North Dumfries Garden Club NEWS

Fall 2023



"A garden always gives back more than it receives."

Mara Beamish

Young Urbaan Farmers. [27NOV2023]. Retrieved from, https://youngurbanfarmers.com/blog/gardening-quote-nov-7/.

MESSAGE FROM THE PRESIDENT

Secretary & Email

NDGC Executive Team

President
Lynn Creeden

Jacqueline Wettlaufer

Treasurer & Email
Mary Lynn Benninger

Memberships & Email
Carrie Rolleman

Monthly Meeting Chair
Robert Marshall

Events Programming

Juliette Coughlan

Greenwood Park
Ben Benninger

Newsletter

Jacqueline Wettlaufer

Horticulture & Social Media
Erika Brombacher

Directors At Large
Betty Butcher
Sara Lynn Cleave

NEXT ISSUE: WINTER 2024

"Putting down roots since 1920" NORTH DUMFRIES
GARDEN CLUB

Photo Credit: Rod Rolleman, 2023

Photo Credit: Jacqueline Wettlaufer 2023

What is meant by the "Spirit of Giving"?

Greetings Garden Club Members,

Each season encourages the "spirit of giving" in different ways. We often think the word "giving" indicates bestowing a present of a material nature. But the true "spirit of giving" can include time, talent and treasure to make a positive difference in the world with no expectation of anything in return.



Photo Credits: Emily Bennett, 2023

Two important ways of giving are volunteer work and active participation in an organization which serves the community. Our Garden Club contributes to the local community in various ways. This year from early spring through late fall many fellow gardeners worked in teams to grow and harvest produce in two garden plots at the local community gardens. Over 240 pounds of fresh vegetables were yielded and donated weekly to the local food banks. The club also worked with the township to improve the growing conditions of all plots used by local residents interested in growing their own gardens.



Photo Credits: Erika Brombacher, 2023

Improving the appearance of downtown Ayr and Roseville as well as Greenwood Park by planting seasonal flower pots and gardens makes these areas inviting and welcoming to both residents and visitors alike. Greenwood Park is a lovely space providing the public opportunity to visit, rest a while, meet friends, and enjoy a picnic while enjoying nature.



Photo Credits: Jacqueline Wettlaufer, 2023

Most recently more than 20 Garden Club members and friends attended a workshop where they created "twig and grapevine stars" These stars will be used to decorate the downtown pots for the holidays. In mid-November our annual work bee of club volunteers will help decorate the downtown area along with the township employees to celebrate Christmas, New Years and the opening activities for Ayr 200 in 2024.



Photo Credits: Used with permissions.

We are proud of how our Garden Club members show the true "spirit of giving" throughout the year.

The North Dumfries Garden Club directors wish you a Merry Christmas, warm holiday greetings and the joy which comes from giving.

'Warm' Wishes, Lynn



When Giving Comes Full Circle by Jacqueline Wettlaufer



Photo Credits: Jacqueline Wettlaufer, 2023

It's that time of year again when we sit back, sipping hot chocolate and reflecting on all that we accomplished this gardening season. Time is rhythmic, affording us the opportunity to harvest the bounty of our efforts. Our plates are full. We are satisfied. We gather to celebrate. We begin to dream of how next year will be even better.

We began this journey in the springtime, preparing our gardens to nurture seeds, exchanging wisdom with our peers, learning new skills. We dutifully tended to our plants through the summer, ensuring uninterrupted growth brought forth desired results. In the fall we worked diligently to gather in the last of the fruits and prepare our gardens for a winter's rest. Perhaps there was an opportunity to can or freeze some of our wares, sustaining our nutrition through the next few months. Perhaps there was a chance to gather some seeds, bulbs or clippings for use next year. We continuously plan.

We love being in the company of nature, that's why we garden.

From the smallest of plants that keep us company on a window ledge to the largest of trees in our yard, we value the positive impact that Mother Nature has on our well-being. When we give thanks for all that our gardens gave to us this past season, it's important to acknowledge the somewhat hidden ecosystem that enabled this harvest to fruition. Remember each of these smaller parts that brought forth the whole. The living and non-living harmonize together blending the air we breathe with the animals, birds, insects and reptiles who have also made a home around us. The richness of soil, the warmth of the sun's rays, and the life sustaining force of water provide us with hearty sustenance.

Resist the temptation to clean up every fallen twig or stray leaf. By raking these items back onto your gardening space, you create a habitat for the pollinators to overwinter so that they can emerge as partners in this process once again in the spring. Make room for them to burrow by deferring some of the trimming and tidying. Be mindful of their role in this circle of giving. Nurture them as well and they will give back to your garden next season.

Every space brings the opportunity to nurture nature.



Photo Credits: Erika Brombacher, 2023



Photo Credits: Jacqueline Wettlaufer, 2023

Share your expertise with friends and neighbours, offer a hand, offer a meal.

Be with one another. Be Patient.

Listen. Learn. Help. Support. Give.

The smallest of gestures can build a thriving garden and a thriving neighbourhood.

Welcome to the giving season!

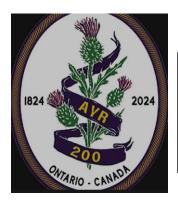


SEPTEMBER: Merry Schmidt, Chairperson Ayr200 "Ayr200 Planned Township Events for 2024"

For updates, please access information from the following sources:

Ayr News Local business signs <u>www.ayr200.ca</u> Email: 2024ayr@gmail.com

Instagram: @ayr_2024 Facebook: AYR200 X: @Ayr2024



Merry reviewed each of the proposed events from the Ayr Bicentennial Anniversary Planning Committee. All are invited to partake in a variety of celebratory events taking place throughout 2024 to mark Ayr's bicentennial. The first of these will be a Family New Year's Eve Party, "Countdown to Ayr200", taking place on December 31, 2023, from 3-7pm at the ACC and Arena, free admission.

Food and beverages will be available for purchase.

OCTOBER: Peter Rasberry "Documenting Changes in Nature through Photography"

Contact Info: X: @peter rasberry Instagram: www.instagram.com/peterrasberry/ Email: c119@sympatico.ca

Peter shared with the club membership that he has 38 years of experience with environmental and outdoor education. His photographs have been published by the Canadian Wildlife Federation and the Biosphere, Environment Museum of Montreal. His interests include the tracking of numerous species of birds during seasonal migrations in order to help the greater environmental naturalist community sustain these bird populations for the wellness and balance of the living biosphere. Peter reviewed various web resources, explained how the average person can help to make a difference with supporting these populations via activities like 'Back Yard Bird Counts' and entering that data onto provincial websites. He also shared with the membership a slideshow called "Gaia" which can be found on his YouTube channel.

Birds Canada

Bruce Peninsula Orchid Festival

Cornell Lab of Ornithology, All About Birds

<u>eBird</u>

Great Backyard Bird Count

Hawkwatch International, Raptor Migration Monitoring

Journey North, Citizen Science, Migration

Merlin Bird ID

Ontario Feeder Watch Cam

Peter Rasberry, Photo Website

Peter Rasberry, YouTube Videos/Slideshows

Ontario Wildflowers

Owen Sound Field Naturalists

Waterloo Region Nature, Naturalists Club

Wild Birds Unlimited



MEMBER CONTRIBUTIONS & CELEBRATIONS

SPECIAL REQUEST FROM LYNN CREEDEN

For those members who attended the Pot Luck Dinner and won the table centerpieces, please empty out the decorations and return the empty salmon in the new year so they can be used again. Cans can be returned to Lynn at a future club meeting.

ASK A FELLOW GARDENER

In this 'column', our members are invited to send their questions about their plants or design dilemmas in their gardens to northdumfriesgardenclub@gmail.com for publication. Erika Brombacher, NDGC member and Certified Horticulturist, will then do her best to post a response to these questions. As a reader, if you have experience with the question(s) being asked, you are welcome to send your reply (or anecdotal story of your experience) to northdumfriesgardenclub@gmail.com for publication. No question is ever too small and the sharing of experience makes for healthier gardens – let's help each other out and keep the conversation going.

Two questions were submitted to Erika:

1. Do all plants need to be dead-headed? How do I tell which ones need to be?

Most annual plants can benefit from deadheading to promote continuous flowering. Many newer cultivars are self-cleaning so it's not as necessary as it was in the past. Deadheading perennials is not necessary for the health of the plant, it is more of an aesthetic practice and depends on personal preference. Many choose to leave their spent flowers on the plant because they provide a food source for birds. Biennials should never be deadheaded, they need to produce and drop seed for growth the following year.

2. When should I collect seeds to use next year? Please suggest some pointers to follow with seeds over the winter months.

Fall is a great time to harvest seeds from your garden for next year. They can be stored in a paper envelope in a sealed container in the fridge or someplace cool and dry. It is best to keep them between 5 and 19 degrees Celsius. Some perennials may be stored in the freezer to simulate winters. Here are steps for easy seed saving:

- Cut off or remove flower head and collect the ripe seeds.
- Place on paper and allow the seeds to dry for about a week.
- Clean the seeds by removing any husks or pods.
- Place the seeds in an envelope, seal and label with variety and collection year for storage.

SHARE A RECIPE FROM THE GARDEN

Seasonal recipes & photos can be shared for publication via <u>northdumfriesgardenclub@gmail.com</u>. Consider sharing harvesting, drying, canning, or freezing techniques, or sharing recipes with seasonal produce from the garden – appetizers, main courses or desserts. Let's get cooking!

Recipe Submitted by Mary Lynn Benninger:

"Butternut Squash Soup" Prep Time: 10 minutes, Cook Time: 35 minutes, Serves 6

This vegan butternut squash soup is the ultimate fall comfort food. It can be stored in the fridge up to 4 days or frozen for a few months. Serving options include topped with freshly chopped parsley, sprinkled with toasted pepitas or served alongside crusty bread.

Ingredients

2 tbsp extra-virgin olive oil

1 yellow onion (large), chopped

½ tsp sea salt

1 butternut squash (3 lb), peeled, seeded & cubed

garlic cloves, chopped
 tbsp fresh sage, chopped
 tbsp fresh rosemary, minced
 tsp fresh ginger, grated

vegetable broth

Black pepper, freshly ground

Directions

4 c

Heat the oil in a large pot over medium heat. Add the onion, salt and several grinds of fresh black pepper. Saute until soft, about 5-8 minutes. Add the squash and cook until it begins to soften, stirring occasionally, for about 8-10 minutes. Add the garlic, sage, rosemary and ginger. Stir and cook for about 1 minute, until fragrant. Add 3 cups of vegetable broth. Bring to a boil, cover, and reduce heat to simmer. Cook until the squash is tender, about 20-30 minutes. Let cool slightly and pour the soup into a blender, working in batches if necessary. Blend until smooth. If your soup is too thick, add up to 1 more cup of vegetable broth and blend. Season to taste.

Recipe Submitted by Marg Cation: "Butternut Squash Apple Soup"

I grew butternut squash this year. My favourite soup recipe follows.

Ingredients

1 tbsp vegetable oil

1 yellow onion, chopped

1 tbsp ginger garlic paste OR 1 tbsp fresh minced garlic + 1 tsp freshly grated ginger

1 L vegetable or chicken broth

3 c butternut squash, cubed

1 apple, chopped

Directions

Saute the onion for 5 minutes and then add, the broth and bring to a boil.

Add the butternut squash and apple chunks.

Simmer until the squash is tender for about 20 minutes.

Cool slightly then puree in a blender or use an immersion blender in the pot.

Reheat to serve, garnishing with sour cream if desired.

Recipe Submitted by Sara Lynn Cleave: "Pumpkin Pie Dip"

This pumpkin dip is especially yummy with cinnamon sugar cutouts made from extra pie crust dough. It also gets rave reviews when served with gingersnap and/or sugar cookies. This makes a lot of dip! Good for a crowd but if you are serving a smaller group, I suggest splitting the recipe in half.

Ingredients

1 8oz pkg cream cheese, softened

2 c icing sugar
1 15oz can pure pumpkin
1 tsp ground cinnamon
½ tsp ground ginger

Directions

In a large bowl, beat cream cheese until fluffy. Add the icing sugar, pumpkin, cinnamon and ginger. Beat until smooth. Cover and refrigerate until serving.

Recipe Submitted by Lynn Creeden:

"Spiced Red Currant Relish" by Janet Redman, Ayr Curling Club

This is a recipe that my mother-in-law introduced me to and this is always on the table to be served with our Christmas turkey. It is a family tradition, can be made with fresh or frozen currants and replaces cranberry sauce on the table.

Ingredients

2 quarts ripe red currants

1 tsp cloves 1 tsp cinnamon 1/4 c water

¼ c cider vinegar7 c granulated sugar1 pkg Certo fruit pectin

Directions

Prepare fruit: stem and crush currants. Add cloves, cinnamon, water and vinegar. Bring to a boil; stir constantly.

Simmer covered for 10 minutes.

Measure 4 cups of this mixture into a large saucepan.

Add sugar to fruit. Mix well. Place over high heat, bring to a full rolling boil and boil hard for 1 minute, stirring constantly. Remove from heat, stir in Certo.

Skim off foam with metal spoon. Stir and skim for 5 minutes to cool slightly and prevent floating fruit.

Ladle into glasses. Cover at once with hot paraffin or new sealer lids.

Makes 10 medium jars.

Recipe Submitted by Marion Morton: "Pumpkin Bread"

This recipe for Pumpkin Bread was my mom's. Lynn Creeden and I have made this recipe hundreds of times for our baking customers (no exaggeration either). If I put chocolate chips in it and make it into muffins, it is the most requested baked item from my grandchildren. I usually have at least a dozen in the freezer so that I can send some home with them after they visit.

Dry Ingredients

1 tsp baking powder

1 tsp baking soda

3 c all-purpose flour

2 1/2 c granulated sugar

½ tsp nutmeg

1 tsp salt

1 tsp cinnamon

Wet Ingredients

4 eggs

1 c vegetable oil

1 ½ c pumpkin

1 tsp vanilla

1 ½ c nuts, raisins, craisins or chocolate chips

Directions

Combine all the dry ingredients, add nuts or raisins, etc.

In another bowl, beat eggs well. Add oil, pumpkin and vanilla.

Combine dry and wet ingredients and mix until all are combined.

Bake in 2 well-greased (or line with foil and grease) loaf pans, at 350*F for 1 ¼ hours.

Optionally, fill 28 paper lined muffin cups and bake at 350*F for about 24 minutes.



MONTHLY MEETINGS, EVENTS, ANNOUNCEMENTS & IMPORTANT DATES



2024 Membership Renewals

Further details about renewing memberships will be shared early in the new year.

North Dumfries Garden Club AGM: Monday, January 22, 2024 Details about this meeting will be shared in early in the new year.

Club Meetings: Topics/Speakers for upcoming meetings will be shared in the new year:

- January 29, 2024 [Kirkwood Apartments, Ayr @ 7:30pm]
- February 26, 2024 [Kirkwood Apartments, Ayr @ 7:30pm]
- March 25, 2024 [Kirkwood Apartments, Ayr @ 7:30pm]

Cambridge Mobile Food Bank – Wednesdays Weekly 10:30-11:30am @ Knox United Church. Pay as you can for fresh produce in the outdoor market. If raining, the market is held indoors.

Club Meeting Topics Welcome – If you have an idea for a club meeting topic or workshop, or know of someone who might want to share their expertise, please let us know at northdumfriesgardenclub@gmail.com.

Newsletter Articles Welcome – Please forward your ideas to <u>northdumfriesgardenclub@gmail.com</u>. This publication is about your voice – we welcome your creative ideas, horticulture questions & recipes. We also welcome production assistance!

Did You Know? – We have many different committees running in the club. Watch for updates shared at club meetings, by email, on social media or by newsletters for your chance to help us out! New volunteers welcome! We're looking for help with managing communications/emails/social media, managing yearly membership drives, taking notes at meetings, photographing activities/media permissions, planning & organizing the town planters, and planning meeting speakers/events.

Sponsors Welcome – If there is a business you know that is willing to sponsor our club to offer discounts in their product/services, please let us know at northdumfriesgardenclub@gmail.com. Be sure to continue your support of these businesses who are offering our club members continued discounts for this membership year. We're looking for help to contact all of our sponsors each new year and collect the information for distribution to the club membership. Please consider helping out!



