



# ORANGEVILLE & DISTRICT HORTICULTURAL SOCIETY

## NEWSLETTER

September 2023

### Keeping in touch

**When:** Tuesday, October 10, 2023

**Where:** The Seniors Centre,  
26 Bythia St. Orangeville

**The Programme:** 6.30 p.m. Social Time

**Meeting starts at 7:00 pm**

**If you have a**

**Volunteer of the Year nomination**

**Submit to**  
**Atzori\_a@hotmail.com**

Pat de Valence has been gardening in the Greater Toronto area for more than 30 years, and she's been a Master Gardener for more than 15. She came to gardening as an adult, starting with a small townhouse garden, then moving to a larger plot of clay in Don Mills.

She's now building her 3<sup>rd</sup> garden on a ½-acre plot in Stouffville, on sand. Pat is keenly interested in low maintenance gardening, constantly researching and applying science-based, organic gardening techniques. She is experimenting with low-input garden designs that pack a visual punch.

In her talk, Pat will present ideas on leveraging these natural processes and low-maintenance plants.

**Easy Gardening:  
Low Maintenance, High Style**

### Awards Night in December



It's nearly that time of year again! We will be selling tickets for our Annual Christmas Dinner and Awards Night at our next meeting **Tuesday October 10, 2023**. Our Traditional Christmas Dinner will be catered by **The Nook**.

Dinner: Turkey (white/dark meat), stuffing, vegetables, buns & butter, mashed potatoes, gravy and cranberry sauce. Dessert: Apple & Pumpkin Pie, coffee, tea.

Please bring cash, as tickets will be **\$20** per person ages 13+. Please let our secretary know of any dietary restrictions at time of ticket purchase.

We look forward to celebrating the season and the accomplishments of our society members with a lovely meal and a look back at the year of 2023.

***"Gardens are for Sharing"***

## From the Archives – September Edition

It seems as though summer has flown, and we are now on the cusp of Fall. Cooler days and nights and the beginning of the autumnal season. September brings us all together for our first meeting after a busy summer. As we enjoy our annual Fall Flower Show, let us take a look at a Fall Flower Show from 1986. This spectacular range of colours really shows the beauty which is Fall. Purple, orange, red and yellow dominate the colour palette. The Fall Flower Show reminds us of the bounty of gardens and change of the season before us. I hope you have enjoyed this glimpse back in time. See you all next month.

Vivian Petho – Archivist



## Chocolate Zucchini Bread

### Ingredients

1 small zucchini, unpeeled  
1 ½ cups all-purpose flour  
½ cup cocoa powder  
2 tsp baking powder  
½ tsp salt  
1 cup granulated sugar  
½ cup unsalted butter (room temperature) or ½ cup vegetable shortening  
2 eggs  
¾ cup milk

### Method

Preheat Oven to 350F. Spray a 9x5 loaf pan with oil.

Grate zucchini using the large holes on a box grater, onto a clean kitchen towel. Wrap towel around grated zucchini and squeeze out as much liquid as possible. Grated zucchini should measure about 1 cup.

Stir flour with cocoa, baking powder and salt in a medium bowl. Beat sugar with butter in a large bowl, using a wooden spoon, until creamy. Beat in eggs, 1 at a time, until smooth. Stir in one-third of flour mixture, then half of milk. Repeat additions, ending with flour mixture. Stir in zucchini. Scrape batter into pan, smoothing top.

Bake in centre of oven until a cake tester inserted into centre of loaf comes out clean, about 1 hour. Let stand 10 minutes. Then carefully turn loaf onto a rack to cool. Loaf will keep well covered, at room temperature, up to 3 days or frozen up a month. Recipe from Walmart Live Better Magazine 2015 ( Vivian's contribution at September's meeting)







**Thom's  
Place  
-  
Garden Tour**

When I asked Thom to host the Sept Garden of the Month he hesitated a bit. Then he said *"It will force me to complete all the garden projects I have wanted to do for years"*

*Here is what we saw:*

A path through the forest along the stream leading to the upper gardens

A new seating area near the main entrance for relaxing with friends

Enhanced hillside hosta , perennial beds and annual beds

An area for a fire pit with seating

A stairway lined with white Beacon Hill Impatiens

Outdoor lighting for evenings to show off all the beautiful plants

Thank your brother -in-law Bob Sills for ferrying us up and down the hill in his electric golf cart

Thank you to your friend Jim Waddington a professional photographer, whose company is J.A.W. Photography for these stunning photos

But mostly, Thom, thanks to you for sharing not only the holding garden space with us but for all the work you have done to create a Magical Place .

Trish Symons

Photos from J.A. Waddington  
(J. A. W. Photography)







**Thom's Garden Volunteers**

Photos from J.A. Waddington  
(J. A. W. Photography)

J.A.W. Photography

**Floral Design Workshop**

Seven enthusiastic members met to play / experiment with weathered wood , flowers and foliage They created these stunning designs at the Workshop

Trish Symons (Info and photographs)









## Sue's Garden

Well, here we are, transitioning from the hot humid days of summer into cooler fall weather. I am a fan of cooler weather on one hand, but on the other hand I am sorry to see the end of my vegetable garden. I did not have the best tomatoes this year but everything else went well. Especially the jalapeño peppers. I have talked to several people who also had an excess of every type of pepper, so it was obviously a year they liked. With our harvest I was able to scan eight jars of pickled hot jalapenos.

Our daughter bought three bushels of tomatoes and dropped them off for canning. On the bright side, she and her 15-year-old son arrived at 10 on a Sunday morning and by five in the afternoon we had about half of the tomatoes into jars and processed. It always makes me feel great to look at my cold cellar shelves and see them full. This year I decided to pack the jars in boxes and left them by the front door. When our kids loaded them into their cars there were a lot of jokes about curbside pickup. At some point they will be back home shopping in the cold cellar but not before Easter.

I was talking to my brother recently; he and his son had just finished slicing and packing 150 pounds of cabbage (that is fifteen heads of cabbage averaging ten pounds each) into a huge crock to start fermenting. He makes the best sauerkraut of anyone I know – oh wait, I do not know anyone else who does that anymore, but his is really good. He was laughing about his kids doing the same kind of home shopping that mine do. We raised them knowing the good taste of home grown/home preserved food, now we just need to ensure they learn how to do it for themselves.

Sue Orlando



## The Weird and Wonderful Pawpaw Tree by Lesley Radman

About 10 years ago, I planted a few Pawpaw, *Asimina triloba* on the Property in Mono. The Mono Garden boasts a beautiful Eastern Red Bud, *Cercis canadensis*, several Tulip Trees, *Liriodendron tulipifera* and around five Paw Paws trees of varying age. These are all Carolinian Species. I have always been fascinated with the rare Carolinian forest species of trees in Ontario and wanted to experiment with what I could grow in the garden. The location of the Mono Garden is key to the success of these trees, as it is sheltered by the escarpment and moderated by the two large ponds. Orangeville is about a plant hardiness zone 5b. Carolinian species are a zone 6b to 9 with the Great Lakes being the moderating factor here in Ontario.

The Pawpaw, *Asimina triloba* is a small tree growing about 4 to 10m (12 to 30 feet). It has a tropical vibe with long leaves (30 cm, 12 inches) which hang downward like a palm tree. It is a forest fringe tree, so it grows well in the shade. The Pawpaw is the hardiest relative of the tropical custard apple family. It flowers in early spring producing both male and female flowers. The male flowers appear first. The fruit is often described as a custard textured, mango-banana, but beware the seeds and skin are poisonous and should never be consumed.

This spring, the Pawpaw in the Mono Garden came into maturity and flowered for the first time in earnest. The flowers are very strange looking, deep maroon and have a fetid smell like old socks. The flowers emerge before the leaves. This strange smell is what attracts the insects, usually beetles which pollinate it. The Pawpaw isn't perfect and requires two different trees to undertake fertilization. As the garden is not in the Carolinian zone, we took the pollination into our own hands and got out a small paint brush. My son Cam collected pollen from the different trees on the property and hand fertilized the flowers. This ploy worked well as the trees are now covered in fruit (one of the fruit in the picture). I am beyond excited for the fruit to ripen as I look forward to my first ever taste of a Pawpaw. This is a rare treat as you are unlikely to find Pawpaw's in local Grocery Stores as the fruit once ripened spoils easily.

Maybe next year I will look for a Cucumber tree *Magnolia acuminata* to expand the Carolinian forest in the Mono Garden.



Tomatoes  
From  
Ann Atzori's  
Garden

Photo from  
Ann Atzori





## President's Message

Well, September seems to have brought us the summer weather that we missed in August. I hope everyone is able to get outside and enjoy this beautiful weather. It sure is nice to be doing some garden rearrangement in warm temperatures.

I have been hearing that a lot of people had trouble with their tomatoes this year. I am happy to say that my harvest was plentiful. Maybe because I started way too early this year and my plants were nice and big? I was thinking that I should have started my tomatoes a bit later in

the spring, but because the plants were so tall by June, I was able to plant them very deep. I dug up a few of the plants that finished producing and I was surprised by the amount of roots that had formed in the 10-12 inches of stem that was buried. I have also heard that planting tomatoes sideways is a good method, especially when the seedlings are leggy like mine were. By planting tomatoes horizontally in a narrow trench, and only leaving the top of the tomato plant exposed, it gives the plant an opportunity to grow many roots in the top layer of soil where there is more water and nutrition. I may try that next year.

I am hoping that members have been taking lots of pictures. The Photo Op is still a few months away, but just a reminder to take some purposeful pictures, or to just sort through some of your pictures from the past that can be entered into the competition. It is always so nice to have lots of entries. Please check pg. 18 of the yearbook for this year's categories.

Happy gardening!

