



Local Produce Group



NEWSLETTER

January—Green Grafting

In this issue:

Green Grafting 1

Caprese Salad 2

(f)routeville information 2

Next Meeting details 2

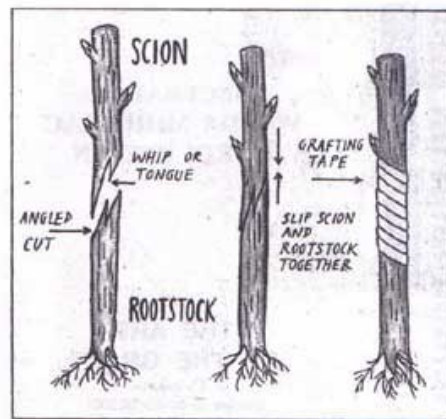
About Tomatoes 3

NEXT ISSUE

Smoking & Drinking—tips and tricks from the Man Cave

January saw an enthusiastic group of grafters assemble at Bengworden Hall to learn about grafting with non dormant rootstock and scion. Thanks to Phill O'Kelly and Robyn & Laurie Williams who donated rootstocks for use.

Grafting is a horticultural technique where tissues from one plant are inserted into those of another so that the two sets of vascular tissues join together.



are not as strong as naturally formed joints, so a physical weak point often still occurs at the graft because only the newly formed tissues grow together. The existing structural tissue (or wood) of the stock plant does not fuse.

Hygiene is of critical importance to prevent spread of disease, as is a sharp knife to avoid damage to the bark layers of the plant. Use Methylated Spirits to sterilise equipment between plants.

Dip the cut ends into hormone mix to stimulate fast growth and wrap firmly



with grafting tape. Scion leaves should be trimmed and covered with a plastic bag for the first week or so to reduce loss of moisture through evaporation.



Once the graft has taken the tape can be removed and the plant put in its permanent position.

Rapidly Approaching

- (f)routeville @ Nicholson feb 28th
- March – Tomato time again. Johns roadside stall is back in business if you haven't grown enough of your own
- April—Food Coop Trip perhaps

One plant is selected for its roots, this is called the rootstock. The other plant is selected for its stems, leaves, flowers, or fruits a shoot consisting of stem and some leaf or bud is called the **scion**. The scion containing the desired genes to be duplicated in future production by the plant is grafted onto the rootstock.

For successful grafting to take place, the vascular cambium (just below the bark) tissues of the stock and scion plants must be placed in contact with each other. Both tissues must be kept alive until the graft has "taken", usually a period of a few weeks. Successful grafting only requires that a vascular connection take place between the grafted tissues. Joints formed by grafting

Caprese Salad

Source: Italian Food Safari on SBS

Dressing

- White Wine Vinegar
- Olive Oil

Salad

- Vine ripened tomatoes, finely sliced
- Mozzarella, finely sliced (try making your own see the link below)
- Fresh Basil leaves
- Red Onion, finely diced
- Sea salt
- Black Pepper, freshly ground

- Capers
- Oregano, dried

Arrange the tomato slices on a flat serving dish. Top each slice with a slice of Mozzarella then a Basil leaf. Each ingredient should be visible. Continue layering till all tomatoes & Mozzarella & Basil are used. Scatter with the Onion and dress with the Vinegar & Olive Oil. Sprinkle with Salt, Pepper, Capers and Oregano.

www.cheesemaking.com/howtomakemozzarellacheese

(f)routeville 28th February at Nicholson Winery

This festive late summer event held each year at Nicholson River Winery will see Neil, Robyn, Rosie & Kerri manning the group stand. We will be selling sustainability showbags containing samples of local goodies and lots of information. Neil will be building and demonstrating various uses of broccoli boxes. There will be pasta making sessions, a cheesemaking demo, herbal teas and sustainable refreshments available as well as local products and produce. If you would like to sell some of your produce on the stand contact Kerri asap on 0407094612 or send an email to the group address - localhomeproducegroup@gmail.com - Make sure you cost your contributions so you can be properly reimbursed. Even better come along, join in the fun and check out our new gazebo.

* * If you have any spare egg cartons could you please let Neil Barraclough know. He needs them to use as seed raising containers to sell on the day.



Errata

The article on Wasabi in the last newsletter said that it was difficult to grow. **NOT SO** says one of our members. Apparently its just fussy about where you put it . Get that right and theres no looking back.

Next Meeting-Saturday 14th March
Topic & Venue to be confirmed

Suggestions for future meeting topics & events—Smoking , Chooks & eggs, Fungi, Hydroponics, Sausage making, Cider, Winery & Vineyard tour, Food Cooperatives, Preservation techniques, Winter Grafting. If you have any other ideas or interesting contacts let me know. —kerri



Local Produce Group

email us at : localhomeproducegroup@gmail.com

Meeting Days are usually the on the third weekend of each month. (except December)

[To get on the e-mailing list click here and send the pop up email.](#) Don't forget to include your name

About (some) Tomato Diseases & Disorders

Tomato diseases are come from a variety of sources. They can be carried in the soil, some are fungal, some are viral diseases, and other disorders are more nutritional deficiency.



Blossom end rot

Blossom end rot causes a dry decay to develop on the blossom end (opposite the stem) of the fruit characterised by black and sunken rotted sections at base of fruit. Prevention involves keeping the water supply even, good mulching and adding some lime or gypsum to the soil before planting so that there's adequate calcium in the soil.

Calface Is an irregular cracking or scaring of the fruit at the base or blossom end and can be caused by abnormally cold or hot weather. Most modern cultivars have had this disorder selected out in the breeding.

Concentric Ring The symptoms are concentric circular rings at the stem end of the fruit, caused by periods of very fast fruit growth during humid conditions or rapid growth following dry conditions. Some cultivars more susceptible than others.

Sunburn or Sunscald Usually caused by removing too much



foliage when pruning, then hot weather on the fruit causes a shiny white blister. The remedy is to leave the leaves to cover the fruit.



Fusarium Wilt

Wilt diseases

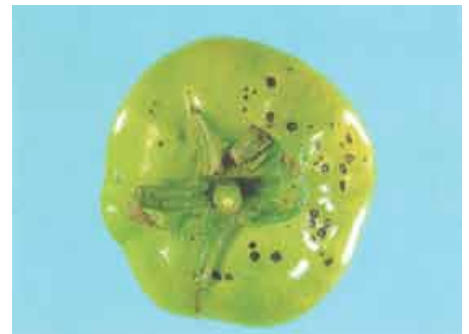
Fungal diseases such as Fusarium, Rhizoctonia and Verticillium can cause wilting and death of most vegetables, by attacking roots and basal stems. Burn diseased plant remains, rotate crops and use new stakes. Some hybrid tomato varieties have resistance to Fusarium.

Root-Knot Nematode The nematode is a tiny soil roundworm that lances roots of many horticultural crops and in doing so causes galls to form on their roots. There are also many species of indigenous Nematodes Meloidogyne spp. that don't affect Tomato roots! The first above ground symptoms are that your infected Tomatoes start to wilt or look stunted. When you pull a

Bengworden Meerlieu Local Produce Group is a grass roots collaborative which focuses on community sustainability. The group has grown over the past five years and is rapidly expanding into its sixth. We run regular grafting days to preserve heritage fruit varieties, tomato days to bottle up a cache of passata and salsa for each household, we explore different gardening techniques which conserve water, maximize nutrient retention and reduce the footprint we leave on the environment. We seek knowledge from others who are prepared to share. We make sausages, cheese, pasta and preserves. We smoke meats. We swap and share seeds, seedlings, grafts, recipes and skills. We trial plant varieties and assess their suitability to our climatic conditions. We save and share the seeds that work in our local environment. We welcome newcomers to our group and visitors from other districts. Above all we seek to enjoy our gardens and the wonderful meals we make with the produce we harvest from

bush up you will be left in no doubt, because the root swellings are very distinctive. The Nematode vector can be repelled by planting perennial Marigolds near your vegetable garden.

Bacterial speck a bacterial disease



Bacterial Speck

which results in small, black spots on leaves, stems and fruits of tomatoes, at all stages of growth. It is most common from winter to mid spring.

Damping-off are fungal diseases such as Pythium may kill small seedlings of most vegetables. Seedlings die before they emerge or soon after emergence, which results in plant collapse. Damage may occur all year, mainly in wet conditions. Do not over-water and ensure that plants are not too crowded.