



NEWSLETTER

NEWSLETTER

Website: www.strathgardenclub.com.au
Email: strathalbyngardenclub@gmail.com
Phone contact: 0416 173 573

Issue No: 163
February
2018

OPEN GARDENS SA SUMMER OPEN GARDENS

February 24 and 25:

Mile End Village Garden –
16 Goodenough Street, Mile End

March 3 and 4

Jan's Garden –
4 Kavel Drive, Hahndorf

March 10 and 11

Frosty Flats –
2891 Onkaparinga Valley Rd,
Birdwood

March 24 and 25

Trevelyan Street Garden
38 Trevelyan Street, Wayville

Find out more at
www.opengardensa.org.au.
All gardens open from 10am until
4.30pm
General entry - \$8
Children - FREE
Open Gardens SA MEMBERS - \$6
Government Concession Card
Holders - \$6

SOPHIE'S PATCH

Saturday March 31st,
Sunday April 1st,
Monday April 2nd 2018
The tradition continues...Easter
at Sophie's Patch.
Easter at Sophie's Patch has be-
come a tradition thousands of
South Australians, and many inter-
state visitors have come to
enjoy.

Plant nurseries; Bee, Butterfly
and Bird specialists; refresh-
ments.

394 Springs Road Mt Barker.

Open 10am - 4.30pm
Parking in the paddock, fees
apply.

ANDREW BARKER - GROW FREE

After five or six years of studying toward a PhD in geothermal energy at University Andrew decided that his studies were not satisfying his need to contribute to the planet in a positive way so he quit.

This move was prompted by a visit to a farm in Meadows where established fruit trees and the cultivation of vegetables and flower provided a sustainable and self sufficient lifestyle for the farmers.

A French Chef at the farm prepared the available food creatively and preserved and pickled the excess.

Andrew appreciated the contrast between the real food that was freshly harvested and the "plastic" appearance and taste of supermarket produce. He considers that the techniques used to maintain the shelf life of shop bought foods may prove to be harmful in the long term.

The time on the farm inspired Andrew to move to Middleton where he planned to grow vegetable seedlings to give away to aspiring vegetable growers. There he encountered the strange phenomenon of people being wary of items offered for free.

This venture developed into a desire to expand the "free food" ideal by going into schools and helping the students to create polystyrene box vegetable gardens. He encouraged the students to equate vegetables to parts of their body to demonstrate how important they are in a healthy diet.

The "Grow Free" ideal has developed from the initial building of small intensively planted vegetable patches to having venues where excess produce can be freely shared.

There are currently around 160 sharing

carts around the state and in Victoria and the hope is that there will be a spin off advantage of creating closer community feelings. Carts are made from repurposed baby change tables or similar pieces of furniture and

are maintained by a 'Cart Steward' who keeps the donations fresh and tidy.

Approximately one seventh of the world's population does not know where its next meal will come from and yet sufficient food is produced across the world to feed 10 billion people while the world populations stands currently at 7 billion.

"Growtest not protest" is how the Grow Free members plan to tackle the problem.

Changing how people think can be difficult as there is suspicion of "freebies" and the suggestion that "free" means business may suffer.

"Grow Free" is an unstructured organisation with probably around 1500 members but as there is no constitution, board of management or clear organisational system they are hampered in what they are able to offer. in the way of community events.

Currently Grow Free is operating out of Glenbarr where they hope to run community meals, movie nights and workshops in gardening techniques, cooking and preserving the harvest.

There is a facebook page where details can be found, Google "Grow Free".



STRATHALBYN GARDEN CLUB CALENDAR OF MEETINGS AND EVENTS

MEETING DATE	SPEAKER/ACTIVITY	TOPIC FOR DISCUSSION
February 23rd 2018	Elizabeth Caldicott	Oriental gardens
March 23rd	Barbara Colquhoun	Althorpe Island Conservation Park
April 13th Friday	Car Pool Outing	Details in February Newsletter
April 27th	Brian Noone	Growing Capers
April 27th	Launch Neutrog Order	Order form & price list in April Newsletter
May 25th	Tony & Trevor	Cut Above special garden tools
June 22nd	AGM	Subs Due
October 19th	Paech Farm Visit	

GROWING LATE SUMMER VEGES

There are still 10, possibly 12, weeks of good garden growing conditions available during March, April (and possibly early May).

As a guide tomatoes, cucumbers and zucchini will continue to perform providing average day temperatures remain above 20°C, night temperatures are above 12°C and the topsoil is above 14°C.

Choose quick maturing hybrid varieties

Tomatoes – Burnley Bounty, Mighty Red and dwarf or bush types.

Cucumbers – Lebanese and mini varieties

Zucchini – Blackjack

However, you can save 2 to 3 weeks of growing time by planting out well-established plants from individual (6cm) containers. These will cost more than seedlings in a punnet, but they are more likely to be quicker maturing types.

Be prepared to protect these plants from fungal diseases, particular powdery mildew towards the end of autumn. (eco-fungicide, wettable sulphur)

If temperatures suddenly climb above 35°C cover the plants with an old sheet.

LEAFY GREENS – THE WINTER STAPLES

It is time to establish leafy autumn vegetables such as broccoli, cabbage, cauliflower, silver beet, celery and lettuce.

The next few weeks will also be a good time to establish peas and carrots, along with a range of quick-growing Asian vegetables.

Plant while the ground temperatures are still warm to be impressed with the high yields they produce.

Any excess can go on the Grow Free Carts!

Share punnets of seedlings and packets of seeds with friends.

If your soil is still dry pot the seedlings on to keep them growing strongly and improve soil water retention with a wetting agent.



GARDENAID

For assistance or to volunteer

contact : Norma Keily interim co-ordinator
phone: 8536 6276

Email: strathalbyngardenclub@gmail.com



SHEEP MANURE FOR SALE

\$5/ bag

\$20 collected in a trailer (6X4)

Tania & John Richardson

Woodchester

85375011

We're happy to make your garden happy! Spread the word.

GREG THE WORM MAN 0438 808 066

Kilo packs of composting worms

Vermicast for soil improvement

Worm Farms to order

Worm Wee 3 litre & 20 litre containers

Catch me at the Strathalbyn Garden Club meetings!

COMPOSTED PIG MANURE

\$9.00 per 27 litre bag

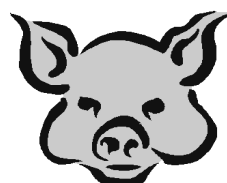
Free delivery in Strathalbyn

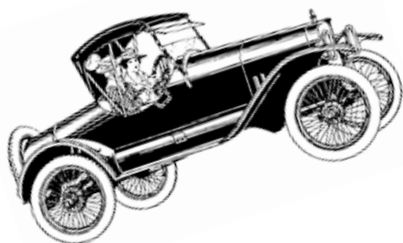
Phone 8536 2628

Ros 0428 362 628

Brian 0438 362 628

Practically odourless!





CAR POOL OUTING FRIDAY 13TH APRIL



Visiting *Talinga Grove Olives*
& *Sacred Grove*

plus optional lunch at the *Wine House*

- 9.45am Meet at the Coleman Tce carpark in front of the Library
- 10.00am Depart for Talinga Grove (5km along the Langhorne Creek Road)
- 11.30am Arrive at Sacred Grove (32 Milang Road Belvidere)
- 1.00pm Lunch at Wine House (Optional but must book if intending to stay on)
- Cost No entry fees or travel charge just spending and lunch money.

Dress for the country weather and wear sensible shoes as there may be some walking. Register your intention to attend with Maria Maxwell at the February or March meeting. No limit to numbers so family and friends are welcome.

TALINGA GROVE

Talinga Grove is a fully functioning olive grove, with trees nearly 15 years old. The varieties in the Grove which are used to create the exquisite extra virgin olive oils and olives are: Corregiola/Frantoio, Leccino, Picual and Kalamata.

Products include Premium Olive Oil, plus, garlic, chili, lemon and lime infused olive oils as well as Olives, Dukkah, picnic packs and kink oil bottles.

Talinga Grove also makes a range of skin food which protects the skin while at the same time letting it "breathe" and maintain its natural moisture levels. The Extra Virgin Olive Oil is blended with other natural plant butters, waxes and essential oils to create a range of products for face, hand and body. All are 100% natural - no chemicals or colours - and it is alcohol free.

More details and product information from their website:
www.talinga.com.au



SACRED GROVE

Sacred Grove encapsulates Ancient Encounters with three of Australia's finest medicinal plants on a certified organic property at Belvidere in South Australia. The three plants include the lesser known Scented Emu Bush "Eremophila alternifolia", Sandalwood "Santalum spicatum" and Native Pine "Callitris gracilis".



Products made from these plants have the potential to reduce pain as well as having anti-bacterial properties and anti-inflammatory capacities.

Sacred Grove's unique Australian range is now being recognised around the world, with some of the products finding their way to Asia, Europe and North America Rubs, oils teas, essential oils, massage oils.

more details and product information from their website
www.sacredgrove.net

THE WINEHOUSE LANGHORNE CREEK SUMMER MENU SELECTION

TRIO OF DIPS for 2 Selection of 3 Dips, Two Hills & a Creek Olives, toasted Ciabatta, Flatbread & Crackers (extra Bread \$3) | 20

EVERYTHING BUT THE KITCHEN SINK PLATTER for 2

Maidment's Smoked Leg Ham, Kalleske's Garlic Mettwurst, Brie, Cheddar Cheese, Bremer Café Dip, Two Hills and a Creek Olives, house made Fig and Walnut Roll, Fruit Paste, Nuts w/- Crackers, seasonal fresh Fruit, toasted Ciabatta & warmed Flatbread | (GF option \$3) – (extra Bread or Crackers \$3) | 48

MOROCCAN CHICKEN SALAD Succulent tenderloins of Moroccan spiced Chicken on a salad of mixed leafy greens, Peas, Avocado, Tomato, Roasted Capsicum, Kalamata Olives, Feta & Egg | 25

HOUSE MADE LEEK & DILL TART Topped with Huon Smoked Salmon & Dill Cream w/- lightly dressed fresh garden Salad | 28

SMOKED SALMON PARPADELLE

Al dente Parpadelle Pasta in a creamy sauce with Smoked Salmon, spring onions, Zucchini ribbons, Capers, Dill, Black Pepper & shaved Parmesan | 26

GOURMET COUNTRY STYLE STEAK SANDWICH

Local "A" Grade Scotch Fillet Steak, Beetroot, Rocket, Onion Jam, Bacon, Tasty Cheese & Sun-Dried Tomato Aioli on thick toasted country style Bread w/- Beer Battered Chips (GF option \$3) | 26

YOU CAN NEVER HAVE TOO MUCH OF A GOOD THING! NOT TO BE MISSED GARDEN RELATED SHOWS AND EVENTS

Saturday, March 17

SA Dahlia Society show and championship, Mount Pleasant

March 21 to March 25

Melbourne International Flower and Garden Show, Carlton gardens, Melbourne



Saturday, March 24 and Sunday, March 25

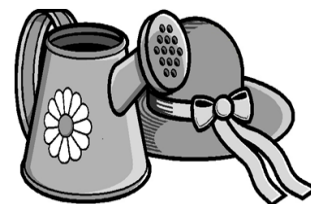
Bromeliad Society of SA annual show and sale, Maltese Cultural Centre, 6 Jeanes Street Beverly.

Sunday, March 25

Plant sale, Mount Lofty Botanic Garden, lower car park, 10.30 am to 2.30 pm. Take time to enjoy the Autumn leaves.

Saturday, April 14

ABC gardeners market. 8 am to 1 pm. Rosetta Street, Collinswood.



Saturday, April 21 and Sunday, April 22

SA Festival of Flowers, St Paul's College, Gilles Plains

SA Autumn Rose Show, Burnside Community Centre, corner of Portrush and Greenhill Roads.

Saturday, April 28

Fern Society of SA Autumn Fern Sale. Adelaide High School, West Terrace, Adelaide, 10 am to 3 pm.

Sunday, April 29

SA Autumn Garden Festival, Clare Showgrounds. The Theme for 2018 is permaculture and sustainability

Tino Carnevale will be a Special Guest. Born and bred in Tasmania, Tino's lifelong interest in plants and gardening stems from growing up on his family's small vineyard and olive grove. He studied landscape design at the Royal Melbourne Institute of Technology and has an Associate Diploma in Horticulture. As well as being a presenter on Gardening Australia TV, Tino teaches gardening skills to both adults and children, is part of the Stephanie Alexander Kitchen Garden Program and patron of the Tasmanian Weed Society.

29th October - 6th November 2018

9 Day Northern Tasmanian Garden Tour

For further information

Phone Victor Tours Ph: 85528001



3 November – 11 November 2018

Castlemaine (Victoria) & District Festival of Gardens 2018

The 26th biennial festival will present a marvellous opportunity for locals and also the many visitors who flock to our region in spring, to delight in more than twenty magnificent gardens throughout Mount Alexander shire which will be open to the public from November 3 – 11.

Enjoy country hospitality and the many shops, cafes and restaurants in Castlemaine and surrounds. Savour a coffee or a meal, and a leisurely meander through the Castlemaine Botanical Gardens, Buda Historical House & Garden, and the acclaimed Castlemaine Art Museum. There will be artisan workshops as well as all the usual events we associate with spring in our shire!

Just some of the diverse, beautiful and interesting open gardens confirmed for 2018 include 'Elyssium' in Taradale, 'Mossbank' Castlemaine, 'Lixouri' at Barkers Creek, 'Lacey's' in Newstead and 'Forest Edge' in Muckleford.