



COASTLINE

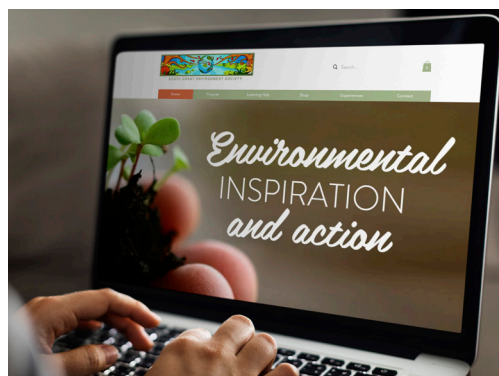
APRIL / MAY 2021

NEW WEBSITE LIVE

The time had come to update and refresh our website, as well as unify, collate and reformat the mass of helpful information we had amassed over the years.

One of the main goals of the new site was to improve your experience as a viewer and make our information easier to find. With the help of a handy search bar, condensed page navigation and re-classifying some of our information, we hope that our site is now more user friendly.

We thought it was a great time to launch the website to be able to hold some of our Heritage Harvest Festival online, and as part of our 25 year celebration of forming our Society on the 30th of April 1996.



The website now has a dedicated Heritage Harvest Festival page including videos of the workshops that you can enjoy at your leisure.

We also now have an online store where you can purchase with ease moon calendars, cleaners charts, open orchard books and sponsor the DNA testing of unknown apple varieties.

We will be constantly adding products so subscribe to our mailing list to keep up to date. We have had around 50 new subscribers to the site and over a thousand visits since the launch!

Rhi set up the WIX website transferring information from our old website and Nick has been adding new content. Thanks Rhi and Nick; it's great to have such a 'user friendly' informative site!

Page 1	New Website Live Dates To Diary
Page 2	A Bit of a Change Malcolm MacKenzie, Thank You!!!
Page 3	Nick's Gardening Amanitas, Rosegills, Hare's Foots & Boletes Heritage Harvest Festival Online
Page 4	Longwood Loop Update Open Orchard Project Update
Page 5	Murihiku Kai Collective Apple Day Doughnuts
Page 6	Our People Volunteer & Staff News Community Apple Day
Page 7	Climate Change Celebrating 25 years
Page 8	Instant No-Dig Gardens

DATES TO DIARY:

Friday 30th April	Food Co-op stocktake at the Environment Centre from 4.30pm - 6pm
Saturday 1st May	Riverton Heritage Orchard Park working bee. Meet at the Environment Centre from 10am - 12pm
Saturday 5th June	25 year SCES celebration - All the details of the day will be on our website closer to the time.

A BIT OF A CHANGE

There is soooo much going on within the Society that we've changed our usual article format to be able to share more about what's happening within the SCES.

Sadly, no 2021 full on Heritage Harvest Festival, but the Community Apple Day was a success as are the additional 'how to' online videos. Check them out on our new website. It's great! And easy to access previous Coastline issues!

The Longwood Loop summer trial runs were valuable learning opportunities for the 'real thing', come summer. Please do consider assisting with the purchase of an electric van via our Pledge Me account. All donations are tax deductible; just ask for a receipt.

Our very own heritage apple expert, Robyn Guyton, updates us about her long-term valuable project. Recently Robyn has been interviewed on both national radio and TV. Well Done Robyn.

While you may be still busy completing your autumn harvest, Nick is highlighting what needs doing to maximise your chances of fresh greens in the coming months.

Of special mention; a huge thank you to our retiring patron, Malcolm MacKenzie who has been a very valuable member of our team. We wish Malcolm all the very best.

Keep watch on our website for updates about our 25 Years Celebration in June; Quite an achievement!!!

Plus there's more; read on.....

Wendy Joy

Coastline Production 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.

MALCOLM MACKENZIE, THANK YOU!!!

The committee learned recently of Malcolm's desire to step down from being our patron. While we respect and accept his request, we are greatly saddened to do so; Malcolm's been a wonderful patron, representing and supporting us at a personal and community level in a way no one else could.

Malcolm's history in environmental care; with his beautiful farm and work with waste-management, his involvement with the Conservation Board and a raft of other activities has meant that he has raised our profile greatly, right from the time he accepted the role.

Although we may not now see as much of Malcolm, we have his wise words affixed to a beam and so we can quote him whenever we need to.

'A vision without a task is but a dream.

A task without a vision is drudgery.

A vision and a task are the hope of the world.'

Inscription on a church wall in Sussex England c. 1730 and now on a solid rimu beam in our Riverton Environment Centre, courtesy of Malcolm.

We've been enabled by Malcolm's generosity in many ways including his time and expertise, his encouragement and support to buy our building. If there is one particular "icon" we can attribute to him and his generosity and thoughtfulness, it is the gifting of his apple-press.

We know Malcolm dug deep to make the romantic concept a reality; securing, importing, finishing and assembling the lovely machine, then making it available to so many people over the years and now donating it to the Society, so that we can continue the tradition he established. "Malcolm's press" is a sturdy device representing a substantial idea hatched by a man who cared deeply about people and will serve our "apple-loving" community for decades to come.

On behalf of the Society I now publicly express our deep gratitude for all the time and support Malcolm has given our team over the years; he has been a wonderful patron.

Thank You Malcolm.

Hollie Guyton Chairperson

South Coast Environment Society Inc.

NICK'S GARDENING

April and May To Do List

With temperatures dropping, autumn brings great opportunities to plant fast-growing brassicas and salads to enjoy over the winter. Mizuna, mibuna, rocket, lettuces, corn salad (Valerianella) and leafy beets will all put on good growth before things get too cool. Sow directly or transplant seedlings - but be aware they may need protection from hungry birds. Chuck in some spring onions too!



If you are holding out on your outdoor summer crops, it really is time to pull the plug and get some fresh stuff in, otherwise it's going to be too cold to do so: at least pop in some cabbage and purple sprouting broccoli seedlings for spring.

Now is an excellent time to clear out finished crops and decide what to do with the space: if you aren't sure, plant some blue lupins - they germinate quickly, aren't bothered by birds and cover the soil rapidly. You can then either snip them with scissors and plant seedlings amongst them or leave them to grow over winter and chop them in, in early spring.

Get your seed garlic sorted now, to plant anytime: tuck into the soil and cover with mulch - before long you'll see green sprouts heading skywards. Potatoes should be harvested now: dry them and store in a cool dark place.

Pumpkin vines will probably have died off now: carefully twist the fruits off the vine (make sure you leave the stalk on), dry them in the sun if you can until the skin hardens, and store them cool and dry, out of the reach of rats (they love them!). If any are soft or not quite mature, eat them straight away.

Nick

AMANITAS, ROSEGILLS, HARE'S FOOTS & BOLETES

The leaves of my silver birch tree, have finally begun to fall; in fact, most of them fell in a recent single wind-event. It looked like snow-fall, only leafy. The vista from my lounge is now brightening; I'll soon be able to see the estuary again; summer with the full head-of-leaves my forest-garden sports, blocks our water view and frustrates Robyn, a lover of vistas.



I like to be surrounded by trees and be shielded from the wider-world by forest and don't notice the lack of a long-view but autumn changes all that and it's a pleasant surprise to both of us.

Popping up from beneath the canopy of the silver birch are this season's mushrooms; the red-and-white amanitas so far and a promise of the birch boletes as well. Further out along the naturally mulched paths, stubble rosegills are popping-up, displaying their creamy caps and pink gills, if you get down low enough to peer underneath, and the delicate Hare's Feet (hare's feet?) with their very short-lived caps appearing in the darker, wetter sections of the track.

The weather hasn't favoured the Southern mushroom enthusiast (me); it's been too warm, can you believe it?? Other parts of the country have enjoyed great crops of bolete and field mushroom, thanks to cold conditions, but we've had to tolerate warmer-than-usual weather and the pleasant days and nights that go with them. Never mind, our time will come! I have been visited though, by two blokes who found a cluster of Lawyer's Wig, or Shaggy Ink Cap mushrooms that they'd heard were edible but wanted a positive ID on from someone (me) who'd eaten them before, so I learned that there are some crops out there.

In just the past week, Stewart Island/Rakiura hosted the national Fungal Foray, where mycologists from around the country gather to talk about, locate, photograph and otherwise dissect as many mushrooms as they can find. I understand that while many interesting fungi were found, the warmer conditions kept the fungi numbers down a bit.

Fungi fans from further north were surprised to learn how warm it can be in the South.

Robert

HERITAGE HARVEST FESTIVAL ONLINE

Packing the Aparima College hall with happy festival goers was the option we didn't take with this-years Heritage Harvest Festival, for fear of starting a reputation-destroying "event" that could end our festival and other activities forever; if a new outbreak of the Covid had sprung from our festival, we'd never have recovered from it, we reasoned, and so we made other arrangements. That is, we went on-line.

Many of the activities we ordinarily provided workshops for; bread-making, pruning fruit-trees etc. were instead filmed and put up on the internet for you all to see, no matter where in the country or world you live. It was a largely successful strategy, we felt, though disappointing for many, including some on the committee, but needs must, as our grandparents would have said; we did the best we could in a difficult situation.

Click on the link below for access to the on-line workshops still available; www.sces.org.nz/heritage-harvest-festival-2021-hub

LONGWOOD LOOP UPDATE

It was great to do several 'trial runs' with some early adopters in five weeks of Feb/March when there was lots of spare produce around. We learnt a lot from the trials that will help us manage the increasing number of orders we will be handling in the future after the van arrives. Thank you Ali for all your hard work to set up and run those trials.



Sheena, our volunteer Project Manager, is continually updating our Longwood Loop website and has added 'Our Food Network' software which is used worldwide, to enable local trading.

It takes a very small percentage of the trade and saves hours of admin work. Producers log in weekly to load up what they have for sale. Customers make their selections, fill up their cart and pay online with one payment. The software then advises producers of orders and populates an invoice for our admin staff to pay.

The van driver picks up and drops off goods at each township 'trading post', where volunteers divide the bulk

delivery into the individual orders. Scales, tablets, fold up trestle tables, crates etc. are being purchased for each trading post from Lottery funding.

Meetings will be organised for each township soon to prepare for the launch, train volunteers, choose a first base to work from etc.

The Community Trust of Southland has granted \$36,000 towards buying an electric van and we've set up a Pledge Me campaign for the next month to raise the \$20,000 balance. The van chosen is an LDV eDeliver 3, due into New Zealand in May. Check it out here; <https://www.ldv.co.nz/edeliver-3-electric-van/>

Once the Western Southland Loop is running smoothly, we will expand to having weekly Loops around Central Southland, Northern Southland and Fiordland using the same van. Each area can establish their own 'Our Food Network' platforms.

Thank you for supporting this excellent initiative for social, economic, and food resilience that will benefit half of Southland and can be replicated NZ wide.

To donate towards the e-van purchase, go to <https://www.pledgeme.co.nz/projects/6879-the-longwood-loop>. You can request a tax deductible receipt if necessary.

OPEN ORCHARD PROJECT UPDATE



It has been a busy apple season; almost all the trees, in most of our 14 Heritage Orchard Parks have fruited, some for the first time. I have scurried around and gathered samples and will spend the long winter evenings pouring over my resources to identify some more varieties; Autumn Pearmain and Stirling Castle have come to light so far.

We have signs being etched for the Northern Southland orchard parks and will install them hopefully by month end; we'll advertise dates on our Facebook page.

Sponsorship Opportunity:

In some parks there are trees grouped according to the early settler family properties they were sourced from, e.g. Winton there are approximately 6 family groupings and 15 in the Riverton park. In total across all 14 parks there are about 100 family groupings.

We are seeking financial support for the making of lovely wooden etched signs to be erected alongside these group plantings showing the family names.

For just \$40, you can sponsor a sign and help us to record a little more of the local heritage apple history. Contact us at openorchard@scs.org.nz to make a donation and request a tax deductible receipt, if necessary.

Time has come to remove the final trees from our nursery in Westplains where Geoff Genge so kindly let us use a couple of acres to grow the trees until we found a permanent home for them. The main collection still there is about 30 trees from the Browns area. We will be contacting the Browns Community Board to see if they have a suitable permanent site for them.

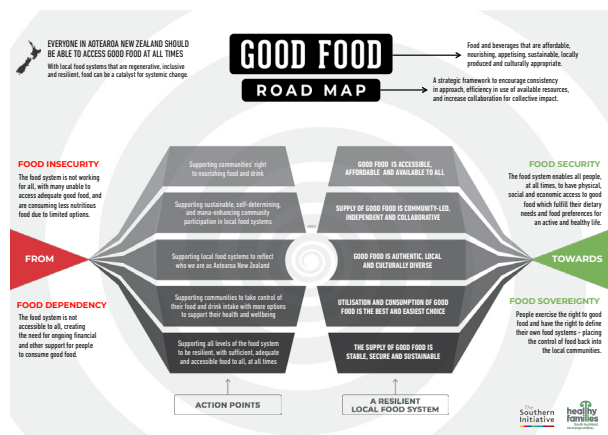
Late March, I was interviewed by Jessie Mulligan from Radio NZ about our heritage apple project. You can listen to the interview at: <https://www.rnz.co.nz/national/programmes/afternoons/audio/2018788857/saving-heritage-apples-in-new-zealand>

Another interview I did recently about our heritage apple project will be featuring on the TV3 The Project programme during the week commencing 26 April. Such publicity is great for spreading the work of our society.

MURIHIKU KAI COLLECTIVE

We are very fortunate to be part of the Murihiku Kai Collective, a group of Southland organisations working to build Southland's food system prosperity and resilience from seed to bowl. The organisations we are collaborating with on this include: Sport Southland, WellSouth Public Health Network, Southern Institute of Technology, Southern Farmer's Market, Koha Kai, Spirit Army, WasteNet Southland and South Alive.

We have been meeting regularly face-to-face and via Zoom to discuss how we can build momentum towards a local Good Food system akin to work being carried out in other NZ centres (you can find out more about the 'Good Food' here: www.tsi.nz/news/the-good-food-road-map).



The main points of the Good Food Road Map, which we are using as a guide, are:

Food Equity - supporting communities' right to access nourishing food and drink

Food Sovereignty - supporting sustainable and mana-enhancing community participation in local food systems

Food Culture and Traditions - supporting local food systems to reflect who we are as Aotearoa New Zealand

Food for Health and Wellbeing - supporting communities to take control of their food and drink intake with more options to support their health and wellbeing

Food Resilience - supporting all levels of the food system to be resilient

We have recently completed submissions on our local Council's (Gore District, Invercargill City, Southland District and Environment Southland) Long Term Plans in which we outline our aims and provide suggestions for how Councils can help make our region more food secure and restore sovereignty over Good Food. It's great to be collaborating with others on this critical work.

Nick

APPLE DAY DOUGHNUTS

A treat to enjoy!



This Apple Doughnut recipe was used to make a hundred scrumptious apple doughnuts at our Community Apple Day this autumn. The recipe was brought to Riverton by Rebecca Perez, who grew up in North America eating Apple Doughnuts at every Harvest Festival and Pumpkin Patch event.

The doughnuts were well loved by all so will now be a feature of our future harvest events!

- 3 Tblspns butter, softened
- 3/4 cup sugar
- 3 eggs
- 1 cup applesauce
- 1 tspn vanilla extract
- Combine together;
- 4 1/2 cups all-purpose flour
- 3 1/2 tspns baking powder
- 1/2 - 3/4 tspn cinnamon, ground
- 1/4 - 1/2 tspn nutmeg, ground
- 1 tspn salt
- 1/4 cup milk or buttermilk
- oil (for frying)
- sugar

1. In a mixing bowl, cream butter and sugar.
2. Add eggs, one at a time, beating well after each.
3. Gently mix in the applesauce and vanilla.
4. Add combined dry ingredients to creamed mixture alternately with milk (batter will be extremely thick).
5. If using a deep-fryer, heat oil to 190 degrees Celsius.
6. If using a pot on the stove top, turn onto a medium heat, not onto max temp.
7. Drop teaspoonfuls of batter, a few at a time, into the hot oil.
8. Turn with a slotted spoon or tongs, fry until golden, about 1 minute on each side.
9. Drain on paper towels; roll in sugar while warm.
10. Enjoy!!!

OUR PEOPLE - MALCOLM MACKENZIE, MNZM, OUR PATRON

Looking back - Some more memories.



As with many farms of the period (1940's) we had quite a variety of animals: a couple of ponies, many big Clydesdale horses, a hundred or so hens, black ducks, white ducks, geese, a couple of pigs (these had rings in their noses to stop them rooting up the ground), sheep dogs and of course the house cows 'Daisy', 'Polly', 'Patsy' and 'Strawberry' which were all milked by hand.

Often there would be work to do with horses so Dad rose early to get them in, feed and groom them before coming in about 6am for breakfast. This would typically consist of porridge with molasses and real cream followed by bacon and eggs. Then out to harness up the horses and head for the paddock, followed by the dogs and sometimes the two pigs. Depending on what was being done some implements had a steel seat but on many occasions it would entail walking behind the horses.

Sometimes Dad would take lunch with him, other times he would come home. I remember he liked to spend a little time before going back to work playing with his dogs which he loved and I've seen the pigs join in and come and lean against his legs so he could scratch their bellies.

Looking back I feel I was fortunate to inherit a great love of animals from Dad. I certainly loved those Clydesdales. Big gentle giants – three I remember very clearly, 'Prince', 'Duke' and 'Jean' who was totally white. My great love of farm working dogs as a child continues to this day.

Another horse we had was 'Tommy' the farm hack, a half Clydesdale. Very handy, and he was also used in the jogger. I remember at lambing times Dad having to catch sheep that were having problems and when he had them sorted if he had to take a sheep home he would hold it and call to 'Tommy' who would walk over to Dad so he could lift the sheep on to the jogger. The two sheep dogs 'Roy' and 'Don' would get up from where they were lying and hop on board as well.

Malcolm

VOLUNTEER AND STAFF NEWS

The only thing constant is change and we have had many in the last couple of months. We wish our Wednesday volunteer Jilly well as she heads off to the far north, and we welcome Vanya, Connor, Ahi, Joany, 'Nick & Peat'; plus Geoff is back doing every second Sunday afternoon. This week 'Nami & Mio' started and Evelyn starts next week. It is great to see the gaps fill up and so many young people getting involved. Thanks to all our wonderful volunteers who make the Centre so welcoming.

Staff member Ali is swapping to be a volunteer; it suits her lifestyle better, and Teri is about to welcome her first baby this week. Rhi is also expecting a baby, her second, due in August. Both Teri and Rhi will come back with smaller similar paid roles once they are able to and with Ali volunteering, they all will still be in our team.

So putting those spare paid hours together along with a little bit more permanent national funding, for the first time ever, we can offer a 30 week paid position for an office administrator as a permanent role. Email robyn@scs.org.nz if you would like the job description, applications close 28th April. That will make a huge difference for Robyn and Nick so they can focus on the events and projects and Karla will continue to manage the accounts.



**A PAID
PERMANENT
OFFICE
ADMINISTRATOR**

COMMUNITY APPLE DAY



The main-stay of the Heritage Harvest Festivals – the apple press and associated fun, remained a live event this year; we reasoned that not hundreds of people would arrive for the pressing of apples and sampling of apple delights, and so we opted for a marquee set up on the lawn beside the Riverton Environment Centre and a single day where Southlanders could come and see, at least, that activity, live. And come they did!

It was a very popular and well-attended event. The wheel of the press turned all day, with apple-juice flowing freely to be taken home in bottles by those people who harvested apples from their own or roadside trees, and visitors with a gold-coin in their pocket and a desire to taste fresh-from-the-press apple juice, which as they now know, is a remarkable experience! Apple treats, including doughnuts, pies and sausages, were available in the marquee. Great conversations, on and off topic, were had by a range of people, many of whom we'd never met before but are likely to meet again. Apple Day was a great success!

CLIMATE CHANGE



Climate Change is a topic that won't go away any time soon and as small Southland communities realise that Central Government, local Government even, is not going to provide the answers needed by towns and villages throughout the region, meetings are being called and the topic addressed in public.

Te Anau held one such meeting in recent weeks and I was asked to join the speaking panel to float some ideas about how their community might organise to meet the challenges that come with a changing climate. A sizable and alert crowd of local people turned out for what was a very interesting evening and heard from several speakers of a wide range of topics.

Nina, a student from the high-school, who had been instrumental in organising the students past march for climate change spoke about details of what climate change could mean for the planet, and was well-received by the audience. There were speakers also, from the farming community, describing actions they had taken for the same reasons.

I talked about the "Riverton model" of community building and resilience-enhancing through localising food production and so on, and this seemed to strike a chord with the audience; so much so that a visit to our village was organised there and then, in order to see first-hand, the things I had described.

The Te Anau meeting was an encouraging sign of action with regard climate change and I hope to see other small Southland communities organise similar opportunities for people to air their views and concerns about the challenges ahead and set in motion some practical actions to help everybody through the changes that come with new atmospheric and political conditions.

Robert



Celebrating 25 years



The early days

'June 8th 1996 South Coast Environment Centre opening by Southland District Council mayor Frana Cardno cutting a green ribbon - 70 people attended, reps from D.O.C. Forest and Bird, and the Southland Regional Council'

What an achievement! 25 Years!!!!

Next month we will be putting up on our website a timeline of our first ¼ Century highlights. We're planning a celebration that corresponding weekend on Arbor Day Saturday 5th June. There will be celebratory foods, displays, speeches and planting of 25 trees, one for each year.

We welcome you to come along and join us. All the details of the day will be on our website closer to the time. Mark that date on your calendars now!

WE NEED YOU!

Volunteer Vacancies: Suitable for adults of all ages, high school students, an adult with a primary aged helper.

Want to get work experience, meet new people and/or learn new skills? Come and join the friendly team at the Environment Centre. Flexible hours, and can be once a week, fortnightly or monthly.

You can help behind the scenes bagging up etc. and / or staffing the front counter. We provide training and support and, after you have been with us for a while, we can provide a reference for a job.

So don't be stuck at home with nothing to do, we need you!

Text Robyn 0273683831 or phone or call into the Centre during opening hours.

IF YOU ARE LOOKING FOR PLANTS,

we have got lots!

A selection of herbs, vegetables, trees and shrubs awaits you at the Environment Centre.

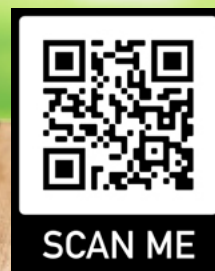
PRICED TO SELL FROM \$2 TO \$10.

Come in and have a look!

INSTANT 'NO-DIG' GARDENS

From our collaboration with the Riverton MenzShed, raised garden beds available.

Check out the very informative no-dig gardening video made by Nick for the Harvest Festival online workshops. He'll explain all in the video.



Watch a video on how they can be used by scanning the QR code below or

www.youtube.com/watch?v=aE67ztQnVb8&t=718s

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.

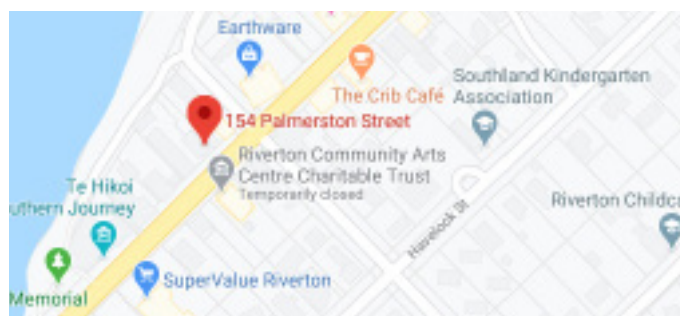
Phone: 03 234 8717, **Email:** office@sces.org.nz

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