



*Galt Horticultural Society*  
Ferguson Cottage 

## JOIN US MON FEB 27<sup>TH</sup> @ 7:00 PM FOR OUR ANNUAL GENERAL MEETING (AGM)

As part of the AGM there will be an address from the President, Treasurer's Report, Membership Report and our speaker Liz Stacey will be talking about 'Mistakes Made In The Garden'. The new slate of Executives & Directors will be presented. Watch your email for more information regarding our AGM.

**Galt Horticultural Society is inviting you to a scheduled Zoom meeting.**

**Topic: Galt Horticultural Society's Monthly Meeting**

**Join Zoom Meeting-Mon Feb 27, 2023 @ 7:00 pm**

<https://us02web.zoom.us/j/84901140502?pwd=SDNVaUpKNGdXTediVVhzcXh4VVZxQT09>

**Meeting ID: 849 0114 0502**

**Passcode: 386424**

## GHS 30<sup>th</sup> Annual Dream Garden Conference

Our conference is our big event to kick start the year, get together on a winter's day with fellow gardeners, listen to informative speakers, enjoy a wonderful breakfast & lunch and win some great prizes!!! Tickets are selling fast!

MARK YOUR CALENDARS! This year our conference will be held **Sun Mar 5<sup>th</sup> at the Polish Club on Franklin Blvd**. **Early bird tickets are \$65 and after Feb 15<sup>th</sup> tickets are \$75.**

Email [lynne@galthort.com](mailto:lynne@galthort.com) to register and indicate how many tickets you would like to purchase. Please note any dietary restrictions. Payments can be made via cheque payable to Galt Horticultural Society and mailed to:

Lynne Goulet-Smith  
c/o GHS  
608 Langlaw Drive  
Cambridge, ON  
N1P 1H4

If paying by e-transfer please send payment to [galthortpayments@gmail.com](mailto:galthortpayments@gmail.com).

Galt Horticultural Society

## 30<sup>th</sup> Annual Dream Garden Conference

**Featuring**

*Master of Ceremonies: A pleasant surprise*

**Robert Pavlis**  
Author, Consultant, Gardener **Lesser-Known Perennials**

**Helen Battersby**  
Writer, Designer, Garden Coach **Designing with See-through Plants**

**Dugald Cameron**  
Author, Artist, Gardener **New Fragrant Garden**

*Ticket price includes Continental Breakfast, Hot Lunch, Prizes, Vendors and Membership to Galt Horticultural Society!*  
Advance Tickets: \$65.00  
After February 15<sup>th</sup>: \$75.00  
For tickets please email [lyne@galthort.com](mailto:lyne@galthort.com).  
In your email please indicate if you will be paying by cheque or e-transfer. If by e-transfer please email payment to [galthortpayments@gmail.com](mailto:galthortpayments@gmail.com).

**Sunday**  
**March 5<sup>th</sup> 2023**

Doors will open at 9:00 AM (No reservations)  
Conference starts at 10:00 AM – 3:30 PM  
**The Polish Club 265 Avenue Road, Cambridge, ON N1R 7Z1**

## And The Winner Is...GHS January 2023 Photo Contest!

Congratulations to Gerri Korec as the tie winner of our January Photo Contest!

Gerri submitted her photo #2: ladies slippers.



All the photos submitted were wonderful! Congratulations again Gerri!

Don't forget to send in your photos for our **GHS February Photo Contest... 'Mother Nature's Splendor'**.

Capture the beauty of mother nature with photos of pretty snowfalls, sunsets, frosty images, flowers, foliage, whatever you love about nature. Send your photos with '**GHS Feb Photo Contest**' in the subject line to [lynne@galthort.com](mailto:lynne@galthort.com) by Feb 15th @ 6pm.

The list of photos will be sent out and **voting will take place between Feb 16<sup>th</sup> – 25<sup>th</sup>**. The **winner(s) will be announced at our Feb 27<sup>th</sup> AGM**.

## **Recent Suet Cake Workshop**

We held our first workshop of the year on Jan 30<sup>th</sup> and had several members sign up for our Suet Cake For the Birds workshop. We have fun chatting and getting a bit messy making suet cakes. Thank you to the members who participated. We made extras to hang in the trees at Ferguson Cottage to help feed our feathered friends over the chilly winter months.



## For Your Interest...

### **10 Native Maples of Canada**

The 10 species of maple trees native to Canada have been growing here well before our country was discovered by European settlers. The trees have adapted to local conditions and are much like our nation itself; diverse, hardy and beautiful. Part of the genus *Acer*, they are also well known for their glorious fall foliage.

**Sugar maple (*Acer Saccharum*):** Sugar maples are often referred to as hard or rock maples and can grow over 100-feet-tall with a dense canopy 35-to-50-feet- wide. This eastern species is the primary source of maple syrup and sugar and can be found from Nova Scotia to Manitoba. Maple syrup is so sought after as it takes 40 to 50 litres of sap to make a mere litre of syrup. A healthy sugar maple can live for over 400 years and is an important part of our hardwood forests. They are the most shade tolerant and are native to cooler climates. Unfortunately, they are much more susceptible to pollution than other maple species.



**Black maple (*Acer nigrum*):** This variety is found mostly in southwestern Ontario and is closely related to the sugar maple, which it often hybridizes with in the wild. A hardwood variety, it can also be tapped for syrup or used as timber. Black maples have three-lobed leaves.



**Bigleaf maple (*Acer macrophyllum*):** Named after its distinctive large leaves, which can span 6 to 12 inches in diameter. The bigleaf maple is native to western North America and found in riparian hardwood forests mixed with evergreens and oaks. Also known as the Oregon maple, the bark of this species retains moisture when grown in a humid environment and will often be found covered with epiphytic mosses and ferns.



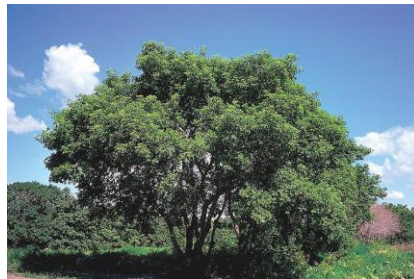
**Red maple (*Acer Rubrum*):** This tree is often referred to as a swamp maple and has soft wood. It is a common variety in eastern Canada. It can be promiscuous, hybridizing with silver maple and creating several different varieties in the wild. Trees can reach heights of 40-to-60 feet and have a spread of 25-to-35 feet. Specimens over 100-feet-tall have been recorded.



**Silver maple (*Acer Saccharinum*):** Native to southwestern Ontario the silver maple can now be found across the country as it is often planted as a shade tree. Trees grow 50 to 70 feet tall and offer thick canopies, 35 to 50 feet in diameter. Dark leaves have a fuzzy silver underside shimmer in the wind. Roots of this variety are quite shallow and therefore it should not be planted near homes as roots have been known to buckle sidewalks and foundations.



**Manitoba maple (*Acer negundo*):** Also known as the box-elder or ash leaf maple, the softwood Manitoba maple is a quick growing but short-lived hardy prairie tree. Manitoba maple is adaptable to seasonally flooded areas, riverbanks and can tolerate dry soils. These attributes as make it ideal for use in shelterbelts and riverbank stabilization. This is the only maple with a compound leaf that resembles an ash leaf. They can be tapped for syrup.



**Mountain maple (*Acer spicatum*):** This native maple is one of the most widespread and is found across the country. Mountain maple generally serves as an understory in forested areas, usually as a shrub or small tree. It grows best in the well-drained moist soils of streams, ravines and hillsides.



**Striped maple (*Acer pensylvanicum*):** The striped maple is also a shrubby understory shrub or small tree that received its name from its smooth green bark with whitish stripes which help it photosynthesize more efficiently in the shade. It is often referred to as moosewood or moose maple because it is a favoured treat for moose and deer. It's large, wide leaves have only three main lobes, and it is commonly found in Central Ontario in full to partial shade.



**Douglas maple (*Acer glabrum*):** Found throughout British Columbia and parts of Alberta this shrub like maple is also called the Rocky Mountain maple as it grows on mountainsides and avalanche areas. The shrub or small trees trunk will often divide into smaller limbs, and it can grow between 22-to-32 feet tall. A softwood maple it was used extensively by First Nations people to make snowshoe frames, bows, fishing hoops, saddle frames and headdresses. Gardener's plant it as an ornamental due to its pretty fall colours and smaller size.



**Vine maple (*Acer circinatum*):** This sprawling, shrubby tree grows mainly as an understory and is another favoured treat for deer, elk and goats. One of its most attractive attributes is its short and crooked trunk with twisted limbs. Trunks can grow almost horizontally or loop over and touch the ground causing the tree to send out a new root system, forming an arch which is anchored by roots at each end.



## **Cream Cheese Carrot Cake Recipe**



### **Here is what you will need**

4 cups all purpose flour  
4 teaspoons baking soda  
2 teaspoons salt  
3 teaspoons ground cinnamon  
2 1/2 cups vegetable oil  
1 teaspoon vanilla extract  
8 large eggs  
6 cups peeled grated carrots  
1 cup raisins  
2 cups granulated sugar  
2 cups lightly packed brown sugar

### **Frosting**

3 packets cream cheese  
1 kg bag icing sugar  
1 cup whipping cream  
2 teaspoons vanilla essence

### **The how-to**

Heat the oven to 350° F. Grease two 9-inch round cake pans and line the bottom with parchment paper then grease the top of the paper. Or, grease and flour the bottom and sides of both pans.



In a medium bowl, whisk flour, baking soda, salt, and the cinnamon until well blended. In a separate bowl, whisk the oil, sugars and vanilla. Whisk in eggs, one at a time, until blended.

Switch to a large rubber spatula. Scrape the sides and bottom of the bowl then add the dry ingredients in 3 parts, stirring gently until they disappear and the batter is smooth. Stir in the carrots, nuts and raisins.

### **Bake Cake**

Divide the batter between the prepared cake pans. Bake until the tops of the cake layers are springy when touched and when a toothpick inserted into the center of the cake comes out clean: 35 to 45 minutes.

Cool cakes in pans for 15 minutes, then turn out onto cooling racks. Peel off parchment paper and cool completely.

### **To Finish**

In a large bowl, beat cream cheese with a handheld mixer on medium speed until creamy, about one minute. Beat in the powdered sugar, a 1/4 cup at a time, until fluffy. Pour in cream and beat on medium speed for one minute. Chill covered until ready to frost cake.

When each cake is cool, divide into two by slicing through the middle of each cake. You now have our layers. Place the first piece on the plate and add some icing, spread evenly across the layer, continue this through each level until you reach the top layer.

Using a piping bag, pipe florets around the side ensuring all of the cake is covered. Finally pipe the top the same, creating a finished piece. Then decorate how you like, I used fresh cut flowers this time the choice is entirely up to you. Enjoy.

Check out this interesting website: [Canada's Local Gardener - Canada's Local Gardener magazine](#)

## **Wear Your Galt Horticultural Society Logo Wear With Pride!**



### **GHS Logo Wear**

Get your own Galt Horticultural Society T-Shirt and/or Hoodie. This is a sample of the embroidered crest included on the item.

T-shirts: \$20.50 + tax.

Unisex Hoodies: \$36.00 + tax.

For more information or to place an order, follow this link:

**[GHS Logo Wear: GHS Website: https://galthort.com/](https://galthort.com/)**

**Do you enjoy our GHS monthly newsletter? Are there topics/items you would like to see added to the newsletter. Please offer your feedback by email to [lynne@galthort.com](mailto:lynne@galthort.com).**

