



Greenfield Garden Club

Newsletter

Vol. 22 No. 10

October 2013

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UPCOMING EVENTS

Everyone is welcome and encouraged to attend any and all meetings!

***October Meeting** 7:00
 Thursday, October 17
 Movie Night
 Cider and Popcorn!
 114 Main Street, Greenfield
***Trap Plain Final Cleanup**
 Monday October 21 5:30
 Rain Date October 22 5:30
***November Meeting**
 Thursday, November 21
 Wreath Making at Chapley Gardens
 Hosted by Stacy Chapley
 Bring your own wire, pruners, and chair.
 Hoops will be provided by the club.
 Decorations will be on sale.
 There will be a minimal fee associated with this workshop.
***Holiday Party** 6:00
 Friday, December 13 at the home of Marilyn Berthelette
***Annual Meeting** 12:30
 Sunday, January 19
 Magic Wings

October Meeting

Norm Hirschfeld

The Greenfield Garden Club presents "Permaculture: The Growing Edge" a Documentary by Donna Read & Starhawk. This film is an antidote to the environmental despair. It shows some inspiring projects and success stories of regenerative design. Visit permaculture's co-founder David Holmgren, track cougar with naturalist Jon Young, create an inner-city food garden with the Hunter Point family, transform an intersection into a plaza with City Repair and join mycologist Paul Stamets as he cleans up oil spills with mushrooms.

This great documentary film will be shown at the Town's Veterans office at 114 Main St. Oct. 17 at 7pm in the back room. No charge for admission!

This documentary was shown at our Library last year and was sold out!

President's Report

Laura Schlaikjer

Welcome to October! Did you grow any berries or fruit this year? I had a nice crop of Beach Plums and Cornelian Cherries, and I am still making jam from them. It was also a great year for peaches, and after making lots of peach jam and chutney, I decided to try to make peach wine with the help of our local expert, Charlie Olchowski. I'll let you know how it turns out. If you are interested in any of my chutney or jam recipes I'd be happy to share! Got apples? Don't forget to sign up early for Cider Days' events November 2 & 3. Were you able to get to see our exhibit at the fair? Photos are posted on Facebook, and we are the proud recipients of 4 ribbons - our best year ever. Thanks go to Linda Tyler for her incredible creative talent and leadership in this yearly endeavor. The club is happily perking away with thoughts of the rest of 2013's events and possible 2014 events. I hope to see everyone at the Permaculture movie night this month - this is a film that Greening Greenfield packed the house with last year - so please put it on your calendar. Here's to Indian Summer and all the wonderful perks of Fall!

Greenfield Local Cultural Council

Donna Mollard

Great news! Hope & Olive has generously invited us to share a Free Soup & Games Night fundraising event with the Greenfield Local Cultural Council. Come on down to Hope & Olive on Monday, October 7 from 5 – 7:30 p.m. for free soup, bread, and fun! There'll also be tasty treats for sale, cash bar, and raffles galore. Plus, since it's the October Soup & Games, we have a great excuse to get dressed up, Halloween-style. Come join us! <http://greenfieldrejuvenators.org/2013/09/12/free-soup-games-night-at-ho-oct-7/>

Everyone is encouraged to submit articles for the newsletters. For the November Newsletter, please send to Linda Tyler davidptyler@comcast.net by Saturday, November 2, at 1:00pm. Thank you!

Treasurer's Report

Jean Wall

Balance as of September 27, 2013: \$7,062.10

Income: \$213.17

Expenses: \$19.88

Income: Interest, dues, prize money from Franklin County Fair exhibit

Expenses: Newsletter

All financial matters and membership dues should be directed to Jean Wall at 773-9069

or write to 40 High Street, Greenfield MA 01301.

Gardening in October:

Dolly Gagnon

*With the clocks going back and the days drawing in, October is the time to plant spring bulbs and divide perennials.

In general:

*Get your soil tested and add amendments as needed.

*Amend your soil with a dressing of compost.

*Turn your compost pile.

*Use your garden debris and leaves to start a new compost pile.

*Plant trees and shrubs. Be sure to keep them well-watered, even through the winter (snow permitting).

*Make sure all vacationing houseplants are brought back inside.

*Continue planting garlic.

*Plant cool season annuals. Covering mums and asters on nights when a frost is expected, will lengthen their blooming.

*Clear away dead foliage.

*Dry and save seed.

*Take cuttings of tender perennials.

*Harvest and dry or freeze herbs for winter use.

*Remove green tomatoes from the plants. Either ripen in a brown paper bag or lift the entire plant and hang upside down in a warm spot, to ripen.

*Harvest winter squash once the vines die back, but definitely before a hard freeze.

*Continue harvesting fall crops like beets, cabbage, carrots, cauliflower, kale and leeks.

*Clean and put away empty containers and garden ornaments.

*Clean and sharpen gardening tools.

*Continue winterizing your water garden

*Clean bird feeders.

*Think about a de-icer for the birdbath. If you're in an area that freezes and you don't have a de-icer, turn your birdbath over to keep it from cracking.

*Enjoy the season. Show off your harvest with a fall display.

*Then start thinking about putting your garden to bed.

ORIENTAL BOK CHOY SALAD

¼ c. butter

2 tbsp. white sugar

¼ c. sesame seeds

1 pkg. Ramen noodles (broken up), do not use flavor packet

3 oz. slivered almonds

1 bunch bok choy (chopped coarsely)

5 to 6 green onions, tops and all chopped

In large skillet melt butter over medium heat. Add sesame seed, noodles, almonds and sugar. Stir all the time until lightly browned. Set aside to cool to room temperature. Toss bok choy and onions together, mix and chill until ready to serve. Just before serving, break up the crunchy noodle mixture, add to bok choy, pour dressing over, mix and serve.

DRESSING:

¾ c. vegetable oil

1 tbsp. sesame oil

¼ c. vinegar

¼ c. white sugar

2 tbsp. soy sauce

Mix well and chill until ready to use.

This salad should be mixed just before serving.

Dressing and sesame seed mixture can be prepared ahead of time but only added to greens just before being served.

Trap Plain

Final clean up at Trap Plain, Monday October, 21 at 5:30. Rain date Tuesday October 22 at 5:30. Please bring tools to help put the garden to bed.

Steering Committee Notes

There was no Steering Committee meeting this month. Members attending the pot luck at the home of Elise Schlaikjer discussed possible programs for next year's monthly meetings.

Some things to look forward to in the upcoming year are leaf printing workshop, field trip to Pickity Place, the gardens of Tony Palumbo and Michael Collins from the Green Emporium just to name a few.

If anyone has an idea for a meeting, please contact an officer. Contact information is on page one of the newsletter.

Growing Organically

Gloria Kegeles

I just read about one mechanism (in quotes below) whereby we're killing bees just by growing non-organic seeds, which can be coated with neonicotinoid insecticides -- and genetically modified (GMO). Now I know why it's so important to plant only organic seeds (which by definition are neither GMO nor coated with insecticide). Besides corn, a popular garden seed that's being genetically modified (and probably also coated?) is summer squash! The companies that are genetically engineering our food supply have been buying up the seed companies for greater control and profit.

"In April, biotech companies took another hit when the European Union banned neonicotinoids—aka "neonics"—one of the most powerful and popular insecticides in the world. It's a derivative of nicotine that's poisonous to plants and insects. German giant Bayer CropScience and Syngenta both make neo-nics, which are used to coat seeds, protecting crops in their early growth stages. In America, 90 percent of the corn comes with the coating.

"The problem is that plants sweat these chemicals out in the morning dew, where they're inadvertently picked up by bees."

This is copied from a Village Voice article of 7/24/13 entitled *The Monsanto Menace*, by Chris Parker, which you can access online at villagevoice.com.

The article also states that there are many bee kills during corn-planting time, and that 25% of the human diet is pollinated by bees.

The Wendell Energy Committee/Food Security Project is beginning the work of creating a Wendell Organic Seed Bank! This seems to be one of the most important endeavors to protect our food supply. The article gives an example of how difficult it was to find non-GMO sugar beet seeds after a judge ordered the halt of GMO sugar beet planting.

FYI, the most common genetically modified foods are soy, corn, canola, alfalfa and sugar beets. Their negative health effects on humans are not studied in the US, due to the FDA's and USDA's (and even the Supreme Court's) ties with the biotech companies. (Clarence Thomas was a Monsanto attorney in a past life before becoming a Supreme Court justice with no conflicts of interest). There is evidence of digestive system damage and death to animals fed GMO grains - - and we are eating the animals fed GMOs, as well as GMO vegetables if we don't eat organically grown food.

Gloria Kegeles

How to Save Tomato Seeds taken from A Way to Garden.com

Select a few of your best-looking mature fruits from each of your healthiest-looking plants. The variety must be open-pollinated, sometimes called "heirloom," and not a hybrid. It should also have been isolated from another tomato variety by at least 25 to 50 feet, to avoid cross-pollination. Choose fully mature fruits that look like the variety is supposed to.

If the tomato fruit is a little past peak ripeness, no worry: Nature saves and re-sows her own seed when the over-ripe fruit falls onto the ground and rots in place, Doug reminded us. "We just simulate that," he says. (Side note: With squash and cucumbers and

eggplants, you need to let the fruits get overripe first, probably a few weeks past good eating stage.)

Quarter the tomatoes, squeezing the innards (seeds and pulp) into a container. A large canning jar may be plenty for the home gardener; at Seed Library there are giant plastic tubs in use everywhere (like the one above), full of festering "wet" seed pulp. (Remember he warned us it would be gross!)

Reserve all the tomato flesh in a pot or your food processor bowl, to make sauce or soup or salsa or gazpacho. (With eggplants, squash and cukes, the leftover flesh at seed-saving time won't be usable as food.)

Add water to your seeds and pulp to create a concoction that's equal part fruit and water, and set it aside (but not out in the sun; a shed is perfect), covered with screening or cheesecloth to keep bugs away. Allow the mashup to sit and ferment for about three to five days.

Keep a close eye so that it doesn't go too far and over-ferment! Depending on temperature, timing can vary batch to batch. The clue: Once a smelly scum or mold forms on the top of the mix, it's time to wash the seed clean, said Doug.

Skim off the mold, in which will probably be floating some seeds. Discard those, too; floating seeds are non-viable, and the good ones will have sunk to the bottom.

Put your mix in a strainer and wash thoroughly. Empty clean seeds onto an unwaxed paper plate (labeled as to variety) and allow to dry thoroughly. If it's humid out, run a fan on low nearby.

Store thoroughly dry seed in a cool, dark spot in an airtight jar—and again, label them!

Stockbridge Herbs

Saturday and Sunday, October 5 and 6

Cooking Demo and Products for Sale

15th Annual North Quabbin Garlic and Arts Festival

Forster's Farm, 60 Chestnut Hill Road, Orange, MA

Cooking Demo at 1 PM Saturday

Festival runs 10-5 both days.

If you have never attended the "Festival that Stinks!" it is well worth the trip! There you can learn all about garlic; from different varieties to how to plant and save it. You will enjoy a day of music, crafts, demonstrations and FOOD! Using solar power and soy based utensils, this 2 day festival draws a large crowd yet only produces a bag or two of trash. A family-oriented festival with something for everyone, right down to garlic ice cream!

"What is a weed? A plant whose virtues have never been discovered."

Ralph Waldo Emerson



Greenfield Garden Club
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The following vendors have agreed to provide the listed discounts for members who show their membership card when making a purchase. We really appreciate their support.

Please respect their offers by remembering that these generous discounts are for our club members only.

Backyard Birds Strong Ave. Northampton 10% off regularly prices items except thistle birdseed
Baystate Perennial Route 5/10 Whately 10% off regular priced plants
Chapley Gardens 397 Greenfield Road – RT 5/10 Deerfield 10% off regular priced plants and pond supplies
Fairview Gardens 8 Main St. Northfield 10% off everything except cut flowers
Five Acre Farms 110 Hinsdale Rd., Northfield 10% off regular priced plants
Glenbrook Gardens 54 Glenbrook Drive Greenfield 10% off regular priced plants and products
Greenfield Farmers Cooperative (Agway) High Street Greenfield 10% anything garden related
LaSalle Florists Rte. 5/10 Whately 10% off regular priced plants
O'Brien Nurserymen, 40 Wells Road, Granby, CT 10% off plants
Silver Gardens 23 Picket Lane, Greenfield – 10% off daylilies
Sugarloaf Nursery 25 Amherst Rd, Sunderland- 10% off regular priced plants
Warm Colors Apiary 2 South Mill River Road South Deerfield – 10% off
Wilder Hill Gardens 351 So. Shirkshire Rd., Conway, 10% off plants and consultations
Any vendors that are interested in offering our gardeners a discount please contact the Steering Committee.