

# THE WATERING CAN



**WEST CARLETON GARDEN CLUB**

P.O. BOX 326, CARP, ONT. KOA 1L0

March, 2010

West Carleton Garden Club on Line - <http://sites.google.com/site/westcarletongardenclub/>

## Executive Committee

President – Donna Caldwell – 839-2079  
Vice President – David Hinks – 839-2248  
Treasurer – Ted Barnicoat – 839-0615  
Secretary – Sharry Featherston – 839-9944  
Newsletter – Denise Burnham – 839-7316  
Program – Cristina Zehaluk – 832-0408  
Plant Sale – Mary Reynolds – 832-0408  
Hospitality – Mary and Roy Reynolds  
Flower Show – Anne Crosley – 470-0079  
Membership – Adeline Alkan – 839-0611  
Anne Crosley  
Yearbook – Sharry Featherston  
Christina Zehaluk  
Members at Large – Nancy Argue 831-0576  
Past President – Anne Gadbois – 256-7161

**Goodies and door-prizes for the March meeting are kindly requested from members with names starting with V to A**

## **Garden Quote**

**One of the most delightful things about a garden is the anticipation it provides. ~W.E. Johns, *The Passing Show***



## **The Story Behind 2010 Olympic Flower Bouquet**

After every Olympic event, rather than receiving their medals, athletes were given a bouquet of flowers. This year, it was green mums and hypericum berries

The bouquets come from Just Beginnings Flowers and Margitta's Flowers in Surrey, British Columbia. Their entry was chosen from 58 contending florists. June Strandberg, the bouquet designer and owner of Just Beginnings, teaches floristry to women who have left prison, are recovering from addiction, or have been victims of violence. It's a pretty amazing program, and Strandberg has even taken it behind bars, where she educates convicts. She believes it's her work with these correctional programs that secured the Olympic contract.

When you consider the societal benefits behind these flowers, it almost makes the bouquets as valuable as the medals.

## **Mushrooms Local, Wild, Edible**



**With  
Naturalist Bob Graham**

**Bob Graham is a lifelong outdoorsman and self-taught naturalist from the Maxville area of Glengarry County. One of the many outdoor interests learned over the years is the collection of local wild edible mushrooms. Bob will share with us some of the experiences and techniques he has learned about collecting mushrooms, including tips on how to identify, collect and prepare some local varieties.**

## **Future Events**

*April 13<sup>th</sup> 2010*

### **"Soils, composting and Microbes"**

with Horticulturist

Mary Anne Jackson Hughes

*May 11, 2010*

### **Tips/Tricks and Techniques for Gardeners**

with Mary Anne Van Berlo

*June 8<sup>th</sup>, 2010*

### **"Gardening with**

### **Drought in Mind:**

### **Xeriscaping Principles and Waterwise Gardening Tips".**

with Phil Reilly

## **Help Wanted**

An official photographer to take pictures at West Carleton Garden Club events. These pictures will be used in publishing the 2010 yearbook

## Growing Your Own Edible Mushrooms



Many gardeners wonder if it is possible to grow mushrooms at home. These curious but tasty fungi are typically grown indoors rather than in the garden, but beyond this, it is certainly possible to grow them. You can purchase mushroom growing kits but it is also possible to set up your own area for growing mushrooms.

You will need to buy spore or spawn of your chosen mushroom from a reputable dealer (many can be found online). For the purposes of mushroom growing at home, you can think of spores as seeds and spawn as seedlings. Spawn is easier to handle and grow.

Different mushrooms have different growing mediums. Shitake mushrooms are normally grown on hardwoods or hardwood sawdust, oyster mushrooms on straw and white button mushrooms on composted manure.

After you have chosen which mushroom you will be growing and have acquired the preferred growing medium, the basic steps for growing mushrooms is the same. You require a cool, dark, damp place. Typically this will be in a basement, but an unused cabinet or closet will also work. Anywhere you can create near darkness and control temperature and humidity.

Place the growing medium in a pan and raise the temperature to about 70F (a heating pad works well for this). Place the spawn on the growing medium. In about 3 weeks, the spawn will have "rooted", meaning the filaments will have spread into the growing medium.

Once this occurs, drop the temperature to between 55F and 60F. This is the best temperature for growing mushrooms. Then, cover the spawn with an inch or so of potting soil. Cover the soil and pan with a damp cloth and spray the cloth with water as it dries. Also spritz the soil with water when it is dry to the touch.

In 3-4 weeks, you should see small mushrooms appear. They will be ready for harvesting when their cap has fully opened and has separated from the stem.

Many mushroom growers agree that home grown crops produce a better flavoured mushroom than what you will every find at the store.



## Canada Blooms 2010, "Passions" March 17 - 21, Direct Energy Centre

Canada Blooms: The Flower & Garden Festival invites you to visit a paradise bursting with six acres of stunning gardens in full bloom, more than 100,000 square feet of green thumb shopping and more at Canada's largest and most prestigious flower and garden festival.

Interested in learning more about gardening? With four different stages going non-stop, the show offers over 200 hours of seminars, workshops and demonstrations in five days from some of the best garden experts in North America included in your admission to Canada Blooms.

Need a little inspiration or looking for ideas? Over twenty dazzling and unique display gardens are designed and built by the best of the best



Inspire Your Spring Growing Passion

Location:

The Toronto International Centre  
6900 Airport Road - Toronto, Ontario  
Canada

Join us in  
'Marché  
& think  
Spring!



For more information

[www.internationalhomeshow.ca](http://www.internationalhomeshow.ca)

## Gardening au Natural - District 2 AGM 2010

### Kemptville College, Kemptville

When: April 10th, 2010 Where: WB George Centre, Kemptville College Cost : \$25.00 per person

- Edythe Falconer, Gardening au Natural
- Rob Caron and Dave Dunn, Rideau Woodland Ramble
- Lyle Slater, Upper Canada Cranberries

Market Place: 15 vendors selling plants, pottery, dahlia tubers, seeds, herbs, Garden art, books and more!!

- HOT LUNCH from College Catering Services ( food allergies, and vegetarian preferences are requested upon registration )
- Gift bag to all who attend, full of useful gardening items