

# Turrumurra Lookout community garden

*Everything grows better with TLC*

## NEWSLETTER - DECEMBER 2014



### WESTLEIGH PROBUS- GARDENING CLUB

On the morning of November 20, 16 members of the Westleigh Probus- Gardening Club visited the Garden.

John and Julie introduced them to the background to the Garden and then took them on a Cooks tour of the site. They were then going to have lunch under the shade of the Crab apple, very welcome on a 30 degree day. Great feedback was received and they are keen to visit again at the time of the next seedling sale.

Westleigh Probus is one of the most active Probus groups with something like 27 different groups/activities to choose from . The Garden group largely visits gardens and homes of interest.





Our very own Margaret Pratt celebrates her 80th birthday this month, so many happy returns Margaret, it is great to have you as one of the TLCG team.

At Margaret's birthday bash her brother in his speech indicated that perhaps the most significant thing that had happened to Margaret over the last 3 years has been her joining of the TLCG, which her family feel has been very rewarding and fulfilling for her, so that was great to hear!



Join us for the  
Turramurra Lookout Community Garden  
Christmas BBQ

5:30pm  
6 December 2014  
B.Y.O.



## FIONA PENROSE



My Dad grew up in country NSW, the son of a bank manager. He was born in a small country town and his family moved around the countryside, mostly living above the bank. They settled on the North Shore where my father went to school. I particularly recollect my grandfather spending hours in his overalls tending to camellias, gardenias and many other shrubs and tall trees in their large garden in Roseville. The best bit of my grandparent's house was the large verandah overlooking the garden and that they had a macadamia nut tree! As a child I'd spend ages with a hammer cracking open the macadamia nuts on a concrete bench he'd built up the back of their garden.

My grandmother was also handy in the garden and took pride in a well manicured lawn and garden beds. I think my dad inherited this commitment to keeping a garden in check and one of my long lasting memories of my

childhood is of my father sitting in the garden on weekends weeding or pruning. I also grew up on the North Shore in a wonderful home that backed right onto Garigal National Park. The best bit was I could step off our back deck and immediately be in the bush. With my best friend who lived next door, we spent all day on the weekends catching tadpoles, bushwalking, building shelters in the local caves, and building dams and structures down at the creek. I think this was where my passion for bushwalking was born.

Fast forward and I now have three children and joined TLC garden when my middle child kept digging up my garden at home! I didn't have any experience in fruit or vegetable gardening and 4 years ago made the decision that this was the best place to be due to the immense gardening knowledge of all the members.

It's been wonderful to see the garden flourish and my children have had a wonderful education in edible gardening and we have met some fantastic and inspirational members of the group. The bonus is now we love growing a range of organic seasonal produce including cauliflower, broccoli, rhubarb, beans, snow peas, herbs, carrots, beetroot, strawberries, lettuce, corn, silver beet, tomatoes and edible nasturtiums.

# CASINO COMMUNITY GARDEN

I recently had the opportunity to visit the Casino community garden while staying with my daughter in northern NSW. We were manning the Casino Environment Centre & some of the volunteers from the community garden had arranged to come in to compare notes with the TLC Garden.

While we had lots in common, there were also some major differences. The Casino garden is run out of the state funded Casino Neighbourhood Centre, which provides numerous community services



All parts of the garden are communal, with excess produce being delivered to various welfare agencies in the area. Members of the public are invited to walk through & pick any vegetable they like as long as they pull out a few weeds while they are there.

There is a lovely undercover seating area with cob pizza oven and a “river” running through the garden which is the group’s solution to drainage issues on a very flat site.

Julie



to the area. It was initiated in 2010 in partnership with the Richmond Valley Council, Casino Farmer’s Market, TAFE & several other organisations. Construction started in May 2011 with the help of a grant from the NSW Conservation Trust, so it is a year younger than us.

The garden has a very active volunteer co-ordinator who is also a teacher. She teaches groups of young people from Casino High School who assist in the garden as part of their curriculum. Volunteers from the local community do most of the work with the support of numerous local businesses who have contributed expertise, materials & services.





### December 6st

9:00 am - 12:00 noon  
Working Bee

5.30 Christmas BBQ

### December 13th

9:00 am - 12:00 noon  
Working Bee

### December 20th

9:00 am - 12:00 noon  
Working Bee

### December 27th

9:00 am - 12:00 noon  
Working Bee

**WE LOOK FORWARD TO YOUR  
ACTIVE INVOLVEMENT!**



## **Garden Open Day/Sale**

**Come and enjoy the  
delights of the garden**

**Saturday March 7, 9am - noon**

[www.tlcgarden.org.au](http://www.tlcgarden.org.au)

**PLEASE**, if you  
open the **SHED**  
or **GREENHOUSE**  
at any time  
ensure they are left  
**LOCKED**  
when you leave!!!



## **NORTH EPPING PROBUS**

After we visited and spoke to the North Epping Probus-Gardening Group earlier this year, they paid the Garden a visit today.

Julie and John looked after nine of their keen gardening members, who expressed great delight in seeing the garden and some surprise at the amount of work that has been accomplished.

They were keen to know the date for our next seedling sale.

A really pleasant friendly group and a nice morning for all involved.



[www.tlcgarden.org.au](http://www.tlcgarden.org.au)

[www.facebook.com/pages/TLC-Garden/318635698227162](https://www.facebook.com/pages/TLC-Garden/318635698227162)

# HALLIWICK PARK ALLOTMENTS

I read an interesting article about the Halliwick Park Allotments in Barnett, North London recently.

Founded in 1924 the allotment site was divided into “North Field” and “South Field” in the 1970’s, they then fell into dis-repair and have now been returned to use.

A few comments from the article about that re-establishment rang home :

”There is no secret to running an allotment, you just need dedication and hard work. You will only get out of it what you put in.”

”When I started on my plot the biggest challenge was time, but I cultivated the soil by adding lots of garden compost and well rotted manure.”

”Aside from producing your own food, the personal benefits to be had from tending an allotment can be of equal value”

“I’ve learnt to make it clear when I offer plots that there will be working bee days for all to work on the communal areas, community spirit includes help with clearing, building and weeding”

”We hope to build more relationships with the surrounding community.”

It looks like we all have similar aspirations and challenges!

John



## FINGER LIMES

We are all quite naturally keen to harvest produce from the garden whenever we can, and already we had a great crop from our berries that all enjoyed. A lot of our finger limes were also harvested? and these could have been left on the tree to fully ripen as generally harvest time for mature fruit is from December to March, so this is one that could have remained a good deal longer on the plant.

Ripe limes are of a much darker colour than those harvested today, and today’s did not meet the ripeness test below.

The CSIRO notes indicate

“Fruit must be fully ripe when picked as finger limes do not ripen off the tree. Ripe fruit tend to feel full and detach easily from the tree. To test fruit ripeness, score the fruit around the middle, twist to open and then gently squeeze – the

crystals should come out separately and freely. Unripe fruit tend to have a bitter taste. When opening fruit avoid getting the oil from the fruit skin onto the crystals as it can taint their flavour.”

So worth being sure that we wait for the maximum benefit from our crops, to fully enjoy the bounty.

Pumpkins are another crop that often look ready but are not fully ripe until the stem attaching to the plant begins to die off.

John



Image: [www.treehugger.com](http://www.treehugger.com)