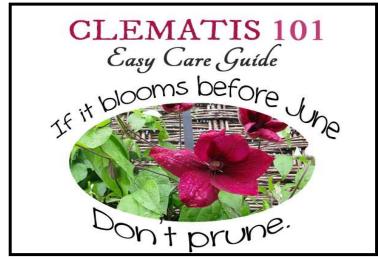
## HARRISTON & DISTRICT HORTICULTURAL SOCIETY

# GARDENING GEMS

Volume 3, Issue 6 June 2019





Types of clematis and their pruning groups.

#### Group 1

Bloom in spring on old wood and do not require pruning to trigger future blooming

#### Group 2

Bloom in early summer, first on old wood then on

Can be pruned after flowering

### Group 3

Bloom in late summer on new wood Can be cut down each winter from 6 to 24 inches depending on the maturity of the plant

Other hybrids may be tricky to identify, but, once you've determined the blooming cycle, you'll know when or if to prune.

Group

Flower Time

Flowers on

When To Prune

Notes

Spring

Old Wood

**After** Flowering

Summer

Wood

(Summer)

No pruning OR Lightly prune dead wood if needed

Early & repeat blooms

Old & Delli

After Flowering (Fall/Winter)

Pernove dead wood OR Cut whole plant down to 12" every

few years

Summer New Wood

Late

After Flowering (Winter/Spring)

Prune hard leaving 6-12" above ground with strong buds

(empressofdirt.net)





The Harriston Garden Festival was well attended on a sunny Saturday, June 1st. Lots of plant vendors and garden crafters both outside and inside the pavilion.



Most of us appreciate hostas, and indeed would love to have a garden area like this picture (note - it can't possibly all be under trees). There are many myths surrounding hostas such as "they love shade" - in reality they are shade *tolerant* and put up with it if they're planted there because they have no other choice. In fact most hostas appreciate sun. Paler hostas actually have better coloring in sun. The ones that do better in shade are the blue ones as the blue color comes from a waxy powder coating that disappears quickly in hot sun.

Don't waste your hosta flowers as some are not only beautiful but highly perfumed. If you must clip the flowers use the petals in your salads as hosta leaves and flowers are deliciously edible

For more interesting tidbits, and 10 myths about hostas see: <a href="https://laidbackgardener.blog/tag/hosta-myths/">https://laidbackgardener.blog/tag/hosta-myths/</a>

It's fun having interaction among various horticultural groups. Last month our own Janna Dodds was a guest of the Arthur Horticultural Society where she did her presentation on "Herbs, Growing, Cooking, and Their Medicinal Uses", Janna had also given this talk to the Elora/Salem group the month before.

There is so much "green stuff" outside that is actually palatable and each one of us should catch up on what's edible and add to salads, stews or sandwiches.





## Health Benefits of Purslane

- This wonderful green leafy weed is very low in calories (just 16 kcal/100g) and fats;
   nonetheless, it is rich in dietary fiber, vitamins, and minerals.
- Fresh leaves contain surprisingly more **omega-3 fatty acids** ( $\alpha$ -linolenic acid) than any other leafy vegetable plant. 100 grams of fresh purslane leaves provide about 350 mg of  $\alpha$ -linolenic acid.
- Research studies show that consumption of foods rich in omega-3 fatty acids may reduce the risk of coronary heart disease and stroke.
- It is an excellent source of **Vitamin-A**, (1320 IU/100 g, provides 44% of RDA) **one of the highest among green leafy vegetables**. Vitamin-A is a known powerful natural antioxidant and an essential vitamin for vision. It is also required to maintain healthy mucosa and skin.
- Consumption of natural vegetables and fruits rich in vitamin-A is known to help to protect from lung and oral cavity cancers.
- Purslane is also a rich source of vitamin-C, and some B-complex vitamins like riboflavin, niacin, pyridoxine and carotenoids, as well as dietary minerals, such as iron, magnesium, calcium, potassium, and manganese.

Purslane is an annual that grows horizontally and forms flat, circular mats up to 16 inches across (looks like a miniature Jade Plant). It is somewhat crunchy and has a slight lemony taste. Young, raw leaves and stems are tender and are good in salads and sandwiches. They can also be lightly steamed or stir-fried. Purslane's high level of pectin (known to lower cholesterol) thickens soups and stews.

Who would have ever thought that pesky little spreading groundcover weed could be so beneficial

I have found that using a needle-nose pliers to pull weeds is easy on the hands and does a better job of root removal because it can get down deep without disturbing nearby plants.







Many great prizes were donated for the recent Harriston Garden Festival.

Often we wonder `who won what`

Below is a list of the donors plus winners.

1.	\$100 Lee Valley Gift Certificate	donated	by	y the	Horticultura	I Society	<b>Laverne Stinson</b>
2.	\$75 Arthur Greenhouse certificate	44	"	66	"	"	Pat Reading
3.	\$50 Donna's Baskets certificate	44	66	66	"	"	Kristy Kelly
4.	\$25 BeeC Products & Honey "	44	66	66	"	"	Jim Riedel
5.	<b>Butterfly Sun Catcher</b>	donated	by	y Har	riston Home	<b>Hardware</b>	Anne South
6.	Moisture/ph Tester & soap dispenser	66	66	Dou	g's Auto Sei	rvice	Peggy Bauman
7.	Wall Art	66	66	Nort	h Wellingtor	n Со-ор	Kane Hall
8.	"Boot" Planter & Autumn Picture	44	66	Beyo	ond The Roc	k	<b>Bonnie Becker</b>
9.	Sign "Potting Shed Rules"	44	66	Nort	h Wellingtor	n Со-ор	Mike Ensor
10	2kg Chicken Breast & Football Ham	66	66	Erie	Meats		Ron Grubb
11	\$20 Gift Certificate	66	66	Gran	nma Jo's Re	staurant	Elaine Hubbard
12	\$50 Gift Certificate	66	66	Alpa	ca Time		<b>Chris Davis</b>
13	Collapsible wagon	66	66	Gray	's Auction S	Service	Jordan Scholten
14	Hanging Basket	66	66	Stec	kle's Produc	ce & Flowers	Clarke Richardson
15	2kg Chicken Breast & Football Ham	66	66	Erie	Meats		Susan Hartman
16	Hummingbird Sun Catcher	66	66	Harr	iston Home	Hardware	Shannon Rioux
17	\$25 Gift Certificate	66	66	Mail	Box Café		Ron Leslie
18	Local Food Promo Gift Bag	66	66	Tow	n of Minto		Tina Smith
19	Butterfly House & BBQ cleaner	66	66	Dou	g Anderson		Tom Hale
20	1.5 kg Grass Seed	66	66	Spea	are Seeds		Jason Claringhold
21	Gift Bag	66	66	Roya	al Bank		Mike Reidt
22	\$25 Gift Certificate	66	66	Harr	y Stone's Re	estaurant	Sue Bridge
23	Succulent Planter	66	66	Calli	se Loos		Joan Burnett
24	\$20 Gift Certificate	66	66	R-Li	Golden Tre	ats	Kevin Sinclair
25	Butterfly Lawn Ornament	66	66	Wea	thered Minto		Roy Carmount
26	Bird Lawn Ornament	66	66	Wea	thered Minto		Dale Hartwick

At our May Flower Show there were several samples of wild flower entries. Although such plants as Trilliums. Dog Tooth Violets, Jack-in-the Pulpit etc are grown in our gardens, the question arose "Can they be considered as spring flower specimens for the Flower Show?"

On later questing Judge Roland Craig, his answer was: any plant that flowers in spring is considered, just same as flowering branch i.e. many crab apples are wild and wild lilacs.

I have Trilliums in my garden which came out of a bush 20 years ago. They are also being sold in some garden centers now, also Marsh Marigolds are used around garden ponds along with Arrowheads and Violets. However it should be remembered that entries **must have come from the exhibitors garden**; only exception being Design Class when materials may be purchased.

Also at that Flower Show was an itty bitty Tulip which won a 1<sup>st</sup> Prize and got a lot of raised eyebrows and speculation as to why. Judge Roland recognized it as the species tulip Tarda (and it was correctly labelled). It only grows 6" high and the bloom when closed is the size of a thumbnail; when opened makes a perfect 6-point star, white with yellow centre.







1<sup>st</sup> Prize for Class 34 Tulip, any other variety (not listed)

Species tulip "Tarda", grows six inches high and naturalizes well

Are you afraid of GMO's, What are your reasons for fearing them. The "non GMO" on products is so hyped up that some labeling is ridiculous - why would salt be labeled non-GMO, or kitty litter. Most things like that happen because we fear the unknown - to learn more, and to educate yourself a bit, read an excellent article at <a href="https://www.morningagclips.com/when-did-gmo-become-a-dirty-word/?fbclid=lwAR2RVr7zO-da4-bzybx8aCLuZDt9vOpSKBsBWgdJngoDHxToFVSaxMVJwF4">https://www.morningagclips.com/when-did-gmo-become-a-dirty-word/?fbclid=lwAR2RVr7zO-da4-bzybx8aCLuZDt9vOpSKBsBWgdJngoDHxToFVSaxMVJwF4</a>



Audrey Krotz photo

How many of you have the Fern Leaf Peony (Paeonia tenuifolia). This is a case of "what's old is new again".

Forty some years ago I moved to a new location in Gowanstown and had a long perennial bed devoid of flowers. Neighbors kicked in and one of the plants was a clump of Fern Leaf Peony (altho' everyone had it, no one knew what it's proper name was.) Because it was a short term bloomer it more or less fell out of favor and eventually you only found it in "older" established gardens.

During the last ten years this plant has had a reappearance - a very expensive reappearance to purchase at Nurseries.

This particular Fern Leaf is a gifted memory treasure for Audrey Krotz of Gowanstown. It's about five years old and she fertilizes with 10-52-10.



Think 2020
Linda Campbell wants additional help
Would you be willing to assist?
A Co-chair is needed for next year's Festival



Columbines are at their height right now - which means we have to be on the lookout for Columbine Leafminer damage.

Leafminers are the larval form of a fly in the order Diptera that cause damage to foliage vegetable crops such as spinach, beets, chard, and herbaceous plants. The feeding damage appears in the form of hollowed out whitish, serpentine tunneling patterns between the upper and lower layers of the leaves. The tunneling larvae will also leave excrement behind, making vegetable leaves unfit for human consumption. Moderate damage will not distress Columbines or vegetables, but remove

and destroy affected leaves to reduce next year's population of this pest insect.

(excerpts from University of Connecticut article)

Recently a plea went out for assistance in planting various areas in Palmerston and Harriston. Response was good, so on a nice sunny day the main street "Business" planters were completed, however it was a cool wet morning when Tannery Park and a few other areas were tackled



Harold Fisher sweeps up spillage after completing a planter at Leslie Motors



Eleanor Butt puts the finishing touches on the planters in front of Harry Stones Restaurant



Sue Bridge and Sharon Weber work on Tannery Park planters



Sue Kelly admires the almost finish planter at Tannery Park

For the P.A. Day on Friday June 7<sup>th</sup>, the horticultural society partnered with the library staff to assist some younger students in the making of Face planters.











Not all planters copied the prototype and we had monsters, original designs, plus butterflies and flowers as well as faces. Library assistant Tim helped water the containers and tie knots in cords. Unfortunately everyone seemed in a hurry to leave this time so there is no group photo.



Garlic Mustard seems to be extra ordinarily plentiful this year popping up in clumps in the most unexpected places.

Garlic mustard is an invasive plant native to Europe. It was brought to North America in the early 1800s for use as an edible herb. Since its arrival in North America it has escaped into the wild and is now one of Ontario's most aggressive invaders.

Garlic mustard seeds are easily spread by people and animals. They can remain in the soil for up to 30 years and still be able to sprout. The plant can

grow in a wide range of sunny and fully shaded habitats. Garlic mustard does not provide a valuable food source for native wildlife. Once established, it can displace native wildflowers like Trilliums and Dog Toothed Violets because it is allelopathic; the chemicals produced in the roots have been shown to prevent the growth of other plants and grasses (It hinders other plants by interfering with the growth of fungi that bring nutrients to the roots of the plants).

Best control if area not too large is hand pulling. In some areas entire parties go out into infested areas and pull the plants. Dispose these invasive plants in the garbage. **Do not put them in the compost or discard them in natural areas. Discarded flowers may produce seeds.** 

On the bright side - Garlic Mustard is edible. Young lime green leaves can be used as a colorful addition to salads.

(excerpts from Ontario Invasive Plants Council, and Gardening Know How website)

Ever wanted to try your hand at Bonsai. Any time you see it in pictures it looks awesome, but difficult. I stumbled on this video and it makes it look easy enough that now I really want to try. https://www.youtube.com/watch?v=0C0in603zYQ

Yes I quote a lot of links which lead you to various websites. The reason for this is that it would take up too much space to copy all the information. I subscribe to a wide assortment of gardening blogs and newsletters. When a topic appears that I think may be of interest, I give a short lead-in followed by the actual website so that you may follow (or ignore) at your leisure.

How to prune lavender - a YouTube video created by Robert Pavlis, Guelph, and one of our former speakers:

https://www.youtube.com/watch?v=3EBP4TGRbqk&feature=youtu.be&fbclid=lwAR2KdeEmz8KAu7qUcraKR88WeZqZ22D\_vlL4p-MhchUOoA-taxnddSC5fS8



Next meeting is <u>Wednesday</u>, <u>June 19<sup>th</sup></u>, 7:30, at the Senior's Centre (Train Station) Presenter will be local organic farmer Kim Delaney with her topic "Seed Matters"

Your mind is a garden Your thoughts are the seeds You can grow flowers Or you can grow weeds

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The Gardening Gems Newsletter is published monthly by the Harriston and District Horticultural Society. Established in 1952 we now have 212 members. President: Jean Anderson Past President: Sue Bridge Secretary/Newsletter editor: Willa Wick Treasurer: Joanna Steckle Comments/ suggestions/new ideas - willawick@wightman.ca