

Eighth Annual Edible Garden Tour

Sunday August 14, 2016

Hello and welcome to Powell River's eighth 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 and gardeners 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 just getting started, some are "messy", others the result of many years of work. We think it's helpful to show gardens of all sizes and types, and hope that you'll find inspiration in all of those being shared with you today. Please feel free to talk 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, with a lunch-break between them:

- From **10:00 AM to 12:00 noon**: a morning set of four gardens in Cranberry and Westview;
- From **12:00 noon to 2:00 PM**: lunch break (we encourage people to have lunch at the Farmers Market on MacLeod Rd. from 12:30)
- 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.



Many of the gardens are at least partially wheelchair-accessible, so watch for the symbol at left, bearing in mind that there will be some soft paths or uneven surfaces.

Again this year, we have provided little **stamps** at each garden (look for the 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 Springtime Nursery, a \$50 gift certificate from Sunshine Organics/Ecossentials, and a \$40 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 gratefully 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 Liz Lane (especially for the fun Treasure Hunt clues), Brian McLaughlin and Scott Ritter for their assistance.

Thank you for coming and please enjoy!

Vanessa Sparrow, Coordinator, Powell River Food Security Project

The Edible Garden Tour is a project of the:



with generous sponsorship support from:



Morning

From 10:00 AM to 12:00 noon

- [1] **Jill Amatt and Chris Decap** ~ Creative, low-cost gardening with collected materials (6636 Cranberry St., Cranberry)



Stamp here

This 1/4 acre garden is a creative mix of veg, fruit, herbs and ornamentals, incorporating lots of lasagna beds and vertical growing (inspired by last year's tour). Chris and Jill have put their landscaping skills to great use, slowly transforming their backyard with rock walls and other features made from collected materials. Checkout the *walipini* - an underground, passive-solar greenhouse great for growing in northern climes.

A rock wall building demonstration will be taking place.

Driving & parking: Parking on Cranberry St.

Food literacy clue: "My best-known fruits are grown in Greece, my branches are a sign of peace."

Answer: _____

- [2] **Jessica and Robert Colasanto** - Easy food gardening for the whole family (6632 Drake St., Cranberry)

Stamp here

Robert and Jessica are busy raising three kids and are aiming for a low-maintenance garden! They are growing all kinds of things in containers and have converted part of their porch to an open cold-frame, which, together with a mix of fruit trees and a winter garden, makes for easy, year-round food production.

Driving & parking: On Drake St.

Food literacy clue: "You can carve my namesake but not me, for I'm not what I seem to be."

Answer: _____

- [3] **Deanna Parsley** ~ Turning blackberry vines into vegetables! (6927 Harvie Ave., Westview, opp. Quality Foods)



Stamp here

This is a pop-up garden, if ever there was one! Deanna asked the owner of this vacant lot if she could use it to grow food, and then set about transforming a blackberry jungle into a veggie garden in just a few months. Using gathered driftwood and other found materials, she has created a small but delightful garden, the bounty from which she is sharing and trading with others.

Driving & parking: On Harvie Ave or in the QF carpark.

Food literacy clue: "I am a squash, and oh my gosh - I'm all edible and my growth rate is incredible."

Answer: _____

- [4] **Doug and Kate Cooper** ~ A berry beautiful garden! (4585 Harvie Ave.)



Stamp here

This established garden is a visual and edible treat. Doug and Kate have used the forest garden concept to create a mix of fruit trees, vegetable beds and LOTS of berry bushes in their sloped back yard. A lot of experimenting and careful observation has resulted in a garden that is bursting with life (ask Doug about the power of mulching and how to keep robins from eating everything!) **A local Master Gardener will be on-site to answer your questions.**

Driving & parking: Parking on Harvie Ave.

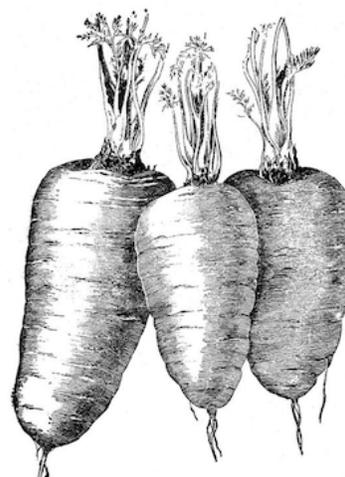
Food literacy clue: "I'm often in a boggy bed and harvested when I am red."

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 on McLeod Rd. The market is open from 12:30 PM to 2:30 on Sundays and it supports local farmers, bakers and artisans by providing a fun, family-friendly space to offer their products for sale. There will be lots of parking available.



Afternoon

From 2:00 PM to 5:00 PM

- [5] **Ulrike and Tom Koleszar** ~ A large, mixed garden in a peaceful, creek-side setting (3343 Padgett Rd., Paradise Valley) **Note: this garden is only open until 4pm!** 

Stamp here

Four years into development, this expansive garden has a lot going on: there are raised vegetable beds, berry bushes, herbs, fruit trees, a green house, and even ducks. Using a rainwater collection and gravity-feed watering system helps to keep a large area under production. Ulrike and Tom have three beautiful Leonberger therapy dogs; please be aware that these gentle giants will be wandering around the garden with you on the day!

Let's Talk Trash will be giving a compost demonstration.

Driving & parking: The driveway is a bit hard to see as you come around the corner after Jumpin' Jodphurs (heading away from town), so slow down a bit and look for the yellow snail sign! Parking is available by the house.

Food literacy clue: "You can grow me in a pot, the lemon's sourness I have not."

Answer: _____

- [6] **Myrtle Point Heritage Farm** ~ Farmsteading in harmony with the natural environment (8679 Gaudet Rd., Myrtle Point) 

Stamp here

Ezra and Gosia have been busy turning this 30-acre parcel into a self-sustaining farm over the past 7 years. With the help of pigs, goats, cows, chickens, turkeys and bees, they have created a productive farmstead that uses natural systems to grow an abundance of food for home and market.

Driving & parking: Drive all the way up to the end of the road, parking at house.

Food literacy clue: "Generally, I grow well trained, but here I am much less restrained."

Answer: _____

- [7] **Wendy Cocksedge** ~ Year-round, low maintenance garden (9089 Stager Rd., Black Point) 

Stamp here

In its second year, this garden is a reflection of Wendy's determination to grow food for her family on a beautiful but tricky site. Using the overabundance of rocks in the soil, she has built terraced beds that allow water to seep through and irrigate the plants below.

She also draws on her knowledge of native plants to create an edible garden that is easy to care for and makes the most of local conditions.

Driving & parking: Parking on Stager Rd.

Food literacy clue: "I live along the coastal west with black berries that are the best."

Answer: _____

- [8] **Cathy and Cliff Ickeringill** ~ Mixing food and flowers (2181 Donkersley Rd, Kelly Creek) 

Stamp here

This five-year old garden was mainly ornamental until quite recently, when Cathy and Cliff decided to increase the amount of food they were growing. There have always been lots of berries here but they have begun experimenting with all kinds of veggies in cleverly designed raised beds that maximise vertical space. They also have a "fun garden" with weird and wonderful things that Cathy finds in her work as nursery manager at Mother Nature.

A local Master Gardener will be on-site to answer your questions.

Driving & parking: Parking on Donkersley Rd.

Food literacy clue: "As a pet I am real cute, but better as egg substitute."

Answer: _____

- [9] **Zoe MacBean** ~ Using goats to make a garden (2408 Donkersley Rd, Kelly Creek) 

As Zoe says, this is the "before" picture of a small, mixed farm (see Myrtle Creek Heritage Farm for an idea of "after"!)

With her trusty herd of goats, she is carving an edible garden out of the blackberry wilderness. Only two years in, there is not much food growing yet, but you can see it taking shape in the form of pallet raised beds and a basic greenhouse for raising winter seedlings. There will be sheep-herding on display, and lots of friendly animals to visit (including Lily the Wonder Goat, who survived a bear attack last year and just had a baby!)

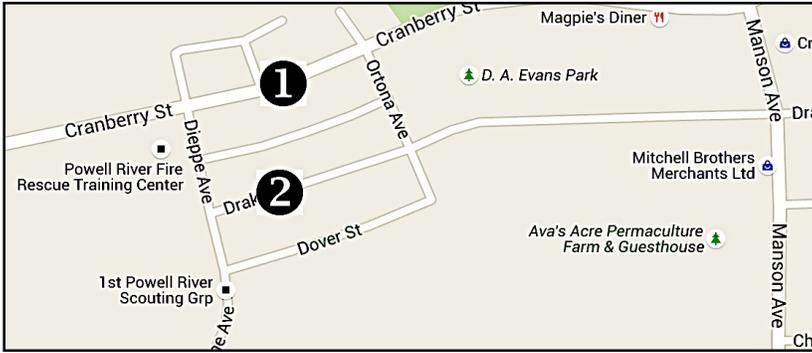
WildSafe BC will be on-site to demo electric fences and answer questions about how to predator-proof your garden.

Driving & parking: Parking in driveway.

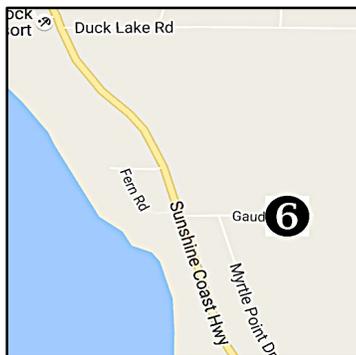
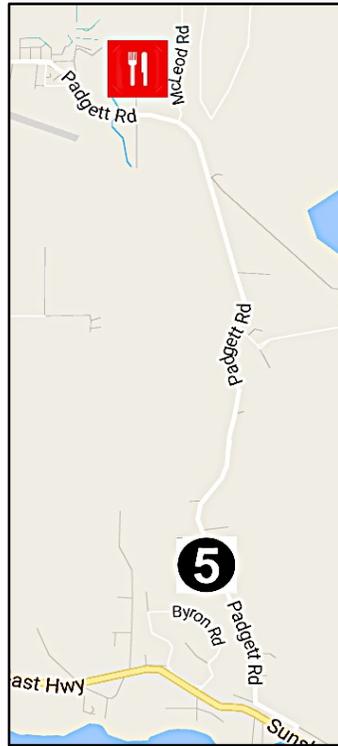
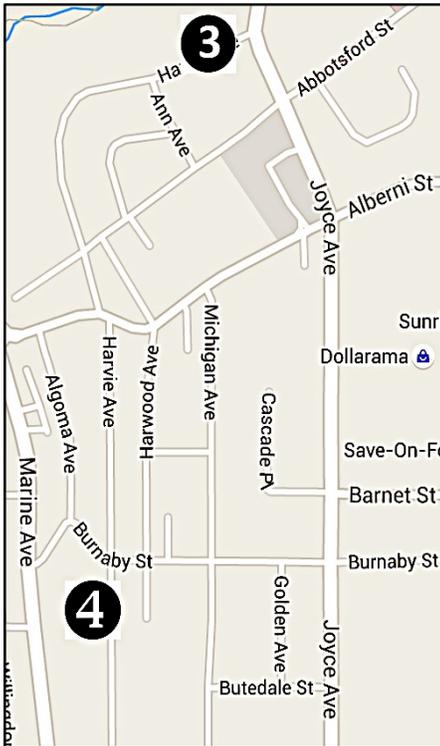
Food literacy clue: "We eat thorns and weeds and such so people needn't work so much."

Answer: _____

MAPS



Maps can be seen at larger scale online at:
<https://drive.google.com/open?id=1c7b0bff-0kmcLdg-Pr5Pv4cyHQQ&usp=sharing>



Thank you
 for coming on
 this year's
 tour...
 see you next
 year!



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