



President: Michael Tuffin **Chairman:** Errol Scarr **Hon Treasurer:** Henry Diesveld **Secretary:** Glenda Thorpe
Honorary Members: Laurie Powis, Marianne Alexander, Mary Smith, Anne Bean,
Adam Harrower, Michael Tuffin, Bill Elder

YEAR-END CHRISTMAS DINNER

Monday, 2 December 2020 at 19:00 at The Cape Town Athenaeum, Newlands

"Come enjoy a wonderful meal supplied by you, the members, while the CHS supplies the drinks. It's also a chance to catch up on all the conversations we've been missing out on during the year!"

Please let me know as soon as possible whether you're able to come and what you're bringing towards the meal. Also, remember that your R10 entry ticket (you may buy more, if you wish) entitles you to a chance to win a prize in our raffle."

Best party wishes

Melanie: 082 550 2618 / 021 788 2840 / rsp@telkomsa.net

FIRST MEETING OF 2020

Monday, 3 February 2020: Rosalind Spears will give a talk on *Lady Anne Barnard and her Cape Connections*.

IN MEMORIAM

BARBARA HEY

1 August 1924 – 30 October 2019

Committee Member from the early 1990s to May 2006

Awarded Honorary Life Membership in May 2000

Members pay tribute:

I first met Barbara Hey when I joined the CHS sometime in the early 2000s – a small, smiling, fairly elderly lady who always sat in "her" chair in the front row at meetings. She seldom missed a meeting.

Of course, her reputation went before her and she was a fountain of knowledge about herbs, how to grow them, cook with them and use them medicinally. I went to several of her lectures on herbs and found them invaluable, especially their cultivation and uses in cooking. Her garden at "Herb House", crowded with every imaginable herb, was legend, lovingly tended by Barbara, even in her latter years.

Barbara published a couple of books on herbs which are now sadly out of print. I am fortunate enough to have a copy of "The Illustrated Book of Herbs" which I find invaluable. Keep your eyes open in reputable second-hand bookstalls – copies are sometimes to be found in these stores.

Deryck and I were privileged to be included in several of her delicious Saturday lunches, with good food and wine and many interesting guests. These get-togethers were such fun and chat around the lunch table lasted well into the late afternoon.

I will always remember Barbara for her exceptional and willingly shared knowledge of herbs, and for her dedicated involvement with the CHS. She convened teas at the monthly meetings for many years and provided tea and delicious eats for the judges and workers at the CHS Flower Shows. The cheese and wine party at the Show prizewinners was also organised by Barbara.

Her passing is a very sad loss to the Cape Town gardening "community", and in particular to the Cape Horticultural Society.

Lyn McCallum

I remember Barbara as a small, always busy, bustling lady with grey hair, who always carried a little round basket from which she produced all manner of surprises. Her herb garden was a delight – formal to a point, but with all manner of unusual plants, the majority of which had medicinal and/or other useful benefits.

Who can say if the fact that she lived such a long and active life is testimony to her knowledge – and use of herbs: "2 tablespoons of parsley every day for arthritis", she used to tell us – taken along with fresh lemon and ginger.

She has left a legacy of her herbal knowledge in the books she wrote on herbs – one illustrated by her granddaughter.

She was always busy at the shows, helping and assisting when needed and putting on exhibits of magical plants which few of us knew about, that she had grown in her garden in Diep River. Committee meetings at Herb House were a treat with her delicious cakes. I seem to recall a lemon one which was a favourite – and still have the recipes she and Michael Tuffin put together for a 'cooking with herbs' topic. If offered lift to meetings she would produce, as a thank you, a bottle of jam or marmalade – homemade, of course!

Marianne Alexander

Barbara Hey was known as 'The Herb Lady' but she was much more than this to me. She lived in a small red-bricked building in Diep River called The Herb House with a diverse, exuberant, semi-wild garden of herbs, fragrant plants and fruits – in fact all things edible, useful or life enhancing. I remember there were a lot of pots which I think she moved around to catch the sun as her garden became increasingly shady (especially in the front). The relentless appearance of high-rise buildings on her boundaries helped to cause this. She did not like such oppressive development but determinedly did not want to let it get her down or cause her to move out either.

Barbara Hey was determined in every way. I don't think her life was an easy one but she was never without a smile on her face, a willingness to help or an interesting natural remedy for every ailment. She was also never without a beautiful basket (she had a great collection) and it was almost bound to be chockablock with some jars of home-made deliciousness, plant cuttings, seeds, bulbs to share, or a natural remedy. She made an incredible range of jams, marmalades, chutneys, pickles and syrups and always had something to give away. One never went away empty-handed from her house.

She could be surprising. She really enjoyed clothes. She had an eye for quality. She once took me to a fashion show and seemed to be very much 'in the know' about local haute couture. She herself always looked discreetly smart with well-polished shoes and a general neatness about her that gave her small stature dignity.

She adored her considerable and far-flung family and was always telling stories about them, constantly down-playing any difficulties or troubles she may have had. Modesty and a complete disregard for any of her considerable achievements was a trademark characteristic. She just exuded good will, kindness and sociability. Only thinking of making life pleasant and inclusive. She loved music and parties, and good food and wine. She loved chocolates. She loved life. She was magic to be around.

Clare Gibbon

I always enjoyed Barbara – such commitment to any job she undertook. She so faithfully kept the show "setter-uppers" on the pre show day and judges in refreshments once they had "done their job". Her lemon cake and egg sandwiches were special! I always admired how she did this well into her 80s.

One thing I always remember is her warning not to eat parsley just before leaving home to visit friends or going to the shops. I expected an herb-related explanation from the herb fundi when quizzed about this. She laughed and replied, "Because it sticks to the teeth and looks unsightly when you smile!"

Wilma Tindall

REPORTBACK

November Plant Table:

EXOTIC

Bougainvillea – we all know the pinks and whites, but this is a magnificent purple. They have survived well in the drought, which is important; has long trusses. (Right)

Aeonium sp– smaller variety

Epidendrum – selection of flower colours (Far right)

Salvia 'hot lips'

Pentas

Impatiens

Allium ampeloparum – Elephant garlic – more related to the leeks than the true garlic; a very gentle garlic taste; a feature plant for a pot. (Below, left)



Dodonea angustifolia purpurea "Sand Olive" – Australian variety of the green SA plant which is green; the drier and hotter it is, the darker the colouring of the flowers. (Centre)

Cosmos "Cupcakes"– grows all along the roadsides up to the Drakensberg (Far right)



INDIGENOUS

Schotia brachypetala "Boerboom" – grown from seed; grows easily. (Right)

Pavetta gardenifolia from kwaZulu Natal – bushy and like many white flowers, it is scented; light shade; under-storey plant; rounded habit; black berries. (Far right)

Ledebouria socialis? – grown for its leaves but flowers are very dainty; needs water all year; needs sun for dark markings to show on leaves

Pelargonium cucullatum – can grow large without compost or fertiliser; flowers all summer

Pelargonium hybrids – make beautiful container plants. (Right)

Psoralea aphylla– quite aromatic; flowers spring to summer; grows fast to ± 3m; likes a reasonably high water table. (Far right)

Justicia petiolaris

Aloe tenuior– sun or semi-shade; needs little water; flowers almost all the year round; can be used as cut flower

Watsonia – flower much better after a fire; spring flowers; most eaten by porcupines; comes in wide range of colours



JENNY'S CHOICES FOR THE MONTH

INDIGENOUS: Cherry's *Serruria aemula*? or *S congesta*? – Cape flats species and very rare: very tough once established; only watered for first few years to get established; grows on slope alongside road and is neglected. (Right)

EXOTIC: *Zygocactus* or Christmas Cactus – low maintenance; takes indirect light; occasional watering – grown by Judi (red) and Rodney (pink).



MOST UNUSUAL: Shelley's *Eryngium paniculatum* from Chile – related to the "Scottish Thistle" – leaves look almost like a Bromeliad with spikes and thorns along the edges; not much to look at until the flower comes out. Note from the nursery: A graceful evergreen sea holly from Chile. It has arching, shiny, spring green leaves, often faintly marked silver. The flowers in spring and summer are decorated with sputnik florets, particularly attractive at a distance. Drought tolerant, though summer water is appreciated. Sun to light dappled shade. Flowers loved by bees and butterflies. (Above, right: flower stem and close-up).

BARRYDALE IN BLOOM – part 2

A few more comments and photos of our time in Barrydale in October:

It was specially nice to visit the township gardens and people were most welcoming.

Yvonne Reynolds



Really enjoyed everything. It was good to see enthusiastic gardeners in the township.

Judi Thomas

Our five-some of single ladies moved around together making for an enjoyable time sharing the experience.

There was such a variety of types of gardens – from the very structured, lush ones to the messy, unweeded ones, and the interesting little gardens in Smitsville, where great effort is put in with little water and funds (one young man used rabbit poo for fertiliser).

Loved the structures built with the local shale, pillars, walls, edging and paths.

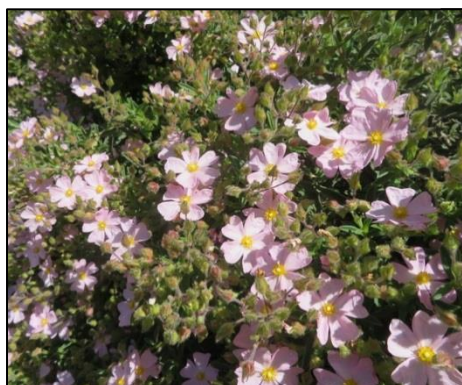


The Regen pad (rain frog) garden won my vote as the most fascinating and appropriate garden. The textures of the different stone, gravel, and shale surfaces was so neat, and the plantings of various types of vygies as well as Aloe striata, together with Malachite sunbirds, and other succulents, interspersed with Bitou bushes and various trees was eye-catching.

Susan Armstrong

It was a most enjoyable weekend, learning more about plants, inspired by different ways of laying out gardens, introduced to the practicalities of growing pears on a commercial scale and getting a feel for the village and people of this Karoo town.

Joy Woodward



AUTUMN PLANT SALE

Cherise made a plea to members at the November meeting:

"For a while we've been trying to respond to the drought in Cape Town and all of us, most sensibly, do most of our planting in autumn. And yet we have our Plant Sale in spring where there's too little time for plants to establish themselves before the summer drought hits.

So, we are going to see how we can change it up a bit and we are going to try and have our Plant Sale in autumn, which is the *right* time to sell plants, to get them in the garden and to have them establish themselves through winter. You may have just paused from the last sale saying, "That's my duty done for the year", but here I am saying, "Start now; sow your seeds immediately; take your cuttings immediately". When Isabella and I were talking about possibly sharing some propagation methods and other tips with you, the first thing she said was, "But it's so much easier to grow in the heat of summer". So that's something else to think about.

If you would, *please* grow some plants. The recent Constantia Open Gardens raised R38000 by asking each member to grow and donate between 10 and 20 plants each. So that's all we're asking of you. We don't even mind if you go

and buy a punnet of seedlings and pot it up for us to sell ... cheat all you want! Gardeners are all about sowing "cheat" seeds and doing "cheat" cuttings. ☺

A date still has to be set some time in April or May but, in the meantime, Isabella and I will be reminding you regularly how to sow and grow.

So please, if you could support the CHS, it would be wonderful. Imagine what we could do with the funds in our coffers.

ANOTHER DEADLY TREE DISEASE

Deadly Olive Tree Disease Spreads to France, From the International Edition of The Guardian on line Monday 9 Sep 2019 by Kim Willsher, in Paris.

A deadly disease estimated to have killed a million olive trees in Italy has spread to France.

The French agriculture ministry announced the discovery of the bacterium *Xylella fastidiosa*, known as olive tree leprosy, on two trees in the south of the country and said the infected trees would be destroyed to stop it spreading. Ministry officials said the two decorative olives were found to have the same subspecies of the disease that killed an estimated 1m valuable ancient olive trees in Italy. All trees and plants vulnerable to the bacterium within a three-mile radius are to be destroyed and burned.

There is no known cure or prevention for the disease, which blocks the plant or trees' ability to take up water. Michel Dessus, the president of the chamber of agriculture in the Alpes-Maritimes, where the two infected trees were discovered, said more tests were needed before swathes of vegetation were destroyed. "Cutting down trees more than a hundred years old needs to be thought about," he told French television.

The disease, also called olive quick decline syndrome, which scientists believe affects more than 350 plant species, has also hit vineyards in north and south America. It was first detected in Europe in October 2013 when ancient olive trees in Puglia, Italy, began to die. Entire olive groves of more than 230,000 hectares have been cut down.

Although it has been found in other plants in France and the French Mediterranean island, Corsica, it is the first time the disease has hit French olive trees that, like those in Italy, have been hit by a subspecies of the bacterium called *Pauca*.

In July 2016, there was an isolated infestation in an oleander plant in a commercial nursery in Saxony, but the disease was declared eradicated after the plant and those around it were destroyed. The disease is spread by insects feeding on the sap of the plants. It can also affect fruit trees including peaches, pear and plums and nuts.

The [European Plant Protection Organization](#) has declared *Xylella fastidiosa* a "very serious threat to the European region". Its effects worsen during hot, dry periods in summer when there is already a lack of water. Scientists believe the cooler climate in northern Europe deters the disease.

The EU has provided funding for two big research projects into how to combat the disease, which the European commission describes as "one of the most dangerous plant bacteria" in the world "causing a variety of diseases, with huge economic impact for agriculture, public gardens and the environment". It wrote: "Transmission of the disease in the EU takes place through cicada vector insects that are widespread in the entire union territory. As a consequence, the risk that this pest is spreading further to other parts of the EU is very high unless strict control measures are taken immediately after any new outbreak is detected."

It advised members of the public not to bring any plants back from certain infected areas of the EU and elsewhere "unless accompanied by a phytosanitary or plant passport".

TEST YOUR KNOWLEDGE

1. What is the botanical name of the "Sand Olive"?

(Answer on page 3)

2. Which continent is "home" to the *Eryngium paniculatum*?

(Answer on page 4)

FOR SALE

🌱 Jane Robertson has two flourishing *Lonicera japonica* "Honeysuckle" plants in large plastic pots: flowers cream-coloured, sweetly scented; and one *Nandina* "Sacred bamboo" (in flower), also in a pot, 1m+ high. R50 for each of these will go to CHS funds. If you're interested, contact Jane on 021 794 0208, or text 072 630 6332.

Photos: A Thorpe, J Scarr, G Thorpe