

MARCH
2011

MONTHLY NEWSLETTER

Beelarong Community Farm

Time to grow



MARCH

FARM NEWS BY ROLF KUELSEN

We've had our first committee meeting for the year and we're formulating some exciting plans for the year ahead.

Firstly a big thanks to Brian McAllister for taking on the role of acting Secretary.

We're planning a few events for the year, with the first being an Easter egg hunt (proper eggs!) on Easter Saturday 23rd April (stay tuned for more details).

We've also decided to change the Beelarong membership year to commence on the 1st March of each year. This also applies to allotments. So renewing your membership this year will renew you to 1/3/12.

We're also wanting to kickstart Sunday afternoons again, so we'll endeavour to have a committee member there at 3pm to open up the shed.

Looking forward to catching up soon with everybody at the farm.
cheers,

Rolf Kuelsen

Diary

GOLD Workshops

- 11th - Cob Oven Cooking
- 24th - Herbs for Health
- 26th - Worm Farming

ACTIVE PARKS Workshops

- 8th - Herb and Veg Gardening
- 10th - Treasure Hunt

All workshops 9.30am to 11.30am
Please call BCC to book.

Meetings

5 March - committee meeting
3-5pm at Beelarong

5 March - Northey St
Community Farm's Community
Benefits Festival, 5-10pm

12 March - Green Earth Day at
the Albion Peace Centre,
Albion from 10am to 6pm



March in the Garden by Sara Breckenridge

Hopefully the days will start to get a little cooler now and we can spend a little more time in the garden preparing for a great food growing period.

Try planting these in March; Asian vegetables, basil, coriander and leeks, lettuce seeds or seedlings (under a taller plant for some dappled shade), beans (snake or bush), chilli, eggplant, mitzuna, zucchini, silverbeet, capsicum. Vines: luffa and choko; if you have some space plant sweet potatoes.

In preparation for April planting;

Source your garlic bulbs and seeded potatoes & plan and prepare a piece of dirt for peas.

Feed your plants with some home grown liquid fertilizer – made from compost, manure or weeds. Your plants have just survived some very hot weather and could do with a good nutritious drink. Keep up the mulching too, some of us have lost some good top soil & mulch to the heavy rains so we need to increase the organic matter in the soil and protect the roots from heat and moisture loss.

To attract some beneficial insects into your garden try planting some of these in between your vegetables; tansy, parsley, lemon balm, fennel, dill, amaranth, alyssum, mustard, mint, marigold, stinging nettles, sunflowers, yarrow.

Planting by the BOGI Moon guide:

Leafy: March 9, 10

Fruiting : March 14, 15

Root: March 22, 23

Maintenance: March 1 2 3 4 26 27 28, 29.30, 31

Photo of Beelarong banana bunch:



Volunteer News



After the recent extreme heavy rains followed by high humidity there is extensive mowing, trimming, weed maintenance and ongoing planting to attend to. Volunteers have been all hands on deck catching up with the market garden area and reviving our herb spiral. If you can spare any time to help out on our Open Days Wednesday 9am to 12 noon, with a delicious shared morning-tea on the Wednesday, or Sunday 3pm- 5pm we would welcome you with open arms. All tools supplied but please bring your own hat and gloves and bottled water. Volunteers share any crops harvested. Thank you to volunteers recently who helped Dorathea pick rosella flowers in preparation for jam making which is for sale at the farm on open days.

Helene has been busy sorting out the Rental Farm Plots for this year. If you don't have space or sufficient sun exposure where you live and would like to grow some organic herbs or vegetables why not contact us on the general Farm number and your request will be forwarded by the Committee to Helene. For anyone with a problem back, we may have an above ground plot available.

John, our maintenance guru doesn't have a minute spare attending to anything that requires tractor work, building or maintenance work. If you discover something that needs maintenance please write it on the lower board to the right of the door to our house shed and John will attend to it when he is able.

Welcome to new members Katherine and son, Eunannel who hailed from Sudan in 2006 and who have been busy preparing their new plot at the farm. Katherine quickly pointed out the green leafy vegetable Kalabi or Malakwany. Branches are picked and the leaves stripped and cooked in very hot water. The sour liquid is poured off and peanut butter is added and stirred. Another green vegetable on the farm, Naaati or Osuga can be prepared in the same way. Any branches left after stripping the leaves are composted. Eunannel said they often cook up green bananas by cutting it into chunks or slices and frying or steaming then mixing with meat.

New Editor

From next month Amity Sturwohld will take on responsibility for compiling our garden's newsletter. A self-confessed beginner green thumb, Amity joined Beelarong Community Garden mid last year with a view to providing a special place to take her two year old son Toby. She's ended up enjoying her allotment so much that these days Amity tries to keep the joy of gardening all to herself -

providing some much appreciated 'potter' time among her apple cucumbers and broad beans.

Now on maternity leave for the next year, Amity hopes to spend more time at Beelarong - albeit this time with her three-week-old son Henry in tow. All future contributions to the newsletter can be sent to Amity's email address - sturwohldadventurers@gmail.com.

On a personal note, I'd like to say thanks to all the contributors for their dedication to the newsletter while I was editor, and I'd like to wish Amity all the best with putting it together from now on. My family and I will be traveling abroad from June, but I hope to see you all again when we return in October

Virginia

