



What's Happening in the Garden

The world is confronted with some of the great environmental questions of our time. Well, here's a slightly less vexatious, but significant nevertheless, question at this time in our little world of the BPCG. Glass bottles or plastic bottles for drip watering? Well, this correspondent has a preference for glass bottles... because that's what wine comes in.

Here are some wines that you can try as you ponder this question - all have the minimum requirement of coming in screw top so you can attach your handy little orange spout. Some come with extra features!

Greg Zador, Garden Member

Is it likely that plastic's unhealthy chemicals could be leached into the soil of our organic gardens? Is plastic a cause of environmental pollution on a large scale?

There is always a chance that glass can break, and is more worthy of being stolen, but maybe the risk is worth it? Please let us know what you think. An entertaining debate on the issue has been suggested (- ;

Speaking of stealing, most of us know by now that someone is helping themselves to veggies that don't belong to them. The netting worked for the groundhogs and may deter human snackers as well. We are working on getting up some extra signage, not to mention we are still waiting for our official BPCG sign. The good thing is that whomever it is, is not taking all, just some. But, we can suggest harvesting your food as soon as possible to minimize the chances of losing them.

AliD, Editor

ALL these wines come with screw tops!



This wine comes from just down the road in Prince Edward County. Surely PEC wines must be good if Billy Munnelly of Billy's Best Bottles chooses to live there.



This wine is from Ontario and **ORGANIC!**



Okay, so this wine is not from these parts, but it is from this hemisphere! And, bonus: it's certified carbon neutral! For real - see the certification on the back label. That's gotta be worth something.

What Can You Do Now That Fall is Approaching?

Saving Seed

It is now late summer and it is time to start thinking about saving seeds. Saving seeds is a great way of saving money, breeding stronger and easier to grow seeds, and sharing seeds with the community. Saving seeds can seem intimidating but all it takes is a little bit of foresight.

The first step is to choose which plants you might want to save seeds from. Don't think about how you are going to save the seeds yet, just pick a couple plants you would want to save seeds from. But, keep in mind that for the plants you choose, you are going to have to let your plant grow until it bolts, or one of it's fruit is over-ripe. Which means you are going to be reserving some of your produce for seed saving, instead of eating. See attached document.



Seed Library

A seed library is a place where garden members can place extra seeds they are not using anymore, seeds that they have saved themselves, and seeds that they have donated. In exchange, members can use the seeds in the library for planting.

Domenic Rosati, Garden Member

You will find such a thing in our shed, thanks to Dom.



Cold Frames

Frost kills most plants. A cold frame can prolong the life of cold-hardy plants like potatoes and kale by protecting them from the excessive frost. Around the exterior of the biodome, there will be raised beds with cold frames built in. As for how to put one on your plot, I do not know if there is an ideal solution. Again with the glass vs. plastic!

Transplanting to Biodome

If we can get some things growing, we can possibly do some transplanting into the biodome! The biodome will be ready in the fall, and so it may be a bit late to germinate and grow plants, but, if transplants are put in, they may live and be preserved for gradual harvesting.

Ground Covering

To keep nutrients in your soil and keep it vital, some choose to plant a crop that covers the surface of the soil as in a layer. Some plants can double as an over-winter ground cover, and will survive or produce seeds to pop up for you in spring!

Fall Crops

Plants like beets, beans, spinach and lettuce - if planted right away- can serve as a second crop. Garlic can be planted in late October.

Up-Coming Events

Sunday, August 18, 12:00 - 3:00 pm: WORK BEE! There is garden maintenance that can be done by a group of volunteers.

Sunday, August 18, 1:30 - 2:30 pm: BPCG founding member and demonstration plot lead Lori Waller will host a hands-on workshop for fall planting.

Tuesday, August 20, 7:00 pm: How to live in an Eco-Village. Gail, biodome project employee will tell us about life in an "Eco-Village".

Tuesday, August 20, 7:00 pm: For children, Making party decorations and seed planting.

Saturday, August 24, 10 - 12:00 noon: Official Garden Launch Party. Coffee provided by Bridgehead, and music provided by Maxim Cossette Banjoist. Crafts and games provided too!

Sunday, August 25, 1:00 pm: The Urban Agriculture Bike Tour will depart from BPCG at 1:00 pm. The tour starts with Michael Oster telling folks about the biodome. See attached document.

Before and After!

Dill Pickles



Paula's plot is wild with lots of harvestable variety. And poppies... (- ;



Jayla's plot is impressive with lots of ripe and ready Romas



Josee's plot is growing massively!



Jordan has plenty variety including strawberries and pollinator friendly flowers.

For those of you who are starting to get cucumbers, but aren't sure what you want to do with them, pickling them is a great and easy option to deal with extra cucumbers. There are several different varieties of pickled cucumbers. But the most easy is the sour dill pickle.

Ingredients:

- 1 Mason Jar
- 2-4 large cucumbers(depending on how you stack them) or 5-15 mini cucumbers
- 1 whole dill plant, preferably dried with flowers intact.
- 2 tablespoons of Salt
- 1 Mason Jar amount of water
- 1 Whole Carrot

Making Dill Pickles:

1. You want to make sure you wash your hands, the cucumbers, and the jars very well.
 2. Grate carrot and stuff into the jar. The carrot contains tannins that will keep the cucumbers from becoming soft during the fermentation.
 3. Cut the large cucumbers up so that they can be stacked in the mason jar or leave them alone if they are mini. Stack them in circles on top of each other or rectangles that are stuffed in.
 4. Stuff the cucumbers and dill into the jar until you get to the very top of the jar.
 5. Mix salt and water together to make a brine and pour it in the jar until full.
 6. Now just screw the top of the jar on and place it in a cool and dark place.
 7. Leave the jar for 2 days, you should see the brine bubbling. This is the process of fermentation. The salt brine creates an environment that supports beneficial bacteria. These beneficial bacteria transform the cucumbers into pickles.
 8. After 2 days, the pickles are now half-sour. So try them and if you want full pickles you might have to wait up to 2 weeks.
- What i suggest is that you keep trying them every 3-4 days and see whether you like the taste.
9. When you like how it tastes, transfer to your fridge or can them.

You can keep them canned or in the fridge for up to a year. Fermentation is completely safe when done in a brine. The brine is a lactic acid environment that does not allow bad bacteria to grow. Fermentation has been used for thousands of years to preserve vegetables, fruit and meat all season long.

Mold: When you ferment foods, there is always a small chance of a surface mold growing on the very top of your ferment. Mold cannot penetrate the lactic acid brine, so it is completely safe to scoop off the mold and keep on eating your pickles

Enjoy!
Domenic Rosati

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