

GROWING

P.O.Box 312 Cobourg,
ON K9A 4K8



A member of the Ontario Horticultural Association

TOGETHER

Editor: Carol Evans

Winter 2011

Perennial of the Year 2011:



Amsonia hubrichtii
'Arkansas Bluestar'

This amsonia prefers partial shade to full sun, grows 3 feet high by 3 feet wide in zones 4a to 9b. Numerous blue star-shaped blooms appear in late spring or early summer while the plant becomes a bright gold mass in fall. With soft, needle-like leaves, it is also deer resistant.

Photo included with permission of Rob of <http://www.robsplants.com/>

Ontario's Plant A Tree Challenge

During the cold months of garden dreaming you might like to think about a tree for your property. The Ministry of Natural Resources has provided a list of trees that thrive in our area of the province and have thrown out the challenge to plant one. You might consider one of these:

- American Mountain Ash
- Balsam Fir
- Bitternut Hickory
- Black Cherry
- Black Spruce
- Bur Oak
- Eastern Hemlock
- Eastern White Cedar
- Peachleaf Willow
- Pin Cherry
- Red Maple
- Red Oak
- Red Pine
- Shagbark Hickory
- Silver Maple
- Sugar Maple
- Tamarack
- Trembling Aspen
- White Birch
- White Oak
- White Spruce



Visit <http://www.mnr.gov.on.ca> and click on "tree atlas", then follow links to East, then Northumberland and by clicking on one of the tree names you'll be given pictures, information about the tree and planting tips.

Is Canada ready for a gardening channel?

Landscape Ontario is asking garden enthusiasts to fill in a quick online survey. Go to:
<http://surveymonkey.net/gardeningtv>

Retiring Members of the Board
Suzanne Anderson - Director 10 years
Malcolm McDonald - Membership Chair
Judy Newman Brown - Treasurer
Toni Thompson - Garden Team Coordinator

New Faces of the Board
Anne Parks - Secretary
Suellen Stratton - Treasurer
Alexis Fentie - Director
Jennifer Rogers - Director

Many thanks to each of you for volunteer hours spent or yet to come.

Were you aware.....

Trillium, the Ontario Horticultural Association Newsletter, is a publication which is sent to all branches including ours here in Cobourg?

For those of you who are contemplating and/or growing roses, there is a marvellous article on page 10 of the Summer 2010 issue entitled "**Growing Roses in a New Era**". Included are pointers for starting a rose garden, tips for organic growth, insect and disease control. You will find this publication in our Trillium Binder on the library cart or you can download a pdf copy of the article from <http://www.huroniarose.usethis.com/>

President: Sarah Holland

Secretary: Anne Parks

Treasurer: Suellen Stratton

Garden & Other Tips

Quoted from Ontario Gardener Living online

Warm pop. Or beer or champagne. Fill a bucket with ice and water and add about half a cup of salt. Spin your bottle around in the solution and it will be nice and cold in under 10 minutes.

Weeds in Pavement Cracks. Try a stiff wire brush to scrub out the weeds.

Tomato Seed Suppliers

Did **Suzi Gabany** wet your appetite for tomato-growing next year? Some sources for seed are:

<http://www.cottagegardener.com/>
<http://www.saltspringseeds.com>
<http://www.stellarseeds.com>
<http://www.terraedibles.ca/>
<http://www.uppercanadaseeds.ca>



Remember to consult Seeds of Diversity for heritage varieties. <http://www.seeds.ca/en.php>

Trips for Garden Lovers

Mar 7-10 Philadelphia International Flower Show
organized by Northumberland Master Gardeners

Oct 13-24- Garden Tour to Italy with Marjorie Harris
for more detail check
http://www.italianvisits.com/garden_tour

Welcome to new members:

Jessamy Johnson
Kelly Heinrich
Carol McCann
Felicitas Hansen
Margaret Denny

Chris Hicks
Sally Hicks
Anne Gillespie
Susan Holt

Onion Hype - Ask an Expert

Have you received an e-mail telling you that onions can absorb flu germs from a room? That partial onions should not be stored for later use as they would be contaminated? That onion in potato salad causes food poisoning?

When one of our members, **Malcolm McDonald**, a Food Microbiologist, was consulted, he gave his thoughts about all of this: ".....this is mostly nonsense. An onion would have to have a vacuum system to draw in all the flu viruses etc. Onion may have some slight anti-microbial effect but we would all have been able to have avoided any illness if these claims were correct."

"The mayonnaise in a salad is typically acidic and this helps to prevent food poisoning bacteria from growing from low numbers to higher levels and the resulting food poisoning. The onion would contribute some bacteria to the salad because it is a root crop and exposed to soil etc. Used in the salad, onion typically would not receive any heat treatment to eliminate all the bacteria potentially present. The food poisoning usually happens because of temperature abuse such as leaving the salad in a hot car for most of a day etc."

"Onion would not absorb microbes faster than any other vegetable and there is no harm in storing partially used ones for later use. My experience is that they are more likely to spoil because of mould growth than accumulating any foodborne illness microorganisms."

Reminders & Events



Feb. 2. Wayne Hingston
Growing & Caring for Orchids

Mar 2 Judy Newman Brown
Adopt a Seed, How to Save Seeds
Seed Exchange

Mar 15-20 Canada Blooms Toronto
Direct Energy Centre Ex. Place

Mar 17-21 Int'l Home & Garden Show
Toronto Int'l Centre

Apr. 8 -10 Peterborough Garden Show
Evinrude Centre

Apr. 13 Tour of Cobourg Greenhouses 4:30 p.m.