

Trinity Farm Rose Nursery & Garden

Specialists in rare, beautiful, heritage roses

www.trinityfarm.co.nz

0800 955 555

roses@trinityfarm.co.nz

Roses

The web site was updated with our new roses at the end of January, but would you believe we have already run out of some varieties. So I have just updated the web site again. Therefore We'd recommend you get your orders in now.

We are still doing the following specials. If you visit the nursery we are doing **4 roses for \$60 or 6 roses for \$80.**

The following specials include courier, packing and GST:

3 roses to lower NI (from Wanganui south) \$55, to upper NI \$60, to SI \$70

6 roses to lower NI \$95, to upper NI \$100, to SI \$110.

(Note: rural delivery is an additional \$4.50 per box of roses.)

March 2011

Christchurch

We would like to offer all those who have suffered through the earthquake our sincere sympathy.

Our lovely daughter, Caitlyn has just come back to the NI for a week's respite and some sleep. As a CHC uni student she has been volunteering for liquefaction clearance and also doing double shifts at her local café (as only 2 waitresses available). We are very proud of her helping out.

To S Island customers— As Fastways are now operational again I can now despatch your roses.

Festival Success

The Otaki Pottery Club were thrilled with the success of the Festival of Pots and Garden Art held at Trinity Farm in January 2011.

There were over a thousand people here over the week long festival including lots of children.



Bodging in our home orchard

What is bodging I hear you ask? It is the ancient craft of making furniture out of fresh wood and they sit on "wooden horses" to strip off the bark.

If anyone is interested in the ancient crafts of bodging and blacksmithing contact Karen as she can give you details of courses near Levin.

It was also fantastic to see so many of you at the festival. Thank you so much for supporting it .

A date for your diary! The next festival will be from **Sat 7 Jan - Sun 15 Jan 2012.**

For more see overleaf..

Kapiti Arts Trail— 1-2 October 2011

Trinity Farm is likely to be a site for the above event this year. A date for your diary. More info will follow in future newsletters.

Inside this issue:

Favourite things from the festival 2

Dundee Rambler 3

Single roses from Mutabilis 3

Rose Water 4

What to do with rose-hips 4



Potting in our potting shed!

It was lovely to see many families spending several hours here having a go at potting on the wheel, watching the demonstrations of oamaru stone carving, blacksmithing and bodging.



Watching blacksmithing

A few of my favourite things!



There were over 1400 items for sale at the Festival of Pots and Garden Art 2011. So I just had to show you a few of my favourites.

The Courtyard Display

Our new courtyard was finished the week before the festival and became a great area for showcasing some of the work. The bowls and pots above are by Kim Morgan from Havelock North. Kim has left us with some of his work to continue selling. Other artists tell me his work is very collectible—so Grant and I have started with one of his gorgeous bowls.

I loved the textures and colours of the piece to the right and it's by my lovely pottery tutor Jenny Daysh. She loves doing quirky pieces with attitude!



Looked fantastic on our verandah.

This huge pot looked so fantastic on our verandah that everyone thought it was ours. Unfortunately not—it's by Pamela Annsouth and my budget wouldn't stretch to keep it there!

It was fantastic to have some large oamaru stone pieces in the garden this year. This bird looks right at home in the new garden Grant planted, as shown in the last newsletter.



These oamaru stone love birds on driftwood could have sold about six times over. Everyone loved them and they looked great with the background of orange daylilies.



Love birds were very

Another piece that would have also sold six times over has to be Miss Daisy—see below. One of our regular customers snapped her up and commissioned two more of these lovely nature ladies. Our customer had seen one of the potter's ladies in our garden, purchased at last year's festival and so had come especially for one this year. The work has so much character and incredible detail.

If any of this amazing work is of interest please get in contact with Karen and we can make enquiries to see if it is still available for sale.

Some pieces are for sale at Trinity Farm, as we now stock pottery and garden art all year round. So if you are looking for that special gift or something for yourself please pop in or get in touch.



Karen can be contacted on **0800 955 555** or via email roses@trinityfarm.co.nz.

New Old Rose for 2011— Dundee Rambler

I have had a customer asking me for a rose called Dundee Rambler for the last 3 years. Finally we had success with the cuttings and I have a good stock of Dundee Rambler. Naturally she was the first to get a box full despatched.



Double flowers of Dundee Rambler

So what is it? I have discovered that it is one of the Ayrshire rambles originating in Scotland circa 1850. The Ayrshires, like most roses from Scotland are known to be hardy and robust. It has double white flowers, is summer flowering, will tolerate poor soil and shade, can be grown up structures, as a ground cover or through trees. It has fragrance.

It can reach 6m by 3m.

Although it looks gorgeous in the photo below, it wasn't really the best to grow up a post along our verandah as it was forever trying to take over the entire verandah, plus grow over the citrus trees in front of it. So it has now been removed from there.



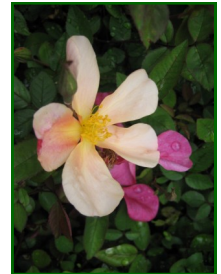
Dun-

If anyone would like to risk one in their garden please contact Karen on **0800 955 555** or **roses@trinityfarm.co.nz**. They are \$17 each and I think we are the only supplier in NZ.

Single Roses from Mutabilis

A short while ago I was contacted by Stephen Hoy from the USA. He is the editor of a rose newsletter focusing on single roses. His winter 2011 newsletter features roses bred from the ancient China rose *Mutabilis*.

Mutabilis is a rather unusual rose in that the flowers change from light to dark—from buff to pink to red. The bush when covered in flowers in various hues looks like it has been alighted by hundreds of butterflies—and in deed it is also known as *the butterfly rose*. It also flowers in New Zealand some 10 months of the year and produces tiny red rose hips. It can be grown as shrub or a small climber. So it isn't surprising that this fantastic rose has been used to breed other roses.



Mutabilis

It was about one of those roses that Stephen was contacting us. He had found out that *The Active* was said to be bred from *Mutabilis*. *The Active* was bred by Ken Nobbs of Auckland. He is no longer alive but incidentally was one of the founders of Heritage Roses in New Zealand. I gave Stephen permission to use our photographs of *The Active* and gave him what information I could, such as Ken used to name many of his roses after New Zealand pioneers or in this case their sailing ships. *The Active* is named after Samuel Marsden's sailing ship. The rose is a lovely apricot-buff colour that



The Active

fades to a rich cream. It has different leaves from *Mutabilis*, but will flower 10 months of the year and produce tiny rose hips. We have planted a hedge of it and it looks fabulous.

I also put Stephen in touch with Ann and Lloyd

Chapman as they knew Ken and had more information including a copy of *The Active's* registration form (which didn't get submitted) but lists *Mutabilis* as a seed parent. For our efforts we were rewarded recently with a copy of Stephen's newsletter which made fasci-



Our The Active Hedge

inating reading and he has given me permission to send to other enthusiasts. So I have gone one step further and posted a copy on our newsletter web page for you all to enjoy. See

<http://www.trinityfarm.co.nz/newsletters.htm>.

New Rose Product

I am pleased to announce that I have managed to source some rose water that is made in New Zealand using a traditional distillation process using the rose petals of the damask rose called Kazanlik (*Rosa Damascena Trigin-tipetala*). The rose water will be good quality as the maker explains that he doesn't remove the rose oil when distilling as this acts as a natural preservative. Normally rose water is just a by-product of making rose oil.



Kazanlik Rose

I have been given permission to label the rose water using the Trinity Farm name. So we will be supplying rose water in 80ml spritzer bottles similar to our lavender water. The rose water can be used as a face mist, cleanser, toner, aftershave, to sooth sunburnt skin and in the bath to revitalize and refresh.

Unfortunately this rose water cannot be used in cooking as it hasn't been produced in a commercial kitchen.

Our lavender water is \$5 a bottle, but the rose water will be \$6 as it is more expensive to produce.

If anyone would like rose water for cooking I can source this. It is imported and not sold under the Trinity Farm name.

Incidentally the NZ rose water maker told me that Trinity Farm was his first customer many, many years ago and in fact he has a copy of the cheque framed on his wall!

What to do with Rose-Hips?

This year I promised myself that I would finally get round to doing something with our abundant supply of rose-hips. The big fat juicy ones are prolific on some of the rugosa varieties so they are the ones I picked. I have only just managed to get in before the birds annihilated them all.

So what to do with them?

I attempted a rose-hip and apple jelly. Here is the recipe.

Rose-Hip and Apple Jelly Recipe:

1kg apples (peeled, trimmed and quartered— no need to core them)

450g firm ripe rose-hips

1.3kg sugar

Place quartered apples in preserving pan with just enough water to cover plus 300ml of water. Bring to boil and cook gently until apples soften into a pulp. Chop the rose-hips (in a food processor). Add rose-hips to apple mixture and simmer for 10 mins. Remove from heat and stand for 10mins. I lined a colander with a double layer of muslin and put it over a deep bowl. Pour mixture into muslin and leave overnight to drain. Measure the juice and put into a preserving pan. Bring this to the boil and add 400g sugar for each 600ml juice. Stir until completely dissolved to setting point 220F and then pour into warm sterilized jars.

This all sounds fantastic and I produced a lovely clear juice. However it didn't set! So I have ended up with a rose-hip and apple syrup! I was impatient and didn't leave the draining to happen over night and although I used my meat thermometer to check the boiling temp may be I didn't boil the mixture for long enough. I am sure there will be many preserving experts out there that may be able to shed some light on it!

My next attempt is going to be Rose-Hip leather! Will try this tomorrow.

At least my pear preserves seem to be fairing better—pear chutney and pickled pears—smelled and tasted divine.

So tonight we are having poached pears in a spicy red wine mixture with Kapiti vanilla icecream and we are going to top it with our special rose-hip and apple syrup!



Rugosa Rose-hips