

THE RHODOMENTUM

Nanaimo Rhododendron Society Newsletter



September 2016



President's Message

Welcome back everyone to another year for the NRS. I am currently in Sorrento on beautiful Shuswap Lake. Yesterday afternoon, it rained and today is overcast. Fall is on its way. With the really hot weather over, this is a good time to start thinking about propagation of rhodos. September is a good time to take cuttings of many plants. Our first guest of the season is speaking about this very topic- Kathy Claxton.

Remember that we start off with a potluck dinner at 6:30pm. Bring your own plates and cutlery plus something to share.

I look forward to seeing you all again. Doug Kitts and Art Lightburn have some great speakers lined up.

Our first meeting is on September 8th, 2016, one hour earlier than usual. See you then.

Allen

PS. Yesterday, Gaylle and I were at the Bluegrass Festival in Sorrento. To my surprise, the first person I met was Kathryn Grant, our newsletter editor- enrolled in a singing class. I was later talking to the woman sitting next to me who turned out to be a daughter of the Gerki family of the Green Thumb Nursery....small world!

Sad news...

Our dear sunshine girl, Edith Higgins, passed away suddenly on Thursday, August 25th. Her bright personality will certainly be missed at our NRS meetings. Our sincerest condolences go out to her daughters, NRS members Jan Moles and Liz Higgins, as well as her many friends. A memorial service will be held on Friday, September 23rd starting at 2pm at St. Phillip's Anglican Church in Lantzville.



EXECUTIVE

President	Allen McRae	758-7589
Vice President	Art Lightburn	468-7516
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COMMITTEES

Advertising	Jan Moles /Gerry Moore
Library	Ann Beamish/Sandra Dorman
Newsletter	Kathryn Grant/June and John
Membership	Krystina Sosulski
Program	Doug Kitts
Raffle	Ann Davey/Val Harvey
Social	Susan Lightburn
Bargain Table	Reinhold Gorgosilich
Website	Craig Clarke
Bus Tour	John Deniseger/June Bouchard

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Our next meeting will be Thursday, September 8th at 6:30. Our guest speaker will be Kathy Claxton. See page 2 for details.

Twigs and Stems



Milner Gardens

Upcoming Events

Fall plant sale September 24th & 25th

Mad Hatter's Tea Sat. October 1st

Fall Community Courses – for
details go to

<https://www2.viu.ca/milnergardens/>

Mushroom Festival at the North
Island Wildlife Recovery Center
Saturday, October 16th

Our September Speaker Kathy Claxton:

“Divide and Conquer”

Kathy Claxton, a master gardener with much experience in gardening in the mid Island area – fourteen years at Arrowsmith Greenhouses in Qualicum Beach and a small garden maintenance and consulting business, will be speaking on and demonstrating propagation from cuttings of broadleaf evergreens, conifers and shrubs to divisions and more “Hints and Tips”. Bring any questions you have as Kathy is very enthusiastic about answering them.

Nanaimo Rhododendron Society Calendar

Our regular monthly meetings normally begin at 7:30 pm on the 2nd Thursday of the month at Beban Park Social Centre. Executive meetings begin at 2:00 pm on the 3rd Thursday of the month.

September 15th, 2016 2PM exec meeting hosted by Susan and Art Lightburn.



**Our newsletter has a new name!!!
At June's year end BBQ picnic, we
voted on a number of suggestions and
the winner is “Rhodomentum”**



REMINDER!!!

Hi Rhodo Fans!

Just a quick reminder that our Potluck
Finger-food Meeting is coming
soon.....

Thursday, September 8th

6:30 pm Beban Social Center Rm 1

Don't forget cutlery, plates, cup or
glass and a potluck finger-food dish
that you love to make and share.

Bring your friends and neighbours!

Coffee, and tea will be provided.

See you there!! 😊

Update on Milner Garden & Woodland Rhododendron Species Initiative

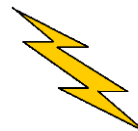
Start of construction on the new species garden at Milner Gardens & Woodland has been delayed as a potential midden was discovered during the initial site preparation. As similar sites have been found in the past, Vancouver Island University has decided to undertake an archeological assessment of the species garden and the entire Milner site.. It is anticipated that the assessment will be completed this fall so that work on the species garden can once again move forward. While we await completion of the archeological assessment, plant selection, garden design and interpretive planning for the garden continue.

Quick tip for a sunny day:

The quickest way in the world to dry herbs: just lay a sheet of newspaper on the seat of your car, arrange the herbs in a single layer, then roll up the windows and close the doors. Your herbs will be quickly dried to perfection. What's more, your car will smell great. (from HGTV's Master Gardener Paul James)

Seen In Passing

– A lightning bolt travelling through a member's house causing no damage and missing the occupants!!!
Phew...



– Last year's drought damage showing up on some plants this year (die back because of nature's root pruning).



- A Paulownia putting on 9 feet of growth in one growing season!



Featured Photographer: Krystyna Sosulski

This is a new periodic feature of our newsletter. If you would like to share some special photos in The Rhodomentum, please pass them along to Susan Lightburn.



NANAIMO RHODODENDRON SOCIETY



Year End BBQ at June and John's:

On Saturday, June 4th, more than 40 people made the trek north to "Sunny Bowser" on one of this summer's warmest days to celebrate the end of another successful season with the NRS. Everyone brought tasty dishes to accompany the wonderful Pork Tenderloin prepared by Susan Lightburn. It was a pleasant event with lively conversations among good friends and fellow gardeners! Thanks everyone for making it a success!



Bronze Medal for Glenda Barr – awarded at our year-end event:

"Glenda has been an active member of the Nanaimo Rhododendron Society since its inception in 1992. She has contributed to our Society through her active participation on our executive board for many years, providing her ideas and perspective and sharing her home and the fruits of her garden when she hosted meetings. Glenda was our program chair for several years and through her contacts with the Fruit Testers Association of BC and her involvement in the Horticultural Society of Nanaimo, Glenda brought interesting and valuable presentations to our general meetings. Glenda has also contributed her time and expertise at our annual truss show and sale by supporting and working with the judges during the truss show for many years. It is with great pleasure that we acknowledge her contributions to the NRS with this, our highest award. Thank you, Glenda!"



September Raffle Plants



Rhododendron Sonata

Predominant Flower Color: Red, Orange

Flower/Truss Description: Flower funnel-shaped, 2" across, red edges pale to a reddish-orange center with brown spotting on dorsal lobes. Lax truss hold 11-13 flowers.

Bloom Time: Late

Foliage Description / Plant Habit: Leaves elliptic, 2½" long, dark green. Upright, dense habit.

Height: 5 feet in 10 years.

Cold Hardiness Temp: -18°C

Parentage (Seed Parent x Pollen Parent):

Purple Splendour x dichroanthum ssp dichroanthum

Elepidote (E)

Hybridizer: Reuthe



Rhododendron Sino Falconeri (species)

Predominant Flower Color: Yellow

Flower/Truss Description: Oblique-campanulate, pale to medium yellow, Truss has 10-12 flowers.

Foliage Description: Leaves broadly obovate to obovate-elliptic, 6¾" - 11" long, rugulose, light brown indumentum.

Plant Habit: Small to medium-size tree

Height: 7 feet in 10 years.

Cold Hardiness Temp: -15°C

Elepidote (E)

Geographical Origin: China (SE Yunnan), N Vietnam

Try this amazing dessert to impress your guests!!!!

Chocolate Avocado Coconut Mousse

Serves 4- 8 servings depending on scoop size.

10 oz fresh ripe Avocado Hass flesh*

1 can coconut cream unsweetened,** *I used organic*

2 teaspoons Walnut oil or coconut oil

1 teaspoon ground cinnamon

1 teaspoon vanilla extract

1 pinch kosher salt

2 T honey or coconut sugar, date sugar, or maple syrup.

8 oz of at least 70% Cacao Bittersweet chocolate bar, roughly chopped, melted and slightly cooled. I used Green and Blacks Organic Dark Chocolate.***

1 can organic coconut cream to make whipped coconut cream

Important Notes:

**Since avocados differ in size and amount of flesh depending on avocado types, please weigh the avocado flesh, and make sure you buy avocado Hass which are the most creamy and less fibrous.*

***When buying coconut cream, I prefer Organic, because they have the best richness and creaminess. check and read the labels(try to get no additives as it will whip better).*

****Other vegan bars:Theo 82%, Madecasse 80%, Scharffen Berger 82%*

I found an article on line about Green and Blacks Organic Dark Chocolate label in which I read that it does not have any milk powder or solids on the formula, but it is made adjacent to a facility that makes milk chocolate. So by regulation, they had to specify that on the label.

Preparation Method:

1. Cut avocados in half, remove pits, and place flesh on a scale, you need 10oz of avocado flesh. Then in a bowl and holding a fine sieve, mashed the fresh avocado fresh through the sieve until smooth.

*** I skip #1 and move on to #2 and just blend in a Vitamix. I think any good blender would work.

2. With a hand blender or on a food processor add the sieved avocado and purée until smooth and frothy. You should have a silky and lump free avocado purée.

3. To this avocado puree add 1 can of organic unsweetened cream of coconut, salt, cinnamon, walnut oil and vanilla. Whip until smooth, frothy, and pale green using a hand mixer. Set aside.

4. Melt all the chocolate on a double boiler until warm and smooth. Set aside to cool down.

5. Once chocolate has cooled down a little, add melted chocolate to the avocado coconut mixture. Mix well until smooth and room temp. Cover with plastic wrap and refrigerate for at least 45 minutes to an hour, or until firm to the touch. It should feel like cold frosting on a cake.

6. Meantime, place the second can of coconut cream on the freezer for at least 30-45 minutes. Make sure the can is standing up. After 45 minutes, open the can carefully and by now the coconut solids have separated. The coconut fat will rise to the top, leaving the coconut water on the bottom. With a spoon collect all coconut fat and place on a small bowl. Save the coconut water for another preparation, or discard.

7. If coconut solids are to frozen wait until they are soft and cold enough to whip them. When ready to whip Add some Stevia or any other sweetener of your preference and using a hand mixer whip until soft peaks form. Reserve some of this Whipped Coconut Cream to garnish.

8. Remove Chocolate mixture from the refrigerator. Whip mixture with hand mixer until smooth and fluffy. Using a spatula, gently fold in the coconut whipped cream into chocolate mixture using up and down folding movements until all the whipped coconut cream is incorporated, and the mousse looks light and fluffy.

Easy, easy to make & healthy! I served this several times this summer & it seemed to be a great favorite. Remember it's rich, so serve in small amounts.

Yes-more please.com (submitted by Susan Lightburn)