



**STONY PLAIN
HORTICULTURAL
SOCIETY**



down the Garden Path

S.P.H.S. 2010/11 Board

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Meeting DETAILS

Monthly general meetings will be held in the dramaroom of the Stony Plain High School, 50 Westerra Centre. Doors open at 7:00 p.m., meeting takes place at 7:30 p.m. (look for our signs). Our meetings are held the first Tuesday of each month (**except July, August, December and January**). Membership is not required to attend a meeting but we do ask for a \$2.00 drop-in donation fee.

Message from the PRESIDENT

Looking back over last month's newsletter, I saw that I had mentioned that the weather had finally improved. I take that back. Waking up to snow on the ground and a temperature of only 2°C. I am a little frustrated but what can I do? We gardeners are a tough bunch and don't give up easily. My tomatoes are still in the greenhouse so they are fine. There isn't much we can do about the weather so we just do what we can and carry on. The lilacs in my yard are blooming now and the scent is amazing. I planted some purple petunias — celebrity blue and midnight dream. If you are looking for some fragrance, these will do it for you. The scent reminds me of allspice. Plant some of these by your front door and you won't be disappointed!

Looking around Stony Plain is exciting at this time of year. There are not too many places that I have been that you see such enthusiasm for gardening and such a large effort from the Town and businesses to make is so beautiful in the summer. When we are out walking about we should really stop and acknowledge those who work so hard to make Stony Plain a great place to live in and to visit.

Farmers' Days are upon us again, a little cool for a parade and such, but the festivities are always well organized and well attended despite the weather. I hope everyone had a fun time at the events.

School is winding down for my kids. Erik is graduating at the end of the month. It seems like he just went off to kindergarten and now it will be university or the like. Sarah and Erik have been busy with their soccer activities and getting ready for final exams. Sarah asked if she could go to camp again this summer. My kids have always liked to go to camp, a little break from home and their parents. The Ross Haven Bible Camp is where they have spent a week here and there over the years. They enjoy the outdoor activities and meeting new friends and isn't that what summer camp is all about?

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HORTICULTURE highlights

QUESTION of the month

Answer to May question

What is "perlite"?

Perlite is a white volcanic rock that has been popped like popcorn. Perlite is added to potting mixes to add drainage and improve aeration. Another name for perlite is perlag.

June Question of the Month

What is "vermiculite"?

FLOWER AND COLOR of the year, 2011

Flower — Marigold

Color — Lavender

DATES to Remember

June 19 – Devonian Botanic Garden – 3rd Annual Rhubarb Festival

July 2-3 – Devonian Botanic Garden – Martagon Lily Show

July 5 – Half-price admission day at the Devonian Botanic Garden

July 23 – 24 – Edmonton Horticultural Society has a garden tour happening July 23, 24th.

August 7 – Half-price admission day at the Devonian Botanic Garden

❁ **August** – SPHS Family Picnic (exact date to be announced)

September 6 – Half-price admission day at the Devonian Botanic Garden

❁ **September** – SPHS Fall Plant Sale (exact date to be announced)

❁ **September 13** – SPHS General Meeting – Ice Breaker – Silent Auction (garden related items)

September 18 – Devonian Botanic Garden – Fruit Grower's Festival

❁ **October 4** – SPHS General Meeting. – Ice Breaker – Pumpkins, Squash and Potatoes, for Show and Tell

❁ **November 1** – SPHS General and Annual Meeting – Pie Night.

GUEST SPEAKERS for 2011

For this season we have an exciting line-up of speakers that cover a wide range of topics. Be sure to share this information with friends and family and encourage them to come and learn!

September 13 – **Karla Rippen**, Organic Master Gardener, shares her passion in Building Communities through Gardening.

October 4 – **Barry Greigg** of the Devonian Botanic Garden shares his knowledge of Plant Propagation, Seed Collection and Storage, and All Things Related.

Door PRIZES

Put your name in each month for a door prize. Paper and the door prize box are located on the membership table.

Coffee MUGS

Please remember your travel mug. This cuts down on the garbage. Feel free to bring something for the refreshment table — cookies, squares.

50/50 TICKETS

Stephanie has your 50/50 tickets — look for her at each meeting.

Flower BOUQUETS

A very special thank you goes out to **Jo-Ann** and **Jamie Lubbers** for organizing a very successful spring plant sale. The weather was terrific, the location was great and the plant material was well labeled and displayed. Thank you to everyone who donated their time and plant material to help make the day such a great success. A special note of thanks to **Pat Munch** for donating such great plants and the extra special effort with the labeling — everything looked amazing. Thank you to **Linda Piskunowicz**, **Diane Coulthard** and **Jo-Ann Lubbers** for taking the extra time to help **Beth Armbruster** get her plant material ready for the sale. Great effort from everyone.

As well a big thank you goes out to **Jo-Ann Lubbers** and **Ericka Unterschultz** for the terrific job on organizing our A.H.A. Conference. The comments from those I spoke to were all of thanks for a job well done. Thank you to everyone who attended and helped to make the event such a great success.

We received a lovely thank you letter from the A.H.A. The letter will be posted at the general meeting if you wish to read it. It thanks us for a job well done.



Garden CHUCKLES

A teacher asked her class for sentences using the word "beans". "My father grows beans" said one student. "My father cooks beans" said another. Then the third spoke up. "We are all human beans."

What did the carrot say to the wheat? Lettuce rest, I'm felling beet.

2 MINUTES a Day for...

... a GREENER PLANET:

Try using 1 cup baking soda, 1 cup salt, 1/2 cup vinegar, and 1 kettle of boiling water as a Noncaustic Drain Opener.

Pour baking soda, salt, and vinegar into drain. Wait about 15 minutes, as these dissolve organic matter and grease. Flush drain thoroughly with boiling water. If this doesn't work, call a plumber or find someone who can operate an electric snake. Although not the cheapest solution, it is the safest. Then use Noncaustic Drain Opener weekly.

ODDS and ENDS

Library/Museum Update

Once again our volunteer work has begun at the Stony Plain Library Garden and at the Pioneer Museum Grounds. Last Wednesday, June 1st we began our summer activities at these two locations. The Town of Stony Plain was generous with their donation to the cause. Herb Erickson and I picked up the plants from the town after Ericka, Herb, Barb H., Marybelle and I weeded and cleaned up at the library.

At the museum we were unable to get all the plants in the new wooden planters as they had some mechanical difficulties with their tractor and weren't able to fill the pots with soil. We are looking for volunteers to help with these projects. Perhaps some folks who are interested could do an evening shift. We are looking to get more people involved. We have a great time visiting while helping to beautify our town. If you are interested please talk to Ericka or Herb, as we would love to see more members involved.

Alberta Horticultural Association News

The Stony Plain Horticultural Society is a member of the A.H.A. We buy an annual membership which is based on our membership. The newsletters are available at the meetings to view or borrow. Speak to Simone if you are interested. There is a lot of great information on gardening as well as information from other clubs and what they are up to.

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SPHS Library

Along with books we are collecting for our own garden library, there are also copies of past newsletters, past recipes, Edmonton Horticultural Society Newsletters and information from the Devonian Botanic Garden. We would like to encourage our members to use this source of information. We invite you to donate any extra books you may have. Talk to Simone Deman for further information.

Newsletter

We welcome all our members to add tidbits, helpful hints, and local points of interest to our newsletter. Send information to Diane Fillinger at diane@paragraphics.ca.

SOMETHING NEW in the Kitchen

This delicious beverage is easy to make and keeps 12 to 16 months. My Mom used to make it when I was young, and I still enjoy making and drinking it.

RASPBERRY VINEGAR

4 – 8 quarts raspberries
White or cider vinegar
1 cup sugar to each cup of juice

Crush the cleaned berries in a glass or earthenware bowl. Pour on enough vinegar to cover, then put a cloth over them and let stand 2 days in a cool place (**but do not refrigerate**).

Strain juice through a double thickness of cheesecloth, measure and add 1 cup sugar for each cup of juice. Place in a saucepan and boil 15 minutes, stirring until sugar is dissolved. Pour into sterilized bottles, seal with a good lid and keep in a cool place.

To serve, put 2-4 tbsp. on top of ice cubes in a glass, fill with soda or plain water and stir.

Yield: 5-9 qts.

– Ericka Unterschultz



GREEN thumb

I borrowed a couple of books from the Stony Plain Horticultural Library – “The Heirloom Garden” and “Heirloom Gardens”. It doesn't seem to matter how old books get, there is always information that will remain relevant. Some of our most successful and rewarding plants can be seen in heritage gardens, well established farms and in our grandparents' back yards. “An heirloom is a valued possession passed down... through successive generations” — The American Heritage Dictionary, 1975. What heritage garden wouldn't have gladiolus, something to be enjoyed in the garden and what a magnificent cut flower and something to be dug in the fall and kept from year to year. My mom, Gertrude Jensen, was a big fan of the gladiola so every spring the glads would come out of storage with the begonias and dahlias. My mom was a great lover of flowers and the gladiola was one of her favorites. The gladiola is a tender bulb that can reach from 1 – 5'. They require full sun to reach their potential. Another name for gladiola is corn-flag of which there are over two-hundred species. The hybrids were introduced into America from 1900 -1958 and are distributed over South America, Europe, and the Mediterranean. Glads grow from round, flat, bulbous roots, or corms, that shrivel and die

over the growing season, producing offspring to carry on the growth of the plant. The funnel shaped flowers grow on spikes that rise to about three feet. The corn-flag's long, narrow, sword-like leaves are preserved in the genus name. In Latin the genus name gladius means “sword”. Glads thrive in rich, sandy loam that is on the light side. If you wish to have glads over a longer blooming period plant them in succession. Corms should be planted 4 – 6 inches apart and 4 – 6 inches deep. It is recommended that you hill glads to support the stems but I think a general practice is to stake them for extra support. A mulch of grass clippings will help to conserve moisture. The addition of some 5-10-5 fertilizer will help to produce more prolific flowers. The fertilizer should be added when the spikes appear. In the fall when the leaves yellow or after the first frost. lift the corms, cutting off the fresh corms close to the old ones, and dry them in the sun before storing them at 40°F – 50°F. Store the corms in a nylon stocking or mesh bag, because they need good air circulation. Save the small cormels and plant them out the next season. They will need two seasons to produce flowers. If you are cutting your glads for fresh flowers, cut in the early morning when just one or two flowers have begun to open and be sure to leave 4 – 5 leaves to feed the corms.



Message from the **PRESIDENT**

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Our meeting in May was well attended and everyone seemed to enjoy the guest speaker — Yoland Stark. Brenda Mark was unable to attend, so thank you to Yoland for stepping in at the last minute. I found it quite interesting that people are willing to commit to a regular schedule of garden duties at another location. It just goes to show you that gardening is an important part of people's lives. I think it was terrific that Tipi Creek Farm makes it more of a family affair with pot-luck suppers and social events — great work with great ideas. Best of luck for continued success.

This will be the last newsletter and our last meeting till September. Don't forget about the Yard and Garden Tour and the Picnic, and please feel free to volunteer for garden duties at the Stony Pain Library and at the Pioneer Museum — talk to Herb, Ericka or Karen.

Have a wonderful summer and I wish you all a successful gardening season.

— Karen Berglund

PIONEER natural dyes

from plants

BERRY DYES — 1/2 cup salt to 8 cups of cold water

PLANT DYES — 1 part vinegar to 4 parts cold water

Orange to Reddish Orange — onion skins, carrots, giant coreopsis and lilac twigs.

Brown — dandelion roots, coffee grounds, tea bags, ivy wings and juniper berries

Red Purple — day lilies (old blooms)

Grey Black — Iris (roots) and black berries

Yellow — sunflower, alfalfa seeds, beetroot, onion skins, dandelion flower, golden rod flower, celery leaves, queen anne's lace, willow leaves and marigold flowers

Pink — Strawberries, raspberries, roses and the fruit of the Virginia creeper

Blue to Purple — red cabbage, blueberries and raspberries (fruit)

Shades of Green — spinach leaves, sorrel roots, fox glove flowers, snap dragon flowers, black eyed susans, grass, plantain roots, barberry roots, red onion skins, yarrow flowers and cone flowers

Red — beets, chokecherries, crab-apple bark and dandelion root

HISTORY and Trivia

Taken from the **Alberta Horticulturist, December 1965**

Alberta Diploma in Horticulture – The Alberta Diploma in Horticulture is a reality today — the first three were issued in September and October 1965. The first recipient was Howard Gates who is employed by the Federal Department of Forestry, with headquarters in Calgary. Howard works as a supporting technician in Bark Beetle Research in Pine. During this season, insect field studies were carried on in the Invermere area of British Columbia. Paul Erickson completed requirements for his diploma while working under the direction of E. Koch, Landscape Designer and Contractor, Edmonton. Diploma number three went to Keyoshi Aimoto, who has been engaged in a new commercial vegetable enterprise in the Edmonton area. Several more diplomas await only the completion of summer assignments and are likely to be awarded soon. Congratulations are in order to all students who have worked and are working toward the attainment of this coveted award.

TRIVIA

Did You Know?

If you see the abbreviation NCAIC it stands for National Council of the Agricultural Institute of Canada.

FOLLOW UP from April

As a follow up to April's speaker, Annette Anderwald. She had great information about growing our own food and giving us recipes and taste tests – yum! You may recall her talking about a sunflower oil that she found in Russia but is available in an Edmonton store. If you are interested, that store is the European Market and Produce, 6607 – 177 Street. I personally have not been there, but Elaine, a friend of mine, upon telling her about this oil, made it her mission to find the store. Many of the items are in Russian, but the storekeepers are more than willing to help you. There is also fresh produce at reasonable prices. Elaine says it's a gold mine and has made 4 trips back there since.

Thanks to everyone who helped out with the Spring Plant Sale. And a special thank you to those who donated plants and items for the sale. It is a busy, but also fun way to spend a morning helping others get the plant material they wish and maybe even sharing a bit of knowledge. When tending your garden this summer, remember the fall plant sale. If you're tired of that plant or it's gotten to big, the fall plant sale is a great place to donate it to.

Our speaker last month gave us some information about Community Supported Agriculture. If you are interested in that, Misella's Delite Organic Cafe on 50th Street is organizing the same thing with 3 local farmers. If you wish more information, contact them at 780-934-6740 or go online at www.localfoodbasket.ca. Special thanks to Ericka for bringing us such a diverse selection of speakers. This allows us to expand our horizons beyond just the regular marigold or tomato, and to think past our own gardens, gaining knowledge of our community and how to share with others.

— Jo-Ann Lubbers