

The Spade & The Hoe©

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June 2005

June Meeting

Our next meeting will be held on June 9th at 7:30 P.M. at the home of Gloria & Len Tralmer, 2435 Saranac Ct. This will be a potting up session with herbs and perennials. Please bring your own container, and if you have a few excess plants, bring them for an exchange with our members.

Statistics

In the month of April, 424 people accessed our website, for 21 hits a day, looking at our 5 pages. In the busiest week of April 10th, most hits were between 1-3pm, and 7-8pm. Most were from .coms and .nets, and the United Kingdom, Poland, Canada, Australia, and Germany were the sources of the most hits. How about that!

The May meeting was a field trip to The Grove for a conducted tour of the wildflowers. Dave Bills, a long-time volunteer, gave a thorough and very interesting tour of The Grove, citing history of the Kennicott family and of the family's nursery business.

Garden Walk News

We will be visiting Nancy Spears', Brigitte Steinforth's, and Patricia Reed's gardens in July. And Jackie and Shelly Kimel will be hosts at Brigette's garden, Jane Prentis will be host at Nancy's, and I will be host at Patricia's garden. Watch for further information in the July issue of The Spade & The Hoe.

Tea With Craig

Craig Bergmann will host a tea on Sunday, June 26, at his garden center in Winthrop Harbor. Please contact Patricia Reed at 509-8107 for information on car-pooling. She and Jackie Kimel will drive their cars.

Community outreach

Sharon Geniesse and I helped plant shrubs, roses, and perennials at Winkleman School on 5/24, along with the CBG.

Through the Garden Gate

May was a dismal disappointment. Whereas April had so many absolutely gorgeous days, so May had an abundance of cool, wet days! I spent the dry and not-too-cool days cleaning up the garden beds, trimming, raking, and planting a few vegetables. My favorites are edible pod peas, Italian broad beans, tomatoes (I have 11 plants), and a few green peppers. The garden obviously loves cool but sunny weather as the garden has been just grand! Anemones, peonies, columbines, irises, corydalis lutea, and so many others in gorgeous bloom. Dan gave me a wonderful western red cedar

arbor to replace the falling-down one. It is so beautiful! I transplanted the Queen Elizabeth climber from the old arbor to the new one. After it settles in, it should grow and bloom. I also planted a trumpet vine that Judy Opegard gave me. So far, it is very tiny, like 5" tall. It and the rose didn't like the old location as it had become too shady. Both like lots of sun. I had transplanted an Iceberg climber from there, and now it's 20' long and blooms!

Remember Flag Day, June 14!

Fresh Flowers

As you gaze out your window at your garden, you may feel inspired to reach for your camera in order to permanently capture the delights of the tapestry before you. Do not forget that you can have a constant natural reminder of your garden, too, simply by bringing in some fresh flowers to brighten up every room of your house! What a treat! And what a perfumed delight!

Is there any sense to the notion that a person has to know a subject from A to Z in order to begin teaching it effectively? If you are sure of your ground as far as you have gone, if you know the alphabet to M, let's say, you can teach that much of it, can't you?Following up that theory, in my third year of gardening I began to teach it. Next to working in my own garden, I like starting ones for somebody else.

- Ruth Stout

- Everything I Know I learned in My garden, by Emilie Barnes

Guest Columnist—Dan Behnke

This column was supposed to be written by someone else. However, she was on a mini-vacation and did not receive the notice until she returned. So, I am the stand-in columnist. Please bear with me.

My sole contribution to Esther's magnificent garden is that I am the person who cuts the grass, trims the edges, trims the honeysuckle bushes in front, trims some of the tall shrubs in the back, and other odd jobs as her majesty requires. However, I was able to contribute a vast amount in May. As she had been complaining about the terrible state of her arbor, and as I had tried valiantly to repair it, I determined to rectify the situation once and for all. I took her out shopping, to Knupper Nurseries, and purchased a Western red cedar arbor for her for Mother's Day. Naturally, I was obliged to mix the cement to hold the thing, and, if I do say so myself, it looks spectacular! So, this is my contribution to the Guest Columnist. I sincerely hope you enjoy it!
Dan

In June, remember to:

- thoroughly weed, water and mulch your beds;
- fertilize roses with a second application of 20-20-20 after the first set of flowers;
- cut peonies for the house after shaking vigorously to dislodge ants;
- stake tall perennials early;

- tie tomatoes to stakes or use cages;
 - fertilize pots every two weeks;
 - spray Neem oil on roses to prevent black spot;
 - spray plants with anti-rodent products if rabbits and deer are a problem.
- with help from Garden Talk, Summer 2005

One day the gardener realizes what she is doing out there is actually teaching herself to garden by performing a series of experiments. This is a pivotal moment. - Margaret Roach

-Everything I Know I learned in My Garden, by Emilie Barnes

Did you know that the Greek Theophrastus, the father of botany, wrote down the observations that influenced gardeners and scientists through the centuries?

Ever have the urge to make your own jelly? Here's a quick and easy recipe.

Basic herb Jelly Recipe.

3 c. unsweetened apple juice, canned or bottled

1 c. packed herb leaves and flowers, twisted and bruised to release oils

1 pkg. Sur-Jell powdered pectin OR Sur-Jell Light

4 c. sugar

Several drops of food coloring

Combine apple juice, leaves and flowers, and pectin in a nonreactive pot (coated or enamel). Bring to a hard rolling boil for 5 minutes. Turn off heat, let cool for 10 minutes, then strain out herbs and flowers.

Add sugar, stirring to dissolve. Continue stirring and add food coloring.

Bring to a second rolling boil for about 2 minutes. Turn off flame, allowing foam to rise to the top. With a slotted spoon, skim off foam in a few quick passes. Pour into sterilized jars and seal.

Makes 5 jars, 8 ounces each

What's Blooming Table

Please bring in your treasured plants, blooms, or flowering branches for all of us to admire at the June meeting.

Questions, comments, payment of dues?

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Orange

The essential oil of orange is extracted from the peel of the fruit. Its aroma is deliciously sweet which promotes a bright and sociable mood. The light, tangy crispness of the oil makes it a delightful room freshener. Add it to your bath for instant refreshment, and, it also benefits the skin.

The Arabs brought the lemon to the Mediterranean in AD1000. Some early Christian artists portrayed it as the fruit of the Tree of Knowledge from which Adam and Eve ate. The oil is used to treat nausea and to stimulate the appetite. Its antiseptic properties make it effective in treating colds and sore throats, controlling skin blemishes, reducing fever, easing indigestion, is a diuretic, and stimulates the body's own natural defences against infection. Lemon oil has a great toning effect on the skin, provides a gentle exfoliant action, and is a mild deodorant. Use it as a rinse or in a bath to lighten hair or skin, as a tooth cleanser, or in a cooling lotion to soothe sunburn.

If you want to be happy for an hour, have a party.

If you want to be happy for a week, kill your pig and eat it.

But if you want to be happy all your life, become a gardener.

- Chinese saying