



# The Giving Garden Of Carrollton

Volume 8, Issue 3

July—September 2018

## Inside this issue:

From the Board	1
Ask The Expert	3
Cabbage Loopers	4
New Owl House New Shed	5
Recipe	6
Harvest Update Garage Sale	7
Meet the Gardener	8
Garden Humor	9
Mark Your Calendar	10

## From the Board by Laura Margadonna

This month we pay tribute and say "Good-bye" to Willie Lane, President of the Giving Garden of Carrollton Board, and our very dear friend and mentor. In the coming weeks and months, I'm sure those that had the chance to know him, will probably share similar thoughts and stories as we meet at the garden. These are some thoughts from his fellow board members:

*Terri Barrett: I knew absolutely nothing about growing plants when I first reserved my garden bed. Willie helped to ease my transition by providing instruction and giving me tips along the way. Deciding to plant lettuce but being short on time, Willie once took a packet of seeds and sprinkled them across his entire garden bed. I was surprised to see his whole garden spring to life with beautiful lettuce plants!*

*We called it "Willie's Salad Buffet." I have been planting lettuce in my garden the same way ever since and always enjoy a bountiful harvest. Thanks, Willie, for all of your great advice and tips along my garden way.*

*Martha Grizzel: One of the memories I will hold dear from Willie came in his final weeks. Laura was harvesting eggplant from Willie's bed and showed me two big Black Beauties. I shot a picture of them and texted it to Willie to show him what we got from his plot. He answered back, "That makes my heart sing to know that I am still donating." Even in the end he was thinking of others. Willie will be missed in so many ways but I was thinking the other day that he was always the one we called upon to lead us in prayer before our potlucks. Heaven gained another angel for sure.*

*Cindy Baxley: I met Willie at a meeting between a small group from Aldersgate United Methodist Church to discuss community gardening. I was a board member with Keep Carrollton Beautiful at the time and the church reached out to KCB about a possible partnership organizing and building a community garden. This was in 2009. I was immediately impressed with Willie's poise, knowledge and the ease with which we worked together. I'm so proud to have been able to work alongside Willie and that group to help establish the Giving garden. Now each time I enter the garden I will cherish the memories of working with Willie and remember my friend as we continue on with the Giving Garden as well as the other community gardens we have and will foster in the future. This part will be harder for me since Willie, like I said, was always the quiet but steady leader.*



---

## Continued—Letter From The Board

Laura Margadonna: *It's funny but I still have the e-mail that Willie sent to me in September of 2011 inviting me to become a member of the Giving Garden Board. It meant a lot to me that he was extending that honor to me. That was the beginning of a beautiful friendship. Through the years, Willie was always there as a voice of reason, providing calm leadership, friendly camaraderie, and humor. I remember one time when a silly disagreement caused me to question if I wanted to stay on the board. I went to Willie to vent and he talked me through it. I remember him saying that the reason we had been successful as a garden was due in large part because we had a strong, stable board and I of course stayed. At the end, when he could no longer care for his beds, I continued caring for them and planting for the fall as he would have done, all the while hoping he would be back. Willie's true gift to us is passing the stewardship of the Giving Garden on to all of us. We will do our best to make him proud. We miss you Willie!*

Doug Forbes: *I wonder sometimes how each person looks through their lens of life, and how you live based on what you see. My overwhelming memory of Willie is one of a kind giving soul. Always seeing the good and possibilities for good. As we worked on the foundation of the new garden shed one morning not so long ago, Willie was determined to get the corners right, the base level and he certainly could see the reward in getting it done right. Not knowing what his future was, he nevertheless put his heart into the garden that day. I felt blessed to be in the presence of a man who could see the best in the face of the worst. I will miss his kind spirit and joyful giving, and do my best to follow his example. We will certainly all face trials and tribulation in our own life. Willie showed us how to travel that road with grace, dignity and hope. Peace be with you Willie*



---

## Ask the Expert - Response from the Denton County Help Desk

Asked September 16, 2018, 8:20 AM EDT (Question submitted by Martha Grizzel)

One of our Community gardeners found two bell peppers that look like they have almost been cut in half - one side kind of withered away and the rest is perfectly healthy looking. I'm thinking something fungal or bacterial, but it's so strange in appearance. Almost as if they were cut in half. We've never seen this and would like to know what caused this damage. The plant itself is healthy and had other unaffected fruit. It wasn't laying against anything either.



### Response

That is a very strange problem indeed!

From what I've read, it doesn't look like blossom-end rot, bacterial soft spot, or any other rotting disorder. Nothing takes out an entire half of the fruit like that. My best guess is that a bird, squirrel, or other animal got hold of it and ate the half that is missing. Then, the fungus/bacteria took over once there was a weak point in the skin of the fruit.

Best,  
Alex

[Replied September 16, 2018, 1:22 PM EDT](#)

To submit your own questions, go to: Denton County Master Gardener Help Desk at: [master.gardener@dentoncounty.com](mailto:master.gardener@dentoncounty.com) [www.dcmga.com](http://www.dcmga.com) or call 940.349.2892

---

## Controlling Cabbage Loopers

Submitted by Laura Margadonna

Cabbage loopers are small caterpillars with big appetites. They can be one of the most destructive pests in the garden. The bugs love plants in the cabbage family, including cabbage, broccoli, cauliflower, kale, and collard greens. This insect will also attack potato, tomato, spinach, and cucumbers. The caterpillars look like 2-inch-long small green worms with silvery or white stripes running down their backs. Watch for them anytime from spring to fall. The caterpillars are the larval form of the white cabbage butterflies.



They typically eat holes in the leaves and hide out on the bottom side of the foliage. Their green color makes them difficult to detect.

**Row covers:** In spring, keep the white cabbage butterflies from laying their eggs on the plants with floating row covers. These row covers create a barrier that keeps the insects out but allows air, light, and moisture to reach the plants. You will need to remove the row covers when your vegetable plants grow too large or when the temperatures heat up too much in summer.

**Hand picking:** You can easily keep small populations of cabbage loopers under control by picking the insects off the plants and dropping them into a bucket of soapy water. They lay white cylindrical shaped eggs on the underside of the leaves singly or in clusters of up to six eggs. If you see them, remove and crush or drop in soapy water.

**Clean up in the fall:** Be sure to keep your garden clean. The pests often overwinter in garden debris -- so cleaning up your bed and tilling it each fall will help keep the pest under control.

**Attract beneficial insects:** Planting flowers, such as marigolds, sunflowers or daisies nearby can attract beneficial insects that attack and kill cabbage loopers. Certain herbs, including parsley, dill, fennel, coriander and sweet alyssum, attract the kinds of insects and other creatures that prey on worms. Wasps are the looper larvae's biggest enemy.

**Bt:** Spaying Bt (*Bacillus thuringiensis*) on plants can help. Bt is a naturally occurring bacterial disease that only attacks caterpillars. Bt is an organic product and it is safe for bees.

**Spinosad:** Spinosad, another biological agent derived from fermentation, is also very effective. Avoid using when bees are present.

**Insecticidal soaps:** Insecticidal soaps will also kill the caterpillars, but must be applied on a regular basis in heavy infestations as they may not kill any cabbage looper eggs.

Rotating cabbage crops in a family sized garden is a good idea but not necessarily effective in preventing loopers on your plants. The night flying moths disperse widely and will find your vegetables no matter how far you've moved them. That's why floating row covers (or fine netting) to keep moths from landing on leaves and depositing eggs, are a good idea.

---

## New Owl House in the Garden

by Martha Grizzel



Kudos to Gary and Laura Margadonna and Doug Forbes for installing the new owl house in the tree behind the compost bins. Limbs had to be trimmed and Gary and Doug did a great job in getting it installed. Laura and Gary met with Bob Olson, President of Friends of Furneaux Creek, at the garden in August, so he could offer suggestions as which tree would be the best location and how to orient it so the owls would have clear access. September is the month that the screech owls start looking for a nesting place; so, hopefully, we will soon have a new tenant that helps keep the rat population in check. Attracting Screech Owls to your backyard: [Click Here](#)

## New Shed Goes Up

Submitted by Laura Margadonna

On June 28<sup>th</sup>, our long awaited new shed was delivered and set-up. Thank goodness installation was included as the temperature got to 104! We had some work to do to build a loft and install shelving but it is great being able to fit the riding mower and the other larger equipment and tools there to give us more room in the old shed. A lot of planning and site preparation was required before construction and we thank all the gardeners and student volunteers who worked on this project.



# Spicy Quick Pickled Radishes



Super simple, spicy pickled radishes that are ready to eat immediately! These pickled radishes are amazing on tacos, burgers, salads and more. Recipe as listed below yields about 1 ¼ cup pickles.

## Ingredients

- 1 bunch radishes
- ¾ cup white wine vinegar or apple cider vinegar
- ¾ cup water
- 3 tablespoons honey or maple syrup
- 2 teaspoons salt
- 1 teaspoon red pepper flakes (this yields very spicy pickles, so use ½ teaspoon for medium spicy pickles or none at all)
- ½ teaspoon whole mustard seeds (optional)

Optional add-ins: garlic cloves, black peppercorns, fennel seeds, coriander seeds

## Instructions

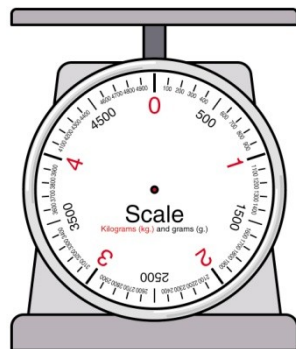
1. To prepare the radishes: Slice off the tops and bottoms of the radishes, then use a sharp chef's knife or mandolin to slice the radishes into very thin rounds. Pack the rounds into a pint-sized canning jar. Top the rounds with red pepper flakes and mustard seeds.

2. To prepare the brine: In a small saucepan, combine the vinegar, water, honey or maple syrup and salt. Bring the mixture to a boil, stirring occasionally, then pour the mixture over the radishes.

Let the mixture cool to room temperature. You can serve the pickles immediately or cover and refrigerate for later consumption. The pickles will keep well in the refrigerator for several weeks, although they are in their most fresh and crisp state for about 5 days after pickling.

# Harvest Update

**1,953 Lbs.**



**As of 10/12/18**

In 2018, we have donated 1,953 lbs. of fresh organic produce to Christian Community Action's food pantry and Food Share. *Since inception, the garden has donated nearly 7 ½ tons of fruit and veggies to our neighbors!*

## Garage Sale—Update

Despite the rain, our Giving Garden's Garage Sale raised more than \$1,200! Thank you for your support of this fundraiser which helps to keep our garden growing and giving so that all our neighbors may enjoy nutritious



## *Meet the Gardener . . . Bill & Debbie Rich (Bed #23)*



- Bill & Debbie live in Hunter's Creek and joined The Giving Garden in Feb. 2018.
- Debbie is an Enterprise Software Consultant for Price Waterhouse Coopers and Bill is happily retired from the wine business. They have two grown sons, a dog, and a cat.
- Bill's favorite past times are movies, gardening, cooking and golfing. In her free time, Debbie enjoys sleeping, and wine!
- The three adjectives friends and family would use to describe them would be: Bill: fun, giving and family, and Debbie: Caring, over achiever, family
- Artichokes are Bill's favorite vegetable and cucumbers are Debbie's.
- The last movie they saw was "Christopher Robin".
- Their inspiration for gardening is the sense of accomplishment it gives them.
- Bill's favorite thing about being a garden member is helping others. For Debbie, it is watching plants grow for harvest, & digging in the dirt.
- If Bill could travel anywhere it would be all over (too many places to name) and it would be Iceland, Norway, and Sweden for Debbie.
- If Bill could meet any three people, they would be: his great grandfather, Abraham Lincoln, and Benjamin Franklin. Debbie's choices would be: Albert Einstein, Galileo, and Bill Gates
- Bill wishes he could sing and Debbie wishes he wouldn't (!).



---

*A Little Garden Humor....*



**The Giving Garden  
Board Members**

Terri Barrett  
Plot 16  
[tyb1848@yahoo.com](mailto:tyb1848@yahoo.com)

Cindy Baxley  
Plot 9  
[cindy8675309@msn.com](mailto:cindy8675309@msn.com)

Martha Grizzel  
Plots 10 & 11  
[mgrizzel@allcapcorp.com](mailto:mgrizzel@allcapcorp.com)

Willie Lane  
Plots 17 & 18  
[wgl1251@verizon.net](mailto:wgl1251@verizon.net)

Laura Margadonna  
Plots 14 & 15  
[lsm033@verizon.net](mailto:lsm033@verizon.net)

Doug Forbes  
Plot 1  
[Doug1020@aol.com](mailto:Doug1020@aol.com)

**About The Giving Garden of Carrollton**

*The Giving Garden of Carrollton is a non-profit community garden that was jointly developed by Keep Carrollton Beautiful and Aldersgate United Methodist Church (AUMC). The goal for the community garden is to provide a sustainable community garden opportunity for the citizens of Carrollton, without regard to demographic or socioeconomic status.*

**MARK YOUR CALENDAR**

**Annual End of Harvest  
Holiday Party**

**When:** Thursday 12/13 6:30pm

**Where:** 1689 Bandera Dr., Carrollton

 <p><b>Happy Birthday!</b></p>	10/3	Terri Barrett
	10/20	Doug Forbes
	11/14	Carolyn Trevino
	12/9	Angela Torres
	12/20	T.C. Rice
	12/26	Rachel Giuluano
	1/18	Greg Haeger
	2/9	Lea Johnson
	2/15	Nisanth Murugesh