

# THE WINTER PLOT

June July  
August  
2009



Official Publication of the Ringwood Community Garden Incorporated (Inc. No. A0020151Y ABN 65 354 862 500)

The news and views expressed in this newsletter are not necessarily those of the editor or the Ringwood Community Garden Inc. Committee

## David's final time at the garden gate

This will be my last newsletter as Chairman of our great community garden. I am definitely standing down as I feel I have run my course and look forward to other keen souls to continue the enthusiasm.

I was reflecting recently that when we were told that the Eastern Tollway was going through our garden plots at the old site we all felt a massive jolt but we were optimistic that another piece of land would be offered to us. Little did we know that it would be two years of hard lobbying and pushing to even find another site. However, the dwindling group of 22 members kept at it until we found our present site, but had no money to develop it.

With more hard lobbying and submission writing we were granted \$9500 which was just enough to fence and buy materials if we provided the labour. And labour we did. Digging trenches, laying concrete, erecting the shed, laying out the beds and track, laying pipes and setting up taps and rotary hoeing.

Maroondah Council built our crossing over the drain and provided us with track gravel. What a wonderful sense of achievement when we rushed in to start planting in April 2005. And now we have continued to prosper, membership has grown to include a waiting list and we are continually improving with water tanks, secure storage, better equipment and concrete paths.

This all sounds to be a finished project but it brings me to the point that these sorts of projects never finish because they take new ideas, new directions and new attitudes and I am very confident that our incoming committee in August will do exactly this.

I was blessed in my Chairmanship with having willing workers and enthusiastic members from a growing membership. This is always the right side of the hill to be growing on. But I want all of our members to continue to give the enthusiastic support to your new committee and even when you have doubts of a direction they take, give them time and trust as you did with the past committees. We have achieved a great deal in the time we have been on this site and I wish the incoming committee and the ongoing membership the very best in our future gardening years together.

I am loathe to mention names as you well know from past reports and newsletters but Charles Schaefer, Ralph Powell, Fay Beslee and John Jenkinson have been absolute rocks on which this group was built. Fay and John are no longer members due to health reasons but the legacy from this group will remain with us for a very long time. I thank them sincerely for their work and friendship.

Fee payments are to be made easier this year

- electronic and direct credit facilities will be set up.
- cheques or money orders as much as possible
- cash only on designated days at the plot.

If fees are not paid by the due date it will be assumed that you no longer wish to hold your plot and it will be offered to the next person on the waiting list.

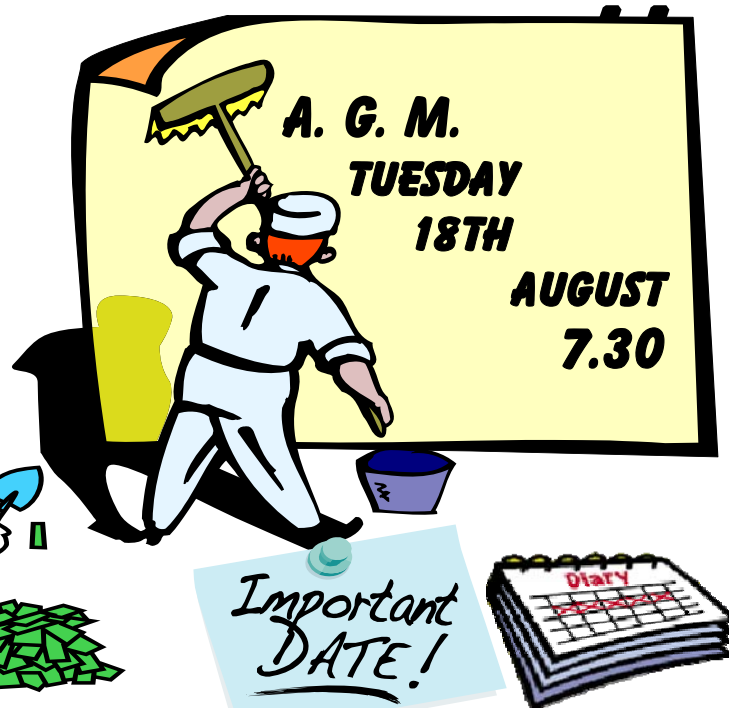
The Annual General Meeting is at the Ringwood Library on August 18th at 7.30 pm. Please make an effort to be in attendance on this night.

I also encourage you to nominate for committee as several members have indicated they will be retiring from committee. The committee only meets a few times a year as required and tasks are being shared so that no one member has an onerous task.

I look forward to the next newsletter which will NOT be mine.

David Puckey

**Plot fees must  
be paid  
by July 31st**



# Zucchini Loaf

**Serving size** : 1 large or 2 small loaves

## Ingredients:

3 eggs  
1 cup of vegetable oil  
2¼ cups of castor sugar  
1 ½ teaspoons vanilla extract (or 3 teaspoons vanilla essence)  
3 cups plain flour  
2 teaspoons baking powder  
1 teaspoon bicarb soda  
3 teaspoons cinnamon  
2 cups grated zucchini (2 small zucchinis)

## Method

Preheat the oven to 180 degrees C. Butter the base of a deep loaf pan or two small loaf pans.

Beat the eggs using an electric mixer until light and creamy, add the oil and beat until combined. Beat in sugar one cup at a time then add vanilla.

Sift flour, baking powder, soda and cinnamon together into a bowl. Add to the egg mixture and beat until just combined. Stir in zucchini.

Pour the mixture into prepared pans and bake for 30 minutes if using small pans or 50 minutes to one hour if using large pan, check cooked by inserting a skewer into the centre of the cake, it should come out clean.

Cool in the pan for 15 minutes; turn out onto a wire rack to cool completely.

## Notes

This is a beautifully moist loaf that tastes of vanilla and cinnamon, not zucchini.



# Bill and Sandra's Zucchini Slice

**Serving size:** 4

**Cooking time:** Less than 60 minutes

## Ingredients:

375g zucchini – unpeeled, coarsely grated  
1 large onion – finely chopped  
3 rashers bacon – finely chopped  
1 cup grated cheddar cheese  
1 cup self-raising flour  
5 eggs  
Salt and pepper

## Method

Combine zucchini, onion, bacon, cheese, sifted flour and lightly beaten eggs, season with salt and pepper.

Pour into well greased lamington tin (base measures 16cm x 26cm), bake in moderate oven 30 to 40 minutes or until browned.

## Notes:

Cut into slices and freeze.



On  
**July 18th**  
you can  
**Pay Plot fees**  
after  
**watering**

**We're again part of**



**Australia's  
Open Garden Scheme**

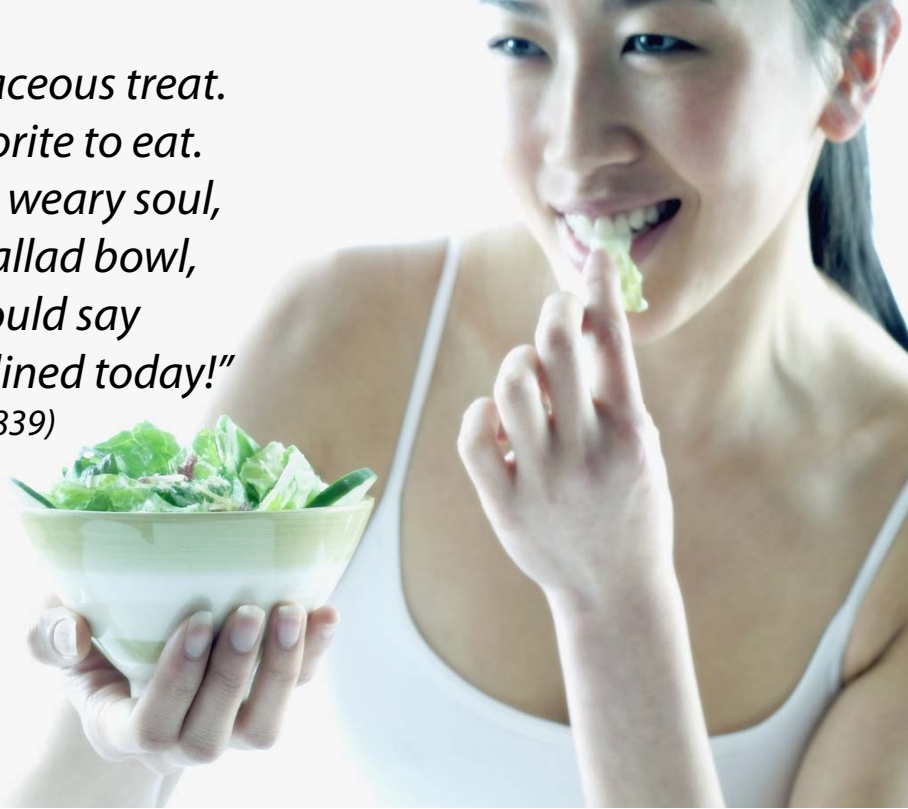
**30th and 31st  
January 2010**

# Bushfire Appeal Market Day

Members of the Ringwood Community Garden donated a trailer full of fresh, home-grown vegetables for sale at the Heathmont Farmer's Market on 1<sup>st</sup>, March. Martin, Sri and Helen manned the stall and many others helped with transport and setting up. We did a brisk trade and sold out within 4 hours. People were particularly interested in "old fashioned" produce such as apple cucumbers, rhubarb and kale. We could have sold a lot of tomatoes if only the season had been kinder to our plants! Proceeds from the stall and from a sausage sizzle held the previous day at the garden amounted to about \$500 dollars which was donated to the Victorian Bushfire Appeal. Many thanks to all who contributed.



Oh green and glorious, oh herbaceous treat.  
T'would tempt the dying anchorite to eat.  
Backward to earth, he'd turn his weary soul,  
And plunge his fingers in the sallad bowl,  
Serenely full, the epicure would say  
"Fate cannot harm me – I have dined today!"  
English Poet-Sidney Smith (1839)



"**Lettuce** delighteth to grow in a mannured, fat, moist, and dunged ground: it must be sown in faire weather in places where there is plenty of water, as Columella saith, and prospereth best if it be sown very thin."

Palladius - De Re Rustica



- Pay fees by **cheque**
- Pay fees **on-line**
- Pay fees **at the Maroondah Credit Union**
  - Pay fees by **money order**
  - Pay fees by **cash**



Pay Plot fees  
by July 



**Backyards, community gardens, and rooftop plots constitute oases in the urban landscape: they are flashes of life and colour in the concrete jungle.**

Woodsworth, Alexandra, 2001, Urban Agriculture and Sustainable Cities

## WEARING OUT THEIR WELCOME?



Joe Carey went to his garden and noticed a few cucumbers missing.

While he pondered the loss, two women pulled in with plastic bags, walked into his plot and began picking the rest of the cucumbers.

"I was dumbfounded," Carey said. "They thought because it was called a Community Garden that meant they could help themselves."

Carey informed the women otherwise and asked them to leave.

"But the following day I went back and the rest of the cucumbers were gone," he said. "My peppers, tomatoes, cabbages, squash and zucchinis were gone as well."

Source: Tom Venesky\_Times Leader, PA (August 21, 2008)

# WANTED!

Contributions for the  
**SPRING NEWSLETTER**

PLEASE.

Ideas, articles, tips and hints,  
Recipes, Gardening Quotes,  
Poems. Photos....

Any tips that worked for you.

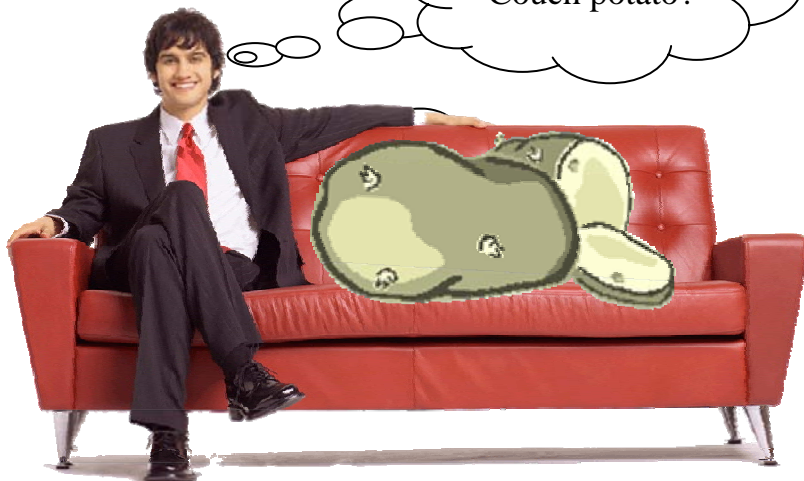
Amusing anecdotes

Please send articles, comments,  
ideas, by early  
September.

In my garden there is a large place for sentiment. My garden of flowers is also my garden of thoughts and dreams. The thoughts grow as freely as the flowers, and the dreams are as beautiful.

—Abram L. Urban

Couch potato?



"Having a garden is a step toward a more ecologically durable and socially just society with tangible personal rewards."

—*Wisdom for a Livable Planet*