



Woodbridge Horticultural Society Newsletter



www.woodbridgehorticultural.weebly.com

Issue 33, June 2016

Weeding is a delightful occupation, especially after summer rain, when the roots come up clear and clean. One gets to know how many and various are the ways of weeds-as many almost as the moods of human creatures.

--Gertrude Jekyll
Wood and Garden
(1899)

SPEAKER TONIGHT

Susan Elliotson on:
Medicine in your garden.
Susan will be providing teas to sample during the meeting.

FYI

The Urban Nature store in Woodbridge closed June 13. Their five other GTA locations will remain open-3055 Dundas St. West (Winston Churchill and Dundas) and the Etobicoke store at 100 The East Mall (427 and QEW). They will continue to be available to serve your birding needs online 24 hours a day at UrbanNatureStore.ca or call 1-877-313-2473. Gift cards, warranties and exchanges be honoured in these store locations.

WHS ANNUAL GARDEN TOUR
Saturday, June 25,
10:00a.m.-3:00p.m.
Tickets are \$10.00 each and admit you to eight (8) gardens. Buy your tickets tonight! They may also be purchased the day of the Tour.

FLEXING GARDENING MUSCLES

Hate to keep harping on this, but continue to weed. It really does keep them small and easy to manage when the roots do not stand a chance to grow long and deep. After a rainfall is best, as they pull out with hardly any effort. If you haven't already done so, mulch. Mulching helps to maintain a moist environment, cutting down on watering and retaining a good soak from a rainfall.

Check out the great selection of plant material in stores.

Look for what needs dividing in your perennial beds and share with friends and neighbours. Donate to your nearest plant sale, one of which will take place at the Wallace House the day of the Garden Tour. If you have extra plants/shrubs/herbs, you may pot them

and bring to the back of Wallace house on **Friday the 24th**, the day before the garden tour.

Remember, plants must be in good shape.

The pot must be clean.

Label the plant (use stir sticks, plastic knives, etc.)

NEAT THINGS ABOUT Forget-me-not.

(*Myosotis*.)

These darling blue blooms of spring are considered invasive by many. Forget-me-nots pop up early in the season and put on a spectacular sea of blue that lasts for weeks. The spent flowers tend to crowd surrounding plants and look unsightly. They are easily pulled out; shake throughout the garden to ensure they return next year. If you'd like to reduce the amount of future flowers, carefully cut off seeds to minimize spreading, and dispose.

THANKS :)

To John, Mary, Maria, Joan, Sue, Gabe and Enza, for helping prepare the Wallace House garden for our Annual Garden Tour next Saturday, June 25.

Thanks to volunteers who pitched in on their own time. It is most appreciated.

For setting up planters to beautify the bridge along Woodbridge Avenue, a great big thank you to Gail, Sue, Gabe, Mace,



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Liz, Patricia, Dave, Josie,
John, Madeleine and
Gilda.

BEST IN SHOW for April

Cultural Class - Penny
Willis for a house plant in
bloom.

Design Class-Mary
Cicchirillo for Nature
Awakens.

BEST IN SHOW for MAY

House Plant – Helen
Peacock for her African
Violet.

Design Class– Mary
Cicchirillo for Something
for Mom.

JULY NEWSLETTER SUBMISSIONS

If you have a newsletter
submission, please call
Mary no later than one
week before the next
meeting, at 905-856-6907
or email at
mcicchi@sympatico.ca

STRAWBERRY RHUBARB FREEZER JAM

1 pint fully ripe strawberries, crushed

1/2 lb. rhubarb finely chopped rhubarb

4 cups sugar, measured into separate bowl

1 pouch CERTO Fruit Pectin

1 Tbsp. fresh lemon juice



Rinse clean plastic containers and lids with boiling water. Dry thoroughly.

Measure crushed strawberries and finely chopped rhubarb into large bowl. Stir in sugar. Let stand 10 minutes, stirring occasionally.

Mix pectin and lemon juice in small bowl. Add to fruit mixture; stir 3 minutes or until sugar is dissolved and no longer grainy.

Fill all containers to within 1/2 inch of tops. Wipe off top edges of containers; immediately cover with lids. Let stand at room temperature 24 hours. Jam is now ready to use or freeze extra containers up to 1 year. Thaw in refrigerator before using. Keeps in fridge for up to 3 weeks.