

SUMMER NEWSLETTER 2007-08

Finding us

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www.northeystreetcityfarm.org.au

Management Committee

(Acting) Coord. Brendan Wright
 Assist. Coord. Robert McGuigan
 Secretary: Genevieve Wills
 Treasurer: Rikki Pieters
 Members: Di Fyson, Dave Cross,
 Gemma Schuch, Bronte Morris, Caitlin
 Clare, Simon Ross, Malcolm Teggin

Key Contacts

- Financial Officer: Peter Clements
- Administration Officer: Emma Davey
- Nursery: Genevieve Wills (38578774)
- Sunday Organic Market: Anaheke M.
- Chai Café: Sandi Sharp
- Bushfoods & Reveg: Dick Copeman
- PDC, APT & Workshops: Dick C.
- Hort. Course: Richard Nielsen
- Market Garden: Simon Ross
- Tours & Schools: Sara Breckenridge
- Membership Secretary: Celia Sweeny
- Volunteers: Rossco
- BCC Workshops: Sally Robertson
- Website: Alastair Craig
- Newsletter, eNews: Rossco
- Library: Rosemarie Severin
- Art: Katie McGuire, Anaheke Metua
- WFD Supervisor: Robert McGuigan

Teams & Groups

- Operations Team: Rossco
- Green Team: Robert McGuigan
- Education Team: Dick Copeman
- Site Design: Robert McGuigan
- Design Consultancy: Dick C, Gavin



Members of the Northey Street City Farm Community gathered recently on Stradbroke Island for review, visioning, swimming and team building. Here's one of the teams we built! Full report p.8

Have you been a member, volunteer or on staff at the farm this year?



If so, you're invited to our FREE

Christmas Morning Tea



Thursday 13th December, 2007 at the Farm.

10:30 am: **Morning Tea & Formalities**

11:15 am: **"What's New at the Farm?" Tour**

12:30 pm: **Yummy Lunch & more conversation!**

Volunteers from the farm, staff, NSCF members & their families.

Visit northeystreetcityfarm.org.au for more details

DATE CLAIMERS:

Thu 13 Dec
 28—31 Jan
 Wed 9 Jan
 Tue 29 Jan
 Wed 6 Feb
 Fri 8 Feb

Volunteer's & Member's Morning Tea
 NSCF Woodford Permaculture Workshops
 Office re-opens for the New Year
 Horticulture Courses recommence
 APT 3 & APT 4 commence
 Friday PDC commences

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WORKSHOPS

WWW.NORTHEYSTREETCITYFARM.ORG.AU

Permaculture Courses 2008

Permaculture Design Certificate (PDC)

Choose from three courses:

Fridays - February 8th to May 30th

(Excl. Good Friday and Anzac Day)

Saturdays - May 10th to August 30th

(Excl. Queen's B'day and school holidays)

Fridays - July 25th to November 7th

(Excl. school holidays)

PDC courses run from 9am to 4.30pm each day.

The Permaculture Design Certificate gives a good overview of permaculture principles and practice, with an emphasis on design. The course also includes significant hands-on practical experience of all aspects of sustainable gardening.

Accredited Permaculture Training (APT) Internships - Levels 3 & 4

A supervised internship at city farm over 6 to 12 months, in addition to a Permaculture Design Certificate, can lead to a Level 3 or Level 4 certificate in Permaculture.

APT3: Wednesdays and Thursdays, 8am to 4pm over one semester

The APT3 program enables students to achieve competency in designing, establishing and maintaining permaculture gardens, orchards, and small animal systems and in providing information about permaculture plants and animals.

APT4: Tuesdays, 9am to 12.30pm, over two semesters, plus practical and project work at other times, as arranged

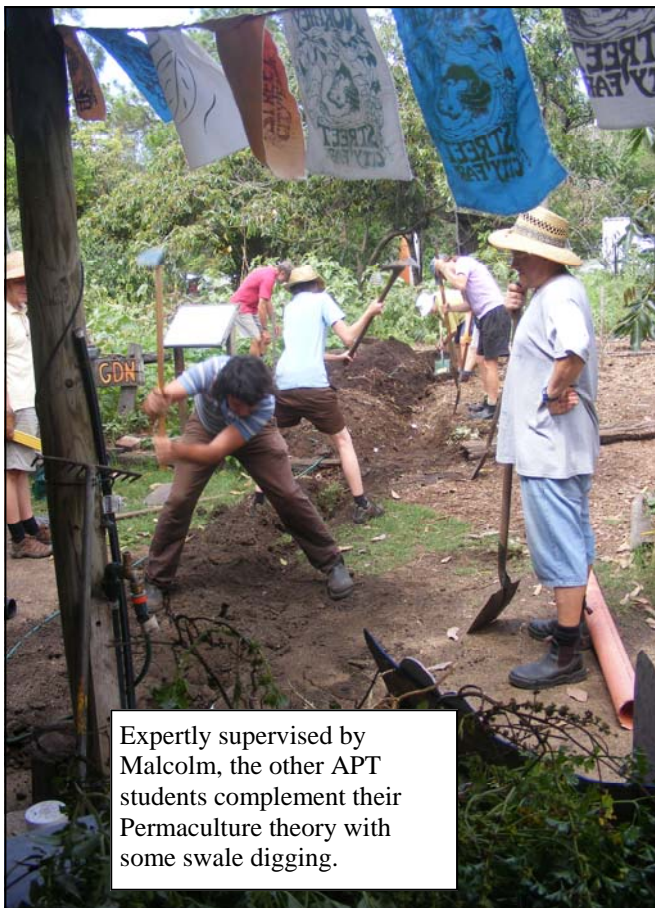
The APT4 program enables students to assess and design urban or rural properties, select appropriate technology, develop and manage community enterprises and projects, provide permaculture advice and analyse and make recommendations on bioregional issues.

Semester Dates:

1: Feb 6th - June 25th

2: July 23rd to Dec 10th

For all course and workshop enquires & bookings ph: 3857 8775



Expertly supervised by Malcolm, the other APT students complement their Permaculture theory with some swale digging.



enroll now

In
NSCF



**HORTICULTURE
COURSES**

**Organic Garden Classes every Tuesday
from 9:00—3:00,
plus 4 hrs/wk practical work.**

This ten week, TAFE accredited course provides an introduction to organic gardening.

Hort 1 starting dates: Jan 29, April 8, June 17, (excl. school holidays), Sept 9 and Nov 18. Courses consist of 3 modules. Alternative starting dates are available on request.

**Contact Richard on 3252 2884 or
38578775, or go to**

Stradbroke Island Visioning Weekend



In late November 23 City Farmers gathered at the magical place that is Minjerriba, or Stradbroke Island. It was an energising and inspirational two days exploring our dreams for Northey Street and getting to know each other more. Plus lots of swims, beach cricket, the bowls club and pub for dinner, boomerang throwing, footy, fun camping and great lunches. And beautiful full moon nights on the beach.

It was truly delightful to see a group of committed people exploring real issues for the Farm such as team roles, policies and procedures, caring for our people, operational gaps and the organisation's energy, direction and focus. Sounds serious, hey, but this was a fun weekend as we role played, danced together and played group building games. The 'Great Debate' was a hilarious but valuable highlight where two teams argued the pros and cons for a more business-like approach for the Farm.



Some fantastic ideas were generated. For me the stand-outs included taking education to the streets (perhaps through a performing permaculture troupe) and setting up a Harvesting Team to collect all the farm's produce. Some of us said that by year 2025 City Farm would be hosting a meditation centre, offering affordable housing, hosting resident artists, eco-leaders and designers and build tree houses. As a climate change reality check it was warned that by 2025 the Farm could be under water!

But the most valuable learning's of the two days were the connections we made with each other. Moving from the headspace and into the heart space. Getting in touch at some deeper level of our being. And the words we wrote about caring for our people - 'connecting more authentically', 'recognising, celebrating and supporting', 'acknowledging each other and giving thanks more often' and '*grafting* positivity and calm' - reflect these sentiments. That to me is what Northey Street is all about: a place where people can find new ways of creating community and connecting and supporting each other.



A special note of thanks:

Special thanks goes to Emma Davey, our Administration Officer, for organising the transport, accommodation and workshop space for the event, and preparing the facilitation options and costs. Further thanks to Gavin and Rossco for facilitating and inspiring us all. A superb effort!



BITS AND PIECES from around THE FARM..



NSCF at WOODFORD FESTIVAL

Northey Street City Farm has once again been invited to present a series of workshops at the Woodford Folk Festival. Our presenters were selected from people currently engaged in presentations (tours, workshops, courses) or who had expressed an interest in being involved in this. This year Tim, Robert, Rossco, Gemma, JR, Kym, Gavin & Richard will be doing the honours. Workshops are:

Fri	28 December	9-10am	Permaculture Design
Sat	29 December	9-10am	Composting
Sun	30 December	9-10am	Water-wise Gardening
Mon	31 December	9-10am	No-dig Gardening

VOLUNTEERS HERE AT THE FARM OVER SUMMER... While some things close down or slow down, the weeds' and the plants' need for TLC doesn't. We are seeking some new volunteer energy in the following areas to see us through the next few months:

1. Market Garden Help is needed for gardening, harvesting & serving (Sunday mornings) - see Simon
2. Kitchen Gardens Tuesday – Sunday we could do with a hand in maintaining the gardens
3. Nursery 'Edible Landscapes' Nursery is set up to accommodate (and support) volunteers whenever it is open
4. Chai Café Sunday morning support would be appreciated – enjoy the atmosphere as you wash-up/serve.
5. Chook Team may need help feeding and watering the girls. See Richard.



BEMAC – FUNDING CUTS

One of our sister organisations, Brisbane Multicultural Arts Centre, has had its funding cut. This is disturbing to those who know the wonderful role BEMAC plays in Brisbane multicultural life, including our Harvest Festival. We here at Northey Street City farm can provide support. For more details go to their website www.bemac.org.au. We encourage farm members to sign their petition at this site ASAP.

ART AT THE FARM

A small group has formed to stimulate & develop art at the farm. We're looking at all aspects, including artists in residence, installation pieces and signage. Lots of creative possibilities here. Interested? Contact Katie on k.t.jane@optusnet.com.au or phone 0431328176 if you'd like to be part of this.



CHEERS AND THANK YOU

Though she will remain engaged in creative areas of the farm, **Anaheke Metua** has resigned as Market Coordinator. We thank her for her wonderful work in creating a great vibe in the markets, and for overseeing the transition to Sundays and market expansion so successfully..

Giuliano Perez has moved on to focus on Growing Communities activities, after so many successful years as schools and tours coordinator. Giuliano also had a key role at the farm, in areas as diverse as event management, farm tours, film production, WFD and CJP supervision, web site design & cooking. Thanks, Giuliano, for all laughs.



NEW VOLUNTEERS— NEW ROLES

As well as reminding readers of our ongoing need for regular farm volunteers (garden, nursery, kitchen, office) of the fantastic opportunities that exist at the Farm to join one of our teams. We are looking for the following people:

1. Someone with **Building Maintenance/Alteration** skills to look after our buildings (a retired builder would be ideal) - see Richard
2. Two or three people interested in forming a **Harvesting** Crew to make the most of the Farm's produce - see Robert
3. Do you like \$\$\$? We need to form a **Finance** Team (any retired accountants or bookkeepers out there?) - see Peter.



WELCOME NEW STAFF

Kym Burnell-Jones has been appointed as Trainee Permaculture Trainer. She will assist Dick & Richard I delivering APT & PDC courses. Sara Breckenridge has taken on the coordination of school and general farm tours. We welcome them, ex-APT students here themselves, to the staff at the farm, and wish them all the best.

among the trees

With Dick

What a delightful spring we have had, with regular rain and moderate temperatures. Our trees responded with flushes of flowers in some and good crops of fruit in others. The macadamias and the ice cream beans have both been covered masses of cream flowers, hopefully foretelling bumper crops ahead.

The peanut trees were adorned with loads of scarlet pods full of satin black seeds, the acerolas are still producing masses of their crisp, red, bite-size fruits, the white sapotes were dropping by the bucket full and the black sapotes have been the best ever. The native tamarind has had its usual reliable crop and the ribberies are in full fruit. We are so lucky in our subtropical climate to have fruit to harvest all year round.

The bugs have also enjoyed spring, with plagues of caterpillars and a three-day swarm of caper white butterflies across the whole city. Solitary carpenter bees buzzed around the flowers on the kangaroo apples, while harlequin bugs enjoyed the native hibiscus and stinky bronze orange bugs damaged young fruit on some of our citrus trees.

Even a flood in the retention basins, from a burst water main, did not dampen the new life bursting forth too much, though we did lose about half the perennial plantings in one basin.

And finally, colourful new signs will soon be installed, identifying many of our fruit trees, thanks to Amanda and the APT3 group. Thanks guys.



Some of our Harvesting Crew—Gloria, Juliette, Dale, Nadine and Gavin. The abundance has been preserved in yummy jam. Challenge: Spot the French & German volunteers. Prize: a jar of jam, what else?



One of the many educational services provided by the farm is running tours with professional groups. Here Dick Copeman is hosting participants in a Griffith University Conference, including Farmer John (on right).



We welcome Candice Laidlaw Thompson to our farm community. She will work through the next 6 months with us on developing a Policy & Procedures manual. Happy writing (and gardening) Candice!

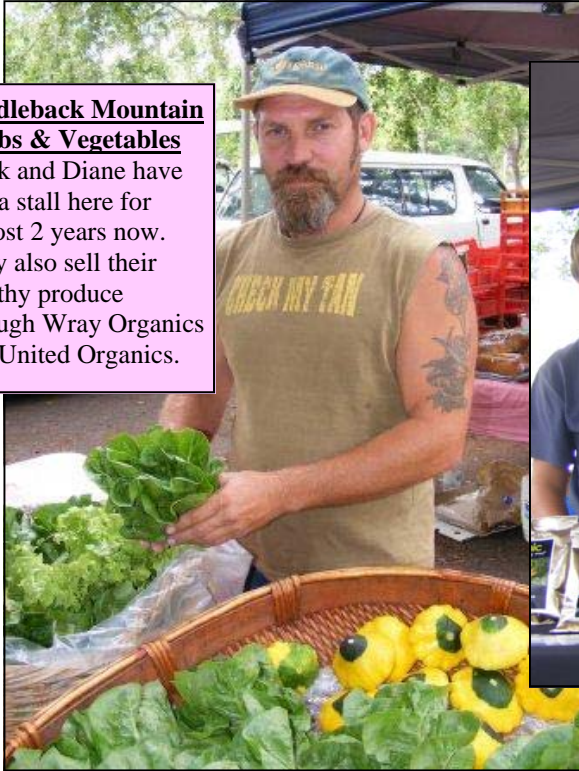


Sunday organic market

THE SUNDAY MARKET HAS PROVEN SUCCESSFUL. PICTURED BELOW ARE FOUR OF OUR REGULAR AND VALUED STORE HOLDERS.

Saddleback Mountain Herbs & Vegetables

Mark and Diane have had a stall here for almost 2 years now. They also sell their healthy produce through Wray Organics and United Organics.



Organic Healthy Nuts—sells exactly that! Peter & Mathew Fleming are pictured here at their popular stall. They also sell their products through Biome Living, in the City & Paddington. Visit www.organichealthynut.com.au for more info.



Freedom Organics

Jennifer Payrits, pictured here with Garry & Juliet Martin, sells fresh eggs from Ovaston Organics. The stall also sells Miessence nutrition & personal care range.



Northey Street Info. Stall

Anaheke & Steve providing farm information to a (yet another) satisfied organic market shopper. The info. stall is right next to the Sausage Sizzle, so come along and learn about our exciting community garden here in the

thankyou ...from caity c

o- fig trees
o possum o crow
and native bees
in silky oak



growing so cleverly
through concrete and
grime
growing so patiently
so lovingly
wise silent time



we come and we park
in our big heavy
things
we help your dis-ease
then cull you
kill you
with no ceremony
no thanks



so thanks
for the shade
for the shelter
and green
for the air
and the pumping
calling rain to our
streams



all the animals thank you
for homes and for food
o clever fig trees
thank you

my guts are defeated
my power depleted
i didn't know
now I have choice
i choose to feel
to heal and act



i plant a tree today
i plant more trees with
each good rain
lets turn our grief into action
and reforest our world

NSCF Membership

Membership benefits include:

- * Courses and workshop discounts & updates
- * A quarterly newsletter with planting guides
- * Invitations to farm functions and events
- * Nursery discounts on plants

Membership packages: (please tick a box)

Concession (unwaged)	\$11	<input type="checkbox"/>
Single adult (waged)	\$22	<input type="checkbox"/>
Family / Organization	\$33	<input type="checkbox"/>

Donation to the farm \$

I am paying a total of \$

By: Cash / Cheque / Money Order / Credit Card (pls circle)

CREDIT CARD (pls circle): Visa / MasterCard / Diners Club *

No. ____ / ____ / ____ / ____ Exp. Date /

*NB Amex not accepted

Name on Card:

Signature Date:

Cheques and money orders payable to Northey Street city Farm. Bring this form to the farm, post to 16 Victoria St. Windsor, Q, 4030, or email to northey@bigpond.net.au.

Name(s)

Address

Postcode

Ph Mobile

Email Date

New member OR Renewal

NSCF is an incorporated body and subject to the rules and regulations of incorporation. General meetings are held on the last Monday of the month. The Annual General Meeting is held around September each year.

I prefer to receive the NSCF newsletter by email

I would like to become a volunteer



Office use only...

Receipt No:

Date Processed:

Email entered:

Edible Landscapes Nursery

*New supplies of organic per-
maculture plants, herbs, seeds,
seedlings, potting mix, compost,
mulch (yes, new stocks have ar-
rived!), worm juice, fruit trees,
advanced backyard and bush-
tucker trees.*



Nursery Staff & Helpers

All your seasonal planting needs
(see planting guide on
back of newsletter) and
all the
advice you
need!

Cnr. Of Northey & Victoria Streets

Ph. (07) 38578774

Open Tue to Sat:

9 am - 4 pm

Sunday:

6 am - 12

News from the Nursery

The Nursery has had another great year. Big thanks to Caitlin, Peta and Jo, and all our fantastic volunteers for all your efforts over the year. We couldn't have done it without you.

The recent showers have filled our tanks, and our vege gardens are loving it (us too). We have Beans, Chillies, Eggplant, Silverbeet, Okra, Tomatoes, Shallots and Cucumbers all producing well in the garden, and the Brazilian Spinach, Rosellas and Basil are loving the heat.

Leafy greens like non-hearting lettuce, silverbeet and asian greens enjoy protection from the harsh afternoon sun in summer. Try planting them near a fence which will give afternoon shade, use shadecloth, or plant a living fence of Pigeon Pea (*Cajanus cajan*). It's a fast growing shrub to 2m tall with yellow and red flowers. You can use it to provide filtered light to your veges, use the leaves as mulch or stock feed, eat the cooked peas whole or as Dahl, and it fixes Nitrogen in the soil too, helping the rest of the garden to grow. It's really quite pretty too, a really great plant!

Did you know: to help plants with heat stress over summer a foliar spray made from Valerian leaves helps. Cover 5-10 leaves with hot not boiling water(1L), leave to soak for a day or two, mix well and strain. Spray over leaves.





under the mango trees

by Maggie McDade

The Tuesday morning traffic on Lutwyche Road drones past. There is a film of grey dust on my glasses, and I can hardly see the cranes and jackhammers across the road chewing at the ground to make way for the new river tunnel. Coming off Lutwyche, I turn into an old wide street, where tired Queenslanders sit quietly in the heat and stare at a row of rusting warehouses across the road. On one corner, from behind a screen of wattle trees, a blue council sign pokes out from a garden bed, 'Northey Street City Farm.'

Through the wattles, across a granite path, and among benches made from tree stumps in a busy kitchen area, a group of men and women laugh as they finish a mid morning coffee. They hold their mugs with hands reddened from soil, and drain the dregs from their cups. Above them, giant mango trees sprawl green across a blue Brisbane sky.

A lady sweeps up yellowing mango leaves which have blown in over the concrete kitchen area.

The men and women put their cups down on the bench, reposition their hats on their heads, and wander back to their work area. They walk across the earth, legs parting between stalks that hang heavy with growth. The garden breathes around them; sighing through the calls of crows.

One of the people finishing his coffee near the mango tree is Dick Copeman. He has been here since 1994, when the garden was just grass and rubble. Dick is one of the group who shared a vision for a place where people could come to grow food organically, harvest, regenerate, bring their children, share thoughts, and appreciate plants.



Dick and I sit down at a set of table and chairs under one of the mango trees. I look out and notice the bed of sunflowers with their heads hanging wearily in the sun. Next to it is the chicken coop, with black and red birds scratching around inside. They cluck quietly, as if murmuring to each other under their breath. The healthy leaves of a mulberry catch my eye. It's been pruned into the shape of an umbrella, and it shades the ground with huge waxy leaves.

I think about the first time I came to Northey Street earlier this year. I remember walking along the granite paths, weaving in and out of garden beds, and coming across the kitchen area where a group of two men and a woman were cooking lunch. A lady roughly chopped spinach, then tossed it into a big wok. The leaves hissed and steam rose out from the pan in sparse clouds. The three people smiled and nodded as I walked past.

Dick tells me about his group of friends, who back in the early 1990s did bush regeneration around Red Hill and gardened in each others backyards. They'd heard about community gardens down south in Melbourne, and thought it would be good to have one in Brisbane. Before the floods, the Northey Street earth was the base for a block of houses which backed onto Breakfast Creek. The mango trees were parts of people's backyards, with kids climbing in them and making cubbies in the branches. When the water rose in 1974, the houses were washed away.

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Under the eave of the office building at the city farm, there is a little sign with waves painted on it which marks where the water came to. The council moved all of the water damaged houses that remained standing after the flood. The land was left bare. Grass grew over the stump holes and for years there was nothing.

After their bush regeneration projects; Dick and the others started looking around Brisbane for spots for their city farm. They visited sites in Red Hill and Ashgrove, and Newmarket. The group got the council on side, and they helped look around for places to build their garden.

The council thought of the degraded block of grass on the bank of Breakfast Creek. Maureen Hayes, a councillor at the Brisbane City Council remembers what it was like for all of them, 'Some people who looked as if they'd been gardening came in and said they wanted to use some land on the local creek where houses had been washed away in the big '74 flood, it was council owned land- with a group of interested people, so we started as it were from scratch.' Three or four months of planning, planting and mulching followed.



Not long after all the planting started, someone bought a blackboard to the site. It balanced against their tool shed, and watched the people at work. In white chalk it had marked, 'We are a group of people who work voluntarily on Thursday mornings and (most) Sunday afternoons to turn this site into a city farm. Our work is based on permaculture principles. No chemicals are used. Everyone is welcome to join us – no gardening experience is needed.' The group grew, and plans for the garden's layout were thrown around. All the decisions were all made at the meetings under the mango trees.

Looking back at the footage and photographs it's hard to believe the ground people are standing on in the faded pictures is the same ground as people still walk across today. Men and women stand proudly squinting into the camera from beneath broad brimmed hats. Their arms are browned and they lean over their shovel handles as they pause from their work and smile into the camera.

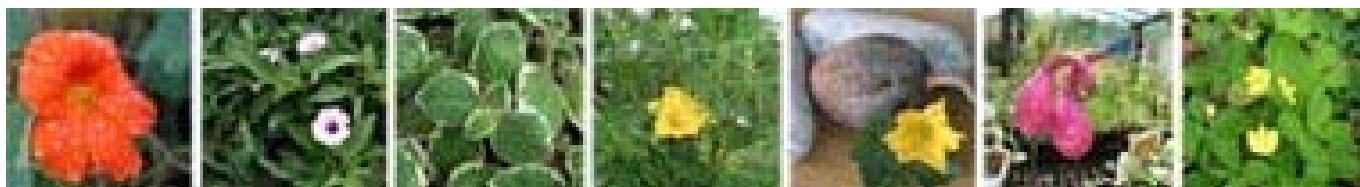
Ten years ago the sun beat down on delicate saplings and shrubs protected by barriers and mulch. Now the sun that comes down on Northey Street at midday is dispersed by thick healthy growth that scatters light over paths and ground cover.

As Dick and I are talking, I notice a little girl standing over at the chook pen with her mother. Her fingers hook onto the wire and she presses her nose right up against the barrier, looking the birds in the eye as they scratch at the straw and vegetables with their red feet. The girl's mother smiles, takes her hand, and they keep walking.

The people are thinning out now. There are words left on the blackboard from the permaculture lesson, but the students have moved out in the garden. The cups from morning tea sit have been washed and are sitting upside down to dry.

The wind is picking up, and cloud is blowing in from over the city. Mango leaves scatter and blow through the kitchen area again.

I come back out through the wattle screen, and pass the blue sign again. Back into the street with the tired Queenslanders and the rusting factories, and then to Lutwyche Road. Crossing the Brekkie Creek bridge on my way to the city, I glance back over my shoulder and recognise the glossy leaves of a mango tree.



How Can I Use Isabell Shipard in My Daily Life??

By Caity C

Isabell is a Sunshine Coast author and authority on herbs. Her publication (now in its 3rd edition) **“How can I use herbs in my daily life?”** is my favourite book and I use it everyday.

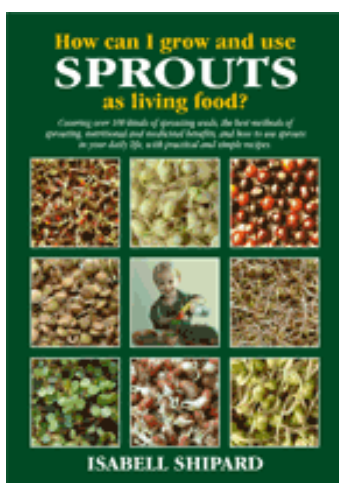
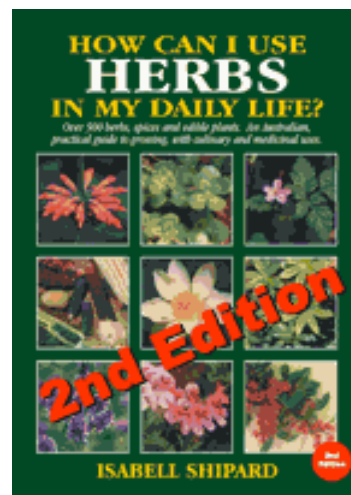
It provides me with local information describing the habits and needs of herbs, how to grow and propagate them, their actions and constituents and the medicinal and culinary uses of over 500 useful and edible plants.

A wonderful companion is **“How can I grow and use sprouts in my daily life”** also by Isabell Shipard.

Sprouts have been called the ‘fountain of youth’ and are acclaimed as the most enzyme rich food we can eat. This book is about preventative medicine and contains many facts on growing sprouts in one concise book. Great for people with limited space for gardening, but want to grow some of their own food.

Edible Landscapes Nursery sells copies for of The herb book for \$45 or at a reduced price of \$40 to all financial members of Northey Street City Farm and The sprout book for \$40 or \$35 for members.

If you don’t think you can afford one, please request one as a Christmas gift because it is such a valuable resource, especially seeing it is all local (Nambour) information. We have reference copies down here at Northey Street that you are welcome to come and use them on site, or they are available at B.C.C. libraries.



I was lucky enough to be a part of the recent NSCF excursion that went to Shipard’s Herb Farm at Nambour. It was so very inspiring to meet her and hear her talking about special herbs like they were children. Thank you Isabell for such a practical, easy to read, informative book, and for inspiring me and thousands around the nation to use and enjoy herbs in our daily lives. And a tid bit of good news... she is in the middle of writing a new book about survival food. (If you are anything like me you will be jumping up and down going woohoooo, can’t wait to get my nose into that one:)

The nursery at their herb farm is open to the public Mon, Tues, Thurs, Sat, 10am-2pm and is located at 139 Windsor Rd Nambour. 5441 1101. The website is www.herbsarespecial.com.au.



Two NSCFers after reading Isabell’s book

So how can I use Isabell Shipard in my daily life??

1. read at breakfast
2. consult when planting
3. look up when I have a headache or ailment
4. use for ideas at dinner time
5. refer to when propagating
6. peruse for inspiration
7. employ as a sprouts 101 teacher
8. pillow at siesta

“Let your food be your medicine and your medicine be your food”
- Hippocrates

In My Garden

Bronze Orange Bugs

by Satya



It's that time of year again - masses of Bronze Orange Bugs (*Musgraveia sulciventris*) sucking the new tip shoots, older leaves and small fruit on your Citrus trees can do a lot of damage. You may notice the pungent obnoxious smell when they are disturbed or even if you come too close.

THE WARNING: When they develop into adults they have the ability to shoot a stream of pungent acrid liquid up to 60cm when disturbed (their anti-predator response).

On the skin (e.g forearm) it can form a burning sensation or burning blisters lasting hours – you'll know who it was by the smell.



MY EXPERIENCE: This liquid hit me in the eye from an unseen bug when I was pruning. The pain was excruciating. I dropped from the tree in pain. Within 30 seconds I flushed my eye with tap water as best could. The tap water with chlorine aggravated it, then I flushed it with pure water which was less aggravating, tears streamed out but seemed to make no difference to the pain and aggravation. I rang poisons information, ambulance, botanical gardens, nurseries and some of my peers and none knew how to treat it. After four days of pain and not being able to see out of my eye I spoke to an entomologist friend, Martin. He told me his story of being hit in the eye by a stream of venom from a spitting cobra in Africa when a child and of a similar pain. He told me of how the nearest feeding mother squirted **milk** into his eye & the pain ceased immediately. It seemed like a sensible first aid to me. My nearest source of **milk** was full cream from the nearest shop which I purchased immediately, and splashed into my eye the too cold **milk** (room temperature is better). The pain eased in three or four minutes and with repeated treatments was mostly gone in a couple of hours, **and** I could see out of it again. Next morning I applied more **milk** to a blood-shot and rapidly healing eye. Within three days it had healed – **thank you Martin**.

Oh - and what to do about the bugs? When small (orange or greenish orange thin nymphs) they are easy to kill by squashing (wearing gloves). The adults I usually cut in half with secateurs (dangerous and smelly - you have to get close to them), or knock them to the ground and stand on (smelly), or knock them into a container of **soapy** water.

I once tried squashing them on the tree between two blocks of wood (smelly and messy because the acrid body fluids splashed onto my skin where they were highly irritating – too dangerous.)

I note that their appearance usually coincides with new leaf flushes after summer rain, which are instantly covered in aphids. I've discovered that if I spray for aphids using horticultural liquid soap (e.g natrasoap 30ml per liter water) the bronze orange bugs drop off dead too! How useful!

All the usual pesticides registered for insects probably kill them too – I haven't tried.

Satya is a professional gardener and consultant who specializes in organic garden care, pruning of fruit trees, hedges and vegetable gardens.

Ph ph 0439 903 040

www.greengardenersQLD.com.au)





Summer Planting Guide



Sow seeds in punnets	Dec	Jan	Feb
Asparagus			***
Beetroot			***
Broccoli			***
Brussel Sprouts			***
Burdock	***	***	***
Cabbage			***
Cabbage-Chinese	***	***	***
Capsicum	***		
Cauliflower			***
Celery			***
Ceylon spinach	***	***	
Chillis (all)	***	***	***
Eggplant	***	***	***
Kale			***
Lettuce			***
Lettuce – non-hearting	***	***	***
Marrow (vines)			***
Mexican yam (jicama)	***		
Onions			***
Radish	***	***	***
Rosella	***	***	
Sunflowers	***	***	***
Tomatoes - pest resistant	***	***	***

Pruning	Dec	Jan	Feb
Bushy herbs			***
Pigeon peas (after flowering)	***		

Sow seeds direct	Dec	Jan	Feb
Amaranth (grain)	***	***	***
Beans-climbing	***	***	***
Beans-dwarf	***		
Buckwheat	***	***	***
Corn-sweet	***	***	***
Cowpea/ lab lab	***	***	
Cucumber	***	***	***
Eshallots			***
Marrow/gourd	***	***	
Melons	***	***	***
Peanut	***		
Pumpkin	***	***	
Soya bean	***		
Sweet potato, taro	***	***	
Zucchini/ squash	***	***	

Herbs	Dec	Jan	Feb
Anise	***	***	***
Basil	***	***	***
Burnett	***	***	***
Borage	***	***	***
Caraway	***	***	***
Catnip			***
Chamomile			***
Chervil	***	***	***
Dandelion	***	***	***
Echinacea	***	***	***
Evening primrose	***	***	***
Feverfew	***	***	***
Hyssop	***	***	***
Lovage	***	***	***
Marigold	***	***	***
Marjoram	***	***	***
Nasturtium	***	***	***
Oregano	***	***	***
Parsley	***	***	***
Peppermint	***	***	***
Pyrethrum	***	***	***
Valerian	***	***	***



Propagation (cuttings)	Dec	Jan	Feb
Artichoke-Jerusalem	***		
Cassava	***		
Ginger	***		
Galangal	***		
Sweet potato	***	***	***
Turmeric	***		
Yacon	***		
Yam	***	***	***

Maintenance & Preparation	Dec	Jan	Feb
Fruit fly control measures	***	***	***
Mulch and ground covers	***	***	***
Prepare beds for autumn plantings			***
Prepare beds for green manure			***
Sow green manure ie. Buckwheat, lucerne	***		

Trees, vines to plant	Dec	Jan	Feb
Bananas	***	***	***
Pawpaw	***	***	***
Passionfruit	***		
Tamarillo	***		

Fertilise	Dec	Jan	Feb
Manure & mulch vegetable garden	***		
Light application to fruit trees	***		

Watch Out For!	Dec	Jan	Feb
Beanfly, chewing insects, caterpillars	***	***	
Citrus leaf miner	***	***	
Damping off			***
Fruitfly	***	***	***
Mildew	***	***	***
Water stress (esp. citrus)	***	***	

Thankyou to Tash Morton for the development of the 3 monthly planting guides.