



Southland Herb Society's *Herbal Harvest*

This Month

Thursday 26th 7pm
Christmas Function

*See notice board on page 10
for further details*



Images from the AGM trip to Owaka last month.

A message from your editor

This Month's Highlights

- **President's report**
- **Elderflower/elder**
- **Trip to Owaka**
- **The Rose Bowl award**
- **Profile Rose Buxton**
- **History of the Fragrant garden**
- **HFNZ AGM report**

Quote for the month

"A garden is a grand teacher.
It teaches patience and careful watchfulness. It teaches industry and thrift. Above all it teaches entire trust"

Gertrude Jekyll

It looks like I missed a wonderful trip into the Catlins last month as we were out on Maud Island in the Marlborough Sounds also getting up close with a wide range of wildlife. It was such a wonderful opportunity to visit this predator free island. Our friends who are currently the DOC rangers, were able to make this visit possible. Maud is best known for its native frogs but it is also a haven for many other invertebrates and wild life. We saw both tree and giant weta and giant snail, little blue penguins, nesting fluttering shearwater and ruru in abundance. We tramped all the tracks including the one to the highest point, and along the way changed all the tracking tunnel cards. (Photos on the back page of this newsletter).

Following our trip to Maud Is we headed up to Auckland so that we could visit family and I could attend the HFNZ AGM. There is a brief report on page 10.

This is a very full newsletter this month (and the last for 2020). There is a report and lots of photos on the trip to the Catlins, a piece from the archives by Olive Dunne and the Fragrant Gardens, The President's Annual report and the Rosebowl citation. Plus the regular features - Herb of the Night and our member profile.

I will take this opportunity to wish you all a very Merry Christmas and I look forward to seeing you all again in the New Year.

Yours in herbs
Maggie Elford

President's Report

Hello Everyone

As this will be our last newsletter before Christmas I would like to wish you all a very happy Christmas and holiday time.

I would like to congratulate Jane Jones on deservedly being awarded the Rosebowl for the last year. Her citation is attached in the newsletter. Also the president's annual report is included too for those who weren't at the AGM in the Catlins.

We had a wonderful day in the Catlins superbly organised by Jane with maps and instructions and elderflower cordial to go with the herb of the day.

The insect farm was amazing with such attention to detail in the houses and streets and screen printed signs. I loved the doors you opened and searched for insects inside and the sculpture of the insect. I know everyone was to put in a sentence or two about it so won't steal others thunder.

Thank you everyone for all you have done this year to make our society work as well as it does. Looking forward to seeing you at our Christmas function.

Yours in herbs

Julianne

Election of Office Bearers for 2020/2021

President: Julianne Watson

Secretary: Jane Jones

Treasurer: Gillian Knarston

Committee Members:

Jude Bayliss

Norma Robinson

Sue Jones

Maggie Elford (Newsletter Editor)

Rosemary Fox

Jackie Knight

Jan Pfeifer

October meeting - trip to Owaka*Reported by Jane Jones*

Saturday, 31st October, 2020. 8.30am. Damp, cool conditions; heavy showers forecast!! The scheduled trip was to take members through The Catlins to Owaka to visit an enthusiastic couple who have developed their 10 acres into a 'garden' habitat for NZ insect life. Visitors to the 'garden' are encouraged to appreciate our, NZ, natural environment, which will in turn enhance our food chain and help to conserve our dwindling stocks of certain native moths, butterflies, honey and bumble bees (they love blue flowers) , bugs etc.

Our, 12 in all, day was filled with amazing surprises, incredible snippets of information, beautiful blossoms, breath-taking views, interesting, humble people and happy banter.

First stop: The Niagara Falls Café, off the coast road, to Waikawa. If you have not already had refreshment at this incredible café, it is a MUST!! The Café is contained in the old school house, oh, such history! Wooden building with huge windows overlooking a well tended lawn, flower beds to a stream with willow trees. A sign above the counter boasts of the use of local produce and every thing made in house, even the bread. My coffee and scone were amazing!! Such friendly and helpful staff; they opened early for us!!



Second stop: Owaka Museum. A building packed with relics and incredible information about days gone by in The Catlins area. Moa, Maori, sealers/whalers, early settlers, industries; explained by displays, DVDs, information boards, life-sized show cases, lists of war and sports heroes etc, etc. Again a MUST.

I must explain to those who have not travelled this route, just how beautiful and breath-taking it is. The road winds through native bush, green rolling hillsides, steep embankments, the most stunning coastal views including huge sandy, wave brushed beaches, and a copper coloured marshland/river estuary at Papatowai. Even in the misty rain this countryside is very impressive.





Third stop: The Earthlore Wildlife Gardens; it is situated just south of Owaka, set amongst rolling hills. Janine and Gordon Thompson are passionate about their project which is 'a dedicated insect conservation habitat, with an established and on going programme with a focus on plants for many insects and birds.' (A food forest!). They have planted 4 acres with rows of an amazing variety of fruit and nut trees, NZ shrubs, under which are vigorously growing companion herbs and vegetables, with grassy pathways between. (So lush and beautiful at this time of year as trees are in blossom.) The Thompson also have a plant nursery for seedlings and propagation., a spiral herb garden and worm farm. We saw huge kereru and tuis, close enough to touch.

As the Thompsons receive many visits from school children, Gordon has devised several activities to make their stay more interesting; a gypsy caravan with dress ups, mini frisbee golf course, friendly donkeys, sheep, a loud goose (!), a puppet show and Bug City!

The whole 'garden' lies in a sheltered spot surrounded by swaying eucalypts and many native plants/shrubs. All plants, including weeds are encouraged to grow and flower, so the flower beds are amazing!



One thought that I have come away with from this visit, is that I must now be more sympathetic with the spiders, flies, moths, critters that invade by house and garden – no more squashing or stamping on them!!!!!! They are all essential for our well-being! Moths/butterflies pollenate our flowers, some bugs destroy nasty insects that destroy our essential plants!



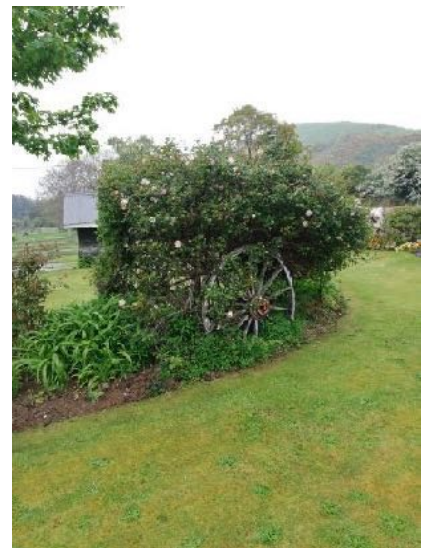
One final piece of information: the Thompsons work closely with Orokonui Ecosanctuary, Dunedin. They hold workshops there and in 2021 they will take people out to work on conservation projects in that area.

Check out the Earthlore Wildlife Gardens for more information. <https://earthlore.co.nz/>

Julianne held our 2020 Herb Society AGM in the Thompsons tiny classroom/ shop. Then Jane talked about elderberry, the Herb of the Day. We tasted elderflower cordial. Rose held the raffle and Jane Jones received our Society Rosebowl!

Thank you Gordon and Janine. Janine invited us back in the autumn to sample their fruit and nuts, yum.

So, a great day out! I returned home tired and happy, and relaxed with my new assortment of gained knowledge and information. Many thanks to Julianne, Mary-anne and Rose for their heroic effort, driving us all so carefully along our route!



Bumble Bees

If you are like us and always wonder how bumble bees live then we have the answers!

Thanks to Earthlore (Gordon and Janine) at Owaka.

They live in hives often under the ground or in purpose built hives as in photo. Place a small wooden box with a round hole opening for entry. Paint around this entry door in blue paint.

Place the box on chicken netting raised off the ground.

Make a little door step so bees can land before entry.

Line the inside with some wool and moss so the Queen Bee can build a nest.

If bees are dozy place a kitchen towel with some sugar water on it.

Apparently they need to feed every 20 minutes to live!

Place box near flowering plants.



Joke

Q What do you call the back of a bee?

A Behind.

From Rose, Jude, Gillian and Jackie



Herb of the Night: Elder Sambucus Nigra.*Researched and presented by Jane Jones*

Sambucus Nigra. Dane wort, wall wort, ground elder.

In the good old days the elder tree stood close to every dwelling, as every part can be used medicinally: leaves, flowers, green bark found underneath the grey outer layer, root.

Tiny lace-like cream/white, pleasantly scented flowers hang in clusters at the end of a stem. Small deep purple berries appear later in the year in the same clusters.

It seems that the general uses of these different plant parts can be used, once shredded, boiled and sieved, then diluted as a diuretic, laxative, body cleanser. The infusion will help symptoms of colds, flu, bronchitis, hoarseness, gout. Anti-rheumatic, as well as boosting the immune system and improving heart health.

Poultice made from parts crushed into olive oil can be rubbed onto chilblains, haemorrhoids.

Flowers can be made into a cordial, used to flavour wine, cider, vinegar, sugar.

Berries can be eaten fresh (though full of seeds) or dried. Made into jam, jelly and a cordial. The berries are very rich in Vitamin C, with smaller amounts of Vitamin A and B.

Romans used berries for dying hair.

The tree is a garden nuisance as not only do the roots creep underground and new shoots appear, but the birds spread the seeds, and once a seedling is established it is very hard to remove!!!!

A word of warning from another book, 'Homegrown Berries', Timber Press Growing Guide: 'The leaves, bark, stems and roots of all elderberry species should not be ingested; they contain cyanogenic glycosides.' Perhaps it is best to stick with the flowers and berries, yum!!

We tasted elderflower cordial at our AGM meeting 31st Oct, 2020. Very scented.

Reference: Taken from 'Grandmother's Secrets', Jean Palaiseul.

**Elder Flower Cordial (Maggie Elford)**

I often make 4x this recipe and freeze the excess as I have had it develop mould, even when kept after a few months, in the fridge).

6-8 elder flowers

575mls (1 pint) water

450grams castor sugar

2teaspoons citric acid or cider vinegar

Juice and zest of 1 lemon

Bring sugar and water to the boil and stir till sugar is dissolved. Put flowers into a bowl and pour sugar solution over them

Stir in lemon and vinegar. Cover and leave 24 hours

Elder flower Champagne

4 litres water
7 - 8 fresh elder flowers
2 Tablespoons white wine vinegar

2 ½ cups sugar
2 lemons chopped

Pour boiling water over sugar and stir to dissolve. Cool.
Add flowers, lemons and vinegar and leave for 24 hours.
Strain through muslin, and bottle. Don't overfill the bottle. Leave for 2-3 weeks before drinking.
By using plastic bottles it is very easy to tell when it is ready as the bottles get tight.

It is very important to strain the fermented liquid, as even if you have washed the flowers before using there are tiny little black insects that are impossible to remove otherwise.

Elderberry cream pots with chocolate truffles

(A pannacotta type dessert from Find it Eat it by Michael Daly and highly recommended by your editor).

150g Elderberries
1/3 cup caster sugar
1 Tbsp powdered gelatine 2 Tbsp cold water
300ml cream
100ml full fat milk
3 Tbsp caster sugar
1 Tbsp vanilla extract 30gm dark chocolate



Preparing the elderberries

Wash the elderberries under cold running water while still on the stalks. Gently remove the berries with a fork and place in a thick-bottomed pot. Add the sugar and place over a low heat to allow the berry juice to be drawn out. Simmer for 10mins until the berries become thick. Pass this jam through a fine metal sieve to remove the skins and seeds. Keep the seed and skin mix to one side.

Making the cream pots

Soak the gelatine in the cold water for about 5 minutes, until the granules soften. Put the cream, milk and caster sugar in a pan and bring to the boil. Whisk in the gelatine and elderberry jam then pass the mixture through a fine sieve. Finally whisk in the vanilla. Cool slightly before pouring into four individual serving dishes. Place in the fridge until set. (Over night.)

Making the truffles

Finely grate the chocolate into the cold elderberry seed mixture and mix well. Roll into little balls and keep in a cool area of the kitchen but do not put them in the fridge. You can roll the truffles in cocoa powder if you wish. Serve with some vanilla whipped cream.

President's Annual Report Southland Herb Society 2019-2020

In presenting this report I am pleased to say we have had a productive year in the programme we have delivered. It has been wonderful to see new members coming along. Our society is in good heart despite the disruptions of Covid 19. We were unable to use our rooms for March, April, May and August, four months of our programme including our workshop day. We hope to use the speakers and topics not used in the next year's programme.

We have benefited from a variety of speakers including our own members in groups around a committee member in our meetings. The topics have included:

Companion planting, feedback from the NZ Herb Federation conference, Herbal weeds and a High tea and DVD of Highgrove. A highlight of the year was Rob Tipu and Stella Mc Donald who came from Dunedin to share Rob's book 'Treasures of Tāne' native plants of Ngai Tahu at a public meeting in September. It was an added bonus to hear about their garden in Broad Bay from them both as well. The committee has organised social occasions at Christmas where we had a progressive night around members gardens with food at each venue. We also had our mid Winter dinner with a Hawaiian theme. Members really got into the theme with wonderfully colourful outfits, Hawaiian food, decorations and a ukulele orchestra that performed brilliantly. There was even hula dancing!

The Herb of the night continued to be an important part of the programme and over the year members have researched Aloe Vera, Dogwood, Chickweed, salad Burnet, Wintersweet, Witch hazel, Elderflower and Manuka. Thank you to members for putting so much effort, knowledge and preparation into the Herb of the night.

Profiles of our members in our monthly newsletters continue also to be of real value. We learn so much about each other by sharing our stories.

The fragrant gardens are under development after becoming very overgrown. We have had meetings with Parks and Reserves to plan the re development. The Rose bed has been cleared out and will be replanted along the lines of what was originally planted. Other developments like a possible sensory walk, fruit trees, kowhai and incorporating the fragrant garden into the wider Queens Park more with appropriate signage will take some time. We were delighted to find early references to the intention and planting in the garden by Olive Dunn and Jean Young two of the originators of the garden.

Our 40th anniversary of the Southland Herb Society is coming up in 2021 in March. We are planning a Spring Festival of Herbs on the weekend of 9-10 October for the public and members and a dinner in March for members during Herb Awareness month. We have established a festival committee of 12 and have had two meetings so far. Thank you to Betty, Avis, Jane, Margaret, Norma, Christine, Chris, Rose, Lyn, Rosemary who have volunteered to help with the celebrations. It won't happen without you and all the members.

Thank you finally to all the wonderful Herb Committee of Gillian, Maggie, Jane, Norma, Jude, Judith, Rosemary, Sue and Jackie who all do so much to make our society run at each meeting and a newsletter so memorable. We are so privileged to have people who want to give their time so willingly and their ideas and knowledge voluntarily. Let's make the next year special.

Julianne Watson

**Report from Herb Federation AGM
hosted by Auckland Herb Society 7 November 2020**

The AGM for the HFNZ was held at the Auckland Botanical Gardens on Saturday 7 November. As part of my role with the Federation, I combined a trip to Auckland to visit family with this event. The morning session was hosted by Auckland Herb Society at the Auckland Botanical Gardens and they presented a programme with a Christmas theme. There were presentations and demonstrations that included Christmas cooking, simmering potpourri, a living Christmas herbal wreath and Christmas liquors. Before the meeting I managed a quick walk around the herb gardens and salvia collection (unfortunately now somewhat reduced from its original size).



The AGM followed in the afternoon with some members joining by zoom. The winner of the Herb Project Award was Kapiti Herb Society and the recipients of Scholarship Awards for the Herb Certificate course were Mark Finey and Heather Stockdale.

It was good to be able to meet all the Federation executive in person, as to date this has been just by our bi-monthly zoom meetings.

Maggie Elford

Simmering Potpourri - Helen Ford

(This is a brief summary of the notes Helen gave us. Please contact me if you would like more detail and recipes)

A simmering potpourri releases its aromatic oils rapidly and can scent a large space - but only for a few hours. Colour and texture additives are unnecessary, although flowers that colour the water are fun to use when simmering potpourri in a glass pot. Essential oils are optional. After simmering has released the essential oils into the air, the blend is ready for the compost heap. Making simmering potpourri is a good way to use up last year's harvest of herbs.

Simmering potpourri has the advantage beyond a pleasant scent. In winter, low humidity and indoors heating can dry skin and mucus membranes. A simmering pot adds moisture to the air in the home.

When blending your own fragrances let your nose be your guide. Choose the primary fragrance you want for a blend, then select other ingredients that you think might go with it.

Xmas Simmering Potpourri:

Dried lemon peel, dried orange peel, whole cloves, star anise, dried cranberries, nutmeg, allspice, cinnamon sticks, shop bought mulling spice.

Mix altogether and keep in a jar. On the day of using, simmer a handful of the ingredients with a sprig of fresh pine greenery in a pot of water. You do not have to throw away the potpourri after one use. Just add more after and heat. It should last for several uses.

Scented Garden for Southland's Blind Centre

Olive Dunn, Southland Herb Society (from the Archives).

For a young society it was big venture to suggest we plant and maintain a fragrant garden for the Blind Centre. As a Herb Society we have a bare two years experience behind us, so it was perhaps a little audacious to plunge into such a demanding task.

The Blind Association readily gave their consent to our proposal to plant a scented garden. We are only carrying on a project have has been in mothballs for many years.

In 1967 Invercargill Rotary did a tremendous job planning and building raised beds around the Blind Centre. This situation on the edge of Queens Drive is a warm sheltered spot lying to the sun, ideally sited for fragrant plants. Some fine shrubs and roses had been planted, then the project seemed to lapse.

We count ourselves privileged to have been able to take up the ongoing planning, for the urge to have some outgoing commitments is always good for any society.

Fund-raising was next on the list. Two stalls selling all our herbal goodies raised a fair sum. This went to buying shrubs and roses. Fortunately at this time Mrs Jean Young moved from the country, settling in a town house opposite the Centre. Jean is on of our best plantswomen in the South. She consented to co-ordinate the planning and planting of the gardens. A small group of enthusiasts assisted in the blueprinting programme. Many hours were spent sifting ideas, poring over books for help and inspiration in selecting all the fragrant shrubs and plants thought suitable. They must be hardy, not invasive (or not unduly) or needing too much pruning or staking. So it went on and on, accepting and rejecting.

Finally we submitted our selection of shrubs, plants and roses to the Curator of Reserves. We approved our choice without queries. The Reserves kindly assisted with manpower, for the initial planting, for which we were grateful. Amongst the background of shrubs that had been planted those fifteen years ago, are - *winter sweet*, *witch hazel*, *osmanthus*, *Rhododendron fragrantissimum* and Countess of Haddington: two evergreen daphnes we have not been able to identify; a beautiful double lilac, and a mass of rosemary prostratus cascading over the concrete walls. A corner of a dozen roses planted at the same time are in good condition. The background is China Town, a shrub rose prolific bloomer with a delightful fruity perfume, Fragrant Cloud, with its own special warm fragrance completes the beds. In all we had a good background start, or as Jean calls it 'good bones',

So, our selection of shrubs has added. Time will tell if our choice had been a wise one. *Azara microphylla*, *Viburnum burkwoodii*, prostanthera, *Choisya terrata*, *Daphne burkwoodii*, Breath of Heaven (pink and white), lemon verbena, azaleas (Ilam Hybrids0.

One corner we planted with a group of ten old fashioned roses. These are interplanted with dianthus and pink lavender. Groupings of perennials were then added. Lavenders sages, salvias, bergamots, calamints, Balm of Gilead, bronze fennel, marjorams, thymes, lily of the valley, violets and dianthus; honeysuckle and jasmine are the only creepers. Hopefully we will add more honeysuckle as it is one of the generous givers - spilling its fragrance freely, not shy like so many which much be touched or crushed to release their aroma.

Next in the planting came a lavender hedge, Dwarf Munstead with a close underplanting of *Thymus argentea*, which should drift over the concrete wall a little. Both flower simultaneously, making a delightful combination. Through the wrought iron off the ramp we numerous Balm of Gilead and scented Pelargonium growing. Next year we hope to they will really romp away and spill over with a generous prodiagility when everyone brushing past will enjoy their exciting fragrances.

This year we did rely on some annuals. Stock, Sweet William and mignonette which gave a rich reward in perfume and colour. Our next real project is flat area of gravel scree - only growing weeds at the moment. This is to be a thyme lawn. Our members are propagating creeping thymes, so come Spring we will be ready for the planting. Two more fund-raising stalls this year have given us funds for further planting and a garden seat. our only sincere wish is, we can create a garden worthy of the setting and may peace and enjoyment come to all who walk here.

Rosebowl Award 2020

Jane Jones



The Rosebowl is awarded to someone who has made a significant contribution to our society over the last year in particular. This year the Rosebowl is being awarded to someone who has worked tirelessly for our Society over the last year and more. She has been a member for over five years and has been on the committee since 2017.

The Rosebowl is awarded to Jane Jones. She has been secretary for the last year and has learnt to do many tasks in her role technically. She is always willing to take on extra responsibilities and offers herself when there are things to be done. She looks after the keys to the Blind Centre and is always at the rooms opening up for the different groups early, helps with setting up, cleaning up and closing up every time. Jane always brings something for displays and the sales table. Her candles and stands were the latest.

She makes a real effort to dress up for occasions make hats, contribute food, organise trips and keep me as president in communication. She is a great help to me with texts, emails and phone calls as well as to you all with the minutes, notices, reminders and information about what is going on and coming up.

We can all remember the wonderful effort Jane puts into the nights she leads. Some that come to mind are the Peter Rabbit night, Companion Planting and the trip today. Jane also contributes to newsletters the latest being her interesting History.

Jane puts extra effort into anything she does. Thank you Jane for your enthusiasm, research, contribution, creativity and organisational ability for our society. You are a worthy recipient of our Rosebowl.

Southland Herb Society

Personal Profile: Roseanne (Rose) Buxton

When my husband, Ross, says “What would you think if ...” I know that we are in for a new adventure. These choices have given me many opportunities that I would probably never have taken if it wasn't for this prompt. Likewise, joining the Herb Society has continued to give me new experiences that I am really grateful to be part of.



I am the youngest of six. My mother came from a Southland farming family and my father from North Queensland, Australia. They met and married in Fiji, returning to NZ in the early 1950s. I was born in Christchurch and we moved to Invercargill when I was five. I went to St Patrick's Primary and St Catherine's College.

Sadly, I lost my father at his early age of 57 but gratefully my mother lived in her own home until she was 90. Luckily, our three girls did know some of their grandparents. My mother was the foundation stone of our family and we were fortunate to enjoy a wonderful extended family which continued through to the next generation and into the future.

I went to Dunedin Teachers' College and my first teaching position was in Clinton where I had three very happy years in a very supportive school community.

In 1982 I married Ross, also a teacher and we moved to Rotorua. As it has a transient population, we developed a wonderful group of friends who also lived away from their families. We were all starting our family and we developed a very supportive network with our now lifelong friends. In Rotorua I continued teaching, mostly in secondary schools.

In 1994, we returned to Invercargill and set up home here. We were fortunate to have plenty of family members around us and I started teaching at Sacred Heart and Ross at Verdon College.

In 2002, Ross, Hannah, Claire and I had a year living in Essex, UK. Ross and the girls went to the local County High (a cultural experience) and I taught at St Clare's Primary School. We feel very blessed to have had this year away, giving us the opportunity to discover many of the highlights that living abroad offers. Rachel was in her first year of tertiary study, so stayed here and joined us, with my sister, for Christmas. At the beginning of 2003, we returned to our schools in Invercargill until 2008 when Ross and I accepted advisory roles, working for a British company with Emirati teachers in the UAE. This was an amazing professional and personal experience, again allowing us the time to discover other cultures and countries we never imagined we would get to visit.



After two years away, I returned to Sacred Heart until I finished nearly 40 years of a varied teaching career at the end of 2019.

Semi-retirement has been a wonderful eye opening experience for me. I have met many kind and generous people and found a whole range of opportunities that I never knew existed. I was fortunate to receive a number of roles working for the elections recently and have just finished involvement in an education assessment project.

I enjoy “pottering” in the garden, reading, sewing, knitting, walking, Tai Chi and cooking. All of these I can choose to do when it suits and find I am learning not to be ruled quite so much by the clock. Fortunately, Rachel and her husband, Tim, live around the corner with our two grandchildren, Edward and Scarlett who we get to spend many fun hours with. We hope to visit Hannah in Brisbane and Claire in Vancouver when the borders open.

Donate a book for Christmas



“Reading gives us
someplace to go when we
have to stay where we are.”
Mason Cooley

DONATE A BOOK FOR CHRISTMAS!

We are collecting brand new books to donate to kids and families at the Family Works Southland and the Murihiku Young Parents' Centre.

Baby books, picture books, young readers, young adult, fiction, non-fiction, we'd love them all! (We'd love it even more if it was a book by a kiwi author or illustrator so we can support local artists as well as our budding kiwi readers.)

Donations need to be in by 14th December.

Special thanks to  Centurion

 KIWI CHRISTMAS BOOKS

One of our members, Pam Wilson has a request for us that works in really well with our Christmas theme this month. Her daughter Sonya has a charity campaign running where you can donate a **new** book (*not second hand thank you*) for Christmas. These books are then going to be passed on to children, who for a variety of reasons, don't have access to books in their homes. After receiving this request from Pam I did some research of my own and found this excellent article that was published in Newsroom last year. It is well worth a read. <https://www.newsroom.co.nz/the-woman-who-gave-away-1600-books-for-xmas>

Pam is going to have a box available for at our Christmas meeting if you would like to contribute to this project. You can also drop books off at Young Reflections if you wish. **Please leave books unwrapped.**

www.kiwichristmasbooks.org.nz

www.facebook.com/kiwichristmasbooks

Message Board

26 November, 2020 7pm Xmas Function.



The meeting to be held at Shona Tippet's Christmas house, first house on the left after bridge going into Wallacetown. It has a playhouse you can see from the bridge.

Pauline Lee will talk about her visit to Germany and the Christmas markets last year.

Bring: - a gift to the value of \$5 that preferably you have made, propagated or created.

- money for a raffle
- wear something Christmasy
- a glass for wine or soft drink.

Looking ahead to 2021

The proposed programme
(Details in next newsletter)

January: Cosmetics using herbs.

Herb Society Festival Committee

Festival Committee: 25 Jan 2021, 7.00pm
Julianne's. Place. (Will divide members into groups, so only a few are not overburdened.)

Wanted Please

If anyone has 3 beer crates to give away please give Christine Whitaker a call on 03 2174563 or email

christine.whitaker1@outlook.com

These are required for display purposes for the Herb Festival and will be painted.

Next Committee Meeting

23rd November 5pm
at Julianne's place.

To clarify some of programme's proposals.

Subscriptions are now DUE

\$35 single or \$50 family

Payment by direct banking

03 1746 0002322 00 Please include your name as the reference. (Cheques no longer accepted by the bank)

or with cash to Gillian Knarston

Herb Embroidery Group

Wednesday 25th November

Hostess: Marilyn Thomson
156 Catherine Street
Invercargill

10.30 am till whenever
Bring a contribution to share for lunch.

Contact Christine for further details phone 2174563



The Southland Herb Society accepts no liability for any ill effects resulting in the use of information printed in this newsletter. Every effort has been made to ensure that all details are accurate. If in doubt consult a qualified herbal practitioner. Opinions and views expressed in any article are not necessarily those of the editor or the committee.



Trip to Maud Island Malborough Sounds.



*Top left and right - view from our lodge and from the summit.
Second row: Maud frog, tree weta and nesting fluttering shearwater.
Third row: Giant snail and giant weta
Fourth row: Ruru in the veg garden, sundews and gecko in the tracking tunnel.*



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