

*Petals
To Pages*



Merry Christmas



Wilmington Rose
Society Newsletter
December 2023



WCFRS PRESIDENT'S MESSAGE

Welcome to December! I hope you had a wonderful Thanksgiving! I know you enjoyed our beautiful Fall weather and are getting used to the colder temperatures. Don't forget to cut your roses back in December to chest height to allow them to weather the winter winds. Also remember to keep spraying your roses until we have had a couple of hard freezes to avoid blackspot.

We had a spectacular auction in November! WCFRS made \$1156.00 on the 2023 Annual WCFRS Auction. This is a very important fundraiser for us and the results were incredible! A big thank you to Patt Noday for his wonderful auctioning skills and for keeping us all entertained and doing a great job to get the best price for each item. Congratulations to all of you that won many treasures!

Thank you to Justine and Tim Pflaum who set up and manned a table at the latest camellia show at the Arboretum. They did a great job and report many folks stopped by and talked to them about WCFRS and growing roses in this area. They adorned the table with many beautiful roses from their garden.

Don't forget our delicious WCFRS Christmas Brunch on December 9, 2023. Please bring a covered dish for everyone to enjoy. We will have a gift exchange so bring a wrapped gift that is approximately \$10.00 if you wish to participate. The food is always delicious and we have a great time!

We will have our annual elections for the WCFRS Board at our December meeting. Please let me know if you would consider serving on the Board. Your rose society needs your help!

We are so glad to have Jim Young coming to our January 13, 2024 meeting with all of his products including Purely Organic. Jim Young updated his order form since the one he sent me originally. You may get a copy of the updated order form from me at the December meeting. There is also a copy of the updated order form attached to the November newsletter. If you have already turned in your order form and check he will honor the original prices. Please remember to add 10% to your total as a fundraiser for WCFRS. I know you will enjoy the products and the prices are great! Please remember we have to have a minimum order for Jim to come and deliver his products so please place your order so he will be able to come.

Please remember your 2024 membership dues for WCFRS are due at the January meeting and the amount is now \$25.00. You may pay these with a check or cash. Please take care of this in January. If you can not be at the January meeting please complete the membership form on line on our website and mail your check to Debbie Caulder. It is important to get this completed so we can update our membership list.

David Pike from Witherspoon Roses will speak at our February 10, 2024 meeting. David is always interesting and has much knowledge about roses.

We will have a panel discussion / questions and answers about roses at our March 9, 2024 meeting. Marcia Doering, one of our members will speak about how to have your yard/ garden registered with the National Wildlife Foundation as a Certified Wildlife Habitat. Three of our members (Marcia Doering, Debbie Caulder, and myself) have been certified for many years. If your garden is certified please let me know so I can recognize you also.

We have secured Erik Heden, Consulting Rosarian from Cape Carteret, NC to speak at our April 27, 2024 meeting on "Care of Your Roses." Erik spoke at one of our meetings a few years ago and everyone enjoyed his talk and we all learned much from him.

Please consider being on the 2024 WCFRS Rose Tour on May 4, 2024. Please let Mary Barwick know if you are interested in being on the tour or serving on the Rose Tour Committee.

Please remember to utilize our WCFRS website. The address is wcfrs.org. All of the dates for our 2024 meetings are posted and you can find all of our newsletters for the last year for reference. There is a section for rose care month by month you can use as a reference. Please direct your gardening friends to the website for information and marketing.

Thank you to the WCFRS Board members (Mary Barwick, Debbie Caulder, Carol Rodriguez, Vonnie Fry, Justine Pflaum) for continuing to work hard for WCFRS! Thank you to Norma McGee for doing a wonderful job on WCFRS newsletters.

I hope to see you at our December meeting! Please let me know if you have any questions, feedback or suggestions. I am very proud of WCFRS and all of the wonderful work we do all year. 2023 has been a great year for WCFRS and I want to thank each of you for your participation!

Don't forget to smell the roses!

Denise H. Miller
(910) 540-6857

denise_28411@yahoo.com



Upcoming Meeting Dates

December 9, 2023

Christmas Brunch

January 13, 2023 - Jim Young (Purely Organic)

February 10, 2024 - David Pike (Witherspoon Roses)

March 9, 2024 - Panel Discussion

April 27, 2024 - Erik Heden (Consulting Rosarian)

May 4, 2024 - Rose Tour

December in the Garden

By: Bob Knerr

Well, most of the work is done for the year.

1. Cut back tall canes to chest height so the winter winds will not blow them back and forth and loosen their roots.
2. Keep up your spray schedule however until one or two heavy freezes. Blackspot can still occur.
3. Check the pH of your beds (a full soil analysis is a good idea at this time). If the pH is low, this is a good time to add lime as this takes several months to work. Then you will be in good shape when you start gardening again in the spring.
4. Evaluate your roses. Who did well and who did poorly. Could you replace the poor ones in the spring?? If so, look at the 2022 catalogs and place your orders early so you can get what you want if they are not sold out.

Cut and enjoy your roses and share them with neighbors.

Good gardening !

Bob



From the Editor's Garden

Well, isn't that an ugly mess!! Of course there is a story behind it.

Hubby had a rose that he just could not figure out what was wrong with it. It finally was beyond saving. So, he started digging it up to replace it. Low and behold this is what he found.

He texted me to come outside to see something. This ugly mess is what he wanted to show me.

Turns out our next door neighbor had a very large shrub that was enjoying all the fertilizer and water that Hubby was feeding the rose. It's roots reached under the wooden fence and strangled our poor little rose. Hubby is still making a plan. Meanwhile, no more fertilizer for the next door shrub!!!

Merry Christmas to Everyone!

Norma

(P.S.- The rose on page one is from our garden. It is Grande Amore Eleganza.)

Wilmington Cape Fear Rose Society

Membership

Our membership application is on the web site. (wcfrs.org)

Send check to: Debbie Caulder, Treasurer, 6206 Mallard Drive, Wi, NC 28403

Board Members 2023

President, Denise Miller, 1148 Edgewater Club Dr., Wilmington, 28411 910-540 - 6857

Vice President, Mary Barwick, 5451 Eastwind Road, Wilmington, NC 28409

Treasurer, Debbie Caulder, Treasurer, 6206 Mallard Drive, Wilmington, NC 28403

Secretary, Carol Rodriguez, 601 Hollingsworth Drive, Wilmington, NC 28412

Vonnie Fry, 1604 Bexley Drive, Wilmington, NC 28412

Justine Pflaum 1272 Lillibridge Dr. Leland, NC 28451

Rose Nurseries for New Roses

1. Edmunds Roses, Wisconsin, www.edmundsroses.com 888-481-7673
2. Heirloom Roses, Oregon, www.heirloomroses.com 503-538-1576
3. John's Miniature Roses, Oregon, www.johnsminiatureroses.com 503-538-1576
4. K&M Nursery, Mississippi, www.kandmroses.com 601-648-2908
5. Palatine Roses, Ontario, Canada, www.palatineroses.com 905-468-8627 (bare root)
6. Roses Unlimited, South Carolina, rosesunlimitedsc.com 864 682 7673
7. Wisconsin Roses, Wisconsin, www.wiroses.com 262-358-1298 MAIDENS
8. Witherspoon Rose Culture, North Carolina, www.witherspoonrose.com 919-489-4446
(bare root and potted)

****Note: You can access the rose vendors listed above by clicking on the website given.***

This is the recipe for the cake that Debbie Caulder brought to the November meeting. It was delicious!!!

Fresh Apple Cake



Enjoy!

Ingredients:

- Three eggs
- One 1/2 cups of oil
- 2 cups of sugar
- 3 cups of all-purpose flour
- 1 tsp of soda
- 1 tsp of salt
- 2 tsp of vanilla
- 1/2 -1 tsp of cinnamon
- 1 cup of chopped nuts
- 3 cups of peeled/chopped apples

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- 1 cup brown sugar
- 1/4 cup of milk
- One stick of butter

Directions:

- Mix oil, eggs, and sugar. Blend. Add flour, salt, and soda. Blend.
- Add vanilla, cinnamon, apples, and nuts. Blend well.
- Bake 350 degrees for one hour and 15 minutes in a 10" tube pan that has been greased and floured.

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- Combine the three ingredients. Cook for 2 1/2 minutes, stirring constantly.
- Pour over the cake while the cake is still hot in the pan. It will ooze down the sides and come out ideally once cooled and you tip it over on a cake plate.

Enjoy, and save me a piece if you make it!