

'Let's Get Growing'

Warrnambool Community Garden Inc.

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The days are nearly at their longest.... Summer is here!

Welcome to the Sizzling Summer newsletter! We hope this finds you well and enjoying a few warm nights on your back porch or in your plot. We hope your tomatoes are in? (ours aren't!).

There is a hopeful smell in the air — and though the ground is dry, it has been a very fruitful year at our garden. Thank you to everyone who has been part of it — whether you tended to your plot, volunteered your time, helped run events, built something, donated something, contributed to a meeting, conversation or a newsletter— It all makes a difference and has helped create a wonderful space.

In this edition.....

- Photos and news from The Shelter Opening
- The A to Z of Summer planting
- Meet our new Committee
- Wonderful Workshops right on our backdoor
- Communal Plots update

Enjoy the read, or the skim or the pictures. See you soon. Happy Summer Season.



WCG values and celebrates the diverse range of people who contribute to making the garden the special place that exists today

WCG acknowledges and respects the original custodians of this rich and fertile land—the Gunditjmara people, and the traditions and knowledge of their elders both past and present.

SIZZLING SUMMER EDITION—December 2015



Dear God,

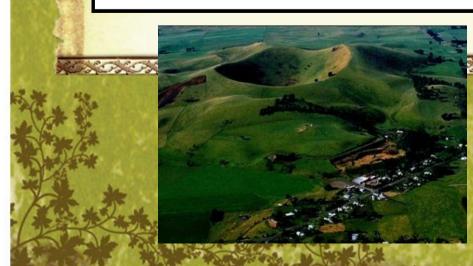
We rejoice and give thanks for earthworms, bees, ladybirds and broody hens; for humans tending their gardens, talking to animals, cleaning their homes and singing to themselves; for rising of the sap, the fragrance of growth, the invention of the wheelbarrow and the existence of the teapot,

we give thanks. We celebrate and give thanks.



A poem by Leunig

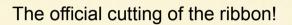






Official Shelter Opening!







"From little things, big things grow"....look how far we've come!

"Come in we said we'll give you, Shelter from the Storm!"

The Shelter area and new garden sculpture were officially opened in the company of members, their families and visitors. A huge thank you to everybody who was involved in its construction and in the organisation of the evening. We ate a delicious meal, listened to local musicians and had an opportunity to admire the work of the many people who helped bring the vision to life. Thank you Dave, Keith, Fiona and other helpers who built the shelter. Also a big thank you to Bec Nevin who created the beautiful sculpture at our garden – which is a shower showing the Gellibrand river and the creatures that depend on the river system. The Shelter area and Sculpture will provide a wonderful place for many more gatherings and kids' play sessions. THANK YOU!!



Introducing Our New Committed Committee!!



At our AGM held in November, the following committee members were elected for 2015.

Continuing members:

Julie Eagles –Convenor
Peter Jackman– Treasurer
Geoff Rollinson
Hannah Chisolm
Fiona Golding
Jennie Miller
Clare Vaughan
Pam Roy

New committee members:

Jess Porte Matt Turner Chris Worrall

* The role of Secretary will be shared by all Committee members



I am recently retired with a background in National, State, Regional and Historic Parks, working throughout Victoria. I have a keen interest in Natural History. I grew up around the Port Campbell area developing a love of local shipwreck history as I explored the coast-line. I have recently moved to

line. I have recently moved to Warrnambool with my family to enjoy a sea change.

I was an active member of the community garden at our last home and look forward to continuing involvement in this field.

I enjoy my bike ride to the WCG on Tuesday mornings, the interaction, and then the return bike ride home laden with fresh veggies. Chris Worrall

Jess is a new gardener, but she has eaten Farmer's Market produce and played in dirt with gusto for years. As a Canadian transplant to Warrnambool, growing lemons in her own backyard seems magical. When she is not at the garden, Jess is always on the lookout for a good book or the chance to go on a bicycle ride with her partner, Graham. Jess is currently on day 101 of consecutive daily beach walks.



Communal Plot Happenings

What a busy spring it has been with all hands on deck — planting, weeding, composting, mulching, fertilising and watering our seedlings in preparation for summer.

This time we thought we'd fill you in on who's involved in the communal plot happenings at the moment. We have a great group of members who share responsibility for all aspects of the communal gardening efforts and turn up regularly, have chat and a laugh and a well-earned cup of coffee/tea (and often a cake) after the work.

Here's a list of who's doing what in the communal area at the moment:

Robyn Drechsel has been our constant in the co-ordination of the communal plot crops and rotation over the past year. Her knowledge and expertise is always generously shared and well worth having to listen to her weekly Tuesday joke.

John Madden, our seed man has provided a variety of capsicums, tomatoes, zucchinis (we have already harvested some), lettuce, peppers and chillies and you may have noticed the pumpkin mounds near the chillies and rhubarb. Also sweet corn, cucumbers, red onions, garlic, beans, the list just goes on!

Jennie Miller oversees the petty cash system for the communal plot and keeps on eye on when we need supplies and new tools. She works with Robyn to plan the work to be done each week and creates the 'To Do list'. Jennie and Rob alternate with cooking birthday cakes!

Clare Vaughan's developed a keen interest in composting. She believes the regular workout turning the hot compost suits her better than any gym membership. Clare also makes the handwritten signs along with Tina Reilly, Claire Bishop and the Year 9 Gnurad-Gundidj students who make the lovely colourful and decorative signs

Terry Lowan looks after the worm farm and quietly goes about feeding them often, managing the temperature and moisture, bottling the tea and sharing the castings. He is also a handy fix-it man to have around and his farming contacts enabled us to shovel and collect bags of sheep manure for the garden.

Keith Fisher is another fix-it man who can mend a tap, hammer a nail and back a trailer load of chairs and BBQs like no-one else we know, usually with a cheeky comment.

Pete Jackman, our wonderful treasurer, reliably comes up on a Tuesday and collects any money and answers all our queries over a cuppa at about 11am or so.

Marg Gillen is always early on Tuesday's and along with Mark Rashleigh & Mark Wilson, they do lots of the weeding, planting and watering. Mark Wilson is also our chef for the monthly lunches and he and Robyn teamed up in November to prepare a wonderful spanikopita with spinach and fetta as well as an asian wombok, noodle and nutty salad. The fresh herbs and spring onions made all the difference to both dishes. YUM – thanks guys.

Di Lewis overseas the hub garden in addition to working in the communal plots, tending her own plots, doing a bit of cooking from time to time. She's been known to bring along random stuff like fireplace ash, various excess seedlings or some baked goods. Keep the surprises coming Di.

Evelyn Garth does a great job preserving our produce along with help from many other members. She also regularly cleans and mops the Hub - what a gem.

Chris Mahon washes the tea towels and bathroom hand towels and gets the milk, tea, coffee supplies.

The other two 'Chrises', Christopher and Christine Worrall, come when they can and have been very informative and helpful over many months.

Candice Guillaumier is another reliable all-rounder who has been seen recently nurturing citrus trees. Her son Hudson spends a fair bit of time in the strawberry patch so perhaps they have an interest in fruit?

So far Irma Rentsch seems to like to potter in all communal garden plots and has won us over with her scones as well as her beetroot dip.

Marian Tate, Maggie Dwyer and Dianne Membery are more recent Tuesday communal plot recruits and we warmly welcome them and look forward to seeing where their skills and interests lie. Please yourselves.

For any members who are unsure, the communal plot and produce is for all members. Follow the signs showing what is available for picking and please leave the rest. Our experience tells us that members feel more comfortable picking produce if they contribute in some way. There's some talk about having a regular weekend time in the communal plot. If this is something that might interest you and perhaps your family, talk to us soon as we are thinking about when might be the best time. All members are warmly invited to spend some time with us in the communal plot and find out how the place ticks – we think you'll like it.

Have a very Happy Christmas hopefully spending time with your nearest and dearest and look out for our produce sales in the New Year and new preserves for sale in the HUB!

Clare Vaughan & Jen Miller Committee Members and communal plot gardeners









Hot house tips and traps!

Members are welcome to use the hothouses. Please respect other users and help keep them clean, tidy, weed and disease free. Check on your plants often or arrange friends to help you.

The <u>corner hothouse</u> is shared by members and our work crews who grow the native trees and shrubs for the shelter belts and other parts of the garden.

The corner hothouse has an overhead watering system over the rack on the right side for watering the native plants. Work crews manage the watering of this rack on most days. Members are welcome to have their plants watered on this rack too if there is space. The centre and left-side racks are for members who want to hand water their plants. Please only water other member's plants by arrangement.

It's a good idea to put your name beside your plants so that others can contact you if they want your help with watering, let you know about pests or for any other reason. There's a permanent pen there plus some bits and pieces to write on while they last.

John Madden tells me that most seeds germinate well in temperatures between 15-20 degrees and therefore the doors and blinds are better left open during summer and closed in winter. All users are asked to just close the doors at night in cold weather. The blinds are easily damaged if they are not raised and lowered carefully. The handle is stored in the garden shed and work crews and a few regular hothouse users will close the blinds when it is cold or very windy.

The <u>HUB hothouse</u> is shared by WDEA and our members. The blue boxes and barrels in this space at the moment are all owned by WDEA and members are asked to please not move or interfere with these. Members wishing to share the HUB hothouse are asked to chat about this with Clare Vaughan who will help to put you in touch with Narelle and Bec from WDEA...

If a member would like to be the 'go-to' person for any hot house issues, please contact Clare and I'll be happy to work on this with you. In the meanwhile let me know if there are any issues that are not covered here.

PS: On 25 November Anne-Maree gave me a tomato grown in the hot house! Who's jealous?

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

Amaranth Lettuce **Asparagus Pea** Luffa Basil Marrow **Mustard** greens Beans - climbing Beans - dwarf **NZ Spinach Beetroot** Okra Oregano Borage **Burdock Parsley Pumpkin Cape Gooseberry** Capsicum Radish Carrot Rockmelon Celeriac Rosella Celery Sage Chilli peppers—Red Hot Silverbeet Chives Squash Choko/Chayote Sunflower Cowpeas / black eye peas Sweet corn Cucumber **Sweet Marjoram Eggplant Tomatillo** French tarragon **Tomato** Kohlrabi Turnip Leeks Watermelon Zucchini

A friendly housekeeping reminder....

There is lots of rubbish that has accumulated in various parts of the garden. There is stuff tucked into bins behind both hothouses as well as inside and behind the garden tool shed. If you've left it there – please take it home and dispose of it yourself.

We do not have a rubbish collection service at the garden.

While it is handy to have some spare pots and punnets, please be considerate and leave them neatly stacked and remove labels. Don't leave cracked and damaged ones, and if the area is overflowing, please just take yours home.

Let's start the New Year with a renewed awareness of waste and a collective commitment to reduce it?

Try to minimise packaging at place of purchase. Say no to unnecessary plastic bags.

Let's work together and plan and buy seed to raise our own seedlings to swap and sell instead of purchasing all vegies as seedlings in punnets.

Buy the bales of pea straw and other mulch that is available on site instead of buying the single purpose bags from the hardware stores.

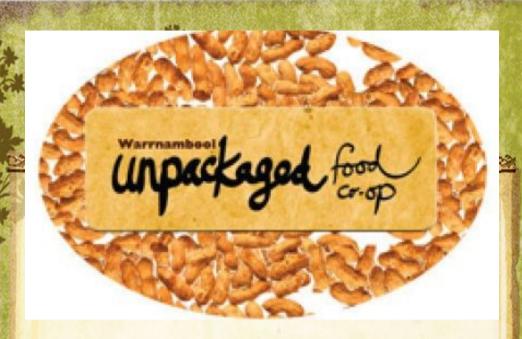
Also, please help us make the compost and then you'll be more comfortable sharing it once it is brewed and you'll save on purchase of soil conditioners and fertilizers.

Every little bit you do makes a difference :)









Warrnambool Unpackaged Food Co-op is your alternative to the supermarket

Are you sick of buying your food from the big supermarkets? Are you wanting to reduce packaging? Are you seeking a cheap way to buy nuts, dried fruit, legumes or other staples?

Come along and try shopping with Unpackaged Food Co op!

How does it work?

We sell dry goods and other products by weight. We weigh your containers empty, Il them, and then weigh again. Your order is tallied by a volunteer and you can pay by cheque, cash or with your smartphone.

When?

The first Friday of the month 1.30-2.30 pm and 4.30-7.00pm

Where?

The Uniting Church 'Den', 115 Koroit Street, Warrnambool.

Please provide your own containers.

Why?

Unpackaged seeks to provide a low cost, environmentally friendly alternative to the maintstream supermarkets.

We sell:

Rice, beans, lentils, nuts, dried fruits, chocolate, pasta, many kinds of -ours (including gluten free), baking products, cleaning products, shampoo, conditioner, soap, oils, and much much more.

Visit us: on Facebook

Email: shelley@shels.net for a newsletter and

product list OR

Simply arrive: on the first Friday of the month



FREE Christmas Tree Recycling

WHERE? Warrnambool Community Garden

WHY? They'll be mulched & reused at the Community Garden

*Christmas trees only please (no other green waste will be accepted)

Tuesday 5th Friday 8th Saturday 9th WHEN:

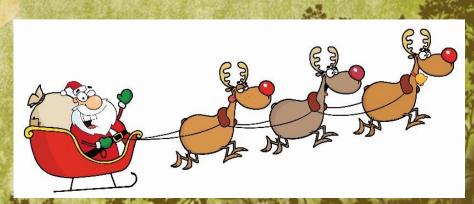
January, 2016 10am-2pm

January, 2016 10am-2pm January, 2016 10am-2pm

A call out!...

For some volunteers to please be at the garden on Saturday January 9th to help direct people for the Xmas tree drop off. We will also be making the mulch so if any members can help out for an hour or two between 10-2 that would be much appreciated. It's also a great way to have a chat with people about the community garden:)

Thanks!



Two amazing places offering a variety of workshops!

NATURE'S WAY SANCTUARY ROSEBROOK, VICTORIA

66 M°Sween's Rd, Rosebrook Vic 3285 Email: natureswaysanctuary@gmail.com

FB: Nature's Way Sanctuary
Tina: 0487 238 624

Pauline: 0407 567 399

Our mission is to create community by providing a place of learning, sharing and experiencing sustainable living practices through courses, workshops and demonstrations facilitated by experienced and trained presenters.

Opens the Door to Sustainable Living

GROW OWN FOOD WORKSHOPS

@ THE COMMUNITY GARDEN, Port Fairy Community House

- Tuesday 6th October, 10am to 1pm Plant biology and the environment Examining how a plant grows and relates to its environment
- Sunday 11th October, 10am to 2.30pm Soils and plant selection
 Match plant varieties to your prevailing soil conditions
- Tuesday 20th October, 10am to 1pm Advanced propagation Seasonal seed, stem, root and shoot propagation techniques
- Sunday 8th November, 10am to 2.30pm Garden design excursion Explore various design principles at The Place of Wonder
- Tuesday 11th November, 10am to 1pm Composting techniques
 Seasonal techniques for making an abundance of compost
- Sunday 22nd November, 10am to 2.30pm Ripening tomatoes for Christmas
 Fruit and vegetable crops for the South West and how to help them perform
- Tuesday 1st December, 10am to 1pm Companion planting What is it and how does it apply in your situation?
- Sunday 13th December, 10am to 2.30pm Summer pruning and thinning Making kind cuts; pruning for fruit and form
- Tuesday 15th December, 10am to 1pm—Healthy Plants
 Learning about pests & diseases and their lifecycles in order to encourage health plants.

Presenter: Kylie Treble from The Place of Wonder

Places are limited. Please choose your workshop(s) and register in advance. Call us on 5568 2681 or drop in (10am - 1pm) at the Community House, 1 Railway Pl. Sunday workshops include a break, please BYO your own picnic lunch.

COST: \$10 per workshop and current PFCH membership (\$10 individual or \$15 family for 12months)



Series

Two!

DATE	TIME	WORKSHOP
January		
Sat 23	9.30 – 4	Yoga Retreat
February		
Wed 3	9.30 – 2.30	Intro to Everything You Ever Wanted to Know About Herbs & Spices. Growing, cooking and other uses.
Thur 18	9.30 - 2.30	Yoga Retreat
Sun 21	10 -4	Intro to Everything You Ever Wanted to Know About Herbs & Spices (Repeat of Wed 3 rd)
Sat 27	2-5	Introduction to Bush Foods
Sat 27 & Sun 28	9.30 -4.30	Learning to Build with Straw bales (3-day workshop)
Sun 28	9.30 - 5	Native American Drum Making *To be confirmed
March		
Wed 2	10 - 2.30	Everything Herbs & Spices
Sat 5	9.30 – 4.30	Introduction to Permaculture
Sun 6	9.30—4.30	Learning to Build with Straw bales (Final Day: Day 3)
Wed 9	10 - 2.30	Everything Herbs & Spices
Sat 12	9.30 – 4.30	Dry Stone Wall Building *To be confirmed
Sun 13 th	10 – 4	Introduction to Moon Planting
Wed 16	10 - 2.30	Everything Herbs & Spices
Wed 23	10 - 2.30	Everything Herbs & Spices
Wed 30	10 - 2.30	Everything Herbs & Spices
April		
Wed 6	10 - 2.30	Everything Herbs & Spices
Sat 9	9.30 - 4.30	Dry Stone Wall Building *To be confirmed
Sun 10	10 – 1	Moon Planting
Wed 13	10 - 2.30	Everything Herbs & Spices
Sat 16	9.30 - 4.30	Dry Stone Wall Building *To be confirmed
Sat 16	10 – 4.30	Connecting with Nature
Wed 20	10 - 2.30	Everything Herbs & Spices
Wed 27	10 - 2.30	Everything Herbs & Spices



Enquiries:

Email: natureswaysanctu-

ary@gmail.com Tina: 0487 238 624 Pauline: 0407 567 399

