



Barrie Garden Club Newsletter

Cuttings

November & December 2022

Look for us at: www.barriegardenclub.ca



Written by Kimberly Sturge

November Meeting
BGC Awards Night and
Wreath Demonstration



NOVEMBER'S GUEST
DEMONSTRATOR:
Marilyn Hovius

November 1st ,2022

@ 7:00pm

At the ANAF Club
52 Morrow Rd

Join us for a night of
acknowledgement to our members,
some snacks and beverages, tons of
prizes and a great demo!



Just a Reminder...
No Face-to-Face
meetings are
scheduled for
December and
January!



*Autumn is when we are
shown how beautiful it is
to let go.
P Gellatly*

WANTED!!

Students in any Horticultural or environmental studies to apply for one of this year's grants from D16's Dr. Ives Award. Date to apply has been extended!!



Nov. 2, 2022, 6:30 p.m. central
Webinar: Boosting the Beauty of and

Propagating Houseplants

Melinda will start by sharing tips for increasing the beauty of your houseplants with a bit of pinching and pruning. These will promote more compact, fuller growth and contain vigorous plants to their available space. Melinda will also explain when you should pinch, prune and propagate. Lastly, she'll discuss the various propagation methods for the variety of plants you may have growing in your indoor garden so you can expand your indoor plant collection. This webinar is free, but registration is required.

Melinda's webinar is brought to you by: Corona Tools

Once again, a HUGE Thank-you to everyone that volunteered their time and passion to our

Barrie Garden Club
endeavours!

Our
community
and our BGC
Executive
thank you
from the
bottom of our
hearts for
your
dedication
and time!



Dr. Ives Horticultural Awards

**DR. RAYMOND E. IVES
HORTICULTURAL AWARDS**

- Are you a Simcoe County Student enrolled in a post secondary school course in Horticulture, Environmental Studies, Forestry, Arboriculture or a related field?
- Do you need a little extra money in this or subsequent years for books and tuition at the start of the school semester?
- District 16 of the Ontario Horticultural Association may be able to help
- The Dr. Ives Horticultural Awards Committee has up to 3, \$1,000 Awards to be given each year – but you have to apply by November 20, 2022
- Scan this QR code and download a copy of the writable pdf application form

Send in the completed application with all the information to ivesawardsfund@gmail.com

Need more information? Email gardenontarioD16@gmail.com

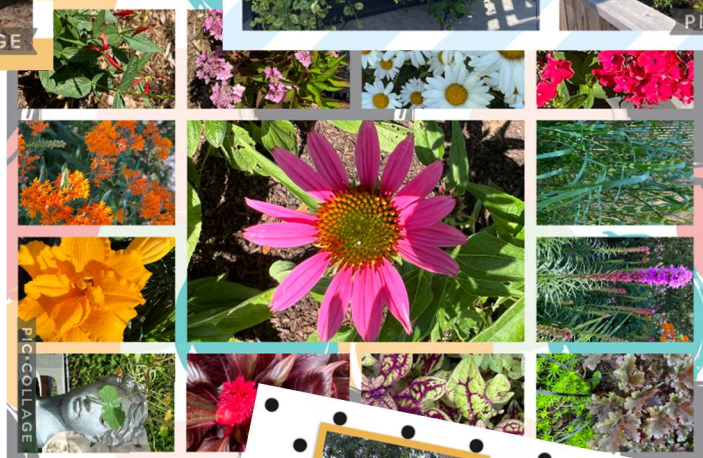


MTO HIGHWAY
26 CLEAN-up





Barrie Garden Club A Year at a Glance! 2022





On June 11/22 we held our
2nd Annual Virtual Plant
Sale!

Thanks to Joan NA
Malcolm and Joan Still and
Mel Harnois for all of your
hard work!



Step by Step Winter Garden Preparation

Clean up or...not

If you've had any illnesses in your garden, remove the affected/diseased plants. Same goes with any pest-infested plant. Get those plants out of the garden, and dispose of them separately from your usual compost pile/bin.

The remaining otherwise healthy but now dead plants can be left on the soil to feed next year's crop.

Invasives be gone

Now's a great time to remove any invasive plants that may have infiltrated your garden. In any case, once you've completed your harvest and/or your plants have finished flowering, it's much easier to get at those unwelcome invaders that have a habit of taking over. Periwinkle, Lily of the Valley and Mint are all good to thin drastically!

Feed your soil

The growing season takes a lot out of soil — give it some love by adding compost and organic material back into your garden beds. Lots of folks love to take this step in the spring, and of course there's nothing wrong with that — but when you amend soil in autumn, material gets a good chance to break down and integrate over the winter months.

Prudently prune perennials

Some plants will benefit from a good pruning (blackberries, fennel, roses, rosemary, sage). Raspberries may be pruned in the fall. Thinning the plants may also be beneficial.

Before you prune perennial flowering plants, consider leaving some or all of the seed heads as food for birds throughout winter.

More mulch, please

In the winter mulch helps to regulate soil temperature and provides an insulating effect. Mulch can provide a layer of protection to roots. Plus, as it breaks down, it will add organic matter back into soil. Add a thick layer of mulch to your vegetable gardens and flower beds for the proverbial win-win.

Winter Beauty

What your garden looks like in the winter is also important! Selecting plants that look good dormant – when all their leaves have fallen - becomes essential to having an interesting winter garden. Evergreens are great to use, but to spice it up a little bit, make sure to add varieties like:



Arctic Fire™ Cornus – only reaching 3 to 4 feet when other Dogwoods reach 6 plus feet, this variety can be easily planted in mass in a smaller landscape with no problem. Imagine looking out that back window to a mass of bright red stems popping out of pure white snow.

Arctic Sun™ Cornus – has exactly the same qualities as Arctic Fire®, but the stems are yellow with red tips, giving you the choice to have either red or yellow stems for your winter landscape.



Pink Muhly Grass

Muhlenbergia capillaris, Zones 5 to 9

Many ornamental grasses provide exceptional winter interest, but muhly grass, also known as pink hair grass, gets a nod for its distinctive airy, pink flowers that bloom into late fall. After that, the drama continues as the plant sways in the winter wind.



Winterberry

Ilex verticillata, Zones 3 to 9

Grown as a small tree or a shrub, winterberry doesn't get much attention during the growing season. Come winter, though, this wallflower demands to be seen when it bursts to life with bright red berries.

Five Must-Have Features on Winter Plants

Foliage: Besides evergreens, look for deciduous trees, such as younger pin oaks, that hold their foliage in winter.

Bark: Some is colorful (White Birch), some is textural (Musclewood or Shaggy Bark Maple) and some is just odd enough to be interesting (Hackberry).

Berries: They attract birds and wildlife. And their color gives life to the dreary winter scenery.

Shape: Add architectural interest with contorted (Lavender Twist redbud), pyramidal (dwarf Alberta spruce) and umbrella (Japanese maple) shapes.

Movement: Ornamental grasses wave and nod in the wind to make your landscape less static.



FYI – From Nature Barrie

**FLAP Fatal Light Awareness Program) CANADA Zoom Meeting
is scheduled for
Thursday November 10, 2022 @ 7:30pm**



The 45-minute Presentation by Paloma Plant from Flap Canada will be an Introduction to bird rescue for birds injured by colliding with structures. It gives an overview of the problem and procedures for bird rescue. It is not meant to replace direct training with an experienced volunteer.

Please contact Phyllis Tremblay at p.e.tremblay44@gmail.com if you'd like to get the Zoom link to attend.

FLAP bird rescue volunteers monitor hazardous buildings, rescue and treat injured birds, and document both living and dead birds. FLAP volunteers have collected over 54,000 birds from 164 species in the Greater Toronto Area since 1993.

This Sweet-and-Spicy Mulled Wine Will Warm You Up in Any Weather

Pair with a crackling fire, snowy landscapes, and those scratchy wintery sweaters.

By Robin Bashinsky and Betty Gold

Hands On Time: 5 mins Total Time: 35 mins

Ingredients:

2 (750-mL) bottles full-bodied dry red wine (such as Zinfandel)
 $\frac{1}{2}$ cup black peppercorns
 $\frac{1}{3}$ cup granulated sugar
4 (2-in.) orange peel strips (from 1 orange)
1 (1-in.) piece fresh ginger, peeled and sliced
1 cinnamon stick, plus more for garnish
1 whole star anise
Orange slices



Directions:

1. Stir together wine, peppercorns, sugar, orange peel, ginger, cinnamon stick, and star anise in a large saucepan.
2. Bring to a simmer over high.
3. Cover and let stand for 30 minutes.
4. Strain and discard solids.
5. Pour evenly into eight glasses and garnish with orange slices and cinnamon sticks. Serve warm.

Cozy Comfort Chicken Pot Pie

BY:LAUREN MIYASHIRO

YIELDS: 6 - 8 serving(s) PREP TIME: 30 mins TOTAL TIME: 1 hr 45 mins CAL/SERV: 773

Ingredients:

FOR THE CRUST

- 3 c. all-purpose flour, plus more for surface
- 1 c. butter, cut into 1/2" pieces
- 1 tsp. baking powder
- 1 tsp. Kosher salt
- 1/2 c. ice water (or more, if needed)

FOR THE FILLING

- 4 boneless skinless chicken breasts (or 3 cups shredded cooked chicken)
- 1/2 c. butter, plus more for baking dish
- kosher salt
- Freshly ground black pepper
- 2 large carrots, peeled and diced
- 1 medium onion, chopped
- 3 cloves garlic, minced
- 3/4 c. all-purpose flour
- 3 c. low-sodium chicken broth
- 1/4 c. heavy cream
- 1 c. frozen peas
- 2 tbsp. freshly chopped parsley
- 2 tsp. freshly chopped thyme leaves
- Egg wash
- Flaky sea salt



Directions:

1. Make dough: Place flour and butter into freezer for 30 minutes before starting crust process. In a large food processor, pulse flour, baking powder, and salt until combined. Add butter and pulse until pea-sized and some slightly larger pieces form. With the machine running, add ice water into feed tube, 1 tablespoon at a time, until dough just come together and is moist but not wet and sticky (test by squeezing some with your fingers).
2. Turn dough onto a lightly floured surface, form into 2 balls, and flatten into 2 discs (making sure there are no/minimal cracks). Cover with plastic wrap and refrigerate for at least 30 minutes.
3. Cook chicken: Preheat oven to 400°. Grease a large baking dish with butter and grease one side of a large piece of parchment with butter. Season chicken all over with salt and pepper then place in baking dish. Place buttered side of parchment paper over chicken, so that chicken is completely covered. Bake until chicken is cooked through, 30 to 40 minutes. Let rest 10 minutes before cutting into cubes.
4. Meanwhile, start filling: In a large pot over medium heat, melt butter. Add onions and carrots and cook until vegetables are beginning to soften, about 10 minutes. Stir in garlic, then stir in flour and cook until the flour mixture is golden and beginning to bubble. Gradually whisk in chicken broth. Bring mixture to a boil and cook until thickened, about 5 minutes. Stir in heavy cream, cubed chicken, peas, parsley and thyme. Season mixture with salt and pepper.
5. Assemble pie: On a lightly floured surface, roll out one disc of dough into a large round about 1/4" thick. Place in a shallow pie dish then add filling. Roll out second disc of dough into a large round about 1/4" thick and place on top of filling. Trim and crimp edges, then use a paring knife to create slits on top. Brush with egg wash and sprinkle with flaky sea salt.
6. Reduce heat to 375° and bake pie until crust is golden, about 45 minutes. Let cool for at least 15 minutes before serving.