



# Of Leaf & Limb

## Hill Country Master Gardeners Association

*"Promoting education on horticulture and the environment"*

August 2008  
Volume 6, Issue 8

**HCMG Monthly Meeting, 1:00 p.m. August 6, 2008 at the Extension Office**

**Speaker is our former (and Texas State Master Gardeners) Webmaster, Doug Richards, talking on Technology and the Internet**

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### President's Message

#### EXPERIENCING SUMMER BUT THINKING FALL



*Randy Simmons*

It will feel like summer and officially it still is summer but August is a transitional month where, with the exception of the Summer Olympics Aug 8-24, the total focus is on fall.

In fact your summer garden is almost history and your fall garden should already be planted and growing. Try to buy summer clothing in the month of August! Summer vacations are winding down, schools will be gearing up and, much to our sons' delight, the pro and especially, the college football season will soon begin. . . go Tech...go Red Raiders! And, to be politically correct as we represent the Extension Office... Gig 'em Aggies!

With fall in mind, we would like everyone to be proactive in spreading the word about the upcoming 2009 HCMG class. For the first time our new HCMG website will have a membership application that can be downloaded after September 1<sup>st</sup> or, as in the past, people can call the Extension Office and ask to have an application mailed to them. We have been made aware that, as with everything, there will be some additional costs in regards to the class in the form of new manuals, mileage expenses for the instructors, etc. but the student's total fee for the class of \$175 will remain the same with one exception,

there will be no rebate. The Education Committee made a heartfelt decision and the board concurred that in light of the additional costs in regards to the class, it was better to keep the class fee the same and eliminate the \$50 rebate upon completion of the service hours for certification, than to keep the rebate and raise the class fee accordingly. Knowing what something comparable to the class would cost as a course in college, given the quality of the instructors and materials, this MG class is still one of the best deals out there. Those of us who are and have stayed certified know that the class is just the beginning of the copious amount of information and knowledge that we continually receive from the MG organization and are able to use in the Hill Country.

Speaking of classes and class members, high fives to *Dorothy Coppinger* who is the first one of the 2008 class to become certified! Also, deserving recognition are our Demonstration Garden chairmen, *David and Dorothy Buchen*, the Greenhouse Chairmen, *Anne Brown and Faye Drozd*, and our Market Day Chairmen, *Lee Fry and Roy Eliff* and EVERYONE who has worked with these committees. Your efforts in the midst of the summer heat are very evident and much appreciated!

AND, many thanks to *Carol Brinkman* who created our outstanding new HCMG website!



*Marilyn Pease's blooming cotton plant!*



**Calendar of Events:** Attendance at events other than Master Gardener meetings is optional; events are listed for those wishing to attend other educational offerings. Be sure to call and confirm event.  
**Betty West**

**July 25/27 – Wildseed Farms**, 7 miles east of Fredericksburg on US Hwy 290, celebrates “Gourmet Chili Pepper & Salsa Festival.” For addition information [http://](http://www.wildseedfarms.com/chili_and_salsa_festival.htm)

**Betty West** [www.wildseedfarms.com/chili\\_and\\_salsa\\_festival.htm](http://www.wildseedfarms.com/chili_and_salsa_festival.htm)

**July 26 - Hill Country Master Gardeners** will host a booth at Market Days on the grounds of Kerr County Court House from 9 a.m. - 3 p.m. No plant sale but Rainwater Harvesting Specialists will be there to answer questions and provide information.

**July 29 - Fredericksburg NPSOT** meets at 7:00 p.m. at Gillespie County Historical Society Bldg., 312 West San Antonio St., Fredericksburg.

**August 6 - HCMG monthly meeting at 1:00 p.m. at the Extension Office.** Speaker is Doug Richards, former webmaster and webmaster and newsletter editor for the Texas Master Gardeners. Finger foods buffet will be provided.

**August 15/17 – Harvest Wine Trail.** Texas Hill Country wineries are now the #2 wine destination, second only to Napa. Tours are self-guided. [www.texaswinetrail.com/events.html](http://www.texaswinetrail.com/events.html) for information.

**August 19 – Kerr Cactus and Succulent Society** meets at 7:00 p.m. at Butt-Holdsworth Library, Kerrville.

**July 19 – Deadline for HCMG newsletter articles.** Send to Eleanor Baldwin at [baldwin@ktc.com](mailto:baldwin@ktc.com)

**Kudos to:**

**Dorothy Coppinger**, for completing her volunteer hours and becoming our first “Certified” Master Gardener from this year’s class. Way to go Dorothy!

**Website of the Month**  
**The digital gardener**  
Use your computer to plan, organize, and keep track of your vegetable garden  
<http://windowshelp.microsoft.com/Windows/en-US/Help/399a07ea-e674-42a0-8d3e-b30f12f2836c1033.mspx>

**Our website is new this month:**  
<http://www.hillcountrymastergardeners.org>  
**EVERYTHING IS NEW!**  
Our Webmaster Carol Brinkman says,  
“If you are reading this, then you likely have seen our new website. I hope you will take the time to look at all that is on it. (Critiques are welcome.) This new site would not have been possible without Doug Richards, Judy Glaze, Anne Moss, Eleanor Baldwin, Betty West, Kathie Marlow, and Marilyn Pease. Thank you all for your help, support, and encouragement.”  
**Please continue to email information, suggestions, photos, articles, etc. to her as she manages and changes items on our site weekly.**



Chocolate bell pepper and squash blossom. Marilyn Pease



## Our August Speaker, Doug Richards



In 2003, after 35 years of service, Doug Richards retired from Delta Airlines/Delta Technology. That same year he joined the Hood County Master Gardeners and developed the first Website for the

Hood County Master Gardeners. He was Webmaster from 2003 – 2008. During his term as President of Hood County Master Gardeners in 2004 and 2005, the Hood County Master Gardeners entered and won in all TMGA Awards Categories. They achieved 6 first places, 4 second places and 2 third places. Especially noteworthy was that they won first place in Association and Website each of these years.

Doug has assisted several other County Associations (including the Hill Country Master Gardeners) with establishing their websites. Some of his other accomplishments include:

- Webmaster and Newsletter Editor for TMGA from 2004 – 2008
- Webmaster and committee member for TMGA Awards from 2005 – 2008
- Webmaster for Hill Country Master Gardeners 2006 – 2007
- Contributed 4,980 volunteer Master Gardener hours from 2004 - 2007
- Received the 2008 Sharie Lanza Ambassador Award from TMGA presented in appreciation for continued leadership and service to the Texas Master Gardener Association

Doug's favorite plant is the "Knock Out Rose" and his favorite two trees are the "Burr Oak" and the "Chinquapin Oak".



*Carol Seminara talking on Italian Herbs at our July meeting*



*Carol's husband, Joe, served portions of her Herbal Ice Milk she made for us to try at the end of her talk.*



### August Garden Planner

Many plants go dormant and cease flowering and growing because nighttime temperatures are above 75 degrees. Watering and mulching are the most important jobs now. Early morning and evening are the safest time to attend to garden chores. Drink plenty of fluids, wear a hat and sunscreen and leave heavy gardening jobs for cooler months.



#### August Maintenance

- \* **Mulch, mulch, mulch** if you haven't already done so with at least 3 inches but keeping it away from plant stems and trunks.
- \* **Foliar feed roses** every two weeks.
- \* **Solarize new or planned beds** to kill off weeds.
- \* **Aerate** garden and flower beds.
- \* **Move blubs into refrigerator** for 60 days before planting, if needed.
- \* **Water deeply and infrequently** except for newly seeded areas and first and second year trees and shrubs

#### August Planting

Plants:

- Okra
- New Zealand spinach, Malabar spinach
- Summer squash, Winter Squash
- Herbs\*
- Blue daze
- Celosias (cockscomb and plume)
- Zinnia
- Ornamental grasses
- Sedum

Seeds:

- Corn
- New Zealand spinach, Malabar spinach
- Collards
- Endive, Lettuce (head & leaf)
- Beans
- Cucumber
- Shallot
- Summer squash, Winter squash
- Broccoli\*\*
- Brussel sprouts\*\*
- Cauliflower\*\*
- Chard\*\*
- Chinese Cabbage\*\*
- Fennel\*\*
- Kale\*\*
- Potatoes
- Garlic
- Okra
- Black-eyed peas

*\*Herb plants include Mexican mint marigold, mints, oregano, rosemary, sage & wormwood (\*\*\*artemisia).*

*\*\*Plant these seeds in pots or flats and keep in a relatively cool spot with afternoon shade.*



*\*\*\*Artemisia  
Powys (or Powis) Castle*





Can you believe? It's almost Fall and some of our members haven't completed their CEUs necessary for recertification. But all is not lost ... the 3rd Annual Wildscapes Workshop will be presented by the Fredericksburg Chapter of Native Plant Society of Texas on Saturday, September 20, 2008. This year's topic is "From Dirt to Design: Plotting Your Native Garden" and the hours are 9 a.m. - 3 p.m. Note this offers a chance to wrap up most of your CEUs in one day. Betty West, our Information Chair, will be sending out the press release, fees and registration form (below also) to our members shortly via e-mail. Early registration begins August 1st and this event fills up quickly so if you think you might be interested, register soon to guarantee yourself a spot." For information: 830 990-0749

The Fredericksburg Chapter of the Native Plant Society of Texas (NPSOT) presents

**Wildscapes Workshop 2008**

**From Dirt to Design: Plotting Your Native Garden**

**Saturday, September 20, 2008 9 a.m. - 3 p.m.**

**Fredericksburg United Methodist Church**

**1800 N. Llano Street (Hwy 16 North), Fredericksburg, TX**



Name: \_\_\_\_\_

Address: \_\_\_\_\_

Daytime Phone: ( \_\_\_\_ ) \_\_\_\_\_ Other Phone: ( \_\_\_\_ ) \_\_\_\_\_

E-mail Address: \_\_\_\_\_

*We will not share your e-mail address.*

**Cost of Workshop** (please check appropriate box)

- \$30 for current NPSOT member (please indicate which chapter: \_\_\_\_\_)
- \$35 for non-NPSOT member
- \$40 for all late registration (after Sept. 13)

**Registration fee subtotal:** \_\_\_\_\_

**Yes! I want to join NPSOT now and save \$5 on the workshop registration fee.**

*Please check appropriate category. For new members only.*

*Also, please indicate which chapter you are joining:* \_\_\_\_\_

- \$15 Student
- \$25 Individual  \$20 Senior Individual (65+ years)
- \$40 Couple/Family  \$30 Senior Couple (at least one person is 65+ years)
- \$50 Group
- \$100 Patron  \$250 Benefactor  \$500 Supporting
- \$1,000 Lifetime (one-time payment for individual or couple)
- \$1,000 Corporate

**New membership fee subtotal:** \_\_\_\_\_

*(Total due equals workshop plus NPSOT membership fee, if applicable)* **Total Payment Due:** \_\_\_\_\_

**Box lunch is provided for preregistered attendees.** Please indicate your preference:

- Regular Meal  Vegetarian Meal

**Make check payable to: NPSOT Fredericksburg.**

**Please mail your check and completed registration form to: Lynn Sample  
1219 Spotted Fawn Trail  
Fredericksburg, TX 78624**

Please tell us how you heard about the workshop:



### HCMG July 2, 2008 Monthly Meeting Minutes

The meeting was called to order by President Randy Simmons at 1:05 pm. The minutes for the June 4, 2008 meeting as posted in the newsletter were approved by the membership present.

The Treasurer's Report was presented by the President in the absence of the Treasurer. There is \$12,264.00 in the account currently with \$1,000 committed to the scholarship and \$3,400 committed to other projects. He reported that the CD was renewed for another year but the interest rate has dropped significantly, so that for next year's scholarship award there may need to be some funds taken from the general account to meet our \$2000 commitment. It is estimated that the additional funds will be \$150-\$200, and should be available without using the CD principle.

*Dorothy Coppinger* was honored as the first 2008 Intern to meet the hours requirement and become certified.

The Chairman of the Nominating Committee has resigned and any member interested in fulfilling this vital post is asked to contact the president.

#### Committee Reports:

- \* The President reported that there are two projects are under consideration by the Executive Committee. Judging the area xeriscape contest and a church garden in Medina. More info to come.
- \* Greenhouse Chairman reported that there would be a plant sale to members immediately following today's meeting to help clear out older plants and those who need TLC. The greenhouse will be shut down

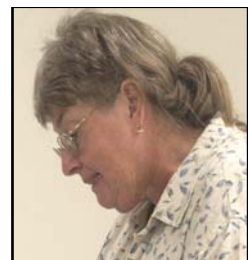
for repairs and cleaning after the September Market Day sale.

- \* Market Days Chairman reported that there was \$238.00 made in June sales for a total of \$2600.00 YTD. July's offering will be Rainwater Harvesting instead of a plant sale.
- \* An idea presented by Intern Cindy Anderson met with group approval to post a sign by each plant species about it's care and specifics. *Carol Seminara* has the information on each plant from previous years and will make it available for Cindy to use on the information signs.
- \* Program Chairman reported that the August meeting will be (in part) a "Thank You" for *Doug Richards* and asked members to sign up to bring finger foods to share. Sign up sheet was passed around.
- \* Webmaster reported that the new format should be up by July 15<sup>th</sup> and reminded all to get their pictures to Carol Brinkman.
- \* Other officers and committee chairs had no new information to report with business continuing as usual.

The meeting adjourned at 1:30 pm to hear HCMG Carol Seminara discuss Herbs. The next meeting is scheduled at 1:00 pm on August 6, 2008.

Respectfully submitted,  
*Cheri Bolden*

Secretary  
Cheri Bolden





## Tasting Wines

by  
Christine Millar

### Check the label

- \* Is it one variety or a blend?
- \* What region does the wine come from?
- \* The classification (AC, Vin de Pays, etc.).
- \* Name and address of the producer
- \* Alcohol level

### Removing the cork

Good quality cork wood is expensive and producers are turning to synthetic corks and screw caps for the more inexpensive wines. Time will tell whether these alternatives will hold up in aged wines, however, for wines meant to be drunk early they are efficient.

### Looking at the wine

The color and depth of the wine can often tell you whether the grapes come from a cool region or a hot one. Wines from cooler areas tend to be paler in color. The color can also indicate the age of the wine. Young red wines will often be a dense red color whereas an aged wine will have more of an orange-red color and be more translucent. Aged whites will often be a deeper straw yellow color than the young whites.

### Swirling the wine

Gently swirl the wine to release the volatile aromas as it mixes with air. Sometimes the wine needs to oxidize a little longer and is said to be “tightly wound”. This is often why it is suggested that you remove the cork from a bottle of red wine for a period of time before you serve it so that it has time to mix with air and “unwind”.

### Smelling the wine

Most of what we perceive as taste is, in fact, smell. Swirl the glass gently and then take a good steady sniff. Familiar and unfamiliar smells will be revealed. Try to put those smells into your own words. Another person may interpret the smells differently.

### Taking a mouthful

Take a reasonable mouthful, about 1/3 full. The whole objective is to get the fumes of the wine to rise up into your nasal cavity. Suck in a little air into your mouth and chew on the mouthful of wine while you count to

15 and breathe out through your nose.

### Assessing the wine

What comes to mind as you swish the wine around in your mouth? Cherries, citrus, cigarettes, leather, coffee?

Is the acidity pleasant? Does it make your mouth tingle nicely (balanced), is it flat (too little acidity) or make you salivate (too much acidity)?

Does it coat your mouth as you swirl it around?

### Swallow or spit

If you are sampling a lot of wines and want to remain standing then spit the wine out .

Swallowing is more appropriate for most social occasions.

How long does the taste of the wine remain in your mouth after swallowing? This is termed the “finish”. If the flavor lingers in your mouth then it is a sign of quality and the wine may be a good prospect for ageing.

### Understanding faults

If the wine smells and tastes flat or stale then it has been exposed to oxygen for too long and eventually will smell and taste like vinegar. The cork may have failed and allowed too much oxygen to enter the bottle.

If the wine smells or taste of mold or mildew, or stale, then it is “corked”. This is caused by a bacterial infection in the cork wood. It is not harmful to drink, but it is unpleasant.

“Dirty” tasting wine can come from dirty barrels.

Too much sulfur smells like spent matches.

If the wine fizzes or has a yeasty smell then it may be fermenting again.

If it is hazy then there may be a chemical problem. However, fine wines will often have sediment if it is mature. It is best to see what it tastes like.

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Hill Country Master Gardener Association  
2008 Executive Committee

Randy Simmons - President  
Roy Eliff - Vice President  
Cheri Bolden - Secretary  
Pat Moore - Treasurer  
Anne Brown - Ex-officio Advisor  
Roy Walston - C.E.A. Advisor

Committees  
Archivist:  
Anne Moss

Demonstration Garden:  
Dorothy & David Buchen, Chairs

Education:  
Debbie Russell, Chair

Greenhouse:  
Anne Brown, Chair

Horticultural Inquiry:  
Diane Whitney

Information:  
Betty West

Jr. Master Gardener Program:  
Fay Drozd, Chair

Market Days:  
Lee Fry & Roy Eliff, Co-Chairs

Mentors:  
Judy Simmons

Programs:  
Kathie Marlow

Public Relations:  
Carol Seminara

Record Keeping & Volunteer Hours:  
Ida Luckey

Speaker's Bureau:  
Sandy Martin

Volunteer Coordination  
Tommie Airhart

Newsletter & Website  
Editor - Eleanor Baldwin  
Assistant Editors - Betty West & Kathie Marlow

Columnist - Christine Millar  
Photographers - Roy Eliff & Marilyn Pease

Webmaster - Carol Brinkman  
Web Assistant - Anne Moss

Submissions to  
[baldwin@kctc.com](mailto:baldwin@kctc.com)

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The Winegrowing Regions of Texas

White Varietals

**Chardonnay**- Clean, crisp, well balanced with big flavors of citrus and oak. Oak-aged is good with beef in cream sauces, smoked chicken. Unoaked with lobster and veal. (Region 1,5, but is very marginally suited here)

**Blanc du Bois**- Light, fresh-finished with notes of grapefruit and apples. Good with fish with lemon butter sauce, pasta Alfredo and pineapple chicken. (Region 3, mostly used in blends to add complexity)

**Pinot Grigio**- Creamy, slightly perfumed with rich color and a fresh palate. Good with TexMex, gulf fried shrimp and oysters. It prefers cool nights.

**Vioignier**- Intense, slightly spicy with floral, peach and apricot notes. Good with lettuce wraps, white fish with mango salsa and paella. (Region 3)

**Reisling**- Crisp, unobtrusive accented by rich, fruit flavors and a floral bouquet. Good with Indian cuisine, greek salad and Jamaican pork. (Region 1)

**Sauvignon Blanc**- Silky smooth with floral, grassy and delicate herbal properties. Good with fish, shrimp, cream soups and veggies. This is often over-oaked.

**Chenin Blanc**- Delicate, floral with a dry, well-balanced finish. Good with cheese crepes, quiche and Waldorf salad. (Region 1)

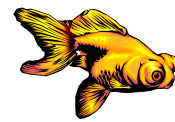
**Orange Muscat**- Fruity, sweet with notes of gooseberry and orange peel. Good with ice cream, dark chocolate and smoked salmon. (Region 1)

**Muscat Blanc**- Light, fragrant accented coriander, peach and citrus flavors. Good with fish, pasta, raw vegetables and soups.

**Muscat canelli**- fresh, fruity retaining the zesty flavors of the grape. Good with chocolate, fresh fruit , fish and pasta. (Region 3)

**Gewurtztraminer**- Full-bodied pungent characterized by fruity, nutty flavors. Good with BBQ, sushi and blackened fish. Best in areas with cool nights.

**Semillon**- Bold and oaky with hints of honey and figs. Good with fried catfish, olive tapenade and fried chicken, blue cheese and crème brulee. Needs a lot of care to produce a good wine in this area.



**Due to overcrowding of my small pond, I need to find a new home for several pond goldfish (4-5 inches long) and lots of leopard frog tadpoles if someone has a pond for them. Anne Moss, [mossaemoss@aol.com](mailto:mossaemoss@aol.com)**

