



Wasaga Beach Horticultural Society

September 2023

Upcoming Events

NO GENERAL MEETING UNTIL SEPT. 5TH

General Meeting

Date: Sept 5 (Visitors Night)

Time: 7:00 Social & 7:30 meeting begins

Guest Speaker: Trish Symons

Topic: "Where have all the flowers gone?" Creating gardens with the use of coloured foliage for three seasons of colour.

We are excited to present special guest speaker Trish Symons! Trish is a passionate gardener, photographer and blogger.

She claims to be an expert on nothing, but enthusiastic and well-versed about most things related to gardening and has been booked extensively over the years to share her ideas and experiences.

As well as being a Horticultural, Design and Photography Judge, Trish enjoys teaching Floral Designs classes, Photography workshops and presenting different shows on gardening.

She and hubby Bill own the 166 acre Hockley Meadows Farm on the Niagara Escarpment. She creates between 50 and 100 planters each year for her decks, walkways and stairs. Her newest passion is building containers filled with succulent plants.

She hosts garden tours through her 3 acre garden which promotes diversity and organic gardening practices. Bill gets to play with the other 163 acres.

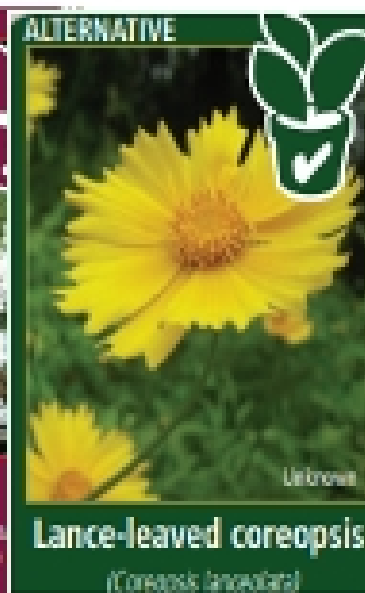
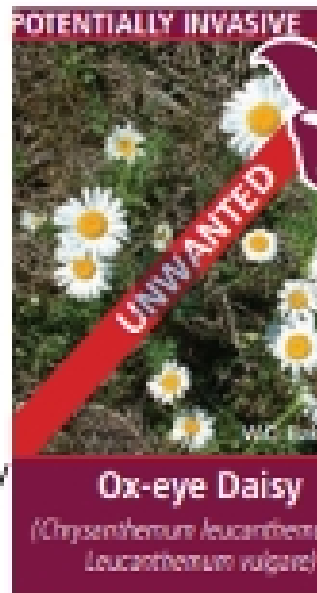
Help us grow
our membership
**BRING A
FRIEND!**
at no cost

Join us keeping single-use plastics out of the landfill sites. Bring your mug to each meeting



Grow Me Instead

Introduced from Europe in the early 1800's as a grass seed contaminant, and then spread as an ornamental. Ox-eye daisy is very common in Ontario, and forms dense infestations in pastures, meadows, roadsides, gardens and lawns. It is a perennial that reproduces both by seed and by underground rhizome, and has coarsely toothed leaves and a large flower head with white petals and a yellow centre. Some cultivars sold as "Shasta Daisy" are actually Ox-eye Daisy



Garden use: ground cover, cut flower; native plant garden; roadside, prairie and meadow gardens

Growing conditions: full sun

– partial shade; sandy soil; does well in clay. **Size and shape:** clump-forming perennial plant; grows 30 cm – 1 m in height

Flower and fruit: yellow daisy like flower heads are formed singly atop the stem; blooms in late summer. **Leaves:** shiny, green, sword-like leaves are opposite, 6-9 cm long; sometimes alternate near the top of the plant

Additional info: attracts butterflies
G



Contest is open to all members of the Wasaga Beach Garden Club

What photos are eligible

- Shades of Green
- Purple
- A Garden Helper

Mail 1 photo from each of the 3 categories to ncorles@adler.ca

The time frame for submissions is starting now until Labour Day

Voting by secret ballot for best photo from each category will be held at our October meeting

The winner of each category will win a Gift Certificate

How to Harvest Hard-Neck Garlic

When?

Usually late July or early August, when the bottom 3 leaves have turned brown, with 5 to 6 leaves still green. Don't wait too long or the wrappers (the leaves) will break down, and your garlic bulbs will split. If you allow the bulbs to remain in the ground too long, they may soften in long-time storage. Take off the irrigation just before harvesting to permit the bulbs to begin to dry.

How?

Using a spade dig carefully around the base of each bulb lifting from the soil. Do not pull out by the stem; you could separate it from the bulb. Shake off the earth and lay them with tops on the soil for 2 to 3 days until dried. If it rains, then remove them to a dry area.

Curing?

Freshly cut garlic must be cured (dry out) in a shady place with good air circulation for about three weeks or longer before the roots and stems are cut off.

Tip: turn a garden rake upside down, lean against a wall, and hang them from the tines. Alternatively, tie each with string from a horizontal pole hung up.

Storage?

After the bulbs are nice and dry, cut the tops off, trim the neck about 3-4 inches above the bulb and trim the roots. Trimming the roots prevents moisture from entering the bulb, which shortens the shelf life. If you leave the roots on, the bulbs may absorb humidity and start to grow. Store in a cool, well-ventilated area. A wicker basket or a mesh bag is a suitable storage vessel if there is air circulation. Commercial garlic storage aims to keep bulbs between 13–14.5C (56–58F). Less than 10C (50F), your garlic is likely to sprout. Don't be tempted to store garlic in your fridge. Above 18C (66F), your garlic will quickly shrivel up. Set aside the largest bulbs to replant in the fall.



Pumpkin Bread



Servings: Makes 2 loaves
Prep Time: 20 Minutes
Cook Time: 65 Minutes
Total Time: 1 Hour 30 Minutes

INGREDIENTS

- 2 cups all-purpose flour, spooned into measuring cup and leveled-off
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon baking powder
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- $1\frac{1}{2}$ sticks ($\frac{3}{4}$ cup) unsalted butter, softened
- 2 cups sugar
- 2 large eggs
- 1 (15-oz) can 100% pure pumpkin

INSTRUCTIONS

Preheat the oven to 325°F and set an oven rack in the middle position. Generously grease two 8 x 4-inch loaf pans with butter and dust with flour (or, use a baking spray with flour in it, such as Pam with Flour).

In a medium bowl, combine the flour, salt, baking soda, baking powder, cloves, cinnamon, and nutmeg. Whisk until well combined; set aside.

In a large bowl of an electric mixer, beat the butter and sugar on medium speed until just blended. Add the eggs one at a time, beating well after each addition. Continue beating until very light and fluffy, a few minutes. Beat in the pumpkin. The mixture might look grainy and curdled at this point – that's okay.

Add the flour mixture and mix on low speed until combined.

Turn the batter into the prepared pans, dividing evenly, and bake for 65 – 75 minutes, or until a cake tester inserted into the center comes out clean. Let the loaves cool in the pans for about 10 minutes, then turn out onto a wire rack to cool completely.

Fresh out of the oven, the loaves have a deliciously crisp crust. If they last beyond a day, you can toast individual slices to get the same fresh-baked effect.

Freezer-Friendly Instructions: The bread can be frozen for up to 3 months. After it is completely cooled, wrap it securely in aluminum foil, freezer wrap or place in a freezer bag. Thaw overnight in the refrigerator before serving.

Seven Principles of Xeriscaping

"Xer" means "dry" in Ancient Greek. Pronounced "zeer-eh-scape," this is a system of lawn and garden design, planting and water management that evolved in the semi-desert areas, where growing populations threaten limited water supplies.

Folks living in arid regions around the world have been dry-land farming and gardening for eons. Xeriscape is the method by which Native Americans such as the ancient Anasazi gardened; their descendants the Pueblos still use this method, along with modern deep-well irrigation. But the concept was formalized, named and made popular by a group of state and private water-supply, academic and landscaping experts in Denver back in the 1980s.

1. Plan for water conservation and beauty from the start.
2. Create practical turf areas of manageable sizes and shapes with appropriate grasses.
3. Select plants that require little water, and group plants of similar water needs together. . Then, experim ent to determine how much and how often to water the plants.
4. Use soil amendments like compost or manure as needed by the site and the type of plants used.
5. Use mulches such as woodchips to reduce evaporation and to keep the soil cool.
6. Irrigate efficiently with properly designed systems (including hose-end equipment) and by applying the right amount of water at the right time.
7. Maintain the landscape by mowing, weeding, pruning and fertilizing properly.

Xeriscaping Ideas:

- Hawthorne
- Century plant
- Cistus
- Phomium Tenax
- Stones
- Pavers
- Pebble mulch
- Verbena
- Lavender
- Mexican sage
- Blue fescue
- Penstemon



Those of us who were able to visit Trish Symons gardens in July were able to admire all her hard work. This is her scree (zeriscape) garden

Let's be Environmentally Friendly

What are you collecting for your favorite cause? Jean Dickson is still collecting pop tabs. Now she is also collecting the outer bags from milk bags. Let's all keep collecting for her. Let us know if you're collecting pop tabs, grocery tapes, or any small item. What a great environmentally sound idea that will keep these items out of our landfill sites.



2023 Wasaga Beach Horticultural Society Board Members

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Secretary	Bev Noddle	705-352-1202
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Committee Chairs

Plant Sale Coordinator	vacant	-
Refreshment Coordinator	Susan Walley	705-429-6782
Garden Volunteer Coordinator	Linda Marshall	705-429-1622
Lighthouse Gardens Coordinator	Daria Malan	705-352-1142
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