



# Cross Pollination

March 2011

## Up and Coming Events

**March 13-16**

**Canadian Horticultural  
Council AGM**

Fairmont Château Laurier, Ottawa

Vineland is pleased to offer its support to CHC's annual meeting with sponsorship and a comprehensive research report presented by Dr. Michael Brownbridge, Research Director Horticultural Production Systems. For more information visit

<http://www.hortcouncil.ca/annualgeneral-meeting/annual-generalmeeting-2012.aspx>

**March 16-25**

**Canada Blooms**

**Direct Energy Centre**

**2012 Theme: 'CityCulture'**

Culture stems from the latin word "cultura", to cultivate and educate. Within the Canada Blooms context, culture will refer to not only HORTiculture, GARDENculture, but also to the liberal arts in general, and to the cultural and ethnic groups that make up our urban mosaic. Culture transforms towns and cities. Culture makes lives richer.

**April 3-4**

**Value Chain Innovation Forum –  
The Why and How of Successful  
Agri-Business in the 21st Century**

Delta Meadowvale Conference  
Centre, Mississauga

Join us for a two-day forum on the latest strategies in agri-food business innovation, and supply chain management, given by leading experts from around the globe. Hosted by OMAFRA, George Morris Centre and Vineland this is a not-to-miss conference and workshop forum for anyone looking to make an impact on the Ontario agri-food business sector.

[www.vcif2012.com](http://www.vcif2012.com)

**April 5-7**

**Peterborough Garden Show**

The show will take place on Easter Weekend in 2012  
at the Evinrude Centre, 911 Monaghan Road, Peterborough.

Our own Belinda Gallagher is speaking on April 6 at 1:15 pm on "When native plants are NOT the answer".

<http://peterboroughgardens.ca/Showhome.html>

## **July 14-15**

### **The annual summer workshop at Niagara Parks School will be held July 14 and 15.**

Advanced information is that the topics this year will be entomology, pathology and urban agriculture.

Further information will be provided by June Streadwick. Cost for the weekend is \$250 (includes lunches and breaks). Local billeting is usually provided by MG families. You can also talk to Roberta – she has attended the past two and found them most informative.

For any member interested in flower arranging, the Garden Clubs off Ontario has announced plans for **the 7<sup>th</sup> School for Floral Design Judges, Instructors and Exhibitors, at RBG**. The School consists of six three day sessions being held in **spring and fall 2013, 2014, and 2015**. Students do not have to commit to being judges but the program provides in depth knowledge about the plants as well as skills in floral design for our local horticultural shows. Further information from Wendy Downing, 289-238-8626 e-mail [wendydowning@cogeco.ca](mailto:wendydowning@cogeco.ca)

## **BOOK REVIEW:**

### **Fifty Plants that Changed the Course of History**

Written by Bill Laws ISBN 13:978-1-55407-798-4

By Marjorie Latimer, ODH

This hardcover book is a nice addition to your home library. The introduction explains how plants have played a dynamic role in shaping our history. Life on earth made possible by the very breath of plants. Grains of pollen frozen beneath the Antarctic ice may yet reveal the secrets of our earth's past. The book is an opportunity to look at how plants have altered history of life on earth and how they continue to play a pivotal role.

Good quality paper with wonderful illustrations ranging from retro photos to historical botanical prints and drawings of leaves, seeds, and roots. Each plant has the common and Latin name, the native range, and description including height, whether it is edible, and what it has been used for over the years.

Some examples are:

**Tea – *Camellia sinensis*** – the tea plant helped to bring about America's Bill of Independence. Tea most certainly changed history. There is a botanical drawing of the plant in

flower plus, an artist's rendition of fields of tea in India. Information is provided on the tea in China and a ceremonial brew and the global passion for tea as well as info on teapots.

**Wine Grape – *Vitis vinifera*** - 5000 years of history and the big business dating back the Egyptians turning grapes into wine, vinegars, and raisins. Italian wineries are mentioned, the pages are well illustrated with vintage looking drawings and ancient arts.

**Hop – *Humulus lupulus*** – for centuries hops have been used for dyeing and paper/rope making and a source of medicine. Today 98% of hops are grown and used to preserve and flavor beer. Well illustrated with historical prints e.g. advertising a German beer - Bock Beer in 1882.

The list of plants covers everything from Roses, Olives, Coconut, Yam, and Tobacco, just to name a few. The book is a handy reference but also an interesting read of the history of plants we just take for granted. Well worth the read.

## Volunteers Needed

**Field and Stream Rescue** is conducting a Tree Planting in May at the corner of Appleby Line and Mainway. This area is entirely comprised of invasive species where the group has removed buckthorn. The group would like help with two aspects of their project: harvesting willow and dogwood, and planting of the clippings a week or so later. The group will harvest on May 4th, 5th, 6th, or 7th depending upon our availability. They need experts who understand how to properly harvest clippings. The clipping will be set in a river/stream for a week and then planting on May 12th. Clippings will be harvested in Kelso Conservation Area. Halton Conservation will be assisting with this project. If you would like to assist, please let Pat Knapp know at the March Meeting.

## A Bed-time Story

By Doris Calder

As I start preparing my accounts for tax time I remembered a piece I read entitled 'The Column for Beauty' I found in a book entitled "*The Gardener's Bed-Book - Short and long pieces to be read in bed by those who love green growing things*", written by Richardson Wright and first published in 1929. I am sure you will agree that this slightly abridged version is most applicable now as it was then.

**Accountants** are exact and matter-of-fact men. Their minds run in orderly columns. Items either go up and down a column or across a row of them. Totals that balance are their delight. They know no despair save when they encounter an item for which no column exists. Knowing these things to be so I went to an accountant with this question - in making up a list of expenditures, into what column do you put Beauty? Because of its evasive character, the accountant was stumped. He knew as an axiom that Beauty pays, hence it is an asset. He also knew that it may not be obtained without effort and a price hence it must be classed as an expense. Or, is it a Capital expenditure - a basic necessary expense?

He struggled with the answer, but I knew and was happy in knowing that for many, indeed for most of the things that make life richer, there are no columns and there never can be.

There is told a story of an Arab who had a famous garden and who, on being obliged to move offered to sell it to a friend. Being a good businessman, the friend set about making an appraisal. All items were set down, grading, masonry, water pipes, trees, shrubs, vines etc. The Arab studied the list and said – “This is no appraisal my friend. You have not appraised the perfume of my Orange groves, nor the glories of my Iris, nor the exquisite aroma of my Spice Trees. You have not appraised the song of the birds, you’ve said nothing of the tinkle of water from my fountain. The material things you have priced are merely the framework for the beauty that gives it life and character. These things you can never appraised. Their value will depend entirely on your capacity for enjoying them.”

The more we enjoy those things that are beautiful, the more we realize that the very best part of life finds no column in the material registers of accountancy. There is no place for the song of birds, the fragrance of roses, - man has not yet devised a budget wherein such things can be calculated. The seven senses refuse to stay put in a column.

There are no account books for the heart.

Where was I first taught to enjoy Beauty? In my heart!

