Genesis got it just wrong. Adam should have been exiled from town as a punishment, and put to slave in a garden.

--Clarence Day

“Humpty-Dumpty And Adam

After All (1935)

**SPEAKER TONIGHT**

Willa Wick on

Hens & Chicks and Hardy Sempervivums

**GARDEN TOUR**

We couldn’t have asked for a better day!

The Executive Committee would like to extend a thank you to all members, hosts and volunteers for their help in this year’s Garden Tour, as well as everyone who supported us by purchasing tickets; 138 were sold. Proceeds from this major fundraiser will be used to continue beautifying Woodbridge.

**Floral Arrangement Draw Winners-2015**

Mary Jane Marley

Sylvia Ciuciura

Carm O’Brien

Mace Blundell

Debbie Estey

Susan Piotrowski

Helen Peacock

Mary Pavio

Connie Ricci

Tony Carella

Arrangements made by:

Linda Cappucci

Rosa Cella

Mary Cicchirillo

Maria Durigon

Debbie Estey

Liz Langenberger

John Mazzella

**GARDEN TOUR 2016**

The search is on once again for gardens to shine in next year’s tour, Saturday, June 25. If you would like to showcase your own garden, or have a friend, neighbour or relative in Woodbridge who would be interested, please contact Sue, John, Mary or Joan. It’s a wonderful way to share ideas and inspire fellow gardeners. Please remind them that the hosts will receive one complimentary year’s membership to WHS.

**FLEXING GARDENING MUSCLES**

Relax and enjoy the fruits of your labour, but you’re not off scot-free from chores yet.

Continue to cut grass.

eed.

Prune hedges, yews and flowering shrubs to maximize next year’s performance. There’s still time to sow another crop of lettuce, carrots and peas.

**LETHAL PLANTS**

There are many plants in your garden that are as deadly as they are beautiful. Monkshood, Bleeding Heart, Delphinium, Moonflower and Foxglove are an arsenal of poisons. Hemlock plant, Conium, which resembles Queen Anne's lace and grows in southern Europe, is deadly, but the native trees we call hemlock, Tsuga, are a different plant and are not significantly harmful. Berries on spent Lily of The Valley are toxic if ingested. Tomatoes, potatoes and rhubarb are a delicious addition to the kitchen garden, but DO NOT eat the leaves. Wash your hands thoroughly after handling. Poison Ivy is a known irritant when touched, but smoke from burning it can be fatal, causing swollen throat, coughing and blistered lungs- do NOT toss into a fun bonfire. Dispose of it with trash to reduce further contact.

**YEARBOOK PHOTO CONTEST**

Clematis is in its glory right now—take pictures of your favourite. You may submit two (2) pictures to Debbie Estey or Madeleine Sisti-Petruccelli at the October meeting. Please write your name on the back of 4x6 photos.

**FARMERS’ MARKET**

Still lots of time to take in the Woodbridge Farmers’ Market at the Woodbridge Pool & Memorial Arena parking lot, located at the northwest corner of Hwy. 7/Islington. This is their 5th year in operation. It’s on every Saturday from 9:00a.m. to 1:00p.m, until Saturday, October 10. More than produce, you can also pick up honey, sausages, eggs, baked goods and—new this year—wine. More info: [www.woodbridgevillagefarmersmarket.com](http://www.woodbridgevillagefarmersmarket.com)

\***PLEASE NOTE\***

**THERE WILL NOT BE A MEETING IN AUGUST.**

**See you at the September Meeting.**

**Topic-How to select suitable trees for your yard, with Lauren Brown.**

**JULY NEWSLETTER SUBMISSIONS**

If you have a newsletter submission, please email Mary no later than one week before the next meeting: mcicchi@sympatico.ca

**TOSSED OVER THE FENCE SALAD**

There’s always someone who planted the whole pack of seeds and has more lettuce/greens in the garden than they know what to do with. Share the wealth with neighbours and friends or donate to a local Food Bank. And try this aptly named salad. Can’t be easier and quicker than this:

Washed and spun dried arugula, mesclun, green leaf, Swiss chard, spinach, beet greens, and romaine…whatever you have an abundance of. Add a few parsley and celery leaves, fresh onions you just harvested, or were given.

For a refreshing summer flavour, add some strawberries, other berries, grapes or cut up seasonal fruit of choice.

Toss with olive oil but instead of the usual balsamic or cider vinegar, try a fruity version. I was given a bottle of PC Cranberry Fruit Condiment. Taste of summer!

