



'Through The Garden Gate'

The monthly newsletter of the Englehart and District Horticultural Society
August 2018



**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's in a Name?

Whenever possible, I try to use the proper or Latin name of a plant in the monthly bulletin. Why? Although I do have four years of Latin classes (bless you, Miss Ross), as a gardener I use Latin for one reason- to make sure I am talking about the right plant. Many, if not all, plants have common names. For instance Black-eyed Susans (sometimes called Brown-eyed Susans). According to authors Ellen Novack and Dan Cooper, there are 150 varieties of Black-eyed Susans, which range in height from very small to over 8' in height. If you go to a nursery and ask for Black-eyed Susans, you may not get the same variety you want that you saw in someone's garden. Your neighbour may offer you some Pot Marigolds and you might think you're getting Tagetes, the Latin name for the common yellow and orange Marigolds we grow in our gardens (to feed the slugs, lol!). Instead, you may be getting Calendulas, also called Pot Marigolds. It's also good for our brains to practice another language, even one as 'dead' as Latin. I'm not saying that we should study Latin, just that if you want to be sure of what you're investing money in, it certainly doesn't hurt to use a proper name.

Mark It On Your Calendar

August 15: General Meeting
September 6/7: Englehart Fall Fair

Our programme this month will be a garden tour of several local gardens. We will be visiting the gardens of Bonnie Warner, Claudette and Dalton Black, Nina and John Wallace, Eileen and Len Fisher, and the Community Garden in the uptown park as well. We will meet at the Presbyterian Church at 6:45 p.m. and carpool to the first garden. We will return to the church basement for our shared snack.

The Sun...A Natural Clock

I recently read a very interesting article in the Toronto Star concerning the fact that the sun makes a natural clock of the daily rhythms in our lives. Part of the article dealt with the activities of animals such as birds, many of whom announce in song when it is time to get up, time we should be in bed, etc. However, the "Flower Clock" part of the article was most interesting. According to the author, Peter Wohlleben, Carl Linnaeus, the famous Swedish scientist of the 18th century, realised that flowers could rival clocks for their regularity of behavior. He noticed that flowers of different species opened at different times of the day. He then built a 'living clock' composed of a variety of flowering plants. (continued next month)

Looking Ahead

September promises to be a busy month. We start off with the Englehart Fall Fair on September 6/7. We hope that everyone will make an effort to support the fair in some way...please consider entering the classes- there are lots for fruits, vegetables, and flowers, as well as classes for homecrafts, canning, art, grains, photography and many more. We owe it to our sister organization, the Englehart and District Agricultural Society, to support them, not just with our attendance, but by participating in any way we can. Later in the month we look forward to a presentation during our September meeting on 'Growing, Cooking, and Drying Herbs' with our own Evelyne Nemcsok. There will be competitions with produce from our own gardens this month, so make sure you leave some veggies to enter. There are also children's classes. Classes are listed on page 3. On September 29th, several members will also represent us at the District 12 Fall Planning Meeting in Cochrane, where delegates will be planning our Annual Spring Meeting for 2019!

Looking Back

We're not looking back very far- just to last month's meeting. We had a wonderful evening for our summer barbeque. Many thanks to Carol and Rick Heaslip for hosting us in their lovely yard. Thanks also to Skip Schippers for being the master 'chef' and barbequer. The fun auction was truly fun as a great assortment of items were brought in and taken to new homes and some money was raised for the Society. Thanks to all who donated items for the auction and to all who purchased them! In the photo to the left, Marg McMurray and Merrick Heaslip enjoy the bbq.



Reports From Your Directors

Social: Please bring your snack to the Presbyterian Church basement either before or after the garden tour. **We will meet at the church at 6:45**, carpool for the garden tour, and return to the Church for our shared snack. Marg McMurray and Ruth Webb are the hostesses for August's meeting while Ginny Montminy brings the gift.

Bulletin: Many thanks to Ginny Montminy and Bonnie Warner who are my proof readers and thankfully catch all my errors before the bulletin goes out each month. Ginny also runs the bulletins off for those who prefer to receive a paper copy. Thanks also go to Joyce Smith who mails them out. I hope you are enjoying our efforts- feel free to share the bulletin with friends. If you have any information you would like to share in our monthly newsletter, please let me know.

Facebook and Website: We now have 217 people using our Facebook Page to share information, learn about horticulture, and enjoy the camaraderie of like-minded people. Rick reports that there were 494 unique visits to our website last month and that he has added photos from the July barbecue. Please check these two out.

Civic Planting: The gardens which we are responsible for maintaining in our community have been lovely. Please feel free to pull a weed or two if you see them! Thanks to Kelly Brownlee and her committee.

Cards and Gifts: If you are aware of any member who is ill, please let convenor Ginny Montminy know so that she can send a card to cheer them up.

Programme: Next month we will enjoy a presentation by Evelyne Nemcsok on 'Cooking with Herbs'.

August is the time when zucchinis are starting to take over your gardens. Neighbours will start to hide from you when they see you coming with a bag, and you'll be desperately trying to find new ways to enjoy the 'fruits of your labour'. Here's a recipe that everyone will enjoy!

PARMESAN ZUCCHINI TOTS

INGREDIENTS:

1 1/2 cups shredded, lightly patted dry zucchini (about 1 1/2 medium zucchini)
1 cup panko bread crumbs
1/2 cup shredded parmesan cheese

1/2 tbsp dry Italian seasoning
1 large egg

DIRECTIONS: Preheat oven to 400 F. Shred zucchini with a vegetable grater. When done, pat zucchini dry with paper towels. While you don't need to completely dry the zucchini, you do want to absorb some of the moisture. You want to keep drying the zucchini until the stage where when you pat the shredded zucchini with a paper towel, the paper towel is moist but no longer soaking with water. Measure out 1 1/2 cups of patted dry zucchini and add to a large mixing bowl. Add egg, cheese and breadcrumbs. Stir until everything is thoroughly combined. Take 1 tablespoon of zucchini batter and squeeze between palms of your hands, compressing it. Some water should also be released. Using both hands now, shape to resemble a cylinder tater tot shape. Place onto a baking sheet lined with parchment paper. Repeat with remaining zucchini. Bake 15-20 minutes until bottoms are golden brown and crispy. Flip and bake for another 5 minutes. Serve warm with dipping sauce of your choice.

Hints and Tips

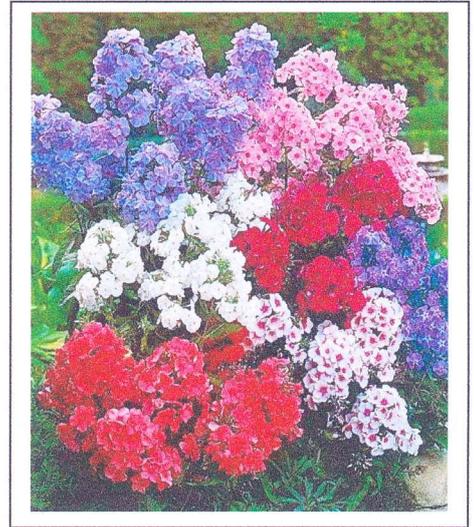
Towards the end of this month we may begin to notice a small difference in the length of our lovely days. The sun is setting sooner and some plants are starting to set seeds. Lately we have been lucky and the first frost doesn't arrive until September (I remember my mother covering her garden plants before the Festival of Flowers in the third week on August in my childhood!). There is something we can be thinking of and planning for however, that is, if you have houseplants growing outside...are you going to bring those plants in or take cuttings of those plants inside for the winter? I do this every year and when I do, some go to the basement where they live under fluorescent lights which hang from the basement ceiling. I often bring in cuttings of most plants and just a few old favourites that I can't stand to lose. Here are a few hints if you intend to put your plants under fluorescents:

- Rotate your plants each week. The light from a fluorescent bulb is more intense at the center of the bulb than it is at the ends.
- Replace fluorescent tubes when the ends darken. That means the tube is old and the light output may be less than half of a new bulb.
- Clean your fluorescent bulbs each month. Dust and dirt can dramatically decrease the amount of light emitted.
- Place your hand where the light hits the foliage. If you feel any warmth, the light is too close.

P.S. Before you bring a plant which has spent the summer outside into your house, you should follow a few steps: **1.** Check the plant and pot very carefully for insect pests. **2.** Give your plants a spray with Insecticidal Soap, especially under the leaves and on the soil surface before bringing them inside. **3.** Try to keep them separated from other plants for a few weeks to ensure that any pests you missed don't spread. **4.** Clean up the pots, remove damaged or dead leaves and stems and repot the plant if necessary.

Plant of the Month

Garden phlox (Phlox paniculata), also called summer phlox, is a sun-loving perennial with a long flowering season. Large clusters of flowers, called panicles, sit on top of stems which grow 3'- 4' tall. Growing hardy garden phlox is a challenge in hot, humid weather because the plant is sensitive to powdery mildew. Watch for foliage that looks as though it has been dusted with talcum powder, and pinch off the affected leaves and burn or garbage them. In severe cases, treat the plants with fungicide. There are varieties labeled as "mildew resistant" to replace old mildew-prone plants. Care of garden phlox also includes the clipping of flower stems after the flowers fade. This keeps the plants looking tidy, and also prevents the flowers from dropping seeds. Since garden phlox plants are generally hybrids, the seedlings that result from dropped seeds won't resemble the parent plants.



Competitions for September

Vegetables: Adult Classes

Class 1: Pumpkin (1)

Class 2: Squash (other than pumpkin) (1)

Class 3: Carrots (3)

Class 4: Potatoes (3)

Class 5: Any other vegetable (1)

Youth Classes

Class 1: Pumpkin (1)

Class 2: Carrots (2)

Class 3: Beets (2)

Class 4: Fantasy creature made from fruits
and/or vegetable

A hint for those planning to show: it is best if your produce can be displayed on a paper plate, styrafoam tray, etc. to be judged.

Poetry and Prose

August

*Fairest of the months!
Ripe summer's queen
The hey-day of the year
With robes that gleam
With a sunny sheen...
Sweet August doth appear.*

R. Combe Miller



Youth Garden Competition

The judges will soon be heading out to judge the entries in the garden competitions for this year. Judges Lois Dekker and Dorothy de Champlain will call in advance to make sure the date and time is convenient. The gardens will be judged using the following criteria:

Quality of plants (30%) Neatness of garden area (25%) Variety and interest (20%) Imagination (15%) Environmental aspects (10%)



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