

TIPS FOR SUMMER CROPS

new zealand gardener

Seasonal
food & flowers

Hydrangeas, melons & strawberries

WIN
300 pairs of
**GARDEN
GLOVES**
see page 58

HIBISCUS
Tropical stars

MULCH
To save water
& beat weeds

**FEATURE
GARDENS**
Auckland
Taupo
Takaka
Invercargill

**MAKE
YOUR
OWN**
Sunscreen

**GARDENER
OF THE YEAR**
And the winner is...

Berry recipes

FOR A HOMEGROWN CHRISTMAS



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Want a vegie patch with everything, including the kitchen sink? The ultimate edible garden must surely be an outdoor kitchen with all the mod-cons: polished worktops, a wine fridge to keep your chardonnay chilled, a swanky built-in barbecue, raised beds at bench height and living walls of fresh salad greens fed by a fully automated hydroponic growing system. This contemporary outdoor kitchen – called 'Freshly Prepped by Aralia' – scored a Silver medal for designer Patricia Fox at this year's Chelsea Flower Show in London. You wouldn't get much change from \$100,000 to replicate her 20sqm courtyard – the vertical wall alone comes with a \$10,000 price tag – but if you have the cash, why not make a splash?

* *Aralia Garden Design*, www.aralia.org.uk, or email: info@aralia.org.uk.

If you won Big Wednesday...

- **Install an island kitchen** with chic granite surfaces and custom-designed hardwood cabinetry (Patricia Fox used Brazilian massaranduba) for fork-to-fork alfresco food preparation.
- **Grow your own salads** in a modular living wall complete with controlled irrigation system. The one pictured is soil-less – the plants are grown hydroponically in pockets of horticultural rockwool that maintain moisture at 80 per cent (reducing water wastage). For more information about these green walls, see www.biotechture.uk.com.
- **Ditch the champagne bucket.** Keep your cool with a temperature-controlled wine cabinet. Expect to pay up to \$2000 for a stylish wine fridge for expert cellaring from Vintec (www.vintec.co.nz). A top of the range Transtherm model to store 60 bottles costs up to \$4000.
- **The sky's the limit.** Train 'Scarlet runner' beans over a stainless steel pergola inset with LED lighting or espalier apples and pears around your outdoor bench. You don't need to spend a fortune to maximise your air space either: plant strawberries and compact cherry tomatoes in kitchen colanders to hang overhead in summer.
- **The heat is on?** Why not go the whole hog and install a six-burner stainless steel rotisserie barbecue, a gas-fired paño heater, a custom-designed pizza oven and solar panels to power all your appliances? ☀



\$50,000+
blow the budget