



Streetsville Blooms



Streetsville Horticultural Society

Proud to be a member of the Ontario Horticultural Association

Volume 29, Issue 2

www.streetsvillehort.ca

October 2021

Index	
Presidents Message	1
Speaker of the Month	2
Membership	2
Carrot Soup	3
Stories from our Gardens	3
Native Corner	7

Next Meeting
Tuesday, October 12th
Zoom Virtual Meeting
“Spring Bulbs”
Speaker Anna Leggatt
Meeting starts 7:30pm



HAPPY
Thanksgiving!

Our October meeting is usually an Open House and Bulb Sale. Due to Covid we will not be holding an Open House. We will be holding a bulb sale exactly how is not yet decided. 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. If you would like to place an order, please contact Monica.

Some members placed pre-orders for bulbs in July, after the order is received, we will let you know the total cost. There are a few bulbs that are not available.

Annual General Meeting-November 9, 2021

Take notice that the Annual General Meeting of Streetsville Horticultural Society will take place on 9 November 2021.

We will:

- Approve the minutes of the 2020 AGM which was held 23 February 2021 by Zoom.
- 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.

All reports for 2020-2021 will be published in the November newsletter, please ensure reports are submitted to me by October 18, 2021. If you have articles for the November newsletter, please make sure Nury has them by October 18, 2021.



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Speaker of the Month

Our speaker for Tuesday October 12th is Anna Leggatt and her presentation will be on Spring bulbs, which should coincide with the arrival of our bulbs, for those that ordered them.

Anna Leggatt, a Toronto Master Gardener, is a former High School teacher in Botany, Chemistry and she worked for 30 years at the Kortright Centre for Conservation, she last spoke to SHS in January 2021.

✂ Jon Eldridge

From the Membership Desk

Thank you to the 30 people who have renewed their memberships thus far! September is when our new year begins, so if you haven't renewed yet, please take a moment to complete the updated renewal form and either send it by Canada Post to: Membership, 128 Queen St. S., Box 42048, Streetsville, Ontario, L5M 1K8 or drop the fee and form off at a Board of Director's home.

Membership has many benefits, one of which is the monthly newsletters full of lots of information, monthly speakers, and community gardening.

✂ Shelley Dodd

Coffee Club Social

Our SHS Coffee Clubs have proven to be popular during the beautiful September weather! Members have enjoyed gathering at the Leslie Log House to see the spectacular gardens and to share stories about their gardens and travels. 16 to 18 people have attended each gathering.

Lorena treated us to pumpkin crumb cake muffins which were delicious!

Weather permitting, we will hold a Coffee Club on Tuesday October 5th at 10:00 am at the Leslie Log House.

Lorena's recipe can be found at <https://sallysbakingaddiction.com/pumpkin-crumb-cake-muffins/>



✂ Shelley Dodd



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Carrot Orange Soup; Originally published by Adele Gibbons in a past newsletter

A great fall recipe especially if you grew carrots in your garden this summer.

1/4 cup of butter

2 cups of finely chopped onions

5 cups sliced carrots

5 cups chicken stock

1 cup fresh orange

2 tablespoons orange juice concentrate

2 teaspoons grated orange rind

Salt and pepper to taste

Plain yogurt for garnish and sprigs of parsley

Soup Directions

Melt butter in a large soup pot, add onions; cover and cook over low heat for about 25 minutes.

Stir occasionally. Add carrots and stock; bring to a boil. Reduce heat and cook until carrots are very tender. Purée in blender or food processor until smooth. Return purée to pot.

Add orange juice, rind, concentrate, salt and pepper.

Dilute with more chicken stock if consistency is too thick.

Do Not Boil the soup once the orange juice has been added.

Then simmer over low heat until heated through. Garnish each bowl with a dollop of yogurt and sprig of parsley.

Serves 8 to 10 small servings. Can be made a day ahead.

Stories from our gardens!



Marg Rowan's Story-Monarch Butterflies

I collected Monarch eggs in the garden

and hatched 8 butterflies this summer, 4 more cocoons still to go

A couple escaped their 'home' and cocooned in strange places (the underside of my kitchen table, and in my patio cutlery holder) but still survived.

I used a collapsible laundry bin from Dollarama to contain them. Seems to have worked pretty well.

This picture is the inside of the laundry hamper with the cocoons. The black ones are ready to open. Absolutely fascinating to watch.



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Steve Fenech's Story

I was surprised to find cantaloupe plants growing in my garden this year I didn't plant them, but they came up on their own because I compost our kitchen scraps and it was added to the garden last fall. They were the best tasting cantaloupe I have ever had.



This is my favorite annual in my garden I start the castor bean seed in my basement in early spring and plant it in the same spot every year. There are 4 this year the tallest is at 10 feet now with time left to grow until I have to remove it when frost hits.



Our artichoke has become a flower!!!

It reminded me of the story of an ugly duckling becoming a beautiful swan!!!



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Monica Ross's Story

Every year I usually grow one vegetable that I have not grown before. This year I chose tomatillos. These small fruits, fruits because just like tomatoes and cucumbers they have their seeds on the inside, are native to and have been usually grown in Mexico but are equally adaptable to more northern climates. They fruit until frost and are largely disease free. Tomatillos, sometimes called husk tomatoes, or Mexican ground cherries as usually described as looking like green, unripe tomatoes with a dry, leafy husk that wraps around the outside.



What they really look like is a very small green hot air balloon with a round fruit growing inside the balloon. If you feel the balloon, you can feel the small fruit inside.

The plants grow to about a metre tall, they are best grown upright I used a tomato cage to keep them from trailing on the ground. They have small yellow flowers with a black centre. After fertilization the balloon starts to grow. Fresh tomatillos have a flavour that is tart, and almost citrusy. They are mainly eaten cooked but can also be prepared raw. They can be stored in a fridge in a paper bag, or they can be frozen for later use.

They are one of the main ingredients in salsa verde also called green salsa and can also be used in tomato based salsas.

The instructions I found for harvesting said to pick them when the husk turns a papery colour and starts to split open at the



bottom, but when I did that the tomatillo had often split open and various bugs had made their way inside and were having a snack!

In this picture you can see the tomatillo has split on both the left and right sides.

I decided to pick them before the cover changed colour when I could feel that the fruit had filled up the available space and it worked much better.

After picking them, the husks are removed and as they very often have a sticky coating on the fruit, they are washed to remove the

sticky stuff.

They remind me of the troll dolls that were so popular several years ago.





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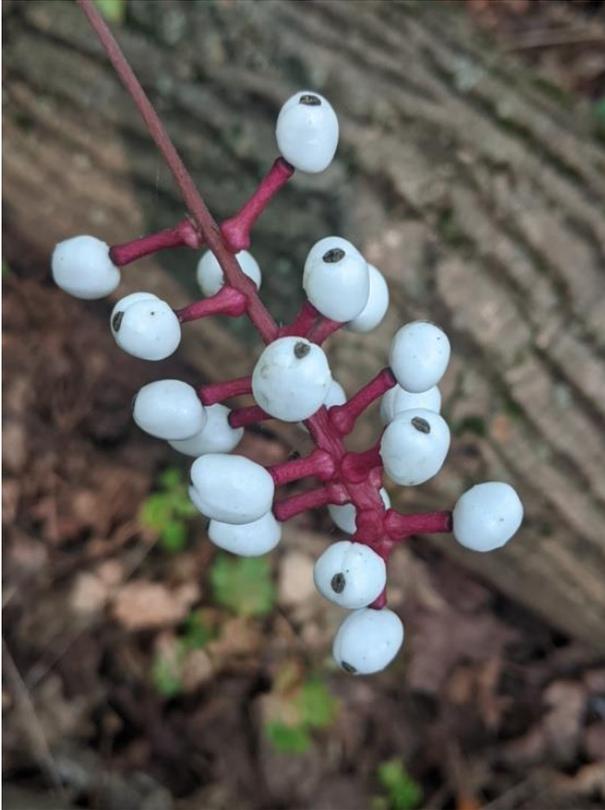
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Native Corner White Baneberry – *Actaea pachypoda*

Although most of the Baneberries are finished for the season, I managed to find this fine example on a recent hike. In spring, white baneberry is a puff of white flowers over bright green leaves with a slight scent, all of which is very charming. But in autumn, there's something slightly unnerving about the white, sinister, eyelike, poisonous berries of this little plant. Eyeballs on a stick. It's close relative, red baneberry (*Actaea rubra*) is similar, except it has red poisonous berries. Occasionally the two hybridized to produce a pink berried variety.

"About the first of September," Thoreau wrote, "the white cohosh startles the intruder into moist and shaded grounds with its remarkable spike of ivory white berries-which contrasts singularly with the greenness around, as if they contained a pearly venom. The berries are wax-white tipped with a very dark brown or black spot on stout red pedicels. The red variety is rarer hereabouts."

Despite the plant's toxic properties, some accounts of Native American uses of the plant suggest that the white baneberry was reserved for the treatment of women's health problems (a tea made from the roots was used to treat dysmenorrhea or to

relieve the pain of childbirth) and the red baneberry was used for men's problems. Other accounts suggest that both species were used to treat women and were sometimes called squawroot as the result. Other plants were also called squawroot and were used for the same symptoms.

Sometimes called doll's eyes, Baneberry grows up to three feet tall with many branches and compound coarsely toothed alternate leaves. It can get quite bushy and form waste-high canopies. The species name – *pachypoda* – is said to be from the Greek words "packy" (meaning thick) and "poda" (feet) and derives from the thick flower and berry stalks. The long, thick, dark red flower stalk produces a dense cluster of tiny (1/4-1/2" across), white, many-petaled flowers that give way to white berries, each with a black spot (formed by the stigma) at the end, like little eyes. The flower cluster is initially cylindrical in shape, about 1.5-3" long, but becomes longer when the flowers fade and are replaced by berries. Each berry contains several hard cone-shaped or wedge-shaped seeds, which are dark brown to reddish in colour. While it can self-seed, it typically doesn't spread aggressively and overtake other plants. It is found in rich woods and along stream banks.

White baneberry is not a major food source for wildlife. The flowers do not have nectar, offering only pollen to visiting insects. The pollen is collected mainly by short-tongued bees. Most bees seen on the flowers are Halictid species. The bees are said to collect the pollen for feeding their larva. Other insects that feed on the pollen include wasps, flies, and beetles. Some flies and beetles are non-pollinating. Although the fruit is highly toxic to humans, small quantities of baneberry fruits reportedly are consumed by several species of birds, including Ruffed Grouse, Yellow-Bellied Sapsuckers, and American Robins, apparently with no ill effects. Small mammals, such as White-



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footed Mice and Red-backed Moles, reportedly also consume the berries, sometimes removing the pulp and eating only the seeds.

Happy spotting!

As always, never dig up plants from the wild, and don't buy from nurseries that do.

✂ Heather Marchment

Information from Sean James our September speaker

Search 'Sean James Consulting & Design' on YouTube and subscribe!

Twitter: [@seanjamesdesign](https://twitter.com/seanjamesdesign)

Facebook: [sean.james.12](https://www.facebook.com/sean.james.12)

Instagram: [seanjamesdesigns](https://www.instagram.com/seanjamesdesigns)

email: sdjames@on.aibn.com

Visit www.seanjames-consulting.ca and subscribe to my newsletter (under the 'Educate' tab)



905.699.2197
sdjames@on.aibn.com
469 Woodward Ave
Milton, ON
L9T 3B7

Rhus varieties, especially *Rhus typhina* (Staghorn Sumac)
Edible, great for birds, fantastic fall colour
The lovely Tiger's Eye is an almost *tropical*-looking native








Interesting Sidebar:
Stonecrops are so bulletproof that they're one of the only plants with no mycorrhizal relationship!