

Bundaberg Organic Gardeners

~working with nature~

E: newsletter.bundyorgard@gmail.com M: PO Box 4158, Bundaberg South QLD 4670

E: secretary.bundyorgard@gmail.com Secretary Karyn Ennor 0447 360 882

Website: <https://www.bundaberg-organic-gardeners.com/>

NEWSLETTER FEBRUARY 2022

Hello and welcome to our February Newsletter. The good news for this month is that we will return to meetings as normal, then a fun day has been planned for early next month, (read on for more details).

I came across this cartoon and had to share. It reminds me of myself and Olive admiring the ladybugs in the garden, then having Trevor look deeper and advise me that they were only there to fix my aphid problem! Cue Trevor's magic liquid and now no more aphids (or ladybugs) but a very healthy little garden patch. Looking forward to seeing you at our next meeting if not before,

Cathy



CLUB MEETING

Time: Doors open 6.00 pm for a 6.30 pm start

Guest Speaker: To be advised

Venue: McNaught Hall (Uniting Church Hall) Corner Barolin and Electra Street, Bundaberg
Attendance \$3-member, \$5 visitor, Tea Coffee avail, Members please be reminded to wear your badges to the meeting
Tuesday 22nd February

Get your lucky door ticket (free with entry), bring something to share on the giveaway table, share some free seedlings and place your proudest garden harvest on the brag table.

We are now welcoming members to bring along a plate of food to share at the end of the meeting. **Please don't feel that you *must* bring something, and let's try and keep it healthy, in the spirit of organically home-grown food.** For example, homemade tomato relish with some store-bought crackers. Please list ingredients to assist those with allergies and intolerances, and share recipes where you can. We will start up the supper roster once more for the March meeting.

BUNDABERG ORGANIC GARDENERS INC.
CLUB NIGHT AGENDA FOR 22nd February 2022

M.C. Maureen Schmitt (President)

6.00 -6.30 pm: Registration of Members and Visitors. No Covid sign-in or vaccine check required.

6.30pm: Maureen to open meeting. Everyone is required to wear a mask for duration of Meeting unless they are eating or drinking or are a speaker. Maureen to introduce Executive of Bundaberg BOGI. Remind people that BOGI AGM will be held at March Meeting.
Visitors: Visitors welcomed by name.

Maureen to give explanation of various table set ups: i.e., BOGI shop, lucky door, seed and seedling giveaway.

Cleaning up: Ask for volunteers

Guest Speaker: Sadly, our guest speaker is unable to attend.

In My Garden segment (15 mins. approx. duration): Tonight, we are going back to basics with 3 of our legendary members demonstrating and giving away their secrets about how they germinate seeds and grow 2 summer crops – namely corn and summer beans. We will break into 3 groups for this exercise.

Seedlings and seed giveaway: Lenzie to explain seeds and seedlings on table. Please wait until the end of Meeting to select seedlings.

Field Day Report: Nothing to report but Lenzie wishes to thank all those who helped him during his recent illness.

Committee Meeting Report: Karyn, our secretary, will give a report on BOGI Committee Meeting held on 10 February, 2022. Karyn also to ask people if they want the Brisbane BOGI Newsletter, to please put their email address on the sheet.

Bundy Flavours: Marlene to talk about this year's event.

Suggestions are always welcome: Please place in the Suggestion Box.

Workshops: Social Swap Meet and B-B-Cue on Saturday, 5th March from 9 am under the trees beside the soccer field opposite Trevor's house at 40 Marks Street, North Bundaberg. This is your chance to clean up and clear out your garden shed of those unwanted pots, garden tools, plants, seeds, wire mesh, corrugated iron etc. The main emphasis is on swapping and sharing, but if you have some real treasure, feel free to put a price on it and try to sell it. As this is our first outing for 2022, it is a chance to re-connect with BOGI friends and members, enjoy each other's company and share your gardening tales. If you have nothing to swap or share, it doesn't matter - it's your presence that is important. The b-b-cue will start around 10am and BOGI will provide sausages, bread and onions. You will need to bring your own drinks, chairs, cutlery, plates and table to place swap items upon if you have one. There will be some tables available for this. We will be having this event on the soccer fields; Trevor has promised to demonstrate his soccer skills and prowess on the soccer field so bring your cameras and have the defibrillator handy!!

Next Workshop: No other workshops planned. Any ideas or suggestions for future workshops and speakers most welcome. See any Committee Member at the end of the Meeting.

Open Forum:

Invitation to people with a question or other items they want to talk about.

Invitation to people to stay for a cuppa and share food on offer.

Close of Meeting,

Next Meeting is AGM on Tuesday, 29th March 2022.

Please think seriously about nominating for a position or being on the Committee.

Planting by the Moon:

The best time to sow or propagate in February

2nd - 16th Annual flower, grains, melons, cucumbers, leeks and shallots

3rd, 4th Leafy annuals 7th Leafy annuals

13th, 14th Fruiting annuals 20th -23rd Root crops, perennials, striking cuttings,
planting shrubs, vines

25th - 28th Garden maintenance (weeding, digging, preparing, composting)

What to plant in February:

Into the ground: Asian Vegetables; French Beans; Snake Beans; Carrots; Choko; Eggplant; Lettuce; Leeks; Luffa; Mustard Greens; Marrow; Pumpkin; Sweet Potato; Radish; Shallots; Squash; Zucchini.

Into seedling trays: Capsicum; Cucumber; Chilli; Tomatoes.

What is the Soil Food Web?



The living part of the soil is made up of insects, earthworms and very small microscopic creatures such as fungi, bacteria, nematodes and protozoa. These interact with each other and with plants. Plants release sugars and carbon to support the soil food web and in exchange the soil feeds the plant.

Our gardening techniques should favour and develop the soil biome – just like the bugs in our gut. These very small creatures are also on the leaves and stems of plants and help to prevent diseases and insects.



To learn more about this basic gardening tool, watch the following 6-minute YouTube video.

<https://www.youtube.com/watch?v=uAMniWJm2vo>

As in previous newsletters, we have shared different styles of gardening / cropping. This is another very interesting and successful method. See the link below if you would like to read more from their website.



AUSTRALIAN DEMETER BIO-DYNAMIC

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HOME ABOUT GETTING STARTED CONSUMER CERTIFICATION LEARNING & EVENTS SEARCH CONTACT CART

The Australian Demeter Bio-Dynamic method was developed in Australia by Alex Podolinsky. It is based on Bio-Dynamic preparations of the highest quality, which have been refined in Australia under Alex's guidance, working from the insights of Rudolf Steiner and the scientific experimentation of Ehrenfried Pfeiffer.

The practical application of the Australian Demeter Bio-Dynamic method is to:

- develop and maintain soil structure
- develop the humus on which that soil depends for its fertility and resilience
- support the growth of healthy plants under the influence of the sun
- produce of the highest quality in both flavour and nutrient density

The success of the method depends on plants feeding themselves according to nature, through nutrients which are held within the humus content of the soil, not through water soluble nutrient in the soil water.

Ideally, each farm operates as a closed unit, using the preparations in combination with the soil, climate and seasonal variation with which the farmer works.



<https://demeterbiodynamic.com.au/>

Member Contributions...

Hi All,

Well, what a summer we have had! That rain was absolutely awesome! The dams and tanks are all full, the grass has grown tonnes of feed for the animals and the soil, and everything in the gardens has flourished. We grow a great green garden in summer. As we have continued to focus on food forest gardens, whatever grows, grows. It might be hot out there, but the plants from the tropical and sub-tropical areas of the earth are great teachers. We have chosen to grow that which loves this climate; therefore, food is in abundance.

The bananas, turmeric, ginger, lemongrass, salad mallow and mugwort pit are diverse and happy.

The Butterfly Pea vine is giving an abundance of flowers for drying or fresh flowers for tea, as too are the leaves of the menthe mint.

The pumpkins and New Guinea Bean have both gone ballistic, vines everywhere, fruits are growing well.

The Madagascan Beans, Sword Beans and Snake Beans are all flourishing, growing well, we will have lots of beans soon. The Snake Beans that grew wild have already produced dried bean pods for next year, they snuck up on me.

The Yam vines are lush and growing well, we hope to have some nice root veg to dig up in Autumn from them. Parleys are seeding, garlic chives, shallots, betel leaf and kangkong all going well.

Sambung and Comfrey are both in such abundance that the ducks are enjoying daily veggie greens and the dehydrators are being kept busy.

When it comes to fruits, the dragon fruits are maturing now, tasting lovely, the Monstera Delicio have just finished, we have had them in breakfasts daily for months now, the fruit around the seeds from the Bitter melon are sweet enough for fruit salads, and the green flesh is good in omelettes. Some oranges have ripened out of season, but they are very juicy. We lost the star apples and lychees to the October tornado but all the rest of the garden has recovered really well.

Basils, rosemary, chillies, capsicums, kang kong, taro, dandelion, sweet leaf, Ceylon spinach, pineapples, they are all out in the garden, just waiting to become breakfast, lunch or dinner. When I go shopping in the garden it feels like an Amazon rain forest adventure. Lol. It's really a matter of adjusting one's taste buds to match the environment that we live in. By researching what grows well in these climates, abundance is inevitable. In crazy times such as these this knowledge is important.

Also, we are awaiting our next clutch of ducklings to hatch, somehow, we got a chicken...go figure.

Finally, if you think you may have a grub or grass hopper problem, you actually have a duck shortage....

Cheers from us at The Haven



Please excuse the name – but we have found a very interesting resource of interesting information. Link to website at the end. Tell me if you knew any of these facts already?

1. The National Trust implores us to stop urinating in a toilet, in order to save the water used in flushing, and instead wee onto compost heaps, which speeds up the chemical process of decomposition, making it a better fertilizer to grow vegetables and save even more energy in reducing food miles.
2. There's a Japan indoor vegetable-factory that produces 10,000 heads of lettuce a day while using just 1% of the amount of water needed for outdoor fields. LEDs emit light at ideal wavelengths for plant growth, while also optimizing night and day cycles, allowing lettuce to grow 2.5 times faster.
3. Oklahoma declared watermelon a vegetable and made it their official state vegetable.
4. Qatar, a desert state, is aiming to grow up to 70 percent of its own vegetables by 2023 thanks to the launch of a new farming system that needs no soil and which recycles irrigation water. The pilot project had been "a great success" and adapted well to Qatar's harsh growing conditions.
5. Charles Darwin became interested in how vegetables crossed the oceans. In one experiment, Darwin fed seeds to a bird, shot it, and then placed the carcass in a bath tub to float. After a month, Darwin retrieved the seeds from the floating carcass and planted them. The seeds germinated.
6. There is an orchestra which uses instruments made entirely from vegetables, after the show they use the vegetables to make soup.
7. Vegetables in Alaska grow gigantic because they receive 20 hours of sunlight a day.
8. Raising your vegetables and fruits consumption leads not just to a healthier, but a happier life, equivalent to what people experience as they move from an unemployed status to employment.
9. In the world of botany, there's no such thing as vegetables. It's a culinary term so there are no plants that are actually classified as vegetables.
10. It is the chemical reaction between vegetables and olive oil that makes the Mediterranean diet healthy.

<https://www.kickassfacts.com/vegetable-facts/>

Deadline for March 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 Phone 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.