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NEWSLETTER AUGUST 2021

Hello and Welcome to our August Newsletter. We had a great meeting last month with lots of knowledge shared. We welcomed more new members Jen & Johny and their young son Kai, as well as Bhavana, who we have a member profile on in this edition.

Our guest speaker was one of our members - Marlene Fuller, who told us about her and Malcolms journey into their current business operations. They have operated Fuller Agricultural Pruning for 11 years, taking care of Citrus, Macadamia, Lychee and Avocado trees. They saw gaps and downfalls in pruning systems that were being used on farms, such as poor hazard management and working conditions and thought they could do it more safely and efficiently. The pruning season for them runs from March through to October and they make great connections with families and young people who get good training, wages, and support and return to work for them again and again. I have attached photos from Marlene further along in the newsletter.

Tony Wolff shared a trick with us in how he sprouts his Linseeds. He says it's very important to use good quality organic seeds to start with. Make sure that you have a good batch before buying a large amount. Sprouted linseeds are high in fibre and are packed with omega-3 fatty acids. I enjoyed the taste test and think I could easily add them to my daily diet. Sprouting is a great way to get a fast result in growing your own food if you are pressed for time, or space. More photos of this further along...

I look forward to what we will learn and share at our next meeting as always.

CLUB MEETING

Time: Doors open 6.00 pm For a 6.30 pm start

Guest Speaker: To be advised

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 31st August

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

Work Shops and Field Trips

BOGI Fair is still on – this weekend in Brisbane. Sunday 29th 9am – 3pm. Please help to make it a success if you can. While Bundaberg Organic Gardeners are not planning a club visit due to Covid restrictions, you are still able to attend as individuals. bogifair2021@gmail.com call Chris Garcia on 0417574149 if you need more information.

3 Events rolled in to one great day of Learning and Sharing.

- What
- 1) Visit to Marlene and Malcolm Fullers Property at Tirroan
 - 2) Gin Gin Landcare Nursery and Bush Food Garden Tour
 - 3) Gordon Whitbys Worm Farm

When Sunday 5th September, Starting at Marlene and Malcolms at 9.30am.

Contact Maureen for more information 0427 517 759

Bring It will be a full day so please bring your own morning tea, lunch and a chair.

What: **Outing to "The Haven" with Peter and Pam Burgess at Bucca.**

For those who have not visited Peter and Pam's place this is an outing not to be missed. Peter and Pam have amazing gardens, incorporating principals from organic gardening, permaculture, regenerative farming and sustainability.

When: **Sunday 12th September** 9 am for a 9.30 am start

Location: Bucca

Bring: Chair, morning tea and lunch if you are staying for lunch

No limit on Numbers. Phone Maureen on 0427517759 for more details.

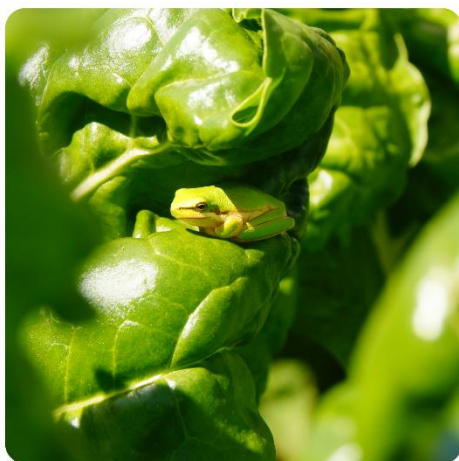


Some of what is growing at The Haven currently.

Garden Visit To Les and Kay De Gunst House Sunday 15th August

What a beautiful time of year to visit Les and Kays' house although I am sure that they keep the garden in full swing, year round. Upon arrival we met in the cool of the undercover area, but I always feel drawn to immediately go and see what's growing. At first, I notice that EVERYTHING looks good, nothing is suffering or doing badly. We see giant Silverbeet leaves with tiny frogs, showing that biodiversity is alive and well here. Our poor frogs are not doing so well in general society with such a widespread use of pesticides that poison not only our food but the frogs food also, it is nice to see the De Gunst backyard was a safehaven for them. There were many resident skinks, and bees happily buzzing around the plants especially the blue flowers on the borage. The lettuce was thriving, the celery, the mizuna, the herbs, the comfrey, tomatoes all made me feel like sitting down and making a fresh salad. The children were lucky enough to be able to pull their own carrots and after a quick rinse of the red dirt, they ate 'almost' the lot. Olives carrot was so big that she couldn't eat the whole thing in one go, so I happily assisted. The compost tower is always a source of interest and it must stand at about 8ft tall. Les fills it with garden prunings and kitchen scraps, then has a trap door on one side where the composted soil comes through about 6 months later and is returned in to the garden. For an average sized town block, they have made perfect use of every patch in the almost 50 years of being there. Growing food in the front yard, citrus down the side, passionfruit and dragon fruit along the fence, Dan commented that he could run a fine dining restaurant with a kitchen garden like this one.

Thank you for sharing your morning, and your beautiful garden with us and we look forward to seeing what you are growing next time.





Member Profile - Bhavana Shukla



~ How did you hear about BOGI?

I was informed about BOGI from Joan Smart. I had also googled Organic Gardening and had a look at the Bundaberg Club.

~ Have you been to any workshops? And did you learn much from these visits?

I have been to several workshops – at Sue Jackson's and Nardoo for example. I have learned so much at these home visits, getting ideas on growing and planting times. Getting to see how different so many gardens can be. Workshops fire me up.

~ Have you always been interested in organics?

Yes, I haven't always, but realized when I was younger, that things weren't growing as they should.

~ Are you a keen gardener?

Yes I have been since I was very young.

~ Is there something in your garden you are happy with?

My shady neem tree – where I can sit and have tea.

~ Something about yourself – where you came from.

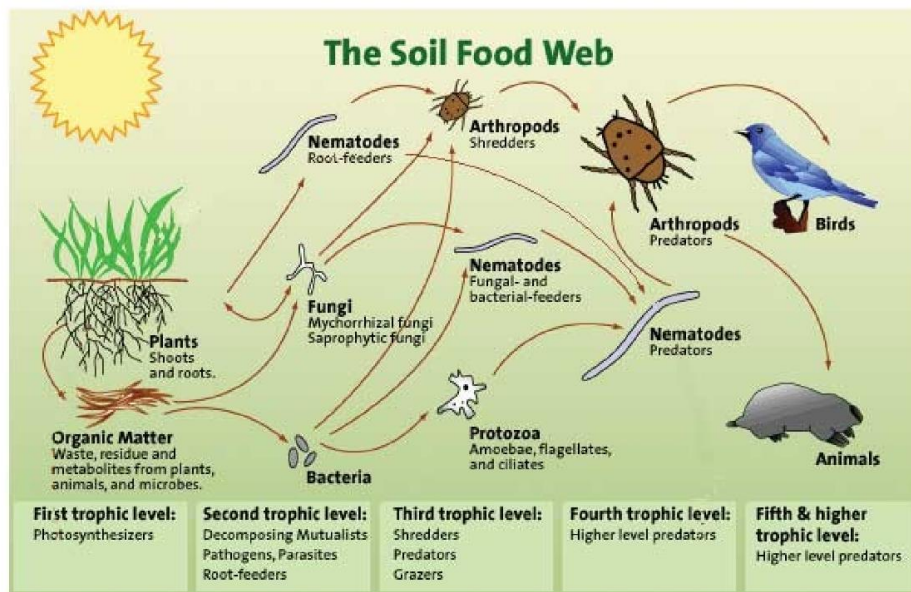
I was born in Kenya and raised in England. Met my husband back in Kenya. We came to Australia in 2002 with our 2 children. My husband and I own and operate Barolin Travel in Bundaberg.

I am a vegetarian.

~ What topics interest you and do you have any other interests?

I love growing organically. I am into permaculture and recycling. I want to encourage wildlife into my garden.

Photo taken of Bhavana at Les and Kay DeGunst house enjoying the bees buzzing on the borage.



The soil food web is the community of organisms living all or part of their lives in the soil. It describes a complex living system in the soil and how it interacts with the environment, plants, and animals. Food webs describe the transfer of energy between species in an ecosystem.

- Last newsletter featured the above diagram.**
- Did you understand the working of the soil biology?**
- What do nematodes eat? Are they good or bad?**
- What happens when chemicals are used to control nematodes?**
- How can you avoid using chemicals?**
- What captures sunlight and sends food to the soil biology?**
- What is soil biology's function?**

Yacon -- correction

At the last meeting I had some Yacon samples. This is the correct way to spell Yacon. (Thanks Kay)

This tuber may be eaten raw or cooked on a BBQ or in a roast or stir fry. It is crispy and sweet.

Cheers, Trevor



Grass Roots magazines - I have 20 + older issues if someone would like to read. See Trevor at the next meeting.

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 September 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.

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.