



GREENS~LEAVES

Dunedin Vegetable Growers Club Newsletter.
February 2019

Meetings: 2nd Monday of the month at 7pm

Venue: St Kilda Bowling Club,
33 Royal Crescent, St Kilda

Membership: Heather Wilson (4764607)

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(Please include your name as a reference)

Next Club Meeting: Monday 11th February

Q & A: David

Club Talk: Stringing up/storing garlic

Guest Speaker: Panel discussion on growing garlic

Garden Visit:



Vegetable competition winners

Congratulations to Ray Wade and Ruth Bayne.

Competition for February

3 whole garlands

Things to look forward to in March

Annual general meeting

Talk/demo on preserving by Robyn Baszika

Hello Everyone. What a wonderful meeting we had last month. The talk that Jim gave on bees was absolutely fascinating. It also seems like is enough enthusiasm by club members to get behind, and help organise, our club hosting Kindred Day in autumn 2020.

Blueberry visit by Sue Novell

Slight drizzle did not put off a sizeable group of us to learn about and pick blueberries at Eric and Noreen Johnson's Blueberry Farm in Fairfield. The idyllic green valley is ringed with trees on one side and gorse dotted with beehives on the other. Peaty, wet and yet in most places free draining soil seems to be ideal for the blueberry bushes of varying sizes.

Heavy mulching with ideally pine sawdust seems to be all that is needed. Eric showed us the new waist high plantation of about seven years old. The old bushes planted forty years ago by the previous owner had to be uncovered from weeds and cut back to regenerate. Even so the bushes were again up high over my head! Eric told us they grew the tastiest berries and most diehard pickers made a beeline for them, but he had no idea what the varieties were. He stressed, if you want juicy sweet berries, only to plant northern highbush deciduous ones, like Nui, Reka, Bluecrop etc. (I found them available at Blueskin Nursery).

We duly went to pick in the older bushes on the side of the plantation only to find

that the really dark blue tasty ones were hard to come by and mostly found in the middle of the bush right on top! It had started to rain and we got soaking wet. That did not stop us and families from having fun, with the voices of kids shouting excitedly: 'I found one, I found one!'

When we at last had our first container full we finally decided to move into the middle of the patch and what greeted us was blueberry heaven! Easily accessible branches full of huge and plentiful berries, just dropping into our hands. They tasted real blueberrily and someone suggested even like bubblegum! Our lesson is here to always scout out the bushes before settling down to pick...

We could not resist to fill another container in no time at all and scurried up to Noreen and Eric at the weighing table. We think we have enough to last us until we go picking again...If not, we know, Noreen and Eric sell them at the Dunedin Farmers Market on Saturdays!

Subs

We have had a slight technical issue with subs paid at the Jan meeting. Whoever paid subs early in the night and was given receipt number 551405 can you please let Lynne know as your name was not recorded.

Subs are due now. They are \$15 per person, if paid before 31st March. From April 1 they will be \$20. If you want your newsletter posted, not emailed, then subs are \$20 (unfortunately we cannot get a newsletter to you by post before the club meeting). You can pay at the meeting or use electronic banking (details above).

A big thank you for all those who brought a plate for our Christmas supper in December. It was well attended and we had fun finding out who had the biggest potato. Also a big thanks to Alan Savell for going to such extraordinary lengths to work out the best way to grow a potato in a bucket. Scientifically, it appears that a large seed potato, planted ASAP, having multiple eyes and buried in the ground (but not in a glasshouse), gives you the best chance of winning this year's competition.

Annual general meeting

During the March club meeting we will be having our annual general meeting which usually doesn't take too long. This year however we are going to need 4 new committee members. If you would like to be on the committee, please put your name on the attached form, have a club member nominate you and another club member second that nomination, sign that you accept the nomination, and hand the form in at the February meeting. This could be a chance for you to initiate all those good ideas you have, or just to give something back to the club. We really do need some people to step up to keep this club running well.

Website of the month

The [Organic Gardener Podcast](#) website is a fantastic site where you can listen to podcasts about growing plants organically.

In remembrance

Unfortunately a long time member, Campbell Kirk, has recently passed away. We will never forget him nor his cabbage.



Dennis would like members to know that he would like to sell his horse manure in standard 40 litre bags (like the bags potting mix and compost come in from the garden centres). If you have any to give him he would be very appreciative.

Recipe of the month - Summer Vegetable Tart

This rustic vegetarian tart is perfect for a light summer's meal – just 20 minutes prep and the oven takes care of the rest!

Ingredients

400g block frozen savoury pastry, thawed

4 cups prepared summer vegetables*

We've used sliced courgettes, chopped red and yellow capsicums, sliced red onion and cubed eggplant in this recipe but you could use any garden ingredients you wanted

¼ cup olive oil

2 tsp **Gregg's Rubbed Oregano**

2 eggs, beaten

¼ cup grated Parmesan Cheese

¼ tsp **Gregg's Smoked Paprika**

Method

Roll the pastry out and line the base and sides of a fluted tart tin with removable base – approx. 10cm x 34cm. Refrigerate for 20 minutes. Preheat the oven to 200°C (fan assisted). Toss the prepared vegetables in the olive oil and **Gregg's Rubbed Oregano**. Place in a single layer on a baking tray lined with baking paper. Roast for 15-20 minutes, until the vegetables are crisp and tender. Set aside to cool. Line the pastry with baking paper and baking beans. Bake for 12-15 minutes to cook the pastry. Remove the baking beans and return pastry to the oven for a further 5 minutes to dry out the base. Reduce oven temperature to 180°C (fan assisted). Spoon roasted vegetables into the pastry case. Pour over the beaten eggs (season to taste with pepper and salt). Mix Parmesan cheese and **Gregg's Smoked paprika** together and sprinkle over vegetables. Bake for approximately 20 minutes, until egg is set. Serve warm with a crisp salad on the side.

