



# North Shore Horticultural Society

P.O. Box 171, Manchester-by-the-Sea, MA 01944

September 2022 Volume XXV Number 1

[www.NSHorticulture.org](http://www.NSHorticulture.org)

## Meeting Location

Sacred Heart Parish Hall  
62 School Street  
Manchester-by-the-Sea

## Upcoming Meetings

**Thursday, Sept 22<sup>nd</sup>**  
**7:30 PM**

*Shade Gardens*  
Kathi Gariepy

**Thursday, Oct 27<sup>th</sup>**  
**7:30 PM**

*Gardens of Japan*  
Peter Grilli

**Thursday, Nov 10<sup>th</sup>**  
**7:30 PM**

*New England  
Native Plants*  
Gretel Anspach

## **Next Board Meeting**

Thursday, Oct 13<sup>th</sup>  
7:30 PM



## **Shade Gardens**

***Kathi Gariepy***

***Massachusetts Master Gardener***

**Thursday, September 22<sup>nd</sup>**

During her Shade Gardens presentation, Kathi Gariepy will discuss a variety of shade situations and cover the unique problems, and unique opportunities, of shade gardening. She will suggest the best shade plants to use and describe how to select them so that your garden is in bloom spring through fall. She will also explain how to include winter interest.

*Kathi Gariepy has been gardening since she was a child. She is a Lifetime Master Gardener with the Massachusetts Master Gardener Association, volunteering more than 10,000 hours, past Vice President of the MMGA, past chair of the Master Gardener Advisory Board, past president of the Attleboro Garden Club and past chair of the Garden Club Federation of Massachusetts' Gardening Study School. Kathi is a Landscape Design Consultant and on the Gardening Study Council. She has worked with the Master Gardener training program and the Caterpillar Club, in Weezie's Garden for Children at Elm Bank, as well as being an active member of the MMGA Speakers' Bureau and the Massachusetts Horticultural Society. Kathi has worked as lead teacher for the Massachusetts Horticultural Society, education coordinator for MassAudubon and studied landscape design at Rhode Island School of Design. Kathi currently teaches children and adults about the wonders of nature. She also owns the garden design company Pleasant Vistas.*

## **President's Message**

***Carol Batdorf***

Hi Everyone,

September has rolled around again and we are starting the 2022 - 2023 program slate (Thank you Program Committee) with a talk about shade gardens. I hope your gardens had some shade because we definitely needed it this summer. What a hot and dry summer we had this year. Sun-baked gardens had real problems. The shaded plants might survive with the recent rain but time will tell. It was wonderful to hear the rain, what a refreshing sound and one we have not heard much lately. I listened at an open window and wondered how the plants were feeling with water finally falling. How many plants have given up the ghost with the drought? How many plants have gone dormant and will appear again next year? Then there are the plants that have made it through with the meager water they could get and the help of shade to keep the sun off of them.

My gardens did have some advantages because I have mostly shade and I never cleaned up the layer of leaves on most of the gardens. That helped to keep the moisture in, however it didn't help keep the deer from munching on everything they found tasty. Something tells me that I will have some bare spots to fill in come spring. I will be taking notes as to what shade plants will give a sequence of bloom throughout the growing season.

I would like to thank all the members who opened up their gardens to the society this summer and also those who got the word out to everyone. People working together really do make this society work. Thank you all, Carol

## Renew Your Membership

As we plan for this season's in-person meetings, we are re-instating membership dues to help cover the cost of our programs. Check your mail for the letter and form recently sent by our Membership Committee. You can bring the completed form and a check to the September meeting.

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## Begonia and Gesneriad Annual Show and Sale

The Annual Begonia and Gesneriad Show and Sale at Tower Hill Botanic Garden (now New England Botanic Garden at Tower Hill) will take place Saturday, September 24 from 10AM to 5PM and Sunday, September 25 from 10AM to 4PM.

Many wonderful and unusual begonias and gesneriads will be offered for sale at very reasonable prices.

Admission: \$8 for children, \$18 for adults and \$15 for seniors.

Tovah Martin will provide a presentation entitled *Begonia Intensive* from 2PM to 3PM on Saturday. Tovah's presentation is \$25 and includes admission to the gardens and the sale. You can reserve tickets ahead of time at <https://nebg.org>



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“Living things tend to change unrecognizably as they grow; who would deduce the dragonfly from the larva, the iris from the bud, the lawyer from the infant? Flora or fauna, we are all shape shifters and magical reinventors. Life is really a plural noun, a caravan of selves.”

by Diane Ackerman, *Cultivating Delight: A Natural History of My Garden*



## The Plant Box



Many have loved the Concord Grape, but all may not realize it is named for a town just down the road. Concord, MA was home to Ephraim Wales Bull who blended and re-blended many varieties of grapes until he settled on his best and dubbed it the Concord Grape. His success came in 1849 and by 1854 his grapes were in the marketplace. While Massachusetts was the hub of Concord Grape development and production in the early years, current growers are primarily in Washington, New York and Michigan. Together, many had formed a cooperative and in 1956 purchased a business from a family whose name we know well: Welch's, and the company calls Concord home for its headquarters.

And speaking of Welch's, this firm grew out of the original 1869 creation of Dr. Thomas B. Welch of Vineland, New Jersey: grape juice. He used pasteurization to prevent fermentation in answer to a need for a non-alcoholic, wine-like beverage acceptable for use in the ministry. From there, Concord Grapes have found a way into our homes and our hearts.

What makes a grape a Concord Grape is its characteristics of a purple or dark blue color and the skin slides off from the fruit, making it easier to work with during production. The flavor we know as grape comes from a chemical in the fruit of the Concord Grape called methyl anthranilate and it flavors not only juice, wine, and jelly, but also soft drinks, candy, and chewy fruit snacks.

To get started making your own tasty grape products, choose your selection from one of the many nurseries that stock Concord Grape vines, seeded or seedless. The vines do well in hardiness zones 5 – 9 with full sun and well-drained, loamy soil. Some varieties are self-pollinating.

With a little bit of planting and harvesting and crushing and pressing and bottling, you can raise a glass – juice or wine – to toast the history as well as the fruit grown right in your own backyard.

~ Anne Morin