



Woodbridge Horticultural Society Newsletter



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"Style is a matter of taste, design a matter of principles."

--Thomas Church, Gardens Are For People (1955)

SPEAKER

Monday, September 18,

Dan Short, on Emerging Trends in Gardening.

THANKS

To all who gave of their time to clean/weed Armstrong Park Saturday, September 16. See you for the final clean-up of the year, October 14, 10 a.m.-12:00, rain or shine!

BEST IN SHOW FOR JULY

Linda Cappucci for her purple/blue hydrangea-Cultural class.

Mary Cicchirillo for 'Happy Birthday Canada' Design class.

FLEXING GARDENING MUSCLES

Sow grass seed or lay sod.

Plant fall blooming sedum, asters and mums.

Walk around the garden and take stock of what you like/dislike, making any changes now or noting for spring.

Continue to feed hanging and container plants for continuous blooms until the first frost.

NEAT THINGS ABOUT DAHLIAS

They are the most popular of all garden flowers. They come in many colors and sizes. They are easy to grow and can be used in many ways. They are a great addition to any garden.

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YEARBOOK PHOTO CONTEST

Don't forget to submit two (2) of your favourite pictures of clematis to Debbie or Sue no later than the October meeting. Please write your name on the back of 4 x 6 photos.

IN MEMORIUM

We are saddened by the passing of Donna Munroe, a member of WHS for many years. Donna was an active and enthusiastic volunteer, and happily opened her lovely garden to the Garden Tour in 2006.



NEWSLETTER SUBMISSIONS

Return to me one week before meeting at 905-856-6907 or email <mcicchi@sympatico.ca>



PRETTY PLUM CAKE

--Bake Fest '96

8-12 plums, halved and pitted

Topping

½ cup packed brown sugar

2 tbsp. all purpose flour

1 tsp. cinnamon

¼ cup cold butter

With pastry cutter, cut in butter, sugar, flour and cinnamon till crumbly. Set aside.

Cake

¾ cup granulated sugar

½ cup butter, room temperature

2 eggs

1 tsp. vanilla

1 ½ cups all purpose flour

1 tsp. baking powder

¼ tsp. salt

½ cup milk



Glaze

1 cup icing sugar

1-3 tbsp. milk

½ tsp. almond extract

30 Beat sugar and butter till fluffy. Beat in eggs, one at a time. Add vanilla.

40 In separate bowl, sift flour, baking powder, salt.

50 C f f "hqw"o kz wtg"q"dwwgt "mixture alternatively with milk.

60 Pour into lightly buttered 9" spring form pan.

70 C t t c p i g'r nwo u'ew'ukf g'wr "qp"top of batter. Sprinkle with topping.

80 Bake in 350° oven for about 1 hour—test for doneness.

90 Cool in pan on a rack for 10 minutes.

: 0 Drizzle glaze over warm cake.

; 0 Run knife around edge of pan, release sides qh'r cp0'