

THE EAST YORK GARDEN

NEWSLETTER OF THE EAST YORK GARDEN CLUB



The East York Garden Club is a member of the Ontario Horticultural Association, District 5.

Meetings are held on the third Thursday of each month (except August and December) in the Stan Wadlow Clubhouse, 373 Cedarvale Avenue at 7:30 p.m. Refreshments are available at 7:00 p.m. The Clubhouse is wheelchair-accessible. Visitors are always welcome.

Yearly membership fees are \$20 for a single, and \$30 for a family. To inquire about membership, please contact Suzanne Bond at 416-423-5857.

Visit us on the web at

www.eygc.ca

President:

Veronica Callinan

Vice President:

Linda Boyko
Susan Bartlett

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Thursday, September 15, 2011

Speaker: Yvonne Tremblay

Topic: Cooking with Herbs

Also on: Final Flower Show

Regular meetings are resuming, doors will open at 7:00 for coffee and refreshments, and the speaker will start at 7:30. Members with surnames beginning with “H” through “L” are asked to bring in some cookies or squares.

Yvonne Tremblay will be giving tips and ideas for using fresh herbs and how to capture the flavour in oils, vinegars, compound butters and pesto, and tips on freezing and drying methods.

Yvonne's recipes have appeared in many cookbooks and magazines. She is the author of several books: *Prizewinning Preserves*, *Thyme in the Kitchen - Cooking with Fresh Herbs*, and *The Complete Idiot's Guide to Jams, Jellies and Preserves*.

This will be the final Flower Show of the year. Following the meeting there will be a draw table.

Submissions for the Annual Show & Tea await judging. Photo by Malcolm Geast.



Thursday, October 20, 2011

Speaker: Darren Heimbecker

Topic: Whistling Gardens – Choice Dwarf Trees

Also on: Seed Exchange

Whistling Gardens is a 56 acre property which features a 1881 field stone home and a one of a kind garden centre. Its focus is on supplying and growing some of the rarest, most unusual and newest ornamental tree and conifer introductions. It is also home to Canada's largest conifer collection and includes nearly 2,000 species, hybrids and varieties. The garden centre is focusing more and more on unique plants for collectors and gardeners who want something truly different and not found at more conventional retail outlets.

If you are bringing seeds for the seed exchange, please place seeds in labelled envelopes. Members with surnames beginning with “M” are asked to bring in some cookies or squares. The draw this month will be a 50/50.

Entries for the 2011 Fall Photo Contest will also be accepted at this meeting. Please make sure you have your forms filled in. Details can be found on p. 4.

Prez Patch – August Flower Show & Tea

by Veronica Callinan

Again, EYGC members rose to the occasion. (The roses were lovely, too, by the way.) On Friday evening, our volunteers set up the whole event in an hour and a half! Record time. As usual, our activities conflicted with the children's program at the Clubhouse. And, as usual we all cooperated and both groups got on fine.

Saturday was a long day, starting at 8:30 with the floral entries coming in. Then the food came. And came. And came. We had an extra challenge this year with the EY Baseball Association needing the kitchen to boil and prepare the hotdogs for their season finale. It all worked out, and they were gone before our event opened. Several members of the public arrived early, so the “doors opened” about 1:50 p.m. The judges were finished and food was all ready, so it didn't make sense to have them wait.

At 3 p.m., Paul Oliver spoke on bringing birds to our gardens. His talk was very educational with a sense of humour. He manages the Urban Nature store at Brentcliffe and Eglinton. He brought samples of bird houses, seeds and gadgets to show how, and why, they worked. The audience received coupons for free ‘hot’ seeds that birds love, but, squirrels don't. At 4 p.m., there were still plenty of people around to hear the winners of the People's Choice photo contest, the special draw and the auction for floral bouquets and remaining baked goods. All this was going on while a hoard of volunteers were cleaning up. We were done around 5 p.m.

All in, we made over \$400! And, more importantly, we had fun. I heard so many happy, positive and appreciative comments from those who attended. For some, this was their first time at the AFS&T, and they said they loved it and would definitely come again.

The success of this event is all due to the hours of planning and preparation by our Board members. You have to see these people in action to appreciate how organized and skilled they are. I'd like you to acknowledge three. Barb Piercy organized the setup, volunteers and rounded up the table cloths and supplies for the Tea. This was her first AFS&T, and she did an outstanding job. Linda Boyko and Cristina Brown organized the Flower Show. Their dedication to, and years of experience in, floral competition were obvious. Thank you so much. And, thanks to those who competed in the Show and those who brought those delicious treats, and to the many volunteers who helped make this year's big day great.

We Need YOU!



For 2012 and 2013, we're looking for two Directors on the Board:

Wanted: Enthusiastic gardeners who would like to be involved at the decision making level for the Club and help plan activities such as Canada Day, the Annual Flower Show, etc.

Duties: Attend a monthly meeting with the Board; serve on a committee such as fundraising, publicity, membership, etc.; assist in coordinating and planning various aspects of how the Garden Club is run. No previous experience is necessary, your ideas and unique contributions will help us continue to keep the Club running smoothly and an enjoyable experience for all members. Please let Veronica know if you are interested.

Also, in 2012, we'll need someone to do our newsletter. Susan Bartlett has been doing a fabulous job, and can tell you all you need to know about the role, if you are interested. She's moving on to another role next year, taking the helm as our President! So, she won't be far away if you have questions. We have 6 issues a year, and the Members really do read them! Information and stories get researched and written by others and get passed to you, so don't feel you have to write everything. You don't need to be on the Board to do this role. Please let Susan Bartlett or myself know if you are interested.

Free Zebra Grass

Grows 6' tall in full sun. My bed is too big so needs dividing. Call Roz 416-759-6247

Royal York Hotel Afternoon Tea and Rooftop Garden and Bee Tour

by Veronica Callinan

In case the weekend of the Annual Flower Show & Tea wasn't busy enough, on the Sunday a group of us went to the Royal York Hotel. We were there for the Afternoon Tea the roof top garden and bee tour.



Despite having eaten delicious goodies on the Saturday, we had no difficulty consuming the continuously arriving plates of food. Crumpets, sandwiches (crusts trimmed, of course), scones (not as good as Valerie Saunder's though!) a tower of pastries, and more. There was about a dozen varieties of tea to choose from, all being served in gorgeous fine china pots. After we daintily stuffed ourselves (yes, it can be done), we rolled out to meet Senior Sous Chef, Andrew Court.

There was a sizable group for the roof top tour, of which EYGC was the largest contingent. Andrew escorted us up to the roof giving us a brief history of the hotel and some of its guests. The gardens and bees are two floors above the top elevator floor and had to be reached by staircase. The gardens are raised wooden boxes, which included herbs, lettuce, beets, cabbages, edible flowers, peppers, tomatoes, chives, etc., etc. One of the most interesting plants was the Malabar Spinach vine. Beautiful, yes, and edible. However, it's a prolific self-seeder, even in our cold winters. It has become a pest in some parts of the US. But, if you keep it in a pot and pick off the seeds before they ripen, it would be a colourful conversation plant.



There were 6 stacks of bee hives, with hundreds of thousands of bees. All of them far more interested in the flowers than us. Except, they really liked my floral jacket, so much so that I had to take it off.



The hotel uses the honey, and we had some whipped in the butter for the Tea. We went inside to see samples of what's inside the hives (which we saw when Cathy Kozma did her talk), and we saw what the wax looks like. The Toronto Beekeepers Co-Operative manages the hives and takes the wax away.



After wrapping up the tour, back downstairs, the rest of the larger group disbursed and Andrew stayed to chat with us. Betty asked if he could show us anything else in the hotel (You go, Girl!). Andrew was delighted that we were interested. So, off we went to see the main kitchen! It was bigger than a football field, a massive enterprise. And, there were 2 more upstairs! This one had the cold area for making salads, etc., a row of huge soup kettles, ancient mixers, walk in fridges, and lots of history! What a wonderful treat to end our day.

For those who wish to go on their own, the reservation number is (416) 860-5004.

For more information:

<http://www.fairmont.com/royalyork/GuestServices/Restaurants/AfternoonTea.htm>

Novice Award

by Anna Leggatt

It is not too late to qualify for the EYGC Novice Award.

Have you ever won a First Prize in one of our shows? Congratulations, you are Not a Novice. A novice is someone who has not won a first prize in an EYGC show.

However, enter as many categories as you can in the next show - September 15 - and you may be the overall winner. The prize is awarded to the novice who gains the most points in all the shows during the year.

Good luck.

Annual Fall Photo Contest

By Malcolm Geast

A reminder that entry forms for our Annual Fall Photo Contest will be available at the September meeting. The form can also be found on the Club's website (www.eygc.ca). Entries will be accepted at the October meeting, with the winners announced at the Club's November Annual General Meeting. If you can't make it to the October meeting, but would still like to enter the contest, please contact Malcolm Geast at malcolm@eastyork.net or 416-429-4719. Full rules can be found in your yearbook, and on the back of the entry form.

There are 12 categories for this year's contest, nine of them with a horticultural theme, and three with more-general themes:

Horticultural

1. Captured Beauty (close-up of a single flower.)
2. Inside a Flower (a seriously close, close-up. Nothing extraneous showing.)
3. Black & White (any horticultural subject, in black and white)
4. The Garden at Night (a photo taken in a garden after sunset)
5. First-up (early spring bloom(s))
6. Irises (one or more Irises)
7. Roadside Blooms
8. TBG (A photo taken in the Toronto Botanical Garden)
9. Anything Grows
 - a) Children's division (6 to 10 years)
 - b) Youth division (11 to 17 years)

General

10. Cemeteries (a photo taken of or in a cemetery)
11. Along the Waterfront - (Toronto's Waterfront - may or may not include water)
12. Fence (a photo with one or more fences as the subject)

Back to School...



Master Gardeners - How to Apply:

Orientation and basic gardening knowledge entrance exam:
September 19, TBG, Lawrence Avenue and Leslie Street, Toronto

20-minute interviews: 6 to 9 pm, **Monday, September 26, Tuesday, September 27, Wednesday, September 28**, also at TBG.

Courses start January 2012

George Brown Garden Design Course

By Laurel Angeloff

I have just completed the George Brown course in Garden Design and it was fabulous. This new but very popular program is run in partnership with the Toronto Botanical Garden but held at the St. James campus of George Brown.

The program involves taking five courses that range from the fundamentals of gardening to the design of a residential garden. The instructors are all noted horticulturalists and designers and are terrific. It is a continuing education program that takes place in the evening. You may take one course at a time, as I did, or double up and attend two nights a week. Each evening was comprised of a slide show or power point presentation and a talk. The amount of information given was immense and I now have a huge binder of notes that will prove to be very useful in the future.

Yes, there is a substantial amount of work as each course requires you to do assignments. But I found the work fascinating and enjoyed every minute of it. If you want the official certificate after completing the five courses, then you must do the assignments. If you are interested in simply taking the class for your enjoyment, then you do not need to complete or hand in any work.

Geared for all levels of gardeners, it is a great program that will give you the knowledge of how to design, install and maintain a successful garden in Ontario. Another bonus is that you will meet more like-minded garden-obsessed friends! All in all I truly loved the course and welcome any questions that you might have.

Japanese Beetles

By Anna Leggatt

Japanese Beetles are very attractive, a shiny bronzy-green with hairs and whitish dots on the edges of their wing covers. They sit still so you can really appreciate their beauty.



Wait, what are they sitting on? My favourite roses! All the flowers and leaves are mangled! I counted 30 on one small cluster of roses. There are more on the wisteria shoots, the porcelain vine and also the wild evening primrose.

How can I get rid of them? Luckily there are traps. These have yellow vanes at the top, where you fix a lure that has a flower scent and a pheromone. Food and sex, what more could an insect want?

I used a Green Earth Japanese Beetle Trap (Canadian Tire or Home Hardware). 20 beetles flew round it immediately I put it up and they soon fell into the funnel and collection cage. I had quickly had a cupful. I put the collection cage in hot water after a few days, and then put the insects in the garbage. Dead insects smell, so empty frequently. I have considerably reduced our local population.



One criticism. Does the lure attract more insects to the garden? I think they do. My neighbour did not see any damage. However, it will all help. The beetles have stopped flying. They have laid eggs in the lawns. The grubs may be 30cm down. They rise to near the surface in the spring and feast on grass roots; then emerge as beetles about the end of June. Buy traps, or fresh lures them. A beautiful pest. However, we have had too many this summer.

From the TBG Newsletter:

Japanese beetle, *Popillia japonica*:

Native to the main islands of Japan, the Japanese Beetle made its way to North America as early as 1916, being first discovered in southern New Jersey, and in Nova Scotia in 1939.

The adult beetle is easily recognizable with a head, abdomen, and thorax of metallic green, and metallic coppery - brown wing coverings. They are voracious feeders and some 300 species of plants act as hosts here in southern Ontario.

Educating oneself about the lifecycle of this alien pest can help to greatly reduce its numbers and help prevent your garden from becoming its favourite dinner table.

A few facts to remember:

There is one generation each year (one thing to be thankful for!) each female lays up to 60 eggs about 8cm deep in the soil of lawns and grassy areas (another reason to remove that front lawn and plant a garden). Eggs hatch in two weeks and begin feeding on the roots of many plants, but their favourite food is the fleshy roots of grass.

Larvae overwinter five - 31cm below the soil surface, and resume feeding in spring once temperatures rise to 11C. Adults emerge from the ground in late June, early July and are active for six to eight weeks. They have a lifespan of 30 - 45 days, and will fly in response to chemical stimuli from plants and sex pheromones.

What you can do:

Many weeds are potential food sources, so excellent weed control is essential.

For more info on controlling this pest visit:

Canadian Food Inspection Agency www.inspection.gc.ca

Ontario Ministry of Agriculture, Food & Rural Affairs

www.omafra.gov.on.ca

Sandra Pella, TBG Head Gardener

OHA District 5 Autumn Event

You're invited!

Nature Walk

Aurora Arboretum



www.auroraarboretum.ca

Date: Saturday Sept 24th

Time: 10:15 am to after lunch

Place: Aurora Seniors' Centre

90 John West Way, Aurora

Lunch: Bring Your Own Sandwich, Sweets and

Cold Drinks Provided

Parking and Washrooms at the Seniors' Centre

EYGC Bus Tour

by Lee Pritchard

On a lovely Sunday morning in late July the EYGC Bus Tour set off for the Bay of Quinte in Prince Edward County 217 km from Toronto.

It's always an enthusiastic group so if you want a seat at the front you better get to Stan Wadlow early. However, someone has to sit at the back of the bus. I got a seat in the second last row and just behind me came my fellow traveler Eileen Wesley. We had never met before but we got to know a little about each other over the next eleven hours. This was my third bus tour and my seating companions have always been a surprise. It's a great way to get to know your fellow club members. Of course it's a long day so it is wise to have something to occupy you if the conversation wanes. I had my bag of mending and Eileen had the weekend newspaper.

Our first official stop was The Red Barns and Artisans Playground, a collection of country style buildings arranged in a loose arc around a large green space. Our expectations were high because the place is nicely laid out but the lack of artisans on-site proved disappointing. Apparently, glass work, woodcarving, pottery, stained glass, painting, blacksmithing, quilting and sculpture are created here yet on this day the endeavours were not demonstrated but the results were for sale. A few of us bought some very nice items.

At one end of the site there is a large, well equipped Hot Shop where glass is blown. I noticed a group of women standing in the observation area outside a large open doorway. They seemed enthralled so I went over to take a look. It was the high point of the stop – two young bohemian dudes flinging their glass rods around for the benefit of their admiring audience.

From there we went to Lockyer's Country Gardens, a family owned business operating in the area for decades. It has 20,000 square feet of greenhouse space. Due to the time of year the stock was low so they had consolidated and discounted their remaining plants and there were bargains to be had. I did not intend to buy but the quality was high and the prices low so like many on the bus, I bought plants.

Bus Tour...cont'd

Lunch was up next at The Restaurant on The Knoll so our coach headed along pretty country roads to the Isaiah Tubbs Resort overlooking the sandbanks at West Lake. Some of us at the end of the line were surprised that parts of the buffet disappeared before we got to it and that what was left, was no longer hot. However, our server was solicitous and we were told the cool breeze from the water coming through the large screened veranda kept blowing out the candles under the warming trays. Amends were made and we were mollified by a satisfactory amount of warm, tasty food. More time to look around here would have been appreciated.

Huff's Estates has a lot to offer. You will find an Inn, a Gallery with a Sculpture Garden and a Winery with local wines ranging from \$18 - \$35 per bottle. Our tour showcased the production area while we sampled white, red and rose wines; all available to purchase. This is a place to revisit as there is a lot to see. The Oena Gallery is well stocked with work by critically acclaimed artists. Does anyone else appreciate those enormous iconic rusted metal pine cones by Floyd Elzinga? I was talking to Barb Foster at the Tea, in August and she was so intrigued by the place, she was going back.

As the tour headed home we stopped at a large, well stocked produce market and general store on the shore road and created a long line up for the cashier that snaked out the door.

It was an ambitious tour. There was not enough time to see everything each stop had to offer but I think of it now as a tourist's tasting-menu of the county. We really did see a lot and it was truly picturesque. I know many of us will go back to explore the beautiful towns of Picton, Wellington and Bloomfield at our leisure.

By the way, if you have any mending to do—a bus tour is the perfect place for it. I finished seventeen socks!

Many thanks to Roz Regnier for organizing another fantastic trip.