

# Grand Gardeners' Gazette

March 21, 2017



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

## **Our March Meeting:**

3-28-17 - 6:30 pm - Church of Christ Grand Strand, Glens Bay Road, Surfside. **Program:** Mike Walker, Interpretive Ranger from the Huntington Beach State Park will speak on sea turtles and also tell us about their current pollinator garden initiative that they are working on with the US Fish and Wildlife Service. **Refreshments:** Sue Craddock and Pat Hiter.

## **Notes from Our Co-Presidents!**

1. Marsh Walk/ Jetty View Planter Boxes...It has finally happened! As of March 9th, GSMGA became the proud sponsors of four planter boxes along the waterway in Murrells Inlet. Two of our boxes (# 4 and # 5) are on the Jetty View next to Kings Street Grill, and the other two (#17 and #18) are on the Marsh Walk next to Drunken Jack's. All 18 boxes are gradually being replanted. As you know, the whole area was hit hard by Hurricane Matthew.

Fortunately, all of our boxes weathered the recent cold snap quite well. As we've been taught, it's all about the right plant in the right place - keeping weather in mind. On your next trip to the Inlet, stop and check them out. Feel free to dead head the violas and remove any cigarette butts! (And look for some pictures of our work later in this newsletter).

2. Update on Trip to Swan Lake and Iris Garden...The result of last week's headcount for this trip was 12. As you may know already, the smallest van was a 15-passenger-van at a cost of \$500. So, now we plan to travel in three cars. For those of you who are planning to go on this trip, further details will be discussed at our meeting on the 28th.

3. Brookgreen's Diggin' It - March 25th...Once again this year, GSMGA will have a table at Diggin' It, Brookgreen's Garden Festival. If you have volunteered already to "person" this table, thank you. We welcome additional help if you are available.

According to the Brookgreen website, the following speakers will be at this year's festival: Patrick Dougherty, an internationally acclaimed environmental artist; Brent Heath, a very knowledgeable bulb grower; and Paul Zimmerman, a well-known rose horticulturalist.

One of the GSMGA goals for 2017 is to support Brookgreen Gardens during their various projects. If you are able, we hope to see you at Diggin' It on Saturday, March 25th.

4. An Update on Anne Steele..As you will recall, Anne has been at home recovering from a fall resulting in pelvic fractures. She is progressing nicely and able to move around with a walker and cane. Both OT and PT will continue

*A garden is a friend you can visit any time. Author unknown*

coming to her home for the next several weeks. If the doctor gives her the green light, she might be able to attend our meeting on the 28th.

Jean Floyd and Peggy Sattelmeyer

## Meet a new "Bud"...

Gilma Caslin

From Brooklyn, NY (where she was born), to Queens, (where she grew up), to Long Island (where she worked for 28 years with the Nassau County Police Department), Gilma retired to Murrells Inlet in 2015. She and her husband Kevin have a blended family of seven children and three grandchildren! Michael, her youngest son lives with them here in the Grand Strand.



Gilma had has been busy since moving to SC. Last spring she began volunteering at Brook green Gardens where she has worked in Horticulture, the Zoo, the Butterfly House, and in Membership. In her spare time (!) she loves to quilt and to garden. And to answer her need to know what grows in this area, she currently is enrolled in the Master Gardener course taught by Gary Forrester.

Welcome Gilma to the GSMGA! We look forward to having you in our group - to learning from you and to sharing our "growing" experiences with you.

**It's been reported that there are at least two more "buds" on the vine.**

Watch this spot in future newsletters for their identification!



**April 5 and 6 (10am)** - Gary Forrester is teaching a Smart Gardener Workshop at the Horry County Waste Authority at 1886 Hwy 90 in Conway. Soil, composting, watering, and vegetable gardens are the topics for the 5th. Pesticides, plants, and lawn care will be covered on the 6th. Registration (including lunch) is free, but it is limited to 50 participants each day, and **THE DEADLINE IS MONDAY, MARCH 27.** Call 843-347-1641 to get your name on the list.

**April 21** - This is the deadline for ordering your Gerber Daisies from the Horry County 4-H. A flat of 18 plants of mixed colors costs \$30 and can be ordered with a check made to Clemson University and mailed to the Horry County Extension Office (1949 Industrial Park Road, Conway, SC 29526). All proceeds benefit events and programs of the Horry County 4-H. Call 843-333-0460 if you have questions. Pick up your Gerbers on **Friday, April 28 from 8-4:30** at the Extension Office.

**April 22 (9:30 am - 12 pm)** - "Epic Tomatoes from your 2017 Garden." This workshop is being offered at Moore Farms Botanical Garden (Lake City). Craig LeHoullier will focus on the best varieties to grow in this area and share techniques and tricks he has learned in 30 years of successfully growing thousands of types of tomatoes in the ground, containers, or straw bales. He will bring tomatoes and books to sale. Registration costs \$25; call Rebecca Turk at 843-210-7582.

**Community Service at Work! (Planters and Planters!)**



## To End on a Sweet Note

Nancy Launi's recipe (from our November Pot Luck) got lost in cyberspace, but it has been found and is shared here. Thanks, Nancy



### BUTTERSCOTCH BARS

1 cup packed brown sugar  
5 tablespoons butter, melted  
1 teaspoon vanilla extract  
1 large egg, lightly beaten  
2 cups flour  
2 1/2 cups quick-cooking oats  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
cooking spray  
3/4 cup fat-free sweetened condensed milk  
1 1/4 cup butterscotch morsels  
1/8 teaspoon salt  
1/2 cup finely chopped pecans, toasted

Preheat oven to 350°F.

Combine brown sugar and melted butter in a large bowl. Stir in vanilla and egg. In separate bowl, combine flour, oats, 1/2 teaspoon salt and baking soda. Add oat mixture to sugar mixture and stir with fork until well combined. Mixture will be crumbly.

Line 13" x 9" pan with heavy duty foil and spray with cooking spray. Measure 3 cups of the mixture and press it into the bottom of the lined pan and set aside.

Place sweetened condensed milk and butterscotch chips into a microwave safe bowl. Microwave on high for 1 minute or until butterscotch morsels melt, stirring every 20 seconds. Spread evenly over crust to 1/2 inch from edges.

Stir chopped pecans into the remaining oat mixture. Sprinkle evenly over the filling and press gently into the filling.

Bake at 350°F for 30 minutes or until topping is golden brown. Place pan on cooling rack and cool for 1 hour. Using the foil, lift bars from pan. Cut into small bars. When completely cooled, store in air-tight container.

Adapted from *Cooking Light*, April 2009

Send your ideas for our newsletter to me: [rdedmon@sc.rr.com](mailto:rdedmon@sc.rr.com)