for blending: chives, parsley.

Herbs are best harvested in the morning after the dew has evaporated, but before the sun has warmed them. The oils that give herbs their special aromas and flavours are volatile and readily escape from the leaves, seeds and stem if injured. Therefore, herbs need to be handled very gently.

**Can you grow a few herbs to have on display for the Taste Bundaberg Festival?** This would be in the form of a large pot filled with either a selection of mixed edible plants or just one developed plant so people and particularly children can see what growing food looks like..... whatever you have available to create a green arrangement.

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Thank you to all who brought in seedlings to share and for those showing what you can do in the veggie challenge. Lenzie always brings something of interest – and last month it was the strawberry popcorn and the Jerusalem Artichoke.



Clockwise from top. Strawberry popcorn example. Jerusalem Artichoke tubers (edible) Jerusalem Artichoke flowers.



## Member profile: Marlene and Malcolm Fuller.

In 2004 I had been working for Nestlé when friends introduced me to Malcolm at a dance. He asked me to teach him to dance but I was leaving the next week to work in New Zealand with Nestlé. On my return to Australia, he accompanied me to a ball in Canberra and we have been together since then and married in 2012. Malcolm had tired of working in corporate and had been traveling Australia fruit picking. He was coming to Bundaberg in 2009 and I joined him. We were picking on a large farm in Bundaberg when there was a contractor not treating his workers very well and Malcolm said, "We could do this better".

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So, in 2010 we started our Pruning Company on that same farm with our objective to prune a tree in an efficient way so that it produces high yielding and top-quality fruit. This has proved very successful for us.



Malcolm & I had no interest or understanding in how growing vegetables can become a great passion so I struggled to understand how people could find pleasure in all the work it involved. But then friends who are very passionate gardeners, Christine & Fonz Tocco, showed me how to grow a tomato plant in a pot and I was in love with gardening. I searched the internet for information and found wicking bed gardening which was a game changer. All of a sudden, I could grow things successfully! We met Chris & Malcolm Jeffrey at one of our clients and Chris invited us to do a demo of our watering system we use at home at BOGI group.

At that meeting there was so many amazing people with so much knowledge and we felt this was the group for us as we could have new friends and learn so much from them.

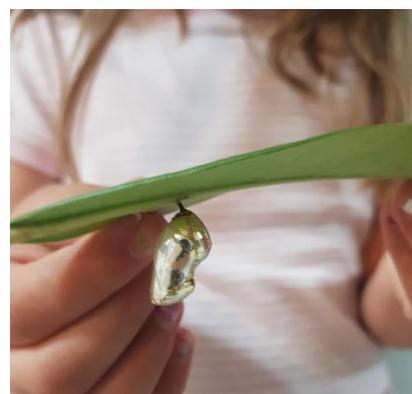
### Did you get Marlene's potting mix recipe at the last meeting?

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## What's Happening In our Members Back Yards?

This was something brand new to discover for us (and yes it should have been left where it was but....) This beautiful silvery / golden pod is actually a Chrysalis attached to the underside of a Dessert Rose leaf. It is as shiny as a new dollar coin and although looks impressive now, is actually just called a Common Crow Butterfly when it emerges.

I wonder why it looks this way, do you think the shiny exterior is to fend off predators? Have you ever seen one at your place?



# Workshops and Garden Visits

## Visit to Childers Sunday 11 April

Over 20 members arrived at Apple Tree Creek last Sunday on a clear Autumn morning to visit G'Day Farm and 2 art galleries in Childers.

G'Day Farm is an organic farm supplying produce to Childers and Bundaberg (<https://gdayfarm.com.au/>). Greg and Dionne have developed the small farm exceptionally well and harvest all months of the year. Over 60 crops are grown. They were particularly proud of their new solar electricity plant which will enable them to automate the irrigation system and run a cool room.



The salad greens harvester is hand held and operated by a battery powered drill. It makes the job much easier and more productive. When the beds were established rock dust and mill mud were used. A rotation of crops is monitored to avoid disease build up also increase soil fertility. Dionne follows Arden Anderson's book very closely for soil nutrition and when problems arise (*The Anatomy of Life & Energy in Agriculture*).

A feature are the swales with fruit trees and insect attracting trees. Good grass growth also eliminates erosion – when it rains.

*Swales and fruit trees*

We enjoyed morning tea on the front verandah overlooking the vegetable plots. Then we progressed to Childers for a visit to the Art Gallery at the Backpacker Memorial. Lunch in central park and then off to the second gallery at ATC. Here many ceramic animals, birds and other art pieces decorated and hid in the garden and gallery. Thanks.



*Dion sharing information*

*Greg with Flame weeder  
Bruce with walking stick*



**Please register your interest and check out upcoming workshops at the next meeting.**

# Upcoming Community Events

**Bundaberg Show** 26th, 27th & 28th May – have you ever entered your home grown produce at the show?

## Local Info

- ❖ Buy organic seeds locally at Woodgate, Claudia and Charlie who have a business Simply Organic Farming@gmail.com 0407699283.
- ❖ Sign the petition against Coal Mining at [https://www.plantogrow.org.au/protect?utm\\_campaign=plan\\_to\\_grow\\_petition\\_qld&utm\\_medium=email&utm\\_source=lockthegate](https://www.plantogrow.org.au/protect?utm_campaign=plan_to_grow_petition_qld&utm_medium=email&utm_source=lockthegate)
- ❖ **Local honey suppliers** Bundy Honey, 5 Banks Court, Bargara 0438 882 220 Bundy Honey, 89 Honors Rd, Bundaberg 0409 921 600
- ❖ Honey Bees for sale. Contact Steve 0419541250
- ❖ Lychee plants for sale Marcotted Kwai Mai Lychee. 60cm high. \$22, 60cm high. Phone Kaye 0402207901.

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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 May 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](mailto: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.

**This is the official monthly newsletter published by and distributed to the members of Bundaberg Organic Gardeners Inc. Whilst every effort is made to publish accurate information, the Club accepts no responsibility for statements made or opinions expressed, or any consequence arising from them. For further information, contact the Secretary.**