



A Thanksgiving quote found on Pinterest

BE KIND

be thoughtful

BE GENUINE

but most of all

BE THANKFUL

Whether you are staying home on Hilton Head or traveling
to be with

family and friends we should all be most grateful and
thankful for where we live and the wonderful friendships
we share in The Avid Gardeners.

HAPPY THANKSGIVING TO YOU ALL

November Meeting
Friday, 11/21/14

Counting Birds (not Turkeys!)

Robert Rommel from the Hilton Head Audubon Society will share their latest info on local birds and discuss the upcoming Christmas Bird Count.

Hostesses: MaryEllen Phillips, Dick Phillips, Louise Gorny,
 MaryJane Major.

Plant Swap this month...bring one, take one !

Extra Amaryllis bulbs will be available for purchase.

...and speaking of the
Christmas Bird Count....



...Mary Jane will be at Friday's meeting to encourage, wheedle, cajole, extort, and threaten potential volunteers for signups to actually participate in this year's count. Apparently, although many signed on for last year's, very few actually did any counting!



Horticulture.....Diane Middleton

Today we are all rushing around at the farm picking peppers, eggplants and zinnias before the unseasonable freeze expected tonight. Perhaps the one hour dip to 28 won't be as damaging as we think. Most of the shrubs and perennials can take this temperature, but I hope you brought your house plants in last month.

Do not turn off your irrigation for the winter as this is when our trees and shrubs do a lot of root extension. Finish planting these this month, so they can get established before winter sets in.

Start amaryllis in pots of peaty soil for Christmas blooms. Transplant seedlings started in September, and look for larkspur coming up everywhere. I have tons to share if you want any. Bulbs are sprouting now too, so watch your step in the garden. It is a good time to plant snapdragons and pansies there for all season beauty.

Pinestraw is coming down fast. It is my favorite mulch for many reasons, so 'harvest' it instead of complaining about it.

Diane Middleton, Master Gardener





Jr. Gardeners



Through our garden helper, Mr. Paul Rothwell, grounds keeper at the Oyster Reef Golf Club course, we were introduced to a growing medium called **Wonder Soil**. When hydrated the growing medium (soil) expands 9 times. It is composed of coco fibers, polymer granules, worm castings, lime, gypsum and kelp. It is light and airy and feels like plant roots would really dig in.

WONDER SOIL® is a light weight soilless growing medium made from PREMIUM COCO COIR with guaranteed low salts. It promotes a stronger root system, faster germination and enhanced plant. It comes in various sizes and formulas for different gardening applications and expands up to 9 times its volume when water is added. The inclusion of water saving polymers allows a savings of up to 50% water, labor, and energy for up to four years.

There are a lot of small companies starting to manufacture Wonder Soil. One source is www.spray-n-grow.com. A 2-pound bag costs \$20.95 and makes 18 lbs. of growing medium. Rooftop gardeners are especially delighted with Wonder Soil. At school, we have begun using Wonder Soil in our vegetable garden and plan to report on the results.

4 Photos next page:

The first photo shows the students watering and handling the wonder soil.

The next 2 pictures show the Jr. Gardeners , teacher, Lisa Riker, and TAG members in the Korosi Vegetable & Herb Garden.

The last picture shows the children working in the school's Butterfly Garden.

Regards,
Sandy & Nadine



Jr. Gardeners...continued...

These kids don't just dig in the dirt all the time; sometimes they take to the roads.... Here are 4 pictures of the Jr. Gardeners on their school field trip on Nov. 5th to find historic trees on Hilton Head Island.

The first photo was taken at the Talbird Live Oak dating back before the Revolutionary War located in Hilton Head Plantation.



The second photo was taken at the Heritage Garden at Honey Horn by the bottle tree and the vegetable beds.



The third photo was taken of students encircling the Southern Red Cedar at Honey Horn.



The fourth photo was taken of the entire group in front of the Southern Red Cedar that is estimated to be over 400 years old.



Oh Come All Ye Festive !



It's countdown to party time. Just 7 days left to get your tickets for TAG's Holiday Party!

If you are a new member, and don't have a seating arrangement, Olivia will take care of it for you. So, please, send in your check now, so you can come have a Holly, Jolly time with us!!



Council News

This is the Hilton Head Island Council of Garden Clubs Website:

www.hhicgc.org or www.hiltonheadislandgardenclubs.org.

Available is the Council's projects and programs along with programs, projects and directory for each of the 6 Island Garden Clubs. Log in for the "Members Only" section under "About Us" is hhicgc1989! . We hope this is helpful to the 400 members of the Hilton Head Island Council of Garden Clubs.





October's Road Trip to Charleston

Last month we were fortunate to have a delightful outing to the Charleston Tea Plantation and the magnificent Angel Oak. The weather was perfect, the Plantation was very interesting, and “magnificent” doesn’t begin to describe the incredible Angel Oak tree. Our photog extraordinaire (that’s Sandy Stern, in case you didn’t know) was kind enough to send along these pictures. As you can see, a great time was had by all!



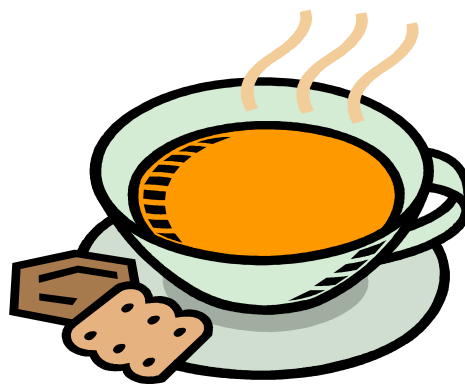
November's Healthy Recipe from Anna Broecker

BUTTERNUT SQUASH SOUP WITH APPLES

- 2 tablespoons extra virgin olive oil
- 1 carrot, thinly sliced
- 1 celery stalk, thinly sliced
- 1 yellow onion, finely chopped
- 2 apples, peeled, cored, and cubed
- 4 cups butternut squash, cubed (I buy at grocery store already cubed)
- 1/2 teaspoon fresh thyme, chopped
- 4 cups chicken broth (or vegetable broth if making vegan)
- 1/2 teaspoon salt (if needed)
- 1/2 teaspoon black pepper

In a large pot, heat olive oil, then add carrot, celery and onion and then apple. Cook stirring frequently until veggies are softened and onions translucent. Stir in butternut squash cubes, thyme, chicken broth, sea salt, and pepper. Bring to a boil, reduce heat and simmer until the squash is fork tender, about 30 minutes.

Puree soup using an immersion blender. (could use a blender or food processor)
Optional condiments/garnish--finely diced banana, coconut sweetened, flaked, and chopped roasted cashews/peanuts



PLANT SWAP

*If you have a plant to share or are looking for a new one,
please email us with the information or request.*

This column is a monthly feature

Mary Ann Snyder is sharing:

Nandina plants

Contact Mary Ann at 682-4485 or maresgarden@gmail.com



Coming in December
Holiday Dinner Dance
Friday, December 5, 2014 6:00
Dolphin Head Golf Club
With Target, the Band
Cost: \$40 per person



Ode to Thanksgiving

**May your stuffing be tasty,
May your turkey be plump,
May your potatoes and gravy
Have nary a lump.
May your yams be delicious
And your pies take the prize,
And may your Thanksgiving dinner
Stay off your thighs.**



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