



President's Message.....Carol Sevelowitz

Greetings TAG members!

Help! I'm up to my eyeballs in whole wheat flour. Trying to make dog treats to sell for TAG at the POA's Halloween Pet Parade (see details next page). I've never made them before, but there are lots of recipes online and I'm determined to try one. Not much different than making cookies, and we've all made plenty of those! I'll be testing them out on my 85 lb. Labradoodle, Bodie, who eats just about anything. If he rejects them, I'll know I'm barking up the wrong tree . 🤔👉

We are lucky to have been offered this fundraising opportunity and, since we had such success with the July 4th Cookie Sale, we thought we'd give it another try. This time, though, we're asking all members to contribute either Halloween themed cookies or dog treats. Hopefully we'll have as much success and even more fun!

This month's General Meeting on Friday will give us lots of great ideas for sprucing up our homes for this Autumn season and beyond as we welcome Margie Fox from Garden Gate Living in Bluffton. We may even learn some valuable tips to use for our upcoming Spring Flower Show. The completed arrangements will be available for purchase after the presentation, so bring cash or check if you might be interested.

Finally, be sure to check out the *Save the Date* notice for our Holiday Member Gathering in December. This will replace the planned Holiday Tour of Homes which has been cancelled for this year due to Covid concerns.

Fall is a busy season — be sure to get out and enjoy it all!

MEMBERSHIP.....Christine Thumm

TAG is now 58 members strong!

Please take a moment at this week's meeting to welcome our newest members.

Sandy Cleaves
Andrea Hannon

Mary Collins
Beverly Moorman

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



BRAISED RED CABBAGE AND APPLES

4 cups red cabbage cored and shredded (about ½ head)

1 sweet apple cored and thinly sliced

¼ cup apple cider vinegar

1 cup water as needed

½ teaspoon allspice*

Instructions

To braise cabbage:

Heat a large pan over high heat. Add your cabbage and apples in a big pile. Cook over high heat to release the natural sugars. Stir occasionally, to wilt the cabbage. Once the cabbage starts to wilt, after about 10 minutes, add in your vinegar, water, and allspice. Reduce heat to low. Cover and cook low and slow until cabbage is completely tender, about 60 minutes. Once cabbage is done, remove the lid. Turn up the heat to cook off some of the water in the pan. Cook 5-8 minutes, until the water reaches a syrupy consistency.

Season with salt, to taste, and serve! Best enjoyed warm.

**While allspice is a traditional flavor to add to the subtle sweetness of this mix, this is a great dish to experiment with new spices. Fennel seed, caraway, and even coriander are all great spices to play with.*



HALLOWEEN PET PARADE

Cookie Sale Fundraiser

HHP has again offered the Avid Gardeners a fundraising opportunity to participate in their *Halloween Pet Parade* by selling cookies. As at the July 4th celebration, this will be a fairly simple and extremely low-risk way to add some much needed funds to our coffers. We are asking everyone to participate. Here's what you need to do:

1. Bake a batch of Halloween or Autumn-themed cookies or pet treats.
2. Package them into baggies of 4 cookies per bag.
3. One batch usually makes about 3 dozen cookies. We are asking for a minimum of two dozen (6 baggies), however, feel free to contribute more!
4. Deliver your cookies to the Plantation House On Friday, Oct. 29, between 3:30 and 4:30pm.

A small committee has volunteered to be on hand to sell them.

If, for some reason, you are not able to bake, please consider making a \$ donation to the club by sending a check to Liz VanAlstyne, Fundraising Chair.

Horticulture Notes.....Ann Clayton

ENJOY the OUTDOORS - What a time for reflection, peace and many successes along with Nature !!!

FALL, and what a delightful picture nature puts out. Time to enjoy the native flowers along the lagoons, roadsides and fields. In the Coastal zone we are lucky to have an extended Fall with warm, dry weather, so remember to water. Hydration is critical for a fall bloom bonanza. Make sure the water is saturated around the root base.

Time for grooming. Lightly cut back fall-blooming roses, salvias, lantanas and plants that bloom in the fall. Just enough to stimulate new growth for a thicker, more flower-laden plant. If you are concerned with how much is enough just cut off the dead flowers. Cover the ground with a fresh layer of mulch, enough to help insulate the plants till Spring. **Don't** give a fall trimming to plants that bloom only in the Spring or you might cut off their developing flowers. None of these tasks will require a lot of effort; your garden will really love you for it. !!! Make notes in your journals of successes and failures in 2021 !!!

Fall is an ideal time to plant shrubs. The cooler months allow plants to establish good root systems. Remember to select a bush that will be the right height at maturity.

Like most of you, I grew up thinking of grass as something you mowed every week and if it got longer than 3" you would be the talk of the neighborhood!!! Now I've discovered ornamental grasses, and my outlook has changed forever. Suddenly I saw grass as more than the makings of a lawn. It could bloom, it could billow, it could wave in the breeze. Grasses could have red leaves, yellow leaves, blue and purple leaves. They could top out at 4 inches or tower more than 16 feet tall, and could do all these things in sun or shade, wet or dry soil, with little input from me. What a deal. Nowadays, ornamental grasses are considered mainstream plants. They put on a good show in the Fall and carry the garden through the Winter. Most grow quickly, tolerate heat and drought and have no serious pests. Only maintenance is to trim back old foliage in late fall. Plants can be divided in Spring prior to the emergence of new growth.

A few examples:

Muhly Grass (*Muhlenbergia*) a Southern native.

Miscanthus sinensis "Gracillimus) contrasts wonderfully with black-eyed Susans.

Pennisetum setaceum 'Rubrum) - Reddish, purple plumes of fountain grass appear from spring till fall.

Do some research. I think you will enjoy it.

Don't forget the large selections of Gingers. Just a couple

Curcuma petiolata Emporors Ginger variegated reaches 4 - 5 feet tall. White bloom in late Summer and Fall - Full sun/or light shade.

Hedychium Coronarium - Ginger Lily. Fragrant, white/yellow bloom

ONE FINAL NOTE - With regard to our Flower Show in the Spring. If you are wanting to enter one of your priceless, wonderful specimens. **PLEASE BE SURE IT HAS BEEN IN YOUR POSSESSION FOR 90 DAYS PLUS.**

HAPPY GARDENING !!



FIELD TRIP !!!!

Private Tour of Wormsloe State Historic Site

Friday, November 19, 2021



Guided Tour: Visitors will have the opportunity to interact with costumed interpreters, gain a greater knowledge of the establishment of Georgia as a colony, and view aspects of daily colonial life. Our guided 1 ½ hour private group program will include: a historical guided walking-tour led by a costumed interpreter of the ruins of Noble Jones' 1736 estate, a 13-minute film viewed as an introduction to the settling of Wormsloe and the city of Savannah, and an opportunity to explore the artifacts and exhibits in our small museum. Also included in the Tour will be information regarding the flora and fauna of their maritime forest and heritage garden feature.

A gift shop and restrooms are also available onsite though no food is sold here.

Special ADA accommodations are available upon request in advance. Please contact Nancy Renner at nnrenner@outlook.com or 505-269-6498 by Monday, November 15 to request these services.

We will be **carpooling** and **will leave** from the Plantation House **promptly at 9 am.**

Want to plan ahead for lunch following the tour? These restaurants are nearby

- 1) Driftaway Café— 7400 Skidaway Rd. (912) 303-0999
- 2) Sandfly BBQ— 8413 Ferguson Ave (912) 356-5463
- 3) Rocky's of Savannah— 7360 Skidaway Rd. (912) 354-2914

Save the Date !!

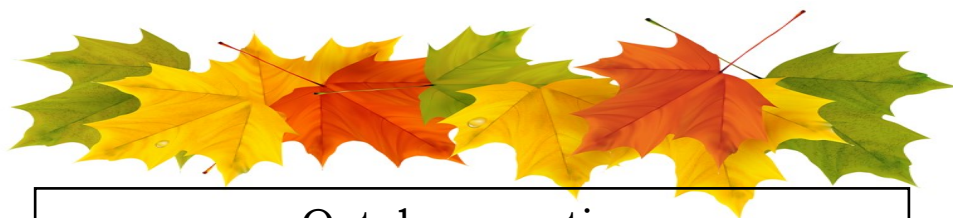
Friday, December 10, 12:00 noon

Holiday Member Luncheon

At the home of Dede Bethke

30 Flagship Lane

(Details to follow)



October meeting

Friday, 10/15/21, 9:30 am

Spring Lake Pavilion

Autumn Arrangements

Margie Fox, owner of Garden Gate Living in Bluffton
will demonstrate Fall centerpiece arrangements
including a transition into the holidays.

Coffee and "safe" refreshments will be served.

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

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