

TAG TALK

Мау 2019

## Gracias...Merci...**Thank you** so much!

Two years have flown by. Even though we were challenged by a hurricane each year, we managed to soldier on and accomplish most of our goals. Your Board and I tried to make TAG relevant and educational, while providing an opportunity to make friends who share an interest in gardening and floral design. You really stepped up whenever participation was needed.

I encourage you to continue volunteering because Olivia has big plans and I will be moving into my next leadership position as chairperson of the flower show. The flower show will be a success with your help and I look forward to new challenges in TAG. Thank you for choosing me to be your leader...it's been an honor!





The "Phillips Garden" is also considered "Grandma's Garden" since it contains many "old time" plants such as four o'clocks, balsam, hollyhocks, roses of various types, ferns, yarrow, some natives, and whatever the birds and animals decide to bring into our various gardens (one of these "freebies" is our Buckeye tree). So that we can discuss our various gardens with each other, we have given each garden a name, including the "side" garden, "shell" garden, "near" garden and "far" garden. We also have a "rescue" garden for plants that we feel need some TLC, or plants that friends have give us to assist them in some respite care. We hope you enjoy your journey through our gardens. Mary Ellen and Dick Phillips 5 Birkdale Court

"It's All Carols Fault (or my husband should be canonized)"

These specimen gardens demonstrate the wonderful variety of flora and fauna that live and thrive on Hilton Head Island. With over 150 different plants at last count, it is difficult to find room for new and exciting introductions, but Carol Guedalia who orders all the plants for The Greenery Garden Center continues to challenge this homeowner.

Tru Dee Bamberg- 8 Sea Otter Court

A Woodland Garden Patty Peacock-4 Hermit Crab Court

Since you have last visited I have added two gardens; one to the right of the house you will enter through an arbor designed and built by Irv Sevelowitz. The path is bordered by society garlic and the back by ferns and shell ginger. This is primarily a perennial garden and just three years in the making. Last year I decided to reduce the huge azalea hedge along the back yard to allow a view of the POA woods and signature golf hole of Oyster Reef. This resulted in a sizeable extension to the garden already there. When the woods are annually bush hogged the lagoon and bird life is delightfully obvious. Enjoy

Horticulture.....Diane Middleton

From awesome April we've jumped into marvelous May when my garden is full of fabulous blossoms. The magnolias and loquats are loaded with flowers and fruit, and the annuals at the farm are filling vases with beauty. You can buy them as well as delicious veggies at Seabrook Farm on Saturday mornings from 9 to 11 during May and June. Come early for best selection.

Be sure to tour our members' gardens on Friday even if you cannot go to the luncheon. And don't forget the All Saints Episcopal Church Garden Tour on Saturday from 10 to 4 which includes lunch. You can purchase tickets online at <u>www.AllSaintsGardenTour.com</u>

Continue deadheading all flowers to promote more blooms. If you plant anything this month, do it late on a cloudy day or provide shade. Remember to harden off any plants from a greenhouse before setting out. Check your irrigation system to be sure it is not overwatering. Every third day is best except for pots which need it every day.

Diane Middleton, master gardener 843-384-0794



Junior Gardeners.....Sandy Stern

The **Junior Garden Club** members of **Hilton Head Island School for the Creative Arts** will be attending a field trip from 11:30 am - 2:30 pm on Monday, May 20th.

**The Avid Gardeners** have arranged for the twelve students to learn about native plants and Gullah culture by participating in a guided **Gullah Bus Tour**, and visits to Mitchelville Park, and to Mr. Tom Barnwell's vegetable garden.

We wish to thank the club's teacher, **Ms. Bethany Jackson** and parent volunteer, **Ms. Beth Cooler** who will be supervising the students and providing lunch for all. We especially want to thank **Mr. Irv Camp-bell**, the Gullah Tour guide, for providing his services to our students free of charge.

## - Sandy Stern, Nadine Korosi & Ann Clayton



Healthy Eating.....Anna Broecker

SMOKED SALMON PINWHEELS

- 8 Ounces CREAM CHEESE, SOFTENED
- 1 Tablespoon FRESH LEMON JUICE
- 2 Tablespoons DICED RED ONION
- 1 Tablespoon CHOPPED FRESH BASIL LEAVES
- 8 Ounces SLICED, SMOKED SALMON (NOVA, NOT AS SALTY AS LOX)
- 2 Tablespoons SMALL CAPERS DRAINED
- 1 SEEDLESS CUCUMBER WITH PEEL, (PRETTIER IF YOU FORK THE PEEL) SLICED INTO ROUNDS THE SIZE OF CRACKERS

COMBINE THE CREAM CHEESE, LEMON JUICE, RED ONION AND BASIL IN A BOWL UNTIL COMPLETELY BLENDED.

ON A PIECE OF WAXED PAPER, ARRANGE THE SMOKED SALMON SLICES IN A RECTANGLE ABOUT 3 INCHES WIDE AND 12 INCHES LONG., SLIGHTLY OVER-LAPPING EACH PIECE.



Continued on next page.....

SPREAD A THIN LAYER OF CREAM CHEESE MIXTURE ON THE SALMON, SPRINKLE WITH CAPERS AND ROLL UP LIKE JELLY ROLL.



REFRIGERATE FOR AT LEAST 1 HOUR UNTIL FIRM, PREFERABLY OVERNIGHT, THEN CUT INTO 1/2 INCH SLICES. PLACE EACH PINWHEEL ATOP A CUCUM-BER ROUND TO SERVE

I THOROUGHLY BLOTTED THE CUCUMBER SLICES WITH PAPER TOWELS BE-FORE TOPPING.



Enjoy!

## MEMBERSHIP NOTES

It's that time of year again...time to pay your dues for the coming year, that is ! If you are planning to remain a member for the 2019-2020 season, please send your <u>\$30</u> check, made out to The Avid Gardeners, to Lori Schmidt, our treasurer (her address is in this year's Member Directory).

Alternatively, you may bring it with you to the Installation Luncheon on Friday and give it to her or to me. We collect dues early so that the Member Directory, which is printed in July, will be an accurate reflection of our members.

Additionally, please note that if you have any changes to your information as listed, or if you do not plan on returning, it will be most helpful for me to know this as soon as possible.

Looking forward to a great year ahead!

Carol Sevelowitz, Membership Chair

Coming in June



On June 21, we will have our "Twilight Delight" dessert social at the home of Olivia and Larry Ford

Each couple/single will be asked to bring

a dessert or appetizer to serve 12.

Punch and non-alcoholic beverages will be served. You can BYOB.

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

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