



Meetings: 2nd Monday of the month at 7pm

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

Secretary: Carol Henderson (454 4625)

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Membership: Heather Wilson (4764607)

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Club Email: dvgnz@gmail.com **Website:** <http://dvgc.co.nz/>

Next Club Meeting: Monday 9th April 2018

Club Talk: A couple of Riverton Heritage Food Festival Workshop reviews

Guest Speaker: Ruth Zeinert of Good Food Dunedin

Garden Visit: Sandra Smith has kindly invited us to view her Permaculture garden “work in progress” on Sunday April 22nd at 10.30am



Vegetable competition winner

Congratulations to Marion for her heritage Eileen's Specials and the member who entered the hybrid Rupunzels.

Competition for April

3 carrots of the same variety (one entry per member)

Things to look forward to in May

Learning about canning and bottling from Jim and Robyn Bazsika ☺

Pickles and Preserves tasting !!

Hi everyone. The days are noticeably getting shorter and Daylight Saving is over for another year. It's time to get those garden beds tidied up and the green manure planted. It's also a good time to reflect on what we grew well (and not so well) in our own micro environment so we can work towards getting maximum value from what we have available. It's also time to save seeds and putting extra aside to share at our seed swap meeting in August.

Congratulations to Ray Wade for winning the DVGC Gardener of the Year title.

We welcome entries in our monthly competitions as it is an integral part of the overall meeting experience, so don't be shy and enter when possible. Please remember only one entry per category per person.

Club subs.

For those who have not yet paid their subs the new non-discounted rate of **\$20 (\$25 postal)** now applies. You can pay at the meeting (no Eftpos) or online where you must include your **name** as a reference!

Bank account: Westpac 030905 0515906 00

Trading table

Please bring coins or small notes to buy from the trading table. We encourage you to bring your own environmentally friendly bags and containers to transport your purchases home.

Thanks to Gabrielle Pankhurst we are investigating compostable carrier bags but the supermarket bags will still be used until we can source some of these at a good price..

Several of the things that we sell on the Table need a regular supply e.g. seedling punnets; 1- and 2-litre milk containers for lime and compost tea; pellet bags for horse manure etc., so please bring along any you have spare.

Mid-winter Dinner

Our mid-winter dinner will be on **Saturday July 7th**, 6pm for 6.30pm at the Caversham Baptist Church. This is always enjoyed by the members so mark the date on your calendar and start planning what yummy food you can contribute to the pot luck dinner.

March garden visit

About a dozen members turned up in Oceanview on a nice warm Sunday afternoon to look around the Staynes' wonderful garden. We were entranced by the large collection of succulents set within loose stone pathways before moving on to the well tended and prosperous vegetable garden. Of special note was the orchard, the pumpkin patch and the Asian cucumbers which seems like a plant that just keeps on giving.



Riverton Heritage Food Festival

It was lovely to see some more DVGC members down in Riverton enjoying the workshops, excellent food, interesting stalls and displays of the best produce from local gardens...



Soybeans and Lemongrass on the table and the bountiful baskets all grown in the Catlins by Diana Noonan.

Our stopping in for a visit to Diana Noonan's garden in Papatowai had encouraged her to come along with this bountiful display of produce and amazing examples of her dedication to preserving which helped her attain a shared "Champion of the Harvest" award 😊

I had a great time but the things I most enjoyed were the friendly and open gardening and food conversations with enthusiastic people...just like at our Club meetings!! Carol Henderson

April 2018 Planting now

Sow seeds of: Broad beans, Chinese cabbages, onions, peas, silverbeet, sugar snaps, spring swedes and turnips.

Plant seedlings of: Brassicas, Brussels sprouts, lettuces, silverbeet and spinach.

Planting by the Moon (From NZ Gardener, 2018 Garden Diary)

1-3 April – It's the full moon phase, so little can be done. Cultivate only.

4-5 April – Plant root crops, such as onions.

6-10 April – Weed, harvest and cultivate only.

11-12 April – Sow more root crops, such as radishes and turnips.

13-18 April – Energy is rising so start preparing for the next fertile period. Cultivate soil. Apply compost. Water dry areas.

19-26 April – Now is the time for sowing and planting vegetables. Sow brassica seeds and protect young plants with cloches. Sow peas and broad beans and water well as they strike.

27-28 April – Feed everything with warmed seaweed or comfrey tea.

29-30 April – Break out the hoe and weed to keep growing plants in the light.

Sauerkraut to swap by Jan and Marloes Leunissen

Homemade sauerkraut, from organically grown cabbage, frozen in 500 gr batches.

Swap for eggs, nuts, nz cranberry cuttings, jam or anything else from your garden's bounty. Let me know by email: athome@aurion.nl or phone 4766262 if you want some and I will bring it to the April meeting. Cheers, Marloes Leunissen

Internet Interest

Jlm Bazsika recommended a 15 minute television programme on Saturday mornings at 8.45am on Choice called Organic Edible garden and Food.....but I missed it 😞

However, there is an interesting website here:

<https://organicediblegarden.co.nz/>

Happy Gardening!

