



Woodbridge Horticultural Society Newsletter



www.woodbridgehorticultural.weebly.com

Issue 48, October, 2018

I could go on and on.
But that is just what
gardening is, going on
and on.

--Margery Fish
WE MADE A GARDEN
(1956)

TOPIC TONIGHT

Darren Heimbecker, on
Whistling Gardens.

BEST IN SHOW FOR SEPTEMBER

Maria Durigon for her
Design Class-*Apothecary*.
Alica Camporro for *mixed
vegetables/fruit*.

WELCOME!

WHS has a new president.
We are pleased to welcome
Rob Bartlett as he joins us
in leading our Society,
continuing to beautify
Woodbridge.

Long time member Gilda
Ferrone is joining our
executive team.

Likewise, we warmly
welcome Lucy Cardile,
Rosemary Perricciolo and
Elly Perricciolo from the
City of Vaughan.

We look forward to
working together as a team
as we take our society into
2019.

WHS NOVEMBER BASH

Buy your tickets tonight
for our annual dinner, to be
held Tuesday, November
20th at DaVinci Banquet
Hall. Tickets are \$40.00
each. Please speak with
John or anyone on the
executive if you'd like to
purchase more.

You'll recall that last year
we collected non-
perishable food items for
the Vaughan Food Bank.
In continuing with this new
venture, please bring an
offering to the November
dinner and place in the
boxes provided. They will
be delivered the next day.

FLEXING GARDENING MUSCLES

Harvest produce from your
garden.

For an instant punch of
colour, brighten a tired
garden by replacing spent
petunias and other summer
annuals with frost tolerant
asters and mums. Plant
some rapini.

Thicken lawns with seeds-
there's plenty of time to
allow for germination.

Apply Fall fertilizer.
Dig out the finished
compost that is in your bin
or pile and spread it on the

surface of your garden. No
need to dig it in as the
earthworms will pull it
down for you. Fill empty
bin with fallen leaves
mixed with spent annual
plants.

Rake fallen leaves off your
lawn. To accelerate
decomposition, run them
over with your lawn
mower and rake them back
on to your garden. This
will provide nutrient dense
material for next year's
garden.

NEAT THINGS ABOUT GARLIC

*Looking for a crop to
plant in the fall, I was
told, 'tulips or garlic'.*

--Peter McClusky, Ontario
Garlic, the story from Farm
to Festival

Garlic, *Allium Sativum*, is a
bulbous plant belonging to
the Lily family.

Garlic plants are hardy and
are not bothered by many
pests or disease. The
leaves and flowers on the
head are sometimes eaten.
They are milder in flavor
than the bulbs and are most
often consumed while
immature and still tender.
Plant cloves in mid-autumn
in a sunny location in a
rich, well-drained soil.



Woodbridge Horticultural Society Newsletter



www.woodbridgehorticultural.weebly.com

Issue 48, October, 2018

Separate cloves just before planting so they don't dry out. Space the cloves 4-6" apart. Rows should be spaced one foot apart. The cloves should be planted pointed end up and the blunt end down. Push each clove 2-3" into the ground, firm the soil around it, and water if it is dry. Put down

mulch for winter protection. Planting large cloves will increase bulb size. There are different varieties or subspecies of garlic, most notably hardneck and softneck. Hardneck varieties produce 'scapes', green shoots that can be especially delicious and tender when they're

young. Garlic scapes should be removed to focus all the energy into bulb growth. The scapes can be eaten raw or cooked. There are many health benefits in garlic, including reducing cholesterol.

CHICKEN WITH FORTY CLOVES OF GARLIC

2 tablespoons regular olive oil

8 chicken thighs, with skin on and bone in.

1 bunch or 6 scallions

8 to 10 sprigs fresh thyme

40 cloves garlic (approximately 3 to 4 heads), unpeeled

2 tablespoons dry white vermouth or white wine

1 1/2 teaspoons kosher salt or 3/4 teaspoons table salt

Whole black pepper corns

Preheat oven to 350° F.

Heat oil on the stovetop in a wide, shallow ovenproof and flameproof Dutch oven. Sear the chicken over a high heat, skin-side down. This may take 2 batches.

Once the chicken pieces are seared, transfer to a heated plate. Finely slice the scallions, put into the Dutch oven and quickly stir-fry them with chopped thyme.

Put 20 of the unpeeled cloves of garlic (papery excess removed) into the pan, top with the chicken pieces skin-side up. Cover with the remaining 20 cloves of garlic. Add the vermouth or white wine to any oily juices left in the bowl. Swish it around and add to pan. Sprinkle with salt, grind fresh pepper add a few more sprigs of thyme. Cover and cook in the oven for 1 1/2 hours.

--Nigella Lawson

