



NEWSLETTER



President's Message

Greetings Everyone,

The second half of this year has been an ongoing delight with wonderful participation from everyone. The programs were all well attended and the garden tours of Little Compton were a huge success. Thanks to Celeste and her generosity. May is always a busy month and this year was no exception. The Woodland Walk theme was rain but despite that it was well attended and many of New Bedford's 4th graders enjoyed a botany lesson and garden tour with help from our members. The Plant Sale a huge success with a profit of \$9,472.55. It was great fun and so many members with husband helpers added to the huge success.

Extra work in the Gardens was needed as 52 members of the Seaside Gardeners of Marshfield and 30 members of the Cambridge Plant and Garden Club came to tour the Gardens of the RJD and elsewhere. Thanks again to Winnie for hosting a beautiful and yummy Annual Meeting. We celebrated the memories of some of our passed members, acknowledged great accomplishments by the Conservation Committee for their work at the Buttonwood Zoo and The Nathan and Polly Johnson House and honored committee heads who helped keep the Garden Club of Buzzards Bay running. I am so honored to be working with such a terrific and talented group of women. Thank you all for all your hard work and time contributed.



I look forward to exciting year ahead. We have 3 wonderful new provisional members who bring lots of knowledge with them and the Greenhouse has been transformed into a clean, green and earth friendly place to work and share our knowledge. We are off and running toward 2010.

Cheers, Tina

GCA Convention Highlights

The national GCA convention was held in Providence, RI on May 2nd and 3rd. I had the privilege of attending as a delegate with Tina Read. The \$25,000 Founders Fund was awarded to the Asheville, NC project, "Junkyard to Park". Two new clubs joined the GCA that makes 199 member clubs. Congratulations to Peg Megowen who was awarded a 2nd place in the flower show. The GCA will be celebrating its 100th birthday in 2013 in Philadelphia, where the organization was founded.

Fred King gave an interesting talk. His message was simple...what people want most in their "public spaces" are benches! A simple item to enjoy the community we live in. Doug Foy spoke and asked the question, "Do you live where you can walk for a quart of milk?" This opened his talk on energy; where is it wasted and what can be done about it. Walking, using public transit, unplugging the cell phone charger, turning off the power strips on the TVs, harvesting the rain water are a few of the things we can do to conserve energy. Garden clubs have been an essential force in conservation and working to preserve our resources.

The Delegates Workshop that I attended ended with an intriguing statement: The ideal GCA member looks like a girl, acts like a lady and works like a dog!!

----Agnes Armstrong



At **The Seven States Daffodil Show** at Tower Hill Laura Gifford won a Silver Ribbon for the most blues (18) and Barri Throop won The Miniature Gold Ribbon for the best miniature daffodil.

Congratulations! GCBB has talent.

GCBB Annual Plant Sale

"With many pairs of eyes and hands and attention to myriad details, we managed to have a fantastic result. The final figure for the plant sale was \$9472.55, a club record. It's amazing just how talented everyone is.

Many thanks to all involved."

-Gail Davidson



TRAVEL

Botanical Gardens – Coast to Coast

By Carolyn Willard

Marie Shelby Botanical Gardens

Sarasota, Florida

www.selby.org

The Marie Shelby Botanical Gardens, on the edge of Sarasota Bay in downtown Sarasota is a favorite morning or afternoon destination when I visit my mother who lives nearby. Marie Shelby and her husband William moved to Florida in the 1920's after making millions in the oil drilling industry. They had no children, were avid art and plant collectors and patrons of the arts in Sarasota. When Marie Selby died in 1971, she stipulated that their home, the former Christy Payne mansion, be made into a botanical garden to benefit the public. Over the course of 35 years, the Selby staff has created a wonderful garden on 9.5 acres on Sarasota Bay. The garden has more than 6,000 different species of orchids alone and more than 20,000 plant species.

Of particular interest in the gardens are the massive Mangrove trees, a great place for children to play even in the hottest of weather. A spiraling walkway leads you up to the canopy where you can get a different view of the gardens below and through the trees of Sarasota Bay.

Epiphytes (plants that grow on other plants) are the focus of much of the garden's research and conservation efforts.

Inside the Tropical Display House, in a lush rain forest atmosphere, bromeliads hang off trees in abundance and unusual orchids are everywhere. Outside are a large cactus and succulent gardens, a koi pond, butterfly garden and a towering bamboo pavilion.

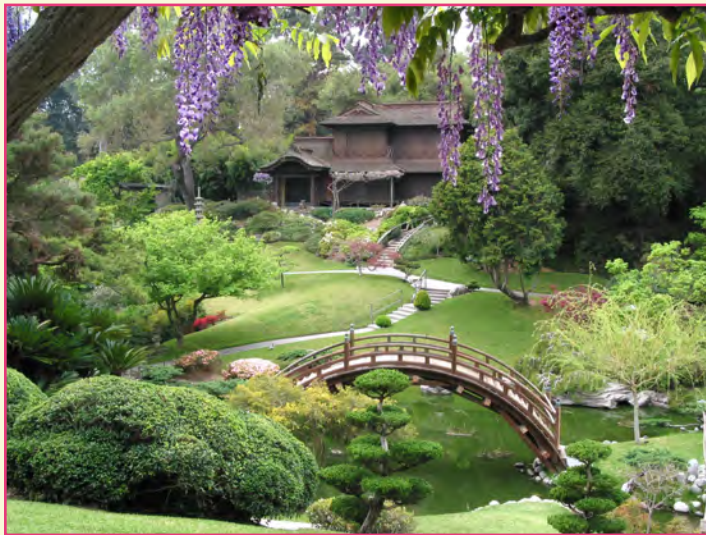
The Selby Gardens are open 10 a.m. to 5 p.m. every day but Christmas.



Huntington Botanical Gardens
 San Marino, California
www.huntington.org

The Huntington Gardens covers 120 acres of the 207 acres of the former Henry H. Huntington estate in San Marino, California, near Pasadena.

Huntington, a Central Pacific railroad tycoon, and his wife Arabella (married to Huntington's rich uncle before he died and then Huntington) were childless and spent much of their time and



Created in 1912, the Japanese Garden features a small lake spanned by a moon bridge, a traditional house, and trellises of wisteria that bloom in early spring. The Huntington.

millions pursuing their three passions –books, art and gardening. He formed the Huntington Foundation in 1919 and after his death in 1927 his Beaux-Arts mansion became the Huntington Art Museum and is now one of four art museums on the grounds. The library holds a rare manuscript of *Canterbury Tales*, the double-folio edition of Audubon's *Birds of America* and many early editions of Shakespeare. The art galleries feature a vast collection of European art, including Gainsborough's *Blue Boy*, a rare 20th century American collection of Cassatts and Edward Hoppers and others.

You could easily spend days at the Huntington. My son and I spent four hours just in the gardens before having to leave – literally running through the Rose Gardens in order to meet a plane at LAX.

Occupying nine acres on the slopes of a canyon, this is one of America's oldest, most elaborate, and gracefully matured Japanese gardens. A five-room house, pagodas and lanterns, and many mature plants were moved to the site from a commercial tea garden in Pasadena in 1912. A walled courtyard containing a rock and sand garden and a bonsai exhibition area was added in 1968. The garden boasts several beautiful forms of Japanese red pine, handsome spreading junipers, large cycads, arbors of wisteria, and thirty-foot-high sweet olives.

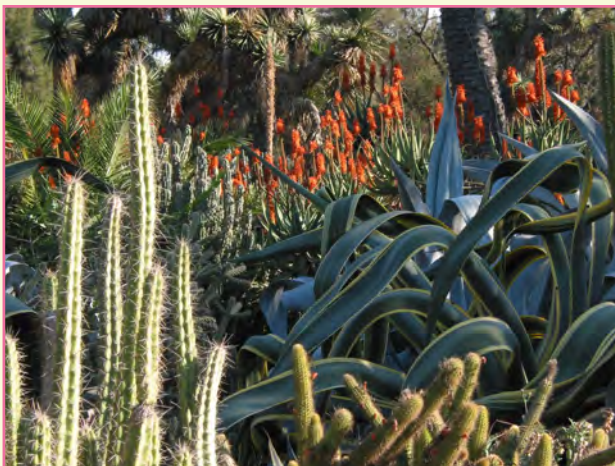
As you step into the garden, you see a barrel bridge crossing a stream with a small waterfall and fern detail. Koi swim freely in the pond below. Even on a crowded Saturday there was a feeling of peace and tranquility.

From the Japanese garden we walked down a camellia-lined path to the newest part of the Huntington, its Chinese garden. Named Liu Fang Yuan or the Garden of Flowing Fragrance, it has a lake, several pavilions, tea house and five stone bridges.



View of the Terrace of the Jade Ribbon Bridge in the Garden of Flowing Fragrance, Liu Fang Yuan. © The Huntington

The Desert Garden has one of the world's largest succulent and cactus displays in the world. Covering approximately 10 acres, the garden was created in 1907 when Huntington's



A colorful vista of unusual shapes and textures in the Desert Garden. The Huntington.

superintendent William Hertrich gathered succulents and cacti from local nurseries, private resident and road trips to the desert in the Southwest United States and Mexico.

Now the garden has 60 different landscaped beds. In the upper portion there are many plantings of cacti, including the *Cereus xanthocarpus* which was a mature specimen when planted in 1910 and now is more than 20 feet high. Some 200 of the world's 300 species of aloe grace the lower gardens, including many from southern Africa, such as the *Aloe bainesii*, which can grow to more than 50 feet. The number of succulent species is more than 5,000.

Dumbarton Oaks Garden and Museum by Sally Truslow

Earlier this spring, Bob and I spent a weekend in Washington, DC with our daughter, Anne, who lives in Georgetown where among her neighbors is Dumbarton Oaks Garden and Museum adjacent to Montrose Park where she walks her dog. Like many cities Washington is full of surprises, but perhaps because it is our nation's capital and inspires pride of place, I am overwhelmed with the history and rich detail of architecture in the residences and planned neighborhoods of an earlier time.

So, it was that we decided to explore Dumbarton Oaks and its gardens and museum which was created by Mildred and Robert Woods Bliss, who in 1920 purchased the 1801-built Federal-style house and property. By 1921 Mildred Bliss had hired Beatrix Farrand to design the gardens. The two became very good friends and Mildred closely collaborated with Beatrix.

In the early stages of planning Beatrix followed her mentor, Charles Sargent's advice "to make the plan fit the ground and not twist the ground to fit a plan." Close to the house she designed many intimate places with walls with carefully selected plantings. Down the steepish hill she created a series of terraces each suited to the particular topography. She screened and framed the view of each terrace below to enhance the flow and anticipation of the garden visitor. Later, after Beatrix Farrand and her husband moved to California, a member of her staff, Ruth Havey, became involved in the design process and her work reflected the evolving tastes of Mildred Bliss and changing role of Dumbarton Oaks itself. In 1940 Mildred and Robert Bliss gave the upper 16 acres to Harvard University in the creation of the Dumbarton Oaks Research Library and Collection. In his dedication remarks Robert Bliss said, "There was a need in this country, we thought, of a quiet place where the advanced students and scholars could withdraw, the one to mellow and develop, the other to write the result of a life's study."

We were there too early in the season to appreciate the full bloom, but the Rose Garden is exquisite and the boxwood are numerous. The architectural features and ornaments enhance the experience to the point that it was hard for me to absorb all the details. After my first spring with the GCBB and a workshop with Fran Levin on roses and a workshop with Sue Fairfax on boxwoods with extensive tutorials from Happy Webb and Debbie Tinay, I am anxious to return with a more educated eye.

(Details on the history of Dumbarton Oaks was gathered from the brochure of the gardens)



Drawing Inspiration from Gardens of Little Compton and Westport by Laura McLean

*Homer called on the Muses to help him tell his story in the epic poem "The Odyssey."
In a similar way, we gardeners find creative strokes of genius through inspiration.*

Visiting other gardens is one way of educating yourself and getting motivated to garden. Seeing ideas expressed and innovative approaches to planting design and composition helps us find solutions and inspiration in our own gardens.

July's trip to four private gardens in Little Compton and Westport found members strolling an array of gardens that gave us insight and delight. These ranged from meticulously clipped topiaries and lavish serpentine beds to a fantasy labyrinth featuring color themed rooms with lots of unusual cultivars to those that rely on the location to dictate the plant material. Through these masterfully composed landscapes, we found innovative approaches to solving problems of deer, salt, wind and privacy, while being utterly enchanted along the way. Thank you to Berta Atwater, John Gynne, Pam Beck and Celeste Penny for sharing their wonders.



RECIPES from the GARDEN

Mixed Antipasto

Serves 10 – 12 people

For the marinade:

1 large garlic clove, minced
 2 T balsamic vinegar
 2 T red-wine vinegar
 ½ t crumbled dried rosemary
 1 t dried basil
 1 t dried oregano
 ¼ t dried hot red pepper flakes
 1 t salt
 ½ t ground black pepper
 ½ c olive oil

In a small bowl whisk together the garlic, the vinegars, the rosemary, the basil, the oregano, the red pepper flakes, and salt and pepper. Add the oil in a stream, whisking, and whisk the marinade until it is emulsified.

Antipasto ingredients:

3 large carrots, cut diagonally into ¼ inch-thick slices
 2 small fennel bulbs (white part only), cut in half, then crosswise into ¼ inch-thick slices
 2 red bell peppers, roasted and cut into strips
 *I substituted ¾ c red (and sometimes yellow) pepperdues, cut in half
 2 yellow bell peppers, roasted and cut into strips
 * I omit them
 12 oz. jar peperoncini, drained well
 ¾ pound mixed olives
 ¼ pound sun-dried tomatoes, packed in oil, drained and cut into strips
 ¾ pound bocconcini (small rounds of mozzarella)
 *I substituted provolone or pecorino fresca, which I cut into ½ inch squares
 ½ pound pepperoni or sopressata, cut into ¼ inch-thick slices and halved or quartered
 Two 7 oz jars marinated artichoke hearts, drained well
 *I've substituted 2 packages of frozen artichokes, blanched –or grilled artichokes, cut in half (from Sid's)
 1/3 c minced parsley leaves

Blanch carrots and fennel (frozen artichokes, if using) for 3-4 minutes, then plunge into ice water. Cool and drain well. Toss all the ingredients in marinade until combined well. Chill, covered, for at least four hours or overnight.

Serve at room temperature as a first course on small dishes with forks, or as a stand alone hors d'oeuvre with substantial toothpicks.

This recipe keeps its integrity for several days in the refrigerator.

Recipes and Illustration by Mary Schubert



STRAWBERRIES AND CREAM

An Italian Style Treat

1/3 CUP MASCARPONE CHEESE
1/3 CUP HEAVY WHIPPING CREAM
1-2 TABLESPOONS GRANULATED SUGAR
½ TEASPOON ALMOND EXTRACT *OR* 1 TABLESPOON
AMARETTO
1 PINT LARGE STRAWBERRIES



Wash and remove stems of berries, hollowing out a small indentation for the cream.

Place upside down on a paper towel until ready to fill.

In a medium bowl, whip the mascarpone and whipping cream until soft peaks form. Add the sugar and extract *or* amaretto and continue to whip until stiff peaks form.

Spoon the prepared cream into a pastry bag and pipe into the hollow of the berry.

The berries can be held for a short time in the refrigerator before serving.

They can be served as an hors d'oeuvre, a dessert or anytime of the day that calls for something special.



Secrets of the Woodland Walk

by C. Willard

The week of this year's Woodland Walk was one of the rainiest of the spring. Despite the weather, we had a full schedule of New Bedford 4th graders over four days, with many, many garden club volunteers acting as guides or botany instructors, many for more than one morning. Because of the number of volunteers we were able to make small groups for most classes, with each docent taking 4-6 students.

There are many stories about the plants on the woodland walk, many of them from the detailed booklet that Fran Gellman put together last year and a few from other sources, including Fran Levin and Sally Schwartz. Here is a sampling of tales used during this year's walk. Most are taken almost verbatim from Fran Gellman's booklet.

Rue Anemone: Named after the Anemone or windflower, the Rue Anemone was thought to have great healing powers and the Persians adopted it as a symbol of disease. Its juice supposedly cures foot ailments.

Bloodroot: Native Americans used the root for "war" paint.

Dutchman's Breeches: The spurs on the flower head look like white pantaloons hanging upside down from the stem. Another name is blue staggers, which refers to the fact that it is poisonous. The plant contains alkaloids and has been known to kill cattle. The effects of the poison take two days to appear and the symptoms include trembling, staggering and labored breathing.

Columbine: *Columba* in Latin means "dove" and the fluttering flowers of the Columbine are said to resemble flocks of hovering doves. Another name for this plant is Lion's Herb. In old myths, lions ate Columbine in the early spring to grow stronger.

Mayapple: An old superstition about the mayapple is that if a girl moves it, she will become pregnant.

Shawnee Indians used the Mayapple as a laxative and it was once used to treat warts.

Forget-Me-Nots: There are three stories about how the forget-me-not got its name.

1. An old legend tells that a girl on the Danube spotted the blue flowers on an island in the river and wanted them. Her lover dove into the river and picked the flowers, but on his return swim was swept away. He yelled, "Forget me not!" as he was pulled downriver to his death.
2. In another story, God was naming all the plants and the little blue flower with the yellow eye could not remember the name given it. Finally God whispered to it, "Forget-me-not, that's your name."
3. Lastly, its name may have derived from the fact that its leaves are so bitter their taste is never forgotten.

Though bitter, the leaves were boiled for medicinal purposes. It was believed to be an antidote to the bite of an adder.

Jack in the Pulpit: The story goes that when city boys came to the country their country cousins would give them a bite of Jack in the Pulpit. At first the taste was fine, but after a while a burning sensation would begin and would cause an inflammation of the throat and mouth that would last for hours. Native American would boil the dried Jack in the Pulpit, pulverize it and use it to make flour. Sometimes called an Indian turnip, the plant, pounded to a pulp, was applied to the forehead to cure headaches.

Shad Bush: When the shad bush blooms, the ground can be worked, which meant that the bodies of those who died over the winter could be buried.



Solomon's Seal: Solomon's Seal may have gotten its name because the "scars" on its rhizomes resembled a seal on wax. The scars reveal the plant's age. Most 17th century herbalists believed that the pulverized or "stamped" root would "seal" open wounds.

Indian Strawberry: Unlike its hybridized cousins, the Indian Strawberry is tasteless. Native Americans would crush the berries and make a facial mask for improving the complexion. The roots were boiled and used to cure diarrhea and stomach cramps.

Foam Flower: Native Americans would rub the blossoms in their hands to clean them; hence the plant's other name – soap plant.



Trillium: Trillium had many medicinal uses for the Native Americans. They squeezed its juice into the eye or soaked the root to make eyewash. The root was used to ease the pain of childbirth. Women used Trillium as a love potion. They would boil and root and drop it in the food of the desired man. One Indian story tells of a young maiden who boiled the root and was taking to put into her young man's food when she tripped and the root fell at the feet of an old man who promptly ate it. He followed the clumsy maid around for months. An old superstition: If you pick Trillium, it rains. Red Trillium is sometimes called "stinking Benjamin." Trillium's bad smell attracts flies.



Ferns: The curled, emerging heads of ferns are fiddleheads because of their shape resembles the top of a violin. Ancient ferns were compressed over millions of year to create coal.

New Members

Sarah (Sally) T. Truslow

The move to South Dartmouth was the culmination of several years trying to decide where Bob (a former banker) and I would like to live during our active retirement years. I have deep roots in Maine and really thought that is where we would go. After considering the long winters, our memories of keeping our sailboat in Padanaram from 1986 - 1992 inspired us to look a little more south of Sherborn, Massachusetts where we had lived for 35 years and raised our two children, who are now 40 and 36 years old.

I grew up primarily in the southern part of the country, Washington, DC, Richmond, Virginia and Galveston, Texas and 5 years in Katonah, New York as a young child. After I finished school I relocated to New York City (where the sights and sounds still make my heart beat faster and in my imagination I can execute 32 fouettes with a double pirouette flawlessly). There I worked for Time-Life, first as a secretary in the ad-sales department of Time Magazine and then for Time-Life Books as a financial assistant.

About a year after Bob and I married, we moved to Wayland, MA and then to Sherborn. In Wayland I was on the board of the League of Women Voters, and in Sherborn I became involved with the support groups for the local schools and the Sherborn Library. I worked part-time for 18 years with our neighbor, Anne Bell Robb, who had a gift catalogue of custom-made gifts with her designs. For the last 12 years I have been a member of the board of The National Children's Book and Literacy Alliance which endeavors to make issues related to young people's literacy, literature and libraries an ongoing priority on our national agenda.

Three years ago this spring Bob and I bought our house on Bakerville Road. Even though we first saw the house in February, a huge selling point were the gardens and the effort by the sellers to be true to the local landscape, open meadow, uncluttered stonewalls, and gorgeous trees particularly on the north side. It wasn't too difficult to more or less ignore the many, many gardens the first summer, but by the second and third summers I was becoming frustrated with my ignorance of planting more than herbs and geraniums and the gardens were becoming overgrown and needed real attention and help.

Little did I know three summers ago that I would be working at the GCBB spring plant sale as a part of the group instead of a satisfied customer of basil, rosemary and thyme, and that with the help of my neighbors, Peg Megowen, Joan Bullard, Anne Webb and the creator of our gardens, Gail Davison, that I would be up to my elbows in dirt more confidently pulling weeds instead of precious flowers, planning new installations, and be associated with so many knowledgeable horticulturists.



Ruth Ann Walega



My friend, Mary Schubert invited me numerous times to become a member of the Buzzards Bay Garden Club. Finally the timing was right and I have enjoyed my association with such a learned group. I am in awe of the knowledge of the members and have enjoyed increasing my gardening skills.

I live in Mattapoisett with my husband, Wayne. We have been married for 45 years and are Mattapoisett natives. My background is in nursing. I have three grown children and three grandchildren.

In 1993 we bought an old ship captain's house on North Street in town that had some formal gardens, an orchard, and historic plants and trees. Among the original plantings is a magnificent Japanese Cherry tree. I researched the history of the house and found that the original owner held a tea party when the cherry tree bloomed in the spring. I have carried on this tradition to the delight of my neighbors and relatives.

The original gardens lacked color and personality and we have made some substantial changes. We have added some landscape lighting to enhance the look at night. I have always enjoyed gardening and find it a therapeutic release. I am a gardener who likes her hands in the soil.

GCBB History Greenhouse, Boxwood, Civic and Woodland Gardens

- 1952 GCBB rented Greenhouse in Nonquitt
- 1954 Mary Stanton (now Mary P-W)+ Sue Underwood took course at Arnold Arboretum on boxwood - members went to Mrs. Sarah Chapman Francis' green garden in Quisset brought back 22 cuttings of Boxwood and propagated in ½ coarse sand, ½ peat moss.
The Boxwood Committee was appointed and 11 members used the Greenhouse.
- 1958 Boxwood nursery built in Nonquitt designed by Sue Underwood, built by members
- 1964-1972 - 14 varieties of Boxwood sent to 26 states – 2300 in all
- 1979 Knowles Family Greenhouse in Nonquitt used by GCBB also housed Boxwood collection
- 1980 Nonquitt nursery closed all plants moved to a garden designed by Jane Walker, Rica Beckman and Katie Howland at Edie Knowles' house
- 1981 WHALE bought RJD and asked GCBB if they were interested in restoring Greenhouse and gardens
- 1982 GCBB signed lease with WHALE members raised \$50,000 with Kay Buckley's help to rebuild greenhouse at RJD
- 1983 Fall, Greenhouse ready - work needed to restore gardens and wildflower walk
- 1985 Founders fund award from GCA for \$25,000 to restore Mrs. Duff's wildflower garden on southern perimeter. Clearing, planning and planting began.
- 1986 Varieties of Boxwood moved to RJD now Boxwood Garden designed by Jane Walker, Rica Beckman and Sally Howland
- 1987 4th Grade educational program started – 600 + children yearly
- 1988 Perennial Civic Garden designed with help from Sue Underwood
- 2003 Plantings in Civic Garden refurbished with help from Sue Fairfax
- 2004 David Haskell helped with \$12,000+ major overhaul of Wildflower now Woodland Walk garden, new plants, new path, expanded botany program for school children.



“Her cheeks and lips were as red as holly-berries; her hair was for all the world the color of a Christmas candle-flame; her eyes were bright as stars; her laugh like a chime of Christmas-bells, and her tiny hands forever outstretched in giving.”

-from *The Birds Christmas Carol* – by Kate Douglas Wiggin.

...es for Christmas

VICKI SHADE 79

