



# Woodbridge Horticultural Society Newsletter



[www.woodbridgehorticultural.weebly.com](http://www.woodbridgehorticultural.weebly.com)

Issue 47, September 2018

Correct handling of flowers refines the personality.

Gustie L. Herrigel  
Zen in the Art of  
Flower Arrangement  
(1958)

## **SPEAKER**

Monday, September 17  
Sharon Koor on  
*Ikebana demonstration*  
(Japanese art of flower  
arranging)

## **\*WHS PRESIDENT'S POSITION OPEN!\***

Maria Durigon and Mary Cicchirillo, our current presidents, will soon be finishing their 2<sup>nd</sup> year term. Utilize transferable skills and gain new ones by filling this very important position by October, or the WHS will not be able to carry on for 2019. For more information on what this position entails, please speak with Maria or Mary, or anyone else on the executive.

## **BEST IN SHOW FOR JULY**

Gilda Ferrone for her  
*Love Song-Nosegay*,  
using fragrant flowers.

## **FLEXING GARDENING MUSCLES**

The cooler temperatures that will hopefully come is perfect to spread grass seed or lay sod. Harvest tomatoes, peppers, eggplants, beans, apples and pears; enjoy them in new and exciting recipes.

Plant fall blooming sedum, asters and mums. It's also an ideal time to plant a tree.

Deadhead repeat bloomers like roses and some perennials.

## **FYI**

In case you're interested in growing marijuana as an attractive specimen or more, there are some rules. Please see the following link for more information:

<https://www.cbc.ca/news/technology/home-growing-cannabis-faq-1.4748396>

## **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.

## **NEAT THINGS ABOUT TOMATOES**

The tomato (*Solanum lycopersicum*) is a member of the nightshade family of plants, which also include eggplants, potatoes and chili peppers. They are native to South America, with the earliest ancestors of the plant coming from Peru. Technically a fruit, tomatoes are categorized as a vegetable. The first mention of the tomato in European literature was by Italian physician and botanist Pietro Andrea Mattioli. He wrote about the *Pomo d'oro* ('golden apple') in 1544. The tomato itself is not poisonous, but the leaves and stems of all plants in the nightshade family are because they contain atropine and other toxic tropane alkaloids. Unripe, green tomatoes also contain small amounts of these toxins so they should never be eaten raw. Pickled or fried green tomatoes are safe to consume. A low calorie choice, they contain a wide array of beneficial nutrients and antioxidants, including alpha-lipoic acid,



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lycopene, choline, folic acid, beta-carotene, and lutein. They are an excellent source of insoluble fibre and potassium. Harvest seeds from some tomato varieties.

Please visit:  
<https://www.almanac.com/video/how-save-your-tomato-seeds-successfully>

**NEWSLETTER SUBMISSIONS**  
Please call or email Mary, below, no later than one week before the next meeting.



## Peppy Salsa

- ½ lb jalapeño peppers
- 8 cups coarsely chopped, peeled tomatoes
- 3 cups chopped, seeded Cubanelle, Anaheim or sweet banana peppers
- 2 cups chopped onions
- 2 tbsp cider vinegar
- 1 cups each chopped, sweet red and yellow peppers
- 4 cloves garlic minced
- 1 can (156ml) tomato paste
- 2 tbsp. granulated sugar
- 1 tbsp salt
- 2 tsp paprika
- 1 tsp dried oregano
- ¼ cup chopped fresh coriander or parsley

On plastic cutting board and wearing rubber gloves, cut jalapeño peppers in half, discarding ribs and seeds. Chop finely to make 1 cup. In large heavy non-aluminum saucepan, combine jalapeños, tomatoes, Cubanelles, onions, vinegar, sweet peppers, garlic, tomato paste, sugar, salt, paprika and oregano; bring to boil. Reduce heat to medium-low; simmer, stirring often, for 1 hour or until thickened to your liking. Add coriander or parsley, cook for 5 minutes.

Using funnel, fill each jar with hot salsa, leaving 1/4" headspace. Cover with lids, screw on bands firmly. Place jars in rack set on edge of canner, lower filled rack into water. Bring to a full, rolling boil; boil for 20 minutes. Turn off heat. Left rack, set on edge of canner. Using jar lifter, transfer jars to towel-lined surface, cover and let sit overnight, let cool completely. Check that jars are sealed properly. Store in cool, dark, dry place, refrigerate after opening.

*Canadian Living Cooking Lesson,  
September, 1992*