



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 6

June, 2011



One of the two 2011 Bobby Fletcher, Sr. Scholarships was presented to Jane Satterlee at the May meeting. Dr. Bobby Fletcher, Jr. and Mrs. Bobby Fletcher, Sr. were on hand to congratulate this year's recipient. Shown are Dr. Bobby Fletcher, Jr., Jane Satterlee, Mrs. Bobby Fletcher, Sr. and President Julie Deus. Anna Ribbeck will receive her scholarship at the June meeting..



The 2011 Scholarship Committee: Front, Julie Deus, Lyn Monteleone, Isabelle Moore and Diane Walker. Back, Gerri Somers, Joanne Bassett, Donna Brown, Glenda Nanz, Donna Moran, Dianne Ramirez, Brenda Caston (Chairman), Kathy McGee and Debora Litzenberger.

For the latest
research-based
information on
just about anything,
visit our Web site:

www.lsuagcenter.com

President's Message

I would like to start off this month by thanking Brenda Caston and the scholarship committee, Mary Ann Brannan and the Hospitality committee and all the Master Gardeners who brought food to the Scholarship meeting. As most of you know, only Jane Satterlee was able to attend last week, but Anna Ribbeck will be at the June meeting to accept her scholarship. Brenda has done a marvelous job developing and organizing this program over the last few years and I want to offer my heartfelt thanks for a job well done. Brenda has decided to step down as chairman of the Scholarship committee to pursue other interests within the organization. Lyn Monteleone has graciously accepted the chairmanship for the 2012 scholarship presentation. I know the committee will be in good hands.



Rusty made the suggestion at the Plant Sale meeting to consider changing days of the Plant Sale from Saturday/Sunday to Friday/ Saturday. He was acting on suggestions that were made on the evaluations by attendees and several vendors. A few years ago I might have argued against that by saying we would lose some of our crowd. However, after attending the Crystal Springs Plant Show on a Friday and the Mobile Festival of Flowers on a Thursday, I was amazed at the hundreds of people in attendance on a weekday.

As you well know, we have excellent attendance at the Plant Sale on Saturday (1593 in 2011), but less than half of that number (694 in 2011) attended on Sunday. I think that by adding Friday and eliminating Sunday, we would perhaps attract a different demographic who wants to attend during the week and we also may encourage other Master Gardener groups to make the St. Tammany Plant Sale one of their educational field trips. After all, according to one vendor, we are "the best plant sale in the state". There is a risk that our numbers may dip down next year, but with the wonderful publicity we got for this year's Plant Sale and with a little extra effort, we may actually see an increase in our attendees.

I would like each of you to think about the pros and cons of this change and respond to a questionnaire that will be sent out in the next month. We will also send a letter to each vendor to get their thoughts about changing the days. There will be a discussion of this issue at the July /August membership meeting with the results of the questionnaires available to everyone.

Don't forget to bring your best (and worst) vegetables to the June 15th meeting. This will be an opportunity for all to share and learn about what went right and what went wrong so we can all become better vegetable farmers in the future. If you have something for everyone to taste, that's always welcome!

If you have any suggestions, problems or comments about the organization or any of our projects, please feel free to contact me or any member of the Board. We welcome your suggestions at any time.

Julie Deus
jdcalla@aol.com
985-674-2040
985-807-8719

“Blankety Blank” Armadillos

It's been a while since I've mentioned varmints in the lawn, flower beds and vegetable garden. I've had countless calls recently about an animal ripping, plowing and generally destroying plants and lawns across our area. Although wild hogs would be a possible villain most homeowners are finding out that the more common varmints is the “blanket blank” armadillos. “Blankety blank” is descriptive vocabulary, not suited for general audiences, about the armadillo.

The armadillo is an unusual animal that has protective armor of a hard shell like material on its head, body and tail. The bony armor has nine flexible rings between the shoulder and hip. They are active primarily at night, from dusk until dawn. Here are some interesting facts about the four legged, nosey “Blankety blank” digger.

- Most armadillos live within 100 feet of the area they damage. Burrows are located around stumps, brush piles, or wooded area.

- One litter is produced each year. Each litter is always quadruplets of the same sex. There may be 4 male or 4 female per litter.

- They have poor eyesight but, a keen sense of smell. Their digging is not accidental, where they dig, was a ground insect.

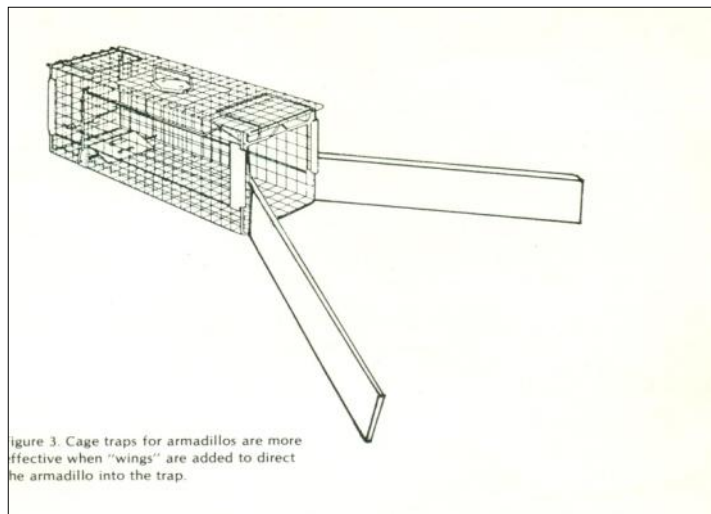
- The armadillo is agile. When approached, armadillos can sense movement. It will walk, run, and swim across streams to escape.

Using ground insecticide are helpful in detouring the armadillo's search for food. Use products containing, Dylox, or cyfluthin/imidacloprid or , trichlorfon. Example, Triazicide or Bayer Complete Insect Control.

Traps are the best method to get rid of armadillos. No bait is needed. The best locations to set traps are along pathways to their burrows, and along fences or barriers when the animal travels. The best trap is the type that can be open at both ends. Place 6 ft or longer boards on edge as wings to funnel the animal into the trap.

The armadillo can be a major headache when destroying your lawns and landscape. Becoming more familiar with the “Blankety blank” armadillo may improve your vocabulary or at least provide better chosen words.

Rusty Batty



Weather or not! No precipitation has precipitated this tale of two cities. The first is dry and withered. A beautiful box turtle is racing across the driveway in the early hours of the morning before the blistering sun rises in the sky. I tiptoe down the driveway behind it to see where it is going. To my surprise, the turtle urgently heads down to the pond. To his surprise there is not much water left in the pond.(Our pond has never been so low) Upon further discovery, I notice several pathways from all directions of the woods leading down the pond levee to the low water line. Frenzied footprints in the cracked clay indicate several other travelers have preceded the turtle and me in our quest for moisture. While pondering the situation a green heron flies in to take advantage of the easy fishing. There seems to be opportunists in all parts of mother nature's kingdom. The turtle has disappeared and I feel like Alice in Wonderland chasing after the white rabbit. The dewberries and huckleberries have been desiccated by the blowing dry south winds and the lush green of spring is gone. The only rain in the last month has been the sprinkler. I would like to re-write this unusual spring. This was Thursday morning. Mother Nature heard my thoughts and lightning and thunder began a magical tune. I turned off the sprinklers and began to pick up tools and debris. As I toiled rapidly to finish before the hopeful impending rain, the thunder and lightning intensified to the terrifying level. I worked my way back to the house just as the wind, hail, and torrential rain began. I stopped in the laundry room to remove the rain, sweat soaked clothes and the fire radio alarm went off. A tornado was in the area. Thankfully our road was spared. The neighbors weren't so lucky. The afternoon was spent helping out neighbors. Blue tarps have unfortunately made a post Katrina comeback. A few injuries but no deaths. Tired and dirty I ended Thursday.



The second tale is wet and refreshed Friday. The cold calm morning began with hungry birds at 5:30 am, a small sliver of the moon still present in the crystal clear sky ,and rabbits rejoicing in the wet yard. The armadillo rototilled all the newly wet soil. I resurveyed the area. The turtle was nowhere to be seen, but there were fresh tracks at the pond's edge. The day is cool and wet and refreshed. The calm after the storm. Rejuvenated by the moisture everything seems alive again. This includes the insects and diseases that will show up soon. As I mentioned earlier there are always opportunists. Armed with my favorite tools, I head out to survey the damage and enjoy the weather!! Back into the cool, wet for at least one day, garden aj What a difference a day makes!!!!

St. Tammany Parish Master Gardener Association
Membership Meeting
May 18, 2011

A meeting of the STPMG Association membership was held on May 18, 2011 at 10:00 AM at the National Guard Armory. A quorum was present with forty-six members in attendance.

Julie Deus called the meeting to order. Julie welcomed Mrs. Bobby Fletcher, Sr. and Dr. Bobby Fletcher, Jr. Julie also welcomed Ms. Jane Satterlee and her family. Ms. Satterlee, a graduate of Northlake Christian School, is one of the recipients of the Bobby Fletcher, Sr. Memorial Scholarship Award for 2011 and will attend LSU to study horticulture. Julie presented the award check to Ms. Satterlee.

Julie stated the second recipient of the Bobby Fletcher, Sr. Memorial Scholarship Award, Ms. Anna Ribbeck, was unable to attend the meeting but would receive her award at the June meeting. Ms. Ribbeck, graduate of Fontainebleau High School, will also attend LSU to study horticulture.

A reception was held from 10:20 – 10:30 AM.

Julie led the membership in the Pledge of Allegiance and Rusty Batty offered the prayer.

Dr. Bobby Fletcher, Jr. spoke to the membership about the current budget status and thanked the MG's and Rusty for the work that they do. He discussed the value of research and extension being critical to the future. Dr. Fletcher stated there are still challenges at the state level, however the federal budget reduction is 1% versus 10% and encouraged everyone to let legislators know the importance of funding for the state and federal agriculture programs.

Julie introduced Dr. Allen Owings and presented him with a contribution of \$1,000 Grant-in-Aid (as budgeted) from the Master Gardener Association for the Hammond Research Station.

Dr. Owings thanked the membership and invited everyone to visit the Research Station on Saturday, May 21 for the Garden Stroll from 9 AM – 12 Noon.

Art Scott offered an informative presentation on "Edible Flowers" and will provide pertinent information from the program which will appear in the Gardengoer.

Rusty gave an update on budget issues and also distributed the revised St. Tammany Parish Retail Nursery Locator. He thanked everyone for a successful Plant Sale and stated there would be another Plant Sale in 2012.

Rusty also reported that applications are now available for the new Master Gardener class for the fall. Applications will be accepted through the beginning of June and a Selection Committee will be formed to select new class members who would reflect a cross representation from all areas of the parish. Rusty stated he is assembling speakers/instructors for the new class.

Rusty encouraged volunteers to assist in the Ag Center office and to report their education and service hours.

Julie called for a motion to approve the Minutes of the April meeting.

A Motion was offered by Dennis Koepp to approve the Minutes of the April meeting. Motion carried.

Julie thanked Art Scott for his presentation. She thanked all of the Ag Center volunteers and encouraged everyone to contact their legislators to continue Ag Center funding. Julie thanked all of the committee co-chairperson volunteers and stated that Debora Litzenberger is still seeking someone to assist her with editing the newsletter.

Judy Wood informed the membership that one (1) hour of educational time could be reported for Art's presentation on Edible Flowers.

Judy offered an update on the June 15 Veggie Festival and circulated a list for members to indicate what vegetable(s) they would bring/show – both good and bad. Judy also stated the form could be printed from the Gardengoer. She also provided an update on future speakers for the remainder of 2011. She reminded everyone that she would accept checks at the June meeting for the August 17 John Besh program.

Julie asked for ideas for the Christmas Party location to be sent to Mary Ann Brannan.

Jay Rose reported the net worth of the Association is \$23,035.18 and that he would email the Treasurer's Report to the membership this week. Jay asked for the committee chairpersons input on next year's budget. Jay stated he would be out of town most of June.

June Taffaro reported that the Slidell Herb Festival was a success with 225 attendees.

Jerry Ballanco reported that there are eleven committed members for the MG Specialists group and there is room for five additional people. He stated the first meeting is May 19 and that there would be a one day seminar on May 31st.

Donna Dicharry gave an update on the Speakers Bureau and the goal of creating presentations (A/V, Powerpoint). There are currently twelve people committed and the first meeting would be held at Julie's home on May 27th. The purpose of the meeting is to establish objectives, select subjects and create sub-groups to develop presentations.

Julie stated that Pam Keating wanted to thank everyone for the cards and good wishes while she has been recovering from surgery.

Joan Gagliano awarded the door prizes to Rodney Cross (#4) – birdhouse and Chere Currault (#7) – bromeliad.

The meeting was adjourned at 12:10 PM.

Respectfully submitted,
Chere Currault, Secretary

MAY MEETING RECAP



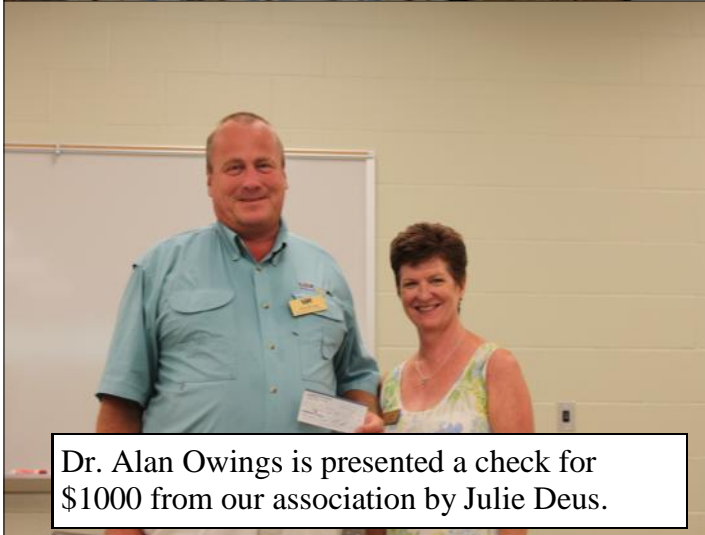
Ann Satterlee, the proud mother of our Scholarship winner, Brenda Caston, Chairman of the Scholarship Committee, Jane Satterlee, our Scholarship recipient, Dorothy Smith, Jane's grandmother and her father, Stephen Satterlee.



Rodney Cross won a door prize, a very nice birdhouse . Chere Currault won a bromeliad.



Art Scott gave a presentation on Edible Flowers.



Dr. Alan Owings is presented a check for \$1000 from our association by Julie Deus.

The May meeting was chock full of excitement. The Bobby Fletcher, Sr. Scholarship was awarded to Jane Satterlee, Dr. Alan Owings was given a grant in aid check for \$1000 for his research, Art Scott gave a wonderful presentation

on Edible Flowers and we had a lavish reception for our scholarship winner! Whew! Be sure to check out the "handouts" Art provided from his presentation on pages 8-11.

Edible flowers description ~~~ May 15, 2011

Bull Thistle – *Cirsium vulgare* **Harvest when flower buds are immature**

Cilantro – *Coriandrum sativum* **aka STINKPLANT.**

Parsley – *Petroselinum crispum*

Elderberry (after cooking) – *Sambucus spp.*

Pineapple Guava – *Feijoa sellowiana* **Flavor is sweet and tropical**

Nasturtium – *Tropaeolum majus* **Used in salads, veggies, pasta, meat dishes and sorbets.**

Tuberous begonia – *Begoniaceae spp.* **Will NOT grow in our area**

Arugula – *Eruca vesicaria*

Basil – *Ocimum spp.* **Lemon, thai and sweet. Flavor is a combination of clove and mint...strong and sweet.**

Bee Balm – *Monarda didyma* **aka Bergamot=similar to bergamot orange. Flavor is citrusy, sweet, hot and minty. FLOWERS make tea. Can make bee balm ICE CREAM = a nutty flavor.**

Borage – *Borago officinalis* **FLOWERS used to flavor wine drinks. FLOWERS can be candied. LEAVES taste like mild cucumber. Leaves used with Pimm's Cup. Blue FLOWERS pair well with nasturtium.**

Broccoli – *Brassica oleracea* **Flavor is mild peppery broccoli.**

Black Cherry – *Prunus serotina* (fruit only) **Please send me your recipe for cherry bounce!!!**

Cattails – *Typha spp.* **Immature male flower when still covered by sepals.**

Chrysanthemum – *Dendranthema grandiflora* (MUMS) **Base of PETAL is bitter. PETALS usually brewed into a tea. PETALS used in salads.**

Citrus flowers -- *Rutaceae spp.* **Citrusy and sweet.**

Daylily – *Hemerocallis spp.* **Darker colors more bitter. Yellows and oranges sweeter. DIURETIC AND LAXATIVE EFFECT SO EAT IN MODERATION!!**

Dianthus – *Dianthus caryophyllus* **PETAL base is bitter so remove. Lightly sweet clove-like flavor.**

Fennel – *Foeniculum vulgare* **SEEDS can be used in cooking.**

Society Garlic – *Tulbaghia violacea* **Mild onion-garlic flavor. Blooms spring into summer**

Greenbriar – *Smilax spp.* **Tender terminal bud very tasty – if you like a vegetal taste**

Hibiscus – *Hibiscus spp.* **Mild citrus/cranberry flavor. Stuff or use in tea.**

Japanese Honeysuckle – *Lonicera japonica* **ONLY honeysuckle that is edible**

Jasmine – *Jasminum sambac* **FLOWERS traditionally used to flavor tea.**

Johnny Jump-Up – *Viola tricolor* **aka field pansy. PETALS are tasteless. Eat ENTIRE FLOWER and flavor is mildly like wintergreen.**

Marigold – *Tagetes spp.*

-signet – *T. signata* **FOLIAGE taste like spicy tarragon.**

-Mexican tarragon – *T. Lucinda* aka Spanish tarragon and Texas tarragon. Good replacement for French tarragon since our summers are too hot for it.

-African – *T. erecta*

-French – *T. patula* Good companion plant for tomatoes to help reduce nematode population.

Pot Marigold – *Calendula officinalis* Poor man's SAFFRON. Bitter PETALS. Use to color potatoes, biscuits and rice.

Okra – *Ambelmoschus esculentus* Sweet and vegetal in flavor.

Green Onions – *Allium spp.*

Oregano – *Origanum spp.*

Mint – *Mentha spp.*

Mustard – *Brassica spp.* Wild mustard throughout America, blooms to October. FLOWERS have spicy bite.

Wood Sorrel – *Oxalis spp.* Leaves only. Sour taste for salads. Excess can inhibit calcium absorption.

Pansy – *Viola x wittrockiana*

Peas – *Pisum spp.* English, green, snow NOT sweet pea. Crunchy, pea-like flavor.

Purselane – *Portulaca oleracea* Entire plant is edible with the exception of the roots.

Rose – *Rosa spp* Many old roses are delicious. Only fragrant roses have flavorful PETALS. Some leave a metallic aftertaste. White base of PETAL is bitter.

Rosemary – *Rosmarinus officinalis*

Spiderwort – *Tradescantia virginiana* Flower, leaves and stems are all edible.

Yellow squash

Sunflower – *Helianthus spp.* PETALS have bitter, tangy flavor. Immature FLOWER HEAD taste similar to artichoke – cook out bitterness by boiling in two changes of water.

Thyme – *Thymus spp.*

Tulip – *Tulipa spp* Bean-like flavor with GREEN APPLE OVERTONES! Flower taste can vary. Area near base of PETAL is fleshy with a slight crunch. Some have an allergic reaction 1)tulip finger rash 2)acute reaction with nausea, vomiting and palpitations.

Violet – *Viola odorata* Flower and leaves are edible

Yucca – *Yucca spp.* Eat petals only. Reproductive parts are very bitter.

Dewberry and Blackberry – *Rugus spp.* Young leaves for salads and leaves can be used to brew tea. From one reference --- Basil –repels white flies and gnats, thus a good companion plant of tomatoes. Also excellent culinary companion for tomatoes. NOT ABLE TO VERIFY WHITE FLY REPELLENT ATTRIBUTE FROM OTHER SOURCES, YET.

Edible Flowers Check-list

1. Be absolutely sure it's edible, some parts may be poisonous
2. Just because a flower is on your plate doesn't mean it's okay to eat it.
3. Don't graze at florists, nurseries or garden centers
4. Don't eat from side of the road - pesticides & herbicides
5. Remove pistils and stamens – only eat petals for most
 - Pollen can cause allergic reaction in some individuals
 - Pollen can detract from the flavor
6. Introduce into your diet in small doses
7. If you have seasonal or food allergies, proceed with caution
8. Sample a few. Soil characteristics and time of year can impact flavor
9. Use human friendly toxins

Abbreviated list of toxic flowers



- Buttercup
- Caladium
- Calla lily
- Carolina jasmine
- Daffodil
- Elderberries***
- Elephant ears
- Four o'clock
- Foxglove
- Hyacinth
- Hydrangea
- Iris
- English ivy
- Jack in the pulpit
- Jerusalem cherry
- Jessamine

*** = conditionally non-toxic

- Jonquil
- Lantana
- Lily of the valley
- Cardinal flower (lobelia)
- Mistletoe
- Morning glory
- Oleander
- Periwinkle
- Philodendron
- Pokeweed***
- Privet
- Sweet pea
- Trumpet flower
- Black cherry***
- Wisteria
- Yesterday-today-and-tomorrow

Edible flower References

Peterson Field Guides

- Venomous Animals and Poisonous Plants

Peterson Field Guides

- Edible wild plants

The Southern Living Garden Book

The Edible Flower Garden

- by Kathy Brown

- also has recipes

The Forgotten Art of Flower Cookery

- by Leona Woodring Smith

Google

- general term like edible flower (more credibility to .edu extensions)

- specific flower

Website for great deals on used books, some in mint condition.

- www.abebooks.co

Edible Flowers --- A pamphlet from the LSU Agricultural Center, Louisiana Co-operative Extension Service.

**MASTER GARDENER APPRECIATION DAY AT HAMMOND RESEARCH STATION
MAY 13**



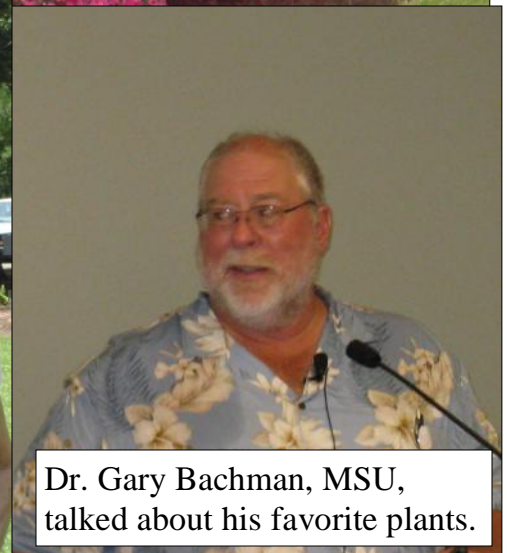
Lisann Cheaney and Sandy Arnoult



The landscape beds were gorgeous!



Karla Partridge, AJ Heinsz-Bailey, Lyn Monteleone, and Claudia Arseneaux



Dr. Gary Bachman, MSU, talked about his favorite plants.



Dan Gill's presentation was "Where Do Cultivars Come From?"



Susan L'Hoste, Peggy Goertz, Kappy Goodwin and Pam Peltier



The Slidell Library Herb Committee News

ROSEMARY

Talk by Linda Franzo

Submitted by

Betty Rose



At the herb talk at the Slidell Library on May 11, Linda Franzo crowned herself with a ring of rosemary to represent Greek mythology and Aphrodite who was draped in rosemary and rose from the sea. Rosemary was also symbolized in the Middle Ages with wedding ceremonies. The bride would wear a rosemary headpiece and the groom and wedding guests would all wear a sprig of rosemary. From this association with weddings, rosemary evolved into a love charm. A rosemary branch, richly gilded and tied with silken ribbons of all colors, was also presented to wedding guests as a symbol of love and loyalty. It was believed that placing a sprig of rosemary under a pillow before sleep would repel nightmares, and if placed outside the home it would repel witches. Somehow, the use of rosemary in the garden to repel witches turned into signification that the woman ruled the household in homes and gardens where rosemary grew abundantly. By the 16th century, this practice became a bone of contention and the men were known to rip up rosemary bushes to show they, not their wives, ruled the roost.

Rosemary (*Rosmarinus officinalis*) is a woody, perennial herb with fragrant, evergreen, needle-like leaves. It is native to the Mediterranean region. It is a member of the mint family, Lamiaceae, which also includes many other herbs. The name *rosemary* derives from the Latin name *rosmarinus*, which is from “dew” (*ros*) and “sea” (*marinus*), or “dew of the sea”. In many locations rosemary needs no other water than the humidity carried by the sea breeze to live.

Forms range from upright to trailing; the upright forms can reach 5 ft tall. The leaves are evergreen. Flowering, very common in mature/healthy specimens, occurs in summer in the north and can be ever-blooming in warm winter climates. Flower colors vary by cultivar, either white, pink, purple or blue.

Rosemary grows in well drained soil in full sun. It grows best in neutral to alkaline soil, pH 7-7.8 with average fertility. It tolerates some degree of drought and can be an attractive landscape plant. It can be propagated from a cutting 4-6 inches long, stripping a few leaves from the bottom, and planting it directly into soil.

Fresh and dried rosemary leaves are used in numerous culinary dishes. The older stems are great used as skewers. Rosemary is high in iron, calcium, and vitamin B6.

Rosemary affects the body in two ways. It normalizes nerve impulses and operates as a powerful antioxidant. Rosemary affects a neurotransmitter in the brain called acetylcholine that transmits nerve impulse signals from one neuron to another. This is critical for memory and storing it. Rosemary may prevent dementia or poor memory because of the potent antioxidant-carnosic acid. The younger the leaves, the more potent. Peak levels are in the summer. The plant produces higher levels to protect itself from the sun. The simple act of smelling or tasting this

herb, picks you up. A drop of rosemary oil applied to the nostrils may prevent inhaling germs when in large crowds and enclosed areas like airplanes.

Try this refreshing drink that is so good for you:

Rosemary – Pineapple Fizz

1 large can pineapple juice (frozen)
1 (2 liter) bottle ginger ale (diet preferred)
3 cups rosemary water (one cup rosemary, steeped about 5 minutes in 3 cups hot water)
Ice

In a punch bowl, add frozen pineapple juice, pour in ginger ale, add rosemary water a little at a time to taste, add ice.

Note: Don't steep rosemary in hot water too long as it will turn bitter. Make a large volume of rosemary water for other uses.

And try this:

Rosemary Soap

1 ½ cups boiling water
1 cup rosemary
9 ounces unscented soap (1 inch bars) (Hobby Lobby has)
4 tablespoons fine processed oatmeal
6 drops rosemary oil

Infuse rosemary in water 20-30 minutes, drain, retaining water. Melt soap in microwave, stir in rosemary water, rosemary oil, and oatmeal. Pour into molds.

Submitted by: Betty Rose, recipes by Linda Franzo

Herb Gathering meetings - all are Wednesdays on the following dates from 1-3 PM at the Slidell Library meeting room. Everyone is welcome to attend.

Aug. 10	Pattie McGinnis	Basil
Sept. 14	Cecelia Drennan	Mint
Nov. 9	Donna Dicharry	Parsley



The Fall Herb Festival is scheduled for Tuesday, September 27.

We need a chairperson for the Fall Festival. Any volunteers?

Contact Betty Rose at bettyrose@charter.net

Lacombe Butterfly Garden Update – May 2011

Despite the lack of rain all of the plants at the Lacombe Butterfly Garden are alive and thriving - the irrigation crew really did a super job with the installation of a watering system and it is working well. The gladiolas have just finished blooming, summer mums and pentas are in bloom, and the herbs are going wild! The buckeye bush and turks cap are looking great. On a recent Saturday in May volunteers spent some time weeding, cutting back our over-achieving fennel, adding a couple of new plants (pink salvia and a cassia) and tweaking a few others. Last year's cassia is beginning to come back along with the cypress vine.

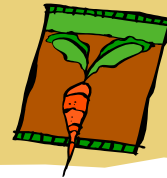
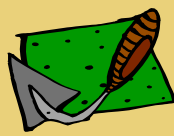
If there is a need for maintenance during the summer months members of the Butterfly Garden Committee will be contacted. A September work day will be scheduled in order to get some fall planting done. On October 15 the Bayou Lacombe Centre will host their annual "Wild Things" event which will include activities centered on the butterfly garden; more info on this will be included in future issues of the GardenGoer.

Susie Andres, Butterfly Garden Chairperson



Photo by Susie Andres

Master Gardeners/ST. Tammany Parish Schools



You are invited.....

Master Gardeners interested in working with our Pk-3rd schools SAVE the DATE on your calendars:

Who: Teachers, Master Gardeners and PTA parents

What: “Legacy School Garden” Project for the 2011 -2012 School Year

When: Wednesday---- JULY 27, 2011 8:30-3:30

Where: Jefferson East Curriculum Center (227 N. Jefferson, Covington, LA 70433)

To attend Contact- Christy Paulsell 985-898-6483 or
J.Christine.Paulsell@stpsb.org

Why: During this Continuing Education inservice, Pk- 3rd grade schools will be able to apply for a “Legacy School Garden”, donated by the Legacy Foundation, during the 2011-2012 school year. Teachers, Master Gardeners (PoC) and PTA parents will receive promotional information, curriculum and instruction lessons, planning and/or construction of frugal gardens for their school grounds.

Speakers for "Rooting the Future" Professional Development are Dr. Kiki Fontenot for the morning session and Mindy McCallum will speak about "rain gardens" in the afternoon.

Submitted by:

Christy Paulsell

J.Christine.Paulsell@stpsb.org



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	
July 20 Covington	Nancy Bartlett	Cut Flower Gardening & tour of Blue Stem Farm	Yes	Yes	Yes	
August 17 Covington/ Big Branch	John Besh	La Provence	No	No	No	
September 21 Covington	John Cassidy	Urban Storm Drainage	Yes	Yes	Yes	
October 19 Covington	Dr. Allen Owings	New Plants at the Research Station	Yes	Yes	Yes	
November 16 Covington	Patrick O'Connor	Louisiana Iris	Yes	Yes	Yes	
December 14 ? Location	No Speaker	Christmas Party	No	No	No	0

For any questions concerning MG Programs, contact Judy Wood.
jazzwood@charter.net



St. Tammany Parish Master Gardeners 2011 Programs *continued*

STPMG Vegetable Festival

A time to share and learn about growing vegetables

Wednesday, June 15, 2011

The program at the June 15 meeting of STPMG will be a Vegetable Festival – a time to share and learn. We want to celebrate all those many vegetables grown in your garden.

Please bring your vegetables, the perfect specimens as well as those vegetable that exhibit problems. We want to see it all! That is how we learn.

There will be tables set up around the perimeter of the meeting room at the Armory for you to display the produce. If appropriate, some vegetables, like tomatoes, will be available for tasting. Also, if you wish, please bring a dish using the vegetables so that other MGs may taste how you prepare the vegetable.

The first fifteen minutes will be spent viewing the many vegetables brought by fellow MGs. After the viewing there will be a discussion about the good and the bad so we can learn what went right and what we may try differently next year.

To make this as beneficial as possible we are requesting that an information sheet be completed for each vegetable. The form follows. We will compile the information from the completed forms and make a report.

Any question, contact Judy Wood, jazzwood@charter.net



Nursery Day Trips

Now is an excellent time to visit Westfarms Nursery just north of Folsom heading towards Franklinton. Dale Westmoreland spoke about daylilies at our May 2010 Master Gardener meeting. He invited us to come view his farm. He suggests that the third week in May is the ideal time to view the many varieties of daylilies blooming. The address is 13529 Highway 450, Franklinton, LA 70438 and phone number is (985) 839-5713.

Another nursery in the area is Deerfield Nursery at 298 Deerfield Road north of Folsom off of Highway 25. Phone 985-796-5128. This is a mom and pop operation run by Bob and Judy Baham. Bob Baham will walk the many acres with you showing the many varieties of ginger, bamboo, and native plants available from their nursery.

Judy Wood

St. Tammany Master Gardeners' 2011 Vegetable Festival—June 15th

Name (optional): _____

Name of plant and variety _____

☐ heirloom ☐ hybrid ☐ not sure

Started ☐ from seed ☐ as a transplant

Grown in ☐ containers ☐ raised beds/rows ☐ beds ☐ square-foot garden ☐ other _____

Would you plant this variety again? ☐ Yes ☐ No

Irrigation method

☐ garden hose

__handheld __soaker hose __sprinkler

__an automatic timer set for __1 hour __2 hours __3hours __other _____

☐ customized irrigation system (from Lowes or Drip Works or Ewing or other manufacturer)

__pre-installed emitters __emitters placed by you where needed

__an automatic timer set for __1 hour __2 hours __3hours __other _____

Irrigation frequency (assuming it hasn't rained)

☐ daily ☐ every other day ☐ every third day ☐ once weekly ☐ other _____

Fertilizer

☐ never use the stuff

☐ granular __8-8-8 __13-13-13 __8-24-24 __15-5-10 __other _____

☐ slow-release __Osmocote __fertilizer spikes __other _____

☐ water soluble crystals __miracle-gro __peters __other _____

☐ side dress with

__calcium nitrate __ammonium nitrate __ammonium sulfate __other _____

When did you side dress & amount per plant **OR** per 100 feet of row _____

☐ liquid __fish emulsion __worm tea __other _____

☐ Aged manure __cow __horse __chicken __rabbit __other _____

Fertilizer Frequency

☐ Never ☐ weekly ☐ every two weeks ☐ monthly ☐ other _____

Insecticides/fungicides

☐ Never ☐ as needed ☐ as a preventative spray applied __weekly __monthly __other _____

Check all you have used __Sevin __malathion __Ortho Max __chlorothalonil (Daconil) __maneb __neem oil __sulfur

__BT (or other biological control) __miticide __other chemicals/controls _____

☐ Did you have a recurring problem with a specific insect or disease? Problem: _____ Treatment: _____

Diseases, slugs and bugs __wilt diseases __leaf spotting diseases __mildew (downy or powdery) __rust __slugs __spider mites

__worms or caterpillars (list 'em) _____ __sucking insects __chewing insects __other (list) _____

Soil amendments – check all you used

☐ compost ☐ manure ☐ sand ☐ topsoil ☐ peat ☐ commercial garden soil ☐ other _____

Mulch ☐ None ☐ fabric ☐ leaves ☐ pine straw ☐ wheat straw ☐ newspaper ☐ plastic ☐ other _____

Yield ☐ Minimal ☐ enough for family ☐ plenty to share with neighbors and food bank.

FOR USE AT THE MEETINGIf tasting, place check below appropriate heading.

Vegetable or dish being

tasted: _____

Liked a lot

OK

Didn't care for

--	--	--

St. Tammany Parish Master Gardeners 2011 Programs *continued*

August 17 Meeting – La Provence Garden Tour and Lunch

On Wednesday, August 17, our speaker will be John Besh, nationally recognized chef and owner of many restaurants in and around New Orleans. We will tour the garden at La Provence and then hear remarks by Chef Besh. Following his presentation we will have lunch at La Provence. (Menu below)

We will gather at the Armory at 10 AM on August 17 for our regular business meeting. Following the meeting we will drive to La Provence for an 11:45 tour of the garden with John Besh's presentation and lunch to follow.

Registration for the event will be by a check for \$35 made out to STPMG. At the June 15 meeting we will begin to accept checks for \$35 to reserve a spot for this event. Up to eighty people may attend the event.

Following the June 15 meeting, registration checks may be sent to JUDY WOOD, 60589 Cypress Drive, Lacombe, LA 70445. You will receive an email confirmation that the check sent through the mail has arrived. No mailed checks will be accepted prior to June 16.

Any vacant spots will be announced in the August Gardengoer and at that time the remaining seats may be filled by guests of MGs at a cost of \$45 per guest.

*St. Tammany Master Gardeners Menu
Wednesday, August 17, 2011
La Provence*

salad of mixed local greens from our farm, Mangalitsa ham, candied pistachios, fresh goats cheese, and roasted beets

*slow cooked neck of Mangalitsa pork
local chanterelle mushrooms, heirloom tomatoes, and house made pasta*

local blueberry tart with buttermilk ice cream

ice tea and coffee service



ANNOUNCEMENTS

St. Tammany Parish Master Gardener Home Page

St. Tammany Parish Master Gardeners now have their own home page at the LSU AgCenter web site. The link to take you directly to the page is

<http://www.lsuagcenter.com/stpmg>

When you click on the link and arrive at the page, save it as a book mark.

Presently the STPMG home page contains the link to our newsletters, The Gardengoer, and the link to report your volunteer hours. In the coming months we will add content to the page reporting about our projects and announcing our upcoming events.

To provide suggestions for the site contact Judy Wood jazzwood@charter.net



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

The Master Gardener Program in St. Tammany

The St. Tammany Master Gardener Program is now recruiting trainees to help educate home gardeners in St. Tammany Parish. Rusty Batty, LSU AgCenter County Agent, is coordinator of the St. Tammany Master Gardeners program. Batty says “the Master Gardeners have benefited St. Tammany home gardens with lots of horticulture related information through seminars, garden clubs, and their annual Northshore Garden Show.” The Master Gardener training will include topics on plant science, insect/disease/weed control, soils, fertilization, safe use of pesticides, vegetable production, fruit and nut production, herbs, perennials, annuals, trees, shrubs and lawn care. Master Gardener trainees will receive training materials that are not available to the public.

Participants should be willing to help people, be outgoing, flexible, dependable, unbiased and be open minded.

The training session will begin on August 16, 2011. Classes will be on Tuesday and Thursdays from 9:00 a.m. to noon and runs through the end of October. Classes will be conducted at the St. Tammany Extension office on 1301 N. Florida Street in Covington, with the exception of 2-3 field trips. Trainees must attend 80% of classes and pass a written exam to graduate.

Many previous Master Gardeners are still involved with community horticulture outreach with Covington Food Bank, Northshore Spring Garden Show, Lacombe Butterfly Garden, Native Plant Society and the Slidell Herb Festival. This year the St. Tammany Master Gardener Association had nearly 40 lawn and nursery exhibitors at the Northshore Spring Garden Show. More than 2,500 residents attended the 2 day event held annually the 3rd weekend of March. The St. Tammany Master Gardeners also coordinated seminars on lawn, landscape care and maintenance.

Master Gardener trainees will be asked to conduct many educational activities such as providing information on the phone, assisting in the Extension office, teaching gardening to special audiences, organizing community gardens, helping with school gardening activities, etc. A Master Gardener trainee must agree to volunteer for a minimum of 40 hours of service to earn the title of a Louisiana Master Gardener.

Everyone that applies for the Master Gardener training may not be selected. An application process will be conducted and 25-30 applicants will be chosen. For an application please call **(985)875-2635** or stop by the **LSU AgCenter office. The address is 1301 N. Florida Street, Covington, LA 70433.** The deadline for applying is Friday, June 17, 2011.

It is the policy of the Louisiana Cooperative Extension Service that no person shall be subjected to discrimination on the grounds of race, color, national origin, gender, religion, age, or disability.

WHAT'S GROWING?



Paul & Susie Andres wrote:

“Last month I noticed some volunteers popping up in the "growing" compost bin. There wasn't a great need for that compost right away, so I ignored it for a few weeks...

Today it is flowing out of the first bin and fighting to take over the active bin next to it, but I just don't have the heart to beat it back... yet!”

Mystery solved! It's a pumpkin vine!

AGENDA
STPMG Membership Meeting
June 15, 2011

“Vegetable Festival”

***Everyone will have a chance to read about and look over the vegetables
on display before the meeting***

- 1. Call to order and report quorum present**
- 2. Opening Ceremonies**
- 3. Presentation of the Bobby Fletcher, Sr. Memorial Scholarship to Anna Ribbeck**

BREAK: Q & A with Rusty and the MG Vegetable Specialists and tastings

- 4. Comments by Rusty, County Agent and MG Advisor**
- 5. Minutes from May meeting**
- 6. Officer’s reports**
President: Julie Deus
Vice President: Judy Wood
Treasurer: Jay Rose
- 7. Committee Reports**
Honor Committee: Sandy Arnoult
- 8. Project Committee Reports**
Food Bank Project: Donna Howland
- 9. Door Prizes**
- 10. Adjourn**

Calendar of Events

June, 2011

4	<i>Cool Ideas to Beat the Heat.</i> A workshop with Pat Crocker, International Culinary Herbalist with special guest, Sharon Murphy. 8:30—4:30, Ione Burden Conference Center at Burden Center, 4560 Essen Lane, Baton Rouge. To register, please visit Workshop info/register on the website: BRHERBS.com .
15	Monthly meeting at National Guard Armory. 10 a.m. Festival of Vegetables. Bring your good garden gems and your garden failures to share, along with a tasting dish containing the vegetable. Scholarship awarded to Anna Ribbeck. First day checks will be accepted for the La Provence lunch in August (\$35). <i>See pages 18-20.</i>
18	<i>Burden Field Day</i> 8:30-1:00, Burden Research Station, 4560 Essen Lane, Baton Rouge. For more info contact Jeff S. Kuehny at jkuehny@lsu.edu .
26	Crosby Arboretum, 10-11 am. Part one of the Summer Nature Series is on native plants in the landscape by Dr. Janine Conklin. Cost is \$5 for non-members. Register by June 25. http://www.crosbyarboretum.msstate.edu

July, 2011

17	Crosby Arboretum, 10-11 am. Part two of the Summer Nature Series is on endangered wildlife by US Fish & Wildlife Education Outreach Specialist, Diane Barth. Cost is \$5 for non-members. Register by July 16. http://www.crosbyarboretum.msstate.edu
20	Monthly meeting at National Guard Armory. 10 a.m. Speaker: Nancy Bartlett and tour of Blue Stem Farms following the meeting. Details will be forthcoming.
27	<i>Legacy School Garden Project</i> 8:30-3:30, continuing education inservice with speakers, Dr. Kiki Fontenot and Mindy McCallum. <i>See page 16.</i>

August, 2011

10	<i>Herb Gathering</i> at the Slidell Library meeting room at 1 pm. Pattie McGinnis will give a talk on basil. <i>See page 14.</i>
17	Monthly meeting at National Guard Armory 10 a.m. followed by a tour/lunch at La Provence with Chef John Besh. <i>See page 20.</i>

September, 2011

14	<i>Herb Gathering</i> at the Slidell Library meeting room at 1 pm. Cecelia Drennan will give a talk on mint. <i>See page 16.</i>
19	Monthly meeting at National Guard Armory 10 a.m. Speaker is John Cassidy on Urban Storm Drainage.

STPMG Directory

PRESIDENT:

Julie Deus
674-6742 jdcalla@aol.com

VICE PRESIDENT:

Judy Wood
882-5353 jazzwood@charter.net

TREASURER:

Jay Rose
863-3418 jayrose@charter.net

SECRETARY:

Chere Currault
796-5038 ccurrault@att.net

COORDINATOR:

Rusty Batty
875-2635 rbatty@agcenter.lsu.edu

LSU AGCENTER OFFICE:

Mary Beth Kaizer
875-2635 MKaizer@agcenter.lsu.edu

WEB ADMISTRATOR:

Sandy Arnoult
882-3344 sarnoult@bellsouth.net

**LSU AGCENTER OFFICE
VOLUNTEER COORDINATOR:**

Penelope Giles
845-0216 penelope@sewrepro.com

MEMBERSHIP CHAIRMAN:

Pam Keating
892-4445 tvkpam@bellsouth.net

NEWSLETTER:

Debora Litzenberger
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PROJECTS COMMITTEE:

Art Scott
796-5878 folsomart@bellsouth.net

PUBLICITY:

Ann Gilbert
796-0520 gilbertwriter@yahoo.com

HISTORICAL:

Glenda Spano, *Scrapbook*
845-0900 runmimirun@yahoo.com

SMH REHAB GARDEN:

Leslie Landeche
639-9963 rocknlou@bellsouth.net

SLIDELL HERB GARDEN:

Betty Rose
863-3418 bettyrose@charter.net

Linda Franzo
781-4372 Linda@passionateplatter.com

LACOMBE BUTTERFLY GARDEN:

Susie Andres
643-3310 sandres@bellsouth.net

OTIS HOUSE BUTTERFLY GARDEN:

Ann Durel
626-1656 adurel@bellsouth.net

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

Christy Paulsell
898-6483 j.christine.paulsell@stpsb.org

Notes from the Editor:

I'm still looking for someone to train to eventually take over the Gardengoer. I would like to pass the Editor position to someone else by November. If you have good computer skills, have good editing skills, can manipulate photos and a strong desire to learn how to put the newsletter together, please contact me.

Don't forget to post your volunteer hours! Here is the link for your convenience:

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

Debora Litzenberger

dklitz@charter.net



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/)