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SATURDAY 27 AUGUST



GREATER DALLAS ORGANIC GARDEN CLUB

Editor's Note

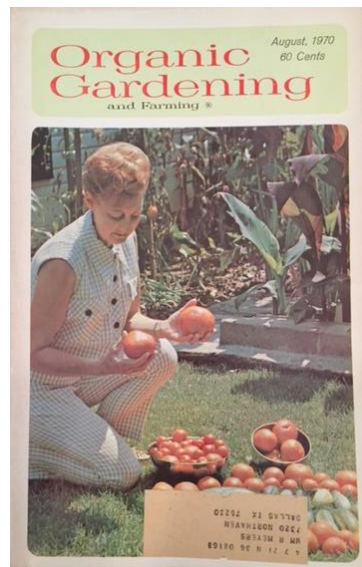
Hello Gardeners!

Fall is coming and there is plenty to do in the garden! In between garden chores, several important events are coming up for GDOGC.

The Fall Garden Tour (members only) is coming Saturday, October 15, and the tour will take place in Dallas in the Hillcrest Road/Forest Lane area. Diane Glass will graciously be our hostess for lunch at last garden we tour that day. Before that we will see lovely private garden, as well as the new REAL garden at Preston Hollow Elementary (see the article this issue). A treat for all gardeners!

The annual Seed and Plant Exchange (also members only) takes place on Sunday, October 23. We ask members to begin collecting seeds from their gardens *right now*. Place your seeds in paper envelopes (not plastic bags due to moisture/mold issues), label the seeds with the plant's name and your initials or name in case someone has a question about the plant. Besides seeds, members can also bring plants, bulbs, (labeled please) and garden-related items. Be

Back in the Day



In August, 1972 Organic Gardening dedicated the issue to a special report: "Marketing Organic Foods in the 1970's". Back then these shops were mostly mom-and-pop stores, but chains were starting as well. At the first Organic Foods Symposium Henry Rosenberger, head of the 30-shop chain of Nature Food Centres stated: "So we come to the question of 'Why does a business that has gone along for many years (health food business started around the turn of the century)-

prepared for mayhem!

For more information:

<http://www.dianeseeds.com/saving/flower.html>

http://www.rodalorganiclife.com/garden/beginners-guide-seed-saving?cid=isynd_ROLFacebook_0522

<http://www.seedsavers.org/>

<http://www.howtosaveseeds.com/>

The Holiday Party is usually in early December; the date and the venue have not been determined. Plan to enjoy great home cooked food and a wonderful gift exchange. Always a rousing time!

Allison Liddell, newsletter editor.

Greater Dallas Organic Garden Club

Great Links

Things to do in the garden in Fall

<http://www.motherearthnews.com/organic-gardening/fall-garden-vegetables-zmaz09aszraw.aspx>

The list of Asian vegetables to grow in Dallas

<http://www.gdogc.org/informationarticles/organic-gardening.html>

Fall garden clean-up ideas

<http://www.rodalorganiclife.com/wellbeing/fall-garden-cleanup>

<http://empressofdirt.net/important-fall-garden-tasks/>

why has it all of a sudden become so dynamic- why is there an explosion in the health food industry?' Five years ago," Tosenberger explained, "I went to, to the Soho district on Carnaby Street, and I received a real shock. I found that there were several vegetarian restaurants that were very modern, very up-to-date, and were thriving. And who was the market they were catering to but the young people! These were people from 15-25 who filled these places to overflowing... This was a real shock to me because, through the years, our market had always been people 45 years of age and older. People never came to health food stores until they had to. They didn't come, as the government has said, as a substitute for other medical measures, they came as a last resort, after they tried everything else." So the boom in organic foods was related to a change in lifestyle to prevention and maintaining good health (rather than last resort attempts), and the entry of the younger generation into the movement. In Massachusetts, the Boston Area Ecology Action Center was opened, which was interesting because it involved a communal farm and a shop called "The Store" which sold inexpensive, locally raised organic foods stocked independently of the agriculture-distribution-supermarket complex, buying from "organic nonexploitive farmers". But it also operated a Household Ecology Counseling Service, which taught citizens how to recycle, decrease water consumption, reduce personal garbage, etc. One of the first regional

Upcoming Events

Fall vegetable gardening seminar at Eden's Organic Garden Center/CSA Farm on Sept 4th, 1-3pm

<https://www.facebook.com/events/1664432127209566/>

Water Conference: "DFW: Thirsting for Our Water Future" on Sept. 17 in Richardson, the region's first conference of its kind, seeks answers for both big-picture thinkers and practical homeowners. For more information contact Rita Beving, Rita.Beving@gmail.com or 214-557-2271.

For those interested in all thing herbal, check out The Essential Herb magazine.

<http://www.essentialherbal.com/>

Recipe

Zucchini Pie

Serves: 6-8

Ingredients

- 4 tablespoons butter
- half of a yellow onion, diced
- 2 ears sweet corn
- 2 large zucchini, sliced very thinly (about 4 cups)
- 8 ounces sliced mushrooms
- 1 tablespoon dried basil
- 1 teaspoon dried oregano
- ½ teaspoon salt
- 12 ounces shredded cheese (I used both Mozzarella and Swiss)

chains to sell organic produce in Colorado, King Soopers, did so to cater to patients with allergies. However, again in the 1970s their business boomed due to the rise in young customers who wanted to live a more natural life.

This Month's Meeting

Please join us Sunday, August 28, 2016 at North Haven Gardens when our speaker will be **Chrissy Cortez-Mathis**.



Chrissy's topic will be **Plants that Love to Grow Here-Texas Native & Adapted Plants**.

Chrissy is a Dallas County Master Gardener. This program introduces great shrubs, ground covers, and perennials to use in the landscape. All plants covered are drought tolerant and easy to care for. Chrissy's passion for reducing grass in the landscape was born when she was in charge of mowing her family's big corner

- 4 eggs, beaten

Instructions

1. Preheat the oven to 375 degrees. Heat the butter in a large, deep skillet over medium high heat. Add the onions, zucchini, and mushrooms. While the veggies saute, cut the corn kernels off the cob. Add them to the pan and continue to saute until the veggies are soft, 5-10 minutes. Remove from heat.
2. Once the mixture has cooled for a few minutes, stir in the basil, oregano, salt, cheese, and the beaten egg. Line a pie pan (9-inch or larger) with parchment paper or just grease a pan with nonstick spray. Transfer the mixture to the pan. Arrange the top so the zucchini slices lay flat and look nice. Top with a little extra cheese for looks, cover with greased foil, and bake for 20 minutes. Remove foil and bake for an additional 5 minutes to brown the top. Let stand for 10-15 minutes before cutting into slices.

Notes from the author:

It will bubble up a little bit as it bakes, so put a pan under to catch drips if it's really full. Also, there was a little extra watery-ness (about 2 tablespoons) in the bottom of my pan when I sliced it, but the pieces held together perfectly so NBD. I think the moisture could be prevented by just being a little more patient before cutting.

I sprinkled mine with fresh herbs (parsley and cilantro) like I always do on everything. Basil would also be yummy.

lot lawn as a teenager. It would often take her two days; now it just takes 10 minutes to do her own. In 2004 she and her husband bought a house in Richardson. Each year they work to make the yard waterwise and wildlife friendly. Her home landscape was chosen for the City of

Dallas/WaterWise Garden Tour in 2012 because they used no municipal water in their yard. Chrissy is an enthusiastic and very knowledgeable speaker. You will enjoy this presentation.

Get REAL

Wouldn't it be great if kids learned about gardening and sustainable living in school? The REAL School Gardens program is a great nonprofit that does just that. From their website: "To help students succeed, REAL School Gardens creates learning gardens in low-income schools and trains teachers how to use them to improve student engagement and academic achievement." Preston Hollow Elementary School in DISD applied for and was accepted to this program, and held their "Big Dig" this spring to create the garden, with the assistance of big donor Blue Cross Blue Shield. School principal Tom Brandt will welcome us to their garden during the garden tour and explain the program. They have volunteer opportunities-perhaps GDOGC members will be interested?

<http://pinchofyum.com/sweet-corn-zucchini-pie>



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