



Next meeting: Monday October 9th

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

Immediate Past President: Carol Henderson (454 4625)

hendersonic@xtra.co.nz

Membership: Heather Wilson (4764607)

heatherandmike@clear.net.nz

Club Email: dvqcnz@gmail.com **Website:** <http://dvqc.co.nz/>

Next Club Meeting: Monday 9th October

Club Talk: Carol on pricking out seedlings - pros and cons.

Planting now Q & A: David

Guest Speaker: Jan Leunissen will talk about Lactobacillus Serum for improving soil.

Garden Visit: Carlton Hill Community Garden. Sat. Oct. 14. Meet 2.00pm at the gates of the (now closed) Calton Hill Primary School, closest to the Look out Convenience Store on Riselaw Road. Meeting at Bunnings carpark 1.30pm for car-pooling.



September competition winners

Congratulations to Alan Savell (members choice) and Jenny Neill (speakers's choice)

Competition for October

Personal best vege and/or fruit

Things to look forward to in November

Club talk on rhubarb

Guest talk on 'Salvestrols'

Rhubarb competition

Hi everybody. Well, it's now the busy time of the year for us vegetable growers. Lots of seedlings to get started as well as the odd planting to do. Garden beds need preparing with fertiliser and compost. Personally I don't mulch my garden beds until around Christmas as I feel it stops the soil from warming up. Lots of people do though and it does save all that time weeding. The weather is getting better but be prepared for that cold snap we usually get in October, as well as the spring winds.

Newsletter Changes *(Repeated message)*

If anyone is still experiencing difficulties with receiving their emailed newsletters, email Sarah at the clubs email (dvqcnz@gmail.com) and she will endeavour to update your email address ASAP.

Lisa Short's talk on soils.

Thanks to Lisa for a very informative, and enthusiastic, talk on garden soil. It filled a few gaps in my knowledge and I'm sure everyone got something from it.

Thanks also to Heather for sharing her knowledge on crop rotation. That's a great system you have.

Christmas lunch. Oamaru Gardens and Riverstone. 2nd Dec. 9am to 5pm-ish.

This year we have decided to go on an adventure. The plan is to hire a bus and go to the Oamaru Gardens for a picnic lunch (byo) and a quick look around. Then it's on to Riverstone to check out their wonderful vegetable gardens, a look around their eclectic shops and a coffee if you are so inclined. Initially seats are available to members and family at \$20 pp. If numbers are low we will open it up to friends of members as well. The \$20 must be paid at the October or November meetings as we cannot offer internet banking. A booking sheet will be available at the membership desk.

Seeking new committee members.

Due to a member retiring from the committee at the end of this year, new members are sought. If you feel you could contribute to our

friendly little club in this way please talk to any current committee member. We really are a great little group and I learn more about gardening at these meetings than I do at our big ones.

Do you have a glasshouse?

We are looking for people to be part of a panel discussion at our December meeting about how to grow vegetables in a glasshouse. Everybody has different methods so don't be afraid to put your hand up, or say yes if you are shoulder-tapped by a committee member.



The lads did a fine job behind the counter last month. A big thanks to Joy and everybody who takes a turn to provide and help with the supper. This is a favourite part of our meeting for many people where we partake in fine fare, enjoy each other's company, and share a vege tale or two.

Garden visit Mosgiel, by Jan

Election day was also the day for a garden visit to the Malcam Charitable Trust Gardens (also known as Kowhai Grove) at Factory Road in Mosgiel. The Trust is supported by the government and depends largely on donations.

About 10 members attended. The visit was a great opportunity to learn more about larger gardens that produce vegetables, nuts and fruits, whereas the Trust offers valuable life experiences to young Kiwis of all walks of life. A couple of low cost tunnel houses complement a vast outdoor growing area of nearly half a hectare with a soil quality many can only dream of.

The premises comprise a large basket willow patch, the branches of which are suitable for basket twining. Our host Annika Korsten

proved to be a great teacher; she went out of her way to share her passion and knowledge about companion growing and demonstrating the use of some interesting and uncommon garden tools. This visit was time well spent and the gardens are definitely worth a bigger attendance, so... maybe another visit!?

More info about the many activities of the Trust and the development of Kowhai Grove can be found

at <https://malcam.org.nz/about/overview/>

Garden tasks for October:

Potatoes (protect from frost).

Sow seeds:

Asian vegetables, beans, beetroot, peas, brassicas, spinach, daikon radish, radishes, celeriac (early Oct.), fennel, lettuce, turnips, carrots, parsnips, silver beet, leek, brussels sprouts, cabbage, cauliflower, courgette, kale.

Plant seedlings of:

Brassicas and silver beet, lettuce, bok choy, spinach, onions, broad beans.

Courgette, cucumber and squash (all late Oct.),

Seeds inside:

Tomatoes, onions, chillies, corn, beans, capsicums, beetroot (does not like the cold).

Plant garlic and shallots if you plant in the spring and have not yet done so.

Moon Planting October 2017:

- 1st and 2nd – sow and plant everything that produces its edible parts above ground
- 3rd to 7th – avoid planting anything
- 8th and 9th – root crops
- 10th to 15th – prepare garden beds for planting
- 16th – root crops
- 17th – 22nd – focus on forking, hoeing and raking
- 23rd – 31st – plant everything except root crops

For Sale

Organic compost

Contact Annika at annika@malcam.org.nz

\$120 for M³ (cubic meter)

Pickled Pears

Margaret's pickled pears were a hit at the mid-winter dinner, so here is the recipe. Makes 2 x 500 ml jars.

1kg pears, 500g sugar, 300ml distilled malt vinegar, 1 tsp whole cloves, 1 tsp allspice berries, 1 cinnamon stick, 12mm piece fresh ginger peeled and sliced, 2 strips lemon peel.

1. Peel, core and quarter pears. Set aside in water with a little vinegar to prevent discolouring.
2. Put the sugar, vinegar, spices, ginger and lemon peel into a saucepan over a low heat and stir until all the sugar has dissolved. Bring to the boil.
3. Add the pears, and simmer very gently for 20 mins until they are transparent and cooked.
4. Remove the pears, then strain the syrup (reserve the cinnamon stick and lemon peel) and boil for 15-20 mins to reduce.
5. Put the pears into hot, sterilised jars and cover with the reduced syrup. Add the cinnamon and lemon peel.

