



THE NOVUS NEWSLETTER
OF THE
THE TIDEWATER ROSE SOCIETY
SEPTEMBER 2009



A ROSE SHOW IS FOR EVERYONE

The sixth meeting of the Tidewater Rose Society's Seventy-fourth year will be held at the Norfolk Botanical Garden, Sunday at 2:30 p.m. September 27, 2009 in the Holly Room of Baker Hall. A brief executive board meeting will be held. Peggy Scott will give a presentation on "A ROSE SHOW IS FOR EVERYONE".

Tidewater Rose Society 2009 Officers

President:
Peggy Scott

First Vice President:
Michael Price

Second Vice President:
Happy Anderson

Treasurer:
Patricia Wilson

Recording Secretary:
Eveline Price

Corresponding Secretary:
Claudia Green

Executive Board
*Continuing for 2nd year

Gayle Chene
Cathy Daley*
Donald Snipes
George Sutcliffe*
Diana Tase
Stephen Tase
George Wilson*
Tony Wirtz*

Immediate Past President
Howard E. Jones

COUNTRY STORE NEWS: There will be no country store at the September meeting. Pat and I will be attending the Colonial District Fall Meeting/Show. If you need anything please give me a call.
Thanks.

George

NOTE: OUR MEETING WILL BE THE FOURTH SUNDAY OF SEPTEMBER 2009

From the President's Desk:

I would like to thank everyone that donated to be a patron for our Rose Show and also to those that donated for trophies to be awarded. A rose show is expensive to host and the success of each show depends on us members. Again, thank you for your generous support.

The topic for the September meeting is "A Rose Show is for Everyone". Anyone that grows roses can exhibit their roses at a show. The only requirement is to show your beautiful roses that you grow. You do not need to be a member of the Tidewater Rose Society or American Rose Society and you do not need to grow a large abundance of roses to participate. There are a large variety of classes and for the person that has never won a blue ribbon in an American Rose Society accredited rose show, the "Novice Class" is for the new exhibitors. The show also has a "Design Division" for people who enjoy arranging flowers. It is not that hard to put a rose you have grown and a couple of pieces of greenery in a shallow dish and enter the "Oriental Class". There is also a "Novice Class" for the "Design Division". So, give it a try!

At the September meeting it will be time to select a nominating committee to search for our 2010 officers and new board members. The committee will consist of five members; two members to be appointed by the President and three members will be elected by the membership. Please consider attending the meeting and participating on the nominating committee.

Quite a few of our regular members will be attending the Colonial District Fall Meeting/Show and Consulting Rosarian School, hosted by the Richmond Rose Society, September 25-27. Cathy Daley, Missy Green, Hugh Cox, Eve and Mike Price will be attending the school. Howard Jones, George and Patricia Wilson will be teaching at the Consulting Rosarian class. I along with other members will be returning from Richmond Sunday morning to attend our meeting on the 27th. I certainly hope that the tunnel is not moving at a slugs pace. Why don't slugs eat rose leaves? They dine on everything else in my garden. I guess I'll add that to my list to be thankful about. See ya at the meeting and bring a friend.

Peggy

THE ROSE SHOW IS COMING

The rose show is fast approaching. This will be the last meeting before the October 10-11 show. We will be needing volunteers for:

Host/Hostess/Education for Saturday afternoon and Sunday: Eve Price will need volunteers for various times.

Judges' Coffee: Don Snipes will be asking for donations of food for the Judges Coffee/breakfast.

Judges Luncheon: Gayle Chene has made the arrangements for the luncheon on Saturday, October 10, at the Holiday Inn Select, 1570 N. Military Highway, Norfolk, from 1:00 p.m. to 2:30 p.m. in the Landing Room. The menu is Tender Breast of Chicken over crisp Romaine Lettuce, tossed in a Creamy Caesar Dressing and topped with Herbed Croutons and grated Parmesan Cheese, Gourmet Rolls and Sweet Butter, dessert is Carmel Apple Custard Crunch Cake, Ice Tea and Water. Total price is \$18.00 per person inclusive. Please notify Gayle Chene at 460-4788, by October 5, if you wish to attend. The luncheon is a pleasant way to get to know the judges.

Staging: We will be setting up for the show Friday morning October 9, beginning about 9:00 a.m. in the Holly Room and Baker Hall. No glass vases will be allowed to be in Baker Hall until 4:00 p.m. If you would like to help to stage the show in the morning or afternoon please contact George Wilson, Howard Jones or Mike Price.

Clerks for judges: Liz Mangino will be needing volunteers to clerk for the judges. If you would like to help please contact Liz. To clerk is a great way to learn about roses and the rose show.

Classification & Registration will be Cathy Daley and Missy Green. Placement of exhibits will be Lydia Simpson and Hugh Cox. Tabulation will be Glenn and Marian Millard. Please contact Mike Price if there is a need to make any last minute adjustments for these positions.

Gardens-in-a-Flowerpot will offer barerooted Roses to TRS members for 14.00 plus Tax. These Roses will arrive in mid February 2010 and you will be called to pick them up at Gardens-in-a-Flowerpot.

- _____ Dream Come True Grandiflora Golden yellow Edged & Blushed With Ruby
- _____ Easy Does It Floribunda Mango, Peach & Apricot Blend AARS 2010
- _____ Elle Hybrid Tea Shell Pink & Ivory Bicolor
- _____ Gemini Hybrid Tea Creamy/ Pink Blend
- _____ Gold Medal Grandiflora Golden Yellow Suffused Orange
- _____ John F. Kennedy Hybrid Tea Greenish White
- _____ Memorial Day Hybrid Tea Orchid Pink
- _____ Midas Touch Hybrid Tea Bright Neon Yellow
- _____ Monkey Business Floribunda Yellow
- _____ Mister Lincoln Hybrid Tea Velvety Deep Red
- _____ Olympiad Hybrid Tea Spotlight Red
- _____ Oregold Hybrid Tea Deep Yellow-Gold
- _____ Peace Hybrid Tea Lemony Yellow Edged Pure Pink
- _____ Perfume Delight Hybrid Tea Deep Rose Pink
- _____ Pope John Paul II Hybrid Tea White
- _____ Queen Elizabeth Grandiflora Clear Pink
- _____ Radiant Perfume Grandiflora Medium Yellow
- _____ Sedona Hybrid Tea Red, Coral & Orange
- _____ Signature Hybrid Tea Pink Blend
- _____ St. Patrick Hybrid Tea Yellow gold shaded green
- _____ Sweetness Grandiflora Lavender
- _____ Veterans' Honor Hybrid Tea Dark Red
- _____ Welcome Home Hybrid Tea Light Yellow

Name _____ Telephone # _____

Please return orders to me by the November Rose Society meeting. You will pay For the Roses when you pick them up. If you have any questions please call George Wilson 853-0621

MEMBERSHIP CHAIRMAN

Happy Anderson
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Welcome to our newest member:

Ms. Patricia Quinn
1302 Oak Park Ave.
Norfolk, Va. 23503
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E-mail: PAQuinn726@aol.com

CONSULTING ROSARIANS

Lynn Hunt	410-221-0283
Howard E. Jones	757-481-4158
Joy Long	804-642-4556
Glenn Millard	757-488-2171
Marian Millard	757-488-2171
George E. Wilson	757-853-0621
Patricia Wilson	757-853-0621

TIDBITS:

I would like to express my appreciation to everyone that has contributed their time and financial support for the upcoming rose show. Whether you exhibit roses or just love to grow roses the success of any show or organization is the result of its members. Again, **THANK YOU!**

We are getting close to finishing our 74th year. At the October and November meetings there will be a notebook available to update personal information for our membership roster. I would especially like to have information on the correct way you would like to be listed, example: Mr. & Mrs., Mrs., Miss, Ms., Mr., or if you prefer just to use your first name.

Thanks to all the members that brought refreshments to the August Meeting.

I would like to thank Liz Mangino for the excellent presentation on Old Garden Roses at our last meeting. She and her brother Paul put together an excellent presentation.

Liz's brother, Paul Zimmerman, owner of Ashdown Roses will be giving a presentation to our society at the October meeting. If you know any gardeners, landscapers or other gardening organizations that would like to attend, please invite them.

Rose Show Dates:

Sept. 20, Huntington Rose Society Rose Show, Huntington, W.V.

Sept. 26, Colonial District Fall Meeting/Rose Show, Richmond Rose Society, Richmond, Va.

Sept. 30, Garden Club of Virginia, Franklin, Va.

Oct. 3-4, Potomac Rose Society Rose Show, Fairfax, Va.

Oct. 10, Tidewater Rose Society Rose Show, Norfolk, Va.

I will be in Richmond at the CR School Sunday the 27th. I will see you at the Rose Show and the October meeting. Thanks again, Mike

MAKING YOUR OWN FISH EMULSION

By Charles Shaner

Master Rosarian, Shenandoah Rose Society

It doesn't take a PhD in soil conservation to realize the benefits of fish as a soil conditioner and fertilizer. If you remember your elementary school history, the Indians taught the settlers in Jamestown to catch fish and bury them in the ground to use as fertilizer. I once went to a feed store and ask for a bag of fish meal. The man wanted to know what I was going to use it for and I replied, "I am going to feed my roses". He got to laughing and said, "that is the way the Indians did it".

Fish emulsion is mainly used for its quick high organic nitrogen and available soluble P and K benefits as a foliar feed. Fish emulsion is also used as a drench for root feeding. Most fish emulsions have N-P-K value of 4-1-1 with some having an N value of 5 or 6. **Fish meal** is mainly a great soil conditioner and great bacterial food to help feed the soil micro-organisms. Most commercially-made fish emulsions come from trash products of the menhaden fish. This group of fish includes herring, sardine, and anchovy fishes. Commercially-produced fish emulsion also contains 5% sulfuric acid in order to preserve the fertilizer on the shelf, but also it supplies needed sulfur to the plant and soil. Most commercially-produced fish products do not contain fish oil which supplies beneficial soil fungi, or fish bone which provides needed calcium.

The benefits of homemade fish emulsion are many. For one, it is cheaper to make in large quantities. There are nutrients in homemade varieties which are not available in commercially-produced products. Commercially-produced emulsions are made from trash fish which have less protein, less bone and less oil than fresh fish or canned fish in a home brew. Aerobic bacteria and fungi are essential to hot composting, disease control, and soil health. In commercial fish emulsions there are little to no aerobic bacteria in the containers. If the bottled product had living organisms, the container would expand and blow apart on the shelf. The homemade versions will always contain more bacterial micro-organisms than the commercially-produced products.

Making your own is easy and requires a few items you can pick up at the local store or around the garden. The items you will need are:

- A closable, 5-gallon bucket

- Fresh fish

- Extra browns like sawdust, leaves or straw

- Molasses (Note: use unsulfured molasses or dry molasses for faster microbial growth)

- Water

- Epsom salts

If you are using fresh fish, you need to compost it separately in a 5-gallon closable bucket. Fill bucket ½ full with extra browns like sawdust, leaves, or straw. You can add molasses to the fishy mixture in order to build up microbes to speed up decomposition. A couple tablespoons of Epsom salts will add needed magnesium and sulfur. The sugars will also help control odors. Open the bucket and stir the fishy paste daily or every other day in order to get air in the mix for better decomposition and better aerobic microbial growth in the emulsion. Let this paste rot for at least 1-2 weeks. The browns help control offensive odors and absorb organic nitrogen from the fish so that it is not leached out or evaporated.

After the paste has rotted, it can be added to compost piles or to your special compost tea recipes. Molasses or brown sugar can be added to increase the microbial growth. The sugars are also an excellent natural deodorizer.

You may want to make a simple tea or an aerobic tea. For a simple tea, let your mixture brew for one week stirring every day. For an aerobically-brewed tea, you will use an air pump with your mixture brewing for 3 days or until it has a yeasty smell or has a foam layer on top of the tea. Five gallons of this brew will make 25 gallons of tea mixed with water. If you want to use the tea as a spray, you may add liquid molasses, fish oil or yucca extract to act as a spreader sticker.

Tidewater Rose Society
Editor
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Lullaby