

Greg Freeman's Garden Chronicle



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Beautiful azalea (*Rhododendron* hybrid) and native dogwood (*Cornus florida*) in the yard of my neighbors, Mr. and Mrs. N. Quarles

On April 13, 2019, I posted on my personal Facebook page the following:

So when your last daffodils have bloomed in South Carolina, you've attended your last show for the season, and you're waiting for the next big thing to flower in the garden, one naturally walks across the road into the neighbors' yard and photographs their fabulous azaleas and dogwoods! At least one does so when the neighbors are as good as mine!!!

It has been a great spring for daffodils, as well as azaleas and dogwoods.

Reflecting on this spring, I declare it is one of the most impressive daffodil seasons I have ever witnessed, and it has been a phenomenal time for various flowering trees and shrubs, especially dogwoods, azaleas and camellias. Bursts of color have certainly grabbed my attention at every turn.

From a daffodil hybridizing standpoint, I was quite disappointed with the germination rates of some seeds I sowed in 2018, and several of my most promising crosses failed to produce seeds in 2019, but evaluations of my own homebred blooming-size daffodils have encouraged me along the way. This year, I exhibited several seedlings, one in particular to much fanfare, from my own breeding program, and I anticipate more maiden blooms in 2020.

With summer upon us, I now turn my attention to growing a few vegetables, herbs and perennials. I also have my mind on some other

hybridizing projects, namely the goal of producing some outstanding coneflower, hibiscus and honeysuckle plants of commercial value. While I still look at it all as an ambitious hobby, I would love to see plants of my own breeding on the market.

Whatever our gardening goals, let us always keep our eyes on the prize! Perhaps you wish to add a water fixture to your garden or weed out the raised beds. Just remember that everything is not accomplished overnight, and taking one's own time is not necessarily a bad thing. Enjoy the process. Benefit from the gardening therapy. Get your heart rate up with some manual work. Take in the fragrances. Whistle to the birds. Have a glass of lemonade under your favorite shade tree. Above all, be a giver. Share your produce, share your seeds and share your love of gardening with those inquisitive youngsters next door or the new neighbor who insists they will never have a green thumb! They just might learn something from you.

Stay cool this summer and Happy Gardening!

Greg Freeman, Publisher

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Garlic

Beckoning like a Siren's Song

Often when I drive past Paesano's Italian Restaurant along Blue Ridge Boulevard near my home, the aroma of garlic wafts on the breeze, seducing me to stop in and dine for the evening. It is difficult to resist, but I have learned to do so with painful persistence. Once in a while, however, I give in and order the Sorrentino chicken, which is lightly floured chicken sautéed in extra virgin olive oil with garlic, tarragon and wild mushrooms and finished off with white wine and melted provolone. While I prefer my own homemade versions of Italian-American favorites such as chicken parmigiana or spaghetti with meatballs, Paesano's chicken Sorrentino is one of a few garlic-flavored dishes that I enjoy from outside my own kitchen. Certainly, it is the combination of flavors that makes any recipe flavorful, but garlic is one of those ingredients that has come to resonate in a range of cuisines around the globe just as boldly as it resonates from the restaurant near my house.

A bulbous plant botanically known as *Allium* and related to onions and leeks, among other plants, garlic is frequently associated with Italian cooking, but its origins are in Central Asia. The pungent bulb has its place in many European cuisines, including Spanish, French and Greek, and it is consumed in the Americas, North Africa, the Middle East, India, China and a range of Southeast Asian nations. Interestingly, Egypt and Russia are among the top ten world producers of garlic, exceeding the USA in production volume, and China tops the list. Comparatively, American growers produce less than one percent of China's production. Not surprisingly, given their large populations, countries such as China and India are among the largest consumers of garlic.



Be sure to check out www.GregFreeman.garden for original video content and other helpful information.



“Follow your nose to Gilroy!”

We have all probably been in close quarters with someone who seems determined to play their part in increasing their country's standing on the list of top garlic consumers per capita, and undoubtedly many of these individuals find their way to Gilroy, California, USA.

Have you ever driven through California's Napa Valley? Have you perhaps seen the film *East of Eden*, which is based on the John Steinbeck novel set in Salinas Valley? Imagine a picturesque valley – an entire landscape similar to that in Napa or Salinas – filled with rows of garlic, and you will have a pretty good idea of how Gilroy and its environs appear during growing season. With

scenic mountains in the distance, Gilroy is primarily home to rows and rows of garlic instead of vineyards and wineries or miles of salad greens, strawberries and tomatoes. In fact, Gilroy, which bills itself as the “Garlic Capital of the World,” is home to the hugely popular annual Gilroy Garlic Festival.

[Christopher Ranch](#), the nation’s largest producer of garlic, has its enormous operation in Gilroy. Located south of San Jose in the Santa Clara Valley, Gilroy is the sort of destination that you get a whiff of well before you actually arrive. Depending on one’s point of view, that is not a bad thing.



Much of America’s garlic production takes place in Gilroy, California, where Christopher Ranch is the largest grower.

Alliophiles Anonymous?

Garlic is a gift that keeps on giving. It is not the kind of food one can eat in secret, because it is virtually impossible to entirely conceal or eradicate the odor from your breath (or pores, for that matter) for up to twenty-four hours after eating the bulb. Some people heartily eat garlic and don’t seem to mind garlic breath. Others are grossly offended or even sickened by the odor radiating from the mouths of alliophiles (serious garlic lovers). For years, I have reasoned that if one’s dinner guests all consume the same garlic-infused dish, no one can be offended by garlic breath or its lingering aftertaste.

One sure way of avoiding garlic breath is to omit it from one’s diet altogether, but that sounds quite unreasonable when considering all of the wonderful foods that are enhanced with the addition of garlic. Certainly, there are those – public figures, celebrities and the like – who feel compelled to avoid or strictly limit their garlic consumption. This is said of Britain’s Queen Elizabeth II. “Apparently, someone meeting and greeting as often as The Queen doesn’t want particularly pungent breath” (Laliberte, 2019).

Still, garlic is quite telling because of its volatile sulfur compounds and humans’ olfactory sensitivities. Many individuals, including those trusty “old wives,” have urged garlic lovers to enjoy some sprigs of parsley to combat garlic breath. Research supports this claim to some extent. Writing for *Popular Science*, Melissa Klein relates that, according to Ohio State University researcher Dr. Sheryl Barringer, whose findings were published in *The Journal of Food Science* in 2014, raw apple and mint are also beneficial. “The polyphenolic compounds in both are proven to neutralize the garlic volatiles” (Klein, 2019).



Greg Freeman

Whole garlic can be acquired at supermarkets in prepackaged and loose form.

Nonetheless, brushing and flossing one's teeth is always a good idea, especially when parsley, mint and apple are out of easy reach.

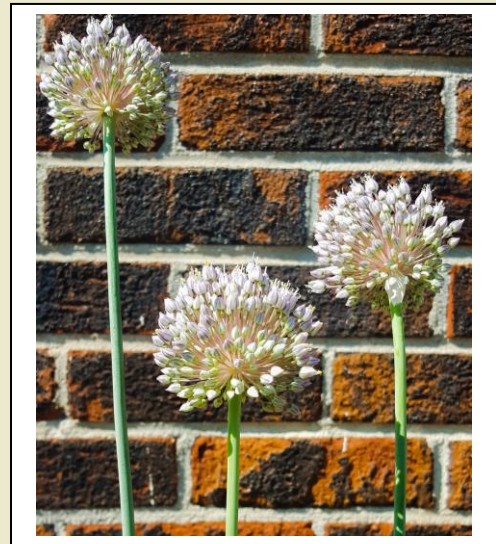
Garlic in the Garden

As cheaply as garlic can be obtained, some gardeners still prefer to cultivate their own. A number of garlic varieties are available, and one's location and growing conditions should play a critical role in selecting the most suitable varieties. The plant we regard as garlic is *Allium sativum*, and any variation of this species is merely a selection or cultivar. Closely related bulbs include onions, leeks and chives. Even those massive bulbs referred to as elephant garlic are *Allium ampeloprasum*, a type of leek. That said, among the varieties of true garlic, *A. sativum*, there are two subspecies: soft neck (*A. sativum* var. *sativum*) and hard neck (*A. sativum* var. *ophioscorodon*). In its 2019 Kitchen Garden Seeds™ catalog, Bantam, Connecticut, USA-based [John Scheepers](#) offers for sale examples of both. Softneck selections include early Italian purple, which “can store up to ten months with proper curing” (p. 28). More suited for colder climates, the hardneck Spanish Rojo variety is best enjoyed “shortly after harvest, for it does not store well” (p. 28).

In my own garden, I have grown several varieties of garlic over the years. The most recently planted garlic bulbs were given to me by my brother. Someone had given him a sizable amount of bulbs, and he shared some of his excess with me. The bulbs were planted in a bricked raised bed attached to the house on December 29, 2018. At the time of this writing, the plants are in flower and have not yet been dug for drying/curing.

Another variety of garlic introduced to the garden was an unknown cultivar purchased at my local supermarket. Labeled as “Product of Argentina,” the garlic bulbs were quite large in size and very tasty in recipes. However, I made the mistake of planting cloves of these in a container with flowering bulbs and herbs, a setting that likely led to the demise of the garlic. Garlic is best planted in the ground.

Christopher Ranch, founded in 1956 by Don and Art Christopher, sons of Italian immigrant Ole Christopher, is famous for its Monviso® garlic, an heirloom variety originating in Italy's Piemonte (Piedmont) region. The Christopher family has strived to preserve and nurture this cultivar for over fifty years. I once purchased some Christopher Ranch garlic at my local grocery store. No doubt, the package contained the producer's signature product. The garlic has fared reasonably well in my South Carolina garden, but I am a long way from Gilroy, California and even further away from Italy. I am quite certain the microclimate of my garden is not quite as conducive to helping this varietal succeed as its place of origin or its adopted home in Gilroy. Should you ever acquire Christopher Ranch garlic and plant some sets in your own garden, I caution you not to use the word Monviso® if you harvest more garlic than you need and wish to offer some for sale. While the heirloom variety, in one manifestation or another, might be centuries-old, the trademark associated with the name is not. Companies fiercely defend their trademarks, copyrights and other intellectual property and for good reason.



Nevertheless, I would urge you to seek out this garlic and give it a try in your own garden. My track record is not necessarily reflective of the plant's performance in other locations, and it could prove rewarding.

Garlic is ideally planted in the fall and harvested in the summer. Author Trina Clickner writes, "For big bulbs and best results, plant organic garlic cloves in the fall, a month or two before the ground freezes. Once planted, your garlic cloves immediately get to work establishing good, healthy root growth right away, without delay" (2011). Garlic is ready for harvest when much of the foliage has browned or withered. Harvested bulbs should be allowed to dry for a few weeks and thus properly cure for optimum flavor.

Garlic in the Kitchen

From tasty Asian stir fry dishes to spicy Middle Eastern fare to one's favorite pasta, garlic is suitable for a range of dishes in the kitchen. I sauté onions with garlic to flavor everything from asparagus to Brussels sprouts. Garlic is an integral part of my *mirepoix*, the basis of my *coq au vin* and other dishes. I utilize a great deal of extra virgin olive oil in my cooking. While olive oil has a reasonable smoking point, I have sautéed various vegetables with garlic in olive oil and practically burned or scorched the garlic before the other ingredients even became remotely tender. When sautéing, add the garlic at the end or cook at a lower temperature, making sure to monitor the progress. Burned or overcooked garlic is bitter and less than appetizing.

Feel free to experiment. Discover ways you can enhance your dishes with



Greg Freeman

Utilizing the items pictured above, as well as extra virgin olive oil, salt, pepper and your favorite dried herbs, you can prepare Greg Freeman's Lemon-Garlic Chicken, a flavorful dish that is perfect for summertime.

garlic. Characterized by bold flavors and simple ingredients, my lemon-garlic chicken might satisfy. Regardless, get out of your comfort zone and explore the world of recipes that await you. Garlic is calling out to you like a siren's song.



Greg Freeman

Greg Freeman's Lemon-Garlic Chicken

To create the sauce, over medium-high heat, add four tablespoons of unsalted butter, slices of lemon (minus the seeds), four cloves of sliced or minced peeled garlic and a drizzle of extra virgin olive oil to a skillet. Salt and pepper to taste. As mixture begins to cook, add a cup or so of dry white wine. I prefer Pinot grigio or Orvieto Classico. Bring to a boil to dissipate the alcohol in the wine and merge the flavors. Reduce (lower heat and allow to thicken for a few minutes). Place lemons and most of the garlic slices in a bowl. Pour most of the sauce over the lemons and garlic.

Return skillet to heat and add another drizzle of extra virgin olive oil to the small amount of sauce remaining in pan. Add boneless, thin-sliced chicken breast, cooking over medium-high heat. Salt and pepper to taste on exposed side. When chicken has visibly cooked on bottom side, turn over, adding another sprinkling of salt and pepper. Season with your favorite dried herbs (i.e. – a premixed commercial blend or favorites from your garden) and cook until done. Top with previously set aside lemons and garlic. Add artichoke hearts (canned or marinated ones) to skillet.

Meanwhile, cook your favorite pasta in saucepan. I like [Buitoni](#)'s spinach-artichoke ravioli. When pasta is cooked, drain and return to saucepan in which it was cooked. Pour bowl of sauce over pasta. Plate chicken and pasta side by side. Top chicken and lemon slices with capers and the artichoke hearts. Generously spoon sauce over both the chicken and pasta.

2019 *John Scheepers Kitchen Garden Seeds* (Bantam, Connecticut, USA).

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Observations of a Green Lynx Spider

Are you an arachnophobe? I know of at least one grown man who would rush into a burning building or stand up to an armed gunman to save someone's life, but when confronted with a spider he might resort to becoming an arsonist or screaming like a schoolgirl. I am far from being terrified of spiders. In fact, I kill black widow spiders only because I value my life more than theirs. I have always maintained the attitude that creepy, crawly creatures like spiders and insects are okay as long as they don't bite or sting me. Or invade my home. Or contaminate my food. Or give me a disease. Well, you get the picture. Nonetheless, I have stunned onlookers on more than one occasion for capturing a wasp or spider indoors and releasing it outside rather than squashing it with the heel of my shoe. I don't adhere to any edicts or religious convictions about the matter. I just believe God has a purpose for my six- and eight-legged friends, and who am I to knowingly stand in their way just because they are not a showy butterfly or honey-making bee? At any rate, my fascination with spiders and insects is such that I might very well be more observant than others, and for a few years the presence of a green lynx spider in my garden provided me with great photography opportunities that should prove fascinating to all who can view them without experiencing nightmares about giant human-eating tarantulas.

The green lynx spider (*Peucetia viridans*) is relatively large and quite attractive. It is beneficial to agriculture in that it preys on insect pests that can harm cotton and other important crops. However, in my garden, as is often the case elsewhere, the spider is indiscriminate, and bees and other pollinating insects fall victim to its chelicerae, a venom the spider is capable of squirting up to a foot from its fiercely guarded nest. Humans seldom fall victim to its venomous bite, which can cause painful swelling in an area of up to ten inches in diameter.

I first witnessed the green lynx spider in my garden after growing *Cleome hassleriana*, the common annual flowering plant known as cat whiskers. Fallen seeds from this plant ensured that I had new plants emerging for several years. As long as I had cleome, I had a green lynx spider. Each year from 2006 to 2014, I observed a green lynx spider nesting in or near a cleome, a plant that is – not surprisingly – popular with pollen-gathering insects. For several years now, I have had neither a cleome nor the spider, which makes this story even more intriguing.



Greg Freeman

Here in this August 18, 2006 photograph, *Peucetia viridans* (green lynx spider) seizes a *Vespa crabro* (European hornet), who was unfortunate enough to travel near her web affixed to *Cleome hassleriana*.



Greg Freeman

The worst invaders of the American South have not been carpetbaggers or retirees from the Jersey shore. Those little tools of Satan known as imported fire ants (*Solenopsis invicta*, the ‘unconquered one’) wreak misery on people as well as green lynx spiders. In this image, a “scout” from the ant colony apparently alerted her nest mates to the spider’s kill. The ants, much too small and numerous to ward off, have confiscated the spider’s dinner.



Greg Freeman

A green lynx spider nested in the honeysuckle near the cleome in 2014, one of the rare years it did not occupy a stalk of cleome. All of those little light-colored specks are her spiderlings. See the mother perched to the right?

A Daffodil Show Season to Remember

Growing daffodils for exhibition can be quite challenging sometimes. Weather can be so volatile, and seasons can vary drastically. Well-established bulbs in the garden can often outperform those new introductions from specialty sources that cost more than a lobster or steak entrée on an *à la carte* menu at a Michelin Star restaurant. Yet many of us buy the pricey bulbs, hoping they

might increase vigorously, achieve the color intensity displayed in catalogs, prove useful in hybridizing or take the top prizes at our favorite shows. Sometimes such bulbs settle in and exceed our expectations. In other instances, they prove utterly disappointing. Over time, most daffodil exhibitors build up a sizable collection of cultivars, including old standbys and the latest flashes in the pan. In fact, prospective American Daffodil Society judges must grow a large number of different daffodils as part of their qualifications to judge. As the years march on, most of us grow in knowledge and discernment, and we determine the types of daffodils and, yes, even specific cultivars, that will do well for us, becoming better exhibitors as a result. When show season is underway, one knows that certain daffodils can be relied upon and others are hit or miss.

As an exhibitor, I must admit there are particular cultivars that my competitors typically expect me to bring, but I like to have a few surprises up my sleeve once in a while, too. By my own admission, my “surprises” surprised even me this year, and I enjoyed an exciting show season. I also learned some valuable lessons, some from my own mistakes, and others from more experienced judges and exhibitors. Most important of all, I was privileged to enjoy the company of other like-minded individuals whom I call friends.

March 9, 2019, Georgia Daffodil Society Show, Chattahoochee Nature Center, Roswell



Tom Stettner

Marie Bozievich Ribbon Winner

I have grown tired of entering my flowers into so many single stems classes. My confidence as an exhibitor has improved to the extent that I am now competing in more collections classes. American Daffodil Society (ADS) collections awards are much more prestigious. Here is my Marie Bozievich Ribbon-winning entry. The Bozievich must be comprised of twelve stems from at least four different daffodil divisions (i.e – trumpets, doubles, jonquils). My winner contained the following:

Back row: 'Terminator', 'Rescindi', 'Gold Fusion', 'Pimento'; Middle row: 'Lemon Puff', 'Miss Primm', 'Hope House', 'Wild Women'; Front row: Vinisky seedling V00-78-5, Freeman seedling GSF-10B-17-01 ('Bailey' x 'Red Storm'), Freeman seedling GSF-10A-17-01 ('Katrina Rea' x Koopowitz seedling HK2-08), 'Hot Lava'

'Pimento' and GSF-10A-17-01 (the ADS Rose Ribbon winner for best standard seedling, or best standard daffodil bred by exhibitor) were contenders for the Gold Ribbon (Best in Show).

My show season began relatively early, compared to past years. The Georgia show, held in suburban Atlanta, is always like a family reunion. I think all of the exhibitors really enjoy themselves, and our luncheon provides an opportunity to fellowship and catch up with old friends. There are attendees and exhibitors of all experience levels, and visitors to the Chattahoochee Nature Center are granted access to the show room after judging is complete. This gives the Georgia Daffodil Society show floor volunteers ample opportunity to answer questions and recruit

new aficionados.



Tom Stettner

Freeman seedling GSF-10A-17-01 ('Katrina Rea' x Koopowitz seedling HK2-08)

This seedling from my own breeding program garnered its fair share of attention. It was part of the winning Bozievich Collection, the winner of the Rose Ribbon and a serious contender for both the Gold Ribbon and the National Garden Clubs Award of Horticultural Excellence.



Tom Stettner

'Hot Gossip'

My perennial winner, 'Hot Gossip', has won more ribbons for me than any other cultivar. It has also figured prominently in my hybridizing program. Here is my winning vase of three, which also won the ADS White Ribbon for best standard three stems.



Tom Stettner

Five Miniature Stems Collection

This winning collection of five miniatures won the ADS Lavender Ribbon for best five minis. The flowers are: Back row: *Narcissus jonquilla* var. *henriquesii*, 'Tanagra', 'Minnow'; Front Row: 'Pixel', 'Mite'.



Tom Stettner

'Pixel'

A cultivar bred by Steve Vinisky in Sherwood, Oregon, USA, this miniature is a fantastic little cyclamineus hybrid. Tom Stettner remarked that this flower is seldom seen at shows. I've had 'Pixel' since it was known only by number. A contender for Mini Gold.



Tom Stettner

'Hot Gossip'

The Gold Ribbon-winning flower at the 2019 Georgia Daffodil Society Show was 'Hot Gossip'. After arriving at their decision, I think some judges initially assumed this flower might belong to me since I am typically the one to bring 'Hot Gossip'. However, this stunning beauty, grander than any I've grown, was from the garden of Dr. Susan Goodman, DVM, daughter of former GDS president and daffodil extraordinaire Captain John Lipscomb. In fact, 'Hot Gossip' was one of a number of cultivars Dr. Goodman transplanted to her West Georgia property from her late father's residence in Alpharetta. It was a great way to honor her father's memory, and I believe I speak on behalf of all GDS exhibitors when I say we celebrated with her. It was a fabulous and much-deserved win. The family connection made it even more special.

March 16, 2019, East Tennessee Daffodil Society Show, University of Tennessee, Ellington Plant Sciences Building, Knoxville

Typically, my trips to the Knoxville daffodil show are uneventful, and the drive itself is taken on with little concern. However, the route I generally take to reach Knoxville from my Upstate South Carolina location involves traversing nearby Rabun County, Georgia and driving to Waynesville, North Carolina where I exit onto Interstate 40. This takes about two hours. From there, it is roughly two more hours or less to Knoxville, depending on traffic and the time of day. However, in recent months exceptional volumes of rainfall had caused a landslide along Interstate 40 where rock slides and fog are already responsible for delays and accidents on occasion, as it is. With the highway still under reconstruction, local newscasts had me leery of taking that route. So I opted for a more rugged route, one that would take me on roads I had not been on in decades.

Rather than drive to Interstate 40 or even go through the Smoky Mountains National Park, I decided to drive west of the national park to access a curvy, seemingly never-ending stretch of U.S. 129 known as the "dragon's tail." Hairpin turns, tailgating motorcycles and sports cars, as well as all of those nauseating curves, took their toll on me. Amazing vistas and scenic rivers were the route's saving grace.

With plans to join fellow daffodil enthusiasts Darrin Ellis-May and Lisa Kuduk at Knoxville's Bombay Palace, my favorite Indian restaurant, I was frustrated by the time I reached Maryville at the beginning of rush hour. To reach the hotel at which I had reserved a room months previously, just north of Knoxville, I had to drive through the edge of downtown at the height of evening traffic. The 2019 Bassmaster Classic with its hoard of attendees had deemed all of my favorite in-town hotels booked well in advance of the daffodil show, and I'm sure all of those anglers were contributing to the excessive traffic snarls.

To top it all off, upon checking into my hotel I immediately realized that my suite was a smoking room! My complaint to the front desk was futile, as the hotel had no nonsmoking rooms remaining. The clerk kindly offered to credit my card if I could find other accommodations. Calls to numerous hotels were made in vain. Everyone was booked full or they demanded some ungodly amount of money due to the scarcity of hotel rooms as a result of straggling bass fishing enthusiasts. I finally found an affordable room way out in Oak Ridge. Dinner with Darrin and Lisa was later than planned, but we had a fantastic time, talking oddly enough about our favorite

British television shows, used book stores and other common interests while munching on pakoras and biryani.

The following morning, I left my hotel much earlier than preferred due to the longer driving distance to the show venue on the campus of the University of Tennessee. Still on edge after my hotel experience, I struggled to concentrate on staging my entries. Fortunately, I got all of my best



Tom Stettner

Marie Bozievich Ribbon Winner

For the second consecutive show, I won the Bozievich Ribbon. Pictured are the following:

Back row: ‘Rathowen Gold’, ‘Savoir Faire’, ‘Feline Queen’, ‘Stoke Charity’; Middle row: ‘Sammy Girl’, Duncan seedling 3411 (‘Lennymore’ x ‘Colourful’), Freeman seedling GSF-06A-14-01 (‘Stoke Charity’ x ‘Cool Shades’), ‘Forged Gold’; Front row: ‘Mesa Verde’, ‘Katrina Rea’, Tuggle seedling 66-49 (‘Matador’ x ‘Soleil d’Or’), ‘Jeanie Driver’.

‘Jeanie Driver’ was judged Best Intermediate in the show.

flowers staged and entered, and the frustrations of my journey were soon overshadowed by my exciting wins on the show bench, as seen in the accompanying photographs.



Tom Stettner

Freeman seedling GSF-06A-14-01 ('Stoke Charity' x 'Cool Shades')

This seedling is of my own breeding. The lower right flower of this winning vase of three was named the ADS Rose Ribbon winner for best standard seedling in the show.



Greg Freeman

One of my favorite Knoxville destinations, which I avoided this year due to the Bassmaster Classic, is the Knoxville Museum of Art, located downtown at World's Fair Park.



Tom Stettner

Four of the five flowers on the table for Gold Ribbon consideration were my own exhibits: GSF-06A-14-01 (my Rose Ribbon winner), 'Stoke Charity', 'Katrina Rea' and 'Jeanie Driver' (the Intermediate Ribbon winner). The latter three were all contained in my Marie Bozievich Ribbon-winning collection.



Tom Stettner

'Stoke Charity'

The Gold Ribbon winner (Best in Show), this flower was part of my winning Marie Bozievich collection. It is also the seed parent to my Rose Ribbon-winning seedling.

The East Tennessee Daffodil Society show is one of the highlights of my year. It is enjoyable because of people like Lynn Ladd, Nancy Robinson, Corky Whitt and Brian White. Through the years, I have learned so much from my fellow ETDS members, and we have a great time when we get together. Lynn, in particular, is a formidable exhibitor, and she wins often, but the competition between us is friendly. We have exchanged bulbs and served together on several judging panels. It is from individuals like these that I have gained valuable insights as a judge/exhibitor.

April 6, 2019, Kentucky Daffodil and Bulb Society Show, George Rogers Clark High School, Winchester

During the luncheon at the Georgia show, Dr. Mike and Lisa Kuduk had urged me to consider coming to the Kentucky show to judge and exhibit, which would allow me to bring some of my late bloomers that I never get to exhibit. I decided to accept their invitation. Of course, this trip would require passing through Knoxville, and I took my usual route along Interstate 40, only to discover that traffic issues were minor at the most, in spite of lane closures due to the landslide.

My arrival in the Kentucky Bluegrass region brought back so many wonderful memories. Lexington is one of my favorite cities because of my love of horses. My family and I used to go there almost annually. My last trip to Lexington was in 2007 when a buddy and I visited my friends in the Pittsburgh area before moving on to Ohio's Amish country in Holmes County and then to Lexington. The city has grown by leaps and bounds. There are now upscale homes on former horse farms and apartments along Man o' War Boulevard where there were once vacant or undeveloped lots. I think it is what is termed progress by some! At any rate, I enjoyed checking out the lovely historic houses in Winchester, the suburb where Mike and Lisa reside, and I would have missed those architectural jewels had I not wound up unexpectedly in the wrong turn lane!

The Kentucky daffodil show is held in a high school cafeteria, a spacious setting with abundant natural light and plenty of tables for staging. Exhibitors and judges had come from Ohio, Illinois, Tennessee and West Virginia. In spite of being a smaller show, the quality of many of the exhibits was exemplary. One youth exhibitor, whose name escapes me, brought some fantastic flowers. Mike and Lisa, determined to have a great show, brought vast amounts of gorgeous flowers, and their winnings reflected their dedication to excellence. Kathleen Simpson exhibited some amazing collections. And Tom Stettner brought some lovely flowers, including beautiful seedlings of his own breeding. Though Lisa had expressed concerns that the event can run the risk of being viewed as the "Mike and Lisa Show" without enthusiastic participation on the part of other exhibitors, from my observation the Kuduks' entries faced some good competition, which is encouraging to anyone trying to bolster enthusiasm for a relatively young daffodil show. Lisa has also been quite instrumental in garnering youth participation, which is essential for the future of the society and the daffodil fancy as a whole.

Having refrigerated some of my entries for over two weeks prior to the show, I dismissed some of my flowers as too haggard or aged as I staged my entries the evening before the show. A number of stems were merely stuck in a bottle of water as a table display. The following morning, I strolled around the show tables, reviewing my entries and second-guessing some of my choices, namely my decision to enter a Bozievich collection. With only minutes to spare before judging was to begin, I discovered that several of the flowers in that water bottle I had declared a table display had been transformed by a night of hydration and the room's air conditioning. Mary Lou

Gripshover took note of one of my small poet daffodils and urged me to enter it. Someone else commented similarly on a stem of 'Perpetuation' that I had written off because of some minor flaws.

As my fellow judges and I began to evaluate our assigned classes, I glanced occasionally to the tables where my entries were located to see how they were doing. All of my entries were first or second place, although several of my winners faced little or no class competition. My Bozievich collection and five miniature stems were second place to far superior entries. As select flowers were chosen to be taken to the head table



Tom Stettner

Marie Bozievich Ribbon winner

This fantastic all-pink Bozievich collection entry soundly beat my entry. Congratulations to Dr. Mike and Lisa Kuduk on this impressive win! Beautiful, outstanding flowers. I wish I had written down all of the cultivar names!

for further judging, I was quite surprised to see someone – Tom Stettner, I think – carry my stem of 'Perpetuation', the very flower I had entered hesitantly. The Kentucky society offers what they call the Helen Trueblood Ribbon for the best flower from all the single stems. To my shock, 'Perpetuation' received this award, and it was a unanimous decision among the voting judges as far as I could tell. When judging for Gold Ribbon (Best in Show) began, my 'Perpetuation' was kept on the awards table as a contender, and I saw Mary Lou walk over to the show floor and pick up 'Hill Head', the poet of mine that she had admired. I had suddenly gone from having a few first place winners to having two flowers under consideration for Best in Show, an award that was deservedly presented to the Kuduks for their lovely 'Smooth Trumpet'.

All in all, it was a good show. Mike and Lisa, who graciously treated me to a wonderful Mexican dinner the night before at Don Señor, were very hospitable and entertaining. Also, they generously shared some Kentucky limestone with me, which I plan to use in a terrarium project. The Kentucky show allowed me to catch up with individuals I have not seen since I edited *The Daffodil Journal*, and I was grateful for the invitation to attend. Perhaps I can return at a later date.



Tom Stettner

‘Perpetuation’

This reverse bicolor jonquil was hybridized by Elise Havens, daughter of the renowned daffodil hybridist Grant Mitsch. Practically entered in the Kentucky show as an afterthought, this flower won the Helen Trueblood Ribbon for best single stem and was a contender for Gold Ribbon (Best in Show). ‘Perpetuation’ is among the chosen few....those relatively rare jonquils that are fertile and useful to hybridists. I have used this cultivar in my own breeding program.

The British Landscape from the Vantage Point of George Willis-Pryce

As an art collector with what I like to call “discerning taste and a limited budget,” I am always on the lookout for unique works of art that speak to me in some way, works that draw me in and refuse to let go. My collection includes paintings, sculptures, photographs and pottery, and part of the allure of collecting is the thrill of the hunt. Every now and then, I come across a buying opportunity I cannot refuse. Such was the case when I recently acquired another landscape

painting by English painter George Willis-Pryce (1866-1949), an artist whose work I have long admired. My collection previously included two Willis-Pryce paintings, *Raglan Castle Entrance* and *Bridge Bewdley, Worcestershire*, and the latest is an untitled work depicting a quintessentially British cottage with a lovely garden in the foreground.

That Special Something

George Willis-Pryce was a prolific artist whose work, somewhat reminiscent of that of the great landscape painter John Constable (1776-1837), combined romanticism, realism and vivid color to portray prominent landmarks, out-of-the-way lanes and stunning vistas during a time that spanned the reign of Victoria to George VI, father of the present-day monarch, Her Majesty Queen Elizabeth II (b. 1926). Paintings by George Willis-Pryce all seem to have some commonalities. Firstly, they display a skillful use of palette, even when the subject matter calls for mostly earth tones. Secondly, like any great work of art, they prompt the viewer to see or imagine more than what is actually on the canvas, as often it is the mind of the art lover that fills in the details rather than the artist. Hailing from Birmingham, Willis-Pryce traversed Great Britain, adding to his



George Willis-Pryce (1866-1949), Untitled, oil on board

portfolio a range of works depicting everything from Welsh castles and great abbeys to quaint villages and tranquil riverscapes, including a riverside view of Stratford-upon-Avon, the birthplace of William Shakespeare (1564-1616).

For those of us, who have yet to travel to the United Kingdom and visit the English countryside or lodge overnight in a charming little village, our points of reference are generally limited to books, travel magazines and television shows. English actress Dame Penelope Keith, DBE, DL (b.

1940), famous for – among other roles – her character in BBC’s sitcom *To the Manor Born*, has in recent years delighted television viewers on both sides of the pond with her program, *Penelope Keith’s Hidden Villages*. In this series, she travels to obscure dots on the map, explores regional lore and traditions and gives a cracking good account of life in locales that are easily overlooked by international travelers and native tourists alike. Half-timbered houses, thatch roof cottages and dense, thoughtfully-planted gardens, which are found in abundance given the Brits’ penchant for gardening, fill these villages from one end to the other. George Willis-Pryce capably portrayed such locations with the stroke of the brush, and his village paintings possess a *je ne sais quoi* that is consistent throughout his artistic career.

Respectable Collectability

Respected among his peers, George Willis-Pryce was a member of both the Royal Society of Artists and the Royal Watercolour Society, and records indicate that he exhibited at the Birmingham Royal Society of Artists (BMAG 2019). His work ethic and extensive travels have ensured that an abundance of his work is available to art buyers at any given time, although many of his best works are housed in museums. Such is the case for two particularly striking paintings, *Wye Bridge and Monmouth School* and *West Front of Lichfield Cathedral*, which are contained in collections held by the Nelson Museum and Local History Centre and the Samuel Johnson Birthplace Museum, respectively (ArtUK 2019). That said, it bears pointing out that Willis-Pryce paintings remain quite affordable. A number of his works have been sold at Christie’s auction house at its South Kensington location in London, fetching anywhere from less than fifty pounds to hundreds of pounds (Christie’s 2019). Antiques dealers might command more than auction house prices, but bargains are to be had from time to time at eBay.com. Like all other areas of collecting, it pays to buy what one likes and leave one’s emotions at the door to ensure auction bids or negotiations with dealers remain unhindered. Collectors who happen to be garden lovers can frequently obtain charming, older works that feature gardens and attractive flora from the vantage point of Willis-Pryce. Like a spring rain for the garden, a George Willis-Pryce painting can brighten any collection and cause the gardener within to smile.

“Biography for G. Willis Pryce,” *Birmingham Museums and Art Gallery*
<http://www.bmagic.org.uk/people/G+Willis+Pryce> Accessed 24 May 2019.

“George Willis-Pryce, 1866-1949,” *ArtUK* <https://artuk.org/discover/artists/willis-pryce-george-18661949>
Accessed 24 May 2019.

“Christie’s: Search Sold Lots: George Willis-Pryce,” *Christie’s*
https://www.christies.com/lotfinder/searchresults.aspx?sc_lang=en&lid=1&searchFrom=searchresults&entry=George%20Willis-Pryce&searchtype=p&action=search Accessed 24 May 2019.



Something to Talk About

On the evening of Monday, June 17, 2019, Greg Freeman is scheduled to address the Spartanburg Men's Garden Club with a presentation titled, "Seven Plants No Upstate South Carolina Garden Should Be Without." Remember, Greg is available to provide garden talks about an array of subjects to garden clubs, plant societies, civic groups, churches and educational institutions. To schedule Greg for your group's event, send an e-mail to gardenchronicle@outlook.com.

Follow or subscribe to Greg Freeman at any of the social accounts below:



Photograph: *Woodland Treasures*



Greg Freeman (b. 1974), *Woodland Treasures*, 2012, Digital Photograph.

One spring, I decided to fill an idle terra cotta pot with a mix of clay and commercial potting mix and adorn it with relocated moss and bluets (*Houstonia caerulea*) from the yard, a meticulous feat not easily achieved. Have you ever tried to transplant those tiny bluets? These were later joined by rattlesnake plantain (*Goodyera pubescens*), a lovely orchid that is native to North America. Quite content in the shade beneath my catalpa tree, the plants were soon thriving and the bluets were blooming. Then, seemingly overnight, a little yellow mushroom emerged beside one of the orchids. The unexpected guest, *Leucocoprinus birnbaumii*, is notorious for contaminating potting soils and popping up among houseplants. While it feeds on decaying organic matter, the mushroom is harmless to healthy plants. However, it spreads through spores, which easily hitchhike in and on whatever they can, whether it be store-bought soil or the sleeve of an unsuspecting gardener. That said, the mushroom invasion was confined to the pot containing the bluets, moss and orchids, but the worst was yet to come! Planting and maintaining this little microclimate in optimum condition had taken me many hours, but one morning it took a squirrel mere minutes to obliterate the entire thing. Found scattered on the ground and wilted from the heat, the orchids proved to be the most disappointing loss. Meanwhile, bluets abound in the front lawn by the thousands, and moss continues to grow in shady places. So, seven years later, the terra cotta pot remains empty.

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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, amateur visual artist and life-long horse lover. 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. Recently published academic/encyclopedic contributions by Freeman include a chapter in 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), as well as multiple entries in the 2017 release, *Race in American Film: Voices and Visions That Shaped a Nation* (Santa Barbara: ABC-CLIO/Greenwood, 2017), edited by Dr. Daniel Bernardi and Michael Green. Most recently, Freeman contributed to *The British Empire: A Historical Encyclopedia* (Santa Barbara: ABC-CLIO/Greenwood, 2018), edited by Dr. Mark Doyle. 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, radio and commercial recordings. His gospel EP, *Blessing and Blessing*, featuring guest vocalists Babbie Mason, a Grammy-nominated artist, and Gospel Music Hall of Famer Calvin Newton, released in December 2018.

Greg Freeman's Garden Chronicle is hosted online by [GregFreeman.garden](#), an online resource with additional content not found in the *Garden Chronicle*. Feel free to share links to this publication via electronic mail, social media or other websites. No content may be reproduced without prior written consent from the publisher, except as permitted for Fair Use by copyright laws. To contact the publisher, send communications to Greg Freeman Publishing, 509 Old Wagon Road, Walhalla, South Carolina 29691 USA or gardenchronicle@outlook.com.



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