11TH - 14TH MAY 2023 | 10AM - 4PM | LANGLEY PARK

PERTH GARDEN & OUTDOOR LIVING FESTIVAL

PRESENTED BY Kleenheat

Kleenheat Kutchen

GET COOKING WITH ROHAN PARK KENNY MCHARDY CASEY LISTER & CAROLINE TAYLOR RECIPES ON PAGES 36-39

NATIVE BOTANICAL TREATS FOR YOUR EVENT GUIDE FOR 2023

Eclectic Gardening WITH FICKLE PRICKLES





























Did you know approximately 40% of all general waste produced by our households is food waste?

When food waste goes into your red bin it ends up in landfill, where it generates a greenhouse gas called methane which is 25 times more potent than carbon dioxide. This challenge currently contributes to the rise of global warming and climate change.

Why recycle Food Organics and Garden Organics (FOGO)?

By choosing to recycle your household FOGO you are helping combat carbon pollution. By taking first actions such as separating your food scraps and green waste materials from your red bin and placing them into a FOGO bin, you are actively contributing towards a more circular and sustainable future. This will reduce the unnecessary effects of greenhouse gas emissions being emitted into our environment.

By collecting FOGO you have the ability to turn your waste into valuable resources such as compost, mulch, soil and fertilisers, which can be sent to various local markets, landscape supply yards, commercial landscapers, or farms.

Turning FOGO into compost with Veolia

Each year, approximately 23,000 tonnes of food, garden and agricultural waste is collected from FOGO bins across Perth and the South-West regions of Western Australia. This volume is taken to Veolia's processing facility in North Bannister, where the raw organic materials are shredded and placed into large piles for screening.

North Bannister's Mobile Aerated Floor technology (MAF) is an innovative, automated system used to pump air through raw organic material oxygen levels to be controlled every minute of the day – something that cannot be achieved with traditional compost turners.

After several weeks, the organic waste is broken down into a nutrient-rich, soil-like substance called compost. Each compost batch is then sent to an accredited laboratory and tested in accordance with the AS4454, resulting in a high-quality end product

Learn more

Scan the QR code below to learn more about FOGO and how Veolia recycles your organics and turns the biogas into renewable energy.



How to avoid contamination?

It's important to understand how to correctly use your FOGO bin to ensure there is no contamination. Incorrect disposal may result in an entire load being sent to landfill.

Let's work together to eliminate food waste from landfill and support the circular economy by repurposing waste into valuable resources using the handy guide below.

Food Organics - Accepted	Garden Organics - Accepted	FOGO - No Go's
• Food scraps	Broken tree branches	* Plastic items
MeatsSeafood	WeedsLeaves	Paper towel, tissues or dishcloths
• Coffee grounds	• Grass clippings	x Compostable Packaging
Loose leaf teaEgg shells	Flower clippings	Metal, glass or plastic recyclables
Dairy products		* Packaged food
Daily products		× Shells
		× Chopsticks
		x Bamboo/wooden cutlery
		* Nappies



Sustainability is at the forefront of what we do at Veolia

- learn about how we operate as an organisation, and how we've partnered with our customers and the community to improve environmental outcomes.

Veolia operations successfully divert over 120,000 tonnes of garden organics and food organics "FOGO" from landfill each year, and transform it into a valuable organic resource known as compost.

We believe this is paramount as we progress towards a circular economy for FOGO and towards enabling a more sustainable future. We will continue to work with our people and our customers in delivering innovative solutions that will help to preserve our natural environment.

We are committed to becoming the benchmark company for Ecological Transformation. www.veolia.com/anz

Contact us

For further information on Veolia waste and recycling capabilities for your business or local community, please contact:

Colin Rossbridge

Manager - Sales & Market Development - Organics colin.rossbridge@veolia.com





ello everyone and welcome to The Perth Garden and Outdoor Living Festival presented by Kleenheat. Established in 1972 (as Garden Week) the Perth Garden & Outdoor Living Festival is Western Australia's longest running, and most prestigious, garden, landscape and outdoor living event

The event has been held at Perry lakes, The Esplanade, Kings Park, and McCallum Park and in recent years with the support of the City of Perth the garden festival has enjoyed its new location at Langley Park framed by the stunning Perth city skyline and the swan river.

In 2023 we continue at Langley Park where we celebrate 50 years of hosting the Garden Festival in Perth. So many years and so many wonderful memories and NGIWA would love to hear what has been memorable for you. I remember having to miss the garden festival in 2008 because my first born decided to arrive at the same time (and who incidentally is named after a flower), but I haven't missed too many garden festivals since!

A love of plants and gardening unites us all and in recent years we've seen the beneficial impacts of plants with regards to our mental and physical wellbeing with a positive flow-on effect to our communities and to the environment. The garden festival aims to build on this and improve the well-being of the local community through education, celebration and connection with nature.

This year we are pulling out all the stops to make it really special in honour of the 50 years and to acknowledge the support of the event by both exhibitors and attendees over the decades. We have something for everyone from the stunning garden displays, kids' activities in the popular Baileys workshop space, to WA's largest plant market featuring some of WA's best nurseries including indoor plants, succulents, carnivorous plants, natives and edible natives, roses, fruit trees, daylilies, dahlias, orchids, palms, and so much more.

Floral art and Bonsai demonstrations as well as talks from local experts including Gardening Australia celebrity Dr Josh Byrne, Mark Tucek, Gavin Davis, Deryn Thorpe and Darren Seinor will feature in the Soil Solver Mainstage. Full details of the talks sessions and time are listed in this magazine.

Chris Ferreira and team will be hosting demonstrations in the Forever Project/Water Corporation display garden promoting sustainable garden practices; water efficient gardens, waterwise irrigation and more.

In the Kleenheat Kitchen you can experience a range of outdoor cooking demonstrations from great cooks and chefs or attend a Gin Masterclass in the Gin marquee.

Plus, there will be a huge range of other garden related products, equipment and art on display making it an ideal place to find the perfect Mother's Day gift (as well as something for dad and everyone else).

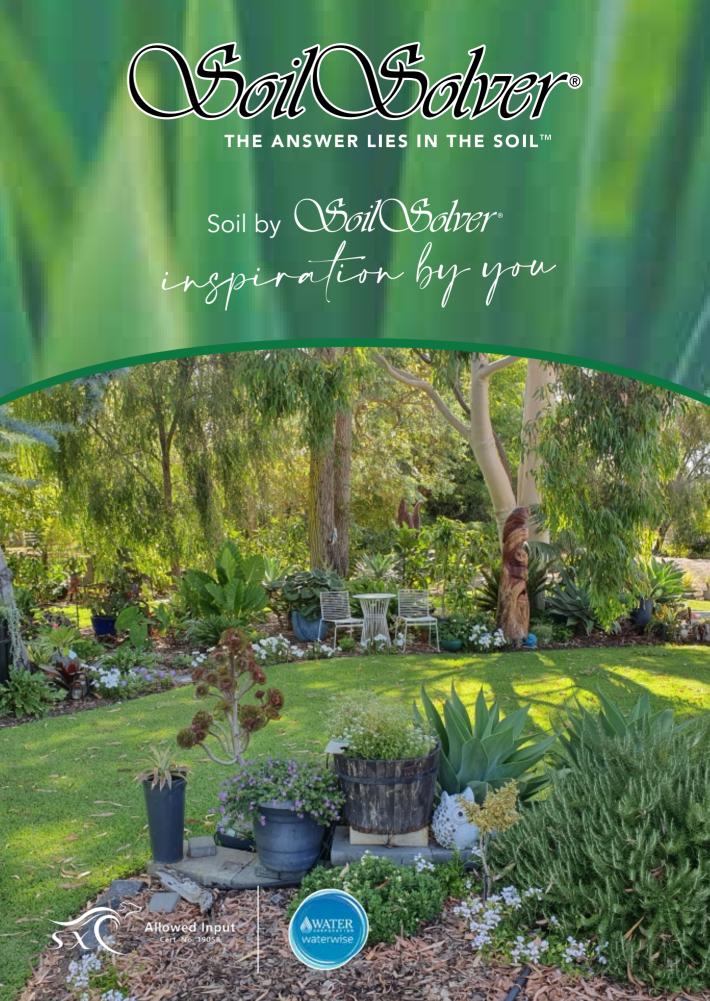
On behalf of the Nursery & garden Industry WA and all those involved in creating this special event, we hope you enjoy The Perth Garden and

enjoy The Perth Garden and Outdoor Living Festival, take advantage of the abundance of information available and find lots of garden inspiration.

Lisa Passmore Executive officer NGIWA







WHAT'S ON

11TH - 14TH MAY 2023 | 10AM - 4PM | LANGLEY PARK













SOIL SOLVER MAIN STAGE SCHEDULE

Get your gardening advice from the experts

FESTIVAL MAP

So you don't miss a thing

FEATURE PLANTS

Spectacular plants from your favourite nurseries

KLEENHEAT KITCHEN SCHEDULE

Outdoor cooking demonstrations

KLEENHEAT KITCHEN RECIPES

Cook up a storm at home

GETTING TO THE FESTIVAL

The festival will be a very short distance from the Elizabeth Quay Bus Station & Perth Station and various stops along Adelaide Terrace. We only recommend travelling to the show via public transport if you do not intend on buying plants or product. Plan your journey using the Transperth Journey Planner by visiting www.transperth.wa.gov.au

On-site parking available on Langley Park. Thanks to our partnership with City of Perth, parking is a breeze at this year's festival! Event parking is available on Langley Park, directly adjacent to the front entrance. On-site parking is capped at \$7 per car.

For more information visit wwwperthgardenfestival.com





CELEBRATING SIXTY YEARS OF COMMITMENT AND INVOLVEMENT WITH **WESTERN AUSTRALIA'S** HORTICULTURAL INDUSTRY.

Benara Nurseries was established on a small parcel of land, circa 1963 in Perth's northern corridor. Six decades and four generations later, this family dynasty and its dedicated staff of more than three hundred, continue to innovate, contribute and invest in the production, supply and distribution of an extensive range of quality seedlings, superb houseplants, shrubs for all garden aspects and a range of advanced tree species, specifically selected for their form, habit and beauty. All, destined for landscape projects both commercial and residential, local council developments

and revegetation projects, retail nurseries, florists and chain stores, across Australia.

Witness to a great may trends in the gardening world, showcased at Perth Garden & Outdoor Living Festivals annual event and privileged to work in collaboration with Kings Park & Botanic Garden plant breeding program, leading Australasian plant breeders and organisations both local and international. Accredited to the highest standards of plant farm manangement, environmental and sustainable practices, Benara Nurseries prides itself on horticultural best standards.

Taking pride in our water wise and bird attracting wildflora - we all have our favourites be it Grevillea Tangerine Dream, City Lights, Karijini Moon, Spirit of Anzac et al and the superb, Celebration range of kangaroo paws, including Blue Celebration, Benara Nurseries celebrates it showstopper range of garden plants in 2023 with a pedigree to match and that are perfectly suited to local



conditions and Australian climes. Proud to support and partner with NGIWA, look out for outstanding plant highlights at our entry statement, to the Perth Garden & Outdoor Living Festival on Thursday 11th May through Sunday 14th May

Gardening, as it has always been, is for everyone no matter the experience or available space – even spaces of the vertical kind! and its benefits are both numerous and well documented. Whether gardens are professionally designed for lifestyle and impact, cultivated by gardening enthusiasts, by brigades that grow what they eat or those who just love plants, as a health and well-being activity in our communities, gardening comes

It is however, only in an enchanted garden where the trees and plants speak to us in a changing world climate and, that may whisper... garden more, plant more and create your very own green, growing and sustainable footprint!



Connect with us at Benara Nurseries Phone: (08) 9561 9000

Email: benara@benara.com.au www.benaranurseries.com [f] in [6]







FOR MOTHER'S DAY

WITH TUCKER BUSH

Make your Mother's Day lunch a little extra this year with a personal selection of homemade gourmet delights. These old favourite recipes use unique Australian botanicals to add that special flavour twist.

DIY NATIVE TEA BLEND

Make your own Tucker Bush tea blend by combining dried plant parts from up to three of your favourite bushfood botanicals. You can mix these with black, green or white tea leaves, or steep them on their own for a totally native tisane. Safe plant parts to use include:

Leaves: Lemon Myrtle, Cinnamon Myrtle, Native Lemongrass, Rosella, Native River Mint, Gumbi Gumbi, Aniseed Myrtle, Strawberry Gum, Jambinu Zest, Wild Mint, Bush Mint

Fruit: Finger Lime, Davidson Plum, Smooth Davidson's Plum, Ooray, Small-leaved Tamarind, Rosella, Illawarra Plum, Atherton Raspberry.

Roots: Red Back Australian Ginger, Native Lemongrass.

Bark: Raspberry Jam Wattle, Bignay.



RIVER MINT SORBET

Recipe courtesy of Robyne Low from RiverMint Dining.

Dissolve half a cup of castor sugar in 600ml water over a low heat and simmer for 5 minutes. Add 100g of chopped River Mint leaves, 100ml lime juice and half teaspoon of vanilla paste, and simmer for a further 2 minutes. Allow the mixture to infuse for 1 hour.

Once cooled, blitz with a stick blender, gradually adding 1 tablespoon of xanthan gum until it thickens. Beat 3 egg whites until soft peaks form, then fold completely into the sugar mixture. Cool in the fridge, then pop in an ice cream churner until the whole thing reaches the desired consistency.



NOMAD BEES KNEES

This Prohibition-era cocktail serves as an excellent opening tipple for a swanky Mother's Day lunch. It uses the only available Australian botanical gin infused with Native Thyme, Geraldton wax, Samphire and Sea Parsley to both accentuate and balance out the honey-lemon base.

45ml Wandering Distillery Nomad Gin **30ml** lemon juice **1 Tbsp** honey syrup*

Shake with ice, strain and garnish with a lemon twist. (*Honey syrup is made with two parts honey with one part water over medium heat until the honey is dissolved.)

CINNAMON MYRTLE SHORTBREAD BISCUITS

For a gift-box batch of shortbread, fluff together 125g of butter with 55g white sugar. Add 180g of plain flour, a quarter to a half teaspoon of ground Cinnamon Myrtle and a tiny pinch of salt, and mix thoroughly.

Roll the dough out into a rectangular slab roughly half a centimetre thick, then cut into slices and chill in the fridge for 20 minutes. Bake for 15-20 minutes in a preheated oven at 190°C.

This recipe also works with other native botanicals like Lemon Myrtle, Jambinu Zest, Muntries, Quandong, and Macadamia nuts. Experiment with quantities to suit your taste!

GLUTEN-FREE CHOCOLATE WATTLESEED BROWNIES

Recipe courtesy of Robyne Low from RiverMint Dining.

Preheat a fan-forced oven to 180°C. Mix 320g melted unsalted butter, 360g caster sugar and 150g brown sugar in a bowl and whisk until pale with sugar dissolved. Add 2 tsp vanilla extract. Add 6 eggs, one at a time, whisking thoroughly until incorporated, then sift in 100g cocoa powder, 80g almond flour and 50g Ground Wattleseed.

Microwave 150g of dark chocolate chips in 30 second bursts, stirring in between, until completely melted. Gradually fold into the egg mixture.

Pour the batter into a greased and lined baking tray. Bake for 30–40 minutes until it's just set and doesn't wobble in the centre. Allow to cool for two hours, then refrigerate before cutting.



For more ideas go to www.tuckerbush.com.au

BAILEYS PERTHGARDEN FESTIVAL

JOIN OUR GROWING WORKSHOPS

THURS | FRI | SAT | SUN

I 1:00 AM Potted Colour for Mother's Day
Create a living gift for your mum

I 2.30 PM Turfect Lawn Care Talk
Expert advice on how to take your
lawn to the next level

2:00 PM Indoor Plant Masterclass
Tips to keep your new plant thriving

Book at perthgardenfestival.com



Baileys have been developing products for WA Gardens since 1926. Meet the team behind our products while you pot a plant to take home.



^ww.baileysfertiliser.com.a) 🛟 🖸 @baileysgrowgarder Win

lof 3 Autumn Garden Gift Packs valued at over \$200 delivered straight to your doorstep!

Fill out and drop off at our site to enter

Name:

Email:

Postcode:

CLIMATE CHANGE How about changing your own gnall patch of climate

by Sioux Christiansen



Heat Island Fifet

nternationally recognised by environment and city planners a decade ago, the Heat Island Effect is when the suburban temperatures raise exponentially through lack of greenery and shading. These areas are filled with roads, hard surfaces and buildings which emit heat into the air causing raised temperatures and, in too many areas, inhibiting what rain does fall from getting into the soil. Scientists say the urban heat island effect, which can raise temperatures by 4-10 degrees could be a risk to human health as growing urban populations exacerbate the heating effects of climate change. Trees, shrubs, vegetation and a cooling lawn can help reduce heat island effects by shading building surfaces deflecting radiation from the sun and releasing moisture into the atmosphere.

It's not just climate change it is about how we set up our own environment.

Increase shade around your home: planting trees and other vegetation lowers surface and air temperatures by providing shade and cooling through evapotranspiration. Trees and vegetation can also reduce stormwater runoff and protect against erosion.

Prominent Perth sustainability expert warns the sprawl of big homes on increasingly tiny blocks in housing estates on the city's urban fringe will become unsustainable in 20 years.

Curtin University Professor Peter Newman said the homes would end up energy-guzzling white elephants that would be impossible to sell.

Urban infill didn't have to mean concrete jungles and the answer to offsetting rising heat in the suburbs was simple green our suburbs and weatherproof our homes.

Local government areas differ in canopy cover from just 8% in Wanneroo to 30% in Mundaring.

Trees in suburban streets have been shown to reduce temperatures by as much as 10 degrees, but it's not as simple as just planting more.

Leigh Staas is the project manager of Which Plant Where - a five-year research project investigating how plants cope in extreme environments - and has called to increase urban canopy cover by at least 30 per cent.

But she said it had to be the right kind of greenery.

"While planting trees is increasingly considered a costeffective method for improving the adaptability and sustainability of cities to projected changes in climate, it won't be if the species planted can't withstand the new normal and die." It's crucial "that our urban landscapes remain resilient to the many challenges of climate change, particularly drought, pest and disease" she said.

Vital to any successful plantings is the soil environment plants are provided. Due to the work of Gavin Davis and his Soil Solver® products, introduction of Kaolin clay to our sandy soils is now recognized by experts across Western Australia. CSIRO and UWA trials show at least 5% of high-grade Kaolin clay along with minerals, silt and sand is what makes up a good soil. Kaolin clay covers and holds the sand particles, humus and moisture. But any clay input must be accompanied by the necessary minerals to support the living soil and plants.

Thoughtfully choosing shade plants and preparing the soil will cool the atmosphere and save on garden maintenance and air-conditioning costs - saving our environment.

For more information on the Heat Island Effect visit www.soilsolver.com.au/blog





Do you suffer from any of the following?

Fatigue- broken sleep - anxiety - restless legs - back pain sleep apnoea- arthritic pain - reflux - poor blood circulation





















A-clectic andenina By Danni Close from Fickle Prickles

Want your eclectic streak to run wild in the garden? Do you have a strong desire to grow all types of plants from all sorts of different origins?

You really don't have to settle on one uniform theme for your entire garden, if you want a tropical paradise, a desert oasis and a Mediterranean cottage garden at your place, then you absolutely can! And although all three of these garden themes require different conditions - Soil, water, sunlight - You can utilise the different micro-climates that your property has to offer and even create some new ones to grow almost any plant your heart desires.

Natural and Artificial Micro-Climates

Don't let the climate zone you reside in dictate what plants you can work with, as you will find your property will have a couple of different micro-climates naturally on its own:

- One area might be shady and cool thanks to large trees or buildings casting shadows.
- Another area might be protected nicely from winds by fences, walls, and trees.
- One might be suited to heat-loving plants due to masonry paving, rocks, boulders
- Slopes and hills offer a drainage difference from the top to the bottom which can be used to your advantage.

Container Gardening

Pots and containers are the easiest and most efficient way to combine several themes and types of plants into your garden. Think of each pot as its own garden bed. Each container can have its own soil type and its own watering needs without having to take into consideration its neighbouring pots. Unlike a static garden bed, a pot can be moved around from season to season so it can always be in its ideal position. They come in so many styles, shapes, heights and colours, and you can bunch a group of pots together in one particular spot to create a grand, lush, eye catching display.



- Planting lawn will have a cooling effect on its surrounds.
- Bodies of water can help balance out extreme weather - They can help keep an area cooler in the heat, more humid in dry conditions and warmer in frost prone areas.
- Mass planting gives individual plants a buddy or two, so they don't have to fight those tough conditions all on their own.





Ideal for sand, rubble, mulch, gard

Australia by Design - Inno

Raised garden beds

Want the grand appeal of a garden but with the convenience of container gardening, then raised garden beds are the ideal choice. Let's say you had a desire to combine cacti into your already established garden that has water hungry plants, like flowering perennials. In order to achieve this, you can simply raise a section of the garden with a prebuilt raised garden bed, or rusted metal garden edging. In this section, you can fill it with well-draining, sandy soil that cacti will love. The added height will help with the drainage, and you can easily water lower levels more often without overwatering the cacti above.

You are by no means limited to an ordinary pot or container - You can use just about anything! An old wheelbarrow, for example, makes a great display. A couple of large boulders placed together that can retain some soil can also do the trick. A wine barrel, a retired bath tub, even an old tire can be planted into. Just make sure that holes are drilled for drainage and you are good

Adding sculptures, pillars, or any kind of garden art not only gives the space a point of interest, it can also help to retain heat during the cooler weather, or provide shade in the heat of summer. A dining chair, garden bench or small stool can be used as stands to place pots on when creating grouped container garden displays. Wooden props can be sealed to protect them from rotting, and metal props when exposed to the weather look all the more charming.



WWW.TIPTUBS.COM.AU

WHY TIP TUBS?

Think of us as the wheelbarrow, in a very, very big garden

As a garden enthusiast you understand the need to nourish and nurture to get the best results. You bring in what your garden needs and you share your success. It's the same for our farmers but obviously on a bigger scale.

The crops and produce that our farmers grow play a vital role in food supply for our state, our country, and our international markets. Our job is to help them by delivering the fertiliser and products they need and getting their harvest to transport hubs for distribution.

We've been doing this as Cropline since 2008 but our haulage heritage goes back over eighty years between the two family companies that amalgamated to become Cropline.

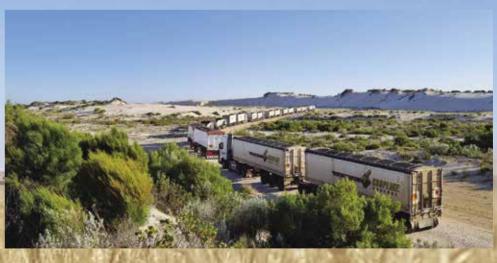
Since then we have innovated, and expanded our operations to service the mining sector as well. So now our giant wheelbarrows are hauling material from above and below the big food garden, which is WA.

If you see us on the road you now know a little bit more about who we're there for. We're proud to help WA to keep growing

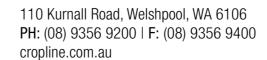
















JAMES MICHALEK

Sharp Yards sprouted in the beginning of 2018. With a discovered passion for the outdoors, horticulture and the environment This is where I wanted to devote the rest of my working life.

I began doing lawn & garden maintenance. I didn't want to just keep a mowed lawn, but I wanted to keep the garden looking good to! I found a well-maintained garden keeps it looking beautiful and healthy and enjoyable for the owner.

I enjoyed delivering a whole package of garden care.

However, to do this I had to understand reticulation. So, by training with Irrigation Australia, I became a certified irrigation installer. Now the entire garden was in my caring hands.

As Sharp Yards grew, I began taking on installing projects from lawns, reticulation, gardens or all the above. And of course, made sure I was looking after them because I hate seeing the hard work and money of a new landscape gone to waste with no follow up maintenance.

Gardens are so important to our homes. They provide privacy, food, recreation, peace, escape, play, wealth, wildlife and more. It's your garden and you enjoy it how you want. Sharp Yards just wants to make sure it looks amazing!

"Sharp Yards is your local lawn, garden and reticulation expert. Our fundamental focus is to provide a comprehensive range of professional and exceptional services including (but not limited to) lawn & gardening maintenance, lawn & garden install, mulching, fertilizing, pruning, trimming, cleanups, reticulation maintenance & install. Sharp Yards priority is providing a high quality, reliable and proficient 5 star service to every customer. You are guaranteed that every job (big or small) will be completed to the highest of standards as meeting our client's expectations and vision is important to us. Let go of the headaches, the guilt, another task taking up your valuable weekend and outsource your garden tasks to the pros!"





LEESA HART **HEARTSPACE GARDENS**

Wonderland by Leesa Hart

With a subtle nod to Alice in Wonderland and Mother's Day, this garden is a healing space for those needing a sanctuary from the grief, trauma, and stresses that life brings.

A labyrinth with a reflection pond at the centre enables a mindful journey through part of the garden. Other areas evoke peace and calm with places to relax and enjoy the view, while quirky elements make the space fun and engaging.

Created in support, and with the valued assistance of Lionheart Camp for Kids, 'a not-for-profit organisation empowering bereaved children and families to navigate their grief journey through education, peer support, strength building and resilience.

'No child should grieve alone'

Visit www.lionheartcampforkids.com.au for more information. Find Leesa Hart at www.leesahart.com/heartspace-gardens

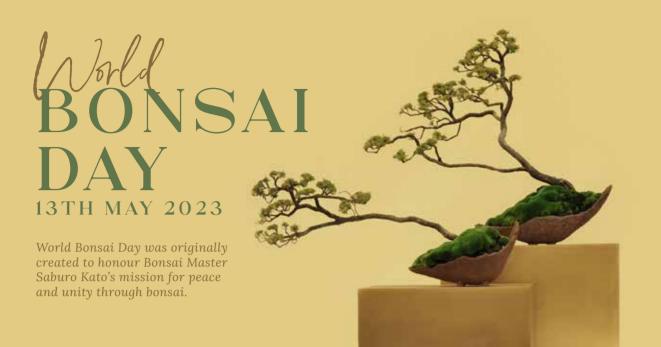


must be paid by the 30th June 2023 to qualify. Eligible patio purchases must be over 18m² in area. Eligible patio purchases with area from: 18m² – 24m² will receive bonus accessories up to the value of \$400; 24.1m² – 40m² will receive accessories up to the value of \$700; larger than 40m² will receive accessories up to the value of \$1,200. Bonus Accessories are restricted to those offered within the promotional collateral. Value of the Bonus Accessories is set at Stratco's recommended retail pricing. Eligible purchase must be registered at Stratco.com.au before 7pm AEST on the 30/6/23. Eligible purchase must be delivered on or before the 31/10/2023. Value of Bonus Accessories cannot be redeemed for cash. Value of Bonus Accessories is for supply only and excludes any costs associated with installation. Bonus accessory will not be available until date of delivery or after delivery of the eligible Stratco Patio. Not to be used in conjunction with discounted product or any other offer. Visit Stratco.com.au for full terms and conditions

1300 155 155 stratco.com.au

TALK TO US TODAY ABOUT YOUR PROJECT





onsai (pronounced bone-sigh) is an opportunity to separate from the anxieties of the world - a chance for bonsai artists or admirers to collect their thoughts, practice mindfulness, appreciate the natural world and find inner peace, which they can then focus outward.

Covid's isolation periods gave us the rare opportunity to find extra time, and space, to reflect on what truly matters, engage with nature and reconnect with people in new ways, echoing Bonsai Master Saburo Kato's vision in creating World Bonsai Day.

In 1980, at the International World Bonsai Convention held in Hawaii, Kato emphasized the idea of bonsai no kokoro, or the spirit of bonsai. This Japanese term expresses the idea that practicing the art and horticulture of bonsai raises one's awareness of the beauty and fragility of nature and opens up one's consciousness to the wonders of the natural

After Kato passed in 2008, the World Bonsai Friendship Federation (WBFF) created World Bonsai Day to pay homage to Kato and his efforts to promote international peace and friendship through

not-for-profit organisation dedicated to educating and developing awareness of bonsai and suiseki in Western Australia, will be exhibiting at the Perth Garden Festival 11- 14 May, and will be celebrating

World Bonsai Day on that Saturday. Visit their stand and place an entry in the box to win one of 5 double passes for a free entry to the AABC23 Bonsai and Suiseki (viewing stones) Exhibition, held at Crown Resort the following weekend 20-21 May, with a stunning collection of WA Natives and traditional bonsai trees on display.

Take your family for a relaxed stroll through our large bonsai and suiseki display, listen to talks and demonstrations to learn all about bonsai, Saturday and Sunday 20-21 May 2023, from 9:00am to 5:30pm - Crown Perth.

Entry fee \$10/p (Free 15yr + under). Get your ticket on Eventbrite, or on Entry at Crown Perth. Do not miss the largest exhibition of bonsai and suiseki ever held in WA!







GARDEN STAGE SCHEDULE

THURSDAY May 11

FRIDAY May 12

COLIN ROSSBRIDGE

'Veolia Environmental Services,

Manager - Sales & Market

Development (Organics):

"Explore compost and the

purpose it serves within a

circular economy" and Q&A

BONSAI SOCIETY OF WA

Bonsai - A living Art

Demonstration and Q+A with

Bonsai Society of WA members

SATURDAY May 13

ROHAN CARBOON

Bushfire safety consultant:

"Garden design in bushfire prone

areas" and fire safety Q&A

SUNDAY MAY 14

KIM FEWSTER 'WA Honey Pty Ltd': "All the

buzz-looking after your

backyard bees"

GAVIN DAVIS

Owner and developer of 'Soil

Solver®' soil amendment

products: "The answer lies in

the soil - pests and diseases.

hydrophobic conditions, the

environment and clay" and Q&A

LISA PASSMORE

CEO Nursery and Garden

Industry: "Gardens for wildlife"

and Q&A

MARK TUCEK

'Tucker Bush' owner and

horticulturalist, "Tucker Bush -

edible Australian garden plants"

and O&A

FLORAL ART

Demonstration by Denise

Shelbourn from the WA Floral

Art Society using fresh foliage

and flowers

10:30am

11:00am

11:30am

12:00pm

12:30pm

1:00pm

1:30pm

2:00pm

2:30pm

3:00pm

GAVIN DAVIS Owner and developer of 'Soil Solver®' soil amendment products: "The components of good soil - The relationship

between minerals and organics" and O&A **BONSAI SOCIETY OF WA**

Bonsai - A living Art. Demonstration and Q+A with Bonsai Society of WA members

FAYE ARCARO Horticulturalist and 'Let's Talk Gardening' co-host. Curtin Radio: "Garden Critters: Showcasing the often-unseen minibeasts that lurk in gardens and explaining their role in our ecosystem"

CASEY LISTER Garden writer 'The Sunday Times' and garden coach: "Organic and wildlife friendly gardening - befriending pests, embracing weeds and making gardening joyful"

JO HARRIS Owner Guildford Town Garden Centre: "Pretty plants for small gardens" and Q&A

> FLORAL ART DEMONSTRATION

Demonstration by Val Roy from the WA Floral Art Society using fresh foliage and flowers

GAVIN DAVIS

Owner and developer of 'Soil Solver®' soil amendment products: "The answer lies in the soil" - pests and diseases. hydrophobic conditions, the environment and clay" and Q&A

DERYN THORPE

'All The Dirt' podcaster, garden talkback presenter: "Citrus: Carng for a productive and beautiful backyard tree" and Q&A

LINDA MITCHENER

Horticulturalist, Green Life Soil Co: "The importance of gardening organically" and Q&A

Waste and sustainability ed-

Company': "Blueberry growing for abundant harvest" and O&A

DAVID PARNHAN

Owner 'Parkerville Berry

BONSAI SOCIETY OF WA Bonsai - A living Art. Demonstration and Q+A with

JOSH BYRNE

Environmental scientist and

presenter Gardening Australia:

Our Gardens: Creating biodiverse

gardens that contribute to the

health of the Swan Canning River system. Followed by Q&A.

Presentation supported by the

Department of Biodiversity,

Conservation and Attractions and

the River Guardians program.

BONSAI SOCIETY OF WA

Bonsai - A living Art. Demonstration and Q+A with Bonsai Society of WA members Bonsai Society of WA members

SHARON BARBERA Horticulturalist, plant consultant and garden designer: "Everything you wanted to know about growing beautiful house plants"

MARK TUCEK Horticulturalist and water plant wholesaler: "Choosing the best water plants for your nond and water bowl"

ROSS HOOPER

Horticulturalist and media personality: "How to achieve everlasting happiness - a brief introduction to WA's amazing annuals" and Q and A"

FLORAL ART

DEMONSTRATION

Demonstration by Anna Stokes

from the WA Floral Art Society

using fresh foliage and flowers

GAVIN DAVIS

Owner and developer of 'Soil

Solver®' soil amendment

products: "The components

of good soil - The relationship

between minerals and

organics" and Q&A

DARREN SEINOR

Landscaper 'Garden Solutions', Host of 6PR weekend garden talkback: "Best small trees for your backyard and Q&A

ROHAN CARBOON

Bushfire safety consultant: "Garden design in bushfire prone areas" and firesafe O&A

Q & A EXPERT PANEL **DEMONSTRATION**

With members of the Horticultural Media Association Australia - Darren Seinor, Andrea Whitely, Lisa Passmore and roving compere John Colwill

GAVIN DAVIS

Owner and developer of 'Soil

Solver®' soil amendment

products: "The components

of good soil - the relationship

between minerals and organics

"and Q&A

GAVIN DAVIS Owner and developer of 'Soil Solver®' soil amendment products: "The components of good soil - the relationship between minerals and organics" and Q&A

ANDREA WHITELY **PEG DAVIES**

Waste and sustainability 'Garden Consultant': Eat your way through your courtyard. educator: "Compost made easy Ten tips for vegies and herbs in with no bad smells, using what containers" you've got'

WA Wildflower Society: "Native wildflowers in my garden" and Australian plant Q&A

PEG DAVIES

using what you've got"

EDDY WAJON

ucator: "Making wicking beds



NURSERIES

- Succulent Planet
- Birnam Nursery Jungle Living
- Supreme Plants
- Tucker Bush & Water Greens
- Owys Garden
- The Green Life Soil Co
- Red Rock Nursery
- The Old Oak
- Verge Garden Centre
- Crazy Garden WA
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- Fruit Junkeeze Baolicious
- Dal Pizzaiolo
- JDs Mexican
- The Caffeine Machine Kasama's Thai Kitchen





Tip 1 Start from the ground up

Good soil is the foundation of a healthy garden, not just a waterwise garden, so it makes sense to start here. Whether you're starting from scratch or working with what you've got, there's always a chance to improve your soil's water and nutrient holding capacity.

How to fix sandy soil

If you have sandy, water repellent soil (you'll notice water pooling on top of the surface around plants, rather than sinking in), then you most likely need to incorporate clay and organic compost into the top layer of soil when you're digging or installing new plants. This will help the soil better absorb and hold onto water. For established lawns, a similar mix will work as a dressing sprinkled over the area of concern, as it will work its way through to the root zone over time.

How to fix soil with too much clay

If your soil has a little too much clay, you'll notice areas becoming waterlogged in winter due to a lack of drainage. It's recommended to add organic matter and gypsum (available at most garden stores) to open up the soil structure and improve drainage and oxygen levels. This will also make nutrients more available to plants. Be sure to work this into the top layer of soil before you plant.

If you're not too sure what your soil needs, get in touch with a Waterwise Landscaper, a Waterwise Garden Centre, or a nursery for tailored advice, at watercorporation.com.au/specialists

Tip 2 Get in the zone

Whether you're planning a garden makeover or adding to what you already have, consider grouping plants with similar water needs together. This is called 'hydrozoning'. It will allow you to get ready for the warmer months by setting up your irrigation stations to deliver the right amount of water to the right plants and avoid overwatering areas where it's not needed.

Tip 3 Choose waterwise plants

The term 'waterwise garden' may spark up images of cactus and not much else. But there's really a huge range of both native and exotic plants that are perfectly suited to our climate - so you can get as creative as you like! By choosing waterwise plants, you'll find they require a lot less water and maintenance than other plants. Why not keep it local and explore WA's own range of beautiful plants that will love where you live. Better yet, autumn is the best time of year to plant a garden as temperatures are generally milder.

Use our directory to find waterwise plants that will grow best in your backyard at watercorporation.com.au/plants

Tip 4 Water smarter, not harder

While water is an essential part of keeping your garden healthy, overdoing it can do more harm than good. And as the seasons change, so do the water needs of your lawn and garden. It's easy to set and forget when it comes to irrigation, but any good gardener knows that adjusting irrigation throughout the year is the best way to maintain a healthy, waterwise garden. Most irrigation controllers have a seasonal adjustment setting, which makes it easy for you to change your sprinkler run times according to the changing needs of your garden throughout the year. We recommend in May, controllers are switched off.

Tip 5 Lock it all in with mulch

We all know sunscreen is important in our sunny city, and that goes for your garden too. Applying mulch to your garden will not only reduce evaporation but also add nutrients to the soil and reduce weed growth. When you're selecting a mulch, always go for the chunkiest looking option. This will take longer to break down and allow winter rainfall to filter down to the soil where the plants need it. Lastly, the key when applying mulch is to spread an even layer of about 10cm, and to remember to top it up every year.

Seasonal sprinkler adjustments for Perth and the South West

Time of year	Seasonal adjustment
January-February	100%
March	80%
April	60%
May	Use manually, as necessary
June-August	System turned off if you're part of the Winter Sprinkler Switch-off
September	Use manually, as necessary
October	60%
November	80%
December	90%

Got the waterwise gardening bug?

Get more in depth waterwise gardening know-how at our Waterwise Gardening Workshops run by Chris Ferreira and The Forever Project team.

Perth Garden Festival	11-14th May
Bardon Park, Maylands	21st May
Perth 4WD and Adventure Show	10-12th November

For more details please visit theforeverproject.com.au

Think climate change. Be waterwise.



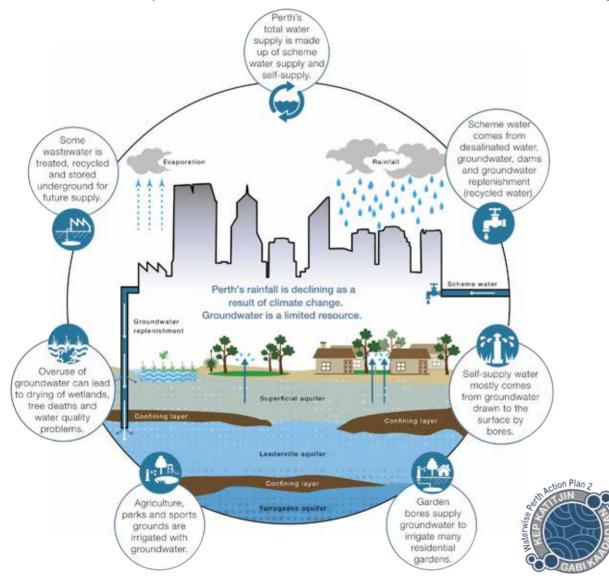
Perth's groundwater story

Climate change is impacting our groundwater.

Less rainfall means less water is making its way into our aquifers and reducing the amount of groundwater we can use sustainably.

By working together and rethinking how we interact with water, we can secure our groundwater to help create a liveable, sustainable, productive and resilient Perth for the long term.

Whether you use drinking water (scheme) or access water yourself, it is important that all water sources are used wisely.



Need expert advice for your garden?

Our members are committed to providing the public with healthy plants, quality garden products and the right advice.

Nursery & Garden Industry Western Australia (NGIWA) retail and online members listed here (for the full member list please head to our website): >>





Apace Aid (Inc) **Arborwest Tree Farm Australian Native Nursery Boyanup Botanical Bridgetown Community** Landscape Nursery Coast Road Palms Dawson's Garden World -Forrestfield, O'Connor, Swanborne & Joondalup Dsatco Ellenby Tree Farm Pty Ltd **Everyday Potted Plants** Fickle Prickles (online) Fruit Tree Man Garden Elegance **Geographe Community Landcare** Nursery Grasstrees Australia **Guildford Garden Centre** Hamel Nursery (by appt) **Harbour Plants Ideal Plants Nursery**

Katanning Environmental Nursery Lakehouse Nursery Lakeside Nursery Leschenault Community Nursery Inc. Melville's Rose n Garden Miaflora Garden Centre Misty Ridge Plant Farm Muchea Tree Farm Naizy Trees Native Plants WA Owys Garden Seed Station (online) Soil Solver **Supreme Plants** The Green Life Soil Co. The Wetlands Centre Cockburn Trillion Trees Verigrow Vegepod Zanthorrea Nursery



NGIWA supports and represents businesses that commercially grow and retail plants or supply related products and services.



www.ngiwa.com.au

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Soil Solver® transforms your environment!

Low Phosphate products to reduce the impact on our waterways.



CLAY PLUS MINERALS BAG

The only product on the market that meets Australian Standards for Kaolin Clay (>40%) to permanently change your sand into a rich water-retentive sandy loam supplying real plant available minerals and nutrients.

Plants feed best from the roots. Introducing Clav Plus Minerals throughout your garden beds and lawns will provide long-lasting food for both soil and plants. No more wetting agents, weekly fertilizing, dying plants. Use as directed and use

COMPOST BOOSTER BUCKET

The first of its type in Australia. Compost Booster will boost the composting process with natural nitrogen and provide the full range of minerals and nutrients to be transplanted to your garden.

It is vital that you only use a fully matured compost will draw nitrogen from your soil leaving it depleted of important minerals. Cooking up raw materials to get rid off weed and grass seeds, your final compost will be full of everything your soil and

ROCK MINERALS BAG

COMPOST PLUS MINERALS BAG

Compost Plus Minerals is recognized as the garden maintenance 'toolbox'. Certified Organic Input low 'P' compost blended with Soil Solver's unique mineral blend and a touch of Clay Plus Minerals. This product is outstanding for pot plants. Adding 10% to your potting mix will feed the plants and hold more moisture.

Used as a natural alternative to fertilizer, Compost Plus Minerals has proven to be especially



MAKE AN IMPACT IN YOUR OUTDOOR LIVING SPACE

The housing shortage and recent building boom in Western Australia has meant that many homes in Perth have smaller than traditional backyard areas. A small backyard doesn't need to be small in style or function. With thoughtful planning you can find the right patio and choose the perfect accessories to achieve your Outdoor Living Dreams.



If you like to entertain at home, consider a Stratco Outback® Flat Patio with Cooldek roofing. The flat panels allow for a seamless indoor to outdoor transition, maximising space for guests. Concerned about the hot summer days, the insulating properties of Cooldek reduce heat from above which significantly increases comfort levels under the roof. The perfect solution for the Perth summer. Need extra privacy to relax in peace? Quick Screen will transform the area into your own private sanctuary.

In small areas it is paramount to ensure that there is adequate shade provided by your patio and that the light to the home is not compromised. The opening and closing louvres of the Stratco Outback® Sunroof allows you to take control of the weather. With manual and motorised controls there is even an option for a rain sensor.

The Perth Garden and Outdoor Living Festival is the perfect opportunity to view patios and accessories and speak to the experts at Stratco. Head down to site 108 and let us show you the difference a Stratco Outback Living Solution can make to your home and lifestyle!

INTRATCO



TWO WAYS TO ENJOYTHE **BEST STEAK** OF YOUR LIFE.

Go to Rockpool and order the steak, proudly supplied by Dirty Clean Food.

Visit the Dirty Clean Food marquee (114), show this ad for a 10% discount on a steak, or any of our other delicious produce, and cook up a storm at home.





garden. Layering your foliage with trees and shrubs will

and attractive native garden inspiration need look no further than Kings Park, with the Backyard Botanicals

The biggest misconception about Australian garden

Our top tips for growing a native garden include:

- Prepare your planting site so it does not have high levels of phosphorous.

- Install an efficient watering system such as trickle irrigation.

 Choose the right plant to suit your garden conditions from an accredited nursery.

 Plant from autumn to early spring for best results in areas that have winter rains.

 Fertilise lightly with slow-release fertiliser suitable for Australian plants.

 Mulch up to 50mm deep while keeping the mulch away from the base of the plants.
- Prune young plants regularly and lightly to develop good form.



Thinking all things outdoorsy?

And as a proud, local sponsor of the Perth Garden & Outdoor Living Festival, so are we. We really dig supporting local community events you've grown to love.

To find out more, visit Kleenheat.com.au/gardenfestival





PRESENTED BY Kleenheat











CINNAMON MYRTLE TUCKER BUSH | SITE 4

Cinnamon Myrtle aka Australian Lancewood is a native hardwood, whose leaves have been a popular bushfood since the 1980s, giving off a cinnamon fragrance when crushed.

Often used to flavour stews, soups and roasts as well as pastries, pies and herbal teas.

This tree is fit for the WA climate, growing best in full sun and thriving in shade, a perfect addition to backyards, often used as a shade tree or as a screen, typically reaching 3m in a home garden.

PHILODENDRON PINK PRINCESS THE OLD OAK | SITE 11

side one another in a garden bed.

TEDDY BEAR MAGNOLIA

VERGE GARDEN CENTRE | SITE 12

The beautiful Teddy Bear Magnolia is the

epitome of a tough, hardy, sophisticated

neat cone shaped leaf with a beautiful

outdoor plant. Featuring a compact, glossy,

copper underside, Teddy Bear Magnolia's

boast the versatile ability to look stunning

as a singular feature tree, or planted along

Well sought after for it's unique appearance, this philodendron is characterized by deep green, heart-shaped leaves with bubblegum pink variegation.

This striking variety of philodendron is quite easy to care for, favoring indirect light and will thrive indoors, especially in humid areas like the bathroom.

PHILODENDRON FLORIDA GHOST

VERGE GARDEN CENTRE | SITE 12

Philodendron Florida Ghost is one of the most sought-after houseplants, and with good reason. This rare tropical plant is known for its ghostly white leaves and tough, hardy personality.

Find these highly coveted, established, mature specimens, hoisted on a 60cm totem, at Verge Garden Centre.

BERRY BLISS

SUPREME PLANTS | SITE 3

Create a berry bliss in your own backyard. Great for growing in containers start with Blueberry we have the following varieties available Biloxi, Blue Rose, Northland and Sunshine Blue. Add a Blackberry Chester the bonus with this one is its thornless and a compact grower. Finish the berry trio off with Raspberry Heritage

The perfect Berry Fertiliser is Parkerville Berry Company Blueberry Liquid Fertiliser specifically for Berries.

VIBRANT VIOLAS

FICKLE PRICKLES | SITE 73

Perfect for that shady spot under a tree, these violets offer lovely, lush, heart shaped foliage along with dainty but ever so cheerful, pastel coloured flowers.

There's Viola labradorica (Labrador Violet), with lavender blue blooms and purple tinged foliage, or Viola sororia 'Freckles', with white blooms that are speckled all over with purple. Viola odorata has a sweet smelling fragrance and comes in white ('Alba') or pink ('Rosina'). Then there's those with unusual double flowers like 'Lady Hume Campbell' (purple) or 'Conte Di Brazza' (white), both with the famous Parma Violet fragrance.

They prefer a part shade to full shade position, and moist, but well-draining soil. They will spread to cover a slope or embankment.



Newcastle Hats are handcrafted in Mundaring, Western Australia.

We manufacture high-quality hats from timeless materials such as leather, canvas, oilskin, and hardwearing cotton drill. Wide brims and UPF50+ sun protection are common features, and they come in a range of colours and styles.

Newcastle Hats is a quality collection of headwear designed for Australian climates ranging from sandy beaches to snowy mountains, harsh inland deserts to rain-soaked woodlands.

Our hats are designed to be both stylish and functional, making them perfect for outdoor activities such as hiking, fishing, and camping. With our commitment to quality craftsmanship, you can trust that our hats will last you for years to come.

All-weather construction materials sourced from around the world and our own backyard mix in a variety of comfortable and stylish designs to deliver a headwear experience created right here in Western Australia, for anywhere in Australia. Whether you're looking for a classic

bush hat or a practical bucket hat, Newcastle Hats has got you covered. With a focus on durability and functionality, our hats are perfect for any outdoor adventure or everyday

By choosing a Newcastle Hat, you are not only getting a great product but also contributing to the growth of a local West Australian family business, supporting our dedicated team of hardworking staff, and the local economy.

BONSAI EXHIBITION

SATURDAY - SUNDAY 20-21 MAY 2023 • 9AM - 5.30PM • CROWN PERTH



Saturday & Sunday 20-21 May 2023 at Crown Perth, take your family for a relaxed stroll through our large bonsai and suiseki (viewing stones) display, listen to talks and demonstrations to learn all about bonsai with a stunning collection of WA Natives and traditional bonsai.

The **trade vendors area** is a high quality and fully stocked sales area where you can realise all your bonsai purchase dreams. You will be able to purchase traditional and unique Western Australian native species.

Entry \$10 (Free 15yr + under)



30 | PERTH GARDEN & OUTDOOR LIVING FESTIVAL 2023



BY ACELEPRYN®

ACELEPRYN® GR Insecticide is trusted to provide up to 6 months control in lawns on grubs and caterpillars with one application. ACELEPRYN® GR is easy-to-use, with no spray equipment or personal protective equipment required. And re-entry into treated areas afterwards can be immediate.

For more information ask your Syngenta Agent or go to www.syngentaturf.com.au







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PERTH'S LARGEST CITRUS AND FRUIT TREE NURSERY. OVER 10,000 TREES

EARLY BIRD SPECIAL 10% DISCOUNT FOR CASH STORE WIDE BEFORE MIDDAY.

DELIVERY AVAILABLE \$20

223 ADELAIDE STREET HIGH WYCOMBE

SITE NUMBER 14





That's the ethos behind Perth brand, Dirty Clean Food. The company, which launched in 2019, sell their produce wholesale and direct to the public via an online delivery service. They work with WA farmers who practise regenerative agriculture, connecting them with consumers who genuinely care about the impact their food choices are having on the world.

"We're all about the positive impact our delicious food, and the way it's farmed, is having on the world," says Dirty Clean Food's Sophie Lanyon.

All the farmers that Dirty Clean Food work with practise a conservation and rehabilitation approach to farming that focuses on topsoil regeneration, increasing biodiversity, improving the water cycle, and increasing resilience to climate change.

In other words - it's farming done right. And a good thing, too: agricultural production accounts for about a third of carbon emissions worldwide. Worryingly, it's also responsible for 86 percent of biodiversity loss.

Dirty Clean Food's local WA farmers use methods that have a minimal impact on the environment, and all have made a commitment to leave the soil in a better



They are also committed to the ethical welfare management of the animals, which has a huge impact on the end product.

Don't just take our word for it: Dirty Clean Food supplies some of the state's best and most-awarded restaurants, including Rockpool, Petition, Vasse Felix, and The Royal, who all know that when the meat we're eating is reared right, it tastes that much better.

Your taste buds will thank you for buying regeneratively farmed food. Oh and so will the planet. Head to stall 114 and pick up tonight's dinner. Or for next week's order go online www.dirtycleanfood.com.au

MEET THE LANDSCAPERS

NAIZY TREES

At Naizy Trees our aim is to inspire, encourage and facilitate Growing Food. Edible gardening does not need to be expensive or difficult. Courtyards, balconies, porches and very small gardens are all suitable sites. An edible garden on a budget can be just as beautiful as an ornamental garden and as small as one plant in a pot, we utilise treasures found on verge collections and natural products.

Specialising in edible and beneficial plants. Our aim is to make edible gardening affordable and achievable for everyone.

Our display is created from natural or recycled products.



THE VERIGROW SMALL SPACE **GARDEN DISPLAY**

BY CALLUM SHAW

The garden is designed to have a farm feel about it with the water tank and the wheelbarrow, there will also be other farm-related things included in the design. Verigrow is an amazing product that is made from waste Wool products. we have decided to showcase the product's roots in wool through the design. It is a small display and as such I felt it was necessary to display the product's ability to be used in small residential spaces as well as in agriculture. The plants are similar species to those you would find in courtyards and patios all over Perth and as such they showcase the useability of the product in a residential setting.

I was inspired by Verigrow as I have experience on sheep farms and family roots in the farming industry in Western Australia. The sustainability aspect of the product is an inspiration as it using less environmentally damaging processes and it uses a waste product that is in abundance. The dedication of the company to using waste wool is admirable and I believe it is important to our industry and environment that we utilize these overlooked waste products moving forward.











COME SEE US AT STAND 27

From their custom built facility nestled in Mundaring, Newcastle Hats hand picked materials make their way through the production process - cutting, stitching, sewing and finishing - all in house from start to finish. You can rest assured when you pick up your hat from Newcastle Hats it was made by hand, right here in Australia. Accredited with Ethical Clothing Australia (ECA) to promote a fair, ethical production process and a more sustainable and ethical fashion industry in Australia.

www.insideoutsafety.com.au

P: 08 9295 1166 E: enquiries@insideoutsafety.com.au



Kleenheat Kitchen

Cooking with Rohan Park

FRENCH TOAST WITH LEMON MYRTLE

INGREDIENTS

French Toast

6 slices good quality brioche, thick cut 6 whole eggs

300ml whipping cream

¼ teaspoon salt

 $\frac{1}{2}$ teaspoon wattle seed, ground

½ teaspoon cinnamon myrtle, dried, ground

2 tablespoons 'Great Southern Groves' olive oil

Bush spice sugar

150grams caster sugar

1 teaspoon cinnamon myrtle, dried, ground

1 teaspoon wattle seed, dried, ground

Crème fraiche

1 Litre good quality heavy cream

4 tablespoons of organic yoghurt

METHOD

French Toast

Whisk, cream, eggs, wattle seed and salt in a bowl, set aside.

Put your brioche into the egg mixture turning a few times until completely soaked.

Heat your barbeque or heavy based pan up and add olive oil before frying off you taste until golden brown and delicious.

Rest on a paper towel before dusting (or coating depending on your taste) with your bush spice sugar and serve with a massive dollop of crème fraiche. If you are lucky enough to have access to a lemon myrtle plant garnish with some fresh baby leaves, otherwise dust with dried ground powder.

Bush spice sugar

Combine all ingredients in a bowl. Blitz into a finer powder if dusting.

Crème fraiche

Simply find the right sized jar for the recipe and sterilize it with boiling water or run through a dish washer.

Mix your cream and yoghurt and fill the jars to the shoulder, not to the top!

Put your lid on the jar and then loosen it half

Let sit at room temperature for 24-26 ours, spinning jar occasionally to mix gently.

Once crème has reached desired thickness refrigerate immediately until ready to use.

BARBECUED CARROTS & TUCKER BUSH HERBS

INGREDIENTS

Salsa verde

1 bunch of continental parsley, picked & washed

2 garlic cloves

4 cornichons

4 twigs Geraldton wax leaves, no flowers

1 tsp baby capers
Zest and juice of 1 lemon

200ml canola oil 1 bunch chives

Whipped tofu

500g tofu, preferably silken, drained

Salt to taste

¼ tsp xanthan gum

Quinoa

200g black or red quinoa 300g water

Pinch of salt to taste

1 tbsp 'Great Southern Groves' extra virgin olive oil

Grilled carrots

2 bunches baby carrots Salt

2 tbsp 'Great southern Groves' extra virgin olive oil

METHOD

Salsa verde

Add Geraldton wax leaves, parsley, garlic, cornichons, capers, chives, lemon juice and zest to food processor.

Blitz until coarse and then start slowly drizzling canola oil until a smooth green sauce is achieved.

Season with salt and pack into an airtight container in the fridge until ready for use.

Whipped tofu

With a whisk or a food processor with a whisk fitting, whip your tofu and xanthan gum until a creamy consistency is formed and season to taste.

Quinoa

Add cold water, salt and quinoa to a small saucepan and bring to a boil.

With a tight-fitting lid put your flame at the lowest setting and set a 12-minute timer.

Turn flame off and set another 12-minute timer allowing quinoa to steam through

Have a final taste of quinoa to check for seasoning, toss through olive oil and set aside to cool.

Grilled carrots

Clean carrots by removing the tops and using a clean scourer under cold water if especially sandy.

Bring to boil a medium sized pot of well salted water and blanch your carrots for 3-5 minutes depending on size until aldente as you will be finishing them on a grill top or pan.

If cooking for a later time refresh carrots in ice water until cool, drain and refrigerate until needed. Otherwise drain carrots and lay onto absorbent paper.

On a hot barbecue grill or frypan add some good olive oil and then your carrots and sear until a nice golden-brown colour is achieved. If you like char, then take them further to your liking!



Watch **Rohan Park**demo his recipes at the
Kleenheat Kitchen on
Thursday 11 May.

ROASTED BEETROOT WITH GOATS CURD

INGREDIENTS

200gm pre boiled beetroot in salted water 60gm 'Bookara' goat's curd

1 small beetroot thinly sliced

50ml rice vinegar

30gm palm sugar

30ml water

1 star anise

1 cinnamon quill

1 orange segments

60gm walnuts

1 tbsp castor sugar

Chives to garnish

METHOD

Preboil beetroot until tender in salted water.

Allow to cool then peel the skin. Slice into segments and chargrill to colour the beetroot.

Whisk goats curd with salt and pepper and zest of 1 lemon. Fill piping bag with goats' curd.

Bring to the boil rice vinegar, palm sugar, water, star anise and cinnamon, thinly slice raw beetroot and place in pickle solution.

Roast walnuts at 140 deg c for 15 minutes then add castor sugar and continue to roast for further 10 minutes or until caramelised.

Segment peeled orange."

Watch Kenny McHardy

demo his recipes at the

Kleenheat Kitchen on

Friday 12 May.

Assemble dish by starting with beetroot then pipe goats curd, orange segments and finish with pickled beetroot and chopped chives.

CHARGRILLED LEEKS & PICKLED MUSHROOMS

INGREDIENTS

2 leek

100gm 'Mushroom Guys' shiitake mushrooms

50ml light soy sauce

50ml mirin

30ml sesame oil

60gm smoked butter (plain butter is fine) 50gm toasted hazelnuts

1 clove garlic

1 lemon zest and juice

chopped parsley

METHOD

Start by trimming tops of leeks and wash thoroughly. Place onto chargrill with no oil or seasoning. Turn when colour starts to happen and keep doing until black on the outside of leek. Once this has happened, wrap in tinfoil and allow to steam the leek.

Once slightly cool, take a small sharp knife and run down the length of leek to peel the outer layer off. Slice leek thinly and arrange on plate.

Roast mushrooms for 10 minutes at 180 deg c then add soy sauce. mirin and sesame oil.

Dress leeks with mushrooms, then heat up a small frying pan. Add butter to pan and cook until beurre noisette. Add garlic, lemon and chopped parsley. Pour in some of the soy and mirin and drizzle over the leeks.



BARLEY & CHARRED **CORN SALAD**

Serves 4-6

INGREDIENTS

- 1 cup barley
- 1 stock cube
- 3 corn cobs
- 3 tsp butter
- 1 packed cup of fennel leaves, chopped
- 225g haloumi, sliced thinly
- 1 large red chilli, finely sliced

For the chimichurri

¼ cup white wine vinegar

- ½ cup olive oil
- 1 packed cup of basil leaves
- 2 cloves garlic

METHOD

Put the barley and stock cube in a medium saucepan with 3 cups of water. Bring to the boil then reduce heat and simmer (with the lid off), stirring occasionally, for 35 minutes or until the barley is tender

and the water has totally evaporated (stir more frequently as the water starts to evaporate to stop the grains at the

of the pan from sticking).

bottom

Spread 1 tsp of butter over each corn cob and place on the grill or BBQ until the corn has a tasty char. Slice the kernels off each cob and into a bowl. Add the cooked barley to the corn and, while everything is still hot add the chopped fennel leaves. Mix well.

Blend together all the chimichurri ingredients until smooth. Just before serving, grill the haloumi until hot and nicely browned on both sides (about 10 minutes) then cut it into pieces and add to the barley and corn along with the sliced chilli, Drizzle the chimichurri over the top, then serve.

BARBECUED SWEET POTATO PATTIES

INGREDIENTS

1kg of sweet potato (peel left on) cut into 2-3cm cubes

- 6 tbsp olive oil
- 1 tsp salt
- 1 red onion, very finely diced
- 1 large red chilli, finely diced
- 1 tsp dried marjoram (or 2 tsp fresh marjoram)
- 4 tbsp plain flour
- ½ cup slivered almonds
- 2 ½ cups panko breadcrumbs
- A handful of roughly chopped almonds (to serve)

poked with a knife).

- For the yoghurt and lime sauce
- 2/3 cup Greek yoghurt
- 2 tbsp lime juice
- 2 tsp olive oil
- 4 cloves garlic, finely diced
- A pinch of salt

METHOD

Preheat your BBQ to a medium heat. Toss the sweet potatoes with 4 Tbsp of olive oil and 1 tsp salt. Wrap each sweet potato in alfoil and place on the grill. Close the lid and roast for 30-40 minutes, or until the sweet potato is very soft and a little golden on the edges (this may take a little longer if you are using extra large sweet potatoes - they should be very soft all the way through when

> Once thoroughly roasted, cut the sweet potato into chunks with a knife and roughly mash with a potato masher, breaking up most of the chunks (don't over-mash - leave a few chunks).

> > Transfer the mashed sweet potato to a large bowl and add the red onion, chilli, marjoram, plain flour, and slivered almonds. Mix until well combined, then roll into 6 large patties.

Spread the panko breadcrumbs out on a plate and dip each patty into the breadcrumbs, covering it thoroughly on all sides.

Heat the remaining 2 Tbsp of olive oil on your barbecue hotplate. Fry the patties in batches, flipping as they fry until each side is very crispy and golden. As you flip each patty, sprinkle a little extra salt on top.

While the patties fry, make your yoghurt and lime sauce by whisking together all ingredients in a small bowl. Serve the patties while crispy and hot from the barbecue, with a generous dollop of the yoghurt and lime sauce and some roughly chopped almonds scattered on top.



Watch Casey Lister demo her recipes at the Kleenheat Kitchen on Saturday 13 May.



4 punnets of mixed, enoki, shitake and king oyster mushrooms 150ml mirin 3 tbsp soy sauce 50ml rice wine vinegar Salt and pepper for seasoning 2 packets cassava crackers (30 in each packet)

Emulsion

4 eggs 2 cloves garlic

2 tbsp rice vinegar 1 tbsp mustard

1 tsp dried lemon myrtle powder 3 tbsp sesame oil 200ml canola, veg or

grapeseed oil

Oil for frying cassava crackers

METHOD

Sautee mushrooms in a bit of olive oil then add in mirin, soy sauce and rice wine vinegar. Check before adding more salt and season to taste. Set aside in the fridge until it's time to plate up.

For cassava crackers, bring a pot of canola oil to 160c-170c, you'll need two set of tongs to prevent them from curling in on themselves, and have a tray with kitchen paper ready for when they come out of the oil. Place cassava crackers in the oil and watch them puff up, be careful not to burn yourself and try to stop them from curling in, you'll have to do one at a time.

Once crackers are fried, they can be kept for half a day or 1 - 2 days before they get a bit stale. Keep in an airtight container in a room temp space.

To make emulsion, add eggs, mustard, vinegar, lemon myrtle, garlic and blitz with a stick blender or in a food processor until smooth, slowly add in sesame oil and then veg oil until the mixture thickens and looks like mayonnaise. Put into squeezy bottles and refrigerate.

To serve, break up cassava crackers to resemble organic shapes that are about two mouthfuls or less in size. Spoon mushroom mix on top and squeeze emulsion into three dots around the mushrooms, sprinkle with chives

Watch Caroline Taylor demo her recipes at the Kleenheat Kitchen on Sunday 14 May.



HOMEMADE RICOTTA WITH SEARED PEARS

INGREDIENTS

Ricotta

8 cups whole milk (2 litres) 1/2 tsp salt

3 tbsp freshly squeezed lemon juice or white vinegar

Caramel whey

8 cups whey 2 cups sugar 100-grams butter 1 tbsp vanilla extract 1 big pinch of salt

Cardamom poached pear

- 4 medium Packham pears, peeled.
- 1 cup sugar, any type is fine
- 1 tbsp ground cardamom
- 1 tsp ground cinnamon
- ½ tsp ground turmeric Water

METHOD

Ricotta - Line a colander with a large piece of lightly dampened cheesecloth that has been folded over itself at least 3-4 times. Place the colander over a bowl. Make sure to use non-reactive materials. (Alternatively, you can use a recycled ricotta basket placed on a bowl).

In a large heavy based saucepan, over medium heat, heat the milk. Add the salt and stir occasionally with a wooden spoon. Make sure the milk

If you have a thermometer, heat to 85c. If you do not have a thermometer, you need to reach a stage where there is a lot of steam, little bubbles close to the edge of the pot and the formation of a slight film. It should take about 20 minutes to get to this stage.

Lower the heat to low. Add the lemon juice (or vinegar if using it for a savoury dish).

Slowly agitate the mixture for 2 minutes. You will notice the curds (the ricotta) separating from the whey (yellowish liquid). Remove from heat Cover pot and let stand for about 20 minutes.

Carefully "ladle" your ricotta into the cheesecloth lined colander or your basket. The consistency of the final product will depend on the amount of time you leave the ricotta to drain. For a creamy ricotta, let it sit for 3-5 minutes; for a dryer ricotta, it can sit up to 20 minutes. Use immediately. Cover and refrigerate any leftovers.

Caramel Whey - Simmer the whey in a heavy bottom pot on medium until it reduces by about half. Skim the foam off the top if needed. You could probably do this part at a higher temperature while keeping a close eye on it and stirring frequently so it doesn't scorch.

After about 1-1 1/2 hours your whey should be reduced by half, and you can add the sugar. Stir it until the sugar is melted and it comes back to a

Leave it again to simmer and caramelise. Check on it periodically to stir and assess the progress. Once you add the sugar, the caramelisation process will take just over an hour.

As it cooks down and caramelises it will start to bubble and foam, keep it going on low and keep an eye on the colour. Once the colour is a medium-dark amber (your preference) and the viscosity looks like syrup add the cold butter and stir as it melts, continue to stir until the butter is completely mixed in. Add salt and vanilla extract.

Cardamom poached pear - Place all ingredients into a heavy bottomed, medium sized saucepan, making sure the pears fit snug and the water comes up to where the stem line starts. Bring to a simmer and gently cook until the pears start to take on the yellow from the turmeric and start to look a bit more translucent. Turn off the heat and let cool before handling.

To Serve - Toast slices of brioche or croissant on the barbecue plate and cut into 2cm squares. Spoon ricotta onto half the brioche and let spill over to the side of the plate. Slice poached pears into half-moons and caramelise them on the grill of the barbecue so they get an attractive criss-cross or bar pattern. Position them next to the ricotta. Sprinkle toasted, crushed, pistachios over the top and finish with the caramel whey and micro flowers if you have them.



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