

Council of Rockford Gardeners, Inc.

Organized 3/21/1980

E-Issue V3 Issue 4
Editor: Shirley Wiklund

CRG Clubs:

No. IL Daffodil Society
Plantaholics
Potpourri
Seedlings
Wildflowers

Council Motto:

"Enjoy nature's bounty and
beauty through work and
creativity."

Council Website:

[http://councilofrockfordgardener
s.org/](http://councilofrockfordgardener
s.org/)

Upcoming Meetings:

Plantaholics

10/2/18

Planning Meeting
Tavern on Clark

Potpourri

10/9/18

NCG/Riverfront Statue Walk
Lunch downtown

Seedlings

10/15/18

Thanksgiving Centerpieces
@Susan Buzzard's

Wildflowers

10/25/18

Anderson Gardens



From the President's Pen

Co-Presidents: Ann Somers & Sarah Britton

Gardeners pay attention to the weather. Temperatures matter. Don't sow seeds or plant annuals until there is no danger of frost. Don't plant or move outdoors your tropical or house plants until our night time temps are above 50. In the fall, make sure you move those same plants back inside when the temps again dip below 50. Moisture matters too. How many of you have a rain gauge? How many times this summer did you have a full rain gauge? Adequate rainfall lessened our need to water! In order to have a lush and productive garden we need to provide what Mother Nature doesn't or deal with what she provides in excess! As our climate changes, we'll need to adjust and adapt our garden practices. We need to employ good practices for the environment, conserving our limited natural resources. We're a hardy bunch, we're ready for the challenge!

Thanks to Potpourri Garden Club for hosting GoC 2018! It was a lovely evening. Happy 40th Birthday to Potpourri! Lorraine Lightcap and Shirley Freund are Charter Members! Other long time members are Jane Gallick, Marianne Reilly, Joan Tilson and Grace Saunders. That dedication keeps our clubs rolling along!

Keep playing in the dirt,

Sarah & Ann

**WE'RE
BACK!**

After a short break –
The CRG E-News is back!
Enjoy reading

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SUBMIT questions or
comments to:
CRGnews4u@gmail.com

REMEMBER to keep your
e-mail address current
with your individual club
and the Council.



"Revived" Mayor's Hunger Luncheon

Tuesday, October 16, 2018

11:30 AM – 1 PM

Cliffbreakers Riverside Conference Center

\$30 per person

Mayor Tom McNamara will be speaking.

- His father, former Mayor John McNamara, will be introduced as well as any other previous Mayors who may be in attendance.

This year's fundraiser proceeds will benefit
Roots & Wings Program in the Rockford Housing Authority
educational gardens at Blackhawk Courts.

- We will be honoring the memory of Ruth Fairchild who passed away this year. She was instrumental in the starting this project along with Angelic Organics Learning Center in partnership with Zion Outreach.

For more information, please contact Carol Burmeister,
Bread for the World chapter in Rockford
cburmeister1@comcast.net 815-904-0514

Message from Sue Lacerra regarding this upcoming event:

I think it is exciting to have this revived event
in the "revived" Cliffbreakers!

Several food related organizations have joined in helping
Bread for the World in sponsoring this Rockford event
such as Northern Illinois Food Bank, Pantry Coalition,
Rockford Urban Ministries, along with several retired
and current church clergymen.

It has been a group effort.

Interested in sitting at a table with other Garden Club
members? Contact Sue regarding sitting at a table for our
group. We would have a name placard on our table giving
recognition to Council of Rockford Gardeners.

Sue Lacerra - suzn5995@aol.com 815-243-0093

District 1 Fall Meeting

10/18/18

Boulder Ridge Country Club

Hosted by
Algonquin Garden Club

\$35 per person

Ann Somers will be attending.

Contact Ann if you are interested
in attending as well.

Garden Gab Question for September 2018

Hardy vs non-hardy Mums

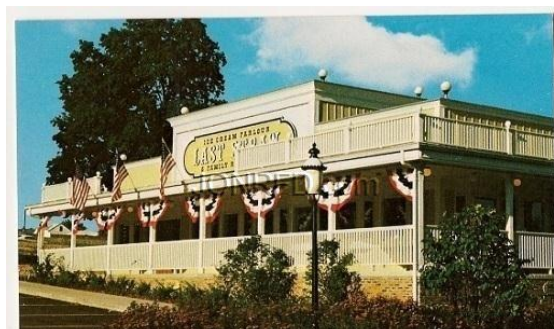
Which Mum plants are hardy
and can be planted in our gardens
for enjoyment year after year?

What other Fall blooming plants are perennials?

Send your comments/suggestions to
crgnews4u@gmail.com
to be included in the next E-News.



Rockford Relics



The Last Straw
Alpine Road

Rockford Relics

Remember when..?
How often do you drive past a location
and think to yourself
"I remember when that was...."?
Send photos/memories to
crgnews4u@gmail.com

Last Straw gets 1st breath

Ground has been broken for a \$200,000 restaurant and ice cream parlor building, The Last Straw, to be built this fall at 915 S. Alpine Road. *Star 9-27-13*

Completion, depending on the weather, is scheduled for late December or a January opening, James M. Palm, a spokesman for the developers, P.E.P. Trust, said Wednesday.

Palm said the two-story building basically will be an old-fashioned ice cream parlor on the upper level and a lower level with a party room and rental space.

"Ice cream treats, luncheons and suppers, with a limited menu, will be served," Palm said. "The ice cream parlor will feature an old-fashioned soda bar, and furnishings will be nostalgic. A patio is planned on the north which will have the basement level exposed."

Pearce-Butler Co. is the general contractor and C. Edw. Ware & Associates the architects.

Horticulture Happenings

Gina Ross, University of Illinois Extension Master Gardener, Winnebago County



Illinois is known as the Land of Lincoln and the Prairie State, but did you know it is known for growing pumpkins? Ninety percent of the pumpkins processed in the United States are grown in Illinois. Morton, Illinois just 10 miles southeast of Peoria calls itself the “Pumpkin Capital of the World.” In 2008, 496 million pounds of pumpkins were grown in Illinois.

Companies such as Libby’s and Seneca Foods each contract with farmers within their region to grow pumpkins. Farmers plant seeds in April and May for a harvest that starts in late July and lasts through November.

Pumpkins, squash and gourds are members of the *Cucurbitaceae* family, which contains more than 100 genera and over 700 species. They have been providing mankind with food and utilitarian objects since before recorded history. Various members of the genus *Cucurbita* are known as squash or gourds.

From the pumpkins that are used for Jack-O-Lanterns at Halloween to the pumpkins used for baking pies and cooking, it is the farmers in Illinois that nurture this squash from beginning to end. Pumpkins take about 120 days to harvest having sprawling vines up to 30 feet long.

Pumpkins are not only decorative but also nutritious, having 80 calories and 3 grams of fiber per cup. Its orange color makes it rich in the anti-oxidant beta-carotene.

Although the large round orange pumpkin is usually what comes to mind, some of the varieties include: Cinderella, a unique French heirloom, cultivated by the Pilgrims. Cotton Candy pumpkin has a soft white hue. La Estrella pumpkins are known for their blend of creamy orange with a crackled green finish.



Cinderella Pumpkin



Cotton Candy Pumpkin



La Estrella Pumpkin

Harvesting Pumpkins in Illinois <https://www.youtube.com/watch?v=bEtqJc6ddhA>

Pumpkin recipes <https://www.allrecipes.com/recipes/1090/fruits-and-vegetables/vegetables/squash/winter-squash/pumpkin/>

Pumpkin decorating ideas <https://www.bhg.com/halloween/pumpkin-decorating/>



Pumpkin flower/Squash Blossom on the vine

Rockford Rocks Sculpture

A periodic column highlighting public sculptures in our city
Lori Walsh



This sculpture deserves a closer and more appreciative look than what it usually gets when you zip past it at 50 m.p.h. *Suspended Motion* was designed by artist Gene Horvath and is located on North Second Street at the entrance to the Nicholas Conservatory and Gardens. Surrounded by a bed of bluish junipers, the massive stainless steel columns have been greeting visitors to this part of the bike path since 2012.

Like many of our public sculptures, *Suspended Motion* was originally in private ownership. Bengt and Mary Kuller commissioned the piece in 1986 to celebrate the tenth anniversary of the Baldwin Enkel Corporation. It was later donated to the park district.



Gene Horvath lived for many years in Rockford and considered Sinnissippi Park to be his back yard. He worked as an art director in the advertising industry and, upon his retirement, turned to sculpting full time. From 1972 to his death in 1995, he completed more than thirty large scale installations. You may know his work *Olympic Sphere* - a tribute to Olympic contenders - located in the Valkommen Plaza near Nicholson's Hardware.

Not a fan of nonrepresentational art? Perhaps you have noticed Horvath's figurative sculpture, *Victory*, at the intersection of Mulberry and Main Streets. Dedicated in 1994, this monument honors veterans from World War II, Korea, Vietnam, and the Persian Gulf Conflicts. The soldiers are arranged in a "V" shape to symbolize victory. Our hometown sculptor donated his time to this monument.



Horvath achieved national success as a sculptor and his works continue to be appreciated in Arizona, Texas, and across Illinois.

REPORTS FROM 9/10/18 COUNCIL MEETING

TREASURER'S REPORT

Balance as of June 30, 2018.....	\$3,476.21
Receipts.....	0.00
Balance.....	3,476.21
Total disbursements.....	340.97
Ending Balance as of August 31, 2018.....	\$3,135.24

Submitted by Becki Dennis, Treasurer

COMMITTEE REPORTS

Programs – **Sherry Seaver** reported that she will not be at the next meeting. Information about the DECEMBER 5th luncheon needs to go to publicity and into the newsletter. Sherry Seaver will write something up. Sherry has someone taking reservations, but there will be no reserved tables. Sherry also reported that Ann has a speaker, Brian Pruka from Midway Village. Sarah Britton will say the prayer. There will be a raffle.

In addition, Sherry needs to get the information out to the club presidents. She needs a flyer. Sherry will get the menu information to Ann who will create the flyer to send it to District 1 clubs, newsletter and the reservation person.

Ann reported that this is Sherry Seaver's last year doing the luncheons. Deb Bieschke will be taking over.

Publicity – **Arch Smith** reported that there is nothing going on right now. He said we will need someone to take over the Publicity position next year.

Awards – **Mary Pinter** reported that Elaine Parrovecchio will contact Kishwaukee College for the December awards. Ann Somers said that we should let people know that we are giving out two \$1,500 scholarships. In the spring Garden Glories Ann puts information in about the scholarships. The more publicity, the better.

Civic and Conservation – **Diane Donze** reported that she has been communicating with the contact person at Habit for Humanity, and they only need 3 planters this year. She would like to give the address information to the persons doing the planters for their clubs. The dedication will take place on September 23rd at 1:30 P.M. The dedication is for the renovation or building of a home for low income families. Each club does a planter on their own, and a club member volunteers to provide a planter and a card for the family. Mary Pinter will do the one from Wildflowers, and Susan Schmitz will do the one from Potpourri. Diane will provide the planter from Plantaholics.

Garden Walk – **Jan Duncan and Lorraine White** deferred to Arch Smith for information on the 2019 Garden Walk. Arch Smith reported that he has 7 or 8 gardens lined up. Dr. Jeff Behr on National Avenue has agreed to have his garden on the garden walk. He has a collection of around 250 Japanese maples. He needs another garden near the Broadway garden. Otherwise, he is pretty well set. Jan Person then agreed to share her garden.

REPORTS FROM 9/10/18 COUNCIL MEETING CONTINUED

Horticulture – **Ann Somers** reported that Gina Ross will continue to write an article for the newsletter.

Hospitality – **Mary Pinter** reported that our next meeting will be on October 1st here at Mary's Café.

Newsletter – **Ann Somers** reported that she talked to **Shirley Wiklund**, and Shirley will work on a September newsletter. Ann said any information for the newsletter should be sent to Shirley by Saturday.

Parliamentarian – **Mary Pinter** reported that everything is fine.

Sunshine – **Peg Goral** said that she has no report – nobody is sick. Be sure to email Peg with any card requests.

Ways & Means – **Karin Emery** wants us to think of ideas for the raffle. She needs some wonderful ideas. If anybody has a big item to donate, let Karin know.

Website – **Ann Somers** reported that **Kathy Batzkall** is working on the website. The membership list will be updated and on the website.

Lemon Thyme Tea Bread

A sweet quick bread recipe from the Boone County Conservation District

Ingredients:

1 3-oz pkg cream cheese, softened
½ cup milk 3 Tbs butter or margarine, softened
1 Tbs snipped fresh lemon thyme or thyme
2/3 cup sugar
¼ tsp salt
1 egg
1 tsp finely shredded lemon peel
1 cup plus 2 Tbs all-purpose flour
1 ½ tsp baking powder
Lemon Glaze (recipe follows)

Recipe from a Spring
Potpourri meeting

Grease and lightly flour an 8"x 4"x 2" loaf pan. Then in a medium mixing bowl, beat the cream cheese and butter (or margarine) with electric mixer on high speed until light and fluffy. With mixer on medium-low speed gradually add the sugar, beating well. Add the egg, and beat mixture until combined. In a small bowl stir together flour, baking powder and ¼ tsp salt. Add to creamed mixture alternately with milk, beginning and ending with dry ingredients and beating well after each addition. Stir in lemon thyme and lemon peel. Spread batter into prepared pan. Bake @ 350* for 45-50 minutes or until a wooden toothpick inserted near the center of the loaf comes out clean. Cool in the pan on a wire rack for 10 min. Remove the loaf from the pan; place on the rack. Drizzle the glaze over the warm loaf. Let cool. Makes 1 loaf.

Lemon Glaze: In a bowl stir together ½ cup sifted confectioner's sugar, ½ tsp finely shredded lemon peel and enough lemon juice or mild to make a drizzling consistency (abt 1 tsp.) If you prefer, serve with purchased lemon curd instead of lemon glaze.