

# Brazoria County Master Gardeners

## Fall Newsletter

October, 2013

VOL. #2 ISSUE 3



To the Brazoria County Master Gardeners,

We are entering into the fall season, already having a couple of mornings that had lower humidity, which gives hope of cooler weather soon to come. Fall gardens are being planted and we are all optimistic of bumper crops. Since our last newsletter, we have started a second Intern Class for 2013 and we are very excited about all of the potential we see in the class. We also had Herman Auer and Robert Marshall hold a Citrus T-Budding Seminar in our Education Building. Everyone attending commented the training was awesome. I am very pleased with the relationship we have with the Galveston County Master Gardeners.

Current activities at BEES include:

EcoFest will be held on October 26<sup>th</sup> with loads of activities for kids, hands on training for all, and a Fall Plant Sale that promises to offer some hard to find healthy plants.

Work is continuing with the East Shade House drainage project.

The Enabling Garden activities and paver laying will be happening as the weather permits

INEOS has donated equipment for our Training Building that includes, Picnic Tables, Folding Tables, Chairs, Cabinets, Aquariums, Microscopes, and much more.

The Row Garden has been tilled and rowed. The rows are being planted and much needed rain is falling.

The Orchard Project is progressing and we were given railroad timbers from INEOS and we are working on getting them over to BEES from the INEOS Chocolate Bayou location.

We are teaming up with the Master Naturalists to provide Environmental Education to 3<sup>rd</sup> Graders.

The County folks are going to be delivering mulch for the Orchard rows soon

I want to thank everyone for their volunteer service. You all amaze me at how much can get done even in the heat of summer. I want to thank the Hospitality Team for always being there for all of our activities. I hope they know how much we appreciate them. Also, thanks to the Board members for serving and staying strong.

It is with a sad heart, that I have to report the passing of one of our volunteers. Barbara "BeBe" Brown passed away in September after a lengthy battle with cancer. BeBe was honored for 10 years of service just a few days before her passing. BeBe truly exemplified what it means to be a Master Gardener and we all were blessed to have had her in our lives and our organization for the time we did.

Larry Pike  
President, Brazoria County Master Gardeners

"I saw old Autumn in the misty morn  
Stand, shadowless like Silence, listening  
To Silence."

- Thomas Hood



## ○ Citrus Tree Grafting Seminar ○

### Workshop News—Shawn Helm

This successful class & workshop was held Sept. 14th at BEES. Master Gardener Hermann Auer from the Galveston County Master Gardener program was the very capable instructor, with 30 years of coastal Texas grafting experience.

Fees for this class included all grafting supplies, a grafting knife and root stock for this hands on experience.

The emphasis was on T-budding. There was an audio-visual program as well as a demonstration of technique and then hands-on participation. The class concluded with a tour of the BEES facility.

These classes are excellent opportunities for everyone.



Shown in pictures to the right, in order top to bottom are Herman Auer presenting; Herman, Larry Pike and Robert Marshall; class.



Delicious autumn! My very soul is wedded to it, and if I were a bird I would fly about the earth seeking the successive autumns.  
**George Eliot**





Hello fellow gardeners!

Fall is finally here and with it comes my favorite gardening season. The air is cooler and the soil is finally cooling enough to grow an awesome Fall veggie garden. The Fall garden typically has fewer pests, and we're getting just enough rain to keep the veggies happy. If you haven't started your Fall garden I would humbly suggest you get on the ball.

My new partner in Grandma's garden at BEES is Judy Jobe. She recently became our newest Veggie Specialist and I could not be more excited. Our garden is coming along nicely. We've babied our carrot sprouts by covering the seeds with damp newspaper, and then when they sprouted we fastened a sheet of cover cloth across the

bed to shade them from the still too hot sun. They are a couple of inches tall now so we'll take the cover off next week when they are strong enough to endure the

sun and the harder rainfalls (when we are blessed to get them). This tactic can be used for all of your tiny seeds like lettuce and herbs. Also, if you have plenty of room in your beds try succession plantings so you continue harvesting for a longer season.

Some of you have gotten a good start already and you probably have tomatoes, beans, squash, or cucumbers starting to bloom or already bearing some fruit. If not, take heart, there is still time to get seedlings in the ground. But there are cool weather crops that should be planted right now or in the near future. Cooler soil temperatures are perfect for crops like carrots, beets, radishes, kohlrabi, turnips, garlic, onions, lettuce, mustard, Swiss chard, kale, spinach, cabbage, broccoli, cauli-

## Vegetable Corner

By Debbie Soderman



flower, Brussels sprouts, and don't forget herbs. I'm sure there are more I could list.

Speaking of herbs, they do best in the fall. Planted among other crops they will help to deter or confuse many pests. I plant basil with my tomatoes. Dill is always present in my garden as well since it reseeds profusely. I let them sprout and thin the plants I don't want. This is also the time of year when I become a leaf scavenger. Leaves are not just good for compost. If you know me well you know leaves are my favorite mulch. I like to shred them with the mower or chipper and mulch the whole garden with them. Leaves store up to 80% of the nutrients a tree takes up. Leaf mulch is a slow release fertilizer that percolates through the soil every time it rains. It's one of the best fertilizers you can give your garden. Not to mention it protects the soil surface and helps to retain moisture longer, and it also keeps your veggies cleaner and off the soil.

If you typically don't plant a Fall garden and decide to let your soil "rest", consider planting a cover crop of alfalfa, vetch, legumes or rye. These are great green manure crops that can be tilled under in the Spring and will decompose nicely and add nitrogen to the soil. They will also help to crowd out weeds that would otherwise flourish.

Or consider container gardening. It's surprising what you can grow in a pot. One big advantage is they are portable so you can move them into protected areas when the weather turns harsh.

I've always been grateful to live in Texas, in an area where I can grow veggies all year long. I hope you will come visit us in Grandma's garden and see what's growing, let us know what you are growing, ask questions and share your own tips. We love to talk about our garden.

Happy Gardening!

Debbie Soderman

BCMGA Vegetable Specialist

Sept 24, 2013

No Spring nor Summer Beauty hath such grace  
As I have seen in one Autumnal face.

**John Donne**

*Elegy IX--The Autumnal.*





One of the great things about fall is the variety of produce to cook with - that is the one of the main tenets of gardening (beyond beauty and art)! The following recipe is a fabulous way to celebrate fall.

1 pumpkin shell	8 whole peppercorns
1.5 lbs boneless veal, cut in chunks	salt & pepper to taste
3 cups water	2 cups pumpkin
1 cup dry white wine	4 Tblsp. butter
1 onion, sliced	1/4 cup flour
1 carrot, scraped and julienned	juice of half a lemon
1 bay leaf	parsley
seeds	handful of pumpkin

Use a pumpkin that is about 10" tall. Cut off the top third, scrape out the seeds and fiber. Rinse the inside with milk, then salt & pepper. Replace the top, put in the oven on a cookie sheet and bake at 350 for 1 hour.

Meanwhile, in a large saucepot, combine veal with water, wine, onion carrot bay leaf peppercorns and salt to taste. Cover and simmer until tender, skimming off foam as it appears. This may take 1-2 hours, depending on the tenderness of the veal.

## Veal Stew in a Pumpkin

Shawn Helm



While the pumpkin and veal are cooking, separate seeds from fiber and roast on a cookie sheet.

Once roasted, the pumpkin will have juice in the bottom. Pour this into the stew. Using a sharp thin knife, cut the flesh from the top, in chunks until you have about 2 cups, taking care not to cut through the skin.

In a small saucepan, over medium high heat, raise butter to a boil. Add pumpkin chunks and cook and stir until the liquid has evaporated and pumpkin chunks have taken up the butter and begun to glaze and brown. Sprinkle flour over the pumpkin chunks and cook and stir to make a golden roux. Stir in a few spoonfuls of the boiling broth from the stewpot to make a thick gravy. Add the lemon juice.

When the veal is fork tender, pour the pumpkin gravy into the stew, stirring to mix thoroughly. Soon you'll have a thick stew. Taste for seasoning and adjust. Pour the stew into the pumpkin shell and sprinkle the top with parsley and roasted seeds. Put the top back on and serve immediately.

Feeds 4.

Autumn arrives in early morning, but spring at the close of a winter day.

**Elizabeth Bowen**



October 2013

## Attention Master Gardeners

This is your newsletter and we want to continue to make it a useful resource for BCMG.

We welcome any submitted items. Reach us at [shawn.helm@yahoo.com](mailto:shawn.helm@yahoo.com) or

[jmolonyjr@gmail.com](mailto:jmolonyjr@gmail.com)

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