

# U3A PEGASUS GARDENING GROUP

## MARCH NEWSLETTER

Greetings everyone.

Autumn! There is still a lot of growth out there, the roses are blooming (but greedy for water), the fruit is half way through its bounty (my black peach tree is laden and it's going to be a race between them ripening and my going away at the end of March). I am rather excited by my first crop of passionfruit which is just starting to ripen. The tomatoes are really stepping up their production. Freezing and bottling will be the order of the day for the next couple of weeks.

### **March Meeting**

We will be holding our T&C meeting on the 25 March at Priscilla Van Dijk's home, 8 Omeo Crescent at 1.30pm. A reminder that Priscilla's home is a "shoes off" house with plenty of slippers provided (or you could BYO). There is plenty of parking on the driveway and on the road. Please let Priscilla know if you are attending.

### **January and February Meetings**

Our January Tips and Cuttings meeting was shared by Yvonne Boulton and Ann Newsom who live close to each other on Moncks Spur Road. We enjoyed good weather, great views over the Estuary and Pegasus Bay, and two different gardens with a variety of fruit trees, shrubs and perennials – one a new garden and the other an established garden. Plus of course the enjoyment of catching up with fellow members after the Christmas/New Year break.



In February we headed out to Rangiora to visit two businesses. The first was Edible Flowers (Petal & Co). Marion the owner grows edible flowers to supply Christchurch restaurants, cafes, caterers and bars. You can find her three days a week at Riverside Market. It was a surprise for some of us to realise there are more edible flowers than just violas, nasturtiums and roses. It was also interesting to see that she grows *salvia microphyllia* under her roses as a companion plant.

Marion also grows shrubs and flowers to create cut flower arrangements. Because she is on a clay pan her garden a slightly raised. Marion had plants and honey for sale which



some of us availed ourselves of, plus a number of seed pods from her plants.



Following lunch at a nearby café we proceeded to Making Gardens Affordable. The owner, Marion, sources cuttings and small plants which are then grown on and sold at reasonable prices. She had a number of



very pretty hydrangea plants, double gardenias, plus a variety of native trees. Marion has created interesting dry gardens on her large property using shingle topping and hardy shrubs rather than open garden with perennials and annuals. Also Marian used railway sleepers as interest points plus these massive bridge piles in the photo. She also had a couple of very curious goats that kept us company and one of her Cornish Rex cats joined us.



Pat Pilkington, who had an abundance of parsley, provided a recipe (at the end of the newsletter) for anyone who finds themselves in this fortunate but temporary circumstance.

### ***Programme update (tentative)***

April 22	Visit to Linwood Community Garden, Smith Street 1pm. Afternoon tea at Portstone Nursery
May 27	T&C Eileen Ballard 194a Main Road, Redcliffs
June 24	Zealandia Nursery
July 22	Fruit tree grower – pruning demo
August 26	Visit to Penelope Jameson’s art studio. Coffee in Beckenham
September 23	“Behind the Hedge” run by two women for the last 29 years. Alpine plants plus plus.
October 28	T&C Marg McCarthy 18 Hilltop Lane
November 25	Amberley – visit to Adrienne Pavelka’s new home plus another garden visit

### ***U3A Website***

Our newsletters are available on the website <https://u3apegasus.org.nz/garden-group/>

Regards  
Lyn  
on behalf of the Steering Committee

## LEBANESE PARSLEY FRITTERS

1 cup chopped flat leaf parsley  
½ medium onion, finely chopped  
2 eggs, lightly beaten  
½ cup milk  
¾ cup SR flour  
½ teaspoon salt  
pinch bicarb  
2 pinches cinnamon  
black pepper

- ☑ Mix the onion, parsley and egg.
- ☑ Stir in the milk.
- ☑ Mix together the dry ingredients.
- ☑ Stir everything together well.
- ☑ Fry spoonfuls in very hot pan\*, in dessertspoon lots for pikelet size (makes 10) or teaspoon lots to have with Tsatsiki etc with drinks.

\*Electric frypan on 9.