

Sutton Garden Club News

Nov/Dec 2011

website : suttongardenclub.com



If you would like to save the club money, time and become more eco-friendly, please let me know if you would like to receive the newsletter via email only (mrannikko@yahoo.com).

November Lose the Blues Workshop

November 15 – Tuesday at 6:30pm

Dudley Gendron Post, 156 Boston Road, Sutton, MA 01590



This workshop will be taught by Tina Bemis. Your pot will have about \$50 worth of bulbs in it by planting them in layers. Then she'll bring all our pots back to her greenhouse and over winter them there. In February, we'll have them back at home to enjoy a month of blooms. Tina has generously offered to send paperwhites home with each of us the night of the workshop.

Check out Bemis Farms website for workshops (www.bemisfarmsnursery.com).

RSVP by November 6, 2011 (at least 20 participants are needed for the workshop)

Any questions, please contact

Barbara

naturelassie@yahoo.com

Please mail form and check to:

Janet Whittier

Sutton Garden Club

693 Central Turnpike

Sutton, MA 01590

Name _____

Address _____

Town _____

Phone # _____

Email address _____

Make check payable to: Sutton Garden Club.

I am an SGC member - \$20 check

I am not an SGC member - \$25 check
(will be reduced to \$20 if you become a member the evening of the workshop)

2011-2012 Calendar of Events for Sutton Garden Club

Nov 15 TUESDAY: Holiday Bulb Bemis workshop

Dec 6: Holiday Party at Pleasant Valley Country Club

March 20: Radio Celebrity "The English Lady"

April 17: Victorian Tea

May 15: Twig Trellis Workshop at Bemis Farms

May 19: Plant Sale on the Common

June 16: Field Trip to Cotton Arboretum

August: Picnic location TBD



American Eden Submitted by Janet Whittier

From Monticello To Central Park to Our Backyards: What Our Gardens Tell Us About Who We Are

Wade Graham, Designer, Historian, Adjunct Professor of Public Policy, Pepperdine University
November 29, 2011 7:00–8:30pm, Trinity Church

In his book, *American Eden*, Wade Graham argues that gardens reveal information about who we are as a nation. From ethics to aesthetics, from politics to political correctness, Graham will speak about the history of gardening in America and how it has shaped and been shaped by daily life. Book-signing to follow.

Wade Graham is a Los Angeles-based garden designer, historian, and writer whose work on the environment, landscape, urbanism, and the arts has appeared in *The New Yorker*, *Harper's Magazine*, the *Los Angeles Times*, *Outside*, and other publications. He teaches urbanism and environmental policy at the School of Public Policy at Pepperdine University. *American Eden—From Monticello to Central Park to Our Backyards: What Our Gardens Tell Us About Who We Are* was published in April by HarperCollins.

Tickets: \$15 member/\$20 general admission, available at my.arboretum.harvard.edu, The Shop at Trinity (206 Clarendon St.) or by phone 617.536.0944 x225. Questions: Kathy, kacerbobachmann@trinitychurchboston.org.

Co-sponsored by Trinity Church & The Arnold Arboretum of Harvard University.
Kathryn Acerbo-Bachmann, Director of Art & Architecture Programs

Trinity Church in the City of Boston
206 Clarendon Street, Boston, MA 02116
Telephone: 617-536-0944, Facsimile: 617-536-8916

These pages contain selections from a published article by Mark R. Rudy, Plant Evaluator from Chicago Botanic Garden in Issue 25, 2004. Please refer to the original article if you would like additional information. Consider visiting the Chicago Botanic Garden if you are traveling in the area or are able to extend a layover flight through O'Hare airport.

Fall-blooming Anemones



Even the most well-designed gardens experience days without flowers as they transition from one season to the next. Late summer and early fall often represent a challenge as summer-blooming plants begin to fade and fall has not quite reached their peak. Fall-blooming anemones (USDA Hardiness Zones 4–7) stand out as harbingers to summer's end, welcoming shorter days and cooler weather. Anemone boasts a rich garden heritage, dating back to the 17th century and likely earlier. European plant explorers brought back exciting news from Japan, which included the existence of *Anemone japonica*, or Japanese anemone. They had no way of knowing that this plant, now correctly named *A. hupehensis* var. *japonica*, was a native of China and had naturalized in Japan after escaping from gardens there.

Fall-blooming anemones prefer alkaline soils that are moist but well-drained. They thrive in light to medium shade, but full sun is not an issue in soils that stay moist. Too much shade can result in leggy plants that flop over more readily. While their rhizomatous habit may be desirable in larger landscapes, anemones can out-compete smaller herbaceous plants in close quarters. Fortunately, their roots are shallow and fibrous, allowing for the easy removal of unwanted sprouts. In spite of this tendency to spread, they are not considered invasive in the Upper Midwest.

Fall-blooming anemones have earned their place in the autumn garden. Flowering as early as July and continuing into November, their appearance is an indication of midsummer winding down and giving way to cooler temperatures and shorter days. Charm-like flowers float above the border as warm-season plants fade and fall standards come into their own. Combined with perennials like stonecrop (*Sedum*), bugbane (*Cimicifuga*) and goldenrod (*Solidago*), fall-blooming anemones bring life to the late summer garden and persist to contribute to the crescendo of autumn.



Whatever you choose to call them— Japanese anemones, windflowers or fall-blooming anemones—these plants put on a spectacular show when summer flowering plants are fading. Keeping a low profile throughout the summer months, they burst forth with sprays of white, pink, rose and purple blooms in the late summer and fall, marking the end of one season and ushering in the next. Fall-blooming anemones are worthy of prominent placement in the garden as their flowers frolic in the first breezes of autumn and sparkle as the sun sets on another year in the garden.

Anemone	Flower Color	Flower Form	Bloom Period	Height x Width (inches)	Bloom Length (days)
<i>hupehensis</i> 'Hadspen Abundance'	pale purple	single	mid Sep-early Nov	27 x 40 in	45
<i>hupehensis</i> 'Praecox'	pink	single	late Jul-early Oct	50 x 33 in.	52
<i>hupehensis</i> 'Splendens'	rose pink	single to semi-double	late Aug-early Nov	25 x 34 in.	61
<i>hupehensis</i> 'Superba'	lavender pink	semi-double	early Sep-early Nov	26 x 29 in.	47
<i>xhybrida</i> 'Margarete'	deep pink	semi-double to double	late Aug-early Nov	22 x 30 in.	49
<i>xhybrida</i> 'Max Vogel'	pink	semi-double	mid Aug-early Nov	43 x 35 in.	63
<i>xhybrida</i> 'Montrose'	pale purple	double	mid Sep-early Nov	27 x 30 in.	44
<i>xhybrida</i> 'Richard Ahrens'	pink	single to semi-double	mid Sep-late Oct	27 x 31 in.	49
<i>xhybrida</i> 'Robustissima'	pink	single	late Aug-mid Nov	41 x 40 in.	63
<i>xhybrida</i> 'September Charm'	pale purple	single	late Aug-early Nov	30 x 20 in.	48
<i>xhybrida</i> 'Serenade'	pink	semi-double	mid Aug-late Oct	23 x 40 in	65
<i>xhybrida</i> 'Victor Jones'	pale pink	single	late Aug-mid Oct	31 x 35 in.	54
<i>xhybrida</i> 'Whirlwind'	white	semi-double	early Sep-early Nov	27 x 35 in.	41

14 Cooking Uses for Your Microwave (submitted by Linda Worthington)

Soften Butter Place cut-up butter in a microwave-safe bowl. Microwave on low (power level 3) in 20-second intervals, checking in between.

Melt Chocolate Place chopped chocolate in a microwave-safe bowl. Microwave on high (power level 10) in 30-second intervals, stirring in between.

Soften Brown Sugar Place sugar in a microwave-safe bowl and sprinkle with 1 tsp. water (regardless of the quantity of sugar). Cover and microwave on low (power level 3) in 1-minute intervals, tossing in between, until soft, 4 to 5 minutes.

Warm Tortillas Wrap tortillas in a damp paper towel. Microwave on high (power level 10) for 40 seconds to 1 minute.

Toast Fresh Bread Crumbs Spread ½ cup fresh bread crumbs on a microwave-safe plate. Microwave on high (power level 10) in 1-minute intervals, tossing in between, until beginning to turn golden, 2 to 3 minutes.

Toast Pine Nuts and Sliced Almonds Spread nuts on a microwave-safe plate. Microwave on high (power level 10) in 1-minute intervals, tossing in between, until beginning to turn golden, 4 to 5 minutes.

Cook Bacon Sandwich 6 slices of bacon between 2 double layers of paper towels. Place on a microwave-safe plate. Microwave on high (power level 10) until cooked, 4 to 5 minutes.

Steam Asparagus or Green Beans Place 1 pound of trimmed asparagus or green beans in a microwave-safe baking dish with 1 tablespoon water. Cover and microwave on high (power level 10) until tender, 3 to 4 minutes. Uncover immediately.

Cook Winter Squash Cut squash in half lengthwise and scrape out the seeds. Place cut-side down in a microwave-safe baking dish. Microwave on high (power level 10) until tender and easily pierced with a paring knife, 10 to 13 minutes for a medium (3-pound) butternut or spaghetti squash; 6 to 8 minutes for a medium (1½-lb) acorn squash. Let stand for 5 minutes.

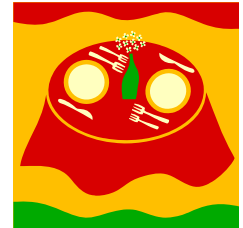
Make Applesauce In a microwave-safe bowl, combine 1 pound peeled and diced apples (Macintosh, Fuji, or Gala are best) with ¼ cup water, 2 teaspoons sugar, and ⅛ teaspoon cinnamon. Cover and microwave on high (power level 10) until the apples are tender, 8 to 10 minutes. Mash with a fork or potato masher.

Bake a Potato Rub a potato with olive oil and place on a microwave-safe plate. Microwave, uncovered, on high (power level 10) until tender and easily pierced with a paring knife, 12 to 14 minutes.

Cook Corn on the Cob Place un-shucked corn on a microwave-safe plate. Microwave on high (power level 10) for 6 minutes. Let stand for 5 minutes. Carefully remove the husks and silk.

Poach Salmon Season pieces of skinless salmon fillet with salt and pepper and place in a shallow microwave-safe baking dish with 2 tablespoons white wine vinegar or rice vinegar (to add flavor) and enough water to reach halfway up the fish. Cover, and microwave on high (power level 10) until the fish is opaque throughout, 3 to 4 minutes. If the fish is not fully cooked, microwave, covered, on high in 45-second intervals. Remove from liquid and serve.

Cook Rice In a microwave-safe baking dish or medium bowl, combine 1 cup long-grain white rice, 2 cups water, and ½ teaspoon salt. Microwave, uncovered, on high (power level 10) until the rice is tender and the liquid is absorbed, 15 to 18 minutes.





Sutton Garden Club Annual Holiday Party

Pleasant Valley Country Club • 95 Armsby Road • Sutton

Celebrate the holidays with members and friends at PVCC. Social hour starting at 5:30 pm. Dinner following 6:30 pm, followed by our lively Yankee Swap.

Please indicate meal preference:

- Baked Haddock*
- Sliced Prime Roasted Beef*
- Vegetarian Plate*



Yankee Swap
Lots of Fun – Bring \$20 wrapped gift if participating

Registration Form (due before November 29)

Name _____ Phone _____

How many club members are attending? _____ (\$25 per person)

How many non-members are attending? _____ (\$30 per person)

Total check enclosed for \$_____ Made payable to Sutton Garden Club

Mail check and registration form (before November 29) to
Janet Whittier, Sutton Garden Club, 693 Central Turnpike, Sutton, MA 01590



Sutton Garden Club
c/o Whittier
693 Central Turnpike
Sutton, MA 01590

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