



COASTLINE

FEBRUARY / MARCH 2021

THE SHOW WILL GO ON.....

After 12 successful years, we had to suddenly cancel the planned 2020 13th Heritage Harvest Festival, just 10 days out, due to covid-19. We were intensely gearing up for the big event, our busiest annual event, and then that fortnight became the quietest ever; even the Environment Centre was closed! It all seemed very surreal.



We know many people were disappointed, but this year; forewarned is forearmed!

Most of the 2020 workshop leaders are able to come to the 2021 festival, and are preparing two types of workshops. One for face-to-face presentation and the other for virtual presentation, if necessary. So if the Festival has to be cancelled again, you will still be able to enjoy the festival fare of speakers, workshops and more, from your own homes!

This year we are having a 'Design the 2022 Festival T-shirt Competition'. Entries will be displayed at the festival for public voting. The winning design will be then printed and sold at next year's festival. More about that soon on our website.

Peter Langlands, master forager, will be back for his pre-festival full day foraging workshop on Friday 26 March and the annual Music and Feast event will be on that evening. The two day Festival proper then starts Saturday 27th at 10 a.m. with displays, workshops, talks, produce market and more all about celebrating the harvest. The family dance will be Saturday night. Forest Garden Tours will be going on from the Friday until the Monday inclusive.

The full programme is being finalised now and is expected to be available online next week including details about booking for workshops such as making your own beeswax wraps, flax weaving, composting. Biodynamics, propagating plants and home orcharding to name a few.

So one way or the other our 2021 Heritage Harvest Festival will be ON! We look forward to you joining us!!

DATES TO DIARY:

23 February, Tue	Organic Garden Group Meeting Garden Visit, 7 p.m at SCES
9 March, Tue	SCES Committee Meeting 7 p.m. at SCES
26 March, Fri	Heritage Harvest Festival Activities Begin Foraging Workshop & Evening Feast. Details on website soon.
27/28 March, Sat/Sun	Heritage Harvest Festival 10 a.m. at Aparima College. Details on website soon.

PLENTY TO HARVEST; PLENTY TO READ

We're starting the 2021 year with a full Coastline reflecting the work, interests and lives of our SCES Team.

We are honoured to have Malcolm MacKenzie, our man of tremendous knowledge and skills (and patron) share his beautifully descriptive story, to the right, about what he recalls his mother needing to do to undertake what is now generally a set-and-forget push-button task for many of us. He gives us a glimpse into the realities of pre WW2 rural life highlighting how far and how fast many aspects of our everyday lives have moved in one lifetime! What does the future hold???

Positive accounts of a recent local workshop lead us to invite the facilitator, Katherine Masters (also an SCES Committee member) to share a little of the messages conveyed. Check out our Feature Article on pg 7 for a thought provoking read. You can google Joanna Macy for more background info.

We introduce Ali, on pg 6, Robyn's right-hand person for progressing the development of the Longwood Loop – welcome aboard Ali and thanks for sharing a little about yourself.

I hope you are enjoying the bounty from your patch by now. Keep up with Nick's Gardening comments and you'll be well placed for harvesting throughout the year.

The Heritage Harvest Festival is the SCES main-event for this time of year, hence the front page article. Be sure to check out the website from late next week to begin booking your workshops.

Plus there's plenty else to read, so find yourself a sunny spot and enjoy what we have in store for you.

**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.

NEVER THOUGHT I'D GET TO 85

Looking back. A few childhood memories...

One of many things I remember is my mother carrying several buckets of cold water out to the orchard, tipping them into the copper, getting paper kindling and wood and starting the fire to heat the water. Then when it was hot, ladling the water into the buckets and taking them back to the wash-house, (I doubt we had ever heard the word 'laundry' back then) tipping the water into the wooden kauri tubs and then with home-made soap washing the clothes on a scrubbing board. The clothes had to be rinsed and then put through a hand wringer, into a huge cane clothes basket and carried back to the orchard to be pegged onto one of the two long clothes lines with wooden pegs (no such thing as plastic then!)

Also in the orchard was the long drop toilet some 30 or so metres from the bedrooms. OK on a mild night but less than exciting if it was cold or raining! I guess like many other things of that time we knew no different and just accepted it. One of the wet day jobs my sister, brother and I had was to cut up newspaper into squares, fasten them into bundles by putting a string through one corner with a big bag needle and tying it so they could be hung up to use as toilet paper.

The orchard, right next the house, had about twelve fruit trees, a few of which I remember. There was a Renette du Canada, very reliable and a favourite for cooking, one we called 'Rima' also a long keeper apple, two pear trees and a quince tree (Mum made all our jams one of which was pear and quince). The other tree I recall was a dark red fleshed and very sweet plum.

We were pretty lucky.

Malcolm



NICK'S GARDENING



Harvesting should be in full swing: those with greenhouses may have tomatoes ripening, but there should be at least courgettes, peas, lettuces, garlic, spring onions, carrots and beetroot coming into your kitchen regularly.

With the recent changeable weather, many plants (and humans) may be a bit confused about which season it is. Hot dry winds can rapidly dry out soil, heavy rain can cause fungal issues and strong wind can blow things around - all we can really do is observe closely and respond appropriately (the key consideration going forward)! Changeable weather

can cause plants like lettuces and chard to start flowering early; consider pulling these out and getting something else in: lettuces and spring onions are a good option. They grow quickly and aren't too fussy nutrient-wise. They also grow very nicely together.

Believe it or not, **now is a good time to start planning for next spring** - any beds that will be empty over winter should have a 'green manure' crop sown within the next couple of months: oats, wheat, peas, vetch, mustard and / or lupins work well. Alternatively you could consider using a 'sheet mulch' to protect and feed the soil: seaweed, animal manure, straw, leaves etc. spread over the garden will do a great job of this over winter.

Seeds to sow now include spinach, lettuce, peas, spring onions and mesclun for autumn harvests, chard (silverbeet) and kale for winter. It's a bit late to sow broccoli, cabbage and cauliflower for winter, but these can be planted as seedlings still (or seeds for spring harvest). Keep an eye on white butterflies when planting brassicas - put some nets over them until it cools down a bit.

Nick

THE LONGWOOD LOOP

We are grateful for the local support being received for progressing the development of our Longwood Loop project.

Community Trust South has granted 50% of the purchase price of an electric delivery van and Great South staff assisted us update our reapplication to EECA for funding the balance of the electric van purchase price, by addressing EECA previous concerns regarding the value-for-money aspect of the project.

Regrettably however our reapplication has been unsuccessful on the basis that the proposal is not unique enough; a bit perplexing to us! Last year EECA appeared to direct their support towards commercial businesses, councils and charging stations development. Maybe our venture is simply not a match for the EECA priorities!

We will explore other funding options with a more localised focus, such as grants as well as crowd funding, for the approx. \$25,000 needed. We will set up a NZ wide PledgeMe campaign as we are aware that there is considerable interest nation-wide, in the development of the Longwood Loop so we are optimistic of a successful outcome.

The SCES is a registered charity, therefore all donations made are tax deductible. Our bank account details for anyone who would like to make a donation are;

**Longwood Loop Project,
Bank account number: 03 1355 0724408 02**

All donations will be very gratefully received. Simply contact the Environment Centre Team if you would like a receipt.

The new electric only van that appears most suited to our needs is outlined here:

www.stuff.co.nz/motoring/evs/123420817/meet-new-zealands-cheapest-electric-van



We know
so
some
producers have produce to trade now therefore our current plan is to begin weekly runs around the Loop later next week, 18/19th February.

If you able to take a turn at driving the 150km Loop or part thereof, please get in touch; it is a beautiful scenic trip. Electric cars would be especially welcome! Sheena, Anna, Ali and I are managing and administrating the project. The website will be operational very soon.

If you live in Western Southland and want to be involved as a grower/ producer or a consumer of fresh local food or a volunteer at your local 'trading post'; please contact Ali: thelongwoodloop@gmail.com

Once we get the Western Southland Loop humming along, the plan is to extend and establish Loops around Northern and Central Southland, and up to Te Anau so that half of Southland can benefit by having a localised trading network.

Robyn

PLANT OF THE MONTH – SUBTROPICALS IN RIVERTON



Bananas, ginger, avocado and guava aren't commonly grown in Southland, but I'm giving them all a go inside of our big tunnel house in Thames Street.

Each hales from far further north than Dunedin; Christchurch even, and requires heat such as is rarely experienced in Southland, so a plastic house is a necessity. They love rich soils too; even richer than most of the vegetables we grow down here, so I've been augmenting the hot house soil with animal manures; rabbit primarily, but I have plans for sheep and cow as well.

I'm pleased to be able to say that my exotic, subtropical plants are all responding enthusiastically to both the extra heat and the extra nutrition. I'm looking forward to eating a home-grown banana, one day, some avocado on toast, having a guava smoothie and a stir-fry featuring Southland-grown ginger!

Robert

CREATURE OF THE MONTH - GUAVA MOTH

Speaking of guava, the dreadful guava moth that devastates crops in the far North, has not yet reached Southland. It might seem a minor issue, given our dearth of guava growing here, but the news that guava moths destroy most other fruits should give home gardeners who grow apples, pears, plums, peaches and nectarines, pause for thought!

Climate change is behind the appearance of the guava moth in New Zealand: conditions have changed to favour the wee beasts, and with the warming that's affecting the whole country, we'll likely be subject to their attentions before too long. Keep your fingers crossed and eyes peeled; there's little more we can do!

It's unlikely that you'll see one of these moths or the caterpillar they start-out as, because of the distance and difference in temperature between here and Auckland, but in case you do, ring the regional council pronto!

Robert



HERB OF THE MONTH - SELF HEAL



You will surely have spied the sweet wee Self Heal amongst the grasses and dandelions growing around your home. I had often wondered what the little dark green and violet-flowered plant was.

It has leaves that remind me of oregano, but no strong scent, and the flower akin to anise hyssop, but with none of the height! After years of looking, I recently found the names - Self Heal, heal-all and woundwort - which describe well the attributes of this herb.

Self heal is a cousin to Dead Nettle, Sage and Mint, and grows well where it is wet, particularly in lawns, on roadsides and amongst trees. It has long been used as a herbal remedy for all manner of ailments, and is particularly known for healing wounds and bug bites and soothing sore throats. Its leaves can be eaten in salads and taste lovely steeped in hot water for tea.

A website about managing weeds bemoaned Self Heal as one of the most difficult weeds to control in grass, and one of the few weeds that will re-grow after the application of many strong weed-killers. What a herb! Hurray for Self Heal!

Hollie

HOW TO: CREATE A HABITAT PILE

INCREASE THE WILDLIFE DIVERSITY IN YOUR OWN BACKYARD.

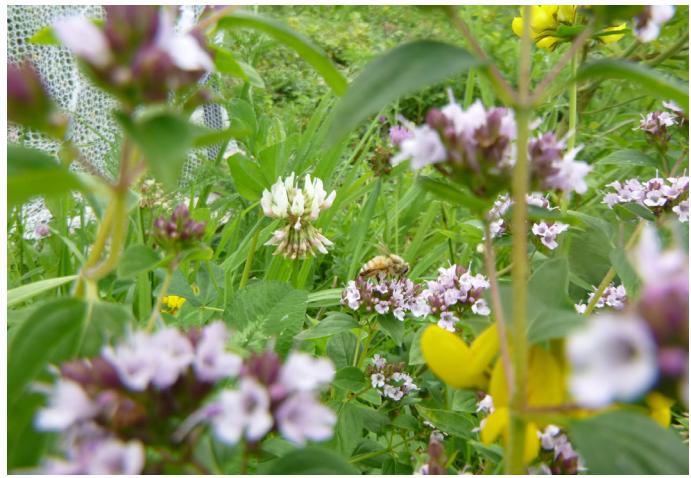
Small creatures need a place to hide or hibernate, like frogs and skinks. Slaters, beetles and other creepy crawlies will live there too feeding on the rotting wood.

Choose a cool, shady, quiet spot and make a pile of leaves sticks and branches.



Check on it occasionally to see who all is living there; lift a stick and peep in, replace the stick gently – remember you are the visitor.

Remember too, it's a 'living' pile. Add new sticks and leaves as the old ones decay.



Leave a Wild Patch

Choose a sunny patch of your garden that is hard to keep tidy, or a sunny corner and stop mowing or weeding it.

Soon the grass and wild flowers will be gloriously high and many new butterflies, bees, hover flies lacewings, ladybirds etc will live and visit there.

Take time out to observe your insect family. Sit down beside your patch, relax and observe who is living the 'high life' and who is pollinating your fruit trees.

SUMMER FRUIT CRUMBLE

A great way to use up over ripe fruit or 'seconds'.



For the crumble topping

100g sugar
100g butter
150g plain flour
Tsp cinnamon optional

For the base

75g sugar
750gm mixed summer fruit / berries
Butter or oil to grease dish
Tsp vanilla optional

1. Preheat the oven to 190°C.
2. Place fruit / berries along with the sugar in a pot and simmer, stirring occasionally, until the sugar has dissolved. Stir in the vanilla. Spoon into the base of a greased baking dish.
3. Mix the butter and flour together until it resembles rough breadcrumbs then stir in the sugar. Spoon the crumble topping on top of the fruit, then sprinkle some berries on top. Bake for 30-35 minutes until the topping is golden brown in colour.
4. The top can be varied by using other flours, LSA, rolled oats etc to enhance the flavour and texture. Enjoy hot or cold. Great as a treat summer breakfast with plain yoghurt, yum!

OUR COMMUNITY

The Heritage Harvest Festival is now very much a local highlight, even being supported by Great South who now considers it one of the top nine annual Southland events.

That we have had almost no outside funding to support the development and running of the festivals to date, is a credit to our community. Both local and Southland-wide volunteers help out annually, plus people come from Dunedin, to help beforehand with set-up, during the 2 days and afterwards with pack down.

Local businesses often create Harvest-themed window displays, donate competition prizes and cafes create special harvest treats. Others bring along produce showing the growing potential of our region and adding a touch of creativity to the displays.



Everyone's contribution is valued and makes it possible for our small seaside town to hold such a large wondrous festival for about 3,000 people from throughout NZ, to enjoy. If you would like to join our festival volunteer team, please contact us at the Environment Centre.

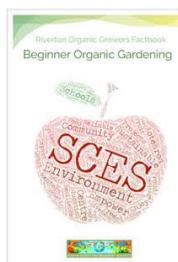
OUR COMMITTEE

Educational Resources Update

The Society is all about promoting sustainable lifestyles and eco-friendly choices; thus quality educational resources are vital tools for achieving this.

At this month's meeting, the Committee was very pleased to hear about the excellent work being undertaken by staff to progressively update educational resources to a very high standard, helped by having suitably qualified staff on board; thank you Nick and Rhi.

This is a summary of Nick's presentation; We were super fortunate to have our educational work recognised by Southland District Council recently with a grant of \$2500 from the Community Development Fund to further develop our educational resources.



I have been working through the existing materials, updating and adding information where relevant. The resources will be used to support our workshop programme. Some will also be compiled into a short 'beginner guide to organic gardening' booklet specifically aimed at Southlanders, to support home gardeners (and aspiring small commercial growers) to establish and maintain their gardens in a sustainable, climate-friendly way.

The vital message that organic home gardening can support human health and wellbeing, biodiversity enhancement, waste reduction, climate change and community resilience will be a key feature of this educational material and the workshops.

Nick

If you are interested in SCES workshops please visit the website for more info - workshops are organised in accordance with demand, so do let the team know when there is something you are keen to learn more about!

OUR PEOPLE - ALI WILSON

Born in Bridgetown, Western Australia I spent my formative years visiting my Gran and Grandad who were beef and fruit farmers near a small town in the south-western corner of the state.

My Gran (Lottie) worked on the farm, ran the household and raised 5 children, whilst embracing her love; entering the local shows with baking, preserves, jams, chutneys, pickles and vegetables grown in her huge vegetable garden. Lottie was renowned locally for her cooking and catering prowess.

My passion for self-reliance comes from Lottie and her ability to preserve anything in some form! My memories of her are working at the huge farmhouse kitchen table, peeling apples and making pies in the wood-fired stove, and of course, us kids eating them!

My son, Forrest and I have just bought a small rundown lifestyle block in Otautau, which we are bringing up to operational standard. The fencing has been redone, and with the guidance of a friend Forrest has water into troughs.

We have chooks, ducks and a naughty bad-mannered pig, and will add to this with some larger grass eaters shortly. I have started an extensive vegetable garden and will start orchard planting shortly.

My role at the Environment Centre, working three days per week, is to help run the Longwood Loop and the Heritage Orchard Projects in particular. The remainder of my time I'm working at our home creating my self-reliant dream.

'THE GREAT TURNING'

What a moment in time to talk about The Work That Reconnects. 2020 changed the world as we know it. On top of the Covid-19 pandemic, climate crisis, mass extinctions, and the growing divide between the rich and poor, we are now faced with an entirely new set of challenges. Polarization and divisiveness seem to be brewing within our communities. Families and close friends are being torn apart by theories, and the need to be right seems to outweigh openness for discussion. I have struggled with this in my own life and felt that by writing this article and turning for help from The Work That Reconnects, I could gain insight into how to retain my friendships even if our beliefs differ.

Joanna Macy, now 91, has spent her life creating The Work That Reconnects. She is an activist, scholar, author and Buddhist, and has created an open source body of work to help empower people to come together and take action on behalf of all life on earth. She describes "three stories of our time" to help us understand how our perspectives are formed and in turn, how we relate to others.

The first is **Business as Usual**. This has been the dominant story of our time. It is the industrial growth society supported by capitalism, patriarchy, and white supremacy that gives profit and power to a few and leaves "every man for himself". It sees extreme weather, social unrest and economic recessions as separate, temporary issues that we can recover from by working harder. This story is about making money and getting ahead.

Then there is **The Great Unraveling**. This story is told by those witnessing the destruction and collapse of our biological, ecological and social support systems. This has been happening since the industrial growth society began, but the impacts until recently were mostly felt by people of colour and the world's indigenous who were exploited for land and labour by colonization. Today our dependence on fossil fuels and the need to always have more are wreaking havoc on our climate and our health. War, poverty, disease and contamination of our water and soil are products of the great unraveling. This is a story of despair.

Then there is **The Great Turning**. This is the transition from the industrial growth society to a life sustaining society. This story is about mutual respect and cooperation, and sees diversity as a strength. It listens to the teachings of the indigenous, sees the interconnectiveness of life, and offers creative responses to the challenges of our time. It allows us to realise that our needs can be met without destroying the planet and that by working together we can stand up for all life on earth. This is a story of hope and possibility.

In this unprecedented moment in time, I wonder, what can we learn from these stories?

As humans we are shaped by what we are exposed to, and today we are inundated by opposing views on social media encouraging us to take a side. What if we could pause before judging someone's views and recognize that the stories we each believe in are a product of our upbringing and culture? I wonder, what kind of global community could we build if we lead with empathy and compassion?

Now more than ever we need to take stock, look at our common bonds and remember that we all belong to the resilient and diverse web of life. We can glean from the knowledge sewn together over time by big thinkers, change makers and those most in need. Together, putting our views aside we can dig deep, find creative solutions for our communities and make big change.

And with that, I recently had a courageous conversation with a close friend whose views differ from mine. It wasn't easy and it took both vulnerability and openness, but in the end we decided to put down our differences and present convictions and focus on what we do have in common, a great love for the world. Maybe you could take a leap and give it a try too?

Katherine Masters

Interested in the Work that Reconnects? Check out <https://workthatreconnects.org> and stay tuned for an upcoming workshop the week of the Harvest Festival, late March.

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!

RIVERTON SEAWEED TEA

is available
at the Centre

\$1 litre



SUPER ECO FRIENDLY LAUNDRY STRIPS

Now in stock
\$26.50 pack

Check out their website for all
the details www.tru.earth

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.scles.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.

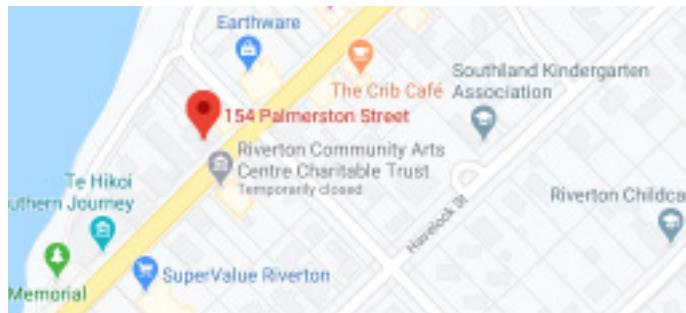
Phone: 03 234 8717, **Email:** office@sces.org.nz

Opening hours are:

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

Saturday: 10:30am - 4:30pm

Sunday: 1:30pm - 4:30pm



www.scles.org.nz



find us on facebook

THE 13TH ANNUAL RIVERTON

HERITAGE HARVEST FESTIVAL

27TH & 28TH MARCH 2021

Join us for a weekend full of informative talks including guest tutors, market stalls, food and music. There is something for everyone!

