



**noosa**  
community gardens

**COMMUNITY GARDENS NEWSLETTER**



## *Easter Edition*

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

## *Garden Walk Around*



Recently a group of garden members gathered for a late afternoon wander around the gardens to discuss and identify the various species of plants and trees. Our focus was not on our veggie crops but more on the different trees and shrubs that we have growing in the fedges (food hedges) and border gardens.

Our thanks to Doug and Robert for their very informative session on some interesting species we are nurturing in the gardens.



# Speeding Up Composting in the Garden

Turn waste into rich compost faster!

## Get the Right Balance: **Greens vs Browns**



2-3 parts Browns to 1 part Greens



## Chop Materials Into **Smaller Pieces**



Shred kitchen scraps, prunings & paper

## Keep It Moist (But Not Wet)



## Turn Your Compost Regularly



## Build Heat for Faster Breakdown



## Avoid Problem Materials!



## Add Compost Activators



Ready in **6-8 Weeks!**  
Nutrient-Rich Compost for Your Garden



Source/ChatGPT

# Meet Our Trees



## **Grumichama**

A Hidden Gem for Subtropical Gardens

Grumichama (*Eugenia brasiliensis*) is an attractive and relatively uncommon fruiting tree native to Brazil. Belonging to the Myrtaceae family (which includes lilly pilly and guava), it is prized for both its ornamental appeal and its delicious, cherry-like fruit.

### Characteristics

Grumichama is a slow-growing, evergreen tree that typically reaches 3–6 metres in height, making it suitable for small gardens or even large pots. It features glossy, dark green leaves and produces small, white, fragrant flowers in spring. These are followed by round fruits that ripen to deep purple–black (most common), red, or occasionally yellow. The fruit has a sweet, mildly tangy flavour similar to a cherry, with a soft, juicy flesh and a single seed.



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## **Mangosteen**

Mangosteen is often called the “queen of tropical fruits,” prized for its exquisite flavour—sweet, tangy, and slightly floral. Native to Southeast Asia, it produces small to medium-sized round fruits with a thick, deep purple rind and soft, snow-white segmented flesh inside.

### Characteristics

Mangosteen trees are slow-growing, evergreen, and can reach heights of 6–25 metres in ideal conditions. They have glossy, dark green leaves and a dense, symmetrical canopy. The fruit typically takes several months to mature, and once opened, reveals juicy segments similar in appearance to citrus, but with a far more delicate texture. Trees can take 7–10 years (or more) to begin fruiting, making them a long-term investment for patient gardeners.





## Perennial Food Garden

This topic on *DIY Home Gardens* presents an interesting approach to planning your home garden and certainly is 'Food' for thought about how to productively use your garden space.



**THE GARDEN YOU PLANT ONCE AND HARVEST FOR 20 YEARS**  
\$200 in Plants. \$8,000+ in Groceries. One Weekend.

**BLUEBERRIES** — 30 years from one planting

**ASPARAGUS** — 25-year harvest, one trench

**RASPBERRIES** — spread on their own, forever

**RHUBARB** — outlives the gardener

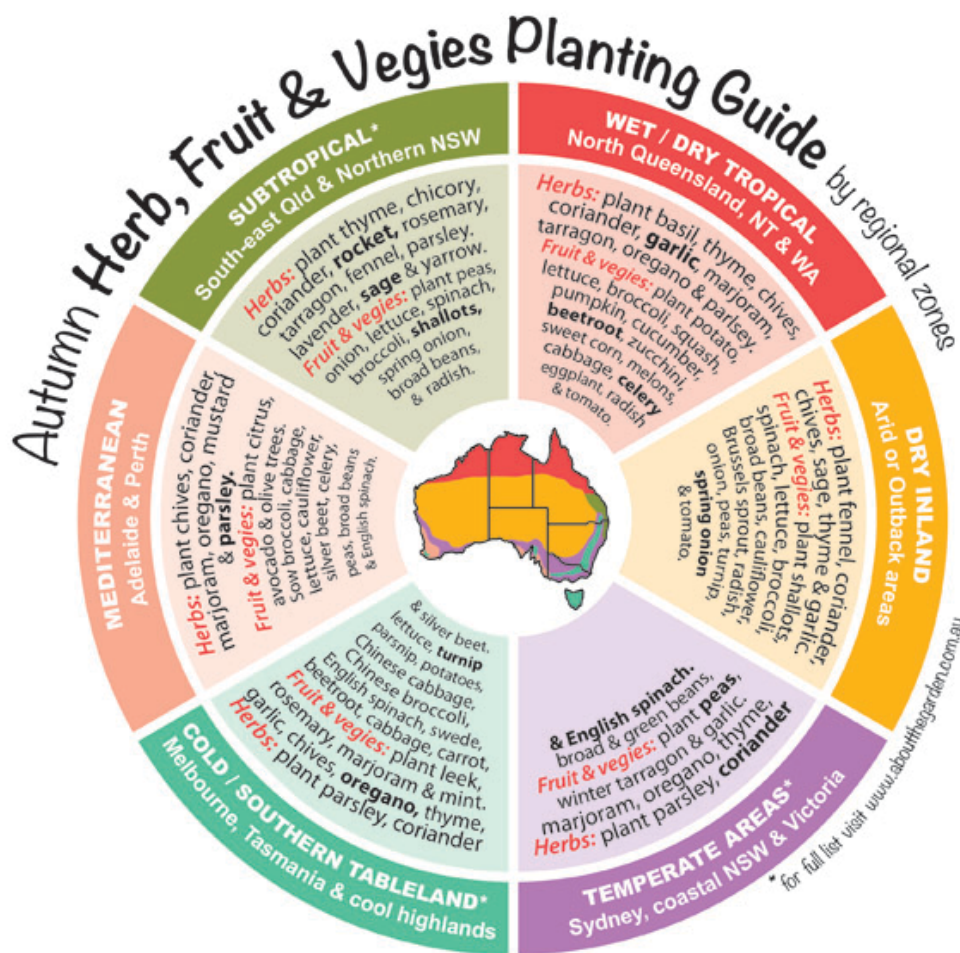
**WALKING ONIONS** — replant themselves

**PERENNIAL HERBS** — plant once, harvest every week

**\$**  
\$8,000+ saved over 10 years

**Calendar icon**  
Plant once, harvest 20+ years


**Plant icon**  
Full production by year 3.



Source/<https://www.aboutthegarden.com.au/>


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## ***April/May Upcoming Events***

 **Regular Social Get Together** - There will be no River Drinks this month as we are having our Autumn Evening in the Garden on the last Friday of April. See details below



 **Autumn Evening in the Garden** - Friday 24 April 2026 from 4.00 pm. See Social Scene below for more details.

 **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.

 **Big Rosella Field Day 2026** - May 2-3, 9 am - 3 pm at 2 Reilly Road, Woolooga, Qld. Activities include: farm tours, cooking demos, artisan markets and food tastings. Click this link for more information. [Petersens Farm Big Rosella Field Day](#)

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Members are invited to spend an evening in the garden, without their gloves and secateurs to enjoy the company of their fellow gardeners. Food is included in the cost and will consist of nibbles, loaded jacket potato and dessert.



**When:** Friday 24 April 2026 at 4 pm

**Where:** Noosa Community Gardens, Wallace Park, Noosaville

**Cost:** \$15 per head (member or partner)

**Payment by:** Please make payment by the 13 April 2026 deadline

**Payment:** In cash to Robert at the garden is preferred or by transfer to BSB: 633000 A/C No: 162363535 (Please use your surname as Reference)

**Beverages:** BYO drinks

**Raffle:** We will have a plant raffle \$2 per ticket or 3 for \$5 so bring your change



*Receipt of your payment will be considered as your RSVP*

*If you have any questions please contact a committee member*

*at the garden or by email to [noosacommunitygardens@gmail.com](mailto:noosacommunitygardens@gmail.com)*



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.

Sora Kim

René Hoarau

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## Thank You to Our Supporters

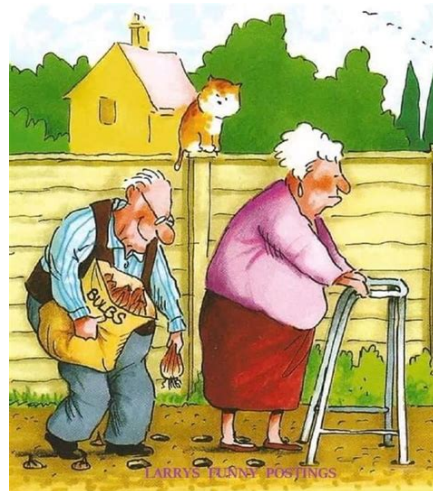


*Our Shout Out this month  
goes to Spiral Joinery  
For their generous support*

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## Just For A Laugh

*Planting Bulbs*



Rosella  
Jelly



## Ingredients

Quantities are dependent on amount of rosellas being used

- Rosellas, rinsed and drained
- Sugar
- Citric Acid or lemon juice

## Method

1. Barely cover the rosellas with water and bring to the boil,
2. Reduce heat and simmer for 15 minutes,
3. Strain the liquid through a colander, and then through a sieve lined with muslin,
4. For each cup of liquid, add 1 cup of sugar,
5. Return to the heat and bring to the boil while stirring,

## Method continued

6. For each litre of liquid, add 1 teaspoon of citric acid (or 2 tablespoons lemon juice),
7. Bring back to the boil and then cook briskly for 30 minutes. Remove any scum that has formed,
8. Pour into warm sterilised jars and seal immediately.

## Serving Suggestions:

Please note: This is a very soft setting jelly.

Can be used to flavour a jus or gravy or stirred through ice cream mixture before churning.

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*Links to other Newsletters & Community Information*

  
Slow Food®

  
organic  
GARDENER



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