

May 2025
Volume 15 No. 5

President's Message May 2025

NEXT MEETING:

May 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. If you had fun at our Plant Sale, bring a tale about that fun!
4. Remember to sign in at the door and get your free Draw Ticket!



Vital positive human energy was evident at our annual Plant Sale. At every turn, individuals and teams assumed their roles with precision, co-operation and enthusiasm. I feel so lucky to be in the company of so many giving people.

This Spring, the weather has been relatively kind and the plants have overwintered well. As with recent years, concerns about water supply and conservation will govern our irrigation habits. Extra organic mulch will help retain moisture. I just have to get out and dig into the pile of leaves that have been 'cooking' for a couple of years. The robins have discovered it as a worm farm/cafe. Flowering trees are doing well, many indicating that we could have a good fruit year.

The flip side of all the beauty and abundance is the "unwanted growth". I have tried to reframe my attitude towards dandelions, and prolific flowering weeds popping their seeds throughout the garden or spreading their roots so tenaciously...amazing survival skills. Why do we often place greater value on the rare specimens?



This garden will never be a work of art but certainly gives pleasure, provides reminders of the aging process, gives abundantly in return, and evokes gratitude that we live where we do. A garden is a real privilege. Having seen the number of plants that were donated and sold at the Plant Sale, I am guessing that tomatoes will be abundant later this summer. Some of us have acreage, some a few pots. The delight in the growth is therapeutic.

*"When the world wearies and society fails,
there is always the garden" Minnie Aumonier (ND)*

*Roses are red and violets are blue,
but they don't get around like the dandelions do.*

APRIL MEETING

Ladysmith & Saltair Garden Club Meeting Minutes for April 17, 2025

The meeting was held at the Eagles Hall in Ladysmith with 49 members attending and 5 drop-ins. The doors opened at 6:15 pm for set up.

Wanda and Margot looked after the Little Sales Table, the Tiny Library and the Seed Exchange was kept organized by Linda W.

Carol Henderson opened the meeting 7:00 pm

Carol welcomed members to the meeting. She discussed our upcoming plant sale on May 10th. The sign up board for the various positions has been filled. From receiving the plants and organization of tables on the Friday evening to the tallying and sales on the Saturday, we have a very dedicated club to make this sale a huge success! The name tags will be available the Saturday of the sale as this was a suggestion from members from last year. There also will be the scarves to wear and thanks to Pam, there have been more made up. The decision this year is not to advertise in the Chronicle or Take 5. Posters are available in the "Snippets" and can be printed off. Thanks to Lynne for making up the posters this year. Don't forget we need your talented donations for the Raffle. Thanks again to Joanne and Lynne for looking after this part of the sale.

On Thursday morning, May 1st there will be a small committee going to Jim and Carmen's home to make up the Mothers Day Baskets. Thanks to Pam for picking up the containers from the Thrift Store.

Presenter for the evening: Barrie Agar :

Her topic is on Gardening for Your Site, the Season and for Ease of Maintenance .

Bennye introduced Barrie. She mentioned that Barrie has recently retired from being the head gardener at Hatley Park at Royal Roads University. Barrie now works at Dinters.

One of the points mentioned by Barrie was "*Gardening with your site you have*" and "*How to stop fighting nature*". Important points to consider are the geographical location, aspect and surroundings , and when and where is the sun going and directions. Another is altitude (sometimes there could be frost pockets), soil conditions and water availability. She went through a few of the different ground covers which you could plant, *i.e.* hellebores, heuchera, Japanese grasses, lady's mantle and ferns. She did mention also that if you go towards shrubs this could be less work for you. A shrub that requires less maintenance would be the rhododendron.

Barrie also demonstrated some useful tools that she had brought along that can make gardening easier. Dinters has a variety of tools that can help.

Bennye thanked Barrie for her very knowledgeable talk and such a good sense of humour. Members could check out some of the useful and helpful tools during the break.

APRIL MEETING

Coffee/Tea Time

Thanks to Kim and Catherine for bringing in the delicious goodies and to Barb and Mi for having the coffee and tea set up.

Meeting Reconvened

- Carol mentioned that the Fruit Rescue-Ladysmith Resource Centre will donate pure apple juice that has been made from the rescue fruit they picked last autumn to be one of the Plant Sale raffle prizes this year.
- A herb pizza bar is the door prize for tonight. You plant it and then have your herbs needed for the pizza.
- Starla came up and gave us a brief update on our year-end potluck, which will be held at her place this year. And it also will be a Pig Roast....she has done the ordering. The date is June 28th and guests can arrive around 4:00 pm and dinner will be around 6:00 pm. It will be the same set up as we have had in the past at Jim and Carmen's.
There might be the flower arrangement contest which we had at our Christmas potluck. This will be further discussion on this.
- We will need to know the numbers of members attending. There will be a sign up at the next meeting.
- Starla has a big cooler at her place for the food. And Barb will arrange that the coffee pot gets to Starla's for the evening.
- April J was not at this meeting and she is looking after the open gardens and the visits to them. We will wait to hear from her on this.

Meeting Adjourned at 8:50 pm

May Speaker: *Malcolm Ho You*

Feeding the Soil: Composting, Vermiculture & Liquid Fertilizer

Malcolm is an architect and urban planner by profession and worked for the City of Calgary for 30 years before retiring. Since his retirement, his hobbies are carving birds and the grafting of peonies. He has an amazing specialization in peonies and irises.
He is extremely knowledgeable in composting.



Our Executive:

*President – Carol Henderson
Treasurer – Starla Parkin
Membership – Bennye Miller*

*Vice-president – Carmen Dolinsek
Secretary – Trixie Neufeld
Speakers – Gail Wiseman-Reed*

OPEN GARDENS

Greetings LSGC Members!

I hope this note finds you well and looking forward to the arrival of Spring on March 20!

I have volunteered to organize our **MEMBERS ONLY** Garden visits for 2025. We have in the past had some delightful private garden visits but to my knowledge never branched out (pun sort of intended) to be more encouraging of this type of showing off of our shared passion with everyone.

There is no obligation to as to dates or times. You pick the date and time that may work for you. A typical garden tour of this kind will take one to two hours of your time and remember it is for our **members only** so you won't be overwhelmed by hoards visitors. You will not be expected to provide anything more than your pride of your personal garden! This is not a contest, there are no prizes just think of it as an opportunity to show folks how you garden and what you love in your garden.

There is no peer pressure to have the most weedless garden either! We all understand!

So please consider sharing your garden and experiences with the rest of us. I will be away for the month of April so I am hoping to get some feedback before March 29. I expect most folks may want visits in the month of May and June so this should give me time to get back in touch in early May to confirm and hopefully round up some more participants.



In the meantime, get out your calendars and let me know what date and time is best for you. Looking forward to seeing the fruits of your labours!

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THANK YOU TO ALL THE MEMBERS WHO DONATED SPECIAL ITEMS TO OUR May 10th PLANT SALE



Jeanette Rawek
Donna Ferguson
Jennifer Forest
Catherine Collier
Marianne Hsieh
Pam Fraser
Yvonne Lewis

April Marrington
Cyndy Power
Lynne Fletcher
Dianna Gould
Jan Biggs
Joanne Armstrong
Michele Catley

Fruit Rescue Volunteers

CLUB NEWS

Volunteers Needed
for Set Up & Clean Up
for May 15th meeting.



- * Set up starts at 6:15 for the tables & chairs
- * Doors open at 6:30 for members, to bring their Plant Table items, Library books and to visit.
- * Meeting starts at 7:00 sharp !

THANK YOU

Thanks to **Barb & Mi**
for preparing the Coffee and Tea
for our breaks.
Please remember to bring your mug
(or cup) for the break.

Thanks to our members
Carol H.
Jillian K.
for bringing treats for our
May meeting!

Thanks to our members
Margo A.
Cathy W.
for managing the Little Sales Table
at our May meeting!

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

Thanks to our members
Wanda H. - the Greeter
and **Dave P. - Raffle Ticket Guy**
for our May meeting!

NOTICE BOARD

Mill Bay Flower & Garden Show



Grow & Go!
Saturday, May 31, 2025

Cobble Hill Hall, 3550 Watson Avenue

Adults \$2 / Children free

Join Us from 9 AM to 2 PM

Grow!

Exhibit Your Prized Flowers or Veggies

Dozens of classes to enter – open to all
Five whimsical flower-arranging challenges

Prizes in all categories

Do you have a budding gardener in the family?

Special classes for young gardeners

Go!

Help Support Local Charities

Silent Auction: Dozens of delightful treasures to bid on

Shop, Dine and Learn at Our Garden Market

Give your garden a boost with fresh plants
and garden accessories.

Enjoy the incomparable Strawberry Tea

Talk to Master Gardeners

Admire the Exhibits

Vote for the People's Choice Award



Mill Bay Garden Club

Download Exhibitors Guide:
www.millbaygardenclub.com/show

NOTICES

Ladysmith Saltair Garden Club **Upcoming Program & Events 2025**

May 15, 2025

Feeding the Soil: Composting,
Vermiculture, & Liquid Fertilizer
Malcolm Ho You

June 2025

Annual Year End Potluck – Pig Roast !

The Horticulture Centre of the Pacific

Tomato Day.

Saturday, May 17 from 9:00 am to 12:00 pm
505 Quale Rd. in Saanich

Our annual Tomato Day has an extensive variety
selection of tomato transplants as well as other
vegetables and herbs.

Victoria Master Gardeners will be on site to
answer questions.



A Tip from Helen Chesnut . . .

Wood Anemones

I noticed plants with double white blooms in a neighbour's garden. She was kind enough to share some with me. I believe the variety is *Anemone nemerosa* 'Vestal.' Fraser's Thimble Farms on Salt Spring Island (thimblefarms.com) lists it in the Perennials section.

The species bears white, blue or pink flowers. Fraser's lists it plus 16 named varieties, each with some distinct colour variation.

These delightful woodland ground cover plants rise in early spring with attractive, deeply cut leaves, bloom, and then die back quickly. The cool spring weather prolonged their flowering period this spring.

Wood anemones are lovely underneath rhododendrons. My original double flowered white ones form a circle around the base of a tall tree stump that supports a climbing hydrangea and they fill a small, nearby bed housing small spirea shrubs.



PLANT SALE MOMENTS



The buyers are ready . . .



Volunteers get ready for the sale

PLANT SALE MOMENTS



My box is ready . . .



Thanks to Pam Fraser for sharing these pictures!

GARDEN IDEAS

From An Interview with **Doug Tallamy**,
Entomologist and University of Delaware professor

TALLAMY: I am an entomologist, so I always think about insects, but it was when my wife, Cindy, and I moved into our home in Oxford, Pennsylvania. The developer had mowed the land for hay, and when you do that, what comes back is all the invasive plants from Asia, so we ended up with 10 acres of invasive species. Watching the insects interact with those plants showed very clearly that our native insects do very poorly with them.

So we put the plants that they require back. Ever since, I've been measuring the number of bird species that have bred on our property — 62 — and the number of moth species — 1,337 — that produce the caterpillars that those birds need to reproduce. And that tells me it works.

About 80% of the plants in our residential landscapes are non-native plants. They don't have to be invasive to wreck the food web. So that led me in a whole new research direction to find out what is happening to the food web.

We got the numbers that supported the argument that native plants are essential, insects are essential, insects are declining, the birds that need them are declining.

Doug Tallamy, author of 2006 book, "Bringing Nature Home," and his new book, "How Can I Help?"

VIOLET JELLY

1. Add 2 cups of wild violets to 2 cups of boiling water to infuse. Let it sit for 24 hours, but I have let my infusion stay in the fridge after that for up to 3 days. Strain the flowers from the liquid.
2. Prepare your canning pot and jars and lids.
3. Add juice of one organic lemon to the liquid from the flowers. The mixture turns from a blue-ish color to a more pink color. Place the liquid to a pot on the stove, and add one box of powdered pectin. Stir and bring to a boil. Once it comes to a boil, add 4 cups of sugar and bring to a hard boil for 1 minute.
4. Fill jars with $\frac{1}{4}$ inch head space, wipe rims, add lids. Put the jars in a water bath for 15 minutes. (The recipe I received did not have a water bath time, but most jelly recipes say 10 minutes).

Note: There are many recipes online for this jelly, and some stated add $\frac{1}{4}$ cup lemon juice.

The lemon I squeezed measured exactly $\frac{1}{4}$ cup, but not all lemons are the same size.

The recipe I used made about 8 - 4 oz. Jars.

From pioneerwomanatheart.blogspot.com/



RECIPES

Upside Down Rhubarb Cake

Base:

- 4 cups rhubarb, finely chopped
- 1 ½ cups mini marshmallows
- 1 cup sugar or 1 small pkg. Strawberry Jello and sugar to = 1 cup

Dough:

- ½ cup butter
- 1 cup sugar
- 2 eggs
- 1 tsp. vanilla
- 1 1/3 cup flour
- 1 Tbsp. baking powder
- ½ tsp. salt
- ¼ cup milk

1. Mix the jello and sugar and mix together with the Rhubarb.
2. Spread in a well greased 9 x 13 pan. Top with Marshmallows.
3. Cream together butter and sugar until well beaten and light. Add egg, continue beating, add vanilla.
4. Sift together dry ingredients, add alternately with milk. Dollop the dough over the rhubarb and spread gently to cover.
5. Bake at 350° for 45 min. or until brown. Cool before turning upside down. Jello and sugar gives that nice red color.

Wanda Enns.

mennonitegirlscancook.ca



Mediterranean Carrot Salad

- 4 cups grated carrots
- 1 15.5-ounce can (or 1½ cups) chickpeas, rinsed and drained
- 7-10 dried dates, pitted and chopped
- 1-2 tablespoons minced onion
- ½ cup cilantro
- ¾ cup feta cheese
- 3 tablespoons olive oil
- 2 limes, juice and zest
- ¾ teaspoon cumin
- ¼ teaspoon each nutmeg & red pepper flakes
- ½ teaspoon each turmeric, salt, & black pepper
- ½ cup chopped nuts (pistachios, cashews, almonds, pecans)

1. Toss together the carrot, chickpeas, dates, onion, cilantro, and cheese.
2. In a small bowl, whisk together the olive oil, juice and zest, and spices. Pour the dressing over the vegetables and toss to combine.
3. Just before serving (so they don't lose their crunch), add the nuts.

Notes: This is a lot of carrot—you could dial back the carrot to three cups and toss in another cup of chickpeas.

This salad goes well with a handful of salad greens, and some chopped olives, too.

