



Streetsville Blooms

Streetsville Horticultural Society

Proud to be a member of the Ontario Horticultural Association

www.streetsvillehort.ca



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NEXT MEETING: October 8, 2019

Streetsville United Church

274 Queen Street South

Doors open 7:00 p.m.
Meeting starts 7:30 p.m.

The President's Message

Our October meeting will be an Open House plus Bulb Sale; we have ordered a selection of interesting bulbs that will be available at less than retail prices. The bulb list will be sent with this newsletter. Our open house is an opportunity for people to check out who we are and what we do, at no charge. The Open House invitation will be posted on our website and many other community event websites; it can be downloaded and printed. Please invite friends, family, neighbours and colleagues to join us.

Annual General Meeting-November 12, 2019

Take notice that the Annual General Meeting of Streetsville Horticultural Society will be held at Streetsville United Church on the 12th of November. Events include a pot luck dinner and presentation of prizes and awards, and we will

- Approve the minutes of the 2018 AGM
- Receive, consider and approve committee reports, the

financial statements and report of auditors;

- Hold elections to replace departing officers
- Appoint Auditors
- Transact any other business as may properly come before the Annual Meeting

At this AGM the members will be asked to approve some changes to our constitution, bylaws and code of conduct. The details of these changes will be provided before our meeting

All reports for 2018-2019 will be published in the November newsletter, please ensure reports are submitted to me by October 11, 2019. If you have articles for the November newsletter please make sure Nury has them by October 15, 2019, ✂ **Monica**

From the Membership Desk

Welcome back everyone!!!

51 members and 6 new members enjoyed an exciting presentation on forest mushrooms and fungi. We hope you enjoyed our speaker and found the meeting informative and our company pleasant.

We welcome our new members:

- **Shelley Dodd**
- **Raiya Ismail**
- **Gabriella McKenzie**
- **Liza Soliman**
- **Marcia Spear**
- **Linda West**

A great big thank you to Kathleen Hayward for helping at “membership table” - It is truly appreciated.

September/October is the time for your membership renewal in the SHS. Please fill out the attached membership/renewal form that came with your newsletter and bring it along to our meeting in October. Or, mail it in to the address on the form.

Every member is encouraged to complete the survey section on the back of the form. The executive uses this valuable information to make decisions about the future direction of all aspects of the society. Also, situations change and you may wish to volunteer for different activities this year.

Please make sure we have your most up-to-date email address which is always only used to communicate SHS information, and remember to wear your name tag while at our meeting... it will make it much easier for us to get to know one another. Pick up your name tag when signing in at the desk and return it at the end of the meeting.

Looking forward to seeing you at October’s meeting!  **Viv Holmes**

Leslie Log House

Last week’s work party at the Log House collected seeds from the purple coneflower, rudbeckia, and yellow heliopsis. We shall be doing more seed collecting as the flowers fade and the seeds establish themselves. Collection of the seeds will be useful for a future seed swap. Still waiting for the parking lot to be paved.

Gardens will be put to bed on October 9th. **Carol** 

Speaker of the Month

Our speaker for October is Diane Cortlett of Lochland Botanicals.

Lochland is a family run Herb and Flower farm in Halton dedicated to creating a space and products that help people reconnect with the land, and with themselves. The farm's 93 acres contains over 40,000 organically grown plants, including more than 140 different species.



In addition to garden tours the farm offers toxin free, artisanal herbal and floral products for culinary, cosmetic, and wellness purposes, as well as meditation and yoga classes to heal the body and mind.

Diane will speak about their journey from the

beginning, to where the farm is now. **Janet** ☞

Lug a Mug



I was so happy to see so many gardeners take the suggestion of lugging their mug to our last meeting. As the demonstrations of this past weekend have shown, climate change is certainly on people's minds. Every little thing, no matter how small we may think it is, is a positive step in the right direction.

Many thanks to **Pat Salisbury, Renate Wust, Marg Rowan, Grace McElhinney, Nury Garzon, Cathy Clipperton** for their contribution of tasty snacks that kicked off our new season last month.

Cheers to all of us! ☞ **Cathy Clipperton.**

December workshop

We plan to have a workshop as well as other activities at the December meeting. To hold a workshop, we need someone to coordinate the event. This includes arranging for the greens, sorting them into appropriate size bundles, collecting fees from participants at the November meeting, setting up the room before the meeting.

Other activities could be bake sale, silent auction, seed swap; these activities will also need volunteers to organize them. If you have other suggestions please speak up at our October meeting and speak to any board member to volunteer.



September Flower Show Winners



Best in Show Dahlia. Lorna D'Arsie



Judge's Choice. Persicarium. Sue Harshman

Become a Seed Saver



Seed saving is as old as gardening. There was a time when gardeners considered seed from their favorite plants to be treasures well worth saving from year to year. The bottom-line reason for saving seeds is because you have a plant you love and want to grow again. It could be the perfect blue campanula, the best tasting tomato or a champion pumpkin. You never know when a seed company will discontinue your favorite seed to make way for new varieties. Saving your own seed is the only guarantee and they are relatively inexpensive.

Saving and sharing these seeds has given birth to the seed savers phenomenon that can quickly become a hobby and you'll be in good company. There are many organizations, local and worldwide, that list and share their saved seed. Growing plants from seeds saved from your own garden will, over the years, result in plants uniquely adapted to your garden. Think of it, seeds are probably the only heirloom that becomes more valuable with use.

What Seeds Can Be Saved?



Heirloom, self-pollinated plants are the only varieties that will grow true from seed, meaning the seedlings will be exactly like the parents. These are the seeds worth saving.

The easiest to save include: Beans, Chicory, Endive, Lettuce, Peas, Tomatoes. You can also save many heirloom flower seeds such as: cleome, foxgloves, hollyhock, nasturtium, sweet pea, and zinnia.

Always choose the best quality plants, flowers, fruits and vegetables from which to save seeds. Look for disease resistance, vigor, great flavor and productivity. Next year's plants will only be as good as this year's seed. Harvest seeds either:

- When the seed pods have dried on the plant (flowers, beans, broccoli, lettuce...) Keep an eye on the pods as they start to brown. Most seed pods will open and disperse on their own. You can catch seed by placing small bags over the seed heads when they look ready to pop or by pulling the plant just before completely dry and storing upside down in a paper bag.
- OR**
- When the vegetable is fully ripe (tomatoes, squash, peppers, eggplant...) The vegetables will be well past their edible stage when the seeds are ready. For most vegetables you can simply scoop out and dry the seeds.

Storing Saved Seed

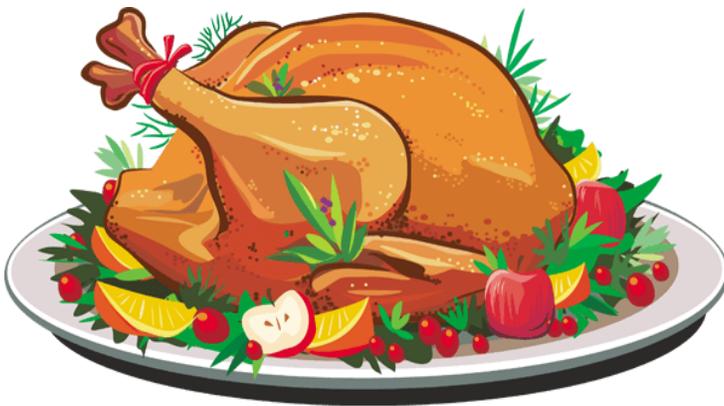
- Make sure the seed is completely dry, or it will rot or mold in storage
- Remove as much of the chaff as possible
- Store in a paper envelope, labeled with the variety and year
- Place the envelopes into an air tight container, such as a canning jar
- Store in a cool, dark, dry place
- Stored seed is best used the following year

Borrow seeds from a seed library to grow your own vegetables, herbs and plants at home. All seeds are organic and non-GMO and are stored in small pre-filled envelopes. When the growing season is over, you can harvest your seeds and return a portion of them to the Library. Place the seeds you're going to return into an envelope or bag and label them with the seed name, year of harvest, and any tips you'd like to share.  **Nury Garzon.**

<https://web.mississauga.ca/library/programs/seed-libraries/>

Turkey stock

After Thanksgiving many of us look for recipes to use the leftover turkey. One of the most common ideas is to make turkey stock or soup. Unfortunately, my turkey soup often looked unappealing. I asked friends for advice and many of them said they had the same problem. It tastes okay but ... After years of feeling virtuous for making soup from the leftover bones and meat but never being happy with the results.



I Googled why does my turkey soup look awful. The answer is 'you need to roast the bones'. The problem is that the turkey has been cooked, but the bones have been steamed. You can't get a true brown stock out of it, since the bones were hiding under a cladding of moist meat while your bird was in the oven. As a result, their flavor will be more steamed than roasted. Simmering them produces a murky looking stock.

Roasting the turkey bones adds a deep, rich, savory flavor that enhances the stock. The temperature needs to be hot, about 450F, time

required will vary depending on the size and condition of the bones.  **Monica**

For the complete recipe go here: <https://www.serious-eats.com/2016/11/how-to-make-brown-stock-with-leftover-turkey.html>



Flower Show Schedule
Please remember all entries must be placed by 7.15

Class	October 8, 2019
	HORTICULTURE
1	Aconitum (Monkshood) - 1 stem
	Aster – perennial – 2 sprays
2	Branch showing fall colour – not over 36" from top of container
3	Branch showing fruit - not over 36" from top of container
4	Cactus or Succulent – any variety, 1 pot
5	Chrysanthemum – double – 1 spray
6	Chrysanthemum – single – 1 spray
7	Coleus – 1 cultivar, 3 stems
8	Collection of garden flowers, may include branches and grasses – <i>minimum</i> 5 different cultivars, 1 entry per exhibitor.
9	Hydrangea – 1 bloom
10	Herbs – 3 stems, one each of 3 different cultivars.
11	Ornamental grass – 1 cultivar – 3 stems
12	Rudbeckia – 1 stem
13	Sedum – any cultivar – 3 stems
14	Zinnia – 1 bloom
15	Any other perennial not listed – 1 bloom or stem
16	Any other annual not listed – 1 bloom or stem
17	Any vegetable – 1 large specimen, or 3 small specimens same cultivar, on a plate.
20	Any fruit – 3 specimens, same cultivar
	DESIGN Theme: All Hallow's Eve
21	<i>Welcome to my Nightmare</i> – a design using a Halloween character, such as a skeleton, ghost, or bats
22	MEMBERS CHOICE!! A <i>Carved or Decorated Pumpkin</i> of any theme. Show your creativity! Entries will be viewed throughout the evening and judged by Members. 1 st , 2 nd and 3 rd prizes awarded.

How to use your Green Bin-Your green bin is the best way to reduce the amount of waste you produce and many people don't use it properly. If you are concerned about critters, keep the bin locked and freeze the edible waste during warmer months and add it to the bin before you put it out for collection.

Baked goods	Nail clippings
Baking ingredients	Nuts and shells
Bird seed	Oatmeal and oats
Bones	Paper bags and cellulose-lined paper bags
Bread	Paper napkin
Butter and margarine	Paper plate
Cake and candy	Paper towel
Cereals and grains	Pasta
Coffee grounds and filters	Peanut, almond, sunflower or soy butter
Cores	Pet food
Corn cobs and husks	Pits
Cotton balls	Pizza
Dairy and non-dairy products	Pizza box (greasy)
Dried flowers	Popcorn
Eggs and eggshells	Popsicle sticks and wood skewers
Facial tissue-used is fine	Pumpkin
Feathers	Rice
Fish	Salad and dressing
Flour-all kinds	Sauces
Flowers	Sawdust, wood shavings or pencil shavings
Food and leftovers	Seeds
Food scraps	Shells
Fruit	Shredded paper
Fruit or vegetable peels	Small pet bedding and nesting material
Grease and fat from food	Sour cream
Hair - human or animal	Sugar and spices
Herbs	Tea bags
House plants with soil removed	Toothpicks, bamboo skewers and Eco cubes
Loose tea	Vegetables, legumes or pulses
Mayonnaise	Wood chips, shavings or sawdust
Meat-all	Wooden cutlery
Microwave popcorn bag	Yogurt
Muffin paper cups or parchment paper	

If your green bin isn't full by your regular collection day, you can add yard waste; this is really useful on the weeks when yard waste is not collected. <http://www.peelregion.ca/waste/organics/>