North Frame Project

The North Frame is part of the Te Papa Ōtākaro/Avon River Precinct project, a new place in central Christchurch that will help re-establish the central city as an attractive and interesting place.

CERA has made available a 1400 square metres site on Cambridge Terrace adjacent to the former PGC building site for the purpose of establishing a community garden. The idea is to link the heritage of the land as a productive source of mahinga kai, adds to the food resilience network in Canterbury and provides a cultural hub for healthy and sustainable food production.

CERA has issued a request for Expressions of Interest from suitably qualified and experienced “operators” to develop and maintain such an urban community garden and have offered an initial and free 5 year tenure of the site. Submissions were due on 28 August. CHS is a signatory to the Edible Canterbury Charter and the Board decided to actively support a submission from this group (aka Food Resilience Network) rather than compete with a standalone CHS expression.

A central element required by CERA is that of a “vision” for the community garden and to this end the CHS has helped to create the following:

“Edible Canterbury wishes to create and maintain a highly visible, accessible and beautiful destination for locals and visitors alike to gain inspiration, knowledge and wisdom about sustainable food systems in practice.

Continued inside...
From the outset the sharing of resources and expertise will form the basis of education in sustainable food production and consumption.

We will build on the history and future of this space as a food producing source / mahinga kai. It will become gathering place for multiple ethnicities that showcases local food resilience in Christchurch.

Adopting an inclusive approach Edible Canterbury will provide the leadership to attract the active participation of Christchurch’s numerous migrant communities. Over time Edible Canterbury’s role will focus on support as the various communities assume a greater degree of “ownership”.

From the outset the sharing of resources and expertise will form the basis of education in sustainable food production and consumption.”

CERA has identified 6 criteria which they will use to evaluate proposals:

- Degree of stability, reliability and durability of community group to ensure long term viability of garden and/or orchard (30%)
- Strength of vision for community garden and the degree to which it will encourage greater participation in city life and express the culture and heritage of central Christchurch (30%)
- Proven expertise and experience of community/not-for-profit group (10%)
- The degree to which the proposal will develop a stronger and more resilient community (10%)
- Degree to which proposal is complementary to the neighbouring uses of the land (10%)
- Degree of rigour and assurance that proposed approach ensures that the garden is established and maintained successfully over the long term (10%)

Edible Canterbury hosted numerous huis with members and supporters to shape this project. A key group was the Design Team which produced the draft design pictured (above and front). Not immediately obvious are the multiple factors they considered:

- Gardens & Orchards
- Utilities and output treatment
- Site preparation and ground treatment
- Education and Networks
- Buildings
- Open Space Network
- Access
- Art and other

ALL ABOUT GARDENING
Tue 6 & Wed 7 October

Let’s have some Action!
Bring your success stories and problems to share and solve. Interactive session.

A Passion for Rhododendrons
Brian Coker is the New Zealand rhododendron registrar and facilitates the registration of new rhododendon hybrids with the RHS in the UK. He shares a presentation on New Zealand raised rhododendrons.

CHS CIRCLES

Daffodil Circle
Mon 14 September 7.30pm Watling Room

Floral Art Circle
Thu 17 September 11.30am Templin Hall
This month the Circle join the CHS Down Memory Lane pot luck lunch.

Chrysanthemum Circle
Mon 21 September 7.30pm Watling Room

Fruit & Vegetable Circle
Wed 30 September 7.30pm Watling Room

CHS AFFILIATES

Garden Club Reps Meeting
Tue 1 September 10am PC Browne Room

JUNIOR GARDENERS

Thu 17 September 3.45 - 5pm Watling Room

AGM

The CHS Annual General Meeting is on Thursday 10 September at 7.30pm. CHS Centre, South Hagley Park

PLANT OF THE MONTH Brown Boronia

Spring has sprung and we are so excited we’ve wet our plants! But in all seriousness Spring always feels like the season of scents to me, and at the top of this list of the ever popular daffodils and daphne is a must have plant, the brown boronia. These are in full bloom, so you can smell the delicious citrus scent which is quite divine. The flowers are also quite striking with bright yellow insides and a rich brown exterior. Available from Oderings Garden Centres

QUIZ TIME

Which sport does this team represent?

1. Tall Ferns  
2. Black Sticks  
3. Wheel Blacks  
4. Black Ferns  
5. White Ferns

answers online: www.chsgardens.co.nz

SUBSCRIPTION BONUS

At the SGM in June the Society changed its financial year from a June 30 year to a calendar year, ie 1 January – 31 December. In transitioning to this the Board decided to adopt an interim 18 month “accounting period” to save two sets of accounting and auditing fees. This means that the subscriptions members have paid in the last two months covers the whole 18 month period of 1 July 2015 – 31 December 2016, therefore receiving an additional 6 months free membership! To assist the Society’s cashflow and members’ personal finances the Board also determined to invoice members for their 2017 membership in September next year. This move should help to avoid the financial squeeze that most households experience in the post summer holiday period of January & February.
Once again the CHS is joining with the CBA to jointly judge their Spring awards. The CBA competition is specifically for front gardens (anything that a pedestrian can see from the street will be what is judged), while the CHS competition considers the entire property and includes a "walk through" by the judges.

The CHS Spring & Summer Garden Awards are a way of acknowledging the great work home gardeners, landscape designers, city planners, teachers and employed gardeners are doing - and a chance for just a little bit of showing off for all the hard yards on the ground.

This year we have a number of new categories to reflect the changing nature of our city. We would love to see some new gardens and meet some new gardeners so if you know anyone who has worked hard on a garden - for home, school or work why not nominate them today (just make sure you get their approval first)!

The competition closes on Wednesday 30 September with all judging taking place on Saturday 3 October.

We look forward to you, your families or your workmates’ participation - and to your contribution in in maintaining Christchurch as the Garden City.

Entry forms are available from Garden Centres during September or by contacting the CBA President, Ron Andrew on tel: 332 8128. CHS entry forms can be downloaded from our website www.chsgardens.co.nz or collected from the CHS Centre office in South Hagley Park.

Good Luck!

Join the CHS Tour of Award winning gardens on Friday 9 October.

More details in the October newsletter.

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**ANNUAL COMBINED SPRING SHOW**

Presented by New Zealand Alpine Garden Society, Daffodil Circle & the Rhododendron Society

**Saturday 19 September**

1pm – 4.30pm

**Sunday 20 September**

10am - 4.30pm

Woolston Club, Hargood Street

$5 entry

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**MICHAEL COULTER’S Top Tasks**

The end of Winter and the start of Spring is the beginning of the growing season and when work in the garden really determines results for the coming growing season. The old saying, “well begun is half done” can be applied to the garden, so start the season off properly by doing the right tasks at the right time.

**Fruit & Vegetable Garden**

Choose the right cultivars of plants to plant out from now on i.e. plants ready for Spring planting and Summer harvesting - important for crops like brassicas, lettuce and early potatoes.

Prepare ground for tender crops - tomatoes, beans, sweetcorn, peppers etc. Dig in plenty of compost and add some fertilisers to ready the soil for planting after Labour weekend once the danger of frosts is over.

As fruit trees blossom and start to grow they can be given some balanced fertiliser to encourage growth and developing fruit. Citrus trees need to be given their first dressing of fertiliser, also as fruit is picked prune back the stems to the supporting branch and if necessary thin out any unwanted thick growth from the centre of the plant to allow air through the plant.

Onions and other root crops can be sown now as they need a long growing season. Crops like broad beans, garlic and shallots that have been planted in the Winter must be kept free of weeds to get the best crop.

If you are spraying fruit trees while they are in blossom make sure that you follow the right instructions to protect the bees from harm.

Feed daffodils and other Spring bulbs with a dressing of potash fertiliser to encourage strong stems and next years flowers.

Spring flowering shrubs must be pruned as soon as they have finished flowering so that they will have plenty of new growth to give next Springs flowers.

Dead head plants and bulbs as the flowers finish and look out for aphids. Spray if needed to keep the plants healthy.

Give roses and other shrubs that have been in the ground for a while a good side dressing of a suitable fertiliser to encourage new growth and flowers.

Treat any perennial weeds as they begin to grow and before they get too big, among the shrubs, with spot treatments like Roundup gel.
12kg plastic bags of chicken manure will be available from the following sites on Saturday 5 September, 8.30am - 4pm.

$6 per bag or 4 bags for $20. Wairakei Road, close to Wairakei School Innes Road, Malvern Park Harewood Road, Nunweek Park Ferrymead, McCormacks Bay Road Cashmere Club, Colombo Street South Cashmere Road, opp Crichton Terrace Pages & Woodham Road corner Halswell Road, close to Milns Road Springs Road, Prebbleton

Contact: Graham Foulds
tel: 355 6348 e: gfoulds@xtra.co.nz

The 8th SCAPE Public Art Biennial opens in Christchurch on the weekend of October 3-4. The Biennial consists of artists projects that will shape a Public Art Walkway, alongside a programme of artist talks, guided tours and public workshops through until November 15, 2015. Projects by Antony Gormley, Pauline Rhodes, Hannah Kidd, Nathan Pohio, Fiona Jack, Peter Atkins and Judy Millar will be accompanied by public participation project #ThatTimeYouHelped. All of these may be viewed along the Fiona Jack’s Ōtākaro Plant Parade.

Individuals, families, members of societies and lovers of plants are invited to join Fiona Jack’s Ōtākaro Plant Parade. Over the past year Fiona has spent time in Christchurch talking with people and learning about ecological stories and histories of the Garden City. The artist has hand made a number of banners for the parade that celebrate and respond to these gathered narratives. You are invited to bring along your own banner, to dress up, bring your pot plants for a walk, or just join us for the procession.

The Ōtākaro Plant Parade begins at 11am on Sunday 4 October, at the corner of Kilmore and Madras Streets, and will finish near Hereford Street Bridge (approx 1.1km).

Fiona Jack is an Auckland-based artist highly regarded for her socio-political art and community and collaborative public art and gallery practices. She has an MFA from Cal Arts in Los Angeles and a Bachelor’s degree in design from AUT, Auckland; she is Senior Lecturer at Elam School of Fine Arts, University of Auckland. see: www scapepublicart org nz


2015 NATIONAL DAFFODIL SHOW
89th Annual South Island National Daffodil Society Show
Saturday 26 September 1 - 5pm
Sunday 27 September 9am - 4pm
Woodend Community Centre, Woodend

Gold coin entry

There will be cut flowers and potted bulbs for sale plus raffles, Devonshire teas and trade displays.

INTERACTIVE HORTICULTURE WORKSHOPS

Hypertufa with Allan Paterson
Saturday 10 October 10am - 1pm

Magic Moss: 10 Truro Street, Sumner
Also includes all aspects of sphagnum moss production

Members: FREE Non-members: $10

Book online: www.chsgardens.co.nz

CHICKEN MANURE

Last chance

12kg plastic bags of chicken manure will be available from the following sites on Saturday 5 September, 8.30am - 4pm.

$6 per bag or 4 bags for $20.

Wairakei Road, close to Wairakei School
Innes Road, Malvern Park
Harewood Road, Nunweek Park
Ferrymead, McCormacks Bay Road
Cashmere Club, Colombo Street South
Cashmere Road, opp Crichton Terrace
Pages & Woodham Road corner Halswell Road, close to Milns Road
Springs Road, Prebbleton

Contact: Graham Foulds
tel: 355 6348 e: gfoulds@xtra.co.nz

ODERINGS EVENING

Members-only evening with cafe dining
Wed 14 October 4.30-6.30pm Stourbridge St
Great discounts & garden inspirations!

FLORAL ART EXHIBITION

Includes Canterbury Designer of the Year
Saturday 31st October 2.30 - 4.30pm
Woodend Community Centre, School Road
$2 entry. Contact: Carol Rains tel: 329 1753

BARNETT MEMORIAL

Excellent end to series

On Thursday 13 August Prof Jenny Webster-Brown presented an engaging and informative lecture titled “Managing Water Run-off in an Urban Environment”. She opened with the analogy of a raindrop and its journey through various systems. Along the way were many different problems found in a wide range of situations, both urban and rural. In urban areas many of the problems with water quality related to industrial activities but also to household waste water disposal. Jenny highlighted the importance of reducing contaminants at their source, either in homes or industrial sites. Jenny responded to a wide range of questions and this high quality lecture concluded the Winter Speaker Series for 2015.

Annette Hill CHS Hort Events Committee
The gardens of “Gunyah Country Estate” were established by its original owners Wilfred Hall and his wife Millicent Potts when the homestead was built in 1912. Millicent was the daughter of Thomas Henry Potts, one of New Zealand’s most renowned botanists, ornithologists, entomologists and conservationists. He was an early explorer and settler in Canterbury. Mt Potts, famous for having been the set of ‘Lord of the Rings’ is named after him and is not far from Gunyah. With such a horticultural pedigree it is not surprising that Wilfred and Millicent had an interest in plants, both exotic and NZ native. The original garden and orchard took up 2 acres. After many years of neglect, the grounds have been restored and extended by the current owner. Nowadays set amongst 30 acres of land, Gunyah’s gardens take up 12 acres with expansive lawns, mature trees, NZ natives, exotics including original stunningly coloured and perfumed azaleas and rhododendrons from Thomas Potts’ days, the old and new orchard, a pond, avenues, a gazebo, a folly and more. There is also a kauri, one of the southernmost in New Zealand. The remnants of a native beech forest near the homestead are also gradually being restored.

The present owner, Simonetta Ferrari has developed a conservation area along the side of the Hororata River, on the boundary of the property. It is a large project aimed at creating a natural reserve in the wetland and dry bank which also will serve as a feeding spot for native birds.

Gunyah enjoys splendid views of Mt Hutt, Mt Winterslow, Old Man’s Peak, the Harper Hills, Mt Misery, Mt Torlesse and even the Port Hills, from many vantage points around the garden. On an exceptionally clear day views can extend to Mt Somers, Four Peaks and beyond.

The Lodge’s name “Gunyah” which is from the Australian Aboriginal word for ‘little hut or shelter’, belies the grandeur of this magnificent property.

Built in 1912 for the son of former Prime Minister, Sir John Hall, the building’s exceptional quality is endorsed by its New Zealand Historic Places Listing. It is also recognized by the National Business Review as one of the country’s Top One Hundred Houses for its historical significance and its Arts and Crafts Movement architecture.

Gunyah was once part of Terrace Station, one of the biggest holdings in Canterbury, and still retains its granary, stables, meat safe and other outbuildings.

The Edwardian elegance of the homestead features rich mahogany panelling, native timber beams, and floors of jarrah, kauri and rimu woods, which, combined with generous fireplaces, create a warm and inviting atmosphere and is furnished with Early New Zealand, English and European antiques. The retention of some original wallpaper and period light fittings add to Gunyah’s charm and it is home to an outstanding collection of original lead-light windows, one of which displays the impressive Hall family coat of arms.

Gunyah Country Estate also specializes in the production of gourmet preserves which will delight your taste-buds and help create many successful dishes.

Their wide range of European country-style spreads, sauces, jellies, jams, chutneys, oil products, liqueurs and baked goods are made only with the freshest produce, organically grown and from old varieties of trees from the estate, wherever possible. They use no artificial ingredients, flavourings or colourings and practically all the products are gluten free and dairy-free. Everything is handmade in their kitchens, using traditional, time proven recipes, resulting in deliciously tasty, unique and sophisticated preserves.

The tasty Buoni Sapori® products will be available for sale during our tour - remember to bring some extra $ for a treat to take home.
Member of the Month

Byron Clark

Where were you born and where did you spend most of your childhood?
I was born here in Christchurch and grew up in Papanui.

Where do you live now and with whom?
Today I live in Mairehau with my partner, our three flatmates, two cats, two chickens and a Flemish Giant rabbit.

What aroused your interest in gardening or horticulture?
I started going to the Okeover Community Garden when I was a student at the University of Canterbury as a way to save money on food and because a number of people from the Environmental Sociology class I was taking were involved. Many of my gardening skills were learned there.

What gardening or horticultural interests do you have now?
I’m growing mostly edibles and interested in permaculture methods.

What’s your favourite plant and why?
Over Winter my favourite has been Jerusalem artichokes, while the garden has looked bare it’s been great to be able to find a lot of food just below the surface of the soil.

What’s been your most challenging and/or rewarding gardening project?
This year we grew a number of vegetables in pea straw bales as an alternative to building new raised beds, the rewarding part was the huge amount of tomatoes, zucchinis, aubergines, capsicums and chillis we managed to get from just a dozen straw bales and a few bags of compost.

When did you join the CHS and why?
I was invited to join the CHS after the Shirley-Papanui edible gardening competition last year.

What is your passion for the future of the CHS?
I feel many people in my generation are developing an interest in gardening due to financial and environmental concerns, as well as wanting to learn the kind skills that were once common but have to some extent been forgotten, I think a lot of new energy can come into CHS from tapping into that.

BOOOSTING CHS MEMBERSHIP

The Board has adopted three initiatives to try and boost the Society’s membership. First is the concept of event-based membership which will enable a non-member who pays to attend a CHS talk or workshop to have the payment credited to their membership subscription so they only pay the remaining balance. Second is that of a Spring drive for members with an offer of $1 membership to the end of the year. The logistics of this drive have yet to be planned but any support from current members will be most welcome. Third is to offer “Gift Memberships” at a 50% discount for current members to use as Christmas presents.

More details to follow.

MONTHLY RECIPE

BAKED PEACHES IN AMARETTO
A Gunyah Country Estate favourite

Ingredients
- 8 fresh or canned peach halves
- 8 amaretti biscuits
- 1 tsp butter, in small pieces
- 1 tsp cocoa powder
- 1/2 cup caster sugar
- pinch of cinnamon
- 6 cloves or 1/8 tsp ground cloves
- 100 ml or 6-7 tbsp white wine
- 100 ml or 6-7 tbsp amaretto liqueur
- 4 tbsp mascarpone
- 1 tbsp extra amaretto liqueur
- strawberries, to serve

Method
Step 1: Heat oven to 190c. Place peach halves in an oven-proof dish, hollow side up, and put one amaretto biscuit in each hollow.
Step 2: Put a piece of butter on each biscuit.
Step 3: Mix together cocoa, sugar and spices and sprinkle over peaches. Drizzle white wine and first measure of amaretto over everything. Cover and bake for 20 minutes or until peaches are tender.
Step 4: Mix mascarpone with second measure of amaretto liqueur. Serve peaches warm or cold with a small dollop of mascarpone mix and strawberries.

Gunyah Country Estate’s Buoni Sapori® cuisine are full of luxurious flavours produced the old fashioned way. See www.gunyah.co.nz/dining/buoni-sapori for a full product range.