

# Nyack Community Garden

August 2012

## WELCOME TO THE GARDEN

Welcome to the 2012 Nyack Community Garden newsletter. The season is well underway with gardens looking well tended, vegetables ripening and flowers blooming in great abundance. I think, with a nod to Mother Nature, we should be very proud of ourselves.

Did you know that the garden was established in 1983 on land generously provided by the Robert Martin Company and managed by the Community Housing Management Corp. When the garden first opened there were 30 gardeners. Today we have 63 gardeners working in 40 full plots and 18 half plots. Over the years the garden has been enlarged, flower boxes, decorative areas and signs added (check out our new sign over the flower box on Franklin), a fence was installed around the perimeter of the garden, a shed to house garden tools and equipment was built, and a permanent center pathway was constructed.

The garden has, and will continue to survive severe drought, extended periods of rain, pest and animal problems, leaking and broken water pipes, broken and dented fencing and theft.

This season is no different as we contend with repairing water leaks

and thefts. Unfortunately, it has become necessary to keep the garden gates chained and locked at all times to keep gardeners and gardens safe.

As a community garden, everyone pitches in to overcome problems, help their neighbors and share gardening tips. Surplus vegetables are donated to local soup kitchens. We are very proud of our garden and the lovely dimension it adds to Nyack's already diverse personality.

We wish you a bountiful season.  
The Board



### Have you noticed our new sign?

It was installed this season, and now includes the garden's web address prominently on the front.

**Please Note: The fence must be vine-free during the season. You are responsible for your section of the fence.**

# GARDEN CONTEST

The 2012 Garden Contest was held on Thursday, July 26. Fortunately, the early morning rain stopped before the judges arrived. The gardens looked lovely and the judges had a difficult time awarding the prizes. The judges were Joyce McCormick, Senior Manager, Community Housing Corp., local business people, gardeners and a group from the Cornell Co-Operative Extension. Special thanks to David Umberto, Chair of the Contest Committee for a job well done.

## BEST VEGETABLE GARDEN

1 <sup>st</sup> Prize	#10	Brian Osborne
2 <sup>nd</sup> Prize	#26	Kimberly Knight & James Smith
3 <sup>rd</sup> Prize	#48	Christine Randolph

## BEST FLOWER AND VEGETABLE GARDEN

1 <sup>st</sup> Prize	#42	Lynda Grant
2 <sup>nd</sup> Prize	#3	Barbara & Teresa Berasi
3 <sup>rd</sup> Prize	#22A	Jo Robbins & Barrie Petersen

## BEST MAINTAINED GARDEN

1 <sup>st</sup> Prize	#43	Mari Natal
2 <sup>nd</sup> Prize	#2	Luis Febo
3 <sup>rd</sup> Prize	#17	Melissa Myers

## BEST OVER-ALL GARDEN

#25 K. N. Vivekanadan (VIVI)

Congratulations to all the winners. Prizes will be awarded at the Pot-luck dinner on Oct. 25 at the Nyack Senior Center.



Tour\_Eiffel: Mari Natal has designed a beautiful mix of flowers, vegetable and herbs. Mari won first prize in the category of Best Maintained Garden.



Bee on zinnia: Gardeners have been marveling at the color and size of John Strykowski and Mark Socol's zinnias.



## IMPORTANT DATES

**Oct. 25, Pot-luck dinner** 7-9 pm  
Nyack Senior Center, 90 Depew Avenue.  
Bring a dish that will serve 10-15 people

**Nov. 4, Garden closing**

All plots must be completely cleared and clean; all ground cover, stakes, cages, decorative items, etc. must be removed and plot returned to pre-planting condition

**Nov. 10, Closing committee meets for final closing** 8am

## PLANT A ROW collects for needy in Rockland

Gardeners have donated more than 80 pounds of produce so far this season to the Plant-a-Row Committee, which delivers the donations to the People to People food bank in West Nyack. Among the donations have been cucumbers, zucchini, squash, tomatoes, beans, peppers and basil. The committee hopes donations will increase as we have entered the peak growing season. The Garden Club of Nyack also donates its produce grown in Plot 45 to People to People.

Lynda Grant has a crate in Plot 42 where your donations for the Plant-A-Row Committee can be left. The box is checked Tuesday and Thursday evenings and Saturday and Sunday. If you are going to be away, Plant-a-Row Committee members will water your plot in exchange for permission to harvest and donate ripe produce. Please email the Plant-a-Row Committee to make arrangements: Reach

Lynda Grant at [lhgrant1@optimum.net](mailto:lhgrant1@optimum.net) or Rachel Curley at [rachelastarte@gmail.com](mailto:rachelastarte@gmail.com).

As gardeners, we know the benefits and joy of eating fresh local produce. With our donations, People to People and its clients also come to know and appreciate those benefits.



Plant-a-row: Leave fresh produce to be donated to People to People in the crate in Plot 42.



Second place winners of the Flower and Vegetable Garden Contest, Barbara and Teresa Berasi

## WATER PROBLEMS

I guess it doesn't take a genius to figure out that those of us at the very north end of the garden were "hoseless" and "waterless". Well not exactly. True, we didn't have our hose and water connection that was nearest to us, but Zsolt to the rescue had replaced the next nearest faucet with a long hose that could reach all of our gardens to the north. Thanks Zsolt!

Word was that the hose and water problem would be fixed in the fall however, the problem has gotten worse and now there is a danger of the path collapsing as a result of the leaking water underground. To prevent that from happening, it was decided to repair the water problem now. As you know, the water has been shut off in the entire garden to allow the underground to dry and be repaired. The repairs will be completed as quickly as possible. We appreciate your patience and understanding.

Once the water is turned back on, please be very careful to make sure the turn on and off lever is totally down when you are not using it to water. Otherwise the water drips out and accumulates. I will say, judging from the size of our many "crops" on the north end of our garden, the plants don't seem to care where the water is coming from. Gardens look mighty healthy!! With a little cooperation we'll weather the hose and water storm and keep forging ahead. After all, we ARE gardeners!!! Enjoy your summer! Dot Durkin

## LATE BLIGHT ALERT

The state Agriculture Department issued an alert to gardeners and farmers on July 3 that three cases of late blight were found in field potatoes in Suffolk County. Tomatoes and potatoes are the main crops affected by late blight, a pathogen. The department's inspectors have not detected the disease in tomatoes after going over more than 1.6 million plants. It had not been detected in any other New York county.

Late blight, which can decimate crops and affected tomato growers in New York in 2009 and 2011, spreads rapidly in wet, cool weather. It was last spotted in our garden in 2009.

Early blight, which is less harmful, and other diseases also affect tomatoes. Here are some links to useful information I have found regarding disease in tomatoes.

USABlight is a national project that tracks late blight:

<http://usablight.org/>

This site from CCE Long Island Horticultural Research and Extension Center has excellent photos, webinars and maps:

[http://www.longislandhort.cornell.edu/veg/path/photos/lateblight\\_tomato.htm](http://www.longislandhort.cornell.edu/veg/path/photos/lateblight_tomato.htm)

This article has a table to help you distinguish between early blight, late blight and septoria in tomatoes, and provides organic treatments:

<http://organicgardening.about.com/b/2009/07/05/diagnosing-tomato-diseases-is-it-early-blight-late-blight-or-septoria.htm>

This is a video explaining early blight and prevention methods:

<http://www.youtube.com/watch?v=nqGODg8jhsI>

## NEW GARDENER'S EXPERIENCES

My first impressions as a new gardener are the friendliness and helpfulness of other Nyack Community Gardeners, the orderliness of the whole garden and of "management," the wonderful richness of the soil, and excellent quality of the tools. My visits to the garden even in the heat are fun. If my preference is a quick stop, the convenient arrangement of hoses and gates allowed this. Typically visits are longer due to wonderful conversations and the sharing of produce with fellow gardeners. New advice included the tastiness of radish and beet greens and tips on plant cultivation and varieties. Walks along the brick path viewing the amazing diversity in plants, gardening methods, and layouts of others' gardens are a horticultural delight.

The garden is a "real" place. It is not perfect. As expected not all my seeds and plants flourished (but most have). My new garden key did not work. However, it was speedily replaced and the replacement process offered opportunity for gardening talk. The stealing in the garden is distressing. Since I've gardened at home for many years where I have poor soil, little sun, and thieving animals and people, some losses are an expected part of the gardening experience. The productivity of the Nyack Community Garden makes the hoeing, planting, weeding, watering, and harvesting especially rewarding. Most pleasing, along with my tasty produce, are the friendliness and the helpfulness of the other gardeners.

Robin Brown

## COMPOSTING OUR GARDEN CUTTINGS

The Nyack Community Garden generates many bags of garden cuttings and pulled weeds every season (where do all those weeds come from???). So continue to fill those compost bags and put them out near the curb! When we run out of bags, we can always pick up more at the Department of Public Works at 63 Catherine Street, just off Route 9A. We need to pat ourselves on the back for our contribution, which doesn't go into the trash, but is made into mulch. We need to thank also, our Nyack Department of Public Works. Under the supervision of Victor Overton, those bags get picked up and brought to the Rockland County Solid Waste Transfer station where they have a compost area for garden waste. After it is made into mulch, we could actually pick up that mulch and bring it back for fertilizing our garden, if we wanted! We might want to consider skipping all that transport and putting in a couple of bins at the garden itself. It could be a model for the community, and we would receive the whole-hearted support of the Rockland Solid Waste Management Authority and the Rockland Recycles Program and its solid waste educator, Kerri Scales. She said she would advise us how to do it, and we would just need the commitment of some of the gardeners to help build some bins and then to oversee it and keep turning the compost. Perhaps we could consider this for next season.



## RECIPES

### Zucchini Stir Fry

Serves 4

#### Ingredients:

3 medium-sized zucchini (use one yellow for added color), cubed  
1 medium onion, chopped  
1 clove garlic, minced  
2 Tablespoons olive oil  
½ pound extra firm tofu, cubed  
2 Tablespoons soy sauce  
2 Tablespoons peanut butter  
½ pound soba noodles, cooked

#### Directions:

In a large frying pan, heat olive oil. Sauté garlic and onion until soft. Add zucchini. Stir fry until starting to soften. Add soy sauce and tofu. Stir all together and continue to cook. When zucchini has softened some, add peanut butter and stir in. Add soba noodles or this can be served, instead, over brown rice.

### Bread and Butter Pickles

Yield: About 1 quart

#### Ingredients:

1 pound Kirby cucumbers  
1 Tablespoon Kosher salt  
3 large sprigs dill  
¼ cup light brown sugar  
1/3 cup cider vinegar  
2 teaspoons coriander seeds  
½ teaspoon peppercorns  
¼ teaspoon allspice

#### Directions:

Trim ends from the cucumbers and slice into ¼ inch rounds. In a colander set over a plate, toss them with salt. Refrigerate uncovered for 2 hours. Drain and transfer cucumber to a bowl, adding the dill. In a small saucepan, combine sugar, vinegar, coriander, peppercorns and allspice. Bring to a boil. Cook until sugar dissolves. Pour hot liquid over the cucumbers and toss well. Let stand, tossing every 10 minutes for 30 minutes. Transfer to an airtight jar, refrigerate. Pickles keep for about a month.  
Carol Baretz



Onions: James Walsh's July onion harvest. A second planting may be underway.