



THE BLOOMING NEWS

2011 EXECUTIVE

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UPCOMING PROGRAM EVENTS

🌀 Thursday, September 15/11 10:30pm - 4:00pm

Competitions, Plant Exchange

Evergreen Farm, Kemptville

🌀 Thursday, October 20/11 12:30pm-Rockcliffe Park CC

Making Beautiful Plant Marriages -

Suzanne Patry and David Priest

🌀 Thursday, November 17/11 12:30pm-Rockcliffe Park CC

Filoli - Mary Pratte

🌀 December (date to be announced) Belgian Residence

A Breughelian Christmas Party

🌀 Thursday, January 19/12 10:30am Royal Ottawa GC

Shrubs - Diversity and Drama in the Garden

- David Dunn, Rideau Woodland Ramble

See pages 3, 4 and 5 for details

*"In all things of nature there is something of the
marvelous."* **Aristotle**

WELCOME TO THE OTTAWA GARDEN CLUB

Heather Brown

Karen Junke

Leslie Lahey

Mary Mahoney

Florence Mumba Zambia

Patricia Padmos

Julie Pocock United Kingdom

Martha Quan

Virginia Theoret



On behalf of Members of Ottawa City Council, representing 900,000 residents, it is my distinct pleasure to extend sincerest congratulations

*to the members of the
Ottawa Garden Club
In celebration of its 50th
anniversary,*

*And in recognition of five decades
of benevolent service to the
community and its dedication of a
patient flower garden for the
benefit and well-being of the
patients and residents of Bruyère*

Continuing Care

Dated on May 12th 2011
Jim Watson
Mayor
City of Ottawa

THE BLOOMING NEWS

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in January and August.

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Cynthia Hoisak

THE PRESIDENT'S CORNER



Victoria Hutton

As the days get shorter and the familiar cool air starts to creep into our evening dinners outdoors, we all prepare ourselves for autumn once again. This year is a very special one for the Ottawa Garden Club as we head into the final half of our 50th Anniversary celebrations. It has already been a rich

beginning as Liz Kane and her "golden girls" brought our club's enthusiasm to our extended communities by creating, with her collaborators, a lasting garden at the Élisabeth Bruyère Hospital. Mary Hardwick and her equally talented team continue to bring colour and joy to the residents at the Perley and Rideau Veterans Health Centre. There are still more exciting activities to come! I am struck by the caring nature of our members, and the warmth of the friendships, both new and enduring, that we enjoy.

I am delighted to assume the duties as your President, and I wish to thank all those who have served so faithfully on our Executive in the past years - some of whom will continue to serve on our 2011-2012 slate and others who are now stepping down after years of steadfast service. We warmly welcome those who have joined the Executive for the first time. It is a wonderful way to get to know each other and each person brings a special and unique talent to our club.

We are grateful to our diplomatic representative, Hildegard van der Pluijm for her continued support and her gracious ways. We look forward to enjoying her Belgian hospitality at Christmastime.

Like our gardens, our wonderful club grows when well tended by enthusiastic and engaged members: I look forward to the coming year and to sharing with you all of the many wonderful events to come.

Victoria Hutton, President

PROGRAM AUTUMN 2011

Photo Competition for our Birthday Calendar

The Program committee will publish and sell a Birthday Calendar in December, 2011. This perpetual calendar is a place for you to record birthdays, anniversaries and other special days for people who are important in your life. No more danger of forgetting special dates!

Members are invited to submit 4 x 6 print photographs of floral or other plant material that is representative of a month or season of the year. You may submit as many as you like. On the back of each picture, write your name and the month or season represented. Submit pictures directly to Charlotte Ward at the September or October meetings or mail them to her at: 10-39 Putman Avenue, Ottawa, ON K1M 1Z1. Some of these photos will be selected for use in the calendar. (Selected photographs must be available in digital form.) Deadline for submission is October 20, 2011.



Thursday, September 15/11 10:30am

Evergreen Farm

Flower arranging competitions, Plant Exchange



Anstace Esmonde-White

Our Honorary President, Anstace Esmonde-White has graciously invited us back to Evergreen Farm, her lovely country estate in Kemptville, where we will be holding our annual flower arranging competition. Wander through the lovely gardens or sit and relax under the canopy of a mature

tree. Come for 10:30 and bring a lawn chair and your lunch. Our hospitality committee will provide drinks and other treats.

Rain Date: Rarely have we had to change the date but in the event of rain, come on Friday, September 16th, same time, same place. Mark both dates on your calendar.

Directions from Ottawa: Take the Queensway to Hwy 416. Travel south and take exit No. 34, to Kemptville. Go west on Cty Rd. 43, past the traffic circles, stop light, the Kemptville Mall and then the Kemptville Building Supply. Turn left on Somerville Road. Go to the next stop sign and turn right onto Cty Rd 18. Travel 2.2 km to Dennison Road. Turn left on Dennison Road. Cross over the river and railroad tracks to the stop sign at the next concession road, which is Bedell St. Turn left and then right into the second driveway. It is well marked. Go up the driveway and park on the left.

Car Pooling: Note to our diplomatic members: If you would like transportation to this event, please contact Marianne Feaver, 613-748-7528. She will be happy to arrange a drive for you with one of our members.

Plant Exchange: Garden Club members are always looking for interesting perennials to add to

their gardens so consider sharing your garden treasures. Perhaps your clumps of daylilies, irises or other perennials are large enough to divide. Kindly pot them up and stick on a label. You will be directed where to place them upon your arrival.

Flower Arranging Competition: When you arrive, tour the gardens and pick the plant material for your contest entries. You may enter one category or all of them. Bring containers with you and any other items you will need such as oasis, scissors, ribbon etc. Note that all plant material must be cut from the Evergreen Farm gardens.

Categories:

Quick Arrangement: exactly 7 stems of combined floral and greenery, employing a maximum of three colours. Any container, any size.

Potager Bouquet: a selection of herbs and vegetables, including their foliage if desired. Any container, any size.

Bridal Bouquet: any arrangement of flowers with or without foliage, stems cut to the same length and hand tied with ribbon, string, raffia etc.

Judges: The judging panel will be selected from among our diplomatic members who will take on the difficult task of selecting the first, second and third place winners in each category.

Prize Ribbons: Marianne Feaver has kindly agreed to provide the much coveted prize ribbons.

"What a desolate place would be a world without a flower! It would be a face without a smile, a feast without a welcome. Are not flowers the stars of the earth, and are not our stars the flowers of the heaven." **A. J. Balfour**

Thursday, October 20/11

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

Making Beautiful Plant Marriages - Suzanne Patry and David Priest

Beautiful plant marriages can happen by chance but more often they are the result of careful planning. Choosing plants that look good together is one of the most challenging tasks in gardening. In this talk David and Suzanne will look at colour, texture, form and other factors that work together to create effective plant combinations. David will also explain how GardenAway, a wonderful garden resource website, can be used to assist in plant selection and the design process.



Suzanne Patry is an avid gardener who opened a very tiny perennial plant nursery twenty-three years ago. Now she and her husband care for many acres of nursery and display gardens growing hostas, daylilies and thousands of perennials. She is a former teacher who has been retired for the last eleven years and now devotes her summers to running Whitehouse Perennials and her winters to golfing and travel.

www.whitehouseperennials.com

David Priest spent 25 years in the high tech field up until a couple of years ago. He married his love of plants and gardening with skills he developed during his time in high tech to launch GardenAway, a free website for gardeners and homeowners who are looking for garden ideas and inspiration. He is busy adding features and plants to GardenAway and squeezing in gardening time whenever he can.

www.gardenaway.com

Share the Harvest

The Harvest table has become a popular annual tradition at the October meeting. We have tasted many delectable treats and added to our recipe collections. Bring your favourite fall delicacy. Jams, jellies, pickles or other preserves should be served in a small dish so that members can sample and enjoy. (The hospitality committee will supply

crackers.) Perhaps you would like to bring your favourite loaf, nut-bread or other treat. Please label your offering and be prepared to share your recipe!

For more information, call Patsy Fyfe
613-749-6951

Sign up for the Belgian Christmas Party.

There are only 50 spaces and priority will be given to those present at this meeting.



Thursday, November 17/11

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

Filoli - Mary Pratte



Mary Pratte

Village of Rockcliffe Park resident and OGC club member Mary Pratte has a stunningly beautiful home garden. She is a renowned garden expert, lecturer and past President of the Canadian Peony Society.

Mary visited and photographed Filoli, a spectacular 654 acre

estate located near San Francisco which is a designated historic landmark of the National Trust for Historic Preservation. Built more than 60 years after the California Gold Rush, Filoli represented a desire to create a magnificent and enduring country estate and it is one of the finest remaining country estates of that era.

Come and be captivated by this astonishing show-piece of 20th Century architecture and garden design.



Sign up and pay - for the annual January luncheon at the Royal Ottawa Golf Club.

Annual Foster Plants - Drop your name in the hat at the beginning of this meeting. You may

be one of the six lucky winners to adopt this year's chosen houseplant, which will be selected by club member Kelly Noel. Your job will be to chronicle its care and progress. As usual, the foster parents will be asked to bring their charges back at 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 foster parent will be rewarded with a great gift for her participation.



December - date and time to be announced

A Breughelian Christmas Party

Belgian Residence

Mrs. Hildegard van der Pluijm, wife of the Ambassador of Belgium is pleased to invite Ottawa Garden Club Members to celebrate Belgian Christmas traditions at her residence.



Members wishing to attend may sign up at the October or November meeting. There will be a limit of 50 people.



Thursday, January 20/12

10:30am Royal Ottawa Golf Club, Aylmer Rd
Cost for lunch- \$35.00

Shrubs - Diversity and Drama in the Garden - David Dunn

Rideau Woodland Ramble (RWR) is a garden centre and display garden situated on 7 acres of woodland near Merrickville. Its mission is to capture the imagination of gardeners and collectors in a



October at the Ramble

woodland setting by showcasing and selling rare and unusual hostas, grasses, conifers, magnolias

and a wide range of shrubs, trees and perennials.

RWR capitalizes on 25 years of collecting and developing gardens containing collections of rare plant material for eastern Ontario. The site was hailed a top destination nursery in 2005 by Gardening Life magazine, and was listed as one of Canada's Top 20 Nurseries by Canadian Gardening Magazine in 2010. Also in 2010, the Ramble was named the favourite gardening destination by a survey of all of the readers of the Eastern Ontario Gardeners' Tour Guide. The new Garden Making Magazine did a feature story about Rideau Woodland Ramble this past fall, noting the site as "a destination garden worth the drive!"

Dave intends to look at how shrubs can be used in the design of a garden to play the role of "bones" or structure and backdrop, as well as add interest, colour and texture. Coping with tight spaces and urban garden scale will also be a consideration.



Dave Dunn is a graduate of the School of Architecture of Carleton University (1976) and is a member of the OAA (Ontario Association of

Architects), the RAIC (Royal Architectural Institute of Canada), and Corenet.

Bring and Buy

Once again, Pauline Yelle will manage this annual fundraising event with all proceeds supporting our Community Outreach Program. For only \$5.00, you can participate - donate a new or gently used item that might be just right for someone else. Upon arrival, drop off your "bring" and "buy" a coloured chip from Pauline. Later, during and after lunch, when your colour is called, you can exchange it for a treasure from the table.

"Flowers always make people better, happier, and more helpful: they are sunshine, food and medicine to the soul."

Luther Burbank

50TH ANNIVERSARY PRESIDENTS' TEA

April 14, 2011
at the Rockcliffe Retirement Residence



**Sally Hutchison, 24th President
(2007/08)**



**Marianne Feaver Esdaile, 21st
President (2001/02)**



**Liz Kane,
chair of
the 50th
Anniver-
sary com-
mittee**



**Janice MacAulay, 20th President
(1999/00)**



**Anstace, our Honorary President, leads the
singing of Happy Birthday before cutting
the cake**



June Norgaard, 23rd President (2005/06)



**Our 18th, 16th and 15th Presidents: Polly King (1995/96), Joan Drummond
(1991/92) and June Skene (1989/90)**

OFFICIAL OPENING OF THE BRUYERE SOUTH GARDEN

May 12, 2011

Élisabeth Bruyère Hospital



Mayor Jim Watson greets Rachel Burton who donated one of the benches in the garden in memory of her late husband



Jane Little, Victoria Hutton, Cynthia Butler, Busy Dale-Harris, Nancy Colton and Mayor Jim Watson



Renée Smith who donated a bench in memory of her mother, and Missy Lang whose family donated a bench in memory of Dr. Bruce Lang

**Mayor Jim Watson presented OGC president Marti Todd with a framed congratulatory message.
(See page 2 for text.)**



Mayor Jim Watson, Dutch Ambassador Wim Geerts, Landscape Architect John Szczepaniak and Thea Geerts



Detail of permanent plaque that has been placed in the garden

DONATION



This painting by Margo Blackell now hangs in the foyer of the Rockcliffe Retirement Residence.

In May, "A Walk in the Park", an exhibition and sale of paintings by artists Margo Blackell, Marlene Munroe and Wendy Trethewey, was held at the Rockcliffe Retirement Residence. The Vernissage was opened by His Worship Mayor Jim Watson.

This event, the inspired idea of Rockcliffe Retirement Residence Marketing Director Binda de Amorim, was held in recognition of the 50th Anniversary of the Ottawa Garden Club.

Twenty percent of the sale total was donated to the Ottawa Garden Club specifically for the Bruyère South Garden. We have received this donation of \$1515.00 and now will have the pleasure of sitting down with our landscape architect, John Szczepaniak, to decide how this money will be spent.

QUEBEC GARDEN TOUR



The blue poppy

After days of uncertain weather, Monday 27th June dawned bright and sunny, contributing to the happy mood of 41 members and friends who boarded the bus for the Club's 50th Anniversary celebration Quebec Garden Tour. The very early hour did nothing to subdue the lively chatter as we set off, led by Tour Director Pam Keenan of Ottawa Valley Tours, and intrepid bus driver Ray, so the drive to Quebec City passed quickly.

After lunch in Drummondville we reached our first garden destination, Le Parc du Bois-du-Coulonge in Sillery. This gorgeous park overlooking the St. Lawrence was formerly a grouping of large aristocratic estates. It became a centre for horticulture at the beginning of the 19th century, and provided the first residence for the Lieutenant Governors of Quebec. We strolled along some of the many trails that wind through its beautiful grounds, which include an arboretum, a water garden, a rhododendron garden and a pretty gazebo high on the bluffs, where we paused and heard from our guide the history of the intensive lumber activity that once took place below.

We then continued along the picturesque shores of the St. Lawrence to our overnight stop in Rimouski, admiring the majestic breadth of the river and the hazy blue shapes of the mountains rising on the opposite shore.

Next day we set off with a sense of great anticipation for the famed Reford Gardens, or Les Jardins de Métis. We were welcomed by Alexander Reford, director of the

gardens and passionate driving force behind the enterprise which has re-created the horticultural richness of the garden first made by his great-grandmother Elsie Reford in the early 20th century. Nestled at the confluence of the St. Lawrence and Mitis rivers and enjoying a unique microclimate, the 42 acre gardens are home to 3,000 species and varieties of native and exotic plants. Guided by Alexander, we wandered first beside a rushing stream that opens out unexpectedly into a steep-sided glade where astonishingly lush and vigorous plantings of azaleas, cranberry and apple trees, peonies and hundreds of perennials simply take the breath away. More wonders awaited us in successive beautiful garden areas, in particular the 'Long Walk', two



Greetings from Alexander Reford at Les Jardins de Métis

magnificent beds influenced by Gertrude Jekyll but re-imagined by Elsie Reford. Each bed is backed by a row of peonies that, although not in bloom for us, promised to be glorious in the extreme. Space does not allow description of all the other fascinating areas to be visited, such as the gentian bed and the lupin valley, but the iconic blue poppy (*Meconopsis betonicifolia*), notoriously difficult to grow and for which the garden is famous, must be seen to be believed.

Many cultural activities take place here, including the annual International Garden Festival, which exhibits a juried selection of garden designs that broaden horizons and stretch the imagination, such as a swing that sows seeds, a garden of blue and orange sticks (echoing the blue poppy) and a miniature landscape made entirely of salt, where visitors can take off their shoes and experience the unique sensation of walking over it (yes, we did!).

After a delicious lunch provided by the Villa Reford, OGC President Victoria Hutton thanked Alexander for the inspiring time he spent with us, and we embarked once more back toward Quebec City and our hotel.

Departing next morning for St. Croix and the Joly-de-Lotbinière gardens, our final stop, many of us could be



At the Domaine Joly-de-Lotbinière

forgiven for thinking this might be an anti-climax after the glories of the day before. We could not have been more wrong. As we walked up the driveway we were instantly enchanted by the romantic ambiance of this historic family estate - once the summer residence of the De Lotbinière seigneurs: the century-old black walnut trees looming over our heads, the pretty grey and white gingerbread-trimmed mansion with its intriguing outbuildings, and the varied and glorious gardens that invited our inspection. The main garden area is divided into quadrants that include a Garden of the Senses, the Garden of Curiosities, a cutting garden and a highly decorative vegetable plot. There is also a white flower bed, and a lush and extensive shade garden bordering a pond full of waterlilies and highly vocal frogs. Once again we had to be torn away from this beautiful spot, but not before enjoying a generous lunch, thanking our guide, posing for a group photo on the steps of the Domaine and visiting their shop.

This was an unforgettable and inspiring trip:

congratulations and heartfelt thanks to organizers June Norgaard and Sally Hutchison for all their hard work in making it happen.

Felicity Garrard



A GIFT TO REFord GARDENS TO MARK OUR 50TH

Our 50th Anniversary will now be recognized for years to come by the donation of a garden bench to the world-renowned Reford Gardens (Les Jardins de Métis). This bench will be placed in their new vegetable and picking garden presently under construction. This contribution will be recognized when the garden opens next year as part of the 50th anniversary of the opening of the gardens and 125th anniversary of Estevan Lodge celebrations. Our name and an inscription denoting our 50th Anniversary will be hand carved onto the back rail of the 6 foot teak bench.

Alexander Reford has a strong connection with Ottawa, having grown up in Alymer, Quebec where his family still lives. His late father was a business partner of June Norgaard's husband and June has watched him grow from a young boy to a young man who is now keeping alive the incredible legacy of his great grandmother Elsie Reford.

OGC member, Mary Pratte has also devoted much time to cataloguing the peonies in the Reford Gardens.

Alex has come to Ottawa in the past to speak to sellout audiences on behalf of the Ottawa Garden Club and the Ottawa Botanical Garden Society.

Liz Kane



Alexander Reford

COOK'S CORNER

One of the many delightful memories from our trip to the Quebec gardens was the pleasure of special local tastes enjoyed along the way. Some of us encountered some innovative lobster dishes in the heart of old Quebec; another highlight was the delicious roasted guinea fowl with Jerusalem artichoke, preceded by the prettiest salad of tender greens with shaved edible flowers from the gardens of Alexander Reford. A hearty luncheon at the Domaine Joly-de-Lotbinière concluded with a simple cake topped with an irresistibly light dream of maple frosting. Pure fresh tastes that we can recreate again when we find the perfect ingredients and the mood moves us!



Assorted Greens with Blueberry Vinaigrette

Use a variety of greens such as butterhead, red and green leaf lettuces or mesclun mix. Don't forget the flowers. Fresh edible flowers add a visually appealing garnish.... nasturtiums add a peppery taste.

Ingredients:

- 10 -12 cups assorted greens
- 2 firm apples
- 1 cup fresh wild blueberries

Method: Rinse and dry greens, then tear into medium size pieces and arrange on plates.

Core the apples, but do not peel; slice in thin strips on top of lettuce. Sprinkle fresh berries on top and drizzle with Blueberry Vinaigrette.

Blueberry Vinaigrette

Ingredients:

- 2/3 cup olive oil
- 1/4 cup cider vinegar
- 1/8 tsp fresh garlic minced
- 1/2 tsp green pepper, finely chopped
- 1/2 tsp onion, finely chopped
- 1 tsp sugar
- 1 cup wild blueberries

Method: Place all ingredients in a food processor and blend until vegetables are pureed. Strain through a sieve to remove small seeds. Refrigerate dressing until needed. Yields 1 1/2 cups.

Gazpacho with Cilantro-Infused Lobster

Serves 4 - 6

Ingredients:

- 1/4 bunch cilantro
- 6 oz. cooked lobster meat, roughly diced
- 2 cloves garlic, minced
- olive oil, salt and pepper to taste
- 2 pounds plum tomatoes
- 1 tsp jalapeno pepper, seeded and finely diced (or to taste)
- 1 yellow pepper, seeded and finely diced
- 1 red pepper, seeded and finely diced
- 1 medium red onion, finely diced
- 2 English cucumbers, peeled, seeded and diced
- 2 to 3 cloves garlic, minced
- 1/4 cup sherry vinegar
- Salt and pepper to taste
- Cilantro sprigs, to garnish

Method: Rinse and dry cilantro, reserving some sprigs for garnish. Chop remaining cilantro and set aside. Several hours before serving, combine lobster pieces, half of the chopped cilantro and 2 minced garlic cloves together in a bowl. Stir in just enough olive oil to bind, and season with salt and pepper. Marinate in the refrigerator.

Peel, seed and chop the tomatoes. Place half the prepared

tomatoes in a food processor;

add jalapeno pepper and purée

briefly. Strain the juice through

a fine mesh strainer, pressing down to release all of the liquid. Reserve juice and discard pulp.

In a large bowl, mix together the second half of tomatoes, yellow and red peppers, onion, cucumber, remaining cilantro and 2nd amount of garlic. Stir in reserved juice and vinegar. Season with salt and pepper and let stand in the refrigerator for 2 to 3 hours.

To serve, ladle the gazpacho into soup bowls, top with some lobster and garnish with a cilantro sprig.

Fluffy Maple Icing

When I tasted this, I was reminded of the old fashioned 7 minute boiled icing my Auntie used to make. This version is almost meringue-like and contains no butter, sugar or cream cheese. Spread it over your favourite cake or try the simple Saguenay cake that follows. Mmmmmmm!

1 cup maple syrup

2 egg whites

Pinch of salt

Method: Pour the maple syrup into a small saucepan.

Heat between 223 -234°F (106-112°C) or until fine threads form when dripped from a spoon. If it reaches this temperature before your whites are ready, remove from heat and set aside.

In a medium bowl, whip the whites with salt until they can hold a peak. Gradually drizzle in the hot syrup whilst continuing to whip until thick and fluffy.

The good news: 72 cal. per serving; Total fat 0.1 g; Cholesterol 0 mg

Saguenay Cake

Ingredients:

- 1 cup all purpose flour
- 1 1/2 tsp baking powder
- 1/4 tsp salt
- 1/3 cup butter or shortening, softened
- 2/3 cup granulated sugar
- 1 egg
- 1 tsp vanilla extract
- 1/3 cup milk

Method: In a bowl, combine flour, baking powder, and salt. In another bowl, cream butter with granulated sugar until fluffy. Beat in egg and vanilla. Add dry ingredients alternately with milk to creamed mixture until combined. Spread batter evenly in a buttered 9 inch square baking pan. Bake at 350°F (180°C) for 40 - 50 minutes or until top is golden and a tester inserted in the centre comes out clean.

COMMUNITY OUTREACH



Joan Hoffman, Sally Hutchison, Dianne Breton with roses, Lady's mantle and shasta daisies showing their colours

After four years of work in the Rideau Courtyard of the Perley Veteran's Health Centre, we are being rewarded with a garden that brings forth beauty during the spring, summer and fall seasons. With careful planting and clumping plants in the two large beds there is a succession of blooming shrubs and perennials that are not too demanding of our volunteer team.

In early July, three souls spent a couple of morning hours deadheading and topping up the mulch, but were delighted to find the garden looking quite presentable even before they started. In full bloom at that time were several roses, including 'Navy Lady' planted last year, a large stand of Shasta daisies, froths of Lady's mantle, wands of common daylilies, and a glorious 'Annabelle' *Hydrangea*. The hybrid daylilies and clumps of

obedient plant were ready to take over the show later in July.

Our project for this summer is the installation of a plaque noting the Ottawa Garden Club's contribution to the garden. We plan a celebration in the fall, when members of the garden club executive, and interested members can visit the courtyard to enjoy the fall display.

Special thanks to all the new members of the gardening team, Nancy Colton, Patricia Padmos, Joan Hoffman, Joan Sirrs and Cathy Stapleton who have already contributed their green thumbs to the task. They join Dianne Breton, Diane Henning, Sally Hutchison and Mary Udd who have made the garden such a joy for us all.

We are never without visitors to the garden during our work bees, and it is obviously a prime destination for patients on walks with family and staff.

Mary Hardwick

"In my garden there is a large place for sentiment. My garden of flowers is also my garden of thoughts and dreams. The thoughts grow as freely as the flowers, and the dreams are as beautiful." **Abram L. Urban**



detail from the spring decorations on the Perley postal cart

OUTING TO BUDD GARDENS

Viewing hostas with a light snowfall in the middle of June? Well, not really snow as it was over 30°, but fluffy seeds from the cotton wood trees were drifting gently down on the day that Don Budd, of Budd Gardens in Blackburn Hamlet, invited us to visit his private garden.

All I can say about the garden is WOW!! It will leave you speechless, especially if, like me, hostas are one of your favourite plants. The whole garden was planted with hostas. Many of the clumps are well over a meter in diameter and come in all shapes and colours. There are variegated hostas, plain hostas, tiny tiny hostas, ripple-leaved hostas and gigantic hostas like 'Big Daddy'. Each one is different: there are snake-like leaves, round or pointed leaves and corrugated leaves. And the colours - everything from typical leaf green to chartreuse, blue, white, very dark green, yellow and cream. Each hosta had its name displayed on a clearly visible and easy to read little sign so that we could note our favourites before visiting the nursery which was located not far away.



We walked around the garden at our leisure and Don Budd was there to answer any questions. He told us that he does not fertilize the plants each spring. He just makes sure they have been put into a good hole filled with nourishing compost when initially planted. A couple of years ago he lost some big trees in his back yard so he had to plant some new trees to provide the shade that he had lost and said that this year his hostas have finally adjusted to the difference of light. The garden was not heavily shaded and all his hostas seemed happy, especially the yellow ones which like some sun.

The hosta plant originated in China, but most of the species that provide our modern shade garden plants were introduced from Japan to Europe in the mid 19th century. Newer species have been discovered in Korea as well. Hosta plants take 4 to 8 years to reach full maturity and that is why Don Budd's hosta garden looks so fantastic because most of his hostas have reached maturity. You can buy hostas from all the nurseries around Ottawa but if you are craving a hosta that is different from the common ones sold locally, go to Budd Gardens in Blackburn Hamlet as they have an extensive selection of hostas that are not seen anywhere else. Hostas are their speciality.

All in all an enjoyable viewing of a different and spectacular garden. I have often gone to Budd Gardens to buy exotic hostas.

Marion Robertson



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 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 Secretary 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.