



Woodbridge Horticultural Society Newsletter



www.woodbridgehorticultural.weebly.com

Issue 26, June 2015

Gardening is civil and social, but it wants the vigor and freedom of the forest and the outlaw.

-Henry David Thoreau
(1817-1862)

SPEAKER TONIGHT

--Yvonne Tremblay on Preserving and Cooking with Herbs. Yvonne will have her cookbooks for sale!

FYI

WHS ANNUAL GARDEN TOUR
Saturday, June 20
10:00a.m.-3:00p.m.
Tickets \$10.00 each
admit you to eight (8) gardens. Buy your tickets tonight!

Annual Delphinium Festival Saturday July 4. Sunday July 5 features Toronto Star columnist Sonia Day, reading from her new book *Deer Eyes*.

For more info visit:
<http://www.plantparadisec.ca/events.html> or call 905-880-9090

FLEXING GARDENING MUSCLES

Water plants deeply at the base with rain barrel water- it's always the right temperature, does not contain chlorine and

plants love it! Let them dry 3cm below surface for optimum

performance, instead of shallow, daily watering. There's still time to mulch if you haven't already done so. Mulch helps to maintain a moist environment, cutting down on watering, including rain. Mulch also breaks down, providing much needed organic nutrients to soil.

Weed! Pull them out as soon as you see them before they take a strong root hold, making it a more difficult task; also easier to weed after a heavy rainfall.

WORTH A TRY

Add some colour and zing to your salads with flowers. Yes, flowers! Chive blossoms, Nasturtium and Bergamot make for a prettier, more colourful salad or vegetable platter and yes, they are edible. Pick in the morning before they wilt.

Wash or spray areas where ants are making their way indoors with vinegar-they hate the smell and will turn

around and stay outdoors.

THANKS!

To John, Mary, Maria, Joan, Gail, Ken and Enza for helping to weed the Wallace House garden, getting it ready for our Annual Garden Tour Saturday, June 13. Thanks to volunteers who pitched in on their own time. It is most appreciated.

Check out the new flower boxes decorating the bridges on Woodbridge Avenue and Vaughan Mills Road. Thanks to Sue, Susan, Gail, Liz and Mace, John, Gilda, Gabriella, Sally and Chris for helping put them up.

NEAT THINGS ABOUT CUCUMBERS

Seedless cucumbers are popular and come from a variety that does not need to be pollinated, often grown in a greenhouse. This is not a result of genetic engineering, it's just the variety they are. Other cucumbers do require pollination and the pollen-bearing male flowers appear first,



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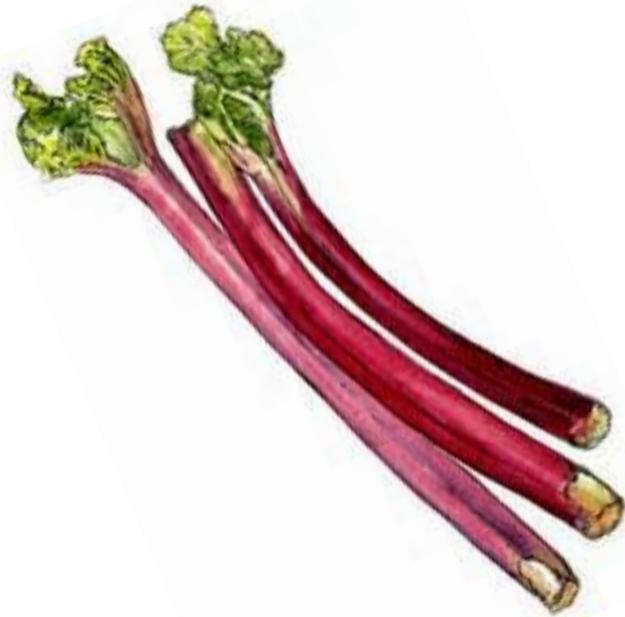
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followed by the females. Inadequately fertilized cucumbers can result in aborted blossoms or distorted fruit. Cucumbers can be pollinated by both bumble bees and honeybees, but many need pollen from another plant, so plant at least two. Cucumbers like to climb, putting out tendrils that will wind around anything. Provide some support such as a trellis or even a stick. This keeps the fruit off the ground and allows cucumbers to grow nice and straight.

**BEST IN SHOW for
May**
Design Class -Debbie
Estey
Cultural Class -Gilda
Ferrone

**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



Rhubarb Oatmeal Muffins

1 cup sour milk
1 egg
1 tsp. Vanilla
½ cup oil
Combine all wet ingredients, set aside.

Add 1 ½ cup all purpose flour
1 ¼ cup brown sugar
1 cup quick cooking rolled oats
1 tsp. baking soda
Pinch salt

Combine all of the above, stirring just till combined, gently adding 2 cups chopped, fresh rhubarb. Place in greased muffin tins and bake at 350° for 30 minutes.

--Curious The Tourist Guide

June 2015