

COASTLINE

AUTUMN 2024

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It's Festival Time!

The 15th annual Riverton Heritage Harvest Festival is coming up on the 22nd to the 24th of March. With more than 30 low-cost workshops, demonstrations and activities for all ages, there is something for everyone!

Every autumn we gather together in Aparima Riverton to foster connections, share knowledge & skills, and celebrate the bounty of the harvest. Join us!

We are delighted to once again have a great team of tutors from near and far coming along to the Harvest Festival to share their diverse skills, knowledge and experiences: we have fermenters sharing how to make tofu, sourdough bread and fermented drinks; foragers showing what we can gather from the wild and how we can best make use of foraged foods; gardeners and designers sharing everything from making biochar to Permaculture design, natural fruit tree training, urban food forests and better community food systems; beekeepers, seed savers, creative clothes menders, natural materials artists and weavers, and more!

The Festival will open on Friday with two brilliant pre-festival workshops: Dylan Graves' Introduction to Permaculture and Peter Langlands' Foraging Tour, and that night with a Community Potluck Dinner at Fleck's hall - bring a dish to share and join us! On Saturday night, Brit & Rebecca are preparing a delicious Harvest Dinner - book in for an evening of good food, good company, and the heart-pounding excitement of the Champion of the Harvest Competition! There will be plenty for young and old alike, including stalls and displays, apple pressing and apple identification, food, music and more...

Visit www.sces.org.nz/heritage-harvest-festival-2024 for more information and the booking link, or pop in to Riverton Environment Centre for more information. We look forward to welcoming you soon!

You can find the full programme on pages six and seven.

DATES TO DIARY:

22-24th March '24	Heritage Harvest Festival
23-24th March '24	Monthly Repair Cafe 11-1 pm at the Festival (for your gardening clothes etc!)
12th Mar & 9th Apr '24	Monthly SCES Committee Meeting - All Welcome - 7pm at Environment Centre

Editorial - Autumn Bounty

We have a hearty read for you this Coastline including about our autumn main event; the annual Heritage Harvest Festival. It's full, varied, interactive and informative. Check out the programme on pages 6-7. There's plenty to select from to enhance your skills!

Other big news is our new community composting project is now able to launch due to funding support from Wastenet Southland. In days gone by it was the 'norm' for households to compost their waste. Not so now with negative consequences including financial hence Wastenet support. Initially Western Southland areas will be the focus. See page 4 for more info.

As usual we have lots of other community-focused goings-on; the community orchards are bearing fruit for sharing as Robyn outlines to the right. On page 5, Robert shares his Longwood Loop van driving experiences distributing community produce; and on page 8 Lynne provides a succinct account of Aparima College tree growing project. Local walkers are invited to help by 'treading' around the young trees; simple and valuable for their success.

Plus Dylan discusses pest management, Daisy, the busy new college gardener, introduces herself and the three coloured post system for plant usage and we have a couple of courgette recipes. If you grow courgettes, you're likely to have a bit of a glut. I've been enjoying them in salads, spiraled and sautéed, made into patties and relish, and frozen into soups with celery for added flavour.

Autumn is such a wonderful season, when we can enjoy the bounty of spring and summer work and growth. The freezer and pantry are filling up nicely. A bit time consuming but worth it to enjoy home grown or locally harvested produce and to share with others in the true spirit of home gardening.

We hope you enjoy our autumn Coastline!

Thanks to our production team members, Elizabeth, Robyn and Nick for their valuable input.

Wendy Joy
Editor

Heritage Orchard Parks



Community Orchards are a shared resource.

You can pick a handful of fresh fruit, 4 or 5 for every member of your household each week.

Fruit ripens from January right through until May. They are ready when you lift the fruit up and they come off with a gentle tug. So if they come off easily, they are ready; If you have to use force then leave them to keep growing.

You can also take as many of the pre-fallen apples as you can use.

The big ones are great for fruit crumbles, feeding the birds, etc. The small ones you can make into jelly jam.

We are in the middle of summer working bees in our orchard parks, thinning fruit that is overloading branches and checking for pests and diseases. Come and help and come and learn. Let us know where you live so we can tell you know when we are coming to your closest park.

WARNING: Weed eaters and tree trunks should be kept well apart. If the bark is damaged the life-giving sap cannot reach the leaves and the tree health is compromised. If the damage circles the tree the tree will die. It is called ring barking.

One of our orchard parks has a kind person keeping the park extra tidy with a weed eater, but unfortunately too close to the bark: a couple of trees are so damaged they are likely to die. The better idea is to plant some wild flowers or let a circle of grass stay beside the tree trunks.



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/donate

Ph 03 234 8717

NGAHURU (AUTUMN) GARDENING WITH NICK

Well, the wetter, windier summer predicted certainly came through! Hopefully everyone's gardens have been well mulched and staked and therefore had some protection from the weather. It's pretty nice to not have to worry about watering, but many summer crops took a long time to get going, and at least in my garden have only really just started producing anything of note (I'm looking at you, tomatoes and zucchini!).

Still, it has been a great summer for the less fussy crops, and for getting the winter garden ready (which I have noted before is really the more important time of the gardening year) - carrots are establishing beautifully and will sit happily in the ground until required; leeks are looking luscious; endives and chicories are settling in for the long haul (they really just keep on giving) and seedlings of various kales and of course purple sprouting broccoli are just getting established. If you want something to do, start planting these things now, before it starts getting too cold for growth!

If you have a sorry looking tomato and are hanging in there for some fruit, maybe just start planting some new crops around the base, so you can chop it out when it's finally done its thing (or just when you can't be bothered waiting any longer). Lettuces, radishes and spring onions all love the cooler weather, as do peas and broad beans. If your garden is going to be empty of food in winter (why?!), at least sow some green crops for building soil: lupins, oats, peas, vetch etc. We usually have all these in stock at the Environment Centre.

If you're coming to the Harvest Festival (what am I saying, of course you're coming!) check out The Germinate Collective who will be sharing their Germinate Workbook - this is an incredible resource for maximising the productivity of your garden year-round - dare I say that you won't need to read my gardening column ever again (of course you'll still read my column, right?!).



Left: Leeks growing well in a bathtub (silverbeet behind is also cranking); Above, left: the netting is protecting little kale and purple sprouting broccoli seedlings from white butterflies; Above, right: The tomatoes never looked good, and now have small kale seedlings planted underneath, to take over when the tomatoes inevitable cark it; Right: It's the time of year to collect seeds! (these 'Flour' peas were sown in July)

Peat Picks Plums (and apples, and blackberries...)

I recently went on holiday to Christchurch and my family and I stayed at a bach that had a plum tree in its garden - this was the start of my foraging holiday. The bach was in Lyttelton, which is a beautiful place to visit, there were lots of varied plum varieties everywhere.

While driving around in Christchurch we saw several peach trees but sadly, none were ripe. A few other things we scored were apples! I am a massive fan of apples and I think a great place to forage them is in the Red Zone, which is one of my favorite places to forage - we got a few beautiful apples which were pretty delish!

On the way home we stayed with a friend and foraged blackberries. Blackberries go in my top 3 favourite berries, a good ripe blackberry is an experience, so if you have a blackberry patch nearby, go check it out!

An apple a day keeps the doctors away, unless you fall out of a tree while picking them!



Peat picking apples in the Red Zone... he did not fall out of the tree.

OUR COMMUNITY

COMPLETELY COMPOST - coming to a town near you!

Putting organic waste in landfill costs Southland District ratepayers around a thousand dollars per week: about one third of what is in our rubbish bins could instead be composted, potentially reducing our waste bills by a significant amount. At the same time, there is a critical shortage of Southland-produced, high-quality compost available for home gardeners - most of the commercial compost available is not produced here and is definitely not high-quality 'living' compost. These issues couple with the ongoing lack of locally-produced nutritious kai for our communities.

SCES applied for funding from WasteNet Southland to combat all of these major issues in one go - by developing a community-focused composting project - we are very fortunate to get full support from WasteNet for this.

The project entails three parts, to be delivered in Riverton, Ohai and Nightcaps, and Tuatapere:

1. Public workshops followed by home visits to provide direct support to non-composters and those who don't feel confident composting. Heavily subsidised, pest-proof compost bins will be made available;
2. Utilising ShareWaste, an online platform to connect people who can't compost with people who want to make more compost!
3. Helping community facilities (e.g. community gardens, Marae) to set up larger-scale systems for handling greater quantities of organic wastes, to then be utilised in on-site gardens to grow more food for the community. We are working closely with the Riverton MenzShed on the design and construction of these bins, which need to look good, enable effective composting and be pest-proof.



Bryan and the MenzShed team are working wonders with this beast of a bin!

Through this project, we aim to reduce organic waste going to landfill, increase the production of high-quality compost, support the local production of nutritious food and build the community's capacity to work together to improve cohesion and resilience.

This project is Completely Compost!

See the poster for more information, and please get in touch if you want to be involved in any way: completelycompost@gmail.com

Want to make great compost at home?

We are completely compost!

We want to find out how we can best help you to turn your kitchen and garden waste into great compost for growing healthy food.

At no cost to you, we can:

- Visit you at home and offer you individualised solutions for trouble-free composting;
- Connect you with someone who wants your food scraps for making more of their own compost;
- Support your local community garden / marae / community organisation to make lots of great compost.

We are *completely* compost!

If you would like more information:
Nick Kiddey
completelycompost@gmail.com
03 234 8717

www.sces.org.nz/completely-compost

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Thank you to our supporters!

TE POU ARATAKI POUNAMU O MURIHIKU

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Looping the Loop

Most Thursdays, I drive the electric van around the route that loops the Longwood Range, through Otautau, Orawia, Tuatapere, Ohai, Nightcaps and other small Western Southland villages and outposts, arriving back in Aparima-Riverton some 200km and three hours after leaving.

Along the way, I pick up and deliver all manner of produce from and to customers and suppliers growing vegetables and fruits, producing honey, vinegars, cheeses and other fresh, delicious foods. It's fun, especially when there is a passenger, or rather, helper sitting beside me, politely tolerating my philosophical and political rants.

The landscape throughout the drive is pleasant and sometimes dramatic; we drove through the flood event earlier this year, saw some serious floodwaters behind Ohai and failed to make it back to Riverton, due to the long detours we had to make. Robyn rescued us by petrol vehicle and the van stayed at a friend's place, recharging over-night.

Usually, we make it back by the prescribed time, but sometimes we are late, if there have been especially interesting conversations had with customers waiting at the pick-up points. The van swishes along elegantly and so far I've not hit a bird or run over a possum; I tend to drive below the speed limit, in order that I don't run out of juice.

As time has gone by, the load carried by the van has increased, with new suppliers joining the loop or increasing their contributions. At this point in our history, we are installing shelving in the van in order to accommodate the increased volume of goods. We are also preparing to apply branding to the van's panels to advertise who and what we are as we drive around the loop. Plenty of people see the white van as we loop, and some must wonder why we are out and about so regularly.

If you'd like to drive or ride shotgun in the Longwood Loop van, ring the Centre and ask when there's a spare seat; the more the merrier! **Robert**



Robert arriving back somewhat windswept on a blustery Longwood Loop day.

Riverton Organic Food Co-op - looking for volunteers

MANY HANDS MAKE LIGHT WORK!

Thank you to all our wonderful volunteers who come in help us in all sort of ways.

- Serving customers and meeting both locals and travelers.
- Bagging up bulk goods into paper or cello bags (so we can all get the cheaper price)
- Ordering and managing stock
- Unpacking and pricing items
- Stocking shelves

This means that our prices for an organic food shop are the cheapest in NZ according to many travelling visitors to the Centre.

What area would you like to help with?

(2 hours a week / fortnight or month)

We have a flexible roster in the office so if you can share a little of your time, put your name down.

You will enjoy being part of our friendly team 😊



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EDUCATION: The 15th Annual Riverton Heritage Harvest Festival!

Festival Programme Friday 22nd & Saturday 23rd March

Friday 22nd March			
Friday Session 9.00am to 2.00pm	FRI 1A	Riverton Foraging Tour	Peter Langlands
	FRI 1B	Introduction to Permaculture	Dylan Graves
Friday 6pm	Dinner Fri	Potluck Dinner - Fleck's Hall	Everyone!
Saturday 23rd March			
Session 1: 9.30 to 11.00am	SAT 1A	Wholesome Wholemeal Sourdough	Lynne Brodie
	SAT 1B	Foraging	Peter Langlands
	SAT 1C	The Germinate Collective	Ami & Lily
	SAT 1D	Natural Fruit Tree Training	Jason Ross
Session 2: 11.30 to 1.00pm	SAT 2A	Everyday Cooking with Foraged Wild Foods	Jackie Phillips
	SAT 2B	Growing in a Mixed Weather Environment	Robert Guyton
	SAT 2C	Introduction to Biochar	Dylan Graves
	SAT 2D	Harakeke Weaving	Des Cooper
2.00pm	FGT SAT1	Forest Garden Tour	Robert Guyton
Session 3: 1.30pm to 3.00pm	SAT 3A	Fermenting Condiments	Geraldine Pene
	SAT 3B	Making Herbal Tinctures	Evita Shen
	SAT 3C	Natural Fruit Tree Training	Jason Ross
	SAT 3D	Survival Sewing Skills	Kate Morgan
4.00pm	FGT SAT2	Forest Garden Tour	Robert Guyton
Session 4: 3.30pm to 5pm	SAT 4A	Fermenting Drinks	Geraldine Pene
	SAT 4B	Lessons from an Urban Food Forest	Rory Harding
	SAT 4C	Harakeke Weaving	Des Cooper
Saturday 6pm	Dinner Sat	Harvest Dinner - Fleck's Hall	Brit Chreptyk

EDUCATION: The 15th Annual Riverton Heritage Harvest Festival!

Festival Programme Sunday 24th March

Sunday 24th March			
Session 1: 9.30am to 11.00am	SUN 1A	Wild Foods for Health	Jackie Phillips
	SUN 1B	The Open Orchard Project & Starting your Own Orchard	Robyn Guyton
	SUN 1C	The Germinate Collective	Ami & Lily
10.00am	FGTSUN1	Forest Garden Tour	Robert Guyton
Session 2: 11.30am to 1.00pm	SUN 2A	Tofu Making	Evita Shen
	SUN 2B	Foraging	Peter Langlands
	SUN 2C	Permaculture Home Garden Design	Jason Ross
	SUN 2D	The Power of the Seasons	Sandra Wundsam
2.00pm	FGTSUN2	Forest Garden Tour	Robert Guyton
Session 3: 1.30pm to 3.00pm	SUN 3A	A Forager's Pantry	Jackie Phillips
	SUN 3B	Painting with Nature Colours	Sandra Wundsam
	SUN 3C	Raising Chickens at Home	Dylan Graves
	SUN 3D	In-jean-ious Fixes	Kate Morgan
4.00pm	FGTSUN3	Forest Garden Tour	Robert Guyton
Session 4: 3.30pm to 5.00pm	SUN 4A	Kimchi Making	Evita Shen
	SUN 4B	Introduction to Beekeeping	Southland Bee Society
	SUN 4C	Introduction to Seed Saving	Nick Kiddey



Visit <https://www.sces.org.nz/heritage-harvest-festival-2024> for more information and for the booking link, or just scan the QR code to go straight to the booking page!

SCAN ME



Aparima College Tree Project Journey (so far...!) by Lynne Grove, Teacher

Some of you will have walked or cycled the Wellbeing Walkway from the Riverton Rugby Club along the river edge, and may have noticed the native trees growing steadily taller and stronger on the school side of the dunes. This is an Enviroschools project, with advice and support given by members of Riverton Environment Centre and Ōraka Aparima Rūnaka. The regeneration project began 5 years ago, creating a place for recreation and learning for College students and the wider community, with the idea that the students would plant trees for future generations to enjoy.

It began in 2018 when the pine plantation that had grown on the dunes became unsafe, with regular news of large branches falling. The pines were cut down and removed, and our Year 8 students created a plan to grow native trees instead. Grass seed was scattered to stabilise the dune, beyond the remnant shelter belt. A team of students entered a video into the Treemendous competition and won a planting 'makeover' which funded native trees, tools, tree-guards and canes.

Rūnaka members helped us learn more about the history of the area, particularly the beautiful stories around the dune known as Puke Mārama at the edge of the site of the kaika settlement. We started to understand the importance of the place, and how much we needed to learn about stewardship.

In August 2019, school and community volunteers pitched in to plant 450 native trees, along with 8 heritage fruit trees that represented some of the families from the College. In 2020, further access was created with a winding path.



By 2021, the Tree Project had been incorporated into College programmes, with planting and maintenance, measuring and recording, and the construction of an outdoor classroom.

Management and maintenance continued in 2022, and a Wellbeing Walkway sign was erected. Broom, gorse and brambles became a major challenge, particularly as College wanted to the area to remain spray-free.



By 2023, with continued management and maintenance, some of the trees were finally beginning to look well established. Nick Kiddey led a group of volunteers on Saturdays and Bryan Clearwater did a fine job of digging out broom by hand. Some broom was deliberately left as protection from the salt wind for young native trees growing amongst it, planted by Environment Centre volunteers on a very blustery day.



Currently, in 2024, we have a new gardener, Daisy Seager, working hard in the kai garden to produce food for the Longwood Loop, and aiming to make the garden sustainable.

The Tree Project remains under the care of College staff and students. Sometimes the task feels overwhelming, and we have coped by working on one area at a time. There are definite signs of hope. Many of the native trees are now taller than we are, and look healthy and strong, but others are in danger of being choked by grasses.



Call to Action: Please help us by visiting our Tree Project, choosing a tree (or two or three!) and treading the grass down around the base of the tree(s). It only takes a few minutes, and yields great results, especially if done regularly. We, and the trees, will appreciate your help.

Take a moment to enjoy the birdsong and the sounds of the river and the sea beyond. Notice the wildflowers and the pollinators. Dream of the time when this area will become native bush again. We really appreciate your help with this long-term Tree Project.



Left: Before treading; Right: After

Our People

Kia Ora! My name is Daisy Seager and I have been the community gardener for the Aparima College Gardens for nearly two months now. I absolutely love plants and nature, have a bachelor's degree in biological and environmental sciences, and am currently in the process of starting up a business.

My amazing husband, Hayden, and I moved to Riverton end of 2022, and couldn't have been more thrilled when I got offered the job to maintain the gardens. I spend most of my mornings there, doing 10 hours a week.

We have already harvested a lot of produce, and there is still so much on the way! All the produce is sold on the Longwood Loop or at the Environment Centre, however you are more than welcome to help yourself to a few veges! We have a three colored post system in the beds. Green means take some for you and your family, yellow means they aren't quite ready yet, and red means please don't take as they will be our seeds for next planting season.

We see so much potential for this wee garden, and are thrilled to have you and the community be a part of this journey with us!



Our Recipes - Ways with Courgettes*

Courgette Pie

2 cups grated courgette / zucchini
2 cups grated carrot
1 onion, finely chopped
1 pepper, finely chopped
(Or any other mix of finely processed vegetables)
2 beaten eggs
1 cup wholemeal flour
1 tsp mixed dry herbs
Or 4 Tbs mixed fresh herbs
Mix well in same bowl then oven bake in oiled dish
at 160 degrees for 30-40 minutes.



Courgette Fritters

Make a batter from: $\frac{3}{4}$ cup flour,
1 tsp baking powder,
2 eggs,
Salt & pepper
Add 600g grated courgettes
and some finely chopped onion.
& 2 Tbsp each chopped parsley and chives.
Add sufficient milk or water to get batter consistency.

Fry tablespoons of batter gently on both sides in olive oil.
Adjust the mixture if necessary – adding more flour or milk
so they pour out to $\frac{1}{2}$ cm thick in the pan.

Variations - use the same fritter mix and add 600g of
creamed corn, cooked lentils, mashed pumpkin or
potatoes. Add herbs to suit

**Courgettes and zucchini are the same thing!*



Stewardship by Dylan - Summer Pest Management



A Forest Garden over time needs less and less pest management in some ways, but in other ways perhaps needs more so that you get to enjoy the fruit...

Less and less is in terms of the forest garden reaching a maturity level where the diversity of plant species encourages insect, bird, and fungi diversity. This prevalence of biodiversity will start to function more and more as a balanced ecosystem where pests are kept in check by one or more predators. An example of this is where aphids are controlled by ladybugs and hoverfly larvae, another may be caterpillars being parasitised by a wasp. This natural balance is one of the main reasons why insecticides aren't a great human intervention - insecticides will kill a range of insects, with beneficial predators reduced as well. Another is that bugs become tolerant of the poison itself.

There are exceptions to the 'let nature do its thing' approach. Fire blight is one where the bacteria (*Erwinia amylovora*) may spread to kill a tree and contaminate other trees and do significant damage.



This problem is identified with branches that appear like they have been burnt - dead for no other obvious reason such as it being broken or bark eaten all the way around. It affects pears, apples, and other garden plants



Black Spot

There isn't a cure for the blight and even spraying bactericides isn't so effective. The strategy is to carefully prune off the affected branches and remove them from the garden. The bacteria will spread from blades of saws and secateurs so always sterilise thoroughly after each tree with methylated spirits, alcohol sanitiser, or similar. (This is good practice for normal pruning too.)

Black spot or apple scab on apples is another issue worth addressing and its simple - remove the fruit from the tree and the garden when it's golf ball size. Heritage apple varieties are usually much less susceptible to this issue.

Obtaining a yield. As the food forest starts to come into production, some ongoing effort may be needed to curtail pests such as possums. I can highly recommend the Tipping Timms trap from Envirottools as being an effective and humane possum eliminator. They need to be mounted vertically on a tree trunk or post and are easy to install and bait. Bait can be apple or various pastes. If rats are a problem, Envirottools also has a fantastic range of rat traps all designed and made in the North Island. Peanut butter works very well.

Seasonal Herbs with Hollie: Sage

The genus of sage is *Salvia*, which comes from the latin word *salvare*, which of course, means to save or heal. It is a central herb for the Native American people in ceremony, and beloved by Italians and used throughout their cooking. Sage has many health benefits, including lowering high blood sugar levels, for reducing nervous tension and exhaustion, and has antibacterial properties. Brew a sage leaf tea when you're feeling run-down, and it will offer all kinds of support!

A sage plant is a lovely member of any garden, with soft furry leaves, beautiful bee-loved flowers, and a warm fragrance that transports you to the Mediterranean summer! It loves to grow in sunny, dryish spots, and enjoys being picked and cut back.

Sage can be used fresh, dried and cooked, but the best use of sage, undeniably, is in sage-butter pasta. This is a very popular way of eating pasta in Italy, particularly those short on time. Simply melt a good scoop of butter, and add three or four sage leaves. Simmer gently for as long as you can wait, or until the butter browns a little, and drizzle over just-drained pasta. And of course, sprinkle some parmesan on top. Sage-butter pasta is without comparison!

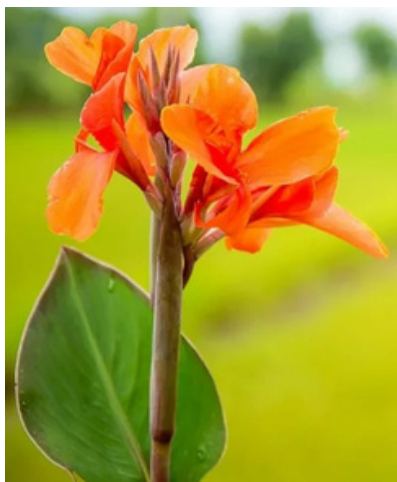


ROBERT'S PLANTS

My 'plant' for this issue is Motueka. Yes, it's a town, but I'm going there to hunt plants and such is my focus on getting and being there, I can't help but write about it.

I've been invited to speak on plants, and have been busy making contact with gardeners in the Motueka/Ngātīmoti/Takaka/Nelson area who might assist me in my unreasonable mission to fill my Riverton garden with sub-tropical plants. I already have some, but, like most plant-lovers, want more.

I was up there 2 years ago, also collecting plants and the bananas, taro, canna, elephant ears and bird of paradise plants I found then, have thrived both in my tunnel house and out in the forest garden.



He canna help himself... a collection from a previous plant collecting trip.

I'm keen to push the envelope even further, building upon that success, with even more unlikely plants; perhaps cherimoya, pepino, sugar cane and bigger bamboo, to name but a few of the plants I'm desiring.

I'm driving up, so will be able to fill my boot and back seat with green delights. I'm taking the West Coast route home as there are many gardeners over there doing as I am doing with warmer-climate plants, only better, as it's warmer and more jungly over there; my first banana plant came from there and I did some on-line searching to discover who the growers were and where they live. I'm visiting several and have already plied them for information about what they have growing. I'll report back in a future Coastline!



We expect Roberts car to look like this when he gets home!!

Henry was a dedicated, 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 2022 Coastline).

Grass seeding was interesting in those days. It was all cut with a reap hook or sickle. The grass seed heads were cut off about half way up the stalk and were put in bundles, heads up in the paddock to ripen off before being stacked with the seed heads to the centre and the stalks to the outside of the stack. The stack was covered and left for a few months before the seed was extracted. A groundsheet was laid out beside the stack and a small amount of the seed heads spread out on it. The seed was extracted with the use of a flail, then sieved to get rid of the seed husks, bagged up for sale or kept to sow out a paddock in the future on the farm.

Hay making was a busy time as it was all cut with a scythe, turned with a hay fork until dry, then put into little stacks around the paddock. Once this was done it was a job for a horse and rope. The rope was put around the bottom of the small stack and the rope was turned back around the rope where it left the horse and went around the small stack. The horse driver held onto this end until the horse had dragged the small stack up to where the main stack was being built. Once it was in the place it was wanted, the horse driver let the end of the rope go and when the horse moved away the rope was released from the stock, which was then forked into the main stack where it would stay until needed for winter feed.

The building of the haystack was a real science, it had to have straight up sides until it reached a height that could have a levelled top put on it to turn the rain off. Then ropes were put over it for the night to hold the hay if it became windy. Next day the ropes were removed and a cover put over the stack. The cover was made out of hessian sacks that had a close weave and when they got damp, they turned the rain off the stack instead of it going through and ruining the hay. These sacks had been opened out, and then sewn together to the dimensions of the stack and when put over the stack had a weight tied to each corner to put even pressure on it so the cover wouldn't blow away in the wind.

When hay was required for feeding out to the livestock, a hay knife was used to cut a strip through the north side of the stack. This was then forked onto a dray and as the horse walked around the paddock, the farmer forked the hay off to feed his animals. It was at this time the farmer was very observant and made notes of any animal that wasn't looking its best. He was always interested in animals that were slow coming up to the feed, lame or anything else he felt wasn't quite right with them. These were removed from the main mob and given extra feed so they would have an extra chance of improving. After this type of haymaking, came the horse drawn hay mower, quite a saving on time and with it came the buckrake; which raked up the hay and dropped it in bundles around the paddock ready to be carted in to the stacking area. This was another real time saver after having to do the whole job with a hay fork.

NEW PRODUCTS at the Food Coop



Specialty Honey from Mount Nicholas

Natural Comb, Wildflower and Manuka blend supplied by Regina from Mt Nicolas Station whenever she comes to stay at their Riverton holiday house.

A lovely treat and great for a gift.

Local Carrots and Onions

Dave and Jane Valli have a wonderful garden at Otautau and send fresh vegetables most weeks, with the Loop van, to sell at the 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

