



# "The Foxglove Fanfare"

"We bring gardening down to earth"

**The Uxbridge Horticultural Society**

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

November 2009 - Series 6, Volume 8

**Support the  
Businesses who  
support us:**

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*

*Wherever a bird poops, a surprise grows in the garden.*

*Pam Kuiper.*

Dear Fellow Rain Gardeners,

I am sick and tired of all this rain. The mild weather is great, but turn off the big sprinkler in the sky.

Members of our Society went and helped Georgina Brock celebrate their 50th year anniversary. The roast beef dinner was delicious and Paul Zammit was the speaker. How can an evening like that be anything but great!

Speaking of great, our October meeting was so much fun. We have to have Dennis back because he is so hilarious.

December is our potluck dinner so remember to bring your plates, mugs and flat wear. If you eat with your hands, forget the last item. I will be bringing the sign-up sheet for the kitchen duty for next year. We need to have it filled so that Yvonne can put it in the yearbook. We are short a few people in the kitchen for December so if anyone is willing to help please talk to me before our December meeting.

Please remember that we will be forming our helpers-list for the Annual Meeting. It is going to be so much fun, so please join the party and give Rick or myself a call if you can help.

This is my last letter for the year. Now I asked this last year but did not get any response. This year I mean it. If you read my letters please give me a hug or money.

Oh yes, please bring non-rotting food for the food drive or pay \$5.00.

Have a wonderful Christmas and tons of love and happiness in the New Year.

See you in the spring.

*Pam Kuiper*

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Hey! Look what's coming up.



December 9<sup>th</sup> Meeting: 6:30 pm

Pot Luck Christmas Party *Please do not forget to bring your own place setting*

Prize Presentations

Annual meeting

Installation of 2010 Executive and Board of Directors

You've gotta read this...



*From the desk of Gini Sage*  
Durham Master Gardener

### Herb of the Month

#### Sorrel – *Rumex acetosa*

Sorrel is a close relative of dock. It is a reliable perennial in this region, and plants will produce for up to 8 – 10 years. The plants will grow into fairly sizable clumps, anywhere from 16" - 24" high, and produce tangy, edible leaves. Sorrel should be planted in a rich, well-drained garden soil; in either sun or partial shade, and can be started from either cuttings or seed. Prepare the bed by digging in generous amounts of aged manure or compost. An occasional side dressing of compost is all that is required during the growing season. The plants should be kept moist, so water well during dry summer months. Remove the rust red flowers when they appear in summer by cutting the flowering stem, or the plant will put its energy into seed, not leaf, production.

Use the small, young leaves in your salads, and the older more mature leaves in soups, stocks and sauces.



### Recipe of the Month

#### Sorrel Salad with Creamy Chive Dressing

For dressing

- ¼ cup whole-milk yogurt
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon fresh lemon juice
- 1 tablespoon minced shallot
- 1 tablespoon finely chopped fresh chives
- 1 teaspoon sugar
- ½ teaspoon Dijon mustard
- ¼ teaspoon salt

For salad

- ½ pound sorrel\*, coarse stems discarded and leaves torn into bite-size pieces (4 cups)
- ½ lb hearts of romaine, torn into bite-size pieces (4 cups)
- ¼ lb frisée, trimmed and torn into bite-size pieces (2 cups)
- ½ cup loosely packed fresh flat-leaf parsley
- 2 tablespoons loosely packed fresh tarragon, leaves coarsely chopped if large

Make dressing:

Whisk together all dressing ingredients in a large bowl.

Make salad:

Toss together all salad ingredients with dressing in bowl. Season with salt and pepper.



### Perennial of the Month

#### Karl Foerster Feather Reed Grass *Calamagrostis x acutiflora 'Karl Foerster'*



Karl Foerster, a German nurseryman, first introduced this natural hybrid of *Calamagrostis* to the nursery trade in 1950. Fifty-one years later, in 2001, it was named the Perennial Plant of the Year by the Perennial Plant Association, the first ornamental grass to hold that honour. Karl Foerster Feather Reed Grass is a long-blooming, low maintenance, long-lived perennial grass that grows well in full sun to partial shade. It grows best in well-drained fertile soils with sufficient moisture, but will tolerate heavier clay soils and drier sites. Fertilizer may be required to produce its maximum height of 5 – 6 feet. This grass is usually free of serious disease or insect problems although a foliar rust disease can occur in wet summers, or in situations with poor air circulation. Little maintenance is required except to cut back the stems to about 6 inches in late winter or early spring. This ornamental grass is considered a cool-season grass, which allows planting or transplanting in spring or fall. The feathery plumes emerge in early summer and ripen to handsome wheat-coloured seed heads by fall. The seeds that form are sterile, which eliminates any chance this becoming an invasive plant or spreading unwanted seedlings in the garden. Its strong vertical appearance and height make it a welcome addition to the back of any perennial border, or massed as a visual screen in the landscape.