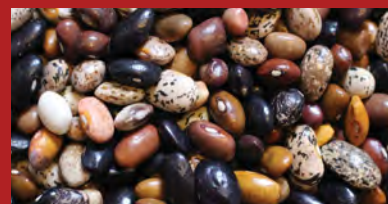
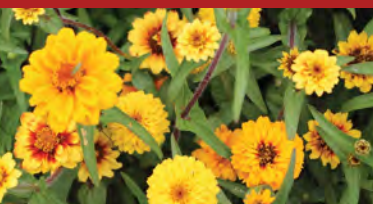




**Koanga**  
INSTITUTE



## SEED CATALOGUE 2019



*Together We Can Do This...*

*'Never doubt that a small group of thoughtful,  
committed citizens can change the world; indeed,  
it's the only thing that ever has.'*

*Margaret Mead*

# Take a moment to remember

Rongoa Marae Roa

The gardeners

The cooks

The families we share our meals with

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

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

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

It is our turn to be the ancestors.

It is our responsibility.

It is our opportunity.

## Contents

Our Mission	3	Cucurbitaceae	22
Heritage Seeds Speak	4	Fabeaceae	24
Membership Information	5	Grammineae/Grains	29
Editorial by Gail Aiken	6	Labiataceae	31
Business Sponsorship	8	Portulaca	31
The Climate Emergency	9	Rosaceae	32
Regeneration Machines by Kay Baxter	10	Solanaceae	32
Education	12	Valerianaceae	35
Life Members	14	Flowers	36
Seed Catalogue 2019	15	Herbs	40
Alliaceae	16	Preservation Packs	43
Amaranthaceae	16	Bequests	49
Apiaceae	16	Perennials	50
Asteraceae	17	Seed Collections	57
Brassicaceae	18	Koanga Publications	60
Chenopodiaceae	20	ReGeneration Productions	62

## Our Mission

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

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

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

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





## Heritage Seeds Speak...

We are the seeds of your ancestors, the seeds that have nourished you forever, the seeds that give you life, the seeds that you pass on down as your responsibility to the next generation, the seeds that speak to your DNA, the seeds that are able to nourish you more fully than any body 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 Koanga 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 Koanga Institute has been instrumental in collecting and saving over 700 heritage vegetable seed lines and over 300 Northern heritage fruit tree lines and we could not have done it without our members!

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

#### HEIRLOOM COLLECTIONS

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

#### REGENERATIVE LAND USE

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

#### CHARITABLE TRUST

As a charitable trust our mission is to maintain our collection for the benefit of all New Zealanders. We believe that there is strength in diversity and recognise that for Koanga Institute to be strong we need people from all walks of life to feel a connection with our kaupapa and with the collections that we hold. In line with this spirit of inclusiveness and as part of our drive to increase membership we have introduced an [assisted membership](#) so that people who are financially secure can buy an extra membership that will be gifted to someone who cannot afford a membership at this time.

#### MEMBERSHIP DRIVE

We are aiming to significantly increase our membership base. We have changed our membership system so that membership payments are now legal donations. Our ability to continue to save the seeds depends upon us maintaining a garden crew and that rests on our membership numbers. At 5000 members we can maintain a garden crew of four, the three isolation gardens, plus the heritage fruit tree collection. If you agree with us that saving New Zealand's heritage food plants is an essential part of building a better, regenerative future and if you value the wealth of experience and knowledge that Koanga holds and makes available through its website, publications and courses then the best way that you can support us is by becoming a member, by encouraging other people to join, and, if you can afford it, by supporting someone less financially secure to join via an Assisted Membership.

The main reason to become a member is to become a part of supporting the kaupapa of Koanga to build a regenerative future. Membership does also confer some benefits including being able to purchase plants and seeds that are only available to members. Information on membership options can be found on our website at <https://www.koanga.org.nz/gardens/koanga-memberships/>

# Editorial July 2019 – Gail Aiken

Welcome to our 2019 Seed Catalogue. As usual we have an amazing range of heritage seeds available along with lots of resources and workshops (including some new ones) to help support you on your journey to regenerative living.

These are certainly ‘interesting’ times that we find ourselves in. I’m sure, like me, there are many of you out there who experience a myriad of sometimes conflicting emotions upon seeing topics that you’ve been talking about for decades from the more aware edges of society suddenly thrust into the mainstream. Information about the Climate Emergency, Mass Extinction, Environmental Degradation and Eco-system collapse is well and truly in the main stream media and no longer just in the ‘alternative’ corners of the internet. A google search on any of those terms will take you to ‘respectable’ news organisations.

We now have the International Panel on Climate Change (IPCC) stressing the urgency of the situation we face and that action is needed now at every level to make major changes within the next 10 years if future generations are going to inherit a liveable planet. We also have the UN’s Intergovernmental Science-Policy Platform on Biodiversity and Ecosystem Services (IPBES) report with stark findings that species of all kinds are disappearing at a rate “tens to hundreds times higher than the average over the last 10 million years” due to human activity and that this amounts to a biodiversity crisis that spans the globe and threatens every ecosystem. They even go so far as to challenge some of the central tenets of capitalism saying that we need to steer the world away from the “limited paradigm of economic growth”, move away from GDP as a key measure of economic wealth and instead adopt more holistic approaches that would capture quality of life and long-term effects, and change the notion that a “good quality of life” involves increasing consumption on every level. There are inspirational young people

such as Greta Thunberg stepping into their power and telling the politicians how it is and calling students across the globe to strike for their future. There is the upsurge in non violent direct action catalysed by Extinction Rebellion demanding that governments declare a Climate Emergency and then, crucially, take action to deal with the emergency.

My emotions range from a kind of ‘no shit Sherlock, you politicians have finally caught on’ through frustration that we could have been dealing with all of this stuff decades ago, deep sorrow and grief at what humanity has done to the earth and all of the creatures we share it with, to hope that finally we can sort this mess out, fear of what it means for today’s young people if we don’t act quickly enough and then to despair that, despite all of the words from Governments, still not enough is being done quickly enough and that, despite there being actually quite simple solutions that would make a significant difference, there is still confusion about what needs to be done.

Here in Aotearoa we have just had what I think is the best budget I have ever seen. That the focus is broadened from just GDP to include other issues that lie at the heart of well being and including Climate Change is pretty amazing. The budget includes transitioning to a low carbon economy, acknowledges the role of farming and that improving the way we use our land can have significant benefits for the health of our waterways, contribute to our climate change goals and increase the productivity of our land, and is providing more support for farmers and councils to make positive land use changes.

So on the one hand there is lots of really positive stuff happening even at the governmental level which is great but on the other hand, and at the risk of sounding like Eeyore in the corner, I can’t help but feel that this isn’t enough and that we need to do much, much more and that the point is still being largely missed in terms of regenerative land use practices. In the “Meeting the Climate Change Challenge” section of the budget the agricultural part refers to establishment of an Agricultural Climate Change Research Platform which “aims to support a programme of world-class climate change research for agriculture. Science and technology will be critical to a transition to low-emissions, climate-resilient food production.” This is great although I’m left with unease at the science and technology comment. What we need to do is return to methods of land use that are about respecting the soil and understanding that we need to work with the living systems of the soil and not against them. Basically we need to put regenerative practices at the heart of all land use. Technological fixes are not really what are needed no matter how ‘sexy’ they may be. Ultimately the proof of the pudding here will be in what is focused on and what is actually researched. There are some encouraging signs with mainstream organisations such as NZ Beef and Lamb starting to look at regenerative practices and living soils, but if the industry continues down the track of perceived techno fixes such as GE and worse then they are completely missing the point and will not be part of the solution.

Really though we just need to get on with it and completely change the paradigm around land use. We know we need to take carbon out of the atmosphere, we know that living soils are able to sequester carbon and we know how to recreate living soils. Imagine if the kind of effort that was used after WW2 to move farmers from their more traditional practices into chemical based, high input farming, was put into moving farmers to regenerative land use. There are

plenty of examples out there of farmers doing it well and it could move the whole conversation away from farming being perceived as a problem to farming being part of the solution.

There are several things that contribute to keeping me sane and focused through all of this! A huge one is the absolute joy I experience through being connected to the land and the seeds, growing and eating amazing healthy food, learning and implementing regenerative practices, and seeing the wild spaces on our land recover from damage done to them previously. Obviously being privileged to work for Koanga, an organisation that shares my dreams and aspirations and is trying to make a real difference, is important too. Another is finding ways to connect with our community here in Hokianga to share skills and knowledge but also to come together on projects that spread the word and make a positive environmental impact. In terms of what’s happening ‘out there’ in the wider world the rise in awareness and activism particularly from school students gives me the most hope and we try to do whatever we can to support that.

For us here at Koanga the shift in awareness ‘out there’ certainly provides us with opportunities but also with challenges. As an organisation that has a wealth of knowledge and experience about heritage seeds and regenerative land use we have a huge amount to offer in the current situation and we are making every effort to ensure that we are heard.



As a small organisation with limited resources we already punch above our weight when compared with similar, better funded organisations around the world, but we do rely on support from our members and on sponsorship. It feels more important now than ever that we strengthen the core of Koanga so if you are already a member we can't thank you enough and hope that you will continue your membership over the years to come and encourage your friends to join. If you are reading this and are not a member then please join us. If you are part of a business or organisation that might be able to sponsor us then please get in touch. Every membership,

donation and sponsorship helps us with our important work and supports us to make a difference at this crucial time.



## The Climate Emergency – a solution is literally beneath our feet!

Written by Gail Aiken.

It is now widely understood that the world has a problem with the level of carbon dioxide in the atmosphere caused by the burning of fossil fuels. What is less widely talked about is the way that human activity has added to the excess of carbon dioxide in another way, namely through the destruction of soils.

Soil is one of the major carbon stores for the earth and significant amounts of CO<sub>2</sub> have been released into the atmosphere by the way soil has been treated. Practices including clearing, ploughing, tillage, and the use of chemicals and artificial fertilisers, have degraded the soil resulting in it being demineralised, eroded and lacking the life it needs to function. Damaged soil releases carbon into the atmosphere where it becomes carbon dioxide. The lack of carbon in the soil makes it fragile, prone to drought and erosion and even in New Zealand between 200 and 300 million tonnes of our precious topsoil are washed out to sea every year (ref <https://teara.govt.nz/en/farming-and-the-environment/>)

It is important to understand that carbon is not in itself a problem and is one of the essential building blocks of life. It is the lack of balance in the carbon cycle that is the issue, with way more carbon being in the atmosphere than is healthy and not enough being stored in the ground. Reducing fossil fuel use is clearly important but we also need to find a way to pull the excess carbon back out of the atmosphere and store it in the ground, and soil is a huge potential ally in this.

Soil is amazing and healthy soils are teeming with life – millions of organisms in every teaspoon all existing within a complex living system. Even soil science has largely ignored this living network until recently and we are only just beginning to glimpse the complexity.

Kay's article (page 10) talks in detail about the amazing process of photosynthesis where plants capture CO<sub>2</sub> in their leaves and pump it down into their roots and then on into the soil to feed the microorganisms living in the soil. Moving carbon from the atmosphere into the soil changes it from a problem to a solution.

Crucial to that process is a living soil. Without soil life the process does not function and carbon cannot be sequestered. So the way we treat our soils is crucial and can either put carbon into the atmosphere or pull it down into the ground. This is the basis of Regenerative Agriculture – agricultural methods and practices that create and support healthy living soils. Not only do carbon rich living soils help with climate change they help us to withstand some of the impacts of climate change with carbon acting like a sponge in the soil, holding water and helping in both flood and drought situations.

Another important part of the solution is the protection and restoration of wild spaces. Healthy functioning ecologies, which of course are founded on healthy living soils, can also suck carbon out of the air. Most people understand that trees are important, turning carbon into wood. However healthy forest ecologies are hugely better than mono-culture pine plantations that will, in any case, be clear felled in the not too distant future. Salt marshes, wetland and mangroves are even better than forests, storing carbon at a much faster rate. So nature can also be our ally.

The regeneration of our soils and eco-systems is a the defining task of current generations and one which we can all be involved in by understanding and promoting its importance, and by adopting regenerative practices to create healthy, living soil regardless of the size of the land we have access to. We don't need risky new technology – just healthy living soils and healthy plants. Living systems are amazing and can reverse much of the damage humanity has done – we just need to regain our humility and work with these systems rather than against them.

### Healthy Soils = Healthy Planet!

We have heaps of resources to help you create healthy living soils, check out our website for courses, publications and information, follow us on facebook, instagram and twitter and subscribe to our newsletter. Join us as a member to support our work.

## Business Sponsorship



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

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

Our current sponsors are:

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

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

We are very grateful for their support.

# Regeneration Machines - Kay Baxter

I'd like to tell you a story. We have these incredible 'regeneration machines' on this planet that are designed to build life. They build topsoil, sequester carbon, feed the microbes and fungi in the soil, breathe out oxygen and create the living mantle on earth that holds all of life as we know it. They build it from the hard bedrock beneath the soil and the carbon dioxide, and many other minerals in the air. Mostly, these machines are called plants. Really, they are photosynthesis machines that create regeneration.

In the presence of sunlight, plants absorb carbon dioxide, phosphate travels up from the soil, through the roots, carrying minerals on its back. Then, the phosphate hits the photosynthesis 'go' button, turning the load of minerals it has carried from the soil into sugars created through the photosynthesis process.

At night, these sugars are pumped down to the plant's roots, travelling out into the surrounding soil to attract and feed the microbes living in the soil. These microbes, and in particular fungi, bring nutrients from far away, which the plant roots can't reach, and need, to grow well.

The level of sugar in the plant depends on the level and ratio of minerals in the soil. The higher the level of sugar in the plant sap, the more minerals there are in that sugar, and the stronger the electrical current flowing through the plant. The stronger the magnetism of each plant, the more magnetic attraction that plant will have for minerals from the air and from the soil.

Up to 90% of the nutrition required by our plants can be obtained from the air (everything except calcium), as long as the plants have a strong electrical current flowing in them, created by high availability of the minerals and microbes they need in the soil to begin the process.

The more sugars a plant makes, the more sugar it pumps back down to the soil at night to feed microbes and build humus - the organic component of soil created through the breaking down of leaves and other plant material.

So, the healthier the soil is the more sugars the plant will have, the more sugars can be pumped back into the soil (to build humus), the more nutrition available to grow the plant, the more minerals and carbon the plant can extract from the air and so on in an everlasting circle of regeneration.

That is the photosynthesis loop that builds life on earth. This is the ultimate regenerative process.



As you can imagine, the healthier the plant is, the more resistant they are to insect and fungal attacks. Insects and fungi only digest simple sugars, plants with high sugar levels contain complex sugars, which do not attract insects and fungi.

The higher the sugars in your plants the higher the production or yields will be, the higher the sugar levels the better the taste.

All of this means high sugar levels in plants create a win win all around, for soil health, plant health and human health, production and profit.

Not many of our commercial growers or home growers are working with this photosynthesis machine, we are mostly (unintentionally) working against it.

We work against it because we do not understand how it works. We use fertilisers that kill the soil microbes, e.g. nitrate-based fertilisers (even certified organic nitrogen based fertilisers can do this if used to push plant growth). Not only do they upset a healthy microbe balance, the phosphate cycle is also disrupted and we get low sugar, pest and disease affected crops that do not taste very good, do not store well, nor do they support the regeneration of soil. All of our herbicides, pesticides and fungicides upset the life in the soil too, affecting the ability of our soils to support the photosynthesis process.

When we work against the laws of nature, the plants deplete the soil of minerals, carbon, humus and life, and in turn, our food is not nutritious.

In order to shift towards the creation of a regenerative system, there are three key things we must learn about; seeds, soil and the environment.

In the next catalogue I'll talk about the role of seeds in this regeneration machine, here are a few tips that will start your regeneration journey in your own backyard.

1. Ditch all chemical fertilisers. If you don't want it in your body, don't put it on your soil.
2. Scope out your neighbourhood for falling leaves. Collect as many as you can and form a pile, I fashion cylinders from old chicken wire or netting. Falling leaves contain a huge range of minerals required to build sugars, with different leaf colours containing different minerals. On the Koanga website we have a [chart](#) that shows you the specific minerals that different trees accumulate.
3. Set up a worm farm to create vermicast ready for your spring seedlings and garden. Kit-set ones work well, or there are some great wooden DIY guides online.
4. If none of the above sounds like you, then find your closest stockist of [Environmental Fertilisers](#). They know how to work with the photosynthesis machine, all garden centres and plant supply places should be stocking it, if they don't ask them to.

We're starting to turn the wheel the regenerative way, one small step at a time.

If you've already caught the regeneration bug, you might like to learn more by going to [www.koanga.org.nz](http://www.koanga.org.nz) and checking out our knowledge base. We also have a number of books and workshops, and online workshops (NEW!) learning about regenerative living, so come join us!



# Education

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

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

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

We're Committed To:

- Inspiring and supporting regenerative living in New Zealand through education
- Empowering home gardeners to develop efficient gardening skills, build top-soil and improve their health through enjoying their own quality, nutrient dense produce.

All food served on our courses is:

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

See our website for more detailed information on our workshops, [www.koanga.org.nz](http://www.koanga.org.nz)

## Reclaim Your Health

5 Days  
15<sup>th</sup> to 20<sup>th</sup> September 2019  
Tutors: Kay Baxter & Whitney Firmin  
\$920 (Early Bird \$828)

## Gardening Master Class

5 Days  
22<sup>nd</sup> to 27<sup>th</sup> September 2019  
Tutors: Kay Baxter, Michele Griffiths and others  
\$920 (Early Bird \$828)  
Gardening Master Class includes the following two workshops which can be done as stand alones:

## Biointensive Gardening

3 Days  
22<sup>nd</sup> to 25<sup>th</sup> September 2019  
Tutors: Kay Baxter, Michele Griffiths and others  
Can be done as a stand alone workshop.  
\$580 (Early Bird \$522)

## Growing Nutrient Dense Food

2 Days  
26<sup>th</sup> to 27<sup>th</sup> September 2019  
Tutors: Kay Baxter, Michele Griffiths and others  
Can be done as a stand alone workshop.  
\$380 (Early Bird \$342)

## Forest Garden Intensive

5 Days  
29<sup>th</sup> September to 4<sup>th</sup> October 2019  
Tutors: Kay Baxter, Murray Neverman, Ben Callander  
\$920 (Early Bird \$828)

The Forest Garden Intensive includes the following two workshops which can be done as stand alones:

## Forest Garden Design

2 Days  
29<sup>th</sup> September to 1<sup>st</sup> October 2019  
Tutor: Kay Baxter  
Can be done as a stand alone workshop.  
\$380 (Early Bird \$342)

## Forest Garden Management

3 Days  
2<sup>nd</sup> to 4<sup>th</sup> October 2019  
Tutors: Kay Baxter, Murray Neverman, Ben Callander  
Can be done as a stand alone workshop.  
\$580 (Early Bird \$522)

## Divining The Landscape

2 Days  
19<sup>th</sup> and 20<sup>th</sup> October 2019  
Tutor: Alanna Moore  
\$380 (Early Bird \$342)

## Permaculture Design Course

12 Days  
2<sup>nd</sup> to 14<sup>th</sup> February 2020  
Tutors: Kay Baxter, Bob Corker, Stephen Anderson Clay and others  
\$2400 (Early Bird \$1900)

## Seed Week

5 Days  
23<sup>rd</sup> to 28<sup>th</sup> February 2020  
Tutors: Kay Baxter, Michele Griffiths and others  
\$920 (Early Bird \$828)

## Traditional Food Storage

2 Days  
March 14<sup>th</sup> to 15<sup>th</sup> 2020  
Tutor: Kay Baxter  
\$380 (Early Bird \$342)

## Powerdown / Appropriate Technology

2 Days  
11<sup>th</sup> and 12<sup>th</sup> April 2020  
Tutor: Bob Corker  
\$380 (Early Bird \$342)

## Grow Your Own Mushrooms

2 Days  
9<sup>th</sup> and 10<sup>th</sup> May 2020  
Tutors: Kay Baxter, Murray Neverman, Ben Callander  
\$380 (Early Bird \$342)

## Ecological Hunting of Wild Deer and Goats

2 Days  
9<sup>th</sup> and 10<sup>th</sup> May  
Tutor: Taiamai Corker  
\$495 (Early Bird \$445)

## Home Butchery and Meat Processing

5 Days  
24<sup>th</sup> to 29<sup>th</sup> May 2020  
Tutor: Taiamai Corker  
\$920 (Early Bird \$828)

## Design and Manage Your Own Urban Garden

2 Days  
18<sup>th</sup> and 19<sup>th</sup> June 2020  
Tutor: Kay Baxter  
\$380 (Early Bird \$342)

## Cheesemaking

2 Days  
27<sup>th</sup> and 28<sup>th</sup> June 2020  
Tutor: Whitney Firmin  
\$380 (Early Bird \$342)

## Fruit Tree Propagation

1 Day  
4<sup>th</sup> July 2020  
Tutors: Kay Baxter, Ben Callander  
\$290 (Early Bird \$261)

## Pruning Fruit Trees and Support Trees

1 Day  
5<sup>th</sup> July 2020  
Tutors: Kay Baxter, Murray Neverman  
\$130 (Early Bird \$117)

## GUIDED TOURS

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

## INTERNSHIPS

Internships are opportunities for students who have done permaculture learning, workshops or courses here at Koanga or elsewhere, to further their learning by gaining practical experience in their field of interest.  
E-mail [contact@koanga.org.nz](mailto:contact@koanga.org.nz)



# Life Members

Purchasing a Lifetime Membership demonstrates a significant commitment to Koanga Institute and our kaupapa and the financial contribution is greatly appreciated. All of the people below have supported us in this way and we are eternally grateful to them. You can find out more about becoming a [Life Member](#) on our website.


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

# Seed Catalogue 2019

## Koanga Gardens seeds are very special seeds

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

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

<b>NZ</b>	New Zealand heritage seed	<b>OS</b>	Overseas heritage seed
<b>EC</b>	Early commercial seed	<b>(100)</b>	Approximate number of seeds in each packet
	Carbon crop		

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







**LEEK Lyon**  
*Allium ameloprasum* OS (300)

Lyon leeks came to New Zealand with our English ancestors and is known for it's long pure white stems and it's 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* OS (300)

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 Welsh Bunching**  
*Allium cepa* OS (100)

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.



**CARROT White Belgium**  
*Daucus carota* NZ (400)

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



**CARROT Yellow Austrian Llobericher**  
*Daucus carota* NZ (400)

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



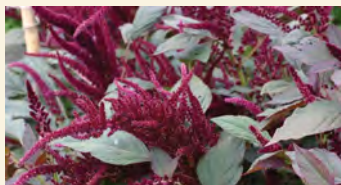
**CELERY Nutty**  
*Apium graveolens* EC (200)

From an early commercial line that was abandoned because it didn't suit agribusiness systems. A favourite of ours for 30 years. It is excellent for harvesting 1 stalk at a time all winter and spring. The stalks are crunchy, juicy and have a nutty taste and it's so easy to grow we have selected it for a strong growth over winter in a cold climate.



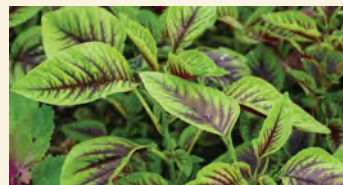
**AMARANTHUS Golden Giant**  
*Amaranthus hypochondriacus* OS (600)

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 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 (300)

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.



**CARROT Oxheart**  
*Daucus carota* OS (400)

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



**CARROT Touchon**  
*Daucus carota* EC (400)

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



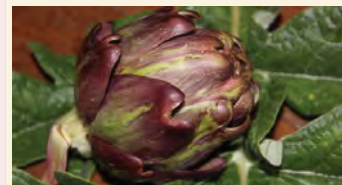
**CARROT Whanganui Giant**  
*Daucus carota* NZ (200)

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.



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

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



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

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



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

1.3m stunning looking, silvery 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, excellent carbon crop.



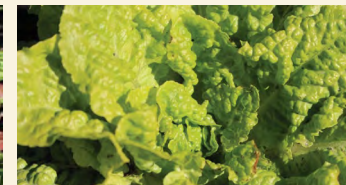
**CHICORY Dandelion Red Rib**  
*Cichorium intybus* OS (100)

Dandelion Red Rib has an open heart and dark green thin toothed leaves with dark red ribs. Young leaves are very edible albeit a little bitter, great digestive aid and liver tonic. Pick frequently to ensure continual supply of young leaves coming on best in Spring.



**ENDIVE Ruffec Green Curled**  
*Cichorium endivia* OS (100)

An ancient endive remarkable for its very curly leaves. It is a green open hearted endive that can be harvested one leaf at a time all winter. Excellent texture and flavour.



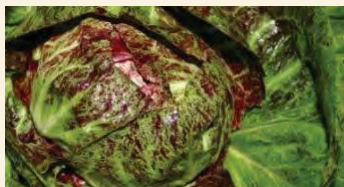
**LETTUCE Joe's Winter**  
*Lactuca sativa* NZ (200)

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



**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.



**RADDICCHIO Endive Rosso**  
*Cichorium endivia* NZ (100)

The plant grows about 1m high and is very resistant to cold, as well as pests and diseases. It is usually grown from seeds, but may also be started from root divisions. Lack of moisture makes the root more fibrous.



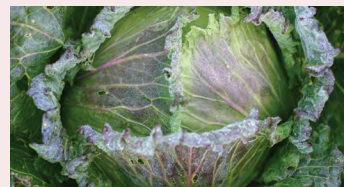
**RADDICCHIO Indivia Scarola**  
*Cichorium endivia* NZ (100)

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.



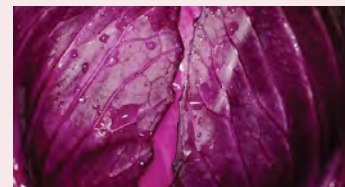
**CABBAGE Dalmatian (aka: Collards or Loose-leafed Cabbage)**  
*Brassica oleraceae* NZ (100)

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!

Brassicaceae



**ARUGULA Wild Rocket**  
*Diplotaxis ericoides* OS (100)

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



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

A mix of salad greens including HH Chinese cabbage, Ruruhau, 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 19<sup>th</sup>C. 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 its original NZ state.



**CHINESE CABBAGE Chi Hi Li**  
*Brassica rapa* EC (100)

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



**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.



**BROCCOLI Purple Sprouting**  
*Brassica oleraceae* OS (100)

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



**BROCCOLI Romanesco**  
*Brassica oleraceae* NZ (100)

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



**BRUSSELS SPROUTS Fillbasket**  
*Brassica oleraceae* NZ (100)

Another rare NZ heritage variety. This is one from the Harrington Collection. An old Southland variety renowned for its 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.



**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.



**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 Ruruhau**  
*Brassica rapa* NZ (150)

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



**RADISH Black Spanish**  
*Raphanus sativus* OS (100)

A well known European radish especially at the German Beer Festivals this one is traditionally eaten in thin slices raw. It is a large round black skinned white fleshed mild radish. Radishes are very good for the digestive system! Also great for lactic pickling. From the Harrington Collection.



**BEEETROOT Chioggia**  
*Beta vulgaris* OS (150)

Spread around the world in the 1840s from Italy, this is a uniquely beautiful flesh has alternating red and white concentric rings that resemble a bulls' 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.



**BEEETROOT Cylindrical**  
*Beta vulgaris* NZ (150)

An NZ heirloom originally from Denmark, famous for slicing with it's 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!



**BEEETROOT Golden**  
*Beta vulgaris* OS (150)

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



**RADISH White Icicle**  
*Raphanus sativus* NZ (100)

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



**ROCKET**  
*Eruca sativa* OS (600)

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



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

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.



**BEEETROOT Golden BX Manglebeet**  
*Beta vulgaris* OS (50)

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



**BEEETROOT Heritage Mix**  
*Beta vulgaris* OS (150)

A mix of two of our favourites, Golden Beetroot, and Bull's Blood Beetroot. Both are excellent raw or cooked or fermented, and the leaves edible raw or cooked as well. These cultivars have similar growth habits so grow well together.



**CHARD Giant Fordhook**  
*Beta vulgaris* NZ (50)

An old favourite that many of you will remember. Silverbeet that grows well and is reliable in all areas. Introduced in 1934 by Atlee Burpee and Co. Broad dark green heavily crumpled leaves with white veins and stalks. Crops well all year round even after light frosts



**TATSOI**  
*Brassica rapa* OS (100)

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



**TURNIP Ohno Scarlett**  
*Brassica rapa* OS (200)

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



**BEEETROOT 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.



**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.



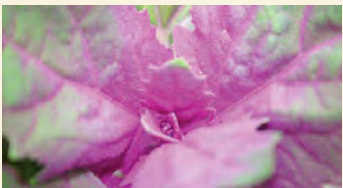
**CHARD Perpetual Spinach**  
*Beta vulgaris* NZ (60)

This mid green spinach with light green midribs was once widely grown and known for it's ability to keep on producing in difficult situations eg. Too hot, not enough water or nutrients etc. A reliable hardy cropper for all situations, that tastes great!



**CHARD Rainbow**  
*Beta vulgaris* NZ (50)

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



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

A stunning looking version of the wild Lamb's Quarters. This one has brilliant florescent 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.



**ORACH Red**  
*Atriplex hortensis* NZ (40)

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 (600)

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



**GOURD Mix**  
*Lagenaria siceraria* NZ (30)

A mix of both the large Ruka Gourds, traditionally used to carry water and store food, and the Bird's Nest Gourds, shaped with a narrow middle and used to create bird nests. Both require a long warm growing season and are super vigorous growers.



**KAMOKAMO Ruatoria**  
*C. pepo* NZ (20)

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



**PIE MELON Dargaville Green Seeded**  
*Citrullus lanatis* NZ (15)

This melon came from Mr Chapman of Dargaville who grew them commercially until 1990's for their pickling and jam making qualities!! It is not amelon to eat like watermelon and a rare endangered cultivar in this land. They are super vigorous growers and croppers far easier than watermelons.

Cucurbitaceae



**COURGETTE Coczelle Bush**  
*C. pepo* OS (20)

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



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

These beautiful tasty marrows which keep well and are also fantastic pickled 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 (20)

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



**PUMPKIN Austrian Hulless**  
*C. maxima* OS (20)

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



**PUMPKIN Blue Hubbard**  
*C. maxima* NZ (10)

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



**PUMPKIN Butternut NZ Heritage**  
*C. moschata* NZ (20)

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



**CUCUMBER Green Apple**  
*Cucumis sativa* NZ (20)

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



**CUCUMBER Port Albert**  
*Cucumis sativa* NZ (20)

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



**CUCUMBER Sikhham**  
*Cucumis sativa* OS (20)

Stunning looking cucumbers from the Himalayan mountains area of Sikhham. They have skins that look like old cracked brown leather suitcases!. They are large oval shaped cucumbers and we think they are at their best when used in stir fries as many Asians eat their cucumbers.



**PUMPKIN Chucks Winter**  
*C. maxima* OS (10)

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



**PUMPKIN Iron Bark**  
*C. maxima* NZ (10)

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



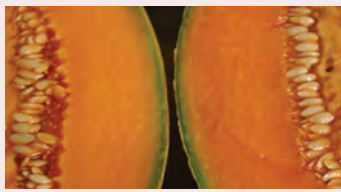
**PUMPKIN Red Kuri**  
*C. maxima* OS (20)

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



**ROCKMELON Amish**  
*Cucumis melo* OS (20)

These Rockmelons are one of the easiest to grow and one of the best tasting. The flesh is super sweet and deep rich orange colour and flavour, and being disease resistant they are heavy croppers. They are round with a yellow heavily netted skin.



**ROCKMELON Charantais**  
*Cucumis melo* OS (20)

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



**ROCKMELON Jenny Lind**  
*Cucumis melo* OS (20)

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



**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)

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)

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



**SQUASH Crookneck**  
*C. pepo* OS (10)

A stunning looking compact, productive yellow squash with roughish skin which turns to a wart skin after the best eating stage skin. Better tasting than all other courgettes except perhaps young Kamokamo. Swan necked fruit are eaten sautéed when very young or baked if left until larger and the skin is harder.



**SQUASH Table Queen Acorn**  
*C. pepo* NZ (15)

These squash have been in New Zealand for a long time. We were sent a very old packet of this seed many years ago by a member and it has turned out to be quite a beauty. Small weighing 1kg and mature early. Have a delicious texture, sweet and nutty. They are at their best when still dark green.



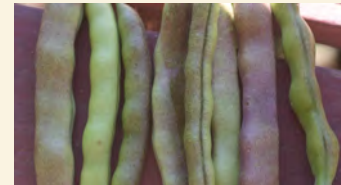
**SQUASH Zimbabwe**  
*C. pepo* NZ (20)

Very similar to Zambesi Gem, but their skins do not turn orange, they stay green. 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.



**BEAN Climbing Dalmatian Pean**  
*Phaseolus vulgaris* NZ (20)

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



**BEAN Climbing Emu**  
*Phaseolus vulgaris* NZ (20)

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



**BEAN Climbing Good Mother Stallard**  
*Phaseolus vulgaris* OS (20)

Ancient bean from the Mid-western United States. A large oval seed with maroon and white colourings. A very productive, drought-resistant variety. Wonderful rich meaty flavour, great for soups and chillis.



**WATERMELON Souters**  
*Citrullus lanatus* NZ (15)

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



**WATERMELON Sweet Siberian**  
*Citrullus lanatus* OS (15)

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



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

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



**BEAN Climbing Holy**  
*Phaseolus vulgaris* NZ (20)

Shellout, dry beans. We received these beans with a picture of a monstrose 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)

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



**BEAN Climbing Mayflower**  
*Phaseolus vulgaris* OS (20)

Climber, 95 days. This is the bean that is said to have come to America with the Pilgrims in 1620. This old cutshort green bean has great flavor and the red/white speckled beans are quite tasty as a dry bean. A long-time staple in the Carolinas.



**BEAN Climbing Market Wonder**  
*Phaseolus vulgaris* NZ (20)

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



**BEAN Climbing Norridgewok Pea**  
*Phaseolus vulgaris* NZ (20)

Green snap, shellout or dry. Gifted to us by Mary Vinnicombe of New Plymouth who knew them as Peans, and describes as a medium growing bean/pea, with small white flowers. Pods are thickened pea-shaped. The beans are beautiful maroon and white when first matured.



**BEAN Dwarf Henry's Dwarf Butterbean**  
*Phaseolus vulgaris* NZ (25)

From the Henry Harrington Collection, this is a very old fashioned yellow dwarf butterbean. Great flavour but they must be picked when young and tender and delicious, or they go hard and stringy!



**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)

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



**BEAN 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 drie bean. The beans are super large at shellout stage and still large as dried beans. the lrgest I've ever seen and the crops are huge. They are a tan bean with dark brown stripes similar to Bob's bean but far larger. taste and texture is excellent



**BEAN Climbing Purple pod**  
*Phaseolus vulgaris* NZ (25)

Koanga 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 Dwarf Perfect Stringless**  
*Phaseolus vulgaris* NZ (10)

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

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



**BEAN Dwarf Triumph de Farcy**  
*Phaseolus vulgaris* NZ (20)

This bean has been in our collection over 30 years ago. It is an outstanding fine flavoured green pointy ended purple streakaed cultiivar. Its delicate flavour and tenderness when very young are it's main qualities.



**BEAN Climbing Selugia**  
*Phaseolus vulgaris* NZ (25)

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 brownny purple streaks on it.



**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)

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 Runner Painted Lady**  
*Phaseolus coccineus* NZ (6)

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



**BEAN Runner Scarlet**  
*Phaseolus coccineus* NZ (15)

Runner, green snap, shellout, dry bean. One of the well known old favourites, this one came from Peter Lewis of Cambridge, where he had been growing the same beans for 50 years. Excellent flavour. Eat as green bean, shell out or dried bean. Prolific croppers, Perennial.



**BROADBEAN Red Seeded**  
*Vicia faba* NZ (20)

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



**BROADBEAN Scottish**  
*Vicia faba* NZ (20)

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



**PEA Amish Snap**  
*Pisum sativum* OS (20)

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



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

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 Flour**  
*Pisum sativum* NZ (20)

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



**PEA Giant Alderman**  
*Pisum sativum* NZ (20)

Traditional Heirloom shellout pea, gifted to us by John Lambly of Whangarei. Each pod contains 8-10 very large dark green peas. Vines grow to almost 2 metres. Does well in Northland unlike most other shellout peas. Large leaves and white flowers, large pods and peas.



**PEA Picton Sno**  
*Pisum sativum* NZ (20)

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



**PEA Southland Sno**  
*Pisum sativum* NZ (20)

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



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

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



**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.



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

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



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

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



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

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 (300 enough to plant 3 sq m at .1 diagonal spacings)

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



**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)

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



**CORN Blue Hopi**  
*Zea mays* OS (50)

Dry. This corn was developed by the Hopi Indians to be used as flour corn, and is the corn used to make the blue corn chips available commercially. The cobs grow large (long) and the plants are drought tolerant, and when ground they produce high quality flour. Excellent for posole, tortillas, polenta and porridge.



**CORN Country Gentleman**  
*Zea mays* OS (50)

White kernelled, super sweet, delicious (one of the best) sweet corn that has many tillers on each plant when well grown with multiple cobs (we have seen 8 on 1 plant) the beards are very reddish and handsome so we think that's where the 'Country Gentleman' comes in.



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

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



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

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



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

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



**CORN Hokianga Red/Yellow** 🌽  
*Zea mays* NZ (50)

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.



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

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



**MILLET Foxtail (aka: Italian Millet)** 🌽  
*Setaria italica* OS (400 enough to plant 10 sq m easily at 10cm diagonal spacings)

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



**MILLET Proso (aka: Bread, Common, Broom Corn)** 🌽  
*Panicum miliaceum* OS (500 enough to plant 5 sq m at .1 diagonal spacings)

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



**CORN Kaanga Ma** 🌽  
*Zea mays* NZ (50)

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



**CORN Manaia Maize** 🌽  
*Zea mays* NZ (50)

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 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



**RYE Milmore Downs** 🌽  
*Secale cereale* NZ (600 enough to plant 5sq m easily at 10cm diagonal spacings)

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



**SORGHUM Molly's Ruatoki Black** 🌽  
*Sorghum bicolor* NZ (40 enough to plant 5 sq m at 0.4 diagonal spacings)

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 5 sq m at 0.4 diagonal spacings)

A sorghum that has sugar cane type stems for eating or juicing and also excellent large white seeds that are easily threshed and cleaned, and are traditionally fermented and cooked as porridge, they can also be popped just like popcorn. Like the other cultivars it grows to over 2m tall.



**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 (300 enough to plant 2 sq m at .1 diagonal spacings)

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



**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.



**PURSLANE Golden**  
*Portulaca oleracea* OS (50)

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. Contain Omega 3.



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

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





**ALPINE STRAWBERRY White**  
*Fragaria vesca* NZ (50)  
Perennial 20cm clumping form. These strawberries are very very sweet and full of rich flavour and fruit all through Summer if they are well watered. The birds do not seem to find them either. Clumps do best if divided every second year.



**EGGPLANT Purple Florence Round**  
*Solanum melongena* OS (30)  
This is one of the easiest eggplants to grow in New Zealand, it is a large round deep purple with stunning white rim around the sepals. Great 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 100cm. Often the peppers are curled and twisted, growing to 12cm long and tapering to a point, changing from dark green to bright red at maturity. Cayenne is renowned for its heat.



**PEPPER Sweet Jimmy Nardello**  
*Capsicum annum* OS (30)  
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 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.



**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.



**PEPPER Hot Hungarian Yellow Wax**  
*Capsicum annum* OS (50)  
The easiest to grow hot peppers, super productive, and you can pick them at the heat level you prefer. When yellow they are very mild, when bright red at their hottest, but only reach 5-6 on the heat scale. They are horn shaped and can be stuffed, fried, pickled etc.



**PEPPER 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 peeper to lactic pickle using the whole pepper or pureed to make a chilli sauce like tabasco.



**PEPPER Sweet Ancho**  
*Capsicum annum* OS (50)  
This pepper has brown bell shape fruit when fully ripe. They are specific peppers to be smoked and dried and used in mole sauces in Mexican cooking. they are prolific producers and excellent also in any dishes requiring sauteed pepper or casseroles etc. They have a very rich full distinctive flavour.



**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 Broad Ripple Yellow Currant**  
*Lycopersicon lycopersicum* Wairoa OS (20)  
Indeterminate. Came to us via Seed Savers USA in the early 1990's. It is a rambly large vine, that will grow over a fence or trellis etc that crops from early until late and produces masses and masses of small (1cm) yellow fruit with outstanding flavour., needs a lot of sprawling space.



**TOMATO 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.



**PEPPER Sweet Bell Rainbow Mix**  
*Capsicum annum* OS (50)  
A stunning collection of outstanding heritage sweet bell peppers, all with far more character and flavour than any shop pepper, including chocolate, purple, red and orange colours. These peppers have been selected for their ability to grow outside easily in home garden situations, unlike modern peppers.



**PEPPER Sweet Burpees Thickwalled**  
*Capsicum annum* NZ (30)  
Sweet pepper. It was sent to us by Ezilda Cummings, the daughter of Haywood Wright. It is a very round flat, blocky, thick walled, segmented sweet pepper with good flavour. It does really well for us and is a great pepper for stuffing because it is thick walled and flat bottomed. Great paprika pepper too!



**PEPPER Sweet Chocolate**  
*Capsicum 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.



**TOMATO Carlton Victory**  
*Lycopersicon lycopersicum* Wairoa NZ (15)  
Indeterminate. Red beefsteak type, gifted to the Koanga Collection by B. Scanlen of Henderson whose mother obtained it from the Carlton Seed Shop in Karangahake Rd Auckland in 1945. Good slicing tomato. Excellent taste and good resistance to disease. Heavy producer.



**TOMATO Dargaville Red and Yellow**  
*Lycopersicon lycopersicum* Unknown NZ (20)  
Indeterminate. A New Zealand heritage tomato from the Dargaville area, that is similar to the overseas variety called Shimmeig Creig. It is a medium roundish size and shape with red and yellow stripes when ripe, with a great full flavour.



**TOMATO Guernsey Island**  
*Lycopersicon lycopersicum* Unknown NZ (15)  
Indeterminate. Originally from the Guernsey Islands. It was known all over Britain as the Guernsey Tomato. Medium sized round fruit, top flavour, streaky red and green when ripe, juicy fruit. Excellent disease resistance.



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

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



**TOMATO 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*  
Unknown NZ (10)

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



**TOMATO Small Sweet Orange**  
*Lycopersicon lycopersicum*  
Wairoa NZ (20)

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



**TOMATO Tommy Toe**  
*Lycopersicon lycopersicum* OS (30)

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



**TOMATO Watermouth**  
*Lycopersicon lycopersicum*  
Wairoa NZ (20)

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



**TOMATO Lebanese**  
*Lycopersicon lycopersicum*  
Unknown NZ (30)

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



**TOMATO Margaret Curtain**  
*Lycopersicon lycopersicum* Wairoa NZ (10)

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



**TOMATO New Zealand Heritage Beefsteak Mix**  
*Lycopersicon lycopersicum*  
Wairoa NZ (20)

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



**TOMATO Yellow Pear**  
*Lycopersicon lycopersicum*  
Wairoa NZ (20)

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



**TOMATO Dwarf Henry's Bush Cherry**  
*Lycopersicon lycopersicum*  
Wairoa NZ (30)

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



**TOMATO Dwarf Scorsby**  
*Lycopersicon lycopersicum*  
Wairoa NZ (20)

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



**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 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)

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 an outstanding choice.



**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.



**CORN SALAD Strap Leaf (aka: Mache)**  
*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.



Valerianaceae



**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* (100)

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



**CHINESE FORGET ME NOT Blue**  
*Cynoglossum amabile* (50)

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



**CORNFLOWER (aka: Bachelor's Button) Emperor William**  
*Centaurea cyanus* (50)

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* (50)

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



**AQUILEGIA Grandmother's Garden**  
*Aquilegia vulgaris* (100)

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



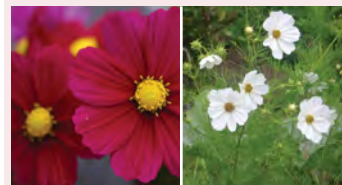
**AQUILEGIA Ruby Port**  
*Aquilegia vulgaris* (100)

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



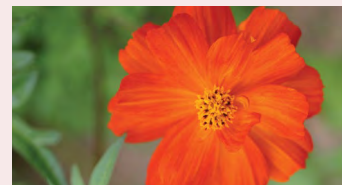
**ASTER Cottage Mix**  
*Callistephus chinensis* (50)

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



**COSMOS Cottage Mix**  
*Cosmos bipinnatus* (50)

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



**COSMOS Sunset**  
*Cosmos bipinnatus* (30)

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



**DAHLIA Dwarf Rainbow Mix**  
*Dahlia variabilis* (50)

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



**CALENDULA Orange**  
*Calendula officinalis* (40)

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



**CALENDULA Orange and Yellow Mix**  
*Calendula officinalis* (50)

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



**CALENDULA Yellow**  
*Calendula officinalis* (40)

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



**DAISY Michalmas**  
*Aster novi-belgii* (100)

Perennial, a late Summer flowering multicoloured daisy that attracts butterflies 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.



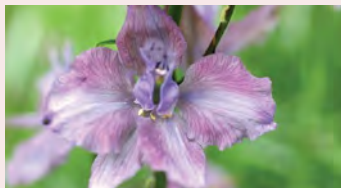
**HEARTSEASE Companion Mix**  
*Viola tricolor* (100)

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.



**HOLLYHOCK Muriwai**  
*Althaea rosea* (50)

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



**LARKSPUR Earl Grey**  
*Consolida ajacis* (30)

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



**LOVE IN MIST**  
*Nigella* (100)

This is an old fashioned flower that adds to the Springborder especially mixed with larkspur, cornflower poppies etc.



**NASTURTIUM Dwarf Rainbow**  
*Tropaeolum majus* (12)

Wonderful colourful edible companion flowers for the veg gardens. This variety does not take over.



**PHACELIA**  
*Phacelia tanacetifolia* (100)

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



**POPPY Californian**  
*Eschscholzia californica* (100)

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



**MARIGOLD Hyssop Sweet Marigold (aka: Mexican Mint)**  
*Tagetes lucida* (30)

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



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

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



**MARIGOLD Naughty Marietta**  
*Tagetes patula* (50)

Annual 30cm. Naughty Marietta is a great veg companion flower because they form low ground cover type bushes which are great on the edges of garden beds. This one has medium size, double frilly, bright, showy, two colour yellow and deep maroon flowers.



**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!



**POPPY New Zealand Heritage Mix**  
*Papaver spp* (400)

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



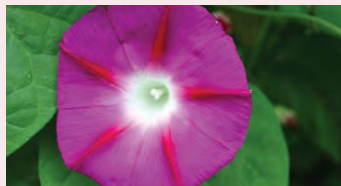
**POPPY Soldier**  
*Papaver rhoeas* (400)

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



**MARSH MALLOW**  
*Malvaceae Althaea A. officinalis* (100)

Biennial 120 cm. Cottage Garden, medicinal herb. 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.



**MORNING GLORY Crimson Rambler**  
*Ipomea purpurea* (20)

Annual (2m) veg 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 veg companion. A deep blue morning glory with a purple throat. Absolutely stunning cultivar



**SNAP DRAGON NZ Heritage Yellow**  
*Antirrhinum spp* (100)

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



**STOCK Palestine Pink**  
*Mathiola incarna* (50)

Perennial (60cm). Cottage Garden. One of our stunning heritage stock varieties that flower from Spring to early Summer, producing a heady evening scent. The colour is almost two tone but light pink around the outside of the flower and deeper in the centre. It came to our collection from Whakatane.



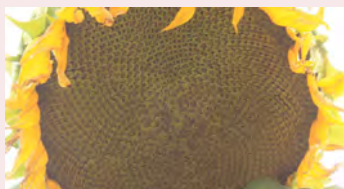
**STOCK White**  
*Mathiola incarna* (50)

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



**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 to 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.



**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.



**BASIL Genovese**  
*Ocimum basilicum* OS (150)

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



**BASIL Fino Verde**  
*Ocimum basilicum* OS (100)

HERB - culinary, 60cm. Small-leaved basil. Companion for tomatoes. Loves being picked - pinch from top to allow plant to bush out.



**BERGAMOT Bee Balm**  
*Monarda didyma* OS (50)

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



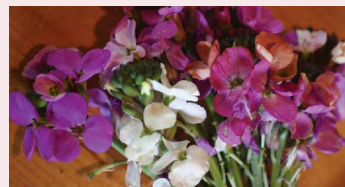
**TITHONIA Mexican sunflower**  
*Tithonia rotundifolia* (40)

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



**TWEDIA 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.



**WALLFLOWER Henry's Dwarf**  
*Erysimum capitatum* (40)

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



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

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



**CHAMOMILE**  
*Matricaria recutita* NZ (100)

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



**CORIANDER NZH**  
*Coriandrum sativum* NZ (50)

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



**ZINNIA Chromosia**  
*Zinnia angustifolia* (50)

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



**ZINNIA Persian Carpet**  
*Zinnia haageana* (40)

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



**ARNICA**  
*Arnica montana* OS (50)

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



**CORIANDER Slow Bolt**  
*Coriandrum sativum* OS (50)

Herb - culinary. Slow Bolt coriander has been selected to last longer into the hot season, extending its season by 2 or 3 weeks.



**ECHINACEA**  
OS (30)

Herb - medicinal, 1m perennial. Cottage garden, medicinal herb, vege 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.



**ELECAMPAGNE**  
*Inula helenium* NZ (30)

HERB-medicinal, 1m perennial herb, vege companion. The large fleshy roots once they are two years old minimum can be dug up and sliced and dried. They have been traditionally used as a relief for all bronchial problems such as croup, whooping cough etc.



**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.



**MULLEIN Wild Harvested**  
*Verbascum thapsus* NZ (50)

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.



**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.



**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.



**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.



**PARSLEY Dalmatian**  
*Petroselinum crispum* NZ (100)

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



**POPPY Hungarian Blue Breadseed**  
*Papaver somniferum* OS (200)

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



**WITHANIA (aka) Ashwaganda**  
*Withania somifera* OS (30)

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



**ASPARAGUS Mary Washington**  
*Asparagus officinalis* NZ (20)

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



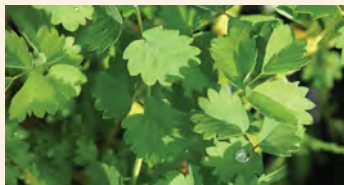
**ASPARAGUS Sweet Purple**  
*Asparagus officinalis* OS (20)

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



**SAGE Clary**  
OS (30)

Herb, medicinal, 1m. Perennial or biennial, this plant has large furry green leaves and a flower spike with purple pink flowers, which makes a stunning display over several weeks.



**SALAD BURNET**  
*Sanguisorba officinalis* OS (30)

Herb - culinary medicinal perennial. Used as an ingredient in both salads and dressings with a nut cucumber flavour. Leaves best harvested when young. Has also been used to treat diarrhea. Well known as an excellent herb for animal pasture. Grows to 30cm in flower.



**SORREL French Sorrel**  
*Rumex acetosa* OS (50)

Culinary Hardy and tough perennial herb that grows year round, can be harvested frequently and is excellent when harvested young in salads and also great cooked in many dishes. Deep roots mean it is a mineral accumulator and also a bitter liver herb. Children love it's sour taste!



**BEAN Climbing Dalmatian**  
*Phaseolus vulgaris* NZ (25)

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 Gila Indian**  
*Phaseolus vulgaris* OS (20)

Climber, green snap, shellout, dry bean that has been in the Koanga 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 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.

Preservation Packs (Available to Members only)



**BEAN Runner Takamatua Black Seeded**  
*Phaseolus coccineus* NZ (6)

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



**BEAN Runner White Scotch**  
*Phaseolus coccineus* NZ (5)

Green snap, shellout, dry bean. A perennial runner bean, sent to us by Bryce Palmer of Glendene. It was grown for many years by Edith and Frank Goodyear of Christchurch (Henry Harrington's sister) and it is not 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.



**CARROT Akaroa Long Red**  
*Daucus carota* NZ (150)

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.



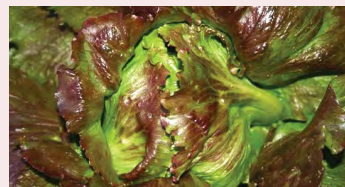
**GOURD Bowl**  
*Lagenaria siceraria* NZ (20)

A beautifully shaped gourd that once cut are perfect bowl size, smaller than the Nga Puhi gourds which were used to carry water and store food, these are great smaller containers especially for eating.



**KIWANO**  
*Cucumis metuliferus* NZ (15)

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



**LETTUCE Batavian Red**  
*Lactuca sativa* OS (150)

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



**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!



**CAULIFLOWER Purple Cape**  
*Brassica oleraceae* OS (100)

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



**CHARD Ruby**  
*Beta vulgaris* NZ (50)

A stunner in the flower garden or the veg garden, this one has dark green/red leaves with dark red stems. It grows very large and tastes great.



**LETTUCE Finger**  
*Lactuca sativa* OS (50)

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 Tree**  
*Lactuca sativa* OS (50)

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



**MUSTARD Lettuce**  
*Brassica juncea* NZ (60)

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



**CORN Glass Gem**  
*Zea mays* OS (50)

With up to 12 smallish cobs per plant they are stunning and unique with coloured, transparent, jewel-like kernels, which are popcorn. They can be popped or ground or better used as ornaments. The colours they hold range from green to blue to red and orange yellow etc. Stunning, sacred corn really, we think!



**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!



**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!



**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).



**PARSNIP Guernsey**  
*Pastinaca sativa* OS (300)

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



**PEA Bohemian Sugar**  
*Pisum sativum* NZ (10)

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 curley podded peas eaten shell and all. They have two tone pinkish purple flowers.



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

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



**PEA Hadfields**  
*Pisum sativum* NZ (10)

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.



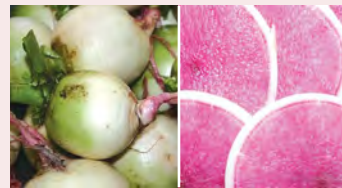
**PEA Henry's 2x2**  
*Pisum sativum* NZ (20)

Another outstanding addition to the collection from the Harington Southland collection. The round podded sugar snap (grows to 30cm high) which are eaten whole, raw or cooked. Henry gave them their name because they grow 2 foot high and he grows them in rows 2 foot apart!



**PUMPKIN Green Chestnut**  
*C. maxima* OS (6)

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



**RADISH/DAIKON Aomaru Koshin**  
*Raphanus sativus* OS (100)

An outstanding round easy to grow Daikon, with a green shoulder on the top side 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.



**SALSIFY Oyster Vegetable**  
*Tragopogon porrifolius* NZ (30)

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



**PEA Havelock Sugar Snap**  
*Pisum sativum* NZ (20)

Ernst Schmidt (Prussia) & Paulina Soutovc (Poland) brought this seed to New Zealand in 1872 and it has been treasured ever since by their descendents. Sent in to us by Jane Clapperton. It is an outstanding sweet crunchy sugar pea (Sugar Snap, 2m). Is at its best eaten raw. Flowers are two-tone mauve/white.



**PEA William Massey**  
*Pisum sativum* EC (20)

Dwarf shellout. A pea sent to us from the Henry Harrington Collection in 1991. It is a well known old early commercial cultivar. Outstanding variety or home gardeners.



**PEPPER Sweet Yugoslav Paprika**  
*Capsicum annum* OS (30)

From pepper grower extraordinaire Alan Mackie of Torea 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.



**SOYA BEAN Lammer's Black**  
*Gycine max* OS (50)

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



**SUNFLOWER Lion's Mane**  
*Helianthus annus* (10)

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



**SUNFLOWER Rocky Mountain**  
*Helianthus annus* OS (30)

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



**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.



**POTATO Ancestor**  
*Solanum tubersum* NZ (30)

Potatoes grown from the aerial seeds throw back to the ancestors they co-evolved from. You will find a lot of variation and unusual characteristics in these potatoes.



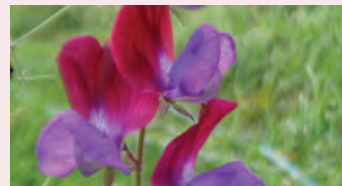
**PUMPKIN Cupola**  
*C. moshata* NZ (15)

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



**SWEET PEA Heritage Mix**  
*Lathyrus odoratu* (20)

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



**SWEET PEA Mary's**  
*Lathyrus odoratu* (20)

Annual; (2m) Cottage Garden. Institute Collection by Mary, Bob's mother and it was only later when they became common in other collections and catalogues that I realised they are one of the very original sweet peas. They have an incredible scent and are two tone burgundy wine and light purple flowers. outstanding with their masses of blooms over a long period.



**TOMATO Black Roma**  
*Lycopersicon lycopersicum*  
Wairoa NZ (20)

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





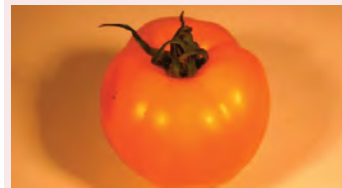
**TOMATO Burpees Long Keeper**  
*Lycopersicon lycopersicum* Wairoa OS (15)  
Indeterminate. This tomato with orange skin and red flesh, was developed by the famous Atlee Burpee seed company before the days of refrigeration for its ability to ripen slowly after picking over a period of many months. The tomato never really goes bright red on the vine, you will get to know when to pick it for best results.



**TOMATO 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.



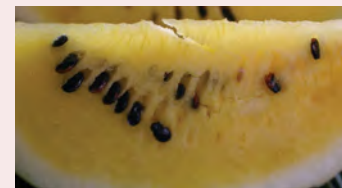
**TOMATO Green Zebra**  
*Lycopersicon lycopersicum* Koanga since 2000 OS (20)  
Indeterminate. A medium sized, green/yellow striped tomato with outstanding flavour. It crops well and is a healthy plant. Green tomatoes (green when ripe) seem to taste particularly good.



**TOMATO 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.



**TURNIP White Ball**  
*Brassica rapa* NZ (100)  
Originally from Henry Harrington's grandparents farm in the early French settlement at Akaroa. The young turnips are absolutely delicious raw when young, and also great when older, the tops make excellent greens cooked as well. I plant thickly then eat the greens as I thin them out. They grow fast.



**WATERMELON Od'ham Yellow Meated**  
*Citrullus lanatus* OS (15)  
Unless you're in a very special area watermelons are hard to grow because we have short seasons and not a lot of heat. This is one that we selected because it was reliable in our difficult conditions. It is a small round melon with yellow flesh and is a sweet reliable cropper, all the way from the Od'ham Indian tribe in the USA.



**TOMATO Hawke's Bay Yellow**  
*Lycopersicon lycopersicum* NZ (15)  
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 Heritage Mix Saucing & Processing**  
*Lycopersicon lycopersicum* NZ (30)  
A stunning combination of all of our very best sauce tomatoes... making them a top collection for any processing end use. They are all meaty, fleshy and very high flavour. This mix includes Black Roma, Island Bay, Orange Roma and Oxheart.



**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!



**WHEAT Konini**  
*Triticum aestivum* NZ/EC (200)  
NZ bred Konini wheat is a short stemmed cultivar, heavy cropper of beautiful purple seed that requires threshing. Konini threshes out of its 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.



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



**TOMATO Ponsonby Red**  
*Lycopersicon lycopersicum* Wairoa NZ (20)  
Sent in by M.C. Ataya of Glendene Auckland in 2000. It was bought at a market in Ponsonby Road and is a standout tomato for organic greenhouse production. It is a medium sized round very red tomato with long bunches and huge production of even, good tasting fruit.



**TOMATO 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.

## Bequests

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



# Perennials

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

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

## ✿ New 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. They are dealt with by date received so earlier orders will be sent out first. To be informed when items become available please make use of the 'wait list' function on our website – you will then be sent an e-mail to inform you that the item has become available to order.

Details of all perennial plant material can be found here:

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

Items will be sent out around the time indicated for that category although specific timing varies from season to season. If you have special requirements (for example will be away during part of the send out period) please let us know in advance as we are not able to contact customers to check before sending the items out.

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

Perennial orders will be taken online

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

or people with no internet access can order by phone 06 838 6269

Freight and handling costs will be added at the checkout.



**ALPINE STRAWBERRIES Red**  
*Fragaria vesca* NZ  
\$15 for a starter clump (delivery Sept/Oct)  
Clump forming strawberries that do not form runners. Great as edging plants. Delicious and very easy to grow. Once established clumps can be divided to increase stock and they also self seed. Small red fruit with beautiful flavour and scent. Great for young children.



**ALPINE STRAWBERRIES White**  
*Fragaria vesca* NZ  
\$15 for a starter clump (delivery Sept/Oct)  
These are outstanding strawberries. They fruit continually except when there are heavy frosts. They are large white berries, larger and sweeter than the traditional white Alpine. Awesome addition to the garden especially with young children around.



**ARTICHOKE Chinese**  
*Stachys affinis* NZ  
\$11 for a starter bag (delivery Sept/Oct)  
Sent to us by Mr R.H.Lord of Hoon Hay, Christchurch. We believe they came to NZ with the Chinese goldminers. Member of the mint family, and grow just like mint so keep them in a barrel if you're worried about them running away. They taste a lot like kumara and require very little cooking.



**COMFREY Evergreen**  
*Symphytum officinale* NZ  
\$12 for approx. 250gm (delivery Sept/Oct)  
A perennial herb that has smaller leaves and is more compact than regular comfrey. Makes an excellent border plant, does not spread by seed and never loses it's leaves. Has purple flowers.



**COMFREY Russian (Regular)**  
*Symphytum officinale* NZ  
\$14 for approx. 500gm (delivery Sept/Oct)  
A perennial herb for herbal leys, kikuyu barriers, liquid teas and feeding animals.



**DAHLIA Heritage Mix**  
*Dahlia sp.* NZ  
\$12 for a starter bag (delivery Sept/Oct)  
These old dahlias are beautiful and a great addition to a garden or orchard. They flower profusely over a long period and the bees just love them. A mix of our colourful collection from old gardens.



**FRENCH SORREL**  
*Rumex scutatus* OS  
\$11 for a starter plant (delivery Sept/Oct)  
An excellent perennial herb that can be used raw or cooked. In salads the leaves give a tart, tangy flavour and we use them all year round. The smaller leaves are milder and the taste stronger in larger leaves. Plants can be cut back to rejuvenate them and can be divided to create new plants.



**GIANT SOLOMONS SEAL**  
*Polygonatum commutatum* NZ  
\$12 for a starter bag (delivery Sept/Oct)  
A common clumping perennial, sometimes mistaken for Lily of the Valley. New shoots in the spring are delicious raw or cooked (steamed lightly like asparagus and served with butter). As they get older they are still edible as are the flowers. The root is also delicious, edible and highly medicinal.



**GLADIOLI Whitianga Bay**  
*Gladiolus sp.* NZ  
\$9 for a approx. 6 corns (delivery Sept/Oct)  
These gladioli are growing wild where we live now and are stunning. The flowers are not as big as the more modern ones. The orange flowers with yellow centres colours are vibrant and make excellent vege garden companions. They hold their heads up without staking.

September/October 2019 Delivery



**HORSERADISH**  
*Armoracia rusticana* OS  
\$11 for a starter root (delivery Sept/Oct)

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



**JERUSALEM ARTICHOKE**  
*Helianthus tuberosa* NZ  
\$11 for approx. 500g (delivery Sept/Oct)

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



**JERUSALEM ARTICHOKE Dalmatian**  
*Helianthus tuberosa* NZ  
\$11 for approx. 500g (delivery Sept/Oct)

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



**KUMARA Candy**  
*Ipomoea batatas*  
\$15 for 15 tupu (delivery late October)

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



**KUMARA Hawaiian Blue**  
*Ipomoea batatas*  
\$15 for 15 tupu (delivery late October)

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



**KUMARA Honey Red**  
*Ipomoea batatas*  
\$15 for 15 tupu (delivery late October)

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



**JERUSALEM ARTICHOKE Red Skinned**  
*Helianthus tuberosa* NZ  
\$11 for approx. 500g (delivery Sept/Oct)

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.



**RHUBARB Pouto Dalmatian**  
*Rheum rhabarbarum* NZ  
\$12 (delivery Sept/Oct)

This rhubarb was donated to our collection from a very old garden on the shores of the Kaipara, near Pouto, by Logan Forrest. It is one of the food plants that came to this land with the early Dalmatian gumdiggers. The stalks are green and red of medium size.



**WATER CHESTNUTS Chinese**  
*Eleocharis dulcis* OS  
\$21 for 5 corms (delivery Sept/Oct)

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



**KUMARA Huti Huti (aka: Tariana, Manawa)**  
*Ipomoea batatas* NZ  
\$15 for 15 tupu (delivery late October)

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



**KUMARA Mahina**  
*Ipomoea batatas* NZ  
\$15 for 15 tupu (delivery late October)  
Healthy vigorous plants with excellent crops of good sized white tubers.



**KUMARA Maikio Gold**  
*Pomoea batatas* EC  
\$15 for 15 tupu (delivery late October)

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



**YACON**  
*Polymnia sonchifolia* NZ  
\$11 for a starter clump (delivery Sept/Oct)

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.

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 Maikio Red**  
*Ipomoea batatas* EC  
\$15 for 15 tupu (delivery late October)

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



**KUMARA Paraparapara**  
*Ipomoea batatas* NZ  
\$15 for 15 tupu (delivery late October)

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



**KUMARA Paukena (Pumpkin)**  
*Ipomoea batatas* NZ  
\$15 for 15 tupu (delivery late October)

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



**KUMARA Reka Rawa**  
*Ipomoea batatas* NZ  
\$15 for 15 tupu (delivery late October)

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



**KUMARA Romanawa**  
*Ipomoea batatas* NZ  
\$15 for 15 tupu (delivery late October)

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



**KUMARA Taputini**  
*Ipomoea batatas* NZ  
\$15 for 15 tupu (delivery late October)

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



**GARLIC New Zealand Purple**  
*Allium sativum* NZ  
\$10 for approx. 90 grams (delivery April/May)

Delicious old garlic, particularly adapted to grow in warmer areas. Develops a central stem which produces bulbils on top or half way up the stem. The flower stems can also be picked when young for eating which will mean larger garlic cloves. Large, purple, easy to peel, excellent flavoured cloves.



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

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



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

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.



**BULBS**

**Coates Family Heirloom Bulb Collection NZ**

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

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

- Snow drops** Classic white bells with green dots around them.
- Paper Whites** Multi-headed, 5 single white petals with a white centre.
- Bacon and eggs** Multi-headed, very double, yellow centres.
- Sol d'or** Multi-headed, yellow petals with gold centres.
- Jonquil** Pale lemon petals with yellow centre.



**GARLIC Soft Top Pearl**  
*Allium sativum* NZ  
\$10 for approx. 90 grams (delivery April/May)

A beautiful white, pearl skinned, soft top garlic with faint pink blush on some cloves, again from the Henry Harrington Collection. This one came originally from Jim Mitchell of Twizel. Quite a strong garlic. Large easy to use cloves.



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

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



**LEEK Multiplying**  
*Allium ameloprasum* NZ  
\$10 for a starter clump (delivery April/May)

Many of you will remember these from Grandma's garden. They are a real backstop throughout the late winter and spring. They just keep on keep on multiplying up, and as long as you divide them up occasionally and compost them occasionally they'll provide you with very delicate flavoured leeks as thick as your thumb. They are small sweet and tender.



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

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



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

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



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

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



**ONION Egyptian Tree Onion; Gerald de Koning**  
*Allium cepa* NZ  
\$10 for approx. 8 bulbs (delivery April/May)

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



**ONION Potato Onion; Brown**  
*Allium cepa* NZ  
\$10 for approx. 9 bulbs (delivery April/May)

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



**ONION Potato Onion; White**  
*Allium cepa* NZ  
\$10 for approx 8 bulbs (delivery April/May)

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



**ONION Welsh Bunching Onion**  
*Allium cepa* NZ  
\$10 for a starter clump (delivery April/May)

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



**SHALLOTS Henry's Flowering**  
*Allium cepa* NZ  
\$10 for approx. 6 bulbs (delivery April/May)

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



**SOCIETY GARLIC**  
*Tulbaghia voilacea* NZ  
\$10 for a starter clump (delivery April/May)

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



**STRAWBERRIES Captain Cook**  
*Fragaria spp* NZ  
\$15 for 5 plants (delivery April/May)

Early commercial variety with excellent flavour but small fruit. These plants are not as vigorous as Tioga and other modern varieties, but they are healthy and strong.



**STRAWBERRIES Early Tioga**  
*Fragaria spp* NZ  
\$15 for 5 plants (delivery April/May)

These are the original Tioga strawberries with red skin and white flesh and were gifted to our collection by strawberry growers near Oamaru 10 years ago. They taste better than red fleshed ones, are very vigorous and healthy growers.



**STRAWBERRIES Marguerite**  
*Fragaria spp* NZ  
\$15 for 5 plants (delivery April/May)

Healthy vigorous plants with numerous small strawberries that are dark red when fully ripe and have a beautiful, intensely sweet flavour. The plants produce many runners and quickly form a dense ground cover which should be particularly good in an orchard or forest garden situation.

## HERITAGE POTATOES

Our usual varieties of Heritage Potatoes have sold out for 2019 but it is likely that we will have some mixed bags of different varieties available soon. Please check our [website](#) and watch out in our newsletters or on our [Facebook](#) page for availability.



# Seed Collections

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



## Beginner Gardener Seed Collection, 40 sqm salads, stir fries, soups & stews | \$195

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

### Collection Contains:

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



## Children's Garden Collection | \$41

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

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



## Cottage Garden Faery Collection | \$38

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

*Collection contains:* Poppy Fire Circle, Chinese Forget me not, Sweet William Mix, Nicotiana Woodlands, Aquelegia Grandmother's Garden, Hollyhock Muriwai, Foxglove, Sweetpea Heritage Mix.





### Kiwi Superfood Collection | \$41

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

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

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

*Collection Contains:* Borecole Kale, Dalmatian Cabbage (Collards), Welsh Bunching Onions, Souters Watermelon (Navajo Storage Melon), Magenta Spreen Lamb's Quarters, Wild Crafted Golden Purslane, Dalmatian Parsley, Watercress.



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

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

This collection comes with the stories of each seed included.

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

### Rainbow Summer Salad Collection | \$38

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

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



### International Rare and Endangered Hulless Barley Collection | \$39

This is a hulless barley collection that we began collecting, saving and growing out 25 years ago, here at Koanga, beginning in our Kaiwaka gardens and now in Wairoa. Kay was originally inspired by the KUSA organisation in the USA, a very special organisation, you can check out on the internet. Many years ago Kay imported what she could from KUSA and those cultivars formed the beginning of our now wider collection. It now includes cultivars from Japan, India, Germany and Ethiopia. a special find in terms of grains that are delicious to eat, easy to grow and also easy to process from growing to the table. The stories of some of these seeds are unbelievable as well. This collection contains a range of different hulless or naked barley cultivars.

*Collection Contains:* KARAN-3, KARAN-16, KARAN-19, KARAN-163, KARAN-351, Sumire Mochi, Milmore Hulless, Black Barley.



### Wild Fermentation Collection | \$34

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

*Collection Contains:* Deka Cucumber, Ohno Scarlet Turnip, January King Cabbage, White Icicle Radish, Watermouth Tomato, Austrian Yellow Lloberlicher Carrot, Henry's Chinese Cabbage.



### Winter Salad Collection | \$41

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

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



### Nourishing Greens | \$41

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

*Collection Contains:* Puha, Purslane, Upland Cress, Endive Indivia Scarola, Cornsalad, Dalmatian Cabbage, Watercress, Borecole Kale, Magenta Spreen Lamb's Quarters.



### Summer Vegetable Companion Collection | \$34

This collection of heritage seeds from the Koanga Institute Collection provides vegetable companions for your summer garden. You'll find that the energy of the garden really changes with these beauties growing freely amongst the vegetables.



Flowers attract bees to help with pollination, and you'll find and they help to prevent problems with insects.

*Collection Contains:* Loves Lies Bleeding, Sunset Cosmos, Zinnia Chromosia, Sunflower Evening Sun, Hyssop Sweet Marigold, Zinnia Persian Carpet, Morning Glory Crimson Rambler.

### Winter Vegetable Companion Collection | \$29

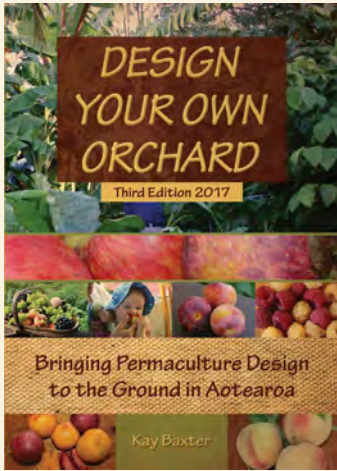
This collection of heritage seeds from the Koanga Institute Collection provides vegetable companions for your winter garden. You'll find that the energy of the garden really changes with these beauties growing freely amongst the vegetables. Flowers attract bees to help with pollination.

All of our vegetables have evolved alongside other plants, in complex relationships with the environment around them. Companion plants usually come from the same geographical region as the vegetables they grow alongside, they have co-evolved together and create supportive environments for each other. It is easy to imagine a plant being happier with a few of his friends around, creating a familiar, supportive environment.

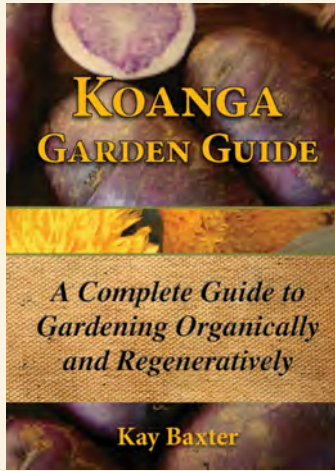
*Collection Contains:* Calendula Mix, Allysum, Chamomile, Heartsease, Snap Dragon Yellow, Nasturtium.



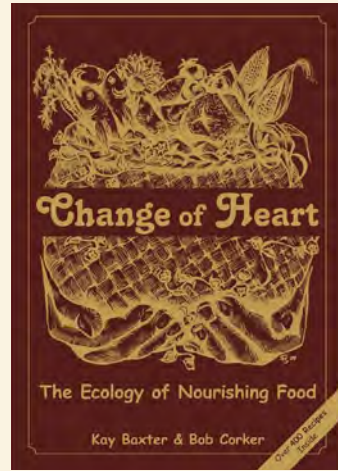
# Koanga Publications



**Design Your Own Orchard**  
Third Edition 2017  
Kay Baxter



**Koanga Garden Guide**  
Third Edition 2015  
Kay Baxter



**Change of Heart: The Ecology of Nourishing Food**  
Kay Baxter & Bob Corker  
*Includes over 400 recipes!*

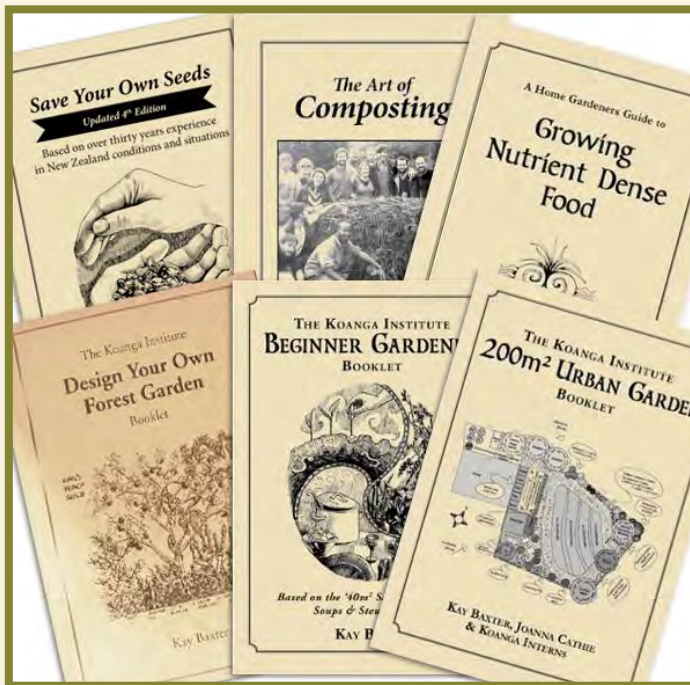
Kay Baxter has been a gardener as long as she can remember. She is well known as the founder of the Koanga Institute, a charitable trust dedicated to saving our heritage food plants and supporting gardeners to use them in their lives again.

Kay is a dedicated practitioner of Permaculture and BioIntensive gardening, and writes in a way that has inspired thousands of people to become active gardeners.



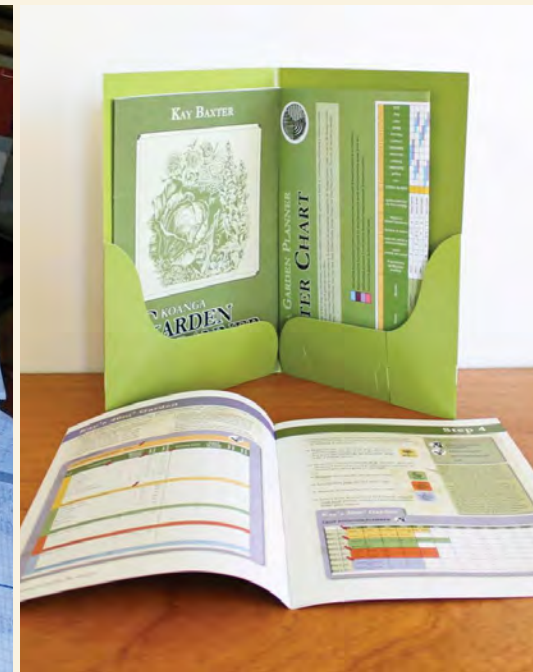
**Koanga Garden Planner** | Kay Baxter

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



## THE KOANGA BOOKLET SERIES

- Save Your Own Seeds*
- The Art of Composting*
- Growing Nutrient Dense Food*
- Design Your Own Forest Garden*
- Beginner Gardener*
- 200m<sup>2</sup> Urban Garden*





ReGeneration Productions is an on-line education platform created by Rvitor Crispim and Kay Baxter. They are partnering with Koanga to put our workshops on line as people have been asking us to for many years.

ReGeneration is producing a set of workshop series, including:

### ***Koanga Gardening Masterclass***

(Watch Introduction Here - <https://www.youtube.com/watch?v=N9lJY2GdA5U&t=4s>)

### ***Koanga Forest Gardening Masterclass***

### ***Koanga Health Series***

### ***Koanga Appropriate Technology Series***

All of our online workshops are comprehensive, easy to follow and are getting great reviews. For more information go to our Facebook page, [ReGeneration Productions](https://www.facebook.com/regeneration-productions), to our website - <https://regeneration-productions.teachable.com>, or contact us by email on [regeneration.education@gmail.com](mailto:regeneration.education@gmail.com).

We'd love to hear from you about your own workshop requests.

***Join the Regeneration revolution, the time is now!***



**NEW FOR 2019!**

### ***The Koanga Seed Saving Master Chart***

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

Information on this chart includes:

- \* Primary pollination vectors
- \* Who crosses with who
- \* Comparability
- \* Isolation distances required
- \* Minimum numbers required
- \* Planting times for seed production
- \* Roguing and selection criteria
- \* Signs of seed maturity for harvest
- \* Approx harvest time

It is designed and written as a complement to the *Koanga Seed Saving Booklet*.



***Happy Gardening from the Koanga Team***





For more information visit  
[www.koanga.org.nz](http://www.koanga.org.nz)



**Koanga**  
INSTITUTE

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

