

# HARVEST



## The days are getting longer

It never seems obvious just after the winter solstice, but we keep repeating to ourselves: “the days ARE getting longer!” We’ve been seeing hard frosts followed by mild spells – enough to confuse many plants into germinating and growing out of season. For example, my asparagus is still merrily producing spears and green fronds, and the self sown tomatoes are still flowering gamely. If you want to swap your winter stories with other gardeners, come to our compost workshop on Sunday 17<sup>th</sup> July – its gonna be AWESOME!

### Springfield Gardens Primary School



**Q:** How do you build six raised garden beds and move several cubic metres of soil in a hurry?

**A:** have a working bee with the Springfield Gardens Primary School community!

On Saturday we helped this enthusiastic group begin construction of their demonstration garden, which is the first step in fulfilling their vision for a school and community garden at their lovely Moonah campus.

Six beds made from different materials will showcase a range of ways to make a garden, from the ready made to the home made. Information displays about the cost and availability of the different materials will help make this an inspiring demonstration area.

## More little FIMBY sprouts!

Congratulations to Gemma and Terry on the birth of their gorgeous little daughter Emily Fleur. We went for a visit and a cuddle, and she’s a beauty! Little sister to five other budding gardeners, she’ll get all the cuddles she could possible want!

While on the subject of “Fertility” in my back yard, even Elaine Reeves, food writer for the Mercury, commented on this connection in her recent FIMBY story. [CLICK HERE](#) to see more!

## fimby fresh news

no. 12 July 2011

### Workshops and activities

#### COMPOST MAKING WORKSHOP

**Sunday 17<sup>th</sup> July (NEW DATE) 10am – 2pm**  
Carol and Tony’s, 356 Shark Point Rd, Penna  
\$10 members / \$15 non members

We’ll demonstrate building a hot composting setup using old pallets, spoiled hay and garden waste. It will be hands on, so you’ll get to help!

Carol and Tony also have loads of other interesting things going on, including a poly tunnel and raised beds from recycled materials including pallets and old water tanks.

We can continue to chat and share ideas over lunch, which will be in the stables if the weather is unkind! And after lunch you can have a wander across the road to the water’s edge, or join us for an informal tour of the neighbour’s walnut orchard. See you there!

#### TASMANIAN FARM GATE MARKET

**Sundays 9 am – 1 pm**

FIMBY have a stall at the market on the first Sunday of every month. 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.



## Vertical strawberry garden



Impressive eh? Come and see the real thing at Tony and Carols place (see compost workshop info).

## Planting guide for July

Most of the seed planting guides and books have a blank space in the “what to sow in July” box for cool temperate climates like ours. However if you have raised beds, or a warm spot, you can still sow leafy greens of the brassica tribe such as mizuna, rocket, mustards and radishes.

Its also a great time to dig and divide many perennials, such as rhubarb, globe artichokes, Jerusalem artichokes, chives and asparagus. Most of these, except perhaps asparagus, do well if they are dug up and divided every 3 – 4 years. Its a chance to reduce competition, thin out and remove any old damaged roots and stems, replenish the soil with lots of manure and compost, and replant new young divisions that will grow with renewed vigor. You’ll invariably get heaps of planting material to either give away or plant in other sections of your garden.

Juliet recently dug some 2 year old asparagus crowns that she had grown from seed and planted in the garden. They can be easily divided into 3 or 4 crowns for separating and replanting. Once you plant 2 year old crowns however, they prefer to stay put and not be disturbed other than by an annual top-up of compost.

Many fruit trees and berries are also planted in July.

## Slow Food Dinner



Christina attended the Hobart Slow Food AGM and dinner recently. Judith Sweet cooked a rustic Italian meal matched with wines from Stefano Lubiana.

It was a very pleasant afternoon and evening, with Gourmet Farmer Matthew Evans and Rodney Dunn from The Agrarian Kitchen speaking about being Tasmanian delegates to Terra Madre in Turin, Italy, last year. The delicious recipes for the meal are all on the Slow Food Hobart website. [CLICK HERE](#) for a link.

The Slow Food movement is an international organisation committed to protecting local food culture and biodiversity. Their approach is based on three interconnected principles. Food should be:

**Good:** a fresh and flavorsome seasonal diet that satisfies the senses and is part of local culture

**Clean:** produced in harmony with the environment and human health

**Fair:** accessible prices for consumers and fair conditions and pay for small scale producers

Sounds good, dunnit?!



## Harvest notes

Many of the brassicas are producing well now. We’ve seen a few lucky customers feasting on fresh picked brussel sprouts. Blanched then tossed with butter, bacon, pine nuts or almonds. YUM!

Broccoli, cabbage, cauliflower and kale are also on the winter menu frequently, and are much tastier at this time of year after a few frosts than if they are grown in summer. The warmer weather seems to produce more flabby and acrid results. So save the summer garden space for the things that really need warmth, like tomatoes, beans, cucumbers and sweet corn.

Good old silverbeet is still producing well, and if you see a few blotches of mildew or rust on the leaves, just throw those ones in the compost.

If you managed to get your late summer succession sowing organised, you’ll still be harvesting carrots, beetroot, and leeks. It’s always a sad day when you pull the last of these, knowing you’ll have to wait for early spring sowings to get more underway.

Early broad bean flowers and the leaf tips from the growing point are great in salads, and a little bit fancy!

**For further information** please contact:  
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