



WAYNE COUNTRYSIDE GARDEN CLUB NEWSLETTER

May 2026

PRESIDENT'S MESSAGE

Dear Garden Club Members,

Well, it certainly has been an interesting spring so far with temperatures exceeding 80 degrees, only to plummet back into the 30s overnight. As we all know, it's wise to plant after Mother's Day, even though we're often tempted to plant sooner. Seeing frost on the ground these past few mornings have made me thankful that I wasn't fooled by Mother Nature this year!

I hope everyone has taken/is taking advantage of the Spring Flower Sale through Clesens and Heinz. Please be reminded that the *WCGC Shopping Days* at Heinz are from **Monday, May 11th – Friday, May 15th**. Be sure to show them the "**Plant and Earn**" flyer so our club earns a percentage of your purchase. All of the profits from these sales go toward the wonderful charities chosen last year, We Grow Dreams and Charity Blooms.

The Spring Luncheon at Dunham Woods is upon us! Tina Aronson has arranged for speaker Rebecca Tulloch to present "The Women Who Measured the Stars". I'm very much looking forward to this fabulous event and seeing as many of you as possible. If you are unable to attend but would still like to participate, raffle tickets are available for purchase through our WCGC website. We will be sending out an email with pictures of the different raffle baskets as we get closer to the date. Stay tuned...

A huge thank you to our magnificent Debra Galloway for putting together a very special flower basket in recognition of Teachers Appreciation week at Wayne School. We appreciate our teachers and all who support them!

Some dates to put on your calendar:

- May 16th – Spring Civic cleanup, 9:00am at the Butterfly Garden
- May 21st – Annual Spring Luncheon, 11:00am at Dunham Woods Riding Club
- June 14th – Flag Day, 3:45pm at Little Home Church
- June 18th – Transitioning into Natives, 6:30pm at Little Home Church

If anybody has questions, suggestions, concerns, program ideas, gardening tips for the website, etc., please let me or any of the Committee Chairs know. Together, we make our community strong, safe and beautiful!

Jessica Alex-Lampugnani
President

“The glory of gardening: hands in the dirt, head in the sun, heart with nature. To nurture a garden is to feed not just the body, but the soul.”

- Alfred Austin



WAYNE COUNTRYSIDE GARDEN CLUB
PLANT & EARN FUNDRAISER

Shop at Heinz Brothers
Monday - Friday 9 am-6 pm
May 11th -15th

10% of your purchase is donated to WCGC



Bring this flyer to checkout.
Cashier, please put purchases linked to
F1 Customer Field WCGC.

2010 E. Main Street. | St. Charles, IL - 630-377-6288

Wayne Countryside Garden Club cordially invites you to:

A Luncheon Among the Stars

Please note that the RSVP deadline for the spring luncheon is fast approaching on May 10th.
If you're unable to join us in person you can still be part of the fun by purchasing raffle tickets or a centerpiece at this link:
<https://www.waynecountrysidegardenclub.org/program052126>
It's a great way to support the event and still have a chance to win!

Presented by Rose

Dunham Woods
33W333 Army
Wayne, IL

11am Check In
Raffles & Silent Auction
12pm Luncheon
1pm Presentation



This Special Fundraiser Supports
We Grow Dreams & Charity Blooms

We Need Volunteers!

There are still a lot of unfilled volunteer opportunities listed on our website. It's easy to sign up - [just click here!](#)

Please remember that per our Bylaws each Garden Club member must volunteer for at least two activities per year.

Thank you for your membership and your involvement! If you have any questions or concerns please reach out to Carol Kohley or Melissa Bowers, Membership Chairs.



University of Illinois Extension Horticulture Educators'

Good Growing Podcasts

Each week join University of Illinois Extension horticulture educators Chris Enroth and Ken Johnson for helpful tips and tricks to keep you and your landscape growing year-round. Available on both [YouTube](#) and [Apple Podcasts](#).



In honor of Arbor Day, this week's episode is [Tree Care Pet Peeves](#) in which the team discusses six hot-button issues related to improper tree care, including tree topping, the misuse of plastic sheeting under mulch, and co-dominant leaders. Listen to discover the other three pet peeves and what can be done to better support tree health.

Topics of other recent episodes include:

- [Common Tree Diseases and Insect Pests in Illinois and What to Do About Them](#)
- [Favorite trees for spring: Trees we look forward to every year](#)
- [Planting with Purpose: Tree Equity and Our Communities](#)
- [From Ancient Crop to Modern Gardens: The Fascinating Story of Figs](#)
- [Growing something new: Plants we're trying in 2026](#)
- [Spring Garden Problem-Solving: Weeds, Water, Pests, and Cold Snaps](#)
- [Looking toward spring: Our favorite spring flowers](#)
- [The big, colorful world of Crocus](#)
- [Kicking Off the 2026 Grow Along: What We're Growing and How to Join](#)



Upcoming Local Events



May 15, Friday, 1:30 pm - 2:30 pm

Forest Preserve District of Kane County, Folklore of Flowers

Who is Jack and why is he in a pulpit? What was the traditional use of Bloodroot? Learn the answers to these questions, and more, as we explore the woodland diversity of this preserve while listening to stories and learning about uses of our native wildflowers. Tekakwitha Woods Forest Preserve. To register: visit www.kaneforest.com/register, call 630-444-3190 or email programs@kaneforest.com.

June 3, Wednesday, 6:00 pm - 7:30 pm

Geneva Park District, Intro to Wildflower Identification

Learn how to identify wildflowers like a pro! We will learn botany basics and foundational skills for identifying common flowering plants in the Midwest. Then we will head to the field for a hike and put our new botanical skills to the test. \$10 registration fee. Peck Farm Park, 4038 Kaneville Road.

June 5, Friday, 7:30 am - 9:30 am

Forest Preserve of Dupage County, Bird Walk

Bring your binoculars and enjoy birding camaraderie as you learn ID tips and tricks and look for migrating birds on a casual 2-mile guided walk for beginning to advanced birders. Ages 18 and up. \$5 per person. Register online or call 630-933-7248.

June 6, Saturday, 9 am - 12 pm

Kane County Master Gardener Plant Sale

Come see garden plans come to life at the Idea Garden, and pick up plants and advice for your own garden from trained Kane County Master Gardener volunteers. The sale includes plants the Master Gardeners have grown from bare roots, division, and winter sowing. Proceeds support local community garden projects and other Extension programs. Master Gardener Idea Garden, 3480 IL Route 38, St. Charles IL

Get Creative With Kitchen Scraps

Reduce waste and increase your kitchen creativity with these tips for giving new life to veggie peels, citrus rinds, and more.

BY ADAM MEYER

YOU'RE CHOPPING carrots for dinner when you reach for the compost bin, sweeping the tops and ends into it without a second thought. A moment later you're juicing a lemon and tossing away the rind. That crusty loaf of sourdough on the counter? It's been there over a week, and it's off to the trash.

We've all done it. In the rush of cooking, food scraps tend to fall into two categories: compostable or disposable.

But many of these so-called scraps are culinary building blocks in disguise.

In today's food landscape, where prices are high, waste is widespread, and sustainability is more urgent than ever, it pays to rethink what we throw away. An estimated 30 to 40 percent of the U.S. food supply is wasted each year, contributing to both landfill waste and greenhouse-gas emissions. Yet plenty of food scraps that we treat as trash could be tomorrow's secret ingredients.

Saving scraps can also help you become more resourceful in the kitchen, explains environmental activist Bea Johnson, author of *Zero Waste Home*. "For me, it's about creativity, but the cost savings are a reward for anyone."

Whether you're trying to stretch your budget, reduce waste, or flex your creative muscles, these tips can help you look at your kitchen scraps in a whole new light.

CITRUS PEELS

"My favorite wasted scraps are citrus peels for zest," says Auset Shridevi, the executive chef for the website Eating Love. Shridevi likes to use a Microplane, an ultrasharp hand grater that yields fine, flavorful zest — "perfect for just about any baked good or cream frosting."

Shridevi uses citrus zest in savory cooking, too. "For something savory, lemon or lime zest with garlic, fresh herbs, and avocado oil makes a great rub for marinating chicken or fish," she explains. Or mix orange zest with sugar to adorn the rim of a favorite beverage.

You can dry your citrus zest or use it fresh, or try this simple method to make citrus salt:

- Zest your citrus.
- Spread the zest on a baking sheet. Dry it at the lowest oven setting, or leave it at room temperature until it's dry and brittle.
- Mix about 1 tablespoon dried zest with ¼ cup sea salt. Use citrus salt on roasted veggies or grilled fish, or as a rim for a summer mocktail. (Try it with our Pink Grapefruit Margarita at ELmag.com/summermocktails.)

VEGGIE PEELS AND ROOTS


Many peels and root ends left over after chopping vegetables can become a flavorful stock.

Johnson likes to collect veggie peels and roots in a jar and store them in the freezer for an easy, scalable stock method. "When the jar is full, throw the scraps into a pot, cover them with water, bring to a boil, simmer for 15 minutes, then strain."

Shridevi recommends cooking your stock over low heat to preserve delicate flavors. "Avoid bittering veggies like broccoli, cabbage, or collard greens," she advises.

Your homemade stock can become the base for soups or sauces, adding depth while sidestepping food waste. (Try it in our Kale, White Bean, and Fennel Soup at ELmag.com/kalebeansoup.)

You can also use the stock for cooking grains or legumes. Refrigerate your stock for up to five days, or freeze it in portions for several months.

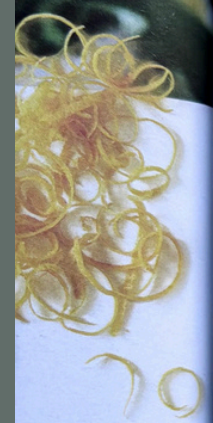


LEAFY TOPS

People frequently discard scraps like carrot greens, beet tops, and radish leaves, but these leftovers pack a ton of flavor and nutrition.

If you're short on time, a quick sauté of any leafy tops with garlic and oil makes a simple, easy side dish. Additionally, a vibrant pesto of carrot greens with garlic, nuts or seeds, olive oil, and lemon juice or zest can transform a sandwich or pasta. (Try our Anything Pesto at ELmag.com/pesto.)

Leafy tops are lightweight and easy to store. Just wash the leaves, pat them dry, and wrap them in a paper towel. Store wrapped greens in a loosely sealed bag in your crisper drawer for up to five days.




STEMS AND CORES

Stems from broccoli, kale, and collards tend to end up in the compost pile, but these commonly neglected bits are nutritious and edible.

"Vegetable stems do not need to be discarded," Johnson says. "I chop them and add them to the dish instead. Chopping or peeling stems can make them easier to handle."

For example, you can peel thick broccoli stems and slice them into matchsticks for stir-fry, or chop collard stems small and use them in soups or sautés with herbs and garlic.

Because they're tougher, these stems may take a few extra minutes to fully cook, but they'll reward you with texture and flavor that you'd otherwise miss out on.




STALE BREAD

There's no need to throw out that good loaf gone stale. As long as it's not moldy, dried-out bread can be made into croutons, breadcrumbs, panzanella, or bread pudding.

"The easiest is repurposing stale bread for croutons or breadcrumbs," Shridevi says. "If the bread is only slightly stale, you might need to dry it further in the oven for 15 minutes at 250 degrees F. Then chop it to your desired size or pulse it lightly in a food processor."

You can season and toast chopped bread to make croutons, or use ground breadcrumbs as filling for stuffed mushrooms, peppers, and more.



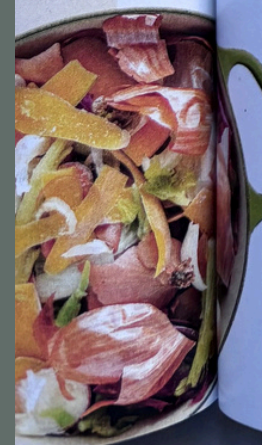
EGGSHELLS AND COFFEE GROUNDS

Before discarding your coffee grounds or eggshells after breakfast, consider giving them a second life in your garden.

Eggshells and coffee grounds are rich in nutrients that support strong plant growth. Crushed eggshells add calcium to the soil, which helps prevent blossom-end rot in tomatoes and peppers; coffee grounds provide nitrogen to boost leafy greens and herbs.

To prepare these food scraps for the garden, follow these steps:

- Rinse the eggshells and let them dry before crushing them.
- Let the coffee grounds air-dry to prevent mold.
- Sprinkle directly into the soil or mix into your compost for an easy, eco-friendly fertilizer that keeps your garden thriving.



SOMETIMES your scraps just won't work in cooking, and that's OK. If all else fails, many of these scraps make ideal compost matter.

If you're able to compost your scraps, the most convenient place to collect them is in a designated countertop compost container. Keeping a large outdoor compost bin, meanwhile, is an affordable and efficient way to transform your

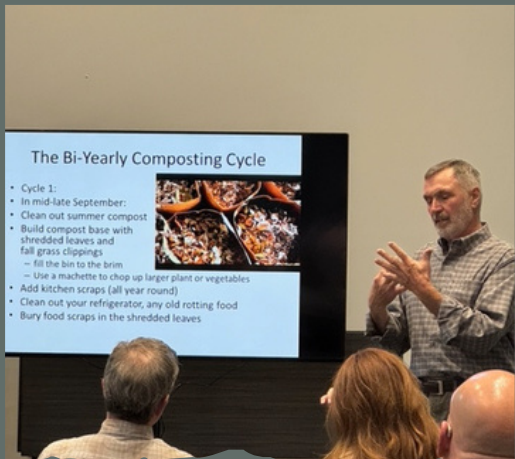
kitchen scraps into gardener's gold. (Try our simple six-step method to start composting at ELmag.com/composting.)

You can also try keeping your compost in the freezer, which can eliminate bugs and odors — a great solution for those without much counter or yard space, or for people who want to save scraps over time before taking them to a community drop-off site. ♻️



ADAM MEYER is a writer based in British Columbia, Canada.

April's Backyard Composting Presentation



WCGC's Donated Centerpieces at Little Home Church's Annual Fundraiser



2026 Garden Club Events Schedule

(There are more details about each program in your yearbook)

May

- May 16th @ 9 a.m. Spring Civic Clean Up at the Butterfly Garden, Wayne.
- May 21st @ 11 a.m. WCGC Spring Luncheon at Dunham Wood Riding Club.

June

- June 14th @ 4 p.m. Wayne's Annual Flag Day Parade. Line up outside Village Hall.
- Jun 19th @ 6:30 p.m. Transitioning your Home Garden to Native Plants (and Reduceing your Lawn!) at Little Home Church.

July

- Jul 16th @ 11 a.m. The Dark Sky at Little Home Church

August

- Aug 20th @ 10 a.m. The Farmacy Farmstead Tour and Picnic at 7260 Oakbrook Road, Newark, IL.

September

- Sep 17th @ 11 a.m. (rain or shine) Bison Tour at Burlington Forest Preserve, 13N240 Engel Road, Sycamore, IL

October

- Oct 15th @ 11:30 a.m. Cantigny Garden Tour at 1s151 Winfield Road, Wheaton, IL.
- Date TBD - Pumpkin Patch
- Date TBD - Trunk or Treat

November

- Nov 19th @ 6:30 p.m. Election of Officers and Potluck Supper at Little Home Church.

December

- Dec 3rd @ 10 a.m. Holly Hanging and Potluck Lunch at Little Home Church

2026 Club Leadership

OFFICERS

President: Jessica Alex Lampugnani

Vice President: Tina Aronson

Corresponding Secretary: Laura Long

Recording Secretary: Chris Spradlin

Treasurer: Angela Heathman

COMMITTEE CHAIRS

Budget: Angela Heathman & Melinda Keck

Civic: Doreen DeFilippis & JoAnne McElroy

Courtesy: Suzy Moore & Susi Winquist

Fundraising: Angela Heathman, Bobbi Higham & Melinda Keck

Garden Therapy: Kathie Connolly

History & Bylaws: Debra Galloway

Holly Hanging: The Board

Hospitality: Debra Galloway

Membership: Melissa Bowers & Carol Kohley

Newsletter: Karen Kaluzsa

Nominating: Gayle McCain

Photographers: Denise Figurski, Anne Gardner, Gayle McCain & JoAnne McElroy

Programs: Tina Aronson

Publicity: Tina Aronson

Website: Angela Heathman & Gayle McCain

Yearbook: Laura Long



*May is the month when
nature is reborn, and
everything is possible.*