



LYNN VALLEY GARDEN CLUB
First established 1943

OCTOBER 2011

Meetings Schedule

LVGC meetings are held on the third Thursday of each month (except July and August) at St. Clement's Church.

Please note that meetings start promptly at 7:15 pm.

Message from The President

Fall is definitely in the air, hostas are turning golden now and the garden is going to bed for the winter. While you're out there enjoying this beautiful time of the year and admiring all of your hard work, please think about our plant sale. I know it's a long way off but if those hostas and other perennials are getting too big for their spot you might think about dividing them and potting up now so that they are well established by next year's sale.

If you aren't familiar with some of the more unusual fall plants, look up Nerines, Crocosmia, Schizostylis, Sternbergia Lutea, Lycoris and Colchicum and if you don't like a particular colour remember there are many varieties. I like orange but if you don't then try a yellow Crocosmia. Colchicum although nothing unusual, can look fabulous en masse. If you want something different try C. Waterlily which is a double and C. Agrippinum which is a petite checkerboard variety. It's always nice to have a specimen plant just to add as a feature.

As this executive looks forward to winding down our term, we hope that you will take an interest in your Club. It is only through volunteers, that we keep our club not only alive, but running as smoothly as it is. Being on the executive is a chance to meet new people and put your personal stamp on the way the Club runs. I hope to see lots of interest at the annual general meeting in November when Carol Ferryman presents the slate. If you are interested, please call Carol.

Happy Gardening, *Bonnie*

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<http://www.lynnvalleygardenclub.org>

October 20 2011

Tom Baumann
Vegetables

November 17, 2011

Melvin Zamis
Bonsai

December 15, 2011

Christmas Party

- dahlias from Jennifer's presentation last month





2010 Executive

President

Bonnie Noakes

Vice President

Lynn Batt

Secretary

Lorraine Robson

Treasurer

Jan Lockmuller

Membership

Teresa Reid

Rosanne Matheson

Members at Large

Inga Steinebach

Cari Wineberg

Nancy Gelin

Jan Valair

Newsletter Editor

Diane Allison

theleaf@lynnvalleygardenclub.org

COMMITTEES

Plant Table

Audrey Dewan

Bernie Robb

Christel Glazer

Hospitality

Doreen Wakefield

Pat Phillips

Bright Spots

Laurie Parkinson

Leah Younger

Sunshine/Door Prizes

Rosemarie Adams

Sound System Set-up

Maurice Jones

Hartwig Rother

Website

Brian Didier

Next Executive Meeting

7:30pm, Thurs. Nov. 3rd at the home of Doreen Wakefield

The Leaf Deadline:

Sunday, November 6th



Treasurers Report

Jan Lockmuller

As of September 30, 2011:

Operating funds

Committed to date:

Reserve:

Bank balance:



Tea Time

Doreen Wakefield, Pat Phillips

Please bring your own mug and remember the coffee we serve is decaffeinated.



Sunshine

Rosemarie Adams

Please let Rosemarie know of any of our members who have been ill or have lost a loved one. Please phone her .

Donations of new items for door prizes are always appreciated.



Membership

Teresa Reid, Rosanne Matheson

It's time to renew your membership for 2012! Please help us out by renewing your membership early for next year. The fees are \$20.00 per person or \$35.00 per couple. Please fill out the membership renewal form that you received last month and bring it, along with your payment (cash or post dated cheque for December 31, 2011 will be accepted) to the next meeting or mail your membership renewal to Rosanne Matheson – details are on form. Thank you in advance for your cooperation. From Teresa and Rosanne.



This Month's Speaker

Lynn Batt

Comments from our speaker, Tom Baumann:

My question always was: How to combine work with fun? Early on, realising that biology and geography (my 2 favourite subjects) combined to applied biology, also known as agriculture. After long years at university and a completed Masters Degree in Plant Science, I put my knowledge and love for the environment to work, running research projects for the BC strawberry growers. Always concerned about the sustainability of production, I soon started teaching agriculture courses at UBC and later the University of the Fraser Valley. My love for the outdoors and teaching agriculture soon combined to produce special courses offered through the Continuing Studies Department at UFV. Starting with specialities of fruit and vegetable production (the stuff I teach full-time at UFV's agriculture department), soon we offered botanical hikes, winery tours, and much more. I will make sure that now and in the future, we keep on learning about the world around us and if it is fun for you to learn, it will be fun for me to teach and we can all learn together. Please bring lots of questions!

Nominating Committee Report

Carol Ferryman advises that as of October 9th there are still some openings on the new Executive Committee starting January 2012. Her team is busy phoning members to fill these positions. The club can only survive when members are willing to stand for election and serving on the Executive can be both educational and fun. Members of the current Executive will be pleased to answer questions and assist those taking over. If you enjoy membership in the LVGC please think seriously of lending a hand. The positions of Vice-President, Secretary and Treasurer still require nominations.

Acer palmatum 'Sango Kaku' or Coral Bark Maple
photo by Carol Ferryman





MYSTERY PLANT IDENTIFIED

In the June newsletter assistance in identifying a plant leftover from the plant sale was requested. Several members submitted suggestions and after caring for it over the summer, Carol Ferryman has confirmed that it is indeed *Cephalaria gigantea*. Also known as Giant Scabious, this herbaceous perennial is a native of Turkey that grows by streams, in wet meadows and on rocky slopes.

Genus: *Cephalaria*
Species: *gigantea*
Common name: Giant Scabious
Skill Level: Beginner
Exposure: Full sun, partial shade
Hardiness: Hardy (to -20°C)
Soil type: Well-drained/light, moist
Height: 210cm Spread: 60cm
Time to plant seeds: March to April
Time to divide plants: March to April
Flowering period: June to August



The giant scabious always attracts attention with its unusual 5cm (2in) wide, primrose yellow, rosette-like flowers. These tend to weigh down the tips of the wiry stems, giving the plant an informal look that is just right for a cottage garden. The plant also looks good at the back of a big herbaceous border, among large shrubs or trees in a mixed border, or in a light woodland clearing. In a well sheltered location it is self supporting, but in windier gardens it benefits from a tripod of rustic poles or bean poles. (Information taken from BBC Plant Finder webpage)

The best part of this plant is watching the bees work the flowers. There can be several on one flower at a time

This plant can also be grown in a smaller garden if it is divided regularly. This, of course, would also benefit our plant sale, so don't hesitate to give it a try!

How to Dry Herbs

Most times we grow or buy more herbs than we can use. Drying the extra is a great way to save money as well as ensure that we always have good quality cooking herbs on hand.

Drying with a microwave – here's a quick and easy method if you need to dry herbs fast – microwaves heat differently so the times may vary for you.

1 – wash herbs well, pat dry and lay aside for an hour – you want to make sure there is no moisture on them before heating

2 – place herbs in a single layer on a paper towel, cover with another paper towel, place in microwave and heat for 2 minutes on high – turn paper towel and microwave for another 1 minute or reheat in 30 second intervals until herbs are dry and brittle

3 – pack herbs in ziploc bags – remove all air – or airtight containers and store in a dark, dry place. – can be used for up to one year

Air Dry method – this is the preferred method since most of the flavor and essential oils of the herbs are retained
(continued on page 5)

Herbs – continued from page 4

- 1 – tie small bunches of cleaned herbs together - about 4 or 5 stems
- 2 – hang upside down in a dark, warm, well ventilated area
- 3 – drying time is 2-4 weeks – leaves should be crispy and easy to crumble before packing

Oven Dry method

- 1 – arrange clean herb stems in a single layer on a cookie sheet
- 2 – heat at 180°F for about 4 hours – keep oven door open the entire time to let moisture escape
- 3 – stir occasionally during the heating process



Make sure the herbs are completely dry before packaging – if not mold may develop.

Plant of the Month

Kirengeshoma palmata Yellow Waxbells

Kirengeshoma palmata is a shade-tolerant, moisture-loving herbaceous perennial. It has long stems that grow from a thick rhizome. The size and shape of this plant often depends upon where and how it is grown. The height can vary anywhere from 18" to about four feet if it gets enough water and nutrition, and just the right combination of sun/shade. It is easy to grow in our area and it is hardy to -20°C.



The leaves are coarsely toothed, deeply lobed, maple-like – up to 8" across. The narrow, drooping, waxy, bell-shaped yellow flowers, 1.5" long, appear in both terminal and upper leaf axillary clusters (cymes), usually three flowers per cluster. Depending upon its location, *Kirengeshoma* will start blooming any time from early July through mid-August and will produce flowers for several weeks. Flowers give way to somewhat grotesquely interesting, three-horned, brownish-green seed capsules.



There is also a slightly taller *Kirengeshoma*. Debate is ongoing as to whether it is a separate species or just a variation. It has been sold as both *Kirengeshoma koreana* and

Kirengeshoma palmata var *koreana* – it was originally found in Korea. This plant can grow up to 6' tall and has been reported to have flowers that are more upright with a slightly wider flare. It does appear that the two would

need to be grown in exactly the same conditions for the average gardener to tell the difference.



Everything old is new again.....

Journal American Rhododendron Society

October 16, 1950 -Vol. 5 No. 1

THE VALUE OF ROTTED WOOD FOR RHODODENDRONS

Jeannette Grossman

Some years ago when Mrs. A. C. U. Berry gave us our first rhododendrons, she also gave us a valuable tip on their culture. "Use rotted wood as a mulch," she said. "There is nothing better."

We not only use rotted wood as a mulch, but we work generous quantities of it into all planting holes where new rhododendrons are to go. Decaying stumps and fallen logs in our woodland provide a ready supply. But if it were not so handy, I would certainly look around until a supply was found.

Peat will pack and form a crust in dry weather, but rotted wood will remain loose and friable. It has a capacity to hold moisture unequalled by any other material. In spite of the hot, dry summer just past, our rhododendrons have needed little watering. A light sprinkling of their foliage after hot days was given.

The hybrids of *williamsianum* and *campylocarpum*, and all dwarf species are exposed to several hours of afternoon sun in our garden. With temperatures of 90 and above for many days this summer, I wondered

if our plants could take it. While these varieties may be able to stand more sun than others, I believe the cool root-run provided by the rotted wood, kept them in good condition despite the extreme heat.

It is interesting to note that native plants in our woodland choose to grow in rotted wood instead of in soil. Large firs and vine maple send their roots along a fallen log for many yards. Other young trees and ferns are growing on top of old stumps. Since many rhododendrons are epiphytes, perhaps this may be the way to keep some of the more difficult species happy.

All ericaceous plants respond well to rotted wood. A mulch of it is applied to our collection of heathers each spring and again in late summer. Layers root easily too in this medium, and it keeps down weeds. I do not know if there is any food value in rotted wood, but we have never found it necessary to fertilize any of our rhododendrons. They set plenty of bloom-buds and foliage is a good healthy green.

ABOUT TOWN

Saturday, October 22 - **Growing Great Garlic** – with Mike Nassichuk – 1:00-2:30pm – John Braithwaite Community Centre, \$5 – to register call 604-990-3755 – more info at gardensmart.ca

Sunday, October 23 - **The Vancouver Mycological Society's 32nd Annual Mushroom Show** - 11am – 4pm, VanDusen Gardens, www.vanmyco.com Admission \$3.00, children under 12 free.

Friday, October 28th - **A North Shore Discussion about Urban Agriculture and Sustainable Food Systems** - Presenting a networking and information sharing event intended to continue building our North Shore food system network. Opportunities to participate in food system and urban agriculture projects on the North Shore will be presented. 1:00 pm - 5:30 pm. Registration opens at 12:30pm. Chief Joe Mathias Centre - 100 Capilano Road, North Vancouver Light refreshments will be served Space is limited to 150 participants and registration is required for this free event. For more information visit ediblegardenproject.com

Saturday November 5th - **Planning Your First Vegetable Garden** - Do you look out into your existing garden and wonder where to begin? Accomplished gardener Sharon Hanna has tips on how to design and build your first garden. Get a head start on your vegetable garden planning, and learn what seeds to order this winter. 1:00 pm – 2:30 pm, Lynn Canyon Ecology Centre, admission is \$5 and space is limited. To register and pay call 604-990-3755. More info at gardensmart.ca.

November 5-6 - **Late Chrysanthemum Show 2011** - 12 p.m. to 4 p.m. on Saturday, 10 a.m. to 4 p.m. on Sunday - Gardenworks Mandeville Gardens - Admission is free. 604-261-9219.