

Chapel Street Community Garden



April 2015

Autumn in the Community Garden

Cooler weather is here and it is time to think about planting winter crops. We currently have a couple of vacant plots at the garden. Do you know anyone who would be interested in joining us? Spread the word to neighbours and friends and encourage them to join us!

We have a large pile of compost in the garden ready for anyone who would like to take some to build up their plot before winter planting.

In the shed you will find a large bag of bentonite, which is good for

improving the water retention of the soil in your plot. There is a scoop in the bag, and one scoop can be spread over each plot.

We have gained extra seats for the communal gathering area, which is now very welcoming.

Permanent hoses, spray nozzles and taps are now in place around the garden to facilitate watering.

We now have a knife and chopping board beside the worm farm. Please chop plant materials into small pieces before adding to the worm farm.

Chapel Street Community Garden Inc.

P.O. Box 629, Magill SA 5072

Phone 8331 9344

Email chapelstgraden@morialtauca.org.au

New plants around the garden

You may have noticed the garden has gained several new plants, including four varieties of fig, planted near the rain garden, a finger lime and a native "Sunrise" lime in the eastern border, two persimmons and a climbing spinach plant on the screen behind the pergola area, two banana trees (one on each side of the garden). Thanks to all who donated and planted these for the enjoyment of all members.



Pumpkin-themed afternoon tea

At our May working bee on May 16th, from 1.30—3.00pm we will be hosting members of Morialta Uniting Church for afternoon tea, including pumpkin soup and pumpkin scones made from pumpkins grown in our amoeba plot. This is our way of expressing thanks for the ongoing support we receive from the church community.



Toilet access

Morialta Uniting Church has kindly provided us with a key that gives access to the toilets in the building at the rear of the church hall (access via the passageway at the eastern side of the building). The key is in the drawers in the shed at the garden.

If you need to make use of this facility, please make sure that you do not wear muddy boots into the building, you leave it clean and tidy, lock up and return the key to the shed.

Websites you might find interesting...

The Diggers Club:

Plants Online And Seeds Online ... They also have a shop in the Adelaide Botanic Garden.

www.diggers.com.au

Kitchen Gardens SA:

Growing and sharing food together (An initiative of the Botanic Gardens of South Australia)

www.kitchengardenssa.com.au

Australian City Farms & Community Gardens Network:

Networking Community Gardeners around Australia

www.communitygarden.org.au



CAMPBELLTOWN COMMUNITY

PRODUCE SWAP



The Campbelltown Community Produce Swap provides a venue for local people to share their love of gardening, knowledge and extra produce from their gardens. No cash exchanges hands, just bring any excess fruit, vegetables, herbs, nuts, flowers and seeds to share with the community.

When:

The last Saturday of every month (excluding December) starting at 9am with the swap occurring at 10am sharp.

Where:

Rostrevor Baptist Church, 288 Montacute Road (corner Montacute and Stradbroke Roads) Rostrevor.

For more information please visit

www.facebook.com/CampbelltownCommunityProduceSwap
or email ccproduceswap@gmail.com

WORKING BEE 9.30am April 18th

Come and join us on Saturday 18th April between 9.30 and 11.00am for our next working bee. This is a good opportunity to meet other members of the garden, swap ideas, plants and produce, and enjoy being a part of the Community.

With the change of season there will be planting to be done, as well as control of the newly emerging weeds around the garden, and general maintenance to keep the garden looking good. Bring along some morning tea to share. Tea and coffee will be available.

Too many eggplants? Can't give them away? Try this Middle Eastern dip! **Baba ghanoush**



1kg eggplant
1/2 cup plain Greek-style yoghurt
2 tablespoons lemon juice
2 tablespoons tahini
1 garlic clove, crushed
1/4 teaspoon sea salt

Heat a barbecue plate on high.
Reduce heat to low.
Prick eggplant all over with a fork.
Cook eggplant, turning occasionally, for 45 minutes or until browned all over and tender.
Transfer to a plate.
Cover with foil.
Stand for 10 minutes or until cool enough to handle.
Remove and discard skin from eggplant.
Roughly chop flesh.
Cool completely.
Place eggplant flesh, yoghurt, lemon juice, tahini, garlic and salt in a bowl.
Stir to combine.
Serve with parsley and oil.

Vegetables for the Cool Season

What grows over winter:
cabbage, broccoli, carrots, lettuce ... the list goes on!

Sunday 19th April at 10.00am

Diggers Garden Shop

Adelaide Botanic Garden

North Terrace, Adelaide

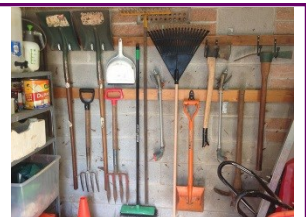
Bookings essential on 8232 8671

Diggers members \$29

Non members \$39

Workshop runs for approx. 1.5 hours.

Our Shed



The organisation of the shed has been an evolving process with wonderful results.

The rack to hang tools was built by Rod McGee.

The small wooden cupboard, set of drawers and metal shelves all came from hard rubbish.

The storage boxes, tub for dishes, and urn were purchased from our funds.

Michael and Kenneth donated the steel topped bench, which is great for complying with food preparation standards.

Sue donated the pavers that have been laid in front of the shed. She also purchased most of the safety equipment.

When the hoses were taken out and secured to each of the taps the shed no longer had water puddles and became a more pleasant place to enter.

There have been more contributions than I have mentioned.

We are very grateful to the many people who have contributed to making our shed a tidy and efficient place of storage and utility.

Please help to keep it clean and tidy!

DATES FOR YOUR 2015 DIARIES

Wednesday April 8th 6.00pm
COMMITTEE MEETING

Saturday April 18th 9.30am
WORKING BEE

Saturday May 16th 1.30pm
WORKING BEE & AFTERNOON TEA

Thank You!

We are very grateful to the following, who continue to support the Chapel Street Community Garden:

Burnside Council, who continue to maintain infrastructure at the garden, supply water and have recently installed permanent tap tops.

Jefferies, who have donated another truckload of compost to enrich our garden beds.

Heynes Garden Centre, who offer 10% discount to garden members who show their membership card.

Morialta Uniting Church, which provides a meeting room, library space and toilet facilities for the use of garden members.

Scenes from the March Working Bee...



FOR YOUR INFO!

- Don't forget your membership card entitles you to 10% discount at Heynes Garden Centre on The Parade.
- We now have a form available for members to register interest in moving to a different plot, if available.
- We also have a form for booking the BBQ or Pizza Oven (Charge \$10).
- There is now a knife and chopping board beside the worm farm. Please chop vegetable matter into small pieces before feeding the worms!
- We now have a Facebook page for members. You can join us at "Chapel Street Community Garden".
- You are welcome to visit the library at Morialta Uniting Church (across the street), which has a shelf with gardening books and magazines, as well as documents relating to Chapel Street Community Garden. (Open mornings Mon—Fri).



"Where seeds come to life and friendships grow"

Chairperson: Christine Ostle
Chapel Street Community Garden
P.O.Box 619, Magill 5072
26 Chapel Street, Magill 5072
Phone: 8331 9344

Email: chapelstgarden@morialtauca.org.au

Office hours: Monday-Friday 9:00am -1:00pm
(Monday—Wednesday 9.00am—3.00pm for Christine)

At the office you can pay fees, collect membership cards, pick up garden guidelines, applications and agendas, and use the toilet!