BALEYAN

http://www.hort.cornell.edu/LHBGC/

The Liberty Hyde Bailey Garden Club of Ithaca meets each month on the Second Tuesday at the Horton Room in the Floriculture Greenhouse, Tower Road Cornell University Ithaca, New York. The Club is open to all gardeners. Visitors are welcome.

Save the date!

January

No Meeting



February 9th
TBA



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From the President's corner

Seasons greetings to all our members. I trust that everyone will enjoy a happy and healthy holidays. I sincerely hope that good health and happy successful gardening continues for everyone throughout the New Year.

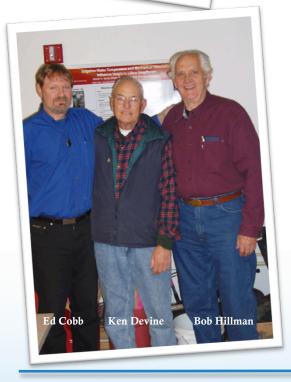
At our December meeting a few members made Christmas decorations but most folks simply enjoyed visiting and devouring the refreshments. It was decided to cancel the January meeting in anticipation of unpleasant weather similar to last year. The next meeting will be February 9th (the second Tuesday of the month).

Ed Cobb has agreed to serve as program chairman again for 2010 and he would welcome suggestions from the membership for speakers, topics, trips or projects that the club might enjoy. It would help Ed if each member could bring one idea to the February meeting so he could get a better idea of the memberships interests so he could schedule appropriate programs. Please make an effort to attend the February meeting and bring some new ideas. If everyone participates it will be a very active, productive and enjoyable New Year. I'm looking forward to seeing you all February ninth.





December
'09 Meeting
Pictures



Message from our treasurer, Helen Swank.

Please remember to send Helen your dues payment for next year's LHBGC membership. You can call Helen or



write to her for more details and find more information on the Garden Club's website. Thank you!

Websites of interest (provided by Ed Cobb)

- http://counties.cce.cornell.edu/tompkins/events/index.html
- http://www.gardening.cornell.edu/
- http://www.gardening.cornell.edu/homegardening/

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Cornell Extension Activities

http://counties.cce.cornell.edu/tompkins/events/index.html

Unless another location is listed in the entry, events are held at the Cornell Cooperative Extension Education Center, 615 Willow Avenue, Ithaca NY

Garden Educators Network Gathering

Wednesday, January 13, 6:00-7:30 pm

Geared toward any formal and informal educators interested in garden based education. Presentations from fellow educators on a variety of topics, share resources and curriculum ideas, and work on strategies to spread gardens in the community. Contact Josh Dolan with questions or presentation proposals at

id285@cornell.edu, 272-2292. Meets again on Tuesday, March 2 and Tuesday March 30, 6:00-7:30 pm.

Harvest Dinners on the Farm

Saturday, January 23

5:00 pm Handmade spirit & cocktail reception at Fingerlakes Distilling, Burdett NY 6:00 pm hors d'oeuvres & wine reception, 7:00 pm dinner, Red Newt Wine Cellars & Bistro Experience an elegant 5-course dinner prepared by Chef Deb Whiting with wines by Dave Whiting of Red New Wine Cellars. Dinner is prepared entirely from locally produced foods from CSA (Community Supported Agriculture) farms including: West Haven Farm, Stick & Stone Farm, Sweet Land Farm, Three Sisters Farm, Early Morning Farm, Kestrel Perch Berries, Cayuga Pure Organics, and The Piggery. All proceeds benefit the Healthy Food for All Program, a collaborative effort of local farms and Cooperative Extension of Tompkins County to provide subsidized CSA shares to low-income families in our community. Tickets are \$75/person and may be purchased using PayPal at www.healthyfoodforall.org. Reservations are required and seating is limited so don't delay. For more information, please visit Healthy Food for All or contact Liz Karabinakis at 607-272-2292 or evk4@cornell.edu.



2010 Master Composter Volunteer Training

10 weekday evening meetings + volunteer work, mid February-April 2010 Application deadline: Friday, January 29

Join this enthusiastic group committed to promoting responsible composting in Tompkins County. Training covers all aspects of composting and includes some collaborative volunteering. Training involves 20 hours of class time covering composting in depth, and 20 hours of learning-through-doing (a "practical internship"). After completing the training, Master Composters give back to the community in a variety of outreach activities. Contact Adam Michaelides at 272-2292x124 or acm1@cornell.edu for information or to receive 2010 Training announcements.

Liberty Hyde Bailey Garden Club 2010 Meeting Schedule (and refreshments)

January 12th: Meeting May 11th: Plant Auction September 14th: Plant exchange **Horton Room** cancelled **Horton Room** February 9th: TBA June 12th: Tour October 12th: Dish to Pass Dinner March 9th: TBA July 14th: Picnic? November 9th: Election April 13th: TBA August 10th: TBA December 14th: Holiday **Decorations**

Chosen Abstracts from "The Little Green Book of Gardening, 250 Tips for an Eco Lifestyle" by Diane Millis

- Tip #7: PROTECT YOUR SOIL. In nature, it can take around 1,000 years to produce 1 in. of topsoil so protect your soil with an organic mulch like straw, bark or leaves. This will keep it from being eroded by wind and drying out in the sun. Also, be sure to stockpile and reuse topsoil if you are having work done in the garden.
- Tip #14: DON'T OVERDIG. While turning the soil, breaking up any large clods and digging in compost can help improve soil structure, but there is some evidence that digging too often will have the opposite effect, so give you spade a rest. Instead, spread manure or compost over the surface of the bed and allow the worms to transport the manure deep down into the soil.
- Tip #21: AVOID PEAT. In the UK and Ireland, over 94% of peatbogs have been damaged or destroyed in order to keep gardeners supplied with peat, which is used as a soil improver, mulch and growing medium. But these logs are important sites for wildlife and also help absorb carbon dioxide from the atmosphere. It can take from 7,000 to 10,000 years to produce a layer of peat 23-32ft. thick. In the US, most of the peat comes from Canada, where it is strictly regulated, but it still takes many years for a bog to recover. The message is, don't use peat in your garden.
- Tip #22: EXPLORE PEAT-FREE ALTERNATIVES. For improving soil and planting, look for peat-free 'multipurpose composts', which include coir-based mixtures, or use your own compost of leaf mould. For mulching, try bark products, cocoa shells, pebbles or cardboard. To increase soil acidity, try pine needles or composted heather or bracken.
- Típ #111: FEATHER A NEST. Keep fur that you have groomed from your cat or dog
 (and any hair from home haircuts) and put it out on a bird table or high on a
 twiggy bush in spring it could be just what a nesting bird is looking for.
- Tip #128: USE NATURAL TIES. When tying up climbing plants choose ties made of natural fibers or buy a roll of jute string that will eventually rot, rather than plastic coated wires. The latter might also damage your plants by cutting into them.

Liberty Hyde Bailey Garden Club 2010 Officers

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