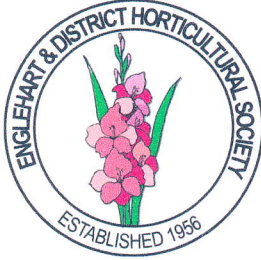


'Through The Garden Gate'

The monthly newsletter of the Englehart and District Horticultural Society
August 2017



**Englehart and
District Horticultural
Society was formed in
1956.**

General meetings:
3rd Wednesday of most
months at 7:00 p.m. in the
Presbyterian Church
basement

- *Speakers, workshops,
demonstrations
- *Civic Improvement
- *Youth Involvement
- *Displays and Competitions
- *Environmental Stewardship

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A Word From The Editor

What a wonderful time we had at our July meeting. Thank you so much to Carrie Anne Field for opening her delightful yard to us once again. The bbq was delicious- thanks to all who brought in the delicious food to share and to Mary, our well-organized and patient Social convenor. Thanks also to our experienced barbequer, Skip! Besides enjoying Carrie Anne's gorgeous gardens, we also had our annual 'fun auction', with your editor as the auctioneer (who also depends on her assistants to keep her on the straight and narrow). A debt of gratitude is owed all who brought in something to be auctioned. Below are a few shots of the fun-filled evening.



Mark It On Your Calendar:

August 12: Volunteer Appreciation Day in Park 1:00-3:00; free bbq; to be held in arena if weather is inclement

August 16: General Meeting/BBQ/Auction

September 7/8: Englehart Fall Fair

September 30: District 12 Fall Planning Meeting in Iroquois Falls

October 21: Englehart Autumn Festival

Looking Back

I've continued to look through some old Bulletins from the 1980s, when our own Jean Wallace was the Editor. She did such wonderful work, keeping the Bulletin interesting and educational, that I think I'll be 'repeating history' off and on, sharing some of her articles in the 'Looking Back' section of some bulletins. Here's some great info on Bone Meal from the June 1983 bulletin:

The Value of Bone Meal

"Bone meal is made of finely ground animal bones and contains only two nutrients: 1% nitrogen, 10% phosphorous, and no potash. Old fashioned gardeners always recommended the addition of bone meal and peat when planting trees, shrubs, roses, or perennials; all plants which would be in the same location for many years. As bone meal dissolves in the soil very slowly, a long, gradual feeding of the soil is assured. The peat, of course, holds the moisture and the food for long periods of time."

August Meeting Competitions

Class 1: Petunias (3 blooms)

Class 2: Marigolds (3 blooms)

Class 3: Any other annual (3 blooms)

Class 4: Gladiolus (1 stem)

Class 5: Lily (1 stem)

Class 6: Any other perennial (1 stem)

Class 7: Tomatoes (3)

Class 8: Beans (5 pods)

Class 9: Any other vegetable (1 specimen)

Class 10: 'Canadian Colours': a floral design to celebrate Canada's 150th birthday, featuring the colours red and white

Youth Classes

Class 1: Tomatoes (2)

Class 2: Beans (3 pods)

Class 3: Potted plant (1)

Class 4: Annual (1 bloom or stem)

Class 5: Any perennial (1 bloom or stem)

Class 6: Creature made from natural materials

We hope that some of your children will attend and enter the classes designed for them.

Getting The Most From Your Garden (Part 4) Pre and Post Crops

Pre or post crops are fast growing crops that can be harvested before or after your main season crops. They grow in the same bed as your main season crops and they allow you to get more from your space. All it takes is getting the right timing and carefully looking at your sowing and transplanting schedule. You might even want to see if you can shuffle things around to get more from your garden. You'd be surprised that you can do this even in growing zone 3, where we garden in Temiskaming. **Some pre or post crops:** In the springtime, try spinach, radishes and arugula (make a space for your tomato transplants to go in and the crops continue to grow around them until they bolt (go to seed with the heat). In the early fall, sow some more radishes and cold hardy lettuce varieties or you could grow more spinach and arugula. Those season extending ideas, such as row covers, could be used here.

Remember, just because we live in northern Ontario doesn't mean we have to always put up with a short growing season or expect to grow the same old things year after year. I suggest you try some of the ideas that have been in the bulletins since May and ***'Get the Most from Your Gardens'!***

Reports from Your Directors:

Social: This month's host is Mary Schippers and she also brings the gift for the free draw. Remember to bring a small something for the shared snack. Tea, coffee, water will be provided.

Programme: This month's programme is called "Simple Designs", and will be a short demonstration on easy floral designs using one or three flowers. Come out and learn a few helpful hints. There will also be the competitions this month - see above for the list and remember to come in a few minutes early to get your tags filled out and attached.

Website/Facebook: Rick Heaslip reports that we had 480 unique visitors in July and 3275 visits to date this year. Make sure to check out the site for all the latest news and pictures from the garden tour and summer barbecue. We have 156 members on our Facebook page who seem to be enjoying the opportunities to share photos, ask questions, and learn from each other about the joys of growing plants.

Directors are reminded that there will be no Directors' Meeting in September due to the Fall Fair.

Once again our Society will be helping sponsor the community Autumn Festival in October. We will be donating money to assist with the prizes for the home and business decorating contest to be judged before October 21st. We hope that Society members will participate by decorating their homes and/or businesses in an autumnal theme. Last year's participation was great considering it was the first festival. We hope that even more people will do their part to make our community look lovely before we head into the cold dull days of winter!

Community Gardens with Ashley Fehr (Continued from July)

Care of the Gardens: We don't have specific dates or times for weeding. I stop by frequently to check it out and weed/water. Usually it's under control so some people must be helping out. Harvesting is whenever rows are ready. I would like to get our Girl Guide group together informally here and there over the summer to tend the garden and harvest as well, so they see the progress. We have a Facebook group that anyone can post in, so I planned to post when veggies were ready to be harvested and give people the chance to come out

The Future: I don't have plans for next year yet, but that's because I've been so busy still getting things done for this year. I'm going to the garden today to build a small shed and set up a second rain barrel. I do hope that this project is successful... so far so good. As long as we have the community support with maintenance, I can foresee this being an amazing project for years to come. And it had better work because we planted 3 fruit trees that need a few years before they produce! I ask everyone to come out and take a look. If you see a weed, grab it. If it's dry, grab a watering can. If there are some fresh veggies to enjoy, take them home. This garden is for everyone. If we all chip in it will take no time to maintain. We have small raised planters for those that can't get right down on the ground. My hope for next year is to have a larger, higher one to accommodate those who can't get right down into the garden. I'd also like to set up a wooden step contraption looking thing I saw on Pinterest to put little planters on for herbs etc. I have all these ideas and welcome anyone else's. I give all my harebrained ideas to Ryan and he approves or suggests something else. The town still maintains the grass around our gardens, so we try and make it easy on them so we get to keep using the space.

(Well done, Ashley. You have taken hold of a project close to your heart and have been a very positive addition to our community)

Quips, Quotes, and Garden Lore

“To forget how to dig the earth and tend the soil is to forget ourselves.” Mahatma Gandhi

Don't know what type of soil you have? Try this: Take a handful of moist (not wet) soil from your garden and squeeze it firmly in your hand. Then open your hand and observe what happens. If it holds its shape but crumbles when you give it a light poke, you have loam and will be the envy of other gardeners. If it holds its shape and doesn't respond to being gently poked, you've got clay soil, which is nutrient rich but dense. If it falls apart as soon as you open your hand, you've got sandy soil. Once you know what you're working with, you can both improve it, if necessary, and choose plants appropriate for your soil. (Plant Care Today)

Plant of the Month

Chelone or Turtle Head

Turtleheads are native North American wildflowers that adapted well to garden conditions. Plants form an upright, bushy mound of green foliage, bearing upright stems of large usually pink hooded flowers beginning in late summer. They do well in a moist or wet site, but also adapt well to average garden conditions and do well near ponds. They are excellent cut flowers and are showy and long lived. Chelones are great for pollinators and plants are easily divided in spring. They do well in full sun or partial shade and are easy to care for. We have had this plant in the past at our Plant and Bake Sale...I hope if you have a chelone that you will be willing to share it at the sale next year!



It's August...it's Zucchini Time! You know the feeling- every day there's another one to eat or to try to find a home for. Here's a delicious recipe to help you enjoy the fruits of your labour':

Zucchini Garlic Bites

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|-----------------------------------|-------------------------|
| 1 c grated and drained zucchini | 1 egg |
| 1/3 c. breadcrumbs | 1 tbsp. chopped parsley |
| 1 c parmesan cheese (grated fine) | 1 tsp. chopped basil |
| 2 tbsp. chives, chopped | 1 tsp. oregano chopped |
| 1 clove garlic, grated fine | pinch salt and pepper |

The key to success with this recipe is to squeeze out as much moisture as possible from the shredded zucchini as you can. This will ensure the bites are crispy on the outside and tender on the inside!

Instructions

1. Preheat oven to 400 F. Lightly coat a baking sheet with oil/non-stick spray.
2. Grate the zucchini into a clean towel; roll up, twist, and wring out the moisture.
3. Grate the garlic using smallest holes on the grater.
4. In a medium bowl, combine all the ingredients and mix well.
5. Shape a tablespoon of mixture in your hands; roll/pat into small balls, and place on baking sheet.
6. Bake for 1-18 minutes, until golden. Serve warm with marinara or your favourite sauce.



Poetry and Prose

The Good Old Summertime

*There's a time each year
That we always hold dear,
Good old summer time;
With the birds and the trees'es
And sweet scented breezes,
Good old summer time,
When your day's work is over
Then you are in clover,
And life is one beautiful rhyme,
No trouble annoying,
Each one is enjoying,
The good old summer time.*

Ron Shields

Published 11 times a year
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