

Volume 22/04 May 2022 <u>ugcnews@gmail.com</u> P.O. Box 580 Murwillumbah 2484 http://ukigarden.club/wp/



It was wonderful to see many of you attending our first Garden Gathering for the year in April out at Pumpenbil. We were blessed with a glorious sunny day and a maximum temperature of 28 degrees – quite warm for mid-Autumn! Hopefully the remainder of the year's calendar will proceed without any more hitches due to COVID or adverse weather conditions. It feels a relief to get the "show back on the road" at last.

Following a suggestion from the April Gathering, I have arranged for a guest speaker in May on the topic of composting. Karen Dawson, known to some of you as a former member of our club, will do her fun presentation as the "Compost Queen" for us, followed by a little quiz. Hopefully she will solve some of the problems that several members have experienced in recent (wet) times.

My thanks to those who have volunteered to host this year. Our calendar for 2022 is nearly full now, with only October 11th and November 8th Food Groups yet to be confirmed. The latter will be the Christmas finale for Food Group. It might seem a long way off but the months are flying by so it will be here before we know it. Details for the June – August meetings are further on in the newsletter.

The AGM in July is drawing ever closer. We will have at least three vacancies to fill for nominations on the committee (as three members are stepping down). Nearly the entire executive team - President, Treasurer and Secretary – all need to be nominated and elected. I am willing to stay on as Vice-President, to assist our incoming President, whoever that may be. The duties of committee members were sent out in the last newsletter. None of the jobs are onerous as the committee meets only about 4 times a year. In fact, our second meeting this year will be on June 17th. All members of the Club are welcome to come along (but voting rights are restricted to committee members). Our main agenda item will be discussing the Club's future in light of the vacant guiding positions needing to be filled. If you feel you might have ideas/input you would like to share, please contact me so I can give you details of our time and place of meeting. Please do think seriously about this, as without members volunteering to fill these positions, the Club cannot continue. We have over 100 members, so it would be a very sad state of affairs if we cannot find just three people to fill the executive positions. The nomination form is at the end of this newsletter. It can also be downloaded from our website at http://ukigarden.club/wp/downloads/forms/

With the constant rain, it has been difficult to do much in our gardens recently. Raincoats, gumboots and umbrellas seem to be the order of the day. There is even a good excuse not to mow the lawn – fear of becoming bogged in the soggy ground! Hopefully soon the clouds will clear and we will get a glimpse of sunshine again.

The drying out process will take a while but perhaps the coming winter will bring us relief from the damp.....one can only hope!

Keep well and continue to enjoy your gardens.

Gillian

A patch of colour seen in my travels around the area

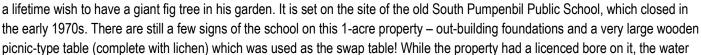




We had a great turnout of 24 for the first Garden Gathering of 2022, with a special welcome to Jenny Kidd, her first time back in 7 months. We should have had champagne!!!!

Our President, Gillian opened the meeting, welcoming everyone, with grateful thanks to Greg for hosting us at his property. Also, welcome to a new member, Judi, and visitor, Carlos. The meeting was then handed over to Greg to share about his garden, past, present and future.

Greg has owned this property for only 8 months and it fulfils





proved to be unusable because of a coal seam running through it (making it too salty).

Greg has added an extra water tank, planted a citrus orchard, a flourishing vegetable garden, and native bush tucker near the dry pond, which he is hoping to restore in the future. He has plans to plant low-growing native plants on the boundary and has additional plans for a herb garden and an arbour. Thank you, Greg for a most interesting and informative talk about your garden.

Show & Tell

Phillip brought along a most interesting looking fruit – tangerine in colour and very spikey (see photo). It was a Gac fruit, a Vietnamese vine fruit (*Momordica cochinchinensis*). It is used as a ceremonial fruit, having bright red flesh around the large seeds, which is the part that is eaten. It was sampled by a number of brave members. Nellmary said "It tasted like mousse in texture, but without much flavour". Philip has used the red dye from it to make Vietnamese sticky rice. It is also apparently used to make cochineal. See story from Philip a little further on for more info.



Q & A

- © Are Bangalow palm fronds suitable for mulch when ground up? yes.
- © Composting is difficult at the moment we have a very stinky wet mess (Sue and Hartmut). There was much discussion around this predicament with consensus being that it sounds like it is far too wet. You need up to 80% of dry matter dry grass clippings, sticks, shredded newspaper, straw and/or dried leaves etc.

Swap Table

Some of the contributors were:

- Julia with society garlic, garlic and mini passionfruit plants.
- Hartmut had cuttings of moringa, lemon myrtle, Elder and Cranberry hibiscus.
- Phillip contributed some Parsonia plants (Parsonsia straminea), a native vine which is food for several butterfly species. It is also called Monkey Rope Vine apparently.
- Solution
 John brought a dwarf variety of bananas not Lady Fingers but looking very like them.
- © Gillian contributed papaya plants.



General Business

- Laverne brought along a flyer about the Gold Coast Native Plants Market on June 19, 2022 see more info further on in the newsletter.
- Hartmut spoke about the seed box, thanking recent seed donors and encouraging more in future.
- Sue H commented that Belinda Jeffery, a local writer and chef from Mullumbimby, has written "A Year of Sundays My
 weekly kitchen offerings" a cook book and story of her life and food, using local produce. https://belindajeffery.com.au/
- TPS Clifford Lane opening soon but still handling donations for flood victims.
- Majority (hands up) voted to reinstate the sharing of food in August, after the AGM; however, it is entirely up to the
 discretion of the host.

Raffle

There were 8 prizes, including several Queen of the Night "Snow Queen" plants in a pot, won by our visitor, Carlos, and other 'gardening essentials' (thanks again to our Raffle Queen Lyn!).

Phillip won a lovely handmade planter. Amanda, Sue, Helen, Jenny C, Lyn and Nellmary were the other prize winners.

Save Them for Sandra

Sandra Guthrie from Poster Paradise has been printing our newsletter for many years. As well as running a busy shop she is also a tireless fundraiser for charity and does a considerable amount of pro bono photocopying, typing and computer work for various organisations. Sandra collects empty cans and bottles to deposit in the collection bins for 10c a piece, donating the money to charity. If you have any recyclable cans and bottles you can drop them off at Sandra's shop, Poster Paradise, at the top of Wollumbin Street next to the launderette at the Top of the Town shopping precinct. She also accepts books and DVDs which customers purchase for a gold coin donation (supporting Murwillumbah Lions club).



Keep Them for Kate

Members were delighted to see Kate Botham at the garden gathering on Sat 31 March when she made her reappearance after hers and Gary's marine adventure last year. Kate Botham is collecting plastic bottle tops and plastic bread clips on behalf of her grandson as a recycling initiative at his school. It's an ongoing project so she would very much appreciate it if you could bring all your caps and ties to each garden club meeting so she can pass them onto him.

Friendship and fellowship were enjoyed by all as we wandered around Greg's garden, enjoying the amazing tranquillity. The views to the Pinnacle and to Wollumbin, Mt. Warning, were spectacular from his garden too (see photos as below).





Thank you again, Greg.

Thanks to Couzn Lynn, Sue H and Gillian for the meeting pics.

Gagging for Gac?

Last year I was lucky enough to be sent some Gac seeds by mail from a rare fruit grower in Cairns. Gac (*Momordica cochinchinensis*) is a tropical fruiting vine, and being one of the cucurbits is related to cucumbers, melons and pumpkins.

It is used in Vietnam and in some other South East Asian countries, predominantly for its intense red colouration. The colour red represents joy, happiness and good fortune, and is viewed as imperial, especially when paired with gold.

The edible part of the fruit is the aril, which surrounds the very large, irregular black seeds. This is pulped and used as a food colouring, similar to cochineal.



Gac contains the highest levels of lycopene known, a powerful antioxidant also found in tomatoes, as well as substantial amounts of beta-carotene. Unusually for a fruit, the membranes and seed are rich in monounsaturated and polyunsaturated fats.

My own seedlings proved vigorous and they themselves were flowering and fruiting in their first year, male and female blooms appearing on separate vines. I did need to hand pollinate, however, which is a relatively simple process if anyone has ever grown their own pumpkins.

Cuttings have proved easy enough to strike, and the vine is perennial, developing a fabulous gnarled old trunk —plants can remain productive for over twenty years.

I've used it so far to make Xôi Gác, the bright red coloured sticky rice, popular at weddings and Lunar New Year (pic at right).

Despite its equatorial origins, Gac thrives in our subtropical climate, but requires a sturdy pergola or fence to support the vegetative growth.

Philip Wilson





The rain had eased off a bit when the Food Group met at the property of Dave and Bron Hancox on 10 May. Limpinwood was looking very green! Dave told us about the property, explaining that since the UGC last met there, they have changed direction somewhat. They no longer grow small crops for the wholesale market, a decision which has been dictated mainly by the rain. All their Mediterranean herbs died and producing commercial quantities of seasonal produce became too labour-intensive since Dave broke his back last year. They have enlarged their garlic beds on which they have used 40 cubic meters of mulch (see pic below of the garlic just sprouting).



They have also established five 60m long ginger beds, housing different types of ginger (see pic at right). They plan to supply the wholesale market eventually. They are growing the ginger in 'forest mulch', sitting the rhizomes on a bed of mulch and covering them

with more mulch. This not only keeps the ginger clean and easy to harvest but also allows the formation of a mycorrhizal fungi community. Ginger requires plenty of water but demands excellent drainage.



The Hancox are in the process of gaining organic certification.

Dave recommends neem for all sorts of purposes. *Azadirachta indica*, as it is botanically named, is a tree in the mahogany family Meliaceae. It is one of two species in the genus *Azadirachta*, and is native to the Indian subcontinent and most of the countries in Africa. It is typically grown in tropical and semi-tropical regions. It acts as a general pesticide for plants, humans and animals alike and can be eaten fresh (young, red leaves) or applied as an oil (made from leaves and seeds) or in the form of neem cakes. Research is currently being undertaken on the beneficial effects on wombats to eliminate their parasites. If purchasing oil be aware that there are different chemicals in the leaves and seeds, so choose one that is a mix of both. Bron has produced a very informative brochure and website to support hers and Dave's business of growing organic foods. She undertook hours of research on beneficial insects and the organic control of pests as well as soil improvement and companion planting. Read more about it on insectsandorganicgardening.com.au

Our general discussion was lively, much of it focused on the big wet, the slippery mud and the weed growth.

- Jim has planted 200 Russian garlic cloves and lots of ginger in a 1x10m bed.
- Jenny is gardening by the phases of the moon and has had a great crop of 'patio' eggplants. She also asked, what part of the rosella can you eat? Hartmut explained that you harvest the red calyx around the seeds when the seeds are still green.
- Marie still hasn't needed to buy any vegies as her and Peter's garden is still producing plenty of edibles. She's getting back into gardening again after her knee surgery.
- Welcome back Peter it's good to see you back on your feet again.
- Jean has been making delicious things from her calamondins but her vegie patch is overgrown with *Desmodium* (a legume once planted by farmers for its nitrogen-fixing properties) and tropical chickweed (*Drymaria cordata*).

- Philip Holzknecht advised that a lot of weeds are soil indicators and that a proliferation of Ageratum is a sign of soil acidity. Try lime to sweeten the soil and discourage their growth.
- Marian is making a Hugelkultur raised garden bed and is researching all about it on the internet.
- Sue H mentioned that coffee grounds are very acidic and should be used very sparingly.
- Judy is growing enough to make salads from various things.
- Amanda's food forest is going gangbusters and she has buckets of chokos but she has no grass left.
- Hartmut's garden is so saturated he can hardly move around in it. However, he has started regenerating his food patch with new beds and raised gardens.



Sue Beckinsale has started growing vegies for food security. She's keen on

moringa, which she uses in smoothies.

L: The tidied up herb(less) garden.

R: The pumpkin patch that's grown out of the burn pile

Note from Dave:



Despite the appalling state of our roads & mushy conditions we had a good attendance at our meeting. We, like a lot of people have had a rough time over the last few months but are on the up. Rain has meant that we lost all of our vege crops & nearly all of the herbs. My back injury (now all good) also put us behind but Bron has

put in a huge effort to get the place as good as possible. Our ginger crop is now ready to harvest & this year's garlic is in & mostly up so that's great, if only it would dry up so the grass can be cut. Thanks again & love to you all. 😂 🥰 Dave & Bron.

Many thanks to Dave & Bron for hosting the meeting and to Dave for the pics.



















FOTRBG are GO!

I am delighted to report that the Friends of TRBG have finally received incorporation, which means we can open a bank account and start some

serious fundraising. Our committee includes two Members of the Uki Garden Club - myself (Secretary) and Don Capner, who very conveniently lives within cooee of the site. Other committee members are Christine Ray (President), teacher and actor; Barry Heydon (treasurer), NSW Parks and Wildlife; and Jane Champain, plantswoman and gardener.

The above logo was created by graphic designer Julia Melvin who lost everything except her mobile phone, her dog and her life in the Lismore flood and who despite the chaos of her current existence managed to do this terrific corporate identity for us. Julia is very keen to support the TRBG and is a keen gardener.

We will be making our first public appearance at World Environment Day at Knox Park on Sunday 5 June where we hope to have a stall and attract lots of interest. Although the garden won't be open to the public for a while there are plenty of things we can do in the meantime. Watch this space for future events and community outreach opportunities.

Julia Hancock

Highlights of the Kyogle Flower & Foliage Spectacular









Pics kindly supplied by the Kyogle Garden Club



















Many members will recall that Philip Holzknecht spoke at the UGC April 2017 meeting on his fascinating research into creating dry rainforests in desert or sub-desert areas. At the food group he updated us on his work and to date has planted 10,000 trees in a 6-

acre section of his property in Ipswich. By growing his own, he can control the quality of the seed produced from his trees, the seedlings of which he experiments in dry areas such as Coober Pedy, Cobar and Cunnamulla. So far he has 300 species from 30 different genera, of which the Araucarias have been outstandingly successful. He has also discovered a species of Flindersia related to Flindersia australis (pic at right which is commonly grown around here and known as Crow's Ash) in Coober Pedy. We look forward to the next update. Julia Hancock





Price of Gas in France

A thief in Paris planned to steal some paintings from the Louvre.

After careful planning he got past security, stole the paintings, made it safely to his van.

However, he was captured only 2 blocks away when his van ran out of gas.

When asked how he could mastermind such a crime and then make such an obvious error he replied:

"Monsieur, that is the reason I stole the paintings...

I had no Monet to buy Degas to make the Van Gogh – I figured I had nothing Toulouse."



With thanks to Miss Pen for the laughs...

For the Scrabble Fans

PRESBYTERIAN: When you rearrange the letters: BEST IN PRAYER ASTRONOMER: When you rearrange the letters: MOON STARER

THE EYES: When you rearrange the letters: THEY SEE

THE MORSE CODE: When you rearrange the letters: HERE COME DOTS SNOOZE ALARMS: When you rearrange the letters: ALAS! NO MORE Z 'S A DECIMAL POINT: When you rearrange the letters: I'M A DOT IN PLACE ELEVEN PLUS TWO: When you rearrange the letters: TWELVE PLUS ONE







Dates for your Diary



Tweed District Orchid Society are holding their Autumn Show on Friday 27th and Saturday 28th May – 9am – 3.30pm (so plenty of time to go before coming along to the Garden Gathering on Saturday afternoon!).

It will be held in the Jessie McMillan Hall (Presbyterian Church), 16 Wollumbin St, Murwillumbah.

There will be orchids for sale and expert advice if you are looking for help with your orchids.

Admission is a gold coin donation which will be given to flood victims.

Please note – cash only – no EFTPOS available.

This show is certainly worth the visit.

The Garden Clubs of Australia Inc.
AGM & National Convention 2022
Sunday 11 to Thursday 15 September 2022

GOLD COAST NATIVE PLANTS MARKET



19 JUNE 2022

9am - 3pm

Nerang Country Parklands 231 Beaudesert Nerang Rd, Nerang 4211



- Free entry
- · Low prices direct from many SE Qld growers
- Native plants for balconies, courtyards, containers, hedges
- Plants for wildlife, bush food, coast, hinterland, revegetation
- Expert advice
- Native plant displays
- Books for sale

Held in Townsville North Queensland - 'Beautiful One Day - Perfect the Next' and hosted by Townsville & District Garden Club Inc. Registrations close 30 June 2022.

For all information about this great event please go to: https://www.gcaconvention2022.com/

But Wait – There's More Dates for Your Diary!

Full details regarding these meetings will be in future newsletters closer to the dates. However please put these into your diaries as we would love to see you all.

Food Group

Date: 2 nd	Hosts name	Address	Speaker/notes	Contact:
Tuesday				
JUNE 14	Brigitte Pritchard	5 Christies Road, Palmvale		02 6677 7253 brigitteprammer@yahoo.com.au
JULY 12 & JULY 13	Julia Hancock	183 Murwillumbah St., Murwillumbah	Must contact Julia personally to book in on either the Tuesday 12 th or Wednesday 13 th	02 6672 2506 Bookings essential (limited to 15 individuals on each day)
AUGUST 9	Amanda Baker	9 Wollumbin St, Tyalgum		0407 656 406

Garden Gatherings

Date: last	Hosts	Address	Speaker/	Contact:
Saturday	name		Notes	
June 25	Karen Hanafin	5 River Gum Court, Murwillumbah		0405 989 055 karen.hanafin53@gmail.com
JULY 30 AGM	Crystal Creek Café & Nursery	1004 Numinbah Rd, Crystal Creek		Gillian Woodward 0457 872 040
AUGUST 27	Lynn O'Hara and Dawn	North Star Resort Tweed Coast Road, Hastings Point		0408 053 303 Loboh1@bigpond.com







Tim and I had a recent road trip where we visited Orange and Parkes and enjoyed the autumnal colours of the Central West.

We overnighted in Orange and took a wander around the Orange Botanic Gardens which were formerly the Clover Hill Farm which was set aside for the development of the Botanic Gardens in 1981.

The Gardens cover 17 hectares and are run by Orange City Council and well worth the visit.

The impressive entrance to the Gardens is a sculptural stone and steel archway which was donated by the Orange Garden Club in 1999.



The spectacular colours of the trees in and around the Gardens and township were amazing to see.











After Orange it was a stop in Parkes to visit The Dish – AKA – CSIRO's Parkes Radio Telescope.

The Dish starred in the movie of the same name in 2000. The movie was loosely based on the role of the telescope in receiving pictures from the Apollo 11 mission in July 1969 – the first manned Moon landing. It is still operational today and has a café on site where we enjoyed a nice lunch.

Our final stop was Sydney where we enjoyed some sunshine (who remembers that??!!) and the views to the city from the old BP refinery near Waverton – now turned into a great park with walking tracks offering magnificent views of the city.

A short but sweet trip and a little respite from the dampness at home. Fran





Tamarillo Topping – Amanda Baker

I was so impressed and I went out and bought three more tamarillo trees to plant! Enjoy!

Ingredients

- 1/4 cup caster sugar
- ½ cup water
- 1/2 vanilla pod
- 1 star anise
- 1 piece fresh ginger, small, cut into slices
- 6 tamarillos, peeled and diced
- 1 mandarin, freshly zested and juiced
- 1 lemon, freshly zested and juiced



Method

- 1. Place caster sugar, water, vanilla bean pod, star anise and ginger in a saucepan. Simmer over a medium heat until it just starts to colour.
- 2. Add tamarillos, mandarin and lemon zest and juice and continue to simmer until it is syrupy (it will coat the back of a spoon).
- 3. Remove from the heat, remove the hard spices and cool. You can strain it for a smoother sauce.
- Serve hot or cold over icecream and puddings.

Top tip

To make removing the flesh from tamarillos easier, score the ends of them and scald the fruit in boiling water for a couple of minutes. Remove and refresh in ice cold water, then peel.

A sprinkle of chocolate shards scattered over this topping and icecream would be wickedly good.





















L: The Maroochydore Orchid Society put on a lovely display on 7 May which was thoroughly enjoyed by Merle (pictured) and Julia

R: This amazing lemon is growing in Merle's garden. It is a 'Meyer' grafted onto

dwarf rootstock by Ron McMahon, the Fruit Tree Man at Crystal Creek. It has already produced kilos of fruit and is still loaded. Photos provided by Julia Hancock



How About Planting These Sisters in Your Patch?



Essentially, broccoli and cauliflower are sisters... albeit sisters with different coloured heads, but sisters all the same. As such their growing conditions and nutritional requirements are pretty similar. Although not the easiest veggies to grow, they are incredibly rewarding and look great!

Planting is good from now until July.



Tips on how to get these sisters growing well in your garden

- As these two are cool season vegetables, it's all about position and timing. Choose a sunny position for both, protected from strong winds. When sowing seedlings, leave about 40cm between each plant.
- © Both these veggies can be a bit fussy about their soil, so take a bit of time to prepare the bed, about one month prior to planting. Ensure a well-drained soil, chock full of well-rotted compost and organic matter with a pH of 6.5-7. Correct soil pH should prevent a myriad of nutrient related issues, as will a light application of chook poobased fertiliser pellets when preparing the bed.
- © Feed both weekly with a seaweed or compost tea, especially in the month leading up to harvest. As heads appear (the bits we want to eat!), a drink of worm wee or liquid fish fertiliser will improve size and shape of the heads. Both broccoli and cauliflower will become stressed if not watered deeply and consistently. It is important to ensure water reaches the roots, so, if area is mulched, consider subsurface irrigation or pull mulch away when watering.
- These two sisters will take anywhere from 12 weeks upwards before they are ready to harvest. Look for firm, tight, well-formed heads that have not begun to flower. Cut off heads with a sharp knife as required.
- Good friends dill, sage, mint, nasturtium, rosemary, beetroot, beans, lettuce and cucumber.
- © Bad friends garlic, rue, tomatoes and strawberries.

Getting Rid of Pesky Cabbage White Butterflies

The caterpillar of the cabbage white butterfly is the bane of broccoli and cauliflower growers everywhere.

- ✓ Spray your plants' leaves with water and knock them right off!
- ✓ Collect them in a bucket and feed them to the chooks!
- Encourage or release some of their well-known enemies like Assassin Bugs, Ladybirds and Lacewings.



- ✓ Cover your edible crops with fine mesh or similar. Then the butterfly can't land and lay her eggs.
- ✓ Scatter eggshells around the garden... they get confused and lay their eggs on them!
- Cut up some old white plastic bags, and tie small "bow ties" to the top of thin bamboo stakes. A few of these around the garden look just like Cabbage White Butterflies, and will scare them off!
- ✓ Plant smelly herbs to confuse them such as sage, dill and coriander.



- Time to plant some winter wonders think about some leeks, beetroot, celery, lettuce, broccoli, cabbage, carrots, cauliflower, turnips, onions, kale, kohl rabi, spinach and silverbeet.
- Give peas a chance this May; they are a top addition to any patch. Just keep them away from onions and garlic.
- Herb it up with lemon grass, spring onions, chamomile, thyme, mint, rosemary and lemon balm. Why not try the lemon balm in a pot around the outdoor area? It will stop it spreading, keep away mozzies and makes a lovely tea!
- Stick in some potatoes, home grown is easy, and incredibly rewarding. Don't forget about sweet potatoes, they are great fun to grow as well!



- Plants feel the need for a feed at this time of year. A seaweed tea, or any low environmental impact liquid fertiliser, is
 perfect for giving them a kick start as they establish. Apply to the soil early in the morning and in the concentrations
 mentioned on the packet. Don't forget to give the fruit trees a bit of a
 feed as well (particularly paw paw).
- Pretty up the patch with these flowering fancies —marigolds, lupins, pansies, cornflowers, violas, snapdragons, stock, verbena and lavender (non-invasive varieties of course!). Popping these in around your veggies will give some colour and interest to the patch, and act as beneficial insect attractors!
- Consider a green manure crop to add some life and love to an
 overworked patch. At this time of year, try millet, oats, lupins or field peas. This will improve your soil incredibly, and, as a
 bit of forward planning, you'll find it well worth the effort!
- Water smarter at this time of year. Water first thing in the morning, and instead of quickie irrigation, a nice, deep drink a
 couple of times a week is far more beneficial! Always check soil moisture before watering at this time of year... don't
 waste your precious drinking water if Mother Nature has already done all the hard work for you!
- Top up mulch on your veggie patches, herb gardens and ornamental beds, especially important for weed suppression at this time of year. Mulch to a depth of about 7cm after watering the patch. Keep mulch clear of plant stems... especially young seedlings. Choose sustainable, low environmental impact mulch,
- one that will enrich your soil as it breaks down.
- Weeding is an awesome job to do at this time of year. Cut down the competition between your tasty treats and these space invaders, and tidy up your patch. It may sound tedious, but it's incredibly rewarding!



R: A recent visitor. The male Regent Bowerbird has the strikingly distinctive yellow black plumage while the female needs closer inspection to identify, with a mottled olive to brown colouring. Pic kindly supplied by Miss Pen.





May Garden Gathering

Saturday 28th May 2022 – 2pm Tumbulgum Public School

Corner Fawcett and Bawden Streets, Tumbulgum NSW 2490, Jenny Kidd is the contact on 0431 989 477

There is a large under croft area at the school that will accommodate the group if it is raining, so weather is not an issue. Bench seating is also available so members do not need to bring chairs. There is a drop off area at the school gate and street parking in the area. Karen Dawson the Compost Queen will be doing a great talk on composting. Donations of seedlings for the school's vegetable garden would be most welcome. Their raised beds were destroyed by the floods.

June Food Group

Tuesday 14th June 2022 – 9.30am start time In the garden of Brigitte Prichard 5 Christies Road, Palmvale, Tel: 6677 7253

Directions: Reserve Creek Road is now closed due to massive damage from floods, so the only way is from Clothiers Creek Road or Round Mountain Road, coast side.

If people are coming from Murwillumbah they will need to come via Clothiers Creek Road over the M1, then turn right into Watty Bishop Road, then right into Round Mountain Road. At the end of the dirt section – turn right into Reserve Creek road until you get to Palmvale Road. Turn left into Palmvale road and continue along to Christies Road and then turn right into Christies Road.

If you're coming from the Coast it's still the same way in – along Clothiers Creek Road and then turning left into Watty Bishop Road.

And a heartfelt request from our host Brigitte:

A couple I know have been flooded twice now and again their garden has been washed away and all that's left is mud. If our lovely, generous members would be able to bring along some cuttings or plants that could be donated to help them start again, it would be greatly appreciated. There is an issue with toxicity though, because they have horses, the plants have to be safe for animals if they get into the garden. Any donations would be of great help, thank you.

Please note: For both the May Garden Gathering and June Food Group, there will still be no shared food. However, members are encouraged to bring their own refreshments for after the formal meeting time.

For both meetings members are asked to bring the following:

- Name badge
- Hat & water
- Swap table items
- Any gardening questions
- Chair (for Food Group only)

For Garden Gathering – please bring some small change for raffles.

That's all Folks for This Month...

Thanks as always to our printer – Sandra Guthrie at Poster Paradise, Murwillumbah.

Uki Garden Club Inc. Executive Committee Nomination Form 2022/23

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 July 16th, 2022 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

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

Nominee	Nominee's Signature of acceptance and confirmation of current financial membership.
	Nominee

I am a financial member of the Uki Garden Club an 2022/23.	d nominate the above person/s for the E	Executive Committee for
Name of Proposer	Signature of Proposer	Date/
Name of Seconder	Signature of Seconder	. Date/