



HOLBORN HERB GROWERS GUILD

Canfield, OH 44406

"A trowel in one hand and an herb book in the other."

JULY 2026

Important Dates

Happy 4th of July

11th Board Mtg.

21st HHGG Mtg.



July Birthdays

19th Shirley Szabo

28th Mar Jacobs

July Hostesses

Lori Grenich

Mar Jacobs

Linda Durochia

Shar Phelan

June Picnic – Food, Fun & Friendship

Thank you to our Bingo Ladies -Lynn and LuAnn and

a Thank You to our Hostesses -Yvonne and Laura



JULY MEETING

Tuesday, July 21, 2026

6:00 PM

Beard Cabin

Boardman Park

Note Location

Tremendous Turmeric2026 Herb of the Year

Nancy Nickoloff Fox, Owner

of Health Food Center of Youngstown, LLC



Nancy will deliver new and transformative information about the healing value of Turmeric and Curcumin-the 2026 Herb of the Year. Meeting and refreshments will follow.



HAPPY
4th
of july

BOARD MEETING...



There will be a Board Meeting on Saturday, July 11th, beginning at 9:00 at the Canfield Library. Those who are interested in attending the board meeting are always welcome. For this board meeting, we are encouraging Canfield Gardeners to attend as we will be discussing the Canfield gardens first on the agenda. If you have questions, please contact President Lori at 330.519.9051.



Garden DIY Herb Markers



Just save your corks to use as plant markers. Write the name of the plant on the cork with a permanent marker, then stick it on a stake or bamboo skewer. If you don't have wine corks, you can buy some at a craft store. This is one of the easiest ways we've seen to make plant markers. They're pretty darn cute, too!

MATERIALS:

- Wine corks (If you don't have wine corks, you can buy some at a craft store.)
- Permanent marker
- Stake or bamboo skewer.

Thank You, Max, for providing these helpful hints. Please note in your directory that **Max Farina** has moved and her new address is **6800 Wilber Avenue in Parma, OH 44129**. We miss seeing you at our meetings and now we know why!!

Remove pine tar with a dab of mayo, toothpaste or peanut butter.

Beet stains can be removed by scrubbing skin with a raw potato.

Condition your hands with egg whites.

To remove a boil put hand in cooked, cooled carrots.



Rosemary Walnuts

2 cups walnut halves

1 tablespoon finely minced rosemary

½ teaspoon of turmeric or soy sauce

½ teaspoon of herb salt blend

½ teaspoon of Lawry's seasoned salt

Coarsely ground salt to taste

Instructions

Put walnuts into a medium to large frying pan. Heat on medium until walnuts are beginning to release their oil, stirring frequently and watching carefully keep them from burning. When walnuts are hot and are beginning to release oils, remove from heat and add remaining ingredients to taste. Sprinkle with coarsely ground salt to finish. Share by Joan King, North Carolina Unit, The Herb Society of America.