

GARDEN SCOOP

WGC Events

October 15: RSVP for the October Meeting

October Meeting: Wednesday the 20th at 10:30 a.m. in the Inspiration Room at the new Community Services Center.

November Board Meeting

1st Wednesday of the Month
November 3, Porter Public Library,
10:30 a.m.

November Meeting: Tuesday the 16th at Porter Library
Creating a Backyard Wildlife Habitat
Please mark your calendar for the 3rd Tuesday instead of Wednesday in November because of room availability.

Garden Club of Ohio "Lug-a-Mug"

The present GCO board is encouraging all of our Ohio garden clubs to join in an effort to reduce plastic waste. One of their suggestions (*see p. 20 of your Garden Greetings magazine*) is called "**Lug-a-Mug**". We are inviting you to join in this effort to reduce waste **by bringing your own cup for coffee or tea to our meetings.**

Cuyahoga Soil & Water Conservation District (SWCD)

October 19, 5 p.m.
Bay Village Lodge
"Happenings in the Pollinator Garden"
See p. 2. The talk will include our tennis court garden at Clague Park as well as other grant winners.

A big thank you to those who have sent articles, photos or information for this newsletter: Lavinia, Jean, Deb, Susan, Carolyn and Eileen C.



Boo!



**October Meeting
Pumpkin Fest**

**3rd Wednesday of the month, Oct. 20, 2021
10:30 a.m. Westlake Community Services Center**

The Halloween card-making craft that was originally scheduled for the October meeting has been changed a bit because our facilitator was obliged to cancel. In lieu of that, we are still having a Halloween craft. It will be easy and fun and you will go home with a small decorated pumpkin that you may keep or use as a gift.

Pumpkins and painting supplies will be provided. If you have some crafting items that you think you might like to use, please bring them. We will have a sample or two but you are free to be as creative or traditional as you like. There are some wonderful ideas on the internet if you'd like to look ahead of time. And if you really are not into crafting, most of our pumpkins are pie pumpkins: You can always take it home and eat it!

Please join us.

*RSVP to Kathy Bruening, kcbrien@att.net, phone:
440-385-7566.*

Mask-wearing is optional for those who have been vaccinated. We strongly encourage you to wear one.

September at Schoepfle Gardens

Our tour of Schoepfle Gardens was most enjoyable. It is under an hour's drive from Westlake. If you missed it, you may wish to put it on your calendar for next spring. Many of us who went are already planning to go back when the rhododendrons and tulips are in bloom. See the photos on page 2.

Please consider attending:

Cuyahoga SWCD 72nd Annual Meeting and Supervisor Election

The Cuyahoga Soil & Water Conservation District provided the grant for our pollinator gardens near the tennis courts in Clague Park.

When: **October 19 from 4:30pm - 7:00pm**

Where: **Bay Lodge, 492 Bradley Road Bay Village, OH 44140**, just south of Wolf Rd.

Featured speaker: Ann Cicarella **“Happenings in the Pollinator Patch”**

Join Ann Cicarella as she explores the events unfolding daily in the lives of pollinators and plants in the gardens. Pollinator gardens are one of the most flexible, cost-effective and timeless educational tools available. These gardens provide clear, real-life examples of the interdependent nature of our ecosystem and the amazing services provided by pollinators. Join Ann Cicarella as she explores and discovers the events unfolding daily in the lives of pollinators and plants in the garden.

5:00pm - General Program Begins **5:15pm** - Welcome Remarks

5:30pm - Featured Speaker: Ann Cicarella **“Happenings in the Pollinator Patch”**

6:00pm - Program Highlights and Conservation Hero Awards

Free to attend Box meal is \$5 **Registration is required:** cuyahogswcd.org

The Westlake “Pollinator Patch”

As you can see from the photos below, our pollinator gardens by the tennis courts are slowly but surely filling in. They are definitely doing the job of attracting pollinators. Thank you to Eileen Cernea for keeping a photo log of the progress in this garden.



Keeping Your Food Safe and Healthy by Carolyn Steigman

Have you noticed that your grocery bill has increased since the pandemic began? Mine sure has. So now it's more important than ever to reduce waste and keep your groceries as fresh as possible. Here are some tips that may help.

First, there are a few "nevers". Never leave your eggs or butter out of the refrigerator. In Europe you can keep eggs out because the eggs are not washed after the hen lays them so they are coated with a natural protective film. European hens are inoculated against salmonella. In America the hens are not inoculated but the eggs are washed to remove possible contamination. However, this removes the natural protective coating so refrigerate your eggs.

If you want melted butter for your toast, do what they do in fine restaurants. Melt some butter in the microwave for a few seconds in a custard cup and apply to the toast with a pastry brush or pour it directly on waffles. Keeping butter in a crock outside the refrigerator is a risky business probably best avoided.

And please don't thaw frozen meat on the counter. That's an invitation to food poisoning. Instead let it thaw overnight in the refrigerator.

To keep apples, cucumbers, yellow squash, zucchini and bell peppers fresh longer, immediately wrap in Press and Seal when you bring them home. This locks in moisture and helps prevent the produce from shriveling and puckering. Potatoes, onion and garlic can be left out on the counter.

I tested the Debbie Meyer Green Bags and found they will keep bananas fresh for about a week on the counter.

For green lettuce and Romaine lettuce, rinse the whole head intact. Slice off the bottom core and discard it. Slice the lettuce head crosswise. Put it in the basket of a salad spinner and rinse well again under running water and spin dry. Store in a special produce keeper plastic box that you can buy at discount stores and home-ware stores. These boxes have a grate in the bottom. Under the grate put some paper towels. Layer the lettuce on top and place paper towels in between layers of lettuce. Discard the paper towel as you go through the layers of lettuce. The paper towels absorb excess water and keep "rust" from forming. The chopped lettuce will last about 8 days in the refrigerator and this advance preparation makes tossing your salad fast and easy. It's an urban legend that cutting lettuce with a knife will damage the lettuce. It won't.

To store green onions, wrap them in a paper towel and put in the refrigerator in a plastic bag with one end open. Do you have other tips for keeping your produce fresh? Send them to me and they may be included in a future newsletter article.

Soon the frost will be on the pumpkin so enjoy these waning days of warmer weather in the garden while they last and stay safe and healthy.



Statue of Otto B. Schoepfle, his house and gardens
September 2021

