



LSGC Snippets

January 2026
Volume 16 No. 10

NEXT MEETING:

January 15th
7:00 pm

Things to Remember for the Meeting:

1. Bring one or more **plants** potted up for our Plant Table, if you so choose.

Small tools are welcome, too.

2. Bring your **cup or mug** for our break time treat tasting!

3. Bring any spare **seeds** for the Seed Basket.

4. Remember to **sign in** at the door and out your name in the jar for the **Door Prize!**



January Meeting:

MY FAVOURITE THINGS

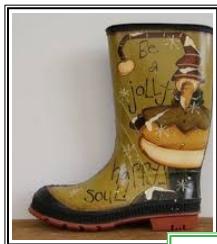
We would like you to share something that delights you in your garden, a favourite plant that you love, or a lovely corner of your garden that you admire.

Also you might be using a fabulous tool, weeder, trimmer, knife, trowel, etc. that you can't live without, bring it and share it with us. Put your favourite plant in a pot, and tell us about it.

Bring a photo or picture of a plant that you like.

If you have any secrets or tricks for gardening vegetables or flowers, let us know.

Will you share a simple delight with us?



Welcome to Our 2025-2026 LSGC Executive:

President: Co-Chairs: Bennye Miller and Carmen Dolinsek

Treasurer: Aty Bourne

Secretary: Trixie (Albertina) Neufeld

DECEMBER MEETING



*Pictures from our December Social,
including some of the lovely Centrepieces
brought by our members.*



*Thanks to Pam Fraser for sharing
these pictures.*

DECEMBER MEETING



MEMBERSHIP

TIME TO RENEW

Our Annual membership fees are valid from September to August.

Membership Fees

Individuals - \$25.00

Family - \$40.00 includes 2 adults, children under the age of 19, or students living in the same household

We encourage you to use our e-transfer option as to avoid lineups.

Payment Options

1. Pay online via E-transfer to: LSGCmembership@gmail.com

Please submit an online membership form.

2. Pay with cash in person at a meeting.

Please fill out a printable membership form to bring with you.

3. Pay by cheque to Ladysmith Saltair Garden Club .

Please fill out a printable membership form and bring with your cheque.

Please go to our website <https://www.ladysmithsaltairgc.com/membership.html> for more information

We're looking forward to seeing you again !

Our LCGC 2026-27 speaker series will include a **FireSmart** presentation from **Todd Carnahan of Emergency Management Cowichan**. In it we learn how our community can better prepare for increasing wildfire threats and what we can do make our individual homes and property more resilient.

EMC is the regional emergency management organization planning Cowichan's resilient future and it also provides free and confidential assessments to help homeowners focus on the easiest, most effective actions to reduce wildfire hazards. Homeowners can currently apply for rebates of up to \$4,000 for recommended mitigation activities specified in their home assessment reports. Email firesmart@emcowichan.ca with your address and phone number to book your home assessment today. For more information on Firesmart rebates visit <https://emcowichan.ca/programs-resources/fire-smart/home-owner/2025-2026-firesmart-rebate-program/>

Together we can work to improve our community's resiliency to wildfire.

CLUB NEWS

Volunteers Needed
for Set Up & Clean Up
at our *January 15th* Meeting.
Doors open at 6:15 pm for set up!
Membership Table will be ready
at 6:30 pm for updating your
membership for 2025 - 2026

*Thanks to our members
Catherine Collier
Haydi Eisner
for bringing treats for our
September meeting!*

*Thanks to our members
Christine Vanderee
for managing
the Little Sales Table*

*Thanks to our member Linda W.
for organizing the Seed Exchange
for our January meeting!*

*Thanks to our member
Deb Cook
who will be Greeter*

*Thanks to our members
Jim Treadwell
Carmen Dolinsek
for setting out the Library Books*

NOTICE BOARD

Central Vancouver Island Orchid Society
General Meeting
Sunday, January 25th at 11:00 am to 2:00 pm
1630 E. Wellington Road, Nanaimo
Royal Canadian Legion Mount Benson
Branch
Members and guest speakers share knowledge
and experience for growing orchids
successfully.

Comox Valley Horticultural Society
Meeting on Zoom with guest speaker
Brian Minter

Monday, January 19th at 7:00
“Door” opens at 6.30, the meeting starts at 7
o’clock. Current Comox Valley Horticultural
Society will receive a Zoom invitation
directly. Non-members, click register on line
for \$5.50 by 5:00 pm on Friday, January
16th, as registration takes two days to process.

Salt Spring Island Farmland Trust
Linda Gilkeson’s
ABCs of Food Gardening,
Part 2

Wednesday, February 18th, from 6:30 pm to
8:30 pm, via Zoom
Value \$50 per class, Cost: Pay what you can,
register on line.

Nanaimo Food Share & Nanaimo
Community Gardens
Nanaimo Seedy Sunday

Sunday, March 1st from 10:00 am to 3:00 pm
Nanaimo District Secondary School,
355 Wakesiah Avenue, Nanaimo
Admission \$3.00

NOTICES

Ladysmith Saltair Garden Club

Upcoming Program & Events 2025

January 15, 2026

Favourite Gardening Things: Plants, Podcasts, Tools, Recipes, Beds, etc. Member interactive sharing.

February 19, 2026

Grafting of Fruit Trees: A talk & demo of grafting of fruit trees.
Bernie Dinter.

March 19, 2026

Perennial Vegetables.
Cicada Seeds & Greenhouses.

April 16, 2026

Growing Tea Plants & Blending Teas.
Westholme Teas

Saturday, May 9, 2026

Annual Plant Sale

May 21, 2026

Popular Herbs, growing, propagation, care, maintenance, & uses

Richard White (Hazelwood Herb Farms)

June 2026

Member Potluck

Tips from Helen Chesnut . . .

When asked for advice on parsley planted with carrots to repel the rust fly from the carrots:

I suspect that your friend has been growing carrots where the flies are not an issue. I cannot grow clean carrots without protecting the plantings with a row cover that bars access to the flies, while in gardens not far from mine carrots flourish without any protective coverings or other deterrents.

Where carrot flies are present, they will be strongly attracted to parsley, as they will be to most of the carrot (Umbelliferae) family members, among them carrots, parsley, celery, dill, and fennel. Members of this plant family bear small flowers arranged in umbrella-shaped clusters. Carrot flies are attracted to the plants' particular scent, which stimulates the flies to lay eggs at the plant bases. Resulting grubs chew into the plant roots.

Some readers have told me that growing strong-smelling plants like onions with the carrots helps to deter the carrot fly. That makes more sense because the onions can help mask the aroma of the carrots, but such a combination would work as a pest control only in places where carrot rust fly populations are minimal.

Note from the Editor . . .

Pictures, stories, tips and garden ideas from your desk/garden are most welcome!

Please email them to me at:

clfletcher@protonmail.com



MORE GARDENS IDEAS



22nd Annual Qualicum Beach **Seedy Saturday**

'It starts with a seed'

Qualicum Beach Civic Centre
Saturday, February 7, 2026
10 am – 3:30 pm

- Seed Swap
- Master Gardeners answering questions
- Seed, Plant and Garden-Related Vendors
- Demos
- Educational Displays
- Children's Activity
- Door Prizes
- Seedy Café
- Raffle Draw (cash only)
- No ATM on site
- Pesticide/chemical drop off (in original package)



Admission: suggested \$5 donation

Qualicum Beach Seedy Saturday Association
www.qbseedysaturday.ca • qbsschair@gmail.com
fb qbseedysaturday • ig qbseedysaturday

VIU Cowichan Upcoming Agriculture Workshops – Starting February 2026

Our popular hands-on workshops are coming back! These short, focused sessions are perfect for anyone looking to deepen their skills in sustainable agriculture. Learn from local experts in engaging, practical sessions designed to be completed in just a few hours.

Workshops are held in person at Providence Farm (1843 Tzouhalem Road, Duncan) or at VIU Cowichan Campus (2011 University Way, Duncan). Registrations are now open!

Fruit Tree Management and Pruning : Learn how to prune, shape, and care for fruit trees to ensure strong growth and optimal yields.

Backyard Beekeeping : Dive into the fascinating world of beekeeping! Understand behavior, hive care, honey extraction, and pollinator support.

A Garden Term for the Month

Today I learned there is a scientific term to describe the way rhododendrons roll their leaves when it is cold: **thermonasty**.

This time last year, I observed how different varieties of rhododendrons rolled their leaves in different ways, with large green shrubs curling their leaves loosely and smaller chocolate-colored shrubs curling their leaves tightly. Now that I know there is an actual name for this phenomenon, I find myself wondering things that exceed the purview of science.

What does it feel like to be a rhododendron, big or small, curled upon itself? Do drooping shrubs dream of spring, or do they merely hunker down in their cells?



China's 24 Solar Terms

The 24 Solar Terms divides a whole year (365 or 366 days) into 24 equal parts, with one solar term every 15 days or so. It runs through the four seasons of spring, summer, autumn and winter, and each season includes 6 solar terms. It reflects the natural changes like temperature, rainfall and plant growth, and provides guidance for the traditional farming year. It has a history of thousands of years, was listed as a UNESCO Intangible Cultural Heritage in 2016, and is still closely linked to Chinese people's daily life and agricultural activities nowadays.

Spring

1. Lìchūn (立春) – Start of Spring
Beginning of the agricultural year; soil begins to thaw, plowing preparation starts.
2. Yǔshuǐ (雨水) – Rain Water
Rainfall increases; farmers prepare fields and begin early sowing in warmer regions.
3. Jīngzhé (惊蛰) – Awakening of Insects
Insects emerge; pest control begins; spring plowing accelerates.
4. Chūnfēn (春分) – Spring Equinox
Day and night equal; peak time for planting spring crops.
5. Qīngmíng (清明) – Qingming Festival
Important for tomb-sweeping; continued sowing; warmer and clearer weather.
6. Gǔyǔ (谷雨) – Grain Rain
Last key rain before summer; vital for grain crops like rice and wheat.

Summer

7. Lìxià (立夏) – Start of Summer
Crops grow rapidly; attention shifts to irrigation and weeding.
8. Xiǎomǎn (小满) – Grain Buds
Grains begin filling but are not ripe; flood control becomes important.
9. Mángzhòng (芒种) – Grain in Ear
Busy farming season; planting of rice and harvesting of early grains.
10. Xiàzhì (夏至) – Summer Solstice
Longest day; crops grow vigorously; water management is critical.
11. Xiǎoshǔ (小暑) – Minor Heat
Hot weather begins; pests increase; continued field maintenance.
12. Dàshǔ (大暑) – Major Heat
Hottest period; crops near maturity; protect against drought and heat.

GARDENS

Autumn

13. Lìqiū (立秋) – Start of Autumn
Beginning of harvest season; heat slowly declines.
14. Chǔshǔ (处暑) – End of Heat
Cooling begins; main harvests approach; autumn crops mature.
15. Bálù (白露) – White Dew
Cool nights; dew forms; rice and fruits ripen.
16. Qiūfēn (秋分) – Autumn Equinox
Day and night equal; peak harvest time.
17. Hánlù (寒露) – Cold Dew
Colder temperatures; late harvests; prepare winter storage.
18. Shuāngjiàng (霜降) – Frost’s Descent
First frost appears; end of most farming activities.

Winter

19. Lìdōng (立冬) – Start of Winter
Farming pauses; animals sheltered; food preserved.
20. Xiǎoxuě (小雪) – Minor Snow
Light snow begins; soil hardens; winter storage continues.
21. Dàxuě (大雪) – Major Snow
Heavy snow possible; fields rest; tools repaired.
22. Dōngzhì (冬至) – Winter Solstice
Shortest day; important ritual time; yin reaches peak.
23. Xiǎohán (小寒) – Minor Cold
Cold intensifies; final preparations before deep winter.
24. Dàhán (大寒) – Major Cold
Coldest period; end of agricultural cycle before renewal

<https://notesfromasuffolksmallholding.blogspot.com/>

RECIPES

Apple Pie Cookies

1 medium apple, peeled and finely diced
1 tsp lemon juice
 $\frac{1}{4}$ cup water
 $\frac{1}{4}$ cup light brown sugar
1 tsp cornstarch, or tapioca flour
 $\frac{1}{2}$ tsp cinnamon
pinch nutmeg
pinch ground cloves

Peel, core, and dice apple very small, add lemon juice, water, sugar, cornstarch and spices. Cook for 5 minutes till mixture thickens and comes together. Set aside to cool.

$\frac{1}{2}$ cup cold butter, cut into cubes
 $\frac{1}{4}$ cup granulated sugar
 $\frac{1}{2}$ cup light brown sugar, tightly packed
1 egg
1 tsp vanilla extract
1 $\frac{3}{4}$ cup flour, all purpose or gluten free 1
1 tsp cornstarch, or tapioca flour
 $\frac{1}{2}$ tsp baking soda
 $\frac{1}{2}$ tsp cinnamon
pinch nutmeg
pinch ground cloves
pinch sea salt, optional

1. Cream butter, then add sugar, vanilla, & egg.
2. In a separate bowl mix flour, cornstarch, baking soda and spices, gradually add flour mixture to creamed mixture just till blended.
I put the cookie batter and the apple pie filling in the refrigerator till they cooled off.
3. Take a tablespoon of dough for each cookies and place on a parchment lined baking sheet. Press your thumb in each cookie for the apple pie mixture & spoon in filling.
3. Bake in preheated 375 F oven for 12 min.. Cool for 10 minutes on pan, then move to a cooling rack.

Sliced Sweet Potato Casserole

4 medium sweet potatoes, peeled & sliced on mandolin
2 tablespoons olive oil
1/2 cup butter
4 garlic cloves minced
fresh thyme stripped from stems
1/4 teaspoon cayenne or Aji Amarillo pepper
garnish with some pomegranate seeds (optional)

1. Coat bottom of 8 x 8 baking dish with olive oil. Arrange potato slices in layers inside the baking dish.
2. Melt butter and sauté garlic and thyme. Drizzle this mixture over arranged potatoes.
3. Bake at 400 F in foil covered dish for 45 minutes to one hour, then uncover and bake for another 15 minutes or until potatoes are soft.

Wacky Cake

1 $\frac{1}{2}$ cups all-purpose flour
1 cup white sugar
4 tablespoons unsweetened cocoa powder
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
6 tablespoons vegetable oil
1 tablespoon cider vinegar
1 teaspoon vanilla extract
1 cup water

1. Preheat the oven to 350 degrees F.
2. Sift flour, sugar, cocoa powder, baking soda, and salt together in an 8x8 inch ungreased cake pan. Make 3 depressions in flour mixture; pour oil into one well, vinegar into second, and vanilla into third well. Pour water over all, then stir with a fork until well blended.
3. Bake until a toothpick inserted into the center comes out clean, 30 to 40 minutes.