



## 'Let's Get Growing'

### Warrnambool Community Garden Inc.

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After a "Rusty" end to Autumn.... Summer is here!

We hope your tomatoes are in, your garlic has 'bulbed' up nicely and you are looking forward to fresh lettuce and bean salads, sweet corn on the BBQ and lots of the other sizzling things of Summer.

In this edition.....

- Photos of the Dirty Weekend and Working Bee
- The A to Z of Summer planting
- Carrots by Candlelight and homemade paper workshop details
- Meet our new committed Committee
- A delightful strawberry shortcake story and recipe
- A simple way to fight off mildew
- This edition's Proud Plots

See you in the Garden or the Surf!

### *Our Dirty (Day) Weekend...*

What a wonderful day it was! We could not have wished for more perfect weather for the annual Dirty Weekend—jam packed with workshops, activities, food and the sharing of ideas. The event kicked off at 10am and waves of people slowly started rolling in until around 3pm. Visitors mostly consisted of Warrnambool residents who hadn't been inside the Garden but had been curious to check it out. We also had a big turnout of Garden members. A huge thank you to all involved for help in preparing, running and packing up after the event.



**The Rock Wall Taking Shape.**



**Below:** Kylie Treble sharing her knowledge **Left:** Jenny and Anne Marie enjoying the sun.





## Introducing Our New Committed Committee!!!



**Julie Eagles—Deputy Convenor** with her crop of garlic a few years ago

**Something that's always in my pantry is....** a block of 85% dark chocolate and a bottle or two of red wine!

**In summer you will find me....** on my boogie board, hoping for that ever elusive first barrel!

**The best advice someone has given me** was yelled across the road by a very old woman as my sister and I jumped in the car with our boogie boards - she yelled out "enjoy it while you can, 'cause it goes quick!"

**Something members might not know about me is ....** I was a Silver Top taxi driver in Melbourne weekends and nights for a year when I was a student!

**I really love....** Leunig and I was lucky enough to be able to tell him once how much I love his work and he was totally generous and down to earth and lived up to all my admiration of him. I really love when that happens.

**If I was a vegetable I would be a .....** good root of some kind!

**Sometimes I wish....** our year's supply of garlic was not affected by the rust outbreak at the WCG! And that Leunig or maybe John Clarke was our Prime Minister!

**I'm currently listening to....** Bruce Campbell - a singer/songwriter of quite some renown in our household!



**Marita Murphy**

Make sure you ask her lots of questions when you next see her in the garden!

**Lisa Rankin**

**Something that's always in my fridge is....**

Olive dip from Aldi. I can't stop eating it and I know I shouldn't buy it but I still do

**In summer you will find me....** anywhere where the sun shines!

**The best advice someone has given me is...** you can go almost anywhere you want if you look serious and carry a clipboard.

**Something members might not know about me is** I was the Recorder Captain in grade 6.

**I really love....** a nice shiraz

**When I need to relax I....** Pack up the car and go camping.

**If I was a vegetable I would be .....** parsley. It seems to flourish grow happily no matter where it lives.

**Sometimes I wish ....** I could become a zoologist and join David Attenborough on his wildlife adventures



**I'm currently listening to ....** Lorde and Lana del Ray

**In 10 years, I imagine our garden...** to be a community hub where lots of people from all walks of life gather to share food, meet people and learn skills.

**Fiona Golding**

**Something that's always in my pantry is....** pepper, I love a bit of cracked pepper on everything!

**In summer you will find me....** outside, whether it is at the beach, in the backyard or under a tree.

**The best advice someone has given me is...** We make a living by what we get, but we make a life by what we give. Winston Churchill

**Something members might not know about me is....** I took a Permaculture Design course early this year and love the concept as it can be a way of life.

**I really love....** Pistachios, does anyone have a tree?

**When I need to relax I....** grab a book and go sit outside.

**If I was a vegetable I would be a .....** tomato - my cheeks are already naturally pink and plump!

**Sometimes I wish....** my puppy would not try to eat everything that I try to grow....  
**I'm currently listening to....** Mauritius Sega music from our international house guest.

**In 10 years, I imagine our garden...** would resemble a food forest, full of biodiversity and high yields.



**Pauline Hurley—Secretary**

Having been raised in inland NSW I really love the beach areas around Warrnambool and Port Fairy. Whale season is a special time for me and I often spend a lot of time watching them and meditating. I love the Community Garden because it is a peaceful place to reflect, commune with nature and to build community. The values of the garden really resonate with me and I am lucky to be in a position where I can contribute in return for what the garden gives me.

**Peter Jackman—Treasurer**

**Something that's always in my Fridge is ..** milk for a cuppa

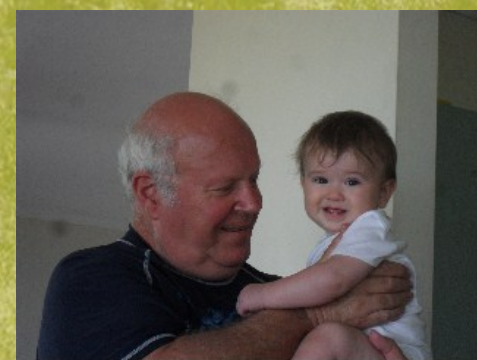
**In Summer you will find me...** trying to keep cool

**The best advice someone has given me is ...** take it easy

**I really love...** watching sport now that I am much older - especially my grandson

**I'm currently listening to ...** ABC

**In 10 years our garden ...** will be much bigger & more diverse



**Geoff Rollinson—Convenor**

**Something that's always in my fridge is...** cholesterol-rich food, unfortunately

**In summer you will find me....** wishing for the onset of Autumn

**The best advice someone has given me is...** none of us is as smart as all of us

**Something members might not know about me is....** I was almost an actor in the Jack Thompson film "Bad Blood"

**I really love....** most people

**When I need to relax I....** look longingly towards a favourite bottle of red

**If I was a vegetable I would be a .....** Potato (French "Pomme de Terre" - apple of the earth)

**Sometimes I wish....** I could recall words that were uttered in anger or frustration

**I'm currently listening to....** galahs squawking in the back yard

**In 10 years, I imagine our garden...** will be a beacon for many people, it is now.



Thanks for volunteering your time and giving back to the Garden.  
It is much appreciated by all :)



## The A to Z of December planting according to 'Gardenate.com'

**Amaranth**  
**Asparagus Pea**  
**Basil**—if not Fawltly  
**Beans - climbing**  
**Beans - dwarf**  
**Beetroot**—you can't beet them  
**Borage** - Julie uses the flowers in salads and to decorate cakes!  
**Burdock**  
**Cape Gooseberry**  
**Capsicum**  
**Carrot**—we dig these  
**Celeriac**  
**Celery**  
**Chilli peppers**—Red Hot  
**Chives**  
**Choko/Chayote**  
**Cowpeas / black eye peas**  
**Cucumber**  
**Eggplant**  
**French tarragon**  
**Kohlrabi**—Keith has some great ones growing at the moment.  
**Leeks**  
**Lettuce**— be friends

**Luffa**—a prize will be given to anyone who knows what this is and grows it!  
**Marrow**  
**Mustard greens**  
**NZ Spinach**  
**Okra**  
**Oregano**  
**Parsley**  
**Pumpkin**  
**Radish**—look radishing  
**Rockmelon**—rocks  
**Rosella**  
**Sage**  
**Silverbeet**  
**Squash**  
**Sunflower**  
**Sweet corn**—amaize-ing  
**Sweet Marjoram**  
**Tomatillo**  
**Tomato**  
**Turnip**  
**Watermelon**  
**Zucchini**

### A Recipe for Keeping the Baddies at Bay Spraying Powdery Mildew

Thanks to John Clements of Pearson's Nursery Allansford

This occurs late summer - most prone on cucumbers, pumpkins and zucchinis, begonias, roses and hydrangeas

- ◆ 30ml dishwashing liquid (cannot be powder as it contains too much sodium)
- ◆ 1Tbsp of bi-carb soda
- ◆ 1 litre milk (must be full cream and doesn't matter if the milk has expired!)
- ◆ 3 litres of water

Mix well and apply by spraying every 4-6 weeks as a preventive measure. Will not affect any plant, fruit or vegetable for human consumption but not recommended to apply 14 days before harvesting.

### Port Fairy Organics

#### A Family Business Promoting Local Produce and Healthy Eating

Dominique and Steve Quirke and their family have begun trading as Port Fairy Organics and provide home delivered boxes of seasonal fruit and vegetables to the Port Fairy and Warrnambool areas. They visited our Garden for the Dirty Weekend, enjoyed the workshops and the kids helped plant some Olive Trees. They service the Port Fairy and Warrnambool areas—if you want to know more....



Check out their website here  
<https://my.buckybox.com/webstore/port-fairy-organics/completed>

And read more about their business and other local happenings in The Bluestone Magazine at

[www.bluestonemagazine.com.au/2013/11/24/organic-food-idea-](http://www.bluestonemagazine.com.au/2013/11/24/organic-food-idea-)

## Getting out and about in the garden!



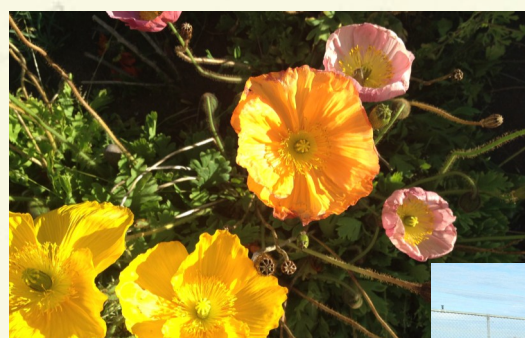
Greenhouse seedlings  
keeping warm and growing well!

### This Edition's Proud Plots....



Above: Leo and Keith's productive, well kept plots

Below: snapshots from other plots and the communal areas.





# EVENTS PAST (about presents) AND FUTURE



## Come and celebrate Christmas at the Community Garden!

**When:** 14 December at 6.30pm onwards (10.30pm finish)  
**Where:** Warrnambool Community Garden (the Hub)  
**Who:** All Community Garden members  
**Cost:** \$12 per adult (kids free). Or contact us on phone number below if you want to contribute to the meal instead of buying a ticket  
**Includes:** Dinner and softdrink (BYO alcohol and glass)  
**Bring:** A kris kingle gift. Theme: "from the garden or for the garden"  
No need to spend any money on a gift! Resuse, recycle, restore, replenish.  
Bring one gift per person (don't forget one from the kids)



**RSVP is Essential!!** 0429 928 511 (by 7 December)

**Trivia, presents, organic food, entertainment and more!**



### THE CARROTS BY CANDLELIGHT FEAST!

BRING A PLATE IF YA LIKE?!

Please tell Pauline when you RSVP if you would like to contribute something to the feast and waive the door fee. Pauline will let you know what we need more of.



### IT'S QUIZMAS TIME—with Emma Charlton

Last year we had Quizmas, this year the Carrots by Candlelight feast will conclude with another quiz, this time inspired by gardens and gardening. For a little warm-up, see if you can come up with examples for each of the following starting with the letter P.

- ◇ a tubular plant
- ◇ a vegetable
- ◇ a fruit
- ◇ a latin name for a plant
- ◇ a fungus
- ◇ a garden pest
- ◇ a flowering plant
- ◇ a perennial plant
- ◇ a plant that needs to be regularly pruned

And we'll see you on the 14th! Be there, or be a weed.



### SEPTEMBER WORKING BEE in PICTURES



On the afternoon of Carrots By Candlelight—Come along to a free and fun Paper-Making Workshop to make your own Christmas cards

**Date:** Saturday 14th December 3pm onwards.

**Bookings essential** - limited places available

**Provided:** all materials and afternoon tea ,nibbles and drinks

The workshop will be using recycled office paper to make homemade Christmas cards. The paper will be made into a pulp and set in a custom-made frame. After it's dried, they will be decorated with a range of recycled materials.

Just bring any crafty things you would like to add to your creations

Contact Lisa Rankin to RSVP on 55594876 or email

lrarkin@warrnambool.vic.gov.au



## Strawberry Short Cakes—By Mel Hall

With the up and down nature of this Spring, it's hard to imagine we'll ever have enough sustained sunshine for berry growing. Gardeners are an optimistic bunch however, and when you finally have some sun-warmed strawberries to harvest from your plot, this is a stunning way to make the most of them.

The earliest recipes for shortcakes appear in 16th century English literature, indeed Shakespeare makes mention of them.

If you haven't tried the combination of strawberries and balsamic vinegar, (or a balsamic reduction), don't be nervous - they really are very good friends. The caramel/acid quality of the balsamic brings out the sweetness of the fruit, and together with the icing sugar, creates a truly harmonious ruby syrup. You could also consider trying an Italian condiment - Vin Cotto (literally cooked wine), this combination of vinegar and cooked grape is complementary to many flavours - particularly fruit.



### Ingredients

for the shortcakes:

325g plain flour  
½ teaspoon salt  
1 tablespoon baking powder  
5 tablespoons caster sugar  
125g chilled unsalted butter  
1 large egg, beaten  
125ml single cream  
1 large egg white – lightly beaten

for the filling:

approx. 300g strawberries  
1 tablespoon caster sugar  
3 drops balsamic vinegar or balsamic reduction (optional)  
250ml whipping cream (or crème fraîche)

instructions:

Preheat the oven to 220 degrees celsius (425 Fahrenheit)

Prepare the strawberries – de-hull, quarter or halve if large, and toss gently with balsamic vinegar or balsamic reduction and icing sugar to taste – set aside.

Whip the cream with vanilla if desired until soft peaks form.

Mix the flour, salt, baking powder and 3 tablespoons of the sugar in a bowl.

Grate the butter into this bowl of dry ingredients and use your fingers to finish crumbling the butter into the flour . (or use food processor)

Whisk the whole egg into the cream and add to the flour mixture – either by hand or process in the appliance, until the dough just comes together.

Turn the dough out and onto a lightly floured surface.

Roll gently to a thickness of 2cm (3/4 inch). Dip a 6.5cm (2½ inch) round cutter in flour and cut out as many rounds as you can (as with scones, cut straight down and avoid twisting the cutter as this inhibits rising in the oven). Work the scraps back into a dough, re-roll and continue to cut out.

Place shortcakes about 2.5cm (1 inch) apart on an oven tray lined with baking paper. Brush the tops with the beaten egg white and sprinkle with the remaining sugar. At this point, the dough can be covered and refrigerated for up to two hours.

Bake for 10-15 minutes until golden brown, let them cool for a few minutes.

Using a serrated knife, gently split the still-warm shortcakes across the middle. Spoon the strawberries and some of the sweetened juices onto the base, dollop the cream or crème fraîche on top and gently place the top of the shortcake back on.

Dust with icing sugar and serve immediately, with a cup of tea, or a glass of rose champagne...it's your choice...



Please send any favourite Autumn recipes, or food themed ideas through for the next edition.



## Egg-cellent News....

- The chooks are settling in well, laying 4 eggs per day. Members can buy 6 eggs at a time for \$2. They place their money in the tin (on the freezer) and write in the book their name, date, number of eggs taken and how much they paid. To be fair to all members they are only entitled to buy eggs once per month.
- The solar hot water unit has been installed as have the vents in the toilet and the cool cupboard section.

## A Big Thanks to....

- ♦ Nathan—for his generous donation of 5 fruit trees!
- ♦ The fourth compost bay has been completed by Barry, Sammy, Grant and Andrew— great job. Picture to the left.
- ♦ Thanks to all Dirty Weekend helpers. Especially to both Work for the Dole crews (WDEA & St. Laurence)
- ♦ Those members on the roster system for looking after the 'girls' and collecting the eggs.
- ♦ People who have generally been helping out—and all those who came to the September Working Bee.

### Something to do over Summer?

- Port Fairy Farmers' Market: Railway Place. 3rd Saturday of each month. 8am –1pm
- Progressive Farmers' Market: Venue alternates between Cobden, Timboon and Simpson. 2nd Sunday of each month. 10am – 2pm. See [www.12apostles.com.au](http://www.12apostles.com.au) for specific venue details.
- Food Swap Event: Simons Waterfront Restaurant. 1st Monday of each month. 12 –2pm.

*And don't forget we have Produce Swaps at regular intervals at our very own community garden. Keep it local and sustainable!*



**Progress of the Patch!...  
The Strawberries are emerging**

### A sneak peak at our Awesome Autumn edition!...

- What's growing on
- Colouring in competition
- Amazing Autumn recipe
- An exciting article by Lisa Rankin
- Julie Eagles reveals all...

**\*\*\*\*We'll LEAF the rest up to you!  
Please submit ideas to the WCG  
email address :) \*\*\*\***

- Subscribe now for only \$0! Bargain?!

### The Summer Palace by Michael Leunig

Make a little garden in your pocket,  
Fill your cuffs with radishes and rocket,  
Let a passionfruit crawl up your thigh,  
Grow some oregano in your fly.  
Make a steamy compost of your fears,  
Trickle irrigate your life with tears,  
Let your troubled mind become a trellis,  
Turn your heart into a Summer palace.

**Have a fantastic Summer All!  
See you soon and let other members  
know if your plot needs some water**

