



TAG TALK

April 2016

President's MessageDick Phillips

With preparations starting over a year ago, it's hard to believe but the 2016 TAG Flower Show is now a part of history! I would tell you how beautiful, astounding, unbelievable, spectacular, etc. (just a few of the exclams I heard from attendees!) everything was, but then, since every single member, and honorary member of TAG participated and helped out in one way or another, you all already know how beautiful, astounding, etc., everything was.

To me, that in itself is almost unbelievable, i.e., for any large club like ours to have 100%+ participation of every single member is the envy of every club anywhere!

As President of TAG, I want to thank each and every one of you for your help with making this the best Avid Gardeners Flower Show ever (even the 9 judges were in awe themselves!), but in particular, I want to thank Suzy Baldwin and her Committee for their tireless efforts to make the show the wonder that it was. I can only imagine the total number of hours each of you put in to make it all come together so beautifully, but please know how appreciative TAG, and Hilton Head Plantation itself, are for your efforts!!

This was a Flower Show for the ages!

*"If I had a flower for every time you made me smile and laugh,
I'd have a garden to walk in forever"*

Meeting Friday, April 15
Field Trip
Meet at Plantation House 10:00
Details on Page 2

Horticulture.....Diane Middleton

Congratulations to all of you for filling the Horticulture Division of our fabulous Flower Show with your beautiful plants and cut entries. It was truly educational, wasn't it?



Color continues to blaze with ajuga on the ground and clematis climbing the shrubs under which they were planted. Amaryllis are gorgeous in many colors, and I must get some of the very double whites that showed off on the hort table.

This is the month to enjoy as you finish planting everything and begin weeding in earnest. Feed spring flowering bulbs with a balanced fertilizer and don't cut off or tie the leaves until they turn yellow. Plant them under perennials or plant snapdragons over them next fall if you want to hide the leaves after the blooms fade. Do deadhead them and all other flowers when they have faded.

Take your house plants outside for the summer. Mulch everything with up to three inches of mulch, keeping it away from the trunks and centers. I prefer pinestraw for many reasons. Pick off and discard leaf gall on azaleas. Clean up fallen camellias, and replace with new mulch. Magnolias benefit from this too.

Diane Middleton, Master Gardener

Kudos to all the wonderful members of The Avid Gardeners who worked so hard to achieve such a spectacular Show.

Our program for this month will be a trip to [The Coastal Botanical Gardens at the Historic Bamboo Farm](#), 10 miles southwest of downtown Savannah. A former USDA plant-introduction station that has developed into a 52 acre Botanical Garden. Now a facility within The University of Georgia extension. Formal Gardens, Water Gardens with 9 foot waterfall, 4 Italian Renaissance gardens, just to name a few.

We will meet at The Plantation House on Friday, April 15th 2016 at 10:00 a.m. and car pool to the Gardens. Please bring a packed lunch, there are no restaurant facilities, however, plenty of picnic tables. We have a private guided tour starting at 1:00 p.m. So there will be plenty of time for eating and strolling. Don't forget your bug spray and walking shoes. Admission charge and guided tour - **\$8.00**

I hope you can join us for a fun, relaxing day.

ANN CLAYTON PROGRAM CHAIR





Enjoy



TAG Flower Show
April 9, 2016
Awards

Design

Table Artistry Award:

Class 1: "Tete-a-Tete"
 Mary Jane Major

Tri-Color Award:

Class 4: "Orient Express"
 Nancy Ridgeway

Designer's Choice Award:

Class 8: "Menage a Trois"
 Dorothy Bethke

Award of Design Excellence:

Class 6: "Joie de Vivre"
 Kerry Mangan

Horticulture

Awards of Merit:

Class 52: Begonia
 Caroline Alderman

Class 67: Iris
 Barbara Holmes

Class 70: Clematis
 Annemarie Kinsky

Class 64: Aloe
 Annemarie Kinsky

Class 35: Mama Mia
 Sharon Jaunsem

Arboreal Awards:

Class 10: Pencil Tree
 Rosemary Kratz

Class 15: Bottle Brush
 Alexandra Stern

Award of Horticultural Excellence:

Class 86: Bird's Nest Fern
 Sharon Jaunsem

Grower's Choice Award:

Class 86: Bird's Nest Fern
 Sharon Jaunsem

.....from Anna Broecker

"Let's celebrate the completion of our fabulous Flower Show! It's time for "Party Food"!!!

Requested recipes from the Judges Luncheon

SPINACH SOUFFLE-PHYLLO CUPS

2 packages Frozen phyllo Cups (30)
 2 packages Stouffers Spinach Souffle (12 oz)
 2 tablespoons lemon juice
 1/2 teaspoon salt
 1/2 teaspoon cayenne pepper
 4 oz feta cheese, crumbled

Preheat oven to 350 degrees F

Remove plastic cover from spinach souffle and microwave on high for 5 minutes. Remove from microwave and stir in lemon juice, salt, and cayenne pepper (I don't add the cayenne pepper). Divide spinach mixture into phyllo cups. Sprinkle feta cheese over spinach mixture. Return to oven for 6 minutes or a little longer until set.. Serve hot. (I make only 1/2 the recipe--one box of spinach souffle, for 30 phyllo cups). Can garnish with a small square of red bell pepper.

BROCCOLI AND GRAPE SALAD

Dressing

1 cup Mayonnaise (Dukes)
 1/2 cup sugar
 2 tablespoons white vinegar

Salad

2 bunches broccoli
 3/4 cup salted sunflower seeds
 crumbled bacon
 1 cup golden raisins
 1 cup purple grapes, halved
 2 green onions

This is the original recipe. When I make it, I cut the dressing in 1/2. I use only 1/2 cup Duke's mayo, 1/4 cup sugar, and 1 tablespoon cider vinegar. The recipe calls for real bacon but I use the jarred

(Elizabeth Montgomery made this for the Judges Luncheon, 2013)

recipes.....continued next page

Recipes, continued

SPICED TOAST

- 1 loaf thin sliced bread placed on 2 cookie sheets (earthgrain or white, pepperidge farm)
- 1 1/2 sticks butter -- melted
- 1 tsp Lawrey's seasoning salt
- 1 1/2 tsp parsley flakes
- 1 1/2 tsp oregano
- 1 tsp onion salt
- 1 tsp garlic powder
- 1 1/2 tsp paprika

1. With a pastry brush, spread mixture on slices of bread, one side, cover completely. Slice each piece diagonally before baking 55 mins. at 250 degrees. Cool and store in airtight container. Enjoy!

KEY LIME PIE

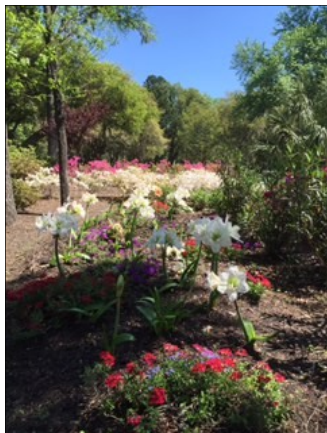
- 1 9 inch graham cracker pie crust (can use Keebler's pre made but home made much better!)
- 1 can sweetened condensed milk (14 1/2 oz)
- 3 egg yolks (whites are not used)
- 1/2 cup Nellie and Joe's Key Lime Juice
- 1/2 teaspoon or more, lime zest

1. Combine condensed milk, egg yolks and lime juice. Blend until smooth.
2. Pour filling into pie crust and bake at 350 for 12 minutes. Allow to stand for 10 minutes before refrigerating.
3. Just before serving, top with fresh whipped cream and garnish with lime slices or strawberry fan and fresh mint sprig

GRAHAM CRACKER CRUST

- 1 1/3 cups Graham wafers finely rolled (15? crackers)
 - 5 tablespoons melted margarine
 - 1/4 cup brown sugar
1. Combine all ingredients thoroughly
 2. Press evenly over 9 inch pie plate
 3. Bake at 350 for 8 min.
 4. Cool before filling

(I made the crust and baked 3 days before and added the filling and baked the night before. It is important to do the night before so the crust softens a little and is easy to get out. The brown sugar is key to the fabulous taste of this pie crust!)



Have you seen the Memorial Reflective
Gardens at the wye lately?

Stop by and have a look.

Thanks to Patti Peacock for keeping it looking great.



Coming in May

Tour of Members' Gardens
May 20 9:30 am Spring Lake Pavilion
Brief business meeting followed by tour of gardens.

Installation of Officers Luncheon
12:30 Palmetto Hall

Ortho, part of the Miracle-Gro family, says it will stop using a class of pesticides linked to the decline of bees. It says the decision to drop the use of the chemicals — called neonicotinoids, or neonics for short — comes after considering the range of possible threats to bees and other pollinators. A growing body of scientific evidence suggests that neonics can [negatively influence bee health](#) and may make bees more vulnerable to mites and other threats.

Excerpt from NPR "The Salt"



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Deadline for submitting articles for this newsletter is the second Friday of the month.