



Welcome to another newsletter from the farm.

We are excited to announce that we have a new urban farmer at the farm. Please say hello to Bridget when you see her working with Gabi on the Rooftop on Mondays and Fridays. As the weather warms and it becomes more inviting to spend time outdoors, they will also be running some workshops at the farm, so stay tuned for more information if you are interested.

If you would like to become more engaged with the Rooftop Farm, you can always volunteer with us. We run our Volunteer Sessions on the first Monday of each month at Burwood Brickworks Rooftop Farm from 9 a.m. to 11 a.m. We have a wonderful group of people attending, and it is becoming a very nice social event for all. Scan the QR code below to sign up. Our CEO Rob likes to shout all those who attend a coffee from Rombe; he's a good bloke!

We are continuing with our employment pathways program, Hear Me See Me Employ Me Earn and Learn, on Fridays for those who are Deaf and Hard of hearing. The farm has been a wonderful platform for those who participate in this program, giving them an opportunity to earn a wage while learning all about urban farming and general horticultural skills. It's been a real buzz to give employment to people for the first time in their lives and see their confidence grow from having this opportunity.

If you are up at the farm on a Thursday, you may notice a new cohort of younger people participating in the Gateway LLN Horticultural Work Experience Program in August and September. Cultivating Community is running a tailored work experience program for young people with disabilities. The partnership will provide students with disabilities and/or additional needs the opportunity to access practical work experience, develop career insight and employability skills, and gain a sense of the workplace.

Simone
Learning and Education Supervisor

Planting Guide: September-November

- Basil
- Celery
- Chilli
- Eggplant
- Gourd
- Jerusalem artichoke
- Parsley
- Pumpkin
- Rhubarb
- Silverbeet
- Sweet corn
- Watermelon

Upcoming Workshops

Check our website for up to date information on upcoming workshops:

<https://www.trybooking.com/eventlist/cultivatingcommunity>



Discover BANANA SHALLOTS



This week at the rooftop farm we planted Banana Shallots. These are a mix between an onion and a shallot and are part of the Allium family. Similar to garlic, Banana Shallots are sown directly as a bulb and form a clump when growing, producing 5 to 12 shallots. Bulbs are planted root end down in well draining soil, with the tip 5cm below the surface. In temperate zones Banana shallots can be planted April through to August and prefer full sun. This vegetable is frost hardy and takes 120 days to mature. Whilst they have a long growing period, its green shoots can be eaten like spring onion. However, it is important to leave at least half of the shoot to allow the plant to continue to produce energy to grow. Banana shallots have a sweet and mild taste and can be eaten raw and cooked, plus, are a great beginner Allium to grow at home!

CAMELIZED SHALLOTS WITH HERBY LABNEH BY JOUDIE KALLA,

FOR THE CAMELIZED SHALLOTS AND HERBY LABNEH

- 6 tablespoons olive oil
- 1 teaspoon cumin seeds
- 1 tablespoon butter
- 500 grams banana shallots (peeled)
- 150 millilitres vegetable stock
- 2 - 3 teaspoons honey
- 2 sprigs of fresh thyme
- 250 grams labneh
- 1 bunch of fresh flatleaf parsley (chopped)
- 1 bunch of fresh dill (chopped)
- grated zest of 1 lemon
- 2 - 4 taboon breads
- salt

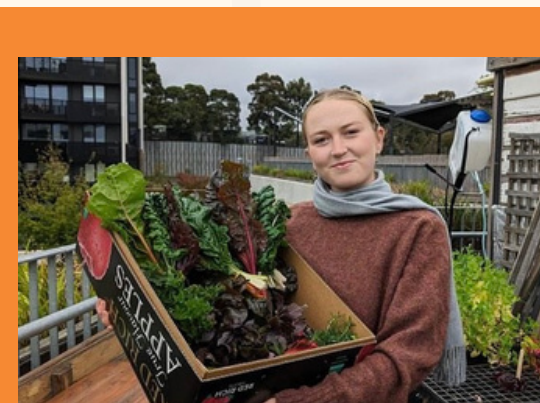
Method:

1. Put 2 tablespoons of olive oil and the cumin seeds into a pan over a low heat until they start to release their flavour, about 1-2 minutes, then add the butter and shallots and cook slowly for 7-8 minutes, until they soften slightly and start to colour. Add the vegetable stock and simmer for a few minutes until almost all the stock has been absorbed, then add the honey and thyme and stir constantly until it starts to thicken and get slightly sticky, about 5-7 minutes. Season with a sprinkling of salt and leave to cool.
2. Mix the labneh with the chopped herbs in a bowl and season with salt. Add the lemon zest to the remaining olive oil in a separate bowl.
3. Place a little of the labneh onto each of the taboon breads, followed by the caramelized shallots, and drizzle with the lemon oil.



Come and Join us!

The Rooftop Farm Volunteer Club runs on the **first Saturday of each month from 9am-11am**. Engage with local community members, learn new skills and have a yarn over some tea and cake. Scan the QR code to sign up!



Gabi (She/Her) has a background working in horticulture with a passion for urban farming and engaging with circular food systems. She has worked on both large- and small-scale farms in central Victoria and is interested in organic, regenerative farming. She is Hard of Hearing/Deaf and enjoys working with the wider Deaf community through the Hear Me, See Me program and improving her Auslan. Gabi loves connecting with the earth and community through growing tasty, nutritious food.



Bridget (she/her) is a new farmer at the Rooftop Farm. She has a background in urban farming which includes vegetable and flower production and has worked at a few urban farms around Melbourne. She is interested in learning about and growing culturally appropriate food crops for the surrounding community, as well as using regenerative farming practices in urban settings. She loves seed sharing and believes that community farming builds thriving and resilient communities.