

# **Sechelt Garden Club Newsletter**

www.secheltgardenclub.com

**JUNE 2015**

<b>Co-President:</b>	<b>Christie Blackman</b>
<b>Co-President:</b>	<b>Charmaine Harris</b>
<b>Secretary</b>	<b>Edwin Leung</b>
<b>Treasurer:</b>	<b>Lorraine Gallant</b>
<b>Communications:</b>	<b>Sandra Friedman</b>
<b>Membership:</b>	<b>Sharon O'Brien</b>
<b>Speakers :</b>	<b>Ardath Hoole</b>
<b>Correspondence:</b>	<b>Carol Steedman</b>
<b>Community</b>	<b>Penny Lyle</b>
<b>Webmaster:</b>	<b>Karon Kosof</b>

**Have a Great Summer, Everyone.**

**Next Meeting: September 28 at 7:30 pm in the Seaside Centre**

Speaker to be announced.

## **JUNE Gardening 'TO DO' List**

Groom indeterminate tomatoes by pinching “suckers” regularly so that the plant will put its energy into making fruit instead of leaves. Keep tomatoes fed and well watered (avoid wetting the leaves!). If they're in the ground feed with compost tea, fish emulsion or kelp every two weeks while they're in active growth. Tomatoes in containers require weekly feeding in order to have good results.

If mesclun and lettuce beds get stressed in afternoon heat, try shade cloth or even a big umbrella during the hottest part of the day. If lettuce tastes bitter, water more frequently. Lettuce needs to grow quickly to taste sweet, and does so by never being allowed to dry out and with occasional feeding.

Direct sow pumpkins and cukes. Make a curved indentation in the soil so water flows toward the seed and plant, especially if conditions are hot and dry.

Fertilize strawberries bi-weekly with fish emulsion and/or dissolvable kelp. Grow wild strawberries (*Fragaria vesca*) in shady spots in containers. They're available in white and red types in garden centres this month. Renee's Seeds sells 'Mignonette' strawberry seed—it takes about three weeks to germinate but grows into nice large plants in one season.

At the end of June sow “starts” for some overwintering veggies like purple sprouting broccoli and big winter cabbage. Sow a few seeds per 4-inch (10-cm) pot in good loose starter mix.

Basil may be seeded outdoors now. Don't allow plants to flower and go to seed—keep the tops pinched off.

Continue planting bedding plants. Feed regularly with organic fertilizer and water well. Plant seeds between patio stones to out-compete weeds. Try California poppy, Roman chamomile, creeping thyme and, in shadier spots, lobelia.

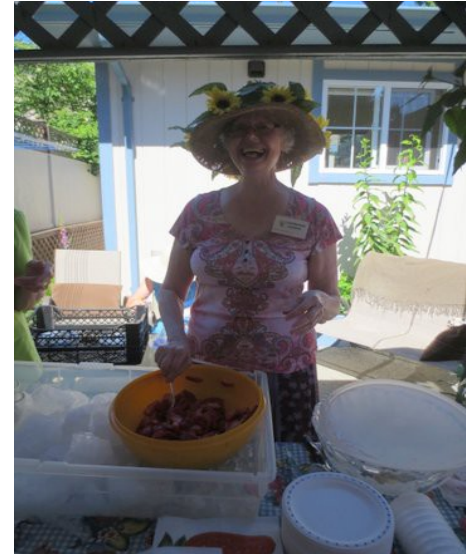
Give roses a light feeding, as well as a handful of Epsom salts dissolved in water.

Make compost tea using pantyhose. Stuff compost into legs, then soak the legs in a bucket of water for a few days. Use this to water vegetables, raspberries, blueberries and other small fruit—just about everything will enjoy a drink of compost tea.

Keep hanging baskets moist. If the basket gets too dry, water sometimes runs out the sides and doesn't get to the plants. If plants wilt and basket seems lightweight, dunk it in a huge plastic “muck bucket” filled with water and let it sit for an hour or two. Give it a drink of compost tea, too.

**Note: Dale MacDonald will deliver fruit and vegetable clippings to you for your compost at least once a month. Contact him at [acasa@eastlink.ca](mailto:acasa@eastlink.ca)**

## **STRAWBERRY TEA**



**Message from the Presidents:** Thank you to all the volunteers and cooks who took part in making our Strawberry Tea such a success. Special thanks to Elisabeth Stephenson for contributing her home and yard. It was so cozy and provided such an intimate atmosphere. Thanks also to Verna Kelso for providing the lovely vase arrangements for the tables, to Mary Rowles who did that incredible arrangement for the food tables, to Lorraine Blakeman and Kay Ogawa for organizing the food, to Lester Harris for picking up and returning tables and chairs. Thank you to those who stayed behind to help clean up and to food, to all the volunteers and to Lorraine Gallant for the photos.



**Thank you to all the bakers:** Nattanya Wardel, Gaye Crom, Pat Smit, Sandra Friedman, Lorraine Blakeman, Rae Anderson, Maureen Lister, Carol Steedman, Ardath Hoole, Carol Corbet, Kay Ogawa,



Frances Ostergaard, Joan Milina, Susan Birch, Penny Lyle, Susan Egerman, Cathy Belfry, Glenda Mitchell, Lorraine Gallant, Mary Rowles, Mira Grabowski, Shirley Lawson. **Note: Someone left an oval china platter at Elizabeth's. Please contact her at [letpets@hotmail.com](mailto:letpets@hotmail.com).**

## A GARDENER'S REFLECTION

*Grace Magazine* (author unknown). Submitted by Barbara Peters.

First look at the weeds:  
weed out the gossip,  
weed out the laziness,  
weed out indifference,  
and weed out pride.  
Plant five rows of peas:  
patience, peace, promptness, politeness and prayer.  
Then plant five rows of lettuce,  
let us be faithful,  
let us be loving,  
let us be useful,  
let us be trusting  
and let us be grateful.  
Then we can turn to the reliable turnips,  
turn up on time,  
turn up with a smile,  
turn up with a new idea  
and turn up with new determination.

### **'Bee hotels' spread across Canada** (Submitted by Rae Anderson)

Posted by Sabrina Doyle in Wildlife on Tuesday, June 9, 2015

If bees had a tourism industry, it would be buzzing. Following the 2014 success of Canada's first pollinator bee hotel, Fairmont Hotels & Resorts have announced that they're expanding their fleet of bee-friendly rooftop resting places for solitary pollinator bees, which make up 90 per cent of the world's bee population and pollinate one-third of the food we eat.

In addition to the existing refuge that sits atop the Fairmont Royal York in Toronto, six more pollinator bee hotels will be built across Canada, from Whistler to Winnipeg. An additional ten are destined for public green spaces.

#### **The importance of solitary bees**

Bumblebees and Honeybees live socially, and are the media darlings of the bee world. But there are hundreds of other wild bee species that live alone, sans colony. While most crops are pollinated by honeybees, wild bees ensure garden plants and wildflowers get pollinated too. But due to habitat loss, fragmentation and unhealthy environments, solitary bees are suffering. These bee hotels serve as a resting place for these transient bees as they fly through cities.

#### **Making a bee hotel**

The structures were built using local and recycled materials, and cost between \$50 and \$100 to make, says Alexandra Blum, the global vice president of public relations and partnerships at FRHI Hotels & Resorts. The mini hotels were designed by architecture firm Sustainable.TO with the help of Pollinator Partnership Canada.

They discovered that the pollinator bees enjoyed luxurious sheepskin-lined nesting places, and cylindrical holes in logs that were 1cm wide and 20cm deep. The 'bee butlers' also added twine-wrapped herbs in various places within the structure to attract the bees. Learn to make your own backyard bee hotel here.

While final numbers have yet to be determined, Blum reports that one indication that the Royal York's pilot project was successful was the many bee eggs that were laid. This brings the total number of worldwide bee hotels to 21. The bee hotels were developed through Fairmont's Bee Sustainable program and the WILD FOR BEES partnership with Burt's Bees Canada.

To see the *Bee Hotels* on utube, go to [www.canadiangeographic.ca](http://www.canadiangeographic.ca)