

TAG TALK

November, 2017



President's Message

Caroline Alderman

GO FOR IT!

Sadly, I will miss the November Silent Auction. It sounds like so much fun!



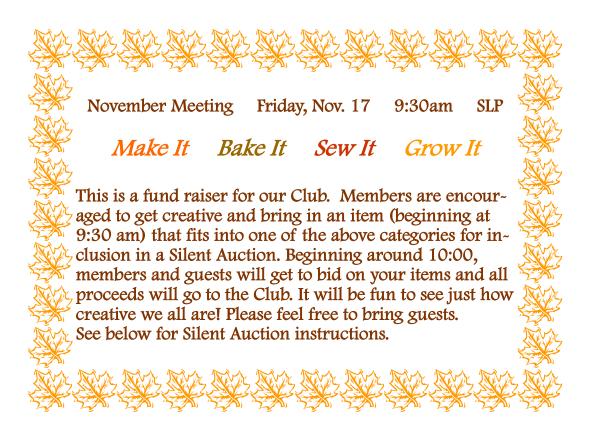
Instead, I will be diving in the Caribbean...which is also sooooo much fun! This is a family cruise on a 65 ft catamaran with a crew of two, who just want to pamper us and make us happy.

I discovered coral reefs late...in my 60's and instantly fell in love. The beauty is indescribable...like an under water garden. I snorkeled for hours every chance I got...lost in the beauty of God's creation...so zen and spiritual. Many people asked me why I didn't dive and I always thought I was too old to start. Then one day, I said "Why not?" I signed up for classes in Savannah...the little old lady and 4 marines. After 20 hours of instruction and pool work, I spent two days in Dominica finishing up with a local dive instructor. I got certified and went on Medicare the same week! since then I have gone diving in Bora Bora, Belize and many Caribbean islands. I plan to continue as long as I can. Just think what I would have missed if I'd continued in my mind set that I was too old.



So, I encourage you to Go For It...Just Do it! Don't second guess yourself. Don't worry about what others think. Find something that makes your heart sing...big or small...and DO IT! We live on a beautiful island...explore it! Take an art class or a cooking class. Become a Master Gardener. Go to a botanical garden or nursery...just to enjoy the plants.

GO FOR IT!



HOW THE SILENT AUCTION WILL WORK

Check in at the front table according to your item category.

(Make It, Bake It, Sew It, or Grow It)

Get a bid sheet for your item. Get an item number.

Get a sticker with your item #.

Place your item and the bid sheet on the appropriate table.

Now, go bid and have fun!

AT THE END OF THE AUCTION

Go around and collect all the bid sheets that you have won.
Go to the check-out table to pay for your items.
After paying, go back and pick-up all your Goodies!

HORTICULTURE

This has been a lovely 2 weeks for gardening. We appreciate the chill in the air after all the horrid heat and humidity in late October and early November. My sasanqua camellias are loaded with blooms this year as are the late blooming azaleas. The loquats are sporting large clusters of blossoms, and oh wow, the Carolina Jasmine is flaunting very early flowering vines.

Finish planting trees and shrubs so that they can establish healthy root systems before the soil cools down. Plant daffodils and fertilize with a balanced fertilizer and not just bonemeal as it takes too long to break down and be beneficial. Thalia and Pink Charm are a couple of favorites that will return faithfully every year.

Do not turn off your irrigation system for the winter unless we are getting a lot of rain. Mulch all tender plants. Dig caladiums and some of your glads for staggered planting next summer. Clean all houseplants and bring inside for the winter. Citrus will be ok, but hibiscus will not survive.

Plant a pot of lettuce for quick sandwich material or small salads. So easy and tasty.

December – You may keep poinsettias outside as long as temps stay above 40. Water as needed. Do not water your Christmas cactus as much, and keep it in a cool, sunny place for optimal blooms. Moving it to a different location may cause it to drop its buds.

Díane Míddleton, Master Gardener dcmgard@aol.com 843-342-5884



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NOVEMBER'S HEALTHY RECIPES FROM ANNA BROECKER

Everything pumpkin! (One healthy, and the rest just really good!)



PUMPKIN BREAD PUDDING (the healthy recipe)

- 1 1/4 cups pumpkin puree (a little over half of a 15 oz can) 1 cup unsweetened plant based milk cup 100% maple syrup 1/2 teaspoons pure vanilla extract 2 2 tablespoons corn starch 1/2 teaspoon salt 1/2 teaspoon ground cinnamon teaspoon ground ginger 3/4 1/4 teaspoon ground nutmeg 1/4 teaspoon ground allspice 1/8 teaspoon ground cloves slices stale whole wheat bread cut into 1-inch cubes (about 6 cups) 8
- Preheat oven to 350*F. Have ready an 8 x 8 inch nonstick or silicone baking pan. In a large bowl, whisk together the pumpkin puree, plant based milk, maple syrup, and vanilla. Add the cornstarch, salt, cinnamon, ginger, nutmeg, allspice, and cloves and whisk well. Stir in the bread cubes and raisins, and toss to completely coat

cup golden raisins (or more)

Transfer the mixture to the prepared pan.

Bake for 25 minutes or until the top is golden brown and firm to touch.

Really good pumpkin desserts served at Oct meeting by Marge Gallagher

HARVEST PUMPKIN SQUARES

CRUST cup all- purpose flour 1/2 cup old fashioned rolled oats cup firmly packed brown sugar 1/2 1/2 cup butter **FILLING** 3/4 cup sugar 16 ounces can, pumpkin 12 ounces canned evaporated milk 2 eggs teaspoon cinnamon 1/2 teaspoon salt 1/2 teaspoon ginger 1/8 teaspoon cloves **TOPPING** 1/2 cup firmly packed brown sugar 1/2 cup chopped pecans sweetened whipped cream

Heat oven to 350 degrees. In small mixer bowl combine crust ingredients. Beat at low speed scraping bowl often until crumbly (1 to 2 minutes).

Press into bottom of 13 x 9 baking pan. Bake for

15 minutes. Meanwell in large mixer bowl combine all filling ingredients. Beat at medium speed,

scraping bowl often, until smooth (1 to 2 minutes). Immediately pour over crust:

Continue baking for 20 minutes...

In a small bowl, stir together brown sugar and pecans, sprinkle over filling.

Continue baking for 15 to 25 minutes or until filling is firm to the touch.

Cool completely, cut into squares, serve with whipped cream. Yield 12 servings

....more next page....

Recipes continued...

PERFECT PUMPKIN CHEESECAKE BAR

1 1/2 1/2 1/4	CRUST cups all-purpose flour cup butter, softened cup white sugar
8 1/4 1 1/2	CHEESECAKE LAYER ounces cream cheese cup white sugar egg teaspoon vanilla extract
1 1 3/4	PUMPKIN LAYER 15 oz can pumpkin puree 12 oz can evaporated milk cup white sugar
2 3/4 1/2 1/2 1/4	eggs teaspoon ground cinnamon teaspoon salt teaspoon ground ginger teaspoon ground cloves

Preheat oven to 425 degrees F (220 degrees C). Stir crust ingredients together in a bowl until dough is well-blended. Pat dough into the bottom of a 9x13-inch baking Bake in the preheated oven until crust is light golden, 10 to 15 minutes. Cool. Reduce oven temperature to 350 degrees F Beat cheesecake layer ingredients together in a bowl with an electric mixer until smooth. Whisk pumpkin layer ingredients together in another bowl. Spread cream cheese mixture evenly over cooled crust. Pour pumpkin mixture over cream cheese mixture. Bake in the preheated oven until bars are set, about 60 minutes. Cool to room temperature, then refrigerate overnight.



BIRDING......Pam Riebesell

Christmas Bird Count The Christmas Bird Count is a longstanding program of the National Audubon Society. It is a winter bird census involving thousands of volunteers across the United States, Canada and many countries in the Western hemisphere. The bird count here on Hilton Head Island is scheduled for December 15 and our club has a tradition of volunteering in this program. Anyone interested in birds can participate regardless of your identification skills. If you are interested in being a part of this effort, please email me at (pam@riebesell.com) or sign up at our next meeting so I can give your name to the area captains. You absolutely do not need to be an experienced birder to participate. Volunteers are needed in each group to not only spot birds but also to record the sightings. In addition to the bird count, everyone is invited to come to the local Audubon chapter's December meeting held on December 7 at 7:00 p. m. at First Presbyterian Church for a slide show presentation of our local birds.

Following are the minutes from the last General Membership meeting. In order to save time at the next meeting, they will not be read at the meeting, but a motion will be called to accept them as is. Please familiarize yourself with them here so that any corrections may be made prior to acceptance.

The Avid Gardeners General Membership Meeting October 20, 2017

Attendance: Guests:

Hostesses: Mary Ellen Phillips, Dick Phillips, Carol Wenk, Marge Gallager, Christine

Thumm, Peg McCann

President Caroline Alderman introduced the speaker MG Victoria Bergesen. Victoria presented a power point showing Ohio Governor's residence floral decorations for public space.

The meeting was called to order by President Caroline Alderman at 11:00 AM.

Parliamentarian Janet Hicks reviewed Roberts Rule of speaking and making motions.

VP Corliss Zampino introduced guest Mary Kay Hoffman. There were two members resigning. Current wait list is six. Two people will be invited to become members. Full dues will be required. Corliss explained stars on name tags. Gold stars for new members and Silver stars for last years new members. System was initiated to aid members to identify our newest members easily.

Motion: To approve the minutes Vicki McMillan

Seconded: Debe Pepe Vote: Unanimous approval

Treasurer Report: Lori Schmidt

Beginning Balance: \$8713.16 Expenses: \$182.00 New Balance: \$8531.16

VP Olivia Ford explained the "Make it, Bake It, Sew It, Grow It" fundraiser event. Members may invite a guest. Members who wish to donate an item with exceptional value should contact Olivia prior to event. We will accept cash and checks. Members set up will be 9:30-10:00. This will be a social event to allow members to enjoy some social time together. All members are expected to participate. Olivia discussed the changed date of Holiday Party due to conflict at The Country

Olivia discussed the changed date of Holiday Party due to conflict at The Country Club of Hilton Head. A financial compensation of \$750 in the form of a donation to the club was agreed upon for the date change. New date will be Monday, December 11

There will be tables of 10. Invitations will be sent out shortly. New members will be Seated at their mentor's table.

Caroline asked that all members complete the survey and turn in so that results can be tallied.

General Membership Meeting minutes (cont'd)

Island Council President and Avid Gardener member Ann Clayton explained the Hilton Head Island Council of Garden Clubs of which TAG is a member. The next Council event is Arbor Day December 1. The Betsy Jukofsky Xerioscape Garden is maintained by members of the Council garden club members. The West Low Country District annual meeting will be hostessed this year by our Council. The date is March 21. There will be a garden boutique and this is an opportunity for each member club to fund raise for the Council.

Motion: To ajourn the meeting was made by Peg McCann Seconded: Sandy Stern

The meeting was adjourned at 11:50 AM.

Respectfull submitted,

Marcia Sullivan Secretary

CONSERVATION NOTE:Vicky McMillan

Monarchs and Groundsel Bush

In fall, while other Lowcountry flowers are fading, the creamy white blossoms of groundsel bush (*Baccharis halimifolia*) brighten up our landscape. Look for this native shrub along roadsides, in weedy areas, and near the edges of dunes and salt marshes. Male and female flowers grow on separate plants. Groundsel bush is an important late

nectar source for a host of insects, including small bees, wasps, and migrating Monarch butterflies. I grow it in my butterfly garden.

Three Monarchs, plus a Buckeye butterfly, feeding on nectar from Groundsel bush flowers at Burkes Beach.



2017 HOLIDAY DECORATION INSTRUCTIONS AND **INFORMATION** NEIGHBORHOOD SIGNS

CO-CHAIRS FOR THE DECORATING COMMITTEE BARBARA HOLMES, MARY ANN SNYDER, LOUISE GORNY, SANDY HARRIS & CAROL WENK

PLEASE MARK YOUR CALENDARS FOR THE HOLIDAY DECORATION SCHEDULE

November 15th Wednesday – anytime between 9:00-12:00 – Workshop at PLANTATION HOUSE, to restock sign bags, check entrance wreaths AND take your bags home. Please check your email to see which sign

vou will decorate because it may have changed from last year!!! Wear a holiday top, if you wish.

Refreshments will be served.

November $16^{th} - 22^{rd}$ Thursday - Wednesday, decorate neighborhood signs.

November 16^{th} , 17^{th} Thursday & Friday, decorate both Entrances & the

Surrey. (Maintenance Dept. and TAG Committee)

November 24th Friday, "Lights On" at the entrances, cypress tree and

neighborhood signs. Maintenance turns on ALL the

neighborhood lights.

January 2nd - 4th Remove those wonderful decorations for another year.

(Follow the instructions for removing the decorations from the signs.) Please contact your teammates to coordinate the removal of the decorations.

January 5th (Friday) All decorations **MUST BE** returned to the Planta-

tion House between 10am and 12 noon. Please

coordinate with your teammates.



If you haven't already done so, check your email and your mailbox for your special invitation to TAG's annual holiday party. Be sure to respond soon.

Monday December 11th 6:00pm
The Country Club of Hilton Head

REMINDERS FROM OUR PARLIAMENTARIAN......Janet Hicks

For basic rules of debate, each member is entitled to speak once to a question, sometimes twice or more often if there is no objection.

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Carol Sevelowitz sevelcss@gmail.com 843-715-2248

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

ADDENDUM

(This article was inadvertently omitted from the November issue, sent earlier this week. With apologies to Sandy, here it is now.)



Jr. GardenersSandy Stern

Hi Ladies, I've attached some photos of our Jr. Gardeners at work in the Korosi Vegetable Garden at the HHI School for the Creative Arts.

This past month they harvested lettuce, kale, and Swiss chard; they fertilized the broccoli and cabbage; and, they planted garlic in the herb garden. Now, we are all waiting for the green peppers and eggplant to mature.

In addition, the children painted pumpkins, created a witches' brew, and started a composting project.

Finally, they weeded, pruned, planted flowers, and watered the Butterfly Garden.

Sandy

(photos next page)

