



# Naperville Community Gardeners

August 2010

*Purpose: To nurture the gardening interests of its members and the community through educational programs and community service projects.*

## From the President

Thought fellow gardeners might like the sentiment of this poem by Karel Capek.

*-Patti Thompson*

O Lord, grant that in some way  
it may rain every day,  
Say from about midnight until three o'clock  
in the morning,  
But, You see, it must be gentle and warm  
so that it can soak in;  
Grant that at the same time it would not rain on  
campion, alyssum, helianthus, lavender, and others  
which  
You in Your infinite wisdom know  
are drought-loving plants-  
I will write their names on a bit of paper  
if you like-  
And grant that the sun may shine  
the whole day long,  
But not everywhere (not, for instance, on the  
gentian, plantain lily, and rhododendron)  
and not too much;  
That there may be plenty of dew and little wind,  
enough worms, no lice and snails, or mildew,  
and that once a week thin liquid manure and guano  
may fall from heaven.

Amen.

## Next Meeting

**Monday, August 2, 2010  
7 p.m.**

**"I've Removed the Buckthorn and  
Honeysuckle - Now What Do I Do?"  
Native Alternatives to Invasive Plants**  
presented by Philip Riske.

We hear a lot of talk about the invasive plant problem. What are the most common invasive plants and why should we work hard to remove them from our properties? If we remove them, what do we replace them with? Phil Riske will give a case by case synopsis of the most common invasive plants in the Chicago region, accompanied by several great native plant alternatives to take their place.

Phil Riske forged his horticulture career in the Delaware Valley of Pennsylvania, where he became a Pennsylvania Certified Horticulturist in 2001. After spending three years as the Horticulturist of a thirty-five acre estate just outside of Philadelphia, he moved back to his home state of Illinois in 2004 to work for the Morton Arboretum. He continues to work there as the Collections Supervisor and an instructor in the Horticulture Education Department.

## Upcoming Events

**August 21:** 30th Annual Flower & Garden Show  
**September 13:** Meeting & Program - *Monarch Magic*. Members Plant Exchange.  
**October 4:** Meeting & Program

## Wear Your Name Tag and Win A Prize!

It can be difficult to remember other member's names, especially when you are a new member. We all have a club name tag and wearing them really helps us get to know each other. Please wear your club name tag at every meeting. We will have disposable name tags for our guests to wear. That will help all of us know who our guests are and we can make an effort to welcome them.

We will be using the name tag board again so you won't have to remember to bring your name tag to each meeting. At the end of each meeting, you will be asked to drop your name tag in a box and it will be put back on the name tag board for you. We will also be doing a special prize drawing for all of those who wear their name tags. When you put your tag in the box at the end of the meeting, I will draw one name tag and that member receives a prize. If you have to leave early but you drop your name tag in the box, you are still eligible for the prize. I will give it to you at the next meeting. If you have a new item that you don't want but you think it would make a good prize, donations are happily accepted.

### If you need a replacement name tag, they are available for \$.50.

Contact me at [info@napervillecommunitygardeners](mailto:info@napervillecommunitygardeners) or 630-355-3035 by Friday, July 30th for a replacement tag that will be ready for the Aug. meeting.

*-Laurel LaLonde*

## Refreshments

The schedule for refreshments is:

August	Rose Mary Stelter
September	Jan Gricus & JoAnn Monge
October	Lillian Cera & Patti Thompson

## Naperville Community Gardeners

### Executive Board

President .....	Patti Thompson
Vice-President .....	Arup Bhuyan
Secretary .....	Barbara Jones
Treasurer .....	Tom Campbell
Past President .....	Robert Elvert

### Committee Chairs

Flower and Garden Show .....	Tom Campbell
Garden Plant-A-Row .....	Ben Calvert
.....	Tom Campbell
Garden Plot Judging .....	OPEN
Gardening Workshops .....	Ron Ory
Harvest Banquet .....	Esther Prock
High School Liaisons	
District 203 .....	Open
District 204 .....	Wanda Wohead
Historian .....	Carolyn Finzer
Membership .....	Betty Ference
Meeting Refreshments .....	Barb Bockman
Mini Show .....	OPEN
Naper Settlement Gardens .....	Eleanor Holt
Naper Settlement Rose Garden .....	Brian Bell
Newsletter .....	Laurel LaLonde
Newsletter Distribution .....	Mary Wright
Photography .....	Ron Ory
Picnic Coordinator .....	Laurel LaLonde
Plant Sale .....	Bob Elvert & Logan Wasson
Plant Sale-Members' Plants .....	Linda Allison
Programs .....	Arup Bhuyan
Publicity .....	Laurel LaLonde
River Walk Clean Up .....	Linda Thompson
River Walk Gardens .....	Ben Calvert
Show Directory .....	Laurel LaLonde
Special Correspondence .....	Carolyn Finzer
Website .....	Peter Klassen

**Newsletter deadline  
is the 15th of the month.**

Due to fragrance allergies, your "fragrance free" attendance at meetings and club events is greatly appreciated.

# Naperville Community Gardeners

invite you to their

30th Annual

## Flower & Garden Show

Saturday, August 21st

The Barn Recreation Center  
421 W. Martin Ave., Naperville

Exhibit entries: 7-10 a.m.

Public viewing: 1:30-3 p.m.

Naperville Community Gardeners invite all area gardeners to participate in their 30th Annual Flower & Garden Show. The show is being held at The Barn Recreation Center, 421 W. Martin Ave., Naperville.

The Flower and Garden Show showcases entries of vegetables, flowers, fruits, herbs, potted plants, bonsai and outdoor containers. There are also categories for artistic arrangements, garden art and largest/oddest vegetable. There is a special section set aside for all young gardeners – through high school seniors. Youth may enter anything they grow. Young gardeners are also welcome to enter in any other category.

Accredited judges evaluate the different presentations. Blue, red, and white ribbons are awarded for first, second, and third places in each category. Because there are over two hundred categories, there are many winners. There are also awards for Best of Class, Best Flower, Best Vegetable, and Best of Show. There are also cash prizes for Best Vegetable, Best Flower, Best of Class and Best of Show.

There is no charge for either entering the show or visiting the exhibition area in the afternoon.

Check the Show Guide for rules and entry advice. Club members will be on hand during registration to help with your entries. The Show Guide is available online at the club's website:

[www.napervillecommunitygardeners.org](http://www.napervillecommunitygardeners.org)

## Garden Tours & Picnic

49 members and guests attended the July 17th garden tours and picnic! It was HOT but the gardens were beautiful and the picnic was fun. Thank you to our garden hosts and an extra big thank you to Bob & Stacy Elvert for hosting the picnic.

Almost everyone remembered their name tags and Betty Ference won the prize from our first name tag prize drawing.



*Barbara Jones shares composting tips when members visited her garden.*

## Naperville Garden Club Standard Flower Show

The Naperville Garden Club is having a Standard Flower Show on Saturday, August 14 from 12:30 to 4:30 p.m. at the Naperville Municipal Center. It is free admission and open to the public. The Horticulture section is open to all amateur gardeners. The exact instructions are at the web site. I hope to see some of you enter.

*-JoAnn Monge*

**Welcome to our new member:**

**Betsy Maaks**

## Using Your Garden Harvest

What are you doing with all of your garden produce? These are two of my favorite recipes to make in August using produce from my garden.

Do you have a favorite September recipe? Submit it by August 15th and if there is room in the newsletter, it will be included.

*-Laurel*

### Hot Pepper Relish

2 quarts hot peppers, finely chopped\*  
2 tbsp. salt  
2 cups sugar  
2 cups vinegar

Combine peppers and salt; let stand 3-4 hours. Add sugar and vinegar. Cook, stirring frequently, about 45 minutes. Pour into hot jars, leaving 1/4-inch head space. Top with hot lid, screw on band. Process 10 minutes in boiling water bath.

\*For easy processing, chop in a food processor.

### Basil-Tomato Tart

1 pie crust, homemade or refrigerated  
1-1/2 cups shredded Fontina cheese  
4 large tomatoes  
1/2 tsp. salt  
1/4 tsp. pepper  
8 large leaves fresh basil, chopped

Press pie crust on sides of a 9-inch tart pan (use a pie pan if you don't have a tart pan). Bake at 450° for 9 minutes, or until crust is lightly browned. Remove from oven.

Sprinkle 1/2 cup Fontina cheese over crust. Slice tomatoes and sprinkle with salt and pepper. Set tomatoes on paper towel to get all the water out. Arrange tomato slices over cheese. Add fresh basil. Sprinkle remaining 1 cup Fontina over tomatoes. Bake at 350° for 45 minutes. Cut when cool.