

A Grand Gardeners' Gazette mini!

2/18/14

OUR JANUARY MEETING:

2/25/14 - 6PM - Church of Christ Grand Strand, Glens Bay Road, Surfside.

**THE ICE IS GONE, THE MEETING IS ON,
AND OUR LAST MONTH'S SPEAKER HAS AGREED TO COME THIS MONTH!!**

*She is : TISH GALBRAITH,
and her topic is : "CAROLINA FENCES"*

Tish has many hats, but gardener 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: Nancy Launi

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

- Dr. Kay Cooksey, Professor in the Department of Food, Nutrition, and Packaging Services is researching the use of bacteria-fighting substances to limit or prevent the growth of microbes in packaged foods. Her work particularly focuses on refrigerated processed meats, such as hotdogs and lunchmeat products. Many consumers today are always on the go. "They want foods that are ready-to-eat -- deli meats and cheeses, fast-food items and take-out foods," says Dr. Cooksey. "We also are eating fresh fruits and vegetables, not always prepared to food-safe temperatures. Antimicrobial food packaging seeks to provide an additional defense against illness-causing bacteria and food spoilage."

The CDC estimates that spoiled foods sicken 48 million Americans yearly and plays a part in as many as 3,000 deaths. Economically, food-borne illnesses cost the nation nearly \$7 billion in lost wages, medical treatment, product recalls and lawsuits.

From Gary Forrester, county agent and Master Gardener Coordinator:

- Florence County MGA is holding a Spring Extravaganza on Saturday, March 22 at the Historic Bean Market, 111 Henry Street, Lake City, SC with horticultural speakers in the morning and a tour of the Moore Farms Botanical Garden in the afternoon. Contact Anne Marcengill (843-317-1500) or Anjanette Washington (843-661-4800, ext. 111) for ticket

information The ticket price of \$45.00 also includes a light breakfast and catered lunch, along with prize drawings, vendors, goody bags, etc.

From Crystal Lemmons, President:

- Dr. James H. Blake is the State Coordinator of the SC Master Gardener Program. Dr. Blake is an Adjunct Associate Professor in the School of Agricultural, Forest and Environmental Sciences at Clemson. His email is JBLAKE@clemson.edu. He has requested that we add his name to our newsletter distribution list.



From Alice Vivian, her recipe from our 2013 Pot-Luck Dinner:

Casserole Onion Bread

- 1 cup scalded milk (2% is fine)
- 3 TBSPs. sugar
- 1 1/2 TBSPs. butter
- 3/4 cup warm water
- 1 package of active dry yeast
- 1 envelope of Lipton Onion Soup Mix
- 4 cups of all-purpose flour

- * In medium bowl, combine scalded milk, sugar and butter; cool to lukewarm.
- * Sprinkle yeast in warm water and stir to dissolve.
- * Add yeast mixture to milk mixture, then soup mix and flour.
- * Stir and blend for 2 minutes; cover bowl, let rise to double (@ 45 minutes) in a warm place.
- * Preheat oven to 375 °
- * Stir down batter, beat vigorously 1/2 minute, then turn into a greased 1 1/2 quart casserole.
- * Bake uncovered 1 hour; turn out to cool.

Happy Birthday to:

Robin Budd - 2/25
Chet Childs - 2/14
Joyce Ubl - 2/24
Alice Vivian - 2/09

DONT FORGET 2-25-14 AT 6:00 PM! SEE YOU THERE!

(Rachel Dedmon, newsletter editor)

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