



# Take a moment to remember

Rongoa Marae Roa

The gardeners

The cooks

The families we share our meals with

The seeds that bring us the spirit of the earth and the sky to give us life;

And to especially thank all those thousands of generations of gardeners who grew the seeds, loved the seeds, listened to the seeds, talked to the seeds, and selected and saved the seeds for the survival of their families, communities and ancestors.

We are all living on the love our ancestors gifted us.

It is our turn to be the ancestors.

It is our responsibility.

It is our opportunity.

## Contents

Our Mission	3	Nectarines	26
Solstice Tree Day	4	Nuts	26
Membership Information	5	Olives	27
Editorial - Kay Baxter	6	Peaches	28
Forest Garden Working Bee	8	Peacherines	29
Forest Garden Observations	9	Pears	30
Apple Ripening & Storage Times	11	Plums	31
Education	12	Pomegranate	32
Guided Tours	17	Tea	33
Fruit Tree Catalogue	18	Hedgerow	33
Apples	19	Forest Garden Support Trees	34
Berries	22	Prune Plums Article	36
Figs	23	Life Members	38
Grapes	24	Seed Collections	39
Loquat	25	Bequests	41
Medlar	25		

## Our Mission

The vision of the Koanga Institute was born out of 30 years of collecting heritage fruit trees, vegetables and flowers by Kay Baxter and others, in association with the Koanga Institute. This nationally important collection is in turn built on the foundation of hundreds of generations of gardeners and farmers who have nurtured the biodiversity and cultural heritage upon which civilisation has developed (we have co-evolved with our food plants).

Much of Koanga Institute's work was in response to the fact that in the last 100 years much of the genetic biodiversity in food plants, all over the world, has disappeared as a result of the industrialisation of our food production.

In the process of "saving the seeds", all those involved have come to the wider realisation that not just the ecology of our "food evolution" has been compromised by industrialisation, but many other aspects of our "human ecology" have likewise been compromised, and we can't address the one issue (e.g. seed saving) in isolation. Seed saving is one aspect of the broader need to address our "human ecology". Thus, while an immediate priority for the Institute is seed protection and conservation, it is also committed to contributing practical holistic solutions in the wider field of sustainable living:

- Protection, conservation and development of NZ's genetic and cultural heritage food plants.
- Understanding the connections between soil health, plant and animal health and human health.
- Research into the practical strategies and techniques required for communities and individuals to be self reliant, with a focus on regenerative land use, nutrient dense food production and processing, appropriate technology and community development.



# Solstice Tree Day

Sunday June 24<sup>th</sup> - [Online Registration ESSENTIAL](#)

*Koha on the day*

We will be open from 11am – 4pm on Sunday June 24<sup>th</sup> 2018 to celebrate trees and forest gardens here at Koanga and Kotare Village.

11:00 *Introduction to forest gardening*

11:30 *Tour of Koanga's 5 year old forest garden*

12:30 *Lunch of hearty broth-based soup & sourdough bread*

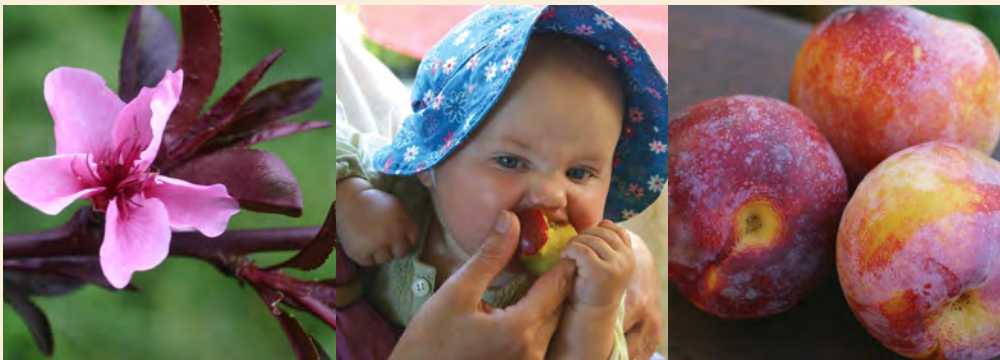
1:00 *Tour of Kay and Bob's forest garden*

2:00 *Pruning demonstration of young trees*

You can pick up your trees any time between 11am – 3pm.

*Everyone is welcome, you don't have to be buying trees!*

This will also be an opportunity to stock up on seeds for spring etc. See you here, but don't forget to order your trees beforehand, as numbers are very limited.



# Membership

Over the past 30 years Koanga Institute has been instrumental in collecting and saving over 700 heritage vegetable seed lines and over 300 Northern heritage fruit tree lines and we could not have done it without our members!

Our nationally important collections are built on the foundation of hundreds of generations of growers who have nurtured biodiversity and cultural heritage. We not only collected the plant material and the seeds, but also the stories and whakapapa of our food plants and the old people who carried them to today. Growing out these food plants makes them available to both our members and the general public. The beautiful diversity that we see in our heritage collection – in the flavours, shapes and colours, is a glimpse of the past varieties of all the vegetables.

## HEIRLOOM COLLECTIONS

Keeping the whole collection of these incredibly important New Zealand heirlooms alive and available for the people of New Zealand is a complicated and expensive process and we receive no government funding. We are one of the only organisations in New Zealand who grow out our seeds locally (mostly in the sunny Hawke's Bay), so they are adapted to NZ soils and climates. These seeds are then selected for the qualities home gardeners are looking for, like a long cropping season, great taste, nutrient density and many other qualities that commercial seeds are not selected for. In order to be able to maintain a garden crew capable of continuing to save this collection of organic, heritage seeds and trees so you can enjoy them now and in the future we need to significantly increase our membership base and are aiming for 5000 members.

## CHARITABLE TRUST

As a charitable trust our mission is to maintain our collection for the benefit of all New Zealanders. We believe that there is strength in diversity and recognise that for Koanga Institute to be strong we need people from all walks of life to feel a connection with our kaupapa and with the collections that we

hold. In line with this spirit of inclusiveness and as part of our drive to increase membership we have introduced an assisted membership so that people who are financially secure can buy an extra membership that will be gifted to someone who cannot afford a membership at this time.

## MEMBERSHIP DRIVE

Our starting point is around 900 members which is just under 1/5th of what we require. We have changed our membership system so that membership payments are now legal donations. Our ability to continue to save the seeds depends upon us maintaining a garden crew and that rests on our membership numbers. At 5000 members we can maintain a garden crew of four, the three isolation gardens, plus the heritage fruit tree collection.

If you agree with us that saving New Zealand's heritage food plants is an essential part of building a better, regenerative future and if you value the wealth of experience and knowledge that Koanga holds and makes available through its website, publications and courses then the best way that you can support us is by becoming a member, by encouraging other people to join, and, if you can afford it, by supporting someone less financially secure to join via an [Assisted Membership](#). Please feel free to print out this [Membership Brochure](#) to distribute and encourage others to join.

The main reason to become a member is to become a part of supporting the kaupapa of Koanga to build a regenerative future but membership also confers some benefits including being able to purchase plants and seeds that are only available to members.



# Editorial February 2018 – Kay Baxter

Welcome to our 2018 Fruit Tree Catalogue. We have been collecting our New Zealand heritage fruit trees for over 30 years, and trialling them for all that time. We have two collections of these wonderful old trees now, one with Gail and John in the Hokianga and one down here at Kotare Village Wairoa.

The trees we are offering in this catalogue are some of the best trees from our collection. They have all been not only organically grown but regeneratively grown. We are growing soil in a measurable way, which means we are increasing the mineral levels, the microbe levels, and the humus levels in our soil and growing high brix super healthy trees at the same time.

All of our open ground, bare rooted trees have white dots painted on the North side of the tree, to make it easy for you to plant your trees facing the same direction. The roots of trees align with the earth's magnetic poles and they grow better if replanted in the same direction they began in the nursery. See the following article for our [Koanga Tree Planting Instructions](#). Every body ordering trees online will receive them as well.

Enjoy our 2018 catalogue and do not hesitate to join our Koanga Regenerate Facebook Live Q&A with myself on Mondays at 12:30pm with questions. If you can't join live then post your questions, they will be answered and you can listen later.

[Guided Tours, Solstice Tree Day, & The Easter Forest Garden Working Bee](#)

We welcome visitors to our Nursery and Forest Gardens on our scheduled Guided Tours, our Solstice Tree Day, and our first annual Easter Forest Garden Working Bee Campout on (see over page for more details).



There are many other nurseries today selling trees from our collection trials and recommendations and it is a tribute to the work we have done at Koanga that this is happening. We appreciate it when these nurseries acknowledge when trees they are selling have come from the Koanga Collection because this honors those who gifted the trees to us as well.

Mostly they are being sold by other nurseries at the same price we sell them for. Our costs however include the 30 years of collecting and trialling and that is an ongoing cost. For every tree that makes it into the catalogue there are many that don't and it is a lot of work both in the Hokianga and here at Kotare.

If you value our work of collecting, saving, trialling and making these trees and information available to all please consider buying your trees from us where possible and consider becoming a member. Our members are critical for this work to continue, and we value you all highly.

## SCIONWOOD, CUTTINGS & ROOTSTOCK PROPAGATION MATERIAL

Our way of making more of the heritage fruit tree collection available to you is through our scionwood cuttings and rootstock propagation lists. We will post on our website the range of propagation material available this winter by the end of March.

## WEBSITE KNOWLEDGEBASE

Finally Gail has done an amazing job of upgrading our [knowledgebase](#) on the website, making the information we have written about all aspects of heritage seeds, trees and growing nutrient dense food production far more easily available to you. Following are some of the articles you might like to check out that may help, support and inspire you on your fruit tree/forest garden journey.



## PROPAGATION WORKSHOP

If you are keen to learn to propagate your own fruit trees or gain the skills to save the heritage trees in your own area then this is the workshop for you. Kay and Nursery staff will be teaching this one day workshop and you get to go home with a large range of propagation material with this workshop. For more details click [here](#).

## KOANGA TREE WEEK

Saving our heritage trees is a critical part of what we do here at Koanga, and just as critical as learning to design ways of planting our food production systems so they are regenerative, and build healthy soil, provide healthy high Brix food, and create healthy ecological systems is also critical. Kotare Village is fast becoming a huge forest garden and we are building a lot of experience at designing forest gardens, implementing the designs and then managing them. This week covers all aspects of forest gardens from design implementation and management to propagation and pruning.

# Koanga Forest Gardens Annual Campout & Working Bee

## Kotare Road Wairoa

Join us for our inaugural Easter weekend campout and we'll work together to put some much needed love and development into our forest gardens containing our heritage fruit tree collection, and much more. This forest garden covers 2 hectares and is not only the home of our heritage tree collection but also an important research facility, supplier of propagation material to the nursery, a source of food for Koanga students, firewood, weaving materials, poultry, honey and much more. It is also potentially a key education facility for many people. Education around our heritage food plants and their stories, and also education around designing forest gardens in the image of natural forests, for our students local schools and the public.

*Come and join us in creating this space!*

[Bookings via internet shop essential for catering purposes.](#)

Friday arrive in time to set up camp, facilities provided, some accommodation may be available here please enquire.

All meals provided by Koanga based on our Weston Price principles, at a cost of \$10 a meal. Children under 12 free.

Friday evening social time.

## Working bee 9am – 4pm doing the following:

- \* *making biochar*
- \* *fencing,*
- \* *chainsaw work*
- \* *tree pruning*
- \* *firewood collection*
- \* *support tree planting*
- \* *tree releasing*
- \* *fertilisation of forest garden*

Saturday Evening Q & A session with Koanga Forest Garden Crew, more social time.

Sunday 9am – 12pm continue working bee, and break camp after lunch.

# Forest Garden Observations 2017/18

Designing and implementing a forest garden is one thing, as I say in the introduction to a book I wrote some time ago, but managing it is another. This has been a big year for Bob and myself in our home forest garden.

- Not only have the kereru eaten the tagasaste buds leaves and flowers, they have also eaten much of the seed and growing tips of the next growth spurt... so much for growing chicken feed!
- Not only have the kereru eaten the tagasaste seeds and buds but they have now found the Tree Medick seeds and new growth.
- Not only did they do the above but they also ate almost all of the flower buds on the almond tree before they came out, leaving us with no almonds this year, they also ate the leaves and new growth on the prune plums, to such an extent the large crops of fruit were badly affected, and on top of that they ate many many kgs of plums from trees around all the forest gardens in the village.
- It is very obvious that bringing the trees back brings the insects then the birds, creating forest gardens is recreating what was once a very strong ecology in this land, albeit different species, and birds were the seed eaters, seed savers and managers of the kingdom.
- Gail says up in the Hokianga where their forest garden is, that the kereru don't really touch these things because they have so much more native food available. This is a journey, we dream, we design, we observe, we respond. It is all about observation and response, if we are lucky we will learn things we never imagined and change the dance a little. Co-evolution is a dance, a dance of every living thing in the ecosystem, we all respond and communicate with everything else, we move in relationship to all else. I'm feeling the moves coming in response to the feelings, it all feels very satisfying in the deepest sense.



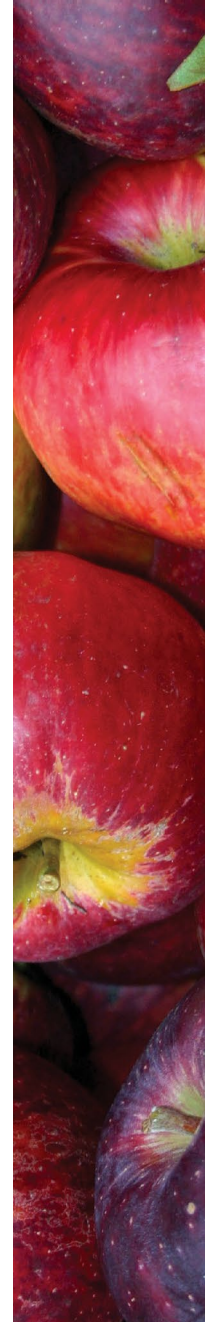
- This season we also harvested our first significant crop of lespedeza seed, and it has all germinated. That is exciting, I love these trees, they deserve to be one of our most important nitrogen fixers in temperate forest gardens in this land. We have a few available for sale this year. It took mine 5 years to flower and set seed.
- A big realisation for me this year has been watching and noticing how codlin moth affect some trees far more than others, or is it some cultivars more than others?
- Another potentially hugely valuable bit of information that seems to be coming in is that the birds eat the fruit of some apples far more avidly than others. I think they eat the fruit of the trees with thin skins, possibly modern cultivars or more modern cultivars. I'm watching that carefully, we will compile that info for future use when choosing cultivars just as we know some tomatoes resist psyllid far better than others.
- I have come to the conclusion that I made a mistake mixing Mediterranean support species through my forest garden and am now in the process of removing them, all good for mulch biochar and firewood and all good learning. Acacias and cardoons etc go with figs and peaches and grapes and olives etc not with apples, they don't connect, it's an epigenetic thing, no history of communication, or being members of the same whanau.
- Finally for me in this list, we have had silver leaf appear for the first time in our forest garden, a result of us not taking enough care to maintain the mineral levels while we get everything else established that will do that job in the long run. One can't expect to harvest heavy crops of fruit without the trees nutritional needs being taken care of, especially in our sandy pumice based soils.



We will be applying more bio char and more lime and more EFSoil Force.

- Fine tuning my pruning skills is also an ongoing challenge, it is abundantly clear that one has to find a very fine balance when pruning. It is an art requiring the utmost sensitivity. Too hard a prune and you get loads of growth and little fruit, too light and you get loads of fruit but no new growth for fruit the following year, and lots of die back and no pruning you often get loads of tasteless small fruit, lots of dieback disease and no fruit the following year. I'm training myself to be looking for the balance at all times to achieve the best of both outcomes, another dance.

# Apple Ripening & Storage Times



Period for picking apples S — Period for storing apples in a cool humid/damp place i.e. root cellar

VARIETY	USES	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Ahipara	Dessert/Storing						S						
Berts	Dessert/Drying/Storing						S						
Bramley	Cooking/Drying					S	S						
Captain Kidd	Dessert												
Early Strawberry	Dessert												
Freyburg	Dessert/Juicing												
Giant Geniton	Dessert/Cooking/Juicing/Drying/Storing						S	S	S	S			
Granny Smith	Dessert/Cooking/Juicing/Drying/Storing						S	S	S	S			
Gravenstein	Dessert/Juicing												
Hayward Wright	Dessert												
Koanga Red	Dessert/Juicing						S						
Lord Nelson	Cooking/Juicing						S						
Matakana Russet	Dessert/Drying/Storing						S	S	S	S			
Mayflower	Dessert/Cooking/Juicing/Drying/Storing						S	S	S	S			
Northern Spy	Dessert/Cooking/Juicing/Drying/Storing						S	S	S	S			
Peasgood Nonsuch	Short Storage						S						
Red Delicious	Dessert						S						
Red Spy	Dessert/Cooking/Juicing/Drying/Storing						S						
Vaile Early	Dessert						S						
Winesap	Dessert						S						
Zimmerman	Dessert/Short Storage						S						

# Education

Here at the Koanga Institute we are learning to live simply and in a regenerative way in Aotearoa. We are very aware of how important food is to eco-systems, people, cultures, communities and ultimately our health. The education we provide is our way of actively accumulating and sharing the knowledge and skills that we are sharing.

Empower yourself with the practical skills to turn your dreams of self-resilience into your reality. We use the Permaculture design process to design and teach solutions for all aspects of our lives and environment. Our guided tours, workshops, permaculture design courses, internships and apprenticeships are all great ways to create your lifestyle or career path in a regenerative way.

We're Committed To:

- Inspiring and supporting regenerative living in New

Zealand through education

- Empowering home gardeners to develop efficient gardening skills, build top-soil and improve their health through enjoying their own quality, nutrient dense produce.

All food served on our courses is:

- Locally sourced
- Organic
- Unrefined
- Nutrient dense
- Traditional
- Prepared following Weston A. Price principles



For detailed information on all available workshops please see our website [here](#)

## Koanga Seed Week

February 25<sup>th</sup> – March 2<sup>nd</sup> 2018

Full price \$920

*Tutors: Kay Baxter, Michelle May, Michele Griffiths*

Learn everything you need to know to set up your own family, bioregional or national seed bank – Your future food security!

This seed week will give you the skills and understanding to grow and save your own seeds and to ensure that the seeds you save will be high quality for

longevity and with the potential for optimal nutrition.

Whether you are planning to set up a seed bank for a larger community or would like to address food security for your immediate family, here you will find the skills and resources required. Processes taught are very low tech and could be adapted to suit any situation, including rural villages without electricity or technology.

A critical part of this week is the experience you will gain at planning seed gardens or food and seed

gardens and the practical experience you will gain by working in our processing facilities.

Workshop Outline Includes:

- History of Seeds
- Why save seeds
- Which are the best seeds for us to be saving
- Where do we find them
- Planning gardens for seed saving
- How to grow high quality seeds
- Admin systems for small scale seed saving
- Equipment and storage
- Cleaning and processing seed
- Packing seed

## Butchery and Meat Processing

May 27<sup>th</sup> to June 1<sup>st</sup> 2018

Early Bird \$828, Full price \$920

*Tutors: Taiamai Corker*

Taiamai is a butcher and farmer who specifically loves his Wiltshire Horn Sheep, Large Black Pigs, his poultry and his Dexter cows, and loves to share his passion and skill at butchering and meat processing in a way that makes it totally accessible for all.

This is a practical workshop to learn home butchering skills for small animals: poultry, goats, pigs and sheep. This is a basic course to support you in this.

The purpose of this workshop is to demonstrate respectful, effective and efficient ways to kill and process

animals, with simple technology, in preparation for inclusion in your family's diet with a particular focus on using the whole animal.

Major Butchery Topics Covered:

- Outlining issues of hygiene, diseases, and regulations
- Understanding tools to use, maintenance and sharpening
- General principles of killing
- Killing, skinning and dressing sheep and goats
- Killing and dressing a pig
- Killing, plucking and dressing poultry
- Maximising use of offal
- Cutting and preparing meat

Meat Processing Topics Covered:

- Salting
- Smoking
- Bacon
- Sausages
- Salami
- Pate



## Propagation Workshop

July 14<sup>th</sup> 2018

Early Bird \$261, Full price \$290

*Tutors: Kay Baxter and nursery team*

The course fee includes \$140 for propagation materials.

This workshop is a mix of theory and practice. You will learn all of the techniques necessary to propagate all of your own fruit and nut trees, and to go about saving the heritage fruit trees in your own family whanau or bioregional heritage orchards. As we learn each thing you will then do it.

Kay has been running an organic heritage fruit tree nursery for over 30 years now and learned much of what she knows from elderly Tree Crops men in the 1980's, and lots of personal experience. This workshop has been attended by many people from all over NZ over many years now and it has been one of the main drivers in this land for empowering people to save their own heritage trees and around the country.

We will cover growing plants by seed by cuttings, by grafting/budding etc. and we'll learn about rootstocks and scion wood. All the time talking about why we do things in different ways for different plants.

The cost of this workshop includes you taking home plant material to begin a home orchard or propagation facility or both and includes:

- Many types of seeds including heritage peaches and nectarines, nuts and forest garden support species.
- Many types of cuttings including grapes, figs and berries.
- Rootstocks and rootstock plant, material including apple rootstocks, pear rootstocks and stone fruit rootstocks.
- Plus rooted suckers and plants of other things.

This plant material is worth well over \$250 per person and some of it unavailable elsewhere. We add it to this workshop for \$140 per person.

You will also go home with much printed material covering things you have learned to make it easier when you get home.

Morning and afternoon tea provided.

## Reclaim Your Health Week

(Prepare & Cook Nutrient Dense Food)

September 16<sup>th</sup> – 21<sup>st</sup> 2018

Early Bird \$828, Full price \$920

*Tutor: Kay Baxter and Shaked From*

This course will look at the essential relationship between the quality of our diets and its reflection in our overall health, and the health of our children, and grandchildren. You'll learn the principles of a traditional diet, as documented by Weston A Price, and how to put that into practice in our world today. You will learn how to

design your own diet so that it meets with the levels of nutrition required to maintain your health, using the foods of your choice.

You will learn to plan, prepare, cook and eat a complete nutrient dense diet, and you will learn the following techniques:

- Making broth
- Using raw milk. Kefir, kefir cheese, feta cheese, yoghurt, whey etc
- How to make lard and use traditional fats and oils
- Correctly prepare grains seeds and nuts. Making bread cakes etc
- Making Lacto ferments
- Making fermented drinks and vinegars

Three days focus on Weston Price cooking and preparing nutrient dense food.

During the final two days we will introduce you to the Gut and Psychology Diet (GAPS) and you will learn to prepare and eat GAPS food (a la Dr Natasha Campbell McBride).

The emphasis here is hands on but plenty of theory and discussion as well.

Kay and Shaked are teachers who live what they teach here at Kotare Village. They have a lot of experience here with both eating Weston A Price and GAPS diets. This could easily be the week of your life that you take to reclaim your health and get you back on a track that feels good.

## Koanga Food Security Week

September 23<sup>rd</sup> – 28<sup>th</sup> 2018

Early Bird \$828, Full price \$920

This Koanga Education Bundle provides students with the BioIntensive Gardening and Growing Nutrient Dense Food workshops delivered back to back.

*Tutor: Kay Baxter*

Learn why BioIntensive Gardening is the most efficient system we know of and how using this system you can grow high quality food in a super efficient way whilst also growing soil.

Kay will give you an understanding of what nutrient dense food is, and how to test your food, using a refractometer, to see how nutrient dense it is. You will learn how our food communicates with our bodies, and how the strength and clarity of that communication largely determines our health today and for our children and grandchildren tomorrow.

You will then learn some key principles behind growing nutrient dense food. How to use that understanding and information to design your best way to grow nutrient dense food. We will teach you a range methods from brought fertiliser to doing it all yourself via the compost heap, and the biochar burner and more...

Kay will bring you state of the art best practice for both BioIntensive Gardening and Growing Nutrient Dense Food.

Kay is an internationally recognized



teacher in these fields and this week is an opportunity to get the theory and hands on practice so that you will return home with enough confidence to begin your own journey of growing nutrient dense food effectively, efficiently, using state of the art best practice methods. You will be inspired to new heights with these teachers. Every body seriously growing food should do Food Security Week!

### Koanga Tree Week

September 30<sup>th</sup> – October 5<sup>th</sup> 2018.

Saving our heritage trees is a critical part of what we do here at Koanga, and just as critical as learning to design ways of planting our food production systems so they are regenerative, and build healthy soil, provide healthy high Brix food, and create healthy ecological systems is also critical. Kotare Village is fast becoming a huge forest garden and we are building a lot of experience at designing forest

gardens, implementing the designs and then managing them. This week covers all aspects of forest gardens from design implementation and management to pruning.

Details are being finalised and more information will be found [here](#) when available.

### Internships & Apprenticeships

If you are interested in doing an Internship or an Apprenticeship with us the required prerequisite is that you have done either a PDC, and or a week block of your specific field of interest with us, as seen above. Please contact us if you are interested and we'll discuss the possibilities with you.

### Guided Tours

**Members \$20, Non-Members \$25**  
**Book Online**

Sunday March 3<sup>rd</sup> 2018

Afternoon tea provided.



Saturday 3<sup>rd</sup>  
March 2018

## GUIDED GARDEN TOUR

Tour Starts at 1pm and goes to 4ish.. Afternoon tea provided.

The Koanga Guided Tour is an opportunity for you to come out to Kotare Village and walk around the Koanga Seed Gardens, the Urban Garden Project and our establishing Forest Garden.

We will talk about our work and answer your questions. We will serve a tasty afternoon tea made from local home-grown ingredients and at the end we will have our shop display out for those that are keen to take home some Koanga seeds grown here in Wairoa or books written for people gardening in Aotearoa, NZ.



[www.koanga.org.nz](http://www.koanga.org.nz) | [contact@koanga.org.nz](mailto:contact@koanga.org.nz) | 96 Kotare Road, Wairoa

# Fruit Tree Catalogue 2018

Please note: All Fruit Tree orders will be taken online or via phone if you do not have internet access. [www.koanga.org.nz/shop](http://www.koanga.org.nz/shop) or (06) 838 6269.

This is a very special collection of NZ heritage plant material, gifted to us by the gardeners of this land. We believe every tree in this catalogue to be worthy of a special place in our lives today, for one reason or another. All trees in this catalogue have been organically grown by hand in a way that regenerates the land they were grown in. We'll send the planting instructions with your trees, so you can also plant them well, ensuring strong healthy growth and maximum nutrient dense fruit production.

These trees have been grown in Open Ground situation and marked with a white dot on the North side of the trunk, so that you too can plant these trees in the same alignment. Trees grow their main roots along the earth's magnetic field and they grow far better if they are planted in that same alignment as they were in the nursery. The white dots allow you to do that.

Many of the trees offered here are from our Northern Bioregional collection. These trees have naturalised in the North where the winters are warm, and they have been through a 150 year process of natural and human selection in that climate. The significance of this is that they fruit well in warm winters. Cultivars with the same name grown south of the Bombay Hills and taken north, do not. That is the reason Kay began saving these old trees.

One of the good things about having this collection is that you can now buy trees that will fruit well in Northland, but we also now know they do very well when taken south again. Martin Crawford of Forest Garden fame in England is recommending that we should all be planting our orchards these days with fruit trees that came from 2 climate zones north of where we are, so that they will fruit in the future in warmer winters!

In the stone fruit section of our catalogue you will notice we now offer more and more cultivars as seedlings. We are doing this because we believe them to be a superior way to grow our genetically stable heritage varieties.

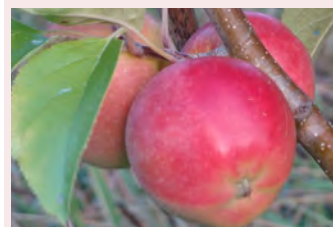
Modern peaches do not grow true in the same way, and so we trial all cultivars before offering them to you.

The trees are stronger and more disease resistant, but grow in size to be somewhere in between the smaller Marianna rootstock and the larger peach rootstock. We tip the central leaders in the nursery to produce a low branched tree most suitable for home gardeners.

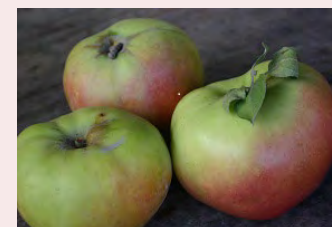


Rootstock	Diameter	Canopy Size	Preferences	Description
M9/M26 Dwarf	2m	3.14 sqm	Irrigation, mulch, staking, free draining soils.	Produces a dwarf tree. Can be espaliered, cordoned or grown as a staked tree.
MM 106	4m	12.56 sqm	Free draining soils.	Developed for free draining lighter soils. A semi dwarfing tree, if well pruned can be kept to 2.5m high and 3m wide. An excellent choice for home gardens if you have the right soil
793	4-8m	30 sqm	Free draining soils.	Large tree. Has been bred from Northern Spy and does well on heavy soils.
Northern Spy	4-6m	30 sqm	This is the old rootstock that does best on heavy clays. It can handle heavy wet soils as well.	Tree Size: It is possible to keep trees on this rootstock to 3m if you are a very skilled pruner. They can grow to 6m, but not too difficult to keep them to 4-5.

## Apples



**APPLES**  
Bert's apple on Northern Spy Rootstock \$36  
Medium size, round apple with yellowish russet skin with a red blush. Dessert apple with excellent flavour and old fashioned firm flesh. From Bert Davies collection planted in 1917 in his old pear orchard, one of 2 apples in the pear orchard (the other was Northern Spy).



**APPLES**  
Bramley on MM106, 793 and Northern Spy Rootstocks \$36  
Well known in England as the best cooking apples. Large, irregular, ugly even in shape, light green skin, outstanding flavour and texture for cooking apple, not a dessert apple.



**APPLES**  
Brown's Apple on Northern Spy Rootstock \$36  
Early 20th century, traditional, well known English cider apple. Good disease resistance and produces a sharp flavour. Ripe late in the season.



**APPLES**

Captain Kidd on MM106, 793 and Northern Spy Rootstocks \$36

Bright red, streaky, white flesh, large, fine excellent flavour, sweet, juicy, medium vigour, reliable cropper, healthy, disease resistant. Bred in NZ, from Tom & Robyn Morrison Kenilworth Orchards, 1989, Warkworth.



**APPLES**

Freyberg on MM106 and 793 rootstocks \$36

Large, pale green skin which turns pale honey yellow when ripe, crisp, juicy and very sweet flesh, excellent texture and flavour, heavy cropper. Ripe late February to late March. Bred by JH Kidd, Greytown, Golden Delicious/Cox's Orange cross, in collection since 1986.



**APPLES**

Giant Geniton on M9, MM106 and Northern Spy rootstocks \$36

Green skin, similar to Granny Smith, but reddish striping when ripe, sweet/tart crunchy dessert apple from April on and great cooking, reliable heavy cropper. This is an outstanding apple that came to this land with the Dalmatian Gumdiggers. From Phil Evans in Kohukohu, Hokianga, 1987; also from Cloon Eavin, Pahi; one of the very best apples in the North.



**APPLES**

Matakana Golden Russet on M9, MM106 and 793 Rootstocks \$36

Golden russet skin with red blush on sunny side, round, flattish, yellow flesh, very rich aromatic flavour, sweet, soft, excellent with cheese. Ripe February, March but store well and taste better with keeping. Golden Russets were very common in all of the old orchards. They are precocious bearers, reliable heavy croppers and are very special apples. From the Matakana area and very probably from the original Mathew Bros nursery in the area.



**APPLES**

Mayflower on M9 rootstock \$36

Medium-large, flat, green skin, turning yellow when ripe, gold russet on top, yellow flesh; excellent old-fashioned full flavour, crisp, heavy reliable bearer, small tree. Selected from thousands of seedlings in the Hokianga by missionaries Knaggs/Fairburn 1840's, named after boat he arrived in; from Jim Cox, Tangiteroria, 1980's.



**APPLES**

Slack Ma Girdle on Northern Spy Rootstock \$36

Slack ma Girdle are medium size, flat, yellow green with bright red patches, sweet flesh, late ripening, for cider making. Cider apple also eating apple. This is sweet cider apple rich and full bodied cropping late



**APPLES**

Hayward Wright on M9 and 793 rootstocks \$36

Bright red/golden russet skin, red coloured flesh, excellent texture and flavour, juicy, sweet, heavy reliable dessert apple. Ripe mid January-February. From George McKinney, Auckland, 1997; one of Hayward Wright's (of kiwi fruit fame) favourite early selections.



**APPLES**

Koanga Red on M9, MM106, 793 and Northern Spy Rootstocks \$36

Large, elongated shape, bright black streaky red, possibly seedling of red delicious, incredibly full flavoured, similar to red Delicious but better we think. From unknown member around 1995, originated from a seedling wild tree.



**APPLES**

Lady Finger on M9 Rootstock \$36

Round, small-medium, bright red streaky skin, golden russet when ripe; very sweet, full of flavour, used as a cider apple but every bit as good as a mid season desert apple. Ripe February.



**APPLES**

Vaile Early on M9 \$36

Small-medium, conical, yellow greasy skin with red streaks; juicy sweet, sub-acid, reliable cropper, medium vigour, takes some years to ripen early. From Lionel Quaife (well known orchardist in Paparoa), 1987.



**APPLES**

Worcester Pearmain on M9, MM106 and Northern Spy Rootstocks \$36

Large, round green skinned fruit, maroon blush on sunny side when fully ripe. Heavy reliable cropper with outstanding health. Fluffy when cooked, with a great flavour. In the Koanga Collection since 1987, origin unknown. Ripens mid/late season.

## Berries



### BERRIES

Currant Black \$22

Classic black currants high in flavour and nutrition, fruiting in Hawkes Bay Allow 1m. From the Henry Harrington Southland collection, which Henry collated from plants growing wild along railway lines along the tracks near Ohai, an old coal mining area and a trail the old goldminers used. Ripe December.



### BERRIES

Currant Seddon Early \$22

From the Henry Harrington Southland collection, named because it ripens earlier than others.



### BERRIES

Currant Giant Red Ruby \$22

From the Henry Harrington Southland collection. Henry collected most of his berries along the railway lines travelled by the early settlers and gold miners. This is the largest of our red currants ripening in mid December.



### BERRIES

Marionberry OG \$22

An outstanding trailing vine which is a cross between blackberries and raspberries. A large shiny, glossy black berry with a delicious complex but sweet flavour. It is a vigorous vine sending up a few canes each year which can grow 5m long. They need trellising each year and the old canes cut out.



### BERRIES

Raspberry Yellow \$12

Outstanding raspberry, was well known all over New Zealand 100 years ago. Average size, pale yellow fruit, one of the best eating raspberries, with a strong Autumn crop following a Summer crop. 1.5m, ripe December. Ex Canterbury/ Lower Hutt, NZ Heirloom.

### BERRIES

Raspberry Lake (Red) \$12

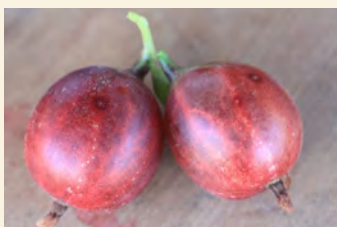
Classic red raspberries that sucker strongly like the yellow one. Best in a largish Food Forest situation where they can form a raspberry patch. From Louise Shaw 2006, originally from the central north Island lakes area. 1.5m, ripe December and again February.



### BERRIES

Gooseberry Henry's Large Black Red \$22

These are a large black red fruit, very sweet, sub acid with a strong aromatic aftertaste. Outstanding cultivar, ripe December. Allow 1m. From the Henry Harrington Southland collection, which Henry collated from plants growing wild along railway lines along the tracks near Ohai.



### BERRIES

Gooseberry Levin Early \$22

This is a red/black gooseberry when ripe, wonderful flavour ripening slightly earlier than Large Black, from Wendy Evans collection in the lower North Island.



### BERRIES

Henry's Worcesterberry \$22

This Worcesterberry came from Henry Harrington's grandparents (de Malmanche family), who were early French settlers near Akaroa. It is a cross between a gooseberry and a black currant, and grows like a vine, so needs espaliering against a wall, a south wall is great. If you espalier them like an apple you can then hang bird netting over the vine when the black sweet berries are ripe, the berries sit for weeks once ripe if covered. Excellent flavour. Ripe February will hang on bush if shady until late March.

## Figs



### FIGS

Adriatic \$22

Large, round, green skin, dark red very sweet pulp, huge reliable crops, not suitable for areas with short summers. The figs were eaten fresh but also dried in a paste form and used as sweetening for all baking by many. Allow 4-8m (depends on pruning). Ex Kaipara, NZ Heirloom.



**FIGS**  
Black \$22

Small dark skinned, pink-fleshed fig, creamy texture, very sweet skin. An early fig, best for marginal areas that may experience cooler summer, ripens March. Allow 4-8m (depends on pruning). Ex Auckland, NZ Heirloom.



**FIGS**  
Hyndemans \$22

Small figs with a purply skin and silky pink centre, two crops if you don't prune it the first around Xmas, the next in March/April. Very good for drying. Allow 4-8m (Depends on pruning). Ex Kaipara, Hyndmans original farm, Kaiwaka.



**FIGS**  
Pouto Sugar \$22

Very sweet fig, hence its name. Early, small, pear shaped, red brown colour on one end with pale flesh. Allow 4-8m (depends on pruning). This fig was used in the north as a sweetener, i.e was dried/ bottled and then added to other dishes. Was given to Koanga by Logan Forrest of Pouto.



**GRAPES**  
Wairarapa pink \$22

Small oval pink skinned grape with outstanding flavour. Found in an old vineyard, when pruning grapes. Owner had kept these outstanding old dessert grapes because of their quality amongst modern wine grapes.

## Loquat



**LOQUAT**  
Koanga \$8

Loquats are attractive evergreen trees with large leaves. It is one of the few sub-tropical fruit species within the Rosaceae family. Our loquat is a large thick walled sweet loquat, fully ripe early December. Loquat fruits can be eaten fresh off the tree or can be cooked.

## Grapes



**GRAPES**  
Bishop Pompallier \$22

Large black grape, sweet with full flavour, excellent as dessert grape. Disease resistant, ripe in March. From Bishop Pompallier's original early orchard plantings, Kerikeri, Northland.



**GRAPES**  
Black Dalmatian \$22

Came to us from an old Dalmatian orchard in Kohukohu. Outstanding disease resistance and delicious strong flavour. Very dark skin, musky flavour and lots of tannin. Good as a dessert and wine grape. Ripe in late March. Ex Kohukohu, very old Dalmatian orchard, NZ Heirloom.



**GRAPES**  
Niagra \$22

Excellent choice for the organic home gardener. Very early white dessert grape, sweet with a lovely mild flavour. Ripens early March. Easy to grow with reliable heavy crops. NZ Heirloom, in our collection since 1985.

## Medlar



**MEDLAR**  
Medlar on Quince BA29 rootstock \$36

*Mespilus germanica*, known as the medlar or common medlar, is a large shrub or small tree, and the name of the fruit of this tree. The fruit has been cultivated since Roman times, and is unusual in being available in Winter, and in being eaten when bletted. The fruit is picked in Autumn and laid on shelves not touching each other and left until the flesh turns from white to brown and is no longer astringent. Joe Polaischer talked a lot about his grandmother often making medlar bread in Austria. The flowers are stunning large and white.

# Nectarines



**NECTARINES**  
Goldmine Seedling \$28

Medium size, mid season, white fleshed nectarine with red over green skin, dessert quality with a sweet flavour. Ripe in February. An outstanding old variety from the Kaipara.

**NECTARINES**  
Nuhaka Gold Seedling \$28

Goldmine type but larger, and more intense flavour. Super sweet fruit with excellent flavour, strong red blush and russetting on skin with a freestone, and is ripe February.

**NECTARINES**  
Pouto Gold Seedling \$28

Sweet, juicy, old fashioned, small, gold fleshed fruit with red on yellow skin when ripe. Allow 5-8m. From McLeod family homestead, Pouto, gifted by Logan Forrest, 2000.

# Nuts



**NUTS**  
Almond Mona Vale Seedling \$18

A hard shelled, excellent quality nut, large tree and heavy cropper. For most of us hard shelled almonds are far more reliable than thin shelled ones as insect pests can't get in there. Almond seedlings form quite large trees. They are usually the earliest to blossom and are very beautiful.

**NUTS**  
Hazelnut Mixed 2 year old Seedling \$12

Mixed from Butler (a classic cultivar known as being reliable and easy to husk) and Alexandra (a very strong cultivar with mixed nut quality, great for a fruiting hedge). Excellent for hedgerows shelter and nut groves. Require moisture to grow well.

**NUTS**  
Pecan Seedling \$25

Pecan nuts have a rich buttery flavour and can be eaten fresh or used in cooking (traditionally in sweet desserts). Pecans fruit from seed around 6-10 years but require several trees for pollination to be effective ... best out in the paddock! Pecans need hot summers and a very sheltered spot as well because their wood is brittle. They grow to be very large trees like walnuts and require similar free draining soil. Like walnuts they also kill other plants growing under them.



**NUTS**  
Walnut Wilson's Wonder 90cm + strong seedling \$30  
Large nut, easy to crack and shell by hand, suitable for most climates around NZ. These are from an old tree outside Wairoa.

# Olives



**OLIVES**  
Dual Purpose \$18

The dual purpose olive is also from these ancient lines of olives and was selected by Logan Forest as a good pickling and oil cultivar. This tree was a seedling Kay saw before DOC cut it down and was ancient and stunningly beautiful hanging way out over the cliffs and beach at Pouto.

**OLIVES**  
Pouto Pickling \$18

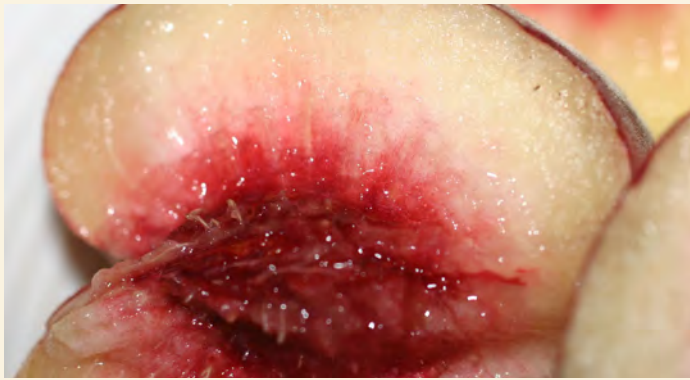
Super large greek type pickling olive. From Pouto by the beach road in an area with olive trees carbon dated in 1970 to be 200 years old. Allow 6-8m.

**OLIVES**  
Old Tree Oil \$18

These olives are grown from the 200 year old Pouto tree that was carbon dated when DOC tried to cut it down in the 1970s and Logan Forrest, who knew it was very old, prevented them. The stories in the North say that these olives around Pouto (they now grow wild there) came to the East Cape and Northland with the Spanish and Portuguese who frequented these places over 200 years ago. There is much evidence of this in Northland where there are Spanish helmets in caves along the coast and many stories of their visits, also whakapapa back to these people, as well as on the East Coast around Gisborne with some families holding whakapapa back to these travellers. This tree has also been tested for its qualities and is a great oil olive, and the J5 series of olives in this land go back to this tree. It is also a good pickling olive although not as big as the greek pickling type tree we also hold in our collection from Pouto.



# Peaches



**PEACHES**  
 Batley Seedling \$28  
 Medium, honey coloured skin with red blush on top, very firm texture, excellent flavour, sweet. Ex seedling tree from Batley in Kaipara. Ripe March / early April

**PEACHES**  
 Batley Peach on Marianna \$36  
 Medium, honey coloured skin with red blush on top, very firm texture, excellent flavour, sweet. Ex seedling tree from Batley in Kaipara. Ripe March / early April



**PEACHES**  
 Arapahoe Red Leaf Seedling \$28  
 Red skin, golden flesh and freestone with red streaks around the stone. Outstanding flavour, excellent texture and is very juicy. Red leaves on the tree. Allow 5-8m.

Given to Koanga by a woman near Ruawai, originally from elderly Dalmatian gardener. Ripe late February.



**PEACHES**  
 Christina Seedling \$28  
 White flesh, red around stone, green skin, red blush when ripe, similar to River Peach but firmer, sweeter. Our Christina peach is really a local Northland variation of the River peach that is slightly sweeter and later fruiting. It came into our collection from an avid fruit tree collector by the name of Mr Phil Hodges, a well known Papanoa character with a very special orchard himself.



**PEACHES**  
 Green's Special Seedling \$28  
 Large, freestone, yellow fleshed peach with a red tinge when ripe.  
 Given by Maureen Green. Her brother in law, David Green, said "My father, Fred Green, bought two Golden Beauty and two Campbell Seedlings from the nursery of Woodyear Smith at Matakana in 1940. Both freestone and ripe in early february. A seedling grew from one of these which was freestone and ripe late march. We called it Green's Seedling"



**PEACHES**  
 Keri Gold Seedling \$28  
 Fairly large peach. The skin is a golden colour and when fully ripe has a red blush. Firm flesh, sweet and juicy with a great flavour. Free stone with a slight red blush around the centre. Ripe late January.



**PEACHES**  
 Mamie Ross on Marianna \$36  
 We are excited to be able to make this peach available again which came from Mavis Smith's Totara House collection in Matakohe. Mamie Ross peaches were listed in the early nursery catalogues in NZ in the 1800s. Large juicy peach with white flesh. Pale white / green skin with red blush when ripe. Excellent dessert peach with lovely sweet flavour. Outstanding peaches unlike anything available commercially today. Ripe January.



**PEACHES**  
 River Peach on Marianna \$36  
 River Peaches are the ones that set Kay off on this whole journey, they are Ex Kaipara Harbour and are NZ Heirloom. They are disease resistant, easy to grow and grow true to seed. They are prolific croppers of sweet medium sized, green skin with a red blush, white fleshed, free stone fruit. Ripen late January. Allow 5-8m.

# Peacherines



**PEACHERINE**  
 Peacherine Robertson's on Marianna \$36  
 Reliable cropper, medium size yellow peacherine with a furry skin, buttery texture and lots of flavour, very sweet, clingstone, ripe late Feb to early March, great bottling.

Rootstock	Diameter	Canopy Size	Preferences	Description
Marianna   Plum Root Stock	3-6m	12 sqm	Heavier, wet soils, essential.	
Peach Root Stock	5-8m	30 sqm	Drier, bony soils, exposed.	These plants are seedling grown - they are not grafted, we consider these trees to be stronger and healthier in general, as well as growing them is a simpler process - and so they are cheaper.

# Pears



**PEARS**  
Bert's Bon Chretien on Quince BA29 rootstock \$36  
An outstanding selection of William Bon Chretien. Superior flavour, good size, ripe early Feb. Good dessert and bottling. Bert had many Bon Chretiens, this one grew and tasted different. From Bert Davies, Wellsford.

**PEARS**  
Keifir on Quince BA29 rootstock \$36  
Large, yellow, russet skin with crisp, sweet, juicy, firm flesh, excellent keeper. Ex Wellsford, Bert Davies. Pollinator: Seckles, ripens late March.

**PEARS**  
Seckles on Quince BA29 rootstock and Quince C rootstock \$36  
Pollinator of all other pears that need pollinators. Excellent small sweet fruit - the old 'honey' pear of Bohemia. Ripe end of Feb through March. Self-fertile, small tree, if you only have room for one pear, this is it! The bees love it too. From Bert Davies, Wellsford.

**PEARS**  
Triumph de Vienna on Quince BA29 rootstock and Quince C rootstock \$36  
Excellent dessert pear. Outstanding flavour, large and juicy. Ripe March, after Bon Chretien. One of the very best pears for flavour and texture, large brown russet. From Bert Davies, Wellsford. This was Bert's favourite pear (he made pear sandwiches with this one).



Rootstock	Diameter	Canopy Size	Preferences
Quince BA29   Semi Dwarf	2-4m	7 sqm	Heavier, wet soils essential.
Quince C   Dwarf	2m	3.14 sqm	Heavier, wet soils essential.

# Plums



**PLUMS**  
Burbank on marianna rootstock \$36  
Large, red/yellow skin, yellow meaty flesh, excellent flavour, compact tree, clingstone.  
Burbank plums came into the Kaipara harbour, according to Logan Forrest with the Dalmatian gumdiggers. They were in all of the very old orchards, everybody had one! Ripe February.

**PLUMS**  
Hamata prune on peach rootstock \$36  
Very rare round shaped prune plum from the Hamata whanau orchard in Te Whanau A Apanui, Whitianga Bay near where we lived for 3 years. It is similar to most prunes, yellow very sweet mealy flesh, freestone with black skins white bloom when ripe that is easily dried like a 'prune'. Ripe here second week of February this year, an unusual year for ripening times.

**PLUMS**  
Dan's Early on marianna rootstock \$36  
Beautiful early plum. Medium sized with pale pinky red flesh, red skin, and fantastic flavour. Forms a large tree. Ripe December.



**PLUMS**  
Green Gage seedling \$28  
Naturalized to fruit well also in warm winters. Exceptional flavour, semi free stone.  
From Robyn and Tom Morrison from Kenilworth Orchards at Warkworth.

**PLUMS**  
Italian prune on peach rootstock \$36  
Dark purple/black skin, egg shape, yellow flesh, freestone, fruits well in North. From DSIR collection, Havelock North, years ago. Well known cultivar. Fruits March.

**PLUMS**  
Koanga Prune on peach rootstock \$36  
Elongated egg shape, excellent high flavour, sweet freestone, yellow flesh, reddish/yellowish /purplish skin, last fruit drying on tree mid march. Heavy croppers, excellent fruit for drying. We lost the whakapapa of this prune but it is a really good one and have called it Koanga for now.

Rootstock	Diameter	Canopy Size	Preferences	Description
Peach rootstock	4-6m	16 sqm	Drier, bony soils preferred	
Marianna / Plum rootstock	3-6m	12 sqm	Heavier wet soils essential	
Seedlings	4-6m	16 sqm	Heavier wet soils essential	We are beginning to make seedlings available of old tried and true cultivars. We believe seedlings to hold the potential to be stronger and healthier trees as well as cheaper to produce and buy.





### PLUMS

Scarletina on marianna rootstock \$36  
Red skin and flesh, outstanding flavour and colour. Great for dessert, jam and bottling. An ex commercial Australian plum it came to us from Matakoho. Self fertile. Ripens mid January.

### PLUMS

Sugar prune on peach rootstock \$36  
This is a classic prune plum with an exceptionally high sugar content. Ripe February/March.

### PLUMS

Tamaki Special on marianna rootstock \$36  
Outstanding plum, one of the best from the collection of Dan Hansen of Wilderland fame. Large, dark red meaty plum which is full of flavour and very sweet, great for dessert and bottling. Vigorous growing tree. Ripens in late December / early January. Pollinator- Duff's Early Jewel, and others. This plum was gifted to our collection by the late Dan Hansen of Wilderland. Dan was an avid fruit tree collector and he found this seedling growing on an Auckland roadside.

## Tea

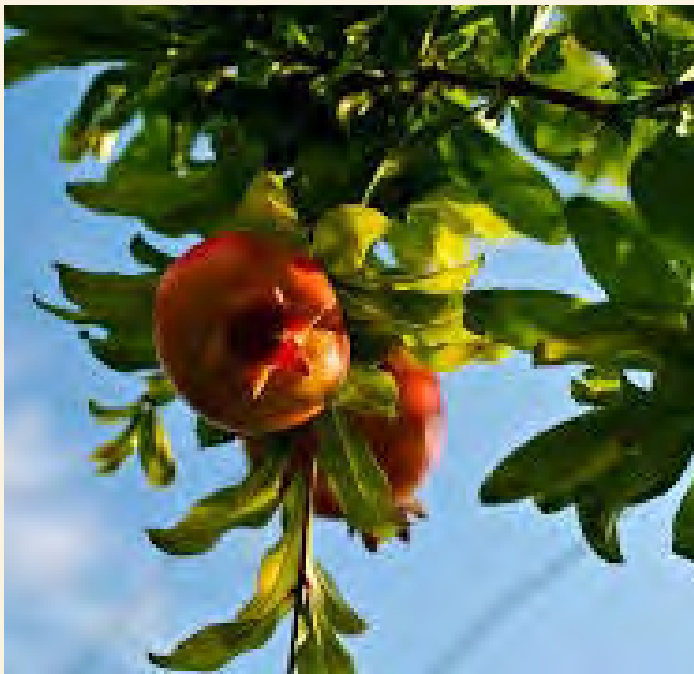


### TEA

Camellia Sinensis root trainer 10cm \$8

This is the tea bush. No matter what kind of tea we drink, whether it is black tea, green tea or kukicha, it all comes from this bush. Grow your own and learn to process it to make the tea you prefer. An evergreen shrub of height from 1.2 to 1.8 m. Native to South East Asia and bears white fragrant flowers. Grows in full sun or shade and is pretty adaptable to almost all well-drained soil types, except those that are water-logged.

## Pomegranate



### POMEGRANATE

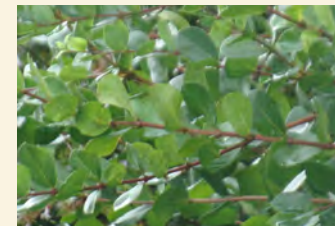
Pomegranate root trainer 30cm \$10  
Small deciduous tree to 3m maximum. Requires a hot full sun position. Mulch to prevent weed competition in early years. Produces highly renowned fruit. The quality depends on heat when ripening.

## Hedgerow



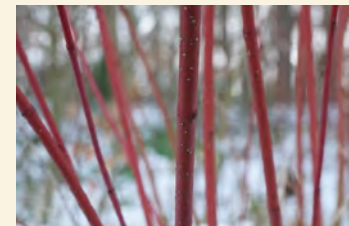
### HEDGEROW

Abelia grandiflora root trainer 30cm \$8  
A fast growing bush with glossy green foliage. Has fragrant tubular flowers that are white tinged with pink. Wonderful bee plant in late summer. Excellent hedging plant. Soft stems that are easy to trim into a hedge.



### HEDGEROW

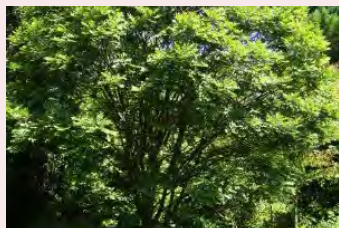
Honey suckle root trainer 30cm \$8  
Enjoys moist, wet places, can be chopped and dropped or trimmed as a hedge. Produces scented flowers in spring before leaf growth. Great hedgerow bush, we have roses growing through ours.



### HEDGEROW

Red Barked Dogwood root trainer \$8  
This is an outstanding red barked shrub that is deciduous so stands out with bright red bark all winter. It is an excellent weaving material rivalling willow, and great mixed with basket willow in a basket. Good in a hedgerow or forest garden. If coppiced to the ground grows long red weaving rods, otherwise becomes a bushy shrub.

# Forest Garden Support Trees



## SUPPORT TREES

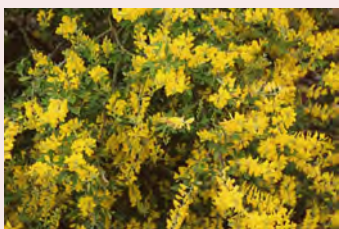
**Tree Lupin Root Trainer 30cm Price \$6**  
Nitrogen fixer, low shrub, 1.5m, covering the ground well, fast growing perennial mostly although it sometimes dies after flowering, self seeds and self protects young seedling coming up underneath it, yellow flowers all summer, seeds edible by poultry, stunning yellow in forest garden Spring to Autumn Great for biomass/carbon production in forest garden.

## SUPPORT TREES

**Amur Maakia root trainer \$8**  
Nitrogen fixer, grows to 6-7m tall, multiple long branchless thin trunks that can be coppiced to provide ground durable posts, don't take up any canopy space in forest garden because their leaves are light and airy, particularly valuable in areas with very high water tables, loved by a myriad of insects including bees.

## SUPPORT TREES

**Tagasaste root trainer 50cm \$6**  
Nitrogen fixer, fast growing tree to 4m (2-3m if coppiced) needing free draining soil, can be coppiced (chop and drop) twice a year in NZ, excellent bee forage in winter early Spring, chicken forage seeds and leaves, shade, firewood, mulch and biochar.



## SUPPORT TREES

**Tree Medick root trainer 40cm \$8**  
Nitrogen fixer, roundish shrub to 3m, covered in fragrant yellow blossom each Spring, followed by pods full of seeds loved by chickens, fairly hardy but we have no experience yet with them in heavy clay, excellent forest garden support species.

## SUPPORT TREES

**Snail Vine root trainer 40cm \$8**  
This is a long lived perennial vine that requires winter warmth. Light frosts OK, can grow up anything. Nitrogen fixer and has beautiful heavily scented flowers.

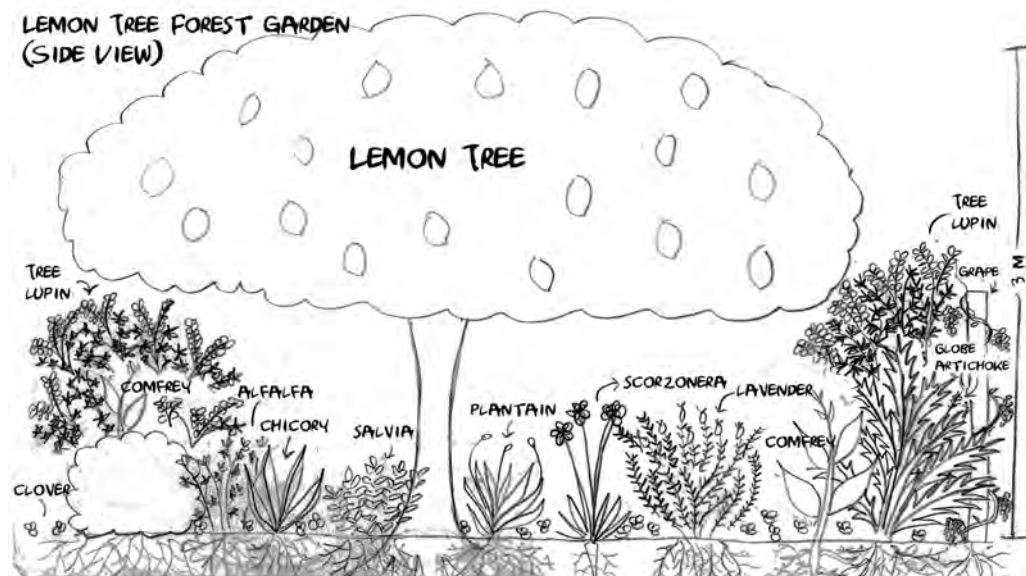
## SUPPORT TREES

**Tipuana Tipu root trainer 40cm \$12**  
Nitrogen fixer to 15m. One of Geoff Lawtons top legumes for subtropical forest gardens. It is sometimes called the Yellow Jacaranda because in form it is very similar, open light feathery shade, with a spreading top and super strong flowering of bright yellow flowers in Summer. The trees become canopy if left and they can also be managed in a chop and drop fashion, like Tagasaste to create mulch, and speeding up carbon sequestration etc



## SUPPORT TREES

**Honey Locust root trainer 40cm \$8**  
Nitrogen fixer. Large spreading tree to 15m, creating amazing shade for stock and prodigious grass growth in the filtered light semi-shade underneath the spreading branches, great trees in pasture and for swings.



# Prune Plums

We've fallen in love with prunes here! We now have three distinct cultivars fruiting and another 4 or 5 still getting there. They are easy to grow, have the sweetest fruit of all and are freestone, sweet right to the inside, and are easy to dry. They are easy to dry because of the high dry matter content of the flesh, it is firm but very sweet, and because they are freestone. The trees also have a beautiful boulevard shape, not going out very wide like the Japanese plums we are used to.

Our latest to fruit here is the Hamata Prune, a prune that was gifted to us from a very old orchard where the plant material potentially came from the old ship captains of the early 19<sup>th</sup>C. The following history of the prune is off the internet:

Carried from China along the Silk Road, plum trees flourished all over the Mediterranean basin under the aegis of the Greeks and Romans. The fruits were dried in the sun or in bakers' ovens, depending on the region, transforming them into prunes. Prunes are highly nutritious dried fruits with a very long shelf life, making them ideal sustenance during times of poor harvests or for long sea or land journeys. Prunes have been appreciated for thousands of years due to their nutritional, dietary and medical properties, and were prescribed by Greek, Roman and Arab doctors.

The Romans planted the first varieties of plum in Gaul, in the Narbonnaise province which stretched all the way to modern-day Quercy, near Agen. These varieties included the Saint Antonin, also known as the Maurine. This little blue plum is certainly the oldest variety and the most widely cultivated, producing a very dark and modestly sized prune.

It was only in the 12<sup>th</sup> century that, upon their return from the 3<sup>rd</sup> Crusade, the Benedictine monks of the Abbaye de Clairac in the Lot Valley (between Agen and Villeneuve) were

inspired to graft the new Damas plums from Syria onto the local varieties. This was the birth of a new variety of plum, known as the Prune d'Ente (from the Old French 'enter', meaning to graft).

This new variety of fine-skinned, mauve-blue plums with a white bloom (the fine, slightly powdery and waxy layer) was well adapted to the soil and climate of the south-west, and to the local drying conditions. The new type of prune, made from these plums, was large and delicately flavoured and scented. The future Agen prune was born! And thanks to the port on the Garonne river, Agen soon became the central hub for prune exports. These prunes were loaded onto the 'gabarres', little towed or wind-powered vessels which transported their merchandise to Bordeaux where they could be taken aboard larger, sea-faring ships. And as the fruit was stamped with the name of its port of origin, they became known as 'Pruneaux d'Agen'.

The winter of 1709 was harsh, with freezing temperatures destroying a great many plum trees. This pushed plum growers further west, into the Villeneuvois and Agenais regions where the climate was milder. Additionally, the clay and limestone soil of the Guyenne and Gascogne made this part of the south-west, along the valleys and banks of the Garonne and Lot rivers, the perfect place to produce Agen prunes.

It was the superfood of its day; easily stored and packed with energy, fibre, vitamins and minerals, the Agen plum was immensely popular from the 17<sup>th</sup> century to the end of the 19<sup>th</sup>. Agen prunes were a staple on board Navy sailing ships, and later on the merchant steamboats. These stocks of prunes were taken

around the world, to every continent, where they were appreciated by sailors for their flavour and nutrients. They even cooked with them, mixing the prunes with a batter made from flour and eggs and creating the famous Breton far aux pruneaux.



# Life Members

Alison Nuttall	Guillermo Aldao-Humble	Nick Blennerhassett
Alison Wilson	Gwenda Costello	Noeline Gannaway
Angela Emery	Heike Koester	Pam and Brett Shand
Anne MacLennan	Helen Boyd-Alspach	Pat Knuckey
Annette Nixon	Inge Diks	Pauline Macdonald
Banyan	Ingrid Losch	Peter Alexander
Barbara Baragwanath	Jan Rata	Phoenix Organics
Barbara Chapple	Jane Penberthy	Phyllis Tichinin
Barry Hutchings	Jane Russell	Pip Norvell
Bedford Mackay Family Trust	Jaquie Hardinge	R Kent
Betty Rawley	Jennifer Kerr	Richard Burgess
Brett Fallen	Jenny Quilliam	Rachel Yeats
Brian Cartmell	Jenny Tait	Randell, Tutton and Bell
Bridget Elworthy	Jo and Bob Munro	Richard Noke
Bryony De Boer	Jo Hainsworth	Richard Stoks
BT Hammond	Joanne Hamlyn	Richard Worthington
Carla Roberts	Joanne Hedge	Ritz Wood
Chas Symes	John Billings	Rob Hammington
Cherry E Dibley	John Griggs	Robyn Diamond
Chris and Julene Wake	Jude Knights	Robyn Dyer
Chris Livesey	Kahukuri Bloodstock Ltd	Robyn Scanlen
Chris Morrison	Karyn Davis	Rox Sutherland-Valentine
Craig Palmer	Kay Langdon	Roy Shackleton
Daphne Ross	Kirsten Garrabrant	Sabine & Wolf Druueckler and Hiepe
Dave Webster	Lesley O'Callahan	Sandra Sheard
Dene Fowler	Lisa Talbot	Scott Dalziell
Diana & Justin Anderson	Liz Hodgson	Simon and Stacy Griffiths
Dick and Bertha Schoneveld	Lorna Alden	Sonja Hay
Donna Campbell	Lyn and Fred Kingdon-Sanders	Susan Erskine
Doug and Jane Russell	Lynelle Taylor	Susan King
Elaine Taylor	Maara White	Susan Lane
Elizabeth Keet	Marco and Teresa Partridge	Tania McLean
Emily Eile	Martin Ulenberg	Tania Williams
Emma Darke	Mavson and KA Early	Viola Palmer
Faye Fausett	Melita Van Wordragen	Wendy Klink
Fiona McQueen	Melissa Hartley	Yannick Walrelam
Fred Kingdon-Sanders	Monika Geister	Yvonne and Jim Wheeler
Grace Heart	Morley West	Yvonne Shanks
Grace & Iohangawai Te Pahi	Murray and Rob Joyce	
Greg Dillon	Nate Walker	

# Seed Collections

These seed collections have been developed to encourage children and gardeners of all ages to be inspired to garden. Presented in an envelope printed with artwork by Franzi Corker, these collections make wonderful gifts. They include written material to help you get the most from each collection, and offer a chance to grow some of New Zealand's most rare heritage seeds, from the Koanga Institute collection.



## Beginner Gardener Seed Collection, 40m<sup>2</sup> salads, stir fries, soups & stews | \$170

Take your family another step toward future food security! This seed collection is specifically designed to go with our *Koanga Beginner Gardener Booklet* (not included). Full instructions for every step of the way in words, diagrams and charts, are in the booklet. The seeds in this collection are worth \$213.80 so you're saving \$43.80! At supermarket prices the value of the food grown from these could be \$2,300!

### Collection Contains:

- 50 packets of seeds in this Collection are the seeds of our ancestors, saved, grown and selected to nourish people.
- The Garden Action Plan which contains a lot of useful information to support you to do a good job of this garden.
- The Crop Rotation Planner shows you when to aim for having your crops in the garden, when to expect them to be out, and what will follow so that you get a sense of the seasonal rhythms.
- The Garden Map, which will show you how to plant these vegetables in a way that means you have 10sqm of heavy feeders, 10sqm of roots/legumes and 20sqm of carbon/compost crops.



## Children's Garden Collection | \$41

This collection contains the seeds a wide mix of all those plants that get children excited in the garden. We include hut building instructions using flowers and the vegetables included are exciting shapes and colours as well as easy and fun to grow - favourites for young gardeners.

*Collection Contains:* Sunflower Giant Russian (for making children's huts), Morning Glory (for making children's huts), Zinnia Chromosia (to attract the butterflies), Cucumber Green Apple, Crookneck Squash, Greenfeast Dwarf Pea, Gourd Nga Puihi (Ruka), Strawberry Popping Corn, Magenta Spreen Lamb's Quarters.



## Cottage Garden Faery Collection | \$38

A special collection of heritage Cottage Garden flowers that are perfect for creating a space that feels really special place to remember our grandmothers, and to tangibly feel the garden faeries there as well. From my travels around old gardens it is clear to me that the flower gardens of our ancestors who came to this land in the early days were largely about reminding them of family and place.

*Collection contains:* Poppy Fire Circle, Chinese Forget me not, Sweet William Mix, Nicotiana Woodlands, Aquelegia Grandmother's Garden, Hollyhock Muriwai, Larkspur Early Grey, Aster Mix.





### Kiwi Superfood Collection | \$41

Kiwi's do not need to go to the Health Shop and spend money on imported products, to be able to eat 'super food'. We can all grow 'superfood' in our own back yards. There are two critical ingredients:

1. The right seeds.
2. The right growing conditions.

The vegetables and fruit you can grow with these seeds all have outstanding nutritional qualities and the details about each are in the Collection for you. We have included both Summer and Winter crops to create a year of fun and discovery and home grown superfood!

*Collection Contains:* Borecole Kale, Dalmatian Cabbage (Collards), Welsh Bunching Onions, Souters Watermelon (Navajo Storage Melon), Cape Gooseberry, Magenta Spreen Lambs Quarters, Wild Crafted Golden Purslane, Dalmatian Parsley, Austrian Hulless Pumpkin.



### NZ Heritage Rare Seeds Collection | \$45

This is a very special collection of rare vegetables that you will not find in any other seed catalogue. They are some of the special vegetables that have come to this land with our own ancestors and were valued enough by the last few generations that they actually survived, to be available today for you through the Koanga Institute and the generosity of our members, and our seed growers who are the life blood of our organization.

This collection comes with the stories of each seed included.

*Collection Contains:* W F Massey Dwarf Pea, White Scotch Runner Bean, Wonder Tomato, Guernsey Parsnip, Pean Dalmatian, Alma Tomato, Winter Lettuce, Upland Cress, Hokianga Red Yellow Maize, Emu Bean.

### Rainbow Summer Salad Collection | \$38

This collection of summer vegetables will ensure you have a load of colour, fun, flavour and nutrition in your salads this summer. We include some exciting recipes giving you some traditional ideas for using these veges in Summer Salads

*Collection Contains:* Cucumber Port Albert, Magenta Spreen, Beetroot Chioggia, NZ Heritage Lettuce Mix, Basil Genovese, Chives, Tomato 5 colour mix, Carrot Oxheart.

### Nourishing Greens | \$41

This is a special collection of seeds from the Koanga Institute! A tasty collection of wild greens and highly nutritious garden greens to get the minerals and vitamins we all need each day, gotta love your greens!

*Collection Contains:* Puha, Purslane, Lamb's Quarters, Upland Cress, Endive Mix, Cornsalad, Winter Lettuce, Dalmatian Cabbage, Watercress.



### Wild Fermentation Collection | \$34

This collection of vegetables is designed to inspire you to preserve your excess from the garden with the technique of lactic fermentation. Recipes included.

*Collection Contains:* Deka Cucumber, Ohno Scarlet Turnip, January King Cabbage, White Icicle Radish, Watermouth Tomato, White Belgium Carrot, Henrys Chinese Cabbage.

### Winter Salad Collection | \$38

This collection is great for beginner gardeners - it will ensure that you have fresh nutritious produce for winter salads over many months, with a variety of colours, flavours and textures. Includes some tips for garden preparation.

*Collection Contains:* Mrs Simpson Lettuce, Miner's Lettuce, Asian Greens Mix, Welsh Bunching Onions, Winter Lettuce, Corn Salad (Mache), Upland Cress, White Icicle Radish.

## Bequests

By making a bequest to the Koanga Institute you will be supporting us to continue our important work. This gift is one that you may not be able to make during your lifetime, but will ensure that our heritage plants are available for future generations as a resource for cultivation and genetic diversity. The Institute relies on generous contributions, and our membership fees. In these changing times it feels very important that we continue to flourish and grow. We are very good at making a little money go a long way. Please do not hesitate to contact us if you would like to know more. Our vision is to be able to save all of our NZ heritage seeds so that they can become the seeds our future food is grown from.

