



# South Burnaby Garden Club

## N E W S L E T T E R

June 2018

*Our next meeting will be:*  
**Tuesday June 5, 2018**  
**Bonsor Community Centre**  
**6550 Bonsor Avenue- 2nd floor**



We have had the most lovely last 2 weeks. I don't know if it will last till our meeting, but it sure looks like we're in for a hot summer. And for the first time in many years our plant sale was a beautiful, calm dry day. What a turnout and success.

For June Syl and I will present the show we did at the library in the Fall of 2017 on growing things in pots. It may be a bit late for some things, but there are many crops you can sow throughout the summer and even into Fall. We've had requests from a few new or potential new members for this type of learning, and we'd like to encourage them and help them learn. We hope you will add your tips and tricks to our presentation.

We'll have Fall Fair raffle tickets available at the meeting so please pick up 2 books and start selling. We'll have great prizes as always for our raffle. And don't forget to sign up as a volunteer in some capacity for Fall Fair.

See you all at our June meeting.

- Lucette

### CLUB AGENDA

7:30 - 8:00 PM -Club Business

8:00 - 9:00 PM -Guest Speaker

9:00 - 9:20 PM -Show Bench

# Seeds to Start in June

Now we're just three weeks away from the longest day of the year (summer solstice on June 21st), so the soil is warm enough to plant squash and bean seeds. Even in colder climates where the nights are still frosty, the growing season is just around the corner.

Maybe you have already planted carrots and lettuce, and your spring planted vegetable garden is already producing. Remember that planting more seeds now will produce a vastly extended harvest period. Planting more flower seeds now will extend your garden's bloom time, and improve pollination of late crops like squash and pumpkins.

And now is the time to seriously consider planting seeds for fall and winter harvest. This is our list of seeds to start in June.

## Direct sow outdoors:

Alyssum	Dill
Arugula	Endive & Radicchio ( <i>for fall &amp; winter harvest</i> )
Barley	Fennel
Basil	Gypsophila
Beans, Bush	Iberis
Beans, Pole	Leeks ( <i>for winter harvest</i> )
Beans, Drying	Kohlrabi
Beets	Lettuce
Broccoli	Mustard Greens
Broccoli ( <i>overwintering</i> )	Nasturtiums
Buckwheat	Oats
Cabbage	Oregano
Carrots	Pansies
Celeriac ( <i>for winter harvest</i> )	Parsley
Chives	Parsnips
Cilantro	Phacelia
Cleome	Pumpkins
Corn	Rutabaga ( <i>wait until after June 21st</i> )
Cosmidium	Scallions
Cosmos	Sorghum
Crimson Clover	Spinach
Cucumbers	Squash
Cynoglossum	Sunflowers

Swiss Chard  
Turnips  
Yarrow  
Zinnias  
Zucchini

## Seeds to sow indoors in June

Brussels Sprouts  
*(transplant in early August, fall & winter harvest)*  
Cauliflower  
*(transplant in August for fall harvest)*  
Overwintering Onions  
*(sow in late June, transplant in August)*  
Purple Sprouting Broccoli  
*(transplant in August for winter & spring harvest)*

If you live outside of south coastal British Columbia, have a look at our Regional Planting Charts, adjusted for your growing area.

-Westcoast Seeds

# Show Bench Schedule

*Judge:*        **Jennifer Zuk**

## June Design categories as follows:

Echoes from the Past:    A design using a picture frame

Pipe Dreams:                A tubular design (a design incorporating tubes of any kind)

Victorian Inspiration:    A design using lace and/or memorabilia  
(eg: Victorian figures, old style hats)

Country Roads: An exhibit using roses

## Show Bench:

*Fruit, flowers and vegetable section must be from the members gardens not borrowed or purchased.*

- |   |                                   |
|---|-----------------------------------|
| 5. 1 stem bearded Iris                  | 20. 3 stems perennials – distinct |
| 6. 2 stems of any other Iris – distinct | 21. 5 stems perennials CVA        |
| 7. 1 bloom Peony                        | 22. 1 vase mixed garden flowers   |
| 8. 1 specimen bloom Hybrid Tea Rose     | 23. 3 branches flowering tree     |
| 9. 1 decorative bloom Hybrid Tea Rose   | 24. 3 branches flowering shrub    |
| 10. 1 spray miniature Rose              | 25. 3 trusses Rhododendron        |
| 11. 1 specimen bloom miniature Rose     | 26. Plate – 1 head Lettuce        |
| 12. 1 cut any other Rose                | 27. Plate – Lettuce AOV           |
| 13. 1 bloom Calla Lily                  | 28. Plate – 3 Radishes            |
| 14. 3 blooms Pansies                    | 29. Plate-3 Green Onions          |
| 15. 5 blooms violets (with foliage)     | 30. Plate-5 pods Peas             |
| 16. 3 cuts Marigold                     | 31. Plate-3 stalks Rhubarb        |
| 17. 1 stem Lily                         | 32. Plate-any other Vegetable     |
| 18. 3 stems annuals – distinct          | 33. Plate-any fruit               |
| 19. 5 stems annuals-CVA                 | 34. Anything not listed above     |

# A Message from Burnaby Hospice Society

Dear Friends,

The Burnaby Hospice Society is renewing the garden at St. Michael's Hospice. The garden has not been a nice space to sit or walk through for the patients and their families for a couple of years, we are trying to change that. The patients windows also look out on to the garden and is often the last thing of beauty they see.

I have been reaching out to the community for help in restoring the garden. It is my hope that you would like to participate with this in someway. I could use some plants and your garden expertise in which plants would work well in the garden. This garden has sun on one side and mostly shade on the other.

Thank you for considering our request. Should you have any questions please don't hesitate to contact me. I look forward to hearing from you.

Sincerely,

Jacqueline Merandi  
Burnaby Hospice Society  
Board of Directors Community Development  
604 520 2082

# Summer Picnic at the Kozier's

July 15

12:00 to 4:00pm

Gene & Joanne Kozier's garden at  
5177 Sperling Ave. Bby.

We are planning to have lawn games and a summer hat contest, Prizes will be awarded. Buns and cold cuts will be provided to make sandwiches, but we'd ask for volunteers to bring dessert that is easy to serve (no cutting etc. so perhaps cookies, cupcakes, coffee cake pre-sliced etc.) We'll want to take a count of those coming at the June meeting to get an idea of how much food we'll need.

We hope you can come.

## Garden Tours

We've had the pleasure of seeing many spring gardens this year at their best. Thank you to Louise, Gene and Joanne, and Lucette & Vince for sharing their gardens with us in April. And thank you to Martine and Charly who opened their garden to members in May. We've said for years we should do spring tours and I hope we can continue that in future as it is a beautiful time with so many early bloomers.

# RECIPES

## Strawberries & tarragon syrup

Serves: 4

Key Ingredient: tarragon  
Preparation: uncooked  
Cuisine: Canadian  
Source: Lucy Waverman of the Globe 6/04  
Food Group: fruit  
Meals: lunch, dinner, party  
Courses: dessert  
Temperature: room  
Effort: easy  
Prep. Time: 15 minutes Elapsed Time: 1 hour & 1  
Occasion: June when the strawberries are at their peak



Comments: Rating 7/7 the slightly licorice flavour of tarragon gives a mysterious quality to this lovely quick dessert. I have made since 2004 David says it is his favourite dessert.

**1 Cup of water**  
**1 Cup granulated sugar**  
**2 Tbsp. chopped fresh tarragon leaves**  
**4 Cups sliced strawberries**  
**1-pint vanilla frozen yogurt or ice cream**

Bring water, sugar and tarragon leaves to a boil.  
Boil for 2 minutes then cool.

If you like the green flecks then do not strain the syrup.  
This is my preference.



Pour the liquid over the sliced strawberries and marinate for 1 hour or more.  
Serve strawberries over frozen yogurt/ice cream with a garnish of tarragon sprigs.

PS: You can use rosemary or lavender as a tarragon substitute

*- Enjoy from Syl Davis*

# Alison's version of yummy "banoffee cake"

## Graham Cracker Crust:

Ingredients:

- 1 ½ cups graham cracker crumbs
- ¼ cup sugar
- 1/3 cup melted butter.

Combine all ingredients. If you have a spring-form pan, press crumb mixture into the pan.

I don't have one, so I traced an outline of the cake pan onto wax paper and pressed the crumb mixture in the outline.

Chill crumb mixture in the fridge while making the rest of the cake.....

## Caramel Sauce:

Ingredients:

- 1 cup sugar
- 6 tbsp butter
- ½ cup cream

Melt the sugar by itself in a saucepan over moderately high heat, stirring vigorously. As soon as it comes to a boil, stop stirring. (watch that it doesn't burn!) Once all the crystals have melted (it will become an amber colour), add the butter, whisking until melted. Take off the heat, count to 3, then slowly add the cream (it foams up!) and whisk until smooth. Pour into a jar and allow to cool.

## Cake and finishing touches!

Ingredients:

- Your favourite white cake recipe – make two 8" cake pans. (I used one white cake packet mix and followed the directions on the box!). Slice each cake in half so you have 4 circles.
- Whipping cream (500 ml) whipped until firm peaks (if you have left over whipping cream at the end, then you have something nice to add to your coffee!!!)
- 1 block of dark chocolate, grated.
- 2 or 3 bananas, sliced in circles
- almond flakes, lightly toasted.

Once the graham cracker crust has cooled and set, pour some of the cooled caramel sauce on the crust and spread evenly.

Add one cake layer, then spread some whipped cream and a layer of bananas.

Add the second cake layer, then spread with caramel sauce.

Add the third cake layer, then spread whipped cream and a layer of bananas. (drizzle some caramel sauce over the bananas if you have some left).

Add the fourth cake layer, then cover the entire cake with whipped cream.

Cover the whipped cream with the grated chocolate flakes and sprinkle the toasted almond flakes on the top.

Chill the cake for an hour or more before serving.

# SUNSHINE



No cards were sent last month.

## 2018 Calendar

### June 12

Steering committee meeting  
Chair: Lucette

### July 3

SBGC meeting

### July 10

Steering committee meeting

### July 15

Summer picnic at the Koziers

### August 7

SBGC meeting

## Big Thanks to Plant Sale Volunteers!

Thank you to all the wonderful volunteers who came out to help to make the Annual Plant Sale a success. Special thanks to Joanne and Eugene, Charlie and Martine, Lucette, Judy Vander, Judy Kearley and Sophia Porcellato for their donation for the Raffle Prizes.

Thank you Lucette for being there as my go to person and Joanne Kozier for keeping me on track.

## Next Steering Committee Meeting

Tuesday June 12 @ 7:00pm at Dan's house.  
Lucette will chair.

Members are welcome to attend the  
Members are welcome to attend the Executive Meetings as observers.

Please contact us through the email address in our website ahead of time if you wish to attend.

## 2018 Steering Committee

### **Treasurer:**

Elizabeth Beer

### **Secretary:**

Betty Girard

### **Newsletter Editor:**

Branko Matkovic

### **Speaker Convener:**

Lucette Wesley

### **Bonsor Liaison & Membership:**

Syl Davis

### **Sunshine:**

Judy Vander

### **Fall Fair Co-Chairs:**

Dan Oldroyd & Daphne Sinclair

## Fall Fair

We just had our plant sale and now we're on to the next big event, our Fall Fair. I hope you started your potatoes and dahlia. The weather is perfect to get them up and going. Please review the volunteer sheets at our next meeting and sign up if you can for one of the jobs at the Fall Fair. If you can't take on a job, perhaps you can bring some goodies in for our Bake Sale. Produce, grapes, canning etc. are always popular items too.

And we are hoping that everyone can take at least 2 books of raffle tickets; we'll have them at the next meeting too.