



Barrie Garden Club Newsletter

Cuttings

March 2020

Look for us at: www.barriegardenclub.ca



Written by Kimberly Sturge

March Meeting- Garden Sign Painting Class

We are very excited to have another "crafty" night at the Barrie Garden Club!
We will not be having a normal general meeting and you will need to sign up to attend!
We have sign painting expert **Crystal Cross of Sweetpea Boutique** coming in to help us create one of the following signs for our gardens!



Here is the link for the website. <https://sweetpeaboutique.ecwid.com/>

You simply click on "Barrie Garden Club Workshop" (it's a sunflower picture) and then make your selection of sign and base stain colour. Go to **Checkout** and once in your shopping bag you can pay via "phone order" which is used for Etransfer to sweetpeabarrie@gmail.com or "credit/debit" which is processed online through this site. If you have any problems with this or need to contact Crystal, please call her at 705 721-3637.

Starting Vegetable Seeds Indoors!

This year we would like to try something new for our Annual Plant Sale in June! We are asking our Barrie Garden Club members to help us out and give a try at starting a few seeds indoors to donate to the Sale (and to give yourself some satisfaction of growing something from the very start!)

Here are a few tips to get you started!

As a general rule, most annual vegetables should be sown indoors about six weeks before the last frost in your area. Don't start your seeds too early, especially tomatoes. Wait until **six weeks before** our last frost date to start tomato seeds.

WHY SHOULD YOU START SEEDS INDOORS?

Start Indoors	Start Outdoors	Variable
Broccoli	Beets	Beans
Brussels Sprouts	Carrots	Celery
Cabbage	Corn	Kale
Cauliflower	Garlic	Spinach
Eggplant	Okra	
Lettuce	Onions	
Peppers	Peas	
Pumpkins	Parsnips	
Swiss Chard	Potatoes	
Tomatoes	Radishes	
Watermelons	Squash/Zucchini	
	Sweet Potatoes	



Starting seeds indoors gives your crops a head-start on the growing season and the chance to grow in a stable, controlled environment. Outdoors, the unpredictability of rain, drought, low and high temperatures, sunlight, and pests can take a toll on young plants, especially when they're just getting started. Indoors, you can control these elements to maximize your plants' growth and give them the best shot at thriving when they are eventually transplanted outdoors. With our short growing season, starting seeds indoors lets you get a jump on the season and have more time to grow, resulting in a greater harvest!

BEFORE YOU START YOUR SEEDS

Make a list of what you'd like to grow. A good rule-of-thumb is to imagine your garden one-quarter the size that it really is. This allows for good spacing practices!

Prepare for some losses. Though it's good not to plant too much for your garden space, it's also good to assume that some of your seeds won't germinate, or that they will inexplicably die off later. Plant a few extra, just in case.

Consider a grow light if you start in late winter. Most veggies need between 6 to 8 hours of direct sun (minimum), so it's important to have a grow light if you are sowing your vegetable seeds indoors in late winter. A grow light will also keep your seedlings from getting too leggy.

Use clean containers. Most seed catalogs offer seedling flats, peat pots, and other growing containers, but **paper egg cartons make good containers for the earliest stages of seed starting**, too. Be sure to poke holes in the sides near the bottom of the containers you use in order to allow excess water to drain.

***** We would love it if you could start an egg carton of seeds for us for the plant sale! But remember to label what you have started... baby plants can look alike and we'd hate to sell a pepper for a tomato 😊! *****

If you are using these for your own veggie patch keep in mind that you might need to transplant your seedlings into larger containers at some point before moving them into the garden.

Label your containers now! There's nothing more frustrating than forgetting what you planted, especially when you are testing out different varieties of the same plant.



Here is a chart from <https://www.almanac.com/gardening/planting-calendar/ON/Barrie> that gives you an idea as to when to start your seeds both indoors and out!

Crop	Start Seeds Indoors	Start Seeds Outdoors
Beans	N/A	May 19-Jun 9 May 22-Jun 5
Beets	N/A	Apr 28-May 19 May 8-19
Bell Peppers	Mar 2-17 Mar 2- 9	N/A
Broccoli	Mar 31-Apr 14 Mar 31-Apr 7	N/A
Brussels Sprouts	Mar 31-Apr 14 Mar 31-Apr 7	N/A
Cabbage	Mar 17-31 Mar 24-31	N/A
Cantaloupes	Apr 14-21	N/A
Carrots	N/A	Apr 7-21 Apr 8-21
Cauliflower	Mar 31-Apr 14 Mar 31-Apr 7	N/A
Celery	Mar 2-17 Mar 2- 9	N/A
Collards	Mar 31-Apr 14 Mar 31-Apr 7	N/A
Corn	N/A	May 12-26 May 22-26
Cucumbers	Apr 14-21	N/A
Eggplants	Mar 2-17 Mar 2- 9	N/A
Lettuce	Mar 31-Apr 14 Mar 31-Apr 7	N/A
Kohlrabi	N/A	Apr 14-May 5 Apr 22-May 5
Leeks	Mar 2-17 Mar 2- 9	N/A
Okra	N/A	May 26-Jun 9 May 26-Jun 5



Fruit and Vegetable Trivia

- What are the two vegetables used to make vichyssoise?
A: Leek and Potato
- A dish served "A la Crecy" is garnished with what?
A: Carrots
- What is the Latin name for grapefruit?
A: Citrus Grandis
- What is the main ingredient of sauce Lyonnaise?
A: Onions
- What kind of fruit is a "Pearmain"?
A: Apple
- What is the name of the vegetable that is also a flower?
A: Broccoli
- Onions owe their distinctive smell to what, taken in when growing?
A: Sulphur
- What vegetable gets its name from old French / Latin for milk?
A: Lettuce
- Name the country that grew the first orange?
A: China
- What is the world's most popular green vegetable is what?
A: Lettuce
- What was the original name for Garlic?
A: The Spear Leek
- Which vegetable got its name from a precious stone?
A: Onion - In Latin unio means large pearl



Crop	Start Seeds Indoors	Start Seeds Outdoors
Onions	N/A	Apr 14-May 5 Apr 14-21
Parsnips	N/A	Apr 21-May 12 Apr 21, May 8-12
Peas	N/A	Mar 31-Apr 21 Mar 31-Apr 7
Potatoes	N/A	May 5-26 May 8-21
Pumpkins	Apr 14-28 Apr 22-28	N/A
Radishes	N/A	Mar 17-Apr 7 Mar 17-23
Spinach	N/A	Mar 31-Apr 21 Mar 31-Apr 7
Squash (Zucchini)	Apr 14-28 Apr 22-28	N/A
Sweet Potatoes	Apr 14-21 Apr 14-21	N/A
Swiss Chard	Mar 31-Apr 14 Mar 31-Apr 7	N/A
Tomatoes	Mar 17-31 Mar 24-31	N/A
Turnips	N/A	Apr 14-May 5 Apr 14-21
Watermelons	Apr 14-21	N/A

Spring Garden Events

March:

March 14th - Seedy Saturday at the Barrie Public Library - 12 - 2pm

March 14th - Beeton Seedy Saturday, 10 am to 3 pm 42 Main Street Beeton, Beeton Library

March 28th - Innisfil Library - Seedy Saturday 10-3

April:

April 7th - BGC Meeting - Floral Design

April 27th - Stayner Visitor's night, Speaker Ken Brown, 3 Tenors + 1. Social at 7pm. Speaker @ 7:30

May:

May 5th - BGC Meeting @7pm - Bees

May 16th - Innisfil Spring Flower Show & Tea

May 16th - Alliston Plant Sale
May 21st - Orillia Horticultural Society Open House

May 23rd - Beeton's Honey and Garden Festival. 9 am to 4 pm Main street (8th Line) Beeton
May 23rd - Oro-Medonte's Plant Sale

May 23rd - Midland Garden Club Plant Sale

May 30th - Orillia Horticultural Society Plant Sale

Barrie Garden Club's Volunteers of the Year...

Will be announced at
the April Meeting!



Please remember to bank your
volunteer hours every meeting!
(Sheets can be found on the Welcome desk!)

D16 AGM & SPRING FLOWER SHOW

Saturday April 18th, 2020
Doors open at 9:00am
Tangle Creek Golf & Country Club
Registration is \$40.00
includes Tea, Coffee & Lunch

Guest Speakers:

Sara Nixon, My Luscious Backyard:
An Urban Flower Farm

Katie Dawson, Cut & Dried Flower Farm:
New & Nearly New Annuals

Roses for Sale by:

The Huronia
Rose Society

Silent Auction

Society Door Prizes

Registration due by: April 3rd, 2020

Late registration does not guarantee lunch.

Name of Society:

Number of members attending (\$40.00 each):

Diet Restrictions: Should be addressed with registration.

These are food allergies & requirements. No changes on the event day.

Make cheque payable to:

OHA District 16

Mail to: Lynn Wilkinson, D16 Treasurer

827339 Mulmur Nott. Townline

R.R.#1, Creemore, ON

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BARRIE GARDEN CLUB'S 2020 PHOTO CONTEST



TOPICS!

- | | |
|------------------------------|-----------------------------|
| 1. Reach for the Sky - Vines | 2. All Things Prickly |
| 3. Ravishing Reds | 4. Creatures in your Garden |
| 5. Garden Constructs | 6. The Hum of Bees |

In case you missed our February meeting - here is an excellent way to get your healthy vegetables and support our Community! **Urban Pantry**, amongst other amazing projects to support Mental Health in Barrie, also offers this program to everyone for only \$17.00 per box! Order by the first Wednesday of the month and pick up on the second Wednesday of the month.

Get yours today!

Barrie Good Food Box
 (705) 791-2432
 BarrieGoodFoodBox.com
 Facebook.com/Barrie.Good.Food.Box
 Fresh produce at affordable prices

The Good Food Box is a community buying club that purchases fresh produce at wholesale costs.

Good Food Boxes are volunteer-packed with fresh, high-quality, seasonal vegetables and fruits.

Each month individuals and families can purchase a box to help offset monthly food costs.

Contact us to get involved.

Pick up locations are:

<p>Barrie Free Methodist Church 284 Cundles Road E Barrie, ON, L4M 6L1 11:30am - 4:30pm</p>	<p>Barrie City Hall - Rotunda 70 Collier St, Barrie, ON, L4M 4T5 12:00 - 4:00pm</p>	<p>Georgian College GCSA Offices, A163 1 Georgian Dr, Barrie, ON, L4M 4H8 2:00 - 4:00pm</p>	<p>Holly Community Centre 171 Mapleton Avenue, Barrie, ON, L4N 8T6 5:00 - 7:00pm</p>
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Though March is not full on Winter but not quite Spring yet, it is a month that calls for comfort food still... Pastas, soups and stews have probably been an integral part of our diets over the last few months though, so I'm always on the look out for something easy but still warming! My husband loves this take on a tried and true comfort food and what I love is I can make a few up ahead and warm them up on those dreary days!



Shepard's Pie

By Jennifer Segal

Servings: 4 to 6 Prep Time: 30 Minute Cook Time: 1 Hour Total Time: 1 Hour 30 Minutes

INGREDIENTS

- 1-1/2 pounds 90% lean ground beef
- 1/2 teaspoon baking soda
- 2 teaspoons salt, divided
- 2-1/2 pounds russet potatoes, peeled and cut into 1-inch chunks
- 1/4 cup sour cream
- 5 tablespoons unsalted butter, cut into 1-in chunks
- 1/4 cup half & half
- 4 oz bacon - real bacon bits or diced (about 3 slices thick-cut bacon)
- 2 medium yellow onions, diced
- 2 carrots, diced
- 3 cloves garlic, minced
- 1 cup red wine
- 2 tablespoons all-purpose flour
- 3 tablespoons tomato paste
- 1 teaspoon Worcestershire sauce
- 1-1/2 cups chicken broth
- 1 tablespoon chopped fresh thyme
- 1/2 teaspoon freshly ground black pepper
- 1/2 cup frozen peas
- 2 tablespoons finely chopped chives

INSTRUCTIONS

1. Preheat the oven to 375°F and set an oven rack in the middle position.
2. Place the beef, baking soda, 1 teaspoon of the salt, and 1 tablespoon of water in a medium bowl. Mash with your hand to combine. Set aside for 20 minutes.
3. While the meat tenderizes, place the potatoes in medium saucepan and add just enough cold water to cover them. Bring to a boil over high heat, then reduce the heat to medium-low and simmer, uncovered, until the potatoes are soft and fork-tender, 8 to 10 minutes. Drain the potatoes and return to the saucepan. Place the pan over medium heat and stir the potatoes with a wooden spoon or potato masher until they are dry and fluffy, about 3 minutes. Remove the pan from the heat and add the sour cream, butter, half & half, and the remaining teaspoon of salt. Using a potato masher, stir and mash the potatoes with the other ingredients until smooth. Taste and adjust seasoning, if necessary. Set the mashed potatoes aside.
4. Heat a 12-in oven-proof skillet over medium heat. Add the bacon and cook, stirring frequently, until crisp, 6 to 8 minutes. Using a slotted spoon, transfer the bacon to a paper towel-lined plate, leaving the fat in the pan. Add the onions and carrots to the bacon fat and cook, stirring frequently, until softened and starting to brown, 6 to 8 minutes. Add the garlic and cook 1 minute more. Add the wine and increase the heat to high; bring to a boil, scraping any brown bits from the bottom of the pan, until the liquid is reduced by about half. Add the flour and stir until dissolved. Add the reserved ground beef mixture, tomato paste, and Worcestershire sauce; continue cooking on high heat, breaking the meat apart with a spoon, until the meat is no longer pink, about 5 minutes. Add the chicken broth; bring to a simmer, reduce the heat to low, and cook, scraping any brown bits from the bottom of the pan, until thickened, about 2 minutes. Stir in the thyme, pepper, peas, and reserved bacon, and cook until the peas are warmed through. Taste and adjust seasoning, if necessary.
5. Dollop the mashed potatoes evenly over the filling. Use a rubber or offset spatula to spread the potatoes evenly over the stew and all the way to the edges of the skillet. Drag a fork across the top to make ridges. Place the skillet on a baking sheet or large sheet of foil to catch any drips and bake until the filling is hot, the topping is lightly browned, and the edges are bubbly, about 30 minutes. (For more color, turn on the broiler and broil for the last 5 minutes, or until the top is golden.) Sprinkle with chives and serve.

Note: If you don't have an oven-safe skillet, you can transfer the meat mixture to a 2.5-qt casserole dish and then spread the mashed potatoes overtop.

Make-Ahead Instructions:

The stew portion of the recipe can be made several days ahead of time and refrigerated.

Before assembling the pie, reheat the stew, adding a little broth if necessary if it seems dry. The mashed potatoes should be made right before assembling and baking the pie.



Welcome to our new Urn Girls
- Jan and Leslie!

Thank-you to Joan and Marilyn seen here ceremoniously "Passing the Secateurs" after two wonderful years of creating beautiful seasonal urns for the Barrie Hospice and Gilda's Club!

Winds of March

*Winds of March, we welcome you,
There is work for you to do.
Work and play and blow all day,
Blow the winter cold away.*

UNKNOWN



TheSilverPen.com

Orchid Show 2020
蘭花展

Saturday, April 18 - 11AM to 5PM

Sunday, April 19 - 10AM to 5PM

攝影時間 / Tripod Photography Permitted:

Saturday, April 18 - 5PM to 7PM

Sunday, April 19 - 8AM to 10AM



Admission / 入場費

\$2 OFF

Regular Price Admission: \$10

華諮處 CICS
移民綜合服務中心

Centre for Immigrant & Community Services

2330 Midland Avenue, Toronto, Ontario, M1S 5G5

多倫多蘭藝會 Toronto Artistic Orchid Association

f TAOAorchid www.taooa.info

