



"The Foxglove Fanfare"

"We bring gardening down to earth"

The Uxbridge Horticultural Society

www.uxbridgehorticulturalsociety.com

April 2008

Series 5, Volume 2

Quote of the Month

from Pam

"We come from earth, we return to the earth and in between we garden."

Author unknown

Support the Businesses who support us:

Over the years, the following have supported us with either discounts or door prizes, some with both.

- Canadian Tire
- John's Garden
- Marjorie Mason-Hogue Gardens
- Zehr's

Member's Notice board

Please give your Zehr's (Uxbridge) tapes to Marg Saban or drop them in the Zehr's box at the reception desk.

If you would like to advertise your business by leaving flyers or business cards at the info desk, please feel free to do so; simply clear it first with Rick or Pam.

Dear Fellow Gardeners in waiting, and waiting, and waiting.

I just finished reading last April's newsletter, and I talked about walking around my garden and watching plants pop out of the ground. Guess what, it isn't going to happen this year. I am writing this letter the first day of April and we are all wondering when the next storm is going to hit.

John Statham and Gini Sage have been busy picking plants and designing the new garden at the library. Thanks to many of our members this garden will be a beautiful work of art. It will show the town of Uxbridge that we truly do use our fund raising monies to help beautify the town.

May 17th is our plant sale so please pot your plants early and fertilize them so they look nice and healthy. Oh by the way you may have to use an ice pick to dig them out of the ground, but I know that you are all up to the challenge.

Gini Sage and I will be taking your orders from the Vesey's Fund Raiser catalogue at the meeting, and we will be giving you your plants at the May meeting. Please remember that our Society receives 50% of the money we collect, plus free plants for our town gardens.

If anyone is interested in taking a workshop, please let Rick or I know, and tell us what kind of workshop you are interested in and we will try to arrange one.

If you have any gardening questions or ideas for our Society there is a box at the door when you come in or call Gini Sage.

Anyone who would like to help us clean and plant our gardens in town give us a call, it is a one day commitment and we have lots of fun. Well that's a lie last year it was way too hot to have fun, but I know this year will be different.

Part of me can't wait for John to show us the "what's" out there is new plants this year, but the other part of me just knows that I will spend too much money.

Pam Kuiper

905-985-1550 abelkuiper@sympatico.ca

Congratulations Sharon Bognar

Now a lifetime member of our Society



Important Notice re your "Yearbook"

Please go to page 44 of the yearbook, one third of the way down and cross out the sentence: "Accessories are not allowed in the design classes except when specified." This no longer applies. The proper reference to accessories is found at the beginning of page 43.

Yvonne de Ruiter

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And a BIG "Thanks" to Yvonne for doing a great job on our yearbook. It's beautiful.

Herb of the Month

Caraway – *Carum carvi*

Caraway's name is derived from the ancient Arabic word for seed, and has been valued for its flavour and medicinal properties since ancient Egyptian times. It has been found in archaeological excavations dating back over 5000 years, and is mentioned in the bible. In the Middle Ages, the roots were boiled as a vegetable, and the young chopped leaves were added to soups and salads. The seeds were added to breads and cakes during Elizabethan England, and offered to farm labourers after the wheat harvest. Today it is a common ingredient in rye bread, cakes, cheese and many German and Austrian recipes such as sauerkraut and kummel, a traditional liqueur.

Native to northern and central Europe, temperate Asia and the Middle East, caraway has naturalized in North America. It grows as a biennial, and tolerates a wide range of conditions, but prefers moist soils and full sun. The seeds should be sown in summer.

Caraway is a decorative plant growing up to 80 cm tall, but be cautious about its location, as it can be a vigorous grower and is self-seeding.

Recipe of the Month

Irish Soda Bread with Raisins and Caraway

5 cups all purpose flour
1 cup sugar
1 tablespoon baking powder
1 ½ teaspoons salt
1 teaspoon baking soda
½ cup (1 stick) unsalted butter, cut into cubes, room temperature
2 ½ cups raisins
3 tablespoons caraway seeds
2 ½ cups buttermilk
1 large egg

Preheat oven to 350°F. Generously butter heavy, ovenproof, 10 to 12 inch-diameter skillet with 2 to 2 ½ inch-high sides. Whisk first 5 ingredients in large bowl to blend. Add butter; using fingertips, rub in until coarse crumbs form. Stir in raisins and caraway seeds. Whisk buttermilk and egg in medium bowl to blend. Add to dough; using wooden spoon, stir just until well incorporated (dough will be very sticky).

Transfer dough to prepared skillet; smooth top, mounding slightly in center. Using small sharp knife dipped into flour, cut 1 inch-deep X in top center of dough. Bake until bread is cooked through and tester inserted into center comes out clean, about 1 hour 15 minutes. Cool bread in skillet 10 minutes. Turn out onto rack and cool completely. (Can be made 1 day ahead. Wrap tightly in foil; store at room temperature.)

Flower of the Month: Pinks or Carnations – *Dianthus*



Gardeners have been growing dianthus for hundreds of years, and it is a mainstay perennial in the English cottage border. The name pinks is often attributed to the colour of the flowers, however, it may also be a description of the edges of the petals, which appear to have been cut with pinking shears. The smallest form, *Dianthus deltoides*, or maiden pinks, are only inches tall, and come in a variety of colours from white to intense magenta. Intermediate height (12 – 15 inches) forms of dianthus include Cheddar Pinks (*D. grantanopolitanus*), Cottage Pinks (*D. plumarius*) and Hybrid Pinks (*D. allwoodii*). All come in a similar colour range, some with two-toned flowers. Hybrid pinks are also the classification for Clove Pinks, which have an intense sweet smelling flower. The largest form of Dianthus is *D. caryophyllus*, or carnations, which grow to 2 feet in height. As these are hardy only to zone 6, they will not survive the winters in our area.

All dianthus prefer full sun in a well-drained alkaline soil. The soil may be sweetened with a mixture of wood ashes mixed with compost, dug in around the plants in the early spring. Ensure the plants receive plenty of light, and air movement to prevent disease and slug infestations. Division is not recommended, so propagate through vegetative stem cuttings in mid-summer. Keep the cuttings moist and partially shaded until the roots form, and then plant them out in the garden.

Highlights from March's Meeting



Thanks to Sharon and Angie, we received a good description of the Society seeds and how to plant them.

And here is the information again to refresh your memory.

The Teddy Bear Sunflower (*Helianthus*):

Sow indoors in 3" or 8 cm peat pots, $\frac{1}{4}$ or $\frac{1}{2}$ " 6 or 13 mm deep, and cover with soil.

Or outdoors after danger of frost, And soil temperatures are about 65-70°F / 18-21°C.

Plant seed in groups or hills of 3 seeds each, $\frac{1}{4}$ " / 6 mm deep, 12 to 16" / 31-41 cm apart.

A little water can be used if it's a dry spring, but once established they don't need much. Caution: birds and mice can eat small seedlings.



Thin to the strongest seedling. They thrive in hot sunny locations. Spray with a mild fungicide once or twice during hot muggy periods to protect plants from disease. A good cut flower. Collect seed in the fall for winter bird feeders.



Celebration Squash: An acorn with beautiful speckling to match its taste. These green and white fruit with yellow striping are set on a compact bush plant that does not take over your garden.

These squash with their unique appearance add to any fall display. Great flavour.

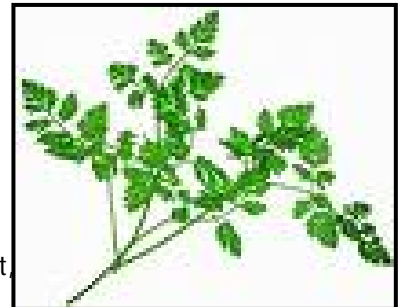
Powdery mildew tolerance helps insure that the plant stays healthy until harvest. 85-90 days to maturity.

Caution: insects such as squash beetle, cucumber beetle can be a problem. If you spot them, use rotenone dust. The more heat, water, fertilizer, the more squash per vine.

Chervil (common)

Long black seeds are easy to germinate and will adapt well in light, well drained soils which are moderately rich. Muck soils or manured land are excellent. Plants prefer partial shade if they can get it. Leaves are deeply cut and curled resembling mild flavored parsley in taste.

Sow in rows where the plants are intended to grow – as root systems do not transplant well. Space seeds at 2 seeds per inch / 25 mm; $\frac{1}{4}$ " / 6 mm deep, cover with fine soil and firm. Seeds may be sown outdoors as soon as you can get on the land until mid September, every 15 days for a continual supply of leaves. Plants require water frequently during the growing period. Thin seedlings to 9" / 23 cm apart, by pinching them off at ground level. You should be able to pick your first crop of leaves about 25 – 30 days after sowing.



Uses: Light green foliage is deeply cut, curled and aromatic. Leaves are used in the making of spinach soup, egg dishes, salads, French dressing, fish, Béarnaise and Ravigote sauces, butter sauces for chicken, with wine and butter over cutlets – and in the medical field, leaves are applied to bruises



Thanks to all the wonderful Cooks
for another great potluck



Members were showing quite an interest in our new fundraising venture.

My family and I have been buying flowers, seeds, plants, bulbs, etc from Vessey's for years, and have not yet been disappointed. If something did not grow (and this rarely happened) they replaced it or gave a credit without any hesitation. I hope that together we can make this another successful fundraiser.

Don't forget to hand in your orders and money tonight.