

The Bloomin' News

Stoney Creek Garden Club & Horticultural Society

September 2023 Newsletter



Contact Info

President:

Karen Krasko
905-930-8055

Past President:

Judy Wrobel
905-578-2197

Treasurer:

Bob Heil
905-246-3933

Secretary:

Marian Heil
905-932-5155

Board members are:

Brenda Canning
Elaine Daley
Rob Jessup
Nancy Jessup
Wendy Klassen
Rose Marie Mueller
Sarah Wakeman

Mailing address:

PO Box 66597
Stoney Creek, ON L8G 5E5

Email:

stoneycreekgardenclub@outlook.com

Website:

<http://www.gardenontario.org/society-listing/entry/204>

Facebook:

Stoney Creek Garden Club

Instagram:

@stoney_creek_garden_club

Upcoming Events and Meetings:

September 11 – Membership meeting
September 23 – Vendor Booth at Erland Lee Museum
October 2 – Membership meeting – note this is the 1st Monday of Oct
November 13 – Catered Dinner and AGM
December 4 – Craft and Vendor event

President's Message

Hello Members,

Wow!! Where has the summer gone? July and August just flew by. We are fortunate that the weather on our area has been, in my opinion, exceptional. It has not been stifling hot and we have had a good amount of rain.

My thoughts and prayers go out our fellow Canadians living in British Columbia and the Northwest Territories. What an unimaginable nightmare they are living through. All the devastation is beyond comprehension.

Looking at our Facebook and Instagram accounts I have been able to see many of your beautiful gardens. They are really doing well this year. Thank you all for taking the time to post pictures, comment on things and in some cases, offer advice to others.

This summer your Board members have been busy. We have Marian Heil and other members looking after the raised gardens in the memory section of Seasons LTC, Gwen Allan and Rose Marie Mueller have been up at Erland Lee taking care of the gardens there. Sarah Wakeman has been working on getting us new gardens to install and maintain. She will tell you more about this and it is very exciting! Rose Marie is working diligently preparing for the return of our Flower Shows. Rose Marie has been putting a lot of time into preparing membership cards etc as well as getting things in order to turn over to the new Membership Chair in November. Elaine Daley and Wendy Klassen have exciting news to share with you about a catered dinner that they have been working on for our members at our November AGM. Joanne Hofstee and myself are working on the final details of our Craft and Vendor Market in December. Joanne Hofstee has also been looking into the possibility of a fall outing.

Lots of great things going on with the Stoney Creek Garden Club and Horticultural Society.

I hope to see you at our September meeting.

Karen Krasko – Club President

Membership meetings – in person - are held at:

**Stoney Creek United Church Hall - 1 King Street – entrance off Lake Ave.
Hall is Accessable on street level. Parking at municipal lot across Lake Ave.**

September 11 – 7:00 PM – Pesto Pizzazz.

Yvonne Tremblay is a professional recipe developer for major food companies and food marketing boards. Author of several cookbooks, she is passionate about herbs and loves sharing her tips and tricks! She will have her books available for purchase during the meeting.



Pesto, the wonderful fresh herb sauce, originates from Genoa, Italy. It is traditionally made with a mortar and pestle and derives its name from the word *pestare* which means to grind. The most popular basil to make pesto with is basilico Genovese which has a wide leaf. With many culinary uses, pesto is very versatile and can also be frozen.

Featuring recipes from "**Culinary Herbs – Grow. Preserve. Cook!**" **SEE pages 9-10 of this newsletter for recipes.**

October 2 – 7:00 PM Lorraine Johnson's presentation "**Wild About Bees**"



Celebrating the important role of pollinators to food security and ecosystem health, along with exploring the differences between honeybees and native bees, and the threats that pollinators face, this presentation offers plenty of practical information for creating pollinator gardens: how to get started, useful plants to choose for beauty and low-maintenance in a broad range of conditions, and tips on maintaining your pollinator garden.

November 13 – Dinner and AGM – more details and time to be announced via email and at the September and October meetings. Stay tuned!

December 4 – CRAFT and VENDOR event. Watch for more details on this fun event. Come to get some items on your Christmas shopping list!

September 23 (rain date September 30) – Erland Lee Museum is hosting a Vendor Event. Come to see our club's booth and enjoy the vendor show. If you have perennials to donate to the booth, please contact Karen Krasko.

Membership

We had 131 members as of August 31st, 2023. Welcome to all new members. Many of you are already dedicated volunteers! – and we are very grateful.

As you know, October 31st is our fiscal year end. That means, at the September 11 meeting, we will start signing up for the coming year, 2024. The fee has not changed: Single membership is \$15.00, Family (up to 3) Membership is \$20.00, and valid until October 31st, 2024.

Our membership fees are used towards paying for expenses like hall rental, speakers, equipment, refreshments, etc.

New Name cards are given to everyone and they can be kept for a few years and should be worn at each meeting. 2024 Membership cards for your wallet, will have all the discounts listed on the back. We are required to show this card before we purchase an item at the listed Garden Centres.

To pay for your membership, please bring cash, it is the easiest way to get your 2024 membership. For those who are not able to attend the September meeting, you can renew via e-transfer treasurerSCGC@outlook.com , or in person at the October meeting.

We are looking for volunteers in all committees, there are many areas to choose from, please get involved.

Rose Marie Mueller – Membership Chair

Happy Birthday to our members:

September: Debby Belding, Alison Clarke, Rhona Clark, Elisabeth Damiani, Janice Froats, Adele Furlanetto, Christine Scheewe, Sharon Slack, Graham Whyte.

October: Joe Bonsnyak, Susan Cousins, Elaine Daley, Nancy DeSantis, Liz Guadagnolo, Donald Johnston, Nathan Kazin, Cheryl Leonard, Ken Sherwood, Susan Ooswouder, Lennox Toppin.

November: Ann Beniusis, Steven Collura, Alanna Guerin, Sandi Mugford, Laurie Putt, Sandi Remedios, Elyce Ross, Kim Selman.



Remember

Your Stoney Creek Garden Club has a membership to the **Royal Botanical Gardens**. That means you can borrow the admission tickets and have free parking if you have a SCGC membership card. Some events require an extra admission fee. Check the website. Contact Judy Wrobel or Gwen Allan to reserve your tickets. 905-578-2197 or 905-561-3862

DISTRICT 6 NEWS

Our club is one of 21 Clubs/Societies that make up District 6 of the Ontario Horticultural Association. Each Club has a representative in the District who attends the club AGM and brings news from the OHA and the District as well as being the contact between the District and the club for questions that may arise.

Mark Your Calendars:

The next District meeting will be a Fall Breakfast meeting hosted by the Simcoe Horticultural Society on September 9th.

The District Fall Dinner meeting will be hosted by Waterford on November 4th.



50/50 Raffle

The Ontario Horticultural Association is running this raffle as a Provincial fundraiser.

The winner of the last draw was Susan Tobias, a member of the Windsor Society, who won a total of \$3682.50.

An Early Bird prize of \$500 for the current draw was chosen on August 19th and was won by Carmen Lint, a member of the Oshawa Society. The next 50/50 draw is being drawn on September 16th.

If you are so inclined, please consider taking part. The Draw is open for anyone in Ontario of legal age so, let your friends and relatives know. Tickets can be purchased at

<https://www.rafflebox.ca/raffle/ontario-ha>

Proceeds from this lottery go towards providing grants to Societies, Speaker fees, Youth events and Scholarships. Please support this endeavour.



Invasive Plants – by Karen Krasko

Have you ever had your gardens invaded by a plant that someone has given to you or a neighbour's overrun plants come creeping through the fence? I feel many of us have. Unfortunately, I have also had my plants invade my neighbour's yard many years ago. My culprit was my Lily of the Valley.

I never realized that Lily of the Valley was poisonous as well as invasive. It quickly took over my garden and my neighbour's as it spread along my fence. It also choked out other plants. Take a look at the root system on this Lily of the Valley plant and the underground runners it produces in the picture below.

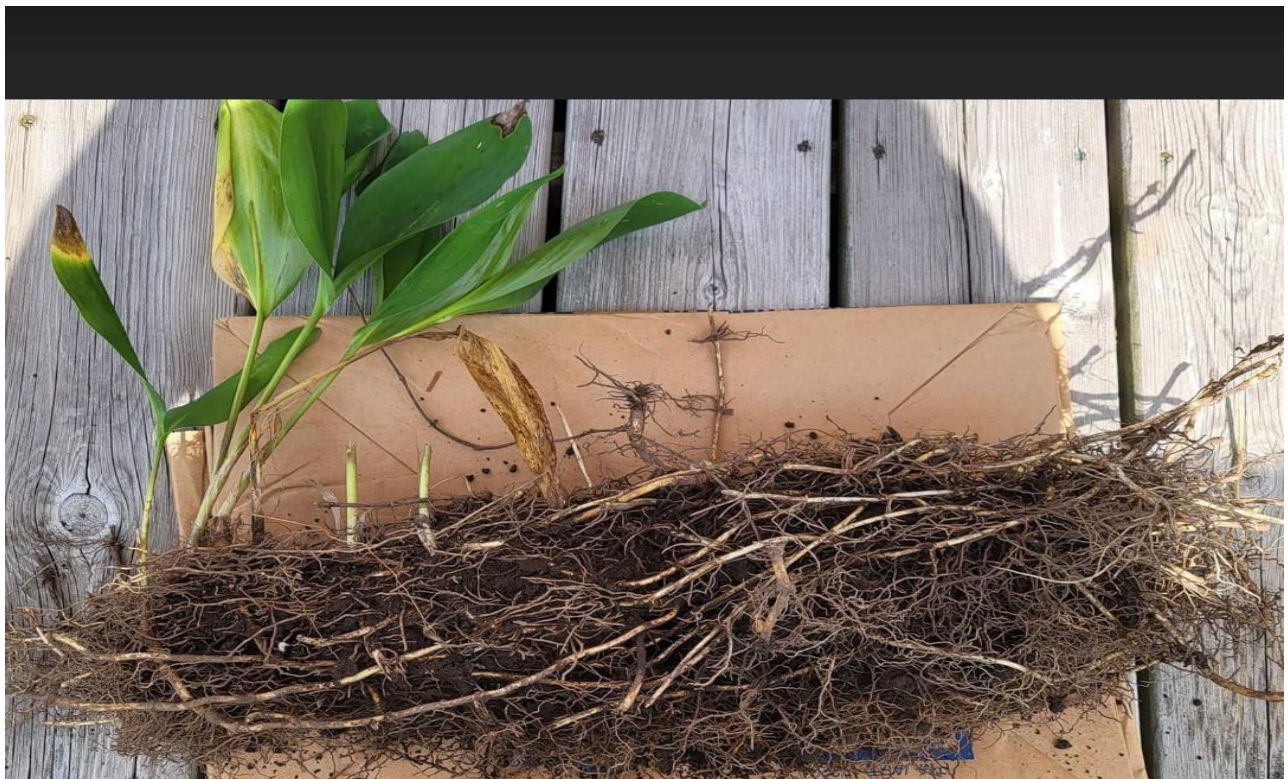
Many invasive plants are not native to Canada. Many were brought to Canada from Asia or Europe many years ago and some are quite established here now.

Unfortunately, invasive plants are not easy to remove. Today we know a lot more about these invasive species and how they choke out our native plants and upset our ecosystem.

I feel as a Horticultural Society we have a voice and an obligation to inform our members, family, neighbours and even governments that warnings need to be put on invasive plants. At present, there are no laws banning the sale of such plants. If warnings were put on the plant description sticks that come when buying the plants, it would be a start to informing people of the hazards of certain plants and their effect on the environment.

Please send me a note if you are interested in being a part of a committee to investigate how we can help to educate the public about these species and look for ways we can deter garden centres, nurseries and any other venue from selling these plants. I can supply a list of the invasive species for you. A list was provided in the June newsletter as well.

We will be very careful what plants we accept for our annual plant sale from our members' gardens and our members will have the lists of plants we do not accept.



Memory Gardens at Seasons Retirement Home



A new project this year – planting and caring for the raised beds in the “Memory” garden at Seasons Retirement home in Stoney Creek.

The Home has paid for the cost of the soil, plants and mulch and our club is supplying the labour and TLC. Thank you to the volunteers who are helping to maintain these gardens. The residents and staff have already expressed their pleasure with the gardens. We did plant some Tom Thumb tomatoes in the garden at the request of the residents and they are delighted when we pass around a few when we visit. Here’s a photo of our beginning garden and two photos of the August results.

Marian



Garden Opportunities – by Sarah Wakeman

The Board members of the Garden Club have been searching for a way to get more involved in the community and make a positive impact. I had the opportunity to chat with Ward 5 Councillor, Matt Francis, about potential opportunities and we have come up with 2 plans; one short term and one long term.

Short Term: In 2024, the City of Hamilton will provide our club with 2 to 4 raised garden containers placed at Green Acres Outdoor Pool located at 50 Randall Ave in Stoney Creek. We will be responsible for planting and maintaining these beds, and the city will provide the soil. Consider volunteering for this next year.

Long term, we are hoping to be able to create a community garden similar to the Riverdale Community Garden. The City of Hamilton will be tearing down R.L. Hyslop Elementary School, located at 20 Lake Ave South. Current plans for the property include the creation of a community park. The school building is still standing, so, this park is in its very early stages of planning - there will be community meetings to help in the planning of this, and our club is very eager to be involved. We will be starting a new committee that I am very excited to Chair, but I cannot do it alone. If you are interested in being involved, please email stoneycreekgardenclub@outlook.com or come and see me at our next meeting on Monday, September 11th. This is a very exciting opportunity that we can be a part of planning and developing and will need many hands to make it successful.

The Ontario Horticultural Association 2023 Convention. – by Marian Heil

It was my pleasure to represent the Stoney Creek Garden Club as the voting delegate at the OHA Convention that was held in Ottawa in July. District 6 was quite well represented with about 20 attending delegates. (see photo below) The OHA AGM and all convention activities were held at the Brookstreet Resort in the Ottawa Valley. The theme of the convention was “Rock your Garden World” and the table centerpieces were rocks that were hand painted by members of the District 2 Societies. A wonderful, enthusiastic team of District 2 volunteers, lead by District Director, Anne Harbord, made everyone feel welcome and ensured that we had a great time.



**OHA 115th Convention
July 21 - 23, 2023
District 2 - Ottawa Valley**

There were many bus tours to neighbouring centres, the Bonnechere Caves, Rideau Hall, Rock Gardens, and the Beryl Pit to name a few. I was not able to attend any of the tours, but everyone who did raved about the good times they had.

The Plenary and Keynote speakers were very entertaining and informative. They spoke on the subjects of Urban Gardening, Bee Keeping, the sex lives of Plants, and a business model for Hydroponic gardening in trailers.

Entertainment on Friday night was an Ottawa Valley Ceilidh (KitchenParty) featuring fiddlers, step dancers and toe-tappin' music.

Each afternoon featured seminars on a wide variety of topics.

The Flower Show and competitions had a wide variety of entries and District 6 took home quite a number of prizes and ribbons. Competitions included design, horticulture, photography, creative writing, publications, and a number of classes for youth.

The Business portion of the AGM went very quickly and smoothly and only went for about an hour each morning. Delegates were able to hear reports from the Officers and vote on the OHA by-laws as well as see the installation of the new OHA President, Sharlene Desjardins. I was especially proud to see that photos of our club from the Erland Lee Garden and the Seasons Gardens were used during the President's report to show how clubs can make an impact in their communities.

The winner of the 50/50 Raffle was drawn live on Friday morning and was won by Susan Tobias from the Windsor club – she won a total of \$3682.50.

Shawn LaPalm – our insurance agent, made a donation of \$2500 to the OHA to be used towards education. He also spoke about the new Home and Auto insurance discount available to all members of a Horticultural Society in Ontario.

During the Awards Banquet, many special volunteers were recognized for their efforts. Honour Roll Pins were presented as well as the Trillium award.

As always, in person meetings such as this one make for a very memorable time when we can all get together to discuss everything gardening and meet new and old friends. Next year, the Convention will be held in Guelph July 12-14 and will be hosted by Districts 7 and 8. If you can, you should plan to attend. Save the dates!



Basil Pesto

Yield: about 1 cup

Ingredients

- 3 cloves garlic, peeled
- 1/2 cup pine nuts
- 2 cups lightly packed fresh basil leaves
- 1/2 cup lightly packed fresh parsley leaves,
or 1/4 cup lightly packed Italian parsley leaves
- 1/2 cup grated Parmesan cheese
- 1/3 to 1/2 cup olive oil

Directions

1. In a food processor, pulse garlic to chop. Add pine nuts and pulse to chop.
2. Add basil and parsley. Pulse to finely chop, scraping down sides.
3. Add Parmesan and pulse to combine.
4. Using feed tube, slowly drizzle in olive oil until desired consistency. Use right away, cover and refrigerate up to 24 hours, or freeze. If using for a spread use less oil, if using on pasta, slightly more.

To Freeze:

Transfer pesto to plastic freezer container leaving a bit of room for expansion. Smooth top with spoon. Pour in a little olive oil to just cover the surface. Press piece of plastic wrap onto the surface. Close lid. Label with name and date. Freeze for up to 6 months.

Note: Some enzymatic browning can occur on the surface but is not harmful. If you do not like the colour, scrap off a little of the surface with a spoon.

The only ingredient you can leave out when freezing is the grated Parmesan as it can easily be stirred in once thawed.

Basil Pesto Torte

This layered spread is a sensational appetizer that will win compliments!

Yield: 15 to 20 appetizer servings

Ingredients

- 1 pkg (250 g) cream cheese, softened
- 250 g goat cheese chevre, softened
- 1/2 cup butter, softened
- 1 cup **Basil Pesto**
- 1/2 cup pine nuts, toasted
- 1/2 cup chopped sun-dried tomatoes (I like the ones in oil)
- Sprig of fresh basil leaves for garnish

Directions

1. In food processor, combine cream cheese, goat cheese and butter. Blend until smooth. Measure about 1-1/3 cups; set aside.
2. In 7-inch springform pan, spread remaining cheese mixture from food processor. Spoon top. Place in freezer for about 15 minutes to set. (May also be made in glass bowl.)
3. Spread pesto over cheese mixture.
4. Dollop remaining cheese mixture over pesto then spread carefully to cover. Cover with plastic wrap and refrigerate up to 2 days. Bring to room temperature to soften about 1 hour before serving.
5. Arrange pine nuts on top in spoked wheel pattern. Fill between spokes with sun-dried tomatoes. Garnish top with basil sprig. Serve with Carr's Table Water Crackers.

Pesto Shrimp

This tasty recipe is so easy to make once you have your pesto prepared. Serve with fresh sliced baguette or tossed with pasta such as capelli de angelo or spaghetti, or stirred into rice. Serve immediately after preparation.

Yield: 4 main course or 8 appetizer servings

Ingredients

- 1/2 cup **Basil Pesto**
- 1 lb large shrimp, peeled and deveined
- 1/3 cup dry white wine
- 1 tsp lemon juice

Directions

1. In large skillet over medium-high heat, warm pesto.
2. Stir in shrimp, white wine and lemon juice. Cook, stirring for 2 to 3 minutes, until the shrimp just turns pink.

Pesto Pasta

Yield: 4 to 6 servings

Ingredients

- 1 lb penne rigate (ridged tubes) pasta
- 1 cup **Basil Pesto**
- 12 cherry or grape tomatoes, halved
- 1/3 cup chopped sun-dried tomatoes in oil
- 1/4 cup pine nuts, toasted
- Pepper, to taste
- 1/4 cup shaved Parmesan cheese
- Sprig of fresh basil leaves for garnish

Directions

1. In large pot of boiling salted water, cook penne until tender but firm. Drain and keep warm. (Return to pot if desired for mixing.)
2. Add pesto and toss to coat well. If pesto is too thick for blending, add 1 tbsp pasta water or hot water, or a little olive oil.
3. Stir in cherry tomatoes, sun-dried tomatoes and pine nuts. Season with pepper.
4. Use cheese plane or vegetable peeler to make cheese shavings.
5. Transfer pasta to large serving bowl. Sprinkle with cheese. Garnish top with basil sprig. Serve hot or at room temperature.

Uses for Pesto

- Stir into sour cream or Greek yogurt for a dip.
- Stir into vinaigrette for salad dressing.
- Stir into mayonnaise for a sandwich spread or dressing for seafood.
- Stir into grilled vegetables.
- Spoon into baked potato.
- Bruschetta: spread toasted baguette with pesto, top with diced tomatoes, grated Parmesan cheese, warm under broiler.
- Add a dollop to omelettes or frittatas.
- Stir into finished risotto.
- Stir into soups such as minestrone, lentil or zucchini.
- Marinate chicken or lamb with 2 tbsp pesto, 1 tbsp lemon juice.
- Use to fill mushroom caps, top with seasoned breadcrumbs and bake.
- Add to ricotta cheese filling for lasagne.