



President's message.....Caroline Alderman

January is a quiet month for gardeners and the perfect time to bring back an old TAG favorite..."Gardeners Who Lunch". Besides all of the gardening expertise you can gain through your participation in TAG, you also have the opportunity to get to know other members who live in your community and share your gardening passion.

I created "Gardeners Who Lunch" as an informal outing at a local restaurant to have more time to get to know other members, since the coffee before the meeting is limited. The number varies...in the past 6 to 12 people. I decided that even if only one person signed up, I would go and we'd get to know each other better. I encourage you to give it a try and see what you think. We had some really wonderful gatherings

See page 2 for invitation

Meeting Friday, January 18, 2019
Spring Lake Pavilion 9:30 am

"Daylilies, the Workhorse of the Garden"

Victoria Bergensen will present
a power point on new ways to help daylilies
thrive in the Lowcountry





Gardeners Who Lunch

WHEN: Thursday, January 24th
12 Noon

WHERE: Frankie Bones
1301 Main St.

RSVP: Caroline Alderman by email
carolinealderman@roadrunner.com

If your plans change, let me know...by email if there is time, or by phone. house 843.689.3620 cell 843.298.0701

I need an accurate count to make reservations and to configure the table(s) that day. We want you to come, and have accommodated some very last minute wishes to join us...but the earlier the better for planning.

Hope to see you there!

Conservation.....Vicky McMillan

Winter Annual Weeds in the Garden

This time of year, many of our garden plants are resting, but not chickweed, bittercress, and other “winter annuals.” Sprouting from seeds in the fall, these common weeds continue to grow during our relatively mild winters. In fact, sometimes they seem to pop up overnight, in great profusion. Once summer comes, they’ll die off, only to reappear from seeds again next fall. Here are two examples:

Common Chickweed (*Stellaria media*) can form masses of tender little plants with bright green leaves and tiny, white flowers. Each of the 5 petals is deeply cleft, giving the appearance of 10 petals instead of 5. Chickweed thrives in rich, moist soil and can grow from tiny seedling to flowering plant in just a month. It’s in the Pink Family, along with carnations and some 2,625 other species.



Bittercress (*Cardamine* spp.), a member of the Mustard Family, is related to candytuft and a host of familiar vegetables -- broccoli, cabbage, cauliflower, kale, turnips -- and of course, mustards. Several common species of bittercress are common winter annuals in gardens. They’re delicate plants with tiny, 4-petaled white flowers and thin, podlike fruits.

Upcoming events:

- The Beaufort Council of Garden Clubs will hold an NGC Horticulture Specialty Show on May 16, 2019 at Tabby Place, 913 Port Republic St., Beaufort, SC 29902. for more information
Visit: www.BeaufortGardenClub.com
- The GCSC State Convention Flower Show April 11-13, 2019 in Beaufort. For more information
Visit: gardenclubofsc.org

Horticulture.....Diane Middleton

You may keep Poinsettias outside as long as the weather stays above 40.



Do not prune any bushes this month, but cut the plumes off Pampas Grass when it starts to look ratty. Beauty Berry bushes should be cut to the ground, and snaps and pansies need regular deadheading.

Camellias are starting to bloom beautifully, and my roses never stopped. They should be coming into the big box stores soon. If deer have been a problem in your yard, buy climbing varieties and fence off the bottoms until they grow up out of reach.

Read catalogs or go online to order seeds and plan beds. Clean up flowerbeds and dig in compost or commercial soil additives. Finish planting bulbs for Spring blooming. Mark them with golf tees to avoid damaging them when planting annuals. If squirrels are a problem, try sprinkling red pepper.

Call or email me with questions.

Diane Middleton, master gardener 843-384-0794

dcmgard@aol.com

A New Year's surprise....We have 103 happy iris growing in the Wye next to the road.

Look for the blooms

Depending upon the weather, it could be any time.

Patti Peacock





Photo taken at HHI Council of Garden Clubs Arbor Day Celebration
December 7, 2018

Holiday Dance December 4, 2018



More photos on the website
www.theavidgardeners.org
Click on the gallery tab

Junior Gardeners.....Sandy Stern

Jr. Gardeners picking grapefruits in the school garden in December.



with Beth Cooler



with Sandy Stern

Jr. Gardeners have fertilized and watered the tree all year long, and took pride in their harvest. Every one of our eight students took some fruit home to share with their families. The school garden now has a lemon and lime tree to add to its citrus collection.

Council News.....Christine Thumm

The Hilton Head Island Council of Garden Clubs has disbanded as of December 31, 2018.

Organized on January 12, 1989, it's purpose was "to develop and strengthen cooperation among the garden clubs of HHI and to promote joint activities among the member clubs which would aid in the protection of natural resource, protect civic beauty and encourage the improvement of roadsides and parks".



Some council projects, such as the Arbor Day Celebration, will be planned hereafter by former council member clubs. Council members hope to continue to meet informally to share ideas and help promote the love of gardening.

Healthy Recipes.....Anna Broecker

EASY BLACK BEAN SOUP

Prep Time: 10 minutes Cook Time: 20 minutes

Ingredients:

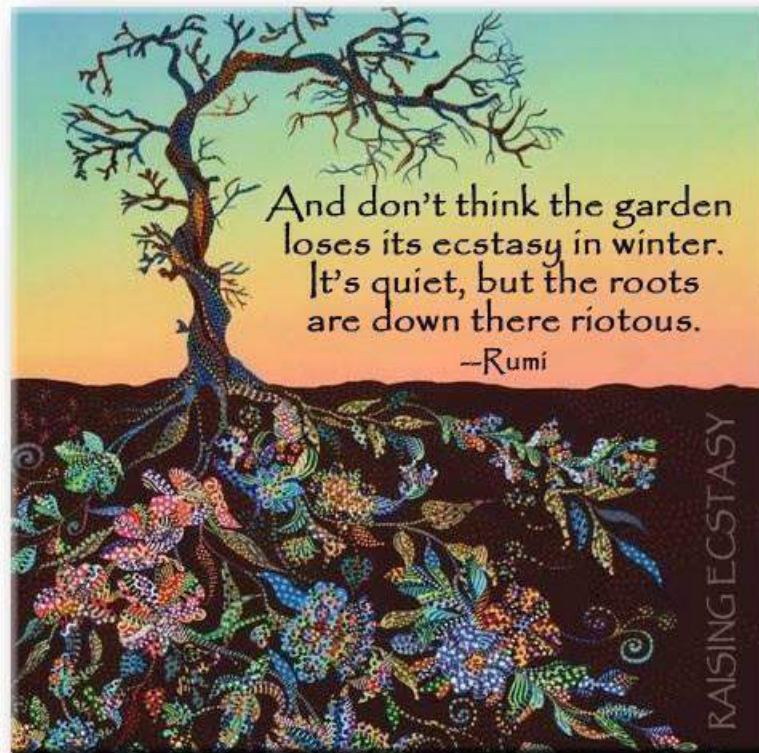
- 1 onion, diced
- 1 green pepper, seeded and diced
- 1 jalapeño pepper, seeded and minced (I omit, don't like spicy)
- 5 garlic cloves, minced
- 2 (15 ounce) cans black beans, drained and rinsed
- 1 cup low-sodium vegetable broth
- 2 cups salsa
- 1 tablespoon chili powder (I use only 1 tsp)
- 1 teaspoon cumin powder
- 1 cup corn, frozen or fresh
- 1 can (14 1/2 ounce) diced tomatoes
- Sea salt to taste
- 1/4 cup chopped fresh cilantro



Directions:

1. In a large stockpot over medium-high heat, sauté the onion, bell pepper, jalapeño, and garlic in a small amount of water until tender, about 8 minutes.
2. Reduce the heat to medium and add the black beans, vegetable broth, salsa, chili powder, cumin, and salt to taste. Cook for 10 to 15 minutes. While the soup is cooking, scoop out half of the soup and process in a blender until smooth and creamy (this is optional, I prefer more chunky). Return the pureed mixture to the pot. (Alternatively, you can use an immersion blender to partially puree the soup right in the pot.)
3. Stir in the corn and diced tomatoes and continue cooking for another 5 to 10 minutes. Serve warm, garnished with the cilantro.

Easy to prepare in just a few minutes. Great served with a baked potato or over a whole grain such as brown rice or quinoa.



Submitted by Sandy Stern



Coming in February

Orchids Galore

February 15, 2019

*Carpooling to
May River Orchids Greenhouse
Need volunteer drivers*

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

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