

THE GREEN THUMB GARDEN CLUB OF DALLAS

www.thegardenclubofdallas.com



VOLUME LXXXVIII, Number 4

DALLAS, TEXAS

April 2025

Garden Club Meeting

April 16, 2025 6:30 pm at the "J"

Speaker: Greg Clopton Topic: Soils and Landscape



Greg is not only a Master Gardener, a past club President, but also a National Treasure.

Visitors Welcome

CLUB MEETING LOCATION

At the Jewish Community Center, Big D room.

7900 Northaven Road, Dallas — Next to North Haven Gardens. Directions: From southbound U.S.75, Northaven Rd. is second street south of Forest Ln. turn west. From Hillcrest Rd. Northaven is fourth street north of Royal Lane, turn east.

President's Message

April is probably our busiest spring month. Even in colder climates, plants start to wake up. This brings a



feeling of hope and relief from the cold. Here in North Texas, spring lasts for a short time. It goes from cold to hot before you know it. There is so much work to be done. Gardens need to be cleaned up. The soil needs to be worked. Seeds and new plants need to get in the ground before it becomes too hot. Then, as the temperature rises, there is mostly maintenance and harvesting. Enjoy

ing the way your garden looks before it becomes a jungle.

April has some important days. April 7th is **No Housework Day**. Feel free to skip the chores indoors, although I figure many will be working in the garden.

April 19th is **Hanging Out Day**. It means hanging your clothes on the line instead of using the dryer to focus on saving energy. I'm guessing the gardeners will be 'hanging out' while working in the garden.

April 20th is **Easter Sunday** this year. Whether you celebrate or not, you can still eat some marshmallow peeps and carrots, grown in the garden.

pril 22 is **Earth Day**. Obviously, we will all be enjoying this day outside. You can probably find me in the garden. Plant a tree?

April 25th is Salute to **DNA Day**. The published discovery of DNA was recognized this day in 1953. Over thousands of years, only 72 years ago, the makeup of almost everything was discovered. My DNA stands for 'Don't Neglect Appreciation". For me, it's to remember to appreciate the abilities and energy that I have. You can find me in the garden.

As May comes around, it might just be time to rest. Of course, in the garden.

Remember that if you have a friend join, you will have your next year's dues waived. Also, please patronize our advertisers!

<mark>–-</mark> Anna

THE GREEN THUMB

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Web sites

Garden Club of Dallas New Web Page <u>www.thegardenclubo</u>fdallas.com

National headquarters: www.tgoa-mgca.org — Select "**Members Only**"; log on with password: '**Iily**'

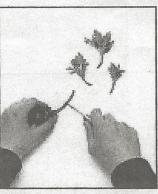
American Horticultural Society: www.ahs.org — log on with password: '**dogwood**'

PROPAGATING PERENNIAL HERBS

By MAC MCGREW

Some herbs are easily grown from seeds, but others may take a long time to germinate. To save time you may want to propagate them from existing plants. There are several successful ways to do this; by stem cuttings, root division or layering.

Stem cuttings work well with various herbs such as, lavender, mints, thyme, oregano or sage. These cuttings should be taken during the spring or summer. The best way to do this is to select tender segments from the plant that are about six inches long with four or five leaves along the stem. Make an angular cut. Then remove



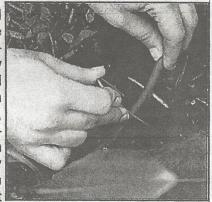
the excess leaves and dip the cut end into a rooting hormone and plant very deep into a seed starting mix. Cover loosely with a plastic bag and place in a cool spot away from sunlight. Monitor the cuttings carefully. You may need to add water occasionally. In a few weeks if you have any new leaf growth that indicates successful rooting. Repot the plants into a larger container filled with regular potting soil and gradually expose the new plants to full sunlight.

Root division may be the simplest way to propagate many of the perennial herbs such as

rosemary, lantana, fennel or marjoram. To accomplish this, dig up the plant's whole root system. Either pull the roots apart into individual sections or cut the roots into several pieces and plant them in other parts of the garden. The best time to do this is in the fall. This gives the plants time to establish themselves for a good start in the spring.

Layering involves selecting a suitable trailing

stem from a perennial herb plant and tying it down in the soil thus encouraging it to form new roots. This method works well with herbs such as sage, marjoram and winter savory. Make a slanting cut halfway through the stem and place this cut



portion just below the soil surface using a small piece of wire as a staple to hold the cut in place. Cover with soil and water well. When this cut develops new roots, cut the stem from the mother plant and transplant it into another part of the garden.

This is an excellent way to establish your new herb garden.

THE GREEN THUMB

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Cowgirl Casserole

Ingredients

- 1 tablespoon vegetable oil
- 1 medium white onion, diced
- 1 medium red bell pepper, dicedcan condensed cream of mushroom soup
- 1 (10.
- 1 medium green bell pepper, diced
- 1 (10.5-ounce) 5-ounce) can condensed cream of chicken soup
- 1 (10-ounce) can diced tomatoes with green chilies
- 1 cup chicken broth
- 2 tablespoons sour cream
- 2 teaspoons ground cumin
- 1 teaspoon ancho chili powder
- 1/2 teaspoon dried oregano
- 1/4 teaspoon chipotle chili powder
- 1 (3-pound) chicken, cooked and shredded or cut into chunks
- 1 (8-ounce) package cheddar cheese, shredded 10 (6-inch) corn tortillas, cut into quarters

Directions

Step 1 - Preheat the oven to 350 degrees F.

Step 2 - Grease a 9x13-inch baking dish.

Step 3 - In a large skillet over high heat, heat the vegetable oil.

Step 4 -Add the onion, the red bell pepper, and the green bell pepper to the hot oil and sauté until they are warmed through, about 2 minutes.

Step 5 -Transfer the pepper mixture into a large bowl.

Step 6 -Add the cream of mushroom soup, the cream of chicken soup, the tomatoes with green chilies, the chicken broth, the sour cream, the ground cumin, the ancho chili powder, the oregano, and the chipotle chili powder to the pepper mixture and mix until well-combined.

Step 7 -At the bottom of the prepared baking dish, add enough of the sauce mixture to thinly cover it.

Step 8 -Add 1/2 of the shredded chicken, 1/2 of the sauce mixture, 1/3 of the cheddar cheese, and 1/2 of the tortillas.

Step 9-Repeat the layers once, using the remaining chicken, all but 1/2 cup of the sauce mixture, 1/3 of the cheddar cheese, and the remaining tortillas.

Step 10 -Evenly spread the remaining 1/2 cup of sauce mixture over the tortillas.

Step 11 -Evenly sprinkle the remaining cheddar cheese over the casserole.

Step 12 -Bake the casserole until it is bubbling, about 40 minutes.



Submitted be Connie Grossman

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This club welcomes beginner "wannabe" as well as experienced gardeners. We all can learn something about gardening at each meeting.

<u>Visitors are welcome</u>. Membership is open to men and women, teenagers and young adults. \$50 annual dues includes *The Green Thumb* and membership in the national organization: Gardeners of America/Men's Garden Clubs of America.



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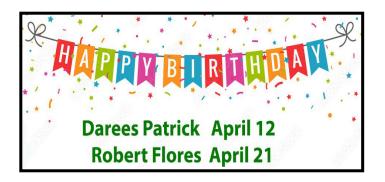
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Club Meetings 6:30 pm at the "J" April 16, 2025 Greg Clopton

Board Meetings 7:00 pm

April 10, 2025 Laurie Pessetto 's Home 508 West Shore Dr. Richardson, Texas 75080





March Winner Mike Rector

> Bruce Miller \$50.00 Gift Certificate

Welcome New Members

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National headquarters: www.tgoa-mgca.org — Select "**Members Only**"; log on with password: '**lily**' American Horticultural Society: www.ahs.org log on with password: '**dogwood**'



THOUGHTS ON HABITS

"NOTHING SO NEEDS REFORMING AS OTHER PEOPLE'S HABITS." MARK TWAIN

"GOOD HABITS RESULT FROM RESISTING TEMPTATION." ANCIENT PROVERB

"THE CHAINS OF HABIT ARE TOO WEAK TO BE FELT UNTIL THEY ARE TOO STRONG TO BE BROKEN." SAMUEL JOHNSON

"SOME PEOPLE ARE ALWAYS GRUMBLING BE-CAUSE ROSES HAVE THORNS; I AM THANKFUL THAT THORNS HAVE ROSES."

- ALPHONSE KARR

GARDENING THROUGH THE AGES WITH THE SAGES

"My garden is an honest place. Every tree and every vine are incapable of concealment, and tell after two or three months exactly what sort of treatment they have had."

-Ralph Waldo Emerson, 1803-1882

"Open afresh your round of starry folds ye ardent marigold." —John Keats, 1817

"How fair is a garden amid the trials and passions of existence." —Benjamin Disraeli, 1804-1881

"But though an old man, I am but a young gardener." —Thomas Jefferson, in a letter, 1811



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