



From the Potting Shed July 2016

Master Gardeners of Bergen County

SAVE THE DATES

Fall Meeting Schedule

County Administration Building
One Bergen County Plaza, Hackensack
1st-floor Learning Center

(Home of the County Extension Office)

Refreshments at 7 pm; announcements at 7:20 pm;
speaker at 7:30 pm

September 27 October 25 November 15

From the President's Desk

I'm pleased to announce the 2016 winners of the "Award for Excellence" for our Bergen County Master Gardeners. But some background first.



The Award for Excellence was established as a means of annually recognizing the contributions and service of our volunteer members who trained and were certified under the Rutgers University Master Gardener Program. Award for Excellence winners provided a high degree of service to their communities. In addition, they have generously contributed their expertise, creativity, professionalism, and leadership to the Master Gardener Program throughout their years of membership. And now our winners:

Suzanne Danzig, Class of 2008: Suzanne is the site coordinator and champion for Washington Spring Gardens at Van Saun Park. Suzanne also serves as our recording secretary, an officer position that she has held for three years.

Jeffrey Chan, Class of 2011: Jeffrey volunteers at Van Saun Park twice a week and represents the MG of BC at the many one-day events for our Outreach Committee. Each year he works at the fair and presents an excellent display for the MG table.

We congratulate and thank each award winner who is being recognized at the 27th Annual Rutgers Master Gardeners Association of New Jersey Conference and welcome everyone to join us Saturday, Oct. 1. Registration and details will be announced soon.

Congratulations to both our Award for Excellence winners!

- Joseph Cooper

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Links are clickable and are noted in **blue**.



Sunshine News

Carol Thielke remains seriously ill. Please send cards to Carol at 1 Glen Ave., Apt. 214, Glen Rock, NJ 07452-1731, and keep her in your thoughts and prayers.

Useful Links

Many local garden centers give discounts to MGs. See the list at mgofbc.org/useful-links.html. Bring your membership card when shopping.

Bergen County Rutgers Cooperative Extension Office

Joel Flagler Agricultural/Resources Management Agent & County Extension Dept. Head 201-336-6780
Joe Papa Horticulture Consultant 201-336-6788

Cooperating Agencies: Rutgers, the State University of NJ, US Department of Agriculture, and Bergen County Board of Chosen Freeholders. Rutgers Cooperative Extension educational programs are offered to all without regard to race, religion, color, age, national origin, gender, sexual orientation, or disability. Rutgers Cooperative Extension is an Equal Opportunity Employer.

MG OF BC TRIPS AND TOURS

July 14

Federal Twist

Address: 208 Federal Twist, Stockton, NJ 08559

Charge: \$5 per person; money to be collected on the day of the tour

Registration deadline: July 7; see registration information in the next column.

Tovah Martin, an eminent garden writer and horticulturist, visited Federal Twist one afternoon last fall and wandered there, beatific, until night fell. "It looks deceptively wild, but it's not easy to do this," she said. "Most gardens are very much about the gardener. More the gardener than nature. He's taking the dare of letting nature take the upper hand."

Website: <http://federaltwist.com/>

Article from The NY Times:
<http://www.nytimes.com/2013/10/17/garden/the-good-for-nothing-garden.html?smid=nytcore-ipad-share&smprod=nytcore-ipad>

"James Golden has no interest in growing food or preserving native plants. His New Jersey garden is purely aesthetic."

August 16

Manitoga House and Woodland Garden Tour

Address: 584 Route 9D, Garrison, NY 10524

Charge: \$30 per person

Registration deadline: July 6; see registration information in the next column.

Manitoga, the house, studio, and 75-acre woodland garden of mid-century designer Russel Wright (1904-1976), is a National Historic Landmark, an Affiliate Site of the National Trust for Historic Preservation, and a World Monuments Watch Site. It is one of the few 20th Century modern homes open to the public on the New York State Garden & House tour.

Dragon Rock, Russel Wright's house and studio, is widely considered an outstanding example of Organic Modern architecture, ca. 1960. Architect David Leavitt (1918-2013) is credited with the exterior design and Wright with the interior design. It was occupied by Wright and his family until his death in 1976.

Distinctive features of the house include large expanses of glass allowing for views of the 30-foot waterfall, the quarry pool, and the surrounding landscape. A large, smooth, cedar tree trunk functions as a design element and is the main structural support of the house. Boulders, plantings, and stone terraces are positioned to bring the outdoors in, blending architecture and landscape.

Unique built-in architectural artifacts, designed by Wright, fuse natural and man-made materials in new and unexpected ways. Here we see luminous butterfly wings pressed between sheets of translucent plastic, pine needles embedded in green plaster walls, and a roof covered with a lush carpet of native plants.

Website: <http://www.visitmanitoga.org/home-woodland-garden/>

Registration information

Email: josie_ko1@hotmail.com

If you're interested in carpooling — whether as a driver or passenger — please indicate when registering. Josie will coordinate rides, if available.

Payment for Manitoga only: Make checks payable and mail checks to Josie Ko, 224 Doxey Drive, Park Ridge, NJ 07656

SHOWS, CONFERENCES & WORKSHOPS

October 11

Fall Conference 2016

The Fall Conference at Rutgers University is an exciting day each year where we learn garden techniques, meet Master Gardeners from around the state, and honor those from each county with the Award for Excellence.

In addition, there's the **Garden Market**, a place where a gardener can find one-of-a-kind plants, books, and tools.

This year Bergen County will have a table at the Garden Market. Please bring your extra bulbs, cuttings, root stock, and seeds to the September MG meeting. Or, contact John Walters at 201-965-6546 or jwalters@njrealestate.com for pick up.



Meet Donna Faustini, Class of 2012

By Barb Johansson

One of our newest MG committee members, Donna Faustini, stepped forward to replace Tracey Frazer as our programs chair. Donna, who is 62, is responsible for selecting our monthly speakers, which this past season ranged from the talk about how tree plantings were achieved at the 911

Memorial; to garden designs that emphasize native plants; to shade gardening; to gardening with broad-leaved evergreens, ground covers, and deer-resistant plants; and the last, a very favorite – all about fungi.

Donna was born in the Bronx and raised there until the age of 3½ when her family moved to River Edge. After high school, Donna went to Niagara University where she earned a BS degree in supervisory nursing. Her first job out of college in 1976 was at Bergen Pines, now Bergen Regional Medical Center.

Those were the days when nurses wore the caps that designated the school in which they trained and they were not allowed to wear pants. She remembers patients confined to the “iron lung,” the most up-to-date therapy for polio victims whose lungs were compromised.

After she married and she and husband Richard were raising four daughters, Donna became a school nurse (easier on the schedule). Their girls are Danielle, 34, twins Brianna and Nicole, both 31, and Samantha, 27. (No wonder Donna’s e-mail address includes the phrase “girls488.”)

A love of gardening spurred Donna to enroll in the MG program. Her enthusiasm for gardening traces back to visits to her grandparents in Carrolton, PA, where her Polish grandmother was a farmer and her Italian grandfather raised vegetables and fig trees and made his own wine. Gardening, so to speak, is in her roots. In fact, Donna’s oldest daughter, Danielle, is a landscape designer.

Donna is a self-taught cook in the cuisine of both the Polish and Italian cultures and enjoys cooking with the vegetables from her garden in Montvale. Her garden includes heliotrope, spegelia, (Indian Pink), and herbs so she can make those golabki and perogies following in her mother’s tradition.

In addition to gardening, Donna and all her daughters have earned their Black Belts in karate, in part due to her husband’s job as a martial arts fitness trainer.

Stay tuned to hear what Donna has planned for one of our fall meetings. Hint: Garlic!

Recipe from the MG Picnic

Chocolate Coconut Hawaiian Bread Pudding

Author: The Duo Dishes

Recipe type: Dessert

Cuisine: American

Serves: 8 to 10

Ingredients

- Non-stick cooking spray
- 1 package original Hawaiian Sweet Rolls
- 1¼ cups canned coconut cream*
- 14 ounces sweetened condensed milk
- ½ cup unsalted butter, melted and cooled
- 2 teaspoons vanilla extract
- 5 large eggs, lightly whisked
- 2 tablespoons unsweetened cocoa powder
- ½ teaspoon kosher salt
- ½ cup semi-sweet chocolate chips, roughly chopped
- ½ cup white chocolate chips, roughly chopped
- 1 cup toasted unsweetened coconut flakes, divided (I used about 2 cups of coconut.)

Instructions

1. Preheat the oven to 425 degrees. Coat an 8"x12" baking dish (9"x13" will also work) with cooking spray. Set aside. Line a sheet tray with parchment paper.
2. Cut each roll into 8 chunks. Place the squares of bread on the prepared sheet tray, and slide the tray into the oven. Bake for 14-16 minutes, or until browned, tossing halfway through. Remove from the oven, and set aside.
3. In a large bowl, whisk the coconut cream, sweetened condensed milk, butter, vanilla extract, eggs, cocoa powder, and salt until smooth.
4. Transfer the bread to the prepared baking dish, and top with the chopped chocolates and ¾ cup of the coconut. Toss lightly to combine and evenly spread out the ingredients. Pour the custard over the bread, pressing down to be sure everything is coated. Cover with plastic wrap, and chill in the fridge overnight, up to 12 hours.
5. When ready to bake, preheat the oven to 375 degrees. Bake the bread pudding for 40-45 minutes or until set along the edges and slightly wiggly in the center. Remove from the oven, and top with the remaining coconut. Cool for 15 minutes before serving.

***Note:** Be sure the coconut cream has been well shaken or stirred as it often separates in the can.

Submitted by Donna Faustini

VOLUNTEER SITE NEWS

Davies Arboretum

Welcome to our newest site



Come join fellow Master Gardeners at the Davies Arboretum, 49 Anderson Ave., Demarest (near the Alpine Country Club). Wear long pants, and bring your pruners. The group meets Mondays at 9 am.

Site coordinator: Jessica Wang
jessica007wang@gmail.com
201-600-8495

Atsumi Kitagawa
atsumi.kitagawa@gmail.com
201-400-3889

Thielke/Glen Rock Arboretum

Three Little Pigs StoryWalk®

Supporting the continuance of literacy for the young set, ages 3-7, the Thielke/Glen Rock Arboretum, 460 Doremus Ave., Glen Rock, will put up its summer StoryWalk® at the Arboretum entrance from the pool parking lot in time for the July 4 weekend. This time it is

a classic fairy tale, *The Three Little Pigs*, which is presented with bright cartoon-like illustrations, interactive dialogue, and with changes in font and use of boldface to emphasize the action in the story. Follow the Arboretum trail to discover each next page of the story. Does your child know and remember the story? How many pigs were there? Does he/she know what happens to each little pig? Who's the mischievous villain in the story? What happens to him at the end? And no, he does not become wolf stew!

The creator of the beautiful illustrations in this book is Ed Bryan, a native of England. According to Ed, he wants "to make things that are beautiful, charming, funny, have high production values, and attention to detail." He has certainly achieved that with this version of the classic story.

This book was personally selected for the children's enjoyment by members of the Arboretum Planning Team (all educators) from a selection of books culled by Sally Morgan, co-owner of The Curious Reader, a children's bookstore in Glen Rock. Located close to the Arboretum, it's the ideal place to pique your child's interest in reading after the StoryWalk® and during the summer months.

This StoryWalk® is made possible through the efforts of the Friends of the Thielke Arboretum, Inc. and through collaboration with The Curious Reader. The Three Little Pigs will be available all summer from dawn to dusk at the Arboretum. The StoryWalk® is free, but donations to the Arboretum are always appreciated.

The StoryWalk® concept was originally created by Anne Ferguson of Montpelier, VT. StoryWalk® is currently used in 48 states and four countries. Please check out other interesting activities for both children and adults at www.glenrockarboretum.org or visit us on Facebook. Membership forms are also available at the website. The Thielke/Glen Rock Arboretum is a non-profit 501(c)(3) organization run strictly by volunteers.

Registration ASAP

The Thielke/Glen Rock Arboretum is pleased to announce its fourth annual Nature Journaling Workshop for elementary-level students in two sessions.

- **Nature Journaling session 1 for students entering grades K-2:** Meets Monday, Aug. 29 and Tuesday, Aug. 30 from 9:30 to 11:30 am. Cost is \$40 per child for the two days; materials included.
- **Nature Journaling session 2 for students entering grades 3-5:** Meets Wednesday, Aug. 31; Thursday, Sept. 1; and Friday, Sept. 2, 9:30 to noon. Cost is \$60 for the three days; materials included.

FARMERS MARKETS

Closter Farmers Market 20 Legion Place
Through November; Sundays, 9 am-2 pm

Englewood Farmers Market Corner of North Van
Brunt Street and Demarest Avenue; through Oct. 28;
Fridays, 11 am-6 pm

Fort Lee Farmers Market Fort Lee Community
Center outdoor plaza, 1355 Inwood Ter.
www.fortleenj.org
Through Nov. 20; Sundays, 8 am-2 pm

Hasbrouck Heights Farmers Market Central Avenue
and Boulevard; through mid-October; Tuesdays, noon-6 pm

Nyack Farmers Market Main Street parking lot
www.nyackchamber.org
Through Nov. 26; Thursdays, 8 am-2 pm; Saturdays, 8 am-
1 pm

Paramus Farmers Market 475 Farview Ave.
www.paramusborough.org
Through Sept. 30; Wednesdays, 2:30-6:30 pm

Ramsey Farmers Market NJ Transit Railroad
Station, Main Street (outdoors)
www.ramseyfarmersmarket.org
Through Nov. 27; Sundays, 9 am-2 pm

Ridgewood Farmers Market NJ Transit Railroad
Station (Garber Square)
www.ridgewoodchamber.com
Through Nov. 1; Sundays, 9 am-3 pm

River Vale Farmers Market 406 Rivervale Road
Through Oct. 30; Thursdays, noon-6pm

Rutherford Farmers Market Park Ave at the Williams
Plaza
www.downtownrutherfordnj.com
Through Oct. 29; Wednesdays, 11 am-6 pm; Saturdays, 8
am-2 pm

Teaneck Farmers Market Beverly Road and Garrison
Avenue
www.cedarlane.net
Through Oct. 27; Thursdays, noon-6 pm

Join former teachers and current Arboretum docents, Lucille Malka and Diane Schlegel, who are trained nature journalists themselves. Registration for the workshops is available online at www.glenrockarboretum.org or on Facebook. Registration is limited to 12 students for each session to enable each participant to receive individualized attention. *Early registration is advised.*

In these workshops, students will be encouraged to develop a close relationship with their natural surroundings through guided experiences that will cultivate curiosity, promote observation, provide hands-on activities, and present individualized reflective writing and drawing using a multitude of age-appropriate materials to keep each experience alive.

Resources and field guides will be provided to extend each child's knowledge of nature, according to selective interest areas. Participants will create a personalized nature journal that they can share with family and friends. What a wonderful way to answer the predictable back to school question "what did you do this summer?"

Give your children the gift of an exciting outdoor experience at the Arboretum. All proceeds from this workshop are earmarked for the proposed Thielke/Glen Rock Arboretum Environmental Education Center, a small facility on a piece of land that is not wetlands, and that would allow for additional workshops, programs, and Arboretum administrative staff onsite.

Outdoor tips: Use sunscreen, bring a hat, water bottle, insect repellent, and sunglasses. This is a rain-or-shine event, so dress accordingly.

Visit us at www.glenrockarboretum.org to register. We are also on Facebook as Thielke Arboretum or Glen Rock Arboretum. Find out about upcoming programs and events, view some gorgeous pictures, and discover more about our quest for an Educational Environmental Center building.

- Carolyn Gretchen, 201-991-8140, publicity chairperson, Thielke/Glen Rock Arboretum

Washington Spring Garden

Master Gardeners (from left) Pat Vellas, Maureen (a friend of the garden), Suzanne Danzig, Surinder Chadha, and Jeffrey Chan completed seven planters at Washington Spring Garden.



GARDEN CLUB GRAPEVINE

Contact Lucy Malka at lhalka@optonline.net or 201-791-3562 to supply information for the Garden Club Grapevine. *Publication deadline is no later than the 25th of the prior month.*

PLANT SOCIETY GRAPEVINE

Contact Catie Farahat at cwfarahat@scatteringlight.com to submit information for the Plant Society Grapevine. *Publication deadline is no later than the 25th of the prior month.*

As a reminder, the Master Gardeners of Bergen County does not share or sell its mailing list to non-members. We keep all membership information confidential and for use by members only. If you receive email from other organizations, we did not give permission for their use of our membership list. We would appreciate it if our members would not share our list with non-members or use it for any unauthorized purposes as it is for official MG use only. When sending an email to the MG mailing list, please remember to address it using the "bcc" option instead of "to" in order to keep the list of recipients from being visible.

Please share photos of your volunteer work or of your garden. We would all like to see photos of Master Gardeners at work either at volunteer sites or in home gardens.