

Upcoming Programs

Summer 2023

July 20
6:30-7:30pm

Composting 101
Centereach

August 10
6:30-7:30pm

Local Eats: Tomatoes
Centereach

August 19
11:00am-12:30pm

Seed Saving 101
Centereach

Join
us!

Seed Saving 101
Saturday August 19
11am-12:30pm
MCPL-Centereach



Seed saving is an important tradition that encourages self-reliance, preserves valuable heirloom varieties, and helps to identify and stimulate the development of locally-adapted varieties. Seed Saving 101 will introduce basic seed saving concepts and techniques for beginners, including what seeds can be easily saved.

Visit our Seed Library webpage for more information.

<https://www.mcplibrary.org/adults/seed-library>



#MCPLSeedLibrary



MCPL SEED LIBRARY SEASONAL LEAFLET

Summer 2023



Issue 3

Hello GARDENERS



About the Seed Library

The MCPL Seed Library started in 2018. Since its inception the Seed Library has grown in popularity and size; we now offer over 50 varieties of vegetables, herbs and flowers. We are always exploring new seeds to add to our collection. This year, we will be adding Swamp Milkweed (*Asclepias incarnata*) and other native flowers like Columbine, Tiger Paw Aster, and Northeast Native Wildflower Seed Mix. These seeds along with many others will be available by March just in time for the Spring!

Did You Hear?

Our MCPL Seed Library got a shout out in Newsday! Seed Libraries are growing in popularity and we've been at the forefront in helping seed libraries grow across Long Island. Currently, over 55 seed libraries exist in Public Libraries across Long Island. The full article is titled "A Need for Seeds." It is wonderful to see such a unique and needed service being offered to so many communities.



Our gardening programs and Seed Library was also highlighted in School Library Journal. The article is titled "Seeding Community and Hope" and discusses the benefits of offering seed libraries to the community.

Pollinator Pathways

On May 23, 2023, we had a Pollinator Pathways program presented by Regina Dlugokencky. A pollinator pathway is a wildlife corridor providing habitat and nutrition for pollinators and includes healthy yards and public spaces for pollinators, pets and families. If you missed this program, here are the resources that were shared:

Pollinator Pathways Handout: <https://www.mcplibrary.org/wp-content/uploads/2023/05/Pollinator-Pathway-Brochure.pdf>

KeyStone Plants: <https://www.mcplibrary.org/wp-content/uploads/2023/05/keystone-plant-list-ecoregion-8-eastern-temperate-forests.pdf>

Northeast Native Plants: <https://www.mcplibrary.org/wp-content/uploads/2023/05/Northeast-Native-Plants.pdf>

Our Seed Library has many seeds that are beneficial to pollinators including herbs like oregano, basil, chive and mint seeds.



HOUSEPLANT OF THE SEASON

Spider Plant

(Chlorophytum Comosum)
Summertime, summertime, sum sum summertime! The perfect time for a fun, easy going warm weather indoor plant! Consider a Spider plant; adaptable, easy to grow and with few problems. It has long, narrow leaves growing in rosettes that drape over the edge of the pot. During the summer. They may produce tiny white flowers on long stems as well as spiderettes that can be rooted and separated from the parent plant.



Care:

Light: Provide bright indirect light. Avoid direct sunlight as it can scorch the leaves. Spider plants will grow in low light, but they'll grow slowly and may not produce spiderettes. In low light, striped spider plant leaves may lose their variegation.

Water: Spider plants prefer it if their soil dries out a bit between watering. When the soil is dry to the touch, water thoroughly until excess water drains out the bottom of the pot.

Soil: Mix all-purpose indoor potting mix in a pot with multiple drainage holes.

Temperature: Spider plants prefer humidity and warm temperatures, above 50 degrees. If your home is dry, mist with water each week to keep them happy.

Fertilizer: Monthly in spring and summer using a water-soluble fertilizer.

Poll Results From Issue 2

What is your favorite vegetable to
plant in your garden?

TOP 3 RESULTS:



Tomatoes

Eggplant

Lettuce



Patron Comments

GARDENING TIPS:

“When we make hard boiled eggs, we save the water and use it (once cooled) on our plants. The minerals give the plants a huge growth boost. We also take the egg shells, clean them, dry them in the oven and crush them into small bits which are sprinkled into the soil.”

-From the garden of Hunter G.

“I reuse my old, rural mailbox as a gardening tool storage container. I stand it up with the opening on top and place hand tools, bypass cutters, etc. inside. Closed, it keeps them dry and at hand.”

-From the garden of Linda G.

“Wrap sticky fly contact tape onto a YELLOW Solo cup to catch aphids. The yellow attracts them to the cup instead of the plant.”

-From the garden of Nannette P.



We would also love to hear from you! Our community has many avid gardeners and we invite you to share gardening tips and tricks as well as pictures from your garden. To participate, email Amber Gagliardi at gagliardiamber@mcplibrary.org. Submissions for our Fall Leaflet are due September 1st.



Featured Seeds!



Greek Oregano

An essential garden herb with a pungent flavor, this perennial bears light green, pointed, oval leaves that are slightly wavy at the edges. Sow seeds indoors just beneath surface of soil. Transplant outdoors after danger of frost has passed. Oregano is a perennial warm-season herb, hardy to frost and light freezes. Prefers very well-drained soil.

Chives

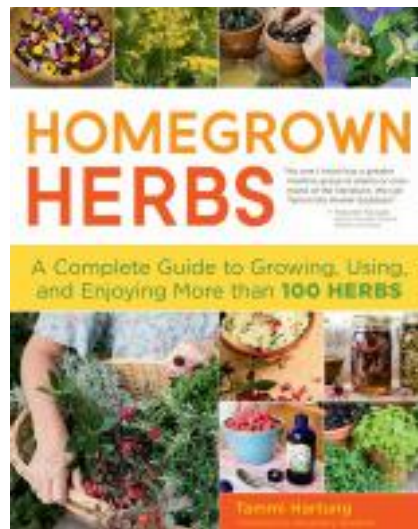
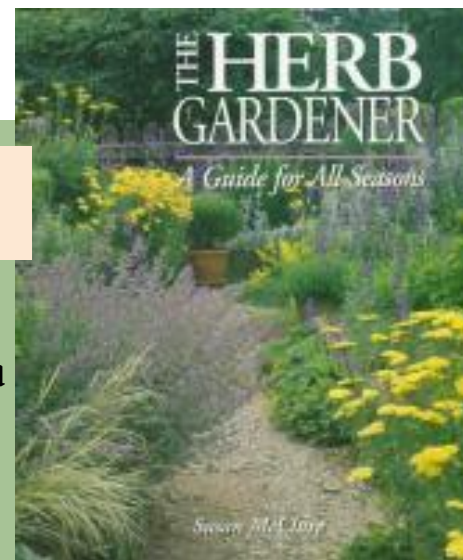
The slender, onion-flavored, green foliage of chives can be eaten fresh or cooked, and can even be frozen for use later. The cheery, lavender-pink flowers of this perennial herb are also edible and make this species a welcome addition to ornamental borders. Plants will self-sow. Chives are also easy to direct seed. Established plants can easily be divided in both spring and fall. Remove spent blossoms regularly to prolong blooming.



Check out these great reads!

THE HERB GARDENER
BY SUSAN MCCLURE

What will my herb garden look like in the summer? You will find the answer and more about how herbs grow and bloom in different seasons in this book. Flowering sequence, native habitats, design, container growing, recipes and crafts with herbs you can easily grow in your own yard.



HOMEGROWN HERBS
BY TAMMI HARTUNG

As we spend more time outdoors, trying to make our gardens beautiful, why not make them practical as well? We recommend Homegrown Herbs with garden design, soil, tips, recipes and herb personalities. Adding herbs can be pleasing to your eye as well as your palate.