



Noosa Community Gardens

# Newsletter

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## June 2025

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*Handy Hint: For a better user experience on your phone, try Landscape view.*

### Composting Workshop with Adam O'Toole



Recently Noosa Community Gardens were fortunate to play host to a Noosa Council arranged Composting Workshop presented by Adam O'Toole, a soil scientist with more than 10 years experience in composting. Adam's very practical approach to composting included a demonstration of layering techniques that help improve the breakdown of the materials.

The key to good composting is layering brown and green waste and interestingly identifying which waste products belong to each category. He also highlighted how important it is to have good airflow and demonstrated the use of sticks to create good air circulation through the composting pile. The workshop was well attended with approximately 15 people, both members of the garden and members of the public in attendance.



## ***Don't forget.....***

Noosa Community Gardens has a very active composting team who are only too happy to recycle your kitchen veggie scraps if you do not have the facilities to do this at home. We also accept shredded paper for use in our composting and worm farms and collect containers for our Containers for Change recycling/fundraising activity. So as you can see there are many ways you can help the environment and our community garden as well. Look for our convenient Composting and Recycling Hub, which can be easily accessed by car off the Eumundi Road.



## ***Garden Visit Abroad***



## *.....Canbury Community Garden Kingston upon Thames*

Recently, while visiting family in London, members Kaylene and Ken and Friend of NCG, Maggie took time to visit a local community garden. Canbury Community Garden is situated beside the Thames in a leafy park precinct in Kingston Upon Thames. We were welcomed by Marilyn and John who were happy to chat about the history of their garden site and what they are currently growing and developing.

This site was originally a gardeners yard for council gardeners and was used for raising plants for use in the gardens around the area. When this use was abandoned, the site was left and became quite overgrown and neglected until this group of volunteers got together, rented it from the council and set about developing a productive food garden in the heart of this community green space. Much hard work has been undertaken to develop the raised beds on an area which was predominately a concreted space. Most of the materials used were already on the abandoned site and have been repurposed to build frames for the gardens.



A popular attraction for the local children are the chickens which have a home in the garden and are allowed to roam free in most of the space but mesh and barriers are used to exclude them from the veggie beds. Egg collection is an added bonus for the gardeners.

Just as we have issues with bush turkeys, these gardeners have to contend with the unwanted attention of foxes no doubt attracted by the feathered garden members. As the site has no running water members collect and carry water from the nearby Thames to water their gardens. Certainly make you realize how lucky we are.

Our thanks to the volunteers who took the time to chat to us, we wish you well with your future garden endeavours. Happy Harvesting 🥬🥦💧

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### *June/July 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. ***This month it will be Friday 27 June at 4 pm***



🌭 Saturday 14 June 2025 - Our fundraising Bunnings Sausage Sizzle. See Doug if you would like to help as a roster of helpers is being organised.

🌑 Friday 20 June 2025 - Celebrate the Winter Solstice - in the Garden from 4 pm. More details to come on Food and Theme

👉 Tuesday 1 July 2025 at 2.00 pm - NCG Committee Meeting is being held at 5/28 Lionel Donovan Drive, Noosaville.

All members are welcome, please RSVP via email to [noosacommunitygardens@gmail.com](mailto:noosacommunitygardens@gmail.com) if you will be attending, so we can ensure we have enough seating. You are also welcome to submit agenda items by Monday 23 June, 2025 via email please.

🗓️ 11-13 July 2025 - Queensland Garden Expo at Nambour Showgrounds. You can read more about this event on their website at [Queensland Garden Show](https://www.qldgardenexpo.com.au). If members wish to attend you will need to purchase your tickets online and arrange car pooling if required with others attending.



## *Autumn/Winter Updates from our Garden Groupies*

Purple Group: With the recent reshuffle of our garden groups, the purple team is looking after the Asian Corner which is doing well with ginger, turmeric, lemongrass, garlic and cucumbers. The Western bed was weeded and looks tidier now and we also integrated some strawberry plants from another group.

Our fedge is prospering with bananas doing particularly well. The two new beds are a bit of hard work as they have been invaded by a large number of millipedes which decimated a whole crop of bok choy. But undeterred we replanted mini cabbages and cauliflowers. We have sprayed with peppermint oil, spread some egg shells and dusted with baking soda in order to get a good crop and have a



'sacrificial plant' in each of the beds.

Our crop of broccoli is looking good and hopefully we can keep the pests away. Although we had a huge amount of rain, the plants are doing well and even a recently planted zucchini withstood the deluge. Our (or at least Susanne's) pride and joy are the recently planted Egyptian Walking Onions which should give the whole garden an endless supply of onions in the future, fingers crossed!

*Submitted by: Susanne Huber*



Pink Group: Our most successful crop through the autumn months has been our yellow cherry tomatoes, which came from self seeded plants, rescued from another bed in the garden, these have been providing a weekly harvest for many weeks now. We have high hopes for our snow peas which have begun to climb the repurposed black frame in the bed shared with the most prolific long red chilli bush.

Unfortunately the zucchinis that were planted in bed H have not stood up well to the constant rains of the autumn season and we have been waging a battle against the powdery mildew that they are prone to suffer from despite regular organic spraying.

To our delight we recently harvested a beautiful red dragonfruit from one of our potted plants, and this was shared amongst members at morning tea with more to come. Doug has assisted us with the building of the new frames at the top of the posts in the dragonfruit bed and with improvements to the soil and some much needed attention our dragonfruit are now starting to thrive. Thank you, Doug. Our underplanting of radishes to utilise the space in this bed is paying off with lots being harvested.

The area that we fondly refer to as Herb Alley is coming along nicely with coriander, basil, parsley, dill, thyme and chives all recently started from seeds. The mint has been given a new lease on life with a good 'haircut' and the use of peppermint oil spray to deter the bugs that seem to love the flavour.

And last but not least, Kate and Rhonda have been working diligently to keep our worm farm producing rich castings and they have been propagating seedlings and plants both for the garden and for sale, raising these in the shade house. They are also selling worms and potting up and selling banana suckers.

Well done, ladies!!

*Contributed by Rhonda Smith & Kaylene Grewar*

Orange Group: Did you know it takes up to 21 days for parsnip seeds to germinate and a further 20 weeks before harvest? The Orange team planted seeds in April (perhaps a little early), but most seeds germinated and we are excited for the future! In the meantime, we planted a quick crop of radishes, which have been harvested and more seeds sown. Some cuttings have been taken from the bountiful basil bush and will be planted in the tomato bed. The tomato bed, along with the spinach bed, have struggled with the very wet soil. The carrot and spring onion bed has finally taken hold and we are harvesting kale and rocket from another bed. Garlic is growing happily in the No Dig garden. The citrus grove has been boxed and an entire bay of compost has been spread in this area. This will feed the trees and reduce competition with grass.

*Contributed by Wendy McIlroy*

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## *Tomatoes, To Prune or Not to Prune .....that is the question*

For the first month or so a tomato plant will direct all of the sugar it produces into new leaf growth. During this time the plants will grow very rapidly, even doubling in size every fortnight or so. As they grow they make more sugar than the single growing tip needs and so the plants will begin to make new lateral branches and flower. The plant will usually have around a dozen leaves at this stage and will be around 30-40 cm tall. After this initial growth stage, the plant will begin to change and will need to be staked or it will lay on the ground due to the weight of the side branches and developing fruit. At this time it is advisable to stake the plant for support.



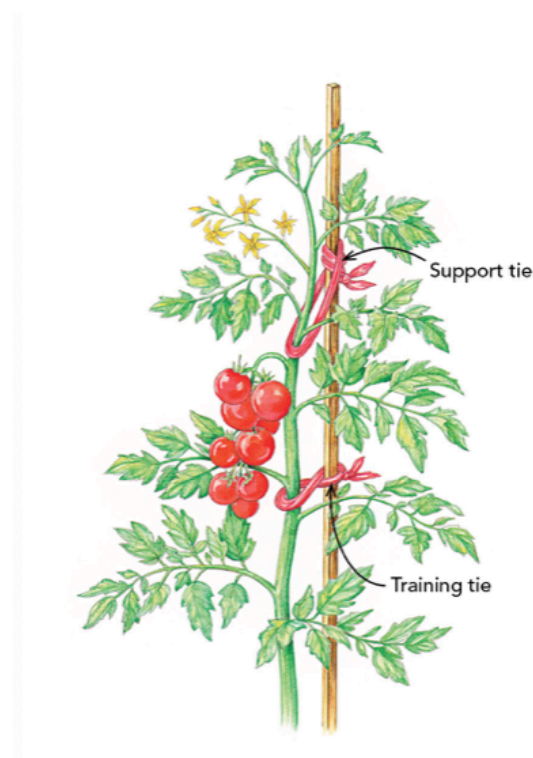
As the plant grows, suckers or side stems will grow out from between the leaf and the main stem starting from the bottom of the plant and developing up the plant. The lower suckers are the strongest but can compromise the main stem, those that develop higher up the plant are weaker. It is advisable to keep the plant free of side stems below the first fruit cluster, this helps develop the strength of the main stem.

Pruning the suckers will benefit the plant,

because when the extra branches are pruned from the plant most of the sugars produced are then directed to the growing tip and the developing fruit. If more stems are allowed to develop the production of fruit will slow and the fruit may be of a smaller size. When growing tomatoes it is important to maximise the photosynthesis and reduce the risk of disease. This can be achieved by ensuring that each leaf has plenty of room to grow and are kept up off the ground. When a tomato plant is properly pruned and supported it will present all of its leaves to the sun.

Three rules to remember

1. Get plants off the ground
2. Give plants room
3. Never prune or tie plants when the leaves are wet



To remove the suckers/side stems pinch them out with your fingers, if possible avoid cutting with a knife or scissors as this risks the stump becoming infected. If the stems are well developed it may be necessary to cut them using a sterilised blade or pruner.

Take care when staking up the plants, use a soft tie so as not to damage the plant stem. A training tie directs the plant growth up the stake and its figure eight shape helps reduce rubbing and damage to the main stem. A support tie, as the name suggests helps to support the growing fruit stem and is tied above the fruit cluster and higher up on the stake to help take the weight of the developing tomatoes.

Lastly take the time to remove any yellowing and damaged or diseased leaves from the plant as it grows so the plant does not waste energy feeding these leaves.

Reference Source: [finegardening.com](http://finegardening.com)



# HOMEMADE FERTILIZERS GUIDE



## BANANA PEELS

Chop and bury near roots or soak in water for a potassium boost.



## COFFEE GROUNDS

Sprinkle used grounds around plants to improve soil acidity and organic matter.



## EGGSHELLS

Crush and mix into soil for slow-release calcium



## EPSOM SALT

Dissolve 1tbsp in a gallon of water and spray on leaves for magnesium.



## MOLASSES

Mix 1tbsp in a gallon of water to feed soil microbes and add nutrients.



## AQUARIUM WATER

Use old fish tank water to water plants (avoid saltwater).



## WOOD ASH

Lightly sprinkle around plants for potassium (avoid using on acid-loving plants).



## MILK

Dilute 50/50 with water and spray or pour for calcium and protein.



## SEAWEED SOLUTION

Mix 1tbsp in a gallon of water and spray or pour for calcium and protein.



## SEAWEED

Rinse, chop, and soak in water for 24 hours before using as a liquid



## VEGETABLE SCRAPS

Boil in water, strain, and use cooled water as a nutrient-rich broth.



## WEED TEA

Steep weeds in water for a few days, strain, and use as a liquid fertilizer

Source: Gardening Hints and Tips/Facebook

- It is believed that plants can communicate with each other



# Fun Facts

- potentially through chemical signals in the soil
- Some studies suggest that plants respond to sound with vibration and even the sound of your voice potentially impacting growth
- Lightning strikes can provide a natural source of nitrogen to the soil, boosting plant growth
- Applying Epsom salts to tomato plants can enhance growth and plant productions
- Coffee grounds can repel snails and slugs while enriching the soil with nutrients
- Crushed eggshells can add calcium to the soil which is very beneficial for plants like tomatoes and peppers



This month we welcome the following new member/s to our group. We hope that you find your time spent in the garden productive and that in addition to growing some wonderful produce you also develop many new friendships.

Larry Roberts

Kym Wright

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## *Thank You to Our Sponsors*

A big shout out this month to

**Matt & the Team**  
**at Season's IGA, Noosa Junction**

for assisting us with supplies for our upcoming  
Sausage Sizzle



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*Just For  
A Laugh*



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## *Letter to the Editor (Satire)*

G'day NCG,

This is Wazza Wot back again, El Presidento of "Numbat Community Gardens".

Made it back from Canberra, but no money from Grant.

Total waste of shoe leather. But did get to see all the fancy places in Canberra.

Saw one really nice big white house with huge garden and a flag, grabbed some cuttings, but then got put in a holding cell by someone's Security Guards, (10 of them, with guns.) Someone important must live there. Told them I was the President, but that didn't help, in fact the opposite. They said they would shoot me in the ear, if i didn't zip it. Anyway, helped kill a few days (lost count), before I hitchhiked home to Numbat Valley.

Been a busy few months here in our Garden. Thank goodness the cooler weather has calmed down the snakes. Gets confusing when a Garden Member shouts that there is a "snake in the grass", and they are just talking about old Digger O'Malley, our reserve compost dude. Causes a right kerfuffle when someone finds one has crept into their morning tea esky. Snake that is, not old Digger, but hey ?? He does have sticky fingers, if youse know what I mean. Nothing worse than finding a "Grass Noodle" or 3 slithering amongst your VBs & Vodka Pops & Iced Volvos. We have found that Stewie's bottom burps keep them at a distance, and sadly most new Members too. (update: English Football Supporters have not come back)

Speaking of Stewie, in case he makes contact direct with youse,

he also has a slight dyslexia problem. He calls us the "Bumnat Community Gardens", and not Numbat, which gets many here a bit antsy.

We see you have a Wormery or 2 or 3 ? It is for growing Worms right ? , and not a medical station for Community bot-bot issues, right ? We were told to goggle it on WWW. "World Wide Worms" apparently ? , but no luck. Maybe youse could post some info to get us started on our worm wrangling. I am told that Wormery stuff is something only Women can



do right, is that right? And on that note, how do you tell if you have boy or girl worms? Keen to buy 2 worms to start with, but don't want the same problem Jonno had with the Al-Packer / dwarf Camel boys.

Anyhows, chat again soon

and, Winter is Coming !

(sneaky reference from that TV box show, Game of Chairs)

See Ya,

Wazza Wot (the Pres)

the other NCG

E: [wazzawot@geezmale.com](mailto:wazzawot@geezmale.com)

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## *Recipe of the Month*

### **Roasted Capsicum Sauce**



#### ***Ingredients***

- 4 red capsicums
- 1 bulb of garlic
- 2 tbsp olive oil
- 2 tsp balsamic vinegar
- Salt & ground black pepper to taste

#### ***Method***

- Preheat the oven to 200C (180C fan forced),
- Place the capsicums on a large baking tray along with the garlic bulb,
- Cook in the preheated oven for around 45 minutes until the capsicums have started to collapse and blacken,
- Set aside the garlic,
- Place the capsicums into a bowl and cover, set aside for 15 minutes,
- Cut the capsicums into quarters and remove the skin and seeds, draining any liquid and place them into a food processor,
- Carefully pull the garlic bulb apart and squeeze the roasted garlic into the food processor,
- Add the oil and vinegar and process until smooth. Season with salt and pepper to taste.

***Makes 2 cups***

*Source: Taste*

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## *Links to other Newsletters & Community Information*

Slow Food Newsletter

## Noosa Community Connect Newsletter

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### Noosa Community Gardens (NCG) Inc

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