



HOLBORN HERB GROWERS GUILD

Canfield, OH 44406

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

September 2026

Important Dates

12th Board Mtg.

15th HHGG Mtg.



September Birthdays

6th Melanie Whistler

24th Pat Marshall

25th Rachell Joy-Tupaj

27th Carri Bookwalter

Burkey

September Hostesses

LuAnn Durkin

Jaye Christoff

Shirley Szabo



CANFIELD WESTERN
RESERVE VILLAGE

THANK YOU TO
HOSTESSES
BARB & KATHY



SEPTEMBER MEETING

Tuesday, September 15, 2026

5:30 Walk in the Gardens*

6:00 PM Meeting

Beard Cabin

Boardman Park



Bring back the Bluebird in your own back yard

Katie Shipka, Ohio Extension Educator

Learn how to cultivate your personal habitat
space to entice the lucky Bluebird to return.

Meeting and refreshments will follow.

*Come take a walk in the gardens...



We're all invited to view the beautiful Boardman Gardens and the New John & Rosemary Pitzo Memorial Garden located in Boardman Park behind St. James Church. Please join us at 5:30 on September 15th before our monthly meeting.

BOARD MEETING...



There will be a Board Meeting on Saturday, September 12th, beginning at 9:00 at the Canfield Library. **There will also be a Tea Meeting at 10:30.** Those who are interested in attending the board meeting are always welcome and everyone is encouraged to attend the Tea Meeting.

If you have questions, please contact President Lori at 330.519.9051.

September



ASTER

SAPPHIRE THE BIRTHSTONE OF SEPTEMBER



IRWIN, Barbara

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February 1



Barbara enjoys music and will be gardening in the Western Reserve Village gardens.

Please add Barbara's information to the membership section in your program guide.

Hummingbird Cake

- 3 cups all-purpose flour
- 2 cups sugar
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 3 eggs, beaten
- 1 1/2 cup vegetable oil
- 1 1/2 teaspoons vanilla
- 1 (8-ounce) can crushed pineapple ((undrained))
- 1 cup chopped pecans
- 2 bananas, chopped

Thank you, Hostess Kathy, for sharing these delicious recipes. We all certainly enjoyed the cake and pin wheels at our August meeting.

For Frosting:

- 1/2 cup butter, room temperature
- 1 (8-ounce) package cream cheese, room temperature
- 1 teaspoon vanilla
- 4 cups powdered sugar

For Cake:

- Preheat the oven to 350 °F and lightly spray a 9×13-inch baking pan with nonstick cooking spray.
- Whisk together the flour, sugar, salt, baking soda, and cinnamon in a large bowl. Add the eggs and oil and mix well.
- Add the vanilla, pineapple, bananas, and pecans. Stir gently to combine.
- Pour the batter into the prepared pan. Bake for 50 to 60 minutes or until toothpick inserted in center comes out clean. Allow the cake to cool completely before

For Frosting:

- Use an electric mixer to combine the room temperature butter and cream cheese until smooth and completely combined. Add the vanilla and mix well.
- Gradually add the powdered sugar, mixing well after each addition.
- Spread the frosting over the cooled cake.

NutritionCalories: 885kcal | Carbohydrates: 108g | Protein: 7g | Fat: 50g | Saturated

Fat: 14g | Polyunsaturated Fat: 19g | Monounsaturated Fat: 14g | Trans

Fat: 0.5g | Cholesterol: 80mg | Sodium: 423mg | Potassium: 221mg | Fiber: 3g | Sugar: 79g | Vitamin A: 580IU | Vitamin C: 4mg | Calcium: 45mg | Iron: 2mg

Cream Cheese Pinwheels

Ingredients

- 4 -6 large tortilla shells
- 1 pkg dry ranch dressing mix
- 2 packages 8 oz cream cheese, at room temperature
- ½ finely chopped red pepper or desired color
- Finely chopped green onions
- Chopped black olives (optional)
- Finely shredded cheese (optional)

- Mix cream cheese bars and ranch dressing powder.
- Stir in chopped pepper, onions and black olives and cheese if desired.
- Spread mixture on tortilla shells.
- Roll the tortilla shells and cut pinwheel slices.
- Refrigerate until ready to serve.

