



# "The Foxglove Fanfare"

"We bring gardening down to earth"

**The Uxbridge Horticultural Society**

[www.uxbridgehorticulturalsociety.com](http://www.uxbridgehorticulturalsociety.com)

April 2009 - Series 6, Volume 2

**Support the  
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A special "Thank You" to all those who donate door prizes.

**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.

**Quote of the Month**

*from Pam*

*The trouble with gardening is that it does not remain an avocation. It becomes an obsession.*

*Phyllis Mc Ginley*

Dear Fellow Can't Wait Gardeners,

Spring has busted out all over. I wanted that to be our theme for the 2010 District 17 Annual Meeting, well that didn't happen, but I couldn't waste a good saying like this.

Now that the snow has melted, I have found two things in my yard. The first is lots of dog poop and I hate dog poop. The second thing is two thirty-foot trees that came down during the winter. They cover both back gardens, and have taken down part of my back fence. Man I think that I liked the snow that covered everything.

We now have our demonstrators set up for our November meeting. The first one is our gorgeous talented member Junior, and he will be showing us how to make a winter arrangement for the door. Marg Collingwood with her fantastic dimples will be making a table centrepiece. Last but not least we have our cutie-pie John and his much sought after assistant Pam the magnificent. We will be showing how to make arrangements for outdoor urns. The evening will be topped of with our baking contest, which we get to devour.

Soon we will be putting together our committees for the 2010 District 17, meeting. Please join and share your creativeness and energy so that the meeting we are hosting will knock everyone's socks off.

See you at the meeting.

*Pam Kuiper*

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Hey! Look what's coming up.



April 18<sup>th</sup> & 19<sup>th</sup>: Annual Scugog Spring Garden Show, Scugog Community Recreation Centre, 1655 Reach St., Port Perry

April 25<sup>th</sup>: District 17 Annual General Meeting – Pine Ridge Garden Club at Victory Christian centre, Port Perry

May 23<sup>rd</sup>: 8:30 to 11:00 am, Plant sale at Parkette

May 31<sup>st</sup>: 1 to 4 pm, Garden tour – Free for Society members

You've  
gotta read this...



*From the desk of Gini Sage*  
Durham Master Gardener



### Herb of the Month

Borage – *Borago officinalis*

Native to the Northeastern Mediterranean, Borage is a hardy annual herb that is reputed to lift the spirits, banish melancholy, and impart courage. The leaves are grayish-green and velvety textured, with a thick hollow stem. The nodding bright blue star shaped flowers appear in the spring. The leaves, flowers and seeds of borage are all edible.

Borage prefers full to partial sun, with moist, well drained soil. Plant the seeds in early spring and cover completely as the seeds need dark to germinate. Keep the young seedlings evenly moist. Pinch back the plant at 10 to 15 cm to keep it bushier. Borage will grow from 15 cm to more than 1 m tall. Once established in the garden, borage self-sows abundantly, so thin new seedlings as required. Borage is an excellent companion plant for tomatoes, squash, and strawberries. The flavour of tomatoes is actually improved by growing borage nearby, and it deters tomato worm. Borage may also be planted in pots for indoor harvesting of leaves in the winter. This plant does not like to be transplanted, so sow seeds in the pot they are to be grown in. Indoor plants need lots of light.



In the kitchen, the mild, cucumber-like flavour of borage can be used in salads, soups, steamed, used in curries, yogurt, fish and chicken dishes, tea, summer drinks, and candied for decoration. In Germany, a few chopped leaves are often added to lettuce salads. In China, the leaves are stuffed and rolled like grape leaves.

### Recipe of the Month

Borage and Cucumbers

3 large cucumbers - ½ pint sour cream - 2 tablespoons rice vinegar - ½ teaspoon celery seed - ¼ cup chopped green onion  
1 teaspoon sugar - Salt and pepper to taste - ¼ cup fresh, young borage leaves (chopped finely) - Borage blossoms for garnish (if available)

Slice the cucumbers thinly. Salt lightly and set aside in a colander for 30 minutes, then rinse and pat dry with paper towels. Mix the remaining ingredients, add the cucumbers to the mixture, and toss lightly. Garnish with borage blossoms. Chill for one hour before serving.

### Flower of the Month

Grape Hyacinth - *Muscari armeniacum*

Grape Hyacinths, or *Muscari*, are actually not Hyacinths at all. They are members of the Lily family, and are native to the Mediterranean and Asia Minor. These delicate looking spring bulbs are actually quite hardy, and will naturalize well in almost any conditions. They prefer sunny to partially shaded exposure in moist, but well drained soil. Grape hyacinths should be planted in the fall, approximately 8 cm deep, for an early to mid-May blossom. They may also be 'forced' indoors in the winter. The flower stalks will grow from 15 to 20 cm tall in shades of blue to rich purple. Other cultivars are available with white or pinkish-mauve blossoms. The flowers have a delicate, sweet smell. Like any bulb, let the leaves die back naturally before removing them. Grape hyacinths are wonderful companion bulbs to daffodils, tulips and true hyacinths. The photo at left is a view of "the Blue River" at the Keukenhof Gardens in the Netherlands. As you can tell by this photo, the best effect is mass planting of this diminutive bulb.

And, for those of you who have problems with deer or squirrels eating your bulbs and plants, they will not touch the Grape Hyacinth.

