The New Perennial Movement

Join us at October All About Gardening to hear Robyn Kilty talk about this intriguing movement.
Chrysanthemums

Chrysanthemum Workshop Part 2
Saturday 23 November 1.30pm
The Kiosk
Christchurch Botanic Gardens
Potting on and stopping. General cultural notes, stopping of Chrysanthemum Plants.
Free, all welcome

Garden Club Reps

Tuesday 8 October 12.30pm
The Kiosk
Christchurch Botanic Gardens

Junior Gardeners

Thursday 17 October 3.45 - 5pm
The Kiosk
Christchurch Botanic Gardens

Fruit & Vegetables

Wednesday 30 October 7.30pm
The Kiosk
Christchurch Botanic Gardens
Managing a Small Fruit and Vegetable Garden, Ray King.
A Visual Guide to Gardening through the Year with Phil Ducker No. 3
New members welcome

Wonderful Weeds

September’s Eat Your Weeds workshop hosted by Cathy Bouma of Tuahiwi Herbs was a sell-out success. Thirty participants enjoyed Cathy’s lively presentation and demonstration of various weed-inspired foods and flavours. Everyone enjoyed the herbal infused teas and went away inspired to experiment for themselves.

Stinging Nettle Pesto

| 3 c of nettles (young shoots are best) | ⅓ c nuts (pine nuts, hazelnuts or walnuts) |
| ⅓ c olive oil | 3 cloves garlic |
| ⅓ c grated parmesan cheese | ⅛ tsp salt |

Wearing gloves, gather 6 cups of stinging nettles. Put into a pot of boiling water for 1 minute, then put into a bowl of iced water. Dry thoroughly with a salad spinner (or a towel). Put nettle leaves, olive oil, parmesan, nuts, garlic and salt and pepper into a food processor and blend until smooth.

Chickweed & Smoked Garlic Pesto

| 3 c chickweed | 3 - 4 cloves smoked garlic |
| ⅓ c pine nuts (optional) | ⅓ c olive oil |
| ⅛ tsp salt | 2 tsp salt |

Combine all ingredients in a food processor. Season to taste with salt.

Garden Pesto (Dairy Free)

| 4 bunches (300g) herbs - fennel, parsley, chickweed | 200 gm cashew nuts |
| 5 cloves peeled garlic | 1 c olive oil |
| Juice of ½ lemon | ¼ tsp black pepper |
| ¼ cup cold water |

Toast the cashews in a pan until golden. Leave to cool. Put cashews, garlic, salt, pepper, lemon juice and ⅛ cup olive oil in a food processor and blend. Add herbs and blend more. While blending slowly add the water and remaining olive oil. Taste and add more salt and pepper if needed.

Ramblers August

Burnside’s Ramble in late August was a frosty start followed by a bright clear day. There was a good group out for the Ramble from Juniper Reserve through Sir William Pickering Industrial Park and surrounding streets.
A mature industrial area of large trees and clever landscaping greeted the Ramblers this morning.
A brisk cool easterly wind greeted Ramblers for the Ramble from Halswell Domain.
A good pace kept the group warm as we threaded our way around streets named after early Canterbury Pioneers, Prime Ministers and Commissioners.

Margaret Watling Floral Art Demonstration

Be amazed by the extraordinary creations of Franca Logan of Florienne
The Kiosk, Christchurch Botanic Gardens
www.chsgardens.co.nz/skyisthelimit

Online ticket sales from 1 October $50 pp
Herb of the Month
Jerusalem Artichoke - helianthus tuberosus

Have you got a sunny empty spot at the back of your garden? You may like to try this ancient tuberous sunflower species grown by native Americans long before the arrival of Europeans.

It is an attractive tall growing perennial with sunflower heads up to about 10cm across. It grows from white underground tubers that are rich in inulin, can be eaten raw, or cooked. They also make a delicious soup which tastes a little like oyster soup. It was taken to Europe and became very popular there in the 1600s.

Despite the name, the plant has nothing to do with either Jerusalem or with artichokes! Another old European name, Sunchoke is more appropriate! It is easy to grow. Ask at a meeting for a contact to obtain tubers.

Canterbury HERB Society
Next Meeting Thursday 24 October 10am
Avice Hill Arts and Craft Centre
395 Memorial Ave
All Welcome

Monthly Tips & Tasks with Michael Coulter

This Spring is bringing the usual mixture of warm and cold weather - potentially a problem for the garden as we start to get ready for the planting and sowing time.

To get the most from our plants we should really wait until conditions are consistent for the soil and the weather to settle down. The Spring bulbs are in full bloom and will benefit from a fertiliser to build up the bulb for next season; removing spent flowers will also help.

Spring flowering trees and shrubs should be pruned straight after flowering to ensure good growth for the next season’s flowers. Summer perennials may still be divided up and replanted. Many Summer bulbs and corms will be starting to make new shoots, some of which can be used to make cuttings to refresh or increase plants (Dahlias and Begonias are examples). Gladiola corms may be planted in succession to give a longer flowering display.

Summer annuals may be planted from the end of the month onwards. As the warmer weather starts a good mulch around the garden to help soil moisture and to suppress weeds will be of great benefit.

In the fruit and vegetable garden we can start to anticipate what is needed to do for the best returns from the garden. Fruit trees will need to be treated for pest and diseases. Prevention is the most effective method so look at the plants for any signs and act immediately.

Most vegetable crops can be sown or planted from now on, but wait for warmer weather for the tomatoes, peppers, cucumbers, pumpkins, etc. The lawns are growing fast so mow often and do not allow them to get too long, this will help them to stay green.

The grass may be treated for broad leaf weeds and moss, after which a fertiliser will keep the grass healthy.

New lawns which are laid now will get established well before the very hot weather arrives.

Happy Gardening, Michael
2 hour exclusive shopping night for CHS Members!

It’s that time of year again when Oderings Garden Centre welcome CHS Members to an exclusive shopping night. Everything* except items already discounted will be reduced by 20%. Stock up on the essentials or treat yourself to some new tools. And don’t forget the plants - roses, shrubs, bedding, even trees!

Excludes: gift card purchases, glasshouses, sauna, Cuchi furniture and pots, leafcutter and bumble bee live colony cards and houseplants. No further discount off already discounted items. No Oderings Club Cards can be swiped at time of purchase.

Yates Budding Young Gardener

A national search is on for young kiwi gardeners who have a passion for plants and dig gardening.

The competition is open to children aged 5-15 years who love spending time in the garden growing things.

The lucky winner will become a Yates ambassador for one year and win an amazing family trip to Hawaii!

www.yates.co.nz/budding-young-gardener

Entries close Sunday 6 October 2019.

The Kiosk

Canterbury Horticultural Society

We want your Problems!

Have a gritty garden problem you can’t solve — or just need some general advice?

Bring your questions to our monthly AAG meeting, post them on HortTalk or email Michael directly a day or two before the meeting. coultchrys@xtra.co.nz

Facebook.com/groups/CHSHortTalk

Coming up at All About Gardening

NOVEMBER

Monday 4th 7pm & Tuesday 5th 9.45am
Juliet Arnott, Rekindle

Rekindle focus on transforming undervalued resources through care, connection and craft, this being the opposite of wastefulness.

From 2012-15 Rekindle made furniture from houses that were demolished in the earthquakes.

Founder Juliet Arnott will talk about the ethos and journey of the organisation since its inception in 2010.

DECEMBER

Monday 2nd 7pm & Tuesday 3rd 9.45am
Christine Blance, Canterbury Community Gardens Association

The Kiosk, Christchurch Botanic Gardens (over footbridge - Armagh St car park).
Members: $5 Non-members: $10

Tea, coffee and biscuits included