



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, 5th May 2021

Q & A: David

Club Talk: Robyn Bazsika – From Garden to Table

Guest speaker: Richard, gardening specialist at Bunnings, on 'Small Gardens'

Garden visit: Mount Hyde Hazelnuts – 638 Outram-Mosgiel Road, Riverside, Sunday, 2. May, 1:30pm. (Check emails on Friday night for confirmation)



Competition for May

Three potatoes

Winners of last competition:

Annette Harman - best autumn fruit
 with a watermelon "sugar baby"

Ruth Bayne - best autumn vege
 with a pumpkin "Crown Prince"

Things to look forward to in May

Hazelnut gathering and drying

Hello Everyone,

This newsletter reports on the April garden visit, garden tasks for May and shares some autumn vegetable recipes. We are inviting you to come hazelnut gathering and share a midwinter potluck dinner with us in July.

Visit to Ruth Gardener's place - by Sue Novell

Winding our way up to the top of a hill on the flanks of Flag Staff we were greeted with a warm welcome by Ruth and a fabulous view over the city out to the ocean.

The small farmlet has been in the family for 62 years with now three households living there. Ruth built her house 28 years ago and since then has been developing her expansive garden with board walks, numerous plantings and inviting seats. There is a kitchen garden, a berry and nut garden, a native tree area in progress and a paddock for the ten goats.

Quirky sculptures made with old CDs give splashes of colour and interest. A striking feature are the large rocks and boulders on the site, gathered together in areas by the bulldozer when building the house. Smaller ones were shifted by Ruth. She has made great use of them to build walls against which perennial herbs and flowers thrive. Arnica mountain plants have been the base of an interesting venture into medicinal tincture production, a remedy found commonly in Switzerland to help heal bruises and swelling. Ruth can attest to its effectiveness after having rolled a log on her hand in a chain sawing mishap – there was no swelling and bruising after she poured on the Arnica oil.

A thicket of berry fruit such as loganberry, currant bushes and a forest of tall hazelnut (originally impregnated with truffles) and South American Gevuina, bushes thrive on the north facing part of the site. The latter drop an abundance of small black nuts on the ground in autumn. They would be ideal for chocolate making and have a taste similar to coconut/hazelnut, although they are difficult to shell. Ruth planted them as an experiment 23 years ago on a rocky slope and they successfully took off after 8 years. (This maybe Gevuina avellana - Chilean hazelnut)

Ruth would like to plant an apricot and peach tree and more berry fruit bushes. She plans to replace her ingeniously self-made glass house with another on a sunnier part of the property.

Thanks very much, Ruth, for sharing your journey creating an interesting garden on this elevated spot at the snowline of Dunedin.

Gevuina grove and nuts



Garden Tasks for May – by David

Last chance to plant: Seedlings of kale and silver beet
Still a bit of time to sow: Pea seeds until the middle of May
Broad bean seeds until the end of May
Still a bit of time to plant: Seeds of Asian Vegetables
Plenty of time left for: Seedlings of Cabbage (until the end of June)

‘From Garden to Table’

Pumpkin and Apple Soup - thanks to Joy

2 Tbs butter or margarine
½ cup of spring onions or onions
500gr of pumpkin (grey sort) cut into chunks
3 cups chicken stock
1 tsp brown sugar
Salt and pepper
2 green apples cored (not peeled) and finely sliced
½ cup milk
¼ cup of cream
¼ tsp of cinnamon and nutmeg each

Melt butter in large saucepan, add onions and fry until soft
Add pumpkin, stock, sugar, salt and pepper to taste
Stir well, bring to boil, lower heat, cover pan and simmer
Stir occasionally until soft (45mins)
Cool slightly and mix with stick blender until smooth, return puree to pan

Add sliced apples and cook over moderate heat for 20mins
Stir in milk and cream, cinnamon and nutmeg
Gently simmer until heated through

Fennel spiced wild salmon – thanks to Juliet

Serves 4

Ingredients:

2 tsp fennel seeds
1 tsp coarse sea salt
½ tsp freshly ground black pepper
4 skinless salmon fillets (each 150g, and 1 inch thick)
1 Tbsp extra virgin olive oil

Method:

In a small, un-oiled frying pan over medium heat, toast fennel seeds, stirring occasionally, until fragrant and a shade darker, three to five minutes. Put fennel seeds, salt and pepper in a clean coffee or spice grinder until coarsely ground. Rinse salmon fillets and pat dry. Dust each fillet generously with spice mix and then rub it in gently. Pour oil onto a platter and lightly coat fillets.

Preheat charcoal or gas grill to medium. Cook salmon, skinned side up for three minutes (close lid on gas grill). Turn salmon over and cook three minutes, or until moist and only slightly pink in centre (cut to check). Let salmon rest three to five minutes before serving.

The Riverton Heritage Festival is available online at:
<https://www.sces.org.nz/heritage-harvest-festival-2021-hub>

There are a number of interesting YouTube clips that you might enjoy. We are not sure how long it will be published for, but so far there is no sign that it will be taken off-line soon.

Midwinter Dinner

You are invited to reserve the evening of 10th July 6:30 pm at the Caversham Baptist Church for our midwinter Potluck get-together.

Trading Table

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

Supper

This month's supper helpers are: Gabby McKenzie and Ann Jacobson. 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.