



North Shore Horticultural Society

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

April 2023 Volume XXV Number 7

www.NSHorticulture.org

Meeting Location

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

Upcoming Meetings

Thursday, April 27th

7:30 PM

Annual Meeting

and

Victorian Flowers

We Still Love

Thomas Mickey

Thursday, May 25th

Plant Sale - 6:00 PM

Auction - 6:30 PM

with Jo Goodwin

Next Board Meeting

Thursday, May 11th

7:30 PM

Annual Meeting Board of Directors Slate for 2023-24

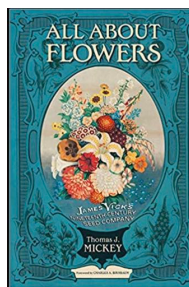
Carol Batdorf *President*
Melissa Flinn *Vice President*
Kay Joseph *Treasurer*
Anne Morin
Joan Johnson
Norma Brettell

Victorian Flowers We Still Love

Thomas Mickey
Thursday, April 27th

Thomas Mickey will present "Victorian Flowers We Still Love" at the April 27th meeting of the North Shore Horticultural Society. This program is about James Vick (1818-1882), the Rochester, N.Y. seed company owner who sold America flowers for the home garden. Through his catalogs and his magazine Vick convinced people their home would not be complete without a flower garden. Today his recommendations remain popular. The flowers Vick recommended could be native plants, exotics from China or South America, long-time favorites from the English garden, or new hybrids that were coming on the market on a regular basis.

Thomas Mickey, from Quincy, Massachusetts, is Professor Emeritus of Communication Studies at Bridgewater State University where he taught public relations writing and directed student interns. He is a graduate of the Landscape Institute at the Boston Architectural College. Professor Mickey is a Master Gardener and has been gardening for over 30 years. He is the author of five books. His newest book All about Flowers: James Vick's Nineteenth-Century Seed Company, was recently named "one of the best books of the year" by The Victorian Society in America.



President's Message

Carol Batdorf

Happy April everyone,

April showers bring May flowers. Hoping we get some nice gentle rain soon, I was digging in the gardens and they are a bit dry. So happy to be out in the garden again. It is wonderful to see green growing things and the colors of spring are popping up all over. The daffodils are doing their dance and the hellebores continue to add color to the gardens. Grecian wind flowers, blood root, squill, scilla, grape hyacinths, and crocus are blooming right now. These spring flowers help usher in the growing season and welcome us to go outside and enjoy the fresh air, listen to the birds, and start the gardening cycle of spring clean-up and planting. Be careful not to disturb areas that have new seed growth, and carefully remove the leaf blanket because there are tender shoots coming up under its protection. Do not take the blanket off all the way until the night temperatures are continually above freezing. Also, remember as you work outside that those nasty ticks are out there - so check for them when you come in.

What flowers do you remember in your grandmothers' gardens? I remember a Peace rose and a red rose, lots of snap dragons, lily-of-the-valley, gladiolas, iris, rhododendrons, pansies, and water lilies in the small waterlily ponds. I wonder if any of these plants will be mentioned during Thomas Mickey's talk on Victorian Flowers we still love? Please come and find out what Victorian flowers you grow in your garden. Invite a friend and enjoy our April meeting together. ~ Carol

Refreshments

Thank you to the following members for volunteering to bring treats to the April 27th meeting: Dot Sieradzki, Sue Anne Willis, Janet Steel, Grace Marino, Marguerite Schernig, and Anne Mesgar.

Fun Facts about Tulips

Tulips were more valuable than gold

In the 1600s the recently introduced tulip flowers in Holland were so valuable that their bulbs were often worth more than gold. This period called Tulip Mania is the first known speculative bubble in history and it collapsed in 1637.

There are over 150 species of tulips, with over 3,000 naturally occurring and genetically cultivated varieties. New varieties are still being created, but it takes at least 20 years of cultivation before you will find them in your local florist's shop.

Tulips are native to central Asia. It wasn't until 1594 that the first tulip 'officially' bloomed in Holland after the Flemish botanist, Carolus Clusius, director of Leiden University's new Hortus Botanicus, planted some of his own tulip bulbs.

The name 'Tulip' originated from the Persian word 'delband' meaning turban, given the flowers turban shape. Another reason for its association with Turkey is because locals would often decorate their turbans with tulip stems.

Tulips are part of the Liliaceae family, as are lilies, onions, garlic and asparagus (another Dutch favorite).

Most tulips have one flower per stem. However, there are some species that have up to 4 flowers per stem.

Tulips are edible! During World War II, tulips were often eaten by those who couldn't afford other foods. The flowers can be used to replace onions in many recipes, and they can even be made into wine.



Tulips are usually sweetly scented and, depending on the variety, they can grow from a few inches to over two feet tall. They are also available in every color of the rainbow with the exception that there are no pure blue varieties.

The Plant Box

The recipe calls for tarragon. It is not only among the jars of herbs in your cabinet but also included in a blend called "herbes de provence." A common ingredient in French and Mediterranean cooking, tarragon is a perennial herb that contributes a light anise flavor to food.



Tarragon grows naturally in North America as well as locations across the European and Asian continents, including Siberia where it was initially found. It has tiny flowers in a greenish or yellow-white color along with long, slender, pointy leaves on a bush that can reach five feet tall. However, as lovely as it would be to include this in a kitchen garden, it is difficult to grow.

While tarragon is a tough cookie in terms of being home grown, it is widely produced commercially with France and China as the leading suppliers (per companies Volza and Tridge, respectively). All this tarragon extends past cooking to use for medicinal purposes and as an essential oil. Its beneficial properties, although in tiny amounts, include manganese, iron, and potassium.

A member of the Asteraceae family, tarragon is among a diverse community of plants, including daisies, dandelions, thistles, and lettuces. As many of these are worthy of keeping in our kitchens, so too may it be with tarragon. It is easy to hold onto the fresh herb that you have purchased by drying it at home: remove the leaves from the branches, wash and dry the leaves, tie them in a bunch, hang them in a cool, airy place and when dried, store them in a tightly closed jar. Tarragon also keeps well frozen.

Whether making chicken or soup or a drink called Tarkhun popular in the country of Georgia, add a pinch of tarragon and you will enhance both your dish and your health.

This edition of the Plant Box was submitted by Anne Morin. Thanks, Anne!
Is there a type of plant that is special to you?
Please submit your idea (photo and relevant informative text ~200 words) for a future edition of the Plant Box to northshorehorticulture@gmail.com