



News

September 2022



The September meeting of the Doncaster Garden Club will be held on
Wednesday 14th at 8 p.m.

RSL Hall corner of Doncaster Road and Leed Street

The Speaker for September is Felicity Gordon who will talk on
“Getting ready for the Queensland Fruit Fly season”

Committee Members 2022

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DGC Life members

Gerda van der Peet Doug Brewer,

Ken Beer Toni Myers

Joan Driver and Gayle McCann

Hello Gardeners' old and new, the Club is pleased to welcome 2 new members: Alison Ray and Philip Koh. This is 9 new members this year and a good start for building our numbers after covid.

We are looking forward to our dine out on Saturday 28th September. By then the covid numbers should have lowered considerably and we will all be potentially safer.

I have commence pricking out 3 cm tomato plants into tree tubes to grow larger until garden soil is warmer in late September. If anyone has clean, spare, tree tubes or 50mm (2inch) pots I would be happy to have them. I am using fine coir, sieved home made compost and some sand as potting mix - and watered in with seasol. These babies are sitting on a hotmat while the weather is so chilly.

The garden is producing Red Russian Kale, perpetual spinach, silverbeet, a few radishes, cos lettuce, spinach, celtuce leaves, parsley, the first asparagus spears and early snap peas and Trevor is still eating summer pickled and bottled tomatoes, pumpkin, pickled cucumbers and pickled ripe tromboncino. More broccolini and spinach seedlings have been planted as well as seeds for red onion, capsicum, beetroot and lambs lettuce. One only needs a few seeds of each for a punnet of seedlings which can be repeated 2-4 weeks later for a continuous supply of any veg and is so much cheaper than buying seedlings.

The snapdragons have flowered all winter surprisingly. The daffodils and hellebores are a good display of colour too along with the last of the camelias. The plumb tree is in flower and spring cannot be far away. The brochure done by Albert and Margaret's daughter has been taken by committee members to a number of shops, nurseries and public noticeboards. We are hoping they attract enquiries and some new members.

Our AGM for this year is in November. Unfortunately Avril and her husband will be taking a much needed holiday that week. As we need her for taking the minutes, we have 2 options:

1. Is someone else competent to offer to to this OR
 2. Could we defer our monthly meeting from the 2nd Wednesday to the 3rd Wednesday when she will be with us again?
- Please consider these options as I will need to have an answer at our meeting on the 14th September.

Meanwhile, we are having heavy and hopefully soaking rain as I write and it is great to know that the deep soil is being prepared for summer. Happy Gardening all,
Pauline

The winner of the monthly competition was Lois Sharpe with her Broccoli. Congratulations Lois.



A photograph of four people standing in a row indoors. From left to right: a woman in a green jacket and patterned scarf, a man in a grey sweater, a woman in a dark coat, and a woman in a patterned jacket. They are all smiling and appear to be at a social gathering.

Maureen and Paul Lucas Swee Choo Yeoh and Niloo Barmanray

★ The Committee is pleased to announce EFTPOS is now available to pay annual fees at the RSL Hall. Those not cur-
★ rently financial will receive a phone call from Avril or Pauline to check if they wish to continue to receive the news-
★ letter or are choosing to depart the Club. We thank everyone for their support to our running costs.

A top-class tomato crop requires a stable temperature range with minimums and maximums not too far apart. Wide temperature variation often results in poor fruit quality or reduced yields. The minimum temperature is around 10°C with the maximum being 34°C. The optimum temperature is between 26 and 29°C. For the optimal development of the tomato plant, a relative humidity between 65% and 85% is required. Higher relative humidity levels negatively influence pollen release and distribution on the stigma. High humidity also creates a favourable environment for the development of various foliar diseases and blotchy ripening.



SEEDS of PLENTY

15% off Code DGCseeds at Pay Basket

If you have a special photo (plant, tree, etc) send it to Stella Yea,
Editor@manningham life.com.au \$50.00 available as a prize
Manning ham Life comes out four times a year. Send entries no later
than the second week of the month

The Committee now each have a Ryset catalogue and an online pricelist to share with members. (Thousands of products)
The Club receives wholesale prices which are usually the retail price discounted by 60-70%. Do ask to borrow the catalogue. All orders must be given to a Committee member and the Club then sends in a Club order.

I used to own a wheelbarrow that was full of four leaf clovers. Had to get rid of it in the end. I realised I was pushing my luck.

How excited was the gardener about spring ?
So excited he wet his plants!

Potato Grow Bags - suggested soil mix
Dave ([from dave-seeds.com](http://dave-seeds.com))

I do about 20 grow bags a year. Spuds can take up some space in the veggie patch, so I find grow bags handy to keep beds open to other veg. I fill each bag up with a mix of compost, manures, some peat moss and perlite (water retention). Organic Rooster Booster is useful. I plant the spud close to the bottom of the bag, fill up to almost the top and that is it. Keeping the bags moist is the key. Best of luck with the coming spud growing season.



From Pauline

I would replace the peat moss and perlite with coir and biochar. These will also retain water as well as the biochar releasing/feeding nutrients to the plant (soak it in diluted worm tea or GoGo Juice beforehand).

What do you get when you cross a chicken with a clock?.

Egg on your face

There are many great benefits that these squiggly friends provide and that typical composting can't...

Here are the benefits: Worms speed up the composting process, getting you finished, usable compost or plant fertilizer in a much shorter period of time.

You get more “aerated” compost thanks to the movement and work of the worms, which activates even more soil life and nutrients. Worms also “digest” the compost before you use it— this makes it more active, more available, and more full of soil health microbes.

What are the downsides of vermicomposting?

The biggest drawback is you can't compost just about anything. You will only be able to compost scraps that worms can safely consume.

Fruit (non-citrus) scraps

Vegetable scraps, Soy products (tofu, tempeh, miso, etc.), Tea bags, Coffee grounds, Eggshells (NOT eggs), Nuts and seeds, Untreated paper scraps,

Dried leaves, Nutshells, Rice, pasta, non-dairy baked goods, Grass clippings, Seedless weeds

If you have tons of these scraps, and you're starting to get excited by the idea of vermicomposting..... **All you need is:**

A compost container (make sure it has holes so worms can breathe)

Great worm species for composting (like red wigglers – you can buy them online and they're delivered live!), Untreated newspaper or paper clippings, A good handful or two of organic and microbially active soil Basically, put all these components in the container, and you have your worm farm!



A Few Tips for Winter Rose Planting & Pruning

When stepping around roses to prune, have some 'biscuits' of pea straw or lucerne to step on so you don't compact soil.

Make planting holes at least 50cms wide and deep. Blend bagged compost to existing soil.

In clay soil, fork holes in the base and side walls of rough holes; blend clay with compost and check the drainage.

Soak newly planted roses to an absolute slurry and then don't water for at least a week or more depending on conditions.

Pour a diluted seaweed solution over new roses at least once a week and fertilize when new shoots appear.

Trim your new roses by at least HALF. This is so very important! It's easier before planting, Just DO IT if we didn't prior to posting!

Frost isn't dangerous for roses. Even your newly pruned roses will endure this winter onslaught and flourish when the weather warms up again. (Rose Rambler August newsletter)

Pauline



Daffodil time in Pauline's garden



Soil temperature for herbs and vegetables.

For those who are interested in the best soil temperature to grow certain vegetables then download the article at the website listed below, just copy and paste

<https://laidbackgardener.blog/2018/02/28/temperature-chart-for-germinating-vegetables-and-herbs/>

This article give information on soil temperatures and advises that two thermometers could be needed . One to gauge air temperature and another to test soil temperature.

If members have a topic to assist in their gardening skills which they might like to hear of from a monthly Guest Speaker, please email Pauline at pauline.pw25@gmail.com or on mob 0409063060 or phone 9855 8440.

Seed raising mix

Spring is the time we start thinking about seed planting. Here are some examples of mixtures that can be used.



2 parts potting mix
2 parts sifted compost
1 part worm castings
1 part seed-raising mix or sand

1. 4 parts compost.
2. 1 part perlite.
3. 1 part vermiculite.
4. 2 parts peat moss

2 parts compost
2 parts coir (coconut fibre)
1 part perlite

Vegetables to grow in September Artichoke, Asian Greens, Asparagus, Beetroot, Cabbage, Carrots, Celery, Coriander, Eggplant, Kale, Lettuce, Melon, Peas, Potato, Pumpkin, Radish, Silverbeet, Spring Onion, Squash, Tomato, Turnip.



Some Flowers for September: Sow Aster, Begonia, Bellis, Carnations, Daisies, Dahlias, Foxgloves, Hellebores, Hyacinths, Lavender, Marigolds, Primula, Petunias, Pansies, Snapdragons, Salvia, Viola, Wallflower,

Biochar use - Trevor Barrows

To activate the Biochar prior to application I advise mixing with a compost tea – 10L Biochar to 1L Compost Tea. I'd advise to do this in a wheelbarrow 20L biochar 2L tea at a time. The product, for the compost tea (if you do not have your own such as from a worm farm), I recommend 'Go Go Juice' (www.neutrog.com.au) – look at their web site super local product, you can buy from Mitre 10, Bunnings or similar garden supplier. Mix the compost tea (instructions on bottle) in a watering can, sprinkle a bit at a time onto the biochar and mix then add a bit more biochar and mix and so forth.

This can then be blended into the organic compost and or rock dust you may intend on procuring.

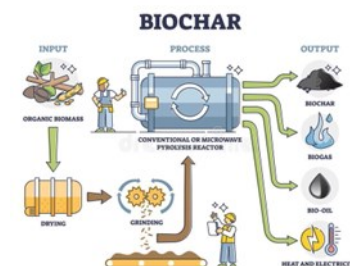
Application rate depends on soil quality, typically:

2 litres per square metre for lawns, veggie patches;

A large hand fall for a small 25cm diameter plant/tree hole and multiple up for 50cm, 1 metre of larger hole sizes. Mix in with compost or other organic material you are also utilising before planting and water in with compost tea;

Lay mulch around the area that is twice the hole area around the plant/tree base with biochar sprinkled underneath (traps moisture and traps nutrients as the mulch decomposes);

A large hand fall sprinkled when putting organic matter into a compost bin or other composting unit, capture nutrients, encourages microbial environment & worm growth, also removes any compost smell (methane is converted into nutrients).



I pot Beef Chow Mein

500 g beef mince

! Onion

2 tsp Curry powder or to taste

! Sachet chicken noodle soup

1/2 cup uncooked rice

1 cup water 2 tbs Soy sauce

Vegetables, chopped, cabbage, carrots, peas, anything you have



Fry onion in large saucepan

Add curry powder and stir into onion Add beef and stir until cooked through Add chicken noodle soup and stir through beef mixture

Add rice and one cup water

When rice all stirred through, add vegetables and mix through

Add soy sauce

Leave to simmer on a low heat until vegetables and rice are cooked.

You can adjust the amount of curry powder to your liking.