

# HARVEST



## Great growing weather

We've missed a few months of newsletters, and it feels like we're in a different world with long mild days and the garden a riot of late spring growth.

It was a cold and wet winter, and the soil will take longer than last year to warm up, so don't be in a big hurry to plant fussy summer crops like cucumbers or sweet corn, which really like warm soil to grow fast.

And don't despair about all that weed growth – its great fodder for the compost, or dig it in as green manure if its not full of seeds, or if you already have a pretty weedy garden. See you at the party in Dec!

## Caged baby pumpkins



Blackbirds are one of our wildlife problems in South Hobart, since they scratch and flick the mulch around looking for snacks, and in the process often dig out vulnerable new seedlings. The birds do eat many snails and slugs though, especially at this time of year when they are feeding demanding youngsters who follow them around begging constantly for food.

One solution to the blackbird problem is to create cages using wire mesh, or cheapo waste-paper baskets from chicken feed. Once the seedling is too big for the cage it is probably well developed enough to withstand some blackbird scratching.

## FIMBY to attend Foodscapes Event

Next week Christina will be attending this event being held ahead of the Food Futures Conference. Participants in various projects funded by the Tasmanian Food Security Fund have been invited to come along, share their project experiences, and join in discussions about local food systems and food security.

## fimby fresh news

no. 14 November 2011

## Workshops and activities

### FIMBY SUMMER PARTY

**Saturday 10<sup>th</sup> December 12 noon – 4pm**

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

It gets pretty intense in the lead up to Christmas, so here's an opportunity to relax and connect and talk about your garden to people who really ARE interested!

Everyone is welcome – old and new customers, friends and family, people you just met in the street. We'd love to say hello, hear about your year, and enjoy some good food and talk with you. Feel free to drop in for 5 minutes or 5 hrs!

Lunch basics and drinks provided, any extra treats from your kitchen very welcome! RSVP not essential but helpful for catering guesses.

### 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!

Last time Helen & PK's kids did a top job running the stall. Thanks Casey, Annika, Lauchie!



Contact Christina for all details and bookings.

FOODSCAPES





## Bountiful broadies

Most people who planted broad beans in Autumn to grow over winter are feasting on these delicious legumes right now. They're fantastic with bacon, leeks and cream as a spring pasta sauce, or double podded in a warm salad with new potatoes (bandicoot a few early ones!), bacon and parsley.

My favourite way to use them is as a dinner party starter: plonk a pile of just picked pods on the table and get the guests to shell them, smash them up in a mortar and pestle with a bit of garlic, salt, lemon juice, then add a glug of olive oil and crumble in some fetta. Dollop spoonful onto crusty bread, and Voila! Delicious, healthy, fresh, seasonal delight.

## Source Community Wholefoods

If you haven't already visited Source: do it now! SOURCE Community Wholefoods is a community-driven, not-for-profit venture that includes:  
**AN ORGANIC FOOD CO-OPERATIVE:** affordable organic, local, minimally packaged & fair trade goods, in a beautiful straw and earth bale building located on French St. on the TasUni campus, in Sandy Bay.  
**A COMMUNITY GARDEN:** providing a fun & healthy way for people to spend time together, share valuable skills & grow their own food. The garden includes a wood-fired pizza oven, small apple orchard and composting facility.  
Check out more info: [www.sourcewholefoods.org.au](http://www.sourcewholefoods.org.au)



## Planting guide for November

Its NOT TOO LATE to plant tomatoes! Many people think that the old folklore about planting tomatoes on Hobart Show Day means that any time after that is too late. Not at all! In fact, with the cool damp conditions we've had for a while, many crops are better off going in a bit late this year. Its perfectly fine to plant tomatoes now, and well into December. If you plant later in the season, go for cherry types rather than big voluptuous ones like Brandywine or Black Russian.

Anything that you plant relatively late in the season wont have very long to set and ripen fruit, so it's a good idea to select 'early' or small varieties. For example, large pumpkins that need a long ripening season such as Queensland Blue and Butternuts should be planted as soon as the soil is warm enough, to give them the maximum growing season. Around about now is perfect timing for these guys. If you don't get the time or space to plant pumpkins until mid December, then choose smaller varieties such as Jack-be-little or the lovely bush variety Golden Nugget.

Many hungry summer crops like zucchini, cucumber, pumpkin or sweet corn can be planted in between the stumps of your just-finished pea or broad bean crops.

Climbing beans or bush beans are also very happy if planted now. There are many wonderful varieties to try.

## Harvest notes

Tis the season for greens, broad beans and peas. Perfect for using in a Spring risotto or pasta sauce. I like to harvest the peas and broadies pretty ruthlessly, and get the vines out of the way early to make space for some hungry summer crops. I may miss the last few pods that were a little small, but these legumes often succumb to mildews and other problems later in the season.

Now the weather is warming up, fresh salads are welcomed back to the menu. English spinach may still be producing well, but will tend to bolt to seed pretty soon, so harvest as much as you can and then get some more heat tolerant greens in such as cos lettuce or a fresh planting of silver beet.

Its worth checking your garlic to see if any rot has started to set in after our wet spring. The trick with garlic is to get it as big as possible before it rots or starts to split the skin, which stops it keeping well. Check out various garlic harvesting stories on the FIMBY website [HERE](#). I reckon I'll harvest mine soon.

**For further information** please contact:  
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