



MILL BAY GARDEN CLUB NEWSLETTER

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

JANUARY 2014

**Next Meeting
January 28, 2014**



January Brag Table Theme:

FROSTY FAVORITES

The January meeting of the Mill Bay Garden Club will take place on Tuesday, January 28th 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.

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

JANUARY SPEAKER:

Linda Gilkeson

Bugs in the Garden

May Kitchen Duties:

Dianne Regan

1 litre of 2% milk:

Annette Gupton

Cookies/ Goodies:

Betty Underwood, Louise Ketilson,

Annette Gupton

Kitchen Helpers:

Roger Burgess, Celine Eggleston

Set up / Clean Up:

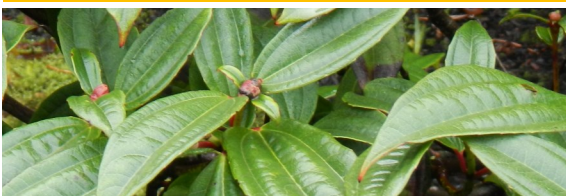
Cori-Lee Fisher, Monika Morgan,

Stephanie Walter

Remember to bring your mug!



**DON'T
FORGET!
BRING YOUR
MUG FOR THE BREAK**



Vice-President's Report

Joy Story

This month's speaker is Linda Gilkeson from Salt Spring Island. We've asked her to speak about "Bugs in the Garden." Linda is the author of three books on Gardening and can answer any question you may have for her.

Here is her bio from her website:

Linda A. Gilkeson, Ph.D.

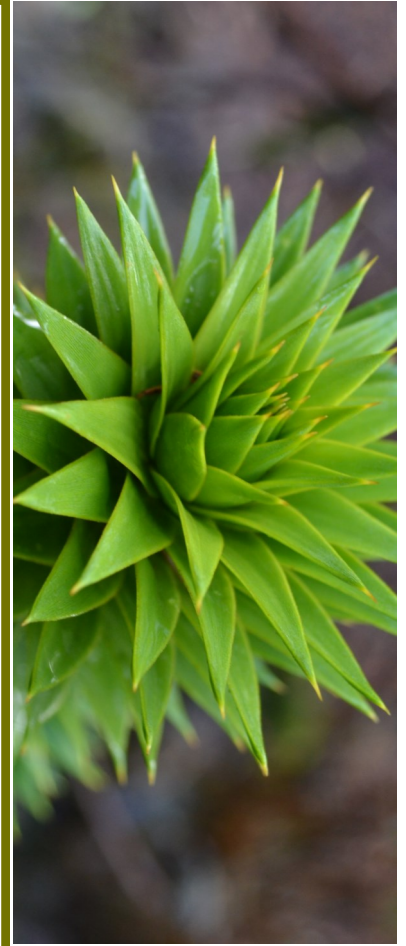
Linda earned a Ph.D. in Entomology from McGill University in 1986, then moved to British Columbia to work for Applied Bio-Nomics Ltd., a company that produces biological controls. From 1991 to 2002 she worked for the provincial government, promoting programs to reduce and eliminate pesticide use. She was head of the provincial State of Environment Reporting Unit for the next six years, then the Executive Director of the Salt Spring Island Conservancy until the end of 2011. Linda now devotes her time to writing, teaching and consulting.

Linda has co-authored pest management training manuals for the government and organic gardening books for Rodale Press. She has self-published two books: *Year Around Harvest: Winter Gardening on the Coast* and *West Coast Gardening: Natural Insect, Weed and Disease Control*. Her recent book, *Backyard Bounty: The Complete Guide to year-Round Organic Gardening in the Pacific Northwest*, has become a BC best seller.

As a private consultant, Linda is a regular instructor in the Master Gardener programs in BC and is busy year around giving workshops on pest management and organic gardening.

Linda has served as President of the Entomological Society of Canada, the Professional Pest Management Association of BC, the Entomological Society of BC and the Salt Spring Island Garden Club. She was awarded a Queen's Jubilee medal in 2003 and an outstanding achievement award from the Professional Pest Management Association of BC in 2005.

<http://www.lindagilkeson.ca/bio.html>



Facebook Tips

Pauline Dueck

Start watching our Facebook page as we promote local seed sales, plant sales & spring seminars. Please feel free to post any upcoming gardening events to the page.

<https://www.facebook.com/pages/Mill-Bay-Garden-Club/172079786272385>

Library Report

Janice Rose

Your friendly Librarian

Once again a reminder to all to return borrowed books to our January meeting so other members may borrow them.

At our October meeting three members requested that we get more books on mushrooms. Two of these books will be presented at the January meeting. One is titled: Mushrooms of the Pacific Northwest by Steve Trudell and Joe Ammirati. It is packed with information on tons of different types of mushrooms.

A Field Guide to Mushrooms of the Pacific Northwest is my all time favorite. Easy to use, understand and light to carry, this compact guide will be a hit with many of our members.

Gardening Tips

Barb Kohlman , Master Gardener

Tips –January February 2014

Pruning conifers – which can be done now

Best time to start shaping a tree is when it is young.

Cut off branches at there point of joining the main trunk/branch – just outside the collar.

To remove a limb greater than 1" – use a three cut method to avoid tearing the bark:

about 12" from the trunk cut about 1/3 the way through the underside of the branch

a few inches beyond the first cut, saw through the limb from above (if the limb is very heavy cut back from the end in gradual lengths till you reach where you need the 2nd cut

make the third cut just outside the branch collar

While pruning during dormancy is the most common practice, you can prune to shape at any time. Try to not prune in late summer, early fall as pruning stimulates new growth which would be damaged by winter weather.

To prevent spread of disease, disinfect your pruning tools between each cut with rubbing alcohol, Lysol or Listerine.

Never top a mature tree. Topping spoils the shape of the tree, opens the interior wood to decay and disease, reduces the productive portion of the crown and looks UGLY.

For difficult, potentially dangerous pruning of trees hire a professional.

AND ENJOY THIS GREAT WEATHER!

**Mill Bay Garden Club
General Meeting Minutes
Tuesday November 26, 2013**

President - Cliff Stainsby

- 7 p.m. Call to order
- Motion to accept minutes of October's meeting
 - Moved by Al Mikalishen
 - Seconded by Ajay Oppelaar
- Thanks to Sandra Goth for acting as secretary. Due to family commitments she is not able to continue.
- Janet Abbott will now act as secretary.
- Thank you to set up crew.
- Kitchen duty sign-up sheet will be circulated at January's meeting.
- Heather Jenkins is participating in Member's forum tonight.
- Christmas party December 3rd
4:30 setup
5:30 doors open for members to set their tables
6:00 dinner to start
Bring a potluck dish and an item for the food bank, your own cutlery, cup and serving utensil.
Each member will receive a free raffle ticket.
Bill & Pip Woodcock will lead us in carol singing. Barb Kohlman to let Cliff know if she has song sheets belonging to the club.
Bring a gift (\$10 maximum value) if you wish to take part in the Christmas gift exchange.
There will not be a Santa this year.
- Hall grounds cleanup schedule to be revisited in January.
- Brag table themes:
Tonight is "What Have you"
January will be "Frosty Favourites"

Library - Janice Rose

- Old books have been weeded out and will be offered by donation at June flower and garden show
- BBC - gardening CDs available to borrow

Vice President - Joy Story

- Thanks to Allie, Barb & Elaine for speaker and topic suggestions.

Treasurer - Gale McIntyre

- Tom Murray & Ajay Oppelaar donated \$202 to the club.
- \$2364.74 bank balance

Newsletter - Mary Vandenberg

- Let her or Arlene know if you are not receiving the newsletter via email.

Membership - Arlene Dench

- 7 renewals
- 97 members

Facebook - Pauline Dueck

- 2 Facebook pages Pauline is following are permacultureuk and twowomenandahoe, this offers neat project ideas

Plant Sales - Heather Jenkins

- Hellebores donated by Susan Green

Historian - Mary Gale

- 5 cards sent - 3 get wells, 2 thank you's
- 1989 minutes state bank balance was \$729

Members Forum

- Heather Jenkins brought 3 samples of humus in various states of decomposition.

Brag Table with Barb Kohlman "What Have You"

Q & A with Joy Story standing in for Bill Herring

Coffee Break

Raffle - Gillian Seal-Jones

Speaker - Diane Pierce on "Flowering Shrubs"

Meeting adjourned @ 9pm

Grow Food has launched it's Free Blog this month

<http://growfoodwithjoy.blogspot.ca/>

This month's blog includes:

Seedy Saturday Listings,

BC Seed Companies,

News from 3 different gardens,

How to Grow Sunflower Sprouts

What to do in the Edible Garden this month

January Events and Gardening Courses

"Grow Your Own Food" 3 Part Gardening Course with Joy starts Feb 13, 20, 27



12TH ANNUAL QUALICUM BEACH SEEDY SATURDAY

Saturday, February 1,
2014

Qualicum Beach Civic
Center

Admission by donation



Theme: **GROW IT!**

When: Saturday, February 1, 2014

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.

Seed Swap: Lions' Room

Speakers: Windsor Room

Farmer's Market: Main Stage

Speakers: 10:30-11:45 a.m. KATHLEEN MILLAR

"The Elephant on your Dinner Table; why organic doesn't always mean nutritious"

Noon.-1:15 p.m. ARZEENA HAMIR

"GMOs 101"

1:30-2:45 p.m. KATHY CLAXTON,

"The Life & Times of the Tomato; from seed to seed saving"

(Continued on page 7)

(Continued from page 6) (Qualicum Seedy Saturday)

Other Activities: 70+ Vendors, Farmer's Market, Seed Swap, Milner Garden's "Shoots With Roots" children's program, Master Gardeners, Seedy Café, Door Prizes, and Raffle.

Raffle prizes:

Art Glass Vase donated by Ted Jolda, value \$200.00

Gift Certificate donated by Qualicum Foods, value \$200.00

Wheelbarrow supplied by Dolly's Home Hardware, value \$89.99

Hand Tool Set & Kneeler donated by Lee Valley Tools Ltd., value \$71.00

1000 tickets- \$2 each. B.C. Gaming License # 59462

Tickets on sale outside Qualicum Foods, Saturday, January 25, 2014

(9:30a.m.-1:30 p.m.)

Cost: Admission by Donation

Other: ATM on-site

Town of Qualicum Beach truck in parking lot to collect garden chemicals

Contact: Sandy Glazier, Publicity Coordinator

Website: www.qbseedysaturday.com

Everybody says "Organic is healthier" but Kathleen Millar in "The Elephant on your Dinner Table; why organic doesn't always mean nutritious" will explain how you can make this true in your garden. She will show you how you can conduct a simple test to see how nutritious your produce is and then explain how you can build your soil to increase the nutritional value of the fruit and vegetables that you grow.

You don't have to attend university to take "GMOs 101" with Arzeena Hamir. She will explain what they are, where they're found, why you should avoid them, and how you can avoid them. Arzeena was the staff agrologist for West Coast Seeds and as a food activist has been involved with many organizations supporting community gardens, farm educational programs, the Richmond Food Security Society and the B.C. Food Systems Network. She has worked overseas with farmers in Jamaica, Bangladesh, India, and Thailand and in 2012 was named a Female Food Hero by Oxfam Canada.

A successful tomato crop is the gold standard of gardeners everywhere. Kathy Claxton, a well known member of the Oceanside Gardening Community and familiar face and helping hand at Arrowsmith Greenhouses, will take the mystery out of growing tomatoes in "The Life and Time of the Tomato; from seed to seed saving". Kathy is an enthusiastic gardener and especially enjoys bring neglected gardens back to life. She is a popular speaker at garden clubs and special interest groups as her presentations are always entertaining, humorous, and educational.

Our speakers will show you how to produce healthy and healthful produce that will please your palate so all you have to do is "grow it!". If you have more questions, master gardeners are on hand to answer them for you. When you're ready there are thousands of seeds to choose from. Bring some of your own and you can swap for more or, if you don't have any yet, buy some of our donated home grown seed at the Seed Swap. In addition, there are seeds and plants to buy in the main hall from some of our many vendors, several of whom specialize in heirloom varieties and are always happy to give you tips. Seedy Saturday encourages the continuation of open-pollinated and heirloom varieties of seed. At the Farmer's

(Continued on page 8)

(Continued from page 7) (Qualicum Seedy Saturday)

Market you can buy meat and produce from local organic farmers as well as other food items from vendors on the main floor. If this is making you hungry, try some of the delicious dishes at the Seedy Cafe catered by The Galloping Gourmet. Bring your kids so that they can have fun at the Milner Garden's "Shoots With Roots" program.

Don't forget to buy a raffle ticket for only \$2 for a chance to win a Ted Jolda Art Glass Vase (\$200), \$200 Gift Certificate from Qualicum Foods, Wheelbarrow from Dolly's Home Hardware (\$89.99) or Hand Tools Set and Kneeler from Lee Valley Tools (\$71.00).

Banish all chemicals from your garden and drop off any herbicides and pesticides at the Town of Qualicum Beach truck in the parking lot.

Join us on Saturday, February 1st at the Qualicum Beach Civic Centre, 747 Jones St., 10 a.m. To 3:30 p.m. Admission is by donation and you might be lucky and win one of the many door prizes. If you buy more than you intended, which is easy when you see the great things that are available, there is an ATM conveniently located on-site to top up your cash.

An Excerpt from Linda Gilkeson's Monthly Email:

My favourite activity this time of year is reading seed catalogues, choosing new things to try, sorting my seed collection and dreaming of the best garden yet. One new thing I want to try this year is growing my own onion sets.

Onion sets (those miniature onions you buy for spring planting) are sown thickly so they stay small, then cured like storage onions and kept for planting the following spring. I used to grow my own sets many years ago, but stopped when sets became readily available in nurseries. Now I find that prices for commercial sets are high, selection is limited, they are not organically grown and there is always the risk of importing *Allium* diseases (particularly the dreaded white rot). If you want to try this yourself, get seed for onion cultivars noted for long storage and good keeping ability. Sow mid- to late May (not earlier), to give sets some exposure to long days/short nights so they make a tiny bulb. Sow densely in a very small bed, 1-2 seeds per square centimetre and don't fertilize with compost or high nitrogen amendments (e.g., alfalfa or blood meal) this year. The aim is to keep the bulbs tiny (under 1 cm/1/2 inch diameter) because larger sets readily bolt to seed. I would expect the tiny onions to be bulbed up enough to pull and cure in August, but I am not sure of this timing since I haven't tried growing them in this climate.

While on the subject of seeds, here are some local and Canadian seed sources:

West Coast Seeds: www.westcoastseeds.com/ Catalogue expands every year; tested cultivars for this region

Salt Spring Seeds: www.saltspringseeds.com/ Includes dry beans and grains for this region you won't find anywhere else

Full Circle Seeds: www.fullcircleseeds.com/ Carries my all time favourite leek cultivar: 'Unique'

William Dam Seeds [www.damseeds.ca/] Interesting Dutch and European hardy vegs, some certified organic seed

Omega Blue: http://vanislepoultryconservation.org/images/Seed_Varieties/Retail_Seeds_Catalogue.pdf

Eagleridge: www.eagleridge-seeds.com

(Linda Gilkeson) (Continued on page 9)

(Continued from page 8) (Linda Gilkeson)

Most of the local vendors listed above will also be at various Seedy Saturdays around the region (see below).

Seedy Saturdays

The Seedy Saturday schedule kicks off this year with January 25th on Denman Island. I really enjoy Seedy Saturdays and highly recommend you take in an event near you. They feature seed suppliers and garden tool vendors, seed exchanges and most events have a program of speakers or workshops. I will be speaking at the Denman Island Seedy Saturday and at the Victoria event on Feb. 15.

January 25: Denman Island

February 1: Qualicum Beach

February 8: Salt Spring Island

February 15: Victoria, Ladner;

February 22: Vancouver; Sooke

March 1: Courtenay; North Vancouver, Richmond, Lillooet

March 2: (Sunday): Nanaimo

March 8 – Cobble Hill @ Cobble Hill Hall, 3550 Watson Ave, 10-3

March 8: Powell River

March 29: Port Alberni

April 5: Surrey

For updates to this list and links to more information for each event, see the Seeds of Diversity web site: <http://www.seeds.ca/ev/events.php>

Still a few spaces left! in both of my Year Round Harvest courses at the Horticulture Centre of the Pacific. Classes are held Sunday afternoons, once a month from January to October and there are two courses running this year. For more information, see: <http://hcp.ca/events-functions/year-round-harvest/> and to register, call HCP: 250-479-6162. Note: the dates shown on the web site are for the first course; the HCP office will provide the schedule for the additional course.

2014 is booked solid so check my speaking schedule for talks, workshops and gardening classes in your area: www.lindagilkeson.ca

And of course, all of my books are in stock again for the new gardening year--just waiting for your order!

All of my previous messages are archived on my web site under the Gardening Tips page and are also available through the Salt Spring Energy Strategy website: www.saltspringenergystrategy.org