



GROWING NATURALLY



Toowoomba Community Organic Gardens Association Incorporated

May 2019

IN THIS EDITION

Page 1

What's Happening at The Gardens

Vegetable Seedlings for Sale

Thank you Sharon

Page 2

Taste of the Tropics

What to Plant in May

Page 3

Garlic Planting

Quick Notes for your Calendar

Page 4

Recipe of the Month
Guava Jelly

SOCIAL GARDENING

Wednesdays 8.30-11.00am

Come along and join in the fun!

Sundays 8.30-11.00am

All Members & Visitors Welcome



Dianthus in bloom

What's Happening at The Gardens

The nice bit of rain that we have been having has prompted the growth of quite a bit of produce. The trees are starting to look a lot happier and new seedlings are being planted in the plots.

Rain also brings weeds and it is probably on the radar of the Volunteer Coordinators to attack the weeds that are springing to life in the orchard and in the Permaculture area. It will be particularly important to remove the asparagus fern before it grows those thorns and to take out the Chinese Celtis trees before they are 10-30 metres tall. They are a declared weed in Queensland. Anyone who can help with these little projects on Wednesday and Sunday mornings will be much appreciated.

Volunteers have recently done a sterling job in the common part of the garden plot area west of the shed. They have cleared and mulched so that the relatively newly planted trees and flowering plants are looking a picture. Many thanks go to you for your hard work.

Vegetable Seedlings for Sale at TCOG

Contact Jeanette at The Gardens
All proceeds go to
The Toowoomba Community Organic Gardens

Thank You Sharon

We send a huge thank you to Sharon Wendt who has been our Treasurer for a long time now and has had to resign recently. We take our hat off to her for her dedication throughout her tenure, with a job, three lovely school age children, who all enjoy gardening and even a new baby in tow. Well done and thank you for your commitment Sharon!



Growing our own Lucerne Mulch

Taste of the Tropics

Papayas, or pawpaws as we call them, deserve a place in the garden as much for their large tropical-looking leaves as for their sweet exotically flavoured fruit. They originate from southern Mexico and Central America, so they flourish in tropical and sub-tropical areas and produce a bumper crop of fruit that can be appreciated fresh or used to bring a tropical flavour to everything from fresh summer salads to smoothies. You can even use the unripe green fruit in Asian-inspired salads, stir-fries and curries.

Papaya trees can be male, female or bisexual. Males don't bear fruit. Female trees need a male to produce a good crop and bisexual trees are mostly self-pollinating, so always check the label to see if you need a compatible planting partner.

Pawpaws are fast-growing trees that can produce a bountiful crop for up to six years.

Look out for named varieties like Sri Lankan Red, which add a vibrant splash of colour to a tropical fruit salad. The big elongated fruit weighs up to 1kg and has wonderfully sweet orange-red flesh.

Sunrise Solo is tops in the popularity stakes and for good reason. This bisexual variety boasts a bountiful crop of small pear-shaped fruit with delicious pink flesh and a sweet musk flavour.

Papaya Southern Red is another bisexual choice that produces heavy crops of elongated fruit with juicy, sugary sweet orange-red flesh. It grows 2-5m tall.

Growing—Grow pawpaws in a warm, sunny spot, with protection from frost. They perform best in soil that's rich in organic matter, so dig in plenty of compost before planting. Good drainage is also vital to prevent root rot. They like a pH around 6.0-6.5, so if our soil is too acidic dig some lime through it.

Spacing—Pawpaws are mainly pollinated by bees, so allow space between trees at planting time to let friendly pollinators roam freely. Airflow between trees is also important for reducing the risk of fungal attack. One male pawpaw tree can fertilise seven females or more. - *Organic Gardening Mag. (Jan/Feb)*

What to Plant in May

Herbs

Angelica	Fennel	Salad
Anise/Hyssop	Fenugreek	Burnett
Borage	Feverfew	Salad
Buckwheat	Linseed	Rocket
Calendula	Lupin	Sage
Catnip	Marjoram	Thyme
Camomile	Mustard	Vetch
Chervil	Nasturtium	Watercress
Chickpea	Parsley	
Chickory		
Chives		
Coriander		
Dandelion		
Dill		
Endive		
Evening		
Primrose		
Fennel		
Florence		



Florence Fennel

Artichoke	Celery	Parsnip
Beetroot	Celeriac	Peas—Climbing
Bok Choy	Garlic Cloves	Snow & Dwarf
Broad Beans	Kale	Radish
Broccoli	Kohl Rabi	Rhubarb
Brussels	Leek	Salsify
Sprouts	Lettuce	Shallots
Cabbage	Mizuna	Silverbeet
Carrots	Mustard	Spinach
Collards	Greens	Strawberries
Corn Salad	Onions	Swede
Cauliflower	Pak Choy	Turnip



Kohl Rabi

Garlic Planting

Garlic is a well-known bulb with flat, grey-green leaves. Different varieties vary in their suitability for different climate zones. Garlic does best in light, well-drained soil and likes full sun. Improve the soil by adding compost or well-rotted animal manures before planting. Mulch well, as garlic dislikes competition from weeds. Regular watering is important, do not allow the soil to completely dry out during bulb formation. Stop watering once the tops brown.

Uses

Food—its uses are many and varied; it can be baked, boiled, sautéed and grilled. It is nutritious, being high in vitamins A, B1, B2 and C. The young leaves and sprouts are considered a delicacy.

Pest Control—plant garlic among roses and fruit trees to repel pests such as aphids.

Planting Details

Recommended Planting Time: Separate the garlic bulb into cloves before planting. Garlic should be planted in March to early April in warmer climates (Qld and northern NSW). Planting after April will reduce the size of the bulbs. Garlic planted in March will be ready for harvest by September. **In cooler climates it can be planted in autumn or spring.**

Planting Depth -The tops of the bulbs should be just below the soil surface. The flatter, or root end should be pointing down.

Sowing—Plant cloves about 10 cm apart, in rows about 40 cm apart.

Harvest and Storage—Garlic usually takes about 8 months to produce a bulb. Harvest when the tops begin to turn brown; don't wait until the tops have completely died back. Treat the bulbs gently as bruised bulbs do not store well. Hang the whole plant in bunches, or spread on racks, and allow to dry undercover for 2 to 3 weeks. The skins will then become papery and dry. Either plait the garlic or remove the leaves and roots, to store on racks or in net bags. Good air circulation is essential. Bulbs store better stored whole, not separated into cloves.

- Greenharvest.com.au

Quick Notes for Your Calendar

International Compost Awareness Week Australia—5-11 May

Visit the calendar at www.compostweek.com.au/events to check for associated events or activities

Herb Awareness—Sunday 26 May

Albion Peace Hall, 102 McDonald Road, Windsor

www.qldherbsociety.org.au

Winter Solstice Celebration at TCOG—Saturday 22 June

Celebrate the winter solstice with a lighting of the pizza oven and enjoy an open morning at the gardens with plant sales and information sessions. BYO pizza to cook.

Queensland Garden Expo—Friday 12 to Sunday 14 July (Qld's Premier Gardening Event)

Nambour Showgrounds, Nambour, Sunshine Coast

Early Bird Tickets are now on sale from the website

www.qldgardenexpo.com.au



Toowoomba Mower Centre
Supplying & Servicing

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Guava Jelly

The cherry guavas are in season again. I remember using them in February a few years ago so they seem to be ripening later and later every year. You can pick them and eat them straight from the bush but they can easily be turned into guava jelly.

Ingredients

1.5kg of guavas

6 cups of water

1/2 a lemon

Method

Boil the guavas without adding any water and then strain when they turn to pulp.

For every pint of juice, add 3 cups of sugar. (I add a little less than this to make it more tangy.)

Boil and add the lemon juice and a few pips.

I have a sugar thermometer so I boil it until it reaches 100 deg. C. You can boil and test for setting point by cooling a saucer and placing a sample on it every now and then.

Remove the pips before pouring into sterilised jars. If it does not set, use it for a topping of vanilla ice cream!



2018—2019 COMMITTEE

PRESIDENT: Andrew Hawke

VICE PRESIDENT: Vacant

SECRETARY: Mike Knight—tcoga.secretary@gmail.com

TREASURER: Andrew Hawke (Acting Treasurer) —tcoga.treasurer@gmail.com

COMMITTEE MEMBERS: Oliver Rook, Jane Knight, Chris Walpole

Coordinating Volunteers

Garden Plot Coordinator: Joanne McClelland

New Member Coordinator: Joanne McClelland

Grants Coordinators: Linda Mangubhai & Sharon Wendt

Communications & Marketing Coordinator: Oliver Rook

Newsletter Editor: Carlene Gardiner

Project Coordinators: Andrew Hawke & Jeanette

Newsletter of Toowoomba
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