

THE EDIBLE GARDEN

FROM PATCH TO PLATE

The variety of edible plants here changes with each season. Visit the orchard to see which fruits are in season and the Culinary Courtyard and Kiwi Backyard areas to find inspiration for what you could grow easily at home.



ACTIVITY IDEAS

- Open the bathtub and green worm farm to investigate our Tiger Worms.
- Ask children to gently hold a worm and describe how it looks and feels. Which end do they think is the head?
- Look for other animals in the worm farm e.g. slaters, slugs and spiders.
- Search for pollinators and pests in the garden. You might find tiny sap-sucking aphids and ladybirds trying to eat them!
- See if children can find plants that they are familiar with e.g. beans and lettuce.
- Ask children to smell different herbs e.g. thyme, rosemary, fennel and mint.

KEEPING YOUR TAMARIKI SAFE

- Please do not pick or taste any of the plants, even the ones that you know.
- Ask children to wash their hands if they have been holding the worms.
- Remind children that if a bee or wasp lands on them to stay calm and still. It will usually fly off without incident.



A SONG TO SING

Tune of Frere Jacques – use fingers for actions
Little worms...Little worms
In the ground...in the ground
Help our plants grow...help our plants grow
We love worms...we love worms

DID YOU KNOW?

- Worms have five hearts and breathe through their moist skin. They can eat their own weight in food per day. Worms like the dark - please close the worm farm lid when you leave.
- Café Miko next to the Visitor Centre often uses the fresh produce grown in this garden and recycles its food scraps and coffee grounds into the worm farms and compost bins.



Please ask children not to walk on the garden beds – this will help to protect delicate plant root systems.

EDIBLE GARDEN I-SPY

The plants growing in the Edible Garden vary throughout the year.

How many of the following can you find growing when you visit?

You might also be able to find different fruits in the orchard and bananas near the composting area.

RAUMATI – SUMMER



putirā / sunflower



marikōura / marigold



korare / silverbeet



kāpiti / cabbage



hirikakā / chilli



kānga / corn



rosemary



puananī / broccoli

KŌANGA – SPRING



rētihi / lettuce



amaranth



pāhiri / parsley



kohlrabi



riki puna / spring onion



pīti / beetroot



tiora / viola



taru haunga / fennel

TAKURUA – WINTER