



MILL BAY GARDEN CLUB NEWSLETTER

Website: www.millbaygardenclub.com Email: mbgnewsletter@gmail.com

NOVEMBER 2013

**Next Meeting
November 26, 2013**



The November meeting of the Mill Bay Garden Club will take place on Tuesday, November 26th 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:

What Have You?

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:

Diane Pierce

From the HCP

Topic: Flowering Shrubs

November Kitchen Duties:

Dianne Regan

1 litre of 2% milk:

Addy Lavigne

Cookies/ Goodies:

Pauline Dueck, Betty Underwood, Donna Kaiser

Kitchen Helpers:

Marion Johnston, Dot Garbet

Set up / Clean Up:

Barb Juurlink, Bernie Juurlink, Janet Abbott

Remember to bring your mug!



**DON'T
FORGET!
BRING**

**YOUR MUG
FOR THE
BREAK**





MILL BAY GARDEN CLUB CHRISTMAS POTLUCK DINNER



December 3rd, 2013
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 Gillian Seal-Jones. 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. Christmas Carols will be sung. So, tune up your voice and come join us. Meet some of your fellow club members during a very social evening.

Bring your family, they are all welcome!



Centerpiece Theme: Nature's Gifts

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 & Serving Spoon
- ◇ Food Bank Donation

Optional:

- ◇ Centerpiece for table
- ◇ Festive place mat

XMAS PARTY DUTIES:

Dec 3rd 4:30—9 pm

Set-up & Clean-up:

Mary-Ellen Deuling

Barb Kohlman

Kathy Edmunds

Mary Vandenberg

Joy Story

Kitchen Help:

Angie Stanta

Cori-Lee Fisher



Library Report

Janice Rose

Your friendly Librarian

The library at the MBGC is very lucky indeed. Five boxes of the most fantastic gardening books have been donated to our library by Mrs. Corrine Tocher of Shawnigan Lake. She studied at the Royal Horticultural Society in London and has an extensive collection of books based upon garden design in a West Coast setting. Our new books include such topics as garden design, grasses, trees, planting for colour, beds and borders, foliage, shrubs, vines and climbers, ferns, shade gardening.....the list goes on and on.

In addition, I have purchased two books on mushrooms as there was a keen interest in mushrooms at our last meeting. I know that many of our members from the experienced to the beginner will get a thrill out of our new additions.

Please remember to return the books that were borrowed at the last meeting or face the wrath of your friendly librarian!

Facebook Tips

Pauline Dueck

Here are a few Facebook pages that may be of interest to you. First, for those of you with links to gardening in the UK, there is the page for Permaculture Magazine. It is based in the UK, but speaks to the heart of permaculture internationally. https://www.facebook.com/PermacultureMag?hc_location=stream

Closer to home, we have the wildly popular page of Backyard Diva. She is based out of Duncan and has an astounding following of over 91,000 readers. She posts things of interest to every type of gardener. <https://www.facebook.com/BackyardDiva>



Raffle Table

Gillian Seal-Jones

October's raffle was a great fundraiser thanks to your great support and big thanks to the wonderful donations from Heather J. , Sheila , and the Mikalishensmuch appreciated .

Mill Bay Garden Club Tips November-December 2013

By Barb Kohlman, Master Gardener

My cherry tree leaves are finally all down----so raking the last of them off the lawn and putting them on the veggie beds. Those that fall on the perennial beds stay there till early spring to protect the soil and the plants.

Those pesky pop weeds are growing, and flowering and will therefore set seed, so a go at them would be a good idea. They are fresh and peppery so add them to your salads.

Look for the subtle beauty in your garden at this time of year. Moss on rocks, tree bark, the shape of an evergreen, seed pods dangling from a deciduous tree---*Styrax japonicus* is a great tree for this----and pretty much deer resistant.

Spread some dolomite lime on plants that prefer a more alkaline soil, like lilacs and on your veggie gardens.

Perhaps some lights in your garden would give winter interest. A single spotlight angled up into a deciduous tree is stunning.

You may have some *Rosa rugosa* shrubs with wonderful hips---don't forget to use them in winter plant displays, indoors or out.



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.



LIFE AFTER DEATH

(Composting talk given by Jason Greenwood at The Mill Bay Garden Club Meeting)

Notes taken by Joy Story, Vice-president

At age 14, Jason Greenwood began his ever expanding journey into the field of caring for the planet.

Both of Jason's parents were commercial landscapers and he worked side by side with them until travelling to faraway lands called him to go.

As a woofers, (willing worker on Organic Farms) Jason travelled and worked on farms in New Zealand and Costa Rica. He met people along the way who transformed his beliefs towards a more sustainable approach to growing plants, especially food.

Here is what he learned:

- At one farm in New Zealand, they were "Healing the Earth 5 acres at a time." They started by first growing Lupines on the land. Lupines are Nitrogen fixers, they attract bees and butterflies and when they die they create large amounts of bio-mass that would be tilled under in 2 - 3 years before they set seed for the season.
- Instead of having a compost system that stays in one location in the garden, compost systems can move throughout the garden and new garden beds can be created right on that new compost pile.
- At "Rose's Rose Garden" in New Zealand, the compost was **"The Heart of Every Healthy Garden."** Rose's secret was in her compost mix that Jason believes contained the addition of glacier rock dust, greensand, rock phosphate, sea weed, fancy molasses, broken up shells, straw/hay, animal manure, comfrey, and yarrow.
- Rose's roses were not only beautiful and bountiful, but they were also disease and insect free.
- Rose made tea from her compost using rainwater to spray her roses.

Compost Tea Recipe

In a large pail, add spring water (non chlorinated water) , wrap 1 cubic foot of compost in an old sheet and tie to a stick and place compost inside bucket. Add 2 cups of Fancy molasses (the regular molasses has sulphur and will not work)

Using a fish tank bubbler, allow the tea to bubble for 10 - 14 hours for the most active tea.

Dilute mixture with water 10:1

Spray the plant leaves and soil in the morning before sun rise.

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More Tips on Composting:

- Dead leaves are next year's food for blossoms.
- Good leaves for composting include; Alder, Poplar, & Big Leaf Maple. Do not use Walnut or Arbutus
- "When the leaves fall, it's time to compost"
- Once you start feeding your plants, you can't stop.
- The quality of compost is determined by what is put into it. It's not a pile you heap garden debris on.

Sheet Mulching

While working for Ceres Edible Landscaping (Cowichan Green Community) Jason transformed a parking lot at The Homelands Center in Duncan into an edible food garden using sheet mulching.

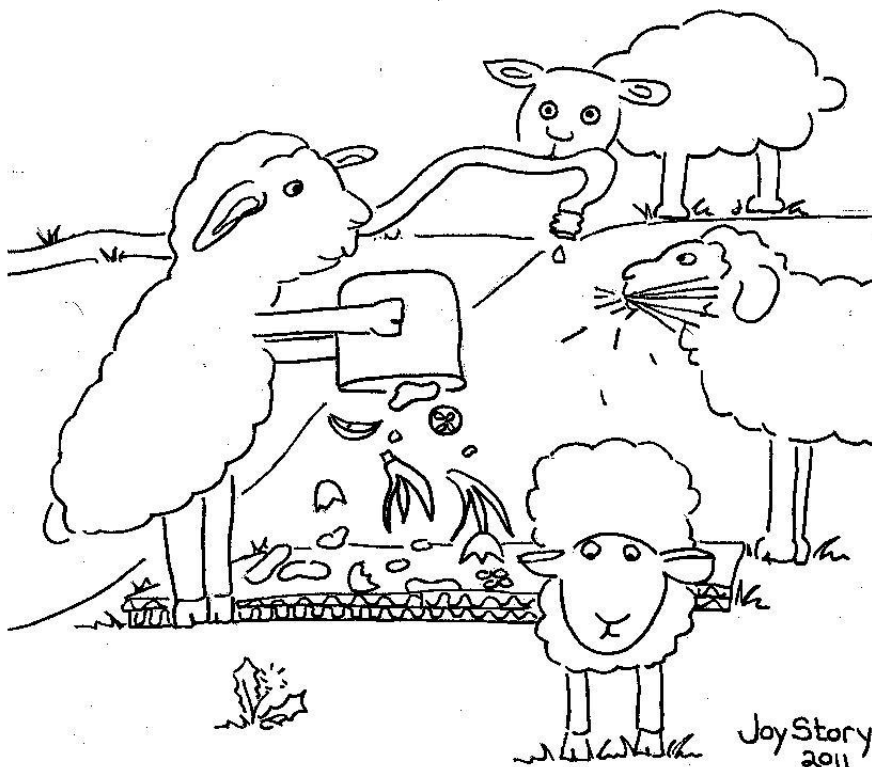
Sheet mulching is a layering process using cardboard, compost, minerals, leaves and manure. In only a short period of time, the hard packed soil was transformed into a garden to grow food in.

About Jason Greenwood

Jason and his brother have a gardening business called "**Backyard Bounty Permaculture**". Jason also worked for Ceres at Cowichan Green Community.

He can be found at: <https://www.facebook.com/jason.greenwood.7505?fref=ts>

Did you say, "Sheep Mulching?"



Mill Bay Garden Club General Meeting Minutes

By Sandra Goth, Secretary

October 22, 2013

- Call to order at 6:59.
- Motion for approval of the September Minutes

Moved by Al Mikalishen

Seconded by Nick Jenkins

- Thank you to set up crew
- Sign up to assist with the December 3rd Christmas Party
- Mill Bay Hall Clean-up date to be announced
- Member's Forum will be included in meetings:

An opportunity for short presentations by members.

- Facebook:
- Pauline Dueck: How to maximize the Mill Bay Club Facebook Page.
- Put cursor into Facebook search bar and type in Mill Bay Garden Club
- Go to **Like** button and click to get updates
- Click on **Notifications** to show in your newsfeed.
- Facebook will then maximize the information on MBGC page

- Benefits:

Access to gardening information in the Cowichan Valley and Greater Victoria

There are a variety of photographs.

Post pictures of your garden

Ask gardening questions of Club members

Information on upcoming events

Pictures of gardening around the area

Information from the Horticultural Center of the Pacific

Other gardening information Links

Backyard Diva posts all kinds of things about gardens

Many good tips regarding gardening

Connection with other gardening associations across North America,

You can lurk on Facebook:

Create a code name profile

- Posting information and photographs:

Go to the **Status Box**:

Click on **upload photos** and **choose file**

Your computer will go to your photos

Double click the photo you want to upload

- A round of applause of appreciation for a succinct and interesting presentation

Vice President's report:

- Provide Joy with recommendations for future speakers

- Presenter: Joseph Greenwood on soil

Treasurer's Report: \$.10 interest received on club funds

Secretary's report: No Report

Executive Committee Reports:

Membership: Arlene

- Two new members: Connie Millar and Jerry Pendleberry

- 27 renewals, and there are membership letters to be distributed

Newsletter: No Report

Website: No Report

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Library: Janis Rose

- Many new books to be borrowed
- Books and magazines due back by the following meeting
- The Fine Gardening Magazine with a lot of information from the Pacific Northwest
- Gilverson's Winter Gardening book is missing

Plant sales: Heather

- Garlic and a variety of plants and edibles for sale

Raffle: Gillian

- Variety of wonderful surprises and donated goodies from members

Kitchen: Dianne: No Report

Historian: Mary

- No history
- Four cards sent to members in the last month
- Please continue to refer ailing or breeding members
- Mary shared lovely and humorous stories
- Cliff assured members that the picture of skunk cabbages on his card contributed to his speedy recovery.

Members' Forum

- **Ajay Nov 2 at 1PM:** Offering plants and other items for members who will assist in removing a large perennial bed. Please come with equip needed to remove plants.
- **Barb Kohlman Nov 13th at 6:30:** Master Gardener Class information session

Arlene: Nov. General Meeting:

Non-renewed members will no longer receive the newsletter

Brag Table with Barb Kohlman "Oktober Fest"

- Enjoyable and informative as always
- More members are participating and this is greatly appreciated

Q & A with Joy Story standing in for Bill Herring:

- Joy sprinkled three different kinds of carrots covered in the same raised bed brought slices for tasting, tended towards the stubby rather than the long and slender
- Mycelium (mushrooms) is a good sign because it breaks down and is a sign of healthy soil, very useful for your plants.
- November is a good time to transplant
- Don't feed now
- Some types of fungi in orchards suggest you may have root rot

Coffee Break

Raffle

Speaker:

Jason Greenwood:

Fascinating presentation on permaculture principles and the building of healthy soil

Adjournment at 9:00 PM

UPCOMING EVENTS AND MARKET PLACE

The Victoria Master Gardener Program

This is an interesting, ambitious program for gardeners who wish to increase their knowledge and join a community of enthusiastic amateur gardeners.

Our program teaches current and reliable home gardening information and will prepare you to share your knowledge with the gardening public on a volunteer basis. The Victoria Master Gardener Association, (VMGA) works to educate our community about sound, environmentally responsible gardening practices, many unique to our region.

The Master Gardener Program consists of a 31-session (16 weeks) classroom course offered at the Horticulture Centre of the Pacific, (HCP), followed by a volunteer training period supervised by the VMGA. Completion of the program requires a minimum of 80% in each of the following categories: class attendance, homework assignments and an open book final exam. The training program requires the fulfillment of 60 approved volunteer hours within the 24 months following the course.

The Master Gardener Certificate is awarded upon the successful completion of the course and the volunteer training. To maintain Master Gardener status, you must complete a minimum of 15 volunteer hours and 5 self-education hours each year. Continuing education is a major goal of the VMGA which conducts educational workshops for its members on a regular basis. All Master Gardeners are encouraged to attend these sessions which ensure that you are continually keeping up to date with the many aspects of gardening.

The 31 sessions start in January 2014
Thursdays 6 pm to 9 pm & Sundays 9 am to 12 noon

The cost is \$770.00 which is actually \$8 per instruction hour.

All texts and handouts are included

Free parking

Call 250-479-6162 or email CommunityEd@hcp.ca
to secure a place on the interest list

Should you wish to obtain further information on either the classroom course or the Victoria Master Gardener Association feel free to talk to either Barb Kohlman or Elaine Scott, both of whom are members of VMGA.

From the Gardens at HCP:

505 Quayle Road , 250-479-6162 , CommunityEd@hcp.ca

Holiday Wreath Making

Friday November 22nd 1pm – 4pm

OR Saturday November 23rd, 9:30am – 12:30pm OR 1 pm – 4 pm

OR Sunday November 24th 1pm – 4pm

Using a tremendous variety of greens, you'll learn the techniques of wreath making. **Lynda Dowling** will teach you all the tricks for an imaginative & unique decoration. Just come with a pair of secateurs, light garden gloves and your imagination; we'll supply everything else and send you home with a wonderful wreath for the season. Bring a friend – it's fun!

HCP Members \$35.00 incl. all material

More From the Gardens at HCP:

Sculptural Wicker Basket



Sat. Dec. 7th and/or Sun. Dec. 8th 9:30 – 4:30

Wicker basketry offers exciting ways to weave sculptural asymmetrical baskets. We will look at control of shaping, open weave patterns and tapestry weave to create colourful designs. Each basket will be your individual creation with lots of design and colour options. These baskets are lots of fun to create for all level of experience.

HCP Members 115.00

Non-HCP Members \$160.00

Swags and Door Sprays

Saturday November 30th 1pm – 4pm
OR Sunday December 1st 1pm – 4pm

Floral designer **Anne Bowen** will help you take full advantage the bounty of the Gardens and send you home with creations that will turn your front door, entry way or mantle into the envy of the neighbourhood. Anne will also demonstrate techniques to turn your existing outdoor containers into holiday decorations. Bring a pair a secateurs and light garden gloves; we'll supply everything else.

HCP Members \$40.00 incl. material

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.

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

More from HCP:

Year Round Harvest 2014

Sundays 1:15 pm – 5:15 pm

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. This is a class for everyone. Beginners will gain the confidence that comes from learning the basics and more experienced gardeners will learn new and better techniques to improve their yields. Each session comes with a recipe for that month's harvest.

The Year Round Harvest continues to be one of our most popular courses and Linda Gilkeson one of our best teachers. She makes it so easy to succeed and the support of fellow students is just a wonderful bonus as Linda sets aside time in every class for a forum to share ideas and discoveries. Problems and solutions are exchanged and everyone benefits. The interest list is already long so if you are thinking about signing up, get your name on the list; the higher you are on the list, the closer you are to securing a spot. We will call everyone later in the year to commit with a deposit of \$75.00 with the balance due before the first class in January.

HCP Members: 10 sessions \$450.00 Non-HCP Members add 40%.
Including textbook & hand-outs, free parking

Dry Stonewalling

In a series of 2-day workshops, Derek Duffy, Fellow of the Royal Horticulture Society and previous PHC instructor, will teach students the ancient art of dry stone work using a combination of classroom and hands-on instruction. Sessions will cover tools, techniques & engineering principles. Students will begin with freestanding and retaining walls & progress into pathways, fences, terraces and archways. Classes to commence in the spring of 2014.

The Backyard Orchard

Saturdays: Feb. 22nd, March 1st, 8th and 15th ~ 9:00am – 12:00pm

The 4-session course is for those serious about cultivating fruit and nuts in an urban space. Ryan Senechal will cover: selection of cultivars, planting, staking & training, soil, nutrients & watering, pruning, plant health & cultural controls, grafting & propagation. The focus will be on apple, cherry, pear, plum, peach, kiwi, Carpathian walnut, butternut, hazelnut, fig, blueberry & raspberry.

This is a hands-on practicum course so dress to be outside.

HCP Members \$140.00
Non-HCP Members \$196.00



Old Newspapers

If any of you have old newspapers sitting around the house that you have yet to put in the recycling bin, could you please bring them to the November meeting. I am re-mulching my paths and lay down newspaper prior to putting on the mulch. Thanks very much in advance. Elaine Scott



NOVEMBER 2013

GROW FOOD

Network Magazine

MONTHLY
ONLINE MAGAZINE
FOR PEOPLE WHO
GROW THEIR OWN
FOOD

What's Inside:

- "Pottery & Produce" - Comox Valley Garden Tour
- What to do in your edible garden in November
- "Life after Death" Composting with Jason Greenwood
- Storing Winter Squash
- Warm Spinach Salad Recipe by Jocelyne
- Growing Garlic in Containers
- Why Heirloom Seeds are Important by Robin Sturley
- November Courses & Events
- Classified Ads

www.growfoodnetwork.com