



# Garden Club News

## June 2012

PO Box 3253 Teaneck, NJ 07666

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

---

### Calendar: June 2012

The Garden Club of Teaneck will have its annual end of season luncheon on Saturday, June 2th at 12:00 pm at the Amarone Ristorante. The address is 63 Cedar Lane. The cost will be \$26.00 per person. There will be door prizes and lots of fun.

All Greenhouse members are reminded to please remove their plants, clean up their benches, weed and clean up around their space by June 15th. **The Greenhouse will close and be solarized (heat fumigated) starting on June 16<sup>th</sup> and not be open again until July 16<sup>th</sup>.**

---

### Member News

#### Message from Debbie Morgan, President

Dear Friends:

As the 2011/2012 Garden Club of Teaneck's season comes to a close our final meeting will be our annual luncheon at the Amarone Ristorante, Saturday, June 2th at 12:00. (See the enclosed menu for details.) Please let either Christina or I know if you plan to attend. We need to give an accurate head count of attendees. I promise you a good time with a few surprises and extra goodies. Enjoy your summer! Yours in gardening, Debbi

---

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

The greenhouse had a successful year. Our plant sale met its goals with respect to the amount of money raised, shorter duration, better signs and organization. We had very few plants left over at the end, while at the same time significantly increasing our contribution of plants to the town and reconstructed municipal green. We revised our bylaws, strengthened a clause allowing us to expel members who do not do their fair share. We revised the outside garden plot rules with the aims of increasing

fairness in obtaining good plots and increasing our standards for maintaining good gardens. Many of our gardens right now are looking wonderful and will stay deer free thanks to our new fence.

We have three new officers, two of whom are still in their first year at the greenhouse. We welcome Joe Papa as Horticultural Director, Pat Fromm as Secretary and Marty Steil as Assistant Treasurer. They will join me as Director and Sara Jones as Treasurer. We need to thank the following people for giving their time and effort far beyond the minimum required:

- Our Group Leaders: John Lewis, Jan Silberstein, Rufus Mock, Susan McGibney, Jane Furman, Sara Jones and Cynthia Mckay
- Olga Newley, Cynthia Mckay, and Helen Humphreys for the outstanding School Program.
- To Anna Kurz for Publicity, Signs and Native Plants.
- To Pat Taaffe for bringing in new directions ( native plants, bees, herb lectures)
- To Pat Fromm for signage.

- To Fred Dolch for Greenhouse Operatons.
- To Nancy Cochrane for the Herb Garden, Outside Garden Administration and Greenfest.
- A special thank you must go to Christina Mackensen for an outstanding job as our Horticultural Director

We have the immediate goal of killing the white fly population in the greenhouse by solarization (heat fumigation) this summer and then preventing their build up next year. In addition, we have also established a Greenhouse Grounds Committee to beautify our grounds. Anyone wanting to participate in this new committee please see Joe Papa. Finally we are investigating the possibility of installing two bee hives in the back of the outside gardens. Have a great summer. Len

---

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

#### **Whitefly Management**

It is critical that we all exercise whitefly controls during the course of the summer. Please see the remedies that we all can employ not only during the summer months but also prior to bringing plants into the Greenhouse in the autumn.

#### **Home Remedies**

Buy Yellow Sticky Traps

Home Made Sticky Traps: Small yellow pie plates covered with Tanglefoot (glue) or Vaseline. Place the traps at the base of the plants, and agitate the leaves frequently.

Topical Sprays: Target the underside of the leaves (the immature pupae stage) Cover all leaves and stems

Use an insecticidal soap or Horticultural Oil; spray twice a week for four weeks prior to bringing into the Greenhouse (read the directions)

Insecticidal soaps: Safer, homemade with Castile Soap (Dr. Bronners) or Ivory liquid hand soap 2 tablespoons per gallon of water.

Horticultural Oil- All Seasons Brand- smothers the pupae (very effective) read the directions

Do not spray on hot or humid days above 80 degrees. Spray in the morning. Make sure your plants are well watered before applying the spray. Always do a small test area before application. Use a dust buster or vacuum cleaner, vacuum and remove to a plastic bag or place bag in a freezer for 24 hours; this captures the adult winged stage. Home pest management is effective and should be exercised by all.

Everyone have a happy and relaxing summer. I will see you all in September. Joe.

---

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

A warm welcome to the newest members of the Teaneck Garden Club:

Robin Jackson  
Pat Pinto  
Elvira Martin  
Peter Kelly  
Julia Lipman

Thank you to all our current members who are actively recruiting and asking their friends and neighbors to consider joining the club. Everyone have a great summer. Sue

---

### **Last Word**

It has been my pleasure to have been the Editor of the Garden Club of Teaneck Newsletter. Everyone please have a healthy, happy, and safe summer. Marty Steel

# Amarone Ristorante

## Party Menu

63 Cedar Lane  
 Teaneck NJ 07666  
 Phone (201) 833 1897 Fax (201) 837 7883

[www.amaroneristorante.net](http://www.amaroneristorante.net)  
[Amaronetzeaneck@aol.com](mailto:Amaronetzeaneck@aol.com)

## First Course

### SALAD

*Mixed green lettuce in a light  
 champagne vinaigrette dressing*

## Main Course

*(you may choose item from any entree)*

### PENNE ALLA MOZART

*Pasta with shallots, green sweet peas  
 and light cream tomato sauce*

### POLLO AL CAPARI

*Breast of chicken sauteed with shallots  
 artichoke hearts in a white wine capers  
 sauce*

### EGGPLANT PARMIGIANA

*Fresh eggplant breaded, mozzarella  
 cheese & tomato sauce*

### TILAPIA OREGANATO

*Broiled filet of fish with bread crumbs  
 oregano in a wine garlic sauce*