



Queens Botanical Garden News

AND THE AWARD GOES TO . . .

On June 29, 2004, NYC Department of Environmental Protection (DEP) Commissioner Christopher O. Ward and U.S. Environmental Protection Agency (EPA) Regional Administrator Jane M. Kenny presented BSKS Architects the first Green Building Design Competition Award for a project at the Queens Botanical Garden. The purpose of the competition is to establish New York City as the leader in America's green building movement by showcasing the principles, encouraging development of new ideas, and overcoming the impediments to green building in New York. The award is jointly sponsored by DEP and EPA.

The more than fifty entries submitted to the Green Design Award Competition came from design firms in Australia, England, France, Sweden, California, Washington, and Washington D.C. Four other firms also received awards.

The Green Design Award recognizes BSKS's design for the new Queens Botanical Garden Visitor/Administration building and landscapes for showcasing innovative storm water management, energy conservation, and environmental stewardship. This new building will capture and use the sun's energy with photovoltaic panels, collect and reuse rainwater, and harness geothermal energy. It boasts a green, planted roof that, with the landscapes, will help manage all storm water on-site. In addition to being energy and resource efficient the building will be ecologically and visually integrated with the botanical garden's landscape. Woodland, prairie, and aquatic plant communities native to the New York region are the framework for the landscapes.

The \$12 million project is a pilot for the New York City Department of Design and Construction's flagship High Performance Building program. It is designed to achieve the highest (platinum) Leadership in Energy and



View from Northeast: QBG Visitor/Administration Building (featuring green roof)

Image credit: The Brooklyn Digital Foundry

Environmental Design (LEED™) rating. The LEED™ rating system is a nationally recognized standard for sustainability that guides every aspect of planning, design, construction and operations.

“Green buildings are a proud legacy to leave future generations of New Yorkers. They connect our vision for urban growth with our concern for preserving our natural resources and protecting human health.”

— Jane M. Kenny, Regional Administrator EPA.

BKSK partner Joan Krevlin, lead architect for the Queens Botanical Garden project, said, “This project has been a great opportunity for us to work with a client who has the ambitious goal of expressing their environmental commitment through architecture.”

The project team includes Mechanical Engineer P.A. Collins, Structural/Civil Engineer Weidlinger Associates, Environmental Consultants Steve Winter Associates, and the landscape architecture team of Conservation Design Forum and Atelier Dreiseitl. The project is managed by the New York City Department of Design and Construction.

The vision and mission of QBG are about nurturing cultural understanding and building a more sustainable institution to better serve the community. Through institution-wide efforts, QBG is revealing the connections

between global conservation, local sustainability and the importance of traditional cultural practices as they relate to natural resources. During construction the community will be invited to learn about the green design modalities of the building. As it is being built Patty Kleinberg, Director of Education, and others will also develop school programs.

The project is funded by New York City through allocations by the Queens Borough President's Office, the Office of the Mayor, and the New York City Council. It is supported by the New York City Department of Cultural Affairs. The project has received NYSERDA funding for energy modeling, materials analysis, and assistance with the LEED certification process and a New York Power Authority grant for building integrated photovoltaics. The project also benefits from Energy Cost Reduction Program funding.

After years of planning, meetings, discussions and presentations, the Queens Botanical Garden's dream of integrating culture and sustainability is finally being realized. Construction has begun, and the changes are already visible. Come see!

Bloom Calendar

October: Roses, franklinia, chrysanthemum, dahlias, anemone, aster, sedum, hydrangea, solidago, witch hazel

November: Ornamental grass, flowering cabbage and kale

December: Berries on holly, skimmia, cotoneaster, and dogwood; pine cones on conifers; Christmas rose

Development

Welcome New Members

(May 1 through August 18)

Richard Aurelio, Pamela Baumann, Jimmie E. Brown, Sze-Chin Chen, Peter Chin Chow, Jack Chung, Andrea Davies, Bernadeth and Sal Dungca, Glenn and Patrica Greenberg, Shane and Stacey Harris, Dorothy Hirsch, Philip Hom, Jeanette Joyner-Craddock, Florence Katz, Maryanne Kollmann, Jeanne Lalik, Susanna Lee, Robert and Josphine Luizzi, Thomas Preston, Vincent and Lily Scarabino, Barbara Scheiner, Harsimran Singh, Li Sun, Marian Tsai, April Volponi, Ching Wan Wu, Irene Yip, Patricia Zarnoch

QBG appreciates the increased support from Chi M. Cheng, Mildred Cronin, Helen M. Gitelson, Palmina R. Grella, Mr. and Mrs. Gerhard Heese, Diane Krauss, Ruben Libraty, Mei and Chien Huai Lin, Edward T. Mohylohwki, Michael and Cathy O'Kane, and Martha Taylor, Esq. who upgraded their membership level.

A special thank you to Sidney Kalugin for upgrading his membership to Patron, and to Emily Malino Scheuer for upgrading her membership to Friend.

New Grants

Carnegie Corporation of New York \$100,000 award for general operating support

The New York City Council \$70,000 award for general operating support including \$5,000 from Councilmember Liu to keep gates open until 7 pm on weekends during growing season

Booth Ferris Foundation \$50,000 award for community outreach initiatives

Hyde and Watson Foundation \$15,000 award for Interim Senior Garden

Jean & Louis Dreyfus Foundation \$15,000 award for senior programs

Consolidated Edison Co. of New York \$10,000 corporate membership

Altria Group, Inc. \$5,000 corporate membership, first payment of two-year award

Bay Foundation \$6,000 grant for scholarships and school workshops

Astoria Federal Savings \$5,000 grant for QBG's 2004 Summer Music Fest!

Credit Suisse/First Boston \$5,000 corporate membership

We are grateful to the following corporations for their matching gifts:

ExxonMobil Matching Gift Program

JPMorgan Chase Foundation Matching Gift Program

Telcordia Technologies Matching Gift Program

Major Sponsors

The Garden gratefully acknowledges the generous support of our Rose Ball 2004 sponsors:

RED ROSE SPONSOR:

Consolidated Edison Co. of New York, Inc.

PINK ROSE SPONSORS:

The Albanese Organization, Inc.

HSBC Bank USA

WHITE ROSE SPONSORS:

Cord Meyer Development LLC

Queens Center

GARDEN SPONSORS:

New York Hospital Queens – Wedding Garden

Rotary Club of Flushing – Special Tree Adoption for Christopher Reese

Endowment

Frank J. Mirovsky in memory of Verna Hobson



Rose Ball Chair, Stefanie F. Handsman and Awardees celebrate QBG's 40th anniversary on Main Street.

Photo credit: Ronald J. Krowne

Planned Giving

On August 5, 2004, Ms. Ethel Adler became QBG's first donor/annuitant and helped launch the Garden's Charitable Gift Annuity Program. QBG Trustees and staff wish to thank Ms. Adler for her wonderful donation and for her support of our endeavors.

In Appreciation

The board and staff of Queens Botanical Garden wish to show our appreciation to all the sponsors, contributors, and attendees for helping to make the 2004 Rose Ball, which celebrated the "40th" anniversary of our move to Main Street and honored 23 outstanding New Yorkers who have made a difference, a success.

The board and staff of the Queens Botanical Garden are grateful to the following distinguished awardees for their participation in the Rose Ball gala:

Rabbi Manny Behar, former Executive Director, Queens Jewish Community Council

Douglas Callahan, President, Helms Brothers Inc.

Lawrence Cormier, Civic and business leader in southeast Queens

Foundation for Filipino Artists, Aida Bartolome, President

Howard Freilich, President, Blondie's Treehouse, Inc.

Tariq Hamid, Owner, Shaheen International Sweets & Restaurant

Pastor Nam Soo Kim, Full Gospel New York Church

Korean Community Services of Metropolitan New York, John Chinso Kim, Board Chair

Morris Lee, Executive Director, Council for Airport Opportunity

Serphin R. Maltese, New York State Senator

William D. Martin, Director of Community Affairs, Verizon Communications

Lynn McMahan, QBG, 40 year volunteer and 10-year employee

Vera Moore, President, Vera Moore Cosmetics

Richard Murphy, Queens Parks Commissioner

Nayibe Nuñez-Berger, President, Latin American Cultural Center of Queens

Frank Padavan, New York State Senator

Zofia Pienkos, QBG gardener, retired after 31 years of dedicated service

Queens Center, Dawn Simon, Marketing Executive

Queens Hispanic Chamber of Commerce, Eduardo Giraldo, President

Paul Singer, President, Paragon Motors of Woodside, Inc.

Steinway & Sons, Dennis Tortora, Vice-President and Controller

Jonathan Woodner Company, Flushing Management Staff, Julia Felix, Assistant Property Manager

Sanford Zuckerbrot, President, Sholom & Zuckerbrot Realty, LLC

Staff News



Frank J. Mirovsky, QBG Board Chair, and Susan Lacerte, QBG Executive Director, congratulate Zofia Pienkos for 31 years of dedicated service as a QBG Gardener.

After 31 years of service to QBG, Gardener Zofia Pienkos, retired in August 2004. Zofia has contributed enormously to the charm of QBG over the past three decades. The results of her propagation skills in the greenhouse are evidenced all over QBG. Thousands of happy couples have enjoyed the fruit of her labor as they celebrated in the Wedding Garden and the beauty Zofia has produced with her own hands can be seen most anywhere you look at QBG. We all want to thank Zofia for her dedication to QBG and wish her all the best in her retirement!

Also a special thank you and good luck to Planning Intern Karen Hamilton who provided much needed support for QBG's

sustainable capital projects and planning department from fall 2003 through spring 2004. With the completion of her internship in June, Ms. Hamilton earned her Bachelor of Arts in Urban Studies at Queen College and is now pursuing her Masters in Urban and Regional Planning at SUNY – Albany.

The Garden is pleased to announce the following promotions: Jennifer Ward Souder will serve as Director of Capital Projects/Assistant Director; James Adams has been promoted to Supervising Botanical Garden Attendant Guard and Felix Leonardo has joined the security staff full-time as Botanical Garden Attendant Guard. We welcome Terese Anthony who joins the staff part-time as Marketing Intern.

SHOP TALK

October Hours:

Saturday and Sunday, 11 am to 4 pm

The Plant Shop closes for the season on Sunday, October 24.

Everything Green Must Go!

Saturday, October 23 and Sunday, October 24.

Enjoy the lowest prices of the season on houseplants!

Members Only Sale

Saturday, October 16 and Sunday, October 17.

You must bring your member card to participate.

Due to construction the Plant Shop is relocating. As a result, hours of operation may be affected.

Holiday Plant Sale

Administration Building Lobby

Call after November 15 for hours and days.



A special thank you to individuals, who practice Tai Chi in the Garden, for raising \$6,206.

PLANT YOUR LEGACY



WHERE IT WILL . . .

Produce

Your bequest will provide for the Garden's annual programs

Endure

Your bequest will help the Garden meet future needs

To learn more about the Queens Botanical Garden's planned gift program, call Philip Langer at 718.886.3800 ext. 213.

Research

Fieldwork in Queens Guyanese Community: TRINH NGUYEN'S CONVERSATION WITH ANN JEET

On July 8th, 2004, I interviewed Ann Jeet who moved to New York City from Guyana in 1995 and has since worked at Sybil's Bakery located at the corner of 132nd Street and Liberty Avenue in Richmond Hill. She is the descendent of an Amerindian mother and a Vietnamese father. Ann cannot speak Vietnamese and knows very little about Vietnam. However, when I first handed Ann my Queens Botanical Garden business card, she immediately identified my last name as Vietnamese. Both surprised and impressed, I asked how she knew, and she replied, "My dad's last name was Ngo (another common Vietnamese last name)." Being Vietnamese myself, I was immediately curious and intrigued by Ann's Guyanese-Vietnamese background and her father's history.

We spent the first part of the interview trying to make sense of the fragmented pieces of information passed on by Ann's family about her father's life. Ann recalled being told that he had escaped from Vietnam with six other men in a small boat that was rescued by a bigger boat that brought them to French Guyana. These men, including Ann's father, later moved to British Guyana where they settled. At first, I thought that perhaps Ann's father left Vietnam at the end of the Vietnam War in 1975 as many Vietnamese did to escape the economic and political deprivation of the war. However, Ann and I figured out together that it would not have been possible that he left in 1975 since Ann was already 10 years old in Guyana at that time, and her father had resided in Guyana for almost a decade before she was born. Therefore her father must have arrived in Guyana sometime in the 1950's. She also knew that he came from somewhere in the northern part of Vietnam, but did not know exactly where.



Ann Jeet discusses her cultural influences living in Guyana and Queens

In 1954 the Indo-Chinese Communist Party led by Ho Chi Minh defeated the French and forced them to leave Vietnam. During this period many Northerners who were pro-French, as perhaps Ann father's was, were in danger. Many fled to Ho Chi Minh City (former Saigon) or tried to leave Vietnam entirely. Ann even recalled being told that her father had fled under very intense circumstances in which riots had taken place.

Our conversation slowly shifted from Ann's life in Guyana to her present life in New York, Queens, and Sybil's Bakery. After our conversation upstairs in Ann's office, she brought me downstairs to give me a tour of the kitchen, restaurant, and bakery area. One by one she introduced me to all the friendly staff. We spoke about common Guyanese dishes such as fried rice, curry chicken, chow mein, chicken roti, cook up rice, curry fish, and pepper pot. I was told that pepper pot is a Guyanese specialty. Meat is marinated in a sauce well known to Guyanese called

cassareep. Cassareep is made from boiled yuca. The juice of the yuca is squeezed out after boiling and cooked with sugar for an extended period of time to produce a dark thick liquid. Cassareep is equivalent to soy sauce for the Chinese in cooking and fish sauce in Vietnamese cooking, meaning they are widespread and used for a variety of cooking purposes. Pumpkin, okra, spinach, eggplant, chickpeas, tamarind, cassava, and plantains are also common Guyanese vegetables. In the end, I walked out of the interview with a heavy bag of delicious Guyanese cook up rice (a common kind of Guyanese fried rice cooked with coconut, meat, and peas), pepper pot, chicken roti, and a bag full of bread and Guyanese pastries fresh out of the oven.

Cultural Researcher Trinh Nguyen is leaving QBG to pursue her PhD in Asian Theater at the University of Hawaii. We know she'll keep in touch and continue to contribute to QBG's growing body of knowledge about cultural traditions around the world. Thank you and good luck to Trinh!

Come join us

to discuss the connections between the plants, people, and cultures of Queens. Be a part of sharing,

documenting and preserving local knowledge of the cultural uses of plants from around the world.

Members of the community are invited to participate and share their traditions and knowledge.

This forum is free and open to everyone. For more information and to RSVP, please contact Jillian De Gezelle, Cultural Researcher, at 718.886.3800 ext. 224 or by e-mail at cresearch@queensbotanical.org.

Participatory Monday, October 4, 7 pm

Ethnobotanical Wednesday, October 27, 7 pm

Research Monday, November 15, 7 pm

Forums Wednesday, December 8, 7 pm

Just For Kids!

Our popular series of weekend workshops for children ages 3 to 12 continues this fall with education instructors and friends. Space is limited, so arrive early to guarantee your place! Please register in the lobby of the Administration Building prior to each program. Workshops begin promptly and last approximately one hour.

Chinese Moon Festival

Saturday, October 2, 1 pm

Fee: \$10; \$5 members, per family

Come learn about the Chinese Moon Festival, celebrating the biggest and brightest full moon of the year. Hear the legend of the moon fairy, Chang E and her pet, the Jade Hare, have tea and traditional Chinese moon cakes, and make your very own Chinese Moon Fairy.



Seed Saving

Saturday, October 16, 1 pm

Fee: \$10; \$5 members, per family

Harvest your own flower and vegetable seeds from our botanical garden and use your artistic talents to create your own beautiful seed packets, complete with plant portraits and planting information. Take your packets home and save for planting next spring!

pumpkin patch

Sunday, October 24, 1 to 4 pm

Fee: \$10; \$5 members per child (includes pumpkin and workshop)

Join Count Dracula and other whimsical characters as the Garden transforms the plant shop into a pumpkin patch. Children choose their own pumpkin and get to paint it and may also create a Green-Haired Monster while enjoying some Halloween treats.



día de los muertos/day of the dead

Saturday, October 30, 1 pm

Fee: \$10; \$5 members, per family

Come learn about *Día de los Muertos*, an important holiday in Mexican culture. Learn about the significance of the bright orange marigolds, try the holiday's traditional bread, *pan de los muertos*, and make your very own *calavera*, a colorful, whimsical skeleton figurine.

Fall 2004 Adult Education Courses

Registration for the following courses is through Queensborough Community College. Please call 718.631.6343. Classes are held at Queens Botanical Garden. For more information on course contact, please call Betty Scott at 718.886.3800, ext. 230.

Fall Pruning Workshop

Thursday, October 21, 7:30 to 9:30 pm and
Saturday, October 23, 9 am to 12 noon

Fee: \$65

Learn what to prune in the Fall, which tools to use and ways to promote healthy plant growth through proper pruning. Arborist Larry Borger will show which plants should not be pruned in the fall. Written instructional materials provided: bring your own shears and/or saw to the Saturday session that will be held outdoors. Note: Rain date for second session is Saturday, October 30.



Flower Creations For All Occasions

Tuesday(s), October 12 and 19, 7:30 to 9:30 pm

Fee: \$125 (materials included)

Learn how to prepare and use cut flowers in arrangements, corsages and bouquets. Enjoy a

fun evening with instructor Joe O'Donnell, a renowned florist with many years experience. He will give you useful hints on where to obtain flowers and how to care for them so they will last. Using balance, form and color, you will make your own flower arrangement to take home in each session. Limited to 12 students.

Wedding Flowers

Tuesday, October 26,
7:30 to 9:30 pm

Fee: \$75 (materials included)

Joe O'Donnell, a professional florist with over 40 years experience has taught a consistently popular course on "Flower Arranging for Profit" for many years. By popular demand, we are now offering this specialty course for those interested in breaking into the floristry profession or in doing arrangements on their own. Wedding bouquets, arrangements and other uses for flowers at weddings, such as corsages, will be demonstrated. Each participant will make and take home their own hand-held flower arrangement using a variety of greens and wedding flowers. Limited to 12 students.



Basket Arrangement of Flowers

Thursday, November 18,
7:30 to 9:30 pm

Fee: \$70 (materials included)

Beautify your dining table for any occasion with an exquisite basket filled with seasonal flowers and autumn foliage. Learn about arrangement techniques of color and balance and methods of flower and foliage preservation. Bring your own scissors. Each participant will make his or her own flower arrangement. Limited to 12 students.



Holiday Wreath Making Workshop

Thursday, December 2, 7:30 to 9:30 pm

Fee: \$75 (materials included)

Queens Botanical Garden's handcrafted wreaths are justifiably famous. Make your own personal wreath creation under the direction of QBG instructors. Learn about varieties of greens, suitable styles of ribbon, and use of decorative materials, both natural and manmade. Bring pruning shears. Enrollment limited to 18.

Autumn Talks

Welcome fall with our lineup of talks presented by QBG staff and colleagues, on topics of interest to all gardeners. Visit the Information Desk in the Administration Building for program location.

Natural Gardening Series— Fall Focus

Backyard Composting

Saturday, October 9, 12 noon

Fee: No charge; Funded by the New York City Department of Sanitation.

Autumn leaves will soon be falling and now is the time to learn how to recycle them into “black gold” for next season’s plantings. Join QBG’s director of education and compost expert Patty Kleinberg and learn the simple secrets to a steaming pile.

Putting Your Garden to Sleep

Sunday, October 17, 1 pm

Fee: \$10; \$5 members

Autumn is time to clean up and prepare your garden for its winter sleep. Join horticulturist Zofia Pienkos and learn the basic tasks needed for a healthy spring wake-up. Techniques covered include digging up and storing tender bulbs, potting up favorite herbs for winter flavoring, cleaning out spent plants and preparing the soil, pH testing and adding amendments such as lime, winter mulching, and planting cover crops for fallow beds. Ms. Pienkos will also discuss transplanting of perennials, trees, and shrubs since fall is the ideal time as well as how to properly clean, oil, and store tools and equipment.

Spring Flowering Bulbs

Sunday, October 31, 1 pm

Fee: \$10; \$5 members

Do you envy those gardens with bright spring color? Fall is the time to put spring-flowering bulbs into the ground for next year’s riot of color. Horticulturist Zofia Pienkos will show you how to select quality bulbs, prepare soil, plant, fertilize, and mulch bulbs. She will also show how to force bulbs for pleasing indoor color when the days are short and gray.

A Cottage Garden In an Urban Yard

Sunday, November 14, 1 pm

Fee: \$10; \$5 members

Plan a cottage garden for next year. Cottage gardens are vibrant, eccentric and reflect the personalities and moods of their gardeners. How

can cottage garden designs work in an urban neighborhood? Which plants will give you years of color, fragrance and utility? Horticulturist Cynthia Reed briefly discusses the history of cottage gardens in America, how to plan a design and where to purchase seeds and plants. Gardening with heirloom plants will be highlighted.

Herb Series

Thyme Focus

Sunday, October 3, 1 pm

Fee: \$10; \$5 members

Besides being used in such blends as Herbs de Provence and Cajun seasonings, this versatile and powerful herb is the main ingredient in Listerine, Pertussin, and Vicks VapoRub. Herb guru Cynthia Reed discusses its culinary and medicinal uses and the numerous varieties that are available to grow.

Sacred Herbs of the Celts: Samhain (Halloween)

Sunday, October 24, 1 pm

Fee: \$10; \$5 members

Bonfires of rowan wood, Wicce on broomsticks, the mournful cypress housing the spirits of the dead. Samhain (pronounced, sow-in) means “end of summer.” A time when the veil between the worlds of the living and dead are at their thinnest. Cynthia Reed discusses what herbs were used to divine the events of the coming year and what herbs were used in the famous flying ointments used by the Wise Women (Wicce). Come and learn the truth about this ancient holy day and the sacred plants used by the Celts.

Sage Focus

Sunday, November 21, 1 pm

Fee: \$10; \$5 members

One of the main ingredients in poultry seasonings, sage has important uses beyond the kitchen. Sage may boost insulin activity, adds mystery to incense and potpourri and is traditionally used to darken hair. Learn more about this powerful herb as Cynthia Reeds explores sage in depth.

Medicinal Herbs

Sunday, December 5, 1 pm

Fee: \$10; \$5 members

Cynthia Reeds leads an exploration on traditional medicinal uses of non-exotic herbs — how to identify, grow, harvest and prepare and their folklore uses. The focus is on common, readily available herbs.

Making Herbal Wreaths

Sunday, December 12, 1 pm

Fee: \$10; \$5 members

Wreath making is one of the most popular herbal crafts. There are endless combinations of textures and colors that can be combined to make wreaths that complement your tastes and decor. Cynthia Reed will demonstrate and cover basic guidelines for making a wreath from fresh herbs that will dry on the frame.

The Herbs of the Vikings: Yule

Sunday, December 19, 1 pm

Fee: \$10; \$5 members

Bayberry candles, Yule logs, mistletoe over the doorway, holly wreaths and spiced cider. We will explore the symbolism behind these traditional Scandinavian holiday foods and decorations and the traditional medicinal uses of these herbs.

SPECIAL PROGRAM

Art in the Garden: Expressive Arts Workshop For Women

Sunday, November 7, 1 to 4 pm

Fee: \$10; \$5 members (materials included)

Experience the healing force of art and bring a sense of play and wonder into your life. Using the Expressive Arts, an inter-modal approach to exploring creativity (drawing, clay, journaling, collage, sounding, movement) we will explore our creative selves in a fun and nonjudgmental atmosphere. Manjusha Shandler, a graduate of the Person Center Expressive Arts Therapy Institute, will teach this session using natural and recyclable materials. She will create a supportive environment that enables exploration and sharing through art, using natural materials. Ms. Shandler works with natural materials and recycles things that would otherwise be garbage for artistic creation and expression. No prior art experience necessary.

Herbology for kids Continues!

Join horticulturist Cynthia Reed as she unveils the secrets of Alchemy and shows how to make dream pillows, charm bags, and potions while exploring the fascinating world of herbs. These workshops are best suited for children ages 7 and up. Adults are welcome to join in on the fun. Materials fees are \$10, \$5 for members and will be charged for each individual making potions or other Herbology items.

Herbology IV

Saturday, October 9, 1 pm

Learn how to make dream pillows and gris-gris bags which people in New Orleans call mojo pouches. Some herbs are great for inducing sleep others better at simply calming nerves. Discover which ones to use, get recipes for different uses, and make a decorative dream pillow to take home.

Herbology V

Saturday, October 23, 1 pm

Secrets of Alchemy I. This is a serious, two-part course covering the concept of the transformation integral to alchemy using the study of plant development from cell to seed to harvest. The fun part is that this all ties in to the focus of J.K. Rowling's first book: *Harry Potter and the Sorcerer's Stone* and students get a list of the magical properties of herbs, metals, and gemstones.

Herbology VI

Saturday, November 13, 1 pm

Secrets of Alchemy II: The Crucible. Students may recognize the theme from *Harry Potter and the Goblet of Fire* as students learn to properly record, measure, weigh, and prepare plant materials used in potions.

Herbology VII

Saturday, November 20, 1 pm

Fortune Telling with Herbs I. Learn the art of "tasseography and cafedomancy" or how to read tea leaves and coffee grounds. Discover the difference between teas, infusions, and decoctions and how to choose quality teas. Explore the history of tea, different tea varieties, and how to properly brew tea.

Herbology VIII

Saturday, December 4, 1 pm

Fortune Telling with Herbs II: the Herbal Tarot. The focus is on concepts of Tarot as a way to enhance the ability to focus and listen to one's intuition. The study of psychophysical energies of herbs is introduced.

Why Not Become A Member?



			free parking weekdays/weekend parking passes and discounts	free parking	seasonal newsletter	free plant	invitation to events	discounts on programs	10% shop discount	members only plant sale	seasonal e-mail greetings	free admission to adult program	free admission to Just For Kids/ workshop	seeds and planting instructions	garden tour	special QBG gift	discount on room rentals	member luncheon	priority seating at gala and other events	lunch with the board chair
Individual	1 adult	\$35	4		☉	☉	☉	☉	☉	☉	☉	1								
Individual Senior	1 adult age 62 and up	\$30	4		☉	☉	☉	☉	☉	☉	☉	1								
Dual	2 adults in a household	\$50	6		☉	☉	☉	☉	☉	☉	☉	2								
Dual Senior	2 adults age 62 and up in a household	\$45	6		☉	☉	☉	☉	☉	☉	☉	2	2							
Family	2 adults and 4 children in a household	\$60	10		☉	☉	☉	☉	☉	☉	☉	2	2							
Supporting		\$100			☉	☉	☉	☉	☉	☉	☉	2	2		☉	☉				
Friend		\$250			☉	☉	☉	☉	☉	☉	☉	2	2		☉	☉	☉	☉		
Patron		\$500			☉	☉	☉	☉	☉	☉	☉	2	2		☉	☉	☉	☉	☉	
Life Member		\$5,000			☉	☉	☉	☉	☉	☉	☉	2	2		☉	☉	☉	☉	☉	☉
Organization		\$150			☉	☉	☉				☉					☉				

Membership Category:

- Individual \$35 Please call me about the Adoption Program.
- Individual Senior \$30 Please call me about the Planned Giving Program.
- Dual \$50
- Dual Senior \$45 My check is enclosed, made payable to:
Queens Botanical Garden, 43-50 Main Street, Flushing, NY 11355
- Family \$60 Mr./Mrs./Ms. _____
- Supporting \$100 Mr./Mrs./Ms. (if applicable) _____
- Friend \$250 Address _____
- Patron \$500 _____
- Life Member \$5,000 City/State/Zip _____
- Organization \$150 Telephone _____ E-mail _____
- Yes, I want to receive seasonal e-mail announcements.

*QBG respects the privacy of its members and will not disseminate the mailing list to other organizations and outside sources.

The Queens The Queens Botanical Garden, an independent not-for-profit institution located on City-owned land, is governed by a volunteer board of trustees. It is partially supported by public funds through the New York City Department of Cultral Affairs; the Zoos, Botanical Gardens, and Aquariums Grant Program of the New York State Office of Parks, Recreation, and Historic Preservation; Queens Borough President Helen Marshall; the New York City Council; State Senator Frank Padavan; State Senator Serphin R. Maltese; and the New York City Assembly Queens Delegation. Additional support through private sources includes contributions from corporations, foundations, and individuals.



Queens Botanical Garden

43-50 Main Street, Flushing, NY 11355
718.886.3800 www.queensbotanical.org

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WHAT'S INSIDE:

The Green Design Project Gets an Award!

Research: Meet Ann Jeet

Attend one of our exciting workshops:

Just for Kids! Pumpkin Patch

Sunday, October 24

Just for Kids! Día de los Muertos/Day of the Dead

Saturday, October 30

Herb Series: The Herbs of the Vikings

Sunday, December 19

AND MORE...

Calendar of Events

Saturday, October 2

Just for Kids! Chinese Moon Festival, 1 pm

Sunday, October 3

Herb Series: Thyme Focus, 1 pm

Saturday, October 9

Herbology IV, 1 pm

Natural Gardening Series:

Backyard Composting, 12 noon

Saturday, October 16

Just for Kids! Seed Saving, 1 pm

Sunday, October 17

Natural Gardening Series:
Putting Your Garden to Sleep,
1 pm

Saturday, October 23

Herbology V, 1 pm

Sunday, October 24

Herb Series: Sacred Herbs of the Celts: Samhai (Halloween), 1 pm

Just for Kids! Pumpkin Patch, 1 pm

Saturday, October 30

Just for Kids! *Día de los Muertos/Day of the Dead*, 1 pm

Sunday, October 31

Natural Gardening Series: Spring Flowering Bulbs, 1 pm

Sunday, November 7

Special Program: Art in the Garden, 1 pm

Saturday, November 13

Herbology VI, 1 pm

Sunday, November 14

Natural Gardening Series: A Cottage Garden in an Urban Yard, 1 pm

Saturday, November 20

Herbology VII, 1 pm

Sunday, November 21

Herb Series: Sage Focus, 1 pm

Saturday, December 4

Herbology VIII, 1 pm

Sunday, December 5

Herb Series: Using Medicinal Herbs, 1 pm

Sunday, December 12

Herb Series: Making Herbal Wreaths, 1 pm

Sunday, December 19

Herb Series: The Herbs of the Vikings: Yule, 1 pm

General Information

FALL HOURS (through October)

Tuesday through Friday, 8 am to 6 pm

Saturday and Sunday, 8 am to 7 pm

WINTER HOURS (November through March)

Tuesday through Sunday, 8 am to 4:30 pm

Closed Mondays year-round, except legal holidays

PLANT SHOP

Saturday and Sunday, 11 am to 4 pm

Plant Shop closes for the season on Sunday, October 24

PLANT INFORMATION

Tuesday and Friday, 9 am to 4 pm

COMPOST INFORMATION

compost@queensbotanical.org

QBG WEB SITE

www.queensbotanical.org

GETTING HERE

QBG is accessible by car, bus, train, and the Queens Culture Trolley Loop (Sundays only). Admission is free. Parking is \$5, \$3 members; days and hours vary by season. For complete travel directions and further information, call 718.886.3800.

Parking will be re-located to another part of the Garden part-way through the Fall. Call for update.

Support for Queens Botanical Garden News, public programs, and other Garden initiatives has been provided by the New York City Department of Cultural Affairs; the New York City Council; the Zoos, Botanical Gardens, and Aquariums Grant Programs of the New York State Office of Parks, Recreation, and Historic Preservation; State Senator Frank Padavan; State Senator Serphin R. Maltese; the New York State Assembly, Queens Delegation. QBG also thanks JPMorgan Chase; Con Edison; the Lily Auchincloss Foundation, Inc.; Frank J. Antun Foundation, KeySpan Foundation, Pfizer Foundation, S.H. and Helen R. Scheuer Foundation, TIAA-CREF, Macy's East, Harriet Ford Dickenson Foundation, Booth Ferris Foundation, Robert Sterling Clark Foundation, and individual contributors for additional support.

