



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. And we can expect to be doing a number of things differently, given the way 2020 has rolled out.



On that note, lets look at membership renewal. As a Society with 63 years of successful events and many wonderful experiences, we rely to large extent on member loyalty to keep on keeping on. We work hard at continuing with the initiatives that fit our ambitious mandate and that members love to be involved in. And while most of us like to handle our renewal in person, that cannot happen this year, so we are adding e-transfer capability to simplify paying dues for 2021. The mail in option is still available. I'm sure you agree with me that \$20 (single) or \$30 (family) is still a great entertainment and community support bargain. As I often say, gardeners are the very nicest people!

On the topic of our autumn obligations, Larry will be presenting the overview of 2020 actual and 2021 proposed budgets, with more detailed reports to appear in the next newsletter. It has been an unusual year - we were unable to carry out our usual fundraising activities, but our expenditures were reduced as well, so it has not been a fiscally difficult year.

As our year end approaches, we are quite certain that we will not be able to meet for our annual AGM and pot luck dinner. We will do something however, to mark the changeover for 2021 so watch for more details as we find a way to wrap up the year, recognize good efforts all around and put together a slate for the incoming executive.

With summer's end, we find ourselves doing some very basic cleanup in the garden and that is my favourite time to begin planning for next spring and summer. Where to plant new spring bulbs, what needs to move or get donated, what needs to be added for an even better display next year, and making sure all those tubers and tender bulbs and plants are prepared for their winter hibernation. It is a good time to hear from an expert on Dahlias and Peonies, and our Program Committee has set that up for us with speaker Nick Vanderheide.

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. Looking forward to joining you by ZOOM on October 5th!

Until then, enjoy your time in the garden!

Paula



Monday,
October 5, 2020
for our Second Virtual Meeting





Share the Beauty

Hi fellow Horticultural Society members!

This message is for people who have extra beautiful blooms in their garden! No pressure to participate, this is completely voluntary.

Please note:

- calling receivers before we deliver for special instructions
- wrapping the flowers in newspaper and twine
- delivering by drop off outside the facility or at the location designated by the facility or person

If you have garden flowers that you feel you can spare,

- please contact us by email - paulaclayton2015@bell.net with your location and convenient time for pickup and we will arrange to get them from you and deliver them to some deserving people.

- If you could cut the blooms and leave them on your front step that would be ideal, otherwise we can come and cut for you. We will bring a container.

If you are not well, please understand, we can't take your blooms at this time. Enjoy them and get better soon!

If you would like to help with delivery, please let us know.



A new Facebook group has been created so that members of the Oakville Horticultural Society may post and share information as a private online group.

To join all you need is a Facebook account and request to join the group name "Oakville Hort Sharing" or contact our Administrator Veronica

<https://www.facebook.com/veronica.heiderich> .

Access will be given as soon as possible upon request. Non Facebook members can post information by asking someone who has a Facebook account and is in the group to post on your behalf or contact Veronica by email bvervah7@gmail.com .

Share what is happening in your garden with photos. Have gardening questions, ideas or concerns? Need local or online resources identified? Want to share plants that you are digging and dividing? Do you have advice or proven methods? Anything gardening goes, meeting current bylaws and public health guidelines. The content is only limited by our imagination of what we would like to communicate with other members. The group will be moderated by Veronica our Facebook Administrator. Let's dig in!

Thank you, Veronica





As I write this it is 28 degrees and no sign of frost, but it can strike any time in October, so it is time to prepare any frost tender plants which you want to winter over for their six month sojourn indoors.

The first rule is to inspect the plant carefully for insects, disease, and condition, because it will not improve in storage. Prune it lightly, or if it is too big, prune more heavily, then dig and pot it up if necessary.

There are three conditions for indoor storage, warm / bright, cool / bright, and cool /dark, depending on whether you want the plant to keep on growing or go dormant, and you may not be able to provide all these conditions.

I have an unheated sun room built on to my house, which I keep above freezing with roof de-icing cable on the benches with an electric heater on a thermostat set at 5 to 10 degrees Celsius, and a large cool laundry room with two windows and a large 9ft by 3ft counter with storage space underneath for forcing spring bulbs and storing summer bulbs. (and a couple of mouse traps just in case!).

Many potted plants will stay attractive well into the winter, and these are candidates for warm/bright conditions near a window, such as your family room. All you need to do is to clean up and prune lightly, water, fertilize when the days get longer in early March, mist frequently, and rotate periodically to stop the plant growing towards the light. Some plants for these conditions are begonias, coleus, elephant's ears, hibiscus, fuschias, mandevillas, and geraniums. When they become unattractive, move them to cool/dark storage.

I provide cool/bright conditions in my sun room and laundry room, supplemented with grow lights in early spring when I want to speed up growth. The idea here is to keep the plant growing only very slowly, watered only lightly and not fertilized until spring. When temperatures start to warm up be on the lookout for aphids and whitefly, which can multiply rapidly. Candidates for cool/bright conditions are oleanders, annual grasses, passion flower, mandevilla, clivea, agapanthus, bananas, and potted mums.

Cool dark conditions are the easiest to provide for bulbs and tubers and plants which you want to shed their leaves and go dormant (some people do this for brugmansia, bougainvillea and fuchsia).

Dahlias, cannas, and tuberous begonias are left in the ground until frost blackens the foliage, (or even a week or two longer)and then cut down leaving a two inch stalk The plant is then carefully dug up, loose soil shaken off, and allowed to dry for a week or two, then labeled and stored in crates or bags (not air tight containers),and covered with peat moss, vermiculite, or wrapped in newspaper. Check occasionally for desiccation or mold, and if necessary mist lightly.

Gladiolus, crocosmia, canna, caladiums are dug before frost and stored in the same way as dahlias.

Now for those perennials which you leave in the garden over winter, it is probably too late now to divide perennials because there is not enough time to re-establish their root system. It will be safer to leave the division until spring.

Plants which retain an interesting structure or provide seed for the birds can be left standing. Others can be cut down and raked up. After a couple of hard frosts you will know what to do. Perennial grasses in particular are very attractive through the winter and should not be cut back until spring. One good idea is to then bunch the cut stems together and put them in tomato cages until new growth appears on the clumps.

Happy gardening, David Marshall



Our Budget Challenges During The Pandemic...

The Executive has prepared a draft budget for next year. This task, however, has proved to be especially challenging because of the uncertainties related to COVID. We cannot be certain about what activities the OHS will be able to conduct because that depends on bringing the pandemic under control and being able to resume our normal program.

Our approach has been to propose a conservative estimate for revenue which reflects a staged re-opening and scaling back our primary revenue generating events such as the May Plant Sale and Garden Tour. As a result our projected revenue for next year is \$9500.

The budget for expenses, however, needs to reflect our commitments and the possibility that OHS will be able to resume normal activities. Projected expenses for next year total \$15700.

At this point the draft budget is forecasting a large deficit of \$6200 for next year. The Executive, however, approves expenses on a monthly basis and if COVID continues well into next year, expenses will be reduced dramatically to correspond to the reduced activity.

On a positive note, the financial status for the Oakville Horticultural Society is strong. Over the last five years, the OHS has not recorded a deficit except for 2019 when, with the approval of our membership, we purchased the Sound System to conduct our meetings more effectively. The following table summarizes the OHS Equity which best describes the overall financial status.

Oakville Horticultural Society- Year End Statements Summary

Fiscal Year	Budget\$			Actual\$			OHS Equity \$
	Revenue	Expenses	Deficit	Revenue	Expenses	Net Income	
2015	11920.00	18575.00	-6655.00	14225.88	12808.20	1417.68	51026.21
2016	13910.00	17625.00	-3715.00	19304.00	14406.24	4897.76	55923.97
2017	13910.00	18855.00	-4945.00	14727.61	14209.52	518.09	56442.06
2018	13160.00	17930.00	-4770.00	17642.87	15569.81	2073.06	58515.12
2019	14060.00	21380.00	-7320.00	13677.88	15201.91	-1524.03	56991.09

We can't predict a pandemic and the potential impact on our programs, but the OHS is in a strong financial position to weather this storm and other disruptions we may encounter.

Larry Urbanoski

Treasurer



Vol. 1, No. 6 **The Natural Gardener Inc.**
Our Journey from Oakville to Ferryland, NL.



As garlic farmers in Newfoundland, September and October are our busiest months.

We like to make “busy” as much fun as possible. September weather is very pleasant on the Avalon Peninsula and October is quite beautiful too! It will be crisp and cool in November but the skies remain blue.

Jane fills her days with cranberry picking on ocean cliffs. Cranberry scones with a cup of tea are special treats.

Usually, we have very sunny days and the warm winds blow just hard enough to keep us comfortable as we do our work in the fields and on the beaches. We plant garlic seed (cloves) in mid-October. As soon as the vegetables are harvested, we begin preparing the soil for planting.

We make several trips to the beach to gather truckloads of fresh kelp (seaweed), which we use as our mulch for the garlic beds. Last week, we enjoyed filling our truck with kelp while the sea birds were calling and seals were basking in the sun. Occasionally, we stop and ask ourselves how we happened on this little piece of paradise.

Kelp not only brings its micronutrients to the soil, but also acts as a weed barrier in the spring. We will also mulch our asparagus rows with the kelp. We always apply cover crops to nourish our fields in the fall after everything has been harvested.

In past years, we have sown rye and oats. This year, we have chosen mustard seed as our main cover. Mustards make a good cover crop for a variety of reasons. Without elaborating on all the science, let's say mustard acts as a bio fumigant to control soil borne pests, helps with weed suppression and adds organic matter to the fields.

Hopefully we can all stay safe and healthy as we welcome spring and winter.



brian and jane's journey...



brian and jane's journey...



Ferryland, Newfoundland

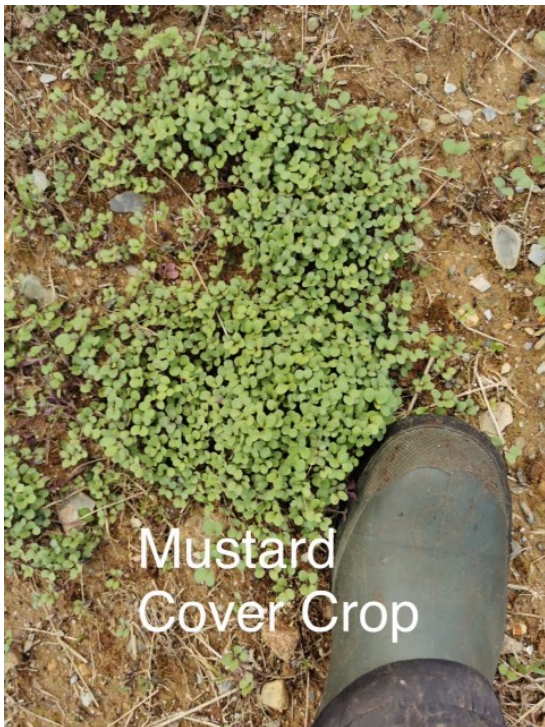




Asparagus Row



Seed garlic ready for planting



Mustard
Cover Crop



brian and jane's journey...

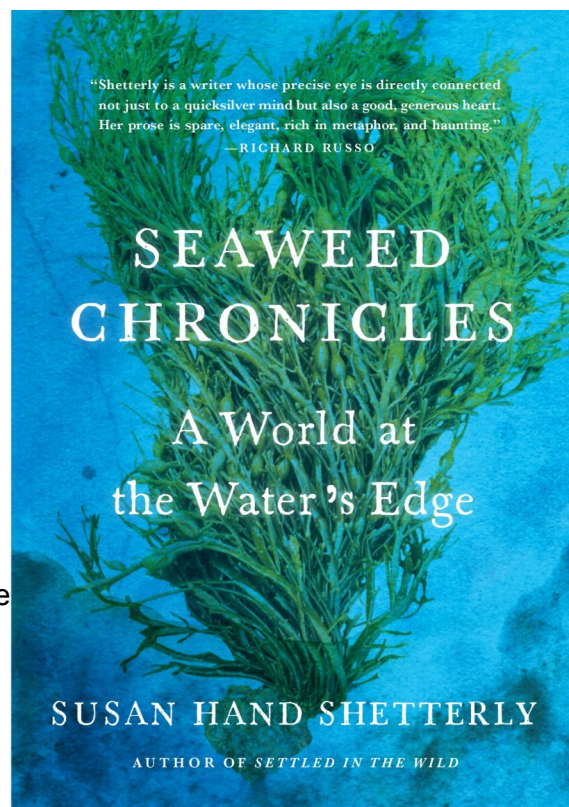


Jerusalem Artichokes
(sunflower family)



J choke harvest

In *Seaweed Chronicles*, Shetterly takes readers deep into the world of this essential organism by providing an immersive, often poetic look at life on the rugged shores of her beloved Gulf of Maine, where the growth and harvesting of seaweed is becoming a major industry. While examining the life cycle of seaweed and its place in the environment, she tells the stories of the men and women who farm and harvest it—and who are fighting to protect this critical species against forces both natural and man-made. Ideal for readers of such books as *The Hidden Life of Trees* and *How to Read Water*, *Seaweed Chronicles* is a deeply informative look at a little understood and too often unappreciated part of our habitat.



For more information regarding Newfoundland kelp, please visit:

<https://www.gov.nl.ca/ffa/files/research-development-fdp-pdf-marine-plants.pdf>

<http://micksmarinebiology.blogspot.com/2011/04/seaweeds-of-newfoundland-part-4.html>



• JERUSALEM ARTICHOKE •

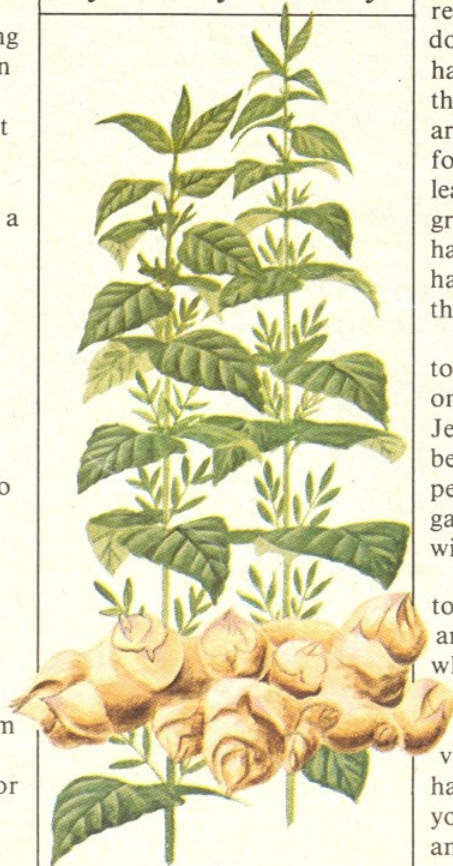
There is an old joke about the Holy Roman Empire being neither holy, Roman nor an empire. Likewise, the Jerusalem artichoke doesn't come from Jerusalem and isn't an artichoke. What it is, though, is the source of a nutritious, delicious tuber.

A member of the sunflower family, the Jerusalem artichoke is a native of North America and was highly valued by the Indian peoples. The French are credited with importing the vegetable into Europe early in the 17th century and its popularity quickly spread around the Mediterranean and into Britain.

Why is the plant called Jerusalem artichoke? The speculation is that Jerusalem is simply a distortion of *girasole*, the Italian word for sunflower. As for the artichoke part of the name, the tubers of the plant do share the earthy flavor of the globe artichoke.

The Jerusalem artichoke can be found growing wild in many parts of Canada. The plant grows up to five feet high and bears yellow flowers that look like small sunflowers. Unlike the sunflower, though, the seeds of the Jerusalem artichoke are inedible. Wild or cultivated, the plant produces a knobby white rhizome or tuber with a purplish or tan skin. The

By Kathryn Harley



better prepared and the richer the soil, the larger the tubers. The plants grow with tremendous ease.

To start a row or a clump of Jerusalem artichokes, cut up some tubers and plant them in worked soil about four inches deep and 18 inches apart. They can be planted as early in the spring as you can work the soil. After that, you don't have to give them another thought until late fall, when all the leaves of the plants

have died and the tubers are ready to harvest. And don't worry about frost harming your crop — like the parsnip, the Jerusalem artichoke is all the sweeter for frost. In fact, you can leave the tubers in the ground all winter long and have the delight of harvesting a crop as soon as the snow melts.

It's just about impossible to dig up all the tubers, so once established, the Jerusalem artichoke will become pretty well a perennial feature of the garden. The smallest tuber will sprout into a new plant.

Now that you know how to grow Jerusalem artichokes you may wonder why you should want to — after all, they're no longer a familiar North American vegetable. But, if you ever have a chance to taste them, you'll instantly have an answer. Jerusalem artichokes are delicious. There's another reason for growing them, too. Instead of starch, Jerusalem artichokes produce carbohydrates in the form of inulin, a sugar which is digested far more slowly than starch. As a result, the vegetable is in some cases considered useful for diabetics.

You can cook Jerusalem artichokes in a variety of ways. Many potato recipes can be adapted to the vegetable. They can also be sliced and used raw in salads. ■

JULIAN MULOCK

84/HOMEMAKER'S MAGAZINE

did you know.....



Accredited to: Kathryn Harley Haynes Homemaker's Magazine



Sautéed Jerusalem artichokes with garlic and bay leaves

A JAMIE OLIVER RECIPE

“I love these crispy pan-fried Jerusalem artichokes with meat and fish or even in a warm salad ”

SERVES: 4 COOKS IN: 40 MINUTES DIFFICULTY: SUPER EASY

Ingredients

600 g Jerusalem artichokes
olive oil
a few bay leaves
2 cloves garlic
1 splash white wine vinegar
Salt and pepper

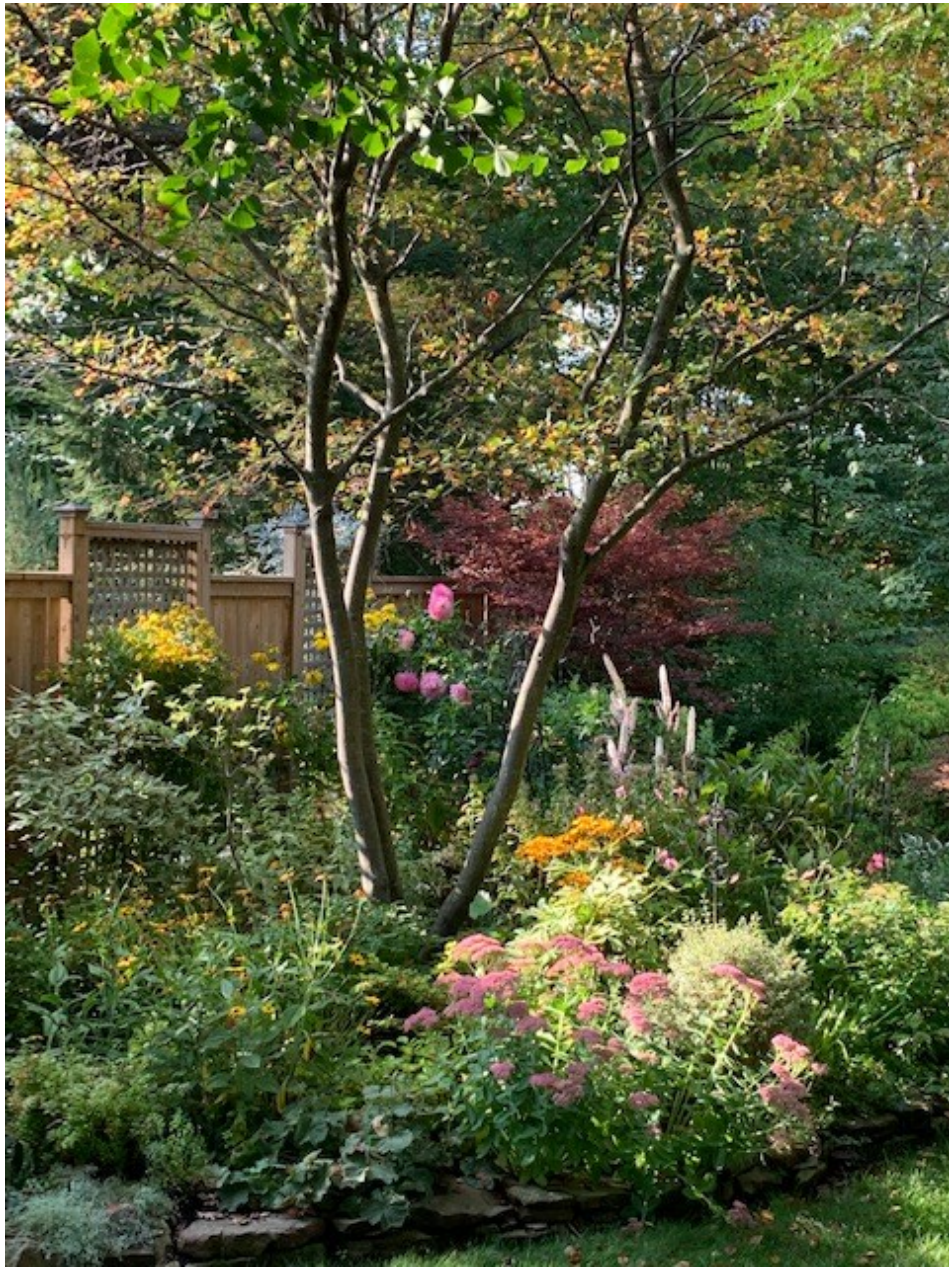


Method

Jerusalem artichokes are sweet and almost garlicky and mushroomy and gorgeous. Although called artichokes they're actually tubers – like rough and ready potatoes. You can scrub and roast them whole like mini jacket potatoes and split them open, drizzled with a little chilli oil. You can even use them in a salad with smoky bacon. A Jerusalem artichoke's best friends are sage, thyme, butter, bacon, bay, cream, breadcrumbs, cheese and anything smoked.

To serve 4, you will need 600g/1lb 6oz of Jerusalem artichokes. Peel them, and then cut them into chunks. Place them in an oiled frying pan and fry on a medium heat until golden on both sides, then add a few bay leaves, 2 cloves of garlic, finely sliced, a splash of white wine vinegar, some salt and pepper, and place a lid on top. After about 20 to 25 minutes they will have softened up nicely and you can remove the lid and the bay leaves. Continue cooking for a couple of minutes to crisp the artichoke slices up one last time, then serve straight away. Personally, I think they go well with both meat and fish and are particularly good in a plate of antipasti, or in soups or warm salads.

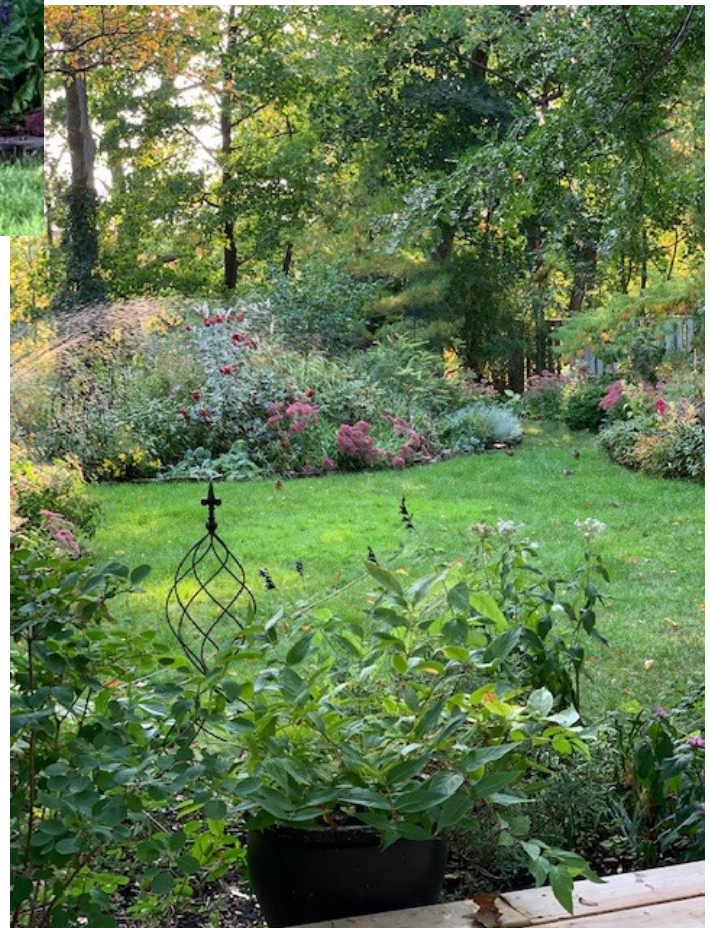




in the garden of eden ...



in the garden of eden ...



WANTED

We are searching for a pictorial
Garden tour (minimum of 6 photos)
of your garden. If you have a phone
or camera, and are willing to share
your garden with us, please forward
the photographs to:
editor.ohs@oakvillehort.org



Little Known Garden Gems for the Landscape – Part 2

Presentation and Photos by Jim Lounsbery

1. *Abeliophyllum distichum* 'Roseum' – White Forsythia
2. *Abelia x grandiflora* – Glossy Abelia
3. *Acer japonicum* 'Aconitifolium' Full Moon Maple / Leaf Structure
4. *Acer japonicum* 'Aconitifolium' – Fall colour
5. *Acer palmatum* 'Ukigumo'
6. *Acer griseum* – Paper Bark Maple
7. *Prunus maackii* - Amur Chokecherry, Manchurian Cherry
8. *Callicarpa japonica* – Japanese Beautyberry
9. *Chionanthus virginicus* – White Fringetree / *C. retusa* - Chinese Fringetree
10. *Cornus alternifolia* 'Golden Shadows' – Pagoda Dogwood
11. *Cornus florida* – Native Dogwood
12. *Cornus kousa* 'Wolf Eye' – Kousa Dogwood
13. *Cornus kousa* – fruit – Kousa Dogwood
14. *Cornus kousa* 'Temple Jewel' – Kousa Dogwood
15. *C.k. x C.f.* 'Stellar Pink', *C.k.* 'Samaritan', *C.k. x C.f.* 'Ruth Ellen'
16. *Daphne mezereum* – February Daphne + seed
17. *Daphne x burkwoodii* 'Carol Mackie' + 'Briggs Moonlight'
18. *Daphne* 'Lawrence Crocker'
19. *Daphne x transatlantica* 'Eternal Fragrance'
20. *Diervilla lonicera* – Dwarf Bush Honeysuckle
21. *Euonymus atropurpureus* – Burning Bush / Wahoo – *E. obovatus* – Running Strawberry bush
22. *Fothergilla gardenii* – Dwarf Fothergilla – spring flowers/ seed heads / fall leaf colour
23. *Hamamelis x intermedia* – Witchhazel cultivars 'Diane', 'Winter Beauty', 'Arnold Promise' – fall leaf colour
24. *Hamamelis virginiana* – Common Witchhazel – Fall Flowering Native
25. *Heptacodium miconioides* – Seven-son Flower
26. *Hydrangea aspera* var. *sargentiana* – Sargent Hydrangea
27. *Schizophragma hydrangeoides* – Japanese hydrangea - vine
28. *Ilex verticillata* - Winterberry Holly cultivars 'Sparkleberry', 'Winter Gold', 'Winter Red'
29. *Ilex glabra* 'Shamrock' – Inkberry Holly
30. *Kerria japonica* 'Picta' – Japanese Kerria/Japanese Rose
31. *Magnolia acuminata* 'Yellow Bird' – Cucumbertree Magnolia
32. *Potentilla fruticosa* 'Jackmanii' – Bush Cinquefoil
33. *Vitex agnus-castus* – Chastetree
34. *Rhus typhina* – Staghorn Sumac fruit/shrub 'Tiger Eyes'
35. *Weigela florida* 'My Monet'
36. Bamboos – Dwarf Bamboo / Palmate Bamboo / Timber Bamboo
37. *Stewartia pseudocamellia* – Japanese Stewartia – July flower, fall colour, exfoliating bark
38. *Franklinia alatamaha* - Franklinia, Franklin Tree
39. *Arctostaphylos uva ursi* – Bearberry, Kinnikinnick
40. *Zenobia pulverulenta* – Dusty Zenobia – Evergreen to Deciduous
41. *Rhodo diversipolosum* (*Ledum palustris* subsp. *diversipolosum*) – Wild Rosmary
42. *Senna hebecarpa* – American Seena
45. *Picea abies* 'Pendula' – Pendulous Norway Spruce
46. *Juniperus communis* Cultivars – Native – 'Compressa', 'Gold Cone', 'Berkshire'
47. *Picea glauca* – White Spruce - Native - 'Albertiana', 'Echiniformis', 'Daisy White'

Vineland Nurseries 4540 Martin Rd., Beamsville, ON LOR 1B1

Ph/Fax 905-562-4836

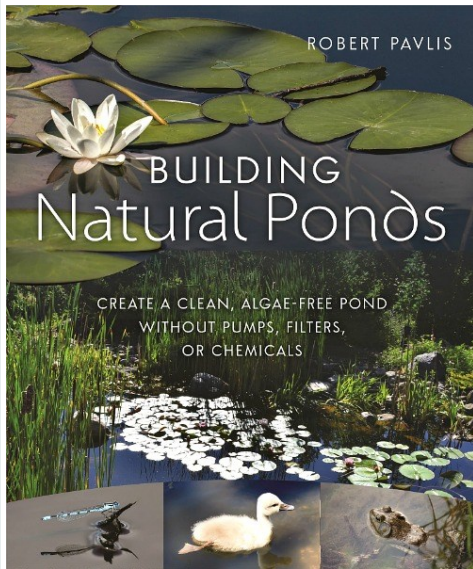
e-mail jlounsbe@vaxxine.com



did you know ...

Winter Reads: Favourite books for Canadian gardeners

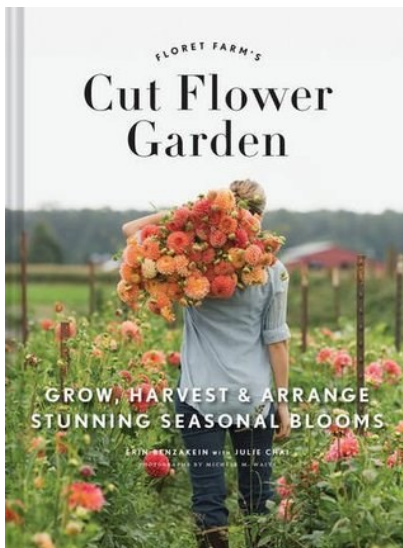
winter reads...



Typical backyard ponds are a complicated mess of pipes, pumps, filters, and nasty chemicals designed to adjust pH and keep algae at bay. Hardly the bucolic, natural ecosystem beloved by dragonflies, frogs, and songbirds.

The antidote is a natural pond, free of hassle, cost, and complexity and designed as a fully functional ecosystem, ideal for biodiversity, swimming, irrigation, and quiet contemplation.

Robert Pavlis, a Master Gardener with over 40 years of gardening experience, is owner and developer of Aspen Grove Gardens, a six-acre botanical garden featuring over 2,500 varieties of plants. A well-respected speaker and teacher, Robert has published articles in *Mother Earth News*, *Ontario Gardening* magazine, the widely read blog GardenMyths.com, which explodes common gardening myths and gardening information site GardenFundamentals.com.



This beautiful gardening book and guide to growing, harvesting, and arranging gorgeous blooms year-round provides readers with vital tools to nurture a stunning flower garden and use their blossoms and cut flowers to create show-stopping arrangements. It makes a beautiful gift for any occasion, for friends, loved ones and gardening lovers alike!

Floret Farm's Cut Flower Garden: *Cut Flower Garden* is equal parts instruction and inspiration—a flower gardening book overflowing with lush photography of magnificent flowers and breathtaking arrangements organized by season. Find inspiration in this lush flower book: Irresistible photos of Erin's flower farm that showcase exquisite blooms Tips for growing in a variety of spaces and climates Step-by-step instructions for lavish garlands, airy centerpieces, and romantic florist design and decor for every season

Erin Benzakein is the founder of Floret Flower Farm. Considered one of the nation's leading 'farmer florists,' a term she has helped popularise to describe those skilled at both flower farming and floral design, she is also an accomplished author, teacher and entrepreneur. In addition to building and managing her own company, Erin has published extensively on dozens of popular wedding websites and blogs. Known for lush, airy, romantic floral designs, Erin is consistently pushing the limits of what can be used in a bouquet. She lives, farms, and writes from her home in Washington's scenic Skagit Valley. Julie Chai is a writer and editor who has worked with Sunset Magazine and Gardenista. She writes regularly about growing edibles, small-space gardening, outdoor decorating and low maintenance landscapes. An avid do-it-yourselfer, she loves helping new gardeners get started. She lives in the San Francisco Bay Area. Michele M. Waite is a photographer whose style mixes a classic, timeless look with fresh and modern whimsy.



A Franken-Forest of Fruit Trees Is Growing on Governors Island

The project will rescue forgotten peaches, plums, and apricots.

On Governors Island, just a five-minute ferry ride from Manhattan, art professor Sam Van Aken plots his fantasy orchard. He plans on opening a public park with 50 blossoming trees that bloom into a mosaic of pinks, reds, purples, and whites. Come summer and fall, after the flowers have faded, visitors will be able to leisurely pick among 200 rare varieties of peaches, plums, apricots, cherries, and apples.

Van Aken is a master at grafting, an agricultural practice that involves transplanting one type of tree stem onto another, forming a sort of arboreal chimera. For his most well-known project, his “Tree of 40 Fruit,” Van Aken gathered rare varieties of stone fruit and grafted 40 different cultivars onto a single tree in Syracuse, New York. Now, he wants to open an entire orchard of these fantastical fruit trees. Van Aken hopes his Open Orchard will be both a breathtaking art installation and a living library that documents New York’s lost agricultural history.

“I think it’s a great way to maintain diversity,” says Amit Dhingra, a professor of horticulture at Washington State University who works in rare-fruit conservation. On top of the novelty for the public, a repository of fruit genetics can help scientists like Dhingra learn more about disease resistance or hardiness in the face of climate change. “These types of projects should be planted wherever they can,” he says. “I’m envious that we don’t have one in my own town.”

Van Aken’s fervor for multi-graft trees can be traced back to an interest in hoaxes. As a conceptual artist, much of Van Aken’s work has toyed with ideas surrounding illusion. He learned that the term hoax comes from hocus pocus, which in turn may originate from the Catholic liturgy “hoc est corpus meum,” a phrase used when bread and wine are transformed into the body of Christ.

“I thought that was a pretty interesting concept—where the appearance of a thing could remain the same while its reality changed,” says Van Aken. He began thinking about everyday objects that could be transformed into the unexpected and envisioned a tree that would look like any other during the winter, but come spring, would erupt into an array of different colored blossoms. He chose the number 40 because in Western religions it often represents a “number beyond counting.”



did you know

A Franken-Forest of Fruit Trees Is Growing continued.....

To create his colorful Tree of 40 Fruit, Van Aken first needed to hone his skills at grafting. Having grown up on a farm, he was familiar with the technique. “My great grandfather made a living grafting trees,” he explains. “Everybody talked about him like he was a magician.”

The process involves inserting a cut tree stem into a matching incision on an established root stock. If all goes well, the vascular systems of the tree and stem conjoin, and the two varieties grow as if they are one.

“The majority of trees—not even just fruit trees—are actually grafted now,” says Deanna Curtis, curator of woody plants at the New York Botanical Garden. Fruit trees such as apples, stone fruits, pears, and citrus have seeds that are genetically distinct from the parent, so the fruit they bear will have a different taste. Grafting ensures that the same fruit can be grown over and over again.

Curtis has heard of people making multi-graft trees with three or four varieties as a novelty before, but nothing remotely close to 40. And while making a single graft on a tree isn’t complicated per se, having 40 different varieties growing on a single tree means years of research, planning, and experimentation.

“You have to know what varieties are compatible,” says Van Aken, “but what it really comes down to is timing.” The grafting needs to be done just as the tree’s vessels begin flowing again in the beginning of spring, and it can take two years before it’s apparent that the stems have conjoined. “You can have a graft that takes, but it doesn’t bear fruit,” says Van Aken. “That’s probably the greatest skill: patience.”

While making a multi-graft tree with three or four varieties can be done in a single year, the Tree of 40 Fruit took five years and was completed in 2015. Since then, Van Aken has created around 20 other sites across the United States that bloom into a palatable pastiche every summer. For each site, he researches varieties that were historically grown in the region and sources the grafts from local growers, so each tree serves as a sort of horticultural ledger.

Now, after a decade of practice, Van Aken says that around 75 percent of his cross-variety grafts—like tacking a peach branch onto a plum tree—are a success, while 95 percent of same-variety grafts—like a peach onto another type of peach—take.

These years of practice, patience, and planning weren’t the only challenge. When Van Aken first embarked on the Tree of 40 Fruit project, he also ran into difficulty finding 40 different stone-fruit varieties that were historically grown in New York—a surprise to him since 2,000 varieties of peaches and nearly 2,000 types of plums were once grown across the United States. But swathes of these were lost when highway infrastructure paved the road for industrial production of fruit in the 1950s. Only the fruit most compatible with mass production, long-distance shipping, and shelf life could be sold in grocery stores, leaving other varieties—many healthier or tastier than their commercial cousins—to peter away into obscurity.



A Franken-Forest of Fruit Trees Is Growing continued.....

Learning about the plight of the heirlooms and tasting the fanciful fruit got Van Aken “in deep” with conservation. That’s why he collaborates with local growers to try and restock some of these dwindling cultivars.

“I have some that are favorites for taste and others that are favorites because of stories,” he says. The finicky green Gage plum, which Van Aken can only get fruit from about once every three years, is “really crazy ... you bite into it, and there’s a bouquet.” Another plum, the Washington Gage plum, has a host of competing origin stories, but Van Aken’s favorite is that an old green Gage tree was struck by lightning and the roots “shot up another sucker.” The resulting tree produced a new variety with “amazing fruit” that was popular across the East Coast before falling out of the mainstream in the 1800s.

Now, Van Aken plans on leveling up the conservation crusade. “I was like ‘Oh, I’m going to set out to preserve all of them,’” he says, but recognized the task was probably too ambitious for just one person. That’s when he realized he could rally the help of the public while sharing his blossoming bounty.

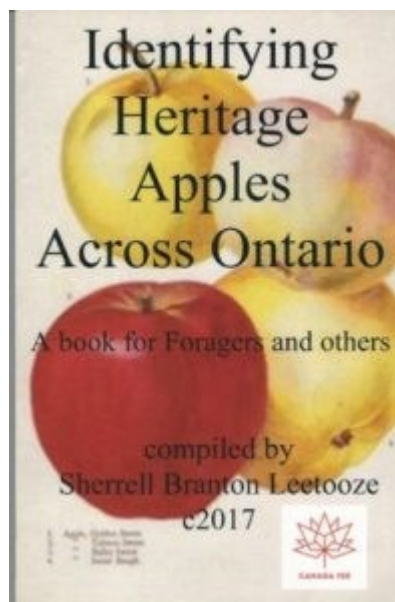
He got the idea to create an Open Orchard, a public park that would double as a gene bank for the endangered fruit varieties. He began asking around New York City if anyone had acreage to spare, and finally got lucky with Governor’s Island. On the 172-acre island, Van Aken currently has a nursery of 300 trees, each grafted with four fruit varieties. He plans on sharing 250 of them with community gardens around the city, while 50 will stay to populate his Open Orchard.

The orchard hosts workshops on grafting and conservation (currently done virtually due to the coronavirus), and Van Aken anticipates the trees will bear fruit next summer. The summer after that, members of the public will be able to pick the low hanging fruit while orchard staff harvest the rest. Van Aken has also collected historic recipes and plans to give some of the harvested fruit to local chefs who will recreate vintage recipes. “I really just want people to taste the fruit,” he says.

BY MARINA WANG JUNE 22, 2020 Gastro Obscura.

did you know.....





Identifying Heritage Apples Across Ontario

Ever wondered what variety those “wild apples” are that you go and find every fall? Well now you can, with Identifying Heritage Apples Across Ontario – a book for foragers and others. Listed by Ontario county (alphabetically) and then by township, you will easily be able to identify most wild apples you find. The book features 77 varieties with full colour photos or illustrations. It contains a list of all known varieties that were grown in Ontario in the pre-WW2 years as well as statistical data for each one.

Sher Branton Leetooze has gone on to write other books dealing with historical topics from the old country, as well as gardening books, wild plant books and genealogical books. As an avid gardener, Sher has grown her own vegetables for most of her adult life, and as a family researcher, Sher has been doing her own genealogy for over 40 years (family history is never finished!!) For as long as she can remember, Sher has been a *forager* – berries in the summer, apples and nuts in the fall. And so the Wild Plant books were a natural progression of this pastime.



WHAT IT LOOKS LIKE

Ironwood has simple, alternating oval-shaped leaves with sharp teeth that are successively larger towards the end of a growing shoot. Male flowers, called catkins, hang in early spring to release pollen. This tree may also be called hop hornbeam, because the maturing clusters of fruit looks like hops. Older trunks have rough, peeling strips of grayish-brown bark.

WHERE IT IS FOUND

Ironwood is a small understory tree that can be found growing from southern Ontario north to Lake Nipissing and Sault Ste. Marie, as well as populations in the Northwestern region to Kenora.

Ironwood is a slow-growing tree adapted to many situations, except on waterlogged soils where the similarly sized blue beech thrives.



Hamilton Fall Garden & Mum Show

Fall Garden & Mum Show

**October 23 to
November 1, 2020
9 am to 5 pm daily
Gage Park Greenhouse**

Chrysanthemums traditionally take stage in the autumn as the sumptuous palette of the season revolves around orange, brown, green, yellow and red, with a hint of pink and purple. People want to snuggle up indoors as daylight fades and Chrysanthemums are just perfect for those warm cozy moments. Chrysanthemums bring swaths of colour to the end of summer.

The Mum Show, as most people refer to the show, started in 1920 and has seen many changes over the years. A new theme each year has taken us through dramatic scenes of flowers, colours and displays.

The Chrysanthemum Show is an amazing floral display created by some of Hamilton's finest horticulture staff. The display is a breathtaking feature of over 200 varieties of Chrysanthemums, and more than 100,000 blooms and has a different theme each year.

In 2011 the Hamilton Fall Garden & Mum Show took place in the newly built greenhouse facility. Over 20,000 square feet of display space houses the show. The new greenhouse facility allowed for the creation of a new design and layout. A new children's area, live demonstration area and an expanded vendor area was created. In addition to the many new features, the greenhouse facility allows for an expanded display area with larger isles and multiple areas to rest and enjoy the beauty of the many displays.

ADMISSIONS DETAILS COMING SOON!

- Online ticket purchases will be preferred.
- Wheelchair accessible.

FOR MORE INFORMATION ABOUT THE SHOW, CALL 905-546-2489.

JOIN US FOR OUR ANNUAL PLANT SALE

November 3, 2020 from 8 am to 5pm

Purchase beautiful mums; both indoor and hardy outdoor mums are available. Both debit and cash payment will be accepted. The sale is on a first come first served basis. See you there!

- **Indoor mum:** \$2
- **Hardy mum:** \$3



did you know...