



# Kemptville Horticultural Society Newsletter

## September 2008

### Meeting Minutes for May 21, 2008

- The meeting was called to order, and a warm welcome was extended to all. Four new members and several visitors were introduced.
- Acknowledgements: Margaret Carlson, Leigh McGrath, Diane Sawchuck and Grace Forget were thanked for providing the evening's hospitality.
- Sylvia Hoffman moved to accept the minutes of the last meeting (April 16, 2008), seconded by Carmen Pincoff; the motion was passed.
- The Treasurer's Report was presented by Arline Rutter. Jean Sears moved to accept the report, seconded by Dennis Bourque; the motion was passed.
- Old Business
  - District 2 Flower Show, April 18-20 at the Napanee Sportsplex. The show was a great success. Congratulations to Sheila King for her organization and to the KHS volunteers and competitors (a number of members won ribbons in the flower competition).
  - District 2 AGM, April 26, Kinburn. 20 societies were represented. Highlights: changes made to Junior Gardeners' Program, the photo competition was a success with 178 entries, society yearbooks were shared, a judging school is planned, next year's AGM will be held collaboratively by Beechburg, Madawaska and Petawawa — possibly in Kinburn, KHS has volunteered to host the 2010 AGM (possibly at the College, possibly co-hosted by the Ottawa Valley Rock Garden Society, the day's format is set, a committee of 6 will start planning in January 2009).
  - Annual Plant Sale: Was a success although plant contributions and dollars earned were lower than in previous years. Thanks to all volunteers.
  - Junior Gardeners: Grace Forget is leading this group of 30+ young people and has been delivering brochures to schools.

### New Business

- Hwy Day, June 12-14: This "giant yard sale" benefits the local hospital. The KHS participates through a plant sale booth. Arline Rutter is hoping to recruit a number of volunteers and plant donations.
- Tour of Kemptville College greenhouses: Dinner and a tour of the greenhouses is planned for the evening of Wednesday, June 18.
- OHA Convention, Brampton, August 22-24.
- Garden Tour, Saturday, July 19.
- Eastern Ontario Gardeners Tour Guide (Patry

- Pokarchuk & Jim Cooper: Divides Eastern Ontario into 8 day trips covering independent nurseries, garden accessory/decor stores, cafes, accommodation. Printed were 10,000 copies and the cost is \$10 each.
  - Oak Leaf Gardens near Athens, June 28: The owners of this private garden with be hosting a group from the KHS and car pooling will be organized.
  - Traffic circle: The KHS is caring for this bed. O'Farrell Financial has donated \$500 for plant material.
  - Ottawa Botanical Garden Tour and Car Rally: June Norgaard described the tour and requested volunteers to man the gardens.
  - Public plantings: Anthea Willows announced that planting is planned for Tuesday, May 27 at Rotary Park. The involved gardens include Rotary Park, and the Kemptville and Oxford Mills libraries.
  - Nominating Committee for 2009 Executive: Arline and Anthea volunteered
- A motion to adjourn was made by Sheila King and seconded by Nora DeVette.
  - Presentation: Spring flower show and discussion about judging.

### Notes:

Treasurer's Report	
Kemptville Horticultural Society Financial Statement for May 2008	
Revenue	
Membership	50.00
AGM mem contr.	15.00
Plant Sale	785.30
Garden Tour Sponsors	175.00
Donations	500.00
Name Tags	18.00
KCAT Tour	147.00
Total Revenue	1,690.30
Expenses	
Hall Rental	80.00
Jnr. Gardening	66.30
Miscellaneous	100.40
Public Planting	79.83
Plant Sale	26.64
Flower Show Judging	50.00
Total Expenses	403.17
Net Income	1,287.14
Opening Bank Balance	2,868.88
Plus Opening Petty Cash Balance	36.31
Plus Net Income	2,905.19
Less GST Paid	1,287.14
Less Ending Petty Cash Balance	4,192.33
Less Deposit Error	-2.15
Ending Bank Balance	-52.96
Plus GIC 8607373 Maturity Nov/ 26 /07	-10.00
3.00%	4,127.22
Plus GIC (Sponsor) Maturity Nov/ 1 /07	1,344.29
3.25%	2,400.00
Plus Ending Petty Cash Balance	52.96
Total	7,924.47
GST Credit Due	74.83
Total Assets	7,999.30

Treasurer's Report	
Kemptville Horticultural Society Financial Statement for July 2008	
Revenue	
Garden Tour Tickets	1,320.00
Total Revenue	1,320.00
Expenses	
Garden Tour	180.53
Miscellaneous	44.63
Total Expenses	225.16
Net Income	1,094.84
Opening Bank Balance	3,472.10
Plus Opening Petty Cash Balance	54.48
Plus Net Income	3,526.58
Less GST Paid	1,094.85
Less Ending Petty Cash Balance	4,621.43
Ending Bank Balance	-2.35
Plus GIC 8607373 Maturity Nov/ 26 /07	-50.09
3.00%	4,568.99
Plus GIC (Sponsor) Maturity Nov/ 1 /07	1,344.29
3.25%	2,400.00
Less Deposit Error	-10.00
Plus Ending Petty Cash Balance	50.09
Total	8,353.37
GST Credit Due	98.75
Total Assets	8,452.12



## Meet Your Executive



### Roger Blockley, Director of Hospitality Jolanta Blockley, Director of Hospitality

Jolanta Blockley is an art historian by training who, for the past 10 years has worked in real estate and interior design. She has been a member of the Society for over 3 years. For the past 2 years she has served as Director of Hospitality and has agreed to serve for another 2 years jointly with Grace Forget. Roger Blockley is a professor of Classics at Carleton University and former Dean of Graduate Studies and Research. He has been a member of the Society for 1 year and has agreed to handle Publicity for the next 2 years.

Jolanta is interested in garden design and its history; her favourite flowers are lily of the valley and peonies. Roger is interested in plantsmanship and the identification of plants that can flourish in the various microclimates of their property; his favourite flowers are tulips, daffodils, irises and annual sweet peas.

Jolanta and Roger have lived for the past 4 years on a 100-acre lot at Oxford Station, of which 6 acres are devoted to gardening. Much of their present effort is directed towards removing overgrowth, creating the framework and the structures of the garden, making and planting beds, and establishing fruit and ornamental trees and bushes.



## Tips/Reminders...

### Photographic Competition

Don't forget the Society's photographic competition. Entries must be submitted by September 30, 2008. Available classes are described on page 26 of your 2008 Yearbook. For further information contact the Coordinator, Jean Sears.

### Nora's Recipe for Rhubarb Upside-Down Cake

- 3 tbsps (50 mL) melted butter
- 1 lb (500 g) tender pink rhubarb (about 10 stalks)
- 2/3 cup (150 mL) granulated sugar
- 1 1/2 tsp (7 mL) grated orange rind

### Cake

- 1/2 cup (25 mL) softened butter
- 2 eggs
- 1 1/2 cups (375 mL) all purpose flour
- 1 tsp (5 mL) baking soda
- 1/4 tsp (1 mL) salt

- 3/4 cup (175 mL) granulated sugar
- 1 tsp (5 mL) vanilla
- 1 1/2 tsp (7 mL) baking powder
- 1 tsp (5 mL) orange rind
- 1 cup (250 mL) plain yogurt

Grease sides of a 9-inch (2.5-L) spring-form pan; pour in butter and sprinkle with sugar. Cut rhubarb into 2-inch (5-cm) pieces. Arrange in tight rows in the bottom of the pan, starting with the middle rows and trimming to fit. Chop the remaining pieces coarsely, sprinkle on top along with the orange rind. Set aside.

**Cake:** In a large bowl, cream butter with sugar until fluffy. Beat in the eggs, one at a time, and vanilla. Stir together the flour, baking powder, baking soda, orange rind and salt. Stir half of the flour mixture into the creamed mixture; stir in yogurt and remaining flour mixture. Spread carefully over the rhubarb, mounding higher at the edges. Wrap foil around the bottom of the pan and set on a baking sheet. Bake in a 350°F (180°C) oven for about 1 hour or until the cake springs back when lightly touched. Let cool on rack for 15 minutes. Invert cake onto serving platter. Serve warm. Makes 8 to 10 servings.



## New Books

*The 2009 Canadian Gardening Calendar.* Fifth House. Published by Fitzhenry & Whiteside

[Canadian gardeners deal with some of the most challenging environments imaginable. This beautiful wall calendar includes photography, daily tips, planting guides, quizzes, garden lore, and much more.]

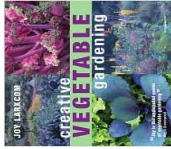


*The Shade Garden: Shade-Loving Plants for Year-Round Interest.* Paperback. Beth Chatto. 224 pages. Published by Cassell. Publication date May 6, 2008. ISBN-10: 1844036235; ISBN-13: 978-1844036233

[Chatto takes us on an intimate tour of her English woodland garden, explaining how she transformed a barren, derelict site into a lush maze of paths where attention-grabbing plants thrive all year long. She offers a wealth of practical information and shows off more than 200 species that flourish in dry shade.]

*Creative Vegetable Gardening.* Paperback. Joy Larkcom. 208 pages. Published by Octopus Publishing Group. Publication date May 2008. ISBN-13: 9781845333904

[This colorful guide shows how to apply the principles of good design to a kitchen plot. Find out how to use the vibrant texture, colours, and forms of vegetables, herbs, and fruit to create glorious effects and intriguing patterns without jeopardizing their productivity.... An A-Z directory includes more than 150 edible plants. From creating a full-scale potager to adding some new effects with vegetables, there's inspiration for all levels of gardener.]





## Plant of the Month



### Phlox

A colourful favourite, I have 3 species of phlox in my garden. Creeping phlox and blue phlox, (also known as wild sweet william) flower in spring. Blue phlox is one of my favourites. It grows about 18" high, flowers in May and spreads, though not invasively. Creeping phlox covers my low stone walls with a riot of purple, pink and white. Then in July and August the tall phlox paniculata blooms and keeps going until the fall flowers come along. The later phlox is notorious for powdery mildew when not grown in a location with good air circulation, but I have found that a mixture of ¼ tsp of baking soda in 750 mL of water and a few soap shavings sprayed every 10 days or so works quite well. The white variety also seems less susceptible to mildew than others.



## Memorable Gardens

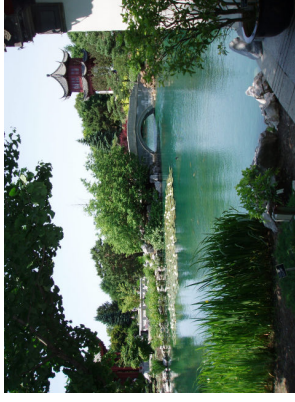
### Garden Tour of the Montreal Botanical Gardens, Jardins de Quatre-Vents and Reford Gardens (Jardins de Metis) — Mary Carlson

Unless you spent your entire summer hiding away in your garden, it was next to impossible not to realize that this year marked the 400<sup>th</sup> anniversary of the founding of the city of Quebec. The Prime Minister, the Governor General, Celine Dion, even Paul McCartney were there; Quebec City was the hot place to be (if not the wet place!). History and celebrities aside, our reason to travel to the province this past summer was to visit the gardens of Quebec.

We started our journey with a stop at the Montreal Botanical Gardens to see their extensive rose collection and Chinese gardens. The MBG are easy to access; take the Viau exit off of Hwy 40, turn right onto Sherbrooke St., and follow the signs. There are a number of different gardens on site, the first of which is the rose collection. Huge beds of a wide variety of hybrid teas, floribunda and grandiflora roses are on view, as well as several examples of climbing roses cascading over arbours along the paths. Most are well labelled for easy identification.

A short path from the rose gardens leads to the Chinese gardens. Centred around a large pond are a number of

impressive buildings that host different examples of the plants typically found in the gardens of China. A large waterfall flows liberally over a rock wall to create a wonderful feeling of tranquility for visitors. Although there are a few steps to climb and some rough surfaces to traverse, the gardens are easily accessible for most visitors. Admission to MBG is \$16, with an additional charge for parking.



To make your visit to the Botanical Gardens even easier, there is a small train that will shuttle visitors around the entire property. We hopped on it to get a quick view of the rest of the gardens, before heading back onto the highway to continue our journey to Quebec City. There proved to be no reason to water the gardens, as nature provided more than enough precipitation on the anniversary date to keep shrubs growing and flowers blooming beautifully throughout the city.

Armed with new umbrellas, we headed north to the Charlevoix region to visit the acclaimed Jardins de Quatre-Vents. Until last summer, I had not heard of the Jardins de Quatre-Vents, but upon seeing a book that included spectacular photographs of the garden, it quickly became a must-see destination. These gardens are privately owned and are open to visitors on four weekends during the summer for guided tours in French. Tickets are \$30, must be purchased in advance, and go on sale in December.

The garden was created by Francis Cabot, an American who moved to the Charlevoix and began to plan and design a garden to host more than 1,000 different plant species. The property is divided into different sections by large, meticulously groomed hedges, and features water ponds with bridges, reminiscent of Giverny.

Visitors are delighted to discover several bronze, amphibious musicians nestled within sections of the garden. We were delighted to discover that Mrs. Cabot had a gazebo built amongst the trees where she would play her harp and receive the applause of the trembling aspens. Following a trail down an embankment, we came upon a Japanese pagoda built amongst the surrounding woods. In addition to the beauty of this space, we were most impressed to learn that the rocks that created the setting were not native to the site and had to be brought in to create this lovely environment. Our guided visit of Quatre-Vents concluded with a tour of the potager, an abundant and varied collection of vegetables and cutting flowers, located close to the house and overlooking the Charlevoix region.



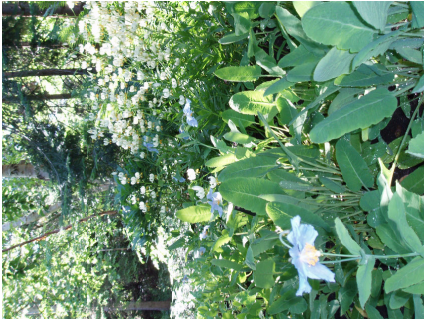
The following day, we took the ferry across the St. Lawrence and headed for the Reford Gardens (Jardins de Metis). Situated on the South Shore of the St. Lawrence River and less than an hour east of Rimouski, the Jardins de Metis are the creation of Elsie Reford, who was given the property in 1918. When she could no longer enjoy her favourite pastime of salmon fishing, she began to design and create a garden. Visitors to the garden today can only imagine the hours of work that went into creating this labour of love and tribute to nature. Following the path laid out for visitors takes you through several wooded areas, across bridges that pass over meandering streams, and to the High Bank. Azaleas, rhododendrons, lilies, roses, peonies, primula, and astilbe grow in abundance. At the top of the slope is a path that leads to the poppy glade, home of the garden's spectacular collection of Himalayan blue poppies. These flowers are considered to be one of the



most challenging to cultivate, but at Reford Gardens, they grow happily in the shaded woods. The Long Walk is a huge double-sided bed leading up to the Estevan Lodge on site. Included in the bed are many varieties of roses, lilies, and peonies. Jardins de Metis is open from late May until early October. Admission is \$16 for adults and no reservations are required.

When planning a visit to any garden, keep in mind that not all plants will be available for viewing, depending on when you go. Several plants around the various properties we visited were not yet in bloom, as we were there in early July. Nevertheless, the visits to these gardens proved to be enjoyable and inspiring.

For more information: Reford Gardens, [www.jardinsmetis.com](http://www.jardinsmetis.com); Jardins de Quatre-Vents, [www.cepas.qc.ca](http://www.cepas.qc.ca); Montreal Botanical Gardens, [www.2.ville.montreal.qc.ca/jardin](http://www.2.ville.montreal.qc.ca/jardin)



## News from the Nurseries

**From Ferguson Forest Centre, Kemptville**  
Current news that will be of interest to Society members is that The Forest Fair will be held on Sept. 27, 2008. Also bare root ordering for pick-up in the spring of 2009 is now available online. Get your order in right away as many species sell out quickly! Summer hours are Monday to Friday 8:30 a.m.–4:30 p.m. (extended into September).



## District 2 Notices

The Ottawa Botanical Garden Society is pleased to announce the next lecture, which is jointly sponsored with the Ottawa Horticultural Society.

Laura Berman will talk on "The Edible Landscape: Growing Food in the City" on Wednesday, October 1, at 7:00 p.m. at Library and Archives Canada, 395 Wellington St. Ottawa.

The fee is \$20 for the general public, \$15 for members of the OBGS and \$10 for members of the OBGS and OHS.

For more information email: [eventcoordinator@ottawagarden.ca](mailto:eventcoordinator@ottawagarden.ca) or phone 613 747-0600.

The Ottawa Botanical Garden Society  
and The Ottawa Horticultural Society  
Proudly Present

### Laura Berman

"The Edible Landscape: Growing Food in the City"



Laura Berman is a guerrilla gardener with a background in landscape architecture, horticulture and graphic design. Now she is a photographer who will talk about "edible landscape" and our increasing interest in growing healthy and organic food in our cities. Places where the red and green lettuces, sugar snap peas, and rainbow chard share beds with the perennials!

Visit [www.greenfusephotos.com](http://www.greenfusephotos.com)

When: Wednesday, October 1, 2008 at 7:00 p.m.  
Where: Library and Archives, Canada  
395 Wellington St. Ottawa

Cost: \$20 - General public

\$15 - Group members of the OBGS & OHS

\$10 - Members of OBGS & OHS

To order a ticket: By Credit Card: go to [www.ottawagarden.ca](http://www.ottawagarden.ca), click on "Events", and follow the instructions.

By Mail: send a cheque and self-addressed stamped envelope to:

The Ottawa Botanical Garden Society,

P.O. Box 748009, 5 Beechwood Avenue, Ottawa, ON, K1M 2H9

For more information: email: [eventcoordinator@ottawagarden.ca](mailto:eventcoordinator@ottawagarden.ca)

or phone: 613-747-0600.

This talk has been made possible through generous donations from both RBC Foundation and Waste Management of Canada Corporation.



OTTAWA BOTANICAL GARDEN SOCIETY  
SOCIÉTÉ OTTAWAISE DES JARDINAGES ET DES PLANTES

*KHS members please give me some feedback as to what you would like to see in your Newsletter. Comments and suggestions are welcome. You are invited to submit any appropriate material for the next Newsletter at least 2 weeks before the meeting. Please send it by email to [panctirov@explornet.com](mailto:panctirov@explornet.com) or by fax to 613 989-1309.*

### Notes: