

Chippo Road Gardening Jobs - 11 – 3 pm, Sunday 12 July 2009

You'll need:

- Camera to put photos onto foodforthefuturefair.org web page and your blogs, etc
- Sturdy shoes, boots, gloves, sense of humour, curiosity

You'll be lent if you don't have them:

- Gloves, Spade, buckets, bins, watering cans, hand spades, shovel

Skills	Actions
How to grow veggies from seeds	Robyn Williams will show us how to harvest seeds and to grow lettuce, basil and other vegies, and will bring some of these for us to plant – THANKS, ROBYN From 11 to 1115 am
How to use the Aerobin compost	Matthew from Aerobin will set up a bin (our fourth - there are three Aerobins, two in Peace Park, one at Myrtle and Pine) and show how to start and maintain them – from 1115 to 1130 - don't forget to bring your food and garden scraps to get the bin going Two people to remove compost from three existing bins – Matt will assist: Put down some cardboard to hold the compost as it is extracted from the bins; Remove two side doors and rake out compost onto cardboard; use spade, hand trowels, gloves; Put compost into carrying buckets, bins - expect about two + buckets or bins of compost, and allow one to two buckets per tree; put compost on top of lucerne; ensure no compost or lucerne touches tree stem and is at least 20 cm clear of tree stem or the tree will die; use spade to force remaining composting material down to base of bin otherwise a gap remains unused; Clean up pavement, grass; Replace two side doors
how to put compost, fertilizer and mulch around fruit trees	Four people to put lucerne bales out on street for scattering around trees – a bale for every 6 or so metres of road; spread compost over lucerne; use watering can to sprinkle worm juice and other fertilizer over compost; put sugar cane mulch over the compost; Make sure there is no mulch around the tree stem for a radius of 15 cm
Plant 6 fruit trees and raspberry; transplant three lemons	<ul style="list-style-type: none"> ▪ Our clay soils kill our trees by waterlogging the roots so the trees must be planted well to keep them alive – here's how: ▪ Dig hole at least 700 deep and 700 wide; put in gravel for drainage; potting mix and soil then plant tree; ensure tree sits 50 to 100 mm above the surrounding soil; bank up the soil to stop water running to the street so that it is directed to water the tree; prune tree back and remove any flowers, small fruit so the tree's energy is directed into growing itself not fruit
Plant vegies grown from seed	<ul style="list-style-type: none"> ▪ Good luck for you and wish good luck to the plants
Harvest treats One to two people	<ul style="list-style-type: none"> ▪ the Lemon Tea Trees are prolific growers and benefit from heavy constant pruning and picking – the leaves make tea, or you can add to tea (fabulous with Earl Grey tea leaves); to make scones, bickies and in bush tucker (to find out more contact Auntie at near Eveleigh Markets where she teaches how to cook bush tucker) – we'll give a big bag of leaves to Auntie to use in her cooking classes ▪ kaffir lime leaves – harvest and pack for each gardener to take away

Web follow up

Please put notes about what you did and how you found the experience onto the webpage (www.foodforthefuture.org) so others can get an idea of what's involved and what our communities are doing and so we can get more Chippo Dollars issued and skills out; suggestions, ideas very welcome – Nathan and Jiann can help with this, too. **Michael** **0424 460 525**