



**APRIL'S GUEST  
SPEAKER:**

**Murray Ogilvie**

**Monarch Butterflies**

**April 2<sup>nd</sup> 2019**

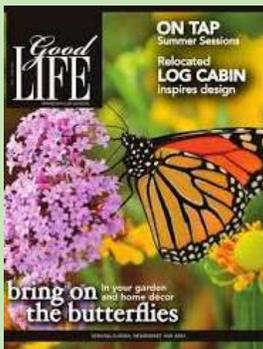
**@7:00pm**

**At the ANAF Club**

**52 Morrow Rd**

"When designing a butterfly garden, you have to have two types of plants," says Murray Ogilvie, who has a pollinator garden in his yard and who, with his wife, Joanne Brown, designed the butterfly garden at Doane House Hospice in Newmarket. "You need nectar plants for the butterfly to feed upon, but you also host plants where eggs are laid and upon which the hatched caterpillars eat."

-Goodlife article



### Plants for a Butterfly Garden

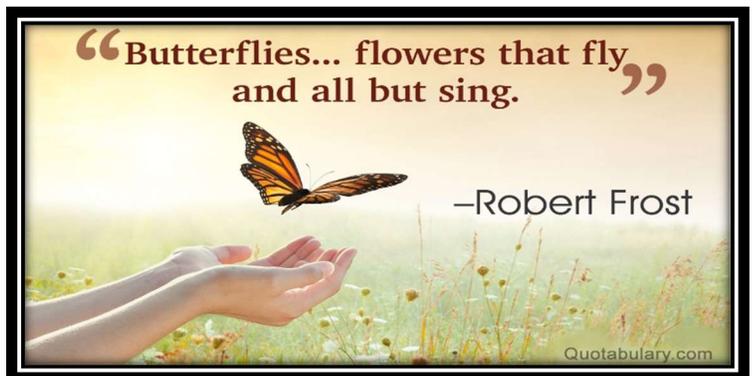
**Nectar sources:** alyssum, aster species, bee balm, black-eyed susan, blazing star, butterfly weed, fennel, goldenrod species, grey-headed and purple coneflower, lavender, nasturtium, parsley, salvia, spicebush, spotted joe-pye weed, thyme, turtlehead, yarrow, zinnia

**Host plants:** (depend largely on the specific butterfly species) aster species, big bluestem, birch species, blue vervain, butterfly weed, common milkweed, poplar species, swamp milkweed, willow species



**“Butterflies... flowers that fly and all but sing.”**

**-Robert Frost**



**BARRIE GARDEN CLUB SPRING SEMINAR**

**SATURDAY APRIL 27<sup>TH</sup> 2019**

**9:00AM - 3:00PM**

At Tangle Creek Golf Club  
4730 25<sup>th</sup> Sideroad, Thornton ON L0L2N0

**Three Fabulous Speakers!**

Karen Stephenson – Gardening with a Purpose  
Anne Eggert – Gardening for Wildlife  
Charlie Dobbin- Great Gardens with Less Water

An inspiring day to get you ready for your garden & includes coffee/tea and snacks, lunch, silent auction and vendors!

\$45.00 (for BGC Members)      \$50.00 (Non-members)  
Contact Kim [BGCspringseminar@gmail.com](mailto:BGCspringseminar@gmail.com) for tickets or more information

**THANK-YOU TO OATLEY VICMOND (BARRIE) & LOCAL BARRIE BUSINESS FOR THEIR GENEROUS SPONSORSHIP!**

Get your tickets today!!

(If you know of a local business you can contact, or have a special item you can give to our annual Silent Auction, we would really appreciate any donations to our Annual fundraiser!)

Please contact Kim at (705) 722-4692 to donate!



- 1) Time to visit the local nursery to select spring plants and see what's in flower.
- 2) Plant hardy trees and shrubs by mid-month, and transplant dormant trees and shrubs with exposed roots.
- 3) Uncover plants and shrubs wrapped for winter protection, weather permitting.
- 4) Mulch flower beds and landscape.
- 5) Begin mid month to prune bushes and forsythias.  
Remove dead or damaged rose canes.
- 6) Plant cool weather annuals like petunias, zinnias, and pansies.
- 7) De-thatch and aerate lawn. Fertilize twice in spring, at least 30 days apart. Water abundantly.
- 8) Spray ornamental flowering trees (apple, crab apple) immediately after "bud-break" to minimize infection and disease.



Dates to Remember!

**Saturday April 20th -Be Green ECO Show**

Presented by CARP and the City of Barrie at the Holly Rec Centre

**Wednesday, May 8th - Mother's Day Floral Workshop** for the Moms at Amica Seniors Residence

Come out and volunteer! 10:00am - 12:00pm

**Thursday May 24th - Joyce Kope House Woman's Shelter - Build a Garden**

102 Maple Ave. Barrie - 3-6pm

**Thursday May 30th - Music in Bloom Triennial Flower Show**

At the Royal Botanical Gardens

10:00am- 4:00pm

# Butterfly Food and Nectar

From: <https://www.growrealfood.com/make-a-homemade-butterfly-feeder-to-attract-butterflies-to-your-garden/>



Think "rotten" when choosing butterfly food. Butterflies like a variety of food sources, especially over-ripe fruit and rotting vegetation. If you own an apple, plum, cherry or pear tree, allow fallen fruit to ferment on the ground to create a favorite feeding spot. Look in the quick-sale area of your grocer's produce section, and you might even get the produce manager to donate one or two unsaleable pieces of fruit. Consider saving extra bananas in the freezer, which you can defrost and place in a feeder at any time.

**Make your own butterfly food** by mixing a solution of 10 parts water to 1-part granulated sugar (use tablespoons or teaspoons depending on the size of your jar), boiling the mixture until the sugar is dissolved, then letting it cool. Extra solution can be stored in your refrigerator for up to a week. An alternative recipe is to cut up a dozen over-ripe bananas into chunks, add two cans of cheap beer, one or two bottles of molasses, and a pound of brown sugar and let it ferment for about a week. The easiest recipe of all is to save any overripe fruit, add a squirt of honey, blend it coarsely in a blender, then divide the mixture into freezer containers.

## Decorate for Easter!

### Easter Egg Tree

This stunning Easter tree centerpiece works beautifully indoors or out. Simply fill a tall cylindrical vase with cut branches—we chose a small flowering tree. Wrap colored eggs with ribbon and attach to the branches with large, loose bows.



### Ceramic Garden Bunnies



You can't decorate for Easter without at least a few bunnies, and these ceramic furry friends make super versatile outside Easter decorations. Try using a collection of them as a table centerpiece, or place some in your flowerbed, peeking out from among the spring blooms as cute Easter lawn decorations. Regardless of how you incorporate them, they are sure to bring a smile to your face all season long.

### Flowering Living Wreath

This unique wreath is a living arrangement that will last long after Easter Sunday. This wreath shows a blend of Pansies, Creeping Jenny, and Nierembergia (Cupflowers). They are planted into a wire wreath form lined with moss. This DIY wreath features citrus-inspired hues, but you can choose a color scheme that suits your Easter yard decorations.



# Paige's Spring Quiche

This recipe is perfect for any leftover Easter ham!

## INGREDIENTS

2 Tbsp salted butter  
2 yellow onions, sliced  
1 red bell pepper, thinly sliced  
1 green bell pepper, thinly sliced  
1 homemade or store-bought pie crust (enough for a deep-dish pan), or see the recipe below\*

All-purpose flour, for rolling

1 ½ cups heavy cream

8 large eggs

Kosher salt and freshly ground black pepper

2 cups grated fontina cheese

8 slices ham, cubed

## Perfect Pie Crust\*

¾ cup vegetable shortening, such as Crisco

1 ½ sticks (¾ cup) cold salted butter

3 cups all-purpose flour

1 large egg

5 Tbsp cold water

1 Tbsp white vinegar

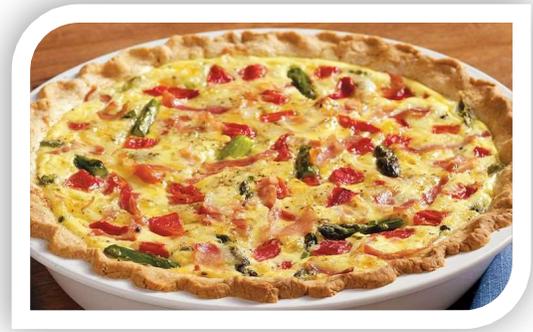
1 tsp kosher salt

## DIRECTIONS

1. Set a large skillet over medium-low heat and add the butter. Fry the onions in the skillet, stirring occasionally, for about 10 minutes. Add the red and green bell peppers and continue to cook until the onions are deep golden brown, at least another 5 to 10 minutes (maybe longer). Set aside to cool.
2. Preheat the oven to 400°F.
3. Roll out the pie crust on a floured surface and press it into a large, fluted, deep tart pan (or a deep-dish pie pan).
4. Whip the cream, eggs and some salt and pepper in a large bowl, then mix in the cheese, ham and onion-pepper mixture. Pour into the pie crust.
5. Put the pan on a rimmed baking sheet, cover lightly with aluminum foil and bake for 40 to 45 minutes. Remove the foil and continue baking until the quiche is set and the crust is golden brown, 10 to 15 minutes longer. (The quiche will still seem slightly loose, but will continue to set once removed from the oven.) Allow to sit for 10 to 15 minutes before cutting.
6. If using a tart pan, remove the quiche from the pan. Cut into slices with a sharp serrated knife and serve!

## Perfect Pie Crust

1. In a large bowl, gradually work the shortening and butter into the flour with a pastry cutter until it resembles a coarse meal, 3 to 4 minutes. In a small bowl, beat the egg with a fork and pour it into the flour/shortening mixture. Add the cold water, white vinegar and salt. Stir together gently until the ingredients are incorporated.
2. Separate the dough into 2 pieces and place each piece into a large zip top bag. Using a rolling pin, slightly flatten each ball of dough into a disc (about 1/2-inch-thick) to make rolling easier later. Seal the bags and place them in the freezer until you need them. If you will be using the dough immediately, it's still a good idea to put it in the freezer for 15 to 20 minutes to chill.
3. The dough can be wrapped in plastic wrap for storage; it will keep up to a week in the fridge or up to 6 months in the freezer.



### Vegetable tip:

You can use any spring vegetable that is in season...

EG//Substitute the green pepper for asparagus or sweet new peas

Read more at <http://www.foodnetwork.ca/recipe/paiges-quiche/21179/#BLpOviPjEH3FYMy1.99>

