



"The Foxglove Fanfare"

"We bring gardening down to earth"

The Uxbridge Horticultural Society

www.uxbridgehorticulturalsociety.com

November 2007

Series 4, Volume 8

Quote of the Month from Pam

*"Tickle the earth with a hoe, it will laugh a harvest."
Author Unknown*

A Special Thank You

For October's door prizes to:
Joyce Brown, John's Garden, Zehr's,
Canadian Tire and Alice Cossey.

Recipe of the Month by Gini Sage

Lime, Garlic and Oregano Mojo

This is the "he-man" of mojos, and the classic combination of lime, garlic, and oregano is a must for grilled red meats. Try it with flank steaks, T-bones, sirloin steaks, or lamb.

¾ cup olive oil
1 ½ cups freshly squeezed lime juice
3 Tablespoons minced garlic
1 teaspoon ground cumin
½ cup chopped fresh oregano leaves
1 ½ teaspoons salt

With a wire whisk, blend the olive oil, lime juice, garlic, cumin, oregano, and salt in a mixing bowl. Keep refrigerated for up to 2 days. Makes approximately 2 ½ cups

Dear Still Raking Leaves Gardeners,

Remember the list of garden chores I put in last month's newsletter, well the only thing I have done is put the manure on my rhubarb plant. The way I see it, is that I will be running around in a snowmobile suit trying to get my garden in shape.

The meeting this month will be great. Talented members of our group will be showing us how to make lovely Christmas decorations using fresh greenery and flowers. Sharon Bogner was going to demonstrate garland making, but unfortunately she is unable to attend the meeting so Gini Sage and I will be taking her place. Don't panic, Gini is very talented and I will be doing my Vana White impression. All the decorations will be put on the prize table. And don't forget the delicious cookies we will be sampling. Life just doesn't get any better!

Here are a few more much awaited November gardening hints. Wait until the ground is frozen to apply mulch to your bulb and rose gardens. After the ground is frozen apply three to four inches of straw, leaves or peat then cover with some evergreen branches to prevent it from blowing away and to help trap the snow for a longer period. Wow I have outdone myself with that hint.

When your chrysanthemums stop blooming, cut the foliage back to within a few inches of the ground. This promotes very heavy shoot growth in the spring, which are excellent to use as cuttings.

Enough of this, all this fact-finding is giving me a headache!

I am really looking forward to our December meeting, seeing all the winners receive their trophies is the crowning glory to the wonderful year we have had. Let us not forget that we also have the best potluck dinner going.

See you at the meeting.

Pam Kuiper

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Flower of the Month by Gini Sage

Calendula – *Calendula officinalis*



Calendula is a very prolific, easy to grow annual flower that produces orange, yellow, lemon, apricot and cream coloured flowers on long stems. It is native to the Canary Islands, South and Central Europe, and North Africa, and a common sight in most "cottage gardens". The blooms of Calendula are daisy-like in shape, up to 4 inches across, and are produced from mid-summer to the first heavy frost. They can be used in cut flower arrangements, and the petals are edible, often used in soups, stews and salads.

Calendula is best grown from seeds. They should be sown directly into the garden early in the season and covered with ¼ inch of soil, as they require dark to germinate. They prefer rich, well-drained soil, but will tolerate average soils. They prefer full sun, but will grow in partial shade. Add plenty of compost, and an all-purpose fertilizer once per month to optimize bloom production. Calendula deters asparagus beetle and tomato hornworms making them excellent companion plants to these vegetables. The plants should be deadheaded to promote longer bloom time. The last flowers of the season, however, should be left on the plants to mature, and drop their seeds, as Calendula will readily re-seed and provide years of lasting enjoyment in your garden.

Herb of the Month by Gini Sage

Oregano - *Origanum vulgare*

The name oregano is from the Greek *oros ganos* meaning 'joy of the mountain', a reference to the cheerful appearance and smell of the flowering plant on Greek hillsides. Oregano is also known as wild marjoram, as sweet marjoram is *Origanum marjrana*. Although there are a multitude of uses for wild oregano as a medicinal herb, its most common use today is culinary. Oregano is used both dried and fresh, and gives pizza and spaghetti sauces their characteristic flavour. Italian oregano is a peppery, pungent tasting herb, but the further north it is cultivated, the milder the flavouring. Oregano also gives a strong flavour to bean casseroles, stews, and sauces based on tomato or aubergines.

Oregano is native to Europe and the Middle East. It was collected in Italy and introduced and naturalized in the North Eastern United States and Canada. It is an aromatic perennial, frequently bushy, with erect, hairy and woody stems to 2 feet tall. It grows best in poor soils, preferring drier, well-drained sites in full sun. It should be cut back in the fall or early spring, as the young leaves have the most flavour.

Member's Notice board

Please give your Zehr's (Uxbridge) tapes to Marg Saban or drop them in the Zehr's box at the reception desk.

If you would like to advertise your business by leaving flyers or business cards at the info desk, please feel free to do so; simply clear it first with Rick or Pam.

October's Meeting Highlights



Marg Collingwood and John Van Ekeren



...and here are all the beautiful entries



12th of December Meeting

Time: 6:30 pm Potluck Christmas Party
(Please do not forget to bring your own cutlery and crockery!!!)
Annual Meeting

Installation of 2008 Executive and Board of Directors

Trophy and Prize Presentations

