

Grand Gardeners' Gazette

August 17, 2015



*Grand Strand Master Gardeners Association
Horry and Georgetown Counties, South Carolina*

FLASH! A NOTE FROM OUR PRESIDENT PAT:



The date for our annual yard sale has been changed. We have learned that there is another event scheduled for September 18-19, 2015 at our meeting site, Church of Christ Grand Strand. So we have rescheduled the yard sale for OCTOBER 2-3, 2015. We will discuss the plans and assignments for the sale at our NEXT MEETING which is September 22, 2015 at 6:30 pm. Remember, we do not meet in August.

For those of you who want to make hypertufa pots, remember our meeting at my house on August 23, 2015 at 1:00 pm. If you need directions, just call (651-3984) or email me (sh3984@sccoast.net). You need to bring containers, rubber gloves, perlite, peat moss, and a bucket to mix. I have 4 buckets, and I also have cement for everyone.

Jean Floyd, Peggy Sattelmeyer and I worked in Elaine's yard earlier this month and we will meet again on September 21 at 8 am to do another cleanup. If you are interested in helping, just let me know and we will coordinate meeting, etc.

So, we have another month to collect treasures for our yard sale and give those plants time for more growth. Barbara and I look forward to seeing you at our September meeting. Pat Hiter

*Thank
You*

FROM DENNIS MINKLER

I want to offer the kind, generous members of the Grand Strand Master Gardeners Association, especially Jean, Peg, and Pat my heartfelt thanks for making it possible to attend to Elaine's garden. As you know, her garden was the high point of her life where she lovingly spent hours and hours caring for her prized flowers, plants, trees, and bushes. I was nervous, given my limitations and lack of

knowledge, about maintaining the garden and looked for professional help, to no avail. There was no one in the area that could provide the needed services...then I received a call from Jean. Jean said that on the August 2015 Master Gardeners' agenda would be a discussion to provide people to come here and help with the garden. And soon afterward, I was visited by those 3 "angels" and I was overwhelmed by the generosity of time and effort they put forth.

I am very thankful and truly grateful, not only for the thoughtfulness of this kindly deed, but also for the warmhearted expression of compassion it clearly shows. I will always remember your willingness to help me in my time of need. It takes very special people to give their time and come to the aid of a neighbor and your example is a wonderful lesson to us all. I am blessed. Thank you. Dennis



PEGGY SATTELMAYER SHARES HER CARROT SALAD RECIPE!

1 lb. carrots, peeled and sliced
1 green bell pepper, chopped
2 stalks celery, chopped
1 head cauliflower florets, broken into bite-sized pieces
 $\frac{1}{4}$ C. white sugar
 $\frac{1}{4}$ C. cider vinegar
1 tsp. prepared yellow dry mustard
1 can (10.75 oz) condensed tomato soup, undiluted
 $\frac{1}{4}$ C. water
 $\frac{1}{4}$ C. salt
dash cayenne pepper

- * Boil carrots for 5 minutes, drain and place in large bowl. Add bell pepper, celery, and cauliflower to carrots. Set aside.
- * In a pan, whisk sugar, vinegar, mustard, tomato soup, water, salt, and cayenne pepper. Taste and adjust accordingly. Heat almost to boiling and then pour mixture over vegetables.
- * Marinate in refrigerator for at least a day, stirring occasionally.
- * PLEASE NOTE: the above is a modification of a recipe that was lost many years ago. I think I have located the original recipe at www.Allrecipes.com—it's called Mom's Marinated Vegetables. I remember the original recipe had 1 C. of sugar as well as oil and Worcestershire sauce. The Worcestershire Sauce (1 TB) is a good addition Enjoy!

