

The Trowel

Volume 6 , Issue 3

President's Prose

Greetings Members and Friends!

One word sums up this summer, well, maybe two: HOT & HUMID! I think it's been quite some time since we've strung out so many 90 degree days. While I was not particularly thrilled with the humidity, my corn, tomatoes and zucchini were incredibly happy and productive! So here is the latest 'In My Yard' update. Sadly, those darn squirrels found the corn again this year and went on the attack. But not before I was able to harvest at least 10 ears. The stalks will be cut, dried and used for fall decorating around the house. The zucchini exhausted itself with all the production and is now being transformed into many loaves of zucchini bread & zucchini 'pasta' dishes. The tomatoes, well, they'll come...I was quite late getting my garden in this year (3rd week of June, yikes!). My husband wanted to know if I'd be wearing a winter jacket to harvest them??? Lol.

Eventually, Mother Nature will give way to cooler temps and there is still plenty of growing season left. For the cool weather vegetable gardens consider Cabbage, Carrots, Cauliflower & Green onions. Did you know these veggies can withstand temps that drop as low as 15 degrees Fahrenheit? Yes indeed! And don't forget the Lettuce, Kale, Radishes and Swiss Chard. For your fall flower containers, consider Asters, Millet, Mums, flowering Kale, Pansies and Black-Eyed Susan. If you want color to last well into the season, especially with mums, look for the bloom times. I just purchased mums that will bloom mid and late September and others that will bloom late October.

And finally, my 'In the Yard' fowl update. As I was sitting on the deck one afternoon, one of the resident hawks came gliding by. In hot pursuit were four Red-Winged black birds and three sparrows screeching. I suspect the hawk was not a welcome visitor in their neighborhood and they were escorting him home. The next thing I saw was incredible. The hawk, apparently not moving fast enough for the sparrows, was now being 'pushed' in mid-air! Those little guys were coming right up behind and literally poking the hawk, well, in his behind! The hawk actually lurched forward. After a couple of pokes, I guess the hawk decided he'd had enough fun...dipped his left wing and flew out of site. Fun in my yard...



If you missed the last few meetings, I'd like to remind you of the three (3) Board positions coming to term in January and the current incumbents:

President – Laura Sewall

Programs – Mary Sue Fornari

Treasurer - Cheryl Svec

I do hope you'll consider 'throwing your hat in the ring' this fall. The club is always looking for new, fresh ideas!

As you design your fall gardens, let us be reminded of our dear members that, due to illness, will not be able to do the same. Let us all keep them in our thoughts and prayers.

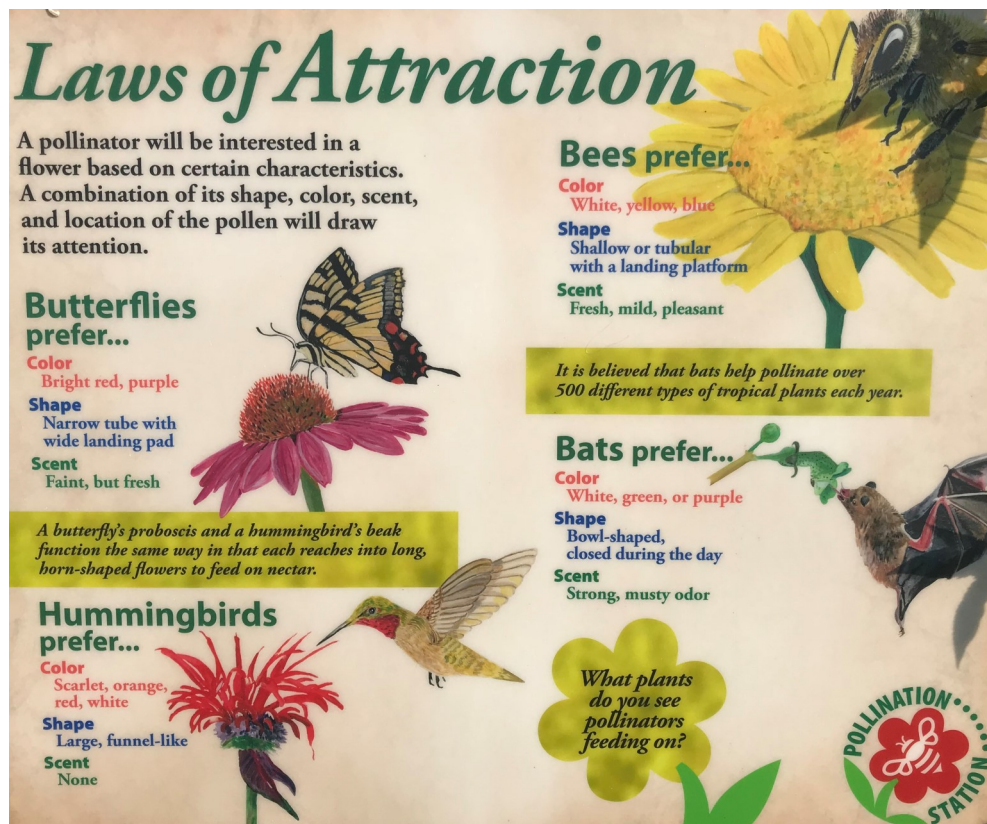
Fall is upon us, and the Holidays won't be far behind! I'm looking forward to the remaining activities we have together as a club this year! If you have ideas for our November 'Craft' donation, please bring them to the September meeting. Don't forget the Farmer's Market! BGC has a final table on 9/20/18. Be sure to stop by!

I wish you much joy with your Fall gardens... I look forward to seeing you soon.

Laura Sewall

Spring Meetings

June — Alyse Cohen Burman, co-owner of The Wildbird Shack at the Spring Valley Nature Center discussed how to attract migratory birds to our yards.



July—Nannette Kalschur, Plant & Pesticide Specialist with the Illinois Dept. of Agriculture shared her wealth of knowledge on pest and disease problems in our landscape. Sadly, pretty sure I have Jumping Worms in my garden.



August—Shawna Coronado presented her program on Living Walls and Vertical Gardening.



Thank you to Mary Sue Fornari, Linda Martin and Sandy Kappeler for their hard work in scheduling our program speakers. They have just been wonderful this year!

Upcoming 2018 Programs

September 18

Mel Zaloudek

Critters in Your Garden

October 16

Don White

Growing First Orchids

November 13

Christmas Centerpieces

December

Christmas Party

Date to be Announced

Meeting Reminders:

We start with a social time at 6:15 PM,
followed by a business meeting.

Programs will begin at approximately
7:00-7:15 PM.

Our collection of paper goods for the
Bloomington Township Pantry is on-
going. Bring your items to the meeting.

BGC at the Farmer's Market

The BGC scheduled four dates at the Bloomingdale Farmers Market this summer. Committee members Carole Lockerbie, Cheryl Svec and Kathy Mikutis (see below in photo) have been busy crafting a wide array of garden-themed items to sell at the market. Popular items have been: succulent, moss and fairy gardens; perennials and potted annuals; fresh flowers and herbs; grapevine wreaths, gourd birdhouses and a variety of other decorative items. We have also continued our support of the DuPage Care Center by selling notecards painted by the residents. To date, nearly \$300 has been raised to help support Club activities. The committee wholeheartedly thanks all Club members who came out and showed their support. **There is one date left! Thursday, September 20,** from 3-7 pm in Old Town Park by the pavilion. We ask ALL members to stop by and support YOUR Club!



GREEN FAIR 2018



GREEN VENDORS



KIDS ACTIVITIES



RECYCLING EXTRAVAGANZA



ECO-LIFESTYLE WORKSHOPS

**SATURDAY
SEPTEMBER 15TH**

10 AM TO 3 PM

**DUPAGE COUNTY
FAIRGROUNDS
WHEATON, IL**

Thanks to our sponsors:



scarce.org/scarce-green-fair/

Plot-to-Plate News



It's August and the garden is growing well. As of August 20th we have donated over 180 pounds of produce to the Bloomingdale Township Food Pantry. Our donations have included basil, parsley, thyme, eggplant, carrots, kale, Swiss chard, spinach, beets, onions, peppers (sweet and hot), acorn squash, cilantro, cucumbers, green



beans, lettuce, sugar snap peas, yellow summer squash, radishes, zucchini, and lots of tomatoes. The Plot-to-Plate committee (Kathy Mikutis, Gail Sanders, Eileen Spaman, and Cheryl Svee) have been harvesting on Mondays and Thursdays and transporting the produce to the food pantry.

We would like to thank the following people for giving a week or more to keeping the plot weeded and watered: Joyce Basel, Jeff Dengler, Kelly & John Devore, Laurie Dring, Susan Glick-Shore, Cathy Kreis, Linda Kunesh, Carole Lockerbie, Akhila Meda, Jennifer Moore, Joan Skotleski, Henia Sullivan, and Cheryl Svee. In addition we would like to thank Kathy Mikutis for making a lovely new sign for the garden. It really takes all of your help to make this happen.



On Monday, July 23rd, Gail Sanders and Joyce Basel met with Mike Hovde, Bloomingdale Township Supervisor to express these concerns and to try to ascertain where we might be able to assist in changing how the food we provided was delivered. Also attending that meeting was Joe Schranko, a member of the Board of the pantry who had been actively involved with the original "Steering Committee" when the community garden was conceived.

Among the questions asked were:

- Did they still want this fresh produce? The response was a definite "Yes" and it was requested that the earlier it was delivered the better.
- Is there a way in which perishable items could be offered differently as they are now left on the counter (not refrigerated) for several hours. We are given to understand that this matter is being addressed and will hopefully be rectified with the proposed remodeling of the facility.
- Gail mentioned that the Bloomingdale Garden Club had previously donated a significant amount for the purchase of a refrigerator. Mike did not appear to know about this but assured us that he would look into it.

Mike Hovde appeared to be very receptive to our comments and our willingness to co-operate. Joe Schranko was initially reserved, and as he is in charge of the pantry as well as the remodeling, he expressed his reservations particularly with regard to budget. Gail offered to investigate the costs of some of the items that we felt would not be expensive but would add to the hygiene, the ease of identification (especially of herbs), and to the overall cleanliness and attractive display of all items. Gail has subsequently provided Joe with information and costs of a glass fronted refrigerator, shelving, bins etc.

Following the meeting Joe took us on a tour of the facility where we noted that there was a very large freezer unit, refrigeration units, huge shelving space for canned goods etc. and also that there was still a large amount of donated foodstuff that had not as yet been sorted. It would appear that volunteers for this are needed?? We were introduced to the two full time staff members, Sue and Bobbie who were very cordial and appreciative of our donations.

We will follow up on all this and keep you informed. Gail and Joyce

Flowers...Food for the Soul



As many of you know, this past year we added a flower garden to the existing vegetable beds and rain garden in the Community Garden. Also during last year one of the local Boy Scouts (with permission from the Park District) added a “Butterfly garden” with lots of different perennials.

What we have now is a really gorgeous area to the south of all the vegetable beds with a bold and beautiful variety of flowers which the various pollinators are enjoying immensely! At any time you are near those gardens you can see a myriad of bees, butterflies and other insects! Aside from pretty, this is a lovely and useful addition to the gardens. Please visit and enjoy!

Leslie Mabbot and Lin Drogos of the Roselle Garden Club (both Master Gardeners), together with our own Joyce Basel and her grandson Mike, worked manure and compost into this bed and then seeded it with zinnia, snapdragons, bachelor buttons, hostas and sunflowers! It has now matured and is wonderful. The teddy bear sunflowers are huge!

Joyce has harvested flowers each week from this garden, bundled them into small bouquets, and then delivered them to the food pantry to be given out to anyone needing a little cheer along with the fresh vegetables etc. We call this “food for the soul” and it has come as a welcome surprise to many of the people who visit the food pantry of a necessity to get provisions for their families. Few people realize just how uplifting a little bunch of flowers can be to a woman who could not possibly afford to buy them. We have been told that in some instances they just cannot believe it and are really delighted.

These pictures were taken by Leslie Mabbot showing the harvest, the little bouquets and the magnificent bunch of sunflowers! This is not just food for the soul of the recipients, it is most certainly food for the soul of the givers as well! Thank you everyone who helps water this garden – it is truly worth the effort!

Member Photos



Henia Sullivan retired June 28!

Below: DuPage Care Center Ice Cream Social

L-r: Joyce Basel, Sandy Kappeler, Henia Sullivan, Akhila Meda. Front: Kathryn Kacalo



Laura Sewall at the Ice Cream Social



DPCC Residents' Gardens and Rainbow Garden



Plot-to-Plate Garden Update

Henia Sullivan found this nasty looking thing on her tomato plant. The plant didn't make it! Jennifer Moore shared the following fun story from her childhood....

That caterpillar will destroy your crop. My sister Lesley and I would go through the rows of my Grandfather's acres of tomato plants to remove the hornworms. We would step/squish them. Grandpa would "pay" us. Since we were short we could see them on the plants. This was a summer activity on Edyth's parent's farm. Lesley did hatch one and it became a beautiful moth.



Linda Kunesh had a surprise pumpkin come up under her front yard crab apple tree. She can only guess that a squirrel planted it! Also had this Eastern Black Swallowtail caterpillar in her yard.



A Visit to Mr. Rudy's Garden



Tucked away in Glendale Heights is a truly marvelous gem of a garden belonging to a lovely gentleman, Mr. Rudy Damos, who extends an invitation on an annual basis to not only his family and personal friends, but also to several of the area garden clubs.

Linda Kunesh, Akhila Meda and Joyce Basel visited his garden this year and were awestruck with the sheer color and beauty of the huge variety of plants he has in this gorgeous corner lot. Mr. Rudy was good enough to show us around and identify the various unusual specimens. There were a number of family members there as well as friends who apparently appear every year to enjoy the fruits of his labors. His hospitality is amazing and his dedication truly inspiring.



We are all invited back next year and, quite honestly, I cannot wait to see this garden again.

Joyce Basel

St Paul Church Oktoberfest

St Paul Church is hosting an Oktoberfest on Saturday, October 13, 4:00-7:00 PM. There will be food, live music and a cake-walk. The menu includes: Bratwurst, German style Wieners, Sauerkraut, Potato Salad, Chips and Apples with Caramel Sauce. Beverages are draught style Root Beer and Crème Soda. Adults \$9, Children (under age 12) \$7. Tickets may be purchased by contacting the church office, 630-980-9196 or see Cathy Kreis. All proceeds to benefit the church's Building Fund to help with building renovations.



Photo Contest 2018



Fellow gardeners, hopefully you have been taking pictures of your pots and gardens - either annuals , perennials or veggies to submit for this year's photo contest. It's still not too late to be taking photos. When the weather cools down, plants will perk up again to take a pretty picture. Entries must be submitted by October 31st. Hard copies can be sent to 326 White Hall Terrace Bloomington 60108 or digital copies can be sent to joyceb@inbox.com. Gift certificates will be

awarded to 1st, 2nd and 3rd place winners and photos will be on display at next years' plant sale. You need to enter to win!

The Photo Contest Committee, Carole Lockerbie, Chair

Super Squirrels

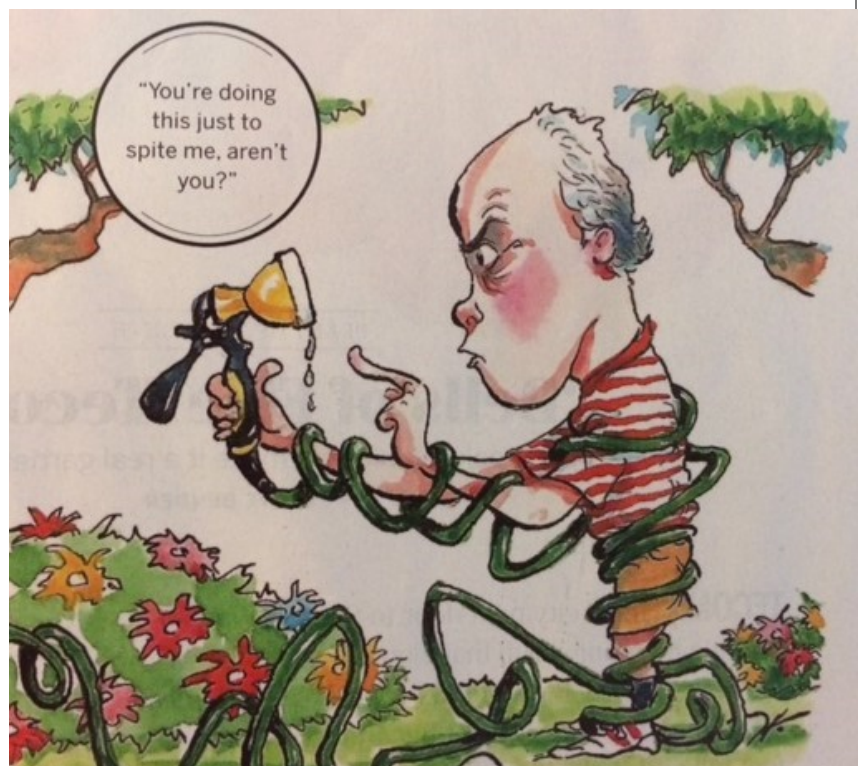
In honor of the upcoming Squirrel Day....

These bushy-tailed creatures can fall 100 feet without serious injury and are faster than you might think — at top speed, they can run 20 mph. Many gray squirrels are able to jump 8 feet high from a stationary, sitting positions!

Birds & Blooms Extra, September 2018



Feed My Starving Children Event



Tomatoes, Tomatoes, Everywhere.... Here is a great recipe to use up a bunch!

Roasted Tomato & Poblano Soup

Non Stick Cooking spray	1 Large Onion, Chopped
2.5 lb Roma Tomatoes, quartered	1 32oz reduced salt chicken broth
3 cloves garlic, unpeeled	1 tsp. dried oregano, crushed
2 T. Olive Oil	1 tsp. ground cumin
1/2 tsp. salt	Crumbled queso fresco (optional)
4 fresh poblano chile peppers	Pepitas (optional)
2 red sweet peppers	Snipped fresh cilantro (optional)

1. Preheat oven to 425F. Line two 15x10" baking sheets with foil; lightly coat foil with cooking spray. Place tomatoes and garlic on one prepared pan. Add 1 T. olive oil and the salt; toss to coat. Roast tomatoes 25 minutes.
2. Cut poblano and sweet peppers in half lengthwise remove stems, seeds, and membranes. Place pepper halves, cut sides down, on the second prepared baking pan. Add to oven; roast 20-25 minutes more or until peppers and tomatoes are lightly charred and very tender. Bring foil up around peppers and fold edges together to enclose. Let stand about 15 minutes or until cool enough to handle. Peel garlic; discard skins. Using a sharp knife, loosen edges of skins on peppers; gently pull off skins in strips and discard. Cut up peppers.
3. Meanwhile, in a 4 qt. Dutch oven heat remaining 1 T. oil over medium heat. Add onion; cook about 7 minutes or until tender, stirring occasionally. Add tomatoes, peppers, garlic, broth, oregano, and cumin. Using an immersion blender,* blend mixture until smooth. Bring to boiling; reduce heat. Simmer, covered, 15 minutes to blend flavors, stirring occasionally. If desired, top with crumbled queso fresco, pepitas and cilantro.

Makes 8 servings

*Tip: If you don't have an immersion blender, place tomatoes and juices in a food processor blender. Cover; pulse until smooth. Return to Dutch oven.



“Gratitude unlocks the fullness of life. It turns what we have into enough, and more.” —Melody Beattie

Items for Free

Maureen Gibson has the following items available to a new home. If interested call her at 630-347-0297.

Garden Wagon width 24 length 44 depth 11



Serving Table width 35 length 31 depth 18
TV—14" Black and White



Time to Divide Peonies

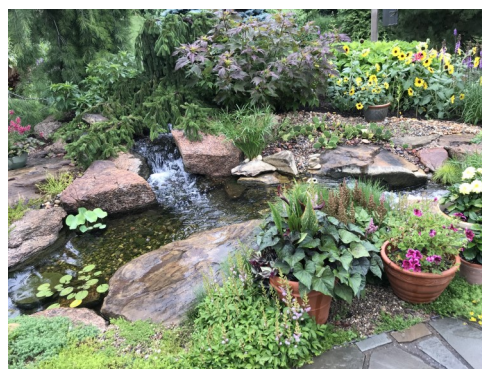
Terri Passolt, Master Gardener, had some good advice in the Daily Herald 9/2/2018.



Peonies prefer to be divided in the fall and September is the perfect time. If yours are exhibiting a lack of flowers, they may not be getting enough sun. They also don't like soil that is too moist. Avoid mulching them or their "eyes" get too covered and they won't bloom.

Begin by cutting back the stems. With a garden fork, trench around the plant at least 10" away from the clump. Lift. Wash off the roots with a hose and gently use the spade or a heavy knife to divide. Make sure each division contains three to five eyes (little pink noses). The eyes should be planted only 1-2" deep, making sure the eyes are pointing up. Press down on soil to remove air pockets and water well, every two weeks to allow root system to develop before winter.

St. Charles Garden Walk



Several members enjoyed the St. Charles Garden Walk. Look at the interesting plantings!

Good Cheer-Member Concerns

Remember our Shut-Ins with a phone call, note or a visit: George Holtz, Jane Czyzewski Vivian Krotz and Delores Franson.

Joyce Boryla Sadly, Joyce lost her courageous battle with ALS on September 5. Please keep Joe in your thoughts and prayers. Cards can be sent to Joe at: 327 Whitehall Terrace, Bloomingdale, IL 60108-1384.

Delores Franson is now in Memory Care. Cards can be sent to: Harbor Chase, 1619 North Mill Street, Naperville, IL 60563.

Jane Czyzewski continues to recover from a broken hip. Cards to: c/o Michael Czyzewski, 11772 N Renoir Way, Tucson AZ 85742. Jane's phone at rehab is 520-901-8358.

Cathy Gall & Gail Brewer continue to recover from knee replacement surgeries.

Jo Dabrowski is now home and continues to heal from a fall. Cards to: 163 Raven Lane, Bloomingdale IL 60108

****I count on you the members to be the eyes and ears. Do not assume the I or others know of problems. We are not gossips but caring friends. Keep each other aware and help where you are able.**

Thank you! Jennifer Moore, Good Cheer
630-980-8223/Jaye408@gmail.com

“Autumn carries more gold in its pocket than all the other seasons.”

—Jim Bishop

Travel Corner

Airfares....Seats....Costs!!! I bet you are confused by the relatively inexpensive airfares that you are hearing about these days! Some airfares are truly affordable, however, it's the 'extras' that may have you thinking twice about traveling!

I find that 99% of my clients want to know where they will be seated on their flights...and the 'coveted' aisle seats come at a premium cost! By the time you add in the two major 'extras' to your 'budget' airfare...you may have been better off with a higher airfare that included the options you need. Each trip is unique...questions like, how long is the flight and how long will I be gone, and do I need several different outfits while I'm away from home? Am I attending a business function, knowing there will be evening dress requirements?

Let me give you an example: 11th of June Chi/ORD to Orlando with a return on the 14th of June - Using United your most affordable airfare will be \$295.19 - including taxes. However, if you want seats to be assigned - add another \$28.75 per person, per direction - now you have a total cost of \$352.69! And if you want more leg room...add another \$108.07 per person, per segment!!!! (I'm not going to add that leg room, optional cost, into this scenario!) And if you are planning to check in a bag, that will cost another \$25 per item, per direction...making your new total \$406.22!!! That's a long way from the base fare of \$295.19 - true?! The name of the game...to get the best airfare, that meets your requirements...is called shopping with all the carriers! This is extremely time consuming...your best source to get the most affordable airfare, which will meet your requirements, is to call a travel agency!

And speaking of taxes....that very affordable airfare of \$295.19 - no seats, no checked in bag...the taxes are a total of \$47.01 -- and you might think that your airfare is the same on each flight, however, that's not the case! The flight from Chicago/ORD to Orlando is \$130.34 - and the return is \$164.85 --- both segments include the taxes! Your actual airfare is \$248.18, and then you add the taxes of \$47.01 - that's your total \$295.19 -- for your airline ticket, without seats or checked in baggage!! A carry-on bag...the new measurements are - 9"x10"x17" ---- that's no longer a small suitcase...it's the size of a large purse!

Always ask about the costs of the extras...if you require seat assignment and must check in luggage...ask about an airfare that includes these extras...rather than adding these items onto what seems to be a very affordable airfare! The carriers are having a 'field day' with their ability to charge for extras!

Travel Techniques - Marilyn Dattillo, Owner
ATA 14-535894
Phone 630-671-0750
traveltech@att.net

Bloomington Garden Club

Meeting Location:
St. Paul Evangelical Church
118 S First Street
Bloomington IL 60108

Newsletter Published by Catherine Kreis
Email: cathyjk@sbcglobal.net
Phone: 630-351-9336

We're on the Web!

www.bloomingtongardenclub.org

2018 Club Officers/Committees

*President.....Laura Sewall
*1st Vice President.....Joyce Basel
(Membership)
Membership Committee.....Henia Sullivan
*2nd Vice President.....Mary Sue Fornari
(Programs)
Program Committee...Linda Martin, Sandy Kappeler
*Publicity.....Akhila Meda
Publicity Committee
 Newsletter.....Cathy Kreis
 Website.....Dan Vitacco
*Treasurer.....Cheryl Svec
Good Cheer.....Jennifer Moore
Hospitality.....Chris Magnatowski
Hospitality Committee.. Kelly Vitacco, Akhila Meda
*Recording Secretary.....Cathy Kreis
*Ways & Means.....Linda Kunesh
*Corresponding
Secretary.....Joyce Basel
Plot-To-Plate.....Gail Sanders
Photo Contest.....Carole Lockerbie
Memorial Garden.....Joyce Basel
Farmer's Market.....Carole Lockerbie
*Denotes Executive Board

The Bloomington Garden club was formed to encourage the advancement of gardening, development of home grounds and civic beautification. To stimulate interest, knowledge and love of gardening among amateurs. To aid in the protection of native trees, flowers and birds. To further the extermination of noxious weeds and to cooperate with other organizations in the beautification of the community.

Membership is open to all persons at his or her request of application regardless of residence. Annual dues for a single new member are \$20 and \$25 for a couple, when paid January 1-June 30. Half year dues for a single new member are \$10, and \$12.50 per couple when paid July 1 thru December 31.

Visitors are always welcome, but we encourage them to join the club after 3 visits in order to help out with the costs of our monthly programming.



*Every leaf speaks bliss
to me, fluttering from the
autumn tree.*

—Emily Bronte