



Takoma Horticultural Club

A Hardy Perennial Since 1916

www.takomahort.org

September 2013

Two September Events: Members Only Potluck and Bulb Talk

On **September 15**, from 4 to 7 pm we hold our annual fall potluck for members only. Members should have their 2013 dues paid up before coming to the event.

THC potlucks are always lots of fun and we get to visit one our members beautiful gardens. We are lucky that this year we are once again meeting at the home of Jeff Trunzo & Herman Goodyear. Their lovely Arts and Crafts home and multi-level, landscaped yard are very welcoming and well tended. Members are asked to bring a dish to share and a smile.

On **September 18**, THC will be meeting at the Historic Takoma Building to hear Merikay Smith talk about using a wide variety of bulbs in your garden. Ms Smith is the head of the Montgomery County Master Gardeners Speakers Group.

The presentation will emphasize planning for year-round blooms with an emphasis on native and deer-resistant plants. We will allow time at the end of the presentation to answer your questions on bulbs.

August Talk: Pat Kenny, Herb Gardener

Pat Kenny, Master Gardener and mistress of all things herbal, took the audience from A for agastache to Z for za'atar at the Takoma Horticultural Club's August 21 meeting, held at Historic Takoma Inc.'s headquarters. Examples of her beautiful potted herbs scented the room, and she showed pictures from her own garden and the National Herb Garden at the National

Arboretum, where she volunteered for many years.

"An herb is a plant that has been, is or could potentially be useful to humans, in some way," and Pat to described herbs about which she has used, read, or taught.



Photo by Diane Svenonius

Agastache is a tea plant; she likes to make dessert syrup from it. Genovese basil can be folded, cut in ribbons with scissors and dried in the oven. "It stays green if you cut small pieces".

Officers

Coordinators: Carole Galati
Diane Svenonius
Secretary: Becky Lavash
Treasurer: Taffy Turner

Committee Chairs and Contacts

Membership: Carole Galati
Listserv: Anne Hardman
Newsletter: Becky Lavash
Public Relations: Kathy Jentz
Webmaster: Cynthia Walczak

Pat Kenny (contd from Page 1)

Pat pickles the stems of purslane and puts them in salads. Many of the plants she discussed have been used by Native Americans as remedies.



Photo by Diane Svenonius

Blue borage blossoms can be floated in a drink, or used in claret cup. Lemon verbena makes tea or syrup; some herbs can be used to flavor vinegars. Of the sumacs, the locally grown staghorn (*Rhus typhina*) can flavor lemonade. Pat uses dried and fresh herbs in soups and stews-dried herbs go in the pot to cook, and she sprinkles the fresh herb at the last minute before serving. She also does this with garlic.

Although cilantro does not dry well, a South American herb in worldwide use, called culantro (*Eryngium foetidum*), is biennial, tastes and smells like cilantro, and retains its flavor on drying.

The Herb of the Year for 2013 is elderberry (*Sambucus canadensis*) whose flowers are used in tea taken for many ailments, and whose black or blue berries are used in wine, jelly, jam, and pies. Next year, the honored herb will be artemisia, perhaps most famous as wormwood, the herb that flavors absinthe.

Pat sprinkled many growing suggestions (like parsley) through the talk. Horseradish can be invasive- grow it at home in a plastic pot with holes, placed inside a clay pot. The roots that grow in the space between remain fine and feed the big root inside the clay plot. Pat likes to experiment with unexpected combinations of plants in pots, such as the many herbs with lemon in their name, or all the different basil.



Photo by Diane Svenonius

Attendees took home little cloth bags with spice mixes: a Mediterranean one featuring Siam Queen basil, Mexican oregano, and the sea vegetable dulse, and another that included *Rhus coriaria*, the Middle Eastern sumac. A third sample featured an unusual herb used by Native Americans, *Poliomintha incana* or rosemary bush mint, and was known as “Indian feather medicine,” which Pat has as a gift from friends in Tucson.

Membership and Dues

Don't Pay Your 2013 Dues or Join the THC – UNLESS

. . . .you want to attend our wonderful Annual Summer Potluck at Jeff Trunzo's place! Since almost half of our club events are for “Members Only”, you'll miss out on

half the fun!! We will be collecting dues and new memberships at the September 15 Potluck. Get the membership forms online (www.takomahort.org), fill out and bring a \$12 check to "THC" or exact change. We will have no cash to make change. Check membership status with me: (cagalati@rcn.com).

Let's welcome new & returning members: Sue Tripp, Lorraine Pearsall, and Sujata Gupta. Let me know if I forgot your name! Looking forward to seeing you at our Potluck, or maybe at our bulb talk on September 18. Or maybe at our very popular Fall Plant Exchange on October 20.
~Carole Galati

VOLUNTEERS NEEDED: Takoma Park Street Festival- Come Purchase Fall Blooming Bulbs from Takoma Hort

Every year Takoma Hort offers top quality fall-blooming bulbs for sale at the Takoma Park Street Festival. This year the festival is Sunday October 6. We will need some volunteers to help us in the booth this year, especially to help us close down the booth. Look for emails coming soon asking for your help!

Save the Date

Saturday, September 7, Friends of Brookside Gardens Plant Sale, 10:00am-3:00pm

Sponsored by Friends of Brookside Gardens. The sale is outside the Visitors Center, 1800 Glenallan Ave., Wheaton, MD 20902. To find out more check the website: www.montgomeryparks.org/brookside.

Friday-Saturday, September 6-7, The Heritage Harvest Festival, 9 a.m. to 5 p.m, Charlottesville, VA

This is the premiere home arts festival and it is held on Monticello's West Lawn. Check this website for more details:

www.heritageharvestfestival.com

Monday, Sept 16, Plant Swap and New Plants Talk, 8:00-9:30pm, Brookside Gardens, Wheaton, MD

Silver Spring Garden Club's monthly meeting. Open to all. Free. Annual club plant swap and talk by Gene Sumi of Homestead Gardens on New and Interesting Plants. For more information, contact Kathy Jentz, Washington Gardener Magazine, WGardenermag@aol.com
Directions at www.brooksidegardens.org

Thursday, September 26, Gardening 101- Session 1: Local Resources, 2-3pm, Wheaton, MD

New Lecture Series: Gardening 101- Local Edition Whether you are new to the area, new to gardening or just looking to increase your local gardening knowledge, this lecture series is for you. Kathy Jentz, Editor/Publisher, Washington Gardener Magazine, will lead you through the basics and share the success secrets of veteran local gardeners. You'll learn from the experiences of others what to do and not to do to avoid costly mistakes in your own garden. Session 1: Local Resources Course number 213114 Thursday, September 20, 2:00-3:00pm Fee: \$18, FOBG: \$15; registration required Visitors Center Adult Classroom, Brookside Gardens, 1800 Glenallan Ave., Wheaton, MD 20902. Visit www.BrooksideLearning.org.

