

# Seventh Annual Edible Garden Tour

## Sunday August 9, 2015

**Hello and welcome to Powell River's seventh annual Edible Garden Tour!** This tour is a great way to see how other people in the region are producing some of their own food. Please respect the gardens you're visiting and please, no grazing without permission!

The main aim of the Edible Garden Tour is to show what people in the region are doing in order to provide for some of their food needs. This tour is not about "the perfect garden" – and you will see that some of the gardens on the tour are in their first or second year, just getting started. We like to show gardens in their early stages as well as gardens which are more established, and we hope that you'll find inspiration in all of the gardens. Please feel free to offer advice to the gardeners and to ask them questions about what they're doing and why.

Please be aware that the gardens are split up into **two** sets, one set in the morning & one in the afternoon:

- From 9:00 AM to 12:00 noon: a morning set of five gardens in Townsite and Westview;
- From 12:00 noon to 2:00 PM, we encourage people to have lunch at the Farmers Market on MacLeod Rd.
- From 2:00 PM to 5:00 PM: an afternoon set of five more gardens south of town.

**There is no fixed order for the gardens**, but be sure to visit the morning gardens in the morning and the afternoon ones in the afternoon! See the maps for the overall layout of the tour, and plan your day. **Don't feel that you must see every garden**, and leave yourself time to relax and smell the roses (and everything else).



← This icon means that there is a washroom available.



← And this one means that members of our local chapter of the Master Gardeners Association of BC will be on hand to answer your questions.



This year, a number of the morning (and lunchtime) gardens are wheelchair-accessible, so watch for the symbol at left and come see how people with reduced mobility are overcoming barriers to producing their own food. Prepare to be inspired!

Again this year, we have provided little **stamps** at each garden (look for the blue or red box). This lets you stamp your guidebook for each garden you visit so you have a record of the places you saw.

And we are again featuring our **Food Literacy Treasure Hunt** to enrich your knowledge of food and gardening. The description of each garden in this guidebook contains a clue to something in that garden. When you have found the answer for each clue, write it into your guidebook in the space provided. Once you have found **at least five answers**, you can leave your guidebook at the last garden you visit. We'll be collecting these and drawing for prizes: a \$60 gift certificate from Sunshine Organics/Ecosentials, a \$40 gift certificate from Springtime Nursery, and a \$20 gift certificate from Mother Nature. (Write your name and contact info somewhere on your guidebook, so we can find you!) If you don't want to hand in this guidebook, you can find a handy entry form in each garden where you stamp your guidebook.

Please feel free to leave a **donation** at any one of the gardens you visit. Donation boxes are with the stamps and feedback forms. These donations will support next year's Edible Garden Tour and other local food projects in the region. Thank you!

We acknowledge the support and participation of the gardeners who have generously opened up their gardens to the public, and of all the people who make up our thriving local food scene!

Special thanks to Sonia Zagwyn for help with the poster and David Parkinson for much-needed assistance with the guidebook.

Thank you on behalf of the **Edible Garden Tour Working Group** (Willow Dunlop; Courtney Dutchak; Liz Lane; Rita Luft; Marie MacCrae, Drena McCormack and Vanessa Sparrow, Coordinator of the Powell River Food Security Project). We hope you enjoy the tour!

A project of the



with generous sponsorship support from



# Morning

From 9:00 AM to 12:00 noon

- [1] **Sycamore Commons** ~ Permaculture design and Hugelkultur in action (6310 Sycamore St., Townsite)

Stamp here

This garden is a true community space, bringing together people to learn about permaculture practices for building soil, conserving water and growing food and medicine. Started three years ago, the garden continues to evolve with new community initiatives and partnerships. A recent element is the Hugelkultur bed, a kind of no-dig raised bed that holds moisture, builds fertility and maximises surface volume.



Tea, coffee and snacks will be available.

**Driving & parking:** Limited parking on Sycamore St.

**Food literacy clue:** I am a fruit, related to the apple, that is inedible until I have become rotten and squishy. I have been cultivated for 3,000 years, and written about by Chaucer, Shakespeare and Cervantes.

Answer: \_\_\_\_\_

- [2] **Susan Canning and Roger Thorn** ~ Intensively planted, year-round vegetable garden (5834 Willow St., Townsite)

Stamp here

See what you can do with 800 square feet! This garden is a four-season kitchen harvest garden, intensively planted and very productive, supplying this household with over 75% of their veggies year round. Using homemade organic fertilizer, a four-year rotation system and paying careful attention to placement of plants, Roger and Susan produce an amazing variety of summer and winter crops.



**Driving & parking:** There is parking on Willow down the block.

**Food literacy clue:** You can make musical pipes from my branches, clean tools with my pith, make cordial with my flowers, syrups and jellies with my berries – and I even keep witches and evil spirits away!

Answer: \_\_\_\_\_

- [3] **Brain Injury Society** ~ Garden by clients for clients (7020 Duncan Ave, Westview)

Stamp here

This raised-bed, wheelchair accessible garden, has been designed and built for people with acquired brain injuries. Now in its second year of operation, the garden is being used by clients as part of the Society's Nutrition, Cooking and Gardening program and is producing all kind of fruit and veg, including canteloupes and watermelons in the kit



greenhouse. Freezer composters are in use to keep the garden nourished.

**The Let's Talk Trash Team will be here to demonstrate the composters in the garden and answer all your questions about composting.**

**Driving & parking:** The garden is behind Capone's Cellar at the southeast corner of Joyce Ave. & Duncan St. Parking next to Mother Nature.

**Food literacy clue:** I can grow up to 30 feet tall. I have bright red flowers in the spring and attractive coloured bark in the winter. My leaves have disinfectant properties. I am native to Iran and the Caucasus.

Answer: \_\_\_\_\_

- [4] **Nina Mussellam** ~ A mature garden in transition (7296 Field St.)

Stamp here

This almost 1/2 acre garden has been carefully developed over the past 21 years. There are pollinators and ornamentals in the front, and vegetables and fruit in the back. Among the cornucopia of food growing here are very large blueberry bushes, haskaps, and a multi-graft fruit tree with several varieties of plums and peach. Nina is currently taking out unproductive plants and replacing them with things that do better in this setting. A local Master Gardener will be on-site to answer your questions.



**Driving & parking:** Plenty of parking on Field St.

**Food literacy clue:** I am related to Spinach, Goosefoot, Chard and Beets –and I can grow up to 8 feet tall. My older leaves are green and my younger leaves are iridescent purple.

Answer: \_\_\_\_\_

- [5] **Kathleen Cross** ~ A small, budget-friendly garden in its first year (Blue Mountain Trailer Park, #16-7624 Duncan Ave., Westview)

Stamp here

Kathleen wanted a garden in her small yard and so, with no prior experience and very little expense, she made one happen. This is a great example of how to just start and see what happens, learning as you go. The front area was sheet mulched for a herb and flower garden and in the small side yard there are various veggies. At the back is a teeny-tiny green house, which is happily growing tomatoes, melons and a rogue sweet potato.



**Driving & parking:** Limited parking is available at Julie's Airport Cafe; you can also park on Duncan St.

**Food literacy clue:** I am orange and spiky when ripe. My seeds and pulp are bright green. I appeared as alien food on Star-Trek "Deep Space Nine".

Answer: \_\_\_\_\_

# Lunch break

From 12:00 noon to 2:00 PM

We invite everyone enjoying the Edible Garden Tour to drop by the Powell River's Open Air Market. The market is open from 12:30 PM to 2:30 on Sundays and it supports local farmers, bakers and artisans by providing an exciting, friendly space to offer their products for sale. You can get there by going past Kathleen Cross' garden heading east on Duncan St. Take the soft right onto Padgett Rd. and then look for the signs at the corner of McLeod Rd. There will be lots of parking available.

# Afternoon

From 2:00 PM to 5:00 PM

- [6] **Alison Harding** ~ A playful garden for all the family (2289 Phillips Rd., Lang Bay)

Stamp here

This garden is a magical mix of plants and spaces, combining to create a place for all generations to eat from and enjoy. As well as a raised bed vegetable garden and greenhouse, there is a living willow sculptured fence and a burgeoning vineyard. Alison also makes delicious cordials and elixirs with flowers and herbs she has grown - some will be available on the day. There will also be a local Master Gardener on-site to answer your questions.



**Driving & parking:** Ample parking on Phillips and Dunlop.

**Food literacy clue:** I am poisonous to horses, although my name might suggest otherwise. If you cut me I will make you cry.

Answer: \_\_\_\_\_

Answer: \_\_\_\_\_

- [7] **Funky Beets Farm** ~ The evolution of a small farm (10129 Kelly Creek Rd., Kelly Creek)

Stamp here

Funky Beets Farm is a small mixed use farm raising organic chickens and pork, producing organic eggs and growing veggies in a market garden with two greenhouses. Rob uses biodynamic methods (including biofungicides to control potato pests) and is gradually clearing the land of alder to expand the growing area. This is a great chance to see a farm in the early stages of development and share in some of Rob's knowledge and experience.



**Driving & parking:** Parking on Kelly Creek Rd and at house.

**Food literacy clue:** I am a natural planting technique that is sometimes used by farmers and backyard gardeners alike to assist crops to repel pests, aid pollination and provide habitat for beneficial insects.

Answer: \_\_\_\_\_

- [8] **Don & Katherine Boese** ~ A mature, abundant food garden (2537 Swede Bell Rd., Kelly Creek)

Stamp here

Gardener Don Boese has 60 years experience in growing food and it shows! This garden is home to an impressive array of fruit trees, flowers and vegetables, tended to by Don and his hard-working bees (ask Don about how he keeps them happy).



Years of turning alder leaves and compost into enrichment for the red sand soil has had great results. Be sure to visit to the fruit tree arbor!

**Driving & parking:** Parking on Swede Bell Rd and Kelly Creek Rd.

**Food literacy clue:** I am an important source of protein to humans, although I am toxic if eaten raw. I am famous for my appearance in Asian foods, although I am grown mainly in the USA.

Answer: \_\_\_\_\_

- [9] **Gail Smithman** ~ Peaceful, creekside gardening (10440 Kelly Creek Rd., Kelly Creek)

Stamp here

This 10-acre mixed farm alongside Wolfson Creek is home to a lovely, mature vegetable garden in a beautiful setting. There is a mix of raised and in-ground beds and a fabulous tomato shelter. Everything growing here is planted from seed and nurtured with manure from the farms' hens and cows. There is also a variety of fruit trees growing.

**Driving & parking:** Parking on Kelly Creek Rd. and at house.

**Food literacy clue:** I am North Carolina's state vegetable and have travelled almost all over the world. I range in colour from light orange, to tan, to purple. My tubers and leaves can both be eaten.

Answer: \_\_\_\_\_

- [10] **Georgia Marvin & Vanessa Sparrow** ~ Winter gardening ideas (8170 Centennial Dr.)

Stamp here

This is a beautifully designed and maintained mixed food and ornamental garden but it has been a busy year with little time for spring planting, so Georgia and Vanessa have decided to try putting in a winter garden. Come and see how to use different spaces in your backyard to grow a variety of food year round and check out the greenhouse of your dreams.



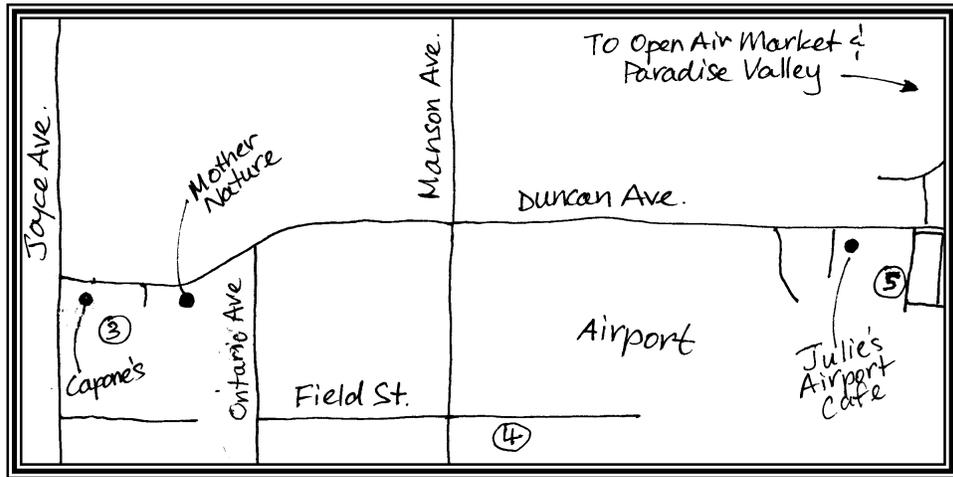
**There will be a fruit-tree pruning demonstration happening from 3:30-4:30pm.**

**Driving & parking:** Parking on Centennial Drive.

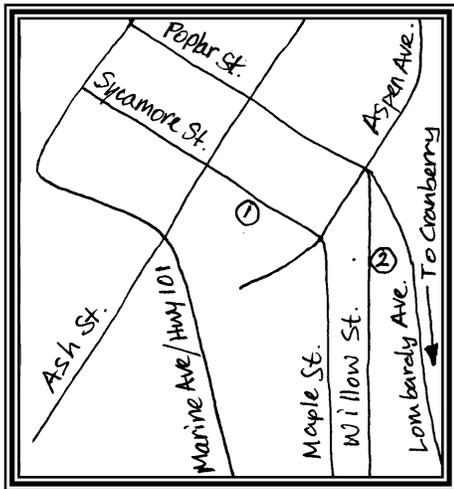
**Food literacy clue:** I am used in essential oils and perfumes including Chanel No.5 and Poison by Dior. I have had a close association with Marilyn Monroe.

Answer: \_\_\_\_\_

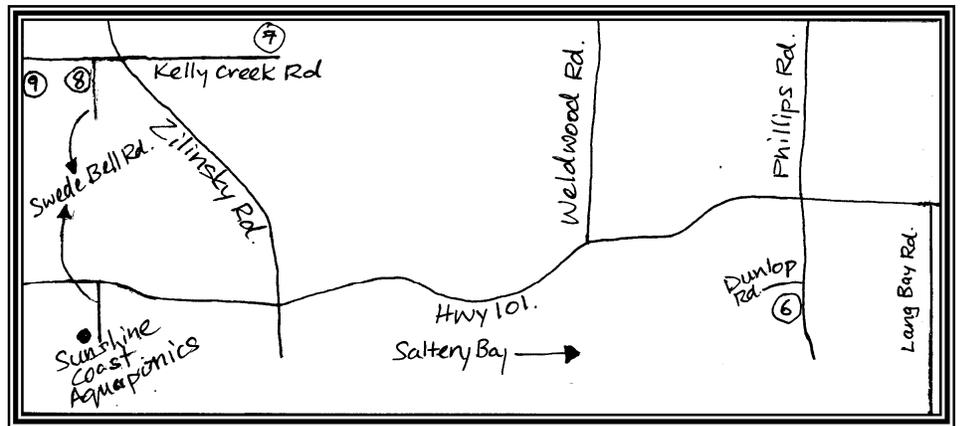
# MAPS



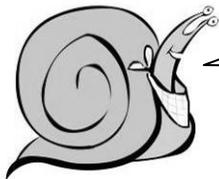
**Westview**



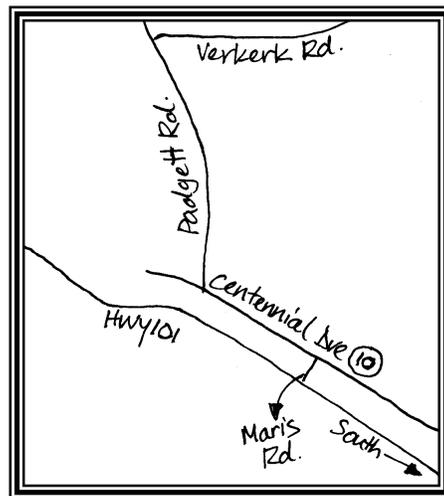
**Townsite**



**South of town**



Look for me on the signs leading the way to the gardens!



**South of town**