

# HARVEST



## Summer? Where aaaaaare you??

What a cool summer season we've had. Snow on the mountain in February! No wonder the tomatoes are so slow to ripen this year. And the sweet corn is at least 2 weeks later to ripen than last year. With the cold snap we've just experienced, many of us are chopping wood and making soups already (zucchini is fave!)

But don't be tricked by the weird weather – you may still need to water the garden occasionally before the real winter sets in. Dig a hole, stick your finger in – and check!

## Smiling happy people on tour . . .

These garden tours always remind us FIMBY people that we have the best jobs! What more enjoyable way to spend a Saturday then cruising round a few gardens, asking questions, sharing stories, getting ideas, being inspired. Then sharing a yummy lunch dominated by home grown goodness. Special thanks to Scott and Disa, and Susan and Leigh for letting us sticky beak in their gardens!



*Above: we stopped by Pete's Patch at the Botanical gardens, and gleaned some great trellis ideas. Do we look happy or what?*

## fimby fresh news

no. 9 March 2011

### Workshops and activities

#### RECYCLED GARDEN ART

with Allison Jones

*Contemporary mosaics with a recycled twist!*

Come and learn to mosaic a small garden paver, using recycled bricks, pavers etc. (plenty to find at South Hobart Tip Shop!)

When: Wed 16<sup>th</sup> March

Time: 10am – 12 noon

Where: 5 Jerrim Place  
Kinston Beach

Cost: \$50 members  
\$60 non members

#### What to Bring:

Paver, broken china, tiles etc.  
Tile nippers, cotton gloves,  
apron and enclosed shoes.

Allison has a small supply of tile nippers, pavers, gloves and tiles if you are unable to get some.

Please bring a plate to share for lunch afterwards.

At this class we can also discuss the creative potential of mosaic art and sculptures in the garden and more extended classes that could follow.

Note: if you'd REALLY like to come but can't make it on a Wednesday we may offer a session on a Saturday – let us know if you're keen.

#### TASMANIAN FARM GATE MARKET

Next FIMBY stall is on Sunday March 6<sup>th</sup>.

Market starts at 9am. Bring your own fresh or preserved produce to sell at our stall! Meet the people and share the love! Contact Christina for all details of packaging and labelling.



## Native plants in your garden? Here's a great offer:

If you're planning to establish native plants in your garden (great for wind breaks, privacy screening or just beautiful ecology enrichment) we'd recommend that you visit the lovely folks at the Plants of Tasmania Nursery at Ridgeway. They stock all Tasmanian endemic plants, and can advise on the best options for a given situation. Plus, if you place your order through us at FIMBY, they'll give you a great discount! Woooo Hoooo!



## Market exposure

Our first stall at the Tasmanian Farm Gate market was enjoyable and rewarding – OF COURSE! We had fresh produce on sale from our customers' gardens, plus pickles, jams and vinegars from Christina's kitchen.



It was a great chance to chat with lots of like minded people, including other stall holders, and spread the FIMBY love. Big thanks to Madi the coordinator who gave us a great site!



*Left: there was nearly a scrum at 9am when the bell rang and people lined up to buy Claire's fresh picked lettuce! An amicable outcome prevailed – lettuce sold out in 20 seconds!*

## Planting guide for March

There is still time to do succession plantings of root and leafy crops. Short rows of seed, planted every three weeks or so in the next month will spread the harvest of carrots, beetroot, lettuce, asian greens well into the Autumn and winter months.

Now is a good time to plant seedlings of the brassica tribe: broccoli, cabbage, cauliflower and brussel sprouts. Give them plenty of room and lots of feeding, and they will grow strongly in the warm months and then slow down but continue to develop as winter set in. Beware the grubs of the cabbage white moth – they can decimate your brassica babies at this time of year. A weekly 'find and squish' mission, or regular sprays with Dipel (a biological control agent) are essential. If you're not committed to vigilance, forget about Brassicas.

Why not give kale a try this year. There are heaps of varieties available, with our favourite being the Tuscan kale, otherwise known as "Cavalo Nero" or "Dinosaur kale". It's prolific, reliable, hardy and good for you!

Its nearly time to think about planting broad beans and peas as an overwintering green manure crop. They can go in beds as they are vacated by summer crops such as cucurbits, tomatoes, sweet corn.

Now is a great time to sow English spinach seed.

## Zucchini Bounty

Zucchini slice, zook soup, zook pickles, zook cake, fried zook, buttery zook, battered zook flowers . . .

uh huh – its zucchini time!

If you get HUGE ones that hid in the foliage, you can make "zucchini pizza" by slicing them lengthwise, scoping out the seeds, and stuffing with fried onions, mushrooms, bacon, or any other savoury stuffing, then sprinkle with cheese and bake in a moderate oven for 40 mins or so. Zookalicious!

Another yummy way is to cut them up into chunks and put them in a saucepan with a knob of butter, a crushed garlic clove, a good pinch of salt, a tablespoon of water, a grind of pepper and a few torn basil leaves. Cook on medium heat till they start to soften, then enjoy.

Zucchini pickles are also wonderful to have during winter (if they last that long). There's a recipe on our website, or come and buy some at the market!



## Harvest notes

Keep picking your tomatoes, beans, zucchini and cucumbers. When the bush beans stop producing flowers you can cut them off at ground level and plant something new (eg broccoli) to take advantage of the nitrogen around the roots of the beans.

Sweet corn that was planted in Nov / Dec is ripening now. To learn more about how to tell when it's ready to pick, have a look at last February's [news item](#) on our website.

Pumpkins can be eaten when they are immature (especially Kumi Kumi) and treated like a zucchini. But for full flavor and best keeping qualities, try to leave pumpkins to fully ripen on the vine. If you're not eating them straight away, let the skin 'cure' in a sunny spot for a few days. Pumpkins should be brought in under shelter once frosts are a risk.

Capsicums usually change colour as they ripen from green to yellow or red or purplish. If you grow a green variety, wait till it seems to stop getting bigger, and watch for a subtle colour change. Same goes for chillis.

**For further information** please contact:  
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