



# Bundaberg Organic Gardeners

~working with nature~

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## NEWSLETTER FEBRUARY 2025

### Hello and welcome to your monthly newsletter!

We seem to be experiencing (at least I'm hoping) the last flush of summer and my mind turns to preparing my garden for autumn! I hope to spend more time in the garden – though probably more weeding!

It is very appropriate that Lenzie is going to chat about soil preparation next month after our 18<sup>th</sup> AGM! I'm looking forward to his guidance!

There are a few organisational changes I'd like to bring to your attention! The feedback from members and visitors is very positive regarding our meeting venue. Everyone enjoys having a chat and cuppa after the formal meeting. However, we do need more assistance in setting up, from 6pm and packing up after our meeting finishes, 8.30pm. As the saying goes, many hands make light work and the more members that help, means less pressure on the few helpers! Those members on the supper roster are also required to help with the tidy/wash up at the conclusion. So, I'm sure you will be happy to volunteer and assist in those areas of setting up and putting away chairs etc!

There is a change to the way you receive your Lucky door prize! The Lucky Door tickets will be allocated against the donated goodies on the produce table. You can pick up your prize at the conclusion of the meeting, instead of waiting for your number to be called out! As you can see, we are trying to organise our meetings to make them more enjoyable for everyone! I look forward to seeing you at our Tuesday meeting!

Until then, happy gardening, Deltry

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Our 18<sup>th</sup> AGM will be held on 25<sup>th</sup> March, 2025! Are you interested in nominating for the Management Committee? The positions become vacant this year! Nominations forms will be available at the Sign On table!

### CLUB MEETING – Tuesday 25<sup>th</sup> February 2025

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.

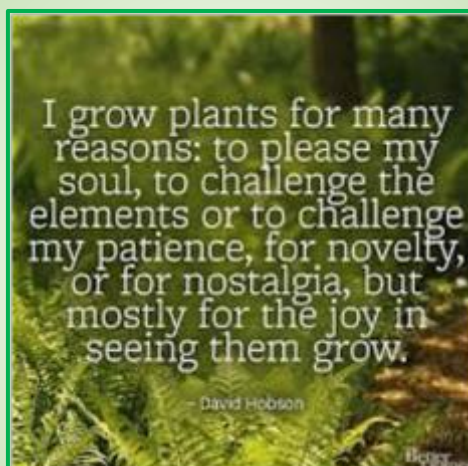
Get your lucky door ticket (free with entry), bring along produce to show on the 'From My Garden' table and share in the free seedlings at the end of the meeting.

### February Speaker

Our speaker this month is Colin Austin who will be presenting information on Gbiota technology. Gbiota is a social movement that aims to create a thriving, sustainable society with a food system designed for long, healthy lives. Colin's talk will be about understanding the benefit of gut microbes and the important part they play in maintaining our health.

### Please note:

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



## January Meeting Report – Little Booyal Farm - By Lara

At our January meeting, we had a visit from Kerry and her son Calum from Little Booyal Farm. Kerry and her family live in Booyal, (a small place between Childers and Gin Gin) where they have been growing plants on their 3-acre property over the last 8-9 years for their seed business,

They began this journey when her son was diagnosed with Type one Diabetes. This diagnosis made them change the way they ate. Although the plants they grow are not certified organic, they are not sprayed with chemicals. When her son ate these home- grown foods, they found that his blood sugar levels didn't change. They believe that the sprays, or what the commercially grown food is washed in, caused changes in her son's blood sugar levels.



They sell about 500 varieties of seeds as well as chicken forage. Seeds are available online or at festivals. All the seeds they sell can be grown in this area, so they are able to grow the plants here for their seed supply. Corn seeds are the only item they sell which don't grow on their farm and these are bought in as they are treated.

At the present time they have vegetable beds, a food forest with many fruit trees, a large chicken run and aquaponics on their property. They also have eight hardwood raised beds. The crops are rotated with one above-ground crop followed by one below-ground crop. The exception to this is their herbs. The plants are fed with sheep and chicken manure. The sheep manure can be applied straight away or made into a fertiliser tea. The chicken manure must be left a while to mature. The chickens have to be kept in a large run or else they would decimate the garden.

They grow a pomegranate tree on the edge of the chook pen and the tree doesn't seem to mind the manure. It has plenty of fruit. The fruit is best picked just before it splits. Some will be large and some will be small depending on the rainfall. In the food forest, they try to source organic trees and plant herbs and onions underneath. The aquaponics is mainly used to grow salad items and the plants are fed by the nutrients from their fish. They use Brim as the fish in their aquaponics system.

Little Booyal Farm is planning a move, just down the road where they will expand to 400 acres and start again from scratch. They plan on having ducks which will roam the orchard and fertilise the trees. The chickens will begin in an enclosure, but the plan is for them to also free range in different areas. Eventually they also plan to have cattle. There are several creeks, bores, rainwater tanks and watering holes on their property. They plan to grow a food forest along one of the creeks. Kerry hopes their business will be to open to the public in about a year. You will be able to follow their journey online. The complete range of available seeds is on their website. The cost is very reasonable! <https://littlebooyalfarm.com.au/>

Our thanks to Kerry and Calum for a very informative talk.



Heirloom varieties



So many varieties of tomatoes seeds



Winter seed pack

## **CALL FOR NOMINATIONS FOR MANAGEMENT COMMITTEE POSITIONS FOR 2025/26**

Our 18<sup>th</sup> Annual General Meeting will be held on Tuesday 25th March 2025 at 6.30 pm at our regular meeting venue, Sims Road Community Hall, 24 Sims Road, Walkervale. The agenda will include the election of the Management Committee for the year 2025/26 consisting of:

- President
- Vice President
- Secretary
- Treasurer
- Ordinary members (5)

These positions are for one year and are filled by nominations. To nominate someone for one of these positions, please complete a Nomination Form available at the sign-on desk.

To nominate, stand for, or vote for a position, your membership fee for 2025/26 should be paid by the close of the meeting on 25th February 2025. Payment can be made up to the March Meeting but before the AGM proceeds.

A nomination box will be available at the February/March meetings.

Alternatively, nominations may be emailed to: [secretary.bundyorgard@gmail.com](mailto:secretary.bundyorgard@gmail.com) or posted to: The secretary, Bundaberg Organic Gardeners (Inc), P.O. Box 4158, Bundaberg South, Qld, 4670 by Tuesday 25<sup>th</sup> February 2025.

Candidates for the Management Committee will be published in the March newsletter.

### **Membership 2025**

Membership Fees: These are due before our 18<sup>th</sup> Annual General Meeting which will be held at the March Meeting. Membership fees can be paid at the February meeting or before the March meeting.

Membership fees are:

Single Person - \$15, Family - \$25.

If you are unsure if your membership is still current, please ring 0493 789 243 or check at the front desk when you come to Tuesday night's Meeting.

Visitors are eligible to apply for BOGI membership. Once your membership is finalised, a membership badge is presented at the next monthly Tuesday night meeting.

We look forward to seeing you at our next meeting!

### **For those who love a plant bargain! Free Vanilla Orchids!**

A neighbour friend of Trevor's has just offered him some vanilla orchid plants.

They are available to others who can pay the price of "a good home".

The plants are in 12 cm pots and are nearly a metre tall.

If anyone is interested, please contact Trevor on 0417 196 315

*For those who are not familiar with the Vanilla Orchid, here is some helpful information! It is a beautifully decorative, fast-growing indoor vine for southern gardeners or self-clinging climbing vine for those in tropical or subtropical climates.*

*Check out this web page! <https://www.bambooland.com.au/vanilla-planifolia-vanilla-vine>*



### **Did you know? from Kay**

1) Silverbeet and Swiss Chard are selections of beetroot that fail to develop a bulbous base but are grown for their abundant leaf harvest. *From Ed. I bought some Swiss Chard the other day from Organic and Quality Foods for some more leafy green variety in our diet and I thought it looked like the leaves of Beetroot!! Thanks for the info!*

2) Growing nasturtiums as a companion plant is said to deter whiteflies. See Page 9 for more information.





## WELCOME TO KIM'S KORNER

### My Garden by Kim Green

My garden out back is shaded in half by 3 huge trees. I pop banana skins chopped or whole around my plants, not too close to the stem of the plant. When I go Bunnings, I ask at the Café if they have any used coffee grain. I sprinkle them all over my garden. I fertilise with either grow liquid or fertiliser pellets every two weeks. I don't put salt in my veggie water so when it's cold, I water my plants with it. I crush eggshells and scatter them everywhere around my garden.

I have garden worms and two composts going so my scraps go to my chickens. What they don't eat goes into my compost or worm farm. I add oat bran to my compost; it seems to compost down a little quicker. We toss it every 2-3 weeks and it gets watered as well, when watering the garden. At present we have pumpkins growing out of the compost we think!

We have two sorts of bananas: lady fingers and cavendish. We have five bunches being produced at present. My doctor suggested Okra, so we have one growing. Two sorts of climbing spinach, one Asian. A couple of egg plants that just keep on producing, even though all its leaves have been eaten. Still going strong. Four blueberry bushes in pots, two sorts. If growing blueberries, I use Azalea and Camelia potting mix and bark with a little compost.

In pots, I have ginger, turmeric and cardamon. We have red and white dragon fruit varieties. My one little sweet potato plant has kept growing right up my garden bed. They are purple on the outside and white inside - lovely when cooked. We have heaps of herbs, cherry tomatoes, garlic, watermelon and honeydew melon. I'm nursing a lemon tree and pomegranate. My raspberry has just started to bear fruit. The choko vine and grape vine are not doing too well at present and need a little tender care.

We are battling fruit fly right now. I have the male fruit fly catcher from Bunnings - \$20 each. I have 3 throughout the garden. It's working, which is positive. I bought a yellow rectangle sticky sheet designed for gnats but it works for fruit flies, flies and moths. I also have the yellow sticky cylinders, and yes, they are catching a few. My pick is the male fruit fly catcher and yellow rectangle sheets. Just make sure they are hung high near where your plants are.

I hope this helps. I'm just a novice, I have found this works for us, but it may not work for you, or you may do it differently. Happy gardening!



Healthy garden!



Yummy Sweet potatoes



Cardamon



Spinach & Basil

## Garden Giveaways

Last month, two of our members, Deedee Sorenson and Colin Walmsley brought in trees to give away to our members! They were available as a lucky draw to those members who wished to participate. Thirteen people put their names in the draw! There were four very excited people who won a tree each! Many thanks to Deedee and Colin for their generosity!



Sue won the coffee tree



Lyn won Pink Lime Berry - Native Bushtucker- *Glycosmis Trifoliata*



Farah Demuylder & Aimee Hall (no photo) both won a peach tree.

This month we have two more fruit trees to giveaway – namely a Yellow Cherry Guava and a Malabar Chestnut kindly donated by BUCCABELLA TUKKA.

So come along to this month's meeting to see if you can win one of these beautiful fruit trees to put in your garden.

<https://www.mydomaine.com/money-tree-care-4776078>

How do you take care of a cherry guava tree?

Sunlight: Cherry Guava trees thrive in full sun, so ensure your plant gets at least 6-8 hours of sunlight each day.

Soil: Plant your Cherry Guava in well-draining soil enriched with organic matter. Keep the soil consistently moist but not waterlogged.



### **Malabar Chestnut, Saba Nut, or Money Tree!**

<https://www.daleysfruit.com.au/Nuts/malabar.htm>

Also known as Saba Nut, this medium sized, fast-growing tree is grown in many parts of the world. It is grown mainly for its edible seeds; however it also makes a suitable potted indoor plant or outdoor specimen.

### **Cherry Guava Tree**

<https://www.fruittreecottage.com.au/products/guava-yellow-cherry>

Cherry guavas are sub-tropical will grow in a wide range of soils and climatic conditions. They prefer full sun or dappled shade and are tolerant of frost. As a garden plant they can be used as an informal fruiting hedge or a patio plant. Fruit can be eaten straight of the tree or used to make jam and desserts.

## Pole Saw on loan for BOGI members

Our President Marlene and her husband Malcolm have generously donated a Pole Saw for members to use. The Pole Saw and accessories are stored on our property and all it takes is a phone call to arrange the time and date of collection. A complete set of instructions by Marlene and Malcolm is available – Kay & Les de Gunst 0477014096

Many thanks to the offices of the Member for Burnett, Stephen Bennett and the Member for Bundaberg, Tom Smith for printing our Newsletter. As BOGI is a not-for profit organisation, we appreciate their support in allowing us to spread our Organic gardening message far and wide!

MEMBERS! DID YOU KNOW? Click this link to browse through all the titles in our library!

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

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

Select 'INFORMATION' from the top menu!

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



## Herb of the month for February is Lemongrass - by Pam Burgess

Lemongrass - *Cymbopogon citratus* - also called Melissa grass, Serah, Sweet Rush and Camel's Hay in English with at least another 12 names in other Asian languages.

Native to India and Sri Lanka but now found in Northern Australia and South East Asia, this lemon scented grass is an almost essential ingredient in many Asian dishes, as well as having medicinal uses. Thankfully we have the perfect climate here in Queensland to grow this plant very easily. 2 or 3 stolons with some root attached can be pried loose from the parent clump and relocated for a new clump to form. Simply cut off all leaf above approx. 25cm from the root to successfully propagate. Ideally the plant would benefit from a good covering of compost or rotted manures in Spring, a deep mulch and plenty of water to get it established. Lemongrass can be grown in full sun or dappled shade. It has been used, when grown close together in a line, as a barrier to snakes in some Asian countries. Since it creates a thick clump, it could also be used as a barrier to fast flowing water on a downhill landscape, as Vetiver grass and Bana grass are also used.

There are 4 main varieties of Lemongrass;

*C. Citratus*, growing to 1m, our common variety, used as medicine, tea, and cooking. Asian dishes shine when this ingredient is added.

*C. Flexuosus* East Indian Lemongrass - Cochin Grass - Malabar Grass, grows to 1.5m base stem is a red colour, it does flower and set seed but requires very tropical conditions to germinate. Easier to propagate from root division. This variety makes the most fragrant of the teas. I have noticed that this variety prefers to be cut from the clump, it does not pull up with roots as does *C. Citratus*.

*C. Nardus* Citronella Grass - this variety can grow to 2m with red stem at the base, also will grow luxuriously in the right tropical conditions. This is the variety that is used to extract Citronella oil, which I guess we all use in our gardens when BBQing in summer to ward off nasty insects. When working outside, one can take leaves, crush and rub them on your skin to repel insects; if chopped and put in water simmering on the stove, it will create an insect free zone in the house. This is the species that is used commercially to create soaps, insect sprays, mosquito repellants and Citronella Oil.

*C. Martinii motia* - Palmarosa - grows to 1.5m and has finer leaves and the smallest bulbous base of the four varieties. In Queensland, this species flowers and sets seed several times a year. Its leaves and flower tops contain a sweet smelling oil with a rose-like aroma, that is a major commercial crop for the production of geraniol - which is widely used in making soaps, cosmetics, perfume, insect repellents and therapeutically for lumbago, calming the nerves, refreshing and clarifying the mind, aiding in cell regeneration, to stimulate natural secretion of oil and for relieving dry skin conditions.

Lemongrass contains Vitamins A, B, C.

Minerals - Iron, Chromium, Magnesium, Manganese, Potassium, Selenium, Silicon, Cobalt, Zinc, Calcium, Phosphorus.

Its actions include calmative, expectorant, digestive, deodorant, diuretic, and aphrodisiac - according to Isabell Shipard.

Medicinally, it has been used for fever as a tea, to treat diarrhea, stomach cramps, menstrual irregularity, headaches, and indigestion. In India the oil is applied to ringworm. Research studies have shown that the oil is an effective treatment for eradicating bacteria and fungi. It is interesting to note that the citronella variety is used as a tea in Asia for intestinal parasites. Other medicinal uses of Lemongrass include rheumatism, painful nervous conditions, stress, vomiting, dizziness, hyperactive children, traumatic injury, to brighten the eyes and liver complaints.

To make the tea, take 2 or more long leaves, (I use 6 +) cut to size for your pot with scissors, infuse with 2 (or more) cups of boiling water for a few minutes. Sweeten with honey if desired. When you make a large pot of Lemongrass tea, drink your teacup full then chill the rest in the fridge to enjoy cold throughout the day. It can be blended with Comfrey, Menthe Mint, Spearmint, Dandelion leaves, Cranberry Hibiscus (some or all) etc. and honey of course. Whenever I have garden guests, I love preparing this wonderful blend of herbs for a relaxing and flavourful tea. Many of you may remember having this as a tea knot that I fashioned from my herbs to keep them from overflowing the pot.



In cooking, South East Asian dishes would not be the same if not for Lemongrass. It can be utilised in curries, fish and rice dishes, soups, sweet and sour dishes and stir fries. Lemongrass, garlic and chilli boost one's meals to health giving, flavourful levels that beat takeaway food hands down. Fish can be wrapped in lemongrass leaves and banana leaves, then grilled or baked. Very finely cutting/shredding the bulbous base is ideal for any Asian style dish. For a soup or rice, the leaves can be knotted up and thrown in during the cooking process, then removed prior to serving the dish. The bulbous base and about 200mm of stalk/leaf can be used the same way.

Herbally, anything that tastes of lemons or with a lemony fragrance is high in Vitamin C - a powerful anti-oxidant. Therefore, at the first sign of coughs, colds, runny nose or eyes, respiratory conditions, heat exhaustion, inflammatory conditions etc., it is highly recommended to boost your immune system with copious amounts of Vitamin C by making a lemongrass drink. Vitamin C works as a free radical zapper, removing toxins from the body. As a beauty aid, use leaves infused in boiling water to make a facial steam to open the pores and clear pimples and blackheads. Follow the steam treatment by splashing cold water over the face to close the pores. A Lemongrass infusion as a foot bath can benefit anyone with excessively perspiring feet or athlete's foot. Lemongrass oil mixed with coconut oil is used as a rub for inflammation and areas of pain.

In the researching of each month's article, I learn something new myself; this is a lifelong journey of re-discovery. So much herb lore has been lost or suppressed, especially over the last 70 years or so. Our gardens, especially here in sub-tropical Queensland, are blessed with the right conditions to grow a huge variety of medicinal and life improving plants. Love your soil, the soil food web, the deep litter mulches and the messy corners of your gardens, because these are the places where your healing plants can be found, lurking - waiting for you!

Sources: Isabell Shipard - How can I use Herbs in my daily life? Penny Woodward - Asian Herbs & Vegetables, and my own observations.

Till next month. Pam Burgess



How to cook with Lemongrass - <https://healthynibblesandbits.com/how-to-cook-with-lemongrass/>

### Fresh Lemongrass Stalks

#### Instructions

Slice off about 1/2 inch from the bottom of the stalk. Then, slice off the top of the stalk to trim away the thin leaves. Although they retain some flavour, I find them to be too much of a hassle to deal with, so I toss them away.

Next, peel off 1 or 2 of the outer layers of the stalk. The amount of layers that you peel depends on the freshness of the lemongrass. If you are working with stalks that aren't as fresh, you may need to peel off an extra layer or more. Since lemongrass is grown in the ground, there's often dirt that's clinging to the stalk. Rinse the lemongrass with water if you see visible dirt.

**Lemongrass Batons:** If you're making a soup or broth, slice the stalk into 3-inch sections. Then, bash each section with a kitchen mallet or meat tenderizer, until you see the stalk split open slightly. This technique releases the oils from the stalks. Most of my lemongrass recipes are soups or jook (congee/rice porridge), so this is my preferred method of preparing lemongrass.

**Sliced Lemongrass:** You can slice the stalk into thin rings. I've seen them sliced into 1/2-inch rings for soups in some Thai restaurants. If you want to use them for stir fries, you may want to slice them very thinly (almost paper thin) so that they're easier to eat. Otherwise, the lemongrass will seem tough and fibrous.

**Grated Lemongrass:** If you want to infuse a sauce or marinade with lemongrass, I recommend grating the lemongrass with a microplane zester/grater. That way, the lemongrass will be easy to combine with the other ingredients and it'll be easy to eat. Keep in mind that the preparation method used depends on the recipe.

## Planting by the Moon – March - submitted by Kay de Gunst

**(First ¼ to Full Moon) 7 – 13 March:** 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) 13 – 21 March:** Gravitational pull decreases and moonlight decreases, so leaf growth reduces and root growth increases. Plant root crops now.

**(Last ¼ to New Moon) 22 – 28 March :** The waning moon is good for balanced growth. No sowing or planting during this phase. *Harvest vegetables, weeding, digging, pruning and cultivate. Apply mulch*

**(New Moon to ¼ Moon) 29 – 4 April:** Influences balanced growth; a lower gravitational pull decreases and this stimulates root growth. The best time to sow or transplant leafy vegetables.

### **What to plant in March:**

*Asian vegetables; Beans; Beetroot; Cabbage; Carrots; Cauliflower; Garlic; Kohlrabi; Lettuce; Leeks; Mustard Greens; Onions; Parsnips; Peas; Potatoes; Radish; Shallots; Silverbeet; Spinach; Sweet Potatoes; Turnips.*

**\*\*** Plant these in seedling trays first: Broccoli; Cabbage; *Capsicum*; Cauliflower; Celery; Lettuce; Silverbeet.

### **# Seeds and Seedlings Give-away.**

*Several club members collect seeds from their own gardens. At club meetings these selected seeds and seedlings are available for members to plant out for their own garden use. A good chance for you to give some new varieties a try.*

### CALENDAR EVENTS

#### CLUB NIGHTS

February 22 <sup>nd</sup>	Visit to Rare Dragon fruit farm
February 28 <sup>th</sup>	Colin Austin– Microbial Balance
March 25 <sup>th</sup>	AGM + Member Demonstrations
April 29 <sup>th</sup>	Blair Hill – mushroom man!

#### CLUB ACTIVITIES

March TBA	Hans Jakobi – Food Forest Visit
July	Pruning – at Linda Cameron's with Malcolm and Marlene

### *Get Well Soon!*



To all our BOGI friends with health issues, get well soon!



Members, are you interested in learning about your club? You are invited to attend our next committee meeting, held on Friday 14<sup>th</sup> March at Kay and Les de Gunst home at 1pm.  
Please contact 0493 789 243 if you are interested in attending!



## NASTURTIUMS

Nasturtiums are one of the easiest multi-function plants you can grow. They are not just a pretty face but have a myriad of uses. Here are some of our favourite ways to use them in the kitchen and garden:

1. Did you know that all parts of the plant are edible? Nasturtium leaves and stems have a strong mustardy taste. When used sparingly, they make a great peppery addition to a garden salad or in a sandwich. The leaves can also be used to make a zingy pesto. The flower petals can be sprinkled on top of dishes or cakes as a colourful garnish.
2. A great way to use up the abundant crinkly green seeds nasturtiums produce is as a 'poor man's caper'. When raw, the seeds are too strong and not particularly appealing; but pickle them in vinegar or brine and they come to life, resembling the strong punchy flavour of real capers. They make a wonderful addition to pasta sauces and pizzas.
3. Nasturtiums are a tasty treat for your [backyard chickens](#). They are a powerhouse of nutrients, being high in vitamin A, C, as well as containing potassium and iron. Studies have shown that nasturtium acts as a natural antibiotic and helps to prevent bacterial infections in your flock. Supplementing your chooks with leafy greens also produces richer golden egg yolks.



4. In the garden, nasturtiums make a wonderful ground cover under fruit trees. Being fast growing, shade tolerant, and shallow rooted, they will quickly create a dense living mulch to protect the soil beneath your orchard.
5. Nasturtiums can be a useful companion plant in your veggie patch. Planted along the border of your patch, they can attract caterpillars away from your veggies. They are also said to repel aphids, white flies and other pests with their scent.
6. Nasturtium flowers come in many colours ranging from bright oranges, yellows and reds to pastel creams and peaches. They add so much colour to the garden as well as attract bees to pollinate your fruit trees, and provide nectar for beneficial insects such as ladybirds, hoverflies and parasitic wasps.
7. Last, but not least, nasturtiums can literally help you [improve your soil](#). They are so fast growing that they can be used as a green manure. When ours get out of control, we simply chop and drop the leaves onto the soil to add back valuable nutrients and organic matter. They can also be added to the compost for a nitrogen rich boost and accelerate the composting process.

<https://www.organicgardener.com.au/7-uses-for-nasturtiums-in-your-garden-and-kitchen>

**BOGI SHOP – See Chris Jensen before or after the meeting to purchase any of the following gardening products. 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 2025

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

#### Deadline for March 2025 Newsletter

**Friday 14th March 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](mailto: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.



#### 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.

#### Treasurers Report January 2025

Opening Balance Aus Wide January 2025	<b>\$ 5819.53</b>
Income	\$ 80.25
Expenditure	\$ 90.50
<b>Closing Balance Aus Wide</b>	<b>\$ <u>5809.28</u></b>
Opening Balance Visa Account	<b>\$ 252.50</b>
Expenditure	\$ 0.00
<b>Closing Balance Visa</b>	<b>\$ <u>252.50</u></b>

#### Tuesday 25<sup>th</sup> February Supper & Washing up Roster

Colin Walmsley	Johnny Veenstra	Deltry Dickie
Val Wright	Sarah Park	TinYu Wong
Daniel Critchlow	Howard Duke	Lisa Kain
Kellie Calvin	Lisa Marriott	Farah Demuylder

#### Tuesday 25<sup>th</sup> March Supper & Washing up Roster

Lynda Vertigan	Deedee Sorensen	Jennifer Blake
Cathy Critchlow	Hannah Reed	Joy Duke
Angie Assoutine	Dot Carrol	Pam Biden
Sue Reinke	Emily Stephens	Karlynne Earp

**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.**