



HOE! HOE! HOE!

Grimes County Master Gardeners Newsletter

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

VOLUME 6, ISSUE 11, November 2010

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

Officers,2010

President: Jennifer Corzine
Vice President: Donna Hebert
Treasurer: Fred Vesperman
Secretary: Helen Quinn

Committee Chairs

Go Texan Beds: Kathy Denning & Linda Jolly
Ext. Office Beds: Julia Cosgrove
Communications: Helen Quinn
Children's: Linda Jolly
Scholarship: Sandra Stuckey
Admin: Vacant/Jennifer Corzine
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

VEGETABLE PLANTING GUIDE

NOVEMBER

Broccoli:	9/10-11/15
Brussels Sprouts:	9/10-11/15
Cabbage: American	9/15-12/31
Carrots:	9/15-11/30
Greens:	
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
Radish	9/01-11/30



THE INQUIRING MIND OF MYRTLE MAE

Dear Miss Gardener Lady: This is Myrtle Mae Hawkins again. I had been missing you at the Walmart and when I asked, someone told me you were out of the Country. My, what a brave person you are! Louisiana must be a magical place! I hope you are safely back again.

I want to ask you some questions for my mother again. You know she lives pretty far out in the country and doesn't get into town much – especially after her adventure at that garden center that she can't go to any more. Mama has grown cabbage all of her life and was thinking lately about growing Brussels Sprouts. , but she don't know if you treat them just like cabbage. Uncle Bubba told her that they were just teeny –tiny cabbages that tasted awful, but Mama doesn't really believe him. She tried to get Junior (that's Uncle Bubba's boy) to look it up for her on his computer, but he told he that his computer was "dedicated" and that he couldn't do it. Dedicated to games is my opinion! Anyway, can you give her some help on the sprouts?

Do you grow them like cabbage, or do you make teeny little mounds like for squash? Do they come up like broccoli or spread themselves all over the garden plot? Mama's soil is kind of sandy with a lot of pine needles in it; that works well for most everything she has tried to grow, but will it do for Brussels Sprouts?

ON THE CALENDAR November/December 2010

- Nov 5,6,7 Fall Rose Festival, Antique Rose Emporium – see www.wearerose.com
Nov 09 GCMG Regular monthly meeting – Go Texan Building 9.00 am. Program by Mike Arden on Greenhouses
Dec 3 GCMG Christmas Party/Meeting, Go Texan Building, 6.00 pm (details at Nov Mtg)

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.



SMILE GARDEN

Submitted by Connie Arden

These will really “BUG” you !

- AD for ant traps. “Will kill ants for 3 months.”do they come back to life then?
- * A toddler was found chewing on a slug. After the initial surge of disgust the parent said, “Well....What does it taste like?” “WORMS,” was the reply.
- * What insect is musical?
-
- * What do you call it when worms take over the world?
- * What lives in gum trees?
-
- Answers *** Humbug
- *** Global Warming
- *** Stick Insects



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

Myrtle Mae, continued

Is there some bug that just loves sprouts? Uncle Bubba says that only a bug would eat them anyway, but I don't always believe Uncle Bubba. When I was a child he tried to tell me I could grow candy if I would just bury it in the garden and water it real good. Tells you about him!

Anyway, if you could give me some information that I could take back to Mama, we would both surely appreciate it. It is a real shame that she can't go back to that garden center.

Your friend, Myrtle Mae Hawkins

(reply to Ms Hawkins next month)

MULBERRY – *Morus* spp

Submitted by Carolyn Guillotte

One of my favorite trees is the mulberry tree. Many homeowners complain that the mulberry fruit creates a gooey, staining mess. However, if one is careful to avoid patios, sidewalks and driveways the problem will be minimized. Additionally, I find that with an abundance of wildlife the berries are quickly consumed. One of the factors that I find especially attractive about the mulberry is that it is not harmed by walnut exudations. This factor makes it a perfect candidate for a walnut guild in a forest garden.

The three main varieties of mulberry trees are black, red and white. Botanically the fruit is not a berry, but rather a fruit like a swollen loganberry or raspberry. Ripe fruit is edible and used for pies, tarts, wines, cordials and natural food colorant. The mature plant contains *resveratrol* which is used in the manufacture of nutritional supplements.

All mulberry trees are deciduous. Personally, I find the trees are very easy to grow and thrive on neglect. Well drained soil with a thin layer of mulch is recommended.

The black mulberry, a tree that grows to 30 feet, is native to western Asia. It has been grown for its fruit since the Roman times in Europe. Fruit of the black mulberry is considered superior to that of the red and white. The tree is the least cold hardy.

The American or red mulberry, a tree that grows to 70 feet in the South, is native to the United States from the East coast to the Gulf coast. The fruit is similar in flavor to the blackberry. The tree is quite tolerant to poor soil, drought and pollution and is cold tolerant to sub zero temperatures. The red mulberry seldom lives beyond 75 years.

The white mulberry, a tree that grows from 40 to 80 feet, is native to Eastern and Central China. Fruit is sweet and lacking in tartness. The tree, centuries ago, was naturalized in Europe and introduced to the Americas for the silk worm culture. White mulberries are quite tolerant of poor soil, drought and pollution. The white mulberry is the most cold tolerant of the three species.



In case the birds leave you any fruit , here's a delicious recipe for a Mulberry Tart. (It works with Blueberries, too)



MULBERRY TART

125g Butter
125g Raw sugar
2drops vanilla essence
3 eggs
125g SR Wholemeal Flour
250g fresh or frozen berries

Sauce:

250g of berries
100ml of orange juice

preparation

Cream sugar + butter + vanilla

Add eggs, one at a time

Fold in flour

Pour mix into prepared flan tin

Spread berries evenly over mix

Bake in hot oven 180C for 50 minutes

Sprinkle with icing sugar and serve with fresh berries and double cream or ice cream.

A quick sauce can be made using 250g of berries with 100ml of orange juice.



**DON'T FORGET –
ALL YOU WANT TO KNOW
ABOUT GREENHOUSES ON
NOVEMBER 9 AT MONTHLY
MTG! 9.00 AM, GO TEXAN.**