



TAG Talk **January, 2026** **Revised/February**

President's Message.....Sandy Stern

I hope you are all staying warm and have taken care of your garden plants. With the freezing temperatures that hit the Lowcountry these past weeks, we will most likely have to replace many of them. Well, the local nurseries will do well this spring.

The Avid Gardeners extends a warm welcome to our newest member, Charlene Keilty. We would like to get to know you better - your interests, skills and gardening experiences - so be prepared for our friendly questions.

Our first Floral Arranging Workshop held on January 27 at Spring Lake under the direction of Caroline Alderman was a huge success, with 14 of our members attending and creating some awesome floral designs. (see photos included in this newsletter). Our next workshop will be held on February 18 at 1:00 pm at SLP. If you wish to attend please contact Karen Hardwick to sign up (space is limited.) The fee for these monthly workshops is \$10 cash upon arrival.

TAG has extended an invitation to all residents of HHP to join us on February 20 at 9:30 am for a program on "Herbs and Their Possibilities" by our guest speaker and Master Gardener, Diane Morley-Stewart. Please join us and bring a friend.

This is a reminder that annual club dues of \$35 should be brought to this meeting or mailed to our Membership Chair, Liz Van Alstyne.

The Program Committee met on January 30, to begin planning for next year's programs, speakers and field trips. If you have any suggestions, please let Program Chair, Rita Rivlin, know.

Finally, the Board and Committee Chairs met on February 13 to discuss whether or not our garden club should remain as a federated garden club within the Garden Club of South Carolina. We voted to bring it to our membership for a vote in March.

February Program

February 20 9:30am Spring Lake Pavilion



"Herbs and Their Possibilities"

Our guest speaker, Diane Morley-Stewart, is a Master Gardener, Master Naturalist, a certified Beekeeper and the owner of Shady Pines Farms. She will discuss which herbs are annual or perennial, how herbs serve as pollinators and are beneficial to the soil, how they can be used in crafts, as food additives, and for medicinal purposes, as well as how to save herb seeds. All HHP residents are invited to attend. Bring a friend!!



Do you know the difference between herbs and spices?

Herbs and Spices Come From Different Parts of the Plant!

An herb is the green, leafy part of the plant. Examples are basil, rosemary, sage, thyme, parsley and oregano.

A spice can come from the root, stem, seed, fruit, flower or bark of the tree or plant. Examples are cinnamon, ginger, black pepper, star anise, and turmeric. That said, a plant can be host to both an herb and a spice at the same time!

Source: the Old Farmer's Almanac

Floral Arranging Workshops

Our second Flower Arrangement workshop will be **Wednesday, February 18, at 1:00, at Spring Lake Pavillion**. We will be creating an arrangement in the round. Cost: \$10 cash to cover flowers and oasis. A supply list for registered participants will follow. Please RSVP to Karen Hardwick (404-808-2334) to reserve a spot. If you signed up at the last class, please confirm with Karen so we have an accurate count. We encourage you to give it a try. See photos below to check out the amazing results we achieved at the last class. It was a fun time and a good way to become better acquainted with other members.

Questions??? carolinealderman@roadrunner.com 843.298.0701



Membership.....Liz Van Alstyne

If you have not already done so, it's time to pay dues for 2026 membership. Please send to Liz (17 Sentry Oak Lane) or bring your \$35 check, payable to The Avid Gardeners, to the meeting this Friday.

Clean Out the Fridge Vegetable Soup



- *This soup is flexible, allowing you to incorporate whatever vegetables you need to use up.*
- *Whichever veggies you choose, you'll get fiber and nutrients.*
- *Softened onions sautéed in olive oil give the soup a savory base.*

Ingredients:

3 Tbsp extra virgin Olive Oil

1/2 cup chopped onion

3 cloves garlic, minced

1 tsp ground cumin

1 tsp smoked paprika 1 tsp dried thyme

3/4 tsp salt, 1/2 tsp ground pepper

2 tsp sherry vinegar

3 cups cubed hard veggies (carrots, potato)

2 cups thin sliced green cabbage

1 cup soft veggies (zucchini, green beans)

4 cups low sodium veg or chicken broth

1 1/2 Tbsp tomato paste

4 cups chopped dark leafy greens 2 tsp

Heat oil in a large pot over medium heat. Add onion and cook, stirring, until starting to soften, about 2 minutes. Add garlic, cumin, paprika and thyme; cook, stirring, until fragrant, about 30 seconds. Add hard vegetables and cook, stirring, for 2 minutes. Add cabbage and soft vegetables; stir to coat.

Add broth, tomato paste, salt and pepper; increase heat to high and bring to a boil. Stir in greens, then reduce heat to maintain a simmer. Partially cover and cook until the vegetables are soft, 17 to 20 minutes. Remove from heat and stir in vinegar.



HORTICULTURE.....Karen Heaney

Our temperatures in January were like riding a roller coaster! We had some very nice warm days but also had a number of cold ones. There were a number of nights in the low 30's and even dipped into the 20's causing cold damage to many plants. February has continued with cold temperatures but weather predictions are favorable for the coming days!

If you are looking to brighten up your days, you may want to visit one of our nurseries to purchase a Kalanchoe plant. They come in many colors to choose from and place it in a south-facing window since it loves sunlight in the winter and bright light in the summer.

Resist the urge to clear your garden beds or fertilize. Give your plants time to recover from the cold weather. According to the Almanac our last frost date is March 9. So that's only a few weeks away!

There's still time to visit the Coastal Discovery Museum and enjoy a stroll through the Camellia garden as many are still blooming. It will lift your spirits to see all the beautiful blooms!

Coming in March....

Plants for Butterflies and Other Pollinators

Presenter: Suzanne Barton

** We will also nominate officers for next year at this meeting.*



Deadline for submitting articles for this newsletter is the second Sunday of the month. Email your document or pictures to: Carol Sevelowitz, sevelcss@gmail.com