

Virtual meeting – Oct. 25

Announcements at 7:20 pm; program to follow.

Click [here](#) to join the meeting at 7:15 pm.

Meeting ID: 926 9258 8641; password: 692429

Fred Carl: A Rainbow of Dahlias

Since the late 1930s, five generations of the Carl family have raised dahlias. Based in Ocean Grove, the family had flower fields in Oakhurst and later Wall Township.

While the fields are no more, Fred continues to raise dahlias on his own property in Ocean Grove and those of his neighbors for a total of about 120 plants. In addition, he said, another dozen plants will be installed on the grounds of the



Fred Carl

[Historical Society of Ocean Grove](#).

Fred Carl was born and raised in Monmouth County. He received a BS in science education and an MS in computer science from Monmouth University. He taught high school science before joining the computer industry in 1980. During that time, he ran Jersey Dahlias, a family seasonal business started in 1928 by his grandfather. He grew dahlias on a seven-acre farm in Wall. The family supplied cut flowers to local florists. Five generations of the Carl family worked on the various farms.

In 2006, Fred was honored with the Russ Berrie Making a Difference Award for his work to save Camp Evans as a history/science center. The U.S. Army camp, which served as a site for telecommunications research and development, is associated with many science luminaries such as Marconi, Einstein, and Alexander Graham Bell.

In 2018, Carl received the Sarah B. Fiske Legacy Award, which is a lifetime achievement award recognizing important and sustained contributions to the understanding and promotion of historic preservation and history in New Jersey. He is a project controls specialist at Princeton University



Photo by Melody Corcoran

Garretson's Chinese chestnut tree was designated as a "Champion Tree" under the New Jersey Forest Service's Big Tree Conservation Program.

From the President's Desk

By Melody Corcoran, Class of 2016

New Jersey has a Big Tree Conservation Program. This program keeps a registry of the largest trees in the state. The trees in the registry are native or naturalized species and are classified as Champion and/or Heritage Trees.



A Champion Tree is the largest of its species in the state. Tree height, circumference, and crown spread measurements are converted by a formula to points that are used to determine the rankings of the largest trees. Heritage Trees have historic, cultural, and/or botanical significance and can also be Champion Trees.

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HORTICULTURE

From farm to table: Korean zucchini

By Edith Terzano, Class of 2018

In May, I visited the Teaneck Garden Club's annual plant sale when a seedling with a label that read "Korean Zucchini" caught my eye.

I had grown North American zucchini before, but what was this? I was told that this zucchini was something like a zucchini and something like a squash. (All zucchinis are squashes, but not all squashes are zucchinis.) My curiosity was piqued so I bought a single plant and planted it in my garden plot at the Hackensack Community Garden.



Photos by Edith and Gary Terzano

Edith's "green globe" of a Korean zucchini growing in the Hackensack Community Garden.

Sure enough, the plant grew just like a summer squash/zucchini. Large green leaves, large yellow flowers, and soon little grape-sized summer squash started to grow. It wasn't long before I had a ripe 7-inch green globe hanging from the vine. It was a variety of aehobak called dung-geun hobak. I wanted to learn more.



Hobak is the Korean word for zucchini, but it can mean zucchini, squash, or even pumpkin. Aehobak means "young squash." It resembles North American zucchini in shape but has a lighter green color, thinner skin, and more delicate yellowish flesh. Aehobak can be pickled or dried. You can find recipes for

pancakes, salads, and soups online. Although not easy to find in stores, Korean markets may have it during summer months.

The dung-geun hobak variety is firm, globe shaped, and has a vibrant green color. The inside has yellow flesh with seeds and fibers in the center. Some recipes say the soft seeds are edible and do not need to be removed.

When looking for recipes for my dung-geun hobak, not only did I learn about this very versatile vegetable, but I also learned a little Korean on the side: Dung-geun means round, and hobak means zucchini. Hobak namul is a Korean zucchini side dish; hobak bokkeum is stir-fried zucchini, and hobak jeon is pan fried.



It can be enjoyed any time, but it is commonly served along with other celebratory food on New Year's Day (Seollal) and Korean Thanksgiving Day. Some recipes called for a somewhat overpowering sauce of salted and fermented tiny shrimp. Substitutes for this sauce were Korean fish sauce made with anchovies or possibly even soy sauce.

As for my 7-inch globe, because it had a firm texture, I treated it more like an acorn squash by cutting it in half vertically and removing the seeds and fibers. I coated the cut surfaces with olive oil. Then I stuffed each half with a homemade concoction of sauteed veggies (onion, garlic, tomatoes, green pepper, fresh corn sliced from the cob, a small can of sliced mushrooms, half a can of black beans, fresh garlic, parsley, oregano, and a little salt and pepper).

I put about a half-cup of water on the bottom of a baking dish and roasted the stuffed halves at 400 degrees until tender (about 45 minutes). Next, I sprinkled grated, sharp cheddar cheese on top of each half and continued roasting until the cheese melted.

I served the halves in their shells so the tender dung-geun hobak could be scooped out with the stuffing mix. For a side dish, I sautéed some garden-fresh Swiss chard in garlic and oil. Yes indeed, this was a fun and a tasty farm-to-plate treat!

Rutgers 'plants of the month'

We have two plants — from August and September — to share from Bruce Crawford, manager of horticulture, Morris County Park Commission.



Photo courtesy of Bruce Crawford

August: Bruce chose *Coreopsis*, commonly known as tickseed.

He wrote: "Tickseed is the accepted common name for the genus *Coreopsis*. *Coreopsis* is a wonderful genus

Coreopsis verticillata "Zagreb"

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(Horticulture, continued from page 2)

of garden-worthy flowering plants, yet having a common name associated with a dreaded insect can make some individuals question its garden worthiness. Fortunately, there is nothing to fear, since this plant only attracts praise and not ticks!" Click [here](#) to read more.

September: Bruce chose the onion, "a plant most people consider as a flavorful addition to meals while the more ardent of gardeners recognize their potential for colorful spring bulb displays," he wrote. Click [here](#) to read more.

He's helping the honeybees

By Edith Terzano, Class of 2018

An article titled, "Doctor of Discovery," written by Lynne Warren and published in the August-September 2022 issue of National Wildlife Magazine, concerns a researcher's quest to help honeybees. The researcher, Dr. Samuel Ramsey, was a child who had a paralyzing fear of bugs. He overcame his bug phobia by learning all about them.

According to the article, Dr. Ramsey's "...fear turned to fascination..." and at the age of 7 he determined to become an entomologist. His doctoral research centered on honeybees and focused on the parasitic mite *Varroa destructor*.

This reddish-brown mite is about the size of a sesame-seed. It feeds on honeybees and is regarded as the No. 1 threat to these pollinators and their hives. Dr. Ramsey challenged the standard thinking about the parasite's biology and discovered that, contrary to standard thinking, *Varroa* mites feed primarily on the fat body of the bee's abdomen, not on the bee's hemolymph.

To save North American honeybee colonies from being overwhelmed, Dr. Ramsey and colleagues are currently investigating a bee-safe substance that can be introduced into the fat body of bees that will disrupt mite reproduction. Globally, the goal is to apply what is learned to threatened honeybee populations in other parts of the world. Click [here](#) to read the article.

Editor's note: View Dr. Ramsey interviewed by Frederick Dunn, a Cornell University-certified Master Beekeeper, on [YouTube](#).

Please help me be my best self!



Photo by Miriam Taub, Class of 2011

Topolsky Garden needs a site coordinator

I'm the Mary S. Topolsky Garden in Teaneck, one of the MG of BC volunteer sites. I desperately need a site coordinator and volunteers to restore my true beauty. My former coordinator, Rich Karp, Class of 2011, is unable to continue for health reasons. As you see, I'm in need of pruning, weeding, and the planting of natives and other plants to attract pollinators and bring color and joy to the area.

We have a tank to collect rainwater, a lean-to for protection, and several benches. You'll need to bring your own tools and gloves. In the photo, you're looking toward River Road near Kipp Street, with the Hackensack River at your back. Please contact [Liz Gil](#), site coordinator liaison, to offer your help. Thank you!

MG OF BC NEWS

Reminder: Record your volunteer and education hours in Better Impact

By Suzanne Danzig, Class of 2008, and Volunteer Records chair

The Rutgers Master Gardeners' annual reporting requirement for both volunteer and continuing education hours was reinstated for 2022. To retain your certified MG status, you must complete a minimum of 25 hours of annual volunteer service and 10 hours of annual continuing education hours.

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You're required to record all volunteer activities and continuing education hours in the Better Impact system. Click [here](#) for the Better Impact home page. *Don't wait until the end of the year to record your hours. Please record hours as you volunteer them.*

Certification is valid for one year only; therefore, all certified MGs must be recertified every year by completing the required hours of volunteer service and education.

For help with logging into or recording hours in Better Impact, please contact [Karen Riede](#) or [Suzanne Danzig](#).

Renew your MG of BC membership

By Theresa Schneider, Class of 2016, and Membership chair

It's autumn and time to think about renewing your MG of BC membership for 2023. You can download/print the renewal form from the [home page](#) of our website. Scroll down to the bottom right for the form. Dues remain at \$20 for 2023.

While you're visiting the MG of BC website, please review your name and contact information in the Membership Directory and confirm that all information is correct. You can make any corrections or updates on the 2023 renewal form. The Membership Directory is located in the "Member Site" section of the website, which is accessible from the bottom of the home page. You'll need your username and password to enter the "Member Site" section. If you don't have a username/password, click [here](#) to request one.

Send an email to [me](#) if you have any questions about the form or directory. Please type "Membership" in the subject line.

Election of officers at our Oct. 25 meeting

The MG of BC Nominating Committee presented the following slate of officers for 2023 to the MG Board at its September meeting. The slate was approved and will be voted on by the membership at the Oct. 25 meeting.

The three officers nominated for two-year terms, beginning Jan. 1, 2023, are:

- Treasurer, Pat Vellas, Class of 2014;
- Recording secretary, Keith Mazanec, Class of 2019;
- Corresponding secretary, Miriam Taub, Class of 2011.

President and vice president were elected in 2021. The reason to stagger the elections is so all officers' terms do not expire in the same year.

(President's desk, continued from page 1)



Photo by Melody Corcoran

MG volunteers, from left, Noel Schulz, Class of 2016; Terry Cohn, Class of 2020; and Lynne Proskow, Class of 2022, pose with Garretson's "Champion Tree."

A Chinese chestnut tree, *Castanea mollissima*, at Garretson Forge & Farm has been designated a Champion Tree by the [New Jersey Forest Service](#). It is the largest reported tree of its kind in New Jersey with a circumference of 13 feet, height of 83 feet, and average crown spread of 119 feet.

According to the Forest Service, trees of this size "perform 600 times the environmental benefits of typical trees." The shade of this magnificent tree is a refuge from the heat and sun for Master Gardeners and Garretson members during the summer.

The chestnut tree was nominated for this program by Liz Scholl, Class of 2011, and Garretson member. After a tree is nominated, the Forest Service measures the tree to determine its ranking points. The Garretson chestnut totaled 269 points, enough to rank it a Champion, the largest tree of its species in the state. The tree will be listed in the official New Jersey Big and Heritage Tree Registry.

Visit the New Jersey Forest Service Big Tree Conservation Program [page](#) to find out more about this program, search the Big and Heritage Tree registry, and learn how to nominate a tree. Nominated trees can be on public or private land.

John Grill, 1928-2022

John Grill of Waldwick, Class of 1994, died Sept. 15. He was 94. John was a Lifetime member of the MG of BC and had volunteered at McFaul Environmental Center for 21 years. Click the [here](#) to read his obituary on the Vander Plaats Funeral Home website.

FIVE QUESTIONS FOR...

Janet Schulz, Class of 1988, answers five questions for the Potting Shed. Janet is the MG of MC liaison with Bergen County garden clubs, writes for the Potting Shed, and lectures for the Speakers Bureau.

How did you get interested in horticulture and what made you enroll in the MG program's first class in 1988?

My mother lived right behind D'Angelo Farms in Dumont, and she worked there part time. D'Angelo Farms was a family wholesale operation growing and selling vegetable plants as well as annuals and perennials, so besides family members they had to hire additional help. On one of the days I stopped to see my mom, Mr. D'Angelo asked if I wanted to work. The hours were extremely flexible. I was hired as a transplanter.



Janet Schulz

Back in the day before mechanization, seeds were sown by hand in a large tray where they grew until they developed their first set of true leaves. It was the job of the transplanter to separate these tiny seedlings and plant into saleable packs or pots that would then be sold to customers or brought to market.

Tomatoes, peppers, eggplant, lettuce, cabbage, basil were but a few of the vegetables along with marigolds, petunia, begonia, snapdragons, and many kinds of annual flowers grown, transplanted, and eventually shipped to market.

I am naturally curious, I wanted to know not only what I was transplanting but also how did it grow? Was it a vegetable, annual, or perennial? How big did it grow and what were the colors and how did it flower? All annuals were labeled as they were transplanted but the perennials were only labeled as they were packed to be shipped to market. I learned to tell the difference between them. My duties and knowledge grew and eventually I became wholesale manager.

Dr. Ralph Pearson was our [Bergen County] ag agent at the time. He visited D'Angelo's regularly and he was telling me of a new program Rutgers was starting — the Rutgers Master Gardeners. Being interested in all growing things I started the classes. I was lucky enough to be able to take Wednesday afternoons off to attend.

What's the most important thing you've learned or been exposed to as a Master Gardener? The Master Gardener program has introduced me to so many of my peers who have become my friends. We all continue to learn as we mature with our gardens. Being a Master Gardener has helped me be the person I am today.

How have your interests in gardening changed over time? When I first started gardening, I don't think I would call it gardening. I would call it planting. I would either grow a plant from seed or purchase one, dig a hole, and plant it, not giving any thought as to how it related to the plants around it. Now I consider leaf texture as well as height and all aspects of the plant. The overall shape of the mature plant is even more important than the color of its flowers.

How many gardeners buy a perennial plant and only consider the flower when it is the leaves that we look at most of the growing season? I have always been enamored with perennials for they keep growing and coming back whereas an annual is all over in one growing year. Perennials give you the opportunity to learn from your mistakes. If it doesn't do well, you can always move it.

Describe how you started your lovely shade garden and how you've developed it over the years. When we I purchased the house I now live in [1987], no place in the yard had more than three hours of sun. I had brought a number of hosta and fern from my previous house and planted them along a wall that was along the property to the rear of the house and developed a garden. Planting the perimeter came next and eventually a series of beds evolved. What comes first? Love of gardening or knowledge or does knowledge increase our desire to garden.

You speak to groups on behalf of the MG of BC Speakers Bureau. Tell us about your other gardening-related interests. I am a member of the Wyckoff Area Garden Club and the Allendale Garden Club, Tri-State Hosta Society, and the Watnong chapter of the American Rock Garden Society.

I have opened my garden for the Garden Conservancy for almost 20 years. I had not opened it for about the last five years because at my age I do not know if I will be able to get my garden ready for a tour the following spring. Now that all reservations are done electronically, I have offered to open my garden May 13 and Aug. 12, 2023. If I am unable to get them ready, I can always cancel, which was not the case in the past.

WEBINARS

For your convenience, all times are Eastern.

Oct. 5, 4-5 pm: AARP Virtual Community Center sponsors Seed Saving for Beginners. Free. Click [here](#) for more information and to register. AARP membership not required.

Oct. 5, 7-8 pm: Penn State Extension sponsors Becoming Water Wise. Free. Click [here](#) for more information and to register.

Oct. 6, noon: Smithsonian Gardens sponsors Regenerative Landscaping: How to Make Residential and Municipal Landscapes Part of the Climate Solution. Free. Click [here](#) for more information and to register.

Oct. 11, noon-12:30 pm: Scott Arboretum of Swarthmore College sponsors virtual lunchtime tour via Facebook: Fall Garden Features. Free. Click [here](#) for more information.

Oct. 11, 3-4 pm: Oregon State University Extension Service sponsors Soil Fertility and Nutrient Cycling in Garden Beds and Home Landscapes. Free. Click [here](#) for more information and to register.

Oct. 11, 7 pm: Frelinghuysen Arboretum sponsors Happy Healthy Houseplants. Free. Click [here](#), then scroll down to Oct. 11 in the left column for more information and to register.

Oct. 12, 7-8 pm: AARP Virtual Community Center sponsors How to Keep Planting as You Age. Free. Click [here](#) for more information and to register. AARP membership not required.

Oct. 13, noon: Smithsonian Gardens sponsors How to Grow Root Vegetables. Free. Click [here](#) for more information and to register.

Oct. 20, 7-8 pm: Maurice M. Pine Public Library (Fair Lawn) sponsors Backyard Native Gardens and Pollinators. Free. Click [here](#) to register for the online and in-person event or call the reference desk at 201-796-1400.

MEETING NOTICES

Oct. 3, 11:30 am: Tenafly Garden Club, Davis Johnson Park, Westervelt Avenue and County Road, Tenafly. Speaker: Janet Schulz, MG Class of 1988. Topic: Beyond Daffodils.

Oct. 6, 7:30 pm: Garden Club of Harrington Park, upstairs in the Harrington Park Library, 10 Herring St., Harrington Park. Speaker: Janet Schulz, MG Class of 1988. Topic: Spring Ephemerals and Seed Disbursement.

Oct. 11, 7 pm: Ramsey Area Garden Club, Lutheran Church of the Redeemer, 55 Wyckoff Ave., corner of Woodland Avenue, Ramsey. Speaker: Eric Rohsler, fifth-generation nurseryman and horticulturist at Rohsler's



Allendale Nursery. Topic: Highlighting New Varieties of Plants with an Emphasis on Extending Seasonal Interest in the Garden. **Note:** The church requires that masks be worn.

Oct. 12, 7 pm: Wyckoff Area Garden Club, Wyckoff Public Library, 200 Woodland Ave., Wyckoff. Speaker:

Janet Schulz, MG Class of 1988. Topic: Preparing for Winter. Refreshments at 6:30 pm.

Oct. 15, 3-5 pm: Bergen-Passaic Chapter of the Native Plant Society of New Jersey, seed swap and seed-starting workshop at a home in Glen Rock; outdoors if possible. Email bergenpassaic@npsnj.org to register and for the address. To prepare, save your seeds of native plants only; straight species preferred. You may take seeds even if you don't bring any. Learn new seed-starting techniques or share those that have worked for you.

Oct. 19, 6 pm: Hasbrouck Heights Garden Club, second floor, Municipal Building, 320 Boulevard, Hasbrouck Heights. Speaker: Mark Zukovich, president of Sterling Horticultural Services. Topic: Pruning Ornamental Trees and Shrubbery. Refreshments at 5:30 pm.

Oct. 20, 7:30 pm: Garden Club of Teaneck, second floor, Rodda Center, 250 Colonial Court, Teaneck. Speaker: Ron Binaghi, owner of [Stokes Farm](#) in Old Tappan. Topic: Farming in Bergen County, NJ. Can It Be Done? Refreshments at 7 pm.

EVENTS

NJBG Harvest Fest is now Oct. 2

The Harvest Fest at New Jersey Botanical Garden will be Oct. 2 from 10 am-5 pm, not Oct 1 as announced previously. This is a family event with hayrides, pumpkin and face painting, games, applesauce making, booths, exhibits, and free activities for children. In addition, enjoy food, music, dancing, a plant sale, free garden tours, photo ops, and more. Click [here](#) for more information. Free admission; parking is \$5 a car. The address is 2 Morris Road, Ringwood.

Garretson Fall Festival Oct. 9

Garretson Forge & Farm will host its annual Fall Festival Oct. 9 from 10 am-4 pm. The festival will feature the 1800s farm period with open-hearth cooking demonstrations. Enjoy a guided tour of the gardens, hands-on children's activities, and re-enactors in period costume.



That's Lida holding the organic hard-neck garlic.

Limited late summer organic vegetables and herbs, dried herbs, luscious strawberry jam, and lavender sachets will be available for sale as well as Garretson's hard-neck organic garlic. October is the time to

plant garlic so stop by and get some for your garden! Click [here](#) for the Garretson calendar. Garretson is located at 4-02 River Road, Fair Lawn.

**- Lida Gellman, Class of 1999,
and Garretson site coordinator**

Rutgers Cooperative Extension of Bergen County

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CONFERENCES/TRAINING

Rutgers MG State Conference – there's still time to register

There's still time to register for the hybrid (in person or Zoom) Rutgers Master Gardener State Conference scheduled for Oct. 15 from 8 am-1 pm. Registration fee is \$5. Click [here](#) to register for the conference. Then scroll to the bottom right and click on "Log in/register now," where you can enter your username and password for an existing account or create an account.

Please note that you can view a recording of the conference at a later date. However, you still must register and pay the \$5 fee in advance. In-person registration is limited to 150 people at the Cook Student Center, 59 Biel Road, New Brunswick.

FARMERS MARKETS

Fair Lawn Farmers Market, New Song Church, Fair Lawn Avenue and Craig Road. Wednesdays, 11 am-3:30 pm through Nov. 23. Click [here](#) for flyer.

Harrington Park Farmers Market, Highland Field, 160 Tappan Road. Sundays, 10 am-2 pm through October.

Hawthorne Farmers Market, library parking lot, 345 Hawthorne Ave. Sundays, 10 am-1:30 pm through Oct. 30. Click [here](#) for Facebook page.

Ramsey Farmers Market, Main Street train station. Sundays, 9 am-2 pm through November. Click [here](#) for dog rules, a list of vendors, and other information.

Ridgewood Farmers Market, train station parking lot, Godwin and West Ridgewood avenues. Sundays, 9 am-3 pm through Nov. 21.

River Vale Farmers Market, Town Hall parking lot, 406 Rivervale Road. Thursdays, 2-6 pm through Oct 27. Click [here](#) for a list of vendors.

Rutherford Farmers Market, Williams Center Plaza. Wednesdays, 11 am-4 pm; Saturdays, 8 am-2 pm through Oct. 29. Click [here](#) for flyer.

Teaneck Farmers Market, municipal parking lot, Garrison Avenue and Beverly Road. Thursdays, noon-6 pm through Nov. 17. Click [here](#) for Facebook page.