



## *TAG Talk*

*February, 2020*

### *President's Message.....Olivia Ford*

Dear TAG members, Welcome to almost Spring! I'm so happy to see my hot pink Azaleas popping open each day. As usual, I need to inform you about several important matters.

**The Survey:** If you have not already done so, please fill-out the survey and bring it to the meeting. As I said last month, I will also have copies at the meeting for you to fill out. Your opinions matter. However, no complaints if you don't participate.

**April Meeting:** Due to the lack of interest, and a few complaints reported to me by Caroline Alderman, the board voted to cancel the Make it, Bake It, etc. fundraiser. We have scheduled a speaker instead.

**Social Time, Refreshments (9:30-9:55 before the meeting):** It has been a long standing tradition with the club to have our Social and Refreshments before the meeting. Please enjoy your conversations and try to be seated by 10:00 AM. Also, it has been brought to my attention that some members are nervous and hesitant about doing the refreshments because of the fancy displays. "Over the top decorations" are not a requirement. You are also allowed to purchase your contribution if you sign-up. We just like a few good snacks with our coffee & juice.

**Volunteer still needed:** We still need a person to be our Horticulture Chairman. Please step-up and become more involved.

Now, a short Horticulture item from me: Let's know Our Fertilizer Numbers:

20 - 20 - 20 (good for all plants)

#1 #2 #3

#1 - Nitrogen - green growth, no flowers

Big first # = 60 - 20 - 20

#2 - Phosphorus - blooming plants

Big second # = 20 - 60 - 20

#3 - Potassium - root growth

Big third number = 20 - 20 - 60

**Happy Spring Planting!**

**Remember Our Suggestion Box at the check-in table!**

**February Meeting - Friday, Feb 21 - 9:30am - Spring Lake Pavilion**

**NATIVE PLANTS IN THE LOWCOUNTRY**

Laura Lee Rose, Beaufort County Clemson Extension agent, will talk about environmentally friendly native plantings for our climate

Program Notes.....Sue Blake

Please note the date shown in your Directory for the April meeting is incorrect. It should read "April 17th". Also note that the program for that date, the "Make It, Bake It..." fundraiser, has been cancelled. In its place, our guest speaker will be Sean Dennis from Wild Birds Unlimited. He will talk about creating a bird friendly backyard through the use of native plants, bird feeders, water sources and nesting boxes.

*Looking ahead to spring, Sue Blake is asking for one more volunteer who is willing to offer the members a tour of her garden before the Officers Installation Luncheon on May 15<sup>th</sup>. Please contact Sue at [tennissue@roadrunner.com](mailto:tennissue@roadrunner.com) or call 843-682-3214 Thank you.*

**IN MEMORIUM**

A fund has been established to place a memorial bench at the Community Garden in Diane Middleton's name. If you would like to contribute, please send checks to our Treasurer, Lori Schmidt, made out to TAG, with a notation regarding what it's for.



## Jr. Gardeners

Sandy Stern

Our Jr. Gardeners Club started its spring season on February 4, with 12 students in grades 3 -5 attending the after school program every Wednesday from 2:45 - 4:00 pm.

The children worked alongside one teacher, Ms. Jackson, one parent volunteer, Beth Cooler, and 4 volunteers from *The Avid Gardeners* in the Korosi Vegetable & Herb Garden. Beginner vegetable plants ( radishes, tomatoes, etc.) and seeds (cucumbers, lettuce, beans, etc.) were planted in the four beds. The growing Brussel sprouts, cabbage, and kale were watered. Old vegetable and herb plants were removed and composted.



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## Birding.....Dick Phillips \*

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When someone mentions a “Baltimore Oriole”, they’re likely from the northeast, and a follower of the New York Yankees, Washington Nationals, or the Baltimore Orioles baseball teams. We lived in Maryland about 20 miles north of D.C. for 15 years prior to moving to HHI/HHP in June of 2007. I certainly thought of baseball whenever someone mentioned a Baltimore Oriole. Surprisingly, we seldom ever saw a Baltimore oriole when we lived up north. However, for the past 5 years or so, we have had them coming to our hummingbird feeder all winter long. I have always left my hummingbird feeders up for the winter wherever we lived, rather than putting it away. This was to accommodate “dinner” for a Ruby Throat Hummingbird who was late flying south at the start of our winters. I’ve always made my own “nectar” for the feeder, rather than buying the “sugar water nectar”. Five years ago I saw a Baltimore oriole on the 4-port hummingbird feeder hanging just outside our family room. The oriole went from port to port, trying to squeeze its beak into the small openings of the “bee guard” covering the ports. After watching this for a while, I wondered if the bee guard could be removed. I tried it, and one of the guards came off easily. I rehung the feeder and watched to see what would happen. A short time later the oriole came back and went to each port. When he found the port without the bee guard, he stopped and fed for a good while. Over these past few years, 3 or 4 orioles come to the feeder every day beginning in October. They are fairly territorial, and chase each other off the feeder. I make 6 ozs. of the “nectar” by dissolving 3 teaspoons of sugar into 6 oz of water, and then adding some grenadine to add red color. The orioles love this mix, and I literally refill the feeder every day all winter until the orioles head north in about March. I never knew keeping track of Baltimore Orioles could be so much fun!!



\* Dick Phillips, our past TAG President and current Publicity Chairperson, has graciously consented to assume the role of Birding Chair. We look forward to reading his evocative and informative articles.....Thanks, Dick!!!



February's  
**HEALTHY RECIPES**  
from Anna Broecker

## CREAMY VEGETABLE SOUP

- 2 tablespoons extra virgin olive oil
- 2 medium onions, diced
- 4 stalks celery, chopped
- 3 carrots, peeled and chopped
- 3 cloves garlic, minced
- 1 sprig of tarragon
- 2 bay leaves
- 3 cups chopped broccoli, packed
- 4 to 6 cups water or vegetable broth
- 3 to 4 tbsp cashew cream, store-bought or home-made
- salt and pepper, optional



In a large soup pot over medium heat, heat olive oil and saute onions, carrots and celery for about 6-7 minutes

Add garlic and herbs and saute for another minute longer; then add broccoli and vegetable broth or water and bring to a simmer. Cook until broccoli is very tender, about 8 minutes

Let soup cool for a few minutes, remove bay leaves and then transfer soup to a blender, working in batches. Try not to fill blender more than half way. Remove center of blender cap and cover with a dish towel.

Add 3 to 4 tablespoons of cashew cream (recipe follows) and blend soup until it is pureed. If using an immersion blender, add cashew cream directly to the pot and puree until smooth. Add salt and pepper to taste

### CASHEW CREAM

Blend 1 cup of raw cashews (soaked 3 hours or overnight in hot water and drained) with 1/2 cup water in a blender or food processor at high speed. Blend until completely smooth. Drizzle in extra water as needed to reach desired consistency.

(Useful in everything from creamy soups to pasta sauces to puddings)

## January's tour of the Camelia Gardens at Honey Horn.

Lecture by Donna and Fred Manske, followed by a brisk and blustery, but beautiful, walk through the gardens.



### Looking Ahead.....

Our guest speaker in April will be Sean Dennis from Wild Birds Unlimited. He will talk about creating a bird friendly backyard through the use of native plants, bird feeders, water sources and nesting boxes.

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