

# NANAIMO RHODODENDRON SOCIETY



## September 2012



### FROM THE PRESIDENT

Welcome back! Hope you've all enjoyed the summer. Let's hope the recent good weather continues well into the fall.

As was the case last year, the rhodos seem to have appreciated the gentler spring and early summer, leading to good bud set for next spring. Remember that September is often the driest part of the year, before the fall rains start in October. This month's program on "Water Wise Gardening" is certainly timely.

Our long awaited fall conference is just around the corner. The conference committee has worked through the summer, putting in countless hours to keep everything running smoothly. It's going to be a great event! Please tell your friends – the conference will include a terrific plant sale with rare and unusual rhodos.

We also, of course, have our regular calendar of events. You'll be hearing more about them through the fall, at our meetings and in our newsletter.

(continued page 2)



### EXECUTIVE

President	Art Lightburn	468-7516
Past President	John Deniseger	390-3605
Vice President	Sandra Dorman	390-0136
Secretary	Ann Beamish	758-2574
Treasurer	Burkhard Dressler	758-1738
Directors	Glenda Allard Barr	390-2822
	Debbie Gaboury	758-1204
	Reinhold Gorgosilich	758-6533
	Craig Clarke	390-4090
	Paul Lawry	390-2370
	Susan Lightburn	468-7516

### COMMITTEES

Advertising	Susan Lightburn	468-7516
Library	Ann Beamish	758-2574
Newsletter	Kathryn Grant	245-7879
Membership	Debbie Gaboury	758-1204
Program	Glenda Allard Barr	390-2822
Raffle	Ann Davey & Val Harvey	
Social	Sandra Dorman	390-0136
Bargain Table	Reinhold Gorgosilich	758-6533

Nanaimo Rhododendron Society  
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Nanaimo, BC V9T 6M4  
Website: [nanaimo.rhodos.ca](http://nanaimo.rhodos.ca)  
email: [nanaimo@rhodos.ca](mailto:nanaimo@rhodos.ca)

### NEXT MEETING

**THURSDAY, SEPTEMBER 13    BEBAN PARK SOCIAL CENTRE    7:00 pm**

**CONNIE KURAMOTO**

**"Water Wise Gardening"**

# NANAIMO RHODODENDRON SOCIETY

## **TWIGS and STEMs**



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### **GOODIES FOR SEPTEMBER MEETING**

*Our September meeting will begin at 7:00 PM with our traditional potluck dinner. Please bring a savoury or sweet finger food dish to share which could be anything from sushi to shortbread. Bring your own plate and any beverage you may wish to drink although tea and coffee will be provided.*

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### **SOCIAL CONVENER WANTED**

*Sandra is looking for someone to take over the Social chair. Duties include making coffee for the meetings, organizing set-up of tables for the potluck meetings and auction, sending cards to ill club members. Talk to Sandra for more details, or let a member of the executive know if you are interested.*



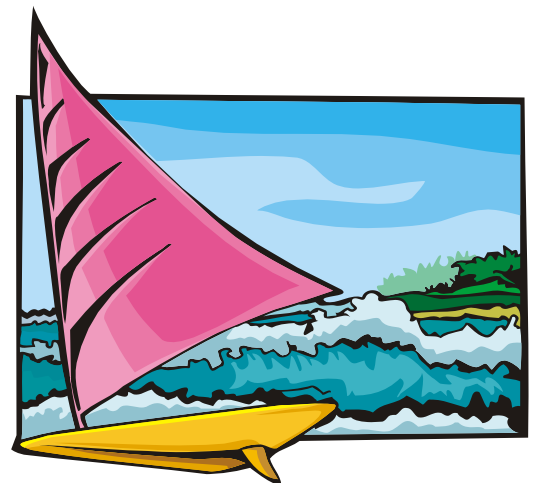
*(President's message continued)*

This will be my last President's message as Art Lightburn will be taking over as NRS President following the conference. I've really enjoyed the role over the last 2 years. Our executive has been a wonderful group to be part of. I'd like to thank each of them for their hard work and contribution to the ongoing success of our club. I also want to thank Art and the new members of our executive for their commitments. Our club is in good hands.

This fall is the club's 20<sup>th</sup> Anniversary! During that time, we've heard great speakers, had opportunities to buy an amazing diversity of plants, visited gardens all over Vancouver Island, supported our community, developed "must have" rhodo lists as long as your arm, supported students with bursaries, held truss shows and more. Most importantly though, we've had the opportunity to meet an amazing group of people who share common interests and enjoy life on central Vancouver Island. Time really does fly when you're having fun!

Don't forget, we'll be kicking off our year with a finger food potluck which will begin at **7 pm** rather than our usual 7:30pm. Hope to see you all at the meeting on Thursday, September 13<sup>th</sup>.

John



# NANAIMO RHODODENDRON SOCIETY

## Conference Corner

**Rhodos in Paradise:  
Destination Vancouver Island  
September 21 – 23, 2012**

The Western Regional Conference of the ARS is almost here! As of August 26<sup>th</sup> we have 26 days to go before it begins. The Conference Committee is getting excited and looking forward to meeting new friends and greeting “old” ones. We have over 200 people registered and know that it will be a success – thanks to the many people who have so willingly volunteered their time and talents.

The Committee would like to encourage those of you who haven’t yet registered for the conference to do so ASAP. We are also looking for additional items representing Nanaimo to include in our baskets for the Silent Auction. Please bring any items you may have to the September meeting. We also ask that you tell people that may be interested, but who may not be part of our club, about the Plant Sale at the Conference.

The Plant Sale will be open to members only on Friday, the 21<sup>st</sup> of September (between 2 and 6 pm – downstairs in the Benson Room). On Saturday, the plant sale will be open from 10am until 6pm and on Sunday from 10 am until 1:00 pm. We have both Canadian and American growers and they will all have delicious plants for sale, both species and hybrids that you just can’t purchase in any of our local nurseries. One gallon plants will be \$12 and two gallon plants will be \$24, with the exception of the Rhodo Species Foundation plants (over 200 of them) which will vary in price. Remind your friends that



Your hard-working conference committee

September is a great time to buy rhododendrons and fall is one of the best times to plant them. Terry Richmond and a number of outstanding growers and gardeners will be on hand to give advice and help you find those perfect plants for your gardens.

The lineup of speakers is impressive and we know that we’ll all learn something new. Both tours are showcasing some fantastic gardens where you’ll pick up ideas you can use in your own gardens. The food and venue are both great – no matter if you’re just participating in some of the conference or taking it all in.

We are looking forward to welcoming keen gardeners from across North America and sharing our gardening paradise!



# NANAIMO RHODODENDRON SOCIETY

## ARS 2012 NANAIMO RHODO SOCIETY PHOTO CONTEST

Fall Conference September 21st - 23rd, 2012



*R. stenopetalum* 'Linearifolium'



*R. makinoi*



*R. edgeworthii*



White Gold

### Categories

1. Macro/closeup of plant parts
2. Individual or groups of plants in the wild or public/botanical garden **Not private gardens.**
3. Individual or group of plants in a private garden.
4. Truss - species or hybrid
5. Foliage - species or hybrid

### Prizes

No entry fee. All 6 winning photos will receive a great prize.

### Rules

No digital enhancement of photos.

Size - 8 x 10 photo. We will mount them on black Bristol.

Rhododendrons, azaleas and vireyas must be the obvious and integral part of the photo.

ID - No identifiers on the front of the photo, put your name, name of the rhodo, and the location (if known) on the back. You must be the photographer.

Limit - One for each category. Photos must be at the Conference site by Friday evening 7pm unless you make other arrangements.

Date photo taken - within the last 2 years of conference (September 2010)

Hanging - Cut off date for the number of photos being entered is September 1st.

People's Choice voting of all entries will close by 6pm Saturday 22nd.

Judging will take place by 4pm Saturday 22nd and the winners will be announced at the banquet.

Photos must be picked up by noon on Sunday 23rd.

Please consider donating your photos for our silent auction. Let us know when your photos are submitted.

Photos courtesy of Mary Parker and her garden

Any questions may be directed to Mary Parker 1- 250-754-1981. [maryjparker99@shaw.ca](mailto:maryjparker99@shaw.ca)

# NANAIMO RHODODENDRON SOCIETY

## Fresh Fig Tart with Rosemary Cornmeal Crust and Lemon Mascarpone Cream: A Lazy Front Porch Supper

Prep time: 30 minutes   Cook time: 1 hour 15 minutes   Total time: 1 hour 45 minutes   Yield: Serves 6

From [A Lazy Front Porch Supper](#), *Gourmet* magazine, July 2003

### **Ingredients**

#### **For crust**

- 1 1/2 cups all-purpose flour
- 1/2 cup yellow cornmeal (not stone-ground)
- 1 tablespoon sugar
- 1/4 teaspoon salt
- 1 stick (1/2 cup) cold unsalted butter, cut into pieces
- 1 1/2 tablespoons finely chopped fresh rosemary
- 4 to 5 tablespoons ice water

#### **For the filling**

- 1/3 cup sour cream
- 1 cup mascarpone cheese
- 1/4 cup sugar
- 1 1/2 teaspoons finely grated fresh lemon zest
- 1/8 teaspoon salt
- 2 tablespoons red-currant jelly
- 1 tablespoon honey
- 1 1/2 lb fresh figs

### **Special equipment**

- An 11 1/4- by 8- by 1-inch rectangular or 10-inch round fluted tart pan (1 inch deep) with a removable bottom

### **Instructions**

#### **Make crust:**

1. Pulse together flour, cornmeal, sugar, and salt in a food processor. Add butter and rosemary and pulse until mixture resembles coarse meal with some small (roughly pea-size) butter lumps. Drizzle evenly with 4 tablespoons ice water and pulse until just incorporated. Gently squeeze a small handful. If it doesn't hold together, add more water, 1/2 tablespoon at a time, pulsing after each addition and continuing to test.
2. Press dough evenly onto bottom and up sides of tart pan with floured fingers. Smooth dough with a small offset metal spatula or back of a spoon (floured if necessary), then roll a rolling pin over top of pan to trim dough flush with rim. Chill crust until firm, about 30 minutes.
3. Preheat oven to 400°. Bake crust in middle of oven until center and edges are golden, 25 to 30 minutes (don't worry if bottom of crust cracks), then cool in pan on a rack.

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## Prepare filling and assemble tart:

- 4. Whisk together sour cream, mascarpone, sugar, zest, and salt in a bowl. Heat jelly and honey in a small saucepan over moderately low heat, whisking, until jelly is melted, about 4 minutes, then cool glaze slightly. Remove side of tart pan and spread mascarpone cream in shell. Cut figs lengthwise into 1/4-inch-thick slices and arrange decoratively over cream. Brush figs with honey glaze.
- *Note:* Crust can be made 1 day ahead and kept, covered, at room temperature. Mascarpone mixture can be made 1 day ahead and chilled, covered. Tart can be assembled 1 hour ahead and kept, loosely covered, at room temperature.

## Salmon & Mushroom Festival 2012



Celebrate the "Wild Edible"  
treats of the Cowichan Valley  
Mushrooms and Salmon  
-- a perfect combination

September 29th & 30th, 2012

(Saturday and Sunday)

10:00am - 4:00pm

Lake Cowichan Centennial Hall



### Calendar of Events

#### *Saturday, September 29*

10am - 4pm Mushroom identification  
Vendors (mushrooms, food, art etc.)  
11am - 2pm Salmon BBQ (as available)  
11:30 and 2pm Mushroom Slide Shows

#### *Sunday, September 30*

10am - 4pm Mushroom identification  
Vendors (mushrooms, food, art etc.)  
11am - 2pm Salmon BBQ (as available)  
11:30am Mushroom Slide Shows  
1pm - 4pm Field Trips (registration on  
site registration fee applicable)

**Admission \$2 - children free**

For more information: Phone: 1-250-749-6291 email: [mayocreekgardens@shaw.ca](mailto:mayocreekgardens@shaw.ca)