



Dunedin Vegetable Growers Club Newsletter.  
October 2019

**Meetings:** 2<sup>nd</sup> 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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**Club Email:** [dvgcnz@gmail.com](mailto:dvgcnz@gmail.com)  
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 (Please include your name as a reference)

**Next Club Meeting:** Monday, 14<sup>th</sup> October 2019

**Q & A:** David

**Club Talk:** Alan Savell (DVGC gardener of the year) “My tips for producing great vegetables”

**Guest Speaker:** Nutrition Department of Otago University

**Garden Visit:** Sunday, 27<sup>th</sup> October 2019, 2 pm

Robyn and Jim Baszika



#### Competition for October

Three Rhubarb stalks  
 Winners of September Brassica  
 competition:  
 Clare Hewson with a Bok Choy

#### Things to look forward to in October

Garden visit  
 Rock show

Hello Everyone,

After temperatures well below average last month we can now sow more seeds in- and outdoors, plant seedlings and rejoice in new growth.

In this month's newsletter we call for Kindred Day preparations and report on a visit to Margaret Scott's garden. There is a recipe for Jerusalem Artichokes and some book recommendations. We have the opportunity to learn more about rocks and minerals, the basis of our soils.

Keep potting up plants for selling on

**Kindred Day 4. April 2020, the week before Easter next year.**

We are planning to have produce boxes for prizes. We therefore very much appreciate if you could plan ahead and grow some extra vegetables ready to put in these boxes given out.

Also, please keep in mind to make and put aside some extra jars of preserves to add as well, thanks.

## **Tips gleaned**

from our visit to Margaret Scott's Spring garden in September - by Sue Novell

Preparation for summer crops:

- Grow climbing beans using tomato poles or warratahs with quality string wound around either in a triangle or a row that you can reuse every year.
- Grow different bean varieties 2 metres apart to discourage crosspollination.
- Cut old fertilizer bags and use sticks in the corners to protect early zucchini plants.

Tending to March grown crops:

- Tie broadbeans around a pole.
- Keep onions and garlic mulched or weeded. Margaret grows 8 varieties of garlic.
- Nip off tops of pea plants to encourage peas developing.
- Cut back broad bean flowering stems if growing in brassica bed for enriching soil. Broad beans plants use all the nitrogen in root nodules when setting fruit.

Harvesting of crops:

- Perennial Sprouting Broccoli 'Legacy'
- Diakon, planted March/April,
- Green Mustard Lettuce
- Red Korean Mustard Lettuce, great for making Kimchi
- Black Spanish Radish, sown in March, mellow when cooked, roasted, stir fried
- White Icicle radishes
- Cape Gooseberries and limes from under frost cloth
- Cos lettuce, miners lettuce
- Yams

Newly planted or sown in the ground:

- Sealevel quinoa
- Celeriac
- Red and white onions
- Carrots
- Salad greens
- Brassicas

Thanks very much, Margaret, for your time and tips, inspiration and hospitality!



Green and red mustard lettuce in Margaret's garden

**Mellow Yellow Jerusalem Artichoke Pickle** – by Linda Ziedrich, [agardenerstable.com](http://agardenerstable.com)

*1½ pounds Jerusalem artichokes, broken into nodes, thoroughly scrubbed, and cut into ½-inch dice (or put through slicer)*

*1 teaspoon ground dried turmeric*

*1 ounce garlic (about 8 cloves), chopped*

*½ ounce fresh ginger, minced (about 1 ½ tablespoons)*

*1 teaspoon cumin seeds*

*2 teaspoons pickling salt*

*2 teaspoons sugar*

*1½ cups water*

*Toss together the diced Jerusalem artichokes, the turmeric, the garlic, the ginger, and the cumin. Pack the mixture into a jar with a capacity of at least 6 cups. Dissolve the salt and sugar in the water. Pour the brine over the Jerusalem artichokes; it will not cover them at first. Add a brine bag (a gallon freezer-weight plastic bag containing 1 tablespoon salt dissolved in 3 cups water) or another suitable weight.*

*The next day the brine should cover the Jerusalem artichokes. If it doesn't, add more brine mixed in the same proportions.*

*Wait several days before tasting the pickle. I found it perfect after a week: The brine was sour, and the Jerusalem artichokes pleasantly, mildly spicy and still crunchy.*

*When the pickle has fermented enough to suit your taste, store the jar in the refrigerator. Keep the Jerusalem artichokes weighted so they won't take on a grayish cast.*

## **NZ National Gem and Mineral Show – Ray Wade**

Fri 11th and Sat 12th, 9.30-5pm and Sun 13th Oct 9.30-3pm.  
At Kaikorai Valley College Hall.

Forget about the intractable clay in your garden for an afternoon and come and see the great variety that comes from our earth.

### **A note about books I have enjoyed - by Ray Wade**

*Old Wives' Lore for Gardeners* by Maureen and Bridget Boland.

An intriguing little book from the public library that can be read in an evening. We can be thankful that we don't have deer or squirrels in our city gardens!...

Worth trying, should you get club root into your brassicas ...: bury cut rhubarb stems and leaves among your new plantings.

And another public library book is : *Of Rhubarb and Roses*, ed. Tim Richardson.

A series of short daily garden notes from the Daily Telegraph from the 1950s to now. Some good reading, mainly about flowers and ornamentals, but including eccentric gardeners and digging, pruning, mulching and composting.

### **Address changes**

If you have recently changed your contact details, address or phone numbers, please let Helen Flockton know at the desk or by email, thanks.