



"The Foxglove Fanfare"

"We bring gardening down to earth"

The Uxbridge Horticultural Society

www.uxbridgehorticulturalsociety.com

June 2007

Series 4, Volume 4

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A Special Thank You

For May's door prizes to:
 Joyce Brown, Iole Capogna, Zehr's,
 Canadian Tire, Goodwood Gardens, and
 Marjorie Mason-Hogue Gardens.

*Nature has been for me, for as long as I
 can remember, a source of solace,
 inspiration, adventure, and delight, a
 home, a teacher, a companion.*

Lorraine Anderson.

Dear Fellow Gardening Maniacs,

This month we are celebrating the 40th anniversary of our Society. I'm sure that the club has undergone many changes during that period but the one thing that has stayed constant is everyone's love of gardening. Here's to 40 more wonderful years.

The May plant sale was a huge success. Joyce Brown and Angie Andruss did a great job organizing everything and working their heads off. We had an amazing amount of plants donated by members this year and the volunteers did a very good job. The weather was beautiful so we really had lots of fun together and did not freeze like we did the year before. Lillian Harvey and I made the front page of the Times Journal. We were looking at one of our cookbooks, Lillian looks lovely and I look like I have a huge double chin and a potbelly other than that I look lovely too.

We are sold out of cookbooks and the stores want more to sell and many of us have orders to fill. Jennifer has done an amazing job organizing everything, thanks Jennifer. We have put an order in for another 300 cookbooks and hopefully they will be here for this month's meeting. I would not be surprised if we have to put another order in again.

This month I will have a signup sheet for the basket committee. If you would like to be part of the committee please come to me at the meeting. Last year we had so much fun and every meeting we had we did a potluck lunch so we could enjoy each other's company.

Have a fun month pruning, clearing, weeding, triple mixing, planting and mulching, man it makes me tired just thinking about all this. See you at the meeting.

Pam Kuiper

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Tips for the July's Show

Foxglove (*Digitalis*)

† Blooms should be at their peak † Basic conditioning and searing method is required

Delphinium

† Should be long and tapering in shape with at least 2/3 of florets open

† If show schedule states "without laterals" remove them

† Basic conditioning plus water filling for hollow stems prolongs life of plant specimen

Beans

‡ Pods well matched ‡ Good colour ‡ Fresh

‡ Calyx attached and portion of stem attached

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.

Highlights of our Last Meeting

Gini Sage the convenor for the evening introduced our guest speaker David Ahmad.

The topic was the Iris. Thanks to Gini who put together a beautiful slide presentation and our speaker, we sure learned a lot about this beautiful flower.

I'm really glad that we have them in our garden. They stand out so magnificently. Thanks to my sister, I can admire them first hand.



Look at all these entries. The flowers are breathtaking. No wonder the judge had such a hard time finding the winners.



.....And the winners are:
Sharon Bognar,
Robert Clarridge and
Angie Andruss.
Well done.

Thanks to all of you for making the evening so colourful.



Please note the following important dates to mark on your calendar.

- ❖ 22nd of July our Garden Tour
- ❖ 11th of August, Plant Sale at the Senior's Centre
- ❖ October's Meeting will be on the 17th instead of the 10th.



Happy 40th Anniversary to our Society

Herb of the Month

Chives – *Allium schoenoprasum*

The culinary history of chives dates back to ancient China, around 3000 BC, where they were harvested from the wild. Members of the onion family, chives have a much milder flavour, and can be used to replace onions by those who find them difficult to digest. Both traditional chives and garlic chives prosper in our area. In the kitchen, chives are used most often with soft cheeses, eggs, soups, salads and dressings, and on baked potatoes. Chives lose much of their flavour when dried, but they can be harvested and kept in the refrigerator for up to three weeks. Named 'Infant Onion', the bulbs may also be harvested and pickled.

Chives are native to Europe, and were introduced and naturalized in North America. They are a hardy perennial, which grows well in full sun to partial shade, forming a clump of thin, tubular leaves. In the late summer, chives form a small light mauve flower. To encourage leaf growth, the flower stems should be removed. Grow in either pots or the garden, in well-drained medium loam. Plant either the seeds in early spring, or divide the clumps in spring or fall.

Recipe of the Month

Jumbo Shrimp with Chive Butter

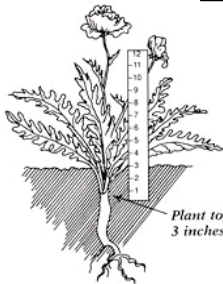
¼ cup Dijon Mustard
¼ cup fresh lemon juice
1 cup (2 sticks) butter, melted
6 Tablespoons fresh chives, chopped
36 uncooked jumbo shrimp, peeled, deveined, butterflied
Whole chives

Preheat broiler. Place mustard in bowl; whisk in lemon juice, then melted butter. Add chopped chives. Season with pepper.

Arrange shrimp, cut side up, on broiler pan. Brush with some of butter mixture. Broil until just cooked through, about 4 minutes. Arrange on plates and garnish with whole chives. Serve, passing remaining butter mixture separately.

Makes 6 servings

Flower of the Month: Oriental Poppy – *Papavar orientale*



Oriental Poppies are one of the most brilliant herbaceous perennials to grace the early summer garden, blooming during the month of June. The flowers, which appear to be made of crepe paper, can be 6 inches across, on stems usually 2 ½ - 3 feet high, although some varieties are more compact. The colours of Oriental poppies range from silvery white to rose/pink, peach, salmon and crimson. Plant the poppies to draw the viewer's eye around the garden, pulling it from one place to another. Red poppies combine well with blue, yellow or dark green backdrops. Pink and white poppies may be mixed with iris for a good colour combination. Plant pastel coloured poppies with asters, phloxes or delphiniums. These flowers provide a beautiful backdrop, and once the hairy, fern-like leaves of the poppies turn brown in early summer and disappear completely, they move in to the area that is left when the poppy goes into dormancy. This ensures that your garden blooms continually.

Oriental poppies are easy to grow and require a limited amount of care as long as they are planted in any area that has rich, loamy soil and full sun. Prepare the soil to a depth of 1 ½ to 2 feet and space plants 15 to 18 inches apart. Spread the roots down and out, over a hill in the centre of the hole, and cover the crown of the plant with 3 inches of soil – deeper than you would plant most perennials. They require very little water, however, if spring is unusually dry, water them occasionally. When Oriental poppies reach the dormant stage, they require no water. They seem to thrive when their roots are baking under the hot, summer sun. In the fall, the plants will show some signs of growth, which is the best time to divide them. To divide poppies, cut a piece of root approximately 2 inches in length and plant in sandy soil. Or, they may be started from seeds; however, the seed must be exposed to frost to germinate.

Gardening Question of the Month

Should I be putting the ashes from my fireplace into my composter? Rose Doyle

Wood Ashes from a wood burning stove or fireplace can be added to the compost pile. Ashes are so strongly alkaline that it doesn't take a lot to upset the balance in a pile and stop the composting process cold by inhibiting micro organism activity. Too much wood ash can also limit nutrient uptake by some plants. Therefore, you can add a very small amount—wood ashes are rich in the essential plant nutrients phosphorus and potassium—but no more than about a litre of ashes per sixty-four cubic feet of raw ingredients (the standard 4 x 4 x 4 foot pile). It is best to sprinkle small amounts of wood ashes between the brown and green components of your composter. Don't ever use burnt pressure treated wood, as it contains carcinogens, and don't use coal ashes, as they usually contain large amounts of sulphur and iron that can injure your plants. Used charcoal briquettes don't decay much at all, so it's best not to use them either.

Another way to use your wood ashes is to apply them directly to the garden. Always test the pH of your soil first, and if those tests indicate that your soil is too acidic for what you're growing (or trying to grow), you can use wood ashes to raise the pH in the same manner as lime. One word of caution, however, is to never apply wood ash in areas where potatoes will be planted as ash can promote potato scab. For most acidic garden soils, 20 pounds (about a 5-gallon pail) per 1,000 square feet can be applied safely each year.

The Society's Website

www.uxbridgehorticulturalsociety.com

Please check out our website, it is really well done thanks to Monica Draper. We are very fortunate to have such a talented person putting us on the cyber space map.

Thanks Monica