



October 2011 Newsletter

NOVEMBER MEETING HOSTESSES: Ann Barker, Elise Jodrey, Connie Anderson,
Judy Baron
NOVEMBER MEETING CENTERPIECE: Gerda Heathcote
NOVEMBER PLANT OF THE MONTH: Joan Bonnette

MESSAGE FROM THE PRESIDENT:

Dear Garden Club Members,

This past week I have been working with other Club members getting our public gardens ready for the winter. Last Tuesday, Judie Baron, Gary Dallas-Koziol, Colleen Blanda, Nancy Durette, and I weeded, pruned and raked the Sensory Garden at Greeley Park. The garden looks all happy now. We left some plants up for winter interest. The large Zebra grass looks lovely, dancing in the breeze. I always sneak a peek at it when I drive by.

This Saturday, Lin Schimel and I helped other volunteers at the Hospice House in Merrimack get the gardens there all cleaned out for the winter. Now, I have to do the same at my house. I do, however, prefer to wait for a frost before I clean things out. I have lots of annuals and tender bulbs that I am waiting for the frost to get to. They need to be out of the way before I can plant some spring bulbs. I went a little overboard and bought over 300 of them (silly me).

Looking around my yard, at all of my plants, the star performer this year was Geranium 'Pink Penny'. To

the right is a photo. Pink Penny has been blooming since June. It is still full of flowers, at the end of October. The plant is low, works as a ground cover and will creep over other plants. I love it! My idea of a good perennial is one with a long bloom and this plant certainly fits the bill.

At our next Garden Club meeting, Ann Barker will be our speaker. Her topic is "Guess this Plant". It should be a fun meeting. I hope you can all come. This will be our last meeting till after the Holidays. We have lots to discuss to get ready for our Holiday Party in January.

See you November 2nd!!

Joan



Thank you Thank you Thank you

Thanks to all the members of our Club who helped to maintain the gardens throughout the summer at Greeley Park, Humane Society and The Merrimack Hospice House. We appreciate all the time and effort you put into the gardens. A special thank you to Judy Geer and Judie Baron for coordinating all the volunteers and making sure the gardens always looked great.

GARDENING QUOTE:

I have often thought that if heaven had given me a choice of position in calling, it should have been on a rich spot of earth, well watered—no occupation is so delightful to me as the culture of the earth. ~Thomas Jefferson

GARDEN THANK YOUS



Thanks to all for helping with the Sensory Garden Fall Clean-up! I am sad to see all the beautiful color gone, but look forward to another wonderful array in 2012.

Thanks again!!
Judie Baron

It was a good year for the Humane Soc. garden. Most of the summer we had sufficient rain to take care of the garden, and volunteers were able to fill in and water, during the few dry times. As we were working on the garden this summer, many people (workers, visitors and volunteers) would comment on how pretty it looked and thanked the Nashua Garden Club for taking care of it. On Oct. 18th, Tina Rufo, Natalie Wallace and I did the fall maintenance. Thank you ladies for your help, and a special thank you to Tina for going up Mon. and doing part of the work. Thank you to all the summer volunteers that helped with the garden. Hope everyone has a great winter and that spring will come again soon!
Judith Geer

UPCOMING EVENTS:

Nashua Garden Club Meeting

First Baptist Church, 121 Manchester St, Nashua

Topic: Guess This Plant!

Speaker: Ann Barker

Wednesday Nov 2, 7:00pm

NO MEETING IN DECEMBER! See you January 21st for our workshop and holiday luncheon!

NH OPEN DOORS

Cozy Tea Cart

Open our door and be welcomed with samplings of delicious tea-infused food and warm tea!

Sample a Thanksgiving dinner, each course prepared by local chefs. We will pair one of our specialty teas with each dish for you to enjoy. Visit with local artisans and start your holiday shopping early. And on Saturday, meet Katrina Avila Munichiello, author of "A Tea Reader." Enter our FREE gift basket drawing and enjoy 10% off our seasonal teas!

For more details visit www.TheCozyTeaCart.com OR www.nhopendoors.com

Saturday, Nov. 5th from 10-5

Sunday, Nov. 6th from 10-5

SECOND TUESDAY TEA WITH THE AUTHOR

Cozy Tea Cart

Join us on as we welcome author, entertainer, and award-winning professional speaker, Steve Gamlin. Steve will entertain you with stories from his books. Soft background music will be provided by harpist Zachary Adinolfi and specialty teas and treats will be provided by The Cozy Tea Cart. This event is free and open to the public, however seating is limited. Reservations required.

Danielle Beaudette, Owner/STI Certified Tea Specialist

603-249-9111

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Tuesday, Nov. 8

Rebecca Rule will be at the Historical Society Nov. 15 at 7:30. She tells funny stories about New England. It would be good to support our plant sale host.

ARTICLES OF INTEREST:

Garden Good Guys- From the Iowa Gardener's Calendar, *submitted by Ann Barker*

Adult Ladybug beetles can be red, orange, yellow, gray or black, with or without spots. Both adults and larvae feed on soft bodied insects such as aphids.

Ground beetles (including those such as rove beetles and tiger beetles) can be black, brown, brightly colored or iridescent. Many are nocturnal. They are ferocious predators.

True bugs, such as the assassin bug, the spined soldier bug or the damsel bug, have straw like mouth parts folded under their bodies. Predator bugs pierce and suck the body juices from many harmful insects. The nymphs resemble the bugs.

The larvae of the mealybug destroyer looks like a mealybug badly in need of a haircut. The adult is a tiny black lady bug with a red head. Both eat mealy bugs.

Window Sill Herb Garden- *submitted by Cynthia Spinelli*

You can bring your herb garden indoors for the winter, by planting a windowsill garden. Many herb plants grow quite easily in containers and require only minimal care. You'll be snipping fresh herbs in your kitchen throughout the winter.

1. Make sure you have a sunny windowsill where your herbs will survive. A south or southeast window would be perfect if it gets at least 5 hours of sun per day and is away from drafts.
2. Purchase some of your favorite small herb plants from your local nursery.
3. Get a container that is at least 6-12 inches deep. You can plant multiple herbs in a wide or long container or use at least a 6" pot for individual plants.
4. Use a soilless potting mix to avoid soil born diseases. Be sure the mix is light and will be well draining.
5. Put a 2-3 inch layer of potting mix into the bottom of your container.
6. Position your herb plants in the container.
7. Finish filling in with the potting mix, firming gently around the plants. Leave about an inch at the top of the container for watering.
8. Water sparingly. Herbs don't like to sit in wet soil.
9. Feed once a month with a fertilizer labeled for use on edibles.
10. Allow the plants some time to acclimate. Once you see new growth, you can start using your herbs.

Tips:

Choose herbs that don't grow too wide or tall. Chives, basil, lavender, parsley, mint and thyme are good choices.

Fluorescent lights can be used if you don't have a sunny window. They will need to be placed close to the plants (18") and kept on for about 10 hours/day.

Snip and use your plants often to encourage them to grow full and bushy. Never trim more than 1/3 of the plants foliage.

RECIPIES FROM OUR MEMBERS:

APPLE DUTCH BABY - *submitted by Deb Neckorcuk*

2 apples cored, peeled and sliced thin 4 large eggs
1 cup milk 1 cup flour
¼ cup butter cinnamon and confectioners sugar

Heat oven to 450F (400F for convection oven). Mix milk, flour and eggs in a blender until smooth. Melt butter in a 12" cast iron skillet or similar heavy pan that can go from the stove to the oven at high temperature. Remove from stove and immediately pour batter into pan. Quickly arrange the apple slices on top of the batter. Sprinkle with cinnamon (about a tablespoon or more). Bake until puffed and the edges are lightly browned (about 20 to 25 minutes in regular oven, 15 to 18 minutes in convection oven). Caution pan will be hot! Serve immediately. Sprinkle generously with confectioners' sugar to serve. Makes 2 to 4 servings, depending on how hungry you are!

I have used added raisins or berries, used fresh pears or peaches, served with whipped cream- use your imagination!

Marian Burros' Plum Torte *submitted by Carole Barker*

Ingredients

¼ lb (1 stick) unsalted butter, softened
¾ cup plus 1 or 2 tbslp sugar
1 cup unbleached flour, sifted
1 tsp baking powder
2 eggs
Pinch of salt
24 halves pitted Italian (prune or purple) plums, less if using larger plums
1 tsp cinnamon (or more to taste)

1. Arrange a rack in the lower 1/3 of the oven. Preheat oven to 350 degrees.
2. Cream the butter and ¾ cup of sugar. Add the flour, baking powder, eggs and salt, and beat to mix well. Spoon the batter into an ungreased 9" or 10" springform pan. Cover the top with the plums, skin side down. Mix the cinnamon with the remaining sugar, and sprinkle over the top of the batter and fruit. (It will look like there is far too little batter; but it comes out fine!)
3. Bake for 40-50 minutes until a cake tester inserted in the center comes out clean. Remove from the oven and let cool; refrigerate or freeze if desired.
4. Serve at room temperature, or reheat at 300 degrees until warm. Serve plain or with vanilla ice cream.

Enjoy!