

EUREKA! NOGS IS AN *ING*S



Chair Kerry Chamberlain who has guided us through the NOGS Incorporation says it offers the garden some protection and helps to regularize relationships with Auckland Council.

“IT PROTECTS OUR OWNERSHIP OF CHATTELS WHICH ALL BELONG TO THE SOCIETY AND ANY MONEY THAT WE HAVE.”

As an incorporated society NOGS has to set clear rules and have some structures, such as a membership register, an AGM, a committee and dispute resolution processes to be used in the unlikely event of conflict between members that cannot be resolved informally. Should NOGs ever wind up for some reason in the future the chattels and any money would go to a like organization. Thanks to Kerry for all of the work he did throughout 2023 on incorporation. It was not a simple task by any means.

**SUNDAY
APRIL
21ST**

Hold the date!

Please mark your calendars.

**NOGS ANNUAL MEETING IS SET FOR
SUNDAY APRIL 21ST,
THE THIRD SUNDAY IN APRIL.**

**THE MEETING WILL BE HELD AT 11AM
FOLLOWED BY A SHARED LUNCH AT MIDDAY.
WE HOPE ALL PLOT HOLDERS CAN ATTEND.**

The eyes have it for Open Days.

The eyes have it! The Open Day on January 20 was a great success according to NOG plot holders who welcomed members of the community into the gardens. Apartment dwellers who were keen to see the gardens and what they could produce, families and community gardeners from other parts of Auckland, plus interested locals attended and wandered around with plot holders answering questions where possible. Several visitors have now put their names down on the NOG waiting list. The blackboard in the shed asked if a repeat Open Day would be welcome. See page 8 for the result and other photos from the open day.



Nigel Hopkins pest control workshop was a big success.

THANKS, TOO, TO ALL THOSE WHO HAD TURNED UP A WEEK EARLIER AT A MINI WORKING BEE TO WEED AND LAY MULCH DESPITE THE SUMMER HEAT. IT WAS AN EXAMPLE OF TRUE COMMUNITY SPIRIT TO MAKE THE GARDENS LOOK PRESENTABLE.



VEGETABLE GARDENS OF EDEN.

The summer harvest is in full swing at NOG. Butternuts, zucchini, beans, tomatoes, aubergine, corn, okra, capsicums, chillies, brassicas including red cabbage, broccoli, red and green lettuces, pumpkins and squash are flourishing in different gardens.

If you have a zucchini glut, Holly Sanford has the answer with her special soup recipe (see page 7).

Other glut recipes including zucchini bread, chocolate zucchini cake, ratatouille, and fritters and more fritters! To prevent soggy fritters squeeze water out of the grated zucchini and add heaps of grated parmesan to the fritter batter. For a spicier fritter add chilli flakes. The fad vegetable this year is zucchetto tromboncini, he strange trombone (or slightly phallic!) pale green striped



Geoff with his potatoes

squash that is a rampant spreader and can be seen in several gardens. For those of us experimenting with zucchetto roasting with lots of spices, salt and good olive oil seems to produce the best results. Picking them when a foot long and not too thick is best, too. While there is a sharp division of opinion about whether

or not to grow potatoes at NOG because of the potential for potato blight, some plot holders have had good potato crops in 2024. Here's Geoff and Laura's haul planted in the plot that was previously the asparagus patch. They are quick to add that as newer NOGgers they didn't know there was a potato warring out when they planted their seed potatoes!



IT CAME FROM THE TOOL SHED

ANOTHER NOGS MYSTERY

During the open day clean up this fascinating little bit of garden history chose to reveal itself. If you know what it is and want to share the story behind it just jump on the facebook page and let us all know. Just click the logo to visit the page.





It's flower time.



One of the sunniest plots at NOG has been transformed from onion weed infestation into a mini white flower farm. Happy swathes of sweet peas, white cosmos, dahlias, scabiosa and tuber roses as well as zinnias (“good for bugs”) greet NOG members and visitors.



Two year old Poppy Buckingham with white cosmos for the vase.

Plot holder Joel Buckingham said he'd been into flower growing for seven or eight years but the COVID lockdown more recently “fuelled the fire”. He is only growing white plants in the plot because he is contributing flowers for a friend's small wedding. ‘Something different this year’. Joel says the secrets to his success are “shelter and sun, mainly sun” and the biggest hazards are

several thrushes who know exactly when new seedlings planted in the evening have gone in.

Those who watched the plot's transformation, know the effort Joel put into the soil preparation. He meticulously dug out the onion weed, placed three or four layers of cardboard and then about 50 layers of grass clippings and mulch. But at one end of the plot was an enormous log, perhaps with maritime history, embedded in the soil which had apparently been buried in the plot for 10/15 years. It couldn't be moved with a spade but Joel thanks John Ford for its ingenious removal by digger. The huge log now neatly border's Des' adjacent plot and acts as a step.

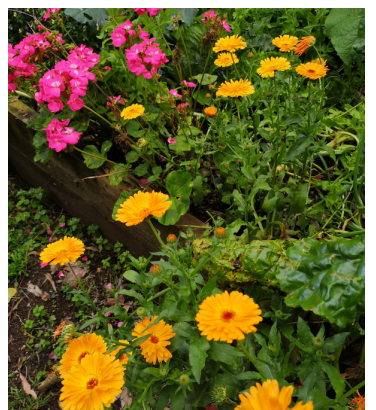
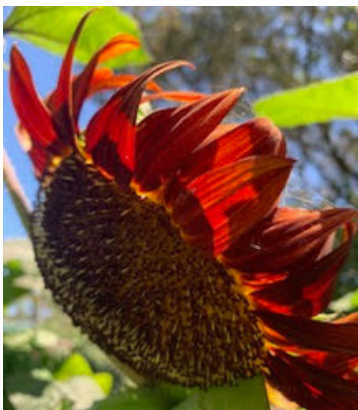
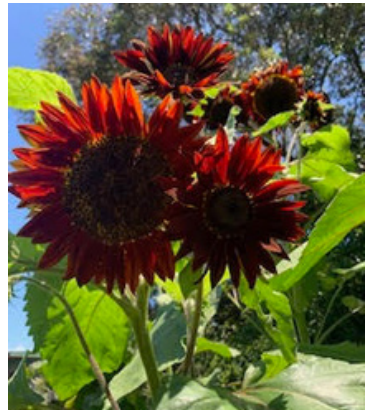
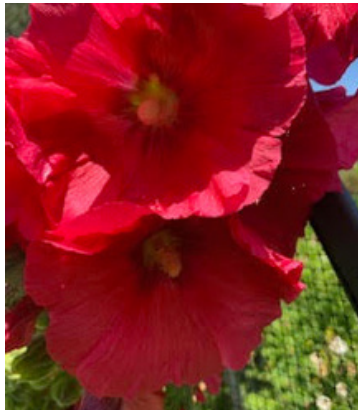
While Joel is second generation at the garden, son of long standing NOGger Tony Buckingham, he credits his mother for the flower growing gene. “Dad is a vegie guy.” Chocolate and yellow sun flowers, dahlias, hydrangeas and lofty holly hocks have also done well at NOG this summer. As Peter Rea, NOG's bee man, says, “please plant more flowers for the bees”.

Joel Buckingham credits sun and shelter for his fantastic flowers.



NOGS GREATEST HITS

TAKE A MOMENT TO APPRECIATE SOME OF THE SHOW-STOPPERS
SEEN AROUND THE GARDEN THIS SUMMER.



The best marmalade ever made with NOG's Seville oranges was sold out almost as quickly as marmalade maestro(ess) Kathy Lambert could make it this year.

**THURS
FEB
22ND**

**KATHY'S
PRESERVES
WORKSHOP**

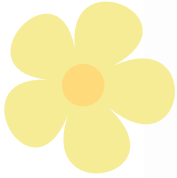


GLORIOUS COLOUR, CONSISTENCY AND TASTE AND FUNDS FROM MARMALADE SALES GO TO NOG.

IF YOU WANT TO MAKE PRESERVES AS GOOD AS KATHY'S THEN SIGN UP TO HER 22 FEBRUARY PRESERVES WORKSHOP 6-9PM. THERE'S A \$10 CHARGE FOR SUGAR SUPPLIES AND LABELS, PLEASE BRING YOUR OWN JARS. TO REGISTER EMAIL COMMITTEE MEMBER ANNEMARIE THOMAS AT ANNEMARIE@HENGUS.CO.NZ.

Cream of Zucchini Soup (cold or hot)

FROM THE KITCHEN OF HOLLY SANFORD



INGREDIENTS:

6 (OR SO) MEDIUM ZUCCHINIS OR ONE MEDIUM MARROW, CHOPPED COARSELY

1/2 LARGE ONION, CHOPPED

1/2 RED CAPSICUM, CHOPPED

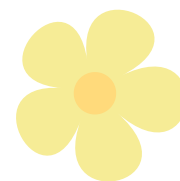
1 LITRE (MORE OR LESS) OF BROTH. (I USE CHICKEN, BUT IT COULD BE VEGETABLE.)

120 GRAMS CREAM CHEESE

TARRAGON, A PINCH OF DRIED OR A SPRIG OF FRESH

A PINCH OF CAYENNE

SALT AND PEPPER TO TASTE (IMPORTANT!)



METHOD:

SAUTÉ ONIONS AND CAPSICUM LIGHTLY IN A BIT OF OLIVE OIL THEN ADD THE ZUCCHINI AND BROTH. COOK UNTIL ALL ARE VERY SOFT.

ADD CREAM CHEESE WHILE STILL HOT AND STIR IN.

COOL AND THEN BLEND THOROUGHLY.

ADD CAYENNE.

ADJUST FOR SALT AND PEPPER.

SERVE ICY COLD IDEALLY, BUT ALSO GOOD HOT.

