



# Fountain Creek Estates HOA Newsletter

## A THYME TO GROW HERBS

### WELCOME!!!

Help us extend a warm welcome to FCE's newest Homeowners!!!

**Brent, Courtney and Nora Caswell**

The Caswell's beautiful new home is located at 1120 Fountain Creek Blvd.



Have you submitted an RSVP for the Cinco de Mayo Party with how many we should expect and what you are bringing? It's not too late!

Email: [madison.castle@icloud.com](mailto:madison.castle@icloud.com)



Please join us in congratulating FCE's very own Homeowners, Jeremy and Natalie Roberts with the start-up of their brewery.

**GRAND OPENING:**  
June 8th

**903 BREWERS**  
1718 S. Elm Street  
Sherman, Texas  
(In the old Burlington Bldg.)

The flavor, fragrance, medicinal and insecticidal qualities defines herbs by their usefulness rather than by their appearance.

Herbs are generally sun-loving plants that require at least 4-8 hours of daily sunlight. Good drainage around the roots should provide air circulation. Most herbs require only limited amounts of fertilizer—usually adding manure or compost is all that is needed. Rainfall, soil type, and herb variety can affect how much water is required. Some prefer to be a little on the dry side, while others need more moisture. To become established, seedlings and young plants need more water. A periodic soaking that extends deeply into the roots on your herb bed is more effective than several light sprinklings. Applying mulch will minimize moisture loss and decrease the need for frequent watering.

A good rule of thumb is to harvest in the morning after the dew has dried, or early in the evening because the foliage is

cooler so the essential oils are at their most concentrated. Harvesting helps maintain the plant's shape and encourages bushy, compact growth. After harvesting, place the herbs in a paper bag or a bucket of cold water. Drying, freezing, microwaving or making vinegars and oils are ways of preparing herbs for storage.

### TEN COMMON HERBS TO TRY:

**Basil**— comes in many different varieties with distinctive fragrances such as lemon, cinnamon, anise, and clove.

**Chives**—the globe-shaped flowers and the leaves smell and taste of onions. Garlic chives have a mild taste of garlic.

**Coriander/Cilantro**—the leaves are referred to as cilantro: the seeds are called coriander.

**Dill**— this can be a biennial, but it is more commonly grown as an annual. Young leaves are referred to as dill weed.

**Thyme**— is a hardy perennial that grows well in full sun. There are many different species, offering variation in leaf color, flavor and

fragrance.

**Lavender**— a beautiful and fragrant hardy perennial addition to the herb garden is used for crafting, cooking and landscaping.

**Oregano**— Spicy flavored Greek oregano, and its milder, sweeter counterpart, marjoram, are both popular culinary herbs.

**Parsley**— Two types of parsley are commonly grown: Curled Leaf and Flat Leaf or Italian Parsley. Both types are used in the kitchen, although Italian parsley is often the first choice for cooking. Curled parsley is often used as a garnish. It can be grown as an annual or biennial.

**Sage**— a perennial that comes in a variety of colors and fragrances. Not all sages are edi-

## TERMITE SWARM SEASON IS HERE!



This is the time of year where there are several insects that will swarm at your home. Some

look like ants, some look like termites, and some are lawn insects.

### Here are the differences:

- ~Termites have wings that are longer than their body
- ~Termites have a slender body that is non-segmented (no pinched waist)
- ~Termites will be black in color

~You will find discarded wings near the area of activity. (They shed their wings before returning to the soil to mate and start new colonies.)

- ~Ants' wings are about the same length as their body
- ~Ants have a segmented body
- ~Ants vary in colors of black and red



**Texas Seasons Nursery**  
870 N. Preston Road  
Celina, TX 75009