# COUNCIL OF ROCKFORD GARDENERS, INC.

Organized 3/21/1980

# The 5 CRG Clubs:

Northern IL Daffodil Society Plantaholics Potpourri Seedlings Wildflowers

# Council Motto:

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

# Council Website:

councilofrockfordgardeners.org

# **Upcoming Meetings:**

(Per website, check with club to verify)

#### **Plantaholics**

December—No program

#### Potpourri

November 12 Planning Meeting University Club , Rockford

# Seedlings

November 18 Annual Christmas Dinner/ Fundraiser

#### Wildflower

November 21
Planning meeting/lunch



E-Issue V4 Issue 7 Editor: Kathy Batzkall

### **NOVEMBER 2019**



# FROM THE PRESIDENT'S PEN

Co-Presidents: Ann Somers & Sarah Britton

It's time to make your reservation for the Council of Rockford Gardeners Holiday Luncheon & Scholarship Fundraiser. Come and witness the presentation of a \$2500 scholarship to a Kishwaukee College Horticulture student! That's right, \$2500! Thanks to your support of our luncheons and raffles we are helping to insure the next generation of gardeners. This group of future horticulturists will provide for our food supply, beautify our public spaces and our home spaces and in the process improve our mental health. They literally feed our stomachs and our souls.

Additionally, Alex Mills, Executive Director at Klehm Arboretum and Botanic Garden will share his knowledge and insight. It will be a fun and motivating day. Bring a friend and share the experience!

Let's fulfill our CRG motto: "Enjoy nature's bounty and beauty through work and creativity."

Keep playing in the dirt,

Sarah & Ann

Save the Date S

**CRG Holiday Luncheon on December 11** 

# NOVEMBER 2019

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SUBMIT questions or comments to:

CRGnews815@gmail.com

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





You could win \$\$\$\$ by sending us your garden tips

Submit a garden tip to **CRGnews815@gmail.com**. Your name will be included in a drawing for a \$25 gift card to Pepper Creek. Drawing will take place at the December CRG Luncheon and Scholarship Fundraiser.

**Elaine Parrovechio of Plantaholics and Wildflowers** says: "A great way to preserve dried flowers is to spray them with hair spray. It will preserve them almost forever and the color will stay. If you use them in arrangements they must be handled carefully though. Some great flowers to spray after drying are zinnias, statice, roses, yarrow, mums and Queen Anne's lace. Queen Anne's lace is especially nice after it has been dyed. Be sure to spray all surfaces of the flower, especially the underside."



A second tip this month comes from **Arch Smith of Potpourri**:

"Here is a great tip for easily digging the perfect hole for planting plants in your garden. Using a "post hole digger" makes the job simple without breaking your back. It digs the perfect size hole for plants purchased in quart-sized nursery containers. For one gallon or larger plants, you just increase the diameter of your hole to fit the size needed. It's a quick and easy way, without bending over digging a hole with a shovel."



A third tip this month comes from EJ Rebman of Plantaholics and Potpourri:

"As I was cleaning up my plants to bring them inside this week I thought of another tip for the newsletter...I use it all year round, not just gardening months. I'm sure you know what I am talking about: when you find a rim of lime or rust in the bottom and sides of plant drainers for pots, in pots when you empty them, or in vases you use to root plants. I use Polident for a soak and there will be no scrubbing. I will add another tablet for good measure in large pots or if the build up is particularly bad. It is also great for tall, narrow vases you can't reach with a brush.

Congrats, Elaine, EJ and Arch, your names will be added to the list for a drawing of a \$25 gift card!!

# GOODBYE TO A GREAT MASTER GARDENER AND FRIEND

BY JAN BOWMAN OF SEEDLINGS

the October meeting, Seedlings members were saddened to hear of the passing of long time member and friend Ethel Johnson. Ethel joined Seedlings in 1984 and soon became very active — both in our club and other garden clubs. In addition to Seedlings, Ethel belonged to the Blackhawk Orchid Society and was the second woman to join the Men's Garden Club. The Council of Rockford Gardeners awarded Ethel the "Mother Earth Award" in 2014 - a fitting tribute to this lady who loved the land.

Having known Ethel for so many years, many memories came flooding back. Because Ethel knew the Andersons, she led Seedlings on tours of Anderson Garden's original area around the first pond before it was open to the public. Being one of the founding members of Klehm Arboretum, Ethel took Seedlings on hikes of this amazing site before there were roads into the area or structures built. We

parked along N. Main by the shed (all that was left of the nursery) and walked in to discover the large leaf magnolias, huge holes where the nursery dug trees out and viewed many other trees not usually found in our area.

Ethel's love for plants led her to designing a free standing greenhouse (the first one I had seen in a home setting) which her husband and son built. She introduced us to growing orchids – some suited best for her



cool greenhouse and others better in a warmer home. Her desire to know more led her to become a certified Master Gardener sharing her knowledge and ideas with many.

In October, Klehm gathered some of Ethel's many family and friends to dedicate the "Ethel Johnson Lilac Garden." It was a cool, sunny day. We viewed the plans for her garden, planted a lilac and remembered stories about an amazing lady. When shown pictures of those at the ceremony, Ethel was so glad that we hadn't forgotten her. Anita Johnson took the plans and plant list to show Ethel a few days before her passing. After looking at

them, Ethel noted one plant that spread too much should be deleted and wondered where were the hostas?

We will miss you dear Ethel but know that your many, many friends will never forget you or all that you taught us about our amazing earth.

If you would like to honor this amazing lady and gardener, memorials may be sent to Klehm designated for the "Ethel Johnson Lilac Garden."

Garden Clubs of Illinois celebrates 80 years of its Garden Glories newsletter, first published November, 1939.

## Click below to see a pdf version:

https://docs.wixstatic.com/ ugd/3320dc 4377274a4ed94284968d0270c7a5f543.pdf

Check out the Garden Clubs of Illinois website, which has very good information: <a href="https://www.gardenclubsofillinois.org/">https://www.gardenclubsofillinois.org/</a>

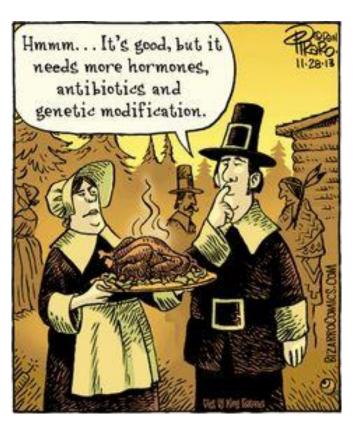
### **Donation to Habitat for Humanity**

Susan Buzzard of Seedlings presented the planter below to the new owners of a Habitat for Humanity Home during the ceremony for the home dedication and blessing.





The new owners of a Rockford Habitat for Humanity home.



# Want more butterflies next spring? Leave the leaves

RYAN W. MILLER | USA TODAY

Environmental experts say raking leaves and removing them from your property is bad not only for your lawn but for the planet as a whole.

It's fall and that means leaves are littering lawns around the country.

"Butterflies and songbirds depend on leaf litter. Over winter months, butterflies and moths as pupa or caterpillar are in the leaf litter. When you rake it up, you are removing the whole population of butterflies. Without insects in the leaf litter, you also drive away birds looking for food to feed their offspring."

## But you still might need to do some raking

While in most cases, your lawn will benefit if you keep the leaves where they fall, some raking may be necessary, the experts agree.

Leaves and lawns are different shapes and sizes, so there is no one-size-fits-all approach. If it looks like your mower won't be able to handle all the leaves or like your lawn is being smothered, that's when you may need to rake them to thin it out.

If you do remove your leaves, the best thing to do is cut them up and drop them in a plant or flower bed or another part of your lawn that doesn't get leaf cover. That will provide a natural fertilizer and mulch for those parts of your yard. If you're worried the leaves will blow away (though they should be fine), lightly water them.

# WORD OF THE DAY

# catawampus

Catawampus means "askew," "awry," or "crooked." The word has been around for more than a century and is spelled many different ways, such as **cattywampus** and **caddywampus**. It may derive from the Scots word wampish, meaning to "wriggle," "twist," or "swerve."

# HORTICULTURE HAPPENINGS

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

# **Getting to the Root of Root Vegetables**

With the holidays right around the corner, I think of the wonderful recipes I will use that include root vegetables. The difference between a root veggie and a tuber is a root is a compact, often enlarged storage organ with hairy stems that develop from root tissue. Tubers are also root crops, but not all root crops are tubers. Carrots and cassava are root vegetable crops. Potatoes, sweet potatoes and yams, on the other hand, are edible tubers.

Root crops, or root veggies are crisp and colorful foods that have been eaten by royalty, warriors and merchants at least since the beginning of recorded history. Both the roots and the leafy green tops are flavorful, as well as being an excellent source of vitamins. They can be served steamed, roasted or raw.

Even before our ancestors learned how to grow their own food, they foraged for wild carrots and beets. As they began to garden, they cultivated these same crops. Gardening histories mention root crops being grown by the early civilizations of Mediterranean Europe, Asia, Africa and South America.

Just knowing that beets, carrots, turnips and parsnips have been popular for more than 5,000 years tells us something about them – root crops have survived because they're easy to grow, nutritious and delicious to eat. These veggies can be stored in root cellars for the winter or in a cool dry place.

Here is some background information for a few of the root vegetables we cook with and add to salads:

Ancient beet roots were not all red, some were white or yellow. The Romans cultivated beets for their greens but soon realized they made good livestock feed. Medieval cooks put beets into their pies. Thomas Jefferson planted them at Monticello. The rosy betalain-rich juice of red beets was used as a cheek and lip stain by women

during the 19th century. Today over 70 varieties of table beets are available.

Carrots, the most popular root vegetable, originated as a wild carrot in Afghanistan. Queen Anne's lace is the wild plant from which all carrots evolved. Early Europeans, Africans and Asians often added the root of Queen Anne's Lace to their meals. Carrots were being cultivated from Spain to China by the 1300's. The modern carrot that we are familiar with was improved by the Dutch in the 17th Century, and later by the French. Nearly 94% of US carrot production is grown in just seven states, California, Texas, Washington, Michigan, Florida, Colorado and Wisconsin.

Radishes are related to mustard and cabbages. The earliest records of radishes are inscriptions on walls of Egyptian pyramids from about 2000 B.C. Radishes were also used by Greeks and Romans. They would cook them like turnips, or add them to salads with honey, vinegar and salt. It is thought that radishes were first introduced to China around 500 B.C., and then to Japan in about 700 A.D. The modern European radish was developed at the end of the seventeenth century.

Turnips, another veggie from the cabbage family, were probably selected from a wild root in northern Europe many thousands of years ago. From ancient Roman times until Middle Ages, the turnip was considered a lower-class vegetable. The roots were used medicinally to treat aliments like frozen feet, aching joints, small-pox and measles. They were used cosmetically and included as an ingredient in wrinkle prevention formula and facial masks. The popularity of turnips grew beginning in the seventeenth century and continuing until the nineteenth century. This was driven by the discovery that they could provide year-round livestock feed by growing turnips into the fall and storing them in the ground over winter.

Recipe for Roasted Carrot Soup: https://www.finecooking.com/recipe/roasted-carrot-soup









Difference between a tuber and root veggie <a href="https://www.youtube.com/watch?v=0C4CM8Bfrhg">https://www.youtube.com/watch?v=0C4CM8Bfrhg</a>

# NOVEMBER 4, 2019 COUNCIL MEETING REPORT

#### TREASURER'S REPORT

Balance as of September 30, 2019	\$3,878.14
Disbursements:	
Illinois Secretary of State – Illinois registration (\$13.00)	
Charlie Refol – 2019 Garden Walk photos (\$150.00)	
	(163.00)
Ending Balance as of October 30, 2019	\$3,715.14
- Submitted by <b>Becki Dennis</b> . Treasurer	

Ann reported that we will award a \$2,500 scholarship next month. We usually make \$1,100 or \$1,200 at the luncheon, so hopefully the raffle items bring in additional funds. The main purpose of the Council luncheons is to act as a fundraiser for the scholarships awarded to deserving horticulture students.

#### COMMITTEE REPORTS

**Programs – Deb Bieschke** reported that everything is set for the Christmas Luncheon on December 11. Reservations are due by December 6, when the price increases. (See page 7 of this newsletter.)

**Publicity** – No report. We still need someone to take over the Publicity position.

Awards – Elaine Parrovechio reported that a scholarship recipient has been chosen and she is waiting to hear about his bio. Marilyn Krueger from the Garden Clubs of Illinois contacted Elaine and was impressed that the Council awards these scholarships.

**Civic and Conservation** – Susan Buzzard put together a planter from Seedlings for Habitat for Humanity and stayed for the house blessing ceremony.

**Garden Walk** – **Arch Smith** reported that he has 7 gardens lined up for sure and another possibility.

**Horticulture** – **Ann Somers** reported that Gina Ross will continue to write the articles for the newsletter. If we have any ideas for an article, let Gina know as she is always looking for ideas.

**Hospitality** – **Mary Pinter** reported that our next meeting on January 6 will be a lunch meeting at Mary's Market on State Street.

Newsletter – Kathy Batzkall reported she has Gina's article and a tribute to Ethel Johnson to be included. Ann reported that starting in March, 2020, the various clubs will be asked to write an article for the newsletter. Plantaholics will have March, Potpourri will have April, Seedlings will have May, and Wildflowers will have June.

**Parliamentarian – Mary Pinter** said that we are doing fine.

Sunshine – Peg Goral reported that she had sent a card to Ethel Johnson at Alpine Fireside and the next day saw that Ethel had passed away. Ann suggested that the Council send a donation to have Ethel Johnson's name recorded on the Book of Honor & Remembrance in the Garden Glories newsletter.

Ways & Means — Lynne Franzen-Lynde reported that she and Karin Emery had a meeting, and Mary Wulff also had printed 3 pages of directions for them. Lynne is requesting that each club provide 3 raffle items for the Holiday Luncheon, each one valued at around \$50. Lynne also needs 4 people from each club to sell tickets (for 15 minutes each) at the luncheon.

**Website** – **Kathy Batzkall** requested that when clubs get new members, please send the information to her about those members.

Remember to check our council website for club meetings and membership updates.

To get the password for the "Members Only" page, consult with your club president.

HTTP://COUNCILOFROCKFORDGARDENERS.ORG/

# Council of Rockford Gardeners Holiday Luncheon & Scholarship Fundraiser

Wednesday, December 11, 2019 Mauh-Nau-Tee-See Country Club 5151 Guilford Road, Rockford, IL 61107

Social Hour: 11:00 a.m. | Lunch: 12:00 p.m. | Presentation of Scholarships: 1 p.m. Program 1:15 p.m.

Alexander Mills Executive Director at Klehm Arboretum & Botanic Garden

#### Menu Selections:

# **Ginger Teriyaki Salmon**

Atlantic salmon grilled and served with a ginger teriyaki glaze

### **Chicken Monterey**

Breast of chicken stuffed with Monterey cheese and prosciutto ham wrapped in a pastry and topped with sage sauce

## **Vegetarian Pesto Pasta**

Penne pasta, grape tomatoes, seasonal vegetables and shaved parmesan cheese.

#### Dessert

Chocolate Cupcake

All entrées include house salad, rolls, coffee & tea

Early bird price \$40 before December 6; after \$45

Proceeds Benefit Council of Rockford Gardeners' Scholarship Fund

Name	_Phone
Menu Choice	Check#
I would like to be seated with (tables of 8)	
I am unable to attend the luncheon but would like to make a do	nation to the CRG Scholarship Fund.

Please return completed form with check payable to CRG to:
Ann Somers \* 5412 Gingeridge Lane \* Rockford, IL 61114

# **OUTDOOR ADVENTURES**

#### **Evergreen Holiday Workshop**

Sunday, November 17 **OR** Sunday, Dec. 8 1 PM – 3:30 PM Klehm Visitor's Center Gallery

Get in the holiday spirit and decorate your home for the season by joining Klehm Arboretum & Botanic Garden for a fun Evergreen Holiday Workshop! This make-and-



take workshop will demonstrate how to incorporate evergreens into your holiday decorating, while creating a festive porch pot to bring home with you.

Supples will be provided. Bring additional accessories or accents if you have a specific theme you'd like to fit. Gardening gloves are recommended; bring pruning shears as supply of shears to borrow is limited.

Pre-registration is required by November 14th. \$27 Klehm members; \$30 public

Tickets: klehm.org/evergreen-holiday-workshop

'All Aglow' light exhibit
Nicholas Conservatory and Gardens
November 29, 2019 - January 6, 2020; starts at dusk
Come see sparkling holiday lights and beautiful floral
displays inside the warm tropical conservatory.
https://nicholasconservatory.com/all-aglow

Holiday Market Pop-Up at Stroll on State
Drinks, gifts, holiday cheer
Saturday, November 30, 2 PM – 9 PM. Other pop-ups through December 20.
Email: rockfordcitymarket@rrdp.org for other times.
Rockford City Market
116 N Madison Street, Rockford

The Landscape Connection Workshop:
Create Your Holiday Porch Pot
Pre-registration and pre-payment are required
Call 815-633-5100 to sign up. Cost \$45.00 per pot.

Many class times to choose from. See website for class times: <a href="https://www.thelandscapeconnection.net/">https://www.thelandscapeconnection.net/</a> 4472 S. Mulford Rd., Rockford

#### **CHRISTMAS OPEN HOUSES**

Gensler Gardens Christmas Open House
Fri-Sat-Sun—Nov. 22nd, 23rd and 24th
20% off fresh greens, wreaths, swags, etc.
25% off gifts/decor;\$250 Gift Card Giveaway;
complimentary food/drinks, food samples.
102 Orth Road, Loves Park

# The Landscape Connection Christmas Open House

Fri-Sat-Sun—Nov. 22nd, 23rd and 24th Great weekend of specials, food and all your holiday décor needs. Win instant prizes / hourly door prizes.



#### **FALL & WINTER INDOOR MARKETS**

Fall & Winter Rockford City Market will be open for the last time this season on December 6, from 4-8pm. Located inside the Rockford City Market building on 116 North Madison Street. Local farmers, artisans, bakers, and artists.

CherryValley Indoor Market
Year-round. Mondays through Saturdays,
10 am – 9 pm;
Sundays 11 am – 6 pm.
Inside Choice Furniture, upper level
7200 Harrison Avenue, Rockford



Arch Smith had some assistance with snow removal on Halloween!!