

Patchogue Garden Club's

Garden Gazette

"All the dirt you need to know . . . and a whole lot more!"

May 2009

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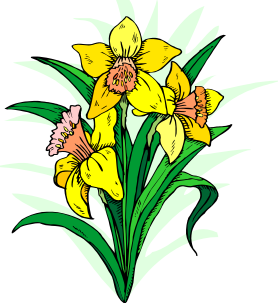
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Garden Gazette

P.O. Box 3030

Patchogue, NY 11772-0887

Submissions must be received two weeks before the general meeting in order to appear in that month's edition of the *Garden Gazette*.

Guy's Greetings

I want to thank those members who gave their time to help "Open the Garden". On Saturday, April 25, 2009, we raked, hoed, clipped, trimmed, swept, dug up, threw out, transplanted, ate, and drank, but most of all we admired the beauty of an awakening garden after its long winters nap. Thank you to Arlene Lamberti for the arrangements for help from Kristyn Poopert and Shannon Epsky of Girl Scout Troop 1232.

A thank you is owed to Carol Tvelia, who once again chaired the plant and yard sale this year, and all the members who donated their time and "stuff". We made \$815.00 this year. Remember, the proceeds from this event go to our Scholarship for a graduating Patchogue-Medford High School senior.

As we prepare for Memorial Day, please take a moment and remember those who gave their all, so we can enjoy the freedoms we have.

It's finally time to plant, plant, plant!!!



"Never Forget"

Mark the Date

☑ Tuesday, May 26, 2009, 7:00 PM, general meeting at Hagerman Fire Department, on the corner of Dunton Avenue and Oakdale.

☑ Saturday, June 6, 2009, 9:00 AM, Breakfast in the garden. Bring a dish to share and your favorite beverage. The club provides bagels, coffee, tea, and fixin's.

☑ Saturday and Sunday, June 6-7, 2009, Neighbors and Gardeners of Bayport and Blue Point will be having a garden tour on the 6th, 1:00-5:00 PM, and a plant sale on the 6th and 7th, 9:00 AM-5:00 PM at 63 Gillette Avenue, Bayport. For more information: P.O. Box 525, Bayport, NY 11705. Get tickets at 472-1898; more info: Maureen at 363-8913 or 806-7640.

☑ Saturday, July 11, 2009, Patchogue Garden Club's 9th annual garden tour. Pre-purchase tickets at \$13 (\$15 on the day of the tour). Gardens open at 10 AM and close at 3:00 PM. For more information, call Paula at 289-0234. The post-tour dinner will be on the same day as the tour at the home of **Paula Murphy, 6:00 PM, 125 Smith Street, Patchogue, NY**. Sorry, no fireworks this year.

April Meeting in a Flash

Lee Ann Sealy representing Natural Gardening the Organic way through Neudorff gave a very informative talk. She also had a variety of products for the members to look at and information to take home. There was a lively question and answer session. The information was much appreciated.

Guy spoke about meeting with Village representatives regarding the feasibility of renovating the Winona Cottage. We still don't know the answer to if and how the cottage can be utilized.

The Design Committee reported on adding and replacing plants in the Community Garden and on working on getting it named a National Wildlife Federation's Certified Wildlife Habitat™ (see below).

Bring Life to Your Backyard

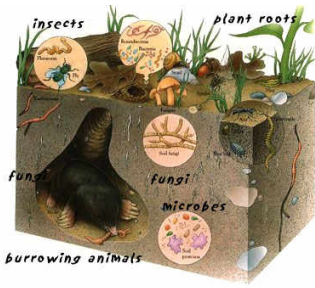
Invite delightful songbirds and colorful butterflies to your backyard by providing the things that animals need the most -- food, water, shelter and places to raise their families.

Join more than 118,000 folks who have already created havens for wildlife through National Wildlife Federation's Certified Wildlife Habitat™ program. You'll get great benefits, too! Get started at <http://www.nwf.org/index.cfm>

When you certify with your application fee of \$20, you'll receive all these great benefits: a personalized certificate that recognizes your NWF Certified Wildlife Habitat™; a free NWF membership which includes a full year's subscription to the award-winning *National Wildlife*® magazine and 10% off all NWF catalog purchases; a free subscription to the quarterly e-newsletter, *Habitats*, full of insightful tips and information on gardening and attracting wildlife year after year; and your name listed in NWF's National registry of certified habitats...to recognize all you've done for wildlife. And, once you complete your application, you'll be eligible to purchase the "wildly" popular Certified Wildlife Habitat™ yard sign that shows your commitment to conserving wildlife. All you need to do is provide elements from each of the following areas: food and water sources, places for cover, places to raise young, and sustainable gardening.

Long Island Natives

The use of native plants in landscaping and restoration activities on Long Island are being increasingly encouraged by local government, environmental organizations, and scientists, as the impacts of invasive species and development on biodiversity are understood. The all-volunteer Long Island Native Grass Initiative (LINGI) is one of the efforts to provide native plant material to the public. Species currently available at LINGI's first annual sale are Indian grass (*Sorghastrum nutans*), Little Bluestem (*Schizachyrium scoparium*), Big Blue Stem (*Andropogon gerardii*), Switchgrass (*Panicum virgatum*), Purple Top (*Tridens flavus*) and various forbs. The sale is June 12, 13, 26, and 27 from 9:00 AM to 1:00 PM at Suffolk Community College Eastern Campus Greenhouse. For more details contact Polly L. Weigand, 757-2315 Ext. 3, or polly.weigand@suffolkcounty.ny.gov.



Hostesses for May:

Bonnie Bossert
Joanna Drake
Mary Ann Tchinnis
Mildred Zimmerman



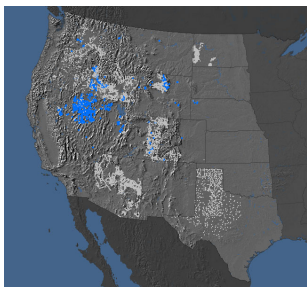
Yum! Thank you all!



Mormon cricket or Shield-Backed katydid, *Anabrus simplex*



Crickets on the road



Mormon cricket density

Serious Dirt from Richard Waldman

So You Think *YOU* Have a Bug Problem?

24 April 2009, *Wall Street Journal* by JIM CARLTON

TUSCARORA, Nev. -- The residents of this tiny town, anticipating an imminent attack, will be ready with a perimeter defense. They'll position their best weapons at regular intervals, faced out toward the desert to repel the assault. Then they'll turn up the volume. Rock music blaring from boom boxes has proved one of the best defenses against an annual invasion of Mormon crickets. The huge flightless insects are a fearsome sight as they advance across the desert in armies of millions that march over, under or into anything in their way. The 2-inch-long blooded, ravenous insects often carpet the arid landscape in the spring and summer, devouring vegetation and driving residents to distraction.

But the crickets don't much fancy Led Zeppelin or the Rolling Stones, the townspeople figured out three years ago. So next month, Tuscarorans are preparing once again to get out their extension cords, array their stereos in a quarter-circle and tune them to rock station KHIX, full blast, from dawn to dusk. "It is part of our arsenal," says Laura Moore, an unemployed college professor and one of the town's 13 residents.

They march in columns that in peak years can be two miles long and a mile across, swarms move across the badlands in search of food. Starting in about May, they march through August or so, before stopping to lay eggs for next year and die. In between, they make an awful mess. They destroy crops and lots of the other leafy vegetation. They crawl all over houses, and some get inside. "You'll wake up and there'll be one sitting on your forehead, looking at you," says Ms. Moore. They swarm on roads, where cars turn them into slicks that can cause accidents. So many dead ones piled up on a highway last year that Elko County, Nev., called in snowplows to scrape them off. Squashed and dying crickets give off a sickening smell. "For us, it's mostly the yuck factor," says Ron Arthaud, a painter here.

Many springs, the infestation is negligible. But every few years, far bigger swarms hatch. From 2003 to 2006, armies of crickets went forth. They smothered the county seat, Elko, causing pandemonium as residents fled indoors. Realtor Jim Winer couldn't, because he had to show homes. "I carried a little broom in my car," he says, "and when I got out, I would sweep a path through the bugs to the house."

Every half-century or so, plague like numbers hatch. The critters got their name in the 19th century after a throng of them ravaged the crops of a Mormon settlement. But "I don't think they care about Mormons or Baptists," says Lynn Forsberg, who runs Elko County's public-works program. "I don't think they care about anything."

What to do with all that Rhubarb: Rhubarb Almond Bars

These simple tangy rhubarb bars with an almond shortbread crust have all the sweet-tart flavors of rhubarb pie without the fussiness of pie crust—and you can still serve them topped with ice cream and/or whipped cream. The bars can be made through step 2 up to a day ahead of time.

Total Time: 2 hrs 40 minutes. Makes: 24 bars.

INGREDIENTS

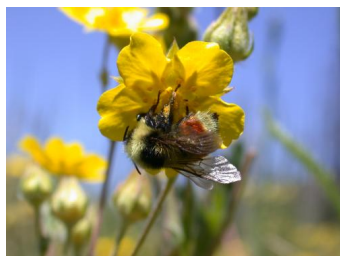
1 1/2 pounds rhubarb stalks cut into 1/2-inch pieces (about 6 cups)
2 cups granulated sugar
2 1/3 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon kosher salt
2 sticks (8 ounces) frozen unsalted butter
2 large egg yolks
2/3 cup whole unsalted almonds, toasted

INSTRUCTIONS

1. Combine rhubarb and 1 cup of the sugar in a medium nonreactive saucepan over medium heat, stir to combine, and cook until rhubarb releases some juices, about 5 minutes. Reduce heat to low and simmer, stirring occasionally, until rhubarb is soft and just starting to fall apart, about 25 to 30 minutes. Remove to a bowl and let cool.
2. Combine flour, remaining 1 cup sugar, baking powder, and salt in a large bowl. Grate butter on the large holes of a box grater, add to flour mixture, and rub between your fingertips until ingredients just hold together when squeezed, about 3 minutes. Add yolks and combine until dough forms large, fist-size chunks when squeezed, about 1 minute (the dough will be crumbly). Shape dough into a flat disk, cover in plastic wrap, and refrigerate for at least 30 minutes.
3. Heat the oven to 375°F and arrange a rack in the middle. Coarsely chop the almonds and set aside.
4. Evenly crumble chilled dough over the bottom of a 13-by-9-inch baking dish, then firmly press it into the dish using your fingers or the bottom of a measuring cup. Sprinkle almonds over top and press lightly into the dough. Using a slotted spoon, evenly spread cooled rhubarb over the base. If you have any remaining syrup, pour up to 1/3 cup over the top. Bake until dough is brown and rhubarb mixture is bubbly around the edges, about 40 to 50 minutes. Let cool completely before cutting. —Ed.

“Come Hither, Bumblebee, and Pollinate”

In the *New York Times*, April 30, Anne Raver wrote about research showing that native species are more attractive to pollinators than non-native species. A thousand different plants were surveyed, only 50 of which were native, but 80% of them attracted pollinators. Of the 950 non-native species, only 10% were. While the European honeybee population has dwindled, there are many other pollinators to take its place, e.g., native bumblebees, large and tiny wasps and flies, beetles, butterflies, hummingbirds, and solitary native bees. Many of our native bees are better than the European honeybee at pollinating because they can vibrate the flower, causing the pollen to fall from the stamens to the stigma where it fertilizes the ovules. The more habitat we provide and desirable species we plant, the more we will attract pollinators and increase their numbers. No one suggests giving up your lavender, catmint, oregano or rosemary; just pack in more natives, perennials such as black-eyed Susans, coneflower, giant hyssop, coreopsis, larkspur, Joe-pye weed, blanketflower, sunflower, lupine, evening primrose, poppy, penstemon, salvia, goldenrod, asters, and sedum. Annuals and biennials to plant include milkweed, cosmos, poppy, mullein, daisy, and verbena. Attractive shrubs include wild roses, blueberries, berry brambles, elderberry, and sumac. —Thanks to Paula Murphy





9th Annual Garden Tour

Saturday, July 11th

Gardens open at 10am & close at 3pm

"Green fingers are the extension of a verdant heart." Russell Page

sponsored by
PATCHOGUE GARDEN CLUB

Tickets: \$15.00 per person
Pre-purchase price: \$13.00

For information,
Call Paula (631) 289-0234

Pre-purchase tickets by sending a check to:

Patchogue Garden Club
P.O. Box 3030
Patchogue, NY 11772-0887

Proceeds benefit Scholarship Fund & Community Beautification



June, the month of roses
Above, David Austin Rose
'Gertrude Jekyll'

Timely Tips for June

- ☀ Remove old flowers, not foliage, from spring-flowering bulbs & perennials.
- ☀ Prune shrubs that just flowered—weigela, philadelphus, deutzia, etc.
- ☀ Many shrubs can be propagated from softwood cuttings thru early July.
- ☀ Sow seeds of fast-growing annuals for late bloom—marigolds, zinnia, cosmos.
- ☀ Last chance to fertilize trees and shrubs!
- ☀ Remove faded flowers from rhodies and azaleas.
- ☀ Establish regular watering schedule for tomatoes to avert blossom-end rot.
- ☀ Give house and greenhouse plants a vacation outdoors in a shady area.



Patchogue Garden Club

PO Box 3030

Patchogue, NY 11772-0887

“Come grow with us”

Founded 1996

Our battle-fields, safe in the keeping
Of Nature's kind, fostering care,
Are blooming, - our heroes are sleeping, -
And peace broods perennial there.
~John H. Jewett

