

November 2021

Volume 19, Issue 11

| | |
|--------------------------------------|-----|
| President’s Message | 1 |
| Spices | 2 |
| New Agrilife Agent | 3 |
| Hill Country Veggies | 4 |
| American Community Garden Conference | 5 |
| Glory Community Garden | 6 |
| Day of the Dead | 7 |
| Minutes | 8-9 |
| Glory Garden cont’d | 10 |
| Day of Dead cont’d | 11 |

HCMG
November 3, 2021

HCYEC
In-person ONLY

12:00 Social Hour -
Brown Bag Lunch
1:00 Meeting
2:00 Continuing Ed

From Xeriscape
to Nativescape
Cindy Anderson,
MG & Master Naturalist



Texas A&M AgriLife Extension provides equal opportunities in its programs and employment to all persons, regardless of race, color, sex, religion, national origin, disability, age, genetic information, veteran status, sexual orientation, or gender identity".

President’s Message

Hi Everyone,

Last month I recognized all our coordinators for the various gardens we maintain. This month I would like to recognize all the other people who make significant contribution to the HCMG’s ongoing success.

Liz Alhaus is our membership chair, and is responsible for all criminal background checks, processing all new members and transfers into HCMG, and sends out letters informing members of their hourly requirements for recertification. Rachel Garrison chairs the mentor program, obtaining mentors for our new students and monitoring the results. Donna Bellis is the Education Chair and is responsible for all things involving the new class of students. I serve as this year’s President and coordinate the rain barrel program. Jackie Connelly wears many hats for us. She has served as Treasurer for the last 2 years, coordinates the information email, is the VMS administrator, along with Patty Zohlen, and is our official timekeeper. Janell Dahms coordinates all things for the Blooms and Barrels plant sell every year. Karen Fuller monitors our booth supplies and keeps them organized. Rachel Garrison serves as an ex officio officer for the Executive Committee.

Fernando Gonzales serves as our Greenhouse Chair and is responsible for obtaining and growing our beautiful plants we sell every April. Dave Kinneberg serves as our CEU program coordinator and is responsible for coordinating all requests for speakers for other organizations. Carl Luckenbach is our Scholarship Chair who coordinates with the four universities who have degrees in Horticulture to recruit students who meet the criteria for our scholarships. Donna Nutt serves as the HCMG Secretary and produces minutes for both the general meetings but also for the Executive Committee. Linda Profitt is our Co Hospitality Chair and is responsible for providing whatever food is necessary for our plant sale and the Christmas party, as well as other events which crop up requiring refreshments.



Continued on page 10

Where Do Spices Come From?

By Beth McMahon, CEA-Horticulture, Gillespie County Extension Office

Many have grown basil, oregano and rosemary, but do you know where some of the ground spices in your cabinet come from? **Allspice** isn't a spice mix, as the name implies. Instead it is the ground-up berries from the *Pimenta dioica* tree in the myrtle family. The leaves have the familiar flavor too, but they do not keep it, so only the berries are used. Being native to Jamaica, allspice is a zone ten to twelve plant and is unlikely to survive in our area. Allspice has male and female plants.



Cloves too are in the myrtle plant family, and have male and female plants as well. Instead of harvesting the dried berries as with allspice, the clove flowers are harvested just after bloom. Like allspice, these trees are tropical and unlikely to grow here unless in a greenhouse. Most cloves today are produced on the islands off the coast of Tanzania.



Nutmeg and mace come from the same tropical evergreen tree. Nutmeg is the giant seed of a nutmeg fruit, and mace is the covering around this seed. The fruit itself is edible, but does not taste as strongly as nutmeg. Mace is not related to mace pepper spray or black pepper. Nutmeg is primarily produced in Grenada and Indonesia. Of all the spices it can cause poisoning if you eat more than one solid teaspoon of it in one sitting. As that most recipes call for only $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon nutmeg, you are fine eating it if included in a recipe.

Black pepper (*Piper nigrum*) is not related to bell peppers or other pepper plants either. It's a vine, that looks more like an incredibly healthy and fat leaved thornless greenbriar. It likes shady tropical regions. Black, white and green pepper all comes from the same plant. Green peppers are pickled, white pepper is only the seed, black pepper is the entire peppercorn ground. Vietnam is the main pepper producer today.

Though most commercial **vanilla** is artificially made, all-natural vanilla is derived from the pods of a vining orchid. The vines can reach 200 feet in height, and require humid hot conditions to flower. The flower only lasts a day and must be hand-pollinated everywhere but its native region of Mexico. The seed pods require 8-9 months to mature. These seed pods must be cured and dried to enhance the vanilla flavor.

Continued on page 3

Kerr County Welcomes New AgriLife Extension Agent



Left to right: Lindsey Forester, Kim Keese, Justin Klinksiek, Jennifer Smith, Angela Fiedler

Photo Credit: Rachel Garrison

Justin Klinksiek is the new AgriLife Extension Agent for Kerr County. He received his Bachelor of Science degree in animal science with a minor in range and wildlife management from Angelo State University. While attending Angelo Sate, he was a member of Delta Tau Alpha, Block and Bridle Club and Collegiate FFA.

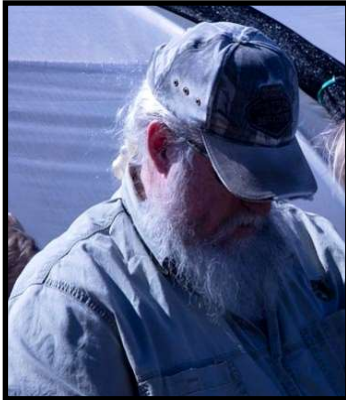
He served as an Agrilife Extension integrated pest management technician for Tom Green and Runnels counties, and assisted with many areas of ranch management while working for AgriLife Research.

Where do Spices come from continued

This process, besides the shipping costs from Indonesia and Madagascar, are part of the reason why vanilla is so expensive. There is a little production in Hawaii. The University of Florida is doing research to bring vanilla production to south Florida too. Like the wineries we see around Fredericksburg, maybe one day we will see vanillaries in Florida.

Ginger prefers tropical areas, but can be grown in our area with a little bit of difficulty. The part we eat is the rhizome. To grow ginger at home, take the rhizome and cut it into seed pieces 1-1.5 inches long. Soak these overnight in water, and then sterilize in warm water at 125 degrees Fahrenheit for ten minutes. Plant afterwards in a moist rich and warm potting soil. Each piece may take a month to two months to sprout. Ginger is not cold tolerant so it should be grown or started in pots. It is best started in December. It can be harvested mature at 8-10 months or baby ginger can be harvested at 5-8 months. The plants need only 2-5 hours of sunlight, so this is an easier spice to try and grow yourself.

Even easier is **saffron**, but with a catch. Botany pop quiz! Do you remember the parts of a flower? The female parts, aka the stigmas of the *Crocus sativus* flowers, are where saffron comes from. *Crocus sativus* can be grown here, but to grow a teaspoon of saffron, you would need 50-60 flowers. The bulbs are planted four inches apart, four inches deep. It's not necessarily as much space as you would think. Saffron is harvested by plucking out the stigmas by hand, which is one reason why it is so expensive. Iran is the largest producer of saffron.



Hill Country Veggies

By Allen Mace, MG

Update on the seeds that I started last month: They were growing well, emphasis on the word “were”. I started these seed before the rains came when the pastures where dry. I placed the seeded pots on a table outside on the deck, along with some transplants I had. I have been starting my plants this way for past 10 to 12 years.



“Were”



1st Assault

This year, it seems that I have a very tenacious juvenile whitetail buck lurking around. He has no fear of the house nor of me when I am out on the deck. I’ve named him Jimmy Dean. The 1st night. Jimmy put his front feet on the deck and was able to reach the plants on the front of the table as well as the tomatoes plants in grow bags on the deck. The next morning, I countered by establishing a barrier of empty pots and deck furniture in front of the table and the tomatoes.

The 2nd night. He’s back. Unable to breach my defenses, he conducted with an end-around assault, sweeping around my left flank and attacking from behind. He wiped out all the plants and finished off the tomatoes. The next morning, I complimented him on his strategy, surrendered my sword and sued for peace.



2nd Assault



Garrisoned

The new plants have been garrisoned safely in the garden behind the high fence. I just hope that Jimmy has not formed an allegiance with the cottontail rabbits that, so far, have not scaled the walls of my raised beds. I would hate for Peter to windup in one of Mrs. McGregor’s pies. Jimmy may be dealt with at some future date.



Peter



42nd American Community Gardening Conference: Gardening In Challenging Times

September 23-26, 2021

By Rev. Allen Noah, Executive Director,
Glory Community Garden

The American Community Gardening Association (ACGA) was founded in 1979. It is a non-profit organization membership base and all volunteer board. Its mission is to build community by increasing and enhancing community gardening and greening across the United States & Canada.

ACGA offers resources for community gardeners such as Growing Community Gardening Workshops, Superfood Classes, Grant Opportunities, Support Letters, and an Annual Community Gardening Conference. Community gardening is more than planting a seed and watching it grow. Rather, community gardens are places where people can come together to improve the quality of

life. They provide a catalyst for the neighborhood, encourage self-reliance, produce nutritious food, preserve greenspace and produce leaders in the community. Every community garden has Global, National, Local and Personal implications by improving the environment, the neighborhood, and providing healthy locally grown food and therapy.

It was this philosophy that encouraged us to share our story as to how Glory Community Garden has impacted the Doyle Neighborhood and the broader Kerrville Community. Since our beginning in December of 2013, we have been forging relationships and seeking to influence the quality of life for our community.

The workshops covered a variety of subjects: Community Building, Community Garden Management, Food Security, Horticulture and Environment, Nutrition and Urban Farming. Our presentation was related to Community Building and consisted of a 50-minute power point presentation that presented the influence that GCC has had in highlighting the needs of the Doyle Neighborhood in the areas of food disparity, transportation and lack of health access. Hope4Health is a local non-profit funded by project B.U.I.L.D., that brought \$250,000 into the neighborhood as well as influencing the City of Kerrville to invest over half a million dollars to renovate the Doyle School Community Center to house these services plus additional services related to health, wellness, nutrition, transportation and after school programming.

In addition, we attended workshops entitled Community Garden Management Models and Cultivating Community Sustainability Through Community-University Partnerships. Saturday morning was dedicated to visiting Community Gardens in and around the Hampton area and exploring its rich history.

Fall Festival at Glory Community Garden

By Pam Umstead, MG



What a glorious day we enjoyed at the Fall Festival at Glory Community Garden. This HCMG project and 8 community partners welcomed 2- and 4- legged visitors. The HCMG booth was manned by Anne Brown, Patty Zohlen, Rita Alperto, and Kara Grant, with set-up help from Dave Kinneberg. Other MG's volunteering at the festival included Rev. Allen Noah, Director, and steering committee members Chris Seifert and Pam Umstead. Anne Goette and her granddaughter, Kali Anne Vrabel, came to assist, and chatted with Glory Gardener, Tish Hulett, who was re-planting her bed for cool weather. Tish is very excited about taking the MG course in 2022! Charlie the Leopard Tortoise was a big hit – his message was “eat your veggies and fruits to grow big and strong like me!”

More pictures on page 10



Day of the Dead: November 1-2, 2021

1. It's not the same as Halloween

While Halloween is celebrated Oct. 31, *Día de los Muertos* is celebrated right after, on Nov 1 and 2. Many communities that celebrate *Día de los Muertos* also celebrate Halloween.

2. It originated in Mexico and Central America

Día de los Muertos originated in ancient Mesoamerica (Mexico and northern Central America) where indigenous groups, including Aztec, Maya and Toltec, had specific times when they commemorated their loved ones who had passed away. Certain months were dedicated to remembering the departed, based on whether the deceased was an adult or a child. After the arrival of the Spanish, this ritual of commemorating the dead was intertwined with two Spanish holidays: All Saints Day (Nov. 1) and All Soul's Day (Nov. 2). *Día de los Muertos* is often celebrated on Nov. 1 as a day to remember children who have passed away, and on Nov. 2 to honor adults.

3. It's a celebration of life, not death

Ancient Mesoamericans believed that death was part of the journey of life. Rather than death ending life, they believed that new life came from death. This cycle is often associated with the cyclical nature of agriculture, whereby crops grow from the ground where the last crop lies buried. *Día de los Muertos* is an opportunity to remember and celebrate the lives of departed loved ones.

4. The *ofrenda* is a central component

The *ofrenda* is often the most recognized symbol of *Día de los Muertos*. This temporary altar is a way for families to honor their loved ones and provide them what they need on their journey. They place pictures of the deceased, along with items that belonged to them and objects that serve as a reminder of their lives. Every *ofrenda* also includes the four elements: water, wind, earth and fire. Water is left in a pitcher so the spirits can quench their thirst. *Papel picado*, or traditional paper banners, represent the wind. Earth is represented by food, especially bread. Candles are often left in the form of a cross to represent the cardinal directions, so the spirits can find their way.



Restaurant in Frazer, Colorado
Photo Credit: Pat Wolters



Continued on page 11

**HCMG Monthly Meeting
October 6, 2021,
Hill Country Youth Event Center
Minutes**

**Call to Order (Please silence your cell phone.)
Pledge of Allegiance**

Invocation-Patty Zohlen

Verification of Quorum – Donna Nutt

Approval of September 1, 2021 Minutes- Jackie Connelly and Melayne Arnold moved and seconded motion

Treasurer's Report-The Treasurer Report was available at the meeting. If you were unable to attend, please contact Jackie Connelly. She reported brisk sales of rain barrels supporting our scholarship program.

Committee Report

Project Coordinators- Anne Brown thanked the project coordinators for their impressive accomplishments at a special meeting this morning at 11:30, with the goal of sharing this information with the new agent, Justin Klinksiek to help familiarize him with HCMG.

B&B-Janell Dahms-Janell thanked volunteers for finishing plant information sheets for B&B sale. Janell said she was ready for help with step 2, editing the information down to one page per plant. Final version will use a template created by Cindy Anderson. Janell instructed the volunteers to open the template in excel and save as a word document. Janell said she would handle other formats, such as PDF files. Janell said she would like the editing done in October and review done in November and December.

Old Business

October 16th HCMG Booth-Anne Brown encouraged members to help staff the HCMG booth at the Glory Community Center on Saturday October 16. Mike Muskoff and Karen Fuller are

tentative scheduled to talk about rainwater harvesting. Jackie Connelly said there are seed packets in the office and mentioned that Fall is seed saving time and Volunteer hours are awarded for harvesting and packaging seeds. Anne Brown will be there to set up the booth and asked for volunteers to assist.

Nominating Committee Report-Melayne Arnold- Melayne presented the slate of nominees for the 2022 Executive Committee: President-Dave Kinneberg, Vice President-Patti Schlessiger, Treasurer-Rachel Garrison, and Secretary Rita Aliperto.

Anne Brown thanked the committee and mentioned we would be voting on the slate of officers at the November meeting and there will be nominations accepted from the floor.

January Meeting-Anne Brown announced the January meeting will be at the Dietert Center. There will not be a social hour at 12:00 but the Grill Meeting Room (451 Guadalupe, Kerrville) will be open from 12:30-2:00PM. There is plenty of parking available.

Center Point Garden Club- Anne Brown expressed her gratitude to Darla Cluster and Bee Evans for conducting a tour of the Demo Garden for the Center Point Garden Club who sent a \$40.00 donation along with a thank you note.

New Business

Volunteer of the Year – Anne Brown reminded the membership that it's time to nominate the volunteer of the year. Nominations need to be turned in by Nov 15, 2021. Candidates cannot be current president, can not have previously received the award, must be certified and in good standing, and should have been a regular

Continued on page 9

Minutes continued from page 8

attendee at general meetings. Nominee should serve on at least one committee and contribute to HCMG in a remarkable way. Jackie Connelly mentioned that the list of prior recipients is on the plaque in the HCMG office. She will send out the criteria which includes the list in an eMinder.

Christmas Charity this year- Anne Brown announced that Gillespie County is up for the 2021 HCMG Christmas Charity project. Please bring your suggestions to the November meeting to be voted on.

Logo Wear Coordinator-Anne Brown introduced Melayne Arnold as next years Logo Wear Coordinator.

Announcements

Christmas Party-Linda Proffitt announced plans are underway for December Christmas Luncheon at Riverhill Country Club on Dec 1. The price is again \$20.00 and RSVPs are due by November 20. Patty Zohlen asked about whether we would allow guests this year. The Executive Committee will let everyone know next month. Linda said there is a new chef and menu discussion is ongoing.

Bring 2 checks payable to HCMG to November Business Meeting –

1) 2021 dues and signed Volunteer Agreement, deadline 12/31/20 - \$20

2) Christmas Luncheon at Riverhill Country Club, 12/2/20, reservation deadline 11/20 - \$20

Volunteer agreements can be downloaded from VMS or the Members Only section of the HCMG website.

Adjournment

Next meeting – November 3, HCYEC

CEU From Xeriscape to Nativescape

“We will discuss going from: **XERISCAPE** – which means low-water-use landscaping ... to **NATIVESCAPE** – which combines low water usage with a goal of nurturing our diminishing bird populations and pollinators like bees, moths, and butterflies -- and all the companion creatures like toads and lizards.”

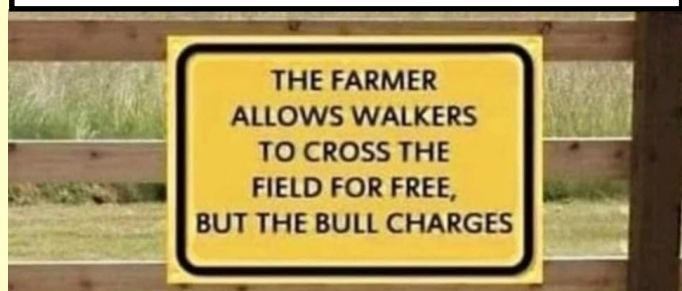
Cindy Anderson grew up in Fort Worth and lived in the Fort Worth/Dallas area for most of her life. After college, she taught school for a while, then worked 30 years at EDS (Electronic Data Systems, the company founded by Ross Perot,) doing publishing, communications, and graphic arts.

After retiring from EDS in 2006, Cindy and husband Bill (a pharmacist) moved to Kerrville and bought a home in Riverhill that was not yet landscaped. Trying to learn what grows in the Hill Country, she became a regular visitor at Riverside Nature Center. She joined the Native Plant Society in 2007.

The next year, 2008, Cindy joined Hill Country Master Gardeners. She was a member of the Demonstration Garden committee for many years, and has also used her publishing skills to make signs, banners, and brochures for HCMG as needed.

Cindy and Bill have one son and 2 young grandsons. Cindy keeps the road hot between Kerrville and their home in Austin.

Cindy believes that gardeners make the best friends of all, and she is grateful for all of her “best friends” made through HCMG and NPSOT.



Glory Community Garden



Photo Credit: Pam Umstead



President's message continued from page 1

Duane Robinson serves as our Director to the TMGA, and is responsible for reporting back information from them as necessary. Peggy Ryan serves as our Propagation Chair and leads a group to propagate plants to be sold at our sale. Patti Schlessiger serves as the HCMG Vice President and the assistant editor of our newsletter. Mark Schultz serves as our photographer. Jackie Skinner serves as the co-chair of the Hospitality Committee. Ray Tiemann Chairs our Public Programs and is responsible for everything required to put on programs for the public. Pat Wolters serves as our newsletter editor and is responsible for producing a monthly newsletter. And finally, Tina Woods is our Publicity Chair and is responsible for procuring publicity for the plant sale as well as for other events.

As you can see, it takes a lot of people, not only working in our gardens, but in making the organization run smoothly. Thanks to all of you!

See you at our monthly meeting on November 3rd.

**Hill Country Master
Gardeners 2021
Executive
Committee**

Anne Brown
President

Patti Schlessiger
Vice President

Secretary
Donna Nutt

Jackie Connelly
Treasurer

Rachel Garrison
Ex-officio Advisor

C.E.A. Advisor
Angela Fiedler

**Committees &
Project
Coordinators are
listed on our
website**

Newsletter & Website

Newsletter Editor
Pat Wolters

Associate Newsletter Editor
Patti Schlessiger

Special thanks to
Judy Beauford for
proofreading

Photographer
Mark Shultz

Submissions to
Pat Wolters, Editor

Patwolters2865
@hotmail.com

or

Newsletter.editor.hcmg
@gmail.com

Day of the Dead cont'd from page 7

5. Flowers, butterflies and skulls are typically used as symbols

The *cempasúchil*, a type of marigold flower native to Mexico, is often placed on *ofrendas* and around graves. With their strong scent and vibrant color the petals are used to make a path that leads the spirits from the cemetery to their families' homes. Monarch butterflies play a role in *Día de los Muertos* because they are believed to hold the spirits of the departed. This belief stems from the fact that the **first monarchs arrive in Mexico for the winter each fall on Nov. 1**, which coincides with *Día de los Muertos*. *Calaveritas de azucar*, or sugar skulls, along with toys, are left on the altars for children who have passed. The skull is used not as morbid symbol but rather as a whimsical reminder of the cyclical nature of life, which is why they are brightly decorated.



To learn more about *Día de los Muertos* visit the Smithsonian Latino Center
<https://latino.si.edu/learn/teaching-and-learning-resources/day-dead-resources>