

Greg Freeman's Garden Chronicle



Issue 2

December 7, 2016

Hello, Gardeners!

The summer of 2016 proved to be excessively hot and dry here in the upstate of South Carolina. The heat made garden work a daunting task by day, and biting mosquitoes and the threat of Zika virus made it prohibitive in the evenings. I became so discouraged and frustrated, and left my garden largely neglected. My tomatoes and various vegetables fared poorly, and weeds took over much of the garden. I have spent years perfecting my pasta sauce, and I wound up having to buy all of the tomatoes I needed to make sauce. In that respect, hot, dry weather left me undeterred. I take my sauce-making very seriously! Now that winter is nearly here, my area – situated in the foothills of the Blue Ridge Mountains – is still affected by a severe drought, and the weather is just now turning cold by normal standards. Pleasant, warm days, with a hint of smoke originating from numerous wildfires in the mountains, contrasted with some cool evenings, just days ago.

That said, I am trying to remain optimistic. Some much needed rain arrived after more than 120 days without significant

rainfall, and at least the mild days have afforded me an opportunity to catch up on the weeding and overall maintenance of my garden. I am a little late planting some exciting daffodils, as well as some other bulbs, but I press on, looking forward to better days in the garden!

Happy Gardening!

Greg Freeman, Publisher & Editor

What's Inside?

- **Buddlejas for All Spaces *and* Budgets**
- **The Humble Fig**
- **Daffodils to Honor My Friend**
- ***Sculptus Hortus: The Climbers***
- **Gardening Lessons from a George Willis-Pryce Painting**

Buddlejas for All Spaces *and* Budgets

Buddlejas, commonly known as butterfly bushes, make great additions to the garden. Their fragrant panicles attract butterflies *and* humans, and great advances have been made in recent years in producing shrubs that are well-suited to smaller spaces. No longer are gardeners limited to selections that are gangly and unseemly. Options still abound for those with space to spare, but gardeners are free to use their imaginations nowadays and fill those empty, sunny spaces – normally reserved for larger perennials – with a distinguished butterfly bush that will respond well to routine “deadheading” and proper care.

While I am known for my interest in daffodil shows, my *first* flower show experience was in 2003 when I entered a panicle of *Buddleja* ‘Lochinch’ in the Anderson Council of Garden Clubs Flower Show at the Anderson County Fair (South Carolina, USA). There were nine entries, and my entry was third place. I was delighted and thoroughly bitten by the flower show bug, and thus a new chapter in my life began.

The recipient of the Royal Horticultural Society’s Award of Garden Merit, *B.* ‘Lochinch’ originated in the garden of the Earl of Stair at Scotland’s Lochinch Castle. Characterized by blue-violet flowers and silvery green foliage, this butterfly bush is believed to have resulted from a cross between two species, *B. davidii* and *B. fallowiana*. The shrub remains my favorite buddleja, but my garden is not occupied by a ‘Lochinch’ specimen at the moment. I have owned several, but lost them all due to drought conditions over the years. My last one was planted in 2003, but it met its demise in 2011. Still, for the right location, this handsome bush makes a stunning highlight of any garden where buddlejas can prosper. Reaching six feet or so in height, the shrub is quite manageable and pleasingly shapely following an annual pruning.

One of my other favorites is a selection of *B. davidii*, called ‘Dartmoor’. As its name suggests, the shrub came from Dartmoor, England. Discovered near Yelverton clinging to a ravine by retired American gardener Mr. Hayles, cuttings of the shrub were obtained in a most unconventional manner. One Buddleja expert writes, “With his wife clinging to him, Hayles managed to reach down to the plant long enough to collect some propagation material” (Stuart, 2006). I owned a lovely specimen, which had been planted in 2005. An attempt to move the increasingly one-sided shrub in 2016 proved disastrous. My catalpa tree, with its ever-spreading limb span, had already begun to encroach upon the butterfly bush, but the move was too much. The shrub never recovered, in spite of plenty of pampering. I am determined to acquire another one soon, and it will be planted where nothing can invade its personal space. Like *B.* ‘Lochinch’, *B. davidii* ‘Dartmoor’ has received the RHS’ AGM, and it remains a very useful and well-loved butterfly



Greg Freeman

A lovely Great Spangled Fritillary butterfly (*Speyeria cybele*) visits my *Buddleja* ‘Lochinch’.

bush, given plenty of room to grow and show off its trademark branched panicles. ‘Dartmoor’ can grow in excess of twelve feet in height.

For smaller spaces, I have grown several buddlejas that have been touted as dwarfs, best suited for cramped locales. I do not particularly like *B. ‘Blue Chip’* (PP# 19,991). Bred by Dr. Dennis Werner at the University of North Carolina’s J. C. Raulston Arboretum, the butterfly bush was the first to be marketed in the Lo & Behold™ series. Much admired for its mounding habit, a height limitation of 24-30 inches and the inability to spread by seed, this shrub seemed like the perfect buddleja. However, heat and drought took its toll, and this shrub succumbed within two or three months after planting in May 2010. I have since heard other negative feedback regarding this shrub from well-established horticulturalists. In the meantime, I read somewhere that there is an improved variety, and a quick internet search reveals that, indeed, there is a *B. ‘Blue Chip Jr.’* (PPAF), which is reportedly seed sterile, also. Perhaps I might give it a shot.....eventually.

A smaller buddleja, which has performed beautifully for me, is *B. ‘Buzz Magenta’*. Boasting full-sized flowers on a dwarf shrub, this butterfly bush is from the Buzz™ line of buddlejas from [Thompson and Morgan UK](#) in Ipswich, Suffolk, England. My specimen was acquired for less than \$15 from Bloomington, Illinois, USA-based mail order garden catalog, Kelly Nurseries, in 2013. It has managed well in our brutally hot and dry summers here in South Carolina thus far, and I liked it well enough early on that I purchased plants as gifts for two friends. The Buzz™ line offers several colors, but the magenta flowers are more suited to my tastes. It is truly a beautiful shrub, with or without blooms.

My latest purchase of a dwarf butterfly bush came from garden catalog company, [Gilbert H. Wild and Son, LLC](#) (Reeds, Missouri, USA). Reaching three feet in height, the rounded ‘Dark Dynasty’ (PPAF) features “rich royal purple, fragrant flowers borne on branched panicles” (Wild, 2016, p. 42). Planted earlier in 2016, the plant has endured a grueling hot, dry summer, but frequent watering has hopefully played a part in helping the shrub to become better established by the time 2017 arrives. Only time will tell.

It is worth pointing out that most of my short-lived buddlejas were acquired from specialty sources or local nurseries, and all of them cost \$25-45. On the other hand, some of my least expensive purchases have fared quite well. That said, it is important to remember that



Greg Freeman

***Buddleja ‘Buzz Magenta’* (foreground) can be shorter in height than a nearby *Echinacea purpurea* plant in my garden.**

microclimates vary from garden to garden, and my successes and failures with certain buddlejas are not indicative of how they might perform elsewhere. I have discovered that the only way to determine a winner is through trial and error, and you are certain to find that to be the case for yourself. With garden catalogs arriving soon in the mail this winter, be sure to consider some of the offerings. Also, visit a well-established local nursery with competent staff. I understand 'Black Knight' and 'Nanho Blue' do quite well for many gardeners, but I haven't had any experience with these selections of *B. davidii*. Nonetheless, try different cultivars, both from the catalogs and the local sources. You will soon discover which buddleja shrubs are happiest in your garden, and a colorful display of flowers and butterflies will be the fringe benefit of your diligence.



Greg Freeman

An Eastern Tiger Swallowtail butterfly (*Papilio glaucus*) is attracted to the cranberry-red flowers of *Buddleja* 'Attraction', a cultivar raised in 1999 by Dr. Michael Dirr, Professor of Horticulture at the University of Georgia (Athens, Georgia, USA).

Stuart, David D. *Buddlejas*. Portland: Timber Press, Inc. 2006.

Gilbert H. Wild and Son 2016 Spring Catalog. Reeds, Missouri: Gilbert H. Wild and Son, LLC, 2016.

The Humble Fig

Throughout history, figs have provided nourishment for humans and animals alike, and the fruit has taken on various symbolic meanings. Though native to the Mediterranean region, figs have found homes in gardens throughout the world, and an exploration of the fig tree's symbolism and its usefulness in the garden and kitchen is warranted.

The fig and its sole pollinator, the fig wasp, have a unique relationship, further contributing to the tree's intrigue. Many observers have noted the absence of external flowers, not realizing the flowering is concealed within the fruits where female fig wasps enter to lay eggs, dabbing pollen on some of the female flowers in the process! While there are various epithets (e.g. – *carica*,

religiosa, *sycomorus*) of the fig species (*Ficus*), there are multiple species of fig wasp. Geographical location plays a part, but at each location the wasp and fig tree depend upon each other.

A most fascinating episode of PBS' *NATURE* aired on August 9, 2009. Beautifully filmed in Africa, *The Queen of Trees* captures the hubbub of activity taking place around *Ficus sycomorus* (the sycamore fig). "It may be one of nature's oddest couples: a tiny wasp that can barely be seen, and a giant fig tree, the sycamore, which shelters a remarkable menagerie of wildlife among its limbs," the film declares. One cannot help but watch in awe as the tree plays host to an array of insects and various wildlife, as well as humans. While gardeners will be limited to the much smaller *Ficus carica* (the common fig), they can still appreciate the fig's ability to attract a range of beneficial insects to the garden as well as various birds who are eager to sample its uneaten, ripening fruit. For those reasons alone, figs trees are worth adding to the garden. It is merely an added bonus, if one happens to enjoy eating the fruits.

From Eden to Bethany and Beyond

Figs, quite literally, have had significance throughout the journey of humanity. In the Bible, from Genesis to Revelation, figs are mentioned on numerous occasions. Scripture tells us in Genesis that upon committing sin against God by eating of the forbidden fruit from the Tree of Knowledge of Good and Evil, Adam and Eve lost their innocence and abruptly became aware of their nakedness. They sewed together fig leaves in an attempt to conceal their nudity, but God knew of their transgression and banished them from the Garden of Eden, a place where food had been abundant, humans could exist without conflict with the animal kingdom and neither sickness nor death could affect mankind. Consequences of Adam and Eve's sin would include humanity's need to labor to survive and the introduction of disease and subsequent death.

In New Testament scriptures, namely Mark 11 and Matthew 21, Jesus curses a fruitless fig tree near Bethany (probably modern-day al-Eizariya in Palestine). Various interpretations of this event have been rendered. Some scholars have used this story to affirm Christ's divinity. Others point to its emphasis on faith and prayer and Christ's reminder to his disciples that they could receive whatever they asked for in prayer. And still others liken the barren fig tree to religious people,



Greg Freeman

'Brown Turkey' Figs (hanging in pairs, one ripened, one still green)

whose outward appearances seem most impressive, but whose lives are producing nothing for the glory of God.

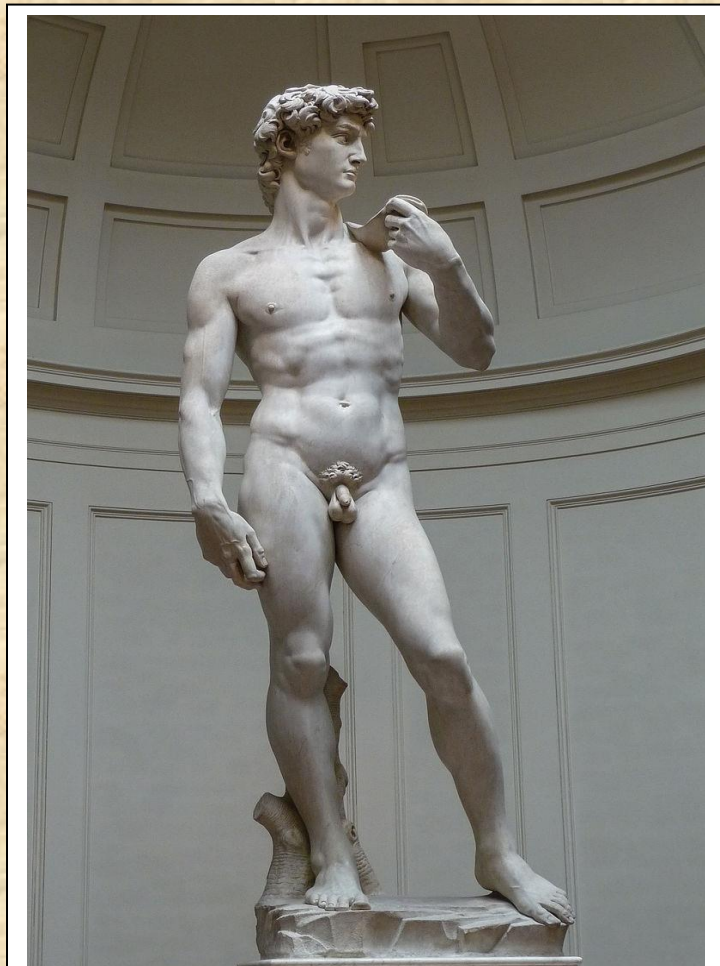
In other religions, fig trees have held a place of importance. Siddhārtha Gautama, the primary figure in Buddhism, is believed to have attained enlightenment while meditating beneath one fig species, *Ficus religiosa*, in Ancient India sometime between the sixth and fourth centuries BC. And the Qur'an, the sacred book of Islam, mentions the fig within its text. Indeed, there is much symbolism associated with figs, and the spiritual aspect is merely the beginning.

Figs Are Symbolic of *What*?

The Doctrine of Signatures, an ancient concept, about which Paracelsus (1491-1541) published and Jacob Böhme (1575-1624) further promoted, suggests that plants, or the fruit of certain plants, are of benefit to the human body parts they most resemble. For example, a carrot, sliced in rounds, features an “iris” in the middle, hence the long-held belief by grandmothers everywhere that carrots are good for the eyes. Incidentally, beta-carotene, an antioxidant concentrated in carrots, can reduce the risk of cataracts and macular degeneration. That said, the beliefs of Paracelsus and Böhme have been met with much criticism, and today plenty of converts and detractors continue to debate the correlation between body parts and the shapes of fruits and vegetables.

Figs’ tendency to hang from the tree in pairs and their overall shape have prompted comparisons to testicles for centuries. Hageneder writes, “In the ancient Mediterranean, figs were a symbol of sexuality, and used as an aphrodisiac. Noteworthy is the fig’s similarity in appearance to human testicles – in ancient Greek the plural for figs was also the word for testicles. And the fig was sacred to Dionysus, the god of ecstasy” (p. 93).

While some insist that figs aid male fertility by promoting sperm motility and an increase in sperm quantity, others argue that the greatest health benefit of the fig is simply fiber which helps the digestion process. Either way, figs are tasty, and any nutritional value – whether of a digestive or reproductive nature – can be seen as an added bonus.



Jörg Bittner Unna, June 2008

**Michelangelo di Lodovico Buonarroti Simoni (1475-1564),
David (1501-04), marble sculpture**

What Were They Thinking...About?

Figs and their sexual connotations are also evident in works of art by various masters. “Highlighting the erotic associations of figs, peaches, melons, and squash was particularly common in the era that began with Raphael (1483-1520) and ended with Caravaggio (1571-1610)” (Varriano, 2005).

While not all still-lives depicting figs are to be analyzed for hidden sexual imagery, *Still-Life with Fruit on a Stone Ledge*, a painting attributed to Michelangelo Merisi da Caravaggio, certainly merits closer examination. Varriano explains:

The fruit carries minimal iconographic significance in most of these depictions, but the message in the *Still Life with Fruit on a Stone Ledge* is undeniably sexual. In a dramatic composition as aggressive as any of his altarpieces, Caravaggio arranged the display of melons, pomegranates, gourds, figs, and other fruits to suggest sexual tumescence and receptiveness to penetration. Once one notices the stem of the central melon aimed toward a burst fig and the two meaty gourds lying languidly over a pair of freshly sliced melons, is any other reality possible?



National Gallery of Art, Washington, District of Columbia, USA

Luis Meléndez (1715-1780), *Still-Life with Figs and Bread* (circa 1770), oil on canvas



Private Collection

Michelangelo Merisi da Caravaggio (1571-1610) (attributed), *Still-Life with Fruit on a Stone Ledge* (circa 1603), oil on canvas

Figs for the Kitchen

From a culinary standpoint, figs have a number of uses, and myriad recipes abound for both fresh and dried figs. Fig trees grow throughout the Mediterranean Basin, and residents of each geographical locale – from the Iberian Peninsula to the Fertile Crescent to North Africa – include figs in their diets.

Figs are even enjoyed in Armenia, a Caucasus nation landlocked by eastern Turkey, Georgia, Iran and Azerbaijan and best known for its pomegranates and apricots. My friend, Elfik Zohrabyan, a noted Armenian author, playwright and actor says, “There are figs in the mountainous parts of Armenia. In medieval Armenia, the liquor of the fig leaves was once used in case of cough, and they also were boiled with milk to gargle the throat. Above all, I can’t forget to mention Armenian mothers can make fig jams so delicious that one wants to eat and eat much” (electronic mail communication, 2016).

Through the years, I have made the acquaintance of fascinating individuals from all around the world through an internet pen pal website. Mehmet, an inquisitive, college-aged young man, seeking to improve his English and learn about American culture, contacted me several years ago. Right away, I was intrigued with several of his photographs depicting himself and members of his family, in which they stood against a scenic backdrop of lush, beautiful fig trees and the nearby rugged, rolling hills of rural Algeria. The trees did not appear intentionally planted, and Mehmet was most surprised at my ability to identify the trees. He was further amused by my interest in them. I pointed to our commonality: “We have fig trees in America, too!” Mehmet’s family dries the figs, which allows them to enjoy the fruits when fresh figs are unavailable.

Dried or freshly harvested, figs are delectable and succulent, and are quite good all by themselves. Simple and easy hors d’oeuvres and starters involving figs with cheeses such as feta are favorites, and many chefs have crafted flavorful salads using figs as a focal point. Israeli-born Yotam Ottolenghi, a noted chef, restaurateur and food writer who lives in London, states, “A great fig should look like it’s just about to burst its skin. When squeezed lightly it should give a little and not spring back. It must be almost unctuously sweet, soft and wet” (Ottolenghi, 2014, p. 23).

Greg Freeman’s Southern-Influenced Fig Baklava



Greg Freeman

Though prepared throughout the Middle East and much of the Mediterranean, baklava is most associated with the Turks and Greeks, neither of whom can agree on baklava’s origins. The Ottoman Turks’ former rule of Greece contributed to an overlapping of traditions and cultures, but even today baklava is often prepared distinctly differently in Greece and Turkey. For example, pistachios, as well as other nuts, often appear in Turkish baklava, and many Greeks – typically Eastern Orthodox Christian, not Muslim – have long used 33 layers of pastry, representing Christ’s 33 years on earth. My recipe features the filling in the center rather than throughout the layers. And the use of sourwood or wildflower honey unique to my own geographical area further distinguishes my baklava. Thaw 1 pound of phyllo dough according to package instructions. Preheat oven to 350° F. Finely chop half pound of English walnuts. Combine 1 ½ pounds of sliced figs and chopped walnuts in large bowl. Bring to boil ¾ cup of water, ½ cup sugar and juice of 1 lemon. Reduce heat. Stir in ½ cup honey and figs/nuts. Allow to simmer and thicken. Following package instructions about handling of dough, apply tbsp. of fig mixture onto phyllo dough sheets and fold into triangles, generously layering with dough. Place on baking sheet. Brush melted butter onto triangles. Bake until golden, about 30 minutes.

Ottolenghi's recipe for fig salad, which incorporates fresh figs, was published by *The Guardian* in September 2010 and appears [here](#).

Of course, dried figs are used for everything from baklava to fig newtons. One popular book on Italian cuisine thusly instructs readers on how to prepare *pane rustico con fichi* (rustic bread with figs), a delightful variation on a basic country-style bread for which dried figs are used. "Fold about ½ cup roughly chopped dried figs into the dough after kneading and before proofing. Serve with soft cheeses" (Danford & Sapienza, 2014, p. 120). Here in the American South, it is not terribly uncommon for individuals to prepare fig preserves via home canning, and I have made wonderful baklava using fresh figs and walnuts. When entertaining, consider appetizers such as crostini ("little toasts") topped with balsamic vinegar-soaked figs, crumbled blue cheese and a mint leaf with a drizzle of honey. When serving Spanish-style tapas before a delicious paella main course, consider offering a platter of halved figs with *chorico* (Spanish pork sausage) or thinly-sliced authentic *jamón ibérico* (Iberian ham). Some delicious figs and a creative imagination are all that are needed to wow your guests and perhaps even surprise your own senses. Experiment. And have fun trying different things.

A number of commercially prepared products containing figs are available to consumers in major cities through specialty gourmet food shops and upscale establishments such as [Dean and DeLuca®](#). With multiple locations in New York City as well as the Middle East, Asia and London (scheduled to open in 2017), this company offers a variety of premium items for discriminating buyers, including Migos® Pajerero Figs from Spain. For American shoppers seeking affordable options closer to home, the maker of Mt. Vikos® Glazed & Roasted Figs from Greece offers a store locator on its [website](#). And the American specialty/import retail chain, [Cost Plus World Market®](#), sells a number of fig products online and through its retail locations from San Francisco to Dallas to Newport News. Products include Dalmatia® Fig Spread from Croatia, Fattoria Mazzalupo Tuscan Fig Jam from Italy and Baldji's Kalamata Figs in Syrup from Greece.

As for wine pairings, personal preference plays a role, as does the course in which figs and wine are being served. That said, a dry prosecco should prove complementary to a tray of figs and hard cheeses such as Grana Padano. Figs served with softer cheeses like feta can go quite well with Pinot grigio. Often best suited for steak and other beef entrées is Cabernet Sauvignon, a wine produced throughout the world from France's Bordeaux region to South Africa's Stellenbosch district to Australia's Barossa Valley. According to Louis M. Martini, a Napa Valley, California (USA) winery, this red wine is particularly recommended with its published [recipe](#) for black pepper New York steak with fig and olive sauce. And rosés, long considered summer beverages, go great with grilled fish and seafood. For a memorable *al fresco* experience on a balmy afternoon, a light salad of baby spinach, arugula or radicchio with quartered figs and a plate of grilled shrimp with aioli sauce should marry well with the popular Mirabeau Côtes de Provence Rosé or perhaps the commonly found Mateus Rosé, a Portuguese brand easily recognized by its label depicting the baroque Palácio de Mateus in Villa Real.

Figs in the Garden

Generally speaking, fig trees are not difficult to grow, but some climates might be more hospitable to them than others. Outdoors, cold weather will prompt the trees to go dormant and drop leaves until spring. In my South Carolina locale, we experience cold winters that can, on rare occasion, plunge to single digit and even sub-zero temperatures, and I have seen fig trees frozen back – presumed dead – only to emerge with new growth the following spring. Perhaps that is

why old-timers used to advise that fig trees should be planted against a structure. With the protection of a building and adequate sun exposure, a fig tree can prosper in spite of the cold. A specimen can even conform to a desired shape against a wall. One British garden writer suggests, “A south or south-west facing wall is ideal for growing and training a fan-shaped fig – use horizontal wires fixed to the wall 45cm (18in) apart” (Cushnie, 2013).

For much of my life, my father has had a *Ficus carica* ‘Brown Turkey’ tree planted at the southeast corner of his business. With the exception of one or two winters that brought some bitterly cold weather, the tree has flourished without incident. If planting a fig tree for the first time, this variety is highly recommended. It is both hardy and heavy-bearing, reaching 10 to 15 feet in height and spread. [Park Seed Company](#) (Greenwood, South Carolina, USA) currently offers the tree at a reasonable price.

Occupying my garden since January 2003, a specimen of the dwarf ‘Petite Negra’ has produced one to two crops of attractive black-skinned fruits on an annual basis. This tree cost less than \$15, and was purchased from the Spring 2003 Park’s Countryside Gardens catalog. Advertised as reaching six to eight feet in height, my tree has never exceeded seven feet, and it seems quite content in its raised bed location where



Greg Freeman

Here is an August 28, 2006 photograph of an enormous fig tree at the historic Woodburn Plantation in Pendleton, South Carolina, USA. Originally a summer home for Charles Cotesworth Pinckney (1789-1865), the house is owned and maintained by the Pendleton Historic Foundation. Preserves made from this tree’s figs have often been sold for the benefit of the Foundation. The tree was planted in the middle twentieth century, according to a PHF volunteer.

other Mediterranean plants, including miniature daffodils *Narcissus jonquilla* and *Narcissus jonquilla* var. *henrequesii* are growing. In much colder locations across the USA, ‘Petite Negra’ can be grown in containers, which will allow gardeners to bring the tree indoors during winter for its protection. A consequence to container growing, however, could be a smaller tree, but gardeners who enjoy planting in pots will consider this a blessing. Danielson, Connecticut, USA-based [Logee’s Greenhouses, Ltd.](#) offers ‘Petite Negra’.

Gardeners in the United Kingdom would be well-advised to check out two varieties from [Thompson and Morgan UK](#). ‘Madeleine des Deux Saisons’ (meaning “Madeleine of Two Seasons”) is a productive variety, featuring fruits with pink flesh. “Dating back to ancient Versailles in the reign of Louis IV, Fig ‘Madeleine des Deux Saisons’ is particularly hardy and

remains a worthy garden variety” (Thompson & Morgan, 2016). Another French selection, ‘Violette de Bordeaux’, is also offered by the British company. “Dating from around 1680, it was found to thrive in Versailles gardens during the cold winter months. The small, purple black figs have a marvellous perfume and a lovely sweet flavour” (Thompson & Morgan, 2016). A few American sources, including [Gurney’s Seed & Nursery Company](#), also offer ‘Violette de Bordeaux’.

Regardless of which selection you add to your garden, a fig tree is sure to beautify your landscape and provide generous crops of delicious fruits that you can enjoy fresh or dried. With so much history surrounding the fig tree and humanity, it is only natural that contemporary gardeners and fig trees could prove to be inseparable companions. Perhaps a fig tree is just what you and your garden need. Make plans to plant a taste of the Mediterranean today.

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Daffodils to Honor My Friend

Among my 2016 bulb plantings are daffodils from the garden of my friend, Betty Hartzog, who passed away on May 7, 2016 at the age of 86. Though diminutive in physical stature, Betty was a formidable exhibitor of miniature daffodils. With a kind heart and generous spirit as big as Atlanta, Betty was a great encouragement to me early on. Years ago, when I began clerking at the Atlanta show, for which she oversaw the clerks, she was patient and instructive. And, just this year, my sister-in-law, Jane, a newcomer to the daffodil fancy, served as a clerk at the Georgia

show under Betty's guidance as I, now further along in my breeding/exhibiting journey, served on a judging panel. Upon Betty's passing, the Georgia Daffodil Society was given the opportunity to dig bulbs from her garden to sell for the benefit of the Society. My purchases from the Hartzog collection are a virtual international delegation, representing multiple countries and three continents.

I am particularly excited about the acquisition of a seedling, Link 25-77 ('Wee Bee' x 'Divine'), a miniature yellow trumpet bred by the late Mrs. Helen Link of Indiana (USA). In 2001, a bloom of this seedling was part of the winning American-bred Miniature Collection at the Middle Tennessee Daffodil Society show in Nashville for Mrs. Mary Lou Gripshover, former American Daffodil Society president and recipient of the ADS President's Medal in 2015.

Another miniature, *Narcissus willkommii*, a species of the jonquil tribe originating from southern Portugal and southwest Spain, should prove useful in my hybridizing and on the show bench.

'Red Spartan', a red-cupped Division 2 daffodil from Northern Ireland's Brian S. Duncan, will join various other Duncan daffodils in my garden, including Seedling 3411, of which I obtained the entire stock from Duncan in 2012.

The red-rimmed 'Trelay', a small-cupped daffodil from the breeding program of the late Phil Phillips in New Zealand, will be a welcomed addition. Phil Phillips' son, Graham, along with current ADS president Michael Berrigan, visited me in 2012 during Graham's American tour. Over dinner, we discussed the various daffodils associated with the Phillips legacy, and I am delighted to add 'Trelay' to my collection.

And, lastly, I have heeded the advice of several friends – including Bob Spotts, Steve Vinisky and Sara Van Beck – who have urged me to locate daffodils bred by my fellow South Carolinian, Mrs. Eve Robertson. I began exhibiting daffodils well after Mrs. Robertson's death, but I was privileged to view what is left of her garden in 2006, thanks to the new owner of her suburban Greenville residence. Due to the close proximity of our gardens, it is reasonable that cultivars and seedlings originating from her garden should perform well for me. My newly purchased Robertson bulbs are an orange-cupped Division 2 seedling.

I will miss Betty Hartzog, but it is an honor and pleasure to plant bulbs in my garden that brought her joy and some show bench success, and I look forward to years of blooms that will remind me to think of her often.



Becky Fox Matthews

Pictured is *Narcissus willkommii*, a delightfully fragrant miniature daffodil from the jonquil family. This photograph was taken by former ADS President Becky Fox Matthews in her garden near Nashville (Tennessee, USA). I am all too pleased to add this species to my arsenal of miniature breeding stock. Betty Hartzog often included this variety in her winning collections, including her Roberta Watrous Award-winning collection at the 2012 Atlanta show.

From My Garden to Yours

Native Wildflower Seeds and Plants



Greg Freeman

Asclepias variegata (white milkweed) is a host plant for *Danaus plexippus* (the Monarch butterfly). **Seeds only.**



Greg Freeman

Helenium flexuosum (purple sneezeweed) is reminiscent of black-eyed Susans. Great for sun or part shade. Well-suited for waterside planting, too. **Seeds and plants.**



Greg Freeman

Viola sororia (common blue violet) makes a great groundcover for partly shaded spots. Lovely foliage and blooms. **Plants only.**



Greg Freeman

Lonicera sempervirens 'Blanche Sandman', a selection of one of our native honeysuckles. **Rooted cuttings only.**

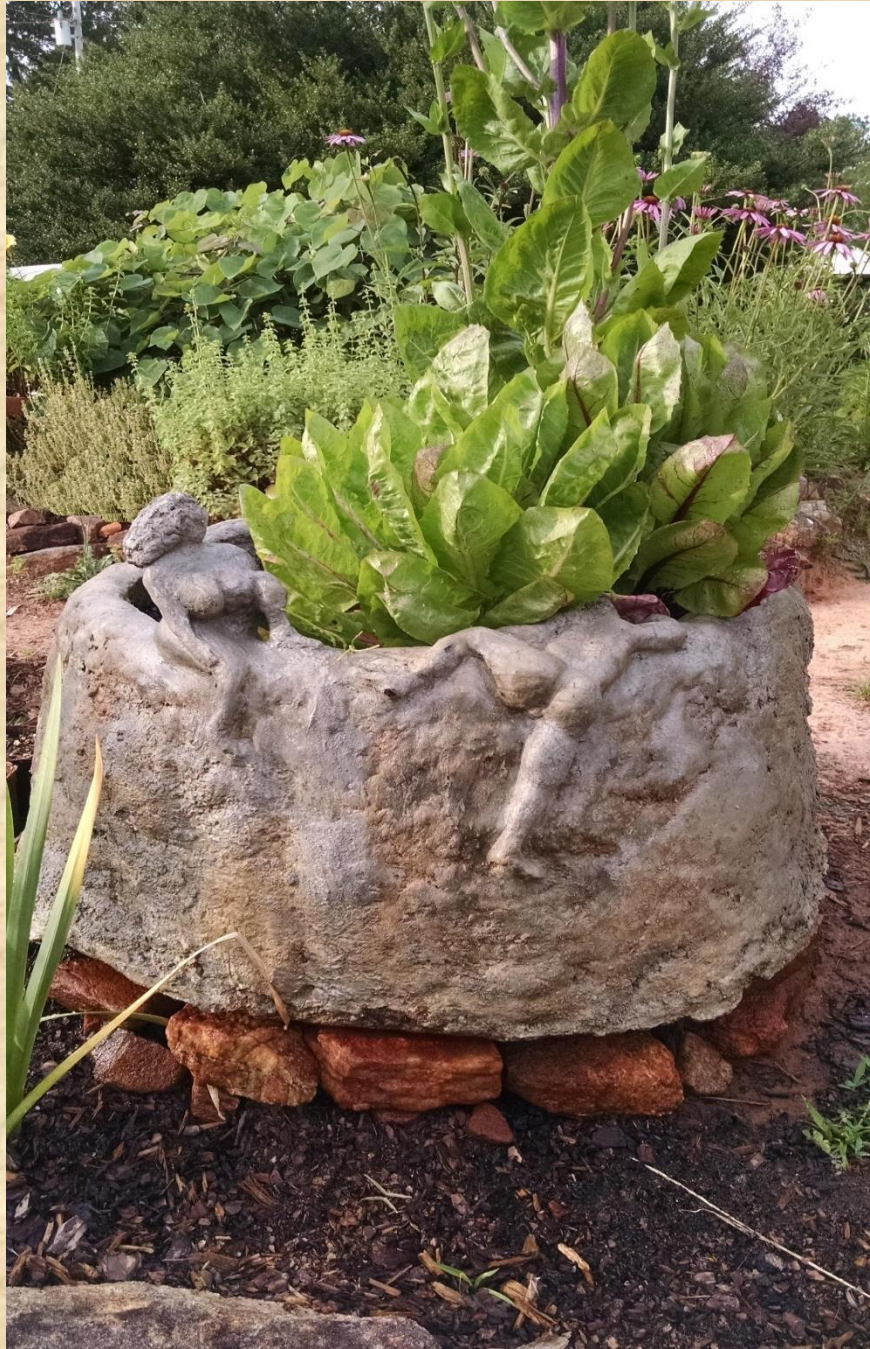


Greg Freeman

Liatris spicata (blazing stars) is characterized by spikes of purple flowers. Pictured is a toppled stalk being visited by Buckeye butterflies (*Junonia coenia*). **Seeds and plants.**

Interested in any of these? Send inquiry to Greg Freeman at gardenchronicle@outlook.com.

Sculptus Hortus: The Climbers



Greg Freeman

Greg Freeman (b. 1974), *The Climbers*, 2014, Hypertufa and concrete garden container with male and female nude reliefs

Radicchio 'Palla Rossa' (*Chicorium intybus* 'Palla Rossa'), grown from seed acquired from [Heavenly Seed](#), has flourished for over two years in my artistic creation, *The Climbers*, which is from my growing *Sculptus Hortus* series of handmade, one-of-a-kind garden containers.

Gardening Lessons from a George Willis-Pryce Painting

Llys Helig by British landscape painter George Willis-Pryce (1866-1949) depicts a lovely informal cottage garden in Wales, highlighting its dense plantings, varied textures, color contrasts and architectural elements. Such scenes inform my own gardening for the better, I think. My art collection, incidentally, includes two paintings by Willis-Pryce: *Bridge Bewdley, Worcestershire* and *Raglan Castle Entrance*. In an online auction, I was outbid at the last minute on the wonderfully detailed *Llys Helig* by just a few dollars!



Private Collection

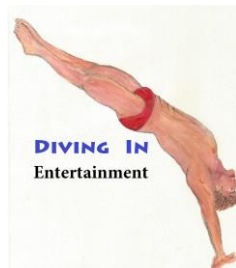
George Willis-Pryce (1866-1949), *Llys Helig*, Circa Early 20th Century,
Oil on canvasboard

“Artist: Willis-Pryce, George (1866-1949).” Art UK. <http://artuk.org/discover/artworks/search/actor:willis-pryce-george-18661949>. Accessed 5 December 2016.

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In addition to being an avid gardener and daffodil hybridist, judge and exhibitor, Greg Freeman is an author, editor, singer, songwriter and amateur visual artist. His nonfiction writing on a number of subjects has appeared in magazines, encyclopedias and books of academic and scholarly interest, as well as [Southern Edition](#), Freeman’s digital publication devoted to the American South. A fan of fictional British detectives, particularly Agatha Christie’s Hercule Poirot and Sir Arthur Conan Doyle’s Sherlock Holmes, Freeman contributed a chapter to Nadine Farghaly’s edited volume, *Gender and the Modern Sherlock Holmes: Essays on Film and Television Adaptations Since 2009* (Jefferson, North Carolina: McFarland and Company, 2015). In 2015, Freeman released a country music radio single, “Sunlight and Shadows,” garnering international airplay, and his gospel music has received national exposure through television and radio.

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GREG FREEMAN
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