



**Master Gardener™**

An educational program of the LSU AgCenter  
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## THE NEWSLETTER OF THE ST. TAMMANY PARISH MASTER GARDENERS ASSOCIATION

VOLUME 14, ISSUE 12

December, 2011

### Master Gardener Class of 2011



Front row: Jan Butler, Deborah Nolan, Mary Jenks, Marlene Sobkowich, Kay Hanson and Alana Karam.

Second Row: Linda Wendle, Nancy Griffin, Yvette Waguespack, Eileen Gremillion, Cindy Jackson, Nancy McDonald, Amber Klekamp, Dee Middleton, Leslie Boucher, Billie Stanga and Aimee Cappy.

Back Row: Rene Schmit, LSU AgCenter State MG Coordinator, Linda Pippins, Vicky Clelland, Bart Loomis, Lucy Fitzgerald, Charlotte Fanz, Dianne Quinn, Harold Scherer, Elizabeth Bauer, Bernard Ory and Rusty Batty. Jill Stoltz was not present, inset bottom right.

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research-based  
information on  
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visit our Web site:

[www.lsuagcenter.com](http://www.lsuagcenter.com)

## *President's Message*



Welcome to December, a month famous for family, frivolity, parties and joyous good times! But the recent cool weather reminds us it is time to begin winterizing our gardens. Bring in the tropicals and cover the tender perennials against the morning chill. And don't forget to rake those leaves! Clear them off the lawn and craft them into comfy blankets to keep our beds warm. Then sit back with a cup of hot chocolate and enjoy all the beautiful fall and winter colors out in the yard.

Mary Ann Brannan and the Hospitality committee have planned a festive holiday celebration on Wednesday, December 14, 2011 beginning at 11:30 AM. Bring a dish for sharing, a plant for stealing and the holiday spirit for spreading the joy of the season with your Master Gardener friends. For more information and directions to the party, see the article further on in the newsletter.

I hope it's been obvious over the past few months that I want every one of you to be in our organization next year, so I promise this is the last time I will mention reporting your hours. That being said: **REPORT YOUR VOLUNTEER HOURS AND YOUR EDUCATIONAL HOURS** (if necessary). If you need any help, contact Sandy Arnoult or Judy Wood and they will cheerfully assist you navigating through the LSU AgCenter Website so that you can participate in all of the fun activities we have planned for 2012.

Okay, here's my bottom line for 2011: being President of this fantastic organization the past year has been great fun as well as educational and (particularly) enlightening. And to each of you I say "Thank You" for making the St. Tammany Master Gardeners such an outstanding group of gardeners. I can't wait to see what 2012 will bring! I wish you all a very Happy Holiday.

Julie Deus

[jdcalla@aol.com](mailto:jdcalla@aol.com)

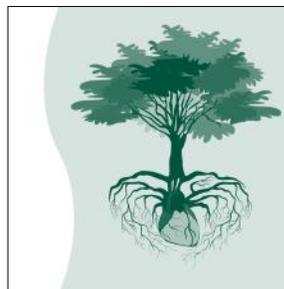
# Plant Trees during the Holidays

By  
Rusty Batty

November, December and into mid-January are excellent times for planting trees in Louisiana. During this period, the soil is still warm, encouraging vigorous root growth, and trees will have several months to get established before summer's heat. At the same time, the weather is cool, and the trees are going dormant. This reduces stress. Generous rainfall during the winter also makes constant attention to watering unnecessary. Planting at this time of year is especially beneficial for balled-and-burlapped trees, because they lose so much of their root systems when they are dug.

- Dig the hole at least twice the diameter of the root ball and no deeper than the height of the root ball.
- Remove a container-grown tree from the container. If the root ball is tightly packed with thick encircling roots, try to unwrap, open up or even cut some of the roots to encourage them to spread into the surrounding soil. Place the root ball in the hole.
- Place balled-and-burlapped trees into the planting hole. Remove any nails, nylon twine or wire basket that has been used to secure the burlap. Then fold down the burlap from the top half of the root ball or remove the burlap.
- Make the top of the root ball level with or slightly above the surrounding soil. It is critical that you do not plant trees too deeply.
- Thoroughly pulverize the soil dug out from the hole and use this soil, without any additions, to backfill around the tree. Add soil around the tree until the hole is half full. Then firm the soil to eliminate air pockets, but do not pack it tightly. Finish filling the hole, firm the soil again, and then water the tree thoroughly to settle it in.
- Generally, do not fertilize trees planted during the fall, although you can apply some slow-release fertilizer next spring. The use of a root stimulator solution is optional.
- Stake the tree if it is tall enough to be unstable; otherwise, staking is not necessary. If staking, drive two or three stakes firmly into the ground just beyond the root ball. Use strips of cloth or nylon stockings – or use wire covered with a piece of garden hose where it touches the trunk – tied to the stakes and then to the trunk of the tree. Leave the support in place no more than nine to 12 months.
- Keep the area 1 to 2 feet out from the trunk of a newly planted tree mulched and free from weeds and grass. This encourages the tree to establish more quickly by eliminating competition from other plants. It also prevents lawn mowers and string trimmers from damaging the bark at the base of the tree, which can cause stunting or death. The mulch should be 2 to 4 inches deep and pulled back slightly from the base of the trunk.

Know the tree's growth rate and determine the planting location prior to purchase. Planting now can be a holiday gift to yourself and others for years to come.

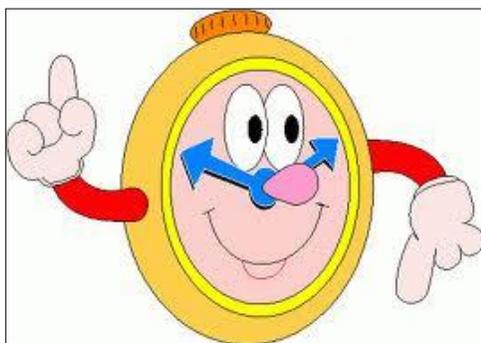


Hi everyone, Thanks to Deb, our ever vigilant time keeper and creative director, I am on time with my monthly garden ramblings. Thyme seems to be the homonym of the month. Out of time, in the nick of time, on time, time out, never enough time, once in a lifetime, and time line are just a few of the most encountered times in a life. There are almost as many varieties in the garden such as Mother of thyme, woolly thyme, lemon thyme, silver thyme, variegated thyme, orange thyme, common thyme, and wild thyme. These can be made into bundles of thyme, oil of thyme, tea thyme, and wild thyme honey. If you never want to be out of thyme, plant it in the spring in a hot, sunny location with well-drained soil. It is perennial, drought and cold tolerant, and has many uses. It can be propagated from seed, stem cuttings or root cuttings. The active ingredient in thyme is thymol and it has been used since ancient Egyptian times by mankind. Thyme has been used for embalming, courage, childbirth, cooking, antiseptics, hand sanitizers and in candles as an aromatic. Bouquet garni and herbes de Provence both contain dried thyme. Eggs, lamb, and tomatoes also benefit from the use of thyme in culinary dishes. Thanks for your time.



The next plant sale meeting will be before the January meeting at 9 am. Be on time please. If you have any questions please email or call me anytime. Everything is perfect so far. Merry Christmas to all. I am going down to the garden to put a little extra thyme in my pocket so I don't run out of time.

Until next time, aj  
[ajjim@hotmail.com](mailto:ajjim@hotmail.com)



You are cordially invited to the

ST. TAMMANY PARISH MASTER GARDENER  
CHRISTMAS PARTY

WEDNESDAY, DECEMBER 14, 2011

11:30 A.M.

NORTHSHORE VOLUNTEER FIRE DEPARTMENT  
267 DEBBIE DRIVE  
SLIDELL, LA 70458

A SHORT MEETING WILL BE HELD AT 11:30 WITH LUNCH  
AND LOTS OF FUN TO FOLLOW

PLEASE BRING A PLANT (\$10 MINIMUM) FOR A GIFT EX-  
CHANGE

THE ASSOCIATION WILL PROVIDE THE ENTRÉE  
(SMOKED PORK LOIN), ROLLS, SOFT DRINKS, AND WATER

*Please register if you are attending the party.  
Master Gardeners only. Please sign up to bring a  
side dish, appetizer, salad, or dessert OR contrib-  
ute \$10 toward the cost of the main dish.*

*Sign up with Mary Ann Brannan at 985-626-7232,  
[maedbran@bellsouth.net](mailto:maedbran@bellsouth.net)  
Or Barbara Moore at 985-674-2747, [babsofil@gmail.com](mailto:babsofil@gmail.com)*

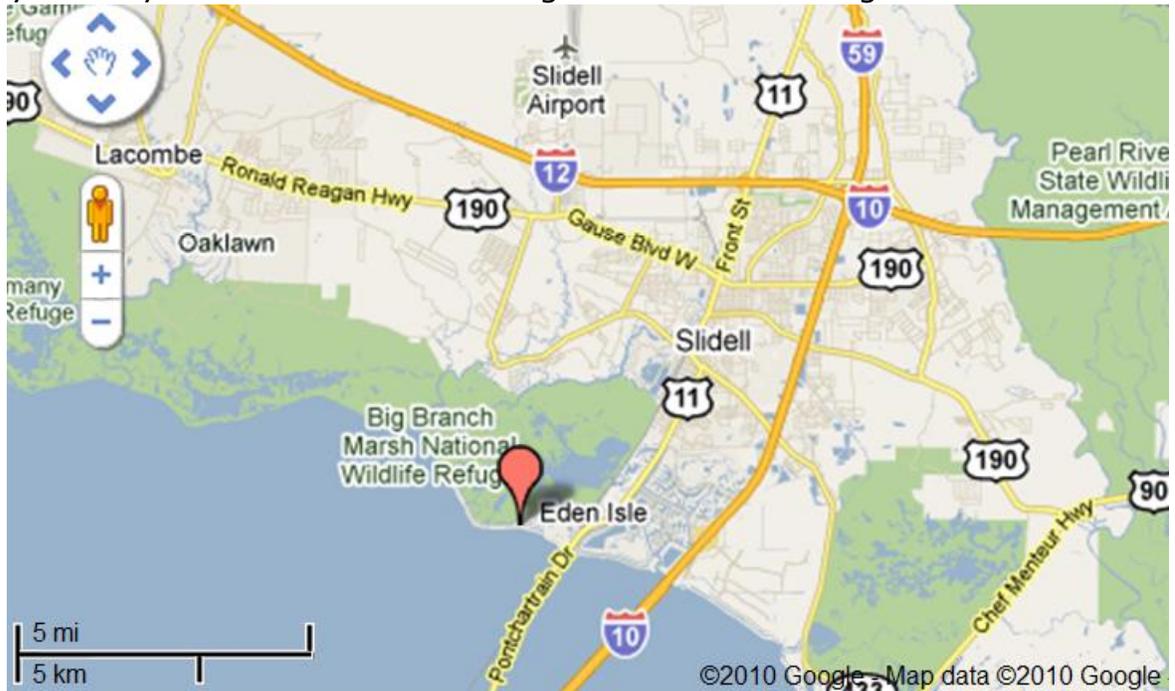
Directions on Day of the Event—Call MOE @ 504-914-  
9508

WINE DONATIONS WELCOME

# Directions to the Christmas Party

The address is **267 Debbie Drive, Slidell, LA 70458**. From I-12, take the Hwy 11 exit south. Follow all the way through Slidell. (Hwy 11 is called Front Street, then turns into Pontchartrain Drive). Just past the entrance to Eden Isles on the left and before the Lake Pontchartrain bridge, you will turn right onto Carr Drive. Follow Carr Drive to Debbie Dr. and turn left. The **Northshore Beach Community Center and Firehouse** will be on your right. If you need assistance on the drive over call **MOE @ 504-914-9508**.

Mary Ann says to allow 45 minutes to get there from Covington.



## St. Tammany Parish Master Gardeners 2011 Programs

Month	Speaker	Topic	Garden Hint	Garden Problem	Sharing Table	ED Hours
January 19 Covington	Jerry Ballanco	Vegetable Gardening: Delicious Fun	Yes	Yes	Yes	1
February 16 Slidell	Bob Stroud	Camellias and Tour of Camellia Gardens	No	No	No	1 talk 1 tour
March 16 Covington	Georgeann Chaffee	Assessing the Mature Landscape	Yes	Yes	Yes	1
March 24 Mobile, AL	Tour	Festival of Flowers				6
April 20 Covington	No Speaker	Plant Swap	No	No	No	0
May 18 Covington	Art Scott Edible Flowers	Scholarship Award	No	No	No	1
June 15 Covington	No Speaker	Vegetable Festival	No	No	Yes	1
July 20 Covington	Nancy Bartlett	Cut Flower Gardening	Yes	Yes	Yes	1
August 17 Covington/ Big Branch	John Besh	La Provence	No	No	No	1
September 21 Covington	John Cassidy	Urban Storm Drainage	Yes	Yes	Yes	1
October 19 Covington	Dr. Allen Owings	Outstanding Plants from the Trial Gardens at Hammond & Tour Bartlett Farms	Yes	Yes	Yes	1 talk 1 tour
October 21 Crystal Springs	Tour	MS Field and Flower Day				5
November 16 Covington	Patrick O'Connor	Louisiana Irises & Tour Suzanne Sloan Bromeliad Garden	Yes	Yes	Yes	1 talk 1 tour
December 14 Slidell	No Speaker	Christmas Party	No	No	No	0

A total of 24 education hours were offered in 2011 – 10 hours of presentations at the monthly meetings and 14 hours of field trips/tours.

Judy Wood  
[jazzwood@charter.net](mailto:jazzwood@charter.net)





**Southern Region Master Gardener Conference**  
**May 1-4, 2012**  
**Natchez, MS**

The conference provides an opportunity to meet and interact with Master Gardeners from many southern states. There are excellent speakers and tours offered for your selection. Early bird registration is open through January 14 at a rate of \$105.

Additional information and registration is available at the web site.

[http://msucares.com/lawn/master\\_gardener/2012conference/index.html](http://msucares.com/lawn/master_gardener/2012conference/index.html)





## PARSLEY

*Persil (French), Petersilie (German), prezzemolo (Italian), perejil (Spanish), persilja (Swedish)*

Parsley, *Petroselinum crispum*, is a member of the family Umbelliferae. This family also includes parsnip, celery, dill, carrot, lovage and other well known herbs and vegetables. 'Petroselinum' is derived from the Greek word 'petros' which means 'stone', referring to the plant's habit of growing in rocky places. 'Selinon' was the Greek word for parsley in ancient history.

Folklore/History: Parsley has been cultivated for over 2,000 years. The ancient Greeks feared it because of its long association with death. According to Plutarch, a Roman historian who lived during the 1<sup>st</sup> century AD, an ancient Celtic ruler with a pitifully underequipped militia exploited the Greeks' fear of parsley by sending hundreds of asses blanketed with parsley to greet the advancing Greek troops. At the sight of the parsley, the superstitious Greeks turned and fled. Later, the Greeks held it to be sacred and used it to adorn victors of athletic contest and decorating the tombs of the deceased. The ancient Romans are believed to be the first to use parsley as a garnish. Though it is not clear when parsley was first consumed as an ingredient, it seems to have been in the middle ages in Europe. It is known that Charlemagne had it grown on his estates.

In some countries, the curly leaf is more popular. This may have its roots in the ancient preference for it since people often times were hesitant to consume the flat leaf variety because it resembled Fool's Parsley (*aethusa cynapium*), a poisonous weed (which may be why the Greeks feared *parsley*). Its poison is related to hemlock, though less so than hemlock. Fool's Parsley was originally located in Europe, western Asia and northwestern Africa. However, like most weeds, it has spread to other parts of the world. Its toxins are neutralized by drying, so hay containing it is safe. Poisoning from Fool's Parsley showed symptoms of heat in the mouth and throat and a post-mortem examination showed redness of the lining membrane of the gullet and windpipe and slight congestion of the duodenum and stomach.



Donna Dicharry gave a talk at the November Herb Gathering at the Slidell Library. She graciously shared her informative handout on parsley with the membership.



FOOL'S PARSLEY

Science: Parsley can be slow and inconsistent to germinate, between three to 6 weeks which may explain the old saying that germination was slow because 'the seeds had to travel to hell and back two, three, seven or nine times' (depending on sources). This may be due to the fact that parsley contains chemicals called furanocoumarins in the seed coat. Furanocoumarins prevent weed seeds from germinating and may also interfere with the germination of the parsley itself. They may also account for the low weed count around parsley plants.

Common Varieties: Italian flat leaf (var. Neapolitanum) is preferred for cooking – stronger, more fragrant, less bitter than the curly variety; Curly French most often used for garnishing and edging, or Hamburg (var. Tuberosum) noted for its large, edible, well-flavored root.

Personality: Parsley is a biennial (lives 2 years), but it is often grown as an annual. It is herbaceous. Some sources say the leaves are slightly more bitter the second year.

Height: 12 -20 inches (30-50 cm)

Bloom traits: In the second year, parsley will bloom with white flower umbels. Flowering usually occurs from early to mid summer. To keep parsley growing longer, pinch off the bloom stalk as it emerges from the crown of the plant. To feed the butterflies and bees, let it bloom. The leaves from the bloom stalks have a wonderfully mild flavor.

Likes/Dislikes: Parsley is a Mediterranean plant by nature and will do best in a dry, hot climate. In our area it grows well in garden areas and in pots or inside. Normal winters in the lower South are good growing weather for parsley, so plant it in a sunny area in the fall and protect it during freezes. Parsley can also be planted in the early spring if it has shelter from the afternoon sun and good mulch. It has been known to suddenly 'give up the ghost' in extreme heat.

Propagation/Maintenance: The normally slow, inconsistent germination of parsley can be speeded up by one of several recommended methods. One is soaking the hard seeds in warm water for at least several hours before planting in pots or in the ground. Another recommendation is to first stratifying the seeds for at least a week and then soaking them for 12-24 hours before planting. Another trick is to freeze the seeds – 2 to 3 seeds per ice cube – then push the frozen cubes into the ground tamping thoroughly. In all cases, keep the soil moist until it germinates, which usually takes two weeks or less. Germination rate is usually around 70 percent. This is a clump growing herb and should be planted 9-12 inches apart. There are no special soil requirements but it may prefer alkaline conditions. Due to the furanocoumarins there will be few weeds growing near the parsley.

Harvesting: Once parsley is mature (when it is about 8 inches in diameter and has numerous leaves), you can begin harvesting. Picking the outer leaves first encourages the plant to keep growing. Gather the aerial parts at any part of the growing season, working from the outer leaves inward to allow the new interior shoots to mature. Trimming the plant every week or two encourages growth but remove no more than 1/3 to 1/2 of the foliage at any one time. If you plan to use the roots, dig them up with a garden fork or needle-nose spade in the fall of the first year or the spring or fall of the second.

Preserving: Place the lower stems freshly cut parsley in a glass of water to use the leaves over the next few days. Freshly picked, moistened parsley can be stored in a plastic bag in the refrigerator for up to two weeks. Parsley freezes well for up to 6 months. Wash and allow it to dry, then chop it finely and place in a layer about 2 inches thick in a plastic freezer bag. Squeeze the air out and then spread the parsley flat, about 1/4 to 1/2 inch thick. Freeze it and break off sections when needed. Parsley can be dried, but it loses much of its wonderful flavor in the process. Dry or blanch and freeze the roots.

Nutrition: Parsley is an excellent source of vitamins A, C and K. It is a good source of iron and folate (a B vitamin). Parsley is thought to be beneficial for digestion, heart health, and promotes healthy skin. It contains flavonoids, especially luteolin, which also helps to make it a rich source for anti-oxidants. Its volatile oils, particularly myristicin, have been shown to inhibit lung and other tumor formation in animal studies. Its high chlorophyll content gives it its emerald green color, acts as a breath freshener and as a culinary liaison, cleansing the palate and allowing each taste to come through, yet blending all together beautifully.

Culinary: The taste buds in your tongue can distinguish 5 tastes: salty, sweet, sour, bitter (citrus zest, bitter greens like kale, mustard greens, and arugula) and umami (has to do with the savory taste of protein). Well balanced dishes stimulate all or most of these taste buds. Parsley is a mild bitter. It brightens flavors and adds balance to savory dishes the adding a little lemon juice can make something just taste better. Adding parsley to a soup or stew does not make the dish taste like parsley, but it will taste more balanced, if it does not already have a bitter in it. Parsley is also good for digestion. As with other bitter herbs, it stimulates your appetite and your digestive tract.

- One large bunch of parsley (about 50 stems) = 1 firmly packed cup = 2 loosely packed cups
- Add the raw leaf to salads. Finely chop and sprinkle over sandwiches, egg dishes, vegetable soups, fish and boiled potatoes. Add to mayonnaise and many classic sauces. When cooked parsley enhances many other flavors, but add towards the end of cooking time. To increase its potency, use generous amounts and include the stems, which are more strongly flavored. Add it to a bouquet garni with bay and thyme. Add the roots to bouquet garni or to soups and stews. Boil them as a root vegetable or grate into salads, especially Hamburg parsley. (The Complete Book of Herbs)
- Chop it very fine: best done when dry. Snip into white sauce, scrambled egg, baked corn or potatoes. Use lots in poultry dressing. Add it o biscuit mix and top a chicken pie with this mixture. Add it to butter mixtures. (Southern Herb Growing)
- Garnish with parsley. Add this vitamin- and mineral-rich ingredient to salads and cold pasta dishes. Mince into deviled eggs and potato salad. (Home Grown Herbs)



Butterflies and Deer: If you chose to grow parsley, you must expect a visit from the anise or black swallowtail butterfly which lays its eggs on parsley, dill and fennel. These plants contain furanocoumarin. From the eggs come lime-green, black and cream colored caterpillars which will feed on the leaves of the plants. Most insects avoid furanocoumarin-containing plants, but this caterpillar will eat only plants which contain it, which means nearby plants are safe. The caterpillars can easily be picked up off of your kitchen plants (break off the stem he is on) and placed it on another in your garden. Parsley plants look great on the borders of gardens. Here the butterflies will need to compete with the deer who also favor parsley. Often when deer nibble on the parsley (which is healthy for the plant) they are well satisfied and do not venture further into your garden. So plant LOTS if you have deer in your neighborhood.

## Bibliography:

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"That Devilish Parsley." West Virginia University Extension Service website

"A Bitter End to Digestive Woes." Dr. David Williams' website (.com)

Several Articles from the Simply Recipes website (.com)

Several Articles by Dan Gill. Louisiana State University AgCenter website

Hill, Madeline and Gwen Barclay. Southern Herb Growing. Shearer Publication, 1997.

Bremness, Lesly. The Complete Book of Herbs. Viking Studio Books, 1988.

Hartung, Tammi. Homegrown Herbs. Storey Publishing, 2011

## **Parsley Pesto with Walnuts Pasta: Vegan Recipe**

This protein- and omega-3-rich pesto uses milder-flavored parsley instead of the usual basil for a garlicky, rich, and delicious pasta topping that will tide you over beautifully until the basil pops up in your garden or farmer's market.

Using a food processor makes it one of the quickest and easiest pasta delights ever.

1/2 cup chopped walnuts, toasted

1/4 cup extra-virgin olive oil

1 cup packed fresh flat-leaf (Italian) parsley

1/4 cup vegetable broth

6 cloves garlic, peeled

1 tablespoon plain unseasoned bread crumbs

1/2 teaspoon coarse salt, or to taste

16 ounces spaghetti or other thin pasta

1. In a food processor fitted with a metal blade, process walnuts, oil, parsley, broth, garlic, bread crumbs, and salt until smooth.

2. Cook pasta in boiling water until al dente. Reserve 1/4 cup cooking liquid, then drain pasta in colander.

3. Place pasta in a large serving bowl and add the parsley-walnut pesto and reserved cooking liquid. Toss well to combine and serve at once.

Serves 6.

- posted by Annie B. Bond
- Jan 26, 2002 12:41 am
- Inspired by *The Mediterranean Vegan Kitchen*, by Donna Klein (HP Books, 2001).

## ***Green Butter***

### Combine:

1 large bunch or 2 cups fresh parsley, snipped fine

1 stick softened butter or margarine

1 Tbsp. fresh lemon juice

Use on steaks or fish or vegetables!! Spread on almost anything that tastes good with plain butter

## ***Chimichurri Recipe***

### Ingredients

- 1 cup firmly packed fresh flat-leaf parsley, trimmed of thick stems
- 3-4 garlic cloves
- 2 Tbsps. fresh oregano leaves (can sub 2 teaspoons dried oregano)
- 1/8 cup firmly packed lemon balm leaves (or substitute lemon juice or zest to taste)
- 1/2 cup olive oil
- 2 Tbsp. red or white wine vinegar
- ¾ to 1 teaspoon sea salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon red pepper flakes

Finely chop the parsley, fresh oregano, lemon balm leaves and garlic (or process in a food processor several pulses). Place in a small bowl.

Stir in the olive oil, vinegar, salt, pepper, and red pepper flakes. Adjust seasonings.

Serve immediately or refrigerate. If chilled, return to room temperature before serving.

Can keep for a day or two.

In Argentina it is used both as a marinade and a sauce for grilled steak, but you can use it also with fish, chicken, or even pasta. There it is often used as we use ketchup.

From Simplyrecipes.com – Adapted from William Sonoma

## ***Mashed Potatoes, Turnips and Parsley***

Most of us are familiar with common Italian or curly parsley leaves, but it's also great to cook with the roots of this same herb. They are delicious in this recipe or added to vegetable soups.

### Ingredients:

- 4 parsley roots
- 3 potatoes (any variety)
- 1 turnip
- ½ stick butter (do not substitute margarine)
- ¼ tsp. fresh garlic, minced
- Pinch of celery seed
- 1 cup sour cream
- ½ cup grated Parmesan cheese

Wash the vegetables. You can peel your potatoes and turnips if you like, but I usually just cut them into quarters with the skins on. In a large saucepan, boil the parsley roots, potatoes and turnip until tender. Pierce the potatoes with a fork to determine when they are tender; about 20 minutes. Drain.

Mash the vegetables with a potato masher in a large bowl. Add the butter, freshly minced garlic, and celery seed. Stir in the sour cream and cheese and mix well.

To serve, top with your favorite sautéed vegetables (like carrots or squash). Or serve as a side dish for a holiday dinner.

Tammi Hartung. [Home Grown Herbs](#). 2011

# Raised Garden Beds

## By Leslie Boucher



As I grew older, it became a little harder to stoop to do common garden chores such as weeding. For this reason, putting in raised garden beds became increasingly attractive to me. Not so much for the larger plants – tomatoes, peppers, eggplant, but for the smaller greens. They usually need thinning once they start to grow, and I just never got around to doing that, and keeping them weeded properly.

I requested raised beds from my husband, and he was nice enough to build them for me. We already had a forty foot trellis running along the driveway. He took 2x12” boards, and constructed a series of 6’ beds along the trellis. Since I could only reach across the beds from the front, they are only 2’ deep. This gives me room for two or three rows of plants, depending on their size. I also have the option of planting vining crops at the rear, to climb the trellis. Cucumbers and pole beans do well this way.

In the past I have planted all of the beds to vegetables, but this year I have alternated flower beds with the lettuces and other greens. When I walk along the drive each day, I am greeted by the cheery yellow violas and the vibrant petunias, colorful lettuces, then more flowers and greens. It’s a nice way to start the day.

We have other raised beds as well. Two 8x12x4’ beds give me room for broccoli, kale, etc. This year one of these beds is dedicated to English peas. Another bed is dedicated to perennial flowers, and includes salvias and some annuals. Although we have already had several frosts here, I’ve been able to protect this bed and so still have blooming plants. Surprisingly, there are still some butterflies visiting them, although I haven’t seen any hummingbirds. I’m afraid they have all moved on.



The only downside to putting in raised beds is the initial cost of the wood, or whatever framing material you decide on, and of course the fill for the beds. And you will have to add additional material yearly, as it settles in the frame. But the ease of weeding and maintaining these beds makes it all worthwhile. I hope you consider trying at least one raised bed.



## Louisiana Iris Culture

The general garden culture of Louisiana irises is fairly simple. While these irises do have a few preferences, they are not difficult to satisfy. The growing culture covered here is specific to the lower South, even though it can be adapted to most parts of the country.

### General Location

The low and wetland origins of the native species should not imply that Louisiana irises require aquatic culture. They do love water and thrive in ponds and boggy settings, but Louisianas also grow and bloom exceedingly well in typical garden beds. These irises should not be allowed to dry out during periods of drought, however. They will stay green and grow through hot weather only with ample moisture.

Louisiana irises should be grown in half to full sun. Less than a half day of sun will diminish bloom. It is especially important to avoid close competition with large trees or plants with extensive root systems that would use most of the soil moisture.

Louisiana irises can be mixed with most smaller ornamental plants. They also can be grown in beds consisting entirely of irises, although iris-only beds may not be as attractive in late summer as the foliage begins to die back.

### Soil Conditions and Preparation

An acid soil has been considered important for Louisiana irises. Soil pH of about 6.5 or lower traditionally has been recommended; although there is evidence that the irises will tolerate neutral or slightly alkaline conditions. Soils in much of the Gulf Coast are acid, but some areas, such as parts of New Orleans and the Mississippi River flood plain, may be neutral or alkaline. Louisiana irises grown in very alkaline soils will exhibit yellow leaves and stunted growth. Growers in the Western states, for example, may need to move their soil toward the acid range.

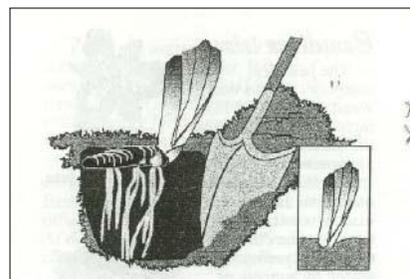
Irises need a soil high in fertility and organic matter. Finely ground pine bark, composted oak and other leaves or rotted manure, for example, are excellent additions that should be worked into the soil when beds are made. Avoid excessive use of materials, such as sawdust or wood chips, that add to soil alkalinity when they decompose, unless you are prepared to compensate with materials that promote acidity.

If the soil has a clay texture, adding some sand may be helpful. Although these irises in the wild may be found in clayey muck, a loose and friable soil is helpful in promoting growth and bloom in garden conditions.

If possible, prepare iris beds a few weeks before planting, but don't fret if you have to plant immediately. Add the organic material and a generous amount of commercial fertilizer (8-10 lbs. per 100 sq. feet of a complete fertilizer such as 8-8-8) and work in. An azalea/camellia fertilizer is a good choice if the soil is excessively alkaline. Organic fertilizers are also effective.

### Planting and Dividing

Unlike most plants, which go dormant or grow little in the winter, the growth cycle of Louisiana irises actually begins in the fall, continues through winter (at least outside very cold climates) and culminates in a burst of rapid growth and bloom in the spring. When the weather gets hot, growth may slow or even stop if soil fertility is not optimal and moisture is not consistently available.



Generally, the best time to plant and divide Louisiana irises is mid-to-late August, September, October, not long after the period of new growth has begun. Irises planted later than November are not likely to become well enough established to reach normal size and bloom in the spring. In colder climates, relatively early planting is suggested.

### **After Bloom**

Transplanting immediately after bloom is not recommended. The hot weather following closely upon the bloom season will stress the plants, and little growth or even an early dormant period may result. The longer into the season foliage growth can be continued, the better the chances of good bloom the next year, because the plants have a greater opportunity to grow larger rhizomes to support bloom. If it is necessary to transplant after bloom, be sure to supply extra water. Alternatively, hold the irises over in water, or in pots set in shallow water and partial shade, until new growth has resumed or until the fall planting season.

In some parts of the country, such as South Florida, it appears that the irises can be moved at any time of the year. Elsewhere, fall replanting is recommended, and special care is suggested if this is not convenient.

Irises should be planted with about ½ to ¾ inch of soil covering the rhizome and, ideally, 1-2 inches of mulch over the soil. Planted in a triangular format (about 12 inches apart), Louisiana irises can be left in place 3-4 years and will form nice clumps. Every several years, it is helpful to dig and divide the irises, thinning them out and replenishing the soil with organic matter as if preparing new beds.

Because the rhizomes grow longer as new leaves emerge, varieties planted too close together will become mixed and difficult to identify. The rate of “traveling” varies with the particular variety because of differences in rhizome size.

### **Watering**

Watering is often necessary to achieve a sufficient growing season for good bloom. The beds should not be allowed to dry out. September and October are relatively dry along the Gulf Coast and it is important to give the iris beds a thorough soaking at least once weekly during such dry periods. In summer, a dry spell without good watering will cause growth to halt or even cause the plant to go dormant. One key to good foliage growth in hot weather is consistency of watering in dry periods. Once the irises get a bit too dry, their foliage may not recover and be attractive until the new growth cycle begins in the fall. Unsightly foliage can be removed and, in fact, that may stimulate new growth. The other key to good growth and attractive foliage is a fertile soil.

### **Fertilizing**

For new or replanted beds (to which fertilizer and organic material have been added at planting time), a light dressing of a complete fertilizer 92-4 lbs. per 100 square feet) is sufficient about two months prior to bloom (late January in Louisiana). Beds which have not been replanted in late summer are generally given two applications, a fairly heavy one at the start of the the growing season, and then the light dressing just before bloom. Complete fertilizers such as 8-8-8 are often thought preferable to high nitrogen fertilizers. Some feel that high nitrogen can cause the plants to produce leafy growth while suppressing flowering; it also is thought to render the plants more susceptible to some diseases. Some growers do use fertilizers with varying ratios of N\_P\_K, so use of 8-8-8 should not be viewed as an ironclad rule. An acid-forming azalea/camellia fertilizer can be used if the soil tends to be excessively alkaline.

## Mulching

Mulching is an important part of good culture. Mulches serve many purposes, such as maintaining soil moisture, keeping weeds under control, increasing organic matter in the soil, and protecting against sun scald (see below). About 2-3 inches of rotted or even fresh leaves, pine straw or pine bark are excellent mulches. Materials available locally, such as bagasse (sugar cane fiber), should be considered.

## Diseases and Pests

Fortunately, Louisiana irises are not prone to many diseases and insect pests. Most growers are able to easily endure any small nuisances without having to resort to insecticides or other treatments

**Rust** appears as red to dark-brown powdery spots, often surrounded by a yellow margin, on leaves and stems. Leaves may become severely discolored and die back. The rust does not appear to damage the plants severely, but it does make the beds look bad. Avoiding too much fertilizer, especially high nitrogen, may limit the spread. The best way to avoid rust is to remove and discard withered leaves. Rust is a soil borne fungus, and if infected leaves are not permitted to decay in the garden, the life cycle of the fungus is disrupted. *Some growers feel that cow manure encourages rust.*

**Leaf Miner**, the larva of a fly, is indicated by white streaks along the leaves, particularly near the base, in hot weather. The outermost leaves may collapse, and, if they become unsightly, can simply be removed.

**Iris borer** may be a problem now and then, but it is more serious where bearded irises are grown. The worm enters the rhizome and may hollow it out and kill the particular rhizome. The first sign of a borer may be a center leaf in a fan that turns yellow and dies. This occurs because the borer, first deposited on the leaves, has worked its way down to the rhizome and devoured the growing tip. If one watches for damage, the borer can sometimes be found and destroyed before the rhizome is seriously injured.

**Snails and slugs** may climb up the scapes and disfigure a bloom, particularly under conditions of high humidity and rainfall.

**Sunscald** is not a disease, but a condition resulting from the sun scorching the rhizomes in midsummer, causing them to become mushy and to deteriorate. Mulching in summer is 100 percent effective in controlling this problem.

## Propagation

There are two principal ways to propagate Louisiana irises: by division or cutting from the original rhizome, and by seed. Offsets produced from the original rhizome will produce identical flowers. It is sometimes said that irises will change color over time, but this is not correct. When an unexpected flower appears in a clump, it most likely is due to either other irises "traveling" into it, or to a seed dropping and forming a new hybrid.

### Rhizome Division

Rhizomes can be divided, ideally in the fall. In digging the irises, it is an easy matter to break off the new plants. Since offsets form in the winter or early spring, fall division allows the new plants to grow to sufficient size before being separated from the mother rhizome.

### Rhizome Cutting

After bloom the spent rhizome can be used to increase a variety. Cut a 2-3 inch section of the rhizome and place it in a potting soil or a similar material. Cover the rhizome section with a quarter inch of the medium and keep

moist. In most instances, new offsets will form at the leaf scars. When these grow to six inches or more and have formed good roots, they can be carefully removed and planted out.

### Seed

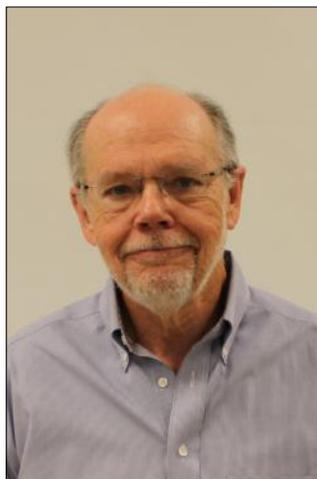
Growing from seeds produces plants that will vary to a greater or lesser extent from the hybrid parents. Because hybrid Louisiana irises have descended from species that vary widely in color and form, it is difficult to predict what seedlings will look like. This characteristic makes Louisiana irises a fascinating subject for systematic hybridization. Following the bloom season, seed pods will become apparent within days or weeks. These seeds will mature in mid summer in South Louisiana. Along the Gulf Coast, the Fourth of July is an easy target date for taking the seed, both because they generally mature about that time and because of a long weekend.

The seed pods should be carefully cut open and the seeds planted about 3/4 inch deep in pots of garden soil or potting mix. If the pots are kept moist, the seeds should begin to germinate with the first cool nights in October or November in South Louisiana. The seedlings can be planted into the garden in early spring. Most can be expected to bloom the following spring. Seeds should not be allowed to dry out before planting.

Gardeners in colder climates will have to adjust the schedule for plating out seedlings for their area. A look at the Society for Louisiana Iris website is suggested for cultural information on other areas: [www.louisianas.org](http://www.louisianas.org)

Zydeco Louisiana Iris Garden

[www.zydecoirises.com](http://www.zydecoirises.com)



This Louisiana Iris handout was given out at the November meeting by guest speaker, Patrick O'Connor. He is the “guru” of the Louisiana Iris. His contact information is: Zydeco Louisiana Iris Garden, 4628 Newlands St., Metairie, LA 504.456.6060. [Patrick@zydecoirises.com](mailto:Patrick@zydecoirises.com)

The **Legacy School Garden** project is off to a growing good start with 10 square foot gardens placed in our public schools. We are growing a variety of vegetables with multiple final products to share with our community, like a salad garden and vegetable soup. Lyon Elementary students harvested the unfamiliar vegetable, bok choy, Robyn's father, at the Golden Wok, cooked our produce and teachers Erin Redmond and Gene Scaramuzzo served and shared with four classes. A multimedia technology piece was created to share with still a larger community of the Northshore Community Foundation ( [www.northshorefoundation.org](http://www.northshorefoundation.org) ). We have several schools interested in supporting a square foot vegetable garden for the spring semester so... I am asking for HELP from the Master Gardeners community to mentor a school or two. PLEASE call me 985-264-4926 and/or email me at [JCPaulsell@gmail.com](mailto:JCPaulsell@gmail.com).

Growing gardens, growing minds,  
Christy Paulsell



## MG LOGO MERCHANDISE ORDER

The following items with the Louisiana Master Gardener's Logo can be ordered as a group order from Dee Middleton, Merchandise Chairman. Orders must be received no later than Friday, December 18, to guarantee delivery at the January 18, 2012 meeting. To place an order email Dee Middleton. Include the name of the item - i.e. "Devon & Jones Women's Y collar Polo Shirt" - color - quantity - size - price ( you can copy/paste the form on page 23 into an email). Please note at least 12 pieces from the group order are required for embroidery; ex. 12 hats and 12 visors / 12 shirts, etc. Please mail a check for the total amount due to: 329 Highland Crest Dr., Covington, LA 70435. If there are any questions, please do not hesitate to contact Dee at [doloresmiddleton@ymail.com](mailto:doloresmiddleton@ymail.com) . ( Ymail is correct)



Harriton Fleece Vest  
Colors available: Hunter  
or Black.  
\$24.95 each  
2XL & 3XL add \$3.00



Port Authority Interlock Knit Turtleneck.  
Colors Available: White or Black  
\$24.95  
2XL & 3XL add \$3.00



Harriton Men's Quarter Zip Fleece  
Colors Available: Hunter or Black  
\$28.95 each  
2XL & 3XL add \$3.00



Harriton Women's Full Zip Fleece  
Colors Available: Hunter or Black  
\$28.95  
2XL & 3XL add \$3.00



Colorado Timberline  
 Men's Moisture Wicking Microfiber  
 Pique Polo Shirt Antiroll collar, tag  
 less label, vented waist.  
 Colors available: Moss/white trim or  
 Black  
 \$26.49  
 2XL add \$2.00, 3XL add \$3.00



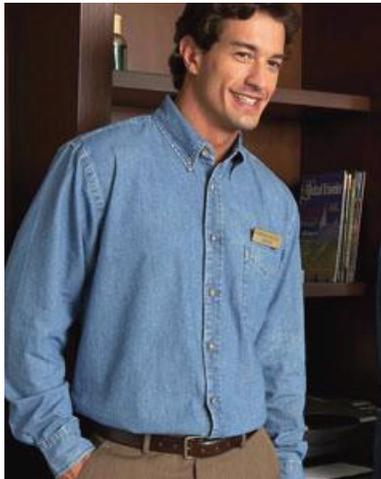
Colorado Timberline  
 Women's Moisture Wicking Microfi-  
 ber Pique Polo Shirt, Anti-roll collar,  
 tagless label, princess seam for fitted  
 look.  
 Colors available: Moss/white trim or  
 Black  
 \$26.49  
 2XL add \$2.00, 3XL add \$3.00



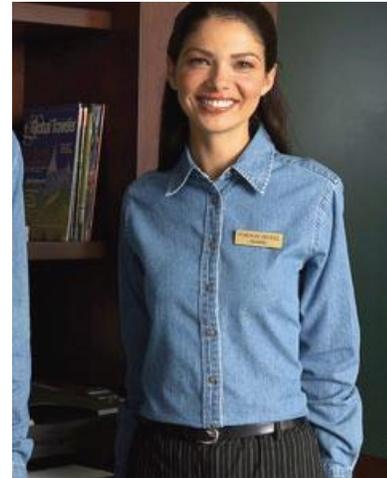
Port & Company Visor  
 Colors Available: Khaki  
 \$11.99



Big Accessories, 6 panel brushed  
 twill unstructured caps, self fabric  
 closure with d ring slider and tuck in  
 strap.  
 Colors available: Stone or Forrest  
 \$12.99



Harriton, Men's Long Sleeve Denim  
Shirts, 100% Cotton Denim.  
Colors available: Light Denim or  
Dark Denim  
\$24.99  
2XL add \$1.50  
3XL add \$2.50



Harriton, Women's Long Sleeve  
Denim Shirts, 100% Cotton Denim  
Colors available: Light Denim or  
Dark Denim  
\$24.99  
2XL add\$1.50



Medium Length Apron with Pouch  
Pockets  
Colors available: Hunter Green or  
Stone  
\$13.99



Devon & Jones. Ladies Pima Pique Short Sleeve Y Collar Polo, 100% Peruvian Pima Cotton  
 Colors available: Stone or Forest  
 \$24.99  
 2XL-add \$2.00, 3XL-add \$3.00



Devon & Jones. Men's Pima Pique Short Sleeve Polo, 100% Peruvian Pima Cotton  
 Colors available: Stone or Forest  
 \$24.99  
 2XL-add \$2.00, 3XL-add \$3.00

ORDER FROM

ITEM NAME	QUANTITY	COLOR	SIZE	PRICE
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____

Total Amount Due \_\_\_\_\_

Copy and paste this form in an email to Dee Middleton: [doloresmiddleton@ymail.com](mailto:doloresmiddleton@ymail.com)  
 Mail a check for the amount due to: Dee Middleton, 329 Highland Crest Dr., Covington, LA 70435. Any questions, contact Dee at the above email address.

# November MG Activities

Projects Orientation Tour at the Bayou Lacombe Butterfly Garden. Front row: Linda Wendle, Nancy McDonald, Dee Middleton, Hay Hanson & Julie Deus. Back row: Lucy Fitzgerald, Bernard Ory, Billie Stanga, Marlene Sobkowich, Elizabeth Bauer, Dianne Quinn, Judy Wood and Susie Andres.



Pam Keating, outgoing Membership Chairman.



Mary Ann Brannan, outgoing Hospitality Chairman



Work day at the AgCenter. Ann Jenkins, Rusty Batty, Julie Deus, Nancy McDonald and Dede Hanby.



Annette Their, Garden Hints for aging MGs at the November meeting.



Julie Deus presents Chere Currault with a commemorative brick for her service as Secretary for 2011.



A tour of Suzanne Sloan's garden followed the November meeting.

**St. Tammany Parish Master Gardener Association  
General Membership Meeting  
November 16, 2011**

A meeting of the St. Tammany Parish Master Gardener Association was held on November 16, 2011 at 10:00 AM at the National Guard Armory. A quorum was present with 59 members attending.

Julie called the meeting to order, welcomed the Class of 2011 and led the members in the Pledge. Rusty offered a prayer.

Annette Their presented several garden hints and Rusty fielded questions about several garden problems – specifically Virginia Buttonweed.

Judy Wood introduced Patrick O'Connor of Zydeco Louisiana Iris Gardens in New Orleans. Mr. O'Connor is the former president of the Louisiana Iris Society, a respected hybridizer of Louisiana irises. He offered an informative presentation on the species of Louisiana irises.

Rusty's comments included information on LSU Super Plants which can be found online at LSU.com – several North Shore vendors have Super Plants. Other items available are bumper stickers and Retail Nursery locator books. Rusty stated the next Plant Show meeting would be at 9 AM before the regular membership meeting in January (third Wednesday). There are no meetings in December due to the Christmas Party. The Plant Show dates are March 16 & 17. Educational hours are available for members who attend the speaker programs at the Plant Show. There is a 1 hour educational hour credit for today's program by Mr. O'Connor.

Julie asked for a motion to approve the October minutes as presented.

A Motion was offered by Lyn Monteleone to approve the Minutes of the October meeting as presented. Motion carried.

Julie introduced the Board to the membership and stated the next Board meeting is tomorrow at 5 PM at the Louisiana Heart Hospital – everyone is welcome. The 2012 meetings will be held in Slidell at 1 PM on the third Thursday – the schedule and details will be published in the Gardengoer.

Julie thanked the project chairpersons and participants in the project orientation tour and stated this would continue annually as suggested by the 2010 class.

Julie stated the position of “e-mail specialist” would be advertised. We are seeking someone who is computer savvy to handle the new e-merge system of e-mail management. The position will include training seminar chairpersons on sending e-mail via e-merge. Anyone interested can contact Julie, Judy Wood or Susie Koepf.

Julie reminded everyone to report volunteer and educational hours.

Judy Wood stated there is a sign-up sheet for the GNO Iris Society and handouts would be available at the next meeting “Sharing Table”. Judy explained the “Sharing Table” and

suggestion box. She announced that the bromeliad tour (Suzanne Sloan, 948 Winona, Marina Beau Chene) would follow the meeting.

Judy gave an overview of the January and February programs and asked for suggestions for the remainder of 2012.

Jay Rose presented the Treasurer's Report (attached to the Minutes) and explained the Association's accounts and process for dues.

A Motion was offered by Pam Twardzik to approve the Treasurer's Report as submitted. Motion carried.

Under New Business, Julie introduced the Committee Chairs, Project Chairs and Mentors. Each addressed the membership and gave a brief synopsis of what their committees, projects entailed.

Julie recognized Mary Ann Brannan, Pam Keating, Chere Currault and Brenda Caston for their years of service to the Association. Each were presented with STPMG bricks.

Jay presented the proposed budget for 2012 and asked for approval of the budget.

A Motion was offered by Nancy Berulis to approve the 2012 budget (attached to the Minutes) as submitted by the Treasurer. Motion carried.

Mary Ann Brannan discussed the Christmas Party and circulated the sign-up sheet. The party will be on December 14, 11:30 in Slidell at the Northshore Volunteer Fire Department. Details will be published in the Gardengoer. Donations can be mailed to Mary Ann.

Julie stated that Dee Middleton will be the merchandise chairperson and will be providing more information on ordering logo items (shirts, aprons, sweats, etc.).

Door prizes were donated and #16, Peggy Goertz and #29, Julie Deus were the lucky winners.

Peggy Goertz reminded everyone that the Atlas garden gloves are available for sale and anyone interested can contact her.

The meeting was adjourned at 12:20 PM.

Respectfully submitted,  
Chere Currault, Secretary



**St. Tammany Parish Master Gardener Association  
Board of Directors Meeting  
November 17, 2010**

A meeting of the Board of Directors of the St. Tammany Parish Master Gardener Association was held on November 17, 2011 at 5:00 PM at the Louisiana Heart Hospital. Board members attending were Julie Deus, Judy Wood, Jay Rose and Chere Currault. Also attending were Kathleen Guidry and Debora Litzenberger.

Julie called the meeting to order. There was a discussion concerning the budget which will be re-submitted in January 2012 for membership vote in accordance with the By-laws.

Judy Wood discussed plans for program speakers for meetings, seminars and field trips in March and October. Details will be published when plans are finalized.

Judy presented a suggestion from the "suggestion box" which requested that the Board discuss limiting chairs and co-chairs for all committees to two years in order to allow new people and ideas and that the Board approve chairs and co-chairs.

It was agreed that the suggestion would be printed verbatim in the Gardengoer and that a committee be formed to study this and other possible revisions of the By-laws.

Julie stated that the 2012 Board meetings would be held on the third Thursday of each month at 1 PM at Slidell City Hall, 1<sup>st</sup> Floor (original building). The only exceptions would be March which would be the fourth Thursday and no December meeting.

The Board discussed E-merge. The Association has an account and e-mail address and E-merge has our addresses. More details will be forthcoming as the process progresses.

The meeting was adjourned at 6:00 PM.

Respectfully submitted,  
Chere Currault, Secretary

## Membership Dues

Membership dues of **\$12.00** are due now. You must have 20 volunteer hours and 6 education hours posted online at the LSU AgCenter site before paying your dues. Please make out your check to **STPMG** and mail your check and the completed membership form below to Jay Rose, 525 Oak Alley Drive, Pearl River, LA 70452 or bring them to the December Christmas Party. He will verify hours through Sandy Arnoult and send this information to Ruthanne Johnson, who will be compiling names and addresses for the 2012 Membership Directory. Please have all hours posted online no later than Dec. 15 and dues in by this time also. Members of the Class of 2011 have already paid dues for 2012.

Thanks to all of you for your promptness in paying your dues and having your hours online.

Susie Koepf  
Membership Chairman

<b>MEMBERSHIP DUES 2012</b>	
<b>NAME:</b>	_____
<b>ADDRESS:</b>	_____ _____
<b>HOME PHONE:</b>	_____
<b>CELL PHONE:</b>	_____
<b>EMAIL ADDRESS:</b>	_____
<b>CLASS YEAR:</b>	_____

## STPMG Garden Glove Sales

Garden gloves sold at STPMG events will be \$5 per pair to whoever is purchasing at that event.

STPMG members may purchase garden gloves at \$4 per pair at STPMG monthly meetings only. (There may be meetings where gloves may not be for sale.)

Members who wish to purchase gloves should email Peggy Goertz, Glove Chairperson, [peggpegg@aol.com](mailto:peggpegg@aol.com), indicating the size and number of gloves they wish to purchase at \$4 per pair. The gloves will be packaged for the member and ready for pick up at the designated meeting. The member will have a check in the correct amount made out to **STPMG**.

Submitted by:  
Judy Wood



## *From the Suggestion Box*

The following item was received in the Comment/Suggestion Box at the November 16 meeting. It was discussed at the November 17 Board Meeting.

*“I would like to suggest that the Board discuss the possibility of limiting chairs and co-chairs of all committees to two years in order to allow new people and ideas. I, also, feel that chairs and co-chairs should be approved by the Board.*”

**Response** – The Board suggests that the By-laws Committee be formed once again. The Committee will review the By-laws to determine if this suggestion is in order and if there are other items that need to be amended. The Committee will be encouraged to solicit input from the membership regarding the document.

Submitted by Judy Wood  
[jazzwood@charter.net](mailto:jazzwood@charter.net)

**AGENDA**  
**STPMG Membership Meeting**  
**December 14, 2011**

- 1. Call to order and report quorum present**
- 2. Opening Ceremonies**
- 3. Comments by Rusty Batty, County Agent and MG Advisor**
- 4. Minutes from November meeting**
- 5. Officer's reports**  
**President: Julie Deus**  
**Vice President: Judy Wood**  
**Treasurer: Jay Rose**
- 6. New Business**  
**Eat**  
**Drink**  
**Steal**
- 7. Adjourn**

# Calendar of Events

## December, 2011

- 14 Christmas Party 11:30 am. It will be held at the Northshore Beach Community Center and Firehouse, 267 Debbie Drive, Slidell, LA 70458. A very short meeting will be followed by lots of food and fun. See page 5 for info to sign up to either bring a dish or donate money for the main dish. Directions to the party are on page 6. Please bring a \$10 plant for the fun plant steal. Wine donations accepted.
- 15 Last day to pay your 2012 Membership Dues. Don't wait! Don't procrastinate or you won't be included in the 2012 Membership Directory. This does not apply to new graduates. *See page 28*
- 18 Last day to place your logo merchandise order with Dee Middleton. Email Dee at [doloresmiddleton@ymail.com](mailto:doloresmiddleton@ymail.com) with any questions. See pages 20-23 for details.

## January, 2012

- 11 *Herb Gathering* at the Slidell Library Meeting room. 1 PM. The speaker will be Susie Andres on the topic "Lavender". All are welcome to attend. A meeting of the Herb Committee will follow the speaker.
- 18 Plant Sale meeting at 9am at the National Guard Armory before the regular monthly meeting.
- 18 Monthly meeting at the National Guard Armory. 10am. Speakers: Ed Goodwin — Sharpening Shovels and Kim Walsdorf-Shockley — Exercises and Body Mechanics to Keep You Gardening.
- 18 *Growing Spring Vegetables From Seed*, a presentation by our own Dr. Gerard Ballanco will be held at 2 locations and times: Folsom Library Branch at 82393 Railroad Ave. from 2-3:30 pm and Covington Library Branch at 310 W. 21st Ave. from 6-7:30 pm. Call to register. Folsom—796-9728, Covington—893-6280.

## February, 2012

- 15 Monthly meeting at the National Guard Armory. 10am. Speakers: Art Scott and Bernard Ory — Drip Irrigation

## March, 2012

- 16 & 17 Northshore Garden Show and Plant Sale at the Fairgrounds. The event will be on Friday and Saturday this year. Mark your calendars and sign up to volunteer. This is our biggest fund raiser of the year. Email our Plant Sale Chairman, A.J. Heinsz-Bailey at [ajjim@hotmail.com](mailto:ajjim@hotmail.com) with any questions.
- 21 Monthly meeting at the National Guard Armory. 10am. Speaker TBA.

# STPMG Directory

**PRESIDENT:**

Julie Deus  
674-6742 [jdcalla@aol.com](mailto:jdcalla@aol.com)

**VICE PRESIDENT:**

Judy Wood  
882-5353 [jazzwood@charter.net](mailto:jazzwood@charter.net)

**TREASURER:**

Jay Rose  
863-3418 [jayrose@charter.net](mailto:jayrose@charter.net)

**SECRETARY:**

Chere Currault  
796-5038 [ccurrault@att.net](mailto:ccurrault@att.net)

**COORDINATOR:**

Rusty Batty  
875-2635 [rbatty@agcenter.lsu.edu](mailto:rbatty@agcenter.lsu.edu)

**LSU AGCENTER OFFICE:**

Mary Beth Kaizer  
875-2635 [MKaizer@agcenter.lsu.edu](mailto:MKaizer@agcenter.lsu.edu)

**WEB ADMISTRATOR:**

Sandy Arnoult  
882-3344 [sarnoult@bellsouth.net](mailto:sarnoult@bellsouth.net)

**LSU AGCENTER OFFICE****VOLUNTEER COORDINATOR:**

Penelope Giles  
845-0216 [penelope@sewrepro.com](mailto:penelope@sewrepro.com)

**MEMBERSHIP CHAIRMAN:**

Susie Koepf  
892-8643 [eskoepf@yahoo.com](mailto:eskoepf@yahoo.com)

**NEWSLETTER:**

Debora Litzenberger  
882-7986 [dklitz@charter.net](mailto:dklitz@charter.net)

**PROJECTS COMMITTEE:**

Art Scott  
796-5878 [folsomart@bellsouth.net](mailto:folsomart@bellsouth.net)

**PUBLICITY:**

Ann Gilbert  
796-0520 [gilbertwriter@yahoo.com](mailto:gilbertwriter@yahoo.com)

**HISTORICAL:**

Glenda Spano, *Scrapbook*  
845-0900 [runmimirun@yahoo.com](mailto:runmimirun@yahoo.com)

**SMH REHAB GARDEN:**

Leslie Landeche  
639-9963 [rocknlou@bellsouth.net](mailto:rocknlou@bellsouth.net)

**SLIDELL HERB GARDEN:**

Betty Rose  
863-3418 [bettyrose@charter.net](mailto:bettyrose@charter.net)

Linda Franzo

781-4372 [Linda@passionateplatter.com](mailto:Linda@passionateplatter.com)

**LACOMBE BUTTERFLY GARDEN:**

Susie Andres  
643-3310 [sandres@bellsouth.net](mailto:sandres@bellsouth.net)

**OTIS HOUSE BUTTERFLY GARDEN:**

Ann Durel  
626-1656 [adurel@bellsouth.net](mailto:adurel@bellsouth.net)

**ROOTING THE FUTURE: MGs PARTNER WITH STPSB SCHOOLS:**

Christy Paulsell  
898-6483 [j.christine.paulsell@stpsb.org](mailto:j.christine.paulsell@stpsb.org)

*Notes from the Editor,*

*Hi MGs,*

*It's party time for us this month! I hope to see a huge turnout for our Christmas Party on the 14th. The location is fantastic, right on the shore of Lake Pontchartrain in a brand new building. The plant stealing is great fun too. Be sure to register to bring or dish or donation (pages 5 –6).*

*Everyone wants Master Gardener logo shirts, hats, aprons, pullovers, etc. Dee Middleton is getting a group order together now. Get your order in before Dec. 18 (pages 20-23).*

*Get those hours logged in before it is too late. Once January is here, you can't go back and enter hours for 2011. Once you have your volunteer hours and educational hours posted, send in your dues ASAP. A new membership directory will be compiled and given out at the January meeting, so be sure **your** name will be included in the 2012 Directory (page 28).*

*Here is the link to post your hours:*  
[http://www.lsuagcenter.com/en/lawn\\_garden/master\\_gardener/Reporting+Volunteer+Hours/](http://www.lsuagcenter.com/en/lawn_garden/master_gardener/Reporting+Volunteer+Hours/)

*Merry Christmas and Happy New Year to all!*

*Debora Litzenberger*  
[debtogo@gmail.com](mailto:debtogo@gmail.com)



Publication of the January Gardengoer will be on January 6th due to the Holidays. Please have your articles, photos and calendar items to me no later than January 3rd. If you want to get business out of the way before the Holidays, send your submissions to me at any time.  
Thank you for your cooperation.

## THE GARDENGOER

THE NEWSLETTER OF THE  
ST. TAMMANY MASTER  
GARDENERS ASSOCIATION

Cooperative Extension Service

St. Tammany Parish

1301 N. Florida Street

Covington, LA 70433

Phone: 985-875-2635 (Covington)

Fax: 985-875-2639

Website: [www.lsuagcenter.com/  
mastergardener/](http://www.lsuagcenter.com/mastergardener/)