

October 10, 2011



## PARK PICKS by FRIENDS OF THE ALLENTOWN PARKS



*Join Friends today! Become a member and help make Allentown's great park system even better.*

### “A London Plane-Tree” by Amy Levy

Green is the plane-tree in the square,  
The other trees are brown;  
They droop and pine for country air;  
The plane-tree loves the town.

Here from my garret-pane, I mark  
The plane-tree bud and blow,  
Shed her recuperative bark,  
And spread her shade below.

Among her branches, in and out,  
The city breezes play;  
The dun fog wraps her round about;  
Above, the smoke curls grey.

Others the country take for choice,  
And hold the town in scorn;  
But she has listened to the voice  
On city breezes borne.



Hawthorne berries

### Upcoming Events

**22 Oct—10:00 a.m. Discovery Walk @ South Mountain Reservoir—**  
**“Introduction to Mosses” led by local botanist Claudia Steckel.**  
**info@allentownparks.org or 610-432-7275 for more details.**  
**Meeting location to be advised.**

### Wonderful World of Trees

This past Saturday was a beautiful fall day, just perfect for a **Discovery Walk** at the Cedar Creek Arboretum. For three hours arborist Randy Fey treated participants to a wonderful stroll in the park, identifying over 45 different varieties of trees.



Did you know:

- that tree roots may be two to three feet longer than the tree “drip line?”
- that the needles of the Grand Fir have a citrusy smell?
- that a Laurel Oak in the arboretum may be over 200 years old?
- that, on average, trees have three to seven major roots?

### Not Your Grandmother's Canning

Think you can “put up” applesauce just like Grandma did? Better think again.



Canning procedures have changed since your grandmother's day, says a Penn State Cooperative Extension consultant and the reason is simple: updated techniques and equipment produce tastier fruits, vegetables and preserves while ensuring your family's good health. Close attention to food safety is the watchword for today's food preservers.

Louise Melcher, Penn State master gardener and food preservation expert, recently did a presentation for **Friends** on extending the fall harvest. She explained the correct methods for “putting up” low-acid vegetables as well as more acidic fruits and jams.

Melcher's one-hour session was an introduction to the subject, intended to whet participants' appetites for a more comprehensive class given by the Cooperative Extension Service. Her show-and-tell demonstration showcased apple butter that she had produced from homemade applesauce. “Yum” was the group's unanimous reaction upon tasting this popular condiment.



One participant even spotted a “globule” which was the result of a pine Pitch Mass Borer (insect).

Do you know what creates the vibrant colors of the beautiful fall foliage? Chlorophyll is the green pigment found in almost all plants which allows them to obtain energy from light. A reduction in the production of chlorophyll reveals the true colors of the leaves.



Wrapping up her presentation, Melcher again emphasized the importance of using proper equipment and adhering to current canning guidelines. Read the instructions, follow the rules and **don't** try to duplicate Grandma's methods, she said.

“Safe food is delicious food. And it's so easy to be safe.”

For information about future **Discovery Walks** and other programs contact us or visit our website [www.allentownparks.org](http://www.allentownparks.org). **See you in the parks!**

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