



As the days are getting shorter and the weather is getting cooler, it is hard to remember running around in teeshirt and shorts, well I wouldn't call it running more like hobbled fast walk. Nevertheless, I have enjoyed the summer and its bountiness of fruit and veges. I can never quite work it out, last year I had literally hundreds of cucumbers, this year I had one, one little Lebanese cucumber and that one wasn't even that nice. It will be interesting to see what happens this year! So that was that. Out of the many many many pukekos that ate my entire garden, including some lawn, while I was away, we managed to catch one, only one! So now I have replanted some brassicas and winter veges and covered everything with frost cloth to keep the buggers away. I used to think they were such funny "dinosaur" looking birds, that walked funny and ran around in a funny way. But they have truly taken all that fun away and turned it into terror!!

In saying that, they did leave the feijoas alone and I did manage to get some green tomatoes that I will make into a chutney. The one I made last year has matured beautifully and we are still eating it a year later.

As my pear and apple trees have a permanent cage around them to protect them from "you know who" it will be time to harvest them this month and into the next one. To be quite honest none of the trees have done so well this year, anyway one must soldier on. So I have been told that pears ripen from inside out. You'll know when to pick them when they come easily away from the spur, after picking they will require a week at room temperature to develop until they are perfectly ripe to eat. Otherwise pears should be stored in a cool, dry spot. So the story goes that early and mid season varieties don't store well and are best eaten fresh or preserved, dried or juiced. Only store blemish free fruit as rot can spread quickly. You can also store them in your beer fridge, cause who needs a beer in winter... all this talk of pears has made me think of one easy apple pie. It's a great way to use up any windfall fruit, simply, peel, core and cut out blemishes before cooking.

### One easy Apple Pie

- 1 & half cups plain flour
  - ¼ cup sugar
  - 100gm cold butter
  - ¼ cup cold water
- 5 Granny Smith apples, peeled cored and sliced
  - ½ tsp cinnamon
  - Sugar to taste

Sift the flour and stir in sugar. Quickly blend in butter until mixture resembles coarse breadcrumbs. Slowly drizzle in the cold water, stirring until the dough forms a soft ball. Cover & chill for 30mins Preheat oven to 200c

Simmer the apples with spice, a little water and sugar until they are just cooked. Set aside to cool

Divide pastry in two. Roll out to 2-3mm. Press first measure into greased pie dish. Fill with apples. Top with remaining pastry pressing edges together. Score lightly. Bake for 30mins until lightly golden.

Serve with warm custard, and or whipped cream. Cup of tea or coffee, glass of wine maybe but no beer, as the beer will be warm because the beer fridge is chokka with fruit!



FEBRUARY	MARCH	APRIL	MAY
<ul style="list-style-type: none"> <li>• 'Starkrimson'</li> <li>• 'Williams' Bon Crétien' (Bartlett)</li> <li>• 'Belle du Jume'</li> <li>• 'Morettini Early'</li> <li>• 'Red Bartlett'</li> </ul>	<ul style="list-style-type: none"> <li>• 'Beurré Bosc'</li> <li>• 'Conference'</li> <li>• 'Garden Belle'</li> <li>• 'Packham's Triumph'</li> <li>• 'Seckel'</li> </ul>	<ul style="list-style-type: none"> <li>• 'Doyenné du Comice'</li> <li>• 'Taylor's Gold'</li> <li>• 'Concorde'</li> </ul>	<ul style="list-style-type: none"> <li>• 'Winter Cole'</li> <li>• 'Winter Nelis'</li> </ul>

Note: harvest time at fruit maturity, and ripening time are different for pears!

FEBRUARY	MARCH	APRIL	MAY	JUNE
<ul style="list-style-type: none"> <li>• 'Gala'</li> <li>• 'Initial'</li> <li>• 'Gravenstein'</li> <li>• 'Oratia Beauty'</li> <li>• 'Worcester Pearmain'</li> <li>• 'Royal Gala'</li> <li>• 'Cox's Orange Pippin'</li> <li>• 'Discovery'</li> <li>• 'Lobo'</li> <li>• 'Sweetie'</li> </ul>	<ul style="list-style-type: none"> <li>• Ballerina® 'Bolero', 'Polka' &amp; 'Waltz'</li> <li>• 'Adore'</li> <li>• 'Blenheim Orange'</li> <li>• 'Blush Babe'</li> <li>• 'Egremont Russet'</li> <li>• 'Lady in Red'</li> <li>• 'Laxton's Fortune'</li> <li>• 'Pacific Rose'</li> <li>• 'Priscilla'</li> <li>• 'Ariane'</li> <li>• 'Divine'</li> <li>• 'Dayton'</li> <li>• 'Hetlina'</li> <li>• 'Freyberg'</li> <li>• 'Rubee Red'</li> <li>• 'Sweet &amp; Sour Candy'</li> <li>• 'Pinkie'</li> </ul>	<ul style="list-style-type: none"> <li>• 'Belle de Boskoop'</li> <li>• 'Teacher's Pet'</li> <li>• 'Little Rascal'</li> <li>• 'Bramley Seedling'</li> <li>• 'Liberty'</li> <li>• 'Peasgood Nonsuch'</li> <li>• 'Sir Prize'</li> <li>• 'Ballarat'</li> <li>• 'Golden Delicious'</li> <li>• 'Red Delicious'</li> <li>• 'Tropicana'</li> </ul>	<ul style="list-style-type: none"> <li>• 'Baujade'</li> <li>• 'Braeburn'</li> <li>• 'Fuji'</li> <li>• 'Granny Smith'</li> <li>• 'Kidd's Orange'</li> <li>• 'Monty's Surprise'</li> <li>• 'Mother'</li> <li>• 'Splendour'</li> <li>• 'Sturmer Pippin'</li> <li>• 'Tydeman's Late Orange'</li> <li>• 'Winter Banana'</li> <li>• 'Kentish Fillbasket'</li> <li>• 'Merton Russet'</li> </ul>	<ul style="list-style-type: none"> <li>• 'Thumbelina® Candy Crunch'</li> <li>• 'Thumbelina® Golden Crunch'</li> </ul>

**Spring Bulbs** have arrived

Now is a great time plant them. Anemone, Muscari, Hyacinth, Freesia, Crocus, Iris and many Daffodils. As well as the beautiful Tulips.

Autumn is a great time to get **fruiting plants** in the ground, before winter cold settles in. Plenty to choose from; Lemons, Limes, Mandarins, Oranges, Lemonade, Red and Black currants, Blackberries, Raspberries, Gooseberries, Blueberries, large grade Passionfruit and Pine Nuts.

**Flowering Bedding** for that winter colour; Cyclamen, Geum, Anemone, Dicentra, Forget me not, Pansy, Polyanthus, Primrose, Primula, Sweet Peas, Stock, Violas and Wallflower.

**Winter Veges;** Plant now – Broccoli, Broccoflower, Kale, Cabbage, Cauliflower, Lettuce, Corn Salad, Parsley, Onion, Veggie combo, Rocket, Spinach, Silverbeet, Onions, Celery and Spring Onions

We have a great selection of **Herbs** perfect to plant out now for that spring pop up growth. Some large grade **Daisies** and **Rhubarb** on special \$9.99.

## Sort after plant

An interesting and popular plant that has recently arrived is the **Finger Lime**, caviar lime (*Citrus australasica*). This plant is loved by the culinary world for its finger-like fruit with juicy, caviar-like pulp with a tangy flavour.

Finger Limes can be grown as a large shrub or small tree, so perfect either in a garden bed or pot.

They prefer warm temperatures, full sun to part shade, moist well drained slightly acidic soil, and protection from strong winds.



They can grow up to 6m in height but can be kept compact with regular trimming. Small white/pale pink flowers appear in late Summer and Autumn. Once pollinated these develop into stubby finger like fruit that can be green, yellow, pink or bright red. The fruit is filled with juicy beads, and can be used in salads, sauces, garnishing seafood, desserts or to flavour drinks.

## Autumn came roaring in

Well that was a fast seasonal transition wasn't it! But we are used to dramatic weather fluctuations here in Canterbury. With that we now see the changing foliage around town.

That brilliant red climber on walls is **Virginia Creeper** (*Parthenocissus quinquefolia*) is a five-leaved Ivy or flowering vine in the grape family. It grows in moist but well drained soil in full or part shade, it needs support in the form of canes or a small trellis in the first two years. Until it develops suckers and become self clinging. But well worth a spot in your garden to add a dramatic burst of red's and oranges.

The **Japanese Maples** have been popular with the home gardener for generations, and for good reason. There are many different shapes, sizes and colours to suit most people. Maples prefer a moist soil and some shelter from strong winds that can dry out foliage. The fine leaf Maples will also benefit by being planted in a shady situation.

Here's a few of the best foliage Maples for Autumn;

**Acer Sango Shaina, Acer palmatum Shaina, Acer palmatum Dissectum ,  
Acer palmatum Bloodgood**



Here are a few more Autumn selections that will set your garden on fire with colour;

**Gleditsia Sunburst** (brilliant golden yellow), **Dogwood Cornus florida** (orange to red purple), **Ginkgo biloba Autumn Gold** (golden orange) **Ornamental Grape Vitis Coignetiae** (copper to purple), **Nandina** (bright reds through to orange)

All the above are available here at Portstone, but be quick as they sell out fast.

## Indoor area

### Living Stones – Lithops

Cute wee, rock like, low growing succulents which are native to South Africa. Lithops thrive in hot temperatures and need very little water. All Lithops are easy to maintain and in Autumn they flower. They are an intriguing plant to watch, feel and grow making them an ideal gift. Only \$12.99.



### Amoura Boutique Candle

You cannot go wrong giving luxury fragrant candles as a gift. The Amoura boutique candle is a limited edition giving off a subtle warming scent. The candle comes in a clear elegant glass container that allows the flame to glow through. This limited edition candle comes in two sizes, one that burns for 30 hours and only cost \$16.99, the other burns for even longer, 50 hours and only cost \$25.99. To prevent these candles from tunnelling all you need to do is burn your candle for long enough each time so that the entire top of the wax is melted.

### Cutting Vase Stands or Propagation stations

A very easy and attractive way to take care of your cuttings. The wooden frames have one or two hydroponic glass bulb vases hanging from them. So, if you have a plant that you love take a cutting and place it in the glass bulb with water.

The majority of plant species will produce a root. Faster than planting a seed.



Our newsletters contributors are Bjorg, Lynnie & Leigh

**Bjorg** can be located in the undercover area looking after bedding/veges, citrus and The little Market.

**Lynnie** is our shrub and tree expert so she is outside a lot.

**Leigh** can be found within the shop.

Come say hi, we are here to help.

**Love your Garden**

465 Ferry Road – 03 389 4352 [portstone.co.nz](http://portstone.co.nz)

