

Open Meeting - Tuesday, September 2014



Guest speaker - Kristen Ego-MacPhail

<http://egosgardencentre.com/#>

Her topic is:

Make your garden spectacular in the Fall!

Kristin grows trees, flowering plants, fruits and vegetables near Orillia. She is proud of her family's farming heritage but also looks forward to future innovations in her industry.

Don't forget to lug-a- mug!

Upcoming Barrie Garden Club Events

Bring a Friend Month - October 2014

Bring a friend to our Meeting for free!!

Simcoe County Master Gardeners will hold another of their informative *Pick Smart Evenings*.



New Parking Rules at the South Shore Centre!

Unfortunately for our out of town members there is now a fee for parking at the South Shore Centre. However, we have been lucky enough to acquire passes until the end of this year! Please come into the meeting first to pick up your pass for your car!

Community Club Fair

Come join us at the Barrie (Painswick) Public Library on Saturday, September 13th
Between 2-4pm.

Barrie Garden Club Flower Shows

Please look on our website at:

http://barriegardenclub.com/show_sched.html

Are you interested?

We are going to explore **Georgian Hills Vineyards**
on Wednesday, October 15th 2014



To taste local wines and cheese! Only \$15.00 (+HST)
+ transportation cost/person.

If interested please contact Jane Falls at (705) 721-1481

Other Garden Club Events

Fernkloof Nature Reserve is the subject of an *International Botanical Workshop in Hermanus* on 26 September 2014



Hermanus is a tourist destination from all over the world offering breathtaking scenery, sparkling beaches, a superb golf course and excellent accommodations. It also has a unique Nature Reserve called Fernkloof which is home to the smallest of the six floral kingdoms in the world and to which this workshop is devoted.

GARDEN/CULTURAL TOUR
MARCH 1 TO 15, 2015

Go to www.cuba1tours.com and click "special interest tours" for more information.



Wasaga Beach Garden Club

****Visitors Night****

September 12 at 7:30 P.M.

Lighthouse Community Church
800 Sunnidale Rd.
Wasaga Beach

Guest speaker: Frankie (Flowers) Ferragine
Topic: Power Plants; 49 plants you can find in your garden for overall health

Drop in, enjoy our wonderful guest speaker and have some refreshments with us.

Herb Harvest!

Drying Herbs:

When herbs are dried, they are safe from bacteria, mold and yeast. Dried herbs will remain potent up to 12 months. To remove moisture, all you need is air circulation and some warmth,

Harvest herbs in mid-morning before newly developed essential oils have been burned off by the sun (but after the dew has dried) by clipping close to the ground. Remove old, dead, diseased or wilted leaves. Washing herbs isn't necessary if they are grown organically and aren't too dusty, but you can rinse them and dry in a salad spinner or pat dry, gently, with a paper towel.

Bundling herbs works very well for drying herbs with sturdy stems in. Strip lower leaves from the stems, as they would be crushed in the bundle and prone to mold. Gather the stems in bundles and secure snugly with a rubber band or twist tie.

Hang the bundled herbs upside down in a well-ventilated area out of direct sunlight. Dry until leaves are crisp then store "as is" or strip the leaves from the stems and store in jars in a dark dry place, away from heat.

Freezing herbs:

This is one of the easiest methods to preserve herbs. Rinse the herbs quickly in cold water, shake off the excess, and then chop coarsely.

Place generous pinches of herbs in water-filled ice cube trays and freeze. Transfer herb-cubes to plastic bags or air tight plastic containers. Another method for freezing is to spread the herbs loosely onto a cookie sheet to freeze, then transfer the herbs into a large plastic bag and seal. When they thaw, herbs will not be suitable for garnish, but can be used in cooking. Do not re-freeze herbs after

Quote of the Month!

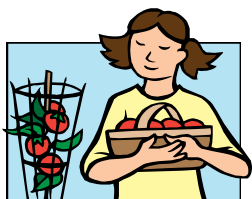


2014 Photography Competition



This year's categories are:

1. On Close Inspection - a bug or bugs on a plant or flower
2. Pink Passion - any pink plant/flower
3. Thriller, Filler, Spiller - a photo of a container



Recipe of the Month

Your harvest of fresh tomatoes will be ready soon! Here is a simple yummy recipe to use some of those red gems to add flavour to eggs, meats and of course, Tortilla chips!

Ingredients:

- 4 ripe tomatoes, chopped
- 1/4 red onion, chopped
- 1 jalapeno, minced (optional - depends on how spicy you like it!)
- 8 chopped sprigs of cilantro
- 4 tsps. minced garlic
- Juice of 1 lime
- 1/4 cup olive oil
- 1/2 teaspoon salt



Directions:

In a mixing bowl, combine all ingredients together. Toss thoroughly. (Or if you have a Quick Chopper, just put the un-chopped ingredients into the chopper, turn the handle and chop/mix!) Let stand 15 minutes before serving.