



Kōanga

Seed Catalogue 2023

Everything is Connected



Our seed collections are built on the foundation of hundreds of generations of growers who have nurtured biodiversity and cultural heritage.

Take a moment to remember

Rongo-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.

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Our Mission

The vision of Kōanga was born out of years of collecting heritage fruit trees, vegetables and flowers by Kay Baxter and others, in association with Kōanga. 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 Kōanga'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 Kōanga

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 else's 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.

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

Now is the time



Membership

Join us and help save New Zealand's Heritage Food Plants! Over the past 30 years Kōanga 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 aim 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 Kōanga 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.
- Grow sought-after plants, trees and seeds with preferential access to rare seeds and plants in short supply. There will be a minimum of 48 hours member only access to fruit trees and to perennials in short supply. Members only access to preservation packs.
- FREE Online Workshop on Growing Great Seedlings for memberships purchased or renewed before 1st January 2024.

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 Kōanga 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.

www.koanga.org.nz/our-shop/membership/

Editorial July 2023 – Kay Baxter

Kia ora to all of our members and followers! We're embarking on an exciting year ahead. As we celebrate the Winter Solstice and Matariki, the gardener's new year begins, and we're ready to embrace it.

This season marks a significant milestone as we bid farewell to industrial fertilisers in all forms, even if they were considered the best available. Our unwavering commitment lies in being local and regenerative. We're taking charge of our own compost production, utilising inputs from our land. Additionally, we're creating our own foliar sprays (Biofert) and soil drenches (microbe food, such as fish hydrolysate), while actively growing beneficial microbes to enrich our beds. Our ultimate goal is to build thriving soil, foster abundant life, and cultivate high BRIX heritage seeds sourced from this very land, all for your benefit. Our compost journey has been a long one, constantly learning and improving. You can find more about our progress in my compost article.

Furthermore, our heritage fruit tree nursery is now powered by our own compost and other regenerative practices. The forest garden continues to go from strength to strength, with ramial wood chip piles scattered throughout, courtesy of the support species surrounding our fruit trees. Life is thriving, and Murray informs me that bird numbers are rapidly increasing, albeit with slight variations depending on the weather and seasons.

This season, we're proud to offer an exceptional range of seeds in our catalog, despite the daily rainfall that persisted throughout the previous summer. Each seed has been cultivated by us using regenerative practices, contributing to the growth of life and our accumulated experience. We eagerly share our knowledge through

workshops and publications. Even now, as we approach late June, the rain continues to fall. Notably, due to the challenges faced with the bean crops, some varieties will be exclusively available to our valued members this year.

Furthermore, I'm thrilled to announce that next season, all of you will have access to our complete potato collection, a testament to the advantages of this cool season. We've successfully increased our seed potato quantities, allowing for wider availability. Additionally, our yam crops have thrived over the past two seasons, and we've gained valuable insights on their optimal cultivation. Keeping them cool and adequately hydrated has proven to be key. In the event of a hot summer in the upcoming year, we're prepared to provide shade and ensure sufficient watering for their continued success.

As we forge ahead, we're committed to delivering the highest quality seeds and sharing our knowledge to support your gardening endeavours. Despite the ongoing rain and occasional challenges, we're dedicated to nurturing a thriving community of gardeners. Your continued support and participation inspire us along this shared journey.

As we head into this new gardening year, we are grateful for your continued support. Together, we're nurturing a regenerative and thriving ecosystem. Stay tuned for more updates and exciting developments along our shared journey.

Nga mihi, Kay Baxter



Guided Tours and Workshop Program

Wishing you all a successful gardening year ahead! I look forward to the opportunity to meet some of you during our Guided Tours or Workshops. Our workshop program is brimming with excitement and novelty (see p???? for more information). I highly recommend exploring our Bioregional Seed Saving and Food Security 10-day Masterclass, scheduled for February. Having taught this workshop in Jordan and Australia, I can confidently say it's my favourite. It's been a while since we last offered it to participants from around the world, and the time has truly come. I hope to see you there!

New Products

Check out the new products on the Garden Essentials section on the website. We have now added several products to support us all to either protect our fruit trees from Silverleaf or to heal them once they contract it.

Introducing the Kōanga Revival Kit

We are excited to announce the upcoming release of our revolutionary Revival Garden Kit. Keep a close watch on our website for its arrival. This comprehensive survival garden kit is unlike any other we have encountered. It offers the best design we have seen, ensuring a practical and sustainable garden that can provide for you and your family. Whether you seek to reduce your reliance on supermarkets or ensure food security in times of scarcity or financial constraints, this kit is unparalleled worldwide. Designed for a realistic family-sized garden, it covers an area of 200 sq m, with an additional 50 sq m dedicated to seed saving.

The Kōanga Revival Kit includes:

- 129 seed packets, providing a wide variety of crops to grow.
- A 35-page booklet that encompasses a comprehensive garden design and action plan.
- You will also receive valuable instructions on composting to enhance soil health, as well as detailed guidance on seed saving for all crops.
- Additionally, we have included some key recipes to inspire culinary creativity using your harvest.

By following the seed-saving instructions in this kit, you may never need to purchase seeds again, ensuring self-sufficiency for years to come.

To maximise convenience and longevity, the kit has been thoughtfully designed for seed storage in a freezer. It is important to note that the garden plan does not include garlic (which cannot be stored in a freezer) or seed potatoes (which are also not suitable for freezing).

As this catalogue reaches you, the Kōanga Revival Kit will be available for backorder on our website. Please note that we have limited quantities, and the kits will be ready for shipment in the coming months.

Introducing the NZ Heritage Perennial Collection:

After extensive planning, we are thrilled to announce the return of the NZ Heritage Perennial Collection to Kōanga. We have designated a dedicated area solely for growing this remarkable collection, which encompasses our entire potato, kumara, garlic, and onion collections, along with other treasures like asparagus, artichokes, strawberries, yams, and various other perennials. As we continue to cultivate these plants, you can expect a steady increase in the availability of these unique varieties.

Moreover, we are excited to showcase this collection during our Guided Tours. Not only will you have the opportunity to witness the remarkable perennial collection, but you will also gain insight into the overall design of the surrounding area. Our aim is to foster soil regeneration within the perennial beds by utilising ramial wood chips obtained from the trees strategically planted around them, allowing us to create mulch and compost for optimal growth.

The Kōanga Research Garden and our school program:

This year has been monumental for the development of our local regenerative food production model garden, which we fondly refer to as our research garden. Collaborating

with Cheyenne, a local intern, we are working diligently to extend the principles of local regenerative food production to two nearby schools: the Kura Kaupapa in Wairoa and the local Wairoa High School.

In the process, we are establishing replicable systems that can serve as models, while integrating the valuable lessons into the school curriculum at all levels. This journey is ongoing, but it brings us great joy to finally embark on this endeavour.

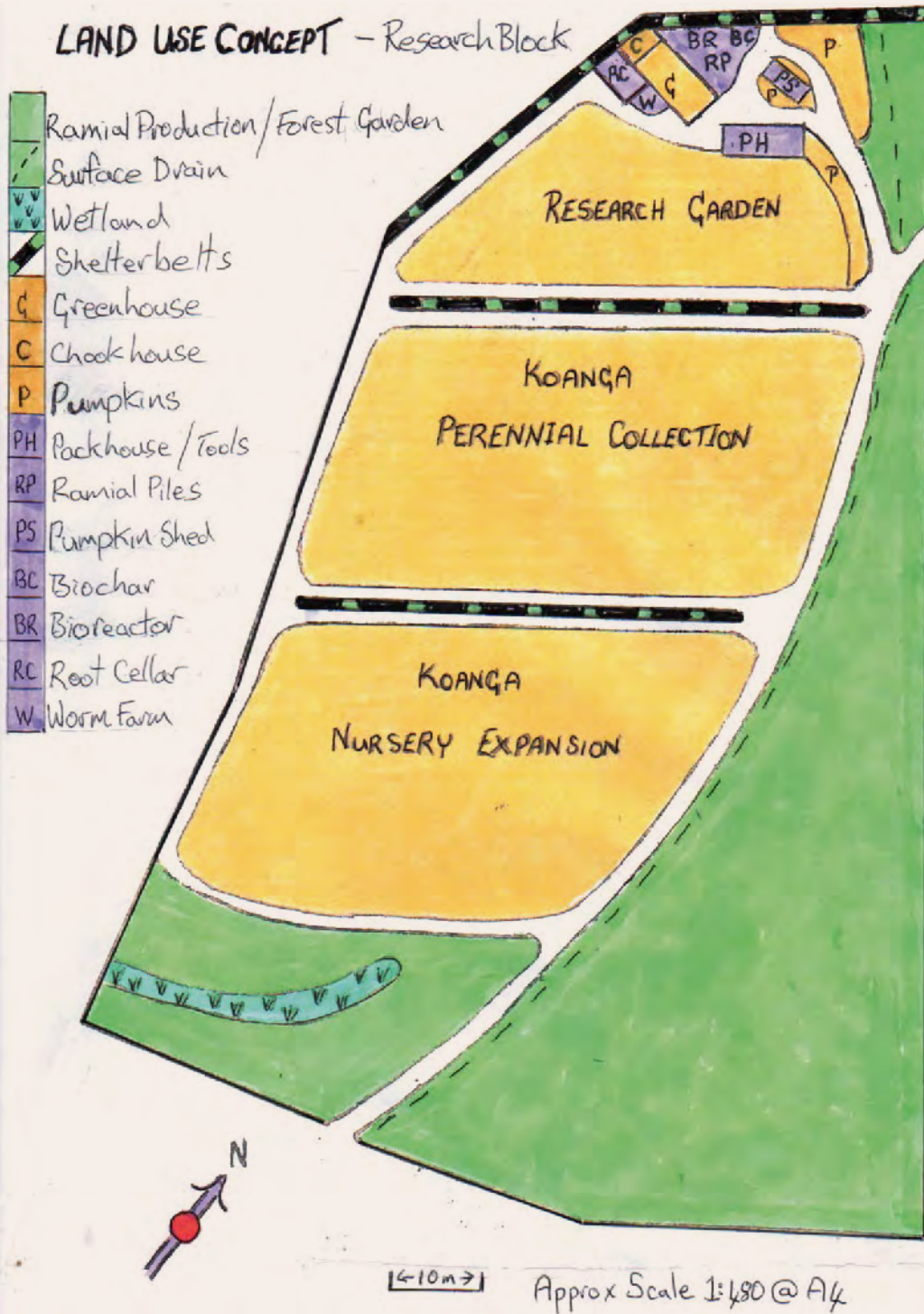
Our research garden, located within the River Block area we are currently developing, will soon reach its one-year milestone—a cause for celebration. You can find the garden's design on page 10 of this catalog.

While there is still much work ahead to realise our comprehensive plan, we have already established productive beds since last summer, utilising our own compost recipe sourced from the surrounding area.

As we approach the upcoming season, we recognise the importance of returning to the basics. Building resilience in the face of adversity is a vital skill we must cultivate. With a scorching and dry summer predicted, we must embrace the challenges that lie ahead. This resilience encompasses a combination of genetic factors, environmental adaptation, and effective management practices.



LAND USE CONCEPT - Research Block



Compost



Principles and patterns we are working with and noticing on our Compost journey:

- A compost heap that is 60:1, carbon:nitrogen is the most efficient way to build humus.
- A 60:1 compost heap will have 12cm mature material, 2cm of immature material, then 1cm of soil + minerals and biochar, for example.
- The lower the temperature the heap rises to, the more humus you will make per litre of materials added, so long as the heap is at least minimum size 1m x 1m x 1m.
- The lower the temperature of your compost heap the longer it will take to decompose and rebuild humus.
- A balance of all of the above will give us a compost heap that is ready in 6 months when it is needed next.
- The hotter your compost heap gets the faster things decomposes and the more carbon is lost to the atmosphere.
- A 60:1 compost heap produces higher quality compost as well as more compost for the amount of material it is made with.
- Higher quality compost means higher crop production.
- The more plant material we bring into our compost heaps from outside of our gardens, the more potash we will be bringing in, in relation to available phosphate, as all plant material has higher levels of available potash than phosphate.
- Be aware that plants like comfrey, alfalfa, and tithonia, although they may be great dynamic mineral accumulators, also have far higher potash than phosphate so they just make our problems worse in the veg garden.
- Having a 1:1 balance of available phosphate and potash is essential to be building healthy soil and high Brix food.

- The plants we have found to be the easiest to grow and that have the best ratios of potash: phosphate are lupins and Jerusalem artichokes.
- Ramial woodchip is a good source of carbon (must be cut after leaves have dropped) with a relatively balanced potash: phosphate ratio (and other minerals) that we can balance more easily than most other carbon sources as well.
- The more lupins etc you can grow in your garden beds the less carbon you will have to bring in to the system for compost.
- If you have to bring in a carbon source Jerusalem artichokes are possibly the best source, along with ramial woodchip.
- The two key minerals that we do not have enough of in the plant material we bring into the garden, that we must find in order to be replacing what our food plants take out (and we eat) are calcium and phosphate.
- On earth these minerals (calcium and phosphate) are mostly held in the bones and exoskeletons etc of animals, humans, birds, fish and insects etc.
- The available calcium and phosphate required to add to a compost heap to replace the minerals taken out in our food can be replaced most easily by adding either bone ash or bone char to our compost.
- Bone char is better because it still contains carbon which is food for the microbes and it is the microbes that best make the calcium and phosphate available to the plant roots.
- We want to encourage microbes every way we can.
- Bone ash has the minerals there but no carbon to feed the microbes so they are not as available to the plant roots.
- When you bring in carbonaceous material to make your compost, so that you have enough compost for all of the beds, you increase the need to add bone char or ash to balance the potash: phosphate (because all plant material

we know of has more potash than phosphate, some extremely so).

- For every cubic meter of compost material you use to build a heap, you will require approx 3.1 kgs of bone ash or bone char to balance and replace the key minerals required for high Brix plant growth and soil building.
- For every cubic metre of compost materials used you will require 0.55 kgs of magnesium sulfate to balance magnesium with calcium.

The recipes we have come up with in each situation are printed here for you to see the patterns for yourself in the hope they could be useful to you.

The challenge is to work out (see *The Art of Composting* booklet or the online workshop to teach you how to do this):

- How much compost we need to make to apply to all beds at the time of planting food crops.
- How much mature (carbonaceous) material we will produce from our compost and carbon crops.
- How much mature material we will need to make the compost we require.
- How much immature material we will need.

Based on what we are actually providing to the compost from the garden, it tells us what we need to add to make enough compost to achieve our goals (this is not in the booklet or online workshop yet but the pattern language is below in the recipes).

This is where the reality of being 'regenerative' hits us. The reality is that these compost recipes are examples of what we need to do to call this a garden that will feed us amazing food, capable of properly nourishing us as well as building the ecology of our garden.

These recipes based on the material you will have available from your Revival Garden for both Spring and Autumn made compost, with added homemade inputs where required,

to produce the volume of compost required, and secondly achieve the mineral levels and balances required to be building soil and growing nutrient dense food.

We always try to avoid having to bring things in from outside the garden, because all plant material that comes in has a higher level of potash than phosphate and it just gets harder and harder to get the ratio back to 1:1 available potash : and phosphate.

Recipe 1: Autumn Made (Spring Used) Compost for the Kōanga Revival Garden Kit (see editorial)

This is the recipe we will use in Autumn after having grown this Revival Garden. So in Spring there will be 1.64 cubic metres of cured compost to put onto your garden beds.

- We will require a cured volume of 1.64 cubic metres of compost.
- This will require 4.22 cubic metres of mature material (in this garden our choices for

harvest in early Autumn are lupins, corn stalks, then Jerusalem artichoke stalks and ramial wood chip from outside the garden).

- We will require 200L of weeds and immature material from the garden (10 x 20L buckets).
- It will require 500L of comfrey leaf (25 x 20L buckets of packed comfrey leaf).
- It will require 0.33 cubic metres of soil (15 x 20L buckets of soil).
- To balance the minerals required we will need to add 19kgs of bone ash or bone char (roughly requiring 40kgs of dry bones) and 4kgs of Epsom salts (the reason for this is that we do not have enough volume of mature material from within the garden, so we have to bring in ramial wood chip and Jerusalem artichoke stalks. This brings up the potash and so we need to add extra phosphate. When we add extra phosphate we add calcium too because they come together. Then we need to add magnesium because we must balance the calcium magnesium).
- It is beneficial to also add any amount of Biochar.



Recipe 2: Spring Made Compost

This is now the recipe for the compost heap we will make in Spring for the Revival Garden.

- Amount of cured compost required for Autumn planting 0.82 cubic metres.
- Amount of mature material required to produce this 2.11 cubic metres.
- Amount of mature material we will harvest from this garden plan 1250L or 1.25 cubic metres.
- Amount of mature material required to bring in Jerusalem artichoke stalks 800L or 0.8 cubic metres plus ramial woodchip 60L.
- Amount of immature material required 350L (17 x 20L buckets).
- Amount we will harvest from the garden 150L garden weeds.
- Amount of immature material required to bring in comfrey 200L (10 x 20L buckets).
- Other things required to balance the minerals 9.3kgs bone ash or char and 2kgs Epsom salts.
- It is beneficial to also add any amount of biochar.

Recipe 3: Ramial Wood Chip Compost

This compost recipe is based on using ramial woodchip and grass, or weeds and bone char or ash, because you do not yet have compost crops from the garden.

This is a recipe for those of you who have access to RWC that you can use. We use it in situations where we don't have enough compost material or in situations where we have perennials growing that can not be removed to grow lupins in winter or Summer, e.g. asparagus beds, or our fruit tree nursery beds.

This recipe is for a 30sqm bed on our River Block (for our fruit tree nursery or home block, that means making heaps 3 times that size, and 5 heaps).

- Cut pasture or weeds 250L
- Ramial wood chip 250L
- Bone char or bone ash 3.5kg
- Garden soil or topsoil 50L

We make our bone char and our bone ash in fire pits and end up with a mix of charcoal and bone char and usually bone ash too. When we empty the fire pit we keep any charcoal or bone char that includes soil in a separate pile to that that doesn't. Usually the ash is in the with soil and the bigger pieces of biochar and bone char are separate. We then put the charcoal and the bone char through a small chipper so the pieces become far smaller and more appropriate to put in a compost heap.

Recipe 4

If you happen to have a load of dry chicken manure of chicken compost from the chook house you could make this alternative:

- Ramial Wood Chip 250L
- Dry Chicken compost 170L
- Bone char 3.5kgs
- 50L soil or topsoil

Essentially this reinforces our ideas that in the medium to long term this is about building forest gardens, and creating integrated food production systems that include and integrate as many animals as possible, to bring in the insects, birds, cows etc who bring in the phosphate and calcium to our ecosystems and they grow the ramial woodchip so that we have the healthy ecosystem surrounding our gardens that provide the nutrients our annual gardens require, just as we had forever if we go back 200 years or so. This land was a bird country and as we can see here it does not take many years to recreate birds and insects laying down and dropping significant amounts of bird poo (and dead birds as they die and compost down) all over the place.

The following notes might help you get your head around the notes above.

Jerusalem Artichokes

Jerusalem artichokes are one of the closest inputs to 1:1 we could bring in, and the easiest to grow in a patch ready to use in either Spring or Autumn. Based on these recipes you will need to plant a patch of Jerusalem artichokes to supply you with the rest of the carbon you will need to make enough compost for your garden. You will need a patch of 22sqm of Jerusalem artichoke stalks to add to your Spring compost and another 45sqm for the Autumn compost. This size patch of Jerusalem artichokes is easier to take care of then making the garden bigger to grow enough carbon to end up with a big enough volume of compost to compost all the crops you need to.

Comfrey

You will also require a comfrey border to supply the comfrey required to bring up the potash levels in the compost. The comfrey can also be worm farm food and well as a weed barrier for the garden.

Bone Char and Bone Ash and Biochar

Both recipes 1 and 2 (and 3 and 4 if you want to get things humming 6 months faster) will require either bone char or bone ash. In our world the calcium and the phosphate is held in animal, bird, insect, and human bones and exoskeletons etc. Bone ash is easiest to make but if you make bone char then you will have a mix of bone char and biochar, and adding biochar is always great. It makes no difference to the mineral input but helps build humus hold water minerals and microbes. We put the biochar and bone char through a small chipper to make it fine enough to go into the compost. The soil on top of the biochar or bone ash pit will be mixed with soil and that will mostly contain ash. Don't put that through the chipper, the soil will damage the chipper, put it straight into the compost.

From the trials we did this past year it looks as though you will need approx 40L of dry bones to make 20kgs of bone char, or ash.

Magnesium

The more material that has to be brought in from outside the garden, the more bone ash or char needs to be added to get the phosphate balanced with potash, which brings the calcium up so we may then need more magnesium. Right now the easiest option is to buy magnesium Sulfate but we will be looking for other ways in the meantime. Willow leaves contain a lot of magnesium but who wants to strip willow leaves in Spring when they are just taking off. I think we need to find an annual crop.

Fish Hydrolysate

We find that this fish is required especially when transplanting until the seedlings really take off, but also as microbe food pulsing the plants throughout the season. Use it at 1:50 on transplants each week for a few weeks until seedlings take off then 1:100 weekly after that.





Henry Harrington Children's Seed Saving Awards

Henry asked me years ago if I would create a Children's Award for interest in seed saving. Henry was one of our great NZ Seed Savers. His death leaves a huge gap for me, along with the passing on of almost all those elderly orchardists and gardeners who gifted me fruit trees and knowledge all those years ago.

It is really up to us! We are the link in an everlasting chain of co-evolution, what we treasure and pass on is what will be passed on. The science of epigenetics makes it clear that environment determines genetic expression. To ensure human genes stay strong not only must we honour our own bodies and the earth now, we must also pass on the seeds of the food plants and animals that creates those strong genes, and do everything we can to restore the environment so that our plants and animals are able to grow in highly mineralized biologically active soils.

Seeds are such a vital link in this chain of co-evolution that we would like to announce two awards will be made each year in October, to

honor Henry's work and all of the seed savers who came before... and to encourage our young gardeners to step into the unending process of co-evolution we must embrace again.

One will go to a primary age child who shows a love for seeds in some way. The Award will include a beautiful certificate together with an appropriate collection of heritage seeds, and an opportunity to join a Guided Tour here with your family for free to see how we save the seeds!

The second award will be for a secondary age student, or a horticultural class at high school, or a homeschooling group etc., who shows a love of gardening and in particular an interest in seed saving. Together with a certificate the recipient(s) of this award will receive a large collection of Kōanga seeds, and copies of *Save Your Own Seeds* and *Growing Nutrient Dense Food*. The recipient, or if it is a class situation two recipients will be gifted our online Seed Saving Masterclass when it is released, as well as our current two Masterclasses.

*Nominations for both awards must be submitted by September 30th each year.
In 2023 we open for nominations around July.*

HOW TO ENTER

Visit our website for a nomination form. Search for Henry Harrington Children's Seed Saving Award. Alternatively, email us via contact@koanga.org.nz with the following details:

- Name of Student / Class / Group
- Age of Student / Class / Group
- Nominated contact person and their phone number
- Address of contact person
- Please include either a story written by the students, a picture drawn and described, or a video made by/about them and their work with seeds. (It needs to be something we can share via our website.)



Education

Here at Kōanga we are learning to live simply and in a regenerative way. Our workshops and online workshops 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 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.

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:

Prepared following Weston A. Price principles

- Locally sourced
- Organic
- Unrefined
- Nutrient dense
- Traditional

See our website for more detailed information on our workshops, www.koanga.org.nz/our-shop/education/



Workshop Program



Herbal Health & Healing

18th August 2023, 1 day

Tutor: Kay

Price: \$352

In this exciting new workshop Kay will:

- Encourage and support you to begin connecting and working with the herbs in your garden, and environment, for your health and the health of your family.
- Show you how to choose the local, easy to grow and harvest herbs that could work for you and the best ways to use them as medicine.
- Show you how to make your own herbal remedies including tinctures, teas, and salves and infusions.
- You will go home with lots of goodies

Butchery: Poultry

5th & 6th October 2023, 2 days

Tutor: Taiamai

Price: \$418

Limited to 4 people.

This workshop is for those of you wanting to be able to develop your own regenerative poultry systems that are not dependent on industrial chicken food, to produce your own eggs and meat.

On this workshop you will learn how to:

- Choose the best breeds and birds to suit your egg and meat needs.
- Choose the best breeds to suit the food you actually have available.

- Choose the breeds that are the most efficient converters of food to eggs or meat.
- Raise birds for meat or for eggs, several different ways.
- Butcher chickens, ducks, muscovies, possibly geese.
- Choose birds that are ready for butchering.
- Catch them and butcher them in relatively stress free ways.
- Pluck by hand and using a plucking machine.
- Butcher them in several different ways, so you can choose the way that works for you.
- Keep and use all parts of the birds.

Forest Garden Masterclass

8th–13th October 2023, 5 days

Tutor: Kay

Price: \$973

This Masterclass has two parts:

1. Learning how to design your own forest garden, based on the principles of nature and the patterns of natural forests and how to apply this to your own specific context, conditions and goals.
2. Learning to manage your forest garden is essential to success! And to do this well we must learn to be more observant and work with the ebbs and flows within this environment. Super empowering and exciting stuff taking us on a path to reconnection.

Butchery: Small Animals (Sheep, Pigs & Goats)

12th & 13th October 2023, 2 days

Tutor: Taiamai

Price: \$500

Limited to 4 people.

This is a hands-on workshop where you will have the experience of killing a sheep and a pig (if you wish), butchering and preparing all the meat ready to go into the freezer. You'll learn the various ways sheep and pigs can be cut up depending on the cuts you like to eat, with an emphasis on using the whole animal.

You will learn:

- How to choose which animals are ready to butcher.
- Which tools and or equipment are required to do this well on a home scale.
- How to manage the animals in stress free ways before killing.
- How to skin them, or scald the pigs, gut them and cut the entire animals up into cuts ready for the freezer, including the bones.
- How to choose which fat is best to use for lard, and which fat is best for which purpose.

Butchery: Cattle

14th & 14th October 2023, 2 days

Tutor: Taiamai

Price: \$500

Limited to 4 people.

This is a hands on workshop for those of you wanting to feel confident about putting your own beef on the table at home.

Taiamai will show you:

- How to choose the cattle that are ready to butcher.
- The best times of the year to do this.
- The facilities and tools required to do this on a home scale.
- Which breeds are easiest to butcher at home and why.
- How to kill and butcher a beef animal from beginning to having all your cuts ready to go into the freezer, using all parts of the animal.

Gardening Masterclass

15th – 20th October 2023, 5 days

Tutor: Kay & Sandra

Price: \$973

This Masterclass is a combination of Kōanga Gardening Best Practice, covering all the basic skills required to be a great gardener, as well as our *How To Grow Nutrient Dense Food* workshop showing you how to understand what your soil needs in order to be growing nutrient dense food, and how to tailor your own fertilizer recipes to suit the needs of your situation. A great mix of theory and hands on.

Butchery: Small Goods

26th & 27th October 2023, 2 days

Tutor: Taiamai

Price: \$427

Limited to 4 people.

This will be a hands on workshop where you will learn to make your own very special small goods, often a great way to store the valuable seasonal food in very delicious ways, on a home scale.

You will make sausages, salami, bacon, biltong, black pudding, ham, liverwurst and pate.

Bioregional Seed Saving & Food Security Masterclass

7th–17th February 2024, 9 days

Tutor: Kay & Sandra

Price: \$1590

As families and community based organisations develop skills and networks that foster local sustainability and community self reliance, the question of seed saving becomes increasingly important. While seed saving is not difficult, there are many things to take into account if you are serious about ensuring food security, the survival of specific cultivars as well as the connection between seed health, and functionality, soil health and human health! An in-depth dive both practical and theory with afternoons in the garden and seed shed 'doing it' including designing gardens to be able to save all of your own seeds.

Forest Garden Masterclass

25th February – 1st March 2024, 5 days

Tutor: Kay

Price: \$973

See previous description.

Gardening Masterclass

3rd–8th March 2024, 5 days

Tutor: Kay, Sandra & Tom

Price: \$973

See previous description.

Hunting

1st & 2nd April 2024, 2 days

Tutor: Taiamai

Price: \$900

Limited to 3 people.

On this workshop you will:

- Gain an understanding of wild game management, and an understanding of what and why specific animals would be killed.
- Hunt and gather wild deer and goats.
- Field dress the animals.
- Bring home and break down whole animal into cuts of meat for home use.
- Basic firearms use, if wish to bring a firearm then you must have a firearms license.

There will be 4 people only on this workshop.

Herbal Health & Healing

6th April 2024, 1 day

Tutor: Kay

Price: \$352

See previous description.

Butchery: Small Animals (Sheep, Pigs & Goats)

11th & 12th April 2024, 2 days

Tutor: Taiamai

Price: \$500. Limited to 4 people.

See previous description.

Butchery: Small Goods

18th & 19th April 2024, 2 days

Tutor: Taiamai

Price: \$427. Limited to 4 people.

See previous description.

Design Your Own Soil & Plant Testing

/ Making Your Own Custom Fertiliser

Using Local Materials / Using The Kōanga

Compost Calculator

14th & 15th April 2024, 2 days

Tutor: Kay & Paul

Price: \$506

Two days with Kay and Paul 'doing it'. They will give you the understandings and techniques you can use to test your plants and soil, as well as processes and patterns to meet the needs of your soil and plants. As part of this process you will make several kinds of compost, make bone char and biochar and fish hydrolysate as well as Biofert and a Bioreactor, as well as working with ramial woodchip.

Propagation

22nd June 2024, 1 day

Tutor: Kay

Price: \$399

This workshop is a combination of theory and practice, where you will learn all the necessary techniques to propagate your own fruit and nut trees, along with your forest garden support trees as well as save heritage fruit trees in your family or bioregional orchards. You will go home from this workshop with enough plant material to start a home orchard or propagation facility, or both.



The Regeneration Summit

The Regeneration Summit will be an online Quarterly event bringing together some of the worlds most inspiring leaders and do'ers in the Regeneration arena through embodied conversation.

Each event will have a range of incredible guests covering everything REGENERATION in the form of seed saving, health, water, soils, forests, agriculture, movement, quantum health, food production, design, rongoa, breath and indigenous practices.

All profits from the Regeneration Summit go towards saving New Zealand's endangered heritage food plants.

Support Kōanga by purchasing a ticket to one of our Regeneration Summits and leave feeling inspired, hopeful and excited for our collective future here on earth.

Join the Revolution • Reconnect, Rewild, Regenerate

www.regenerationsummit.co.nz

Facebook: *Regeneration Summit* Instagram: *@regeneration_summit*



Guided Tours

Kōanga Guided Tours are full day tours, including lunch with the Kōanga Crew. We are sure that you will be inspired, overwhelmed, excited, and go home with many new ideas, and information, and new ways forward.

Numbers are limited to 10 people so it is easy to ask questions and get to hear everything easily. We are looking forward to hosting these tours and meeting you. If you have a group that you would like to book in for a tour on another day contact us.

Plan for the day

9:00	Intro to Kōanga
9:20	Tour around the Mediterranean and Temperate Forest Gardens
10:20	Morning Tea
10:35	Biointensive Systems for Seed Production inc. Nutrient Maintenance
11:30	A walk through our seed cleaning and processing shed
12:30	Lunch with staff and questions (we invite you to join us at our usual staff lunch, a broth based hearty soup)
1:30	Check out our NZ Heritage Perennial Collection Garden
2:00	Research Garden... Local Regenerative Food Production Model
2:45	Afternoon tea and questions
3:15	Integrated Land Use Design
3:45	Closing discussions and questions
4:00	Shop open



Kōanga Online Workshops

Kōanga now has an extensive range of online workshops which can be found on our website www.koanga.org.nz.

Our *Gardening Masterclass* Comprises the following workshops which can be bought singly or together as the Masterclass for great savings:

- Growing Great Seedlings
- Growing Great Compost
- Regenerative Garden Planning
- Garden Bed Preparation and Planting
- Growing Nutrient Dense Food (with or without industrial fertilizer)
- Building a Passive Solar Cloche
- Making Regenerative Fertiliser

The Health and Wellbeing Masterclass

The Health And Wellbeing Masterclass brings together our three health-specific workshops: *Designing Your Own Nutrient Dense Diet*, *Traditional Food Processing and Storage*, and *Herbal Health & Nutrition*.

Design Your Own Nutrient Dense Diet takes you through a process of designing your own ideal diet based on what you like to eat and your local climate and soil conditions and importantly the principles behind the diets of all indigenous peoples as discovered by Dr Weston A. Price.

The *Herbal Health & Nutrition* workshop enables you to step into taking care of your health, and the health of your family through engaging with the herbs already in your garden or herbs you can easily grow. It is a really exciting and empowering journey.

Traditional Food Processing and Storage, a really exciting workshop for all those of you wanting to be able to live totally out of your gardens. This workshop explores traditional methods for harvesting, processing and storing our regeneratively-grown produce. These techniques enable us to store the crops we have grown to feed us throughout the year, and take any excess in season food from your gardens, process them and store them in simple, traditional ways, creating abundance and food security year round! The methods involved require no expensive equipment, no previous experience and are a sure way for you to build your food security - preserving fruits, vegetables, nuts, herbs, medicine and seeds for the future. This workshop can be purchased alone or as part of the new *Health and Wellbeing Masterclass*.



Seed Catalogue 2023



Kōanga 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)).
- Kōanga 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.


ORDER AT

www.koanga.org.nz/our-shop/seeds/

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.



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
	Great carbon crop	(P)	Perennial
PP	Preservation Pack (available to members only)		

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

Vegetable Seeds



Aizoaceae



SPINACH New Zealand
Tetragonia tetragonoides NZ (10) PP

New Zealand spinach is a perennial vegetable grown as a tender annual. It is a low-growing, weak-stemmed leafy plant that can spread several feet wide and grow to one foot tall. It has succulent, triangular to oval-shaped leaves that are pale to dark green and grow from 2 to 4 inches (5-10cm) long.

Alliaceae



LEEK Lyon
Allium ameloprasum OS (200)

Lyon leeks came to New Zealand with our English ancestors and is known for its long pure white stems and its mild flavour, it is still a favourite for many winter dishes today. 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 NZ (200)

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



ONION Pukekohe Long Keeper
Allium cepa NZ (200)

The best keeping onions ever! Grown from a very old Yates line that had far greater diversity than the modern version we know in the supermarket. We have harvested 27 kgs per sq m of garden bed by planting them at 10 cm diagonal spacings in excellent soil conditions and feeding them well.



ONION Welsh Bunching
Allium cepa OS (25)

Welsh Bunching onions 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 part as well as the white and chop them up in all cooked dishes, as well as raw in salads. Outstanding flavour, and nutritional qualities.

Amaranthaceae



AMARANTHUS Golden Giant
Amaranthus hypochondriacus OS (600)

Can easily reach 2m plus. The plant has golden stems and leaves with beautiful upright, intense, bright, golden flower heads. Good carbon crop. Grain variety. Pops well.



AMARANTHUS Mekong Red
Amaranthus tricolour OS (300)

A red leafed amaranth that has been selected in Asia (Vietnam) to be eaten as a leaf amaranth. Leaf amaranth is well known as being one of THE most nutritious greens. It is eaten by picking the biggest leaves, and the growing tips as they grow, leaving the plant to continue to grow. It is similar to the NZ heritage version Tampala



AMARANTHUS Pygmy Torch
Amaranthus spp OS (600)

Stunning plant with deep burgundy leaves and large black jewel like burgundy drooping seed heads. When popped they are black and white and very crunchy. A very ornamental grain variety. Grows to 1m only, making it easier to net than taller cultivars.



AMARANTHUS Tampala
Amaranthus tricolour NZ (600)

An NZ heritage green leafy heat loving vegetable, common throughout Asia and well known as a super nutritious green especially when lightly steamed or sautéed. High in calcium, iron and other minerals it grows to 1m high and has red and green, crinkled leaves that can be picked all summer.

Apiaceae



CARROT Akaroa Long Red
Daucus carota NZ (400) PP

A rare New Zealand 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 supersweet cultivars.



CARROT Juwarot
Daucus carota NZ (400)

Another rare carrot from the Henry Harrington Collection. It is a well known carrot overseas, however it is also an NZ heritage cultivar, having been grown here for at least 80 years. Juwarot was bred especially for juicing and raw eating, and is juicy crisp and sweet and has double the Beta carotene content of other carrots! 249 mg/kg highest ever recorded in carrots!



CARROT Kuroda
Daucus carota OS (400)

Developed in Asia in the 1950s. Smooth, uniform conical carrot with a deep orange red color, and grows pretty much everywhere in every soil type. Use as a main crop for enormous yields of 6" carrots that mature late in the growing season. Keeps well in cold storage, and a great juicer.



CARROT NZ Heritage Mix
Daucus carota NZ (400) PP

This year's mix contains Yellow Austrian Llobericher, White Belgium and Akaroa Long Red carrots, suitable for both cooking and eating raw. White Belgium are very large with green shoulders, Yellow Austrian Llobericher are also large with green shoulders and yellow flesh, Akaroa is juicy and sweet with excellent flavour, harder, denser flesh than modern super sweet cultivars.



CARROT Oxheart
Daucus carota OS (400) PP

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 Paris Market
Daucus carota OS (400) PP

The carrot is a very early variety with small round orange roots with a gently sweet aroma. It needs only about 60-75 days to reach maturity and is due to the size quite well for growing in planting containers on a balcony or terrace. It is crispy and tastes very sweet.



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.



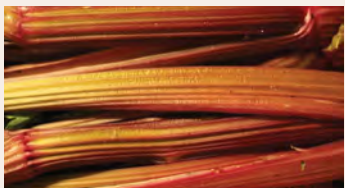
CARROT Whanganui Giant
Daucus carota NZ (200) PP

This carrot is a New Zealand heirloom which as far as I know was totally lost in this country. We brought it back in years ago when I found it in the Australian Seed Curators catalogue. It is a large carrot, as many of the old ones were. Long, tapered, orange, and excellent as a cooked carrot.



CARROT White Belgium
Daucus carota NZ (400)

Originally a Dutch heirloom, but has been grown in New Zealand for a long time. 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.



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 (200)

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.

Asteraceae



ARTICHOKE Purple de Jesi
Cynara scolymus OS (30) (P) PP

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 Cardoon
Cynara cardunculus NZ (15) (P)

Heritage, perennial, 1.3m stunning looking silvery leaved 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, great carbon accumulators.



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 (150)

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 Lettuce
Lactuca sativa NZ (150)

This is an outstanding hardy, easy to grow, open hearted, lime green coloured crinkly leaved lettuce, that stands well over winter.



LETTUCE Lighthouse
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 Mrs Simpson
Lactuca sativa NZ (150) PP

A soft winter lettuce sent to Koanga by Denise Schick of Northland. Light green frilly leaves, open hearted and very cold hardy.



LETTUCE NZ Heritage Mix
Lactuca sativa NZ (150)

A colourful and interesting mix of all the old time New Zealand favourites hailing from our Grandmother's gardens. Odell's, Mignonette, Finger, Lightheart, Joe's and others. They all self seed easily and are exquisite in their different ways.



LETTUCE Odell's
Lactuca sativa NZ (150)

Odell's was one of the first lettuces in our collection. It is the best little green cos lettuce, with small sweet crunchy midribs and leaves, a tight little heart and very fast and easy to grow. Great for small families. It does best in spring and autumn, but are great all year round. This is our favourite lettuce!



LETTUCE Tree
Lactuca sativa OS (100) PP

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!



PUHA Prickly Leaf
Sonchus oleraceus NZ (100) PP

We have been told that this puha was already in this land when the great migration occurred. It has been regarded as indigenous by East Coast Maori. It is also regarded as far better tasting than the Scottish cultivar that is the common one, albeit more difficult to prepare!



PUHA Scottish Flatleaf
Sonchus oleraceus NZ (200)

This is the flat leaf common variety that came in with immigrants from Scotland. Young leaves and stalks taste best. To prepare puha for eating place in a sink full of cold water and rub the leaves and stalks together until the cells break releasing green colouring and the bitterness also into the water, then cook as required.



RADDICCHIO 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 (aka: Oyster Vegetable)
Tragopogon porrifolius NZ (100) PP

Salsify is an old vegetable that is a fantastic addition to the veggie garden. This cultivar came from a wild patch outside a retirement village that Henry Harrington found one day in Southland and which had unusually large long fleshy roots. Plant in spring and harvest all winter. The long roots are excellent to eat. A lot like kumara.

Brassicaceae



ASIAN GREENS Mesclun Mix
Brassica rapa NZ/OS (1500)

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 oleraceae 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 improved the line vastly from it's original NZ state.



BROCCOLI Romanesco
Brassica oleraceae NZ (100)

A rare NZH brassica. This line was sent to us by two different home gardeners who had it for years but were not able to continue growing out a large enough numbers to keep their lines strong and both lines were weakening. We put these seed lines together and we have revived this old very special cultivar. 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.



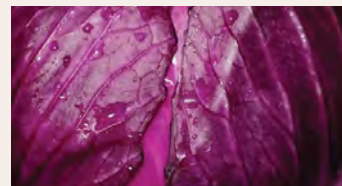
CABBAGE Dalmatian (aka: Collards or Loose-leafed Cabbage)
Brassica oleraceae NZ (100)

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 become 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!



CABBAGE Tronchuda
Brassica oleraceae OS (100)

Aka Couve Tronchuda, Portuguese Kale or Sea Kale, An heirloom ethnic variety with a sweet, tender flavour somewhere between Cabbage and Kale. It is a bright jade-green, loose-headed Cabbage with fleshy white mid-ribs and wide-spreading leaves. Sweeter and more tender than regular Cabbage, it may be harvested as a whole plant or leaf-harvested.



CAULIFLOWER Ruapehu
Brassica oleracea EC (50) PP

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 (200)

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.



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) PP

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.



CRESS Garden
Lepidium sativum NZ (200) PP

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
Barbarea 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.



CRESS Watercress
Rorippa nasturtium NZ (200)

If you have somewhere wet that holds water or remains moist over the winter months you can grow watercress, a highly nutritious cold season green either raw or cooked. It can be harvested from around May until Christmas.



MUSTARD GREENS Ruruhau
Brassica rapa NZ (150)

A fast growing super nutritious mustard-flavoured green for Spring/Autumn. Old vegetable of the North, found growing wild all over the north and also found wild around the coast of the whole of New Zealand. This is a very easy to grow green, that self seeds readily, amd can be eaten when young raw or most often in soups stews and boil-ups.



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 Cherry Belle
Raphanus sativus NZ (150)

Round and crisp radish with bright scarlet skin and white flesh. About the size of a golf ball. Cherry Belle is fast and easy to grow with great flavour. For best results grow in the cooler spring and autumn months and harvest at 3 to 4 weeks. Prefers humus rich well drained soil and a sunny position.



KALE Asparagus (aka: Pohara)
Brassica oleracea NZ (100)

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. The leaves are broad and roundish with slightly frilly edges, and are a pale green colour.



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 New Zealand Heritage Collection
Brassica oleracea NZ (100)

This collection contains our own New Zealand heritage kales Asparagus, a sweet, mid green, long leafed ancient variety, Borecole. An early commercial, delicious, dark green, round curly leaf edge type. Pohara, and the wavy edged mid-green variety common around old Maori gardens. A very special collection and likely to be your favourite.



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 (150)

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 (1000)

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.



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 Scarlet
Brassica rapa OS (200)

This is a very stunning looking red skinned, white fleshed turnip with a red mandala inside the white flesh. It 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.



SWEDE Lawes American Purple Top
Brassica napus NZ (200) PP

A New Zealand heritage line 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.



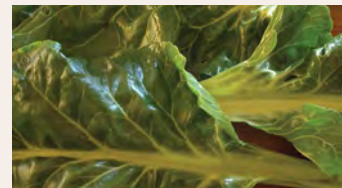
WILD ROCKET Arugula
Diplotaxis ericoides OS (100)

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.



BEETROOT Golden
Beta vulgaris OS (150) PP

Golden beetroots grow fast in good conditions, and are smaller plants, with smaller leaves than most other beetroots. 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.



CHARD Margaret Dale
Beta vulgaris NZ (50)

The Dale family heritage silverbeet sent to us by Margaret Dale of Ruakaka. It has very dark green leaves with a wide midrib that is light green and sometimes white. Strong grower, excellent health and taste.



CHARD Rainbow
Beta vulgaris NZ (100)

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 New Zealand.

Chenopodiaceae



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) PP

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.



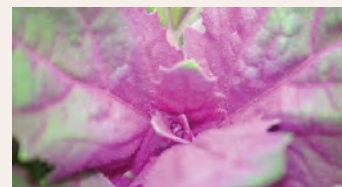
BEETROOT Cylindrical
Beta vulgaris NZ (150) PP

An NZ heirloom originally from Denmark, famous for slicing with its long cylindrical roots. Produces much more uniform slices than round beets. This tender and sweet variety is great raw or cooked, young leaves also edible. This is the most productive beetroot per sq m of ground, and in our opinion tastes the best as well!



CHARD Microgreens Mix
Beta vulgaris NZ

A colourful mix of chard and beetroot, for scatter sowing in a seed tray to harvest as microgreens. Harvesting above the new leaf level will ensure more than 1 cut.



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.



ORACH Red
Atriplex hortensis NZ (100)

A real stunner in the garden and like the green version is an ancient vegetable that is highly nutritious. This one has magenta leaves. Pinch out growing tips continually and eat as spinach, raw or cooked. Small leaves best raw. Self seeds easily.



QUINOA Colorado
Chenopodium quinoa OS (700)

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



SPINACH Japanese (aka: Lands Endt)
Spinaceae oleraceae 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.

Cucurbitaceae



COURGETTE Cocozelle Bush
C. pepo OS (10)

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.



COURGETTE Long Green Bush Marrow
C. pepo NZ (10) PP

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.



CUCUMBER Deka
Cucumis sativa OS (10) PP

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 (10)

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 (10)

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.



GOURD Nga Puhi (aka: Ruka)
Lagenaria siceraria NZ (10)

This traditional Maori gourd was sent to us from the Ruka whanau in Northland. It is a beautiful fat round gourd with a short neck. This is a medium sized, round, bowl shaped gourd that has been selected for carrying water and storing food for many generations around the Pacific.



KAMOKAMO Ruatoria
C. pepo NZ (10)

Gifted to us by Bill Blane who received it from his Koro in Ruatoria, they are a mix of all his favourites, long ones 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.



LUFFA Smooth Skinned
Luffia aegyptiaca OS (15)

Luffa's are frost tender but will grow successfully in a wide range of climate zones. They grow like a cucumber with intriguing upright flowers, and once autumn comes they can be picked and left to dry out. Once they are dry, you can peel off the skin and shake out the seeds to use as a pot scrubber, body scrubber etc.



PUMPKIN Austrian Hulless
C. pepo OS (10) PP

These seeds came to New Zealand with our 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) PP

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



PUMPKIN Buttercup
C. maxima NZ (10)

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 (10)

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. moschata OS (10) PP

Chuck's 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 Cupola
C. moschata NZ (10) PP

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.



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. The flesh is orange, dense and sweet with a good flavour all of their own.



PUMPKIN Queensland Blue
C. maxima NZ (10)

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 (10) PP

A pumpkin that we have been growing now for 20 years. 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 veggies, and soup. Sweet, moist, full of flavour, productive, vigorous vine.



PUMPKIN Triamble
C. maxima NZ (10)

These are the well known 3 lobed pumpkins of days gone by. A good, tasty, solid, orange fleshed pumpkin, good for everything – good keeper. This pumpkin will bring back many memories!



ROCKMELON Banana
Cucumis melo NZ (15) PP

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!



ROCKMELON Charantais
Cucumis melo OS (15) PP

This superb heirloom French melon is considered by many to be the most divine and flavourful melons in the world. Almost round 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 Jenny lind
Cucumis melo OS (15)

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!



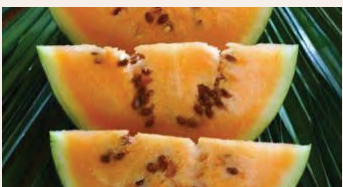
SQUASH Delicata
C. pepo OS (10)

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.



SQUASH Zimbabwe
C. pepo NZ (10)

Very similar to Zambesi Gem, but obviously originally from Zimbabwe. These small (large orange size) round pumpkins came with our ancestors on the early ships, and were picked up in South Africa on the way around the cape! They are sweet, but moist and nutty, and well worth trying. Zimbabwe squash skins stay green when mature.



WATERMELON Sweet Siberian
Citrullus lanatus OS (10)

Medium sized, round melon. Apricot coloured flesh, full-bodied, good flavour, and sweet. An excellent Heirloom melon that grows in marginal long growing seasons and places because it's a short season, cold climate cultivar.

Fabaceae



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 Borlotti Stoppa
Phaseolus vulgaris NZ (20) PP

Shellout, dry; excellent shelly or dry beans from Italian gardener's (Mr Stoppa) family collection, traditionally eaten with olive oil and onions in a salad. Short, flat, yellow pods with red streaks in the sun that goes deep crimson at shellout and dry stages



BEAN Climbing Cherokee Corn Field
Phaseolus vulgaris OS (20) PP

Climber, green snap, dry beans. These are traditional Cherokee beans selected over thousands of years to grow with corn for maximum food security. 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.



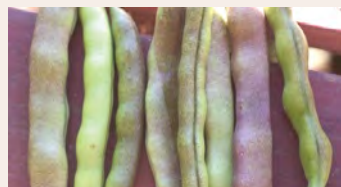
BEAN Climbing Dalmatian
Phaseolus vulgaris NZ (20) PP

Climber, green snap beans. It came here with the Dalmatian gum diggers, and was widely known and grown all over Northland. The bean is large, very sweet, tender and meaty, a light, pale green colour with purple streaking where the beans are in the sun. They never get stringy. They are outstanding beans.



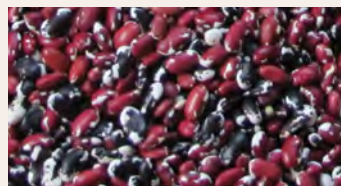
BEAN Climbing Dalmatian Pea
Phaseolus vulgaris NZ (20) PP

Climber, green, shellout, dry beans. They are eaten both as a green bean, when they look like a pea pod with small peas inside, and a drying bean but the white seed is round like a pea. They are vigorous climbers and take a long time to flower but give huge crops of beans over many months. They are an old Dalmatian bean.



BEAN Climbing Emu
Phaseolus vulgaris NZ (20)

Gifted to the Kōanga 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 Gila Indian
Phaseolus vulgaris OS (20) PP

Climber, green snap, shellout, dry bean that has been in the Kōanga Institute Collection since 1986. These ancient beans are a kidney shape and flat, either black and white or red and white, they have always been mixed, with saddle like coloured patches. They are great eaten as you would dried beans.



BEAN Climbing Henry's Yellow Butter (aka: Yellow Pole)

Phaseolus vulgaris NZ (20) PP

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 Holy

Phaseolus vulgaris NZ (20) PP

Shellout, dry beans. We received these beans with a picture of a monstrance on them in 2014 from Anne Handley of Omaka Wanganui and a story to go with them. They have been in New Zealand a long time but came originally from France. Read their amazing story on our website. Outstanding crops and flavour.



BEAN Climbing King George

Phaseolus vulgaris NZ (20) PP

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 Dwarf Bobica

Phaseolus vulgaris NZ (20)

These dwarf, green snap were gifted by John and Margaret 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 'Bobitza'.



BEAN Dwarf Fred's (aka: Tiger)

Phaseolus vulgaris NZ (20) PP

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 Horticultural Bush

Phaseolus vulgaris NZ (20)

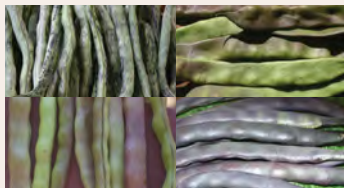
A dwarf dry bean that has outstanding crimson striped pods and seeds at the shell out stage. They have been selected for dry beans and are good croppers.



BEAN Climbing Market Wonder

Phaseolus vulgaris NZ (20) PP

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 drier 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 Dwarf Kaiapoi Pink Seeded Bush (aka: The Prince, Canadian Wonder)

Phaseolus vulgaris NZ (20)

Dwarf, green snap bean, all time favourite in the past in this land. It has come to us from several sources, with different names. We are going with Kaiapoi Pink Seeded, for our name. It is a green, flattish, 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) PP

This is a very unusual bean, sent to us by H.M. Dodson of Inglewood who said they use it for baked beans. It grows on a dwarf straggly fine leaved bush, which produces loads of small pods with stunning, speckly mauve colouring with these tiny white round seeds inside. The seeds are excellent cooked as you would dry beans.



BEAN Dwarf Perfect Stringless

Phaseolus vulgaris NZ (20) PP

A dwarf green snap bean that came to New Zealand with the Dutch immigrants, and to our collection from Dr Denis Hannah of Mangere. They are excellent tasty little stringless beans, and prolific croppers, however they do not do well in the rain when cropping, dry summers and light soils are best.



BEAN Climbing Purple pod

Phaseolus vulgaris NZ (20) PP

Kōanga been growing this one so long it's part of the family now. Hugely productive over long period this 'snap' bean has dark purple pods, green insides and is a very tasty, reliable bean. Beans turn green when cooked!



BEAN Climbing Selugia

Phaseolus vulgaris NZ (20) PP

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 brown purple streaks on it.



BEAN Dwarf Adzuki

Vigna angularis Unknown (25)

A small bush bean (dwarf, dry) with yellow flowers which produces numerous thin bean pods. The beans are small in size and a reddish brown colour. They are great in stews and soups. They appear to cope well with varying weather conditions including droughts and wet summers.



BEAN Dwarf Sinton (aka: Hutterite Soup, Ireland Creek Annie's, Arikara Yellow)

Phaseolus vulgaris NZ (15) (P) PP

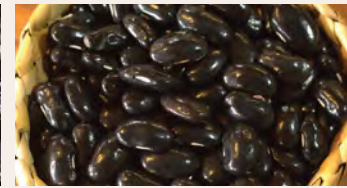
Dwarf, green, dry beans sent in by Jim Farley from his neighbour at Brighams Creek. A good soup bean, and also great eaten as a green bean. They are a kidney shaped mustard yellow colour with a dark brown patch around the eye where they were attached to the pod.



BEAN Runner Painted Lady

Phaseolus coccineus NZ (6) (P) PP

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 (15) (P) PP

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 Butterfly
Phaseolus coccineus NZ (6) (P) PP

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.



BEAN Runner White Scotch
Phaseolus coccineus NZ (15) (P) PP

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 stringy which makes it great as a green bean. It is also a great shellout bean and if you are freezing it don't blanch 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.



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 gumdiggers. We harvested 5kg of dried peas from one 10m row.



PEA Flour
Pisum sativum NZ (40) PP

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.



PEA Hadfields
Pisum sativum NZ (10) PP

Another excellent shellout type pea that has come from Elizabeth Gibson in Nelson. her father Ralph Hadfield purchased the seed in 1930 from an American catalogue and grew them in Awaroa, Nelson, and later Orinoco. also sent in by Bernard Hadfield of Blenheim, writing same story! Grows to 2m.



BROADBEAN Scottish
Vicia faba NZ (20)

This bean came to the Koanga Collection from Jack Watts of Waimate, 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. The leaves are also delicious, we eat the growing tips when the plants have set as many beans as we want.



BROADBEAN Sutton's Dwarf
Vicia faba EC (15) PP

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.



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 Henry's Dwarf Sugar Snap
Pisum sativum NZ (20) PP

A very old type of Sugar Snap pea with two tone purple flowers and excellent eating pods when eaten whole raw or cooked. They have come from the Southland collection of Henry Harrington. They grow to 80cm tall.



PEA Picton Sno
Pisum sativum NZ (30)

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 (30)

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 Amish Snap
Pisum sativum OS (20) PP

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 Bohemian Sugar
Pisum sativum NZ (20) PP

Sugarsnap, 2m. The Bohemian Sugar pea is one of the first seeds in our collection and the first pea. It came with the early Bohemian settlers of the Puhoi Valley. It is a climbing pea to 2m and has outstanding thick crunchy curly podded peas eaten shell and all. They have two tone pinkish purple flowers.



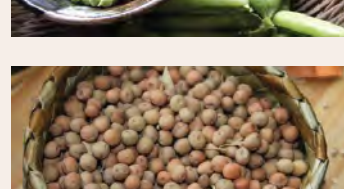
PEA Capucijner (aka: Marrow Fat)
Pisum sativum NZ (20) PP

Traditional Dutch peas that were an essential ingredient for many main course dishes. They were used as many now use dried beans. This variety is a low grower to 1m so easy to stake, and has white flowers unlike the Dalmatian pea which is similar to eat but has purple flowers. These peas are brown and squarish in shape like marrowfat peas.



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) PP

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.



Labitaceae



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 and clearly arrived here with many of our ancestors.

Portulaca



PURSLANE Golden
Portulaca oleracea OS (200)

A summer salad herb that will self-seed if you're on sandy or light soils. This plant has very fleshy small leaves which are picked and eaten raw in salads. It's one of the few ancient herbs that our ancestors were eating many thousands of years ago and so is a vital plant that our bodies recognise as 'good' food. Contain Omega 3.



PURSLANE Wild crafted
Portulaca oleracea NZ (200)

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.



Rosaceae



ALPINE STRAWBERRY White
Fragaria vesca NZ (100) (P)

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.

Solanaceae



CAPE GOOSEBERRY
(aka: **Peruvian Golden Berry**)
Physalis peruviana NZ (50) (P)

Perennial but frost tender. The plants are sprawling bushes to 1m and together form a good ground cover. The fruit, which is 1-2cm diameter, forms inside a husk or cape, which turns lacy as the fruit ripens. Eat when the fruit turns golden or as dried fruit with an intense sweet sour taste with a huge depth of flavour.



PEPPER Hot Cayenne Rainbow
Capsicum annum OS (30)

Hot pepper. Peppers are generally perennial in warm climates though in temperate climates we grow them as annuals this one grows to 100 cm. Often the peppers are curled and twisted, growing to 12 cm 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 annum OS (30)

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 Hot Jalapeno
Capsicum annum OS (30)

Hot pepper. Popular thick walled medium heat chilli. Very uniform, tapered shape turning red at maturity. A really great pepper to lactic pickle using the whole pepper or pureed to make a chilli sauce like tabasco.



PEPPER Sweet Ancho
Capsicum annum OS (30) PP

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 annum OS (30)

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 annum NZ (30) PP

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 annum 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 annum OS (30) PP

Koanga's hardiest, 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 Orange Sun
Capsicum annum OS (30)

An early cultivar of the sweet bell pepper, the bushes are very compact and produce heavy crops of large thick walled sweet peeps, this one being bright orange.



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) PP

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 Alma
Lycopersicon lycopersicum
Northland NZ (20)

Indeterminate. This tomato came here with the Dalmatian Gumdiggers. It is an egg shaped, egg sized, red, firm drying tomato. It crops over a very long period, and crops heavily, and the fruit can be sliced and dried for winter use. It is also a really good cooking tomato because it keeps its shape.



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 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 Burbank
Lycopersicon lycopersicum
Wairoa OS (20)

Indeterminate. The famous American Horticulturalist, Luther Burbank, developed this tomato in 1914. The tomato has a classic taste that is acidic yet sweet. The fruits are medium sized and uniform, with a deep red colour. It is very nutritious as it has the high level of free amino acids.



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.



TOMATO Carlton Victory
Lycopersicon lycopersicum Wairoa NZ (15) **PP**
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 and who selected seed annually until her death. 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 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 J Walsh
Lycopersicon lycopersicum Wairoa NZ (20)
Indeterminate. Sent to us by June Walsh of Tauranga years ago. It is a reliable heavy cropper, bearing large bunches of yellow egg shaped tomatoes (larger than an egg though) that can be enjoyed by those who need acid free tomatoes. In a tomato those called "acid free" are those with high sugar contents.



TOMATO King's Gold
Lycopersicon lycopersicum 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 tomatoes are more Gold than yellow, and very flavoursome and the plants are sturdy and bear well, so I have saved the seed each year.



TOMATO Dargaville Red and Yellow
Lycopersicon lycopersicum Dargaville Northland NZ (20) **PP**
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 Gardener's Delight
Lycopersicon lycopersicum Koanga since 1996 OS (30)
Indeterminate. Outstanding German heritage cultivar, that produced racianes of 6-12 medium sized cherry tomatoes that do not crack and taste incredible. Easy to grow, reliable, one of the best!



TOMATO Guernsey Island
Lycopersicon lycopersicum NZ (15) **PP**
Indeterminate. An NZ heirloom tomato originally from the Guernsey Islands, and was apparently grown commercially there and sold all over the British Isles. Medium sized round fruit, top flavour, streaky red and green when ripe. Excellent disease resistance. This is not a slicing tomato, and has outstanding flavour. Heavy cropper high nutritional qualities.



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. 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 NZ 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 Hawke's Bay Yellow
Lycopersicon lycopersicum NZ (15) **PP**
Indeterminate. Originally from the Hawkes Bay, but came to us from the Harrington Collection. 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 NZ Heritage 5 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 collection of New Zealand heritage tomatoes. They are all delicious and great for salads.



TOMATO NZ Heritage Mix Saucing & Processing
Lycopersicon lycopersicum NZ (30)
A stunning combination of all of our very best sauce tomatoes... making them a top collection frany processing end use. They are all meaty, fleshy and very high flavour. This mix includes Black Roma, Island Bay, Orange Roma and Oxheart.



TOMATO Orange Roma
Lycopersicon lycopersicum Wairoa NZ (15) **PP**
Indeterminate. An outstanding meaty solid Orange Roma type with loads of flavour. Excellent drying tomato as well as salad and processing tomato.



TOMATO Heritage Cherry Mix
Lycopersicon lycopersicum Hawkes Bay OS (20)
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 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) PP

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 Riverside Market
Lycopersicon lycopersicum
Wellington/Kapiti Coast NZ (10)

Indeterminate. An outstanding tomato sent in by Wendy Evans in 2009, who found it at a market beside the Hutt River. The growers are regulars from the Kapiti Coast and this tomato is probably one of their heirlooms. It is Oxheart shaped, with fluted sides, and a delicious pinky red flesh, which means it is a 'low acid' variety.



TOMATO Yellow Cropper
Lycopersicon lycopersicum NZ (15)

Indeterminate. We've had this in our collection for many years, and it once again came from Henry Harrington in Southland. This plant produces long racines of medium sized very round, yellow, tomatoes, which if grown in the heat and left to fully ripen, or a glasshouse, turn orange. They are super disease resistant and the flavour is average.



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 Yellow Stuffer
Lycopersicon lycopersicum
Wairoa NZ (30)

Indeterminate. Gifted to Koanga by Elzilda Cummings, daughter of Hayward Wright, New Zealand's most well known plant breeder. Outstanding yellow tomato for stuffing - firm walls, flat bottom, hollow centre. A similar tomato came high in Mark's tomato nutrition tests.



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 Scotland Yellow
Lycopersicon lycopersicum
Wairoa NZ (15) PP

Indeterminate. From Henry Harrington's greenhouse. Medium sized, round, very tasty yellow tomato on healthy short plants. The fruit goes almost orange when fully ripe, but can be eaten well before that. In marginal climates for tomatoes, this is a an outstanding choice.



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 Yellow Yummy
Lycopersicon lycopersicum NZ (15) PP

Indeterminate. Another yellow from the Henry Harrington Collection. This is large round tomato, great taste and disease resistance. We are totally blown away by the number of yellow tomatoes coming out of Southland!



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 Tommy Toe
Lycopersicon lycopersicum OS (30)

Indeterminate. Tommy Toe is always the fastest tomato to reach the top of their stakes, and it is one of the very best tasters. The vines bear long racemes of large cherry tomatoes (or small tomatoes) this line has been selected for disease resistance in Northland for many years by Joseph Land.



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.



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.

Valerianaceae



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.

Grains



BARLEY Black Hulless 🌿
Hordeum vulgare OS (120 enough to plant a 1 sqm biointensive bed) **PP**
 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 (1200, enough to plant a 10 sqm biointensive bed) **PP**
 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 Masan Naked 🌿
Hordeum vulgare OS (120, enough to plant a 1 sqm biointensive bed) **PP**
 Spring growth habit 6 row naked food barley from Japan, black purple seeds. Very high % of hulless excellent food grain crop, and carbon crop.



BARLEY Sumire Mochi 🌿
Hordeum vulgare OS (120 enough to plant a 1 sqm biointensive bed) **PP**
 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.



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 Bloody Butcher 🌿
Zea mays NZ (50) **PP**
 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 alot of carbon.



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) **PP**
 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 2 per plant this year, the kernels are either yellow or white. Supposedly an original bi colour corn.



CORN Hokianga Red/Yellow 🌿
Zea mays NZ (50) **PP**
 Flour Corn. This is outstanding corn in colour and in Wairua. Gifted to us by Joseph Land and family, gifted to them from previous gardeners in the Hokianga it carries to us the memories and the spirit of people whose lives and health literally depended on these seeds. This corn throws 20% red cobs and 80% yellow.



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 corneating 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 Manaia Maize 🌿
Zea mays NZ (50) **PP**
 Dry. This is the old yellow maize remembered by many especially older Maori who often ate it fermented. This corn was kept alive by Koro on the Coromandel. It is the only New Zealand heirloom pure yellow maize I know of, and over the years we have had many requests for it. Thanks Koro!



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. Outstanding cultivar!



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



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 Popping Strawberry 🌿
Zea mays NZ (50)
 An old popcorn of the Eastern Bay of Plenty area. These short, multiple tillered plants produce many short fat strawberry shaped cobs of excellent quality red popcorn.



FLAXSEED Essene
Pisum sativum OS (400 enough to plant a 2 sqm biointensive bed)

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.



MILLET Barnyard
Panicum miliaceum OS (500, enough to plant a 5 sqm biointensive bed)

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 (500, enough to plant a 2 sqm biointensive bed) **PP**

An ancient grain from Neolithic tombs in China, used for making golden porridge. Stunning looking when the seeds 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.



WHEAT Konini

Triticum aestivum NZ/EC (120 enough to plant a 1 sqm biointensive bed) **PP**

NZ bred Konini wheat is a short stemmed cultivar, heavy cropper of beautiful purple seed that requires threshing. Konini threshes out of it's loose hulls quite easily. Konini makes delicious sprouted wheat cakes, as well as a great rice substitute when eaten whole after long soaking and slow cooking.



OATS Black
Avena sativa NZ (120, enough to plant a 1 sqm biointensive bed)

This line of Black oats has been selected and grown for many years at Milmore Downs where they grow it for animal feed, because it has very long high quality stems which make it an excellent carbon crop, almost hullless but not quite.



RYE Milmore Downs
Secale cereale NZ (1200, enough to plant a 10 sqm biointensive bed)

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.



SORGHUM Mennonite
Sorghum bicolor OS (40, enough to plant a 5 sqm biointensive bed) **PP**

From the mennonite community in the USA however we have been growing it here for close to 30 years. A specific syrup cultivar however seeds are also edible, tasting somewhat like lentils. See our website for much more info. 2m of biointensive bed produced a litre of sorghum syrup after boiling down.



SORGHUM Molly's Ruatoki Black
Sorghum bicolor NZ (40, enough to plant a 5 sqm biointensive bed)

A New Zealand heritage sorghum that was grown in New Zealand to be sold as a sweetener. This variety has very shiny black seeds which do not thresh out of the panicles anywhere near as easily as the other sorghums.



SORGHUM White Seeded Popping
Sorghum bicolor OS (40, enough to plant a 5 sqm biointensive bed) **PP**

From the Tarahumara Indians of Northern Mexico's Batopilas Canyon area. Sorghum that has sugar cane type stems for eating or juicing and also excellent large white seeds that pop just like popcorn. Grows to over 2m tall. Sorghum needs hot summers to do well.



WHEAT Concord
Triticum aestivum NZ (120 enough to plant a 1 sqm biointensive bed) **PP**

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.

Herbs



BASIL Genovese
Ocimum basilicum OS (50)

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.



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

Herb - medicinal, 1.3m. Biennial medicinal herb. A beautiful huge leaved, 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 (200)

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.



CHINESE SKULLCAP
S. baicalensis OS (50)

Herb - medicinal, 20cm Chinese Skullcap is a low growing perennial herb that has been widely used in traditional Chinese medicine to treat allergies, infections, inflammation, cancer, and headaches. It may also have antifungal and antiviral effects. Easy to grow, do your research before using it.



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
Echinacea purpurea OS (50)

Herb - medicinal, 1m perennial. Cottage garden, medicinal herb, veg companion. This is the echinacea that is easiest to grow for most of us and produces high quality echinacea tincture after it's 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.



LEMON BALM
Melissa officinalis (100)

Herb - Lemon balm is a perennial herbaceous plant in the mint family and native to south-central Europe, the Mediterranean Basin, Iran, and Central Asia, but now naturalized elsewhere. It grows to a maximum height of 1m. The leaves have a mild lemon scent. During summer, small white flowers full of nectar appear.



MARSH MALLOW
Malvaceae Althaea A. officinalis (50)

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
Leonuris 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.



SWEET ANNIE
Artemisia 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 artemisinin, 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.



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.



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.



WITHANIA (aka) Ashwaganda
Withania somifera OS (50)

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.

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 maritime (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 (500)

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.



PARSLEY Dalmatian
Petroselinum crispum NZ (30)

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.



SAGE Common Garden
NZ (30)

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.



AQUILEGIA Grandmother's Garden
Aquilegia vulgaris (200) Perennial grows to 50cm. Cottage Garden Flower. This is the aquilegia that came to NZ with our 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 (200)

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 (60)

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.



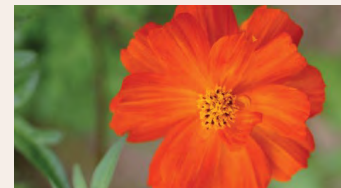
CALENDULA Orange and Yellow Mix
Calendula officinalis (60)

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.



COSMOS Red Dazzler
Cosmos bipinnatus (50)

Annual (1m) vege companion. A pinky red tall cosmos. Great for the back of the border amongst other cottage plants, or in amongst the vege garden, especially other vegetables originating in Central America eg. Kumara, corn, potatoes, tomatoes, pumpkins and beans. They're really easy to grow and make a lot of colour.



COSMOS Sunset
Cosmos bipinnatus (50)

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.



CALENDULA Yellow
Calendula officinalis (60)

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 50 cm. 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.



CLEOME Spider Flower Mix
Cleome spinosa (50)

Annual vegetable companion: 1m. Cleome is a bushy plant that has flowers that are called a 'catch' crop. The flowers attract the vegetable stink bugs and keep them off other things. This is a mix of stunning pink and white flowers with a few purple ones in there too.



DAISY Michalmas
Aster novi-belgii (200)

Perennial, a late Summer flowering multicoloured daisy that attracts butterfiles and beneficial insects, good cut flower.



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.



HEARTSEASE Companion Mix
Viola tricolor (100)

Perennial 20cm. Vege companion and prolific self seeders. A mix of all the old variations from 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.



CORNFLOWER (aka: Bachelor's Button) Emperor William
Centaurea cyanus (100)

Annual Cottage Garden: 1m. An ancient variety of cornflower from northern Europe, a sky blue star flower. Companion plant to the European grains, perfect in a cottage garden collection or border. Self seeds easily.



CORNFLOWER (Aka: Bachelor's Button) Ruby Gem
Centaurea cyanus (100)

Annual (1m). Stunning, classic cornflower, dark maroon flowers. Good cut flower, flowering from spring into summer. Great at the back of a border.



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.



HOLLYHOCK Muriwai
Althaea rosea (50) PP

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!



LUPIN Russell
Lupinus polyphyllus (100)

Perennial, can be an aggressive weed.



MARIGOLD Hyssop Sweet Marigold (aka: Mexican Mint)
Tagetes lucida (50)

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.



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 Hazelwood Blues
Ipomea purpurea (20)

Annual to 3m vege companion. A deep blue morning glory with a purple throat. Absolutely stunning cultivar



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).



SUNFLOWER Evening Sun
Helianthus annuus (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.



SUNFLOWER Giant Russian
Helianthus annuus (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 Rocky Mountain
Helianthus annuus NZ (30)

Annual (2m). Vege Companion. Grows to 3m tall. Is similar to Giant Russian except the actual seed pods and seeds are far larger.



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.



POPPY Californian
Eschscholzia californica (50)

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 (approx 100 seeds per packet).



POPPY 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!



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.



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 being passed on down.



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!



POPPY 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.



RUDBECKIA Prairie Sun
Rudbeckia hirta (30)

Perennial, vege companion, 50cm. A stunner for the border with large bright golden yellow flowers that last for weeks. Great cut flowers. All members of the daisy family are great for attracting beneficial insects.



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!



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.



Forest Garden Support Species

We have a range of seeds for you to grow your own support trees and plants for the forest garden. This range is expanding as we trial and collect seeds, particularly from our nitrogen fixing support trees.

These will be listed on our website as they become available so please check there to order or to place your name on the waiting list.

Our favourite new find this year has been the perennial blue flowered lupins. We also absolutely love the stunning Russell Lupins also perennials and great in free draining moist soils with cold winters!



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 Kōanga collection.



Beginner Gardener Seed Collection,
40sqm salads, stir fries, soups & stews
\$239

Take your family another step toward future food security! This seed collection is specifically designed to go with our *Kōanga 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:

- 48 packets of seed, including two Barley Carbon Crop packs.
- The Garden Action Plan.
- The Crop Rotation Planner.
- The Garden Map.

See more details on our website.



Children's Garden Collection
\$49

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, Kiwano, Te Anu Salad Pea, Runner Bean White Scotch, Strawberry Popping Corn, Magenta Spreen Lamb's Quarters



Cottage Garden Faery Collection
\$44

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, Foxglove, Chinese Forget me not, Sweet William Mix, Nicotiana Woodlands, Aquelegia Grandmother's Garden, Hollyhock Muriwai, Sweetpea Heritage Mix.





Nourishing Greens

\$49

This is a special collection of seeds from the Kōanga 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, Corn Salad, Dalmation Cabbage, Watercress, Borecole Kale, Magenta Spreen Lamb's Quarters.



Winter Salad Collection

\$44

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: Nutty Celery, Endive Indivia Scarola, Welsh Bunching Onions, Corn Salad, Radish Tokinashi Daikon, Upland Cress, Rocket, Oxheart Carrot.



Wild Fermentation Collection

\$38

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: Red Rock Mammoth Cabbage, Radish Tokinashi Daikon, Deka Cucumber, Ohno Scarlet Turnip, Watermouth Tomato, Austrian Yellow Lloberricher Carrot, Henry's Chinese Cabbage.

Perennials

This is an important and expanding part of the Kōanga 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 perennials in the form of seeds which you can find in our Perennial Seeds section.

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:

www.koanga.org.nz/our-shop/perennials/

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.



Kiwi Superfood Collection

\$44

Kiwis 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), Kiwano, Magenta Spreen Lamb's Quarters, Wild Crafted Golden Purslane, Dalmatian Parsley, Red Orach, Cape Gooseberries.



NZ Heritage Rare Seeds Collection

\$54

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 Kōanga 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: Boherian Sugar Pea, Upland Cress, Dargaville Red Yellow Tomato, Dalmatian Cabbage (Collards), Dalmatian Bean, Alma Tomato, Burpees Thick Walled Pepper, Zimbabwe Squash, Port Albert Cucumber, Strawberry Popcorn.



Rainbow Summer Salad Collection

\$44

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, Red Orach, Finger Lettuce, Lighthouse Lettuce, Genovese Basil, Carrot Touchon, Rainbow Cherry Tomato Mix.

May 2024 Delivery (sold out for 2023)

2024 is a very exciting year for potatoes. We will have a lot of them (weather willing) and we will have our entire collection available to you all for the first time. The very rare cultivars and those with only small amounts available will be for members only but there will be a lot for everyone next year. These potatoes have now had over 30 years of being selected in organic systems for organic growers. They are productive and they grow beautiful potatoes. Enjoy these.



POTATO Arran Banner
Solanum tuberosum NZ

Early commercial, large egg shaped, white skinned potatoes with a pink blush on narrow end.



POTATO Chatham Island
Solanum tuberosum NZ

This potato has been in our collection for many years and has been sent to us by many members. It was once grown commercially on Rēkohu Chatham Island and exported all around the Pacific. It is an outstanding variety, probably the same as the potato Whataroa.



POTATO Karupaera
Solanum tuberosum NZ

Another variety similar to Karoro and Matariki, but from the Taranaki area. These potatoes are an ancient line that were wide spread around coastal NZ. Cream skinned and fleshed blocky and deep eyes.



POTATO King Edward
Solanum tuberosum NZ

It is one of the oldest known varieties grown in the UK dating back to 1902. These are recognised by both professional chefs and home cooks as one of the most versatile varieties for cooking and growing at home. It's medium-large in size and are round to oval in shape, identified by their light tan to brown skin with pink or red bluish spots. Boast a floury, fluffy and starchy texture when cooked.



POTATO Maori Chief
Solanum tuberosum NZ

Sent to us by Rhonda Wood from grandfather Noel Burnett's collection. Described as an early commercial cultivar, medium size, red skinned clean potato. Good all rounder for cooking.



POTATO Maori H
Solanum tuberosum NZ

From the Henry Harrington Collection Southland, these are huge white skinned potatoes, skin goes russet when mature, and they have random bumps and knobs like many Maori potatoes.



POTATO Matariki
Solanum tuberosum NZ

Cream skinned and fleshed, the flesh is very dense and waxy, and they are wonderful potatoes cooked any way except mashing.



POTATO Old Blue
Solanum tuberosum NZ

From Shane Calley of Waikanae smallish blocky oval bright purple skinned even colour with white flesh containing a deep purple mandala when cut in half, stunning looking, floury, best baked.



POTATO Paraketia
Solanum tuberosum NZ

An old potato from the East Coast, and is still well known over here. Its growing habit is very amazing, when you dig them up you see that the potatoes grow on long runners in the ground, like strings of potatoes in a line. They are oblong shaped, with round ends, have purple skin, very shallow eyes, light cream flesh with purple streaking.



POTATO Pink Fir
Solanum tuberosum NZ

An Irish Potato. The name "fir" is Gaelic for "man". An elongated potato with pinkish skin and yellow waxy flesh. Retains it's excellent firm flesh when cooked. Outstanding variety.



POTATO Moemoe
Solanum tuberosum NZ

Large irregular shaped hard flesh with a purple and cream irregular blotchy skin.



POTATO Red King
Solanum tuberosum NZ

This is a potato that simply appeared growing wild around my fruit trees many years ago and wherever I go it seems to appear. They are red with white blotches and they are a great early potato. I prefer them to Jersey Bennes in the north.



POTATO Roke Roke
Solanum tuberosum NZ

A very round and large potato, with no inset eyes. It has white flesh and a bright purple skin, is an early potato and is an excellent one for baking in the jacket (it comes out nice and fluffy). It has been sent to us from all around NZ, with various names and it's clear it used to be very common.



POTATO Ruby Gem
Solanum tuberosum NZ

This potato was bred at Kōanga from aerial seeds we collected a few years ago. It is red all through when the potatoes are young and is stunning looking as well as a stunner to grow. The tops grow like a tree with a very strong trunk and the potatoes travel further than others. Heavy cropper.



POTATO Scots (aka: Akaroa and Uwih)
Solanum tuberosum NZ

An old cultivar sent to us by a Scotsman who says it came to this land with his family from the homeland. They are round with shallow eyes, pink skinned, white fleshed and has a very good flavour and texture, delicious and mealy when boiled.



POTATO Stewart Island
Solanum tuberosum NZ

Found by Kay Baxter growing wild in a cliff face along the shore on Stewart Island around 1990. It is an extremely beautiful variety similar in shape to Whataroa and Chatham Islands however this one has pink rather than purple colouring on the skin.

September/October 2023 Delivery



POTATO Sutton's Supreme
Solanum tuberosum NZ

Sent to us by Rhonda Wood from her grandfather's old collection (Noel Burnett from Waitui). Described by her as an early commercial variety, her grandfather's favourite because of the perfect regular Easter egg size that he loved to bake in their jackets.



POTATO Taranaki
Solanum tuberosum NZ

Blocky cream coloured, dense waxy flesh, many eyes. Excellent eating, similar to Karoro, strong even line, big tops, no blight, but yellow blotching in all leaves, strong even flowering, average crop weight of 1 plant 0.6 kgs



POTATO Urenika
Solanum tuberosum NZ

The first Maori potato in our collection, widespread around New Zealand long tubular dark purple skin and flesh, waxy when young, drier when larger, require a long long growing season to produce heavy crop,



POTATO Waitai
Solanum tuberosum NZ

Another cultivar bred from seed that we collected. An elongated oval shaped potato with purple smooth skin and white eyes. It was named by a local kaumatua..



POTATO Whataroa
Solanum tuberosum NZ

A quite large, irregular, round to oblong shaped potato with a light purple and cream blotchy skin and yellow waxy, firm flesh with purple streaks throughout. Great for making oven-baked chips or steamed or in a hangi. A heavy cropper and a good keeper.



POTATO Whanaako Ngati Porou
Solanum tuberosum NZ

Good sized irregular shaped purpley skins with gold blush behind the purple, beautiful looking.



POTATO Whero Whero
Solanum tuberosum NZ

These potatoes were gifted to Kōanga by a Wairoa resident who told us they were the old potatoes of the area around Lake Waikaremoana. They are red skinned with red going into the yellow flesh, round, with indented eyes yellow flesh and very productive, and excellent flavour.



POTATO Yellow Fir
Solanum tuberosum NZ

An early short season cultivar similar to Pink Fir, but with a yellow skin. Outstanding long smooth skinned buttery potatoes, make excellent potato salad, came here with our Irish ancestors! A yellow waxy finger type, that produces all it's potatoes right beside the stem in one pile.



ALPINE STRAWBERRIES White
Fragaria vesca NZ
\$15 for a starter clump

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

Member of the mint family, and grow just like mint so keep them in a barrel if you're worried about them running away. They taste a lot like kumara and require very little cooking.



ARTICHOKE Dalmatian
Helianthus tuberosa NZ
\$11 for approx. 500g

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!



ARTICHOKE Red Skinned
Helianthus tuberosa NZ
\$11 for approx. 500g

These red skinned artichokes have far smoother shapes, less knobs on them and are very red skinned. Excellent winter crop that must be cooked to eat. These have come from an old collection in Te Anau of a healer Maire Tidy via Henry Harrington's Collection. Need cooler winters to crop well.



COMFREY Evergreen
Symphytum officinale NZ
\$12 for approx. 250gm

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

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



DAHLIA Heritage Mix NZ
\$15.65 for a starter bag

A mix of our colourful collection from old gardens. Great for attracting bees into the garden.



FRENCH SORREL
Rumex scutatus
\$11 for a starter plant

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.



HORSERADISH

Armoracia rusticana
\$11 for a starter plant

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.



MISCANTHUS

Miscanthus giganteus
\$21 for a root division

A robust perennial plant that can reach up to 3m in height. It is usually found in large clumps. It consists of long arching branches and leaves that spread or droop. The leaves can be up to a metre (3 feet) long and 25mm wide. The entire above ground plant when chipped is used in earth building and it can be also used for making compost.



YACON

Polymnia sonchifolia NZ
\$12 for a starter clump

A stunning looking with large, red, furry 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 carrotty and are being hailed as a wonder food for diabetics.



YAMS Nana's

Oxalis tuberosa NZ
\$11 for approx. 200gm

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

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.



WATER CHESTNUTS Chinese

Eleocharis dulcis OS
\$21 for 5 corms

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!



Late October/November 2023 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
\$17 for 15 tupu

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
\$17 for 15 tupu

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
\$17 for 15 tupu

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
\$17 for 15 tupu

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
\$17 for 15 tupu

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



KUMARA Maikio Gold

Pomoea batatas EC
\$17 for 15 tupu

Developed from the commercial lines of golden kumara (from Tokatoka) 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
\$17 for 15 tupu

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 Paraparapa
Ipomoea batatas NZ
\$17 for 15 tupu

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
\$17 for 15 tupu

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. They were regarded as sweet treats by many.



KUMARA Reka Rawa
Ipomoea batatas NZ
\$17 for 15 tupu

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
\$17 for 15 tupu

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
\$17 for 15 tupu

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 Hutu Hutu but in a more compact form. Traditionally grown in cooler areas.



April/May 2024 Delivery



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

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 *ameloprasum*) NZ
\$13 for approx. 100 grams

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
\$13 for approx. 100 grams

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 Rocombole Early Red
Allium sativum NZ
\$13 for approx. 100 grams

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 Rocombole Early White
Allium sativum NZ
\$13 for approx. 100 grams

A Rocombole 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 Rocombole Ruby
Allium sativum NZ
\$13 for approx. 100 grams

Rocombole type garlic which produces a flower head. Beautiful dark red skinned garlic which is a strong grower. Harvested in between the early rocombole types and the later artichoke types of garlic.



GARLIC Rocombole Large Purple
Allium sativum NZ
\$13 for approx. 100 grams

New Zealand heritage garlic. A purple coloured garlic. Removing edible flower stalk increases bulb size. Plant from May through to August. Medium strength garlic which is excellent cooked or raw.



GARLIC Takahue Red
Allium sativum NZ
\$13 for approx. 90 grams

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
\$14 for approx. 170 grams

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

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
\$13 for approx. 100 grams

These little beauties came from Puss Chadwick of Paparoa (Northland). These onions 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. They are sort of potato shaped and about 3cm diameter. Some people use them for pickled onions.



ONION Potato Onion; White
Allium cepa NZ
\$13 for approx. 100 grams

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
\$13 for a starter clump

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.



ONION BULBILS A mix of Tree Onion and Shallot bulbils
Allium cepa NZ
\$15 for approx. 170 grams

These are aerial bulbils from both shallots and tree onions. They are one way to multiply your perennials onions, without having to use the bigger ones that we usually eat.



SOCIETY GARLIC
Tulbaghia voilacea NZ
\$10 for a starter clump

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.



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 the Thorny Croft page on our website

www.koanga.org.nz/knowledge-base/thorny-croft/



Compost & Carbon Crops

Alfalfa 500g \$24.40

Enough to cover 200 sqm. We love to grow alfalfa in beds specifically for harvesting over the Summer to use as a mulch or in compost. It is a dynamic mineral accumulator, bringing potash phosphate and calcium in particular to the places we use it. It can be fed to cows or sheep in molassus etc and then it grows through the existing pasture if you allow long grass grass grazing. It is great mulch because of the high carbon content it lasts along time before breaking down. It comes up early in Spring and dies back later in Autumn than comfrey and is also geat chicken food.

Common Vetch 500g \$13.10

Vetch is a wonderful, very cold hardy, easy to grow legume that can be used in many ways. It is part of both of our compost crop collections but it is also very useful by itself as a leguminous groundcover under brassicas for example. You will have to cut it back during the season to ensure it doesn't grow over them but cutting it back just pulses the brassica growth.



Classic Biointensive Mix 1kg \$17.80

Enough to plant 80-100 sqm or 10 x 10m long 1m wide beds. John Jeavons of Biointensive (Ecology Action) fame spent years trialing various mixes of compost crops, to see which combination built soil the fastest. This is the mix he said that gave the fastest soil building results. It is a Biointensive classic which Kōanga used to sell many years ago but then vetch became unavailable in NZ. It's back and so is this collection. A mix of grains and legumes (rye, wheat, broadbeans and vetch) creates a great soil building synergy.

Wild & Free 1kg \$16.30

For the earth, the insects, our senses, all soils and all seasons. This collection covers approx 80-100 sqm of garden bed. A colourful mix of symbiotic annuals that grow easily and are easy to pull out for compost before your next crop goes in, or to cut off at ground level and lay down as mulch to plant through. Ideal as a compost/carbon crop that will build soil for the following crop, and support wider ecological health as well as bee and insect food.

Oats, Lupins, Crimson Clover & 1kg \$13.60

This is a classic combination. A grass with legumes create soil building synergy. In this case the oats are very special oats. These Black oats were developed in Germany to grow maximum biomass to feed horses over winter. They grow way way bigger tops than other oats, and love growing with legumes. Oats will usually be (always so far for me) the plants in our gardens with the highest Brix. They have a wonderful ability to sequester or bring in calcium and phosphate into their bodies which then goes into our compost and helps us build soil. We love oats. These are two minerals we need the most! We need as to be growing as much carbon as we possibly can in our carbon crops and lupins provide the highest levels of carbon with a good potash phosphate balance we always try to maximise lupins in these mixes. The Crimson clover hugs the ground until Spring and helps prevent weeds while the oats and lupins get themselves up high enough. Oats do not grow over cold winters so th is mixture must be planted in Early Autumn or once the ground warms in Spring. When you grow this mix well and remove after at least

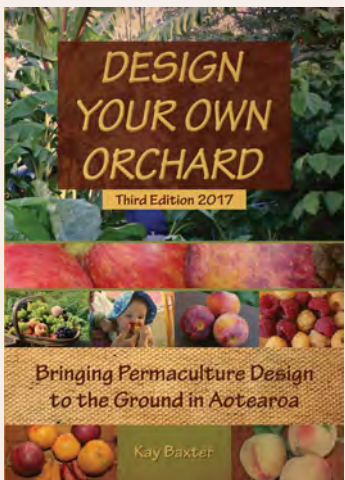


10% flowering the plants pull out easily and leave a weed free bed, easy to then replant! Our favourite bed mix over Winter.

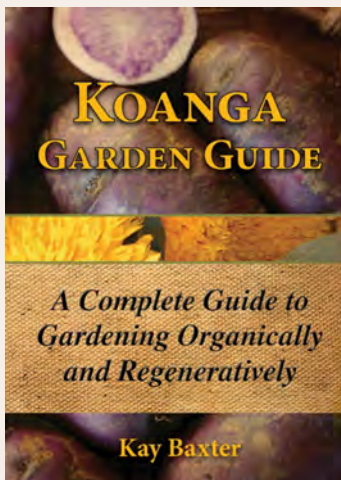
Perennial Patch 500g \$24

A mix of colourful biennial, perennial, or self-seeding legumes and herbs that could make up a perennial border around your veg garden, with or without comfrey in it, to harvest throughout the Summer to mulch your veges, or to leave to flower to attract and feed the insects, or both. This range of species creates a prodigious amount of biomass for harvesting. This range of seeds could also be planted in your existing pasture where you graze your horse, cow etc, would improve the pasture a lot, and build resilience in dry or wet conditions, feed more bees and insects and be beautiful with the yellow crimson, purple and pink flowers. If I was starting from scratch I would prepare a bed, and plant my Russian comfrey root cuttings at 40cm diagonal spacings in a bed and chop this seed in at 1 tablespoon per 5 sqm and cover with weed mat until everyhng is well up.

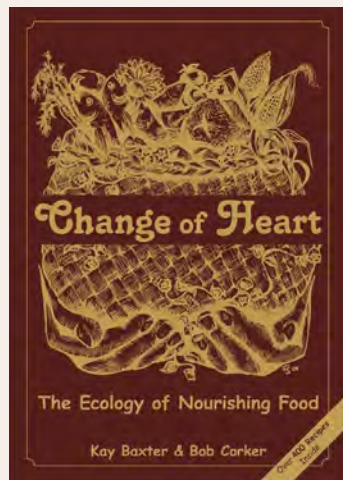
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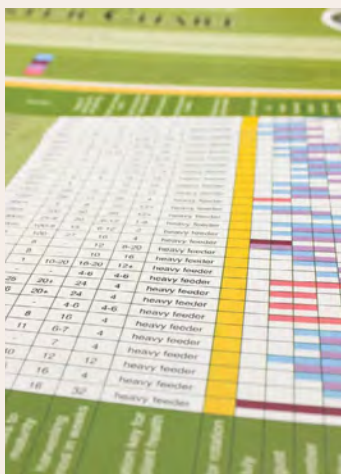
THE KŌANGA BOOKLET SERIES

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(All booklets also available as PDFs)



Kōanga 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!



Kōanga Master Chart
Kay Baxter

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



Kōanga Seed Saving Master Chart
Kay Baxter

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



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

Garden Essentials

Kōanga Balance 30g \$18

This product is for those gardeners who have been striving to achieve minerally balanced and biologically active soils and are concerned about psyllid on potatoes, tomatoes and peppers etc, and other pests and diseases. This product is also for those who do not wish to use Kōanga Psyllid Solution because even though it is non toxic to humans, it can contact kill other insects if they are on the plants when sprayed. The risk of beneficial insect by-kill is relatively low. Bees do not frequent tomatoes and potatoes. However, the longer we work towards achieving a biological system, the harder it is to use any spray that is not biological. In an ideal environment the biology takes care of the balance. This product is 100% biology.

Kōanga Pruning Paste 185ml \$32.50

Anti-fungal, anti-bacterial, water-repellent coating for pruning cuts. Apply a thin layer to protect and heal exposed surfaces when pruning and grafting trees.

Kōanga Psyllid Solution 500g \$25.95

This non-toxic organic spray is an absolute must for everybody wanting to grow potatoes, tomatoes, tamarillos or peppers in New Zealand. If you don't have the psyllids, you probably soon will. This product is a very finely ground, water soluble version of diatomaceous earth, and is applied as a foliar spray. Contains 85% silicon dioxide in the form of dispersible powder. Highly effective against a large range

of insect pests. This will make enough spray to cover 100sqm eight times. Diatomaceous earth is also used as an ingredient in Tree Paste and as a Poultry Miticide.

Refractometer \$122

Refractometers are the hand held tools that we use to measure the Brix or sugar content of the sap of our plants. The sugar content is a reflection of the nutrient density of our plants. To be fully nourished and to know we are taking care of our soil (getting the right minerals in the right relationships) we must be growing High Brix crops or nutrient dense crops.

Seedling Inoculant 40g \$15.50

This product contains a potent blend of 25 species of soil friendly bacteria and 10 beneficial fungi which devour and out-compete many pathogens. Tricoderma species are renowned for their capacity to control soil diseases like Fusarium, Rhizotonia etc. The benefits are better nutrient uptake, higher levels of nitrogen fixation, higher organic carbon conversion, improved soil activity, increased phosphate availability, faster soil decomposition, and release of locked up trace elements.

Seedling Widger \$9.95

These are simple little tools that make a huge difference when you are pricking out seedlings, especially at the tiny stage when they have just got their first two leaves. Made from high quality stainless steel.

Tricho Dowels

20 – \$19.30, 50 – \$52.77 or 100 – \$120.20

For inoculation of Silverleaf diseased trees. These are dowels that are impregnated with the living Trichoderma species and they can be used to inoculate and heal infected trees. The severity of the infection, and the size of the tree will determine how long this takes. A newly infected tree with one branch infected may only take 1 season to clear up. A large tree with several branches affected may take 3 years. and as many dowels each year as there are branches. Huge branches may need 2 dowels per branch.

Trichoflow \$32.20

Trichoflow is a wettable powder bio-fungicide registered for a range of root diseases and designed for easy application through any irrigation method from watering cans, fertigation and drippers to boom spray and

flood jet. It is formulated with seaweeds and humates to improve the soil biology and support the colonisation of the Trichoderma around the roots. This is a product that encourages tree health to specifically guard against Silverleaf in the future.

Trichopel 200g \$20.20

Trichopel is an insoluble granule designed for pre-planting use for all crops. It is formulated to provide a long-term food source for the Trichoderma. This ensures support to growing roots for up to 12 weeks. This is a product that encourages tree health to specifically guard against Silverleaf in the future.

Vine Vax Powder 200g \$42.60

This is a wettable powder that can be mixed with water to make a tree paste for pruning, and wounds or damage to trees. This paste will prevent Silverleaf entering wound sites.



Bequests

By making a bequest to Kōanga 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.

Email officemanager@koanga.org.nz



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Alison Wilson
Ritz Wood
Melanie Woollaston
Richard Worthington
Rachel Yeats

Acknowledgments

I would like to express my heartfelt gratitude to the Kōanga board of trustees, namely Peter, Wendy, and Taiamai, for their unwavering support throughout the years, especially during the challenging times we faced with COVID-19 and the floods. Your dedication and hard work are truly appreciated, and I am grateful for everything you do.

Thank you also to our current Kōanga crew, we have some incredible new team members on board this year, exciting things are brewing.

I would also like to extend my thanks and bid farewell to Michele and Isiah, who were valuable members of the garden crew. Your contributions to Kōanga have been significant, and we wish you both the best in your future endeavors.

Furthermore, I want to recognize Gail, who dedicated 18 years to Kōanga and played a vital role in shaping the organization. Without Gail (and John, too), Kōanga would not be the same. We sincerely thank you for your immense contributions, and we wish you all the success in your future endeavors.

Once again, thank you to everyone mentioned for your remarkable support and hard work.

Nga mihi, Kay Baxter x



Kōanga

- saves our NZ heritage Food plants... hundreds and hundreds of them.
- makes regeneratively grown heritage seeds and fruit tree available to you.
- researches and trials regenerative ways of growing our food on a local scale as models for the future.
- is creating models of integrated land use that whilst rewilding our whole ecosystem, create economic opportunities that regenerate life around them as they grow and as they operate on a daily basis.

Come be inspired, join us for a Guided Tour, do an online workshop, or join us for a workshop here, we'd love to introduce you to Kōanga.

Join The Regeneration Revolution!!!



Kōanga

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www.koanga.org.nz

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