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OCTOBER 2023

THE VINE

Fall Issue - Featured Members

FROM THE VINE

SEE PAGE 2 FOR MORE...



THE VINE WOULD LIKE TO EXPRESS HEARTFELT GRATITUDE AND APPRECIATION TO NANCY AND ED CAREW, ESTEEMED MEMBERS OF THE KEYPORT GARDEN CLUB, FOR THEIR INCREDIBLE ARTWORK SHOWCASED AT THE KEYPORT LIBRARY, WHICH BEAUTIFULLY REPRESENTS THE CLUB. THEIR HOME IS AN ABSOLUTE HIGHLIGHT ON THE ANNUAL KEYPORT GARDEN WALK. EVERY ASPECT OF THEIR PROPERTY IS TRULY ASTOUNDING...A TRUE PARADISE FOR GARDEN ENTHUSIASTS. THE VINE IS EXCITED TO FEATURE THEIR REMARKABLE GARDEN IN AN UPCOMING EDITION OF THIS NEWSLETTER.





Fall Issue - Other Events

KEYPORT GARDEN CLUB BUSY PLANTING POTS THROUGH TOWN & A POT LUCK DINNER EVENT





KEYPORT GARDEN CLUB

OTHER LINKS OF INTEREST:

[HTTPS://WWW.GARDENCLUBOFMONTCLAIR.COM/CALENDAR](https://www.gardenclubofmontclair.com/calendar)

[HTTPS://WWW.REEVES-REEDARBORETUM.ORG/CALENDAR/](https://www.reeves-reedarboretum.org/calendar/)

[HTTPS://EVENTS.RUTGERS.EDU/PDFS/UNDERSTANDING_SOIL_COMPACTION_-_2023.PDF](https://events.rutgers.edu/pdfs/understanding_soil_compaction_-_2023.pdf)

[HTTPS://MORRISPARKS.NET/INDEX.PHP/PARKS/FOSTERFIELDS](https://morrisparks.net/index.php/parks/fosterfields)

[/HTTPS://LONGWOODGARDENS.ORG/EVENTS-PERFORMANCES/CALENDAR](https://longwoodgardens.org/events-performances/calendar)

[HTTPS://WWW.NYNJTC.ORG/HIKE/JAKES-BRANCH-COUNTY-PARK-LOOP](https://www.nynjtc.org/hiike/jakes-branch-county-park-loop)

[HTTPS://WWW.JENKINSARBORETUM.ORG/](https://www.jenkinsarboretum.org/)

[HTTPS://WWW.ALLTRAILS.COM/TRAIL/SCOTLAND/ABERDEEN/LEUCHAR-MOSS-FOREST-WALK?U=1](https://www.alltrails.com/trail/scotland/aberdeen/leuchar-moss-forest-walk?u=1)

[HTTPS://WWW.MONMOUTHCOUNTYPARKS.COM/PAGE.ASPX?ID=2483](https://www.monmouthcountyparks.com/page.aspx?id=2483)

[HTTPS://NJBGO.ORG/CALENDAR/](https://njbgo.org/calendar/)

[HTTP://NJFORESTRY.ORG/MYBACKYARD/](http://njforestry.org/mybackyard/)

[HTTPS://WWW.NJ.GOV/DEP/ENFORCEMENT/PCP/PCP-IPM.HTM](https://www.nj.gov/dep/enforcement/pcp/pcp-ipm.htm)

[HTTPS://WWW.NJHIKING.COM/](https://www.njiking.com/)

Keyport Garden Club

KEY EVENTS IN NEW JERSEY
[HTTPS://VISITNJ.ORG/NJ/EVENTS](https://visitnj.org/nj/events)

Understanding New Jersey Hardiness Zones

Hardiness zones, sometimes referred to as “growing zones” or “planting zones”, were created by the USDA to help gardeners determine which plants are best suited for a particular location.

New Jersey encompasses 2 hardiness zones. They are zones 6 and 7. Before we get started, determine which zone you live in by visiting this interactive USDA hardiness zone map.

<https://planthardiness.ars.usda.gov/pages/view-maps>

At their core, hardiness zones only represent how cold a particular area gets in winter. This information, combined with the average frost dates for your area, is the key to planting the right herbs and vegetables in New Jersey.

Below, we'll guide you through the best crops to grow in your zone in New Jersey and when to plant them.





KEYPORT GARDEN CLUB

JOIN A PROJECT

FEATURED COMMITTEE'S OF THE MONTH:

HOSPITALITY

The welcoming committee at all club meetings and events. This committee provides refreshments at meetings and assists in welcome tables.

SOCIAL MEDIA - PUBLICITY

If you like working with web pages, social media including Facebook and Instagram this committee is for you. You work with the board and committees with advertising, keeping the KGC webpage up to date. Take pictures at events and upload to social media and the KGC webpage. Send out emails to the club to notify members on club events. Works with membership committee to maintain up to dates email addresses.

TRIP COORDINATORS

Plans 2-4 trips per year for the membership, works with the treasurer on a budget for trips, works with social media and membership to notify club members, collects money, and gives to treasurer.



Keyport Garden Club



KEY EVENTS IN NEW JERSEY
[HTTPS://VISITNJ.ORG/NJ/EVENTS](https://visitnj.org/nj/events)

Keyport GardenClub
THE VINE

Recipes from the Vine

Vegetable of the Month

Here's a recipe for Southern-Style Fried Okra, a classic American dish:

Ingredients:

- 2 cups fresh okra, sliced into 1/2-inch rounds
- 1 cup buttermilk
- 1 cup cornmeal
- 1/2 cup all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon paprika
- 1/4 teaspoon cayenne pepper (adjust for spiciness)
- Vegetable oil for frying

Instructions:

1. In a mixing bowl, pour the buttermilk over the sliced okra. Stir to ensure all the okra pieces are coated. Let it soak for about 15 minutes.
2. In a separate bowl, mix together the cornmeal, all-purpose flour, salt, black pepper, paprika, and cayenne pepper to create a breading mixture.
3. Heat about 1 inch of vegetable oil in a deep skillet or frying pan over medium-high heat. You'll know it's ready when a small piece of okra sizzles when added.
4. Using a slotted spoon or tongs, remove the okra pieces from the buttermilk and allow any excess to drip off.
5. Coat the okra pieces evenly with the breading mixture, making sure they're well covered.
6. Carefully place the breaded okra slices into the hot oil, making sure not to overcrowd the pan. Fry in batches if needed.
7. Fry the okra for about 3-4 minutes, turning occasionally, until they are golden brown and crispy.
8. Use a slotted spoon to remove the fried okra from the oil and place them on a plate lined with paper towels to drain any excess oil.
9. Repeat the process with the remaining okra slices.
10. Serve the Southern-Style Fried Okra hot as a side dish or snack.

This recipe gives you a taste of the American South with crispy and flavorful fried okra. Enjoy!

Okra



Here's a simple and delicious recipe for Pepper

Ingredients:

4 bone-in, skin-on chicken thighs
2 tablespoons olive oil
2 teaspoons Aleppo pepper flakes
1 teaspoon paprika
1 teaspoon salt
1/2 teaspoon black pepper
4 cloves garlic, minced
1 lemon, sliced
Fresh parsley for garnish

Instructions:

Preheat your oven to 375°F (190°C).

In a small bowl, mix together the olive oil, Aleppo pepper flakes, paprika, salt, black pepper, and minced garlic to create a flavorful marinade.

Pat the chicken thighs dry with paper towels. Then, rub the chicken with the marinade mixture, making sure to coat each piece evenly.

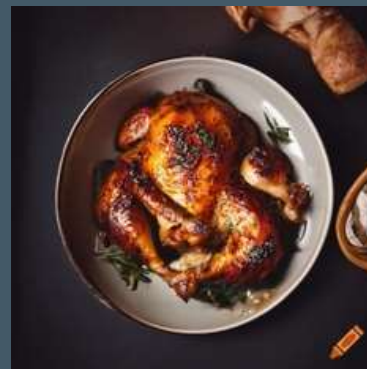
Place the chicken thighs in a baking dish, skin side up. Arrange lemon slices on top of the chicken.

Roast the chicken in the preheated oven for about 35-40 minutes or until the chicken is cooked through and the skin is crispy and browned.

Once done, remove the chicken from the oven and let it rest for a few minutes.

Garnish with fresh parsley before serving.

This dish is flavorful with a subtle heat from the Aleppo pepper flakes. Enjoy your Aleppo Pepper Roasted Chicken!



Bourbon Apple Cider- Drink of the Month

Here's a recipe for Bourbon Apple Cider, a delicious and warming fall drink:

Ingredients:

- 4 cups apple cider
- 1/2 cup bourbon whiskey
- 2 cinnamon sticks
- 4-6 whole cloves
- 4-6 whole allspice berries
- 1-2 slices of fresh orange
- 1-2 slices of fresh apple
- 1-2 teaspoons honey or maple syrup (optional, for sweetness)
- Whipped cream (optional, for garnish)
- Cinnamon sticks or apple slices (for garnish)

Instructions:

1. In a medium-sized saucepan, pour in the apple cider and add the cinnamon sticks, whole cloves, and whole allspice berries.
2. Place the saucepan over medium heat and bring the mixture to a simmer. Reduce the heat to low and let it simmer gently for about 10-15 minutes, allowing the spices to infuse the cider.
3. While the cider is simmering, prepare your glasses. You can warm them by running them under hot water or placing them in a warm oven.
4. Remove the cider from the heat and stir in the bourbon whiskey.
5. To each glass, add a slice of fresh orange and a slice of fresh apple. You can also add a teaspoon of honey or maple syrup to sweeten the drink, if desired.
6. Carefully pour the hot bourbon apple cider into the prepared glasses, making sure to strain out the spices.
7. If you like, top each glass with a dollop of whipped cream and garnish with a cinnamon stick or apple slice.
8. Serve the Bourbon Apple Cider hot and enjoy responsibly!

This warm and aromatic drink is perfect for cozy autumn evenings or holiday gatherings.



Images Courtesy of: Craiyon.com

Recipes Courtesy of: Openai.com (ChatGPT3)

Keyport Garden Club
THE VINE

Flower of the Month Recipe - Marigold

Flower of the Month - October

Marigold and Herb Salad

Ingredients:

For the Salad:

- 2 cups mixed salad greens (e.g., lettuce, arugula, spinach)
- 1/2 cup fresh marigold petals (make sure they are pesticide-free)
- 1/4 cup fresh basil leaves, torn
- 1/4 cup fresh mint leaves, torn
- 1/4 cup fresh parsley leaves, chopped
- 1/4 cup red onion, thinly sliced
- 1/4 cup cherry tomatoes, halved
- 1/4 cup cucumber, thinly sliced

For the Dressing:

- 2 tablespoons extra-virgin olive oil
- 1 tablespoon lemon juice
- 1 teaspoon honey or maple syrup (for sweetness)
- Salt and pepper to taste

Instructions:

Start by preparing your marigold petals. Make sure they are clean and free from any dirt or insects. Gently pluck the petals from the marigold flowers and set them aside.

In a large salad bowl, combine the mixed salad greens, torn basil, mint, and parsley leaves, sliced red onion, cherry tomatoes, and cucumber. Toss gently to mix the ingredients.

In a small bowl, whisk together the extra-virgin olive oil, lemon juice, honey or maple syrup, salt, and pepper. Taste the dressing and adjust the sweetness and seasoning to your liking.

Drizzle the dressing over the salad mixture in the large bowl. Gently toss the salad to ensure all the ingredients are coated with the dressing.

Just before serving, sprinkle the fresh marigold petals over the top of the salad. They will add a burst of color and a subtle citrusy flavor.

Serve your Marigold and Herb Salad immediately as a refreshing side dish or a light appetizer.

Note: Marigold petals are delicate, so add them at the last minute to preserve their appearance and flavor. Also, be sure to use marigolds that have not been treated with pesticides or other chemicals. If you're unsure about the source of your marigolds, it's best to grow them yourself or obtain them from a trusted organic supplier. Enjoy your beautiful and flavorful marigold salad!



Pumpkin Cake with Cream Cheese Frosting

Ingredients:

For the Pumpkin Cake:

2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/2 cup unsalted butter, softened
1 cup granulated sugar
1/2 cup brown sugar, packed
2 large eggs
1 can (15 ounces) pumpkin puree (not pumpkin pie filling)
1 teaspoon pure vanilla extract

For the Cream Cheese Frosting:

8 ounces cream cheese, softened
1/2 cup unsalted butter, softened
4 cups powdered sugar
1 teaspoon pure vanilla extract

Optional Garnish:

Chopped nuts (such as pecans or walnuts)

Cinnamon for dusting

Instructions:

For the Pumpkin Cake:

Preheat your oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan or two 9-inch round cake pans.

In a medium bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and cloves. Set aside.

In a large mixing bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy, which should take about 2-3 minutes.

Beat in the eggs, one at a time, ensuring each egg is fully incorporated before adding the next one.

Add the pumpkin puree and vanilla extract, and mix until well combined.

Gradually add the dry ingredients to the wet mixture in thirds, mixing until just combined. Do not overmix.

Pour the cake batter into the prepared baking pan(s) and spread it out evenly.

Bake in the preheated oven for 30-35 minutes for a 9x13-inch pan or 25-30 minutes for two 9-inch round pans, or until a toothpick inserted into the center comes out clean.

Remove the cake from the oven and allow it to cool completely on a wire rack.

For the Cream Cheese Frosting:

In a large mixing bowl, beat the softened cream cheese and butter until smooth and creamy.

Gradually add the powdered sugar, one cup at a time, and beat until well combined.

Mix in the vanilla extract.

Assembly:

Once the cake is completely cooled, frost it with the cream cheese frosting, spreading it evenly over the top and sides of the cake.

If desired, sprinkle chopped nuts over the frosting and dust with a little cinnamon for extra flavor and decoration.

Slice and serve your delicious Pumpkin Cake with Cream Cheese Frosting. Enjoy!

This pumpkin cake is perfect for fall gatherings, Thanksgiving, or any time you're craving the warm and comforting flavors of pumpkin and spices.



Keyport Garden Club -Membership Application



KEYPORT GARDEN CLUB

MEMBERSHIP APPLICATION

PO Box 604 ~ Keyport, NJ 07735

KeyportGardenClub@gmail.com

www.KeyportGardenClub.com

The mission of the Keyport Garden Club is to encourage community pride and enhance the natural beauty of Keyport neighborhoods, public spaces, and highway corridors. The garden club endeavors to accomplish the goals of volunteerism, education and partnerships using environmentally sound horticultural practices.

Please Print

Name _____ Cell _____ Email _____

Name _____ Cell _____ Email _____

Address _____ City _____ Zip _____

*Renewals are based on consecutive year membership

____ \$25 Participating individual member

____ \$20 Renewal Participating Individual Membership

____ \$35 Participating Family membership

____ \$25 Renewal Participating Family Membership

____ \$25 Friend/Patron of KGC - welcome at all club events

Please mail or email your application. Payment can be made by check or Venmo (Venmo add \$1 processing fee) @KeyportGardenClub All checks should be written to the Keyport Garden Club.

PROJECTS AND COMMITTEES FOR PARTICIPATING MEMBERS

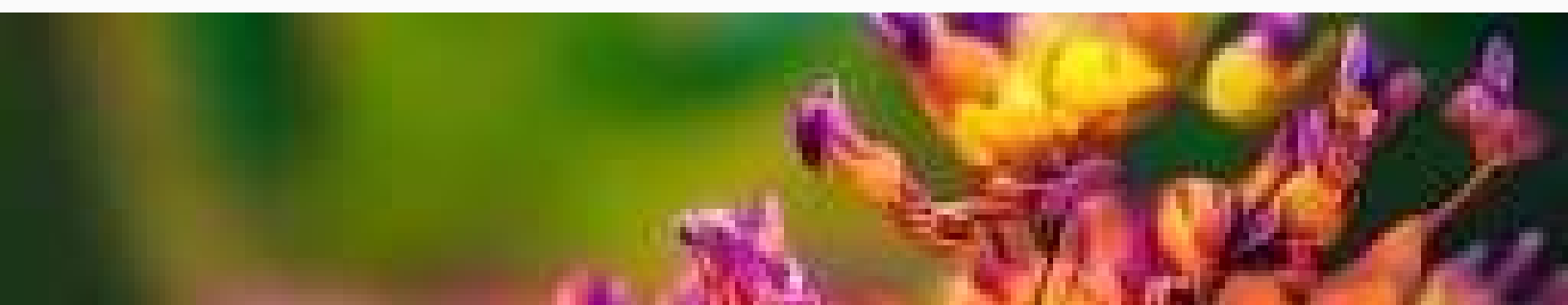
To help us place you on the committee of your choice:

1. Please check 2-3 committees
2. Indicate first, second, third choices in case the committee is full. We will only ask you to help on 1.
3. **OR** mark an "X" next to all committees you want to participate in.

Committee descriptions are found on our website www.keyportgardenclub.com under membership

Garden Walk	Membership	Social Media and Publicity
Plant Sales	Committee Organizer	Cuppa Cheer
Drumthwacket	Parade/Festival coordination	Grants
ESCG liaison	Fundraising	Newsletter – The Vine
Hospitality	Town Beautification	Keyport Central School liaison
Special event speakers	Crafts projects for spring sale	Scholarships
Seed Library	Library floral arrangements	Merchandising
Green Team (monthly meetings)	Trip Coordinators	Group leader for a committee
Historian	Sunshine	Interested in future board position

KGC USE: COMMITTEE ASSIGNED	DATE REC'D	Amount paid \$
	____ Check # _____	____ Venmo ____ Cash



General Notes

THE VINE NEWSLETTER

The next issue of the Vine may add a Member of the Month feature the Vine...if you wish to nominate someone please contact the Vine via email at:
KeyportGardenClub@gmail.com

Even if you have converted some of your lawn to native plantings, the grass that is left is likely to be looking dry, brown and generally unattractive. While all cool-season lawn grasses will become dormant in the face of extreme heat stress, some grasses are far more tolerant than others. If your lawn is comprised of one of the more delicate varieties, now is the time to prepare for lawn renewal or renovation. By selecting the more drought-tolerant species and cultivars, you'll use less water and have a better looking lawn at the same time. For help, check out the Monmouth County Master Gardeners, monmouth.njaes.rutgers.edu/garden, the Keyport Garden Club, www.keyportgardenclub.com, and the Keyport Library, keyportlibrary.org.

Questions? Comments? Suggestions?
We would love to hear from you.
Contact the Vine Newsletter via email:

KeyportGardenClub@gmail.com

KEYPORT GARDEN CLUB - NEW JERSEY - THE VINE NEWSLETTER

Keyport Garden Club - Giving Back



Keyport Garden Club
THE VINE

Seasonal Produce Guide

DINNER-MOM.COM

winter >

Beets
Brussels Sprouts
Grapefruit
Kiwi Fruit
Leeks
Lemons
Oranges
Parsnips

Pears
Potatoes
Pumpkin
Rutabagas
Sweet Potatoes and Yams
Winter Squash

spring >

Apricots
Asparagus
Broccoli
Green Beans
Mangoes
Mushrooms
Peas
Radishes

Rhubarb
Spinach
Strawberries
Swiss Chard

summer >

Avocados
Bell Peppers
Berries
Cantaloupe
Cherries
Corn
Cucumbers
Eggplant
Green Beans

Honeydew Melon
Kiwi Fruit
Okra
Peaches
Plums
Summer Squash
Tomatoes
Watermelon

fall >

Apples
Beets
Broccoli
Cauliflower
Cranberries
Grapes
Kale
Mushrooms

Parsnips
Pears
Potatoes
Pumpkin
Rutabagas
Sweet Potatoes and Yams
Turnips
Winter Squash

Photo Gallery - October

Photo Gallery Month - October

ELIZABETH STREET COMMUNITY GARDEN TEAM WORK - AUGUST 2023

Images on this page courtesy of: <https://keyportgardenclub.com/community-garden>



Keyport GardenClub
THE VINE

Photo Gallery - Continued

THE VINE NEWSLETTER

Feel free to share a picture of your favorite plant and tell us why you like it, and we will include it in future issues of the Vine.

email us at: KeyportGardenClub@gmail.com

Keyport Garden Club

ELIZABETH STREET COMMUNITY GARDEN TEAM WORK - AUGUST 2023

Images on this page courtesy of: <https://keyportgardenclub.com/community-garden>



Photo Gallery - Thank You from The Vine

THANKS TO THOSE WHOM SHARED IMAGES

SPECIAL THANKS TO: RENEE; XAN; LILIANNA

Keyport GardenClub
THE VINE

Photo Gallery - October

Photo Gallery - October

ELIZABETH STREET COMMUNITY GARDEN TEAM WORK - AUGUST 2023

Images on this page courtesy of: <https://keyportgardenclub.com/community-garden>



Photo Gallery - Thank You from The Vine

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