



LSGC Snippets

December 2024
Volume 13 No. 10

NEXT MEETING:

December 19th
6:00 pm

Things to Remember for the Meeting:

1. Please remember to bring a serving spoon or utensil for your **Pot Luck** item, these will be set up in the kitchen area (no oven is available).
2. Bring your **Plate, cup or mug** and utensils for our meal.
3. If you would like to take part in the **Gift Exchange**, bring a wrapped item (\$10 to \$15 or *gently used*), garden related.
4. If you choose, bring a **Centrepiece** for the contest, these will decorate our dinner tables. Prizes to be given!

Ladysmith Saltair Garden Club



Christmas party

members and invited guests



Thursday, December 19
Eagles Hall, Ladysmith
Doors open at 5:30pm
Dinner at 6pm

potluck, gift exchange, centrepiece
arrangement contest, door prizes, games!

A donation to the foodbank box is appreciated!



NOVEMBER MEETING

LADYSMITH SALTAIR GARDEN CLUB

MINUTES FOR NOVEMBER 21, 2024 GARDEN MEETING

The meeting was held at the Eagles Hall in Ladysmith with 28 members attending , and no drop-ins. The doors opened at 6:15 pm for set up.

The greeter for the evening was Yvonne Lewis.

Carol Henderson opened the meeting at 7:00 pm

Carol welcomed members to the meeting and introduced Carmen Dolinsek , the new vice president for the 2024/2025 year. Mentioned were the ladies looking after the “Little Sales Table” and the seed sales: April, Cindy and Linda.

-Members paying on-line might not have got their bookmark, see the ladies at the back tables to pick up one.

-Correspondence was received from Barbara Naylor, a member of our Garden Club whose granddaughter, Jessica Giebelhaus had won the BCGC scholarship for 2024 . Jessica is a student at Camosun College in the Horticulture Technician Program.

Congratulations!

-A question asked to members if anyone has any knowledge in when the garden club first started. Carol has been looking back at the minutes to investigate.

There has been mentioned it could have been 1949! Anyways, the club is thinking of celebrating this with maybe a celebration in June. Mentioned was a pig roast and we could use Starla’s place to hold this event. The club would pay for some of the expenses.

Suggestions as maybe a garden dress-up be the theme of this.

There will be much discussion on this in the new year. There would have to be some kind of decision made by March as a lot of planning would have to go into this event.

Presenter for the evening: Starla Parkin on Wreath Construction:

Thank you to Starla who has stepped in this month as our original speaker (Pat Spezowka) could not make it. So Starla will give us a demonstration on wreath and swag making. Starla gave us a bit of a introduction of herself, but we all know her enthusiasm, energy, great ideas and her commitment to the club. We all welcomed her.

She had a display of wreaths from the original evergreen wreath, to dried leaves and different dried flowers wreaths. All very unique!

Her main advice to members was to keep organized in your supplies for the craft making.

She explained a little background of wreaths, and the meaning behind the wreath.

(an unending circle of life, eternity).

She used the coat hanger as her wiring for the wreath. Of course there are different sources, that you could use for wreath and swag making such as grapevine, willow wood or even a picture frame.

She demonstrated how to make the swags for the wreath. She usually uses

about six swags for one wreath. The more layering of the swags the thicker it will be. She put an evergreen wreath together for us, detailing the string she used and the knots she uses. and using her clippers at the end to trim it up a bit.

NOVEMBER MEETING

Now you can decorate it the way you desire. Ideas, such as berries, ornaments, ribbon, rosemary, pinecones and succulents.

She did note that if you head out foraging in the forests or on a owner's property make sure you ask for permission and to remember sustainable harvesting , just take what you need, avoid overharvesting. And be able to identify and know what you are harvesting.

Thanks so much to Starla for demonstrating how to make the swags and wreaths. So many different ideas we all learned. Members, during breaktime could browse around the tables she had set up with her assortment of wreaths and swags. She also donated a couple of the wreaths for the door prizes for the evening.

Thank-you Starla.

Coffee/Tea Time

We took a break at this time for the goodie time.

Thanks again to Barb and Mi for setting this all up and to Sandy, Diana and Marianne for bringing in the goodies.

Christmas Potluck

Our Christmas get together will be a potluck and will be held on December 19th , as usual the third Thursday of December. It will look a bit different as we are asking members to make up a centrepiece at home to bring in that evening. There will also be a gift exchange. There has been a committee set up to look after the details of this special event. Members are: Jennifer, Marianne and Lynne. Watch for details on this in December.

Treasurer's Report: Starla Parkin

- Plant Auction in October made \$318.00
- In our chequing account there is \$15,268.00
- Expenditures: \$3,580.00 (ie. Insurance, scholarship, rental of hall and speakers, paying for the website and misc. expenses)
- Profit/Loss \$8,688.00

Volunteer Chart

Carol went through the various positions that still had to be filled.

She thanked members for volunteering their time and the positions were filled up.

For January's meeting the greeter will be April and the goodies will be brought by Haydi and Carmen.

Meeting adjourned at 8:47 pm.



May your holidays be happy days,
filled with love and laughter.
And may each day bring joy your way
in the year that follows after !



Mixing it up

BEYOND BEAUTY | 2025

Saturday February 1, 2025 | 9 to 4:30 | Mary Winspear Centre, Sidney BC

***Five incredible speakers will share
how adding biodiversity creates beautiful and healthy gardens, and
how to put ideas into action!***

Visit mixingitup.org to learn more about the **Sessions, Speakers & Sponsors:**

The Homegrown National Park | Dr. Doug Tallamy | Russell Nursery
(presentation pre-recorded)

Mix It Up: Designing with Native & Non-Native Plants | Heidi Hitchcock | A Victoria Master Gardener

Mind What You Sow | Maria Valana | Wildwood Outdoor Living Centre

Citizen Science in the Garden | Dr. Brian Starzomski | Gardener's Kit

Trees in the Urban Environment | Dr. Tom Smiley | Bartlett Tree Experts

Conference Fees:

In Person	\$85
Recordings Only (for 30 days after the conference)	\$40

Register @ [KARELO](https://karelo.com)

Amenities:

Bring your own lunch & mug. Coffee, tea and snacks will be provided
Vendors and a Silent Auction will add excitement to the day



CLUB NEWS

Volunteers Needed
for Set Up & Clean Up
for Dec. 19th meeting.



- * Set up starts at 5:00 for the tables & chairs
- * Doors open at 5:30 for members, to bring their Pot Luck items, and get their tickets as they enter
- * Dinner starts at 6:00 sharp !

IT'S A NEW YEAR

Our **Garden Club** year begins in September, and runs to June 2025, so this is the perfect time to renew your membership!
Our Membership Table will be set up, ready and waiting for you along the back wall.

THANK YOU

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

Remember - A gift for the **Food Bank** would be appreciated at our December Pot Luck Social.



NOTICE BOARD

Butchart Gardens

Gardening in a Changing Climate:

December 1, 2024 to January 6, 2025

Open from 3:00pm to 9:00pm, with viewing until 10:00pm

The Gardens come to life with colourful light displays, including The Twelve Days of Christmas. We will be closed on Christmas Day to allow our staff to enjoy the day with their families and loved ones. Please note that pets are permitted after 8:00pm !

Comox Valley Horticultural Society

Monthly Meeting:

Guest Speaker Brian Minter

Sunday, January 20th at 7:00pm via ZOOM
Brian's topic: *What's new, interesting and exciting for our gardens in 2025*

Advanced registration for Zoom is required for both members and non-members.

Non-members (\$5.50)– visit our website at www.comoxvalleyhortsociety.ca by 5:00pm on Friday, January 17th, requires two days to process.

21st Annual Qualicum Beach Seedy Saturday

Saturday. February 1st from 10:00 am to 3:30pm

Qualicum Beach Civic Centre,
747 Jones St. Qualicum Beach

Picture a large hall full of seed vendors, plant vendors, advice from Master Gardeners, educational displays, demos, children's activity and the Seedy Cafe.

Admission: by donation.

For more information, please check out our website: www.qbseedysaturday.ca

NOTICES

Ladysmith Saltair Garden Club

Upcoming Program & Events 2024-2025

December 19, 2024

Christmas Party

January 16, 2025

Invasive Plants

Jarratt Hunter

February 20, 2025

Protecting Our Trees in Changing Times

Bartlett Tree Service

March 20, 2025

Xeriscaping & Drought Tolerant Plants

Zac Kregosky

April 17, 2025

Gardening For Your Site & the Seasons

& for Ease of Maintenance

Barrie Agar

May 10, 2025

Annual Plant Sale

Aggie Hall

May 15, 2025

Feeding the Soil: Composting,

Vermiculture, & Liquid Fertilizer

Malcolm Ho You

June 2025

Annual Year End Potluck



Looking for a neat child-size salad for the kid's table ?

A Tip from Helen Chesnut . . .

Thoughts on soil health:

Ecoacoustics. The first night, on PRX . . . the program in progress was describing a new scientific discipline called soil ecoacoustics, the science of listening to the soil for gauging its health using specialized microphones and recorders to capture the acoustic vibrations produced by organisms living underground.

Apparently, noisy is good. Noisy indicates an abundance and diversity of active soil-dwelling creatures and micro-creatures. One study described the sound of healthy soil as “like an underground rave concert of bubbles and clicks.”

No-till growing. On the following night, I heard a portion of a program on Living Planet from Deutsche Welle radio in Germany. It told stories of farmers making the switch to “no-till” practices.

That jungle of life whose vibrations can be detected with soil ecoacoustics flourishes, nurtures life, and most efficiently pulls carbon out of the atmosphere when left undisturbed by regular tilling, unharmed by applications of chemically processed products, and protected by a winter blanket — a soil mulch cover to help prevent erosion.

Interesting thoughts for our garden planning in the coming year.

**A Harvest of People,
(also known as the Vegetable Prayer)**

From Rev. Max Coots:

Let us give thanks for a bounty of people:

For children who are our second planting, and, though they grow like weeds and the wind too soon blows them away, may they forgive us our cultivation and fondly remember where their roots are.

Let us give thanks for generous friends, with hearts, and smiles as bright as their blossoms;

For feisty friends as tart as apples;

For continuous friends, who, like scallions and cucumbers, keep reminding us that we've had them;

For crotchety friends, as sour as rhubarb and as indestructible;

For handsome friends, who are as gorgeous as eggplants and as elegant as a row of corn, and the others, as plain as potatoes and as good for you;

For funny friends, who are as silly as Brussels sprouts and as amusing as Jerusalem artichokes, and serious friends, as complex as cauliflowers and as intricate as onions;

For friends as unpretentious as cabbages, as subtle as summer squash, as persistent as parsley, as delightful as dill, as endless as zucchini, and who, like parsnips, can be counted on to see you throughout the winter;

For old friends, nodding like sunflowers in the evening time, and young friends coming on as fast as radishes;

For loving friends, who wind around us like tendrils and hold us, despite our blights, wilts, and witherings;

And, finally, for those friends now gone, like gardens past that have been harvested, and who fed us in their times that we might have life thereafter;

For all these we give thanks.

boardwalkbarb.blogspot.com

Another Option ?

Is your family wondering whether a live Christmas tree or an artificial tree would be the best choice for your home, and for our planet ?

There might be a better option - perhaps a potted tree. A live tree, grown in a pot, ready for you to decorate. After the Christmas season, it can move outside to your patio, or a quiet corner of the garden until next year, when it comes back into your home to celebrate the season again.

This option is becoming popular in Europe, and now in Canada as well. Many of our nurseries have 'smallish' trees, Nobel Firs or Alberta Firs, in pots and ready for your to adopt this month. The cost is similar to the cost of cut trees available in the nurseries, and since you can use this tree for many years, it becomes a less expensive option.

Some companies (such as Alivetree in Victoria) offer rentable trees in pots, sized to fit your space, that can be delivered to your home, too.



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 !



Mini Rosemary Wreaths . .

1. Wrap a sprig of rosemary with floral wire.
2. Bend the rosemary into a circle.
3. Twist to secure.
4. Then decorate with a tiny bow.

Perfect for napkin holders, place names
or just small tree decorations!

With Thanks to West Coast Seeds.

RECIPES

Molasses Crinkles

2 Tbsp butter or non-hydrogenated margarine, softened
2 Tbsp canola or flax seed oil
1/3 cup dark (cooking) molasses
1 cup packed brown sugar
1 large egg or 2 large egg whites
2 tsp vanilla
2 cups all-purpose flour
2 tsp baking soda
1 Tbsp cinnamon
1 ½ tsp ground ginger
½ tsp allspice
¼ tsp salt
granulated sugar for rolling



1. Preheat oven to 350°
2. In a large bowl, combine butte, oil, molasses, brown sugar, egg and vanilla til well blended and smooth.
3. In medium bowl, stir together flour, baking soda, spices and salt; add to the molasses mixture and stir by hand just until you have a soft dough.
4. Roll dough into 1 to 1 ½ inch balls and roll in granulated sugar to coat. Place them about 2 inches apart on a cookie sheet that's been sprayed with non-stick spray.
5. Bake for 12 to 14 minutes, til just set around the edges. Don't over-bake them – they need to stay chewy. Transfer to a wire rack to cool or serve warm. Store in an airtight container or freeze. Makes 20 cookies.

Recipe from Eric Akis's column, contributed by Jennifer Forrest



Wiener Rolls

1 ¾ cups flour or use 1 cup white and ¾ cup whole wheat
3 teaspoons baking powder
¼ teaspoon baking soda
1 teaspoon salt
¼ teaspoon dry mustard
¼ cup shortening
½ cup sour cream
½ cup milk
9 wieners, cut in thirds

2. Mix dry ingredients in a medium sized bowl or in your food processor.
3. Cut in shortening with a pastry blender. Stir in sour cream and milk. Mix just until a ball forms.
4. Using a little flour, roll out the dough and cut into strips, the width of the wiener pieces. Cut each strip into squares, just large enough to roll the wiener piece.
5. Roll up a piece of wiener in each square and place seam side down on a parchment lined sheet. You can adjust the number of wieners, depending on their size or how thick the dough has been rolled out.
6. Bake in a 400° oven for 15 minutes. Serve with your choice of mustard, a salad, or a bowl of soup.

Yield: 27 rolls

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RECIPES

Christmas Fruit and Nut Wreath

Dough:

- ½ cup milk
- ½ cup butter
- ½ cup cold water
- 3 - 3 ½ cup flour, divided
- ¼ cup sugar
- 1 teaspoon salt
- 1 ½ tablespoons quick rise yeast
- 1 egg



Filling:

- 2 tablespoons butter for spreading
- ½ cup brown sugar
- ½ teaspoon cinnamon
- 1/3 cup sliced almonds
- 1/3 cup cranberries
- 1/3 cup finely chopped dried apricots
- ¼ cup diced candied citrus peel
- rind of one orange

Icing:

- ¾ - 1 cup icing sugar
- 1 - 2 tablespoons milk
- ½ teaspoon almond extract (stir until smooth)

1. Heat milk and butter until hot to touch. Cool somewhat with ½ cup cold water.
2. In mixing bowl, mix 1 ½ cups of the flour, sugar, salt and yeast.
3. Stir hot liquids into dry mixture. Mix in the egg, then 1 ½ - 2 cups flour, to make a soft manageable dough that does not stick to sides of bowl.
4. Cover and rise 20 minutes.
5. Roll out on floured surface into 16 x 9 inch rectangle. Brush with melted butter and sprinkle with cinnamon filling.
6. Roll up jelly-roll fashion. Place seam down, shaping into a circle on greased or parchment

paper lined pizza pan, folding ends one inside the other.

7. Cut 2/3 of the way into ring at 1 inch intervals. Turn each slice a little outward, on its side. Cover and rise about 45 min.
8. Bake at 350° F, about 20 min. Slide off pan onto wire rack to cool.
9. Drizzle with icing.
10. Sprinkle with slivered toasted almonds.

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Chocolate Almond Roca Slices

- 1 package graham wafers
- 1 1/2 cups sliced almonds
- 1 cup butter (the real thing)
- 1 cup brown sugar
- 1 1/2 cups chocolate chips

1. Line 11 x 17 inch bar pan with parchment paper.
2. Lay graham wafers in bar pan, cutting crackers to fit snugly.
3. Sprinkle with almonds and set aside.
4. Put butter and brown sugar in a saucepan, and bring to a boil while stirring. Pour carefully over the almond/wafer base.
5. Place in a 350° F oven for 8-10 minutes, or until bubbly all over.
6. Remove from oven and sprinkle evenly with chocolate chips. Let sit for a minute to melt the chocolate. Then run tines of a fork through the chips to spread.
7. Cool to room temperature. Place in freezer for 10-15 minutes to harden chocolate topping.
8. Invert the pan onto a cutting board, and cut between wafers with a sharp knife or pizza cutter.



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