



### ***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)
- **Use** your leaves in your compost and for mulching your plants. Use at least a 4- inch mulch to preserve moisture, moderate soil temperatures and reduce weed growth.

November 2023

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

**November**

*Garden Workshop* – Thursday, November 30<sup>th</sup>  
Live succulent Advent Wreath  
Location: NFC Club house  
Time: 12:30

**December –**

*Meeting* – Thursday, December 7<sup>th</sup>  
Saundra Hartgrove's garden  
**Plant Exchange**  
Time: 12:30

**January –**

*Meeting* – Thursday, January 18<sup>th</sup>  
NFC clubhouse 1:00  
guest speaker- *Lucinda Owen*  
Montgomery County Master Gardener  
Bullet Proof Plants Hardy for Inclement Weather

**February –**

*Meeting* – Thursday, February 8<sup>th</sup>  
NFC clubhouse 1:00  
guest speaker- *Alex Lekometros*  
Bungalow Blooms  
Summer Cutting Gardens

*Garden Workshop* – Thursday, January 26<sup>th</sup>  
NFC Clubhouse 12:30\*  
guest speaker- *Jen Rose*  
<https://www.jenroseart.com/beecups>  
Bee Baths & Honey Tasting \*To be confirmed

*Garden Workshop* – Thursday, February 15<sup>st</sup>  
NFC Clubhouse  
guest speaker- Kim Meyer  
Shamba Ya Amani Gardens  
Seed workshop \*\*To be confirmed

*\*Field Trip* – Thursday, February 22<sup>nd\*</sup>  
*Buchanan's Nursery*

**March –**

*Meeting* – Thursday, March 7<sup>th</sup>  
Nfc clubhouse 1:00  
guest speaker- *Lauren Simpson*  
St. Julian's Crossing  
Creating a Pollinator Paradise at Home\*

*Field Trip* – Thursday, March 21<sup>st</sup>?  
*Houston Arboretum \*Working on this*

*Garden Workshop* – Thursday, March 28<sup>th</sup>  
Location: NFC Clubhouse  
Make Your Own Easter Floral Arrangement  
guest speaker- *Pondersosa Blooms*

**April –**

*Meeting* – Thursday, April 11<sup>th</sup>?  
\_\_\_\_\_ 's garden 1:00  
guest speaker- *David Creech*  
President Azalea Society of America  
Azaleas 101

## **ABOUT OUR MARCH MEETING....**

### **“Creating a Pollinator Paradise at Home”**

Calling all neighbors! Pollinators and other wildlife face many challenges to their survival, and they need our help. The good news is that we can take simple steps to help them—right here, right now, right in our own gardens. In this presentation, Lauren Simpson introduces our pollinators and shares simple techniques for transforming our own garden into a beautiful, native-plant paradise—one that supports wildlife and pleases neighbors!



(Native-plant seeds from the speaker’s own gardens will also be shared.)

\*Photo courtesy of University of Houston Law Center

BIO: Since early 2015, and in her individual capacity, Lauren Simpson has transformed her home gardens into a wildlife-friendly habitat, currently a Certified Wildlife Habitat, Monarch Waystation, Certified Monarch Garden, and Certified Butterfly Garden. She promotes insect conservation and habitat gardening through presentations, events, interviews, and articles, as well as through a website and Instagram and Facebook communities under the appellation “St. Julian’s Crossing Wildlife Habitat”—the name adopted for her family’s Monarch Waystation. Ms. Simpson is a member of local chapters of the Native Plant Society of Texas (NPSOT), Native Prairies Association of Texas, and North American Butterfly Association. She has also received Level 1 and Level 2 certifications through the NPSOT Native Landscape Certification Program (NLCP), has attended the “Monarch Conservation Workshop: Train the Trainer” training, and chairs the NPSOT subcommittee for the NLCP Advocacy companion class. Independent of her naturalist activities, Ms. Simpson is a Clinical Associate Professor at the University of Houston Law Center, teaching Lawyering Skills and Strategies (LSS). She is a spring 2016 recipient of the University of Houston Teaching Excellence Award (Instructor/Clinical category); one of three 2018 AALS Teachers of the Year selected by the Law Center; and the 2017, 2018, 2019 (co-recipient), 2021, 2022, and 2023 Student Bar Association Professor of the Year for Law Center faculty teaching in the part-time program. In spring 2023, her LSS team had the honor of receiving the 2023 UH Group Teaching Excellence Award



## Garden Happenings this Month



Glass in Flight, by Tucson artist Alex Heveri, makes its Houston debut with 21 steel and hand-cut Dalle de Verre glass sculptures of gigantic, realistic insects — including butterflies, dragonflies, and beetles — in the Susan Garver Family Discovery Garden. Sunlight through the colored glass mimics the transparency and iridescence of insect wings, intensifying the illusion of movement and life. Glass in Flight is included in the cost of general admission to the Houston Botanic Garden. Visitors can also explore the display gardens, natural ecosystem areas, and walking trails on the Garden's 132-acre site.

[https://hbg.org/series/glassinflight/?gad\\_source=1&gclid=Cj0KCQiAgK2qBhCHARIsAGACuznVWAIsvmYDZ9CMsDk5gOfvDzzB65TA8OuhNSFLePvn1nSNEHdr2YkaAmAEALw\\_wcB](https://hbg.org/series/glassinflight/?gad_source=1&gclid=Cj0KCQiAgK2qBhCHARIsAGACuznVWAIsvmYDZ9CMsDk5gOfvDzzB65TA8OuhNSFLePvn1nSNEHdr2YkaAmAEALw_wcB)

## Houston

### Plant Market

Do Your Holiday Shopping at the Garden

WHEN

November 12, 2023 10:00 am -

November 12, 2023 3:00 pm

CATEGORY

[Horticulture & Gardening](#)

[Get Tickets](#)

The Houston Plant Market will bring a variety of local plant, craft, art, and food vendors to the Garden, just in time for holiday shopping season. Access to the Houston Plant Market is included in general admission to the Garden. Members can use the number of free admissions associated with their membership level to shop the market at no additional charge. *Houston Botanic Garden offers free parking for most events, which are often held in climate-controlled environments, rain or shine. If you have specific questions, please email [education@](mailto:education@hbg.org)*



# Wine & Wreaths

Make Your Own Holiday Décor



## WHEN

November 19, 2023 2:00 pm -

November 19, 2023 4:00 pm

## CATEGORY

[Arts & Culture](#)

[Get Tickets](#)

Katherine McDaniel, founder and director of Synkroniciti, an incubator for arts and creativity, will help you turn a combination of found natural objects and accessories into a beautiful 14" wreath suitable for gifting, or hanging on your own front door or interior wall, this holiday season. Bring your own pair of scissors and any personal accessories you would like to add to your wreath, beyond the materials provided.

Non-member fee of \$35 includes general admission to the Garden, one 14" wreath and decorating materials, and wine. Garden

members receive a \$10 discount.

This is a great collaborative craft for adult family members, friends, and/or couples. For adult pairs / groups, the additional helper(s) will need a general admission ticket(s) of their own to help craft the one take-home wreath included with class registration.



Urban Harvest

**HERBS FOR POLLINATORS & PEOPLE**

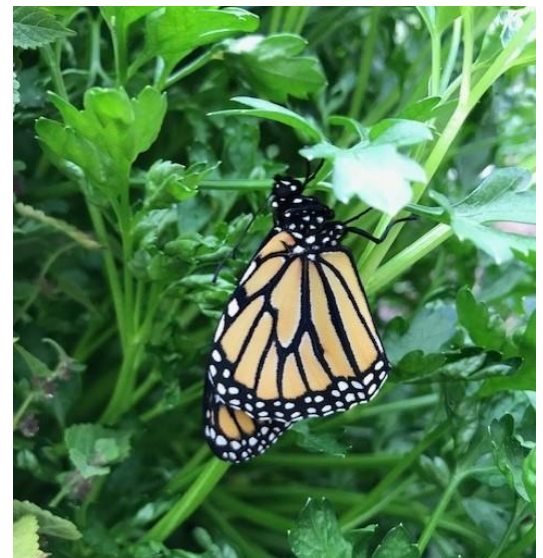
**SATURDAY, NOV. 18, 2023 9:30 - 11:30 AM**

**ANGELA CHANDLER**

**ZOOM LIVE CLASS**

**\$20**

[https://www.urbanharvest.org/stec\\_event/herbs-for-pollinators-people-plus-ask-the-expert/](https://www.urbanharvest.org/stec_event/herbs-for-pollinators-people-plus-ask-the-expert/)



## Garden to Kitchen – *use apples to make some holiday Cocktails*

Thanks to Chris Grow for sharing her cocktail expertise!

\*See pages 8 & 9 for recipes for pumpkin butter and apple butter



### Thanksgiving Sangria

#### Ingredients

- 1 750 ml bottle of dry white wine ( PG or SB)
- 1 cup apple cider
- 1/2 cup brandy
- 1/2 cup pumpkin butter (or apple butter)
- 1/4 cup lemon juice
- 2-4 Tbls pure maple syrup
- 2 honey crisp apples, sliced
- 2 blood oranges, sliced
- 1 cup pomegranate arils
- 3 cinnamon sticks
- 1-2 (12 ounce) ginger beers
- star anise for garnish (optional)

#### Directions

In a large pitcher, combine all the ingredients except the ginger beer. Stir and then place in the fridge until chilled. Before serving, add the ginger beer. Fill each glass with ice and pour the sangria over the ice. If desired top with more ginger beer. Drink up!





## Thanksgiving Cider Punch

### Punch:

8 cups apple cider  
1 cup vodka  
1/2 cup apple butter  
4 dashes orange bitters  
4 cinnamon sticks  
1 bottle champagne  
2 bottles ginger beer  
2 apples sliced

### Cinnamon sugar rim:

2 tbs coarse sugar  
3 tbs brown sugar  
3/4 tsp cinnamon  
orange juice  
star anise

In a large pitcher, combine the cider, vodka, apple butter, and bitters. Stir until combined. Add the cinnamon sticks and star anise. Chill until ready to serve. Dip glasses in the cinnamon sugar rim before serving. Enjoy!

## 20-Minute Pumpkin Butter

Easy, 20-minute pumpkin butter with just 8 simple ingredients! Creamy, thick, flavorful, and naturally sweetened! Perfect for spreading on fall treats. [https://minimalistbaker.com/wprm\\_print/35477](https://minimalistbaker.com/wprm_print/35477)



### Ingredients

- 2 15-ounce cans pumpkin purée (not pumpkin pie filling)
- 2/3 cup coconut sugar or muscovado sugar (or sub organic brown sugar)
- 1/4 cup maple syrup (Grade A is best)
- 1/2 cup unsweetened apple juice
- 1 Tbsp lemon juice
- 2 1/2 tsp [pumpkin pie spice\\*](#)
- 1/2 tsp ground cinnamon
- 1 pinch sea salt

### Instructions

Add all ingredients to a large saucepan or pot over medium-high heat and stir to combine.

1. Once it begins bubbling, reduce heat to low and simmer. You're looking for a frequent bubble, so if there isn't much going on at the surface, increase heat to medium-low heat. If bubbling too vigorously, reduce heat to low.
2. Cook, uncovered, for 15-20 minutes, stirring occasionally. This is 20-minute pumpkin butter, but if you have more time, leaving it on the stove for another 5-10 minutes will only deepen the flavors and thicken the texture. However, 20 minutes was about perfect!
3. Taste and adjust seasonings as needed, adding more coconut sugar or maple syrup for sweetness, lemon juice for acidity, cinnamon or pumpkin pie spice for warmth, or salt to balance the flavors.
4. Once completely cooled, transfer to a large glass container and store in the refrigerator for up to 2 weeks, sometimes more (depending on the freshness of your ingredients). Freeze for 1 month.
5. Pumpkin butter is a delicious addition to fall goodies like waffles, pancakes, pumpkin bread, butternut squash banana bread, or oatmeal! Enjoy straight from the fridge or let it warm to room temperature before adding to items like waffles or pancakes.

### Notes

\*If you don't have pumpkin pie spice, use this DIY blend: 2 tsp ground cinnamon, 2 tsp ground ginger, 1 tsp ground nutmeg, 1/2 tsp ground cloves.

\*Adapted from [All Recipes](#).





## 1-Pot Apple Butter (Date-Sweetened!)

Incredibly delicious apple butter made in 1 pot with 5 wholesome ingredients! Apples turn to sauce then caramelize and thicken into a spread that's perfect for toast, oats, baked goods, and more!

<https://minimalistbaker.com/1-pot-apple-butter-date-sweetened/>

### Ingredients

- 6 medium honeycrisp apples, peeled, cored, and chopped into bite-size pieces (sweet apples are best // for tart apple butter, use Granny Smith // organic when possible // for more texture and fiber, leave the skin on — we peeled half)
- 2-3 pitted medjool dates
- 1 tsp ground cinnamon
- 1/2 tsp ground ginger (or sub 1 tsp fresh ginger)
- 1/2 cup water
- 1 Tbsp lemon juice or apple cider vinegar (for preserving / keeping fresh longer / tartness)

### Instructions

1. To a large pot or Dutch oven, add chopped apples (peeling optional), pitted dates, cinnamon, ginger, water, and lemon juice or apple cider vinegar. Stir.
2. Cover and cook over medium heat for about 20-30 minutes, or until the apples and dates become so tender that they're easy to mash. Once the mixture reaches this point, turn off the heat so you can mash or blend.
3. If you peeled your apples, you should be able to use the back of a wooden spoon or a potato masher to mash into a loose sauce. If your apples were unpeeled, you'll need to use an immersion blender, food processor, or high-speed blender to pulverize the skins and turn the mixture into applesauce.
4. Once you have applesauce, it's time to turn it into apple butter by cooking in the same pot over medium-low heat for ~1 hour 30 minutes to 2 hours, stirring every 8-10 minutes, until it thickens and caramelizes. NOTE: At the beginning of simmering, you'll need to cover your pot partially with a tilted lid to avoid splattering while still allowing moisture to escape. As the liquid evaporates, you can uncover to allow steam to fully escape, which helps the mixture caramelize and thicken.
5. You'll know your apple butter is done when it's rich and golden brown in color, is sweet to the taste, and is reduced by ~1/3 to 1/2 of its original volume. It will also start sticking to the bottom of the pan near the end, which is a good sign. The longer it cooks, the more intensely caramelized and concentrated it will become (a.k.a., thicker and more flavorful).
6. Enjoy fresh, or store cooled leftovers in the refrigerator for up to 1-2 months, or in the freezer up to 6 months. Can be enjoyed cold or reheated in the microwave or on the stovetop over low heat until hot (add more water as needed if dry). Apple butter is delicious on toast, pumpkin bread, oatmeal, pancakes, and waffles and in baked goods, smoothies, and more.

**GARDEN CREATIONS*****Homemade Fire Starters****Homemade  
Fire Starters*

Add some of your dried flowers, some cinnamon, pinecones and other finds to create these fire starters for some autumn vibes or for Christmas gifts.

The recipe comes from [scienceofessentials](https://www.instagram.com/p/CxOiG_hyRdu/), who assures us that “These smell heavenly and they make an easy thoughtful gift! This recipe is inspired from the website: inspiredbycharm.com however I adjusted and added essential oils their amazing recipe “ [https://www.instagram.com/p/CxOiG\\_hyRdu/](https://www.instagram.com/p/CxOiG_hyRdu/)

**MATERIALS:**

- 6 cups beeswax pellets or soy flakes
- 12 cotton or wood candle wicks
- Dried flowers, mini pinecones, pine or cypress sprigs, dried lavender or rosemary, cinnamon sticks, anise etc.
- Optional: 36 drops of cinnamon bark essential oil or essential oil of choice
- 12 silicone cupcake molds
- Baking sheet

**MAKE IT!**

1. Preheat oven to 300 degrees
2. Place silicone cups on baking sheet





3. Fill each cup 3/4 full with beeswax pellets
4. Place sheet into oven until wax is melted (about 8-10 minutes)

5. Once wax is melted, remove baking sheet from oven
6. Add 3 drops of cinnamon bark essential oil to each cup and stir gently to combine (optional)
7. Working quickly, start by adding a wick to each cup. Then dress with natural items making sure they are partially submerged so they stick into the starter.







8. Leave to cool at room temperature.  
Once solidified remove from baking cups.

9. Store in mason jar or basket near fireplace.

**To use: place starter at bottom of wood burning fireplace (or your chiminea) with logs on top and light wick.**



## Plant of the Month – SAGE

from Harris County Master Gardeners' newsletter Urban Dirt

<https://hcmga.tamu.edu/2023-urban-dirt-newsletter/>

URBAN DIRT • NOVEMBER 2023

### HERB OF THE MONTH

## Sage (*Salvia officinalis*)

by Karen McGowan, Master Gardener

The single herb most commonly associated specifically with the holidays might be this month's featured, sage. Sage's velvety texture and soothing color tone make it an excellent edible to pair with the season's ornamental garden colors.



Sage

An aromatic, woody perennial in the mint (*Lamiaceae*) family, sage is native to the shores of the northern Mediterranean, where it has been used for thousands of years both for medicinal and culinary purposes. Over the years, "sage" has come to mean "wise" or "a wise or learned person." The plant's scientific name, *Salvia*, means "to be in good health", "to save", or "salvation" while *officinalis* is an old reference to an herb store, pharmacy, or drugstore.

There are a multitude of different cultivars of sage, differing in leaf size, plant habit and leaf color. The purple or golden varieties make fantastic ornamental houseplants. Smaller plants than the green or gray varieties, the flavor of the purple and golden sage plants' leaves is just as good. Some of the more commonly offered varieties include:

- **Golden sage 'Aurea'** – has chartreuse-yellow leaves enhanced by dark green areas around the veins. Only hardy to zone 6.
- **Berggarten'** – was discovered growing at the Berggarten Mansion in Germany. It has larger-than-average, gray-blue silvery, round leaves and a bushy habit that stays full down to the base of the stems. It is mildew resistant. Hardy to zone 5.
- **'Icterina'** – has golden variegated leaves and is used mainly as an ornamental.

- **'Compacta'** – has smaller leaves and more compact habit than regular sage, growing only 10 inches high, but with the same sage flavor. It is excellent for small areas, rockeries, and borders. It is propagated by cuttings only; seeds are unavailable.
- **'Holt's Mammoth'** – is similar to the standard variety but the leaves are larger.
- **Purple sage ('Purpurea' or 'Purpurascens')** – has purple leaves that are strongly flavored and grows 18 inches tall. It is also nice as an ornamental to complement yellow blossoms in the garden. Not as winter hardy as common sage (only to zone 6).
- **'Tricolor'** – has green leaves edged in white and with rose streaks. It can be grown as a houseplant and is not as hardy as common sage (only to zone 6).

Sage can be successfully grown here in Texas year-round, placed in well-drained soil in full sun or partial shade, bearing in mind that the plant does need some shelter from hot afternoon sun, in the warmest months.

Once sage is established, it usually does well on rainfall alone. Well-drained soil is key; some growers even suggest planting sage on a small mound. The plant is susceptible to nematodes and root rot.

Since I am a landscape designer as well as a chef, have a mind toward functional, edible beauty. Hands down, my favorite go-to edible plant to combine with holiday color is sage. The bright pops of color available just now in, for example, seasonal cyclamen, pairs for an absolute design win with sage. And, being able to hand harvest directly into holiday dishes lends flavor, texture, and aroma sings of the season. Enjoy!



Sage

#### References:

<https://hort.extension.wisc.edu/articles/sage-salvia-officinalis/#:~:text=Sage is an attractive culinary garden sage, or garden sage>  
<https://www.britannica.com/plant/sage-plant>  
<https://extension.uga.edu/publications/detail.html?number=B1170&title=herbs-in-southern-gardens>



## **The Good the Bad and the Ugly – insects in the garden -**

from Harris County Master Gardeners' newsletter Urban Dirt

<https://hcmga.tamu.edu/2023-urban-dirt-newsletter/>

URBAN DIRT • NOVEMBER 2023

### 'BUG' OF THE MONTH

## Crape Myrtle Bark Scale

Article and photos by Debra Caldwell, Advanced Master Gardener: Entomology

Our beloved crape myrtles have been hit by a double whammy of cold winter temperatures and a very hot dry summer. Because they are so stressed, they are susceptible to an invader called the crape myrtle bark scale, *Acanthococcus* (= *Eriococcus*) *lagerstroemiae*.



Crape Myrtle bark scale and black sooty mold.

These sap sucking insects are native to Asia but first appeared in Dallas, Texas in 2004 and now have reached us in Harris County. Like aphids, they excrete honeydew, a sugary waste, that provides food for a type of fungus called black sooty mold. The bark and leaves of the crape myrtle turn black as the mold spreads. The white scale insects are easy to see on the black background. Females are larger and oval shaped, while the males are smaller and longer. When you squash them, they 'bleed' pink liquid.

Adult females cover their bodies and cluster of eggs with a mat of white threads. They don't have wings and are immobile. CMBS males have wings and fly to mate with females. After mating, the females lay eggs which hatch into immature larvae. They are small, pink and are referred to as 'crawlers' because they move. Unfortunately, the insects have found other hosts in our landscapes including pomegranates and persimmons, fig and apple trees, boxwood, hackberry, St John's wort, and beautyberry.

What should you do if you find scale on your crape myrtles? Maybe nothing! Although the scale and the black sooty mold are very unattractive, your crape myrtle probably won't be harmed. The vigor of the tree and the number of flowers might be reduced, but the tree will survive.



Crape myrtle bark scale.

You can try physical control by washing the trunk and limbs with a soft brush and soapy water. This method has the advantage of removing crawlers and adults as well as cleaning off the black sooty mold. Natural predators, such as lady beetles gobble up the crape myrtle scale insects. One study showed that they can remove as much as 75% of the CMBS.

For heavy infestation, an application of a soil drench of a systemic pesticide can be done in spring when the crawlers are at their peak beginning in March, when buds break, through early May. Imidacloprid or Dinotefuran are recommended by AgriLife Extension. Carefully read and follow directions before using any pesticide. Also be aware that these pesticides can be harmful to bees and other beneficial insects.

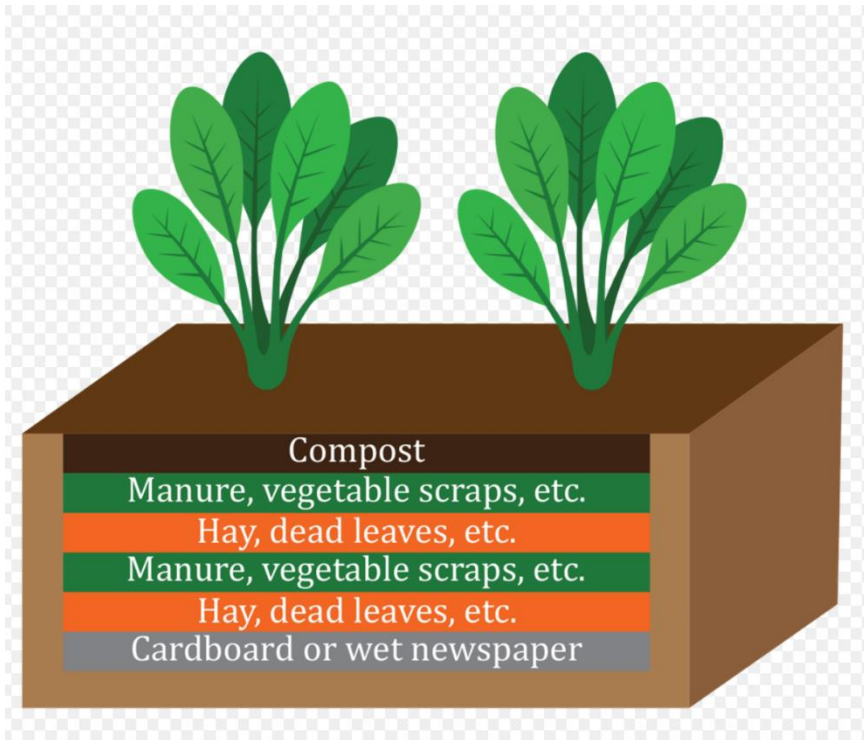
As always, your best line of defense is to reduce stress on the plants by watering, mulching, and fertilizing properly and providing good air circulation. If you find CMBS on your crape myrtles or other plants, you can report them to the Crape myrtle Bark Scale Team at <https://stopcmbs.com/report/>.

References:  
<https://extensionentomology.tamu.edu/insects/crapemyrtle-bark-scale/>  
<https://citybugs.tamu.edu/files/2010/05/EHT-049-Crape-myrtle-bark-scale.pdf>



## *These Are a Few of My Favorite Things*

Want to try a new garden bed – as Melissa Endicott explains a Lasagna Garden can make it easier.



Do you have an overgrown, weedy planting bed or want to add a new planting bed? Consider using a lasagna bed to improve your soil health, eliminate the need for tilling, and create great planting soil as you go.

We used this method in the new vegetable garden for our school. The former school garden was in disrepair and overgrown with Bermuda grass. In late spring we started solarizing the entire garden area. The beds were trimmed as much as possible. A clear 6 mm clear plastic was laid across the entire area. It's best to lay the plastic after

a rain or thorough watering. The edges were all secured with cinderblock although you could bury your edges. The goal is to keep the heat and moisture in and basically cook the plants underneath. The clear plastic still allows seeds to sprout allowing you to kill those too. The plastic was left in place all summer and removed just before starting our new beds. If it had been anything other than Bermuda grass (it's terribly invasive and persistent) I would have gone straight to the lasagna bed method.

To create a new bed, lay out a layer of overlapping cardboard where your new bed will go. A cardboard knife is very helpful in shaping your curves and edges. You can remove the grass below, or lay it directly on top of the grass or weedy area. Wet the cardboard and walk around on it to pack it down. Add another layer of cardboard (or newspaper) and wet it also. If you are building your bed on a slope or they won't lay flat, you can use a few landscaping pins to keep them in place.

The next layer on top of the cardboard will be a thick organic layer. Use what you have already on hand- I've used branches, shredded leaves, grass clippings, unfinished compost etc. If you are going over a sturdy grass or heavy weed layer, add another layer of cardboard. Add another layer of organic material on top of that cardboard. Water each layer thoroughly as you add them. This helps pack it down and make sure everything is in good contact. If you have kids helping, have them jump all across it. Once you have built enough layers, you will top with your

planting mix and finished compost. Water well. You can plant shallow rooted plants or seeds in the top layer of soil. Deeper rooted plants should be planted later (several months), or you may need to cut through the cardboard. Keep your bed damp to help break in the bed.

In the beds we are building this fall, we will be planting a mixed cover crop using red clover, hairy vetch, peas and nasturtiums. In the spring we will “chop and drop”. That means we will cut off the plant tops, leaving the roots in the soil. The plant tops will be laid on the soil to create a mulch layer and return the organic material to the soil.

This lasagna method eliminates the need to remove the underlying grass, eliminates tilling, provides a natural weed barrier, and improves the soil health. An added benefit is that earthworms love corrugated cardboard and will happily move into your new garden bed. Just to be sure to leave a 2 foot gap around any trees to minimize your chance of smothering their roots. Give a lasagna bed a try this season!





## ***Some Videos of Note for November:***

Unlock the Secret to Propagating Rosemary: Expert Tips Revealed! -

<https://youtu.be/2qAZyAEmfR0?si=C7055PFCmEVBMICW>

Forcing Paperwhites and Other bulbs <https://www.southernbulbs.com/forcing-paperwhites-and-other-bulbs/>

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

How to Care for a Christmas Cactus <https://www.youtube.com/watch?v=FFX787RGwgI>

## ***Some Articles of Note for This Season:***

**Camellias Add Cool Season Color to the Houston Garden**

<https://www.houstonchronicle.com/life/gardening/article/Camellias-add-cool-season-color-to-the-Houston-15683250.php>

**How to Grow Spring Bulbs in Houston**

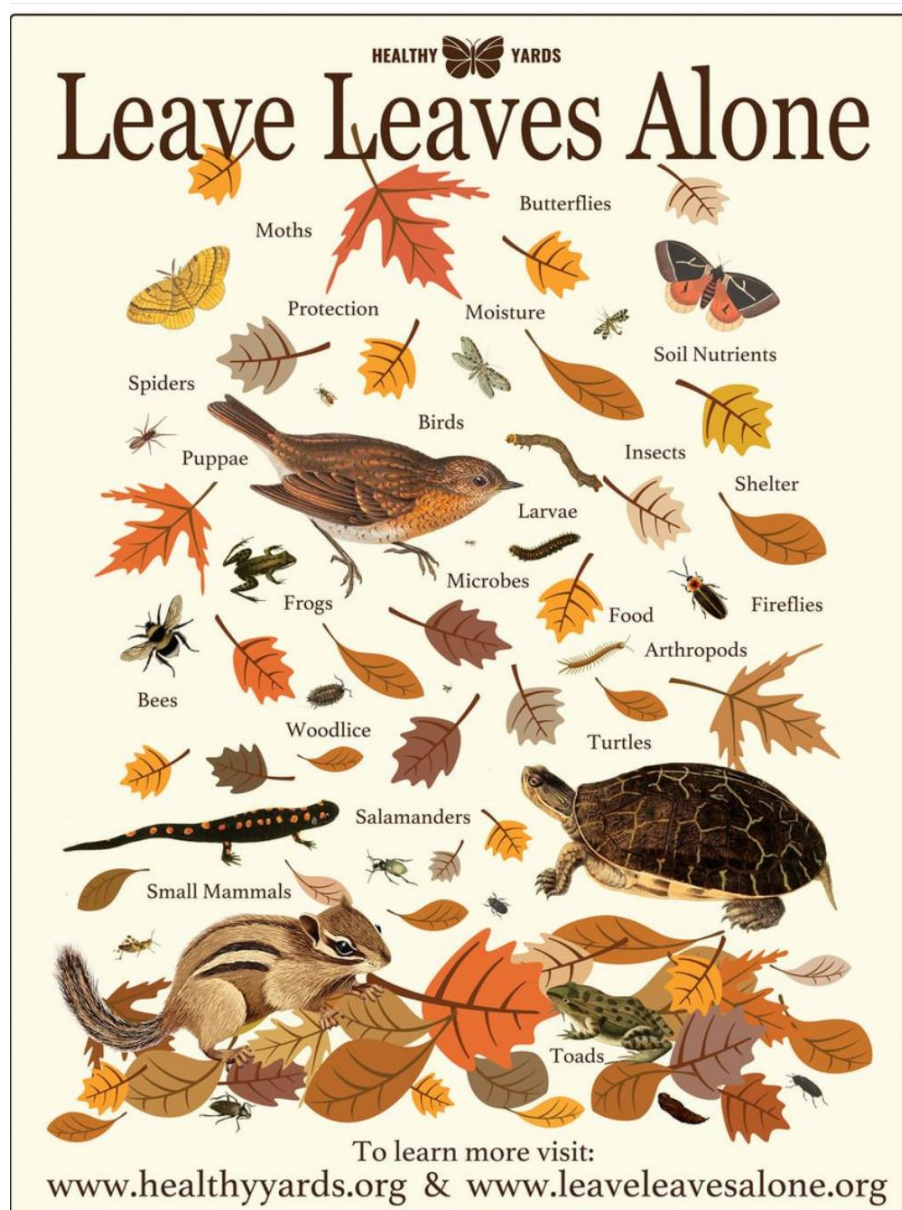
<https://www.houstonchronicle.com/life/gardening/article/How-to-grow-spring-bulbs-in-Houston-15698609.php>

**Ready to Plant. Say happy Holidays with Amaryllis.**

<https://www.houstonchronicle.com/life/gardening/article/Say-happy-holidays-with-amaryllis-15754972.php>

**Leave the Leaves**

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





# PLANTING TIME!

## WHAT TO PLANT

NOVEMBER | HTX



Learn To Bloom  
YEAR-ROUND GARDENING

Kale Arugula* Radishes* Cabbage Cauliflower Broccoli Bok Choi Mustard	Rosemary Thyme Oregano Sage  Lettuces**  Spinach Swiss Chard Beets*	Cilantro** Carrots* Parsley Dill Fennel  Peas*  Chives Garlic Onions
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\*start from seed      \*\*start from seed or plant

growing gardeners

## WHAT TO PLANT

KITCHEN GARDEN FLOWERS

NOVEMBER | HTX



Learn To Bloom  
YEAR-ROUND GARDENING

<b>Edible Flowers</b> Calendula Nasturtium Pansy Viola	<b>Cut Flowers</b> Snapdragons Stock Dianthus Anemone* Ranunculus*
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\*start from corn need to plant ASAP

growing gardeners

	Vegetable Garden Planting Dates for Harris County											
	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
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 setes												
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**

