



January 2012  
Volume 1, Issue 4

### INSIDE THIS ISSUE

- 1 Get Well Jack Tyler
- 2 President's Report
- 3 Upcoming Speaker Schedule
- 3 Welcome New Members
- 3 Ride-Sharing
- 4 Gardening Tips
- 4 Brag Table Theme
- 5 Executive Committee Member's Contact
- 9 Kitchen Duties
- 10-21 Other Club News & Events of Interest

Mill Bay Garden Club  
1001 Shawnigan Lake/  
Mill Bay Rd  
Mill Bay Community Centre  
At Kerry Park Rec Centre

# Mill Bay Garden Club Newsletter

*Wishing You a  
Speedy Recovery!*



Peggy Tyler would like to let the members know that over the Christmas holiday period, her husband Jack Tyler had a stroke. Jack needs to stay at the Victoria General Hospital for an extended period. Jack would sincerely appreciate a visit if you are in the Greater Victoria area.

Jack is in Room 621, consider dropping by and saying 'Hi' wishing him well, or if you are unable, perhaps send a card.

#### **Victoria General Hospital**

1 Hospital Way  
Victoria, BC V8Z 6R5  
250.727.4212

#### VGH Visiting Hours

We do not have limited visiting hours at our hospitals. In some situations, staff may limit the number of visitors and length of visits based on patient and/or unit needs. Please read our [visitor guidelines](#).

## **NEXT MEETING DATE:**

**Tuesday, January 24<sup>th</sup> @7pm**

**PLEASE REMEMBER YOUR MUG  
FOR COFFEE OR TEA**

*Goodies, coffee and tea are provided  
by **Your Donations***

# President's Report

*Ajay Oppelaar, MBGC President*

Holiday decorations have barely been put into storage and we're already seeing signs of spring! For the first time since moving to Mill Bay 8 years ago, we're getting that mild winter I've been dreaming of. Reports of galanthus and crocus blooming the first weeks of January astounded me. At my house we're a bit higher up at 400 feet so while there are signs of foliage growth, no blooms to report. I do however have a compact Shasta Daisy called *leucanthemum superbum* "Snowcap" that has been in bloom clear through winter. A great addition to the garden, these bloom intermittently all year and form an almost perfect compact ball of large white flowers when in full bloom during the summer. Ask me for some divisions in the spring if you would like to add this deer proof plant to your garden.

Many thanks to everyone who attended our Holiday Dinner in December. It seems everyone had a good time, many prizes and gifts were received and too much delicious food was consumed. Even with the return of the gift exchange moderated by Santa and Barb Kohlman, we managed to have the hall empty and clean by 8:15pm. Thank you especially to Diane Regan and her crew that night for coordinating the whole event.

The MBGC is in need of a new Raffle Chairman to sit on the Executive Committee and run the program. Joan and Jim Cawker have decided to allow someone else the

opportunity to participate in this important and popular aspect of our meetings. If you are interested in the position, please contact me to discuss what it entails.

The MBGC has a table reserved at Seedy Saturday on March 10<sup>th</sup> at the Cobble Hill Hall from 10 a.m. until 3 p.m. While several members of the Executive will be manning the table throughout the day, we would like to see some participation in this event by other members too. There are two shifts available: set up and morning shift is 9:30 a.m.-12:30 p.m. and the afternoon and breakdown shift is 12:30 p.m.-3:00 p.m. The more the merrier and it gives you the chance to meet many members of our community. At Seedy Saturday we will hand out information on our upcoming Community Flower and Garden Show on June 15-16<sup>th</sup> as well as provide information about the club and membership.

Community Flower and Garden Show Committee meetings will begin on Monday January 30<sup>th</sup> at 7:00 p.m, at Heather Gibbins house, 2471 Arken Terrace. We hope to get many new committee members to help plan and manage this important community event attended by hundreds of your neighbours. Committee Chair Heather Gibbins is looking for a Secretary as well as assistants to help the other Chair positions: Silent Auction, Flower Show, Outdoor Vendors, Promotion and advertising. So far, the committee members are: Committee Chair - Heather Gibbins, Treasurer – Janice Rose, Inside Co-Ordinator – Cora-Lee Fisher, Outside Vendors &

Signs, Programmes & Judging Forms – Dee Evans, Silent Auction – Dot Garbet, Plant Sales – Elaine Scott, Publicity & Promo – Heather Jenkins.

The MBGC insurance has been paid through March of 2013. This policy is held by the BC Council of Garden Clubs and includes liability coverage for all MBGC events, from general meetings to garden tours to seminars and the Flower & Garden Show.

We are looking for a location to hold our Annual General Meeting on June 26<sup>th</sup> 2012. If you would like to host this fun evening of good food, awarding of donations and nominations to the Executive Board and Committee, please contact me.

If you would like to sign up for some time in the Members Forum and address the club for several minutes at the general meeting on January 24<sup>th</sup>, please contact me the week prior to the meeting so I can add you to the agenda.

Lastly, we are planning our Open Garden series for the season and need club members to offer their gardens for viewing by our own members as well as those of the Cowichan Valley Garden Club. Your garden doesn't need to be perfect and weed free. We're more interested in seeing your own style of gardening and how you live within the environment you've created. In addition to traditional landscape design, a spring garden tour with rhododendrons and bulbs in bloom and gardens geared towards food production and permaculture practices would be a real treat.

# Upcoming Speaker Schedule

## January 2012 Mtg:

Tuesday, January 24<sup>th</sup> @ 7pm

Clay Whitney, from the BC Fruit Testers Association will speak on the importance of saving heritage fruit trees and fruit tree pruning.

## February 2012 Mtg:

Tuesday, February 28<sup>th</sup> @ 7pm

Bill Herring will speak on vegetable growing, and answer questions about veggies.



## March 2012

### Mtg:

Tuesday, March 27<sup>th</sup>

Club Master Gardeners will hold a clinic and will welcome your questions and comments.

# Welcome to New Members

MBGC would like to wish a warm welcome to our newest Members to the club this month.

No new members for Nov

# RIDE SHARING

We have had many requests from members who require transportation assistance to get to club meetings and events. So far we've connected 4 people with rides to meetings and your Executive thought a great way to help those in need would be to include a "Ride-Share" section in the newsletter.

Beginning in January, you will be able to post a request for a ride-share through your Newsletter Editor Dee Evans. For privacy issues, we will not be post-ing your phone number or exact address if you would like to find a ride. Instead we will post the name of the person requesting a ride, and a general location of their home, i.e. close to Kilmalu and Telegraph Roads. If you can provide a ride for a member and would like to respond to a ride request, we will then provide their phone # to you.

If you have any questions regarding this program, please contact Dee Evans at [mbgcnewsletter@gmail.com](mailto:mbgcnewsletter@gmail.com) or 250-510-6848 or Ajay Oppelaar at [arkengardens@gmail.com](mailto:arkengardens@gmail.com) or via phone at 250-743-6551.

# CALENDAR OF EVENTS

Date: January 24<sup>th</sup>, 2012  
Time: 7pm  
Location: Shawnigan Mill Bay Community Hall  
Topic: Heritage Fruit Trees & Pruning  
Speaker: Clay Whitney

Date: January 25<sup>th</sup>, 2012  
Time: 7:30pm  
Location: View Royal Garden Club, Shoreline Community School, 2750 Shoreline Drive  
Topic: Soil & Lawn Maint  
Speaker: Dwight Pennell

Date: January 25<sup>th</sup>, 2012  
Time: 6:30pm – 8pm  
Location: Sunflower Café, Duncan, 149 Canada Ave  
Topic: Gardening Class - Planting Practices & Techniques  
Speaker: Joy Story

Date: February 4<sup>th</sup>, 2012  
Time: 10:30am – 3:30pm  
Location: Qualicum Beach Civic Centre, 747 Jones St.  
Topic: Qualicum Beach Seedy Saturday  
Speaker: Various  
Cost: \$2.00/Donation

Date: February 8<sup>th</sup>, 2012  
Time: 6:30pm – 8pm  
Location: Sunflower Café, Duncan, 149 Canada Ave  
Topic: Gardening Class - Planting Seeds – A-Z  
Speaker: Joy Story

*Continued on Page 4*

## Notes from the Library

Come and check out the new books at our next meeting. We have 16 new books on many different topics. The new additions include a variety of books on everything from building ponds and pond plants, pruning, grasses, growing vegetables and even one on how to garden more wisely as you grow older! There are 27 books that were borrowed at our last two meetings. Members are reminded to return all books to our January meeting.

## Gardening Tips

Barb Kohlman

Some fragrant plants for Winter Gardens: Mahonia x media 'Charity' (Oregon grape)- Daphne odora (Winter daphne) - Sarcococca hookeriana humilis (Sweet box) - Viburnum bodnantense 'Dawn' - Camelia sasanqua - Skimmia japonica

Assess your garden for winter interest and decide where you need to add an evergreen or something of interest for next year.

Watch for branches labouring under the weight of the snow predicted for this week.. Gently shake to remove wet, heavy snow.

Prune woody plants when weather warms up at the end of February—as they are still dormant. But not the roses--- wait till the Forsythia blooms.

You can start hardy vegetables in cold frames (if you haven't already). Things like lettuce, spinach and radishes.

Planters can be refurbished with Primulas and pansies, but keep protective covers close at hand for cold snaps and

monitor water requirements during dry spells.

Feed rhubarb and berry plants. I like a liquid organic fertilizer.

Throw a handful of Epsom salts on the root area of your rhodos and other evergreen shrubs. This offers them some magnesium to help green up the leaves.

Remove all that winter debris and cut your grasses down now---before new growth really starts.

## January's Brag Table

**The theme for our January 24<sup>th</sup> meeting's Brag Table is "New Year's Cheers".**

With plant and flower identification and commentary provided by Past President Barb Kohlman, the Brag Table is a great part of our monthly meetings. It's a fun and interactive way to share what's going on in your garden without having 170 club members trying to find parking outside of your house. The bonus is a prize awarded randomly to one of the monthly participants in this program. If you've never participated, give it a fling, be it flower, vegetable or fungus.

*Continued from Page 3*

Date: February 15<sup>th</sup>, 2012  
 Time: 6:30pm – 8pm  
 Location: Sunflower Café, Duncan, 149 Canada Ave  
 Topic: Gardening Class – Designing an Edible Garden  
 Speaker: Joy Story

Date: February 18<sup>th</sup>, 2012  
 Time: 10am – 4pm  
 Location: Victoria Conference Centre, 720 Douglas Street  
 Topic: Seedy Saturday  
 Speaker: Various  
 Cost: \$7.00 /ea

Date: February 22, 2012  
 Time: 6:30pm – 8pm  
 Location: Sunflower Café, Duncan, 149 Canada Ave  
 Topic: Gardening Class – Healthy Soil, Healthy People  
 Speaker: Joy Story

Date: February 28<sup>th</sup>, 2012  
 Time: 7pm  
 Location: Shawnigan Mill Bay Community Hall  
 Topic: Veggie Gardening  
 Speaker: Bill Herring

Date: March 10<sup>th</sup>, 2012  
 Time: 10am – 3pm  
 Location: Cobble Hill Hall, 3550 Watson Avenue,  
 Topic: Seedy Saturday  
 Speaker: Various  
 Cost: ?

Date: March 24<sup>th</sup>, 2012  
 Time: 10-3pm  
 Location: Mercury Theatre, 331 Brae Road, Duncan, BC  
 Topic: Seedy Saturday  
 Speaker: Vendors  
 Cost: ?

More Seedy Saturdays:  
<http://www.seeds.ca/ev/events.php>

# GROWING FOOD INDOORS



It can be easy to grow vegetables over winter if you equip yourself with the right gear. Outdoors, we use cloche protection, row cover, and mulches to insulate the soil and keep frost off plants. And we choose the hardiest varieties of plants that can deal with the low light levels, short days, and cold growing conditions.

Indoors, the main challenge in growing food plants (at any time of year) is supplying adequate light. If you can achieve this, the range of plants you can grow is really up to your imagination – and determination.

Light, of course, is central to the process of photosynthesis. Proteins inside the tissues of plants contain chlorophyll, which uses light energy to turn carbon dioxide from the atmosphere into organic compounds, including sugars. Without adequate light, plants will grow spindly and weak, and the textures and flavours we look for in food plants will not develop.

There are some leafy vegetables and herbs that will grow perfectly well on a bright windowsill. But almost all food plants need to be grown in “full sun.” That’s six hours of direct sunlight every day. In the short days of winter, with the sun angled so low in the sky, full sun conditions are difficult to achieve.

## Selecting Plants

Vegetables that produce fruits (tomatoes, peppers, beans...) and roots (carrots, beets, rutabagas...) are highly demanding in terms of light and nutrients. While it’s technically possible to grow any of these indoors with the right equipment, it is simply unpractical. Focus instead on leafy vegetables and herbs, and in particular on ones that can be harvested while immature.



These take up less space, and they tend to grow quickly for fast results. The following are all good candidates for indoor growing:

[Arugula](#)

[Basil](#)

[Beets](#) – for baby greens

[Chervil](#)

[Chives](#)

[Cilantro](#)

[Curly cress](#)

[Lettuce](#) – all types

[Mesclun mixes](#)

[Miner’s Lettuce](#)

[Mustards](#) – think mizuna, komatsuna, tah tsai....

[Pac choi](#)

[Parsley](#)

[Scallions](#)

[Spinach](#) – for baby greens

### **Sprouts & Microgreens**

These deserve mention here particularly because they are harvested at such an immature stage that you don’t need to provide supplemental light. Sprouts are seeds that are encouraged to germinate by repeatedly rinsing them in clean water. [Sprouting is covered in greater depth here.](#)

Microgreens are produced by densely planting seeds in soil and harvesting them as their first leaf, or leaf pair, opens. With sprouts, you want to choose plants that will germinate fast, so you can complete the whole process within a few days. But microgreens grow in soil, so there is no

urgency. Therefore, you can use plants that may take longer to germinate, that would be inappropriate for sprouting for this very reason. The list of possible food plants to grow as microgreens is nearly endless—everything from amaranth to sunflowers, chia to basil, Brussels sprouts to Swiss chard.

### **Using Indoor Lights**

A number of different lighting systems have been designed specifically for growing plants indoors. The secret is to provide as much light as possible in your growing area. Two lights are better than one, and six lights are better than two. So work within the space you have dedicated to the project, and work within your budget.

High output fluorescent tubes are available in various lengths and they can produce a lot of light. We recommend using tubes identified with the code T5. The ‘T’ refers to the shape of the lamp being tubular, and the ‘5’ refers to its diameter: 5/8”. These lamps provide a lot of light for a relatively minimal amount of electricity. They are best used with reflectors in order to maximize the amount of light being projected down onto your plants.

Ready to use kits exist that incorporate T5 lamps. The [Jump Start Grow Light system](#) consists of a simple frame with a

single tube and reflector suspended at the top. It features a very functional draw-string that allows you to control how far from the plants the lamp hangs, so as they grow, you can increase the height. Remember, you want to provide as much intense light as possible, so the lamp is usually set to hang only inches from the uppermost leaves.

Another ready-to-use kit design is the [Growlight Garden](#), which is ideal for germinating seeds, and growing microgreens or salad greens. Its compact shape means you can install it on a tabletop or kitchen counter for easy access. The curved, reflective dome incorporates two 6400 Kelvin T5 fluorescent tubes to flood the growing area with full spectrum light, while using 20% less electricity. The base tray can be used as a self-watering system, and includes an absorbant sheet that wicks up water from a reservoir and distributes it to the seedling trays by capillary action. The four segmented seedling trays that are included are made from 100% recycled plastic and can be planted in succession for a staggered harvest—so your supply of fresh microgreens never runs out! Enough light is provided that you could easily grow baby salad greens, herbs, or any leafy vegetable. The unit is 2 feet wide, and 16 inches deep.

A lighting kit that provides even greater versatility, but requires more ingenuity, is

the [SunBlaster system](#). Tubes are available in 2, 3, and 4-foot sizes with [optional reflectors](#) that simply snap into place. The great thing about this system is the end connector cable that allows you to connect one tube to another (to another) so they can be placed side by side with only one power cord. This system can be used in a variety of ways, depending on your imagination. Try building a growing box, with several light tubes on the ceiling, and foil or reflective plastic on the walls.

Innovations are also being made using LED lamp arrays as grow lights. This technology has the potential to use even less electricity, and LED lamps contain components that are less of an environmental concern.

### Other Indoor Growing Considerations

Soil: It's a good idea to use sterilized potting soil for indoor growing. Many people prefer to mix their own soils to meet different custom needs, but bagged potting soil from the garden centre is a safe, general medium to use. Garden soil may contain spores, insects, and microorganisms that are not ideal for indoor growing. Once your soil has been used to grow plants, the root ball and remaining soil in the container can be composted. Potting soil is designed to combine good drainage with some water retention, and it is usually quite rich.

Water: In the most general terms, the roots of plants require oxygen. If containers are kept too wet, or allowed to sit in water, plants will die. Because you need to allow for good drainage, you'll need to catch excess water and keep any electrical cords perfectly dry. This is a very important factor to consider when planning your indoor garden space.

Containers: Microgreens grow very well in seedling trays or just about any other sort of container. For baby greens, mescluns, and herbs, choose containers that are at least 10cm (4") deep, and for any larger vegetables, provide even more generous room for roots to grow.

Ventilation: Air circulation will help to speed evaporation of water from the soil and containers, and prevent mould and mildew from becoming a problem. Consider installing a small fan in or near your growing area, just to provide that extra air movement.

With just a few low-tech gadgets, some dedicated space in your home, and a bit of determination, you can produce fresh, organic vegetables for next to no cost. It's as sensible as it is rewarding, and whether you're young or old, it's a great way to learn about gardening.

<http://www.westcoastseeds.com/topicdetail/topic/growing-food-indoors/>

# “Grow Food with JOY”



## Organic Gardening Classes

The Sunflower Café  
149 Canada Avenue  
Duncan, BC

**Wednesdays**  
**6:30 – 8:00 pm**

**Jan 25<sup>th</sup>, 2012**

Planting Practices & Techniques

**Feb 8<sup>th</sup>, 2012**

Planting Seeds A – Z (new)

**Feb 15<sup>th</sup>, 2012**

Designing an Edible Garden

**Feb 22<sup>nd</sup>, 2012**

Healthy Soil Makes Healthy People

**Feb 29<sup>th</sup>, 2012**

Planting Practices & Techniques

Cost: 3 for \$50.00 or \$20.00 each, past participants \$15.00

For more info contact Joy Story at.

[growfood@shaw.ca](mailto:growfood@shaw.ca)



# EXECUTIVE MEMBERS

Ajay Oppelaar.....	President .....	743-6551 .....	<a href="mailto:arkengardens@gmail.com">arkengardens@gmail.com</a>
Cliff Stainsby.....	Vice President .....	743-7483 .....	<a href="mailto:cliffas@shaw.ca">cliffas@shaw.ca</a>
Gale McIntyre .....	Treasurer.....	743-9342 .....	<a href="mailto:zonagale@shyaw.ca">zonagale@shyaw.ca</a>
Arlene Dench.....	Secretary .....	743-5644.....	<a href="mailto:jaden2@shaw.ca">jaden2@shaw.ca</a>
Barb Kohlman .....	Past President.....	743-4485.....	<a href="mailto:barbkohlman@shaw.ca">barbkohlman@shaw.ca</a>
Dee Evans.....	Newsletter .....	510-6848.....	<a href="mailto:mbgcnewsletter@gmail.com">mbgcnewsletter@gmail.com</a>
Diane Regan .....	Kitchen .....	743-7314.....	<a href="mailto:di_regan@hotmail.com">di_regan@hotmail.com</a>
Mary Gale.....	Historian .....	743-9329 .....	no email
Heather Gibbins.....	Membership.....	743-0424.....	<a href="mailto:heathergibbins@yahoo.ca">heathergibbins@yahoo.ca</a>
Janice Rose .....	Library.....	743-5897 .....	<a href="mailto:aretiredrose@gmail.com">aretiredrose@gmail.com</a>
Joan Cawker.....	Raffle .....	715-1904.....	<a href="mailto:jwmj@shaw.ca">jwmj@shaw.ca</a>
Heather Jenkins.....	Plant Sales .....	733-2268.....	<a href="mailto:fishface1@gmail.com">fishface1@gmail.com</a>
Elizabeth Coulter .....	Website .....	743-2117.....	<a href="mailto:elizabethcoulter@shaw.ca">elizabethcoulter@shaw.ca</a>

## Club Kitchen Duties:

Please check to see if you are scheduled to bring anything for the next meeting to serve at the coffee break

### 1 Litre of 2% Milk:

Audrey Squire

### Cookies / Goodies:

Pam Clarke  
Margo Johnston  
Donna Kaiser  
John Cassells

### Kitchen Helpers:

Audrey Squire  
Sharon Martin

### Set-up & Clean-up:

Tracy Morris  
Julie McNally  
Joy Story  
Mary Vandenberg

**STANDBY:** John Cassells



## MESSAGES OF INTEREST FROM OTHER CLUBS

### The View Royal Garden Club

The View Royal Garden Club will hold its general meeting on Wednesday January 25 at 7:30pm in the Shoreline Community School, 2750 Shoreline Drive. The speaker for this meeting will be Dwight Pennell from Integrity Sales and Distributors in Saanichton. He will present on soil & lawn maintenance and management. Dwight is well versed in all things horticultural and will tailor his talk around audience questions.

As well a judged mini show will feature exhibits from members' gardens and there will be a sales table with plants and garden items. Visitors and new members are welcome. For further information please call 250-220-5212.

### QUALICUM BEACH GARDEN CLUB

[www.qualicumbeachgardenclub.wordpress.com](http://www.qualicumbeachgardenclub.wordpress.com)

#### 10 Years of Growing: Buzzing Right Along

What's the buzz? Seedy Saturday has been growing in Qualicum Beach for 10 years and to celebrate it's getting back to basics--pollination. It all started with saving and sharing seeds from open-pollinated (OP) plants to ensure the survival of heritage and heirloom varieties. This special seed-sharing day has grown and, along with the traditional seed swap, there are now over 70 vendors, a Farmers' Market, and master gardeners on hand to answer questions.

Expert speakers, Gord Hutchings and Linda Gilkeson, will show you how to help out the pollinators in your garden and Bernie Dinter will give you tips on getting the best fruit from your home orchard. As an added bonus, Linda Gilkeson's books, Gord Hutchings' mason bee condos and select plants from Dinter Nursery will be available for sale.

With all this, a raffle and great door prizes, the place will be buzzing, but don't forget to take a break now and then for a healthy snack or lunch at the Seedy Café. Even very young gardeners can have fun at the Milner Garden's "Shoots With Roots" program.

It's all happening at the Qualicum Beach Civic Centre, 747 Jones St., Saturday, February 4<sup>th</sup>, 10 a.m. to 3:30 p.m. Admission by donation. ATM on-site.

Special Pre-Show Presentation by Linda Gilkeson, "Everything You Always Wanted To Know About Pollination (but were afraid to ask...)", Friday, February 3rd at 7:00p.m. In the Windsor Room.

Limited seating so get there early.

For more information contact: 250-752-9650 or Email: [sandyglazss@hotmail.com](mailto:sandyglazss@hotmail.com)

## QUALICUM BEACH GARDEN CLUB SEEDY SATURDAY

[www.qualicumbeachgardenclub.wordpress.com](http://www.qualicumbeachgardenclub.wordpress.com)

What: 10<sup>TH</sup> ANNUAL SEEDY SATURDAY

Theme: 10 Years of Growing: Buzzing Right Along

When: Friday, February 3, 2012  
7:00 p.m. (speaker only)  
Saturday, February 4, 2012  
10:00 a.m. – 3:30 p.m. Seedy Saturday activities and Speakers

Where: Qualicum Beach Civic Centre, 747 Jones St., Qualicum Beach, B.C.  
Speakers: Windsor Room  
Farmers' Market: Main Stage

Speakers: Feb 3 (evening - 7p.m.)  
Linda Gilkeson, "Everything You Always Wanted To Know About  
Pollination (but were afraid to ask...)"

### Feb 4

10:30-11:30 a.m. Gord Hutchings, "Native Pollinators and the Flowers They Love"

11:45 a.m-12:45p.m Linda Gilkeson, "Troubleshooting Townhall: Get Ready For Your  
2012 Garden"

1:30-2:30 p.m. Bernie Dinter, "Management and Pruning of a Home Orchard

### Available for sale:

Linda Gilkeson's books, Gord Hutchings' Mason Bee Condos, Dinter's Nursery - plants

Other Activities: Vendors, Farmers' Market, Seed Swap, Milner Garden's "Shoots With  
Roots" children's program, Seedy Café, Door Prizes, and Raffle.

Raffle prizes: Cuisinart Food Processor donated by Qualicum Foods, value \$340  
"Blue Karat" Hand blown glass vase donated by Ted Jolda, value \$200  
Mini Greenhouse donated by Dolly's Home Hardware, value \$70  
Ergonomic spade and fork donated by Lee Valley Tools Ltd., value \$69.50  
Terracotta Planter donated by Ken-Dor Nursery, value \$55.

Cost: Admission by Donation 800 tickets- \$2 each.

Other: ATM on-site

Contact: Sandy Glazier, Publicity Coordinator  
250-752-9650 [sandyglazss@hotmail.com](mailto:sandyglazss@hotmail.com)

Website: [www.qbseedysaturday.com](http://www.qbseedysaturday.com)



**Saturday, February 18, 2012**  
**10am - 4pm**

**Victoria Conference Centre,**  
**720 Douglas Street**

**\$7.00/per Person**  
**Under 12 free**

Seedy Saturday is Victoria’s annual seed and garden show with commerce, education and networking opportunities for all gardening enthusiasts. Here is where you can buy open-pollinated, non-GMO flower, herb and vegetable seeds direct from the growers who can advise you about the best choices for your specific growing conditions.

Small growers and nurseries offer seedlings, herbs, bulbs, perennials, small fruits, roses, native and specialty plants. Local small businesses present their services, garden and food products.

Representatives of garden clubs talk about their membership and programs, and organizations working on food security and environmental issues provide displays and information about their activities.

The Seed Exchange is where you can purchase seeds that have been donated by other backyard gardeners. This is an easy way to try out something new if you are adventuresome or new to the gardening world. If you already save your own seeds and wish to donate or exchange them - THANK YOU! Please ensure they are cleaned, and labelled with the variety and year.

Seedy Saturday is all-inclusive: we see more parents and children every year and have a dedicated area for the young ones to learn about seeds and worms, or to take a break with their parents. The activities are organized by Lifecycles and the Compost Education Centre.

Thirteen speaker talks appeal to the novice as well as the experienced gardener, to the foodie as well as the ornamental enthusiast. Back by popular demand are presentations on roses, chickens and mushrooms. This year CR-FAIR hosts three sessions: come and find out how to make our region more self-sufficient in food production; how to develop policy about agriculture problems like marauding deer; and what neighbourhood activists are growing food cooperatively in backyards and on public land.

Victoria’s Master Gardeners come with their reference books and welcome your questions to help solve your gardening difficulties. The Seedy Cafe offers light lunches and snacks, a space to take a break and peruse a seed catalogue or decide which [speaker presentation](#) to attend next. Some people spend an entire day at the show!

It seems as though everyone who comes to this event is willing to share information with each other about their respective gardening experiences. Victoria’s Seedy Saturday is about community: a friendly, inviting and supportive environment with lots of educational and networking opportunities. Join us!

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## Speaker’s Schedule

### 10:15am - Theatre

#### Resilient Food Gardens for a Changing Coastal Climate - Linda Gilkeson - West Coast Gardening

Our local climate is changing as the global climate changes - but what does this mean for our gardens? Learn how to design adaptable fruit and vegetable gardens, choose suitable varieties, ways to help your plants survive ‘weird weather’ (whether cold, hot, wet, dry, windy) and what you need to know to become a resilient gardener with a productive organic garden all year round.

Linda is a regular instructor in the Master Gardener programs in BC and busy year around giving courses and workshops on pest management, organic gardening and year round food production. She has co-authored organic gardening books for Rodale Press and published two books for gardeners in the BC coastal region. Her latest book, Backyard Bounty: The Complete Guide to Year-Round Organic Gardening in the Pacific Northwest was a 2011 BC best seller.

Website: [www.lindagilkeson.ca](http://www.lindagilkeson.ca)

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### 10:15am - Sidney Room

#### The Magic of Mushrooms at Home - Scott Henderson - The Mushroom Man, Vancouver

Have you ever wondered about the role that mushrooms play in your garden? Have you thought about growing your own mushrooms at home, or in your garden? This talk introduces ways you can use beneficial fungi to help some of your vegetable plants grow better, and how you can start growing mushrooms for food or health.

Scott is an avid mushroom hunter and grower. Through his business, the “Mushroom Man”, he helps people grow mushrooms by providing easy-to-use growing kits and supplies so they can enjoy their own tasty gourmet mushrooms.

Email: [mushrooms.vancouver@gmail.com](mailto:mushrooms.vancouver@gmail.com)

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### 10:15am - Colwood Room

#### Roses to Grow - A Thorny Subject? - David Elliot - Rosarian

Some of us can grow these beauties, some of us struggle and give up. This talk will outline rose varieties from species to modern hybrid roses and what selections grow best in our region. Learn about successfully growing roses in mixed beds, and how to select for flower, hips and foliage to make your garden more interesting. Soil requirements, planting location and maintenance will be covered.

David and Crenagh Elliott have been growing roses in Victoria for 30 years - predominantly Heritage - without using artificial fertilizers or insecticides. They travel worldwide attending Rose conferences to learn more and meet fellow rosearians.

Email: [theelliotts@shaw.ca](mailto:theelliotts@shaw.ca)

**11:30am - Theatre**

**KEYNOTE: Hot New Plants: Cutting Edge Garden Plants for Cutting Edge Gardens - Gary Lewis - Phoenix Perennials, Vancouver**

Phoenix Perennials is among the first nurseries in Canada – and even the world – to offer new cultivars developed by the best international breeders. Gary will give you the inside track on recent new cutting edge garden plants and talk about where plant breeding is heading in the future. If you love new plants, you won't want to miss this talk!

Gary began botanizing his local fields and forests around the age of four (first in Germany, then in Nova Scotia and Ontario), began collecting house plants at the age of ten and began gardening at the age of fifteen. He holds a UBC Master of Science degree in Plant Ecology, training which, with its focus on the botany and ecology of wild plants, greatly informs his horticulture.

In 2004 on his 28th birthday Gary became the owner of Phoenix Perennials. Since then he has greatly expanded the nursery to include one of the largest and most exciting selections of perennials in Canada.

He strives to include cutting edge new perennials, tried and true garden stalwarts, and the rare and unusual in his plant offerings.

Gary is the Canada Region Director for the Perennial Plant Association, the North America-wide industry association that brings gardeners the Perennial Plant of the Year. He is Image Bank coordinator for E-Flora BC, an online atlas of BC native plants. He also serves on the Perennial and Bulb Selection Committee of Great Plant Picks, an educational awards program of the Miller Botanical Garden that works to build a comprehensive palette of outstanding plants for BC and Pacific Northwest gardens.

Website: [www.phoenixperennials.com](http://www.phoenixperennials.com)

**11:30am - Sidney Room**

**Tomatoes: Challenges 7 Treasures - Tina Baynes - Corner Farm**

Take the challenge out of growing tomatoes in our ever-changing climate and learn the tricks of the trade for abundant harvest of this much loved and anticipated edible. Tips on variety selection, growing healthy plants, protective structures, and seed saving will be discussed.

This will be Tina's 21st year growing organic food for farm markets, restaurants and direct from the farm. It has been a long path participating in the growth of our local sustainable growing community: she co-founded and has been long involved in the Moss Street Farm Market, the North Saanich Farm Market, Haliburton Community Farm, and the local chapter of Canadian Organic Growers (COG).

Tina has enjoyed teaching organic agriculture for 19 years at Camosun College and to farm apprentices, some of whom now have their own market-gardens. Her Corner Farm sells open pollinated vegetable, herb and flower seeds.

Email: [tinajfraser@shaw](mailto:tinajfraser@shaw)

**11:30am - Colwood Room  
Backyard Chickens - Urban Hens - Marilyn Soames - Saanich Fair Poultry Show**

Here is a brief overview of the joys, enrichment and benefits of keeping chickens wherever you are. Learn about the health, housing and maintenance of chickens in an urban setting, plus, how their manure benefits your garden and planters.

Marilyn’s love of chickens began in 2001 and soon after she acquired her own flock of heritage birds. She helps with the education and organization of the poultry exhibition at the annual Saanich Fair, and is a member of the Cowichan Feather Fanciers. Marilyn presents gardening workshops for the People, Plants and Homes department of BC Housing, encouraging residents to grow their own food. Recognizing that much knowledge of chicken husbandry is in danger of being lost, Marilyn enthusiastically shares what she has learned from her elderly mentors.

Email: [marilynsoames@yahoo.ca](mailto:marilynsoames@yahoo.ca)

**12:45pm - Theatre  
The Edible Revolution? Ingredients for Retooling Regional Food Systems - Jon Steinman,  
Deconstructing Dinner & Linda Geggie - CR-FAIR**

With the population on the planet scheduled to hit nine billion by 2050, how can we hope to feed everyone? While there is hot debate about trade and biotechnology as a way forward, there is a growing movement afoot to re-tool food systems at the regional level. Linda and Jon will take you on a visual journey to explore this approach, and look at both the Kootenays and Capital Region and efforts on the ground to reconstruct food production and distribution chains with the planet and its people in mind. We will recognize Local Food and Agriculture Champions so you can see who is making a difference here in the Capital Region.

Broadcasting from Nelson, BC, Deconstructing Dinner (archived on-line) was a radio show and podcast airing between 2006-2010 on fifty North American radio stations. Jon has been involved in and coordinated many food initiatives including GE Free Kootenays, Community Food Matters, and the Kootenay Grain CSA. He is a Board Director of the Kootenay Country Store Co-operative, Canada’s largest independent consumer food co-op. Jon recently completed a report on food system organizations in Canada and the US and has used this research to help recommend the potential development of a West Kootenay regional food system alliance.

Website: [www.deconstructingdinner.ca](http://www.deconstructingdinner.ca)

Linda has been involved in food systems based work for close to two decades from the local to the global. She is founder and co-creator of many LifeCycles programs: the Fruit Tree Project, Growing Schools and numerous urban garden projects. To help create a more fertile environment for local agriculture on Vancouver Island, Linda became involved with regional organizing and policy work that includes developing a regional food strategy and agriculture plan, and an agriculture economic development plan. Sponsored by Capital Region Food and Agriculture Initiatives Roundtable (CR-FAIR)

Website: [www.communitycouncil.ca](http://www.communitycouncil.ca)

**12:45pm - Sidney**

**Tales of Plant Hunting in SW China - Jon Steinman, Kelly Dodson & Sue Milliken - Far Reaches Farm**

Live vicariously with stories of a plant hunting trip to SW China in the fall of 2010 botanizing mountainous areas rarely visited by westerners. This is a fast-moving travelogue mixing serious plants, scenery and humour that will appeal to both plant nerds and the plant-challenged. Kelly and Sue will also touch on their seed-sowing techniques.

Kelly and Sue own Far Reaches Farm, a rare plant nursery in Port Townsend, WA that is home to one of the largest collections of unusual plants in the Northwest. They grow many of their plants from seed collected in the wild as well as from their nursery and garden.

Website: <http://www.farreachesfarm.com/aboutus/>

**12:45pm - Colwood Room**

**Growing Citrus in South Coastal BC - Bob Duncan - Fruit Trees & More**

Homegrown lemons and oranges? Learn from a master about the cultural requirements and variety selection for success in growing citrus in South Coastal BC.

Bob owns Fruit Trees and More with his wife Verna, and for over 30 years they have been growing tree fruits, specializing in temperate, warm temperate, Mediterranean and hardy subtropical fruit trees. They grow over 400 varieties of tree fruits including 30+ varieties of citrus. Their orchard is used as a teaching tool to demonstrate various training systems and cultural techniques.

Website: <http://www.fruittreesandmore.com>

**2:00pm - Theatre**

**Backyard Berries & Winter Preserves - Carolyn Herriot - The Garden Path Nursery**

Learn how pleasurable it is to grow a variety of berries in your garden and reap the benefits year round. Carolyn shares growing tips and cultural conditions for a wide selection of berries from tayberries to red currants. Then go into the kitchen to see what happens for the enjoyment and healthful benefits of this fruitful bounty to continue well past the growing season.

Carolyn is author of A Year On The Garden Path, a 52-Week Organic Gardening Guide and The Zero Mile Diet, a Year-round Guide to Growing Organic Food (Harbour Publishing). She is a food security consultant and regular columnist for GardenWise and CommonGround magazines. After 20 years operating The Garden Path Nursery Carolyn now focuses on growing certified organic 'Seeds of Victoria' at The Garden Path Centre in Victoria.

Website: <http://earthfuture.com/gardenpath/>

**2:00pm - Sidney**

**What's the Current Hot Potato? Making Food Policy in the Capital region - Pat Reichert, Moderator**

From marauding deer to urban chickens, dumping fill on agriculture land to guerilla gardening on city boulevards, in the last decade we have seen local government increasingly grapple with food and agriculture issues. Come and learn about the evolution of food planning and policy making in the region.



Are we making progress? Do meetings, words, and policy turn into actions that make a difference on the ground? Hear from a panel of food activists, local government, and members of the Capital Region Food Policy Working Group who dish on the “hot potatoes” of food policy and planning initiatives in our region.

Pat has worked on many food security projects on Salt Spring Island including the Salt Spring Island Food Security Plan, the Salt Spring Area Farm Plan and three research studies on commercial farm produce production on the island. She is part of the “Save Salt Spring Lamb” abattoir project, coordinator of the Growing Up Organic program, and coordinator of the Salt Spring Farm Produce Centre planning project. Pat is also a member of the Capital Region Food and Agriculture Initiative Roundtable (CR-FAIR) steering committee and of the Capital Region Food Policy Working Group. She was recently elected to the board of the Salt Spring Island Farmland Trust.

Sponsored by Capital Region Food and Agriculture Initiatives Roundtable (CR-FAIR)  
Website: [www.communitycouncil.ca](http://www.communitycouncil.ca)

**2:00pm - Colwood Room**

**More Than One Native: How Various Bee Pollinators Work With Flower Designs To Make Your Garden More Bountiful - Gord Hutchings, Hutchings Bee Service**

Flowering plants have been with us for over 130 million years and have evolved in concert with over 25,000 different species of native bees - the flower pollinator specialists. With over 450 species of native bees in BC and the Yukon, these bees still perform the majority of pollination, especially for native plants. Most people don't recognize what these native bees look like; much less know about their life cycles and biology. Native bees have developed a variety of anatomical characteristics that are best suited to extract nectar and pollen from various shapes and designs of flowers, and they are perfectly in tune with our climatic conditions. Learn of the fascinating characteristics of our local diverse bee fauna, their habitat requirements, and how your garden flowers and food plants can benefit from their presence.

Gord is a local entomologist, and former field biologist involved in entomological projects throughout BC and the Yukon.

Website: <http://sites.google.com/site/hutchingsbeeservice/>

**3:00pm - Theatre**

**Food From The Hood: Backyards, Boulevards and More - Gabe Epstein, Moderator**

Opportunities for growing food in cities abound, and neighborhoods are getting active using urban lands in creative and cooperative ways. Come and learn about the rise of neighbourhood-based food producing and food security groups around Victoria. Representatives from Gorge Tillicum Urban Farmers (GTUF), Vic West Urban Farmers (VWUF), Jubilee Urban Farmers (JUF), and Hillside Urban Farmers For Sustainability (HUFFS) share the history and nature of their groups - what they believe, what they do, what they've learned, what they can and can't achieve, and more.

Gabe is a retired elementary school teacher. He is now a backyard gardener and co-coordinator for the Gorge Tillicum Urban Farmers (GTUF) neighbourhood group.

Sponsored by Capital Region Food and Agriculture Initiatives Roundtable (CR-FAIR)

Website: [www.communitycouncil.ca](http://www.communitycouncil.ca)

# Salt Spring Island Master Gardener Course

Salt Spring Island has long been known as a place for its unique and diverse gardening community. In February of 2012 the first Hastings House Master Gardener Course is scheduled to be hosted at Hastings House Country House Hotel. This is a 6 week course, each Saturday will be taught by experts in their field from all over the Pacific Northwest. Anyone with a desire to learn about the practical aspects of gardening with a hands-on application is

eligible to take this program.

Kelly McAree  
General Manager  
Hastings House  
Country House Hotel

**Course Dates:**  
February 4<sup>th</sup>, 2012 -  
March 10<sup>th</sup>, 2012

**Course Fee:**  
\$499.00 (includes  
breaks and lunch)

Register by calling  
Hastings House at  
[\(250\) 537-2362](tel:2505372362)

Course Schedule:

1. Soils: Feb 4<sup>th</sup>, 2012
2. Pests and Diseases:  
Feb 11<sup>th</sup>, 2012
3. Vegetables and  
extending the Season: Feb  
18<sup>th</sup> 2012
4. Small Fruits & Pruning:  
Feb 25<sup>th</sup>, 2012
5. Plant Materials: March  
3<sup>rd</sup>, 2012
6. Garden Design: March  
10<sup>th</sup>, 2012

**Please call to register: 250-479-6162**



All courses are at  
**The Horticulture  
Centre of the  
Pacific**  
505 Quayle Road,  
Victoria BC

**Plant Identification & Culture**

All year long, one Saturday a month, **Diane Pierce** will introduce students to 30 new plants: Latin & common names, plant descriptions, cultural requirements, general maintenance & landscape uses. This course is perfect for new & experienced gardeners & those new to Victoria. This is an on-going course &

can be joined at any time or taken one at a time. Dates for 2012:  
February 4<sup>th</sup>, February 25<sup>th</sup>, March 17<sup>th</sup>, April 21<sup>st</sup>, May 19<sup>th</sup>, June 16<sup>th</sup>, July 21<sup>st</sup>, August 18<sup>th</sup>, September 15<sup>th</sup>, October 20<sup>th</sup>, November 17<sup>th</sup>, December 1<sup>st</sup>  
1:30 pm – 4:30 pm

HCP Members \$350.00  
Non-HCP Members \$490.00

**Basketry – The Market Basket**  
Saturday Feb. 18<sup>th</sup> *or* Sunday Feb. 19<sup>th</sup>  
9:30 AM – 4:30 PM

**Joan Carrigan** continues her wildly popular basket classes. First up for this year is a market basket. This is a very sturdy rectangular splint woven basket with a wood handle. It has an attractive plain & twill weave pattern and is a basket ready to be put to use. Great for shopping, garden produce, garden tools & storage. All materials are included.  
HCP-Members \$ 110.00  
Non-HCP Members \$154.00

**Spring Check List**

Sunday February 19<sup>th</sup> 1 PM – 4 PM  
Professional gardener **Jane Tice** will cover general maintenance techniques & pruning basics including hydrangeas, roses & spring flowering shrubs. Individual problems welcome to get your garden off to the right start. Following the classroom session the class will go into the gardens to find examples of the material covered so please dress to roam!  
HCP Members \$25.00  
Non-HCP Members \$35.00

**Native Plant Propagation**

Saturday Feb. 25<sup>th</sup> 1 PM – 4 PM  
Prepare to get down & get dirty with native plants with **Brenda Costanzo**, co-author of “Native Plants in the Coastal Garden”. The session will begin in the classroom for an introduction to the best plants for your home garden and give you the low-down on how to propagate these species. Then it’s off to the HCP greenhouse for a hands-on session so bring your gardening gloves & secateurs and a box or bag to carry home your new treasures!  
HCP Members \$35.00  
Non-HCP Members \$49.00

**Bring Wildlife to your Backyard**

Sunday March 4<sup>th</sup> 1 PM – 4 PM  
As habitat disappears and more species are put at risk, gardeners can step up and make a difference by introducing naturescaping to their gardens. This technique of gardening provides animals with habitat for resting, nesting & food as they travel across the landscape and requires less water & general maintenance. Using examples of naturescaped gardens, local ecologist & invasive species specialist **Marian McCoy** will teach you how to attract wildlife & biodiversity to your garden. This interactive workshop will include a walk through the Gardens at HCP.  
HCP Members \$25.00  
Non-HCP Members \$35.00

**Learn to Mosaic**

3 Sundays in March 11<sup>th</sup> 10 AM-3 PM, 18<sup>th</sup> 10 AM-1pm & 25<sup>th</sup> 10 AM – 12 noon  
In **3 sessions**, artist **Anne Swannell** will teach students all the basics & discuss more advanced techniques. You will learn how to: prepare the base, cut & adhere the tiles, grout & seal. No experience is necessary. All will go home with a beautiful 16”

square floral mosaic panel that can be wall mounted or used as a table top.  
To ensure personal attention this class will be **limited to 8 students**  
All materials & tools supplied.  
HCP Members \$135.00  
Non-HCP Members \$190.00  
[Learn more ...](#)

**Pruning Techniques**

Monday March 12<sup>th</sup> & Tuesday 13<sup>th</sup> 6:30 – 9 PM & Saturday March 17<sup>th</sup> 9 AM-12 noon.  
An understanding of how & why plants respond to pruning will help you get the results you want with any plant in your garden. We prune to control size, to increase flowers & fruit production and to correct damage from pests, diseases & weather. **Patty Brown** will teach this **3-session** course on theory & technique. Two in-class sessions will cover the theory & the third, on the Saturday morning, will be a practicum in the Gardens at HCP.  
HCP Members \$90.00  
Non-HCP Members \$125.00

**Troubleshooting Townhall**  
**Getting Ready for the 2012 Garden**

Sunday March 18<sup>th</sup> 1 PM – 4 PM  
Bring your questions to a troubleshooting workshop with **Linda Gilkeson**. The session will start with a presentation on common garden questions for this region; why are my beets so tiny and how to get a good stand of carrots and what’s with this powdery mildew?! There will be plenty of time for participants to ask questions and find out how to solve problems for this year and better yet, avoid them altogether.  
HCP members \$25.00  
Non-HCP Members \$35.00

**Landscape Planning & Design**

Monday 6:30 PM – 9 PM  
March 19<sup>th</sup>, 26<sup>th</sup>, Apr. 2<sup>nd</sup>, 16<sup>th</sup>, 23<sup>rd</sup>, 30<sup>th</sup> May 7<sup>th</sup> & 14<sup>th</sup>  
This 8-session course will take you step-by-step through the landscape design process. From imagining to gathering the information to drawing the plans to selecting the plants and materials, you will be led, coached and informed by instructor Ken Nentwig. Based on your own project- up to ½ acre, you will learn how to see through the landscape designer’s eyes. Be prepared to spend some time getting to know your site as you’ve never seen it before and to create a design that will suit your lifestyle and budget. Some

basic tools will be required, paper and some related materials will be provided.

HCP Members \$240.00

Non-HCP Members \$340.00

[Learn More...](#)

**Build a Mason Bee Condo**

Saturday March 31<sup>st</sup> 1 PM – 4 PM

Bring our native pollinators to your backyard by learning how to build a successful bee condo. The design encourages periodic viewing of the bees within & has two styles of channel widths to attract a range of species throughout the summer season.

No prior carpentry experience is necessary. Some basic sawing & hammering skills would be a benefit but regardless of skill, **Gord Hutchings** will ensure all students will go home with a bee condo ready to paint & set up in the garden! All material & tools provided  
HCP Members \$40.00

Non-HCP Members \$55.00

**Ethnobotany of Southern Vancouver Island**

Saturday April 14<sup>th</sup> 1 PM – 4 PM

For many thousands of years the local First Nations have used the many different species of plants in all aspects of life. In this course, **Charles Knighton** will introduce you to the ethnobotany of Southern Vancouver Island including the history of food gathering and related technologies. A short classroom session will be followed by a tour of the Ethnobotany Trail at HCP.

HCP Members \$25.00

Non-HCP Members \$35.00

**Planting a Chefs' Garden**

Saturday April 14<sup>th</sup> 9 AM – 11:30 AM

Add zest & flavour to all your cooking by adding a chef's selection to your vegetable garden, (or a box on the balcony!) **Lynda Dowling** will teach you how to grow, harvest and use a wonderful selection of herbs and send you home with new recipes, a selection of six herbs & the confidence to use them.

HCP Members \$35.00 incl. materials

Non-HCP Members \$49.00 incl. materials

**Basketry – Diagonal Plated Basketswith Willow Bark & Paper**

Saturday April 21<sup>st</sup> *or* Sunday April 22<sup>nd</sup> 9:30 AM – 4:30 PM

In this workshop **Joan Carrigan** and her students will explore two types of diagonal plaiting using two

different materials. Students will learn how to harvest and prepare willow bark & weave a square basket. Then they will weave a flat pouch with a lid using watercolour paper. This easily accessible and versatile material offers many creative possibilities. All materials are included.

HCP Members \$110.00

Non-HCP Members \$154.00

**Resilient Gardens for a Changing Coastal Climate**

Sunday April 29<sup>th</sup> 11 AM – 1 PM

Our local conditions are changing along with the global climate; what does this mean to our food gardens; to our food security? **Linda Gilkeson** will teach you how to design adaptable fruit and vegetable gardens, how to help your plants through 'weird weather' and what you need to know to become a resilient gardener in these challenging times.

HCP members \$25.00

Non-HCP Members \$35.00

**Pollination 101**

Sunday April 29<sup>th</sup> 2 PM – 4 PM

Crops from apples to zucchini and all seed saving depend on the successful fertilization of flowers – this is pollination. **Linda Gilkeson** will review plant biology and the different types of flowers. Pollination agents and environmental factors such as temperature that can affect fertilization will also be explained. Learn why some plants don't fruit, how to attract pollinators, how to hand pollinate and how to avoid cross-pollination to make sure the seed you save is "true" to the variety.

HCP members \$25.00

Non-HCP Members \$35.00

**Container Vegetable Gardening**

Saturday May 12<sup>th</sup> 1 PM – 3 PM

**Linda Petite** will teach you how to grow a wide variety of beautiful vegetables in containers and how to utilize vertical gardening to save space and maximize yield. The session will cover: how to start & maintain a container garden, which soil mixes & fertilizers work best, the do's & don'ts of watering, (could be a full course in itself), how to choose the best varieties and how to trellis your favourite vining vegetables. Join us for this fun hands-on workshop, take home some veggie starts and start your own container garden.

HCP Members \$30.00  
Non-HCP Members \$42.00

**Native Bees of the Gardens at HCP**

Saturday June 9<sup>th</sup> 1 PM – 3 PM  
Six different families of bees are found in our area throughout the spring & summer. 70% of our native pollinating bees are ground nesters. Some are not even what you might think of as bees as they are quasi-social. Most are solitary and the most eusocial bee is the beloved bumble bee. Come & learn with

**Gord Hutchings** about what plants they visit, their biology, habitat requirements and visit some of their forage areas in the Gardens at HCP.  
HCP Members \$25.00  
Non-HCP Members \$35.00

**Basketry – Nantucket Style Purse**

Sat. June 16<sup>th</sup> *or* Sun. June 17<sup>th</sup> 9:30 AM – 4:30 PM  
Perfect for everyday use.  
**Joan Carrigan** will teach you how to make this durable and attractive shoulder basket using a spiraling twill weave. It has a wooden base in the Nantucket style, the sides are woven with dyed cane over reed and there is a leather strap for carrying. This is a basket that is fun to weave and fun to use. All materials are included.  
HCP Members \$110.00  
Non-HCP Members \$154.00

**Troubleshooting Townhall for the 2012 Garden**

Sunday September 30<sup>th</sup> 1 PM – 4 PM  
Bring your questions to a troubleshooting workshop with **Linda Gilkeson**. This post-mortem of the 2012 summer will start with a presentation on common garden questions for this region and cover this past growing season *and* where you should be for the winter garden. There will be plenty of time for participants to ask questions and find out how to solve the problems presented this year and how to avoid them in 2013!  
HCP Members \$25.00  
Non-HCP Members \$35.00

**Garden Inspired Gifts**

Saturday & Sunday October 13<sup>th</sup> & 14<sup>th</sup>  
Taking inspiration from the natural world, **Lynda Dowling** will help you unlock your imagination to make charming and unique gifts for the holidays, (or to

keep!) Project details of this two day workshop to come. All materials will be included.

**The Floral Toolbox**

Saturday October 20<sup>th</sup> 1 PM – 4 PM  
Gardeners might be savvy about growing flowers but are often at a loss when it comes to using them in an arrangement; nor do they see the potential beyond flowers to foliage, leaves, sticks & stems! Floral designer Anne Bowen does and she will open your eyes too. You will work on learning the basic tenets of design and, using your new skills, create a free-standing arrangement in your own vase and a container arrangement using oasis. Please bring one small to medium size vase, small secateurs or snips- we will supply everything else.  
HCP Members \$50.00  
Non-HCP Members \$75.00

[Learn More...](#)

**Zen & Now**

Sunday Oct. 21<sup>st</sup>  
Artist and garden designer **Robin Hopper** has reworked & updated his immensely popular and irreverent tongue-in-cheek slide and lecture presentation to trace the development of Japanese Gardens from their beginnings to a personal interpretation of the five basic Japanese garden styles featured in the Metchosin garden of **Chosin Pottery**. The lecture will be followed by lunch at **Nourish Garden Bistro**, and then it's off to Metchosin with Robin for a guided tour of his beautiful garden at the height of its fall colour. **(Optional lunch is an additional \$20.00)**  
HCP Members: Lecture *only* \$15.00 Non-Members \$25.00

**Basketry using Northwest Material**

Saturday Oct. 27<sup>th</sup> *or* Sunday Oct 28<sup>th</sup> 9:30 – 4:30 PM  
This workshop with **Joan Carrigan** will introduce students to the harvesting, preparation and weaving of western red cedar bark, west coast sweetgrass, willow bark & beargrass. A variety of techniques will be covered including regular & reverse twining, twill weave and X-lashing. These materials are lovely to work with and students will be sure to treasure their new baskets.