



November In the Garden

This month in your garden:

- **Continue planting trees, shrubs, rose bushes and perennials.** Planting now will ensure better survival next spring/summer and earlier growth and blooms.
- **Plant fall and winter color** – pansies, dianthus, snapdragons, alyssum, ornamental kale and cabbage, dusty miller, etc
- **Plant herbs and winter veggies.** Cilantro, parsley, dill, mint, lavender and rosemary. Lettuce, spinach and other greens are just weeks from the salad bowl. Start onion sets, leeks and garlic now for spring harvest.
- **Plant bulbs between Halloween and Thanksgiving for the holidays:** Crocus, anemones, freesia, ranunculus, alliums, lycoris, etc. Plant paperwhites in pots by November 11th (Armistice Day) for blooming in time for Christmas. Refrigerate tulips until New Year's Day, then plant every two weeks through Valentine's Day for longer bloom time.
- **Plant** wildflower seeds through November – bluebonnets, paintbrush, larkspur, etc.
- **Add** edible flowers in your garden – such as calendula, dianthus, marigolds, nasturtiums, pansies, violas, and violets
- **Birds** - Don't forget to keep seed feeders full and fresh water in birdbaths. Put out suet cakes — the extra protein helps keep our feathered friends warm in the winter months.
- **Winterize** the lawn with an organic, slow- release fertilizer. (check videos at end for more info on this)

November 2022

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

November

Meeting – Thursday, November 3rd
Mary Ellen Hensley's garden 1:00
Bungalow Blooms
Cutting Gardens

Field Trip – Thursday, November 10th
Arbor Gate – *meet in NFC parking lot 11:15 Or at nursery at 12:00 (see Evite)

December –

Garden Workshop – Thursday, December 1st
Live succulent Advent Wreath
Location: *In The Garden*
*11:30 - to be confirmed

Meeting – Thursday, December 8th
Saundra Hartgrove's garden 1:00
Plant Exchange

January –

Meeting – Thursday, January 19th
NFC clubhouse 1:00
guest speaker- *Callie Murphy*
Learn to Bloom
Spring Kitchen Gardens

Garden Workshop – Thursday, January 26th
NFC Clubhouse 12:30*
guest speaker- *Laura Levenson*
The Garden Club of Houston
Botanical Arts *To be confirmed

Garden Happenings this Month

Houston Plant Market



Holiday Shopping at the Garden

Saturday, November 19, 2022

10:00 am — 3:00 pm

Houston Plant Market is bringing more than 40 local plant, craft, art, and food vendors to the Garden just in time for the holiday shopping season. <https://hbg.org/events/houston-plant-market-2022-11-19-10-00/>

www.herbsociety-stu.org/annual-herb-fair.html



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



Holiday Meals

Cook the Garden with Chef Keisha
Thursday, November 10, 2022
6:00 — 8:00 pm

Chef Keisha Griggs — will guide participants through hands-on creation of a classic holiday meal perfect for your family gatherings, incorporating fresh produce from local farms, as well as the Houston Botanic Garden’s Culinary Garden. She will also share a wine pairing that works with the delicious dishes.

<https://hbg.org/events/holiday-meals-2022-11-10-18-00/>



5 Nov Native Texas Plants with Mark Bowen

Wabash Feed Store 4531 North Shepard, Houston, TX 77018

Come explore a wide range of tried and true native Texas plants and how to use them in your own landscape. Mark Bowen is the author of the books *Habitat Gardening for Houston and Southeast Texas* and *Naturalistic Landscaping for the Gulf Coast*. He is also a native Houstonian and the Product Development Manager for Heirloom Soils. <https://wabashfeed.com/event/native-texas-plants-with-mark-bowen/>

Upcoming Classes

EDIBLE LANDSCAPES
SAT. NOV. 13, 2022 @ 9:30 AM - 11:30 AM
LIVE ZOOM CLASS
PRESENTER: ANGELA CHANDLER

In making the most of our small spaces, it's a good idea to think about an edible landscape. This class will discuss the basics of good landscape design based on sound gardening principles and aesthetic beauty.

https://www.urbanharvest.org/stec_event/edible-landscapes-3-2/



Urban Harvest



Garden Happenings this Month **continued...**



WINTER FRUIT TREE CARE
SAT. 12/10/2021 @ 9:30 - 11:30AM

LIVE ZOOM CLASS
PRESENTER: ANGELA CHANDLER
https://www.urbanharvest.org/stec_event/winter-fruit-tree-care/

Floral Arrangement Workshop

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](#)



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

Garden to Kitchen – use your herbs to make Cocktails



Herbal Fall/Winter COCKTAILS

by Chris Grow



Herbal Infused Bourbon Apple Cider

Ingredients

For cocktails:

- 8 ounces organic apple cider
- 4 ounces bourbon
- 4 tablespoons honey-thyme simple syrup
- 4 teaspoons lemon juice
- Splash of club soda to taste
- Dash of cinnamon to taste

To garnish:

- 4 thin apple slices
- 2 thin lemon slices
- 2 thyme sprigs
- 2 cinnamon sticks

Instructions

1. Fill a cocktail shaker with ice
2. Add the honey-thyme simple syrup, bourbon, and apple cider to shaker
3. Shake until well-mixed
4. Add the lemon juice and club soda, shake until well-mixed
5. Pour into 2 glasses over ice
6. Garnish with 2 thin apple slices, a slice of lemon, a sprig of thyme, and a cinnamon stick
7. Serve and enjoy!

Follow Link for Simple Syrup Recipe:
<https://camillestyles.com/food/bourbon-apple-cider-cocktail-fall/>

Winter Mojito



Ingredients

- 1/4 cup (2 ounces) spiced rum
- 2 tablespoons fresh lime juice (1 ounce)
- 1 1/2 tablespoons Herb-Infused Simple Syrup (3/4ounce) (see below)
- 10 to 12 fresh mint leaves
- 1/2 cup club soda
- Fresh herb sprigs (such as sage, rosemary, and mint)

Combine rum, lime juice, syrup, and mint leaves in a cocktail shaker filled halfway with ice. Cover and shake vigorously until chilled, about 20 seconds. Strain into a 12-ounce Collins glass filled with ice. Top with club soda. Garnish with herb sprigs.

Herb-Infused Simple Syrup

This twist on classic simple syrup infuses the sweetener with fresh, piney rosemary and sage to add an aromatic depth.

Stir together 1 cup granulated sugar and 1 cup boiling water in a heatproof measuring cup until dissolved. Add 5 rosemary sprigs and 5 sage leaves; press with a spoon until submerged. Steep, uncovered, 30 minutes. Pour through a fine wire- mesh strainer into a 2-cup glass jar; discard solids. Cover and refrigerate up to 2 weeks.

—ANH NGO, KATA ROBATA, HOUSTON



Herbal Fall/Winter COCKTAILS

by Chris Grow



Sage, Rosemary, and Thyme G&T

12 OZ. BOMBAY SAPPHIRE

4 OZ. PREMIUM TONIC WATER

2 SPRIGS THYME

2 SPRIGS ROSEMARY

2 SAGE LEAVES

1 LEMON, SLICED INTO THIN ROUNDS

1/4 CUP SUGAR, PLUS MORE FOR SPRINKLING ON LEMON (OPTIONAL)

1/4 CUP WATER

SMALL HANDFUL OF POMEGRANATE ARILS

OLIVE OIL, FOR BRUSHING ICE

[HTTPS://WWW.BONAPPETIT.COM/RECIPE/SAGE-ROSEMARY-AND-THYME-GANDT](https://www.bonappetit.com/recipe/sage-rosemary-and-thyme-gandt)

1. HEAT A SMALL CAST IRON SKILLET ON MEDIUM HIGH HEAT AND ADD A FEW SLICES OF LEMON. BRUSH A SMALL AMOUNT OF OLIVE OIL ON THE LEMON SLICES AND COOK UNTIL SLIGHTLY CHARRED ON BOTH SIDES, ABOUT 1 TO 2 MINUTES PER SIDE.
2. ONCE YOUR LEMON SLICE IS CHARRED, REMOVE TO A PLATE AND SPRINKLE WITH SUGAR (OPTIONAL). PLACE IN THE FREEZER TO COOL, AT LEAST 5 MINUTES.
3. IN A SMALL SAUCEPAN, MAKE THE SIMPLE SYRUP BY COMBINING SUGAR, WATER, THYME, ROSEMARY, AND SAGE. PLACE OVER MEDIUM HEAT. STIR UNTIL ALL OF THE SUGAR HAS DISSOLVED AND MIXTURE COMES TO A SIMMER, ABOUT 3 MINUTES.
4. STRAIN HERBS FROM SYRUP AND PLACE IN A HEATPROOF CONTAINER. THIS STEP IS BEST DONE AHEAD OF TIME SO THAT YOU CAN HAVE SIMPLE SYRUP THAT IS COOLED AND READY TO USE. MAKES ABOUT 1/3 CUP SYRUP, RESERVE REMAINING SYRUP FOR OTHER DRINKS.
5. ADD BOMBAY SAPPHIRE TO GLASS.
6. TAKE A SLICE OF LEMON AND RUB IT AROUND THE RIM OF THE GLASS, SQUEEZE A FEW DROPS INTO THE GIN, AND DROP IT IN, AS THIS WILL ADD ADDITIONAL CITRUS NOTES.
7. ADD 1/4 OZ. OF THE INFUSED SYRUP AND THE TONIC. USING THE LONG STIRRING SPOON, STIR GENTLY TO COMBINE.
8. ADD ICE AND STIR ONCE MORE TO EVENLY CHILL THE DRINK.
9. GARNISH WITH THYME, ROSEMARY, AND SAGE. ADD YOUR CHARRED LEMON SLICE TO THE RIM AND A HANDFUL OF POMEGRANATE ARILS TO THE DRINK.

GARDEN CREATIONS

DIY Rosemary Wreath



Do you have rosemary growing in your garden? This is a fun way to use pruned pieces to freshen up your doors – either inside or out.

MATERIALS:

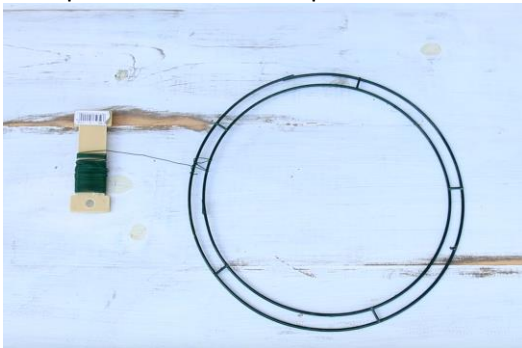
- Wreath Form - <http://amzn.to/2tPboSf>
- Paddle Wire - <http://amzn.to/2ul6QVE>
- Clear Elastic Bands - <http://amzn.to/2gRlpMr>
- Ribbon to hang finished wreath
- Pruning shears
- Rosemary plants
- Scissors

MAKE IT!

1. Prune your rosemary plants, collecting bunches of small branches about 5 inches in length.
2. Lay them on a table and collect pieces to make bunches. Secure with a rubber band. Repeat process to make many bunches that will be attached to form in next steps.



3. Take paddle wire and wrap around wreath frame as in photo.



DYI Rosemary Wreath continued...

4. Take bunch of rosemary pieces and secure on frame with paddle wire.



5. Take another bunch of rosemary pieces and overlap first bunch to the side a bit in order to fill out. Attach with paddle wire. Repeat this process, overlaying one bunch on top of another all around the wreath form.



DYI Rosemary Wreath continued...

6. Loop a piece of ribbon around top of wreath.



7. Lay another piece of ribbon in between the two strips of ribbon and tie a knot.



DYI Rosemary Wreath continued...

8. Tie a bow and fluff up.



9. Time to hang it up!



Source:

Garden Answer : <https://www.youtube.com/watch?v=fOMtFDpRt3w>

Plant of the Month – **Nasturtiums**



Nasturtium flowers give your yard a casual, cottage-garden vibe. They look beautiful climbing a fence, tumbling out of a window box, or sprawling over the ground of a rock garden.

But nasturtium aren't just pretty. They serve as valuable companion plants in a vegetable garden, and bonus: You can eat them, too. Sprinkle the blooms, leaves or unripe seed pods into a salad to add a peppery, cress-like taste. Here's what you need to know about growing nasturtium.

Botanical Name: *Tropaeolum majus*

Common Names: Nasturtium

Bloom Time: Summer, Fall

Hardiness Zones: 9 to 11, grown here during cooler seasons October to May

Nasturtium is native to Mexico and Peru, where the Inca and other native peoples ate the whole plant as a salad vegetable. Europeans brought nasturtium to the Old World in the 16th century and grew it for food as well as fragrance. Victorians used nasturtium in their [tussie mussie](#) bouquets, and they pickled nasturtium buds like capers and used them to season food.

Nasturtiums have showy flowers with a sweet fragrance. They may be single or double-blooms, and they come in a slew of colors including orange, yellow, maroon, red, pale yellow and white. You can get seed packs with mixed or single colors.

When to Plant

Nasturtiums are a cool-season annual. That means they're exhausted as soon as temperatures top 85 degrees, so grow them in early spring or fall. In Zones 2 to 8, plant them after the last spring frost for spring and early summer flowers. If you live in a tropical climate where freezes never come, plant them in the fall for winter blooms.

How to Plant

Plant nasturtiums from seed. Some gardeners soak them for a few hours before planting, like with peas and sweet peas, to help break down the hard seed coating, but it's not necessary. Plant seeds about an inch deep spaced a few inches apart and cover with soil. Label plantings, as nasturtium seedlings could be mistaken for weeds. Nasturtium grows best sown directly outdoors rather than started indoors and transplanted.

- **Water regularly**, about one inch per week. Nasturtium get ratty looking and stop blooming fast if they get too dry.
- **Do not fertilize** them. This is rule one of nasturtium care. If you overfeed them, they'll put out lots of leaves and not many flowers.
- **Clip off faded flowers** to keep them blooming.



Petite Ladybird Rose has tidy, compact mounds of blue-green foliage topped with dusky rose flowers darker spots. Height: 8"



Alaska mix variety has compact plants with alluring variegated foliage produce blooms of pretty, with peppery, orange, salmon and mahogany flowers.

You can learn more about nasturtiums at these links:

<https://www.hgtv.com/outdoors/flowers-and-plants/flowers/how-to-grow-nasturtium>
<https://www.thespruce.com/nasturtiums-cool-season-flowers-1402910>

You can learn more about using nasturtiums in the kitchen at these links:

<https://www.plantfoodathome.com/tips-for-eating-nasturtium/>
<https://www.yummly.com/recipes/nasturtium>

These Are a Few of My Favorite Things

Toni Christopher shares her favorite garden plants: *Pentas*



My favorite plant is the Penta. They come in a variety of colors (white, red, pink and lavender) and are super easy to grow.

These plants typically do well from early Spring to our first freeze. I have even had plants that continued yearlong when we have had a mild winter. The plants do well in full sun and are one of the few that thrive during our hot Houston summers.

Seedlings of Pentas sprout up in odd areas of my gardens. I have a side garden that consists of Pentas that I transplanted. Who doesn't like free bedding plants? Another bonus is that pollinators love the flowers. The only negative in my mind is deadheading the blooms - which helps keep them blooming more often - one has to dodge the bees as you do it.

There truly isn't a better bedding plant to grow in the Houston area in my opinion.



Some Videos of Note for November:

Mosquito Control that Works -

<https://www.facebook.com/InTheGardenHTX/videos/881330619485673>

THIS DATE is New Year's Day for Herbs

<https://www.youtube.com/watch?v=befOIXG2oWY>

What can You Plant in the Fall <https://www.youtube.com/watch?v=AHF4K7qejX8>

Organic Lawn Care <https://buchanansplants.com/at-the-nursery/organic-lawn-care/>

Some Articles of Note for This Season:

Growing Cut flowers in Your Vegetable Garden

<https://www.urbanharvest.org/2019/05/08/growing-cut-flowers-in-your-vegetable-garden/>

Here are the Best Flowers for a Houston Cutting Garden

<https://www.chron.com/life/article/Here-are-the-best-flowers-for-a-Houston-cutting-13281750.php>

Randy Lemmon's Organic Lawn Care Schedule

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

Leave the Leaves <https://xerces.org/blog/leave-the-leaves>



GARDEN WORKSHOP coming up...

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*

PLANTING TIME!

November

Transplant Veggies	Seeds - Direct Sow	Transplant Herbs
artichoke	arugula	chives
beets	carrots	cilantro
broccoli	garlic	dill
brussels sprouts	leeks	lemon balm
cabbage	lettuce	mint
cauliflower	mizuna	oregano
collards	radish	parsley
kale	snap peas	rosemary
kohlrabi	spinach	sage
mustard	turnips	thyme
onion		
swiss chard		



GARDEN GIRLS

	Vegetable Garden Planting Dates												FACT SHEET	
	for Harris County													
	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC	Texas AgriLife Extension Service 3033 Bear Creek Dr, Houston, TX 77084 281.855.5600 • http://harris-tx.tamu.edu	
ASPARAGUS, Crowns														
BEANS, Lima & Snap Bush														
BEANS, Lima & Snap Pole														
BEETS														
BROCCOLI, Plants														
CABBAGE, Plants														
CAULIFLOWER, Plants														
CARROTS														
CHARD, Swiss														
CHINESE CABBAGE														
COLLARDS														
CORN														
CUCUMBER														
EGGPLANTS, Plants														
KOHLRABI, Plants														
LETTUCE														
MUSKMELON, Cantalope														
MUSTARD														
OKRA														
ONION, Bulb-type sets														
ONION, Transplant for scallions														
ONION, Multipliers														
PARSLEY														
PEAS, English & Snap														
PEAS, Southern														
PEPPER, Plants														
POTATO, Irish														
POTATO, Sweet														
PUMPKIN														
RADISH														
SPINACH														
SQUASH, Summer														
SQUASH, Winter														
TOMATO, Plants														
TURNIP														
WATERMELON														

On a Lighter Note



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