



Oakville Horticultural Society October 2018

Date:

October Monthly Meeting

October 15, 2018

Location:

Knox Presbyterian Church, 89 Dunn Street

Set-up Volunteers:

Larry Urbanoski, Aki Tanaka, Diana Wright

Hospitality Volunteers:

Margaret Jeffery, Marion Campbell and Margaret Found

Flower Show Clerks:

Trish Bolton and Mary Cameron

Dr. Larry Peterson grew up in Alberta and attended the University of Alberta where he received B.Ed and M.Sc degrees. He earned a PhD from the University of California and spent his career at the University of Guelph where he is currently a University Professor Emeritus. He has published over 200 papers in refereed journals, 20 book chapters, and has co-authored 3 books. His current book "When Is A 'Flower' Not A Flower and other intriguing Questions about Plants" (will be on sale for \$25.) is co-authored with Dr. Carol Peterson. Dr. Peterson received the George Lawson Medal from the Canadian Botanical Association for outstanding career contributions to Botany. He is a Fellow of the Royal Society of Canada and has received two Teaching Awards from the University of Guelph.



October 15th meeting's topic will be:
"Life Underground – Interaction between plants and Beneficial fungi".

Happy Thanksgiving!

*Let us be grateful to the people who make us happy; they
are the charming gardeners who make our souls blossom.
marcel proust*

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Florenda Tingle

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It is a beautiful and sunny early autumn day as I write this, so it seems odd to be raising the subject of our year end – but that is what October is for the Horticultural Society. Its time to change over and get ready for cooler weather and the next OHS year. Larry will be presenting the 2018 actual and 2019 proposed budgets, we will begin renewing memberships, the horticultural exhibits will feature many late season flowers and veggies and our efforts to put together a slate for the incoming executive will continue.

It has certainly been a productive and eventful year, with many opportunities for volunteers to make the Society look good, from Fun with Flowers, the Junior Gardeners Program, our annual Plant Sale, and Garden Tour, not to mention our Film Night collaboration with the Bronte and Burlington Societies. In addition, there were several special speaker requests, which members happily fulfilled. We certainly have a lot to be proud of.

A good number of you signed up to help on upcoming initiatives when the clipboards circulated at our September meeting – thank you for that. As a result, we are in very good shape to plan the Garden Tour for next June. We do still require convenors for the Family Day 'Fun with Flowers' and the Plant Sale. Please consider stepping up to take the lead on one of these – you can rely on many helping hands to ensure a successful and fun event.

With summer's end, we find ourselves spending more time inside. It starts with bringing in all the houseplants, after treating them to a nice long insecticidal soap bath. Then there is the garden clean-up and planning for and dreaming of next spring. As gardeners, we love to discuss what the growing season was like, so be sure to read David's contribution below. And to learn even more about what is going on when our gardens grow, our October guest speaker will take us to the molecular level.

As gardeners, we recognize the cycle of things and I think we are especially appreciative at this time of year, as we reflect on all the challenges and pleasures our gardens have given us. I wish you all a Happy Thanksgiving and look forward to seeing you on October 15.

Until then, enjoy your time in the garden!

Paula



LOOKING FOR:

Fun with Flowers Committee Head or Co-Chair

Fun, rewarding work with lots of support from others. This is a one day event held on Family Day Holiday in February. Approximately 40 hours of volunteer time required.

Contact: Paula Clayton 905-825-2548

Plant Sale Committee Head or Co-Chair

Fun, rewarding work with lots of support from others.

Approximately 40 hours of volunteer time required.

Contact: Paula Clayton 905-825-2548



Remember the movie "The Good, The Bad, and The Ugly"? That just about sums up this summer. Good because there were few mosquitoes and slugs, the evenings were warm enough to sit outside without a sweater, and if you planned a party it was a safe bet that it wouldn't rain. Bad also because it was a safe bet that it wouldn't rain, and lawns, food crops and some flowers suffered, particularly in baskets and planters which required very vigilant watering.

High temperatures have a dramatic effect on many plant processes, in addition to the obvious one of increased transpiration resulting in wilting. Many people have commented on the poor production of their tomato plants despite good plant growth. This is because at high temperatures the pollen of tomato flowers becomes less viable, resulting in poor pollination so little fruit is produced (or is it a vegetable?). In most summers the combination of temperature and rainfall produces sufficient moisture in the root zone for good growth, even though the surface soil may be dry. If the root zone is dry though, the nutrients which the plant needs cannot be taken into solution in a form which the plant can absorb, and only deep watering will correct this. All the above may seem very dry (sorry) so let's lighten up a bit, and go back to tomatoes. First of all is the tomato a fruit or a vegetable? Everyone knows the difference, right? A fruit is tempting and tasty, and usually sweet and juicy, whereas a vegetable is something which kids don't like even before tasting it, and which they hide under the chesterfield at the first opportunity.



Getting a bit more technical, to a botanist a fruit is an entity which develops from the fertilized ovary of a flower, and this means that tomatoes, squash, cucumbers, pumpkins, peas, beans, eggplants, and corn are all fruits. By default, botanically, a vegetable is any edible part of a plant which is not a fruit, such as a leaf (cabbage), a root, (carrot), stem (asparagus), tuber, (potato), bulb, (onion), or flower. Fortunately most of us are not botanists.

Politically and culinarily (?) it is a different story. In 1886 an importer landed a shipment of tomatoes in New York, where the customs official demanded a 10% tax in accordance with the tariff act of 1883 for imported vegetables. Knowing his botany, the importer maintained that the tomato was a fruit and refused to pay. The case went all the way to the U.S. Supreme court which several years later declared that the tomato was a vegetable and therefore liable for the tax. By that time all the tomatoes were rotten anyway, so I imagine that the tax was never paid.

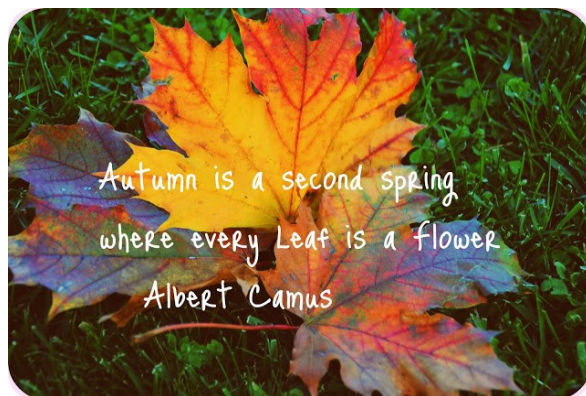
There were a number of other court cases, but fast forward to 2001, when the European Union ruled that carrots, sweet potatoes, and tomatoes were fruits, at least for the purpose of making jam. Perhaps the Brits were onto something when they voted for Brexit.

Many U.S. states have a state fruit and a state vegetable, and hedging its bets, Arkansas has the tomato as both its state fruit and its state vegetable. Louisiana has the strawberry as its state fruit, and also has a state doughnut, a state jelly, and a state meat pie. I hear that Donald Trump's favourite fruit is the banana peel.

Culinarily, which is the thing which interests us most, a distinction which seems to fit is that a vegetable is eaten before or with the main course, and a fruit is eaten after, or is that too simple?

Happy Gardening,

David Marshall





Join us for The OHA District 6 Fall dinner

Hosted by: Ancaster, Winona and Mt. Hamilton

Date: Saturday November 3, 2018 –

Date and Location Change!

Where: Winona Vine Estate, 269 Glover Rd, Winona

Cost: \$40 per person

Arrival: 5:30 to 6:15 Appetizers & bid on Auction items.

Cash Bar, debit, credit, ATM available

Dinner: Soup, Roast Beef, Chicken Ballantine, Veg, Salad, Cheese Cake

Key Note Speaker:

James Graham - 'What I learned on the way to grey hair'

Live Music and more...

Small pumpkin, table Centerpiece, viewed all round, in a 10" diameter or smaller, to be judged, with a **\$50 prize for the winning Centerpiece. NOTE: you will be donating these/ Not taking home. We will be using them as door prizes at end of evening.*

District 6 Fall Dinner Order Form — Deadline: October 26, 2018

Saturday, November 3, 2018. Winona Vine Estate

Pre-paid tickets: held at the door by Society Name. You will receive a confirmation email when your order form and cheque are received:

Society Contact Email: _____

Number of tickets required: _____ **x \$40 = Total Amount**
\$ _____

List of participating names from your society. _____

Total Regular Meals: _____ **Total Gluten Free Meals:** _____

Please pass your cheques or cash to Larry Urbanoski, who in turn will forward the amount to the: Ontario Horticultural Association District 6 c/o Bob Wilt, 329 Taylor Road, Ancaster L9G 3N8



Photographs attributed to:
CATHY KAVASSALIS



Cathy's notes...

The Rose Garden at the Royal Botanical Gardens (RBG) underwent a major transformation this year. A new more sustainable rose garden was opened to the public in June. The new collection features disease-resistant cold-hardy roses with a focus on Canadian introductions. To augment the garden, reduce disease pressures and attract beneficial insects, many companion plants were interspersed throughout the beds. The result is a beautiful informative garden that will be a pleasure to watch evolve.

Halton Master Gardeners were given a tour of this new garden by horticulturist Alex Henderson, Curator of Collections at RBG. He described the impetus for the makeover, the design concept and the installation process. With his wonderful sense of humour and great knowledge, Alex made for a delightful guide.





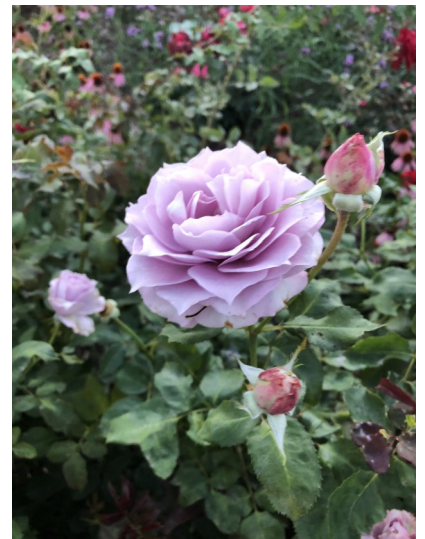
For those who regularly visit the RBG over the years, the decline in the old rose gardens had been a source of sorrow. The collection that had featured some exquisite hybrid teas and floribundas was simply not robust without the input of pesticides and fertilizers. After the Ontario government banned pesticides for cosmetic purposes, the garden began to really languish and it was time to rethink the plants and design.

Consulting with Peter Kukielski, the former curator of Peggy Rockefeller Rose Garden at New York Botanical, Alex began a journey to renovate the garden. The journey began by identifying roses with improved genetics that were resistant to diseases like black spot. New varieties by the respected German breeder Kordes along with new additions from Canada's National Hardy Rose Program are among the dozens of beautiful rose varieties blended into the collection. The gardens flows from pinks and whites to deeper reds and back to pastels. In between plants are an array of long blooming annuals and perennials, including the striking

Solidago rugosa 'Fireworks,' large stands of *Verbena bonariensis*, *Persicaria affinis*, *Gaura lindheimeri*, *Asclepias tuberosa*, asters and many umbellifera. These companion plants were chosen not only for beauty, but also for the many benefits they provide. Apiaceae or Umbelliferae, the family that includes dill and parsley, for instance, were planted to attract tachinid flies known to parasitize Japanese beetles (a dreaded pest of roses).

Pest and disease control requires an integrated pest management strategy that includes scouting for early signs of problems, monitoring existing problems, hand picking and cleaning and finally using least harmful pesticides as a last resort. As this is the first year, few problems have manifested. Sawfly larvae were manually removed and some treatments applied midseason. Nematodes were applied to soil to help manage Japanese beetle larvae and for this year they were not problematic.

Soil preparation and proper irrigation were key to the early success and quick establishment of the gardens. 18 inches of soil were removed from the garden area (and saved for other purposes) to reduce the chance of spreading preexisting diseases. New soil was tested for proper pH and nutrients and installed with compost and mycorrhizal and nematode inoculations. A grid of 7km of drip hoses was installed throughout the beds. After the roses and companions were planted, 3" of shredded composted pine mulch was added. This was intended to reduce weed pressures, retain moisture, and feed the soil over time. While the gardens were regularly watered this season, next year irrigation will cease in an effort to encourage deep rooting. The idea here is that a truly 'sustainable' garden should be adapted to local rainfall and not require significant input of water. Plant material will be selected over time that suits this criterion.



This garden is about learning and teaching. Gardeners will learn which plants thrive and which, like some euphorbias that quickly melted out, are not suited for public display. The public will learn which roses and companions will thrive in their home gardens and can repeat combinations they find attractive. It is a splendid garden to see and will be a joy to watch evolve.



**DATE AND TIME**

Tue, 12 Feb 2019, 8:00 AM –
Thu, 14 Feb 2019, 1:30 PM EST

LOCATION

Delta Hotels by Marriott Ottawa City Centre
101 Lyon Street North
Ottawa, ON K1R 5T9

DESCRIPTION

The Canadian Council on Invasive Species presents the 4th National Invasive Species Forum. Join leaders from across Canada to improve coordination and information sharing on invasive species prevention and management. Participants from all levels of government, indigenous organizations, businesses, professionals, academia and non-profits are all invited to discuss and identify shared approaches to stop the introduction and spread of invasive species to Canada's landscapes.

IMPORTANT INFORMATION, PLEASE READ CAREFULLY

The forum, workshop and evening social all take place at the same location, Delta Hotels by Marriott Ottawa City Centre, 101 Lyon Street North, Ottawa. After selecting 'tickets' scroll down to see all of the options. Please select the ticket that applies to you. **Note:** there are tickets for 'Display Table' and 'Evening Social' in addition to your forum tickets. See below for additional information.

Keynote Speaker

The Canadian Council on Invasive Species is pleased to welcome Andrew Cox, CEO of the Australia Invasive Species Council, as this year's keynote speaker!

Forum and Workshop

The forum will take place from February 12-13th 2019 followed by a day of two-three concurrent workshops on February 14th. Find the DRAFT agenda **on line**. Attendees can participate in all three days or just one day. Please select the appropriate ticket option

For more information, please visit: <http://canadainvasives.ca/>



Bring your own mug and get one free draw ticket at the door!!!!



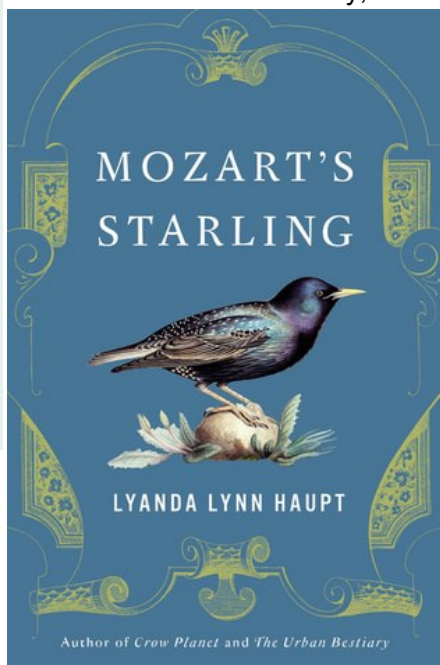
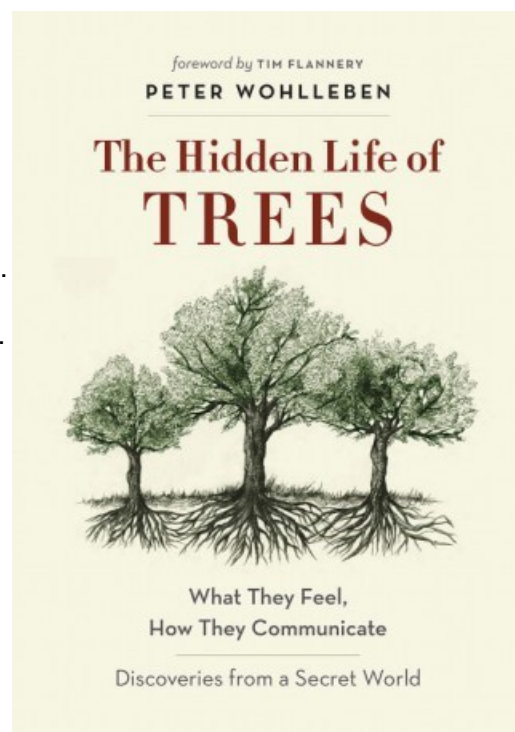
Sometimes, it feels like just sitting down to read for fun is a guilty pleasure when there are so many other “useful” things to do. If this sounds like you or you’re looking for something a little more in-depth than, “She caught her breath as Enrique’s piercing gaze met hers across the crowded room, letting her know she was the chosen one”.....you may want to consider the genre “non-fiction that reads like fiction” (yes this is a category). Two offerings of interest are “The Secret Life of Trees” written by Peter Wohlleben and “Mozart’s Starling” by Lyanda Lynn Haupt. Both offer an entertaining read while expanding our understanding of the world around us. Also in common, each of these book’s authors pursued professions in the sciences prior to a literary career, combining the best of both worlds.

In *The Hidden Life of Trees*, Peter Wohlleben, a Forester by profession, provides his unique insights backed up by a variety of academic (and sometimes not so academic) findings on trees, opening up a completely different way of thinking about how we consider the existence of non-human species. Geared towards an audience who may not be well versed in the sciences, Wohlleben takes us on a winding trail through the forest, drawing parallels between tree communities and human ones.

Originally written in German, the English translation may leave some a little less than enthusiastic about the writing style. As well, while it is difficult to put yourself in someone else’s shoes it’s even more difficult to put yourself in someone else’s roots. For me, this was my major complaint - the premise that everything is understood in human terms. While trees may in fact have a rich “social” life or complex way of communicating, this does not necessarily mean it has to be the same as how we would experience it – having friends, tending to those that are sick, mothering their young. I think some of the magic of life is that there is so much we don’t know and don’t understand. Just because we don’t understand it, doesn’t mean it doesn’t exist - it might but in terms we really don’t know how to express. That being said, I know many others who enjoyed this author’s approach, as they were able to identify more closely when it was put into a human context. Either way, the information

presented by Wohlleben is fascinating and is done in such a way that you can’t help but be drawn in to the drama of it all. Imagery such as trees establishing friendships with one another through the way they interact and respond if one is damaged and providing research findings to support his conclusions makes for an entertaining read and interesting conversations.

For our next entry the author of *Mozart’s Starling*, a conservation biologist by training, tells an intricate story that weaves together historical biography, personal autobiography, linguistics, animal behaviour, physiology, ethnography and a whole lot of other academic areas that end with a “y”. What’s great about this is that you get to learn about these often academically “dry” subjects in a practical and entertaining way that is seamlessly constructed to draw from these very different studies. As an avid birder, Haupt decided to track down the roots of a story that composer Wolfgang Amadeus Mozart kept a pet starling. Her academic training is evidenced in her approach to the subject. She takes us on a journey that sees her find and raise a starling of her own to better understand the experience of the famous musician. The multi-pronged journey traces the history of starlings, of



Mozart and Vienna in the 1700s and how this often maligned bird came to influence and inspire some of the greatest music ever written. Haupt brings in so many threads that whether your interest is in birds, language, history or music, you'll no doubt find something that will not only grab your attention but will also open your eyes to the many different ways things interconnect. While the pace can be a bit slow at times, it's an easy read.

Both of these books, and really this category of books generally, is like having a wise and friendly neighbour that you can drop in and visit at your leisure. They don't necessarily need you to rush through and attend to them start to finish, they don't keep you up at night with excitement or worry but rather they're there waiting for you to pop in for a visit and some tea. And when you've finished, you leave with a wave and a smile, knowing you've learned something new and you'll be welcomed back when you're ready to dive in again for as short or as long a visit as you're up to. So welcome a new neighbour into your life and see where those conversations lead you.

Black Thumb signing off.



1st prize - Pave at the rose show by Mary Cameron
Winning design by Elizabeth Schleicher
A few roses from member's gardens



October 11	Royal Botanical Garden Lecture Series
	Grant Linney - Climate Change: Poles Apart and In-Between 7 to 8:30 p.m.; RBG Centre. In February 2017, Grant Linney was part of a nine-day expedition to the Antarctic Peninsula. Later that same year, Grant was a staff member for an 18-day Students on Ice Arctic expedition which began in Resolute Bay, Nunavut, travelled east through the Northwest Passage and then explored the west coast of Greenland. In this presentation, Grant shares impressions of these experiences as well as his resulting perceptions of global climate change. Member Appreciation Event! FREE TO RBG MEMBERS ONLY. Members are allowed to bring one guest free of charge. "Plus" members can bring one additional guest beyond the guest allocation noted in their Plus Membership. Registration coming soon - please check back.
October 13	Royal Botanical Garden Colour in Nature: Photography for Beginners
	Expand your photography knowledge. Matthew Tiegs covers the basics of consistently capturing better quality images, including camera settings, shutter speed, aperture etc. Three week series. Time: 9:00 am-11:30 am. Fee: \$100 (M10%off) Call RBG for more information 1-800-694-4768 or 905-527-1158 ext. 270.
October 13	Royal Botanical Garden Not Just a Birding Club
	Birders of all ages are encouraged to join Jackson and Friends to help track the bird species that pass through the RBG's Arboretum. Time: 9:00 am-11:30 am. Fee: \$20/class. Call RBG for more information 1-800-694-4768 or 905-527-1158 ext. 270.
October 15	Monthly Meeting at MacMillan Hall 89 Dunn Street
	Monthly meeting will be held at the Knox Presbyterian Church 89 Dunn Street. Guest Speaker: Dr. Larry Peterson Doors open at 6:30 pm for flower show preparation. Meeting begins at 7:30 pm
October 18, 19	Royal Botanical Garden Horticultural Therapy Basic Training
	Two day Training session covers special populations, writing proposals, plants, seasonal programs and project ideas etc. Thursday and Friday 9:00 am 4:00 pm at RBG Center Fee: \$225. Call RBG for more information 1-800-694-4768 or 905-527-1158 ext. 270.
November 3	The OHA District 6 Fall Dinner
	The OHA District 6 Fall Dinner being hosted by Ancaster, Winona and Mt. Hamilton Societies. Festivities begin with the cocktail hour (5:30 pm - 6:15 pm, cash bar), followed by dinner featuring the renowned guest speaker James Graham. Live entertainment. Where: Winona Vine Estate - 269 Glover Rd, Winona. Cost: \$40 per person. For tickets please contact Larry Urbanoski. <i>Deadline: October 26, 2018</i>
November 27	Royal Botanical Garden Birch Forest Table Design
	1:00 pm - 3:00pm or 7:00 pm 9:00 pm Location: RBG Center Fee: \$45/class (M10%off) Pre-register by November 17. Call RBG for more information 1-800-694-4768 or 905-527-1158 ext. 270.
November 28	Royal Botanical Garden Festive Stocking Door Design
	1:00 pm - 3:00pm or 7:00 pm 9:00 pm Location: RBG Center Fee: \$45/class (M10%off) Pre-register by November 17. Call RBG for more information 1-800-694-4768 or 905-527-1158 ext. 270.
November 12	Monthly Meeting at MacMillan Hall 89 Dunn Street
	Monthly meeting will be held at the Knox Presbyterian Church 89 Dunn Street.



Important Notice
Flower

There will be no vases supplied at the October Flower Show. Every exhibitor entering the show must provide their own vases.





Oakvillegreen Conservation Association

289-813-1568, president@oakvillegreen.org, 2089 Nipigon Dr, Oakville ON

Good afternoon friends of Oakvillegreen,

My name is Ryan Kaiser, and I am the new program manager for Oakvillegreen Conservation Association's Backyard Tree Planting Program (BYTP). I am pleased to be involved in a program that has experienced such great success - we are on track to exceed our target of planting 80 trees by the end of the year, with 66 trees and 71 shrubs already planted to date.

We are getting ready for the autumn planting season, and we would greatly appreciate it if you could share information about the Backyard Tree Planting Program. Autumn is a great time to plant trees, and we will begin consults for Oakville homeowners and multi-units very shortly.

In partnership with Toronto-based LEAF (Local Enhancement and Appreciation of Forests), the Program provides Oakville homeowners and multi-units with properly-planted native trees at a subsidized price.

Sign up for the program online at <https://www.yourleaf.org/homeowners> and benefit from:

- an on-site consultation with a certified arborist
- delivery of a native tree (trees are generally approx. 30mm caliper size; deciduous trees are 5-8 feet and conifers are 2-4 feet tall at the time of planting)
- planting service (or you can choose the Do-It-Yourself option for cost savings)
- valuable information on tree care & maintenance

I have attached a graphic for posting or printing, as well as sample posts for social media at the bottom of this message. If you would like print copies of our brochure or poster, or would like to discuss the program further, please do not hesitate to contact me at backyardtree@oakvillegreen.org.

The program focuses on planting the right trees in the right places to grow a healthy and sustainable urban forest. It will enhance the native biodiversity of Oakville's urban forest, improve air quality, reduce residential heating and cooling costs, and help homeowners replace ash trees killed by Emerald Ash Borer. We believe it will be an important step towards reaching Oakville's canopy cover goals. You can find out more at <http://oakvillegreen.org/backyard-tree-planting-program/>.

On behalf of Oakvillegreen, I thank you for your continued support for the OCA's Backyard Tree Planting Program!

rose located at the RBC



Photographs attributed to:

CATHY KAVASSALIS





Plant: Anthurium

Kingdom: Plantae

Family: Araceae

Scientific name: Anthurium andraeanum

Higher classification: Liliaceae

Order: Alismatales

Origins and specifications

Anthurium andraeanum is a flowering plant species in the Araceae family. The species is native to Colombia and Ecuador. It is a monocotyledonous perennial, preferring warm, shady and humid climates, such as tropical rainforests. Red anthuriums are also called "tongues of fire" because of their bright red, shiny, heart-shaped blossoms. Its flowers may be red, pink, or white. Anthurium is a natural filter for ammonia and xylene. Beware, however: the plant's sap and leaves may cause allergies in sensitive people.

Where to put it

Anthurium needs a lot of light but, as with many plants, it must

avoid direct sunlight, and it needs dampness to develop and blossom. It should ideally be placed indoors, beside a window, at a temperature between 18°C and 21°C.

How to look after it

Anthurium requires a little attention: as it cannot bear dry air, you will have to spray a little water on the leaves during the winter. Likewise, it must be repotted each year in a pot with a hole in the bottom. As the plant ages, potting will only be necessary every other year.

Planting Instructions

If the plant was purchased in a pot, then it is probably already in a quality potting soil and requires little more than watering and grooming for a while.

If potting a flowering plant to bring indoors or to give as a gift plant, start with a good quality, commercial potting soil. These are usually lighter in weight than topsoil, sterile and pest-free. Many are available with a mild starter fertilizer in the mix.

Select a container with a drainage hole or be prepared to drill holes for drainage if there are none.

Prepare the container by filling with potting soil up to 2" (5cm) from the rim of the planter. Make a small hole in the soil slightly larger than the root ball either by hand or using a trowel. Insert the plant into the hole and press soil firmly around the roots and just covering the root ball. When all the plants are potted, water thoroughly to settle the soil and give plants a good start. Place plant in bright location for best performance.

Repot every 2 years in the same container or in a container slightly larger than the diameter of the roots.

Watering Instructions

Most potted flowering plants prefer consistently moist but well-drained soil. If the soil gets too dry the blooms can wilt and they may not recover. Check the soil moisture with your finger. If the top 2-4" (5-10cm) of soil is dry, or plants are wilted, it is time to water.

Apply water at the soil level if possible to avoid wetting the foliage. Water the entire soil area until water runs out the base of the pot. This indicates that the soil is thoroughly wet.

Fertilizing Instructions

Fertilizers are available in many forms: granulated, slow-release, liquid feeds, organic or synthetic.

Determine which application method is best for the situation and select a product with a nutritional balance designed for foliage plants.

Too much fertilizer can damage plants so it's important to follow the package directions to determine how much, and how often, to feed plants.



Plant: Anthurium.....

Slow-release fertilizers are an especially good, care-free choice for container plants. Follow the product directions for proper timing and application rates.

Pruning Instructions

Remove the flowers as they fade. This keeps the plant looking tidy and may encourage more blooms depending on the type of plant. After flowering many blooming plants make attractive houseplants. Be sure to trim the foliage to maintain the desired size and shape. Occasional trimming encourages the plant to develop more side-shoots and flowers, and reduces the demand for the plant to develop a larger root system. This is important since the roots are in a confined space.

Some plants will re-bloom on their own, but others may have very specific day-length or temperature requirements to flower again. A bit of research may be necessary to determine what is needed to encourage future blooming. Some plants, such as bulbs or perennials, can be turned into wonderful garden additions after the flowers have been enjoyed indoors.



Photograph attributed to:
ORCHARD PARK GROWERS PHOTO

Name: Agapanthus

Family: Amaryllidaceae

Scientific name: Agapanthus

Kingdom: Plantae

Higher classification: Agapanthoideae

Order: Asparagales

Origins and specifications

The beautiful Agapanthus or Lily of the Nile is a south-African native that has become quite popular in our area. There are generally two species of Agapanthus: the evergreen type (Hardiness zone 8+) and the deciduous type (Hardiness zone 6+).

Where to put it

These herbaceous plants are greatly used in containers; however, due to their cultural requirements it is difficult to grow them permanently outdoors in our climate. Agapanthus rhizomes require very well-drained soil, a full sun location and protection from frost.

The deciduous type (*A. campanulatus*, *A. caulescens* & *A. inapertus*) dies back over the winter and needs a period of cool and dark conditions. The evergreen type (*A. praecox* & *A. africanus*) can be treated as an indoor plant and will continue to grow leaves, and sometimes flowers, during the winter.

If you decide to keep them growing during the winter months, give them bright light (grow lights for eight to 10 hours a day) and water well only when the soil dries out almost completely. I prefer a no-fertilize regime from the end of September until the end of February indoors.

The plant can be allowed to go dormant in winter (November through February inclusive), which does

save on valuable growing space. Store them in their pots and let the soil go dry. They should be kept in a dry location at 5 to 10 C. Water the pot well when you bring them into the light again, after the end of February, and thereafter only as needed to keep the soil moist.



← mine this year - 2018

mine next year - 2019 →



Name: **Agapanthus.....**

How to look after it

If you have a deciduous one, put the pot in an unheated garage or any frost-free area. Next spring around the beginning of May, you can take the pot outside and place it in a sheltered area so that it can be acclimatized. Cut off any dead leaves, water when the soil dries out. Once you see new green leaves appearing, you can place the pot in a sunny location. Continue watering and fertilizing a month after the blooms finish in order to feed the rhizome for next year's flowering. If you have an evergreen one, then bring it indoors and place it in a South or West window and treat like any other houseplant. Then, take it outdoors in the spring, after the danger of frost has passed.

Planting Instructions

Please note that it seems that Agapanthus bloom better when they are root-bound, therefore, only repot when it becomes overgrown and needs to be divided.

As a point of reference, a lot of the hybrids available are cultivars of *A. praecox* and *A. africanus*.

Watering Instructions

Water and fertilize heavily during the growing season but reduce both for the rest of the year. I suggest watering as required to keep the soil constantly moist, but never standing in water, from the end of February or early March until the end of September.

Fertilizing Instructions

For best results, fertilize with a half-strength solution of 20-20-20 or similar soluble fertilizer every fourth or fifth watering during this period.



Make Jam w/o Pectin

High Pectin Fruit

- apples
- citrus rinds
- crab apples
- cranberries
- currants
- gooseberries
- grapes
- plums
- quinces

Low Pectin Fruit

- apricots
- blueberries
- cherries
- elderberries
- peaches
- pears
- pineapple
- raspberries
- strawberries

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How I Preserve Food: Making Jam Without Added Pectin

Learning to make jam and jelly is one of the first canning skills I mastered. Water bath processing is easy to do, inexpensive to begin, and is a great way to get a lot of food storage saved in a short amount of time.

Jams and jellies are an important part of your food storage. They can be used on more than toast, and let's face it, the sweetness is essential if you are in a stressful situation. I have nothing against commercial pectin, health wise. It is considered safe, but it can be expensive when you are making big batches of jam, so I prefer to skip the cost and go without, when possible.

If you're in a "jam" and have fruit to process and no pectin available, you are still in business. There is no evidence that pectin prolongs the shelf life of your food. Adding pectin to jam or jelly only affects the gelling of the end product. It makes for a thicker spread. Use a water bath to can your jars as normal, or store your jars of jam in the freezer for up to a year.



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Some Fruits Have Natural Pectin

All fruits naturally contain pectin; some just have more than others. When deciding on a new jam creation, combine low and high pectin fruits together for the best results. Pectin needs sugar to work, so, no-pectin jams will not be sugar-free jams.

It's also a good idea to remember that fully ripe fruit, while delicious, is lower in pectin than slightly under-ripe fruit.

Make Your Own Apple Pectin

Apples have the most pectin content in the fall when they are at their freshest.

7 tart apples

4 cups water

2 tablespoons lemon juice

1. Cut the apples into quarters, it's not necessary to peel or core them. Combine with water and lemon juice in a large stainless steel or enamel pan. Bring to a boil over high heat, cover, reduce heat and simmer for 40 minutes, stirring occasionally.
2. Strain the mixture through a sieve or place solids in a wet piece of cheesecloth and hang it over a bowl for 6-12 hours to strain. Discard the solids in your compost bin or dehydrate it to use in oatmeal or baking.
3. Ladle into hot jars and process for 10 minutes in a water bath canner.

To Use: For each cup of finely chopped fruit, add 1 cup of homemade apple pectin and $\frac{3}{4}$ cup of granulated sugar. Combine the fruit, apple pectin, and sugar into a stainless steel saucepan. Add 1 teaspoon of lemon juice if you are using a low acid fruit (see the picture above). Stir frequently. Bring your mixture to a boil over high heat and boil rapidly, uncovered, until the mixture forms a gel – about 10 to 15 minutes.

Some interesting jam combinations from the book – The Complete Book of Small-Batch Preserving by Ellie Topp and Margaret Howard

- Equal parts chopped kiwi and chopped mango
- Equal parts chopped pears and blueberries
- Equal parts chopped fresh pineapple and papaya

Adding homemade apple pectin to fruits which are low in natural pectin will not affect the flavor of the original fruit and will help bring the fruit mixture to a "soft-set" without excessive cooking.

No Pectin – Just Sugar and Lemon Juice

The simplest jams are made the old fashioned way without pectin at all. Using a high pectin fruit, or a low pectin fruit and lemon juice, you can still create a beautifully tasty jam. Use this table as a guide.

Fruit	Cups Crushed Fruit	Cups Sugar	Tbs. Lemon Juice	Yield (Half-pints)
Apricots	4 to 4-1/2	4	2	5 to 6
Berries*	4	4	0	3 to 4
Peaches	5-1/2 to 6	4 to 5	2	6 to 7

* Includes blackberries, boysenberries, dewberries, gooseberries, loganberries, raspberries, and strawberries.



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