

Sustainable Macleod

Newsletter May 2018

Macleod Vegie Swap

The next Macleod Vegie Swap is on Saturday 19 May 11am - 12 noon in the Rotunda in Macleod Park opposite the Macleod Village shops in Aberdeen Road. For GPS we are opposite the Macleod Newsagency at 62 Aberdeen Road.

Roster for set up and clean up: Vivien Leung

April swaps: 10.683kg fruit and veg, 16 bunches of herbs, 76 packets of seeds, 9 jars of preserves, 96 plants and miscellaneous items including water kefir and scoby, egg shells, sourdough starter, apple cider vinegar, peanut butter chocolate fudge, hummus and bottles and jars.



Transition Network News

What happened at the Transition to a Safe Climate Community Conference

First, 165 people attended Ian Dunlop's talk on the Friday evening and 85 attended the conference day on Saturday which was a fantastic turnout. This included 20 Sustainable Macleod members.

Second, we were thrilled to partner with Macleod College for the first time and with our other 5 Banyule transition groups.

Ian Dunlop's talk titled 'Transition to a Safe Climate: Reframing Climate Change as an Immediate Existential* Risk' was sobering and inspiring. It really comes down to the fact that the people of the world

cannot allow global temperature to rise by more than 2°C by 2025 - that's 7 years away!

The Paris Climate Change Agreement stipulates an acceptable rise is 2°C with a preferred rise of only 1.5°C but this according to Ian is already unachievable and we will hit a rise of 2.5°C by 2023. Should the temperature rise by 3°C the results will be 'outright chaos' and if by 4°C the results will be 'incompatible with (an) organized global community'. What this means is billions of deaths including in the western world, lack of food, catastrophic weather events and an end to our known way of life. There will be nothing western about the western world!

To many, it doesn't seem that bad now or that this will happen, and that is because we don't understand that we are reaching significant tipping points. Tipping points are irreversible, catastrophic events that change things all of a sudden - for



example, the melting of arctic permafrost which contains twice as much carbon as the atmosphere. This has already begun. Or the melting of the glaciers beneath the Antarctic which causes a collapse of the sea ice above and a devastating rise in sea level. This is fast reaching a tipping point.

We are at the point in 2018 where we have no carbon budget left for any realistic chance to stay below a rise of 2°C by 2023 when the next Climate Conference occurs. To stay below the Paris limits and have 50% chance of success of the global temperature not rising by more than 1.5°C or 66% chance of it not rising by more than 2°C, no new fossil fuel projects can be built and there must be a managed decline of existing fossil fuel industry. Our actions are locking in irreversible, existential outcomes. Risk management by its nature addresses risk in time to prevent it happening. This is why an emergency response is required. It is a rational, not an emotional response, to assess risk.

Why don't we do anything?

As a former psychotherapist, this is an area I understand much better than the science. How can we contemplate that we are facing a radical change in the way we live? How do we deal with the despair of that? How do we give up our dreams of the big house or even owning a house, consuming what we want, interstate travel let alone overseas travel, retirement, a decent way of life for our children and grandchildren? Do we have the ego strength to face a catastrophic future? Is denial a better way to protect ourselves? It takes enormous courage and strength of character to face these problems and then to take action and 'deprive' ourselves. For many people, it is just too difficult. How can we change this?

The Community Conference day

This began with a short talk from Ian Dunlop on positive solutions to the climate crisis and followed on with small and large group work focussed on Banyule. It was a lively day facilitated by the colourful Gilbert Rochecouste from Village Well. All the

working groups are continuing. One of our goals is to have Banyule City Council declare a Climate Emergency within 12 months in line with that already declared by the Municipal Council Of Victoria, the organization of the 79 municipal councils in Victoria. Once this occurs, everything the council does



has to be viewed for its positive impact or otherwise on climate change. As groups continue more questions and resolutions will be fed to the council.

Thanks to 3 councillors who attended

Our thanks to Councillors Tom Melican, Craig Langdon and Peter Castaldo for attending the conference. Maybe we can get all 7 at the next one!

*A risk posing permanent large negative consequences to humanity which can never be undone.

Upcoming Events Calendar

- Macleod Vegie Swap Saturday 19 May 11am - 12noon
- Potluck Dinner Monday 21 May 6.30pm - 9pm at 41 Finlayson Street, Rosanna (our community space)
- Chinese vegetarian cooking demonstration and tasting at MOCGs Sunday 27 May 11.30am - 1.30pm (Bring a picnic lunch to share)
- Circle of Security Monday 28 May 7pm - 9pm - last session
- Volunteer Day at the Garden Saturday 2 June 1pm - 5pm. Afternoon tea at 3pm. Please bring some food to share.



Events of the past month

We have had a very full program.

- Circle of Security with Robyn Ball continued.
- We held a potluck dinner and general meeting.
- Helen Chen and her friends provided us with a very tasty Chinese vegetarian cooking demonstration and we feasted on delicious vegetarian dumplings. Many thanks to them.
- We visited 'Rethink' - the Banyule City Council Transfer Station for recycling and were given a very instructive and humorous talk by Douglas, and then a tour of the recycling facility.
- 20 of us also attended a Heidelberg Theatre Company production of 'The House of

Upcoming Events Details

Second Chinese vegetarian cooking demonstration and picnic lunch at MOCGs Sunday 27 May 11.30am - 1.30pm.

Join us for this tasty event - spring rolls this time - and bring the family and a picnic lunch. If it's cold we will eat in the polytunnel which is warm and sheltered when the ends are down. Helen Chen and her friends are doing this demonstration of home-cooked Chinese food which is very different from Chinese restaurant food. This time we are asking for a gold coin donation to cover the cost of the ingredients.

PLEASE BOOK for this event: <https://www.trybooking.com/VWHB>

Bernarda Alba' which was fantastic.

- And then we had the Transition to a Safe Climate weekend which was inspiring.

Community Garden

Opening hours

Wednesdays and Saturdays 1pm - 5pm from now till daylight saving starts again. Some special events will be held on Sundays.

News from the shops

Macleod Park

Banyule City Council is (still) negotiating with Melbourne Water regarding the type of ground cover under the playground in Macleod Park opposite the shops. The loose mulch needs to be minimized or totally replaced due to drains blocking after large downpours. The tendency for this part of the park, in particular, to flood during heavy and unrelenting downpours has prompted Melbourne Water to suggest that the flooring is of a more permanent surface such as rubber, but Council is reluctant to go full rubber as it is

Potluck Dinner at our Community Space

Our monthly potluck dinner and meeting is on Monday 21 May starting at 6.30pm. The address is 41 Finlayson Street, Rosanna. Bring a main course to share and we will make sure there is dessert. Please also bring your own plate, cutlery and glass or cup and note there are no heating facilities for food.



Visitors to the community garden

Many people are dropping in when the community garden is open. We give 2 or 3 individual tours every open time.

12 Lilydale Rangers and a teacher visited the community garden on 8 May hosted by Chris Newman.

not a great surface to cushion falls and it can become very hot.

More access to water, at the north end near May Street, is also being considered as well as gym equipment, a tech style shelter on the corner of Aberdeen Road and May Street for young people to meet and recharge their phones, additional furniture, and a path. This section of the park has also been identified as a wildlife and habitat corridor and planting of nectar producing trees will be introduced on the corner of May Street and Birdswood Avenue.

Heidi Crundwell
Marketing Co-ordinator
Macleod Village Traders

With winter approaching, keep in mind:

Renew Acupuncture

Dr Kim Clipstone offers Chinese medicine and acupuncture plus a range of supplements for winter good health.

Salts of the Earth, Rosanna

Salt rooms originate from the observation by Polish doctors that no one who worked in the salt mines in

Did you know?

Did you know that Macleod and surrounding suburbs were the food bowl of Melbourne in the goldrush days? Given how far out the food bowl now is and the degree that it is under threat from housing development, it is time to stop development and move housing estates to less valuable land. Clearly, development is prioritized over agriculture - cheap housing over food - with more and more food miles being added to what we buy, and the loss of our best food growing land. How about an embargo on development on our rich agricultural land on the outskirts of Melbourne? This has been done in provinces like British Columbia in Canada.



Banyule City Council is intending to introduce paid parking systems in

Poland ever got a respiratory infection. At Salts of the Earth, you will sit in a comfortable chair in a room with several others, fully clothed, and breathe in monitored salt which is pumped into the room. It is freshly ground each session. Salt therapy is recommended for all respiratory conditions from asthma to bronchitis and pneumonia. There is also a room for children accompanied by an adult which is a great way to keep kids healthy through winter.

Macleod Pharmacy

John and his staff offer excellent service and products through the winter season (and all year round!)

Macleod Village Florist

Brighten up your home with beautiful flowers and plants from Olivia. Her Mothers' Day flowers were superb!

Macleod Fresh Meat and Fine Foods

Welcome back to Lee. Great to see him behind the counter once more.

2 X15 minute parking spaces now in front of Macleod Cellars

Macleod.

Banyule City Council intends to hold a meeting prior to installation of parking meters with Macleod traders and affected residents, the latter being very few on the west side of Erskine between Aberdeen and Carwarp.

I would argue that all residents who use the shops, recreational facilities, the train station, Macleod College and the Community Garden are THE affected residents and we should be consulted.

Streets affected are:

- Somers Avenue between May and Melrose
- McNamara in front of non residential properties between Cherry and Dunstan
- Erskine Road (south side) between Birdwood and Aberdeen
- Aberdeen (west side) between Erskine and Carwarp
- Birdwood between May and Erskine

What do you think? Send me your responses!

Heidi Crundwell on behalf of the Macleod Village Traders requested that Banyule City Council change 2 parking spots from 1 hour to 15 minutes to facilitate people doing a very quick shop e.g. at the newsagents, bottle shop and takeaways and this has been readily done. There will be 2 established at the top end of the shops soon.

Shop local always!

Macleod Organic Garden News

Construction

3 raised berry beds have been completed with wide access and seating for those in wheelchairs or using walking frames or walking sticks. 5 varieties of raspberry have been planted - 2 summer varieties, 2 winter varieties and some yellow raspberries. The third bed contains boysenberries and thornless youngberries. 2 corrugated beds donated in the summer have been turned into wicking beds.



Autumn planting

The garlic has been planted and most of the broad beans. Carrots, beetroot, radish and parsnip have been planted in the wicking beds, and there is a self-sown crop of

pak choy in one of them too. The borders around the stone fruits bed have been replenished with soil. The basil from the bale garden have been transplanted into polytunnel 1. Also in polytunnel 1 are small crops of cos lettuce and rocket, and still some peppers and chillis.

Autumn pruning

Autumn pruning of the fruit trees is complete.

Harvest for April

Tomatoes 681 (4.75kg), zucchini 8 (4.7kg), beans (2.85kg), cucumbers 4 (0.04kg), peppers 39 (3.2kg) and chillis 121 (1.95kg), chard (0.2kg), eggplant 12 (2.75kg), figs 17 (0.9kg), quince 17 (7 kg), pumpkin 2 (61.5kg), watermelon 2 (0.8kg), pomegranate 1 (0.5Kg), feijoa 13 (1.2kg) and small numbers of strawberries and herbs.

Pumpkin distribution

Pumpkin distribution took place on Saturday 12 May. We grew 65.1kg this year and about 3kg of pumpkin went to each member who attended. This was a lot less than last year (320kg) due to space limitation.



Total tomato harvest January - April

5332 tomatoes weighing in at 126.3kg!

A note about harvesting

For those who are occasional visitors to the community garden, we ask that you check with someone who is a regular before harvesting produce. This is because some produce will be reserved for seed and some may look ripe but in fact may not be. Examples might be peppers that are green but are in fact yellow, red or orange when ripe, eggplants that are too young or small to harvest and fruits such as figs and pomegranates that do not continue to ripen once picked and if unripe are wasted. We have each year 'lost' some of our seed because it has been picked unwittingly. It is simply not possible to isolate all seed that we require. Food is harvested each time the garden is open and distributed between those who have worked in the garden at

afternoon tea time, usually about 2.45 pm - 3.15pm.

Tool library

Borrowing has begun from the tool library. See our website for a list of what is available www.mocg.club. Also 2 marquees and the trailer available to members. It was decided at the April monthly meeting to charge an additional \$5 per person per year for those wanting to borrow from the tool library. This will cover maintenance costs (we hope!).



Sustainable Macleod Inc. News

Gaylynn has joined Patty in coordinating our events. Louise has volunteered to help us with the web site. Many thanks indeed!

Welcome to new members:

Rose and Randal.

Membership stands at 116.

Membership fee

This remains at \$25 per adult and makes you a member of Sustainable Macleod and therefore also the Macleod Organic Community Garden. Membership is from 1 January to 31 December. You can join at www.mocg.club or ask for a paper form.

Garden Hints

The Autumn Break

Still, and surprisingly given the weather of the last week, the autumn break has not arrived. In the week from Tuesday 8 May to Monday 14 May, there were only 4 days with a minimum night time temperature below 10°C and 5 days with a maximum daytime temperature below 18°C. The autumn break requires 7 consecutive days of these minimum temperatures. We did, however,

receive a welcome 39.2mm of rain though digging into the soil, it is still quite dry. (Data from the Olympic Park Station of the Bureau of Meteorology).

Fruit tree care

Stone fruits have lost their leaves so several tasks need to be undertaken. First, rust has been widespread in Macleod this year on peaches and nectarines so rake up all leaves under trees and dispose of them in the normal waste bin so as not to contaminate either compost or green waste. Both peaches and nectarines should be sprayed, once bare, with Bordeaux mix which consists of copper sulphate and slaked lime to prevent leaf curl and fungal diseases such as downy and powdery mildew. It also prevents brown rot in stone fruits and raspberry rust in raspberry plants (spray in July for the latter). Spray every side of the trunk and branches at leaf fall and repeat at budswell in spring. While spraying Bordeaux, stir the mix every few minutes as it separates easily. Also, clean the



spray nozzle as the lime blocks it. An alternative is to use Burgundy mix which is stronger. The slaked lime is replaced with washing soda so does not block the nozzle. Bordeaux and Burgundy mix can also be used in alternate years. Both are approved for organic use. They will burn leaves if sprayed onto them which is why you wait until the leaves have fallen.

Snippets

(all the things that happened outside the community garden hours)

- Sandra packaged seed
- Robin wrote the newsletter
- Paul did the photos for the newsletter
- Chris did the banking and paid the bills

- Paul updated the mailing list and membership register and passed it on to Ross, its new custodian
- Ross and Gaylynn tallied the produce from the community garden for April
- Lily did the vegie swap roster
- Norma and Gaylynn washed the crockery from the garden at home
- Jenny did the minutes and agendas
- Dianne Lacroix maintained our Facebook page
- Delicious afternoon teas have been provided at MOCGs by many members
- Paul purchased timber for the berry beds and Chris bought the shelving for the tool library
- Robin and Chris bought plants and seeds for the new beds
- Chris hosted the Lilydale Rangers' visit to the garden
- Robin, Paul, Rose, Randal and Dianne Lacroix worked on the organization of Transition to a Safe Climate
- Chris, Roly, Dianne Lacroix, Marina, Gaylynn, Rose, Randal, Robyn and Geoff, and Robin and Paul staffed the Transition to a Safe Climate conference
- Sandra and Sustainable Macleod lent mugs and water bottles to the conference
- Alana organized the Rethink visit and Gaylynn the Heidelberg Theatre evening
- Robin attended the Macleod Village Traders' committee meeting

Good gardening and transitioning!

Robin and Paul