



HOE! HOE! HOE!

Grimes County Master Gardeners Newsletter

*Winner of the Texas Master Gardener Association
2nd Place Newsletter Award 2006*

Officers, 2010

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Children's: Linda Jolly
Scholarship: Sandra Stuckey
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Class: Jennifer Corzine
Painting Texas w/wildflowers: Edmond
McGee
Co-op: Fred Vesperman

Texas AgriLife Extension:

Shane Jennings: MG Coordinator
Sandra Cook: Secretary

Newsletter Editor:

Helen Quinn

Articles, photos and other

Information due by 27th of each month.

Send to:

hortiq@gmail.com

Website:

txmg.org/grimes

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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

At each meeting there will be a suggestion box available for your ideas on programs, projects, field trips, what you like about GCMG and what you don't like.

We also participate in once-a-year activities such as Farm Bureau Ag Day, Senior Day and horticulture judging at the County Fair, Boy Scout programs, Courthouse rose beds.

We have a dedicated email address for gardening questions from the public, and a Panel of volunteers to answer the questions:

grimesmastergardeners@gmail.com

VEGETABLE PLANTING GUIDE OCTOBER

Beets:	9/01-10/20
Broccoli:	9/10-11/15
Brussels Sprouts:	9/10-11/15
Cabbage: American	9/15-12/31
Chinese	9/01-10/15
Carrots:	9/15-11/30
Cauliflower:	9/20-10/31
Garlic:	8/10-10/20
Greens: Celery	9/20-10/31
Swiss Chard	8/20-11/15
 Kale	9/20-11/30
Kohlrabi	9/20-11/30
Lettuce: Head	9/10-11/15
Leaf	9/15-11/30
Mustard	8/20-11/15
Spinach	9/5-11/23
Turnips	8/20-11/20
Onions	10/01-10/31
Radish	9/01-11/30



Use row cover to help reduce heat and viral infection.

For list of suggested varieties suitable for USDA Hardiness Zone 8b, see our website, txmg.org/grimes. Make sure you select varieties with a shorter time to maturity, for example, under 75 days. Try something this fall that you have not grown before!



HAPPY RAKING – submitted by Sandra Stuckey

Things to think about as we are raking, mowing, and mulching all the leaves this fall:

- *A fallen leaf is nothing more than summer's wave goodbye.
- *Piles of leaves Piles of Smiles
- *The music of the trees is the sound of dropping leaves
- *Windy day blows the leaves away

ON THE CALENDAR : October/November 2010

- Oct 9 Central TX MGA Conference, Shertz, TX
Oct 12 Work morning at Fairgrounds, 8.00 am
Oct 12 Evening meeting/social at Cosgroves. 6 pm – bring a potluck dish to share.
Oct 16 MCMG Plant Sale 9 – 1, Ext. Office, Conroe
Nov 16 GCMG Regular monthly meeting – Go Texan Building 9.00 am. Program TBA

NEWS FLASH : 2011 CLASS WILL START ON JANUARY 18TH, AT THE GO TEXAN BUILDING. START RECRUITING NOW!!!

Applications are available on our website txmg.org/grimes and at the Extension Office, and in October will be distributed to area nurseries and businesses.

schedule is as follows:

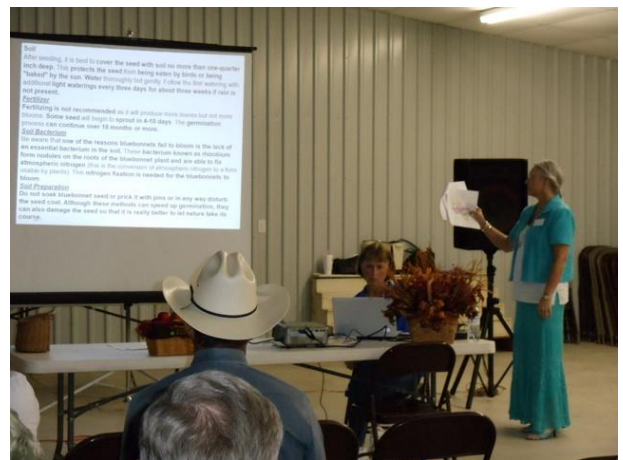
Jan 18	Jayla Fry	MG Program/EarthKind Landscaping
Jan 25	?	Landscape Horticulture
Feb 01	Sam Feagly	Soil, Water & Plant Nutrients
Feb 08	Lisa Whittlesey	Plant Growth & Development
Feb 15	Ann Wheeler	Herbs
Feb 22	Carlos Bogran	Plant Health
Mar 01	Bart Drees	Entomology
Mar 08	Tom Leroy	Home Fruit & Nut Production
Mar 15	Tom Leroy	Vegetable Gardening
Mar 22	David Chalmers	Lawn Care/Turf Grasses
Mar 29	Helen Quinn/Sandra Williams	Propagation
Apr 05	Robert & Sandra Stuckey	Rainwater Harvesting
	Sharon Murry	Composting
Apr 12	Shane Jennings	Communications
	GCMGs	Open discussion

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 field trips are planned annually, and two evening meetings held at members' homes to enable members who work to participate.

FALL SEMINAR – reported by Jennifer Corzine (Photos by Kathy Denning)

The recent Fall Seminar was a great success. It was held on Saturday, September 18, at the Fairgrounds. There were 22 people in attendance, along with a host of Master Gardeners. Speakers for the day were Kathy Laughlin and Kathleen Flick, presenting “Fruit Trees”, Dr. Paul Nestor, presenting “Integrated Pest Management” and Janeth Nevill and Barbara Szymczak, presenting “Wildflowers”. The Master Gardeners had an informational booth set up, along with the Co-op, offering a selection of books, T-shirts, gardening gloves, tools, etc. Coufal Prater and Martha’s Bloomer’s had brochures and samples, as well. Robert and Sandra Stuckey had a “Composting” and “Rainwater Harvesting” booth, of which they received several inquiries. Door prizes were awarded between each speaker and after the seminar was completed. As a bonus, we also gave 13 of the attendees certificates to complete their CEU’s for licensing purposes.

I’d like to thank each of you that were involved in making this happen. There are so many people that volunteered the day of the seminar, and also behind the scene. We had great publicity for the event, and a day filled with wonderful food and friendships.





SMILE GARDEN

Submitted by Connie Arden

Little known WINE FUN FACTS that weren't covered during our September field trip:

- It takes 625 grapes to make one bottle of wine.
- * Your nose is the scenter of your face.
- In the 1600's, a blind Benedictine monk departed from the usual practice of sealing wine bottles with cloth. Carbon dioxide from the fermentation can escape through the cloth. But he sealed his bottles with cork. Result- sparkling wine. Oh, let's not forget to tell you the monk's name---Dom Perignon.
- * A raisin is a grape with sunburn.
- * The markup on wine in restaurants is as much as 300% or more. Make sure you get what you ordered as making substitutions with cheaper wines is one way restaurants boost profitability. Be particularly careful when ordering wine by the glass. Ask your waiter to pour the wine at the table. It may be more economical to order a bottle of wine rather than by the glass. And order the cheapest wine on the menu. Sometimes those wines are very good.

* And rememberA HANGOVER
is *The Wrath of Grapes*



SEEDS TO GROW INTO LAUGHTER AND REAP BLOSSOMS
OF POSITIVE SMILING IS THE BEGINNING OF
LAUGHTER.....PLANT SOME SMILE PHYSICAL, MENTAL,
AND SOCIAL BENEFITS.

Wineries & Vineyards

While Grimes County Master Gardeners were enjoying a field trip to Colony Cellars Winery in Tomball, Sandra and I were enjoying our own winery visit to Gibbston Valley Winery not far from Queenstown, New Zealand (South Island). Our day started with a visit to Arrowtown, a historic gold mining town where we were able to explore the old Chinese settlement by the river, and visit Karawau Bridge where the world's first bungy jump (130 ft) took place in 1988. (No, we didn't jump!) On arrival in the Gibbston Valley, first we had an overview of growing, training and pruning the vines, and harvesting methods. We then had a tour of the caves and a tasting of their three main wines, a Pinot Gri, a Pinot Blanc, and a Pinot Noir. We were served a lovely lunch in their restaurant, of course accompanied by more wine of our choice. They also make wonderful cheeses, bread, and other gourmet foods.

Both New Zealand and Australia produce excellent wines (and beers), and some of us certainly sampled as many as we could – in the interests of culture, of course!

Helen Quinn



Interesting informational websites:

www.gibbstonvalleynz.com