



COASTLINE

SUMMER 2022/2023

FARMER DOHERTY COMES TO RIVERTON

Pg 1	Farmer Doherty comes to Riverton
Pg 2	Quarterly Coastlines Successful Team Effort
Pg 3	Summer Gardening with Nick Project Updates - Community Heritage Orchard Parks & Seed Saving
Pg 4	Herbs with Hollie - Coriander & Marigolds Worm Farming
Pg 5	My Clambering Clematis Our Strategic Plan – Our Facilities Seasonal Recipe – Silver Beet Soufflé
Pg 6	Our People - Carolyne Our Committee - From the Chair...
Pg 7	Our Community - Aparima College
Pg 8	Good Food Road Map - Cass, From Active Southland SCES Online Reach Keeps Growing!
Pg 9	Good Food Road Map Diagram
Pg 10	Southland-wide Collaboration for A Better Future
Pg 11	'Catching the Tide, and Turning it'
Pg 12	Henry Harrington's, Words of Wisdom, Part 3 Environment Centre Gift Ideas



British television personality, Jimmy Doherty, friend of Jamie Oliver and King Charles III, stopped by for a wander around our forest garden recently, accompanied by his 5-man film crew (Fish Eye Films).

He and I talked (and talked and talked) about forest gardens and the future of the planet, then, as

my energy flagged, Robyn took over and shared her passion for and knowledge of heritage apples, to Jimmy's delight and amazement!

Jimmy is a busy guy, travelling the world, gathering material for his television programme, at the same time managing his zoo-come-farm in England, performing in front of the camera alongside of Jamie Oliver, his boyhood friend, running a restaurant, being father to his 4 girls and somehow staying in his wife's good-books! He's a genuinely lovely guy and interested, it seems, in everything.

Robyn and I looked him up on the internet, when we learned of his wish to visit our modest deep-south forest garden, and the first thing we saw was him standing beside the then-prince, Charles, having a natter. We were impressed by that, but his shoulder-rubbing seems not to have affected him at all – he was very relaxed and natural. He knew a great deal about English heritage apples, so he and Robyn were straight-away singing from the same song-sheet.

The sound-man, the drone-operator and the continuity-guy all expressed their delight in the garden and were clearly moved by the gorgeousness it turned on for the day. They marveled at the kokopu in the spring and the huge kereru nest in the red beech tree, as well as the presence and relaxed nature of the tui, grey warblers and fantails that tried to get into every shot. There was even a giant and an elf in attendance, but I'll not break the spell by explaining who they were.

Robert Guyton

QUARTERLY COASTLINES

Welcome to our revised Coastline; our first quarterly issue. It's bigger and will be published at the very beginning of each season, with a strong seasonal focus where applicable. (Apologies for no October/November issue as we have made the transition.)

We like to mix things up a bit with local, regional and international matters of relevance, plus with new and regular articles and contributors. We've had the pleasure of welcoming 2 new SCES committee members each writing for this issue which is superb. Big thanks to Carolyne, articles on pgs 3 & 6 (more about Repair Cafes in due course) and Lynne, pg 7. A life-learning for me, is that if you want to effect change, be sure to start early with our children and young people; Aparima College is certainly doing that!

The Good Food Road Map is a great example of local collaboration, pgs 8-10, and let's hope we see likewise from the international COP 27 outlined by committee member Pleasance, on pg 11.

Looks like Riverton is, once again, to feature on the international stage following Jimmy Doherty and his film crew being suitably impressed – Well Done, Robyn and Robert!

Hollie, our Chairperson reports on the AGM, pg 6, and shares her love and knowledge of herbs, pg 4. Nick shares another excerpt from the Strategic Plan, pg 6, and tells us about the online growth of the SCES, pg 5, as well as his usual seasonal gardening wisdom, pg 3. By following his practical advice, I'm currently enjoying fresh baby broad beans and handsome caulis – Delish! Thank You Nick!

There's plenty more; I hope you find a shady spot to enjoy a leisurely read; roll on summer!! **Wendy Joy, Editor**

SUCCESSFUL TEAM EFFORT

We had a bit of a flurry to get the Riverton Heritage Orchard Park ready for the TV cameras.

The signage wood was bought pre-covid and volunteer Shaun stained all the uprights; things then languished a bit until we developed a plan to get everything sorted in time for the planned international film crew arrival. Suddenly the filming date was brought forward, so the pressure was on!

Thanks to our staff member Elizabeth and Russell from local business Ocean Shell, for hurriedly and expertly engraving the settler names. Thanks to volunteers Carol and Al for painting the names and Robert and Bruce for installing the signs.

Also thanks to son Terry and park neighbour Shona, for weed-eating generous paths and vistas to the rows and rows of our heritage fruit trees. All up it was a very successful team effort!

The park was looking gorgeous that afternoon. Jimmy Doherty and his crew loved the orchard and the community focus of the project. They were not at all suspicious of the almighty team effort there had been to ensure the park was looking it's best for them!

Thanks too to local photographer Bruce for the lovely photos of the early settler sign. **Robyn Guyton**

P.S. If you can help with the ongoing maintenance of our Riverton Heritage Orchard Park, Castle Street, please get in touch with us. You too can enjoy harvest time! We value all offers of help! Contact details are on the back page.



The South Coast Environment Society Incorporated (SCES or the Society) 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 a project of the Society. Volunteers open the Centre for the public 40 hours a week. The displays, information and resources are designed to be inspiring and enabling, incorporating a blend of traditional ways and new concepts to give people more earth-friendly options in their daily lives.

DATES TO DIARY:

Wed 30 Nov, Time TBC	Helpers wanted to permanently install the Riverton Heritage Orchard Park signs x 12. Please email for more info; openorchard@sces.org.nz
Sat 3 Dec, All Day	Workshops in Riverton, 6 different topics, including eco-friendly Christmas gift ideas, composting, growing your own edible mushrooms, forest gardening. Check our website &/or Facebook for more info.
Thurs 15 Dec, 7 p.m.	SCES Committee Meeting at the Riverton Environment Centre. All Welcome!

SUMMER GARDENING WITH NICK

The weather continued to follow its spring pattern of alternating hot and cold, so many people may have found that their sensitive plants have succumbed. Not to worry - just get some more in there!

Raumati (summer) temperatures should be more stable from now, so make sure your zucchini are in, as well as pumpkins and cucumbers (best in a tunnel house). Tomatoes should be settling in, but it's certainly not too late to be planting more. In fact, successional planting is a real key to increasing your production - rather than filling all your garden beds at once, make smaller you're planting over several weeks - enabling you to harvest over a longer period.

If you only have a small garden, consider focusing your efforts on quick-growing, nutritious crops like salads (especially 'mesclun' mixes, which include more than just lettuce), spring onions and cherry tomatoes rather than space-and-nutrient-hungry zucchini, pumpkins or potatoes. Typically when crops in your garden are

producing, they will be cheap to buy elsewhere - except salads! In the time and space required to grow \$10 worth of potatoes you could instead grow \$100 worth of salad...

The same goes for berries - if you don't have a lot of room, boysenberries or thornless blackberries grown against a fence or wall can provide highly nutritious, low-care treats every year without needing to be replanted the way that annual vegetables need to be.



If you want to keep eating fresh kai from your garden, make sure you save some space for winter planting. After taking out new potatoes for Christmas for example, you could put in some purple sprouting broccoli, which will slowly plod along through autumn until exploding with nutritious goodness in late winter, when you really need it! Enjoy your summer bounty.

Nick

PROJECT UPDATES:

Community Heritage Orchard Parks

Now 15 Parks Around Southland



Late September, I finally made it up to Northern Southland with the six handcrafted wooden signs for their three orchard parks. Firstly I Went to Waikaia where Mairi had organised a group to

help put up the sign in their orchard park which is on the way to the golf course.

I carried on to Riversdale School where I spoke to a class about their local orchard project and was surprised by their keen interest in the history of their heritage apples and the very thoughtful nature of the questions the children asked. The orchard is located in the new Riversdale Community Garden only a block from the school, so we went on to unveil their Orchard park sign, installed just 30 minutes earlier, thanks to Ziggy and her husband!

After that I headed to Balfour to hand over the sign for their orchard park and check out their fruit trees. I hadn't been there for two years due to covid so it was good to see all the trees are thriving.

The following weekend we enjoyed a gorgeous spring day on the shore of Lake Te Anau, running two big grafting workshops, organised by the Fiordland Community Garden members. We also took up the sign for their heritage orchard park and we were given a guided tour of their new community garden. It's so good to get out into the local communities and meet up with the small groups of enthusiastic community members committed to preserving their local heritage.



Robyn

Seed Saving

We are thrilled to welcome Janice to work alongside Nick, looking after our seed saver administration.

Janice introduces herself: I have retired from a horticulture career and previously was a seed saver too, along with my former colleague Rex, who has taken another position as a nursery manager but he is very knowledgeable about seed collection and propagation, and is happy to guide and advise if wanted and to encourage those who would like to learn.

I am keen on the coordination of seed savers and the seed bank and helping Nick wherever he sees the benefit, and to develop a separate customer list. We aim to take the hands-on work off Nick's shoulders and lend him support.

We would like to get our seed saver group into a wee community that can share ideas, worries, and problems around seed collecting, sowing, saving, etc, and enjoy the process.

I am doing a stocktake at present of all the seeds and getting them sorted by age and saleability. We are hoping to be able to send out seeds very soon as we are already in the growing season.

It is so nice to be working with Robert and Robyn with their wealth of knowledge around the seed saving bank.

We would welcome anyone, new or old who wants to join our seed savers team and make this a vibrant and ever growing project, saving the diversity of seed that grows down south. Contact us via the Environment Centre; details on the back page.

Janice

HERBS WITH HOLLIE

Coriander



The smell of coriander leaves summons summer to all who brush by while tending their gardens, or those who walk into a kitchen where a cook is lovingly dicing the leaves to cover a dinner of fish tacos.

Coriander can be used in all sorts of summer cooking: some of my favourites are

in Pico de Gallo, where the leaves are mixed with diced onion, fresh tomatoes, lime juice, salt and pepper; and in pesto where coriander can substitute basil; try it!

Coriander is very eager to grow. Seeds sprinkled over a garden bed will pop up quickly and in a few weeks be ready to harvest.

Coriander can be a great companion plant as it is very happy filling in spaces between vegetables. Its strong scent deters a lot of bugs! If you can, grow some extra coriander to go to seed, because the white umbel flowers are gorgeous and can be eaten on top of salads and pizzas, beneficial insects will love to visit the flowers, and after the flowers will come a good crop of seeds which can be easily dried and used in all sorts of Indian cooking.

Coriander really is a herb that provides all summer long!

Marigolds



Marigolds are a herb native to Mexico. Their bright yellow, orange and red flowers are well known for their significance in Day of the Dead celebrations.

The strong scent of the Marigolds is said to attract the souls of the dead to the offerings laid out for them

during this festival, and paths of marigolds are often laid to guide these souls from the front door of the house to the offerings.

Marigolds are an excellent companion plant. Their strong scent, like coriander, helps to disguise other vegetables growing in your garden from unwanted insect visits. The underground parts of the French Marigold especially, are known to repel nematodes that can harm garlic, so many gardeners plant rings of marigolds around their garlic crops, or plant a patch of marigolds where the garlic patch will go the following year.

The lovely, strong scent of marigolds can also be harvested and used as a garnish in Indian cooking adding a very nice flavour. The flowers too are edible and look wonderful on salads and cakes. The wee flowers look like little suns and are sure to add a little summer to any meal!

WORM FARMING



Worms are tricky to keep. They moulder, or at least their homes do, if you don't keep a close eye on what goes into them, your food scraps usually, and how much water they get, either from the sky, or through your efforts.

I've drowned a few worm farms in my time, and dehydrated others, by not getting the water balance right.

Now, I've developed the best of worm farms, I believe. It's one that the worms can escape from, should I fail to notice that something's wrong, as it has no base. If it gets too dry in there, or too wet, the worms can wriggle out into the world, in this case, the protected world of my tunnel house, and survive till conditions in their "farm"; in this case, the big hollow frog I've converted for the purpose, and re-join their friends in converting food scraps and the various manures I've collected for them, into worm cast.

I feed them through the frog's hinged mouth, and water them through the same aperture.

So far, this has worked very well. If I sense that something's gone, I can simply lift the frog up and away and check out the issue. I recommend the frog-worm system, but recognise how difficult it might be to find a huge fibreglass frog, as I am fortunate enough to have done.

Robert

MY CLAMBERING CLEMATIS



I built a waharoa, an entranceway, to a special part of my garden, from 2 hardwood poles I'd found on the beach 20 years ago and stored for this very purpose.

Across the top, I set the curved trunk of a huge schism that had grown for a couple of years, to great height. I wired that to the posts, then planted the clematis paniculata that now covers the structure entirely, after 3 years of growth, that is, and provides a spectacular display of blooms every year, at this time.

The Māori name is pohue, Bluffs original name was Motupohue - the island of clematis.

It's really breath-taking, in my opinion; everyone who passes through and under the bower, is taken-aback, amazed, by the display and especially the abundance of the white flowers; clematis is a wonderful vine to plant, if you have something substantial for it to clamber up. It's attractive to night flying moths.

The vine isn't satisfied though, with just festooning the frame I built; it's go on and upwards, twinging itself through the copper beech that grows beside the arch and is now displaying its beautiful blooms 10 metres above the ground - clematis; the plant that delivers!

Robert

ABOUT OUR STRATEGIC PLAN

Our Facilities: Riverton Environment Centre 'The Centre'

In many ways, the Environment Centre is our 'flagship' project. It is our key interface with the public and where we manaaki (welcome, take care of) our visitors. The building is owned by SCES, following a highly successful crowdfunding campaign in 2017, supported by donors from around Aotearoa and the world. The Centre is a base for our office and project staff, hosts the Riverton Organic Food Coop, an excellent small library and a whole lot of eco products and high-quality information.

Our Facility Development Plan saw us undertake a significant feasibility study in 2016 (Stage 1), leading to the subsequent purchase of the building (Stage 2). Stage 3 is to undertake

a Geotechnical Soil Assessment and Detailed Seismic Assessment. Once this is complete, we will work with our engineer to develop an earthquake strengthening plan for the building (Stage 4) and then develop a funding strategy to implement the recommendations (Stage 5).

With all the work going on in the new Hammer Hardware site next door, there was some concern about the effect on the Environment Centre. As with all the challenges we have faced over the past couple of years, our Society has maintained its course, remained steadfastly positive and looks forward to this small part of Palmerston Street continuing to provide a high-quality visitor experience well into the future.



SEASONAL RECIPE Silver Beet Soufflé

This is a Guyton Family favourite, from Digby Law's tried and true Vegetable Cook Book. It's a great recipe to use when eggs are plentiful and silver beet leaves are starting to get away on you beginning to go to seed.

500g Silver Beet	1 cup milk	Salt and pepper
50g butter	150g Cream cheese	
3 tablespoons flour	4 eggs, separated	

1. Chop up the silver beet leaves and stalks; cook in minimum water until just tender and drain.
2. In a pot melt butter, blend in flour and gradually add the milk. Stir until thickened, then beat in cream cheese.
3. Remove from heat, add the cooled drained silver beet, beat then add the egg yolks, salt and pepper.
4. Whip egg whites until stiff and gently fold into the mixture.
5. Pour into a buttered dish and bake in a moderate oven 180C for 25 minutes

OUR PEOPLE

Carolyn Taplin, New Committee Member introduces herself. We warmly welcome Carolyn both as a new Coastline contributor and SCES Committee member.

Hi, I'm a Kiwi who has been living in Victoria, Australia for the last 10 years. I was involved in culture change in Dementia Care both as an advisor and an educator. Whilst living in Rural Victoria, I was introduced to mending circles and Repair cafes – the aim is to foster a culture of mending, making and doing.

Repairing rebuilds lost skills and confidence, connects and grows communities, is inclusive and empowers people to 'act local, think global' – the grass-roots repair movement is all about local action – helping your neighbours – combined with global thinking – leveraging the power of a growing

global network to ramp up the pressure on companies to ditch our throwaway consumerist culture.

Now my husband John and I have moved to Riverton, where three of our four children (and most of our grandchildren live). We would love to get this repair movement happening regularly here.

We would aim to hold a repair café once a month rotating our experts and what is going to be repaired. I'm looking at affiliating with Repair café Aotearoa and hope to have more information for you soon.

Carolyn

**Note: Repair Cafés are free pop-up events where local people bring in their broken or damaged belongings and local volunteer experts do their best to repair them, while educating the owner so they can do future repairs themselves. The aim is to reduce landfill and foster a culture of Repair.*

OUR COMMITTEE

From the Chair..... 2022 AGM



Our South Coast Environment Society Annual General Meeting was held on 20 October. It was a lovely opportunity to reflect on the past year, share some of our achievements and stories, and enjoy our first opportunity to

gather together and meet in person since the beginning of the pandemic. It was a real treat to see old and new faces, out of the Zoom boxes, to share dessert together and have a good catch up.

At the time of our meeting, blossoms were appearing on the apple trees throughout Southland's Community Heritage Orchard Parks, spring seedlings were popping up in the newly established, organic market gardens around the Longwood Loop, home gardeners were delighting in the first rhubarb leaves bursting out of the soil, and with spring it felt like we are all coming out and shaking off our winter leaves and emerging into a new season. This AGM marked a time where Covid, we hope, is less of a threat to our community, but where food security and community resilience are still at the forefront of minds across the country.

In my report, I reflected on some of the successes of the past 12 months, including our Coastline Newsletter increasing readership, our MSD funded Longwood Loop growers training, the Longwood Loop's 1st birthday, and Nick's work building our community education offerings. With all of these projects we have made valuable connections for our Society. I am immensely proud of the work our Society through all that Covid has brought with it.

I observed that we are at a critical point in time - increasing hardship and corresponding stresses are impacting the wellbeing of people and our environment like never before. SCES is in a stage of expansion, taking the learning from and heritage of the past and forging a way forward, to support people, our lands, and all other beings in our natural environment, i.e. to work together for the benefit of all.

Our committee decided to explore changing our membership subscriptions from set fees to a sliding-scale fee system. We felt that this would offer opportunities for people to pay what they are able to, to be a part of our membership - making membership more accessible, while also offering an opportunity for those who want to support SCES with a higher subscription, to do so. The Committee will find out how this can work with our electronic subscription tool.

I was very glad to be re-elected as Chairperson, and I am delighted to welcome Wendy Joy as our Deputy Chairperson. We know what Wendy is capable of with her work on this wonderful publication, so I am really looking forward to working with her in this new role; her experiences and knowledge will be invaluable. Nick Kiddey, our gardening and workshop guru, was elected to take over from Karla this year as Secretary - thanks to Karla for her many years in this role. We welcomed two new committee members too - we are delighted to have Lynne Grove and Carolyn Taplin now in our team.

I am really looking forward to the year ahead with this dynamic, knowledgeable and just darn lovely committee!

Hollie, SCES Chairperson

OUR COMMUNITY

Managing our Aparima College Gardens

Our māra kai and tree project areas have been growing amazingly well this season!

A few of our students have really caught the gardening 'bug' and have adopted garden beds for a Christmas potatoes project. Others have specialised in being kaitiaki of chosen areas, such as the flower beds. As lack of time is always an issue, we have decided to rationalise the management of the areas, concentrating bulk cropping in the Big Garden, and mixed planting in the Small Garden which students can water, weed and snack on more easily during the school day. Near school we have also planted corn, feijoas and grapes in the sunny, sheltered areas, and, by student request, berries near the tennis courts.

Recognising that some crops will flower and fruit over the summer holidays, we have started growing vegetables in containers which students can take home. We are also looking into methods for effective water management over the summer.

In the Tree Project, students have been tidying the Wellbeing Walkway, learning how to identify and manage pest plants, and mulch around the base of our growing native trees. It is wonderful to see how the natives trees planted during our original Treemendous working bee in August 2019 are really taking off now!

In October we had a visit from the Aurora College Gardens whānau, with whom we hope to share ideas and progress over the coming months. For our students, this was a marvellous opportunity to make friends and see that their interest in the gardens is not so weird after all. Even just spending time out in the Gardens and amongst the trees gives such a wonderful boost to their wellbeing. We really value the support and guidance given to us from the South Coast Environment Centre, Ōraka Aparima Rūnaka, Enviroschools, the Riverton MenzShed, and all the volunteers who have freely given their time and expertise in the Gardens. Thank you so much.

Lynne Grove - Teacher & SCES Committee Member



GOOD FOOD ROAD MAP

Good Food Road Map Workshop brings like-minded people together

Ehara taku toa i te toa takitahi, engari he toa takitini. We are all experts when it comes to food, and all our varied, unique experiences and perspectives are needed to build a collective vision which will lead to sustainable, long-term change in our food system.

We have taken a significant step forward after a group of passionate, eager-to-be-involved people gathered in Invercargill in August to begin mapping out a strategy and action plan to guide food system intervention in Murihiku.

Organised by Healthy Families Invercargill on behalf of the Murihiku Kai Collective, the workshop, called Creating a Good Food Road Map for Murihiku, was attended by a range of producers, growers, people working in the kai space, council representatives, and community champions, from across Southland and guest speaker Julio Binn, from the Healthy Families South Auckland and an expert on developing the Good Food Road Map.

Healthy Families Invercargill systems innovator Rochelle Francis, also the MC for the day, said it was fantastic to have so many engaged, passionate people working together. "This kōrero will provide a useful foundation and springboard for action."

Participants were asked a variety of co-design questions, to spark conversation and collaboration, around Southland food activities, the resources and challenges that exist around: food equity, food sovereignty, food culture and traditions, food resilience, and food for health and wellbeing.

Feedback from the day was excellent.

"I have been really inspired, after years working in this space, and seeing it all come together with so many more groups. I am just so enthusiastic about the Kai Collective and what it's doing with its mahi, and the people here with so much energy and enthusiasm and encouragement as well." Community champion Jenny Campbell.

Information and ideas gathered at the workshop will be used to develop the strategy and stimulate collaborative action.

A sub group has subsequently been formed to create a discussion document to grow the local food movement and draw people in from across the community. We would love for our councils to commit to providing resourcing and support to the community to drive forward key initiatives they've identified that will make a difference.

Anyone wanting to be involved in contributing their perspectives and ideas to the strategy and action plan can fill in their details [HERE](#).

Cassandra Pokoney, Communications Advisor, Active Southland

SCES ONLINE REACH KEEPS GROWING!

We are continually learning new ways of developing our online presence and sharing our mahi. It is always encouraging to find that people from around Aotearoa New Zealand and the world are eager to connect with us and find out more about what we do. For a small Environment Centre in a small town, we have quite the reach!

In the last year, our website had 6314 site visitors (an average of 17 per day). Of these, over 10 percent were international (mainly the U.S. and Australia) and of the rest, 35% were from the North Island (mostly Auckland, but also Wellington and many smaller centres). It was interesting to note that 55% of our NZ traffic is from north of Christchurch, and only 11% is from Invercargill. More than half of our site visitors are accessing us using their mobile phones rather than desktop computers - a sign of the ever-changing times!

It's pleasing to see that our website visitors spend most of their time looking at our Learning Hub, and perhaps unsurprisingly the Forest Gardens page is also very popular - especially heading towards summer and the holidays (we have a number of Forest Garden Tours coming up in the

next few months). We are reaping the fundraising benefits of putting more products online, as our resources (especially the always-popular Moon Calendars) are selling like hotcakes.

We endeavour to keep our Facebook page fresh, adding new posts regularly - this seems to be a pretty popular way of connecting with people. Our YouTube channel continues to gather subscribers, although we haven't been able to update content for a while.





EVERYONE IN AOTEAROA NEW ZEALAND SHOULD BE ABLE TO ACCESS GOOD FOOD AT ALL TIMES

With local food systems that are regenerative, inclusive and resilient, food can be a catalyst for systemic change.

GOOD FOOD

ROAD MAP

Food and beverages that are affordable, nourishing, appetising, sustainable, locally produced and culturally appropriate.

A strategic framework to encourage consistency in approach, efficiency in use of available resources, and increase collaboration for collective impact.

FOOD INSECURITY

The food system is not working for all, with many unable to access adequate good food, and are consuming less nutritious food due to limited options.

FROM

FOOD DEPENDENCY

The food system is not accessible to all, creating the need for ongoing financial and other support for people to consume good food.

GOOD FOOD IS ACCESSIBLE, AFFORDABLE AND AVAILABLE TO ALL

SUPPLY OF GOOD FOOD IS COMMUNITY-LED, INDEPENDENT AND COLLABORATIVE

GOOD FOOD IS AUTHENTIC, LOCAL AND CULTURALLY DIVERSE

UTILISATION AND CONSUMPTION OF GOOD FOOD IS THE BEST AND EASIEST CHOICE

THE SUPPLY OF GOOD FOOD IS STABLE, SECURE AND SUSTAINABLE

Supporting communities' right to nourishing food and drink

Supporting sustainable, self-determining, and mana-enhancing community participation in local food systems

Supporting local food systems to reflect who we are as Aotearoa New Zealand

Supporting communities to take control of their food and drink intake with more options to support their health and wellbeing

Supporting all levels of the food system to be resilient, with sufficient, adequate and accessible food to all, at all times

ACTION POINTS

A RESILIENT LOCAL FOOD SYSTEM

FOOD SECURITY

The food system enables all people, at all times, to have physical, social and economic access to good food which fulfill their dietary needs and food preferences for an active and healthy life.

TOWARDS

FOOD SOVEREIGNTY

People exercise the right to good food and have the right to define their own food systems - placing the control of food back into the local communities.

SOUTHLAND-WIDE COLLABORATION FOR A BETTER FUTURE

It is easy to become overwhelmed in response to all the change going on around us. We may feel depressed or unsettled and want everything to go back to the old 'normal'.

Alternatively we can consider any period of change as an opportunity to proactively work with others to create what we would like to see become the future new 'normal'.

With this in mind, the South Coast Environment Society (SCES) welcomed the opportunity to be involved in some very interesting Southland developments where many NGO's and Councils are sharing the belief that we need to facilitate the changes, we consider are best for our communities, from the ground up and by working together both quickly and cohesively.

As a result, SCES representatives have attended the following 3 hui.

Building Strong Communities

Robyn attended along with 40 others representing many Southland-wide organisations and councils to discuss what is a strong community and how do we get there.

There was acknowledgement of how society has changed over the years with so many organisations working in silos and in doing so, no longer seeing the big picture and marginalising some groups. Some residents are feeling isolated with fewer opportunities to gather and meet their neighbours. Many influences have meant people are staying home more and doing more things online.

The work our Society is already doing, like the Longwood Loop project, ticks many of the boxes relating to greater social interaction. The SCES was admired for already finding solutions that are socially, economically and environmentally future focused.

With so many motivated people collaborating and sharing ideas we had a whole wall full of other possible solutions and actions that groups can consider. Future meetings will be planned to develop the ideas further.

Good Food Map Workshop

SCES is a co-founder and active participant of the Murihiku Kia collective which is focused on ensuring food security in Southland. After two years of discussions and actions, Healthy Families Southland organised a Good Food Map hui earlier this month; inviting many representatives from key groups around Southland to set a provincial strategy for all to work on.

Nick, Rebecca and Hollie attended from SCES and agreed it was a great opportunity to meet a wide variety of Southland folk doing good work around food security. They enjoyed the in-depth discussions and explorations of some exciting actions that could support a more resilient and diverse food system in Southland. These included systems change that would see more small ecological-minded growers, more collaborative food distribution systems like the Longwood Loop, and more under utilised council and other common land being used to grow food for local communities.

See the Good Food Road Map article and diagram on page 9.

Climate Change

All Southland councils, elected representatives and staff, along with iwi representatives and presenters from several community groups, including Robert Guyton, met at the Motor Museum conference centre for Southland's first official Climate Change hui.

It went very well. A climate change commissioner from central government Zoomed in to encourage the discussions and the day proved a valuable one for strengthening the ties between agencies here, determined to become climate-change-ready. Food resilience got a more-than-passing reference, as did the views of youth.

Plans for the next event were formed and agreed upon and the general consensus was for continued time and financial investment in the challenge of climate change and its effects on the people of Southland.

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.

www.sces.org.nz/about/donate Ph 03 234 8717

‘CATCHING THE TIDE, AND TURNING IT’

World leaders, negotiators, scientists, diplomats, and campaigners are currently gathered for another COP (the 27th Conference of the Parties, November 2022), this time in Egypt. The 26th Global COP on Climate Change was held in Glasgow in 2021.

This gathering of over 40,000 from 200 countries has a great weight on its shoulders, as every COP does in these critical times.

As the Prime Minister of Barbados, Mia Mottley thundered at the start of this COP, ‘the time is running out on us’.

The Big Question is: What has changed since the last Conference of the Parties in Glasgow last year?

In the Southern Hemisphere, Australia has now followed NZ’s lead in our ground-breaking legislation in 2019, and pledged Net Zero Carbon by 2050 - its very first Climate Change legislation.

Australia has also created a new “Ambassador for Climate Change” role, filled by Kristen Tilley, after transforming the previous role of Ambassador for the Environment.

In the US, bold Climate Change legislation was put in place in August 2022, which is intended to halve emissions by 2030.

But one of the biggest changes is from South America, where Brazil has now stopped burning its rainforests. The lungs of the world are no longer being suffocated!!

But in the meantime, complexities remain. China – with the world’s largest population of 1,439,356,556 (as of Tues, 8th Nov 2022) continues to lead the world in developing clean technologies, yet still builds new coal plants, and the ¹President did not attend the COP27 Conference.

²Simultaneously, some new, positive initiatives emerged.

A ³Global Pledge for Green Shipping has been signed by countries most affected by the shipping trade, including Greece, which had refused to do so last year at COP26. In our region, Australia and Singapore have agreed to establish ‘Green Shipping Lanes’ or corridors.

Other instances of positive changes include Tokyo, a city of over 37 million, now making solar panels installation mandatory; Egypt is launching Green Hydrogen; and the Middle East has launched its own Climate Change initiatives.



‘The Beauty of Fiordland’, we have so much to protect here!

At this COP in Egypt, one of the first Global Plans for ⁴Adaptation has been developed which will cover half the world’s population for assistance for international drought. Quite an extraordinary feat!

116 countries are now committed to halve global emissions by 2030, and to achieve net zero (carbon) by 2050.

But the question remains: ‘what difference will these initiatives make, and will they be enough, as the world’s population ticks over to 8 billion?’.

Here is the remarkable news: if we reach a true net-zero baseline, temperatures will stop rising within a lag time of about 3 to 5 years.

Furthermore, if we stay at net-zero, half of all human-made carbon – dioxide in the atmosphere will disappear within about 25 to 30 years. Hope is on the horizon; what is now needed is the commitment to act.

Finally, on a personal note I had the opportunity to cruise through Doubtful Sounds on a recent Birthday Weekend with close friends and special family members from the North Island. What came home to me the strongest is how alive the Earth is! Even as the ship’s engines stopped to allow silence to fall, it didn’t. Birds sang as they flitted around the podocarps and regenerating beech forest, and water tumbled down cliffs from heavy rainfall the night before. The ⁵grandeur of Fiordland shows the resilience of nature and speaks to its power.

As ⁶Elena Mustakova writes: “we’re in the midst of a collective shift” ... it’s vast, and jagged and uneven. The question is: ‘can we catch the tide, and turn it?’ I believe we can.

Pleasance Hansen

¹ Nor did President Putin of Russia, or the President of India. But the President of Pakistan was very visible, after the devastation of the flooding of a third of his country this year.

² These were the initiatives that had happened at the time of publication. Further major breakthroughs may have occurred by the end of COP27.

³ Net Zero Emissions by 2050 for Shipping.

⁴ The Global Adaptation Agreement states its intention ‘to enhance resilience for 4 billion people living in the most climate-vulnerable communities by 2030’.

⁵ Everything is measured in metres in Fiordland – the annual rainfall; and the depth of the water in the fiords as two examples.

⁶ Social scientist, evolutionary thinker, psychologist and author of ‘Global Unitive Healing’ and ‘Critical Consciousness’

HENRY HARRINGTON'S, WORDS OF WISDOM, PART 3

Henry was a dedicated seed-saver long-time seed-saving master who retired to Ohai. Before Henry passed away in 2010 he recorded his experiences of living through the Depression Years, when recycling was simply the way of life. We are sharing sections of his writings over several Coastline issues. Thank you Henry Harrington. ([Full Intro in June/July Coastline](#)).

Seed was another commodity that was swapped around whenever they went out and met new neighbours. When you lived quite a distance from your nearest neighbour you could seed anything in your garden you wanted to without fear of hybridization. But when your neighbours were just over the fence it was a different story. It all had to be planned so that side-by-side crops weren't ruined by hybridization, and decisions were made for one to seed their crop this year and the other to seed theirs the following year. This kept the seed pure, and knowing gardeners of those times, they grew several colours of carrots each year for the table but one variety was allowed to seed. This kept our heritage varieties of vegetables for hundreds of thousands of years. Just with a little cooperation between neighbours.

Tins of all sizes were saved and had 1001 uses. Match tins and tobacco tins were prized for storing small seeds. These were packed inside a large, square biscuit tin and stored on the top shelf of the pantry, with a big stone on top to make sure the lid stayed tightly closed. Any other small tins went to the workshop for tacks, small bolts, washers, nuts and anything else that Granddad needed to be able to find any time of the day or night when necessary. There was trouble if you picked up those sorts

of things and didn't return them to their correct place. Among the pantry shelves were treacle tins these were round and had come with seven pounds of treacle in them. They were painted up in various colours and some even had a fowl or car painted on them and some had a paddock scene with cows on them. These had tight fitting push-on lids that needed a spoon handle for us kids to prize them off to get at the biscuits, once again every one of them had its place in the pantry and had to be put there.

Tea came in wooden boxes with slide in lids. These were highly sort after, for both the pantry and the workshop. Vinegars had 1001 uses for cooking and cleaning, they were used much more in those days, than they are today. The big stone jars vinegar came in could be returned to the shop. But people found other uses for them even though they only had about an inch opening at the top. But the prizes of all were big stone crocks with straight up sides and a lid on them. I have no idea what came in them but they were used for storing bread, pickling meat in salt brine or sliced runner beans were salted down in them. The back of the pantry had several of these on the floor, and Gran often went to them to get something to cook for dinner.

Sugar came in woven hessian bags that were often recycled into oven cloths or had threads drawn for children to learn sewing on. Flour came in woven cotton bags that were recycled into aprons or handkerchiefs even though they had brands on them. Salt came in woven cotton bags that had many uses too. These usually didn't have brands on them and were used to make shirts for the boys which were sometimes dyed various colours, but mainly black, brown and fawn.



GIFT IDEAS

Gift ideas galore for gardeners and the eco home: useful, earth friendly, fair trade, homemade and some even only sold here at our Riverton Environment Centre!

VISIT THE ENVIRONMENT CENTRE

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

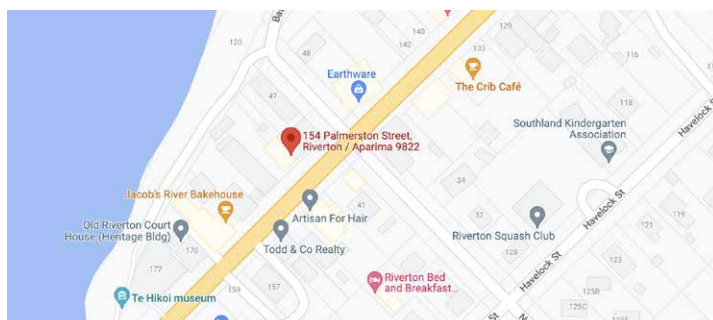
Phone: 03 234 8717, **Email:** office@sces.org.nz

Opening hours are:

Monday - Friday: 10:00am - 4:30pm

Saturday: 10:30am - 4:30pm

Sunday: 1:30pm - 4:30pm



www.sces.org.nz



@rivertonenvironmentcentre