



# Garden Club News

September 2009  
Summer/Fall

**ALL  
Garden Club:  
Members:  
Need to Attend  
Town Council  
Meetings  
Details Below**

P.O. Box 3253 Teaneck, NJ 07666

TEANECK, NJ 07666

[www.gardenclubofteaneck.org/](http://www.gardenclubofteaneck.org/)

## Calendar: October 2009

### Greenhouse Committee Meeting: Sat. Oct. 3

Dania Cheddie, Director, reports that the first meeting for the season will be on **Saturday, October 3rd at 10:00am**. On the agenda, will be the Greenhouse budget, including the utilities and other costs. Everyone is expected to come ready to clean up the entire Greenhouse. Plants can be brought in after they have been sprayed with soap. Christina Mackensen, Horticultural Director, emphasized that every member needs to clean up all the debris on, under and around their benches.

### Garden Club Meeting & Program Oct.8, 2009: *Dr. Alexander R. Fitzburgh*

This presentation will be a graduated look at several methods of **propagation**, using examples and slides. The simplest methods, such as layering, water rooting, and division will be followed with more difficult plants, enclosed rooting chambers, rooting powder, and hormones, natural and chemical. Examples of layering, water rooting, bottle chamber rooting, division, and a simple-to-construct, closed rooting chamber will be displayed.

Dr. Fitzburgh, a retired dentist and a First Lieutenant in the Korean war, lives and gardens with his wife of 54 years, Mildred. He is a Master Gardner, was the president of the NJ Rhododendron Society twice as well as the president of the Tappan Zee Rhododendron Society twice. He has twice been awarded the Bronze Medal for unusual contributions to his chapter. He served three years as the District Director of the International American Rhododendron Society. He has addressed many local garden societies such as the Princeton Rhododendron society, the Master Gardeners of Essex County, The New York Rhododendron Society, and Laurelwood Arboretum in Wayne, NJ.

**Garden Club Meetings & Programs: 7:30 PM Rodda Community Center, 250 Colonial Court, Teaneck, N.J., unless noted otherwise.**

*Attention, All Garden Club Members*

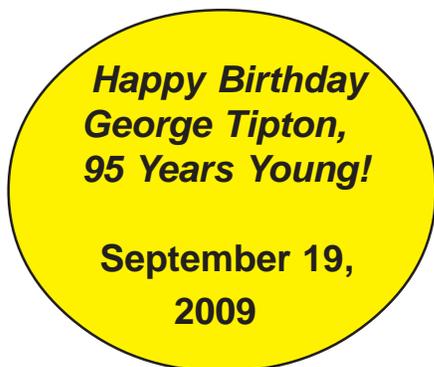
**The Greenhouse Committee of the Garden Club  
needs your presence at the Town Council Meeting:**

**Sept. 22 8 pm [www.teanecknj.gov](http://www.teanecknj.gov)**

*The Greenhouse, over 50 years in existence, has always had members who  
provide a number of high-impact services to the Town.*

*Check the website: [www.gardenclubofteaneck.org](http://www.gardenclubofteaneck.org)  
for descriptions of current school and community programs.*

# Member News



## HARVEST MOON GARDENING

Learn how to have breathtaking color and beauty in the autumn and how to prepare for the following spring. The class will be taught by **Mary S. Topolsky**, landscape designer -and Garden Club member-on Wednesday, September 23 at 7:30 at the Eugene Field School. To register, contact the Teaneck Community School at 201 833-5514.

*If you receive this notice too late, remember our Garden Club member in the Springtime, when Mary will teach a new course.*



George Tipton in one of the three greenhouses owned by his family in Tennessee.

Photo: Courtesy Mary Jane Tipton

The Garden Club extends its deepest sympathy to **Deborah Morgan** on the loss of her son, **John Morgan**, 24 years old. He went through the Teaneck School system, and was a 2003 graduate of Teaneck High School.

When this country was on the brink of war, John joined the U.S. Marine Corps and attained the rank of Corporal. He was an Aircraft Rescue and Firefighting Specialist. He was honorably decorated with the following medals: Marine Corps Good Conduct Medal, Global War on Terrorism Service Medal, National Defense Service Medal, Letter of Appreciation, Certificate of Appreciation and the Rifle Marksman Badge. John had a passion for baseball and continued to play into his adulthood. He is sorely missed.

**Daniel Trimboli**, husband of Garden Club member Jane Trimboli, died June 1, 2009..Mr. Trimboli enjoyed a life long career as a musician playing woodwinds in some of Broadway's most well known shows including *West Side Story*, *Evita*, *Pippin*, *CoCo*, *Tap Dance Kid* and *Me and My Girl*. He also played with Leonard Bernstein and the N.Y. Philharmonic, and was the original flute player on the recording of Louie Armstrong's "What a Wonderful World". He met Jane, his wife who was a dancer, while playing in Tommy Dorsey's Band in Windsor Ontario, Canada. The Garden Club extends its heart felt condolences to Jane Trimboli.

## EXECUTIVE BOARD of the Garden Club, Teaneck, New Jersey

President: **Aura Altieri**. 1st Vice President: **Deborah Morgan**. 2nd Vice President: **Catherine Lloyd**. Acting Treasurer: **Sara Jones** Recording Secretary: **Stella Franco**. Corresponding Secretary: **Ann Hirsch**. Board Member: **Elyse Constantin**. Board Member: **Victor Plummer**. Greenhouse Director: **Dania Cheddie**. Immediate Past President: **Pat Pacheco**. Newsletter Team: **Patricia O'Brien Libutti**, Editor, **Stella Franco**, Circulation.

# Events: Gardening Places to Enjoy

**New Jersey Botanical Gardens (Skylands) [www.njbg.org](http://www.njbg.org)**

Harvest Fest: October 3 & 4

Manor Tours October 4

**Brooklyn Botanic Garden: [www.bbg.org](http://www.bbg.org)**

Chili Pepper Fiesta Sat. Oct. 3

**Wave Hill Riverdale, NY [www.wavehill.org](http://www.wavehill.org):**

Go and see the season finale with the river as a backdrop to the herbs--- it is a beautiful display. You will find figs, Mediterranean herbs and a display of unusual container plants.

**New York Botanical Gardens, Bronx, NY [www.nybg.org](http://www.nybg.org).**

*Kiku in the Japanese Autumn Garden*  
October 17–November 15

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## A Place to Go: **Deep Cut Gardens Middletown, NJ**

*By Pat Pacheco*

*On a cool sunny July morning, my husband and I were looking for a new garden to visit to combine with a lunch at Dino's, our favorite fish restaurant in Hazlet. After a quick search in **Gardenwalks**, a great book listing the best gardens from Maine to Virginia, we decided to try Deep Cut Park. What a great surprise. It was much better than the description in the book. We spend a good two hours, leisurely walking and photographing the park*

*Deep Cut is operated by the Monmouth County Park Commission. It is free and easy to find off exit 114 on the Parkway. The gardens are well maintained and offer a wide variety of plants which include shade gardens, a Butterfly and Hummingbird Garden, a Rose Garden, a lily pond, a greenhouse filled with orchids, succulents, and house plants, a Bonsai display, and lots of annuals, perennials, and shrubs. Check it out; you will not be disappointed and when you have built up your appetite it is only a 10 minute drive to **Dino's Fishery and Restaurant** on Route 35 where you can treat yourself to a great fish dinner.*

Deep Cut Gardens: 152 Red Hill Road, Middletown, NJ 07748 (732) 671-6050

<http://www.monmouthcountyparks.com/page.asp?agency=130&id=2518>

**Enjoy!**



Photos: Deep Cut Horticultural Center



By Pat Pacheco

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**Editor's Note:** A feature has been re-scheduled for the October issue. Look forward to seeing an article on the **Herb Garden: New Ideas** and more recipes from Cynthia McKay. Please contribute to "A Place to Go". Deadline for contributions: **10th of the month.**

# Super Lemony Lemon Squares ---Just Right Any Time!

Cynthia McKay, the Garden Club's **Hospitality Coordinator**, uses the **Food Network** to find some of the best recipes. She selected this one from Emil LaGasse's recipes and uses it often. Can't you just smell the rich lemony fragrance? Cynthia will be sharing some others in the near future. **Source:** <http://www.foodnetwork.com/recipes/emeril-lagasse/super-lemony-lemon-squares-recipe/index.html>

## Ingredients

12 tablespoons (1 1/2 sticks), plus 1 tablespoon cold unsalted butter

1 3/4 cups plus 3 tablespoons all-purpose flour

- 2/3 cup confectioners' sugar, plus more for garnish
- 1/4 cup cornstarch
- 3/4 teaspoon salt plus a pinch
- 4 eggs, lightly beaten
- 1 1/3 cups granulated sugar
- 1 1/2 teaspoons lemon zest
- 2/3 cup fresh lemon juice, strained
- 1/4 cup whole milk

**Directions:** Lightly butter a 9 by 13-inch baking dish with 2 teaspoons of the butter and line with 1 sheet of parchment or waxed paper. Butter the top of this sheet of paper with 1 teaspoon of the remaining butter and then lay a second sheet of parchment or waxed paper crosswise over the first sheet. The parchment should be cut large enough so that the sides are even with the top of the baking dish; this extra paper will function as handles to help you remove the lemon squares from the pan later. Set pan aside.

In a large bowl combine 1 3/4 cups of the flour, 2/3 cup of the confectioners' sugar, the cornstarch, and 3/4 teaspoon of the salt and mix thoroughly. Cut the remaining 12 tablespoons of butter into small pieces and add to the flour mixture. Using your hands, 2 forks, or a pastry blender, work the butter into the flour mixture until the mixture resembles coarse meal. Transfer the butter-flour mixture to the prepared baking dish and press into an even 1/4-inch layer along the bottom and partly up the sides of the pan. Refrigerate for 30 minutes.

While the crust is chilling, preheat the oven to 350 degrees F.

Bake the crust until golden brown, about 20 to 25 minutes.

While the crust is baking, assemble the filling by combining the eggs, granulated sugar, flour, and lemon zest in a medium bowl and whisking until smooth. Stir in lemon juice, milk, and remaining pinch of salt and mix well.

When the crust is golden brown, remove it from the oven and reduce the oven temperature to 325 degrees F. Stir the lemon mixture again, then pour onto the warm crust. Bake until the filling is set, about 20 minutes. Transfer to a wire rack to cool completely. Grasp the waxed paper that lines the 2 longest sides of the baking dish and remove the bars from the pan by pulling up gently. The entire dessert should easily dislodge and come away from the pan. Transfer to a cutting board and, using a clean knife, cut into squares, wiping knife after each cut. Place a small amount of confectioners' sugar into a small sieve, and sprinkle the bars with the sugar. Serve immediately, or refrigerate, wrapped with plastic wrap, up to 2 days, until ready to serve.