



# Master Gardener Thymes

[www.lakelandsmastergardener.org](http://www.lakelandsmastergardener.org)

July 2009



**ALL MEETINGS ARE HELD ON THE SECOND THURSDAY OF EACH MONTH, unless otherwise noted. PLEASE MARK YOUR CALENDARS!!!!!!!**

## *Upcoming Meetings!!*

### July 9 :

**Farmer's Daylilies – Cleo Farmer**  
500 labeled varieties of daylilies!

218 Woodlawn St., off Center St. in Harris Village subdivision, near Harris Baptist Church.

(Contact #229-2270 – Cleo Farmer)

### August 13:

**“Protecting Our Pollinators”**

Donna Boozer  
311 Grange Road.

Bring a lawn chair as we will meet under the trees near my beeyard (apiary). I will share some ideas of how as gardeners we can protect our greatest pollinators.

### November 12:

**Wreath Class**  
**Lakelands Nursery**

See information on page 4

**NEW CLEMSON EXTENSION  
PHONE NUMBER 223-3264**

**Here are some facts that might be of interest to nonbeekeepers:**

*Submitted by Donna Boozer*

1. Honey bees visit two million flowers to make one pound of honey.
2. Honey is nature's original sweetener. Humans have enjoyed its golden touch since before recorded time.
3. Honey is the only food that never spoils.
4. Honeybees are the only insect that produces a product that man can eat.
5. A worker honeybee will gather just 1/12 of a teaspoon of honey during her entire lifetime.
6. Honeybees are not native to the USA. They were brought to North America by the Colonists.
7. The keeping of bees is known as apiculture.

**Questions that will be answered at the meeting. You must attend if you want to know the answer!!!**

1. Is granulated honey safe to eat??
2. What percent of our food is directly related to honey bee activity??
3. Which bee has no stinger??
4. Which type of bee "does all the work"??
5. What can I do to protect the bees??
6. What is the most important job of

honeybees??

7. What are some of the uses for honey and hive products??
8. How do bees propagate??
9. Do Bumblebees make honey??
10. What is a "pollen basket"??
11. How many times is honey or honeybees mentioned in the Bible??
12. Who should never eat honey and why??

## Notes from the President

*Submitted by Sandy Stachurski*

Our annual picnic was a success! Even a severe thunderstorm couldn't stop us. We had a wonderful turnout and the food was excellent. A very special "thanks" to our Social and Program committees for all the hard work they put forth prior to the event. Our speaker, Vicki Hedden, gave a very interesting and informative presentation on the "Joys of Canning." She had some canned treats for us to sample along with distributing some of her favorite canning recipes. Thanks to everyone who "braved the storm" to participate.

### Thanks for the Donation!

Since our banner was among the missing, Melody McInville was gracious enough to donate another one. Thanks to Melody and her husband, Roland, of Ro-Mac Trophies for their generous donation. We greatly appreciate you.

On the same subject, our original banner has been located. As our mall volunteers were packing for the move, it was found way in the back of the mall office. It was folded and had accidentally fallen behind something else and wasn't noticed until Thursday during packing.

Another **Festival of Flowers** has come and gone. Not only did we participate in the topiary project again this year, completing the jeep topiary, we also served as hosts/hostesses during the garden tours. It was extremely hot on both Saturday, June 27 and Sunday, June 28 so we are very grateful to those who suffered through the heat. Thanks very much to Beth Krumwiede, Bryan Wesson, Stuart Menaker, Susu Wallace, Sue Moore, Helen Spiller, Linda Halsey, Terri Mostiller, Lynn Bornemann, Bill Laster, Donna Laster, Paddy Huff, Melody McInville, April Prater, Jimmy McInville, Donna Boozer, Judy Sieckman, Sandra Johnson and Ginny Wilson. By the way, we have some VERY dedicated individuals. One of "ours" broke his ankle on Monday, but still participated on Saturday. You know who you are so double thanks.

We also participated in the **Park Seed Day** answering questions and distributing gardening information. We were able to make contact with just shy of 100 people. Again we thank those of you who gave time from your busy schedules to participate. Thanks to Jimmy McInville, Melody McInville, Charlotte Perosino, Mike Brown, Kathleen Kapsalis, Jean Anderson, Rick Larson, Patti Larson, Ken Reece, Betty Reece and Miriam Smith.

**Kudos to our mall volunteers** for a job well done. If you don't know already, due to the declining economic times, our office at the Greenwood Mall has been forced to move to the Old Brewer Building along with the Clemson Extension. Week after week for many, many years we have had dedicated individuals donate their Thursdays or Fridays to the mall office helping to do whatever was necessary to keep things going. I'm afraid to thank

specific individuals for fear I would miss a name. A great job to all and we thank you for all the time and energy you gave to help James and Steve over the years.

### **Fall Vegetable Container Garden Project**

We have an exciting new project in the making for fall. We will offer a mini-seminar on vegetable container gardening to members of our local community. As Master Gardeners it is our responsibility to share our knowledge of gardening with others. Many folks may not realize they can grow their own food; we are taking the challenge to help. Gil Sampson at Doris' Greenhouse has agreed to germinate and maintain our vegetable seeds. We will need volunteers to help transplant the seedlings prior to the event. We also need folks to teach our fellow community members how to plant, maintain and harvest the container. If you don't feel qualified yet, don't worry...we will have one person train the trainers, prior to the event, so everyone is giving the same information to all participants. We will also need volunteers to help promote and secure interested individuals. Since we have moved, the event will take place in mid September at the Old Brewer Building. The Lakelands Master Gardeners will be supplying containers, soil and plants to community members. They will just need the enthusiasm to learn. Thanks to Rebecca McClain at Lakelands Nursery for helping in the purchase of the containers. If you are interested in any part of this project, please contact Sandy Stachurski at [drglenn7@embarqmail.com](mailto:drglenn7@embarqmail.com) or call 229-7444 office, 227-2769 home or 554-1235 cell. If you don't contact me, I may be calling asking for your assistance. Why not just pick up the phone and call me now and let me know I can count on you?

### **Rain Garden Project at the Old Brewer Building**

One of our assistant engineers, Rossi Corwin, is also a Master Gardener from the Aiken area. She was involved in the construction project at the Old Brewer Building. A new parking lot was established which meant an area of impervious surface. Instead of having a typical catch pond, Rossi suggested an area for a rain garden. What is a rain garden? It is an area that will use plants to filter the water and slow it down before turning the water loose instead of having a big deep hole with a chain link fence around it like at Lowes or Wal-Mart. Now Rossi needs our help in plant selection and planting. This is a great educational project to learn about something that is fairly new to our area. If you are interested in helping with this project, please contact Sandy Stachurski at [drglenn7@embarqmail.com](mailto:drglenn7@embarqmail.com) or call 229-7444 office, 227-2769 home or 554-1235 cell.

### **Pick Up Worm Castings**

If you ordered and paid for worm castings but were unable to pick them up on June 11, please contact Sandy Stachurski at [drglenn7@embarqmail.com](mailto:drglenn7@embarqmail.com) or call 229-7444 office, 227-2769 home or 554-1235 cell.

### **Worm Castings**

*Submitted by Donna Boozer*

Since many of you recently purchased worm castings, I've found a great, fairly easy method for making compost tea in the May/June 2009 issue of Hobby Farm Home Magazine.

#### Tea Time

Give plants a boost by periodically misting their leaves with a nutrient-rich vermi-compost "tea". Making your own with redworms' castings is easy.

#### Materials:

- a bucket
- cheesecloth
- a small aquarium pump with tubing
- worm castings
- water

#### Steps:

1. Place 1/2 cup of worm castings in the cheesecloth and gather into a makeshift teabag, securing the top with a tight knot.
2. Put the bundle in your bucket, pour in about a gallon of water, and aerate with the aquarium pump for 24 hours.
3. Strain through more cheese cloth if you like.
4. Pour the concoction into a clean spray bottle and use right away (within 24 hours).

Aeration of the mixture is important to give the beneficial bacteria and fungi lots of oxygen so they will reproduce at top speed. Omitting this step might cause the concoction to become anaerobic producing odors and not so beneficial "tea". Spraying compost "tea" on the leaves of your plants nourishes them and provides an insect barrier - double benefit.

## Wreath Class

### " JULY 31<sup>ST</sup> DEADLINE

For our **November** meeting, Judy Sieckman will lead us in a Make-and-Take workshop. We will be making Living Wreaths of pansies and violas. These can be hung outside, or used in your holiday decorating. For our men in the group, this is just planting in a circle and will be a great gift to give your wife. They come already stuffed with sphagnum moss and can be replanted as the season changes. For those who want to make a wreath, the charge will be a \$20.00 to cover the cost of the wreath and the plant plugs.

If you are interested in this program, please contact Judy Sieckman at [lensieckman@embarqmail.com](mailto:lensieckman@embarqmail.com) or give her a call at 223-2671 to sign up. The deadline will be July 31 in order to have the necessary plant plugs available. If you would like to pay in advance, please make checks payable to

Lakelands Master Gardeners and mail to Judy at 156 Woodridge Road, Greenwood, SC 29646.

**We need to have a minimum of 15 participants to order the wreaths, etc. Of course, there is no charge for watching. The meeting will be held at Lakelands Nursery at 6:30 on Nov. 12.**

**Participants will need to bring something such as a dibble for poking planting holes and gloves if you are sensitive to moss.**

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## Blossom End Rot of Tomato

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## Buckeye Rot of Tomato

*Submitted by Vincent Plotczyk*

Now that summer is upon us and everyone is waiting for that first homegrown tomato to turn red the tomato plant questions start. I have been asked several times while at the mall office and while I am out and about two questions right regular so I thought I would write a short article on them.

The first has to do with blossom end rot. Blossom end rot is a common physiological disorder not a disease. Blossom end rot is caused by calcium deficiency in the fruit.



Fig.1 Blossom End Rot

In figure 1 the blossom end appears as sunken and turns black and leathery. Blossom end rot may appear when the fruit is green or when it is starting to ripen. What causes blossom end rot? Blossom end rot is associated with low concentrations of calcium in the fruit. This may happen due to several reasons. Drought stress, excessive soil moisture fluctuations, excessive nitrogen fertilization which causes the plant to have rapid

vegetative growth. Some other possible causes are root damage which can restrict the uptake of water and other nutrients to the plant, getting too much water from heavy rain or high humidity.

What can be done about it? There are several things which you can do to control blossom end rot. Keep the soil pH at 6.0 to 6.5. Perform a soil test and apply the recommended rate of lime. You will need to apply lime 2 to 4 months before planting the tomatoes. Be sure to use dolomitic or high-calcium limestone. Apply the recommended amount of fertilizer. Use mulch. You can use pine straw, straw, plastic or newspaper. Mulches conserve soil moisture. Keep the water supply regular. Irrigate the tomato plants thoroughly. Tomato plants need around 1 to 1 ½ inches of water per week during growth and fruiting.

The second question has to do with Buckeye rot. Buckeye rot is a soil-borne disease caused by the fungus *Phytophthora parasitica*.

Buckeye rot affects immature and mature green fruit (fig.2) that have been laying on the surface of the soil. Buckeye rot will produce distinct smooth, brownish black concentric rings that may cover half or more of the fruit.



Fig. 2 Buckeye Rot  
Asian Vegetable Research and Development Center

What can be done? There are several steps to take to control Buckeye rot.  
Staking tomato plants so that the fruit does not touch the ground.  
Planting in well drained soil.  
Reduce soil compaction.  
Use mulch to reduce soil contact with the fruit.

Use proper sanitation measures.  
Use crop rotation.  
Water in the morning.  
Use a soaker hose.

References:  
Virginia Cooperative Extension  
Rutgers Cooperative Research & Extension  
Alabama Cooperative Extension  
Asian Vegetable Research and Development Center

## Recipe Corner

### Honey Cinnamon Spread

Ingredients:

3/4 cup peanut butter  
1/2 cup honey  
1 teaspoon ground cinnamon

Directions:

Combine ingredients; mix thoroughly. Spread on English muffins, biscuits or sandwiches. May also spread on sliced fresh apples. Makes 4 servings.

For more honey recipes visit the National Honey Board at: [www.honey.com](http://www.honey.com).

### CUCUMBER BREAD Printed from COOKS.COM Submitted by Cindy Wilkins

2 c. mashed cucumber  
1 tsp. soda  
3 eggs  
3/4 c. oil  
2 tsp. baking powder  
1 1/2 c. sugar  
1 tsp. lemon extract  
1/2 tsp. orange extract  
1/4 tsp. vanilla  
3/4 tsp. salt  
3 c. flour  
1/2 tsp. cinnamon  
1/4 tsp. ginger  
Mix well. Put in 8x4 loaf pan. Bake 350 degrees, 1 hour.

## Cucumber/Zucchini Bread

Printed from:

[www.rondagibbhinrichsen.com/2007/09/30/cucumb  
erzucchini-bread-recipe.aspx](http://www.rondagibbhinrichsen.com/2007/09/30/cucumb<br/>erzucchini-bread-recipe.aspx)

*Submitted by Cindy Wilkins*

5 c. fresh, grated zucchini or cucumber  
3 beaten eggs  
2 c. sugar  
2 tsp. vanilla  
1 c. vegetable oil  
1-1/4 tsp. salt  
1/4 tsp. baking powder  
1 tsp. baking soda  
3 tsp. cinnamon  
2-1/2 c. flour  
1 6-oz. pkg. semi-sweet chocolate chips

Mix together zucchini/cucumber, eggs, sugar, vanilla and oil.

Add salt, baking powder, baking soda, cinnamon and flour. Mix well and add chocolate chips.

Pour batter into greased bread pans ( 2 or 3 regular size pans).

Bake at 375 degrees for about 45 minutes. Check for doneness with a butterknife at about 30 minutes to determine the remaining cook time.

Remove bread from oven and let cool for approximately 15 minutes before removing from pans.

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