



Railway Veggies

A new editor

As I will be editing Railway Veggies for a while please allow me to introduce myself.

My name is Gail Weston and I am a long term resident of Ballarat. (My family moved to Ballarat East in the 1960s from Scotsburn.)



I have been a member of the BCG for about 12 months, and with some gentle persuasion by a certain Chair, I decided I would like to make a greater contribution to The Garden by taking on the newsletter editorship. We are the envy of other towns and cities because we have this wonderful community resource in our midst, and I am very grateful to be a part of it!

Aside from my involvement with BCG I have just completed a permaculture design course with the Ballarat Permaculture Guild. This fantastic course fits well with my passionate pursuit of a sustainable lifestyle.

I'm looking forward to editing this publication, with lots of input and support from the BCG community!

Cheers, *Gail*

June 26—Pasta workshop



Some feedback comments:

Gayleen: "Lots of fun and food."

Jill: "We ate our ravioli & fettucine last night—yummy! But yes, there was too much garlic in the roast pumpkin filling!"

Deb: "There is never too much garlic!"



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Ever been to the Pop Up Patch?

Fed Square's car park rooftop has been transformed into a vibrant veggie garden in a joint initiative with Little Veggie Patch Co.

The Fed Square Pop Up Patch is made up of over 140 do-it-yourself veggie

plots housed in individual recycled apple crate—the majority of which are leased to the public. All the restaurants and cafes at Fed Square have their own plot, where they'll be growing fresh ingredients to use in their daily menus.

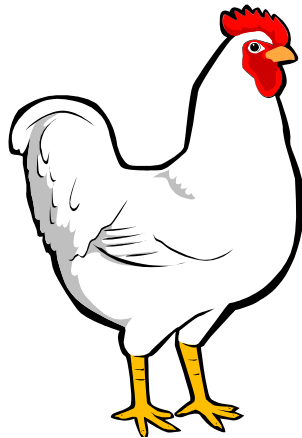
Go take a look next time your in the area!





Chook shed progress

Well, the framework is up, the floor is down and the door is on. It won't be long now, until the chooks are settled into their new home and producing lovely warm fresh eggs. Sheilagh is endeavouring to organize a Taking Care of Chickens Workshop in the near future, to be certain that our chooks get the very best attention. I can't wait!

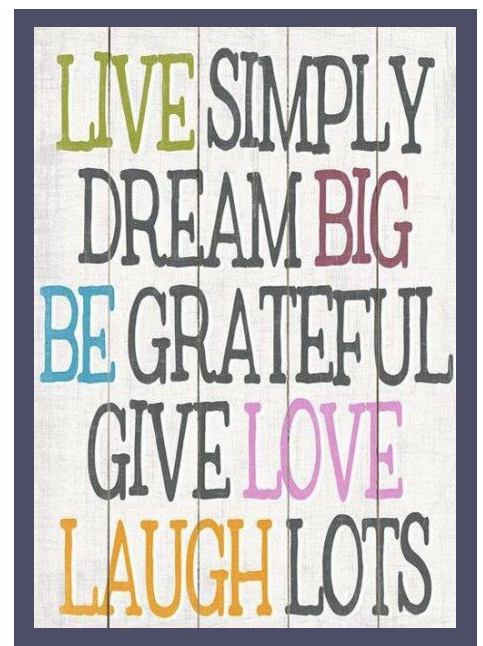


Workshops & other training opportunities

Saturday 12th July—Pruning Workshop commencing at 10am (same day as July Working Bee)

Saturday 26th July —Sauce-making Workshop as part of our Better Together Program and a natural supplement to the pasta making workshop on 26th June

Saturday 16th August—Workshop at 10am (same day as August Working Bee—topic to be advised)



Produce swaps/meetings/working bees

Saturday 5th July—Produce Swap commencing 9am

Wednesday 9th July—BCG monthly meeting at 5:30pm in The Shed

Saturday 12th July—Working Bee starts 9:30am

Saturday 12th July—Harvest Festival Meeting starts 12pm???

Saturday 2nd August—Produce Swap commencing 9am

Wednesday 13th August—BCG monthly meeting at 5:30pm in The Shed

Saturday 16th August—Working Bee starts 9:30am

Children's Corner

Here's an idea to get the kids involved in the garden.

Help the child in your life make a rainbow wind spinner.

You will need:

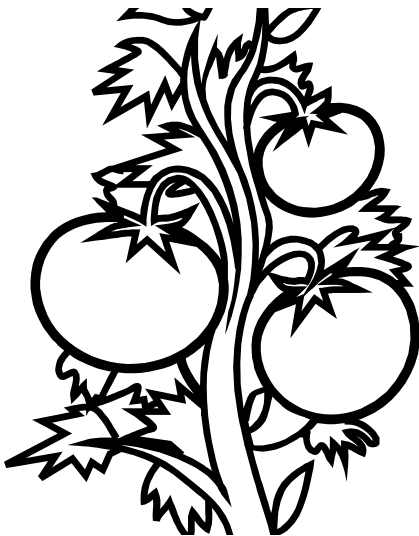
- 1 plastic soft drink bottle with lid
- 4 rolls of electrical tape of various colours
- 1 utility knife
- 1 brass barrel swivel (fishing accessory)
- 1 paperclip

First, remove the label from the bottle. Place stripes of alternating colours of electrical tape around the mid-section of the bottle (refer picture). About 6 or 7 layers of tape is sufficient. At this point an adult or older sibling will need to step in and help. Measure out 2cm intervals across the area covered by tape. Carefully make vertical slits at 2cm intervals. Now that you have your vertical slits push the top of the bottle down to make the strips flare out.

When they do, pinch each strip across the middle to make a fold. Next you need to angle the strips at the top and bottom so that they catch the wind. Do this by making 45 degree folds to the right at the top and bottom of each strip. Now get the bottle top. Make a small hole in the centre of the top. (You may need a drill for this.) Unfold the paperclip so it's a straight piece of wire. Thread it through one eyelet of your swivel. Fold it over and twist the two ends to-



gether. Now thread them through the hole in the top of the bottle lid and fan them out so they stay in place. Tie string to the other end of the swivel. Put the lid on the bottle. Hang the spinner from a tree and watch it spin in the wind!



In my garden

Submission by Sheilagh Kentish:

This is what I did with the rest of my tomato plants this year. I have just picked (in late June) the last lot off to eat or ripen in the house, according to their colour. And they taste really sweet!



Thai pumpkin and coconut soup

This simple recipe has just 4 ingredients but it has everything you need to warm up on these cold winter nights.

Ingredients:

- 1kg butternut pumpkin, peeled, cut into 1.5cm pieces
- 2 tablespoons red curry paste
- 270ml can coconut cream

1/4 cup roughly chopped coriander leaves

Method:

1. Heat a large saucepan over medium heat. Add pumpkin and curry paste. Cook, stirring, for 1 to 2 minutes or until mixture starts to stick to bottom of pan. Add coconut cream.

Cook, stirring, for 1 minute.

2. Add 2 cups cold water.

Bring to the boil. Reduce heat to low. Simmer covered for 20 mins or until pumpkin has softened. Set aside for 5 mins.

3. Blend or process soup in batches until smooth. Season with salt and pepper. Top with coriander. Serve.



Warming Thai pumpkin and coconut soup for a cold winter's night

Ballarat Community Garden Inc

Ballarat Community Garden Inc
Cnr Queen St & Dyte Pde
Ballarat East 3350
PO Box 1634
Bakery Hill 3354

Email:
info@ballaratcommunitygarden.org.au

www.ballaratcommunitygarden.org.au

A place to grow, connect and learn

The Ballarat Community Garden is a not-for-profit organization that enjoys growing produce for their own consumption and wishes to encourage others to do the same. We invite the visitors of all ages and abilities to come to the gardens to take part in workshops and social events, or those just seeking inspiration.

The Committee of Management is currently as follows:

Sheilagh Kentish (Chair) Vacancy (Vice Chair) Michael Stewart (Treasurer) and Rob Burns (Secretary). The remainder of the committee includes Jan Baxter, Gayleen Rooney, Ann Strachan and Gary Bunn.

More information may be obtained from the website and by using the contact email address.

It would also be useful to include a contact name for readers who want more information about the organization.

Images of our 2013/2014 summer garden

