HERB SOCIETY OF MANITOBA NEWS

Mission Statement: The Herb Society of Manitoba is dedicated to promoting knowledge, use and enjoyment of herbs through education, programs, research and sharing the experience of its members with the community.

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Common Sense Warning:

Any information in the HSM News is not intended to prescribe or diagnose in any way or meant to substitute for professional help in any way. The intent is to offer general information and historical use of herbs.

Editor's Message



Spring has Sprung!

Does anyone recall an earlier spring than this one? Certainly the weather is still up and down but with the small amount of snow we've had this year, it feels like the lawns and garden beds have been drying up and awaiting spring cleaning a lot sooner than before. While I'm not the fastest person at getting outside in early spring, with garden tools and shears at the ready to cut back, pull out, clean up any plants and grasses left as winter interest, I'll be getting out there to do just that right after I finish up with this newsletter! That's at least two weeks earlier than I usually go about doing outside work, mostly because of icy patches still to melt and beds too wet to work in. It will feel good to be outside again. (*Well, I just heard today that we are to expect snow this coming week. At least it shouldn't last too long?*)

Everyone has gone through a lot this past year and my hopes and best wishes go out to all and that you continue to stay safe and well. Hang in there. Hope is around the corner, but we still need to keep practicing all the health safety measures recommended. It will get better. And as gardeners, whether we garden in containers or in beds or in both, this is an exciting time



Herb Society of Manitoba Scholarship

Our scholarship applications are now available on our website for students and/or educational institutes to apply for a scholarship. We will continue to have two scholarships of $200.00 each. The Student scholarship will go directly to a qualified individual to assist in their education, while the Education Institute scholarship will be available for specific herb/gardening/agricultural programs. Scholarships will be awarded on a point system established by the HSM Board and will be coordinated by the Education Committee.

If you know of a student or education institute's program that is deserving of a scholarship, please ask the student or teacher to apply. All application information is on our website: **www.herbsocietymb.com**

of year when we can be active in bringing new growth and life and nature into our lives. As I've said before in this column, while my old bones may protest and feel achy (not really sure if I have any muscles but hope so) after working outside in the garden, my mind and spirit feel uplifted and refreshed! It's amazing how that happens, isn't it?

Now turning to this month's newsletter, you'll find lots of herb-related content and several recipes to put herbs to good use. I want to thank two new contributors for this issue: Communication Chair, Karen S. who has provided us with some great highlights and neat facts on our Herb of the Month; and new member, Christine W., who has written a very interesting piece for us, including recipes, on the history and properties of a herb that is either very much liked or disliked. I do know though that you'll like reading both articles! In the Bev Lloyd Library Report, Agnes L. has given us a book review and recipe, plus an offer to share some of her plants once propagated or divided. Check out her story for more information. Debra B.'s President's Report is always a pleasure to read and find out news about HSM and more. There's an online presentation coordinator request on offer and if providing your services in a technical capacity is fun for you, please contact Debra or our Vice President, Shelley W., for details. The strength of our organization depends upon each one of us and besides, working together is fun even if it's electronically right now! We wind up this issue with another chuckle or two on The Last Page and I hope it puts a smile on your face. I'd like that!

Wishing you happy gardening and a happy spring, thank you for reading,

Sandra Holmberg

Editor

President's Report

April 2, 2021

Greetings Everyone,



Welcome to Spring, we made it through the winter and will soon enjoy feeling our hands in the warm soil. It may have felt like a long winter but the months continue to fly by at an amazing speed. Remember your HSM membership card when heading out to the nursery and garden centres. The discounts offered to HSM by the nursery and garden centres is much appreciated and helps you purchase an extra plant or two.

HSM continues to welcome new members. It will be wonderful to greet each other at an in-person meeting we hope, in the near future. In the meantime the HSM board continues to perform the business at hand. We thank Karen S., our Communication Chairperson for her emails with articles and news.

One of our new members, Catherine L., has expressed interest in joining the HSM board as the Membership Chair for the coming year. We thank her for volunteering to take over this position. Sandra C. will soon be contacting Catherine and working with her as she gets ready to assume the role of Membership chairperson.

We continue to look for members interested in coordinating our **HSM Program, Treasurer and Hospitality positions**. For more information on these positions, please contact Shelley Walker or myself at **herbs@herbsocietymb.com**. We have detailed descriptions of the positions and would be pleased to discuss the specifics and how the positions can easily fit into your interests and timeframe.

Please remember that without volunteers to work on HSM business, we will cease to thrive and exist. COVID has created opportunities for change and this can enable not-for-profit organizations to adapt new methods and, as a result, to also flourish even with current limitations. There are numerous ways to keep HSM healthy until we can hold in-person meetings again. **If you know how to use Zoom, Skype or Facebook messenger and are willing to help coordinate presentations and educational sessions using technology**, please let Shelley or I know and we will create some magic together!

There are a multitude of organizations offering free or minimally priced presentations by talented and knowledgeable speakers. For example, the Women's Institute of Manitoba will have our own HSM member, Mick Manfield, speak on the do's and don'ts of Composting. This presentation will take place on Tuesday, April 20th at 7:00 pm with a question and answer to follow. Then on Saturday, May 1st at 10:00 am, Lynda Lowry will present on Nutrition and using herbs in cooking as a substitute to salt and other preservatives. To register for either of these free educational sessions under the Women's Institute of Manitoba, contact Angela at mbwi@mymts.net or phone 204-726-7135.

For those of you who would enjoy an evening of music, especially country music, you may want to join Dave Lavallee - Lavallee Tradition on Facebook at 8:00 pm on Fridays. These evenings of entertainment are free of charge and will get you humming to many a well-known tune.

Lastly, the **Herb Society of Manitoba** now has 326 faithful followers on Facebook. You will soon see new posts which will include information regarding some of the free and/or low cost workshops and presentations available to our members and followers. You may even find a new hobby or new interest to spice up your life.

Take care everyone! Please remember to continue making "sunshine calls" to people who would cherish a friendly phone visit with you.

Respectfully,

Debra Barrett
President

For more information on the Herb Society or to contact us:

Write: Herb Society of Manitoba, PO Box 61004 RPO Grant Park, Winnipeg R3M 3X8

Website: www.herbsocietymb.com

Email: herbs@herbsocietymb.com

Committee Summary Reports

During the Covid-19 pandemic period, Committee Summary reports will be provided here when relevant Committee information is available.

Membership

Some good news to report this month!

I would like to give a big welcome to our three newest members to the Herb Society of Manitoba: Catherine L. , Patti L. and Rachel G. Thank you for joining HSM!

Our total membership is now at 83.

Sandra C.

Treasurer's Report

Here are the February 2021 monthly Revenue and Expense amounts. There is little change from the last report.

February

Revenue	$0.85
Expenses	$26.20

Shelley Walker,
Treasurer

Herb of the Month

The **Herbs of the Month** for the 2020/2021 fiscal year are:

September 2020	**Borage**	**March 2021**	**Wild Marjoram**
October 2020	**Calendula**	**April 2021**	**Black Cohosh**
November 2020	**Lavender**	**May 2021**	**Fennel**
January 2021	**Lemon Balm**	**June 2021**	**Chives**
February 2021	**Echinacea**		

Herb of the Month for April - Black Cohosh

(*Black Cohosh, "Actaea racemosa", is shown in the image to the right.)*



Our contributor this month is Karen Smith, Communication Chair, with information on a unique, low maintenance plant best suited for a shady part of the garden. I like mine very much - Ed.

Our Herb of the Month for April 2021 is **Black Cohosh**. Read on for some highlights of what I learned about this interesting herb. This information is from www.gardeningknowhow.com, finegardening.com and Wikipedia.

How to identify Black Cohosh

Black Cohosh (aka Fairy Candles, Black Snakeroot, and Black Bugbane) is a smooth herbaceous perennial plant that produces large leaves from an underground rhizome, reaching a height of 25–60 cm (9.8-23.6 in). The basal leaves are up to 1 m (3 ft 3 in) long and broad, forming repeated sets of three leaflets that have a coarsely toothed (serrated) margin. The flowers are produced in late spring and early summer on a tall stem, 75–250 cm (30–98 in) tall, forming racemes up to 50 cm (20 in) long. The flowers have no petals or sepals and consist of tight clusters of 55–110 white, 5–10 mm (0.20–0.39 in) long stamens surrounding a white stigma. The flowers have a distinctly sweet, fetid smell that attracts flies, gnats, and beetles.

Planting

Growing Black Cohosh plants in the home landscape will definitively lend some drama due to its spectacular height and summer blooms. Black Cohosh perennials have foliage similar to that of Astilbe, sharply serrated, and show nicely in shade gardens. These perennials are slow growers and may require a little patience but will lend visual interest in the home landscape.

Planting Black Cohosh is not for the faint of heart and is somewhat cumbersome. To plant Black Cohosh in the home garden, either purchase seeds from a reputable nursery or collect your own. Seeds for growing black cohosh plants must be stratified or exposed to a warm/cold/warm cycle to stimulate germination. To stratify the Black Cohosh seeds, expose them to 70 degrees F. (21 C.) for two weeks, and then 40 degrees F. (4 C.) for three months. Once the seeds have gone through this process, plant them 1½ to 2 inches (4-5 cm.) apart and about ¼ inch (0.5 cm.) deep in prepared moist soil that is high in organic matter and covered with a 1 inch (2.5 cm.) layer of mulch.

Fast Facts on Black Cohosh

1. Black Cohosh is native to eastern North America from the extreme south of Ontario to central Georgia, and west to Missouri and Arkansas. It grows in a variety of woodland habitats and is often found in small woodland openings.
2. The roots and rhizomes were used in traditional medicine by Native Americans. Although its extracts are manufactured as herbal medicines and dietary supplements, Black Cohosh is not well-studied or recommended for safe and effective use in treating menopause symptoms or any disease.
3. Following the arrival of European settlers in the U.S. who continued the use of Black Cohosh, the plant appeared in the U.S. Pharmacopoeia under the name "Black Snakeroot". In the 19th century, the root was used to treat snakebite, inflamed lungs, and pain from childbirth.
4. The roots and rhizomes of Black Cohosh are the medicinal portion of the plant and are ready for harvesting three to five years after planting.

HSM Bev Lloyd Library News

Submitted by Agnes Leung, Bev Lloyd Library Librarian

March flew by, so had the spring equinox bringing with it longer days, more sunlight, signalling the coming of spring. My house plants are sure getting the hint and bloomed. The Christmas Cactus bloomed a second time throughout March with a flower on every leaf. The Kafir Lily sent up its orange flowers. And the Snake Plant sprouted three flowering stalks, filling my living room with its sweet aroma every night.

All these plants are good for sharing. So if any of you are interested, please let me know and I shall put you on my list for sharing. The Kafir Lily and Snake Plant shall be split when it is warm enough to work outside. Too messy to do it indoors. The Christmas Cactus cuttings are being soaked and then put into a pot.

Not much is happening with our library. One member brought back the books she had taken out. Thank you Kim S. I have been the only one taking advantage of the library books. So, I think I shall do a book review to share with you all. Here it is.

Book Review, including excerpts from the book:

Title: "Herbal Wisdom" by Roni Jay

The author is a freelance writer who began writing after a successful career in the theatre. She is interested in mythology, medieval history and gardening. Thus in this book, she not only writes about herb gardening, but also links herbs to zodiac signs as well as medieval rites for the seasons, which makes for interesting alternative reading. A chart for herbal companion planting together with recipes, medicinal and craft ideas further add to the usefulness of this book.

As this is the time period covered by the sign of Aries (March 21 – April 20), I have chosen a few excerpts from that chapter to share with you. The three key herbs of Aries are garlic, rosemary and cowslip.

Book Excerpts:

"Sweet Breath: Some people love the taste of garlic but feel uncomfortable about the smell that lingers on the breath. To avoid this problem, eat a sprig or two of raw parsley, which neutralizes the smell."

"Rosemary plays a key role as an incense during the festival rites for welcoming spring. The rosemary sprigs are gathered, tied together in bunches, and dried. These bundles are then lit, and the flames are extinguished, so that the bundle smoulders, releasing a strong, cleansing scent." ……"Rosemary acts in the ritual as a reminder that we should learn from the past but not dwell on it - taking the opportunity to look afresh at life."

"Cowslip: Found growing wild in fields and pastures, cowslips have yellow flowers that are delicately fragrant. The flowers come in a variety of slightly different shapes, some with distorted calyces. This has given rise to many of their common names, "St. Peter's keys", "Our Lady's keys", and "culverkeys" to mention a few. The key-like shape of the cowslip flowers may be the reason why the plant was traditionally thought to have the power to split open rocks that contained hidden treasure; or perhaps it was the golden color of the flowers that gave rise to the belief."

Here is Roni Jay's recipe for **Rosemary and Garlic Roast Potatoes** (serves 4)

Ingredients

6 medium-sized potatoes
1 head of garlic
3 to 4 sprigs of rosemary
5 oz. (150 ml) sunflower or light olive oil or the fat from the roast

Directions

1. Preheat the oven to 200 degrees C./ 400 degrees F.
2. Peel the potatoes and cut each into 8 pieces. Peel garlic cloves.
3. Finely chop the sprigs of rosemary. *(Ed. - remove leaves from woody stalks, then chop)*
4. Boil the potatoes and garlic together until they are slightly cooked.
5. Strain the potatoes and garlic, and leave to dry for a few minutes.

6. Put the potatoes and garlic in a baking dish; coat them with oil. Sprinkle chopped rosemary over them.
7. Bake in the oven for about 1 hour, turning occasionally, until they are golden and crisp.

If you are looking to borrow a book from the HSM Bev Lloyd Library or are interested in a plant Agnes is sharing, you may contact her by email at **library@herbsocietymb.com**

The following plant photos provided by Agnes, from clockwise, top left, are of the: "Grand Duke of Tuscany" Jasmine plant; Kafir Lily in bloom; Snake Plant with flowering stalks; and Christmas Cactus in bloom.









Kitchen Corner: *Sharing our favourite recipes with herbs*



by Sandra Holmberg

In this month's Kitchen Corner, we have a recipe celebrating a favourite spring-time vegetable, Asparagus! It's a treat to have now while asparagus is abundant in our grocery stores and later on this spring when Manitoba asparagus is available. I love the Mustard Vinaigrette in this recipe, the key is using very good red wine vinegar. I used just over half of the vinaigrette as it makes a good amount, but the rest is fabulous over a salad or other veggies. I'm actually buying more asparagus soon to make this again! I hope you will give it a try.

(The photos of this recipe are a portion of the double batch I made last week, to package up and share for a family Zoom Easter dinner.)

Asparagus with Mustard Vinaigrette

Submitted by: Sandra H. ***Source: David Tanis, NYT Cooking***
Yield: 4 to 6 servings

Ingredients:

1 1/2 pounds asparagus, preferably medium or large spears
4 large eggs
1 small shallot, finely diced
2 tablespoons red wine vinegar
Salt and pepper
2 tablespoons Dijon mustard
1/4 cup extra-virgin olive oil
1 tablespoon finely cut chives *(our Herb of the Month for June!)*

Preparation:

Snap off and discard the tough bottoms of each asparagus spear. If using large thick asparagus, peel the lower ends with a vegetable peeler. Medium asparagus will not need peeling. Finely dice the shallot and get the rest of the ingredients ready.

Eggs: Bring a medium saucepan half filled with water to a boil, carefully add the eggs and simmer briskly for 9 minutes (or for 10 minutes for a slightly firmer yolk). Transfer the eggs to a bowl of ice water to cool. Shell eggs and set aside.

Make the vinaigrette: In a small bowl, place the diced shallots, vinegar and pinch of salt. Let shallots soften for 5 minutes. Stir in the mustard to dissolve, then whisk in the olive oil to make a thick dressing. Season to taste with salt and pepper.

Asparagus: In a large stainless-steel soup pot, bring 4 quarts of well-salted water to a rolling boil. Add the asparagus and cook for 3 to 5 minutes, until just done. Remove asparagus with a large strainer and spread out on a baking sheet lined with a clean kitchen towel. I gently fold the ends of the tea towel over the asparagus. It will keep several minutes like this and asparagus can be served warm or at room temperature.

To serve: Place the asparagus on a platter or on individual plates. Spoon the vinaigrette over the center of the asparagus. Garnish with quartered eggs if using a slightly softer cooked yolk, or roughly chop the eggs if you prefer using a more cooked yolk and sprinkle the chopped eggs over the asparagus along with a sprinkling of the chives.



Below and to the left are photos of the asparagus with the vinaigrette spooned over the middle, then chopped eggs over top, and a sprinkling of chives. I could only get thinner spears so I cooked them for 2 1/2 minutes, testing one after 2 minutes. If using chopped eggs versus quartered, you'll probably use only two or three for the garnish. The unused egg(s) can be eaten as is!



Cilantro - Its History and Properties

Written by HSM Member Christine D.M. Wollmann, RN, Healthy Lifestyle Consultant, Herb Enthusiast, Artist,

CILANTRO – A BRIEF OVERVIEW

If you grew up in Canada more than 30 years ago, chances are this is a relatively new herb to you than if you lived in Asia, Europe, South and Inter America.

CILANTRO is the Spanish name for CORIANDER. Some refer to it as Chinese Parsley, still people have mistaken it for flat Italian Parsley. One cannot write about CILANTRO without enlightening others to the fact that it is the same plant as CORIANDER or *CORIANDRUM SATIVAUM* (scientific name) from the *"Apiaceae"* (celery, carrot, parsley) family. North Americans refer to the leaves and stalk as cilantro and the seed is called coriander. The name can become confusing since in other parts of the world, the whole plant is referred to as coriander.

The entire plant is edible. It has delicate, feathery neon-green leaves and along with the stalks, they hold approximately 92% water. The almost round seed has a warm, nutty, spicy taste. When mature, the average seed is about 2-4 millimetres in size and turns from green to brownish-grey. Finally, the long creamy white roots have a stronger flavour. One may identify this plant by the distinct fragrance of the leaves and stems when pinched.

Ancient Egyptians and Greeks used the entire plant for culinary, medicinal and cosmetic purposes. The seeds have been found in 8,000 year old caves in Israel. It was introduced to the Americas in the 1600's.

My parents are great cooks and use this herb regularly. Its use is a longstanding tradition in our family. What's interesting is, I never knew cilantro and coriander were the same till I started growing this herb in my garden! Some dislike it and some are even allergic to it. About 10 years ago, a guest was having dinner at my home and avoided the avocado salsa because there was cilantro in it. Till then, I assumed that everyone loved cilantro.
It is most flavourful when used fresh since the dried leaves have little-to-no flavour. Commonly used in the Caribbean, Mexico, parts of Europe and Asia, it brings incredible

taste to chutney, guacamole, salsa, bread, soup, meat and more. Seeds are used whole, crushed or powdered in pickled foods, curries, soups, vegetables, rice dishes, desserts as well as in meat and stew dishes.

This low calorie herb has powerful medicinal and nutritional properties. Loaded with phytonutrients, minerals, vitamins and flavonoids, there is evidence-based research to show that the leaves contain Manganese, Iron, Vitamin K, A and C and has the ability to detox the human body from harmful substances like Mercury, Arsenic, Cadmium, Aluminum and Lead. The seeds are high in Iron, Magnesium, Calcium, Phosphorus, Selenium, Potassium, Zinc and Manganese. This herb is antimicrobial, anti-inflammatory, protects against oxidative stress and free radicals, decreases anxiety, blood pressure, blood sugar and bad cholesterol (LDL). It supports heart health, helps fight some cancers and arthritis, helps protect against urinary tract infections, produces calming and promotes sleep.

Teas, essential oils and tinctures can be made from this herb for medicine. Each person is unique, therefore it is important to do your own research and seek advice from a health care professional regarding the plant as it relates to any specific health and medicinal benefits.

Fifteen years ago, I decided to try to grow cilantro for the first time in my garden and was delighted with the results. I traveled significantly that year and asked my husband, "a 5th generation Manitoba farm boy", if he would weed the garden. When I got back home, all the cilantro was gone! From this experience, I have learned that cilantro can be planted more than once in a growing season. I've never had problems with pests or disease when growing this herb, probably because of the protective nutrient qualities.

It is easily gown almost anywhere provided it is in a warm environment for 100 days. The plant is very sensitive to frost and freezing. It matures to 2 to 3 feet and grows in typical garden soil or even sandy areas with good organic matter. It needs full sun to partial shade but grows best in fertile, well-drained, moist soil. One busy spring, I hurriedly planted seeds thinking that I might be wasting my time but was pleasantly surprised when sprouts appeared within a few weeks. You can also sow seeds in succession every 1 to 2 weeks for a continual fresh supply. By mid to late summer, the original plants become hardy with pale pink clustered flowers, leaves are sporadic and seeds are ripening.

For storage, dried leaves are not desirable because the flavour is lost, however, the seeds are worth drying. After harvesting, tie the plant stems upside down and keep them in a warm, dark, dry place for several weeks until the seeds turn brown, or dry in a low heated oven of about 100F till they turn light brown. Remove all seeds from the stems and chaff. The seeds can be kept for years stored in an airtight container and placed in a cool dark place. For best flavour, grind or crush the seeds just before use. This herb has a wide range of properties the world can't seem to live without!

SIMPLE CILANTRO RECIPES FROM MY KITCHEN

Green Smoothie - immune boosting, brain nourishing – 1 large handful washed cilantro (include stems), 1 handful of walnuts, 1 banana, 1 apple, 1 dried and pitted date (for more sweetness, optional), 4 Tbsp flaxseed, 1 to 2 cups of water (make as thick or as watery as you like) - blend till smooth, serves 2 people.

Avocado Salsa – packed with nutrition, detoxification, hydration and flavour - 1 firm medium tomato, 1 sweet pepper (any colour), 1/4 to 1/2 cucumber, 2 ripe avocados – cut all ingredients in small cubes and place in bowl. Next, squeeze juice from 1/2 lemon or 1 lime over cubed avocados and other ingredients (lemon or lime helps prevent darkening of avocados and provides flavour). 1 to 2 sprigs of green onion and 1 cup cilantro - chop these very fine, add to other ingredients. For dressing - in a small bowl add 2 to 3 cloves of crushed garlic, 2 to 3 Tbsp of olive oil, 1 Tbsp lime or lemon juice, sea salt and black pepper to taste (optional use in place of black pepper is cayenne pepper to taste or for the brave, finely chop ½ to 1 small jalapeño pepper), pour over ingredients and mix carefully. Use as a main or side dish, pairs well with red meat, chicken, fish, rice, potatoes, bread or pasta.

Cilantro Pesto – 1 cup of cilantro, ½ to 1 cup of almonds or walnuts, 2 Tbsp of fresh lime or lemon juice, 1 to 3 cloves garlic, 1 spring onion sprig, 1 to 2 Tbsp olive oil, salt and pepper to taste. Blend in food processor or blender to desired consistency. Use as a dip, sauce or dressing over meat or vegetables. Enjoy!

(***Ed. note: Any information in the HSM News is not intended to prescribe or diagnose or meant to substitute for professional help in any way. As stated in this article, please consult with your health care professional regarding any specific health or medicinal concerns and the usage of herbs.)***

Meet Your Members

Meet Your Members will return in June.

Garden Resources

Provided in the recent 'Costco Connection' magazine were some Canadian gardening organizations that the magazine indicated could offer helpful tips, tricks and resources that can help your garden grow.

Please note that some of these organizations may require memberships for further details and advice beyond the initial information provided. These websites are provided for our members' general information only, as there may be an interesting tidbit or idea found upon preliminary review of what each site offers.

- Canadian Horticultural Therapy Association chta.ca
- Canadian Botanical Conservation Network icangarden.com/clubs/CBCN
- The Nature Conservancy of Canada natureconservancy.ca/en
- Seeds of Diversity seeds.ca

In addition, below is the website of the Canadian Garden Council (Gardens Canada) that describes itself as a not-for-profit organization founded in 2014 in collaboration with the Canadian Nursery Landscape Association to foster awareness and development of Canada's garden experience sector. The Canadian Garden Council is promoting 2022 as The Year of the Garden.

- Gardens Canada gardenscanada.ca

Speaking of gardens, the image to the right is a beautiful photo of the Leo Mol Sculpture Garden in our own Assiniboine Park!



The Last Page

Featured on The Last Page is *"You Know You're A Gardener If:"* sent to us by Debra B.

YOU KNOW YOU'RE A GARDENER IF:

1. You consider well-aged manure a thoughtful gift
2. When you see someone trimming trees, you wonder if you could use a cutting of that.
3. You have taken bags of leaves (i.e., other people's trash) off the street to use as mulch.
4. You have saved pits or seeds from fruit you liked, in your purse or pocket, to sprout at home. If they sprouted, you were momentarily intoxicated with your godlike ability to create life.
5. You hoard yogurt containers, plastic bottles and egg cartons. What? They're useful in the garden!
6. You sometimes forget your to-do list because the plants need staring at.
7. You think store bought tomatoes are disgusting.
8. A sale at the nursery is more exciting than a sale at the department store.
9. When you meet someone who likes to garden, you feel an immediate and unbreakable bond with them. You also wonder whether their harvests are better than yours.
10. You would not be reading this if it were not about GARDENING!

(from Laras_Garden)

A last laugh...

A few punny garden one-liners just for fun!

Eat, drink and be rosemary! **Never a dill moment.** **You're cutting it vine!**
All things must grass.... **Absolutely radishing!** **Seed between the lines!**
Peas and quiet.... and to put an end to these puns.... **That's a bit mulch!**