

Ninth Annual Edible Garden Tour

Sunday August 6, 2017

Hello and welcome to Powell River's ninth 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, and definitely no dogs!

The main aim of the Edible Garden Tour is to show you how you can provide for some of your own 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 growing areas of many 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 1:00 PM: a morning set of five gardens in Townsite
- From 1:00 PM to 2:00 PM, lunch break
- From 2:00 PM to 5:00 PM: an afternoon set of five more gardens north of town and Lund

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 are likely to be some soft paths or uneven surfaces.

Once again, 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 **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 (don't worry, it's on a sign in each garden), 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 \$50 gift certificate from Sunshine Organics/Ecosentials, a \$50 gift certificate from Mother Nature and a \$50 gift certificate from Base Camp Coffee. (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 and Brian McLaughlin for their invaluable assistance.

One more thing: look out for the yellow snail signs on the road to mark your way, and as always, drive and park considerately ☺

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 1:00 PM

- [1] **Suzan Roos and Stephen Robinson** ~ A forager's delight (5488 Maple Ave) 

Stamp here

Suzan describes this as “the garden that Base Camp compost built”. By just digging in large amounts of organic scraps, she has transformed a yard of bare, sandy soil into a treasure trove of mixed ornamental, medicinal and food plants. Among other interesting things, there is a hardy kiwi arbor and an outdoor “edible room” in progress. Some of the food ends up on plates at Base Camp, completing the circle!

Driving & parking: Parking on Maple St.

Treasure hunt clue: “My shape is rather tall and lean because I have the skinny gene.”

Answer: _____

- [2] **Sonia Zagwyn and Steve Calvert** ~ A wabi-sabi permaculture project (6270 Sycamore St) 

Stamp here

Both a source of food and an experimental playground for its creators, this 18-month-old garden, formerly a barren lot, has fixed and movable beds built using the sod, soil, rocks, and compostable materials found on-location. Its distinct structures, mostly originating on-site, come together with a little help from hockey tape and the occasional salvage mission to the beach or scrap metal heap. Sculptural, self-educational, and unapologetically a work-in-progress, this cheerfully chaotic garden should inspire newcomers to urban farming.

Driving & parking: Parking on Sycamore St.

Treasure hunt clue: “I’ll give you a hint, I’m related to mint.”

Answer: _____

- [3] **Liz Lane and Brian McLaughlin** ~ An evolving high-production garden (6289 Poplar St) 

Stamp here

Steadily developed over the last ten years, this garden makes the most of the available space with a combination of in-ground and raised beds, and pots. There are 19 varieties of tomato in a covered raised bed, as well as beans and tomatillos. Winter vegetables include leeks, broccoli, chard and various types of kale and collards. This year Liz also grew four varieties of fava beans to see which produced the most. This small garden usually produces around 200 pounds of fruits and vegetables annually. **Let’s Talk Trash will be giving a compost demonstration.**

Driving & parking: Parking on Poplar St.

Treasure hunt clue: “I am a tangy-tasting weed. Eat me from stalk to leaf to seed.”

Answer: _____

- [4] **Maria Ochendusko** ~ A historic garden (6302 Oak St) 

Stamp here

Maria has been gardening here since the 1950s, maintaining a traditional kitchen garden intermingled with flowers, and surrounded by flower borders. She saves her seeds and lets vegetable seedlings grow randomly as volunteers; they are then transplanted to their chosen place in the plot. Many of her seeds, most notably her potatoes, have been developing in this same garden for over 30 years and must therefore be well-adapted to this site! Over the years, Maria has received a number of garden awards for this garden, including a lifetime achievement award in 2016. **There will be a display of photos and information about the long history of growing food in the Townsite area.**

Driving & parking: Parking on Oak St or Poplar St (The garden can be accessed from Oak St or through the back gate across the lane from garden [3] at 6289 Poplar St).

Treasure hunt clue: “It started with just three of me, now 200 pounds grow here to see”.

Answer: _____

- [5] **David Sepkowski and Linda Shaben** ~ Hugelkultur in action (6354 Cedar St) 

Stamp here

In just 12 months David has turned moss into garden, with the aid of (among other things) a lot of oak woodchips, and some beer mash. Truly a Townsite garden! By piling woody matter into hilled beds (known as Hugelkultur), water retention and pest control are enhanced, and production increased. There are tomatoes, beans, squash, berries and other fruit - some of the food produced will end up in the must-see rooftop solar dehydrator. **Mother Nature staff will be here with a winter gardening display and to answer your questions.**

Linda (a well-known local caterer) will have specially prepared lunch packs available by suggested donation, for you to take with you to eat at Southview Community Garden, the next stop after the lunch break!

Driving & parking: Parking on Cedar St.

Treasure hunt clue: “My relatives are beige in hue, but I am black and that’s your clue”.

Answer: _____

Lunch break

From 1:00 PM to 2:00 PM

We invite everyone to enjoy a picnic lunch in the shade of the 100-year old apple trees at the Southview Community Garden on Southview Rd. Local musician Roger Langmaid will be playing, and there will be some treats available if you didn’t manage to bring your own or pick up a lunch pack at garden [5].

There is a pit toilet (with limited capacity) and some drinking water onsite, and lots of parking available. Please consider carpooling from here to Lund!

Afternoon

From 2:00 PM to 5:00 PM

- [6] **Southview Community Garden (Hosted by Sharon Dennie and David Molyneaux)** ~ A peaceful gardening oasis (7529 Southview Rd) 

Stamp here

Sharon originally restored this area to vegetable garden from sedge grass and, wanting to make sure it remained productive and share the bounty, opened it to others who wanted somewhere to grow food and relax in a natural setting. Seven years later, there are ten or so people who come here to do just that. It's a beautiful spot, with fruit trees, a pond, sheep and an ingenious watering system that was recently built by determined fund-raising. **Pit toilet only!**

Driving & parking: On Southview Rd (gravel road, but no holes).

Treasure hunt clue: "As I cook you hear me hopping, up and down as I start popping."

Answer: _____

- [7] **Kristi McRae and Paul Keays** ~ An abundant family garden (2765 Nazar Rd) 

Stamp here

This is Kristi and Paul's kitchen garden, which unlike their market garden (elsewhere) takes a more spontaneous and experimental approach to growing food. Using permaculture techniques, (such as clover for groundcover and bee attractant that later becomes mulch), Kristi is able to maintain a planting rotation that makes the most

of the space, and is also a delight for the senses. Kids will be inspired by her son Flint's special plot, and there are goats, an amazing outdoor kitchen, and a clever up-cycled greenhouse to check out too. **Mother Nature staff will be here with a winter gardening display and to answer your questions.**

Driving & parking: Look for the sun on the telephone pole, come down the road and park where you can, being careful to keep the main road clear.

Treasure hunt clue: "I can be used in wines and gin, against the flu I often win."

Answer: _____

- [8] **Hardpan Farm (Erin Innes and Simon Natrass)** ~ A permaculture farm and homestead (2795 D'Angio Rd)

Stamp here

This farm started in 2012 with just over 7 acres of previously logged land. Permaculture principles are used to produce veggies, eggs, and meat for market as well as almost all of Erin and Simon's own food. Pigs, chickens, and turkeys all do their share of the work around here, as do the three friendly farm dogs who will greet you when you arrive. There is also a cob house, earthen pizza oven, and other

natural building projects. Farm products will be available for sale. *Please note: this is a working farm with ongoing construction areas that are unsafe for unsupervised children and random wanderers. Please keep kids close and stick to the areas designated for the tour. Wildsafe BC will be here with information about keeping bears and other predators out of your garden.*

Driving & parking: Narrow dirt road, with just a few parking spots at the bottom of the driveway.

Treasure hunt clue: "My fruits sweet and juicy red, but beware - I also spread".

Answer: _____

- [9] **Wendy Featherling and Shelley Wright** ~ Coaxing an old garden back to life (10079 Sarah Pt. Rd) 

Stamp here

This is Wendy's second year of gardening in this lovely, but tricky, spot, and through a process of trial and error, she is learning what works and what doesn't. She uses homemade organic fertilizer, plants lots of different things and then observes the results. Closer to the house, Shelley has a small kitchen garden where she is experimenting with corn, tomatoes and beans. There are also fruit trees, a grape arbor, and berries.

Driving & parking: In driveway; look for the sign with green ivy and follow parking signs. *Sarah Pt Rd is gravel and there is logging activity in this area – watch for trucks and take care!*

Treasure hunt clue: "North Dakota was my home, but now across the world I roam".

Answer: _____

- [10] **Mary Ann Lammersen and Jack Anderson** ~ A grove within a forest glade (10305 Sarah Pt. Rd) 

Stamp here

Using permaculture techniques and hard work, Mary Ann and Jack have transformed alder bottom and rocky slopes into an abundance of food and beauty, using the rocks cleared from the site to create terraces. There are fruit trees galore, a perennial kitchen garden and pollinator-attractants in a mandala design. **There will be a**

solar-cooking demonstration, sun willing, and a Master Gardener onsite to answer any questions you may have.

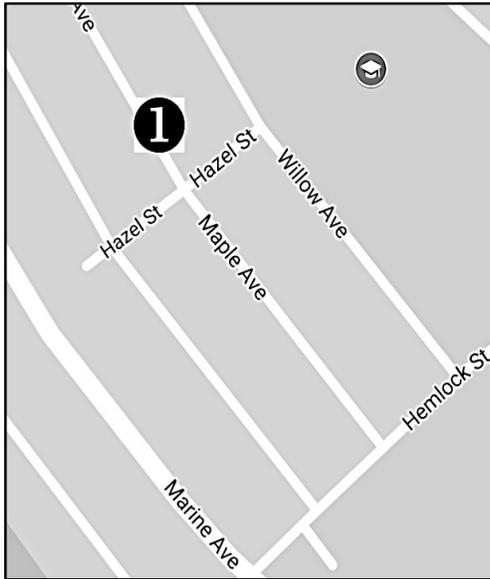
Driving & parking: Park on Sarah Pt Rd at the yellow snail sign (keep as far over onto the shoulder as you can) and follow the signs down the drive-way on foot (a 3-5 minute walk).

Treasure hunt clue: "I can help your garden grow, but once I'm here I'll never go!"

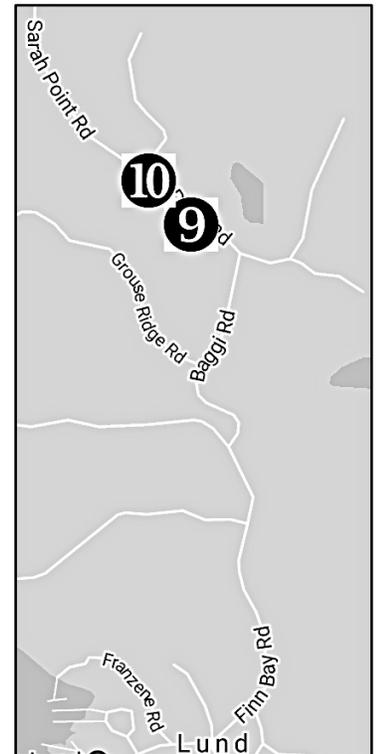
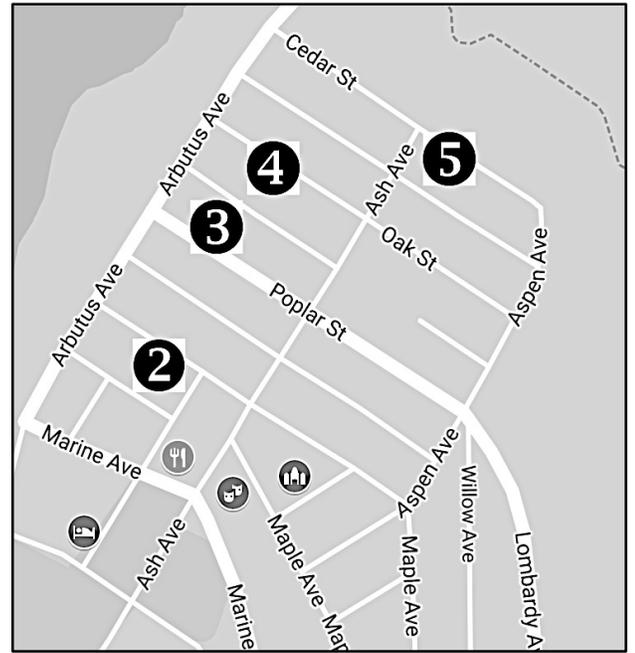
Answer: _____

Thanks for coming and please take a minute to fill out your feedback form so we can plan for next year!

MAPS



TOWNSITE



NORTH OF TOWN

Please be aware that some roads in this area are unsurfaced and take due care!



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

Maps can be seen at larger scale online at:

<https://drive.google.com/open?id=1ZplzIPQx41iA7WDnI3IzbpsWNCy&usp=sharing>