

Want to save money....

Think about growing your own vegetables, it's a great saving for the family!!!

Its also excellent for your health and its fun for the family, kids love picking their own (might encourage them to eat their greens too!).

Its time to plant seedlings of broccoli, cabbage, cauliflower, lettuce, silverbeet (both green and brightlights which also look great in the flower garden with brightly coloured stems.)



We have punnets of mixed veges so you don't have to eat the same vege every night for a month. Some veges like lettuce and silverbeet grow really great in pots, so even if space is limited or you're only in your home for a short time you can still have some greens nearby and then take them with you if you need to.

Get ready for Garlic and Shallots, they will be in store shortly and are very easy to grow. Plant around the shortest day (which is 22 June) and harvest around longest day (which is 22 Dec).

Coming in June are our fruit trees, we have a big variety this year including double and triple graft trees – a list of trees is available from the Greenhouse or via email (just drop us a note!). Currently in store we have a wide range of fruiting plants including blue berries, feijoas, persimmons, raspberries, tamarillos and a good range of big healthy citrus.



More Garden Centre News....

Winter Sweet is budding up and just about ready to flower, *smells devine*. Also daphne is starting to produce buds, Ericas and camellias are flowering and *these give colour right throughout winter*. Grevellias and Proteas are also flowering now and as well as *adding glamour* to the garden bed they provide some much needed *winter food for our native birds*. Proteas last well in a vase.

Kowhai Dragons gold will begin flowering in June. It is the first of the kowhai to flower and is a little gem. It only grows to 1m but can spread up to 3m, is drought tolerant and can cope with coastal conditions. *Being a native is also provides food for the birds*, the little fantails love it. It is also available as a standard which is very cool.

So come and check us out... Lots to see and do at the Greenhouse!!

See over for our Greenhouse Café news and great recipe...



Ask at the counter or email us for a list of this seasons roses, coming into store!

Our gardens are producing wonderful Autumn fruits like Rhubarb, Feijoas, Persimmons and Nuts. What to do with surplus fruit that keeps appearing in the kitchen and is very tempting to throw to the pigs or chooks.

Persimmons with their bright orange colour and peachy flesh make a great chutney. **Try this simple on-the-spot recipe for lunch or a snack.., even Leigh can make this.**

PERSIMMON AND CRANBERRY CHUTNEY

Ingredients

30 g unsalted butter
1 persimmon, peeled & sliced
2tsp cranberry sauce
30 g sultanas
2 TB white wine vinegar
30 g castor sugar

To Serve

4 slices of French stick
4 slices of Brie
Drizzle of olive oil



Method

Preheat oven to 220 C

- To make chutney, gently melt the butter in a pan and fry the persimmon slices for 1-2 minutes on each side
- Add the cranberry sauce and heat for a further minute
- Stir in the sultanas, vinegar and sugar and simmer gently for 6 – 8 minutes
- Place the slices of bread on a baking tray placing a slice of brie on each
- Drizzle with oil and bake in oven for 3 – 4 minutes until golden
- Remove from the oven transferring to a serving plate and spoon the chutney alongside or on top, whichever you prefer.

Coming Up at the Garden Centre..... Watch out for our fruit tree pruning day (in early July) with Charlie Owen, local Orchardist.

Last year we planted an orchard so this year we have established trees to prune giving you a better idea of what to chop off and what to leave. The trees are looking great and we may even get fruit this season. So you don't have to wait long before you get something back.

So its very easy to have something to eat all year round from your own back yard, and if you have surplus you can trade or even sell the extra fruit..

