

 ODERINGS  
GARDEN CENTRE

# Live & Grow

ISSUE 32 AUTUMN 2014

COMPLIMENTARY COPY



**BLUEBERRY SWIRL | FEED THE BIRDS | SPROUTS**

# EDITOR'S NOTE

Welcome to the 32nd issue of the Oderings Live & Grow Magazine. I thought I would take a quick minute to introduce myself as normally I am hidden behind the scene. I am Pamela Smith and am a fifth generation Oderings family member. I am the Marketing Manager for Oderings and have worked for the company for 22 years (since the tender age of 11). At 19 I moved to the Waikato and managed the Oderings Hamilton store for eight years before moving home to Christchurch where I met my husband and started a family. By the time this magazine hits the stores I will be having my second baby, which I will update you about in the 33rd issue.

You may not realise it but Oderings is a family owned and operated company that has been in existence since 1929. We have a strong passion for plants and that was the primary reason Oderings started the Oderings 'Live & Grow' magazine, as an information tool for you, our loyal customers. We concentrate on seasonal, topical plants and products, and hope that by giving you these magazines for free, we can pass some of our knowledge and our passion on to you.

If you have any ideas on what you would like to see in the magazines, Facebook, email newsletters etc. please email me at [pamela@oderings.co.nz](mailto:pamela@oderings.co.nz) (although be aware with the new baby I may not be very prompt at replying this time).

Some of my favourite articles in this issue include the new Blueberry 'Swirl', how to transplant successfully, bird feeding, sprouts and harvest recipes. But, once again, this whole magazine is packed full of great tips and inspiration.

We would like to take this opportunity to welcome Jason Willetts, who is the new manager at the Oderings in Palmerston North. We look forward to the passion and drive he will bring to the knowledgeable and dedicated Palmerston North Staff and the continued fantastic service to the customers.

We do hope you enjoy this magazine, feel free to send any comment or contributions you may feel will help out other gardeners. If you are in Christchurch in February don't forget to pop in and see us at the Ellerslie Flower Show; we have a great retail stall there to inspire you, and some new and exclusive giftware, plants and products which are bound to impress.

Happy Gardening



Pamela Smith  
Editor/Marketing Manager



# ODERINGS

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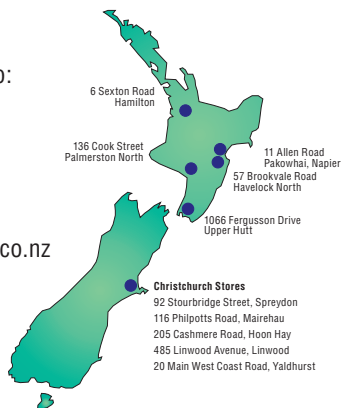
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Send any comments to:

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**Christchurch Stores**  
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20 Main West Coast Road, Yaldhurst

Cover Shot: Available at Oderings this autumn is the coconut bird feeder.



## Digging In

with Daniel

Daniel Hart  
Havelock North

Dianthus means 'divine flower'. When I think of dianthus, I think of a cottage garden, I suppose this is because they remind me of my grandparents' garden, but in reality dianthus is one of the best low to medium sized bedding plants and perennials that you will find. While they are considered an old-fashioned plant, they are a good one because they provide a great display in the garden. They are versatile, compact, vividly coloured and, in most cases, very fragrant. In short, Dianthus is fantastic and is simply a necessity for your garden in any season.

In the North Island, we sell more dianthus in our potted colour range than any other variety of bedding plant. They are classic all-rounders, are great in pots and planters, and hanging baskets and are even better when planted into the garden. They are very easy to grow and you can plant them all year round; they are hardy in both frost and heat, they like full sun but will grow in semi-shade, they are disease resistant and best of all they have maximum flower power.

When growing dianthus plant them in a sunny or partly-shaded position. Good drainage is essential to growing beautiful dianthus. If they are over-watered, they become susceptible to damping off fungus, so a careful watering programme and excellent drainage is necessary for success. Oderings 'Potting Mix' is a perfect growing medium for dianthus and to keep them flowering well feed them with Oderings 'Total Replenish'.

Oderings grows four varieties in the bedding plant range, all of which are compact F1 hybrids.

**Lavender Picotee** new for 2013-14 with a deep, rich lavender centre fading to creamy, lighter outside petals.

**Raspberry Parfait** deep, rich, raspberry centres fading to creamy lighter outside petals.

**Diamond Mixed** a mixture of corals, crimsons, reds, roses, violets, whites and bi-coloured flowers.

**Strawberry Parfait** deep rich strawberry centres fade to a creamy lighter outside petal. (South Island only)



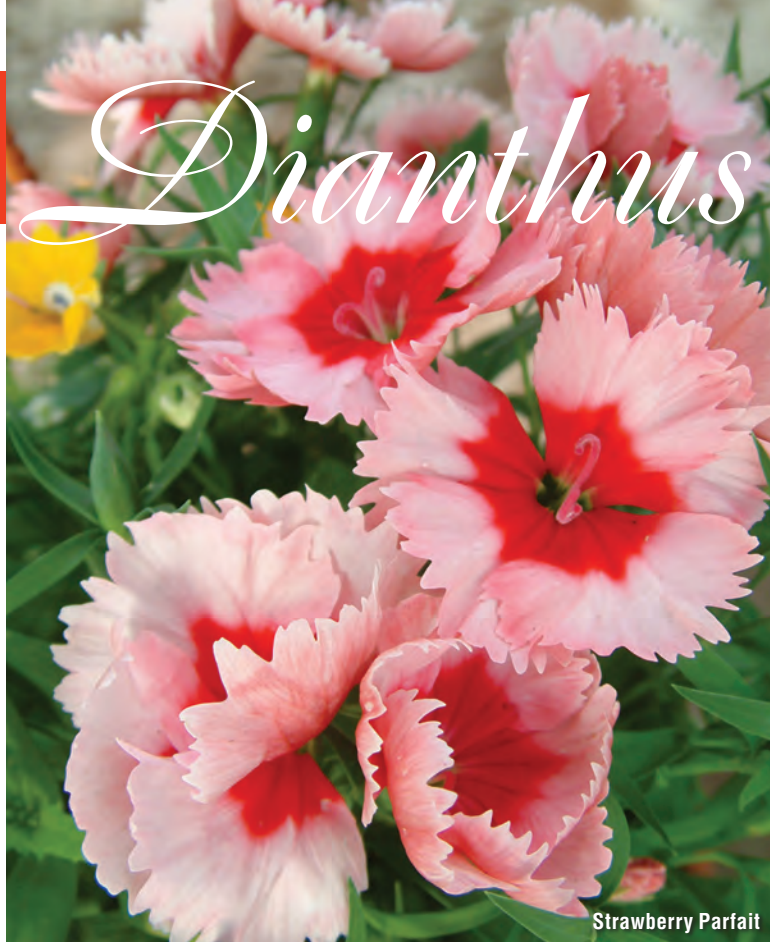
Lavender Picotee



Raspberry Parfait



Diamond Mixed



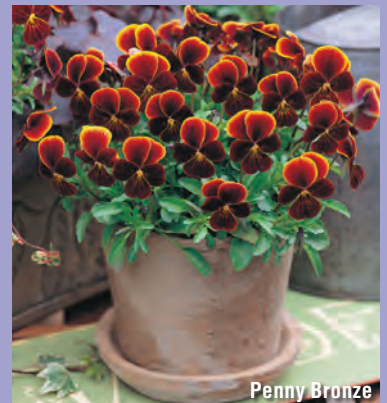
Strawberry Parfait

### Violas

At Christmas time, my wife, Brylie, is always telling me that good things come in small packages and this is true of violas 'Blue Velvet' and 'Penny Bronze'. They are both new varieties for 2013-14 and provide two contrasting colours for your garden. 'Blue Velvet' has all the cool colours of winter with its black veins, deep frosted blue-black petals, all washed with an undertone of bronze. 'Penny Bronze', however, likes the heat of summer and has a brilliant scorched effect created by an even cover of bronze and a yellow picotee at the edge of the petals. This is a choice plant for this autumn. Both of the new violas offer something beautiful and different for your garden. They have a medium to large flower for a viola and are very compact reaching a height of 15cm. These new violas have been bred to flower non-stop and are very hardy.



Blue Velvet



Penny Bronze

### Growing

Violas thrive in sun or part shade and like dianthus they dislike wet feet so a careful watering programme and excellent drainage is necessary for success. Oderings 'Potting Mix' is perfect for pansies and violas with regular spraying to prevent powdery mildew and black spot establishing over the wetter winter months.

# Blueberry Swirl



Blueberries are considered a wonder food and are a fantastic addition to the garden whether they are grown as a specimen plant in a container, or as a low hedge.

This delicious treat is a busy 'rabbiteye' type and is perfect for home gardens throughout the country. 'Swirl' is self-fertile, but cross-pollination of two different varieties will produce higher yields and the fruit quality will be improved. Blueberry 'Swirl' is a heavy cropping, disease resistant variety and is very tasty in muffins, pies, desserts and my favourite, smoothies.

Did you know that blueberries have lots of nutrients and antioxidants? They are low in calories and sodium, contain no cholesterol and are a great source of fibre.

Blueberries require a fertile, acidic, well-drained site with all day sun for them to fruit well; they also love lots of organic matter. Ensure you mulch well to retain a cool, moist but not wet (they hate wet feet) environment for the shallow, fibrous root system during the growing season. Blueberries are hardy to minus four degrees, although any frost will damage flowers.

Feed blueberries with a slow-release fertiliser such as Oderings 'Total Replenish'. Water is vital for the full development of your berries, which swell rapidly

in the last two weeks of ripening. Lack of water can mean undersized dark berries or a poor crop.

Blueberries are resistant to many common pests and diseases; however, you may need to spray to prevent mildew and protect the ripening berries from birds.

Fruit is borne on last season's wood and vigorous wood bears the largest fruit. Flower buds are formed on the outer part of current season's growth and in late summer as stems mature. Minimum pruning consists of the removal of dead or damaged wood, any weak growth or twiggy old branches. After four to five years some of the oldest branches may need to be removed to encourage new growth. Pruning to shape can be done at any time, but heavy pruning is recommended in winter.

Over the last few years people have been turning back to their gardens in ever increasing numbers to enjoy their own fruit and veggies knowing they are guaranteed the best flavours and the finest healthiest produce possible.



New for 2014  
and exclusive  
to Oderings is  
Blueberry Swirl.



# Charming Crocus

Who could not love these spectacular little plants? They are one of the first of the winter/spring bulbs to flower, they are simply beautiful, full of colour and cute. And in spite of their small size they are as tough as old boots surviving in the harshest cold environments, including snow.

## In the garden

Crocuses are incredibly easy to grow. The corms can be planted anytime from February through to May. For a longer flowering season plant them in a cool place in the garden, under trees is a good place, or in any semi-shaded position. To get the best out of them plant with some dried bone flour or bulb fertiliser; this will give you stronger plants and flowers and gives them the energy to store food for the following year's growth. Plant them to a depth of 5-8cm in a well-worked free-draining soil and 8-10cm apart to allow for growth. If you keep applying the food throughout the growing season your corms will multiply and provide you with an even better display next year.

## In pots

Try planting these gorgeous little gems in a pot for an early hint of spring. Find a shallow pot or bowl (bonsai pots are perfect and affordable) and use either a potting mix incorporating some dried bone flour or use a bulb potting mix. To give the ultimate display, plant them so that the corms are almost touching and thinly cover the corms with soil. Place in a cool spot and before you know it you'll have a delightful colourful display. Feed the plants through the growing season with bone flour or a liquid fertiliser and when they die down transfer them to a cool place in the garden.

Planted in groups or en masse these little joys will provide you with a bold statement that will brighten anyone's day. They come in a range of different blues, white, cream and yellows, enough to make any dull winter's day seem sunny. I love these little beauties because when you see them flower you know spring and those warmer days are just around the corner.

Article supplied by Vanessa from Oderings Napier

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# HOUSEPLANTS

*We Grow Our Own*

Not only do Oderings grow their entire selection of bedding plants, herbs, perennials, vegetables, tuberous begonias and freesia flowers, we also grow a collection of over 300 different shrubs and hundreds of houseplants. At any time of the year we have a huge selection of houseplants available, but some of my favourites for this time of year include African violets, Begonia Red Edge Swirl, button ferns, sickle ferns and baby cyclamen just to name a few.



African Violets

## Baby Cyclamen

Cyclamen grow wild in harsh rocky areas of Europe and the Mediterranean. They come in a variety of colours including white, pale pink, red and cerise. Grown indoors cyclamen make a wonderful living display of colour and will grow best at temperatures of between 13 and 20 degrees Celsius. They should be watered regularly at the edge of the pot to avoid getting the tuber wet. Cyclamen go dormant over summer but the tuber can be repotted and will grow again. They will self-seed and with proper care a pot of cyclamen can spread over several years.

If you don't like the look of the indoor cyclamen when dormant consider planting it outside. Outdoors, cyclamen like a shady position and will grow well under a tree. They like a rich organic soil in a well-drained position. When outdoors they will withstand rain, hail, snow and wind. Remember when planting not to plant the tuber any deeper than it currently is in the pot.

## Sickle Fern (*Pellaea falcate*)

This is an attractive, tufted fern with glossy, bright green fronds. This species is native to the mild temperate rainforests of New Zealand and South Eastern Australia. The arrowhead-shaped fronds are lined in narrow, slightly curving, pointed leaflets (called pinnae) that are glossy, leathery and medium to dark green. Each frond stem is dark brown and is tipped on the end with one round leaflet. The

sickle fern grows from an underground stem called a rhizome and spreads into a modest clumping mass. The sickle fern grows in moist, well-draining acid soil in bright filtered light. It will grow nicely if sun reaches the leaves only in the early morning or very late afternoon. It can be used as a woodland groundcover, in shaded and moist rockeries or as container filler outdoors in mild winter regions, or as a houseplant.

## Button Fern (*Pellaea rotundifolia*)

The button fern is a dependable plant that grows well indoors with little care. Its fronds are densely covered with small round leaflets, making this New Zealand native an eye-catching accent for any brightly lit room. I love it planted in a hanging basket where a trail of leathery, button-shaped leaflets will cascade over the side. It is an easy care fern because unlike most ferns, the Pellaea family tolerates fairly dry conditions. One thing this fern won't tolerate is soggy, wet soil. It should be watered when the top of the soil dries out. If overwatered the fronds will turn yellow and wilt.

Repot in spring, when the roots have filled the pot. Move the fern to a pot that's only slightly larger and with a drainage hole to prevent soggy soil. This is also a good time to divide the fern. Keep this evergreen in bright, indirect light with a constant room temperature. It won't go dormant and with consistent care, it will grow year-round.

## African Violets

The African violet, or Saintpaulia, is a flowering perennial plant native to tropical Africa. It is not a true violet, but is related to Gloxinia. The African violet is popular as a potted house plant and hundreds of varieties have been developed.

There are five basic needs for an African violet: steady warmth, watering when dry, good light, high air humidity, and regular feeding. I have huge success with African violets and the trick is not to kill them with kindness. In general, African violets need just enough water to keep the soil moist, but never soggy. To grow extra-large African violets, make sure they do not become root bound and remove outer leaves while still maintaining a well-balanced shaped plant. New plants can be started from seeds, leaf cuttings, side shoots, or divisions of old plants.

## Begonia Rex 'Red Edge Swirl'

The original Begonia rex originated from India, but the new colourful ranges of Begonia rex are hybrid plants, grown for their foliage rather than for flowers and make a striking house plant display. Begonias dislike overwatering and direct sunlight and will do best in moist conditions and out of full sun. They should be watered sparingly in winter but do not wet the leaves. This is a truly easy to grow, indoor or conservatory plant for any beginner gardener.

Article supplied by Sue from Oderings Barrington



Baby Cyclamen



Sickle Fern



Button Fern



Begonia Rex 'Red Edge Swirl'

# Transplanting for Success

A plant in transition from its old position to a new one needs special attention with just the right levels of light, temperature, moisture and nutrition. With the right 'know how' it's easy to transplant successfully.

Autumn and winter are considered the best seasons to move plants. This is because the shorter days induce dormancy or at least a natural decrease in plant growth. When a plant is dug up and moved, roots are damaged and root area is lost. In the cooler months of the year the lost root area has time to re-grow while the above ground parts of the plant are not needing so much water and nutrients for new leaves, flowers, fruit and shoot growth.

## How to lift the plant (wrenching)

Use a clean, sharp spade to sever the roots all the way around the plant in a circle to a spade's depth. The circle could be the same size as the plant's drip line, which is basically the width of the plant. Be sure not to underestimate this as the more root ball you can take the greater the likelihood of success. If time allows, you could start this wrenching process earlier in the season and cut half way around the drip line, then repeat on the other half a few weeks later. New roots will start to develop at the edges of the root ball, but be careful that the root ball does not get excessively dry. When the new hole has been prepared (see next paragraph), dig up the selected tree or shrub by slicing underneath it and cutting through the remaining roots leaving as much soil around the roots as possible. Secure a tarp or burlap around the root ball if the tree is going some distance.

## Soil preparation

Good soil preparation and thorough watering are the keys to success. It's important to help new roots establish both for anchoring the

plant and for transporting water and nutrients to the above ground parts of the plant.

To ensure that the soil in the new location will retain moisture without water-logging add organic matter to help the soil hold more water and use gypsum if you have clay soil. Make certain the hole dug is twice as wide as the root ball of the plant you are shifting. Once replanted, water the plant deeply to promote new root growth and good nutrient uptake. I recommend that you mulch the newly planted area to protect the soil from drying out too quickly.

## Tips for success

Consider removing some of the canopy (foliage) and spray the foliage with 'Vaporgard' to help keep moisture within the plant. Signs that your tree may be stressed are drooping leaf tips despite deep watering, dried leaf margins, yellowing leaves and leaf drop.

Water your tree in with a product such as 'Seasol' to provide food and other essential minerals. Once new growth is observed repeat the 'Seasol' or apply a light dressing of general fertiliser and water in. An application of 'Neem Tree Granules' will assist with protection from pests.

If there is a delay in replanting because you are moving put the plant into a large tub, easy grip bag or pot, and pot with a high quality soil mix such as Oderings 'Shrub & Tub Mix' to house the plant for 6-12 months. This mix has good drainage and moisture retention and includes a slow release fertiliser.

Article supplied by Isobel from Oderings Linwood





# Feed the Birds

The sight and sound of birds is a signature of New Zealand's wonderful gardens. Putting food out for wild birds will attract more birds to your garden. It is a great way to encourage children's interest in nature and the outdoors and can provide a great deal of pleasure for the elderly.



More than 70 of New Zealand's native bird species are on the International Union for the Conservation of Nature's 'red list' of threatened species. If we do not want this list to grow, we must care for the wild birds that visit our gardens, especially during the winter months when food is scarce and the weather is cold.

## What can I feed the birds?

Oderings stock products from Topflite, which is a New Zealand company using grains harvested in North Otago in their wild bird feed. They make a range of products (Wild Bird Energy range) that will keep both native and introduced birds happy. Wild bird seed is the most commonly fed food supplement. It is suitable for many birds especially the English birds such as finches and sparrows but rosellas, doves, pigeons and yellowhammers also enjoy it.

Wild Bird Nectar suits New Zealand's native birds that are nectar eaters, such as bellbirds, waxeyes and tui. Nectar is not available at all times of the year and Topflite's nectar mix fed in the Topflite Bird Café is a great way to provide a supplement for these species. You can use the Bird Café for essential water in dry periods.

The British have produced a wild bird energy food based on suet (fat) which provides a great energy source for birds. The ideal time for feeding these products is in autumn and winter. Almost all birds will devour these treats. Oderings also has a range of these products.

Gourmet treats for birds are available as a hanging treat or a table cake and contain a mixture of fats, fruit, and seeds that appeal to all bird species.

The key ingredients in the Wild Bird Energy range products are vegetable fat and peanut flour, flavours that the birds love. There is no palm oil in these products. The vegetable fat used is sustainably sourced soya oil.

Topflite wild bird seed, seed cones, and feeders are available at Oderings in-store or online. Help nature and bring the wild birds to your backyard with the Topflite range of energy rich nectar, seed and suet (fat) wild bird food and feeders.

Topflite are proud to sponsor the Landcare Research annual NZ garden bird survey. This takes place in early June; go to [www.landcareresearch.co.nz](http://www.landcareresearch.co.nz) for more detail and to find out how you can take part.

## Feeding tips

Providing a clean feeding area is crucial to help prevent the spread of diseases. If providing water or nectar then ensure it is replenished regularly and is kept in a cool area of your garden.

Keep feeding tables and water dishes/baths off the ground. You need to ensure they are not placed where bird droppings could contaminate them e.g. directly under trees or other areas where birds are likely to perch.



Wild Bird Pellet Feeder



Wild Bird Seed Cone



Wild Bird Energy Peanut Log



Wild Bird Energy Truffles -wild berry



Wild Bird Log Feeder



Wild Bird Energy Coconut Feeder



Wild Bird Gourmet Treat - Hanging



[www.topflite.co.nz](http://www.topflite.co.nz)

Oderings has been in existence for over 85 years and is a privately owned business which has been in the family for five generations. We currently have 10 branches nationwide; five in Christchurch and five in the North Island.

# all about us



## ODERINGS

### GARDEN CENTRE



Barrington (Christchurch) was the first Oderings property purchased in 1929. Sitting on a seven acre block, this is where it all began. Christchurch's bedding plants are produced here as are the perennials and house plants for all of Oderings stores. The Oderings Garden Centre is now accessed through its main entrance at 92 Stourbridge Street and managed by Darryn and Aaron Odering, both of whom are fourth generation Oderings. Renovated in 1992, Barrington incorporated some of the original glasshouses in its shop design. Barrington is also the only Christchurch store with its own cafe. So pop in, have a look and stay for a bite to eat at this trendy location.

In 1985, Oderings Nurseries purchased a property at 116 Philpotts Road in Mairehau, Christchurch. We began extensive renovations and on the 25th day in September our Philpotts Road branch began trading. To greet our customers at that time was (and still is), a colourful manager

by the name of Brent Gardner. As well as retailing, Philpotts Road's wholesale area grows around one third of the total Oderings shrubs and tree selection sold in our stores.

Zeniths garden centre at 205 Cashmere Road, Christchurch was bought out by Oderings in 1988 and traded for two years under Zeniths name before it was renamed Oderings Garden Centre in 1990. For the past 11 years Brenda Emms has been the manager of Cashmere Road which has a charm and atmosphere all of its own. It is nestled in the foothills of Cashmere, creating a country feel, with its backdrop of tall trees and spacious surroundings.

In the same year, Oderings started leasing a property in Ferry Road, closing it in 2004 to open our very own architecturally designed store at 485 Linwood Ave, which is one of the city's largest, biggest and most spacious garden centres. This lovely peaceful garden centre offers covered walkways, easy wheelchair access and

a wide variety of garden supplies and extensive giftware to compliment the vast selection of plants. This is a great feeling garden centre with easy parking and very knowledgeable and long serving staff who are managed by Carol Colvin.

In April 1993, Oderings bought its first North Island property with the purchase of the nursery in Palmerston North. We upgraded the shop in 2003 to cater to the growing customer base. This is Palmerston North's best kept secret, located near the corner of Cook Street and College Street, just behind the Cook Street Health Centre. This store has a boutique feel with great displays and ideas for your garden. We also have a wonderful gift shop. Jason Willetts leads a knowledgeable and friendly team. So call in, say 'Hello' and find some inspiration.

Oderings opened another store in October 1996 on the outskirts of Christchurch at 20 Main West Coast Road in Yaldhurst. This branch is managed by Diana Johnson who has been

## Oderings Staff meet our extended family





working for the company since 1990. This store has a great atmosphere and country setting, with a regular customer base. People who live in town often venture to the Yaldhurst branch for the relaxed shopping.

In the autumn of 1997 Oderings purchased land and assets at 57 Brookvale Road, Havelock North. A garden centre was built and opened to the public in November that same year. In 1999, Daniel Hart, a fifth generation Odering became general manager. Starting out with 2,720 square metres of growing space, within seven years under Daniel's management it grew to 13,500 square metres, and is now fully developed. Daniel works in the nursery growing the bedding and veggie plants for all North Island branches while Annette Hurdell manages the retail.

1998 saw the next purchase of a garden centre at 6 Sexton Road, Huntington, Hamilton. The branch is now managed by Tanya

Shkardoon who is dedicated to providing quality service. Hamilton has a great base of regular customers, and as this lovely city grows, we see more and more new faces. Within the next few years we hope to be giving this store a face lift, with a new shop.

Our ninth garden centre was established in 2001 when Oderings bought a piece of land at 1066 Fergusson Drive in Upper Hutt. Matthew Morgan who has worked for Oderings for a total of 23 years manages this centre. Oderings Upper Hutt strives to maintain customer satisfaction by using all customer feedback to improve their service standards. The extensive range of bedding, shrubs and perennials allows them to provide for all gardeners new or experienced. They look forward to seeing you at their store.

In late August 2011, we purchased the land and assets of Andersons Nurseries at 11 Allen Road, Pakowhai, which was formerly

a successful house plant growing facility established in 1883. This 1.3 hectare property was particularly appealing for Oderings because one of our secrets to success has always been the growing and selling of our own plants. The new Oderings site is located on the corner of Allen and Pakowhai Road, just back from the Napier to Hastings expressway traffic lights. This new Oderings store has an undeniably relaxing but rural atmosphere and is within easy travelling distance from Napier, Hastings and Taradale. Pop in and meet Vanessa Walmsley; she is the Napier branch manager and has worked for Oderings for over 10 years.

The staff, managers and assistant managers at each branch are friendly and knowledgeable, and we, as a company are very proud of them all. Oderings management and staff have a real passion for plants and a desire to give New Zealand gardeners the best selection, the best quality and the best service.





# Harvest Recipes

Autumn in the garden seems to be accompanied by an over-abundance of crops that either go to waste or are given away to neighbours and family. Try some of these recipes for preserves or eating now. Remember to use sterilised, heated jars for preserves to ensure that they keep without spoiling.

## Rhubarb Relish

- 1.8 kg rhubarb stems chopped finely
- 1.8 kg sugar
- 2 tsp ground cloves
- 4 cups vinegar
- Salt
- Sultanas (optional)
- 3 tsp cayenne pepper
- 6 large onions chopped

Boil all ingredients together for two hours then bottle. Will keep for one year. Great with pork, cold meats and cheese.



## Sweetcorn Pickle

- |                         |                            |
|-------------------------|----------------------------|
| 1 cup chopped celery    | 1½ cups white wine vinegar |
| 1 cup chopped onion     | 4 cups cooked corn kernels |
| 1 red pepper, chopped   | ¾ cup sugar                |
| 1 green pepper, chopped | 1 Tbsp cornflour           |
| 1 tsp celery seed       | 2 tsp mustard powder       |
| 1 tsp turmeric          | 2 tsp salt                 |

Combine celery, onion, red and green peppers, celery seed, turmeric, and vinegar and boil for five minutes, then add the corn and bring back to a boil. In a separate container mix sugar, cornflour, mustard and salt to a thin cream with some extra vinegar, then stir into the boiling mixture and simmer for two minutes, stirring constantly, then bottle. Will keep for one year.

## Blueberry and Mint Vinegar

- 2 cups white wine vinegar
- 2 cups blueberries (fresh or frozen)
- 4 sprigs fresh mint

Place all above into a pan/pot and bring to the boil. Reduce heat and simmer for 5 minutes. Remove mint and pour into clean warm jar/bottle. Add fresh mint sprigs and seal. Keep in a cool place for one week then line a funnel with muslin and strain vinegar into clean warmed bottles to seal. Makes 3 cups and will keep for 1 year.

## Apricot Sauce

- 2.7 kg fresh apricots, stoned and sliced
- 1.4 kg sugar
- 1 Tbsp. ground cloves
- 6 cups malt vinegar
- 6 tsp plain salt

Boil all ingredients until the mixture has the consistency of sauce, then bottle. Will keep for one year.



## Sweet Apple Cider

- 1.5 kgs of apples (any apples or crabapples)
- 5 litres of water boiled and cooled
- 1 kg white sugar
- 3 lemons, zest and juice

Place apples in plastic bag and put in the freezer for three days. Take the apples out, thaw, then put into a blender and puree. Put this pulp into a clean 10 litre plastic bucket and add the water. Cover with a tea towel and leave for seven days stirring morning and night. Then strain through a muslin cloth, discard pulp and pour liquid back into the bucket. Add sugar, lemon zest and juice and stir. After a day it will start fizzing as the natural yeast converts the sugar into alcohol. After the fizzing has died down, strain and pour liquid into plastic screw top bottles (old fizzy bottles are good). Leave for at least a week before drinking. Chill bottle first and ease the lid off slowly allowing about 10 minutes to release enough gasses so that you can pour it. Makes 8-9L. Caution: Unsure of alcohol content.



## Tomato Chilli Jam

500g ripe tomatoes, de-cored, roughly chopped  
2 Tbsp Thai fish sauce  
300g castor sugar  
4 red chillis  
100ml red wine vinegar  
5 garlic cloves, peeled  
2 thumbs root ginger peeled, roughly chopped

Place half of the tomatoes, all of the chillies, garlic, ginger and fish sauce in a food processor and blend to a fine puree. Place puree, sugar and vinegar in a pot and bring to the boil slowly, stirring all the time. Turn the heat down to a medium boil, add remaining tomatoes and cook for 20-25 minutes, stirring every 5 minutes. When the jam is thick it is ready to bottle. Will keep for one year.

## Blackcurrant Cordial

750g ripe blackcurrants  
6 cups water  
7 cups sugar

Boil the blackcurrants in water for 10 minutes then strain through muslin. Combine the strained juice with the sugar and boil for a further three minutes then bottle. This is a concentrate so you need to add water/tonic etc. to the concentrate to get your preferred dilution.

## Preserving beetroot and other vegetables

Beetroot  
3 cups water  
1½ cups vinegar  
7 Tbsp brown sugar

Cover your hands with oil to stop the beetroot staining your hands. You will need to cook enough beetroot to fill 4-6 preserving jars. Then peel and either slice them or leave them whole and put them into sterilized jars. Boil the water, vinegar and brown sugar until the sugar is dissolved and liquid is piping hot. Pour the hot liquid over the beetroot, then seal. This will keep for six months but is best if left for two weeks before eating.

## Best Ever Blueberry Muffins

4 cups self-raising flour  
¼ cups sugar  
2 heaped tsp baking powder  
2 cups frozen or fresh blueberries  
4 eggs  
1 cup milk  
200g melted butter



Heat oven to 160°C. Sift dry ingredients into bowl and stir in the blueberries. Whisk together the wet ingredients. Make a well in dry ingredients and add the wet ingredients. Fold in wet ingredients until mixture is just mixed. Put mixture into two greased muffin trays; filling each hole to ¾ as the muffins rise to fill the hole. Bake for approx. 25 minutes. Makes 24.

## Zucchini Chocolate Cake/Veggie Chocolate Cake

125g butter softened  
1 cup brown sugar  
½ cup white sugar  
3 eggs  
1 tsp vanilla essence  
½ cup natural yoghurt  
2½ cups flour  
¼ cup cocoa powder  
2 tsp baking soda  
1 tsp cinnamon  
½ tsp mixed spice  
½ tsp salt  
3 cups grated zucchini or 1 cup each grated Zucchini, carrot & potato  
½-1 cup chocolate mini-morsels/chocolate buttons

Prepare cake tins by greasing with butter or lining with baking paper. Beat the butter with the sugars until light and creamy. Add the eggs, then the vanilla and yoghurt and mix well. Sift all the remaining dry ingredients together then mix in the dry and vegetable ingredients alternately. Do not over mix. Turn into the cake tin and sprinkle the mini morsels/chocolate buttons over the top. Bake at 170°C for 45 minutes or until centre feels firm and a skewer comes out clean.

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- Internal level to ensure they are correctly installed
- Uses an 11cm pot for planting
- Self watering system to ensure correct watering



# Ocean Grow

New Zealand's own all purpose garden fish fertiliser

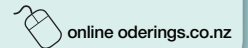
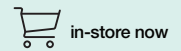
Remember when Dad buried a fish with his grape vine down the end of the garden, and how well it grew and the grapes tasted. **Ocean Grow** works on the same principal based on an ancient Persian organic farming fertiliser recipe, but made in New Zealand. **Ocean Grow** is made from fresh Southern fish catches, minced with a fish liquid using natural enzymes then inoculated with a proprietary blend of cultures and vitamins. The blend is digested by microbes and cured for up to six months. This process takes time and importantly doesn't use heat that destroys enzymes and microbes. Our unique process makes **Ocean Grow** an unbelievable soil and foliage bio-stimulant fertiliser as well as bug repellent, meaning less spraying.



**We think Ocean Grow is the best all purpose garden fertiliser in the world and think Dad would agree.**

# Giftware

Key:



## Bronzed Lily Sculpture

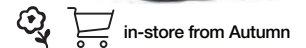


This is a magnificent sculpture to watch in the garden. It can be broken down into small pieces for easy storage and has a sturdy stake to put into the ground. A few different designs are available.



## Boonies

Boonies outdoor boots are different from gumboots because they are made with soft, flexible neoprene, coated in a hand-laid, durable natural rubber. These boots and shoes are some of the most comfortable outdoor footwear you will find. Boonies are designed to the highest standards to cope with our New Zealand conditions and have been thoroughly tested in New Zealand's rugged outdoor environment.



## Sue Janson

We have a great selection of her aprons, spectacle holders, coasters and magnets. A vibrant and typically Aussie sense of humor permeates all of Sue's work, with images that showcase the lighter side of life.



## Tools Peonies Collection



Fantastic quality and gorgeous tools designed in New Zealand. Choose from the trowel, fork or kneeler featuring 420 grade stainless steel, UV protected and ABS handle, which offers resistance and toughness.



Shopping for gifts is easy at Oderings. Purchase your gift



## Yankee Candle

American made quality candles that burn completely. These are made with the finest ingredients, including pure natural fragrance extracts, which you smell right to the end of the candle's life. With some new and very delicious fragrances to choose from, the hardest part will be deciding what scent to choose!

From \$5.99 each



## Trudeau Herb Saver

With an invention like this there is no need to be buying herbs from the supermarket only to find that a few days later they are ready to be thrown away. Plant fresh herbs in the garden and then use the Trudeau, which keeps herbs fresh in the refrigerator for up to two weeks. It is also fantastic for keeping asparagus fresh and is dishwasher safe.



## Tea Towels



Words of wisdom for your kitchen feature on these tea towels. Add some fun or inspiration to those dull dish-washing tasks. This is a gorgeous new range of printed micro-fibre dual purpose tea towels. Whether you use them for drying hands or doing the dishes. These beautifully packaged tea towels are 70cm long by 35cm wide, and are \$9.99 each.



## Windsticks

These 100% New Zealand-made features will bring you endless enjoyment in your garden as a wind sculpture or bird feeder. Watch as they sway gently, even if there is no breeze at all. They will not rust and are coloured all the way through the wand.



## Spiral Illusions

These are back by popular demand with four colours to choose from.



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# Bonsai

## LIVING ART



Bonsai are living sculptures to be enjoyed. These trendy plants are fascinating to look at and interesting to create. Bonsai originated in China around 600AD as naturally dwarfed trees lifted from their natural environment. When introduced to Japan, it was the Japanese who invented the system of wiring the branches to bend them into shape.



The main time of year for potting bonsai is autumn and spring. To demonstrate how to go about creating your own bonsai I have chosen a *Chamaecyparis minima* (above).

The informal upright style is a great starting point for bonsai enthusiasts with minimum or little experience so I suggest you start with a similar small tree, which is around 20-30cm and isn't too rigid, has radiating roots (if you can see them), a thick trunk and lots of lower branches.

### How to create your own bonsai

#### Needs List

- > secateurs and garden scissors for trimming fine branches and twigs
- > wire cutters
- > aluminum and wires of various thicknesses
- > old chop sticks
- > wire gauze
- > bonsai pot
- > the plant
- > moss or pebbles
- > potting mix – I use Oderings 'Shrub & Tub' and gravel chip
- > marker – e.g. any sort of marker for identifying the front of the tree and any other main branches you wish to keep
- > small branch from a shrub in your garden for wiring practice before you start wiring your own tree.

#### Method:

Start by gently uncovering surface roots at the base of the tree and expose these, this gives a look of a much older tree. (See photo 2)

Decide on the style of your tree. In this case it's an informal upright style. There are numerous bonsai styles, but informal upright is the most common. For this style choose your first branch to wire approximately one-third of the way up the tree and prune away the lower branches close to the stem.

Before you start wiring the tree practice on the branch you have already cut for this purpose from your garden. First, hold the branch with one hand and wind the wire at a 45 degree angle to the branch, evenly spacing the twists as you go ensuring the wiring is neither too tight nor too loose. When you feel confident to do your bonsai start by marking the front of the tree with





Photo 2



Photo 3



Photo 4



Photo 5

your marker and then prune off any unwanted branches. Wire the trunk first. Start by cutting your wire 1½ times longer than the trunk. Shape the trunk.

Now wire the branches, again cutting your wire 1½ times longer than the branch that you are working on. Branches start with a side branch, back branch (usually shorter to give depth) and opposite to this first sub-branch, there should be no parallel branches and no sub-branches from the underside so you may need to prune any unwanted sub-branches off. As you work your way up the tree, the branches become much closer together, which gives an overall effect of tapering. Remember each tree is unique and will look a little different. (See photo 3.)

As you work your way up the tree, prune off any unwanted branches/sub-branches, wire and then position branches at different angles and finally, ensure that the top of the tree is tilted slightly forward. NB The wire generally stays on the finished tree for three months or until the desired shapes are set in position.

Now it's time to pot up your tree. Place the wire gauze over the holes in the pot and thread wire in through the bottom ready to tie the tree in, the wire for the gauze looks like a pair of spectacles. (See photo 4 and 5.)

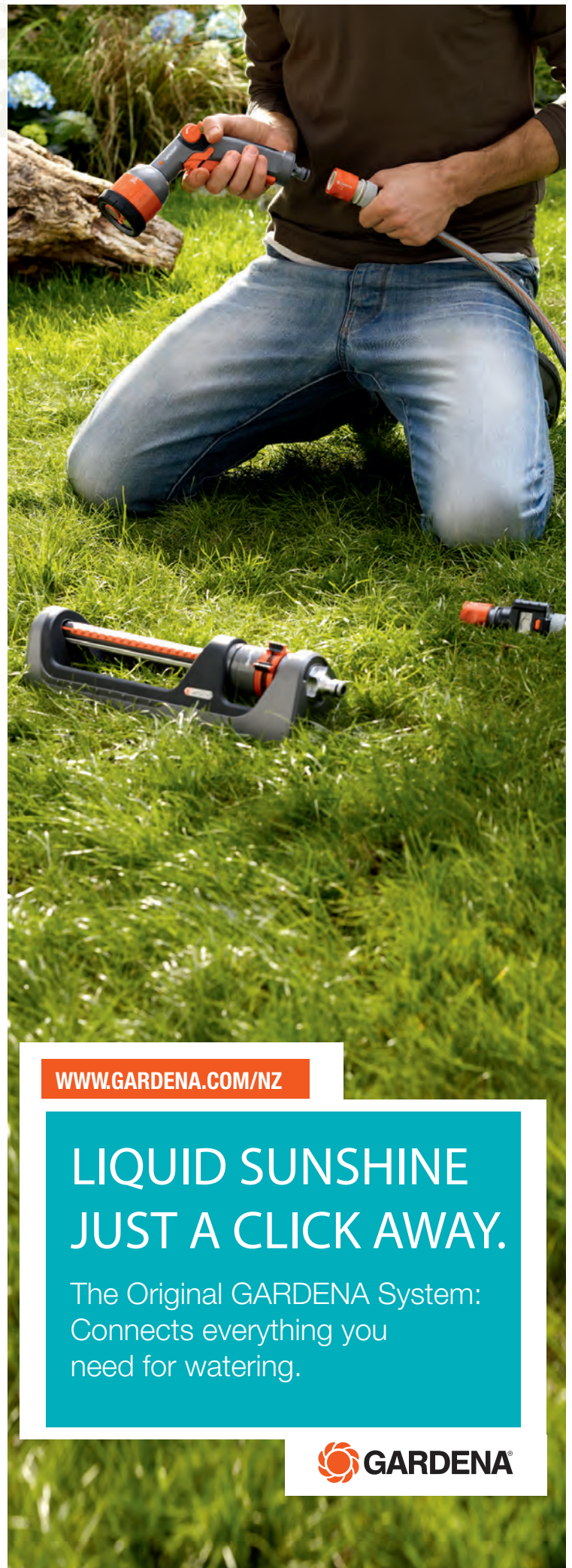
Using chopsticks loosen/tease roots, leaving the root ball intact. You can now remove ⅓ of the roots leaving some feeder roots intact (feeder roots have white tips). Cover the bottom of the pot with Oderings 'Shrub & Tub' mixed with gravel chip and holding your tree with the chopstick place the tree in position, either to the left or right, but not in the centre. Partially fill the pot with soil, tie the tree in with the threaded wire, then add more soil mix. The tree should be firm in the pot. Gently uncover the surface roots at the base of the tree and expose these; this gives a look of a much older tree.

You can use moss on the surface away from the exposed roots. This helps keep the soil in place and gives a natural effect.

Water the tree well.

By following these simple steps you will see the overall effect is a tapering tree in a triangular shape. With time branches will become pads of foliage as the bonsai matures.

Article supplied by Linda from Oderings Barrington.



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# Herbs



Homemade Mint Sauce



Chimichurri



**Coriander/Cilantro** (*Coriandrum sativum*)

Both practical and pretty this tasty herb is native to Southern Asia and Northern Africa, but grows all year around here in New Zealand. It will help to attract lace wings and bees to your garden and is often used in herbal medicines to stimulate appetite and aid digestion. In summer, plant it in a well-drained shady spot to stop it from going to seed too quickly; this will also encourage good leaf growth. In winter plant in an open sunny place as the sunshine hours are short. The plants take up very little space (roughly 30cm in diameter).

#### Coriander Herb Butter

2 tablespoons unsalted butter (softened)  
2 tablespoons chopped coriander  
1 tablespoon squeezed lime juice  
¼ teaspoon salt

Mix all ingredients together in a bowl. Serve or store in an air tight container in the fridge or freezer. This is perfect for seafood or on freshly baked breads.



**Mother of Herbs** (*Plectranthus amboinicus*)

**Common Names:**  
Indian borage,  
Spanish thyme or  
Cuban oregano.

This is an exciting new herb recently added to our already

extensive range. If you have trouble sleeping try adding one leaf to a cup of boiling water and drink it before going to bed. This unusual herb loves well-drained soil in either full sun or part-shade, but it is a little frost tender (it will grow happily inside). Pinch out leaves on the growth tips to maintain a compact shape.

#### Cuban Mojo Dressing/Marinade

1/3 cup orange juice  
3 Tbsp lime juice  
2 Tbsp olive oil  
2 tsp crushed garlic  
½ tsp mother of herbs  
½ tsp ground cumin  
1 medium onion, finely chopped  
1 Tbsp barbecue or hickory sauce



Mix all ingredients together and use as a marinade for meat. This marinade is great for poultry, pork and beef, whether baked or barbecued.

Here are a couple of handy herb products, which you might like to try.

#### Herb Scissors

Easy for you or the kids to use and only \$12.99 each. The three piece micro-serrated blade is ideal for chopping herbs and saves time in the kitchen. The scissors have comfortable soft grip handles.



#### Herb Saver

This neat gadget will keep your herbs fresh for up to two weeks in the fridge and is dishwasher safe. It is light, easy to clean and store when not in use. Use this to take fresh herbs on holiday, only \$44.99 each.



#### Parsley (*Petroselinum crispum*)



High in vitamins A and C and a great antioxidant, use this family favourite as a garnish, marinade or in a salad dressing. This is another excellent herb for all-season growing and harvest, although it is a little slower during the cooler months.

Generally we sell only the two varieties of parsley, 'Moss Curled' and 'Italian' (flat leaved). The curly leaf parsley is smaller growing to 30cm x 30cm, whereas the larger 'Italian' type grows 38cm high x 60cm wide.

#### Chimichurri

1 cup fresh parsley leaves  
3 cloves garlic  
2 tsp oregano dried or fresh  
½ cup olive oil  
2 Tbsp white wine vinegar  
1 tsp sea salt  
¼ tsp ground black pepper  
¼ tsp chilli pepper flakes

Finely chop garlic cloves, parsley and oregano and mix together. Add all the other ingredients and stir well. Chimichurri has a variety of uses: serve over pasta, as a plate dressing, a side condiment, a dip or a marinade for meat before roasting or grilling.

Remember to trim your herbs regularly. This will encourage good growth. Also the addition of a regular liquid fertiliser such as 'Nitrosol' will help keep the herbs producing well and tasting good. Fresh herbs can also be frozen. Cut up and freeze in an airtight container or glad bag.



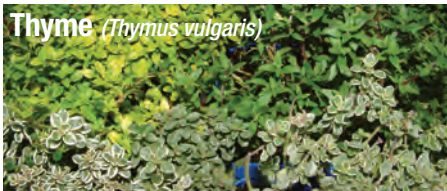
**Mint** (*Common mint - Mentha*)

Mint can spread and take over a garden so the best tip is to plant your mint into a pot, and plant this pot into the garden. It has an average growth of 10-30cm high by 60cm wide, and enjoys a shady, well-drained moist spot in the garden. Mint has been used in a vast number of products in the food industry. The leaves can also be used as a topical antiseptic to cool down insect bites and inflammations.

#### Homemade Mint Sauce

1 cup mint leaves  
1½ cups sugar/honey or equivalent sweetener  
2 cups of malt vinegar

Finely chop mint leaves. Boil vinegar and sugar together, add the chopped mint and bring back to the boil, then bottle hot in sterilised glass containers. This will make 750mls and will keep for 12 months. This is a concentrate so dilute with water or vinegar as you need it. This makes a great overnight marinade for your lamb chops before grilling them.



**Thyme** (*Thymus vulgaris*)

With so many different types of thyme to choose from it is important to decide what look you're going for in the garden or what flavours you love to cook with. We have the 'no mow lawn' option plus all the culinary and colourful, bee attracting types. Great flavours include common thyme, lemon, pizza (my favourite), portlock and turkey.

Thymes are great in fish dishes, stuffings, pasta dishes, breads and so much more.

#### Thyme Cheese Potatoes

6 large potatoes, quartered or halved  
3 Tbsp flour  
1 tsp thyme leaves, cut finely  
1 cup grated Tasty cheese  
¼ cup Parmesan cheese  
Pinch of paprika  
1 garlic clove, crushed  
Ground sea salt to taste  
Ground black pepper

Add all ingredients to a large plastic zip lock bag and shake thoroughly. Add potatoes, shake well to cover potatoes. Place in roasting dish and roast until cooked.

Article supplied by Brenda from Oderings Cashmere.



# Sprouts

'Wright Sprouts' are a new line that Oderings discovered in spring 2013. This extensive range of organic, nutritious and delicious sprout seeds reflects the taste buds of sprout munchers nationwide.



'Wright Sprouts' have made sprout growing simple and easy with the sprout jars which are available in glass, BPA-free plastic, or lids which will fit most AGEE preserving jars. What makes sprouts so easy is the straightforward process, within 3-5 days you can have a wide variety of sprouts for you and your family to eat. This process comprises seven simple steps, as listed to the right.

These instructions are the same for all beans and lentils as well as the leafy sprouts such as alfalfa and broccoli, radish etc. With the leafy sprouts, it is best to shake the jar vigorously before rinsing; this helps to break the shoots apart, gives them room to grow and prevents fermentation.

Once you start growing sprouts you will not want to stop, it is so simple. Oderings have seven seed choices on offer. Maybe you would like to give the sprout jars and seeds as a unique but useful present. The full range of sprout jars, lids, seed and the book '101 Reasons To Grow & Eat Sprouts,' which is packed with everything you ever wanted to know about sprouts, are all available in store or online at [www.oderings.co.nz](http://www.oderings.co.nz).

## Seed Range for Sprouting

**Lentil bean seeds 200gm** – The green-blond lentils are deliciously sweet and hold their shape and texture well in cooking. They have a mild nutty flavor and are a super food, high in iron, calcium, potassium and B vitamins and are a good source of protein for vegetarians. Use in soups, salads, casseroles, curries, lasagna or as a substitute for meat.

**Blue pea seeds 200gm** – Tasting just like freshly picked peas from the pod these are high in vitamins A, B, C and E as well as calcium, iron and phosphorus. Use them in pesto and salads, casseroles and soups

**Whero pea seeds 200gm (NZ native)** – These have a strong peanut flavor and are high in calcium, iron and phosphorus. Try combining them with blue peas, toss in olive oil and sprinkle with seasoning then barbeque or bake them. They go well with Feta cheese in salads.

**Alfalfa seeds 200gm** – Alfalfa seeds are high in fibre, iron, vitamins and minerals.

Research has shown that alfalfa fibre may help to dissolve arterial cholesterol. Use the sprouts in sandwiches, wraps, garnishes and juicing.

**Mung bean seeds 200gm** – These must be the most widely consumed sprout on the planet. Rich in vitamins A, B and C, calcium, iron, selenium and zinc they are good to use in stir-fries, salads, omelettes, sandwiches, and wraps.

**Crunch salad mix 200gm** – A mix of adzuki beans, blue peas, lentil seeds, mung beans and Whero peas this is perfect for salads as it is high in many vitamins and minerals including iron, calcium, phosphorus and vitamins A, B, C and E.

**Spicy sandwich mix 100gm** – With a mixture of alfalfa, broccoli, clover, mustard and radish seeds the mix is high in fibre, vitamins, minerals and iron and is reputed to be another useful tool for combatting high cholesterol. These are good to use in sandwiches, wraps, garnishes and juicing.

Happy sprouting

Once you start growing sprouts you will not want to stop, it is so simple.

## SEVEN STEPS TO SUCCESSFUL SPROUTS

- 1 Wash your jar and lid thoroughly.
- 2 Put 1 tablespoon of seed in the jar and  $\frac{3}{4}$  fill with water. Leave soaking for 8-12 hours or overnight.
- 3 Drain all the water away through the mesh lid.
- 4 Rinse through the mesh lid thoroughly with fresh water until water runs clear.
- 5 Drain all the rinsing water off and leave balanced on an angle on the bench to allow any excess water to drain and allow an air flow to dry the seeds.
- 6 Eight hours later repeat steps 4 and 5, and repeat twice daily until the sprouts appear and are 5mm long.
- 7 At this stage, the sprouts are ready to be refrigerated.

They must be dry before they are transferred into a clean plastic container or bag for storage until use.



# Give the gift of gardening



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