



Friends of the Central Experimental Farm

Spring 2018 Newsletter

Volume 30 No. 2

Crabapples at the Arboretum

By Robert Glendinning



R. Hinchliff

Preston's 'Rosseau' Rosyblloom crabapple.

Crabapples are not perfect as far as flowering trees go. They are susceptible to various diseases like apple scab and fire blight. A number also need regular pruning to look their best, and many look tired by August. Nor do they like the salt the city puts on the roads in the winter, especially liquid salt.

However, drawbacks are not what you think about when crabapples are in flower along the Farm's section of Prince of Wales Drive in the spring. The show they put on makes up for any problems. Depending on the weather the blossoms can be fleeting, but nonetheless they are quite a show.

In the Farm's living collection you will

find many crabapple cultivars and species. There are numerous recently introduced young specimens and interesting botanical oddities you cannot yet find for sale. The younger collection of plants like 'Snowdrift' or 'Thunderchild' near the canal is worth taking a look at. These two are examples you could probably find and purchase for your home. Another cultivar to study is the compact 'Coralburst.'

We also have many beautiful mature specimens, like the *Malus baccata* 'Gracilis' at the bottom of the south lookout that came to us from the Arnold Arboretum in Boston, Massachusetts. Our *Malus floribunda* is a standout specimen located in the older collection near Building 72.

Isabella Preston's 'Rosyblooms'

The crabapples that line Prince of Wales were developed by Isabella Preston and introduced in 1928. W.T. Macoun named Preston's crabapple hybrids the 'Rosyblooms.' They are sometimes referred to as the Lake series because she named them after Canadian lakes. On Prince of Wales you will find that 'Cowichan,' 'Makamik' and 'Rosseau' dominate, but others are represented.

Preston used *Malus pumila* var. *Niedzwetzkyana* and *Malus baccata* to create these hybrids. The first had beautiful flowers and foliage, but not a nice form nor great winter hardiness. *Malus baccata*, Siberian crabapple, has the hardiness.

In the *Journal of the New York Botanical Garden* (August 1944), Preston recounts her process of hybridizing. She hand pollinated the flowers on the *Niedzwetzkyana* tree, which produced a nice crop of large maroon fruit. The trees were in a public space and proved 'too attractive' and all but four apples were taken. It was from the seeds in these crabapples that most of the hybrids came. Preston kept only the hybrids with purplish leaves, stems and flowers inherited from the *Niedzwetzkyana* parent. Those plants provided her a variety of cultivars. If you take a look at crabapples developed since then, many have Rosyblloom parentage. Isabella Preston was on to something.

Some of the hybrids like 'Amisk' or 'Simcoe' are alternate bearers, which only give us a show every second year. As you would imagine these are not commonly planted. 'Chilko' (see photo on page 11) is a beautiful alternate bearer, and is the earliest to bloom with very fragrant flowers. It also has larger fruit that can be used for preserves. This trait has been unpopular as

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President's Message

It has been the kind of winter that has us looking forward to spring and a new growing season. However, before that we will hold our Annual General Meeting and I hope many of you will be able to attend. The meeting is scheduled for April 18 at 7:00 pm. We have an excellent speaker in Dr. Paul Villeneuve and we also have some important business to consider. Along with reporting on our financial activities, the Board will be asking you to consider several changes to our bylaws.

The last time we changed the bylaws was in 2014 to conform to changes in the laws governing not-for-profit organizations. This year we are proposing changes we believe will improve the functioning of our Board of Directors.

Since we were established in 1988, Bylaw 7 states that members of the Board are elected for three-year terms and can serve no more than six consecutive years. The bylaw also stipulates that one third of the Board is elected each year and if a member steps down, a new member serves out the vacated term rather than beginning a new one. This ensures that a small number of people do not dominate the Board for an extended period and that

corporate memory is retained; neither of these issues has been a concern for us.

In fact, more often our difficulty has been in recruiting directors with appropriate skills. Given that we have a few members who are willing to serve beyond six years, we are proposing changes that reflect today's reality. Instead of a six-year



Ken Young

limit, we are asking that a member be allowed to serve three terms (nine years). We also propose eliminating the vacated-term provision and the stipulation on the annual election of one third of the Board. We believe these changes will help the Board operate more efficiently.

Our other proposal concerns the way we provide information on and receive approval for our part-time employee's salary. Our current Bylaw 14 states that our employee's salary must be approved each year at the AGM and that if approval is not received the salary immediately ceases.

However, in addition to having a contract with our employee, we are required to follow applicable employment laws. We propose amending this bylaw to say any change to our employee's salary be specifically noted in our annual financial report, and as long as the membership approves the financial statements, the salary change is approved.

We hope you will seriously consider and approve these proposed changes to our bylaws and that we will see you on April 18.

Judy Dodds

Message de la présidente

L'hiver que nous venons de vivre nous a fait vivement espérer la venue du printemps et une nouvelle période de végétation. Cependant, nous devons procéder à la tenue de l'Assemblée générale annuelle (AGA) qui aura lieu le 18 avril à 19 h, et nous espérons que plusieurs d'entre vous pourront y participer. Nous aurons l'occasion d'entendre un excellent conférencier en la personne du Dr Paul Villeneuve et nous devons nous pencher par la suite sur d'importantes questions. Le conseil d'administration présentera un rapport de nos activités financières et soumettra à votre attention de nombreux changements qu'il désire apporter à nos règlements.

Les derniers changements aux règlements ont été effectués en 2014 en vue de se conformer aux lois qui régissent les organismes à but non lucratif. Nous estimons que les changements proposés cette année permettront d'améliorer le fonctionnement du conseil d'administration.

Depuis la création de notre organisme en 1988, en vertu du règlement 7, les membres du conseil sont élus pour des mandats de trois ans et ne peuvent y

siéger que pour six années consécutives. Selon l'énoncé du règlement, un tiers du conseil est élu chaque année, et si un membre donne sa démission, un nouveau membre y siège à partir de ce moment-là au lieu d'entreprendre un nouveau mandat. De cette façon, on s'assure que le conseil n'est pas sous le contrôle d'un petit groupe de personnes seulement pour une période prolongée et ainsi on conserve la mémoire institutionnelle; jusqu'ici, aucune de ces questions n'a posé problème pour nous.

En fait, il nous est difficile bien souvent de recruter des directeurs qui possèdent les compétences adéquates. Étant bien au fait que quelques membres seulement sont désireux de siéger au conseil au-delà de six ans, nous suggérons des changements qui reflètent la réalité d'aujourd'hui. Nous proposons donc qu'un membre puisse siéger au conseil pour une durée de trois mandats (neuf ans) à l'opposé de la présente limite de six ans. Nous proposons également d'éliminer la disposition relative au poste libéré et la clause relative à l'élection chaque année d'un tiers des membres du conseil. Nous estimons que ces changements permettront au conseil d'exercer ses

activités de manière plus efficace.

Une autre question proposée à l'ordre du jour concerne la manière dont nous communiquons l'information et recevons l'autorisation relativement au salaire de notre employé/employée à temps partiel. Selon le règlement 14 actuel, le salaire de notre employé à temps partiel doit être approuvé chaque année à l'AGA, sans quoi l'attribution du salaire cesse immédiatement.

Toutefois, en vertu de notre engagement par contrat avec notre employé, nous devons nous conformer aux règlements sur l'emploi correspondants. Nous proposons de modifier ce règlement en indiquant que tout changement au salaire de notre employé figure expressément au rapport financier annuel, et pour autant que les membres approuvent le rapport financier, le salaire de l'employé est par le fait même approuvé.

Nous espérons que vous porterez une attention particulière aux changements proposés et y donnerez votre approbation. Au plaisir donc de vous voir le 18 avril.

Judy Dodds

Crabapples at the Arboretum ... *(continued from page 1)*

the larger fruit does make a mess in the landscape if not used. In the past few years we have been fielding questions regarding crabapples that are good for fruit production.

The 'Geneva' hybrid

The Preston hybrid 'Geneva' has large fruit that ripen early, have reddish flesh and are tasty. I have seen the fruit for sale a couple times. There is a nice story behind 'Geneva' as the Farm's original tree was lost, but it came back to us. Mary-Sue Haliburton gave us some grafts of a tree that her late father William Haliburton had grafted from the original. He worked on the Farm as an entomologist and apparently the fruit of the tree was popular among the staff, many of whom wanted a 'Geneva' of their own.

It is also worth mentioning another crabapple we had on Prince of Wales, which was labelled 'Geneva'. Although it had tasty large fruit they were very different in appearance from those noted in the preceding paragraph. Unfortunately, this tree was lost in a storm. There was also a specimen of a plant labelled 'Geneva' at the Maplelawn Garden (*see page 9*).

We have a specimen of 'Namew,' which is named after a lake in Saskatchewan. According to Father Fiala's book *Flowering Crabapples: The Genus Malus* (published in 1994), we have one of the only two existing specimens in Canada. He says Morden Gardens in Manitoba has the other but I do not know whether that one is still with us. Ours may be the one and only. It sits close to Prince of Wales but not in the actual row. A pretty tree with nice pink flowers, it is on the list for propagation.



R. Hinchcliff

Rosybloom crabapples along Prince of Wales Drive.

My personal favourite of the Rosyblooms would have to be 'Rosseau' (*photo on page 1*). I like its branch structure and its overall form. The flowers are a beautiful rosy red fading to pink. It seems to be relatively disease resistant compared to some of the others. I am surprised it is not readily available, at least locally.

I am not sure whether it has happened yet, but Siloam Orchard north of Toronto was going to make a cider with Rosybloom crabapples. This is a great use for this historic group of hybrids.

The future of the Prince of Wales crabapples

There is reason for concern for the future of the trees. They were planted when

Prince of Wales was a much quieter road, not the rush hour artery it has become. Also I believe that Prince of Wales could become a four-lane road leaving Isabella's trees closer to the salt and traffic.

Crabapples are commonly planted in the landscape for good reason. Yes there are other flowering trees we could plant in Ottawa, but few are as hardy and pretty as the crab. Plant breeders like Isabella Preston have given us more beauty for our harsh landscape. There is something special about driving down Prince of Wales on a nice spring day with the crabs in full bloom.

Robert Glendinning is a propagator with the Arboretum and Ornamental Gardens staff at Agriculture and Agri-Food Canada.

This Year's First Two Tree Tours

Don't miss the first two guided tree tours in the Arboretum this year. See www.friendsofthefarm.ca/arboretum-tree-tours/ for more information on these and other tours.

Although the tours are free and open to the public, please register in advance by following the individual Tree Tour event link at the above website.

Sunday, May 13, 2 pm—Tree Identification 101, by Zoe Panchen with Ken Farr

Would you like to know a little more about the trees as you walk among them in the beautiful Arboretum? Our guides will help you get started with identification and knowing how to find out more about the trees. The emerging flowers and leaves of spring are an added bonus for this tour.

Sunday, June 10, 10 am—Trees and Damaging Agents, by Owen Clarkin with Eric Jones

Trees have an indefinite potential lifespan, a fact that is exploited in perpetual wood-harvesting methods such as coppicing and pollarding. So why do trees usually not live much more than two or three human lifespans, if lucky? Pests, diseases and environmental extremes such as droughts, windstorms and lightning often are responsible for ending the lives of trees. We will explore such damaging agents and other causes of tree mortality on this tour of the Dominion Arboretum.

Upcoming Events

For more information, visit www.friendsofthefarm.ca or call 613-230-3276.

Volunteer Recruitment Orientation

- Saturday, April 7, at 9:30 am.
- Free admission.
- Location: Building 72, Arboretum.

Annual General Meeting

- Wednesday, April 18, 7 pm - 9 pm.
- Guest speaker will be Dr. Paul Villeneuve, Carleton University (see page 7). His topic is "Environmental Impacts of the Farm."
- Free admission, membership not required.
- Location: K. W. Neatby Building, Salons A & B, Carling & Maple Drive.

Arboretum Tree Tour

- Tree Identification 101, with Zoe Panchen and Ken Farr.
- Sunday, May 13, 2 pm.
- First 2018 guided Arboretum tour (see page 3).

Friends' Plant Sale

- Sunday, May 13, 9 am to 1 pm, **rain or shine**.
- Enjoy the offerings of specialty growers and plant vendors.
- Master Gardeners of Ottawa-Carleton will be available with free advice.
- Volunteers will help carry your purchases to your vehicles.
- Location: Parking lot beside K. W. Neatby Bldg. at Carling and Maple Drive.
- Free parking on Maple Drive and in the Observatory parking lot.
- Free admission. Donations to the Friends of the Farm gratefully accepted.

Lilac Walk

- Saturday, May 19, 2 pm.
- Enjoy a guided tour of the CEF lilacs with the Friends of the Farm lilac team. Discover the many lilac varieties on display.
- Park at the Agriculture Museum lot (Pay and Display) and follow the signs.
- Free admission; donations gratefully accepted.



Fletcher Wildlife Garden – Native Plant Sale

- Saturday, June 2, 9:30 am to 12:30 pm.
- Fletcher Wildlife Garden, Prince of Wales Drive south of the Arboretum.
- Volunteers will be on hand to show you where to park and answer your questions.
- Free admission. For information call (613) 234-6767 or e-mail fletcher@ofnc.ca.



Used Book Sale

- Saturday, June 16 and Sunday, June 17, from 10 am to 4 pm.
- Choose from thousands of titles.



- Location: Building 72, Arboretum, CEF. Take the east exit off the Prince of Wales roundabout.
- Admission and parking are free at Building 72.

June Blooms

- Sunday, June 24, from 10 am to 2 pm.
- Friends volunteers will offer guided tours of the historic peony, Preston lilac, rose and other collections at the Ornamental Gardens.
- Free admission. No registration required.
- Location: Ornamental Gardens, southwest of Prince of Wales roundabout.

Victorian Tea

- Sunday, July 22, from 2 to 4 pm. (Will be cancelled in event of rain.)
- Celebrating the event's 20th anniversary.
- More information on website.



Art on the Farm

- Saturday, August 11, from 10 to 4 pm. Rain date: August 12.
- More information on Friends' website noted above.



Ideas and Tips from Master Gardeners

Here are the spring 2018 talks by Master Gardeners, to be held from 7 to 9 pm in Building 72, Arboretum, Central Experimental Farm. See friendsofthefarm.ca for more information on each lecture. You can sign up for individual talks or the entire spring series. Individual talks: \$12 members of the Friends, \$15 others. Spring series of four talks: \$40 members, \$50 others.

April 10 - Gardening with Wildlife with Rebecca Last.

April 24 - Flowers and Vegetables: Beauty and the Eats with Judith Cox.

May 8 - Unusual Edibles: Growing the Uncommon and Unexpected for Your Plate with Esther Bryan.

May 23 - Gardening for the Bees with Julianne Labreche.

Gardening and Other Opportunities

Come and enjoy at close quarters our very special Ottawa greenspace. Join the Friends of the Farm's volunteer teams this year in the Ornamental Gardens, Arboretum and Merivale Shelterbelt. Young or old, skilled or unskilled, there are opportunities for all.

Gardening begins in early May so get your forms in. To obtain a volunteer form, please visit our website at www.friendsofthefarm.ca/volunteer/ or email volunteer@friendsofthefarm.ca.

There are also many non-gardening volunteer opportunities for you to apply your skills or learn new ones, work on your own or in a team. For example, we are seeking a volunteer to coordinate our popular annual used book sale in June and also volunteers for our website, Farm Notes e-newsletter and Facebook social media.

We hope to see you at the Farm!

Shirley Ewen: From Family Farm to Canada's Farm

By Barbara Woodward

Shirley was born on a family farm close to the town of Eston, Saskatchewan. Her father farmed three/quarter sections of land, planting wheat, barley and flax. There was always a large vegetable garden with lots of potatoes for the winter months. Shirley's mother also co-owned a variety store in town, where she and her partner each worked half days Monday through Saturday.

Shirley loved sports, particularly swimming and figure skating. She and her two sisters spent their summers at the regional park located beside the South Saskatchewan River, and took swimming lessons there in the outdoor pool. In the winter Shirley took figure skating lessons in the arena and participated in the annual figure skating carnival.

Moving away from home

Following high school, Shirley went to the University of Saskatchewan, graduating with a degree in Home Economics. Then she met and married Glen Ewen, who was a communications officer in the Canadian Armed Forces. When her husband was posted to Winnipeg, Manitoba, Shirley took teachers training at the University of Manitoba.

During her husband's postings in Gimli, Manitoba; Greenwood, Nova Scotia; Ottawa and Bermuda, Shirley found teaching positions. However, when her husband was posted to Goose Bay in Newfoundland and Labrador, Shirley stayed home with their daughter, Nicky.

In 1980 the family returned to Ottawa, where the couple reside to this day. At the onset, Shirley taught night school and then took a computer programming course. She worked for 20 years in the federal government for Health and Welfare Canada and later at Human Resources Development Canada. Her work focused on statistical analysis of federal, provincial and territorial social programs, where she continued to develop her computer skills.

During the past 35 years the couple gardened at their cottage, where they planted a natural garden with lots of summer-flowering perennials and Glen grew vegetables. They have recently sold the cottage, finding the maintenance of two places too much work. They will now be able to spend more time visiting their daughter and son-in-law, who live on Quadra Island in British Columbia, and travelling.

At home, ornamental plants run along



Polly McCall

the driveway and around the oak tree in the front yard. Behind the house Glen grows vegetables, including tomatoes, carrots, peas and beans, some of which they freeze for winter. Shirley focuses on ornamental plants. She has a particular fondness for long lasting flowers, such as rudbeckias and purple coneflowers, as well as day lilies, irises and oriental poppies.

Religion also plays a big part in the couple's lives. They are life-long church members, currently attending the Metropolitan Bible Church where they volunteer. Shirley is on the Missions Committee and both Glen and Shirley are Deacons and lead a community life group.

Everyone in Ottawa knows the Farm

Shirley says, "everyone in Ottawa knows about the Farm." Certainly Shirley does. During her employment she frequently drove or bicycled through the Farm on her way to and from work. She speaks fondly of driving by the "lovely flowering crabapple trees" along Prince of Wales Drive in the springtime. It is likely that her interest in the Farm was influenced by her early life on the family farm and those long, peaceful rides through the Farm.

This past summer, on July 1st Shirley and Glen spent a peaceful day celebrating Canada's 150th anniversary exploring the gardens at the Farm.

A quiet contribution

In 2005, Shirley responded to a Friends' ad in the *Ottawa Citizen* seeking a volunteer with office computer skills. The position suited her because she wanted to volunteer in the community, keep her computer skills up to date and have flexible work times.

Shirley works quietly at the Friends' office, choosing days when there are few distractions. Nevertheless, her work has a significant impact on the Friends' activities. She updates the Friends' membership and volunteer database, prints reports as required and labels for the membership renewals and the newsletter, and responds to numerous queries. She also documents financial transactions and does the Friends' banking. Recently Shirley became the Secretary on the Friends' Board of Directors.

She enjoys volunteering at the Farm, which she calls a "jewel," and "a treasure for all of us." Shirley notes the emerging issue of encroachment on Farm land and wonders whether this will expand, possibly with a widening of Prince of Wales drive in conjunction with the proposed new Civic Hospital buildings. She is disappointed by these changes to the Farm and wonders if the beautiful flowering crabapple trees will continue to bloom in the future.

Barbara Woodward is a local writer/editor and the newsletter's assistant editor.

“The Seasons”

By Richard Hinchcliff

A massive mural by a renowned Canadian artist is now in the large meeting room at the K. W. Neatby Building of Agriculture and Agri-Food Canada (AAFC). This work of art has had quite a journey getting to its final place.

The story begins in 1965, when Vancouver artist Takao Tanabe was awarded a contract for \$25,000 to create a mural for the main foyer of the Sir John Carling Building, which was being built at the Farm as the new AAFC headquarters.

The mural graced that foyer for 33 years, and in its original state in those days the mural was even larger than it is now. It was 4 metres (13') high and made up of five sections totalling 23.1 metres (76') long.

Man, soil and climate

A five-man jury chose Tanabe's design from those submitted by prominent Canadian artists. The original theme suggested by Agriculture Canada was “Man, Soil and Climate.” Tanabe named his completed piece “The Seasons.”

“Mr. Tanabe's interpretation of the theme is of a vast landscape changing in

configuration from panel to panel. Rolling country and flat prairie are prominent in a view of the land as seen in many perspectives from head-on to aerial” (from *The Ottawa Journal*, December 14, 1965).

“The first panel depicts the rain and ploughed field and the climate theme recurs with a yellow sun form in the fifth panel,” reported *The Ottawa Journal*. “In an abstract way, the central panels are devoted to man and the pattern he fixes on nature.”

Tanabe described the mural as “a gigantic paper collage in which 15 layers of Japanese paper, solution-dyed with acrylic paint, stand out in relief against the supporting plywood.”

Takao Tanabe

Born in Prince Rupert, British Columbia, in 1926, Tanabe was the son of a commercial fisherman and was interned with other Japanese-Canadians in the B.C. interior during World War II. He is one of Canada's leading painters and print makers. During his career he has received numerous awards including the Governor General's Award in Visual Arts, 2003.

A new wall

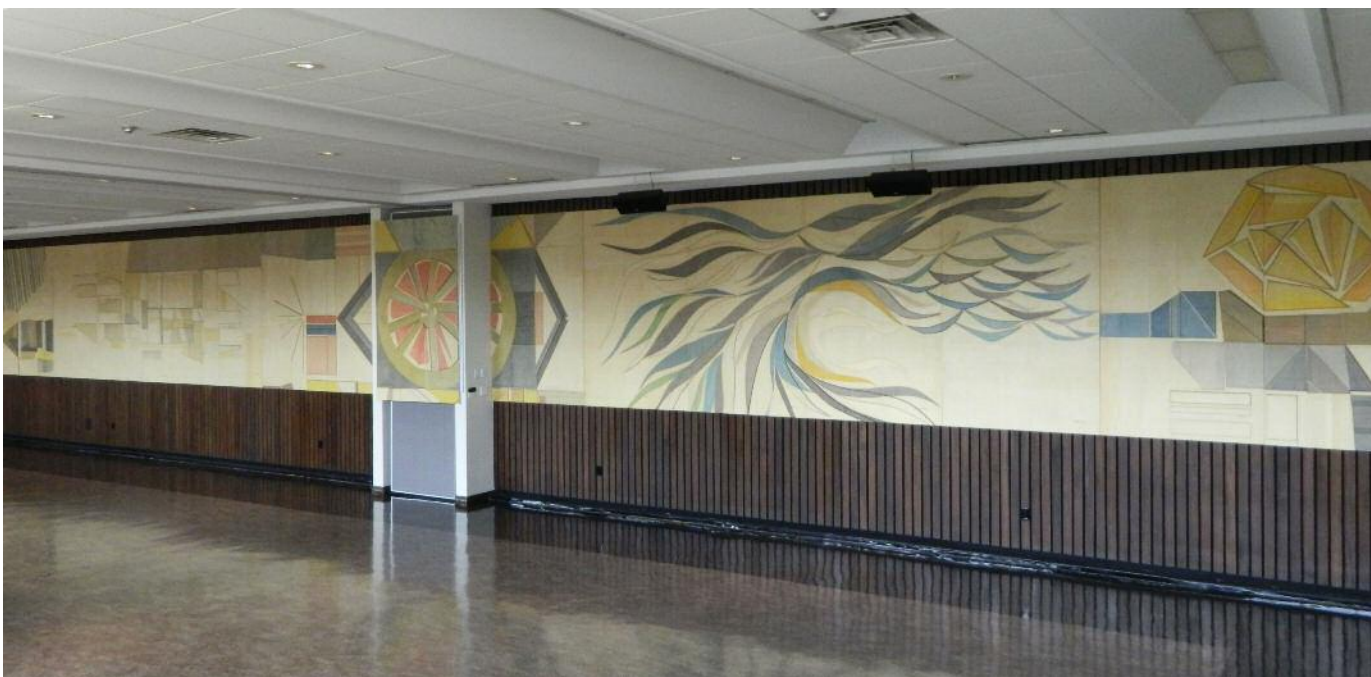
Tanabe did most of the work on the mural in his studio and shipped it in panels for assembly and final completion on site. The mural was unveiled in early 1967 and is deemed to have significant cultural value.

In 2010, AAFC intended to move the mural to the annex of the Sir John Carling complex. With the assistance of the artist, the height of the mural was reduced to 2.4M (8') to suit the new location. Surplus pieces were used to create new stand-alone works of art, which Mr. Tanabe signed. He also re-signed the mural.

The move to the annex never happened. The mural was put in storage at the Farm until the summer of 2017, when it was decided to hang the mural in the K. W. Neatby Building.

“It was a pleasure working with Mr. Tanabe on this project,” says David Carnegie, a facilities officer with AAFC. “Because of the different content in the various parts of the mural, it didn't make

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Photos by David Carnegie

The Tanabe mural in the K. W. Neatby Building.

“The Seasons” ... *(continued)*

sense to simply cut off five feet right across the bottom or the top, so we trimmed each panel separately. He was happy with what we suggested doing.

“He was also very pleased with the way the ‘new’ works of art from the surplus pieces turned out when he saw them framed and hung in their various locations within AAFC facilities.”

David suggests the mural may look even better now than it did in the lobby at the SJC building, where it was easily ignored with the coming and going, and where it was obscured in part by benches and security desks. The dark wood wall that is now visible behind it at the Neatby building brings out the beauty and artistry of the mural.

Come to the Friends of the Farm Annual General Meeting on April 18 (below) at the Neatby Building, hear an interesting speaker and see the mural.



Takao Tanabe and an artwork created when the mural was reduced in size.

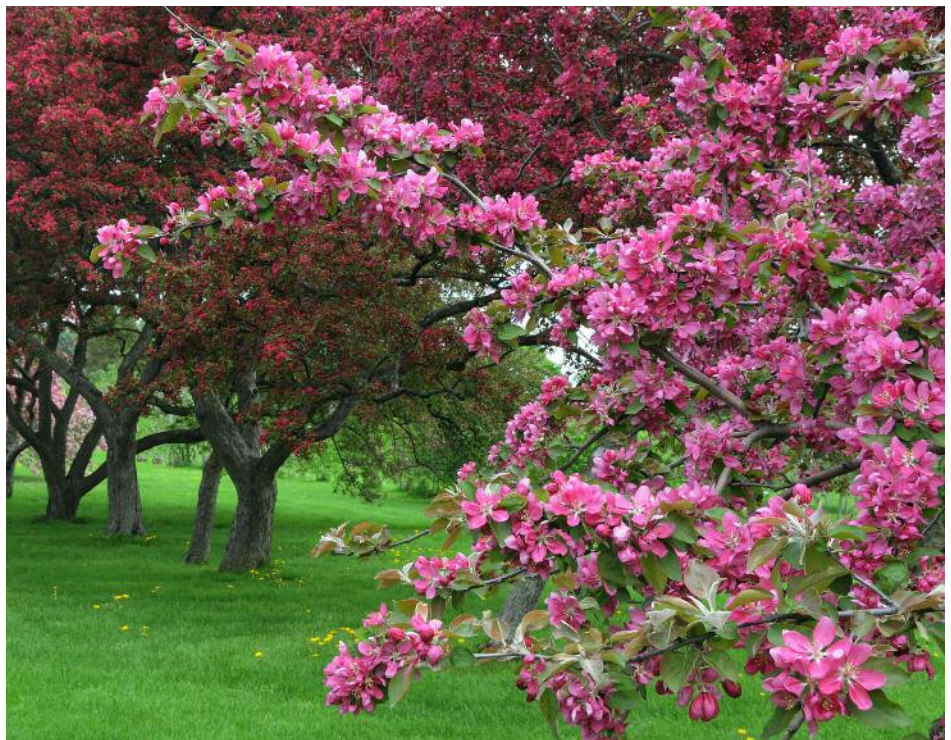
Environmental Impacts of the Farm

Presentation at the Friends' AGM on Wednesday April 18 from 7 to 9 pm, K.W. Neatby Building, Salons A & B 960 Carling Avenue, near Maple Drive.

Dr. Paul Villeneuve, an Associate Professor in the Department of Health Sciences at Carleton University, is the guest speaker at the 2018 Annual General Meeting of the Friends of the Farm. His topic is “Environmental Impacts of the Farm.”

The Friends' board of directors cordially invite the public to attend the meeting, which will begin with some brief business, followed by the guest presentation and refreshments. Membership is not required, but please register if you plan to attend.

Dr. Villeneuve is an environmental epidemiologist, and his research programs include how access to nature and green space impact human health. He will describe research activities relevant to the Central Experimental Farm, which include a sampling campaign done by his graduate students that mapped concentrations of air pollution, urban noise and temperature within both the CEF and nearby neighbourhoods. Other planned projects include the impact of



Rosybloom crabapples in the Ornamental Gardens.

Farm vegetation on these concentrations.

There is free parking in the lot east of the K.W. Neatby Building, with access from Maple Drive. For more information see www.friendsofthefarm.ca/event/annual-general-meeting-2018/.

In Memory—Trevor Cole

Trevor Cole, the last curator of the Arboretum and Ornamental Gardens, died in Ottawa on December 31, 2017, at the age of 83.

Cole began work at the Farm as a research officer in 1967, the year he immigrated to Canada from England. He was an assistant to Curator Arthur Buckley during the latter's later years, assumed responsibility for the Arboretum and Ornamental Gardens after Buckley retired, and became curator in 1983.

He was active in the early days of the Friends of the Farm, guiding the first "green thumb" volunteer teams, for example, and helping to launch the Hosta Garden project.

Cole retired in 1995.

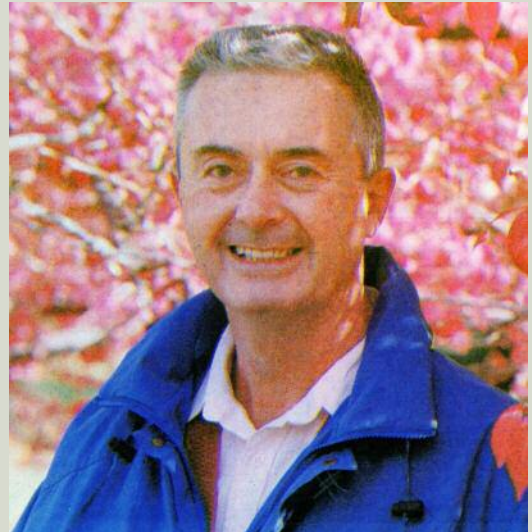
He wrote *The Ontario Gardener*, which was a

Canadian bestseller, and was involved in many other writing and editing projects about gardens and plants.

We extend our condolences to his wife Brenda, family and friends.



Trevor Cole and spring bulbs, Ornamental Gardens, 1978



Friends of the Farm Archives

Library and Archives Canada

Thoughts on Trevor Cole

By Peter Elliott

When the concept for the Friends was first proposed in 1986, Dr. Ron Halstead, Director General at the Farm and others recommended it be put on the Deputy Minister's agenda to consider and discuss. It had a YES from Trevor Cole.

At the time, Agriculture Canada Research was in the process of downsizing or eliminating many programs. What was to become of the public areas, i.e. the showcase herds, heritage gardens, arboretum and the research land overall?

For the Friends, Trevor initially wanted a screening process to evaluate volunteers' abilities and was concerned that they work hand in hand with AgCan staff, but not take over staff positions. He was enthusiastic when Alec Jones and Harold Battersby were among the first of the volunteers to join. Alec was a forester, a director of S.O.N.G. (Society of Ontario Nut Growers)

and Harold was a qualified surveyor and draftsman. Being retired, these two gentlemen proposed to re-survey the Arboretum, as many trees had been lost to storms or died, and new ones replaced in other locations.

Then came the retired gardeners, well qualified to help weed the gardens, including Marie Preston, Jack and Nonie Anthony, Janet Neatby (wife of former Deputy Minister K. W. Neatby, after whom the government building is named) and Loraine Lee (wife of Leonard Lee of Lee Valley). This group and others proposed to build a hosta garden in the Arboretum through public financial donations. Trevor loved hostas, so it was a win-win.

Trevor was also won over after the Friend's Donor Tree planting program was launched and he didn't have to fight with the department for tree planting money. When it came to trimming trees,

volunteers worked with qualified staff trimmers. Trevor asked one volunteer, "Have you cut before?" "Yes! I cut every day," was the reply. The person in question was Peter Vlad, Chief Cardiac Surgeon at CHEO. Trevor responded, "This is a saw not a knife ... be careful."

Trevor had typical English humour. While he was away on a tour, a staff member who raised wild boar brought in a massive mounted boar's head with huge YELLOW tusks. The garden crew placed it, with lab coat and nametag, in Trevor's chair behind his desk. On his return, Trevor exclaimed "Perhaps I need to brush my teeth more often."

Peter Elliott had the idea for the Friends of the Farm, got the organization going and managed it during its first seven years.

A Golden Age

By Pierre Huppé and Jean-Pascal Gratton

Trevor Cole gave us our first jobs at Agriculture and Agri-Food Canada. What a great opportunity and privilege it was for us to work at the Central Experimental Farm!

Under Trevor's supervision, we were placed on the Arboretum team led by Brian Douglas, where the goal was to upgrade the Dominion Arboretum collection. Trevor started by creating a database of all the trees and shrubs. With the collaboration of the Friends of the Farm (Alec, Harry and company), we mapped and located the collection.

We also initiated the ambitious tree evaluation project, which lasted many years. All the plants were individually assessed, and a large work plan was put in place for maintenance and improvement of the collection (identifying, tagging, pruning, removal, planting and propagation).

We consider those years under Trevor's supervision to be a Golden Age in our careers, thanks to Trevor Cole who gave us the freedom to fully express our passion for the trees and the Arboretum.

Pierre and J-P continue to work at the Farm. Sharon Saunders, also hired by Trevor Cole, retired last year.

The 'Geneva' Crabapple at Maplelawn Garden

Ann Nowell of the Friends of Maplelawn Garden provides an update on the 'Geneva' Rosybloom crabapple, originated by Isabella Preston, that graced the northeast corner of the garden for "at least 75 years," but which had showed its age in recent years.

"In 2013," Ann writes, "one of the two main branches was so laden with fruit that one large limb snapped with the weight and had to be removed. After that it was only a year or two before the woodpeckers took a liking to the deteriorating trunk, but the tree kept on producing fruit on its remaining branch. 2017 was no exception and we managed to harvest a few apples from the lower part. But the National Capital Commission (NCC) decided it had to be removed, which sadly happened in December last, along with a number of other trees and some shrubs.

"But the story does not end there. I had confirmation that our tree was 'Geneva' from Randy Maguire of Harvest Moon Orchard (www.harvestmoonorchard.ca). He specializes in old varieties of apples and with his knowledge he was able to consult the right experts and get a positive identification using photographs I had taken of the fruit.

"Randy was interested enough to take some cuttings from our tree which he grafted onto root stock and the saplings were planted in his orchard in Carp. By 2016 one young tree had developed enough to produce seven apples and in 2017 there were even more apples on that same tree. Because of the colouration of the flesh he now wants to take more cuttings from his tree as he feels the fruit would enhance any apple cider colour (he currently produces and sells both apples and cider in the fall).



Ann Nowell

Crabapples from the Maplelawn 'Geneva' tree.

"He also indicated that one of these young trees might be available to plant in Maplelawn if we wish. Personally I think that would provide important historical continuity, and am pleased to report that at a recent planning meeting between gardeners and the NCC it was agreed that a replacement tree would be planted somewhere in Maplelawn when one is ready to be moved from Harvest Moon Orchard, possibly in the next two or three years. Thus, Isabella Preston's 'Geneva' crabapple will continue to adorn Maplelawn Garden."



The Friends of the Central Experimental Farm is a volunteer organization committed to the maintenance and protection of the Ornamental Gardens and the Arboretum of the Central Experimental Farm in Ottawa, Ontario, Canada. Membership for the Friends of the Farm costs \$30 per year for an individual, \$50 per year for a family, \$25 for seniors/students. Payment by PayPal available on website. Membership fees support the many projects of the Friends of the Farm.

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Canada's Centennial Crabapples

By Richard Hinchcliff

Isabella Preston bred the hardy and beautiful Rosybloom crabapples that line Prince of Wales Drive. The Federal District Commission (forerunner of the National Capital Commission) recognized their ornamental quality and planted them around the city.

One of the projects to celebrate Canada's 100th anniversary in 1967 was to plant centennial ornamentals around the country. For this purpose, a couple of roses, one gladiolus, and two crabapples were selected. Neither of the crabapples chosen was a Preston.

The chosen

The Canadian Association of Nurserymen chose 'Almey', from Morden, Manitoba, as one of the centennial crabapples. The Experimental Farm at Morden released 'Almey' in 1945 to honour James Robert (Bob) Almey, Manitoba's first provincial horticulturist and later the chief horticulturist at CP Rail. The crabapple was a Rosybloom - the hybridizers at Morden had followed Isabella Preston's formula.

Around the same time, the Sutherland Forest Nursery Station in Saskatoon, Saskatchewan, named and released 'Royalty', another Rosybloom. This research station was established by Agriculture Canada in 1913 to supplement the forestry and shelterbelt work done at the Indian Head Experimental Farm. 'Royalty' became the second centennial crabapple tree, this one selected by the Ontario Horticultural Association.

Why the Preston crabapples were not selected is unknown. Hers had been around for over 35 years, their growth habits and susceptibility to disease proven (one way or another), and their ornamental splendor demonstrated in Ottawa.

Performance of the centennials

A mass planting of the centennial Rosyblooms began in the mid-1960s in Ottawa and across the country. 'Almey' and 'Royalty' were not Preston varieties, but they were crabapples bred at Agriculture Canada facilities of the Rosybloom type that Preston had launched at the Farm in Ottawa.

In 1965, the mayor of Ottawa, Don Reid, announced a plan to plant 50,000 'Almey' crabapple trees in the city. That proved to be overly ambitious (and costly). By May 1967, 14,000 saplings were handed out free to citizens. Needing a few years to start blooming, they would have done little to beautify Ottawa during centennial year.



LAC/Malak Karsh fonds/e011073132

Crabapple blossoms at the Farm, c. 1946. (Malak photo)

'Almey' proved to be particularly prone to apple scab disease. Arthur Buckley, curator of the Ornamental Gardens and Arboretum, wrote in 1973 "Apple scab disease has been more prevalent in the Ottawa area this year than I can ever remember. Most of this is due to the hot, humid weather, but much is because of planting the highly susceptible 'Almey' crabapple."

Trevor Cole, who succeeded Buckley and was curator from 1983 to 1995, also noted 'Almey' suffered badly from disease. One of his recommendations for a disease resistant crabapple was Preston's 'Basketong'.

It is not known how many of the centennial crabapples remain in Ottawa. Jason Pollard of the City of Ottawa Forestry Department notes there are some at Lincoln Fields near the transit station. "There were stories of other small groups of these trees on other sites," he writes, "but we do not have any forestry or tree records related to these plantings or any record of varieties used."

Meanwhile, as they did in 1967, the Preston Rosybloom crabapples bloomed on Prince of Wales Drive last year for Canada's sesquicentennial, and we look forward to another spectacular show this spring.

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The Joy of Crabapples ... *(continued from page 12)*

Mid-season—Camelot, David, Mary Potter, Prairie Fire, Profusion.

Late-season—Adirondack, Doubloons, Golden Raindrops, Harvest Gold, Prairie Maid.

Growing tips

Planting hole and “watering in”—average soil, with addition of organic matter if necessary.

Water daily until plant settles in—this facilitates growth of rootlets on stubs of the larger roots. Trees are drought resistant once established.

Don't fertilize first year other than with mulch or compost—not too close to trunk.

Plant more than one variety—cross pollination for maximum performance.

Prune in dormancy and/or cut back damaged, diseased, dead branches as needed.

Mulch or compost 4 - 5 cm around base of tree at least once a year.

Fruitless trees—I could discover no intentionally fruitless cultivars. Lack of fruit is usually a product of weather.

Landscape applications: small lots, containers, espalier, shrub, hedge, specimen, shelterbelts



Preston's 'Chilko' Rosybloom crabapple.

References

Browse through an amazing set of detailed charts listing dozens of crabapple cultivars: https://www.jfschmidt.com/pdfs/JFS_CRAB_CHART.pdf

Specialized lists are available in Sara Williams and Bob Bors' *Growing Fruit in Northern Gardens*, (Regina, Saskatchewan: Coteau Books & Saskatchewan Perennial Society, 2017).

If you have access to a copy of Trevor Cole's *Gardening with Trees and Shrubs in Ontario, Quebec and the Northeastern U.S.* (Vancouver: Whitecap Books Ltd., 1996) you can research the best “crab” for you. See charts on pages 89-90.

CEF crabapples are described on pages 172 to 177 of Richard Hinchcliff and Roman Popadiouk's *For the Love of Trees*. (Renfrew, Ontario: General Store Publishing House, 2007). FCEF web site—“The crabapple collection at the CEF” in 2013, <http://friendsofthefarm.ca/plan-your-visit/collections/crabapple-trees/the-crabapple-collection-at-the-central-experimental-farm/>

Read more by Edythe Falconer, Master Gardener of Ottawa-Carleton, in *The Edible Garden* at www.mgottawa.ca.

Crabapple Recipes

Recommended by Edythe Falconer

Crabapple Jelly

Place 4 pounds of crabapples cut in quarters in heavy kettle. Barely cover with water. Cook until soft and mushy. Turn into jelly bag and drain overnight.

In the morning measure juice and set aside $\frac{3}{4}$ cup sugar for every cup of juice measured. Boil juice for 20 minutes. Remove from heat.

Add sugar and stir until dissolved. Boil hard for 10 minutes or until jelly test is reached. Remove from heat and allow to stand for 1 minute. Turn into clean, sterilized jars and seal.

From *The Saskatchewan Homemakers' Kitchens: a cookbook* compiled by The Saskatchewan Homemakers' Clubs, assisted by Golden Jubilee Committee. Saskatoon: Modern Press, [1955].

Printed to celebrate the Province of Saskatchewan's Golden Jubilee, 1905-1955.

Spiced Crabapples

Combine in a large saucepan:

2 cups of sugar
1½ cups white vinegar or red or white wine vinegar.
Cover and boil until the sugar is dissolved, about 5 minutes.

Add:

1 pound unblemished whole crabapples (preferably red, with stems). Simmer over low heat, uncovered, just until tender, 3 to 5 minutes, depending on their size and firmness. Do not let them get mushy. Remove the apples from the syrup to a 1-quart jar.

Add to the syrup:

One 1-inch piece cinnamon stick
6 allspice berries
4 cloves.

Boil over high heat until syrup is thickened and seasoned to your taste. Let cool, then strain and pour over the apples. Cover and keep refrigerated for up to 1 month.

From *The Joy of Cooking*, by Rombauer, Irma S., Marion Rombauer Becker, Ethan Becker, 7th ed. New York: Scribner, c1997.

The Joy of Crabapples

By Edythe Falconer



Superintendent and Mrs. Jack MacPhail picking Siberian crabapples at the Dominion Experimental Station, Melfort, Saskatchewan, 1946. The Melfort Research Farm was established in 1935 by Agriculture Canada and continues today. Invited by Mr. MacPhail, Edythe Falconer's father worked at Melfort in the late 1940s before moving the family back to their own farm.

I was a child when first introduced to crabapples. They were smaller than “real” apples and could not be eaten fresh from the tree. We didn't grow them ourselves but someone in our neighborhood must have. Periodically we had access to a batch and they would be preserved whole in sugary brine spiced with cinnamon and/or cloves. Eating them was a messy business but worth it.

Another option is to separate pulp and juice from cores and produce tasty opaque jellies. However many jelly makers prefer to discard cores and pulp in favour of gleaming translucence. Either way taste “wins”. In Saskatchewan our crabapples were probably *Malus ioensis*, native to North America and hardy on the prairies. Or they may have been crosses with Siberian crabapples. Wild crabapples originated in Asia and gradually migrated to Europe and eventually North America.

Throughout the prairies in the 20s and into the 60s a great deal of research was in progress as scientists worked to develop fruits, especially apples and crabapples, that could withstand prairie temperature extremes. Such hopes have now been tempered with reality but the work carries on.

A spring stroll through the Arboretum is pure joy

The difference between a crabapple and an apple is size. If fruit is less than 5 cm in diameter, it's a crabapple. If more than 5 cm it's an apple. Both belong to the rose family and both have been extensively hybridized. Crabapple trees are attractive to growers and their customers because of a generous combination of edible fruit, beauty and a range of blossom colour and form. They are well suited to smaller yards and modest shelterbelts.

Crabapple trees are also appreciated for the pollen their blossoms produce in late April and May. A spring stroll through the Arboretum at the Central Experimental Farm is pure joy. We can celebrate the extraordinary beauty of these trees and delight in the presence of valuable pollinators that are just as “happy” as we are to see the end of another winter. The fruit supplies food for birds in both winter and summer. The Farm boasts over 260 crabapple trees most of them Rosyblossoms, a series bred by Isabella Preston, and that's an exciting bit of history to muse upon while taking in the scent and the eye candy of spring.

Resistance to disease

Few plants are perfect and this is true for crabapples and their varied resistance to disease. Resistance can be increased by siting them in wind-protected, yet sunny, locations and practicing good maintenance. Most important, though, is to choose cultivars known to be especially resistant to infection.

I witnessed the difference years ago with three cultivars in our garden near North Gower. In their third summer a sudden change in the weather to “hot and clammy” brought on disturbing changes. I noticed drooping, almost black leaves on two of them and went looking for an explanation. I became certain I was dealing with fire blight and acted accordingly. No crabapple is completely resistant. ‘Thunderchild’ usually is and was resistant enough to survive the attack. ‘Royalty’, one of the Rosyblossoms is not particularly resistant and did not survive. ‘Dolgo’ stood untouched.

Hybridizers continue to breed for resistance to apple scab, fire blight, cedar apple rust and powdery mildew—a rather daunting list. Everything makes a difference, soil choices and watering practices, throughout the life span of a particular tree. Something that can't be avoided unless you can afford to buy balled trees with more extensive root systems is what happens when retailers pot a tree for sale. With roots extensively pruned, a tree experiences transplant shock. This amputation necessitates extra care to maintain plant health while it waits to be sold. Savvy retailers will follow up by providing customers with instructions for further recovery over the next year or more.

Notable resistant varieties: Hopa, Makamik, Radiant, Snowcloud, Candied Apple, Dolgo, Thunderchild, Red Jade (a semi-resistant weeping form). Round Table Series (these are miniature trees, resistant to disease, hardy in Canadian Zone 5b: Available from Lake County Nursery, Perry, Ohio. 800-699-3114): Camelot, Canterbury, Cinderella, Excalibur, Guinevere, Hamlet, Ivanhoe, King Arthur, Lancelot, Sir Galahad.

Blooming season for various varieties

Early—Pink Spires, Adams, Louisa, Purple Prince, Red Splendor.

Continued on page 11