



Greely Gardeners Group

Newsletter

August 2008

GREELY GARDENERS CALENDAR:

Hope you had a great summer in spite of the rain. It's almost September, and that means it's time for more monthly meetings...

Wednesday, September 3, Greely Community Centre, 7:00 p.m. Topic: HOSTAS FOR YOUR SHADE GARDEN. Guest speaker: Maureen Mark.

Wednesday, October 1, Greely Community Centre, 7:00 p.m. Topic: MULCHING AND EASY CARE GARDENING. Guest speaker: the ever-popular Patti Pokorchuck from Down-to-Earth Gardens.

Wednesday, November 5, Greely Community Centre, 7:00 p.m. Topic: ENGLISH COUNTRY HOUSE GARDENS. "Guest" speaker: our very own Heather Clemenson with her personal slide collection from some of England's most glorious gardens to brighten up a November night.

Wednesday, December 3: Greely Community Centre, 7:00 p.m. ANNUAL CHRISTMAS POT-LUCK DINNER, where our members show that they are not just great gardeners but great cooks too. Don't miss it!

OTHER GARDENING EVENTS

Manotick Horticultural Society usually meets on the second Monday of the month at 7:30 in the RCMP Club House off Nichols Island Road. For more information call Margot Belanger at (613) 692-1575 or email rbelan1575@rogers.com.

Osgoode Garden Club meets on the third Wednesday of the month, 7:00 p.m. in the Fred Alexander room of the Osgoode Community Centre.

Russell & District Horticultural Society meets on the third Monday of the month, 7:00 at the Russell Legion. For information call Lindley McPhail at 613-445-0754.

Friends of the Central Experimental Farm Annual General Meeting, Wed. Sept. 17, 7 p.m. All are welcome to join the Friends of the Farm on for their AGM as well as to enjoy "The Road to Paradise -- the making of the Paradise Found Lecture Series." Joanie Flynt and Karen Molson, the originators of the Paradise Found lecture series will discuss the winding path from the conception of the idea for the series, through many journeys – geographic, horticultural, artistic and symbolic – to the unique series so well received by Canadian audiences to date. There will be anecdotes, a slide show and a question period. The event is FREE and being held in the Sir John Building Cafeteria, Birch Street on the Central Experimental Farm.

YUCCA LOOKING FOR A NEW HOME

Geoff and Jackie Voyce have a really big container-grown yucca plant that needs a new home. Jackie says it is about 7 feet tall, and it is getting to be too heavy to carry back into the house at the end of the season. It's free to anyone who wants to come and take it away. You can call Jackie or Geoff at 613-692-5384 if you're interested – or talk to them at the meeting on September 3.

TIP OF THE MONTH...



IT'S BEEN A COOL, WET SUMMER, and if conditions in your veggie garden are anything like mine you're going to have a whole lot of green tomatoes on your hands in a few more weeks when frost threatens. The tomatoes are really late this year, but whatever you do, don't throw them out -- pick the green fruit before the frost ruins them, and use them to make green tomato chutney or salsa verde (or fry them with bacon, mmmm!). Or you can even ripen some of them with a little luck. Here's an old trick to successfully ripen green tomatoes.

Tomatoes ripen from the bottom up and the inside out, so don't put them on a windowsill to ripen because they will only turn red, but not ripe. They will stay green inside. Instead, place your unripened tomatoes on a tray, cover them with a sheet of newspaper and put them in a dark, warm spot such as a closet or a dresser drawer. (My mother used to wrap each tomato individually in newspaper, but this method works just as well and takes a lot less time! It's also a lot easier to see when the tomatoes have ripened.)

These are the conditions tomatoes need to continue the internal ripening process. The light, which was needed for growth, isn't needed anymore. Now all you have to do is check on your "crop" regularly, and eat when ready.

Sounds like too much trouble? Well, try this...

Recipe for green tomato chutney

5 lb. green tomatoes, 2 large onions, 1 tsp. peppercorns, 1 tsp. salt, 1 lb. sugar, 1 1/2 cups vinegar, 1/2 cup raisins

Slice the tomatoes and chop the onions and mix together in a bowl with the peppercorns and salt. Cover and let stand overnight. Next day boil the sugar in the vinegar in a large saucepan, then add the raisins. Simmer for 5 minutes, then add the tomatoes and onions and simmer until thick, about 40 minutes. Pour into hot, sterile jars and seal.

EMERALD ASH BORER FOUND IN OTTAWA

Last month the Canadian Food Inspection Agency, with the help of the City of Ottawa, confirmed the presence of the emerald ash borer in Ottawa. The infested trees are located in the St. Laurent Boulevard and Highway 417 area. Why the Food Inspection Agency is concerned about ash trees is a mystery, but the City and the CFIA are asking for the public's help in watching for this small emerald-coloured beetle and signs of infestation in ash trees – such as thinning crowns, cracking bark, and D-shaped holes.

This invasive beetle does not spread quickly on its own. **In fact, it is most commonly spread when people move materials that are infested with the borer, such as firewood.** Ash trees are an important tree planted in backyards and on city streets. Examine your trees frequently to detect any signs or symptoms of possible invasive species. If you suspect you have this insect pest in your garden, report it to the CFIA at 1-866-463-6017 or at www.inspection.gc.ca.

Greely Gardeners Group, Executive Committee:

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