



COASTLINE

DECEMBER 2021 / JANUARY 2022

Page 1	Masks on please
Page 2	'tis the season... Logo design competition
Page 3	Nick's summer gardening Pear trees finally planted Food co-op project 30 years
Page 4	Passionfruit in Riverton Our local estuary visitor Herb: Mullein
Page 5	How to make: Foraged tray About our Strategic Plan Edible Weed Salad
Page 6	Our Committee: Mapping with EHA Our Community: Food Security
Page 7	COP 26
Page 8	Volunteers needed Revitalise Festival
Bonus Pages	Online Resources Wanaka Wao Weekend

MASKS ON PLEASE

All businesses face challenging issues as a result of the pandemic; our Environment Centre is no exception.

Despite the fact that we are a benevolent, not-for-profit, volunteer-run, community-good organisation, we have been pressed by customers anxious about the Government's approach to the management of the pandemic: that is, some people are resisting the wearing of masks and the signing-in for virus-tracking. This puts our volunteers, staff and committee, in a difficult position: we value our customers and their freedom to shop with us for their health-giving foods, and we also value, highly, the health of those who volunteer for us, in the knowledge that we are following wise practice around virus management.

At times, there are conflicts; some folk dislike wearing masks so much they make an effort to shop here without wearing them. This causes the volunteers anxiety and as we are bound to provide a safe working environment, the committee has determined that we will require everyone in the building to wear a mask, customers included, and to settle on a "no mask, no service" policy. We recognise that this will create some friction with a few customers. We believe that, for the greater good, this is the best policy for us to adopt.

So, if you are coming in to shop at the Centre, wear your mask: we will all be the happier, more relaxed and more accommodating, for it.

Many thanks to all, especially those who find mask-wearing an ideological challenge: we feel for you (and we hope you, in return, feel for us :-)

DATES TO DIARY:

Tuesday 21 December	South Coast Environment Centre AGM at 7pm at the Centre or zoom in. All Welcome. Come along, see what the centre has been up to and what we are hoping to work on in the next year.
Late Jan / Feb 2022	Food Co-op volunteers picnic. Email organicfood@sces.org.nz to get your invite, see page 3.

'TIS THE SEASON.....

..... to be jolly and for planting! Feels like we've had more sun, less wind and good rainfall so lots to be grateful for!

From Facebook pages I follow, I notice so many new gardeners asking newbie questions, willingly and wisely answered by the 'old hands' with so much knowledge and experience to share. A learning shared is a learning doubled!

Plenty of sharing in this bumper Coastline issue; Nick is keeping us on track with his simple get-on-with-it gardening guidance pg 3; follow it and you'll have a year-round productive garden. Hollie is highlighting a herb that you may have taken little notice of until now, pg 4 and Tanya's *How To* make a foraged serving tray pg 5, is so natural and resourceful. I plan to do one for our family outdoor festivities. Light and easy for anyone to hold to pass around nibbles.

Lots of informative reading both with a local flavour; estuary visitor pg 4, our SCES strategic plan pg 5, southern community group working on food security and being part of the national mapping work on pg 6 plus internationally the big Glasgow COP26 event pg 7.

Being our holiday season edition we add a bit extra so Nick is encouraging you to access our online resources – lots of good stuff to explore, and Robyn is sharing her Wanaka Wao weekend. Check out our Bonus Pages.

Plus there's a competition, recipe and more. Please do take time out to read, relax and enjoy over these summer months.

Huge thanks to all who have helped make 2021 another busy successful year for the SCES. Take care of each other and yourself.

Wendy Joy, Coastline Co-ordinator

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.

LOGO AND VAN DESIGN COMPETITION

The Longwood Loop Project is looking for eye-catching, descriptive, ideas for our logo and electric van artwork. Please get your creative thinking caps on and send us your ideas and images by **10 Jan 2022**. We are putting together a nice prize package plus winners will see their artwork displayed on posters and travelling around Southland on our van!

We have had several weekly runs now refining our systems and processes as we go. We have 8 different shape loops depending on the drop off and pick up points for each run.

We have already traded \$5,000 back into the pockets of our local growers and producers and we are only just beginning! We have had 17 suppliers and 50 active customers who have traded in the last few weeks.

The project is about to hit the media. An RNZ/Herald/ODT journalist joined Robyn on the Loop early December. Robyn has also been interviewed for the Energy Efficiency & Conservation Authority (EECA) on the Stuff website. Also in December the Happen Films crew is coming to make a short video about the Loop and other developments in Riverton since their filming for The Invitation for Wildness video which is nearing 2 million views on You Tube.

Robyn is mentoring a group in western Northland working to replicate our Loop project. Groups from Fiordland and South Otago are ready and waiting for us to get something moving with them.

With talk of global food supplies starting to unravel we are certainly on the right track for increasing local food security.



Our EV is needing your artwork ideas!

NICK'S SUMMER GARDENING

Constantly check soil moisture levels - poke your finger in - is it dry? Giving plants one good long soak is better than many small waterings; it encourages roots to go deeper. After watering, mulch to prevent evaporation from the soil. Watering in the morning is best, to prevent fungal issues.

Mound up potatoes with whatever you have: soil, hay, straw, weeds or grass clippings are all good. It's worth having a tickle around underneath early potatoes, as there may be some ready to eat. On a sunny day, pull out weeds and let them dry out in the sun - then they can go on the compost (or around your potatoes!). If it's dry, delateral tomatoes and tie them to stakes as they grow. Keep harvesting lettuces before it gets too hot for them. Keep planting seedlings of zucchini, beans, pumpkins and sweetcorn.



Images left to right: Well-mulched leek seedlings; Alyssum is great around tomatoes; Chamomile and red clover are beloved by small helpful creatures.

Now is the key time to start planning what you will grow over winter, when good nutrition is most critical, and vegetable prices are at their highest. It can be tricky, as the garden might be full of summer crops, but it is well worth sowing seeds of kale, silverbeet, cabbage, broccoli (especially Purple Sprouting broccoli - YUM). Sow these in trays to plant out later, but sow some more carrots directly in the garden - if you get these things sown now they will be of a good size when it gets too cold for active growth, but will happily sit (alongside leek seedlings planted now) over the winter to give you a super nutritional boost when you really need it.

Make sure your garden is full of colour and life! Sow and plant flowers to attract beneficial creatures: oregano, chamomile, phacelia, calendula and alyssum are awesome for bringing in bees, hoverflies, lacewings and ladybugs, all of whom help control 'pests' in the garden.

Nick

FOOD CO-OP PROJECT

Our Food Co-op started up during summer 30 years ago in the Guyton's garage as a community shared project run by volunteers using phone trees to order.

For the last 25 years it has been in the Environment Centre as a not-for-profit shop, still run by volunteers with a little of the sales income being used for administration for the last 10 years ago as the Co-op has grown into a much larger operation.

COMMUNITY EXCITED - PEAR TREES FINALLY PLANTED!

The Open Orchard Project could easily graft the apple trees for our 14 Heritage Orchard Parks, but grafting pears proved too difficult as they are much trickier, different root stocks, double grafting etc.

We had all but given up in saving any pear varieties, so it was wonderful when Lee Boyd from New Zealand Institute for Plant and Food Research's Motueka pear research centre offered to graft them for us, keeping one for their research collection and sending one back for our orchard parks. We gathered up the scions we could in 2020 and sent them to Motueka and this spring just after the Covid-19 lockdowns we had a wonderful parcel of 21 pears arrive for us!

The Monowai community had been waiting 5 years for their pear trees to be planted, so most of the township turned up to plant them in the spaces that previously we had dreamed of, maybe in the future would be filled with pears.

This year we have gathered up a whole lot more cuttings and sent them off to Motueka. Thanks to everyone who did so in their communities this last winter and got them sent away: Robyn Shields (Queenstown area) Katherine Raines (Central Otago), Gore Garden Club (Eastern Southland), their valued contribution expanded on what we could do locally.

As a result of the wonderful support received, our heritage pear trees will once again flourish alongside the apple trees, together again, representing our early settler orchards they belong to.



100's of volunteers have helped out over the years. We will be contacting as many as possible over the next couple of weeks to invite them to a catered picnic, organic and local of course, late Jan /early Feb.

Every volunteer who came in to help for some weeks, months or years has been part of a valuable chain than has meant this service has covered three decades. Thank you to you all and may we continue to provide a friendly service supporting and promoting organic food.

PASSIONFRUIT, IN RIVERTON?



I'm keen to hear from anyone who's succeeded in nursing any of the passionfruit family through more than just one summer here in the South: sure, they're easy to buy, if you can afford them; the Warehouse and several garden centres sell them, but do any make it through the chilly southern winters and grow-on the following spring, and produce fruit to reward their patron?

I only know of one, growing in Otahuti; growing very well, I must add, and producing copious amounts of fruit, but closer to home: that is, here in Riverton, I see precious few (that is, none) including those I've sown and grown in my big tunnel house.

I have managed to nurture 2 passionfruit: a black and a golden, through the winter, but they are far from fruiting, unless they pull their socks up real fast and throw out some flowers, so I'm not convinced that passionfruit are a fruit for these climes: that said, I'm willing to be surprised and delighted by stories of passionfruit success. Please do get in touch. I'd like to hear of local southern success stories, please. **Robert**

OUR LOCAL ESTUARY SHARK VISITOR

Many of you will have read about the shark that was sighted and filmed recently in the estuary here in Riverton. It was a lively animal: no slack-about fish, idling about, killing time; more a hungry piscivore with impressive rows of teeth, as the video taken by Dallas Templeton, on-the-spot fisherman and observer of all things piscine, revealed.

By happenstance and pure chance, I was on the spot when the shark showed itself to the fisherman (Dallas) and his associate fisher person (Dallas's child) doing what they do best, from the bank beside the bridge that crosses the Aparima river as it prepares to meet the sea. There was commotion and excitement: Dallas strode

about, his fishing-rod charged with a heftier-than-usual chunk of bait, suitable for sharks or orca, and the water below him, churning from the interest shown by the shark, looked uninviting to me, as I sauntered past, puzzled by the atmosphere of dread and wildness.



Later, I watched the video Dallas shared; a twisting, primally hungry 7-gilled shark, doing its best to reduce Dallas's bait to stomach lining. I will not be swimming in the estuary any time soon. You? **Robert**

HERB OF THE MONTH



The herb of this month is Mullein, a remedy for the land and for us.

Mullein is a biennial herb, with large soft leaves and a tall stem dotted with yellow flowers. It is often found growing in disturbed areas and open woodland, along fences and road sides.

It enjoys sandy soils and we are lucky to have a great source of Mullein in the sandy soil of the Aparima College Trees and Gardens.

The leaves and flowers can be used fresh or dry. Both can be steeped in olive oil for 7 to 10 days, then poured into a wee bottle, to make a soothing remedy for earache and eczema.

Mullein has also traditionally been used to sooth painful coughs, ease inflammation of the respiratory tract and to remove phlegm from the lungs and it has a great number of anti-inflammatory and anti-viral properties.

With Covid19 expected to arrive in many places in the country this month, it is a good time now to prepare. Get your Covid19 vaccination, collect some mullein leaves and flowers, make mullein oil and dry some mullein leaves to ensure you are prepared for what comes. **Hollie**

CATALAN FORAGED TRAY

This foraged and woven tray will make an excellent addition to your festive table and lots of fun collecting material, be it while on walks or from prunings.

A couple of thoughts to ponder; the branches you are looking for need to be fresh and pliable, not dried, thick and stiff. Pliable is important. Anything after that is up to the imagination, colour, texture, and even smell with the likes of conifer, flowering currant and gum.

When weaving; alternate the thick and thin ends of the sticks so you don't end up with all thick or all thin on one side or it will be uneven and lose its strength.

Materials: Secateurs and lots of different foraged branches (remember pliable!)



Make a reef with some willow, honey suckle, or some other nice pliable stick. Place two pairs of sticks on top about 20cm longer each end. They will act as two single sticks and make the handles at the end.



Now start weaving from the centre. Place thickest end under the reef edge and weave to other side. Repeat but starting from opposite edge so the thick end of sticks get alternated. Have patience and work carefully. Keep pushing everything into line while you get the first few sticks woven and holding everything in place. Then away you go. You will find you're sliding your stick to the side and under the handle ones rather than straight under over.



Keep weaving out to the edges. The last few weaves are a nice place to put braches

with foliage or small seeds/ cones attached.

The final steps are to tie the handles together with flax or natural twine and then trim around the edge of the tray to neaten up.

Happy serving for your festive table!!

Tanya

ABOUT OUR STRATEGIC PLAN

Communication and Promotion

It is all very well getting on with the business of community building and supporting people to live more sustainable lives, but how we let people know what we're up to and what's coming up is equally important!

Our key channels for communication hinge, like so much these days, on digital platforms. We use tools built into our website to collect and collate data and to disseminate information (e.g. Coastline). We are able to showcase our projects and do online sales (e.g. moon calendars and cleaners charts), saving so much time and significantly increasing our income from these sources. We also have free downloadable information sheets available. We have embraced the QR code, and have these all around the Environment Centre, so it is easier than ever for visitors to access all our information and resources directly from their phones.

Our YouTube channel 'Riverton Environment Centre' has a gradually increasing number of subscribers. It is potentially an excellent way for us to share useful information, but it can be a challenge finding time and someone with the skills to help film and edit content - if this could be you, please let us know! We would LOVE to get more videos on there!

Facebook is probably our most utilised channel for communication - it is so easy to get information out to large numbers of people. A recent Seedsavers post went to 3000 views within a few days! We enjoy continuing to learn about how to use all these varied communication tools to support our work.

Nick



www.sces.org.nz



YouTube channel:
Riverton Environment
Centre



Facebook: Riverton
Environment Centre



Southland Seed
Savers Network

EDIBLE WEED SALAD

By Emma Boyd from The Spinoff website

3-4 cups mix salad greens and edible weeds (dandelion leaves & flower petals, cleavers, plantain, chickweed, speedwell etc)

2 eggs, boiled, chopped

½ avocado, sliced

Good handful tamari seeds (I toast sunflower and pumpkin seeds then drizzle them with tamari)

Crumbled feta cheese

1. Put the salad greens and edible weeds into a bowl. If using cleavers then chop finely before scattering over the greens.
2. I also added in some parsley, apple mint, and calendula & dandelion petals.
3. Top with the avocado, eggs, seeds and feta before dressing with your favourite dressing or simply drizzling with a good quality olive oil and balsamic vinegar.
4. Season with sea salt and freshly ground black pepper. Enjoy, often!

In addition there are lots of good recipes and plant identification information on this website juliasedibleweeds.com

Robyn

OUR COMMITTEE

EHA mapping project

SCES is a member of Environments Hubs Aotearoa (EHA), which supports organisations like ours across NZ. The Committee is pleased to support our Centre staff who have recently begun working with the EHA's data curator, Jen, on visually presenting some of SCES's work.

EHA uses the Takiwā platform to curate and present data from Environment Centres across Aotearoa. It is a fantastic project which will create an easily accessible map for the whole of the country, searchable across many environmental and geographical areas.

It means that we can easily demonstrate the reach of our projects, such as the 15 community heritage orchards spread across Southland. The level of detail we can include is really amazing - we will be able to pinpoint an orchard, include information on the provenance of the trees, the varieties, recipes, photos, videos - you name it, we can include it within the map!

The map shows the members of EHA. You can see our Centre is the only one in the lower South Island!

<https://environmenthubs.takiwa.co/map>

Our vision is to create a map that advocates for the collective value of our work; that helps us strategise and grow our impact; and that strengthens existing networks and nurtures new connections.



OUR COMMUNITY

Cass Pokoney from Active Southland tells us about the Murihiku Kai Collective



A collective of like-minded organisations and community champions is helping give light to the concept of food security, and making real change in the community.

The Murihiku Kai Collective was set up following a series of co-design workshops facilitated by Healthy Families Invercargill. It was a response to a deep dive that showed there were real and significant issues with food security and sovereignty in the south.

A year on and the Collective is having noticeable impact. This impact was recognised with an Environmental Action in the Community award at the recent Environment Southland Community Awards, and it can also be seen in initiatives that have been introduced by several groups – for example, the

Invercargill City Council has been experimenting of late with edible plants, and, with the support of the rest of the Murihiku Kai Collective, has held successful public harvests.

These harvests provided the community with the opportunity to access fresh, locally grown produce, but it also highlighted the way green spaces can be used differently to benefit food security.

This change in community mindset is a major part of the work being done by the Collective – the vision is to work collaboratively to strengthen food security and sovereignty in Southland, enabling Southlanders to have the capability to produce and access good food.

The future looks bright – and busy – for the Collective. Members are currently exploring opportunities to set up a community composting scheme in Invercargill in collaboration with SIT research students, create an action plan for Invercargill City Council to support food resilience activities, and develop a sustainable model for community gardens.

You can find out more about the Murihiku Kai Collective www.healthyfamiliesinvercargill.org.nz/newsarticle/101646 and www.healthyfamiliesinvercargill.org.nz/newsarticle/109948.

Cass

SCES is a member of the Murihiku Kai Collective.

COP26 by Pleasance Hansen



COP26 was the 26th Global Conference on Climate Change, since the 1st one in Berlin in 1995.

It was held in Glasgow, Scotland in November 2021, after being postponed last year because of the covid -19 pandemic.

At the 2015 Paris Conference of the Parties (COP) there was an extraordinary development; every country agreed to work together to limit global warming to well below 2 degrees, in fact to aim for 1.5. Significant commitments were made, including wealthier countries pledging to help fund adaptation measures in less wealthy countries. Unfortunately, six years later those commitments had not been kept, as was pointed out very dramatically by many leaders of smaller countries at this COP.

One of the strongest speeches was made by the Honourable Mia Mottley, Barbados PM who thundered: “thinking it is ok to reach 2 degrees global warming is not acceptable: it is a death sentence for countries like mine”. She then proceeded to issue a “Code Red” to the world.

Other speakers spoke with similar passion, with many acknowledging we’re facing a global crisis, with many critical gaps, and an urgent need to act. Outside COP, delegates and representatives were working in shifts to keep the negotiations going. Meanwhile world attention was on protests led by Greta Thunberg chanting ‘blah, blah, blah’ and groups of Climate Scientists glued themselves to buildings and bridges in Glasgow to protest governmental inaction.

At the same time, there were some first-time breakthroughs; the wisdom and knowledge of Indigenous Peoples and the importance of their role was acknowledged, the US and China agreed to work together to cut carbon emissions (the US goal is to reduce their emissions by 30% by 2030, and China wants to achieve carbon neutrality by 2060); and use of coal was written into the final agreement. This happened despite a final watering down by India (almost 18% of the world’s population). At the last minute they

changed the wording to ‘phasing down coal’, rather than ‘phasing out’, as every other country had agreed to.

Europe said they now know coal has no future for them, and numerous countries expressed their profound disappointment at India’s statement. But in different ways all countries agreed that in the spirit of reaching consensus they would agree with the wording of the final document and ‘swallow this bitter pill’ for the greater good.

This document will now form the basis for a Two-Year Work Plan on Global Adaptation, which will be reviewed annually, beginning in Egypt next year, and the United Arab Emirates in 2023. As the President for COP26 Alok Sharma said at the closing of this COP, the target of keeping global warming to within 1.5 is in sight, ‘but the pulse is weak’.

Countries have been challenged to return to Egypt in 2022 with higher targets for 2030, and to turn those targets into concrete action.

In her final remarks, the Executive Secretary for COP26, Patricia Espinosa, acknowledged that all parties had now agreed the most vulnerable countries cannot be ignored any more. She said, “we’re looking forward to firm plans, and the fine print” to deliver on what the world needs to see as a matter of our long- term survival.

COP26 began with the recognition that we’re facing a climate crisis. It ended with clarity about what needs to happen now. We must hope this is the case, when our country, and almost 200 others meet again, in Egypt in November 2022.

Next year is also the year when New Zealand’s Emission Reduction Plan will be published strengthening the direction for our climate action, as James Shaw, our Climate Change Minister announced at COP26.

Locally, initiatives like the Longwood Loop help to keep emissions down by ensuring no one has to travel more than 10kms to trade across Western Southland. Using our Electric Van reduces reliance on petrol; a great initiative leading the way for other rural communities to do the same throughout NZ and the world.

Pleasance

TE REO MĀORI GARDENING

Wana: seedling / young shoot | Pūwairākau toke: worm composting
Hua rākau: orchard | Hua whenua: vegetables
Taewa / rīwai: potato

REVITALIZE[®]
festival

JAN 2-4
SOUTHLAND, NZ

The coolest little festival in New Zealand

headlining on Sunday 2nd only from 6pm
DON McGLASHAN
 Plus open mic of aspiring musicians & stars

headlining on Monday 3rd only
JULIAN TEMPLE BAND

plus: CEÓL • MĀKIN

BRAD MACCLURE • BEEKEEPIN' PETE • CAFE OPERANA
 DANNY SEWELL • JAMIE PATTERSON • JORDAN TURNER
 SATURDAY MUSIC & STAND-UP COMEDY • SUNDAY OPEN MIC NIGHT
 MORNINGS: AYURVEDA • KUNDALINI REIKI ENERGY HEALING
 ACUPUNCTURE • MASSAGE • REFLEXOLOGY • FAMILY YOGA
 WORKSHOPS: GUITAR TUNING • DANCE
 SABBATICAL FOLLOWING & ORGANIC FARM WALK
 ELECTRIC: CARS/BIKES/UTVS • SHIRE HAIR SHEEP & TUFTY CATTLE

vaccine passports required by law




www.revitalize.nz

NEW PRODUCT IN STOCK

ORGANIC PET FOOD

Chicken Mince

From George Bostock
 of Bostock Chickens

INSTORE \$5.50 for a 700gm pottle



Join a keen team of volunteers to support
 Aparima College Gardens over summer.
 Working bee wānanga every Saturday, 10am –
 12pm. Check the Aparima College School and
 Community Garden Facebook page for updates.

Please send in your Readers Patch contributions by the first Monday of each month to:

coastline@sces.org.nz

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

VISIT THE ENVIRONMENT CENTRE

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

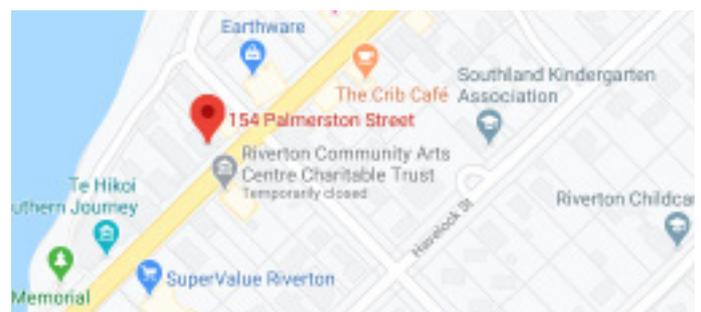
Phone: 03 234 8717, **Email:** office@sces.org.nz

Opening hours are:

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

Saturday: 10:30am - 4:30pm

Sunday: 1:30pm - 4:30pm



www.sces.org.nz



find us on facebook

SCES ONLINE RESOURCES: FOR YOUR ENVIRONMENTAL INSPIRATION & ACTION!

Our website already contains a wealth of knowledge to support people to live more sustainable lives. Each week we try to add something extra.



Recently we have been focusing on updating some of our organic gardening resources: they can be found within the Learning Hub section, under Organic Gardening (surprise surprise!). In this area we provide all the info needed to start or build on your organic gardening at home, from making compost and establishing a worm farm, to sowing seeds and making sure our gardens are full of life and beneficial creatures.

The importance of having a diverse garden environment, full of fruits, flowers, vegetables, birds, bees and beetles cannot be overstated - it is this diversity that builds resilience against 'pests', supports pollination and builds healthy soils.

Check out these online resources, also available in hard copy from the Riverton Centre, for the small fee showing.

Also in the Learning Hub is a selection of resources focused on fruit trees. These are for learning about 'rootstocks', and why different ones suit different soil types; the best ways to plant and care for fruit trees; when, why and how to prune and how to take cuttings (called 'scion wood') from old trees and graft it onto new rootstock - creating a new young tree that will quickly produce fruit like its parent.

In this section there is also a video of Robert Guyton explaining the grafting process. This is how our Open Orchard project has been able to collect and rejuvenate heritage trees from orchards across Southland.

The Forest Gardens section of the Learning Hub is always popular. There is background information on key characteristics of forest gardens, and how they are maintained (hint: it's about working with natural processes!); the aspects of forest gardens that contribute to their resilience, particularly in the face of changing climate conditions, and how we can interact with them to build our own resilience, while also creating beautiful, low-maintenance, productive ecosystems that support our community's ability to access good food.

This section also contains videos of Robert and Robyn touring their own garden, as well as articles, photos and our Riverton community forest garden visitors' pamphlet.

Apart from our Coastline page, which contains an archive of this very interesting and informative newsletter, there is also a link to our YouTube channel.

As mentioned earlier, we are continually working to add content. The more people who watch our videos, like and subscribe to our channel, the more we can see the value of this resource. Yes, there are probably infinite videos online that you can watch about gardening, caring for fruit trees, growing and processing food, but we want to be the place Southlanders, especially, go for this information and inspiration alongside anyone else who likes what we do, of course!

We know already that our viewership is both national and international. Pretty cool for a little Environment Centre tucked away in a small town at the bottom of our beautiful country!

FLOWERS TO ATTRACT BENEFICIAL CREATURES
Your garden is a living ecosystem. Working alongside the diversity of creatures in your garden can save you time and money, through pest control, pollination and soil creation!

\$0.30

COMPOSTING
It's fun, easy and a great way to turn your household scraps into healthy soil.

\$0.50

'NO-DIG' GARDENING
This is a great way to keep your soil really alive and producing wonderful plants.

\$0.50

WANAKA WAO WEEKEND by Robyn Guyton

The 2021 annual Wao Summit in Wānaka was held October 26-30. It featured six days jam-packed with over 40 different events, like kōrero, workshops, films, talks and tours, bringing together people passionate about sustainability, regeneration, climate change and climate action.



During the week each day was focused on sustainability in a particular sector; one day each of: building and construction, business and retail, home management, fashion and textiles. Some aspects of the programme were zoomed because Christchurch had a Covid outbreak at the time therefore organisers asked all people from there or had been in Christchurch not to come.

I was asked to come and speak about food reliance and the Longwood Loop on the Sunday. So I made the effort to get there on the Saturday to go on the day tour of all the sustainable projects in Wanaka in three groups; some carpooling in an electric car - I was one of them - we always arrived first to each base, plus 2 groups of bikers (some electric) followed us.

It was a fantastic, professionally managed day. At each base we went to, each of the three groups was greeted with someone involved with the project who shared the story of it with passion. There were so many cool native planting projects, a pest control project, the grebe platform project introduced by a wonderful 95 year old gentlemen who was an expert in grebe. Then the big recycling centre and all that happens there, the Albert Town community forest garden and a new, one year old community market garden project. I was very impressed with them all.

Then I realised that my Sunday talk was to take place at Glendu Bay Station during an event entitled, Long Lunch with Robyn Guyton. That was a bit daunting realising I was to be the guest speaker to about 80 people sitting at long decorated tables being served local food by a waiter as required for the lockdown level; a bit more than I was expecting!

On the day I took my place on the stage in the 'wedding flash' shearing shed and just started talking. Fortunately I know well what I am talking about. So it was easy once I started sharing my version of the food story of Southland over the last 150 years, why it needs to change back to have more of a local focus and the Longwood Loop project.

I concluded by challenging the group to consider what food is grown locally for them to survive in a disaster. There was silence, then someone said meekly there are rabbits in the hills?

From their positive reaction to my talk and conversations afterwards, I think they will be addressing the issue of food security in a hurry!

There are many subject matter experts in the Wanaka area and other parts of Southern NZ. They pooled together to create their great educational week happen. If there is enough interest we could draw on these experts to run a similar programme in Southland. In return the Wanaka group wants us to come back and share our expertise with them; forest gardening, market gardening, home vege growing, orcharding etc. Sounds like a good plan to me! Robyn.

From the Wao Website: Wao is a community non-profit set up to educate, inspire and enable New Zealand communities to move towards a regenerative future. We are a true collective - a group of passionate individuals focused on mainstreaming sustainability and fostering diversity - not just in the Southern Lakes but across the entire country. <https://wao.co.nz/>

