

# THE BOYNTON BLOOMERS

Boynton Beach Garden Club | September 2022 | C. Stender, Editor

*Boynton Beach Garden Club is a member of National Garden Clubs, Inc. (NGC), Deep South Garden Clubs, Inc.(DSR), Florida Federation of Garden Clubs, Inc. (FFGC), and District X.*

## Opening Meeting

Sept 27– Welcome back Ice Cream Social and game. Wekiva camper, Shiloh Siegall, shares her camping experiences.

## Sip N Stroll

Oct 5– Visit the Seacrest Scrub in Boynton Beach, east side of the road.

## Orientation

Oct 11– Basic introduction to the workings of the Garden Club for anyone interested in learning more about us.

## Trip to Palm Beach

Oct 13– Day trip to Palm Beach Island to tour three stunning gardens and lunch at a Worth Avenue restaurant.

## District X Fall Meeting

Oct 21– hosted by Wellington GC at the elegant Wanderer’s Club in Wellington. FFGC President will be in attendance!



## President’s Report

Greetings Boynton Beach Garden Club members! Welcome back to another great season of exploring all things gardening.

From all accounts, BBGC members experienced quite an eventful summer! Some members explored distant locations: Alaska, Hawaii, Europe and assorted destinations in between. I travelled out west where the photo above was taken in Mesa Verde, Colorado. Other members experienced events they’d rather forget, such as broken ribs, a broken arm, pneumonia and an assortment of other woes. But now is the time we regroup and refresh! Summer is gone. Fall is bursting upon us with an agenda full of Garden Club events!

EXPLORE ENCOURAGE ENJOY

Those three words are our Garden Club’s theme for the year.

EXPLORE. Wherever we go, whomever we chat with, whatever we experience, lessons exist to be learned and ideas abound to explore. As gardeners who work in the soil and play with flowers and foliage, I ask you to explore your world with a Garden Club focus. What new ideas can you gather and share? Ideas to help our fellow members, ideas for working with the community, ideas that help our club. Explore and share. (Cont’d page 2)

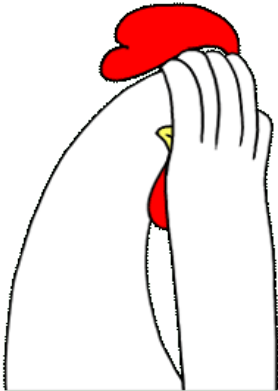
(Cont'd from page 1)

**ENCOURAGE.** What makes an idea great is when it comes alive! When a Club member shares an idea with you, embrace that idea. How can you help bring that idea to life? Talk about it. Mull it over. Let it grow and take shape. Reach out and do a little research. Make inquiries. Take action. Make some form of the the idea a reality. That is how we grow!

**ENJOY.** Once the idea becomes a reality, members can all enjoy the efforts. For instance, this November 4, BBGC is having its first Plant Sale in a mighty long time. Last spring, one member shared her idea to have a sale. We researched venues for good exposure and we explored dates for optimum foot traffic. Arrangements were finalized, emails and flyers went out, and now, I have to say, I have totally enjoyed rooting cuttings, potting them up, and pampering them for the sale. The sale itself promises to be a blast. A simple idea was **EXPLORED** and **ENCOURAGED** and already it has been a source of joy. That is the power behind the Boynton Beach Garden Club. A club that embraces ideas that have been **EXPLORED**. A club that **ENCOURAGES** the ideas that its members share. A club that cherishes the **JOY** that these interactions offer.

Many of our members have been busy throughout the summer, exploring ideas and encouraging each other as they bring the ideas to life. Programs have been arranged, fundraisers are scheduled, trips are planned, and monthly strolls are lined up. So get ready, get set, **HERE WE GO!**

Carol Stender, President



## CHANGE OF PLANS

### ORIENTATION MEETING NOW OFFERED OCTOBER 11

The BBGC is changing the activity for October 11. We had scheduled a Fun Fall Craft, but after hearing feedback from new (and not so new) members, we have decided that an Orientation for newer members and other persons interested in BBGC must take priority.

Now, at the beginning of the year, is the best time to become more familiar and involved with the various activities the Garden Club offers.

Officers will give a general overview of the club, its mission, benefits, affiliations, activities, and major events. Committee chairs will each briefly explain the purpose of their committee and how and when they achieve their goals. The Website Chair will be there to introduce you to the website and help you navigate to find whatever club information you desire.

Most important of all, key members of the club will be there to answer all of your questions. This meeting is open to all members. You don't have to be a new member to attend.

**WHEN:** OCTOBER 11, 10 AM

**WHERE:** HIGH POINT CLUBHOUSE

RSVP by October 4 to Judi Liebert 201-207-4786 OR [theatrern@gmail.com](mailto:theatrern@gmail.com)  
or Linda Christianson at [503-789-4530](tel:503-789-4530) OR [linda\\_L\\_Christianson@comcast.net](mailto:linda_L_Christianson@comcast.net)

**LEARN MORE ABOUT YOUR CLUB!! EVERYONE IS WELCOME!**

## Garden Club Trips

by Mary Scheitler

Members of the Boynton Beach Garden Club enjoy visiting various gardens, parks, nurseries, etc.; therefore, we like to plan trips for them.

Unfortunately, the high gas prices prevent us from taking a bus trip this year. The previous two years with Covid, we were unable to travel by bus either. Time will tell when we will again be able to do a day trip by bus.

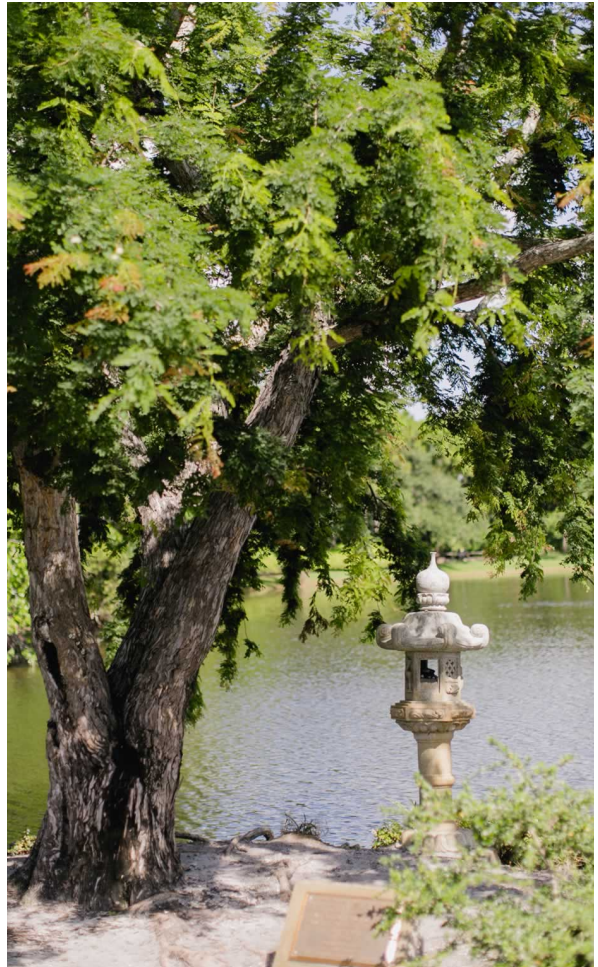
In the meantime, we have two trips planned locally, so we can carpool.

The first trip on October 13, takes us onto the island of Palm Beach to tour three lovely gardens: the sculpture garden and the botanical garden at The Society of The Four Arts and then Pan's Garden, a half acre of native trees, shrubs, grasses and wild flowers, many of which are endangered. After touring both gardens, we will have lunch at one of the Worth Avenue restaurants.

Our second trip on January 13, is to the Morikami Japanese Gardens in Delray Beach, which boasts sixteen acres of "expansive Japanese gardens with strolling paths, resting areas, a world-class bonsai collection and lakes teeming with koi and other wildlife." Morikami will have a docent take us on a tour of the gardens, then we will have lunch in their restaurant, the Cornell Café.

Though local, these gardens are world-renowned. We are fortunate to have such easy access to these three unique botanical wonders.

Hope you can join us!



*Challenger Memorial at  
Morikami Museum*



### New Program

BBGC is instituting a Mentoring program. The program's purpose is to guide new members and help them become more easily integrated. Newer members often are confused about the many committees and activities that the Garden Club offers. To assist them, new members can be paired with a mentor: someone who has been with the club long term. The mentor will help her feel comfortable and answer any questions. Sign-up sheets for members willing to mentor will be available at the next few General Meetings.

## WEKIVA and SEEK by Nancy Lemcke



Boynton Beach Garden Club has been supporting Camp Wekiva and SEEK for a “very long time” according to Mary Scheitler. But what are they and why? To answer this question, let’s look at the aims at both.

WEKIVA YOUTH CAMP is a residential nature camp for 1st thru 8th Grade youngsters sponsored by the Florida Federation of Garden Clubs, Inc. (FFGC) for the purpose of instilling a love and respect for the REAL Florida in our youth through nature study, conservation and protection of our environment for the future of our state and our planet. Children attend camp for one week during June and July. Each week is designated for an age group ranging from 1st through 8th grades with age appropriate activities. 1st graders go to critter camp, by 8th grade they are canoeing. The day is divided into crafts, nature and swimming. There is also a Counselor in Training program for 9th graders on an invitational basis. Wekiva Youth Camp is accredited by the American Camp Association.

Also supported by the FFGC, SEEK is an environmental camp usually held in the

western area of the state that brings together 30 High School students from around Florida for a four day weekend conference on environmental issues. SEEK is an acronym for Save the Earth’s Environment through Knowledge and is designed to introduce students to careers within environmental science. The program is for students in grades 10-12 At the program, participants can expect hands-on and field-based educational experiences, including guest speakers, observations at UF’s bat house and a trip to an energy research park. SEEK has been around for about 40 years.

While both programs serve as a commitment to youth gardening and the environment, Wekiva has been the most successful for our club as we support either one or two children each year. At the September General Meeting, we will hear from Shiloh about her four years camping experiences at Wekiva. Certain!



Shiloh Siegall, BBGC’s sponsored camper arriving at WEKIVA

**SAVE THE DATE**  
**November 9, 2022**  
 by Toni Cvetko



All summer long, the Fundraising committee has been planning and organizing our big fundraiser. We are excited to announce, “**Fall into Fashion,**” our luncheon/fashion show that will take place on Wednesday, November 9<sup>th</sup>, at the Westchester Country Club in Boynton Beach, from 12 noon until 3 pm. The ticket price is \$45 for lunch and an afternoon of fun. Arrive early to check out the numerous vendors and purchase 50/50 and raffle baskets tickets.

Beautiful fall fashions will be featured from the following local boutiques:

- Patchington
- Wildberries
- Morgan Blaine
- Voyage

Please notify Kathy Menninger with your luncheon selection before October 25<sup>th</sup>. The luncheon choices are listed on the flyer on the next page. All checks should be made payable to Boynton Beach Garden Club and given to the Registrar, Kathy Menninger.

Please invite friends, family and neighbors. It will be a fun afternoon with tasty food, pretty fashions and lucky winners.

**Your help is needed:**

For the Fashion Show we would like to have 10 – 15 raffle baskets filled with new items worth at least \$30 or more. We are suggesting that two or three members work together to create a basket. Your basket could have a THEME, (ex., Christmas, Spa Day, Gardening, Yummy libations, Italian feast, Wines to Go, Holiday Madness, Kitchen Witchery). If you are not

interested in making a basket, you can contribute new items or a monetary contribution (cash or gift card) to someone’s basket. If you are a snowbird and cannot attend the fashion show, this is a great way to support your club. If you decide to participate monetarily or with items to fill a basket, please contact Lori Wolff (561-779-8777 or [loreleiwolff@aol.com](mailto:loreleiwolff@aol.com)) who is overseeing the basket maker’s needs.

Sign-up sheets will be circulated at the meeting.

We need your support. This is a club project. Profits from this event will be donated to our local charities.

## BOOK NOOK

Looking for a good book to read? I highly recommend *The Language of Flowers* by Vanessa Diffenbach. It’s her debut novel, but it’s a real winner. The author “beautifully weaves past and present, creating a vivid portrait of a woman whose fit for flowers helps her change the lives of others even as she struggles to overcome her own troubled past” ([bookbrowse.com](http://bookbrowse.com)).

The Victorian language of flowers was used to convey romantic expressions: honeysuckle for devotion, asters for patience, and red roses for love. But for Victoria Jones, it’s been more useful in communicating mistrust and solitude.

After a childhood spent in the foster-care system, she is unable to get close to anybody, and her only connection to the world is through flowers and their meanings. Now eighteen and emancipated from the system with nowhere to go, Victoria realizes she has a gift for helping others through the flowers she chooses for them.

But an unexpected encounter with a mysterious stranger has her questioning what’s been missing in her life. When she’s forced to confront a painful secret from her past, she must decide whether it’s worth risking everything for a second chance at happiness.

by Judi Liebert

# Boynton Beach Garden Club

presents



## Fall Into Fashion

Noon Wednesday, November 9

Westchester Country Club

12250 Westchester Club Dr, Boynton Beach, FL 33437

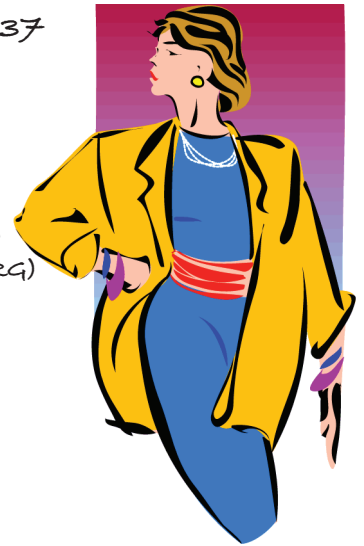
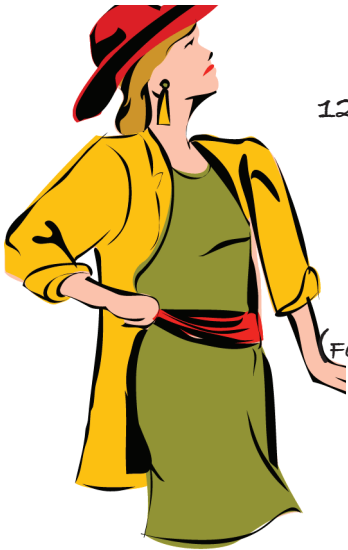
\$45

FASHIONS FROM 4 LOCAL SHOPPES  
(FOR MORE INFO, GO TO BOYNTON BEACH GARDEN CLUB.ORG)

RAFFLE BASKETS

50/50 RAFFLE

VENDORS



FOR LUNCH CHOOSE FROM:

Par Three Platter

Tuna, chicken & egg salad served with a house salad and your choice of dressing

Oriental Salmon Salad

Grilled salmon, mandarin oranges and toasted almonds served on a bed of mixed greens with oriental vegetables

Fuji Apple Salad

A spring salad mix with apple chips, red onions, diced tomato, blue cheese chopped with walnuts and grilled chicken with your choice of dressing

FOR DESSERT CHOOSE FROM:

Raspberry Sorbet with fresh seasonal berries or Brownie with ice cream

FOR RESERVATIONS, call Kathy Menninger 516-849-3415 or email  
Kathleenmenninger@gmail.com RSVP by Tuesday, October 25

## Painted “Pollinator” Rocks by Linda Schrader

This summer in May and June, three morning rock painting workshops were held at the Delray home of Club member Jane Gavlick. These workshops were organized to paint rocks and then sell them at the District X Meeting, which our Club is hosting in Spring of 2023. The theme for the painted rocks is: ‘Pollinators in your Garden’.

Painting all the rocks was not only quite messy but fun!! We also had each morning to busy ourselves with socializing ... so much that we actually forgot to take pictures of the rock painting process each time we met!! By the end of our last workshop, the participating Club members (Jane Gavlick, Judi Liebert, Bonnie Paton, Toni Cvetko, Roberta Corrigan and myself) had painted over 80 rocks. These are now ready for final touches.

Thank you to all the participating Club rock painting artists and also Jane Gavlick for opening up her home and lovely lanai for the painting!! All participants will receive a pollinator rock!



*Linda Schrader concentrating on detail work.*



*Rock Bumble Bee Bodies ready for finishing touches.*



*A Sampling of Finished “Pollinator” Rocks*

## FOCUS ON CLUB MEMBERS

by Linda Christianson and Judi Liebert, Membership Co-Chairs



### Jane Gavlick, Most Senior Member

My husband, Stan, and I grew up in MA and RI and lived in small suburban communities where people had gardens. I was a stay-at-home mom to our 4 children until the oldest were in high school. In 1975, we bought a small Chrysler/Dodge store in Attleboro, MA. Stan had always worked in the automobile industry, but this was a small mom & pop store, not a mega dealership. Stan & I both went to business college, so Stan ran the business and I was the Office Manager. With Chrysler, we had the opportunity to travel a bit in this country and overseas.

In 1995 we sold our business and moved to FL where Stan's mother and two sisters lived. That's when I started to look for a garden club so that I could learn about the plants that were new to me. We bought a house in Delray, which did not have a garden club, and I found the Boynton Beach Garden Club. I have been a member since 1996, and have participated in many activities and have held several positions.

It gives me joy to be able to get together with other people who love gardening to chat about plants, our communities and spreading our knowledge to others. Jane Gavlick



### Michelle Hendricks, Newest Member

Michelle Hendricks is one of our newest members of the BBGC, having joined in May, 2022. She hails from Iowa most recently and has lived in many locales while growing up. She is a retired Registered Nurse who relocated to Florida for a job at FAU administering to college students by running the College Health Department.

When Michelle became interested in gardening, she did so in a more northern setting. While she still misses the "Miracle of Spring" and changing seasons, she has truly embraced our Florida tropical plants as they are "more rewarding."

Michelle took the master gardening course offered by Palm Beach county and was encouraged to volunteer. This is how she found the Boynton Beach Garden Club, while she was manning a tent as a volunteer for the Loxahatchee Wildlife Preserve at the City of Boynton Beach's Earth Day Celebration. Our tent was just a few steps away!

We are so glad to have her!



## HORTICULTURE COMMITTEE

### Vanilla

by Jane Gavlick



Breaking down the basics—from the origins of vanilla, to how it’s made, to why it’s so expensive.

True vanilla comes from the seeds of a specific orchid belonging to the *Vanilla* genus.

Only two yield the seed pods that are used in vanilla extract: *Vanilla planifolia* and *Vanilla tahitensis*. The seed of this orchid (aka the pod) is known commercially as the vanilla bean. Vanilla orchids are native to Mexico, where they were originally enjoyed by the Maya and were later grown by the Totonac people of present-day Veracruz. Today, vanilla is sourced from Mexico, Madagascar, and Tahiti.

Vanilla pods reach their fully matured size eight to nine months after the flowers are pollinated. Producers then cure the vanilla pods by either dipping them in hot water, sun-drying them, or allowing them to sweat and mature over the next several weeks. During this time, the pods oxidize and change from green to mahogany. They also become skinny and gain the classic vanilla aroma and flavor, thanks to a compound called vanillin.

Wild vanilla relies on specific insects for pollination: Melipona bees and Euglema bees. Both are native to Mexico, which is why all commercial vanilla is laboriously hand-pollinated during a small window of time. As you’ve probably guessed, the limited growing regions and labor-intensive processes of growing, harvesting, and processing vanilla pods mean good-quality pure vanilla extract can be expensive.

Soaking these pods in alcohol extracts the flavor, creating—you guessed it—vanilla extract. The Food and Drug Administration (FDA) defines

pure vanilla extract as a [mix of vanilla scent and flavor in alcohol](#). In fact, to be considered vanilla extract by the FDA, a product has to contain at least 35 percent alcohol by volume.

Yes, you can make your own vanilla flavoring. For a richer vanilla extract, immerse the cut beans in a good-quality vodka or rum and allow the flavors to develop over a few weeks. This yields a fine quality of pure vanilla extract. Don’t be surprised if you end up [doubling the vanilla in your baked goods](#) for even more of its delicious flavor.

Source:

Godbole, Nandita. “Where Does Vanilla Flavoring Come From?” *Reader’s Digest*. Mar. 18, 2022.

## Cleaner Water!

by Marianne Madyda

Kimberly Miller, a reporter for the Palm Beach Post, wrote an article recently that caught my eye: *Everglades-area farmers in PBC lauded for cleaner water coming off their fields*. Why is this significant?

When too much fertilizer is sprayed onto lawns and fields, rain washes the excess into our lakes and rivers. This, in turn, causes algae blooms which, eventually, kill off all other water creatures: fish, turtles, etc.

My husband and I owned and operated a nursery and garden center in Stuart. We grew a large variety of plants and trees and, also, landscaped. Farmers seem to be blamed for a lot of the world’s problems. As one who worked in agriculture, I like to see positive articles about our farmers.

Palm Beach County supplies most of the winter vegetables for the country. Personally, having toured farms in South America, local produce is preferable. Hopefully, local growers will be able to compete and supply us with food for a long time.

Locally, Palm Beach farmers have made great progress in controlling the amount of phosphorous from fertilizer run-off into PBC waterways. *Editor’s note: Unfortunately, the article is no longer available online.*



**FACEBOOK**

**by Debbie Lytle, Publicity Chair**

Did you know—we have a Facebook page for fun and education.

Facebook is a great way to connect and share your gardening tips and passion for plants, animals and the planet. Each of you is encouraged to post pictures of plants from your gardens, club maintained gardens, and from your travel! Perhaps you discover an interesting article that encourages responsible gardening practices for our local area. Post it!!

Members of our Facebook page see the posts you share. Family and friends can see what you are post as well. In fact, Facebook will send additional gardening posts your way. This is how Facebook users explore the many interesting aspects of gardening.

An active Facebook page promotes our club’s events and good work. Through Facebook, members of the community who are interested in gardening are steered to our posts. The more interesting posts AND helpful comments we post, the more we reach the public. Facebook is free advertising that promotes gardening and brings in new members.



**WEBSITE**

**by Bonnie Paton, Website Chair**

Hope to see you online, ladies and gentlemen!

Question: Did you know that if you click on our logo, the Allamanda Flower located in the upper lefthand side of our banner; you will always be brought back to the homepage? You cannot get lost!

Initially you will not see any changes to our website until you scroll past the sliding pictures; then you encounter our advertisement for the Fashion Show marching across the page. Below the advertisement are links to our flyer that will be distributed along with an information sheet giving additional details. A new feature added to draw attention to meaningful events is our countdown clock, ticking away the seconds until November 9<sup>th</sup>.

If you need a reminder for the Club’s upcoming events, bookmark our website address in your phone’s browser. On our homepage, the next 5 upcoming events will be listed for quick reference. We have an extremely busy year planned and do not want you to miss any of the fun!

## Sip N Stroll

### Seacrest Scrub

### 3400 Seacrest Blvd

The first Sip N Stroll of the 2022-23 season takes us to the Seacrest Scrub Natural Area on Wednesday, October 5<sup>th</sup> at 5 PM.

**What is Sip N Stroll?** Sip N Stroll is a social event that takes place the first Wednesday evening of each month. Members and guests meet at designated natural areas around the county to enjoy the native Florida habitats. Participants bring whatever beverage they prefer to sip as we stroll the paths together. Frequently, there are benches where we can chat and share snacks. It's a delightful way to spend an early evening, relaxing and socializing.



**What is Seacrest Scrub?** Seacrest Scrub is a new destination for us. It's a 54-acre natural area, home to hundreds of plant and animal species. It is a protected area, designed to maintain the diversity of biological communities and species in Palm Beach County. It's open to the public for hiking, nature photography, and bird watching. There is parking for about 10 cars, so carpool if that is convenient. There is a 950-foot cement nature trail that winds through the desert-like community, which is called a Florida scrub. There is, also, a wide sand hiking trail that is a little over a mile.

Like other scrub areas we have visited, scrub pines and slash pines abound. The pine flat woods and desert-like areas have low, sparse vegetation.

**Wednesday, Oct. 5, 4 PM**

**Please RSVP to Nancy Lemcke**

**978-853-7705**

## Butterfly Corner

### by Carol Stender

🎵 *Pickin' up Pawpaws, Put 'em in your pocket*  
*Pickin' up Pawpaws, Put 'em in your pocket*  
*Pickin' up Pawpaws, Put 'em in your pocket*  
*Way down yonder in the pawpaw patch* 🎵

The above is the refrain from a cute little song I sang in Girl Scouts. Singing the song was fun, but I had no idea what a Pawpaw might be. Now, you might ask, what does a child's song have to do with butterflies? Good question. Let me explain.

Last February, I went on a Guided Walk at the Hypoluxo Scrub. Two experts from the Florida Native Plant Society pointed out and discussed one unique plant after another, plants that I surely would not have noticed otherwise. One cute little shrub was bare of leaves, but proudly stood, displaying a multitude of large, magnolia-type flowers. "Pawpaw bush," I was told. Aha! Immediately, from the

(Cont'd page 11)

(Cont'd from page 10)

recesses of my brain, popped out the little song. I couldn't help but sing it with delight! To my dismay, no one else on the walk had ever heard of the song. BUT—

A few days later, Christine Johnson commented that she was looking for a Pawpaw tree to add to her yard, but hadn't found one anywhere. Seems Pawpaws attract Zebra swallowtail butterflies! "You are in luck!" I said, "The March Sip N Stroll is at the Hypoluxo Scrub. Quite a few charming little pawpaws are blooming there." The scrub is a preserve so no one is to mess around with the plantings, but at least she could see some, and maybe get a seed.

Now, Christine's yard is always full of a nice variety of butterflies. I wondered what was behind her strong desire for the Zebra swallowtail. A little research quickly revealed the answer. The Zebra swallowtail (*Protographium marcellus*) is a stunner!

The wings display a bold black and greenish-white zebra-stripe design, sporting long black tails, bordered with white. A rather large butterfly, its wingspan reaches up to 4 inches. A distinctive red spot and soft blue scaling appear just above the long, white-tipped tails.

The Zebra swallowtail is a common butterfly in southeast Florida. In fact, eight species are native to our state. They inhabit the understory shrubs and small trees, such as its host, the deciduous pawpaw. Look for Zebra swallowtails in moderately moist areas, such as woodlands, scrubs, roadsides, pastures, and occasionally gardens. The height of their season is February through November. Their eggs are light green, spherical and laid singly on the host leaves. The caterpillar is green with yellow and black transverse stripes.

So, did Christine get her pawpaw? Unfortunately, no. Pawpaws, though a wonderful bush (I invite you to do a little research) have an extremely long taproot (6 foot for a 1 foot shrub), therefore, they do not transplant well. Raising them from seed is a long process. Unless some bird drops a pawpaw seed in a neglected corner of Christine's yard, she will have to enjoy Zebra swallowtails elsewhere.

#### Resources:

Florida Museum. December 9, 2021. *Zebra Swallowtail*. U of FL. July 26, 2022.

<https://www.floridamuseum.ufl.edu/wildflowers/butterfly/zebra-swallowtail/>  
Florida Wildflower Foundation. January 10, 2020.

*Netted Pawpaw*. July 10, 2020.  
<https://www.flawildflowers.org/flower-friday-asimina-reticulata/>

Good, David. "Florida native pawpaws: an interview with Terri Pietroburgo, Pt. 1," *The Survival Gardener*. March 7, 2013.

<https://www.thesurvivalgardener.com/floridas-amazing-native-pawpaws/>



*Six-petaled pawpaw blossom*



*Adult Zebra swallowtail butterfly*

## The Culinary Gardener

### CHIVES

by Pat Inturissi

A lot of the herbs we use in our kitchens have medicinal benefits. Common chives consist of clumps of small, slender bulbs that produce thin, tubular, blue-green leaves reaching 10-15 inches in height. They are considered a perennial, so they will continue to grow without much care from the gardener. Because of their pretty lavender blossoms that attract pollinators like bees and butterflies, chives are excellent companion plants. Those blossoms are also edible. Some plants that are symbiotic with chives are Parsley, Carrots, Tomatoes, Apples, Roses and Strawberries.

Chives are really a completely different plant species than scallions and green onions.

While green onions and scallions are often considered vegetables, chives are grouped with herbs like parsley and basil. They are also called onion chives, although there are some allium that are considered garlic chives too.

They are a hardy drought perennial, growing 10-12 inches tall. Chives should be grown in well draining soil.

Never pull the chive leaves out of the soil, this will kill them. Cut as close as you can to the ground and use sharp cutting tools.

Leave around 2-4 inches from the base of the plant. Harvest in a scattered manner, leaving around 2" in sections, otherwise your chives won't grow and you will have bare patches.

You can even grow chives in water. Submerge the bottom of cut chives in water. Change the water every few days to prevent mold. In just a few days you will begin to see bright green shoots. Let them grow to the

height you require, and harvest them by cutting them off.

Chives can also easily be frozen for later use. Gently wash and pat dry herbs to remove dirt or grit. Remove any withered, blackened or dried out sections and chop to desired length.



*Pretty lavender blossoms of the chive plant attract many pollinators.*

Put a piece of parchment on sheet pan. Lay chopped chives on sheet pan in a single, even layer. Flash freeze by laying flat in freezer for 1-2 hours or until completely frozen. Transfer to sealed glass containers and keep in freezer for up to 3 months. Use frozen chives straight from the freezer, no thawing. Chives can also easily be frozen for later use.

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**Recipes using Chives — Next Page**

Now you know I cannot end my column without a pasta recipe. This one is rich and reserved for company and holidays.

### **BUCCATINI WITH LEMON CREAM AND CHIVES**

1 lb uncooked bucatini or linguine pasta  
 4 tsp tsp grated lemon rind  
 1/2 cup fresh lemon juice (about 2 lemons)  
 1/2 cup heavy whipping cream  
 8 ounces ricotta cheese (about 1 cup)  
 1/4 cup finely chopped fresh chives  
 freshly ground black pepper and salt  
 1/2 cup grated Parmigiano-Reggiano cheese

Cook pasta in heavily salted water (Italians say the water should taste like the ocean) according to package directions until al dente.

Drain pasta and reserve 3/4 cup plus 2 additional tablespoons of the cooking liquid.

Place 6 tablespoons cooking liquid, lemon rind, juice, cream, and ricotta in a blender; process until smooth.

Heat a large skillet over medium heat. Add ricotta mixture to pan; cook 1 minute or until thoroughly heated. Add pasta, chives, salt, and pepper. Add remaining 1/2 cup cooking liquid as needed to make mixture creamy. Remove from heat; stir in grated Parmigiano-Reggiano cheese.

Top with additional sprinkle of parmesan and a good scattering of chives



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 These potatoes are easy and also company-good!

### **GARLIC CHIVE ROASTED BABY POTATOES**

4 tablespoons unsalted butter  
 4 cloves garlic, minced  
 3 tablespoons chopped chives  
 3 dashes ground black pepper  
 1/4 teaspoon salt or to taste  
 2 tablespoons grated Parmesan cheese  
 1 1/2 lbs. baby potatoes, (can par cook for 10 minutes to shorten cooking time)

Preheat oven to 400°F

Melt the butter in a microwave bowl for about 30 seconds. Add the garlic, chives, black pepper, salt and 1 tablespoon of Parmesan cheese into the heated and melted butter, stir to mix well.

Toss the potatoes with the garlic chive butter. Stir to coat well and transfer them to a baking dish. Cover the potatoes with aluminum foil and roast for 30 minutes.

Remove from heat, toss the potatoes well with the garlic chive butter at the bottom of the baking dish or skillet. Sprinkle the remaining 1 tablespoon of Parmesan cheese and serve immediately.



## ASK AMI—A Gardening Advice Column

Welcome to BBGC’s interactive gardening advice column, ASK AMI.

Troubled by a gardening issue? Looking for friendly advice? Simply send an email to [BBGCaskami@gmail.com](mailto:BBGCaskami@gmail.com).

### Mosquitoes and Bromeliads

Dear AMI,

I installed a large number of varied bromeliads 2.5 yrs ago. It took a while for me to get them all planted. I noticed even during that 2-3 week process that mosquitoes were showing up. But I decided that adequate sunshine and my flushing their water gathering regularly would minimize mosquitoes breeding. It worked for a year but then, this year it became unmanageable.

I am including a photo of one of my larger bromeliads. Bromeliads do not have an extensive root system like other plants. If you look closely, the center of the plant gathers water. This reservoir of water is how the plant keeps hydrated. The same reservoir of water seemingly can spawn mosquitoes.

I love my bromeliads and have spent a lot of time and money including them in my landscaping. However, the mosquitoes are driving me crazy! Must I get rid of my bromeliads?

AMI, do you have any additional insights please? I do not use any insecticides.



Bromeliad Spawning Mosquitoes?

### Bugs on My Firebush!

Dear AMI,

I was looking at my firebush the other day. Is there a reason the leaves are curling up? Also, there are little white spots on some of the leaves? bugs? I’m getting worried. Please advise!!

### Members—

Hopefully, you have some advice to offer. Bring your ideas to the September 28 meeting.

Have a gardening question of your own? Send it to ASK AMI at [BBGCaskami@gmail.com](mailto:BBGCaskami@gmail.com).



Infected Firebush

## LUNCHEON/FASHION SHOW

Westchester Country Club, Boynton Beach

November 9, 2022

12 – 3 pm



**FASHION COMMENTATOR: Toby Dale**

**FASHIONS PROVIDED BY:**

Patchington

Wildberries

Morgan Blaine Boutique

Voyage Boutique

**VENDORS:**

**MUST HAVE ACCESSORIES** (Jewelry)

**RAZZLE DAZZLE** (Purses)

**SAY IT WITH A SMILE** (Notepads and misc)

**OPULENT PAPER CREATIONS** (Greeting Cards)

**LUSCIOUS TREATS BY LISA** (Homemade  
Truffles/Fudge)

## PLANT SALE

FRIDAY, NOV 4

5-8 PM

Children's Museum Grounds

129 E. Ocean Ave.

Boynton Beach

Each member is asked to contribute 10 plants for the sale. Start your plants today from cuttings or seeds.

Questions?

Contact Christine Johnson at

561-736-2909

chrisbob210@aol.com

## DISTRICT X SPRING MEETING

Our club will host the District X Spring Meeting on Thursday April 27, 2023, at the Westchester County Club.

The theme of the meeting will be "Bee the Solution."

Further details to follow.

*The Boynton Bloomers welcomes all submissions. Send text and photos to [carol.stender@gmail.com](mailto:carol.stender@gmail.com) by the second Wednesday of the month.*



## Gardening School, Course 1

Interested in taking your gardening skills to the next level?  
Looking for more information about gardening in SE Florida?

District X has engaged three of the area's most knowledgeable presenters for this fall's Gardening School, Course 1. Take advantage of this opportunity to expand your general knowledge about gardening and horticulture. Become a more confident and successful SE Florida gardener.

Day 1—Dr. Kimberly Moore is a talented, highly acclaimed instructor who has taught Gardening School courses nationwide. Her presentation focuses on Botany, including plant structure and growing requirements, plus an overview of soil structure, maintenance, and fertilization. In addition, Nancy Richards, NGC Environmental and Gardening Consultant, presents an interesting program on The Misunderstood.

Day 2—Joel Crippen, the Display Gardens Horticulturist for Mounts Botanical Garden, shares Techniques for Growing Outdoor Flowers and Propagation, with a hands-on Propagation Workshop in the Mounts green house.

This two-day course, is the first of a series of four Gardening School Courses. Participants who complete all four two-day Gardening School courses will become NGC Gardening Consultants.

November 14 & 15, 2022  
8:30 AM—3:30 PM

Mounts Botanical Garden  
531 N. Military Trail  
West Palm Beach, FL 33415

Registration Fee: \$65  
Includes lunch, snacks, and beverages

To register, go to [www.DistrictX.org](http://www.DistrictX.org) and look under Educational Opportunities for an online interactive registration form.

For more information, contact Carol Stender at [610-297-1224](tel:610-297-1224) or [carol.stender@gmail.com](mailto:carol.stender@gmail.com).



Joel Crippen  
Display Gardens Horticulturist  
Mounts Botanical Gardens