



TAG TALK

April 2016

President's MessageDick Phillips

With summer due to arrive in a few days, our TAG fiscal year will end June 17 with our final picnic at Dolphin Head. If you haven't gotten your dues (\$25) in to Corliss, you need to get 'er done!

It really is difficult to believe a whole year has passed since I became President, but the calendar marches on. At our first meeting last September, Mary Ellen and I provided packets of seeds from our Texas Star/Swamp Hibiscus plant to the membership. As ours started blooming this week, I wondered if anyone else who might have planted some of those seeds have seen them come up? They are perennial, sun loving, grow upward to 5 – 6', but only a foot in width, and have a bright red flower about the size of a dinner plate, as ours do now. They are a perfect “back plant” to the shorter plants in the garden. We have them in a half dozen different places in our various gardens, and they are spectacular. We plan to make more seeds available at our first meeting of '16 – '17 in September. We will also bring seeds from our Four O'Clocks (red, white and yellow), a tuberous plant that is an annual in the north (our seeds are from the plants we brought from MD to HHI 9 years ago), but in the south, they often winter over. And in actuality, they will reseed themselves every year anyway.

Looking back over the '15 – '16 year, we had many great programs at our meetings, fun field trips, a wonderful holiday party and an “over the top” Flower Show! Our new Mentor program helped a lot of our new members by assigning an “experienced” member to help them get involved, which is the key to any successful garden club. We have still more new members, and Mentors will be assigned to them as I receive their names.

Speaking of programs, Mary Ellen Harkins has already completed the list of programs and field trips for all of next year, and these will appear in the Yearbook/Directory, which will be passed out at our meeting in September. Great job Mary Ellen!

In closing, thank you for making me feel so welcome as your President this year, and next, and for making this another great year for The Avid Gardeners! I hope you each have a wonderful, safe, fun and family-filled summer! I'll look forward to welcoming you to our September meeting!

A rose can never be a sunflower, and a sunflower can never be a rose. All flowers are beautiful in their own way, and that's like women, too. Miranda Kerr, Australian Model



Picnic and Rose Garden Tour
 Friday, June 17
 Dolphin Head Rec Center
 11:30 am



Horticulture.....Diane Middleton

Your annuals are fabulous, and your perennials are dear old friends. It is difficult to cut them from your borders, so please come to the farm on Saturday mornings from 8:30 to 11 to purchase some bouquets of your faves at very reasonable prices. Our last sale will be on July 2; but any time you need more, just call or email me and I will meet you there to cut your choices.

The sunflowers and glads are magnificent right now along with monarda or beebalm, zinnias and black-eyed Susan. Hydrangeas of many colors are showing extraordinary numbers of blooms this year. They flourish in partial sun as do gingers and helleborus. All of my native shrubbery is flourishing from the copious rains this Spring.



Please remember to water deeply only when needed to encourage roots to go down deeply instead of staying near the surface where they can easily dry out. Mulch everywhere possible, then keep your birdbaths full and enjoy the summer.

Diane Middleton, Master gardener

843-342-5884 or dcmgard.com



Diane's Daylily

Junior Gardener News



Gardening with the children at School for the Creative Arts this fall will be an after school program. That means new time, more children and so—the need for more adult gardening helpers. Schedules have to be worked out , but it looks like a 2:30 PM start time and possibly 4 days, M-TH.

When thinking of your fall plans, consider joining us for gardening with the children. We will call an organizational meeting in early August.

Sandy and Nadine

General Davis Island

Cleanup planned for October.
Please consider volunteering for this project.
More details in September.



Watch for HHI Council of Garden Clubs **Daffodil Fund Raiser Sale** coming this fall.

Guaranteed to bloom year after year. Seven deer-resistant varieties proven successful in this area will be available.

Order form will be included in TAG Talk.

.....from Anna Broecker

GAZPACHO

5 Tomatoes 1/4 inch dice
 1/2 Green Pepper 1/4 inch dice
 1/2 Red Pepper 1/4 inch dice
 1/2 Red Onion 1/4 inch dice
 1/2 Jalapeno 1/4 inch dice
 1 Juice of 1 lime
 1 Celery 1/4 inch dice
 8 ounces Italian Dressing
 1/2 bunch cilantro, chopped
 3 shakes Tabasco sauce
 2 tablespoons Garlic chopped
 1/2 cucumber diced
 23 ounces Tomato Juice
 Salt and Pepper to taste



Chop and mix all ingredients. Refrigerate and serve cold.

Yield 8 servings

If pressed for time or good tomatoes are not available, can substitute 2 cans of diced tomatoes for the fresh chopped.

Description: "Served at Avid Gardeners Luncheon, May 20, 2016"

THAI CRISPY TOFU & KALE SALAD WITH PEANUT DRESSING

Salad or a whole meal! You decide!

Dressing:

1/4 c. natural peanut butter
 2 T. soy sauce or Bragg's Liquid Aminos
 3 T. lime juice
 2 T. maple syrup, date sugar, or natural cane sugar
 2 cloves garlic
 2 t. fresh grated ginger

Mix all together in high speed blender until smooth. Add additional lime juice or water if you like a thinner dressing. I prefer it thick so it sticks to the kale and tofu.

Salad:

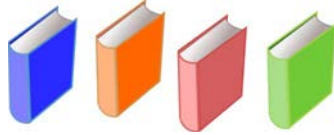
1 block extra firm tofu
 1 t. salt
 1 T. extra virgin olive oil
 1 med bunch kale
 1 c. chopped purple cabbage
 2 stems green onions
 1/4 c. fresh cilantro
 1 lg. carrot, skin on
 dry roasted peanuts, finely chopped

Cut tofu into small cubes. Toss with salt. Sauté in saucepan with olive oil until crispy and golden. Wash and chop kale into bite-sized pieces. (I like to pulse the kale leaves in food processor.) Place purple cabbage, green onions, and cilantro into food processor and chop until in coarse bits. Grate carrot using large grater size.

To assemble, mix all veggies together, add crispy tofu cubes; pour dressing over top and mix well. Sprinkle chopped peanuts on top before serving, if desired. Makes: 6-8 servings

Recipe Courtesy Karen Holland, Whole Foods Plant Based Supper Club

Reminder: A list of the Avid Gardeners' Library Book collection can be viewed on the TAG website www.theavidgardeners.org All books are available for loan upon request. Contact Librarian, Liz Van Alstyne 843-342-1246



Have a great summer! See you in September.

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