



The Latest Dirt

VOLUME 13 ISSUE 4

NOVEMBER 2021

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Upcoming Meetings:

Nov 11-Veteran's Day @ Tyrrell Park

Dec 9—Christmas Party

Jan 13—TBA

Message From The President

JCMG Members,

It's fall y'all! Shorter daylight hours and cooler days determine what to plant in our gardens. Many of the summer blooms have gone to seed, and beds have been cleaned out to make room for our winter pansies, snapdragons, and violas. Our vegetable gardens are being cleaned to make room for carrots, broccoli, and greens.

As Covid becomes a memory, we will start planning more events to educate and solicit new members. Plans for the spring sale are underway, and we welcome any suggestions to make it better and more profitable.

Our Interns have done a fantastic job volunteering to work in the test garden and to help with special events. We are so pleased to have this great group of interns joining our Master Gardener association.

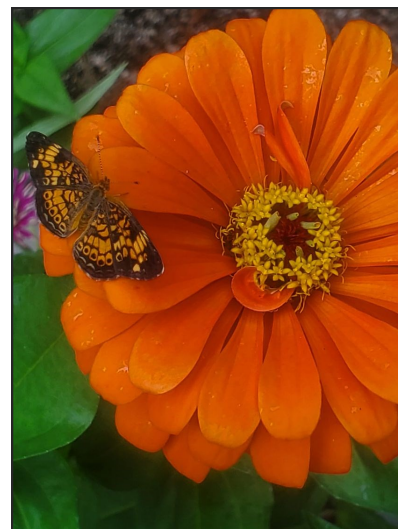
JCMG is fortunate to have so many areas for volunteering. Vegetable gardening gurus can volunteer at Nutrition and Services and Seeds for Needs gardens. Flower gardening lovers can volunteer at the Test Garden and Beaumont Botanical Gar-

dens. Of course, no one is limited to a specific type of garden, but if your interest is more for one type than the other, you have options.

The fall is a good time to clean out our gardens, mulch beds with leaves, and discard garden crops. My garden consists of a few cayenne and chili peppers that refuse to stop pepper production, herbs, and onions. Carrot seeds have been planted along with broccoli and lettuce. I still have some cleaning out to do and hopefully will get my beds cleaned and mulched by the end of November.

I wish you all a Happy Thanksgiving and joyous holiday season.

Brenda Beadle



Agent's Two Cents

By David Oates

Jefferson County Horticulture Extension Agent

"This year seems to have been the year of the challenging garden."

The fall season is finally upon us here in the Southeast Texas region. By the time that you read this newsletter, you will have experienced some of our great fall weather temperatures. This includes cool morning temperatures and comfortable daily temperatures. This makes for a perfect combination of temperatures that allow for gardeners to get out and work in those fall gardens and wrap up any lingering lawn and landscape projects that were put off from the summertime heat.

Gardeners survived a barrage of weather conditions for the 2021 year. Conditions ranged from a frigid cold spell in the early months of the year with February marking brutal cold temperatures for an extended time and posting record low temperatures across our region (Who could forget!) to a dry and hot summer season with temperatures hovering around the century mark during the mid-summer months. When you add in a multitude of other issues, including insect damage, fungal issues, stress and damage from freezing weather; and then add of all of these factors into the mix of gardening, it is truly amazing which plants survived and which did not.

Master gardeners are no strangers to hard work and adverse conditions. This year seems to have been the year of the challenging garden. This year, Master Gardeners and gardening enthusiasts have stepped up to take the challenge

of gardening and enjoying their landscapes. They have dealt with Covid-19 issues that have forced them to rethink how they look at gardening. New ways and methods of garden education, such as Zoom and Teams online meetings, have now become popular methods to learn about gardening. We have gone from digital only meetings to full in person activities all in the same year. More and more individuals are purchasing gardening items online due to sporadic availability of products that once were readily on hand at local stores. Trying different plants and products when your favorites are out of stock seems to be the new normal.

With all the changes and adversities that have been presented this gardening year, most gardeners and enthusiasts will welcome the challenges in their gardens and landscape. They will simply thrive on the successes they have had and will look at the failures in the landscape and garden to formulate a plan of action for a better season next year. I would encourage everyone to look past all the failures in the landscape and focus on the positives of their gardens and landscapes. I think you will be surprised at all the successes that were accomplished in the garden this year. Happy gardening!



Jefferson County Horticulture Committee Presents

GOLDEN TRIANGLE CITRUS EDUCATIONAL PROGRAM

Thursday, November 18, 2021

9 am to 3 pm

Growing Citrus in Southeast Texas

“Post Freeze Citrus Restoration Tools
and Techniques”

Registration Fee \$35 (Includes Lunch)

No Open Citrus Show This Year

Featured Speakers: Jim Hearn,
Robert Saldana, Texas A&M
Univ. Weslaco Citrus Center

**CALL Texas A&M AgriLife
Extension Service Jefferson County
(409) 835-8461 TO REGISTER**



Persons with disabilities who plan to attend this meeting and who may need auxiliary aids or services are requested to contact Cary Erickson, Jefferson County Human Resources Director at (409) 839-2391 five working days prior to the meeting so appropriate arrangements can be made. Educational programs of the Texas A&M AgriLife Extension Service are open to all people without regard to race, color, religion, sex, national origin, age, disability, genetic information, or veteran status. The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating.

From the archives (2014):

It's Jelly Making Day!

By: Anne Bares, JCMG

After the jelly making class in July, I was reminiscing about past jelly making days and came across this article that Anne Bares wrote in 2014. Her health is not good, so she cannot write articles any more. We miss you Anne!

"My favorite sign of spring, however, was the sound of the Berry Lady's wagon."

Before I was old enough to know the four seasons, I knew there was something special happening when Granddaddy pointed to the fresh green sprouts in "our" garden. My favorite sign of spring, however, was the sound of the Berry Lady's wagon. Soon the neighborhood was filled with the heavenly aroma of jelly and jam simmering on the stoves.

Years ago, when former Horticulture Agent Vince Mannino asked if we would like to try raising muscadines in our Master Gardener Test Garden, we were up for the challenge. Most of us only knew these juicy berries as a wild fruit, but we learned there were many delicious varieties.

Soon "Jelly Makin' Day" became a yearly teaching/learning experience in the AgriLife Extension's new commercial kitchen. This past week was no exception. We unpacked

bags of sugar, pectin, pots, bowls, favorite kitchen tools, recipes, and 1/2 pint jars, loading them into our dishwasher to be sterilized.

Huge bags of muscadines were unloaded into the sink to be washed and thawed. Pots were rinsed, and the process explained to those who were first time jelly-makers. The largest pot was filled half way with the beautiful muscadines, covered with water and brought to a boil, and then cooked gently until they began to pop, and the juice was rosy-red.

As they were cooking and cooling, we made a few jars of jelly from commercial juice to show the process that is basically the same for all juices. Cranberry Juice Cocktail or Welch's Grape Juice (original) make great jelly, and adding 1/4th cup of port wine after removing from the stove adds a nice flavor.



Jelly-Making Day cont...

We learned that either liquid or dry pectin can be used in a recipe. The dry is added to the juice in the beginning, while the liquid is added at the end of the cooking time. Measurements are important, and Certo Fruit Pectin lists them for all jellies and jams.

There are several ways to put up jelly. A steamer for extracting the juices is a newer tool being used by several MG's. Cooking in a heavy kettle seems to be the most popular process, mostly because the tools are already available in our kitchens and it's how we learned from watching our mothers and grandmothers. For me, standing over the kettle inhaling the wonderful smell of the jelly brings back childhood memories of the big green stove and the tasting bowls at Grandma's. It's a wonderful feeling of being part of something that has created a circle, from the growth of the vines, the harvesting of the fruit, and the making of the jelly.

As much as I enjoy the comfort of air-conditioning, open windows were more neighborly, and the clean smell of lemon oil, the hum of the ceiling fans, the noise of the Electrolux, babies crying,

an occasional afternoon bridge party's laughter, and the lovely jelly-cooking smells were, to a little girl, home.



Steam Juicer



Traditional method of straining
cooked juice for jelly.

Fall Plant Sale



Ghosts, Goblins, and Gardens

At the Beaumont Botanical Gardens

“The Master Gardeners were helping children plant monster hair (chia seeds) and grow beans. It was a fun day. There were so many children at Tyrrell this morning that we ran out of supplies. Sorry I did not get pics of everyone. Those in attendance were Marianne Kirkpatrick, Michael Smith, Stellina Reed, Martha Rinker, Emmie Auzenne, Brenda Beadle and me. Also there early to help set up were Suzanne Wakeman and Allison Garrett.” by: Debby Parker



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MISSION STATEMENT

To encourage and support the horticultural community of Southeast Texas through education and example.

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Announcements

Christmas Party
December 9
Tyrrell Park Garden Center
RSVP needed

Don't forget to input your volunteer
MG hours on the new site:
https://vms.texasmg.org/sec_Login/

Golden Triangle Citrus
Educational Program

Thursday, Nov 18
9 a.m.-3 p.m.
\$35 (includes lunch)

Call: 409-835-8461 to register

Educational programs of the Texas A&M AgriLife Extension Service are open to all people without regard to race, color, religion, sex, national origin, age, disability, genetic information or veteran status. The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating.