



# Garden Club News

## October 2011

PO Box 3253 Teaneck, NJ 07666

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

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### Calendar: October 2011

The Garden Club of Teaneck will meet on Thursday, October 13th at 7:00 pm. The meeting will be held at the Rodda Center at 250 Colonial Court. Our speaker that evening will be Don Torino from Bergen County Audubon Society (BCAS). He will talk to us about "Native Plants". The Greenhouse Committee will be partnering this year with the BCAS and the Teaneck Creek Conservancy this year to grow native plants. **Note: Meeting start time is half an hour earlier this year at 7:00 pm.**

The next Greenhouse Committee meeting will be held at the Greenhouse on Saturday, November 5th, at 10:00 am.

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### Member News

#### Message from Debbie Morgan, President

Dear fellow Garden Club members:

I look forward to seeing you all on Thursday the 13th. We will have an interesting program that evening, and some important club business to discuss. It has been suggested that we hold our holiday party at another facility this year—namely a restaurant. I welcome everyone's opinion on this issue. See you all on Thursday.

Yours in Gardening, Debbi

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#### Message from Len Schwartz, Greenhouse Director

The Greenhouse Executive Board met on Wednesday, Sept 21, and recommended the following:

- Marty Steil was approved as recording secretary to replace Pat Libutti
- If no individuals volunteer to serve on the hospitality group we may ask work groups to host meetings on a rotating basis.
- We are in active discussion with Mr. Broughton, the township manager, to

share the cost of a deer fence for the outside gardens. The goal would be to have it in place well before next season starts.

- The Board voted to recommend that the people working on the Grace Kriegel Memorial Herb Garden at the Library become a Greenhouse Work Group in coordination with the Garden Club. Members of this group would count their maintenance of the Herb Garden as their primary contribution to the Greenhouse. Some additional members are needed for this effort. We are also in discussion with Mr. Broughton about sharing the cost of upgrading the Herb Garden with reconstructed walkways and paving stones.
- We established a By Laws review committee with Nancy Cochrane, Dania Cheddie and Christina Mackensen to report back in November with recommendations.

- We will also be appointing a committee to review the rules associated with the outside gardens.

The next meeting of the Executive Board of the Greenhouse Committee is on October 12th. Contact a member of the Board if you would like something discussed.

Len

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**Message from Susan McGibney, VP of Membership**

To all club members:

Thank you to the many members who have already sent in their renewal membership checks. Please take the time now to write your check (\$20 individual \$35 two at the same address), payable to Teaneck Garden Club and mail it to:

Garden Club of Teaneck  
Post Office Box 3253  
Teaneck, New Jersey 07666

Attention: Membership

I will also be collecting membership dues at the October meeting. If you have any changes to your contact information, please send it in with your check. If you any questions about membership or dues please contact me at [susan1096@gmail.com](mailto:susan1096@gmail.com), or call 201 289 3355.  
Regards, Susan McGibney

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**Message from Christina Mackensen, Greenhouse Horticultural Director**

It's that time of year again to bring our tender plants into the greenhouse for over-wintering. Before doing so, please make sure that they are healthy and free of insects and pests. If the plants are not too delicate, you could give them a good rinse from the garden hose, or otherwise a thorough cleaning with soap and water. Fall is approaching soon and I would like to remind you that canna and dahlia tubers must be dug up after the first frost. The leaves should be cut

off and any remaining soil rinsed off. Care should be taken to ascertain that the tubers are completely dried up and then stored in a dry area before planting them again next spring. Leaves will soon begin to fall from trees. They could be shred and left as fertilizer on the lawn; or be used as soil-building organic matter. Another activity is to dig up and divide our overgrown perennials. We could exchange them with our gardening friends or just be generous and give them to appreciating recipients. Bulb planting can wait a few weeks yet.

Until next month, Christina

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**Message from Patrick Taaffe, VP of Programs**

First my new email address is [tneckgardenclubprograms@yahoo.com](mailto:tneckgardenclubprograms@yahoo.com). **We will be starting all our Garden Club meetings this season at 7:00 pm.** We will meet at the Rodda Center this month on Thursday, the 13<sup>th</sup>. Our first guest speaker is Don Torino from the Audubon Society. His topic is Native Plants. The Community is welcome to attend. Don's presentation will start at 7:30 pm. Don and his organization will be planting about 20 different native plants varieties at the Greenhouse this season. He will also lead a workshop for native plants later in the year. These plants will then be transplanted in the Spring at the Teaneck Creek Conservancy on Puffin Way. These two organizations have agreed to continue to work with the Garden Club of Teaneck as we look forward to extending our community outreach.

I am also interested in starting a Native Plant Work Group at the Greenhouse. Anyone interested in joining this work group please contact me at the meeting or email me at [tneckgardenclubprograms@yahoo.com](mailto:tneckgardenclubprograms@yahoo.com)

Thank you all. I will see you in the "Garden".

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## Ask Sara

Our "Ask Sara" question this month is: Now that the tomato growing season is at an end what do I do with my green tomatoes that I have left over? To ripen green tomatoes place them in a brown paper bag along with an apple. The apple emits ethylene gas, which accelerates ripening. Make sure to check on your tomatoes often.

## Recipe of the Month

This is my Mother's recipe for Fried Green Tomatoes Southern style.

- Slice several green tomatoes about half inch thick or to your liking
- Salt and pepper to taste
- Roll the green tomatoes in flour the same as you would fried chicken.
- Heat the oil very hot and fry.

The fried green tomatoes should be eaten while they hot or they will become soggy. Enjoy!

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## Last Word

An empty Greenhouse is a sad place. Please come fill me up!

