

WE HELP GARDENERS GROW

The Seedling—October 2016

The Men's Garden Club of Burlington NC

Volume 50, Issue 10

Next Meeting: Oct 25, 2016

Occasions, 286 East Front Street
Burlington NC

Speaker: Tony Abbruzzi



A message from President Tony Abbruzzi

Greetings gentlemen, I hope October has been a good month for you and that your fall garden is off to a good start.

This month we will vote for club officers, it is your last chance to get yourself on the ballot, so if you are interested in serving please come forward and let your intentions be known.

The program this month will be a discussion about your experiences this year with your gardens and lawns. What worked for you and what

didn't? Did you try planting a different variety of vegetables, if so how did they do?

Did insects and diseases bother you? How did you combat them? What did you do different this year? What do you intend to do different next year? Hopefully you get the picture of what our October program will be about.

The program will only be as good as you make it, so please come to our meeting ready to participate in what I think will be an

extremely interesting discussion.

"There is no season when such pleasant and sunny spots may be lighted on, and produce so pleasant an effect on the feelings, as now in October."

Nathaniel Hawthorne

Take care,

I am looking forward to seeing you on the 25th, and don't forget, bring a friend.

Tony

Inside this issue:

Apple trivia and stats

Orchard photos

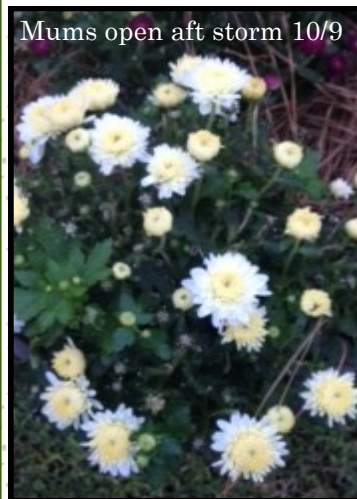
Website update

Seedling 2007-retrospective

Speaker slot in July is open-2017

Birthdays

Mums open aft storm 10/9



Officers & Contacts

59MOGGUY@GMAIL.COM

President: Tony Abbruzzi

Treasurer: Alvis Webster

Vice President: Joe King

Chaplain: Melvin Martin

Secretary: Wayne Smith

Editor: Dirk Sprenger



Excerpt from a Times-News article by Kadi Hodges, Feb 2007

Men's group of green thumbs has been around for 30 years. After 3 decades of activity, the club has 26 members, two of whom were charter members in 1977. The men have an obvious mission: discuss gardening and learn about gardening. There are monthly topics like tools, composting, fertilizing, beekeeping, and caring for raised beds. Unlike most women's garden clubs, this club also has a member who is a self taught expert in edible weeds who has offered programs on how to forage in the forest. While gardening is the club's focus, the time together is the foundation. Some members have given up gardening but still show up for the programs, meals and time with friends. The club is looking for new members, or as William Stevens phrased it, "We are an aging WWII group of gardeners in the late winter of our years. We need some new younger seedlings."

In the mountains near Flat Rock Skytop. If you search for will find it. We heard they were ple cider, so Wayne, myself, and and headed West. We arrived to ple from many States who'd apples for 1.29/lb. The day was eat all 6 donuts in one sitting. There was a playground for kids and a hayride tour of the orchard which Wayne and Carol enjoyed. We filled the trunk with apples and headed home, arriving in Burlington about sun down. Thanks to my wife for doing so much of the driving. At the back of the store was a curious collection of old tools and honey and soap for sale. (photo 1) October 3, 2016.



Photo 1

is an Apple Orchard named www.skytoporchard.com you making donuts with fresh ap- our wives piled into our red car find an orchard busy with peo- driven there to pick their own sunny and it was hard to not



Eat an **apple** on going to bed and you'll keep
the **doctor** from earning his bread. Welch Proverb.

Apple Cobbler recipe submitted by Wayne Smith

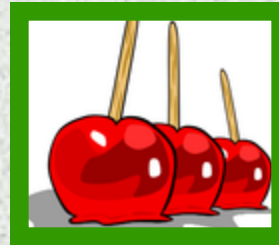
Melt one stick of butter in 9 x 12 PYREX® dish.

Mix: 1 cup Self-Rising Flour

1 cup Sugar

1 cup whole Milk

Pour over the melted butter.



Cut up two cups of apples - mix them with 1 cup sugar & 1 cup water. Cook until softened. Then, pour apple mixture over butter & flour mixture. (**Do Not Stir!**)

Cook at 350° F for 30-45 minutes until browned.

My sources say only the crabapples are native to North American. The Europeans brought over apples (which were a favorite of the Greeks and Romans). I did some digging about just why they are so good for you and learned they contain: Boron (for bone health); Pectin which has many benefits; Vitamin C, Quercetin (anti-cancer) Phytonutrients with antioxidant properties.

At PICKYOUROWN.ORG/USAPPLECROP I learned we produced 263 million bushels in 2014, in the off season most of the apples in our stores come from Chile and New Zealand. The top seven producing states from first to last are WA NY MI PA CA VA NC.

Two thirds of our apples are consumed as fresh fruit.

50 + varieties of crabapples (wild apples) exist.

Birthdays for this month

Oct 9—Kurt Moore

Oct 11—Bob Hickman

BIG THANKS TO Daniel Parsons gave us a very educational program last month. He is an NC landscape contractor who works for Gate City Power Equipment of Burlington. 226-6113.

News and notes—President **Tony says we need a speaker for July.** It does not need to be a 45 minute talk with slides. A short program is nice now and then. I like the hands on programs such as when Chester Honeycutt brought in soil samples and branches to prune. Going back through the archives from Robert Pease has been fun. One of the early websites for gardeners was “DAVE’S GARDEN” It is still running and they have a **FACEBOOK** page. Dave's Garden (according to him) is the hands-down favorite website of gardeners around the world. Our articles and videos show you how to start seeds and learn how to have your best garden ever. Members can chat with other gardeners in our **143 forums**, and identify your plants, pests, birds and butterflies. Here's what's happening right now

News and Notes

The garden club website is ready for your viewing and members will receive login credentials soon. But for now, it is open to all. The URL is www.burlingtonmensgarden.club. October 13, while the leaves were falling and the soils were drying out throughout much of the Piedmont, a small committee for our website met in the home of Jeff Wright. After discussing Michigan and bicycling we got down to business. I quickly determined that the plan for hosting our site was superb and we loaded the August and September issues of the Seedling. The website, via The Seedling, shows only **59mog-guy@gmail.com** as our contact, but note there are places for comments and questions on each page like any BLOG. THANKS again to all the committee members for the dozens of steps leading to this milestone. Sincerely, Dirk W Sprenger @ retired.

THANKS JEFF AND FAMILY FOR YOUR HOSPITALITY



Luffa aegyptiaca, also known as the **sponge gourd** can be used for fall decorations too. Photographed at the NC Gourd Festival in September. Now, how many would I have to grow to sell 100,000 of these cute guys?

Pictured above is Johnny Appleseed, the man, the myth, the legend. Look him in wiki up as you eat your apple pie. He trulu walked all over several states with apple seeds and oats!

Comparing Apples to Apples

Apple type	To eat Raw	Pies and Baking	comments
BALDWIN	OK	H	Tart, crisp, great for baking
BRAEBURN	H	OK	Crisp, all purpose
CAMEO	H	H	Crisp, tart, juicy
CORTLAND	H	H	Tart, crisp, slow to brown
CRISPIN	OK	OK	Sweet, firm
Empire	H	OK	Sweet, crisp, firm
Fuji	H	OK	Sweet, crisp, juicy
GALA	H	OK	Mild, sweet, crisp
GOLDEN DELICIOUS	H	H	Sweet, juicy, best all purpose
GRANNY SMITH	H	H	Tart, crisp, juicy, great in salads
HONEY CRISP	H	H	Sweet, crisp
Idared	OK	H	Tart, crisp, firm, stores well
JONAGOLD	H	OK	Sweet and tart
JONATHAN	OK	H	Sweet, acidic
McIntosh	H	NOT	Sweet, juicy, less firm
Pink Lady	OK	OK	Sweet, crisp
RED DELICIOUS	OK	NOT	BLAND, crisp
ROME BEAUTY	OK	H	Sweet, firm
STAYMAN	OK	OK	Juicy, tart, stores well
Key OK = recommended	Key H= highly recommended	Key -NOT means not recommended	

**source: US APPLE ASSOCIATION; COOKS ILLUSTRATED
WWW.PICKYOUROWN.COM and TheYummyLife.com**

THE END