



This month in your garden:

- **Fall soon will be in the Air.** Refresh container gardens with snapdragons, dianthus, mums, petunias, lobelia, crotons & more.
- **Plant** fall and winter color – pansies, dianthus, snapdragons, alyssum, ornamental kale and cabbage, dusty miller, etc. Plant in cleaned out beds or in pots on deck or porch
- **Plant** fall veggies and herbs – Broccoli, cauliflower, Brussels sprouts, lettuce, cabbage, peas, dill, cilantro, parsley, Swiss chard, mustard greens, etc.
- **Plant** trees, shrubs, rose bushes and perennials. Planting now will ensure better survival next spring/summer and earlier growth and blooms.
- **Plant** wildflower seeds through November – bluebonnets, paintbrush, larkspur, etc.
- **Plant** alliums - This is the best time to put in garlic cloves, multiplying onion sets and leeks.
- **Add** edible flowers in your garden – such as calendula, dianthus, marigolds, nasturtiums, pansies, violas, and violets
- **Birds** - Be sure to have nectar feeders or nectar plants for migrating hummingbirds and butterflies.
- **Garden planning** - Move and divide perennials and roses while they are dormant or growing slowly. They will be ready to burst into bloom in spring.

Save The Date* All our meetings and field trips are on the NFWC calendar

October –

Meeting – Thursday, October 13th

Mary Crain's garden 1:00

guest speaker- *Fran Brockington,*

Galveston County Master Gardener

All About bulbs

November–

Meeting – Thursday, November 3rd

Mary Ellen Hensley's garden 1:00

guest speaker- *Alex Lekometros,*

Bungalow Blooms

Cutting Gardens

Field Trip – Thursday, November 10th

*Arbor Gate – *meet in NFC parking lot 11:15 Or at*

nursery at 12:00

December –

Garden Workshop – Thursday, December 1st

Live succulent Advent Wreath

Location: *In The Garden*

*11:30 - to be confirmed

Meeting – Thursday, December 8th

's garden 1:00

Plant Exchange

Garden Happenings this Month

<https://www.gchouston.org/bulb-plant-mart-info/>

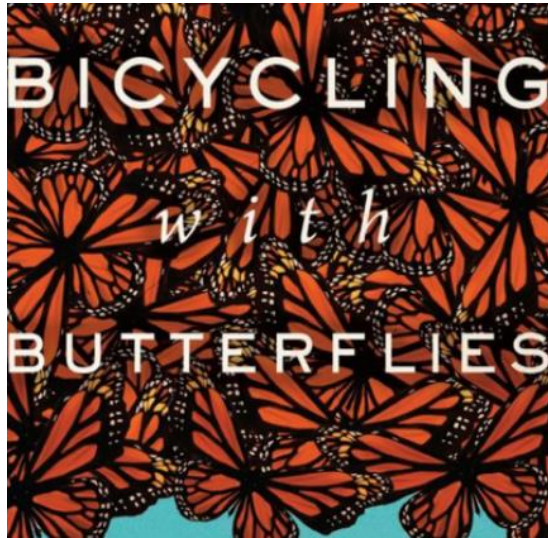


49th ANNUAL
HERB
FAIR
Saturday Nov. 5, 2022
9am - 2pm

Huge variety of HERB PLANTS
Herbal Gifts, Books, Jellies,
Teas, and Culinary Blends

Presented by
The Herb Society of America, South Texas Unit
www.herbsociety-stu.org
www.facebook.com/HerbSociety.SouthTexasUnit/

Southside Place Clubhouse
3743 Garnet Street, Houston, TX 77005



Combining travel memoir and popular science, *Bicycling with Butterflies* (Timber Press, April 2021), recounts Dykman's inspirational ride alongside the monarchs. Sara Dykman – the first person to cycle the entire route of the eastern population of migrating monarch butterflies – will be at the Houston Botanic Garden, in partnership with the Coastal Prairie Conservancy, on Oct. 15 to speak about her adventures, monarch conservation, and how everyone can help the migration. <https://hbg.org/events/meet-the-author-2022-10-15-14-30/>

Sept. 24, 2022 - Feb. 19, 2023

INSPIRATIONAL EXPLORATION OF ART AND NATURE

Sean Kenney's **NATURE CONNECTS**[®] Made with LEGO[®] bricks



Sean Kenney's Nature Connects[®] Made with LEGO[®] Bricks is an award-winning exhibition that uses whimsical works of art made from simple toy blocks to explore the balance of ecosystems and mankind's relationship with nature. The narratives and intricate displays illustrate that just as LEGO pieces interconnect, everything in nature is interconnected in a delicate balance.

<https://hbg.org/natureconnects/>

<https://buchanansplants.com/events/>

A Harvest Table Floral Arrangement Workshop

Where: Buchanan's Native Plants

When: Monday, November 21, 2022 @ 12pm

Join Ponderosa at Buchanan's Native Plants to learn the fundamentals of floral design while artfully creating a seasonal flower arrangement to adorn your harvest table.

This hour long class includes your fresh flowers, materials, and instructional time.

[Register Here](#)





Saturday, October 22, 10am

Dany Millikin on Monarchs & Milkweed

Dany will offer an in-depth look at the seasonal relationship between Monarch butterflies, milkweed and other important plants for pollinators. Recently named Director of Education for the Houston Botanic Garden, Dany has a wealth of knowledge that he loves sharing with others.



Saturday, October 29, 10am

Carnivorous Plants with Pet Fly Trap

Mike Howlett with Pet Fly Trap will be here to introduce us to the wild world of carnivorous plants. From venus fly traps to pitcher plants and much more, Mike makes these unusual plants engaging for kids and adults alike.

He will, of course, have some of these green carnivores on hand to admire and to purchase.

Enchanted Forest

10611 FM 2759

Richmond, TX 77469

[\(281\) 937-9449](tel:(281)937-9449)



Urban Harvest

October 2022

Upcoming Classes

All About Strawberries, Blackberries & Blueberries

October 11 2022 06:00pm - 07:30pm

LIVE ZOOM CLASS

https://www.urbanharvest.org/stec_event/all-about-strawberries-blackberries-blueberries/



HERB GARDENING FOR HEALTH AND PRESERVING FOR THE HOLIDAY TABLE

WED. NOV. 2, 2022 @ 7:00 PM - 8:30 PM

LIVE ZOOM CLASS

https://www.urbanharvest.org/stec_event/herb-gardening-for-health-preserving-for-the-holiday-table/

Garden to Kitchen – use your herbs to make special salts

Flavored salts are a great way to add an extra boost to recipes or finished dishes, and it's also a great way to use up extra herbs from a bumper crop in your garden, too.



Basil Salt

A simple herb-infused salt with fresh basil leaves. This is a handy way to preserve basil from your garden once you've already made plenty of pesto for freezing. Use this herb-flavored salt to season & finish foods that naturally pair well with basil

<https://www.therisingspoon.com/2013/12/how-to-make-basil-salt-easy-diy-gourmet.html>

Yield: 1 cup

Ingredients

- 1/3 cup packed fresh basil
- 1 cup of coarse sea salt, coarse rock salt or flaky sea salt (like [Celtic](#), [Himalayan](#),

Instructions

- 1.** Measure out your fresh basil (both leaves & stems - the latter has plenty of flavor and it all gets blitzed anyway), then chop into small pieces so it's easier for the blender to incorporate it – if you're using an immersion blender, put chopped basil into a large mixing bowl.
- 2.** Add the coarse salt and pulse for a minute or two until the basil is completely broken up (in tiny pieces) and mixed with the sea salt. Stop and scrap with a rubber spatulas necessary. Blend until salt is a fine texture.

Drying The Basil Salt

Oven-Dried Method: Spread the basil salt mixture evenly onto a large rimmed baking sheet. Set the oven to 220 degrees and pop the sheet inside. Bake 30 minutes or until the salt is no longer wet, stirring once halfway through. Once dry, the basil salt should still be green, but a lighter shade than when you first started. Break apart any clumps with a wooden spoon or fork and store the finished salt in an airtight container (For best flavor, consume within 3 months).

Air-Dried Method: Line a large surface such as a baking sheet or cutting board with parchment paper. Spread the basil salt mixture out in a thin, single layer on the parchment paper. Break up any large clumps with your fingers and cover completely with a clean kitchen towel. Place in a cool, dark area where it won't be disturbed. Let the sea salt sit for 12-24 hours, or until the salt has absorbed all the moisture from the basil and is completely dry. The basil sea salt should still be green, but a lighter shade than when you first started. Transfer it to a container with a tight lid (like a mason jar) and use within three months for best flavor.

Rosemary Salt

- Coarse salt is key to this recipe, so make sure to use sea salt or another [type of coarse salt](#).
- You can use all sea salt, if you like, instead of adding the kosher salt, but the texture will feel different.
- Label and date the name of this salt so you know when you made it. This is especially helpful when giving the jars as gifts.
-

Yield: 4 (8-ounce) jars

Ingredients

- 1 cup packed fresh rosemary leaves
- 1 cup coarse salt, such as sea salt
- 3 cups kosher salt
- * can add some lemon zest as well

Instructions

1. Remove rosemary leaves from the stem. Roughly chop.
2. Put the rosemary leaves and coarse salt in a food processor.
3. Pulse on and off about 8 to 10 times, or until the rosemary is blended into the salt. The texture should be like table salt; it will be damp and look almost like wet sand.
4. Pour the kosher salt into a medium bowl.
5. Stir in the rosemary salt mixture and combine thoroughly.
6. Spread out on a baking sheet to dry for a few hours.
7. Transfer to 4 (8-ounce) jars with tight-fitting lids. It keeps indefinitely for use in your favorite recipes.



Rosemary, Orange & Thyme Flavored Herb Salt

This salt is perfect for seasoning & finishing foods like poultry, fish & vegetables and makes a wonderful homemade gift for the foodies in your life.



<https://www.therisingspoon.com/2018/12/rosemary-orange-thyme-flavored-herb-salt.html>

Yield: 3 cups

Ingredients

- 2 cups of coarse sea salt, coarse rock salt or flaky sea salt (like [Celtic](#), [Himalayan](#), [English](#), [Alaskan](#), [French](#), [Mediterranean](#), or [Utah](#) sourced salt)
- 3 tablespoons of fresh rosemary leaves
- 1 tablespoon of fresh thyme leaves
- 6 navel oranges

Instructions

1. Measure the sea salt into a large mixing bowl and set aside. Wash and dry the rosemary and thyme. Remove the leaves and discard the woody stems from both herbs. Grab a cutting board, finely chop the rosemary and thyme with a sharp knife, and measure both into the bowl along with the salt.
2. Wash and dry the oranges and use a zester tool to remove the peel from all six oranges in small, thin strips (make sure to avoid the white pith underneath). Alternately, you can use a small sharp knife to remove the peel in large strips and cut it into smaller pieces afterward.
3. Juice two of the oranges over a small bowl (remove any stray seeds). Add the fresh juice and orange zest to the sea salt. Stir the salt well with a wooden spoon so the orange juice, herbs, and zest are fully incorporated. Spread the mixture evenly onto a large rimmed baking sheet.
4. Set the oven to 220 degrees and pop the sheet inside. Bake 30 minutes or until the salt is no longer wet, stirring once halfway through. Break apart any clumps with a wooden spoon or fork and store the finished salt in an airtight container in your pantry. For best flavor, consume within 3 months.

GARDEN CREATIONS***DYI Pumpkin Spice Candle***

Who can resist the smell of pumpkin spice? Small fresh pumpkins can be turned into seasonal candles. Chose fresh pumpkins. This pumpkin candle project is meant to be used soon after it is made because the container is a real pumpkin, and therefore perishable.

Makes one 8 oz (225g) candle

MATERIALS:

- Miniature pumpkin
- [Wick with tab](#)
- [Soy wax for container candles](#)
- Pumpkin spice essential oil blend:
 - [Cardamom](#)
 - [Orange](#)
 - [Cinnamon bark](#)
 - [Clove](#)
 - [Ginger](#)

**EQUIPMENT:**

- Paring knife
- Tablespoon or melon baller
- [Double boiler](#)
- [Thermometer](#)
- Sharp scissors
- [Kitchen scale](#)
- Old towel
- Paper cup
- Chopsticks or clothespins
- [Heatproof container cup with pour spout](#)

DYI Pumpkin Spice Candle continued...

MAKE IT!

1. Prepare the pumpkin as if you were making a small jack-o-lantern: use a paring knife to cut into the pumpkin and remove the top; then use a tablespoon or melon baller to scrape out the seeds and fibers.
2. Weigh the soy wax and add it to a double boiler on medium heat. When the melted wax has reached the specified temperature for adding essential oil (e.g. 160°F – see the instructions that came with your wax), add the essential oils. Stir well to bind. Cool the wax to 140°F and pour it into the pumpkin.

3. When the candle wax starts to turn opaque, insert the wick. Use the chopsticks to hold the wick in place as the candle cools. Wrap the candle in a towel and place it in a warm room to slowly set.



4. Allow the candle to cure for 24 hours undisturbed. Once cured, trim the wick with scissors to ¼ inch above the surface of the wax.

Full article can be found at this link:

<https://gardentherapy.ca/pumpkin-spice-candle/>



Plant of the Month – Oak Leaf Hydrangea

Oakleaf hydrangea (*Hydrangea quercifolia*) is an outstanding shrub for east Texas. A native to the southeastern United States, this deciduous, medium-sized shrub (6 to 8 feet tall) has several characteristics that make it a real winner. First, it prefers a partly shaded site which is usually not too hard to find in our area. Morning or evening sun is ideal. It will grow in sunnier spots with well-mulched, evenly moist soil. Newly planted specimens will tend to wilt during the day in sunnier locations the first year.

In late May and June, Oakleaf hydrangea bears large, attractive, showy, conical inflorescences of creamy white flowers. There are many named cultivars, but all will provide these stunning white flowers which are held above and set off by the large leaves. Flower clusters can range from 4 to 12" long and 3 to 4" wide. The flower clusters later turn pinkish, and then persist as a brown papery cone into fall and winter.

Continuing the show in fall, the large (up to 8 inches), oak-shaped leaves (which are attractive all summer) turn a reddish purple or burgundy before dropping in the winter to expose attractive exfoliating bark up and down the upright branches. Leaf color will be more pronounced for plants in sunnier locations. The bark begins peeling on three year old stems to reveal a rich, dark brown inner bark.

Use oakleaf hydrangeas wherever a bold texture is needed, such as an accent plant, in a naturalized shrub border, in front of tall evergreens, on the edge of a wooded lot, or near water.



Characteristics

| | |
|------------------------------|-----------------------|
| Hardiness zone | 5a |
| Flower color | white |
| Foliage type | deciduous * |
| Plant form | upright spreading |
| Mature height | 7 feet |
| Spread | 7 feet |
| Light requirements | full sun to shade |
| Moisture requirements | average to moist |
| Plant origin | North American native |



These Are a Few of My Favorite Things

Debra Allen shares her favorite garden plants: *Gardenias, Camellias, and Azaleas*

I like plants that are durable, dependable, and beautiful. The plants I enjoy the most don't require a high level of attendance. Plants in our neighborhood have met climate challenges to include extreme drought and flood. I have found these southern favorites have met those challenges and have thrived. Perhaps that's why they are southern classics!

Gardenias have beautiful greenery and delicate white flowers, but the standout attribute in my opinion is their wonderful fragrance. One gardenia flower on my kitchen windowsill makes doing the dishes much sweeter because the fragrance fills the air in my kitchen. The plants will die back in a freeze, but they will grow back from the roots for the patient gardener. The plants bloom in May for Mother's Day. I have enjoyed cutting flowers and taking them to work to share with other mothers in the office. When I had a bed of gardenias in the front of my house, walkers traveling down Kickerillo often commented that when they passed my cul-de-sac, they enjoyed the sweet scent of the gardenias. I thought they represented the best of a garden in that you could share the bounty of the plant even though it was not something to eat!

My second favorite is the **Camellia**. It is a slow grower so you may not see its benefits if you move frequently, but if you plan to stay in your home for a long time, it is worth planting. This plant also has beautiful evergreen leaves and large blooms. My favorite attribute of this plant is the timing of the blooms. When it is winter and the weather is gloomy, your camellias will be blooming and add some color in your yard. Mine bloom in January through March. They do not have strong stems so they are not flowers to put in a vase, but they are lovely floating in a punch bowl or tray on your dinner table.



Azaleas are always beautiful in the February and March garden but do require a bit more care. They are not drought tolerant and will require watering during dry periods. They also require acidic soil and iron that at times require a supplement to keep the leaves from yellowing. It is hard to ignore the spectacular blooms in our area of many different varieties. Mine handled the freeze like a champ, and when I was visiting family in Alaska, they had many azaleas in that climate. (They are called rhododendrons there.) According to Wikipedia, the azalea is thought of as the "thinking of home bush". How appropriate for our area as well! I love each of these plants for their durability, dependability, and beauty. These are three adjectives that also describe our neighborhood!

Some Videos of Note for October:

The Mints - <https://www.youtube.com/watch?v=fyHbkw55OqA>

Growing Herbs in Containers - <https://www.youtube.com/watch?v=DtVZOVGAdKA>



David Attenborough takes us into the remarkable lives of hummingbirds via *stunning* slow motion photography. Everything about these tiny birds is superb and extreme. They have the highest metabolism, fastest heart beat and most rapid wing beat in the avian world. They evolved to feed on flowering plants but are now a crucial part of wider ecosystems. How do they mate, raise their young, and live? Available on Amazon Prime

https://www.amazon.com/Hummingbirds-Paul-Reddish/dp/B0754QXSQR/ref=sr_1_1?crid=GONEH9ZZRMZ&keywords=hummingbirds+david+attenborough&qid=1665148123&qu=eyJxc2MiOiJlLjA3IiwicXNhIjojMS4zNCIsInFzcCI6IjluOTYifQ%3D%3D&s=movies-tv&sprefix=hummingbirds%2Cmovies-tv%2C104&sr=1-1

Some Articles of Note for This Season:

Halloween is Pansy Planting Time

<https://www.beaumontenterprise.com/entertainment/article/Halloween-is-pansy-planting-time-15667654.php>

Monarch Butterflies Navigate Through Texas via the sun and innate magnetic compass

<https://www.houstonchronicle.com/lifestyle/home-garden/article/Monarch-butterflies-navigate-through-Texas-via-17468427.php>

Plant Your bulbs by the Calendar

<https://www.chron.com/life/gardening/article/Plant-your-bulbs-by-the-calendar-1577569.php>

How to Grow Spring Bulbs in Houston

<https://www.houstonchronicle.com/life/gardening/article/How-to-grow-spring-bulbs-in-Houston-15698609.php>

Randy Lemmon's Organic Lawn Care Schedule

<https://randylemmon.com/lawns/randys-lawn-care-schedule-organic/>

GARDEN WORKSHOP

Live Succulent Advent Wreath *



Meet at *In the Garden* to make this live seasonal centerpiece.

We will sit outside in the lovely gardens and Suzann (the owner) will demonstrate and assist participants to make a live succulent pumpkin. This should take no more than 1-2 hours – work at own pace.

Supplies will be provided - price will be determined on cost of succulents and wreaths– details will be coming soon.

Thursday, December 1st

12:00 *This is still to be confirmed

*In The Garden 1405 Cedar Post Lane
– 77055*

ENCHANTED GARDENS
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Fall Seeding Guide

indoors: ● outdoors: ○

Start Seeds By:

- Arugula — Early November
- Beets — Late October
- Broccoli — late August
- Cabbage — Mid August
- Cantaloupe — Mid August
- Carrots — Late October
- Cauliflower — Late August
- Corn — Early September
- Cucumber — Early September
- Green Beans — Early September
- Kale — Mid September
- Kohlrabi — Mid October
- Lettuce — Late October
- Okra — Early September
- Parsnips — Early September
- Peas — Early October
- Potatoes — late September
- Radishes — Early November
- Spinach — Mid November
- Swiss Chard — Late October
- Turnips — Late October
- Watermelon — Mid August
- Zucchini — Mid September

On a Lighter Note

