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ExeterAreaGardenClub.com



The Newsletter of the Exeter Area Garden Club

March/ April 2013

>>>> Check our website for Promise Tree Updates <<<<<

Please note: June Luncheon Wednesday, June 19, 2013

<http://www.exeterareagardenclub.com/>

President's Message

Patti Elwell

Hello Gardeners,

As gardeners, our objective is to bring green, healthy plants into our own lives and into the world around us. We are comforted, cheered, encouraged as we see new life begin from our seeds or new flowers sprout on our houseplants. But the reality for all of us is that much of our success has come through the trial and error. I would hazard a guess that thousands of plants have sadly met their demise at the hands of our club members (come on, admit it!). All experienced gardeners have experienced the death of many plants over their years of practicing gardening. Sometimes it is from lack of experience: who knew that bonsai trees had to be watered EVERY DAY? Sometimes it is from lack of knowledge: seedlings really do need to be hardened off before they are planted in the garden. Sometimes it is from neglect, intentional or otherwise, because our lives become busy. Did you know that you *can* kill an air plant? I do... And sometimes the annihilation isn't at our hands, but at the hands of nature as critters come looking for a tasty meal of bulbs or veggies, or hail storms beat carefully tended specimens into the ground, but we feel responsible for not having somehow protected our plants. Becoming a great gardener is a lot like "practicing" medicine to become a great doctor: it takes patience, time and practice. There is no one book to buy that will cover every experience you will ever have. Like raising a child, each plant has its own unique requirements on top of the basics of soil, sun, water, fertilizer. Clematis like their feet cool but want to be in full sun. Garlic has to be planted in the fall for a summer crop. Heuchera plants prefer the shade, *but* not all varieties. Oh dear, there goes another plant...

Killing plants does not take much skill. If you ask me what plants I have killed, my response would be to tell you the shorter list of plants I haven't killed in my years of gardening attempts. I would hazard a guess that this year some plant will probably come to its untimely death at your hands. I know that may not be much consolation to you or your dearly departed plant, but as a gardener you have to be able to accept that possible consequence. It's either that or buy a silk plant!

Speaking of caring for plants, our Promise Tree needs some care, and as the spring approaches, I am hopeful that it will spring to new life after the winter dormancy. Don't forget to be thinking of offerings you can add this month!

Kudos to the new logo committee for its work on bringing the EAGC a sharp new flower-in-a-wheelbarrow logo that clearly reflects the purpose of our club! We will be getting a new banner to bring to all our events and soon have new member cards and public relations materials to entice new members.

We recently had two fabulous speakers. In January, we learned all about vermiculture, composting with worms, from a VERY enthusiastic Joan O'Connor. In February Mike Mattozzi, president of the NH Orchid Society, explained all about orchids. He even helped to revive Ann's really sad looking orchid!

I hope you will join us at the March general meeting as members share their own knowledge about gardening, and again in April, as the daffodils begin to bloom. We have made it through another winter!

~ Patti

"When the world wearies and society fails to satisfy, there is always the garden."

~ Minnie Aumonier



Civic Beautification

Nance Jordan, Pat Szostak & Mel McGrail

Our wreaths and topiary trees have been removed, with both the Exeter Historical Society and the Folsom Tavern expressing their thanks. Now that spring is in the air we will soon be transferring catalogue pictures, with their magnificent colors, to a bandstand design that will make both the Club and Exeter proud.

Can't wait!

Nance

Design

Donna Wilson & Connie Gilmore

There are 2 design classes scheduled for spring 2013:



- Wed. Mar. 27: dining room table centerpiece, just in time for Easter
- Wed. May 8: wall pocket basket of spring florals for your front door

Both classes will be held at the Exeter Senior Center from 2-4 PM.

Look for our sign-up sheets and examples of class projects at the general meetings.

The Design Committee will collect \$3.00 - \$5.00 per person to purchase basic supplies.

Participants will bring floral materials to match their décor. Check the EAGC website for additional information.

Please join us to create a design that you will be proud of!

Connie & Donna

Environment & Conservation

Betsy Vershay & Jill Compton

The Environment and Conservation Committee is very excited about its upcoming 3rd annual POT SWAP. This will be held during our general meeting on April 18th. Bring us your tired, your poor, your yearning- to-be-gone pots, vases, planters, gardening books or magazines, garden tools, garden art, flower design supplies, anything garden related in good condition to swap with fellow members. Bring something or take something, or both. Betsy will take leftovers to a swap shop.

Please, no plastic nursery pots, dirt, plants or chemicals.

This is a gentle reminder that mini-grant applications are due in to the committee by April 1st. Applications can be found and printed from our glorious website and should be mailed to Betsy Vershay, 29 Old Farm Rd., Epping NH 03042.

The committee will present Fungi and Mushrooms at the March general meeting. As a preview....

Q: Why did the mushroom go to the party?

A: Because he was fungi.

Q: But why didn't he have the party at his place?

A: Because he didn't have mushroom.



Herbs

Lynda Broadbent & Barbara Kenny

Herbs are not inexpensive if you buy them instead of growing them yourself. But whether you buy or grow them, the best way to keep them fresh is to put them in a tall glass with a small amount of water at the bottom (enough to cover the cut stems) and a plastic bag over the top. Kept in the fridge, they will last much longer. . You can use this method to store asparagus as well.

Look for an Herb Farmacy field trip by Patti Elwell on the Promise Tree for Thurs. May 9 at 10:00 am. It is always a treat to visit this specialized nursery that has an extraordinary assortment of tomatoes, peppers and of course, herbs! You can check out their selection at www.theherbfarmacy.com.
~ Lynda

Horticulture

Terri Donsker



Salted Sunshine in a Jar - Preserved Lemons, Moroccan Style

Today, a soft blanket of snow is collecting outside; but my kitchen is fragrant with the sweet, pungent smell of fresh lemons. I am trying out a new recipe: Moroccan preserved lemons. Salt and sunshine in a jar, these little treasures will add spark to my table for months to come.

And so EASY:

Here's how:

Carefully clean a 1 quart or 2 pint-sized canning jars. Have the lids and rings at the ready.

6 Lemons for the jars

6 Lemons for juice—to make ½-1 cup yield

¾ C coarse kosher salt

Scrub lemons with a vegetable brush and dry thoroughly.

Pour salt into a mixing bowl.

Prepare the lemons: cut the very tip of the stem off. Then stand each on its stem and slice almost in half (leaving 1 inch uncut) and then turn the lemon and slice in half again. So now you have quartered the lemon.....almost.

Place a lemon in the bowl with the salt and open up the halves. Scoop salt into the lemon very generously (2 T of salt per lemon).

Place the lemon in the jar, cut side up. Pack three lemons into the pint jar, 6 into the quart.

Screw the jars shut. Pour yourself a glass of wine.

After having left the jars on the counter overnight, you will find the lemons have softened. Now you can open the jars and add another lemon if you wish. Then juice the remaining lemons and now, reseal the jars, tightening only by hand. Store the jars in a dark room—*not* in the refrigerator—for at least three weeks. Then, you may open a jar and taste. WOW! To use in a typical Moroccan tagine, remove the flesh and add the rind to simmer with the other ingredients, (or they can be used whole).



Lemons can cure for several months.

Image 1: **Moroccan preserved lemon & olive chicken tagine**; www.eatyourbooks.com

Image 2: www.closetcooking.com

Programs

Ann Schieber

March 21, 2013

Club Assembly

Hospitality Coordinator: Donna Wilson
Mary Trio, Peggy Clark, Nance Jordan, Hazel Reed-Goldstein

April 18, 2013

Terri Donsker, EAGC Horticulture Chairman, - "Snake Dance with Sanseviearias"

Hospitality Coordinator: Betsy Vershay
Ann Schieber, Connie Papale, Dianna Thompson, Mel McGrail

Ways & Means

LuAnn Faber

Hopefully, we have had our last big snowfall and spring is making its long-awaited and much-anticipated appearance.

For spring, we need new leaves on our very forlorn Promise Tree.

Please be thinking of new ideas and offerings, maybe Easter goodies or decorations.

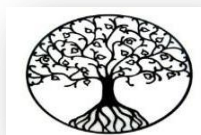
....spring field trips? ...or giving a small class to learn something new... always fun and useful.

A new suggestion from Nance is filling out a leaf to request something -- perhaps for an item you have been looking for or a service you need. Spring flower beds may need extra attention, for example. You would then pay for the extra help, have the fun of working with a friend, and the club makes the money.

The Tree was very sad and feeling neglected during the long winter months. A boost of attention and a sprinkle of thoughtfulness will revive it to its former glory.

Waiting to see all your great ideas,

Dianna Thompson, Keeper of the Tree



Website

Maxine Forward



I am so glad to hear that everyone is enjoying the website. Keep your ideas, pictures and stories coming! I'm sure you have all noticed that you are getting notified by email when there

are new items of interest in the site. If for some reason you do not want that service, please let me know and I can take you off that mailing list.

Another new feature is access to Pinterest! To see what that is, click on the side bar link on our website to see the beautiful pictures and boards that have been added to our Exeter Area Garden Club Pinterest account. It is like having a big public scrapbook! Many thanks to Mel for setting up the account for us. Any member who has a Pinterest account is welcome to pin to our boards. If you want to be a pinner, please tell Max or Mel and we will get you set up. Here is what we need:

- 1) The email address that you used to set up your own Pinterest account
 - 2) The name of the Exeter Area Garden Club board or boards that you want to pin to.
 - 3) Optional - Ideas for new boards that we should create.
- Happy reading & pinning! - Maxine Forward, the Webmaster.

Calendar of Upcoming Events

March 16th –Saturday 1 PM at Churchill Garden Center	Cacti & Succulents
March 21, 2013, Thursday 9:30 AM at Stratham Community Church Doors open at 9 AM	Coffee & General Meeting Program: General Assembly
March 23rd – Saturday Churchill Garden Center, Exeter 11 AM: 1 PM: 9 AM -5 PM:	Seed Starting* Making an Indoor Fairy Garden* *Phone Registration Required Spring Open House (25% off any 1 item)
March 23, 2013 – Wentworth Greenhouses 10 AM-2 PM at Wentworth Greenhouses, 141 Rollins Road, Rollinsford , NH	Winter Farmer’s Craft & Farmer’s Market
March 23,2013,- Saturday 10 AM-5 PM & March 24,2013 - Sunday 9 AM-5 PM	Seacoast Home & Garden Show at UNH
April 6, 2013, Saturday 1 PM at Churchill Garden Center	Planning your Vegetable Garden No registration required
April 7, 2013, Saturday 1 PM at Churchill Garden Center	Early Spring Containers No registration required
April 18, 2013, Thursday 9:30 AM at Stratham Community Church Doors open at 9 AM	Coffee & General Meeting Program: Terri Donsker, EAGC Horticulture Chairman,- “Snake Dance with Sansevierias”
April 13, 2013, Saturday 1 PM at Churchill Garden Center	Tree & Shrub pruning and winter damage cleanup No registration required-held outdoors
April 13, 2013, Saturday 1 PM at Churchill Garden Center	Shade Gardening No registration required

This newsletter was edited by Hazel Reed-Goldstein. The next DIG THIS will be sent in early March 2013
All submissions for that newsletter are due by May 6.

Membership Registration
2012 – 2013
www.ExeterAreaGardenClub.org

Name: _____ **Spouse:** _____

Mailing/Seasonal Address: _____

Home Phone: _____ **Cell Phone:** _____

Email: _____

(Most correspondence occurs via email; please let us know if you do not have email access.)

Member Since: _____

Current Office or Committee/s _____

Membership Levels: Single \$25 ____ **Couple \$30** ____ **Associate \$20** ____

Membership Responsibilities: All members are encouraged to attend monthly meetings and to assist the Hospitality Committee with refreshments. Members are required to join at least one committee and/or hold an office. Please see complete committee descriptions on the reverse.

There are currently openings in the following Committees: Awards, Herbs, Civic Beautification, Environment & Conservation, Membership and Ways & Means.

Committee Choice/s for 2012-2013: _____

If you have questions, please contact Membership Co-Chairs:

or Mimi Brett (770-3405) or Jann Bova (397-5354)

Please make checks out to Exeter Area Garden Club and mail with your registration form to: Mimi Brett, 16 Parkman Brook Lane, Stratham, NH 03885, or bring to our meeting.