

Gardening with the Masters

For the Cherokee County Master Gardeners Volume XXIII, Issue 5 Aug/Sept 2016

WHAT'S HAPPENING

AUGUST

Aug 4 - Demo Garden workday 9:30—12
Aug 6 - Seminar Fall in the Vegetable Garden, Hickory Flat Library, 10am
Aug 11 - MG Plant Clinic @ Waleska Farmer's Market, 3pm
Aug 13 - MG Plant Clinic @ Canton's Farmer's Market, 7:30 am
Aug 18 - Demo Garden workday 9:30—12
Aug 20 - MG Plant Clinic @ Woodstock Farmer's Market, 8am

SEPTEMBER

Sep 1 - Demo Garden workday 9:30—12
Sep 10 - MG Plant Clinic @ Canton Farmer's Market, 7:30am
Sep 10 - MG Plant Clinic @ Woodstock Farmer's Market, 8am
Sep 15 - Demo Garden workday 9:30-12
Sep 16 - Plant Sale Setup - 10am
Sep 17 - Plant Sale, 9-12
Sep 29 - Demo Garden Workday, 9:30-12
Sep 30 - Oct 1, Ga. Master Gardener Conference

Editor's Corner

By Marcia Winchester,
Cherokee County Master Gardener

Today I'm sitting in the early morning on my shady deck reading the morning paper and sipping coffee. I'm surrounded on three sides by huge trees. There are red oak, white oak, a hickory, and even a birch. I love trees. They are special gifts from Mother Nature that aren't appreciated enough. Trees provide so much that we take for granted. The leaves of trees are eaten by hundreds of different caterpillars, mostly going unnoticed by the human eye. The caterpillars then feed many species of our favorite birds. Trees also provide shelter and homes for many birds and other wildlife. The shade that trees provide cools our homes. Another very important function of trees is that they slow down heavy rain drops as they bounce from leaf to leaf down the tree branches, thus helping with water absorption into the ground and slowing erosion and water run-off. I love sitting on the deck and looking up through the canopy listening to all the chatter from the birds. I know they are telling me how much they love my trees too.



Marcia

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CobraHead - A Snake in the Grass You Want!

By Mary Schuster, Cherokee County Master Gardener



Several years ago, as a brand new Master Gardener intern, one of the first projects I became involved in was the Plant-A-Row and Demo Gardens at the Senior Center in Canton. Before I could politely decline the “opportunity,” I was asked to weed a rather large area. Ugh! Figuring this was a job most newbies could be expected to accept would generally mean getting down on hands and knees and groveling along the earth attempting to pull weeds—and if lucky—pull up all of them intact, roots and all, on the first tug.

But that singular experience changed my view of weeding forever.

Noticing my frustration and grunting sounds, Marcia Winchester strolled up to me and handed me a tool and

urged me to try it. “What’s this?” I asked. “A CobraHead,” replied Marcia. “If you ever need one, there are plenty in the garden shed.”

This weird looking tool proved to be a life saver going forward whenever the task called for weeding and/or performing a variety of other tasks.

Here’s the scoop. As tools go, the CobraHead is very “comfortable.” It breaks up the soil with ease and can be used by either left- or right-handed gardeners. It can perform lots of jobs for you in addition to just plain old weeding. It can also:

- edge
- cultivate
- scalp
- dig furrows
- de-thatch
- harvest.

This handy tool allows you to apply “surgical strikes” to the peskiest of garden intruders and works like an extension of your hand by providing a “finger” that can grab weeds and all the entailing tendrils.

So enthused I was with the CobraHead that I set out to buy one and tried locating one at local garden centers. Strangely, my search turned up nothing. I eventually learned the CobraHead can be purchased at any of our master gardener seminars or MG Plant Sales for a very nominal price!

Attached is a picture of the one I use, but a scan of the Internet revealed that CobraHeads may also be purchased online. Some CobraHeads are even available with an extra long handle so you can just walk along and grab weeds wherever you see them without bending over or even getting down on your knees. At the company’s website (www.cobrahead.com) you can see the various models and even view videos on how to use the tool.

This is truly a cool tool that replaces a bunch of awkward combinations of tools and is often referred to as “your universal garden tool.” If you haven’t become acquainted with the CobraHead yet, give it a try!

Stinging Nettle

By Joan McFather, Cherokee County Master Gardener



Recently on a trip to Belgium and Holland with my grandchildren and their parents, I had occasion to be walking in a beautiful park that also had its wild edges. Just about the time his father said, “Be careful not to touch the...” my grandson did just that—he reached for a tempting sprig of green. Too late! It was stinging nettle, and the world was instantly less beautiful.

While in his case the sting wore off relatively quickly, I got to wondering about the plant and whether it is a danger back here at home.

In a word, yes, it is. Stinging nettle, *Urtica dioica*, is found practically all over the world. We have it in every state except Hawaii. It’s an herbaceous perennial, meaning that it grows back in the same places every year. The plant usually grows between two to four feet high and blooms from June to September, having heart-shaped leaves, and producing yellow or pink flowers. The weed thrives in damp, nutrient-rich soil and can be found in pastures, roadsides, ditches, and stream banks, as well as along the edges of fields and woodlots where it tolerates partial shade.

Interestingly, stinging nettle does its worst damage when you brush up against it; grasp it firmly and you stand a better chance (supposing you want to grasp firmly in the first place—more of this later). The leaves and stems of the plant are covered with brittle, hollow, hair-like structures. The stinging hairs, whose tips come off when touched, act a lot like hypodermic needles that can inject several chemicals, notably histamine and serotonin, when your skin brushes against them. These chemicals flow through the hollow tubes and cause pain, redness, swelling, itching, and numbness.

What to do? Avoid touching (rubbing especially) the area affected, since doing so simply pushes the chemicals further into the skin and prolongs the duration of your suffering—possibly for days. The chemicals will dry on the skin and then can be removed with soap and water. If you have no soap, fresh water alone will help. Or with no water available, use a clean cloth to remove any plant debris on the skin. Later you can apply a strong tape

such as duct tape, the removal of which will pull loose any remaining fibers. You can even try a layer of hair removal wax, peeling it back to get rid of residue—though chances of your having melted wax with you seem pretty remote. A last resort once home?

But back to grasping firmly...why would you? Actually, lots of reasons. For one, the plant is medicinal: based on research listed by the University of Maryland, studies have shown stinging nettle has antioxidant, antimicrobial, anti-ulcer, astringent, and analgesic capabilities. When used as an extract, it has also been shown to slow or stop the spread of prostate cancer cells. Arthritis sufferers can take it along with nonsteroidal anti-inflammatory drugs (NSAIDs) to allow a decrease in NSAID use, helpful because prolonged use of NSAIDs can cause a number of serious side effects. Studies also show that applying nettle leaf topically at the site of pain decreases joint pain. Nettle can also provide relief when taken orally: its anti-inflammatory qualities affect allergic reactions and can prevent hay fever symptoms.

Granted, it might be simpler to buy tinctures or extracts for application or capsules and tablets for oral consumption, but if you really want to go grab some, you can dry the leaves and flowers, later to be steeped for nettle tea. And yes, you can cook fresh leaves: they taste like spinach. Puree some and add to polenta, salads, pesto, even green smoothies!

None of this, of course, was of use to my grandson, but since his brush with the nettle was fairly slight, he quickly capitalized on his wounded condition to enjoy commiseration from the rest of us...until the next opportunity for adventure presented itself—and he



for-
got.

Bagworms

By Hope Sorrells, Cherokee County Master Gardener 2016 Trainee



William Fountain, University of Kentucky, Bugwood.org

What are bagworms? Destructive caterpillars named because of the distinctive spindle or inverted ice cream cone shaped bags they make. Bagworms can attack almost any ornamental shrub or tree, deciduous or evergreen. They do seem to prefer the flavor of evergreens, particularly juniper, arborvitae, cedar, pine, and spruce. On evergreen plants, their bags resemble cones, which are often thought mistakenly to be part of the plant.

Bagworms belong to the order Lepidoptera. Remember the life stages of butterflies and moths? The bagworm lifecycle is fascinating if we can see past their destructive ways to take a look. An understanding of their lifecycle will help us in control efforts.

We will start the cycle as the eggs hatch in spring, usually sometime in May. Mother bagworm left hundreds of eggs, as many as 500, in a protective silken bag/cocoon the previous year. The young larvae come out of the bag hungry and looking for food. Early on each larva will make its own bag of plant material and silk to surround its hind part. As the larva grows bigger, the bag enlarges with particles of the plants they are eating. If disturbed, it can retreat into the bag for protection. The bag can reach two inches in length. The plant material used is drying and strengthens the bag. By early fall the larva will find a permanent twig to attach to with silken thread, bag pointing downward. This is the point in the lifecycle when the bagworm pupates or rests for three to four weeks before becoming an adult moth.

Female moths have no wings. The males have wings and are active flyers. He will leave the bag, attracted by female pheromones and fly to a female. Mr. Moth inserts his abdomen through the bottom of her bag and the couple mates in her protective bag. Mother moth lays hundred of eggs inside her strong pupal casing. She then drops to the ground and dies. Her life purpose is completed. The eggs remain until spring, when they hatch and the cycle perpetuates.

As fascinating as their lifecycle is, these worms are pests! As summer begins to wind down, these pests begin to make their presence known. Symptoms of their damage are particularly evident in smaller foundation conifers. Individual branches or even the entire plant can be completely defoliated, leading to death of the plant.

Unfortunately by late summer these bags are very firmly attached to the plant. Hand removal is the best control measure then. Insecticides don't work well at this point. Since the feeding damage is over, the good news is there is no rush to remove the bags. Those eggs will be there until spring, giving us plenty of time for hand removal.

April or May is the best month for the first chemical treatment. Early is better. Larvae are more susceptible to treatment at this stage. Organic treatment *Bacillus thuringiensis* (or Bt) products are effective. Synthetic products with permethrin, malathion, and others labeled for bagworm control are available too. ALWAYS read and follow label instructions before applying any insecticide. Subsequent treatments may be applied in late May, mid July, and late August.

Other suggestions for prevention and control:

1. Inspect plants throughout the growing season to identify these pests and treat as soon as possible.
2. Follow proper pruning, fertilizing, and watering recommendations for strong, healthy plants.
3. Remove and dispose of infested plant material. Seal in a plastic bag. Never discard on the ground or in compost.
4. Disinfect cutting blades.
5. Select appropriate plants for your growing conditions.

Lab Girl

Written by Hope Jahren

Published by Alfred A Knopf, 2016

Book review by Patricia Bowen, Cherokee County Master Gardener

If you're as intrigued by the mysterious science of plants as I am, have I got a book for you! It's by Hope Jahren, PhD, a scientist currently living and working in Hawaii who specializes in trees, flowers, seeds and soil, and it's called *Lab Girl*. Interspersed with her life in and out of the lab are the most fascinating observations on plant life, simple enough for the layperson, profound enough for any serious observer of the natural world on this planet.

When I recently heard Dr. Jahren interviewed on a Boston radio station, she was modestly soft spoken, full of personal stories, and she sounded totally committed to her career in science. I was captivated by her short reading from a chapter, "Roots and Leaves." Some wee bits excerpted here:

"A seed knows how to wait. Most seeds wait for at least a year before starting to grow; a cherry seed can wait for a hundred years with no problem. What exactly each seed is waiting for is known only to that seed....

Every acorn on the ground is just as alive as the three-hundred-year-old oak tree that towers over it.... When you go into a forest you...probably don't look down, where just beneath your single footprint sit hundreds of seeds, each one alive and waiting."

Her opening paragraph of *Lab Girl* tells us:

"There is six hundred times more life on land than there is in the ocean, and this fact mostly comes down to plants. The average ocean plant is one cell that lives for about twenty days. The average land plant is a two ton tree that lives for more than one hundred years."

Those are the barest of snippets from the beginning of the book, and don't do justice to her prose, nor to the solid content in this tome. I'm a writer, and I've been schooled to read like a writer, and this book is a good read for anyone interested in plants. Also, my youngest son is a research biologist, and I have some inkling of the long and winding road to a PhD in the physical sciences. Dr. Jahren's personal story, interspersed with her studies and their results, rings true, and gave me some insights into my son's academic journey I hadn't formerly thought through: the never ending competitive war for funding, the need to travel to and live where the grants are, the pressure to publish, the patience needed to complete biological projects before the funds expire, and more, well described in this story.

The biological focus in the book covers three major areas: Roots and Leaves, Wood and Knots, Flowers and Fruit. But it's clear from the reading that her first love is trees. I felt as though I was getting to know trees as living characters in a story, unlike all the other research and study I've done as a Master Gardener, a curious amateur naturalist, and one who lives in the woods. Like the best of teachers, she wrapped her facts in stories, some clinical, some personal. I learned such an interesting variety of information from the results of Dr. Jahren's research:

how trees communicate in times of strife and danger

why eucalyptus smells the way it does, and why some love it and some don't

how trees get ready for winter (in the midst of summer) so they don't freeze to death

that palm trees are not really trees

how vines have minds of their own, and what encourages them and deters them

Dr. Jahren's first lab was at Georgia Tech in the late 1990s, so we can claim her as one with firsthand knowledge of our local environment. And there is so much more of a personal nature in this book. She is a woman made strong by a challenging childhood, bipolar illness, a willingness to take on responsibility for others before herself. I came away from this read more connected to my environment and with a better appreciation for those who study and share their research with us. I'm sure you will, too.

For more background on Hope Jahren go to https://en.wikipedia.org/wiki/Hope_Jahren .

She also as a BLOG at <https://hopejahrensurecanwrite.com/>.

LAWN TIPS

By Rachel Prakash , Cherokee County Master Gardener

Warm Season Grasses

(Bermuda, Centipede, Zoysia, St. Augustine)

- Mow to a correct height and never more than 1/3 of the height of the blade length. If needed, start with the blade higher and gradually lower down to prevent stressing the plants and making them more vulnerable to disease.
- Spot treat with a post-emergent weed killer for broadleaf weeds or hand pull before they flower to prevent seed production and a lot more work later.
- Because of all the rain, aeration may be needed this summer to counteract compaction of soil.

Cool Season Grasses

(Tall Fescue, Kentucky Bluegrass, Creeping Red/Chewing Fescue)

- Keep turf at a length of 2-3". Be careful not to mow more than 1/3 of the total length of the grass at one time.
- During hot weather, do not fertilize now. It will put extra stress on the turf and possibly cause dead spots.
- Control weeds that are present by either pulling manually or treating with a post-emergent.

Fall Plant Sale



September 17, 2016
9 am—12 pm

- Drought Tolerant
- Ground Covers
- Shade perennials
- Sun perennials
- Butterfly Garden Plants
- Pollinator Plants



At the Demo Garden on 1001 Univeter Rd, Canton, GA

Herbs for all Seasons

By Joshua Fuder, Agriculture and Natural Resources Agent, UGA Cherokee County Extension

Herbs are a wonderful addition to your home garden or landscape. Most “traditional” landscape plant choices have a great herb alternative. For instance, if you want the grayish, soft leaf texture of ‘Dusty Miller’ or lamb’s ear, why not try sage? If you have a spot that needs a crawling groundcover, consider thyme, oregano, or winter savory. I enjoy using herbs because of the abundance of beneficial insects like bees and butterflies that they attract. The reason why most of us choose herbs is their qualities in the kitchen. Herbs are a healthy way to add aroma, flavor, and garnish to our food.

Herbs acquire their fragrance and flavor from oils that evaporate into the air when you crush the leaves. Ideally, you should use fresh herbs for cooking, but it is possible to retain some of that quality for later use.

Drying Herbs

Drying is the easiest method of preserving herbs. The best time to harvest most herbs is in the early morning after the dew has dried. Avoid bruising the leaves, and do not leave them in the sun. Rinse the herbs in cool water, and gently shake them to remove excess moisture. Sun drying is not recommended because that can cause herbs to lose flavor and color.

Air Drying

Sturdier herbs like rosemary, sage, thyme, and parsley are the easiest to dry without a dehydrator. Start by removing any damaged, spotted, or wilted leaves, and then tie the stems in bundles. It is also recommended to put the bundle in a small paper bag with small holes before hanging. The bags will help to protect the herbs from contamination and dust while drying. Air drying outside is possible, but you will often get better color and flavor retention indoors. For tender-leaf herbs like basil, oregano, and the mints, it is best to use a method with supplemental heat because they will mold if not dried quickly.

Dehydrator Drying

Dehydrator drying is a fast and easy way to dry high-quality herbs because temperature and circulation are controllable. Ideal drying is between 100 and 120 degrees for one to four hours. Once leaves crumble and stems break, then the herbs are dry.

Oven Drying

Oven drying is recommended over air drying in areas with high humidity. Place the best leaves on a paper towel, without allowing them to touch, and cover with another layer of paper towel. You can dry up to five layers this way. The oven light or pilot light of a gas range furnishes enough heat for overnight drying.

Freezing

Freezing is a quick and easy way to preserve herbs. Start by rinsing herbs quickly in cold water. Shake off excess water, and chop coarsely. Place generous pinches of the chopped herbs in water-filled ice cube trays and freeze. Once solid, transfer the herb-cubes to plastic bags or air-tight plastic containers for later use. Another method is to spread herbs loosely onto a cookie sheet to freeze, and then transfer them to a large plastic bag or air-tight plastic container.

Drying Herb Seeds

Many herbs like dill and cilantro are dual purpose because their seeds have culinary uses. The first thing you will want to do before harvesting your seeds is to let the plant reach maturity or flower and then allow the stalks to brown. Once the seeds have matured, cut the stalks and hang them in a ventilated bag until dry. Once the seeds have dried, they can be shaken from the seed heads onto a clean flat surface. To separate the debris and chaff simply blow or use a small fan to clean the undesirable material from the seeds. Collect the seeds and store them in a dry, sealed container. Make sure the seeds are thoroughly dry before storing to avoid spoilage.

For more information on preserving herbs and other foods, the University of Georgia Cooperative Extension book [So Easy to Preserve](http://setp.uga.edu/6thed_SETP_orderform_web.pdf) is a fantastic resource. http://setp.uga.edu/6thed_SETP_orderform_web.pdf

AUGUST TIPS

ORNAMENTALS

- Take root cuttings of woody shrubs and evergreens (such as azaleas, holly, and hydrangeas) to propagate .
- Powdery mildew diseases attack a great many ornamentals, most often in late summer when the days are warm and nights are cool. Some mildews, particularly those on roses, apples, and cherries, also are increased by high humidity. Prevention by proper cultural techniques is the first defense. Grow resistant varieties; space and prune plants to improve air flow and reduce shading; water early in the day and at the base rather than on leaves; and reduce nitrogen applications to avoid excessive, late-season growth http://extension.uga.edu/publications/files/pdf/B%201238_6.PDF
- Water shrubs deeply once a week during August. Many plants including Camellias and Rhododendrons, are forming buds for next season's bloom at this time. Do not prune or you will be removing the flower buds. Immature berries of pyracantha and hollies may drop if the plants are water stressed. During hot, dry August days, avoid deep cultivation in your flower beds. Loosening the soil under these conditions reduces water uptake by increasing loss of soil water and damaging surface roots. Plants often look much worse after cultivation than before.
- Remember to water roses at least 1" of water per week. Remove spent blooms (deadheading) to encourage quicker rebloom. Cut down into thick canes for largest blooms. Prune 1/4" above an outward facing five-leaflet eye. Watch for spider mites on the underside of the upper leaves. A blast of water from underneath will discourage them.

FRUITS AND VEGETABLES

Continue fertilizing once a month for both August and September.

- Strawberries, blueberries, and bramble fruits are forming buds for next year's crop; keep them watered for better production.
- Fertilize strawberries in August. On plants set out this spring, apply 4-6 oz. of ammonium nitrate (33% actual nitrogen) or 12-18 oz. of 10-10-10 per 25 feet of row. Spread the fertilizer uniformly in a band 14" wide over the row when foliage (not the ground) is dry. Brush fertilizer off leaves to avoid leaf burn. For plants in the second year of growth, increase application rate to 6-8 oz. ammonium nitrate or 18-24 oz. of 10-10-10 per 25 feet of row http://extension.uga.edu/publications/files/pdf/C%20883_4.PDF
- Heavy rains at harvest can dilute the sugars in melons. Watermelons can reconcentrate sugar if left on the vine for a few dry days, but cantaloupes can't.
- Harvest cantaloupes when the melons pull easily from the stem; honeydews when the blossom end is slightly soft or

springy; watermelons when there is a hollow sound when thumped and skin loses its shine. Also, run your hand around the middle of the watermelon. When fully ripe, most varieties develop low, longitudinal ridges, rather like flexed calf muscles.

- Start seeds of cool weather vegetables like broccoli, cabbage, cauliflower, collards and lettuce in order to transplant to the garden in early September http://extension.uga.edu/publications/files/pdf/AP%20105_2.PDF
- White fly may be a serious problem this month on tomatoes, peppers, eggplants and squash. There are no effective preventive measures, so it's important to control the population before they increase to damaging levels. Hang sticky yellow strips among your plants to trap these pests.
- Plant bush beans now for your fall crop. Watch out for insects, such as Mexican Bean Beetle.
- If going on vacation this month, be sure to harvest all your vegetables and then arrange for someone to pick fast-maturing crops, such as squash and okra; otherwise, they will become overmature and stop producing.
- Spider mites leave webs on the underside of leaves and eggs are laid in these webs. The grayish, stifled appearance of leaves infested with spider mites is a result of their feeding on plant juices. Spider mites thrive in hot, dry weather. For mild infestations, hose the foliage to wash off the mites. For severe problems, spray with an approved chemical according to the label. <http://blog.extension.uga.edu/fayette/2015/06/sucking-insect-pests-and-good-pictures-of-the-culprits/>



MISCELLANEOUS

- Water your plants several hours before applying pesticides, especially during dry weather. Drought-stressed plants have less water in their plant tissues. The chemicals that enter the leaves will be more concentrated and may burn the leaves.
- The last two weeks of August is the time to spray Kudzu with a non-selective weed killer or mow all visible foliage, since it is at its weakest at this time.

SEPTEMBER TIPS

ORNAMENTALS

- Fall is a great time to plant and divide perennials and shrubs for next year’s garden. Plants planted in the fall do not endure the summer heat during establishment and will form sufficient root systems before winter dormancy. http://extension.uga.edu/publications/files/pdf/B%20944_4.PDF
- Many B & B trees and shrubs are now sold wrapped in synthetic burlap that will not rot in the ground, resulting in a root bound plant that doesn’t grow well if the burlap is left in place. Some of this material strongly resembles cotton burlap; if in doubt about the burlap’s makeup, cut it away from the root ball once the plant is in place. http://extension.uga.edu/publications/files/pdf/B%20932_3.PDF
- If you are not sure which end of the bulb is the top, plant it on its side. The stem will always grow upright.
- Plant peonies now, but make sure the crowns are buried only 1½ -2" below ground level. Deeper planting keeps the plants from blooming. Look for varieties that perform well in the South.
- Divide, cut back and fertilize daylilies now to promote root


FRUITS AND VEGETABLES

- growth for next year’s flowers.
- During the fall, be sure to water vegetables adequately; crops such as corn, pepper, squash and tomato won’t mature correctly if stressed due to lack of water. Snap bean, tomato and pepper flowers may fail to develop fruit when daytime temperatures rise above 90°F.
 - Harvesting guidelines: Pears should be picked at the hard ripe stage and allowed to finish ripening off the tree in a paper bag. The base color of yellow pears should change from green to yellow as the fruit approaches maturity.
 - Cucumber beetles, squash bugs, Colorado potato beetles and European corn borers pass the winter in debris left in the garden. Remove dead plant material and compost it or till it under. This limits your pest population next year to the insects that migrate into the garden.
 - To harvest sunflower seeds, wait until the seeds are fully grown and firm, then cut the head, leaving one foot of stem. Hang in a dry, airy spot to finish ripening. Do not store sunflowers on top of each other or they may rot.
 - Winter-type pumpkins and squash, such as acorn, butternut, and spaghetti keep for several months in a cool, medium-dry basement, garage or tool shed. Allow the fruit to ripen fully on the vine, and cure in the sun to form a hard rind. Harvest before frost, and leave a piece of stem on each when they are cut from the vine. If the floor is damp, elevate them to reduce the possibility of rot. The best storage temperature is about 60°F.
 - Keep basil, parsley, garlic, mint and sage producing by pinching off the flowers. Herbs can be used fresh, frozen, or dried. When the dew dries, cut a few stems, tie a strong

- cord around this little bouquet, and hang in a cool, dry place until fully dry. Place in a jar for use during the winter. http://extension.uga.edu/publications/files/pdf/B%201170_3.PDF
- Don’t prune or fertilize fruits now; it may disturb bud formation.
- Do not store apples or pears with vegetables such as potatoes and squash. Fruits give off ethylene gas that speeds up the ripening process of vegetables and may cause them to develop “off” flavors.
- Beets, carrots, collards, mustard greens, onions, parsley, radishes, spinach and turnips seeds can be planted all month.
- Near the end of the growing season, pick off all tomato blossoms that won’t have time to bear fruit so that plant nutrients go into existing tomatoes.
- Hot peppers will keep best if stored after they are dry. Pull the plants and hang them up, or pick the peppers and thread on a string. Store in a cool, dry place. Wash your hands after handling them.
- Autumn is a good time for improving garden soil. Add manure,

MISCELLANEOUS

- compost and leaves to increase the organic matter. Before adding lime, have soil tested to determine if your soil is acidic. http://extension.uga.edu/publications/files/pdf/C%20896_5.PDF
- Do not spray pesticides when it is windy or temperatures are over 85°F; and always follow directions carefully.
- Washing clothes worn while applying pesticides is important. Use heavy-duty detergent & hot water ASAP.
- Some pesticides are sold as dusts. Dusts cannot be applied as precisely as sprays and may drift to non-targeted areas.
- Ready porch and patio plants to bring inside before the first frost; check under the pots for sowbugs and pillbugs. Check under leaves for whiteflies and spidermites.



RAINFALL COMPARISONS						
	Cherokee County			State Wide		
	May 16	June 16	YTD	May 16	June 16	YTD
Actual	3.7	1.5	21.2	2.1	2.9	19.0
Normal	4.3	4.2	29.7	3.2	4.0	23.9
Overage	-0.6	-2.7	-8.5	-1.1	-1.1	-4.9

Recipes

Send recipes to Maura
Watson at
mlw229@gmail.com

Marcia's Skillet Chicken & Mozzarella Bake

(serves 2)

- | | |
|----------------------------|-------------------------|
| 1/4 cup Panko bread crumbs | 3/4 cup spaghetti sauce |
| 2 Tbsp. Parmesan cheese | 1 cup chopped tomato |
| 2 Tbsp. butter (melted) | 2 tsp. garlic (minced) |
| 2 thin chicken breasts | 1/2 tsp. Oregano |
| 3/4 cup chopped onion | Mozzarella cheese |
| 1/8 cup Olive oil | 1/4 cup water |

Preheat oven to 400 degrees. In an oven-proof skillet, saute bread crumbs for 3 mins. over medium heat. In small bowl, mix bread crumbs, parmesan cheese & butter. In same skillet saute chicken in olive oil for 5 mins. Flip chicken; add onion & garlic. Saute 2 more minutes.

Add spaghetti sauce, tomato, water & oregano. Bring to boil. Pour sauce over chicken ; top with mozzarella cheese, then panko mixture. Bake 10 minutes.

Jamaican Sundaes (serves 6)

- | | |
|-----------------------------------|---------------------------|
| 6 medium ripe bananas | 1/3 cup orange juice |
| 1 Tbsp. butter | 1 Tbsp. fresh lemon juice |
| 1/4 cup (packed) dark brown sugar | 2/3 cup shredded coconut |
| 1/2 gal. vanilla ice cream | |

Heat oven to 375 degrees. Coat a 10 in. pie plate with cooking spray. Cut 6 bananas in half & then lengthwise. Dot bananas with cut up pieces of butter. Drizzle with orange juice & lemon juice. Sprinkle with brown sugar & coconut. Bake uncovered 8—10 mins. or until coconut is golden.

Spoon warm banana mixture over scoops of ice cream.

To receive printed copies of the 2016 newsletters, please send a check made payable to CCMG for \$7 to:
Pam Raines
702 Cherecobb Way
Woodstock, GA 30188

UGA Cooperative Extension—Cherokee County
1130 Bluffs Pkwy, Suite G49
Canton, GA 30114

www.ugaextension.com/cherokee



CHEROKEE COUNTY



Mission Statement of the Georgia Master Gardener Association:

To stimulate the love for and increase the knowledge of gardening and to voluntarily and enthusiastically share this knowledge with others

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