

PECONIC LAND TRUST

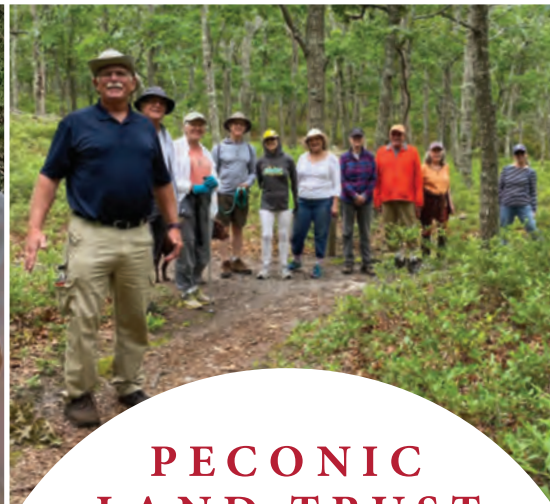


CELEBRATING 40 YEARS OF CONSERVING LONG ISLAND'S WORKING FARMS, NATURAL LANDS, AND HERITAGE FOR OUR COMMUNITIES.

ISSUE NO. 13

The Latest News from the Peconic Land Trust

SPRING 2023



PECONIC
LAND TRUST



1983 - 2023



From 40... To Forever

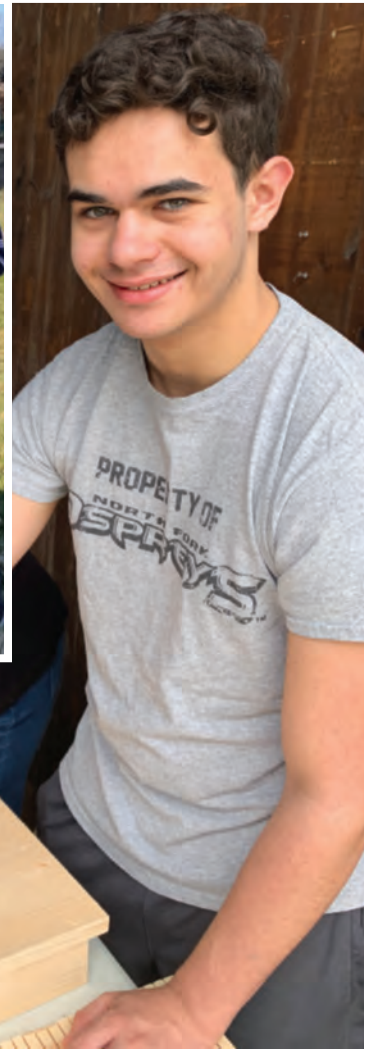
Since our founding in 1983, we have protected a range of working farms, woodlands, wetlands, shorelines, meadows, and sacred lands that remind us of Long Island's rural and cultural heritage. With you as our partner, we celebrate the many achievements in conservation we have made together across Long Island. Looking to the future, we will continue to engage you as our partner to achieve a vision for a Long Island where farms, nature, and communities thrive.

THIS NEWSLETTER CONTAINS EXCERPTS FROM OUR E-NEWSLETTER SERIES. TO STAY UP TO DATE, VISIT OUR **BLOG** AND **PLACES TO VISIT** PAGES ON OUR WEBSITE: [PECONICLANDTRUST.ORG](https://www.PeconicLandTrust.org)



Connections

Scenes from our late winter and spring programs.



PECONIC LAND TRUST



SAVE THE DATE

AUGUST 6, 2023

Through Farms & Fields

HONORING INVESTOR & AUTHOR HOWARD MARKS

PORT OF MISSING MEN
NORTH SEA | SOUTHAMPTON

WWW.PECONICLANDTRUST.ORG/TFF2023



De-Mystifying Orchids: A Tour at Bianchi Davis Greenhouses



Bill Bianchi was born into the flower business. Back in the '30s and '40s, his dad ran a robust greenhouse operation just outside New York City. At that time, women wore fresh flower corsages or pinned flowers to their hats. With demand high, Bill's father focused on growing

gardenias, roses, and other fresh flowers to create these beautiful pieces. However, these flowers had a short life-span. After being picked, sent to market, and sold, they only lasted a day or two. At the same time, exotic orchids from Asia were becoming very popular. Their blossoms could last for several weeks if kept moist and cool. As a young man, Bill was just learning the business and his father decided growing orchids would be Bill's responsibility. In 1954, he jumped in with both feet and never looked back.

Now 91 years old, Bill is still growing orchids! Even during his stint as a New York State Assemblyman from 1972 to 1994, Bill continued to build his orchid business. In fact, he named one of his orchids after Rosalyn Carter. There is a photo, prominently hanging in his Riverhead office, of him pinning an orchid corsage on Mrs. Carter's lapel. Today, Bill's greenhouses, operating in Riverhead and Florida, grow millions of orchids a year and specialize mainly in everyone's favorite, the phalaenopsis orchid. His greenhouses have the latest computerized technology that provides the right amount of water, the perfect temperature and humidity level, and the appropriate spectrum of light to encourage beautiful blooms.

On April 1, Bill hosted a group of avid orchid lovers as part of the Trust's *Connections* programming – the sixth



time he has graciously opened his greenhouse for an educational workshop. All who attended learned tips for growing beautiful orchids. Bill encourages participants to keep indoor winter temperature around 65 degrees to promote flower development, place the plant in a window with indirect sun to avoid overheating, watering only when their growing medium is dry to the touch – overwatering will kill them – and resist removing stems that have finished blooming. Leave the stem on and a new shoot will eventually form with new blossoms! Bill also generously provided every attendee with a gift of a beautiful creamy white and yellow orchid to bring home.

Our sincerest thanks goes to Bill Bianchi for his steadfast support and generosity. We are so grateful for the recurring invitation to visit!

This tour was part of the Trust's *From 40 to Forever...* *Connections* programs, highlighting some of the special places that the Trust has conserved over the course of our 40-year history.

The Riverhead location where Bill's greenhouses are situated was headed to development in the early 2000s when the Trust was asked to help and negotiated the sale of development rights on the land to Suffolk County. Once protected from residential development, Bill was able to purchase the farmland at an affordable price and expand his greenhouse operation. Today you can purchase Bill's orchids at most fine floral retailers across Long Island.



For more information about educational programs or if you have an idea to share, please reach out to Senior Manager of Outreach, Kathy Kennedy at KKennedy@PeconicLandTrust.org.

Be a Part of Quail Hill Farm in 2023



This year, our 34th season of community farming in Amagansett, will be all about getting back to our roots: using the techniques of regenerative agriculture to foster a farm that is rich in biodiversity

(over 500 varieties of vegetables, herbs and flowers), abundance (with new equipment to help manage weeds, drought and climate uncertainty) and community-building events.

But we're also digging deep to invest in the foundational infrastructure that supports our community farm. With a new barn under construction, we are embarking on a home farm transformation that will serve not only the farmers who learn and grow on this fine silt loam, but also the broader community of eaters, cooks, and lovers of land who make up our CSA membership!

This season, we will embark on the fourth season of our Farm to Food Pantry program, a large-format CSA that we run in partnership with our friends at the Bridgehampton Child Care and Recreational Center. Thanks to broad support from our membership base, we're able to continue this partnership free-of-charge to The Center and their clients. If you're able, please support our Farm to Food Pantry program.



From Farm to Table: First Peas of Spring Risotto

Shell about 1 1/2 lbs. of just-picked sugar snap and shucking peas, reserving the pods. Place pods in 8 cups boiling liquid (water and/or chicken stock; perhaps a cup of white wine).

Reduce heat to medium low and simmer pods for 1 hour. Drain, reserving liquid and pressing on pods to extract flavor, then discard pods. Keep broth warm over low heat. Melt 2 Tbsp. butter over medium heat.

Add 1 small minced onion and 2 oz. diced pancetta or ham (or 1/2 oz. soaked and drained porcini mushrooms; strain soaking liquid and add to stock). Cook stirring about 10 minutes until onions are golden. Add peas and 1/2 cup warm broth.

What Sets Quail Hill Farm Apart?

Be a part of our unique pick-your-own CSA- including unlimited flowers!

For pick-your own members, harvest your share twice a week, so you can pick up to 46 times with your 23-week summer share membership.

Enjoy bumper crops from other fields: harvested for you by us, your farmers, for pick-up at the Farm Stand on Birch Hill on harvest days. These bonus offerings include garlic, melons, cucumbers, zucchini, tomatoes, winter squash, sweet potatoes and more.

Enjoy farm events throughout the season such as our annual Plant Sale, midsummer Pot Luck Picnic, Tomato Taste-Off competition, and the return of our famous long table dinner in the orchard: At the Common Table.

Biweekly newsletters with unique QHF-inspired recipes, seasonal updates from your farmers, and news about on-farm events and workshops. And our famous long table dinner in the orchard, which returns this August: At the Common Table.

A focus on community environmental education and food access programming, which allows us to share our ethic of land stewardship and local food with more of our East End community.

For more information about supporting our Farm to Food Pantry program, please contact Senior Manager of Major and Planned Gifts Alison Delaney at ADelaney@PeconicLandTrust.org. To sign up for a 2023 Quail Hill Farm Summer Share, visit www.QuailHillFarm.org.

Cover and cook until peas are tender, about 3-5 minutes. Increase heat to high, uncover and cook off any remaining liquid. Add 2 Tbsp. olive oil and, when hot, add 1 1/3 cup rice. Stir to coat well. Add 3/4 cup more broth. Continue cooking, stirring and adding broth until rice is tender, but firm to taste, about 20 minutes. Remove from heat and season to taste with salt and pepper. Stir in another 2 Tbsp. butter, 1/2 cup minced parsley and 1/4 cup freshly grated Parmesan cheese. Cover and let stand a few minutes. Serve with additional cheese.

Serves 2 to 4

Submitted by Barbara DiLorenzo, adapted from Saveur Magazine



For more recipes inspired by the farm, visit our website www.PeconicLandTrust.org/QHFRecipes

Look Who's Farming with the Trust in 2023

Long Island's farms and farmers are central to our economy and the stewardship of valuable natural resources. Faced with intense development pressures and a lack of affordable farmland for both new and established farmers, the Peconic Land Trust is working to ensure that Long Island's farms and farming communities remain viable and productive now and in the future. This year we're excited to be leasing over 200 acres of farmland, to 27 farm operations, as part of our Farms for the Future Initiative. View the list of farmers below and to learn more about our Farms for the Future Initiative visit, www.PeconicLandTrust.org/Farms.

North Fork

Sang Lee Farms (Various Locations): vegetables, fruits, herbs, and flowers, sangleefarms.com

Ag Center | Charnews Incubator Fields (Southold)

Akio Shoji: Japanese vegetables

Coastal Roots Farm: vegetables, [instagram.com/coastalrootsny](https://www.instagram.com/coastalrootsny)

Fire for Effect Farm: vegetables, fireforeffectfarms.org

Hampton Oyster Co.: oysters, [instagram.com/hamptonoysterco](https://www.instagram.com/hamptonoysterco)

Heirloom Taste: tomatoes and other heirloom varieties

Priscilla's Farm: vegetables and flowers, [facebook.com/priscillaantoinettesgardens](https://www.facebook.com/priscillaantoinettesgardens)

Sweet Woodland Farm: medicinal and culinary herbs, sweetwoodlandfarm.com

Barra Farmland (Wading River)

Condzella's Farm: fruits and vegetables, condzellasfarm.com

Edwards Farm (Orient)

East End Flower Farm: sunflowers, eastendflowerfarm.com

Mill Lane Preserve (Peconic)

Catapano Dairy Farm: goats, catapanodairyfarm.com

North Fork Stewardship Center (Cutchogue)

McCall Ranch: cattle, mccallwines.com

Peconic Escargot: snails, peconicescargot.com

Shellfisher Preserve (Southold)

Noank Aquaculture Cooperative: shellfish

South Fork

Deborah Ann Light Preserve (Amagansett)

Amber Waves Farm: vegetables, fruits, herbs, and flowers, amberwavesfarm.org

Balsam Farms: vegetables, fruits, herbs, and flowers, balsamfarms.com

Bees' Needs: honey, beesneeds.com

Mike Tracey: vegetables

Ocean to Earth Gardens: vegetables, herbs, and flowers, oceantoeearthgardens.com

Sand & Soil: vegetables, sandandsoil.square.site

Summerhill Farm: trees and plants (nursery), summerhilllandscapes.com

Three Sons Farm: vegetables

Hayground Farm (Bridgehampton)

Remi Wesnofske Farms and Yellow Farm Barn: vegetables

Raynor Dibble Preserve (Eastport)

Sag Harbor Honey: honey, sagharborhoney.com

Schleicher Preserve (Bridgehampton) and Sutton Hoo Preserve (Sagaponack)

Mecox Bay Dairy: vegetables, mecoxbaydairy.com

Town Lane Preserve (Amagansett)

Amagansett Sea Salt: sea salt, amagansettseasalt.com

The Hoppy Acre: hops and peppers, thehoppyacre.com

Interested in learning more? Contact Director of Agricultural Programs Dan Heston, at DHeston@PeconicLandTrust.org.



**Donor Spotlight: Community Gardener
Greg Wiseman**

From the time I was old enough to stick a seed in the ground, I've loved gardening. As a young kid in Indiana, I helped plant, maintain, and harvest the large garden that fed my family through the summer and winter. Our weekend home in Southampton didn't have a good place for a vegetable garden, so I was thrilled when I learned that we could sign up for a plot in the community garden area of Bridge Gardens. We joined immediately and I started dreaming about the bountiful harvests to come.

I love Bridge Gardens because it shows how conservation can work for both nature and people. Native trees, shrubs and perennials provide a natural habitat for our local birds and pollinators. At the same time, the garden gives people a beautiful place to walk, garden, paint, or listen to live music with a picnic on a summer night. The programs that bring in children and adults to learn about nature and simply enjoy the property are a wonderful resource to the entire Long Island community.

Bridge Gardens and its Garden Director, Rick Bogusch, are constantly evolving the property to better serve the community and natural ecosystem. The organic fresh produce that Rick and his team grow for local food pantries helps address food insecurity while simultaneously providing food for pollinators and other insects. Plus, parts of what was originally a broad lawn are being converted to a native meadow, a stand of fruit trees, and more community garden plots!

My support of the Peconic Land Trust and Bridge Gardens fits with my goals of achieving local conservation success along with national and international conservation. Preserving our local history, the continuity of family farming, and public green space will help us maintain the beauty of the East End - and access to fresh food! These are the very reasons why so many people love and are drawn to this beautiful place.



I wish that more people were aware of the breadth of the work of the Trust. Many people know about the Trust's achievements in land conservation, but they're not aware of (and missing out on!) the many, many programs and projects that the Trust provides. Nature walks, paddle trips, educational events, and even vegetable gardening are just a few of the many programs that the Trust offers. I encourage everyone to leverage the access to nature and education that Peconic Land Trust provides.

Thank you, Greg Wiseman, for sharing your story, time, talents, and garden photos with us, and for being a Bridge Gardens member since 2017.

Interested in supporting the Peconic Land Trust through a garden membership? Contact Amanda Abraham, Director of Development, at AAbraham@PeconicLandTrust.org for more information about Bridge Gardens and how you can become a member.

Increase your impact by becoming a
Peconic Partner

Your monthly Annual Fund gifts provide the Trust with the steady income needed to quickly adapt to constantly changing conditions. Every month you are protecting our working farms, natural lands, and heritage.

You make our work possible!

Thank you.

Giving is easy!

Simply return the enclosed gift envelope, or visit us online.

www.PeconicLandTrust.org/GiveMonthly

Call us at 631.283.3195 or email us at: Info@PeconicLandTrust.org.

Pollination Station

Partnering for Pollinators



The Peconic Land Trust has joined the **Suffolk Alliance for Pollinators (SAP)**, a new initiative created by Cornell Cooperative Extension of Suffolk County. This coalition of environmental organizations, garden clubs, municipalities, libraries, civic groups, and more are all working together to create a corridor of gardens and natural places on Long Island that will support the needs of pollinating insects and wildlife critical to agriculture, food systems and ecosystems. SAP hopes to amplify a larger national effort to create a “pollinator pathway” that will support a wide variety of bees, wasps, butterflies, birds, and other wildlife across the United States and Canada.

Pollinators rely on native plants that provide them with food as well as a place to live and breed. Habitats and food sources have been decreasing due to land fragmentation, use of pesticides, planting of non-native

plants, and existence of invasive plants that out-compete native plants for habitat in our gardens and natural areas. By working together, the Alliance is encouraging its partners – and home gardeners – to create a pathway of habitat featuring more native plants to increase food resources and nesting areas for pollinators.

Your property can be a part of the pollinator pathway too! Steps to take include reducing the size of your manicured lawn, using only organic fertilizers and treatments on your landscape, planting native perennials, shrubs, and trees, and resisting the removal of fallen leaves and dead stalks at the end of the growing season. These provide places for bees and other insects to over-winter until the warmer temperatures of spring return.

The Trust has a long history of supporting pollinators by removing invasive plants and planting native perennials, shrubs, and small trees at our preserves. This work is accomplished by our staff, led by Vice President Matt Swain, with the assistance of Matt Daly, owner of MGD Horticultural Services in Mattituck. Volunteers have also been very important to the success of our efforts. The most recent installations of native plants were completed at Wolf and Reese Preserves in Southold, Georgica Pond Preserve in Wainscott, Quail Hill Farm in Amagansett, and at our public demonstration garden, Bridge Gardens in Bridgehampton, where new native plants go in every year.

To learn more about upcoming educational programs offered on native plants, visit our website at www.PeconicLandTrust.org. For more information about the Suffolk Alliance for Pollinators, visit www.ccesuffolk.org/gardening.

Hooray for Earth Day

Earth Day 2023 - What a Great Day!

We hope you enjoyed joining us in celebrating the environment! Whether you helped remove garbage during the huge beach cleanup with the *Surfrider Foundation*, visited us at programs with *Slow Food* and *Quogue Wildlife Refuge*, or learned how to start a vegetable garden at *Bridge Gardens*, you were part of hundreds of people who joined us in celebrating this place we call home and learning more about the conservation work of the Trust and partner organizations. **Together, we can make a difference!**





PECONIC LAND TRUST

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OUR LATEST CONSERVATION NEWS

Celebrating From 40 to Forever...



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**Peconic Land Trust conserves Long Island's working farms,
natural lands, and heritage for our communities now and in the future.**

We'd love to hear from you. Feel free to reach out to us with any comments, questions, or concerns. Our full staff list with email addresses can be found on our website, PeconicLandTrust.org. Or email us at Info@PeconicLandTrust.org or call **631.283.3195**.

For the latest news, updates, or to sign up for our newsletter, visit
www.PeconicLandTrust.org/Join.

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and enjoy, please visit:
www.PeconicLandTrust.org/Places-to-Visit

A copy of the last financial report filed with the New York State Attorney General may be obtained in writing to:
New York State Attorney General's Charities Bureau, Attn: FOIL Officer, 28 Liberty Street, New York, NY 10005
or Peconic Land Trust, 296 Hampton Road, Southampton, NY 11968.