

~ Bluebonnet Master Gardeners ~

## *The Blooming News*

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### *Letter from the Past President*

Summer is in full bloom. The full moon coincides with the summer solstice and there won't be another event like it until 2094. And with all that comes the heat we are all familiar with. Trying to get our plants looking good in the varying wet/dry/heat is always a challenge.

The new garden at Sens Center is coming along with the hard work of Garry Kroeger and his workmates. Weather has been working against progress in the first part of the year, and now we will wait until fall to put in the majority of plants due to the heat.

The children's classes are a success and kids are having a lot of fun learning about horticulture. There is one more week of classes, Austin county classes start next week. I think there are still slots available.

The Lunch-n-Learns are continuing in Fayette and Washington counties with some great programs on tab. The list is on the website.



**The next meeting is in Brenham** at the sales barn on the 28<sup>th</sup>. 10:00 am social, 10:30 general meeting. Program will be on container plants. We have a problem with finding a suitable venue where slides can be shown, due to too much light at most of our usual places, however, we have come up with a plan for shades for Sens center pending approval by the board for purchase. More on that at the meeting. See you there!

Faye

*The philosopher that said that work well done will never need repeating  
never weeded a garden.*  
*Ray Everson*

## *Herbs in the New World*



Lemon Grass

One of my favorite stories from history of the new world stems from New Orleans, and how the sisters of the Ursulines established one of the best herb gardens in the south. New Orleans was founded in 1718 by the French. In 1726, the sisters of Ursulines petitioned Louis XV to go to Louisiana to take charge of the hospital of New Orleans and to educate young girls. In their “contract” between the Company of the Indies and the Ursulines was “sufficient ground, adjoining the house shall be granted...both to erect there the new buildings of which there may be need and to make a garden for the religious”.





Smart ladies. The old Convent commanded an unobstructed view down to the banks of the Mississippi, and in the rear yard Sister Xavier built her herb garden. It was she who compounded the first medicines for the Royal Hospital and who became the first woman pharmacist in the new World. The teas and infusions and distillates that she brewed from the herbs represented the greater part of what was available for the sick. "There was bay leaf for sprains, marjoram for convulsions and dropsy, oregano for rheumatism and dill to bring soothing sleep". They also made teas, such as mint, bay, dandelion, and liqueurs and beer. Chervil was used to make vinegar, and other herbs were used as flavorings.

Since New Orleans is generally warm most of the year and has ample rain, most herbs will grow there. The sisters also learned to use herbs from the Indians, especially sassafras leaves which were used for soups and stews and the most famous today is gumbo filè. The herbs which they used will grow here in our area as well. They also prepared herbs for the winter as did most households of the time. Herbs could be gathered at the height of their growth, washed and dried and hung in bundles to dry, leaves down. When the leaves were

dry, they were removed from the stems and stored in dark bottles for the winter.

### Shrimp Orleans

1 med onion	½ c sour cream
¼ c parsley	1 T Worcestershire
¼ c celery	Salt and pepper
1 clove garlic	6 pattie shells or
1 can peas	loaf of French bread
2 lbs. shrimp, peeled and deveined	

Saute' onions until tender in a small amount of cooking oil. Add parsley, celery and garlic. Cook for 3 minutes. Add shrimp and cook until pink and tender. Stir in sour cream and Worcestershire sauce. Cook until mixture comes to a slow boil. Season to taste, and simmer for 5 minutes. Add peas, simmer for 2 more minutes. Serve in in pattie shells or in French bread with ¼ of middle of bread removed to resemble a canoe.

Now, if you can "season to taste", consider yourself a gourmet cook!

Source: *Recipes and Reminiscences of New Orleans*. Published by:

The Ursuline Academy Cooperative club  
The Ursuline Alumnae Association  
The Old Ursuline Convent Guild  
New Orleans, La. 1971

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At this moment (in June) the world seems one vast rose-garden.

Alfred Austin

*The Garden That I love, 1907*

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