

# HARVEST



## Happy New Year!

After the enjoyable but crazy-busy Christmas season, early January is usually a prime time to spend a few satisfying days in the garden, weeding, feeding and tidying, encouraging the tomatoes to ripen, picking beans and zucchinis daily, and trying to find space to squeeze in a few more lettuces and other summer plantings.

Its also a good time to water the garden deeply, mulch established beds especially corn and tomatoes, and start thinking about important late summer / autumn plantings of leeks, root crops and brassicas.

## A win for scroungers!



Dot has a lovely garden but wanted a contained area to grow some raspberries. Christina spotted this pine box in the throw-away stack at the back of Nubco (while on a pallet scrounging expedition). The stores manager happily put his forklift to good use. It fit perfectly in the ute. Everybody loves a happy ending!

## fimby fresh news

no. 15 January 2012

## Workshops and activities

### ZUCCHINI PICKLING PARTY

**Saturday 11<sup>th</sup> February 12 noon – 4pm**

*Christina's place, 20 Wellesley St, South Hobart*

Even if you're a creative cook prepared to try boundless variations on zucchini slice, soup, sauce and salad, there comes a point where you just can't keep up with supply.

So, as we do each summer, a happy band of perky picklers will gather to bottle the beautiful bounty of summer zucchini glut!

We will provide all pickling ingredients, utensils, and jars. You provide your excess zucchini, or if you can't lay your hands on some, your enthusiastic knife skills in exchange for output!

Lunch provided to snack on in between slicing, salting and bottling. RSVP appreciated.

### TASMANIAN FARM GATE MARKET

**Sundays 9 am – 1 pm**

FIMBY have a stall at the market on the first Sunday of every month (next one is Sunday 5<sup>th</sup> Feb). Bring your own fresh or preserved produce to sell! Make some cash, meet the people and share the love!



Contact Christina for all details and bookings.

**Vale Justin O'Connell** FIMBY extends our deepest sympathy and heartfelt warm wishes to Marita and her family following the terribly sad passing of her husband Justin ("Hux"). He was a warm and wise man who knew about the important and precious things in life. We know Marita is surrounded by loving support in this time of grief and raw pain.



## Wanna grow big perennial thistles?



Of course, we're talking about the glorious artichoke – which although renowned as a gastronomic delight is also a beautifully ornamental plant with striking grey foliage and beautiful flower buds which open into a stunning purple display. They grow easily from seed, but at this time of year you can also propagate a good one by carefully digging up the new suckers at the base of the plant and replanting with lots of good compost. Trim off any large leaves, and keep well watered until the new root system establishes.

## Planting guide for January

Succession planting is hard to master, but worth aiming for. This means planting small amounts of things at regular intervals through the growing season. A pinch of lettuce seed in a short row provides a “nursery” of little seedlings that can be transplanted into nooks and crannies around other plants, or used to fill gaps as root crops are pulled.

If you're harvesting potatoes, you can just dig what you need for now. If the tops are drying off, you can still leave the tubers underground.

A favourite follow up crop to potatoes in my garden are brassicas. It's a great time to start plantings of broccoli, cabbage, cauliflower, brussel sprouts. I usually plant groups of 4 – 5 plants at regular intervals (roughly 3-4 weeks) as I clear rows of potatoes. Brassicas are hungry, so I add a good bucket of compost or rabbit poo per plant, working it in well around the planting zone.

Cabbage white moths are abundant now, so protect your brassica babies with netting, or diligent kids with squash racquets (mum's fave biological control method when I was a kid). Or regular sprays of Dipel.

Bush beans such as Blue Lake or Purple Queen can be planted now and will provide a crop as earlier plantings are finishing. Keep sowing seeds of beetroot, carrot, lettuce. Now is perfect timing too for leeks & parsnips.

## Still Gardening

Our beloved Juliet, co-founder of FIMBY, has been working part time with Still Gardening for some months now. The Still Gardening Program connects volunteer Garden Mates with elderly clients who live independently and love to garden but need a little bit of help. Garden Mates visit regularly to enjoy sharing some light work in the garden, a good chat and a cuppa. Juliet's team are always recruiting new Garden Mates as they have an ever-growing list of clients wanting assistance.

Want to be a Garden Mate and help out an older person in your community? Call Juliet 6236 9349 or email [stillgardening@hobartcity.com.au](mailto:stillgardening@hobartcity.com.au) or drop in and see them – under the 50 & better club in Mathers Lane. Juliet is there Tuesdays and Wednesdays



Check them out on the web too:  
<http://stillgardening.com.au/>

## Harvest notes

The summer salad menu is usually in full swing by now, with daily pickings of beans, zucchinis, cucumbers, lettuce, silverbeet, spring onions, beetroot, carrots and other herbs forming the basis for healthy and supremely delicious summer eating. Pick the beans young and often to stimulate more production. Or if you have borlottis, leave the pods to fill with the seeds inside, and harvest once the pods have dried to a papery consistency.

Have you got ripe tomatoes yet?! It seems to be an average-ish sort of season from what we've seen. Remember that to get full flavour, pick the tomatoes as they just start to change colour, and let them ripen in a bowl out of the sun. **DON'T PUT YOUR TOMATOES IN THE FRIDGE!** It changes their flavour (for the worse).

If you have stone fruit, leave them on the tree until they are lusciously soft, because they won't ripen to full flavour if picked green & hard. Eating a sun-warmed apricot, juice running down your chin, while standing under the tree, is un-buyable bliss!



**For further information** please contact:  
Christina 0437 009 792 or email [christina@fimby.com.au](mailto:christina@fimby.com.au)  
Juliet 0423 376 530 or email [juliet@fimby.com.au](mailto:juliet@fimby.com.au)  
PO Box 298 South Hobart Tasmania 7004  
or visit [www.FiMBY.com.au](http://www.FiMBY.com.au)



**FiMBY**  
food in my backyard



[www.FiMBY.com.au](http://www.FiMBY.com.au)