

Oakville Horticultural Society September 2019

September Monthly Meeting

Date: September 9, 2019

Location: Joshua Creek Heritage Art Centre

Set-up Volunteers:

Hospitality Volunteers: Elizabeth Schleicher and Valerie Rughi

Flower Show Clerks: Trish Bolton and Marion Campbell



Wolfgang Bonham is an admitted garden addict. What began as putting a few plants in the ground around a storefront for his jewelry business more than 10 years ago quickly

Certificates from Mohawk College in both Landscape Design and in Horticulture Studies. He was awarded Hamilton's Trillium Bursary for top marks in Landscape Design. He is also one of less than a dozen people in Ontario to hold Certification through the Dry Stone Walling Association of Great Britain. He worked for renowned landscape designer Sean James of Fern Ridge Landscaping, and was a former manager for Terra Greenhouses before deciding to branch out on his own to open up Peace, Love, and Landscaping in 2006. Wolfe is constantly furthering his education and can always be found attending gardening and landscaping lectures, conferences, and workshops.

Tonight's Topic:

Creating an Interesting and Intriguing Garden.

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Junior Garden:

Helen Stephenson juniors.ohs@oakvillehort.org

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http://www.oakvillehort.org

Co-President's Remarks

I hope you've all been having a marvellous summer. The cool and wet spring weeks are long forgotten, and these lazy days of August are perfect for enjoying the great outdoors and spending time just relaxing in the garden.

At the moment, I'm looking out at a great display of rudbeckia, phlox, anenomes, helenniums and day lillies. The blue Rose of Sharon is at its peak and the dahlias are doing their thing. Add in my favourite annuals, and all of these reliable standards are making me look like a gardening genius!

Here is a picture of a rare and special visitor to our monarda on the last Tuesday in July – it is a Hummingbird Moth. Remarkable and stunning!

But enough about me. Since the last newsletter in June, there has been a lot going on. The weather was superb and the turn-out was excellent for the Secret Gardens of Oakville Tour. Another successful event - many thanks to all who volunteered. And as you will see later in this newsletter, our members brought the OHS a lot of well-deserved recognition at the Annual OHA conference held in Windsor this year. Congratulations to Mary Rose and Wade Pitman, Marie Decker, Elizabeth Schleicher and Veronica Heiderich. Well done! The Anderson Parkette team has been busy, keeping the park watered, weeded and generally maintained for the passing pubic to enjoy. And finally, the Junior Gardeners have had a productive season and are in full harvest mode.

The Volunteer Appreciation Tea was a nice treat and a great opportunity for members to socialize and catch up with each other. We regret that some very active volunteers were unable to join us due to scheduling conflicts – Wendy and I want to emphasize how much we appreciate all the efforts made by members this year. We've had quite a lot of success and plenty of fun, too. Many thanks to all of you.



September is shaping up to be a busy month, as our meeting is on the 9th at Joshua Creek Heritage Art Centre and then we host the 2019 District 6 Fall Breakfast Meeting on Saturday September 14. We still need folks to sign up for set up, registration and hospitality. Please get involved in this important event.

Enjoy these last few weeks of summer!

Paula







OHA District 6 Fall Breakfast Meeting





Hosted by The Oakville
Horticultural Society
9:00 am - 12:00 noon
at St. Simon's Anglican Church
1450 Litchfield Rd., east side of
Trafalgar Rd. at White Oaks Blvd.



Magnificent Oakville White Oak, 1760



Learn more about
navigating the new
gardenontario website
with our own
Catherine Kavassalis and
Catherine McGill, our DD
A session not to be missed!!!







Wendy and I are asking all members to please help as we host the

District 6 Breakfast Meeting on Saturday September 14

Here is what we need:

- 1. Can you provide something for the hospitality tables? We're looking for baked goodies suitable for breakfast and coffee break, as well as fruit trays, juices and similar items all finger food, please. We want to show our Society neighbours that we really know how to put on a breakfast meeting! Kindly let Valerie know at vrughi@gmail.com what you plan to contribute.
- 2. Can you help with meeting set up, registration and general assistance on the day? Getting the room ready will begin at 7:00 am and registration at 8:00 am, then Valerie will need assistance in the kitchen and there is clean up after the meeting ends. Please let Wendy wendy.funkdeath@gmail.com Marie mardecker12@gmail.com or me paulaclayton2015@bell.net know how you plan to help.
- 3. Lastly, please plan to attend this District meeting!



Fall is not the end of the gardening year; it is the start of next year's growing season. The mulch you lay down will protect your perennial plants during the winter and feed the soil as it decays, while the cleaned up flower bed will give you a huge head start on either planting seeds or setting out small plants.

— Thalassa Cruso –

AZ QUOTES





Introducing our Scholarship Winner for this year..



We are pleased to announce that Mara McHaffie, an Oakville resident, has been awarded the OHS Scholarship for 2019. Mara is presently enrolled in a Master of Science, Biology program at McMaster University in Hamilton.

As an undergraduate at the University of Guelph she enrolled in botany and plant science courses which nurtured her interest in the science of horticulture. For her BSc thesis she researched mycorrhizal fungi and plant competition in the greenhouse. She also learned about plant taxonomy as a volunteer in the university's herbarium.

In addition to her academic pursuits, Mara has been involved in a host of horticultural and environmental activities. She worked as a technician for the Hamilton Naturalists' Club completing a tree inventory in an urban neighbourhood and earned her ISA arborist certification. She worked with the Botany team at Royal Botanical Gardens as a summer student and became involved with removing invasive species, completing field inventories in natural areas and developing educational workshops. Mara served as a program coordinator for Oakville Green, leading the Backyard Tree Planting Program and became involved with a number of stewardship programs which continue to have a positive impact on our community.

She is also a volunteer scientist mentor for an organization called Planting Science to interact with middle school and high school students to encourage an interest in plant science.

Overall, the combination of Mara's scientific pursuits and volunteer activities identify her as an ambassador to the world of horticulture and environmental science. At OHS we are pleased to support her activities with a scholarship and wish her well in the future.





Ella Daly, who was awarded our 2018 Scholarship, has offered to make a presentation on her research program at our October OHS Meeting.





BITCOIN. That scared you didn't it? But don't worry, and don't turn the page. I can't write about something I don't understand, despite having it explained to me many times. How can something which fluctuates so wildly in value be used as a currency? Instead I am going to write about BLOCKCHAIN, the technology behind bitcoin. That sounds scary enough, but it has important applications in agriculture, and agriculture is just horticulture grown up isn't it? so it isn't stretching my mandate too far.

First, and very briefly, blockchain is a ledger in which transactions are recorded as they occur. Picture Bob Cratchit in Charles Dickens' "A Christmas Carol", hunched on his high stool recording financial transactions with a quill pen by flickering candle light. The problem with that is that transactions can be changed with the stroke of a pen unbeknown to the other half of the transaction, be it buyer or seller, and each of them must keep their own separate ledger. Fast forward to a blockchain ledger which is digital and exists on thousands of independent computers linked in a network. As transactions occur they are recorded in the ledger and are visible to all the stakeholders. In an agricultural context the stakeholders are the grower, the buyer, the shipper the broker, the wholesaler, the retailer, and ultimately you and me, the consumers.

More and more consumers are demanding verifiably "clean" food. Clean in the context of organic, fair trade, sustainable, low environmental impact, local, uncontaminated, and whatever else is important to the individual.

Parties in the supply chain, from grower to consumer, often struggle to obtain this verification. Currently it is based on certification and regulation, which is slow and expensive, even when an unbroken paper trail exists. If you want confirmation that your morning cup of coffee is organic and fair trade it can take a week to follow the paper trail, but with a bitcoin ledger it only takes minutes.

IBM is a big player in the fledgling business of blockchain in agriculture. In one trial they placed sensors in a field of tomatoes to measure such things as temperature, rainfall, sunlight, sugar content, ripeness and so on. In transit they measured duration, temperature, humidity, and in store they measured storage conditions and shelf time. All of these variables impact on the quality of the produce at time of sale.

Blockchain offers a way for farmers to contract with buyers to grow what is in demand, and to obtain earlier payment, which is crucial to cash flow challenged growers.

In theory a customer can scan the bar code on some produce in the supermarket on her smartphone and trace it back to the grower. This facility also allows contaminated produce to be isolated and recalled guickly, reducing the impact of such things as e coli outbreaks.

As I said, this application of blockchain is in its infancy but the number of start up companies in both developed and developing countries who are getting involved is an indication of the growing importance of the subject to agriculture.

Next month I will try to write about a more mundane subject, Promise!







The junior garden got off to a great start this season. We had 10 families enrolled in the program, 16 children in all. We planted lettuce, spinach, kale, beans, radishes, beets, Swiss chard, carrots, as well as the usual tomatoes, herbs, and peppers.
Galina Tchouprikova, Senior Greenhouse
Operator, generously

donated 4 flats of annuals, while Steve Wiersma, the Supervisor, Horticulture in Oakville, made sure the gardens were well supplied with mulch and compost.

A big thanks to both Steve and Galina!

Despite the cool, wet start to the season we missed only one lesson because of the rain. All seeds were either donated from the Compost Council of Canada or bought from William Dam Seeds. The tomatoes were heirloom from Tree and Twig in Wellandport. This year we decided to plant hot peppers and sweet peppers. We used our large shared bed to grow watermelons! Every garden has its challenges and this garden is no different. The rabbits ate all our lettuce, spinach, beans, pepper plants, the tops of the beets, as well as nibbled on the green onions, and











The tobacco hornworm kept well hidden but his destructive appetite could not be missed. The milkweed kept the Monarchs happy but unfortunately became quite aggressive with me in the vegetable patch. Despite this, almost every family was grateful for the chance to learn how to grow their own food. I can't think of a single person who prefers produce from California in January over their own vine ripened tomatoes in August. It makes it all worth it! (Although if you own a greyhound or a fencing company – call me!!)

-Helen Stephenson



Celia Roberts presented a demonstration of Transparency Design at the OHA.

These are examples of Transparency Design.





Some important highlights from the 113th OHA Convention in Windsor were as follows:

- 1. The resolution was passed to alter the district borders that brings our part of Haldimand officially into District 6.
- 2. Major Awards at the convention won by District 6; OHA Award of Merit - Barbara Smith OHA Honour Roll - Bob Wilt Ancaster Tree Grant - Milton & District Society \$100 Adult Aggregate award for most competition points won by a Society - Oakville Hort. Society.
- 3. Awards won by Oakville Members:

Photography - Best in Show - Wade Pittman Class 4 "Tranquility"

Photography Wade Pittman - 1st - Class 11 "Pollinators"

Photography Wade Pittman - 1st - Class 7 "Tomatoes"

Photography Mary Rose - 2nd - Class 4 "Tranquility"

Photography Marie Decker - 1st - Class 10 "Farm Implements"

Photography Marie Decker - 2nd - Class 1 Pick Your Own

And several others...

Paper Arts Invitation - 1st - Veronica Heiderich won an award in the painting class Jewelry Arts Competition - Floral Broach - 1st Elizabeth Schleicher

Horticulture Competition:

Marie Decker - Judge's Choice Collections "Vegetable Collection"

1st - Rose Collection

1st - Floating Rose shown for fragrance "Gertrude Jekyll"

1st - Carpet Rose Spray

1st - Large Flowers Clematis "Comtesse de Bouchard"

and several 2nds and 3rds

Elizabeth Schleicher - 1st - Shrub Rose Class

1st - Specimen Rose and several 2nds and 3rds

Design Division:

Marie Decker 1st Pave Class 2nd Miniature design

Elizabeth Schleicher - 1st Miniature Design

2nd Bridges Design

If you go on the gardenontario site, click on "convention" on the top menu Scroll down to "Convention History". Click on "2019" Click on "Award Winners" you will roll down to a picture of Barbara Smith and a picture of Bob Wilt.

I hope to see you at the next 2020 convention, Marie Decker.





Horticulture



Marie Decker 1st Rose Collection



Marie Decker 1st Floating Rose for fragrance "Gertrude Jekyll".



Marie Decker 2nd Miniature Display



Marie Decker HM 'Southern Tip of Canada'



Marie Decker Pave Design 1st 'Come to Ontario's Flatlands & Geographic & Cultural Mosaic'



Marie Decker 2nd Specimen Rose Sceptered Isle



Marie Decker Judges Choice Collections "Vegetable Collection"



Elizabeth Schleicher 1st Shrub Rose



Elizabeth Schleicher 1st "Hot, Hot, Hot"



Elizabeth Schleicher 2nd Bridge Design







Photography/Paper Arts /Jewelry



Best in Show - Wade Pittman Class 4 "Tranquility"



Wade Pittman 1st - Class 7 "Tomatoes"



Wade Pittman 1st - Class 11 "Pollinators"



Mary Rose 2nd - Class 4 "Tranquility"



Marie Decker 1st - Class 10 "Farm Implements"



Marie Decker 2nd - Class 1 "Pick Your Own"



Paper Arts Invitation 1st - Veronica Heiderich



Painting Class - Veronica Heiderich



Jewelry Arts Competition 1st -Floral Broach Elizabeth Schleicher



Photographs attributed to: ELIZABETH SCHLEICHER & MARIE DECKER





Location: Royal Botanical Gardens Rooms 3, 4 and 5

When: SUNDAY OCTOBER 6th

Start Time: 1:00 pm for Sale, Auction at 1:30 pm.

Cash or Cheque

Interesting, rare, unusual! That's what we have for sale: large, healthy bulbs. No sitting in warehouses. We have an appreciation for great garden varieties, varieties for shade, long-lasting blooms, scented varieties, and more. Come and see for yourself and get some great bargains. Remember - no tax!

Here's a small selection of some of the unusual, one-of-a-kind varieties that will be in the sale/auction

Kaveri Friso (N.Carillon-Silk Road)

Licorice Stick Torch (first introduced as Olympic Flame)

Time Zone Tequila Rose

Twisted Strawberries Meghan's Golden Orb Pearl Stacy Candy Floss (or Cotton Candy)

Chocolate-on-Lemon







The Centuries-Old Society Dedicated to Growing the 'Forgotten Fruit'



EVERY AUGUST, INSIDE THE bell-topped St. Hedda's Roman Catholic Primary School in Egton Bridge, England, keen-eyed men stare at a set of antique scales. Adding small metal weights to one side, they carefully calculate the exact heft of local gooseberries. But these aren't just any gooseberries. Toted to the school in everything from elegant wooden boxes to egg cartons, these are massive specimens of what are normally small fruits. At this biggest-is-best yearly competition, a two-ounce berry is a monumental accomplishment.

For the last 218 years, local gooseberry lovers have faced off over their berries at the Egton Bridge Gooseberry Show, using every horticultural trick in the book to triumph. Despite this summer's sporadic yet heavy rains, around three-dozen growers are likely to bring their fruit to this year's show on August 6, says Ian Woodcock, secretary for the Egton Bridge Old Gooseberry Society. Competitively growing gooseberries might seem like an impossibly niche hobby. But, as a matter of fact, both the show and society are some of the last vestiges of what was once a vast cohort of gooseberry groups.

For hundreds of years, cultivating the wee fruit was a popular art and science. In the 19th century, Britain was home to around 170 gooseberry-growing societies. Even America had a handful.

Resembling grapes—although they are occasionally fuzzy—gooseberries come in green, red, yellow, and white. They taste grape-like too, but their tartness means they're often cooked with sugar and added to puddings or other creamy sweets. According to one 1817 gardening book, "The gooseberry is especially a British fruit ... in no other country is so much attention paid to its cultivation." Records of gooseberry cultivation first appeared in the 13th century, and they became a favorite summer treat in Britain.

Eventually, they evolved from a favorite to a fad. "How did this passion for growing giant gooseberries start? Nobody seems to know," muses the Egton Bridge Old Gooseberry Society website. In the 19th century, farmers and hobbyists grew innumerable varieties, from the red "Roaring Lion" to the green "Hero of the Nile." A yearly magazine, The Gooseberry Growers' Register, published the results from berrygrowing contests around the country.

When publication of The Gooseberry Growers' Register halted in the early-20th century, it coincided with the fading popularity of the hobby. Now, the Egton Bridge Gooseberry Show is the oldest surviving event, one that Woodcock estimates have been ongoing since at least 1800. The society boasts around 100 members, and Woodcock readily admits that the average age runs "a little old." But, he adds, "We do seem to replace the ones that unfortunately die."

Some things haven't changed. The Society still uses an ancient system of measurement, measuring berries by dram (1.77 grams) and grain (64.8 milligrams). Such infinitesimal amounts, measured by a super-sensitive 1937 Avery scale that can calculate the weight of a feather, mean that margins can be slim when deciding who gains gooseberry glory. But competitors have several chances to take home a trophy: by growing the heaviest berry in its color class, the heaviest six or 12 berries as a set, or, of course, the heaviest Champion Berry.







The Centuries-Old Society Dedicated to Growing the 'Forgotten Fruit' (con't)

In 2009, the Guinness Book of World Records dubbed the Champion Berry the heaviest gooseberry ever recorded. While it's since been surpassed, Bryan Nellist's huge Woodpecker gooseberry was bigger than a golf ball and over two ounces. "The two-ounce berry is mythical," Woodcock says. "It's a bit like a unicorn, but it does exist." To put that in context, most gooseberries are less than an inch long.

But some things have changed. As one of the last gooseberry societies, "you get trolled on the Internet," Woodcock says dourly. "Other times, people go, 'Oh! Big gooseberries. What else?"

"That's it," he adds. "It's just big gooseberries."

Woodcock points out that in Britain, there's "a weird subculture for growing large vegetables generally," and gooseberry growers are no exception. Champion gooseberries often come from bushes heartily fertilized with potash, protected from birds and mildew, and shaded with umbrellas from too much sun and rain. Growers even remove most of their bushes' fruit pre-competition to ensure that only two or three berries get all the plant's resources.

On competition day, growers drop off their berries throughout the morning to be carefully weighed (burst berries are disqualified) and laid out on a white-cloth covered table to be admired. During the event, the crowd enjoys live music. Once upon a time, it was a brass band. But these days, "we struggle to get a brass band that we can afford," Woodcock says matter-of-factly. Luckily, a local ukelele orchestra, the "Eskuleles," are less expensive. So, to the tune of strumming ukuleles, locals catch up over gooseberries. After the prize ceremony, people normally adjourn to the pub, Woodcock says. And the berries, prize-winning or not, end up cooked or on the compost pile.



These days, gooseberries are sometimes referred to as "the forgotten fruit." Often sour and not capable of ripening after picking, they're not a common sight in the grocery store. Many 19th-century varieties, Woodcock muses, have even been lost. But some older varieties continue to take home prizes. Woodcock points to the golden "Edith Cavell." There's a long history of naming gooseberries after heroes, and Edith Cavell, a British nurse executed by Germany during World War I, certainly fit the bill. Woodcock, who despite years as the society's secretary calls himself "a very poor competitor,"

admits to a soft spot for that particular berry. "Would she be proud she'd been immortalized by a gooseberry?" he wonders. "I think I'd be proud to be immortalized by a gooseberry."

Attributed to: ANNE EWBANK JULY 22, 2019 https://www.atlasobscura.com/







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Companion Planting in RBG's Rose Garden (RBG)

Tree Seeds: Favourite Foods of Wildlife & People (RBG)

Saving Seeds: It Just Makes Sense (RBG)

Container Gardening with Native Plants (TRC)

Put the Bees to Bed (RBG)

How to Create a Bonsai Tree (LVB)

Fall Lawn and Garden Care (RBG)

MacEwan Garden Tour (TRC)

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Art of Bonsai (RBG)

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Pruning and Maintenance of Shrubs and Trees (RBG)

Horticultural Therapy Basic Training (RBG)

Hydroponics and Gardening without Soil (RBG)

Halton Green Screens (HGS)

171 Speers Road, Unit 25 Oakville, ON 905 466 3939

Lee Valley Burlington (LVB)

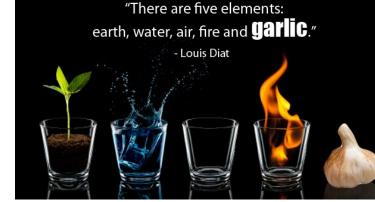
Royal Botanical Gardens (RBG)

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680 Plains Road West, Hamilton/Burlington 905-527-1158

The Riverwood Conservancy (TRC)

4300 Riverwood Park Ln, Mississauga, ON 905-279-5878







Monthly Meeting at Joshua Creek Heritage Art Centre September 9 Monthly meeting will be held at the Joshua Creek Heritage Art Centre, 1086 Burnhamthorpe Road East. Doors open at 6:30 pm, meeting commences at 7:30 pm. September 11 The Story and History of Famous Flowers The Credit Valley Horticultural Society will meet on Wednesday, September 11, 2019 at 8:00 pm in the South Common Community Centre, Arbour Green Room, 2233 South Millway, Mississauga. Guest speaker, Lianne Harris, will talk about 'The Story and History of Famous Flowers'. New members and visitors are welcome (non-member \$2.00). For more information, please visit creditvalleyhort.ca or call 905 822 1606. September 14 **OHA District 6 Fall Breakfast Meeting** Sponsored by the Oakville Horticultural Society. Please review the notice regarding this event in the newsletter. September 20 **RGB Speaker Series - Next Level Veggies** 7 to 8:30 p.m.; RBG Centre. Ben Cullen, fourth-generation urban gardener and co-author of Escape to Reality (written with his father, Mark Cullen), discusses how to get the most from your garden with an environmental approach. It doesn't matter if you are growing in planters on your patio, a small side garden, or a small acreage, there is lots of take-away information to help you get the most out of your food garden. Let's get growing! September 21 **Fall Plant Sale** 8:00 am - 1:00 pm Location: Waterdown Farmers Market 79 Hamilton Street, Waterdown, ON 2019 Flamborough Horticultural Society Fall Plant Sale joins Waterdown Farmers Market September 22 How to Create a Bonsai Tree Sunday, September 22, 11:30 a.m. to 4:30 p.m. Location: Lee Valley Tools Ltd.3060 Davidson Court Burlington, ON Fee: \$85.00 The word bonsai literally means "plant in a pot." An exotic adventure into the world of bonsai, this session will cover how to incorporate horticulture, craftsmanship and art to create and maintain your own dwarfed ornamental tree. Under guidance and instruction you will pot, style, cut and use malleable wire to prepare a nursery stock tree to take home. All tools and materials provided. To purchase tickets call: (905) 319-9110 October 6 **Bulb Sale & Auction** Ontario Regional Lily Society invite your members of your society to the annual bulb sale and auction on October 6, 2019 in rooms 3,4 and 5 at the Royal Botanical Gardens in Burlington, Ontario. Start time is 1 pm on October 6. Auction will follow approx. 1:30. Arrive early for best selection. Cash or personal cheque. Monthly Meeting at Joshua Creek Heritage Art Centre Monthly meeting will be held at the Joshua Creek Heritage Art Centre, 1086 Burnhamthorpe Road East . Doors open at 6:30 pm, meeting commences at 7:30 pm.



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



