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Night's Garden ~ Anita Sanchez

On an autumn afternoon at the Arboretum, wildflowers are bright spots glowing in the sun. But the sun sets early in fall. And if you linger on the trail as the sun goes down, things start to change.

All those colors slowly fade. Leaves lose their green as light drains from the sky, trees and bushes turn gray. Red, purple, and orange flowers all but disappear.

Flowers, you would think, belong to the domain of day. When you think of flowers, you think of colors bright as the rainbow, sunshine, butterflies and bees sipping nectar. Flowers seem to belong to the light, like squirrels and songbirds and people. But some flowers are creatures of the night, as nocturnal as owls or bats.

Flowers, of course, are all about pollination, the quest to get pollen (the male stuff) over to the female stuff, so the plant can create seeds, and get their genes into the gene pool. Bees are important pollinators, the ones we hear most about, but they're not the only ones. Night-time flyers like moths are major pollinators of flowers. [Continued on page 3.]



Basic Sauerkraut

~Nolan Marciniac

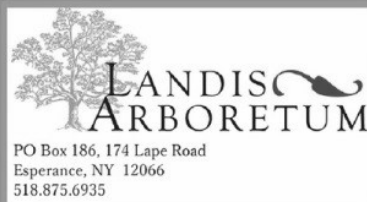
I inherited my grandfather's "slaw board," the crocks, and the "pounder" – and his love for homemade sauerkraut.

Two things to note: (1) do NOT use chlorinated water and (2) do NOT use iodized salt. But not all salt is equal. Kosher salt is acceptable, but my preference is Maldon Sea Salt Flakes (available at Hannaford).



For every 5 lbs of shredded cabbage, you will need about 3 tablespoons of salt. Layer the cabbage, sprinkle on the salt.

I add a few juniper berries and some caraway seed, but that's optional. You can mix green cabbage with red. Every layer, you will need to pound down the cabbage to release the liquid. [Continued on page 3]



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The Landis Newsletter ~ Fall 2017 ~ Volume 35, Number 4

From the Director's Desk: Historic Lilac Collection Reborn!

~Fred Breglia, Executive Director



During your latest visit to Landis, you may have noticed some new planting beds being created behind the barn, meandering along the hillside just below the Meeting House. These areas are being prepped to become the home of a new Lilac Collection at Landis. This collection will attempt to duplicate, as much as possible, the historic Lilac Collection planted by Fred Lape.

Over time, the historic collection has succumbed to storm and animal damage, as well as insects and diseases. We have secured funding to recreate the collection in a more suitable location for its cultural requirements. Funding has come to us through long time Arboretum friend, volunteer, and philanthropist

Arthur ("Art") Coleman as a Schwab Foundation grant. Art's gift has allowed us to source as many of the original lilac varieties as we could find available in today's trade, as well as to hire a professional planting team, Habitat Garden Design, Inc., to install each specimen correctly. Other generous friends have also made themselves available to help with this project, including retired landscape designer Steve Whitesell, Jeff Schworm, and Landis Board President Jim Paley. Together we have created an innovative new garden area that will include some of our sculptures along with the lilacs. Specimens will be labeled, and the area will be named for Art and his wife Barbara. [Continued on page 5]

From the Garden: Take Another Look at Fermentation!

~Erin Breglia, Garden Manager

According to definition, fermentation is the process of converting carbohydrates to organic acids using yeasts under specific conditions. Another way to look at it: fermentation is a sometimes overlooked way to store your summer harvest of vegetables and fruit. Fermentation has the added health benefit of increasing the good bacteria the foods contain.



We usually think of fermented foods like sauerkraut and kimchee as well as beer and wine, yogurt, kefir, cheese, miso, and sourdough breads. But actually, most fruits and vegetables can be fermented. Though they may not have a shelf life much beyond a few months, the fermented food you create will be packed with beneficial probiotic bacteria known to aid in the process of digestion. The bacteria also help the body to better absorb the nutrients in the food eaten. These two benefits alone are well worth giving it a try.

Though the word itself suggests the process may be difficult, according to those who practice fermentation, it is quite simple. The main things needed to ferment at home are good quality (unbruised) produce, a sterilized jar (one which holds at least 2-4 cups), a starter culture such as baker's yeast or whey, which is used to kickstart the process, and some added flavorings like spices and herbs. [Continued on page 2]

Landis Portraits: A Series about the People Behind the Plants at the Arboretum

~Nolan Marciniac

Pickled green tomatoes, dill pickles, hot garlic dill pickles, horseradish hot garlic dill pickles, pickled green beans, pickled yellow beans, bread-and-butter pickles (sugar-free available), pickled sweet gherkins – 30 types of pickles in all. And seven kinds of salsa. Jams and jellies, including garlic jelly, strawberry jam, and blueberry pie jam. All from his own garden.



Dave and Darlene Laraway

Dave Laraway shared his knowledge of growing and preserving when he spoke to the Landis Garden Club this spring. "I was impressed by how nice the people were. I felt right at home. It felt like family," he remembered. In August, the club members had an opportunity to sample some of his pickled products and tour his extensive gardens. Dave said he hoped to communicate his message of self-sufficiency and to demonstrate what it can accomplish.

Dave learned this philosophy from his rural upbringing in Huntersland, NY. In those days, he said, gardens were not a luxury but a necessity, and gardens fed the family all year round. He gardens today the way his parents and grandparents did. [Continued on page 2]

From the Garden, continued

There are several online resources (e.g., culturesforhealth.com) complete with recipes and often videos. The "bible" of those who ferment is Sandor Katz's "Wild Fermentation: The Flavor, Nutrition, and Craft of Live-Culture Foods."

Once the ingredients are mixed, the fermentation process begins, and the fermented foods last from 2 weeks to 3 months depending on the contents and the temperature (cooler temperatures and refrigeration slow down the fermentation process). Fermented foods work great in salads and pureed as syrups to add to fruit based drinks. They are great as chutneys for a refreshing snack.

Fermentation can almost become a way of life. Those lucky enough to attend Ed Radle's class on fermentation basics on September 16 were regaled with information from a man who has been fermenting fruits and vegetables for over fifty years!

Fermenting is another way to preserve and enjoy your abundant harvest. Look for a fermentation class in the Arboretum's yearly Calendar of Events and give it a try!

Landis Portraits, continued

Indeed, many of the vegetables in his garden are those passed down in the family for five generations – including a unique purple-mottled white potato with yellow flesh. Since Dave raises all his vegetables himself, over time he has been selecting for qualities he deems desirable.

One of Dave's maxims, one he inherited from his father: "If you work with Mother Nature, she will work with you every time. If you work against her, you will fail every time. Remember: she is a woman." For example, he counsels the use of mulches such as grass clippings and hay or straw to hold down weeds: "Weed once a week, a pleasure. Weed once a month, a chore." More than that, mulching enriches the soil and controls soil-borne diseases. In the spring, that mulch is tilled in along with manure from his chickens.

Dave and his wife Darleen have been in the pickling business for 20 years. ("Dave and Darleen's pickle palace: a pickle for every palate" is their motto.) They've been restoring their 1832 Sloansville farmhouse since 1980. To say that you own a house is a misconception, Dave quipped: a house owns you. The house is replete with a commercial kitchen for their pickling projects. Dave and Darleen's products are available at the Sunnycrest Garlic Festival and the Holiday Festival – and, of course, they have a considerable list of loyal customers.

Dave retired from managing over 200 apartments in Cobleskill three years ago – for about three weeks. "It just about killed me," he said. He then agreed to return to the Noble Ace Hardware Store in Cobleskill, 7 days a week managing (appropriately enough) the Garden Center.

This winter he will embark on still another venture: he's writing a book, "From Seed to Jar: One Year to Self-Sufficiency." The book, he said, is "finished in my head," and will include recipes garnered over five generations, although more than half are his own creations.

Dave's understanding and respect for Nature have found a receptive audience at Landis. As the members of the Garden Club can attest, Dave's gardens are a testimony to his methods: organic, healthy, and productive. As he noted, we **are** family -- although few of us possess Dave's limitless energy!

In Memoriam: Dr. Mervyn Prichard (1920 – 2017)

~ Gail Browning



Mervyn Prichard not only served on the Board of Trustees of the Arboretum, but he was known as the "Gate Gestapo" at the spring and fall plant sales, reviewing everyone's purchase with their sales slip as they left the checkout area. Mervyn's infectious British sense of humor kept the other volunteers chuckling -- or laughing outright.

Helga, Merv's wife of over 50 years, noted, "Mervyn loved books, people and planting things (which I then had to take care of). What perfect place to find his passions all combined but at the Arboretum? Twice a year he and Herm Finkbeiner collected discarded books from libraries, bookshops, and from their own shelves. They were then full of energy and purpose weeks before the sales. While en route, they discussed in detail many decisive battles and their historical implications. They both were very knowledgeable in history."

Helga added, "One of his major plantings was everbearing blush raspberries, which multiplied, but hardly ever bore fruit enough for a full cup at one time. It was very disheartening."

And this memory: "Merv also planted black walnut trees with the thought of harvesting the wood for furniture making someday. Fred [Breglia] and his now wife [Erin] came to prune the trees for better growth. Only three years ago, as there was no market for walnut lumber anymore, I had them cut down and then gave attention to the raspberries -- they were only 20 - 30 feet away from the trees . . . This year I had an unbelievable berry crop, enough to share with friends, neighbors, and the freezer. This surprising amount I would like to think of as Mervyn's parting gift."

We pause to remember Mervyn Prichard – "the Brit with the wit."

Save the Date! 9th Annual Landis Arboretum Wine Tasting, November 10, 2017, Friday, 5:30 - 7:30 PM



"Sip and Shop" to celebrate Veterans Day weekend... Join the Landis Arboretum at Grapevine Farms for our Annual Fundraiser. Taste New York State wines, take a chance on a raffle, and even better, shop early for the holidays; a percentage of wine sales and purchases at Grapevine Farms benefits Landis Arboretum's educational programs. **Bring a veteran - one raffle drawing for Veterans only!** Members: \$15; non-members: \$20.

Call 518-875-6935 or email us at info@landisarboretum.org for more information or to register. You may also register on our website at www.landisarboretum.org using PayPal (small administrative fee) or at the door.

Night's Garden, continued

Long ago, many species of moths abandoned daylight and evolved to be active at night. Fewer predators, less competition, and the flowers are there at night just like they are in daylight. Of course, some blossoms are easier to find in the dark than others. Red shades turn to black in low light conditions. Even bright yellow goldenrod is hard to spot at night. But any flower that has a touch of white stands out in the dimness like a flag.

Many flowers work the night shift. Like humans, plants are very responsive to light, and some flower heads close or open depending on what kind of pollinator they're trying to attract. After the dandelions and daylilies go to bed, the night-pollinated flowers open for business. Some, like evening primroses and four o'clocks, don't even open their petals till the sun starts to sink.

Others, like woodland asters, glow palely in the forest shadows, even on moonless nights. Night-pollinated flowers play to their audience, some of them producing more nectar at night. Others release sweet, enticing scents after dark.

Moths pollinate flowers in spring and summer, as do butterflies and bees. But moths soldier on even when the temperatures get chilly in the fall. Long after the butterflies have checked out and the bees are holed up in their hive, the moths are out there—even well into November. Some kinds of moths are able to cope with surprisingly bitter temperatures, even below freezing. They warm up, like we do, by shivering. The moths vibrate their wings until they're warmed up enough to fly.

I actually saw a moth do this once. The little insect shook and vibrated till I was afraid it would fall apart. This shivering serves the same purpose it does in a human, generating warmth by motion. The moth has to warm its muscles up to about 50 degrees before it can flutter off to look for food. On cold nights (is there any other kind in November?), the moth has to stop frequently to shiver its way back into flight. True, there aren't many wildflowers left in November, but there are a few last asters and the amazing witch hazel that usually flowers around Halloween.

The next time you visit the Arboretum, stay just a little bit longer. Because everything changes when the sun goes down.

Evergreen Memories

~ Nolan Marciniac

My father was, for the better part of his life, a "game warden," as the position was called back then. Some of my fondest childhood memories were accompanying him "on patrol" in his State-issued Jeep on the back roads of several counties. He pointed out a lone American elm that survived the blight. He noted that those tamaracks were planted by the CCC in the 1930s and that they shed their needles in the fall. He stopped to call my attention to animal tracks in the snow. He talked more on these rides than he ever did at home.

One day, on what is now Lape Road, I sat in the driver's seat and he taught me to drive. I shifted (on the column) while he steered. Fred Lape, the Arboretum's founder, appeared on the stoop of the Farm House and waved to us.

A man close to nature, a contemplative man, Dad loved the Arboretum.

Dad passed away last year, just a few weeks short of his 95th birthday. We thought it was fitting to remember him by dedicating a tree in his memory at the Arboretum. Working with Executive Director Fred Breglia, we decided to replace one of Lape's original plantings, a Bristlecone pine (*Pinus aristata*), and Fred helped us choose an appropriate site in the Arboretum's Pinetum. Landis staff planted and mulched the tree and installed a memorial plaque well in advance of our family's gathering. We were assured that the tree will be maintained in perpetuity.



One encounters other memorial trees at the Arboretum, and perhaps one thinks, as I do, of how these trees pay a living tribute to those who are no longer with us. A Camperdown elm (*Ulmus 'Camperdownii'*) for Sonia Javarone, a longtime member and supporter of the Arboretum. A white oak (*Quercus alba*), dedicated by the La Jeunesse family in memory of their son Jeremy, who had a special fondness for the Arboretum and an admiration for the Great Oak. A sugar maple (*Acer saccharum*) to remember Ferdinand Breglia Sr., the director's father.

There are other ways of remembering a loved one at the Arboretum. Josephine Micillo is remembered by pet stations donated by Nancy Stuebner, Landis Office Manager, in memory of a fellow dog lover. Mrs. Micillo was also remembered by a garden cart used at plant sales, donated by her daughter and son-in-law, Louise and Gus Polli, Trustee and volunteers. It's the one with the orange wheels and golden plaque etched with dogwood blooms.

The generosity of some Arboretum members – the Raymonds, the Finkbeiners, and others – is remembered by plaques on the structures that they helped build and maintain. Many members have included Landis in their requests for donations after a family member's (or friend's) funeral and in their wills.

Information about memorials is available on the Landis website (www.landisarboretum.org). Click on "Brochures" under the "About" tab. As our loved ones have enriched our lives, so we too can enrich the lives of all who visit the Landis Arboretum.



Landis Honors "Can Do" Volunteers

~ Louise Polli

On a glorious Sunday afternoon in October, Landis gave thanks to the many volunteers who have made it the great place it is. With a buffet of hot and cold dishes and desserts provided by the Board of Trustees and music by Arboretum favorite Mark Baptiste, volunteers and friends of Landis enjoyed the sparkling views and cozy ambience only the Meeting House can deliver.

Executive Director Fred Breglia and Board President Jim Paley praised the contributions of all the Arboretum's volunteers. Although it is always a daunting task to choose honorees from among all those volunteers whose efforts are so appreciated, two special awards were presented. This year, the "Dynamic Duo" of science educators and authors

George Steele and Anita Sanchez was the recipient of the Great Oak Award. Recognized as "the cornerstone of our educational program", George and Anita have instilled a love and appreciation of nature in countless children and adults alike for over 20 years. From hikes and interactive workshops to whimsical and informative books and articles, they have brought the natural world up close to Arboretum visitors and friends. [Continued on page 4]

Landis Honors "Can Do" Volunteers, continued

Another long-term contributor, "Propagation Queen" Cindy King, was honored with the Volunteer of the Year award. Fred recognized her many years of service and noted that she "even had one small stint as a staff member." Cindy recalled that she was initially advised that she could start weeding. "I can do that," she amenably responded. Then, she was told that the Arboretum needed a new office manager. True to form, her reply: "I can do that." Cindy is also credited with initiating Landis' first plant sale, the precursor to the signature events we are still renowned for today.

Along with good food, kudos, and easy camaraderie throughout the room, attendees of the event were treated to both a review of the year's notable events and accomplishments, and a preview of what's to come. The latter included a peek at the latest plans for the additions to the Meeting House, replete with blueprints. A most pleasant and enlightening afternoon for all.

Landis volunteers are always welcome – and needed. If you would like to participate, please contact Volunteer Coordinator Anne Donnelly at (518) 875-6935 or volunteering@landisarboretum.org.



From the Meeting House Deck: A Brief History of the Meeting House

~ Lee Lattimer, Landis Historian

First time visitors and old friends of the Arboretum alike are captivated by the Meeting House, with its rustic interior and magnificent views. It has become an invaluable asset to Landis, offering a comfortable venue for all sorts of gatherings including meetings, weddings, workshops and lectures. Especially popular are the Full Moon Concerts given monthly during the summer. During the spring and summer, it also serves as a home for Boy Scout Troop 501.

Planning for the building, initially known as the George Landis Conference Center, began in 1983 with a grant of \$53,000 from the National Heritage Trust through the NYS Office of Parks and Recreation. This grant, with contributions, furnished the necessary funds. Construction began in 1984 and included a sewage system, electrical wiring, and water delivery. The project was completed in mid-1985, with an opening ceremony on October 5, 1985. Fred Lape, the Arboretum's founder, never saw its completion, having died in March of that year.

The original structure was the same size as it is today, 31 x 32 feet. However, space inside was limited because of the bathrooms. A small kitchen had been planned but was never fully realized. A large wooden door on the east wall could be rolled aside to access valley views, but it wasn't screened. There was no deck. The floors and walls were rough and untreated. It was a serviceable place, although a bit bleak.

All that changed with major renovations over several years. The rather dilapidated washroom was removed in order to enlarge the available interior space. More windows were placed on the south side. The large wooden door was replaced with glass windows and doors, letting in more light and capitalizing on the beauty of the Schoharie Valley vistas. The refurbished floor and interior natural wood walls now gleam. A performance area was constructed with backdrop and spotlights, providing an appropriate setting for musicians and other performers. A large deck wraps around the south and east sides.

Arboretum founder Fred Lape was a very social man and loved gathering with friends for an evening of food and fun. Music and poetry, philosophical discussions and laughter filled his home. All were welcome to his farm to wander and to wonder and to renew their spirits.

The Meeting House is a place for both quiet contemplation and joyous revelry, providing a space in harmony with its founder's personality. Fred Lape would approve.

We Appreciate: Bees, Saplings, and Greenhouse

Landis has a vigorous hive of honeybees that is now an integral part of its environmental education program. The bees were donated by **Earl Van Wormer**. Master Beekeeper **Anne Frey** is leading a series of beekeeping workshops and maintaining the hives, assisted by **Nolan Marciniac**. The bee hives are placed near the site where they were located on the original Lape farm. Additional beekeeping workshops will be offered in 2018.

A heartfelt thanks to the **Schoharie County Soil and Water Conservation District Office** for providing Landis with saplings to replace trees and shrubs that have been grazed by many four-legged friends living in our midst.

Thanks to **Joel Caraher**, whose work, along with that of **Jeff Schworm** and **Jim Paley**, has played a pivotal role in the restoration of the Arboretum's greenhouse. Joel, a retired GE employee, is an avid gardener and fisherman – and friend of the Arboretum.

This is the third in an occasional series of articles expressing our gratitude to some of the "unsung heroes" who work behind the scenes to make the Arboretum what it is today.

Reciprocal Admissions: Open Doors, Big Savings

~ Wilma Jozwiak



A few years ago, my husband and I spent a couple of weeks in Boothbay Harbor, Maine. While we were there, we spent two days at the Coastal Maine Botanical Gardens, an amazing place with 295 acres of tidal shoreland. Along with masterfully designed gardens, including a magical Children's Garden, acres of woodlands include areas where visitors are encouraged to build fairy houses. Admission is normally \$16 for adults, but because we are members of the Landis Arboretum, we received reciprocal admission. When we visited the Garden's Gift Shop, our Landis membership card granted us a 10% discount. Altogether, reciprocal admission and discounts at this beautiful garden easily offset the cost of our Landis membership – all this because Landis is a member of the American Horticultural Society.

We are far from the only Landis members who have taken advantage of this benefit. Member and volunteer Steve Whitesell saved \$14 admission when he visited the Morton Arboretum in Lisle, Illinois. Its 1,700 acres hold more than 222,000 live plants representing nearly 4,300 taxa from around the world, planned and planted to nurture and display trees and shrubs in environments conducive to their growth. [Continued on page 5]

Reciprocal Admissions: Open Doors, Big Savings!, continued

Steve told us "it's a fantastic public garden, large and very well maintained with a lavish education building and nice cafe. Very nice collection, with a prairie, forests and riparian landscapes."

In Columbus, Ohio, Landis Board member Nolan Marciniac visited the arboretum at Ohio State and the Franklin Conservatory, where he saved \$14 on an adult admission and 10% at the gift shop. The Franklin Park Conservatory and Botanical Gardens showcase artfully designed gardens, exotic plant collections, and a renowned collection of bonsai. The Franklin boasts glass ceilings by Dale Chihuly and provides a unique opportunity to observe glass blowing at the "Hot Shop." Thinking about his visit, Nolan said, "Perhaps the best thing was the smile on the faces and the warm welcome of those who admitted me at both places. That Landis membership opens doors -- and hearts."

Board Member Louise Polli and her family visited Winterthur in Delaware, during the Christmas holidays. "Admission to the Yule show would have cost \$20 per person, but with our Arboretum membership, we paid nothing for a wonderful winter day", Louise enthused. "The \$50 we spent on our Landis family membership saved us \$60, in addition to all the discounts we receive here in Esperance on plant sale purchases, educational programming, etc." Louise believes the Reciprocal Admissions benefit has other advantages as well: "A gift of membership at the Arboretum is perfect for friends and families all over the United States, whether they take day trips with the kids or grandkids, travel seasonally as snowbirds, or vacation any time of year. It's easy to check the listings of participating public gardens and arboreta to plan your next adventure, all while supporting the Landis Arboretum here at home."

We often hear from Landis members who deeply appreciate their Reciprocal Admissions benefit, including some who admit they first joined Landis Arboretum expressly for this benefit! If you are not a member, or have never used your Reciprocal Admissions benefit, you owe it to yourself to check it out. (Landis Volunteer Coordinator Anne Donnelly reminds us to keep our Landis membership cards tucked in our wallets. On more than one occasion, her family made unexpected visits to member gardens and Anne had forgotten her card!) The Reciprocal Admissions Program entitles you to admission privileges and discounts at 300 arboreta and gardens throughout North America and the Cayman Islands! Please visit the American Horticultural Society's website at www.ahsgardening.org/gardening-programs/rap for more information.

Next issue: Look for an interview with horticulturist and longtime Arboretum member Amy Howansky, who has made frequent use of Reciprocal Admissions in her many travels.

From the Director's Desk, continued

Art's philanthropy only begins with the restoration of our historic Lilac Collection. He has also donated to the Ed Miller Native Plant Trail endowment account. The account helps to sustain the ongoing maintenance of this important "living museum," which includes nearly all the woody plants native to New York State. Art's generosity has also made it possible for Landis to purchase a new BG BASE computer which houses all our collection data since our beginning in 1951.

Basic Sauerkraut, continued

I've known people who use a wooden baseball bat, but you can improvise.

Weight the cabbage mixture with a plate and a glass jug filled with water. Cover with a clean towel and place in a cool spot. Check after a day or so to see if the cabbage is submerged. If it isn't, add more salt dissolved in water – 1 heaping tablespoon per cup.

The fermentation begins in a few days. Check it every now and again. Skim off the (benign) scum – just make sure the cabbage is submerged. In a week or two, begin tasting. When your sauerkraut is "sauer" enough to your taste, it's ready to eat!

I freeze the finished kraut in quart bags.

Landis Out and About: Marketing and Networking with the Arboretum

- Gail Browning

TV/Newspaper Coverage: If you're watching the Channel 10 midday or 6 PM news, and the "I Love New York" promotion for the Schoharie Valley region pops up, look for the couple walking the trail at the beginning of the ad: they are hiking the Lape Trail at the Landis Arboretum!



Executive Director **Fred Breglia** and his son, Freddie, demonstrated measuring techniques to document the largest oak tree in the Upstate NY area on a Channel 6 feature, "The Big Tree Hunt." See the Landis website for details about The Hunt-- the competition ends in October. The Schenectady Gazette also provided extensive coverage of the Big Tree Hunt.

Assemblyman **Angelo SantaBarbara** recently hosted "Assembly Update" on the Schenectady Public Access Channel, which included a piece on the Landis Arboretum and featured appearances by Board President **Jim Paley** and Executive Director **Fred Breglia**. Photos of the Arboretum are posted on his blog. The assemblyman also served as "VIP Starter" of this year's 5K Forest Run/Walk at Landis in August.

In House: One method of marketing is to bring as many visitors to the Arboretum as possible. The Marketing Committee contacted both the Schoharie County and Montgomery County Chambers of Commerce to invite them to host their "Business After Hours" at the Meeting House. The September 6th event was well attended, featured an update of Arboretum projects, showcased the sculptures recently installed, and highlighted the plans for the addition to the Meeting House. This event was sponsored by our friends, **the Winsman family**.

Out in the Region: Board of Trustees member **Earl Van Wormer** and Advisory Board member **Gail Browning** participated in the groundbreaking ceremony (replete with shovels and hard hats) for the next NY Rising project in the Town of Esperance, the municipal building on Route 30A in Sloansville.

Anne Donnelly, Volunteer Coordinator and Board Advisor, and **Gail Browning** attended a reception for the opening of the exhibit "Walking the Steel: From Girder to Ground" at the Iroquois Museum. The program included an introduction of Mohawk Nation mural artist Jay Havens. Anne hosted Jay Havens while he was in residence – and, naturally, gave him a tour of Landis.

Please consider patronizing our wonderful Business Members, Sponsors, and Allies!



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THE LANDIS ARBORETUM NEWSLETTER is published quarterly for its members.

The Arboretum's mission is to foster the appreciation of trees and other plants and their importance in our environment.

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