



# NEWSLETTER





**Greenhouse**

**Hues**



## **President's Message**

Greetings to everyone! It seems as if we're just as busy now as ever, and from the president's vantage, frankly, it's amazing! From Archives to the Woodland Walk, plans and strategies are underway for a Super Spring.



- ☀ The greenhouse is filling up fast, and the seeds have just barely begun to come out of the packs.
- ☀ The mini flower show has been Colorfully launched.
- ☀ The website will finally be unveiled.
- ☀ All committees are adapting new technologies.
- ☀ The Woodland Walk will be launched into a somewhat different garden than it's been, as plans proceed for the apple orchard.
- ☀ If I neglected to mention any hard-working groups, please accept my apologies.
- ☀ Meanwhile, surely, everyone is dreaming excitedly of changes, additions and corrections to their own gardens.
- ☀ If only we had a Weather committee to determine what we will and won't have for rain (1"/week steadily through the season, always at night) - no apps for that!

Gail

## Committee Reports

### **GCBB/GCA 2013 Centennial Tree Project** - Ruth Furman and Mary Schubert

Members of the Conservation, Horticulture, and Garden History & Design along with Kate Corkum, Director of the RJD House & Garden Museum convened recently to discuss the finale of the project for the re-creation of an 1880's urban orchard on the grounds of the RJD, as recommended by the Olmsted Center for Landscape Preservation.



After many hours of research into the region's horticultural history it was decided to focus on apple trees. The first thought was to concentrate on heirloom apples. However, maintenance and disease related issues were a concern and the committee elected to consider apple varieties that Mr. Jones might choose for a gentleman's orchard today.

Another issue that complicated the decision was that heirloom trees available for planting are very small (barely twigs) and would not have a real presence in the garden for many years. The more modern disease resistant varieties were of a size more appropriate to the garden space.

The varieties chosen are 2 Liberty trees, 2 Empire trees and 2 McIntosh trees from Sylvan Nurseries, to be planted on the grounds in early April. The RJD has ordered several heirloom varieties, Baldwin, Roxbury Russet, and Porter from Fedco in Maine, which will be planted in containers and placed in the gardens abutting the orchard.

A historic overview of the concept of Gentlemen Orchards in the 1880's, facts on the varieties of apples and pears chosen for those orchards, as well as information regarding the grafting, pruning, pest control, fertilization of fruit trees and planting design were researched and will be entered into the RJD web documents so that they can be used by the museum to educate its visitors. The goal is to have this research completed at the time of the planting.

Education of our members has been a primary focus of this project. This year, the Program Committee has scheduled two monthly programs to this end. November introduced us to A Fruitful Harvest, tasting Heritage Apples from Tower Hill under the guidance of Joanne Vieira. In March, Jack Alexander will give us an insight to a Propagator's Primer (of apples) through Plants, Seeds and Cuttings.



On April 6<sup>th</sup>, the RJD's Garden Symposium will be featuring John Bunker whose topics will include Heirloom Apples. He will speak about the history, uses, varieties and culture of apples. He will also explain grafting and pruning in his presentation and answer questions about how to plant and care for your own trees.

**Plant Sale - Mark Your Calendars** - Sally Truslow

Hear ye, hear ye! The 2013 seeds have arrived and the sowing has begun! The Plant Sale is Saturday, May 11, at St. Mary's Church Parish on Dartmouth Street. Please note the sale's new hours are 1p.m. to 4p.m.



Favorite plants for sale will include perennials, colorful and varied annuals, unusual geraniums, succulents, special boxwood cultivars, collectors' dahlias, heirloom tomatoes, herbs, ground covers, many varieties of coleus and MORE!

As you know our club is involved with many civic gardening projects, plant education programs and grants to local organizations, and the profits from the plant sale enable us to further understand and appreciate the natural world of plants around us.



### September Light Flower Show - Carolyn Willard

September Light Flower Show at Dedee Shattuck's gallery last September drew more than 500 people to our public day and another 150 attended the preview party. The show itself got rave reviews from the GCA judges.

Several club members took home blue ribbons in floral design, photography and horticulture. (See pictures of the winners in the Photo Gallery - last pages.)



A Best in Show for Horticulture, the Rosie Jones Horticulture Award and a Blue Ribbon for Container Plants went to Betsy McBratney for her *Ixora coccinea*.

The Clarissa Willemsen Propagation award and a Blue Ribbon in Parent and Child went to Nonnie Hood for her *Chamaecyparis pisiera*, which was called "three generations of accomplishment" by the judges.

Other horticulture blue ribbon winners included:

- Timmy Shapiro, *Haworthia tuncata* in Parent and Child, Class 2B
- Ruth Furman, for her *Echinacea* 'White Swan.'
- Sue Fairfax for her *Senecia serpens* in Container Plants, Foliage.
- Betsy McBratney for her *Agave* in the Par Class.
- Anne Almy for her collection of vegetables in the Harvest Class.

In Floral Design, Heidi Huguley won a second place and the Sandra Baylor Novice Award for her two-sided design in Sunset and Moonrise.

Tina Read's exquisite monochromatic small arrangement won a Blue Ribbon and the Mungar Award for creativity.

Mary Schubert's beach picnic also won a Blue Ribbon.

In Photography, Carolyn Willard won a Blue Ribbon in the Light on Stone, Color for a photo of Glen Canyon and Susan McLaren's photo of an iris won a Blue Ribbon in the Spot Light, Color.

### Three-Club Flower Show in March and April - Carolyn Willard

After all of our experience we are plunging into MORE flower shows, but this time ONLY for GCBB members and all smaller in scope that a full-fledged GCA show like September Light show we ran with Little Compton. We're getting GCA judges, but are only competing against each other. The point of the shows is to allow us to get up the nerve and gain the expertise to enter bigger shows in the future. PLUS we will get to see what our talented members can do.

### “Color My World” March 20 and 21 Floral Design

The first of our mini-shows Tina Read has written a There will be three classes Monochromatic Design, Analogous. Design.

Using the color wheel (and principles of design), you arrangement—modern or larger than 20 inches in



A monochromic design uses one color.

A complimentary design uses two colors directly opposite on the color wheel ( i.e. red and green, yellow and violet, etc.) with their tints and shades.

An analogous designs use three neighboring colors, e.g. yellow/green, yellow, yellow/orange and their tints and shades. Make sure you have enough contrast when choosing colors.

Contact Tina or Helen DeGroot to sign up (**by March 1!**) and for a copy of the full schedule with rules and pointers. We will stage the show and have it judged on Wednesday, March 20 and we all can enjoy the arrangements at the March 21 monthly meeting.

### “Bark, Bud and Blooms” April 17 and 18, Photography

We will get a chance to show all those gorgeous photos we have taken on vacations, in various gardens and just our back yards when we have our mini Photo Show.

Again we will stage and have the show judged before the monthly meeting (at Betsy McBratney’s).

There are six classes in the show: Bark in monochrome or color; Buds in monochrome or color and Blooms in monochrome or color.

Registrations for entries ends March 15 and entries are due to Carolyn Willard by April 8. To get a copy of the schedule and rules, contact Carolyn.

### Horticulture Show June 19 and 20

Last but not least with all our very good horticulturists, we will have a show on Wednesday, June 19 at Anne Almy’s and on display for our annual meeting on the 20<sup>th</sup>. Roses, troughs, parent child classes, among others. Stay tuned for details.

will be Floral Design and schedule all around color. of four entries each: Complimentary Design and

learning some basic can pick any kind of traditional, as long as no wide.

the same tints and shades of

**Website - Holly McDonough**

Check out our website!

<http://www.gardenclubbuzzardsbay.org>

The Garden Club of Buzzards Bay has moved into the modern world of technology.

On the public side, click on the Grant section and there is a downloadable application for perspective applicants. Our Plant Sale section gives updates on our progress including gorgeous pictures. The private side open to “members only” will be continually updated. Stay tuned for the password!

## Features



### **Longwood Gardens: Garden as Theatre**

by Laura McLean

On a recent trip through the byways of southeastern Pennsylvania to pickup my long-awaited Corgi puppy, I stopped to visit Longwood Gardens and promptly discovered one of America’s most captivating theme parks for gardeners.

In the space of an afternoon, my traveling companion and I strolled the grounds discovering a world far beyond the local seat,

world-famous for mushroom production. We needed a different venue and found it spread out on hundreds of acres planted in the early 1900s by Pierre du Pont. There were ancient glens, a forest with tree houses, formal Mediterranean inspired gardens and richly imbued glades that totally transported us.

The tour delivered beauty at every turn, from the magnificent woodlands of ancient native trees (the original intent was to save the forest land) to the stylized Italian water gardens boasting six large and 12 small blue-tiled pools with 600 jets of water and a



water staircase that recirculate 4,500 gallons of water each minute. The preserve contains 20 indoor and 20 outdoor gardens over hundreds of acres comprising a diverse garden wonderland. Among the notable sections was the topiary garden, with yews clipped into cones, cubes, spirals and other shapes that captures your imagination. Gardeners shear these topiaries every July and August, and it takes years to develop the desired forms. The garden today includes more than 50 specimens in 20 different shapes.



In the rose arbor, cascades of roses create a wall of pink during June, which was the time of our visit. The enclosure serves as one of the outdoor staging areas for concerts, and we were just in time for a jazz concert.

Among other destinations within, are:  
 A walled Theatre Garden with extravagant textures and a patchwork of muted colors  
 A chimes tower and waterfall swathed in lushness. The 61-foot-tall tower houses a 62-bell Carillon.

A flower garden walk bordering a 600-foot-long walk with a “whispering bench”

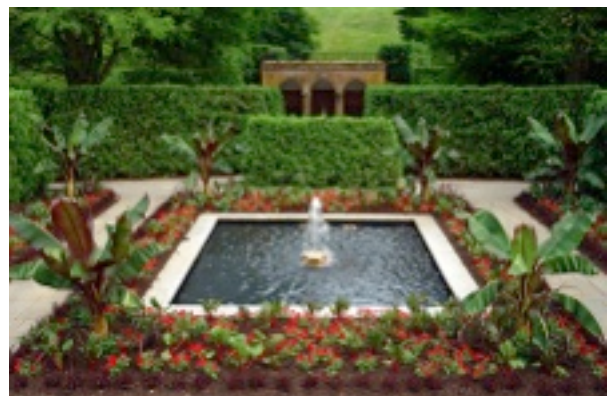
Lawns flanked by a massive American elm, white oaks, Japanese flowering dogwoods and a massive allée of copper beeches.

A magnificent allée of 27 huge bald-cypresses fronted by an arborvitae hedge provides a stately backdrop for a double flower border whose planting plan is redesigned each year.

Three love temples that provide eye-catching structures to the surrounding vistas

A variety of gardens, from the secret peony room to an oak and conifer knoll to a “Idea” garden showcasing 11 different plant groups.

Longwood's extensive performing arts program is an outgrowth of Pierre du Pont's interest in music and theatre and takes advantage of the many performance spaces he created. More than 400 events are scheduled each year, from organ and carillon concerts to Open Air Theatre productions. Seasonal festivals offer ample opportunities for all types of activities.



The public has embraced Longwood Gardens with great enthusiasm. Its early heritage is rich, and its modern-day additions exemplify the finest in contemporary horticulture. Yet most of its public appeal is due to Pierre du Pont's innate sense of the garden as theatre.

## Provisionals

### **Heather Campbell**

My father was a good gardener and taught me about gardening, but it wasn't until after he retired from the US Army and we settled in Cold Spring Harbor, NY that we could really garden.

- ❖ I have lived in Tiverton since 2008
- ❖ Prior to living in Tiverton, I lived on the Eastside in Providence for about 18 years.

During the years in Providence, I had an acre of gardens which had started many years before my arrival. It was exciting to have formal beds, English beds, very large old trees such as Blue Atlas Cedar, Linden, varieties of cherry trees, just to name a few. I had fun installing vegetable and rose gardens -- there was lots of experimenting especially with roses and hydrangeas

- ❖ In 2007, I took the University of Rhode Island's master gardener program which added a lot to my education. Prior to that, I did a great deal of reading on snowy winter days over the years.

I still have lots to learn about everything. The knowledge and the kindred spirit of the GCBB is such a great environment to learn and contribute.

### **Jennifer Brendisi**

I was born to Austrian refugees in England during WWII. Our family emigrated to the US in 1950, and I grew up in the New York area. After graduating from White Plains High School I went to the University of Akron in Ohio, where I got a BS in Biology.



Upon graduating I returned to NY and worked in medical research and at Columbia Presbyterian Hospital while studying at Columbia. In 1969 I married John, we lived in Manhattan and started our family in the 1970's. Later, we moved to White Plains where we lived for the next 30 yrs. While being a 'stay-at-home-mom' I was able to get my Masters in Public Health from CCNY, and for a while I worked for Head Start getting emigrant children proper health care. During that time I discovered that I really liked teaching, so I pursued a Masters in Teaching. Finally, with two children in school for the full day, I could begin my career as a teacher, which I enjoyed for 20 years.

In 2000 John and I planned our retirement; how and where we wanted to spend our remaining years. For us Dartmouth was the perfect place. The coast afforded mild winters, cool summers and all the activities we loved: gardening, sailing, and lots of open space. In addition it had great volunteer opportunities to support our interests. Since moving to Dartmouth I have been on the Board of Directors of Dartmouth

Natural Resources Trust, Education Chair and Treasurer of The New England Unit of the Herb Society of America, Curriculum Chair and Vice President of the Board at The Second Half at UMD.

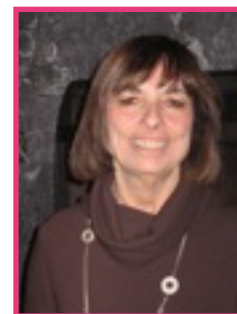
As a retired teacher of biology, geology, oceanography, and environmental science I can't get enough of nature's wonders. John and I have traveled extensively in the last 8 years to see nature in all her glory in Africa, South & Central America, Europe, Asia and the Middle East.

The reason we bought our Dartmouth home in 2000 was because the property had only 2 trees and a privet hedge on 2 acres. After 30 years in White Plains my property was completely planted...there was no space for any new flora. I have since established an essential vegetable/herb garden, perennial beds, and berry bushes, in addition to over 50 trees and countless shrubs and bushes. I am not partial to native species so I have some fabulous specimen and exotic plants. Presently, I am coming to terms with being an 'aging gardener' with arthritis, so I am gradually replacing my perennials with low maintenance shrubs or grasses, a la Sidney Eddison's "Gardening for a Lifetime".

## Lee Wheeler

Having been born on a small farm in Vermont I started gardening, especially vegetables, at the age of three (maybe earlier but that is my first recollection)! It was always a family undertaking to get the seeds in the ground on Memorial Day and then harvest, can, freeze, pickle or put the root crop in the cellar. My grandmother was a great influence on my love of perennials, watching her for hours engaged in her gardening.

After teaching in Vermont, my husband and I lived in Michigan for several years. We came to Southeastern Mass in 1971 when my husband took a job at UMASS Dartmouth as head baseball and basketball coach and have been living in Dartmouth since 1976. After our three daughters were in school I started teaching Special Education at Decas School in Wareham, retiring 2 ½ years ago.



Five grandchildren later, my daughters are scattered, but it leads to interesting places to visit. For example, I am amazed when I go for a walk in California and see Rosemary hedges or succulents thriving even when ignored. Another daughter lives in Florida and the third in western Massachusetts. I try to involve my grandchildren in gardening every chance I get because from experience I've learned that the younger one gets involved the more likely they are to gain a love of it.

Although a great deal of my time is spent gardening I also enjoy yoga, biking, skiing, hiking, reading and traveling among other things. I also enjoy volunteering for DNRT, the Coalition for Buzzards Bay and Trustees of Reservation. I decided to further my knowledge of gardening last year by taking a course to become a Master Gardener at Elm Bank and am looking forward to learning more as a member of the GCBB.

## In Memoriam



### **Julia Mentzer Fifield**

*(Shown at age 98 on her tractor)*

*(From The Valley News Orford, NH) ~ Julia Mentzer Fifield died quietly six days after her 107<sup>th</sup> birthday at the Alice Peck Day Hospital in Lebanon, NH with her daughter and son-in-law at her side.*

She was born in Somerville, MA, the daughter of Charles and Gertrude (Vinton) Mentzer. The family moved to North Williston, VT when Julia was about four years old and she grew up a "Vermont". She attended the Essex Junction High School, commuting to school on horseback. After her father's death in 1923, Julia and her mother moved to Cambridge, MA where Julia attended Lesley Normal School (now Lesley University) graduating in 1926. She taught school in Somerville for three years. In 1930, she married Charles Paget Golding in a ceremony at the farm of George

Clark in Plymouth, NH. The Goldings started out in Longmeadow, MA where their children, Ann and Charles P., Jr., were born. They moved to South Dartmouth, in 1935 and Julia remained there until 1963.

While in South Dartmouth, Julia and Charles were active in The Spouters, a local theater group and Julia was a member and a past president of The Garden Club of Buzzard's Bay (GCBB). She was the Captain of the New Bedford Red Cross Motor Corps during World War II. Julia was widowed in 1947 and embarked on a career as a Landscape Gardener (her mother and grandmother were both gardeners) while raising her children. She was very involved in the GCBB's participation at the Boston Flower Show for many years.

In 1960 Julia married Clifford Crane Fifield, an old family friend. They moved to her mother's home in Orford, NH in 1963. Julia was very active in Orford as a member of the school board, chairman of the cemetery commission (which she took over from her husband after his death in 1978) and a longtime trustee of the Orford Social Library, a special interest, and a member and past president of Rondo. She helped spearhead the fund drive for Orford's Community Fields and participated in Orford's Bicentennial Celebration. She was a regular fixture at the annual Old Home Day. She was one of the founders of St. Martin's Episcopal Church in Fairlee, VT and a devoted communicant.

In Hanover, she was very active with The Friends of the Hopkins Center and the Hood Museum of Art at Dartmouth College and was instrumental in the start of the Montshire Museum at its original site in Hanover. She also was instrumental in the development of The Magic Carpet program of the Montshire which continues to this day. She was an honorary member of The Hanover Garden Club.

Julia was trustee of the Canterbury Shaker Village in Canterbury, NH for ten years and Chairman of the New Hampshire Preservation Association Review Board for three terms, appointed first by Governor Meldrim Thomson. She was on the committee for the restoration of the Bedell Bridge in Haverhill, NH and a Colonial Dame in the National Society of Colonial Dames of America, New Hampshire Chapter. She was also active in The Garden Club of America, serving as national chairman consecutively of the Horticulture Committee, the Flower Shows Committee, and the Conservation Committee. Following those assignments, she was a Director. She received the Achievement Award of the Garden Club of America in 1988, a singular honor.

Julia loved Orford. She held the Boston Post Cane which she received in 1995. She always attended Town Meeting although her recent attendance was limited due to hearing loss. She was devoted to her friends, both in Orford and in Hanover and surrounding towns. She particularly enjoyed attending Dartmouth football games and in later years, her lunch groups in town. She will be sorely missed by her family and friends.

She is survived by her daughter, Ann (Joe) Davis of Orford, her son, Paget Golding of Bradenton, FL, three stepsons, George (Helen) Fifield of Sterling, MA, Crane (Fay Ann) Fifield of Seneca Falls, NY and Walter (Jeanne) Fifield of Concord, NH, and her beloved grandchildren and great-grandchildren. Contributions in her name will be welcome at St. Martin's Episcopal Church, P.O. Box 158, Fairlee, VT 05045 and at The Orford Social Library, P.O. Box 189, Orford, NH 03777. There will be a Celebration of Julia's Life in May, time and date to be determined, in the garden of her Orford home.

## Recipes

### **Spinach and Split Pea Mash**, Ruth Furman - Recipe & horticultural note

*This Indian-spiced mash is a nice alternative to mashed potatoes; even better it's quite good leftover as a dip for rye crisps, toasted pita or crudité's. The sumac gives it a tang; if you don't have any sub lemon juice with a bit of salt.*

#### **Recipe**

1 ½ cup green split peas

3 ½ cup water

Rinse the peas in a colander, wash and drain a few times. Soak in the water for 2 hours and then bring peas and water to a boil over high heat. Reduce heat to low, cover and simmer 15-20 mins. Most of the water should be absorbed and the peas should be tender and moist. Remove from heat and let cool 30 mins.

¼ cup oil

1 cup finely chopped onion

4 medium garlic cloves, minced fine

1 Jalapeno chile, seeded and chopped

1 teaspoon salt

8 oz fresh spinach (w/stems)

1 tablespoon sumac

2 teaspoon dried mint



Heat oil in medium pan, add the onions and sauté until golden, about 5-7 mins. Add the minced garlic and sauté 2-3 minutes. Add the Jalapeno and fresh spinach. Stir well and cook until spinach wilts. Set aside and cool for 15 min.

Once the split peas and spinach mixtures have cooled, puree each separately in a food processor. Process the peas until smooth and the spinach until a rough puree, slightly chunky. Combine the peas and spinach in a bowl and stir in the sumac and the mint. Serves 6-8 generously, many more as a dip.

\*

\*

\*

\*

**Horticultural Note:** As an interesting note, Ancient Romans and Egyptians used sumac for citrus flavoring in their cooking. It's a dried berry-like fruit harvested from a shrub related to the cashew tree, that's ground into a powder and adds a sour, tart taste that's a bit more floral than lemon.

Used extensively in Middle Eastern and North African savory dishes to enhance everything from salads, rice dishes, yoghurt based sauces as well as cooked meats and veg. It's also found in a popular condiment *zahtar* which is a mix of sesame seeds, thyme and sumac. Daou Market in Fall River has carried it as does Penzey's.

The sumac used in the Middle East is *Rhus coriaria* while our native species *R. glabra* was used by native American Indians in preparation of traditional sour beverages. Another native sumac *R. typhina*, the staghorn sumac is strictly an ornamental and the dreaded poison sumac is a completely different genus, *Toxicodendron*. The old world and new world edible species apparently have similar flavors.

## Apple Walnut Muffins - The New Blueberry Hill Vermont Cookbook Mary's (Schubert) Kitchen



1 cup unsalted butter at room temperature  
 2 cups sugar  
 3 eggs  
 1 Tablespoon cinnamon  
 3 teaspoons vanilla extract  
 3 medium apples, finely chopped  
 2 cups chopped walnuts  
 1 cup raisins (can substitute dried cranberries)  
 1 ½ teaspoons baking soda  
 ½ teaspoon salt  
 3 cups flour

1. Preheat oven to 350 and line muffin tins with paper liners.
2. In a large mixing bowl, thoroughly cream the butter, sugar, and eggs. Add the cinnamon, vanilla, apples, walnuts and raisins and mix until combined.
3. In a separate bowl, sift together the flour, baking soda, and salt. Blend these into the batter (it will be stiff).
4. Spoon the batter into the lined muffin tins. (Fill 2/3 full for small muffins, to the top for large.) Bake for 25 minutes for 25 minutes, or until a tooth pick comes out clean when inserted into the center of a muffin. *(Makes 24 small muffins or 16 large muffins)*

## Homemade Apple Sauce, Mary's Kitchen

3 pounds apples, cored, peeled and chopped into chunks

*(I use Macs)*

Juice of half a lemon

1 cinnamon stick

½ cup ginger ale (or cider)

½ cup Turbinado sugar *(a type of sugar-in-the-raw)*

½ teaspoon ground ginger

½ teaspoon freshly grated nutmeg

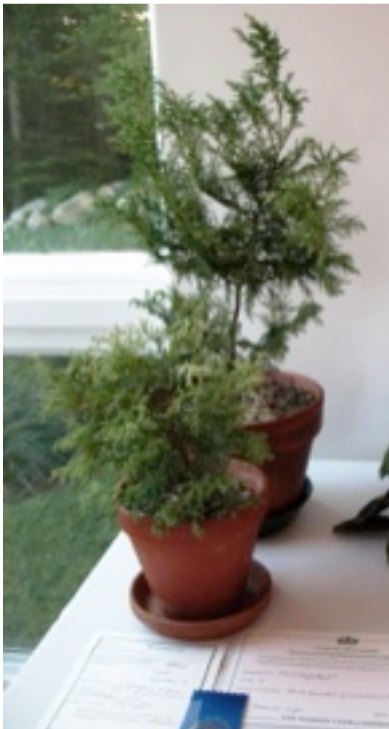


1. As you are chopping the apples into the pot squeeze the lemon juice over them to keep them from discoloring.
2. Add the cinnamon stick and the ginger ale to the pot, cover the pot and simmer for 20 minutes or until the apples are soft enough to mash.
3. Mash the apples, leaving some smallish chunks.
4. Stir in the sugar, ginger and nutmeg. Remove the cinnamon stick.

## Photo Gallery



*Clockwise from top left: Carolyn Willard, Mary Schubert, Betsy McBratney, Nonnie Hood*





*Clockwise from top left: Tina Reed, Susan McLaren, Heidi Huguley, and Anne Almy*

