

# The Watering Can

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## Corsica River Awareness Day



The fourth annual Corsica River Awareness Day sponsored by Corsica River Conservancy (CRC) took place on Saturday, September 19, 2009 at Bloomfield Farm in Centreville. Queen Anne's County Master Gardeners participated by having a Bay-Wise booth to educate the public on landscaping for a healthier Chesapeake Bay and Corsica River Watershed.

Additionally, Bay-Wise Master Gardeners educated over 60 children on the importance of Native plants in our environment. Bright sunny skies added to the wonderful fall atmosphere of great music, food, and fun family activities. Collectively, the event brought in over 900 people, way to go CRC! Next year's event will be held on Saturday, September 18, 2009, mark your calendars now for a family fun event that benefits the Corsica and Chesapeake Bay.

## Master Gardener of the Month: Alice Macnow

Alice joined the Master Gardener program in 2007. A resident of Chestertown, Alice has taken on many projects including helping to maintain the Butterfly Garden at Eastern Neck

Wildlife Refuge, participating in the Baywise program, and a frequent contributor to The Watering Can. Keep up the good work Alice!



# Coordinator's Corner



Rachel Melvin,  
Master Gardener  
Coordinator

It's hard to believe that fall is officially here. Soon the leaves will be changing and before we know it winter will be here. It seems like only yesterday that I was sitting down to my very first Master Gardener meeting. How time flies!

Since the year is almost through, I think that it would be wise to focus our October 21, 2009 meeting on the upcoming year. By having a plan in place before the year begins only ensures that the Master Gardener program will be full of fun filled activities for the community. That being said, this is your chance to make your voice heard in the planning and direction of the Queen Anne's Master Gardener Program. Major programs will be discussed including Bay-Wise, Grow it Eat it, and the Garden Affair. All Master Gardeners are encouraged to attend. Please bring your ideas on possible training, speakers, and trips with you!

We still have over 100 Seasons' Best books in stock. If you would like to order any for the Holidays please let me know.



Cover art of new book available from QACMG, celebrating 10 Years of the Watering Can Newsletter

## Seasons' Best Order

I, \_\_\_\_\_

WOULD LIKE TO ORDER \_\_\_\_\_ COPIES OF 'SEASONS' BEST: A Collection of Recipes, Garden Tips, Wisdom and Lore', by The Queen Anne's County Master Gardeners.

ENCLOSED IS \$ \_\_\_\_\_ (\$10 x number of copies)

MADE PAYABLE TO Q.A.C.E.C.

I understand that I may pick up my copies at the Queen Anne's County Extension Office, 505 Railroad Ave. Suite 4, Centreville, MD 21617 or at Master Gardener Meetings.

# QACMG News



## Volunteer Hours Needed- - Please get those time sheets in today !

Thanks to all who have gotten their time sheets in since our last newsletter. If you haven't done so yet, please take time to do so right now and record your hours for 2009. Even if you have completed your 20 hours (active MG) or 40 hours (Intern), please report any additional hours. Showing our hours is how we demonstrate the impact our program has on the surrounding community. As of right now, we only have 1,000 hours turned in where as, last year, we had over 5,068 hours turned in by December. This compares very well with 2007, which had a total of

3,248 hours reported. Note for 2009 Interns—To be recognized at the Christmas party you have to reach the 40 hour mark by Tuesday, November 24th. If you need help filling out timesheets or have questions regarding codes please contact Pat Bowell or me, and we can help in anyway possible. You can mail timesheets to the office (Maryland Cooperative Extension, 505 Railroad Ave, Suite 4, Centreville, MD 21617) or email them to Pat Bowell at [bowell74@verizon.net](mailto:bowell74@verizon.net) or Rachel at [rmelvin1@umd.edu](mailto:rmelvin1@umd.edu).

**2009 QACMG Meetings** Will be held at the QAC Health Dept. in Centreville, generally on the 3rd Wednesday of each month from 9:30-11:30am.

**UPDATE YOUR CONTACT INFO!**

Please send any changes to Rachel Melvin at [rmelvin1@umd.edu](mailto:rmelvin1@umd.edu),  
505 Railroad Ave, Suite 4, Centreville, MD 21617 or fax: (410) 758-3687

## Christmas Party RSVP!

Wednesday, December 9th, The Granary Restaurant

Cost will be \$19.95 per person made payable to QACEAC.

**PLEASE RSVP before 4:30pm on November 24th.**

Payment must accompany your RSVP by November 24th.

A buffet lunch will be served:  
Guests are welcome!

I, \_\_\_\_\_, WILL ATTEND

\_\_\_\_\_ TOTAL number of guests, including myself

\_\_\_\_\_ TOTAL enclosed (\$19.95 x number of guests)

Other health concern with meal –contact Rachel

## Save the Date



Come celebrate a productive year and the joy of the season with your fellow Master Gardeners. This year we will hold our annual event at the Granary Restaurant in Georgetown, Md., on *Wednesday, December 9th* at 11:30, lunch being served at 12 noon. Lunch will be buffet style with options of crab cake, chicken, and pasta. The cost will be \$19.95 per person.

# Invasive's at the Butterfly Garden

Submitted by: Alice Macnow

It seems that over the years, some alien invasive and some non-natives had crept into the garden. When I say "crept", I don't mean spread by wind or birds (although we have those too), I mean planted by one or more of the groups who have contributed plants to the garden because they were good for butterflies. When the Refuge Manager started looking at the garden, he felt that we should primarily have native plants, and that we should remove some of the non-natives and all of the invasives. After several talks, it was agreed that the following plants would be removed: *Achillea millefolium*, common yarrow (European, seed spreads by wind and birds); *Brunnera macrophylla*, Siberian bugloss (Caucasus, self-sows by seed); *Buddleja* species, butterfly bush (Asia, seeds spread by wind); *Calamintha nepetoides*, beautiful mint (North America, seed spread by wind); *Caryopteris clandonensis* (Florida and Asia, seeds spread by wind, roots spread); *Clematis terniflora*, sweet autumn clematis (Far East, seeds spread by birds); *Gaura linheimeri* (LA, TX, Mexico, self-sows by seed); *Hemerocallis fulva*, common daylily or tiger lily (Europe, rhizome segments spread by mowers); *Iris pseudocorus*, yellow flag iris (Europe, seed pods and colonizes by roots); *Rosa rugosa* (Japan, rose hips spread by birds).

"What", you are saying, "yarrow, butterfly bush, clematis? What are you talking about? I have planted these for years and they haven't become invasive in my garden." Well, maybe not, if you have been very good about deadheading (and not composting the seeds), keeping spreading roots surrounded by concrete walks. But in the main, small seeds are spread readily by the wind, berries are spread far and wide by birds, and creeping rhizomes go under fences. If you have seen some plants grow big-

ger and bigger clumps (yellow flag), or seen small seedlings growing randomly in your garden (Butterfly bush), then you already know that some of these plants are invasive. What you may not have seen is that the birds or the wind are also spreading them outside of your garden, into the woods or fields around you. There are many more invasives, like *Nandina*, that you can see growing "wild" in the woods. Or Bradford pears that are now everywhere since the new cultivars are no longer sterile.

So what is wrong with plants spreading like that? The problem is if the plants are non-native, they are displacing our native plants that the native insects need to eat (think butterfly caterpillars) or smothering native plants that our birds need for food, shelter and nesting areas. We all know about the noxious weeds that we are required by state law to remove or kill: Johnson grass; shattercane; Canada thistle; musk thistle; plumeless thistle; bull thistle. Add to that mile-a-minute weed, multiflora rose, english ivy, kudzu (coming north), and you know there is already plenty to pull out of gardens. So, we are trying to remove what we can, and if you see some "holes" in the butterfly garden for a while, please be patient. We will fill them soon with natives and add more host plants for the butterfly larva.

Good sources of alternatives to invasive plants are found in "Plant Invaders of Mid-atlantic Natural Areas", written by the National Park Service, U.S. Fish and Wildlife Service and "Nonnative Invasive Plants of Southern Forests" by James H. Miller, US Department of Agriculture. The MD Invasive Species Council has more information, and University of MD Extension offices can also advise you. There are wonderful native plants that feed our insects and birds, and look as good as alien exotics.



## Cool, Creamy, Roasted Tomato Soup

Serves 8 (one-cup servings)

Submitted by: Carol Orrick (MG Intern)

Preheat oven to 500 degrees

- 6 large tomatoes (about 5 lbs) cored
- 4 cloves garlic, unpeeled
- 1 tbsp. olive oil
- 2 tsp. Kosher salt
- ¼ cup water (optional)
- Freshly ground black pepper, to taste
- 2 tbsp. chopped fresh mint, plus leaves for garnish
- 3 tbsp. finely chopped fresh chives
- 1 cup heavy cream (See note at bottom)



Put tomatoes and garlic in a 12 x 8 x 1½-inch roasting pan. Add oil. Rub oil all over tomatoes, garlic, and bottom of pan. Sprinkle with salt. Roast for 15 minutes. Turn tomatoes over and pour in water if there is not plenty of juice in the bottom of the pan or if the garlic is getting too brown. Roast 10 minutes more.

Remove pan from oven. Place a food mill fitted with a fine mesh over a large bowl. Pour entire contents of pan into food mill. Process garlic, tomatoes, and all the juices through the mill. Add pepper to taste. Let cool to room temperature, then refrigerate. Can be made ahead to this point and held for one to two days, tightly covered in the refrigerator.

When ready to serve the well chilled soup, stir in the mint, chives, and cream, mixing well. Garnish with a sprig of mint.

(Note: For someone on a major low-fat regime, use a bit of nonfat yoghurt, or nothing at all, in place of the cream.

From *Roasting: A Simple Art* by Barbara Kafka

## Recipe: Dilly Beans Submitted by: Karen Wimsatt

### ***Dilly Beans*** From Ball canning book

**2 lbs green beans, trimmed**

**1 t cayenne**

**4 cloves garlic**

**4 heads dill**

**2 ½ c water**

**2 ½ c vinegar**

**¼ C salt**

**Prepare brine:** combine water and vinegar, bring to a boil.

**Pack beans lengthwise into hot ball jars, leaving ¼ inch head space. To each pint add ¼ t. cayenne, 1 clove garlic and 1 dill head.**

**Pour hot brine over beans, leaving ¼ inch head space. Adjust caps. Process pints or quarts 10 minutes in boiling water bath.**



# Bay-Wise Notes

Submitted by: Annie Ittu

We passed on having our September meeting, which will not become a habit, there was not a lot going on, (Sadly, not many consultations). We would love to begin seeing the 2009 MG Intern class think about getting a Bay Wise certification, for a few reasons. First, we know that through many classes you have become aware of how much we individually can do to help the Chesapeake Bay Watershed. Secondly, by being certified as having a Bay Wise landscape, it shows our neighbors and friends, that we are doing our part, which generally leads to questions, and, hopefully interest in Master Gardener programs.

I would like to report that Zaida Wing's certification was lovely, and she was easily certified by Alice Macnow, (her first time leading the process). Zaida had gone to a lot of work to have delicious treats (thank you Zaida!). However, as we have mentioned before, having a certification is as simple as 2-4 people coming to your property walk through your gardens, check out all the practices that we are trying to pass on, sitting for a few moments to discuss any questions the "client" may have, and to offer any sugges-

tions, that might be more helpful. It is not your job to entertain or feed us. Short and sweet. Thank you!



As for next months meeting, we will follow the MG monthly meeting, however, we will go back over to the extension at 11:30 to begin it, as the Health Dept. has use of that room immediately following our meeting. It doesn't appear to be a long meeting, it will follow the MG theme by talking about next year, and for fun, near the end of the meeting, we will have a book discussion, lead by Alice Macnow, on Doug Tallamy's book, "Bringing Nature Home". If you get a chance to read it before then, please come with your thoughts, opinions, and commitments. Alice is very passionate about this book and has patiently been waiting for a time to talk about it. We also have Linda Goldkrantz, who will be taking over as our PR representative. Thank You Lin.

That's all for now, we hope to see you October 21<sup>st</sup> at the extension around 11:30, you know what leaving the meetings are like.....

Annie Ittu  
BW co-chair

# Redheaded Pine Sawfly

The redheaded pine sawfly, *Neodiprion lecontei* attacks several species of pine and can be especially troublesome. Because it has two generations per year, all the needles on a pine can be eaten in a single season. The spring generation can strip trees of their older needles and the summer generation can strip off the current year's needles. This pest overwinters as a prepupa (fully mature larva) in a cocoon in the duff under host trees. Females find preferred pines and deposit over 100 eggs in rows of slits along the edges of needles. Unmated females can still lay eggs but the offspring will all be males. Only fertilized females can produce more females. The first generation of larvae are found in May through early-June and the second generation is found in July, August and September. Best control is obtained when the larvae are still small, so look for the needles with rows of spots which indicate egg laying, or look for the straw-like needles left by the young larvae feeding. Remember that some prepupae remain dormant for two seasons so elimination of active larvae in one season does not guarantee that the larvae will not be back for a second generation or the next year.

## Spotted in Stevensville



## What's in Bloom

Even though, the Purple Passionflower, *Passiflora incarnate*, in the Extension office flower bed, drives me crazy (and I have honestly thought about removing it this fall), it is host to the Variegated Fritillary (*Euptoieta claudia*) larvae. So I guess, the Passionflower has earned her stay for one more season. This just means that I have to be very diligent about weeding!



## Events and Educational Opportunities

### Adkins Arboretum

- Tails & Trails: Saturday, October 3rd from 10—2pm
- Bridges & Reflections: Wednesday, October 7th from 9 to 12. Cost: \$15 member, \$18 non member
- Nature & the Underground Railroad: Wednesday, October 14th from 2 to 3 pm. Cost: \$15 member, \$18 non member
- Soup n' Walk: Saturday, October 17th from 11 to 1:30 pm. Cost: \$18 member, \$20 non member
- Halloween Haunted Hayride. October 23rd & 24th from 8 to 10 pm. Cost: \$8 for adults, \$5 for children
- Plant Communities— Changing with the times. Thursday, October 29th from 10 to

11:30. Cost: \$10 member, \$15 non member

### Longwood Gardens:

- Installing and Maintaining a Native Plant Meadow. Saturday, October 17th from 10 to 1pm. Cost: \$34 member, \$39 non member
- Successful & Ethical Seed Collection: Saturday, October 17th from 2 to 5 pm Cost: \$34 member, \$39 non member

### Chesapeake Bay Foundation

- Maryland Oyster Gardening Workshop, Wednesday, October 21 from 6 to 9pm. Cost: \$75, registration required MDOystergardening@cbf.org
- Sustainable Landscaping Conference, Friday, December 4th from 8 to 6 am. Cost: \$95 to register or more information visit [www.chesapeakelandscape.org](http://www.chesapeakelandscape.org)

## Volunteer Opportunities

If interested, contact the person specified or Rachel at [rmelvin1@umd.edu](mailto:rmelvin1@umd.edu) or (410) 758-0166.

### Lockerman Middle School:

- Saturday, October 10th. 8:30 – 3:30 pm. Rain garden work, composting, mulching, and placing sod.
- Sunday, October 11th. 1-3 pm. Planting
- Volunteers are asked to bring their own gloves and kneelers. Please contact Rachel if interested in volunteering either day.

### Monthly Meeting:

- Help for set up and clean up is needed for the October and November meeting. Please let Ra-

chel know if you are available to volunteer.

### Booth:

- Friday, November 13th. Harvest Breakfast. 7:30-9:30 am. Please Contact Rachel if you are interested in volunteering.

### 2010 Intern Class:

- **Mentors needed.**
- Office help, getting packets together, doing phone interviews, checking references, etc.
- Hostesses needed contact Linda Doub [lindadoub@gmail.com](mailto:lindadoub@gmail.com)

**Upcoming Meetings and Trips**

- } **Thur. Oct 8:** Steering Committee Mtg @ Ext Office 9 am
- } **Wed. Oct 21:** MG Meeting @ QAHD 9:30-11:30
- } **Wed. Oct 21:** Bay-Wise Mtg @ Ext. Office 12 pm
- } **Tues. Nov 24th:** RSVP Required for Christmas Party!
- } **Fri. Nov 30:** Hours due for interns wishing to be recognized at the Christmas Party.

# October 2009



Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5	6	7	8 Steering Committee Mtg @ Ext Office	9	10
11	12 Ext Office Closed	13	14	15 Demo Garden Work	16	17
18	19 Newsletter Submissions Due	20	21 MG Meeting @ QACHD 9:30- 11:30	22	23	24
25	26 Volunteer Hours Due	27	28	29	30	31 Halloween



# November 2009



Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	7
8	9	10	11 Ext Office Closed	12	13 Harvest Breakfast	14
15	16	17	18 MG Meeting @ QACHD 9:30-11:30	19	20	21
22	23 Newsletter Submissions Due	24 RSVP Due for Christmas Party	25 Ext Office Closed	26 Ext Office Closed Thanksgiving	27 Ext Office Closed	28
29	30 Volunteer Hours Due					

**November Newsletter Deadline:**

**Monday, October, 19th**

**Send submissions to Rachel:**

**[rmelvin1@umd.edu](mailto:rmelvin1@umd.edu)**

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**QACMG Website:**

**<http://queenannes.umd.edu/QACMG/>**

**[index.cfm](#)**

*"Never doubt that a small group of thoughtful, committed citizens can change the world. Indeed, it's the only thing that ever has."*

- Margaret Mead

*Rachel J. Melvin*

Master Gardener Coordinator,  
Queen Anne's County



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**Vision Statement: A healthier world through environmental stewardship**