



ROSEBUD COMMUNITY GARDEN

March 2023 newsletter



Welcome to Autumn

What a great summer season it turned out to be after a slow start. Tomatoes and zucchinis galore! When clearing your beds after summer don't forget to cut everything up before putting it into the compost. Please take note of the signs.

Committee Meeting/Working Bee/Shared lunch

When: Saturday 25th March

10am: Committee meeting- All welcome

11am: Working Bee

12.00: Shared lunch

Manure

We have had another load of fowl manure delivered just in time to prepare beds for autumn/winter planting.

Netting

There have been several incidents where birds have been caught in netting. Please ensure that your netting has no holes and is totally secure so that birds cannot possibly be caught. Mend any holes you see or replace torn netting.

Dogs

A reminder about bringing dogs into the garden: - Following the three-month trial, the committee agreed to make this permanent, subject to members following the rules. We have had one incident where a dog was allowed to run free. Dogs **MUST** be on a short lead and securely tethered at the member's own plot.

Thanks

Alfred has finished replacing the tiles on top of the large table near the front entrance. It is looking great, so well-done Alfred.

Thanks also to Bryan and DOJ people who have finished pruning all the fruit trees.

Ian has purchased some new tap fittings and sprinklers which have been placed at most taps. It would be appreciated if you would not change any of the fittings already in place. Thanks Ian.

Many thanks also to Kay and others who are looking after the communal beds. I am looking forward to seeing what will be planted there next. Also, thanks to Bryan and Cathy who are in the process of replanting some areas to better attract bees to the hive.

Tip Vouchers

If anyone has some spare tip vouchers, we would really appreciate any which could be donated to the garden. Also, we need to borrow a trailer for the next visit to the tip to clear out the pile of discarded succulents. Please contact Tom if you can help.



Tomato sauce (Ketchup)

1kg tomatoes, chopped

2 medium white onions, chopped

1 clove garlic, chopped

½ tbs salt

3 cloves

½ tbs black pepper

1/8 tsp cayenne pepper

¾ cup brown sugar

1 cup white vinegar

*Put tomatoes, onions, garlic, salt, pepper, cayenne pepper into a large saucepan and simmer gently for 1 hour.

*Add sugar and vinegar and cook until the mixture thickens.

*Put the mixture through a sieve or a moulin. This removes the skin and seeds. Don't use a blender or a food processor. If pulp is too thin return it to the saucepan and cook until reduced.

*Bottle while warm into sterilized bottles and seal. (Keeps for 12 months in a cool, dark pantry).

Newsletter Items

If any members have items for the newsletter, please let me know.

Happy Gardening,

Sandra Freeman

Please feel free to pull any weeds you see every time you attend the garden