

The Seedling – September 2020

Volume 45, Issue 9

The Men's Garden Club of Burlington NC

<https://burlingtonmensgarden.club>



Next Meeting: October 27, 2020 Bring a guest!
Located at your house via Zoom
 Topic: **"Challenges for Horticultural Technology in 2020 at ACC"** by Liz Riley, Chair, Horticulture at ACC



A Message from President Dirk Sprenger

Dear friends and gardeners everywhere,

I have much better luck with radish growing in the fall than the spring due to temperatures being better and the rains were great in the last 60 days. Did you know radishes originated in Asia? There are dozens of varieties! Our deer stay away from them because of my deer repellent practices in the same area for 5 years. I have them trained!

I am trained now too. I remember my mask when leaving the house about 75% of the time. I hang up my keys where they belong a bit more these days too. There is hope. And your club hopes to have a live picnic outdoors this year. No promises. **Early November is the goal.**

Perhaps it will be a Christmas party at a Tree Lot somewhere near your house. Thanksgiving could be outdoors too, just like in the movies. The regular October meeting will be via **Zoom** and we have a great speaker from ACC. And as the election of Club Officers draws near (January 2021) I am looking forward to serving in some other capacity to prove that I believe in term limits. Being President or Treasurer of even a tiny club has its challenges.

Thanks to all of you who voted for extending our business year through January. The YES votes were 10 for all four items and the no votes were zero. **Now that is a landslide.** Our cash for supporting

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Officers & Contacts	
59MOGGUY@GMAIL.COM	
President: Dirk Sprenger	Treasurer: Ray Schwartz
Vice President: Eric Levine	Chaplain: Bob Held
Secretary: Harry Porthouse 51	Seedling Editor: Kurt Moore



Continued from page one

Horticulture zoomed up to \$1177.00 which is amazing since we sold no tomatoes or raffle tickets. We rounded it up so that it matches last years funding achievement. A very warm thanks and virtual hug to all our supporters.

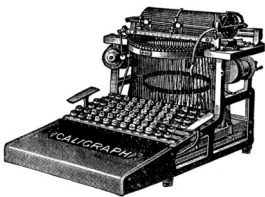
We will do better in 2021 because of the trials and tears of 2020. I will grow more radishes and gourds. I will phone members more often. And the Dogwood Festival will be amazing. Since by Club Tradition we often have no meeting in December, the year 2020 is about over for my official duties, thus I am writing as if October and its scary stuff were already past. Boo!

Please remember to thank the Veterans this week and every week. I close with a few lines from *The Barefoot Boy* poem by John G. Whittier (1807-1892).

*Oh for the boyhood's time of June,
Crowding years in one brief moon
When all things I heard or saw, I their master waited for
I was rich in flowers and trees,
Humming birds and honey bees;
For my sport the squirrel played and the mole plied the earth with his spade.*

*God Bless You and Yours,
Dirk Warren Sprenger*

Editor's corner



Send me your news for 2020!

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, pictures, 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 me and let me know that it is for the newsletter. Kurt.

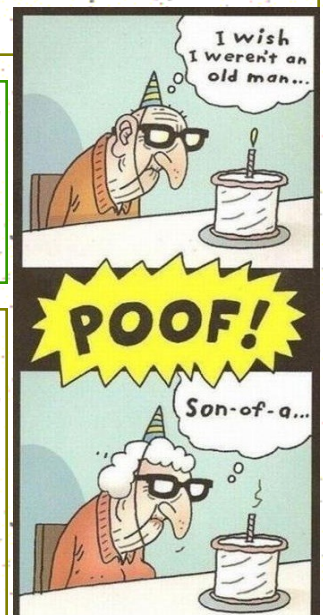
October Birthdays

Kurt Moore—9th Michael Wood—13th

Your perk is to head the virtual chow line with our guests!

Upcoming Meeting

The Executive board will host the regular October meeting virtually via Zoom starting at 6:30. Harry Porthouse will send out the link for joining the meeting via phone, computer or smart phone. Login instructions are on page 4. You can learn more about Zoom at <https://zoom.us/>. Professor Elizabeth "Liz" Riley will be our speaker and update us on "Challenges for Horticultural Technology in 2020 at ACC".



August Meeting Highlights



We held our regular September meeting by Zoom arranged by Harry Porthouse. Our speakers were Gail and Kurt Moore who presented their experiences with “*Lasagna Gardening*”.

We did have a quorum to conduct a full business meeting. The Executive Committee announced the results of the four items voted on by mail ballots—10 were received constituting a quorum.

1. Authorizing the Executive Committee to make the 2020 charitable donations.
2. Keeping the current officers in place through January 31, 2021, at which time nominations for 2021 officers will be submitted by mail if live meetings have not been resumed.
3. The Gardener of the Year award will be suspended until 2021 when this year’s committee (Kurt Moore, Bob Held, and Harry Porthouse) will nominate the Gardener of the Year candidates.
4. Allowing the Executive Committee to make any decisions necessary to keep the MGCB functioning when a quorum is not present at live or virtual meetings.

Also, Through member donations, we have raised \$1,177 toward our \$1,200 goal (98%) to fund our charitable donations with the remaining \$23 to come from our fund, pending any future donations: to ACC (\$720), Peacehaven Farm (\$240), Southern HS FFA (\$120), and Western HS FFA (\$120).

Green Tomato Salsa

Kurt Moore

6 green tomatoes (unripe)

½ cup coarsely chopped fresh cilantro

½ medium red onion finely diced

1 or 2 jalapeno/serrano peppers finely diced (more if you prefer); red vs. green for color

3X 1/2 tsp salt for taste

Juice of one lime (limes quartered)

Instructions

Quarter the green tomatoes and slice out (core) the interior section around the stem. Then cut each slice into quarters, again. Add the cilantro, half of the lime juice and 1/2 tsp salt.

Meanwhile, put the diced onions and peppers to a bowl. Add 1/2 tsp salt, ¼ of the lime juice and mix.

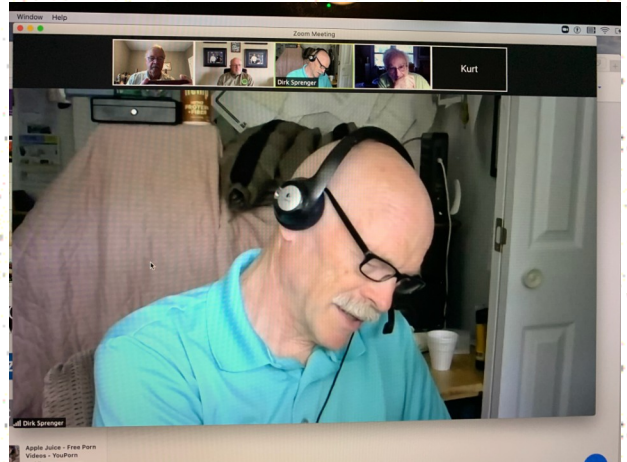
Place green tomato/cilantro mix in a food processor. Add half of the lime juice. Blend until the consistency of *pico de gallo*. Let stand for 15 minutes. Mix by hand. Then drain the green tomato mixture through a sieve. Dispose of the liquid. Place in bowl. Add the onion/pepper mix and the remaining quarter of lime juice and mix. Let stand in the fridge for at least an hour for the flavors to meld. Serve with tortilla chips.

ZOOM MEETING INSTRUCTIONS

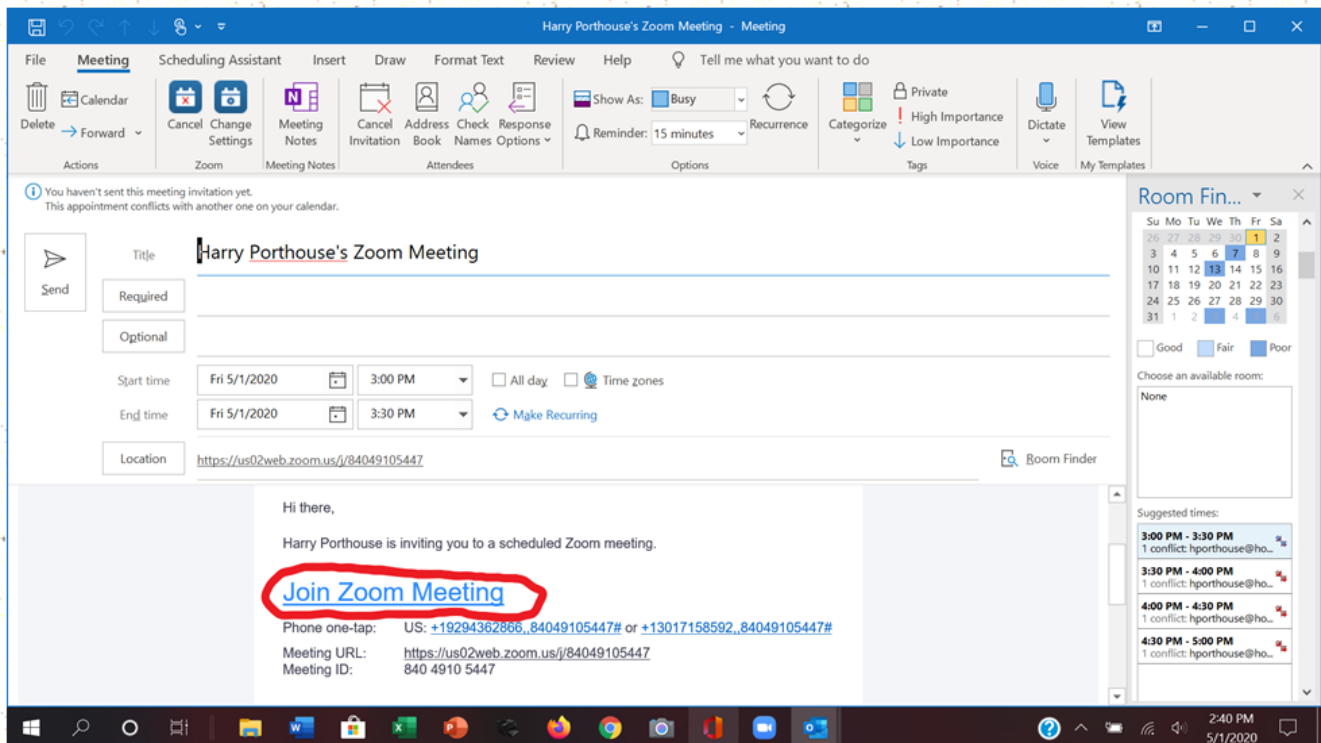
This isn't hard! **We need your attendance.** We have not had a quorum to conduct regular business.

We will send you an email containing a meeting invite via Zoom. At the scheduled date and time, join the meeting using one of the following methods. Note: You do not need a camera to participate.

1. To join from a laptop or desktop just click on the blue link (shown in a red circle here so you'll know where to find it).
2. To join from your smart phone, just click one of the "Phone one-tap" links shown below the circle.
3. To join by phone with no video (not recommended, as you will miss a lot of the meeting content), just dial one of the phone numbers at the bottom of the message.



You will be placed in a waiting room, and the moderator will admit you to the meeting.



Harry Porthouse's Zoom Meeting - Meeting

File Meeting Scheduling Assistant Insert Draw Format Text Review Help Tell me what you want to do

Calendar Cancel Change Meeting Notes Cancel Address Check Response Show As: Busy Recurrence Categorize Private Dictate View Templates
Delete Forward Actions Zoom Meeting Notes Attendees Options Tags Voice My Templates

Reminder: 15 minutes

1 You haven't sent this meeting invitation yet. This appointment conflicts with another one on your calendar.

Title: **Harry Porthouse's Zoom Meeting**

Send

Required

Optional

Start time: Fri 5/1/2020 3:00 PM All day Time zones

End time: Fri 5/1/2020 3:30 PM Make Recurring

Location: <https://us02web.zoom.us/j/84049105447> Room Finder

Hi there,

Harry Porthouse is inviting you to a scheduled Zoom meeting.

Join Zoom Meeting

Phone one-tap: US: +19294362866,,84049105447# or +13017158592,,84049105447#

Meeting URL: <https://us02web.zoom.us/j/84049105447>

Meeting ID: 840 4910 5447

Room Fin...
Su Mo Tu We Th Fr Sa
26 27 28 29 30 1 2
3 4 5 6 7 8 9
10 11 12 13 14 15 16
17 18 19 20 21 22 23
24 25 26 27 28 29 30
31 1 2 4 6

Good Fair Poor

Choose an available room:
None

Suggested times:
3:00 PM - 3:30 PM
1 conflict: hporthouse@ho...
3:30 PM - 4:00 PM
1 conflict: hporthouse@ho...
4:00 PM - 4:30 PM
1 conflict: hporthouse@ho...
4:30 PM - 5:00 PM
1 conflict: hporthouse@ho...

2:40 PM
5/1/2020

Gardening in the News—What to do with Green Tomatoes

By Kurt Moore

Green Tomatoes

With cold weather and possible frosts approaching within the month, many of our plants will suffer, especially annuals and perennials not adapted to our climate. What? Perennials? Aren't they are supposed to come back the next Spring? Yes, if (and emphasis on "if") they are perennials adapted to our climate. In the vegetable garden, there are tropical perennials that we treat as annuals in our northern climes – tomatoes and peppers come to mind. In their native habitats, peppers will often grow for 5-7 years, becoming somewhat woody small shrubs over the course of time. Tomatoes, another tropical native, can live year-round, but are susceptible to many plant diseases and get rather stinky unless pruned.

In our northern temperate environment, after the first frost, we are left with many green tomatoes on the vine if we are growing the heirloom, indeterminate varieties. What to do with them? If they are fairly large and you are from the South, you know you can make fried green tomatoes. If you are from the North, Fried Green Tomatoes conjures up a 1991 movie by that name, which scored 74% on the Tomatometer (critics) and 91% audience score on Rottentomatoes.com. But if you are from or live in a community with a large Jewish community, you know that green tomatoes can be pickled and available from brands such as Ba-Tampete and Guss's. If you dig hard, you can find a Southern version by "Old South" brand from Arkansas of small green tomatoes marketed as "tomalives" to replace the olive in martinis.

I recently got a box of green tomatoes from a guy at a farmer's market, whose friend had to cut down acres of tomatoes he had been growing because he would not be able to sell the crop – he supplies the restaurant industry which has been hit hard by Covid-19 and trashed his sales. At the market he gave us a 20 pound box for free as he said his friend "can't even give them away for free". What a shame. That's more fried green tomatoes than we can eat. But, surely, there has to be other recipes.

So, of course we Googled "green tomato recipes". Well, we found a lot and it has been an eye opener. We have even tried some, with more to come.

One of the recipes we are currently trying is fermented green tomatoes -

<https://nourishedkitchen.com/fermented-green-tomatoes/>. It is currently a work in progress. This one for a salsa fresca is really good and my adaptation is featured on page 3 - <https://yupitsvegan.com/green-tomato-salsa-verde/>. Here are a couple of recipes that we are looking forward to doing – green tomato pesto (<https://en.julskitchen.com/seasonal/summer/pasta-with-green-tomato-pesto>). Of all places the University of Alaska Extension Service has several tips on using green tomatoes http://cespubs.uaf.edu/index.php/download_file/1255/.



From the Members



Some photos from Dirk:

Top Left: Radish planted in August and harvested in beginning of October.

Bottom Left: deer trying to figure out how to get in the garden.

Bottom Right: Selection of gourds and squashes at a local gourd show.

