



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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Club Email: dvgcnz@gmail.com

Website: <http://dvgc.co.nz/>

Next Club Meeting: Monday 12th March

Club AGM: Carol will present the annual report and Lynne the financial report. We will seek the club's approval of the present committee as there are no current vacancies.

Planting now Q&A: David

Club activity: Group talks about 'tops and flops'.

Garden Visit: Richard Staynes. Sunday, 18th March, 2pm.



Vegetable competition winner

Congratulations to Ruth and Ray for their tomatoes and Robyn for her garlic

Competition for March

3 Tomatoes: 3 x heritage of same type

3 x hybrid of same type

Things to look forward to in April

Bottling/preserving using a hot water bath

Vegetable Competition – Three carrots of the same type

Hi everybody. Autumn is here and I am sure everyone has been harvesting some great crops due to all the hot weather we have had. It's also time to start bottling and preserving all those excess vegetables and fruit. If anyone has some great tried and true preserving recipes I am interested in putting a collection together for our webpage, or as a booklet. Please email them to our club email above or just pass them on to me (Ross) at a meeting.

If you have any enquiries about the newsletter, if you do not receive it or you want to change your email address, please email the club at dvgcnz@gmail.com or talk to Ross at the meeting.

Silverbeet in a bucket competition

Seedlings will be available at the March meeting. These are to be grown in a standard bucket and will be judged by the members at the May meeting.

February Garden visit



Around half a dozen keen gardeners were treated to a lovely couple of hours being

shown around Jan and Marloes' garden up in Halfway Bush. Despite a poor start to the day it ended up being quite sunny. Jan showed how with hard work, and a bit of scientific knowledge, a difficult growing area can still be turned into a productive garden. An ingenious wasp trap (see instructions below) was a highlight, not to mention the beautiful spread of food and homemade apple cider. Thanks Jan and Marloes.

Soap making workshop.

Saturday 17 March. 10.30am – 12.30pm.

Cost - \$20

If you want to learn how to make pure castile soap, you are welcome to attend this workshop. Robyn Bazsika will take you through the process from beginning to end and you will take home some lovely homemade soap along with a full list of instructions. Morning tea will be provided. Numbers are limited to 6 people so please email robbieflower@gmail.com or text 0275465579 to register (make sure to leave your name).

Riverton Heritage Festival. At Aparima College, Riverton on the 24th & 25th March.

This event attracts hundreds with its interactive demonstrations, local produce for sale, and a great variety of workshops over the weekend. For a small entry fee, you will entertain the whole family for hours and perhaps learn a thing or two about what you can grow in your own garden. Pre-registration for workshops is advised.

March 2018 Planting now:

Sow seeds of: Beetroot, Bok Choy, Carrots, Kohlrabi, Peas, Silverbeet, Turnips.

Plant seedlings of: Brassicas, Brussels sprouts, Celery, Coriander, Lettuces, Silverbeet, Spinach.

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

1-4 March – March starts in the full moon phase so it's cultivation time. Don't sow seeds yet, they'll strike too quickly and grow in a spindly fashion.

5-6 March– Sow root crops

7-11 March – Barren phase: weed, harvest and cultivate.

12-13 March – Sow more root crops.

14-19 March – With a new moon overhead, dig and cultivate to prepare for the coming period of prolific growth.

20-27 March – This is the busiest time of the month! Transplant seedlings of winter cabbage, parsley, silverbeet, lettuce and broccoli.

28-31 March – Give plants a boost by applying liquid manures or compost tea.

Bright Red Tomato Sauce (ketchup).

I made this sauce last week and it is the best ketchup I have ever made (I do have a bit of a sweet tooth though).

1 kg ripe tomatoes

1 apple

½ onion

1 tsp allspice

1 garlic clove

200g sugar

Salt and pepper

150ml malt vinegar

(I added tomato paste and an extra apple)

Wash and chop tomatoes and apple. Chop onion.

Boil together with rest of ingredients slowly for 2 hours, stirring frequently. Cool a little, then Whizz with stick blender or food processor. Bottle.

This recipe is taken from The Broad Bay School Cookbook, provided by Korena Paterson.

Wasp Death Trap - Marloes (idea) and Jan Leunissen (typing), photos by Alex Brown-Hunt.

Introduced wasps are not only a nuisance, they compete with New Zealand wasps for food and habitat. The introduced ones show a typical feeding pattern: predominantly protein (meat, cadavers) in spring/summer and sugars (fruits) in summer/autumn. Usually they are not very aggressive in early season, but they become more so in autumn.

On our porch we have a bellbird and tui feeder. Being nectar eaters they feed on sugar water and of course wasps will also find their way into the feeder. It doesn't bother the birds very much, but in January it started to bother us: there were dozens of wasps flying in and out, not only out of the feeder, but also the house. After some of us got stung we decided enough was enough.

We found four nests around the house, three of which we could terminate using 'NoWasp' powder (pyrethrum in diatomaceous earth powder) available at about \$18 from e.g. Mitre10. The fourth nest was not easily accessible, especially at night when it is safe to powder a nest entrance but a hassle to get into the bush on a steep slope. We are quite convinced there are many more nests around that we have not located (yet).

Our wasp trap did catch some wasps, but there were so many that some started to find their way out leading more wasps back to their nests and so we actually were supporting the nests because the wasps took food home.

After some 'creative' thinking we made a modified wasp trap as follows (numbers refer to the photos).

You need an empty plastic fruit juice bottle (1).

Cut the top part off at the widest width (2).

Find yourself a decent plastic wall plug, preferably yellow (wasps are attracted to yellow). The inside of the plug should be about 3 mm \varnothing (3).

Cut the plug just where it gets solid inside. The hollow part should be about 1 cm long (4).

Drill a hole in the centre of the bottle cap, size slightly narrower than the hollow plug part (5).

Push the plug into the cap hole, leaving about 2/3 sticking out in the underside of the cap (6).

Set the bottle top upside down into the lower bottle part and make some holes through both plastic layers on each narrow side of the bottle using a perforator (7).

If you prefer to separate meat and sugar water (sugar water preserves meat at high concentrations), you can introduce a wire mesh bottom into the bottle (8-10).

Tie some strong thin wire/rope (even a shoe lace will do) through the holes, and leave a comfortable loop length of about 50-60cm (fig 9)

Gently apply some NoWasp powder in the upside down lid around the yellow plug. A thin layer of 1-2 mm is fine. No need to fill the space up (fig 11). We found this is not

so easily achieved using the NoWasp vial. Often way too much powder is pushed out that way. It is easier to first put some powder in a small cup and with a spoon transfer this into the trap.

Screw on the cap, put a bit of meat and/or some concentrated sugar water with yellow food colourant in the bottom of the cut bottle (9-11).

Done!

Remarks:

The powder is very hygroscopic, in damp conditions it will attract water and turn slightly blue. It may also clog and become solid. Hang the wasp death trap under a cover to prevent it from being rained on. In our experience the powder loses its activity within 2-3 days. So it will need to be replaced when after this time the wasp problem has not been solved.

Wasps are attracted to the killer trap by a combination of sweet, decaying meat and yellow colour. They try to get to the food through the top, flying down into the upside down bottle top towards the plug hole where the smell is the strongest. Because of the air movement caused by the motion of the wings the poison is dusted onto their wings and bodies. It is almost impossible for the wasps to get through the narrow plug hole and after a short while they fly off taking the poison to their nests, hopefully eradicating it when enough wasps bring poison 'home'. Some may die and fall into the powder.

About 10 min after we had put up the trap we saw the wasp numbers start to dwindle. After about two hours there were only very few and the annoying wasp problem was non-existent anymore. We now see a wasp ever now and then only.

Every now and then check for a wasp dead and stuck in the plug and remove it.

