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| **GREENS~LEAVES****Dunedin Vegetable Growers Club Newsletter** **March 2021** | **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) helen.flockton6@re.com **Club Email:** dvgcnz@gmail.com **Website:** <http://dvgc.co.nz/>**Bank Account #** 030905051590600(Please include your name as a reference) |
| **Next Club Meeting:** Wednesday, 3rd March 2021**Q & A:** David**Club Talk:** AGM**Guest speakers:** Taste Nature – Questions & Answers with Clinton and Rodney**Garden visit:** Sunday 14th March 2 pm, Pip and David Mackle,  |
|  | **Competition for March** Three Tomatoes – hybrid and/or heritageWinner for 3 alliums: Robyn Bazsika | **Things to look forward to in March**Garden visit |

Hello Everyone,

Following is a report on the recent garden visit at Ocean View, a reminder about garden tasks in March and paying the 2021 subscription. We invite you to contribute to the next club talk. Included is also a book review and a zingy pesto recipe using carrot tops.

**Garden Tasks for March** – David

Sow seeds of: Asian vegetables, Broad Beans, Lettuce, Onions (until mid-March) and Silverbeet (until mid-March).

Plant seedlings of: Cabbage, Kale, Lettuce and Silver Beet (until Mid-March).

Plenty of time for: Broad Beans and Peas. Broad Beans can go in from the beginning of March until end of May and Peas are usually sown from April. Sowing these depends on how much space you have in the garden and how it fits in with your crops.

**Garden visit** – by Sue Novell

Aroundtwenty of us were warmly welcomed into a cosy enclave on what sometimes must be a windy brow on grassy hills high above the sea. Large macrocarpa hedges shelter the cottage and surrounding gardens. A corner of the large property outside the hedge has been converted over the last eight months into a yard for horse grooming and beside it a beautifully laid out and fenced kitchen garden complete with a spacious glass house. This was cleverly built in the middle of the garden with second hand windows and timber to accommodate thriving tomato, zucchini and cucumber plants. Around it raised beds constructed from palletts hold carrots, pumpkins, berry bushes, herbs and many flowers. In one of them a potato experiment is taking place: on a wad of straw in the bottom some blood and bone was sprinkled, then seed potatoes and lots of straw piled on top. This was wetted and some months later, like easter eggs, clean white potato can be found underneath the straw! Some older pear trees that had previously been nibbled on by horses had been cut down and left to rejuvenate. The plan is to espalier lots more fruit trees on dwarf rootstock all along the fences. A potting shed is next on the list too. It was relaxing to sit on one of the pretty garden benches and later the conservatory and chat about gardening. Thanks very much for a lovely garden visit and social time!

**Questions for Clinton and Rodney – Taste Nature**

We have invited Clinton and Rodney from Taste Nature, ‘New Zealand’s Premiere Organic Supermarket’ and café in Dunedin to talk with us about their business and garden at our coming club meeting. Clinton manages the shop while Rodney grows all fresh produce for the café on their property above Waitati, where the waste from the kitchens is composted in a large worm farm.

The Taste Nature website states:

*LOCAL – SUSTAINABLE – ETHICAL*

*We support Conscious Consumerism, where consumers are more aware of the choices they make when shopping and living day to day. We live in a time where most of us over-consume and look at price first and social/environmental impact second.*

*Why Organic – Organic food is food grown the way nature intended – without synthetic pesticides or herbicides, genetic modification, or man-made fertilisers. Organic farming prioritises the long-term health of the soil and the environment, ensuring the land can yield nutritious, sustainable food for years to come.*

*Non-organic food is food grown with ample intervention, often involving harmful chemicals and pesticides. Non-organic farming practices tend to strip nutrients from the soil, have adverse effects on the environment, and leave worrying traces of pesticides on produce.*

*True Cost of Food Production – The predominant approaches to food production, distribution, retailing and consumption are causing significant damage to the environment, to soil, to the climate, to biodiversity, to rural communities and to public health. We are either paying for this damage in hidden ways, for instance through water charges which include the cost of removing pesticides in drinking water; taxes which fund misdirected agricultural subsidies and environmental clean-up costs, including many of those relating to flooding. We are also paying the costs of diet-related disease. These costs are often deferred on to future generations or other countries, as is currently the case with climate change and soil degradation, rainforest destruction and species extinction. So although food appears never to have been cheaper, when we look beneath the surface, we are actually paying far more for it than we might possibly imagine.*

Clinton and Rodney welcome us to ask questions about their philosophy, their products and practices.

Please send questions by Friday 26. February to the club email – we will forward them in advance to the speakers.

**AGM**

This year’s AGM will be short, confirming minutes of last AGM and receiving reports from acting President Jim and Treasurer Ruth.

There have been no new volunteers for the committee, therefore there will be no election of new officers and the committee will stay the same.

**Book review** – Ray Wade

*The Food Explorer* by Daniel Stone 580.92FAI.

A young botanist David Fairchild from Kansas has a wanderlust that takes him to Corsica in the late 1800s in search for better lemon varieties. A lucky encounter on the ship leads him to travelling many countries seeking all sorts of novel fruits and plant varieties for US farmers to grow. This leads to a new govt department for plant importation.

Among other fascinating things read of how Rudolph Hass, a post office employee, invested all his wages in growing avocados from seed in his back garden leading to him growing the Hass avocado and gaining a patent for it. And how the Meyer lemon got from China to the US.

**Supper**

We always have a delicious supper and it is a great drawcard. But Joy who organises it relies on club members to voluntarily bring along a plate every now and then. Two people are also rostered on for serving teas and coffees. They bring a plate as well.

This month’s supper helpers are: Fran Bolger and Rhonda Hanson

If you are unable to attend please ring Joy - 03 455 7997

**For horse manure** - Dennis Dorney

can be contacted by phone 4876043 (message m/c attached) or email by ddorney1940@gmail.com

Please bring Dennis 40 litre bags in good condition for horse compost. The bags must be of the Number 8 type. Also 2 litre plastic milk bottles (for lime sales)

**Food pantry - Donations of surplus produce**

In case you wish to donate surplus produce to the wider community, place it in a cardboard box and bring it along to the Community Food Pantry outside the South Dunedin Police Station, 77 Macandrew Rd, for people to help themselves.

**Photos** of your garden

We welcome images of your garden or produce with a caption for the newsletter or website.

Also of dishes you have created from your produce and the recipes to go with it.

**‘From Garden to Table’**

**Carrot Pesto**

This is a food waste reducing recipe using green carrot tops, parsley and any soft greens you have. Carrot tops are full of nutrients and supply a herbaceous flavour like parsley.

1 cup roughly chopped carrot tops

1/4 cup roughly chopped flat-leaf parsley or spinach, sorrel, young silverbeet leaves

1/4 cup cilantro/basil

1/4 cup walnuts or hazelnuts, cashews

1 garlic clove

1 T lemon juice

Zest of 1 lemon

1/4 t sea salt

2 T olive oil

Wash and pick through the carrot tops, using only the green ones. Gently roast the nuts in a pan. Add all ingredients in a food processor and blend until smooth.

Use over roast or steamed vegetables, in soups, sandwiches, or as a dip etc.

**Gardener’s Curiosity Table**

At our meetings we will set up a table for items of interest. Bring along your strange, wonderful, good or bad produce – things you want answers to or just show off.

**Trading Table**

Our trading table is as good as its contributions. So please bring your spare seedlings, plants, seeds, cuttings, produce, materials etc. Thanks!

**2021 Subscriptions**

If you have not already done so, now is the time to pay the 2021 subscription of $15. – either by direct credit to the DVGC bank account (see newsletter heading) or at the welcome desk at our next meeting in March. If you do not pay by March 31st we will assume that you wish to terminate your membership – we will take you off the newsletter email list and you will no longer receive the newsletter.