

Meetings: 1<sup>st</sup> Wednesday of the month, 7pm Venue: Dunedin Lawn Bowl Stadium, 38 Tahuna Rd, Lawyers Head, Dunedin Membership: Helen Flockton (455 1816)

helen.flockton6@gmail.com

Club Email: dvgcnz@gmail.com Website: http://dvgc.co.nz/

**Bank Account** # 030905051590600 (Please include your name as a reference)

Next Club Meeting: Wednesday 1st November 2023

Q & A: David

**Club Talk:** Marion Thomas – 'Humate'

Guest speaker: Imelda Tupa'i - 'Small Gardens' Garden visit: Robyn Bridges, 18<sup>th</sup> November



## **November competition:**

Best spring produce

## **October competition winner:**

Robyn Bazsika - 3 stalks of rhubarb

# Things to look forward to in November:

Garden visit

# Hello Everyone,

In this newsletter you can find garden tasks for November and a report on the Gasworks Produce and Crafts Gas Market, where DVGC contributed a stall. We showcase two of the easiest to grow perennial vegetables. There is a link to ideas on using less plastic in the garden and a yummy rhubarb cake recipe. Below is a reminder of our end of October garden visit.

# Garden visit: Waitati Taste Nature Garden, Saturday 28th October, 2 - 3pm (entry \$5 p/p)

Carpool at Bunnings Strathallan St From 1:30 sharp



## Garden tasks for November - by David

#### Sow seeds of:

Asian vegetables, Asparagus, Beans, Beetroot, Brussels sprouts, Cabbage, Capsicum, Carrots, Cauliflower, Corn, Courgettes, Cucumber, Kale, Kohlrabi, NZ Spinach, Onions, Peas, Silverbeet, Sprouting Broccoli and Tomatoes.

## Almost too late to sow seeds of:

Globe artichokes, Fennel, Leeks, Parsnip and Pumpkin-Marrow-Squash.

## Plant seedlings of:

Asian vegetables, Broad Beans, Brussel sprouts (from mid-month), Cauliflower, Celery, Corn, Courgettes, Cucumbers, Kale, Leeks, NZ Spinach, Peas, Pumpkin, Silverbeet, Sprouting Broccoli and Tomatoes.

Almost too late to plant seedlings of: Onions.

## **Report on Gasworks Produce and Crafts Market** – by Sue

DVGC ran a produce stall at the recent Gasworks Market on the occasion of the Gasworks 160<sup>th</sup> anniversary. Well organised by Chris Edwards and the Gasworks Museum's team, the market in the interesting industrial premises, with many nooks and crannies and open spaces, attracted 879 visitors. 22 stalls showcased and sold quality products by local crafts people. DVGC was one of four groups that raised funds for charity.



We presented a stall with a great variety of plants, seedlings and fresh produce, thanks to our many wonderful club member's donations. A very special thanks to all those who gave their time at the stall, chat with visitors about plants and help with equipment. The stall's proceeds of \$265 were gratefully received by the Presbyterian Social Support Service's Foodbank.

The organisers plan to run the market in November and December as well

# **DVGC Produce and Craft Gasworks Market stall in November**

We appreciate you dropping off plants etc. by the entrance to the Bowls Stadium at our next club meeting. You can also bring produce and plants on the day, Saturday 4<sup>th</sup> November 2023, from 9 30am.

Please let us know if you are able to volunteer some of your time to help with the stall and make this a fun day for all.

DVGC aims to give the November stall proceeds to the Dunedin Night Shelter.

## **Food Security with Perennial Plants** – by Sue

Try growing these easy-care, easy to propagate vegetables, herbs and fruits that come year after year without much fuss in your garden or in pots. No annual sowing or buying of seedlings needed. For those who are interested in the idea of continued sharing by planting, dividing and giving surplus plants to neighbours, friends and family, free plants and/or seeds will be available at our November meeting.

If you already have surplus seedlings, cuttings or seeds of the plants we are introducing, or have previously introduced, we greatly appreciate you bringing some along for sharing.

#### NZ Yams/Oca



is a small, yellow, red or pink tuber that is as popular as the potato in the high-altitude Andes, where it is known as 'oca', cultivated over many centuries. It does not suffer blight, even when grown in the same spot over years. It grows well in cool temperate climates like ours.

Being a season extending crop that can withstand poor soil conditions and

changing climates, it is great for food resilience. Use as a starchy root vegetable similar to potato, for steaming, boiling, mashing, frying and roasting with other vegetables. Pop a couple in the microwave for a quick treat. Fresh, it has a crunchy, slightly lemony flavour, good for cutting or grating into salads, like radish.

Not only is it a carbohydrate, but a good source of potassium, phosphorus, iron, zinc, essential amino acids, Vitamin A from beta-carotene, Vitamin C and Vitamin B6 and fibre.

Oca, like potatoes, are propagated from tubers. These are best grown in designated, contained beds or containers. Plant them as soon as the ground warms up, about 5cm deep, covered with soil, 40cm apart. They prefer humus rich, fertile, well-draining sandy loam soil, partial shade, and cool, damp weather. Add good compost and mulch really well to retain moisture in Summer. They need a long growing season (around 10 months or more) and consistent moisture for tubers to reach maximum size. Earthing up around the clover-like foliage that gets bushy, up to 50cm high, will increase production.

Leave plants in the ground until at least 4 weeks after the foliage has completely died down, preferably after some frosts. Mark the position of each plant so you know where to dig once they are dormant. After digging or rummaging out all of the various sized tubers, lay them out in the sun for a few days. This decreases the oxalic acid present and increases the sugars, giving them sweetness.

Store tubers in a cool dry position. Unlike potatoes they do not need to be a dark place. Set some small tubers aside for planting and to give away next year. They are ready to be returned to the soil when they start shooting out little sprouts from their eyes.

#### Orach



is a very easy to grow, drought resistant annual leafy vegetable, can get 1.8m tall, great for the back of your summer vegetable garden or to provide shade for summer lettuces.

The purple leaves can be used raw in salads or cooked like Spinach, nice combined together with Sorrel. It tolerates a wide variety of well-drained soils, but rich, well composted soils and watering will give lusher tender leaves. Plant in full sun. It is also a good source of biomass for chop and drop or composting at the end of Summer.

It self-seeds freely and comes up early as an attractive addition to Spring salads.

## Contributor sought by NZ Gardener Magazine

Hello lovely gardeners

My name is William Hansby and I work for NZ Gardener magazine. Each week we write an electronic newsletter offering advice and tips on growing fruit and vegetables. The newsletter is called Get Growing.

Each week I try to go to a different gardener to get a perspective on what is happening in their garden in their particular part of the country.

We haven't talked to someone in the South Island for a couple of weeks and I would love to talk to one of your gardeners to find out what they're doing in the garden at the moment. We generally ask the same questions.

- 1. What are you harvesting at the moment?
- 2. What are you sowing at the moment?
- 3. What are you germinating indoors?
- 4. What are you potting on or transplanting?
- 5. What problems are you having to overcome usually relates to weather, disease or pests? And what solutions do you suggest?
- 6. What are two things you must get done in the garden this week?

Hope you can help and participate.

Kind regards

William Hansby (Staff Reporter - NZ Gardener)

(If you are interested to contribute, please contact William Hansby directly: william.hansby@stuff.co.nz)

# Recommended link: 'Gardening without Plastic'

https://www.growveg.com.au/guides/gardening-without-plastic/

It has tips and a video on how we can garden closer to nature:

Use wooden seed trays (does anyone know who makes or could make them locally?)

Create seedling pots from newspaper, egg cartons and toilet rolls.

Make your own compost and potting mixes using locally gathered materials.

Use wooden sticks for labels.

And many more...

## **Trading Table**

Thanks very much to all who contribute to the interesting variety of plants, cuttings, seedling, seeds and materials on the trading table.

**Supper** Volunteers at this month's club meeting: Greta Doo, Carol Tricker Additions to the supper spread are greatly appreciated!

From Garden to Table: Rhubarb Cake – by Ruth

## **Batter ingredients**

150 g butter

3/4 C sugar

3 eggs

½ C flour

2 tsp baking powder

<sup>1</sup>/<sub>4</sub> C milk

#### Topping ingredients

2 C chopped rhubarb

½ C sugar

1Tbsp flour

1 tsp cinnamon

Cream butter and sugar, add eggs one at a time, stir in dry ingredients and milk.

Put cake batter into a 23cm cake tin (buttered and lined), in dollops.

Toss topping ingredients together. Sprinkle over cake batter, over and between dollops. Sprinkle any remaining sugar mixture over the top.

Bake at 180 Celsius for 40-45 minutes.