



# Garden Club News

## June 2014

PO Box 3253 Teaneck, NJ 07666

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

### **Saturday, June 14 10:00 a.m.– Noon:**

The Garden Club of Teaneck invites you to attend a walk along the Teaneck Greenway at Indian Pond in Andreas Park. Nancy Slowik, a naturalist and leading expert in plant and wildlife of this area and an adult education instructor at NY Botanical Garden will lead the walk. She will identify native plants from Indian times, colonial times and through the modern era. Meet in the parking lot of Andreas Park, near the tennis court, River Road and Grenville Ave, Teaneck. Everyone welcome.

**Following the walk, there will be an optional lunch at Vasili's Taverna, at 365 Queen Anne Road, Teaneck. Enjoy a choice of a set lunch for \$12.95 or order from the menu.**

**Please RSVP to [gardenclubofteaneck@gmail.com](mailto:gardenclubofteaneck@gmail.com) or call 201-880-6110 to reserve your seat. We must know by June 11.**

The final meeting of the Greenhouse Committee of the Garden Club will be on Saturday, June 7<sup>th</sup> at 10:00 am. The Plant Sale will be discussed, new officers will be elected and our annual special lunch will be served.

---

## Member News

### **Message from Pat Fromm, President**

In spite of challenges of winter and emergency closings, we managed to have four great speakers and tasty refreshments at our membership meetings as well as a Christmas party complete with live entertainment. We had some pretty incredible give a-ways for our tricky tray including tickets to the Teaneck International Film Festival, gorgeous holiday flower bouquets, and a healthy Heavenly Bamboo – just to name a few. Our membership grew this year, many which are now active in our greenhouse work. Our annual Harvest Fest was big hit with members bringing delicious dishes

from their gardens to share. We donated over 200 pounds of fresh produce last summer to the Helping Hands Food Bank. Many of us enjoyed the annual picnic at the greenhouse garden with burgers and dogs and again, lots of fresh tasty dishes from our gardens. We supported many community outreach programs such as the Teaneck International Film Festival, and Cedar Lane Family Fun Day. We did some landscaping at the Rotary Club Band shell at Votee Park, some improvements and repairs on the Library garden and continued our development effort at the Grace B. Kriegel Memorial Herb Garden. We hosted an informative program at The Teaneck General Store on gardening in Teaneck, created a very informative power point

about our club, and the lovely flowers you'll see at the township lawn are from our club as well.

Educational activities continued to be a focus of our efforts as we expanded the Hawthorne School program to include 1<sup>st</sup> and 2nd grades, and we supported and consulted at the Thomas Jefferson Middle School for the creation of the Michelle Obama Interdisciplinary Outdoor Garden. The Junior Garden Club of Teaneck is growing with a new crop of young gardeners in training this summer. The educational programs didn't stop at the young, for we hosted a bread making workshop and continued educational presentations in the greenhouse on pest management, propagation, lighting, tool management, and forced bulbs. We participated in the Teaneck High School Scholarship Program by awarding \$2,500 in scholarships to local high school students.

Fun excursions were also part of our successful year with the bus trip to the Philadelphia International Flower Show and a guided walk and tour of the Rutgers' Gardens with Bruce Crawford. Finally, to make a lot of this all possible, our greenhouse team bested themselves with a marvelous plant sale! In addition, they provided us the luxury of a warm and cozy home for our plants in the winter and a marvelous out- door veggie garden space in the summer. All of this and we came in under budget! My personal thank you to each and every one of you who had a part in these achievements. Pat

---

### **Message from Len Schwartz, Greenhouse Director**

For me, May is the best time of the year. I came down with pneumonia during the Plant Sale. I thank everyone for their "Get Well" wishes.

Our plant sale was a huge success. Joe did a super job in leading us through our biggest sale ever. Every plant finally left the greenhouse to its new home. Most of us have removed our own plants from the greenhouse. Please clean up your bench and pathways, weed the ground under your bench and this year you must remove all additional structures, pots, etc so that nothing is left except bare the bench. We want to give the greenhouse a thorough cleaning. The a dead line for full cleanout is June 14<sup>th</sup>. If you have any current unpaid greenhouse bills please bring them to either the June 4<sup>th</sup> Executive Board meeting or the June 7<sup>th</sup> general meeting for payout. Do not hold on to them. For those of us with outside gardens, May 15<sup>th</sup> has arrived we should be substantially planted. This year, as always, our motto is fewer weeds more produce. I hope to see most of you at our final meeting and party on June 7<sup>th</sup>. Len

---

### **Message from Joe Papa, Greenhouse Horticultural Director**

Thank you all who were active in yet another successful plant sale. We saw a lot of enthusiastic participation from not only many of our regulars but also from a number of new members. Enjoy your flower and vegetable gardens. Have a great summer. Joe

---

### **Tour of the Rutgers the Gardens By Anna Kurz**

GCT members toured Rutgers Gardens in New Brunswick on May 28th, led by Director Bruce Crawford. Starting at the Educational Center building, where we all gaped at the false indigo shrubs' dazzling blue flowers, we walked to the dense bamboo "forest" that was planted in 19180. We did not tour the whole 180 acres but some highlights included the community gardens where volunteers were busily

cultivating the soil. Excess produce is now donated to a local food pantry. We also saw collections of evergreens, succulents, shade plant gardens, wetlands, ornamental shrubs and more. Bruce our guide was a trove of historical, paleontological, and botanical knowledge. He spoke of the evolution of pollinators, and the evolution of the Rutgers Gardens from what had been farmland. He spoke of the heritage and the evolution of experimentation on the grounds. The Rutgers Gardens is a fabulous place to visit. Thank you, Robyn Lowenthal for organizing this extraordinary tour! Check out the home page for hours and special events! <http://www.rutgersgardens.rutgers.edu/visitors.html>.



**Club Members Tour the Rutgers Gardens**

---

### **The Junior Garden Club By Olga Newey**

This past Sunday, May 25, the Junior Garden Club of Teaneck met. It was a beautiful day and we gardeners really took advantage of it. We opened up the last two beds in the garden, divided them into thirds and the children planted zucchini, eggplant, radish, red and golden beets, peppers, straight neck yellow squash, beets, cucumbers and okra. They planted marigolds between tomato plants and sunflowers in the strawberry patch. Some were seeds and some were plants. We monitored and noticed the progress of our

peas and found, in our strawberry patch, flowers and immature strawberries already. This was timely because Alyssa was asking when we would be getting strawberries. Mateo then explained how the fruit (i.e. strawberries) come after the flowers. I was so proud of them all. And they seem to have gotten the knack of digging a hole, teasing the roots of a small plant (basil - which Emma loves the smell, as do I), planting it, and sprinkling soil to cover the roots. They take great care in handling the young plants. I have noticed increased skills in all of them in many areas. They are a smart and earnest group of children. We thank those that brought in kitchen scraps for our compost bin. We will have excellent compost in a few months. We had a lesson on composting and they seem to understand how microorganisms, worms and insects turn the scraps into compost. Our next meeting will be June 8, and we may start splitting the group into two so some come every week, as the garden needs more tending during these warm months. We will advise the parents. We welcome volunteers, even if you just want to come one time. It puts a smile on your face to see the children involved in the garden. Olga





# THE JUNIOR GARDEN CLUB OF TEANECK



---

## **GCT Provides Herbs for Van Saun Park Demonstration Herb Garden**

### **By Pat Libutti**

A plethora of thunderstorms on Wed. May 21 and 22 caused changes in a planned herb transfer from the Greenhouse to Van Saun Park's Demonstration Herb Garden. On May 21, in a brief break from wet weather, Greenhouse members and a draftee transported the herbs. A big "shout out" goes to both Bob O'Brien and Bruce Libutti for hoisting all 85 herbs to the location. The rain began immediately after delivery. On Thursday, May 22, at 10 am, all herbs were planted by Bergen County Master Gardeners. The planting finished just as the soaking rain began. The various herbs were propagated or wintered-over at the Greenhouse. They served as examples of herb types for students in the School Program run by the Greenhouse. A partial list included Green Santolina, Lemon Verbena, Cuban Oregano, Pineapple Sage, Salad Burnet, Bay, Rue, Rosemary, Thyme, Yarrow, Basil, Horehound, Wormwood, Lemongrass, Feverfew and Catnip. **The following herbal workshops are scheduled and intended for children and adults. "Just Basil" (June 26<sup>th</sup>, 11 AM) will provide planting experience with basil by youngsters as well as basil based recipes. "Harvest Moon" (August 7, 11 AM) will demonstrate how to gather herbs for winter.** Both workshops take place at the Demonstration Herb Garden, adjacent to the Zoo. Pat Libutti will be leading the workshops. Contact her (libutti@gmail.com) to get the herb location maps and brochures, designed for use by both adults and children. Pat Libutti

---

## **Jam Workshop June 19th**

### **By Pat Taaffe**

Whether you've been thinking about learning to can, or you're well-versed in the ways of homemade jam, this class is for you. Hudson Valley-based canning teacher Amanda Steng will guide you through the basics of jam-making and boiling-water-bath canning. She'll include information on food safety, best canning practices, tips on how to store your newly canned goods, and more. She will be preparing Strawberry Vanilla Jam, and you will take home a pint size jar for yourself.

When: Thursday, June 19th  
 Time: 7-9PM  
 Where: Rodda Center, 2<sup>nd</sup> Flr Kitchen  
 Equipment: NONE

Cost: Members \$30.00,  
 Non Members \$35.00

Just bring your eagerness to learn all about jam making and take home a pint size jar of strawberry jam. To register please contact Pat Taaffe at [programstgc@gmail.com](mailto:programstgc@gmail.com) or call 201-931-6394

---

## **Final Word**

What follows are recipes from in the Garden Club of Teaneck Collection edited by Pat Libutti.

It has been my pleasure to have been your Newsletter Editor for the 2013-2014 season. Marty Steeil

## Chocolate and Green Tomato Cake

### Ingredients

2 ½ cups flour  
 3 T cocoa  
 1 t Baking soda  
 1 t Baking powder  
 ½ t cinnamon  
 1 ¾ cup brown sugar  
 ¾ cup butter (at room temp.)  
 1 cup buttermilk  
 2 large eggs  
 1 t vanilla  
 1 cup green tomato puree  
 1 cup semisweet chocolate chips (or any dark chocolate pieces)  
 1 cup chopped walnuts (optional)

### Preparation:

Grease and flour a 9"x 13" pan and set aside

Preheat oven to 350 degrees

Sift together flour, cocoa, baking soda, baking powder and cinnamon and set aside

Using a mixer cream together butter and sugar. Add eggs and beat until creamy. Beat in vanilla, buttermilk and green tomato puree.

Add wet ingredients to dry and mix well. Mix in chocolate and walnuts (if using).

Bake for 35 – 40 minutes (or until a toothpick comes out clean or almost clean if you like a very moist cake)

-----Sydelle Postman

## Cranberry Bars

### Ingredients

2 Cups of Sugar  
 2 Eggs  
 ½ Cup of Butter  
 1 ½ Cups of Flour  
 2/3 Cup of Broken Pecans

2 Cups of cut-up cranberries  
 Powdered Sugar

### Preparation

Combine the cream sugar, eggs and butter.

Add the pecans and flour.

Stir in the cranberries that have been cut into quarters.

Spread in a 10x15 inch pan that has been well greased.

Bake at 350 degrees F. for 25-35 minutes.

Let cool. Dust with powdered sugar

Cut into squares.

---Christina Mackensen

## French Apple Cake from 9/85's

*Ô } Appetit* p 43 - 8 servings

### Ingredients

3 large eggs  
 6 Tbsp sugar  
 10 Tbsp (1-1/4 sticks) butter, melted  
 11 Tbsp flour  
 1 Tbsp baking powder  
 5 cups peeled Golden Delicious (I use any kind I have) apples cut into 1/2 inch chunks  
 2 Tbsp light rum  
 Powdered sugar  
 Preheat oven to 350 degrees.  
 Butter 10-inch spring-form pan.

### Preparation:

Using electric mixer, beat eggs and sugar until light and fluffy.

Beat in melted butter.

Mix flour and baking powder in small bowl.

Add to egg mixture and blend just until flour is moistened.

Stir in apples and rum. immediately pour into pan.

Bake until golden brown and tester inserted in center comes out clean, 30 to 35 minutes.

Cool to room temperature. Sprinkle with powdered sugar.

---Olga Newey

## **Pumpkin Pie**

### **Ingredients**

1 1/2 cups cooked pumpkin

1/4 teaspoon nutmeg

3/4 cup sugar

1/4 teaspoon cloves

1/2 teaspoon salt

3 eggs, slightly beaten

1/2 teaspoon ginger

1 1/4 cups milk

1 tsp cinnamon

3/4 cup evaporated milk

### **Preparation:**

Thoroughly combine pumpkin, sugar, salt and spices.

Add eggs, milk, evaporated milk; and blend.

Pour into pastry-lined pie pan.

Bake at 450F for 10 minutes,

Then at 325F about 45 minutes or until mixture does not adhere to a knife.

This makes one 9 inch Pie. Enjoy!

Sara Jones

## **Hilde Souza's Eggplant Salad**

*This salad is from Bahie, Brazil, and is Hilde's mother's specialty.*

### **Ingredients/Preparation:**

2 eggplants, cut into squares. Add a little salt to the water, and cover the pot. Heat with flames not too high. Boil about 10 minutes. Then turn off heat, drain. Let cool. Drain any extra water. When cooled, mash 2 garlic cloves (to taste), diced onion (med.) olive oil, diced green tomatoes, and Calamata olives, (cut into little pieces).

Tastes best when aged 2-3 days. Serve with crackers, pita, vegetables.

## **Zucchini & Tomatoes Sandwich or Appetizer**

### **Ingredients:**

Zucchini: number depends on how many sandwiches you are making. Tomatoes, Whole wheat bread and Romano-Basil Vinaigrette dressing and Swiss Cheese

There are two ways to do this: open faced or closed sandwich. How many slices of bread you use depends on how many sandwiches you make.

### **Preparation:**

Cut zucchini into 1/8" rounds

Grille zucchini with a little olive oil. The object of the grilling is to release the sugars. Fry for about 5 minutes

Toast the bread and slice the tomatoes into regular sandwich type slices 1/4" thick. The stronger the acidic tomato is the better.

### **Assembling:**

On bottom slice of bread: place several slices of zucchini, followed by 2 tomato slices, 1 cheese slice, 1 tsp. vinaigrette over the tomatoes, and last, second slice of bread. The zucchini should be warm enough to melt the cheese.

### **Variations:**

Use other veggies in this sandwich and build on the basic recipe.

You can use other dressings, such as horseradish; and other cheeses, such as mozzarella, asiago, and pepper jack.

You can leave the second slice of bread off and serve it as an open face sandwich.

---Marty Steeil

### **Basil Lemonade**

"I made the lemonade with a very simple recipe:

Buy a 2 liter bottle of lemonade

Put a half ounce of basil into a blender and half the lemonade

Blend on high for 1 minute and pour into a container

Repeat with the rest of the lemonade and another half ounce of basil. Pour the rest into the container.

Put the container into the frig and every time you open the frig for the next 24 hours shake the container

After 24 hours strain the mixture through cheese cloth or a very small holed strainer (get out all the green). It is best served ice cold. It tastes great alone. It also makes a great base for adult drinks. Enjoy!"

---Marty Steeil

### **Pat's Herbed Ice**

Decorative herbed ice: Add small snips of herbs to each cube in an ice cube tray. Add water first to 1/2 of the cube space, then freeze, then add the herb snips and water and re- freeze. This is a nice touch to an iced beverage, including a cool glass of water.-

--Pat O'Brien Libutti