



# The Grapevine

October 2013

Childers Rare Fruit Orchards

Newsletter of the Hinkler branch of Rare Fruit Australia, Inc.

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## All's Well That Ends Well

Ted and Daphne have moved into their new house after the flood.

It's better than their old one, so they're happy.

Their trees have gone from flood to drought. But they're surviving!



## Bill Fox's Fruit Fly Recipe

By Bill Fox of Mackay Branch

Fruit flies can be the difference between having fruit to eat and nothing at all. A few years ago I read an article in a magazine about a couple of entomologists who were hired to help with the elimination of fruit fly from a tropical island.

The attractant they used was a pheromone to attract the male fruit fly, and the poison they used was Fipronil. Fipronil doesn't kill the fruit fly immediately; it takes one to two days. After the male fruit flies visit the wick in the bait station but don't find any females, they go out and look further a-field. Once they find females and mate with them, they pass the poison onto them. They don't even have to mate with them, if they come in contact with them or another male, it is enough to cause their demise as well, in a couple of days time.

Fipronil is the ingredient in Frontline, which is used on dogs for ticks and fleas. It is available in a pack of three small pipettes; each pipette has about two or three ml in it. The attractant I was able to find was Wild May, which I use according to the directions. I add one pipette of Frontline to 1 litre of the Wild May (undiluted). I had to make a wick that would absorb the mixture.

When changing the air filter on my car, I noticed that the old one was thick and would absorb quite a bit of liquid. I cut it up into pieces that I could dip into a beaker of this Wild May mix, let it absorb some of the liquid, and then lifted it up to let the excess drip out.

To keep the rain off it, I used a juice bottle with the bottom cut out. I drilled a hole in a piece of air filter, and suspended it with string threaded through it and through a hole drilled in the screw top of the juice bottle. I pulled it up inside, and tied a knot behind the cap so it couldn't fall down.

I then got some wire and wrapped it around the neck of the bottle and made a hook to go over a branch of a fruit tree. I sprayed the first trap yellow so it might attract the fruit flies better, and hung it up in the trees.

I made three of them, and left them there for a couple of months. I could smell the pheromone when I walked past them; if I could still smell it, I knew it was still working. When I couldn't smell it, I unhooked them out of the tree, brought them back, tipped more of the mixture into a beaker, dipped the wick in once more, by undoing the string and letting it drop down, then lifted it up and let it drain before hanging it back up in a tree.

The following year when the Peaches and Plums came on, I noticed they didn't have any fruit fly attack at all. To this day I find I have no fruit fly attack. I have over one hundred fruit trees in my orchard, and it is enough to protect them – so far.





## A Rare Fruit Orchard after 30 Years

By Peter Myers

Ken Smith, of Childers, was a member of the Rare Fruit Council in the late 1970s. At that time, there were no local branches, so Ken was a member of the Cairns branch.

Ken planted a Rare Fruit orchard on about one acre of red soil at the edge of town. He maintained it for about ten years, after which he lost interest – partly because of setbacks and poor results, partly because other pursuits took his attention.

One part of the orchard – the Mango and Banana groves – was resumed by the government to make a parking area for the school next door.

Another part, a low-lying area where Ken was growing low-chill stone fruits, was flooded by Cyclone Fran in 1992. All the trees there were lost. Ken had planted the stone fruits on the lowest part of the block, to give them the frost they like; but that same location was the most susceptible to flood. It illustrates the difficulty of taking all factors into consideration when laying out the orchard.

The rest of the orchard is still there, however, and I did a walk through it with Ken a few months ago, to look 30 years into the future of my own orchard – and perhaps yours, dear Reader.

The trees are large – many are 15 m high – and the centre of the orchard is quite shady, such that many trees there flower but do not bear (eg a Grumichama and a grafted Sapodilla). But a Jaboticaba bears heavily in the shade, and the flavour is good.



Ken with a Sapodilla



A 15m Macadamia partly covered by a creeper; all the Macadamias bear

The orchard was last pruned ten years ago, when 17 tip-truck loads (big ones) were taken to the rubbish tip – this before they charged fees.

Since then, the trees have rebounded, and Ken sees no point in further maintenance. He just mows the grass from time to time.

When Ken began, grafted trees were not readily available, so in the early years he planted seedlings. Many have been a disappointment, eg a Canistel which bears large, round, but unpalatable fruit; a White Sapote which bears bland fruit; and a Jakfruit which bears in the shade, but whose fruit Ken finds "slimy".

Not having had the benefit of Fruit Tastings (as we do, at our meetings), Ken had to wait until a tree bore to find out if he liked the fruit.

Later, he was able to buy grafted trees. Pink Lily nursery in Rockhampton (now Fitzroy Nursery) was a favourite source.

Ken picks fruit sporadically – Jaboticaba, Grumichama and Sapodilla are his favourites – but the orchard is now primarily ornamental. The tall evergreen trees, spaced 5-6 m apart, are quite handsome, and under the canopy there's a pleasant, tranquil feeling.

Looking back, Ken says that better selection of trees would have helped. He recommends buying grafted trees, for their more dependable flavour, although some seedlings (eg Jaboticaba) are reliable.



A 15m Black Sapote, in full sun; thriving, and beautiful, but it never bears. Perhaps a male tree



A 15m White Sapote which bears well, but the flavour is only "average"





A Jaboticaba which bears well in heavy shade; good fruit



A Coconut - a somewhat weak tree (Ken thinks it's not a dwarf), but it bears coconuts. Ken does not climb the tree to harvest nuts (as native peoples do), but waits for the nuts to ripen (go brown) and fall. Then he cuts the husk off, and opens the three holes with a skewer. The coconut milk is quite nice.

#### **TIP from Ken:**

Don't prune Custard Apples down low. They fruit there, and have a microclimate there.

#### **RFCA Archives:**

The archived newsletters of the Rare Fruit Council of Australia are online at <http://www.rfcarchives.org.au> You will find useful articles and recipes there.

The size of trees is the other main issue, Ken feels: it's important to keep them small, right from the start (i.e. once the tree is a few years old). Keeping trees small means either dwarf rootstocks, or pruning measures such as were discussed in the April newsletter (Summer Pruning, and removing whole branches rather than cutting all back by 1/3).

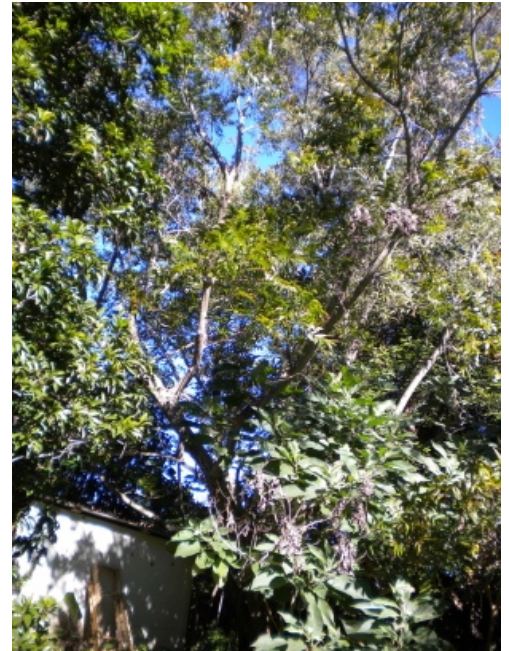
Readers might prefer stories with happy outcomes. But there are lessons we can learn from Ken's experience, such as:

- Attending meetings makes a great difference. We learn from each other, discussing problems and seeing how others solved them. We get the opportunity to taste fruit (and thereby judge if we want to grow this variety), to observe orchard design, to learn how to graft, and to pick up many small tips. We obtain seeds, cuttings and scions.

- A wide variety of fruit trees and other plants are available at the auction during the meeting. Some members graft trees for sale there; they get to keep some of the proceeds. Hinkler Branch brings in grafted trees, of proven varieties, from Daleys Nursery and from Trina McKiernan at Tully, for sale in the auction.

- If we have limited space, there is no point growing trees whose fruit does not taste good. Either pull the tree out, or graft it to a better variety.

- Some species are dioecious (have separate Male and Female trees). We need to know, and to have one of each if we want fruit. In some cases, eg Black Sapote, grafted trees are available which have both on the one tree.



A 15m Pecan with Mistletoe growing on its higher branches; at that height, it's impossible to remove



A Carabola (L), and a Canistel (R) which bears - but Ken doesn't like its dryish fruit



An ornamental Olive (L), and a Lychee (R) which bears nice fruit - but the birds get it. The tree is much too big to net





George with his Canistel. It's got a good flavour, moist not floury; I grew my own Canistel as a seedling from this tree.

## GEORGE's Bare-Earth "Bush" Orchard

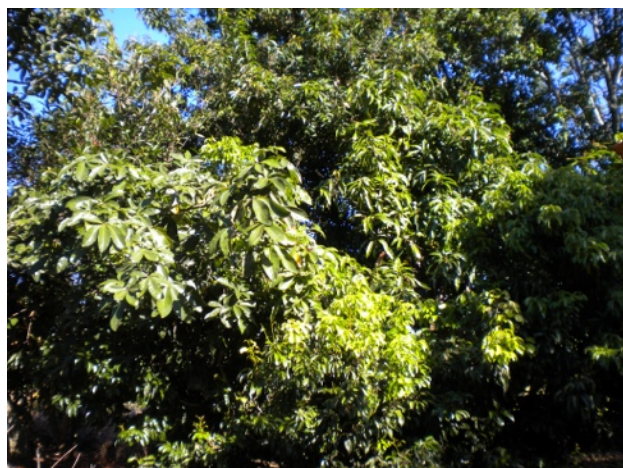
by Peter Myers

George Rex, aged 82, moved to his 1-acre red-soil block on Goodwood Rd, just outside Childers, 14 years ago. From the road, you can't see the house or the orchard – it looks like a bush block.

He planted a Rare Fruit

orchard on about ½ acre about 10 years ago, after killing all the grass in that area with Roundup. Bare ground is NOT advised (ground covers or mulch are preferred), but George's trees have mostly survived.

His orchard has no rows, no irrigation, no plan and no paths. One wanders among the fruit trees (and some ornamentals) as if



A Saba Nut (left), Lychee (right foreground), with a Mango (right background), and a Fiddlewood tree behind them. George planted the Fiddlewood as a windbreak; seeing its size, I've made a note to keep my own Fiddlewoods smaller.

they were "bush"; the garden's informal layout gives it a rustic charm. Pens of bantams and birds are half-hidden among the trees, while miniature fox-terriers yap at your feet. This garden was an inspiration for my own, when I was just starting out (before I had heard of the RF).

Trees are spaced randomly. On average it probably works out at 3m by 3m, but some are planted at 2m. George says he hasn't done much pruning, but I know from past visits that SOME trees got away on him. The Canistel in the photo has vertical shoots indicating heavy pruning when George cut the top off (probably in winter).

He had a wonderful Lychee which he used to marcot (he gave them away). He taught me how to marcot, about 7 years ago, and I marcotted that favourite Lychee, my one and only practice at that skill. It's now in my back yard, but George seems to have pulled the mother tree out, on account of Erinose Mite. He still has some other Lychees, though.



Acerola (centre) nestled under a Mango (above & right), while a Custard Apple abuts it (left)



Left, three Jaboticabas; Right, a Soursop with a nice flavour and a healthy look; and in the front, two young Mangoes.

## Notes from FNQ branch

I had a talk with Les Drew of Far North Qld Branch on August 9.

The branch includes members of the former Atherton Tableland branch. They hold 6 to 8 field days a year, some attended by over 80 people; at these events there's a meeting but no auction. They co-operate with Cassowary Coast branch; members of each branch travel to the other's events.

Les took on the job of running the FNQ branch because others were too busy. But time is a problem. He himself has 150 varieties of fruit trees on his 7 acres; he was commander of the Port Douglas Coastguard for 9 years.

The branch does not put out a newsletter, but Les keeps members informed by email. Those without the internet miss out, because posting things out by mail costs money (and takes time).



## DINY's "Cottage" Orchard - no bare patches

by Peter Myers

Diny Jansen is the mother of Michael Pascall, of Cassowary Coast branch. She bought this ¼ acre block in Childers in 1991. Michael lived there at the time, and planted the Rare Fruit orchard. "2 acres of trees on a quarter-acre block", Diny used to quip, but that was an exaggeration. Let's just call it "1 acre of trees".



Diny with her Black Sapote, heavily bearing.  
Note the shrubs and bulbs underneath

Michael joined both the Hinkler (Bundaberg) and Maryborough branches of the Rare Fruit Council, and both groups had meetings here.

Greg Renz, of Moolboolaman, who sells fruit trees at Gin Gin, Shalom and Maryborough markets, buys seeds of some of Diny's fruit trees. And Grey Daley – THE Daley we all know – does too. Apart from that, Diny sells seeds and plants on the internet (mostly bare-root plants from her collection of pot plants in the shadehouse); her internet name is "Dutch Hippy".

A photo of the block in 1991 shows what a difference the planting has made. Underneath the fruit trees, Diny has heliconias, gingers, arrowroot, ground covers and herbs running wild; there are no bare patches. At the front border and on the nature strip are flowering ornamentals.



Star apple (left), and Jaboticaba (right)



The house in 1991 when Diny bought it



View from the street, today: it looks like a cottage garden. Unless you look closely, you don't notice that it's actually an Orchard

From the street, the whole lot looks like a cottage garden. One would not know that the bulk of it is made up of USEFUL plants, which just shows that a practical garden can be beautiful too.

On a block this size, there's only space for ONE tree of each kind. Hence the importance of choosing the best varieties, at the start.



Michael Pascall, now of Cassowary Coast branch, planting a tree about 20 years ago; Diny is standing

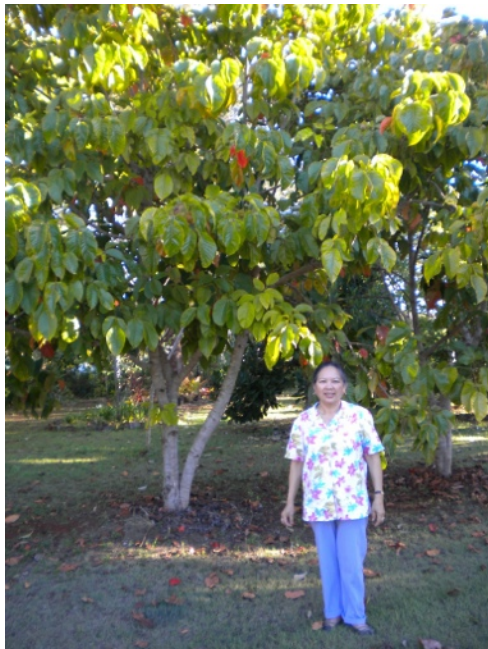
Les thinks that the RFA needs to use the internet to bridge the tyranny of distance. For example, by using Skype video-conferencing for meetings; and by putting branch news online (on the website).

Now that the Hinkler newsletter is online, Les sends it to FNQ Branch (the very same day he receives it). This is as simple as forwarding my email, which contains links to the newsletter. I'm very pleased about that. - Ed.



## MONINA's "Multicultural" Orchard

Monina Davis, a member of the Maryborough group, has a 5-acre block a few km north of Childers. She planted the Rare Fruit orchard 10 years ago; she used to sell fruit trees at Childers market (some of mine come from her). Monina brought her wide knowledge, from the Philippines, of how to process many exotic fruits and nuts, and prepare them for cooking.



Monina with a Santol. She does not find it sour

(below) **A row of Jambolan Plums between two rows of Mangoes**, spaced 3m between rows, and 3m between trees.

The Jambolans have grown faster than the Mangoes, and are shading them.

Inside the



Monina with a Cashew tree. Many people say it's hard to process the nuts, but Monina says you just roast them for 10 minutes - throw them on the fire like chestnuts. But don't breathe the vapour, because it's poisonous



**A row of Jakfruits spaced 8' apart.** I could not believe it until I saw it. They look attractive, and make a good windbreak, but need summer pruning if planted close. The problem is, Monina can't use a chainsaw, and her son, who visits from time to time, has too many jobs

for the light. The lesson seems to be that close planting requires regular pruning (in summer). If Monina's son doesn't have the time, it's going to become a jungle.

My Jambolan (which I got from Monina) is growing on its own, and bushy because I cut the top out of it.

**Jambolans make a good windbreak.** And according to Julia F. Morton, in her book *Fruits of Warm Climates*, they are used to treat **diarrhea, urine retention, and diabetes**: <http://www.hort.purdue.edu/newcrop/morton/jambolan.html>



canopy it's quite dark; these Jambolans have few low branches. It looks as if all these trees (Jambolans and Mangoes) are reaching

## Fruits of Warm Climates

Julia F. Morton

<http://www.hort.purdue.edu/newcrop/morton/jambolan.html>

**Medicinal Uses:** The jambolan has received far more recognition in folk medicine and in the pharmaceutical trade than in any other field. ... Cooked to a thick jam, it is eaten to **allay acute diarrhea**. The juice of the ripe fruit, or a decoction of the fruit, or jambolan vinegar, may be administered in India in cases of enlargement of the spleen, **chronic diarrhea and urine**

**retention.** Water-diluted juice is used as a gargle for sore throat and as a lotion for ringworm of the scalp.

The seeds, marketed in 1/4 inch (7 mm) lengths, and the bark are much used in tropical medicine and are shipped from India, Malaya and Polynesia, and, to a small extent, from the West Indies, to **pharmaceutical supply houses** in Europe and England. Extracts of both, but especially the seeds, in liquid or powdered form, are freely given orally, 2 to 3 times a day, to patients with **diabetes mellitus** or glycosuria. In many cases, the blood sugar level reportedly is quickly reduced and there are no ill effects.



## **Why The Grumichama Is One Of My Favourite Fruit Trees For The Subtropics**

By Sue – Oasis Fruit Trees

During our time selling fruit trees to the general public we have found that a lot of people have difficulty getting fruit trees to grow and fruit satisfactorily. One fruit tree that stands out amongst the others as being easy to grow, and fruit, is the Grumichama (*Eugenia dombeyi*).

The Grumichama is a native of South East Brazil and is a highly ornamental, evergreen tree. Producing masses of beautiful white flowers in spring and occasionally, again in autumn. These flowers are quickly followed by loads of red/black glossy fruit generally about the size of a 10-cent piece, which taste similar to sweet cherries. The fruit can be eaten entirely except the calyx and 2-3 small seeds. The fruit seems to be resistant to most of the normal pests including the dreaded fruit fly. Fruit



Eddy's Grumichama, fruiting at a young age

maturity from flowering is only 28 days, therefore beating the cycle of the fruit fly. We have never had a problem with birds either, I can only assume that as the fruit is produced on the end of the stems, that the branches are a bit flimsy to land on. The trees are very hardy and once established will withstand drought, frosts and floods. Trees will establish much more quickly if given adequate water and fertilizer in the early years. Seedling trees normally produce fruit in 3-4 years. The trees are very prunable and also make excellent hedges.

Most of our fruit is eaten fresh, as they are so delicious, however they make a sensational cherry jam and are full of pectin. They also make good sweet wine. So for a fruit tree that is easy to grow, has high ornamental value and delicious fruit grab a Grumichama – it's a real charmer.



**Stopping Ants from spreading Scale**

You can stop ants from climbing a tree to farm Scale (which they milk), by making a Grease Band with masking tape. First remove any leaves, sticks or low branches providing an alternative pathway for them. Cut the masking tape and wrap it around the trunk, making sure that there are no hollows behind the tape where ants could pass. Then brush grease, vaseline, or other sticky stuff on the tape with a small paintbrush. Check that you did not leave gaps, and visit the tree for a few days to check that no new bridges have formed (eg with leaves, sticks or dust).

### **Update on No Knead Bread**

By Peter Myers (editor)

My boys were up recently, and I taught them this recipe by getting them to make the bread – in the camp oven.

We used Organic Wholemeal Stoneground flour from Nana's Pantry. This is a "whole grain" flour, the best you can get; the one labelled "Wheat Flour" is actually white flour. We did not add salt or any other additives – just flour, yeast and water. My son from Boston, who has had "Gluten Intolerance" for many years, ate this bread without any stomach problems. He now realizes that the problem is not Gluten (this is a high-gluten flour) but Additives, or perhaps even chemicals used to clean the utensils.

I will make this bread at the October meeting, in a camp oven,

with the help of volunteers. I have simplified the recipe, as follows:

1. Place 1 1/2 tsp of sugar in a small jug or a cup. Add some boiling water (not too much) to dissolve it. Stir. Add cold water so that overall temperature is only lukewarm. Then add yeast (1 tsp dried yeast OR 1 cake of compressed yeast OR 1/2-1 cup of a sourdough starter). Cover the jug with a tea towel. Yeast should be frothy within 20 minutes.

2. Into a mixing bowl, place HALF the FLOUR, and ALL the WATER eg 3 cups of flour and 3 cups of lukewarm water (equal amounts at this stage; you will add more flour after the first rise). Mix with a wooden spoon. Pour yeast mix in, stir in, & cover. In warmish weather it will rise in 1 1/2 hours; in cooler weather, it will take longer, or overnight. If you leave it too long, it can go down.

3. Now add the rest of the flour, cup by cup, mixing with either a DANISH DOUGH WHISK (the best) or a wooden spoon. It will be a bit more flour than you added before, eg 4 cups. You must soak up all the wetness; keep adding flour until the whole mass is one big ball. Work any dry flour (from the sides or bottom of the bowl) into the mix.

4. Tip it into your bread tin(s), which you have oiled. Smooth with a small spatula. Place bread tins in oven. Oven can be pre-heated but should only be lukewarm, so as not to kill the yeast. Second rise will occur in oven.

5. After about 45 minutes, check that it's risen, and turn oven to bread-making temperature (400 C; some use 375).

6. Check after 30 minutes. Remove loaf from tin, tap bottom with fingers. If it sounds hollow, it's done; if not, put it back for a bit longer.

7. Remove and place on a rack.

If you buy a Dough Whisk, get the one with the long handle. Buy it on Fishpond for \$15 including postage: <http://www.fishpond.com.au/Kitchen/BrotformDotCom-JL-00201-Danish-Dough-Whisk-Size-Large/0753182470160>

For variation, you can blend different flours, or add fruits & nuts.

**MINUTES OF BI-MONTHLY MEETING  
HINKLER BRANCH OF RARE FRUIT AUSTRALIA  
INC.**

**Held on 24th August 2013 Hosted by Gordon and  
Jenny Tait**

**MEETING OPENED AT:** 2.40 p.m.

**WELCOME:** President Eddie Dunn welcomed guests and members.

**APOLOGIES:** Rin and Guy, Eleanor Hannah, Ken Outzen, Sally Myers, Marlene White, Gwen and Mike Poulton, Sharron Beal.

**Mov:** Val Sheppard **Sec:** Bill Tunstall

**GUESTS:** Lee Nankervis, Richard and Kay Amsler, Patrick and Callum Nugent, Peter Brigg, Francesca (from Switzerland) and Massa (from Japan).

**New Member:** Anita Lee.

**MINUTES:** As per Grapevine

**Mov:** Ray Johnson **Sec:** Lorraine Clarke

**BUSINESS ARISING FROM MINUTES:** Stretch will bring the urn he is donating to the next meeting.

**CORRESPONDENCE:**

**Inwards:** Bank statements x 2 from Wide Bay Australia Ltd. Insurance certificate from Royal Horticultural Soc. Vic. For 30/6/13-30/6/2014

Orchard Talk August newsletter from Fraser Coast Sub-tropical Fruit Club.

August-September newsletter from Sub-tropical Fruit Club Qld 6 members' badges for new members from RFA

**Outwards:**

Letter of thanks to Mackay branch RFA for their generosity shown towards our members attending AGM

Renewal of memberships to RFA Mackay.

**Mov:** Jill Lyle **Sec:** Dulcie Tunstall

**TREASURER'S REPORT:** Read by Paula Outzen

**Mov:** Paula Outzen **Sec:** Jill Lyle

**ACCOUNTS FOR PAYMENTS:**

NAME	AMOUNT	REASON
Ray Johnson	15.00	Library book
Ray Johnson	40.00	Subs to Bushhouse & Garden Club
Ray Johnson	40.00	6 grafted trees
Lenzi Duffy	60.00	4 grafted trees
Jenny Tait	87.60	Lunch provisions
Peter Myers	28.50	Newsletter
Graeme Watkins	59.30	Trees
Eddie Dunn	128.00	Predators

Mov: Val Sheppard Sec: Stretch Chamberlain

**TALK BY HOSTS:** Gordon Tait talked about how he and Jenny are creating new varieties of mangoes on their farm. They also have an interest in growing different varieties of bamboos, as could be seen around the lunch area. Gordon showed us the Mackay newsletter, Fruity talk, and drew our attention to an article by Bill Fox detailing the uses of Wild May.

**NEWSLETTER EDITOR'S REPORT:** After club consultation, Peter Myers has decided to remove the mid-resolution option for the newsletter, available online for

members. High and low resolution will still be available. High resolution is best for printing text with photos. Peter also demonstrated the dough whisk mentioned in the last Grapevine.

**NEC REPRESENTATIVE REPORT:** A teleconference was held recently. Finances have been approved to produce and print the 2014 Rare Fruits Review. There is to be no topic for the review this year. The new editor for the review is Anita Lee. Anita is now living locally in Moolboolamon. Please give any information or articles you wish to submit for publication in the 2014 review to Anita.

**PLANT PROCURER REPORT:** Graeme Watkins asked people to see him regarding ordering specific fruit trees. He is experiencing problems procuring trees at this time.

**LIBRARIAN REPORT:** Kevin Chapman mentioned several articles in the Brisbane newsletter, including white jaboticabas and wicking beds. He also said a catalogue from Green Harvest was available in the library. Kevin has added Growing Fruit by Alan Buckingham to the library.

**GENERAL BUSINESS:** No general business discussed.

**ANNOUNCEMENTS:** Marsha Johnson reported on the progress of the 2014 bus trip to Stanthorpe. She now has 30 confirmed travellers who have paid their deposit. She will now open it up to the general public. The motel has 40 beds. \$185 for accommodation for 3 nights.

Request: Ladies to bring a slice and thermos of hot water for first day. Bread, butter, cold meat etc to be purchased for first lunch. Will discuss in more detail at next meeting.

Ted and Daphne are back in their house after the flood.

New club brochure: Eleanor has supplied a brochure of Hinkler RFA to club members for critique. Please give Eleanor your feedback at the next meeting.

Eleanor gave Eddie an application for hiring the shelter shed at Baldwin Swamp for possible future meeting.

Christmas meeting to be discussed at next meeting.

**NEXT MEETING:** Jeff and Barb Logan 49 Damascus Road, Gin Gin. Ph: 4157 2634

Jeff and Barb sell worms.

**CLOSED:** 3.25 p.m.



Jaboticaba trees are suitable for Bonsai. Here are two specimens





**Photos from the August meeting at Gordon & Jenny's**



Gordon showing the fruits on his seedling Mundu (Sweet Yellow Mangosteen). Some say that *Garcinia Dulcis* is dioecious (male & female on separate trees), but this one is bearing on its own. It's slow-growing; this one was planted about 14 years ago. For the first ten years, the tree is delicate – doesn't like sun, doesn't like wind; this one had shade cloth during that time. But after ten years, nothing worries it.

Gordon with an Imbe tree. A *Garcinia* like the Mundu, Imbe is dioecious (has separate male and female trees), like many other tropical trees from Africa. Its hard leaves (like plastic) are also a feature of African trees. Bakupari, a *Garcinia* from South America, is NOT dioecious.



People come from far and wide to see Gordon's orchard. (Left) Alan came from Monto, where, despite -8C at times, he grows the same sub-tropical fruits as on the coast. (Centre) Barky came from Gympie, and Michael from Maryborough. (Right) A couple of locals dropped in too.



(Left) SOLD! Gordon & Lenzie auctioning trees

(Centre) BID UP! Graham and Gordon spruik the sale

(Right) HANDS UP! Graham spots the hands, Gordon gives a sales spiel



## Letter from Franziska

During my 8-weeks farmstay at Jill Lyle's farm, I had the opportunity to participate in a Rare Fruit meeting at Gordon and Jenny's place.

After a nice morning tea, we tasted interesting fruits and vegetables. I especially remember a very delicious vegetable which looked like boiled egg yolk. Before lunchtime, we made a trip around their fruitgarden and Gordon told us interesting facts about the trees and fruits. In the afternoon, the raffle took place and I was quite fortunate and could pick some



good prizes for Jill. For afternoon tea, I tasted the most delicious peanutbutter biscuits (made by Daphne) and I can't wait to get the recipe for them!

The following auction was nice to watch and listen to.

During this lovely day, I had a few interesting conversations, especially with the neighbours of Gordon and Jenny (in Swiss German!). I really enjoyed this day and it will be one of my most unforgettable days during my stay in Australia.

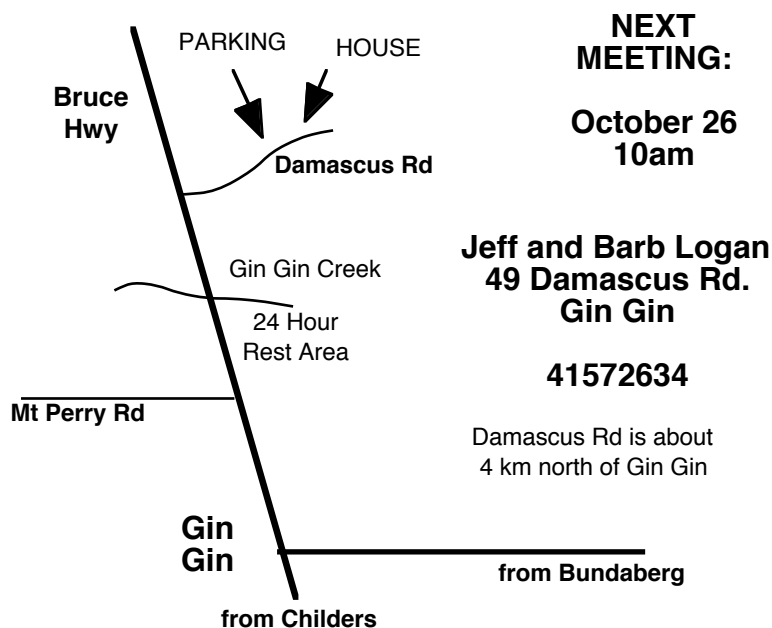
Franziska Felix (WWOOFER from Switzerland)



(Top) Lyn and Paula (Bottom) Another hard day's work at the top table: Eddy, Lyn, Paula & Laree







### Looking forward to seeing you

We came to Gin Gin in 2002 after buying the Gin Gin bus run plus 4 mail contracts, which kept us very busy. We both retired due to ill health, but finally overcome our problems. Jeff was interested in worm farming, so we set that up and used the by-products to set up our gardens. Initially we had a selection of citrus and stone fruit; we then visited Ray Johnson's orchard and really liked the variety of fruits he had, so we joined the rare fruit club.

We don't have any water problems, as we have an allocation from the channel; but frost does worry us. Our aim is to have a variety of fruits that are fruiting all through the year. Our orchard is only 2 years old, so we have room to improve. Come along and give us your opinions as it would be much appreciated.

Jeff and Barb Logan

### President's Report October 2013

Dear Everyone,

Many thanks to Gordon and Jenny for hosting yet another meeting. It is always a most interesting orchard to poke around in.

Everyone had been at least supplementary watering at the August meeting, but as I write this I look at my calendar and see a lovely 16mm on 3rd October, 6.5mm for September, not a drop for August, 7 and 5 mm in July, with the last decent rain being an inch on the 12th of June. Hopefully others are doing better at catching the storms, however they have been quite nasty with a number of orchards and vegetable crops damaged.

Even with the dry conditions, my Atherton raspberry, mulberry, stonefruit, cherry guava and grumichama are producing well, although the panama cherry has stopped due to the dry. The white Shahtoot produces bucketloads (after a bird net is installed) and I would be interested in ideas for preserving them. The dry conditions during the mango flowering period mean that there should be a bumper crop of mangoes after Christmas this year.

We look forward to our next meeting on 26th October at Jeff and Barb Logan's place on the Damascus road out past Gin Gin. I plan to bring Isabella to the next meeting to meet everyone.

Kind regards,

Eddy Dunn

### Ergon Mulch for Free

Peter Myers

Michael Skerra tells how he saw some Ergon workers in Maryborough trimming trees near powerlines, and enquired about the possibility of getting some mulch. They delivered a truckload to his front yard - 20 m3 they said.

I had received a letter from Ergon some months ago, saying that they would be trimming trees in the Childers area; so I went into their depot, about 7am one day, and asked about mulch.

The workers said that the trimming is subcontracted out to Eastern Tree Service (ETS). They come around every 3 years. They're usually looking for ways to get rid of the mulch (they chip the prunings), because if they have to take it to the tip, they pay big tip fees.

I looked the company up on the internet, and rang the Wide Bay office - it's in Maryborough (ph. 4121 0374). They put you on a list of people who've requested mulch in your area. And if you ask, they'll give you a mobile phone# for the work team. It's best to make your request directly to the work team, because office bureaucracy can lose your details. Do it both ways.



I thought that they'd ring before coming, but the truck just turned up one day, asking where to put it. It came at the best possible time, when the drought was deepening. Mulch around the trees means that you can water them without it evaporating straight away. And it has enabled me to plant out Spring vegetables in the vegie garden.

