



**noosa**  
community gardens

**COMMUNITY GARDENS NEWSLETTER**

*March 2026*

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

## *Garden Beds Ready for Autumn Action*

After receiving eight new garden beds last month our teams have been working hard to prepare them for planting up in the next few weeks once we are passed the summer heat. This task has involved painting the trims, before positioning and then filling firstly with rough green waste in the bottom layer and then finishing off with a mixture of premium garden soil and our own rich compost. Surely this will give our first crops in these beds a head start.

While these beds are only 450 mm high, they are a good work height and use less resources to get them up and producing.



## *Summer/Autumn Team Updates*

**Black Team:** We have been busy in the heat. The eight new raised beds are nearly all positioned, carefully levelled, expertly filled and ready for the groups' Autumn plantings.

Existing compost bays are being repaired as needed and the final design of the new pallet compost bays is almost locked in, stay tuned for construction of those. And Mowing, lots of it, but we have kept it under control and looking neat over Summer. Thanks Helpers. We are always available to help the Teams with any heavy lifting.

Special thanks also to Member Macca, who donated us an extra mower from his collection. Onya Macca. Well done to Team Black, Boys & Girl :)

*Submitted by: Doug Smith*

**Green Team:** Welcome new team member Serena who has jumped in quickly and removed the large native ginger plant on her first day. She also has some seedlings of Pak Choi, Mustard Greens and Dill sprouting already. Thanks also to Lesley who fought off those nasty small thorns to remove the native raspberry bush. While most of the team's garden beds are now looking very bare we have taken the opportunity to revamp those beds with compost and mulch ready for the new Autumn crops. Leeks, silverbeet and beetroot were very successful and popular last year, so Kate has planted the beetroot and leek seed ready for planting into the beds in a couple of weeks. Other planned crops are Florence fennel, which was also popular last year, as well as dwarf peas. The buttercrunch lettuce, while small, are still producing tender leaves for salads and burgers and we have just replanted some mixed lettuce seedlings to fill that bed.

Thanks to Wiki's great idea we have discussed trying a delicious Tamarillo (Tree tomato) bush or two in one of the gaps in the eastern fedge, now the search is on for a plant.

*Submitted by: Sue Aspland*

**Blue Team:** Summer was not a happy time for our zucchini plants, they did not perform at all. Our Malabar spinach just kept weaving its way through everything, it is nice to add to stir fry or throw into bolognese mix. We love our basil, it grows so luxuriously, so good for making pesto, the best ever. Our autumn beds are being prepared for planting corn, beetroot, parsnips, potato and leeks, beautiful winter veggies.

*Submitted by: Erika Hackett*

**Orange Team:** The good news... Watermelons and corn both produced sweet and juicy crops. Pak Choi grew well after using Kaylene's rosemary and garlic spray. We have a jar of dried Belotti beans ready to share for winter soups.

The bad news... Summer squash grew beautifully, but had a disappointing harvest. Harlequin carrots were quite skinny, so we would probably plant another variety next time. Some of the citrus have discolouration and some are splitting. There could be many reasons for this.



Back to the good news... The Passionfruit Palace looks fantastic and lots of large, heavy passionfruit are developing. We look forward to planting when the summer heat abates.

*Submitted by: Wendy McIlroy*

*Pink Team:* I think it's fair to say that the summer season in our sub-tropical climate can be brutal on our veggie patch, but die hard gardeners as we all are we persevere in our attempts to produce something for the harvest table. We have had great success in the last few months with our Rosa Bianca eggplant, a much rounder variety with distinctive white skin under the stem.

We are very pleased with the progress of our dragonfruit, which have not only reached the top the support frames.

They are currently flowering and we have already enjoyed three deep red variety at the morning tea table a few weeks ago.



We have decided to edge this bed with pineapples and have started planting these as 'tops' become available.

Due to the expected heat over summer we decided late last year to plant an experimental crop of peanuts in one of our beds. So far these are doing well with lots of foliage and have been flowering. We now have to wait until the plants die back before we can dig up the plants to reveal the peanuts growing underground. The anticipation is killing us!!

*Submitted by: Kaylene Grewar*

---

# Meet Our Trees



## Dwarf Mulberry

Dwarf mulberries are compact, productive fruit trees ideal for small gardens, courtyards and even large pots. Most dwarf varieties are selections of *Morus nigra* (Black Mulberry) or compact forms of *Morus alba*, bred to stay smaller while still producing full-sized, sweet fruit.



---

## Brown Turkey Fig

The Brown Turkey fig is one of the most popular and reliable figs grown in home gardens. A variety of the common fig (*Ficus carica*), it is valued for its adaptability, heavy crops, and sweet, richly floured fruit.



---

## *Pest Patrol*



**APHIDS:** Suck sap, cause stunted growth.



**CABBAGE LOOPERS:** Chew large holes in brassicas.



**CUTWORMS:** Sever seedlings at soil line.

## Aphids

These soft-bodied pests gather on stems and leaf undersides, draining sap and slowing plant growth. Warm weather allows them to multiply explosively. Knock them off with a strong spray of water, use insecticidal soap, or encourage beneficial predators like ladybugs and lacewings.

## Cabbage Loopers

Green caterpillars that move in a signature "loop," chewing big irregular holes in cabbage, kale, and other brassicas. They blend in well and often feed at night. Hand-pick them or apply BT (*Bacillus thuringiensis*) for organic control.


## Cutworms

Hidden in soil by day, these fat gray or brown caterpillars emerge at night and slice seedlings at the soil line. Protect young plants with cardboard collars pushed about an inch above and below the soil surface.

*Source: simplegardenlife.com*


---


## March/April Upcoming Events

 **Regular Social Get Together** - Last Friday of the Month from 4 pm - **Relax 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 March at 4 pm (Note this event is always weather permitting)***



 **Garden Walk Around** - Wednesday 25 March, 2026 4 pm at Noosa Community Gardens. BYO refreshments.

 **NCG Committee Meeting** - Due to Easter and the school holidays there will not be a Committee Meeting held in April 2026 - the next meeting is being held on 5 May 2026 at 2 pm 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 Friday 1 May, 2026 via email please.

 **Autumn Evening in the Garden** - Friday 24 April 2026 from 4.00 pm. Further details will be advised in due course.

---



A group of eight members and friends recently attended the Trivia Night held at the newly refurbished Royal Mail hotel in Tewantin. While not all the topics fell into the wheelhouse of the more chronologically enhanced members of our group, we did not disgrace ourselves, coming in third. Special mention to Ruby (Wendy's daughter) who saved our bacon on quite a few of the modern music, movie and pop culture questions. A fun night for all, we will do it again sometime!!



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.

Hillary Dwyer

## Thank You to Our Members & Supporters



*For their generous support of our Container Recycling program February saw us pass the 30,000 mark!*

Well done everyone 🙌

---

## *A Little Bit of Fun*

*Many thanks to the NCG  
mowing crew, it's tough  
going at this time of year*



**I FOUGHT THE LAWN  
AND THE LAWN WON**



## *Roasted & Spiced Eggplant & Tomatoes*



## Ingredients

### Roasted Eggplant & Tomatoes

- 750g eggplants, (cut into bite size pieces)
- 750g roma tomatoes, wedged
- 4 tablespoons of olive oil
- 1 teaspoon fine sea salt

### Spiced Sauce

- 2 tablespoons olive oil
- 1 large onion, thinly sliced
- 3 cloves garlic, finely chopped
- 1 long red chilli, deseeded, finely chopped
- 1 tablespoon ground cumin
- 1 tablespoon smoked paprika
- 1/4 teaspoon fine sea salt
- 1/2 cup vegetable stock
- 1 tablespoon maple syrup
- 1 cup cooked chickpeas (optional) rinsed and drained

## Method - Roasting Eggplant & Tomatoes

1. Pre-heat the oven to 200 deg C, line two oven trays with bake paper,
2. Place the cut eggplant in a large bowl and toss with half the olive oil and salt,
3. Tip onto the prepared tray and spread into a single layer,
4. Place the tomato wedges onto the other prepared tray and drizzle with the remaining olive oil and sprinkle with the remaining salt,
5. Place both trays in the oven to roast for 20-30 minutes. (Note - eggplant may roast quicker than the tomatoes, depending upon the size of the pieces, remove it from the oven when nicely caramelised),
6. Remove the vegetables from the oven when roasted and set aside.

## Method - Preparing the Sauce

7. Heat the olive oil in a large pan over medium heat, add the onion and soften for 2-3 minutes,
8. Add the garlic and chilli and cook for a further 1-2 minutes,
9. Add the spices and salt, then stir in the stock and bring to a gentle simmer,
10. Stir in the roasted tomatoes, crushing them a little with the back of the spoon, allow them to simmer gently for 5 minutes or until they break down a little (add a little extra stock if needed),
11. Gently stir in the chickpeas (if using), maple syrup and roasted eggplant (taking care not to break it up), allow it to come back up to temperature before serving.

## Serving Suggestion:

Serve with rice as a meal or as a side dish with beef, lamb, pork, chicken or sausages and mash.

---

[\*Links to other Newsletters & Community Information\*](#)



Noosa Community Gardens (NCG) Inc

Our mailing address is:

PO Box 1317

Noosaville BC Qld 4566

IA 57641

ABN: 76 388 398 860

Copyright © Noosa Community Gardens  
All rights reserved.



This email was sent to << Test Email Address >>  
[why did I get this?](#) [unsubscribe from this list](#) [update subscription preferences](#)  
Noosa Community Gardens · Wallace Park · Noosa, Qld 4566 · Australia

