

February 2015



BRANDON GARDEN CLUB

Editor Shannon Brichon

President Bill's Message

Welcome to all members and guests. I will be away for the next two meetings, enjoying the warmer weather of Victoria. It is nice to be able to go for a walk and not have to bundle up or worry about slipping on ice.

The cherry trees here have started to blossom and some of the crocuses are starting to poke through.

Deane or Gwen will be chairing the meetings for me and announcing the programs for this year. The draped cloth hypertufa workshop looks very interesting and the bus trip to Dauphin should be a good time.

TONIGHTS GUEST SPEAKER.....SHELDON GESELL



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Wholesale & Manufacturing



Organic Fertilizer

We are excited to introduce you to *EVOLVE!*

EVOLVE is our line of organic certified plant fertilizers.

Each *EVOLVE* product has been carefully formulated to meet your specific growing needs.



You will eat better and even save money by growing herbs indoors -- fresh ingredients for your cold-weather cooking cost next to nothing. An herb garden adds an attractive, economic aspect to the kitchen.

Place your herb containers by the sunniest window you can. Put the die-hard sun lovers in the center and the less demanding off to the sides. Of the five herbs we recommend for indoor culture, oregano requires the most light.

If you don't have an herb garden outdoors, you can start from scratch indoors, despite the fact that icy weather threatens.

Even in late fall it's not too late to buy. In many places, prices are slashed on the last lonely herbs in garden centers.

The Best Herbs to Grow Indoors

The five herbs are: oregano, chives, mint, rosemary, and thyme. Most use them on a regular basis, and they will actually make it through the winter in your indoor garden. If you're lucky, you can even harden them off and plant them outdoors come spring.

A caution about selecting herbs: Just because you like to cook with a particular ingredient doesn't mean you can grow that plant indoors. As much as you may love basil, for instance, this herb turns into a sorry specimen after a few weeks cooped up inside.

