

Uki Garden Club

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



Recent rains have certainly revived our gardens in the Tweed after a longish dry spell. Winter temperatures are still dipping low but most of our days warm up nicely, so that helps things grow.

It seems that COVID is again rearing its head in Sydney, meaning we in regional NSW have to abide by more restrictions than perhaps we'd like. Luckily for us, we are not gathering at a private residence in July, so our food group meeting was able to go ahead at the Murwillumbah Community Garden. However, sadly, the bus trip to Nerang has unfortunately been cancelled by the bus company. Presuming that the restriction on numbers visiting a residence will remain unchanged at 5 people in August, we have changed the venue for the food group from a private garden to the Uki Community Garden. We will still be able to hold our August garden gathering at Crystal Creek Estate, as this will be classed as an outdoor event.

September and beyond is unknown at this stage, so we have decided to bring forward our AGM to August. Our last one was held in July, 2019, as we couldn't gather at all in 2020. Fortunately, The Department of Fair Trading gave us an exemption from holding an AGM last year. All of the committee members stayed on for an extra year, which kept things stable, but it is time now for some new blood to come in and help run our club.

There are three vacancies for committee positions, as three are stepping down – Fran O'Hara, Tim Hunt and Sue Holzknecht. Jenny Kidd, Lynn O'Hara, Helen Lofts and myself will remain on committee but some of our positions will change. None of the tasks are very onerous and we only hold about 5, or at most 6 meetings a year (for 1.5 hours). There are also many small jobs which can be shared by those who are not committee members. If you would like to be nominated for a spot on the committee, please do get in touch with one of us or simply email us at ugcnews@gmail.com. We would love to hear from you.

I would like to express my sincere thanks to Bonnie Buzolic, who acted as our very capable treasurer for at least 6 years. And also Buzz (Richard) who held the position of Membership Secretary for some time. Many of you visited their beautiful property just outside Tyalgum some time ago. Bonnie and Buzz sold this in June and moved to Tasmania. Do read Bonnie's news of their new abode. It sounds like they are living in an area of rich and productive soils, but also very cool temperatures (in winter, anyway). The photos say it all.....I hope they enjoy many happy years of retirement there.

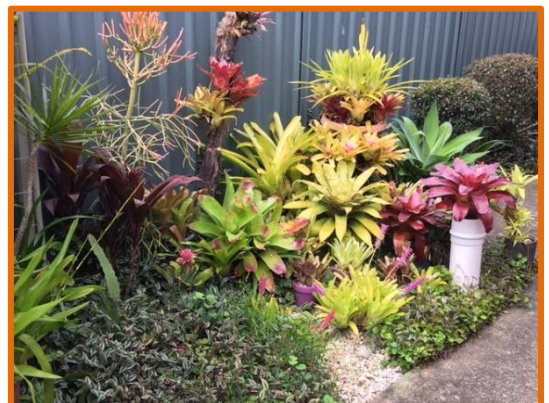
This newsletter is a bumper edition, including all the AGM notifications and accompanying items. I do hope you can make yourself a cuppa and sit somewhere warm to catch up on all the news and coming events.

We'd best make the most of being able to gather in the near future, as once again our Club activities may be curtailed/prohibited by COVID regulations, as they were in 2020. We do hope not, but who knows...

Happy gardening

Gillian

(Pic at right taken in Club Member Annie Jones' amazing garden – article and more pics will appear next month)



June Food Group Report

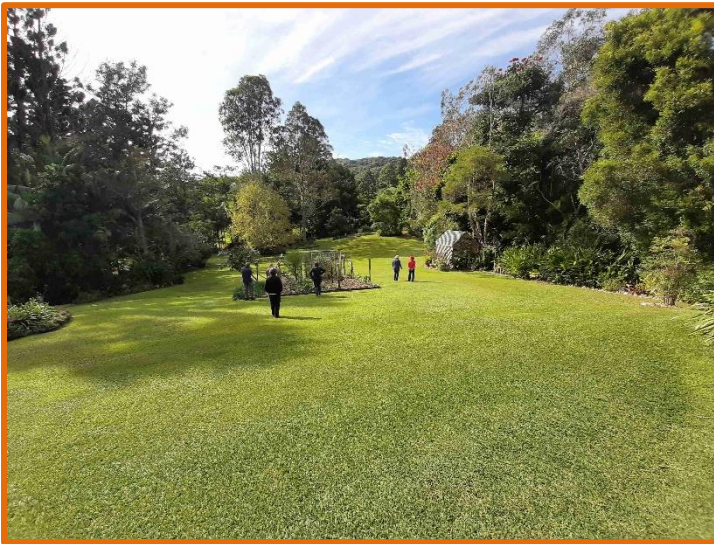
Julia Hancock

We enjoyed a perfect winter's day at Jan and Rex's when they hosted the June Food Group meeting. The first thing everyone said was "Look at the lawn!" – it was like velvet. Rex has become a true lawnologist during the eight years they've been living in their Nunderi property. Jan described how there were only a few big trees when they moved in, since which time they have done extensive planting, so much indeed that Rex swears there will be "No more planting."

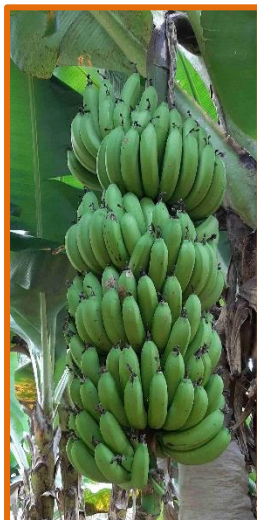
When you consider what they've done you can see where he is coming from. A total of 464 fruit trees including many varieties of each type; 150 bananas; 200 pineapples; and a couple of unidentified trees make up the bulk of it. Then there is a vegetable garden which is currently producing 22 different edible things, and 14 different herbs, despite the fact that Jan says herbs aren't really their thing. What do they do with their enormous crop yield? "Fruit bats", says Rex, referring fondly to his and

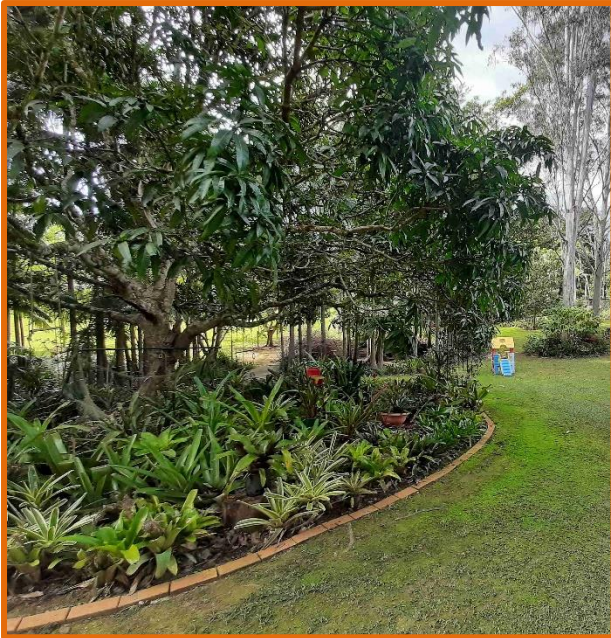
Jan's seven grandchildren who have no trouble scoffing the lot.

L: Look at that lawn indeed!



Below: Citrus trees laden with fruit and the abundance of the garden is evident.





Rex also finds time to propagate succulents, which he has potted up to put around the back verandah. Jan pointed out a plant that arrived hidden in a potted plant pot containing something else from the Garden Club Swap table. It must have been dormant at the time and hitched a ride when the donor reused the potting mix for something else. Turns out to be a gorgeous *Alocasia amazonica*, which are expensive to buy in garden centres. It's a striking plant that is thriving in the sheltered position it now occupies.

(L: a shady spot filled with a lovely variety of broms)

There were around 15 people at the meeting, enjoying the lovely sunshine and even better view. A variety of topics were discussed.

- Madeline asked why her carrots are bitter and twisted. They don't grow particularly well in the Tweed as they dislike heavy soil and humidity. Our soil is very deficient in trace elements, which may be why they are bitter.

- Sue H. had grand plans to install an outdoor bathtub but the plan fell apart when she was attacked by mozzies. The bath has now become a water garden. She and Hartmut have been refurbishing their fruit trees. They have adopted a no-spray policy on the request of their neighbour who is involved in the flow hive industry. She held up a branch of a very sick-looking chilli; although the fruits were fine, the leaves were showing distinct signs of nutrient deficiency. Try trace elements. Sue had recently received a mail order delivery of herbs from Mudbrick Herb Cottage, Mudgeeraba and said they arrived in perfect condition.
- Hartmut brought along some champion starfruit – easily the biggest and best most of us have ever seen. Congratulations!
- Jim and Jenny brought a gorgeous *Luculia* flower from a plant they had got from the swap table, donated by Philip Wilson. We all coveted one. Jim tends to focus on growing root vegetables, while Jenny's interest is in leafy greens, which they have in abundance at the moment.
- Gregory's winter garden is too shady to grow most vegetables. Julia suggested he try land cress, which enjoys damp shade and will self-seed.
- Tim was after banana info. How do you stagger the ripening of a bunch? Rex said he uses ethylene applied to an individual hand with a pressure sprayer as often as he needs to.
- Heather is giving away empty one ton sacks which are very useful for collecting autumn leaves in. Also feed sacks if anyone wants them.
- Wendy has had considerable success with her garlic crop.
- Suzanne is struggling to control the undergrowth which has taken hold since the summer.
- A huge pumpkin took pride of place on the swap table. Turns out it was grown by Di, who said it was the smallest she had in her crop. She has adopted the practice of leaving her vegie patch fallow during summer and allowing the pumpkin vines to sprawl. Di said it has been a great year for citrus in her garden, and the rocket and coriander are self-seeding like crazy.
- Jenny and David have been experimenting in the kitchen with some of their garden glut. Persian pumpkin soup and tangelo coolers sound mouth-watering.
- Peter is growing just about everything except carrots.
- Sheila's raised bed salad garden is growing really well. She's sprouting peas in perlite so she can harvest microgreens. They sprout very quickly using this method.

(R: the view back up to the house)



- Chris's next project is raised garden beds. She's designed them to be 1.5 wide, 3m long and 2.5 high and is using the Hügelskultur system to provide the growing medium (see below). She's incorporating 18 months' worth of compost and some of her lovely volcanic soil into the mix. She's off-grid and water is scarce so she's installing an Olla watering system (see below) using terracotta pots. Chris is also a member of the Nimbin Garden Club with whom ~~who~~ we have had reciprocal get-togethers ~~with~~ in the past. Next year perhaps we could revive that idea.
- Annie is smothering out her weeds with ground cover and dense planting of perennials.
- Julia brought along a fruit to be identified. Madeline whipped out her mobile and consulted an app – turned out to be yellow dragon fruit, which Julia said was very sweet and delicious.



L: Hosts Jan and Lawnologist Rex.

Below: Happy clubbers.



(Ed: huge thanks to David Kidd for the great pics)

Hügelskultur Bed System

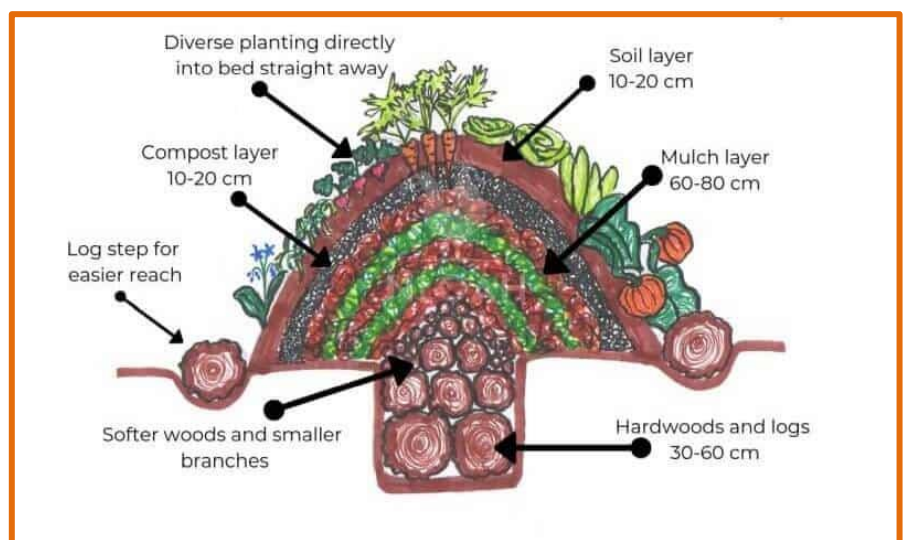
Hügelskultur is a gardening technique that has been used for many years in Germany and is a process for creating a new garden. Pile up some logs and smaller branches, cover it with leaves, sod, compost, grass clippings, seaweed, aged manure, straw, green leaves, and soil. The result is a new kind of raised bed without walls, that looks like a small hill.

There are many variations on the theme. A hügelkultur garden can also be made by first digging a trench and placing everything in the trench. This will still produce a raised bed, but it will be shorter than the traditional 1.8m design. Over time, the pile shrinks as the organic matter slowly decomposes. Every five years or so it is rebuilt.

The wood in the system provides the main benefit which is the retention of moisture. The wood absorbs water, holds it for a long time, and slowly releases it to plants, thereby reducing the need for watering.

Other claimed benefits include the following:

- No need to dispose of waste wood;
- No CO₂ produced by burning the wood;
- Increased surface area for gardening; and
- Composting wood generates heat extending the growing season.



Olla Watering System

Use of low-fired, clay ceramic vessels (ollas) is an ancient technique for the efficient irrigation of crops. Plants watered in this way do not undergo stress cycles due to water and can live and produce longer. Ollas can be a relatively inexpensive way to maximize your garden output while minimizing overwatering, runoff, and water loss.

The principle is simple. A clay pot is buried with only the opening on top visible above the soil surface. It is then filled with water. The porous walls of the olla allow for water to dissipate into the soil as needed. Because the pores in the clay pot are small, the water does not freely flow out of the pot. A suction force is created by soil moisture tension as well as the plant roots. If the soil is dry, the water inside the olla will release faster as the soil roots “pull” it out. Likewise, if there is a recent saturating rainfall the water in the olla will remain until the surrounding soil dries.

At the end of the growing season dig up your olla and you will see the efficiency of the olla in action. There will be a dense mat of plant roots. Compare with locations where ollas were not used and the difference is clear.

Tips for using ollas:

- Bury olla leaving 2-4cm above the surface to prevent dirt and mulch from washing inside. Gently pack soil around the olla. Water will not disperse in air pockets and roots will not grow in air pockets.
- Place ollas at least every 1m in your garden for maximum impact. Larger ollas with a 10 litre capacity can be placed up to 1.5m apart.
- Check the water level frequently and refill the olla as needed. The frequency depends upon the soil type, surrounding plant density, and weather. At times it may need refilling every seven days or more or as frequently as every other day.
- Always keep a rock, plate, or another cover over the olla opening. This will minimize evaporation and prevent mosquito breeding.
- Use ollas in slightly sandy or coarse-textured soils. Soils with high clay content do not dissipate water well.
- If you have a very deep soil it is useful to place a saucer or drainage tray at the bottom of the hole where the olla is to be placed. This impedes water seepage below while promoting seepage outward.
- Plant seeds a few inches from the olla opening. Water the entire area and possibly surface water until the seeds germinate if your olla is not keeping the top two inches moist.
- Know where your ollas are buried. Outline the opening with rocks, use a pin flag, or other methods to prevent someone from stepping on the olla.
- Liquid fertilizer can be added to the olla to slowly release nutrients into the soil. Make sure it is truly a liquid form as to not plug the pores of the clay.



Examples of olla pots



(Ed: Huge thanks to Julia for notes of the meeting & additional information on Hügelskultur and Olla pots – very much appreciated.)



UGC Garden Gathering Saturday 26th June, at Graham Higgins' home, Dunbible, NSW.

Graham Higgins stepped in at the eleventh hour to replace his neighbour Bruce Hungerford's hosting of the June garden gathering. Luckily Graham had a large shed that could accommodate all the attendees as the weather was inclement. Graham and his wife Gloria moved onto the new block in Baker's Road, Dunbible in 1987 and became owner-builders of the house they designed. Set on an acre and bordered on three sides by a Tweed Shire Council recreational reserve, they back onto the Tweed River and enjoy the amenity of the large pond and mature trees in the reserves. Graham told us his garage was large enough to build his own aircraft in. They marked their four boundaries with *Pinus radiata* which are now huge trees.



Q & A

- Amanda brought a stem of an unidentified climber. It is *Syngonium* – a very invasive species which is hard to get rid of.
- Dot held up a stem of grass which was identified as being whisky grass. *Andropogon virginicus* is a species of grass known by several common names, including broomsedge bluestem, yellowsedge bluestem and whiskey grass. It is native to the southeastern United States and as far north as the Great Lakes. Helen told us that it got its name from the US soldiers who came during WWII and brought their whisky with them in crates packed with grass. As they drank the whisky they threw the grass away. It is now an environmental weed in NSW and QLD.
- Linda held up a stem of a plant with an entrancing purple flower. It's from the daisy family and is known as *Centratherum punctatum* subsp. *punctatum*. Its common names are larkdaisy, Brazilian bachelor's button, Brazilian button flower, centratherum and porcupine flower. It too is now an environmental weed in NSW and QLD.
- Diana brought in a branch of an evergreen shrub which turned out to be *Cestrum nocturnum*. Its common name refers to its flowers which bloom at night and release a sickly-sweet perfume, guaranteed to give one a headache if too close. It's a terribly invasive species, spread by birds, but fortunately young plants are shallow-rooted and can be pulled out very easily, and indeed should be done so at every opportunity.

Covid Craft Exhibition

Dawn Geyer brought along her delightful pieces of work that she's submitting to the Covid Craft exhibition at Murwillumbah library from 1 July to 31 August 2021. Her work is designed for people with poor sight and tells stories through touch.

(R: Dawn with her exhibition piece)



Cane Toad Control

Graham gave a very interesting talk on his involvement in the Watergum: Community for Environment project. Watergum aims to help the community reclaim the Australian environment for native species. The aspect that Graham is involved in is to immobilise cane toad populations by impacting their breeding cycles.

Researchers at the University of Queensland have been researching cane toad behaviour for a number of years and have discovered that their tadpoles are cannibalistic. However, they only eat eggs from other mothers. The university has isolated a pheromone that attracts tadpoles and they are now using it as a bait in simple traps. The pheromone is derived from the poison glands at the back of the adults' heads. People who are interested in obtaining a trap (costs around \$30) first have to undertake Watergum's educational course so they can differentiate cane toad eggs and tadpoles from other amphibians. Since each female can lay 70,000 eggs per season the race is on to control their spread. Each lure lasts for 24 hours in the water so there is a continual need to 'milk' adult toads for their pheromones. Graham has the skill to harvest the toxin glands so please give him any toads you may have. The most humane way to kill toads is to anaesthetise them in the fridge before putting them in the freezer to die. Remember to bag up the toads before putting them in the fridge! He can work with frozen toads.

Watergum's key activities are:

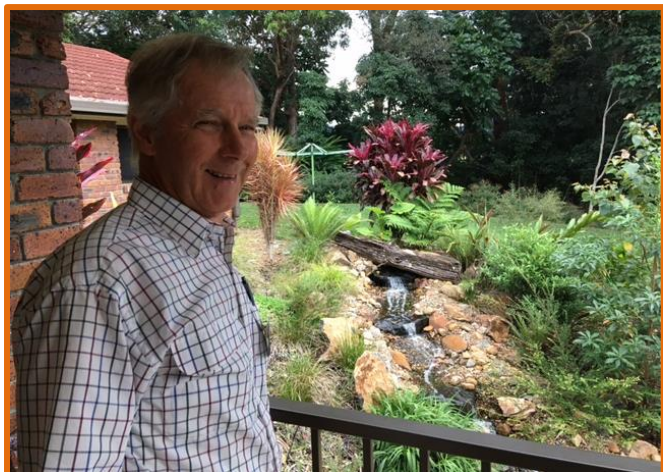
1. Networking and connecting government, community groups and individuals who are involved in on-ground environmental initiatives;
2. Providing Member Services including auspicings, assistance in obtaining and managing grants, marketing, web presence, insurance and general administration;
3. Hosting and co-hosting environmental events that engage the general community;
4. Co-ordinating and managing project work, Citizen Science Programs and Invasive Species Programs that help the environment, and engage and educate the community;
5. Delivering Australian curriculum-based Kids' Workshops and presentations to the public and private sectors;
6. Providing independent and non-political input to government on environmental issues and initiatives.

Watergum is hoping to expand its operations next year and anyone interested can get more information from canetoads@watergum.org

Not yet tea time

Sadly the committee has decided that we would not be reintroducing morning and afternoon tea tables at the Club's meetings. Adhering to Covid compliance rules and regulations is just too hard at this stage. The topic will be debated again at some time in the future.

Happy Snaps from the Meeting



Above: The happy host Graham admiring the view.



R: Sheila and Trish

Below: Jean and Julia



R: John & Wendy



The ever-abundant Raffle table at left and Swap tables at right.

(Ed: Thanks to our photographers Couz'n Lynn and Gillian for their snaps).



Murwillumbah Art Trail

The Farrants Hill Collective were lucky enough to display their ceramics, glassware, paintings and sculptures in Don and Sandra Capner's magnificent garden during the MAT 21 weekend in May.

Their property, "Morning Song", provided the ideal background for the larger stone sculptures, most of which were created by Don out of a variety of stone. By the time I got there on Sunday morning many had already been sold and taken away, which is a testament to the current demand for seriously good art. Well done Don, Sandra and their team of volunteers for putting on such a good show.

(Ed: Thanks to Julia Hancock for the article and stunning pictures.)



R: Don Capner in his stunning garden.





Thanks as always to Penny Riley for supplying the laughs...

I don't mean
to brag, but...
I just put a puzzle
together in 1 day
and the box said
2-4 years.

What do you get if you
cross a four leaf clover
with poison ivy?

A rash of good luck

Re-tired

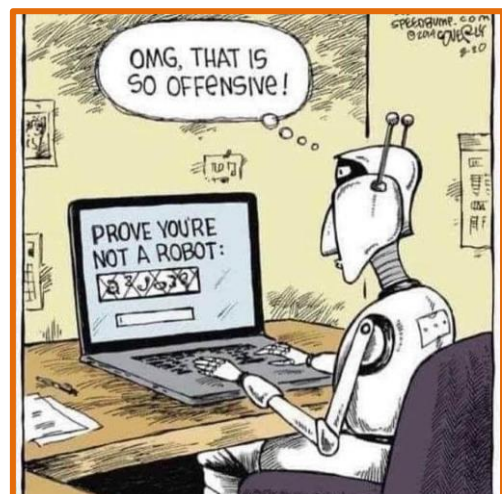
(*adj.*) I was tired yesterday and
I'm tired again today.

Things nobody said in the 1980's...

"I lost my phone."



My wife and I had words, but I didn't get to use mine.



Greetings from Tassie!

On June 1, we began a new adventure in Flowerdale, Tasmania. We left the steep slopes of Tyalgum for the rolling greens of Northwest Tassie. Yep – that's right, we moved to Tassie for winter – that's really starting to sink in today – 1 degree this morning but a balmy 3 degrees by 10am!



We live on ~9 acres or 3.54 hectares bordering the Inglis River and within 5 minutes' drive of Wynyard. It is incredibly beautiful – we are surrounded by farmland yet only 10 minutes' drive to local beaches. The local area is famous for growing flowers – tulips primarily – we are looking forward to seeing the gentle slopes adorned by flowers in September. At the moment, the silver birch trees are naked.



The garden is established, and we are looking forward to discovering what will grow here. Bulbs are beginning to raise their heads above the mulch. The area produces potatoes, pumpkins, onions, raspberries, blueberries, apples, and cherries to name a few.

Best wishes to all!

Buzz & Bonnie Buzolic

(Ed: Happy cool temperate gardening and would love to hear how things are growing as time goes on. Also - looking forward to tulip pics in September ;>)



Greek Lemon Syrup Cake – Penny Riley

Ingredients

- Lemons
- 4 eggs
- 2 cups SR Flour
- 2 cups sugar
- 250g butter

Method

1. Separate 4 eggs and whip the whites stiff.
2. Cream 250g butter and 1 cup sugar.
3. Add 2 tablespoons of grated lemon zest.
4. Add the 4 egg yolks one at a time.
5. Then, don't forget to add 2 cups of SR Flour.
6. Lastly fold in the stiff egg whites.



Cook in a moderate oven about 40 mins.

When cooled slightly, pour syrup over.

Syrup

1 cup lemon juice, 1 cup sugar, ½ cup water.

Combine and dissolve over low heat.



Murwillumbah Community Garden

Julia Hancock was thrilled to be invited to give a talk on winter gardening last month at the Murwillumbah Community Gardens. The gardens are coming on apace, thanks to good rain, a dedicated team of volunteers and grants and donations from Council, private businesses and individuals.

At left: Society garlic flowers in the garden perfectly match those of the neighbouring eggplant.

Membership Renewals Due

A membership renewal form was attached to the end of the June newsletter and forms are available at meetings if you don't have a printer easily at hand. Please complete the form and either bring it to a meeting or scan and email it to ugcnews@gmail.com.

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

BSB: 722-744 (Southern Cross Credit Union)

Account name: Uki Garden Club Inc

Account number: 100017935

Reference: Surname + renewal

Please remember to put your name on the deposit or envelope so Helen can match your renewal to your name. (NB: Any envelopes with monies enclosed and no details will be treated as a donation to UGC.)



Edible Morning Glory

Nellmary acquired the taste of this useful plant when she was in Southeast Asia in early 2020.

Ipomoea aquatica is a semi-aquatic, tropical plant grown as a vegetable for its tender shoots. This plant is known in English as water spinach, river spinach, water morning glory, water convolvulus, or by the more ambiguous names Chinese spinach, Chinese watercress, Chinese convolvulus or swamp cabbage, or kangkong in Southeast Asia and ong choy in Cantonese. And yes, it is related to the horribly rampant blue morning glory that grows so well in the Tweed and the rather more lovely moon flower, with scented white nocturnal blossoms.

Words thanks to Julia Hancock and photo from Nellmary McEwan.



Very Edible Broccoli!

Photo sent in by Marie Luxford of Peter Hall's haul of home grown broccoli – well done Peter!

On the Road Again – Travellers' Tales

Well – not quite the road but the sea...an update from Kate and Gary Botham

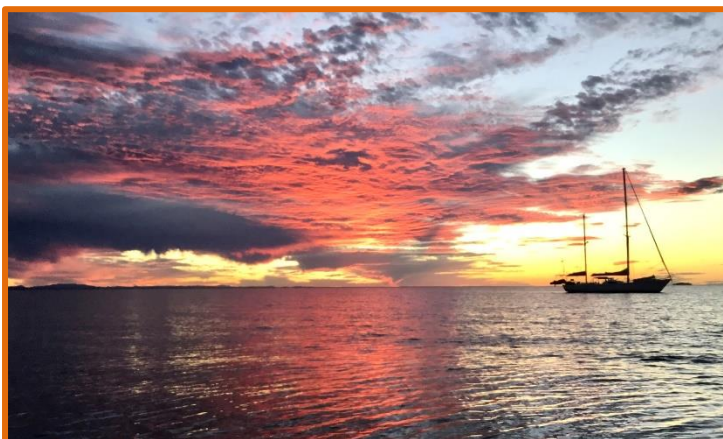
We are having a ball aboard “Gold -Finger”. We have been Island hopping since leaving Hervey Bay, calling in and anchoring at Great Keppel Island; Pearl Bay; The Percy Islands and Curlew Island. We are now at Mackay and will shortly be in the Whitsundays.



Here we are leaving Hervey Bay...



Lovely anchorage @ Curlew Island...
70km SE Mackay



We see some glorious sunsets each night...

(Ed: thanks Kate – really appreciate your lovely pics and update – we wish smooth sailing to you both)



Kate Heffernan Garden Tours

Kate Heffernan who spoke to us at the February meeting held in the Tumbulgum Hall is leading tours to explore gardens in New England and Toowoomba this year.

Here's a little taster of what is in store for the Toowoomba trip...

"Every year Toowoomba puts on a great spring show. I've had an opportunity at last to plan, with travel specialists Tony and Judy Luxton from Japan Holidays, a 4 day 3 night garden tour to Toowoomba and surrounds. I was lucky enough to be the country garden judge for the Toowoomba Chronicle Garden Competition in 2019 and have made some great connections, especially a couple of wonderful country gardens including the Grand Champion". For more info check out her website

www.kateheffernan.com.au

Covid Craft Exhibition @ Murwillumbah Library

This is a heads up that the Covid Craft Exhibition, curated by Julia Hancock is on display at the Murwillumbah Library from 1 July to 31 August. Many garden club members are displaying pieces of work they've done in the extra spare time Covid and all its restrictions have afforded.

Grow, Make, Eat Exhibition @ Tweed Regional Museum, Murwillumbah

Di Morrison passed on the information about this interesting exhibition which is on until 31 July.

Tweed Regional Museum's newest temporary exhibition celebrates the Tweed's growers, producers, makers, and consumers in stories that weave together our shared culinary and agricultural past, present and future. The Exhibition features native foods, case studies on agricultural experimentation, and a display of almost every food product manufactured in the Tweed Shire. Explore stories of some unique ingredients, techniques and innovations, and learn about what locals are making and eating.

The Museum has collaborated with local Aboriginal and South Sea Islander community members to record family stories of past and contemporary food practices. A selection of these forms part of the exhibition, alongside a seasonal calendar. As part of the Grow Make Eat exhibition, the Museum is hosting a series of "Eat the Exhibition" tours, where you can enjoy a Curator-led tour of the exhibition with opportunities to sample several of the Tweed's finest food and drink products.

For more details contact the museum. <https://museum.tweed.nsw.gov.au/TalksAndEvents>



Waste Not Want Not

Corks should never be thrown away! They can be used either as a mulch in a flower pot or put in the bottom of a large pot to create drainage. Another good reason why a glass of red wine a day is a good idea.



July Job File – Julia Hancock

- ☼ Don't like pink hydrangeas? Turn them blue by watering them this month with a solution of bluing agent. The sulphur in the agent makes them grow much better and extends the flowering season by bringing them to bloom earlier.
- ☼ Prune roses by removing dead canes completely and healthy ones to around 50 per cent of their length. However, banksia roses and those climbers which flower in spring should not be pruned until after they have flowered.
- ☼ Top up the compost around camellias and azaleas to prepare them for warmer weather.
- ☼ Prune crepe myrtles if necessary to create a pleasing shape, but avoid cutting them back to ugly stumps.
- ☼ Cut back large acalyphas in frost-free areas, otherwise wait until the chance of frost damage is over.
- ☼ Plant asparagus crowns in an area of the vegie patch where they can remain undisturbed for many years. Choose a site in dappled shade, dig a trench and fill it with compost and manure and spread the roots on top. Water well, cover lightly with soil and mulch. Harvesting can begin in the second year, but make sure to leave plenty of spears to bulk up the growth of the crowns for subsequent years.
- ☼ Prune kiwi fruit vines to where two or three buds are spaced about 6cm apart.
- ☼ Harvest citrus as they become ripe as overripe fruits attract fruit flies. Feed them at the end of the month and water well.
- ☼ Grow some peas – they contain lots of good fibre and are easy to digest. Growing them is easy too and they leave behind lots of useful pea straw once the crop has been harvested.
- ☼ Go on a 'mummy hunt' around your orchard and remove any shrivelled-up remains of infected fruit from last season and mouldy fruit from the current crop. Bin or burn the mummies. Check for borers at the same time, as even young trees can become infested and lose branches.



Best Winter Herbs

We're so lucky to be able to grow just about anything in this climate, but for sure-fire winter winners try the following herbs:

- ☼ Parsley - cook's favourite because it's versatile and makes everything taste fresh and delicious;
- ☼ Rosemary - can't make a lamb roast without it. Also yummy sprinkled over roasted tomatoes and other baked vegies such as sweet spud, ordinary spud and parsnip;
- ☼ Mint - although it goes back a bit in winter, paradoxically it's much easier to grow in the cool weather. Growing it in a pot and keeping the potting mix moist is the secret to success;
- ☼ Chervil - little grown but deserves to be more popular in the kitchen garden. Its fresh leaves are great with eggs and chicken;
- ☼ Rocket - can't be without it in salads and pasta dishes;
- ☼ Lebanese cress - grows in both sun and shade, in water or in soil. Pick as you need it.
- ☼ Although not actually 'growing' at this time of the year, the Asian herbs such as lemongrass, chilli, ginger, galangal and turmeric are also available if you've already got established plants.





July Bus Trip – Sadly Cancelled

We are sorry to be the bearers of bad news, however, due to COVID restrictions currently in place in NSW – and at least until the end of July – the July Bus Trip to the Nerang Botanical Bazaar has been cancelled.

This decision was made by the bus company due to logistical challenges for both the bus company and for us as a Club.

Money will be refunded to members via a cheque made out in the name of the person who originally paid and will be available for collection at the August Food Group and August Garden Gathering. Members will be asked to sign to say they have collected their refund – hence the reason for needing to collect it in person. Alternatively, members can have the refund deposited to their bank account by providing account name, BSB and account no, via email to ugcnews@gmail.com.

As a result – there will be no meeting at the end of July. We have been advised that Botanical Bazaar is still going ahead if members wish to attend and drive themselves.

August Food Group

Tuesday 9th August 2021, 9.30am start time

Uki Community Garden, Kyogle Road

Park on the right before Smith's Creek Bridge

NB: there are no facilities available at this site - and toilets are in town - about 500m walk.

Please book via Trybooking by clicking on the link here: <https://www.trybooking.com/BTAQJ>

Visitors are welcome to the Food Group meeting, however they must be registered on the trybooking site in their own name please. You will be sent a confirmation email and ticket. If you find you are unable to attend after RSVPing, please return your ticket by going back to the original confirmation email and following the [Click here](#) link.

If you are unable to book online, please either speak with a friend or phone Jenny Kidd on 0431 989 477 or Gillian on 0457 872 040 and they will help you through the online booking process.

For the Food Group meeting members are asked to bring the following:

- ☺ Name badge
- ☺ Hat & water
- ☺ Swap table items (or small change if not bringing any swap table items)
- ☺ Any gardening questions
- ☺ Your chair
- ☺ Your own morning tea including drinks and food

That's all Folks for This Month...

Huge, huge, huge thanks to all the contributors to this newsletter.

As always, all of your contributions are welcome and we would love to hear what you've all been up to. Send 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
NOTICE OF ANNUAL GENERAL MEETING

Date: Saturday, August 28th, 2021

Location: Crystal Creek Estate Café/Nursery, Numinbah Rd, Crystal Creek

Please note that as this is a cafe - food and drink may be purchased from the cafe. Please do not BYO to this meeting.

There will also be no swap table as the venue has its own nursery where plants can be purchased.

Agenda:

- Acceptance of the minutes of the 2019 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 August, 2021 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/>

Please book to attend by clicking on this link: <https://www.trybooking.com/BTAQU>

Uki Garden Club Inc
MINUTES OF THE 2019 ANNUAL GENERAL MEETING
Saturday 27th July 2019

Held at the home of Fran O'Hara, 590 Clothiers Creek Rd, Clothiers Creek NSW 2484

1. Meeting opened at 2.09pm by J Kidd, Vice President Elect.
2. Attendance and apologies as per the attendance book.
3. Confirmation of the minutes of the Annual General Meeting held 28th July 2018 circulated with notice of meeting:
Accepted: H Holzknecht **seconded:** P Keegan **Unanimous**
4. Matters arising from the minutes: Nil
5. President's report.
The report of the 2018-2019 President, Gillian Woodward was presented by Jenny Kidd. The report will be published in the September UGC Newsletter.
Accepted: L Reid **seconded:** P Payne **Unanimous**
6. Treasurers Report for 2018/2019 was presented by Bonnie Buzolic.
End of financial year balance was \$2791.28
Accepted: L Reid **seconded:** L O'Hara **Unanimous**
7. 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 2019-20 were:

Position	Nominee	Nominators
President	Gillian Woodward	B Buzolic, J Kidd
Vice President	Jenny Kidd	G Woodward, B Buzolic
Treasurer	Helen Lofts	G Woodward, N McEwan
Assistant Treasurer	Nellmary McEwen	S Stephenson, P Payne
Secretary (& NL editor)	Fran O'Hara	J Kidd, G Woodward
Ordinary Member	Lynn O'hara	G Woodward, S Holzknecht
Ordinary Member	Tim Hunt	G Woodward, L O'Hara
Ordinary Member	Sue Holzknecht	F O'Hara, G Woodward

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

AGM closed 2.20pm

**Uki Garden Club Inc.
Executive Committee
Nomination Form 2021/22**

Any financial member may nominate one or more persons for any position on the committee or nominate themselves.

The nominee must also be a financial member of the Club.

All nominations must be received by the Secretary by **14th August, 2021** via:

- Handing to a current committee member; or
- Scanned, signed copy emailed to ugcnews@gmail.com or;
- By post to:

Secretary
Uki Garden Club
PO Box 580
Murwillumbah NSW 2484

Position	Nominee	Nominee's Signature of acceptance and confirmation of current financial membership.
President		
Vice President		
Treasurer		
Secretary		
Ordinary Member		
Ordinary Member		
Ordinary Member		
Newsletter Editor		

I am a financial member of the Uki Garden Club and nominate the above person/s for the executive committee for 2021/22

Name of ProposerSignature of ProposerDate .../.../..

Name of Seconder.....Signature of Seconder..... Date .. /.../..

Note: A member may propose or second their own nomination.