



May 2023

Dear Members,

Recently, I watched one of my favorite movies, the 1993 version of, "*Dennis the Menace*." However, this time I took a familiar fondness to Mr. Wilson, who hosted a party in his impeccable backyard for his local Garden Club. The evening soiree was to celebrate the unrivaled blooming of a plant he had been nursing for decades, the enormous *Amorphophallus Titanum*, native to the rainforests of Indonesia. Unfortunately, the mischievous menace next door caused a scene and the attendees missed the unveiling of the timely bloom, only to look back and see it was instantly dying and emitting the rotten smell that has given it the famous nickname (Corpse Plant).

So in anticipation of this summer, what are you looking forward to blooming? Perhaps it's a new variety, color, or a pampered plant you hope will bloom or harvest. Many of you mention the fun you have trying new plants that have been traded or purchased from our annual fundraiser, the Plant Sale & Exchange.

I'm excitedly anticipating our event and to see the generations who have a love of gardening in our area. I'm also looking forward to the wonderful Club events on our calendar. I hope you'll be able to join and expand your passion and education.

Looking forward to growing with you,
Katie Cicilioni
President

PLANT SALE/EXCHANGE & MARKETPLACE

Sunday, June 4th

Vendors 11 'til 3

Plant Sale/ Exchange 1 'til 3

Join your friends and fellow club members on Sunday, June 4th at the Clifford Community Center for this annual fundraising event!

Our plant sale and exchange is considered a gift to the surrounding community as it has helped many gardeners establish and enhance their own gardens. Bring your potted perennials to the Clifford Community Center on Thursday June 2nd or Friday June 3rd from 9 until 2.

Do you have any unused or unwanted "bits and pieces" in good repair that are looking for a new home? They would make a perfect donation to the Second Hand Rose sale. Those items can also be brought to the Community Center on Thursday or Friday.

The success of our annual fund raising event depends on the support of our members! Helpers are needed for both the set-up days and on Sunday, the day of the sale, starting at 8am. We hope to see you there!

A special thanks to those members who invited us into their gardens to dig and pot plants for the Plant Sale/Exchange:

**Helene Tinsley
Suki Renter
Rachel Bembas**

Another BIG thanks to those who helped with the digs!

Mountain View Garden Club 2023 Programs

JUNE 13

Field Trip to Tannersville Cranberry Bog and Lunch, tour begins at 10:30

JULY 18

Lavender Farm and Luncheon, Mountain Springs Lavender Farm, Tunkhannock

AUGUST 15

An Evening of Garden Hopping, visit the gardens of three of our members

SEPTEMBER 19

Mushrooms, Jennifer Ezman Allen will discuss foraging wild mushrooms

OCTOBER 17

Bingo with garden prizes

NOVEMBER 21

Holiday Wreath Making with MVGC member John Stahl

DECEMBER 13

Holiday Party (please note that this is a Wednesday)

Unless otherwise noted, the Mountain View Garden Club meets at the Clifford Township Fire House at 6:45 on the 3rd Tuesday of the month. Be sure to check your email and future newsletters for updates and additional information.

Tannersville Cranberry Bog Preserve

Tuesday June 13

The Tannersville Cranberry Bog or Cranberry Swamp is a sphagnum bog on the Cranberry Creek in Tannersville, Pennsylvania. It is the southernmost boreal bog east of the Mississippi River, containing many black spruce and tamarack trees at the southern limit of their ranges.



Take in the scents of the bog-laurel and keep your eyes peeled for a river otter during your next visit to the preserve.

Tour of the bog will be from 10:30 to 12:30. We will meet for lunch at **Barley Creek** after the tour.

Reservations Please!

If you have not already signed up, please contact:

Susan Haff at suze.haff@gmail.com

OR

Juliana Piccini at grnfld453@yahoo.com

Want to carpool? We will meet at the Clifford Community Center at 9:00.

Hope to see you there!



May:

Bobbi Achey -3rd
Juliana Piccini -9th

June:


Mary Tomaine - 19th

July:

Louise Guszick - 7th
Bill Maitland - 17th

August:

Gene Wendolowski - 13th
Elaine Burman - 18th



It is with a sad heart that we inform you of the passing of member Ginny Ahern on April 29th.

<https://www.bartronmyer.com/obituaries/Virginia-P-Ahearn?obId=27827940>



**HOW DID THE GARDENER
PERFECT THEIR FLOWER
BEDS?**

Through trowel and error!

Welcome to new members

Tammy Burdi and Melody Droppa.

We look forward to you seeing you at future meeting and activities.

House Plant Clinic

March 21

Kristin Arnold from Peaches Green



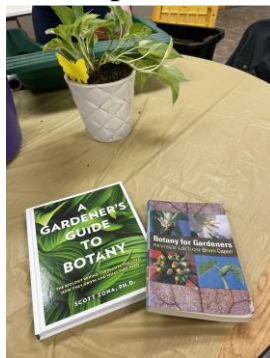
Kristin cautions against over watering our house plants!



Kristen offers helpful advice to Juliana and Louise on how to repot and care for their troubled plants.



Some of Kristen's favorite plant tools



Native Plants vs Invasives

April 18

Club Member Carolyn Johnson



Caroline and her technical assistant point out the benefits of planting native species rather than the many invasive plants available.

Some of the native perennials she suggested:

- Bee Balm
- Joe Pye Weed
- Black Eye Susan
- Butterfly Weed
- Tall Coreopsis
- Columbine
- Milk Weed
- Golden Rod



Some friendly words of advice!



Thank you, Ann Marie, for the delicious spread.

Garden Art

May 16

John Stahl's Beautiful Home at
Acre Lake





Creating our own Garden Art



The finishing touches!

Clean-up at the Clifford Community Center and Fire Station



Thank you to the crew for all their hard work!



Enjoying a picnic lunch after the clean-up

Fun Science Fact

Hummingbird nests are built using lichen, moss, and spider webs. These nests are only built by female birds and are typically completed in about 5 to 7 days.

~The Daily Atom November 14, 2022



The Humming Bird

~Emily Dickenson

A route of evanescence
With a revolving wheel;
A resonance of emerald,
A rush of cochineal;
And every blossom on the bush
Adjusts its tumbled head,--
The mail from Tunis, probably,
An easy morning's ride.

Quick Chicken Piccata

Ingredients

4 skinless, boneless chicken breast halves
Cayenne pepper to taste
Salt and ground pepper to taste
All-purpose flour for dredging
2 tbsp olive oil
1 tbsp capers, drained
½ cup white wine
¼ cup fresh lemon juice
¼ cup water
3 tbsp cold unsalted butter cut in ¼ inch slices
2 tbsp chopped fresh Italian parsley

Directions

Place chicken breasts between 2 sheets of heavy plastic on a solid surface. Firmly pound chicken breasts with the smooth side of a mallet to a ½ inch thickness.

Season both sides of chicken breasts with cayenne, salt and black pepper; dredge lightly in flour and shake off any excess.

Heat olive oil in a skillet over medium-high heat. Place chicken in the pan, reduce heat to medium, and cook until browned and cook through, about 5 minutes per side; transfer to a plate.

Cook capers in reserved oil, smashing them lightly to release brine, until warmed through, about 30 second.

Pour white wine into skillet and bring to a boil while scraping the browned bits off the pan. Cook until reduced by half, about 2 minutes.

Stir in lemon juice, water, and butter into wine mixture; cook and stir continuously to form a thick sauce, about 2 minutes. Reduce heat to low and stir parsley into sauce.

Return the chicken to the pan and cooked until heated through. Serve with sauce spooned over the top.