

In This Issue

Festival of Vegetables	1
President's Message	2
Rusty's Message	3
<i>In the Garden with aj</i>	4
MG Programs 2012	5
July Program information	6
Field Trip to Covey Rise Farm and Bracy's Nursery	7
<i>My Adventure with Mirli-</i> <i>tions</i> by Leslie Boucher	8
<i>Eat Local</i> by Linda Franzo	9-10
<i>Who Knew?</i> by Kathleen Guidry	11
<i>Vegucator Extravaganza</i> by Kathleen Guidry	12-13
Legacy School Garden	14
Project Professional Development Day.	
Vegucator Seminar Schedule	15-16
June Meeting Minutes	17-18
Garden Gloves	19
Agenda for July	20
Calendar	21
Directory	22
Editor's Notes	23

Festival of Vegetables



Thanks to Joan Gagliano for chairing a fun, tasty, and informative Festival of Vegetables at our June meeting. Thanks also to Jerry Ballanco and the Vegucators for providing helpful information on growing vegetables and a bounty of beautiful vegetables that everyone envied.

President's Message

Heat and Tropical Storms! Between the two it's hard to get out and work in the garden. However, if you manage to brave the weather be sure to hydrate, use sunscreen and protect against those mosquitoes. I really thought we'd get some rain from Debby, but it looks like Florida is receiving the lion's share of the wet stuff. Oh well, back to dragging out the sprinklers.



Many thanks to Joan Gagliano and the Vegucators for a wonderful Vegetable Festival at the last meeting. Even though there were not as many vegetables as last year, we had a nice variety of produce and delicious tastings. The “ask the experts” table was packed and many filled out the tasting evaluation forms. We'll get those results from Art soon. Thanks to everyone who brought their veggies!

The Fall seminar committee met last week and decided that the overall theme for the seminar will be “Getting your garden ready for winter”. It will be held on Wednesday, September 12, 2012 at the SELA Wildlife Refuge in Lacombe from 9:00 am until 1:00 pm with registration beginning at 8:00 am. Nellie Neal, aka “The Garden Mama”, will be presenting two of the topics and Rusty is working on securing the second speaker. There will be table clinics based on the “winter” theme. The cost will be \$15.00 and registration will begin at our next monthly meeting. Everyone will be getting a copy of the flyer through e-Merge so look for that later this month and register early for what looks to be a very timely topic.

Stay cool and I'll see you at the next meeting!

Julie Deus
jdcalla@aol.com

Barklice, More Bark, than Bite

By

Rusty Batty

A common call in the hot months of June and July has been about a “web like growth on my oak tree,” or a “cluster of insects, on my crepe myrtle” or “witches web trail in my yard.” Although, all these signs are spooky it is no cause for alarm. This is barklice.

Barklice are small, most often wingless, soft bodied insects that are in the Psocoptera insect order. Although they resemble aphids and are called “lice,” neither the webbing nor the insects cause any damage. The webbing is produced by the insect as protection from predators. The webbing typically covers only the bark on trees, the main truck, branches and the ground area of the roots. No leaves will be covered due to the barklice.



The insect feeds on decaying bark, algae and lichen. The cob web materials usually appear in late August to early September. This year however the “ghostly” look has come early due to our early spring and long periods of high humidity.

The barklice and its webbing cause no harm and no control is necessary. If webbing is a concern just brush it off with a broom or use a high pressure stream of water. The insect is really “more bark, than bite.”



Hi Everyone, The last few days in the garden have been fit for two spotted spider mites only. Eggplant and okra are the only survivors of June. Summer cleanup is now on the schedule. On a lighter note, I have been blueberry picking across Northern St Tammany recently and I have some tips and observations to share. My first excursion was my own yard where cardinals and bluejays get the ripe berries before I do. Next was my brothers yard where mockingbirds nest in the bushes and dive at you as you pick. I watched as they selected their succulent choices. It seems the bushes are divided into quadrants for harvesting. Each bush has a north, south, east and west exposure as well as a top and bottom level, and finally and inside and outside exposure. I began armed with mosquito spray and a one gallon pail. I sampled fruit from each section and on the Premier bushes the sweetest fruit was on the inside of the bush on the top level. Since blueberries also come in early, mid, and late varieties I had to try each one separately. Who knew how many choices and variables were available. If you are in a hurry, have breakfast before you encounter the bushes. (YOU will eat less and pick more.) If you have time begin without breakfast at about 6 am. The fruit is cool and juicy. Pick two, eat one and in about an hour you will have a gallon of blueberries. Moderately watered and fertilized these were B+ berries. Next opportunity was a little to the east where the berries were ripe and did not receive supplemental water. It was 10 am and the sun was blazing. As I approached the Tif Blues with my pail I stepped in dog stuff. Try as I might this experience was marred by the lingering smell. I was soaking wet with perspiration and I picked half a gallon in record time. Once again inside top level yielded the sweetest berries. These B+ berries were full of pectin so they were less juicy and perfect for blueberry jam. My final encounter for the season was a 3 day excursion to the North. This was blueberry heaven. Multiple varieties of mulched, shaped, and supplementary watered berries. A 6 am start and conversation with the orchard owner and his dogs (Plastic bags over my shoes) was very rewarding. As I shared my blueberry theories, I encountered a bush with a huge wasp nest in the upper level inside exposure. Luckily the wasps were still asleep and I escaped without incident. This bush had delicious berries. What do wasps know about blueberries? These Tif Blue berries were the size of dimes. The flavors were varied: sweet, juicy, and tart. After a spectacular berry I would get a not so tasty berry so I would eat another hoping it was sweet again. I ate so many I drank extra water to prevent the formation of jelly. This was a pick four eat two, give one to the dog, and one in the pail operation. The next variety encountered were the sweetest berry I have tasted to date, the Austin. These early berries are very sweet and full of pectin. The red headed woodpeckers and thrashers prefer this variety also. These were also planted with Climax and Powder Blue blueberry bushes of A+ quality. The owner shared his theories and observations. Care and cultural practices were his answer to fantastic berries. 5 gallons of multiple varieties later here are my findings. 6am with mosquito spray applied, plastic bags on your shoes, water bottle in a separate pail with a small towel for wiping your face, and a can of wasp spray and a net for attacking birds approach the bushes with reckless abandon. Eat, pick and enjoy a wonderful experience. The faint of heart, go to the farmers market and pay expensive prices as the farmer/pickers have truly earned it. Watermelon picking here I come. Back in other gardens aj



STPMG Programs 2012

Month	Speaker	Topic	Hint	Problem	Share	Hours
January 18 Covington	Ed Goodwin Kim Walsdorf-Shockley	Caring for Garden Tools Gardening Exercises	No	Yes	Yes	1
February 15 Covington	Art Scott Bernard Ory	Irrigation Presentation of Awards	Yes	Yes	Yes	1
March 14 Covington	Henry Harrison	Growing Watermelons in the Home Garden	Yes	Yes	Yes	1
March 29 Thursday	Field Trip	St. Martinville Jefferson Island	No	No	No	3
April 18 Covington	No Speaker	Spring Plant Swap Lunch at Cheri Hall's	No	No	No	0
May 16 Covington	Sheila Stroup	Scholarship Award	No	No	No	0
June 20 Covington	Joan Gagliano Chairperson	Vegetable Festival	No	Yes	No	1
July 18 Covington	Derek Moore Dana Moore	Plants from KatKaw Landscapes & LA Ag Nursery Inspecting	Yes	Yes	Yes	
August 15 Covington	Diane Quinn	Aquatic Gardening	Yes	Yes	Yes	
September 19 Covington	Dr. Guihong Bi	Hydrangeas: the how, when, and where	Yes	Yes	Yes	
October 10 Wednesday	Field Trip	Bracy's Nursery Covey Rise Farms	No	No	No	
October 17 Covington	John Klipsch	Organic Plant Foods and Organic Controls Fall Plant Swap	No	Yes	Yes	
November 14 Covington			Yes	Yes	Yes	
December ? Location	No Speaker	Christmas Party	No	No	No	

Judy Wood
jazzwood@charter.net



STPMG Programs

July 18, 2012

Plants from KatKaw Landscapes and LA Ag Nursery Inspecting Derek Moore and Dana Moore

Derek Moore, owner of KatKaw Landscapes will talk to us about the unusual plants he sells at the various Plant Sales. His wife, Dana Moore, an employee of the LSU Ag Department, inspects the various nurseries of the State of Louisiana. She will speak about the inspection process and what it means to us as a consumer.

<http://www.katkawnursery.com/index.html>





STPMG Fall 2012 Field Trip

Bracy's Nursery

Covey Rise Farms

Wednesday, October 10, 2012

Bus Departs Covington Ag Center 8:30 AM

The Fall 2012 Field Trip will be to tour Bracy's Wholesale Nursery, Amite, LA and Covey Rise Farms, Husser, LA.

The bus will depart from the Ag Center parking lot in the Fair Grounds at 8:30 AM. We will tour Bracy's Nursery from 9:15 to 11:15 AM. There we will see their vast variety of plants and tour the grounds of the Bracy home.

After a short bus ride we will arrive at Covey Rise Farms for lunch, a presentation by the staff of Covey Rise, and tour of the fall vegetable gardens. Since May, 2010 Covey Rise has supplied vegetables to the finer restaurants in New Orleans. More of the history of the Farm may be found at the site listed below.

The bus will leave Covey Rise at 3:00 PM returning to the Ag Center approximately 3:30 PM.

The cost of the tour for STPMG members is \$30. This includes the bus transportation and cost of lunch tax, and gratuity. Reservations may be made by submitting a check for \$30 made payable to STPMG at the July 18 meeting of the STPMG. Following the meeting reservations may be made by sending a check for \$30 made payable to STPMG to Judy Wood, 60589 Cypress Drive, Lacombe, LA 70445. You will receive an email confirmation that your check was received. The tour will be limited to the first 50 members who reserve with a check.

Additional information and sites are available at

Bracy's Nursery <http://www.bracys.com>

Covey Rise Farms <http://www.coveyriselodge.com/history/>

Judy Wood jazzwood@charter.net



My Adventure with Mirlitons

by Leslie Boucher

Growing up in New Orleans, everyone had a mirliton vine in their backyards. My mother made mirliton casseroles and pickled them as well. It was fun picking the fruit. I heard stories of vines that were so rampant they climbed trees and ran across the backyards of several houses.

Lately it seems that not as many people are growing them. Also a lot of the old varieties have disappeared, to be replaced by plants propagated from fruit purchased at the grocery. These mirlitons come primarily from South America, and are not necessarily suited to our climate.

In the past several years Dr. Lance Hill has spearheaded a movement to revive the older varieties of mirliton that used to thrive here. One variety, Papa Sylvest, seems to do incredibly well here. We were given one of the plants in the program to produce fruit to share with other gardeners. To qualify we had to be isolated from any other mirlitons within ¼ mile to assure a pure strain of the fruit.

My husband went to a lot of trouble to ensure success with this plant, creating a mounded area full of organic matter, with excellent drainage. He covered the area to protect the young plant from squirrels, who apparently regard mirlitons as a choice food, and from our chickens. Once the plant is fully established the chickens will help keep it bug free.

We put this plant in the ground in early April, and it is starting to spread well now, and will produce fruit in the fall. Interestingly, I know of several other local gardeners who started this same mirliton earlier in the year, and are already harvesting a lot of fruit from a spring crop. This is unusual, but not unheard of. The fruit are much larger than the ones you see in the stores these days.

We are looking forward to a good harvest from this plant, and we are having a lot of fun watching the vines beginning to run. A mirliton vine can run as far as fifty feet. We have ours planted along a section of five foot fence, which should be strong enough to support it.



EAT LOCAL!!

Growing your Victory Garden can be rewarding and challenging at the same time. If you have jumped on the garden craze, you will realize we can not survive on our garden bounty alone. Well, most of us can't. If you haven't had much success this summer, don't give up! The fall season is easier to grow greens; mild heat and less insects.

If you are really getting conscious of where your food comes from, try buying much of your food local. You will be amazed of the many food sources we have in our area. The Farmers' markets is a good place to start. Supermarkets are starting to label local foods. A great resource to be "In The Know" on food in our area is www.nolalocavor.org.

Deborah Turton and I went on a tour of the Vietnamese Market in New Orleans East to learn about the produce, seafood, poultry and prepared Vietnamese foods. We started out 5:00 am, on a Saturday morning, and talked to the vendors with the help of our Vietnamese guide who is a member of the Locavore Movement. Now I know what some of these vegetables and herbs of the Vietnamese culture are and how to prepare them in recipes. I acquired new herbs I can't get any place else. I added Fish mint, shiso, water spinach and Vietnamese cumin and mint to my Asian garden collection of lemongrass, Vietnamese cilantro, culantro, kiffir lime, Thai basil and Thai chilis. The fish mint really smells like fish. Deborah purchased a huge ornamental in a beautiful dragon ceramic pot. The woman was so happy with her sale, she gave Deborah a cuguzza squash measuring 51 inches long! In English, the Vietnamese woman proclaimed proudly, "I grew it myself!" Everyone was clapping and smiling. You know, this is the same way we buy our produce in the big supermarket! Not. This was the food and the farmer with pride and appreciation. I was so excited, I bought more. I bought huge shrimp at \$5.00 lb. Did you know we get fresh squid from the gulf? I also bought 2 fish heads and made a fabulous stock! I have enough to make my Grandmother's fresh fish soup with homemade noodles, Lemongrass Shrimp soup and a huge pot of gumbo! Oh, we had so much food, Deborah forgot to take her squash from my car. Her solution.. I should cook it up and share it with her. Now we have the farm, food, and friend experience.

Happy in the garden, Linda Franzo

Lemongrass Shrimp Soup~ Sauté in a large 4 quart pot~ 2 large cloves of garlic, minced, 1/2 inch ginger, peeled and diced, 1 stalk lemongrass and 4 kaf-fir lime leaves [or the zest of 2 limes] into 8 cups fish stock [or chicken stock]. Dice a small Thai chili or 1/2 teaspoon Sriracha sauce, 2 medium tomatoes, diced. Bring to boil for 10 minutes for flavors to come together. Add shrimp, 4 large per person, juice of 2 limes, or to taste up to 1/3 cup, 2 teaspoons fish sauce. Shrimp turns pink, turn off heat. Add sliced green onions, 4 Tablespoons chopped cilantro or 2 - 4 inch sprigs Vietnamese cilantro.

Italian Squash~ In a large Dutch Pot, 4 Tablespoons olive oil, 4 cloves garlic minced and 2 large onions diced. Sauté until translucent with 1/2 teaspoon red hot pepper flakes and 1 Tablespoon dried oregano, add seeded, 1 inch cubed squash and sauté al'dente ~ crunchy /soft, fork tender. Add 2- 4 diced tomatoes, stir 2 minutes to heat through. Add chopped fresh basil, salt and pepper to taste. Enjoy as a vegetable side or add pasta with parmesan cheese.



Daniel, talking about mushrooms, rice and pork wrapped in banana leaves.



Vietnamese vendor



Deborah Turton and Vietnamese vendor.

WHO KNEW?

Sansevieria trifasciata

I have had two Mother-in-Law tongue plants sitting on my deck since I moved into this house about twelve years ago. They always look good which is surprising since I never even notice them, let alone give them any tender, loving care. However, about three weeks ago, one of them caught my attention. Something strange was emerging from the soil/plant base. Strangely enough it looked like long stalks of buds coming from within the plant cores. But, I knew that couldn't be right. So, who knew? Am I the only person who never saw a Mother-in-Law tongue bloom?

In case I'm not alone, I'm adding a picture to this note. There are two plants, one on each side of the chair, one blooming and one looking like it always has. I naturally went to the quasi-experts on the Internet and found that, indeed, they do bloom under certain conditions. IF.....if the plant is suffering from complete neglect, and is root bound, and is under great stress, it just might bloom for you. Who knew? I think I need more plants like this. I promise you it doesn't look stressed (one of the few things in my yard that doesn't look stressed).

Does anyone else have a plant that they could share a 'who knew' with the rest of us on the GardenGoer?

Kathleen Guidry



VEGUCATOR EXTRAVAGANZA

by
Kathleen Guidry

O.K....so what do these all have in common: Abe Lincoln, Mr. Stripey, Mary Ann Peace, Early Girl, Virginia Sweet and Trucker's Delight? For one thing they're all locally grown heirloom tomatoes. For another, they were all present at the 5/30/12 advanced learning seminar at the AgCenter featuring the LSU faculty. Others were present too...Lemon Boy, Green Zebra, Cherokee Purple and Brandywine Yellow.

Kick-off for the Vegucator seminars was an all day affair. Don Ferrin started the program with in depth information on both common and unusual diseases sometimes found on our vegetables. He stressed that a lot of diseases can give you the same kind of symptoms and how important it is to know the PRIMARY symptom (the symptom that appears first). One example he used was 'WILT'. Wilt is sometimes just a symptom and not the disease. It could be caused by a large number of different diseases. Even Leaf Miner damage looks like wilt after there is a heavy infestation. So keep a keen eye on your garden from day to day to notice the primary symptom when a problem arises.

Stuart Gauthier, the county agent for Vermillion parish, was the second speaker. He was an expert on the nasty little critters that take over our prize tomatoes, peppers, eggplants, etc. He had great information on how to decrease their numbers and spoke on the advantages and disadvantages of different groups of insecticides. I learned many things I didn't know before. For example, Grubs usually turn into June bugs, beetles (I had no idea!). Seven dust is a good beetle killer but the worse thing to use for Aphids (Seven dust makes the Aphids more plentiful because it speeds up their life cycle). The horn tomato caterpillar makes a large brown moth that's as big as a hummingbird. Also, there is a good chance that those leaf footed bugs are giving off a pheromone to alert their friends of approaching danger. That figures!

The third speaker was Bobby Williams who spoke on sustainable gardening and working on the soil. But first we took a long break and feasted on produce from our gardens. It would have been too difficult to choose the best tomato, they were all superlative. And the many, many dishes made by the members were great eating also. Just to name a few (that you will be sorry if you missed) Janice Wells' eggplant dish and Linda Franzo's tomato chocolate cake. Good eating! If you're

interested in the recipes, some of them can be seen on the Vegucator WIKI site: <http://mgveggiegrouppbworks.com/w/page/41082597/Veggie-Group>. Just look under recipes in the index on the site. Check out some pictures in this issue of the GardenGoer.

If you are curious about or interested in the future endeavors of the Vegucators, contact Jerry Ballanco. He knows all the particulars.



Top left, Ann Gilbert, Linda Franzo, Don LeFevre and many others enjoy a veggie luncheon. Jerry Balanco is the Chairman of the Vegucators. Bottom right, Mary Jenks, Mary Beth Kaiser , Karla Partridge and other Vegucators enjoy lunch.

Legacy School Garden Project

The **Legacy School Garden** project is a collaborative effort of the St. Tammany Public School System, Master Gardeners of the LSU Ag Center, the Boy Scouts, PTA groups, and Jinx Vidrine's Legacy Gardens Fund. Dr. Vidrine's Northshore Community Foundation is providing "seed" grants for establishing the project in elementary schools throughout the parish. The organization's mission is to partner with the community for the purpose of creating a vegetable garden at the schools, with a long-range vision to connect children to the food they eat, thus leading to better health both for them and the community. According to project organizers, students engaged in gardening activities have shown enhanced academic achievement, an awareness of the importance of good health, and a better developed "sense of place."

The Legacy School Garden project provides organic soil, vegetable seeds and seedlings, a garden hose and sprinkler, and enough mulch for a four foot by four foot garden area. It includes garden curriculum resources so teachers can provide students with appropriate lessons on gardening and related subjects. The gardens will be used as an "outdoor classroom" to teach various aspects of science, math, language arts, social studies, art, geography, as well as sustainability.

PD SI 402: Legacy School Gardens http://prodev.gosignmeup.com/dev_students.asp

Date- Wednesday 8/1/2012 Time- 8:30-11:30

This Class will be taught at: Jefferson East

This class will be held in room: Conference

Your instructor(s) will be: J. Christine Paulsell

Course Description: K-3 schools, teachers and master gardeners and the Northshore Community Foundation will engage in networking and designing school vegetable gardens with Dr. Kiki Fontenot and Nutritionist, Karen Walker from LSU AgCenter. Participating schools will receive horticultural and curricular support in order to establish, plant, grow and harvest vegetables from their Legacy School Garden.



Christy Paulsell,

j.christine.paulsell@stpsb.org



Vegucator Seminars - 2012

All Master Gardeners are invited to attend the seminars given by the by the Vegucators. We'd love to have you join us for topics of interest to you.

The descriptions of the general topic may or may not address the description as each presenter defines the topic in his or her own way, expands the suggestions, or presents a specific aspect in depth. Each talk lasts from 30-45 minutes and talks are usually followed by fun exchanges of ideas. All seminars are held at the Ag center from 9-12 AM

Recipes for dishes from the faculty seminar can be gotten from the WIKI:

<http://mgveggiegrouppbworks.com/w/page/41082597/Veggie-Group>

Go to the index and click on recipes. The only one not on there is for tomato sandwiches: ripe heirloom tomatoes sliced 1/4 inch thick, very lightly salted, Hellman's mayonnaise, applied sparsely or generously as you wish, and white Bunny Bread.

July 11

1. Anatomy and Physiology of roots, stems, leaves, and flowers; hormones of propagation, pruning, chill hours, and season changes. Photosynthesis. Making food, storing food, using food. **Mary Jenks**
2. Seeds: History and brief basics of genetics; Seed storage; determining viability and germination percentage; expected duration of viability; hybrid vs. open pollinated; heirlooms; Genetic modification (how, why); benefits, concerns. **Ruthanne Johnson**
3. Collection of vegetable seeds (solanaceous, cucurbits, umbilifers, cole crops, asteracea, legumes) ; when to harvest fruit for seeds; methods of flower isolation (Which veggies are self or wind pollinated, which require insects, which are quick to cross, which are more self pollinating). Starting vegetables from seed indoors. Light color, intensity, and duration; hardening off; timing of transplant; transplanting temperatures, depth **Deborah Nolan**

July 25

5. Soil Chemistry, cation binding capacity, pH, and tilth - significance; amending sandy or clay soils; Adjusting pH – practical materials and methods – time frame; Tools for testing water and soil pH, temperature, and moisture content . **Art Scott**
6. Plant Nutrition and Standard Fertilizers; examples, sources, and relative costs of liquid, granular, and sustained release fertilizers; time from delivery to availability; staying power in soil including effects of rain, heat, and soil type; cost; pros and cons of each type; symptoms and diagnosis of nutritional excess or deficiency **Jan Butler**
7. Environmental influences affecting vegetable growth, health, and production (temperature, light, water) {go heavy on physiology of the plant response} Water, oxygen, and carbon dioxide cycles with absorption and elimination and what happens with heat and drought. **Jerry Ballanco**

August 8

8. Sustainable and Organic Gardening: double digging; pros and cons of tilling vs. hand turning of soil; bed preparation and side dressing with "organic" materials (N,P,K, micro and trace nutrients); beneficial bacteria and fungi; vegetable crop rotation (Rationale and practical St Tammany four year - 12 month planting rotation). **David Lynd**
9. Cover crops and green manure (grains, legumes, grasses – varieties, specific benefits and problems with each)*; practical and recommended use in a 12 month garden planting scheme. **Don Lefevre**

10. Nematicidal crops and soil treatments; solarizing; companion planting (.edu or.gov sites only); nursery (sacrificial) crops (how to use); Beneficial insects: recognition and practicality of using (purchase) or not; how to attract and hold **Cindy Hemm**

August 22

11. Kitchen Garden Design and Methods: raised beds pros and cons; construction(size and heights of beds; materials for construction); row crops pros and cons; container pros and cons; kitchen garden layouts; Handicap accessibility and construction including beds and paths. **June Taffaro**

12. Square foot and Container gardening; Recommended crops; crops to avoid; Soil and soilless mixtures, fertilization quantity, quality, and frequency. Anticipated yield; size and quality of fruit or vegetable. **Dee Middleton**

13. Compost and Vermiculture. **Marlene Sabkowich**

Sept 5

Canceled 14. Vegetable Groups – what are they, members of each group that will grow in St Tammany; nutritional peculiarities, Harvest, and Garden Hygiene (what to compost, what to burn; what to pull; what to let rot in place); “cut and come again” crops; intercropping; intensive gardening*

Canceled 15. Insecticides and fungicides available to St Tammany gardeners; what do they kill at what stage of life; how long does it stay active; does sun, heat, or rain influence; which are approved for “organic use”; BT products – are they different; Spinosads, neem oil, soap, copper containing, sulfur containing, carbaryl and bifenthrin, chlorothalonyl, rotenone and pyrethrins, horticultural oils; systemically absorbed insecticides: pros and cons; practical uses

16. Introduction to “season extenders”, green house gardening, and hydroponics. **Linda Wendle**

17. The WIKI: what is it, how does it work **Jerry Ballanco**

(On one of the following dates, Joan Gagliano will talk about cucumbers)

September 26 -

Linda Franzo: Peppers; **Janice Roussel**: Beans

Oct 10 (to be rescheduled; conflict with Covey Rise Field Trip)

Karla Partridge: squash; **Jerry Ballanco**: Tomatoes

November 7

AJ Heinsz-Bailey: Eggplant; **Rodney Cross**: Onions

Jerry Ballanco, gballanco@bellsouth.net



JUNE 6/20/12 MEETING ST TAMMANY PARISH MASTER GARDENERS

The June meeting of the STPMG's was called to order at 10:00 a.m. at the National Guard Armory in Covington. Julie Deus led the group in the Pledge of Allegiance. Phyllis Morgan offered the prayer. Fifty-six members were present. Joan Gagliano explained a little about the vegetable specialists called the "Vegucators" and announced that they would be meeting every two weeks during the summer to share their knowledge with each other and to continue learning more. The room was set up for all to begin tasting the home grown veggies and evaluations were handy so everyone could indicate which vegetables they liked best and why. We immediately took a break and took her up on her offer, and found a delicious variety of produce to sample.

Julie announced that the 2012 new Master Gardener class would be chosen soon. One person from each class has been picked to serve on the committee and twenty-five to thirty will be chosen from the 40 plus applicants. Any members wanting to attend a class should let Mary Beth know at least one week prior to that particular class because there is only room for two or three guests to attend each class.

Also announced was the regional meeting in Lake Charles on October 24th through 26th. You must register on line if you plan to attend. Julie said that we were requesting the opportunity to present our story and projects at this meeting. This will be done as a PowerPoint presentation.

Julie also stressed the importance of logging in your hours on line. It is important that the work we do is properly recorded. If you are having any problems, email Sandy Arnoult with questions.

Board meetings for June and July have been cancelled but will resume as usual in August.

Judy Wood announced that in July she will start taking money to reserve your spot for the Oct. 10th field trip to Bracey's and Covey's. Also check out (on line) all the information about next year's International convention – a cruise to Alaska, boarding in Seattle.

May meeting minutes were approved. Motion by Kappy Goodwin and seconded by Susie Andres. May Treasurer's report approved motion by Ty Gridroz and seconded by Kappy Goodwin.

Glenda Spano, the current chairman for the Scrapbook committee talked about the scrapbook and the posters that are used for the conferences. The scrapbooks are beautiful and you can see a lot of time and thought (and love) has been put into them. Unfortunately, Glenda will not be able to continue as chairman and is looking for a new chairman. Contact her or Julie if you are interested.

Leslie Landeche is chairman for the Slidell Hospital Rehab Garden and she and the rest of the committee (Keith Knight, Pete Pericone, and Susan L'Hoste) just recently bought and put together a \$500.00 garden shed for the garden. Leslie said she would love to see you at the meeting, too. They meet on Tuesday mornings at the hospital, 9:30 a.m.

Planning for the fall seminar, September 12, is in full swing. The seminar will be held at Southeast La. National Wildlife Refuge in Lacombe. Cost will be \$15.00 and we are limited to 125 people maximum. One of the lecturers is Nellie Neal. She will be speaking on Overwintering Tropicals and Propagation. We still need a chairman for this event. Contact Julie to volunteer.

Christine Paulsell gave a report on the Legacy School Garden Project and announced that Wednesday, August 1st will be the Professional Development Day, from 8:30 to 11:30.

The meeting was adjourned at 11:20.

Respectfully submitted by
Kathleen Guidry, Secretary



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, 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



AGENDA
STPMG Membership Meeting
July 18, 2012

- 1. Call to order and report quorum present**
- 2. Opening Ceremonies**
- 3. Garden Hint**
Garden Problem
Program: Plants from Kat Kaw Nursery and LA AG
Nursery
Inspecting: Derek and Dana Moore
Break-10 minutes
- 4. Comments by Rusty Batty, County Agent and MG Advisor**
- 5. Minutes from June meeting**
- 6. Officer's reports**
President: Julie Deus
Vice President: Judy Wood
Treasurer's Report: Jay Rose
- 7. Committee Reports**
- 8. Project Reports**
Fall Seminar-Julie Deus
- 8. Adjourn**

Calendar of Events

July, 2012	
11	Vegucator seminars at the AgCenter. 9-12. <i>See pages 15-16</i>
11	Slidell Library Herb Committee Herb Gathering at the meeting room of the Slidell Library. 1 p.m. June Taffaro will give a talk on an herb of her choice.
17	Fall Seminar planning meeting at SELA National Wildlife Refuge. 1 pm. For more info contact Julie Deus at jdcalla@aol.com .
18	Monthly Meeting at the National Guard Armory. 10 a.m. Speakers: Derek Moore and Dana Moore. Plants from Kat Kaw Landscapes and LA Ag Nursery Inspecting.
25	Vegucator seminar at the AgCenter. 9-12. <i>See pages 15-16</i>
August, 2012	
1	Professional Development Day for the Legacy School Gardens Project. Jefferson East, Conference Room. 8:30-11:30. Speakers: Dr. Kiki Fontenot and Karen Walker, Nutritionist from the LSU AgCenter. Contact Christie Paulsell for more information j.christine.paulsell@stpsb.org . <i>See page 14.</i>
1,2 or 4	“Growing Fall Vegetables: Cooler Temps and Extended Harvest” taught by Dr. Gerard Ballanco. Folsom, Aug. 1, 2-3:30pm, 796-9728; Covington, Aug. 2 from 6-7:30, 893-6280; Slidell, Aug. 4, 10:30-12, 646-6470. Free but registration is required. Call to register or register online at http://register.stpl.us/evanced/lib/eventcalendar.asp .
8	Vegucator seminars at the AgCenter. 9-12. <i>See pages 15-16</i>
15	Monthly Meeting at the National Guard Armory. 10 a.m. Speaker: Dianne Quinn on Aquatic Gardening.
22	/Vegucator seminars at the AgCenter. 9-12. <i>See pages 15-16</i>
September, 2012	
12	Slidell Library Herb Committee Herb Gathering at the Slidell Library Meeting room. 1 p.m. Kathleen Guidry will give a talk on ginger.
12	Fall Seminar at the SELA Nat’l Wildlife Refuge. 61389 Hwy 434, Lacombe. 9-1. Nellie Neal, <i>The Garden Mama</i> , is the one of the scheduled speakers. More info TBA.
19	Monthly Meeting at the National Guard Armory. 10 a.m. Speaker: Dr. Guihong Bi on Hydrangeas: the How, When & Where.
26	Vegucator seminars at the AgCenter. 9-12. <i>See pages 15-16</i>
October, 2012	
10	Field trip to Covey Rise Farm and Bracy’s Nursery. <i>See page 7,</i>
17	Monthly meeting at the National Guard Armory. 10 a.m. Speaker: John Klipsch on Organic Plant Foods and Organic Controls.
24-26	2012 LMG Conference, “Gardening” to be held at the L’auberge Resort in Lake Charles. All info and registration form is on this site. http://www.lsuagcenter.com/en/lawn_garden/master_gardener/LMG+State+Conference/

STPMG Directory

PRESIDENT:

Julie Deus, jdcalla@aol.com

VICE PRESIDENT:

Judy Wood, jazzwood@charter.net

TREASURER:

Jay Rose, jayrose@charter.net

SECRETARY:

Kathleen Guidry, katfire@bellsouth.net

**LSU AGCENTER MASTER GARDEN-
ER COORDINATOR/COUNTY
AGENT**

Rusty Batty, rbatty@agcenter.lsu.edu

LSU AGCENTER OFFICE:

Mary Beth Kaizer,
MKaiser@agcenter.lsu.edu

**LSU AGCENTER OFFICE
VOLUNTEER COORDINATOR:**

Penelope Giles, Penelope_law@yahoo.com

MEMBERSHIP CHAIRMAN:

Susie Koepp, cskoepp@yahoo.com

HONORS:

Sandy Arnoult, sarnoult@charter.net

HOSPITALITY:

Barbara Moore, babsofil@gmail.com

MERCHANDISE:

Dee Middleton, doloresmiddleton@ymail.com

COMMUNICATION SPECIALISTS:

Pam Rowe, pamm09MG@yahoo.com
Art Scott, folsomart@bellsouth.net

NEWSLETTER:

Debora Litzenberger, debtogo@gmail.com

HISTORICAL:

Glenda Spano, *Scrapbook*, runmimi-run@yahoo.com

PUBLICITY:

Ann Gilbert, gilbertwriter@yahoo.com

PLANT SHOW:

A.J. Heinsz-Bailey, ajjim@hotmail.com

PROJECTS COMMITTEE:

Art Scott, folsomart@bellsouth.net

SPEAKERS BUREAU:

Donna Dicharry, dmd1001@bellsouth.net

SLIDELL SENIOR CENTER:

Cecelia Drennan, ceceliad@charter.net

SMH REHAB GARDEN:

Leslie Landeche, rocknlou@bellsouth.net

SLIDELL HERB GARDEN:

Betty Rose, bettyrose@charter.net

LACOMBE BUTTERFLY GARDEN:

Susie Andres, sandres@bellsouth.net

OTIS HOUSE BUTTERFLY GARDEN:

Ann Durel, adurel@bellsouth.net

**ROOTING THE FUTURE: MGs PART-
NER WITH STPSB SCHOOLS:**

Christy Paulsell, j.christine.paulsell@stpsb.org

VEGUCATORS:

Gerard Ballanco, gballanco@bellsouth.net

ABITA SPRINGS LIBRARY:

Martha Gruning, mgruning@bellsouth.net

Notes From the Editor:

Hi MGs,

I don't know about you, but gardening outside is not on my agenda right now. It's just too hot. Even first thing in the morning is terrible. Fortunately, we have some indoor gardening activities to satisfy our gardening addiction coming up. We have an Herb Gathering at the Slidell Library on the 11th at 1pm and a series of Vegucator seminars at the AgCenter starting on July 11 and running biweekly throughout the summer from 9-12. Be sure to check them out; they are very informative, interesting and presented by our own MGs.

Also, plans are underway for another great Fall Seminar. If you'd like to participate, there are still plenty of jobs available. Even last minute help like setting up and taking down are a great help to the committee. The next meeting will be held on SELA Refuge on the 17th at 1pm to familiarize the committee with the site where the seminar will be held.

Don't forget to log in your hours for all of these activities. Here is the link to post your hours:

http://www.lsuagcenter.com/en/lawn_garden/master_gardener/Reporting+Volunteer+Hours/

Debora Litzenberger
debtogo@gmail.com



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/)