

Uki Garden Club

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<http://ukigarden.club/wp/>



Here we are fast approaching the middle of the year and I can't believe how fast the last six months have flown by! As a club we have enjoyed so many great times together already in 2019, gathering at new and interesting properties offering us an amazing variety in garden layout and design. I am sure it is the great generosity of our members who open up their private sanctuaries which has resulted in the Uki Garden Club having so many enthusiastic members.

Our May gathering at Riverbend Permaculture, Uki, was a very practical experience in learning about this sustainable method of gardening and food production. Kyla has done an amazing amount of work since moving to her property only just over a year ago. We learnt of her struggles to beat weeds, wildlife and insects, whilst she persevered with transforming her acres into a productive farm. Our sincere thanks must also go to Lyn Reid who stepped in when we needed a substitute host and opened up her garden again for food group so soon after hosting our 2018 Christmas party. I am sure members enjoyed seeing the garden in a different season and also took up the opportunity to learn more about banana plant care from Don Capner.



Don't forget that Don will again be our host and workshop leader in June at his magnificent (I call it botanical) garden 'Morning Song' on Farrants Hill. It will be a great opportunity to see what gems he has flowering in winter as opposed to summer when we usually view it at our annual Christmas party. Don will be teaching us about his veggie patch experiences – what works and what does not! So it should be a very worthwhile session. It is also an opportunity for those who are usually unable (due to work or other commitments) to come to our food group held on a Tuesday, to see and discuss some of the food production issues in our area. Don as usual will answer all our curly questions like the professional gardener/horticulturist that he is!

Remember that memberships are due over this next month, so if you haven't renewed, find the membership form in the May newsletter or on the website. You can pay it online or drop your subscription into the treasurer's box at the next meeting (in an envelope with 'membership' and your name written on the front).

On 27th July we hold our Annual General Meeting – this year at Fran & Tim O'Hara's home at 590 Clothiers Creek Road. We haven't had a gathering at Fran's for a while so this one is not to be missed! As I will be on my way to Italy at this time, I have already been organising nominations for all our committee positions which should be finalised by early July. So please don't stay away because you fear you might be landed with a job! The minutes of last year's AGM are to be found at the end of this month's newsletter.

Looking forward to seeing you at our June gatherings.

Gillian

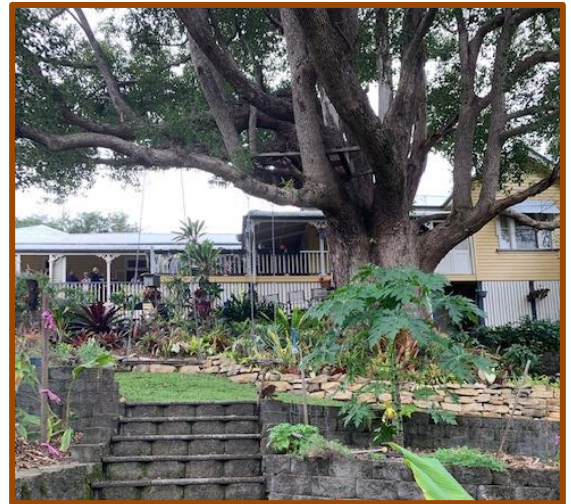


Titbits from the May Food Group

Julia Hancock

Many members agree that May is their favourite month in the Tweed – the weather is cooler, often we've had good rain, our winter vegie gardens are up and running and there are plenty of flowering plants to enjoy. Lyn Reid hosted the May food group meeting and all of the above applied to our enjoyment of the morning. Lyn specialises in old-fashioned roses and perennials, and taking pride of place this month were her superb salvias, many of which she has propagated herself. With a stunning view of Mount Warning in the background, her terraced garden cascades down a steep slope which makes the very most of every planting opportunity available.

Lyn and her husband Rob bought the property 22 years ago and inherited a tangle of lantana and privet, dominated by a large Camphor laurel tree and a couple of ancient, rotted fruit trees.



Having undertaken a massive clear-up job they established a cottage garden, excavated a flat area for a patio, hand-built steps and retaining walls, established an orchard and the aforementioned terraces which are always well-stocked with edible plants. Lyn's latest venture is to establish a native garden on her nature strip, which she has transformed into a profusion of colourful flowers which the birds find irresistible. Lyn has done most of the work but has called on the incomparable services of Don Capner for some of the really heavy work. Don has also been helping to renovate the 100-year-old house in which Lyn plans to operate a B & B. Lucky guests who stay there!

- Richard, who is in charge of the mowing at his and Philip's

property in Tyalgum, complained of ants, whose excavations in the lawn clog up the blades of his ride-on. We were unanimous in our opinion that ants of all species are worse this year than we have ever experienced them before. What to do? Fortune 500 can be used but it is very expensive and very toxic.. An organic solution is a handful of grey cracker dust mixed with a handful of lime and applied every square metre. This changes the soil structure and chemistry making it less desirable for ants.

- Phil was given some 'Glen Large' garlic by Cathie Miles and it's doing extremely well. As usual Phil brought along a selection of home-propagated goodies for the swap table.
- Sheila inherited a wonderfully mature garden on the banks of the Tweed River when she moved a few years ago but has been worried about bank erosion at the bottom of her property. The solution? Plant Vetiver grass to hold the soil together – it's working well
- Hartmut is famous for his Rosellas and this year he's had a bumper crop and made six batches of jam.. Ants like to live in the bracts around the fruit so Hartmut picks them into a bucket of water with a lemon squeezed into it to kill the critters. If you're lucky he may share his jam recipe with you!
- Hartmut and Sue are also famous for their guinea fowl and have regaled us with amusing stories about their antics over the years. They've now become custodians of a new flock so watch that space.
- Sue and Hartmut recently visited Jerry Coleby-Williams' garden in Brisbane and came back totally enthused and ready to redesign their own garden along Jerry's permaculture lines. Jerry wastes nothing, including harvesting all the rain runoff in

underground tanks. On TV his garden looks huge, but in fact it's a small suburban backyard in a small suburban street. Just shows what can be done with a little imagination and a lot of hard work. Sue was very impressed with his 12 bee hives, some native and some honey bee, which he's raised on posts to keep them away from hungry cane toads. He argues that this number is necessary for pollination, even in his small garden,

- Sue's mandarin tree is so badly infested with a fungus that she's chopping it down. Can she replant another citrus tree in the same place? Yes. Mark suggested she use a mix of linseed oil and lime to paint on the trunk and stems to stop fungal infection and ants.
- Relative newcomers to the area from Victoria, Richard and Anamaya Merton, have tried to grow zucchini but have fallen victim of blossom end rot, just like we all have at various stages. Zucchini can be planted at any time in this climate but the essential step is to pre-prepare the soil with gypsum, lime and/or dolomite to sweeten the soil and add plenty of alkaline calcium. Top-up applications involve sprinkling powdered milk at the base of the plant as it grows. Daily hand-pollination of the flowers as they open is the key to successful fruit set. It's also crucial to maintain consistent watering, just turning on the hose when the plants begin to droop. Sounds like too much trouble? Murwillumbah farmers' market sells yummy local zucchini at a reasonable price at most times of the year.
- The folks in Tyalgum have already experienced some very cold mornings and Amanda's young mango tree has been suffering. Don identified the damaged leaves as having a combination of fungal infection and scale. The former can be treated with the use of copper spray in February. The latter needs consecutive applications of horticultural oil. Contrary to what we all have been led to believe, Don advised this isn't a great area for growing mangoes and sometimes they're more trouble than they are worth.
- Nellmary's beautifully productive town garden benefitted from a Mother's Day gift this year – a day's gardening by her son. Last month Nellmary's hard-working hens had a wonderfully successful hatching and all the chicks are growing nicely.
- Jenny Clark has had an amazing crop of loofahs which she will process to make sponges and pot scourers.
- Di Morrison has a candlenut tree in her garden, with fruits that are used in its native Indonesia to thicken curry paste. They can also be eaten as nuts but are harder to crack than macadamia. It's a lovely tree with attractive flowers and fruits that are inflammable (hence the name) but perhaps too big for the average home garden. Di's Okinawa spinach has sprung back from the jaws of death and is now looking very appealing in her garden. She uses it raw or cooked as one would ordinary spinach. It can be grown from stem cuttings and butterflies love the flowers.
- Christine complained of ants in her pots. Two solutions suggested: completely immerse the pots in water to drown them out, and sprinkle the soil surface with Hovex Permethrin Ant killer granules. They are very smelly but work.
- Jeanette and Simone are about to enjoy a bumper crop of around 50 pumpkins. They've replanted their greenhouse with edible crops and embarked on a plan to revegetate their creek bed to phase out Camphor laurels and bring the rainforest down to the water. What a wonderful project. Don Capner has been advising on the best species to use.
- James posted a photo on Facebook of a garden planted in old tyres and received a mass of negative comments, due to the toxicity of the tyres. Although he and Betty have been doing it for years with no bad effects on themselves, in future he's going to give this a miss.
- Betty and James downsized to a new property in Tyalgum and four months later they have their new vegie patch up and running. Meanwhile they are slowly renovating the house.
- Helen and Keith's extensive vegie patch is jam-packed with edibles that have self-seeded so they have plenty of free food to last them through winter.

(R: part of Lyn's productive garden)



- Don has enjoyed a bumper crop of tomatoes this winter – three types including ‘Roma’ (which he dries), cherry and an intermediate size. In our area winter is the best time to grow them. He had to reinforce his original bamboo sticks with a solid support of reo and has been training his plants diligently. He removes any spotty or yellowing leaves as soon as they appear, and he trims off the lateral shoots to encourage healthier leader stems. Tomatoes are gross feeders so he’s been keeping the potash fertilizer up to them.
- Julia was looking to rehouse her worm farm and Martin volunteered to adopt.



(Above: long time Club member Ida Daly enjoying the swing in Lyn’s garden)

(Below: the very busy and industrious host – Lyn)

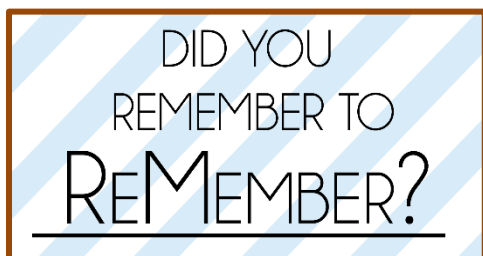


(R: a curious visitor to the meeting in Lyn’s garden)

With many thanks to Nellmary for the great pictures.



Membership Renewals Due



A membership renewal form was attached to the last newsletter.

If you haven’t already –please complete the form and either bring it to a meeting or scan and email it to ugcnews@gmail.com by the end of June.

Renewal fees can be paid either at a meeting via an envelope with your completed form into the Treasurer’s Box or by direct deposit to the Club account – details as below:

BSB: 722-744 (Southern Cross Credit Union)
Account: 90867 (Uki Garden Club Inc)
Reference: Surname + renewal

Please remember to put your name on the deposit or envelope so Bonnie can match your renewal to your name.



A few years ago Kyla White turned her back on corporate life and threw herself into a permaculture design course, followed by two years wwoofing. She's been on her 28-acre property just outside Uki for 12 months, putting everything she's learned into practice to establish her own permaculture paradise. Seven mandalas have been established around a central water feature which acts as a wildlife habitat. A chook tractor is rotated around the beds in a figure-of-eight, keeping the beds free of pests and weeds, while the birds fertilise and dig the earth. Once the chooks have done their work, the bed can be planted up with seeds or seedlings (up to 180 plants in each bed). Nothing in the property is wasted and scraps and clippings are either used fresh or composted. Some weeds are mixed with water and urine to make a tea which is used as a liquid fertiliser. To further her understanding of the environment she's in, Kyla joined a bush regeneration group and has plans to implement improvements to her property, some of which fronts onto the Tweed river. In future she hopes her garden will produce enough to set up a vegetable box system whereby customers subscribe to her market garden and receive a box of fresh seasonal vegies, fruit and eggs each week.



Some permaculture principles

- Observe and interact
- catch and store energy ·
- obtain a yield ·
- use and value renewable
- produce no waste ·
- integrate not segregate ·
- use and value diversity ·
- creatively respond to change ·
- use edges and value the marginal



Don's show and tell (following on from the November meeting)

Don brought in the tassel fern cuttings he propagated six months ago and they are all doing well. The trick with tassel ferns is to keep them moist always. He also showed us an Anthurium he'd taken a stem cutting from, and it's so big now he said it could be divided up again. A Bromeliad had produced a seed head, and the seedlings were already sprouting. Thanks Don for sharing your great wealth of knowledge with us.

Super seeds

Hartmut took the opportunity to remind us that everything we do in the garden starts with a seed or seedling and we've got a super dooper seed box, of which he is the custodian. There is a large variety of seeds available, for the modest price of 50c per packet.

Q & A

Q: Gillian brought in a branch with white flowers.

A: It's a *Euphorbia* 'Snowflake'. Related to the poinsettia, it should be cut down almost to the ground after flowering each year. It self-seeds readily.

Q: On behalf of her son Matthew, Gillian asked where to buy good laying chooks.

A: Lismore Poultry and Birds have a good Facebook page and all the Tweed breeders advertise there. Alternatively, Fiona Grayce at Mt Burrell may have some.

Q: Why are all the fruit and leaves falling off my pawpaw trees asks Faye.

A: Wet feet or fungus. Pawpaws ripen off the tree so long as they've matured to a decent size.

Q: Julia is on the hunt for Dragon fruit cuttings.

A: Alex can supply these at the June 11 Food Group meeting. Let the cuttings dry out before planting.

Q: Where can I buy dwarf Cavendish bananas locally?

A: It's too cold to plant them now so ask again in September/October. Home growers no longer need a permit for bunchy-top control.

Q: Alex is looking for someone to go fungi spotting with her. Several people responded. Seems like a popular pastime in these parts (who knew?!)

A few snaps from the gathering as below:



R: The lovely host Kyla

Above: A lovely plant Kyla had growing outside her fabulous garden bed. Thanks to Philip for identifying it as *Gomphrena haageana* 'Strawberry Fields'.



Mt Coot-tha Botanical Gardens Improvements



Exciting things are happening at Mt Coot-tha, a leisure precinct much enjoyed by locals and visitors alike. Brisbane City Council is creating a scenic zipline, a guided treetop canopy tour, a new visitor centre with disability access, an indigenous heritage skywalk and viewing platform. Some of the older trees in the park are being removed but eight new trees are replacing each old one. This will protect koala and owl populations within the gardens. When all the work is done perhaps we should consider a garden club bus trip to check it all out?

Are You Covered?

Some of us employ casual gardeners and handymen/women to help us manage our properties. Very few of them have their own public liability insurance. What happens if they have an accident whilst working on your property? Fortunately in NSW the home owner isn't liable as casual workers charging less than \$7500 in total for the work they do for you in one financial year are covered by the Domestic Worker Compensation or Household Work Insurance legislation. This is free to the householder. For more information contact WorkCover NSW.



Thanks for bringing both of these important things to our attention, Julia.



Easiest Slice Ever - Marlyn Wade

One of our newest members Marlyn brought this along to the May Garden Gathering and it was simply deeelicious so I begged her for the recipe. Sadly I forgot to take a pic of the actual slice but then again – it wasn't around for very long either!

Ingredients

- 1 cup SR flour
- ½ cup desiccated coconut
- 2 tsp honey
- 125 gm butter, melted
- ¾ cup choc bits
- 400 gm tin condensed milk

Method

- Line a 27 x 18 slice tin with baking paper.
- Preheat oven to 180 deg. C
- Mix all ingredients, except condensed milk, in a bowl (or directly in pan).
- Press down firmly and pour condensed milk over the top.
- Bake 25-30 mins.

Cool before slicing.

UGC Replanting at Wedgetail Palliative Care



Philip Wilson reported at the June 11 Food Group meeting that the kitchen garden at Wedgetail needed refurbishment. I was asked to organise a small group of UGC members to undertake this task.

A number of members have volunteered to attend the first refurbishment planting session at Wedgetail at 9.30/10 am on June 21. Members David and Bronwyn Hancox suggested that we have a monthly program for visits to Wedgetail to make sure that the kitchen garden remains productive. I will be arranging a monthly working bee and will provide more information and dates next month.

The work group for June 21 is already in place but members wishing to volunteer to assist on any of the other dates as above should contact me either through my mobile phone 0448880209 or my email hartmutholzknicht215@gmail.com. Work on some of these dates may be minor - e.g., weeding, replanting small numbers of seedlings, etc.— and other times may involve harder work. Workers who do come along should bring gloves, small trowels and a hat for the sun.

To date we have offers of oregano, land cress and ruby chard seedlings from Julia, Okinawa spinach cuttings, Wasabi lettuce from Hartmut and Sue and a tray of mixed seedlings from the Gold Coast. We need seedlings of a range of plants, including parsley, coriander, thyme, mint and any amount of lettuce seedlings, Asian greens and tomatoes. Besides that we need some bags of manure and mulch, and Organic Extra fertiliser. Please let me know what you are able to donate or what you can get someone else to donate (so that we can acknowledge the gift).

Please do get in touch! You could raise a tray of kitchen garden-type seedlings to bring for planting or to pass on to someone else who will be coming.

If any tools are needed this will be circulated to the particular group of volunteers who will be involved. I will inform the volunteers about what is needed before each work session. Morning tea will be provided by Wedgetail for the work session on June 21. I will check with Philip for the later dates and let people know.

Thank you, Hartmut Holzknicht



I found this gorgeous sculpture in a passage off Uki's Main Street. Clever eh?

Thanks Julia



Congratulations to Jenny Kidd & the Tumbulgum Community Association

(As recently reported in the *Tweed Daily News*)

Tumbulgum flood risk project rewarded

A Tweed project that aims to manage the flood risks of a community on the banks of two rivers has won a national award.

The project, named 'Development and Implementation of a Flood Warning and Response Service for Tumbulgum', is the latest flood warning response plan that is being used by residents in the region.

The town is located on the Tweed and Rous Rivers and the new flood warning service enables the community to enact their own evacuation plans and leave the area before evacuation routes are impassable.

The project included a co-operative and risk-focused approach across all levels of government and the community.

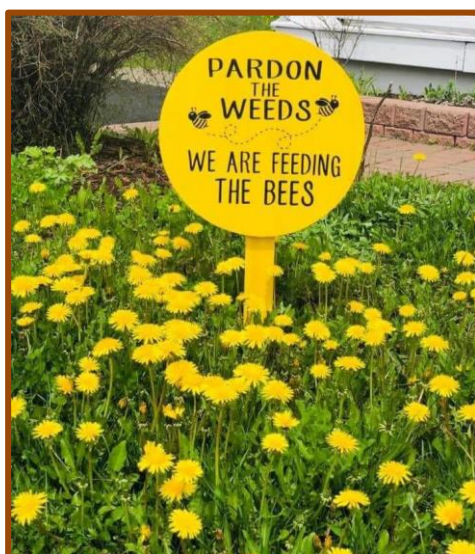
The award for the flood plan, hosted by NRMA Insurance in partnership with Floodplain Management Australia, awarded the honour to the six parties involved in the project. They were the Bureau of Meteorology, Tweed Shire Council, Tumbulgum Community Association, NSW SES and NSW Office of Environment and Heritage

Tumbulgum Community Association president Jenny Kidd said the award acknowledged the hard work many community members had done to ensure the safety of residents in the town.

"The Tumbulgum community was delighted to participate in the project," she said.

"The information from the project has assisted in the development of our community plan and been shared with village residents to inform their decision-making in the next flood event."

Well done to all project participants!



Gluten-Free Beware!

There has been a recent upsurge in numbers of people (in Australia) who are deciding to eat 'gluten-free' by personal choice rather than for a diagnosed medical problem (such as coeliac disease or FODMAP/gluten intolerance). This has resulted in some catering staff and other providers possibly being less vigilant about the seriousness of gluten contamination for someone with coeliac disease. The risk of contamination of gluten-free food with gluten has increased due to the lack of understanding of both hospitality providers and home-cooks alike.

A person with coeliac disease who unknowingly encounters gluten (even in trace amounts only) may suffer a severe allergic-type reaction for some days which may require hospitalisation. As little as 50mg of gluten (equivalent to just ONE TINY breadcrumb!) is enough to damage the small intestine of people with coeliac disease. However, for someone who believes they may have a degree of gluten intolerance, a small amount of gluten (say equivalent to a whole slice of wheat bread) may cause absolutely no adverse symptoms or perhaps only very moderate discomfort.

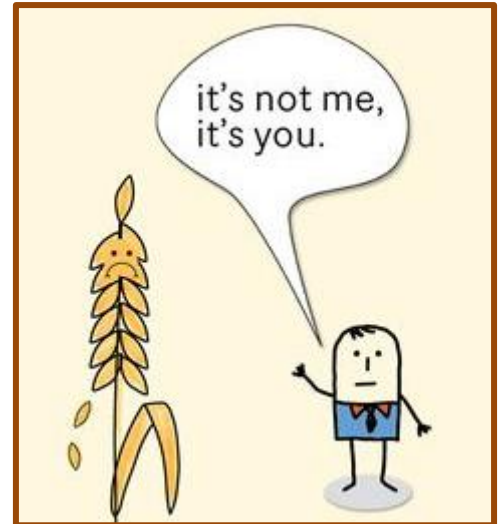
Hence, food providers need to be much more diligent in their preparation of 'gluten-free' products to ensure that those with true coeliac disease do not suffer.

All ingredients used (including sauces, marinades, garnishes, dressings etc.) must be gluten-free (i.e they must contain no wheat, rye, oats or barley). Cross contamination between non-gluten free products and gluten-free foods is a very real risk.

Here are some tips to help you avoid contamination with gluten:

1. Sanitise all benchtops, boards, pots and pans to be used in food preparation before cooking
2. All bowls, cups, utensils used in preparation must also be extremely clean and totally free of crumbs or flour or other gluten-containing products (wheat, barley, rye, oats and triticale)
3. The whole cooking environment should be totally gluten-free – toasters, oven trays, baking dishes – everything. Do not cook other gluten-containing products at the same time or with the same equipment.
4. Do not dust any baking tins with gluten-containing flour or wheaten cornflour. Use only pure gluten-free cornflour. Check that baking powder is gluten-free as well.
5. Icing mixture commonly contains wheat so make sure you use gluten-free icing sugar.
6. Store gluten-free products and ingredients in separate sealed containers, clearly labelling all foods in the pantry, refrigerator and freezer once they are removed from original packaging.
7. Take care to place the cooked/prepared product – cake, biscuits, dip, etc – on an absolutely clean plate/dish/bowl.
8. Provide a knife or serving utensil that has been used for NOTHING BUT gluten-free ingredients. Preferably label this knife/server with 'GF only'. Under no circumstances cut or serve a gluten-free food with a utensil that has contacted a gluten-containing product.

You may think that this is 'over the top', but believe me, for the person who has coeliac disease, eating out has become a 'nightmare' since the popularity of gluten-free diets has increased. Spare a thought for these people and remember, some of our members do actually have medically diagnosed coeliac disease. We would hate to cause them any discomfort!



Thanks Gillian for sharing this valuable information.

Life at the Cat Hill Allotments

Well, if we thought last year's UK weather was fickle, this last month has been beyond belief! Very early hot weather and very, very dry, and it encouraged us all to plant out a little earlier than we would normally have done.

Do us gardeners never learn! Very cold nights have done for some of the tender outdoor cucumbers and squashes. Even leaving the polytunnel open for just one night in the very hot May did for the tomatoes and aubergines nearest the open door. We have a saying in the UK "*ne'er cast a clout 'til May is out*". Taken in gardening circles to refer to planting out only when all chance of frost/cold has gone (end May), it actually refers to farm workers taking off some of their warm winter clothes when in the fields. They could also look forward to having a bath (!!) as June was traditionally the first month, in medieval times, when a bath was considered (unless you lived in a castle). Times have moved on!

Just an update on produce: 8kgs of asparagus to date and very many broad beans and peas (both the latter you will recall were sown over winter), lettuce and rhubarb. We have lifted all our garlic grown over winter to avoid the heads splitting – normally not done until well into June. Strawberry season is now upon us, early again, as a result of all the sunny weather and we have enjoyed our first pickings. Just about all our planned outdoor crops are in place on the plot with only next year's brassicas to be planted out – see pic at right.



First appreciable rainfall since April was badly needed and crops should now really leap ahead. With rising temperatures and damp conditions there will be an increase in pests to keep an eye on. We have to stop selling the usual slug pellets in our shop this month as the Europe wide ban on the pesticide metaldehyde kicks in in June 2020 and they can only be used domestically for the year until then. No bad thing but we shall see whether the alternative, ferric phosphate, is as effective.

Our shop, or Trading Hut (pic at right) as we call it, is open every weekend morning for 3 hours and is staffed by volunteers. We sell a range of supplies to help growing (lime, Growmore, and organic chicken manure pellets, for example), canes for bean support and other gardening sundries. Our sales are a fraction of those of 10 years ago as we cannot compete on price with gardening centres and supermarkets. Convenience for members is our only selling point.



Allotment life is not just growing, picking and eating – alas – the admin work is ever present. We have had our monthly round of plot inspections designed to give a "push" to some to remind them we expect a certain level of cultivation. We have also hosted 3 groups of primary age school children from two of our local Schools. Always a pleasure to arrange these visits and we hope to give the children a wider appreciation of where their food comes from, how it is grown and what it looks like in its natural packaging as opposed to the wrapping they are used to seeing in the supermarkets.



L: An ingenious solution to stop eyes getting poked & also identifying the variety of tomato as each variety has a different coloured pot to save having to label each one separately.

R: one of 2 apiaries on the site.

Regards from London,
Pat & Dick Stiles



On the Road Again – Travellers Tales

Norfolk Island with Gillian Woodward

Recently John and I spent a week on Norfolk Island with about 52 others – members and partners/friends of the Murwillumbah Philharmonic Choir. Apart from working hard in our two concert performances there, we had a great time discovering the sights and delights of this small island which measures only 5 X 8 km!



The dominant trees on the island are of course the Norfolk Pines (*Araucaria heterophylla*). However, we did see a plantation of eucalypts on the north-western side of the island, near Anson Bay (pictured at left).

Apart from the airstrip and township of Burnt Pine, there is very little flat land. Hills and dales are the order of the day and the roads, although mostly sealed, are very bumpy and well-patched. We were glad we left our push bikes at home!



Emily Bay with the old penal settlement remains behind, was exceptionally scenic. We swam here several times (in mid-May) in water that was clearer than any I have ever experienced. The turquoise water colour was amazing and I assure you the photographs John took have not been 'touched up'.

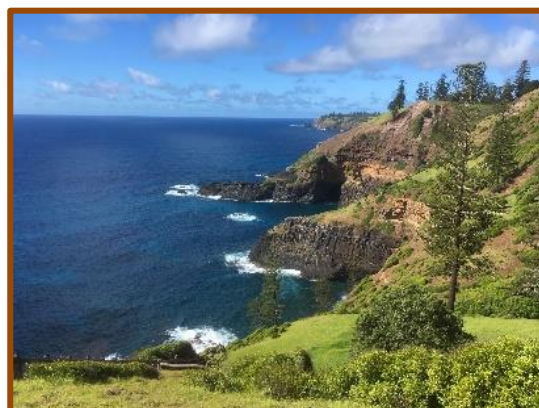
The hibiscus flowers were abundant in great variety and size. This purple one was the size of a dinner-plate and grew just outside the unit in which we stayed.



Walking the trails of the National Park (which covers a large % of the island) was a favourite pastime. The best views were had from a moderately difficult walk to Bird Rock lookout, where we could see the picturesque eastern coast. Between Bird Rock and the coast you may be able to see Elephant Rock (he has his trunk down in the water). A glorious sunny day made this a spectacular view.



Some delightful restaurants, great seafood, interesting historical places as well as time to relax in a slow-pace lifestyle (like being in the 1960s) made our trip one that will be long remembered. If you want to get away from it all for a while, Norfolk Island is the place for you!



June Jobfile – Julia Hancock

- ⚙ If you haven't already done so, it's not too late to prune roses. Be ruthless and they will reward you with beautiful new growth in the spring. Check for pests – white scale is still very active, and spray with PestOil or lime sulphur (very smelly!) to kill them.
- ⚙ Feed flower beds with Dynamic Lifter, just a general scattering will do at this time of the year. Look out for specials at the local retailers, as they often sell it a bit cheaper in the winter.
- ⚙ If planting new seedlings, shrubs and trees, don't forget that it's often very dry in the winter. Adding some water storage granules to the bottom of the planting hole really helps get the plant established. The granules last for about five years, after which time the roots should have become deep and adventurous enough to find their own moisture, even in the toughest drought.
- ⚙ Nights are very cold right now, so if you've got any tender plants in pots, make sure you move them under cover so they don't get caught in a frost.
- ⚙ Make hardwood cuttings from hydrangeas, crepe myrtles, Bougainvilleas, mulberries and other deciduous trees and shrubs.
- ⚙ If you've always wanted a Cymbidium orchid, buy it now when you can choose the flower colour by looking at the magnificent blooms that are on nursery display stock. Cymbidiums are ridiculously easy to grow and the flowers last for weeks and weeks, even when cut and brought indoors in a vase.
- ⚙ Members who have planted cruciferous veggies i.e. cauliflower, cabbage, broccoli and rocket, may be disconcerted to see the leaves being munched by small green caterpillars. A sprinkling of Dipel every few days will keep these critters at bay. Dipel is what's known as a bio-insecticide and is based on bacteria that enter into the stomach of the caterpillar without affecting the humans that will eventually eat the veggies. The bad news is that because Dipel is a powder it washes off with rain so has to be reapplied after wet weather or watering.
- ⚙ Gordonia (pic at right) are gorgeous and start flowering in April in sunny spots. In shady areas they'll still be flowering now. To keep them producing those lovely 'fried egg' blooms, fertilise them once a year with Dynamic Lifter or azalea and camellia food, after we've had good rain. Sometimes Gordonia self-seed, so it's worth looking around under the canopy of mature trees for a baby plant to pot up, grow on and replant next autumn.
- ⚙ If you planted sweet peas in March it's time to tip prune them to encourage long branching. Tie long shoots down in a horizontal position along the support trellis to encourage more flowers.
- ⚙ Lawns have slowed right down now, but maybe you've noticed some little tufts of flowering grasses spring up in your buffalo or couch. This is winter grass, and it can be effectively controlled at this time of the year with a little hand weeding.
- ⚙ Were you disappointed at the performance of your Agapanthus last summer? If they have ceased to flower it may be because the clump is overgrown and congested. Another reason may be that the plants are growing in too much shade. Now is the time to divide and/or move agapanthus. You may need a crowbar to get them out of the ground as they have a vigorous root system that looks like a bunch of fat earthworms. Chop the clump up with a spade or saw, leaving clumps of foliage with a root ball of approximately 20cm diameter attached. Replant into a hole and backfill with soil that has been enriched with cow manure or Dynamic lifter. Water well and mulch and next year your plants will flower beautifully.





Uki Garden Club Inc Notice of Annual General Meeting

Date: Saturday 27th July, 2019 at 2.00pm

Location: Garden of Fran & Tim O'Hara, 590 Clothiers Creek Rd, Clothiers Creek

Agenda

- Acceptance of the minutes of the 2018 AGM
- President's Report
- Annual Financial Statement
- Election of new committee members

You must be a financial club member to vote at this meeting.

Nominations for committee positions will be accepted until COB Sunday 14th July 2019 either as a scanned copy via email to ugcnews@gmail.com, in person at a Club meeting, or sent to PO Box 580 Murwillumbah, 2484.

Please ensure that the person nominated for the committee signs the form otherwise it will be deemed invalid.

The minutes of the last AGM are included in this newsletter. Committee nomination forms can also be downloaded from the Uki Garden Club website: <http://ukigarden.club/wp/>

Hello UGC members.

It was wonderful to welcome so many of you to 'Solace' for the June Food Group meeting.

I was thrilled to find 5 of these bags (pic at right) left behind and thought I might put in a request via our newsletter to take any more off your hands. I use them for carrying mulch as the weight is far more manageable (and portable) than a loaded wheelbarrow. I'm happy to visit and collect any empty feed bags from you, or at meetings when I'm able to attend.

My number is 0428 793 690.

Thank you so "mulchly"! 😊 Alex Deen



Upcoming Meetings



June Garden Gathering

Saturday 29th June 2pm start time.
In the garden of Don and Sandra Capner,
'Morning Song', 108 Farrants Hill Road,
Farrants Hill, 02 6677 7244.

July Food Group Meeting

Tuesday 9th July starting at 9.30am.
At the home of Desiree Saunders
49 Pine Log Road, Midginbil, 02 6679 9131

Directions on how to get there:

Coming from Murwillumbah, turn left into Kyogle Road towards Uki, then straight through Uki Village continuing along Kyogle Road.

Keep going south for another 10-12 minutes until you see the sign "Doon Doon 6 kms".

Turn left at this sign into Doon Doon Road (it also has signs for Midginbil Hill resort) and you'll see lots of pine trees at the corner. Travel along this road another approx 5 minutes (you will pass the first turn on the right which is to Midginbil Hill).

Take the second turn on the right which is actually a continuation of Doon Doon Road for another 2 minutes and then take the first turn on your right into Pine Log Road which is a gravel road.

Our house is the 3rd gate on the left and has No. 49 on the gatepost. There's plenty of room for parking so drive straight in!

For both meetings please bring along your cup, chair, a hat, plate to share, and any produce or plants for the swap table.

That's all Folks...

Well, that's it for this month. Thanks to all the contributors for another full newsletter.

Keep sending your hints, tips, recipes, travel stories, bragging photos to us at ugcnews@gmail.com

And thanks as always to our printer – Sandra & Alan Guthrie at **Poster Paradise, Murwillumbah.**

Uki Garden Club Inc

MINUTES OF THE 2018 ANNUAL GENERAL MEETING

Held on Saturday 28th July 2018 at the Murwillumbah Community Centre, Nullum St, Murwillumbah NSW 2484

Meeting opened at 2.10pm by G Woodward, Vice President.

1. Attendance and apologies as per the attendance book.
2. Confirmation of the minutes of the Annual General Meeting held 29th July 2017 circulated with notice of meeting:

Accepted: F O'Hara **seconded:** Linda Rees **Unanimous**

3. Matters arising from the minutes: Nil

4. President's report.

The report of the outgoing president, Jan Brookes, was presented by vice-president, Gillian Woodward. The report will be published in the September UGC Newsletter.

Accepted: Alexandra Deen **seconded:** Bonnie Buzolic **Unanimous**

5. Treasurer's Report for 2017/2018. End of financial year balance was \$ 3,912.86

Notwithstanding two bus trips in the year, results were similar to 2017.

Accepted: Fran O'Hara **seconded:** Gillian Woodward **Unanimous**

6. Election of Office Bearers and Committee

The outgoing committee stepped down and Richard Buzolic took the chair in the role of the returning officer.

Committee members nominated for 2018-19 were:

Position	Nominee	Nominators
President	Gillian Woodward	Jan Brooks / B Buzolic
Vice President	Alexsandra Deen	R Buzolic / B Buzolic
Treasurer	Bonnie Buzolic	B Buzolic/R Buzolic
Assistant Treasurer	Nellmary McEwan	G Woodward / L O'Hara
Secretary	Julia Hancock	Alexsandra Deen/Lyn Reid
Ordinary Member	Jenny Kidd	Fran O'Hara / J Kidd
Ordinary Member	Fran O'Hara	Jenny Kidd / F O'Hara
Ordinary Member	Lyn Reid	G Woodward/J Woodward
Ordinary Member	Lynn O'Hara	G Woodward /Dawn Geyer

Office Bearers and ordinary committee members were elected unopposed and congratulated by the returning officer.

G Woodward thanked the outgoing committee and recognised the special roles undertaken by some non-committee members e.g. Seed box curator (H Holzknicht), Facebook admin (R Wilson). M Balk is willing to continue managing the website and J Brooks to organise bus trips.

AGM closed at 2.30 pm