



Kemptville Horticultural Society Newsletter

June 2023

Meeting Minutes for May 17, 2023

1. **CALL TO ORDER:** All were welcomed, including a new member.
2. **THANKS TO HOSTESSES:** Lorraine Barrow, Gillian Pancirov, and Lise Snedden.
3. **MINUTES OF APRIL IN-PERSON MEETING:** Approval moved by Linda Saddler, seconded by Maureen Fournier.
4. **TREASURER'S REPORT:** Approval moved by Lise Snedden, seconded by Lorraine Barrow.
5. **OLD BUSINESS**
 - *OHA annual conference and AGM:* D2 is hosting the 3-day event in Kanata, July 21-23. There is an early bird deadline.
 - *Community gardening initiative at Kemptville College (Samantha Lavitt):* The community gardening area is being developed with wood chip paths installed among garden plots. Several plots are still available including 10x20 size.
 - *Report on membership survey (Diane Duford):* Sent to members in March, there were 31 responses (40% response rate), mostly from members for 1-4 years. Diane prepared a presentation for the meeting including gardening topics that generated lots of interest, e.g., companion planting, trees and shrubs, and native plants.
 - *Merrickville garden tour (Mary Carlson):* Sponsored by the Anglican church; June 17 10-4, \$30, 7 gardens plus speakers.

6. COMMITTEE REPORTS

- a) *Public planting (Lorraine Barrow):* After 5 years of service, the Barrows are stepping down in 2024 and a replacement is being sought.
- b) *Hey Day (Arline): June 9 & 10 at the municipal centre – more volunteers are needed*
- c) *Summer day trip (Myrna Tennant):* Myrna is setting up a trip to the Seeley's Bay area on July 12 to tour a private garden and have lunch locally, perhaps at the Opinicon.
- d) *Summer garden strolls (Diane Duford):* Members willing to host our group on nine Wednesday evenings in July and August are encouraged to contact Diane.

7. ANNOUNCEMENTS:

Friday 10:30 coffee get-together at Bubba & Bugs on Prescott Street on June 2.

In person presentation by member Laura Moir on forest and woodland gardens.

Treasurer's Report

Completed June 14, 2023

Treasurer's Report

Financial Statement for May 2023

As of 31 May 2023

Revenue

Plant Sale held on May 13-23

\$1,431.00 15-May

2 memberships paid

\$30.00 23-May

Total Revenue

\$1,461.00 as of May 31, 2023

Expenses

Carole Koch, Spring flower show Judge, cheque 445

\$100.00 17-May

Pentecostal Church Hall monthly meeting, cheque 446

\$175.00 17-May

Ontario Horticultural Association, Affiliation fees and Insurance, cheque 447

\$554.09 17-May

Arlene Rutter, Coffee and Timbits for volunteers at the plant sale on May 13-23, petty cash

\$35.00 17-May

Linda Desroches, Supplies used at plant sale on May 13-23 for tagging and sales receipt, petty cash

\$12.85 17-May

Total Expenses

\$876.94

Assets

Bank Balance, 31 May, 2023

\$5,989.96

Petty cash, 31 May, 2023

\$44.10

Investment, Special Project fund

GIC, 0.65% interest , Matures March 1-24

\$2,696.34

TOTAL ASSETS

\$8,730.40



Wonderful Books/Websites/Gardens/Events

Mark and Ben Cullen – June, 2023

WHAT TO DO IN THE FOOD GARDEN

Harvest those strawberries! Early summer's sweetest treat, we can't get enough. When your strawberry plants are no longer producing, mow them down on the highest setting of the lawnmower to avoid damaging the crowns then add a generous layer of compost so they can rejuvenate through the growing season.

Plant your last transplants – they should be in by now! ***Carrots, beets, beans, leaf lettuce, bibb lettuce, mesclun mix, radishes*** can all be direct-sown for a succession of later harvests. Spray your fruit trees with with End-All and Garden Sulphur, and again every two weeks until the end of summer. The earlier you start with this safe treatment, the more effective it will be at keeping insects and disease at bay.

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Cover your modest cucumbers, squash, and brassicas with either netting or diatomaceous earth to protect them from beetles or insect infestations.

Cut those garlic scapes! That's what the pigtail growing out of your garlic is called. Not only will it give you larger garlic bulbs, the scapes are delicious when grilled like fiddleheads or ground into pesto. That is, if you like garlic!

RECIPE FOR THE BEST TOMATOES ON THE BLOCK



1. Buy short, stocky plants with dark green foliage.
2. Plant in the ground once the temperatures are a minimum of 20oC
3. Dig a hole about the size of a half bushel, or 3 shovels full. Dig existing soil into another part of your garden.
4. Fill the hole with triple mix (one third topsoil, one third peat moss and one third compost or composted cattle/steer manure).
5. Plant the tomato up to the second set of real leaves - deeply. And push the soil firmly around the main stem of the tomato to give the soil and plant contact. New roots will develop along the stem, producing a stronger plant.
6. Mark uses straw as mulch around his tomatoes. Spread the straw about 25 cm deep per plant. Straw mulch helps to retain needed moisture during the hot, dry spells of summer and reduces weeds dramatically.
7. Water using a compost tea solution (take an old pillowcase half filled with compost, drop it in your rail barrel and leave it there for 24 hours or a week - but no longer or it will begin to stink). OR Fertilize with your favourite tomato food. Keep in mind that tomatoes are heavy feeders.

8. Stake in mid June using a spiral aluminum stake. No tying, no fuss. Timing is everything - get to this job before the tomatoes begin to bloom as you will double your crop as a result of getting them off the ground. Staking your tomatoes reduces the risk of diseases and insects.
9. Apply Green Earth Bordo Copper Spray in July to prevent the #1 enemy of healthy tomatoes - early blight. Bordo Copper Spray is a copper fungicide which is mixed with water. Use it on fruit trees, ornamentals and vegetable crops to control leaf spots, blights, anthracnose, downy and powdery mildew and black spot.

Tomatoes like plenty of sun - a full eight hours a day, in fact. They also like heat and shelter from the wind. They are heavy feeders so the soil should be rich with organic material at planting time. Water at least twice a week for the first 6 weeks or so, more frequently if the weather is hot and dry.

Harvest often - do not allow fruit to rot on the plants. This will slow fruit production and is an invitation to insects and diseases.

HARROWSMITH MAGAZINE – Feature Recipe

Grilled-Asparagus Caesar Salad

Smoky, creamy, garlicky — perfect for your next barbecue.

By [Joanna Notkin](#)

A fresh approach to the much-loved Caesar salad, this dish takes advantage of the season's yummy bounty! Beware, though: Asparagus can overcook quickly. For the best results, make sure your asparagus is grilled to perfection — soft but still toothsome.

Serves 4 to 6

INGREDIENTS

1 to 2 bunches asparagus, woody ends removed

1 tbsp olive oil

Croutons

3 or 4 slices ciabatta or other light, airy bread, crusts removed

3 tbsp olive oil

1 clove garlic, finely minced, 1/4 to 1/2 tsp salt and Pepper to taste

Dressing

2 cloves garlic, finely minced

1/4 tsp salt

1 tbsp Dijon mustard

1/4 cup freshly squeezed lemon juice

3 anchovy fillets, finely minced, or 2 tbsp chopped capers (optional)

1/4 cup extra-virgin olive oil

1/4 cup vegetable oil

1/2 cup finely grated Parmesan cheese and Pepper to taste

METHOD

Preheat the oven to 350°F.

Croutons:

Using a sharp bread knife, slice the bread into 1-inch cubes, or tear the bread into 1-inch pieces by hand. On a parchment-lined baking sheet, toss the bread cubes with olive oil, minced garlic, salt, and pepper to taste.

Toast in the oven until the croutons are well browned and fully dry, about 30 minutes.

If you'd like to make extra croutons, simply double or triple the recipe and use a whole small loaf of bread.

Dressing:

In a medium bowl, combine the minced garlic and salt and whisk until the mixture thickens slightly.

Add in the Dijon and lemon juice and continue whisking.

Add in the anchovies, if desired.

While whisking vigorously, add the olive and vegetable oils in a thin stream.

The dressing should be quite thick and emulsified.

Stir in the Parmesan until well combined.

Season to taste with pepper and more salt, and an extra squeeze of lemon, if desired.

This recipe makes about 1 cup of dressing, which will keep for up to 10 days.

To grill the asparagus, get the barbecue or fire as hot as possible, around 500°F. Lightly oil the asparagus and place on the grill. Once the asparagus comes off the grill, it will continue cooking, so all you're looking for is a nicely charred, semi-cooked stalk.

Set asparagus aside to cool slightly before drizzling it with just enough dressing to coat. Garnish with the garlic croutons and serve immediately.