



Naperville Community Gardeners

July/August 2011

Purpose: To nurture the gardening interests of its members and the community through educational programs and community service projects.

Who to Contact When You Have Questions

Have a question? Need some answers? The newsletter will now include more contact information so you know who to call or email when you have questions. Our directory of board members and committee chairs now includes contact information (see page 7). Contact information will not be included in the newsletters that are archived online so please print out a copy and save for future reference.

Whenever an event is listed in the newsletter, contact information will be included.

For any other contact information, please contact Membership Chair JoAnn Monge. JoAnn has the most up-to-date information.

Next Meeting

Monday, August 1, 2011
7 p.m.

Knox Presbyterian Church

“Ornamental Grasses in the Landscape”

Presented by Don Obuch

Don Obuch will teach us about Ornamental Grasses in the Landscape. Grasses can be tall, skinny, clumping, running, perennial or annual. Learn the differences in this informative presentation on ornamental grasses available for our landscapes.

Don is a master gardener since 1995 and an active member of Plants of Concern which is a rare plant monitoring group. He is a life long gardener and has been active in several organizations such as the North American Mycological Association, IL Mycological Association, Illinois Native Plant Society, The Society for Ecological Restoration, Perennial Plant Association and the Suburban Garden Club.

Upcoming Events & Contact Person

July 16	Bus Tour of Gardens, Questions? Contact Betty Earl
August 1	Meeting & Program: “Ornamental Grasses in the Landscape” by Don Obuch
August 20	Flower & Garden Show. Questions? Contact Tom Campbell or Barbara Jones
September 12	Meeting & Program: “How Plants Become AAS Winners” by Diane Blazek Plant Exchange. Questions? Contact Laurel LaLonde
October 3	Meeting & Program; Garden Bounty Potluck, Seed Exchange. Questions? Contact Betty Ference Program: “Seed Saving and Edible Landscapes” by Ed Max, Max’s Greener Places
November	Harvest Banquet. Questions
December	No Meeting

Naperville Community Gardeners

invite you to their

31st Annual

Flower & Garden Show

Saturday, August 20th

The Barn Recreation Center

421 W. Martin Ave., Naperville

Exhibit entries: 7-10 a.m.

Public viewing: 1:30-3 p.m.

Naperville Community Gardeners invite all area gardeners to participate in their 31st Annual Flower & Garden Show. The show is being held at The Barn Recreation Center, 421 W. Martin Ave., Naperville.

The Flower and Garden Show showcases entries of vegetables, flowers, fruits, herbs, potted plants, bonsai and outdoor containers. There are also categories for artistic arrangements, garden art and largest/oddest vegetable. There is a special section set aside for all young gardeners – through high school seniors. Youth may enter anything they grow. Young gardeners are also welcome to enter in any other category.

Accredited judges evaluate the different presentations. Blue, red, and white ribbons are awarded for first, second, and third places in each category. Because there are over two hundred categories, there are many winners. There are also awards for Best of Class, Best Flower, Best Vegetable, and Best of Show. There are also cash prizes for Best Vegetable, Best Flower, Best of Class and Best of Show.

There is no charge for either entering the show or visiting the exhibition area in the afternoon.

Check the Show Guide for rules and entry advice. Club members will be on hand during registration to help with your entries. Show Guides & entry tags will be available at the August meeting, at the Park District Office (425 Jackson Avenue) and at the Alfred Ruben Riverwalk Community Center (305 Jackson Avenue). The Show Guide is also available online at the club's website:

www.napervillecommunitygardeners.org

Naperville Community Gardeners Meeting Minutes, June 4, 2011

Submitted by Vicky Polito, Secretary

Arup Bhuyan called the meeting to order 7:03 p.m. Approximately 50 people in attendance, with 2 guests.

Connie Bailey of The Growing Place gave a special announcement about TGP's annual Garden Art Festival on Saturday, 6/25, for which they were requesting volunteers, particularly for 7 a.m.-9 a.m. slots. Terry Pilz had a sign-up sheet and volunteers will receive a coupon for 20% off of TGP merchandise that day.

Motion to approve May meeting minutes made and passed with three small typo/misspelling corrections to be made.

Arup noted that the Naperville Sun gave Ron Ory's home garden some great coverage in a recent edition.

A thank you note from the Park District regarding the "plot 5" of native plants and our \$500 donation toward it was shared.

Final details given by Barbara Jones re: timing, travel and lunch for the garden tours/picnic on June 11th.

Tom Campbell gave Treasurer's Report stating that we stand at \$15,904.78 on hand, after all costs of plant sale paid. Tom found some (reader) eyeglasses after the sale and will try to find owner.

Bob Elvert gave update on plant sale success. An excellent sale was achieved with roughly 40% of plants sold coming from members. Total take was roughly \$4,600, which is in line with profit from prior years with maybe a 1%-2% variance. Huge thanks to all who helped via time volunteered, prepping of member plants and labeling, and publicity. First look says that pop-up tents worked well and the city tree sale also went well.

Some changes to consider for the sale based on feedback are: increasing selection of vegetables, round all pricing to dollar amounts; organize tables by price level; more geraniums; add an option of pre-paid orders; wear "ask me" buttons to help buyers with issues; go to vendor a week sooner to select and get ideas for increasing variety of plants. Noted that Mother's Day is a week later next year (2011 was an early year), so we'll have more time to take some positive actions.

People coming to buy expressed interest in more member's plants: May Apple, Natives, Ginger, Trilliums and bee/butterfly attractors.

Betty Ference directed us toward Shawna Coronado's shipment of her "Gardening Nude" book on side table, copies free for each member wanting one. She also promoted the October meeting's "garden bounty dinner" theme so people can begin to think about recipes, etc. A pot-luck, recipe share, and seed exchange will be included and the speaker from April, Ed Max, wants to come and do another program.

Tom promoted the annual Flower & Garden Show, for Saturday, 8/20. Laurel LaLonde is producing the show guide and asked for all entries for the cover photo contest to be emailed as a high-resolution jpeg by 6/20. The winning photo for the cover will earn the entrant a \$5 prize.

Laurel asked about the member plant exchange for fall and general feeling was that members should send to her a list of "I have to give/I want to get" plants by 8/20 so members can work out what to dig up and bring and who's getting what. There was a suggestion made to have a sign-up sheet at the Flower & Gar-

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June 4 Minutes

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den show.

The open distribution of a membership directory to the membership (for club business use only) was discussed and JoAnn will send an email to the membership to say this list will be available to the wider membership and allowing people to opt out of sharing certain info with the full group. Also, to lessen the number of emails sent to the general newsletter email address the contact info for board members and committee chairs over individual events will be cited as the correct contact for that event. This will avoid unnecessary forwarding of messages and delays in communication.

Ben Calvert told us that bureaucracy has made it very hard to donate the \$1000 scholarship to a COD student and that with summer it is not looking likely to happen in the next couple of months. The funds will therefore be re-banked with NCG and another try will be made in the coming school year.

Laurel requested we use the new email address set up for NCG information, not her personal email address.

Mini-Show highlights: Wanda Wohead brought in great Bibb and Head Lettuces; Laurel had some lovely Coleus cuttings to share; Terry brought in many little bags of spare red Cannas from his garden; Allison Brown brought in many tomato plants to give away in Super Sweet 100 and the heirloom Heritage Peach varieties; Betty Ference had a great big bunch of radishes she grew; Nancy Carroll brought in some lovely Peonies and the rose “Wild Blue Yonder”; and Angel Whitt had cuttings of a pretty but invasive plant that she couldn’t name.

Meeting adjourned at 7:48 p.m. for refreshments followed by our program: *Body Smart Gardening* with Jan Hanson.

Annual Plant Exchange

Our annual plant exchange will take place at 6:45 p.m. before the September 12 meeting. There will be two ways to get the plants you desire:

1. Send in a list of plants you have available and are willing to dig.
2. Send in a list of plants you would like to receive.

Both lists should be submitted to Laurel by August 20th. Available plants’ lists and wish lists will be published in the September newsletter. It is your responsibility to contact the person who has the plants you want or wants plants you have. Make your connections and then bring your plants to the September 12th meeting to give them to their new owner.

All submissions should be emailed to Laurel. If you don’t have email, you can give a written list to Laurel at the August 1st meeting.

Newsletter Submissions

All newsletter submissions are due by the 20th of the month. Newsletter submissions should be typed in Microsoft Word, attached to an email, and sent to Laurel.

You will receive a “received” notice when your newsletter submission is received. If you don’t get a “received” reply, please call Laurel. We don’t want to miss your news because it was lost in cyberspace.

Welcome new member:

Missy Duffy Lehrer

Show Guide Cover Photo Winner



Congratulations to Ron Ory for winning the Flower & Garden Show Guide cover photo contest. Ron's winning photo is of a Clematis "Miss Bateman." Ron's prize is \$5.00.

Thank you to all who participated. We had really beautiful entries in the photo contest this year. Start taking photos now of your gardens. We had a lot of entries of Spring blooming flowers but some nice vegetable photos would be great entries for next year.

Guides will be available at the August meeting.

Due to fragrance allergies,
your "fragrance free"
attendance
at meetings and club
events
is greatly appreciated.

Grafted Tomatoes? Dumb Idea You Say?

Dumb Idea! No. Newfangled! Yes. Awesome production! Priceless.

We're all familiar with grafted grapes, roses and fruit trees; however, grafted tomatoes sound just plain weird. Yes? Actually, they make total sense. Since most delicious tomatoes (as in some heirlooms) can often be weak and disease prone, grafting partners these awesome tasting heritage varieties with productive, disease resistant rootstocks. This gives us bigger, great tasting fruit on healthier, vigorous plants.

First introduced in the US by Log House Plants primarily for commercial organic growers, available last summer to consumers through four garden centers in the country, this summer they became available to backyard gardeners nation-wide, as well. According to many commercial growers, grafted tomatoes have way many advantages over own root seedlings. I mean, who wouldn't want the promise of a plant that produces more fruit for a longer season on a disease- and pest-resistant, vigorous plant that needs less water and fertilizer and adapts to poor soils? Grafted tomatoes are also less susceptible to heat, cold, flooding, and air-and soil-borne diseases.

Unlike here in the US, grafted vegetables are very common in Asia, Australia and Europe, to a point where commercial growers use plant specific grafting robots to match the tiny scions (the top part) with the baby rootstocks.

Are they more expensive than our common tomato seedlings? Yes, they are. Almost twice the cost. It's a tedious job to graft tomatoes, requiring extremely fiddly work. Grafts are usually done when both the scion and rootstock seedlings produce their first set of true leaves. Each tiny stem must be sliced at a critical angle, then neatly mated with its partner. Clamped with a bit of tubing to hold them in place as the graft heals -- which takes days or even weeks under carefully controlled conditions -- they then have to be acclimated. (No genetic modification is involved in the process.)

Log House did some testing with 70 tomato varieties. Grafted and non-grafted plants grew side by side in exactly the same conditions. The results were dramatic: much larger, healthier plants with pounds and pounds more fruit.

Interestingly, one can have a pair of grafted combos; that is, two varieties grafted onto one rootstock. Now, isn't that fabulous? Literally, a two-fer.

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Grafted Tomatoes

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If you happen to see some grafted tomatoes, pick up a plant. Yes, it is late in the season. But since grafted tomatoes tolerate cooler temperatures, the season is extended at the tail end, as well as the beginning. Besides, there's always room for one more tomato plant, isn't there?

And if you do give grafted tomatoes a try, note that gardening practices for these are different. So take note. Do not plant them deep or mulch them, since roots formed on the scion lack the advantages the root-stock brings to the union. Keep the graft above ground and pinch off any shoots from beneath the graft. Handle the plants gently. Always cage or stake them, since providing ample support avoids damaging the graft. Prune some of the side branches and foliage of indeterminate types (those that keep bearing throughout the season) so that energy goes into producing fruit. No pruning is necessary for determinate types. And if you decide to grow them in a container, use a big one. Feed and water as usual.

I'm trying three different grafted tomato plants this summer. Unfortunately, none are grafted combos – that would have been real fun. Come autumn, I'll let you know my results.

-Betty Earl

Refreshments

Thank you to Lillian Cera and Freda Haller for the wonderful refreshments at the June meeting.

The 2011 schedule for refreshments is:

August	Barb Bockman & Arup Bhuyan
September	Wanda Wohead & Jim Canavan
October	Jan Gricus & Mary Wright

Each refreshment volunteer is asked to bring 4 dozen treats (2 dozen of 2 types). Finger food is best. Please be at the church by 6:40 p.m. to organize your treats.

Contact Barb Bockman if you have any questions.

Bus-Garden Tour

July 16, 2011

Just a reminder to sign up for the “**Glorious Gardens Bus Tour**” to take place July 16th, 2011.

We will meet the bus at Market Meadows Shopping Center (at the McDonald's end) at 8:15 AM. The bus will leave promptly at 8:30 AM, so please, please, please do not be late.(Our schedule is rather tight.) The plan is to be back at Market Meadows by 2:30 PM, but as with all schedules, sometimes things happen, so allow an extra hour at the tail end , just in case.

Since parking is a bit of an issue for the bus at a couple of homes, our bus in only a 29 person bus. So first signed-up, first served.

We will be visiting 5 absolutely awesome gardens from casual, to formal, to one with an emphasis on herbs and veggies, to one that has simply everything...gorgeous containers, beautiful landscaping, interesting hardscaping, and clever signage. This will be the last time several of these gardens will be open to visits, so I wouldn't miss this chance of seeing something spectacular.

Our bus does not have a bathroom, but we will be making a short stop at a restaurant around noon for your convenience. Should a true emergency need arise, I am sure that a homeowner would allow one or two individuals to use their bathroom; however, we don't want to descend on a homeowner in droves.

The cost is \$30/person. Please send or give your checks to Tom Campbell to reserve a spot. We will go, rain or shine – we are after all gardeners, aren't we? I hope we fill the bus with our club members, but if not, we will open the remaining seats to the Naperville Garden Club.

I can't stress enough how absolutely gorgeous some of these gardens truly are, so come and enjoy the company of your fellow club members in a fun day of floriferous exploration

-Betty Earl

Questions about the tour? Contact Betty.

Naperville Community Gardeners

2011

Executive Board

President Arup Bhuyan
Vice-President (Programs) Betty Ference
Secretary Vicky Polito
Treasurer Tom Campbell
Past President Patti Thompson

Committee Chairs

Flower and Garden Show Tom Campbell
..... Barbara Jones
Gardening Workshops..... Ron Ory
Harvest Banquet..... Esther Prock
Historian Carolyn Finzer
Membership..... JoAnn Monge
Meeting Refreshments..... Barb Bockman

Naper Settlement Gardens..... Eleanor Holt
Newsletter Laurel LaLonde
Newsletter Distribution Mary Wright
Photography..... Ron Ory
Picnic Coordinator..... Barbara Jones
Plant Sale..... Bob Elvert
Plant Sale-Members' Plants..... Linda Allison
Post Office Garden..... Carolyn Finzer
Publicity..... **OPEN**
River Walk Clean Up..... Linda Thompson
River Walk Gardens Linda Thompson
Show Guide..... Laurel LaLonde
Special Correspondence Carolyn Finzer
T-shirt Sales..... Betty Ference
Website Peter Klassen

Annual Garden Walk & Picnic

Thank you to our garden hosts: Jim Canavan, Ron Ory, Robert Stephens and Carolyn Finzer. Thank you to our garden and picnic host Tom Campbell. He was a great grillmaster on his new super sized grill!

We had a great variety of gardens to see and the weather cooperated and gave us a great day. The picnic was enjoyed by all and there were requests for some of the recipes to be shared. Here they are:

Heath Bar Cake

From Laurel LaLonde

1 chocolate cake mix, prepare & bake according to directions in a 9" x 13" pan.

Poke holes in hot cake. I use the fat end of a chopstick.

Pour the following over the hot cake:

1 jar of caramel ice cream topping

1 can of sweetened, condensed milk - regular or fat free

Chill cake. Top with small container of Cool Whip.

Sprinkle crushed Heath bar candies on top. You can crush 2-3 candy bars or buy the Heath bar bits.

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Caramel Rhubarb “N” Dumplings

From Linda Allison

1-1/4 cups water
3 cups sliced rhubarb
3/4 cups packed brown sugar
3 tablespoons cornstarch
1/4-cup sugar
3 tablespoons butter or margarine, cut up in small pieces

1-1/4 cups flour
1/4 cup sugar
1-1/2 teaspoons baking powder
1/4 teaspoon salt
1/3 -cup milk
1/4 cup melted margarine or butter

2 teaspoons sugar
1/4 teaspoon cinnamon

In 2-quart casserole combine 1 1/4 cups water, brown sugar, 1/4-cup sugar, cornstarch and 3 tablespoons margarine or butter. Add the sliced rhubarb, microwave on high for 7-9 minutes or until thickened and tender, stirring frequently (usually takes longer). Take out and cover to keep warm. In bowl combine flour, remaining 1/4-cup sugar, baking powder, 1/4-teaspoon salt and melted margarine or butter, add milk and mix until just blended. Drop batter onto hot rhubarb mixture. Cover with waxed paper, put in microwave and cook 5-6 minutes or until dumplings are done, give dish a 1/2 turn halfway through. Take out and sprinkle tops of dumplings with cinnamon sugar. Serve warm – serves 8

Carrot Cake

From Barb Bockman

2 cups sugar
4 eggs
1-1/2 cups vegetable oil- canola
2 junior size jars (3 small) baby food carrots
2 cups flour
2 teaspoons baking soda
3 teaspoons cinnamon
1/2 teaspoon salt

Combine sugar, eggs, oil and beat well. Add carrots and dry ingredients. So simple!

Bake at 350 degrees for 35 minutes. It is done when a toothpick comes out clean.

Frosting:

1 8-ounce cream cheese (one package)
1/2 cup butter (1 stick)
3-1/2 cups powdered sugar
1-1/2 teaspoons vanilla

Bring cream cheese and butter to room temperature and cream using mixer. When smooth, add powdered sugar slowly. Add vanilla

Frost when cake has cooled. I always have frosting left over and it is good on graham crackers.

Mango Bacon Burger Topping

From Barbara Jones

1 cup sugar
1 cup red wine vinegar
3 ripe mangos, peeled, pitted and coarsely chopped
Salt and freshly ground black pepper
1 pound bacon

1. Place sugar and vinegar in a small saucepan and cook until over high heat until the sugar is melted. Add the mango and cook until the mixture is reduced by half and the mango is soft, stirring occasionally, around 10 minutes. Remove from heat.

2. Dunk the raw bacon into the mango mixture to coat. The recipe I based mine from had you place the bacon on a baking sheet lined with parchment paper and brush both sides with some of the glaze, bake in a 375 oven until golden brown and just crisp, about 10-12 minutes, brushing the top of the bacon with more of the glaze every few minutes. I didn't like this cuz it smoked up the house so next time I would cook it in a pan or microwave.

3. After the bacon is cooked I broke it up into big pieces and served it back in the mango sauce. The combo of sweet/salty is good on burgers or can be served as a relish for chicken or pork dishes.