

### **Noosa Community Gardens**

## Newsletter



### A Word From Our President

The 2024 Gardening Year is almost over and it feels like it is finishing the way it started, ie "Wet Wet Wet " (80's band reference). eg. As a show of dedication by our hardy members, on Friday 22nd November, we had about 15 members plodding around the sodden grounds in gum boots, in torrential rain and simply getting stuff done. Well done Team.



That very wet morning was capped off by a timely email from Noosa Council, to say that we were successful in receiving some Grant Money as part of their Community Grants program. Thank you Noosa Council.

I won't go over the new infrastructure detail as a "The Year That Was ", as it was admirably covered by Kaylene in words and pics in the last newsletter, but suffice to say, it has been a busy and rewarding year and the change in the Garden over the last 12 months has been amazing. Thanks in no small amounts, to the crucial and dedicated Committee Members and the wonderful Members, for new ideas, funding, product sourcing and installation. The increase in quality, quantity and diversity of produce is awesome.

Be sure to click the link in **What A Difference** below to reflect on how far we have come.

I hope everyone has a nice festive season.

Looking forward to a new and exciting 2025 year in the Garden, "Our Happy Place".

## What a Difference

The last few years

have been ones

of great progress

Click the image to view our garden journey



#### Calendar of Upcoming Events

Regular Social Get Together - Last Friday of the Month from 4 pm - Tunes by the River - BYO drinks, nibbles to share and your chair. Please remember partners and friends are most welcome to come along and share in our fun. You'll find us in our usual spot on the grassed area between the Boathouse and the boat ramp. Our last one for 2024 will be Friday 27 December at 4 pm

Lionel Donovan Drive, Noosaville.

All members are welcome, please RSVP via email to <a href="mailto:noosacommunitygardens@gmail.com">noosacommunitygardens@gmail.com</a> if you will be attending, so we can ensure we have enough seating. You are also welcome to submit agenda items by 31 January, 2025 via email please.

### Junior Gardeners Visit NCG

We were recently approached by "Good Shepherd Lutheran College Noosa", to see if they could bring their Year 4 students to our Garden for an Educational Visit.

The Students have been caring for their own school veggie garden all year, and were keen to visit our Garden to gain and share knowledge of organic techniques and systems.

In short, it was a fun meet up with lots of interesting and some unexpected questions. The Student's fruit and veggie plant knowledge was very good and it was interesting to see which things were most interesting to them. Well done GSLC Noosa.





The 2024 Members' Christmas Party of the Noosa Community Garden is being held on Wednesday 4 December, thanks to all those members who have indicated they are attending. Watch out for a full Christmas Party Report in the next newsletter.

### Winter/Spring Updates

### .....from our Garden Groupies

**Purple Group** - The bugs unfortunately won the battle with the chinese cabbage, pak choy and kale, so we are replanting that raised bed. We have now harvested all

the delicious fennel and will harvest the remainder of the red onions next week. Beetroot seedlings grown by Kate, red spring onions and more fennel are planned to replace the finished crops.

(Contributed by Sue Aspland)

Pink Group - With the purpose of sharing our "successes and any missteps", here is a summary of the Pink Ladies efforts. We have had much success with all of the following during Spring. Jerusalem artichokes have popped their heads up - Lots of Blueberries - Lots of Radishes and Tomatoes. Zucchini have germinated well from seed - Capsicums slow but coming on - Corn looks good and will harvest soon - a few pumpkins and spaghetti squash - Mini cabbages did ok, but pests were tricky - Beans should go well but only just planted - the Potatoes in Bags Experiment went ok, but haven't produced as many as expected, but we still have hopes from the last four bags.

(Contributed by Rhonda Smith)

**Blue Group** - The Blue team is a little depleted with Angela and Simone heading south for the hotter months. Excitingly, we have harvested the first of the watermelons in time for the Garden Christmas party. We've had up and down success with tomatoes and cucumbers totting each week from abundance to sun damage to bugs. We are devising a more permanent shade shelter to protect these crops in the summer. Our eggplant that keeps giving decided to stop giving, but we hope it's just resting up for another peak crop and the sweet potatoes should be ready in time for those Christmas roast dinners.

(Contributed by Jenny Clement)

Orange Group - Probably the biggest moment in the past few months, for the Orange team, was when we harvested, the much anticipated, Garlic! It was a success. We also enjoyed success with beetroot, beans, cucumber, rocket, silverbeet, spinach and zucchini. The addition of nasturtiums in some of our beds made an attractive display for both us and the pollinators. Recently, we were gifted one of the new beds which we have optimistically planted out in tomatoes. This year, the Orange team have enjoyed working collaboratively to plan, create and care for our garden beds and most importantly we have developed friendships.

(Contributed by Wendy McIlroy)

**Green Group** - Lots of action happening in our new tall garden bed with radish, lettuce, mustard greens and carrots all thriving. We've got a good amount of artichokes that we've grown from seed that are showing a lot of promise. We've not grown artichokes before so let's see if we get some artichokes to eat!

(Contributed by June Copeman)

## Growing Beetroot

Beetroot is easy to grow in Queensland, and can be harvested in as little as 40 days. Here are some tips for growing beetroot:

- **Thinning** Once seedlings are 3–5 cm tall, thin them out to the strongest ones. You can replant any seedlings elsewhere in your garden.
- Harvesting Beetroot can be harvested when it's the size of a golf ball to a cricket ball, but it's best not to let them get much bigger or they might become woody.
- **Companions** Beetroot grows well with onions, silverbeet, lettuce, cabbage, dwarf beans, dill, peas, and strawberries. It's best to avoid growing it near asparagus, carrots, sweetcorn, and spinach.
- Pests Caterpillars like to eat beetroot leaves, so you can remove them by hand or spray with an insect spray.
- Containers Beetroot grows well in containers, especially polystyrene fruit boxes.
- **Soil** Beetroot prefers rich, well-drained soil with lots of organic matter like compost or manure. You can also add some blood and bone and boron. If your soil is heavy clay, you can improve its structure with compost or create raised beds.
- Sunlight Beetroot needs at least four hours of full sun a day, but can also tolerate part shade or dappled light
- Planting Sow seeds 1–3 cm deep and 5–10 cm apart. You can soak seeds overnight in room temperature water to improve germination.

(Source: Safari Search/Growing Beetroot in Queensland/Al Overview)





## Thank You to Our Sponsor



# A Little Bit Of Fun



Recipe of the Month

Festive Smoked Salmon Wreath

#### Ingredients

- 1 large fennel bulb
- 3 limes
- 2 shallots
- 3 ripe avocados
- 2 baby cucumbers
- 1 bunch of radishes
- 400g smoked salmon
- Extra virgin olive oil
- Creme fraiche
- Fresh dill sprigs and micro herbs



#### Instructions

#### Pickle the Fennel:

 Thinly slice the fennel lengthways and place in a bowl with the juice of one lime. Season with a pinch of salt and toss to coat, set aside to pickle. (Note: You could use a mandolin slicer for this task)

#### Prepare the Other Vegetables:

- Trim the shallots, cut into 8 cm lengths and thinly slice lengthways
- Roughly mash the avocados in a bowl and add the juice of the remaining two limes
- Peel the baby cucumbers into thin ribbons and place into a bowl of iced water until they are lightly curled
- Wash, trim and thinly slice the radishes

#### Assemble the Wreath:

- Arrange the avocado in a ring around the outer edge of a medium to large sized serving platter
- Drain the fennel and then arrange it on top of the avocado along with the cucumber, radish and shallot
- Arrange the salmon on the wreath on top and amongst the other vegetables
- Drizzle with olive oil, season with salt and pepper and dollop on some creme fraiche
- Scatter some dill and other micro herbs for your choice on top for decoration and serve with crackers or toasts.

(Credit: taste.com.au)



As 2024 draws to a close with all its celebrations, family gatherings and fanfare, I would like to thank all our readers, members and friends of Noosa Community Gardens for taking the time to follow our gardening journey over the last 12 months. I hope you enjoyed 'What A Difference', a reflective look back over our time at Wallace Park.

We are proud of what we have achieved and look forward to continuing to improve our garden in 2025.

Keep an eye on your inbox for the first 2025 edition of the NCG newsletter in February.

Merry Christmas and Happy New Year. Regards Kaylene NCG Secretary/Newsletter Editor

#### Links to other Newsletters & Community Information

**Organic Gardener** 

**Noosa Community Connect** 

**Organic Gardener** 

**Slow Food News** 

Permaculture Noosa Christmas Club Night











Noosa Community Gardens (NCG) Inc

Our mailing address is:

PO Box 1317 Noosaville BC Qld 4566

IA 57641

ABN: 76 388 398 860

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