

Chippewa Garden Club Newsletter



“Rooted in Yesterday
Flourishing in Our Gardens and
Community Today”

March / April 2011

President Pat Gabriel's Message

Pat Gabriel, President

It's time for the daffodils to bloom which is good because I'm starved for the color and the smell of spring. We had a few warm days in February when most of the snow and ice melted, but as I look out the window now, the snow is falling once again. Who knows what March and April will bring in the way of weather? Last year, we had an incredibly mild spring, starting in April. Warmer weather encourages some rudimentary yard maintenance. Although a locally-owned tree trimming service removed many of the dead branches and raised the canopy over our front walk last fall, I've started yard clean-up - picking up sticks and branches and bagging them into kindling for the fireplace.

Daylight Savings Time starts Sunday, March 13 this year, and the mindspring.com website calculates sunrise for March 13 at 7:42 a.m. and sunset at 7:31 p.m.

More evening hours to enjoy the outdoors! In the *Farmer's Almanac*, I learned that the March full moon is called the Full Worm Moon, and April's full moon is called the Full Pink Moon. Worm moon because as the temperature rises, earthworms appear, and Pink Moon because of wild ground pink phlox, which is one of the earliest, widespread flowers of the spring.

Our July Flower Show, *Red, White, and Blooming*, will be here before we know it. At our March meeting, Aggie Goss will demonstrate flower design, and in April, Kathy Habib will show us how to prepare our horticulture for the show.

On April 13, The Garden Club of Ohio will install CGC member and former CGC President Aggie Goss as President of GCO and CGC member and former CGC President Noreen Butano as our Cleveland District Director. I hope many of you will attend the Installation in Youngstown to provide support and to honor these special ladies. We plan to organize car-pools for that event.

Finally, If you would like to create a pretty spring flower arrangement, sign up to join us on Saturday, March 26, in the Broadview Hts. Club Room.

Pat Gabriel, President



Picture of tree taken at
Squire Rich Museum.

Upcoming Events

March 8th Board Meeting 7pm Broadview Hts. Club Room.

March 19th Garden Therapy 9:30 Pleasantview Care Center.

March 22nd Business Meeting 7pm. Brecksville City Hall Comm. Room.

Spring Make It & Take It. 10am Broadview Hts, Club Room.

April 5th Board Mtg. 7pm Broadview Hts. Club Room.

April 11,12,13 GCO Convention, Youngstown.

April 22nd 10am. Clean Up at Squire Rich.

April 26th Business Mtg. 7pm Brecksville City Hall Comm. Rm

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Year Book Addition and Corrections.

May 5,
GCO Spring District Mtg.

Page 23, Judi Lakner (i)

Sept 15, 2011
GCO Fall District Mtg.

Nov 2, 2011
GCO Holiday District Mtg.

Paula Kramer's E-mail change
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Names Left Out

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Marcia Michalak
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Westlake Garden Club's Fete des Fleurs

Thursday, April 14, 2011

Wagner's Country Inn, 30855 Center Ridge Rd., Westlake, Ohio
Style Show, Chinese Raffle, Silent Auction and Bakery Sale.

Door open at 10a.m., lunch at 12 noon, program at 1p.m. Cost \$30.00
Call Ruth Bertrand 440-899-1565 or Nancy Chopp 440-899-1969.



Garden Therapy

9:30 a.m. Pleasantview Care Center
Pleasant Valley & Ridge. March 19th.

Lynne Evans will present a program on "Re-Foresting America, getting to know woodland trees." to the resident's. The resident's will be initiation a program to participate in the up coming Arbor Day Community activities. This is only 1 to 1 1/2 hrs of your time and the resident's love it. Please call Lynne, she always needs help. 440-582-5578



Squire Rich Herb Garden

10am April 23rd.

We will be meeting at the garden to help clean it up for spring time. Be sure to bring with you your garden gloves, garden tools, water to drink for yourself. We will be weeding and cutting down old stems. Call or e-mail Jo Ann Bartsch if

Garden Club of Ohio Annual Convention, Youngstown. April 11,12 and 13.



Tuesday April 12 after the banquet we will have a hospitality room for Aggie Goss who will be installed as Garden Club of Ohio President on Wednesday the 13th 11a.m. at brunch in the ballroom at the Holiday Inn, Boardman. What an honor it is to have one of our own members as the Ohio President.

Also, on May 5th at the Spring District Meeting at St. Michael's Woodside, Aggie as GCO President will install Noreen Butano as our Cleveland District Director. We all want to be there for this special moment. These two ladies will need our love and support thru out their terms.

Congratulation to you both, we are so proud of you!



Arbor Day April 29, 2011

Passing out trees to the 3 schools takes the help of all of us. The days are not finale yet, but will be around the 29th. Please call Lenore Siegman at 440-526-1917 if you can help. I'm sure she will have a sign up sheet at the April 26 busi-

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March 22, 2011 Business Meeting 7pm

Attention! Attention! This meeting our program will be given by Aggie Goss and Marian Dougherty who will be presenting designs as examples of what you can do to at our flower show. This will be a very educational meeting for all of us.

Don't forget this year's flower show , July 15,16, and 17th. Held at the Brecksville Community Center, the name of our show is Red, White and Blooming.

This is the first time we will be co-chairing the flower show with another club, the Emerald Necklace Garden Club. We will also be handing out the schedule at this meeting so you can start thinking of the design you would like to do and sign up! We all like to get those ribbons!

See you at the meeting.

Horseradish 2011 Herb of Year

Each year, the International Herb Association names the herb of the year. For 2011 the herb of the year is horseradish (*Amoracia rusticana*). It is a member of the Brassicaceae family, which also includes, wasabi, mustard, broccoli and cabbage. Horseradish was known in Egypt around 1500 B.C. There is a mural in the ruins of Pompeii that depicts horseradish.

It is believed that horseradish spread from Central Europe, north to Scandinavia and West to England. In Germany, horseradish was called sea radish, because it was grown in coastal areas. It is believed that it eventually became known as horseradish because of the large size and coarseness of the roots.

Only country English country folk and laborers ate horseradish in 1640, but by the late 1600's it was a standard condiment for beef and oysters for all Englishmen. It was grown next to inns and coach stations, where it was used to revive weary travelers.

English colonialists brought the plant to America, where it became common by 1806 and grew wild near Boston by 1840. It is now popular worldwide.

Commercial production of horseradish had begun in America by the 1850's and by the late 1890's the industry was thriving on the Illinois side of the Mississippi river.

Collinsville, Illinois calls itself the "Horseradish Capital of the World". It hosts an annual International Horseradish Festival each June. Collinsville produces 60% of the world's commercial product with neighboring areas of southwestern Illinois producing another 25%.

Commercial horseradish is still planted and harvested mostly by hand, with 6 million gallons of prepared horseradish being produced annually in the United States.

Medicinally, early Greeks used horseradish syrup as an expectorant and cough medicine. It has been used as an aphrodisiac and rheumatism treatment.

In the American south, it was rubbed on the forehead to relieve headache. Culinary uses include condiments to beef, chicken and seafood. In some areas, the young spring shoots are cooked as greens.

Add grated horseradish to raw beets and sour cream to make a beef relish. Horseradish is high in vitamin C.

It is used as a bitter herb for Passover Seders.

Horseradish grows approximately 2 feet tall and 18 inches wide and is a perennial in zones 2-9. Even though horseradish is a perennial, treat it as an annual for best results.

Plant roots in rich soil in sun or partial shade. It can be invasive and it is difficult to eradicate once it is established because bits of roots left in the ground will become new plants.

Propagate by root division in autumn or early spring. Most growth occurs in late summer and early fall, so delay harvest until October or November.

Harvest the main roots and replant the large side roots. Older roots left in the ground until spring become woody and lack the quality of the young roots. Large main roots left in the soil until spring will have the hottest taste.

Dig hole for planting a side root 1 foot deep and 1 foot across. Loosen soil at bottom. Place root at a 45 degree angle with the top end of the root just slightly below the soil surface. Refill hole with compost if possible. Compost should be adequate fertilizer, or apply a balanced, low nitrogen fertilizer 2-3 times/season. Regular watering will make the roots more tender and the flavor more pungent.

A common pest is white cabbage butterfly. Handpick the larvae to control them.

To prepare the root, peel it down to the white meaty center in a well-ventilated area. Grate in food processor or blender, or hand grate directly into distilled or wine vinegar. It will become discolored in cider vinegar.

Prepared horseradish:

1 C grated, peeled horseradish root

½ C white vinegar

½ tsp salt

Keep in refrigerator.

Editor: Kathy Ziembra