

BLG Newsletter for Week of November 24

Giving Tuesday – is coming up a week from tomorrow, December 2. Donations to NCGS are happily accepted. Nanaimo Community Gardens Society is a registered not-for-profit society and, as such, can issue tax receipts. Donations can be made by mail or through our website:

<https://nanaimocommunitygardens.ca/donations/>

Last Monday at Row 22 – In spite of small turn-out, progress was made.

Thanks to Pat for these photos.

Here Joan is breaking down cardboard boxes, ready to lay over pathways, covering the worst of the weeds.



Below, the pathways start to form and woodchip/mulch is put down over cardboard.



Here, Lisa is trying to make weeding look like fun. And, really, it can be very satisfying!



Winter Greenhouse Activities – Thanks to Becky for these photos.



Threshing beans, by hand and by foot stomping!



Enthusiastic help for the annual seed inventory.



The miracle of tiny green seedlings in November!

NCGS Volunteer Appreciation Potluck – A pleasant gathering, as usual, with about 16 in attendance. The budget was passed unanimously. Good food and good chat.

Beet Patties – Eric brought his beet patties to the potluck and they were a hit. He has kindly sent me the recipe to share with all:

Beet Burgers (makes 16 patties)

Borscht, but this beet burger provides a different way of getting the benefits of beets any time of year.

Combine in a large bowl:

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| 1 c. grated beets | 1/2 c. grated cheddar cheese |
| 1 c. grated carrots | 1/4 c. toasted sunflower seeds |
| 1/2 small onion, minced | 1/4 c. flour |
| 2 small garlic cloves, minced | 1 1/2 T fresh dill or 1/2 T. dried dill |
| 1 c. cooked brown rice or quinoa | |

Beat together the following and then add to the above:

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| 2T vegetable oil | 1 egg | 1 T. tamari soy sauce or Bragg All-purpose seasoning |
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Take 1/4 c. of the mixture at a time and shape into patties about 3/4" thick.

Place on a greased or non-stick baking sheet (Do not use parchment paper.)

Bake at 350 deg. For 20 min., then turn over and bake another 25 min.

Top with a spoonful of sauce (see below) and eat on your favourite burger bun.

Sauce:

1/2 c. yogourt 2 T. mayonnaise 1 1/2 T. tomato paste

Hot sauce, Tabasco sauce, or cayenne pepper to taste

Looking for Lino – We are thinking it would be nice to replace the lino on several of the GH worktables. If you, or someone you know, happen to have any new lino left over from a reno, please get in touch with Lisa or Pat. It needs to measure at least 3ft by 8ft.

Dates to Remember -

Wed., Dec. 24 – Christmas Eve – No workparty.

Wed., Dec. 31 – New Year's Eve – No workparty.