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# COASTLINE

June  
2018

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## 2019 National Permaculture Hui Riverton Dates Confirmed

**Autumn 2019 will be a dynamic period for the SCES**

- **March 30 & 31 will be our 11<sup>th</sup> Heritage Harvest Festival**
- **April 5<sup>to</sup> 7 we will host the National Permaculture Hui.**

Astonishingly, and much to our amazement and delight, the committee of Permaculture New Zealand asked to hold their 2019 Hui here in Riverton. Doing so breaks a long-standing tradition of keeping the event in the North Island, or at least as close as possible to it. But they've stretched their wings and asked if we can host this important event next year, and yes we can, and **we will!**

We Riverton permaculturalists are already "gearing up" by sketching maps, talking with cooks and bakers, musicians and, of course, gardeners, about how we in the Deep South might make the Hui an unforgettable event.

Already we are visioning and imagining how our cooler region of NZ might show the denizens of sweatier climes how things are done, at least down here. There's a great deal of enthusiasm for doing so and it provides an opportunity for southern permaculturalists to be included in the national picture; we are sure we have much to offer. The Hui is timed to flow-on from the Harvest Festival, for anyone travelling down to celebrate the autumn harvest with us.

The Coastline will share more news and details as the Hui-date approaches. For now, if being involved sounds like your "thing", please get in touch with us and tell us your ideas and how you could be part of this 2019 event.

We want the Hui to be a southern community event

Email - [permaculture@sces.org.nz](mailto:permaculture@sces.org.nz)

**\*\*\*Saturday 16 June at 7 p.m.** at Flecks Hall, Palmerston St, Riverton  
**Annual Winter Barn Dance.** Great Family Night Out See pg 4 & 5

**\*\*\*Tuesday 25 June at 7 p.m.** at the Riverton Environment Centre  
**Riverton Organic Gardening Group.** Revival Meeting – see pg 3

**\*\*\*Tuesday 3<sup>rd</sup> July at 7.00 p.m.** at the Riverton Environment Centre  
**Estuary Care Group.** Assist enhance our estuary foreshore! – see pg 8

**\*\*\*Saturday 7<sup>th</sup> July 10am-4pm** at Aparima College Hall  
**Earthcraft Day.** Demonstrations and have a go! – see pg 4

## A Few Changes This Month.....

Our regular readers will notice some of our usual articles are replaced or relocated this month. Sometimes it's necessary so we can include all the latest material and keep you up to date with the happenings of our dynamic society.

You'll see there's lots going on:

- Robyn has been to the 2018 National Hui and preparations need to begin for the 2019 Hui being held here in Riverton – more pgs 1 & 2.
- Plans are underway to revive both the Estuary Care and the Organic Gardening Groups. Both have been very active in the past but over time the membership has changed for various reasons – it will be great to progress the work on the estuary plantings and the track to the township all in the area opposite Bupa Care Home – more pg 8 and Gardening group revival info pg 3 .
- Plus there are more Heritage Orchard Parks to be planted and the usual working bees taking place on the existing nine parks – more page 5.

Remember there is also the Annual Winter Barn Dance – it's always a fun night for all! Get a group together, family or friends and join in the fun. A great work-out...better for you than staying home and watching TV!! More pgs 4 & 5.

We are really pleased to include the article from Peter Aalders – he and Marika have given so much to the SCES over their 28 years of volunteering. Now he recounts his experiences making cob ovens – special thank you to Peter. Pgs 6 & 7.

I hope you too enjoyed the beautiful frosty sunny days we had. Really makes Riverton sparkle!

Wendy  
Coastline Production Co-ordinator

### The South Coast Environment Society

**Incorporated** is a NZ registered Charitable Trust (registration number CC41561).

The Society vision is of a sustainable, resilient community of good leaders, resources, systems and examples available to assist and support people to adopt sustainable lifestyles and care for and about our environment.

The Riverton Environment Centre is one project operated by the Society. Volunteers open the Centre for the public 40 hours a week. The displays, information and resources are inspiring and enabling, incorporating a blend of traditional ways and new concepts showcased to give people more earth friendly options in their daily lives.

The Society has many other ongoing projects and is keen to welcome new volunteers and members. See back page for contact details.

## Permaculture Hui - 2018



This was held at a beach camp near Tauranga and attended by over 200 people, most from the North Island. I found it amazing to meet so many like-minded

people for the first time, of all ages, in one space. They all had super energy for making the world a better place in their own regions, in all sorts of unique ways.

On the first day we had 'speed dating' where two circles round the whole room faced each other and had 2 minutes to speak before passing on to the next person. Almost everyone in that circle I met echoed this sentiment: 'I've heard about Riverton's amazing projects, and always wanted to go down there'. Likewise, either I knew about them and their project, or I was stunned to hear what amazing things they are doing ....

The Hui was primarily run by a group of dynamic young adults around 30 years old, some having spent 6 months in India volunteering to prepare a bare farm for the International Permaculture Hui last year including digging all the toilets and growing all the food for 2000 people!

The days were full mainly with 'open space' sessions where, in a very fluid way, you were either hosting a session or attending someone else's. With 5 at time to move freely between there was a smorgasbord of knowledge and inspiration to be had. I shared our Heritage Orchard Project and our Forest Garden and co-hosted two: Rural Resilience and Community Building. Wild weeds for health, seed saving, biodiversity networking, semi tropical forest gardening, earth building, and Maori plants for healing, were some of the many others on offer.

There was a very strong feeling that came out of the Hui which everyone was touched by and that is the urgency and importance of promoting permaculture principles for New Zealand's future, and then realizing, as an interconnected NZ network, we have our combined strength and that with sharing skills and knowledge, we **can** make a difference.

There is a lot happening up there. The following weekend there was a NZ Food Sovereignty Hui that I would have liked to have stayed on for, but we are connected to it all now!

The food was fantastic-as, all freshly prepared organic yumminess. I am so pleased I went as it was amazing.

I am honoured that we are hosting the 2019 Hui in Riverton, with those wonderful people coming down here. We hope as many Southlanders as possible will attend and be inspired!

Robyn Guyton  
Manager, Environment Centre Riverton

## From the Archives to the Future: Riverton Organic Gardening Group Revival

30 years ago, 12 people from widely scattered areas were members of the Southland Organic Group with Robyn and Robert Guyton being the only members based in Riverton.

The then president of the NZ Soil and Health Association, Perry Spillar, was travelling around NZ giving talks so the Southland group invited him to speak in Invercargill. The Guytons were both very keen to attend, but with a baby and a toddler, there was much discussion about who would attend and who would stay home to babysit.

Robyn thought of a plan. She rang up Perry to ask if he would also speak in Riverton which he was happy to do. He asked if there was a group there to which Robyn enthusiastically replied "Yes", thinking to herself that she could gather together enough people to attend, not that she knew anyone else in Riverton interested. Perry agreed to speak the night following his Invercargill talk.

Robyn put notices in the newsletters, posters around the township and twisted a few friend's arms to 'be a crowd'.

In Invercargill, Perry spoke to a 'good sized' crowd of 26 (population - 40,000). To the surprise of **everyone**, in Riverton he spoke to an audience of 57 (population - 1000). On closing he said, "What a fantastic group in such a small community. What are you called?". Robyn quickly replied, "The Riverton Organic Gardening Group" and so, 30 years ago, the Riverton group was formed!

Half the people attending were 60+ years old, naturally organic experienced gardeners very happy to find so many young families (the other half) wanting to learn their skills and to share their seeds and plants. Monthly meetings and garden tours began immediately and this seeded all the other organic initiatives in the area.

The meetings eventually stopped as the older people passed away and the young families became busy families with teenagers.

It's time to revive the group. The once 'young parents' are now 60+, and again keen to share their knowledge, skills, seeds and plants with the next generation of young parents and anyone else keen to learn.

Come along with your ideas and enthusiasm and help plan a year full of interesting speakers, workshops, garden tours and more. Share something special the last Tuesday of each month starting **June 25<sup>th</sup> at 7.30 p.m. in the Riverton Environment Centre.**

Share your skills and/or learn new ones: be part of this learning co-operative - **Riverton Organic Gardening Group**

## Creature of the Month: New Zealand Falcon – Karearea

Our neighbourhood has been upset recently; the poultry community anyway, by the arrival and blood-thirsty activities of one of our native birds of prey; the falcon, or karearea, to give it its earlier, Maori name.

The bird has visited over the past few months, perching atop some old macrocarpa that hark back to the establishment of the street, peering about, looking sharp, but it's not till recently that it has made a move that's caught our attention; swooping down and killing a hen and now we know how ruthless and swift the karearea can be.



On hearing the commotion in the neighbour's hen-house, I raced across the road with my camera and shot the falcon, claw clenched around the neck of a now-dead hen and not the slightest bit concerned at my presence. I was able to get this image without needing to use the zoom on my camera and marveled at the confidence the bird displayed as I moved closer and closer to get the picture. Its beady eye never blinked as I took photo after photo of the two birds, one dead; the other ready to feast.

The native falcons are rare now, so we can't even consider harming this one, and they seem to be gaining confidence around the town as their natural habitat shrinks. They fly high and strike from a great height, plummeting down at high speed and dispatching their victims in a flurry of feathers and squawks. Watch out for the karearea, if you run hens, and don't think your roofless hen run is safe; it's not.

Robert G.

### Accessing Our Coastline Newsletter

If you are not already getting the Coastline **link emailed to you**, ask us to put you on our email data base.

**Paper copies are available for \$1 each.** If you prepay we are happy to deliver to your Riverton letterbox or you can be pick up from the Environment Centre. Postage costs are extra.

You can also see it **on our website** or **follow us on Facebook**. See the back page for our contact details.



## June Gardening with Robert

Check the "Gardening by the Moon" calendar in June's "NZ Gardener" for daily information on appropriate activities in the garden.

Buy and plant, or better still, divide and plant, strawberries for the next season of berry production. Talk to gardeners from your area to find the best varieties and focus on those. Prepare soil well and watch for weed incursions as the strawberry plants establish over the winter; they can easily disappear into a mass of chickweed and fumitory if you don't attend to those weeds in a timely manner.

Broad beans, broad beans and more brand beans! Plant them now into soil that's deeply worked and well fertilised; seaweed is best, with animal manures if you have access to them. Plant in blocks rather than lines and protect the tall plants from the wind. You can plant a dwarf variety if the wind at your place is extra-strong. Broad beans sprout quickly and are strong from the get-go.

Plant kale of all and any sort and some winter lettuces as well, to provide you some "bridging" greens when the season is not quite ready for summer greens. No need to water or protect from frost: they love it! White butterflies won't be a problem; they're not out and about for a while now.

## Family Earthcraft Day

Saturday 7<sup>th</sup> July Theme: Matariki



Spinning, knitting, dyeing,  
sewing, weaving, felting,  
& old-style crafts!



*Demonstrations  
Have a go*



Aparima College Hall,  
33 Leader St Riverton  
10am – 4pm Gold Coin Entry



For more info:  
go to [www.sces.org.nz](http://www.sces.org.nz)  
or email us at [office@scs.org.nz](mailto:office@scs.org.nz)

## From our Library Book Review:



### The Tui NZ Kids' Garden

The Tui NZ Kids' Garden is a practical, highly-illustrated guide. While it has been written specifically with the young gardener in mind, it will appeal to gardeners of all ages. With an emphasis on edible plants, it contains all the essential information needed to start a garden as well as information on the most popular plants young gardeners might like to cultivate.

Part one of the book includes sections on how plants work, getting a garden started, what you need to keep your garden healthy, plant protection and what to do with those pesky pests and dreaded diseases. It also looks at wonderful worms, compost, companion planting, design and decoration and how you can use recycled material in the garden.

## FAMILY BARN DANCE

Saturday 16<sup>th</sup> June  
At Flecks hall 7pm – 10.30pm

*Come along for a fun family night, no  
previous experience needed (Gary  
Elford calls and guides every dance).*

**\$10 adult, \$5 child  
Pre-schoolers free  
\$20 per family**



Tickets available from: South Coast  
Environment Society, 154 Palmerson St  
(234 8717/office@scs.org.nz) Please bring a small  
plate to share for supper and BYO (non alcoholic) drinks.

## Open Orchard Parks Update:

### Become a friend of our Heritage Orchard Parks

Becoming a friend means you will be invited to four seasonal events and working bees at the Park(s) of your choice.

- July - we have a pruning working bee and teach how to prune fruit trees and then prune the orchard together. Remember to BYO thermos of something hot to keep you warm.
- October - we have a spring blossom BYO picnic and check the trees are clear of grass.
- January - we have a BYO summer picnic and thin over laden branches.
- April - we have an autumn BYO picnic and pick and share around the fruit with the team and their community.



We would like lots of people involved either as individuals or as a family group. Of course anyone can visit the orchard parks anytime of the year to just enjoy the parks through the seasons.

There are currently nine parks, so choose one based on where your settler ancestors came from, or the one nearest to where you live - Monowai/Blackmount, Tuatapere, Riverton, Otautau/Scotts Gap, Ohai/Aparima, Winton, Woodlands, Waituna, Invercargill.

This year we will be planting 4 more parks – in Waikaia, Waimea Valley, Kaitangita and Owaka. The trees collected from each of these areas will be planted in their 'local' orchard. Matuara Valley (Gore Mautara) area will be planted the following year.

Or you volunteer to help out as a Southland Heritage Orchard Park volunteer across various orchards. We will let you know all the dates so you can choose which suit you best.

Please email [openorchard@scs.org.nz](mailto:openorchard@scs.org.nz) or phone 03 234 8717 to register your interest. Please do remember to name the park/s you would like to be 'a friend of' and we will put your name on the corresponding email / phone lists.

*There is no obligation - just come along when you can. The 'more the merrier'; it can be a great community activity for individuals and families. Look forward to hearing from you.*

**The 2018 Heritage Fruit Tree Sale to be first weekend in August**  
**Paid up members get priority to pre-order late June before the list of available trees is sent out to people on the public data base (those who requested the fruit tree list) in July.**

## Our Committee is Organising the Annual Winter Barn Dance:

Committee meetings are usually held monthly on the second Tuesday; new members always welcome.

The **Annual Winter Barn Dance** is traditionally a fun family evening for 4 to 104 year olds, including for those people who don't usually like to dance; everyone loves this night!

Dress in your comfy clothes and dancing shoes – the type that you might wear on a beach walk. Come prepared for a Fun Night!

There's a Dance Caller to lead the way so no experience necessary. Each dance is unique, but with common themes. Dances are often done in groups of differing sizes and all explained and 'walked through' beforehand.

Then when the music starts the challenge begins to see if your group can get it right???!! There's lots of laughter and hopefully with great team-work everyone is successful, but if not, it's still a lot of fun trying!

One thing that always happens is the hall is full of smiles and laughter, from the musicians, the dancers and the few watching from the sidelines. It's a happy community event not to be missed. If there's enough interest we can hold dances more often.

**BARN DANCE - Saturday 16 June – Flecks Hall.**

Full details page 4



## Guest Writer: Peter Aalders

Peter and Marjke Aalders retired a few months ago after 28 generous years of volunteering in various roles for the SCES. We invited them to write about some aspect of their work with the Society and this is what Peter has to share with us all.

This is a reflection on the good times we've had as long standing members of the environment society and the pleasant dealings with the local and Southland fraternity as we went along.

I am talking here about my involvement and the great times we've had with design and construction of cob ovens, or clay ovens, over a period of months.

This came about after I became very interested in building one myself at home after reading about how easy it was to do this using some basic materials like clay, sand and straw. The author of the book I read explained it all in great detail so nothing to worry about here I thought, time to get some helpers organized and the base materials local clay and other stuff begged or bartered from neighbours.



So with a bit of arm twisting I managed to rope in Tim, Jacqui and Rob to give me a hand with this all inspiring job of trampling clay and sand and straw mix with bare feet until it was fit for the job to be made into cobs ready for stacking around a sand dome which was erected earlier on.

A lot of trampling required getting the right consistency of the mix and this is the most time consuming job of the build process but also the most social event perhaps.

Moulding of the sand dome in progress here with a very young looking Rob in the foreground but already slightly balding on top :).

The end result is a fine clay dome needing a bit of drying now and then cut a hole, remove the sand and get cracking with cooking pizzas and other goodies after firing up this contraption. I must admit that the firing up process for the very first time did not go very well because of a slight error in the end design and a small hole needed to be cut in the top to remedy this "no draft" problem.

It all turned to custard when we decided to relocate the oven and we ended up with a big 3D puzzle! So choosing a permanent site is essential.

The second and permanent oven was built and again with a lot of helpers to achieve this feat and a lot of fun to do this. By now we did gain a great deal of experience and when we were at our daughters place in Australia we decided to build a bigger one from locally sourced materials and river rocks as a base a bit similar to the picture on the next page.



It took a full weekend to build and the result was great. This oven has been used for several years until we decided to replace it and build a new one last year with a square base so the locals were able to bring along broken pottery pieces and cement these on using their own design.

Another one was also built as a school project from a student at a Rudolf Steiner school which was well received by staff and parents.



By now the experience gained was as such that at member's discussions at the Centre it was decided that we would go "commercial" and advertise that we could build a cob oven for any interested party but with some strings attached and to be run as a course for people to attend. The host where the oven was to be built to supply lunch for the students in return for a free cob oven built on site and students to pay a flat fee.



A lot of people signed up to be a student and there was also a great deal of interest from people who wanted 'one' and so it happened that the Isla Bank school was amongst the first to have one built.

But, oh dear, they wanted one inside an old Burford tank! It almost looked impossible to do this when I looked at it but we gave it a go and with the help of some eager and small students we managed to get it done.

There were a few more built over time, a couple in Riverton and one in Otatara and two small ones in Tim's garage as instruction material for students who probably remembered this for quite some time because it was freezing cold.

Trampling the clay was a very cold experience and feet needed to be warmed up now and then in warm water. In hindsight it was all good fun and a pleasing experience to be had by all students and mostly by myself. It was quite tiring but rewarding to see all happy faces in the end. :)

**Peter Alders**

**A huge Thank You from all of us at the SCES to Peter and Marijke for their energy, commitment, skills & teachings during their very much valued 28 years of service!**

## Recipe of the Month:

500g Silver Beet Greens  
 ½ tspn Flour  
 25g Butter  
 300ml Milk  
 2 cloves Garlic, crushed  
 3tbs Parmesan Cheese or ½ cup grated  
 Salt and Pepper  
 23cm Flan Pastry Case, baked blind

## SILVER BEET TART

Cook the washed silver beet gently in the water still clinging to the leaves.

Make a smooth sauce of flour, butter, & milk.  
 Add garlic and cheese.  
 Mix in well chopped silver beet leaves.  
 Season and pour into prepared flan base.

Bake in moderate oven for 15 – 20 minutes.



## Readers' Patch

**Our revamped Coastline now includes a new section – space for you to fill.**

Have you got something you would like to Buy, Sell, Swap or a Service to offer?

Any burning questions? Maybe a Hint, Tip or Idea to share, or Feedback on an item in the previous issue?

*If relevant to our local community / environment / sustainability and space is available, the Publication Team will be happy to consider including your item. If selling goods or a service and you make a sale, a donation to the SCES would be greatly appreciated.*

### Dave Simpson Pruning

Specializing in  
Fruit Trees & Roses



027 213 0424

## Estuary Care Group Revival

Our group, once dynamic and expansive, has aged. In our early years, we held festivals, developed the wetland reserve at the edge of town and planted creeks and estuary edge with gusto and great enthusiasm, but we've gone a little quiet on it now, as our members have approached or passed the "60" mark; we need a revive and invite any and all younger "estuary carers" to join us in our new project; connecting the reserve, Te Wai Korari, with the village, with a track that links to Bath Street. In order to do this, we need to enlist the help of the D.O.C. and the QEII Trust through their energetic representative, Jessie Bythel. The role of the Riverton Estuary Care Soc. Inc. members, old and new, would be to encourage Jessie and help with the development of the pathway. As well, we'll be planting more native trees at the reserve, meeting occasionally and generally having more of the good times we have enjoyed over the past 15 years. **Meeting Tues 3 July 7 pm Environment Centre.** Please do come along. Robert

Please send in your Readers Patch contributions by the third Monday of each month to [coastline@sces.org.nz](mailto:coastline@sces.org.nz).

## Environment Centre Frozens

We have a great stock of organic / free range:

- Beef (mince, casserole and beef bones)
- Pork (bacon and chops and roast)
- Chicken (whole and pieces)

Also grated organic cheese and **Blueberries**

## Support the South Coast Environment Society

**Community support enables the South Coast Environment Society to continue to operate the Riverton Environment Centre and manage several successful projects throughout Southland.**

**If you like what we do, and want to help us to do more, please consider donating money, volunteering time, becoming a member, and/or sponsoring a project.**

**<http://www.sces.org.nz/about/donate> Ph 03 234 8717**

## Visit the Environment Centre

The South Coast Environment Centre is situated on the main street of Riverton on the Southern Scenic route.

Phone: 03 2348 717 Email: [office@sces.org.nz](mailto:office@sces.org.nz)

Opening hours are:

- Monday - Friday: 10:00am - 4:30pm
- Saturday: 10:30am - 4:30pm
- Sunday: 1:30pm - 4:30pm



[www.sces.org.nz](http://www.sces.org.nz)