

The Boynton Bloomers

Boynton Beach Garden Club
September 2020
C. DiVeto, Editor

PRESIDENTS' REPORT: **Toni Cvetko** and **Lori Wolff**



Hello to all Boynton Beach Garden Club members!

We are so excited to get the new club year off to a start. Not the usual start, of course, but the new "normal". It has been a L-O-N-G time since we last met, and we hope that everyone is well and has been staying safe.

Our next meeting will be held both virtually and in person at the High Point clubhouse on Tuesday, September 22nd at 1:00. Please plan to join us in person (socially-distanced and wearing masks) at the clubhouse or virtually. Those members who would like to attend virtually must let Toni know by Sunday, September 20, in order to receive a ZOOM invite. (TLCvetko@gmail.com or 908-757-0116). Only those requesting to participate virtually will receive the invite.

The 2020-2022 newly elected Executive Board will be virtually installed at the general meeting by our friend and former District X director, Lynn Jones.

Christine Johnson will conduct a raffle (tickets \$1.00 each or 6/\$5.00) for a wonderful prize at the meeting. We'll also be collecting for Penny Pines. The 2020-2021 Yearbook will be available, and if you are not planning to attend in person, please let Toni or Lori know how you would like to receive yours. Members will also be asked to ratify the new officer election, the bylaw revision, and the 2020-2021 budget.

To insure everyone's safety, refreshments will not be served at this meeting. Feel free to bring your own water/drink.

So---please join your fellow members at our meeting on Tuesday. We look forward to "seeing" you then either in person or via ZOOM!



BOYNTON BEACH GARDEN CLUB: 1938 - 2020

The Boynton Beach Garden Club was founded in 1938, when a small group of women was motivated to make the town an attractive center of culture and civic pride.

Throughout 82 years, our club and its members have witnessed terrible events, yet persevered in its goals; we will do it again. We owe it to our forebears, ourselves, to those things we hold dear.

The CULINARY GARDNER: Pat Inturrisi

We are excited to add a new column to our BBGC newsletter. Pat has long been interested in herbs, grows her own, AND uses them in delicious dishes she creates at home and will share with us. See pages 8 & 9.



PRESIDENTS' REPORT Continued: Toni Cvetko and Lori Wolff

Our last general meeting was in February. During these past seven months of sheltering-in-place and social distancing, many of our members continued working on club-related activities and we want to give them a big THANK YOU:

Art in Bloom - all designers and helpers
Newsletter - Cyndy DiVeto and all who submitted articles
Bylaws Committee - Cyndy DiVeto, Kay Baker, Jane Gavlick and Mary Scheitler
Nominating Committee - Toni Cvetko, Ginny Rush and Linda Schrader
Programs Committee - Nancy Lemcke and Carol Stender
Bylaws Committee voting and tallying - Jane Gavlick
Community Gardens - Christine Johnson, Joan Grace, Ginny Rush, Nancy Lemcke and Lori Wolff
Wekiva - Nancy Lemcke
Yearbook - Toni Cvetko and Mary Scheitler

All outgoing and incoming board members and committee chairs – for finishing 2019-2020 activities and planning and starting 2020-2021 business

PROGRAMS: Nancy Lemcke and Carol Stender

Tuesday, September 22, 1:00: High Point West Clubhouse and Zoom

The Plant Bingo originally scheduled for our meeting will be rescheduled for another time.

NOTE: There will be no horticulture presentation until next month. See Horticulture articles on pages 8 - 11 of this newsletter!

High Point is located on the west side of Seacrest Boulevard, just south of Woolbright Road. The first entrance road south of Woolbright is for the cemetery and the second entrance road is for High Point. After entering High Point, take the first right straight to the clubhouse. There is adequate parking available in the guest parking spaces and the building is easily accessible for everyone. PLEASE DON'T PARK IN RESIDENTS' PARKING SPACES.

In spite of uncertainty and restrictions, garden club members continue to make plans for the future. See your yearbook and the following pages for more information.

DISTRICT X FALL MEETING: Thursday, October 8, 9:00

"Fall into Natives"

Hosted by the Wellington Garden Club via Zoom

Co-Presidents Toni and Lori will attend.

**65th Annual Tropical Short Course: January 20 - 21, 2021
"Gardening For Life"**

COVID-19 Requirements Will Be In Effect!

**Mounts Botanical Garden
531 North Military Trail, West Palm Beach, FL 33415**

Sponsored by FFGC District X

**Chairperson: Michelle Maguire, 772-485-3279, email:
mouthmom@yahoo.com**

Registrar: Donna Berger

Cost: \$65.00 Registration Deadline: 1/16/21

Late Charge After 1/11/21

There will be assigned seating, and the sooner you register, the closer to the front you will be. If you wish to sit with friends, send registrations in together.

**WORKING AND LEARNING AND FUN
TOGETHER...**

95th ANNUAL FFGC STATE CONVENTION: April 12 - 14, 2021

"Diversity in the Garden"

Hilton Daytona Beach Oceanfront Resort

Opportunity Drawing will be held. BUY TICKETS!

94th Annual FFGC Convention Opportunity Drawing



OIL PAINTING: Seaport Village,
Size 4"x5", Solid Wood Frame



TWO NIGHT STAY: Hilton Oceanfront Resort,
Includes Tour Package & Dinner for Two



METAL DESIGN SCULPTURE:
By Ken Schwartz



CERAMIC VASE:
By Hergesheimer



TURTLE LOVE: Sterling Silver
Necklace & Drop Earrings



DAISY BLUES GARDEN ITEMS: Includes Doormat,
Mailbox Wrap, Flag & 2-12" Flower Pots



CLASSIC CHAPEL BIRDHOUSE:
Includes Outdoor Pole



FITBIT CHARGE 3:
Fitness Tracker

Suggested Donation: \$2 per ticket. ORDER TICKETS TODAY!

Make Check Payable to: FFGC 2021 Convention

Mail to: FFGC 2021 Convention PO Box 560111 Rockledge, FL 32955

Laura Ennis, Chairman, laura.e.ennis@gmail.com; 321-543-7130

The drawing will be held on April 13, 2021. You need not be present to win. Your generous donations support FFGC aims, goals and special projects. The Florida Federation of Garden Clubs, Inc. is a 501c(3) organization. IRS rules and regulations apply. Winners of prizes valued at \$600 or more, will be issued IRS form W-2G. Your donations may be tax deductible as allowed by the IRS. Consult a tax advisor for more information. One prize per winning ticket.

OFFICER/ COMMITTEE CHAIR / MEMBER ANNOUNCEMENTS:

NOTE: The Board of Directors shall consist of the elected officers of the Club, the immediate past president, and the chairmen of the standing committees. The Board of Directors shall have general control of the affairs of the Club. These members should attend board meetings.

TREASURER: Bonnie Paton

The balance on August 31, 2020 was \$4,064.15.



CIVIC AND COMMUNITY PROJECTS:

COMMUNITY GARDEN: Joan Grace

The Community Garden must be cleaned. Please call Joan (561-715-9098) to volunteer and help set up a date for this project.

YOUTH GARDEN: Nancy Lemcke



Schools have been closed for several months because of the virus, and I do not know what to expect when they finally open. Poinciana Elementary has a new principal, and I am worried about the continuation of the school garden, but I hope things will shake out after school starts. I think the best thing at this point is to wait until school gets going and see what develops. I am sure they are out straight at this point and there is no need to add to the confusion now. All I can think of is the balsam vine smothering everything in its path and the golden orb spiders hanging everywhere.



BUTTERFLY GARDEN: Christine Johnson

We will be attacking the weeds every Friday morning until further notice. Call Christine (561-736-2909) for more information.

HIGH POINT MEMORIAL GARDEN: Ginny Rush

Edging has been installed, and we will soon add mulch. Christine helped Ginny do the work. It is a beautiful place.

EVERYONE IS INVITED TO VISIT!

Thanks to Lori Wolff for contributing photos.



MEMBER MEMOS:

Members please note: Sunshine Committee Chairperson Florence Adamsky sends cards, and member notices appear in the newsletter ONLY if we know about them. If you know about something that should be shared with fellow members, PLEASE LET US KNOW.



HAPPY SEPTEMBER BIRTHDAYS: **Sonja Zalutko** 9/3, **Miriam Ruiz** 9/7, **Liza Martin** 9/21, **Devota Swenson** 9/23

HAPPY OCTOBER BIRTHDAYS COMING SOON: **Ginny Rush** 10/8, **Pat Cicetti** 10/20



CONGRATULATIONS TO NANCY LEMCKE AND BEST WISHES ON THE BIRTH OF HER FIRST GRANDCHILD, ELIZABETH JOY!



WE WISH ALL THOSE WHO ARE NOT WELL A SPEEDY RECOVERY, MEMBERS AND LOVED ONES.

NOTE: Mary Scheitler has been ill for most of the summer. She is home now, and recovering slowly but surely. She sends the following message to her friends in the garden club:

Dear Friends,

I want to thank you all for the beautiful orchid arrangement I received from the members of the club. It is truly lovely with each of the stems all in bloom and it is sitting very close to me to enjoy. It is wonderful to finally be home and working on getting better each day. I also thank you for your cards and calls. I hope we will all be able to get together once the virus is in the past. Again, my thanks and stay safe.

Fondly,
Mary Scheitler

PLANS, REMINDERS, & OTHER INTERESTING THINGS TO DO:

Please check your yearbook for more events! Your yearbook has information too! Descriptions of activities have been excerpted from the sources, and more information is available throughout the year.

NOTE: BBGC meetings are held the High Point Clubhouse, Seacrest Boulevard, Boynton Beach, and virtually via ZOOM until further notice. All regular meetings will include a brief horticulture presentation about gardening. Club events are bolded. Events marked with an asterisk are open to the public.

Did you know that the Boynton Beach Garden Club is a supporting member of Mounts Botanical Garden? Because we contribute each year to the Friends of the Mounts Botanical Garden, we are given two Garden Steward cards to allow for free admission. Mounts is open from Tuesday through Sunday from 9AM through 3PM (closed Monday). Groups are limited to 5 people; facemasks are required in indoor locations.

Call Joan Grace if you would like to use these cards for your next trip to this beautiful “oasis in the middle of Palm Beach County.”

SEPTEMBER

09/22 1:00 Meeting: In person or via Zoom

THERE WILL BE
MORE TO COME
NEXT MONTH!

THE CULINARY GARDENER: Basil: Pat Inturrisi

Basil basilicum, or better known as “basilico BA-seel-e-co” in my Italian family’s dialect, is a mainstay in Italian recipes. Basil originated in Africa and Asia, and this culinary herb is actually a member of the mint family, Lamiaceae. Basil is a warm weather fragrant herb that “shivers” in the cold. In the northeast, this herb was so tender that it had a very short growing season. The plants I had in my herb beds came from nurseries that cultivated them in greenhouses ready to be planted in May, when hopefully all danger of frost had passed.

I followed the same practice when I moved to Florida... going to nurseries for my basil plants, until, that is, when Hurricane Wilma struck. The nurseries I visited shortly after Wilma had nary a plant, be it herb or vegetable. There was none to be found. The western Palm Beach growing communities had suffered a tremendous loss of most of their plantings. I spied a rack of seeds on my way out of the nursery section and thought I’d give them a try. Well, they flourished in the Florida heat like they never would in my northern herb beds, sprouting almost overnight.

My Italian Nonna showed me that pruning basil to promote growth is the easiest and best way to have an unlimited supply. Aggressive pruning! Chop the main stem where two nodes of leaves join the plant. This forces each node to branch out and create a bushier plant. And causes the plant to avoid flowering so the basil will say, “Oh let me keep sending out more vegetation!”

There are many varieties of basil aside from the common sweet basil that is familiar to most of us, and leaf colors span from rich green to deep purple. You will find that the varieties offer aromatics packed with flavors running the gamut from anise/licorice to cinnamon, from spicy to peppery.

Sweet basil, which is what is easily found in nurseries, has a slight lemony mint flavor.

Genovese has a larger leaf and is intensely scented. This basil is perfect for pesto or garlicky dishes.

Lime basil is sweet with a citrus taste and a lime scent that works very well in dressings and even desserts and lemonades.

Greek basil has tiny leaves, with a strong aroma and a mild flavor. It grows in a dome shape, which makes for a beautiful ornamental plant although this basil pairs nicely with tomato dishes.



Genovese Basil

Cinnamon basil, which you may see occasionally, with its deep purple flowers and slight cinnamon scent originated in Mexico

Lemon basil has a slight citrus aroma and is especially suited to pesto

Thai or opal basil, with its rich and heady scent has a touch of spice. Strong deep burgundy leaves make this a beautiful standout in the herb patch working well in salads as well as a stunning ornamental.



Thai Basil

Pick basil early in the morning for maximum oil content. To preserve your bumper crop of basil, it can be dried in the microwave and surprisingly keeps its vibrant color. You can also whirl basil with olive oil and put it in ice cubes. Perfect for dropping into soups and sauces.

Japanese beetles, slugs and aphids are some of the pests to assault basil. These enemies can be removed naturally with soap and water and vinegar and water. Spray tops and bottoms of the leaves and try to do this early in the day or in the evening.

Finally, here is a family favorite that marries well with basil’s dear companion, the tomato. It’s perfect for the hot climate here in Florida as it’s one of our lighter pasta dishes:

Summer Pasta with Four Cheeses

3 medium tomatoes
1 garlic clove, smashed
1 tsp salt (necessary as it draws the juices from the tomatoes which make the sauce)
Dash of crushed red pepper, optional or 1/4 tsp black pepper
1/3cup to 1/2 cup extra virgin olive oil (1/3 if I'm on Weight Watchers, 1/2 if I'm not!)
4 or 5 basil leaves, torn
1/2 cup ricotta
3 Tbl milk
1/2 cup shredded mozzarella
1/4 cup parmesan cheese
1/4 cup grated asiago cheese
2 Tbl torn fresh basil
2 Tbl chopped Italian parsley
1 lb ziti, penne or similar shape

An hour before serving, finely chop tomatoes and put them, juice and all into bowl. Add salt, crushed garlic clove, pepper, olive oil and basil. The salt will draw out the juices of the tomatoes and mix with the olive oil to create an uncooked sauce. Set aside.

In separate bowl, mix ricotta, milk, and cheeses. Stir in herbs. Set aside.

Cook pasta and drain. Add to serving dish, toss with the ricotta mixture until well mixed with the pasta. Top with tomato mixture and toss again. Tear additional fresh basil over pasta and serve with more Parmesan.

FAIR USE DOCTRINE

The policy behind copyright law is not simply to protect the rights of those who produce content, but to "promote the progress of science and useful arts." U.S. Const. Art. I, § 8, cl. 8. Because allowing authors to enforce their copyrights in all cases would actually hamper this end, first the courts and then Congress have adopted the fair use doctrine in order to permit uses of copyrighted materials considered beneficial to society, many of which are also entitled to First Amendment protection. Fair use will not permit you to merely copy another's work and profit from it, but when your use contributes to society by continuing the public discourse or creating a new work in the process, fair use may protect you. Section 107 of the Copyright Act defines fair use as follows:

The fair use of a copyrighted work, including such use by reproduction in copies or phonorecords or by any other means specified by that section, for purposes such as criticism, comment, news reporting, teaching (including multiple copies for classroom use), scholarship, or research, is not an infringement of copyright. In determining whether the use made of a work in any particular case is a fair use the factors to be considered shall include --

1. the purpose and character of the use, including whether such use is of a commercial nature or is for nonprofit educational purposes;
2. the nature of the copyrighted work;
3. the amount and substantiality of the portion used in relation to the copyrighted work as a whole;
4. the effect of the use upon the potential market for or value of the copyrighted work

HORTICULTURE: Thanks to Marianne Madyda

Marianne has made several interesting and important horticulture contributions during the past few months.

She shared the following information about some of the plants in her garden. If you want to know more about any of these, she will be happy to know more about

In August her Tibouchina Granulosa was in full flower and hundreds of buds.



**SEND YOUR PLANT PHOTOS AND TIPS
TO CYN DY DIVETO
(Cdiveto@icloud.com) SO WE MAY
ADMIRE THEM AND LEARN!**

Marianne often attends the Caladium Festival in Lake Placid. As she didn't think there would be a festival this year, and the fact that most nurseries don't have good caladiums, she ordered bulbs.

She reports: They are beautiful. Each bulb has at least 3 sprouts. I ordered number 2 bulbs from caladiumworld.com, 863-385-7661 They were 5 for \$1.20 on some varieties and more on some of the specials. The shipping was \$8.25, so for 15 bulbs (and I picked the colors) it was around \$1.50 each.

If the ones I got two years ago are any example, these will be beautiful. They can be planted in pots as well as in the ground. They die down in the winter and that feeds the bulb. The bulbs multiply and come up every year. They prefer partial shade.



HORTICULTURE: Citrus Greening Treatment Discovered: Thanks to Marianne Madyda

Excerpted from “UC Riverside discovers first effective treatment for citrus-destroying disease: New license agreement commercializes innovative, safe technology”, by Jules Bernstein, University of California, Riverside, July 7, 2020

UC Riverside scientists have found the first substance capable of controlling Citrus Greening Disease, which has devastated citrus farms in Florida and also threatens California.

The new treatment effectively kills the bacterium capable of controlling Citrus Greening Disease. It kills the bacterium causing the disease with a naturally occurring molecule found in wild citrus relatives. This molecule, an antimicrobial peptide, offers numerous advantages over the antibiotics currently used to treat the disease.



Oranges afflicted with Citrus Greening Disease. (UCR)

UCR geneticist Hailing Jin, who discovered the cure after a five-year search, explained that unlike antibiotic sprays, the peptide is stable even when used outdoors in high heat, easy to manufacture, and safe for humans.

“This peptide is found in the fruit of greening-tolerant Australian finger limes, which has been consumed for hundreds of years,” Jin said. “It is much safer to use this natural plant product on agricultural crops than other synthetic chemicals.”

Currently, some growers in Florida are spraying antibiotics and pesticides in an attempt to save trees from the CLas bacterium that causes citrus greening, also known as Huanglongbing or HLB.



The Asian citrus psyllid, pictured here, spreads the bacterium that causes Citrus Greening Disease. (Mike Lewis/UCR)

“Most antibiotics are temperature sensitive, so their effects are largely reduced when applied in the hot weather,” Jin said. “By contrast, this peptide is stable even when used in 130-degree heat.”

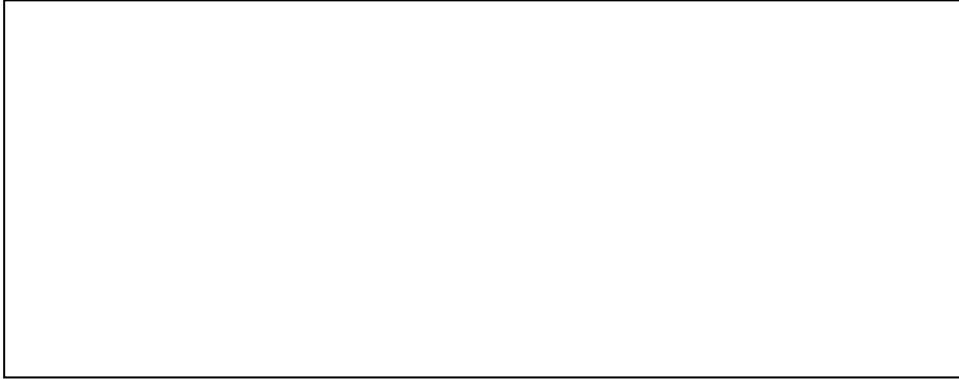
Jin found the peptide by examining plants such as the Australian finger lime known to possess natural tolerance for the bacteria that causes Citrus Greening Disease, and she isolated the genes that contribute to this innate immunity. One of these genes produces the peptide, which she then tested over the course of two years. Improvement was soon visible. Because the peptide only needs to be reapplied a few times per year, it is highly cost effective for growers. This peptide can also be developed into a vaccine-like solution to protect young healthy plants from infection, as it is able to induce the plant’s innate immunity to the bacteria. Jin’s peptide can be applied by injection or foliage spray, and it moves systemically through plants and remains stable, which makes the effect of the treatment stronger.

The treatment will be further enhanced with proprietary injection technology made by Invaio Sciences. UC Riverside has entered into an exclusive, worldwide license agreement with Invaio, ensuring this new treatment goes exactly where it’s needed in plants.

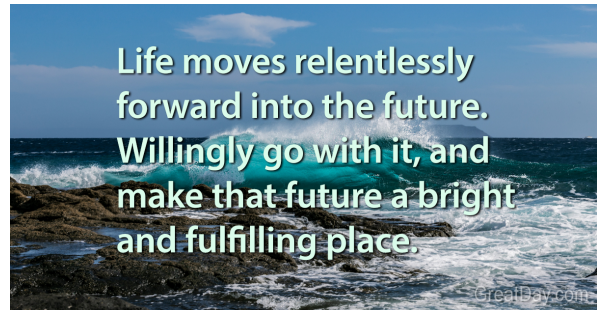
“This license to Invaio opens up the opportunity for a product to get to market faster,” Brian Suh, director of technology commercialization in UCR’s [Office of Technology Partnerships](#), said. “Cutting edge research from UCR, like the peptide identified by Dr. Jin, has a tremendous amount of commercial potential and can transform the trajectory of real-world problems with these innovative solutions.”



BOYNTON BEACH GARDEN CLUB
33 Anna Street
Ocean Ridge, FL 33435



TO THINK ABOUT:



ON THE LIGHTER SIDE:



"He's not out of the woods yet."

