

Streetsville Blooms



Streetsville Horticultural Society

Proud to be a member of the Ontario Horticultural Association

www.streetsvillehort.ca

January 2022



January 2022
Meeting
Cancelled
Oh No!

Co-President's Message

The beginning of a New Year! What will 2022 have in store for us?? Surely, we will see the end of Covid, and we can get on with our lives. Many of us are lonely and frustrated, we are worn out, overwhelmed and disappointed.

Never underestimate the power you have to take your life in a new direction. Every moment is a fresh beginning. Life's not about expecting, hoping and wishing, it's about doing, being and becoming. That said let's start the year off fresh and positive, anticipating great things to come and looking forward to good health, peace and joy in the coming year

Streetsville Horticultural Society was originally started in January 1914 when 80 people signed up at \$1.00 per year and then folded in 1954. A like-minded group got together in 1972 and re-established SHS. As part of our 50th Anniversary celebration, we are going to publish some old articles from the past and include them in our newsletters so we can take a trip down memory lane and see what was happening way back when. See our first article on page 2.

Unfortunately, due to rising covid numbers we are unable to hold an in-person meeting on January 10th. And our speaker is not able to meet with us via Zoom. So, let's skip January and see what February brings. We are very grateful for donations from Mike and Pat Salisbury and Jeanette Moens.

Wishing everyone the very best of health in this New Year.....

Carol and Monica



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Speaker

We believed that the January 11th meeting would be "in person" rather than virtual and booked Mr. Knowles to give a talk titled "The odd and eccentric truth about gardeners".

He advised that he could only give this talk in person, then along came Omicron and he is no longer able to give the talk.

We will hope to book him again later in the year but for now we will again make sure all speakers can be present in person or by zoom.

5 Jon Eldridge

Photo Contest 2021-2022-Categories

All categories are colours, photos must be nature related.

1. Red; 2 Orange; 3 Yellow; 4 green; 5. Blue; 6. Purple; 7. Pink. 8. White

Blast from the Past

The following articles were in the Streetsville Horticultural Society newsletter in February 1993

"Give your houseplants (except fuzzy leaf varieties) a misting of warm water to get rid of all dust calculating on leaves which prevents the plants from breathing properly.

The number of petals on the ox-eye daisy is variable. Thus, it is one of the few flowers with which it is proper to play the 'he loves me, he loves me not' game.

In Victorian times when high society made an art of saying it with flowers, a red rose expressed love, a pink rose said, 'beauty ever new', a yellow rose stood for jealousy, a white rose insisted, 'I am worthy of you' and a moss rose bud was 'a confession of love'.

When they say, 'Sometimes requires extra support' **They mean**: 'Build a good trellis - preferably one set in concrete.' Forget flimsy twist ties and dainty wire mesh. This plant can bring down anything it grows on, including our eavestroughs and the roof over the porch."

Special Awards Presented:

- Life Membership Certificate was given to Elsie McCurdy for her work and contributions to horticulture.
- Anita King was given the "Novice of the Year" Award for flower design.

President: Pauline Brown Past President: Mary Gilbert
1st Vice Pres.: Roberta Beatty 2nd Vice President: Ursula Evanoff



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Membership Desk

It was great to see everyone's masked faces who attended our in-person meeting in December. Welcome to Vino Xavier who joined the society, as well as four other members who renewed their memberships bringing our total to 73.

If you haven't had a chance to visit the Facebook page https://www.facebook.com/Streetsville-Horticultural-Society-101876555345008/ you will find lots of great information about upcoming events and gardening ideas.

Shelley Dodd

Christmas Table Arrangement





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Materials:

Container – basket with waterproof Insert, Assorted Greenery, Flowers, Wet Oasis and Clippers Assorted embellishments – eg. Candles. Christmas Balls that have been wired

- ✓ Soak the Oasis for a few Hours don't press down let the oasis soak up the water in a sink
- ✓ Secure oasis in the container one inch above the top of container.
- ✓ Cut your branches on an angle and strip the bottom needles about an inch –
- ✓ Insert the branch no more than an inch or so into the oasis
- ✓ Start with the greenery around the perimeter of basket − I use BC cedar so that it drapes down to hide a little of the Basket
- ✓ Build from the bottom working your way up and to the middle of the basket.
- ✓ Use Balsam, white Pine, the underside of Ontario Cedar- it is bright green, Juniper and a little Yewthese evergreens hold their needles and colour for a few weeks. A Variety of Greenery adds texture and colour to your arrangement.
- ✓ Once you have all the greenery in place (be sure you've covered all the oasis) you can decorate the basket to your liking. You can add candles, and some Christmas Balls or you can use real flowers carnations work well and keep for a long time.

Water your arrangement every three days to keep it fresh – do that in the sink. Let it sit for an hour or so and tip out any excess water.

You may want to put a plate under your arrangement so as to protect the table. Enjoy your creation! **7** Ursula Evanoff



Why is Mincemeat called mincemeat when there is no meat in it?

Mincemeat is a mixture of chopped dried fruit, distilled spirits and spices, and sometimes beef suet, beef, or venison.

Originally, mincemeat always contained meat.

The "mince" in mincemeat comes from the Middle English *mincen*, and the Old French *mincier* both traceable to the Vulgar Latin *minutiare*, meaning *chop finely*.

English recipes from the 15th, 16th, and 17th centuries describe a fermented mixture of meat and fruit used as a pie filling. These early recipes included vinegars and wines, but by the 18th

century, distilled spirits, frequently brandy, were being used instead.



meat dishes.

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The use of spices like clove, nutmeg, mace and cinnamon was common in late medieval and renaissance

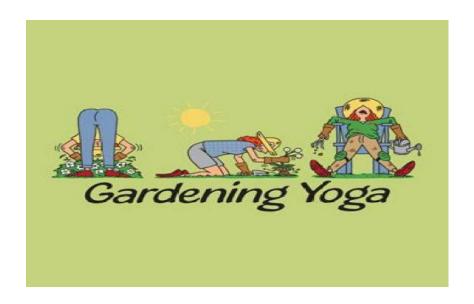
Of the many traditional British dishes that have undergone some form of alteration over the years, mincemeat has probably changed the most. That is largely due to the common omission of mincemeat's two key ingredients: Meat (traditionally beef or lamb) and suet. Things like wartime rations on meat, British culinary tastes moving away from sweet-savory combinations, and shifting trends away from the traditional use of suet — in short, medical research confirms our ancestors were right after all!) contributed to the gradual moving away from the inclusion of meat and suet in mincemeat. This beloved dish of both the common folk and royalty (savoured by generations of kings who enjoyed mince pies during their coronations and at their stately tables) sadly has been reduced to something that is a mere vestige, a residue, of what it once was — the spirits of centuries ago hover over what is passed off today as mincemeat while clenching their fists and wailing in agony.

By the mid-twentieth century, the term "mincemeat" was used to describe a similar mixture that does not include meat, but that might include animal fat in the form of suet or butter, and could also substitute solid vegetable fats, making it vegetarian and vegan. Many recipes continue to include suet, venison, minced beef sirloin or minced heart, along with dried fruit, spices, chopped apple, and fresh citrus peel, Zante currants, candied fruits, citron, and brandy, rum, or other liquor.

Mincemeat is aged to deepen flavours, with alcohol changing the overall texture of the mixture by breaking down the meat proteins. Preserved mincemeat may be stored for up to ten years.

Mincemeat is frequently consumed during the Christmas holiday season when mince pies or mincemeat tarts are served. In the northeast United States, mincemeat pies are also a traditional part of the Thanksgiving holiday, sometimes served with a piece of cheddar cheese, like apple pie. Traditionally, mincemeat would be made the year before it's eaten to give the flavors time to develop and deepen.

17 Nury Garzon





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Native Corner: Red Pine – Pinus Resinosa

From aboriginal times to the present, the Red Pine has been the companion of the graceful White Pine, that queen of the forest. Like a consort to a queen, seldom mentioned, the rugged Red Pine has shared much of its fate. Red it is called for its colourful bark of armor-like plates. The name Hard Pine was used only by the old North Woods lumbermen, in contrast with the soft wood of the White Pine. The name Norway Pine may be traced, according to Francois Michaux, in his *Sylva*, to a misapprehension among early English explorers who knew of the Norway spruce — a vital wood of British import from Scandinavia - yet knew it not

by sight. Widely held, in New England, is the erroneous belief that the name of Norway pine derives from the town of Norway, Maine. The facts are that this justly proud and heroic town was not incorporated in named until 1797, yet in 1790 the name of Norway Pine was already in use. "Norway" remains the commonest, and most misleading, name of this tree; lumbermen still maintain it with the stubbornness that only mistakes

seemed to inspire.

Red Pine's real empire lies around the north shores of the Great Lakes. There this tree attains its greatest height and girth. There it is the most beautiful tree in the forest. Sigurd F. Olson, in his fine book *Listening Point*, about nature in the Quetico-Superior region, has many references to the spell cast by the Red or Norway pine. Here is one,

"Young before the American Revolution, these trees had seen the voyageurs and were tall and straight long before discovery. Two to three hundred years of age, they now had reached the end of their growth."

Throughout its history a large part of the cut of Red Pine has gone to market as White Pine. The two trees were found growing together, fulfilled scores of similar uses, were cut and



sold together- under White Pine's more aristocratic reputation. Serving more or less anonymously under the other tree's banner, Red Pine went to glory with it - to fame, and almost to extinction as a commercial tree.



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Needles are two to a bundle, 5-6" long, slender, soft, flexible, dark green, and lustrous. Male flowers are dark purple, in dense spikes; Female flowers are short stalked, terminal on the twig, and scarlet. Cones are symmetrical, scarcely stalked, 2 to 2 1/2 inches long, with thin, flexible scales and no prickles; when ripe, light chestnut brown. Seeds are mottled and chestnut brown, 1/8" long, the wings of 3/4" long. The bark has narrow furrows and broad ridges, with red brown, thin, loose scales. The wood, with pale red heartwood and thin pale yellow sapwood is very close-grained, medium soft and medium light (33 pounds to the cubic foot, dry weight).

White-tailed deer browse saplings and young trees and snowshoe hares feed on seedlings. Pine seeds are eaten by red squirrels, chipmunks, mice, red crossbills, pine grosbeaks, and pine siskins.

A staple throughout the year, our stately Red Pine is an easy one to identify. I hope to see you out and about exploring!

Happy spotting!

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

2022, Canada's Year of the Garden



The Year of the Garden 2022 invites Canadians across the country to commemorate Canada's garden heritage, celebrate today's vibrant garden culture and create legacies for a sustainable future. The Canadian Garden Council is calling on Members of Parliament to officially designate 2022 as Canada's Year of the Garden.

Canada's passion for gardening has never been more evident than during the COVID-19 pandemic. During the summer of 2020, Canadians sheltered at home and turned their yards into practical

and beautiful garden sanctuaries, and research suggests that this trend is set to continue. "Canada a garden nation? A nation of gardeners? You bet," says Alexander Reford, President of the Canadian Garden Council and Director of Reford Gardens - Jardins de Métis.



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"Gardening is a shared passion from coast to coast to coast. Not only do our gardens allow us to enjoy the flavours and freshness of vegetables, herbs and edible flowers, our flower beds and forests nourish our health and happiness.

Our society needs more gardeners, and Canadians are leading the charge to garden to make a better planet.

Planning for Seed Starting

Spring will be here before we know it, even this year. It's time to think about what we want to grow this year, perhaps different perennial varieties, maybe new and interesting annuals, or perhaps growing plants from seed.

If you haven't grown annuals or vegetables from seed in the past, or perhaps the project wasn't successful, you probably have lots of questions. There are many how-to books and guides for seed growing; one of the very best is From Seed to Bloom by Eileen Powell. The Fine Gardening website has many useful articles.

Seeds started outdoors require much less care and attention than those started indoors. This article will

concentrate on indoor growing and the factors you should think about before picking plant varieties and sowing the seeds. Growing plants from seed can be a very rewarding experience but if you haven't thought about the supplies, you will need and the how-to's it could be frustrating. It doesn't have to be complicated or expensive, but it does require some planning. Knowing the answers to these questions will help you decide what types of plants would be the most suitable for you to grow and determine how successful you will be.

1. Where are you going to set up your grow op? Many people immediately think basement, it's out of the way and has space available, it may not be the best choice if it is not somewhere you spend time; you aren't looking at it all the time and may not notice wilting seedlings or other problems. I grow seeds in the master bedroom

where I can be sure of seeing them several times a day.

2. Do you have a suitable fixture or shelving for pots or trays? There are many very expensive shelving systems with grow lights, heat mats etc., they really are not necessary. A very basic utility shelving unit works well.

3. Do you have fluorescent fixtures or sunny windowsills? Standard fluorescents work well and are much cheaper than grow lights; cool white tubes will be fine. Hang the fixtures from the shelves or support them





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on pieces of dowel. Windowsills (if your house has them) are not the best choice, they don't get as much light as we think and are often quite cold at night.



- 4. What will you use for containers? Most seeds need warmth and moisture to germinate so keeping the seeds warm and moist makes a big difference to your germination rate. Once again there are many options, from self-watering containers at \$24.50 each, to used pots for free. You can buy clear plastic domes to put over plastic flats, put pots into plastic bags or, my favourite, use the clear plastic clamshells that salads, fruit or some baked goods come in, the lid is attached, and each container will hold up to about 10 seedlings.
- 5. What soil will you use? My choice use Jiffy 7 expandable peat pellets, you can plant one or more seeds per pellet and if you need to thin the seedlings just cut the unwanted ones down with scissors. If using pots, a soilless mix is best, there are several good brands, look for one that is specifically designed for seed growing. Instead of transplanting seedlings I move the peat pellet into a pot filled with soil; it's much easier for me and the seedling is not disturbed.
- 6. How will you water the seedlings? A large watering can is fine, two are better. Don't use water straight from the tap, it's too cold, refill your watering cans after every use so the water has time to warm up before the next watering.
- 7. How many weeks do you want to spend nurturing your seedlings? There is a lot of information on seed packets so read them carefully. They will tell you when to plant the seeds, and when they can be planted outside. Do the seeds need light or darkness to germinate? How deep and far apart should the seeds be planted? What care do the young seedlings require? Some annuals for example petunias must be started in January if you want flowers in May, do you want to spend close to 5 months looking after annuals that are easily available and can be bought quite cheaply. Remember as with all babies you can't go away without arranging a babysitter.
- 8. How many plants do you want to grow? A small number of seedlings, maybe a flat can fit easily on top of the fridge or on a kitchen counter with some extra light provided, more than that requires a designated growing area.
- 9. How much money do you want to spend on this project? You could buy a 3 tiered fixture with lights for about \$300 to grow 12 tomato plants but it makes no sense. There are lots of ways to grow your own plants without spending a lot of money, some are listed above, and for more tips use the internet.

Monica Ross



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Tip Of the Month

"Don't think of trimmings, clippings and fallen leaves as waste to be disposed of, Instead, think of them as valuable organic matter and find a use for them as compost or mulch."

Making use of plant matter in your garden saves the energy that would be spent on waste disposal and returns valuable nutrients to your own soil and plants.

Question: What do Gardeners do in the winter? Answer: Armchair gardening

During the growing season friends often ask, 'What do you do in the winter?' My answer is always 'Clean the house' and after the house is clean and tidy again, I have time for armchair gardening.

Armchair gardening can be done all year round, but it is most often a winter activity. The short, dark, cold days of January send my mind wandering ahead into spring, counting the days until I see green shoots poking through the soil. However, the reality is that January is far too soon for those dreams. Instead, I look for garden inspiration and education anywhere I can find it on line, in libraries, on television, and gardening related movies.

You need an armchair, hopefully a fireplace, a cup of tea or something stronger and the most important ingredients, sources of gardening information such as a stack of garden catalogues. They could be for seeds or bulbs, perhaps for perennials, roses or garden tools. Even though a paper catalogue is not very environmentally friendly this process works better if they can be touched, flipped backwards and forwards, left in a heap open at the right page or the corners turned down while you eagerly check out the next one. Old catalogues can be a marvelous source of inspiration, the pictures and information in them last forever. I even have catalogues from companies that no longer exist like Cruikshank's and Garden Import bulb houses. Stoke's seed catalogues are packed with useful information.

Armchair gardening also includes reading garden books. Some of my favourites all of which are written by Canadian authors and most of them are out of print are Crazy about Gardening by Des Kennedy published 1994, The New Ontario Naturalized Garden, by Lorraine Johnson published 2001, The Year Round Vegetable Gardener, by Niki Jabbour published 2011 and one of the most inspirational garden books I have read Designing a Garden, published in 1992 by Allen Paterson a former director of the Royal Botanical Gardens. If your local library doesn't have them ask about an interlibrary loan.

Horticulture magazine has some wonderful information, https://www.hortmag.com, you don't have to subscribe to the magazine to download content though you will have to enter an email. Armchair gardening includes some marvelous on line sources, there are garden how to shows on You Tube, just search for the topic you need to know about.

Monica Ross



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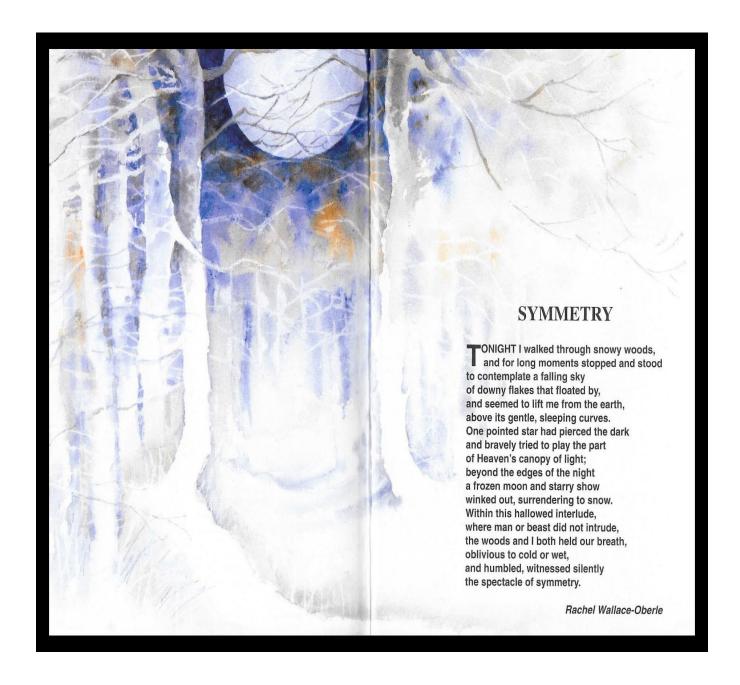


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