

September 2025
Volume 15 No. 7

NEXT MEETING:

September 18th
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!**



President's Message September 2025

It is difficult to summarize the last three months in the garden without commenting on the watering restrictions due to the drought. The more tender plants fried in the hot sun and many demanded shade cloth protection and frequent hand watering within the designated hours. Other than the strawberries which shrivelled up in our exposed patch, the fruit production has been surprisingly good with apples, plums, peaches and grapes doing well. The potatoes, beans, peas, squash and tomatoes are in storage. After a good garlic harvest, the plot has remained bare, as planting for the Fall seemed premature with summer-like temperatures prevailing. Many flowers have done admirably with others giving up.

The recent heavier rainfall was so welcome. I can only imagine the weather-watching that must occupy farmers. I am always amazed at the resilience of many plants that seem to spring back to life with a bit of care after looking to be on their last legs.

The micro climates within the garden enabled some plants to flower and produce abundantly, while others struggled. Enhancing soil with compost, coir and even some wool balls yielded better water retention. I must remember that lesson for hanging baskets.

This is certainly the time of year to enjoy the fruits of our labours and make note of ways to simplify onerous tasks.

The garden is where we can experience the joys of nature, create some beauty and nourish mind and body. We can learn from others and the plants themselves.



*The watering of a garden requires
as much judgement
as the seasoning of a soup.*

H.R. Ely 1903

MAY MINUTES

Ladysmith Saltair Garden Club

Minutes for May 15, 2025 Garden Club Meeting

The meeting was held at the Eagles Hall in Ladysmith with 41 members attending and 4 drop-ins. The doors opened at 6:15 pm for set up.

Margo and Cathy and looked after the Little Sales Table, the Tiny Library and the Seed Exchange was kept organized by Linda W. The greeters for the evening were Wanda H. and Dave P.

Carol Henderson opened the meeting 7:00 pm

Thanks to all members for their hard work and enthusiasm for our annual plant sale.

Members brought in their plants the Friday evening and we had an abundance of tomato plants! Tables were set up with various plants and the pricing began. Joanne and Lynne looked after the raffle and the prizes were donated by various members of the club. In total there were 15 special items. There was one prize not picked up yet as several phone calls were made and no one got back on this. Jim will put a note on facebook regarding this. And thanks to Pam, we have photos of the activities during the event.

Starla could not make the meeting but she dropped off a spreadsheet to Carol of the plant sales for the two previous years and this year. The numbers are:

May 2023 - \$2,773.45, May 2024 - \$3,014.75 and this year \$3,138.55.

An increase of about 4 % even without advertising in the papers this year.

There has been a cheque for \$500.00 paid out for the bursary this year. Bennye and Trixie will attend the celebration honouring the participants who have won the bursary.

The BC Council Garden Clubs were inquiring if our club would like to make a donation to the BC Council of graduates but with a quick vote of membership it was passed that we would like to keep our bursary local.

Presenter for the evening: Malcolm Ho-You and his presentation will be on feeding the soil. (Composting , Vermiculture and Liquid Fertilizer).

Carmen introduced Malcolm. As Malcolm is a long time member and it is a pleasure to have him speak to us tonight. He has an amazing specialization in peonies and irises which is apparent in his garden. He will be having a garden tour on May 31st from (9:30 to 5:00 pm.)

To start off his presentation he had a table set up with various soils and a Soil PH Tester.

He invited members to test and check out the soils as this was more of a hands on presentation as we could check out the PH balance ourselves with the soil tester. The alkaline range should be from 5 to 6 percent. He spoke on "*What makes a good Soil*" such as compost, the most effective, fertilizer and liquid fertilizer. "Organic matter is the essence of good soil". Bone meal helps give a lot of nutrients to your plants. (he adds about a 100 lbs. of bone meal into his soil in the fall.) Kelp and horse manure were a couple of fertilizer he mentioned and should be noted though that manure should be at least 3 to 4 years old and if you use kelp make sure you rinse out the salt. Perlite and vermiculite should also be used.

MAY MINUTES

He had brought in iris tubers for members to help themselves to .

The door prize for the evening which was a peony bouquet was also from his garden. Carol thanked Malcolm for sharing his tips on the soil aspect of our gardens and for the question/answer period at the end of his presentation.

Coffee/Tea Time

Thanks to Carol H. and Jillian K. for bringing in the delicious goodies and to Barb and Mi for having the coffee and tea set up.

Meeting Reconvened

Carol proceeded with giving the membership the Treasurer's Report from Starla.

An overview of the accounts are:

Income:

Chequings	\$13,196.96
Basic High Interest	\$ 2,901.51
Membership Equity Shares	\$ 66.76
Petty Cash	\$90.00

Expenses:

Hall Rentals for 9 evenings	\$708.75
Insurance	\$300.00
Aggie Hall (May Sale)	\$250.00
Speakers (\$150 each)	\$1,200.00
Miscellaneous	<u>\$1,500.00</u>
	\$ 3,958.75

Next Year Bare Expenses:	\$3,000.00
Profit/Loss	\$9,296.48
Scholarship	\$500.00

April J. then gave us a brief summary of the upcoming Garden Visits. There will 5 gardens to tour in the next couple months. She is still lining up the dates and times with members who are interested in having members come out and visit their gardens. There have been a couple arranged for now and the first one will be at Malcolm Ho-You which is on May 31st from 9:30am to 5:00 pm. Sieka Pardee's will be on June 22nd from 11:00 am to 4:00 pm. There will be more information and addresses on the upcoming garden tours.

Joanne gave us a quick update on Queen's Park The township had dropped off some compost. She was enquiring if any member would be available to help out this summer to water at the park. Right now it did not look like there were any members interested. Carol will check into this and see if the Parks could possibly help with this.

Lynne was mentioning that for the "Snippets" if you are out and about this summer in different gardens or parks and if there is something you think would be interesting for the "Snippets" please e-mail it to her.

MAY MINUTES

A brief mention from Carol about the Pig Roast at Starla's on June 28th, starting at 4:00 pm. There was a sign up sheet at the back table for members to acknowledge if they were attending and if a guest was coming with them. It is the same set up as last year where members bring a side dish / their own refreshments / chair / cutlery and plates. It has been mentioned that if members would be interested in making centrepieces such as we did at the Christmas potluck.

There was a brochure from the Cowichan Valley Garden Club to a high tea and their annual Leaf and flower Art Exhibit. This will be on Saturday May 24 from 1:00 to 4:00 pm at St. Peter's Church Hall in Duncan and address is 5800 Church Road. High Tea and entrance fee is \$15.00.

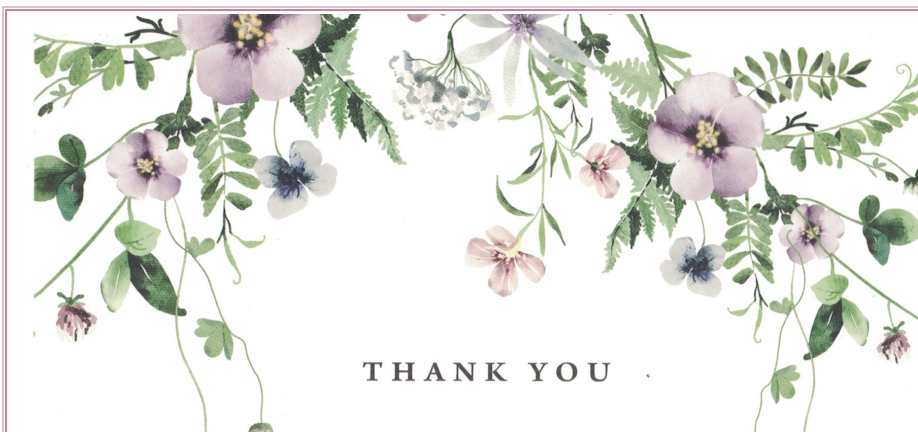
Meeting Adjourned at 8:40 pm.

..... *Submitted by Trixie Neufeld*

SEPTEMBER SPEAKER :

NATHALIE EMOND

She attended the Pacific Horticulture College and received her landscape horticulture certificate in 2019. She achieved her red seal in landscape horticulture in 2023 and has been working at Dinter Nursery since February 2019. She's currently the production supervisor at Dinter Nursery and is responsible for managing crops that they grow for retail. She loves nature and her life goal is to enjoy the beauty of the outdoors until the end of time.



THANK YOU

**Card received from
Nathan,
the recipient of our
LSGC Bursary**

Thank you so much for awarding me this Bursary. I'm truly grateful for your support - it means a lot as I begin my studies

Sincerely, Nathan McAulay

CLUB NEWS

Volunteers Needed

for Set Up & Clean Up
at our *September 18th* Meeting.

Doors open at 6:00 pm for set up!

Membership Table will be ready
at 6:30 pm for updating your
membership for 2025 - 2026

Thanks to our members

Margo A.

Cathy W.

*for bringing treats for our
September meeting!*

Thanks to our members

Margo A.

Cathy W.

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

Linda W. - the Greeter

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

To make a prairie, it takes clover
and one bee,
One clover and one bee,
And Reverie.
The reverie alone will
not do it,
If bees are few.

Emily Dickenson



NOTICE BOARD

UBC Botanical Garden

Connecting Food, Health and Biodiversity in a Changing Climate

Thursday, October 2nd

This symposium aims to engage citizens, students and scientists in taking action to advance food, health and biodiversity. Through conversations with experts, interactive formats and practical group work, the participants will learn about global connections as well as local options for action. Regular price \$5.00 CAD Register online.

Dinter Nursery

Apple Tree Identification

Saturday, Sept. 20th from 2:00 to 5:00 pm
Is there a delicious apple in your yard and you have no idea what variety it is?

Please pick 4-6 of the largest apples on your tree, with stems and unwashed. Collect from the sunny side of the tree and store in paper bags in a cool place away from green peppers, broccoli and cheese.

Make a Pumpkin Succulent Planter

Saturday, Sept. 27th from 1:00 to 2:00 pm
Holiday planters are a beautiful addition to fall decor, as a unique centerpiece, window sill or front door decor.

Cost: \$60 + GST fee, includes pumpkin, soil, and plants. Please bring your own gardening gloves. Registration in advance is required as space is limited.

Government House Plant Sales.

The Nursery at Government House
1401 Rockland Ave. (located across from the Tea House)

Sales of perennial plants are held on Tuesdays and Thursdays, from 9:00 am to 12:00 pm every week through to Sept. 30.

NOTICES

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

September 18, 2025

Propagation
Nathalie Emond

October 16, 2025

Creating Pollinator Gardens & Corridors.
Linda Brooyman & Niki Toxopeus (NALT)

November 20, 2025

Care, Maintenance & Safe, Ergonomic Use
of Gardening Tools & Ladders.
Mari Verchere

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

A Tip from Helen Chesnut . . .

Thoughts on Heirloom Tomatoes

... I was familiar with some, such as Italian Heirloom and Old German, but I was particularly taken with Midnight Sun, one of the oxheart tomato varieties in the "True North" series produced by an independent tomato breeder near Victoria.

... Salt Spring Seeds lists some of the heirloom tomatoes I've grown and found outstanding, such as Speckled Roman and Japanese Black Trifele. They also list Orange Strawberry Oxheart tomato, which they describe as "a new favourite."

...Heirloom tomatoes have a reputation, not entirely deserved, for being difficult to grow. That's why it's an advantage to use small, farm-based seed producers, preferably in ones' general region, as seed sources.



OPEN GARDENS



Christine Van der Ree's Dahlia Garden



Christine's favourite dahlia



A quiet pond in the shade

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

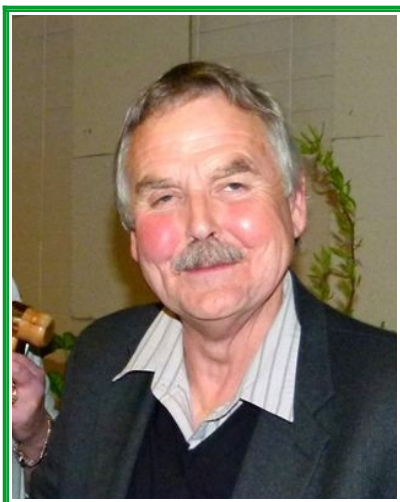
We encourage you to use our e-transfer option as to avoid lineups.

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 !



Advice from Brian Minter . . .

You can tell how happy
gardeners are by how
dirty their hands are.
The dirtier their hands
are with the dirt from
their own gardens,
the happier they are.



GARDEN IDEAS

FREE FRUIT anyone...?.... YES PLEASE!!



JOIN FRUIT RESCUE!

Did you know that each year, an abundance of apples, cherries, plums and more are grown locally, but not always harvested or eaten?

It's up to all of us to make sure local, healthy delicious free fruits and vegetables don't go to waste!

Be a fruit superhero!

How it works:



FOR MORE INFORMATION AND TO SIGN UP to have your fruit or garden gleaned

Or to become a volunteer harvester for the 2025 season, contact



Shannon@lrca.ca



250-245-3079



www.lrca.ca



LADYSMITH RESOURCES CENTRE ASSOCIATION
Heart on the Hill

Friends of Holland Creek Meadow and shrubbery care at Transfer Beach
1st Monday of the month until end of November, 10:00 am to noon, meet at the Kinsman hut by the native plant beds.

Join Friends of Holland Creek to **care for the Butterfly Meadow and Bird Shrubbery**, collect seeds and learn about our native plants. Please just drop in and bring your gardening tools if you can, and we will have extras.

Event sign-up:

hollandcreekinvasives@gmail.com

October 7th at 8:30 pm
Coastal Invasive Species Council of BC online talk on managing the invasive species we will encounter in our work in the Ladysmith area. Register with the Invasive Species Council here to receive the Zoom link



Dinter Nursery

Growing Microgreens at Home

Saturday, Oct. 4th from 10:00 to 11:00 am

Join Alex from West Coast Seeds to learn how to grow microgreens indoors all winter long for a nutritious food source that adds colour, texture and flavour to your salads, soups, sandwiches and more!

Seminar is free of charge and will take place in a covered, outdoor area so please dress accordingly.

RECIPES

Ginger Garlic Green Beans

1/2 pound green beans, trimmed & sliced in sections
 1 Tbsp vegetable oil
 2 tsp finely chopped ginger
 1 medium garlic clove, minced
 2 tsp honey
 2 tsp lime juice
 salt & black pepper, to taste



1. Bring a small pot of water to a boil, add the green beans and blanch them two minutes. Drain the beans well, cool in ice-cold water, and then drain well again.
2. Place oil in a large skillet on medium-high heat. Add the blanched beans, ginger, garlic, honey and lime juice and cook and stir one to two minutes, or until beans are piping hot. Remove from heat, season with salt and pepper, and then serve. *Makes: four servings*

Eric Akis

ekais@timescolonist.com

Peachy Mint Lemonade

1 cup water
 1 cup sugar or honey
 1 cup fresh mint leaves
 4 peaches, peeled, chopped
 1/4 - 1/2 cup fresh lemon juice
 2 - 3 cups water or club soda



1. Combine the water and sugar in a saucepan. Heat til sugar dissolves. Remove from heat, add mint leaves and let cool completely.
2. Place the peaches in a blender & process til smooth. Press through a sieve, getting as much pulp through the sieve as possible.
3. In a large pitcher, combine mint syrup, peaches, & lemon juice. Add water or club soda. Taste to adjust the lemon juice & water. Chill well and serve over ice, makes 6 glasses.

Green Goddess Salad

1 small head green cabbage, cut into small pieces
 3 to 4 small cucumbers (or 1 large, seeds removed) chopped small
 1/4 cup chives, chopped
 1 bunch scallions, cut into 1/4 inch slices

Dressing:

1/4 cup extra virgin olive oil
 juice of 2 lemons (~ 1/3 cup)
 2 Tbsp. rice vinegar
 1 cup basil leaves (packed)
 1 cup fresh spinach
 2 garlic cloves
 1 small shallot
 1/4 cup nuts (cashews or your choice)
 1/3 cup nutritional yeast
 1 tsp. Sea salt
 handful fresh chives (optional)



1. Combine cabbage, cucumbers, chives & scallions in a bowl.
2. Make the dressing : add oil, lemon juice, rice vinegar to a high powered blender. Cover with remaining ingredients & blend until dressing is smooth & creamy.
3. Pour over salad, mix well. Serves 10.

