



Officers, 2009

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HOE! HOE! HOE!
Grimes County Master Gardeners Newsletter
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Ongoing Projects:

- *Rose beds and landscaping at Go Texan Building, Fairgrounds.
- *Landscaping at Texas Agri-Life Extension Office.
- *Painting Texas with Wildflowers

Photos of the Boy Scout Project



Regular meetings are held on the 2nd Tuesday of each month at the Go Texan Building, Grimes Co. Fairgrounds, 9.00 am., except as noted below. Two evening meetings held at members' homes, and two Saturday field trips, enable members who work to participate.

ON THE CALENDAR – NOVEMBER/DECEMBER

- Nov 1 Standard Time begins – clocks back an hour!!
- Nov 10 GCMG monthly meeting – 6.30 pm Fountainview
Barbara Volk-Tunnell speaking on holiday arrangements
- Nov 14 Fruit Tree Production, Coufal Prater, 10.00 am by Rodney Finch
- Dec 05 GCMG Christmas Party (see below)
- Dec 05 TMGA Directors' Meeting 11.00-3.00 TAMU
- Dec 05 City of Navasota Christmas Parade 6.00 pm (judging 4pm)

MARK YOUR CALENDARS

2009 Master Gardeners Christmas Party will be held Saturday, December 5, after the Christmas Parade in Navasota at the St. Paul's Episcopal Church, 414 E McAlpine Street.

Those who want to can participate in the parade along with John Milligan and his horses and buggy (details to follow).

We will all bring a covered dish and we will be donating non-parishable items again to the Navasota Manor Senior Center instead of exchanging gifts. More details to come regarding Parade and Party.

If you have questions, contact Mary Cadro at mcadro@hotmail.com or Vicki Gergeni at vgergeni@hotmail.com

Mary Cadro



VEGETABLE PLANTING GUIDE

- 9/1 – 11/30 Radish
- 9/5 – 11/25 Spinach
- 9/10 – 11/15 Broccoli, Brussels Sprouts
- 9/10 – 11/5 Lettuce, Head
- 9/15 – 11/30 Lettuce, Leaf
- 9/15 – 12/31 American Cabbage
- 9/15 – 11/30 Carrots
- 9/20 – 11/30 Kale, Kohlrabi

Sad to see the planting list dwindle down to just a few varieties. - winter must be right around the corner! As we begin to wrap up another year's planting, it would be interesting to hear how everyone coped with the drought and heat of this summer, what kind of pest and disease problems you had, and what you will do differently next year. Keeping records of this kind of information is an important step for planning, so if you haven't done it yet, buy a notepad and pencil and make a new year's resolution for 2010!

Problems in my Fall Garden

All kinds of sucking insects on the tomatoes, and lacy leaves on the Swiss Chard (new growth is starting at the base of the plants, so the snails must have moved on..)



2010 GCMG TRAINING CLASS

The Committee, headed by Jennifer and Alvie, met on August 25th to produce a tentative schedule for the 2010 training class. Classes will start on January 26th and run for 13 weeks, ending April 20th. Once again we expect the classes to be held at the Go Texan Building at the Fairgrounds. Applications are available on the web site and at the Extension Office, so pick some up and tell your friends, family and neighbors! We hope to have all the instructors and dates confirmed soon. Class Chairperson is Jennifer Corzine, who sends this reminder :

Please note that there will be a class committee meeting on Tuesday, November 17, at the extension office. This will follow Sandy's landscape committee meeting, so not sure of an exact time.

*Thanks,
Jennifer*

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## 2010 SPRING SEMINAR

This will again be held at the Navasota Center, on Saturday February 20. Speakers will be Dr. Joe Novak, Ann Wheeler, Diana Wilson, and Glenn Schroeter. We will again have a plant and craft sale. Be watching for volunteer opportunities.. Seminar Chairperson is Sandy Robillard. There will be a committee meeting on Tuesday, November 17<sup>th</sup>, at 10.00 a.m. In the 911 Room at the Extension Office.

(Note from Helen – anyone want to meet for breakfast at 8.30 am at La Casita??)





## **BLUE ROSES – Rudyard Kipling**

Roses red and roses white  
Plucked I for my love's delight.  
She would none of all my posies  
Bade me gather her blue roses.

Half the world I wandered through,  
Seeking where such flowers grew;  
Half the world unto my quest  
Answered me with laugh and jest.

Home I came at wintertide,  
But my silly love had died,  
Seeking with her latest breath  
Roses from the arms of death.

It may be beyond the grave  
She shall find what she would have.  
Mine was but an idle quest -  
Roses white and red are best.



BBC World News recently reported that the world's first genetically modified blue rose will soon hit flower shops in Japan. The flower will go on sale to the public at \$22-\$20 per stem!

The quest to breed a true-blue rose has been going on for well over a hundred years, and while a few have come close, such as Veilchenblau, the petals were more a mauvey-grey, and it only flowered once.

This new blue rose was created by an Australian biotech company who spliced into roses the gene that leads to the synthesis of the blue pigment Delphinidin in petunias. According to the Victorians, who promoted floriography – the language of flowers – blue roses were believed to signify mystery or the attempt to attain the impossible! Many countries (including the U.K.) prohibit the growing of G-M plants, and it is thought to be unlikely to be marketed outside of Japan.

## Boy Scout Classes at Camp Bovay

On October 3 -4 several Grimes County Master Gardeners taught 3 gardening related merit badge classes for Sam Houston Area Council Boy Scouts. Each class was about 4 hours long.

Saturday morning was a class led by Fred and Alvie Vesperman on Landscape Architecture which included a trip to Martha's Bloomers. Johnny Visor and David Albrecht, both former Boy Scouts, did a great job talking to the scouts about planning landscapes and different varieties of plants and how to use them. The boys also did some designing of the main entry to the administration building at the camp.

On Saturday afternoon Vicki Ger gini, assisted by Sandy Robillar d and Fred and Alvie Vesperman, led a class on Gardening. The boys did a lot of hands on work, taking home planted seeds and transplants. They also tasted many different types of fruit and vegetables while discussing the nutrient values of them. They were provided with supplies to assemble a simple water garden after going home.

On Sunday morning Emily Pridgeon, assisted by Fred and Alvie Vesperman, led a class on Plant Science. The scouts looked at different soil types, talked about plant biology, and learned the basics of pruning. They also discussed many other subjects as well as propagated some plants to take home with them.

The boys expressed interest and thanks for the classes. We had a great time. This is an annual event, maybe you will be able to help next time if we are invited again. It is worth it.

Alvie Vesperman





# ROSEMARY

By Sandy Robillard



Hi, my name is Sandy and I am a rosemary addict. It all started when I was browsing in a nursery one day and found myself standing in front of what I thought must be a sort of dwarf yew plant. A nursery employee (a pusher, I think) told me it was a rosemary plant and that I should grasp its needles and then smell my hand. Wow! I was hooked!!

Of course, I immediately bought the small rosemary plant that started my journey. I took it home and let it stay in its little pot, watered it faithfully, and watched it die. So, I replaced it, with the same result. Family members would send me little rosemary Christmas trees and I watched them die as well. After much anguish and a modicum of research, it came to me that I was drowning the poor things. The modicum of research led to more research ... after all, if you're going to be addicted, shouldn't you know a bit about what you're addicted to?

So, what we are dealing with here is *Rosmarinus officinalis*, from the Latin *ros marinus*, which means "dew of the sea." There are other varieties besides *officinalis*, but that is the most prevalent variety as found in nurseries. Rosemary is also of the mint family and related to basil and oregano. It is a Mediterranean-type plant which means it needs sun (6-8 hours), good drainage (sandy soil), and good air circulation. In our area, the plants are safe to about 30 degrees. If you prefer to pot your rosemary, it is suggested that you use terra cotta pots since rosemary likes it on the dry side. When you bring your pots in for the winter (we have winter?), be sure they get enough sunlight and good air circulation. Misting is recommended over regular watering because if the roots get too wet, Rosie may well die. Ask me; I know.

Rosemary will flower in the spring and, depending on which variety you have, you will see small blue, pink or white blossoms. Most rosemary varieties grown outdoors will be about 3 feet tall, but some can grow to six feet. Most are fairly upright, but some will like to cling to the ground. Of course, some may be pruned to look like small Christmas trees. You can sometimes find seeds to grow rosemary, but it is very easy to propagate from stem cuttings (and faster, too).

Rosemary has been used as a pest control and as a cure for many ills from gout to the plague. Shakespeare said it was for remembrance, and even today scientists are studying a component of rosemary with an eye to treating certain types of dementia. But what are we to do with it? Besides enjoying the aroma, it is most useful as an aid to cooking. After all, it is an herb! Try putting a sprig into the cavity of a chicken before roasting, or sprinkle some on fruit salad. It is said that herbed butters carry the true flavor of the herb better than any other vehicle, so mix 1/4 pound of butter, softened and beaten until creamy, with one tablespoon of crushed rosemary and enjoy on your homemade bread!\*

By the way, at the beginning of this article I confessed to rosemary addiction. Be advised that I intend to continue being an addict.

\*Bertha Reppert

