



# DARE TO DREAM

NEWSLETTER OF THE OTTAWA BOTANICAL GARDEN SOCIETY

P.O. Box 4726, Postal Station E, 108 Third Avenue, Ottawa, ON K1S 1L0

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*Our dream is to build the Botanical Garden of Canada*

## REALIZING THE DREAM

**The Glenn Group landscape architecture and design firm, together with the OBGS Business Plan Committee, lay out a business plan focused on an entrepreneurial approach to running a botanic garden as a major tourist attraction**

Commissioned by the Ottawa Botanical Garden Society (OBGS), the business plan provides a realistic and rigorous assessment of the potential for a botanic garden (The Garden) in the capital. The Glenn Group document outlines a vision and a mission supported by extensive research into the operation of botanic gardens across North America. The Garden would be located on a 34-acre parcel of non-mission land at the Central Experimental Farm. The business plan complements the work done by many public agencies over the past 50 years.

### THIS IS ACCOMPLISHED BY:

- Demonstrating the impact of climate change on plant life and its effect on our lives;
- Showcasing the ongoing innovations and research taking place in horticulture to meet the challenges posed by climate change and the loss of biodiversity; and
- Protecting and preserving, for future generations, the diversity, durability and uniqueness of flora that grow in Canadian climates.

*“In 1867 the Fathers of Confederation made their dream of Canada come true, despite overwhelming odds. It would be most fitting if we were to commemorate the 150th anniversary of their accomplishment in 2017 with the legacy of an international garden that reflects the aspirations and achievements of all who have created the Canada of today.”*

**THE VISION:** “The International Garden of Canada is a magical botanic place where visitors can enrich their lives with unique learning experiences that excite and stimulate the senses.”

**THE MISSION:** “The International Garden of Canada provides all visitors with educational, interactive and enjoyable experiences in a unique, sustainable environment. The Garden promotes a deeper understanding of our intimate inter-dependence with nature and encourages the commitment and passion necessary to pursue environmentally responsible lifestyles.”

### THE BUSINESS PLAN

The business plan is focused on an entrepreneurial approach to running a botanic garden as a major tourist attraction.

### The International Garden of Canada

A detailed review of finances and programming of several botanic gardens provided valuable lessons on trends and viability. To maximize the potential for a self-sustaining operation, The Garden will break new ground with a revolutionary approach to botanic garden programming.

The experiential nature of the exhibits

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will engage audiences creating a “must see” attraction status for a wide range of customers not simply those interested in gardening. The Garden will capitalize on Ottawa’s advantages as a national capital over other locations. It will include provincial, territorial, and aboriginal themed exhibits; synergies and heritage attributes of its location relative to the Central Experimental Farm and World UNESCO Rideau Canal site location; an international focus with embassy or consulate gardens from across the globe and complementary programming for diplomatic events; and embrace technology as a vehicle for experiential programming complete with digital “avatars” and a digital garden design studio.

As one of the most northern world capitals, Ottawa is ideally suited to be a centre for climate change. No other botanic garden has made climate change — the most sig-

*Canadensis, according to Wikipedia, “is a New Latin term meaning of Canada, which is used in taxonomy to denote species which are indigenous to, or strongly associated with, Canada.”*

nificant environmental challenge of our lifetime — a major focus of research or interpretation. A climate change laboratory, headed by climate change staff at The Garden, will collect data from satellite stations around the world and interpret the findings in an informative, educational, and entertaining manner. A micro-climate manipulation display will provide techniques to deal with climate changes on a personal level, including methods and research on reducing the urban heat island effect; improving energy efficiency through landscape design; adaptive species migration; and many other topics.

The Garden is respectful of the Central Experimental Farm and celebrates the heritage of its vital agricultural and horticultural research. A key role of The Garden will be the translation of scientific research into engaging stories and displays suitable for the general public. Connections will be made to school programming and curricula through activities and seminars that emphasize the link to healthy lifestyles, a sustainable environment, understanding where food comes from, and the many other important uses of plants, such as in medicine.

Significant economic benefits to the Capital Region from The Garden will be derived from initial construction activity and annual operating expenditures as well as increased tourism.

## KEY POINTS OF THE BUSINESS PLAN:

1. The Garden will differentiate itself from all other botanic gardens by new features that appeal to a broad spectrum of the population, as indicated by its brand: *Canadensis* – The International Garden of Canada;
2. Although international in appeal, The Garden will adhere to the specific heritage values of the Central Experimental Farm, a rare example of a functioning farm in the centre of a city;
3. A clear master plan for development, based on Ottawa’s strategic advantages and challenges, will provide ongoing and detailed direction;
4. The focus will be on the science of climate change, Canadian landscapes, horticulture, and learning-based interactive experiences;
5. Using a 2010 operating scenario, \$6 million in estimated revenue will be achieved once construction is achieved, by an estimated 340,000 visitations, a membership of 4,900, and a conservative valuation of ticket prices that reflect the subsidized attraction marketplace of the Capital Region;
6. Upon completion of The Garden, the year-round operation will be staffed with 48 full-time and 48 part-time positions, supported by 300 volunteers;
7. Vital partnerships for research, funding, and programming will be contracted with educational and other public institutions, research foundations, private enterprise, and regional communities;
8. Run as a not-for-profit corporation, a 14-member board will be responsible for the overall stewardship of the organization, setting strategic direction in collaboration with senior management, establishing the overarching policies and standards for the organization, and ensuring overall accountability;
9. The first phase of The Garden will open in 2017 followed by construction of additional phases over the next five years — as funding permits; and
10. To be financially viable, it is estimated The Garden must generate one-third of its revenue from the private and public sectors.

# MESSAGE FROM THE PRESIDENT

## *Gardening: A Growing Wave of Enthusiasm*

“I CAN’T BELIEVE there are so many people here!” Such was the incredulous comment of a fellow attendee at Canada Blooms: The Flower and Garden Festival, recently held in Toronto. I was astonished also. Looking at the profusion of displays, workshops, demonstrations, exhibitors, and the long list of speakers, who could doubt the incredible popularity of gardens and gardening in Canada today?

And what a diverse crowd — there were growers, greenhouse operators, horticultural suppliers, landscape architects, pond builders, soil enhancers, tour operators, wine producers, and botanic garden representatives — the spectrum was staggering. (Of course, the ubiquitous hot tub displays were there!) The enthusiasm certainly augers well for the future of our botanic garden in Ottawa.

Every show has some intriguing take-away print items that stand out. For me, the latest version of Canada Blooms provided the following:

- **Les jardins du Quebec** distributed a guide and map to the 20 top gardens in Quebec. Putting all of the gardens together and setting a route makes it so much easier to plan a gardening holiday.
- **The Great Ontario Garden Guide** prepared by the Master Gardeners of Ontario. It’s an excellent pamphlet filled with very useful gardening tips. Great for beginner and experienced alike.

- **The Irish Tourism Board** was showcasing wonderful material on looped walks, castles, country inns, and gardens.
- **The VIA Rail Garden Route** highlights 19 of Canada’s feature gardens from coast to coast. What a great basis on which to plan a cross-country voyage of discovery.

One exhibit, in particular, was especially intriguing simply because I had no idea it even existed. I had never heard of the Parkwood National Historic Site in Oshawa, one of Canada’s finest and last remaining grand estates, formerly the residence of the legendary Col. Sam McLaughlin, founder of General Motors of Canada.

The estate is situated on 12 acres of stunning gardens, filled with water features, statuary, stately trees, and hidden paths. A teahouse is open in the summer months. The house itself, a stunning 55 room mansion filled with period furnishings, art, and antique collections, was the McLaughlin home from 1917-1972. The mansion and greenhouses are open year round, while the gardens can be viewed over three seasons.

Now that was a totally unexpected surprise, and certainly a home and garden I intend to visit next time I head out to Toronto.

Our Canada is full of undiscovered treasures! We are truly very fortunate.

**ALLAN HIGDON**, Chair, OBGS

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## PEOPLE POWER: MEET THE MEMBERS OF THE OBGS BOARD

**Allan Higdon: Chair, OBGS.** Mr. Higdon has been deeply involved in public policy since 1980. He is a member of the Board of the Alcohol and Gaming Commission of Ontario and chair of its Corporate Governance Committee.

**Monique Oaks: Vice-Chair, OBGS.** Ms. Oaks has over 30 years of senior management and strategic planning expertise. Her background includes senior positions with IBM Canada Limited, LGS Group, and Industrial-Life Technical Services.

**Richard Patten: Chair, The Land Acquisition Committee.** Mr. Patten is a former YMCA director, provincial MPP and government minister, and president of the CHEO foundation. He is currently a consultant with Environment Technologies.

**David Dunn: Chair, Fundraising & Partnerships Committee and a member of the Business Plan Committee.** Mr. Dunn is a leader for Nortel Real Estate and the founder of Rideau Woodland Ramble.

**Christine Lamothe: Chair, Communication and Marketing Committee.** Ms. Lamothe is the owner of Performance Development Training Inc. She works in such diverse fields as human resources, training, product development, marketing, and competency-based management.

**Sylvia Hamashuk, Treasurer.** Ms. Hamashuk is the owner

of 1786206 Ontario Inc., which offers bookkeeping and financial services to area businesses.

**Diana Thibodeau: Secretary.** Ms. Thibodeau worked in national sport governing bodies for 18 years. She now provides admin support, research, and event management support.

**Gérald Lajeunesse: Director and member of the Business Plan Committee.** Recently retired from the NCC as chief landscape architect, Mr. Lajeunesse is active as a professional consultant.

**Albert Benoit: Director.** Mr. Benoit owned Alben Consultants and worked in protocol, event management, and fundraising. He was made a Member of the Royal Victorian Order by The Queen in 1987.

**Gay Cook: Director.** Ms. Cook has been a food columnist with a host of local news organizations.

**David Davidson: Director.** Mr. Davidson is a retired Nortel executive, an engineer by vocation, a gardener by avocation, and the owner of Dee Fence Canada, Inc., a family-owned and operated business with headquarters in Dunrobin.

**Note: Margot Belanger, Kate Harrigan, and Sara Nixon** were recently appointed to the board. Their biographies will appear in the next issue of the OBGS newsletter.

*“It is so wonderful to realize how all the plants and creatures are connected and need each other. I think twice before I deadhead. The American Goldfinch needs the seeds of the thistle to build its nest. I also think twice before I pull all the natural plants — some people call them weeds. I have observed how some moths come out late in the day and enjoy the Great Mullein”*



## ELSE'S GARDEN PATH

BY WENDY O'KEEFE

IT MUST HAVE BEEN difficult to keep a straight face. The gardener came to five-year-old Else's father, saying, "I'm afraid I must quit my job. Your daughter is re-planting the weeds!" Else's father asked whether his daughter might "work" alongside him. And so began Else's early education in flower gardening. In time, she learned so much that she became that kind gardener's little "apprentice." Eighty-seven years later, her love of gardening is as strong as ever.

After enduring the war years in Holland, Else joined her fiancé, Juan, at his family's homestead in the mountains of Bolivia, where they married in 1946. In 1953, the couple decided to move to Canada. They settled in the lovely Ottawa Valley town of Almonte, in a house that bordered on Gemmill Park, where they raised seven children. As a new Canadian, Else familiarized herself with the native plants and animals of her adopted land. She loves them all, with the possible exception of the dastardly groundhog who considers her garden to be a salad bar.

From humble beginnings — some border



plantings and rock gardens — Else's garden has become a multi-level riot of gorgeousness.

The house is built into the side of a hill, and the best way to arrive is from the street at the bottom. Here is the rose bed, accented by French lilacs, and hops growing over a quaint fence. Three large planters hold canna lilies surrounded by an array of smaller plants in supporting roles, offering horticultural drama.

As you turn toward the house, you spot meandering paths leading up. But don't hurry up, because the variety of plantings — spectacular ligularia, bluebells, vibrant Maltese cross — and the surprises (such as a grouping of rocks that look like a turtle) need to be discovered. A rock garden features plantings such as

**Colour Meets Texture:**  
*Else knows which plants will thrive here, and which colours and shapes complement each other. She knows where to plant the friends who like shade and who prefers the full sun. It is a different garden every day, and at every time of day*

sedum, coral bells, and salvia; and pots and pots with even more loveliness — nasturtiums, tiny begonias, coleus — are everywhere.

Else's "white" bed, as you round the corner to the top of the garden, holds hostas, white bleeding hearts, *astrantia major*, and *corydalis*. It's like a palate-cleanser at a great meal. A little bit of fresh sorbet to give the eyes a gentle rest before you turn to gaze upon the jewel-toned dahlias and bergamot, the neon-coloured begonias, the delicate lobelias.

Depending on the day, many hues of poppies, daisies and feverfew, peonies, heritage roses, scented geraniums and nicotiana, morning glories, purple spiderwort, wild mustard and thistle, centaura and phlox greet every shift of your eyes. And the list goes on: allium, sweet Williams, cosmos, fuchsia, *helianthus*, yellow loosestrife, forget-me-nots, zinnias, sunflowers, snapdragons, and delicate *astilbe* live happily alongside shrubs such as mock orange, spirea, and forsythia and clematis vines.

But wait — are there weed-like plants included in the lists? Yes! You see, Else never lost her love of all flora and fauna "I can't begin to tell you how much my garden has taught me over the years," she says. "It is so wonderful to realize how all the plants and creatures are connected and need each other. I think twice before I deadhead. The American Goldfinch needs the seeds of the thistle to build its nest. I also think twice before I pull all the natural plants—some people call them weeds. I have observed how some moths come out late in the day and enjoy the Great Mullein. This is why corners of my garden may look neglected or shabby to some, but this is the way I like to share everything that grows here."

If you choose to arrive from the top, you will be greeted by a delightful display of old lilacs as you walk toward the wrap-around verandah, which holds hanging plants, large tropical plants and herbs in pots. As you turn the second corner, you see a small, perfect pond, fed by a trickling waterfall. Hmmmm. Maybe that's the best way to approach the garden! It is perfect either way.

Else knows her stuff. She knows which plants will thrive here, and which colours and shapes complement each other. She knows where to plant the friends who like shade (such as those under the ancient locust and oak) and who prefers the full sun. It is a different garden every day, and at every time of day.

While many people consider the first robin or groundhog to be a sure sign of spring, in Else's family, it is when she phones her children and declares: "The snowdrops are up!" with the same delighted tone they have heard every spring of their lives. And so it starts for another year — the crocuses, tulips, daffodils, hyacinth and irises, followed quickly by the lilacs and lily of the valley, herald the beginning of Else's next steps on her garden path.

**Author's note:** Else believes in giving credit where credit is due and states that it must be noted that she has not done it all alone. Al Goddard (Almonte Landscaping) and the many wonderful young people (two of whom are her grandsons) who worked with Al over the years have done most of the heavy work, and been a great source of inspiration and help to the design of the garden and selection of plants.

*Else Geuer's garden is one of 12 fabulous gardens on the Ottawa Botanical Society's 2011 "Over the Hedge" tour of country gardens. See page 8 for details and ticket information.*

*Wendy O'Keefe is an author and designer and lives in Almonte. The complete version of this article can be found in Homes and Gardens Magazine for Eastern Ontario, a new magazine in the Ottawa Valley. Reprinted with permission.*



*Grow Wild: Else loves colour and plays with it throughout her garden. Jewel-toned dahlias and bergamot, for instance, are paired with colourful begonias and delicate lobelias*



## Upcoming Events

### Taking Care of Beesness

exhibition at the Canada Agriculture Museum

#### Ongoing

Discover the essential role bees play in the pollination of many Canadian food crops such as blueberries and apples, as well as to the production of honey and many other by-products, while you explore the role and the tools of the beekeeper.

[www.agriculture.technomuses.ca](http://www.agriculture.technomuses.ca)

### Canadian Tulip Festival

May 6 to 23

Dows Lake  
Major's Hill Park  
[www.tulipfestival.ca](http://www.tulipfestival.ca)

Friends of the Farm at the Central Experimental Farm holds its annual **Rare and Unusual Plant Sale**

May 8

Central Experimental Farm  
Tropical Greenhouses parking lot

Admission fee: Donation to Food Bank or \$5. For information call 613-230-3276 or [www.friendsofthefarm.ca](http://www.friendsofthefarm.ca)

### Fletcher Wildlife Garden Native Plant Sale

June 4, 9:30 a.m. to 12:30 p.m.

[www.ofnc.ca/fletcher](http://www.ofnc.ca/fletcher)

Friends of the Farm at the Central Experimental Farm holds its popular annual

### Strawberry Social

July 1, 11:30 a.m. to 2:00 p.m.

\$6 for shortcake and juice. For information call 613-230-3276 or [www.friendsofthefarm.ca](http://www.friendsofthefarm.ca)

### Herbfest

Almonte

July 24

Those interested in herbs, gardening, cooking, and living a healthy lifestyle will love this day-long event. Visitors can kick off the day with talks and demonstrations by authors and other experts on topics related to nutrition and well-being.

3840 Old Almonte Rd.,  
Almonte, 613-256-0228,  
[www.herbfest.ca](http://www.herbfest.ca)

## GARDEN TOURISM IN THE SPOTLIGHT

How to grow the popularity of the Garden Movement **BY GÉRALD LAJEUNESSE**

**THIS PAST MARCH**, the second garden tourism conference was held in Toronto and attracted public and private garden representatives from across Canada as well as several international garden representatives. The Garden Movement, its health, future, and power to attract were the focus of the gathering.

Michel Gauthier, director of the Rideau Canal Festival and co-founder of the Ontario Garden Tourism Coalition, set the tone of the conference, providing a set of questions that will need to be addressed in the days and months to come as stakeholders look to grow the Gardening Movement.

- Can gardening contribute significantly to the tourism industry?
- Can a garden experience in itself form the basis for a garden tourism segment?
- If the focus is on the garden experience, whether it be botanical, historical, park setting, private or public, can horticultural tourism be transformed into garden tourism?
- If the 's' is removed from gardens, can a movement be created that defines our garden focus and interests as a viable entity of the tourism industry?
- As Mr. Gauthier noted, the garden movement is about passion, while tourism is about economic return. So how can we make the connection between garden passion and economic profit?

With tourism projected to double by 2020, the conference focused on the idea that the garden segment could profit significantly through associations and partnerships, thus building critical mass and destination appeal. In so doing, a network of garden destinations could be created throughout Canada that would attract significant numbers of visitors/tourists, resulting in a sustainable and viable garden-based economic generator.

Several garden-based organisations from across Canada and around the world shared insights and experiences that could apply to the Ontario market, with stakeholders attempting to demonstrate the viability of such a garden coalition on a regional basis.

Botanic garden and various public and private garden representatives presented and

discussed various aspects of garden economics, focusing on the successes and challenges facing today's garden attractions, as each strives individually to maintain its edge, not only as an attraction but as a sustained destination for the tourism market.

In looking at the broader Canadian tourism industry, the presenter made a case for the garden destination becoming a major attraction at the local, national and international level. When looking to sell Canada on the international stage, he asked, was there a Canadian brand of garden experience (other than Canada's vast wildernesses and national and provincial parks) that would appeal to tourists outside the country? He stated that the improvements could definitely be made in selling the garden market on the national and international stage, noting that the cultural, historical, and culinary aspects of the garden experience were also popular.

One critical aspect of any successful garden destination is the provision of a complete services package, because customers will not visit unless there are restaurants, gift shops, washrooms, health facilities etc. Singapore, the City of Gardens, with more than four million visitors was highlighted as a prime example of a successful garden destination built on services and partnerships.

As we strive towards the creation of a National Garden for Canada at the southern edge of the Central Experimental Farm, the notion of partnership creation as a means to our end objective translates into the creation of a horticultural hub — a grand destination in our capital that presents history, heritage, horticulture, agriculture and agri-food, culinary, and cultural experiences unique to our local, regional, and national identity. What a concept!

*To view further information about the conference, visit the website at [www.gardentourismconference.com](http://www.gardentourismconference.com)*

# GAY COOK'S SPRING RHUBARB RECIPE



Each spring brings us two delightful foods – maple syrup and rhubarb. The Aboriginals have high regard for these two food items as they know maple syrup and rhubarb are great cleanser for the body after the long, hard winter.

Maple syrup comes to us from the local maple sugar bush outlets we have in our area with our abundance of maple trees. It's the same with the perennial, low-to-the-ground growing rhubarb for many local gardens as it grows year after year and often fills up a sunny or partially sunny areas in the garden with its large green leaves. It's an easy plant to grow and it's one of the first plants to break through the soil in early spring.

Both maple syrup and rhubarb are healthy foods with the maple giving us a high amount of zinc and manganese, an important ally for the immune system. Rhubarb is high in vitamin C, A, and potassium and is a very good source of dietary fiber. Although in the botanical sense, rhubarb is a vegetable but is usually treated as a tart fruit that needs to be sweetened for consumers. The plant is a relative of buckwheat with its long red or greenish fruit stem that has an earthy and acerbic flavour. In fact, the acidity of rhubarb is so high that you need sugar, maple syrup, honey or fruit juice to balance it completely. Unfortunately, often too much sweetness is added to make it edible, but I have grown to love it more by cutting down in the amount of sugar or maple syrup added so one does not lose the nice flavourful tartness in rhubarb.

Beginning in the eighteenth century, rhubarb was consumed in foods, primarily drinks and meat stews. Later, it was used primarily in desserts.

## **Marinated Pork Tenderloin Medallions with Maple Rhubarb Coulis** *Makes 4 – 5 servings*

*The marinated pork tenderloin is wonderfully tender meat and cooks easily. The fresh rhubarb coulis sauce, lightly sweetened with maple syrup is delicious marriage of flavours.*

1 1/2 lb (750 g) pork tenderloin  
1 large garlic clove, finely chopped  
1/2 teaspoon (2 mL) salt  
Zest of 1 lemon  
1 tablespoon (15 mL) vegetable oil  
1 tablespoon (15 mL) wine or cider vinegar  
2 teaspoons (10 mL) maple syrup  
1 teaspoon (5 mL) canned jalapeno, chopped  
1/2 teaspoon (2 mL) freshly ground black pepper  
1 tablespoon (15 mL) light soy sauce  
2 cups (500 mL) fresh or frozen sliced rhubarb  
1 small onion, chopped  
1/2 cup (125 mL) water  
1 tablespoon (15 mL) freshly grated ginger  
2 – 3 tablespoons (25 – 45 mL) maple syrup  
or to taste  
Pinch salt

1. Cut off any fat or white membrane from the tenderloin.
2. To make marinade, whisk together the garlic, salt, zest, oil, vinegar, maple syrup, jalapeno, pepper and soy. Thoroughly turn the meat in the marinade and refrigerate about one hour. Slice tenderloin into 1/2-inch thick medallions.
3. Place rhubarb in saucepan with water, onion, ginger, maple syrup and salt. Bring to a boil and cook gently for 8 – 10 minutes. Puree in blender or hand-held blender.
4. Place skillet or grill pan on medium high heat. Add medallions without crowding and fry the meat until lightly brown on both sides, about 2 - 3 minutes per side. To test doneness gently press centre of each slice with a finger until it's slightly firm but not hard to the touch.
5. To serve, place the rhubarb coulis on the bottom of the platter or plate and place the medallions slightly overlapping down the centre.

## **DARE TO DREAM!**

*Right here in Ottawa.*

*Join us!*

## **BECOME A MEMBER**

*Adult: \$20*

*Family: \$25*

*Student: \$10*

*Senior (60+): \$10*

*Group: \$35*

*Mail your cheque to:*

*The Ottawa Botanical Garden*

*Society*

*P.O. Box 4726*

*Postal Station E*

*108 Third Avenue,*

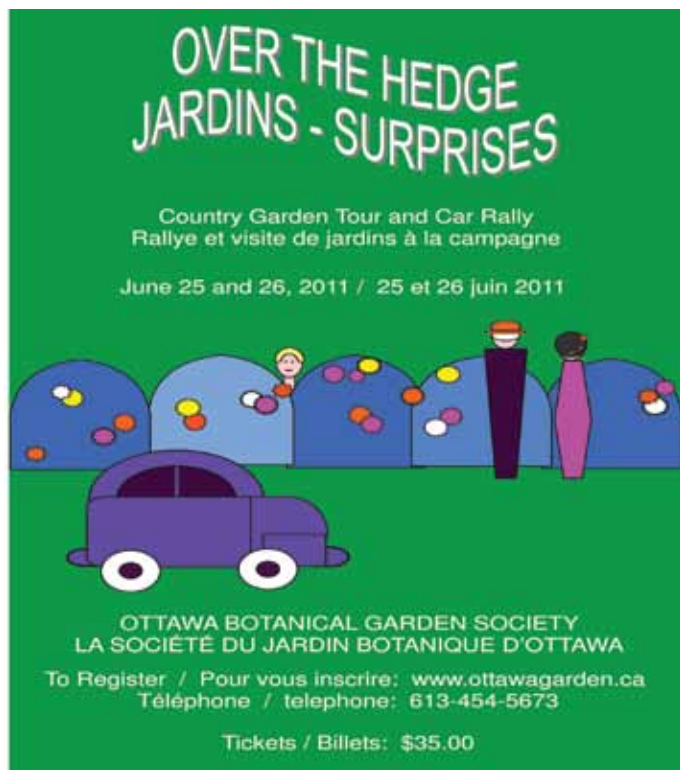
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*Or pay by VISA or MasterCard  
online at [www.ottawagarden.ca](http://www.ottawagarden.ca)*

*Membership expires Dec. 31  
each year.*

# GET READY FOR THE 2011 “OVER THE HEDGE” COUNTRY GARDEN TOUR

*The Ottawa Botanical Garden Society's popular summer fund-raiser features 12 fabulous gardens!*



## *A Country Garden Tour with a Twist*

**WHAT:** Visit 12 exquisite and fabulous gardens west of Ottawa.

**WHERE:** Around the Kanata, Dunrobin, Kinburn, Arnprior, Burnstown, Pakenham, and Almonte areas.

**WHEN:** Saturday, June 25, and Sunday, June 26, from 10 a.m. to 4 p.m. each day (rain or shine).

**WHO:** Everyone is welcome to participate — young and old, women and men.

**WHY:** You will enjoy an interesting trek on the region's country backroads, as well as touring enchanting and creative gardens. Take time out from the tour to savour a pleasant lunch at one of the well-regarded local restaurants — or perhaps even make a weekend of it with a stay in a country bed and breakfast.

**GAMEPLAN:** Take a self-guided tour of the gardens or (THE TWIST!), visit the gardens as part of a fun “car rally” with no time or speed considerations, using your car or a friend's car. If you do not have partners, we will make sure you are part of a team. Instructions will be provided. Both options include information about interesting stops enroute to the gardens — at a clothes designer store, an octagonal gallery, a “destination” nursery, and various unusual country boutiques. There will also be a few special surprises and unique prizes.

**PRICE:** \$35 per person includes visits to the gardens and the optional “car rally.”

**HOW:** Please see the Ottawa Botanical Garden Society website for a full list of retailers that are selling tour booklets after May 16, 2011. Alternatively, you can buy online through the website or make your cheque payable to the Ottawa Botanical Garden Society (mail it to OBGs, P.O. Box 4726, Postal Station E, 108 Third Avenue, Ottawa, K1S 2L0). Include a return surface mail address, e-mail address if you have one, telephone number and specify if you would like to participate in the “car rally.” A mailing fee of \$3 will be charged for mailing the booklet.

*For more information about “Over the Hedge,” e-mail the society at [overthehedge@ottawagarden.ca](mailto:overthehedge@ottawagarden.ca) or visit the website at [www.ottawagarden.ca](http://www.ottawagarden.ca).*

### Retailers Selling Tour Booklets:

#### **Tivoli Florist**

282 Richmond Rd.  
613-729-6911  
18 Clarence St.  
613-321-0969  
[www.tivoliflorist.com](http://www.tivoliflorist.com)

#### **Thyme and Again**

1255 Wellington St. W.  
613-722-0093  
[www.thymeandagain.ca](http://www.thymeandagain.ca)

#### **Bloomfields Flowers**

101 Fourth Ave.  
613-230-6434  
[www.bloomfieldsflowers.com](http://www.bloomfieldsflowers.com)

#### **Scrim's Florist**

262 Elgin St.  
613-232-1733  
[www.scrimsflorist.com](http://www.scrimsflorist.com)

#### **Mood Moss Florist**

186 Beechwood Ave.  
613-741-1774  
[www.moodmossflowers.com](http://www.moodmossflowers.com)

#### **Keepsakes Florist**

102 Mill St., Almonte  
613-256-1594  
[www.keepsakesgiftshop.com](http://www.keepsakesgiftshop.com)

#### **The Arnprior Book Shop**

152 John St. N., Arnprior  
613-623-8800  
[www.thebookshop.ca](http://www.thebookshop.ca)

#### **Windsor's Courtyard**

211 St. Lawrence St.,  
Merrickville  
613-269-2999  
[www.windsorscourtyard.ca](http://www.windsorscourtyard.ca)

The newsletter is a publication of the Ottawa Botanical Garden Society, a wholly volunteer organization dedicated to promoting an appreciation of gardens, knowledge of plant life, an understanding of man's dependence on the natural environment, and to building the Botanical Garden of Canada in the nation's capital. Charitable Registration Number: 86874-3733-0. Your comments and suggestions are welcome. Editor: Sarah Brown ([sbrown@stjosephmedia.com](mailto:sbrown@stjosephmedia.com))

*We would like to thank our generous supporters who make our dreams a reality:*

