

November 2025
Volume 15 No. 9

NEXT MEETING:

November 20th
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 get your free **Draw Ticket!**



Past President's Message November 2025

With the winds blowing and the rain coming down as I jot this message, I can't help but notice a play on words. 'Fall' describes the blanket of leaves covering most of the garden. The advice surrounding leaf management has evolved from complete removal to discretionary mulching, composting and layering as in lasagna gardens. The list of amendments available to match the needs of particular plants requires encyclopedic knowledge. Fortunately, gardeners are usually willing to share their secrets.

Chemicals are giving way to restorative practices.

Climate and weather patterns are in flux and our gardens are indicators of some extreme events and long range changes. As we put our gardens to bed, we hope the plants and methods we choose will result in good produce, an enhanced ecosystem and beauty.

I was gifted a lovely slate coaster with an inscription. "*A garden is a thing of beauty and a job forever.*" The jobs are indeed endless and finding ways to 'keep up' requires some letting go and accepting that some hired help and choosing less fussy plants are the ways to keep the joy in our favourite places. Enjoy the months ahead as plans and learning guide choices for the 2026 gardening year.



Carol Henderson
Past President

Welcome to Our 2025-2026 LSGC Executive:

President: Co-Chairs: Bennye Miller and Carmen Dolinsek
Treasurer: Aty Bourne
Secretary: Trixie (Albertina) Neufeld

OCTOBER MINUTES

Ladysmith Saltair Garden Club

Minutes for October 16th, 2025 Garden Club Meeting

The meeting was held at the Eagles Hall in Ladysmith on October 16th, 2025 with 45 members attending and 4 drop-ins. Doors opened at 6:15 pm for set up. Our greeter for the evening was April J.

Carol Henderson opened the meeting at 6:50 pm and welcomed all members, guests and speakers. She gave a hearty welcome to new members. This will be Carol's last meeting of being the club's president. She thanked all the volunteers that have so willingly put their time into the various roles or positions.

Tom Crowards introduced our speakers tonight: Linda Brooyman and Niki Toxopeus

Their topic tonight is “**Creating Pollinator Gardens and Corridors**” Linda has been with NALT for 5 years. Nikki has worked and been a part of the community garden program that worked with the Holland Creek staff. She also volunteers with NALT.

Linda presented a power point graph on how the pollinators come to specific native plants. She also spoke about Pollinators and Why Care? Native plants help ecosystems by providing food and habitat for local wildlife, conserving soil and mitigating climate change. Plants that work well for this are cone flowers, snow flowers, oak, ferns and the meadow flowers. No pesticides should be used. Doug Tallamy from the University of Delaware has his ten-step rules. His best known book is “Bringing Nature Home and the Nature of Oaks”.

Linda also mention that to help their efforts you could add your garden to their map and do a pollinator census of your garden and yard. You would receive a garden sign to put out in your yard. Check online for this at NALT's website. It is a good way to keep track of the pollinators and what plant it is attracted to. She had a book members could pick up for \$20.00, called the “Field Guide to Common Pollinators” for the mid-Island region. This is a very good presentation on pollinators.

Niki Toxopeus is a member of the group “Friend of Holland Creek: She explained a little on what the group does and how they got started A little group worked hard on applying for grants and with the funds bought plants, seeds and bulbs. She showed a before and after of the gardens they worked on at the Holland Creek site. It was quite impressive the work that this group had done. They are always looking for volunteers.

Gail W. thanked both ladies, Linda and Nikki for coming out this evening and giving us first the in depth presentation on pollinators from Linda and then from Nikki who explained what her group does.

2025-2026 Executive Election- Linda Stephenson

Nominations are for the President, Vice President, Treasurer, and Secretary.

Nominated for President (Co- Chairs): are Bennye Miller and Carmen Dolinsek,
for Treasurer: Aty Bourne and Secretary: Trixie (Albertina) Neufeld

OCTOBER MINUTES

Margo Allen will be looking after the memberships and also will do the communication part. Linda W. will look after the “Little Sales Table”, Jim T. will be looking after the media part and will be a big part of our plant sale in May. Speakers Committee will be Sandy and Gail. It looks like they have the speakers lined up for the upcoming year already. Lynne F. will be the contact person for correspondence. Barb and Mi will look after our coffee/tea at the meetings. Pam who looks after the trips would like someone else to step in to do this position, so if anyone is interested please let one of the executive members know.


Queens Park: This has been looked after for many years by Joanne, Jennifer and Michele but it is quite the job in the summer as you are having to move the water hoses around. Carol will let the city know that the club no longer wants to take this task on. We do hope they recognize the ladies that have done such a good job at the park. Carol did ask members if there were any interested in looking after the park and no one came forward.

Pictures Jim had mentioned to the club that members that have pictures to show of their gardens to please forward as he will use them to have a power point presentation in the beginning of the meetings. Marianne has mentioned to forward your pictures to the club's website and then from there she can send off to Jim. Infoladysmithsaltairgc.com

A big thank you for the goodies brought in by April and Shannon.

Sarah won the door prize and meeting was adjourned at 8:45 pm.

..... *Submitted by Trixie Neufeld*



Tracking in the Night
Coastal Western Screech-Owls
with Megan Buers
Thursday November 27th, 7pm
North Oyster Hall. Everyone Welcome!

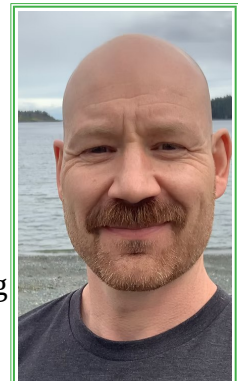
NOVEMBER SPEAKER :

Sean Rustemeyer

(Soil 'N Green Ecological Landscaping)
Garden Tool Sharpening Talk & Dem

Sean's passion for nature was formed at a young age growing up next door to a forest. His horticultural background has come full circle - having worked in traditional landscaping where backpack blowers, noisy lawnmowers, and chemical spraying is the norm to now embracing land care techniques that work in harmony with nature.

Trained in Ecological Landscape Design and Master Gardening with Gaia College, Sean is passionate about continuing his education with courses and workshops. Soil 'N Green is committed to providing custom-tailored approach to care for your garden.



CLUB NEWS

Volunteers Needed

for Set Up & Clean Up
at our *November 20th* 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

Sandra Lee

Pam Fraser

*for bringing treats for our
September meeting!*

Thanks to our members

Diane Young

Gwen Atkin

for managing the Little Sales Table

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

Thanks to our members

Laurie Stark & Cathy Watts

who will be Greeters

*and Dave P. - **Raffle Ticket Guy**
for our meeting!*

Thanks to our members

Jim Treadwell

Carmen Dolinsek

*for setting out the Library Books
for our November meeting!*



NOTICE BOARD

Dinter Nursery

Festive Porch Pot

Wednesday, Nov. 26^h from 2:00 to 3:00 pm
Create a winter porch pot to decorate a front door or patio with seasonal charm. Included are a large black container (14"), greens, and a choice of adornments. Bring your own gloves and secateurs. Register in advance – phone 250-748-2023.
Cost is \$65 plus GST.

Wreath Making Workshops

Sunday, Nov. 23rd from 2:00 to 3:00 pm
Sunday, Nov. 30th from 2:00 to 3:00 pm
Join us to add winter greens and seasonal ornaments to half of a 35-cm grape vine wreath structure. Wreath materials supplied. Bring your own gloves and secateurs.
Cost: \$60 + GST fee. Registration in advance is required as space is limited.



Festive Evergreen Globe

Sunday, Nov. 23rd from 11:00am to 12:00 pm
Create a festive hanging evergreen globe that brings seasonal cheer to your home. Let your creativity shine in making seasonal decor unique to your style and taste. Globe size is 14 inches across, Materials supplied. Bring your own gloves and secateurs.
Cost: \$65 + GST fee. Registration in advance is required as space is limited.

Ladysmith Saltair Garden Club

Upcoming Program & Events 2025

November 20, 2025

Garden Tool Sharpening Talk & Demo
Sean Rustemeyer (Soil 'N Green Ecological
Landscaping)

December 2025

Christmas Party

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

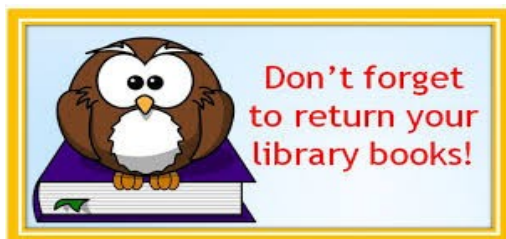
Annual Plant Sale

May 21, 2026

Popular Herbs, growing, propagation, care,
maintenance, & uses
Richard White (Hazelwood Herb Farms)

June 2026

Member Potluck



More Dinter Workshops ...

Build a Grinch Tree

Saturday, Nov. 29th from 11:00am to
12:00pm

Let your creativity shine in this fun and festive workshop for the young at heart. You will start with a **two foot tall** evergreen Wilma Cypress, pot, wire, ribbon and decorations and with our guidance transform it into a vision straight out of Whoville!

This workshop is intended for adults. Children ages 8 -12 are welcome if accompanied by an adult. Pot Size 6.5 inches tall and 6.5 inches wide.

Cost: \$60 + GST. Registration in advance is required as space is limited.



*It was November,
the month of crimson sunsets,
parting birds,
deep, sad hymns of the sea,
passionate wind songs in the pines.*

L.M.Montgomery



MORE GARDENS IDEAS

Pumpkin Falafel

1 lb. field pumpkin or acorn squash
1 cup chickpea flour or chestnut flower
2 garlic cloves, crushed
zest & juice of 1/2 lemon
2 to 3 tbsp. coconut or olive oil
2 tbsp. chopped green onions
2 tsp. ground cumin
Black sesame seeds – to garnish

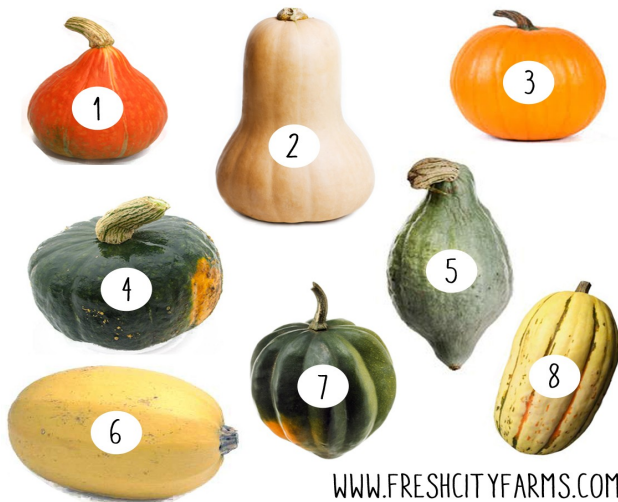


1. Preheat oven to 340° F. Cut pumpkin into matchbox size pieces (no need to peel it). Drizzle with a splash of oil, cover with foil. Roast for 45 to 60 min. til tender. Let pumpkin cool completely.
2. Raise oven temperature to 400° F. Line a baking tray with parchment paper, or grease with oil.
3. In a large bowl, mash together all of the falafel ingredients except the sesame seeds. Put this mix into the freezer for 15 to 30 min. to firm up. Mold the chilled mix into falafels & place on baking sheet. Sprinkle with black sesame seeds and bake for 20 to 45 min., depending on size. Makes 8 to 12 pieces.

.... Thanks to Juliana Yung

Note from Juliana - Winter squash works in this recipe, just as well as pumpkin.

A GUIDE TO WINTER SQUASH



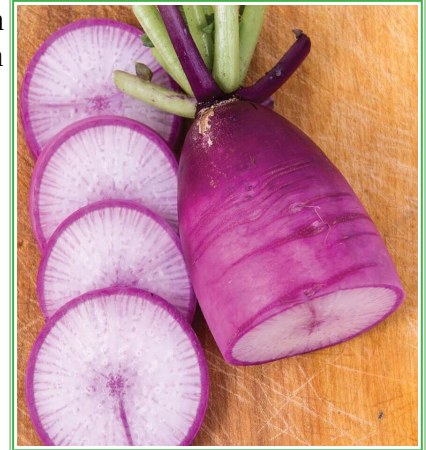
WWW.FRESHCITYFARMS.COM

1. Ambercup 2. Butternut 3. Pie Pumpkin
4. Buttercup 5. Blue Hubbard 6. Spagetti
7 Acorn. 8. Delicata

Looking for Unusual Seeds ?

These two from West Coast Seeds caught my eye (they would be perfect stocking stuffers).

Lovely **Mini Daikon** radish with white flesh streaked with purple, and deep purple skins. The flavour of the root is quite mild compared with the spicy (edible) leaves. Perfect variety for kimchi or pickles, or just a nice raw addition to salads. Daikon radishes do best in cool weather so they're a great crop for spring and fall growing, and can be harvested in the winter if grown with crop protection.



Also known as the Mexican Sour Gherkin, **Cucamelon** seeds produce vines that could be mistaken for regular cucumber plants. The plants are not quite as productive as cucumbers, but the fruits are cute and novel. They look like tiny watermelons, but have a very appealing cucumber flavour with slight citrus notes. Eat them fresh or pickle them for a crunchy treat. Harvest them at the 2cm (1") size, before the seeds develop. This is a heat loving tropical plant that is most productive in hot weather or a greenhouse setting.



I'm hoping to find them in a local garden store!

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.

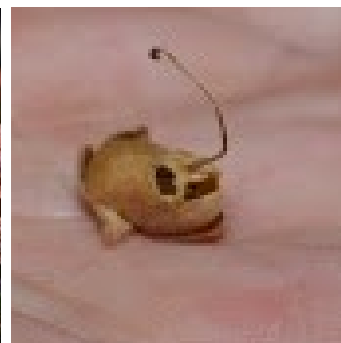
Please go to our website <https://www.ladysmithsaltairgc.com/membership.html>
for more information

We're looking forward to seeing you again !



Begonia grandis-
Hardy Begonia- a
tuberous-rooted,
clump-forming
perennial that
typically forms a
bushy mound
of foliage to 2' tall

on branching stems. Leaves are green
above and reddish green with red veining
beneath. Pink flowers (to 1" across)
Pink flowers (to 1") bloom in Clusters
from July to early fall.



Look at the wee beasties Cyndi found in her garden!
These are seed pods from Snap Dragons - how
little dragon flowers turn into such scary seed pods!

GARDENS

Marigolds

Native to the Americas, from the southwestern United States to well into South America, marigolds are popular because of their ease of growing, low-maintenance, and colourful blooms from early summer through to the first frost. The common name, marigold, is a shortening of "Mary's gold." It is said to have been named for the Virgin Mary. These bright little gems adapt well to our Island seasons.

Marigolds, a member of the aster family, and more specifically the *Tagetes* genus, have three main types: French, African, and Signet, which appear in orange, yellow, red, and bi-colours, as well as other colour combinations. (Pot marigolds, native to southern Europe and a member of the *Calendula* genus, are not a true marigold.)



French marigold



Calendula

While the names suggest otherwise, African marigolds do not originate in Africa and got their name when the flowers were brought through northwest Africa

along a trade route. French marigolds were named due to their popularity in French gardens.

Marigolds are colourful through the growing season, and their distinct smell can repel pests like deer and rabbits, making them great companion plants. They attract butterflies and songbirds, as well as beneficial insects, such as ladybugs, hoverflies, and parasitic wasps.

Pruning Fig Trees

At the side of my house, I have a very old Fig tree trunk that keeps trying each spring to grow new branches. Unfortunately, most of these flop over and cover the sidewalk, never becoming a strong branch that might be capable of producing some fruit.



I discovered a YouTube program that demonstrates how to prune figs trees for high fruit production of Breba (first) crop figs. In this video, Bob Duncan from *Fruit Trees and More* demonstration orchard in Sannich BC, shows exactly how to prune low and high branches to keep the fruiting buds, and form a sturdy tree frame.

https://www.youtube.com/watch?v=RB0D_tuKgtQ

As this is my first fig 'tree', I found his explanations very helpful – I may be able to bring this old trunk back to life!

Do you have a fig in your garden ? Could you share any tips for keeping your tree happy, and perhaps a picture of that tree ?

Send them along to clfletcher@protonmail.com



RECIPES

Giant Apple Popover

Apple slices to cover pan bottom
 2 Tbsp butter
 1 cup milk (or 1/2 cup each milk and cream)
 1/4 cup sugar
 4 eggs
 2 tsp vanilla
 1/4 tsp salt
 1/2 cup flour

1. Heat butter to sizzling in heavy skillet or baking dish at 375 F.
2. Place apple slices in the butter. Heat for a few minutes.
3. Whisk or whirl in blender remaining ingredients. Pour over apples.
4. Bake 30 to 40 minutes, until puffy and brown.

Thanks to Helen Chesnut

Apple-Raspberry Bars

1 cup all purpose flour
 1 cup almond meal
 1/2 teaspoon salt
 1/2 teaspoon baking powder
 2/3 cup + 1 tablespoon sugar
 1/2 cup butter, melted and cooled
 1 egg
 1 teaspoon lemon zest
 1/4 teaspoon almond extract
 2 large apples, peeled, and sliced very thin
 6 ounces raspberries
 1/4 teaspoon cinnamon
 1/8 teaspoon nutmeg

1. Preheat oven to 375 degrees F. Grease a 9x9 inch baking dish.
2. In large bowl, whisk the flour, almond meal, salt, baking powder & 1/3 cup of the sugar.
3. In small bowl, whisk melted butter, egg, lemon zest, & almond extract til smooth. Pour this mixture over the flour mixture &

work with hands to make a soft dough.

4. Pat 2/3 of the dough in pan, pricking it all over with a fork. Bake until browned, 15-20 minutes.
5. In large bowl, toss fruit with spices & 1/3 cup sugar. Drop the sugared fruit evenly over the bottom crust.
6. Crumble remaining dough on top of the fruit. Sprinkle with remaining 1 Tbsp of
7. Bake until top is golden brown, 30-35 minutes. Cut into bars.

Store any leftovers in airtight container.

Lentil and Vegetable Minestrone Stew / Casserole

1 tbsp. olive oil
 1 onion, chopped
 1 carrot, diced small
 1 celery stick, diced small
 3 large garlic cloves, finely chopped
 3 tbsp. sundried tomato paste
 2 sprigs of rosemary
 1 bay leaf
 700ml hot reduced-salt chicken stock
 1 x 400g tin pomodorini cherry tomatoes
 1 x 400g tin green lentils, drained & rinsed
 100g cabbage or kale shredded, (tough stalks removed)

1. Heat the oil in a large casserole or heavy-based pan. Add the onion, carrot & celery; cover and cook gently for 10 minutes. Add the garlic, cover & cook for 2-3 minutes.
2. Add the tomato paste & cook, stirring, for 2 minutes. Add the rosemary, bay leaf, stock & tomatoes. Bring to the boil, then simmer, uncovered, for 20 minutes. Remove the rosemary and bay leaf.
3. Add the lentils & cabbage or kale; simmer for 5 minutes until the veg is tender. Season.. Serve in bowls with Parmesan shavings, basil leaves and a drizzle of oil, if you like.

Serves Four