



Meetings: 1st Wednesday of the month, 7pm
Venue: Caversham Baptist Church,
 239 South Road, Caversham
 (Corner of Surrey St. and South Rd)
Membership: Helen Flockton (455 1816)
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Club Email: dvgenz@gmail.com
Website: <http://dvgc.co.nz/>
Bank Account # 030905051590600
 (Please include your name as a reference)

Next Club Meeting: Wednesday, 4th August 2021

Q & A: David

Club Talk: Group talk on glass house care and management

Guest speaker: Andy Barratt – ‘Regenerative Gardening – producing food in a way that at the same time improves the environment’

Garden visit: Dunedin City Council Botanic Gardens propagation houses,
 Saturday 14th August, 1 pm, Lovelock Ave, parking available in adjacent carpark



Competition for August:
 Best Winter Produce

Winner of last competition:
 Annette Harmon – 3 potatoes

Things to look forward to in August:

Signs of Spring!

Hello everyone,

The start of a new growing season is exciting for us home gardeners. But there are uncertainties when planning our plantings: what will the weather be like this year? Will it be hotter and drier, will we have late cold spells or too much rain at once? One thing we have direct control over is improving the state of our soils to better cope with the more extreme conditions we are facing.

Over the next few months we will have some experienced local soil experts give us information and advice, as well as the opportunity to exchange ideas and ask questions, on how to improve our soils and help our environment thrive.

In this newsletter you will find a garden task guide for August, a photograph of our mid Winter dinner gathering, some yummy seasonal recipes, a report on the grapevine cutting workshop and links to a relevant film and upcoming workshops.

Things to do in your August garden – by David

Time to plant seedlings of:

Silverbeet. Wait until mid-month to plant lettuce seedlings (The Star Garden Guide suggests waiting until next month for broad bean seedlings and says nothing about pea seedlings but these might be much the same). For the more adventurous (those who can cope with failure) try Jerusalem artichokes, Asian vegetables, Asparagus, Cabbage, Garlic, Onions and Shallots and after the middle of the month Cauliflower.

Time to sow seeds of:

Broad beans, peas, and by mid-month beetroot, carrot, parsnip and silverbeet. Parsnip needs a long time to mature, so need to be sown before the end of October. If in doubt remember that broad beans, lettuce and parsnip germinate at lower temperatures than beets, silverbeet and carrots.

You could take a chance and try Asian vegetables, Cabbage, Onion, Potatoes and Shallots and after the middle of the month Celery and Celeriac, Leeks, Salsify and Tomatoes. Leeks need a long time to mature – sow before end of October.

Almost too late to plant: Rhubarb corms.

Too early yet for:

Beans (other than Broad), Pepper seed, Corn, Cucumber, Fennel and Spinach.

Don't even think about:

Kohlrabi (October) and NZ spinach (mid-October).

Midwinter dinner

We enjoyed a fabulous mid Winter dinner get-together with great food and company on a cold night. Thank you everyone for helping and bringing all the delicious dishes along!



Here are just two recipes of the many tasty dishes served on the night. Tomatoes in the Kasundi recipe can easily be replaced by apples that need using up at this time of year.

Kasundi – recipe supplied by Ray Wade

Niloufer Ichoporia Parsi Tomato Chutney :

1500gms ripe toms chopped (or other fruit like peaches, apricots, apples, pears)
1/2 cup julienned ginger (piece 6cm long)
1/2 cup sliced garlic (1 large head)
1.5 cups white or cider vinegar
1/2 cup chopped raisins
2 cups sugar
1-1.5 tbsp cayene pepper or chilli
1 cinnamon stick
4 cloves
1.5 tsp salt.

Everything into pot, boil and stir until it is like soft jam. About 2 hours. Can be done quicker but you will need to stir it constantly.

Adjust spices and add zest of a whole orange, then straight into sterilised jars (this zest really alters the flavour).

I have also made it using a bag of the frozen mango that you can buy as I find all the commercial Indian mango chutneys are far too salty. This was really good and disappeared pretty quickly.

Pumpkin chickpea coconut curry – recipe supplied by Robyn Bazsika

Ingredients:

2 Tbs olive oil
½ cup onion, diced
3 cloves garlic, pressed or minced
1 Tbs ginger, grated
2 ½ cups pumpkin, peeled and chopped into 1-inch cubes
2 ½ Tbs red curry paste
1-14oz. can of coconut milk
2 cups broccoli, cut into florets
1 cup canned chickpeas
½ cup cashews, unsalted
1 Tbs lime juice
¼ cup cilantro, chopped

Instructions:

1. Heat oil in a large pot over medium heat. Saute onion for 2 min and add ginger and garlic. Saute for another minute until fragrant and onions are soft and translucent.
2. Add curry paste and pumpkin. Combine and cook for another minute.
3. Stir in coconut milk and bring to a boil. Turn heat down to low and cover. Simmer for 15 minutes.
4. Add broccoli and simmer for 5 more minutes, uncovered.
5. Stir in chickpeas, cashews and lime juice.
6. Serve with cilantro on top.

Grapevine pruning

Joy Tapp kindly offered to show a group of interested members how to cut back grape vines at Alan Savell's place. There are quite a few varieties strung all along his low, north facing driveway fence. Alan had already manured the beds and chopped and dropped the Cape Gooseberries greenery that grow in front of the vines every year.



Joy first explained to us that grapes fruit on last year's side branches (laterals) growing off the horizontal leaders. These laterals need to be cut back every year to two fat buds to produce fruit. From these new shoots will grow. On the ones where the small fruit is visible in Spring snip off all leaves except two, so the growth goes into the fruit. On the shoots where there is no fruit snip back to three leaves.

Donned with secateurs Joy carefully demonstrated on the bare Winter vines how to cut out any dead wood first, then identify suitable laterals at about 15 cm intervals along the leader. Cut off ones that are weak, growing into the fence or crossing and leave strong new wood facing outwards which gets cut back to the two fat buds.

Same vine section, before and after pruning:



We were encouraged to give it a try and exchanged ideas on ‘tricky sections’. At the end of the session we looked proudly at a neat hedge of grape vines with old wood removed and swelling buds waiting for Spring warmth.

A very useful trick of Joy’s for training and tying up vines is to not wind them around the wire, but clip them on the outside of the wire with a clothes peg. The tendrils will soon hold onto the wire and secure the vine naturally without future restrictions.

On the additional tour of Alan’s garden we admired the extensive compost beds at various stages of maturing, its produce and the new chicken coup set up.

Thanks very much for sharing your grape growing expertise, Joy, and for hosting us, Alan.

Film recommendation

‘Kiss the ground’, 2020

a film on soil regeneration and its role in overcoming climate change, on Netflix

Trading Table

Our trading table loves all sorts of gardening contributions. Please bring your spare seedlings, plants, seeds, cuttings, produce and materials. Thanks!

Supper

This month’s supper helpers are: Viv Harper and Elizabeth Whitcombe. Please bring a plate. If you are unable to attend please ring Joy: 03 455 7997
Donations of additional supper food will be gratefully received, thanks very much.

Gardening workshops run in August by Michelle Cox from Organics Unearthed

<http://www.organicsunearthed.co.nz/>

Sunday 1st August. Organic Propagation. We will cover seed sowing, cuttings, division and layering techniques. You will also make your own organic media mixes from scratch. A large variety of propagation materials provided and goodies to take home. A focus on hands-on learning. 4hrs. TBC

Saturday 7th August. Home Made Soil Amendments. Laura Green joins me today to bring you some simple and effective preparations to build the health of your soil and vitality of your crops. Laura is passionate about growing Nutrient Dense Food and sharing her knowledge about amendments we can all make at home. Hands-on focus. 3hrs TBC.

Saturday 21 August Healthy Soil = Healthy You! I'm very excited to be collaborating with a progressive health practitioner in Dunedin to bring you a seminar on healthy food choices and nutrition, and the pivotal role that soil health plays. 2hrs TBC.

Vegetable gardener work opportunity – please contact Katrina if interested

Hi DVGC,

We are looking for someone to look after our vegetable garden at No.7 Balmac. This would ideally be two people and would involve around 5hrs each per week.

The role involves the full care of the garden, preparing beds, purchasing / raising plants, Planting, weeding beds and paths and weekly harvests.

I wondered if there might be a couple of people in your group that may be interested?

Kind regards,

Katrina Toovey
Tel. 021 397 931