Ice Cream Social – June 18, 2015 6:30 p.m.

Don’t miss out on the CHS annual year-end event!

The fun starts before the regular program meeting on June 18, starting at 6:30 p.m. Children and grands—children are welcome. Come early and eat lots of ice cream. Show off your green thumb! Members and guests are invited to bring bouquets from their gardens as festive floral decorations for the tables. Don’t miss seeing your CHS friends one more time before the summer break. If you would like to help scoop, ladle sauce or otherwise help, please call the CHS office at (860) 529-8713.

The Benefits of Worm Castings in Your Garden & Why You Should Consider Vermicomposting Your Food Scraps

by Steven Deboe

Our mission at Earthworm Technologies is simple: 1) Do something about all those beautiful food scraps needlessly going to waste in landfills that are polluting our environment, and 2) Create highly-effective premium and unique organic gardening fertilizer products to make it easy and to encourage people to implement organic practices in their gardens. Food in landfills expels an unnecessary amount of methane which is 20 times worse than carbon dioxide into our atmosphere. By using the science of vermiculture, we help divert food scraps while creating fun and easy-to-use organic gardening products that are eco/child/pet friendly.

Everything Earthworm Technologies creates as a company we derive from vermicomposting food scraps. One could say we are “knee-deep in worm poop.” Any gardener who is not familiar with what worm castings can do should learn about all the great things they could achieve by vermicomposting their food scraps and/or using worm castings for all their gardening needs. And the best part is you can do it on your own, for free, with a few simple items.

To start, here are some facts you might find interesting regarding food waste and earthworms:

• There are thousands of worms in existence today ranging from enormous (several feet long found in Australia/Asia) to microscopic (nematodes). We use just one very specific type of worm in our vermicomposting operations – the red wiggler (Scientific Name: Eisenia Foetida) known to be a voracious feeder of waste with the added benefit of having a wide range of moisture/temperature tolerances.

You can see the difference between a regular garden worm and red wiggler worms in the photo on page 4. 97% of our food waste gets thrown away into our garbage bags, which in turn end up in landfills. (We’re so focused on paper and plastic but forget about the most useful item in the recycling chain… our food waste!)

• An average family of two creates about 8 pounds of good quality food scraps per week, according to our experience (our food waste!).

• 97% of our food waste gets thrown away into our garbage bags, which in turn end up in landfills. (We’re so focused on paper and plastic but forget about the most useful item in the recycling chain… our food waste!)

• An average family of two creates about 8 pounds of good quality food scraps per week, according to our experience and research, as well as what we accept for composting, which is only pure food scraps such as vegetable/fruit.

• The average grocery shopper ends up buying and throwing away, on average, 25% of the produce he or she buys.

• Charles Darwin, most known for his theory of evolution and book “On the Origin of Species,” was actually quite fascinated with the earthworm and its tremendous benefits to the Earth. Darwin dedicated 40 years of his life running experiments involving earthworms and eventually wrote a whole book dedicated to the subject called “The Formation of Vol. 57, No. 9

Connecticut Horticultural Society
2433 Main Street
Rocky Hill, CT 06067

Dated Material Please Rush

Volume 57, Number 9
Serving Horticulturists Since 1887

ICE CREAM SOCIAL

Ice Cream Social – June 18, 2015 6:30 p.m.

Don’t miss out on the CHS annual year-end event!

The fun starts before the regular program meeting on June 18, starting at 6:30 p.m. Children and grandparents are welcome. Come early and eat lots of ice cream.

Show off your green thumb! Members and guests are invited to bring bouquets from their gardens as festive floral decorations for the tables. Don’t miss seeing your CHS friends one more time before the summer break.

If you would like to help scoop, ladle sauce or otherwise help, please call the CHS office at (860) 529-8713.

Are you a retired librarian?

CHS needs your help....

Our thousand volume library needs to come into the 21st century. In order to decide its eventual status we need to digitally log each title. Our administrator, Bonnie Penders, is going to start the process. We need two volunteers to help document our titles. Having the digital info will allow us to evaluate the collection and decide how we proceed in caring for the library in total. Please call Bonnie at the office to volunteer to give a hand in this important task. (860) 529-8713.

CHS Calendar at a Glance

Thu., June 18 – Save the Date! Ice Cream Social at 6:30 p.m.
Program Meeting to follow – speaker Robert Adzema presenting “Designing the Light: Sun Dials and a Sense of Place”

Mon., June 22 – Deadline for Summer Newsletter

Mon., Aug. 3 – Deadline for September Newsletter

Thu., Sept. 10 – Program Meeting & Kick-off to the 2015-2016 CHS Year

The CHS Newsletter is printed on recycled paper with soy ink.

Connecticut Horticultural Society
2433 Main Street
Rocky Hill, CT 06067

First Class
US Postage
PAID
Hartford, CT
 Permit #2346

Regular garden worm (top) and red wiggler (bottom)

C H S Calendar at a Glance

Thu., June 18 – Save the Date! Ice Cream Social at 6:30 p.m.
Program Meeting to follow – speaker Robert Adzema presenting “Designing the Light: Sun Dials and a Sense of Place”

Mon., June 22 – Deadline for Summer Newsletter

Mon., Aug. 3 – Deadline for September Newsletter

Thu., Sept. 10 – Program Meeting & Kick-off to the 2015-2016 CHS Year

The CHS Newsletter is printed on recycled paper with soy ink.

Ice Cream Social – June 18, 2015 6:30 p.m.

Don’t miss out on the CHS annual year-end event!

The fun starts before the regular program meeting on June 18, starting at 6:30 p.m. Children and grandparents are welcome.

Come early and eat lots of ice cream.

Show off your green thumb! Members and guests are invited to bring bouquets from their gardens as festive floral decorations for the tables. Don’t miss seeing your CHS friends one more time before the summer break.

If you would like to help scoop, ladle sauce or otherwise help, please call the CHS office at (860) 529-8713.

Are you a retired librarian?

CHS needs your help....

Our thousand volume library needs to come into the 21st century. In order to decide its eventual status we need to digitally log each title. Our administrator, Bonnie Penders, is going to start the process. We need two volunteers to help document our titles. Having the digital info will allow us to evaluate the collection and decide how we proceed in caring for the library in total. Please call Bonnie at the office to volunteer to give a hand in this important task. (860) 529-8713.

The Benefits of Worm Castings in Your Garden & Why You Should Consider Vermicomposting Your Food Scraps

by Steven Deboe

Our mission at Earthworm Technologies is simple: 1) Do something about all those beautiful food scraps needlessly going to waste in landfills that are polluting our environment, and 2) Create highly-effective premium and unique organic gardening fertilizer products to make it easy and to encourage people to implement organic practices in their gardens. Food in landfills expels an unnecessary amount of methane which is 20 times worse than carbon dioxide into our atmosphere. By using the science of vermiculture, we help divert food scraps while creating fun and easy-to-use organic gardening products that are eco/child/pet friendly.

Everything Earthworm Technologies creates as a company we derive from vermicomposting food scraps. One could say we are “knee-deep in worm poop.” Any gardener who is not familiar with what worm castings can do should learn about all the great things they could achieve by vermicomposting their food scraps and/or using worm castings for all their gardening needs. And the best part is you can do it on your own, for free, with a few simple items.

To start, here are some facts you might find interesting regarding food waste and earthworms:

• There are thousands of worms in existence today ranging from enormous (several feet long found in Australia/Asia) to microscopic (nematodes). We use just one very specific type of worm in our vermicomposting operations – the red wiggler (Scientific Name: Eisenia Foetida) known to be a voracious feeder of waste with the added benefit of having a wide range of moisture/temperature tolerances. You can see the difference between a regular garden worm and red wiggler worms in the photo on page 4. 97% of our food waste gets thrown away into our garbage bags, which in turn end up in landfills. (We’re so focused on paper and plastic but forget about the most useful item in the recycling chain… our food waste!)

• An average family of two creates about 8 pounds of good quality food scraps per week, according to our experience (our food waste!).

• 97% of our food waste gets thrown away into our garbage bags, which in turn end up in landfills. (We’re so focused on paper and plastic but forget about the most useful item in the recycling chain… our food waste!)

• An average family of two creates about 8 pounds of good quality food scraps per week, according to our experience and research, as well as what we accept for composting, which is only pure food scraps such as vegetable/fruit.

• The average grocery shopper ends up buying and throwing away, on average, 25% of the produce he or she buys.

• Charles Darwin, most known for his theory of evolution and book “On the Origin of Species,” was actually quite fascinated with the earthworm and its tremendous benefits to the Earth. Darwin dedicated 40 years of his life running experiments involving earthworms and eventually wrote a whole book dedicated to the subject called “The Formation of...
Letter from the President

Dear Gardening Friends,

One of the joyful responsibilities of the CHS president is honoring those who volunteer for our organization. At our May meeting it was my privilege once again as Joan Stubenrauch became our 2015 Service Award recipient. Across the 24 years Joan and her husband, Ken, have been members, they have volunteered for the auction and symposium, facilitated meeting activities, served on our board and on various committees.

Joan’s most significant role historically was with the Flower Show committee. Volunteering more than 1,500 hours, from creative outer to physical labor, Joan guided the forcing of the plants for the show. She took lessons from Nancy Dubrule-Clemente and David Smith, making our displays worthy of the highest awards. As the Director of Plant Forcing, Joan was the linchpin for CHS – between numerous designers, Flower Show chairpersons, and the viewing public. She also created our plant lists for the many years – no small task when we are making sure the exact taxonomy is defined. Further, Joan helped run profitable plant sales after each show to offset expenses. Though CHS plays a different role at the show today – her contribution is none the less extraordinary.

In Fall 2012, Joan stepped in when the need arose to finish out the execution of the many details of the Mark Twain House/CHS Symposium. It was her efforts procuring donations for the silent auction that contributed more than 30% of the fundraising profit for this event. In 2014, Joan became the Education Chairperson. She has gathered a loyal, creative and diligent team that makes our workshops happen. She has already escorted her committee ahead of planned timing in the execution of details for our February 2016 Symposium (exact date to be announced).

It is Joan’s exceptional standards in all that she does for CHS – in spite of whatever else life throws her way – that made it logical to honor her with the 2015 CHS Service Award. Please congratulate her when you see her. Joan has done more than her share – won’t you consider how you can contribute?

Right now we need:

- **Hospitality Chair:** To run the schedule of volunteers for beverage service at meetings, the auctions and our Ice Cream Social.
- **Planned Giving Chair:** To define donation methods suited to CHS members.
- **Assistant Treasurer:** Auction co-chair; Finance co-chair
- **Chair, Committee Meetings:**

Our Committees need fresh contributions from you as our almost 800 members.

Please see board members and chairs at our meetings.

For the green volunteer vest our leaders will wear so you know who to go to!

One other bit of joy I want to share:

One of Joan’s greatest strengths is her ability to work with young people and get them interested in gardening and horticulture. One of the joyful responsibilities of our board is to award scholarships to our members who have demonstrated a financial need and the potential to succeed in their chosen field. Joan has been a leader in this area. Last year, Joan surprised us with a donation in her own name for a scholarship to a student who is not a CHS member. Joan generously volunteered to match the amount if another member joined her in funding this scholarship.

The recipient this year is a student who has volunteered with Joan for many years. She has demonstrated a great interest in CHS and continues to volunteer after she gets her education. This year’s recipient is Alex Hays, a junior at the University of New Haven.

Thank you, Joan, for all that you have done. Your passion for horticulture and your desire to share that passion with others is truly commendable.

Sincerely,
Nancy Brennick, left, with Joan Stubenrauch

---

**April Historic Garden Trip to Virginia with Friendship Tours “Fantastic!”**

What a fantastic week we had. Beautiful gardens and homes, from Virginia Beach to Charlottesville. The southern Garden Clubs welcomed us into their homes and gardens and the Boral arrangements were incredible. All flowers and leaves were from their gardens. From Sea Side Gardens of Virginia Beach to Free Mason Gardens of Norfolk to the beautiful gardens of Richmond, everything was beautiful, including the weather.

At Ginter Botanical Garden, outside Richmond, again, we had a great tour guide who knew the history of Ginter and their gardens. One of the gardens outside the original house at Ginter, was designed by Connecticut’s own Rudy Favretti. He has designed gardens, including the garden behind the historic Welle Shipman Ward House in Glastonbury, now the local club, the Glastonbury Garden Club, continues to maintain.

At Monticello, the reason I wanted to go on this trip, our guide, Michael, for the house, garden and slave tour, was incredible. I really got a feel for Thomas Jefferson, his mind and his visions.

Our week was wonderful. There were many of the same travelers from our Arkansas trip and Ken and I got to know each of them better. A new couple that just joined CHS at the flower show was on board as well as two new members from Glastonbury, who just joined, and were a delight.

Bob did a fantastic job driving. He went above and beyond. Backing up through the gate at Ashcroft may have been challenging. Friendship Tours and CHS is lucky to have him.

Last, but not least, and as always, Brent did a amazing job. Another fantasti- trip with Friendship Tours!

—Joan Stubenrauch

---

**A New Staff Member for the Connecticut Horticultural Society**

Connecticut Horticultural Society
2433 Main Street
Rocky Hill, CT 06067

(860) 529-8713

Office Administrator

Heather M. Lockwood
CHS Director of Communications

news@cthort.org

All announcements, advertising and articles for publication should be sent to: news@cthort.org

Send Membership Information & Direct General Questions To: Bonnie Penders

Office Administrator

2435 Main Street, Rocky Hill, CT 06067

Membership Dues:

- Individual.........$45
- Individual Senior (65+) ......$30
- Family..................$65
- 30 under 30 .........$40
- Senior Family (65+) .......$60
- Sustaining..............$125-500
- Business..............$70
- Student (full time with valid ID) ............$40

Contributions are tax-exempt to the extent permitted under Section 170 of the Internal Revenue Service Code. Reproduction of the CHS Newsletter in whole or part without prior permission is prohibited.

© Copyright 2015

---

**Al’s Nursery**

Beggars Fats

Ballet’s

broken Arrow

Cheshire Nursery

Designs of Mann

Flower Power

Garden Barn

Garden Sales

Kevin Wilcox / Silver Spring

McCue Nursery

O’Brien Nurserymen

Plant Groups

Ponding Creations

Revy’s

Shemins

Summer Hill Nursery

Van Wilgen’s

Winterberry Garden

Woodland Gardens
Along the Garden Path...Pioneer Valley  September 2, 2015

Join us as we go Along the Garden Path...in the Pioneer Valley! Wednesday, September 2, 2015 is when we’ll embark on a tour that includes these popular destinations:

• Amelia’s Garden
• Tavern Restaurant
• Stanley Park
• Mums at Meadow View Farms

We start with AMELIA’S GARDEN. This 1.3 acre memorial park is a gem nestled behind Westfields’ Ice Arena and Sports Complex. The head gardener will be giving us a personal tour.

We’ll sit down for lunch at THE TAVERN RESTAURANT. It is located in a former post office built in 1910. The interior 20 foot ceilings along with several arched windows add to the ambiance of this century old building. The menu: Salad, Rolls, Vegetable, Pasta, and Choice of Chicken Francaise or Baked Stuffed Scrod, followed by dessert. Early choice in advance please.

STANLEY PARK has been a family favorite for many years. Whether you come to view the five-acre Arboretum, Asian Garden, All-American Rose Garden, Herb Garden, Woodland Wildflower Garden or simply sit near the shrine area or duck pond, or enjoy a picnic or a stroll through the Wildlife Sanctuary, it is simply a delightful place to be. We will have a PRIVATE, BEHIND-THE-SCENES TOUR of the Green house with one of the head gardeners, as well as a tour of the Rose Gardens and more.

We’ve planned a special stop on the way home at MEADOW VIEW FARMS. This is THE place to buy chrysanthemums, so bring your plant markers in case we load up the bus!

Departure locations: 8:30 a.m. – Com­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­­�

Sundial at Rockland Center

Thursday, June 18 Speaker Robert Adzema Presents: Designing the Light: Sundials and Sense of Place

Robert Adzema is a painter and a sculptor currently residing in Palisades, New York and Cape Breton, Nova Scotia. Adzema is a professional plein-air landscape watercolor painter. He said he feels that the freedom and immediacy of the watercolor medium is a perfect balance to the exactness and mathematical geometry of sundials. He has created sundials and other sculpture for public plazas, schools, libraries, museums, memorials and gardens both public and private in the U.S. and Europe. In 2001, he was awarded the Sawyer Dialing Prize from the North American Sundial Society. He has had numerous one-person shows of his sundials and his watercolors. Adzema’s work is in the public collections of the City of New York, The Port Authority of New York and New Jersey, The New York City Board of Education, the State of Connecticut and Rockland County in New York.

“My sundials are abstract sculptures that measure the apparent motion of the sun throughout the day, the seasons and even the year,” said Adzema. “These and make time and place inseparable,” he continued. “The work is site-specific, where the forms evolve out of the exact longitude and latitude of the site as well as the surrounding physical and historical landscape and input from the community. I prize good fit, where the form, color, materials, size, scale and content work in relation to both the human scale and the site.”

Adzema received his Bachelor of Industrial Design from Pratt Institute and his Master of Fine Arts in Sculpture from Indiana University. In 1978, Adzema co-authored with Mablen Jones “The Great Sundial Cutout Book,” both a teaching guide to sundial science and a practical guide for making one’s own accurate sundial models. Since that time he has made sundials an essential part of his sculptural work.

While many of his sundial sculptures were designed for public spaces, he has also designed smaller scale sundials for private gardens and as memorials.

“Garden sundials are some of my favorites,” said Adzema. “They can create a focal point in a garden, where they are a reminder that sunlight is essential to life and the beauty and growth of plants. Sundials can function year round and provide beauty through all the seasons. They provide a physical sense of place in relation to North, South, East and West and remind us of the ancient and elemental roots of our fascination with the sun. “The quiet thoughtfulness of a garden sundial gives us an alternative sense of time, one that is measured and slow, in tune with the turning of the earth and the progression of the seasons,” said Adzema. The purpose or function of the sundial, such as a memorial or as the centerpiece of an inviting plaza, will influence the theme or design idea.

The fabrication process involves using permanent materials that weather well such as bronze, stainless steel, painted steel or aluminum, stone or concrete. The result is a beautiful abstract sculpture that is functional, that is in scale to its surroundings and that can be read.

“Designs are meant to be sculptures that are poetic but that also function scientifically,” he said. “The rest is up to our sun to provide the sunny hours for years of enjoyment.”

“I am both a painter and a sculptor,” said Robert. “These disciplines offer me two very different means of expression yet share a common subject: my passion for light. I feel that the freedom and energy of expression that I enjoy in my plein-air watercolor paintings are a happy and necessary balance to the formal and exacting discipline that I use in my sundial sculptures. In each instance, both are in the service of the beauty of sunlight.”


It’s summer and we’re off on a fabulous 3-day getaway to enjoy a special tour of the Glorious Gardens of Long Island! Trip will include Old Westbury, Coo Hall, private gardens including “Madoz” (Robert Dash’s private home garden), a Bion Farm visit, and Pinard Winery.

(To learn about this tour in greater detail please go to www.friendshipsitours.net.)

Cost: CHS Member: $699 p.p. twin - CHS Member: $397 p.p. single. Non-member add $50. Includes: Deluxe Motorcoach, 2 night-hotel-Hyatt Place East End, hotel tax, baggage, 2 dinners, 2 hot continental breakfasts sightseeing per itinerary, driver gratuity, $30 p.p. donation to CHS, escorted by Brett Isaacson. Deposit: $100 p.p. due ASAP with reservation to secure your space. Full Payment due at reserva­tion. Cancellation Policy: If a passenger cancels after reservation, there will be no refunds unless a substitute is provided. Con­tact Friendship Tours at (860) 243-1630 or www.friendshipsitours.net.

Last Chance!


To reserve, please call Friendship Tours at (860) 243-1630 or www.friendshipsitours.net.

CHS Program Meeting

Our meetings are open to members and non-members alike, with a $10 donation requested from non-mem­bers. We look forward to seeing you!

Date: Thursday, June 18, 2015

Come early for the Annual Ice Cream Social 6:30 p.m. Followed by the Program Meeting.

Location: Emanuel Synagogue, 160 Mohagen Dr., West Hartford, Conn.

Robert Adzema
Vegetable Mould through the Action of Worms, with Observations of their Habits.” The book sold 6,000 copies in its first year (selling faster than his book on Evans when it was first published).

First, let's discuss some of the reasons why doing something about your own food scraps is beneficial to you. Throwing your food scraps in your garbage bags pollutes the Earth. It’s a fact! Those garbage bags end up in landfills where the food is unable to break down properly (due to lack of oxygen) and in turn contributes to methane release causing environmental damage. Composting and vermicomposting food waste, on the other hand, actually gives us some of the best all-natural soil amendments and fertilizers around.

How much are you spending on organic fertilizers, soil amendments and chemicals for the garden per year? You can have the best organic fertilizer to use for free! A definite economic benefit for the gardener.

The vermicompost/worm castings you produce are super-packed with micro-nutrients, minerals and beneficial microbes in plant-ready form that your gardener is going to love, giving you the gardener the healthiest and most beautiful garden in the neighborhood.

So… how do you vermicompost your food scraps? It's so easy, you'll be shocked! You can go online and find all kinds of different systems but why spend money if you don't have to? All you need is a 5-gallon bucket to start or even better get one of those Rubbermaid Totes at Home Depot for a few dollars.

1) Drill some holes into the lid.
2) Throw in some of your vegetables and/or fruit food scraps to start, but absolutely NO meat, fish, or dairy and I don't recommend onions or acidic fruits like lemons/oranges since those will set the system off balance if not monitored properly (and most vermiculturists who usually make this mistake). Meats, fish and dairy products will also putrefy, start to smell and throw off the pH balance of the bin causing you to give up on everything. I suggest you stick to old breads, cakes, veggies and fruit scraps in addition to the cardboard or white newspaper shredding for bedding… ALWAYS keep a couple layers of shredded newspaper on top of everything in the bin. ALSO, no peaches – mango pits, mango pits, etc. (the vermicompost/worm bin will take forever to break those down).
3) Cover the worm food with a layer of shredded newspaper as mentioned.
4) Add a pound of red wiggler worms (you can find sources online). A quick back-of-the-hand calculation that’s helpful is one pound of red wiggler worms = approximately 1,000 worms. Unlike what most articles say about one pound of worms eating one pound of food per day, more likely you will experience 1 pound of worms eating about ½ pound of food per day in a home worm bin system. I would also suggest you get one pound of worms for every square foot of bin space.
5) In the beginning, worms have to get used to their new home, so start off feeding leafy things and paper for a couple weeks until they’re used to their new environment and then you can use the 1/2 pound of food scraps per one pound of worm estimation.
6) Finally, put the lid back on.

We suggest you keep your worm bin indoors in Connecticut. The reason we recommend red wigglers is because they have a very tolerant range of temperatures at which they can survive, ideally between 50 degrees and 85 degrees, but if you want them working, creating castings, the ideal temperature we found is about 70 degrees (needless to say, extreme temperatures as we expect in Connecticut in the winter, as well as the summer could kill your worm population if kept outdoors).

An additional tip to keep track of how much you're feeding and how much is being eaten is to start off adding your scraps to the bin every half of the tone the next week add new scraps to the right side of the tote. Keep alternating sides once a week adding your new scraps to the opposite side. After a few months, you’ll see some nice black castings you can scoop up and add to your plants directly. While it may not look as refined as the worm castings we create for our commercial gardening products, it will work great nonetheless! Simply mix the worm castings with your soil, spreading them in between your flowers and plants or add them to your muslin satchels if you're making homemade compost tea.

Concentrate on strengthening your soil and you will be pleasantly rewarded.

Worm castings are proven to be even more beneficial than compost, aged manure and conventional fertilizers… Why? Fertile soil (most of us don't even minimally have that!) has approximately 5 million beneficial microbes per gram (imagine about the weight of a paperclip), however, worm castings have been found to contain up to 100 million beneficial microbes per gram, up to 20 times more than the surrounding soil.

Purdue University has reported that earthworms leave soil 5-11% richer in the essential plant-available NPK (nitrogen, phosphorus, and potassium) nutrients without even considering the vast amounts of micro-nutrients and beneficial microbes they add to the mix.

Worm castings (which look just like refined black coffee and smell like rich earth), due to the worms’ enzymes, also release macro and micro nutrients slowly throughout the year. Chemical fertilizers generally contain a high NPK content that isn't even in optimal form for plant life to uptake so most of it leaches (runs off into our waterways) where it actually even pollutes water. In other words, you really have to watch how much you use or you’ll actually kill your plants. Not so with worm castings!

Here’s a list of additional benefits:
1. Improves soil structure and porosity – creating a better plant root environment.
2. Increases moisture infiltration and permeability, and reduces bulk density of heavy soils – improving moisture infiltration rates, reducing erosion and runoff (continued on page 5)

Glorious Gardens of New England, from page 6

Sycamore and boxwood garden, formal French Kitchen Garden and allies of trees are balanced by an informal sense of an American country landscape.
From here, we are headed to the PRIVATE GARDEN OF JANET MAVEC, “BIRD HAVEN FARM,” a celebration of the vision and creator’s spirit of Janet Mavec and Wayne Nordberg. Hardscaping by Danahy’s Landscaping remains a nice clean lines of strategically placed stone walls, evolving Caruthen’s concept of a medieval village and a perfect haven for plants. The landscape includes hay meadows, a lush orchard of heirloom apples, a boxwood bordered herb garden, vegetable and flower gardens, a meandering woodland walk with cascading ponds and a mahonia and laurel glade accentuated by a mixed shrub border.
We now bid farewell to our tour of New York and head back for lunch. Approaching the bone’s in Hartford Menu: Garden salad plus a choice of Chicken Marsala, Veal Parmesan or Broiled Salmon, all served with vegetable, potato, and dessert. (Entrée choice in advance is subject to change.) And more… including a visit to Elizabeth Park to stop and smell the Roses… Since these are private homes, itinerary is subject to change.

Christopher Wendtke directs a re-markable cast of singers, actors and dancers as they bring the magic and romance of Paris and the timeless songs of George and Ira Gershwin into perfect harmony.

Nominated for 10 Tony Awards including Best Musical, Best Director, Best Choreography, Best Leading Actress and, more, “An American in Paris” is sure to be a winner! Enjoy a pre-show luncheon at Brazil Brasil. Advance choice of Chicken Breast with Italian Sausage or Pan Roasted Salmon with Dijon Glaze or Homemade Meat Lasagna.

Departure locations: Emanuel Synagogue, 160 Mohagen Drive, West Hartford Connecticut Lot, 500 Main Street, East Hartford. Estimated return times: 7:30 p.m in East Hartford, 8:00 p.m. in West Hartford. Price: CHS Members – $25/person and non-Members – $275/person. To reserve please call Friendship Tours at (860) 243-1630 or go to www.friendshiptours.net.
Glorious Gardens of New Jersey Thursday-Saturday, September 17-19, 2015

The Connecticut Horticultural Society presents Glorious Gardens of New Jersey, September 17-19, 2015. Highlights include:

- Private Garden of Andrea Filipponi with lunch in the garden
- Grounds for Scupture
- Newark Art Museum
- Greenwood Gardens
- Leonard J. Buck Garden
- Private Garden of Janet Marec

Day 1: We’re off on our fabulous 3 day getaway to enjoy a special Tour of the Glorious Gardens of New Jersey! Nestled in the heart of central New Jersey, our first stop is GROUNDS FOR SCULPTURE, where art and nature are always at play. At its core are more than 270 sculptures by renowned and emerging contemporary artists, each thoughtfully positioned on meticulously landscaped parkland full of thousands of exotic trees and flowers.

Enjoy this magical park with time on your own for lunch at one of several Cafes. Head back north to the NEWARK MUSEUM OF ART. Here we will have a docent-led tour of the American Art Collection which will include paintings, sculptures and photography by such greats as Mary Cassatt, John Singer Sargent, Georgia O’Keefe, Warhol and more...

Check into our home for the next two nights, the HILTON SHORT HILLS.

Day dinner tonight will be at FIORI DI NAPOLI’S RISTORANTE. We will enjoy Organic baby green salad, Entrée choice of Chicken Fiorentina, Slow Roasted Lamb Shank, Veal Scaloppine or Grilled Salmon with Tiramisu for dessert.

Day 2: Our first stop today will be the REEVES-REED ARBORETUM for a guided walking tour. This is a spectacular garden gem! The tranquil grounds include woodland trails, azaleas, herb and rose gardens, wildflowers, perennials, a greenhouse, bog garden and fish pond, and a stone Amphitheatre.

We’ll stop for a scrumptious lunch at BASILICO’s, one of the most sought after Italian restaurants in Essex County. We’ll choose from their delectable Garden Menu.

Enjoy an afternoon tour of GREENWOOD GARDENS. You’ll think you’ve entered a garden in Italy as we stroll through the wrought iron gates into this unique and romantic garden. Interesting artwork, beautifully maintained trees, tea house, pond, and helpful docents will make it very special. We return to the hotel for you to relax, and enjoy the remainder of the evening and dinner on your own.

Day 3: The LEONARD J. BUCK GARDEN will be our first stop today. Sculpted from a glacial stream valley, many waterfalls once cascaded here, then subsided, leaving behind rock faces, outcroppings, ponds, and a stream. It took the eye of Leonard J. Buck, famous geologist and trustee of the NY Botanical Garden, along with landscape architect Zenon Schreiber to transform this gorge into the breathtaking showcase it is filled with rare and exotic rock gardens plants. We’re off to the PRIVATE GAR- DEN OF ANDREA FILIPPONE, “AN ARCHITECT’S GARDEN” for a visit and Catered Picnic Lunch in the garden.

The gardens and landscape are part of an ongoing project begun in 1992 to completely renovate an eighteenth-century dairy farm on 55 acres. Over the years, the four abandoned barns have been connected together to form a delightful living/working space surrounded by lush hedges. There is also a delightful, solar powered greenhouse, and a boxwood nursery with boxwoods from around the world. The formal

NEW! Speaker Evaluations Online! In our continuing effort to improve our speaker programs, a new survey link will be available for your feedback on our website. CHS now has a Survey Monkey account that will collect and compile your comments and ratings for each speaker program throughout the year. To give your opinion: go to the CHS HOMEPAGE, click SPEAKERS 2014-2015, and scroll down to the speaker you want to evaluate. After the date and title of the talk there is a green link: “Evaluate this speaker: click here and take our survey.” This link directs you to the survey for that speaker. Survey results will be reviewed by the board each month. Our Vice President and Program Chair will use them to plan future talks.

Worms, from page 4

3. Improves the moisture holding capacity of light soils – reducing water loss and nutrient leaching
4. Improves the cation exchange capacity (CEC) of soils (this is a measure of the soils ability to hold and release various elements and compounds, for example: plant nutrients)
5. Supplies organic matter
6. Aids the proliferation of soil microbes
7. Supplies beneficial microorganisms to soils and growing media
8. Encourages vigorous root growth
9. Allows plants to more effectively utilize nutrients
10. Enables soils to retain nutrients longer
11. Contains humus – assisting in soil aggregation and making nutrients more available for plant uptake
12. Buffers soil pH

Don’t forget…a little goes a long way!

Happy organic gardening everyone!

For more information go to http://cthar.com/kids.

Horticultural Happenings & Announcements

Happenings are listed on a space-available basis. To see a more extensive Happenings listing for June, please go to the CHS website: www.chsfort.org and click on Programs & Events. To submit events, email the listing to newsletter@chs.org. Deadline for the summer issue is June 22.

Planting an edible container garden Wednesday, June 10, 2015 from 7 p.m.-8 p.m. at Suffield High School’s Agriscience Large Animal facility hosted by the Suffield Agriscience Center. Julie Harrison will share different ideas of gardening with planting companions, herbs and other container-friendly and yummy plants. Container gardens will be available for purchase at the end of the talk. Adult (high school students interested in gardening are welcome). Registration closes on Monday, June 1 and/or earlier if enrollment reaches maximum capacity. Fee: $10.00. Register on line at www.suffieldrec.com. For more information call (860)668-3862.

Schedule of Dues

Approved by our Board of Directors for the 2015-2016 membership year:

Membership Type 2015-2016

<table>
<thead>
<tr>
<th>Membership Type</th>
<th>2015-2016 Dues</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sustaining</td>
<td></td>
</tr>
<tr>
<td>Dream Designer</td>
<td>$500</td>
</tr>
<tr>
<td>Plant Expert</td>
<td>$250</td>
</tr>
<tr>
<td>Garden Builder</td>
<td>$125</td>
</tr>
<tr>
<td>Individual</td>
<td>$49</td>
</tr>
<tr>
<td>Family</td>
<td></td>
</tr>
<tr>
<td>Senior Individual</td>
<td>$44</td>
</tr>
<tr>
<td>Senior Family</td>
<td>$64</td>
</tr>
<tr>
<td>$30 under 30</td>
<td>$30</td>
</tr>
<tr>
<td>Student</td>
<td></td>
</tr>
<tr>
<td>(full-time with valid ID)</td>
<td>FREE</td>
</tr>
<tr>
<td>*Agricultural Business Sustaining level:</td>
<td></td>
</tr>
<tr>
<td>Advisory Board</td>
<td>$250</td>
</tr>
<tr>
<td>*Agricultural Business Sustaining level: Strategic Alliance Partner</td>
<td>$150</td>
</tr>
<tr>
<td>*Garden Club:</td>
<td>$80</td>
</tr>
</tbody>
</table>

*asterisk denotes expanded membership level: details on our website by July 1, 2015.
Glorious Gardens of New Jersey
Thursday-Saturday, September 17-19, 2015

The Connecticut Horticultural Society presents Glorious Gardens of New Jersey, September 17-19, 2015. Highlights include:

- Private Garden of Andrea Filipponi with lunch in the garden
- Grounds for Sculpture
- Newark Art Museum
- Greenwood Gardens
- Leonard J. Buck Garden
- Private Garden of Janet Mariec

Day 1: We’re off on our fabulous 3-day getaway to enjoy a special Tour of the Glorious Gardens of New Jersey! Nestled in the heart of central New Jersey, our first stop is GROUNDS FOR SCULPTURE, where art and nature are always at play. At its core are more than 270 sculptures by renowned and emerging contemporary artists, each thoughtfully positioned on meticulously landscaped parkland full of thousands of exotic trees and flowers.

Enjoy this magical park with time on your own for lunch at one of several Cafés.

Head back north to the NEWARK MUSEUM OF ART. Here we will have a docent-led tour of the American Art Collection which will include paintings, sculptures and photography by such greats as Mary Cassatt, John Singer Sargent, Georgia O’Keeffe, Warhol and more…

Check into our home for the next two nights, the HILTON SHORT HILLS. This four star property has luxury accommodations, a spa and is conveniently located next to the designer Short Hills Mall.

Dinner tonight will be at FIORI NO’S RISTORANTE. We will enjoy Organic baby green salad, Entrée choice of Chicken Fiorentina, Slow Roasted Lamb Shank, Veal Scaloppine or Grilled Salmon with Tiramisu for dessert.

Day 2: Our first stop today will be the REEVES-REED ARBORETUM for a guided walking tour. This is a spectacular garden gem! The tranquil grounds include woodland trails, azalea, herb and rose gardens, wildflowers, perennials, a greenhouse, bog garden and fish pond, and a stone Amphitheatre.

We’ll stop for a scrumptious lunch at BASILICO’S, one of the most sought after Italian restaurants in Essex County. We’ll choose from their delectable Garlic Salmon with Tiramisu for dessert.

Our first stop today will be the LEGOARD J. BUCK GARDEN will be our first stop today. Sculpted from a glacial stream valley, many waterfalls once cascaded here, then subsided, leaving behind rock faces, outcroppings, ponds, and a stream. It took the eye of Leonard J. Buck, famous geologist and trustee of the NY Botanical Garden, along with landscape architect Zenon Schreiber to transform this gorge into the breathtaking showcase it is filled with rare and exotic rock garden plants.

We’re off to the PRIVATE GAR DEN OF ANDREA FILIPPONE, “AN ARCHITECT’S GARDEN” for a visit and Catered Picnic Lunch in the garden.

The gardens and landscape are part of an ongoing project begun in 1992 to completely renovate an eighteenth-century dairy farm on 55 acres. Over the years, the four abandoned barns have been connected together to form a delightful living/working space surrounded by lush hedges. There is also a delightful, solar powered greenhouse, and a boxwood nursery with boxwoods from around the world. The formal (continued on page 7)
Worms, from page 1

causing you to give up on everything. I suggest you stick to old breads, cakes, veggies and fruit scraps in addition to the cardboard or black/white newspaper shredding for bedding... ALWAYS keep a couple layers of shredded newspaper on top of everything in the bin. ALSO, no pits – peach pits, mango pits, etc. (the fruit some composting bins will take forever to break those down.)

3) Cover the worm food with a layer of shredded newspaper as mentioned.

4) Add a pound of red wiggler worms (you can find sources online). A quick back-of-the-hand calculation that’s helpful is one pound of red wiggler worms – approximately 1,000 worms. Unlike what most articles say about one pound of worms eating one pound of food per day, more likely you will experience 1 pound of worms eating about 1/2 pound of food per day in a home worm bin system. I would also suggest you get one pound of worms for every square foot of bin space.

5) In the beginning, worms have to get used to their new home, so start off feeding leafy things and paper for a couple weeks until they’ve used to their new environment and then you can use the 1/2 pound of food scraps per one pound of worm estimation.

6) Finally, put the lid back on.

We suggest you keep your worm bin indoors in Connecticut. The reason we recommend red wigglers is because they have a very tolerant range of temperatures at which they can survive, ideally between 50 degrees and 85 degrees, but if you want them working, composting, etc, the ideal temperature we found is about 70 degrees (needless to say, extreme temperatures as we expect in Connecticut in the winter, as well as the summer could kill your worm population if kept outdoors).

An additional tip to keep track of how much you’re feeding and how much is being eaten is to start off adding your scraps to the back half of the tote, and the next week add new scraps to the right side of the tote. Keep alternating sides once a week adding your new scraps to the opposite side. After a few months, you’ll see some nice black worm castings you can scoop up and add to your plants directly. While it may not look as refined as the worm castings we create for our commercial gardening products, it will work great nonetheless! Simply mix the worm castings with your soil, spreading them out evenly around your flowers and plants or add them to your muslin sacks if you’re making homemade compost tea.

Concentrate on strengthening your soil and you will be pleasantly rewarded.

Worm castings are proven to be even more beneficial than compost, aged manure and conventional fertilizers... Why?

Fertile soil (most of us don’t even minimally have that) has approximately 5 million beneficial microbes per gram (imagine about of the weight of a paperclip), however, worm castings have been found to contain up to 100 million beneficial microbes per gram, up to 20 times more than the surrounding soil.

Purdue University has reported that earthworms leave soil 5-11% richer in the essential plant-available NPK (nitrogen, phosphorus, and potassium) nutrients without even considering the vast amounts of micro-nutrients and beneficial microbes they add to the mix.

Worm castings (which look just like refined black coffee and smell like rich earth), due to the worms’ enzymes, also release micro and macro nutrients slowly throughout the season. Chemical fertilizers generally contain a high NPK content that isn’t even in optimal form for plant life to uptake so most of it leaches (runs off into our waterways) where it actually even pollutes our water. In other words, you really have to watch how much you use or you’ll actually kill your plants. So not with worm castings!

Here’s a list of additional benefits:

1. Improves soil structure and porosity – creating a better plant root environment
2. Increases moisture infiltration and permeability, and reduces bulk density of heavy soils – improving moisture infiltration rates, reducing erosion and run off
3. Increases beneficial microorganism population and nutrient content
4. Contains disease suppressing properties
5. Assists in the breakdown of organic material
6. Provides a rich source of live microorganisms
7. Improves soil structure and reduces soil compaction
8. Provides a good source of food for beneficial insects
9. Provides a good habitat for beneficial insects
10. Provides a good food source for beneficial insects
11. Provides a good food source for beneficial insects
12. Provides a good food source for beneficial insects
13. Provides a good food source for beneficial insects
14. Provides a good food source for beneficial insects
15. Provides a good food source for beneficial insects
16. Provides a good food source for beneficial insects
17. Provides a good food source for beneficial insects
18. Provides a good food source for beneficial insects
19. Provides a good food source for beneficial insects
20. Provides a good food source for beneficial insects
21. Provides a good food source for beneficial insects
22. Provides a good food source for beneficial insects
23. Provides a good food source for beneficial insects
24. Provides a good food source for beneficial insects
25. Provides a good food source for beneficial insects
26. Provides a good food source for beneficial insects
27. Provides a good food source for beneficial insects
28. Provides a good food source for beneficial insects
29. Provides a good food source for beneficial insects
30. Provides a good food source for beneficial insects
31. Provides a good food source for beneficial insects
32. Provides a good food source for beneficial insects
33. Provides a good food source for beneficial insects
34. Provides a good food source for beneficial insects
35. Provides a good food source for beneficial insects
36. Provides a good food source for beneficial insects
37. Provides a good food source for beneficial insects
38. Provides a good food source for beneficial insects
39. Provides a good food source for beneficial insects
40. Provides a good food source for beneficial insects
41. Provides a good food source for beneficial insects
42. Provides a good food source for beneficial insects
43. Provides a good food source for beneficial insects
44. Provides a good food source for beneficial insects
45. Provides a good food source for beneficial insects
46. Provides a good food source for beneficial insects
47. Provides a good food source for beneficial insects
48. Provides a good food source for beneficial insects
49. Provides a good food source for beneficial insects
50. Provides a good food source for beneficial insects

Glorious Gardens of New from page 6

sycamore and boxwood garden, formal French Kitchen Garden and alleys of trees are balanced by an informal sense of an American country landscape.

From here, we are headed to the PRIVATE GARDEN OF JANET MAVEC, “BIRD HAVEN FARM,” a celebration of the vision and creator’s spirit of Janet Mavec and Wayne Nordberg. Hardscaping by Dan Glaze or Homemade Meat Lasagna. Chicken Breast with Italian Sausage or Pan Roasted Salmon with Dijon Glaze or Homemade Meat Lasagna.

Christopher Wheeldon directs a re-marketable cast of singers, actors and dancers as they bring the magic and romance of Paris and the timeless songs of George and Ira Gershwin into perfect harmony.

Nominated for 10 Tony Awards including Best Musical, Best Direction, Best Choreography, Best Leading Actress and Actress, and more, “An American in Paris” is sure to be a winner!

Enjoy a pre-show luncheon at Brazili Brasi, Advance choice of Chicken Breast with Italian Sausage or Pan Roasted Salmon with Dijon Glaze or Homemade Meat Lasagna.

Departure locations: Emanuel Synagogue, 160 Mohagen Dr., West Hartford. Estimated return times: 7:30 p.m. in East Hartford, 8:00 p.m. in West Hartford.


To reserve call Friendship Tours at (860) 243-1630 or go to www.friendshiptours.net.


And more... including a visit to Elizabeth Park to stop and smell the Roses... *Since these are private homes, itinerary is subject to change.


Join us for Center Orchestra seats at a Wednesday matinee performance of the stunning stage production of “An American In Paris” at Broadway in Boston.

The romantic story of a young American soldier, a beautiful French girl and an indomitable European city, each yearning for a new beginning in the aftermath of war, is the stuff of Broadway dreams.

“An American in Paris” promises to be the kind of new Broadway musical you thought they didn’t make anymore – a musical filled with beauty, artistry and the unmistakable beat of the human heart.

Highly acclaimed choreographer
Along the Garden Path…Pioneer Valley  September 2, 2015

Join us as we go Along the Garden Path…in the Pioneer Valley! Wednesday, September 2, 2015 is when we’ll embark on a tour that includes these popular destinations:

- Amelia’s Garden
- Tavern Restaurant
- Stanley Park
- Mums at Meadow View Farms

We start with AMELIA’S GARDEN. This 1.3 acre memorial park is a gem nestled behind Westfield’s Ice Arena and Sports Complex. The head gardener will be giving us a personal tour.

We’ll sit down for lunch at THE TAVERN RESTAURANT. It is located in a former post office built in 1910. The interior 20 foot ceilings along with several arched windows add to the ambience of this century old building. The menu: Salad, Rolls, Vegetable, Pasta, and Choice of Chicken Francaise or Baked Stuffed Scrod, followed by dessert. Entre choice in advance please.

STANLEY PARK has been a family favorite for many years. Whether you come to view the five-acre Arboretum, Asian Garden, All-American Rose Garden, Herb Garden, Woodland Wildflower Garden or duck pond, or enjoy a picnic or stroll through the Wildlife Sanctuary, it is simply a delightful place to be. We will have a PRIVATE, BEHIND-THE-SCENES TOUR of the Green house with one of the head gardeners, as well as a tour of the Rose Gardens and more.

We’ve planned a special stop on the way home at MEADOW VIEW FARMS. This is THE place to buy chrysanthemums, so bring your plant markers in case we load up the bus!

Departure locations: 8:30 a.m. – Comuter Lot, 500 Main St, East Hartford and 9:00 a.m. – Emanuel Synagogue, 160 Mhoegon Dr, West Hartford. Estimated return times: 6:30 p.m. in West Hartford and 7:00 p.m. in East Hartford.

Prices: CHS Members: $82.00/person and non-Members: $92.00/person. To reserve, please call Friendship Tours at (860) 243-1630 or go to www.friendshiptours.net.

Thursday, June 18 Speaker Robert Adzema Presents:  Designing the Light: Sundials and Sense of Place

Robert Adzema is a painter and a sculptor currently residing in Palisades, New York and Cape Breton, Nova Scotia. Adzema is a professional plein-air landscape watercolor painter. He said he feels that the freedom and immediacy of the watercolor medium is a perfect balance to the exactness and mathematical geometry of sundials.

He has created sundials and other sculpture for public plazas, schools, libraries, museums, memorials and gardens both public and private in the U.S. and Europe. In 2001, he was awarded the Sawyer Dialing Prize from the North American Sundial Society. He has had numerous one-person shows of his sundials and his watercolors. Adzema’s work is in the public collections of the City of New York, The Port Authority of New York and New Jersey, The New York City Board of Education, the State of Connecticut and Rockland County in New York.

“My sundials are abstract sculptures that measure the apparent motion of the sun throughout the day, the seasons and even the year,” said Adzema. “These sundials are designed to be self-correcting and when viewed as a single, integrated piece make time and place inseparable.”

He continued, “The work is site-specific, where the forms evolve out of the exact longitude and latitude of the site as well as the surrounding physical and historical landscape and input from the community. I prize good fit, where the form, color, materials, size, scale and content work in relation to both the human scale and the site.”

Adzema received his Bachelor of Industrial Design from Pratt Institute and his Masters of Fine Arts in Sculpture from Indiana University. In 1978, Adzema co-authored with Mahlen Jones “The Great Sundial Cutout Book,” both a teaching guide to sundial science and a practical guide for making one’s own accurate sundial models. Since that time he has made sundials an essential part of this sculptural work.

While many of his sundial sculptures were designed for public spaces, he has also designed smaller scale sundials for private gardens and as memorials.

“Garden sundials are some of my favorites,” said Adzema. “They can create a focal point in a garden, where they are a reminder that sunlight is essential to life and the beauty and growth of plants. Sundials can function year round and provide beauty throughout all the seasons. They provide a physical sense of place in relation to North, South, East and West and remind us of the ancient and elemental roots of our fascination with the sun.”

“Of course thoughtfulness of a garden sundial gives us an alternative sense of time, one that is measured and slow, in tune with the turning of the earth and the progression of the seasons,” said Adzema. “The precision or function of the sundial, such as a memorial or as the centerpiece of an inviting plaza, will influence the theme or design idea.

The fabrication process involves using permanent materials that weather well such as bronze, stainless steel, painted steel or aluminum, stone or concrete. The result is a beautiful abstract sculpture that is functional, that is in scale to its surroundings and that can be read.

“Designs are meant to be sculptures that are poetic but that also function scientifically,” he said. “The rest is up to us to provide the sunny hours for years of enjoyment. I am both a painter and a sculptor,” said Robert. “These disciplines offer me two very different means of expression yet share a common subject: my passion for light. I feel that the freedom and energy of expression that I enjoy in my plein-air watercolor paintings are a happy and necessary balance to the formal and exacting discipline that I use in my sundial sculptures. In each instance, both are in the service of the beauty of sunlight.”
Dear Gardening Friends,

One of the joyful responsibilities of the CHS president is honoring those who volunteer for our organization. At our May meeting it was my privilege once again as Joan Stubenrauch became our 2015 Service Award recipient.

Across the 24 years Joan and her husband, Ken, have been members, they have volunteered for the auction and symposium, facilitated meeting activities, served on our board and on various committees.

Joan's most significant role historically was with the Flower Show committee. Volunteering more than 1,500 hours, from creative outer to physical labor, Joan guided the forcing of the plants for the show. She took lessons from Nancy Dubrule-Clemente and David Smith, making our displays worthy of the highest awards. As the Director of Plant Forceing, Joan was the linchpin for CHS - between numerous designers, Flower Show chairpersons, and the viewing public. She also created our plant lists for the many years - no small task when we are making sure the exact taxonomy is defined. Further, Joan helped run profitable plant sales after each show to offset expenses. Though CHS plays a different role at the show today - her contribution is none the less extraordinary.

In Fall 2012, Joan stepped in when the need arose to finish out the execution of the many details of the Mark Twain House/CHS Symposium. It was her efforts procuring donations for the silent auction that contributed more than 30% of the fundraising profit for this event.

In 2014, Joan became the Education Chairperson. She has gathered a loyal, creative and diligent team that makes our workshops happen. She has already escorted her committee ahead of planned timing in the execution of details for our February 2016 Symposium (exact date to be announced).

It is Joan's exceptional standards in all that she does for CHS - in spite of whatever else life throws her way - that made it logical to honor her with the 2015 CHS Service Award. Please congratulate her when you see her.

Joan has done more than her share - won't you consider how you can contribute?

Right now we need:
• Hospitality Chair: To run the schedule of volunteers for beverage service at meetings, the auctions and our Ice Cream Social.
• Planned Giving Chair: To define donation methods suited to CHS members
• Assistant Treasurer: Auction co-chair; Raffle co-chair; Finance co-chair.

Our Committees need fresh contributions from our almost 800 members. Please see board members and chairs at our meetings. *Look for the green volunteer vest our leaders will wear so you know who to go to!*

One other bit of joy I want to share: Honors Night at Naugatuck Valley Community College where we donate two scholarships per year. Director Keri Milne and I represented CHS as 115 scholars received awards. CHS presents a Dick Jaynes Scholarship and one other. In recognition of outstanding student achievement in the field of horticulture to a student showcasing a pattern of academic excellence and outreach within the practice of the discipline. The stories of these students’ successes, in spite of life’s challenges, made us tear up. I cannot wait for you to meet them in the Fall.

Don't forget the early start for our Annual Ice Cream Social: 6:30 pm. Thanks to Whole Foods at Bishops Corner, who donated the ice cream for this event.

In the meantime, don't forget your sunscreen.

Nancy Brennick, left, with Joan Stubenrauch

Letter from the President
The Benefits of Worm Castings in Your Garden & Why You Should Consider Vermicomposting Your Food Scraps

by Steven Deles

Our mission at Earthworm Technologies is simple: 1) Do something about all those beautiful food scraps needlessly going to waste in landfills that are polluting our environment, and 2) Create highly-effective premium and unique organic gardening fertilizer products to make it easy and to encourage people to implement organic practices in their gardens. Food in landfills expels an unnecessary amount of methane which is 20 times worse than carbon dioxide into our atmosphere. By using the science of vermiculture, we help divert food scraps while creating fun and easy-to-use organic gardening products that are eco/child/pet friendly.

Everything Earthworm Technologies creates as a company we derive from vermicomposting food scraps. One could say we are “knee-deep in worm poop.” Any gardener who is not familiar with what worm castings can do should learn about all the great things they could achieve by vermico composting their food scraps and/or using worm castings for all their gardening needs. And the best part is you can do it on your own, for free, with a few simple items.

To start, here are some facts you might find interesting regarding food waste and earthworms:
• There are thousands of worms in existence today ranging from enormous (several feet long found in Australia/Asia) to microscopic (nematodes). We use just one very specific type of worm in our vermico composting operations – the red wiggler (Scientific Name: Eisenia Foetida) known to be a voracious feeder of waste with the added benefit of having a wide range of moisture/temperature tolerances. You can see the difference between a regular garden worm and red wiggler worms in the photo on page 4.
• 97% of our food waste gets thrown away into our garbage bags, which in turn end up in landfills. (We’re so focused on paper and plastic but forget about the most useful item in the recycling chain… our food waste!)
• An average family of two creates about 8 pounds of good quality food scraps per week, according to our experience and research, as well as what we accept for composting, which is only pure food scraps such as vegetable/fruit.
• The average grocery shopper ends up buying and throwing away, on average, 25% of the produce he or she buys.
• Charles Darwin, most known for his theory of evolution and book “On the Origin of Species,” was actually quite fascinated with the earthworm and its tremendous benefits to the Earth. Darwin dedicated 40 years of his life running experiments involving earthworms and eventually wrote a whole book dedicated to the subject called “The Formation of...”

(continued on page 4)