



The Coastal Bloom

A Bi-Monthly Newsletter for Members

Upcoming Events

11/17 5:30-8:00pm

Monthly Meeting
MBTS clubhouse

Speaker: Chris
Rainer on the art
of bonsai

11/19

DFCG meeting
Plantation Lakes

11/22

Sip & Shop event

12/16

OCC gift bag
assembly 9am-1pm
MBTS clubhouse

Have a blessed
Thanksgiving!

Newsletter Committee

Pat Rainer

Linda Barbour

Tina Siatkowski

*The glory of gardening:
hands in the dirt, head in
the sun, heart with
nature. -Alfred Austin*

Feed Me Seymour! Creating a Bog Garden with Carnivorous Plants

The meeting on September 15 featured an interesting speaker—David Crosby—and topic—carnivorous plants. David brought in several species that are native to Delaware. We learned many fascinating things about these amazing plants. Butterworts have sticky, hairy leaves to trap insects. The leaf will trap the insect and then curl to wrap it and digest it. Bladderworts live underwater and eat mosquito larvae. They have little round globules that suck the insect in as it's swimming by. Pitcher plants have a long tubular leaf that is sticky on the inside, with prongs that point down, so the insect can't escape. Snap trap plants like Venus fly traps have three trigger hairs on the leaf that triggers the leaf to close. The insect must touch all three hairs to make the "trap" shut. Several species emit an unpleasant odor that attracts flies. The secretions the plants use to trap bugs is a type of nectar. Isn't nature incredible?

Not only did we learn about the plants but learned how to create a bog garden in our yards. Bogs are typically where carnivorous plants live. You can dig out a section of your yard and use a kiddie pool with a liner as a planter. Not feeling that energetic? You can use pots. The main thing to know is they live in damp soil that lacks nutrients. All of their nutrients come from the insects they digest. The "soil" to use is approximately 60% pure peat moss, 10% organic perlite and 30% sand (no beach sand). The mix percentages don't need to be exact...the main thing to know is peat moss is the main ingredient. The soil must remain damp. Water that is used to water the plants must be rainwater, distilled water or reverse osmosis water. The plants can't have *any* type of nutrients added into their environment, even from water.

Carnivorous plants eat mosquitos, flies, gnats and other pests, so starting a bog garden may be just the right thing for your backyard!



Speaker David Crosby brought many different species of carnivorous plants to the talk.

Photos by Tina Siatkowski

In the Garden

Winter Gardening: Create an Indoor Herb Garden

As winter nears, we often miss visiting our summer gardens and watching what they produce. But there's good news! You can still tap into your love of gardening by creating an indoor herb garden.

There are many benefits for growing herbs indoors. First, there is the benefit of the wonderful fragrance of herbs. The aroma and the color and shape can enhance your indoor space. Also, you will have access to fresh herbs for cooking throughout the year. There are a few things to consider before starting your garden.

- **Choose** the right herbs. Some do better than others in containers. These include cilantro, chive and basil. Be wary of tarragon—it is poisonous to dogs and cats!
- **Consider** the light conditions. Most herbs require direct sunlight for at least six hours. A southern exposure is best, but you can replicate this with a grow light. Plants that do well in direct sunlight include bay, rosemary and thyme. Others that need less sun are cilantro, chives and lemon balm.
- **Provide** correct temperature and humidity settings. An ideal temperature is between 65 and 70 degrees during the day and 55-65 degrees at night. To create more humidity during winter months, group plants together or set the potted herbs in containers with moist stones, or near a humidifier.
- **Don't forget** to fertilize! Use water-soluble fertilizer every two to three weeks.

Remember to check for pests and re-pot when necessary. With a little attention, you can enjoy your herbs throughout the winter. In spring, prepare to transfer outside by slowly exposing your herbs to the outdoors. [Send pictures of your indoor herb garden to PERaindeer@gmail.com!](mailto:PERaindeer@gmail.com)

Getting to Know ...

Susan Dohony

Born and raised in Baltimore County, Susan had the joy of growing up surrounded by all generations of family. The desire to retire in southern Delaware after years of vacationing here led Susan and husband Jack to buy their home in Bay Forest in April 2019, where their backyard includes a raised vegetable bed. Her love of flowers and desire for social connections prompted Susan to join Coastal Gardeners just two months after her move. She enjoys helping with beach plantings and her favorite meetings include hands-on activities.



Photo courtesy of Susan Dohony

Susan was a nurse in Calvert County's healthcare system for over 40 years, eventually joining hospital administration. Her role as Chief Quality and Compliance Officer brought the company recognition through numerous awards of excellence.

An avid reader, Susan favors historical novels and stories of mysticism.

Her father's enjoyment of entertaining fostered her love of entertaining and cooking. She particularly enjoys making batches of soups and Bolognese sauce. No wonder her dishes are always crowd pleasers!

Q&A Corner

I'm wondering what other benefits do Red Maple trees offer other than gorgeous red leaves in the Fall?

Red Maples *do* offer spectacular foliage. They are also one of the earliest pollinator nectar providers in landscapes and one of the easiest and most tolerant trees you can grow. They are a native bee magnet when in bloom! They are a host plant for more than 280 species of moths and butterflies including Cecropia Silk Moth and the Rosy Maple Moth. Red Maples are also an outstanding plant for native birds—nesting, cover and a great food source with all those caterpillars. And there are lots of selections to choose from like 'Red Sunset' and 'October Glory.'

Crabs & Camaraderie

Several members of Coastal Gardeners met on Friday, September 19th for an evening of fellowship and camaraderie at the MBTS crab shack. They gathered around steamed crabs, grilled foods and delicious desserts. After eating, most joined around the fire pit to enjoy the beautiful late summer evening. The gathering was spearheaded by our co-president, Michele Crane, with the help of Ruth Boggs.

Photos by Pat Rainer



Club members and guests enjoy conversation and crabs on a beautiful September evening.



Sandy Daniels admires the specialized crab tools used by Ruth Boggs.

Have extra zucchini from your garden? Here's a simple recipe from the kitchen of Linda Barbour!

Zucchini Soup

- 6 cups chicken broth
- 12 medium zucchini, sliced
- 6 large onions
- 3 tsp. salt
- 3 shakes Lowry seasoned salt
- 3 shakes Worcestershire sauce
- ½ cup milk
- 3 stalks celery

Cook down the zucchini, onions and celery in some butter and add a small amount of broth. After vegetables are soft, blend in a blender. Mix all in a large pot, stir well. Delicious hot or cold. Freezes well.



CG Mystery Garden!

It's lovely, but whose garden is it? Discussion at the next meeting. The mystery gardener will talk about her favorite plant.

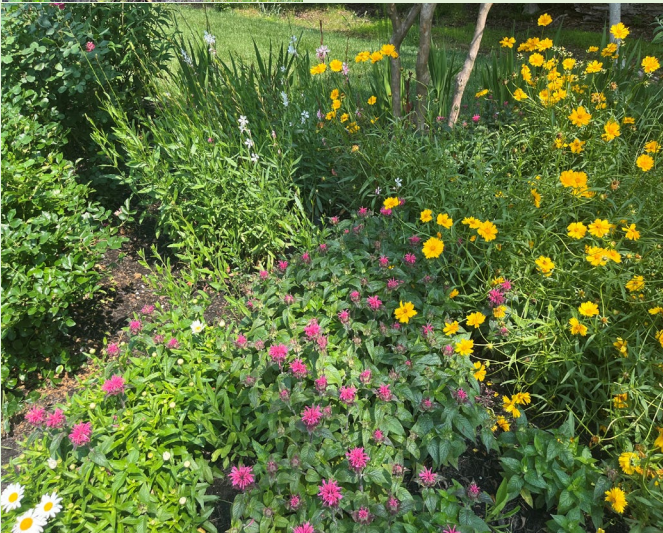


Photo courtesy of the mystery gardener