



# Garden Club News

## September 2014

PO Box 3253 / Teaneck, NJ 07666

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

The first meeting of the Garden Club of Teaneck will be held on Thursday, September 11<sup>th</sup> at the Richard Rodda Center. The meeting will start at 7:30pm. That evening our guest speaker will be Captain Bill, The Hackensack River Keeper. At that meeting, members will be able to sign up for a special Garden Club of Teaneck River Cruise on September 28<sup>th</sup>. The cost will be \$25.00 per person.

The first meeting of the Greenhouse Committee of the Garden Club will be on Saturday, October 4<sup>th</sup> at 10:00 am. Please see Len Schwartz's article for the Greenhouse cleanup schedule.

---

### Member News

#### Message from Pat Fromm, President

The committee has been busy planning fun and exciting programs, speakers, workshops, trips, and celebrations for the year ahead. Take a look at the schedule and mark your calendars now so you won't miss anything.

To kick off our 2014-15 year, our first meeting will be at the **Rodda Center on September 11<sup>th</sup>**. Our guest speaker will be the very entertaining Captain Bill, The Hackensack River Keeper. The talk will be a virtual tour of the Meadowlands, with photos and maps that will make you really experience the character of the river and meadowlands. Captain Bill will tell us a bit of the history and development of the area, as well as, show us the preservation and environmental activities that are making it such a beautiful and healthy place for wildlife. You'll be able to sign up and pay at the meeting for a GCT River Cruise scheduled for September 28<sup>th</sup>. Don't miss it!

We'll wrap up summer with our end-of-summer picnic but this year with a twist. George Tipton will turn 100 years old in

September and his daughter, Mary Jane is throwing a big bash for him. We're all invited to celebrate with the Tiptons and we don't have to cook or bring pot luck! Mary Jane promises tasty food and drinks and the party will be in her lovely garden 574 Northumberland Rd, Teaneck. All Mary Jane asks is that you ***call or email her to let her know you (and partner/friend) will attend so she can have ample food and drink. (201) 982-6498 (mobile) or [tippy10018@yahoo.com](mailto:tippy10018@yahoo.com)***

If you haven't stopped by the greenhouse gardens, do and take a walk around. I think you'll be impressed with the variety of vegetables, herbs and flowers our members are growing! Hope to see you at our first event! Pat

---

#### Message from Len Schwartz, Greenhouse Director

Hi Everyone. The summer is nearly over and the greenhouse is in a mess. We need to clean it up within the next few weeks.

1. The maintenance group will be starting to meet on Wednesday mornings and will concentrate on getting the meeting room organized.

2. Each one of us with a bench must weed under and around their bench. We have grown wonderful weeds over the summer and now it is time to harvest them. Fortunately our greenhouse weeds have very weak root systems and are most easily removed by simply pulling them out. We will donate the entire crop to the organic dump across the parking lot, not the dumpster. **Please have your bench cleared by September 13<sup>th</sup>**
3. Our groups will be responsible for weeding the rest of the greenhouse. Your group's section (both sides and center tables) is indicated by posted signs in the greenhouse. Working towards the meeting room from the rear, the group assignments are:
  - a) Wednesday group weeds the rear locked room
  - b) Friday group and any Sunday groups will weed the rear section where geraniums are grown
  - c) The Thursday group will weed the section with the potting table and grow lights
  - d) The Monday group will weed the next section where we grow flowers and herbs
  - e) The Tuesday group will weed the section where tomatoes are grown
4. If we all put in one hour or less the entire weeding job can be **done by September 20<sup>th</sup>**, so please do your part and start now. With the greenhouse cleared, we will be decontaminating the entire place and getting ready to receive our plants.
5. The town has approved our plans to remodel the kitchen/bathroom. We will be meeting with Rudy to finalize the job and hopefully have it done soon.

It's been a successful summer and I look forward to **our first meeting Saturday, Oct. 4<sup>th</sup>**. Len

---

### **Messagg'lt qo 'Lqg'Rcr c, Greenhouse Horticultural Director**

All who gardened this year had to appreciate the wonderful growing season we experienced, a summer of moderate rain and heat. Tomato yields were extraordinary as were most of the vegetables. The fall crops are progressing well with lettuce, Bok Choy, cabbage, kale, peas and my third planting of beets. This year I aggressively mulched with straw (Ruth Stout method) with minimal amendments, this was my third year and after adding lots of organic matter (compost) my soil food web is becoming self-sustaining. Fungal problems (as the planet warms) continue to plague us as the relative humidity was quite high.

Just a few words about fall clean up, I generally compost all my plants with the following exceptions: tomato, squash and cucumber vines, the reason, they are usually carriers of fungal spores. In fact any plant that shows signs of fungal damage should be disposed in plastic bags or at the very least in the garden debris area north east of the Greenhouse.

Lawn seeding season is upon us, the month of September in our zone is the optimum time to seed, with cooler temperatures and minimal evaporation promoting good germination. I am integrating White Dutch clover with my fescue mix. In addition to crowding out weeds, clover is nitrogen fixing (eliminating the need to fertilize), it is drought tolerant and attracts bees. I bought my seed from Outsidepride.com, so if you are reseeding here is the link.

[www.outsidepride.com/resources/](http://www.outsidepride.com/resources/)

What was once the insectary (along the North fence) has become a shade tolerant

plant garden. Many of you know that the town had inadvertently cut the plantings, once that happened invasive weeds took over and it became a weed garden. Just prior to the Harvest festival a number of members volunteered to weed this and the front garden. Many thanks to Anna K , Olga N, Lydelle, Annette T, Robyn L, Robin J, Pat F and Len S. and Melinda B. As much as I and others enjoyed and recognized the benefits of the Insectary, it became too burdensome to maintain. Therefore, it has been converted to a shade perennial garden with some really special Hostas, *Lingularia Dentata*, Ferns, Lady's Mantel and hellebores ( thank you Robyn L). Much of the material came from my own garden. It will take about three years for the plants to adjust to their new surroundings and really start to display their beauty.

Enjoy the autumn and start thinking about your garlic selections (*Deliziosa*). See the link to the Saugerties, NY Garlic Festival, September 27 and 28<sup>th</sup>. <http://hvgf.org/> Joe

---

### **Message from Nancy Cochrane The Memorial Herb Garden**

We have been busy maintaining the Memorial Herb Garden at the Library and it looks great. We are in the process of having labels made so everyone knows the plants we have. There are over 30 different herbs in the garden. We hope everyone will take the opportunity to visit the garden. Nancy

---

### **Herb of Month - Patty Libutti**

From the UrbanHerban's Notebook:  
BASIL

Basil & Tomatoes are the Peanut Butter and Jelly of Vegetable Land . The last basil needs to be harvested before it disappears into the frost, to be grown in the home garden-next year.

The best tasting basil, if plucked in July or August can be part of Sicilian Tomato and Basil Salad. Take a tomato, quarter it, drizzle olive oil and vinegar dressing over it, and top with thinly sliced basil. Also, try a Many-Basil Pesto: use Genovese Basil with others, such as Cinnamon, Lemon, or Pistou, the French contribution. Each blends for a piquant pesto.



Basil is past its prime, which was ~ July 21, and has lost some of its volatile oils. It would now be best in stews and sauces. Just dry it carefully and store in a brown glass jar (Why? Chemists have observed that the volatile oils will not seep through the glass, as they do with plastic). Or, store in the fridge, to be used a bit at a time when wish. Basil comes from India and spread quickly to the Mediterranean, thanks to travelers. It was used medicinally to cure coughs and colds, just like its relatives, the mints. It was originally considered dangerous, and it was believed that a pot of basil hid a scorpion under the pot base (Do you believe that one?)

---

### **Final Word**

To all of my good friends in the Garden Club of Teaneck who have sent me "Get Well" wishes while I am recuperating from major surgery I thank you all from the bottom of my heart. They have all been deeply appreciated. Marty Steeil