



"The Foxglove Fanfare"

"We bring gardening down to earth"

The Uxbridge Horticultural Society

www.uxbridgehorticulturalsociety.com

March 2009 - Series 6, Volume 1

**Support the
Businesses who
support us:**

A special "Thank You" to all those who donated December's 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

*Among gardeners, enthusiasm
and experience rarely exist in
equal measures.*

Roger B. Swain

Dear Fellow Snow Bound Gardeners,

This winter was a real pain, and for our friend Claire the pain was literal because she broke her kneecap. Doesn't just hearing about it hurt?

2009 is shaping up to be a busy and exciting year for all of us. Don't forget that at our April meeting, we will have a silent auction for all the floral arrangements entered in the competition. So don't forget to enter yours, and remember that the funds raised are going to our 2009 garden projects; one being the hospital to help celebrate the 50th anniversary. Sounds great don't you think.

The speakers this year are new and exciting. Dennis Flanagan is our speaker for October and we all know how funny and knowledgeable he is.

November's meeting is going to be fun. Some of our talented members will be demonstrating how to make some great Christmas decorations, and then of course all the decorations go on the prize table.

This year, September's plant sale will take place at the farmers market and that should help with sales. Our other plant sales will be business as usual. This year's garden tour will be in spring and from now on our tours will alternate between spring, summer and fall.

April of 2010 our society holds the District 17 Annual Meeting so all of our members have to work together to make this a huge success.

Ok, that's enough of the official stuff. Last fall with Colleen's help, I put in a lasagna garden with tons of horse poop; this will be my veggie garden. I just can't wait to plant it, but seeing that I am writing this in January I need an enormous imagination to think of any thing growing under all that snow.

Looking forward to seeing all of you after I come out of hibernation.

Pam Kuiper

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Important Notice

Attention Designers!

At the April 8th meeting the Society will have it's first "Anything Goes Flower Design Competition" to raise funds for its 2009 garden projects. This competition will be open to both amateurs and professionals. Rules are as follows: 1 design per entrant, maximum size of 30 inches in any direction, accessories are allowed, and arrangement can be fresh or dry. Funds will be raised by silent auction; so all designs entered must be donated as is.

If you are going to enter, please contact Sharon Bognar at 705-228-8188

You've
gotta read this...



From the desk of Gini Sage

Durham Master Gardener



Herb of the Month

Anise – *Pimpinella anisum*

Anise is grown as an annual in Canada, but originated in the Middle East, where it was one of the earliest cultivated herbs. The name anise was derived from the Greek word *ánisos*, meaning uneven, which describes the leaves of the plant.

Anise is an erect, tender annual with thin roots, growing up to 60 cm (2 ft) tall. The lower leaves are broad, toothed and triangular with upper leaves that are smaller, divided and narrow. The numerous flowers are small and whitish, in open, thin, compound umbels. The flowers then produce the fruit, the anise seed. To grow anise, the seeds should be sown ½ inch deep, in spring, directly into the ground as it does not transplant or grow well in pots. Rows should be spaced 2.5 to 3 feet apart. It prefers a sunny, sheltered area in light, dry loam. Anise seed will germinate more rapidly if sown near coriander, as it has been shown that the presence of coriander improves the actual seed formation of the anise plant. This spindly plant needs protection from winds and plenty of sunshine to promote healthy growth. Add fertilizer only if the soil is extremely poor, and add lime if the pH is very acidic, and water the plants regularly in hot, dry weather, preferably in late afternoon or evening, to avoid scorching. After the flower umbels have become heavy with ripe gray-green or brown seeds, cut the heads off before they drop. Hang them to dry, or place them in a single layer on a paper towel or place in a dry place. If possible, expose to direct sunlight to allow the seeds to completely dry out. When the seeds are crisp and dry, rub between palms to separate the seed from the hull, sieve to remove seeds from the husks, and store in airtight containers. Aromatic, culinary, and medicinal, Anise may be used for its aromatic qualities in oil and potpourris. Crushed seeds are added to sachets. The licorice flavor complements eggs, fruit, cheese, pastries, cakes, and cookies. The leaves are used in salads or as a garnish and dried for teas. The seed is used whole or ground.

Recipe of the Month

Anise-Almond Biscotti

3¼ cups all purpose flour
1 tablespoon baking powder
1/3 teaspoon salt
1 ½ cups sugar
10 tablespoons (1¼ sticks) unsalted butter, melted
3 large eggs
1 tablespoon vanilla extract
2 teaspoons aniseed, ground
1 cup whole almonds, toasted, coarsely chopped
1 large egg white

Position rack in center of oven and preheat to 350°F. Line a baking sheet with parchment paper. Sift flour, baking powder and salt into medium bowl. Mix sugar, melted butter, 3 eggs, vanilla extract and ground aniseed in large bowl. Add flour mixture to egg mixture and stir with wooden spoon until well blended. Mix in almonds.

Divide dough in half. Using floured hands, shape each dough half into 13 ½ inch-long, 2 ½ inch-wide log. Transfer both logs to prepared baking sheet, spacing apart. Whisk egg white in small bowl until foamy; brush over top and sides of each dough log.

Bake logs until golden brown (logs will spread), about 30 minutes. Cool logs completely on sheet on rack, about 25 minutes. Maintain oven temperature.

Transfer logs to work surface; discard parchment paper. Using serrated knife, cut logs on diagonal into ½ inch-wide slices. Arrange slices, cut side down, on same baking sheet. Bake 12 minutes. Turn biscotti over; bake until just beginning to color, about 8 minutes. Transfer to rack and cool. (Recipe may be prepared 1 week ahead, store in an airtight container at room temperature.)



Flower of the Month

Pasque Flower or Windflower - *Pulsatilla vulgaris*

The Pasque flower was long considered an anemone and is still listed as *Anemone pulsatilla* in many books and catalogs, but has since been reclassified as *Pulsatilla vulgaris*. The name of this flower came about because it blooms at Easter, and according to Greek legend, it sprang from the tears of Venus. Native to central and northern Europe, Russia and the UK, it grows in limestone pastures and along sunny roadsides. In our area, Pasque flower is one of the earlier harbingers of spring, blooming in early April, with its deep violet or magenta blossoms and yellow centres, quite often before the foliage has emerged. The foliage is deeply divided with fine silvery hairs that appear almost luminescent. Once the flowers have finished blooming, they form an unusual, fuzzy seed head that is attractive in the garden. Pasque flower is a perennial that grows between 8–12 inches tall, and should be planted in full sun, in rich, gritty, well-drained soil. These plants are good for rock gardens, or the front of a sunny border or garden bed. The sunny yellow stamens are a good colour match for many daffodils and yellow flowering tulips. They may be propagated by sowing seeds in late spring or by root cuttings taken in fall. The only known cultivation problem with this plant is that it may suffer from root rot if the soil becomes waterlogged from poor drainage. So, plant it in the right spot in your garden, and let it be a messenger that spring has arrived.