

# **Sechelt Garden Club Newsletter**

www.secheltgardenclub.com

**MAY 2015**

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## **Next Meeting: Monday, May 25 at 7:30 pm in the Seaside Centre**

Sally Burke, President of Bee Hive Association on the Coast and Harry Meier, bee keeper at the Sunshine Coast Botanical Gardens will use a powerpoint presentation to talk about what is happening in the fascinating life of bees in our community.

## **STRAWBERRY TEA**

**Saturday, June 7<sup>th</sup>**

**Volunteers Needed to pick up tables and dishes, help set up and take down.**

**Volunteer sheet will be passed around at the May 25<sup>th</sup> meeting. If you can't make the meeting and want to volunteer, and/or if you are planning to bring a guest, please contact Charmaine Harris. at**

## **MAY Gardening 'TO DO' List**

Layer your veggie wastes with carbon (dried leaves, shredded newspaper), and a shovelful of soil. If you want to speed things up a bit, add some fresh horse manure or compost accelerator such as "Rot-It".

Give all your plants, and especially veggies, a drink of compost tea. Fill a pair of pantyhose, porous old socks, or a heavy cheesecloth bag with well-rotted compost or manure. Hang in a bucket filled with water. Steep for a couple of days until the colour of weak tea. Dilute with water if necessary.

Start cucumbers, winter squash, melons indoors or in the greenhouse. Transplant before the third "true" leaf matures – three to four weeks after planting indoors.

Wait until the temperatures is above 50° F (10° C) or even longer to put out tomatoes.

Direct seed outdoors: broccoli, corn, parsley, turnips, arugula, carrots, cilantro, kale/collards, kohlrabi, scallions, spinach (bolt and heat-resistant varieties), Swiss chard, beets. When soil has warmed thoroughly – it feels warmish to your hand – direct sow bush/pole beans, zucchini/summer squash, and pumpkins.

Direct sow hardy annuals at the beginning of this month.

Plant patio containers. Most flowers only require 15–20 cm (6–8 in.) of soil at the most. Fill the bottom with anything that will fill the space such as dried leaves, pop cans, pots.

Prune back spring-flowering perennials to encourage vigour; plants may bloom a second time.

Remove spent flowers of tulips, daffodils, other bulbs, but be sure to leave the foliage untouched and do not tie in knots. This season's dieback creates bulbs for next year's growth.

Place ring supports over peonies before they have grown too much.

Plant out summer-blooming lilies and dahlias. Add handful of bonemeal or bulb food. "Eyes" (sprouts) of dahlias should be located on top. Before adding soil push in a stake beside each tuber as a marker and sturdy support for the plant when it becomes taller.

## THE PLANT SALE



We had a fabulous plant sale. Thanks to Rae Anderson and Kay Ogawa for taking these pictures and to Christi Blackman, Phyllis Argyle, John Marian, Edward Leung, Laurie Creak, Mike Pudney, Bill Cron, John Lyle, Michael and Ardath Hoole, Susan and Bill Birch, Stan Butcher, June Meyer, Carol Corbet,



Charmaine and Lester Harris, Cathy Belfry, Val Morris, Verna Kelso, Gayle Cron, Rae Anderson, Joan Milina, Ruth Rodgers, Tricia Smurthwaite Lorraine Blakeman, Kay Ogawa, Barbara Peters Sandy Friedman, Carol Steedman, Lorraine Gallant, Sharon O'Brien, Norma Prudden, Pat Smit and her fabulous bakers,



### Sunshine Coast Botanical Garden Dates to Remember

**Tuesday, May 19 at 7:00 pm. Book Launch with Bill Terry** author of *The Carefree Garden: Letting Nature Play Her Part*. The Sparling Pavillion, Sunshine Coast Botanical Garden. Admission Free

Thursday, May 21 at 7:00 pm. Blue Poppy Day, Garden Pavilion, By Donation

June 2 and first Tuesday of every month from 11:00 am to 2:00 pm. Monthly Mini Plant Sales. Volunteer Lot, southernmost gate.



## Food, Glorious Food

So many of us are growing food but what do we do with all those veggies? It is always good to have new recipes to try out. This is a new section of the Sechelt Garden Club newsletter. Please let me know what you think about it and send me recipes that you use, or other goodies that you love. I will include them in a future newsletter. If you also have gardening tips, please send them along.

### **LORD OF NOD CINNAMON BUNS\***

These are the cinnamon buns that Kay Ogawa makes for the Garden Club. They are usually gone as soon as they hit the table. Great treat after all that weeding.

10 frozen dough rolls. Check the freezer section of IGA

Mix together:

1/2 cup brown sugar

1/8 cup vanilla instant pudding (approx. 1 1/2 Tbsp.)

1 Tbsp. cinnamon 1/4 cup (or more) melted butter

Prepare before going to bed;

Grease a 10" Bundt pan and add frozen rolls. Sprinkle with the brown sugar mixture. Pour melted butter over all. Cover with a clean, damp cloth. Leave out at room temperature or in cold oven.

In the morning, preheat oven to 350F and bake for 20-25 minutes. Let sit for 5 minutes or more before serving.

### **SUNGOLD CHERRY TOMATO JAM RECIPE**

Good served on a cheese tray, as a condiment on sandwiches or burgers, and as a glaze on chicken breasts.

Yield: Approximately six 125 ml (4 ounce) or one 475 ml (1 pint) jar

1 kg (2 pounds) Sungold Cherry Tomatoes

1 1/2 cups granulated sugar

1/4 cup lemon juice

zest of one lemon

30 mL (2 Tbsp) chopped basil

Wash the tomatoes and cut each one in half. Combine the chopped tomatoes with the sugar in a large pot. Let sit for one hour to allow the tomatoes to release their juices.

After an hour, add lemon juice to the tomato mixture and bring it to a boil. Cook at a boil for 30-35 minutes, stirring frequently, until the tomatoes have softened and the syrup has thickened.

Remove from heat, add the chopped basil and half of the lemon zest. Taste, and add the rest of the lemon zest if desired.

Pour the jam into prepared jars, wipe jar rims to ensure they are clean, and apply lids and rings. Store the jars in the refrigerator to be used within a few weeks or process them for 10 minutes in a water bath canner so they can be stored for up to a year.