



Notes from the Editor

Laurie Ludmer

As I enjoy the beauty of this autumn season, I'm reminded of the words of the distinguished biologist and environmentalist Rachel Carson

"It is a wholesome and necessary thing for us to turn again to the earth and in the contemplation of her beauties to know the sense of wonder and humility."

It's gratifying to have a space (GCT) to work and feel connected to the soil and the positive processes of nature. How do we deepen that sense of gratitude? Does "contemplation" lead to a greater desire to protect and defend the green world? Perhaps now, more than ever before. I welcome your responses. Please send articles, photos, resources, etc. for consideration by November 25th for the December Newsletter to Laurie Ludmer, Editor
lauriebethludmer@gmail.com

Needed: Hospitality Volunteers

The Garden Club of Teaneck needs two volunteers for the Thursday-of-the-Month Rhodda Center GCT Lecture Series for September, November, February and June.

Duties include:

- 1 Picking up refreshments and delivering supplies from the GCT Greenhouse to Rhodda Center;
2. Setting up refreshments in Multipurpose Room 2B (Between 6:30 p.m. - 7 p.m.);
3. Clean up after the lecture
4. Return supplies back to the Greenhouse.

If interested, please contact Myriam Fielleteau.

Hospitality
Committee



Rave Review of GCT Program

Anna Kurz, Publicity & Comm. Director

On October 11th, as part of GCT's monthly program series, Joe Linelho spoke to the GCT membership about Bees as part of GCT's monthly Program series. . He brought a honeycomb between glass to demonstrate what goes on inside a beehive. He explained that a hive is a highly disciplined, sterile (thanks to propolis), clean and extremely well-organized matriarchy of up to 60,000 occupants. The fact that this structure, located in the wild, and full of food and organisms, is kept free of disease and infection is quite remarkable. And perhaps equally remarkable to most laypeople is that Joe very very rarely gets stung (his bees know his smell, that of a friend).

The hives' management by its occupants reminded me of a benevolently-run for-the-public-good luxury hotel.

Every new bee receives job training and does her job, but will drop everything in an emergency. The Queen lays 1500 eggs per day, and as she walks around, spreads her scent into the hive and onto colony bees. A young bees' first job after being born is to clean her cell; if her cell is not clean enough, she is sent back to make it clean. She spends the first 2 weeks of her life in training and performing various jobs, thereby becoming familiar with the hive and, just as important, being "branded" with the Queen's scent. That scent allows her back into the hive after a foraging flight (she graduates to foraging after two weeks): there are guards who inspect every returning bee.

Bees who construct cells destined to contain bee eggs tip them 3°-5°. When food is brought to the egg/larva and placed on the edge of the tipped cell, gravity slides food down to the larva at a rate which the larva can eat it. Vertical cells' food typically drown its occupants. I wondered how long it took the species to evolve such a subtle species survival mechanism.

Maybe 5°? -- but I doubt I would discern a surface tipped 3° and my brain is much bigger than a bee's. I am not going to replicate the whole presentation here but will say only that those of you who did not attend missed an amazing, a spectacular, information-laden, engaging and highly entertaining presentation. Mark hit a goldmine's reward vein with Joe Lenilho: thank you.

I am going into look into beekeeping training. Joe says he teaches in that program.