

BLG Newsletter for Week of Aug. 10, 2026

Thank You - to Randi and Pat who finished cutting out spent raspberry canes on a beautiful BC Day

— to Session #4 Waterers Becky, Shelagh, Teri, and Christine G. who finished on Aug. 9

Waterers for Session #5 – will be watering on non-workparty days from Aug. 11 until Sept. 13, after which time watering will only be done on workparty days as the season cools down. This last crew includes Christine G., Teri, Diane C., and Joan B.

More Plastic Bags – It has been decided that using “used” plastic bags is acceptable for bagging up excess produce for the Good Food Box. With this in mind, if volunteers have relatively clean plastic bags (minus crumbs, seeds, grease, or stickiness) which they don’t need at home, please bring them and stuff them in the container to right just inside clubhouse door.

Flowers from Iceland – sent to us by Bill. He says “It’s north and hardly summer, but it’s in bloom.”



And more recently, from Paamiut, Greenland:

What are these? (See right, above) They appear to be weeds, but then so do poppies in these parts. This is about as close to green as Greenland gets. And Paamiut is pretty depressing; perhaps because the arrival of our ship more than doubled the population.

Lisa answers Bill as follows: In the barrenlands of northern Canada it is called Arctic Cotton. A schoolmate called it **pualunnguat**. The “cotton” was used as the wick in seal oil lamps. And reportedly also in babies’ pants. The tundra and desert are similar. The beauty/colour ephemeral!

Correction - Sail Cloth for Compost Bin Covers – the pre-cut pieces of heavy grey-white fabric were all used for covers...it was the uncut portion remaining that disappeared ...most likely appropriated for somebody’s shelter.

Harvest News – It seems that everyone who wanted one bulb of **garlic** to take home has, so now “seconds” are being made available. That is, second helpings:)

From Marilyn, regarding **herbs**:

I was asked, when do we harvest the herbs?

Right now, the healthy pineapple sage by the park bench at the entrance can be harvested. Cut the tops, about 2 or 3 inches. These are viable for soft cuttings if you want to experiment.

The lavenders with “finished” tops are at a good stage to prune. I did some of it on Saturday. The Spanish one is starting to have new blossoms, so I decided to leave it for now. The trimmings make good mulch.

The flat of Agastache (on table by lean-to) is so healthy! Tell your friends to come buy them!

And from Pat... if you are in the habit of tossing a dried bay leaf in your homemade chicken soups or stews, don’t forget, we have a whole bay shrub by the clubhouse, past the peach. Help yourself to a twig.

Tomato Tasting Day – Back by popular demand... last August, we had the first one of these...

labelled samples of each kind of tomato that BLG is growing (or at least those that are ripe) will be available to try. In next week’s news, we will try to include a list of those ready for sampling...and perhaps volunteers could bring any that we are missing??? Be ready to make notes for planting plans for next year :)

Notes of Garlic - The first batch of garlic was Red Russian. The second bulb, available now, is Musica.

Dates to Remember –

Monday, Aug. 17 – Monday Workparty (4 - 6pm) to be held at “The Farm” – Rows 22 & 23 at Craig Evans Community Garden - 945 Park Avenue

Wednesday, August 19 – **Tomato Tasting** (11:45) and potluck lunch (12:15)