



GREENS~LEAVES

Dunedin Vegetable Growers Club Newsletter.
April 2019

Meetings: 2nd Monday of the month at 7pm

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

Membership: Helen Flockton (455 1816)

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(Please include your name as a reference)

Next Club Meeting: Monday 8th April

Q & A: David

Club Talk: Carol and Paul Foss on growing organic shallots and Garlic

Guest Speaker: Club panel talk on composting

Garden Visit: Rory Harding at 834 George St, Saturday 13. April 2-4 pm – see below for details. Meeting at Bunnings carpark 1.30pm for car-pooling.



Vegetable competition winner

Congratulations to Robyn Bazzika
and Mary Thompson

Competition for April

Personal best autumn fruit and/or
vegetable

Things to look forward to in May

Colder weather

Competition for May

Winter squash (pumpkin). Own choice
and/or competition

Hello Everyone

This is our second to last meeting before our winter break as we do not meet during June and July. Some people appear not to have paid their subs yet. If you have forgotten then please do so at the next meeting, or by direct deposit (details above). If you cannot remember if you have paid you can check your name badge. A gold star means you have paid. Unfortunately for those not yet paid the early payment bonus is gone and it will now be \$20.

VEGE CLUB VISIT By Nola

Annette and Richard's place in Ocean View

A warm welcome greeted a group of members including 4 of Margaret's

WOOFERS from France to a demonstration of cider pressing in the garage. The apples both from on site and from friends were crushed in a drum and the resultant juice then either frozen in 2 litre juice bottles or fermented into scrumpy-like cider using the natural yeast on the apples. The apples were various both sweet and cooking types. The site, flat ground high above Ocean View beach, has clay soil and found to be unsuitable for productive growth- particularly the grafted fruit trees, so this season, old wheelie bins repaired and filled with compost, a Farmyard mix from Wals garden shop on the Taieri, have much improved the growth and production of the apples grown espalier style against a fence. Other plantings

include citrus such as mandarins, lemons and limes; also a pepino as well as an unknown plant! Next I visited a hot and humid spacious plastic tunnel house containing several varieties of Melons and Tomatillos loaded with fruit used for Mexican salsa. Cucumbers of various kinds including ginormous apple cucumbers and usual sized telegraph suit this microclimate too. This tunnel house was found to be too hot for tomatoes so a regular glass house (minus the glass) was purchased on TradeMe re glazed and planted out with tomatoes and successful crops of various varieties such as Roma, Moneymaker, Beefsteak and Sweet 100 have been grown . The usual outdoor carrots, silver beet, brassicas, celery and celeriac (needs lots of water to bulk up roots?), Jerusalem artichokes are grown too. Various pumpkins, butternuts etc. followed the potato crop nearby the compost heap on the south side of the property. Plastic corrugated fencing has been erected to mitigate the strong winds and sometime gusts from the SW. N Easterly and seaborne winds also affect the site. Additional interest in the garden comes from a cactus collection and many caged parrot- type birds. The visit ended with a melon tasting session and the Crenshaw variety was voted tops. Thanks again to Annette and Richard for hosting this interesting and informative garden visit.

Shallots for sale

Our club talk this month is on growing shallots and garlic organically. Carol and Paul Foss will also have shallots for sale at the meeting.

WATER HARVESTING (April garden visit)

with Rory Harding at George Street Orchard. 834 George St, Saturday 13. April 2-4 pm

"I will cover things like calculating tank requirements based on roof area and irrigation needs, the plumbing fittings I use and how to assemble them, storm water overflows, how I distribute the water throughout the garden (the limitations of low pressure systems), how to collect water for drinking, retrofitting for shower/kitchen waste water use etc. Bear in mind that it is likely that a large chunk of the two hours will be spent looking at the garden and discussing all kinds things that come up. Of course that is up to the group and I am happy to do more of one or the other depending on how folks feel on the day. "

Rory.

The workshop includes discussion/tutorial time, cups of tea, plus seasonal tastings. Cost \$10 p/p (subsidised by DVGC, payable preferably at next DVGC meeting or possibly at venue on the day). See you there!

New committee

The new committee met for the first time and new roles established. The DVGC committee is now made up of Jim Bazzika (club MC), David Neill (secretary), Ruth Bayne (treasurer), Sue Novell (newsletter), Helen Flockton (membership), Joy Tapp (supper), Ray Wade (trading table) and Ross Gilbertson (until June).

On behalf of the club, the committee would like to thank Carol, Heather, and Lynne who have stepped down after many years of faithful service to the club.

August meeting – Seed swap

The august meeting is our annual seed swapping time. Please bring your seeds to swap, sell or share.

The purpose of lime, by Dennis

While looking after the Community gardens sales table I am often asked the rather stunning question "What is the purpose of putting lime on a garden?" Perhaps it is a question that should be asked in the next Q and A session. Because we have had a number of speakers emphasising the importance of good pH balance I assume that my reply "It reduces soil acidity" is sufficient, but I wonder. Dunedin soil tends to be heavy clay, poorly drained and acidic, which incidentally are conditions which encourage club root, so a more complete answer is "Lime improves drainage, raises the pH (increases alkalinity) of the soil and helps reduce the risk of club root". Because lime is slow acting it is very difficult to put too much lime on a garden. So it's all good news then and I haven't even mentioned the benefits of calcium in lime. Not quite, potatoes like acidic soil and really don't like lime.

Tomato and Pear Relish

(By Lynn Gordon)

550g pears, finely chopped
500g tomatoes, finely chopped
½ cup chopped green capsicum
¼ cup chopped red capsicum
½ cup finely chopped onion
1 cup sugar
½ cup malt vinegar
1 tsp salt
½ tsp ground ginger
½ tsp dry mustard
Pinch cayenne pepper

Combine all ingredients in a large pot and bring to boil over a medium heat. Simmer for about 1 hour or until thick. Pour hot relish into sterilised jars and seal.