GROUND COVER



DECEMBER 2018

Wednesday December 12, 2018
Holiday Coffee
10:30 am
Home of Jodie Berndt
805 Cavalier Drive

November GCA Meeting at Norfolk Botanical Gardens



Holiday Party 2018



Conservation Tip from Audrey

Mulch in the Winter? YES! The main idea behind winter mulching is to keep the ground frozen by shielding it from the warmth of the sun. A steady temperature will keep your plants in dormancy and keep it from triggering new growth during a brief warm spell. Any loose material, insulating material can serve as mulch: shredded mulch, pine straw or shredded leaves are all easy to remove or work into the soil in the spring.

Horticulture Tip

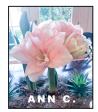
After your amaryllis blooms have faded, cut the stalk to one inch above the top of the bulb. You can continue to water and feed with a liquid houseplant fertilizer. Amaryllis bulbs will produce leaves throughout the Spring and Summer months as needed for energy in production of the following year's blooms.

Don't forget to bring your horticulture to January's meeting by 10am!









Upcoming Events

2019 Home Gardener Day

Founders Inn

January 15 Flower Arranging Workshop

Pam Pruden, PACC

January 16 VBGC Meeting PACC

January 25-27 Tidewater District Flower Show, VB Convention Center

January 30 GCV Legislative Day

Richmond, Virginia

February 13 VBGC Joint Meeting with JVBGC/ PACC 10:00am

February 24-27 GCA National Affairs & Legislative Meeting, Washington, DC

The February 2019 eNews is Zone VII's month to showcase your member's photographs!

January 14

Photo submission deadline is January 5

Specifics:
We are looking for colorful and SEASONAL photos
from members
in Zone VII - taken IN Zone VII - for the February eNews.
The photo may be in either
horizontal or vertical format.
All photos should be 1MB or larger.

What to do: * Email photos to Sue Welch at suewelch5990@gmail.com

VBGC

In honor of Sandy Burroughs, on her birthday, given by Molly III

Stay Healthy Winter Tonic

- 2 cups filtered water
- 1 cup dried elderberries
- 1 tbsp cinnamon chips or 1 cinnamon stick
- 1 tsp dried or fresh, chopped ginger
- 1 tsp dried, chopped licorice
- 1 tsp dried, chopped astragalus
- 1 dried chili pepper
- 2 tbsp honey



Combine in a sauce pan and bring to a boil. Cover, and reduce heat to a simmer for 30 minutes, stirring occasionally. Remove from heat and strain out the herbs completely, storing the syrup in a glass jar with a tight fitting lid. Take 1 teaspoon daily for deep immune support during the fall and winter (and mix with a little sparkling or mineral water for an extra delicious doset) Store in the refrigerator for up to 1 month.