



# Danawa at Spring Creek Community Garden Inc

## CONTACTS

Richard Marks, **President**

June Marks, **Secretary**

Melissa Cox, **Treasurer**

**Committee members:** Lynda Harding,  
Giuliana Talbot and Jeff Wapling.

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## Dates for your diary..

<b>5 April 5pm</b>	Danawa Drin
<b>13 April 9am-noon</b>	Working Bee – Planting communal beds
<b>13 April-all day</b>	Lots of free workshops – Anglesea Community Garden
<b>17 April-2pm</b>	Working Bee
<b>26 April</b>	Visit to St Earth, a Diggers Garden - details will be emailed soon
<b>29 April</b>	Committee Meeting



## News from your Committee...

It was another enjoyable fundraiser at Bunnings! See page 2. Thank you to Dan, Giuliana, Graeme, Jeff, Jessica, Joanne Cole, Kay, Lynda, Meg, and Steve.

The big event this month is the Green Living Festival, hosted by Anglesea Community Garden. You can go to their website (see poster to the left) and book into a range of free workshops. Call into Danawa first on the day, 13 April, and take part in the regular working bee - we have a lot of planting to do.

**Saturday working bees** will be held from 9am until noon from now on. The follow-up working bee on Wednesdays is designed to complete things that weren't able to be done on the Saturday. Would love to see you call in between 2pm and 4pm Wednesday 17 April.

**Our newest member**, Tash, will be working in the Garden on Thursday mornings with support from her assistant, Linda. Please make her welcome. Sadly, we say farewell to Judy who is very busy with her own garden and grandchildren. Judy was a great helper and one of our waterers. Thank you to Dani who has agreed to take over Judy's shift on Thursdays.

*Weed dating:* Did anyone besides June catch the radio program on this? More about that next issue!

As always, if you'd like a copy of Committee meeting minutes, please email. See you at Danawa Drinks, 5pm Friday 5 April. BYO nibbles and drink.

**Richard**

**WHAT'S NEW???** If you enter the garden through the main gates you have probably noticed the circular tubs planted out with a range of flowering Australian natives. These will provide a colourful welcome to those visiting Danawa.

In the left tub, from the back, clock-wise is *Banksia caleyi* Red Lantern, *Westringia fruticosa* Mundi, *Banksia spinulosa* Tucker Time Birthday Candles, and *Hakea invaginata*. The right: *Banksia ericitolia* Red Rover, *Westringia* Smokie, *Banksia paludosa* Litte Pal and *Melaleuca thymifolia* Pink Lace.





### PROPAGATE

The easiest way to propagate strawberry plants is by the runners. You can also divide the plant. However, the smaller wild strawberries and some rare varieties are propagated by harvesting their seed. More information can be found at:

<https://strawberryplants.org/strawberry-plant-propagation/>

### PLANT

Beetroot, Broccoli, Cabbages, Carrots, Cauliflower, Garlic, Leeks, Lettuce, Onions, Parsnip, Peas, Radishes, Rocket, Shallots, Spinach, Sweetcorn, Sweet Potato, Turnips.

### PICK

Asian Greens, Basil, Beans, Beetroot, Broccoli, Cabbage, Carrots, Cauliflower, Fennel, Leeks, Lettuce, Passionfruit, Peas, Potatoes, Pumpkin, Radishes, Shallots, Silverbeet, Spinach, Sweetcorn

## Propagating, Planting, Picking - April

### CARROTS BY JEFF

My preference is to sow direct and in rows. A standard packet of seed will yield up to 3 rows of 1.6m. I make it fit two in my plot.

1. **Prepare the soil** – needs to be light and friable. Turn over with a fork to the depth of the fork as a minimum. Important soil isn't too 'rich' so don't over compost. They say a pH of 6-7 works.
2. **Create a trench(s)** – I use a tomato stake as it creates a nice V that the seed can rest in. The trenches / rows are usually 20cm apart.
3. **Sow the seed** evenly along each trench.
4. **Fill the trench** with light potting sand or sawdust if you have it – if not lightly fill with soil. Tamp lightly with tomato stake.
5. **Water gently** to dampen but not drown. – Continue to keep damp but not wet until the seeds show through – anywhere from 6 – 12 days.
6. **Cover** with an open mesh raised about 5 cm from ground. This protects seeds while germinating from birds, vermin, etc.
7. **Keep watering** every 2-3 days but do not soak. Avoid direct water stream – best to use a hose rose for even spread.
8. **Thin** if necessary – usually 10 - 12 weeks to harvest
9. **Enjoy!**

*Thanks to Jeff Wapling for this summary of the workshop he presented at the last working bee*



### Scarecrows

With school holidays coming up – looking for creatives to help build and dress a scarecrow or two for the Garden.

Email your interest!  
danawacommunitygarden@gmail.com



The Shire coordinates a host of local food workshops. Check out the list at <https://www.surfcoast.vic.gov.au/Experience/Events/Events-calendar>

If you would like to contribute recipes, tips etc. for the newsletter, please email Joanne Clarke ([joanneclarke990@gmail.com](mailto:joanneclarke990@gmail.com)).

A big shout out to thank those members who volunteered at the recent sausage sizzle at Bunnings. \$832 was raised for a range of improvements at the Garden.

## Recipe of the Month – Joanne's fig and fennel chutney

### Ingredients (makes 3 x 500g jars)

2 tblsp olive oil, 4 large red tomatoes peeled and finely diced, 2 small fennel bulbs finely diced, 4cm piece of ginger minced/grated,  
240g brown sugar, 250ml apple cider vinegar, 2 lemons juice and zest, 200g dried fruit mix diced,  
3 tspn mustard seeds, 2 cinnamon sticks, ½ tspn ground allspice, ¼ tspn ground cloves,  
½ tspn salt, 2 pinches red pepper powder,  
900g fresh figs stemmed and diced

### METHOD

In a wide saucepan heat the oil over a medium heat. Add the diced onions and fennel and cook until translucent - around 10minutes or so. Stir occasionally.

Add the remaining ingredients, except for the figs. Cook at a simmer for 20 minutes then add the figs. Cover the pot and cook for a further 5 to 10 minutes or until the figs are tender and cooked through.

Remove the lid and cook for 10 to 15 minutes over a low heat, stirring until the mixture thickens and becomes jam-like.



**Great with  
cheese, ham,  
chicken, lamb or  
roasts.**