

Tansy Lane Herb Farm Newsletter

August 2004

Welcome

Here we are approaching the end of summer. Gardeners are at their happiest now seeing the results of their winter dreaming and planning. The stark white of the winter months has been replaced by flashes of purple, yellow, and rose as plants handed down for several generations renew our faith in the land and the fascination its incredible beauty holds for us. These are the days we cling to as the nights hint of shorter days ahead for harvesting the rewards of our labours. We hope you enjoy the articles in this newsletter and will visit our gardens to share our love of herbs with us.

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Our Gardens Now

At Tansy Lane it is harvest time. We hardly had the last seeds in the ground when it was time to harvest the chives that added a dash of colour to an otherwise green garden waiting its time to shine. The chives have been dried ready for sale in the winter months when we will regret how we took them so for granted this summer. Bunches of drying chive blossoms will make lovely additions to hanging dried arrangements. Other herbs are ready for drying; lemon balm, bergamot, lavender, catnip, sage and oregano. There are several ways to

dry herbs depending on several factors.

We will be holding a *Herb Drying Seminar* here at the farm on Sunday, August 29 at 1:00. In the past it has been held at N.B.C.C. but by holding it here, the participants can actually harvest herbs and see the drying house in action. Cost is \$10. Call 734-3006 to register.

Work continues on the gardens as many plants fill out the thyme beds, medicinal beds, edible flower bed, a butterfly garden and a moonlight garden. Visitors are welcome to come and stroll in the gardens. There are benches, chairs and even a game of checkers to play in the garden. Don't forget to bring your camera. As our focus is on retaining the knowledge of the old plants, there are signs beside the plants indicating their medicinal use. It is often a surprise to see how many of our roadside plants were valued medicines in the past.

Your Gardens Now

We hope you have tried some new herbs this year. The word about lovage and salad burnet has spread and I know some who have taken one of the courses at N.B.C.C. are trying them. It is very rewarding to see a lovage plant grow to five feet in its second year.

There should be little care for your herbs now other than harvesting them at the appropriate time. If you are planning on using your herbs fresh do so before they bloom.

New Product Information

As usual we continue to develop new products. There is great interest in more natural products either in personal care or food and so few of these products widely available. Our water-based **Bug Spray** has become popular with farmers and woodsmen. The spray is great for the hair and face. The large spray bottle is convenient for field use. Here on the farm I use my oil-based **Bug Repellent** as well. Mosquitoes and black flies don't stand a chance against the right combination of essential oils. Both products are available at Tansy Lane and at our booth at the Farmers' Market on Saturdays. Most essential oils should not be used on children under 2 years of age and no one wishes to keep their little ones indoors all the time. We will be working on a formula that will be safe for toddlers.

Website

After many trial and tribulations our website www.tansylane.com is up and running. We will be able to have our newsletters on the site regularly as well as information on upcoming courses and events. There are some great photos of our gardens on the site and we will have new ones as the seasons change.

Upcoming Events

Sunday, August 29 1:00

Herb Drying Seminar

Tansy Lane Herb Farm, 490 Albert Mines Rd. Albert Mines

Learn the basics of herb drying.

Participants will harvest herbs in the gardens and learn the appropriate method and time for drying each herb. Handouts for future use will be given out. Cost: \$10

Call 734-3006 to register.

Sunday, September 12

Second Annual Fall Harvest Festival

Tansy Lane Herb Farm 12:00- 5:00 pm.

Last year's participants are still talking about the good time they had. This year *Herbalist Louise Le Blanc* will be doing a *Herb Walk and Talk* in the gardens.

Author *Alexandra Milburn* will be doing a *Walk On The Wild Side* in the field and woods as well. There will be a full notice sent with the newsletter so share it with a friend and come for a great afternoon.

Monday, September 27

What To Do With Your Fall Harvest

This workshop will be held at N.B.C.C. Topics include vinegars, oils freezing, drying etc.

Monday, October 4

Jam and Jelly Making

This workshop will be held at N.B.C.C. Participants will make jam and jelly during the class and learn all the secrets.

Information on registration for courses at N.B.C.C. will be in the Times and Transcript on Saturday September 4.

In the meantime, cherish the last days of summer and all the joys it brings. We would love to have you visit our gardens and shop. We are open daily 10-5. Husband John mans the shop on Sat. while Carole is at the Farmers' Market. It is best to call ahead in case we have had to change our hours for the day or are berry picking for our jams and jellies.

Herbally yours, Carole Coleman