



Building community, one garden at a time.

Hello gardeners! May is here and the first greens of the year have sprouted. There are a bunch of things going on this month – the local Hero’s planning committee will be meeting May 8 and there will be a work party Thursday May 10 from 1-4pm. Both are great ways to your volunteer hours in!

This year we would like to keep track of what is being grown and harvested in the garden. Christina will be posting a log in the cobshed and we encourage all members to write down what they are harvesting.

****NEW**** All members are now asked to complete their 12 volunteer hours for MOBY garden by December 31 (instead of Feb 28) of the year in which fees are paid. A reminder that 8 volunteer hours must be completed by Aug 31.

May happenings

- **Tuesday, May 8** – Local Hero’s Planning Committee meeting.
- **Thursday May 10** – Work Party from **1-4pm!** A great chance to get some volunteer hours in.
- **Thursday, May 10** – A new key lock will be installed on the cob shed.
- **Saturday, May 19, 12 – 2pm:** 4th Annual Cedar Cottage Community Garden Spring Fling, showcasing local crafts, seed starts, plant sale, and

COBSHED LOCK NOTICE

A new lock will be installed on **May 10** and members can receive their key on **May 10 (3-5 pm), May 11 (4-6 pm) and May 13 (10-12 noon)** from Cylia, the Membership Liaison. If you can’t meet on those dates, please send an email to Cylia through mobycommunitygarden@gmail.com to make other arrangements. All members must meet in person to receive their key and to complete and sign the new membership agreement, along with payment of a **refundable deposit of \$10 for their key** (funds returned when the key is returned). If you lose this key, there will be a \$5 non-refundable replacement fee. Old keys can be returned to the lockbox.



Questions? Comments? Contact us:
Email: mobycommunitygarden@gmail.com
Or check out the blog at <http://mobygarden.wordpress.com/>

Spot Prawn, Oyster Mushroom and Spring Pea Party

It is just going to keep getting tastier out there in the gardens, woods, and oceans of B.C. as the spring and summer get underway. Before the pea pod harvest is ready in June, pea shoots and tendrils make a good early season addition.

Ingredients:

10-15 BC Spot Prawns, peeled and deveined
1 handful fresh peas or pea shoots
½ yellow onion, sliced
1 red pepper, diced
1 cup oyster mushrooms, washed and sliced
2 cups kale, chopped
2 cloves garlic, chopped
1 tbsp chopped chives
2 tsp black sesame seeds
1-2 tbsps oil, for frying

Sauce:

1 tsp cornstarch
3 tbsp water
3 Tbsp light soy sauce
1 Tbsp Sweet Thai Chili Sauce



Directions:

Mix sauce ingredients together in a small bowl and set aside
Heat oil on med-high in a frying pan or wok
Fry onion gently until translucent
Add ginger and garlic and cook for 30 seconds more

Loose ends:

- Interested in hosting a work party or workshop? Hosting counts for extra volunteer hours... Email mobycommunitygarden@gmail.com if you are interested.
- Please let the board know before anything is removed from the flower beds. Members who have plots along the edge of the garden will often use the side space too. If it's not a weed, please don't rip it up. And if you don't know what it is, please ask someone else.