

# Soil-ed

# 1  
Bi-monthly


NEWSLETTER OF THE *Beaconsfield Neighbourhood House* COMMUNITY GARDEN

Salutations, felicitations and welcome. I'd like to begin this edition of "Soil-ed" issue #1 by introducing myself. My name is Damien, more affectionately called "D". I'm the new Volunteer Co-ordinator here at Beaconsfield Neighbourhood House, and part of that role is co-ordinating and taking care of the community garden. I'm not alone in the garden and am helped by a great group of volunteers who you'll


meet in the issues to follow. In relation to gardening and what I offer the House and community in terms of experience and guidance come in the form of a CERT IV in Horticulture, PDC (Permaculture Design Certificate) and I'm currently studying a Diploma of Permaculture. My wife and I also run our own organic farm in Beaconsfield (though still in its infancy). Well, enough about me and onto the garden!



## Goings On

We've had a good growing season with much produce being grown — an abundance of tomatoes, zucchinis, beans and other fruit and vegetables. Last season we packaged up and sold our first veggie boxes (which have gone down a treat with the community). The produce in the box was enough for a single person but it gave us a starting point and we gained some great feedback. We hope to expand on this, creating locally-grown and Beacy-made organic fruits, vegetables, condiments, syrups and preserves. 

## Re-Designing

The garden is currently in a slow-down phase as we fallow our grow beds while we re-design. The new design will help us align with the business plan which I will outline briefly in the coming issues. The new design will also allow for larger growing areas, rotational and successive crops and new positions for some of the plants we're currently growing. The design follows permaculture principles and the ethics of both Bill Mollison and David Holmgren. We'll be looking into and integrating natural systems for pest management, pollination and plant health. We'll also allocate some new areas for personal grow beds so if you don't have enough space at home to grow delicious food then come and use ours. 



## The Garden

We'll be relocating the raspberry canes in the next month or so and as a result we'll have canes for sale. (I can tell you from first-hand experience the raspberries from these canes taste delicious). The rhubarb will be getting a similar treatment as we enlarge the growing area for them. We're currently growing swede, cauliflower, carrots, beets, spring onions, red and white cabbage, kohlrabi, watermelon, radishes, and purple-top turnips. They're all growing well and should taste great when mature. We're trialling a late season potato crop and the first of our garlic went in late March. That's all we'll plant until the spring.



*What to plant and sow in:*  
**APRIL and MAY**

**PLANT:** Garlic cloves, and seedlings of salad and spring onions, late leeks, winter lettuce, silver beet, mini-cauliflower, broccoli, potatoes (early, frost-free districts only) and green manure crops.

**SOW:** Spring and salad onions, English spinach, Japanese turnip, broad beans and Asian cabbages and root crops.



## Coming Up

So, what's in store for this season and next? As we've mentioned, we're following our crops early this year for the new design. This also allow us to build a new greenhouse. Within the next couple of months the garden team and I (and anyone who wants to help out on the day, the more the merrier!) will be making a 10m x 4m poly tunnel greenhouse. We hope to jump start the spring growing season, bringing the



community fresh, organic fruit and vegetables earlier while extending our growing season. We'll be using the greenhouse to propagate seedlings for sale. If you're interested in helping us build the greenhouse or coming to any workshop we may hold in the future just pop in or ring the House on 6383 1110 to put your name down on our mailing list.

## In Closing

While my family and I have a lot on our plate with our own farm, we are strong believers in the three ethics of Permaculture:

1. Care for the Earth
2. Care for People
3. Share the Excess

and that's why I want to be a part of the Neighbourhood House in the capacity that I am.



I can be found in or around the garden on Mondays, Wednesdays and Fridays. Feel free to drop in to say 'hi' and have a cuppa.



**'It is up to us to grow a better tomorrow' - "D"**