



GNO Gardening Magazine

February 2019

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Title art: Natural Fleur de Lis by Jon Guillaume

Please Do Eat The Daisies

If you enjoy beautiful colorful gardens and good food (which is about 99.9% of us), then growing edible flowers is a great way to combine the passions. Edible flowers have been used for centuries and have experienced a resurgence thanks to gourmet chefs and food-centric magazines. Growing and using edible flowers is a great way to add color to the landscape and exotic variety to the menu. When your dinner guests are served lightly-breaded, stuffed and fried okra blossoms and a salad bedazzled with blue, yellow, white and red petals, a lively conversation is sure to follow.

Many landscape annuals have edible flowers with tastes ranging from peppery to slightly bitter to citrusy and sweet. They can be tucked here and there around your garden or grown in containers. Locate a few containers filled with edible flowers near the kitchen door and you may find you're harvesting those as often as you do the parsley and marjoram. And when the broccoli and basil start to bolt, a second harvest may be just beginning.

When growing ornamentals for their edible flowers, the plants need the same growing conditions as if you didn't plan to eat the flowers. Those conditions vary depending on the variety of plants you are growing. One very important growing condition if you plan to eat the flowers, DO NOT treat them with insecticides or fungicides that are not labelled for vegetables that will be used for human consumption.

Edible flowers have a very short shelf-life and should be harvested as near to use as possible. If you need to store them for a

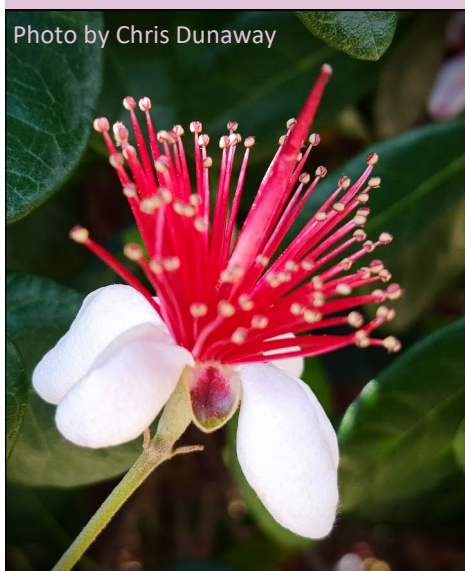


Photo by Chris Dunaway

short time prior to use, one good method is to place them on layers of moist paper towels inside a food container and store in the refrigerator. Of course, if they have long stems, you can place them in a vase and harvest as needed. It is sure to cause a stir at the dinner table when you start eating the centerpiece.

(Continued on page 4) One good rule of thumb: if the flower has a large base (calyx), re-

A partial listing of edible flowers with flavors and suggested uses.

Flower	Flavor	Suggested Uses
Anise Hyssop	anise	use petals in stir-fry, marinades, drinks, etc.
Arugula	Nutty	garnish, salads
Bachelor's Button	mildly sweet	use petals on salads and desserts
Basil	mild basil	garnish salads, soups and desserts
Borage	mild cucumber	garnish salads or cold drinks
Broccoli	mild broccoli	sprinkle on salads or poached fish
Calendula	tangy, slightly bitter	use petals in soups, rice dishes and salads
Chervil	mild licorice	garnish salads
Chives	mild onion	pull apart florets and sprinkle on salads, dips, soups, etc.
Cilantro	mild cilantro	mix in salads, salsas and Mexican dishes
Daisy, English <i>Bellis perennis</i>	mildly bitter	garnish salads Note: Only edible daisy variety.
Dandelion	All parts edible	buds cooked in butter. wine and Jellies.
Dianthus	mild clove	use in salads, soups, deviled eggs, etc.
Dill	mild dill	mix in salads, potato salad, homemade pickles
Fennel	sweet anise	use florets fish or potato dishes
Hibiscus	Cranberry-like flavor w/ citrus notes	Tea, jelly, relish
Hollyhock	mild sweet	use in salad mix or on desserts
Impatiens	sweet	garnish salads or float in drinks
Lavender	sweet, aromatic	use in baked goods
Marigold	spicy, citrusy	use in salads or garnish drinks
Mexican Mint Marigold	sweet licorice	garnish for desserts, chocolate confections
Monarda	spicy, minty	use petals in salads or sprinkle over fish or fruit salads
Mustard	spicy	add zip to salads and soups

Pineapple Guava Flower

February Vegetable Planting Guide

Crop	Recommended Variety	Planting Depth	Spacing Inches	Days Until Harvest * from transplant date
Beets	Detroit Dark Red, Kestrel, Red Ace F1, Ruby Queen	¼ inch	2-4	55-60
Carrots	Danvers 128, Purple Haze, Thumbelina, Apache, Enterprise, Maverick, Sugar Snax 54	⅝ inch	1-2	70-75
Collards	Champions, Flash, Georgia Southern, Top Bunch, Vates	⅝ inch	6-12	75
Eggplants (seeds)	Dusky, Epic, Night Shadow, Black Beauty	⅝ inch	--	140
Irish Potatoes	Dark Red Norland, Red LaSoda, Kennebec, Yukon Gold,	4 inches	12	90-120
Kale	Siberian, Vates	½ inch	12-18	50
Kohlrabi	Early Purple Vienna, Early White, Vienna, Winner	⅝ inch	6	55-75
Lettuce	Esmeralda, New Red Fire F1, Nevada, Tall Guzmaine Elite	⅝ inch	4-12	45-80
Mustard Greens	Florida Broadleaf, Greenwave, Red Giant, Southern Giant Curled, Savannah, Tendergreen	⅝ inch	4-6	35-50
Pepper, Bell (Seeds)	Aristotle XR3, Jupiter, King Arthur, Paladin, Golden Summer, Purple Beauty, Tequila	⅝ inch	--	140-150
Pepper, Hot (Seeds)	Grande, Tula, Mariachi, Mitla, El Rey F1, Tobasco, Jalapeño M, Super Cayenne II	⅝ inch	--	140
Radishes	Cherriette, Champion, White Icicle, April Cross	⅝ inch	1	22-28
Shallots	Matador, Prism	1 inch	4-8	50
Snap Beans, Bush	Blue Lake 274, Bronco, Contender, Festina, Lynx, Provider, Roma II	½ inch	2-3	48-55
Snap Beans, Pole	Derby, Blue Lake, Kentucky Blue, McCaslin, Rattlesnake, Kentucky Wonder 191	½ inch	12	60-66
Spinach	Bloomsdale Long Standing, Melody, Tyee, Unipak 151	⅝ inch	3-6	35-45
Sweet Corn	Merit, Silver Queen, Honey 'n Pearl, Ambrosia	½ inch	10-12	69-92
Swiss Chard	None Given	¼ inch	6-8	45-55
Tomatoes (seeds)	Bella Rosa, Fletcher, Tribute, BHN 1021, Amelia, Dixie Red	⅝ inch	--	100-115
Turnip Greens	Alamo, All Top, Purple, Top White Globe, Seven Top, Southern Green, Top Star, Tokyo Cross	⅝ inch	2-6	40-50

Please Do Eat The Daisies

(Continued from page 2)

move and eat only the petals. The calyx doesn't usually add to the flavor and can even be a distraction.

Is your interest piqued? Are you ready to add a little flavor and aroma to drinks, spice up your desserts, glamorize your salads, add a little variety to savory soups and pizza?

Once you try a few of these, you'll be creating your own table of recipes (pun intended), just let your imagination run wild. A final note: much of this is based on publications by Johnny's Selected Seeds, Burpee and Park Seeds. In the Johnny's catalog, a knife and fork symbol is placed next to the variety name of flowers that they suggest for edible use. Not all flowers are edible, so be sure to get your information from a reliable source.

More information available at:

<https://whatscookingamerica.net/EdibleFlowers/EdibleFlowersMain.htm>

<https://www.johnnyseeds.com/growers-library/flowers/edible-flower-guide.html>

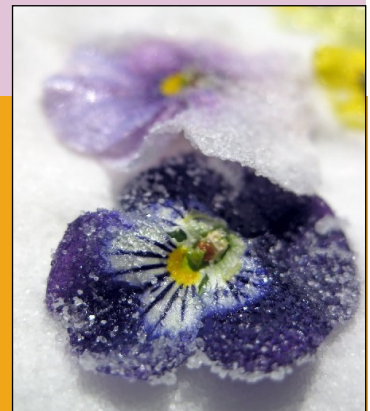
<https://www.sheknows.com/food-and-recipes/articles/1081034/edible-flower-recipes/>

<https://www.foodandwine.com/news/how-use-edible-flowers>

A partial listing of edible flowers with flavors and suggested uses. *Continued*

Nasturtium	spicy, peppery	use in salads, soups or with cheese
Okra	mild, sweet	deep fried, stuffed
Oregano	mild oregano	use in pasta salads, green salads, soups
Pea	mild pea	salads
Pineapple Guava	sweet tropical	use in desserts or fruity drinks
Rose	Rose like, variety dependent	use in salads, desserts, jams, jellies, etc.
Sage, Herb	mild sage	use in salads or meat dishes
Squash	mild squash	stuffed and deep-fried, sliced for soups, omelets, salads, etc.
Strawberry	mild strawberry	sprinkle on salads or garnish desserts
Thyme	mild thyme	use in potato dishes, salads, etc.
Viola (including Pansies)	wintergreen	garnish salads or desserts

~Dr. Joe Willis



Sugared coated pansies.

Crystallized Edible Flowers:

Candied flowers and petals can be used in a variety of imaginative ways – to decorate cakes large and small – all kinds of sweet things, such as ice cream, sherbet, cremes, fruit salads, and cocktails

Ingredients:

1 Egg White Super fine granulated sugar Assorted edible flowers



All you need are sugar, egg whites, and edible flowers.

Directions:

- Clean and dry your flowers or petals.
- Use a brush to paint a thin layer of egg white onto each side of the flower petals or blossoms.
- Gently place them into a shallow bowl of superfine sugar and sprinkle sugar over them to coat.
- Remove from the bowl, and place them on a piece of waxed paper and sprinkle more sugar over them.
- Allow them to dry until stiff, about 8 hours.
- Store at room temperature in an airtight container until using.

Tips for Shopping at Farmer's Markets

We are blessed by a climate in south Louisiana that makes fantastic produce, meats, seafood, and other goods abundant year round. There is now at least one farmer's market every day of the week in the New Orleans metro area, making it easier than ever to add fresh, local foods to your meals. See the following page for a list of all of the local markets.

Shop with Flexibility

Shopping at a farmer's market is much different than hitting the local grocery store. Weather and supply limitations can mean that some items are unavailable or sell out early. Eating local means adapting recipes and menus to the season and what you are able to purchase each week. The LSU AgCenter has a handy chart available that shows what should be in season each month. Click on the image below to see the full chart or enter "What's in Season LSU AgCenter" into your favorite web browser. Print this chart and keep it on the fridge. Don't be shy about trying something new or substituting items.

[illegible]

Louisiana Grown Produce Seasonality Chart. Click on the image to see view the chart at LSUAgCenter.com.

Come Early or Late

There is a greater variety of items at the beginning of each market, but the best deals can at times be found near the market's closing time. If there's something that you simply must have (like the first fresh shrimp or strawberries of the season), plan to arrive right when the market opens. Producers are sometimes open to negotiating deals at the end of the market to avoid hauling everything home. Be polite and don't be

pushy if a grower isn't interested in making a deal.

Bring Your Own Bags, Return Egg Cartons

Have a supply of reusable shopping bags with you. This saves the vendors money and cuts down on the amount of single use plastic being used. A good tip is to keep a bunch of these bags in your car (or bike basket) in case you decide to spontaneously visit a market. Some vendors appreciate it when customers return reusable packaging items like baskets. A small cooler or cooler bag is a good option if you plan on purchasing cheese, meats, and bread. A grocery cart may also be helpful for bulky stuff.



Reusable canvas bags are an excellent choice. Just toss them in the laundry if they get dirty and they are compostable.

Bring Small Bills

Many vendors have a way to process cards at the market using a smart phone, but most prefer cash. Bring smaller bills, especially if you are shopping early in the market. This allows vendors to easily make change and not have to deal with breaking larger currency. SNAP, EBT, WIC, and FMNP Senior users are also eligible for the Market Match program which matches up to \$20 in purchases. The Crescent City Farmer's Market locations have a tent which processes these transactions and distributes wooden tokens to recipients. For more information on Market Match, please visit <http://www.crescentcityfarmersmarket.org/index.php?>

(Continued on page 7)

Farmers Markets in the Greater New Orleans Area

Jefferson Parish		
Fat City Farmer's Market	3215 Edenborn, Metairie	Every 2 nd and 4 th Sunday, 9AM-1PM
Gretna Farmer's Market	739 Third Street, Gretna	Every Saturday, except the Saturday of Gretna Fest, 8:30AM-12:30PM
Kenner Rivertown Farmer's Market	2115 Rev. Richard Wilson Drive, Kenner	Every Saturday, October-July, 9AM-1PM
Nawlins Outdoor Market	1048 Scotsdale Dr., Harvey	Every Saturday & Sunday, 9AM-5PM
Old Metairie Farmer's Market	Bayou Metairie Park, Between Metairie Lawn Dr. and Labarre	3 rd Tuesday of the month, 3:30PM-7:30PM
Westwego Shrimp Lot	100 Westbank Expressway, Westwego	Daily Mon-Sat 8AM-8PM, Sun 8AM-6PM
Crescent City Farmer's Market-Bucktown	325 Metairie-Hammond, Highway at Bucktown Harbor	Fridays, 3PM-7PM
Crescent City Farmer's Market-Rivertown New Orleans	Williams Boulevard at the River	Saturdays, 9AM-1PM
Crescent City Farmer's Market-Ochsner West Campus	2614 Jefferson Highway, Ochsner Rehab Facility	Wednesdays, 3PM-7PM
Orleans Parish		
Crescent City Farmer's Market-Uptown	200 Broadway Street at the River	Tuesdays, 9AM-1PM
Crescent City Farmer's Market-Bywater	Chartres and Piety, at Rusty Rainbow Bridge	Wednesdays, 3PM-7PM
Crescent City Farmer's Market-Mid-City	3700 Orleans Avenue	Thursdays, 3PM-7PM
Crescent City Farmer's Market-Downtown	750 Carondelet St at Julia	Saturdays, 8am-12PM
Sankofa Market	5029 St. Claude St.	Monday-Thursday, 9:30AM-4:00PM
ReFresh Farmer's Market	300 North Broad St.	Mondays, 4:00PM-7:00PM
Vietnamese Farmer's Market	14401 Alcee Fortier Blvd.	Saturdays, 5:30AM-8:30AM
Marketplace at Armstrong Park	901 N. Rampart	Thursdays, 3PM-7PM
Mid-City Arts and Farmer's Market	Comiskey Park,	Market dates vary, check http://midcityaf.org
Treme Farmer's Market	814 N. Claiborne	Market dates vary, check https://gloriastremegarden.com/treme-farmers-market/
St. Bernard Parish		
St. Bernard Seafood and Farmer's Market	409 Aycock St., Arabi	2 nd Saturdays, 10AM-2PM

Tips for Shopping at Farmer's Markets

(Continued from page 5)



A shopper samples local honey from a merchant at an area farmer's Market

[page=market-match.](#)

Buy In Bulk

Take advantage of abundance. At peak season, many produce items are cheaper and most flavorful. Buying a half bushel or more at a time can bring the price of produce down drastically. Consider canning, freezing, drying, or storing this produce to be enjoyed later in the year. Fruit is one such item that is especially perishable and cheaper when at peak season—but easy to transform into jellies and jams which keep for a long time. The LSU AgCenter has a lot of great tips for preserving food on our website at https://www.lsuagcenter.com/topics/food_health/food/preparation.

Cut Down on Food Waste

Maximize your purchases by buying only what you can use in a week. Fresh seafood, fruits, and vegetables are perishable, so plan meals around what needs

to be utilized first. This lets natural flavors shine and makes preparing meals interesting. Some produce items are sold with the tops (think turnips and beets). Learn how to use the whole vegetable. Store fresh herbs like basil on the countertop. Trim the bottom of the bunch and put it in a small cup of water like you would a bouquet. Certain produce items last longer and taste better when allowed to ripen naturally. Keep tomatoes on the countertop and use the softest, ripest ones first.

Talk to Vendors

Get to know the people growing or catching the food you eat. Most market vendors are friendly and enthusiastic about the products they are offering. Ask about their farming or fishing practices, what's particularly good that week, and what they would recommend. If there is an item that you have never seen or tasted before, ask about it! You may just find a new favorite food in the process. Many farmers and producers have favorite ways to prepare their goods since they are likely eating these items too. Many are happy to share their favorite recipes.

Grab a reusable shopping bag and visit a farmer's market this week with these tips in mind!

~Anna Timmerman



A view of the Crescent City Farmer's Market

When Will The Monarchs Arrive?

Louisiana is an early spring breeding ground for the monarch butterfly migration. The butterflies nectared up on wildflowers and mated before leaving Mexico, the same butterflies that flew over a thousand miles south in the fall. Now, on the return flight north, the females need milkweed for their eggs which is the only food monarch caterpillars eat.



Image 1. A first generation monarch caterpillar on aquatic milkweed growing south of New Orleans, March 27, 2018.

Monarch reproduction depends on milkweed. Four butterfly generations push north, following milkweed, to reach their historic summer breeding grounds in the Corn Belt. Vast swaths of common milkweed were plentiful there until farming practices changed in the

1990s. A breeding monarch's life span varies with temperature, from as little as 23 days in hot weather to 7 weeks in cool weather. Fourth generation monarchs are the ones that fly to Mexico. They will live longer and they go into reproductive diapause, meaning they do not mate. During diapause, they need nectar instead of milkweed, and lots of it, to fuel their long distance flight south

While the majority of the spring migration flies out of Mexico directly north through Texas, an eastern Gulf Coast group passes through Louisiana. Their path is shown by a green arrow in image 2. As an early spring breeding ground location, we want to provide the butterflies with plenty of milkweed and nectar plants as they pass through.

So when will that be?

In part, the answer depends on the weather. Strong winds blowing east to west can keep them in Texas.

But if the weather is with us, we can look at last year's data to get a clue. Journey North is an organization of "citizen scientists" who report first sightings of various nature cycles, including first sightings of adult monarch butterflies in the United States. You can find maps of Monarch Sightings on their website: journey-north.org.

The following is information gleaned from a search for First Sightings in 2018:

February 10 - One sighting in or near Slidell.

March 2: Another sighting in Metairie.

By March 21: Several sightings along the Gulf Coast and as far north as north as Laurel, Mississippi.

By April 4: Sightings in the New Orleans area and along the Gulf Coast. Reported sightings nearly to the Tennessee state line.

April 31st was the last sighting of a northward migrating monarch butterfly in the area.

Therefore, if the weather stays warm and winds allow, we should look for incoming monarchs as early as the last week of February and first week of March in the New Orleans area. These will be the migrations' fast fliers. More, in greater numbers, should follow by mid March. At that time, they should start appearing north of Lake Ponchartrain as well. *(Continued on next page.)*

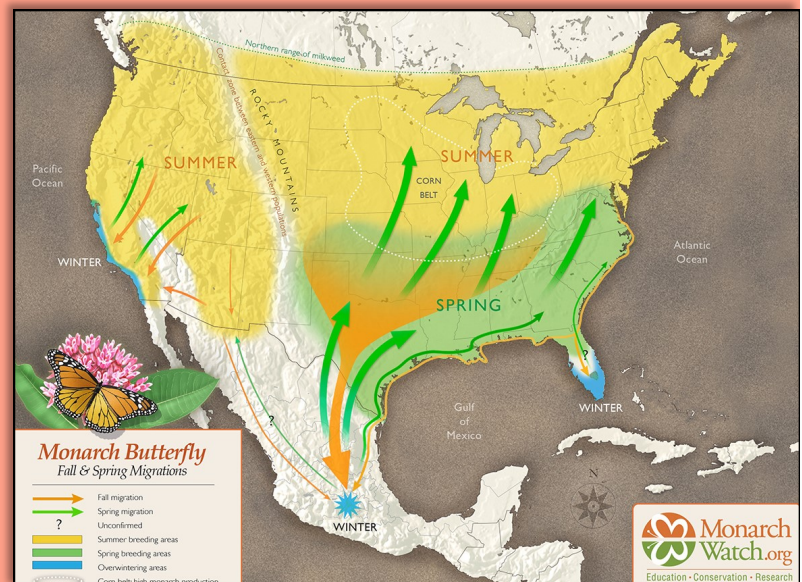


Image 2. Map showing the migration pattern of monarch butterflies.

When Will The Monarchs Arrive?

So let's get that milkweed ready! The natives that have been historically present and do well in gardens here are aquatic (perennis) and swamp (incarnata) milkweed for below the Lake; add green milkweed (viridis) above the Lake. Butterfly milkweed (tuberosa) is also recommended for our area, but most gardeners find it challenging to keep alive.

If you would like to help improve the local monarch habitat, come out and join me prepare the pollinator garden at Centennial Park in Gretna on February 16th. See below for more information. ~Ginna Hoff



Monarch caterpillar *Danaus plexippus* on *Asclepias tuberosa* milkweed.

Coming Events

Pull a Weed & Get a Bead Pollinator garden preparation

Please join us at

Centennial Park

101 Willow Drive, Gretna, LA

Saturday, February 16

8 AM—12 NOON

Gardening with a purpose.

Bring your shovel and get your hands dirty.

Sponsored by: the Twilight Gardeners Association and
Friends of the Monarch



2nd Annual Cook-Off for the Coast Wild Game Edition

Saturday February 9, 2019

Docville Farm

5124 E. St. Bernard Hwy., Violet, LA

Free event.

Come sample all of the food cooked by the teams.

Date	Event	Cost	Link
Friday, February 8 th , 9 th , 15 th , 16 th . Visit event page for details!	CRUSH Volunteer Tree Planting Events from the Coalition to Restore Coastal Louisiana, Akers, LA	Free	https://www.facebook.com/events/367545207120454/ * Master Gardener Volunteer Hours!
Friday, February 8 th 3:00-5:00 PM	DIY Composting and Make Your Own Composter @ The Green Project, Hosted by All You Need	\$20	https://www.facebook.com/events/590572968074658/ * Master Gardener Continuing Ed Hours!
Saturday, February 9 th 9:00-10:00 AM	Growing Fruit in Louisiana Seminar with Dr. Charlie Graham @ Louisiana Nursery, 12290 Mansfield Rd., Keithville, LA	Free	https://www.facebook.com/events/380978889320597/ * Master Gardener Continuing Ed Credit!
Saturday, February 9 th 10:30 AM-NOON	Rose Propagation @ New Orleans Botanical Garden	\$15	https://www.facebook.com/events/267498220778577/ * Master Gardener Continuing Ed Hours!
Saturday, February 9 th NOON-1:30 PM	Raising Backyard Chickens @ All You Need, 3700 Toledano St., New Orleans	\$20	https://www.facebook.com/events/388829711850377/ * Master Gardener Continuing Ed Hours!

Coming Events

2019 Spring Garden Show



Saturday, April 6, 9am to 5pm

Sunday, April 7, 10am to 4pm



Now accepting vendor registrations.

**To register for a sales or educational booth at the show send us an e-mail to
GNOGardening@agcenter.lsu.edu**

HOME CITRUS TIPS AND TRICKS

Wednesday, February 27, 2019

**At the Delgado CC City Park Campus
Horticulture Classroom.**

\$15 Pre-registration required

**FOR MORE
INFORMATION**
Click here

Come learn about LSU AgCenter recommendations for home citrus production, including suggested varieties, pruning practices, fertilization rates, pest and disease issues, and more. This class would benefit experienced home citrus growers as well as those just starting to produce citrus in their yards. Learn the tools you need to keep your trees happy and healthy for many years.



Presented by LSU AgCenter Agents Dr. Joe Willis and Anna Timmerman.

If you need a special accommodation for your participation in the event, please contact Michael Mosely at 504/736-6519 at least two weeks prior to the event.

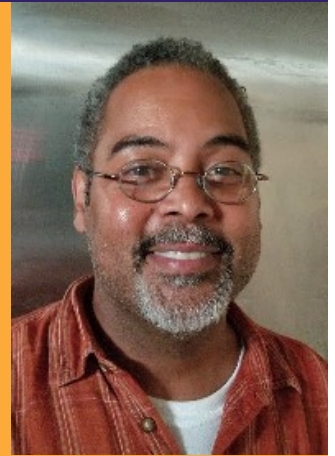
In the Kitchen with Austin

Turnip Bisque

Root vegetables are at their absolute best now. Take advantage of Mother Nature's bounty and make a pot of this satisfying soup. I promise you won't be disappointed.

Ingredients:

1 tablespoon butter	4 medium turnips, peeled and diced
1 tablespoon vegetable oil	3 small potatoes, peeled and diced
1 onion, minced	1 teaspoon thyme
1 stalk celery, deveined and chopped	1 teaspoon salt
1 carrot, peeled and chopped	1/2 teaspoon pepper
1 garlic clove, minced	1 cup half and half or whole milk
4 cups chicken stock	



Directions:



Melt butter and oil in a pot and sauté the onions, celery, and carrot for a few minutes. Add the garlic and sauté for one more minute. Add the chicken broth with turnips and potatoes. Add seasonings. Cook until all vegetables are tender. Remove from heat, add milk and blend with a hand blender until creamy.

Bon Manger!

Coming Events

The LSU AgCenter Hammond Research Station Hosts The Annual Camellia Stroll

February 24 from 1-4 pm.

21549 Old Covington Hwy, Hammond, LA

This event is co-sponsored by the LSU AgCenter and the Tangipahoa Parish Master Gardener Association. Admission to the event is free and open to the public.

Visitors are invited to stroll through a collection of more than 800 camellias that were planted by Hody Wilson from the 1930s to early 1950s. Several Louisiana Master Gardeners in Tangipahoa Parish have been taking on the clean-up and maintenance of the camellia garden.



Coming Events

Date	Event	Cost	Link
Saturday, February 9 th 1:00-3:00 PM	Baton Rouge Camellia Society Annual Show @ Burden Rural Life Museum, 4600 Essen Ln., Baton Rouge	Free	https://www.facebook.com/events/278236762852101/ * Master Gardener Continuing Ed Credit!
Saturday, February 9 th 2:00-6:00 PM	Cook-off For the Coast Wild Game Edition @ Docville Farm, 5124 E Saint Bernard Hwy., Violet, LA	Free to public. Benefits coastal restoration work in SE Louisiana.	https://www.facebook.com/events/2008978652527584/
Tuesday, February 12 th 2:00-4:00 PM	Blueberry Pruning Demo @ LSUI AgCenter Hammond Research Center, 21549 Old Covington Hwy., Hammond, LA	Free	https://www.facebook.com/events/2258349291107128/ * Master Gardener Continuing Ed Credit!
Thursday, February 14 th 9:00 AM-3:30 PM	Landscape Pest Management Workshop @ LSU AgCenter Hammond Research Center, 21549 Old Covington Hwy., Hammond, LA	Free to green industry professionals. Not open to public	https://www.facebook.com/events/2369991949683143/
Friday, February 15 th 3:00-4:30 PM	Seed Saving Basics @ All You Need, 3700 Toledano, New Orleans	\$20	https://www.facebook.com/events/300791437307418/ *Master Gardener Continuing Ed Hours!
Saturday, February 16 th 8:00 AM-NOON	Community Pollinator Garden Preparation @Centennial Park, 101 Willow Drive, Gretna	Free	Contact Ginna Hoff for more information. ginna@access4less.net
Saturday, February 16 th NOON-1:30 PM	Green Infrastructure 101-Water Wise Workshop @St. Mary of the Angels, 3501 N. Miro St., New Orleans	Free RSVP in advance	https://www.facebook.com/events/2446439425429320/
Saturday, February 16 th NOON-1:30 PM	Edible Gardening @ Laughing Buddha Nursery with All You Need, 4516 Clearview, Metairie	\$20	https://www.facebook.com/events/370272957137612/ * Master Gardener Continuing Ed Hours!
Saturday, February 16 th 1:00-3:00 PM	Composting Workshop @24 Carrot Garden St. Rock, 1335 Music Street, New Orleans	Free	Contact Lauren Barron for more information. 24carrotgarden@gmail.com
Saturday, February 23 rd 8:00 AM-2:00 PM	Herb Day @ Burden Botanic Gardens, Hosted by Baton Rouge Herb Society, 4560 Essen Ln., Baton Rouge	Free	https://www.facebook.com/events/309809212990054/ * Master Gardener Continuing Ed Hours!
Saturday, February 23 rd NOON-1:30 PM	Creating Edible Ecosystems @ Laughing Buddha Nursery with All You Need, 4516 Clearview, Metairie	\$20	https://www.facebook.com/events/1197158513773570/ * Master Gardener Continuing Ed Hours!
Sunday, February 24 th 1:00-4:00 PM	Camellia Garden Stroll @ LSU AgCenter's Hammond Research Center, 21549 Old Covington Hwy., Hammond, LA	Free, RSVP Required	https://www.facebook.com/events/606908476378820/ *Master Gardener Continuing Ed Hours!
Wednesday, February 27 th 6:00-7:30 PM	Home Citrus Tips and Tricks @Delgado CC City Park Campus, Hosted by the LSU AgCenter	\$15 Registration required	https://www.facebook.com/events/395326247892509/

February Garden Checklist

February is the month to fertilize hardy fruit trees such as apple, peach, nectarine, fig and fruit bushes such as blackberry and blueberry. Citrus are fertilized in late January or early February. Wait until March to fertilize tender fruit trees like banana, guava and avocado. For information on growing fruit trees in our area click on the link for the LSU AgCenter publication [Louisiana Home Orchard](#).

Plant gladiolus corms this month through mid March. Plant groups of corms every two weeks during the planting season to extend the display of flowers.

Pick snow peas in the vegetable garden frequently. Ideally the pods should be harvested when flat before the seeds begin to enlarge.

You may clip ground covers back now before new growth appears to remove unattractive foliage, rejuvenate the plants and control growth. Liriope, monkey grass, ferns (if browned back by freezes), wedelia, Japanese ardisia and Asiatic jasmine among others can be cut back with a lawn mower adjusted to its highest setting (make sure the blade is sharp), a string trimmer or even hedge clippers on small plantings. Selectively remove unattractive leaves on aspidistra (cast iron plant) and holly ferns by hand.

Keep beds mulched to a depth of two to three inches to control cool season weeds in beds. Use leaves, pine straw or other available materials. Use your bagging lawn mower or shredder to chop up the leaves prior to putting down. This reduces the volume of the leaves, increases surface area to help the leaves break down and release nutrients, reduces matting and fungal growth, reduces movement by wind and makes for a cleaner look. Mulch helps prevent weed seeds from germinating and helps to retain moisture in the soil.

If you are growing caladiums from tubers, plant them indoors this month to get a head start. Plant the tubers in trays or pots of potting soil, placing them in a warm area of the house. Water them when the soil is dry to the touch. As the leaves appear, move them to a sunny windowsill or a shady area outdoors (if day temps are 70ish and evenings in the 60s). Plant pre-sprouted tubers into the garden in early April.

Finish harvesting any citrus fruit remaining on the trees. Quality will begin to decline as the trees get ready to flower.

Onions, shallots, garlic and leeks are susceptible to an insect called thrips which causes small white marks on the foliage called stippling. Heavy infestations can damage foliage to the point that the harvest is reduced. Control thrips with Malathion.

Clean out your pond garden or aquatic garden this month, if you need to. It is advisable to do this if there is a thick layer of gunk on the bottom. It is best to get this done while the weather is cool, the plants are dormant and the fish are less active. Pond cleaning is the best time to divide and repot water and bog plants that are dormant or semi-dormant. Do not divide those in active growth such as Louisiana irises and calla lilies.

Plant rose bushes in well prepared beds with good drainage and plenty of sun. It is important for the graft union to be 2 inches above the soil of the bed. If you plant roses purchased in containers, this was taken care of by the nursery. Just plant the bush so the top of the root ball is level with the soil of the bed. In the case of bare root roses, you must see to this yourself during planting. Finish planting bare root roses by the end of February.

Plant hardy bedding plants now for a spring burst of color. Foxglove, delphiniums, and hollyhocks need to be planted now so that they will bloom before the summer. Plant snapdragons, dianthus, petunia, stock, phlox, and lobelia as spring annuals in sunny areas. Need cool season color in a partial shade area? The best choices are cyclamen, primroses, pansy, viola, nicotiana, foxglove, alyssum and forget-me-not.

Sow some herbs to enjoy this spring into your garden beds or in containers. Chervil, dill, fennel, cilantro, stevia, oregano, parsley, and rosemary can be planted now. Basil needs warmer temperatures, so hold off until the end of the month.

Notice the early spring flowering trees such as red maple, Japanese magnolia, Taiwan flowering cherry, redbud and others blooming now. It's not too late to plant a small flowering tree in the landscape should you decide you just have to have one.

In the vegetable garden, it's time to get spring crops started! Do a soil test to determine what amendments need to be added. This is your last chance to sow transplants indoors for peppers, tomatoes, and eggplants. Directly sow seeds in the garden for mustards, lettuce, collards, beets, chard,

Lawn Care Do's & Don't's

Do:

1. If you have a history of problems with crabgrass or goosegrass, apply a pre-emergent herbicide now. [Click here to see more information on Crabgrass from the LSU AgCenter.](#)
2. Apply selective herbicides and sedge killers to kill off winter weeds growing in the lawn. You may also scout the lawn and remove weeds by hand. Make a game out of it with kids and grand-kids.
3. Continue to scout for fungal damage and control with fungicides if necessary. The most prevalent is called Large Patch of Warm-Season Turfgrass. [Click here to find information about large patch disease from the LSU AgCenter.](#)
4. Take a soil test.
5. Apply sulfur or lime to adjust the pH if necessary according to soil lab recommendations.
6. Use a mulching mower to shred fallen leaves without removing them or use a bagging mower to collect them and put them in your compost pile or use them as mulch in your gardens.
7. Recent heavy rain may have revealed low areas and poor drainage in your lawn. Begin planning and implementing remediation methods. Consider installing a rain garden. Dedicating a small portion of your property to water management can improve the health of your lawn.



Crabgrass in a lawn.

Do Not:

1. Do not apply fertilizer until mid-March as the weather warms up.
2. Do not lay down fill over the lawn grass.
3. Do not lay sod or spread warm-season turfgrass seed.
4. Do not dethatch or aerate the lawn.
5. Do not aerate the lawn.



Your Local Extension Office is Here to Help

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