



# October 2014

# President's Message

This month I have been fortunate enough to be in northern France, Belgium and Holland during the last half of September. I thought that I would see more rhododendrons, but they don't appear to be as popular where I was travelling. To be fair, gardens were not the focus of our trip.

Our first meeting of the year included some outstanding pot luck dishes to help with the wonderful camaraderie that has become a hallmark of the Nanaimo Rhodo Society. Thank you to all who were able to attend.

I encourage you all to attend our October meeting as Ken and Madeleine Webb are outstanding propagators and we will all learn a great deal from their program. You are encouraged to bring plants that you may want to propagate.

See you soon! Chris

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Nanaimo Rhododendron Society Box 241, #101-5170 Dunster Road Nanaimo, BC V9T 6M4 Website: nanaimo.rhodos.ca email: nanaimo@rhodos.ca

Next Meeting
Thursday October 9, 7:30 pm Beban Park Social Centre
Ken and Madeleine Webb
'Propagating Rhododendrons'



# Goodies for October Meeting

Mary Jane Derksen

Charles Hardy

Eliane Leclerc

### Our September Speakers Ken and Madeleine Webb

It is that time of year to start thinking about propagating some of our favorite hard-to-find rhododendrons.

In that vein, we have invited Ken and Madeleine Webb of Saanich to show us some of the secrets to their very successful propagation methods.

The Webbs have for a number of years put roots on 1000+ cuttings each year and have distributed them to the rhododendron societies in District One, asking only a small donation to the Victoria Rhododendron Society. Ken will describe his propagator that he uses at his home and describe or demonstrate methods that members can successfully root rhododendrons at home with little equipment. They will have lots of information about when to take cuttings and find the cuttings on the plants that have the best chance of success.

Ken and Madeline are well known rhodoholics hosting propagation workshops and are very involved in the upcoming 2015 conference in Sidney BC, with Ken handling the bus tours both during and after the conference.

Ken is currently the District One representative to the ARS and travels to most of the ARS conferences. Ken and Madeline will accept cuttings from members at the meeting, so if you have **a rare or hard-to-find plant** that you would like to reproduce call Art for basic instructions on how to make the cuttings.

### **Rhodos Worth Growing**

**R. davidsonianum (Ruth Lyons)** Flower mauve to pale lavender, white tinged pink or pink, often with red or purple spotting or blotch. Blooms early midseason. Upright plant habit. Grows to an approximate height of 6 ft. in 10 yrs. Hardy to -18°C.



**R. 'Phyllis Korn'** 5', - 26° C, M, 4/4. Large, glossy green, thick textured leaves make this one of those plants you will enjoy viewing when not in flower. It blooms with soft, creamy yellow trusses that have a touch of red in the throat. A flower of the aristocrat! 'Diane' x Gomer Waterer



# **Getting to know each other** By June Bouchard

This month, I have the pleasure to introduce you to my good friend Eileen. Eileen has been in the NRS for 6 years and has volunteered at many of our functions, especially at the cash register during our annual plant sale and the challenge afterwards of counting money and balancing all columns! But as you will see below, there is a lot more to Eileen than growing rhododendrons (and counting money<sup>(3)</sup>).



# 1. How long have you been growing rhododendrons?

They have always been in our garden, but more seriously after meeting June Bouchard (at Quarterway Elementary) and visiting her garden at a year-end staff BBQ – 6 years ago.

### 2. How long have you lived on Vancouver Island?

Since 1972: my family moved west (from Quebec) to Victoria when I was a teenager; then Bryan and I have lived in Port Alberni, Qualicum Beach and presently, Nanaimo.

### 3. Describe your best day in the garden. ③

As I see myself more of a fruit/vegetable gardener, I love it when I am able to gather fresh berries for breakfast; have my "recess snack" outside in summertime; and harvest whatever is ready for lunch and dinner. While outside, I enjoy listening to and watching the wildlife (bees and hummingbirds feeding on the flowers and an amazing variety of birds). When we return from a trip, we naturally gravitate to the garden (even before going into the house) – to see the changes and surprises – especially after being away for 2 weeks and more!

## 4. What other interests do you have?

I love being active – particularly when it involves being outside. I am an early morning runner, before most people are awake. I also enjoy cycling – Bryan and I bought new road bikes in the spring and cycled over 2000km this summer – throughout Vancouver Island and the Olympic Peninsula. Kayaking, golfing, hiking and skiing are other outdoor pursuits I enjoy. For relaxation, I enjoy reading and have been a member of a book club for over 15 years.

# 5. Do you have a favourite rhododendron?

I have 2 - Paprika Spiced and Starbright Champagne.

#### 6. What do you like about the Nanaimo Rhododendron Society?

I enjoy meeting the other members and the educational sessions at the meetings.

#### October Raffle Plants

#### R. 'Rose Blewett'

3'x3' Compact evergreen. Pale apricot flowers with reddish center in spring. Best with some shade. Northwest hybridizer Lofthouse



## R. 'Honeybutter'

From Northwest hybridizer, Jim Barlup. Yellow-orange bicolor flowers are held in dome shaped trusses. Can't help but be beautiful because of its' parentage. Buds young. ('Nancy Evans' x ['China' x 'Lem's Cameo'])



# R. 'Rothenburg'

Rhododendron 'Rothenburg' is a vigorously growing evergreen shrub. It produces trusses of dramatic pale yellow, funnel-shaped flowers with deep yellow-pink dorsal spotting in mid-late spring. -10 $^{\rm 0}$ C ' Diane' x R williamsianum Hybridizer – V. Von Martin Donated by Debbie Gaboury





### SYDNEY BY THE SEA

The 2015 ARS conference planning is well underway with only seven months plus to go. The speakers' list and the garden tour look very special. The online registration will be available in October. The conference committee needs lots of volunteers from District 1 during the conference and has sent out a list, which will be available at the October meeting.

### Use in the Landscape

Rhododendrons can be planted in the yard as specimen plants. However, it is usually better to consider the rhododendron as a part of the landscape and plant it in a border or foundation planting with other shrubs. Rhododendrons should be grouped to achieve certain effects, considering size, color, season of bloom and other factors. Usually the taller growing plants should be towards the back of the planting, medium sized ones in front, and low growing rhododendrons or other plants around the edges.

Evergreen azaleas look nice grouped together in masses with varieties that bloom at the same time and colors that blend with each other. Somewhat the same is true for deciduous azaleas and rhododendrons in order to avoid a too "spotty" picture.



In laying out a planting, thought must be given to the size of the plants. There is a great difference in the ultimate size of rhododendron and azalea varieties and if they are not planted with this in mind the rapid growing ones will soon shade out the slower growing ones. Estimates as to mature size may be obtained from various catalogs or from the plant database. A too aggressive variety may take more than its allotted space which may mean moving out the ones being crowded. Fortunately, rhododendrons are relatively easy to move because the root system is quite fibrous, compact and shallow.





Art and Susan enjoying their grapes and Asian Pears after surrounding their plants with electric fences to deter the determined raccoons.

# **Truly Deep Apple Pie**

#### **INGREDIENTS**

1 cup sugar

1/2 teaspoon ground cinnamon

1 teaspoon ground cardamom

6 tablespoons unsalted butter

4 Granny Smith apples (about 8 pounds), peeled, cored, and cut into eighths

3/4 teaspoon pure vanilla extract

6 tablespoons Calvados or brandy

1/2 cup plus 2 tablespoons heavy cream

All-purpose flour, for work surface

1/2 recipe Pate Brisee

1 large egg yolk



# DIRECTIONS

- 1. Stir together sugar, cinnamon, and cardamom in a small bowl; set aside.
- 2. Melt 2 tablespoons butter in a large skillet over medium-high heat. Add one-third each of the apples and the sugar mixture, and ½ teaspoon vanilla. Cook, stirring often, until apples are tender and liquid has thickened and caramelized, 8 to 10 minutes. Remove from heat. Working carefully, as alcohol may ignite, stir in 2 tablespoons Calvados. Return to heat, and cook until alcohol burns off, 30 seconds. Add 3 tablespoons cream; cook, stirring constantly, until thick, 2 to 3 minutes. Transfer apple mixture to a large bowl. Repeat with remaining apples, sugar mixture, vanilla, and Calvados, and 6 tablespoons cream, in 2 more batches.
- 3. Turn out dough onto a lightly floured work surface; roll into an 1/8-inch-thick round large enough to cover top of a 3-quart ovenproof bowl and extend 2 inches over edge. Using a 1/2-inch round pastry tip, punch out hole in center. Trim to create a scalloped edge.
- 4. Transfer apple mixture to ovenproof bowl; drape pastry round over top, centering hole and letting edges of pastry hang over sides of bowl. Decorate top with cut-out shapes from leftover dough, if desired, using cold water to adhere.
- 5. Preheat oven to 400 degrees. Whisk together yolk and remaining tablespoon cream; brush over pie. Refrigerate 30 minutes.
- 6. Bake pie until top is golden brown, 50 to 55 minutes. If top browns too quickly, loosely cover with foil. Let cool completely on a wire rack, 45 to 60 minutes.
- 7. Cut several steam vents into crust. Brush surface with egg wash and sprinkle with remaining 1 tablespoon sugar.
- 8. Bake pie until golden brown on top, about 15 minutes. Reduce heat to 350 degrees and bake another 45 to 50 minutes. Let stand about 30 minutes before serving.

Note: To garnish the pie with candied apple peel, toss strips of apple peel with sugar and arrange on a parchment-lined baking sheet. Heat oven to 400 degrees, turn off, and place baking sheet in oven overnight.

This may Look a little complicated, but it is truly easy. Use a ready made pie crust!!