The Kiosk
Christchurch Botanic Gardens
Open every day 10am – 4pm
Newsletter No 263 NOVEMBER 2019

The Sky is the Limit
Don't miss the chance to see Franca Logan create her spectacular floral creations at the Margaret Watling Floral Art Demonstration on Thursday 14th November.

November Events The Kiosk & beyond...

Green Thumbs Radio
Monday 11 November 9am
Catch up with CHS President Ray King and Annette Hill on Plains FM 96.9. Interesting interviews and great gardening advice.
www.chsgardens.co.nz/latest-podcasts-radio-stories

FOCBG Friends Events
www.friendschchbotanicgardens.org.nz

Talk: Working with New Zealand Plants
Sunday 17 November 4pm
Luke Martin (Curator NZ Section)
Venue: The Kiosk
$5 CHS Members, $10 non-members

Talk: Some Don't Like It Hot
Friday 22 November 10:30am
Safeguarding the New Zealand Collection at RBGV Melbourne
Kate Roud (RBG Melbourne)
The Kiosk
$5 CHS Members, $10 non-members

Banks Peninsula Spring Garden Visit
Saturday 23rd November 9am
Departing Christchurch by car pool, visiting two fabulous large country gardens: Fishermans Bay in the morning and French Farm (formerly Nancy Tichbourne’s garden) in the afternoon.
BYO picnic lunch. Garden entry fees $20
Passengers to pay petrol contribution to drivers. Contact Victoria: 022 130 4342

Wildlife Gardening
Tuesday 26 November 7:30pm
Illustrated talk by
Chris Baines, United Kingdom
$5 CHS Members, $10 non-members

Q & A at The Kiosk
Summer Hours: every day 10am-4pm
One-on-one gardening advice with volunteers from the CHS and Friends of the Botanic Gardens.

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.
This talk is followed by Gardening Half Hour with Michael Coutter.

The Kiosk, Christchurch Botanic Gardens (just over the footbridge from the Armagh St car park). $5 members $10 non-members
Includes tea, coffee & biscuits

The Sky is the Limit
Don't miss the chance to see Franca Logan create her spectacular floral creations at the Margaret Watling Floral Art Demonstration on Thursday 14th November.
**THE SKY IS THE LIMIT**

**THURSDAY 14 NOVEMBER 7PM**

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

**Tickets: $50**

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**Chrysanthemums**

**Chrysanthemum Workshop Part 2**

**Saturday 23 November 1.30pm**

The Kiosk, Christchurch Botanic Gardens

*Free, all welcome*

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**Garden Club Reps**

**Tuesday 5 November 12.30pm**

The Kiosk
Christchurch Botanic Gardens

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**Junior Gardeners**

**Thursday 21 November 3.45 - 5pm**

The Kiosk
Christchurch Botanic Gardens

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**Fruit & Vegetables**

**Wednesday 27 November 6.30pm**

‘Christmas Meal’ Bring food to share plus utensils, glasses & plates

*New members welcome*

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**Annabel Langbein’s Paradise Salad**

This is a big salad for a special occasion, but you can easily halve or quarter the recipe.
*Reprinted courtesy of Annabel Langbein www.annabel-langbein.com*

**Ingredients**

3 baby cos/romaine lettuces
2 bunches asparagus
6 radishes
flesh of 2 large just-ripe avocados, cut into chunks
2 tbsp microgreens or chopped chives or spring onions/scallions

**Mustard Vinaigrette**

2 tbsp white wine vinegar
1 tbsp lemon juice
1 tsp dijon mustard
1 tsp runny honey
¼ cup boutique extra virgin olive oil
salt and ground black pepper, to taste

To make the vinaigrette, combine vinegar, lemon juice, mustard and honey in a small jar and shake to break up mustard. Add oil, salt & pepper and shake to emulsify. Separate lettuce leaves and cut the larger ones in half. Drop asparagus into a pot of boiling salted water and cook just until the water comes back to a boil (about 2 mins). Drain well and cool immediately in iced water to preserve colour. Drain again. Slice radishes very thinly with a mandolin or a vegetable peeler.

When ready to serve, arrange lettuce leaves on a platter and toss with a little dressing. Scatter asparagus, radishes, avocado and microgreens or chives or spring onions/scallions over the top. Drizzle with remaining dressing and serve immediately.

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**Ramblers**

**September / October**

A small group of eleven ventured to The Groynes for the late September Ramble. It was a bright morning, excellent walking conditions with wildlife showing off all about The Groynes. There was entertainment from ducks and a great chorus in the trees from the many birds. Fish spotting was also under taken. Spring growth was evident everywhere, with many areas and play grounds surveyed for planning of family gatherings in the future. The fellowship continued with a visit to the Copenhagen Bakery afterwards.

A brisk cool easterly wind greeted twenty one Ramblers for the Ramble to the city. With two new walkers joining today’s Ramble, it threaded its way through the Botanic Gardens that were showing off many pleasant vistas from the many flower borders of tulips and flowering shrubs and trees - too many to list.

Every angle was a pleasant view.

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Gardening & horticulture questions answered [facebook.com/groups/CHSHortTalk](http://facebook.com/groups/CHSHortTalk)
The very changeable Spring weather of the last month will hopefully change to the more settled warmer weather that we expect this month.

We are now in the month which we do most of our planting and sowing.

In the vegetable garden it is time to plant and sowing of all the warmer loving plants. Many of the earlier planted crops will begin to grow faster and be ready for harvesting. Weeding and watering will be needed as the temperatures increase and the days are longer.

Fruit trees will be getting to end of their flowering so the time for treatment for codling moth, caterpillars and aphids will be here. Soft fruits will be starting ripen so will need to be covered to protect them from the birds.

Potatoes should be moulded and the earlies not far from harvest, the main crop preventative treatments should be made to stop the psyllid from infecting the plants, this also applies to tomatoes.

Lawn will continue to grow fast and will benefit from fertiliser and weed treatments.

The pruning of Spring flowering shrubs and trees should be done as soon as the flowering finishes.

Summer annuals and other perennials may be planted now. Chrysanthemums, Dahlias, Gladiola and tuberous Begonias can all be planted; be certain to give them enough room to grow.

Now is a good time to check over the watering systems, hoses and sprinklers before the hot dry weather arrives in the much hotter Summer to come.

Ramblers

12 November 9.45am
Woolston
Meet Cumnor Tce near Sheldon Street
26 November 9.45am
Hoon Hay, Meet Centennial Park, Rose Street near Palmside Street
No walk if wet. FREE
2019 Programme:
www.chsgardens.co.nz/ramblers

Herb Society Romancing the Rose

Our first roses will be blooming now. So many types and varieties grow almost world wide. The name for a "rose" is almost the same in any European language, an indication of its antiquity.

Early poets all sang praises of the rose. Dried roses have been found in Egyptian tombs. "Rose" by any name signifies joy, beauty and love. During the medieval period people associated the rose with Spring and fertility, also with pleasure and enjoyment.

The old specific meanings of roses often depends (even today) upon the colour of the flower:

Red: passion and desire
Pink: simplicity, happy love
White: innocence and purity
Yellow: jealousy, perfect achievement

Rosehips and petals have long been used as a tonic, laxative, diuretic, astringent. The petals as a laxative or in poultices to aid wound healing. The hips in tisanes, and reduced to a seedless puree are an excellent source of vitamin C.

Some of us can recall Rosehip Syrup prepared for babies during the war. 100g of hips contain as much vitamin C as 1kg of lemons. Both deseeded hips and petals are used in conserves and jams. And of course, perfumes and cosmetics.

SO - take another look at your roses, they give us much more than just beautiful flowers.

The Herb Society’s next meeting is on Thursday 28 November 7pm
Avice Hill Craft Centre

Floral Design

Wednesday 20 November 2pm
The Kiosk, Christchurch Botanic Gardens
New members welcome.

See the latest creations online:
https://flic.kr/s/aHsm3HUR3N

Monthly Tips & Tasks with Michael Coulter

Selwyn Garden Expo
Sunday 1 December 12-5pm
West Melton Community Centre
Guest Speaker: Lynda Hallinan
Plant Sales, Stalls, Demonstrations, Speakers, Expert advice.
Tickets: $15 pre-sold only from: gardenexpo@gmail.com
or telephone Brenda: 027 347 6460
The weather is certainly throwing four seasons a day at us, typical Spring weather but it is so good to see all the blossoms around town looking so colourful and it is finally warming up.

You will all be pleased to hear that our long awaited kitchenette is now installed and hopefully by the time you read this we will have sourced some new mugs so we can say goodbye to the old paper cups.

The Kiosk committee has also accepted a proposal from The Good Company at the Ilex café, to open a pop up café in The Kiosk over the Christmas period when we are traditionally closed. This is a huge relief as recruiting volunteers was becoming a real challenge, not many members are able or indeed want to volunteer at that time of year. Jonny Schwass and his team will also have The Kiosk open as a café for the Grow Otautahi Festival at the end of March in conjunction with the CHS.

The Margaret Watling demonstration is very close now and Franca Logan, our demonstrator, is planning a wonderful display and demonstration so make sure you get your tickets from the office or online so you can share in this exciting evening event. The Kiosk will open at 6pm on Thursday the 14th November so guests can admire the installations whilst enjoying live refreshments. A silent auction will give guests the chance to purchase some of the suitable floral pieces to take home.

I look forward to seeing many of you there.

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**He Uru Hou: Our Native Plants**

*See plant samples gathered 250 years ago by Endeavour botanists Joseph Banks and Daniel Solander at Canterbury Museum’s new exhibition He Uru Hou: Our Native Plants.*

When the East Polynesian ancestors of Māori landed in New Zealand, they applied their extensive knowledge of plants to the new species they encountered. When botanists Joseph Banks and Daniel Solander arrived here 250 years ago with James Cook’s first expedition, they brought a different way of thinking about and classifying this same flora.

He Uru Hou: Our Native Plants combines the Māori and European ways of interpreting our native plants, symbolised in the exhibition by Jo Torr’s 2006 artwork Pacific Crossings, an eighteenth-century European style coat and waistcoat made from tapa cloth and embroidered with native plant designs.

Learn how Māori used plants to make medicine, clothing and tools. See actual samples gathered by Banks and Solander. Understand the role of plants in supporting native animals.

The exhibition displays the plant samples alongside tools, clothing, musical instruments and other objects made by Māori from native plants. Visit [www.canterburymuseum.com/whats-on/he-uru-hou-our-native-plants](http://www.canterburymuseum.com/whats-on/he-uru-hou-our-native-plants) for more information.

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**Gardening mentor required** for young adult with autism, at Trees for Canterbury. This is a one-on-one position for 3 half-days per week, 10am until 2pm, at $25 per hour.

Would suit a patient person with leadership skills, and an interest in environment and native plants. Please send any enquiries to julia.zhu40@yahoo.com

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**All About Gardening**

**DECEMBER**

*Monday 2nd 7pm & Tuesday 3rd 9.45am*

**Catherine O’Neill** Canterbury Community Gardens Association

The Community Gardens Association is a support network for 30 community gardens throughout Canterbury. Part of a thriving global movement for people to grow their own food together. Christine Blance fronts the Christchurch South Community Gardens and will share more about this thriving garden with us.

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

There is no All About Gardening Meeting in January

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The CHS gratefully acknowledges the valuable contribution of its sponsors and supporters. The sponsorship categories are as follows: Principal, Platinum, Gold, Silver, Bronze and Base and will be populated as sponsors join. Details of the programme may be found at [www.chsgardens.co.nz/sponsorship](http://www.chsgardens.co.nz/sponsorship)