

# Leaflet

## *Simply Living Community Garden Newsletter*

**The garden is located at  
cnr Nott & Bridge Sts,  
Port Melbourne**

### **Contacts**

#### **Project Worker:**

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#### **Web:**

www.spuc.org.au  
follow Port Melbourne link

### **Diary Dates**

#### **Wednesday gardening**

Term time, 1.15-2.00pm

#### **Garden (working) Bees**

3rd Sat, 10-11 am  
21st April  
19th May

#### **Kitchen Mates**

Friday fortnightly 11-1.30

#### **Make & Mend**

3rd Wed, 12.30—3.30

#### **Subscribe to Leaflet**

*If you would like to be added to the "Leaflet" email list (get it first, in colour, save paper and get periodic updates about activities) please send a message to: janet.hoare@southportuniting.org.au*

### **Garden update**

Autumn is here already. Our garden has done pretty well over the summer and we are now in the transition to autumn/winter planting. It has been a very dry couple of months. We are just starting to put in new seeds and trying to keep them well watered so they can survive the hot days we are still getting.

Our irrigation system has been offline for a few weeks due to an electrical problem. Some parts of the extended garden are looking a bit dry but we are able to water the vegies and fruit trees by hand.

The garden at the front of the church also looks a bit battered from the scaffolding that was erected for repairs to the bell tower after it was hit by lightning in November.

### **Beans and greens bed**

Our climbing beans have done really well—lots of purple and green beans to harvest. There will be beans for a little while longer. The kindergarten children have started planting rocket and spring onions in this bed. We are also hoping for some self-sown lettuces from the plants we let go to seed over the summer.



### **Leafy greens and more**

Our sunflowers looked lovely again—bronze flowers this year. The amaranth has grown really well and been harvested regularly.

### **Fennel bed**

There have been lots of zucchinis from our three plants. These are starting to get powdery mildew so will finish off soon.

The fennel has again attracted a huge number of ladybirds which cleaned up all the aphids in the garden and provided much delight to garden visitors.

### **Low bed**

Our tomato plants grew well and we did get quite a few tomatoes but not as many as previous years. The plants died off quite early despite regular watering. From conversations with other gardeners it seems we were not alone in having an "off" year with tomatoes.

### **Foodwall**

We are still working out what is best to grow in the the Foodwall in the courtyard. The lower levels dont get a lot of sun but we are finding that herbs do very well, especially Vietnamese mint and lemongrass. Basil grows well in the summer and we have apple mint also doing well.



The top level gets lots of sun but also gets attacked by possums. Our latest cage design appears to be possum-proof (at least for now) and the chillies have recovered to produce fruit.

The little lebanese eggplants have also done well here. These ones were dug up by birds when first planted out but we found them in time to replant and, as you can see from the photo, they were able to regrow and be very productive—14 eggfruit at last count. Eggplant features in our recipe over the page.

*The Simply Living Community Garden has been built with support from the City of Port Phillip Community Grants Program*



**South Port  
Uniting  
Church**



**Port  
Melbourne**

### **Herbs, fruit trees etc.**

We had lots of plums again this year, although you had to be quick to get some as they were picked very quickly.

Our two smaller trees had a good crop for the first time too. The trees have been given a summer prune to reduce their height and removes some of the very low branches



### **Compost**

Coming soon—new covers for our compost bays! The Men's Shed is making new lids for us. The new ones will have hinges and props to make them easier to open and close.

### **Thank you**

Thanks again to everyone who has helped look after the garden over the summer and to all the people who have donated pots for us to use.

If anyone has some spare time and would like to help clean the donated pots, that would be very helpful too.

### **Skill sharing opportunities**

**Wednesday Gardening:** Gardening for pre-school families, 1.15—2.00 pm (school terms)

**Kitchen Mates:** Friday, fortnightly, 11 am-1.30 pm; community kitchen, cook and eat a healthy lunch together \$4.00 per session, Bookings required, contact Janet or ph 9690 1188.

### **Community working bees:**

10-11 am, third Saturday of the month. Share your gardening skills or pick up some new ones while helping to maintain the garden. Gloves, tools and refreshments provided.

### **Make and Mend**

Monthly get together to stitch and fix or make something new. Drop in to help make re-usable bags to support Boomerang Bags or work on your own projects. Sewing machines provided. Third Wednesday of the month, 12.30—3.30 pm. Afternoon tea provided.

### **Grow & Eat**

School holiday cooking and gardening. Wednesdays 4th and 11th April, 1.00—3.00 pm. Suitable for primary school aged children. All children must be accompanied by a parent or adult carer for the duration of the activity. Limited places. Bookings required, contact Janet or ph 9690 1188.

### **Harvest Celebration service**

You are invited to join us for a service in the garden to give thanks and celebrate the harvest. Sunday 8th April, 11 am (service will be indoors if inclement weather), followed by a shared lunch

### **Red lentil and vegetable dahl**

#### **Serves 4**

1 cup red lentils, rinsed  
¾ cup water  
1 tablespoon oil  
1 brown onion  
1 clove garlic, chopped finely  
1 teaspoon chopped fresh ginger  
1 each zucchini, eggplant, capsicum cut into 1 cm pieces  
4 large leaves silverbeet, shredded  
4 tomatoes or 1 x 425g can tomatoes  
1 teaspoon each curry powder, ground cumin, tumeric

Soak lentils for about an hour. Rinse in cold water until the water runs clear.

In large pot cook the onion, garlic and ginger until soft then add curry powder spices, lentils and water. Bring to the boil, cover and simmer 10 min. Add eggplant, zucchini and capsicum. Simmer another 10 min. Add tomatoes, simmer another 5 min, add silverbeet, simmer another 5-10min ( total cooking time approx. 45 min). Serve in a bowl with naan or roti bread or rice; garnish with chopped fresh coriander leaves.

### **Easter and more @ Port Melbourne Uniting Church**

There will be some changes happening after Easter. Rev Ross Carter will be retiring on 1st April and Rev Hoon You will become minister for both Port Melbourne and Paul the Apostle, South Melbourne. Our Sunday worship service time will change from 9.30 to 11.00 am from Sunday 8th April.

**Easter Messy Church**, Sat 24th March, 4.30—6.00 pm

**Good Friday** 30th March—10 am shared service at Paul the Apostle, South Melbourne, 329 Dorcas St, (no service at Port Melbourne)

**Easter Sunday**, 1st April 9.30 am

**Harvest celebration**, 8th April 11.00 am

All welcome!  
Facebook: portmelbourneuca

### **Picking from the garden**

*Everyone is welcome to pick from the garden for their personal use. The only things we ask are that you:*

- *pick only what you need for your family today,*
- *take care with the plants so that they can continue to grow and produce more for everyone. The only whole plants that may be taken are the root vegies, (radishes, carrots, beetroot), onions and cabbages.*
- *contribute to the garden in some way, such as: bringing kitchen scraps for composting, watering the garden, helping out at working bees, or making a donation (which could be cash, plants, manure, garden stakes, wire mesh, tools, etc.)*

### **Garden support:**

Thanks to The Green Centre, [www.thegreencentre.com.au](http://www.thegreencentre.com.au)