



TAG TALK

April 2022

President's Message.....Carol Sevelowitz

As we start thinking about plans for the coming year, I'm reminded of some items in our By-Laws which would be worth mentioning, especially to our newer members who may be unaware. One of these items relates to meeting attendance. We are scheduled to meet at least 8 months of the year. December's meeting is usually a holiday event of some sort and June's is optional, to be decided by the Board. Of those eight required, members are expected to attend a minimum of five for the year in order to remain in active member status. Covid, of course, skewed that requirement. But now that things are slowly returning to normal, a reminder is appropriate.

The second item is a requirement that all members actively participate, either by serving on a committee or by helping with a project. We have several committees that are in need of some helping hands. Two that immediately come to mind at present are the Plant It Pink Garden and the Fundraising Committee. Plant it Pink maintains a lovely little award winning garden, located on the grounds of Hilton Head Regional Hospital. A committee of 6-7 members has been headed up by long-time dedicated member Sharon Jaunsem for 12 years! Now, Sharon would like to pass the torch to a new committee chair but still remain on the committee. Although they'll be big shoes to fill, hopefully someone will step forward to volunteer, and Sharon will be happy to familiarize that person with the duties involved. Please let me know if this is the project for you!

The Fundraising Committee works hard to come up with interesting new ideas to keep us financially afloat. Currently Liz Van Alstyne heads up a committee of four, but because of illness or family situations, often finds that the majority of the work falls on just two sets of shoulders. If you have experience with fundraising projects of any type, this is your opportunity to get involved!

Remember, ours is a participatory organization. Our fun and interesting meetings and events don't just happen on their own. "Many hands make light work." When you are asked to help or to get involved, please don't hesitate. It's the best way to get to know your fellow members and your hands will be most welcome wherever they opt to pitch in.

**REMINDER: DATE CHANGES FOR APRIL AND MAY MEETINGS.
NEXT MEETING IS APRIL 22
MAY MEETING IS MAY 13**

April Meeting, April 22
Spring Lake Pavilion
9:30 Social "hour"
Meeting 10:00

Maggie Engstrom from Sweet Bay in Beaufort will be doing the program. She will be demonstrating using flowers from our gardens in arrangements.

May 13, 2022
Officers' Installation Luncheon



Enjoy browsing through four members lovely gardens between 9:30 and 11:30 prior to our Officers Installation Luncheon. You can visit the gardens in any order. Please carpool to facilitate parking.

TruDee Bamberg	8 Sea Otter
Dede Bethke	30 Flagship Lane
Patti Peacock	4 Hermit Crab Court
Sandy Stern	2 Bayley Point Lane

Details for the Installation Luncheon are on the following page.



**THE AVID GARDENERS
OFFICERS' INSTALLATION LUNCHEON**

Date: Friday, May 13

Location: Port Royal Golf Club

Time: 12:00—2:00

Cost: \$25.00 per person

MENU

Roasted Salmon with blistered tomatoes, red onion, asparagus, crispy potatoes

OR

Grilled Chicken Cobb salad with bacon, blue cheese, red onion, tomatoes, cucumbers, Italian dressing

OR

Vegan: Fried eggplant Napoleon, grilled zucchini, tomatoes, roasted red onion with sweet potato fries

Payment due **NO** later than Tuesday, April 26

Mail to: Liz Van Alstyne, 17 Sentry Oak Lane
along with your menu choice

Birding.....Dick Phillips

Throughout the Carolinas, wherever there are fields, lake edges, and other open habitats, the Red-winged Blackbird is a common, and often abundant permanent resident. In our fall, there is generally an influx of these migrants from the north, which causes the species to become quite prominent in the areas of their roosting places. In many cases, this prominence of RW Blackbirds causes them to become a nuisance. Once these blackbirds have dispersed to their favorite nesting areas, they become good neighbors, breeding in small colonies in marshy areas, and consuming great numbers of insects, as well as grass and weed seeds. Interestingly, once a RW Blackbird male and female have “paired” up, the female takes full responsibility for building the entire nest. The nests are built in marshy areas and woven from marsh grasses, and they are deeply cupped. They are built and securely attached to the stems or supporting branches of reeds, cattails or bushes growing in or near water. Their nesting season extends from April into June, but the peak of the laying season is early May. The typical number of eggs laid is 3 to 5 bluish eggs, and the eggs are dotted and scrawled with black markings. Incubation is handled by the female, and typically is about 11 days. The male may help feed the nestlings, but the female is primarily responsible for care of the young during their 10 or 11 days in the nest.



Polygamy is not unusual among RW Blackbirds, but pairs tend to be loyal to each other through a nesting season. The species is primarily “single brooded” in our region of SC, but “replacement” clutches are laid if eggs are destroyed by weather or an animal. RW Blackbirds gather into “flocks”, and the sexes do not associate with each other again until the next Spring.

The shiny black male has a yellow-bordered red patch at the bend in each wing, and for this reason can't really be confused with any other bird in our region. Females (and young males) are brownish and heavily streaked both above and below. Some females may also show yellow or orange patches on their throat. These conditions often make it difficult to connect the male and female RW Blackbirds.

Sadly, when large numbers of these Blackbirds nest too near to human population, the birds' noises and droppings often cause the humans to try to frighten and eliminate the birds via loud noises, or if that fails, by eliminating them with guns or chemicals. Either result is a sad testament for mankind and how certain people view certain birds or animals. Hopefully, all of TAG is in favor of helping to keep this valuable bird species on our “support” list!

Horticulture.....Ann Clayton

HERBS --

Herbs we grow today are very similar to those grown centuries ago in the most formal of gardens. In fact, if a time machine were to transport a 14th century inhabitant into a 20th century garden, the time traveler would immediately recognize the common herbs : basil, parsley, dill, chamomile, marjoram, and others. Herbs are still as in the 14th century, used for their culinary, aromatic, decorative and even medicinal qualities. Herbs adapt easily to any garden plan.

Many may be grown successfully indoors or outdoors, (requiring little space) in patio containers, window boxes, hanging baskets, balconies, and baskets. A few pots of mixed essential herbs will provide fresh-snipped lively flavor for recipes all summer and winter long. Commercially packaged herbs cannot compare with home-grown herbs for flavor, aroma, or strength. Home-grown herbs may also be easily dried - big savings in cost and flavor.



Hanging containers look great and save space. Use for basil, peppers or thyme.

Herbs for seasoning or fragrance require little space. Here clay pots are sunk to the rims in soil to conserve moisture, then pebble-mulched. Chives, thyme, basil and mint could be grown this way.



Any good well-drained soil will do for most herbs; fertilizers should NOT be needed in most cases. Too much fertilizer will limit the development of oil in herb plants, and it is this oil which is essential for flavor and aroma. If planting in the ground spade soil to a depth of 8 - 10 inches; rake the soil smooth and level. Most common herbs require a location in FULL SUN; however, a few do like partial shade (read labels for specifics) Herbs usually have few pest or disease problems. If sucking or chewing insects appear, use an insecticide containing rotenone or pyrethrum. These are toxic to insects but not to humans when used according to directions. (I must say I haven't myself had any problems with insects.)

Harvesting - Pick as needed for fresh use for maximum oil, pick early in the morning, just after the dew dries off the upper leaves. For drying or freezing, pick when leaves have maximum oil content, usually just before the plant comes into flower.

Drying Herbs - Cut on a sunny morning. Tie stems loosely in small bunches and hang in a dry, airy place or in the shade outside. Do not dry in sunlight. To oven dry herbs, spread on cookie sheet; place in oven 2 to 3 hours at lowest heat, leaving oven door open slightly. When thoroughly dry, store herbs in tightly sealed glass jars in a dry, dark location. Direct light or dampness will cause herbs in storage to deteriorate. Crumble herbs between fingers just before use, not before storage. This will release fresh flavor just when you want it.

A never-ending subject - just a few ideas for thought

.....Continued on next page

BASIL - Fast growing , if planting seeds, they can be up in less than a week. Intensely fragrant when crushed, and superb when added just before serving a dish.

LEMON BALM - - Lemon mint flavor

DILL - Wonderful aroma - use on fish, in cooking soups or stews

ROSEMARY - part of the mint family, likes high humidity, never let it dry out.

LEMON VERBENA - One of the strongest, aromatic herbs, use fresh leaves, most of the flavor is lost when dried, substitute for lemon in cooking

NASTURTIUM - Although not an herb as such, the flowers are edible in salads, add color to your herb garden.

Healthy Eating.....Anna Broecker

CARROT CAKE BITES

Makes 14 Bites

Ingredients

1 cup shredded carrots

1 cup old fashioned oatmeal

7 medjool dates, pitted and slightly chopped

1/4 teaspoon cinnamon

1/4 teaspoon turmeric

1/4 teaspoon ginger

1/2 cup unsweetened shredded coconut (optional coating)

Instructions

Add all the ingredients, except the coconut to a food processor and process for a couple of minutes or until the mixture is well combined. Taste to make sure the mixture is sweet enough for you. Just add an extra date or two if you prefer it sweeter.

Use a small cookie scoop to scoop out 2 tablespoons of the mixture and roll it into balls (I make them smaller and just use a spoon to scoop). You can roll the balls in the shredded coconut or just skip this step. (Use hemp hearts in place of the shredded coconut if desired).

Serve them right away or chill for 30 minutes before serving. Store the bites in the refrigerator for 5 days or in the freezer for up to 3 months.



THE BEAUFORT COUNCIL OF GARDEN CLUBS
presents



*Singing
in the
Rain*

An NGC
Standard Flower Show

Wednesday, April 20, 2022
9 am to 5 pm
Tabby Place
913 Port Republic St.
Beaufort, SC 29902

*Free and open
to the public*



*MEMBERS CELEBRATING
BIRTHDAYS THIS MONTH*

Dick Phillips April 22

If you would like to have your birthdate listed in TAG Talk, please send us the date.

IT'S TIME TO RENEW YOUR MEMBERSHIP DUES

Another year of informative and interesting programs is fast coming to an end. Memberships were renewed automatically last year if you were on the membership roster for the previous year.

However, this year you must renew your membership by submitting a check for \$30 by the end of May. The Membership Directory must go to the printers by June 10, so please submit any changes, corrections, or new photos by then.

Deadline: May 31 for membership renewal

Checks made out to TAG can be mailed to Chris Thumm,
12 White Tail Deer Lane, or you can bring them to the next
meeting

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

Christine Thumm
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Carol Sevelowitz
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**“I live in the garden, I just sleep in the house”
(Jim Long)**