

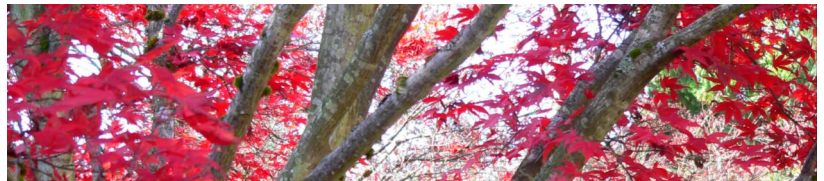


# MILL BAY GARDEN CLUB NEWSLETTER

Website: [www.millbaygardenclub.com](http://www.millbaygardenclub.com) Email: [mbgcnewsletter@gmail.com](mailto:mbgcnewsletter@gmail.com)

**NOVEMBER 2012**

**Next Meeting  
November 27, 2012**



The November meeting of the Mill Bay Garden Club will take place on Tuesday, November 27th at 7 PM at the Mill Bay Community League Hall - 1001 Shawnigan Mill Bay Road.

The doors open at 6:30 pm to provide you with the opportunity to check out the Club library and plant sale table, buy your raffle tickets, put your exhibits on the brag table and socialize. This is a great little garden club that is very social.

## **November Brag Table Theme: NAKED NOVEMBER**

With plant and flower identification and commentary provided by 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 150 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

**NOVEMBER SPEAKER:  
Sandra Stevenson  
Xmas Wreath Making**

## **November Kitchen Duties:**

**Dianne Regan**

### **1 litre of 2% milk:**

Louise Ketilson

**Cookies/ Goodies:** Donna Kaiser,

Nelmar Bekkema, Annette Gupton

### **Kitchen Helpers:**

Gill Seal-Jones, Cori-Lee Fisher

### **Set up / Clean Up:**

Joan Nott, Susanne Darby

## **IT'S MEMBERSHIP RENEWAL TIME**

Please remember that membership dues must be paid by the November meeting to ensure you continue to receive the benefits of a monthly newsletter and notifications about those wonderful garden tours. Membership is very reasonably priced at **\$10 cash**.

**Remember to bring your mug!**



# MILL BAY GARDEN CLUB CHRISTMAS POTLUCK DINNER

December 4th, 2012  
A non-alcoholic Event

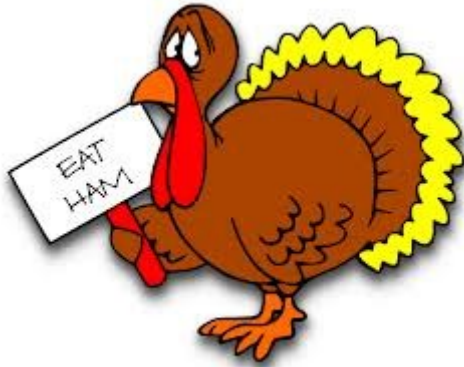


Please come join us for a fun time at the annual Christmas Potluck Dinner. Doors open at 5:30 pm to allow you time to set up your table and potluck item. Dinner service begins at 6:00 pm. Your potluck item could be a salad, dessert, or a pre-cooked potluck dish. (The hall oven will be used for food warming only.) The Club will provide a delicious ham with mustard mousse (yum) prepared by Janice Rose and turkeys roasted and carved by Dianne Regan and Barb Kohlman. We will also provide a Festive Non-alcoholic Holiday Punch, coffee and tea.

There will be a box near the entrance for donations of a non-perishable item for the food bank.

Rumour is Santa is dropping in and there will be a gift exchange. For the exchange, please bring a wrapped garden related gift valued at no more than \$10.

Ajay is doing a word jumble. Spring bulbs is the theme. Dianne Regan's daughter in law, Misha will play the piano. So, do come join us. Meet some of your fellow club members during a very social evening.



Bring your family, they are all welcome!

## Centerpiece Theme: Christmas Bounty

Be creative and make a Christmas Centerpiece for your table. You may use candles, but they cannot be lit due to fire regulations. Prizes will be awarded to the judges favourites.

### Please bring the following items with you for the Potluck dinner:

- ◇ Plates
- ◇ Cutlery
- ◇ Napkins
- ◇ Cups or Glassware
- ◇ Non-Alcoholic beverage
- ◇ Wrapped gift for exchange
- ◇ Potluck dish
- ◇ Food Bank Donation

### Optional:

- ◇ Centerpiece for table
- ◇ Festive place mat

## President's Report: Cliff Stainsby

If you are reading this carefully you may wonder if the Club has experienced a coup d'état. Well, sorry to be so boring but the reason I am writing this short report is that our reigning President is somewhat incapacitated. Although there is good news – Ajay has a brand new knee, there is also bad news- he is unable to use it as yet. And so I am standing – on very old knees – in for him.

At the beginning of his October report, Ajay commented "*Rain! I never thought I'd say it but it sure is good to see rain on the forecast for the next while.*" I wonder if he realizes that such a comment makes him responsible for the month long, and continuing, deluge. Water, water everywhere..... .

So, on to a few items.

The theme for November's brag table is 'Naked November'. Please bring contributions for the brag table. The last two months have been exceptional and the more members participate the more exceptional it becomes.

The planning for the Christmas party and potluck dinner on December 4 is well underway. Please highlight this event on your calendar; it is always lots of fun. The hall will open at 5:30pm to allow time for setting your table and for setting up the buffet.

Once again we will provide turkeys from chefs Barb and Dianne, ham (meat, not humour) prepared by Janice, and moose – oops – mousse, a special librarian's mousse, one very highly regarded at previous dinners. Punch a la Kohlman will also be provided. You provide a favourite side dish, salad or dessert to share with everybody. And, please be sure to bring your favourite non-alcoholic beverage, festive place settings including but not limited to: placemats, napkins, plates, silverware, glassware and a centerpiece for our judged competition. The centerpiece theme this year is "Christmas Bounty". We ask that no lighted candles be used due to fire hazard. LED lights might work as surrogate candles.

If you are able, we ask that you also bring a donation for the food bank.

Dinner service will begin at 6:00pm.

Santa will be present and jovial. We will have our traditional gift exchange of unisex garden related gift items with a value of no more than \$10.

And this year, a special treat – Dianne's daughter-in-law will play piano.

Once again there will be a word jumble prepared by Ajay and the topic is spring bulbs.

Spouses, partners, children and friends are all encouraged to attend. Any questions, please ask at the November meeting.



## **Gardening Tips: Barb Kohlman, Past President**

- ◇ general garden clean up
- ◇ lift tender bulbs like dahlias and glads and store in a dry, frost-free area
- ◇ still time to plant spring bulbs and get late season discounts!
- ◇ seed green manure crops
- ◇ clean garden tools for winter storage, drain garden hoses and store inside
- ◇ test soil pH - apply limestone or wood ash as needed - slow reacting so fall application ensures pH is adjusted by spring
- ◇ finish dividing and planting perennials, as long as soil is workable
- ◇ last chance to plant kale and greens in your cold frame

## **LIBRARY REPORT: Janice Rose**

Christmas has come early for the MBGC. Three new books should delight our members. The first is **Linda Gilkeson's Backyard Bounty**. This is a practical and down-to-earth complete guide to year round organic gardening. It provides tons of information on choosing the best varieties for our climate to harvesting and storage ideas.

**Steve Solomon's Growing Vegetables West of the Cascades** is another book filled with common sense ideas about growing organic vegetables. It includes chapters on creating excellent compost and enriching your soil, dealing with pests, conserving water, and planning a 12 month harvest.

Last but not least is **Senga Lindsay's book on Edible Landscaping**. Senga is from North Vancouver and runs a landscape design company which incorporates edible plants into traditional flower gardens. There are unique and interesting ideas for everyone.

More books are on their way and as they arrive I will update the newsletter. Members are reminded to please, please, please return books at the next monthly meeting so that others may borrow them.



## **MEMBERSHIP CHAIR REPORT**

**Sandra Goth**

Thank you for the flood of renewals and our new members at last month's meeting. The meetings continue to be wonderful, fun and informative.



## **Cards by Mary Gale**

If you know of someone in the club who is sick, or in hospital, or is dying, please let Mary Gale know and she will send a card on behalf of the Mill Bay Garden Club.

# Mill Bay Garden Club

## October 23, 2012 Minutes

By Heather Gibbins

Meeting called to order at 7:00 p.m.

Ajay Oppelaar presented the Presidents Report. Committee members absent from the meeting, Mary Gale, Historian; Carmen Stanek, Raffle Table; Arlene Dench, Secretary. Ajay thanked Joan and Bill Cawker for looking after the Raffle Table and Heather Gibbins for taking minutes of the meeting.

The minutes of the September 25th meeting were voted upon and accepted with one adjustment to the proposed budget of \$150.00 due to no banking fees. Moved by Kerry Davis, 2nd Al Michelson. Carried. The Budget was adjusted at the Executive Meeting on September 11th.

Thank you to the Kitchen Crew and Set up crew. Crew sign-up sheets circulated. Review of the President's Report from the October newsletter. No questions or discussion.

Diane McAmmon, Cowichan Valley Garden Club is looking for volunteers to work with Diane to set up another joint garden tour with the Cowichan Valley Garden Club. The tour dates have not been set, however they are looking at June or July 2013. Last year Cliff Stainsby's work on the Garden Tour was a huge success.

Reminder of our Christmas Pot Luck Dinner on December 4th at the Community League Hall.

Ajay brought to our attention the free seeds & small plastic bags for collecting are located on the table, please help yourself to Echinacea, coconut lime and hot lava, along with two varieties of Mortigon Lilly, (white and Pink).

Cliff Stainsby, Vice Presidents Report- Nothing to report.

Gale McIntyre, Treasurer—Reported a Bank Balance of \$2,156.41 with 12 cents interest paid. 22 members paid tonight.

Sandra Goth, Membership—Welcomed three new members at tonight's meeting.

Heather Gibbins, Flower & Garden Show—Announced the first Committee Meeting will take place on January 14th 2013. Heather also reminded everyone we are looking for volunteers for the show and encouraged every one to participate in the garden show. Ajay told the members that last years garden show raised \$5,500.00 with \$1,000.00 being donated to the Mill Bay Food Bank.

Heather Jenkins, Plant Sales—Sales of plants were going well, with several unusual specimens already sold.

Janice Rose, Library—Noted that she has already ordered several books, among them are books on Vegetable Gardening. Janice encouraged the membership to utilize the library, and to give suggestions of books which they would recommend we acquire for our library. Bill Herring recommended two books, Vegetable Garden Display and Fruit Garden Display. Elaine Scott recommended Edible Landscaping by Rosalind Creasy.

Dianne Regan, Kitchen—Nothing to report.

Members Forum: Elaine Scott recommended the conference, Mixing it up in the Urban Garden, put on by the Master Gardener Association of B.C. A charge of \$55.00 per person if you sign up prior to November. The fee covers the conference and food. There are application forms on the table for those interested or contact Elaine Scott or Barb Kohlman for more information.

Joy encouraged members to join her seminar on Nov. 9th—Grow Food With Joy.

Valerie Robinson requested volunteers to work with school children at Ecole Mill Bay School. They are having a work party on November 4th. The children's garden require seeds, if you have extra please donate.

Barb Kohlman commentated the Brag Table, which was another wonderful display of fall vegetables, fruits, flowers and foliage.

Bill Herring held the Question and Answer

*(Continued on page 6)*

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period, with a variety of questions ably answered and information given. Plant garlic now in October, 1 to 2 inches below the soil surface, remember to separate the cloves prior to planting. To produce sweet peas in time for our June garden, plant seed directly in to the soil , also in October. When the sweet peas have four leaves, pinch out the centre. October is the month to plant winter lettuce for March crop. A good variety of winter lettuce is Winter Crisp. Gooseberry Fly , Bill recommends you cover the plants with enviromesh before the flowers and foliage appear in spring. Keep

plants covered for 8 to 10 weeks. Bill's recommendation for top soil was to build your own, using manure, compost and sea weed. Shawnigan Lake Soil, by Mason's Beach was recommended by Ajay.

Cliff Stainsby introduced tonight's speaker , Jeff de Jong, who gave an interesting talk on Pond Gardening using linear plants to naturalize your pond and recommendations including keeping 60 to 70% plant coverage in your pond, this will eliminate algae growth. He spoke on pond placement and use of pond liners as opposed to plastic formed ponds.

The meeting adjourned at 9:00 p.m.

## **MBGC Marketplace:**

### **A GREAT GIFT IDEA**



**GROW FOOD** Network is a Monthly online Magazine for People Who Grow Their Own Food



**November's GROW FOOD'S 2 FOR 1 Special.** Buy one year's on-line subscription and send one to a friend for FREE! Each monthly issue is filled with practical advice on How to Grow Great Food All Year Round. To order: [www.growfoodnetwork.com](http://www.growfoodnetwork.com) or email Joy for an address to send a cheque to: [growfood@shaw.ca](mailto:growfood@shaw.ca)

## **Upcoming Events**

### **Courses at Horticulture Centre of the Pacific:**

## **Holiday Wreath Making**

Friday November 23rd 9:30 am – 12:30 pm or 1:30 pm – 4:30 pm,

Saturday November 24th 1:00 pm – 4:00 pm or Sunday November 25th 1:00 pm – 4:00 pm

Using a tremendous variety of greens, you'll learn the techniques of wreath making and take home the finished product. **Lynda Dowling** will teach you all the tricks for an imaginative & unique decoration. Bring a friend – it's fun!

HCP Members \$35.00 incl. material Non Members \$45.00 incl. material

## Swags & Door Sprays

Saturday December 1st 1 pm – 4 pm

Floral designer **Anne Bowen** will help you take full advantage of the bounty of the HCP Gardens & send you home with creations to turn your front door, entry way or mantle into the envy of the neighborhood. Anne will also demonstrate techniques to change your existing outdoor containers into holiday decorations.

HCP Members \$40.00 incl. material Non HCP Members \$50.00

## Honeysuckle Rib Basket

Saturday December 8<sup>th</sup> 9:30 am – 5 pm

This is a traditional European style basket used for centuries as a household gathering & storage basket. This version will have a honeysuckle vine handle giving it an organic shape. This class with **Joan Carrigan** will be using a variety of natural materials that can be found in the garden or in the wild, as well as colourful dyed reed. The class will discuss the gathering and preparation of the natural materials & participants will learn how to make cordage from plant materials.

Suitable for all levels. HCP Members \$110.00 Non-HCP Members \$154.00 All material included

## Pesticide Applicators License

Two course offerings this fall:

1. Sat. Sept 22<sup>nd</sup> and Sun. Sept 23<sup>rd</sup> from 8:30 am – 4 pm, exam Mon. Sept 24<sup>th</sup> 6 pm – 9 pm
2. Sat. Nov 3<sup>rd</sup> and Sun. Nov 4<sup>th</sup> from 8:30 am – 4 pm, exam Mon. Nov 5<sup>th</sup> 6 pm – 9 pm

HCP Members or Students: \$360

Non-HCP Members: \$400

A valuable certification required for many jobs in horticulture. Students will learn the proper safety procedures and application methods for pesticides, which are also relevant to many organic products and fertilizers. Students will also explore alternative pest control methods. Cost includes the instruction, 3 textbooks, and government exam fees. Please bring highlighters, post-it notes, writing utensils, and scrap paper.

Contact (250) 479-3210 or email [collegeadmin@hcp.ca](mailto:collegeadmin@hcp.ca) to sign up.

## Year Round Harvest

Sundays 1 pm – 5 pm Starting mid-January 2013

The mild winters of Coastal British Columbia make it possible to grow and harvest vegetables all year around. In 10 sessions, **Linda Gilkeson** will cover from seeds to harvest for large and small urban gardens.

HCP Members: 10 sessions \$425.00 Non-HCP Members add 40%.

Including textbook & hand-outs, free parking

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

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

# Mixing it Up in the Urban Garden 2013

*Fresh ideas & expertise for new & seasoned gardeners*

 Keynote Speaker

**Rosalind Creasy**  
**Edible Landscaping**

You can have your gorgeous garden & eat it too!

 Local Experts Speak

## From the Ground Up

- Getting Dirty: Soils (Ted Baker)
- Starting with Seeds (Full Circle Seeds)
- Good Bugs, Bad Bugs (Linda Gilkeson)
- Fruit Trees from A-Z (Clay Whitney)

## PLUS

Silent Auction, Local Vendors & Resources  
Delicious Food

**Saturday, January 26, 2013**

8:30 am – 4:30 pm

Mary Winspear Centre, Sidney, B.C.

**COST:** Before Nov. 1<sup>st</sup> only \$55  
After Nov. 1<sup>st</sup> – \$65

**Great value! Includes lunch & breaks**

**Information and Registration**  
[www.mgabc.org](http://www.mgabc.org) (Victoria Chapter)



**Victoria Master Gardener Association**

# Mixing it Up... Program

## Fruit Trees from A to Z

Clay Whitney – BC Fruit Testers

Clay is a self-professed fruit addict! He specializes in all aspects of fruit growing, including custom grafting, pruning, and revitalizing heritage fruit trees. He has a keen interest in incorporating edibles into existing landscapes. [www.bcfta.ca](http://www.bcfta.ca)

## Starting with Seeds

Full Circle Seeds

Full Circle Seeds have been offering open-pollinated, untreated seed grown without herbicides, pesticides or synthetic fertilizers since 1993. All the seeds come true year after year and the plants are well adapted for the ecosystem of the Pacific Northwest. [www.fullcircleseeds.com](http://www.fullcircleseeds.com)

**Break:** Refreshments, Vendors, Resources and Silent Auction Sign-Up

## Getting Dirty: Soils

Ted Baker – Ph.D in Forest Soils

Ted Baker grew up in Alberta and has farmed and/or gardened for most of his life. Ted, also known as the Iris King, loves growing, showing and enjoying plants! Before retirement, he worked in the Research Branch of the Ministry of Forests for over 25 years. Ted's 20-acre Salt Spring garden regularly receives collectors, photographers and artists from around the world.

## Lunch

## Good Bugs, Bad Bugs

Linda Gilkeson – Ph.D in Entomology

Linda is a regular instructor in the Master Gardener programs in BC and is busy year-round giving workshops on pest management & gardening. Her newest book, *Backyard Bounty: The Complete Guide to Year-Round Organic Gardening in the Pacific Northwest* is now available. [www.lindagilkeson.ca](http://www.lindagilkeson.ca)

**Break:** Refreshments, Vendors, Resources and Silent Auction Sign-Up

## Edible Landscaping

Rosalind Creasy – Keynote speaker

Rosalind is a garden and food writer, photographer, and landscape designer with a passion for beautiful vegetables and ecologically sensitive gardening. Recently awarded a 2011 American Horticulture Society Book Award for her best-selling book *Edible Landscaping*. Rosalind resides in Northern California. [www.rosalindcreasy.com](http://www.rosalindcreasy.com)

## Silent Auction Winners and Wind-up

Visit [www.mgabc.org](http://www.mgabc.org) (Victoria Chapter)