

# THE NEW WESTMINSTER HORTICULTURAL SOCIETY NEWSLETTER

Club address: Suite 392, 104—1015 Columbia St., New Westminister, V3M 6V3

www.newwesthortsociety.org

Editor: Audrey Barnes, 604-526-8284 before 8pm;

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## **CLUB MEETING CALENDAR:**

**AUGUST MEETING:** Tonight, Tues, Aug 9th, 7:45  
“VANDUSEN GARDENS: ITS ONGOING EVOLUTION”. This year marks VanDusen Garden’s 30th Anniversary. Dick Mackenzie (long-time VanDusen staff member, past Education Director of the Gardens, volunteer and President of the VanDusen Botanical Garden Association Board) and Claire Kermacks (garden guide, labeler and member of the Board) will follow the history of the garden from its beginning through to its future.

**SEPTEMBER MEETING:** Tues, Sept 13, 7:45. DIANNE GAINES, of Van Noort Bulb Co, on “BULBS”. We anticipate that Diane will be presenting a slide show of the latest in “must haves” as well as answering our questions on their planting and care. The rumor is that she will be bringing bulbs for sale so make sure you bring some cash so you can indulge.

**OCTOBER MEETING:** Tues, Oct 11, LYNNE CASSIDY & MERVE LUTES of the Fraser Valley Orchid Society, on “ORCHIDS”. They will entice us with the variety of orchids suitable for your home and the ease of which to care for them—and bring plants for sale at the meeting. The talk will be just in time to lure you to their show and plant sale on Oct 22 and 23.

**Photo Contest and Container Contest:** All entries are due at this meeting. The rules are on the final page of the June roster. Plan your entries now!

**NOVEMBER MEETING:** Silent Auction & AGM. Our silent auction night is considered by many members to be our most fun meeting of the year. It is unlike those fund-raising silent auctions which have only high-ticket items to bid on. Ours is more like a huge garage sale. In fact, many members, who do not want to bother organizing a garage sale, just yearly collect unwanted things to bring to the auction. Minimum bid is 25 cents—although for many items it is much higher. Since every item needs a bidding slip, in the past few years we have found it drastically less frantic to have items “processed” ahead of the meeting. For this reason, Audrey is willing to receive items early (not in the week prior to the auction!) at her house. If you are house-clearing and want to drop some items off, give her a call at 604-526-8284 (not after 8pm) to arrange a receiving time.

**AGM:** Usually this doesn’t take much time at the meeting. We will be voting in our new 2006 executive and perhaps a few motions such as one concerning the speaker budget. We are now actively searching for members to run for executive. If you think you may be interested talk to any of the current executive. You can “try it out” by attending one of the remaining 2005 executive meetings if you wish.

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## **PRESIDENT’S CORNER:** by Audrey

At our July executive meeting we were reviewing the various activities that the club offers and the degree of participation in each. Once again the PARLOUR SHOW was a hot topic. Does the small percentage of participation warrant the money, time and floor space that is devoted to it? We are sure it does to the 5-7 exhibitors who regularly participate on the showbench but what about the remaining 95% of the club. In our club’s infancy, Parlour Show and NWHS were almost synonymous. Over the years, the focus of members has changed from growing the perfect specimen to learning how to create and maintain a beautiful (and useful) garden. This reflects a change in society as a whole. Things are just more fast paced. Let’s go back to the purpose of the parlour show. Teaching how to show an exhibit is minor to teaching appreciation of the perfection of the exhibits. With so few members staying for the show review, we felt this goal is not being met. Of course, there is the competitive nature of the showbench—it adds a bit of spice. Although our show schedule is reputed by many clubs to be one of the best in existence, we think it is too intimidating to new exhibitors. Just too many details to enhance easy participation. THE PROPOSAL: This is a proposal only. We, the executive, eagerly await your reaction. Tell us what you think! Throw the idea out! How can it be refined? We anticipate voting on this at the November AGM. The proposal is that we totally revamp the parlour show to make it less structured and to include all members in attendance to participate. We will throw out the schedule. Each month, there will be one quite open category, say “spring bloom” or “best squash”. Maybe a humorous category. This allows some matching of the category to the weather conditions. The category and it’s judging criteria will be highlighted at the previous month meeting and newsletter i.e. say if for April the category is to be “spring flowers”; at the March meeting we may announce the category is “spring flowers” and you need 2 stalks for your exhibit and we list a description of characteristics to look for when picking your flowers. The categories will be simple to make it easy for people to collect their exhibits. Each member will be limited to 3 entries. Come April, the entries are lined up, numbered, exhibitor name hidden; desired characteristics are once again in the newsletter and posted above the entries. Each person in attendance at the meeting receives one ballot to vote for which entry they deem the “best of show”—that which meets the criteria the best. Ballots are collected and counted before next meeting. To keep the competitive aspect, it is suggested that we award points for the 3 top exhibits: 10 for first, 5 for second and 3 for third place each month. We think this new parlour show would teach the appreciation of perfection to more members and get more involved in exhibiting. What do you think???

## **CLUB OUTINGS:**

**Dr. Sun Yat-Sen Classical Chinese Garden:** Sat, Aug 13, 1:00pm for our guided tour. Tonight is the deadline to sign up to see the gardens with fellow club members. The garden is at the corner of Pender and Carrall in Vancouver's Chinatown—very close to Stadium Skytrain Station and the Chinatown parkade. If we have 10 or more we get the group rate: Adults \$7.50 (down from \$8.75); seniors \$5.75 (down from \$7.00). If we have more than 30, we will be split into 2 groups. If less than 10, we still plan to visit the gardens but will be paying full admission. We will be meeting at the gardens at 1pm and paying admission then. *Outing is open to non-members.* The suggestion is to go early and enjoy the unique ambiance of Chinatown for awhile before heading over for our 1pm tour. Check out their website: [www.vancouverchinesegarden.com](http://www.vancouverchinesegarden.com) If you are a member of VanDusen Gardens, you get a discounted admission at Sun Yat-Sen—carry that card!

**Mountainview Conservation and Breeding Centre:** Sat, Sept 10th, 10am to roughly noon. Although this centre has nothing to do with gardening or horticulture, it's emphasis is on preserving world species. This is the place in Langley that breeds the endangered animal species. Admission is not cheap but what you are really doing is making a donation to help with the survival of these beasts. If we have more than 10 in our group, we qualify for a group rate: adult admissions are reduced to \$20 (down from \$30); seniors over 65, \$15 (down from \$20), children 4-16 years, \$15 (down from \$20). Each admission includes membership in their society (10% discount in gift shop, \$5 off future admission). Audrey will be collected your admission at the gate and submitting it in lump sum. Cash would be appreciated. It is a narrated tram tour of 1 1/2 to 2 hours depending on how many times you get off to see animals. Since the tram is open, dress for the weather. It can be cool on a rainy day. Fort Langley or Walnut Grove are nearby and enticing lunch spots for after the tour—or we can pack picnics to eat on site. Finding the centre is very easy. Take the #1 freeway to the 232 St exit (exit #66) north toward Fort Langley. At about 1.5km, watch for Rawlison Crescent on your right, turn onto it and drive another 1.5km. There you are! Piece of cake to find. Total trip took about a half hour from New Westminster in the time trial. Broucher for the Centre is on the bulletin board, or check out [www.mtnviewfarms.com](http://www.mtnviewfarms.com). Sign-up at head table or via Audrey until 5pm, Tues Sept 6th. *This outing is open to non-members.* We just need 10 bodies for the discount. Please indicate if you want to attend at regular prices if we do not get the 10.

**Queensborough Urban Farmers Fall Fair:** Sun, Sept 25, 10am-4pm at the Queensborough Community Centre and Ryall Park at 920 Ewen Ave. This is an old fashioned fair—emphasis is on family fun and, this year, on “bees”. A great day to just hang out with a lot of people having fun. Or if you want to, enter one of the competitions. Lots of categories for kids—including a spelling “bee” and, for the first time, “Urban Idol”. Adult competitions have been fine-tuned. Interested? Check the bulletin board or pick up a flyer. Also new this year is the young entrepreneur market place—check the board for details. It's free!  
*Our club participation is in next column.*

## **NWHS participation at Queensborough Fair:**

As with past years, NWHS will have a prominent presence at the fair. Our displays, although a promotion for the club, have developed into a educational displays on the fair's theme. This year the theme is “bees”. We try to do something interactive with fair attendees. Also we try to have the display incorporate an eye-catching 3-D section. This year we are not making paper mache bees! (The rumor is that our wasps of last year will be lurking somewhere on the fairgrounds.) Do you have any ideas? Topics we have come up with are: the value of bees; how to grow a bee-friendly garden; “the good, the bad, and the ugly”; bee myths—true or false; the legal aspects of keeping bees in urban areas. We thought of creating a huge honey-comb structure for a bee myth quiz. What do you think of these ideas? More important would you like to do some of the research? How about getting together with Audrey and other executive to create the display? “Dr. Bee” from Maple Ridge will also educating fair participants about bees.

As in past years we are soliciting plant material (corn stalks, seed heads and such) and produce for our display. We will return your produce to you—or donate it to Plant a Row, Grow a Row for the Foodbank. Next month, we will have a donation/loan sign-up sheet available—or talk to any executive.

**General Fair Displays:** Our members did such a great job last year (and previous years) that we have been asked to created the displays at the entrance and around the stage.

A great chance to flex your creative talents! Of course, we'll be looking for “fall” and “bee” and “harvest” enhancements for these displays. Interested in helping? Sheet next month, Audrey's ear this month.

**Set-Up times:** A great new development this year—they have hired security for overnight on Saturday—display creating and our booth set-up will be done on Sat afternoon. A true luxury! Only fine-tuning on Sunday morning!

## **GARDEN TOUR & PICNIC:**

A perfect day! Best weather we have had in years! Beautiful gardens to visit. Great companionship! Thank you **Claude, Lorna, Treva, Julia, Ann and Marya** for opening your gardens to us. And extra special thanks to **Ellen & Nes** for hosting the picnic. The perfect site—the faint odour of skunk was a great conversation topic. Next month we will print Nes' remedy. Did you notice how many of our garden hosts talked about changes they planned for their gardens? We thought they were great now. Each might just be on a tour again in a couple of years. We estimated about 70 visited Claude's garden—the numbers tapered off with the physical requirements of the tour. Each of the gardens warranted be first on the list but logistically, the route we did worked best. About 50 came to the picnic. Fantastic food! We have printed two requested recipes in this newsletter. Congrats to **Ann Paisley** (with the help of Jim, Marya's husband) who pulled off a perfect score of 20 correct in the Garden Stumps quiz! That is a first! Obviously it was too easy!

**IN CASE YOU MISSED IT:** a review of last month's presentation: We received a update on the European Chafer—how it's lifecycle progresses and what we can do about it. Ursula Dole & Maria Keating promoted the use of nematodes as opposed to Merit as a means of control. Being gardeners, we should be encouraging healthy soil over sterile soil. The chafer study showed that the best control is to maintain a vigorous, healthy lawn.

### **THIS 'N' THAT:**

- Two new members joined the best club in town last month: **Marille Gauvin & Nancy Marshall**. Welcome!
- Currently in the **Lost & Found**, we have a plate (from the May refreshment table) and a slotted serving spoon (from the picnic). Audrey holds the found items.
- Many congratulations to **Conway Lum** (from GardenWorks at Mandeville). In June he was awarded the City of Burnaby's "Environmental Star" award. We can't imagine anyone who has helped more people. Conway says that European Chafer deserves a lot of credit for his award!
- **Plant a Row, Grow a Row** awaits your donations of excess produce for the foodbank. Just drop them off at St. Aidan's Church, 7th Ave & 14th St on Sunday morning between 9:30 and 10:30. If you have (or know of) a fruit tree that is over-producing, call 604-540-1929 or talk to Joan Miller tonight about arranging harvesting. Also talk to Joan or phone 604-526-4914 if you would like to volunteer with this worthy project.
- That most annoying huge moth with the orange underwings has been identified. According to AgCanada it is the **noctua pronuba**, also known as the "Greater Yellow Underwing Moth" (even though those wings are orange!).
- Don't forget to arrange to have the day off if you want to join the club's visit to **Miller Garden** in Seattle. We will be visiting the garden on Thursday Oct 20th. Check out [www.millergarden.org](http://www.millergarden.org) to see why it is so renowned. No sign-up sheet yet. Tell Audrey if you are interested. We will be car-pooling.
- Yep, we know our **website** ([newwesthortsociety.org](http://newwesthortsociety.org)) has been not available. Thank you for alerting us. The glitches are being worked on. In a few days we will be posting our garden tour pictures and this newsletter. If you do not want your image or name on the site, please inform Audrey or Lori asap. Thanks

### **PLANT SALE UPDATE:**

We are passing around only one clipboard this month: Potential plants for the sale. When touring your garden, have you thought "that thing is getting huge!", it sounds like it would be a good candidate for division next year for the sale. Write it down on the sheet. If it is looking very photogenic at the moment, tell us so in the column "need photo".

Keep those pots coming into the carport. If you are looking for a pot of a specific size, ask Audrey.

**IN YOUR VEGE PATCH:** by the Urban Gardener also known as Roy Pegler. Roy (604-520-6467) welcomes your vegetable gardening questions.

This is one of the best months for harvesting many of your summer crops such as potatoes, beans, early corn, tomatoes, lettuce, spinach and carrots.

After harvesting these veges, instead of leaving the ground fallow, in the lower mainland we can plant a winter garden. Planning ahead is the key to having fresh veges during the winter months. Even though many veges will mature and keep well during cold weather, most need warm soil temperatures to germinate and grow to a sufficient size before cold weather sets in. If you want to start some vegetables from seed for later transplant, sow your seeds in early August when soil and air temperatures are conducive to germination and strong growth. Be prepared to transplant by Labour Day so your seedlings can take advantage of Indian summer's mild weather. There are no hard and fast rules for when specific crops should be planted. In general: the earlier, the better. Some plants such as onions, leeks and cole crops take a while to become established. Plant these as early as possible in August. Carrots, beets, spinach, lettuce & Swiss chard can be direct seeded and planted in succession between August 1st and 15th for an extended harvest. It may make more sense to determine how many days until a crop can be harvested, then count back to estimate the sowing/planting time. For instance, carrots can be harvested approximately 60 days after planting. Count back from a November harvest to a late August sowing. Remember to choose cold tolerant or short season varieties of veges. Planting in raised beds is a must due to the cold and wet winter weather and, if possible, add a good dressing of mushroom manure. Good luck. Don't forget the sunscreen!

**GardenWorks Appreciation Day:** Thursday, August 18th.

### **PARLOUR SHOW NEWS:** by Ellen Berg

After 2 months without a Perfect 5 being earned on the showbench, July's exhibits came through with 3 being awarded. Exhibitors earning the High 5 were Ellen Berg for her peas, Julia Goulden for her cherry tomatoes and Molly Stone for her 3 large sprays of Yucca. Congratulations and congratulations to Colleen Graham for AGAIN being the high scorer on the showbench with a total of 66 points earned from her 16 exhibits.

On tonight's schedule watch #42 'Rehearsal Dinner'—it is an arrangement which means "No Accessories". The same applies to Septembers #41 and #42 in Decorative Art section.

Goodluck on the showbench tonight. Just think "Only one more parlour show to go"

### **EMAIL NOTIFICATION OF MEETINGS:**

The monthly reminder that if you want to receive Lesley's most enjoyable and informative meeting announcement emails or have a change in your email address, contact her

**YOU ASKED FOR IT!** Fantastic food (as always) at our picnic! Here are a couple of requested recipes from the feast. If you have an additional request, speak to Audrey who will search out the cook.

**LAVENDER LEMON SHORTBREAD:** (donated by Marya McLellan)

2 cups (500ml) butter, at room temperature

1 cup (250ml) icing sugar

2 tsp (10ml) finely grated lemon zest

3 1/2 cups (800ml) all-purpose flour, divided

1/2 cup (125ml) cornstarch

1 tbsp (15ml) finely chopped fresh lavender flowers

2 ounces (60g) good-quality white chocolate, chopped

1 tsp (5ml) vegetable oil

■ In large bowl, beat butter until creamy. Beat in icing sugar and lemon zest until thoroughly blended.

■ Combine 3 cups flour, cornstarch and lavender. Beat into creamed mixture, a third at a time, until just blended.

■ Turn dough out onto a lightly floured surface and gradually knead in enough of the remaining flour to make a soft, smooth dough.

■ Line 13 x 9 inch (33 x 23cm) baking pan with foil, letting foil hang over the opposite short sides of pan by about 2 inches (5cm). To prevent foil from slipping, hold foil in place on rim of one end of pan. Using small spatula spread and press dough evenly over bottom of pan; prick all over with fork. Chill dough in refrigerator for 45 min.

■ Bake at 300F (150C) for 40-50 min or until plate golden. Place pan on wire rack and lightly score the top of shortbread into 24 bars. Let shortbread stand in pan on rack until completely cooled.

■ Following score marks, cut shortbread into 24 bars. Transfer bars to sheet of wax paper.

■ Place chocolate and oil in small heatproof bowl. Place bowl over saucepan of hot, not simmering water (the water should not touch the bottom of the bowl), stirring until chocolate is partially melted. Remove bowl from saucepan and continue stirring until melted and smooth. Dip fork into chocolate, drizzle over bars. Let chocolate set.

■ Store bars between sheets of wax paper in an air-tight container in a cool place for up to 1 week or freeze for up to 1 month.

**TORTE DEL RAY:** (donated by Dot Pegler) makes 10-12 servings.

This is a flour-free recipe.

**Chocolate Mocha Cake:**

1 1/2 cups sugar

1/3 cup water

2 tbsp instant coffee powder

1 1/2 cups semisweet chocolate chips

1 1/2 tsp vanilla

1/2 pound (9 tbsp) unsalted butter at room temperature

12 eggs, separated, at room temperature

1 1/2 cups finely ground walnuts

1/4 tsp salt

1/4 tsp cream of tartar

**Chocolate Buttercream Icing:**

1 1/3 cups semisweet chocolate chips

1/3 cup water

2 tbsp instant coffee powder

1 cup plus 2 tbsp (4 1/4 sticks) unsalted butter at room temperature

3 egg yolks

1 cup sifted powdered sugar

1 cup coarsely chopped walnuts

**For cake:**

■ Preheat oven to 350F. Butter two (9-inch round cake pans. Line with waxed paper; butter and flour paper. Combine sugar, water and coffee in heavy medium saucepan and stir over low heat until mixture is warm. Add chocolate and vanilla; stir until chocolate melts. Cool.

■ Cream butter in large bowl with electric mixer. Beat in egg yolks one at a time. Gradually beat in cooled chocolate mixture. Add walnuts and beat for 3 minutes.

*(Continued on next column)*

**Torte del Ray continued:**

■ Beat whites, salt and cream of tartar until stiff but not dry. Fold 1/3 of whites into chocolate mixture to lighten. Fold in remaining whites. Pour batter into prepared pans. Bake until tester inserted in centers comes out clean, 45-50 min. Cool layers completely in pans on rack.

**For buttercream icing:**

■ Combine chocolate, water and coffee in heavy medium saucepan and stir over low heat until chocolate melts. Transfer to bowl and refrigerate until cool but not set (about 20 min).

■ Cream butter in large bowl of electric mixer on low speed. Beat in yolks, one at a time. Beat in powdered sugar, then cooled chocolate.

■ Remove cake layers from pans and set one on platter. Spread thin layer of buttercream over. Top with remaining cake layer.

Frost top and sides with about 2 cups of buttercream. Press chopped walnuts onto sides of cake. Spoon remaining buttercream into pastry bag fitted with star tip. Pipe rosettes around top and bottom edges of cake. Serve cake immediately, or cover and refrigerate until ready to serve.

**YOU ARE INVITED TO ATTEND:** The club continually receives announcements of upcoming events of interest to gardeners. We will not be organizing club outings to these events.

**Valleybrook (Heritage Perennials) Open House:** Fri, Sept 9, 9am-3pm. 1831 Peardonville Road, Abbotsford (very close to the airport). Public tours of the nursery (most amazing place!), plant sales (including a great bargain area), Master Gardeners, free seminars. (11am: "Planting Perennial Containers"; 1pm "Fabulous New Perennials"). For more information call 604-855-1177. Check out the Valleybrook website [www.perennials.com](http://www.perennials.com) and sign-up for their electronic newsletter.

**CanWest Hort Show:** Tues & Wed, Sept 13 & 14, 11:30 to 6pm each day at Vancouver Convention & Exhibition Centre (aka Canada Place). This is the largest horticultural trade show in Western Canada. Although geared toward industry it has a lot of interest to home gardeners—even it is to be amazed at the mass of some of the systems highlighted. Be aware these are wholesalers exhibiting. For the most part, we cannot buy from them—but our local garden centre can buy from them for you. Some excellent seminars (Dan Heims talking on "Made for the Shade" on Tues is the fellow who has been developing all those unique Heuchera we have been enticed by lately) and tours. Of course, there are fees for admission, the seminars and tours. Early-bird registration (before Aug 26th) will save you bucks. Show admission jumps from \$8 to \$12 after that date. Similar jumps for seminars & tours but if you plan to partake in one of these, get that registration in pronto. They fill up fast! Some copies of the registration form are available at the head table or just go online at [CanWestHortShow.com](http://CanWestHortShow.com). When you register, under badge code check off "visitor/guest" or insert "garden club" in "other". Details of show are on the website—a copy of a few of the pages is on the bulletin board. A very interesting show. At last years show, there was quite a crowd around the Rodentator Pro ("advanced technology in burrowing rodent control") video.