

No. 22
May 2011

Leaflet

Simply Living Community Garden Newsletter

**The garden is located at
cnr Nott & Bridge Sts,
Port Melbourne**

Contacts

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Diary Dates

Open Garden

Wednesdays 12-4pm

Garden Working Bees

Sun 15th May, 11-12

Sun 19th June 11-12

Kitchen Mates

Friday fortnights
11am-2pm

Jamming in the Kitchen

Tuesdays 9.30-12 noon

17th May

21st June

Leaflet by email

If you would like to be added to the "Leaflet" email list (get it first, in colour and save paper) please send a message to:

janet.hoare@southportuniting.
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Garden update

The garden looks a bit bare at the moment. Most of the summer crop has gone and the new plants are still small. We did have a lovely crop of lettuces growing until someone dug up the whole lot (and took a few buckets of garden soil with them). A big pot sown with spring onion seeds has also disappeared.

We are more than happy for people to help themselves to food from the garden but we can't grow anything if the soil and whole plants are taken away.



The hole left after the lettuces were taken

Chilli & leafy greens bed.

The chillies are still flowering and producing lovely fruit and the capsicums still have some small fruit growing. Both will slow down with the cooler weather. The eggplants finally did produce a few fruit and are still flowering.

New plants on this bed include silverbeet, celery, lettuces (replacing the stolen ones), and radishes.

Broad beans

The tomatoes have been removed and the bed planted out with broad beans. Rocket has been sown on the middle of the bed and more leafy greens and root crops (radishes, beetroot) around the edges.

Beans & brassica bed

The climbing beans are still producing a crop but all the dwarf beans have been removed.

Cabbage and broccoli seedlings have been planted.

Leafy greens & zucchinis

The zucchinis are just about finished. The round ones had been rotting on the stem early on but then started growing into decent zucchinis (pictured).



Zucchini Rondo di Nice

Some spinach has been planted and more leafy greens will be added over the next few weeks.

Herbs, fruit trees etc.

In a great garden mystery the mini rockmelons next to the lemon tree somehow turned out to be butternut pumpkins. (We think some pumpkin seeds must have germinated in the compost around the rockmelons and outgrew them.) Anyway the pumpkins have produced lots of flowers but no fruit.

The tomatoes along the trellis gave great protection to the passionfruit over summer and the three passionfruit vines are looking very healthy.

Onions, potatoes, garlic

The second crop of potatoes in pots is growing well and has been topped up with compost. All the onions have been harvested. The red ones had started sprouting again but the brown ones should store for a while.

Some of last year's garlic has been planted in polystyrene boxes to grow more for this year. Unfortunately onion aphids have found them so we will have to deal with them with an organic pesticide.

Snails

This year has been really good (or really bad) for snails in our garden. They have caused quite a bit of damage to the beans and young seedlings and we have tried to

The Simply Living Community Garden has been built with support from the City of Port Phillip Community Grants Program

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find ways of getting rid of them without using poisons that will affect other garden wildlife.

The kindergarten children and parents have collected hundreds by hand, especially from the low bed. Sizes have ranged from pin head to the diameter of a 20c piece.

We have also trialled some cordial traps (which have caught a small number of snails and slugs but also attracted ants). Other measures include blocking up the holes and hideaways in the sides of the garden beds and surrounding new seedlings with coffee grounds.

Harvest Celebration Service

The annual Harvest Celebration service was held on 27th March. This year it was held in the church due to the cold wind and threat of rain.



The Harvest table at the end of the service

Working Bees

We had a big turnout at the last working bee and did a lot of tidying up of the beds, clearing out the tomatoes and preparing the bed for planting.

The next working bees will be on Sunday 15th May and Sunday 19th June.

Open Garden Wednesdays

If you can't make it to a working bee there is another opportunity to work in the garden every Wednesday afternoon from 1.30 to 4.00.

Each week has a theme but feel free to ask questions or share your gardening knowledge on any topic, potter in the garden or just have a cuppa and chat. Activities and afternoon tea are free of charge.

Coming up:

May 11—composting; May 18—growing new plants
May 25—container planting; June 1—what to grow now.

Kitchen Mates

The community kitchen program is running every Friday fortnight from 11am—2pm. Kitchen Mates is open to anyone who wants to come and cook delicious and affordable meals with others in a friendly supportive atmosphere. It is a great way to meet new people, build confidence, develop personal skills and to prepare meals you might not usually cook for yourself.

Cost is about \$3.00 per session and bookings are required. Contact the Church office 9690 1188.

Jamming in the Kitchen

Our preserving days continue for anyone who wants to come along and make some jam, pickles, dried herbs or

whatever suits the season and produce at hand. Third Tuesday of the month, Port Melbourne church hall kitchen, 9.30-12 noon; cost \$3 (includes jar of preserves and morning tea). Please tell Janet if you plan to attend.

Donations

Thanks to Paula for some punnets of seedlings and Doris, Una and Theresa for jam jars.

Volunteering opportunities

A bus driver is needed to help with Kitchen Mates every second Friday (no special licence required). Please contact Elaine Wilkinson at the church office ph 9690 1188) if you are able to help out.

SkillsFest 2011

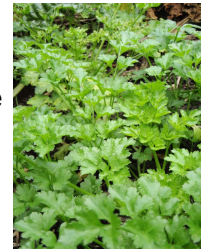
SkillsFest is a community event for local people to share their skills for living in the city with other local people. It was a great event last year. Planning for SkillsFest 2011, to be held in November, will begin soon. If you would like to be involved in the planning or would like to be added to the mailing list for information please get in touch with Janet.

Kitchen Symphony group cooking event

Experience what community kitchens are all about at this Port Phillip Urban Fresh Food Network event on Saturday May 21, 11am—2pm. Try your hand at different dishes then join in eating the feast. Also a food and garden swap and opportunity to purchase bulk dry goods. Entry by donation, Port Philip EcoCentre, 55a Blessington St, St Kilda, RSVP Paula, ph 0417 501 383 or email gardeners@ecocentre.com.

Plant of the Month —Parsley

Parsley (*Petroselinum crispum*) is one of the most popular herbs in our garden. It is a member of the Umbelliferae family which includes carrots, parsnips and celery.



Parsley is an annual that readily self-seeds and will grow just about anywhere. The two main varieties of parsley are the curled leaf and the flat leaf or continental parsley.

The leaves are an excellent source of vitamins A and C and a good source of iron. They are used for flavouring soups, stews, casseroles and other savoury dishes and are also used widely as garnishes. Parsley is one of the main ingredients in tabouleh.

Picking from the garden

Everyone is welcome to pick from the garden for their personal use. The only things we ask are that you:

- take care with the plants so that they can continue to grow and produce more for everyone (many of the plants in our garden can be picked leaf by leaf or stem by stem rather than taking the whole plant) and
- contribute to the garden in some way, such as: bringing kitchen scraps for composting, watering the garden, helping out at working bees, or making a donation (which could be cash, plants, manure, garden