

HARVEST



Seasons turning

A few golden Autumn days have been very welcome in the last week or so, as we all anxiously watch our green tomatoes and will them to ripen. The golden and red leaves starting to appear signal that its almost time for gutter-leaf-scrounging: a perfect pastime for Flmbaristas who are not embarrassed to be seen sweeping up lovely big piles of leaves to take home and use in the compost. Just remember to wear gloves, and a friendly smile, and watch out for buses!

And stay out!

Keeping out birds, cats, furry wildlife and even cabbage moths is a constant challenge. If you're not in a position to create a large enclosure for your whole garden, then individual netting of beds might be an option. We've been trialling systems that allow for easy access to plant, weed and harvest. Below at left are Kerilea hoops, and these can have netting or greenhouse plastic put over them at different times of year. Below at right is a lightweight frame that can be lifted off the garden for easy access.



We'd love to hear about what works for you!

Want water tanks?

FIMBY and the folks at Global Poly Water Tanks have been talking about ways to collaborate in providing great packages for FIMBY customers. As well as supplying outstanding polyethylene tanks in all sorts of sizes and colours, they have some innovative products too, eg flat pack tanks for hard to access spots. If you're keen to get some water tanks, let us know and between us we can offer a great deal and expert advice. Christina has product catalogues and colour chips you can have a look at. FUN!

fimby fresh news

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Workshops and activities

TASMANIAN FARM GATE MARKET

Next FIMBY stall is on Sunday April 10th. 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.

OPEN DAY & APPLE TASTING

at the Magnus's place in Woodbridge this Sunday 10th April. Perfect to head down there after a shop at the farmers market! There will be tastings of 20 or 30 varieties, fresh apple juice, heritage apples for sale, plant stall, and the handweaving studio will be open too. And you get to wander around the amazing 1.5 hectare garden. Check out the incredible espaliers while you're there.

Address is 229 Woodbridge Hill Rd, time is 10am - 5pm, cost for entry is \$5. Let them know you heard about it from us!



Woodbridge Fruit Trees wonderful catalogue is now available online at the Woodbridge Fruit Trees [website](#). These guys specialise in grafting varieties onto dwarfing rootstock, which is essential if you want to espalier trees and keep them compact. Dwarfing rootstock also promotes fruiting on very young trees.

If you'd like us to pick up your order for you, let us know, and let them know when you order. We are happy to pick up all the FIMBY orders together and drop them to you in August when the trees are ready.



Dog proofing

Helen in Bellerive has been delighted with the fast growth of greens in her new bed, planted just a month ago. But her gorgeous pooch was jumping up onto it. Helen's son came to the rescue by creating a low 'dog fence' out of reinforcing steel screwed to the sturdy timber. Helen can easily reach over the steel for gardening, and the pooch is deterred.

Nice one!



Planting guide for April

The Allium tribe are great cool weather growers, so now is a good time to plant garlic, leeks (as sturdy seedlings), spring onions and chives. This mob all like lime, so a sprinkle of dolomite worked into the soil a few weeks before planting is a good idea.

Plant your garlic cloves so the pointy end is up, and just below the soil surface. If you want big heads to form, try to select the larger cloves for planting, and take the little ones back to the kitchen. Garlic can be planted fairly close together, at about 15cm spacing.

Broad beans and peas are great dual purpose crops. They grow during winter and enrich the soil, with nitrogen and their strong root system. Then in late Spring / early Summer you can harvest their pods before chopping them off and planting summer crops in between the root stumps.

Green manure mixes of grains and legumes can also be raked into beds for winter growth. We like to grow a green manure mix that will be chopped up and dug into the soil in September, ready for tomato planting in October.

Asian greens, winter lettuce, English spinach and radishes can all be sown now. If you have a raised bed with light soil you can add carrots and beetroot.

Real food: a world of difference

If its true that "Food is Medicine" then much of what is offered at supermarkets, be it fruit, vegies, meat or grains, is not necessarily going to support our wellbeing.

Of course, that's a big reason that so many people are turning to their own backyards as a place to grow food that is natural, produced with clean water, air, sunshine and importantly, connection to us the growers.

Its been inspiring to follow the activities of our FIMBY friend Raelene as she has hunts down and then uses traditional 'real' food like raw milk from local happy grass fed cows, and rendered lard from Claire's happy, soccer-playing free range pigs.



Raelene runs a wonderful local business called Gratitude Personal Health Coaching, and her [website](#) is loaded with fantastic recipes, health tips, inspiring stories and lots more. Highly recommended!

Harvest notes



Its the time of year when much processing of garden bounty goes on, often way into the night. Pears and apples need bottling, tomatoes need cooking into sauce, beans and zucchinis are still going.

Watch your pumpkins and bring them under cover as soon as the stem connecting the fruit to the vine starts to shrivel. If you plan to keep them for more than a month, let the skin cure in a sunny spot for a few days before storing in a cool dark dry spot. Check for any slug holes or soft spots, using any damaged specimens first.

Carrots, beetroot, and leeks can be selectively harvested, pulling the larger ones and leaving the small ones to keep growing into winter.

Above: Claire's tomatoes are an impressive sight! She picks them when they start to colour, and allows them to ripen in the kitchen. And you oughta see her basil! Disa's basil is amazing too. Definitely a source of garden envy.

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