



# *The Blooming Bell*

**August, 2012**  
**BCMGA Newsletter**

## **Inside this edition:**

**August Calendar, President's Corner**

**Edible Landscape**

**Fantastic Landscape, Garden Tour Coming**

**Q & A**

**Keyhole Gardens**

**Announcements, What's Happening in Your Yard**



Sun	Mon	Tue	Wed	Thu	Fri	Sat
			<b>1</b> <b>Work Day 7 am</b>  <b>Hot Dog</b> <b>Wednesday</b>	<b>2</b>	<b>3</b>	<b>4</b>
<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b> <b>Work Day 7 am</b>  <b>General Meeting,</b> <b>11 am - Jim Landers</b> <b>talks about irises</b>	<b>9</b>	<b>10</b> <b>Killeen Sen-</b> <b>ior Market</b> <b>Days-Lions</b> <b>Club Park</b> <b>9 am - 3 pm</b>	<b>11</b>
<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b> <b>Work Day 7 am</b>	<b>16</b>	<b>17</b>	<b>18</b>
<b>19</b>	<b>20</b>	<b>21</b>	<b>22</b> <b>Work Day 7 am</b>  <b>Board of Directors</b> <b>Meeting 9 am</b>	<b>23</b>	<b>24</b>	<b>25</b>
<b>26</b>	<b>27</b>	<b>28</b>	<b>29</b>  <b>Work Day 7 am</b>	<b>30</b>	<b>31</b>	

Upcoming Dates to Remember: Fall Field Trip to Wild Seed Farms, September 14

Fall Veggie and Tree Planting Seminar, September 15th, 2pm and 3:30 pm

Fall Plant Sale is September 22nd

Fall Garden Tour, October 20

Banner image by kookkai\_nak of [www.freeimages.com](http://www.freeimages.com)

# The President's Corner

Hot weather has arrived and along with it my annual dilemma, do I water the squash to produce one more fruit or start over? My answer is removing the squash plant. I do think water conservation is far more important than the last of the spring garden. And, it is time to begin planting a few things for fall.

With temperatures over the century mark, I find myself spending more time indoors. My gardening has been limited to early mornings or very late evenings. As a result, I have a gardening deficit and it is being filled with magazine articles on gardening and related projects. It seems the big garden project for the month of August is container gardening. Growing vegetables and fruits in large pots has space in gardening magazines and those that have monthly gardening columns. A related topic would be keyhole gardening, somewhat of a combination large pot and raised bed garden. If you attended the keyhole garden presentation last week, you are probably trying to decide where to build a keyhole garden. From the comments I received after the program, it seems everyone enjoyed the information presented.

Future programs for Master Gardeners include a presentation by the Iris Society at our monthly meeting on August 8<sup>th</sup>. The Iris Society usually sells bulbs at our fall plant sale. Receiving information on planting and care of iris prior to the sale will be helpful to those of us who don't have a lot of success with iris. At the August monthly meeting you will also be able to sign up for the fall field trip to Wildseed Farm in Fredericksburg. The field trip will be September 14<sup>th</sup>. Besides visiting the farm, there will be a program on wildflower propagation.

Killeen will be holding Senior Market Days at Lions Club Park on August 10<sup>th</sup> from 9:00am to 3:00pm. Master Gardeners will have a booth/table at this event. A signup sheet for volunteers to man our booth will be available at the monthly meeting.

Looking ahead, fall seminars on vegetable gardening and tree planting, the fall plant sale, and the fall garden tour are all on the horizon for the months of September and October. There are also a few other events in the planning stage. We do not lack for volunteer opportunities.

During the keyhole garden program we had visitors from at least two other Master Gardener chapters. The visitors were very complimentary of our chapter and of the events we participate in as individuals and as a group. One of the things that make our chapter dynamic is participation of members. If you have not attended a meeting or volunteered to assist with a project lately, now is the time to attend or volunteer. We have many opportunities for education, certification hours and just fun.

We are still in need of a person to lead our youth activities. We have always referred to this person as JMG Director. However, we do not have a JMG program at this time. The program we do have is going into the local schools at the request of teachers and presenting a small amount of information and doing a hands-on activity with the children. Please consider becoming the go-to person for our schools. If you would prefer to be a co-leader for our youth program that would be even better.

A reminder: during these hot summer days have a drink of water even if you don't think you are thirsty, wear a hat and avoid the heat of midday. Thank you all for the time you give to Master Gardeners. It was very nice to receive the compliments on our Chapter from our visitors last week.....Laura



# Edible Landscape

- Rick E. Schroeder

*In the first article we introduced the concept of an edible landscape and discussed how an edible garden may conserve water, reduce your food budget, noted that this is already practiced in many parts of the world, and that an edible landscape may be as beautiful and blooming as any flower garden. In this second article we will begin to explore the dozens of edible herbs and plants that are available. This article, as well as future articles, will list the plant and then discuss the colors, size, whether it is an annual or a perennial and how it may be used to please your palate.*

**AMARANTH:** Amaranth is an annual and depending on the variety you select the colors may be green, gold, purple, or red and the plant may grow as high as three feet and two feet wide. The leaves may be used in a salad or cooked like spinach. The seeds may be dried and then oven heated and used as a breakfast supplement by sprinkling these on your oatmeal or cereal, but that is too much work for me. Rick's recommendation is to add a few leaves to a salad mix, they add color and taste.

**ARTICHOKE:** The artichoke is a perennial that offers one of the most beautiful flowers you have ever seen. The plants have greenish/grayish leaves with serrated leaves. It may grow 3 to 4 feet high and two feet wide. The purple flowers have a rubbery texture and are quite large. One flower may be three to four inches in diameter. However, if you want the flower you do not get the opportunity to eat the fruit. The edible artichoke must be picked before the flower blooms. Artichokes are on many menus in the appetizer section and they may be grilled, steamed or boiled. Pick these before they get too large as the outer leaves will toughen. Bees and deer love these. So if you have deer around these must be caged. They take up a lot of space for a little fruit. Rick's recommendation is to pick some of these

when the artichokes are small for eating and let some of these mature to flowers so you may enjoy the purple color. The flower is not edible.

**ARUGULA:** Arugula is an annual and there are varieties of this edible plant. I planted three this year and all did well. All will have a sharp taste but the strength of the sharpness depends on the variety you plant. One I planted had a strong flavor and one was mild. All grew about 12 to 16 inches high, and had slightly different leaf forms but were all dark green. These grew well in a garden shaded by cedars so full sun is not a must. These could be used as a ground cover.

As I sit here writing this article two of the three are still producing enough leaves to make a salad. It can be used in salads and as an herb for cooking or grilling meats. Rick's recommendation is to plant three or four varieties and add a few leaves to a mixed salad. Do not use too much in the mixed salad as its flavor will overwhelm the other ingredients.

This month's tip; Pick the red flowers from a Turk's cap and decorate your salad or dish or dessert with the little red flowers. Just use the petals. I will pick three or four flowers while I am out working and it gives me a thirst quenching boost.

Remember: If you can't eat it, don't plant it.



# Fantastic Landscape!

- Mary Lew Quesinberry

A beautiful visual gift is presented to all who drive past the AgriLife Extension Offices. The lawn, fragrant roses and native plants send a positive message to the community from the master gardener organization. It doesn't seem possible to thank Pat Maskunas and Ursula Nanna enough for their vision and leadership in the installation of these front landscaping beds or to the dedicated master gardeners who work in freezing weather or 100 degree temperatures to maintain this area, the vegetables gardens, pocket gardens, herb gardens and the container gardens. Thank you.



## The Garden Tour is Coming Soon!

- Mary Lew Quesinberry

Margaret Leigh, Sue Morgan, Beth Buhl, and Carol Runyan finalize details for the 2012 Fall Garden Tour. Extension Gardens, Killeen Civic Gardens and gardens of 6 master gardeners will be presented to the public October 20th. Yard art, gardening books, a tomato clinic, beekeeping skills, pottery making, and pest management will be featured at various locations on the tour.





# Q & A

*Editor's note: This is a new column for Questions and Answers. When I get a question from a MG, I'll put it out there for other MG's to answer and publish the answer for everyone to benefit from it. Please send your questions and answers to me at [moompie45@hotmail.com](mailto:moompie45@hotmail.com) or call me at 512-863-9837.*

## **And this month's question:**

**- Werner Hahn**

Can someone please tell me why some of my garlic is cloving, but others are coming out perfectly round with no cloves. They're planted next to each other getting the same treatment of water and sunlight. They have died back as much as the cloving garlic when pulled.



*Ursula's answer:*

## **Solo Garlic**

**- Ursula Nanna**

Oh! what a tale of woe the sad garlic that won't clove!!!! Factually, the single clove garlic is a throw-back to a variety of elephant garlic...elephant garlic is not a true garlic but a leek relative. The proper term is solo garlic or Yunnan bulb from China. Genetically, if elephant garlic is used as a clove planting source, solo garlic is the result!!!

*And Gary Slanga's answer:*

## **Garlic Onion**

**- Gary Slanga**

When gardeners' plant garlic cloves, which the following year produce a single-clove plant, the single clove that resembles an onion but tastes like garlic, is often, referred to as a garlic onion. This phenomenon results from planting immature garlic cloves. If the garlic onion is planted the following fall, it will produce normal multi-clove garlic the following spring.

There are some minor species of garlic that will produce just one round clove. Solo garlic a type of elephant garlic that originates from southern China's Yunnan Province is one of them. But obviously you would know that when you planted it.

Another interesting phenomenon is "volunteer" garlic, which comes up in everyone's garden after harvest. This is a result of "satellites", the small structures at the base of a clove that break off and stay in the soil.

Garlic is best planted in the fall and will be ready to harvest the following spring. Most garlic is grown from cloves. Garlic will benefit from small amounts of nitrogen fertilizer about every 3 weeks when growing. Garlic will flower every year but does not produce a viable seed. Some say that if the flower is removed as soon as the bud appears, the cloves will be larger. The cavity, which rots in an onion if a flower is produced, is also formed in the garlic but the cloves actually surround the cavity and are not affected.

Garlic is mature and ready to harvest when the flower cluster begins to deteriorate and the plant begins to turn yellow. Dry garlic thoroughly after it is harvested and hang it up in a well-ventilated area to prevent rot. Do not expose it to extreme high or low temperatures after harvest. Store garlic at room temperature, around 75 degrees F.

**Q & A...continued on next page**

# Keyhole Gardens in Bell County?

- Terrie Hahn

Dr. Deb Tolman gave an interesting talk at the July MG General Meeting on Keyhole Gardening and Sustainable Gardens. Dr. Tolman has 30 years of experience in landscape design, environmental science and research on African survival strategies. She builds a keyhole garden so that it looks like a volcano. She usually suggests building them 6 feet wide with a one foot wide chicken wire compost pile in the center. The center should be about four feet tall. The walls should be about 3 feet tall and made of whatever you have in your yard or whatever you can repurpose or recycle like rocks, timbers or metal. The garden should be notched like a pie so that you can walk in to the compost pile in the center to add food scraps.

Dr. Tolman doesn't live where there is much soil, so she uses a ratio of 1:3 of green material to brown material in the garden to make her own soil. She uses huge piles of cardboard, newspaper and leaves as her brown. (Our Live Oak leaves should be put towards the bottom of the garden.) She uses cow manure and chicken manure and any green plants she's pulled out as her green. She places the green and brown materials in thin layers wetting down the layers. Air is important as with a compost pile, so she uses corrugated cardboard and crumpled paper. You can put a layer of soil on top as deep as you want if you have soil. The center area is where your food scraps will go to create a compost pile. And that compost pile should help keep the rest of the garden moist and fertile throughout the growing season. You should not have to water very often after you get your plants started.

When you put your plants in the keyhole garden, plant them closely so that they will grow together to shade the soil and prevent weeds. She said she had 70 tomato plants in one keyhole garden. She is also

## Q & A...continued

*Editor's note: I asked Gary Slanga if he knew why we were having problems with healthy looking trees being uprooted after the rain we got this month. I assumed that with the rain, the trees would be in good shape considering last summer's heat.*

## Falling Trees

- Gary Slanga

To the best of my knowledge the only problem here is that when we have a prolonged drought, the soil becomes so dry that it is very loose and it cannot hold the roots. Since most of our trees have very shallow root systems, the high winds that accompany the rain can uproot a tree before sufficient moisture saturates back into the soil to hold the roots. But it's not the rain that does it, its the winds.

*Thanks Gary and Ursula!!!*

---

trying out several fruit trees in one keyhole garden.

She uses garlic in her compost tea and uses it on her gardens each week to help break the cycle of detrimental bugs living in the soil. She feels keyholes are warm enough to keep veggies warm so you can plant earlier in the spring than usual.

For photos and more info, check out her website at [www.debtolman.com](http://www.debtolman.com) or the March 2012 Blooming Bell.



# Announcements

## General Meeting Information

- **Bernie Hurta**

Our speaker for the August 8<sup>th</sup> monthly meeting is **Jim Landers** from the Belton Iris Society. He will be speaking about how to plant, divide, and take care of irises. He will also talk about the different irises they will have on sale at our plant sale on September 22<sup>nd</sup>.

**Fall Field Trip, Friday, September 14<sup>th</sup> to Wildseed Farms near Fredericksburg, Texas**

John Thomas, founder of Wildseed Farms, will lead an informative session and demonstration on planting wildflowers. It is from 2 pm to 4 pm.

Right now we are looking for people who will volunteer to drive. Please email Bernie Hurta at [bhurta@gmail.com](mailto:bhurta@gmail.com) if you can drive and indicate how many passengers you can take (besides yourself).

At the August 8<sup>th</sup> monthly meeting, there will be sign-up sheets for passengers.

Thank you.

## Work Days and Burger Wednesdays

- **Brenda Albro**

The Grounds Committee will be having a work day **every Wednesday** starting August 1 through the rest of the month. This work day will begin at **7:00 a.m.** so that we don't have to be out in the heat for any length of time and so that we can attend any meetings involving BCMGA. Please bring your own tools and a large sheet for putting under the plants when pruning or trimming. It keeps from doing double work and also leaves everything looking manicured.

Burger Wednesdays dates and themes.....

August – Hot Dogs (August 1)

September – Salads (September 5th)

October – Hamburgers (Oct 3rd)

Any questions, please do not hesitate to contact Brenda or Sophia or Carla.

Happy Summer!

## Submit Your Drawings for the New MG Facilities

- **Laura Murphy**

The time has come to submit your drawings/ elevations etc. depicting our new facilities. Please consider submitting a drawing. The following are guidelines:

The building will be 30' x 50', will have 12' walls, with a roof peak of 15-16'

The entrance will be on the west side (the side near the street) it should be 36" wide and the door should open to the outside.

The front wall/ entrance wall should be masonry. ( Belton will require that some of the building be masonry, at this time we do not know the % they will require) The proposed slab/foundation does have extra space for brick/rock etc.

There will be 4 overhead doors two on the north side and two on the south side.

The color of the building should be compatible with it's surroundings. Please add color to your drawing.

Roof lines, extra doors/windows are up to you and your creativity. Please let me know via email if you plan to submit a drawing. The committee wants to make sure that all drawings and ideas are considered.

Thanks, I know some of you are very creative .....Laura



# ***What's Happening in Your Yard?***

## **Toothless!**

**- Jerry Lewis**

I went out to my potato storage area to get potatoes for supper.  
This is what I found! "Now, where did I put my teeth?"



## **Beautiful Peruvian Daffodils**

**- Joyce Richardson**

This is a Peruvian Daffodil that I planted last summer. In the background is Orange Cosmos leaves ( I bought the seed from Judy Barrett a couple of years ago).



## **Look What a Little Rain Does**

**- Terrie Hahn**

After 3 inches of rain, the Thyrsallis and Lantana went to town along with the weeds in the background turning green!!!



## Officers and Directors 2011- 2012

<b>President</b>	<b>Laura Murphy</b>
<b>First Vice President</b>	<b>Bernie Hurta</b>
<b>Second Vice President</b>	<b>Jerry Lewis</b>
<b>Recording Secretary</b>	<b>Myra Crenshaw</b>
<b>Corresponding Secretary</b>	<b>Peg Fleet</b>
<b>Treasurer</b>	<b>Don Wyatt</b>

## Directors

<b>Garden Tour</b>	<b>Margaret Leigh</b>
<b>JMG</b>	<b>Pearl Fellingham</b>
<b>New Class</b>	<b>Fran Sheppard</b>
<b>Outreach</b>	<b>Don Gold</b>
<b>Grounds &amp; Maintenance</b>	<b>Sophia Gomez</b>
<b>Greenhouse</b>	<b>Mel Myers</b>

**AgriLife Agent**                      **Randall Rakowitz**

## Contributing Writers:

Laura Murphy  
Mary Lew Quesinberry  
Rick E. Shroeder  
Gary Slanga  
Bernie Hurta  
Brenda Albro  
Jerry Lewis  
Joyce Richardson  
Ursula Nanna  
Werner Hahn  
Terrie Hahn

## Contributing Photographers:

Mary Lew Quesinberry  
Jerry Lewis  
Joyce Richardson  
Werner Hahn  
Terrie Hahn

## Editor:

Terrie Hahn

## Proofreader:

Werner Hahn

Cover photo: Pride of Barbados by Carol Suchan

A publication of the Bell County Master Gardener  
Association sponsored by Texas AgriLife Extension of  
Texas A & M University

1605 N. Main St.  
Belton, Texas 76513  
(254) 933-5305



Please submit articles and photos for the Blooming  
Bell to Terrie Hahn at:

**moompie45@hotmail.com**

**321 Logan Ranch Rd.  
Georgetown, TX 78628**