



Garden Club News

Summer 2015

PO Box 3253 Teaneck, NJ 07666

www.gardenclubofteaneck.org

The first meeting of the Garden Club of Teaneck for 2015-16 will be held on Thursday, September 10th at 7:30 PM at the Rodda Center. Speaker: Kim Eierman, "Attracting Nature's Pest Control: Gardening for Beneficial Insects".

The first meeting of the Greenhouse Committee of the Garden Club for 2015-16 will be on Saturday, October 3rd at 10:00 AM at the Greenhouse.

Member News

It is my pleasure to announce to the membership that Pat Libutti has graciously agreed to become the Editor of the Newsletter of the Garden Club of Teaneck. Pat has been an author, archivist, newsletter editor for a national organization, and good friend. I have been your newsletter editor for the past five years, and I believe it is time for a change and a fresh perspective. Everyone, please welcome Pat to her new position. May we all benefit from her experience, enthusiasm, and professionalism. I thank you all for a great ride.

My kindest regards, *Marty*

Message from Pat Fromm, Acting President

All members are invited to come out to the 4th annual Harvest Fest! It's a delicious pot-luck smorgasbord and a great time to discuss summer gardening challenges and triumphs. Please remember to take your spare veggies to food pantries, locatable with *Ample Harvest* (www.ampleharvest.org). Gary Oppenheimer, our speaker last March, showed how to locate food pantries needing produce. *Helping Hands Food Pantry*, 185 W. Englewood Ave., Teaneck, welcomes veggies. Bring on Tuesdays and Thursdays, 11-12. It is best for the clients if you bring before noon (www.Teaneckpantry.com). Please don't let those veggies die on the vine when our neighbors are hungry.

Message from Len Schwartz, Director of the Greenhouse

If you've been inside the Greenhouse lately, you've noticed that everything in the meeting room is jumbled due to the kitchen/bath remodeling, which is now about complete. The kitchen looks great and is now usable. But we need to have the utensils and other materials organized and put away into the new cabinets. Please feel free to help do this. The old white kitchen cabinets and the big desk are free to anyone who wants them, but the small wooden cabinets that used to be suspended over the windows will be retained and used someplace else.

The raised bathroom floor has been removed by the DPW because it was water-

damaged and falling in, which created a safety problem. This will leave us for now with an unpainted cement floor with a need for additional work. Otherwise, the toilet is now functional, with a new vanity and sink.

So, we are using some the money we earned from past plant sales to enhance the greenhouse and grounds. Sometimes we pay outside contractors, sometimes the town funds a project, and sometimes we are able to do it ourselves.

Message from Joe Papa, Horticultural Director

We are at the height of harvesting the summer vegetables, but there are some highly productive months ahead and those of you who are ambitious should take advantage of this period. As you know, our ritual is to plant many fall vegetables, which include cabbage, bok choy, beets, carrots, peas, spinach, kale, and kohlrabi, as well as our favorite: lettuce. Insect populations are decreasing, evaporation is minimal, and weeds, if managed, require minimal work. The fall crops are really wonderful, and with the use of row covers, can extend your growing and harvesting into November, which makes you less reliant on produce from the grocery stores. This link takes you to the Burpee calendar for planting:

<http://www.burpee.com/gygg/growingCalendarNoZipCode.jsp> .

Enjoy the fall season; it is a great time to grow edibles.

Groundhogs amongst Us

Since mid-June, I have caught five groundhogs on Greenhouse grounds and garden plots. In the past, Joe and I caught one in the Greenhouse. Currently, I have the trap set for my sixth. If we have 12, I want to catch all 12.

The trap is presently in the overgrown shrubbery by the golf course where there are several huge old holes. Joe says groundhogs

are stupid and will run into the trap if you leave it where they cannot miss it. The trap did not work until I did just that. The animal ran right into it, just as Joe had predicted. I am baiting the trap with watermelon rinds and they seem to love them (well, it *is* summer). I bring them to a wild spot between two creeks and let them go (after marking the tails with red paint.) The trap is covered with a contractor's black plastic bag, creating instantaneous night. If you see a red paint-marked groundhog, it means that it somehow found its way back to us.

---Anna Kurz

Message from Mark Penchinar, Vice President, Program

Kim Eierman will speak on Attracting Nature's Pest Control: Gardening for Beneficial Insects on Sept.10, our first meeting of the 2015-2016 season. Kim is an Environmental Horticulturist specializing in ecological landscapes and native plants. She teaches at the New York Botanical Garden, Brooklyn Botanic Garden, The Native Plant Center in NY, Rutgers Home Gardeners School and several other institutions.

In addition to being a Certified Horticulturist through the American Society for Horticultural Science, Kim is a Master Gardener, a Master Naturalist, an Accredited Organic Land Care professional, a Steering Committee member of The Native Plant Center and a member of the Garden Writers Association. Kim was awarded the Silver Award of Achievement by the Garden Writers Association for their 2014 and 2015 Media Awards Program.

Hot Day Herbal Tip: Persian Mint Salad

There is nothing cooler than mint paired with cucumber and yoghurt, laced with scallions. Simply seed and cube the cucumber, mince the mint and scallions, and mix with yoghurt in your desired amount. Ah!

---Pat Libutti, *Urban Herban's Notebook*

Hawthorne School Teacher's Luncheon and Business Meeting:

6/10/15

The Hawthorne School Program teachers: Stella Franco, Sydell Postman, Mark Penchinar and Pat Libutti, met with me for a light repast and discussion about the Hawthorne School Program at my home. We all agreed that we should continue the 2015 schedule. Although it was busy getting things ready for two classes, it was over in two weeks and there was less intrusion into the plant-sale activities.

Pat felt that the concepts involved in photosynthesis were too involved for fourth grade. She would like to do Native American herbs and their uses, which fits right in with the 4th grade social studies curriculum. Mark said that we should discuss all methods of propagation but

offer four – one to each table which would make it simpler. Stella wants to borrow mature plants from the members and show students what the plants they purchase may look like with care and time. Sydelle observed that her lesson needed more time.

We will consider distributing items only as needed because students start playing with them and don't listen to the lesson. We will start exhibits that show the seed, seedling, mature plant and fruit of some items with explanations. These might include pineapple, olive, and milkweed. I would like to pursue the discovery method.

Olga Newey

Hawthorne School Program Coordinator



Hawthorne students perusing plants to buy.

Last Word

Thanks for all you gave us, Marty! ---Pat Libutti, Editor

4th Annual Tomato & Veggie Harvest Fest

Saturday*, August 22nd, 2015, 4 - 7 pm
GCT Greenhouse, next to 296 Lindbergh Blvd., Teaneck

Email us at gardenclubofteaneck@gmail.com

* Rain date,
Sunday, August 23rd



Bring a dish[†] to share that has
(ideally) ingredients from your garden.

Come chat with fellow gardeners and share ideas and information about your successes and problems. What did well, what made tomatoes ripen faster, groundhog and rabbit problems, etc.

A social opportunity to learn and have fun.

[†] ANYthing zucchini, melon balls, pesto from all that basil served on a thin slice of baguette, bean dish, tomato salad, gazpacho, tomato sauce, any veggies roasted, pickled, or even raw sliced.

Go creative, surprise us and yourself!

