



the newsletter of the Rock Spring Garden Club, Arlington, Virginia www.rockspringgardenclub.com

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Connie Richards

VICE-PRESIDENT

Kate Abrahams

SECRETARY

Jenny Sullivan

TREASURER

Ann Lunson

GARDENZETTE

EDITOR

Joan Hession

FEBRUARY MEETING Feb. 16th 10:00 AM Little Falls Presbyterian Church



A Sustainable English Garden John Sonnier, Head Gardener at the British Embassy

John Sonnier is the Head Gardener/Horticulturist at the British Ambassador's residence in Washington, DC. He will discuss his gardening practices and share beautiful images of the gardens he manages. John is a certified member and past Board member of the Association of Professional Landscape Designers. He has worked to preserve historic landscape for the past 23 years. First as the Lead Gardener at Harvard University's Dumbarton Oaks for four years. He then spent 13 years at Hillwood Museum and Gardens as Project Manager for the Restoration of the gardens and outdoor sculpture collection. He became Head Gardener/Horticulturist for the British Ambassador's Residence 7 1/2 years ago. Here he uses traditional gardening practices, focusing on organic and sustainable methods of care. Additionally John has created one of this country's most significant historic orchid collections. John has taught Landscape Design at the George Washington University. He taught sculpture at the Corcoran College of Art and Design for 12 years.

Jane Robinson

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PRESIDENT'S MESSAGE

Connie Richards

I've heard a few people mention that they are now ready for spring. We actually have a few months before that will happen. What to do in the meantime? Concentrate on your houseplants! I just got home from two weeks in the mountains of Colorado and was delighted to see how things grew while I was gone. I had brought a parsley plant inside, and it is thriving. A basil plant from the grocery store has survived and is forming new shoots. I've put some cuttings from summer plants like coleus and magilla perilla in water, and they are sending out roots. So I'm ready to get my hands in some dirt and pot them. And I see that two of my orchids will rebloom in the near future. I received them as gifts when my father died so I have special memories of him when I see the new flowers coming. Forcing bulbs is another way of bringing the outdoors inside at this time of year. I love seeing amaryllis and paper whites but think that tulips are *really* special at this time of year. There is an art to it. I tried last year, and they ended up being too leggy. I just stayed at a ranch, and they had great ones. Apparently the secret is to keep them in the dark for a period after the first shoots come up. I'll try it again next year. So I'm really hoping that our members will bring in their houseplants to share for horticulture this month. It will be interesting to see the different types of things that we are growing indoors.

TREASURER'S REPORT JANUARY 1-31, 2017

Ann Lunson

BEG BAL JAN. 1, 2017	\$19,769.45
Total Receipts	532.80
Total Disbursements	(569.80)
CLOS BAL JAN. 31, 2017	\$19,732.45

NOMINATING COMMITTEE

Margie Melnick

The Nominating Committee has met and will present a slate of officers at our February general meeting. Many thanks to Sherry Foster, Nancy Snell, Paul Gibert and Jody Goulden who served on the Committee, and to those who accepted the invitation to serve as officers next year.

SHOW - SMALL DESIGN

Anita Brown

Our design for this month is a small design that may be done in either the Traditional or Creative style. Please note that the design cannot exceed 8 inches in height, width, or depth. If, for some reason, you cannot find your measuring tape, you can spread your hand, and the distance from your thumb to your little finger is approximately 8 inches. Some judges use this way of measuring (although others make sure to bring with them their trusty ruler or measuring tape).

As noted in our Handbook, scale is very important in a small design so make sure your plant material (both the flower(s) and leaves) and container are sized accordingly.

This month, we have new background panels with underlays sized for the small designs that are 9 inches in height, width and depth, and you will be able to choose either white or black to display your design.

I am very pleased at the number of designs our Club has submitted this year and especially your willingness to try new designs that have never tried before. Our judges have been really impressed with our efforts, as Judge Babs McClendon noted last month.

Next month at NCAGC Judges Council meeting, I will get a copy of the new NGC Handbook, and I will be glad to share with you if there are any changes in design types.

BOARD MEETING

Mary Lunger

The board meeting will be on March 2 at the home of Diane Pollack.

CONSERVATION

Maribel Aldahondo

Eco-Savvy Symposium: Cultivating Biodiversity in the Home Garden

Date & Time: Sat., Feb. 18, 9am - 1pm

Location: Green Spring Gardens, 4603 Green Spring Rd, Alexandria, VA

Plant and animal biodiversity is critical to a healthy ecosystem. Learn from renowned public designer Bill McLaughlin of the U.S. Botanic Garden and expert local Arlington County naturalist and environmental educator Alonso Abugattas how to create a home landscape that provides an oasis for birds, pollinators and other wildlife through the use of native plants. A panel discussion on the use of native plants in the landscape follows the presentations. \$56/person.

Register through Fairfax County Park Authority at

<http://www.fairfaxcounty.gov/parks/parktakes/>

MEMBERSHIP

Kate Abrahams

At the January meeting we inducted two new members, Mary Beth Scaggs and Pat Getz, and welcomed them into the club. They received their Rock Spring Garden Club tote bags.



WAYS AND MEANS

Sherry Foster

The Ways and Means Committee would like to thank all the RSGC members who have made donations this year. Ways and Means is experiencing another banner year thanks to our generous members. Please keep cleaning out your clutter and bring it to us!! Thanks Again!!

HORTICULTURE

Toby Davis

My brother-in-law, Wayne Myers, is an avid Rose enthusiast and agreed that I could publish some of his previously published articles in our newsletter, as several people in our garden club are interested in roses. Wayne is Master Rosarian, ARS Life Member, and a member of Jacksonville [FL] Rose Society. He also took the rose pictures that are in the article. Whenever I am having problems with my roses, I ask him and he always gives me an answer or will help

me find the best solution to my problem. I know you will enjoy his article as much as I did.

'KNOCK OUT,' STAR OF THE AMERICAN ROSE INDUSTRY by Wayne Myers



The American Rose Society's September 2015 convention featured a conversation about the recent history and future of the American rose industry. The main participants were Steve Hutton, the CEO of Star Roses, the company that markets 'Knock Out' and Will Radler, its hybridizer. To set the stage Hutton stated that "It is impossible to overstate the importance of 'Knock Out' to the rose industry." Over 90 million of Radler's roses have been sold since 'Knock Out' was introduced in 1999. Three hundred 'Knock outs' are sold for any other single variety. Almost half of the roses sold are 'Knock Outs.' It is the best-selling rose in history and restored the use of roses as a popular landscape plant. Back in 1978, the rose industry was healthy. Sixty million roses were sold that year, mostly

the Moderns--Hybrid Teas, Floribundas, and Miniatures. Roses had been popular for decades as the only major plant that provided color and flowers in American landscapes from frost-to-frost. However, tremendous social change in America resulted in a precipitous decline in the sales of roses. The American Rose Society has mirrored this decline, shrinking from 26,000 to under 8,000 current members. 'Knock Out' has revived the industry, proving that there is still a great love and demand for roses.

By the 1970's, most Americans' lives had changed dramatically: wives and mothers had joined the work force; suburban life had added long commutes; divorce was increasing the number of single-parent families; and television had emerged as a major competitor for leisure time. People had less time for gardening and the pace of life in America was rapidly accelerating. In addition, the environmental movement was opening people's eyes to the dangers of pesticides and reversing people's attitudes toward the miracles of chemistry. In the 1980's and '90s the pace of social change accelerated with the emergence of the internet, home computers, and big-box stores. By filling people's lives, these changes were sucking the life out of hobbies, especially social organizations such as rose societies. Gardening continued as the most popular outdoor activity in America, but people no longer had the time for needy Modern roses. Roses were being replaced in landscapes by new hybrids of other plants that had extended blooming seasons or colored foliage, and thrived with less care. Will Radler had planted his first rose bush at age nine and was growing 150 by age 16. He studied landscape architecture in college then went to work for the Milwaukee County, Wisconsin, parks department. Eventually he became the curator of the nationally-regarded Boerner Botanical Gardens in Milwaukee. By 1974 Radler, the Landscape architect whose hobby 'Knock Outs' have made him a millionaire, had recognized these great cultural shifts—gardeners had less spare time and didn't want to use poisons. Continuing his lifelong hobby-passion for roses, Radler had

begun to hybridize roses in his basement. He had noticed that upon their retirement his rose mentors were growing fewer roses. They were unable to sustain the intensive care programs required by the popular varieties; therefore, Radler focused on creating low-maintenance varieties.

From 1974 to 1989 he pursued this great gamble of genetic magic, crossing low-maintenance with high-maintenance roses. Hybridizing is particularly long-odds gambling because the new plants most often seem to exhibit the worst of both parents. Each spring he would move 500 of his 1,000 seedling roses from the basement into his backyard boot camp. Since the goal was disease resistance, he intentionally watered them overhead several times a week to maintain optimum conditions for black spot. He also collected every kind of dead, diseased rose leaves, blended them in solution, and sprayed them on the baby roses. In 1989 after 15 years of self-education in this quest, seedling 89-20.1 was among a group that he almost trashed because it was initially reluctant to bloom when he brought it out into the sun. However, it stayed clean, showing amazing resistance to all the leaf-spot diseases he sprayed it with. It grew into a pleasantly shaped shrub with beautiful foliage that bloomed continuously. It covered itself with brilliantly-colored, hot-pink, semi-double, slightly-fragrant blossoms. It thrived when fed and watered less than other roses. In contrast with most roses whose spent blooms must be removed by hand, 89-20.1's expired flowers, dried, shriveled, and fell off.

Radler had high hopes for this seedling, but bringing a new rose to market usually takes about 10 years--a long and complicated process. Hutton's Star Roses spent eight years working with 89-20.1 before finally choosing a name, patenting it, and marketing it. Normally, sales of a new rose peak in its first year, but 'Knock Out's' sales have flourished and grown, only last year did 'Double Knock Out' replace 'Knock Out' as the best-selling rose in America.

So what has Radler done in the 15 years since Hutton delivered 'Knock Out's' punch to the rose world? In addition to the six varieties that

are sold with the 'Knock Out' family name, Star is handling 20 other of Radler's other varieties, including some that are healthier and more fragrant than 'Knock Out.' When asked how he can break out of his own shadow, Radler says his challenge is to top his own success. His goal, and that of every other rose hybridizer, is to make the next cross that changes the rose world along with replicating Radler's spectacular financial success. He believes that roses will get better—that "bullet-proof" plants with deliciously-fragrant, exhibition-Hybrid-Tea-shaped blooms are coming soon.

New rose introductions are getting close. Other hybridizers, chasing Radler's success in this new market or sustainable roses, are now advertising entire collections of new roses with vastly improved disease resistance, bright colors, intoxicating fragrance, and gorgeous flower forms that they have developed since 'Knock Out' revealed the pent-up demand for sustainable roses.

Asked about some of the negativity generated by 'Knock Out's' success, Radler acknowledged that the rose business, hobby and commercial, has changed, but he believes that roses will continue to improve because that's what gardeners want. Genetic triumph over black spot in a tough plant with beautiful flowers and great growth characteristics has made 'Knock Out' the most successful rose ever. However, absence of black spot allows the other weaknesses of roses to show through. There are plenty of other debilitating rose diseases and pests, and of course we'd prefer roses that had bigger blooms, more petals, better form, and stronger fragrance. In the Deep South we've discovered that 'Knock Out' is very susceptible to spider mites and chilli thrips. It breaks our hearts that so many of the neglected landscape 'Knock Out' roses we see are dying or dead from these pests. Further north, just like most other roses, it is very susceptible to Rose Rosette Virus. There are plenty of challenges available to hybridizers and other plant scientists.

Reflecting on his future, Radler mused that he almost had it made, but his success demanded that he add employees. He has found managing

people to be so much harder than full-time tinkering with his roses. He admits that, as the Chief Executive Tinkerer of Rose Creations, his LLC, the biggest current challenge is “to train people to be me.” A hybridizer assistant seems to be working well, but another group of helpers--not so much. He still works to fulfill his dream of retiring to the joys of fulltime rose-tinkering. He views himself as a basically lazy man who enjoys working all day to find an easier way to do something. He knows that 2,500 hundred roses is the limit his brain can handle, so he will continue to create his 1,000 seedlings each year, test for the best, and seek the easiest path.

YOUTH ACTIVITIES

Helen McMahon

The January 2017 program with the Tuckahoe Elementary School second graders focused on the Virginia State bird and on winter birds. Ann Kellerman read from a book that described how birds differ and what they do in the winter. Helen McMahon read about the Cardinal. The children knew the Cardinal was Virginia's State bird, and were very knowledgeable about other birds as well. The project was to make bird feeders they could hang outside during the winter months. Each child was given a pine cone to slather with Crisco/corn meal mix, and then roll it in black sunflower seeds, the Cardinal's favorite.



They did this enthusiastically. Along with the bird feeders they created, they were given a feathered cardinal and bird-decorated bookmarks to take home. Along with Helen and Ann, Carol Barone, Lynda Martin, Marilyn Dougherty, Ann Kelly, Ann Duffy, Vicky Schoenberger participated.

LUNCHEON RECIPES

Jody Goulden

Several members requested the recipes for Jody's cookies served at the January meeting.

Anzac Biscuits

Makes 48 cookies

Ingredients

1 cup rolled oats (do not use quick-cooking or instant)
 1 cup flour
 ¾ cup sugar
 ¾ cup shredded sweetened coconut
 8 T. (1 stick) unsalted butter
 2 T. golden syrup, such as Lyle's *
 1½ t. baking soda
 2 T. boiling water

Directions

Position oven racks in the middle and upper third of oven; preheat to 350 degrees. Line 2 baking sheets with parchment paper or lightly grease with nonstick cooking oil spray. Combine the oats, flour, sugar and coconut in a large bowl.

Combine the butter and syrup in a 2-qt. saucepan over medium heat; cook for a few minutes, until the butter is melted and the syrup is bubbling.

Combine the baking soda and water in a small bowl and add it, stirring, to the butter mixture, which will foam up immediately. Add this mixture to the dry ingredients and mix until thoroughly combined. Drop heaping teaspoonful of the dough, spaced about 1 inch apart onto the baking sheets. Bake for 7 to 10 minutes, then rotate the baking sheets top to bottom and front to back; bake 8 to 10 minutes, or until the cookies are a rich golden brown.

Transfer the cookies to a wire rack to cool; they will crisp up as they cool.

Notes

Lyle's Golden Syrup gives a distinctive caramel flavor and can be found at Harris Teeter. Dark corn syrup or King's table syrup can be substituted.

According to the Washington Post, which published the recipe Dec. 12, 2007, these cookies got their name "from their proliferation in World War II care packages for members of the Australian and New Zeland Arry Corps."

From JG: check the cookies as they bake; mine needed less time than recommended.

Store in an airtight container at room temperature for up to 5 days. (Re-crisp in a 250-degree oven for 10 minutes if necessary.)

Cranberry Walnut Squares

Makes 16 2-inch squares, or 25 smaller ones

Ingredients

THE BASE

1 cup plus 2 T. all-purpose flour

¼ t. salt

5 T. confectioners' sugar

8 T. (1 stick) unsalted butter, cold, cut into 8 pieces

1 large egg white

THE TOPPING

2 cups fresh cranberries

½ cup light corn syrup

½ cup sugar

2 whole large eggs

2 T. unsalted butter, melted

¾ t. pure vanilla extract

1 T. all-purpose flour

½ cup chopped walnuts

Directions

Preheat oven to 350 degrees. Lightly crease an 8-inch square baking pan with butter, or line the bottom with parchment paper.

Place the flour, salt, and confectioners' sugar in a food processor, and process for 5 seconds.

Scatter the butter over the flour mixture and process until the dough comes together 20 to 30 seconds (or more).

Press the dough gently over the bottom of the prepared pan. Using a pastry brush, glaze the dough all over with the egg white. (Or you can pour the egg white over the dough, and tip the pan from side to side so the white spreads completely over the surface. Pour off the excess.)

Bake on the center rack of the oven until golden, about 25 minutes.

Meanwhile prepare the topping. Place the cranberries in a food processor and process for 3 seconds. Set aside.

Place the remaining topping ingredients, except the nuts, in a medium-size bowl and stir vigorously with a whisk to blend. Add the cranberries and the nuts, and stir well.

Pour the topping over the hot base, and return the pan to the oven. Bake until the topping is set, 40-45 minutes. (JG: Sometimes it takes a little longer.)

Cool in the pan on a wire rack. Then cut carefully into 2-inch squares, "sawing" with the tip of a long knife. (JG: I usually cut them into 25 squares.)

Notes

If you plan to snack on them, place the bars on a plate or simply leave them in the baking pan, covered, for up to 2 days, or layer the cut bars in an airtight container, with plastic wrap, parchment or waxed paper between the layers, and place in the refrigerator for up to 4 days or the freezer for up to 2 weeks. If frozen, the fruit may get a little wet in the thawing process, but the bars will still taste delicious.

The recipe came from "Rosie's Bakery Chocolate-Packed, Jam-Filled, Butter-Rich, No-Holds-Barred Cookie Book" by Judy Rosenberg.

Molasses Cookies

Makes 3 dozen large cookies or 4½ dozen small cookies

Ingredients

1 ¾ cups plus 2 T. flour

1 T. ground ginger

1 t. baking soda

1/4 t. salt

12 T. (1 ½ sticks) unsalted butter, at room temperature
 1 cup sugar, plus more for rolling the cookies (I use Turbinado for rolling.)
 1 large egg
 ¼ cup molasses
 3 T. crystallized ginger, finely chopped

Steps

Preheat oven to 325 degrees. Line 2 baking sheets with parchment paper or silicone liners. Combine flour, ground ginger, baking soda and salt on waxed paper or in a bowl.

Combine the butter and sugar in the bowl of a stand mixer or hand-held electric mixer; beat on low speed to start, then on medium speed for about 4 minutes, until the mixture is light. Add the egg, molasses and crystallized ginger; beat until well combined.

Reduce the speed to low, then add flour mixture; beat until just incorporated. The dough will be quite soft and sticky.

Use a tablespoon to scoop dough for large cookies, or a generous teaspoon to scoop dough for smaller cookies (as I did). Roll the scoops of dough into a ball in your hands, then roll them in the sugar; place on baking sheets about 2 inches apart. Bake 1 sheet at a time for 8 to 10 minutes, until slightly cracked on top. (JG: To keep the cookies soft and chewy, take them out at the first hint of a crack.)

Transfer to a wire rack to cool completely before serving or storing.

Notes

Dough can be frozen for up to 1 month. Store cookies in an airtight container for 3 days. I also freeze the cookies.

This recipe came from the December 9, 2009, Washington Post, which obtained it from Robert Potter, pastry chef at 701 Restaurant, NW DC.

LIAISON REPORT

Anne Collins

NCAGC/VFGC EVENTS

NCAGC (National Capital Area Garden Club)

Rock Spring Garden Club is a member of the National Capital Area Garden Clubs, Inc., the National Garden Clubs, Inc. and Virginia Federation of Garden Clubs, Inc.

March 26-28 – National Garden Clubs/South Atlantic Region Convention

Greenbrier Hotel, White Sulphur Springs, WV

Registration required

<http://www.southatlanticregiongardenclubs.org/convention/>

VFGC (Virginia Federation of Garden Clubs)

April 2-4 VFGC Convention

Hotel Roanoke and Convention Center, Roanoke, VA

See for more information-

http://www.viriniagardenclubs.org/VFGC/VFGC_Convention.html

March 13

Piedmont District Meeting, Doubletree Hotel, Midlothian

See for more information –

<http://www.piedmontdistrictvfgc.org/piedmont-district.html>

February 29- March 3

Flower Show School Course 3
 Richmond

See for more information-

http://www.viriniagardenclubs.org/VFGC/Flower_Show_School.html

PROGRAMS/ LECTURES/EVENTS

US BOTANICAL GARDENS

Multiple programs throughout the month

See for more information-

<https://www.usbg.gov/>

MERRIFIELD GARDEN CENTERS

Multiple programs throughout the month

See for more information-

<https://www.merrifieldgardencenter.com/events/>

02/12 2-4 PM Merrifield Garden Center
 12101 Lee Hwy, Fairfax

Hosted by the Arlington Rose Foundation

French inspired Rose Arrangement

Workshop with Lea Shuba of Avalon Floral

Design in Alexandria. Members are free or \$15 at the door includes membership to the Arlington Rose Foundation.
703-371-9351 for information.

HILLWOOD ESTATE, MUSEUM AND GARDENS

Multiple programs throughout the month

See for more information-

<http://www.hillwoodmuseum.org/whats/calendar>

GREEN SPRINGS GARDEN PARK

Harry Allen Winter Lecture Series

Sundays, 1:30–3pm in January, February and March

Annual, well-subscribed series of presentations by authors, garden designers, scientists, and other garden enthusiasts on the cutting edge of horticulture. After the lecture, meet the speakers and enjoy refreshments. \$10 Limited seating.

Looking ahead- Adult Programs- See for more information-

<http://www.fairfaxcounty.gov/parks/greenspring/ed-adult.htm>

GUNSTON HALL

Bees, Bats & Butterflies Symposium on

Saturday, March 18, 2017 9:00am - 3:00 pm at Gunston Hall, Mason Neck, VA

There are three great speakers speaking on these subjects. A \$40 fee includes light morning refreshments, light herby lunch, raffle and a tour of Gunston Hall.

Contact Linda Martin for a registration form.

The deadline to register is March 6, 2017.

LEWIS GINTER BOTANICAL GARDENS

Half price admission through 2/28

2/7 Terrariums and Dish Gardens- 9:30-12

See for more information-

<http://www.lewisginter.org/event/terrariums-dish-gardens/>

MASTER GARDENERS OF NORTHERN VIRGINIA

Multiple programs at various locations

throughout the month

See for more information-

<https://mgnv.org/2017/01/16/february-public-education-events/>

STATE ARBORETUM OF VIRGINIA- BLANDY FARM

Looking ahead- Spring programs

See for more information-

http://www.virginia.edu/blandy/blandy_web/all_blandy/2017SpringPrograms.pdf

PHOTO GALLERY



Charlotte Benjamin created seasonal centerpieces for the January meeting. The member at the table whose birthday was closest to the meeting date won the centerpiece to take home.

Our judge for the January meeting, Babs McClendon, was very enthusiastic about our Abstract Creative floral designs and our Horticulture items.

JANUARY HORTICULTURE







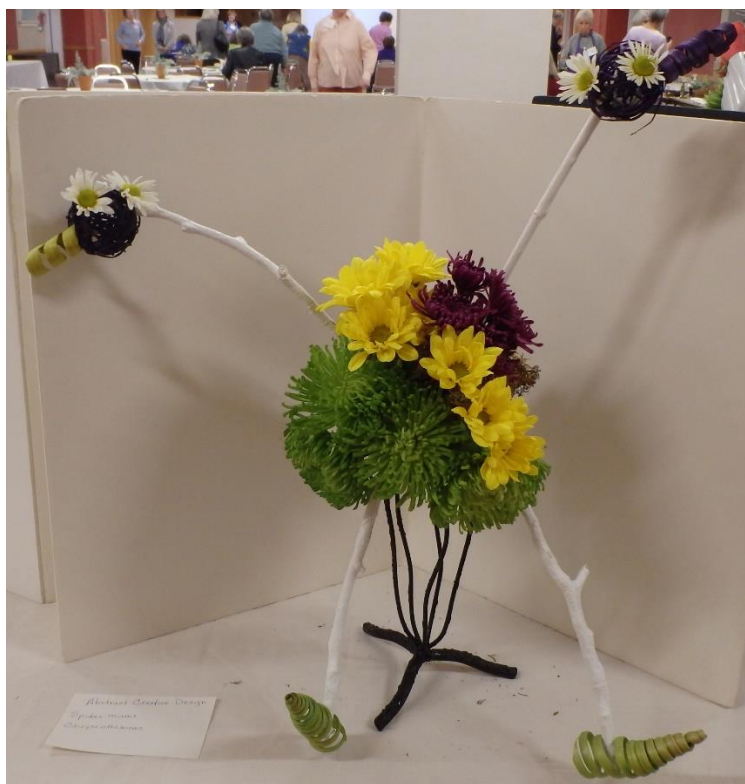
JANUARY ABSTRACT CREATIVE DESIGNS



Blue Star Design



Red Star Design



Yellow Star Designs

White Star Designs



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