

2012 EXECUTIVE

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UPCOMING PROGRAM EVENTS

🌀 Thursday, February 16/12 12:30pm - Rockcliffe Park CC
The Gardens of France - Linda Thorne

🌀 Thursday, March 15/12 12:30pm - Rockcliffe Park CC
Flowers Talk - Catherine Lane

🌀 Thursday, April 19/12 12:30pm - Rockcliffe Park CC
Ferns for Ottawa Gardens - Elisabeth Allison

🌀 Thursday, May 17/12 - 12:30pm - Rockcliffe Park CC
Annual General Meeting
Hope to Rebloom Your Orchid? Here's How
- Marilyn Light

🌀 Thursday, June 21/12 - day trip
Tour of Oak Leaf Garden and other gardens in the
Athens, Ontario area

See pages 3, 4 and 5 for details

*"Tis my faith that every flower
Enjoys the air it breathes!"*

William Wordsworth

WELCOME TO THE OTTAWA GARDEN CLUB

Maria Csikos	Hungary
Maria Regina Hermida	Uruguay
Masako Ishikawa	Japan
Hanan Mohamed Abdel Kader	Egypt
Federica Lehner	Switzerland
Mi-Sook Um	Korea
Maria Yeganian	Armenia

CLUB TRADITION

For those who love flower
arranging!

This is your chance to show and learn. Several years ago, I started what has now become a club tradition. For every meeting at the Rockcliffe Community Centre, we ask a member to make a small flower arrangement that will be shown before the meeting and then given to a member who can no longer attend our meetings or to one who needs a little TLC.



Anneke Schwarz

Sometimes these flower arrangements contain little surprises, like a package of special tea or some chocolate.

The executive allows up to \$40.00 for each arrangement. If you would like to participate by being a volunteer or know of someone who would be a candidate to receive an arrangement, contact president Victoria Hutton.

Anneke Schwarz, Program co-chair



Christine Edwards with the arrangement she made for the November meeting.

THE BLOOMING NEWS

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THE PRESIDENT'S CORNER

With the arrival of each new season, I find myself looking forward to a whole new set of activities.

Our prolonged autumn meant that many more of the clean-up chores in our country garden were completed, long past the time that the driving rain and winter snow usually call for a halt. We were planting tulips in November! This bodes well for a springtime show and the warm satisfaction that only watching the world awake after a long Canadian winter can bring.

But before the spring, we first acknowledge the advent of winter, and so we did - celebrating the Christmas season at the residence of our Diplomatic Representative, Hildegard van der Pluijm. Along with a primer on the Belgian master Brueghel, club members and diplomatic friends sampled the renowned pastries of that country and enjoyed the warmth of Hildegard's hospitality.

In the meantime, we at the Ottawa Garden Club can take much joy in the completion of a year's activities celebrating 50 years of friendship in and around our community. Our legacies, (outlined in detail, on inside pages) will be enjoyed by many - whether at the South Garden of the Élisabeth Bruyère Hospital, the Perley Veterans Home courtyard or by grateful garden explorers on a bench at the Reford Gardens in Quebec. We are grateful to Liz Kane, our 50th Chair and her team of "golden girls" - and indeed, the many others within our Club who pitched in as well throughout the year. In doing so, our celebration reached out beyond our own gardens and routines, touching the lives of many in our community. And on the eve of the New Year, Charlotte Ward and her committee created a gorgeous Perpetual Calendar which celebrates the seasons with photographs from our club's talented gardeners.

Our program committee continues to serve up a fascinating array of speakers and events for us to enjoy. But before we contemplate the new season ahead, I would like to acknowledge the loss of three of our long time members, Eve Hyndman-Jones, Joan Frank and Joan Keyes. We send our condolences to their families.

One final note: Where would we be without our Blooming News? No doubt, our Newsletter and its dedicated Editor, Kelly Noel, remain responsible for not only keeping us informed of events but for creating a professional centre of reference for our many activities. Keeping us on track and on time is no small feat!

We remain grateful for each member's contribution, because without them we would not be the Club that we are.

Let's take the time to enjoy the beauties of this season, whilst waiting for the sleeping gardens to renew.

Best wishes,

Victoria Hutton, President



Victoria Hutton

PROGRAM WINTER-SPRING 2012

Thursday, February 16/12

12:30pm - 3:00pm Rockcliffe Park CC

The Gardens of France

– Linda Thorne

Linda Thorne is the former owner of Thorne & Co, a store for gardeners which was located in the Glebe from 1990 - 2005. While at the store, she organized and led garden tours to the United Kingdom and since retiring she has continued to organize tours both in the UK and in parts of Europe.

Linda presently sits on the Board of the Ontario Association of Landscape Architects as a Lay Councillor. She has been a national judge for Communities in Bloom and was on the Board of the Canadian Tulip Festival for 10 years. Prior to opening her store, Linda worked for the Federal Department of Public Works in the areas of Policy and Planning.

Linda will be presenting a slideshow of the 2008 garden tour of France, which was led by garden writer Marjorie Harris. Highlights of this tour

included visits to Monet's home and garden at Giverny, the home and garden of Renoir, and the privately owned gardens of Les Cèdres and Clos

du Peyronnet. The tour also included a visit to the International Garden Festival at Chaumont-sur-Loire.



Marjorie Harris at the International Garden Festival at Chaumont-sur-Loire

Lunch in a Paper Bag, with a French Twist

This year we are inviting all members to make up a delicious lunch but in keeping with the program's French garden theme, we are suggesting an exchange of brown bag lunches, mais à la française, bien sûr. Think croissants, baguettes, cheese, pâté, petit fours, fruit etc. As usual there will be prizes for the lunch with the most intriguing and appealing packaging.

Put your creation on the display table when you arrive and take a number. By random selection, each participating member will get one of these lunches to enjoy.

Thursday, March 15/12

12:30 pm - 3:00 pm Rockcliffe Park CC

Flowers Talk – Catherine Lane

"A rose is a rose is a rose". Well yes, but much more: a symbol of love and beauty, and sacred to the Goddess Aphrodite. So too with other flowers which have their own language and talk to us through the eyes and hands of artists. Find out more from National Gallery of Canada docent Catherine Lane as she helps us discover the role flowers play in art works such as this panel from "The Salutation of Beatrice" by Dante Gabriel Rossetti.



"The Salutation of Beatrice" by Dante Gabriel Rossetti.

Catherine Lane is a long-time art lover who has been privileged to be a docent at the National Gallery of Canada for the past ten years. She also sits on the Travel Committee of the Volunteers' Circle of the Gallery. Catherine is a retired senior federal public servant and a graduate of Queen's University.

"The trouble with gardening is that it does not remain an avocation. It becomes an obsession." **Phyllis McGinley**

Thursday, April 19/12

12:30 pm – 3:00 pm Rockcliffe Park CC

Ferns for Ottawa Gardens - Elisabeth Allison

This presentation is an affectionate look at the wonderful ferns native to the Ottawa area, both those suited to our home gardens and some of their cousins. Did you know there are over 40 species native here? There are ferns for wet areas, ferns for deciduous woods, ferns for shade gardens, rocky areas, even ferns happy in full sun. Many of them mix very well with our familiar garden perennials, and are model citizens in the garden. Lis's talk will show the diversity of Ottawa ferns, while concentrating on those you may wish to add to your garden. Many of her pictures were taken in her own garden.



Rock Garden Gentian with Narrow Beech Fern (*Phegopteris connectilis*)



Spinulose Wood Ferns (*Dryopteris carthusiana*) and hostas

Lis is a self-taught gardener, starting with hoeing her parents' potato patch, and going on to making gardens in Manotick, Toronto, Calgary and now on the Canadian Shield. Her current garden, which she calls Pine Ridge, is 28 acres on the Carp Ridge and features native plants, ferns and rocks, rocks, rocks. Luckily, she likes rocks!

Thursday, May 17/12

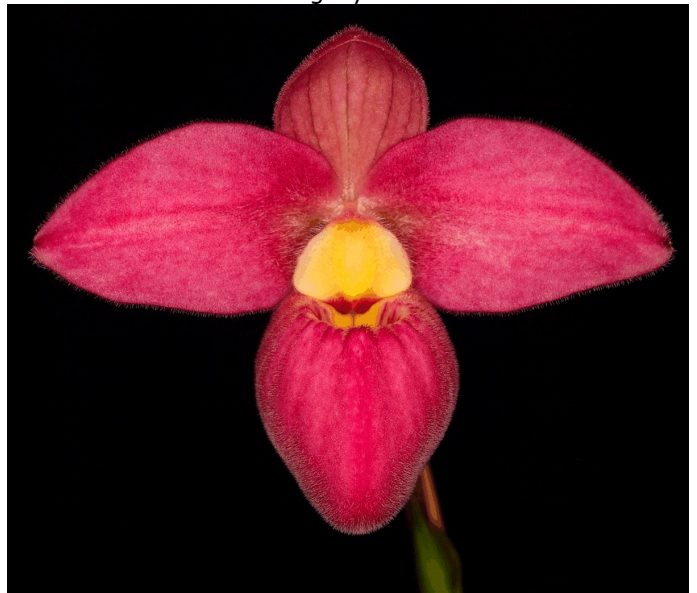
12:30pm - 3:00pm Rockcliffe Park CC

Annual General Meeting

Membership fees are due!

Hope to Rebloom Your Orchid? Here's How – Marilyn Light

Marilyn Light unashamedly admits that she has a green thumb. Orchids rebloom readily and seeds germinate with ease. What is her secret? She gets to know her plants as individuals. That way she knows which need coaxing and which need a drink, a bit of food, or a cool rest to keep them happy. To Marilyn, growing orchids is as much a matter of communication as it is science. Getting to know orchids as individual plants is the key. Marilyn will demonstrate just how she gets orchids to rebloom and how she decides which orchids to pollinate to create new and exciting hybrids.



Phragmipedium memoria 'Eileen Coyle', named in memory of Marilyn's mother-in-law. (Photo by Michael MacConaill)

Marilyn Light has been a consultant to the Ottawa Garden Club for more than 20 years. She received the Ontario Horticultural Association Silver Medal in 2000. Marilyn has registered more than 20 orchid hybrids, two of which have received awards from the American Orchid Society and one which appeared on a Canadian stamp.

Sign up for the June 21st Garden Tour

Day Trip (tour to include Oak Leaf Gardens in Athens, Ontario - some details on next page and more to come).

7th Annual Foster Plant Reports

At the November 2011 meeting, members interested in taking over the care and nurturing of a lovely *Streptocarpus* 'Jeanette' submitted their



The distributed plants were very young cuttings. Will the returning plants look like this??

names for a draw. This year's selected foster parents were Cindy Boucher, Kelly Noel, Virginia Theoret, Mi-Sook Um, Wendy Dion and Marion Chappell. As required, each participant will bring her plant to this AGM meeting and recount her experiences. Each year, we have been greatly entertained by the humorous reports of our "fosterers". As

is customary, each caregiver will receive a "fabulous" gift for her effort.



Thursday, June 21/12

Day Trip - Garden Tour

We are planning a day trip to the Athens area to visit a number of very special gardens. Itinerary details will follow in the new year, however, the main feature will be a tour of:

Oak Leaf Gardens, 609 Upper Oak Leaf Road, Athens, Ontario

Oak Leaf Gardens are the private gardens of Paul

Fritz and David Russo, retired professors of history from McMaster University. In 2000, in a Canada-wide contest sponsored by the magazine Canadian Gardening, they placed second. They have also been the subject of two PBS Shows - From A Country Garden (Larry and Anstace Esmonde-White) and the magazine Harrowsmith Country Life. The latter selected these gardens for a 10-page article for their 25th anniversary issue in 2001.

The gardens are, for the most part, heritage gardens. The main section is the rose garden with over 200 old (antique) roses. The Celtic stone garden was opened by the Irish Ambassador to Canada in 1999. There is also a heritage herbaceous border that features over 31 varieties



of peonies. In addition, there is a vegetable garden, a lower formal garden featuring salvias and a shade garden. The gardens in total cover more than four acres. These surround an 1829 stone house. One of the most striking features of these gardens is the dry stone walls.



At each meeting held in the Rockcliffe Park Community Centre we have coffee, tea, juice and some goodies, thanks to our Hospitality team. pictured here - Virginia Theoret with Hospitality chair Joan Sirrs.

Some of the beautiful arrangements made by our members and guests at our September meeting. Photo by Lorraine Desjardins.



WHAT A PARTY!!

The Ottawa Garden Club's 50th Anniversary!



Mary Pratte, Sally Hutchison, Nancy Colton, Jane Breen, Jane Little, Liz Kane and John Szczepaniak preparing to plant.

February – A donation of \$500 was made to the Merivale Shelter Belt in the Experimental Farm.

April – The Presidents' Tea was hosted by the Rockcliffe Retirement Residence. We looked fine in our hats!

May - A Walk in the Park – A Vernissage and Art Sale were held at the Rockcliffe Retirement Residence in support of the Bruyère South Garden. A donation of \$1,515 was received.

June – 50th Anniversary Tour of Québec Gardens.

July – OGC donated a bench to the Reford Gardens.

October - OGC members planted 1,000 spring bulbs at the Bruyère South Garden.

November – A Perpetual Calendar was created for sale.

The Bruyère South

Garden

was chosen as the flagship project for the 50th Anniversary. By the end of 2011, the OGC had raised \$9,590.00 in addition to the in-kind contributions of plant material and the many hours of labour for this project!

The project was launched in June, 2010 with the "unveiling" of a billboard at the site. Installation of the hardscape began in July. In August and September, club members planted perennials, shrubs and 1000 spring bulbs. Four garden benches were donated by individuals.

All professional donors, including Landscape Architect John Szczepaniak were thanked at our January, 2011 meeting.

The Official Dedication of the Garden by His Worship Mayor Jim Watson, took place in May, 2011.



Victoria Hutton and Felicity Garrard with the citation for our contribution to the Shelter Belt

GOLDEN GIRLS

Thank you to the 50th Anniversary committee - the "Golden Girls" - Renée Smith, Beth Stikeman, Mary Pratte, Jane Little and Felicity Garrard. They provided the 50th with glitter and will continue to glow now that the party is over. Thanks also to those who laboured with love in the Bruyère South Garden - Jane Breen, Brenda Cole, Nancy Colton, Busy Dale-Harris, Francine Gould, Sally Hutchison and Victoria Hutton. We all look forward to watching the garden grow for the enjoyment of the patients and their families and the staff at Bruyère Continuing Care.

Liz Kane, Chair

TEA FOR NEW AND DIPLOMATIC MEMBERS



Martha Quan and Heather Brown

In keeping with our tradition, guests donned hats or fascinators, which in many cases had been hand-fashioned and beautifully decorated. Our diplomatic representative, Hildegard van der Pluijm, produced a tray of delectable hot hors d'oeuvres, which she passed around while we sipped a beverage. The focal point of the dining room table was a lovely flower centerpiece arranged by our consultant Renée Smith with late blooms from her garden and delicate foliage. The menu consisted of delicious sandwiches, tasty finger foods, savoury cheeses and a wonderful assortment of desserts. The conversations flowed while people mingled and chatted.

After lunch, our president Victoria Hutton

On Thursday October 13th, the executive of the Ottawa Garden Club hosted a tea for our diplomatic members as well as our new members. The event was held in Kemptville, which is located about an hour south of Ottawa and everyone's navigational skills were put to test when they found the exit closed because of construction. However, after a short detour, all arrived without too much ado.



hostess Francine Gould



Sally Hutchison, Marjatta Piipponen, Joan Sirrs



Masako Ishikawa and Pat Padmos

welcomed the seven diplomatic members present and introduced our newcomers to the Club. She thanked everyone for their contributions to the festivities and for making it such a success. As all good things must come to an end, it was time for all to return home. Thanks to all the participants, the day was most enjoyable and it was a good opportunity for all to meet in a more intimate fashion.

Francine Gould (photos Cynthia Hoisak)

"All gardeners know better than other gardeners".

Chinese Proverb

A BREUGHELIAN CHRISTMAS PARTY



Hildegard van der Pluijm

On December 1, Hildegard van der Pluijm, spouse of the Belgian Ambassador and Diplomatic Representative for the Ottawa Garden Club, opened the doors of her Rockcliffe home to some 70 guests for a Breughelian Christmas Party. The door of their Official Residence was adorned with a beautiful festive wreath. Once guests had gathered in the living room, Hildegard greeted garden club members and many of her colleagues from the Diplomatic community, and provided a colourful description of the celebration of Christmas in Belgium.

Her choice of a Breughelian theme was inspired by the famous painting created in 1560 by Pieter Brueghel entitled "Children's Games". This beautiful painting, which currently hangs in the Kunsthistorisches Museum in Vienna, depicts children playing more than 60 varieties of games. Few actual toys are illustrated, replaced instead by the use of sticks, hats and hoops. Many of these games are still played today.

The children's theme segued nicely to the story of Sinterklaas and Black Pieter. The holidays begin in earnest on December 6 in Belgium, when the children leave a shoe or basket at the door and widely anticipate the arrival of Sinterklaas and Black Pieter who come by boat from Spain. In jest, in the presence of her colleague from the Netherlands, Hildegard made it clear that they arrive in the port of Antwerp and not Rotterdam! The children are well aware that if they have been good little boys and girls, Sinterklaas will leave them a gift, but if they have misbehaved, Black Pieter will throw them in his sack and take them back to Spain. (Wouldn't we all love a trip to Spain in late December?)

Holiday decorating does not usually commence until mid-December leading up to Christmas Day which is celebrated with close family. Food is central to the celebration, attendance at Mass, and for some, the exchange of gifts, most commonly presented to parents.

Celebrations continue until January 6, the traditional twelfth day of Christmas.

Our President, Victoria Hutton, thanked our hostess for her gracious hospitality and presented her with a small gift of appreciation. Victoria then asked members to all join together and sing some traditional carols. Led by Bev Hyde at the keyboard, a great effort was made by all to sing heartily and usher in the holiday season with gusto.

The doors of the dining room swung open and what a treat awaited everyone.



Liz Kane and Sylvie Marsan

Coffee, tea and juice in abundance but all eyes were transfixed upon the dining table which was laden with Belgian delicacies including sugar tarts, waffles and, of course, yummy truffles created by hand in the kitchen.

On behalf of all of us, I extend a very warm thank you to Hildegard for such gracious hospitality.

Cindy Boucher



WELCOME!!



Jean Eldon, Anstace Esmonde-White and Brenda Cole



Phyllis McEwen, Joan Drummond, Gilberte Leclerc



Julie Jacobson, Thea Geerts, Christine Edwards, Leslie Lahey enjoying the delicious treats

(photos by Lily Chu)



Late Harvest Luncheon

Recently I experienced an unexpected constellation of events: ample bounty from our autumn harvest, a glorious late Indian Summer day, and a visit from the garden club executive. The following casual buffet luncheon menu has been tested and approved by your executive committee!

Victoria Hutton

Fresh Cream of Tomato Soup

Garnish this soup with spicy basil leaves, or swirl in some fresh pesto. Serve with some crusty Parmesan toasts.

Ingredients:

- 4 Tbsp good olive oil
- 1½ cup chopped onions
- 2 carrots, peeled and chopped
- 1 red pepper, chopped
- 1 Tbsp chopped garlic
- 2.3 Kg fresh large tomatoes coarsely chopped
- 1 jalapeno pepper, chopped
- 2 – 3 tsp sugar
- 2 Tbsp tomato paste
- 3 cups chicken stock
- 1 Tbsp kosher salt
- 2 tsp freshly ground pepper
- ¾ cup heavy (35%) cream
- Julienned basil leaves or 2 Tbsp fresh pesto

Method:

1. Heat the olive oil in a large, heavy bottomed pot over medium low heat. Add the onions and carrots and sauté for about 5 minutes, then add the peppers and garlic and cook another few minutes until very tender.
2. Add the tomatoes, sugar, tomato paste, stock, salt and pepper and stir well, bringing to a boil. Reduce and simmer uncovered 30 - 40 minutes until very tender.
3. Cool and pass through a food mill into a bowl, discarding the dry pulp and seeds. Reheat over low heat, adding cream and correcting the seasoning. Add the pesto and/or garnish with the basil leaves.

Goat Cheese and Cherry Tomato Quiche

This recipe comes from Canadian Chef Lynn Crawford. Two quiches were ample for twelve ladies.

Ingredients:

- 1 sheet frozen puff pastry, thawed overnight in refrigerator
- 2 branches cherry tomatoes on the vine
- 2 Tbsp extra-virgin olive oil
- 1 clove garlic, minced
- 1 tsp sugar
- 1 tsp thyme leaves
- Salt and pepper, to taste
- 4 large eggs
- ½ cup heavy (35%) cream
- 2 Tbsp oregano leaves
- 225g soft goat cheese

Method:

1. On a lightly floured surface, roll out or place pastry large enough to cover the bottom and sides of an 11 by 5 inch (28 by 12cm) tart pan with removable bottom, or an 11 inch (28cm) quiche dish. Gently press pastry into the pan, patch and trim edges around the top. Line pastry with parchment paper and fill with pie weights or dried kidney beans.
2. Chill at least 20 minutes. Meanwhile, preheat oven to 350°F (180°C), then bake chilled tart with beans for 20 minutes. Remove the beans and parchment paper, return the tart shell to the oven and bake until pastry is golden, about 5 to 10 minutes. Remove from oven and set aside.
3. Increase oven temperature to 400°F (200°C). On a small baking sheet, drizzle the tomatoes on the vine with olive oil and sprinkle with garlic, sugar, thyme and salt and pepper, to taste. Roast until tomatoes are slightly blistered, about 20 minutes, then remove from oven and let cool to room

temperature while you make the egg custard.

4. In a bowl, whisk together eggs, cream and oregano. Season with salt and pepper. Break cheese into pieces and scatter over the tart shell. Lay tomatoes in the tart shell. Pour egg mixture over cheese and tomatoes.
5. Reduce oven temperature to 325°F (160°C). Bake quiche until the filling is set (test with the tip of a paring knife) and the top is golden brown, about 30 minutes. Remove from oven and let cool 5 minutes.

Country Green Salad with Fruit and Nuts

Serves 4 - 5

Ingredients:

- 225g Cdn back bacon, baked and chopped into large pieces
- 225g arugula or watercress, and Boston lettuce
- 1 large Granny Smith apple, peeled and diced
- ½ cup toasted walnuts, coarsely chopped
- ½ cup dried cranberries
- 175g blue cheese, crumbled

Dressing:

- 3 Tbsp apple cider vinegar
- 1 tsp orange zest
- 2 Tbsp freshly squeezed orange juice
- 2½ tsp Dijon mustard
- 2 Tbsp maple syrup
- Kosher Salt
- ½ tsp ground black pepper
- ⅔ cup olive oil

Method:

1. In a large bowl, toss together the lettuces, apple, walnuts and cranberries.
2. Make the dressing by whisking the vinegar, orange zest and juice, mustard, maple syrup, 1½ tsp salt and pepper in a bowl. Slowly whisk in the oil.
3. Add the bacon, and crumble over the blue cheese. Toss the salad gently with just enough dressing to moisten. Sprinkle with a little salt and toss again.

Baked Apples

An old fashioned dessert that can be dressed up and seasoned in many ways. Our local Cortland apples bake beautifully, keeping their shape, texture and delicious character.

Ingredients:

- 6 apples, cored, peeled and sliced in 3 or 4 layers
- 3 tsp cinnamon
- 1 tsp freshly grated nutmeg
- 3 tbsps Vanilla sugar
- 3 Tbsp maple syrup
- Juice of an orange
- 2 Tbsp unsalted butter

Method:

1. Mix the spices and sugar together and sprinkle all over the apples. Slice in three horizontally and place the apples into a shallow baking dish, barely touching.
2. Sprinkle the juice over the apples, then drizzle with the maple syrup.
3. Dot generously with butter.
4. Pour ½ cup water or apple cider into the pan and cover tightly with aluminum foil.
5. Bake at 350°F for about ½ hour, then uncover and baste frequently, creating a thick syrup. Bake until tender but not mushy.

Serve warm or at room temperature with whipped cream, yogurt or vanilla ice cream.

Cook's Corner continued on next page

Pumpkin Cranberry Bread

Ingredients

- 2 large eggs
- ¾ c honey
- ½ cup canola oil
- ¼ cup butter or margarine, softened
- 1 tsp. vanilla extract
- 2 Tbsp grated orange peel
- 1 cup puréed pumpkin
- 1 cup whole-wheat flour
- 1 cup all-purpose flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp ground cinnamon
- ¼ tsp ground nutmeg
- ¼ tsp ground ginger
- 1 cup fresh cranberries, coarsely chopped
- ¾ cup walnuts, coarsely chopped or sunflower/pumpkin seeds

Method:

1. Preheat oven to 350°F (180°C). Grease a 9 x5 inch (23 x 13cm) loaf pan.
2. In medium-size bowl, beat eggs with honey, oil, butter, vanilla, orange peel and pumpkin purée.
3. In another bowl, stir together the flours, baking powder, baking soda, cinnamon, nutmeg and ginger.
4. Pour the wet ingredients into the dry and mix just until combined. Fold in the cranberries and ½ cup of walnuts.
5. Pour the batter into the prepared pan and sprinkle with the remaining walnuts.
6. Bake for 55 to 60 minutes, until a toothpick inserted in the centre of the bread comes out clean. Cool on a rack for about 10 minutes before removing from the pan. Serve warm or at room temperature.

Note: This bread freezes well and will stay moist when wrapped and refrigerated for a few days. Can also add 1/2 to 1 cup chopped dates as an option.

THE ESMONDE-WHITE AWARD

The Ottawa Garden Club was delighted to meet this year's recipient of the Esmonde-White Award, Nicole Ropars, at our November 2011 meeting at the Rockcliffe Park Community Centre. Nicole lives on a farm outside Winchester, Ontario and has enjoyed working in the outdoors her whole life. Already graduated from the Agriculture Program at the University of Guelph, Kemptville Campus, in May 2010, Nicole returned to finish her Horticulture Diploma, at the same time working towards her Horticulture Technician Diploma. She already has four years experience working for a landscape management company in Kanata, Ontario.

The new year will see Nicole volunteering in local group homes doing Horticulture Therapy, working with adults with developmental disabilities using plants, seedlings and cuttings. She exhibits a sound work ethic that echoes all the values appreciated by our Club and the Award's founders, Larry and Anstace Esmonde-White.

We wish Nicole the very best as she moves forward in her horticulture career.

A Unique Approach to Apprenticeship

Our Honourary President, Anstace Esmonde-White and Executive Member at Large, June Norgaard, recently visited the University of Guelph, Kemptville Campus and met with the Horticulture Program Co-ordinator, Claude Smith.



Nicole Ropars receives this year's Esmonde-White Award from Honourary President, Anstace Esmonde-White and Club president Victoria Hutton



Anstace Esmonde-White with Nicole Ropars

There they discovered the Horticulture Technician / Coop Apprenticeship program – which offers the best of both worlds to those students wishing to further a career in the Horticultural field. This year our award of \$750 was placed with a worthy student in this program.

This is essentially a two year program, with 4 semesters in school, and 2 summer work terms, fulfilling the requirements for both the Diploma in Horticulture and the two levels of 'In-School' of the Horticultural Technician Apprenticeship. Not only are the students assured of a summer job for two years, but they receive a comprehensive education and develop many practical skills that enable them to become successful in their chosen field.

Courses include the science of plant production, as well as a grounding in business and human resource management and the practical skills of landscape design and construction, nursery management and much more. We at the Ottawa Garden Club are delighted to be associated with such a well rounded and practical Horticultural program.

Victoria Hutton (photos by Cynthia Hoisak)

COMMUNITY OUTREACH

Our ongoing project has been the Rideau South courtyard garden at the Perley and Rideau Veterans' Health Centre. This fall, our lingering warm weather meant that finally putting the garden to bed was delayed, since none of us could bear to trim the mauve fall asters or hardy rose blooms. Earlier in the season a group of us had gathered to clip, weed and mulch everything we legitimately could.

However, we did have other garden duties. A late fall decision by the Health Centre to

make a covered patio in the Rideau South courtyard created a flurry of activity to identify and move the plant material we wanted to preserve. The new paving blocks cover more than ¼ of the courtyard gardens, so in order to add some delight next spring, we planted 6 large clumps of tulips in bright yellow, red and purple. Peter Knippel Garden Centre generously donated 100 bulbs and we purchased another 100 at a good discount.

Our imaginations will be challenged when we begin planning and planting the new beds, but patients, most of whom are in wheelchairs, will enjoy easier access to sitting out in the garden, protected from sun and rain by the new covered patio.

A favourite December activity for the group is planning and building the Christmas and winter season décor for the historic postal cart in the main entrance. As usual, we met briefly post-November-garden-club-meeting and settled on snowmen as a theme. But how to create them?

Don Henning, Diane's husband, came to the rescue and crafted 3 wonderful big snowpeople – Papa, Mama and baby – with foam core and dollar store treasures. As you can see in the photos, they create a happy scene, guaranteed to make patients, staff and visitors smile.

We have threatened to elect Don an honorary member of the OGC, not only for his help with our decorating efforts, but also for sourcing the sign maker for the garden. The club has decided to commission a bronze sign to be placed in the garden to honour our five years of work there. The unveiling will take place in the spring.

By the way, several years ago we put out a call for no-longer needed artificial Christmas trees, and the three fine specimens donated have been used for every Christmas cart since. Thanks again to those members who donated such useful props.

Our team has grown to 11 members : the six ladies pictured at the right and Joan Sirrs, Catherine Stapleton, Nancy Colton and Community Outreach Chair Mary Hardwick. This makes our work easier to manage and the gardening and decorating tasks more fun.

Thanks to everyone for a fine year contributing to the ambiance at Perley, which is much appreciated by our friends there.

Mary Hardwick

(photos by Mary Hardwick)



Papa, Mama and Baby Snow



Mary Hardwick

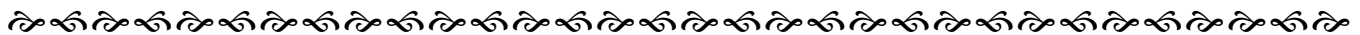


The decorating team: Mary Udd, Joan Hoffman, Patricia Padmos, Cynthia Hoisak, Dianne Breton, Sally Hutchison

UPCOMING HORTICULTURAL EVENTS

March 4-11, 2012	Philadelphia Flower Show
March 16-25, 2012	Canada Blooms – Direct Energy Centre, Toronto
March 22-25, 2012	Ottawa Home & Garden Show , Lansdowne Park
March 31, 2012	Party on the Patio! AGM District 2 - Ontario Horticultural Society hosted by Ottawa Horticultural Society Hellenic Meeting & Reception Centre, 1315 Prince of Wales Dr., Ottawa, ON 8:30am – 4:30pm \$25 (includes lunch)
April 5-October 7, 2012	Floriade 2012 – World Horticultural Expo Venlo – The Netherlands
April 13-15, 2012	Cottage and Backyard Show Capital Exhibition Centre, 4899 Uplands Drive, Ottawa
April 19-22, 2012	Ikebana International Ottawa Centennial Chapter Annual Exhibition "Melody" Canadian Museum of Nature
April 20-22, 2012	Ikebana International Montreal Chapter Annual Exhibition "Welcome Swallows" Japanese Pavillion of Montreal Botanical Gardens
April 21-22, 2012	Ottawa Orchid Society 2012 Show Nepean Sportsplex, 1701 Woodroffe Avenue, Nepean, Ontario
May 22-26, 2012	Chelsea Flower Show – Royal Hospital, Chelsea, London, England
Summer 2012	50th Anniversary of the Reford Gardens/ Les Jardins de Métis

compiled by *Sally Hutchison*



PRESIDENTIAL RULES OF ENGAGEMENT

We will continue with our usual format: meetings at the Rockcliffe Park Community Centre will start at 12:30 pm. Bring a bag lunch if you wish; the club will provide coffee and juice and some treats. The first half hour will be your chance to circulate about and catch up with old friends. At 1:00 pm sharp, we will start the business part of the meeting.

Guests are welcome at the meetings at the Rockcliffe Park Community Centre. The guest fee of \$5.00 can be paid to the membership chair (Christine Edwards) at the entrance desk when you arrive. The President should be notified in advance of guests attending so they can be introduced.



Many members receive meeting reminders by email instead of by phone. **IF** you would like to be included in this group, please send an email to Kelly Noel at khnoel@rogers.com indicating that you wish to be put on the email reminder list.