

THE LEAF

LYNN VALLEY GARDEN CLUB

Established 1943

September 2016

President's Message - Penny LeCouteur

Welcome back to the Garden Club for fall: not that I can believe that it is already fall - there must be some mistake as it was mid July only last week! Right now I am house-sitting, dog-sitting, pool-sitting and (most important!) garden-sitting on Bowen Island for friends who are off in Europe for a couple of weeks. They have a huge garden but I am not expected to do weeding *etc.* My only chore is to pick the tomatoes, kale, arugula, beets, beans, potatoes, apples and other produce as they ripen - a pleasant chore. Bowen Island has lots of deer so I have to make sure the gates are always closed. There are no bears on the island which is reassuring as I go dog walking. (Both Maria and I had 'a bear in the garden' encounter this summer.)

Penny's bear (right on the patio!) as he licks up the mess he made while brazenly purloining the compost bin full of discarded flour – from inside the garage!



The whole Back-to-School thing always makes fall feel like it is the start to a new year even if, as far as the garden is concerned, we will all be organizing for the end of the growing year. However there is so much pleasure to be had in a fall garden with the harvest of produce, the colours of leaves, and fall flowers that September and October are probably my favourite months. November however, doesn't qualify!

We have some interesting speakers coming for the next few meetings and would encourage you to bring special things from your gardens for "Bright Spots".

Elsewhere in this month's *Leaf* you can read all about the successful Members' Garden Tour we had in July.

I had two other adventures in my garden this summer. The first adventure was falling backwards off a garden wall - minimal damage to me and the garden but a not-to-be-recommended activity. The second adventure was when one of my cats brought a huge python into the house and dropped it on the floor where it started to slither around. It was at least 20 feet long and as wide around as my leg. The two other cats sat mesmerized by it. I would have screamed for help but there was no-one else at home so I grabbed some kitchen tongs, picked it up and took it outside. By the time I let it go in the garden it had shrunk to about 6 inches long, was as wide as my little finger and had become an ordinary garden snake. Funny thing that!

LVGC MEETINGS
3rd Thursday of each month (except July and August) at St. Clement's Church
3400 Institute Road
Please note that meetings start promptly at 7:15 PM

SPEAKERS
September 15
HARMONY BJARNASON
CLIMATE CHANGE AND GARDENING
October 20
SATYA BROWN
PLANTAHOLIC IN A SMALL GARDEN
November 17
DAVID TRACEY
ECOLOGICAL GARDEN DESIGN
December 8
PARTY!

Mailing Address:
Lynn Valley Garden Club
P.O. Box 16053
1199 Lynn Valley Road
North Vancouver, BC
V7J 3S9

<http://www.lynnvalleygardenclub.org>

2016 Executive

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Penny LeCouteur

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Plant Table

Judy Stringer

Irene Turner

Hospitality

Kitty Castle

Carole Cobbett

Mimi Kuhl

Susan Nicholls

Sunshine / Door Prizes

Maggie Davis

Website

Aline Burlone

Executive Meetings

1st Wednesday of the month

Next Meeting: Oct. 5 7:30 PM

Newsletter Deadline

October 12, 2016

If you have material to delight your fellow members - please submit it *via* the time-honoured routes or email to

<mailto:lynnvalleygardenclubnewsletter@gmail.com>

Thanks to all who contributed to this edition: and to *Bruce Tennant* for this photo!



REPORTS

VP Report - Judith Brook

Excellent **Speakers** are booked to November 2016!!!! Judith is always looking for great speakers: subjects, suggestions and ideas are welcome! [*Lining up speakers is a LOT of work -ed*] Please note that the December 8th meeting will be a PARTY! - plans will be revealed closer to the date.

Treasurer's report - Jennifer Sydenham

LVGC continues to have a healthy bank balance. As of August 16th there was \$9,319.97 in the bank account and petty cash sits at \$245.20, for a delightful total of **\$9,565.17!!!**

Membership - Bonnie Noakes

We are still and consistently 'full up' with 125 paid up members. As always, there is a wait-list; we are a very popular club, indeed! Don't forget that you can bring guests and potential members to meetings for a token \$3.

Hospitality - Kitty Castle & Carole Cobbett & Mimi Kuhl & Susan Nicholls

- Please remember to bring your own mug to meetings!

Sunshine - Maggie Davis

If you know of a member who is not well or who has lost a loved one, be sure to let Maggie know: LVGC will send something appropriate.

Members-at-large (MAL) - Whitney McMillan, Doreen Dew, Gillian Morris and Catharine Winstanley - this time there is no MAL report as the MALs are resting on their well-earned laurels ☺ after the highly successful Plant Sale. However:

Mark May 13, 2017 on your calendars for next year's Plant Sale!!



SPEAKER - Thursday, September 15, 2016 Harmony Bjarnason

Harmony can be found at The University of British Columbia - Department of Land and Food Systems, BC Agriculture and Food - Climate Action Initiative. She also works as a climate change adaptation planner for the BC Ministry of Agriculture - helping agricultural communities build resilience and prepare for a changing climate. She has been trained as a climate leader by the Climate Reality Project - a non-profit organization founded by Al Gore that educates citizens about the realities of climate change and advocates for a greener, cleaner future. She holds a Master's degree in economics from the University of British Columbia and after spending nearly two decades in Vancouver, including four years in North Vancouver, has just returned 'home' to Kelowna with her husband and two children. She has always been an enthusiastic gardener, working at garden centres during high school and university and spending many years getting her hands dirty at the family's farm and garden centre in Lake Country, BC. She and her husband are in the early stages of starting a 10-acre hops farm in Kelowna.



New Books at the North Vancouver District Public Library (NVDPL)

- Susan Huber

LVGC's \$200 donation allowed the library to purchase the following:

Authentic Garden: Naturalistic and Contemporary Landscape Design

https://nvdpl.bibliocommons.com/item/show/753070032_authentic_garden

Authentic Japanese Gardens: Creating Japanese Design and Detail in the Western Garden

https://nvdpl.bibliocommons.com/item/show/751300032_authentic_japanese_gardens

Bunny Williams on Garden Style

https://nvdpl.bibliocommons.com/item/show/751474032_bunny_williams_on_garden_style

Climbing and Rambler Roses

https://nvdpl.bibliocommons.com/item/show/744115032_climbing_and Rambler_roses

Grow Native: Bringing Natural Beauty to your Garden

https://nvdpl.bibliocommons.com/item/show/751475032_grow_native

The New Canadian Garden

https://nvdpl.bibliocommons.com/item/show/725889032_the_new_canadian_garden

The Plant Lover's Guide to Clematis

https://nvdpl.bibliocommons.com/item/show/754055032_the_plant_lovers_guide_to_clematis

Victory Gardens for Bees: a DIY guide to saving the bees

https://nvdpl.bibliocommons.com/item/show/750394032_victory_gardens_for_bees



Message from the Plant Table

- Judy Stringer

"Hi everyone!

Welcome to the fall gardening season – planting bulbs, dividing perennials, enjoying the autumn colours.

The Plant Table will be up and running at the September meeting. Perhaps you have some plants to share this fall or some garden related items that need a new home. Bring them along – *plants in pots where possible, and labelled*.

The Plant Table currently runs by donation and has proven to be a worthwhile source of revenue for the club. Thank you for all your contributions, item-wise and money-wise.

Irene Turner and I will be stepping down from the Plant Table at the end of the year: time to hand it over to a new volunteer or volunteers! This position is a super spot to be hands-on with one of the key ingredients of our club – plants! It's an undemanding way to contribute to the garden club, and of course, meet more of your fellow gardeners. There is lots of scope to bring your own ideas for how to run the Plant Table.

Contact me at if you would like more information, or talk to me or to Irene at meetings.



Farm market producers: Passion for pasture-raised meat

[From the Vancouver Sun, Wed, July 20.](#)

- sourced by Judith Brook

[Laurica Farm](#) was all but barren just three years ago, but Cathy Finley restored the soil with a little help from her friends. "This land was quarried about 40 years ago so there was no natural topsoil," she said. "We were brand new farmers. We've only been here three years and we started with a completely empty piece of land. We knew we had to fix the soil and we had to do it quickly."

The answer, of course, was pigs. A program of rotational pasturing ensures that manure is deposited evenly over the landscape by the herd of heritage hogs. The key to great pasture-raised meat is great pasture. Simple as that. But maintaining quality pasture 365 days a year is no small feat in B.C. As the sign in the parking area says: *"Loam wasn't built in a day."*

"When we sow pasture we use grasses with different root depth," said Finley. "So the stuff that has shallow roots does better in the winter and ones with deeper roots do well in the summer when their roots can go deeper to find water. It's all about the pasture."

It's a symbiotic relationship between plant and animal. As the hogs are moved from pasture to pasture, the vegetables are planted in behind them to benefit from the added nutrients left behind. A paradise built on poop, if you will.

Rather than fertilizer, the main input on Laurica Farm is spoiled food.

"We collect about five to 10 tonnes of food waste a week from all over the place," said Finley. "We get about two tonnes of certified organic produce from distribution centres. Great things like avocados, melons and cabbage, all things pigs love."

Add to that spent grain from breweries, whey from cheesemakers, you get the idea. Hogs really are the ultimate recycling technology and they double as farm machines, too.

"They are great; they pull up the roots as they go, so they are tilling and fertilizing as they go," she said. "That way we don't have to rely on fossil fuels and heavy machines."

Cathy, her husband Ian and daughters Lauren and Jessica (Laurica), moved to B.C. from England seven years ago with no farming experience whatsoever. Three years ago they moved to a five-acre plot of land in Aldergrove and Cathy packed in her career as a social worker.

In that short time they have covered the land with fenced pastures, a petting zoo stocked with ducks and goats and several funky outbuildings, all built from reclaimed materials. There is an apartment-sized gazebo and the yoga studio sits in the branches of a tree. The greenhouse - which has seen three expansions in as many years - is reinforced with old electrical

conduit. Needless to say, sustainability is a core value in every aspect of the business.

The petting zoo is part of Finley's plan to transition from farm market producer to an agritourism destination, a plan that is already bearing fruit.

"If you can entertain the children, parents will bring the family out and spend the day," she said. "Engaging the kids and helping them enjoy the experience is important."

There is an educational mission as well. "I had an eight-year-old child kick me in the shin when I explained that eventually we eat the pigs after they work up the soil for us," said Finley. "She said, 'Don't be ridiculous, people don't eat animals.' It's amazing how disconnected we are from our food."

Every resident of the farm has a function, even the birds. Indian Runner ducks eat the slugs in the vegetable fields, while Muscovy ducks eat the flies that swarm around the pig pens.

Laurica Farm has experienced explosive growth in demand for its pasture-raised pork and duck.

"We're about to lease more land because things have gone crazy in just these three years," she said. "We started out with four pigs and this year we will have 80 and I'm still not keeping up with the demand."

This season she will also raise six beef cattle, 16 lambs and more than 300 birds in a cooperative venture with a poultry farmer.

Interest in pasture-raised meat is rising, led by influential chefs, the Slow Food movement and larger market players such as Chipotle restaurants.

The buzzphrase in the industry is "one bad day," meaning the animals live as naturally as possible until the day they are slaughtered.

"For the consumer, it's about compassion and the feeling that what you choose to eat does some good," said Finley. "We can eat meat, we can raise it sustainably. Some vegans might argue, but people buy into our values, not just our product."

The fat in pasture-raised meat is also higher in healthy conjugated linoleic acid and omega 3 fatty acid, though the meat is generally a bit leaner than conventionally raised animals that feed heavily on grain to create layers of fat.

"I think pasture-raised meat is dense and high quality, dark in colour and well marbled, even the pork," she said. "It looks like steak."

In practice, pastured means the animals have unfettered access to outdoor spaces and grassy fields. Because the cattle and hogs are not fattened on grain, they get to market weight a little slower and tend to cost a little more, though not always. Laurica's chickens are cost-competitive with store-bought roasters at \$19.50 each. A side of pork runs about \$11.75 a kilogram, cut

and wrapped, while a quarter of a cow sells for \$850, or \$15.50 a kilogram.

As natural and regenerative as Finley's methods are, they do not qualify as organic under national standards. But don't let that worry you.

"We choose to farm organically, but we don't certify on principle," she said.

Eschewing certification allows Laurica to avoid added costs, which helps to keep prices down. It also means they can use tonnes of food that would otherwise end up in the landfill.

What we do, recovering food waste, wouldn't be allowed under organic standards," she said. "The brew mash isn't certified, even though it is non-GMO. Anyway, we don't take crap food and there's no cheap white bread. I am careful about what I feed the animals."

Still a young venture, Laurica Farm is financially self-sustaining, though Finley has yet to draw a salary.

"While I haven't paid myself, I also haven't paid for food in three years and in that time we've added a huge amount of equity to the farm," she said. "Those projects will be complete next year, so a paycheque is likely for next year."

Related:

[Farm market producers: Creative juices flow at Stapleton Sausage Co.](#)

[Burnaby food firms get boost from Buy Local program](#)

[Bee-ware of foreign honey influx, consumers warned](#)



Bright Spot(s)

- Rosemarie Adams

This is the sage basket I mentioned at a meeting a while back. Several years ago I purchased a couple of hanging baskets that contained, amongst other things, some sage plants. Well, eventually most of the "other things" died off, but the sage has been coming back and growing larger year after year. There is also a wire vine [what is that? - ed] that has survived a number of years. Over the last couple of mild winters, this basket has been green all year. I add a couple of pansies and it is a full, year round, fragrant basket: a welcome bright spot on a dull winter day. I can also cut the sage for cooking when needed.



I won this plant, late last year, and have won a pot of and did not throw it very pretty plant. It

early July. I have another Roscoe called "Kew Beauty" with pale lemon flowers - also very pretty, and also these little gems, pick one up. Sun or shade, very they have good drainage, or the bulbs will rot.



Roscoe alpinia at an Alpine Club meeting until June was thinking "How fortunate, I soil". However, I showed some patience out, and as of late July it has become a did not show any sign of growth until which is larger than the alpine version, slow to show growth. If you can find hardy, but as with most bulbs, make sure



Ginger plants (*Hedychium*) are also doing well this year, actually bursting out of their pots. A few of them are hardy and can take some frost, but most are stored in my unheated garage over winter. Foliage dies off, and they re-emerge in spring.

Plant Questions? Bring them to the BRIGHT SPOT... a roomful of answers await!!



Don't grumble that roses have thorns...be thankful that thorns have roses!

Rosas haun spinas, saun el'Mias spinas haun rosas, che bel!

- Romanche prover

FOR YOUR GARDEN

Judith Brook has some plants to give away: please find her at the meeting and work out the details!



Coreopsis, Early Sunrise: Also known as Tickseed. Plants form a low mound of leathery green leaves, bearing many upright stems of large golden-yellow semi-double daisy flowers for many weeks.

<http://www.perennials.com/plants/coreopsis-grandiflora-early-sunrise.html>

Fibre Optic ornamental grass: Fiber optic grass is not really a grass but is actually sedge. It is useful around moist spaces and ponds.

<http://www.gardeningknowhow.com/ornamental/foilage/fiber-optic-grass/growing-fiber-optic-grasses.htm>



Members' Garden Tour

- by Penny LeCouteur

On Saturday July 9th around 40 members of the Lynn Valley Garden Club met at the church parking lot to organize car pools for our annual member's garden tour. (Actually there were not 40 at that stage as some people joined the tour later!)

The first visit was to Wayne Smith's amazing garden at Banbury Drive in Deep Cove set amidst trees and with different peek-a-boo views of the boats and water in "the Cove" from various parts of the property. The 50 x 120 foot lot is packed with many different plants - dahlias, marigolds, iris *etc* - and many different ideas. Wayne's innovations in growing vegetables in specially designed containers where they are fed and watered as required, amazed those members who had not seen his systems before. Blueberries were being air-layered and strawberries from the special berry troughs were abundant and enormous (and tasty! as we were invited to sample them.) Hanging baskets beneath the deck could be admired from both above and below. Almost every inch of available space is used for garden, decks or pots, and a garden 'tea house' with its wood stove is a favorite place for Wayne during winter months when he can enjoy the views and no doubt hatch more plans for further imaginative creations to enhance the garden. One member was overheard to say "His tomatoes really are tomato trees!"

Next on to visit Inga and Peter Steinebach at Poplynn Drive in Lynn Valley. The front garden here is lovely but it is the back garden that is such a treasure - a tranquil oasis that is much used and beloved. The koi pond has large fish, water lilies and irises as well as an ingenious method of protecting the fish from herons and raccoons. A small Japanese mini-garden with

rounded stones and hakone grasses is a newer addition. Cleome, dahlia, fuchsia, hellebores, veronica, miniature roses, evening primrose, clematis growing up swing supports, bowls of annuals, head-high Turk's head lilies and many other perennials complement the numerous trees. A banana palm, a ginkgo tree, many hanging baskets, gigantic hostas tucked in behind and under the trees ... but it is the huge potted datura plant with its enormous creamy yellow flowers that really catches the eye. Hints of whimsy abound with fat birds and rabbits peeking out from beneath plants, a kid's trike, snails and other statues placed for visitors to enjoy. Overheard visitor's comment summed this garden up in one word "Magic".

Our third garden was "The Manor" on Doran Road. Owners Angelyne and Eric Rasmussen are in the midst of a rejuvenation project of both the house and garden. They think they are the third owners of the property where the original house was built in 1913. LVGC members were delighted to find that not every old home in our community is being torn down and replaced by (an often gardenless) monster house! And this was a wonderful example of how foresight and hard work can restore a gem to its original glory. We happily traipsed through the garden taking care around newly laid bluestones pavers and admired the smoke trees (golden and red), the large rhododendrons, the many maples, the clematis, the black bamboo and wisteria. Coleman Creek frames the eastern edge of the backyard. The aim now is to have both native and heritage plants in the garden. We were also invited to visit inside the house which we did with great enthusiasm. The repairs and renovations which are still

ongoing have not changed the essential charms of the mainly wood clad interior of this 100 year-old home. And Eric's mother's peanut butter cookies were "to die for".

Sue and Rob Callahan's newly built home on Hoskins Road was our next stop. In contrast to the previous gardens this one was new – a replacement for the old garden, when an elegant new house was built. Both the house and garden fit the site perfectly and continuity was maintained here as many of the plants from the previous garden have been replanted. Some LVGC members potted up original plants and kept them while the house was being built so they could be replanted lovingly in their old setting. There are also many new plants as Sue and Rob know what grew well in their old garden. It won't be long before the new garden is lush and green. The rear of the property backs onto a park/green space, which makes a perfect backdrop to the many shrubs and bushes. A convenient storage shed rounds out the new buildings. What gardener doesn't crave a storage shed like this one? And to top it all off, there is the beehive which Rob tends carefully. As my father (also an apiarist) would say "contented bees make the sweetest honey".

Then on to Maria Issa and Peter Klinkow's one acre property at the top of St. Mary's Avenue, also inhabited (as Maria says) by two cats, one dog, a very loud red squirrel family and numerous undocumented immigrants/transients: deer, raccoons, coyotes, bears, owls, eagles and millions of slugs. Three years ago when the present human/pet contingent moved in they suspected that the garden had once been professionally landscaped but periwinkle, Californian poppy,

buttercup, ivy and laurels had pretty much taken over. Indeed three years of hard labour has now revealed the original stone pathways, bridges, stairs, and garden walls as well as various tree houses. A stream meanders down the property - steep enough to be called a waterfall at places and in rainy weather. Lots of donations from "plantie" (like "foodie") friends are now in place and Maria is waiting to see what survives in which of the shady or sunny or wet or dry or clay areas. Maria's rescued shrubs (remember the stories in "The Leaf"), mainly rhododendrons, are doing very well in their new home. Fortunately this was the last garden on the tour as the rain that had been threatening all morning finally arrived while we were happily inside or on the covered deck eating our sandwiches and fruit and goodies. Maria gave those interested a house tour. The house was originally the owner/manager's house when the surrounding forest was first logged probably ninety or so years ago. Since then there have been two or three major renovations and additions, making a very unique home.

We would like to thank those members who 'put their gardens on the garden tour'. On the North Shore we are fortunate to have such a wide variety of environments so that our gardens are so diverse. This was emphasized on the garden tour this year. Well-established gardens, new gardens, rejuvenated gardens, gardens near the ocean and gardens almost in the forest, sunny gardens, shady gardens, level garden and sloped gardens – we loved them all and would encourage you to share your garden with your fellow members next year.



Ticks!!

- from Kitty Castle

You are probably aware of the presence of [ticks](#) here on the North Shore. I was bitten by one in May and managed to remove it carefully, put it in a container with a small ball of wet cotton wool to keep it alive and then went to see my doctor. She sent the tick off to the Provincial Health Lab for testing. The result came back in 10 days that it did not carry [Lyme Disease](#), which was a relief! In BC, less than 1 % of ticks tested carry the bacteria that cause Lyme disease. Here is a link to more information about ticks, how to remove them and how to keep them alive for testing: <http://www.bccdc.ca/health-info/diseases-conditions/lyme-disease-borrelia-burgdorferi-infection>. In BC, less than 1 percent of ticks tested carry the bacteria that cause Lyme disease. I can only have picked it up on the North Shore, most likely gardening! Good Luck if this happens to you.

>>Here is a site about "tick proofing" your garden:

<http://www.mass.gov/eohhs/gov/departments/dph/programs/id/epidemiology/ticks/ticks-in-yard.html>

Remember that ticks [carry many other things](#) besides Lyme disease – eg Rocky Mountain Spotted Fever, tularemia, anaplasmosis and some types of meningitis, for a start – and there are more.... – ed

From the 2016 Bus Trip

- Rosemarie Adams



This was a rhodo we were all admiring at Jackie Conn's garden on the bus trip. Nobody seemed to know what it was - including Jackie, who thought it might have come from UBC, but didn't know the name. Just browsing through a Rhodo catalogue, I think I found it - *Rhododendron leucaspis*. I am not sure how available it is, but our members may like to know what it is - or at least what I think it is ☺
(Rita Marshall took the photo - *thanks Rita!*)

There were also some interesting woodland plants at her place.



The orange-yellow columbine and the views from the Byra garden were extraordinary!



So consider booking in for the 2017 Bus Trip! It is sure to be brilliant!

Lynn Valley Garden Club **BUS TRIP 2017: *Teaser.....!***



Your Executive is tossing about the idea of going to the Sunshine Coast on May 27, 2017. While the Executive is also researching options - any ideas, suggestions, destinations from the Membership would be welcome indeed! We think that 3 destinations would be ideal, but that depends on the destinations and the distance.
Member cost would be \$25/person and that includes the bus and the ferry ride: LVGC will subsidize the remaining cost.



The Great ~~Rhodo~~ Rescue - Post Scriptum 1

- by Maria Issa

'Twas the night before Christmas, and all through the house,
Not a creature was stirring, not even a mouse...

REWIND...

'Twas the night before the LVGC Members' Garden Tour and all through the neighbourhood
The owls, raccoons and slugs were stirring, but especially Maria and Patrick with their flashlights....

PREQUEL:

...and like a gap tooth, another house disappeared from the street, overnight: there Wednesday, gone Thursday, backhoe Friday...

I fumed as I drove down the hill on my way to pick up a few things on Lonsdale. On the way back – the devil grabbed me and stopped my car, right in front of the “house-been”. The backhoe guys were crunching the last bits of it among clouds of dust. I watched for a while, till the devil took hold of my hand, waved it, and called the backhoe dude over.

- “Hello! I think I see a rhododendron just about to be crushed... any chance I could rescue it?”

- “Well, we’re working till 5, but if you can get it out before tomorrow morning, go for it...!”

Great: that evening we had a dinner invitation. There was absolutely no way I could get that rhodo out before dinner, between 5 and 6. We went to dinner, the devil of covetousness riding on my shoulder, whispering in my ear. The devil won at 8:30 PM: dessert just wolfed down, I leapt from my seat, apologized to my hostess, and dragging my reluctant husband, sped off into the last gloamings of daylight.

Got home, grabbed the faithful shovel and sprinted into the gathering dusk – with light just sufficient to show me that the rhodo in question was questionable: a veritable monster! It had multiple leg-thick trunks, was easily 15 ft across and as tall - definitely not in my digging league. Sprinted up the hill (OK, huffed and puffed...) and roused out poor, unsuspecting Patrick and requested a second opinion. As the stars and the streetlights brightened, we scabbled about the demolished house bits and scoped out the problem. Yup, it was big. Really big. Much bigger than anything we had ever attempted. Sadly, we decided this rhodo was beyond rescuing and beyond our meager and limited capabilities, so reluctantly we picked our way outwards through the rubble.

- “Hang on a sec!” called Patrick “I think I see something you missed!”

Sure enough – not a rhodo, but a huge, ancient agglomeration of yucca and next to it, under some beams and broken drywall, a large tussock of *Crocospia Lucifer*: score! Definitely a quantum of solace.

CUT TO “creatures stirring”

Back up the hill we went for reinforcements: flashlights, shovels, forks, baskets. Suitably armed, we drove down hill only to arrive almost nose-to-nose with a police cruiser. Nonchalantly, we scooted around the corner and lay low and watched. The cruiser cruised up a few blocks, stopped, then commenced a deep discussion with a taxi whose driver was waving agitatedly at a house. We guessed he must have been stiffed. We waited. They discussed. We waited. Then we got impatient and tiptoed through the ~~tulips~~ rubble, cleared enough of it to expose the plants and started digging. Night settled. We wrestled the yuccas into the basket. The night was dark. By flashlight beam, we traced and attacked the *Crocospia*. Headlights started moving down the hill. Yikes.

- “Kill the lights!” hissed Patrick. “Noooooo – don’t turn the flashlight off, just cover it with your hand.”

I had to take a peek to see if it was the police cruiser approaching. Couldn’t see, so I stuck my head out from behind my pile of rubble.

- “Oh, for heaven’s sakes! Don’t stick your face out: turn your head – your face shines.”

I ducked back just in time, as the cruiser rolled slowly by, then picked up speed and turned onto Braemar. I breathed a sigh of relief.

When the police were good and gone, we finished the ‘big dig’, hauled the booty to the car and headed for home, satisfied with our “sort of ill-gotten” gains.

It was well after midnight. Next day’s LVGC tour had an early start...

Garden Thievery 101 – so yes, you can teach an old dog new tricks.



“A rose has thorns only for those who would gather it”

Treasured Bulb Sale

Saturday September 17 • 11 am - 3 pm

GREAT SELECTION: GARDEN FAVOURITES & SPECIALTY BULBS FOR ALL SEASONS!
EXPERTS ON HAND TO ANSWER QUESTIONS & MORE!



Coming Events

The UBC Treasured Bulb Sale – September 17

This annual event offers a wide range of bulbs for sale from garden favourites to rare wonders. The event will run from 11:00 am to 3:00 pm with free admission to the sale area.

Bulbs are donated from the volunteer Friends of the Garden’s home

gardens and some have been propagated by and for UBC Botanical Garden, particularly for the E.H. Lohbrunner Alpine Garden. The Shop in the Garden will also be open with lots of accessories and tools for bulb planting, as well as your favourite commercial bulb collections.

Garden tours are offered throughout the day with garden admission. Tours on the Greenheart TreeWalk are also available with TreeWalk admission.

Experts will be on hand to offer gardening advice.

The **Treasured Bulb Sale** is organized by Friends of the Garden. All proceeds support UBC Botanical Garden.

Alpine Garden Club of BC - Fall Plant Sale - September 17

Alpine Garden Club of B.C.
2016 Fall Plant Sale
Saturday September 17, 2016,
12:00 - 4:00 pm



VANDUSEN GARDENS
37th and Oak, Vancouver
Floral Hall
*Featuring a wide variety of unique and special garden
and container plants*

(Cash and cheques only please.)