

BLUEBONNET HERB FARM

2105 13TH ST.

HEMPSTEAD, TX 77445

(979) 826-4290

www.bluebonnetherbfarms.com



Dear Gardening Friends,

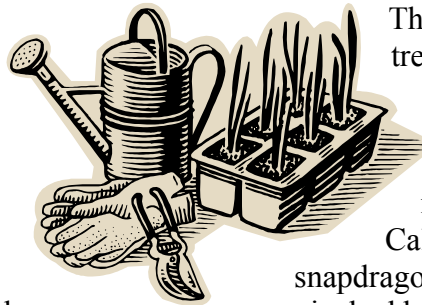
Where has 2009 gone? I know that we have been working on our new patio garden. We have turned an overgrown, forgotten back yard into a beautiful area with flagstone patios, decks for dining, a fountain and a meandering dry creek bed. It is now open for dining and relaxation. We hope you come and stroll through our gardens and perhaps have some lunch. If you have not eaten at The Garden Café, you are missing out on a truly delicious experience. The Café uses the herbs grown right here and combines them with the freshest of ingredients for mouthwatering dishes. If you are looking for a charming spot for your Christmas party, The Garden Café would be the place for good food and a great time. We invite you to come celebrate our Christmas Open House on December 5th. Please join us for complimentary refreshments while shopping for that unique gift for the special people in your life.

We have been truly blessed this year to have had the opportunities to design and landscape the entrance to a new subdivision in Waller, put in large terraced beds that lead to a pool in a residential area, and xeriscaping a southwestern style home along with many other projects. Be sure to check out our website for photos of some of our jobs.

Fall is here now though and we need to get our plants prepared for the oncoming cold weather. At this time azaleas and camellias can be moved if needed. Keep them moist to lessen cold weather damage. Mulch well. Plant spring flowering bulbs at this time. Mix 1 tbsp. of bone meal in the soil at the bottom of the hole. Tulips should be refrigerated now for the next 3 weeks to create strong root systems. The tops of perennials can be cut back now. It is time to thin and transplant seedlings.

This is a great time to plant fruit trees, evergreens, flowering and deciduous shrubs. Pansies can be placed in beds now, be sure to use a little blood meal under each plant.

Calendula, delphinium, snapdragon, stock and wallflower can be pinched back to encourage bushy growth. Chrysanthemums should be cut to the ground after they finish blooming. Your roses need to be fed lightly, but do not use nitrogen fertilizers and do not prune at this time. Deep watering is great for roses.



Did you know? If you clean your garden tools of dirt then coat them with oil, It will keep your tools from rusting in the winter.

How to Dry Herbs

1. Cut only healthy branches from your plants.
2. Take any dry or diseased leaves off of your herbs.
3. Make sure there are no insects on them.
4. If needed, rinse with cool water and pat dry with paper towels. If the herbs are wet, they will mold or rot.
5. Take the leaves off the bottom inch or two of the plant.
6. Bundle a few branches together and tie into a bunch with a string or rubber band. The higher the water content of the herbs, the smaller your bundles should be.
7. Hang upside down in a room with some ventilation, such as a closet.
8. Wait 2 weeks, then place dried herbs in a jar with a lid and keep in a cool, dry cabinet away from sunlight.

Storing Dried Herbs

1. Throw away any moldy herbs
2. Zip lock bags or air tight containers should be used to store herbs.
3. Label and date
4. Leave the leaves whole and crush them before using for more flavor.
5. Herbs are best if used within a year.
6. When substituting dried herbs for fresh, use about 1 teaspoon dried herb in place of 1 tablespoon of fresh

The Garden Café

Please join us for a great lunch featuring sandwiches and burgers, which are all served on homemade buns.

We also have freshly made soups, salads, hot specials, and desserts.

Lunch is served 11-2

Tuesday thru Saturday

Dinner is served on Friday nights

Our special dinner menu will not disappoint. You are welcome to bring your favorite bottle of wine.

Dinner is served 6-9

***Mary Helen Latimer-owner/chef
(979) 826-0404***

Herb of the Month “Marjoram”

Marjoram is a low growing herb that has clusters of purple flowers and does not like cold weather. Marjoram can be used both medicinally and culinary. Marjoram tea has been used for relief from symptoms of hay fever, sinus congestion, indigestion, asthma, stomach pain, headache, dizziness, colds, coughs, and nervous disorders. It is a fragrant, calming herb that does have mild antioxidant and anti-fungal properties. Externally, Marjoram leaves can be ground into a paste and used for the pain relief of rheumatism and for sprains. The leaves can be made into oil for relief of toothache pain. Marjoram has a wide variety of culinary uses. It can be used in herbal vinegars, and with a variety of meats and vegetable dishes. Leaves, flowers and stems can be added to stews, poultry, dressings, seafood, omelets, pizza, and salads. Sweet marjoram enhances the flavor of vegetables and meats. It is a must in Italian foods.

Italiano Butter for Hot Breads

Soften 1 cup of Margarine

Add 1/4th Tblsp. Mix Italian Herbs
1/8th of oregano, marjoram, basil, and rosemary

Blend. Spread on slices and sprinkle with Grated cheese.

Store Hours

Monday thru Saturday

9am-5pm

Contact us at:

bluebonnetherbfarm@sbcglobal.net