



Issue Eight

# The Bloomin' News



March 2012

## Second Permaculture Course To Set Off Spring

### Welcome Matt

Please welcome Matt Stafford to Pacific Gardens. He has moved into Unit 207 in February and is keen to become part of our community. Please add him to your e-mail list.

submitted by Kari.



Carpet Cleaner Available  
\$10/use includes soap  
Contact Kari in 102

### Did you know??

That "packing peanuts" are biodegradable but not recyclable.

They look like they are made of Styrofoam but they aren't. They go into garbage.

All chip bags, coffee bags etc that are silver lined are not recyclable.

We do not yet have the technology to separate the silver from the plastic or paper exterior.

They all go into garbage.

submitted by Gloria

You will see some new activity going on in the Dining Room, Kitchen and property as the Permaculture Design Certificate Course gets underway this Saturday and Sunday! Please welcome them and make them feel at home. The participants will be working very hard over the next 3 months and a friendly smile and hello go a long way to creating a welcoming atmosphere. Feedback last year was that this was a wonderful place, and that participants felt very comfortable. They met some great Pacific Gardeners!

There is still time to jump on board if you are motivated to take the course. The course runs Saturday and Sunday, every second week, from March 3rd to May 13th. There are 6 weekends in total. The participants will be here at 8am Saturday until late evening, and from Sunday morning from 8am to about 6pm. They will be using the kitchen for lunch and dinner Saturday and lunch on Sunday. Respect of their need for quiet right outside the Dining Room, in order to focus and hear the instructors, would be greatly appreciated.

Last year Chad, Jonathan and Ting from Pacific Gardens graduated from the course. They were extremely enthusiastic about the huge amount of learning and the expertise of the instructors. A lot of work was done last year mitigating a slumping and ugly front slope, and planting it with perennials that will enhance the appearance of our entrance.

There has been a survey posted in on the Strata window for feedback on possible projects Pacific Gardeners see as priorities. We will know later, which project the class will focus on.

There is an excellent description of Permaculture Design and this course in particular, on the link: <http://permaculturebc.com/>

### More about the Permaculture Course at Pacific Gardens

Starting the weekend of March 3-4 and continuing every other weekend for 6 weeks (ending the weekend of May 12-13), there will be a Permaculture Design Certificate held at Pacific Gardens. The participants (except for me) and instructors will be people from outside Pacific Gardens, and the timing will be from 9:00 am until 5:00 pm with lunch breaks from 12:30 to 1:30 and dinner from 5:00 pm to 6:00 pm on Saturday (approximately), with an



### Healing Thoughts

Several community members have experienced injuries, illness or surgery recently. We send healing thoughts and supportive energy to Kaj, Jonathon, Nina, Ron and Gloria. We hope you are back to your old selves very soon!

### House Swap?

Hi!  
My name is Lauren and I live with my husband and son in Windsong Cohousing community in Walnut Grove, Langley. I'm wondering if any of the residents would be interested in a house swap for a few weeks this year...maybe during the summer months? Looking forward to hearing from you :)  
*laurenplaviak@msn.com*

### Unsung Heroes

Thank you Laura for offering Yoga sessions for the community. Om.....

Hooray for Aaron who has taught us how to update our website. If you wish to look at past issues of the Bloomin' News, they can now be found at [pacificgardens.ca](http://pacificgardens.ca).

Thanks Bill for continuing to organise games nights on Tuesday evenings!

Kathryn has been working hard at the unglamorous job of organising our upcoming AGM. The next time you see her in the hall, thank her for all her hard work.

We love you Homey Cleaning Crew



continued from page one:

evening session on Saturday lasting until 9:00 pm. Reduced noise levels other than at meal times would be appreciated, especially right outside the inside and outside doors of the dining room. At least one of the meals will be a potluck open to the entire community (further information will be forthcoming) and there should be other opportunities for the rest of the community to interact with the instructors and participants over lunch at least. The instructors will be also staying over Friday and Saturday evening in our guest rooms. There has been and will continue to be consultations with the community over the projects undertaken during the course.

This course was held last year at Pacific Gardens and a number of residents and friends took it. There were also some concerns with the course taking over the community every other weekend for over three months. There will be a short meeting Monday evening to partly address any concerns that may come up this first weekend.

submitted by Bill

### Garden Update

The gardening committee would like to let you know that they are off to the best Spring start since the beginning of PGCC. The arrival of some new residents with a passion for gardening has infused the committee with new energy. For all those with concerns about the appearance of the front drive, attractive planting beds are in the works. The apple trees and shrubs near the building are enjoying a good Spring pruning and planting beds are being prepared for new plants and seeds. Work parties are being planned on most Saturdays, so if the weather is fine, come on outside in the sunshine and join the garden committee with a variety of tasks. You will be warmly welcomed!

submitted by Sharon



### Breakfast Fundraiser at PGCC

Chef MyKLove will be putting on a Breakfast Club in support of NALT on Sunday March 25, 2012 (Fresh into spring. Mykl says he'll be doing \*something\* with Nettles.) from 9am to 2pm. If you are interested in a wholesome breakfast in support of a great cause, please make a reservation: Either by email at [wholesomebc@gmail.com](mailto:wholesomebc@gmail.com) or by phone at (250) 591-2055.

Feel free to invite your friends as Mykl has hopes that this will be a really widely attended event.

With Wholesome goodness

Chef MyKLove