

A Grand Gardeners' Gazette mini!

1/21/14

OUR JANUARY MEETING:

1/28/14 - 6PM - Church of Christ Grand Strand, Glens Bay Road, Surfside.

OUR SPEAKER: TISH GALBRAITH - "CAROLINA FENCES"

Tish has many hats, but gardner and riverkeeper are two she will be wearing when she talks to us about the Waccamaw River Blue Trail Project. That project has built two 16-foot Carolina Fence Gardens, one at Riverwalk in Conway and a second at Chris Anderson Landing in Longs. Tish will bring us visuals and other information on the who, what, and why of this impressive community collaboration. Let's welcome her with a great attendance!

Refreshments: Carol Stackhouse and Sue Craddock

From Cathy Smith, our own contact with the Clemson University Experiment Station:

- Eye in the Sky for farmers - Drones, icons of modern warfare, are becoming weapons in farmers' arsenals for collecting information about soil, crop and pest conditions. Making sky-high images could pinpoint diseased plants and target water and pesticides. Clemson scientist Chris Post is exploring the ways drones can be used in precision agriculture and natural resource monitoring.
- I just took action to urge Home Depot and Lowe's to stop selling bee-killing pesticides. I think you should too!

http://www.credomobilize.com/petitions/home-depot-and-lowes-you-must-stop-selling-bee-killing-pesticides?sp_ref=23342262.4.1603.e.6881.2&source=mailto_sp

From Gary Forrester, our own county agent and Master Gardener Coordinator:

- Joy of Gardening Symposium, sponsored by the Master Gardeners of York County - 3/1/14 - 8 am - 3 pm - Baxter Hood Center, York Technical College, Rock Hill (452 S. Anderson Rd.). Gardening authority speakers, vendors of plants, books, pottery, jewelry, and other items. Registration (\$50) covers lunch and door prize drawings. (Nancy Newman at 704-443-1366 or <http://www.yorkmg.org>)

From Crystal Lemmons, our own president and below, photographer:

- Memories of our 2013 Atalaya Project.



From Al Ward, our own member with his recipe from our 2013 Pot-Luck Dinner:

Sausage Macaroni Casserole

1 pound bulk sausage
1 medium onion, chopped
1/2 green pepper, chopped
2 tablespoons all-purpose flour
1/2 teaspoon salt
1 1/2 cups milk
1 (8 oz) pkg. elbow macaroni, cooked and drained
2 cups shredded cheddar cheese, divided

- * Sauté sausage, onion and green pepper in a skillet; pour off drippings. Add flour and salt, blending well. Gradually add milk; cook over low heat, stirring constantly, until thickened. Stir in macaroni and 1 cup of cheese.
- * Spoon mixture into a lightly greased 1 1/2 quart casserole; sprinkle remaining cheese on top of casserole.
- * Bake at 400° for 25-30 minutes.
- * Yield: about 6 servings; double and cook in a 9" x 13" casserole.

**Happy Birthday to:
Terry Pope - 1/30
Carol Stackhouse - 1/16**

DONT FORGET 1-28-14 AT 6:00 PM! SEE YOU THERE!

(Rachel Dedmon, newsletter editor)

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