



AUTUMN 2015

# THE BLOOMING NEWS

## 2015 EXECUTIVE

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Victoria Hutton 613-258-2822

## UPCOMING PROGRAM EVENTS

☞ **Thursday, September 17, 2015 10:30 am**

Burritt Farm, home of Renée and Brad Smith,  
4390 Donnelly Drive, Burritt's Rapids

**Flower Arranging Competitions**

☞ **Thursday, October 15, 2015 12:30 pm**

Rockcliffe Park CC

**New York's High Line**

**Rob Brandon**

☞ **Thursday, November 19, 2015 12:30 pm**

Rockcliffe Park CC

**The Peonies of A.P. Saunders**

**Blaine Marchand**

☞ **December, 2015 – Christmas Party**

**Date and location to be announced**

☞ **Thursday, January 21, 2016 10:30 am**

Royal Ottawa Golf Club, Aylmer Road

**Experimental Landscapes – The  
International Garden Festival**

**Alexander Reford**

## WELCOME TO THE OTTAWA GARDEN CLUB

We are delighted to welcome these members to our club:

**Penny Burke, Ann Clayton, Susan D'Aquino,  
Mary Murphy and Bea Robertson**

# THE PRESIDENT'S CORNER

So here I am, president of the Ottawa Garden Club and happy to be so. It is a job I resisted, something I thought I did not want to do. I do like to contribute when I am part of an organization that runs on volunteer power but I usually prefer something in the background involving numbers or computers. But I find myself pleased to be the president of this fine club, pleased to contribute in this way.

It was lucky for me that I was the first one to raise my hand when I was having breakfast with my gang of retired teachers (something we still do often) and Gloria Williams asked "Would anybody like to go on a garden tour with my garden club?". That June 2002 trip to Reford Gardens was my introduction to the Ottawa Garden Club. Many of you do not know offhand what year it was that you joined this club, but can usually remember who was president at the time. Marianne Feaver was in her second year as president when I attended meetings as a guest, and I was welcomed as a member when Jane Panet became president. Since then, June Norgaard, Sally Hutchison, Marti Todd, Victoria Hutton and Cindy Boucher have taken on that role and all have filled it so well. I have a high standard to maintain but I am pleased to take a place in this sequence of caring, contributing, capable women.



Kelly Noel

Gardens and gardening are two of my favourite things so I have enjoyed the club programs but the real bonus for me has been meeting so many kind and gracious women. I enjoy the congenial upbeat atmosphere of our pre-meeting "milling about" time – so many smiling faces, such good cheer. It has been a special treat to meet diplomatic members, ladies from other countries who have mastered the art of fitting in to yet another new community and who broaden our horizons by participating in our club while they are here.

I look forward to working with Vice President Peggy Morgan and the rest of the executive team. Peggy and I both know that all the hard work – setting the program, arranging coffee and treats, publishing the newsletter, keeping track of our funds and more – is managed by other members! We just have to encourage and support!

I have inherited from Cindy Boucher two initiatives that you will hear more about in the coming months. We have a committee, headed by Victoria Hutton, planning what the club will do to mark Canada's Sesquicentennial in 2017. And we will soon have our own OGC website! Heather Brown is building it now – I have had a peek and it is looking very good! Both of these projects will require more participants. And other committees, such as Outreach and Hospitality, will be looking for more helpers too – so watch for these opportunities to volunteer. If you do pitch in, you will soon know how readily and often members congratulate and thank someone who is helping with the running of the club – your efforts to contribute will not go unrecognized or unappreciated!

## THE BLOOMING NEWS Newsletter of

The Ottawa Garden Club  
is published semi-annually  
in January and in August.

Volume 16, #2, August 2015

**Editor:** Felicity Garrard

**Advisors:** Heather Brown  
Helen Clark

**Distribution:** Peggy Morgan

**Photographer:** Cynthia Hoisak

**Other photo contributors this issue:**

Heather Brown, Barbara Brown, Helen Clark,  
and Felicity Garrard

Thanks to all of you – "the lovely ladies of the garden club", for being lovely ladies!! I am pleased to be president of this special group – and will give the role my best effort.

*Kelly Noel*

*(To read Kelly's biography, please turn to page 16)*

# PROGRAM AUTUMN 2015

**Thursday, September 17, 2015**

**10:30 am**

## **A visit to Burritt Farm**

Home of Renée and Brad Smith  
4390 Donnelly Drive, Burritt's Rapids

This year our annual September OGC meeting will be hosted by Consultant Renée Smith. She and husband Brad are happy to welcome our members to their lovely gardens. The Smiths have lived in their 1830's stone home for 50 years. They have transformed treeless fields of burdock and pigweed over the last 30 years into lush gardens



surrounded by majestic trees. In addition to flowerbeds, Renée has created her own cutting garden from which her wonderful arrangements originate.

You are invited to explore the gardens or sit and relax by the Rideau River. Floral designers are welcome to gather flora from the cutting garden and surrounds. Renée will also present a brief talk on the history of the house.

## **Flower Arranging Competitions**

### **Categories:**

This year our theme will be a monochromatic arrangement that starts with a single hue and then includes flowers in tints, tones and shades within that colour family. It is one of the best ways to create elegance, interest and even drama. The titles are:

- Pretty in Pink: An arrangement employing flowers within the pink family placed in a **creative non-traditional container/vessel**. (No glass vases)
- Mellow Yellow: Designer's choice of arrangement using flora in the yellow family plus greenery.
- Virgin White: An arrangement using a single white bloom with greenery.

The categories will be judged by the following criteria:

- The arrangement should reflect the title of the category;
- Only flora from the gardens is used in the arrangement;
- Creativity and presentation.

Please bring your own containers, garden shears and oasis if needed.

### **Judges**

The judges will select first and second place in each category. Marianne Feaver's beautifully painted prize ribbons will be awarded to each winner.

**Note:** Members not participating in the floral competition can just wander the beautiful grounds or sit, relax and enjoy the surroundings. Please bring your lunch and a lawn chair. Our hospitality committee will provide refreshments and delicious treats.

### **Directions:**

Take the Queensway and merge onto Hwy 416-S. Take RR-13/Dilworth Rd exit 42. Turn right onto Dilworth Rd. After a very short distance, go left on old Hwy 16, past Ontario Provincial Park to a Y intersection (about 6 km). Take the right branch toward Burritt's Rapids and Merrickville - this is Donnelly Drive - it is the smaller road and is STRAIGHT ahead. (The left branch will take you across the river and you will know you have gone the wrong way). After about 11 km on Donnelly Drive there will be a sign saying Burritt's Rapids. Renée's driveway is just beyond that sign on the left. Look for the grey stone fence posts and large brown barn with Burritt's Farm on the side. **IF** you reach the Anglican church on the right, you have gone just a bit too far.

Parking will be across the road with signs posted. If your passenger requires assistance, drop off will be up the main driveway at the house.

**Renée's cell number is [613 290 3765](tel:6132903765)**

**Car Pooling: note to our diplomatic members – if you would like transportation to this event, please contact Marianne Feaver at [613-748-7528](tel:6137487528). She will be happy to arrange a drive for you with one of our members.**



## 8<sup>th</sup> Annual Photo Competition

The entry deadline for our almost famous photo competition has been extended until the end of September. Photos will be displayed for judging by club members at the October 2015 meeting. So if you have not yet captured that perfect picture, there is still time to do so. This year we are trying something new - emailing entries to **Freda Godby** - see below. The club will cover the cost for all printing which Freda will arrange.

### Categories:

1) **Incredible Edibles:** edible plants, leaves, seed pods, fruit, vegetables or flowers of any edible plant.

2) **Hedging Your Bets:** hedges of all types - evergreen, deciduous, tall, short, linear, wavy...

\*\*There will be one winner in each category, and Honourable Mention for second place.

\*\*The prize will be a complimentary one-year membership of the OGC (or comparable gift) - a prize value of \$60.00.

### Rules:

\*\*Each competitor may enter a total of two images per category and may enter both categories.

\*\*All entries are to be emailed to [fredagodby@gmail.com](mailto:fredagodby@gmail.com) in a format which will allow them to be printed as a 4 x 6 photo.

\*\*In your email, please put the following information on the subject line: OGC - Category Name - Title of the Image.

\*\*Entries must be submitted by end of September 2015.

Adherence to the rules would be greatly appreciated and would make this trial format much easier to manage.

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**Thursday, October 19, 2015 12:30 pm**

Rockcliffe Park CC

**New York's High Line**

**Rob Brandon**



Rob Brandon

In this presentation Rob will tell us about the linear park known as the High Line in New York City. The High Line was an elevated railroad track on the lower west side of Manhattan. In the fifties it was abandoned, fenced off with barbed wire and recolonized by plants and small trees. For many years the line was threatened with demolition. The

presentation describes its history; how it was saved by two remarkable individuals and transformed into a linear park that is now a major New York attraction. The talk will also cover its design, plantings and the plans for its completion.

Rob is an engineer who has been gardening in Ottawa for over 20 years. With his wife Laura, he grows vegetables and fruits at the Alta Vista Community Garden, and maintains the garden at St. Giles along Bank St. in the Glebe, as well as a home garden. He has a strong interest in the garden history of other countries and has given talks on Japanese and UK gardens.

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**Thursday, November 15, 2015**

**12:30 pm**

Rockcliffe Park CC

**The Peonies of A. P. Saunders**

**Blaine Marchand**

A.P. Saunders was the son of the first director of the Central Experimental Farm and he created some marvellous peonies, a good number of which are in the display beds at the Farm. He was a professor at Hamilton College in upper New York State, about a two-hour drive from Ottawa. What makes A.P. Saunders' peony breeding so valuable even today, is that he brought together a wide variety of species peonies, crossing them to achieve about 17,000 seedlings, from which he selected the best for hybridization. As a result of his work, gardeners gained access to a whole range of new colours on plants that flowered earlier than traditional varieties.



Blaine Marchand

Blaine is a former President of the Ottawa Horticultural Society, the current Past President of the Canadian Peony Society and the editor of its newsletter, *Paeonia Nordica*. He is the author of eight books.

### Also at this meeting:

#### 11th Annual Foster Plants Draw

Drop your name in the hat at the beginning of this meeting. You may be one of the six lucky members who get to adopt this year's houseplant. You just have to chronicle its care and progress, bring it back to the AGM in May and provide a brief summary of the experience. We have heard many an amusing tale about these plants - whether they have thrived or barely survived. As always, each participant will be rewarded with a fabulous gift!

**Sign-up** sheet for the **Christmas Party** - first come, first served!

**And....sign up and pay for our annual January Luncheon to be held at the Royal Ottawa Golf Club.**

**And also:**

Our Annual Photo Contest will be on display!  
Prepare to vote for your choice.

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**Thursday, January 21, 2016**

**10:30 am**

Royal Ottawa Golf Club, Aylmer Road

**Experimental Landscapes – The International Garden Festival  
Alexander Reford**

The International Garden Festival is a hotbed of ideas where landscape architects and designers from around the world create new spaces in new ways. Their installations are sometimes full of ideas but free of plants. We value experimentation when it comes to science, medicine and technology. Why not when it comes to gardens? The 150 gardens of the 16<sup>th</sup> edition of the Festival provide a body of work that explores what is good and bad in contemporary garden design and the tradition of experimentation that has characterized gardening for centuries.



*Courtesy of Nature*  
Anouk Vogel and Johan Selbing - 2012

Co-founder and Director of the International Garden Festival, Alexander Reford is a historian with master's degrees from U. of T. and Oxford. He held the position of Dean at St. Michael's College for eight years before leaving to assume the Directorship of Les Jardins de Métis (Reford Gardens), a cultural and historic site on the banks of the St. Lawrence River in Grand-Métis, Quebec.



Alexander Reford

**Also at this meeting:**

**Our Annual Bring and Buy!**

Don't forget to check your closets – a long-forgotten treasure from your storage will win you a wonderful new item to take home!

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**EPISODIC VOLUNTEERS NEEDED!**

The sharing of a cup of tea or coffee with an old friend or new is one of the things that makes attending the OGC meetings so enjoyable. Each month, volunteers provide treats, set tables, and help with the clean-up – all for the benefit of everyone attending.

Joan Sirrs, Chair of the Hospitality Committee, is always looking for what she calls "episodic" volunteers, who can help out periodically at one or two meetings. "I just need a list of people who I can call upon to help out when needed", she says.

If you are able to join the hospitality team on an occasional basis, please contact Joan Sirrs at: 613-733-6552, or email her at [jsirrs@sympatico.ca](mailto:jsirrs@sympatico.ca).

Thank you!

*Gardeners learn by trowel and error.*

*Anon*

# HIGHLIGHTS OF WINTER MEETINGS

Members of the Ottawa Garden Club were treated to an outstanding lineup of lectures during our long cold winter. Topics ranged from garden art to garden pests, from tropical gardens in Cuba to edible gardens here at home.

**At our January luncheon** meeting, Pat Webster, an artist, writer, gardener, traveller, and tour guide of international gardens, spoke passionately about using art in the garden to capture memories and experiences. She and her journalist husband own Glen Villa Gardens, a 750-acre property in Quebec's Eastern Townships and it is here that she uses her creative talents to combine her love of horticulture with her artistic reflections on the history of the land. She feels art is what you draw out of a site and can be many things to many people. Most people think of art as statuary, but she says it can be plants, sculpture, or decorative, practical or site-specific objects. In fact, anything can be used for a purpose: wood, earth, rusty metal, mirrors, tree trunks, even dead trees. Through photos of many varied art installations in her own garden and other public and private gardens, she illustrated how art in its many forms can enhance the landscape, stir our emotions, capture cultural influences, create links with past, present and future and help us see the world with fresh eyes.



Abenaki Walking 1, 2011  
©Pat Webster

**In February**, despite a -32 degree windchill outside, Mary Ann Van Berlo transported us to the warmth and colour of Cuba. We enjoyed a slide show of her 14-day garden tour of the "real Cuba," the northwest part of the island, including Vinales and Cienfuegos. Because of trade embargoes, Cuba does not have chemical pesticides or fertilizers, so the many *organiponicos*, or garden cooperatives, are organic and have developed natural ways of controlling pests (including beneficial insects, nematodes and tincture of marigold) and ingenious recycled irrigation, drying and vermiculture systems. Due to the scarcity of paper for pamphlets or labels, local people act as guides to the gardens. Mary Ann showed us a bewildering variety of beautiful tropical plants, from breadfruit and avocado to the spectacular orange powder puffs of *Calliandra*. The delicate white *Hedychium coronarium* is the national flower, and is known as *mariposa* (literally "butterfly") due to its shape. Fascinating trees included Orchid trees, Shaving Brush trees with their dazzling pink and white flowers like fibre optic lights, brilliant Torch Ginger, African Sausage Trees, with their pendulous fruit weighing 5 to 10 kilos, Helicopter Trees, Pregnant (or Bottle) Palms, and Ponytail Palms. Cuba has rice paddies, tobacco farms, botanical gardens, and orchid farms spreading up the sides of the mountains; however, few people can afford private gardens.



*Hedychium coronarium* – "Mariposa"

With her shots of street life, old equipment from coffee and sugar plantations, primitive schools and 1950s cars, Mary Ann's presentation left us feeling that we had truly glimpsed Cuba's unique character.

**In March** (and yes, the windchill was still -32) Doug King from Make It Green Nursery, told us that the key to a successful garden is having the right plant in the right place. Give them the conditions they need and plants will take care of themselves and create their own natural defences. Native plants and native insects have been working things out for years. A native plant knows when a native insect is attacking and can react. The latest research has shown that plants can identify many different types of "bugs" and can produce substances that will make them taste awful, or can produce toxins that will kill their attackers or send out a smell to attract one of their attacker's predators. It has also been shown that plants will react to neighbouring plants being attacked. Non-native insects change the equation and are the biggest challenge faced by gardeners. Plants may not be able to react to these insects in a way that helps them very much. Also, non-native plants are often just as susceptible as they don't come from the same part of the world as the non-native insect. Mr. King gave us a number of tips on dealing with insect predators (including the Japanese beetle), but cautioned us to view the garden as an organic whole. "Every year people come to the store and ask us how to get rid of caterpillars eating their butterfly gardens..."



**Finally, in April** the promise of spring was in the air when Tina Liu, landscape architect with the National Capital Commission (NCC) came to talk to us about edible landscaping. Since joining the NCC in 2010, Tina has revolutionized the plantings in its 119 gardening beds and 300 planters. Historic gardens, like Maplewood, are planted with historic plants, and beds near the National Gallery and the Garden of the Provinces are designed to reflect related themes. Tina uses different planting materials and techniques (many derived from European ideas on continuous productive urban landscapes). She has moved from the traditional massed annuals to incorporating tall vegetables like corn, kale and brussels sprouts, with tropicals such as coleus and banana plants, and annuals like salvia, zinnias and nasturtiums, creating a wonderful mix of texture, colour, design and edibility. Photos of (for example) a bed of red grasses, grey artichokes and colourful nasturtiums, and one of chili peppers, dusty miller and bronze coleus illustrated her innovative approach.

It was indeed a year of outstanding presentations and we all look forward to the lineup of speakers for the next.

*Sally Hutchison, Helen Clark and Heather Brown*



## ANNUAL GENERAL MEETING

Lucinda Boucher welcomed a capacity crowd to the May 21 Annual General Meeting held at the Rockcliffe Community Centre, noting that this would be her last meeting as President. She thanked everyone for making her term such a pleasant journey, and offered a special thanks to her executive. She said that we have accomplished a lot over the past two years, not the least of which is a strong membership, including our valued diplomatic members.

Cindy then outlined the day's proceedings, which would begin with a business meeting, followed by the return of the foster plants, and finally a panel of garden experts.

### Business Meeting

As a first item of business, Cindy announced that the OGC had struck a committee for Canada's 150<sup>th</sup> anniversary in 2017, and was delighted to report that Past President Victoria Hutton had agreed to serve as chair. She then invited Victoria to say a few words. Victoria said she is looking for committee members, as well as ideas for honouring the anniversary. She said we should 'think big' regarding a commemorative project, with the possibility of raising funds to support the effort. Members agreed that



Etsuko Monji (Japan), Cindy Boucher & Gill Drake (UK)

we could use some of the funds from our GIC savings if necessary.

Cindy then invited the Chairs of the various OGC committees to give their reports.

Chris Edwards, Chair of the program committee, outlined the highlights of the last year, beginning with the tour of members' gardens in June and the visit to Willowstone Farm in September, followed by monthly meetings with outstanding speakers.

On behalf of the Membership Chair Peggy Morgan, Cindy reported that there are now a total of 143 members, including 96 regular members, six consultants, 27 diplomatic members, five associates and nine emerita members.

The Treasurer's Report came next. Ann Goldsmith thanked Kelly Noel for all her support in her first year as treasurer. She said the finances of the club are healthy as we took in \$6000 in fees and spent approximately \$5000. With the GIC and savings from previous years, our net worth as of April 30, 2015, was \$7777.98. Ann quipped that she looked forward to staying afloat for another year!



Francine Gould and her Boutique

Next on the agenda was the introduction of new members. Cindy extended a warm welcome to five new members – Penny Burke, Ann Clayton, Susan D'Aquino, Mary Murphy and Bea Robertson. She invited their sponsors to offer a few words of introduction.

This year, the executive struck a nominating committee and Cindy was happy to report a full slate of officers, including Peggy Morgan as Vice President, Gloria Williams as Membership Chair, and Francine Gould as Boutique Manager. (See page 1 of newsletter for names and contact numbers.) Cindy gave a warm welcome to Kelly Noel as our new President, and then stepped down as chair of the meeting.

### **Foster Plant Surprise**

The biggest surprise of the day was the return of the foster plants – all alive! Kelly said she was suspicious at first as two of the foster parents were out of the country, but then one after another the remaining parents brought forth beautiful anthuriums, all with glorious leaves and some in full bloom (and not one bloom pinned on as in previous years). "Not too wet, not too dry" seemed to be the key to thriving plants. Kelly thanked all the foster parents - Joan Drummond, Sally Hutchison, Heather McAdam, Peggy Morgan, Marion Robertson and Grace Strachan - for their outstanding and unprecedented success.

### **Garden Panel**

Pat Sylvester took centre stage as moderator of the panel of garden experts, back by popular demand. She explained that this session was meant to provide an opportunity for members to ask questions and benefit from the garden expertise within the club. This year's panel included Kelly Noel, club President and master gardener, as well as consultants Renée Smith and Marilyn Light. There was a full range of questions from the floor, from favourite fertilizers, to dealing with goutweed, garden pests, and languishing plants and shrubs. The discussions were informative, wide-ranging and lively. Everyone agreed that more time was needed to cover all the various topics and hoped that the panel would return soon.

As the meeting closed, President Kelly Noel thanked Cindy for her outstanding contributions and leadership and presented her with a lovely glass garden ball on behalf of the club.



"Over to you!"

Heather Brown



## **COMMUNITY OUTREACH REPORT**

We continue to have an active group of Garden Club members who work in the Rideau North and South Courtyard gardens at the Perley Rideau Health Centre and create seasonal displays on the postal cart in the entrance lobby. We are very pleased that three new members have joined our team – Jana Clarke, Karen Junke and Marion Robertson. Many thanks and welcome.



Barb Brown

Our big news is that our liaison and mentor at the Perley, Barb Brown, retired in March. Barb is a horticultural therapist, one of the few in Ontario, and she did amazing work with the residents, bringing out their personalities through projects that involved starting seeds, growing bulbs, transplanting, tending the garden and cooking with the fruits of their labour. She was the person who welcomed Mary Hardwick eight years ago when she was Outreach Coordinator and looking for a project that the Club could take on. The Rideau South garden, where we started, was a mass of weeds and under Mary's leadership it was transformed into a beautiful low maintenance oasis. Then last year we took on the tending of the North Garden as well.

Before Barb officially retired, nine of our team took her out to lunch at Gezellig Restaurant in Westboro to thank her and wish her well. We all had a great time, and presented her with the book *1001 Gardens You Must See Before You Die*, which she has already used on a trip she and her husband took to Thailand and Japan. We will certainly miss Barb at the Perley, but were delighted that she

and her mother, Helen, joined us on the trip to Prince Edward County and we hope that she will continue her association with the Garden Club. We also hope that there will soon be a replacement for Barb's position who can carry on her good work, though that individual will have very big shoes to fill!

Sally Hutchison



# PRINCE EDWARD COUNTY GARDEN TOUR

Recipe for a successful Garden Tour: take two painstaking researchers (special thanks to Sally Hutchison and Peggy Morgan), 36 lively participants, a super-efficient and tireless tour leader, 14 very different gardens, two wineries, two art galleries, two artists' studios and one garden centre; add the glorious scenery and picturesque architecture of Prince Edward County, plenty of wine and lots of laughter, et voilà – perfection! Here's how our June 22 - 24 adventure unfolded...

Despite an early morning start, the atmosphere on the bus was highly festive as tour leader Margaret Dailey-Plouffe of Heatherington and Associates handed out brochures, maps and a detailed itinerary. Before we knew it we had arrived at our first destination on the way to Prince Edward County, the **Van Berlo Gardens in Maitland**. Mary Ann van Berlo recently spoke to the Club (see above) so we were especially interested to see the garden she has



View over the St. Lawrence

created on the shores of the St. Lawrence. Attracted by the majestic mature oak trees on an empty lot, she designed, planned and planted the entire 2.4 acre site herself, placing the house in such a way as to allow for a large perennial garden in front and, under the oaks behind, hundreds of hostas, and other shade-loving plants including epimedium, ligularia and a rare orchid, *Cypripedium reginae*. The sunny front garden was breathtaking – a profusion of hardy geraniums, peonies, poppies, irises, verbascum and many varieties of clematis, as well as plantings of succulents and cactus amongst carefully placed river stones. Occasional quirky sculptures stopped us in our tracks as we followed the cedar-mulched paths through the plantings. This visit also featured the



One of Mary Ann's garden sculptures

first of Margaret's "tail-gate parties," which became a popular signature item of the trip! Champagne and juice, snacks and pastries all appeared like magic from under the bus, and set us up most happily for the short drive to our next location in Maitland.

**The Maitland Garden of Hope**, created by Colleen O'Connell and



Butterfly-friendly *asclepias*

David Cybulski, is truly extraordinary in its scope and variety. It includes 23 themed gardens and over 5,000 perennial plants, flowering shrubs and grasses. Colleen and



David's mission is to provide a garden habitat that will help conserve Ontario's native butterflies, birds and honeybees, and at the same time contribute through visitor donations to a charity called "Our Kenyan Kids". They gave us a detailed tour of many features of the garden, including the Registered Monarch Way Station, with dozens of butterfly-friendly and feeder plants such as milkweed, Joe Pye weed and zinnias, a pollinator garden with ligularia, cimicifuga and phlox and many other grouped plantings with themes such as Healing, Touch, Culinary and Fragrance. A

Friendship Garden featured plants in memory of absent friends, including a highly fragrant rose called 'Out of the Blue'. There were several ponds, full of life, a meadow walk awash in wild flowers, a Zen Garden, a Magnolia Island and an Orchid Walk, and an "Idea" garden near the house for new experiments such as and crocosmia, "Waterfall" campanula. Other plants that particularly interested the group were the vivid lime green shrub Japanese spikenard (*Aralia cordata* 'Sun King'), the fiery orange-yellow trollius (above), and *Podophyllum* 'Spotty Dotty'.





Marianne Feaver and Ann Goldsmith

After lunch and a spectacular cream tea dessert at the quaint and pretty O'Connor Tea House in Desoronto, we made our way into the heart of Prince Edward County, near Picton. Here we visited the **Mad Dog Gallery**, a renovated barn displaying the work of local artists and boasting two (obviously quite sane) Weimaraner dogs who observed us languidly from their perch on a rafter above. We then drove into Picton itself, and visited two small town gardens on King Street. The first, **Virginia Mitchell's garden**, surrounds her pretty 1875 red brick house which features gingerbreaded eaves, gently arched windows and welcoming porches typical of the older architecture in Prince Edward County. A giant maple shaded the back yard, and an equally venerable crabapple reached its ancient gnarled limbs over the sidewalk. **Rick Markland's garden** also made good use of every inch of his property, and featured many

wonderful roses and other lush perennials. Many of us wondered why none of the roses seemed to be affected by the current plague of Japanese beetles. The answer lay in Rick's secret recipe – which he very kindly shared with us – see page 16. Following a delicious dinner catered by Chef Michael Hoy, we repaired to our comfortable hotel in Belleville to rest up for the next day's touring.

Day two dawned blustery with intermittent rain, but this unpromising weather actually added to our exciting experience at **Steve and Evelyn Moorhouse's** magnificent property near Rednersville on the Bay of Quinte. Their beautiful modern house and sweeping lawns and gardens overlook a broad marsh, beyond which the wind was whipping up the Bay into a mass of whitecaps. A sturdy boardwalk wound through the marsh, allowing us to walk through towering bullrushes and grasses down to a lookout on the shore. It was dramatic and most exhilarating. All was tranquil back in the garden however, which featured varied perennial plantings around a pond inlet, massed shrubs and many ancient trees, as well as a small flourishing vineyard. The house itself was wrapped around a peaceful courtyard planted with immaculate birch clusters, acers and groundcovers amongst several large boulders. Steve Moorhouse is a landscape architect noted for designing theme parks and public spaces, and his large-scale thinking was clearly evident in this wonderful garden. We could have stayed all day, but another remarkable site beckoned from across the road. This was the architectural creation of two well-known artists and professors – **Yvonne Lammerich** and **Ian Carr-Harris**. Fleeing Toronto's distractions, they discovered a large property, which included a crumbling barn close to the road that proved too expensive to move and renovate. So they built their new house to the exact proportions of the barn, echoing the window placements and using corrugated metal to suggest the vertical barn boards. Behind the house, however, was the biggest surprise



A windblown Charlotte Ward and Heather Brown



Artist Yvonne Lammerich and her studio

– two almost identical but subtly different studios – facing each other, together yet separate, like the artists themselves. The rectangular structures were designed by Yvonne, influenced by the work of Frank Gehry, and used light-coloured corrugated metal to create a clean and airy effect. The gardens in between provided vivid colour and interest, with open grassy expanses stretching up towards the woods past a pond and orchards. Although originally not part of the tour, we were privileged to be allowed inside each artist's studio to see and discuss their works in progress. (For more on each



artist go to [www.yvonnellammerich.com](http://www.yvonnellammerich.com) and numerous sources for Ian Carr-Harris including Wikipedia.)

Our next destination was the **Oeno Gallery and Sculpture Garden at Huff Estates Winery** near Bloomfield. The group soon became scattered throughout the extensive garden featuring massed plantings of lavender, berberis, nepeta, sedums and roses, interspersed with original and sometimes surprising works of art, including a startlingly life-like pack of (metal) wolves galloping towards a Charlie Pachter moose on the horizon. We too had worked up an appetite by then, so after a group photograph outside the Gallery, we made our way into Bloomfield for lunch and shopping opportunities!



In the afternoon a further treat awaited – the glorious gardens surrounding **Sandra Dowd's Century House Bed and Breakfast** on Main Street. Her 170-year-old house is a beautiful example of the gracious architecture typical of the area, but the garden over which it presides almost defies description! Punctuated by huge birches and a graceful tamarack tree, every inch of the ground was planted, creating a lush, relaxed, English garden feel. Flanking the winding paths were dozens of roses, clematis, daylilies, hostas, martagon lilies, and in particular, peonies, Sandra's specialty. She has won many prizes for her blooms, the latest being for a spectacular yellow Itoh intersectional peony called 'Garden Treasure'. Behind the house stands a mellow blue-painted barn that served as a perfect foil to the varied and colourful plantings that continued almost to the fields beyond. Across the road we were introduced to the pretty gardens of **Henry and Annie Nyman**.



Century House garden

Originally from the Netherlands, Henry specializes in tulips (of course!) which would have been a wonderful sight to see earlier in the year. For our visit, however, a magnificent array of roses planted in traditional curved concentric beds had taken centre stage. Many colours and varieties were on display, including one known as the 'Tartan' rose because of its habit of first blooming in yellow, then changing to pinkish-red against the deep green of its leaves. An interesting historic feature was the town's original millpond nestled amongst the trees at the end of the garden.

After leaving Bloomfield, we headed to Wellington to meet **Carol and Jeremy Gander, owners of Ganders B&B**. From the moment we got off the bus we could see that we had arrived at a special place, a pretty house with a gorgeous and immaculately kept garden framed by the turquoise waters of Lake Ontario. The paths led us naturally towards a seating area by the shore, through lovely plantings, including several profusely blooming *Kolkwitzia amabilis* – "beauty bush", exhibiting clouds of small, very pale pink flowers. Our next destination was just a short distance along the shore – the lakeside home of **Don Pinder**, OGC member June Norgaard's brother. After a warm welcome from June and Don, and some time to admire the view and cool our feet in the water, we were treated to drinks and snacks that Margaret once again set up in the twinkling of an eye. Entertainment followed in the form of a raffle of Don's overflowing library, so we all left clutching books on gardening, art and cookery! After a convivial dinner at The Hubb Eatery at Angeline's Inn in Bloomfield, we returned to our hotel for the night.



Carol and Jeremy Gander's lakeside garden

Our first stop the next morning was **Lockyers Garden Centre** in Picton, which has the largest greenhouse in Prince Edward County. The vast array of annuals, perennials, shrubs and trees was irresistible to our group of plantaholics, presenting our patient and ever-smiling bus driver Charles a packing challenge as we emerged laden with not just plants but garden sculptures, bird houses and even a bench!



Our last two gardens were a study in contrasts: the first a compact and stunning contemporary space, and the second a glorious country paradise. **Ryan and Andrea Aldred's** newly created garden in Picton complements their historic house, built in 1870 by the former Mayor when the town was a prosperous fruit canning centre. Ryan (an about-to-be-published mystery author) described Andrea's style as "Japanese Zen meets English garden" and this was certainly expressed through Scott Wentworth Landscape Design's concept. Dominating the space was a spectacular saltwater swimming pool, lined with marbelite, giving it a beautiful dark blue colour.



Ryan and Andrea Aldred's garden

Arching over the water from the edge of the pool were three fountains that glittered and splashed, creating a cooling ambiance. Young trees, dogwoods and grasses surrounded the pool, and other areas featured new "English garden" perennial plantings. Next, we headed for **Patricia and Dave Stuckey's** garden in the country outside Picton, named "Luck's Crossroads". We felt lucky indeed to spend some sunny and relaxing time here discovering the many varied beds and interesting plantings Patricia and Dave had developed on their two acres of land. With a wildflower meadow, intriguing garden sculptures, waterlilies and lotus in a bathtub pond, there was much to interest us, including flourishing perennials such as meadow rue (*Thalictrum*) and the charming star-shaped white flowers of

Bowman's root (*Gillenia*). Dave's collection of fantail pigeons was an added attraction, especially as most of us had never heard of Pigmy Pouters or English Short-faced Tumblers! Before leaving, and as she had done at all the previous gardens, OGC President Kelly Noel thanked our hosts, and informed them that, in addition to the token gift of a pair of yellow-handled secateurs, the Ottawa Garden Club would be making a \$750 donation to the Prince Edward County Green Trust on behalf of all the garden owners on the tour. The trust was set up in 1999 as a charity to raise money in support of the county's many garden clubs and societies and to promote their contribution to Prince Edward County's tourism industry.



Victoria Hutton, Sally Hutchison and Renée Smith at The Gazebo, Waupoos Winery

We then headed for Waupoos, on Smith Bay, the centre of the County's wine and cider industry. We were treated to a wine tasting at the **Waupoos Winery**, featuring several rabbit-themed wines (Waupoos means rabbit in Ojibwe), followed by lunch at the Gazebo restaurant and some dedicated wine shopping. Wine and cheese complement each other so, fittingly, our last visit was to the **Fifth Town Cheese Shop**, a small factory that is a model of sustainable cheese production. They use the latest technology to produce a wide variety of cheeses, mostly from goats, and boast that they produce "Canada's greenest cheese"! We then started our journey home, but



Margaret Dailey-Plouffe and Peggy Morgan

Margaret had one more culinary surprise up her sleeve for this feast of a tour: yet another tail-gate party, this time in the less-than-salubrious surroundings of the Mallorytown rest stop on Highway 401! With passing truck drivers honking their approval, Kelly proposed a toast of thanks to Margaret, Sally and Peggy for their hard work on arranging this action-packed tour of Prince Edward County; one whose wonderful ingredients would provide us with gardening inspiration and happy memories for many months to come.

*Felicity Garrard*



# COOK'S CORNER

## Aromatic Indonesian Chicken Soup

Victoria Hutton

This is one of my favourite, enduring recipes from our days spent in Jakarta. The Soto Ayam makes for a wonderful dinner for family or a group of friends, as everyone chooses their own add-ins. Essentially a chicken noodle soup served with many garnishes, the process of creating it is part of the meal, with everyone having one thing to prepare. You can also make it ahead, cool and serve reheated when everyone gathers.

**Preparation time:** 2 hours

**Servings:** 6 or more

**Tip:** Use a blender to make the spice paste.

**FYI:** Fried shallots are a popular garnish for many dishes in Indonesia. Shallots have much less water than larger onions, so they fry up crisply without the addition of flour. They can be made ahead of time and stored in an airtight container for up to two weeks.

### Ingredients:

#### Crispy fried shallots

3/4 cup vegetable oil  
1 1/2 cups thinly sliced shallots

#### Spice paste

1 stalk lemongrass  
1/3 cup coarsely chopped garlic  
1 cup coarsely chopped shallots  
1/4 cup peeled and coarsely chopped ginger  
2 tbsp coarsely chopped fresh turmeric,  
or 1 tsp ground turmeric  
2 kaffir lime leaves (from Thai grocer)  
1 tsp salt  
1 tsp peppercorns  
1 tsp sugar  
2 tbsp vegetable oil

#### Method

Heat the oil for the shallots in a pot or wok until a drop of water sizzles immediately in it. Fry the shallots in batches if needed, stirring constantly for 4 to 5 minutes or until crisp and lightly browned. Remove with a slotted spoon to a paper towel-lined plate to drain. Cool.

Discard outer leaves of lemongrass. Cut off stalks, leaving about 3 inches from the base. Bash the pieces with the handle of a knife, then finely chop. This should measure about 1/4 cup. Prepare spice paste by placing lemongrass and next eight ingredients (except oil) in a blender and processing until smooth. Add a small amount of water if needed to help blend.

Heat 2 tbsp oil in a saucepan over low heat. Stir-fry paste until fragrant, about 4 minutes. Cool slightly. Reserve 2 tbsp of spice paste and wrap the remainder in a piece of cheesecloth. Place this spice paste bundle into a pot with chicken and water. Bring to a boil, then cover and simmer, skimming as necessary, until the chicken is cooked through, approximately 1 hour. Remove chicken and cool, discarding the skin. Shred the meat and reserve. Return bones to pot and simmer, uncovered, for another 45 minutes or until flavourful. Strain the broth, discarding spice bag and bones. Cool if not serving immediately. Stir reserved spice paste into shredded chicken.

**To Serve** – return the chicken to the broth and re-heat. Taste for seasoning.

Arrange accompaniments family-style in the centre of the table. Add accompaniments of your choice to your soup bowl and ladle broth and chicken over. Garnish with fried shallots, green onions, a squeeze of lime and a dash or two of sambal to taste. **Selamat Makan! Bon Appetit! Enjoy!**



Photo © Globe and Mail

#### Broth

One 3-1/2 to 4 lb (1.5-2 kg) chicken, quartered  
12 cups water

#### Accompaniments

2 oz (60 g) cellophane noodles, soaked in hot water  
to soften, then cut into 4-inch lengths  
6 hard-boiled eggs, quartered  
1 cup fresh bean sprouts  
2 cups steamed white rice  
1/2 cup chopped cilantro or celery leaves

#### Garnish

1/2 cup finely chopped green onions  
Lime wedges  
1/4 cup store-bought chili sambal –  
Oelek - found in most spice sections

**Editor's Note:** Victoria's recipe was featured by Lucy Waverman in the *Globe and Mail* on 21 April 2015.



# ANOTHER BLOOMIN' SHOW



Marianne, Beth, Pam, Dianne, Joan and Heather. Not pictured:  
Ann and Victoria

For the fourth year, Ottawa Garden Club artists filled the spacious ground floor hall and reception rooms of the Rockcliffe Retirement Residence with colourful and creative works of art. The successful vernissage was held on Friday, May 23<sup>rd</sup> with supportive Garden Club members, friends, family and community members gathered together to celebrate the eight participating artists: Dianne Breton, Heather Brown, Ann Clayton, Marianne Feaver, Pam Gibb Carsley, Victoria Hutton, Joan Kellet and Beth Stikeman. Wine and hors d'oeuvres supplied by the retirement residence were enjoyed by all.

Thanks to Mary Pratte for the beautiful peony bouquet at the entrance, to Pauline Yelle for the gorgeous tulips and Victoria Hutton for displays of lilacs and iris that deserved paintings of their own.

And thank you to members who manned the desk, directing people, sticking little red dots on paintings sold throughout the evening and writing receipts. (Charlotte Ward, Joan Sirrs, Mary Mahoney, Mary Hardwick, Gloria Williams, Janet McLaine, Nancy Colton and Jana Clarke). The show's success was helped by Claire Schofield for sending information about the show far and wide, and by Marianne Feaver and Beth Stikeman for coordinating the show so well. Finally, a huge thank you to the Rockcliffe Retirement Residence for so generously hosting "Another Bloomin' Show" once again. Twenty-five paintings, large and small, ranging from watercolour, oil, pastel, encaustic, acrylic, and mixed media were sold, with twenty percent or more of sales by each artist to be donated to the Butterfly Garden at CHEO.

*Dianne Breton*

## WELL WORTH THE VISIT

**New Zealand's** name in the language of its indigenous people is Aotearoa, which translates as "the land of the long white cloud." The North Island is a temperate place of rolling hills, farms and forests, but the South Island lends itself to more extremes: a large alpine backbone; a notoriously wet West Coast; and everything in between, from savannah-like plains to thousands of acres of native bush. The key thing that both islands have in common is that one really can have four seasons in one day, both in terms of the actual weather and the potential in several places to go surfing in the morning and downhill skiing in the

afternoon.

New Zealand flora reflects the country's character - a curious mix of sturdy natives and colonial imports. A complex palette of different colours, it is so diverse and unpredictable that it changes from one bend in the road to another. Starting in the warm, dry far north of the country, the trees tend to be smaller with species like Manuka (famous for the distinct flavour it gives honey) and imported pine. Much of the area is a coastal environment with expansive wetlands, native flaxes, feather-topped Toi Toi and bright yellow splashes of every farmer's scourge: that most prickly of British imports - gorse. Towards the centre of the island, towering trees dominate the



Typical New Zealand view



forests. The king of these is the Kauri tree, once prized by shipbuilders for the indestructible masts it made. But many of its evergreen cousins are equally impressive in terms of size. Mighty Tawa, Puriri trees, whose berries provide a feast for gigantic native wood pigeons, spikey Totara trees, fiery-blossomed lines of Rata which look from the air like red rivers running through the timberland and, in many areas of the island, giant three-storey-high tree ferns called "Ponga" trees, which look like something that Dr Seuss could have created. New Zealand's national symbol is the silver fern – another shorter tree fern, the leaves of which have a vivid silver underneath and are used by Maori to mark paths taken through the bush because they glow as if luminous in the moonlight.

Much of New Zealand is farmland, as the grass grows all year round. But given that farmers receive no subsidies or other form of government support, they have become remarkably innovative, and it is not uncommon to see alpacas roaming around the edge of dairy farms, olive groves where sheep used to be, orchards, vineyards, fields of lavender and, of course, the military procession of kiwifruit vines over their structured frames. An amusing way to irk any New Zealander is to ask why they named their national bird after a fruit! In the South Island, the British influence is more pronounced with cities featuring oaks, maples, beech trees and non-native pines. The alpine environments look not dissimilar to some of the more temperate Canadian equivalents, but along the West Coast the rugged remote terrain is densely forested with mostly native trees which soak up the rain.

New Zealand bush is unlike some native forests around the world in that it is incredibly dense and multilayered. Under the tall trees are tree ferns and parasitic vines like Rata which will eventually become trees in their own right, literally enveloping the host into their own trunk. Under the tree ferns are shorter ones, shrubs with dark green or dark red leaves. Below these again are a myriad of smaller ferns, and under these grow the dozens of different



Stunning tree ferns

species of moss that carpet the forest. These mosses hide the tiny mushrooms and fungi that live in the wet decaying leaf matter. Around a few more bends in the road in the South Island are thousands of acres of golden grasses, spotted through with lupins. If you turn another corner to face the ocean (not a hard thing to do in New Zealand), you will find scrubby native shrubs clinging to a tussocked hillside with the tenacity required to survive the prevailing winds that push weather systems through the land of the long white cloud with indecorous speed.



A field of lupins

*Penny Tucker*

High Commission for New Zealand

## Meet Kelly Noel – our new President

Kelly Noel has for many years been the backbone of the Ottawa Garden Club. As former editor of the *Blooming News*, treasurer, and data base manager, she has worked tirelessly behind the scenes to publish our wonderful newsletter, pay our bills, keep our budget balanced, send out meeting reminders and keep track of our contact information.

Now Kelly is stepping into the limelight as our new President.

Before joining the OGC, Kelly taught high school math for more than 34 years. When she retired, she took



Kelly's garden in July

correspondence courses from the University of Guelph, earning a horticultural certificate. She then joined the Master Gardeners of Ottawa-Carleton and has been very active in that organization. She also spends many happy hours putting around in her garden, which is home to more than 400 daylily cultivars, as well as other perennials. A daylily breeder, Kelly grew more than 300 daylily seedlings of her own. As an indication of her organizational ability, Kelly has admitted that her favourite garden tool is a computer on which she keeps track of every plant she has ever had, as well as those she has given to others.

Kelly will bring her own unique skills and interests to her new role and we welcome her as our President. But beware: Kelly says that if she gets flustered at one of our meetings she might very well lead us all in a math lesson!

Heather Brown

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### And before we go - one last recipe!

Rick Markland's patent remedy for protecting his beautiful roses from most bugs, but especially Japanese beetles:

Add to 4 litres of water:-

- 1 heaping tablespoon baking soda
- ½ teaspoon dish soap OR salad oil
- ¼ cup of powdered milk

Mix and spray every two or three days. Do not apply in the hot midday sun.

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## HOW TO SPONSOR A NEW MEMBER

**If you have a friend you think might be interested in joining our Garden Club, this is what to do:**

1. Any member can invite a guest to a meeting (except the December tea) but you must be a member for two full years before you may sponsor a potential new member and you may only nominate one per year.
2. Invite your friend to attend a meeting. Make sure to tell president Kelly Noel ([khnoel@rogers.com](mailto:khnoel@rogers.com) or 613-733-3368) in advance so she can introduce your guest – this is important so that there is a record of her attendance as a guest. Prospective members must have attended at least two meetings as a guest before they can be nominated for membership. Remember that there is a \$5 guest fee.
3. Obtain a nomination form from membership chair Gloria Williams ([gloria.williams52@gmail.com](mailto:gloria.williams52@gmail.com)). This should be completed and submitted to Gloria (758 Eastbourne Ave., Ottawa K1K 0H7) AFTER the candidate has attended two meetings and BEFORE the end of March each year. Note that this form requires the signature of the sponsor, a co-sponsor and the candidate.
4. New members are admitted by the executive at its April meeting each year. The membership chair will inform those who have been accepted. The new members will be introduced at the AGM in May. They will also be honoured at a special luncheon later in the year, usually October.
5. Nominations received after the end of March will be held over until the following year.
6. The number of new members admitted each year depends on the total number of members in the club.