North Dumfries Garden Club NEWS

Summer 2024

NEXT ISSUE: Fall 2024

"Putting down roots since 1920"

"Plant flowers in others' gardens and your life becomes a bouquet.'

Author Unknown

MoneyMinder. [4AUG2024]. Pinterest.

Retrieved from, *https:// https://moneyminder.com/wp-content/uploads/2020/01/Plant-flowers.pdf.*

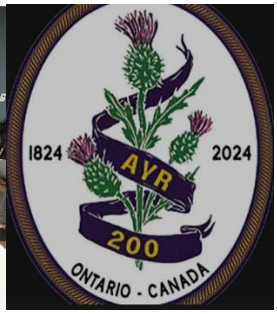


Photo Credits: Jacqueline Wettlaufer, 2024 Used with permission, 2024

MESSAGE FROM THE PRESIDENT

Welcome to Summer!

North Dumfries community has a lot to celebrate in 2024. Two hundred years of history and achievement are being acknowledged in unique and festive ways throughout the months especially during these glorious days of summer.

North Dumfries Garden Club is maintaining its century old place at the heart of the community with a variety of exciting projects. These include the addition of Wrap-Around Planters on the lamp posts at Centennial Park (generously sponsored by MacNeil & Dodd Pharmacy), our successful Ayr 200 Garden Tour which featured some spectacular local gardens, and our 7-week Children's Nature Program at NDCC which covered topics ranging from seeds to birds, bugs, trees, wildflowers and mushroom cloning!

Photo Credits: Juliette Coughlan, 2024

Photo Credits Jacqueline Wettlaufer 2024

Our downtown and Roseville planters have gone from strength to strength since being planted in June and their blooms have been admired and complimented throughout the season. Also, most of our 200 campanulas (apart from those that haven't been enjoyed as part of a gourmet diet by our native squirrels) have been flaunting their purple beauty in gardens planters throughout the township.

Against the backdrop of Ayr 200 projects and celebrations we need to take a moment to celebrate the wisdom, kindness and generosity exhibited by so many of our garden club members. Whether it's sharing your individual knowledge and experience, lending a helping hand at meetings, or providing invaluable volunteer support with seasonal planting at our annual plant sale or during our Garden Tour, you all provide a living and breathing example of community in the truest sense of the word. We applaud and celebrate you all.

Mother Theresea of Calcutta is quoted as saying, 'Life isn't about doing great things, but about doing little things with great love.' Love of people, love of nature and love of community is at the heart of what North Dumfries Garden Club strives towards. Together, we take a step closer to that goal every day.

Best Wishes, Juliette

FEATURE ARTICLE

Photo Credits: Jacqueline Wettlaufer, 2024.

Celebrating Wisdom from the Garden

by Jacqueline Wettlaufer

During our June Garden Club meeting we engaged in a 'Table Garden Chat' to share our experiences about favourite gardening tips, listen to some advice and learn from our gardening experiences. Our thanks to everyone for such engaging dialogue, here's a summary of what we shared with one another:

Plant & Garden Care Tips	Advice from the Garden
Take photos of your garden as a guideline for another year. *Dead head every day!* *Dead head Tulips & Peonies when finished blooming.* *Use mulch.* *Use Elmvale Wallenstein Mulch – it's very good.* *Put compost in the bottom of planters and mulch over the top.* *Crumble up dead leaves and grass cuttings and compost to put inside/beside the hole when planting.* *Starting a new garden: layer cardboard and then put mulch on top.* *Straw on top of soil to keep moisture in soil and will compost.* *Put a diaper inside the coco-liner of a hanging basket to retain the dirt and water from escaping.* *Fertilize planters more than once a week.* *Put Comfrey leaves in a pail with water, leave for 4 weeks covered and use liquid for fertilizer because it will be very high in Nitrogen.* *Baking soda, Dawn dish soap and water to treat powdery mildew.* *Know how your plants reproduce.* *Research the plant (ex. Foxglove is a bi-annual).* *Use Northland Nursery for perennials.* *Keep a patch of milkweed for the butterflies.*	*Don't plant Lily of the Valley and Creeping Jenny.* *Creeping Jenning needs to be contained.* *Don't plant Himalayan orchids!* *Don't plant Ostrich Fern.* *Don't plant Yarrow, although native it needs to have a contained area.* *Don't put pansies in the afternoon sun.* *Worst gardening experience – wasps flew down my shirt and I had to run in the house and disrobe! Two bites – ouch!* *Always use leather gloves in the garden – a ground wasp was able to sting me through cotton gloves.* *Forgot to wear gloves when handling cactus.* *Always use a gardening tool instead of your hands to clear debris around plants – many stings from red ants!* *Rabbits eating the leaves and buds of my tulips makes me very disappointed and cross!* *We had a rabbit that thought our garden was a salad bar! We borrowed a trap to catch the critter. First in the trap was a bird that we set free. We decided to go to the pet store & get some rabbit food. To our surprise next in the trap was a skunk (apparently rabbit food was high on his list)! Using a straight rake, the skunk was released without us getting sprayed. We gave up trying to catch the rabbit. We learned to not fight nature and presently enjoy watching baby rabbits in the yard.*

MEMBER CONTRIBUTIONS & CELEBRATIONS

Celebrating the 2024 Garden Tour & Member Gardens

On Saturday, June 22nd, our NDGC Ayr 200 Garden Tour was very well attended and appreciated by all. We were blessed with beautiful weather and 7 spectacular gardens. Cookies and refreshments at Greenwood Park were an added bonus. Thanks to our organizing committee: Jean Rickert, Patricia Hryniewicz, and Janet Schmidt for coordinating this event for everyone to enjoy!

Photo credit: Kate Cressman

Photo credits: Juliette Coughlan, 2024

Photo credits: Jacqueline Wettlaufer, 2024

Thank You to all of our Garden Tour volunteers!

Photo Credits: Juliette Coughlan Jacqueline Wettlaufer Juliette Coughlan

Seasons of Ayr, an NDGC coffee table book

Our 'Seasons of Ayr' 2024 photographic reference book was presented to Ayr Library in early August. Board director Betty Butcher initiated and coordinated this project initially working with George Schmidt to collect photos from the North Dumfries region across 4 seasons. Subsequently, she edited these into a book well within the July 31st deadline. Please take the opportunity over the coming weeks to enjoy a viewing of this lovely book at the library. The Seasons of Ayr is such a beautiful recognition of the Ayr 200 celebrations. Congratulations on a job very well done, Betty!

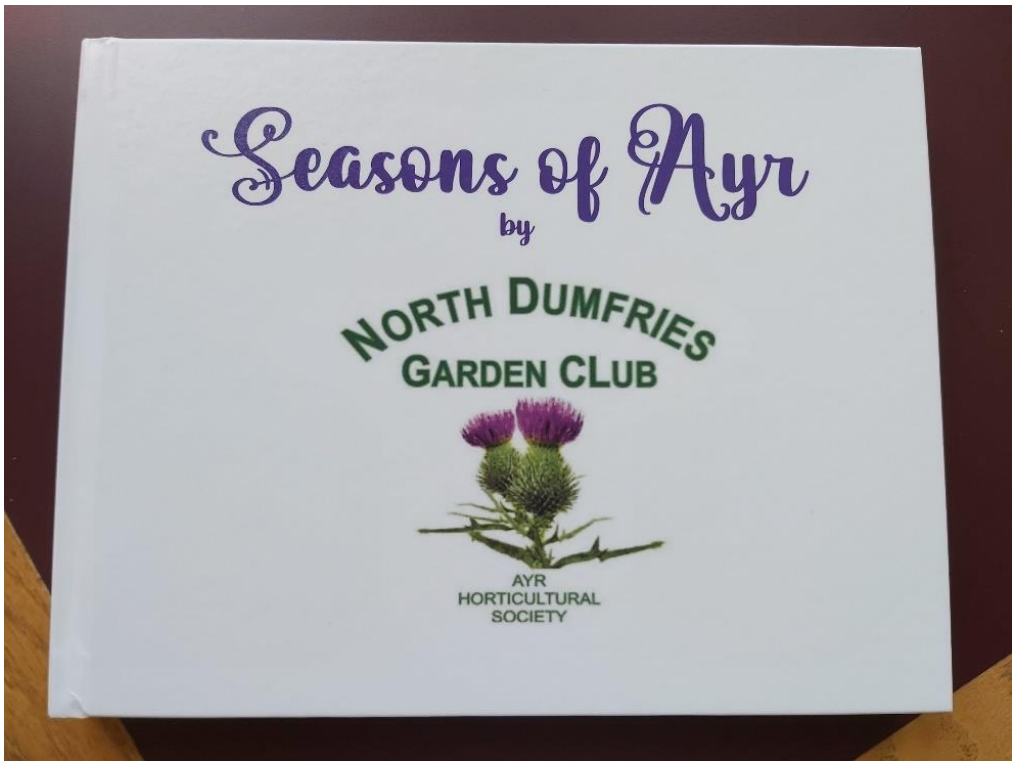


Photo Credits: Jacqueline Wettlaufer

Celebrating 2024 NDGC Membership

Photo Credits: Jacqueline Wettlaufer

NDGC Children's Nature Program - July 3rd to August 14th

Our NDGC Children's Nature Program continues to delight and excite the kids (ages 6yrs to 10yrs) at the NDCC. The 2-hour long session, covering all aspects of nature, has been incorporated as part of Ayr's 7-week summer camp program. To date we've covered topics including vegetable and flower gardening, backyard birds, nature scavenger hunt, bugs and insects, trees, and mushrooms. Thanks to Denise Wamsley for helping Juliette Coughlan during these sessions and to Mary Lynn Benninger for her invaluable help on July 3rd. The program has been very well received by everyone involved. The children have responded excitedly to the nature topics and have enjoyed the interactive format of the nature activities.

Photo credit: Juliette Coughlan, 2024

- ## 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.

1. *How do you keep Celosia plants flowering? It seems like each of the flowers has just dried up and now I've got these brown stems that look messy and unappealing. I've always ensured the planter is watered and that there is the occasional fertilizer added.*

Celosia do best in hot weather and dry soils. It sounds like they may have a bacterial or fungal disease due to the high humidity we've had this season. If there are still green stems and leaves, cut the plants back to that point and let the soil dry a bit between waterings. If they are not too far gone, they may come back and continue flowering. They do benefit from deadheading.

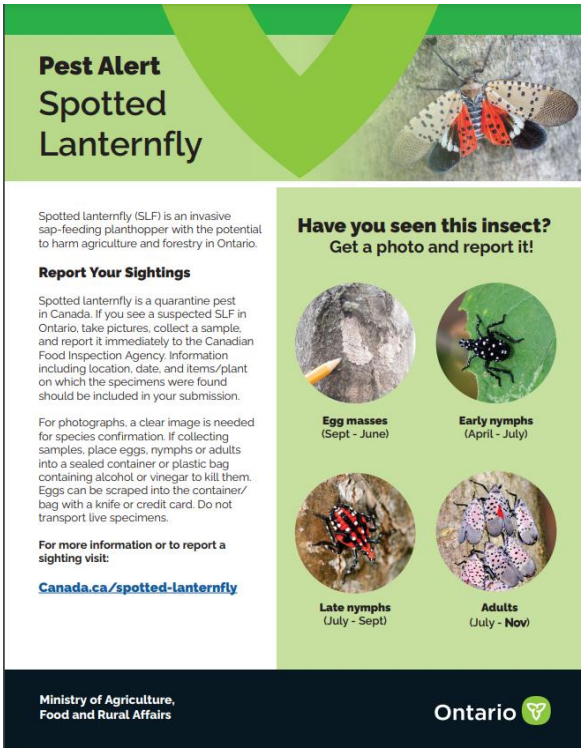
2. *Do the Campanula plants we purchased from the club need dead-heading to keep them blooming? I thought they were supposed to flower through the summer and into the fall.*

Campanula (Carpathian Bellflower) puts on a big burst of blooms for about a month in the spring then flowering slows down. Regular deadheading will prolong flowering but it will be sporadic and not the big show as initially seen in the spring. You will see them send the occasional flowers up till mid to late August.

3. *I planted some tulips and muscaris in my garden last fall and in the spring, they came up and flowered but now they have completely 'disappeared'... the leaves all died off and there's no sign of them to be had. Is this okay? Or did they die off?*

Don't fret! This is normal for spring blooming bulbs. They are busy underground multiplying and preparing the blooms for next spring. You may see the Muscari send new leaves up in late fall, this is normal and the leaves will overwinter and provide a quick boost for early spring.

Just a reminder to be vigilant in your gardens – please try to stop the spread of invasive species.



Ministry of Agriculture, Food and Rural Affairs, Ontario. [16AUG2023]. King's Printer for Ontario, 2012-24. Retrieved from, *https://www.ontario.ca/page/spotted-lanternfly*

- SHARE A RECIPE FROM THE GARDEN

  Seasonal recipes & photos can be shared for publication via northdumfriesgardenclub@gmail.com . Consider sharing harvesting, drying, canning, or freezing techniques, or sharing recipes with seasonal produce from the garden – appetizers, main courses or desserts. Unfortunately, due to copyright restrictions, only original family recipes can be printed. Let's get cooking!

Recipe Submitted by: Lynn Bugden "Strawberry Rhubarb Muffins"

 *Enjoy!*

Preheat oven to 350*F
Spray or line 12 muffin tin.

Muffin Ingredients

½ cup Greek yogurt, plain or vanilla
¼ cup vegetable oil
1 egg
1 1/3 cups all-purpose flour
2/3 cup brown sugar
½ tsp baking soda
¼ tsp salt
½ cup finely chopped rhubarb
½ cup finely chopped strawberries

Streusel Topping (Optional)

¼ cup pecan pieces, finely chopped
¼ cup brown sugar
½ tsp cinnamon
2 tsp butter, melted

Directions

MUFFINS:
Combine dry ingredients in a large bowl.
Fold in fruit.
Combine wet ingredients in a separate bowl. Mix well.
Add wet ingredients to dry and mix until just blended. Do not overmix.
Divide batter evenly into muffin tins.
STREUSEL:
If adding streusel topping: Combine all streusel ingredients until well-blended and crumbly.
Sprinkle streusel on top.

Bake at 350F for approx. 25 minutes, or until a toothpick in the centre comes out clean.
Cool on a wire rack and store in an airtight container.

Recipe Submitted by: Martine Emery Kelman “Lemon Curd Tart”

Here is an easy lemon curd tart or any filling tart method. The point is it makes the crust easy. Rather than making a bunch of tiny little crusts and fit them into tiny little tart shells you make a short crust which is similar to shortbread and bake them in a mini muffin tin. You make the entire batch and then you divide it into 24 little balls and press the balls into a 24 cup mini muffin pan. Then use your thumb or a round bottom measuring spoon and make an indent into the ball. This fills the mini cup and gives you a well for the filling. Bake them and when they come out the wells will have puffed up a bit but while they are still warm you can reinforce the little wells and make them deeper. Let them cool 10 minutes and remove from pan carefully. When they are entirely cooled, fill with canned fruit filling or make an easy lemon curd. Garnish with an edible flower or some lemon thyme or some garnish and you have pretty little tasty tarts.

Heat oven to 350*F.
Spray a 24-cup mini-muffin baking pan with a non-stick baking spray or grease and flour well. Make sure they are thoroughly coated.

Short Crust

1 8-oz package or 1 cup butter, softened (unsalted preferred)
1 cup powdered sugar
2 tsp vanilla
¼ cup cornstarch
1 ¾ cups all-purpose flour
¼ tsp salt (eliminate this if salted butter was used)

Directions

SHORT CRUST:
Combine butter and sugar and mix until smooth. Add vanilla.
Combine flour, corn starch and salt and then add to the butter mix. The dough will look dry and is difficult to mix but keep going it does come together. Take it out of bowl and combine with your hands until it makes a ball but don’t over work. Divide into 24 little balls all the same size. Roll the balls nice in your hands and put each ball in the muffin pan cups and press them down with your thumb or a round measuring spoon to make a well.
Bake in preheated oven and bake 18-24 minutes. Watch for them starting to brown up on the edges.

Remove them from the oven and immediately press the little wells down again. After 10 minutes, remove from pan and let cool completely before you fill and garnish.

FILLING:
You will need about 1-2 cups of filling to fill these.
One can of blueberry or cherry filling is good, or make your own lemon curd.

Recipe Submitted by: Pat Hryniewicz “Hot Cheese Spread”

Serve with your favourite crackers and enjoy!

Ingredients

1 8-oz package soft cream cheese (Philadelphia)
1 Tbsp mayonnaise, heaping
½ cup Swiss cheese, shredded
Green Onions, chopped

Directions

Mix ingredients well and place in a small ovenproof baking dish.
Bake at 350*F for about 35 minutes or until bubbly and golden on top.

Recipe Submitted by: Pat Hryniewicz “Fresh Rhubarb Crumble”

Serve with hot vanilla custard or ice cream. Serves 4. Enjoy!

Filling

2 cups fresh rhubarb, chopped into 3cm pieces, halving any thicker pieces lengthways.
1 tsp vanilla essence
1/3 cup golden-brown sugar
2 tsp cornstarch

Crumble

½ cup cold unsalted butter, cubed (plus a little more for greasing the baking dish)
¾ cup all-purpose flour
¼ cup golden brown sugar
1 pinch sea salt

Directions

Preheat the oven to 350*F.
Grease an oven-proof dish with a little butter.
FILLING: Toss vanilla essence, chopped rhubarb, sugar and cornstarch and add into the baking dish.
CRUMBLE: Toss the butter into the flour and cut with a knife until pieces of butter are small. Use your fingertips to rub the butter into the flour until the mixture resembles breadcrumbs with a few large pieces of butter.
Stir in the sugar and add a pinch of sea salt.
Without pressing down, sprinkle the crumble mixture evening over the entire rhubarb mixture.
Place on baking tray to catch any drips and bake 35-40 minutes until golden and bubbling.

Recipe Submitted by: Pat Hryniewicz “Hawaiian Wedding Cake”

Ingredients

2 cups all-purpose flour
2 cups white sugar
2 tsp baking soda
1 cup chopped nuts (optional)
2 eggs
1 20-oz can heavy syrup crushed pineapple

Icing

½ cup soft butter
1 8-oz package of cream cheese, softened
Shredded coconut
1 tsp vanilla
1 ½ cups confectioner’s sugar

Directions

CAKE: Preheat the oven to 350*F.
Grease and flour a 9x13” baking dish.
With a wooden spoon, mix the flour, sugar and baking soda well.
Add the nuts, eggs and pineapple.
Pour into the baking dish and cook for 45 minutes or until it tests as done.

ICING: Mix together until smooth the butter, cream cheese, vanilla and confectioner’s sugar.
Spread over a cooled cake and sprinkle with shredded coconut.

MONTHLY MEETINGS, EVENTS, ANNOUNCEMENTS & IMPORTANT DATES

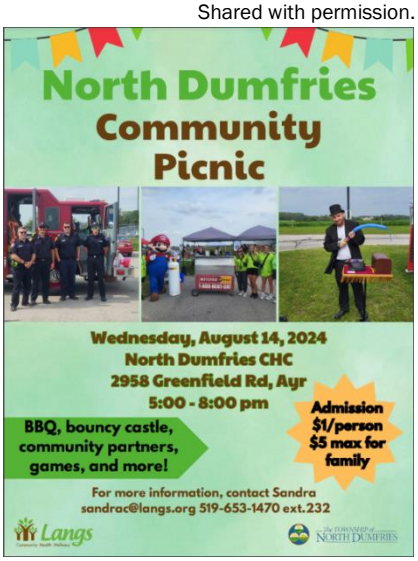
2024 Club Meetings:

- No Meetings in June, July & August but we will be communicating events by email.
- September 30, 2024 @ 7:30pm [Kirkwood Lounge, 191 Stanley Street, Ayr; Doors Open @ 7:00pm]

Guest Speaker: Karin Davidson-Taylor, Royal Botanical Gardens. "Chocolate: From Rainforest Treasure to Sweet Treat". Chocolate has been many things to many people over the years. Learn about the ecology of the Cacao tree, then journey through history to get the complete story behind the tasty treat that we call chocolate. Discover the role and impact of cacao plantation farming on the environment and society. Royal Botanical Gardens. [4AUG2024]. Retrieved from, *https://www.rbg.ca/things-to-do/courses-camps-programs/virtual-field-trips/virtual-programs-adults/#1585252468077-75d6da11-9673*

Shared with permission.

North Dumfries Community Picnic
2958 Greenfield Road, Ayr N0B 1E0
Wednesday, August 14, 2024
5:00-8:00 pm



We wish to invite you to join this event at the Ayr-North Dumfries location to connect with community members. This is an excellent outreach opportunity, and we value our community connections at Langs.

Volunteers Needed!

If you are available to help out at the NDGC table for this event, please email us northdumfriesgardenclub@gmail.com .

EXCITING OPPORTUNITY TO PURCHASE
Garden Ontario *Vegetable Garden Journal* ($20 including tax)!

Shared with permission.

Now available!

Please send requests to order (indicate number of journals) via northdumfriesgardenclub@gmail.com by Friday, August 23, 2024.

The Vegetable Garden Journal is full of great information including:

- Tips, Tricks and 'How To' Articles
- Layouts, Collection Logs & Other Templates
- Soil Health
- Seed Saving, Starting and Planting

These would make excellent birthday or Christmas gifts!

CNE 2024 OHA Information Table - Volunteers Needed!

Any member wanting to volunteer/help out at the CNE OHA Information Table is asked to sign up on the following e-document which indicates dates/times of when assistance is needed. Free admission for the day for any volunteers with a $20 gratuity for travel expenses. Most people take the GO Train which works out much better than driving. Please email Lianne if you have any questions. More help is needed - Thank you for considering! Lianne Krane

CNE 2024 OHA Information Table
liannekrane@gmail.com

A Note from *It Takes a Village Ayr*

Hello local farmers and gardeners! If harvest day comes and you find yourself abundant, we'd be happy to take those extra fruits and vegetables and add them to our monthly delivery baskets! Donating straight from your garden to our hampers helps to keep our monthly fresh food costs down and helps prevent your delicious extras from going to waste. It's a win-win! In order to ensure produce is at its freshest, please only donate during the following dates so foods can be added to the Friday delivery.

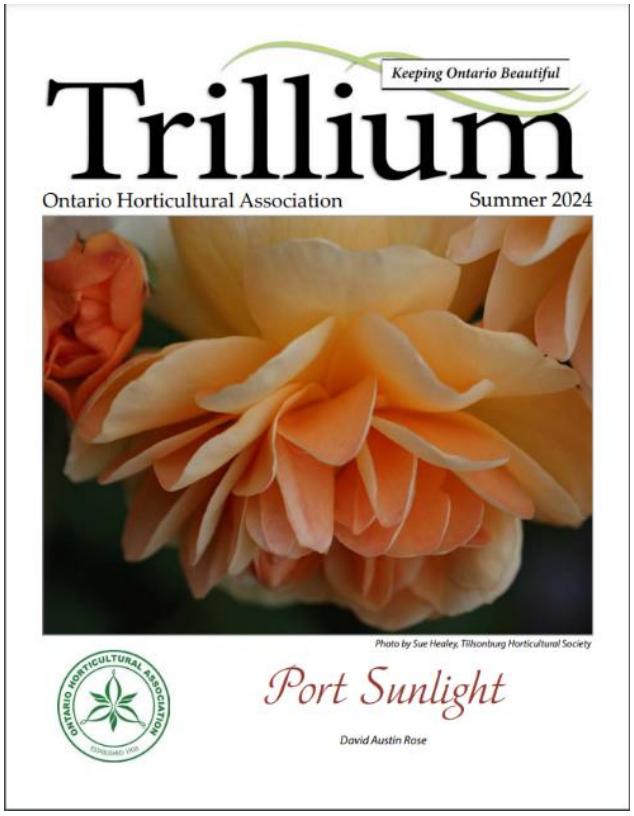
Shared with permission.

Donations Needed!

All fresh donations to be dropped at 96 Nith River Way:
August 18-22nd
September 20-26th

Volunteer Opportunity: Sweatshirt Sales

Please sign up at northdumfriesgardenclub@gmail.com .
We are in need of one or two volunteers who can help coordinate the sale of NDGC merchandise at meetings.



Shared with permission.