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NEWSLETTER NOVEMBER 2024

Hello and welcome to the last NL for 2024!

It has been a wonderful year with so many things to be grateful for. Our membership has grown; we have a lovely new venue to enjoy our monthly meetings and many opportunities to learn and share about our gardening experiences! Our next Newsletter will be in January 2025!

Did you know that we have a Facebook page? <https://www.facebook.com/groups/bundabergorganicardenersclub/> There are always great gardening hints and people get help with gardening problems, too! You can access previous Newsletters just the way you can on our web page. Cathy is the admin on the page. If you aren't a member yet, just apply to join! You won't regret it!

Have you filled out our survey? It was emailed to you last month. Your answers will help our committee plan ahead for the coming year!

Our planning for the Christmas party is also on track and we hope to see you there. It is always such a fun occasion. More info in this newsletter! See page 3!

Wishing all a great Christmas and a happy and healthy New Year.
All the best, Deltry

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Our 18th AGM will be held on 25th March, 2025! Are you interested in nominating for the Management Committee? The positions become vacant at the end of the year! More information early next year!

CLUB MEETING – Tuesday 26th November 2024

Club meetings are always held on the last Tuesday of the Month. No meeting in December!

Time: Doors open 6.00 pm for a 6.30 pm start

VENUE: PLEASE NOTE: Sims Road Community Hall, 24 Sims Road, Walkervale.

Attendance \$3-member, \$5 visitor, supper available

Members, please wear your badges to the meeting.

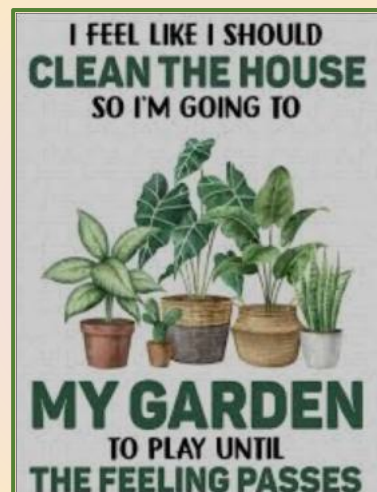
Get your lucky door ticket (free with entry), bring along produce to show on the 'From My Garden' table and share in the free seedlings at the end of the meeting.

November Speaker

We look forward to hearing from Scott Shepherd this month who will be discussing Fruit Fly Traps! This is a subject of great interest to all who are interested in producing unblemished fruit!

Please note:

Our supper roster is now available for two months. The current month and January 2025! See the last page of this newsletter!



October Meeting Report - David Flack - Fantastic FROGS! By Lara

Last monthly meeting, we had David Flack, an ecological consultant and self-proclaimed 'frogaholic', come and talk to our members about frogs.

FROGS: A BRIEF HISTORY!

Frogs have been around for over 160 million years. Many Australian species have remained relatively unchanged for thousands of years. There are 250 odd species in Australia and we are discovering new ones all the time!

Frogs can be found on every continent except Antarctica. They can be found in rainforests, deserts, temperate forests, swamps and even the arctic circle!



FANTASTIC PHYSIOLOGICAL FEATURES OF FROGS



Frogs are amphibians. They start life in the water and then become land dwelling. Once grown, they breathe through nostrils as well as their skin. Their lungs can be filled with air to assist them with swimming. Frogs not only breathe through their skin; they also drink through their skin.

Frogs shed their skin and eat it as they grow, maintaining their nutrients. When they eat, they retract their eyes to push the food down into their stomachs. This also helps unstuck food from their tongues. Frogs also have teeth to help them hold onto their prey.

FANTASTIC AUSTRALIAN FROGS!

We have some unusual species of frogs in Australia. The turtle frog is found in WA. It lives and breeds underground and is often mistaken for a little turtle that is so young it doesn't have a shell yet! The marsupial frog is found in SE QLD and NE NSW. It lives in leaf litter. It lays about 15 eggs, and when hatched, collects the tadpoles into two hip pockets where they remain until they become frogs.



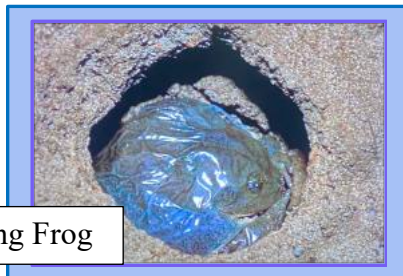
Turtle Frog

The water holding frog (Tiddalik) would be used as a water source out west by the first nations people. This frog can spend up to 11 years underground in dry swamps, floodplains and claypans in arid areas. When it rains, it dissolves their skin and they go up to the surface to breed.

Gastric brooding frogs are another unusual frog but haven't been seen for 40 years. They were able to turn off their digestive system and carry their tadpoles in their stomach. They burped up the baby frogs 6 weeks later!



Water Holding Frog



Gastric brooding frogs

IDENTIFYING FROGS

Females tend to be bigger and males tend to have a darker throat colour. During frog week the 8th to the 16th November, you can register with frog ID. This is a citizen science project facilitated by the Australian Museum. Add your findings/recordings of frogs in your area and you should get some feedback as to which frogs were heard in your recording.

'Find a Frog' in February is another citizen science project run by the Mary River Catchment Committee.

Question – How can we encourage frogs in our gardens.

Answer – Wetting agents can often be a problem for frogs. Don't use chemicals. Plant vegetation around water which will encourage insects for them. Be aware that you will also get their predators as you are creating an eco-system. Planting broad leaved species of plants and ground cover hanging over the water also help them climb in and out.

Question – What can you do for a sick frog?

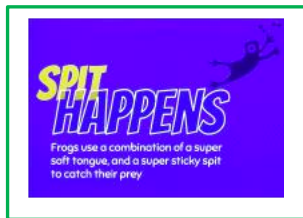
Answer – Some vets can help euthanise. We only treat endangered frogs.

Question – Are cane toad spawn traps effective?

Answer – Yes, because they use a pheromone and the bait is based on this. Native frogs aren't attracted to it. You do need to check the trap regularly though as dead tadpoles do stop others from going in. There are enough insects to feed both toads and frogs and no Australian species has become extinct because of cane toads. Numbers of animals did drop but they have now learnt not to eat them. Cane toads also lay eggs in long strings and native frogs don't do that.



Marlene presented David with a lovely selection of plants.



BOGI CHRISTMAS PARTY

When: Sunday 15th December, 10am to 3pm

Where: Baldwin Swamp Environmental Park, Shelter Shed, Steindl Street, Bundaberg East

What to bring: Chair, Cutlery, Plate, Cup, Snacks to share

Please indicate on the sign on sheet or contact Club Mobile: 0493 789 243, re your choice of Salad or Sweet that you will bring to share!

The Club supplies roast chicken and preservative-free ham.

Members can bring Vegetarian/Vegan plate

Punch, Tea, Herb Tea and Coffee available

Join in the fun with Trivia games, Sing-a long, Secret Santa (optional) and Dancing - for some!



Our raffle will be drawn during the afternoon.
Buy your tickets at our November meeting!

We are looking forward to seeing you all there!



Proof from tomatoes that biofertilizers increase yields—minus the environmental costs

New study adds evidence to a body of research that biofertilizers could replace synthetic ones and make regenerative farming systems a reality. By [Emma Bryce](#) October 11, 2024

Using eco-friendly fertilizers instead of synthetic chemicals produces high quality tomato crops with competitive yields, a team of Italian scientists has shown.

Their new study considered two groups of fertilizer alternatives: a nutrient-rich algae-infused concoction; and fertilizers made with [symbiotic root microbes](#) like fungi and bacteria that fix nutrients from the soil to increase crops' uptake. These alternatives, known broadly as 'biofertilizers', can be made without the [emissions-intensive](#) process required to make conventional synthetic fertilizers, and can significantly reduce crops' need for these chemical additives in the first place.

The researchers tested their alternatives on tomato fields in Italy, where they subjected growing tomato plants to different combinations of the two: some tomatoes received one of two fertilizers through drip irrigation, containing a mix of growth-promoting fungi or bacteria; some were treated with the algae infusion; and others received a combination of both microbial and algal fertilizers. In each case, the fertilizer-treated crops were compared with tomatoes that had received no fertilizers at all.

Of all the fertilizers, the second microbial mixture containing a combo of root-colonizing fungi and bacteria produced the tallest and bushiest tomatoes, with the largest root mass. The symbiotic root-colonizing behavior of the microbes in this treatment seem to have supported denser, deeper-reaching roots, which can help plants snare more nutrients—and may also help plants to access deeper water sources in times of drought, the researchers say. If you like more information from this site, here is the link: [Let the best of Anthropocene come to you.](#)

The success of that microbial mixture was exceeded only by tomato plants that received it in combination with the algal fertilizer, which was applied to plants as a growth-promoting spray, rich in amino acids, and vitamins. In those tomatoes plants, not only did this combo exceed all growth parameters, but it also produced striking yields: these double-treated crops generated 67.2 tons of tomatoes per hectare, compared to the 30.3 tons per hectare produced when researchers applied the microbial fertilizer on its own—and almost threefold more than the 26 tons per hectare from tomato plots that received no fertilizers at all.

What's more, the combination of microbial and algal fertilizers also produced the highest number of marketable fruits, with fewer green and rotten fruits than in those plants that received just one fertilizer treatment or none, the researchers found. Interestingly, they noticed that microbial fertilizers led to larger and sweeter tomatoes, while the algal fertilizers were associated with redder fruits. "We were fascinated by the idea that an environmentally-friendly approach like this could produce such strong results," the scientists [say](#).

Theirs isn't the first study to show the benefits of eco-friendly fertilizers. But it adds evidence to an increasingly robust [body of research](#) that synthetic fertilizers needn't be the default: working alternatives exist, and can be vital tools in making regenerative and organic farming systems a reality.

That's helping build the case for scientists and farmers who seek these alternatives which are not only lighter on the planet, but on the wallet, too. "Each study that improves the knowledge on crop growth and production [is] a step toward the goals of sustainability, in terms of environmental, social and economic factors," the researchers [note](#).

Radicetti et. al. "[Microbial biofertilizers and algae-based biostimulant affect fruit yield characteristics of organic processing tomato.](#)" *Journal of the Science of Food and Agriculture*. 2024.

Image: ©Anthropocene Magazine

MEMBERS! DID YOU KNOW? You can browse through all the titles in our library by clicking on this link!

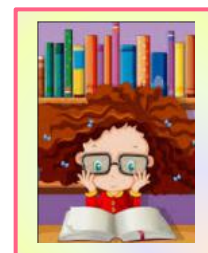
<https://www.librarything.com/catalog/BOGardeners>

This is an interactive site – select the first column and there is a comprehensive overview of your selection. The far column on the right allows you to see other people’s review of the book - if that has been done! At the present time, there are 69 books in our library from which you can choose! So, when you come to the monthly meeting, just check out your book of choice and put your name on the library card and then pop it in the borrow box! If not available this month, it will be next month!

You can also access our library through the club Web page!

Select ‘INFORMATION’ from the top menu!

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



IN MY GARDEN



Kay and Les de Gunst
Yummy veggies!



Geoffrey and Deltry’s morning greens, happy pigeon peas and unexpected 2nd flush of mulberries!



One of the first field days I attended when I joined BOGI, was to Kay and Les de Gunst’s garden! I was looking for inspiration and that experience did not disappoint! It was great seeing such a productive organic garden first-hand. I must admit I was somewhat envious to hear Kay explain how they picked various greens in the morning for their breakfast! I was such a novice, but I listened and tried to emulate, as much as I could, in my garden! I resorted to growing in pots and here we are, about a year or so later, picking delicious greens for breakfast and also for green smoothies!

You can see the results in the photo above – Morning Greens – I was so happy with my morning ‘pick’ that I just wanted to share it! The bowl consists of comfrey, pigeon peas, moringa, hummingbird, leaf ginseng, okinara and longevity spinach, bok choy, wild pepper, garlic chives, dandelion and parsley!

My pigeon peas are another success – I was somewhat disappointed with the first plants that grew - they took so long to flower and then to produce the pea! However, this lot is wonderful. Geoffrey and I love eating them in the morning, as we check our various pot plants. For some reason, these plants are also bushier than the first plants and not so tall! There is so much to learn!

The mulberries are a bit unexpected! We had a wonderful crop a few months ago. I followed the advice of Lenzie and Marlene to cut my dwarf mulberry back by 2/3. I had read that they can produce a second flush however I thought that it would be after the first fruiting! Well, lo and behold, it is now fruiting again! Completely unexpected! It will be interesting to see how they grow in this heat as I’m not sure this is the right time of year for them to develop. Yes, it is a continual learning process! From Deltry

Herb of the month for November is... Mallow - contributed by Pam Burgess

Mallow - *Malva sylvestris* , *Malva parviflora*, *Malva neglecta* and similar *Malva* species.

Before we get started please allow me to describe the word 'weed'..... It is a word that is being used to describe a plant that is in a place that we don't want it. All plants have uses, usefulness and benefits, it's just that modern western man doesn't seem to remember what those uses or benefits are. It has only taken 3 or 4 generations to lose a huge amount of herb lore, also it has not made it over the seas from one land to another very successfully. So.....lets get some herb lore here.



The ancient Romans considered mallow a delicacy and to this day mallow species, both wild harvested and cultivated, are widely eaten throughout the Mediterranean, Middle East, Northern Africa and China. Mallow grows year-round in those countries, but I have noticed here, it comes and goes. Pliny the Elder claimed that "whosoever shall take a spoonful of the mallows shall that day be free from all maladies." To this day in Southern Italy there is a saying that "Mallow saves you from every disease."

The plant has eye catching lavender to pink flowers, which can also be eaten - slightly sweet, cool and jelly-like. Isabell Shipard writes concerning the variety, that it is valuable for cleansing, healing and strengthening the lymphatic system. Also, it is an expectorant, relieving mucus from irritated tissues in the throat and chest. Mallow is very soothing to the urinary tract, intestines and for relieving inflamed tissues.

In the garden, its deep taproot is one of nature's most talented at penetrating hard clays, leaving behind root tunnels that allow worms, air and water to begin moving through these problematic soils. Employ a few generations of mallow to start reclaiming that solid, sticky clay area in your garden.

It is a relative to Okra and Marshmallow; it has mucilaginous properties which help to thicken the dish it is cooked in. The young leaves are the most used, especially in salads, as the larger, older leaves tend to be a bit tough and leathery. It can be a stand-in for spinach in any recipe. The seed heads, sometimes called 'mallow cheeses' can be harvested while still light green and can be used in risotto, curries or steamed, then lightly dressed with olive oil and lemon juice, or fried with butter, onions and mushrooms. The seed heads are high in carbs, oils and proteins and are a potential staple food source if or when needed.

Much of this information came from 'The Weed Foragers Handbook' and the rest from Isabell Shipards amazing book , 'How can I be prepared with Self -sufficiency and Survival Foods?' This is what she put on the front cover.... '*An essential manual with practical information on plants, plans and recipes to help us survive in a toxic world, and face other hazards that may threaten our health, security and sanity in the 21st Century*'. Wow! What an introduction on the front cover!

She was so ahead of her time, with over 70 years of herbal knowledge and she wrote it in 2008. We all need a copy of this book! Many plants are in this book that are not listed in her other big herb book, so from my perspective, they are a great pair of books to have and one can continually refer to them, year in, year out. May the good rains fall on us here soon.

Cheers for now. Pam.

Many thanks, Pam, for your contributions to our herbal page this year! I have both of the books you mention! Really inspirational! Ed.



Planting by the Moon – December - submitted by Kay de Gunst

(New Moon to ¼ Moon) 1 – 8 Dec: Influences balanced growth; a lower gravitational pull decreases and this stimulates root growth. The best time to sow or transplant leafy vegetables.

(First ¼ to Full Moon) 9 – 14 Dec: Increased light from the waxing moon benefits leaf growth, and root growth slows down. Best time to sow/transplant fruiting annuals.

(Full Moon to ¼ Moon) 15 – 22 Dec: Gravitational pull decreases and moonlight decreases, so leaf growth reduces and root growth increases. Plant root crops now.

(Last ¼ to New Moon) 23 – 30 Dec : The waning moon is good for balanced growth. No sowing or planting during this phase. *Harvest vegetables, weeding, digging, pruning and cultivate. Apply mulch*

What to plant in December:

Asian vegetables; Beans; Capsicum; Chilli; Cucumber; Eggplant; Lettuce; Luffa; Marrow; Melon; Mustard Greens; Pumpkins; Radish; Rosellas; Shallots; Squash; Sweet Corn; Sweet Potatoes; Tomatoes; Zucchini.

** Plant these in seedling trays first: Beans; Capsicum; Choko; Cucumber; Eggplant; Lettuce; Marrow; Mustard Greens; Rosella; Shallots; Squash; Tomatoes; Zucchini

A few tips this Month

- Keep watering your strawberries even though fruiting may be finished. You need to encourage new runners for next year.
- Mulching will help your fruit trees from drying out in our hot weather.
- On hot days, water in the evening.

Welcome to our new members!



Shae Morgon



Sandra Wood

CALENDAR EVENTS

December 15th: BOGI Christmas Party

CLUB NIGHTS

January 28th Kerry from Little Booyal Farms
February 28th Blair – The Mushroom Man
March 25th AGM + Demonstrations

CLUB ACTIVITIES

February Garden Visit
April Dragon Fruit Farm
June or July Pruning

Thank You!

This is a shout-out to two of our newest members – Kim Green and Jeanette Cox! These ladies have assisted in planning and planting the small garden at the front of our meeting venue at Sims Road! Kim has also most kindly offered to regularly water the garden and pot plants. Thank you so much for your help!

Members, are you interested in learning about your club? You are invited to attend our next committee meeting, held on Friday 17th January at Kay and Les de Gunst home at 1pm. Please contact 0493 789 243 if you are interested in attending!

Trevor shared this gardening approach from a friend!

Yesterday I visited a friend on the land co-operation I'm visiting and found his vegetable garden with recycled fridges used for wicking beds. Even some with just drain holes.

Set your imagination free!!



Would you like to take part in Secret Santa at our Christmas Party?

Just bring along a gift – up to \$10 value – or maybe a lovely home-made option!

Pop it on the Secret Santa table and take a number!
When your number is called out, you can choose from the surprise gifts on the table!



RECIPE: Savoury Almond Crackers – these crackers are fairly addictive! GF,DF

These are just the thing for your Christmas table snack! Or at any time at all, actually!!

2 cups almond meal

¼ teas Himalayan salt

3 tbs savoury yeast flakes

¼ to ½ teas onion and garlic powder

Optional - 1-2 drops Thyme, Marjoram and /or Rosemary doTERRA pure Essential oil or Italian dried herbs – 1 tbs

1 tbs coconut oil

2 tbs water + 1 teas

Mix dry ingredients together in processor or Thermomix

Mix wet ingredients and add to dry mix.

Add a little extra water if mix doesn't hold together.

Divide dough in half.

Roll out between two sheets of baking paper to desired thickness.

Cut into shape – knife or pizza cutter. Separate crackers to cook evenly.

Place on non-stick tray. Bake 160 deg for approx. 10 min or until light golden colour.

MEMBER SURVEY

Last month a survey was emailed to all members to help improve the focus of our club and its activities. Thank you to those members who responded. It would be appreciated if those who haven't yet filled in the questionnaire, could do so! Here are some of the answers so far! A few blank copies are available at the Sign-in table.

Q. What gardening topics would you like to learn more about?

In order of priority:

Organic pest control

Soil health

Seasonal planting

Composting

Water conservation

Q. What types of plants are you most interested in growing?

Vegetables

Herbs

Fruits

Q. Which club activities interest you?

In-house workshops

Guest Speakers

Visits to member gardens

Q. What days and times are best for you to attend club events, excluding monthly meeting nights?

Saturday afternoon

Saturday morning

Weekday morning

Q. How did you hear about our Bundaberg Organic Garden Club?

Friend or family

Q. Would you be interested in participating in a mentorship program, either as a mentor or mentee?

Many people liked the idea of being a mentee. A few were happy to being a mentor.

Q. Which of the following skill-sharing workshops would you be interested in attending or leading?

Fruit tree pruning

Organic pest control

Garden design

Fruit tree and plant care

Composting

Q. Gardening techniques for seniors or those with physical limitations?

Majority said yes!

Q. Which environmental initiatives would you like the club to focus on?

Creating pollinator gardens

Water conservation projects

Composting education

Q. Cooking demonstrations or workshops using home-grown produce?

Majority agreed.



The Vegie Guide: Crop Rotation



Basic, Practical Crop Rotation

Crop rotation is a practice designed to minimise pests and diseases, reduce chemical use, aid in building and maintaining healthy soil, and manage nutrient requirements - all which will maximise yield. The principles of crop rotation have been successfully used for thousands of years in agriculture and are still used today. The simplicity of crop rotation allows the practice to be used in your own home with great success. In the 'Gardening Australia Vegetable Planting Guide' you will find each vegetable is listed with its family name, it is this information that will help you apply the principles of crop rotation to your vegetable plot at home.

Crop rotation is just that - rotating crops, so that no bed or plot sees the same crop in successive seasons. Using the information in the 'Gardening Australia Vegetable Planting Guide' to help plan your rotation system, you can benefit in many ways from this practice.

- Reduces the build up of pests and diseases in the soil by removing their preferred host and therefore breaking the pest or disease's lifecycle, reducing and even removing your requirement for chemical spraying.
- Manages soil pH and nutrient levels, to help your vegetables get the most out of your soil. Use of composts, manures, lime and fertilisers at the right times will benefit successive crops.
- Building soil. Using organic matter, your own compost and growing green manure crops to add nitrogen keeps your soil healthy and working – good soil is the key to producing great crops.

For Starters

Just think of vegetables in terms of family name. In successive years or seasons, we don't want to plant Broccoli for example, which is a member of the Brassicaceae family in the same plot. As well as this we don't want to plant any other members of the Brassicaceae family in this same plot either (Cauliflower, Kohlrabi, Cabbage etc...), as they are affected by the same pests and diseases. So we group them together (Brassicaceae) and rotate them to another bed that hasn't seen Brassica for a number of years. We group certain plants together and they are rotated as a group. For example, beans and peas are both in the Legume group, and garlic and onions are in the Allium group. With a little planning you will have your crop rotation system going in no time.

The Next Level

For advanced gardeners we also need to think about the way plants feed or draw nutrients from the soil, for example; The Brassicaceae family (Cauliflower, Kohlrabi, Cabbage etc...) require lots of nitrogen for good leaf growth and are generally considered heavy feeders. A crop to follow nitrogen hungry Brassicas may be legumes such as peas, beans, and lentils. Legumes feed lightly and have the ability to 'fix' nitrogen into soils, improving the nitrogen content for future plantings. Tomatoes and capsicums (acid lovers) like a lower pH, and the pH usually drops (becomes more acidic) as more compost and manure is added to soil, so lime should be applied after they are finished ready for a crop that enjoys a higher pH – common sense.

An example of crop groups in a four-year rotation would be as follows.

Crop rotation plans can be based around any number of successive years past about 3. Pete's Patch was based around a six year/six bed system and has been quite successful. Six vegetable beds in your back yard may not be practical, a four year/four bed system works well. Each system will be different - as we all want to grow different things in our gardens, but this example will help you plan your individual rotation schedule.

An example of crop groups in a four-year rotation would be as follows.

Legumes & Pod Crops	Brassicas & Leaf Vegetables	Alliums	Other (Root and Fruiting Crops)
Okra	Kales, Cauliflowers	Onions (All types)	Capsicums, Tomatoes, Celery, Beetroot, Salsify Parsnips, Carrots, Potatoes Sweet Potatoes, Corn
Runner Beans	Cabbages, Brussels Sprouts	Shallots	
Lima Beans	Mustard Greens, Pak Choi	Chives	
Peas	Swedes & other Turnips	Leeks	
Broad Beans	Radishes, Silverbeet, Spinach	Garlic	

A yearly rotation schedule would look something like this.

	Bed 1	Bed 2	Bed 3	Bed 4
Year 1	Brassicas	Other	Alliums	Legumes
Year 2	Legumes	Brassicas	Other	Alliums
Year 3	Alliums	Legumes	Brassicas	Other
Year 4	Other	Alliums	Legumes	Brassicas

These examples may be used in your garden, if you so desire - though everyone's soil, climate and tastes vary, so a little adaption will most likely be required. There are many methods to crop rotation some are simple like the one just shown but others can get quite complicated, some even include a 'fallow year', which is a year where nothing is grown in that particular bed. There are many things you may want to incorporate into your rotation schedule although the general and most basic rule of thumb is the longer you can leave between the same crop grown in the same spot the better.

<https://www.abc.net.au/gardening/how-to/the-vegie-guide-crop-rotation/9375784>



BOGI SHOP – See Chris Jensen before or after the meeting to purchase any of the following gardening inputs. This is one way that the club supports its members by buying in bulk and sharing the savings.

Products available are:

- Liquid Kelp
- Fish Hydrolysate
- Mineral Granules
- Microlife
- Organibor
- Katex Organic Super Growth
- Molasses



They are available for sale at our meetings, or please contact Chris on 0412 992 191 for collection from his address in East Bundaberg.

Executive and Committee 2024

President – Marlene Kent-Fuller
 Vice President – Maureen Schmitt
 Treasurer – Kay de Gunst
 Secretary – Karyn Ennor
 Committee Members – Pam Biden, Lenzie Duffy, Jo-Anne O’Callaghan, Deedee Sorenson and Deltry Dickie
 Herbal Teas – Tony Wolfe - 4159 9559 or 0479 173 169
 Library – Joy Millett
 Supper – Pam Biden
 Workshops and Field Trips – Linda Cameron
 BOGI Shop – Chris Jensen - 0412 992 191
 BOGI Shop Support – Bruce McKay
 Newsletter Editor– Deltry Dickie – 0414 992 553
 Assistant Editor – Joan Smart
 Note Taker – Lara Hawker
 Facebook Co-ordinator – Cathy Critchlow
 Web page: Trevor Galletly and Peter van Beek

Friday 10th January 2025

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 successes 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 Deltry 0414 992 553

Please send through articles at any time, if they miss one newsletter, they will make the next.

Treasurers Report October 2024

Opening Balance 1 st October	\$ <u>5921.61</u>
Income	\$ 165.95
Expenditure	\$ 783.00
Closing Balance 30 th October	\$ <u>5921.61</u>
Visa Account	\$ 152.25
Transfer	\$ 500.00
Expenditure	\$ 83.43
Balance	\$ <u>568.82</u>



Our Objectives

- To promote the understanding of the health and environmental benefits of organic gardening and food production.
- To encourage members to grow some of their own herbs, vegetables, fruit and flowers using organic principles.
- To help preserve traditional, non-patented and seed heirloom varieties.
- To provide fellowship and enjoyment in growing and eating organic food.
- To encourage active participation by members in supportive and fun social activities in pursuit of the above objectives.

This Month’s Supper Roster Tuesday 26th November

Karyn Ennor, Carolyn Mattisihik, Rose Apap
 Lara Hawker Malcolm Fuller
 Trevor Gattletly Deltry Dickie Alan Harkness
 Jennifer Blake Deedee Sorensen

Supper Roster Tuesday 28th January

Effie Hadjielia Marven Harkness Geoffrey Dickie
 Jan Nikora Joseph Park Joy Millett
 Cynda Vertigan Angie Assouline Dot Carrol,
 Anne Bedsor Alex Price

We would appreciate that those on roster could help with the washing up after the meeting. Thank you!

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