



Join us for our first Progressive Pond Party

Saturday, June 22nd at 4:00 PM.
Rain Date is Sunday, June 23rd at 4 PM.

We are experimenting with a new program format in lieu of a formal Pond Tour this year.

We have designed two independent events; each combines a garden pond tour with a social event similar to a progressive dinner party, complete with plenty of good food and drinks.

We have named these two events Progressive Pond Parties or PPP. The first PPP on June 22nd, will feature HEAVY hors d'oeuvres at the first location, followed by dessert and coffee at the second location.

The second PPP will be held on August 17th and will involve three locations for hors d'oeuvres, a sit down dinner, and desserts. There will be plenty of time for browsing and socializing.

Rain dates are scheduled for the following day. Victor Barsky will email members of postponements."



June 2013

Upcoming

June:

Saturday, June 22nd, 4pm to 8:30 pm
Our first PPP (Progressive Pond Party)
Rain date is June 23rd at 4pm.

July:

Saturday, July 13th, 11 am.
Bring a picnic lunch to Tyler Arboretum,
Media, Pa.

August:

Saturday, Aug 17th.
Our second PPP. Three locations will be
announced for hors d'oeuvres, dinner and
dessert. Rain date is Aug 18th.

Sept:

Saturday, Sept 7th, location TBD.

Lecture, Landscaping around the pond by
Paul Pezzotti of Pezzotti Landscaping.

Progressive Pond Party

What is the PPP plan?

- DVWGS will provide beer, wine, ice, water, paper products, utensils.
- Carpool when possible. No maps will be provided, use your GPS or maps of choice.
- Wear water proof shoes if you want to walk down into the wet land area of the Ball/Ray residence. A pair of binoculars might be fun to have also.
- Please bring a portable chair.
- Please call Suzanne Durand at 215-247-7279 if you are unsure of the weather situation.
- Call Vic if you get lost the day of the party at 610-527-4964.
- Come, kick back, relax and enjoy a fun evening with good food, in the relaxing atmosphere that gardens, ponds and good friends always provide.
- RSVP to Suzanne Durand
(215-247-7279 or suzannedurand@msn.com)
no later than June 14th with your choice of food items that you will be bringing to this pot luck and number of members in your family that will attend.

Progressive Pond Party

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If your name begins with the letters A- P, please bring an Hors d'oeuvre to share with the group. There is an electrical outlet if you need to keep foods warm in a crock pot or such.

If your last name begins with the letters Q-Z, please bring a dessert item. Please keep in mind that the dessert food items will need to stay in your car for the first part of the pond party so you will need to transport them in coolers when necessary.

Please cut items into single serving pieces when possible prior to the event.

Some suggestions for hors d'oeuvres might be:

grilled shrimp and cocktail sauce, humus and raw vegetables, Vita herring and crackers, cheese and crackers, Swedish meatballs, crudités, grilled red peppers and eggplant, cold grilled asparagus, liver pate, Chinese dumplings and small egg-rolls, melon and figs wrapped in prosciutto, deviled eggs, tacos, salmon pate or mousse, stuffed grape leaves, empanadas, marinated mushrooms with olives and gherkin pickles, baba ghanoush, guacamole dip, tiny sandwiches of small biscuits, turkey or ham with cranberry sauce, and parmesan cheese straws. Etc..

Suggestions for desserts:

Cake, cookies, mint brownies, cheese cake, pie and cut up fruit. Etc....

Our Progressive Pond Party Hosts are:

We begin our early evenings adventure at the home of Liz Ball and Rick Ray at 1889 Spring Valley Drive, Springfield PA, 19064, from 4pm-6pm.

Plan to arrive by 4:00 pm so you will have time to browse through the garden paths and backyard habitat while enjoying some dinner type Hors d'oeuvres. Please park on the house side of the street only to allow vehicles to pass easily. When you leave you will proceed in the same direction around the loop to leave the property. Those who might need assistance can drive down the driveway for drop-offs only and then return their car to the street for parking.

Welcome to this wonderful Certified National Wildlife Backyard Habitat. There is a constant parade of wildlife here and frequent visitors include raccoons, hawks, blue and green herons, ducks, turtles, frogs, foxes, geese, groundhogs and deer. And perhaps a bald eagle or the female resident turkey named Tillie who hasn't been spotted for a while now, but who knows who will show up for dinner! Make sure you meander down the pathways to explore the treasures found on the property. Liz has been wonderfully successful in her striving to bring nature home and Rick Ray has collected many special types of specimens you will be sure to enjoy. You might not ever want to leave, but at 6 PM we must move on!



We have only a short drive of less than 10 minutes before we arrive at Sandi and John Stouffer's home at 105 Mansion Drive, Media, PA 19063 from 6:30-8:30pm.

Please park on the house side of the street only to allow vehicles to pass easily.

Where better to enjoy dessert than the tropical atmosphere of their glass-enclosed conservatory. This wonderful enclosure was built in 2007 after the Stouffer's visited the Gaylord Opryland Hotel and Resort in Nashville, TN. They were so inspired by the complex there that they began planning a small version of that tropical paradise so they would have it to enjoy all seasons of the year. The Conservatory was completed in April of 2007 after a year of planning and research and eight months of construction. Their goal was to build something that has very low maintenance. Almost all of the water features have an automatic water fill. All 200 + tropical plants are watered with an automated drip system. While enjoying dessert and coffee we will feel transported to a tropical paradise complete with tropical plants, a small pool, spa, pond and a G gauge LBG model railroad garden railroad.

Plant and Garden Exchange and Brunch on Saturday, May 18th at Suzanne Durand and Everett Ferri's house.

LOOKING BACK



Everett's famous blueberry pancakes started the day!



There were no shortages of plants to take home!



I must say the food that members contributed was fantastic!

A big Thank You once again to Suzanne and Everett for hosting this very popular annual event! I think many of us have favorite plants in our gardens and ponds that remind us of how much fun this is.



Our three Gails



Cindy and John, yummm!

Members Bulletin Board Page

Heron and critter remedy, You might want to try this one...

This was reprinted from Dr Johnson.com site. I thought it was an interesting idea for scaring away pond pests.



Another remedy against coons and herons, and sometimes even otters.....

Buy a motion sensor type security light. Screw a plug-socket type fixture into it. Tune a radio to an all night talk station and turn the volume up just above the normal conversational level.

If the neighbors don't revolt, this trick seems to work fairly well. Human voices.... eeeeeek!

From Koivet PondGuyRob

I am looking for members stories and or photos for the newsletter. Please share your ponding and garden adventures. We would all like to see your photos, hear about your trials, errors and success stories. Send in any newsletter stuff to ccsnyder123@verizon.net for publishing in the newsletters.



Officers:

President:

Victor Barsky 215-840-0811

Vice Presidents:

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Michelle Cohen 610-299-5011

Secretary:

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Committees:

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Newsletter Editor:

Connie Snyder 610-399-1654

Programs Committee:

Suzanne Durand 215-247-7279

Sunshine Committee:

Sharon Deutsch 856-983-2729

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Alexander "Sandy" Grimwade
610-664-6084

Welcome Committee:

Michelle Cohen 610-299-5011

Members Bulletin Board



As suggested by a club member, we now have an official **DVWGS Pond Help Line!** Bill Fogel has volunteered to be on-hand for any questions that members might have about fish and pond health. You can contact Bill at his home phone 610-687-3105. Bill has also volunteered to submit articles to our newsletter and web site regarding our ponds and fish for the newsletter at various times during the year.

Thank You Bill!

Other club questions will still be answered by Vic Barsky at 215-840-0811

Question:

My pond is covered with foam and has a very bad odor. What's happening?

In early spring koi will spawn from March through May or June. Something like large water changes, back washing filters or a spring rain may spark spawning. Before a spawn male koi chase females around the pond bumping them on their sides encouraging them to drop eggs in plants or other suitable surfaces, so males can drop milt to fertilize the eggs. The eggs and milt are what produces the foam and strong fishy odor. This may cause an ammonia spike. The spawning can get fairly rough on the fish so watch for missing scales and other bruises.

Do good water change to reduce the ammonia level and the D. O. C. (dissolved organic compound) foam. This will reduce the foam, odor and improve water quality.

Don't worry about the number of eggs the koi lay, the other koi will come along behind and eat most of their spawn. Only the well hidden eggs will hatch, those that survive still can be eaten till they are about an inch long or start to show color.

Bill Fogel

Members Bulletin Board Page

Splitting our Lotus, Connie and Craig Snyder



Lotus tubers with growing tips ready for planting.

Many people think that lotus plants are a lot of trouble and are hard to grow. We have had this large double flowering pink “Sharon” lotus for something like 15 years now and have grown it successfully by doing nothing more than adding plant food tabs at the beginning of each summer. I can only remember splitting it one other time. We have it planted in a huge 48 quart pot and it sits on a shelf just 6 inches under the water level in our pond. It has wintered over in this same spot every year with no problems. We split it recently to make two plants for our new pond, one on each side of the waterfall. The hardest thing about working with this size lotus is getting the pot in and out of the pond! The roots were an amazing system of tubers and runners. We separated a couple small tubers with growing tips and roots and repotted them in new dirt.

Already they are growing new leaves and we are hoping they will flower this summer as they are fast growers. We love the flowers and the way the rain waxes off the leaves like mercury.

You might want to try a lotus in or out of your pond! They have smaller varieties also.



Lotus seed pods



Lotus Sharron

Tubers for Eating, Not Planting!

By Tanya Tuckfook Ng, Panang, Malaysia

The Art of Aquatic Cooking

Lotus tubers come in all shapes and sizes, and most importantly, in different textures and flavours. With all tubers, to be good tasting, they have to be big and fat. Do not use those that look thin and dehydrated. You'll be disappointed.

Most of the edible tubers we get in Malaysia are from China. This is usually in autumn, just before the plants go dormant and when lots of starch has been stored. They are usually about 2-3 inches in diameter and 8-12 inches long between the nodes. Select the smoother skinned tubers without splits or cracks.

Wash the tubers and scrub with a scouring pad or brush. Cut off the ends, about 0.25" from the nodes. You can then store the prepared tuber in a ziplock bag with water in the fridge for up to a week. Do not leave the tuber dry or store it with the nodes still on as it may sprout - which is not our purpose this time!

Cut to size for cooking, size depends on dish prepared. You'll need your sharpest knife. Keep soaking the tuber in clean water before cooking. Letting it dry out makes it tough.

You will notice an interesting thing when you cut lotus tubers, the sap is like melted mozzarella - stringy! I believe mature tubers are less stringy than the young ones. Take time to admire the beautiful patterns within the tuber created by the air chambers. Kids at school are taught to use slices to make prints.

For tempura, cut perpendicularly into thin slices, 1/8 inch maximum. You can later experiment with different shapes and sizes as you will find this tuber

lends itself to creative cutting! For soups, use large chunks or 1/4" slices depending on your preference. Some prefer it finely diced.

Cooking times depend on the texture preferred. A quick fry will give a very crunchy texture like a raw carrot. Boiling for 10 minutes or so produces a texture of a hard cooked potato. Boiling longer does not soften it much more, unlike a potato. The textures vary somewhat with the type of lotus too. Locally grown Malaysian (tropical) lotus tubers are not as crunchy and fragrant as those hardy types from China. Note that this tuber will not mash like a potato.



We have not yet tried cooking or eating ours, but this looks intriguing!

NOTE: Two Newsletters per year, one in January and one in the summer months, will be delivered to members in hardcopy by US mail.

Additional newsletters throughout the year will be email only editions. If you would like a email address added, or changed please contact Connie Snyder at ccsnyder123@verizon.net.

ADVERTISING AVAILABLE

Place your business ad in the newsletter to reach all of our pond members. Newsletters are also placed on our web site and are viewed by many others.

Rates per issue are as follows:

| | | | |
|--------------|----------|---------------|---------|
| Full Page | \$100.00 | Half Page | \$60.00 |
| Quarter Page | \$35.00 | Business Card | \$20.00 |

Send your ad as a PDF file to ccsnyder123@verizon.net Mail a check made out to DVWGS to Connie Snyder, Newsletter Editor, 1255 Buck Lane, West Chester, Pa. 19382.

NOTE: Members may place a non-business notice (such as free plants or fish, etc) in the newsletter or by email at no charge. Contact Victor at petfoodboy@aol.com to send out email notices to all members.

NOTE: Non members may also advertise in this newsletter at above pricing.



Please check your address label for membership status

Thank You for paying your dues!

DVWGS memberships are based on a calendar year beginning on Jan 1st.

Currently we have 107 family members.

75 are currently paid for 2013.

If you are not current please renew in order to continue receiving club benefits!

Any unpaid members will be removed from our database in July.

Membership forms can be found in this newsletter or on our web site.

Now you can also renew by credit card on our website,

www.dvwgs.com

PLEASE NOTE: We will NOT have a registration table at our Pond Parties this summer, as we did in the past at our pond tour. Please send in your membership renewals prior to our summers events. Thank You !!