

GREENS~LEAVES

Dunedin Vegetable Growers Club Newsletter; issued monthly, Vol:8.1 January 2015

Next meeting ; 7pm, Monday 12th January

Venue is the St Kilda Bowling Club, 33 Royal Crescent

President ; Carol Henderson (454 4625) hendersonic@xtra.co.nz

Membership: Heather Wilson (4764607) heatherandmike@clear.net.nz

Website ; <http://www.dvvc.co.nz/>

Monday 12th December ; Welcome and notices

Planting now/Q&A – Carol from notes by David Neill

Invited Speaker – Jim Bazsika on Winemaking

Competition – One Lettuce

Open Garden - NEV Community Garden, Sunday 25th Jan. 1.30pm

Happy New Year!!

I hope you all had a wonderful and relaxing Xmas with lots of produce from your gardens ☺

The rain on New Years' Eve was a great start to 2015 for the garden, if not for the celebrations in the Octagon.... I enjoyed the break from watering but it didn't last for long!

Just a quick reminder that the subs for 2015 are due from now on....details are on the back of your competition calendar if you got one at the last meeting and later in the newsletter.

December meeting

A huge thankyou to everyone for the enjoyable and social meeting in December.

Kate Wendelgest is so down to earth and interesting even for those who are not keen on mushrooms as such but her main goal is to grow truffles! Since truffles take such a long time to develop to a cropping level Kate became interested in the oyster mushrooms which grow relatively fast in wood, coffee grounds or straw soaked in lime to alter the ph. I'm glad the straw is soaked in lime as I once soaked some straw to use as mulch and left it for a few too many days ... the resulting smell was atrocious!!!

I can recommend Alison Lambert's pizza recipe using Kate's mushrooms as you can use as many or few as you wish and it's so delicious!

Delicious is also a good word to use for the Xmas supper we enjoyed....abundant is another as we actually had some leftovers!!! Well done!

The potato weigh-in was a lot of fun for the team and observers with special thanks to Warren for keeping an eye on my book-keeping and Philippa for taking the photographs!

We didn't think about those inside being able to watch through the window and will keep this in mind for future events when the weather is marginal. We had slightly less competitors this year but the weights are higher overall with an average of 609g compared with 445g in 2013 so the variety of potato may well be a factor!!



Potato in a bucket weigh-in results;

	Total weight	number	weight of largest
Wayne Tuck	1642g	30	195g
Carol H.	829g	27	89g
Dennis D.	823g	14	125g
Margaret S.	818g	21	156g
Joy Tapp	605g	29	65g
Barrie Foote	542g	18	75g
Taiko	513g	19	75g
Carolyne Smith	486g	29	81g
Jennifer Evans	461g	25	60g
Ngaire	436g	19	89g
Neil W.	423g	17	59g
Warren McN.	420g	19	58g
Ruth McN.	416g	23	54g
Lyn Foote	94g	27	13g

A few of us braved the elements to go and see Bruce Bernasconi's new fruit cage on the evening of Dec.11th and found the microclimate in his St Clair garden to be relatively pleasant ☺ The cage is large but sits well on the section and will be a great asset once his fruit bushes have recovered from the building disturbance.

Oyster mushroom, blanco pizza (Alison Lambert)

Dough

15g dried yeast

400g strong plain flour

1½ tsp sea salt

240ml water

2 Tbsp extra virgin olive oil

Topping

50g parmesan or pecorino cheese, shaved thinly

150g oyster mushrooms (fresh or dried)

2 cloves of garlic, crushed

1 Tbsp lemon zest, finely grated

1 Tbsp fresh thyme leaves

2 tsp sea salt

2 Tbsp extra virgin olive oil

Method

Combine yeast and 40ml water in a small bowl and stir until yeast dissolves. Add 2 Tbsp flour and stir until combined.

Cover and stand in a warm place for 30 minutes or until foamy. Place remaining flour in a large bowl, make a well in the centre and add yeast mix, 1½ tsp sea salt and 200ml water. Mix together, then knead on a lightly floured work surface for 10 minutes or use a dough hook with your electric mixer until smooth and elastic. Divide into four and place on a greased oven tray, brush with oil, cover with a tea towel and stand in a warm place for two hours or until doubled in size. Meanwhile, make the topping. If using dried mushrooms, pour over enough boiling water to cover them and let sit for 30 minutes. Drain the mushrooms and pull apart. Add 1 Tbsp butter to frypan and add fresh or dried (soaked and drained) mushrooms and cook briefly until tender (1-2 minutes), season lightly. Set aside.

For the topping combine garlic, lemon zest, thyme and 2 tsp sea salt in a mortar and, using a pestle, pound to a paste.

Add olive oil and season with ground black pepper.

Subscriptions for 2015 due now

If you pay your annual subscription before April and receive your newsletter by e-mail, your subscription will still be \$10. The new charge of \$5 for receiving a postal newsletter has become necessary because of rising postal costs.

A very clear notice will be available to study at the meetings.

Bank Account details...For those who would like to pay their subs promptly in 2015 via internet banking the Club bank account number is;

Westpac 030905 0515906 00

Please remember to add your name as reference when paying by internet banking :)

Planting by the Moon January 2015

Sow and plant non root crops, 1 to 2 then 24 to 31

Apply liquid manures – 3 and 5

Cultivate only – 5 to 7 (especially digging), 18 to 23

Sow root crops – 9, 10, 16 and 17

Rest, barren phase - 11 to 15

According to the local planting calendar the time is **ideal** sowing/planting this month for;

January - in trays

Beetroot

Cabbage

Cauliflower

Chicory

Chinese cabbage

Kale

Kohlrabi

Lettuce

Parsley

Pea

Spring Onion

sowing direct (in ground)

Broccoli

Coriander

Corn salad

Florence Fennel

Greencrop (for digging in)

Mesculin

Peas

Radish

Rocket

Spinach

Turnip

planting seedlings of ;

Broccoli

Cabbage

Cauliflower

Celery

Chicory

Chinese cabbage

Kale

Kohlrabi

Leek

Lettuce

Parsley

Silverbeet

Spring onion

These dates come from the new Vegetable Planting Chart for Coastal Otago/Southland produced by Jason Ross of Habitate Farm (formerly known as Sutherland Nurseries) and these are available from Taste Nature in High St.

Dates and details for February 2015 meeting;

February 9th at 7pm

Speaker is Jan Leunissen on Sauerkraut making

Competition – Two courgettes/zucchini

2015 Competition lists will be available on the membership table as you come in.

Sad news

Sadly we have started the new year without one of our members as Lyn Foote has died suddenly after ongoing treatment for bowel cancer. Our sympathy goes out to the family, especially Barrie and Jon for the loss of their wife and mother.

Carol Henderson