

One outstanding fern seen in the Grampians was Todea barbara.

Todea barbara - the King fern with a massive broad trunk bearing several crowns of fronds, fronds some 5ft long, pinnules lanceolate with serrate margins, sori globular massed on lower pinnae, the spores are green. Also found in Northland, New Zealand now rare.

On Mt. Zero, growing in the crevice of a large rock was one plant of Pleurosorus either rutifolius or subglandulosus. One Australian authority I have read believes that P. rutifolius is doubtfully distinct from P. subglandulosus.

In the three weeks we were in Victoria we identified 36 species of fern and fern allies of which 26 can be found in New Zealand.

REFERENCES

- D.L. Jones & S.C. Clemesha : Australian Ferns and Fern Allies 1976.
- J. Ros Garnett : The Wildflowers of Wilson's Promontory National Park 1971.
- Rodger Elliot : An introduction to the Grampians Flora 1975.

COOKING WITH BULL KELP

Y. Elder

I can remember many years ago eating the most delicious cooked fish, ever. Our Maori friends were catching kaiwai and cod at the mouth of the Kahutara on lines. One line I remember was made from flax fibre firmly twisted into a fine line, yards and yards long. Bull kelp, which had been collected was cut into two foot lengths, more or less, punched open down the middle with the hand to form a pouch, into which the whole fish was slid and a stone placed in the opening to keep it in, then placed on hot stones and embers to cook. When the underside was nearly burnt through it was turned over for a few moments then removed from the fire. The top side of the kelp was scraped off and with fingers the tasty meal was eaten. A moonlight feast for the Gods.
