

~ Bluebonnet Master Gardeners ~

The Blooming News

January 2016

VOL. #1 ISSUE #16



Letter from the President

Happy New Year!

A new Master Gardener year has begun! Congratulations to new President Pete Berckenhoff! Pete is enthusiastic and looking forward to being your new leader.

Already the year has been a busy one. Gary Kroeger has been busy working on a new venue for us to meet at in return for our working the gardens of the Sens Center. We are awaiting the contract from the city and will move the Chesley garden to Sens Center as well. (The sheriff's office has plans for the space). Kathy and Linda with Designing Landscapes (and Master Gardeners) have graciously designed a landscaping project and the board has approved funding which will be done over the process of several years as needed.

In addition, the board has been hard at work on the budget, and thanks to all of you who handed in your requests in a timely manner. Martha has been hard at work trying to reconcile the membership rolls, so if you haven't put in your hours or paid your dues you need to do that NOW. If you need help with the computer, let Martha or me know so that we can get it put in. Charlene has been hard at work on the fruit and citrus tree sale in February. The list of available trees is on the BMGA website under the "forms" tab. You have until Jan 31 to turn in your order for pre-order of trees. She will have them for you at the sale, February 19, 2016 at Winedale. Otherwise you can purchase trees at the sale on a first come, first serve basis.

Our Master Gardener open house was a big success with 21 people signing up for classes. Thanks to all the Master Gardeners who came to encourage and meet the new interns and to answer questions. Thanks also for all the food! Classes will begin on Thursday Jan 21 at the Extension office.

Our next meeting will be January 26, at Sens Center. 10:00 am social and 10:30 meeting. This is our awards meeting and pot luck.

See you there! Faye

January may be called the digging month, as almost the only gardening operation that can be performed in it is digging, or rather trenching the ground. Jane Loudon, Instructions in Gardening for Ladies, 1840

Thank You Note

Here is a thank-you note from the food pantry for the vegetables that have come out of the Chesley Garden that have been donated to the pantry. Our veggies are a big hit. Thanks to Gary and all those that work in the garden every week.



To: Master Gardeners

Please accept the thanks of the Bellville Christian Food Pantry for the fresh vegetables you bring us. Our clients love them.

We appreciate your continued support. It's nice to be able to give fresh food.

We assisted 609 individuals in Nov. This number includes families, single, elderly.

Hope to continue with you into the New Year.

Cynthia Zorn
Director

Please accept the many "Thanks" from the Volunteers and Board of Directors of
The Bellville Christian Food Pantry.

Our goal is to keep our shelves stocked with staples and extras to help the 140 - 175 families we now assist.

The number has grown over the last few years and we expect it to keep growing.

Donations, like yours, will help make the Pantry's work a continued success.



New Word for January!

From Organic Life Magazine by Bob Henson

PETRICHOR—

Petrichor is the scent of rain.

Greek-- petra—stone

Ichor—fluid flowing in the veins of gods.

MIT scientists trained high speed cameras on raindrops in a lab, documenting what happened when droplets hit 16 soil samples and 12 other surfaces.

Apparently some of the bacteria, viruses, and other particles in dirt are quite aromatic. When raindrops hit dirt, a raindrop traps tiny bubbles that hold these particles. The bubbles quickly shoot upward and burst out of the raindrop, sending their earthy perfume into the air. These chemicals lead to the sweet smell of rain. If it rains too hard, bubble formation is suppressed, and the scent of spring freshness comes from sprinkles instead of downpours.



Makes 3 dozen Hands-On Time: 22 min. Total Time: 1 hr., 58 min.

Let guests dip these in the tangy glaze.

1 (1/2oz.) envelope active dry yeast
1/4 cup Sugar, divided
1/4 cup milk
1/2 tsp. salt
1 large egg, lightly beaten
1 1/2 cups all-purpose flour
Vegetable oil

Meyer Lemon Glaze

1. Combine yeast, 1/2 cup warm water (100. to 110, and 1 tsp. sugar in a 1-cup glass measuring cup; let stand 5 minutes.

2. Cook milk in a heavy nonaluminum saucepan over medium heat, stirring constantly 30 seconds or until bubbles appear (do not boil); remove from heat. Combine milk, remaining sugar, and salt in a large bowl stirring until sugar dissolves. Add egg and yeast mixture to milk mixture; stir well. Gradually stir in enough flour to make a sticky dough.

3. Turn dough out onto a lightly floured surface, and knead until smooth and elastic (about 5 minutes). Place in a well-greased bowl, turning to grease top.

4. Cover loosely with plastic wrap, and let rise in a warm place, free from drafts, 1 hour or until almost doubled in bulk.

5. Punch down dough; let stand 5 minutes. Shape into 36 (3/4-inch-thick balls; place on a parchment paper-lined baking sheet. Cover loosely with plastic wrap, and let rise in a warm place (85"), 15 to 20 minutes or until almost doubled in bulk.

6. Preheat oven to 225'. Pour oil to depth of 2 inches into a large heavy skillet; heat to 350". Fry doughnuts, in batches, 45 seconds on each side or until golden brown. Remove with a slotted spoon; drain on paper towels. Keep doughnuts warm on a wire rack in a pan in a 225 deg. oven up to 30 minutes.

Meyer Lemon-Glazed Doughnut Holes



7. Dip warm doughnuts in Meyer Lemon Glaze. Drain on a wire rack over a baking sheet. Serve warm.

Meyer Lemon Glaze

Hands on Time 2 min. Total Time: 2 min.

4 cups powdered sugar

2 tsp. Meyer lemon zest

Tbsp. fresh Meyer lemon juice

Combine all ingredients in a bowl, whisking until smooth.

(From Southern Living)

Ever want to know what to do with all those Meyer Lemons? This is one recipe. Remember they are pretty mild, so you probably won't need 4 cups of powdered sugar, I usually used 1/4 to 1/2 cups less sugar when I use the Meyer lemons.

I have some more great recipes from Mary Smentek that she sent me if anyone wants any more, but they were too long for the page. I'll try to make them smaller and get them in one of the newsletters.

The Meyer lemon trees will be available at the sale in February.

January 2016

Board of Directors

President: Pete Berckenhoff
jerileneb@yahoo.com

1st Vice President: Malcolm Harding
Wmharding4@gmail.com

2nd Vice President: Janet Butler
Janetbutler577@yahoo.com

Secretary: Debra Kollman
debrak@industryinet.com

Treasurer: Sue Tallerine
tallerine1414@sbcglobal.net

Past Pres. Faye Beery
fkbeery@aol.com

WWW.BLUEBONNETMASTERGARDENER.COM

January—Pray for snow to make digging impossible.

Spike Hughes
The Coarse Gardener's Calendar

Texas Agrilife Extension Service,
Austin County Office

Phone: 979-865-2072

Travis Gonzales, Extension Agent