



Meeting 2nd Friday of the month, September – May
9.30 – 11.30 at College Station WW Facility
2200 North Forest Parkway College Station, TX 77845

NEWSLETTER : OCTOBER 2015

Friday October 9, 2015
REGULAR MEETING
9.30 AM CS WW Facility
PROGRAM BY DR. DOUG WELSH,
Program Coordinator, The Gardens at Texas A&M
University
SPECIAL GUEST: CAROL MOORE, TGC PRESIDENT
Garden Tip of the Month : Helen Quinn

UPCOMING EVENTS FOR OCTOBER/NOVEMBER

Friday October 6, Board Meeting at CS WW Facility 1 pm
Friday October 6, Guatemala Group meets 3.30 pm
Friday October 9, Regular Meeting, CS WW Facility 9.30 am
Saturday October 24, Make a Difference Day – working with Keep
Brazos Beautiful to spruce up Richard Carter Park
Thursday October 29, District V Fall Meeting
Saturday October 31 Group leaves for Guatemala

No Board Meeting in November
Sunday November 8, Group returns from Guatemala
Friday November 13, Regular Meeting, CS WW Facility 9.30 am

2015-2016 OFFICERS

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Helen Quinn

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VP Yearbook/Web
Sherron McKenzie/Sarah
Barrick

VP Community Events
Sherry Ellison

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SEPTEMBER IN PICTURES

What a busy month September was, with members enjoying a very interesting program on Post-Harvest Handling of Fruits and Vegetables, the first of our mini-Handbook sessions with Suzanne, Story-book time at the College Station Library, Lunch instead of coffee at Northgate Juice Joint, Landscape Design School, and TGC Fall Board Meeting! Trying to choose just one photo from each event is not easy!!!! (See our blog at amgardenclub.wordpress.com for more photos.)



HAPPY OCTOBER BIRTHDAYS TO :

Michele W- Oct 1, Sharon B- Oct 23, Linda K- Oct 23, Millie P- Oct31,



Stay tuned for a possible field trip to the Sensory Gardens in Brenham instead of the "Third Friday coffee" on October 16!!!!

OCTOBER IN THE GARDEN

PLAN: To order bulbs not bought last month. Pot up plants to add color indoors during the winter.

PRUNE: Cuttings of Shrimp Plant may be taken now for winter house plants. Root-prune wisteria that failed to bloom. Apply superphosphate, cover cuts with soil or peat, and water thoroughly.

PLANT: Madonna, Calla, Easter and Regal Lilies, Amaryllis, Anemone and Ranunculus, Strawberry Plants. Divide Shasta Daisy, Ajuga, Forget-me-Nots. Plant all hardy annuals, Sweet Peas and Pansies. Transplant seedlings that are large enough. Daylilies and Amaryllis may be divided now and replanted.

FERTILIZE: Mums, with liquid manure. Lawns and roses. Add superphosphate to Daylilies, Wisteria. Add compost to beds.

SPRAY & DUST: As necessary. A good dormant spray may be used where you had scale last season.

WEATHER PROTECTION: Keep well watered to combat hot, dry weather, gather up frost protection so you know where it is when the weather gets cold.

BLOOMING: Cannas, Cosmos, Mums, Dahlia, Plumbago, Roses, Alliums, Pyracantha, Michaelmas Daisy and many more, especially the spectacular Spider/Hurricane Lilies (the Lycoris)!

VEGETABLES:

October is a good month to continue sowing Spinach, Turnips, Collards, Mustard, Lettuce, Beets, Kale, Onions and Radishes. Transplants of Broccoli, Brussels Sprouts, Cabbage, etc., can now go out into the open ground.

HERBS: Shearing your winter hardy herbs, such as oregano and thyme, before they bloom can result in bushier and healthier plants. If your rosemary is dying out, consider replanting. If you have a clump of lemon grass, split a smaller clump off to over-winter in a pot in the house or greenhouse, and leave the mother plant to take her chances in the event of frost this winter! Seeds of parsley and cilantro can be sown now – it is nice to have your favorite herbs growing in pots near your door so you don't have to go out to the garden in unkind winter weather!

The seed catalogs are arriving in the mail now - it is fun to see all the “new introductions”! The most fun (and bizarre!) I have seen so far is “Ketchup n’Fries” – a tomato grafted on to a potato, first introduced to U.K. home gardeners last year. This apparently does well in a container or in the ground, and is expected to produce over 500 red cherry tomatoes above ground, and up to 4 ½ pounds of potatoes below ground!!! There is no genetic modification – it is an all-natural process since both plants are of the same family! Who will be the first to try?

WHAT TO DO WITH SURPLUS HERBS FROM THE GARDEN?

Someone brought beautiful bunches of basil for the September Ways & Means Table – this is how I use mine. Herb Jellies can be made from any herbs – even Parsley! They are great with cream cheese & crackers. Use the lighter flavors to glaze pies, tarts, and cookies. For main dishes melt them in a sauce pan and mix in a little dijon mustard to make an outstanding glaze for poultry of all kinds, or oven roasted ribs. Mix a spoonful into hot pasta immediately after draining, for a flavorful coating.



A RECIPE USING SURPLUS HERBS FROM THE GARDEN

2 cups fresh herbs
2 tablespoons rice or distilled vinegar
Pinch of salt

3 ½ cups granulated sugar
3 oz liquid pectin

Wash and drain the herbs, coarsely chop and put in a medium saucepan. Use the bottom of a glass to crush and macerate the leaves. Add 2 cups water, bring slowly to a boil, and boil for just 10 seconds. Remove pan from the heat and let sit for 15 minutes to release the flavor.

Strain 1 ½ cups of this liquid from the pan and pour through the strainer again into another large, deep saucepan. Add the vinegar, salt and sugar. Bring to a hard boil, stirring constantly. When the boil can't be stirred down, add the liquid pectin. Return to a hard boil for exactly one minute, remove from heat.

Skim off any foam and pour into hot, sterilized ½ pint jelly jars. Leave ½ inch head space and seal at once with sterilized 2 piece canning lids or melted paraffin. You can add a few drops of appropriate food coloring if you wish to brighten up the color.

This recipe makes about 4 half pints.

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TEXAS GARDEN CLUBS presents GARDENS OF AMERICAN HISTORY April 22 – May 1, 2016

Embark on historical journey, featuring some of the America' most sublime gardens. Explore the famed Nolen Greenhouses of the New York Botanical Gardens. Meet the Master Gardener at Thomas Jefferson's Monticello. Stroll the Ladew Topiary Gardens with the Head of Gardens. See the stunning Chanticleer Garden, also known as the Pleasure garden. Discover Longwood Gardens, internationally-renowned horticulture center covering 1,050 colorful acres during a privately-guided tour of their greenhouse. Step back in time at the 18th century Bartram Gardens. Stop at Lewis Ginter Botanical Garden for a behind-the-scenes tour. Explore stunning Monticello with a master gardener. Visit the United States Botanic Garden and Hillwood Estate and Gardens. Along the way, see the sights in New York, Philadelphia and Washington, DC.

Some of you have probably been to many of these gardens, but this tour includes private visits to places not available to the general public, and many "behind-the-scenes" access.

For more information go to <https://gateway.gocollette.com/link/667430>, or ask me (Helen) Also, there will be a travel webinar available on Wednesday, October 7, at 3 pm CDT. If you would like to know more about this, please let us know so we can send you an invitation.

Note: the seat reduction date (due date for deposit and purchase of optional insurance) is November 23rd, 2015 – after that date price and reservation will depend on availability. This will be a wonderful trip, so mark your calendars!!!

PRESIDENT'S PARAGRAPH - "THE LAST WORD"

Hopefully by the time this newsletter is ready to send out it will be a little cooler – it is so hard to think of Fall Vegetable Gardening when it is still over 90 F, and dry as a bone!!! However, on September 15 I “inventoried” blooms in my garden, and counted 30 different kinds of flowers trying very hard to please!! I think I have become addicted to Lycoris – I have the common red *radiata*, the rare *aurea*, and have now ordered some bulbs of pink *squamigera* and white *albiflora*! I'm sure all my Facebook friends are sick and tired of my pictures of *radiata*, but here goes, one more (the last!!) time!



I do hope some of you will consider joining the TGC trip to the the Gardens of American History in April 2016 – the only requirement is that you enjoy visiting gardens! Couples, husbands, wives, singles, all are welcome!

See you in October,
Helen Quinn

