

WE HELP GARDENERS GROW

The Seedling – May 2017
Volume 51, Issue 5

The Men’s Garden Club of Burlington NC

Next Meeting: May 23, 2017 — Bring a friend!
Occasions, 286 East Front Street, Burlington NC

Speaker: Steve Wright—Monoculture: Blessing of the ‘best’, Drama of Disease



A Message from President Tony Abbruzzi

Greetings Gentlemen,

It is hard to believe that it is already the end of May and our gardens are in and we are eagerly awaiting the hot, humid, summer days. Well, maybe you are. This month we will vote on the Gardener of the Year (GOY), an honor that recognizes a member that has made significant contributions to our organization. The nomination committee has put together a slate that recognizes deserving members and now it is in your hands to decide who will be the recipient this year. The committee has

also created guidelines that provide assistance in the nomination and selection of future GOY’s that will be presented at our next meeting. The name of this year’s GOY will be announced at our June “picnic.”

Speaking of the “picnic,” we will gather at Occasions on Tuesday, June 27 with our wives, girlfriends, friends, or significant others for a fun filled evening of fellowship and good food. The cost is \$10 per person payable at our June meeting or at the door. Please indicate at our meeting if you will be

in attendance and if you will bring a guest. We need to provide Occasions with an accurate head count **prior to June 13th**.

I am in the process of putting together next year’s speakers. If you would like to present a program, please let me know. If you know someone that would be interesting to listen to please ask them if they would be willing to speak to our group. We need interesting speakers that will talk about subjects that most of us would enjoy.

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Mark Your Calendars
Annual Picnic at Occasions for our June 27 meeting

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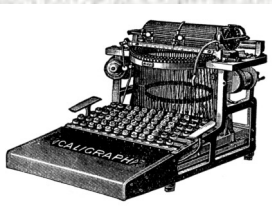
This month's speaker is our own Steve Wright who will talk to us about "Monoculture: Blessing of the 'Best', Drama of Disease." See you on the 23rd and bring a friend.

Happy gardening, Tony

"Spring – an experience in immortality."

- Henry D. Thoreau

Editor's corner



Send me your news!

This is your newsletter! Please feel free to send me content that you would like to share with your fellow members—upcoming events, gardening tips, resources, websites and online tools, things learned, recipes using things from your garden, deals and other great bargains, etc. Please send to me via email to bikehasher@gmail.com and let me know that it is for the newsletter. Thanks. Kurt.

Member's Birthdays

Sam Moser—May 14

Ron Namest — May 21

Jim Drummond — May 23

Chester Honeycutt — May 27

Note: anyone who has not sent in your birthday, please do so. Your perk is to head the chow line with our guests!



Important Agenda Items for May Meeting

Sign-up for the **annual "picnic"** which is the June meeting at Occasions. Dudley will bring a sign-up sheet to the May meeting. The cost is \$10 per person.

Gardener of the Year. We will be voting on the Gardener of the Year award at the May meeting. Dudley will bring the ballots but you will need to bring your own pens, pencils or crayons to mark the ballots.

April Meeting Highlights



A recap of the Mebane Dogwood Festival was discussed as it is our main money maker for the year. Alvis announced that we made money and will have a full accounting at the May meeting. We still have lots of gloves to sell and will continue to sell them until we run out.

Dick Annand, chair of the Donations Ad Hoc Committee gave a report on the committee's deliberations and recommendations for considering increases in the organizations we currently support. The range of recommended amount is generally in keeping with the past year's donations and discretion to make changes will be left to the Executive Committee. The club will give out checks at our annual meet the recipients meeting in July.

Remember that our June meeting is our annual picnic at Occasions. Bring your spouse or significant other. Dudley will bring a sign-up sheet to the May meeting.

Member Dirk Sprenger gave our monthly program on "Cukes and Gourds". He's had the rare experience of growing up on a cucumber farm. For more info on gourds, Dirk suggests the www.IndianaGourdSociety.com website and that the NC Gourd Society meets in Raleigh—www.ncgourdsociety.org.

Area Plant Sales—Updated!

May 19-20—Biennial Hillsborough Garden Club plant sale, Passmore Senior Center, Hillsborough

June 3—NC Native Plant Society Plant Sale, Hagan Stone Park, Pleasant Garden, NC

Spring plant sales are winding down, but that gives you the summer to save up your pennies for fall plant sales beginning in September!

Sept 21 — Alamance County Extension Service Master Gardener Fall plant sale, Burlington

Sept 29-30 — NC Botanical Gardens Fall Plant Sale featuring native plants. Chapel Hill, NC

Sept 30 — Duke Gardens Fall Plant sale, Durham, NC



From the Members



Online planting guide from Garden.org:

<https://garden.org/apps/calendar/?q=27217> Just put your zip code in the box on the left and hit "Continue". Submitted by Bob Held.



Ron Namest (and other members) at the Mebane Dogwood Festival, April 2017. Submitted by Dirk Sprenger.



Social Media for Garden Lovers



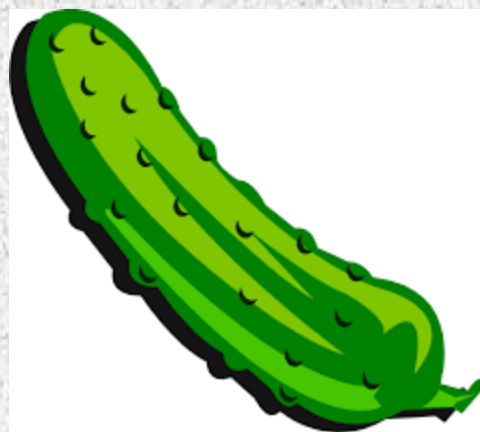
<https://www.mygarden.org>

Free membership but registration required. The My-garden.TV section has dozens of "How To" videos.

Submitted by Bob Held.

Recipes

Now that Dirk has told us all about cukes and that we all have ours growing in the ground, here are a couple of my quick and simple recipes to use them. Kurt



Refrigerator Pickles

1 cup white vinegar
1/2 cup sugar
2 tsp black peppercorns
½ tsp mustard seeds
2 large heads of fresh dill with some stalk and seeds
2 pint-sized canning jars and lids

1 cup water
1 ½ tsp salt
8 garlic cloves (sliced)
1 pound pickling cucumbers

Combine water, vinegar, sugar and salt in 1 quart sauce pan. Bring to boil over medium heat and stir until sugar dissolves. Remove from heat, cover and let cool to room temperature.

Sterilize canning jars and lids

Wash cukes and trim ends. Quarter lengthwise. Place equal amounts of cucumber spears, garlic, mustard seeds and peppercorns into jars. Stuff dill head in middle. Pour cooled vinegar/sugar mixture over contents to cover. Screw lids on and refrigerate at least one week before using.

Will keep (refrigerated) up to one year. If you like pickles, not to worry – won't last very long!

Variations:

use 2 tsp salt with small yellow squash or zucchini in place of cucumbers

Greek Tzatziki Sauce

16 oz. plain yogurt
2 tbsp olive oil
1 tbsp fresh dill
Salt & pepper to taste

2 cucumbers
½ lemon, juice & zested
3 garlic cloves (peeled and diced)

Peel, seed and dice the cucumbers. Using a food processor, combine cucumber, yogurt, olive oil, garlic, dill, lemon juice and zest. Process until blended. Taste - salt and pepper to taste. Quick blend. Transfer to serving dish, cover and refrigerate for at least eight hours (or overnight) for flavor to blend.

Use as dip with pita bread or chips, or use as sauce on gyros.