

OCEAN GROVE COMMUNITY GARDEN NEWSLETTER

AUGUST - OCTOBER 2025



August in the Garden

GARDEN JOBS

- Turn over soil to improve aeration and drainage ahead of spring planting
- Start planning your spring garden layout
- Protect tender seedlings from late frosts with frost cloths or cloches
- Mulch established plants to conserve moisture and suppress weeds
- Begin checking for overwintering pests hiding in garden debris

TO PLANT

Silverbeet, spinach, turnips, beetroot, radishes, rocket, parsley, coriander, dill

SEEDLINGS TO PLANT

Asparagus crowns, onion sets

PESKY PESTS

- Aphids on young shoots
- Slugs and snails become active
- Monitor for mites on seedling
- Keep an eye on root rot in wet soils – improve drainage if necessary.



September in the Garden

GARDEN JOBS

- Plant out seedlings started in August (broccoli, cabbage, cauliflower, kale, silverbeet, spinach)
- Prune spring-flowering shrubs after blooming
- Keep watering regularly as temperatures rise
- Continue weeding and mulching to retain moisture and suppress weeds
- Support climbing plants with trellises or stakes.

SEEDS TO PLANT

Beans, corn, carrots, radishes, turnips, basil, oregano, thyme

SEEDLINGS TO PLANT

Broccoli, cabbage, cauliflower, kale, silverbeet, spinach, lettuce, asian greens (bok choy, mizuna), basil, oregano, thyme

PESKY PESTS

- Whiteflies can appear on warm-weather crops.
- Watch for cucumber beetles on cucurbits
- Slugs and snails remain a threat
- Watch for powdery mildew on cucumbers and squash;



October in the Garden

GARDEN JOBS

- Mulch garden beds to lock in moisture before summer heat hits
- Stake tall plants and climbers before they get too heavy
- Keep on top of weeding – spring weeds grow fast!
- Prune spring-flowering shrubs once they've finished blooming



SEEDS TO PLANT

Beans, sweet corn, zucchini, basil, sunflowers

SEEDLINGS TO PLANT

Tomatoes, capsicum, eggplant, cucumbers, pumpkins

PESKY PESTS

- Aphids – check new growth
- Snails and slugs
- White cabbage moth

Springtime Zucchini & Feta Fritters with Fresh Herb Yoghurt

Ingredients:

- 2 medium zucchinis, grated
- ½ tsp salt
- 2 eggs, lightly beaten
- ½ cup self-raising flour
- 100g feta cheese, crumbled
- 2 spring onions, finely chopped
- Freshly ground black pepper
- Olive oil, for frying

Herb Yoghurt:

- ½ cup Greek yoghurt
- Small handful fresh parsley & mint, finely chopped
- Juice of ½ lemon
- Pinch of salt

Method:

1. Place grated zucchini in a colander, sprinkle with salt, and leave for 10 mins. Squeeze out as much liquid as possible.
2. In a bowl, combine zucchini, eggs, flour, feta, spring onion, and pepper until just mixed.
3. Heat a drizzle of olive oil in a frying pan over medium heat. Drop in spoonfuls of mixture, flatten slightly, and cook 2-3 mins each side until golden.
4. Mix all herb yoghurt ingredients in a small bowl.
5. Serve fritters warm with a dollop of herb yoghurt.

Serves 4 - enjoy!!



Greenhouse Guidelines

- Members are able to use and are encouraged to propagate seedlings in the green house
- The new irrigation system still needs changes to achieve a proper misting effect. At the moment it provides a well distributed shower.
- The refinements and watering automation will be sorted in the next few weeks.
- In the meanwhile use a watering can to keep the seed beds moist.
- Please keep a look out for other members' seed trays and give them a light drink if they look dry.
- If you have spare seedlings please share with others and leave a note advising of their availability.

A friendly reminder regarding pots:

If you're planting something in the garden, please take your empty pots home with you.

It helps us keep the garden tidy, safe, and welcoming for everyone. Thanks for keeping our little patch beautiful!

Composting Tips

Big Compost Bins

- The left bin is full and now needs to be rested for the next couple of months
- Chris will turn it and manage it
- Add all new material to the right bin
- If we follow the basics, we will have bins of high quality compost in about every 5 or 6 months

Composting Basics Revisited

Happy composts require both "brown matter" (high in carbon), such as straw, shredded paper, sawdust & pine needles, & "green matter" (high in nitrogen), which includes vegetable & fruit waste, fresh seed-free weeds, & fresh grass clippings. Composts do not love dairy, meat, citrus, onion/garlic or whole seeds ie. avocado seeds.

REMEMBER:

Please chop up all material into 2-3inch pieces before adding to compost. If waste cannot be chopped up, pop it next to the big compost bins to be mulched at working bees.



Annual General Meeting

The Ocean Grove Community Garden warmly invites members, friends, and supporters to join us for our Annual General Meeting on Sunday 31 August at the garden. This is a wonderful opportunity to reflect on the past year, celebrate our achievements, and look ahead to exciting plans for the year to come.

As part of the meeting, we will be calling for nominations for committee positions. If you have ideas, enthusiasm, and a passion for helping our garden grow – both in plants and community – we would love for you to consider joining the committee.

Whether you're a seasoned gardener, a new member, or simply curious about what we do, we encourage you to come along, connect with fellow community members, and be part of shaping the future of our garden. We will be sharing some food and enjoying the garden once the AGM has concluded.

Time/Date: 11.00am, Sunday 31 August, 2025, Location: Ocean Grove Community Garden

If you have any ideas to put forward for the next twelve months, please email us at ogcommunitygarden@gmail.com



Upcoming Dates

AUGUST

Sunday 31st

Weekend Working Bee
Annual General Meeting

SEPTEMBER

Tuesday 9th

Midweek Working Bee (10am-12pm)

Saturday 20th

Bellarine Farmers' Market

Sunday 28th

Weekend Working Bee (10am - 12pm)

OCTOBER

Tuesday 14th

Midweek Working Bee (10am-12pm)

Saturday 18th

Bellarine Farmers' Market

Sunday 26th

Weekend Working Bee (10am - 12pm)



Ben Shaw Workshop

Thank you to the 19 members of the Garden and Ocean Grove community who braved the rain and participated in another fantastic workshop in the Garden.

Permaculture expert Ben Shaw showed how to keep fruit trees in tip top shape, using the Garden's fruit trees to demonstrate recommended techniques.



Bunnings Volunteers

Who doesn't love a sausage on a lovely Spring day?

We're firing up the BBQ this November at Bunnings and we need a few extra hands to help.

If you can spare an hour or two, we'd love to have you on the team. For more info or to sign up, email: ogcommunitygarden@gmail.com