



Garden Club News

October 2014

PO Box 3253 Teaneck, NJ 07666

www.gardenclubofteaneck.org

The next meeting of the Garden Club of Teaneck will be held on Thursday, October 9th at the Richard Rodda Center. The meeting will start at 7:30pm. That evening our guest speaker will be Dave Daehnke. He will speak to us on how to incorporate edibles into our landscape.

The first meeting of the Greenhouse Committee of the Garden Club will be on Saturday, October 4th at 10:00 am.

Member News

Message from Pat Fromm, President

As I write this morning, I'm enjoying a delicious cup of Mountain Mint Tea.... You may recall one of the culprits in the greenhouse this spring was the mint (Joe remembers!) and so, we tossed all of our mint, including the much prized Mountain Mint. It was moved to the newly built cold frame on the east side of the greenhouse where it survived! This spring, I transplanted some of it to my garden. It's not only a lovely plant, but a terrific pollinator and as I discovered this am, makes a wonderful cup of tea.

End of summer hasn't meant end of events! There is SOOOO much going on this autumn and this weekend was a fine example! I tried to experience as much as possible and hope you did as well. On Saturday, along with Mark, we went to Saugerties to the Hudson Valley Garlic Festival. It was my first time and although it was a very warm 82, I really enjoyed it! There was music and entertainment, dozens of different kinds of garlic, shallots, and onions for the garden as well as more ways to eat and sample garlic than I care to try! I mean, "Garlic Ice cream", really! Don't get me wrong, I did sample more than my share

of raw, roasted, spread, dips, jerky and even garlic scapes. If YOU would like to explore one of the regional garlic festivals, there is more this autumn.

Sussex Co Honey and Garlic Festival
October 11th

[Easton Garlic Fest](#) – Easton, PA – October 4-5, 2014

[Garlic Festival at the Farmer's Market-Warrensburg](#) – Warrensburg, NY – October 10, 2014

[Garlic and Harvest Festival](#) – Bethlehem, CT – October 11-12, 2014

[Virginia Wine & Garlic Festival](#) – Amherst, VA – October 11-12, 2014

[Heirloom Garlic Tasting Festival](#) – Hoboken, NJ – Oct 12, 2014

This weekend was also the annual Bergen County Fair at Overpeck. For my Master Garden certification, I have to do volunteer work for the organization. This weekend I clocked 10 hours to work the Master Gardeners booth, and it was educational as well as social and fun! I always learn so much at this event, and this year, I got to see a chick hatch in real time. We have a great speaker at this month's meeting, October 9th. Dave Daehnke will show us how to beautifully and artfully incorporate edibles into our landscape. Hope you can make it.

If you need a ride to the meeting and cannot drive, please phone me and I'll arrange a ride for you. 201 880 6110. I will see you all on the 9th. Pat

**Message from Len Schwartz,
Greenhouse Director**

Hi Everyone

Our new season is starting Saturday, October 4th.

The only material changes at the greenhouse made during the summer were the addition of a second picnic table and of an outside storage cabinet for the Jr Garden Club. We have also completed three quarters of the cold frame along the eastern outside wall. The kitchen/ bath remodeling job has been approved by the town and can proceed after some further discussions between Rudy, our contractor, and the remodeling committee. The greenhouse has been tidied up (thank you if you participated in pulling up the weeds) and sprayed by Joe with Clorox antiseptic. It is now ready to receive member's plants. Make sure that all material is thoroughly cleaned before being brought to the greenhouse and then given a final phyrithium spray outside (two spray containers are located on the desk).

Possible improvement projects for the year include: upgraded lighting for the seed beds, automated watering for some plant sections, setting up an emergency electrical generator to supply power to the heaters in a black out and completion of the kitchen remodeling.

Groups and Benches:

With the departure of Fred, Carol and Marin there are at least three available benches which will be raffled after the Nov. meeting. We will again have month long group assignments cleaning the kitchen, bathroom, meeting room and the greenhouse. Last year's groups and their meeting times will be the same this year unless there are requests

to change. There is a need for new group leaders for Monday and Friday.

I hope to see you all on Oct 4th, Len.

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

The light levels are diminishing yet there are good growing conditions for fall vegetables. Insect populations are dropping initiating bird migrations to southern climates. This is an interesting time for birders as they witness the migration of raptors in their pursuit of their food source. This region is a major flyway for many bird species but watching birds of prey using thermal updrafts in their trek south is fascinating. I am always in awe of this migration. It serves for me as yet another harbinger of autumn. Now is the time to reflect back on the growing season, checking your journal and evaluating your results. This was a great growing season. Enjoy the autumn. Joe

**Message from Aura Altieri
VP of Membership**

Your 2014-15 membership dues are due by October 1st.

Please remit by check, made payable to Garden Club of Teaneck and mail to

Garden Club of Teaneck
PO Box 3253
Teaneck, NJ 07666
ATTN: Aura Altieri, Membership
Chair

ALL MEMBERS WHOSE DUES HAVE NOT BEEN PAID BY NOVEMBER 20TH SHALL BE REMOVED FROM THE MEMBERSHIP LIST. Aura

Herb of Month - Patty Libutti

From the UrbanHerban's Notebook:



Five Culinary Herbs to Preserve Now Before It's Too Late

- 1. Basil:** Freeze it in water-basil cubes, use it in vinegar or oils, or dry it .All methods have one danger: the possible darkening of the basil. Do not put into plastic. This herb loses its volatile oils very rapidly.
- 2. Rosemary:** Dry it, freeze it (in whole branches—pick the needles you need).
- 3. Tarragon:** Dry it, keep in vinegar or oil.
- 4. Oregano.** Dry it ---freeze minced oregano with basil, the better to put in tomato sauce.
- 5. Thyme:** Dry it. Use paper bags or drying racks.



TEAS

The Three Lemons: Lemon Balm, Lemon Grass and Lemon Verbena. Make it a “Four Lemon Tea” by squeezing a slice of lemon over each glass of tea before serving.

The Three Flowers: Lavender buds, Chamomile, Rose Hips. Use a scented rose geranium leaf as garnish. Or, even add it for “The Four Flowers”!

The Three Mints: Peppermint, Orange Mint, Horsemint (or Spearmint). Make it “citrus plus” by squeezing a slice of orange over each glass of tea before serving.



Spearmint

Tea Drinker's Top Five for Tea Making

What you enjoy drinking that will be likely to taste good when iced. Here are some winning combinations. You can use them in equal portions, or accentuate one flavor.

- 1. Lemon Verbena:** There is nothing like the intense lemon smell---and taste.
- 2. Borage:** The color of the flower-----vibrant blue---and the fresh citrusy taste make this number 2.Add a flower to cold water.
- 3. Mints:** From sweet (spearmint) to sharp (peppermint) to fruity (orange mint), this family of herbs is bound to please all.
- 4. Chamomile:** The soothing smell alone gets this herb on the top five. But the tea, both hot and cold, is a winner.
- 5. Lavender:** Besides a relaxing tea, you can bathe your dog with it to calm him (or her) down

Final Word

The Garden Club of Teaneck did a lot during the month of September:

- We had a celebration of life at George Tipton's 100th birthday party.
- We met the new mayor, Lizette Parker, and gave her a tour of the Greenhouse and Outside Gardens.
- We had a great pontoon ride along the Hackensack River with the River Keeper.
- Finally some thank notes from the 2014 scholarship winners

Here are a few pictures. Enjoy



HAPPY 100TH BIRTHDAY GEORGE TIPTON



MAYOR PARKER TOURS THE GREENHOUSE & OUTSIDE GARDENS



THE GARDEN CLUB RIVERKEEPER OUTING



THANK YOU NOTES FROM THE SCHOLARSHIP RECIPIENTS