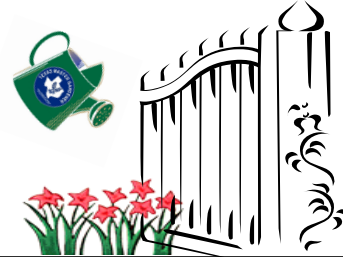




Ellis County Master Gardener's E-Gardening Newsletter



Volume IX, Issue Ten

Official E-Newsletter of the Ellis County Master Gardeners Association, Waxahachie, Texas

October, 2016

Welcome to the Ellis County Master Gardener's **E-Gardening** Newsletter. The purpose of this newsletter is to give you a month-by-month agenda of what you should be doing with your landscape. We will feature horticultural articles that we hope you will find interesting, and important dates where you can find the Master Gardeners speaking, demonstrating, and passing out information relative to your garden. If you would like to receive this newsletter monthly via your email address, log onto our website www.ECMGA.com and click on subscribe. Best of all; it's FREE! Susan Clark, Editor

What's Happening in October?

Every Saturday from April to October from 8am-1pm.

410 S. Rogers (across from City Hall in the old lumberyard building)
Visit the Master Gardeners' Booth!

- ☉ Useful gardening tips
- ☉ Plants and herbs for sale
- ☉ Free handouts...Some items for a fee
- ☉ Tell a friend to sign up for the **E-Garden Newsletter**... it's **FREE!**



The Farmers Market will be open until October 29th. Each week there is a special theme and events to go with it. Here's the schedule for the rest of the season. Visit downtown Waxahachie and the Farmers Market for a great selection of goods and edibles!

- ◆ **October 22: Golden Harvest Soups** ♦ Sample delicious fall-themed soups.
- ◆ **October 29: The Pumpkin Patch** ♦ Make a succulent pumpkin planter!



Ellis County Master Gardener Monthly Meeting You are invited!

David Cohen from Green Phoenix Farms will be speaking at the Master Gardener meeting on Tuesday, November 8th. Aquaponics is the culture of fish and plants in a single, natural system. It's a growing trend in urban gardening. If you have ever thought about aquaponics or are curious about the process, plan to attend this program.

Social time begins at 9:30am and the program begins at 10am. Please be our guest! The meeting takes place in the Family Life Center of the First United Methodist Church, 505 W. Marvin Ave., Waxahachie. For info, call (972) 825-5175.



INDIAN TRAIL MASTER NATURALISTS EVENTS

Join the **Indian Trail Master Naturalists** at their monthly meeting on **Monday, October 24**. The program for the evening is entitled "**The Origins of Modern Astronomy**" presented by Don Hellstern. Don, a certified Master Naturalist in Texas and Alaska, is a professional geologist and retired college dean and professor of geosciences. He worked as an exploration geophysicist for British Petroleum and later entered academia. He has taught geology, earth science, environmental geology, meteorology, climate studies, and oceanography at the college level for over twenty years.

The program is free and follows the 6pm Master Naturalist meeting that is also open to the public. Meeting location: First United Methodist Church, Family Life Center 505 W. Marvin Ave., Waxahachie. For more info, call (972) 825-5175 or email ellis-tx@tamu.edu.

TEXAS A&M
AGRI LIFE
EXTENSION



Listen to KBEC

Saturday mornings at 9:00 a.m. on 1390 AM.

The Ellis County Master Gardeners have a five minute segment every week, offering you helpful information on what you need to be doing in your landscape, as well as "happenings" around the county. Be sure to listen in!

Melinda Kocian

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Black-Eyed Susan (*Rudbeckia hirta* L.) Black-eyed Susan is named for the brown center disk, which may rise an inch above the petals. Slightly drooping petals are yellow, often with a dash of reddish brown near their base. Tips of the eight to twenty petals may be toothed. Stems and leaves are covered with rough hairs.

It is found in grassy areas along roadsides and at the edges of woods. It is utilized for dye and tea and Indians are believed to have used juice from its roots to relieve caraches (scabies). Annual/perennial blooms May to November.

It's October....What Needs To Be Done?

Planting

☞ Plant cool-season annuals such as snapdragons, ornamental kale/cabbage and pinks early in the month. Wait until temperatures have cooled to plant pansies and violas.

☞ Last chance to sow wildflowers in order to have blooms next spring. Always purchase "fresh" seed (this year's crop).

☞ Purchase or order spring-flowering bulbs while selection is good. Chill tulip and Dutch hyacinth at 45°F for 60 days prior to planting. Daffodil and grape hyacinth require no special handling but should be stored in refrigerator or cool garage until planting (soil temperature below 55° F). Recommended daffodil varieties include Ice Follies, Fortune, Carlton, Cheerfulness, and Tahiti.

☞ Plant cool-season vegetables including broccoli, cabbage, carrots, cauliflower, collards, kale, lettuce, radish, spinach, and turnips early in the month. Transplants should be acclimated to full sun before putting in the ground. Water immediately after planting.

☞ Fall is a great time to set out perennial herbs, including thyme, oregano, rosemary, parsley, lemon balm, pineapple sage and Mexican mint marigold. Work a few inches of compost into soil prior to planting and mulch the plants after planting. Wait until spring to fertilize.

☞ Make landscape changes starting this month. Select tree, shrub and perennial varieties needed to complement or renovate your landscape. Fall plantings will allow these plants to establish roots before hot, dry weather arrives next year.

Fertilizing and Pruning

☞ Fertilize lawns the first week of the month if it was not done in September.

☞ Remove annuals that have completed their life cycle. Leave seed pods to self-seed next year (cleome, larkspur, four o'clock and cosmos).

☞ Continue to feed tropical plants in containers and hanging baskets with a water-soluble fertilizer. Cut back or repot overgrown houseplants and fertilize with same fertilizer.

☞ Spring- and summer-flowering shrubs and vines (including climbing roses, wisteria, etc.) should not be pruned at this time because they have already established their buds for next year's bloom. Prune these plants immediately after they stop blooming next year.

Garden Watch

☞ Watch for brown-patch fungus on St. Augustine lawns. Water only in the mornings and apply turf fungicide at first sign of fungus.

☞ To prevent potential diseases and insects next year, remove all dead vegetable plants to the compost pile with the exception of tomato vines.

☞ Watch for cutworms and looper caterpillars. Products containing Bt (*Bacillus thuringiensis*) are safe to control these pests. Aphids may also present a problem on young greens. A strong spray of water or insecticidal soap will dislodge the aphids from plants.

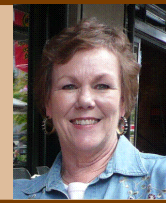
☞ Gather and stockpile fallen leaves to build a compost pile. Save some leaves to use as mulch for the next growing season.



Wild Onion (*Allium mobilense*) Wild onion has hollow stems six to eight inches long. The flowers cluster at the top of the stem and are rose-pink to white. They prefer open unshaded areas. They bloom in early spring but may bloom again in the fall with sufficient rainfall. Perennial blooms April to May.

Featured Texas Wild Flower of the Month

*Submitted by Melinda Kocian
Ellis County Master Gardener*



Western Ironweed—Sunflower Family (*Asteraceae*)
Vernonia baldwinii Torr.

Size: 2-5 Feet

Bloom: July÷October

Perennial Range: 1-5, 7-9 (Ellis County is range 4)

Western ironweed is tall and handsome, with one or several stems that rise from underground runners. It forms extensive colonies in roadside ditches, along river bottoms, or in other seasonally moist areas, yet it can also be found along hillsides, prairies, and other dry places. These qualities make it an excellent plant for landscaping.

Western ironweed has a broad, flattened inflorescence of many flower heads, closely clustered. Each head is composed of eighteen to twenty-four purple disk florets. Large, alternate leaves have toothed margins and are hairy on the underside. Ironweed is an attractant for butterflies and other pollinators. It is also an important food source for them.

It's getting to be that time of the year...the pumpkin patch! Crisp, cooler weather that makes us start thinking of the upcoming holidays: Halloween, Thanksgiving, and Christmas. You can buy canned pumpkin; that is the easy way. But some time when you are really in the mood to fix something special, try this.

Fresh Pumpkin Pulp

Select small pumpkins; both for taste and for ease in cooking. To prepare: Slice open the pumpkin. Clean out the seeds and membrane. Cut the pumpkin in pieces, cover with hot, boiling water from a kettle or large saucepan and cook until tender. Let it cool slightly, then drain and peel outer skin. Put pumpkin meat through a food mill, sieve, food processor, or blender.

Refrigerate the cooked, pureed or mashed pulp until ready to use. You could also measure up proportioned amounts to put in freezer bags for later use.

Pumpkin Nut Roll

1 cup sugar

3 eggs

1 cup cooked pumpkin

1 tsp lemon juice

¾ cup all-purpose flour

½ tsp salt

1 tsp baking powder

2 tsp cinnamon

1 tsp ginger

½ tsp nutmeg

1 cup chopped pecans

Confectioner's sugar

Filling

1 cup Confectioner's sugar

1 3-oz pkg. cream cheese

¼ cup butter

½ tsp vanilla

In a mixing bowl, combine sugar, eggs, pumpkin and lemon juice. Beat until thoroughly mixed. In a separate bowl, combine dry ingredients and blend gradually into first mixture. Pour batter into a generously greased 15 x 10 x 1 inch jelly roll pan and sprinkle chopped pecans over surface. Bake in a 375°F. oven for 12-15 minutes, or until top springs back when lightly touch. Cover with a clean kitchen towel; roll into a cylinder, starting at the long side, leaving the towel inside. Chill several hours.

Filling: Combine ingredients and beat until creamy. Unroll cake and spread filling on top. Re-roll tightly. Cover with foil or plastic wrap and refrigerate several hours. Slice and serve. Hint: Once it is room temperature, sift powdered sugar over top for a little decoration.

Submitted by Melinda Kocian

Garlic—A Strongly Aromatic Bulb Used in Cooking and Medicine

By Jackie Milam
Ellis County Master Gardener



Garlic is a perennial bulb of the lily family and for years I thought I was growing garlic, “elephant garlic”. But I’ve learned that elephant garlic is actually a leek. Which, along with garlic, chives, wild garlic, and garlic chives, are different species in the genus *allium*. They are all related, but with different flavors and plant habits and growing recommendations.

Fall is the best time of year to plant garlic (*allium sativum*). You should plant your cloves at least four to six weeks before the ground freezes. It is hardy throughout the state and is considered a perennial in Zones 5-9.

Of course, there are many varieties of garlic to choose from and bulbs may be bought from growers on-line or at local nurseries and from the produce department in a grocery store. Buying from the grocery store is generally not recommended since the variety that they have may not be adapted to your area.

Divide the pod into cloves and plant the cloves rounded side down one to two inches deep in moist, fertile, well-drained soil. Garlic thrives in full sun, but can take light shade. If planting in rows, space each clove four to six inches apart and each row 14 -18 inches apart.

Alternatively, cloves can be planted dispersed throughout the garden. Some promote this planting scheme because garlic can act as a deterrent to certain insects in your garden.

Keep the soil moist, but not soggy until tips break the surface, then water as usual, about one inch per week. Fall top growth may be killed by winter

freeze, but new leaves will appear in the spring. All the while, the bulb is still growing beneath the surface.

Mulching with compost in spring will produce hardy healthy plants ready for harvesting midsummer or when the leaf stalks

wither and at least three quarters of the top growth has turned yellow/brown.

If you harvest too early, your pods will be small, but still edible. However, when harvested too late, cloves can begin to separate and the head will not be tight or firm. This makes the pod more vulnerable to decay and drying out, decreasing its shelf life. The pod develops several inches below the soil so get under it with a garden fork and gently lift the bulb from the soil.

You should brush or shake off the loose soil, but do not wash them. Hang in loose bunches or lay them on an old sheet with plenty of room for air to circulate around the bulbs. You will

need a dark, cool, airy place to store your harvest for about three to four weeks. At this time, the stalks should have withered and the papery exteriors will have tightened over the cloves. This process is known as curing.

At this point, stalks can be braided for hanging storage where the bulbs can be cut one at a time, or the cured bulbs can be cut from the stalks leaving about one inch and stored in a mesh bag at room temperature again in a dark, airy spot. (For complete directions on how to braid garlic, visit <http://www.wikihow.com/Braid-Garlic>)

Cloves can also be peeled and placed in a container to store in the freezer. Always save a few of your largest bulbs for planting the next year's crop.

Garlic is one of the oldest and was one of the most valued of all cultivated plants. It was recognized by the Babylonians as early as 3,000 B.C. and recorded in China 1,000 years later and probably came to southern Europe from the east. Ancient Egyptians used it as food as well as medicine. Still today it is known for its medicinal and culinary purposes.

Garlic contains allicin, a sulfur compound responsible for its distinct garlic smell as well as the herb's health benefits. In the U.S. and Western Europe, gar-

lic is one of the most popular substances used to reduce various risks associated with cardiovascular disease.

Garlic is used in a wide variety of savory dishes as a flavoring, keeping its flavor well when cooked. It complements eggs, lamb, and beef dishes. Instead of inserting cloves into the meat, grating a clove into



Do not remove the leaves while the garlic is curing. The bulb continues to draw energy from the leaves and roots until all that moisture evaporates. Keeping the leaves intact also helps to prevent fungi or other lurking garden contaminants from spoiling the garlic before it's fully cured.

(Continued on page 9)



Farm to Table on the Square, Downtown Waxahachie

The Waxahachie Farmers Market, Downtown Merchants Association, and the Culinary Arts Program at Waxahachie High School are teaming up to serve dinner at an exclusive event on the square in downtown Waxahachie on Saturday, November 5, starting at 5 p.m.

Organizers are planning a harvest-themed dinner which will invite diners to experience a five-course meal while sitting communally at one long table stretching the block of Franklin Street between Rogers and College Streets on the Square. The ingredients are being sourced from the

WHS Horticulture program, Ellis County Master Gardeners, local beef producers, Waxahachie Farmers Market members and other select growing sources.

WHS Culinary Instructor Joel Skipper says, "It's November so it's pretty much a fall menu, and there's thousands of options. I couldn't be more excited getting to use produce locally sourced. I'm more excited about my kids getting to be involved...getting to learn what I do and, hopefully, they love it as much as I love it."

The high school art students under the direction of instructor Sean Cagle, will make hand-thrown pottery, a gift each guest will receive as part of their ticket price. The horticulture students assisted by the Ellis County Master Gardeners are growing the greens for the salad course.

Tickets are \$100 per person and can be purchased at www.downtownwaxahachie.com search Eventbrite, Farm to Table on the Square. All proceeds benefit the WHS Culinary Arts Program.

Living in Ellis County
With Cerelda De Heus
Ellis County Master Gardener



Have you recently moved to Ellis County? There are lots of folks moving to Texas from other states, are you one of them? Or have you lived in Ellis County a while?

Join the Ellis County Master Gardeners and become a community volunteer and make new friends. We are an educationally focused volunteer program conducted by the Texas A&M AgriLife Extension Service of the Texas A&M University System. We are members of the local community who take an active interest in their lawns, trees, shrubs, flower and vegetable gardens.



We are enthusiastic, willing to learn and help others, and able to communicate with diverse groups of people. What sets us apart from other home gardeners is our special training in horticulture. In exchange for their training, Master Gardeners contribute time as volunteers, working through the county's Texas A&M AgriLife Extension office to provide horticultural-related information to the community.

Is this volunteer program for you? Do you want to learn more about the culture and maintenance of many types of plants? Are you eager to participate in a practical and intense training program? Do you enjoy sharing your knowledge with others? Do you have time to attend training and complete volunteer service hour requirements? Do you have special interests that could benefit the community or an interest in developing one (e.g., bird or butterfly knowledge, native gardens, wildflowers, etc.)? Do you have a sincere interest in nature or gardening?

Become a member of the Ellis County Master Gardeners 20th Anniversary Class to be held in February 2017. Class size is limited to 25. If you are interested, please contact the Ellis County Extension Office at (972) 825-5175 as soon as possible.



GARDEN CHECKLIST FOR OCTOBER

by Dr. William C. Welch, Professor & Landscape Horticulturist, TX A&M

✂ Carefully harvest material for dried arrangements at this time. Choose cockscomb, flowering artemisia, already mature okra pods, flowering oregano stalks, and others to enhance fall and winter bouquets.

✂ October through November is an excellent time to purchase bulbs while you still have a good selection in the garden center. They may be planted at any time with the exception of tulips and hyacinths.

✂ Chill tulip and hyacinth bulbs in the refrigerator until mid or late December before planting. The lower part of the refrigerator is best. Do not leave bulbs in airtight plastic bags during refrigerated storage.

✂ Plant bulbs in well-prepared beds so the base of the bulb is at a depth that is three times the diameter of the bulb. In sandy soil, set slightly deeper and in clay soils, less deeply.

✂ Start collecting leaves for the compost pile. Be sure to have extra soil available so that each six inch layer of leaves may be covered with several inches of soil. Always wet the layer of leaves thoroughly before adding the soil. Add about one pound of a complete lawn or garden fertilizer to each layer of leaves to provide the necessary nitrogen for decomposition.

✂ In addition to bulbs, check your nursery or garden center for started plants of snapdragons, pinks, sweet Williams, poppies, and calendulas. They will usually provide a riot of spring color.

✂ Keep Christmas cactus in a sunny spot where night temperatures can be kept below 65 degrees F. Buds will drop if you allow night temperatures to go above 70 degrees F. or if you allow the plant to become excessively dry. They should also be kept in total darkness from 5p.m. until 8a.m. for about 30 days in October to initiate flower buds.

✂ If you have saved seeds of your favorite plants, allow them to become air dry, then place them in an airtight container and store in the refrigerator. Be sure to label each packet carefully. Remember, seed from hybrid plants will seldom resemble the parent plant.

✂ Prepare beds for a planting of pansies when they become available at the garden centers. They need a well-drained soil and exposure to at least a half-day of sun. It is best to use started plants, as seeds are difficult to handle.

✂ If you are planning to save caladium tubers for another year, dig them in late October, and allow to dry in a well ventilated, but shady area. After seven to ten days, remove leaves and dirt, then pack in dry peat moss, vermiculite, or similar material for storage. Pack tubers so they do not touch each other. Dust with all-purpose fungicide as you pack. Place container in an area where temperature won't drop below 50 degrees F.

✂ If twig girdlers have worked over your trees so that many twigs and branches are dropping, make sure these are collected and destroyed, as the eggs are deposited in that portion of the branch that drops to the ground.

✂ There is still time to divide and reset such perennials as phlox, violets, hollyhocks, irises, day lilies, and Shasta daisies.

✂ October is a good time to reduce the insect and disease potential in next year's garden. Clean up the garden, removing all annuals that have completed their life cycle. Remove the tops of all herbaceous perennials that have finished flowering, or as soon as frost has killed the leaves.

✂ Holly plants with a heavy set of fruit often suffer a fertilizer deficiency. An application of complete fertilizer late this month can be helpful and provide a head start next spring.

✂ Don't allow plants with green fruit or berries to suffer from lack of moisture. Hollies will frequently drop their fruit under drought conditions.

✂ Prune out dead and diseased wood from trees and shrubs. Hold off on major pruning until midwinter. Pruning now may stimulate tender growth prior to frost.

✂ Mulch flower and shrub plantings and vegetable gardens. Mulching now will trap soil warmth and moisture that will benefit plant roots. Mulch will also reduce winter weeds.

✂ Turn off the irrigation system for the winter. In the absence of rain, you can turn on the system about once every three to four weeks through the late fall and winter.

✂ Ask a certified professional at your local nursery for Texas Superstars and support local Texas producers.



Cockscomb is an excellent flower for drying



Sweet Pea



Save The Date!
Saturday, March 25, 2017

Light House for Learning

(With the Ellis County Master Gardeners)

For reservations, call Melissa Cobb at (972) 923-4631.

Register online at http://www.wisd.org/default.aspx?name=CO_LighthouseforLearning



Join Ellis County Master Gardeners and Ellis County Extension Agency in a variety of classes to prepare your gardens and your yards for fall.

Monday, November 7, 6pm–7:30pm, Chickens 101. Backyard chickens have become very popular. If you are thinking of starting a flock or adding to an existing one, this is the class for you. The class will cover planning the addition of chickens, basic set up needed for baby chicks, where to get baby chicks, and how to care for them. City ordinances, health issues and how to keep your flock healthy will also be covered along with appropriate food and treats. Instructor: Jane Sloan ♦ Cost: \$12.00

Thursday, December 1, 6pm–7:30pm, Creating a Butterfly Garden. Creating a butterfly garden can be fun and easy for everyone, from the novice to the experienced gardener. This class will guide participants through all the phases of planning for and creating garden environments that attract and support butterfly populations. This includes garden layout, host plant selection, plants that provide nectar, and other butterfly friendly environment tips. Instructor: Bea Rocha ♦ Cost: \$12.00

Monday, December 5, 6pm–7:30pm, Herbal Vinegars, Butters and Spreads. A common challenge for herb gardeners can be how to utilize all those wonderful herbs in the kitchen. Dried or fresh, herbs lend a wonderful flavor, aroma, and even healthful factor to foods we enjoy on a regular basis. In this class, we'll do a quick review of how to grow and harvest herbs, then discuss how to use herbs to create tasty herbal vinegars, butters, and spreads. This is a hands-on class where you will come away with recipes and your own herbal vinegar to take home. Instructor: Susan Clark ♦ Cost: \$12.00 + \$5.00 supply fee pay to instructor.

Tuesdays, October 11–November 1 (four classes), 6pm–8pm, Beginning Farmer/Rancher. If you are a landowner or have recently acquired a farm or ranchland and are seeking information for the best way to utilize your property, join this experienced instructor for advice. Topics covered include: soils and soil fertility, soil testing, pasture management, basic livestock productions and pond management. This class will be taught at the Ellis County Texas A&M Agri Life Extension Office at 701 S. I-35E, Suite 3 in Waxahachie. Instructor: Mark Arnold, County Extension Agent, Agriculture & Natural Resources ♦ Cost: \$22.00



AUTUMN



**Interested in becoming a
2017 Expo Sponsor Or
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Contact James Kocian at
expo.ecmga@yahoo.com

Reserve the date: March 25, 2017!

Huge Auction at The Greenery



It's that time again! Fall two-day auction, Friday, October 28 from noon to 5pm and Saturday, October 29 from 9am to ???. Trees, shrubs, palms, rocks, fountains, and more. No minimum bid.

Snacks and drinks will be available Friday. Lunch will be provided Saturday with drinks and snacks. Preview items Wednesday, Oct. 26 and Thursday, Oct. 27. The Greenery is located at 3671 N. Hwy 77, Waxahachie. Phone: (972) 617-5459.

Eclectic Gardening

With Jane Slone, Ellis County Master Gardener

THIS MONTH:

Preparing for the Big Chill



Winter is on the way and it is time to think about storing our garden tools before the cold weather sends us shivering into our homes and out of our gardens. Here are some general guidelines for keeping your tools in great shape.

Lawn Mowers

If you have a gas lawn mower, empty the tank by running the lawn mower until all the gas is used up. A gas stabilizer can be added, to prevent the carburetor from becoming gummed, instead of emptying the fuel tank. Be sure to follow the directions on the stabilizer.

If you leave gas in the tank over the winter, it is suggested that you should start the lawnmower several times throughout the winter season. This process will keep gas moving through the carburetor and it also helps the battery stay charged.

Be sure the spark plug lead wire is disconnected from the mower. Clean underneath and remove all debris that sticks to the blades and bottom of the mower. Clear out grass, sticks, twigs, mud. Sweep off debris from the top and hose it down to make sure nothing is caked on or stuck in hard to reach areas. Grass can become tangled around the blades and impede it.

Remove and sharpen the blade to have it ready for next spring. It is a good idea to oil the blades to prevent any rust from forming.

You have two choices: drain the oil and replace now or leave it and wait until spring to change the oil. Either way, it is a good

idea to leave oil in the engine at all times. Texas has such a mild winter the choice to change the oil in fall or spring is your option. The air filter should be checked, cleaned, and replaced as needed.

Weed Eaters

It is important to know the weed eater requirements. There are two stroke and four stroke and walk-behind weed eaters, so the directions could vary for the type you own. If you have a gas-powered weed eater, the directions are to drain and use a stabilizer instead of leaving fuel in the tank. This will keep the gaskets from drying out.

You should clean and inspect the weed eater for loose nuts or bolts and possible items that could prevent it from working next spring. In one article I researched, the owner took his weed eater apart and cleaned it with a toothbrush. He started with the oil and inspection of all parts. Most gardeners are not into that much cleaning, so here are the basics: check and clean the filter, the spark plug, and the weed eater string or wire, and you should be good to go. I did learn that it is best to store a gas

weed eater horizontally rather than to stand it up vertically. The weed eater could be sprayed with WD-40 to protect all metal parts from rusting.

Hand Garden Tools

All tools should be inspected. Wash with water and soap and allow to dry. Tools with wooden handles can be lightly sanded to remove any splinters. Apply a thin layer of Linseed oil to wooden areas to prevent cracking and drying out. The tools can't function their best if they are dull. So get them ready for spring with sharp edges. You can do this yourself or have a professional perform this task.

Sharpening Your Own Tools

To sharpen the edges, put a bit of oil, either WD-40 or motor oil, on the blade. Then, with a handheld whetstone, file the blade at a 20-



(Continued on page 9)

Preparing for the Big Chill (Continued from page 8)

degree angle. You can also use a file or a motorized sharpener depending on the tool needing sharpening and the equipment that you have.

Storage of Tools

Here is a simple, inexpensive solution for storing tool. You will need a five-gallon bucket, a bag of play sand and mineral oil, about 1/2 gallon.

Fill the five-gallon bucket with the bag of play sand and then pour the mineral oil evenly over the top. Let the oil trickle through the sand and then push your tools in. A benefit of this storage bucket is the coarseness of the sand will serve like sand paper to it keep debris off the tools. And of course, the oil keeps water from damaging the metal.

When springtime arrives and you are ready to get back to the garden, all your tools will be ready for use. Taking good care of your garden tools saves money that can go into buying all those plants you just have to have for the garden!

<http://gardeningolutions.ifas.ufl.edu/care/tools-and-equipment/disinfecting-tools.html>

<http://www.marthastewart.com/264239/gardening-tool-care>

<https://www.gardentoolcompany.com/pages/garden-tool-care-and-maintenance>

<http://www.bobvila.com/articles/3676-how-to-care-for-garden-tools/#.V88IX63D6Rg>



Garlic (Continued from page 4)

melted butter and basting the meat before cooking can achieve a delicate overall flavor. It is also used to flavor vinegars, salts, butter, and oils and will improve the flavor of so many dishes.

Garlic is a great option for Texas gardens. It's easy to grow and does well in our climate. Most importantly, the garlic you will find available in stores cannot compare to fresh home-grown garlic.

How to Roast Garlic



Preheat oven to 350 degrees F. Peel most of the paper off the garlic. Slice off the top of each head of garlic (about 1/4 inch) to expose some of the cloves inside. Place the heads on a piece of foil or in a garlic roaster. If using a clay roaster, soak it in water for 15 minutes prior to roasting.

Drizzle garlic with olive oil. Wrap in the foil or place cover on roaster. Roast until cloves are lightly browned and tender, about 40-50 minutes. Test the cloves for doneness by piercing with a fork. Center cloves should be soft. Do not overbake.

Let cool, then separate and push garlic out from bottom of the cloves. Roasted garlic can be spread on bread, mashed and mixed into hummus and salad dressings, or added to any recipe calling for garlic. Roasted garlic can be refrigerated for up to two weeks or frozen for up to three month.



Find us on:
facebook®

Ellis County Master Gardeners are on Facebook and we'd love to have you join us. Use our page as your point of contact to ask us gardening questions or get information about flowers, vegetables, and herbs...we cover it all! You'll find us at the link below, and all you have to do is click the "Like" button to see our daily posts! We look forward to hearing from you with questions and comments.

<https://www.facebook.com/ECMGA>

Thank You All!

Thanks to the sponsors, exhibitors and visitors for making the
2016 Ellis County Master Gardener's Lawn & Garden Expo
a great success!

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Boyce Feed & Grain
Brazos Valley Equipment
Brim Seed
Bug Bouncer
C & J Farms
Central Kubota
CKB Designs
Cocos Discount Windows
Concrete and More
Creative Quilters Guild, Ellis Co.
Crystal Connections

Cutting Edge Curbing
Derksen Buildings
Dessert Creek Honey
DFW Custom Decks
Earth Tones Greenery
Ellis County Engineering
Ellis County Power Wash
Ennis Garden Club
Friendship's Garden Inc.
Garden Variety Organics
Gardenscapes by Diane
Green Mountain Energy
Habitat for Humanity, Ellis Co.
H-E-B
Hershy & Sons Decks
Homestead Equipment & Maintenance BCS
Homestead Gristmill
Hot Produx

Imagine That
Indian Trail Master Naturalists
Invisible Fence of Texas
Jams, Jellies and More
Jim's Produce
Just Nuts
Kaitlyn's Styles of Pasta
KA-Ranch
Landmark Equipment
Living Magazine
Mower Depot
Neil Sperry
Ovilla Garden Club
Pastamore Gourmet Foods
Praeliands Groundwater GCD
R&E Plants
Renewal by Andersen
Roland's Nursery & Landscape
Rolen's Honey Bee Removal

S & S Sandblasting Arts
Splash Away Pools
Stone Cre8tions
Sweet Sister Enterprises
Texas Bluebird Society
Texas Toffee
Texas Tree Farms
Tex-Scapes Greenery
The Greenery
Tommy's Bird Houses
Tommy's Hot Dog
Travis Equipment
Waxahachie Care
Waxahachie Chautauqua Preservation Society
Waxahachie Daily Light
Waxahachie Equipment Co.
WHS Project Graduation
Wimbish Tree Farm

We couldn't do it without your support!