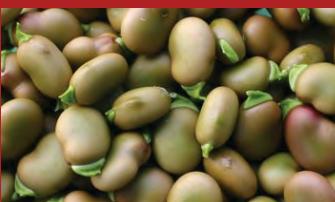




Koanga
INSTITUTE



SEED CATALOGUE 2021



Seed is the source of life and the first link in the food chain. Control over seed means a control over our lives, our food and our freedom...

Vandana Shiva

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	Cucurbitaceae	26
Heritage Seeds Speak	4	Fabeaceae	28
Membership Information	5	Grammineae/Grains	31
Editorial by Gail Aiken	6	Labitaceae	32
Ramial Wood Chip by Kay Baxter	9	Liliaceae	32
Education	14	Portulaca	33
Business Sponsorship	16	Solanaceae	33
Bequests	16	Valerianaceae	36
Life Members	17	Flowers	37
How to order from Koanga	18	Herbs	41
Seed Catalogue 2020	19	Preservation Packs	44
Alliacea	20	Throny Croft	49
Apiaceae	20	Koanga Bookshop for Regenerative Living	50
Asteracaeae	21	Perennials	52
Brassicaceae	22	Seed Collections	60
Chenopodiaceae	25	Online Workshops - Regeneration Productions	63

Photo credits: Kay Baxter and Gail Aiken, *Koanga Institute* and Vitor Crispim, *Regeneration Productions*

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.





Heritage Seeds Speak...

We are the seeds of your ancestors, the seeds that have nourished you forever, the seeds that give you life, the seeds that you pass on down as your responsibility to the next generation, the seeds that speak to your DNA , the seeds that are able to nourish you more fully than any body elses seeds... and more fully than hybrid seeds, and especially genetically engineered seeds, and critically seeds containing glyphosate.

We are the seeds capable of living with you through climate change.

We are part of your inheritance, part of your body, your link to the stars and the earth, your link to life itself.

We require alive, highly mineralized and microbially active soil in order to grow to our potential, to enable us to build soils while we grow and in order to be nutrient dense enough to nourish you.

We need humans to listen again, and learn to regenerate the ecology in order to support our survival... we don't survive on dead soil.

We are on the knife edge of extinction and have already lost over 90% of our brothers and sisters.

It is time for you to reconnect with us in order to reclaim your health and it is time to hold us close and ensure we are kept safe for the coming generations.



Now is the time

Please consider giving us a donation or become a member of Koanga to support our work saving our own heritage seeds, or supporting somebody else to become a member and join us on the journey.

Membership

Join us and help save New Zealand's Heritage Food Plants!

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 a Charitable Trust and 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.

REGENERATIVE LAND USE

Along with protecting our collection of New Zealand heirloom plants we are a Centre for Regenerative Living, aiming to inspire, educate and support people to develop the skills to manage their land in a regenerative way. We have a wealth of experience, knowledge and resources to share with the world and this work is more important now than ever before as urgent action is required to deal with the Climate Emergency. Help us to safeguard the future for coming generations by supporting our work.

MEMBERS BENEFITS

Being a member of Koanga is an excellent way to support our important work but also brings a range of membership benefits

- Exclusive 'members only' newsletters, packed with top tips, practical advice and member-only offers.
- Two FREE seed packets of your choice from a specially selected range.
- Gardening questions answered with access to Koanga's special knowledge.
- Grow sought-after plants with preferential access to rare seeds and plants in short supply. There will be a minimum of 2 weeks member only access to fruit trees and to perennials in short supply. Members only access to preservation packs.
- FREE online workshop 'Building a Passive Solar Cloche' for memberships purchased or renewed before 1st January 2022.
- Know what to plant and when to plant it, with exclusive members access to a high-resolution, print ready copy of the Koanga Moon Calendar.

JOIN US TODAY!

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.

<https://www.koanga.org.nz/gardens/koanga-memberships/>

Editorial July 2021 – Gail Aiken

Welcome to our 2021 Seed Catalogue. We've seen many changes over the past 16 months or so including many new people turning to gardening as they have become aware of the fragility of our current dominant system. In this editorial I want to return to the core of Kōanga's work which is about saving our heritage varieties.

SEED SAVING

Something very special happens when you start to grow your own food as you start to connect with the plants that nourish you. You eat the plants grown in your garden and you feed the soil so that you can keep growing healthy plants. The connections that deepen with each growing cycle are more than just with the food but are with the soil and the earth and the moon and the sun and the seasons and the creatures that we share this beautiful place with. Of course ever since people started to garden that cycle of growing and then eating the food has existed but a huge part of that cycle was saving seed for the next growing season. Without seeds people wouldn't have the means to grow food for the following year so having the skills and knowledge to save seeds was a crucial part of the cycle and is one that is missing for a lot of gardeners today.

With each cycle of growing food and then saving the seeds and then planting them the next year, the seeds connect more with the place and the conditions and with the people and then over time become more adapted to that place, and so more fully able to nourish us.

HERITAGE SEEDS

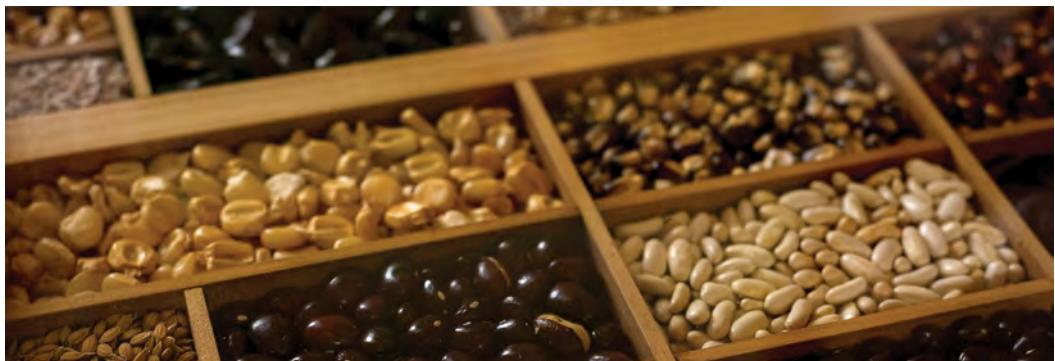
Heritage Seeds are essentially the seeds that were grown in those cycles for gardeners by gardeners often in a particular place and for a long time. This means that these varieties have a history with the ordinary gardeners and

farmers who grew them. Many of them have stories so that we know their whakapapa.

FOOD PRODUCTION

I want to take a side step to talk about food production for a moment. Farmers and gardeners used natural substances (such as manure, bones, shells, charcoal, seaweed and compost) to enrich their soil for thousands of years. Early in the 20th century that started to change as scientists developed chemical processes that could create synthetic fertilisers still used today (NPK). The switch to these convenient chemical fertilisers happened over a couple of decades so that by the 1950's most farms were using them. The use of pesticides and herbicides also increased after WW2 with chemicals used during the war being used instead in agriculture. This went alongside the industrialisation of agriculture in other ways as processes were mechanised, used big machinery and huge monocultures.

There are all kinds of problems with this industrialised system that is still dominant today including that food grown in this system is essentially being grown in dead soil that has been destroyed by the herbicides (including round up), pesticides and the artificial fertilisers used. The food still grows as it is fed synthetic chemicals to make it grow but it's like junk food for plants. Living solely on take aways wouldn't kill you straight away but is a world apart from eating real food and you would not be well nourished, and it weakens our DNA.



WHY IS THIS RELEVANT TO SEEDS?

Plants grown in that environment can never obtain the full range of nutrients and the seeds carry that information forwards. Even if there is some life in the soil, using NPK fertilisers severs the connection between the life and the plants. Seeds bred in the laboratory are unable to communicate with the life in the soil even if it is functional because their genetic base is eroded. So if you want to grow healthy nutritious food for your family then industrially produced seeds are not what you need.

Heritage seeds are quite different from industrially grown seeds in several very important ways:

- * Grow by gardeners to nourish their families, heritage seeds have the characteristics that gardeners need – taste, nutrition, long harvest period, disease resistance, suitability for organic systems.
- * They represent important biodiversity in food plants. Industrial agriculture has narrowed down the range of plants grown and their main kaupapa is about profit not about healthy food. Biodiversity is hugely important right now but also as we move forwards into an uncertain future. We have lost so much of our food biodiversity (over 90%) and it is important that we preserve what we have left, because our human health and survival is dependent on biological diversity in our food.

* They are open pollinated which means that if you grow the plant, save the seed and then plant the seeds again you will end up with the same type of plant that you started with as long as you understand and prevent cross pollination. This is quite different to the F1 hybrids often used in industrial systems.

Hybrids are the result of crossing two particular varieties of plants and can produce well but the seeds will be mixed so won't breed true to type. Hybridised seeds also have greatly reduced genetic diversity.

- * They have not been genetically modified or interfered with using any of the other technology now being used (such as CMS – cytoplasmic male sterility).
- * They evolved in mineral rich soil with a healthy soil ecology so are able to communicate with the life of the soil, and the food grown from them is in turn fully able to nourish us, unlike the food grown from industrial seed.

WHAT ABOUT AOTEAROA?

Of course most of the varieties of food that we grow here were brought here by people who came from other parts of the world. People who came brought their food plants and seeds with them - many more varieties than we can see today. Some of those plants did well in this place and climate, others have disappeared. The ones that survived and did well will have continued to adapt and change and are truly NZ heritage varieties.

WHY IS IT IMPORTANT TO SAVE SEEDS?

- * Because they are our heritage, a taonga, and should be preserved for their own intrinsic value.
- * Because saving seeds deepens our connection with the past and our ancestors (who will have saved seeds wherever they were) but also because we are the connection to the future so are saving them for generations to come.
- * Because saving seeds completes the cycle in terms of food growing and makes us more resilient and less dependent on seeds grown in industrial systems elsewhere.
Food Sovereignty!
- * Because as we save seeds for year on year the plants adapt to this place.
- * So we can help preserve genetic diversity
- * So that we know how to save seed for times when we might really need to and so that we can pass on those skills
- * Because growing and saving our own seed deepens the connection between the plants, the people and the place
- * Because food grown from heritage seed is the only food capable of fully nourishing us
- * Because it is amazing and humbling and empowering!

KŌANGA INSTITUTE

Kōanga has saved a large collection of heritage seeds (and fruit trees) which we grow and make available for people to buy. Keeping these seeds alive and making them available is crucial but our role is much broader than that as we provide education and resources to help people to grow these plants in the best way. Regenerative growing not only produces plants that are nutrient dense and fully nourishing but has other benefits as it supports a healthy soil ecology, increases water retention and has the ability to sequester carbon (thereby mitigating against climate change).

On page 9 Kay talks about a new and exciting development for Kōanga as we experiment with using ramial wood chip in our gardens and orchards. You can find out how this helps to build the life of the soil, especially the fungal networks.

Our workshop programme covers all of the gardening and growing essentials including Permaculture, Forest Gardening, Gardening, Seed Saving and much more. Due to increased demand several of our workshops have been scheduled to run twice a year. Our programme includes a new Two-day Seed Saving Workshop. Find out more about our workshops on page 14.

Although there is nothing quite like being able to immerse yourself fully in a subject with like minded people we recognise that there are people who can't attend workshops at Kōanga. To support those people we are developing a range of on-line workshops so they can study at home to their own schedule and can return to the workshops as their skills develop.

As if all of that wasn't enough we also have a range of publications and a free and extensive knowledge base on our website!

We encourage you to keep growing what you can in the best way you can manage, to learn how to save some of your own seeds and to remember that Kōanga is here to support you in that process. I find that one amazing result of the connections to the earth and the cosmos that growing our own food creates is that it literally grounds us and helps us to stay positive even in these difficult times, and that sharing that positivity helps to create community.

Happy Growing!

Gail



Ramial Wood Chip by Kay Baxter

I'm constantly looking for better ways, more local solutions, and more efficient solutions, to building soil, high brix food, and the ecology around me.

Several years ago, I discovered information about something called 'ramial wood chip' or rwc as it is commonly called. Ramial wood refers to the part of the tree that is 7cm in diameter and less, including all the tips and bark. To make ramial wood chip these small branches are cut and chipped during Winter when trees are dormant. Ramial wood is quite different to the trunk and larger branches which are much higher in carbon.

The best trees to use are deciduous, dormant hardwoods, and best to not include more than 20% evergreen wood. Willow, poplar, maple and alders are all regarded as hardwoods.

Using the tips and smaller branches means there is a carbon nitrogen ratio of between 30/1 and 70/1, and all the minerals required for plant growth in balanced form. This means that the soil food web is able to digest the ramial woodchip unlocking mineral energy to grow the next crop.

I spent some time searching out as much information as I could on the internet and it seemed that the value and uses of ramial wood chip have been known for centuries, and there are people today finding ways to use it to great advantage in many different situations.

In particular I came to understand that ramial wood is basically ideal food for many microbes, especially fungi, who break it down and in the process release all the mineral energy required for building healthy cells back into the earth, perfect for our fruit trees and vegetables to take up, and use in their growth process.



Here at Koanga we immediately saw the value that using ramial wood chip could hold in our forest garden. We have a one hectare forest garden containing many heritage fruit trees in very poor sandy pumice soils, and the trees were not doing well, with a lot of disease and poor growth. Buying the fertiliser we required to remedy the situation was beyond our means so we saw growing and making ramial wood chip as being a perfect solution. We had already planted many forest garden support trees that we could use to make ramial wood chip over several years and it was time to begin coppicing and pruning many of these, so we began two years ago mulching the heavy feeding fruit trees in our forest garden with ramial woodchip as fast as possible. Within six months we saw dramatic changes for the better, with fungi coming up all over the forest floor, and far greater tree growth, fruit set and tree health, and this is continuing to improve all the time.

Our greatest challenge was selecting and obtaining a chipper that met our needs. We identified a Hansa C13 as being the best for our purposes. Hansa are a NZ company and generously supported us by giving us a chipper. This was very important as we had been quoted \$5,000 for one year's fertiliser and the chipper enables us to build ecological health for our heritage fruit tree collection without buying fertilisers in annually. Chipper are not cheap pieces of equipment but incredibly useful and one option for gardeners is to buy one with friends to share the cost which is what Gail and John have done up in Hokianga.

We'll come back to the growing of ramial wood chip and forest gardening a little later...

I had not been expecting to find solutions to building our vege garden soils in local regenerative and super-efficient ways using ramial woodchip.

The information I found recommended placing 2.5cm of ramial woodchip on vege beds in the Autumn, then forking into the top 5cm and planting a leguminous crop into the bed, ready to plant your vegetables in Spring.

I was already hooked, I could see this rwc system could potentially revolutionise local food production, creating the possibility for many small scale local food producers to grow food without having to buy fertiliser or even bring in anything in from outside their gardens... so long as we surrounded our gardens with a forest garden, producing not only the rwc required to feed the beds, but also bringing in the insects and birds required to reconnect the broken phosphate cycles, bringing the phosphate back over time to our garden soils.

I made the decision to start small and do lots of testing.

The first step was to get a Reams soil test done before adding the rwc, and again in Spring when I pulled out the lupins before planting with garlic, onions and greens, all heavy feeders.

When pulling out the lupins it became obvious that the bed was very full of white mycelium, which was connecting the lupin roots and the ramial wood chips. The bed had become a connected mat of mycelium, rwc, soil and lupin roots.

It was also obvious that the mycelium had totally changed the nature of the soil, because the matt of mycelium was so thick and strong it was holding air in the soil, rather than the soil becoming compacted, and from that moment I didn't feel there was any need to do any aeration at all in any beds that had had rwc forked into the top 5cm of the beds in Autumn.

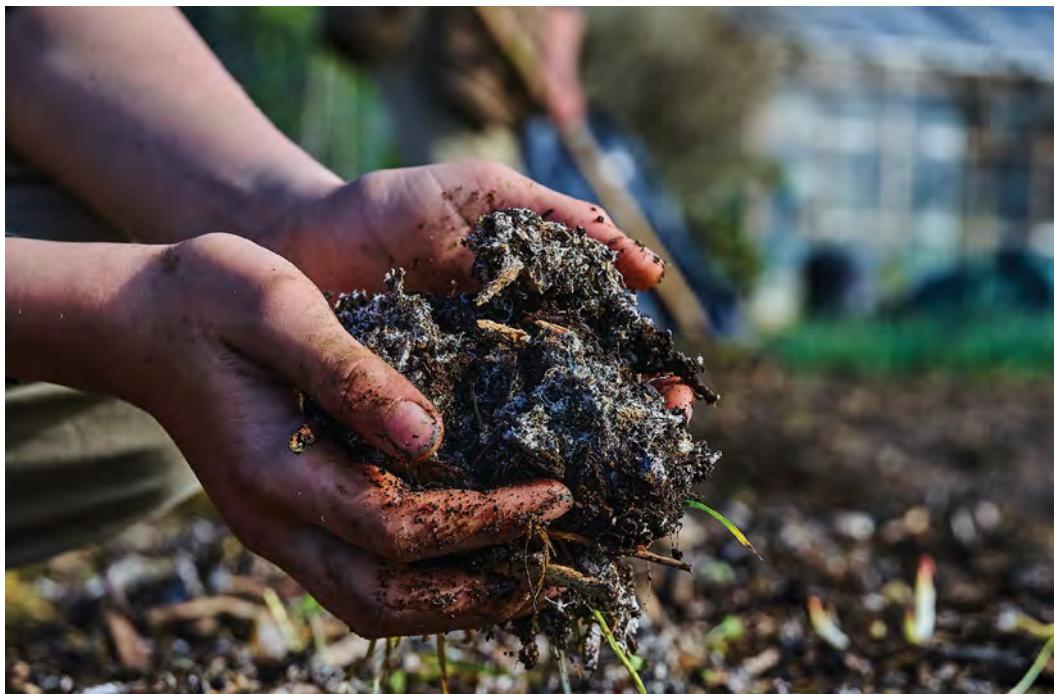
My garden became a no dig garden pretty much overnight, something I was not expecting (I mean anybody can simply stop digging and say they have a no dig garden, but to have a no dig garden that is maintaining soil aeration and soil building and growing nutrient dense is something special).

The Spring soil test showed a 10% jump in humus levels and a raised and more balanced mineral profile. I grew my garlic and onions and lettuce to a brix of 12 in that bed following the lupins, with no added compost or fertiliser. That would not have happened pre rwc, the soil was very sandy.

I was excited about that because ramial woodchip is something we can all grow and make, or access, and if that enables us to build soil so fast whilst adding balanced minerals it could make regenerative local food production a real possibility.

Since then I have been trialing ways to use it that integrates well with the food I like to eat and my garden plan.

I noticed in the garden that every bed I applied rwc to in the Autumn automatically became a no dig bed from then on. I simply did not need to do any aeration at all when I replanted beds. The fungi was apparently holding the air in the soil, right down deeper than the top 5cm.



I developed a method of applying compost to the surface of beds being planted, in the late Summer Autumn for Winter crops and that has worked well, and in the Spring, when I didn't want to leave compost on the surface in the hot sun, I mulched it with comfrey in the case of the tomatoes, and in the case of the peppers, pumpkins, and climbing beans I put on ramial wood chip as a mulch only, planning to fork it in, in Autumn before planting lupins. So I have been adding compost and planting straight into the beds.

Over two years I have watched what is happening, and developed a system of adding ramial wood chip to all Summer crops, where that is easy to do, i.e. on one bed of dry beans I plant every summer, one bed of tomatoes I plant every year, and my three pumpkin beds, plus my five beds of flour corn, totalling 10 beds out of a total of 20 that I mulched after composting and planting the crops in Spring.

All the other Spring planted crops did not suit being mulched, so I left it until Autumn to apply and dig in the ramial wood chip. The garden is 200 sq m or 20 beds, so there were 10 beds where the Autumn procedure has become to simply fork in the ramial wood chip that was already applied as mulch in Spring, and then apply ramial wood chip to all other beds possible in Autumn.

It turned out that I had four beds each Autumn that did not suit to apply ramial wood chip because the crops I was planting were not legumes and would not like growing with ramial wood chip freshly dug in. It turned out that those beds were my three beds of Winter heavy feeders, brassicas, endive lettuce etc., and the other bed was my carrots and beetroot and root crops bed.

Because we are rotating all sections of the garden each season though, there were only four beds in the whole garden that were not getting ramial wood chip every year, and those

beds could have it incorporated every two years. I figured I could just add more compost to those beds anyway, so I wasn't concerned about that.

So I could only see positive effects in the garden in terms of soil health, soil tests results, crop health (with the exception of tomatoes) and super noticeable increased crop production. My beds were producing far more than previously.

Tomatoes are a vegetable that prefer a less fungal and more bacterial environment so I now mulch in Spring after composting the bed that had rwc the previous Autumn, with deep comfrey and alfalfa mulch, which I add to each month until the end of January.

The tomatoes did not like being mulched with ramial wood chip, but on the other extreme end, the garlic and onions loved being planted into the newly forked in ramial wood chip in the Autumn, even though they are not legume crops. I did it by mistake the first time, and couldn't believe how well they did.

Another interesting thing I noticed is that the weeds have totally changed. Obviously the beds are growing weeds that prefer a more fungal environment, but overall far less weeds over Summer, way less weeding, but over Winter a weed that was not that obvious previously, became far more prevalent.

Now that I have been trialling using ramial wood chip over three years, I can see I love it, and it has huge potential. I can also see that if it is not easily available cheaply, which it isn't for all of us, then it is possible we could grow our own. We have begun to work out how much area it will take to grow enough ramial wood chip for each sq m of garden we apply it to.

How much we need will depend on how often it needs to be applied. Our soil is pumice sand and I have added it three years in a row now and I can easily see that there might come a time when I would not need to do it so often. After three applications annually, it feels that right now is that point in my garden. After having

watched the change and growth of my soil, I feel as though I could make good decisions around how often to apply it.

A European practitioner says he only does it every six years, and that is all he does to maintain soil fertility. Without doing years more research I'm going to plan on planting enough trees that can be coppiced to achieve applying rwc to all of my beds every four years, so that I apply rwc to $\frac{1}{4}$ of the garden each Spring or Autumn depending on the crops. As well as using rwc to feed the microbes in my soil I'm going to continue making compost, as well as using my chicken/Autumn leaf compost, as well as the vermicast we make.

My vege garden is surrounded by a forest garden and so I now need to ensure there is enough rwc produced from my forest garden to enable me to add 2.5cm into the top 5cm of 50sqm of garden bed each year. That means I need 1.25cm of rwc each year, and based on some intelligent guessing based on research on the internet plus the results we are getting in our trials (we will publish them as we feel we have patterns) it will mean we need to plant approximately six alnus glutinosa and approximately 20 Egyptian willows for coppicing each year to supply that rwc. These trees would take up approximately the same area as the garden.

I can imagine that there might come a time in the future when there might be no need at all to be growing compost crops to make compost to feed my soil, if I find the ramial wood chip is doing that well, and I don't actually need the compost, we'll see. I also wonder just how good the ramial wood chip will be at continuing to raise calcium and phosphate levels, the two biggest challenges for most of us, and in the meantime I'm going to also continue to make compost under my chickens using Autumn leaves in order to continue raising the phosphate levels in a local regenerative way.

There are still many questions for me. Even if we have balanced minerals in the ramial, what

if we began with badly unbalanced minerals, i.e. nowhere near enough available calcium or phosphate, then we may need to add these in other ways at least initially, or can we use ramial alone to build our soil to grow high brix crops?

I began using the ramial after eight years of Bio intensive practice in that garden, using biological fertiliser based on Reams tests, so my beds were already pretty good. If I began with rwc only, what would have happened? I'm trialling that now, so I will report as that trial progresses.

We have been growing and chipping alders and willow and measuring the output of rwc per sq m of tree grown, and it is clear that the area involved to grow enough wood chips to apply 2.5cm to every sq m of garden bed depends on many factors like

- 1) The tree species being used
- 2) How close they are planted
- 3) How often they are coppiced
- 4) Conditions they are growing

It also seems clear that there are patterns that we'll be able to see pretty soon, which we will share.

It seems obvious at this point that a diverse integrated set of strategies for building soil will be the best option, so adding the strategy of using rwc to those strategies already in place that feel good and appropriate for small scale gardens, could be the best option in terms of space needed, time taken, costs etc.

Our rwc trials here include

- * *Alnus glutinosa* (the only one that coppices well, we find)
- * All of the willows we have that were selected by the research station at Akautere for biomass production (all available on the koanga forest garden support species shop right now)
- * Poplars especially Kawa
- * Maples
- * Mulberries
- * Chestnuts
- * Oaks

All of these trees are called 'deciduous hardwoods' and all coppice, or pollard very well.

Maybe you can tell I'm excited by this whole topic, I promise I'll keep in touch.

I can see now that possibly the most powerful thing we could all do to be building life, creating REGENERATION and especially amazing soil and high BRIX vege is to be planting trees that can be coppiced year after year.

Come to a Koanga Open Day, Guided Tour or Workshop to check out what we're up to.

We will be completing our Koanga Health and Healing Masterclass shortly and we are well down the track of filming our Forest Garden Masterclass so watch this space. You'll all be able to see what I'm talking about when that is finished!



Education

Here at Koanga we are learning to live simply and in a regenerative way. Our workshops and internships have regenerative practices at their core and are for anyone interested in gaining the skills and knowledge to redesign their lives to live in a regenerative way and to empower change in their community.

Our education program of cutting edge workshops along with internships and guided tours, is one of the ways that we share the essential skills and knowledge that we have accumulated over decades in order to support people on their path to regenerative living. This year we are excited to be able to announce several new workshops that have been added to our range.

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



See our website for more detailed information on our workshops, www.koanga.org.nz

Herbal Health & Healing

5 Days

17th to 21st September 2021 OR

19th to 20th March 2022

Tutor: Kay Baxter

\$415 (Early Bird \$375)

Learn about the herbs in your garden and environment and how to connect with them for your health and that of your family.

Gardening Master Class

5 Days

19th to 24th September 2021 OR

6th to 11th March 2022

Tutors: Kay Baxter & Michele Griffiths

\$970 (Early Bird \$870)

How to garden regeneratively to grow nutrient dense food using the bio intensive method.

Seed Saving

2 Days

25th to 26th September 2021

Tutor: Michele Griffiths

\$380 (Early Bird \$340)

Forest Garden Masterclass

5 Days

26th September to 1st October 2021 OR

13th September to 18th March 2022

Tutors: Kay Baxter & Murray Neverman

\$970 (Early Bird \$870)

Designing, implementing and managing Forest Gardens.

Regenerative Egg Production

1 Day

3rd October 2021 OR 16th April 2022

Tutor: Taiamai Corker

\$120 (Early Bird \$108)

Permaculture Design Course

12 Days

6th to 18th February 2022

Tutors: Kay Baxter, Bob Corker, Stephen Anderson Clay & Ben Callander.

\$2185 (Early Bird \$1985)

12 Days that will change your life! Taking a Permaculture Design Course is the best tool available for those who wish to take responsibility for the need to become more resilient and self-reliant.

Butchery and Meat Processing

1 Day

22nd to 27th May 2021

Tutor: Taiamai Corker

\$800 (Early Bird \$720)

Learn home butchering skills for small animals: poultry, goats, pigs and sheep.

Fruit Tree Propagation

1 Day

2nd July 2022

Tutors: Kay Baxter, Ben Callander

\$282 (Early Bird \$254)

Introduction to Pruning

1 Day

3rd July 2022

Tutors: Kay Baxter, Murray Neverman

\$120 (Early Bird \$108)

GUIDED TOURS

An excellent way to find out more about our work, see our amazing gardens and meet the team! Find more information and book online via www.koanga.org.nz.

INTERNSHIPS

We are now offering year long internships in a number of areas to allow interns to really deepen their knowledge and gain practical experience. E-mail contact@koanga.org.nz for info.



Business Sponsorship



SUPPORT THE KOANGA TEAM *Help Create A Regenerative Future*

As a Charitable Trust Koanga relies on its members and supporters to continue its important work. The reality is that resources and funding are always a limitation on what Koanga Institute can achieve and to help secure our future we are looking to develop relationships with ethical businesses that can provide financial support to enable us to reach our goals and that also provide benefits for the supporting company.

These will be special relationships with businesses and organisations that we respect and that we are happy to be associated with for our mutual benefit. If you are linked with a business that could provide support then please get in touch with contact@koanga.org.nz or check out our business sponsorship area <https://www.koanga.org.nz/business-sponsorship/>.

Our previous sponsors are:

Centrality (<https://centrality.ai/>) who assisted us to purchase a new tunnel house.

Hansa (<https://www.hansachippers.co.nz>) who provided us with a chipper for use in the forest garden.

We are very grateful for their support.

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.

Life Members

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

How to order from Koanga

The easiest way to order anything from Koanga is to visit our website <https://www.koanga.org.nz/gardens/> and place your order and pay there.

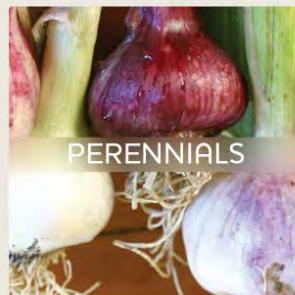
Please order via the website if you can as this reduces costs and pressure on staff time for us but if you are not able then you can e-mail your order to contact@koanga.org.nz or phone 06 838 6269.



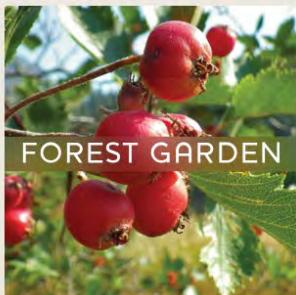
SEEDS



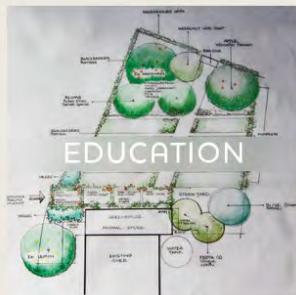
MEMBERSHIP



PERENNIALS



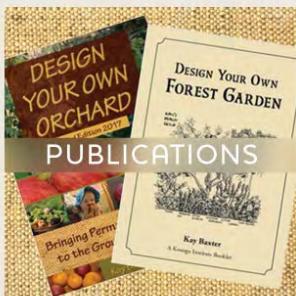
FOREST GARDEN



EDUCATION



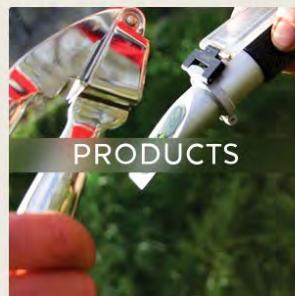
GIFTS



PUBLICATIONS



DONATION



PRODUCTS

Seed Catalogue 2021

Koanga Gardens seeds are very special seeds

- They are the seeds of our own ancestors. That means they have been grown, selected and saved by, and in turn supported many generations of, our own ancestors. We hold the biggest collection of these sacred seeds in the country, with your support!
- They are 100% grown in New Zealand, and 100% open pollinated , building resilience, reclaiming skills and connection in this land.
- They have always been specifically selected for their unique qualities, including nutritional density, specific flavours, and end uses in the kitchen by the many generations... and through our intuition.. supported by the new science of epigenetics we now know that this means they are far more capable of fully nourishing us than other seeds.
- They are adapted to New Zealand soils and climates (in some cases this is critical, (especially with tomatoes).
- Koanga is committed to regenerative and organic growing methods that produce high quality, nutrient dense seeds. We are actively working to educate ourselves and learn as much as we can, understanding this is a life process and will be different for all of us.

The following codes tell you the Heritage Status of each seed line:

NZ	New Zealand heritage seed	OS	Overseas heritage seed
EC	Early commercial seed	(100)	Approximate number of seeds in each packet
	Carbon crop	P	Perennial

To find the bioregion, or place of origin off our NZH seeds look online (the descriptions in the shop), where we have the space and have listed them all.



Vegetable Seeds

Alliaceae



LEEK Lyon

Allium ameloprasum OS (300)

Lyon leeks came to NZ with our English ancestors and are known for their long, pure white stems and mild flavour. A favourite for many winter dishes. The phytonutrients are mostly in the dark coloured parts so be sure to eat the greens and well as the stem.



ONION California Red

Allium cepa OS (300)

This strain of the classic sweet salad onion has been selected for its ability to remain growing in very cold winters. It gives large, high quality onions at harvest time, in cold climates. It grows very well in warmer areas too. Also selected to keep well once harvested, until late June.



ONION Welsh Bunching

Allium cepa OS (100)

These are like huge spring onions that just keep on growing and multiplying. Can be harvested all winter by cutting off at ground level. Use the whole stem, green and white parts, to add to cooked dishes, as well as raw in salads. Outstanding flavour, and nutritional qualities.



CARROT Akaroa Long Red

Daucus carota NZ (200)

A rare NZ heritage carrot, originally from Akaroa, so possibly came with the French settlers. It is a medium size, deep orange to red carrot, with a tapering end and is juicy and sweet with excellent flavour, harder, denser flesh than modern super sweet cultivars.



CARROT Juwarot

Daucus carota NZ (400)

Well known overseas, but has been grown in NZ for at least 80 years. Bred especially for juicing and raw eating, and is juicy, crisp and sweet. Has double the Beta carotene content of other carrots, 249 mg/kg, the highest ever recorded in carrots!



CARROT Oxheart

Daucus carota OS (400)

This variety was introduced to the seed trade in 1884 and is a uniquely shaped, short (12 cm), very wide (8 cm) carrot that grows very fast to over 500gm. Outstanding quality, flavour, colour, sweet. Stores well, good cooked or raw. Good for heavy soil, container gardens and raised beds.



CARROT Touchon

Daucus carota EC (400)

A high quality French Nantes type, 14-17 cm long, cylindrical, and coreless. It has an intense deep orange colour, is sweet and juicy, making it ideal for eating raw, cooking or juicing.



CARROT White Belgium

Daucus carota NZ (400)

Originally a Dutch heirloom. This cultivar came from the Henry Harrington Collection, and Henry has been growing it since the war years. It is a large, white, long, tapered carrot with green shoulders that raise a little above the ground. At their best cooked, stunning for flavouring soups and stews.



CELERY Nutty

Apium graveolens EC (200)

A favourite of ours for 30 years. It is excellent for harvesting one stalk at a time all winter and spring. The stalks are crunchy, juicy and have a nutty taste and it's so easy to grow we have selected it for strong growth over winter in a cold climate.

**CUTTING CELERY Red Stem***Apium graveolens* EC (200)

This is a super strong grower, producing multiple growing heads so the plant gets very large. The stems remain red but reddest in the sun, the taste is stronger than other celery and is not as thick stems but very good to eat, and very easy to grow. Like other celery, requires water and nutrients to do best.

**PARSNIP Avon Resister***Pastinaca sativa* EC (300)

We think this was an early commercial variety in New Zealand, kept alive in the South Island, and passed to us by Henry Harrington. It is extremely rare and unavailable elsewhere as far as we know. It's an easy to grow, classic looking parsnip that tastes great. Grows well all over New Zealand.

**ARTICHOKE Purple de Jesi** *Cynara scolymus* OS (15)

Purple globe artichokes have a sweet exquisite flavour and are one of the most nutritious vegetables we can eat. If picked regularly and not left to go to seed they will crop over a very long period from early Spring to early winter. Cut flower stalks back after harvesting the globes and new shoots will come up from the bottom.

**CARDOON** *Cynara cardunculus* NZ (15)

1.3m stunning looking, silvery leafed mineral accumulator that does very well in dry Mediterranean climates. Purple scotch thistle tip flower heads a lot like globe artichokes and the bees love them. Excellent in a Mediterranean forest garden situation, excellent carabon crop.

**LETTUCE Devils Ear (aka: Devils Bit)***Lactuca sativa* OS (150)

This is an outstanding, hardy, easy to grow, small hearting lettuce with red outside pointy leaves and a green heart. Stands well in heat.

**LETTUCE Finger***Lactuca sativa* OS (150)

We've had Finger lettuce in our collection for many years, it is often called Green Oakleaf in other catalogues. It is an easy to grow reliable oakleaf shaped leaves leaf picking lettuce with densely packed leaves in the middle, a lighter green than the outside, but not a heart as such.

**LETTUCE Half Century***Lactuca sativa* NZ (50)

Presumably a survivor from the 1850's and not surprisingly. Butterhead type, exceptionally compact and crisp, with thick leaves. This is a perfect home garden lettuce. Too succulent to stand marketing!

**LETTUCE Joe's Winter***Lactuca sativa* NZ (200)

This is an outstanding hardy, easy to grow, open hearted, lime green coloured crinkly leafed lettuce.

**LETTUCE Lightheart***Lactuca sativa* NZ (150)

We're delighted to be offering this NZH lettuce. It is one of the oldest lettuces known and is one of the very best as well! It's similar to the one we call Odell's, except the leaf has distinct pointy ends. It's green and small, with a tight heart, very sweet and crunchy.



LETTUCE Mignonette
Lactuca sativa NZ (150)

This is one of the old lettuces of New Zealand, that has survived because they do not cross and self seed easily. It is a Buttercrunch lettuce with a loose light green heart and red tinged outer leaves, all leaves are butter/tender with a flavour modern lettuces don't have. This one came to us from Helen Boleyn of Palmerston North in 1997.



LETTUCE Odell's
Lactuca sativa NZ (150)

Odell's was sent in by Howard Farr of Upper Hutt. It is the best little green cos lettuce, with small sweet crunchy midribs and leaves, a tight little heart and very fast (10 weeks from seed) and easy to grow. Great for small families. They do best in Spring and Autumn. This is our favourite lettuce!



RADDICHO Indivia Scarola 
Cichorium endivia NZ (100)

An old Italian variety that has been in New Zealand for many years. It has quite a flat shape with a quartered heart like many old roses. It is beautifully ornamental in the garden and has a very mild delicious taste, tender leaves with a lime green colour, lighter in the heart. Sits well over winter.



SALSIFY Oyster Vegetable
Tragopogon porrifolius NZ (100)

This salsify is a NZ heritage cultivar found outside a South Island Retirement Village that is a fantastic addition to the vege garden. Plant in Spring and harvest all Winter. These unusually long and thick roots taste like kumara and . the flowers are also edible and a beautiful mauve star like flower.



ARUGULA Wild Rocket
Diplotaxis ericoides OS (100)

A traditional European wild form of rocket that can be picked for a whole year. It has narrow wavy leaves that are picked a leaf at a time and they are sweet tasty and a little peppery. If well grown they are not too hot. Self seeds freely, easy to grow.



ASIAN GREENS Mesclun Mix
Brassica rapa NZ/OS (200)

A mix of salad greens including HH Chinese cabbage, Ruruahu, Purple mustard and Mizuna Red Coral, for growing and cutting as a mesclun mix salad, all leaves are great in soup or stew when larger.



BROCCOLI de Cicco
Brassica oleracea NZ (100)

An outstanding home gardeners variety that travelled the world with Italian immigrants late in the 19thC. It produces medium sized delicious early heads followed by multiple side shoots. Leaves and stems are very edible. We've been keeping this line alive for over 30 years and have vastly improved the line.



BROCCOLI Purple Sprouting
Brassica oleracea OS (100)

Initially cultivated by the Romans, Purple Sprouting Broccoli is an outstandingly nutritious vegetable, all parts are edible but it only performs well in areas with cold winters. When well grown it produces broccoli shoots for months from large plants.



BROCCOLI Romanesco
Brassica oleracea NZ (100)

A rare New Zealand heritage brassica. These Romanesco broccoli are stunning if well grown, producing a spiral conical whorl, that is a piece of art and often hard to pick. Delicate and tender and eaten as broccoli.



BRUSSELS SPROUTS Fillbasket

Brassica oleraceae NZ (100)

Another rare NZ heritage variety. This is one from the Harrington Collection. An old Southland variety renowned for it's large sprouts and the long harvesting season. Our Grower has been selecting for heavy, reliable cropping and we are very proud to be able to offer you this super rare seed.



CABBAGE Dalmatian (aka: Collards or Loose-leaved Cabbage)

Brassica oleraceae NZ (100)

Once widespread around the North. These super nutritious leaf cabbages need to be planted in time to have them fully grown by the time it gets cold. They are picked throughout the Winter and Spring (until October, when they head up to seed). Taste is great.



CABBAGE January King

Brassica oleraceae OS (100)

January King is a beautiful flat headed savoy that has becomes purple tinged on outside leaves with crinkled leaf edges. They sit well when planted in early Autumn and are great for all uses. Excellent flavour and savoy cabbages contain higher levels of nutrition than others.



CABBAGE Red Rock Mammoth

Brassica oleraceae OS (100)

A heritage red cabbage, that has huge red/purple leaves and heart, sits well over winter, makes wonderful sauerkraut, and tastes great. Red/purple veggies contain high levels of phytonutrients!



CAULIFLOWER Ruapehu

Brassica oleraceae EC (100)

This is an outstanding large, white cauliflower, with amazing texture and flavour when grown well. It grows well all over New Zealand (in the North plant only in Autumn) however it is a long season cultivar, requiring 4-5 months to maturity.



CHINESE CABBAGE Chi Hi Li

Brassica rapa EC (100)

This is a traditional Chinese type cabbage. A type of Bok Choy. One of the few open pollinated hearting Chinese cabbages left. This one is a tall one with an elongated heart. Excellent flavour and texture. Will not heart up in the heat over summer. Plant in autumn in the North, or early spring.



CHINESE CABBAGE Henry Harrington

Brassica rapa NZ (200)

This is a Chinese type loose leaf cabbage from the Henry Harrington collection. It has wide white midribs and mid green leaves with a slight mustard flavour if grown well. Its excellent used for kimchi, stir fries and boil ups and when very young good in salads. It will self seed easily.



CRESS Garden

Lepidium sativum NZ (200)

An easy to grow, cool season salad green from the Harrington Collection. It can be picked a leaf at a time over a long period. The leaves are tasty sweet and quite light. Self seeds prolifically like Upland Cress. Rare variety and as far as we know the only line in New Zealand. Sometimes known as Lebanese Cress.



CRESS Upland

Barbara verna NZ (300)

An easy to grow self seeding green that should be in all gardens. Delicious salad green, that grows all winter and tastes a lot like watercress, but growing in rosettes like a lettuce. Highly nutritious.



KALE Borecole

Brassica oleracea NZ (100)

This kale is a well known classic variety, very ornamental with strong tasting dark green healthy open leaves, with very curly edges. The plants are compact. It tastes best after the frost has been on the leaves but you can always pick the kale and put it in the freezer overnight then cook it to get the best flavour!



KALE Asparagus (aka: Pohara)

Brassica oleracea NZ (100)

A great kale for those who find other kale a little strong. The flavour has been likened to asparagus, Kay think that's an exaggeration but feels it is a more delicate flavour than others. The leaves are large, upright, light green with wavy edges, and it grows strongly.



MIZUNA Red Coral

Brassica rapa OS (150)

Deep maroon coloured, highly ornamental mizuna that has feathery leaves, with crunchy tasty ribs, tender and easy to grow classic salad green, also suitable for wok dishes and stir frying. Flowers are edible too.



MUSTARD GREENS Deep Purple

Brassica juncea NZ (200)

Purple Mustard greens look incredible in the garden, the colder it gets the deeper the purple gets. They are a classic mustard green, to be eaten wilted or lightly cooked., or cooked in a boil up, renowned for their flavour and nutrient density



MUSTARD GREENS Lettuce

Brassica juncea NZ (60)

Annual, grows and self seeds easily, strong mustard flavour when fully grown, best cooked as a green or in soup etc. Large flat, lime green leaves with super crinkly lime edges. This plant is growing wild around NZ in old vege patches.



MUSTARD GREENS Ruruhau

Brassica rapa NZ (150)

Fast growing green, easy to grow early Spring and Autumn. Eat raw when young or add to boil ups casseroles etc. when older. Excellent with corned beef, stews, casseroles and 'boil ups'. A traditional Maori vegetable.



RADISH/DAIKON Aomaru Koshin

Raphanus sativus OS (100)

An outstanding round easy to grow Daikon, with a green shoulder on the topside above the ground, white skin and white flesh below the ground and a bright red mandala in the flesh. When you cook them the inside goes pink, with the green skin. They taste great raw, pickled or cooked as other Diakon.



RADISH/DAIKON Tokinashi

Raphanus sativus OS (100)

A beautiful, white, very long Japanese Daikon radish. Fantastic raw in salads or in soups, stews or stir fries, and also lactic pickled or fermented. Very quick growing and remain tasty and tender even when large. Greens can also be cooked and are very nutritious. Direct sow all year round except in areas with very cold winter temperatures. Very slow bolting.



RADISH White Icicle

Raphanus sativus NZ (100)

Gifted to the Koanga Collection by Henry Harrington from Southland. This is the best radish we have ever tasted! It is very juicy, tender and crisp and easily grown in Autumn and Spring. It looks like an icicle in that it is long and tapered and translucent white inside. Cool season fast growing radish.



ROCKET

Eruca sativa OS (600)

Rocket is the mainstay of salads during Spring and Autumn. It is easy to grow fast to the eating stage and delicious, even at the flowering stage when you can add the nutty tasting flowers to salads. Larger leaves are also very tasty when stir fried.



SWEDE Lawes American Purple Top

Brassica napus NZ (200)

Sent to us by Ron Kidd in the Nelson area many years ago. Excellent quality traditional swede with a distinct purple shoulder, excellent for soups, stews, mashing and casseroles. Must be planted mid summer to get large swedes for winter soup, will do and taste better in cooler areas.



TATSOI

Brassica rapa OS (100)

An easy to grow, fast growing Autumn, Winter and Spring green. Tatsoi has small, dark green, spoon shaped leaves with white stems, that are great in salads, stir fries and soups.



TURNIP Ohno Scarlett

Brassica rapa OS (200)

This is a very stunning looking red skinned, white fleshed turnip with a red mandala inside the white flesh. It has been in our collection for many years and is an heirloom from Asia. It is great raw or cooked, also stunning for lactic pickling, as the red skin dyes the entire jar bright pink! Leaves are very edible too.



BEETROOT Bull's Blood

Beta vulgaris OS (150)

Selected by seedsman Kees Sahin in the Netherlands from the French variety Crapaudine for the darkest coloured leaves. The juice from this beet is used to make the only red food colouring allowed by Swedish law. Very sweet 35 days for edible leaves, 55 days for edible root.



BEETROOT Chioggia

Beta vulgaris OS (150)

Spread around the world in the 1840s from Italy, this is a uniquely beautiful flesh has alternating red and white concentric rings that resemble a bull's eye. Very tender, good for eating raw and pickling. Thick medium green leaves are also excellent cooked as greens. Retains markings if baked whole and sliced just before serving.



BEETROOT Golden

Beta vulgaris OS (150)

Golden beetroot grow fast in good conditions, and are smaller plants, with smaller leaves than most other beetroot. They have beautiful golden coloured roots, that I think are at their best roasted when young and served in a hot winter salad with vinaigrette.



BEETROOT Golden BX Manglebeet

Beta vulgaris OS (50)

Similar to beetroot but sweeter, more tender, and grow far larger, with a bright golden colour. Doesn't have the earthy taste often associated with beetroot, used in all ways as you would beetroot. The leaves are also very sweet and excellent raw or cooked. I love to cube them once cooked, and serve in a hot salad with vinaigrette.



CHARD Rainbow

Beta vulgaris NZ (50)

Rainbow Chard is a super colourful mix of chard with the stems ranging in colour from yellow to red to pink and some striped mixes of in between colours, many are almost neon they are so bright! Rainbow chard is popular all around the world but it is a heritage line that came originally from the Nelson area of NZ.



LAMB'S QUARTERS Magenta Spreen
Chenopodium album OS (200)

A stunning looking version of the wild Lamb's Quarters. This one has brilliant fluorescent magenta colouring on all new growth. Lamb's Quarters contain the highest vegetable levels of beta carotene the precursor to Vitamin A. Continually Pick tips for long picking season. Excellent cooked like spinach.



LAMB'S QUARTERS Wild Crafted
Chenopodium album NZ (200)

Lamb's Quarters are an ancient green leaf vegetable that are second only to dandelion leaves as a source of the vegetable precursor to Vitamin A, beta carotene. They are delicious cooked at any stage of growth and are one of the most nutritious greens we can eat. It grows as a weed in many places and is a great summer green.



QUINOA Colorado
Chenopodium quinoa OS (600)

Colorado is a dependable favorite - easy to grow, beautiful, and with great flavor. 5-6 foot plants with multicolored seedheads and tan/gold seed.

Cucurbitaceae



COURGETTE CocoZelle Bush

C. pepo OS (20)

A traditional long, green skinned courgette but hugely productive of better flavoured courgettes than shop varieties. The skins are marked with lighter stripes and patterns and they are very easy to grow. Male flowers also edible and delicious.



CUCUMBER Deka

Cucumis sativa OS (20)

An old Russian pickling cucumber. They are the traditional outdoor green type and make excellent gherkins and pickles, (including lactic pickles which is how they were traditionally pickled). They are also good for eating as cucumbers when larger. A really hardy, thick green skinned variety and a heavy cropper.



CUCUMBER Green Apple

Cucumis sativa NZ (20)

Gifted to the Koanga Institute by Mrs B Wilson of Motueka years ago, this has proven to be a favourite. It is round with a thin, sweet green skin, is easy to grow, produces prolifically and they are sweet and tender to eat.



CUCUMBER Port Albert

Cucumis sativa NZ (20)

Port Albert cucumbers are famous around the Kaipara Harbour where the Abertlanders settled, also around Northland. (German immigrants settled in the 1860's). They are the best! Stubby torpedo shaped with tender yellow skin, with small black spines. They never go bitter, always tender, and produce enormous crops.



KAMOKAMO Ruatoria

C. pepo NZ (20)

Gifted to us by Bill Blane who received it from his Koro (Victor Richard Rangitukia), they are a mix of all his favourites, long and round ones. They are delicious eaten young as courgettes along with the male flowers and vine tips, or later when baked or in the hangi. Vigorous plants, prolific producers, beware of modern hybrid varieties.



PUMPKIN Austrian Hulless

C. pepo OS (20)

These seeds came to NZ with our dear friend Joe, from his Austrian village where they traditionally were pressed to make oil. They are larger and better tasting than all other varieties we have tried, mature in short growing season areas, and if you have a longer season they just keep on producing.



PUMPKIN Blue Hubbard

C. maxima NZ (10)

Vigorous, classic keeping pumpkin with grey/blue warty knobbly skin. Pumpkins are round with elongated pointy ends. Good keepers. Deep orange excellent flavoured flesh.



PUMPKIN Buttercup

C. maxima NZ (15)

A classic pre 80's Buttercup from the Collection of Henry Harrington in the deep South. They are dry and sweet and excellent summer squash, ripening early, often by Xmas or early January, but don't keep much after June/July. The bushes have medium vigour, and require some room to trail or grow up.



PUMPKIN Butternut NZ Heritage

C. moschata NZ (20)

This is the first New Zealand heritage butternut seed that we have had sent in to us that has proved to be still viable. It's a lovely small, sweet, excellent flavoured butternut, and it came from Ross Stringer in Helensville. Being a very good keeper is a bonus.



PUMPKIN Chucks Winter

C. maxima OS (10)

Chucks Winter is the best 'butternut' type pumpkin if you have a long growing season; super sweet and excellent flavour, weighing 2-4 kgs each. Once ripened (when the tan skin has a white bloom on it) they will have a hard skin and keep exceptionally well.



PUMPKIN Iron Bark

C. maxima NZ (10)

One of the best remembered old pumpkins by the very elderly gardeners of today. They have a rough bumpy skin which turns from green to grey (iron) when fully mature, they are round and flat, and they keep very well. nd they are have super tough skin to get through! The flesh is orange, dense and sweet with a good flavour all of their own.



PUMPKIN Queensland Blue

C. maxima OS (15)

Queensland Blue is another well known heritage, long keeping pumpkin, very similar to Crown, with dense deep orange flesh but seem to grow larger, and with a more ribbed pattern on the skin.



PUMPKIN Red Kuri

C. maxima OS (20)

Excellent as an early summer pumpkin, ready to eat Jan-Feb, keep until June. Small/medium round, beautiful shape, with bright orange skin, turning red when fully ripe. Great for steaming with summer veges and soup. Sweet, moist, and full of flavour, hugely productive, vigorous vine. happy to grow up a fence.



ROCKMELON Charantais

Cucumis melo OS (20)

Almost round, superb melons which turn from green skinned to yellow when ripe with a net over the skin. The flesh is very sweet juicy and aromatic with many melons weighing over a kilo.



ROCKMELON Heritage Mix

Cucumis melo NZ/OS (30)

A mix of selected easy to grow rock melons... Jenny Lind, a round green fleshed super sweet variety, Banana, a banana shaped NZH melon from the Eastern Bay of Plenty and Ruawai areas, the classic Charantais, and Amish Cross.



ROCKMELON Jenny Lind
Cucumis melo OS (20)

Jenny Lind is your easiest to grow rock melon. It is a very sweet and juicy, small to medium round, netted, green fleshed melon, with a distinctive knob on the blossom end. It is an heirloom melon from Philadelphia before 1840, named after a singer of that era!



SQUASH Delicata
C. pepo OS (15)

Introduced in the USA in 1894 by Peter Henderson. Small (up to 1kg) long shaped, tan and green striped skinned pumpkins, just the right size for 2 for dinner. They are great stuffed as well as sliced and sautéed. The flesh is very sweet and dry and are excellent eating quality. The plants are small so grow in small spaces.



WATERMELON Souters
Citrullus lanatus NZ (15)

A super rare NZH melon that may have originally come from the Souters family who were well known gardeners around the Tokomaru Bay area East Cape. It is round with light green skin that goes lighter when ripe with a light red flesh, and very black seeds. They have excellent flavour however are at their best when picked and stored for up to 3 months.



BEAN Climbing America
Phaseolus vulgaris NZ (20)

Green snap, beans gifted by Helen Van Ash. These beans are really stunning, huge flat wide green beans with a fine purple spotty covering where they are in the sun. They are really good tasting beans as well, they will become a hit. They crop over a very long period and are the first and last to crop.



BEAN Climbing Blue Lake
Phaseolus vulgaris NZ (20)

Sent to us originally by Shane Caley, these green snap beans produce straight stringless dark green beans in bunches. They are excellent for freezing. The pods are round tender and meaty and 15-18 cm long. The plants are vigorous and yield heavily.



BEAN Climbing Cherokee Corn Field
Phaseolus vulgaris OS (20)

Green snap, dry beans. They are obviously a selection of many different bean cultivars selected to achieve maximum diversity of maturation times and other qualities as an insurance policy.



BEAN Climbing Emu
Phaseolus vulgaris NZ (20)

Gifted to the Koanga collection by Ruth Perry of Fielding this outstanding climbing green snap bean is 12 cm long, round podded, very tender and juicy with an excellent delicate flavour. Takes longer to begin cropping than other beans but crops longer. The green pods have a beautiful purple blush when in the sun.



BEAN Climbing Dalmatian Pean
Phaseolus vulgaris NZ (20)

Climber, green, shellout, dry beans. Peans are eaten both as a green bean (amazing), when they look like a pea pod with small peas inside, and a drying bean, also amazing. They are vigorous climbers but give huge crops over many months. They need a long growing season.



BEAN Climbing Henry's Yellow Butter (aka: Yellow Pole)
Phaseolus vulgaris NZ (20)

Yellow snap bean. From the Henry Harrington collection in southland, this is one of our surprise finds from the bean trials we've done. It has been a consistent winner, in terms of looks, taste, size of crop and length of harvest! It is a yellow, wide, flat podded bean, about 30 cm long with excellent flavour!



BEAN Climbing King George
Phaseolus vulgaris NZ (20)

Green snap, shellout, dry bean. Grown in New Zealand since early settlers' days. Very colourful pods - yellow with bright red streaks. A wide, flat short type with a curly point on the end and no strings. An excellent addition to any home garden. Check out amazing story on our website.



BEAN Climbing Market Wonder
Phaseolus vulgaris NZ (20)

Green snap, vigorous climber, it has a huge crop of stringless and hairless beans over a very long period. It can be picked over 3 months if you have made sure they have good soil and water. If you're looking for an old bean that you can crop for CSA'S, farmers markets and the like this would be a good one for you to chose.



BEAN Climbing NZ Heritage Rainbow Mix
Phaseolus vulgaris NZ (20)

A mix of our favourite climbing 'snap' beans, with varying flowering and maturing times. Includes the super sweet, fat, juicy, rare Dalmatian bean (light green with dark purple streaks), the wide green podded America bean (which has purple streaks in the sun), Purple Pod, Emu, Blue Lake and Market Wonder.



BEAN Climbing Polish
Phaseolus vulgaris NZ (20)

Gifted to our collection recently this is an outstanding shellout and dry bean. The beans are super large at shellout stage and still large as dried beans. the largest I've ever seen and the crops are huge. They are a tan bean with dark brown stripes similar to Bob's bean but far larger. taste and texture is excellent



BEAN Climbing Selugia
Phaseolus vulgaris NZ (20)

Dry, rare New Zealand heritage bean that has come in to us from Willow of Tapuaetahi Beach in Kerikeri. Willow said it had originally come in with an Italian family in the north after the war. It is a speciality drying bean. It's a dry, climber beans and is small dark (almost black) with browny purple streaks on it.



BEAN Dwarf Bobica
Phaseolus vulgaris NZ (20)

These dwarf, green snap were gifted by John and Maregaret Sumich, of Forrest Hill. This bean came with the Dalmatian gum diggers to the Northern Gumfields in the 1800s. It is an excellent green bean with yellow flowers which produces numerous thin pointy tasty beans. The name is pronounced 'Bobitz'a'.



BEAN Dwarf Fred's (aka: Tiger)
Phaseolus vulgaris NZ (20)

Sent to us by Chris Piper who saved the seed that his father grew in christchurch since the 1960s. Far more hardy than modern dwarf beans so can be planted earlier and later. Stunning dwarf, green snap bean, flat green with a curly tail and lots of purple streaks on the pods. They are very tasty, but must be eaten when young to avoid the strings and toughness.



BEAN Dwarf Kaiapoi Pink Seeded Bush (aka: The Prince, Canadian Wonder)
Phaseolus vulgaris NZ (20)

Dwarf, green snap bean. It has come to us from several sources, with different names, but we are going with Kaiapoi Pink Seeded. It is a green, flattish and very hardy, with good flavour. Great early and late season bean in long growing season areas, and main crop in short season areas.



BEAN Dwarf Mother In Law (aka: Sianic, Haricot Dry Dwarf)
Phaseolus vulgaris NZ (30)

A true French haricot bean, preferring dry summers and light soils it produces excellent crops of small white seeds that make outstanding baked beans!



BEAN Dwarf Sinton (aka: Hutterite Soup, Ireland Creek Annie's, Arikara Yellow) *Phaseolus vulgaris* NZ (15)

Green, dry beans aka Hutterite Soup Bean, Ireland Creek Annie's, Arikara Yellow. They are a kidney shaped mustard yellow colour with a dark brown patch around the eye where they were attached to the pod. Traditionally known as a soup bean, but also a great green bean.



BEAN Runner White Butterfly
Phaseolus coccineus NZ (6)

Perennial, Green snap and shellout and dry. A huge seeded bean used mostly as an outstanding ancient winter soup bean. Has been in the Koanga Collection since 1995, and came from a Christchurch member who said it came originally from her Belgium homeland.



BROADBEAN Scottish
Vicia faba NZ (20)

This bean came to the Koanga Collection from Jack Watts of Waimate, Southland, who said it came to New Zealand with the Scottish settlers in 1863. It is a very good cropper, and taster, and stays green when cooked. A top variety that grows all over New Zealand.



EDIBLE LUPIN Tarwi
Lupinus mutabilis OS (20)

A large white seeded flat edible lupin known in South America as Tarwi, where it is a staple food crop, grows best when planted in Spring, makes excellent humus!



PEA Amish Snap
Pisum sativum OS (20)

Superb snap pea reportedly grown in the Amish community long before present snap pea types. Vines grow 5-6' tall and are covered in 2" translucent green pods. Yields over a 6-week period if kept picked. Delicate and sweet even when the seeds develop.



PEA Dalmatian (aka Marrow Fat)
Pisum sativum NZ (20)

These are climbing peas to 2m requiring a trellis. The flowers are two tone purple with deep purple pods. They are eaten as dried peas or marrow fat peas, and came to this land with the Dalmatian gum diggers. We harvested 5kg of dried peas from one 10m row.



PEA Picton Sno
Pisum sativum NZ (20)

This seed was gifted to us by Lois Askew, a Picton member in 1997, and has proved to be an excellent variety. It is a very old line with amazing round spotty purple seeds, bi-colour purple flowers and produces really sweet prolific crops of fat Sno peas. Grows all year round in Christchurch apparently. Plants can grow over 1.2m.



PEA Southland Sno
Pisum sativum NZ (20)

Gifted to the Institute from the Henry Harrington Collection; a heritage pea of our Southern ancestors. This is low growing pea to 1m that has purple flowers and produces prolific quantities of flattish pods with round seed bumps, harvested over a very long period. They are at their best in a stir fry or we enjoy them in a Thai Green curry soup!



PEA Te Anau Salad
Pisum sativum NZ (25)

Shellout, dwarf. From Southland. Outstanding bush pea, producing excellent crops of shell-out peas. The tendrils, when young, can be picked and eaten like pea sprouts in a salad. Stunning looker.

**PEA Whero***Pisum sativum* NZ (20)

Dwarf, dry, small almost round with khaki colour, grown to be eaten as dry peas for soups stews, or humus type dishes, great when sown with oats or grains in winter carbon crops as nitrogen source.

**BARLEY Black Hulless***Hordeum vulgare* OS (300 enough to plant 3 sq m biointensive bed)

Black seeded hulless barley. It is a great cultivar for home gardeners to grow for eating as a grain, and is an excellent carbon crop as well

**BARLEY Hulless Milmore***Hordeum vulgare* NZ (200 enough to plant 2 sq m at .1 diagonal spacings)

This barley has been grown for many years in this land at Milmore Downs a Biodynamic farm where they pay particular attention to seed quality and breeding. It has been selected as an Autumn planted barley that has excellent eating quality.

**BARLEY Sumire Mochi***Hordeum vulgare* OS (300 enough to plant 3 sq m at .1 diagonal spacings)

This barley came into our collection many years ago from K.U.S.A, an organisation in California saving endangered heritage grains. Ancient Japanese naked food-barley. Has purplish coloured grain and tillers vigorously. Glutinous-trait food barleys are very, very rare. This is one of them. Makes excellent sprouted barley cakes.

**BARLEY Wase Shu***Hordeum vulgare* OS (500 enough to plant 5 sq m at .1 diagonal spacings)

This barley is an ancient hulless type, originally from the KUSA collection in the USA that produces well for us. It's a fawn/tan colour, and makes delicious sprouted barley cakes. Save your seed this year and grow enough to eat next!

**CORN Black Navajo***Zea mays* OS (50)

A black, sweet, dry corn. Beautiful chewy, nutty flavour, best eaten before it goes very black. Cobs not large but very nutritious. This is one of our favourite sweetcorns, requiring a little longer to cook than more modern varieties. This corn makes excellent flour corn, posole and also tortillas!

**CORN Early Gem***Zea mays* NZ (50)

An excellent short season sweet corn variety with good flavour that we've been growing for over 20 years. It is being selected to grow in marginal areas, so can be used as a main crop for those in short season climates.

**CORN Golden Bantam***Zea mays* NZ (50)

Sweet corn. Our NZ version of the classic. Sent in by N.H. Mastrovich of Gisborne, whose ancestors had kept it alive in the far north since the 1930's. We mixed it with another NZ heritage line of Golden bantam sent in from Northland and the result has been outstanding. Full flavoured yellow cobs, productive plants.

**CORN Heritage Bi Colour***Zea mays* NZ (50)

This precious seed came to us from the Mt Tiger Gardens collection. We were finally able to grow it out and it is a stunning sweet corn, very sweet good cobs, we got two per plant this year, the kernels are either yellow or white. Supposedly an original bi colour corn.



CORN Kaanga Ma

Zea mays NZ (50)

Flour Corn. Traditional white Maori corn from Ruatoria sent to Koanga by a Koro of the area. Well known around the corneatiung world as the best one! We use it for posole and tortillas. Check *Change of Heart Cookbook* for instructions on how to do this.



CORN Popping Mini Black

Zea mays NZ (50)

This corn is worth growing for its ornamental value alone. The 6 cm cobs are pearly blue black and everyone who comes in here walks straight to this corn. A great crop for the kids to grow as it is also great popcorn. Like most other popcorn cultivars it is a relatively low growing corn with many tillers (stems) that produce multiple cobs.



CORN Rainbow Inca

Zea mays OS (50)

Sweet dry corn. Selected by Alan Kapular in the mid 1970s, this corn is a fascinating cross between a large white seeded Peruvian variety, multicoloured southwest (USA) native corns and heirloom sweet corn. 20 cm long cobs increase in colour as they mature, great as sweet corn, roasting corn and dry corn.



MILLET Barnyard

Panicum miliaceum OS (500 enough to plant 5 sq m at .1 diagonal spacings)

From the KUSA Ancient Grains Collection This is an easy to grow grain, as long as you have a system for keeping the birds off it. Barnyard millet is a traditional Japanese cultivar. It is a tall variety growing to over two metres when in seed, and is a super high producer of carbon.



MILLET Foxtail (aka: Italian Millet)

Setaria italica OS (400 enough to plant 10 sq m easily at 10cm diagonal spacings)

An ancient grain from Neolithic tombs in China, used for making golden porridge. Stunning looking when the seed heads are ripening and because it only grows to 1m max is easy to cover from birds. The seed heads stand up then hang down like a fox's tail. Easy to thresh and hull ready for eating.



MILLET Proso (aka: Bread, Common, Broom Corn)

Panicum miliaceum OS (500 enough to plant 5 sq m at .1 diagonal spacings)

Ancient and nutritious, very rare glutinous trait. Very quick maturing, and very attractive to wildlife however is a very short growing cultivar so it's easy to cover. Produces a mass of tan coloured quite large seeds that are relatively easy to thresh and hull.



RYE Milmore Downs

Secale cereale NZ (600 enough to plant 5sq m easily at 10cm diagonal spacings)

A traditional rye that has been grown at Milmore Downs organically for many years. Rye doesn't need hulling so is a great grain to grow on a small scale. This cultivar, bred for NZ conditions, grows very tall with wonderful bluey coloured stems and heads. Excellent cultivar for growing their own grain.



LETTUCE Miner's

Claytonia parvifolia NZ (100)

This salad green has become a must-have staple for winter salads. If you leave it to self-seed you'll have it forever. A small plant with fleshy fresh tasting small leaf that we usually pick by leaf with scissors and add to salads and mesclun mixes. It grows wild in many parts of New Zealand.



ASPARAGUS Sweet Purple

Asparagus officinalis OS (20)

Highly productive and healthy purple asparagus. Sweet taste, less fibre, greater spear diameter and better conformation are some of Sweet Purples many attributes. Asparagus seed is slow to germinate. Grow on for full year or transplant in rows in very well drained soil.

**PURSLANE Wild crafted***Portulaca oleracea* NZ (100)

A wild weed of areas with light soils and bare places. Purslane needs heat and bare soil basically, it is a coloniser that covers the ground. The fleshy leaves are tender and delicious and high in Omega 6 oils. It self seeds happily in the right conditions.

**EGGPLANT Tsakoniki***Solanum melongena* OS (30)

Beautiful striped eggplant popular with the Greeks and Italians of the Adriatic region. The long cylindrical fruit have violet white striped thin skin and finely textured firm non bitter flesh of excellent quality. A reliable and vigorous producer, fruit are sometimes borne in clusters fruiting 70 days from transplant.

**PEPPER Hot Cayenne Rainbow***Capsicum annuum* OS (30)

Peppers are generally perennial in warm climates though in temperate climates we grow them as annuals this one grows to 100cm. Often the peppers are curled and twisted, growing to 12cm long and tapering to a point, changing from dark green to bright red at maturity. Cayenne is renowned for its heat.

**PEPPER Hot Hungarian Yellow Wax***Capsicum annuum* OS (50)

The easiest to grow hot peppers, super productive, and you can pick them at the heat level you prefer. When yellow they are very mild, when bright red at their hottest, but only reach 5-6 on the heat scale. They are horn shaped and can be stuffed, fried, pickled etc.

**PEPPER Sweet Ancho***Capsicum annuum* OS (50)

This pepper has brown bell shape fruit when fully ripe. They are specific peppers to be smoked and dried and used in mole sauces in Mexican cooking. They are prolific producers and excellent also in any dishes requiring sauteed pepper or casseroles etc. They have a very rich full distinctive flavour.

**PEPPER Sweet Bell Rainbow Mix***Capsicum annuum* OS (50)

A stunning collection of outstanding heritage sweet bell peppers, all with far more character and flavour than any shop pepper, including chocolate, purple, red and orange colours. These peppers have been selected for their ability to grow outside easily in home garden situations, unlike modern peppers.

**PEPPER Sweet Burpees Thickwalled***Capsicum annuum* NZ (30)

Sweet pepper. It was sent to us by Ezilda Cummings, the daughter of Haywood Wright. It is a very round flat, blocky, thick walled, segmented sweet pepper with good flavour. It does really well for us and is a great pepper for stuffing because it is thick walled and flat bottomed. Great paprika pepper too!

**PEPPER Sweet Chocolate***Capsicum annuum* OS (30)

A favourite in Kay's house. These peppers are easy to grow and have top flavour when they turn chocolate coloured. They are sweet peppers great for raw or cooking, heavy croppers with a medium thickness wall.

**PEPPER Sweet Jimmy Nardello***Capsicum annuum* OS (30)

Koanga's hardest, easiest to grow, most prolific sweet pepper. It is a long, thin, tapered, red, thin walled, frying pepper, and is delicious added to everything that requires a cooked pepper for flavour rather than heat. Each bush produces up to 50 fruit and they begin cropping earlier and continue later than most others.



PEPPER Sweet Tollis Sweet Red
Capsicum annum OS (30)

This sweet red Italian heirloom is one of our all round favourites for fresh eating. It is a medium sized, tapered pepper always producing a huge crop over a long period which taste really sweet and full of flavour. Not as large or blocky as sweet bell peppers but far more prolific and way more flavour.



PEPPER Sweet Yugoslav Paprika
Capsicum annum OS (30)

From pepper grower extraordinaire Alan Mackie of Torere and is a traditional family paprika pepper that came to New Zealand with a migrating Yugoslav family who had given it to Alan to keep alive. We love it eaten all ways; raw, as a sweet pepper, dried and ground, or roasted, or fermented. It is absolutely full of flavour.



TOMATO Black Cherry
Lycopersicon lycopersicum
Wairoa NZ (20)

Indeterminate. From the Henry Harrington Collection. Black Cherry tomatoes win taste tests and are loved by all as sweet tasty salad tomatoes.



TOMATO Carlton Victory
Lycopersicon lycopersicum
Wairoa NZ (15)

Indeterminate. Red beefsteak type, gifted to the Koanga Collection by B. Scanlen of Henderson whose mother obtained it from the Carlton Seed Shop in Karangahake Rd Auckland in 1945. Good slicing tomato. Excellent taste and good resistance to disease. Heavy producer.



TOMATO Croatian
Lycopersicon lycopersicum
Koanga since 2010 NZ (10)

They came to NZ with the Croatian gumdiggers in the late 1800's and in my opinion are one of our best ever tomatoes. They have outstanding flavour, are super beefy and large with unusual red colourings and irregular shapes.



TOMATO Dargaville Red and Yellow
Lycopersicon lycopersicum
Unknown NZ (20)

Indeterminate. A New Zealand heritage tomato from the Dargaville area, that is similar to the overseas variety called Shimmeig Creig. It is a medium roundish size and shape with red and yellow stripes when ripe, with a great full flavour.



TOMATO Hawke's Bay Yellow
Lycopersicon lycopersicum NZ (15)

Indeterminate. Originally from the Hawkes Bay. This tomato produces huge flattish yellow fruit in large bunches, where the first fruit to set is the largest and they get smaller as they set. Healthy vine, fruit has lots of flavour and is a really great tomato for us here at Koanga, in the Hawkes Bay. We love it!



TOMATO Heritage Cherry Mix
Lycopersicon lycopersicum
Hawkes Bay OS (50)

Indeterminate. A mix of our best cherries, Small Sweet Orange, Austin Red Pear, Black Cherry and Brown Plum. All need staking and grow tall but the flavour and disease resistance is outstanding in all of them.



TOMATO Island Bay Italian
Lycopersicon lycopersicum
Wairoa NZ (15)

Indeterminate. An outstanding, large, even sized, very red tomato with very full flavour. Great for both eating and processing. Very healthy bushes. Kay grows this one in her home garden!



TOMATO King's Gold

Lycopersicon lycopersicum

Unknown NZ (10)

Indeterminate. Sent to the Koanga Collection by H. Fryer of New Plymouth in 2009, this is one of our outstanding New Zealand heritage tomatoes. The fruit is a large beefsteak type, gold in colour excellent taste and disease resistance.



TOMATO Lebanese

Lycopersicon lycopersicum

Unknown NZ (30)

Indeterminate. This is a large flattish lobed red tomato with good flavour and excellent disease resistance.



TOMATO Margaret Curtain

Lycopersicon lycopersicum Wairoa NZ (10)

Indeterminate. Another tomato from Henry's collection. This is a large beefsteak, with the 'black' tomato colouring. It looks very like Black Krim but bigger if anything, with a green shoulder it is absolutely delicious, and we note that in the tomato research trials done by Mark Christensen, these coloured tomatoes come out very high in the nutritional stakes.



TOMATO New Zealand Heritage

Beefsteak Mix

Lycopersicon lycopersicum

Wairoa NZ (20)

A mix of our best New Zealand beefsteak tomatoes. Kings Gold (gold) Waimana (red) and Margaret Curtain (black) all stunning flavour and disease resistance.



TOMATO New Zealand Heritage 6

Colour Mix

Lycopersicon lycopersicum

Wairoa NZ (30)

Indeterminate. Carlton Victory (red), Ponsonby Red, Guernsey Island (red and green striped), Orange Roma, Black Roma, Green Zebra, Lebanese (red) and J Walsh (lemon) make up this special collection. They are all delicious and great for salads.



TOMATO Oxheart Dalmatian

Lycopersicon lycopersicum

Wairoa NZ (10)

Indeterminate. These Oxhearts came to this land with the Dalmatian gardeners of the northern gumfields. They are large and very firm fleshed with almost no seeds, and are perfect for slicing or processing in any way. Very sweet, they are called 'low acid', and very high in nutritional tests.



TOMATO Ponsonby Red

Lycopersicon lycopersicum

Wairoa NZ (20)

Sent in by M.C. Ataya of Glendene Auckland in 2000. It was bought at a market in Ponsonby Road and is a standout tomato for organic greenhouse production. It is a medium sized round very red tomato with long bunches and huge production of even, good tasting fruit.



TOMATO Russian Red

Lycopersicon lycopersicum

Wairoa NZ (20)

Indeterminate. A very good tomato. Kay always plant a few of this variety because they are reliably the easiest to grow. They are semi dwarfing in habit with huge crops of excellent tomatoes. Not as much flavour as some others but they always make up for that with reliability of the crop, and their disease resistance.



TOMATO Small Sweet Orange

Lycopersicon lycopersicum

Wairoa NZ (20)

Indeterminate. Outstanding, tall growing, heavy cropping, tender skinned, orange cherry tomato from the Henry Harrington Southland collection. They have a high nutritional value. Adapted for southern conditions having come from Southland, however in a very hot summer it did very well here too.



TOMATO Tommy Toe

Lycopersicon lycopersicum OS (30)

Indeterminate. Geurnsey Island (red and green striped), Yellow Cropper, Russian Red, (Black), and J Walsh (lemon) make up this special collection of New Zealand heritage tomatoes. They are all delicious and great for salads.



TOMATO Watermouth

Lycopersicon lycopersicum

Wairoa NZ (20)

Indeterminate. An outstanding heirloom from the Bay of Plenty, sent in by L.N Lamberg of 'Watermouth' near Opotiki. It is a large, red, meaty (beefsteak type), tasty, disease resistant tomato that could easily become your favourite, we actually think that it is the same tomato as Waimana, and Peron.



TOMATO Wonder

Lycopersicon lycopersicum Wairoa NZ (15)

Indeterminate. Another 'wonder' from Henry's collection. This is an yellow/orange tomato, but quite distinctly three lobed, with variations in the colour which make it very beautiful. The fruit is flattish and medium sized, and very tasty. It fruits earlier than many others.



TOMATO Yellow Pear

Lycopersicon lycopersicum

Wairoa NZ (20)

Indeterminate. Gifted to Koanga by both Derek Deeming, and Henry Harrington, This one is an excellent tasting, cherry size pear shaped tomato as well as being a heavy, long cropper, and very disease resistant. It was one of the last to give up in the autumn as well.



TOMATO Dwarf Henry's Bush Cherry

Lycopersicon lycopersicum

Wairoa NZ (30)

Determinate (Dwarf). Outstanding variety from the Harrington collection. The bushes grow only 20cm x 20cm and crop very heavily with small, excellent flavoured, cherry tomatoes that are around 1.5 cm across. Once common around Southland they are a good choice for children's gardens, pots and edges.



TOMATO Dwarf Scorsby

Lycopersicon lycopersicum

Wairoa NZ (20)

Determinate (Dwarf). Traditional bush tomato which suits those who do not have high humidity and blight problems. Once they grow huge and full of fruit all lying on the ground, they can suddenly succumb to blight if it rains or becomes humid. They are a large flat tomato, with slightly lobed fruit with a good flavour.



CORN SALAD Round Leaf

Valerianella locusta NZ (100)

An ancient wild green that hails from Europe, and is known by many names, and is growing wild in many gardens around the globe now. It is a self seeding winter green that is best eaten raw, the taste is mild and nutty. It grows in cold weather, and will sit all winter in the cold. You will soon agree this is a must have winter salad green.

Flowers



AGASTASHE Anise Hyssop

Agastache foeniculum (100)

Perennial herb, grows to 1m. Is in the mint family, has spikes of violet-blue flowers and aromatic leaves sometimes used for tea. Insects and in particular bees and butterflies are wildly attracted to the flowers. Beneficial insect plant.



ALLYSUM White

Lobularia maritima (100)

Annual 20 cm. Vegetable Companion. Alyssum is a wonderful companion plant, especially for the European vegetables eg. Brassicas, alliums, carrots, beets and beetroot. It's highly scented flowers attract beneficial insects and create a ground cover.



AMARANTHUS Love Lies Bleeding

Amaranthus caudatus (100)

Annual grows to 1m. Vegetable Companion. Very beautiful with long drooping red flowers. Companion for corn, quinoa, pumpkins, kumara etc. Also loves growing with French marigold, zinnias, cosmos, and sunflowers.



AQUILEGIA Grandmother's Garden

Aquilegia vulgaris (100)

Perennial grows to 50cm. Cottage Garden Flower. This is the aquilegia that came to NZ with our Great Great Grandmothers and can still be seen today thriving in gardens around homes that were built over 100 years ago. This aquilegia has long stems and multicoloured, (pink blue purple white) flowers, very old fashioned looking, great cut flowers.



AQUILEGIA Ruby Port

Aquilegia vulgaris (100)

Perennial (30cm when flowering) Cottage Garden Flower. A really beautiful Granny's Bonnet that we have been growing here at Koanga for 15 years. It is a healthy compact grower, producing compact, double flowers which are port wine coloured. The leaves are distinctly darker as well.



CALENDULA Orange

Calendula officinalis (40)

Annual (40 cm). Vegetable companion and adds strong colour for your garden over Winter and early Spring. Kay loves planting calendula, snap dragons, alyssum, violas, pansies and heartsease for winter colour and companions for the vegetables.



CALENDULA Orange and Yellow Mix

Calendula officinalis (50)

Annual (30 cm). This mix will give you vibrant yellow and orange daisy like flowers in your garden all winter. Great vegetable and beneficial insect companions. Calendula is a great cut flower and medicinally you can make your own calendula cream.



CALENDULA Yellow

Calendula officinalis (40)

Annual (40 cm). Vegetable companion and adds strong colour for your garden over Winter and early Spring. Kay loves planting calendula, snap dragons, alyssum, violas, pansies and heartsease for winter colour and companions for the vegetables.



CHINESE FORGET ME NOT Blue

Cynoglossum amabile (50)

Biennial 50cm Cottage Garden. These flowers do best planted in Autumn and then they flower the following Spring/Summer. They need to overwinter before flowering. Clear sky blue, self seed freely.



COSMOS Cottage Mix

Cosmos bipinnatus (50)

Annual: 1.2m. Cottage Garden/Vege Companion A mix of Cosmos Red Dazzler and Cosmos White, both stunning colours in any garden.

COSMOS Sunset

Cosmos bipinnatus (30)

Self seeding annual to 90 cm. Sunset Cosmos is a companion for your veges and insects. It is a vibrant orange flower, they love growing with all the South American veges and flowers eg Corn, kumara, potatoes, pumpkins cucumbers and melons.

DAHLIA Dwarf Rainbow Mix

Dahlia variabilis (50)

Great vege companion: 30cm. A low growing compact form of the old fashioned dahlia. These are very colourful vege companions that add colour especially to the South American veges.



FOXGLOVE Wild Harvested

Digitalis purpurea (200)

Biennial (1m) Cottage Garden Collection. The traditional purple foxgloves that grow wild all over the hills, stunning at the back or in the middle of a border.

GAILLARDIA Blanket Flower

Gaillardia spp (20)

Annual. 80cm. Vegetable companion. A bright, cheery, daisy like red and yellow companion for our South American veges, especially the pumpkins, melons and cucumbers.

HEARTSEASE Companion Mix

Viola tricolor (100)

Perennial 20cm. Vege companion and prolific self seeders. A mix of all purple to bi-colour purple/yellow. These low growing, hardy, winter flowering vege companions are great covering the ends of beds and edges and peeping out from under cabbages etc.



LARKSPUR Earl Grey

Consolida ajacis (30)

Annual (1m). Cottage Garden. This stunning larksur is a classic example of how much our modern flowers have changed . It is an old fashioned heritage larkspur with tall open growth and open flower spikes, instead of the far more compact plants and flower spikes of modern selections. Put them with Fire Circle poppies, Cornflower, Sweet peas, Nicotiana Woodland etc

MARIGOLD Hyssop Sweet Marigold

(aka: Mexican Mint)

Tagetes lucida (30)

Perennial 20 cm. Vegetable companion delightful border edge vege companion with starry bright yellow flowers flowering all summer into late Autumn. Edible aromatic aniseed leaves, great in herb tea.

MARIGOLD Inca

Tagetes erecta (300 enough to plant 10 sq m at .2 diagonal spacings)

Annual 2m. Grows tall fast and could be a fast shelter as well as a great carbon crop and great deterrent of soil bugs eg. Nematodes. It has pinnate leaves that look much like marijuana and smell like it too. The flowers are insignificant very late in the season. Commonly eaten in salsa type dishes in South America.



MORNING GLORY Crimson Rambler
Ipomea purpurea (20)

Annual (2m) vege companion. The brightest crimson I've ever seen in the garden. Stunning up the bean poles, behind the roses, and at the back of the borders (is not a noxious weed!?).



MORNING GLORY Mix
Ipomea purpurea (100)

Annual (2m) vege companion. A mix of Crimson Rambler (the brightest crimson I've ever seen in the garden) and Hazelwood Blues (a deep blue morning glory with a purple throat). Stunning up the bean poles, behind the roses, and at the back of the borders (are not a noxious weed!).



NICOTIANA Woodlands
Nicotiana sylvestris (400)

Biennial 1.8m, self seeds easily. Heirloom variety, tall growing with bunches of tubular, drooping, highly scented flowers. These white, scented flowers are stunning in the evening or at night so put them where you will be walking or sitting (or of course sleeping).



PETUNIA Alderman
Petunia nana (200)

Annual (20 cm) Cottage Garden. Heritage petunia from way before the days of "potted colour". They have velvety purple flowers that have a lot of variation when checked out closely. They are very special flowers that cover the ground densely or hang from pots, all through the warm season and right into autumn.



PHACELIA
Phacelia tanacetifolia (100)

Annual (1m) Vegetable companion. A self seeding annual that has stunning mauve flowers much liked by the beneficial insects in your garden.



POPPIY Californian
Eschscholzia californica (100)

Annual (30 cm). Orange single flowered poppy with blue green foliage. Prolific flowering in spring, great in dry boney areas, companion for Mediterranean vegetables especially globe artichokes! Recognised as the state flower of California.



POPPIY Fire Circle
Papaver paeoniflorum (200)

Annual 1m, Cottage Garden. We were sent this poppy years ago by a member, we all but lost it. We planted the last of the seeds and only one grew and flowered by the fire circle. They're all exactly the same, layers and layers of pink with dark pink centres very double and very frilly. Simply stunning!



POPPIY New Zealand Heritage Mix
Papaver spp (400)

Annual (1m) Cottage Garden. A mix of single flowers ranging from pale pink to red and everything in between. They will self seed and naturalise in most gardens becoming a surprise each Spring and part of the garden life and energy. Favourite food of the bees!



POPPIY Soldier
Papaver rhoeas (400)

Vege companion. Classic stunning single petalled bright red with a black centre poppy, originally from Flanders after the war. Amazing in the vege garden amongst the cabbages and green leafy veges.



SNAP DRAGON NZ Heritage Yellow
Antirrhinum spp (100)

Biennial (70cm) Vege companion. A classic traditional yellow coloured snap dragon that makes a great addition to the vege garden as it produces great colour all winter and spring. The energy of the yellows and oranges of the winter flowers somehow helps the green veges along!



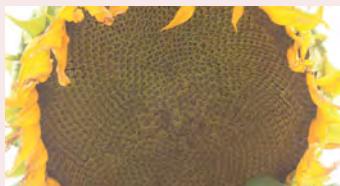
STOCK White
Matthiola incana (50)

Perennial (70cm) Cottage garden Old fashioned white, highly scented hardy stock of our grandmother's gardens.



SUNFLOWER Evening Sun
Helianthus annus (30)

Annual (2m). Vege companion. A stunning multi-headed variety that flowers in all the colours of the sunset: From red through to bronze and yellow to gold. The multiple heads are medium to small flowering over a long period.



SUNFLOWER Giant Russian
Helianthus annus (30)

Annual (2m) Vegetable companion. Giant Russian is the classic, large headed, large seeded, golden flowered, tall growing sunflower. It was bred in Russia by the peasants for it's large seeds, as a staple food.



SUNFLOWER Lion's Mane
Helianthus annus (10)

Annual (2m). Vege Companion The most stunning sunflower I've ever seen with it's huge shaggy lion's mane head, and 20 smaller heads all down the stem. These beauties came into this land with the Dalmatian gum diggers and they are loved by the bees and all who see them. If planted in a row they make a hedge of solid flowers!



SWEET WILLIAM Tall Mix
Dianthus barbatus (100)

Biennial/perennial (30cm). Cottage Garden. Old fashioned Sweet Williams with a sweet scented colourful mixed colour blooms that stand up high on tall stalks, and whose foliage forms a ground cover that excludes most weeds. Great for picking.



TITHONIA Mexican sunflower
Tithonia rotundifolia (40)

Tender annual, vege companion. Butterfly plant, 1.2m. An outstanding back of the border or end of bed plant with it's multiple small bright orange sunflower/daisy like blooms. Amazing as a pumpkin or corn companion with love lies bleeding and Giant Russian Sunflowers!



TWEEDIA Blue
Oxypetalum coeruleum (30)

Perennial (40-80cm) Cottage Garden. From Bolivia, this clear blue starry flower, is long lasting in bloom and as a cut flower, followed by long boat shaped seed pods. In the same family as Swan plants and other butterfly plants. It came to this land with our grandmothers, and survived until today.



WALLFLOWER Henry's Dwarf
Erysimum capitatum (40)

Biennial (50cm). Extremely rare, low growing, mixed colour, scented wallflower, from plain white to mauve to mixed with yellows.



ZINNIA Chromosia

Zinnia angustifolia (50)

Annual (1m). Vege companion. Nothing can compare with zinnias in the Summer/Autumn garden for colour. They are always the brightest and the longest lasting with great cut flowers that also attract the butterflies. This collection contains all the brightest colours! If you look closely it's like lots of little flowers around the centre of the flower. Simply amazing!



ZINNIA Persian Carpet

Zinnia haageana (40)

Annual (60cm) Vege companion. I brought this seed back from Seed Savers Iowa USA about 10 years ago. It's a stunning flower from summer to mid winter. It is a medium height 20-30cm with a wide variation of colours and intricate patterns just like a Persian carpet. Excellent cut flower.

Herbs



ARNICA

Arnica montana OS (50)

Herb - medicinal. Perennial, 10cm high. Arnica forms a low ground cover coming up from creeping root each Spring and requiring light soil and cold winters. flowers are yellow and starry.



BASIL Genovese

Ocimum basilicum OS (150)

Herb - culinary, 60cm. The classic large leaf pungent aromatic basil that is so delicious in salads or used in pesto etc. It can be picked and cut back all summer to continue producing until the frost kill them.



BERGAMOT Bee Balm

Monarda didyma OS (50)

Herb - medicinal. 1m. Scarlet, pink and red flowers in large heads at the top of the stem, supported by leafy branches, the leaflets of which are of a pale-green colour tinged with red. Its square, grooved and hard stem rise about 2 feet high. Excellent for making herb tea, attracts butterflies.



BURDOCK Greater Burdock (aka: Gobo)
Arctic lappa NZ (30)

Herb - medicinal, 1.3m. Biennial medicinal herb. A beautiful huge leafed, deep rooted plant with purple thistle like flowers standing erect on a solid single stem through summer. Burdock is also known as Gobo in Japan and is eaten as a root vegetable as well as the young flower stems and leaves. Useful as a blood purifier with many other medicinal properties.



CHAMOMILE
Matricaria recutita NZ (100)

Herb - medicinal, 50cm annual. Vegetable Companion that self seeds very well, and is loved by the insects and vegetables alike. You will never have to plant this again once you have it flowering in your garden. It has healing, relaxing qualities and the flowers make an excellent herb tea.



CORIANDER NZH
Coriandrum sativum NZ (50)

Herb - culinary. Ancient culinary and medicinal herb that grows well in New Zealand during the cool seasons. The green leaves are also known as cilantro and the seeds as coriander. To harvest maximum seed crops do not pick the leaves heavily, or plant a special patch for harvesting the seeds. Roots are excellent in soups or stews to eat as well.



ECHINACEA OS (100)

Herb - medicinal, 1m perennial. Cottage garden, medicinal herb, vegie companion. This is the echinacea that is easiest to grow for most of us and produces high quality echinacea tincture after its second year of root growth. The flowers are stunning pink daisies much loved by the beneficial insects and this flower is also very comfortable in the Cottage Garden.



MARSH MALLOW
Malvaceae Althaea A. officinalis (100)

Herb - medicinal, biennial 120 cm. Cottage Garden. Showy 3-5 cm saucer shaped pink flowers amidst large heart-shaped pointy leaves. Once the source of Marsh mallow, the confectionary. The leaves and roots are used medicinally for its soothing effect on the throat, and digestive tract, amongst other things. Tall plant reaching around 1.5 metres.



MOTHERWORT
Leonurus cardiaca NZ (100)

Herb - medicinal, 1m perennial. Motherwort is a folk remedy for women's reproductive disorders and some heart disorders. It can be a wonderful help during childbirth.



MULLEIN Wild Harvested

Verbascum thapsus NZ (200)

Herb - medicinal. This medicinal plant grows wild in areas of light, loose eroding soils. It has hairy leaves and stunning yellow summer flower spikes. Mullein is the herb used to make an infused oil for earache.



OREGANO
Origanum vulgare NZ (100)

Herb - culinary, 20cm perennial. This lovely herb has creeping roots, sending up woody stems, branched above, often purplish. The leaves are opposite, petiolate, nearly entire hairy beneath. The whole plant has a strong, peculiar, fragrant, balsamic odour and a warm, bitterish, aromatic taste, both of which properties are preserved when the herb is dry.



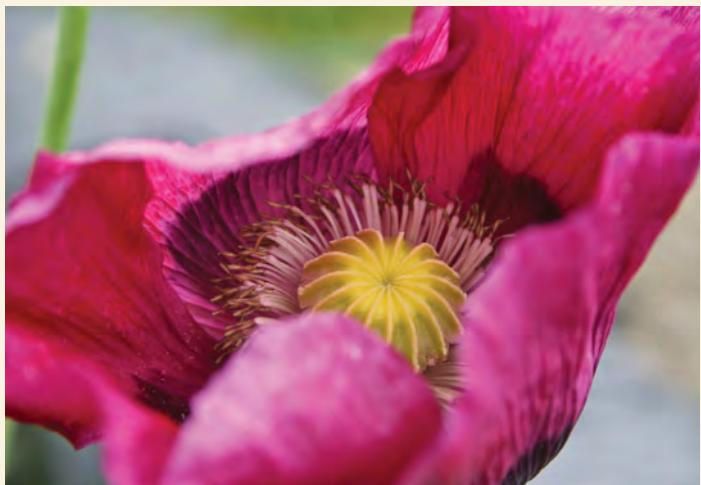
PARSLEY Dalmatian
Petroselinum crispum NZ (100)

Herb - culinary, 30cm biennial. A vibrant, very dark green, flat leaved variety (not Italian flat leaf) that is well known in Northland amongst the old time 'Daly' gardeners. This one records very high Brix levels compared to other varieties and is a very strong grower. It has an excellent flavour.

POPPY Hungarian Blue Breadseed

Papaver somniferum OS (200)

Annual 1m. Cottage Garden, edible seed. This poppy is a single mauve one, and it's been selected for the size of the seed heads and so the amount of seed contained for cooking with. They are far larger heads than the more ornamental varieties, however the heads themselves are extremely ornamental and make great dried flower arrangements



SAGE Common Garden

NZ (50)

Herb, culinary & medicinal, perennial short lived 50cm. Sage is a common culinary herb as well as a common easy to access medicinal herb for sore throats and herb teas.



ST. JOHN'S WORT

Hypericum perforatum NZ (100)

Herb, medicinal, perennial 30cm. St. John's wort has been used for centuries to treat mental disorders and nerve pain. St. John's wort has also been used for malaria, as a sedative, and as a balm for wounds, burns, and insect bites. Plant into containers and remove seed heads to avoid it becoming a weed.



SWEET ANNIE

Artemesia annua NZ (100)

Herb - medicinal. Annual. A smallish plant of the wormwood family that grows to a straggly 1m tall, but not wide. It has silver leaves and a wonderful strong sweet aromatic scent. It has many medicinal uses and contains artemesian, which is best used as whole plant rather than separated out. It likes the heat.



TOBACCO Hauraki Gold

Nicotiana NZ (400)

Annual (2m) herb. Large furry leaves, with beautiful bell like pink flowers, for months on end. Found in an old chest of drawers in the house that has belonged to an elderly man who had grown this tobacco commercially in the Riverhead area. Sent to us by Murray Joyce. Check the Internet for recipes to make high quality smoking tobacco!



VALERIAN

Valeriana officinalis NZ (30)

Herb, medicinal. Perennial: 0.5-1.5m tall when flowering. Valerian has been widely used as a medicine through the centuries by many people.



WITHANIA (aka) Ashwaganda

Withania somifera OS (30)

Perennial, can be grown as an annual. A very important ayurvedic medicinal plant with many important uses . Also a curdling agent for making cheese and a saponin for using as soap.

Preservation Packs (available to members only)



ASTER Cottage Mix

Callistephus chinensis (50)

Annual (50cm) Old fashioned selection bright and colourful, excellent cut flowers, singles and doubles.



ASPARAGUS Mary Washington

Asparagus officinalis NZ (20)

From the garden of Henry Harrington in Southland these are one of the most well known heritage cultivars of asparagus. They are green with a purple tinge, are very delicious, nutritious and ready to eat in Spring when there is little else. Easier to grow than the more modern cultivars.



BEAN Dwarf Horticultural Bush

Phaseolus vulgaris NZ (20)

A dwarf dry bean that has outstanding crimson striped pods and seeds at the shell out stage. They have been selected for dry beans and are good croppers.



BEAN Runner Painted Lady

Phaseolus coccineus NZ (6)

Green snap, shellout, dry bean. Another bean from the *coccineus* family that like all the others has stunning flowers. It could be grown as an ornamental! The flowers are two tone white and red and the beans are two tone fawn and chocolate brown. These beans are good as green beans when very young, but are wonderful shellout beans and also dried beans.



BEAN Runner Takamatua Black Seeded
Phaseolus coccineus NZ (6)

Green snap, shellout, dry bean. With perennial roots, like other runners, it'll keep on coming up year after year. The beans are very tasty and the seeds are shiny and black. It came to NZ originally with Henry Harrington's descendants, the De Malmanche family, one of the original French families who settled that area in the 19th C.



BEAN Runner White Scotch
Phaseolus coccineus NZ (5)

Green snap, shellout, dry bean. A perennial runner bean, sent to us by Bryce Palmer of Glendene. It was grown for many years by Edith and Frank Goodyear of Christchurch (Henry Harrington's sister) and it is not stringey which makes it great as a green bean. It is also a great shellout bean and if you are freezing it don't blanche it first.



BROADBEAN Red Seeded 
Vicia faba NZ (20)

An outstanding variety that grows well all over New Zealand but came to our Collection from Bev Wilson of Richmond Nelson. The red seeds inside the green pods have exceptional taste even when raw and stay red when cooked. The plants are healthy and grow to 1m.



BROADBEAN Sutton's Dwarf 
Vicia faba EC (15)

This bean came to us from the Henry Harrington Collection in 1995. It is one of the original seed lines he has saved from his grandparents (de Malmanche) garden at Aakaroa since the days of the French settlement there. It is lower growing than other broad beans which may be an advantage in windy spots.



CARROT Yellow Austrian Llobericher
Daucus carota NZ (400)

This is a large long tapered yellow carrot with a green shoulder. It is a similar type of carrot to White Belgium, great cooked and has loads of flavour and is also great raw. Outstanding variety, especially over winter.



CAULIFLOWER Purple Cape
Brassica oleraceae OS (100)

A stunning heritage cauliflower first introduced from South Africa in 1808. Large rich purple heads with excellent flavour, that are very easy to grow all over New Zealand. They do very well in the north where other brassicas sometimes struggle.



CORN Bloody Butcher 
Zea mays NZ (50)

Dry. Bloody Butcher is a traditional Indian corn that was used for every purpose, from eating as fresh sweet corn when at the milk stage, to grinding for flour when older and coloured. It is obviously a rich red colour and very ornamental, the cobs are long and large. It grows up to 12ft tall in the best conditions producing a lot of carbon.



CORN Silver Platinum

Zea mays NZ (50)



Koanga has spent 15 years bringing this very special heritage sweet corn variety (which is also a well known old corn variety in the US) back to strength. The cobs are shiny, pearly, silvery white, very sweet and delicious, outstanding flavour! The foliage and stems are streaky red, stunning looking plants



COURGETTE Long Green Bush Marrow

C. pepo NZ (15)

These beautiful tasty marrows which keep well and are also fantastic picked at the courgette stage, were sent to us by Audrey Melville of Miramar Wellington in 2000. Many courgettes are not tasty if let grow to the marrow stage but this variety gives both. They are prolific croppers.

FLAXSEED Essene

Pisum sativum OS (300 enough to plant 2 sq m at .1 diagonal spacings)

This is the original blue flowered flax seed, high in Omega 3 and 6 and it's quite a different shape and size to that commercially available today. It's larger and flatter. It is also the original Irish linen plant.

HOLLYHOCK Muriwai

Althaea rosea (50)

Biennial-perennial to 2m. Cottage Garden. This stunner came from an elderly woman's garden at Muriwai. A mixture of doubles and singles some with ruffled edges and all shades of pink, from light to very dark, into salmon and red, absolutely gorgeous!



KIWANO

Cucumis metuliferus NZ (15)

The kiwano is an oval shaped fruit which has an orange skin with lots of tiny horns, sometimes called a horned melon. The kiwano is slightly sweet and has a refreshing taste. The vine is vigorous and grows best on a trellis.

LETTUCE Batavian Red

Lactuca sativa OS (150)

A heirloom lettuce with a large heart. The outside leaves are magenta and crinkly and beautiful and the heart is light green. It is a crisp, classic hearting lettuce that is hardy and stands well.

LETTUCE Tree

Lactuca sativa OS (50)

A stunning heritage summer lettuce, originally from Tasmania and has been in our collection over 20 years. It grows up and up, and keeps producing sweet, crunchy, tasty, large, fingered leaves all summer in the heat. You will love it!



PARCEL Wild Celery

Apium graveolens NZ (100)

Herb - culinary, 80cm biennial.

Commonly called leaf celery or wild celery, it is a herb that gives a celery flavour to all dishes. Simply cut a leaf at a time and add it to dishes as you would celery. It's a nice and easy alternative to celery.



PARSNIP Guernsey

Pastinaca sativa OS (300)

Parsnips are ancient vegetables, whose recorded history goes back over 500 years. Guernsey dates back to pre 1826 and originated in France. We've had Guernsey in our collection for many years and it is curated by Gail Aiken.



PEA Flour

Pisum sativum NZ (20)

A pea that has survived to today because of one man, Henry Harrington. Ornamental pink flowers and the most amazing tendrils. The peas themselves can be eaten fresh as shellout peas, or as Henry found they are great ground to flour and used as tempura batter. We have never seen a pea like this one in any overseas catalogue, it's extremely rare. Grows to 2m.



PUMPKIN Green Chestnut

C. maxima OS (6)

This is a heritage pumpkin that came to our collection 30 years ago and is the driest and sweetest of all of the pumpkins. It is like a small Buttercup with wonderful flavour too. It is a medium keeper not a long keeper, looks similar to a small Buttercup and is not as vigorous as Buttercup so especially suited to smaller gardens.



PUMPKIN Cupola

C. moschata NZ (15)

Vince Eales of Ahipara sent us this cultivar that has been in his family for over 100 years and originally came via South Africa. In the North it is often known as a 'Dali' pumpkin. They have really long necks so they are great for cutting off slices and baking. flesh is deep orange and very very sweet.



ROCKMELON Banana

Cucumis melo NZ (20)

This one came to us from Mr Hugh Price a wonderful elderly grower near Opotiki 10 years ago and the stories keep on coming in. We find this one to be a healthy vigorous, heavy cropper of huge long banana shaped melons. They are sweet and have orange delicate flesh, which is eaten in long thin strips!



SOYA BEAN Lammer's Black

Glycine max OS (50)

A good soya bean for short season areas. Prolific cropper, grows 1 metre tall and produces thin skinned beans with a great flavour. Semi drought tolerant, and is the traditional bean for making black bean sauce... a fermented sauce well known in Asia Bill Mollison's book *Ferment and Human Nutrition* has the recipe.



SPINACH Japanese (aka: Lands Endt)

Spinaceae oleracea NZ (60)

A rare endangered species. It's a cool season spinach, can be planted in early Spring and Autumn. Like other spinach cultivars but grows much taller with larger pointy leaves and less crinkling. Similar in taste to regular spinach. The seeds are large and very sharply pointed on triangular corners! Prick out leading tips to keep it bushy and productive.



SUNFLOWER Rocky Mountain

Helianthus annus OS (30)

Annual (2m) Vege companion. A stunning multi-headed variety that flowers in all the colours of the sunset, from red through to bronze and yellow to gold. The multiple heads are medium - small flowering over a long period.



SWEET PEA Heritage Mix
Lathyrus odoratus (20)

Annual (2m) Cottage Garden. A very old fashioned mix of sweet peas of stunning colours and scent from the Koanga Collection. These blooms are single and a mix of colours.



TOMATO Black Roma
Lycopersicon lycopersicum
Wairoa NZ (20)

Indeterminate. From the Henry Harrington Collection in 2005. This is a stunning tomato, egg shaped and "black". Black tomatoes have been showing up in Mark's trials as having superior nutritional qualities and all of the 'black' tomatoes have a real richness and depth of flavour.



TOMATO Burpees Long Keeper
Lycopersicon lycopersicum Wairoa OS (15)

Indeterminate. This tomato with orange skin and red flesh, was developed by the famous Atlee Burpee seed company before the days of refrigeration for its ability to ripen slowly after picking over a period of many months. The tomato never really goes bright red on the vine, you will get to know when to pick it for best results.



TOMATO Broad Ripple Yellow Currant
Lycopersicon lycopersicum
Wairoa OS (20)

Indeterminate. Came to us via Seed Savers USA in the early 1990's. It is a rambling large vine, that will grow over a fence or trellis etc that crops from early until late and produces masses and masses of small (1cm) yellow fruit with outstanding flavour., needs a lot of sprawling space.



TOMATO Green Zebra
Lycopersicon lycopersicum
Koanga since 2000 OS (20)

Indeterminate. A medium sized, green/ yellow striped tomato with outstanding flavour. It crops well and is a healthy plant. Green tomatoes (green when ripe) seem to taste particularly good.



TOMATO Orange Roma
Lycopersicon lycopersicum
Wairoa OS (15)

Indeterminate. An outstanding meaty solid Orange Roma type with loads of flavour. Excellent drying tomato as well as salad and processing tomato.



WHEAT Concord

Triticum aestivum NZ (500 enough to plant 5 sq m at .1 diagonal spacings)

Kept alive by Milmore Downs this is an early New Zealand wheat that is a particularly good bread wheat. Less weight per hectare but better quality and nutrition.



WHEAT Khorasan (aka: Kamut)

Triticum aestivum OS (100 enough to plant 1 sq m)

Khorasan aka Kamut wheat has a long history. It was known to be around at least 5,000 years ago. The grains are far larger than other wheat and do not have a hull so require no hulling before eating. They are also very beautiful, hard and glassy or flint like kernels. Kamut is also great for making 'cream of wheat' porridge.

Thorny Croft

*Heritage breeds for
regenerative farming*

Ease of management in organic systems

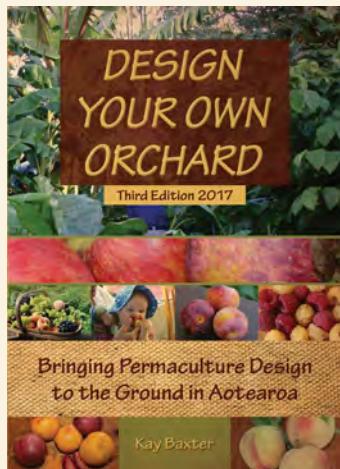
High production in low input systems

Heritage breeds we co-evolved with

Check out our Thorny Croft Facebook page and our website
<https://regenerationproductions.org/thorny-croft/> to keep in touch with our animals, our management systems and with Taiamai if you have questions.



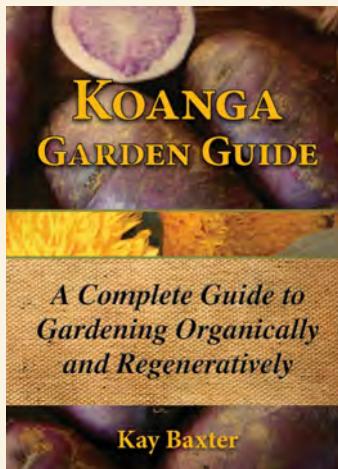
Koanga Bookshop for Regenerative Living



Design Your Own Orchard

Third Edition 2017

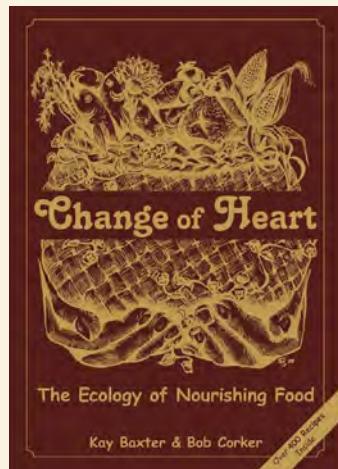
Kay Baxter



Koanga Garden Guide

Third Edition 2015

Kay Baxter



Change of Heart: The Ecology of Nourishing Food

Kay Baxter & Bob Corker

Over 400 recipes
including
vegan options



Koanga Garden Planner

Kay Baxter

If you want to get serious about your home garden and take permaculture to the next level, this is for you!



Koanga Garden Planner Master Chart

Kay Baxter

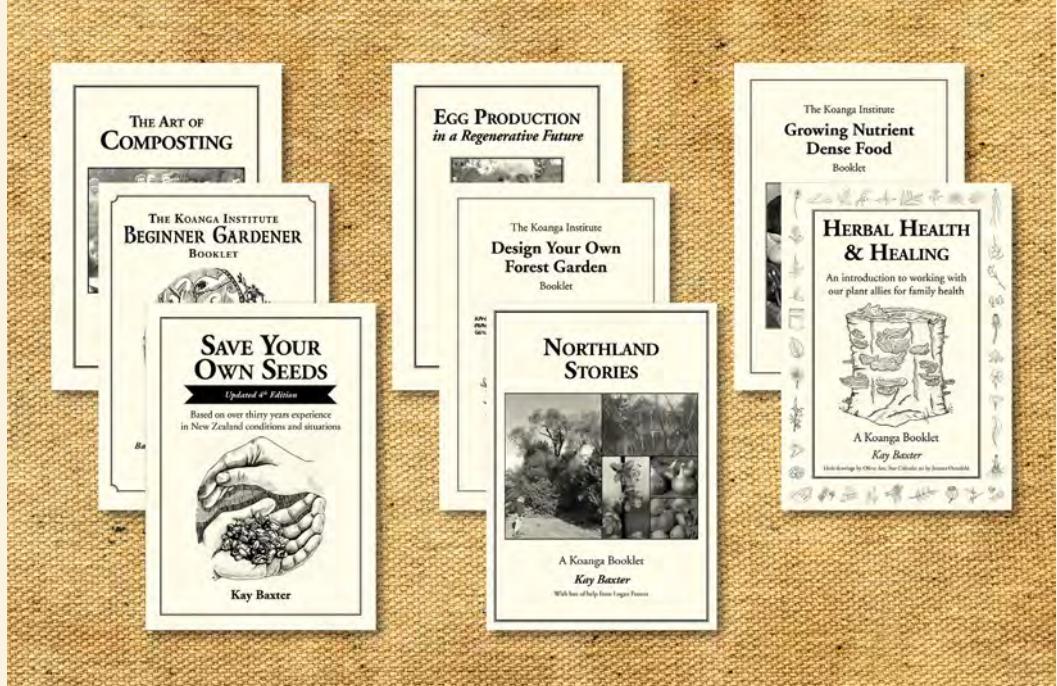
The Master Chart sits at the core of our Garden Planner and is now available for the first time as a stand alone item. The Master Chart contains decades of accumulated crop knowledge in an easily accessible format.



The Koanga Seed Saving Master Chart

Kay Baxter

This is a beautiful wall chart, to support you at a glance, to develop your seed saving skills.



THE KOANGA BOOKLET SERIES

**Beginner Gardener • Design Your Own Forest Garden • How To Grow Nutrient Dense Food
Save Your Own Seeds • The Art of Composting • Egg Production in A Regenerative Future
Northland Stories • Herbal Health & Healing**

(All booklets also available as e-books)



Heritage Vegetable Selector Charts

Beautiful and useful Heritage Vegetable Selector Charts designed to help you select which varieties of heritage vegetables to plant to meet your needs and conditions.

Available Charts: Bean, Corn, Pumpkin & Tomato

Perennials

This is an important and expanding part of the Koanga Institute heritage food plant range. These plants were important additions to old gardens but over the past 60-70 years have become endangered and rare, and it is our aim to make these plants available in the form of starter packs. They are sent out as live plant material, not seeds, and are sent out at only one time of year according to their needs.

Some perennials are usually grown as annuals eg. potatoes, kumara, even shallots and garlic, however naturally they remain in the ground and grow as perennials. Others are clearly left in the ground eg. strawberries, sea kale, rhubarb and asparagus. We also sell some of our perennial vegetables in the form of seeds - see the 'P' symbol that indicates perennials on the seed list.

Ordering system for our perennial collection

Please order items from this list via our website. When we are sure of stocking levels each year the relevant items will be made available to order. Orders can be placed in advance once the item is listed as in stock but will only be sent out at the time indicated so there may be a delay in dispatch.

To be informed when items become available please make use of the 'wait list' function on our website – you will then be sent an e-mail to inform you that the item has become available to order. Details of all perennial plant material can be found here:

<http://www.koanga.org.nz/gardens/perennial-collection/>

Items will be sent out around the time indicated for that category although specific timing varies from season to season. If you have special requirements (for example will be away during part of the send out period) please let us know when you order as we are not able to contact customers to check before sending the items out. Please note that it is not possible to combine items from this category to be sent with other items from our store.

We send out email notification that the item is on its way along with planting tips so please supply an email address if you can. If you have a back order query which does not relate to ordering or payment then please email gail@koanga.org.nz.

The easiest way to order perennials from Koanga is to visit our website ***<http://www.koanga.org.nz/gardens/perennial-collection/>*** and place your order and pay there. Please order via the website if you can as this reduces costs and pressure on staff time for us but if you are not able then you can e-mail your order to contact@koanga.org.nz or phone 06 838 6269. Only tracked mail options will be available for plants from our perennials collection.



September/October 2021 Delivery



ALPINE STRAWBERRIES Red

Fragaria vesca NZ

\$15 for a starter clump (delivery Sept/Oct)

Clump forming strawberries that do not form runners. Great as edging plants. Delicious and very easy to grow. Once established clumps can be divided to increase stock and they also self seed. Small red fruit with beautiful flavour and scent. Great for young children.

ALPINE STRAWBERRIES White

Fragaria vesca NZ

\$15 for a starter clump (delivery Sept/Oct)

These are outstanding strawberries. They fruit continually except when there are heavy frosts. They are large white berries, larger and sweeter than the traditional white Alpine. Awesome addition to the garden especially with young children around.

ARTICHOKE Chinese

Stachys affinis NZ

\$11 for a starter bag (delivery Sept/Oct)

Sent to us by Mr R.H.Lord of Hoon Hay, Christchurch. We believe they came to NZ with the Chinese goldminers. Member of the mint family, and grow just like mint so keep them in a barrel if you're worried about them running way. They taste a lot like kumara and require very little cooking.



COMFREY Evergreen

Symphytum officinale NZ

\$12 for approx. 250gm (delivery Sept/Oct)

A perennial herb that has smaller leaves and is more compact than regular comfrey. Makes an excellent border plant, does not spread by seed and never loses it's leaves. Has purple flowers.

COMFREY Russian (Regular)

Symphytum officinale NZ

\$14 for approx. 500gm (delivery Sept/Oct)

A perennial herb for herbal leys, kikuyu barriers, liquid teas and feeding animals.

FRENCH SORREL

Rumex scutatus OS

\$11 for a starter plant (delivery Sept/Oct)

An excellent perennial herb that can be used raw or cooked. In salads the leaves give a tart, tangy flavour and we use them all year round. The smaller leaves are milder and the taste stronger in larger leaves. Plants can be cut back to rejuvenate them and can be divided to create new plants.



GLADIOLI Whitianga Bay

Gladiolus sp. NZ

\$9 for approx. 6 corms (delivery Sept/Oct)

These gladioli are growing wild where we live now and are stunning. The flowers are not as big as the more modern ones. The orange flowers with yellow centres colours are vibrant and make excellent vege garden companions. They hold their heads up without staking.



HORSERADISH

Armoracia rusticana OS

\$11 for a starter root (delivery Sept/Oct)

A perennial herb with deep, fibrous taproots that are used as medicine in various ways for chest and mucus complaints, also used in cooking to make hot spice or relish. The leaves are highly edible chopped finely in soft cheese or salads sauces etc.



JERUSALEM ARTICHOKE

Helianthus tuberosa NZ

\$11 for approx. 500g (delivery Sept/Oct)

Jerusalem Artichokes, or Sunroots as they are called in North America where they are an indigenous food. This vegetable has been a very important peasant food in the past. Extremely hardy and prolific, beneficial garden insects are attracted to its leaves. Harvest when tops die back, as needed.



JERUSALEM ARTICHOKE Dalmatian

Helianthus tuberosa NZ

\$11 for approx. 500g (delivery Sept/Oct)

These artichokes came directly from an elderly Dalmatian gardeners garden, right on the shores of the Kaipara Harbour near Pouto. The site chosen by an early Ships captain to make home and build the first commercial store on the Kaipara.. and where there already existed in 1840, large Maori orchards of acres of peach trees!



WATER CHESTNUTS Chinese

Eleocharis dulcis OS

\$21 for 5 corms (delivery Sept/Oct)

Complete growing instructions will come with these chestnuts. They will need a barrel or plastic lined pool which will hold up to 10cm of water. Each plant will produce up to 50 chestnuts. They are delicious eaten raw or cooked with a taste a bit like fresh coconut!



YACON

Polymnia sonchifolia NZ

\$11 for a starter clump (delivery Sept/Oct)

A stunning looking with large, red, fuzzy leaves and little, yellow, sunflower type flowers, which flower late autumn when you harvest the large juicy sweet tubers. This is a South American vegetable which produces huge crops. The crunchy tubers are sweet, juicy and caroty and are being hailed as a wonder food for diabetics.



YAMS Nana's

Oxalis tuberosa NZ

\$11 for approx. 200gm (delivery October)

These yams have been grown 'forever' by Denise's grandmother in the Thames area, so they are very special for those of us in the north, because yams normally require colder winters. These yams grow very big tops and have yellow flowers. Make sure you do not harvest them until the tops have totally died back or you will not get a crop!

YAMS Rainbow Mix

Oxalis tuberosa NZ

\$11 for approx. 200gm (delivery October)

This is Henry Harrington's yam collection gifted to us in the 1990s. He collected these yams from his elderly gardening friends all around the lower south. They vary in colour a lot, ranging from plain yellow to yellow with red stripes, to apricot and red. They crop heavily in areas that have hard frosts in winter.

Late October/November 2021 Delivery

We are honoured to hold a very special collection of ancient kumara. The kumara in this collection has been gifted to us from the Far North, Marlborough, Bay of Plenty, the Hokianga and the Kaipara, where they have mostly been continuously cultivated since pre-European times. Many of these kumara grow differently to those we commonly know today. The leaf shapes vary a lot, the growth patterns vary, as do the colours of the leaves, stems and the kumara. We also have kumara which were originally commercial cultivars that have now been grown organically and selected for keeping qualities for many years (over 20). These lines are very superior to using tupu from commercial kumara.



KUMARA Candy

Ipomoea batatas

\$15 for 15 tupu (delivery late October)

A stunning kumara with candy pink skin and pink and yellow mottled flesh. Sweet, good flavoured flesh which retains its pinky colour when cooked. Very nice roasted or boiled and looks amazing mashed with onion, garlic and cheese as a pink stuffing for baked squash.



KUMARA Hawaiian Blue

Ipomoea batatas

\$15 for 15 tupu (delivery late October)

Pale coloured skin with streaky bluey-purple flesh. When cooked the flesh looks very blue and is firm with a good flavour.



KUMARA Honey Red

Ipomoea batatas

\$15 for 15 tupu (delivery late October)

Beige coloured skin with a faint orangey-red blush in places. Flesh is pale with light orangey-red colouring throughout. When cooked the flesh is firm and orange with a good flavour. Good cropper.



KUMARA Huti Huti

(aka: Tariana, Manawa)

Ipomoea batatas NZ

\$15 for 15 tupu (delivery late October)

An ancient kumara that has come to us from the old kumara gardens of the Wairau Bar in Marlborough, South Island. A super long white skinned and fleshed variety, prolific cropper with a good flavour. See website for more info.



KUMARA Mahina

Ipomoea batatas NZ

\$15 for 15 tupu (delivery late October)

Healthy vigorous plants with excellent crops of good sized white tubers.



KUMARA Maikio Gold

Ipomoea batatas EC

\$15 for 15 tupu (delivery late October)

Developed from the commercial lines of golden kumara of 50 years ago; this one has been selected by Joseph as a good keeper in Whirinaki, Hokianga. This one produces quite distinctly different shapes on each plant, bearing both the long thin and the short round fat types. They are very sweet and one of my favourite.



KUMARA Maikio Red

Ipomoea batatas EC

\$15 for 15 tupu (delivery late October)

This is a kumara that Joseph Land has been growing for well over 20 years, originally from commercial stock (Waina) and especially selecting it for keeping and disease resistant qualities. It is a good productive main crop kumara.



KUMARA Paraparapara

Ipomoea batatas NZ

\$15 for 15 tupu (delivery late October)

One of the very special old kumara. This is reputed to be the old medicinal kumara that was used to feed the elderly, the babies and the invalids. It has pink skin, and is a large fat kumara. It is reputed to be more easily digested than others and you can tell that when you eat it. It has a bland flavour. From a koro in the Far-North.



KUMARA Paukena (Pumpkin)

Ipomoea batatas NZ

\$15 for 15 tupu (delivery late October)

An old one from the East Coast, orange coloured and very sweet to taste. A reliably good cropper. This one contains more water than most others and was traditionally used to make Kumara kao, a traditional or dried kumara. This was one of the traditional foods of the hunters and bush food gatherers.



KUMARA Reka Rawa

Ipomoea batatas NZ

\$15 for 15 tupu (delivery late October)

A reliably large, old, cream skinned and fleshed kumara that is my favourite tasting one. Also the best cropper. This is the ultimate kumara, tastes like roasted chestnuts to me! From an ancient Far-North collection.



KUMARA Romanawa

Ipomoea batatas NZ

\$15 for 15 tupu (delivery late October)

This is another very rare old kumara remembered perhaps better than all other old cultivars, by elders all around this land. It has a gold skin and yellow flesh but with orange mandalas within the flesh when cut in half. It is very sweet and of a medium texture, not too dry or too soft. I like it a lot.



KUMARA Taputini

Ipomoea batatas NZ

\$15 for 15 tupu (delivery late October)

An ancient cultivar that does not run. Produces large numbers of long, cream skinned and fleshed kumara, with dark green deeply lobed leaves similar to Huti Huti but in a more compact form. Traditionally grown in cooler areas.

February 2022 Delivery

BULBS

Coates Family Heirloom Bulb Collection NZ

\$22 for 20 bulbs including some of each variety (delivery February)

A mix of heirloom bulbs. These bulbs were all collected from a property at the base of Pukekaroro, a reserve across the road from Koanga Gardens that used to be owned by the Coates family. The bulbs are pretty special. Apart from the snow drops they all have outstanding scents and are really old varieties.

Snow drops Classic white bells with green dots around them.

Paper Whites Multi-headed, 5 single white petals with a white centre.

Bacon and eggs Multi-headed, very double, yellow centres.

Sol d'or Multi-headed, yellow petals with gold centres.

Jonquil Pale lemon petals with yellow centre.

April/May 2022 Delivery



CHIVES Giant Chives
(aka: Multiplying Spring Onions)
Allium schoenoprasum NZ
\$10 for a starter clump (delivery April/May)

These green onions are the size of Spring Onions if grown well, they keep on multiplying like chives, and they are able to be picked all through the Summer. They die down in May when the Welsh Bunching Onions come into their own again. We always use them raw.



GARLIC Ahipara
Allium (possibly ampeloprasum) NZ
\$10 for approx. 90 grams (delivery April/May)

Kay found this garlic growing wild over large areas on the Ahipara Gumfields in the early 1990s. This garlic (possibly a leek) grows garlic like bulbs, as well as sending up a very distinctive flower spike, containing a spherical globe of bulbils. The garlic is mild flavoured and the bulbs are large, each plant having usually only 2-5 cloves.



GARLIC Elephant Garlic
Allium ampeloprasum NZ
\$10 for approx. 90 grams (delivery April/May)

This garlic is actually a type of leek. It is not good for medicinal garlic but tastes great as a roasted vegetable. Our Elephant garlic came to Northland with the Dalmatian Gumdiggers Thanks Beryl, this one is here by your effort (love). It grows huge, and produces an edible flower spike and underground bulbils as well.



GARLIC Rocombolé Early Red
Allium sativum NZ
\$10 for approx. 90 grams (delivery April/May)

Another from Henry Harrington's garlic collection which he began collecting in 1956. This is an outstanding red skinned cultivar with edible flowers stalks, that can be planted from March onwards up until late May, and can be cured and ready to eat or sell before Xmas. Forms good sized bulbs with 8-10 large cloves around the hard stem.



GARLIC Rocombolé Early White
Allium sativum NZ
\$10 for approx. 90 grams (delivery April/May)

A Rocombolé garlic from the Henry Harrington Collection, that came to Henry from Gerald de Koning. It has a hard flowering central stem, with pearly white skin surrounding pearly white cloves. The bulb is a very unusual flattish shape. The flower spikes are edible and this garlic can be harvested early before all main crop cultivars. This a strong flavoured garlic.



GARLIC Takahue Red
Allium sativum NZ
\$10 for approx. 90 grams (delivery April/May)

An heirloom variety found growing wild in the sand dunes near Takahue in the Far North. Excellent quality, streaky red skinned cloves. A soft top garlic good for plaiting. Quite a strong garlic so great for culinary and medicinal purposes. Turned up from a different source as an old Dalmatian garlic.



ONION Egyptian Tree Onion; Gerald de Koning

Allium cepa NZ

\$10 for approx. 8 bulbs (delivery April/May)

Gerald de Koning grew these onions for many years at the Mount Linton Station. These are clump forming onions. You save the best for seed, and eat the rest. If you pick off the flower stalk that contains the bulbils you will grow larger onions. You can also keep the bulbils for seed.

ONION Mike's Multiplying

Allium cepa NZ

\$10 for a starter clump (delivery April/May)

These are a strain of multiplying top set onions. Plant in a clump or row in a permanent position. They multiply and the clump quickly increases in size and can be divided for new clumps. Can be picked to use like spring onions. Very tasty and reliable onions.

ONION Potato Onion; Brown

Allium cepa NZ

\$10 for approx. 9 bulbs (delivery April/May)

These little beauties came from Puss Chadwick of Paparoa (Northland). They grow by planting a bulb which multiplies and you will harvest around 10-12 onions for each one planted. They string up well and keep very well. Some people use them for pickled onions.



ONION Potato Onion; White

Allium cepa NZ

\$10 for approx 8 bulbs (delivery April/May)

Small white roundish shallots gifted by John Palmer, a retired DSIR scientist who was officer in charge of the old Vegetable research station at Otara from 1968 to 1976 so collected these shallots then.

ONION Welsh Bunching Onion

Allium cepa NZ

\$10 for a starter clump (delivery April/May)

Welsh Bunching onions are like huge spring onions that just keep on growing and multiplying. They can be harvested all winter. They have outstanding flavour. We dig them up and divide them once a year to keep them at their best.

SHALLOTS Henry's Flowering

Allium cepa NZ

\$10 for approx. 6 bulbs (delivery April/May)

Gifted by Dawn Deaker to Henry Harrington and then to Koanga. These are unusual shallots which form seed heads above each shallot and also form lovely big hard shallots which keep well. If you pick off the flower stalks the onions will be twice as big. Save the biggest for seed and eat the rest.



SOCIETY GARLIC

Tulbaghia violacea NZ

\$10 for a starter clump (delivery April/May)

A very drought tolerant, ornamental member of the garlic/onion family. This one has purple flowers for many months which are edible as are the leaves (you get the garlic flavour without the garlic breath!) Another perennial like garlic chives, and can be divided in the same way.

Delivery June onwards while stocks last

HERITAGE POTATOES

Due to circumstances beyond our control we had only limited stocks of seed potatoes this year. There may be more around September so please check on the website then.



Seeds received in the past year to add to our seed collection

Ngutukākā/ Kākābeak Red

From Susan Thorpe, Chatham Islands

Ngutukākā/ Kākābeak White Flower

From Susan Thorpe, Chatham Islands

Tomato, Frankie's

From Sue Campbell, Cambridge

Tomato JBP

From Sue Campbell, Cambridge

Kōauau Nose Flute Gourd

From Trish Brooks, Oakenden

Tomato Special Orange, unknown

If you have family seed lines or heritage seed lines that you would like to see come into the Koanga Seed Collection to enable these seeds to be available others please do not hesitate to contact us, and we'll send you a form to fill in to collect as much info/ whakapapa about these seeds as possible so it is not lost and we will do our best to maintain the seed lines with their stories and make them available to others.



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, 40 sqm salads, stir fries, soups & stews | \$195

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. At supermarket prices the value of the food grown from these could be \$2,300!

Collection Contains:

- 49 packets of seed, including an Oats Carbon Crop pack. All 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 Puhi (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, Foxglove, Sweetpea Heritage 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), Magenta Spreen Lamb's Quarters, Wild Crafted Golden Purslane, Dalmatian Parsley, Watercress.

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: Bohemian Sugar Pea, White Scotch Runner Bean, Croatian Tomato, Hollow Crown Parsnip, Dalmatian Pean, Red Seeded Broadbean, Upland Cress, Port Albert Cucumber, Strawberry Popcorn, Zimbabwe Squash.

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: Port Albert Cucumber, Magenta Spreen Lamb's Quarters, Chioggia Beetroot, NZ Heritage Lettuce Mix, Genovese Basil, Shisu, Rainbow Cherry Tomato Mix, Oxheart Carrot.





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, Austrian Yellow Lloberricher Carrot, Henry's Chinese Cabbage.

Winter Salad Collection | \$41

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: Miner's Lettuce, Ohno Scarlett Turnip, Endive Indivia Scarola, Asian Greens Mix, Welsh Bunching Onions, Corn Salad (Mache), Upland Cress, White Icicle Radish, Oxheart Carrot.

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, Upland Cress, Endive Indivia Scarola, Cornsalad, Dalmatian Cabbage, Watercress, Borecole Kale, Magenta Spreen Lamb's Quarters.



Online Workshops



Kia Ora Whanau, Vitor and Kay have been super busy filming and creating the Koanga Health & Well-being Masterclass over the past year, and also beginning the process of filming the Koanga Forest Gardening Masterclass.

The Health and Well-being Masterclass is almost ready to go live, and includes major sections such as

1. Designing a Nutrient Dense Diet based on the principles all Indigenous people visited by Weston A Price.
2. Building Skills Section, with video on how to make broth, fermented vegetables and dairy, how to correctly process and activate grains, how to make sourdough bread, how to incorporate healthy oils and fats into your diet and more.
3. Traditional Food Storage, teaching you how to harvest, process and store all the food you grow so that you can achieve food security for your family, without the need to shop at the supermarket.
4. Herbal Health Workshop, teaching you how to grow and process medicinal plants at home to make medicine for your family.

We are very excited about this masterclass and feel it is being released at a perfect time. If you are concerned about health and food security for your family this will be for you.

Our Forest Garden Masterclass is well underway and will include a comprehensive set of workshops covering

1. Design
2. Implementation
3. Management, including many pruning episodes showing how to prune at all stages of tree age and growth and monthly videos showing you what's happening each month.
4. Propagation

In the mean time now is the time to do your online Koanga Gardening Masterclass to ensure you get the most from your garden this next season...

Ehara taku toa I te toa takitahi engari, takimano no aku tipuna.

Not by the might of one, but the might of many, from our ancestors to us.

Vitor Crispim

Co-Founder & Production Manager

www_regenerationproductions.org



For more information visit
www.koanga.org.nz



Koanga
INSTITUTE

RD 5, Wairoa, 4195, New Zealand
Tel: (06) 838 6269 Fax: (06) 929 9824
Email: contact@koanga.org.nz