

August 2017



Newsletter August

First of all: Thank you to everyone who attended or helped to set up our Annual General Meeting this year – a community garden would be difficult to run without the support of the community and I look forward to meeting many more individuals within it this coming school year.

On August 10th, the garden felt more like a backyard than part of a university campus. Special thanks for those individuals that helped set up balloons, streamers, and tables for our silent auction, snacks, and cooking demonstration by Chef/gardener, Jon Geneau. The opening remarks recapped this year at the garden and the plans for the future: with a new campus beehive being installed over the summer, the garden has been buzzing with new life and will continue to offer new and exciting opportunities for future growth in not just the garden, but the campus as a whole.

This year, like the last, all funds raised go directly back into the garden for special projects like the new apiary. This year, several items were bid on via silent auction throughout the meeting (see below for a full list) in order to raise funds for special projects just like the apiary. Attendees were welcome to wander the garden, nibble at some vegetables, and to vote on their favorite plots within the garden. Meanwhile, our resident Chef Jon Geneau cooked up three fantastic onion recipes from red, white, and yellow onions that smelled and tasted incredible.



A big thank you to the following for their auction donations:

- Pete's Frootique: 50\$ Gift card
- Chelsey Purdy and Nick Zinck: 3 pounds of scallops
 - Bob and Wendy MacDonald: A book about the trails of HRM
 - Paulette Cormier-MacBurnie: Two Cineplex passes



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Pickling Workshop

Aug 24th

Pickles are generally bought in large quantities from grocery stores in order to complement many different foods and occasions, but many don't realize the time and work that goes into making them. This workshop was done in order to teach the basic skills of pickling and to emphasize the necessary safety precautions that are required in making pickles.

In the student kitchen on campus, students and community members alike gathered to process produce grown at The Mount Community Garden and use it to make their own jars of pickles that they could bring home. First, the participants were instructed on proper safety precautions of pickling (hand washing, sterilization of all necessary materials, etc.) in order to avoid improperly handled/sealed food. Once everyone washed their hands, they were handed hair nets and chefs jackets in order to ensure a clean working environment but also to ensure safety from hot liquids. Three different types of pickles were made, each with their own unique recipes, steps in preparing the produce, and processing times: beets, beans, and cucumbers were all pickled and in the end, 36 pint sized jars were made.

While there were some challenges, the workshop was a great success and all jars were successfully filled and sealed, but everyone was instructed on what an improper seal would look like and what it can result in.

Each individual who participated got to choose 2 jars of their own, and the rest have been stored for the time being. Should you be interested in learning more about pickling or preserving your produce, feel free to drop into The Mount Community Garden or email garden@msvu.ca.





THE NEW MSVU BEEHIVE

At the end of June, Jillian Ruhl took a box of 10 000 bees and installed them into their beautiful new home on Mount Saint Vincent University, by the end of fall they may have grown to 50 000. This initial colony of bees stands to be the beginning of many opportunities here on campus, with many having begun already. In the past two months, Jillian has led 4 workshops detailing the workings of the honeybees and how they will continue to grow and thrive on our beautiful campus. The first in her series of workshops was done in order to

teach proper safety and to give an introduction to how honeybees work. Another workshop focused around the honeybee democracy and was a fascinating look at not only how bees function as a society, but also how hard and efficiently they work.

If you have any questions about our new honeybee hive our about the upcoming workshops and demonstrations, feel free to email myself (garden@msvu.ca), or Jillian Ruhl (jillian.ruhl@msvu.ca) and email any time.



THIS MONTH'S RECIPE

Quick Pickled Red Onions

- 2 large Red Onions, sliced thin
- 2 cups White Wine Vinegar
- 1 cup White Sugar
- 4 sprigs Thyme
- 1 tsp Whole Peppercorns
- 1 tsp Whole Coriander Seed
- $\frac{1}{2}$ tsp Salt

- In a medium sauce pot, add vinegar, sugar, and spices and place over medium high heat.
- Place the sliced onions in container that can withstand heat. Once the vinegar liquid has come to a boil, pour over onions
- Cover the surface with paper towel and let rest at room temperature until cool.
- Cover and store in the fridge for up to 1 month.



Photo obtained from: Drew Strickland