

# FANTAILS ACCOMMODATION

## Bed & Breakfast Self Catering Cottages

40 MacArthur Street  
Levin, New Zealand  
Tel: 64 06 368 9011  
Fax: 64 06 368 9279  
Email: [fantails@xtra.co.nz](mailto:fantails@xtra.co.nz)  
Website: [www.fantails.co.nz](http://www.fantails.co.nz)



Hello Friends,

Well, yet another year March already.

I would like to wish you all good health and happiness for this year.

For myself this year I had my family arrive from the U.K and the South Island of New Zealand and the North of the North Island.

So that was a special treat having everyone home after so many years.

Fantails Garden Tours are ever so popular and passing on my knowledge to others about Organics is a great high-light for me and we can all make a difference if we all work together for our future.

Golf players have been pleased with the weather and our local Levin Links course, but we also have Otaki and Shannon which are close by.

After travelling around the North and the South Island it makes me very pleased to live in the Horowhenua and the Nature Coast district as we have so much what with different beaches, great walks for different levels tourist attractions bird trails and Kapiti Island .Plus nice gardens to visit also the most special childrens play park.

I think when travelling around N.Z it made me realise as a tourist how much longer it takes you to get to A---B as for the South Island its very twisting roads and the wash outs after heavy rain falls. Made a difference in our daily time table.

The most disappointing thing was to see so little recycling done in Hotels, B&Bs Motels and Restaurants.

Cheers for now Heather

Handy Hint.

At this time of year for your water in vases smelling sweet drop a small piece of Charcoal into the water.

Herb Companions for Vegetables;

Basil with Tomato improves flavour and growth. Fly repellent.

Dill with cabbage .Improves growth. Not happy with carrot.

Horse radish One here and there in a potato patch repels potato bug.

Thyme Plant Sparsely. Repels Cabbage Moth. { More next month }

Sliced Cucumber Pickle;

4 long green cucumbers seeded ,sliced      Combine cucumbers, pepper,water and salt in a bowl. Cover, stand for 5hours.  
Rinse cucumbers and pepper under cold water; drain.

1 red pepper.sliced      Combine vinegar extra water, curry powder. Sugar and mustard seeds in a pan,  
1 litre 4cups cold water      stir over heat until sugar is dissolved, bring to boil, add cucumbers and pepper  
¼ cup salt      remove pan from heat. Spoon cucumbers and pepper into sterilized jars, cover  
1 cup of cider vinegar or white vinegar      completely with hot vinegar mixture, seal while hot  
1 cup water,extra

1tablespoon curry powder

1 cup castor sugar

1tablespoon mustard seeds