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On the cover:

Photo contributed by Country House Realty

The outdoor deck of the Bluestone Barn provides a spectacular view

Editor's letter:

Dear Readers.

It's been a long winter, and spring has finally sprung (at least, we hope; there's still snow on the ground as I write this letter).

One of my favorite memories is coming home from school to find the house filled with sunlight, because Mom had taken down all the curtains to wash and iron them while she was spring-cleaning. Yes, it's a chore that can be tedious, but the results are good for the soul. Check out Barbara Winfield's story for great tips.

Spring is prime time for moving. Whether you're buying a house or renting one, there's a lot that goes into a move. We have tips and ideas that you may not have even considered, and some of them are pretty important!

One new house that's simply magnificent is Bluestone Barn in Callicoon. We give you an up-close-and-personal look at this beauty of a converted barn.

By eating mindfully and using the veggies of the season, we can all improve our health while exploring the edible wonders of spring. Jude Waterston guides us through recipes that are bright and refreshing—and reflective of this season of renewal.

Eager to see green sprouts after all that wintry gloom? There's an art and a science to starting healthy seedlings; check out our story to give your flowers and veggies a good headstart.

Finally, along with the good comes the bad: Invasive jumping worms can cause major destruction in your garden. We explain the issue and offer ways that a gardener can try to control the pest.

Whether you're an outdoors type or a couch potato, the warming-up season of spring is a fine time to get outside and breathe the fresh air. Make time to take a walk and notice the budding trees and young flowers; like life itself, it all goes away so very fast.

All the best, Jane Anderson Section editor, Our Country Home

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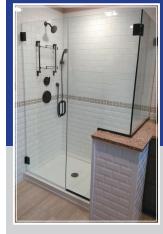
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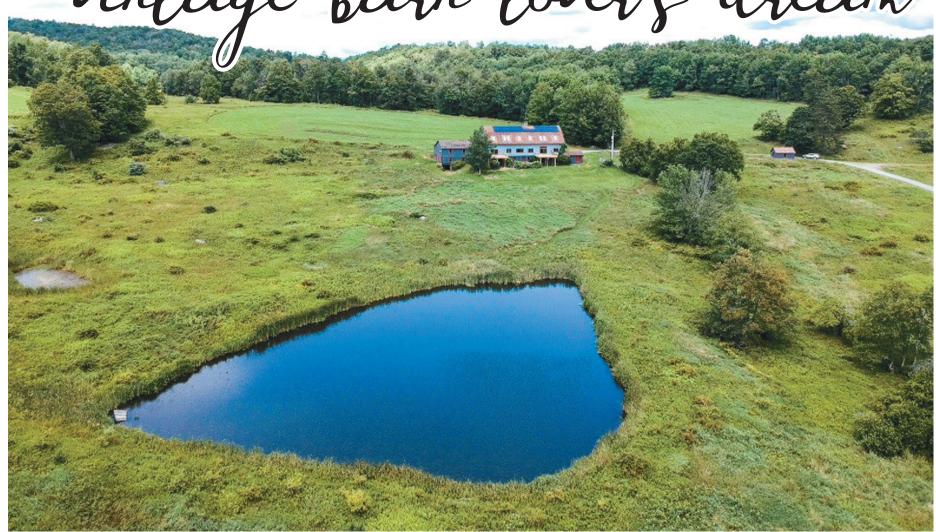
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Bluestone Barn is a lintage-larn lover's dream



Photos contributed by Country House Realty

The beautiful barn sits on 42 acres of beautiful meadows, woods and streams. A 10-foot-deep, spring-fed pond sprawls across nearly an acre.

By JANE ANDERSON

CALLICOON, NY — Living upstate as we do, we're surrounded by barns of all shapes and sizes. The Bluestone Barn is a magnificent renovation of a c.1948 dairy barn into a three-bedroom residence that's a masterpiece.

Comprising 4,311 square feet, the barn home is expansive without being overwhelming or cavernous. The exterior is a cheery blue, with barn-red accents around the new Anderson windows and on the doors. The covered front porch has a bluestone floor and stoop; they lead to an impressive red framework surrounding a beautifully weathered front door. Of course, there's an old-fashioned wooden screen door that no doubt has that satisfying slam of old-time summers.

Through that door is an entry/mudroom. Scrubbed rafters gleam above a terracotta tile floor, and a bevy of closets stash outerwear, shoes and umbrellas out of sight.

A set of French doors allows a pause before encountering the home's *pièce de résistance*: A great room rising 29 feet, grounded by a bluestone Rumford fireplace that runs from floor to ceiling. The fireplace was built with stone recycled from a former building onsite.



The barn's exterior is a cheery blue, with barn-red accents around the new Anderson windows and on the doors.

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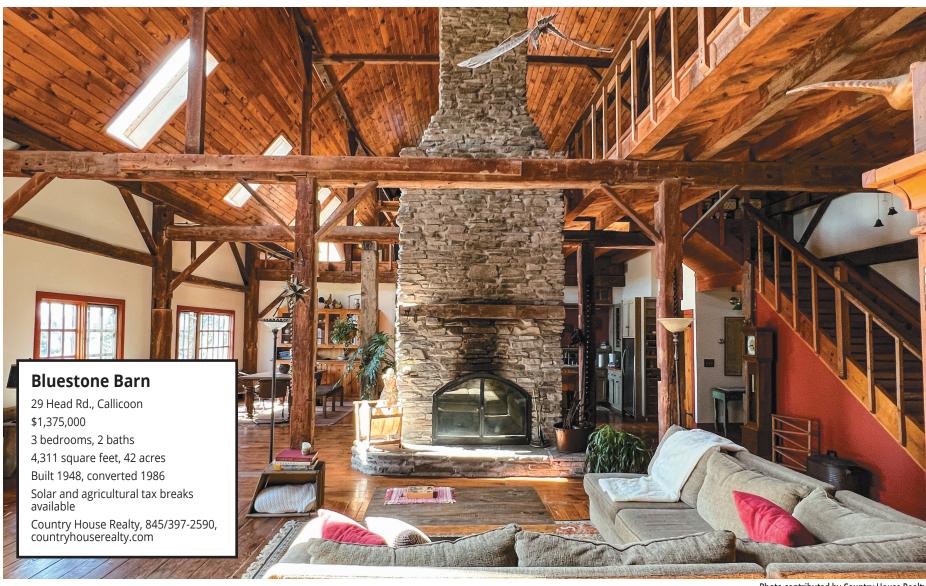


Photo contributed by Country House Realty

Radiant-heated hemlock wood floors complement hand-hewn beams, all lit with sunlight streaming from the large southern-exposure windows as well as from skylights in the ceiling.



BLUESTONE - Page 5

Radiant-heated hemlock wood floors complement hand-hewn beams, all lit with sunlight streaming from the large southern-exposure windows as well as from skylights in the ceiling.

Sliding glass doors from the living-room section of the great room open to an outdoor deck. In a rear corner is a secluded reading nook—its generous closets and blocky dimensions could make an easy transition into a bedroom with the addition of a fourth wall.

The dining area is well-lit with a bank of windows leading to the kitchen, which is another work of art. Knotty pine cabinets are lightly washed with sage paint and topped with butcher-block counters. Stainless-steel appliances include a gas range, dishwasher and fridge. A door next to the fridge opens to a walk-in pantry with a second refrigerator. A center island has a breakfast bar that seats three; beyond the island is a show-stopping, antique Elmira stove (in case one stove isn't enough).

A corridor leads to two bedrooms. Barnwood forms an imposing accent wall in the primary bedroom, which also features glass sliders out to a private deck.

The primary ensuite bath has blue tile on the floor and wood accents underneath casement windows and on the dual-sink vanity. A blue clawfoot tub takes advantage of the views from the casement windows. If

a shower is desired, this bathroom delivers, with a walk-in shower intricately tiled in a mosaic "under the sea" motif.

The second bedroom is less showy, but still impressive with lots of rustic wood accents along its creamy walls.

Back in the great room, sturdy stairs climb to a wide catwalk that connects two lofts at either end of the home. At one end, a wall of bookcases makes for a most comfortable library. The current owner added a bed to this room, too.

The other loft has a bed as well, along with plenty of room for a sectional sofa and easy chairs. A ladder from here climbs to a third loft: Another bed tucks itself under a peaked ceiling, with a chandelier and a boho macrame chair dangling from a heavy, ancient beam.

There's even more space in the basement, which runs the full length of the house and includes a heated, 1,000-square-foot former pottery studio. A utility room down here helps control the electricity provided by a solar array on the roof too.

All this beauty sits on 42 acres of beautiful meadows, woods and streams. A 10-foot-deep, spring-fed pond sprawls across nearly an acre. A concrete patio near the basement door has a distinctive round shape—it was created from the base of an old silo.

If this remastered barn looks like your future home sweet home, contact Country House Realty to make it a reality.



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The mess gets bigger before it gets smaller when you're moving.

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Moving tips

By JANE ANDERSON

Springtime is a popular season to move to a new home. Buying or renting a new place comes with its share of anxieties and problems. And then moving day arrives, and everything increases tenfold.

Real estate continues to be hot here in the Upper Delaware Valley, and we've got tips to help moving day move a bit more smoothly.

Be prepared to shell out more money than originally planned. We're not talking the mortgage payment or rent, although both have skyrocketed around here since COVID. If you're downsizing, you'll probably want to rent a dumpster to empty your attic and/or basement. If recycling is more your thing, remember that time=money: you'll probably need to take a few days off from work to sort through your stuff, decide where to donate it, and actually bring it there. If your budget allows, consider renting a storage unit a month or two before moving day; every few days, move some of the smaller things as well as stuff you're not using every day (seasonal clothing and decorations, for example) into the unit. You can then move it into your new place at your leisure, and it reduces the workload for your helpers on the actual moving day.

If you are selling your house, lock in a closing date before canceling utilities. There's not much worse than paying to heat and electrify a house that's empty because the town is dragging its feet on checking the municipals. Ensure all involved parties are on board and in good communication to avoid bumps in the road.



MoveON moving, CC BY-SA 4.0, via Wikimedia Commons

Moving boxes are important; find some on Facebook freebie pages, liquor stores or from friends. And LABEL them!!

Keep a checklist. Pinterest has good examples of moving checklists—some that start as long as several months before moving day. They include tips you probably wouldn't even think about, such as finding help for kiddos or pets on moving day; having cash on hand to tip movers (or the pizza delivery person); and planning meals to use up the food you have left.

Consider hiring a move-out cleaner. Purging a house is hard, tedious work. And once everything is sorted, the last thing you want to do is push a mop around and get into those nooks and crannies that we all overlooked when we lived there. Paying someone else to do that dirty work not only leaves the house sparkling for the new owners, but is cleansing for the soul. And if

the place you're moving to isn't up to snuff, you might need to pay for a professional cleaning there too.

Don't take anyone at their word. There's a saying in journalism that applies here, too: "If your mother says she loves you, go check it out." Landlords and real estate agents are professionals, and most likely good at what they do, but money (your money, to be exact) is still involved. Double-check everything you hear. If laundry machines are included in the rent, check that they work before signing the lease. If the basement has a dirt floor, ask if a radon test has been done. Check that the well has been maintained, and that the septic system has been regularly cleaned. If a landlord or seller is bothered by your questions, that should bother you.

Mark. Every. Single. Box. Inevitably, you'll be packing boxes for hours on end, and at some point you'll just be tossing a jumble of stuff into a box, thinking you'll remember what's in it. You won't. A marker and some masking tape are your best friends here. Time spent labeling boxes translates to less time frantically searching for the pizza cutter or corkscrew on your first night in your new home.

Cancel services; change addresses. A few weeks ahead of your move, make a list of all the services and utilities you need to cancel or change. A short list includes cable, internet, phone/cell, electric, gas, oil delivery, water, sewer, trash, pest control, credit cards, banks and subscriptions. Notify the post office and the DMV, too. If your email service is tied to your home internet, you might need to change your email address, which could lock you out of some important older emails, so keep that in mind, too.

Consider packing a "first-night" box. It could include anything that makes your transition easier: the aforementioned pizza cutter and corkscrew come to mind, along with paper plates, cups, disposable utensils, bath products, paper and a pen to jot down things to buy for the new digs, pet food and dishes, an extra phone charger (you'll misplace yours in the move)—really, anything you can think of that you'd need immediately.

Take a breath. Most importantly, realize that moving day will come and go, no matter how intensely you plan for it. Plan for the best, expect the worst, and roll with it. Think ahead to that first cup of tea in your new place—after you unpack allll of those boxes, of course.









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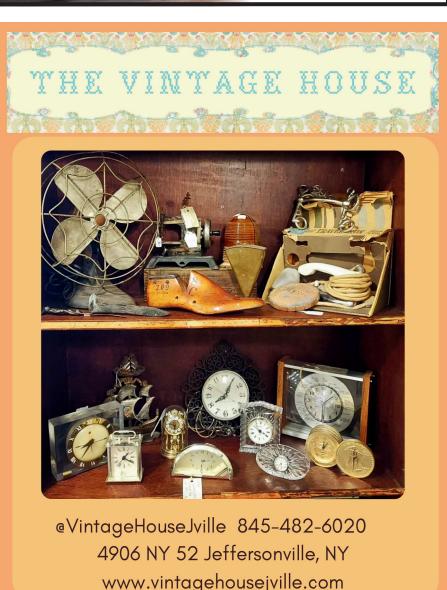
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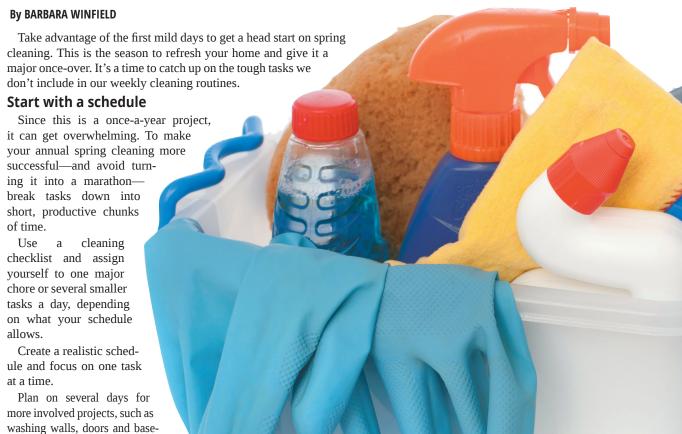
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Get ready for spring cleaning



De-clutter the room

Prepare

for allergy

a good time to get

rid of any accumu-

lated dust and dander

before allergy sea-

son. Start by dusting

first-working from

the ceiling down to the

floor to avoid having to

redo your work. Use a

damp dust mop or cloth

to wipe away the dust.

The damp mop will catch

the dust and prevent it from

spreading around in the air.

Early spring is

season

Clearing out clutter before you start

Make cleaning a family affair

One of the best ways to clean a house fast is to get others to help with the chores. Schedule a time with your family, and assign tasks to each person. Working together will not only cut the time it takes to clean, but can also turn a boring chore into a fun

Call in the professionals

Save some larger tasks for the pros. Check out services in your area. Hiring outside help can save you time and physical

cleaning is a major part of the cleaning process. Stacks of newspapers, magazines and just plain stuff can pile up and make a room look messy. Use this time to consider whether you should put things away, toss them, or

work. For example: washing windows can be a grueling task, but one that a professional can finish in a couple of days. You can bring someone in to steam-clean your floors, too. Also, in the spring we switch over seasonal clothing; it's a good time to consider hiring a closet organizer or a de-cluttering expert.

donate them.

Spring cleaning isn't the most fun project, but when you are done, you can breathe a sigh of relief and enjoy your newly clean

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Inventory cleaning tools

boards; or organizing closets.

When gearing up for spring cleaning, start with stocking up on basic household cleaners and list the cleaning tools you have on hand.

Dispose of expired or outdated cleaning products.

Avoid using equipment that is no longer up to the task.

Throw out old or worn-out cleaning items, such as mops or old vacuum cleaners, which can create more work by leaving surfaces dirty.

Maintain your cleaning tools, too. Using a dirty mop or a vacuum with a full bag is much less effective, and you'll end up spending more time trying to clean.

image: www.freeimages.co.uk Take an inventory of your cleaning supplies and update as needed before you need them.



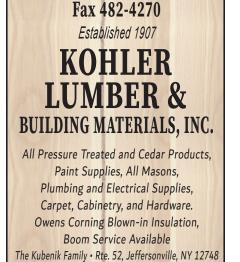
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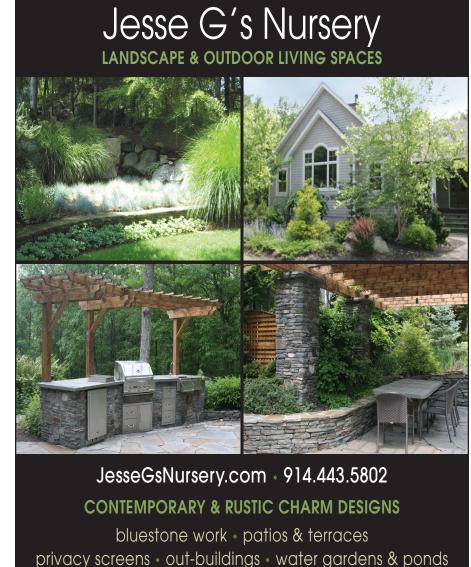


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the greening of spring

By JUDE WATERSTON

What and where is spring? I can easily describe winter, fall and summer, but for decades I couldn't conjure up specific memories of the spring of my 1960s childhood. During that season, the temps hovered around 70; the grass grew greener; flowers sprouted from the earth, their petals unfolding into brilliant colors. The sky turned clear and blue.

We packed away our winter clothing and donned short sleeves, culottes, and lighter-weight pants. Our neighbors emerged from their houses to chat with others on the block, and we kids took to the streets after school to play Spud, Red-Light Green-Light or Simon Says—and maybe catch a quick, clandestine kiss from one of the boys down the block in his parents' garage.

Nowadays, my sister Janet and I refer to the end of March and much of April as the mud season. Returning home from Peck's supermarket, the car's tires make deep, wet troughs in the driveway and we walk tentatively to the trunk to retrieve our grocery bags, trying not to slip on the wet grass that leads to the patio.

April showers often continue into May and the sky seems to reflect the muddy earth below. Looking up is somewhat depressing. Where is the greenery we crave?

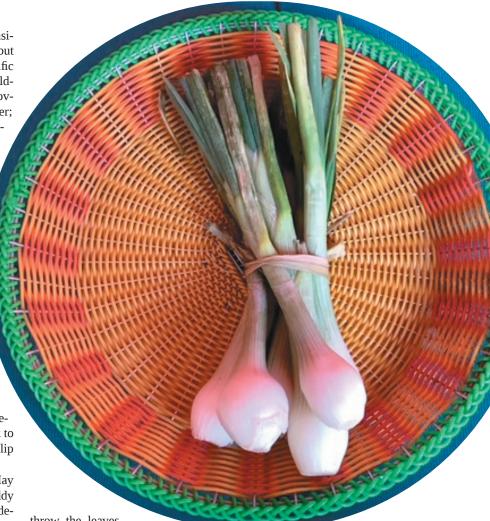
Yet there is always hope and anticipation as we turn the calendar pages, that an old-fashioned spring will arrive again. Fritz and Anne from Domesticities have already reached out as early as February so I can order several different tomato plants with glorious names like Orange Icicle, Cherokee Purple, Green Zebra, Aunt Ruby, Brad's Atomic and German Johnson. I order cucumbers from them as well. I know that Jeffrey at Wild Yarrow Farm will soon have what looks like acres of herb plants, including many unusual varieties. He is extremely knowledgeable and helpful when trying to choose from his vast inventory.

My garden is small, but I always grow five or six types of tomatoes as well as cucumbers that are small with thin skins and few seeds.

Herbs transform my spring and summer cookery in a way that never ceases to amaze and delight me.

There are people I know who look forward to what they cook in winter: hearty stews thick with gravy and root vegetables, a multitude of soups, roasted chickens and baked casseroles. But I'm a gal who is drawn to lighter fare, and particularly the vegetables that are the harbingers of spring. The farmers' market comes alive, literally, with bursts of vibrant, verdant vegetation.

About a decade or so ago, kale popped up out of nowhere and became the darling of greens with its intense, deep color and flavor. I like the curly variety, but am particularly taken with the long, dark leaves of Tuscan kale, also called *cavola nero*. I



RR photo by Jude Waterston Similar to scallions but sweeter, spring onions are a staple this time of year.

throw the leaves (picked clean of their stems) into a pot of boiling salted water and cook them for

salted water and cook them for about 5 minutes. Then I scrape them into a large sieve, after which I plunge the leaves into an ice water bath. I drain them again, wrap them in a kitchen towel and use all my strength to squeeze every bit of water out of them. After chopping them coarsely, I use the pieces in quiches, omelets, stratas (savory bread puddings) and such.

But I never ate raw kale until this year. I bought a bunch of curly-leaf kale, washed and dried it well, then cut out the cores (which I discarded) and tore the leaves by hand into bite-sized pieces. I placed them on a large platter. Next, I made a sprightly vinaigrette into which I dropped a crushed garlic clove. I set that aside to let the flavors meld, and over the kale leaves I sprinkled tart dried cranberries; slivered, toasted almonds; and shards of Parmigiano-Reggiano cheese made with a vegetable peeler.

I was amazed at the final result. I had produced an extraordinarily vibrant-tasting salad with lots of different textures. The kale, sturdier and more flavorful than lettuce, is chewy rather than crisp and full of the taste of spring.

Each week at the farmers' market I happily browse the stalls for more spring vegetables as they become available. Spring onions, which are similar to scallions (but much sweeter) have a substantially larger bulbous mini-onion at the end of the stalks and are bright white. They are delicious grilled, which brings out even more of their

sweetness, as the sugars caramelize, but when I saw a beautiful bunch of slim asparagus, I hit upon the idea of using both vegetables in a risotto that would be a true celebration of the start of spring. And it was, particularly when I finished with a splashy-looking garnish of freshly grated lemon zest. The dish sprang to life, and I realized there is such a thing as spring. And it was here.

Spring asparagus risotto

Serves

6 cups chicken or vegetable broth

1 bunch asparagus, woody bottoms discarded, and stalks cut into 1-inch pieces

4 tablespoons unsalted butter, divided

1/4 teaspoon kosher or sea salt

Freshly ground black pepper

3 spring onions, bulbs thinly sliced and stalks discarded

1/2 cup white wine

1 1/2 cups Italian short-grain Arborio rice

1/2 heaping cup of grated Parmigiano-Reggiano cheese, plus 1/8-1/4 cup Parmesan shards made with a vegetable peeler (for garnish)

1/4 cup coarsely chopped fresh parsley (for garnish)

Grated zest of one lemon (for garnish)

In a medium-sized pot, bring the broth to a simmer and keep on low heat.

In a large Dutch oven, melt 1 tablespoon of the butter over medium-low heat. Add the asparagus pieces, salt and pepper, and sauté, stirring frequently, until the asparagus is tender-crisp, about 4 minutes. Transfer to a bowl and set aside.

In the same pot over the same amount of heat, add 2 tablespoons butter. Add the sliced spring onions and cook for 2-3 minutes. Do not brown. Add the rice and stir constantly until rice is glossy, about 1 minute. Add the wine and cook, stirring, until the wine is absorbed, about 1 minute. Ladle a cupful of the hot broth into the pot and cook, stirring occasionally, until the liquid is absorbed.

Continue this process, a cup at a time, until all the broth is used and the rice is creamy and al dente. This should take about 25 minutes. Stir in the reserved asparagus, the grated Parmesan and the remaining tablespoon of butter. Add salt and pepper if necessary.

Ladle the risotto onto a large serving platter or shallow bowl. Garnish first with the Parmesan shards, then the chopped parsley and finally with the lemon zest.

Kale salad with a lemony vinaigrette

Serves 4

Make the salad:

3 cups curly kale, washed, ribs removed, and leaves torn into bite-sized pieces

1/4 cup Parmigiano-Reggiano shards made with a vegetable peeler

1/4 cup dried cranberries

1/4 cup slivered, toasted almonds (toasted in a dry non-stick skillet until pale gold)

Make the vinaigrette:

3 tablespoons fresh lemon juice

1 tablespoon Spanish sherry vinegar

1/2 teaspoon maple syrup

1/8 cup extra-virgin olive oil

1/4 teaspoon flaky sea salt (or use kosher salt)

1/8 teaspoon freshly ground black pepper

1 garlic clove, skin removed and clove smashed with the blade of a heavy chef's knife

In a small bowl, combine the lemon juice, sherry vinegar, maple syrup, olive oil, salt and pepper. Whisk until well combined. Throw in the smashed garlic clove and set the vinaigrette aside so the flavors meld.

Assemble the salad:

Lay the torn kale leaves on a large platter. Sprinkle the cranberries on top of the kale. Top with the parmesan shards.

Remove and discard the crushed garlic clove and drizzle the vinaigrette over the salad.

Finally, garnish with the slivered, toasted almonds. Do not toss.

Serve with tongs, or use two large spoons



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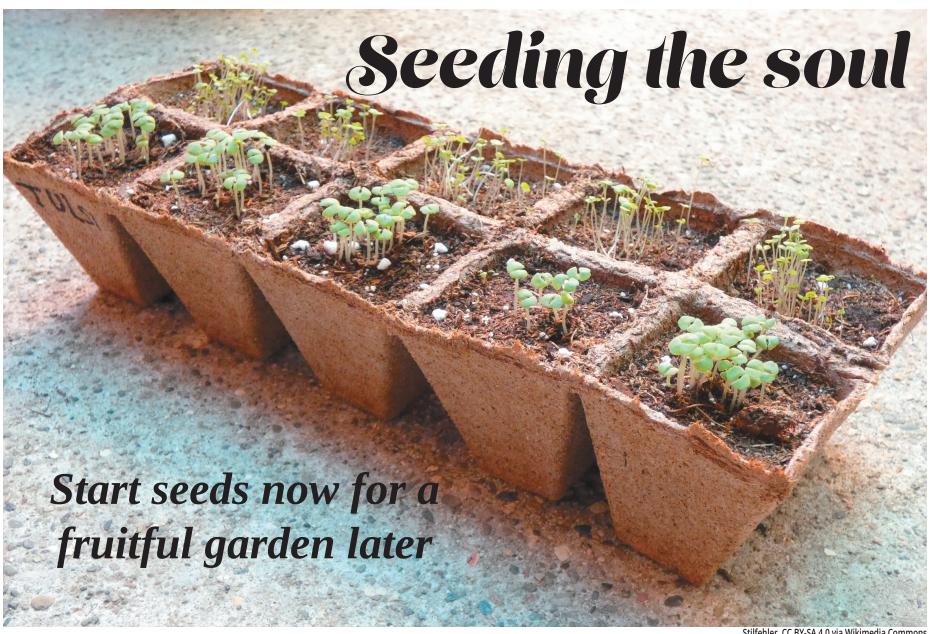
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Seeds can be started indoors in peat-moss cells, shown here, or in recycled containers like egg cartons.

By JANE ANDERSON

This past winter was a rough(ish) one; now that spring is on its way, it's time to see some green growth. And that means taking matters into your own hands by starting seeds and planting seedlings.

Before doing anything, check the last frost date for your area. There's nothing worse for your motivation (and your wallet) than to get seeds or seedlings into the ground, only to have them freeze and die due to a surprise late frost.

According to the Old Farmer's Almanac, the average last frost date for the Narrowsburg, NY area is May 11; however, the weather has been so unpredictable lately, it's probably safer to tack on a week or 10 days to that timeline.

Once the frost date is determined, refer to a planting calendar for when to plant what. The Old Farmer's Almanac is again a great resource; Google has a plethora of informa-

Generally, though—especially if you're planting vegetables—there are some triedand-true examples to follow. Some seeds are best started indoors and carefully tended until they become hardy seedlings to transplant to your garden. Others prefer to go right into the ground and begin their life

Don't skip this advice: Read the seed packet for exactly when and how to plant that seed, whether indoors or directly sown into the garden.

Starting seeds indoors

Giving plants a good head start is the main benefit of indoor seed-starting. Quite a few vegetables and flowers have a long growing season, and our summer season doesn't coincide with that length of time.

The roots of some plants—peppers and cauliflowers, for example—grow slowly and thus thrive with an early start.

There's a financial benefit to starting seeds yourself, too: A packet of 100 seeds most likely will cost much less than a fourpack of seedlings at a nursery.

Tools abound for seed-starting, ranging from trays with peat pots to mini-greenhouses and electric heating mats.

But an old egg carton (poke holes in the bottom for drainage) with soil in each cell, covered with plastic film (also poked with holes) and placed on a tray, is an inexpensive way to start seeds indoors.

Just be sure to place your seed-starting setup in a bright spot in your home, where the temperature doesn't fall below 65 degrees Fahrenheit.

Watering is important—the plastic film will help keep the soil moist; just remove it once the seeds germinate. But be careful not to drown tender seeds. Especially when it comes to pepper and tomato seeds, a regular spritz with a spray bottle will soak the soil perfectly.

Vegetables

Pepper seeds, sweet and hot, should really be started indoors between March 1 and March 16 around here

Halfway through March, start seeds for eggplant, cabbage, kale and tomatoes.

At the end of the month, it's time to start seeds for lettuce and spinach.

The middle of April is prime time to start squash, melon and cucumber seeds indoors.

Flowers

Of course, flowers are just as important to our gardens as vegetables. So why not start flower seeds, too? Start marigolds at the same time as cabbage; seeds for sunflowers, cosmos, and nasturtiums can be started about a week later.

No matter what you start, the satisfaction you'll get from that first peek of green sprouts is one to remember.

Planting outdoors

Fast-growing, cold-hardy vegetables such as peas and radishes are fun and easy to plant outdoors as early as mid-to-late March, with a great return on investment. Make sure peas (from sugar snaps to garden peas, and ornamental sweet peas, too) have a sturdy support to hold their trailing

Once the danger of frost has passed, gardening gets into full swing. You can take those seedlings you started and "harden" them off before moving them to the garden full-time. The process is simple: about a week before transplant time, move the trays of seedlings outside to a wind-protected, sun-dappled spot, starting with an hour outdoors and extending the time each day. Keep an eye on the soil, and water as

When it's time, create planting holes in your prepared garden plot—remember to check those seed packets or seedling tags for advice on spacing—and carefully tuck in your transplants. Leggy seedlings, and especially tomato seedlings, can be planted much deeper than they were in their seed pots. That allows for more root develop-

Good luck with the beginning of your growing season!



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Jumping worms

An invasive pest

By JANE ANDERSON

Earthworms, although not native to North America, are integral to the biodiversity of our soil. Plus, nothing beats the satisfaction of digging up a few nightcrawlers to serve as a tasty snack on the end of a hook while fishing.

But a new-ish breed of worm is quickly becoming invasive and harming the local ecosystem.

The Asian jumping worm resembles our local earthworm, except it's browner, instead of the pinkish earthworm tone with which we are all familiar. And that little puffy collar near the middle of the earthworm is flush with the body and closer to the head on the jumping worm.

The most visible difference is that these worms writhe crazily when touched. If they're annoyed enough, they'll whip off the end of their tail to throw off the intruder (us).

That boogying little invertebrate is not good for our environment, warns the New York State Department of Environmental Protection, which has prohibited the use of jumping worms as bait for fishing local waters.

Why?

As a rule, earthworms help aerate the soil by ingesting soil and excreting nutrient-rich waste. The jumping worms take that to an extreme level: They devour leaf litter—erasing an important habitat—and leave behind granular waste that's often too loose-grained to sustain delicate root systems.

In addition, their egg casings/cocoons are hardy enough to overwinter and are nearly identical to their coffee-ground-like waste.

Neither the casings nor the waste carries a rich supply of nutrients. The problem is that we humans can accidentally spread the invasion by transporting egg casings in soil, mulch, potted plants, tools or equipment, and even on the soles of our shoes.

How to check your yard

According to Cornell University literature, there are ways to explore your landscape and uncover the wriggly beasts before they do too much damage.

Rake your leaf layer and check underneath for any worm dance parties.

A quicker way is to use mustard: Mix one-third cup ground mustard seed with a gallon of water and pour it into the soil. Jumping worms will rise (probably gasping) to the surface if they exist there.

If you do find jumping worms, you can eradicate them in a slightly mean but nonetheless effective manner: Put them in a black plastic bag and set the bag in the sun for a few hours. Alternatively, you can freeze the bag of worms to kill them.

The focus here is to prevent the spread. Report your findings online at www.nyimapinvasives.org/report-an-invasive if you're in New York. If you're not sure if the wriggler is a baddie, email a photo and description to the state Department of Environmental Conservation at foresthealth@dec.ny.gov.

In PA, check with your local Penn State Extension office to see if the worms need to be reported and what other measures you should take

Prevention

If you do not find any jumping worms, key in on prevention. That includes buying soil, compost and mulch from reputable suppliers. Avoid buying in bulk, which is more difficult for the vendors to monitor for invasive species, unless they can confirm their product has been heated appropriately to destroy invasives.

Minimize sharing plants (easier said than done for gardeners). If you do want to share seedlings, rinse the roots well to eliminate soil that could contain egg casings, then heat the strained soil in a bag in the sun for at least five days before disposing of it.

As an extra step, rinse the wash bucket and tools in a 10 percent bleach solution.

Don't feel overwhelmed

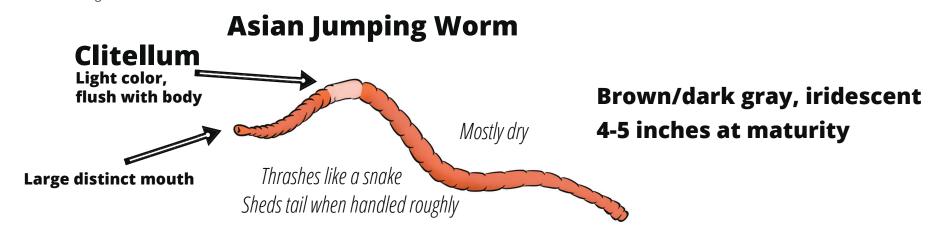
Although these worms are a pest, they shouldn't intimidate avid gardeners. A little preparation and awareness go a long way toward controlling the spread of jumping worms.



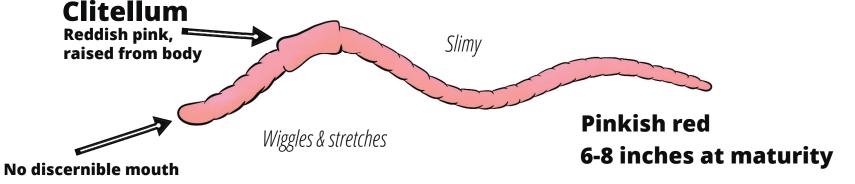
Public domain photo by the National Park Service Jumping worms are invasive, devouring plant roots along with leaf litter and leaving behind non-nutritive waste.

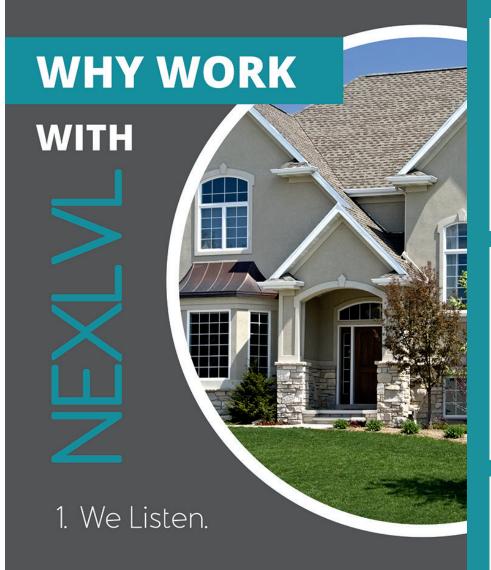
Life cycle of the jumping worm

The worms hatch in the spring. Adults mature in about a month and half, then lay eggs before dying off in the late fall.



European Earthworm





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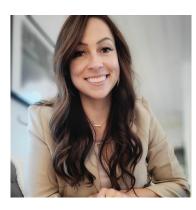
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