Tired of the snow, ready to start seeing some green, but not too confident in your indoor green-thumb? Have you tried air plants or *Tillandsia* (pictured above)? These plants require no soil as their roots are used as anchors only and can literally be left on the shelf. Depending on the air in your house or office they will just need to be displayed in some filtered bright light and watered every 5 to 10 days either by misting or dunking in a bowl of water.

There are hundreds of varieties coming in all different shapes, sizes, and colors. This hardy plant can almost be treated like an artificial plant allowing you to be creative in their display. You can add them to your terrarium, suspend them in air or on the wall, set them within a glass globe or simply place them on a decorative dish around the house. If you have not had luck this year with bringing a bit of green indoors, this is one plant you shouldn’t pass up!

For details on how to water your air plant visit:
http://www.gardenista.com/posts/gardening-101-how-to-water-an-air-plant

MG Monthly Meeting
February 19th
9:30 to 11:30 am
Tilghman Terrace

“Deer Resistant Plants”
Speaker: Ginny Rosenkranz
Coordinator’s Corner

With lots of anxious gardeners out there impatiently awaiting for the “chance of snow” to disappear from our forecast, the ideas and planning sessions for upcoming events are really starting to flow. Please take the time to read through the many volunteer opportunities in this newsletter from the May Plant Sale to the Adkins and Kent Island Garden Tours, our project at Talisman Therapeutic Riding Center as well as Ask an MG. Then stay tuned for next month we will be introducing opportunities that will lead towards growing our Junior Master Gardener program.

*Reminder: Please send in a photograph for the directory, otherwise headshots will be taken at our March meeting!

Many Thanks,
Molly

A drop of water to feed the mind...

People to know
Travis Beck, Principles of Ecological Design
Interview: http://landscapeofmeaning.blogspot.com/2013/02/interview-with-travis-beck.html

Places to see
Lyman Estate Greenhouses, Waltham, MA
Among one of the oldest working greenhouses in America, circa 1798

Words to read
A Year Across Maryland
by Bryan MacKay
Flower Confidential
by Amy Stewart

Book Review: A Year Across Maryland
by Bryan MacKay

I received this fabulous week-by-week guide to discovering nature in Maryland and the Chesapeake Region for Christmas this year and I am very excited about using it to plan my exploration of the natural world throughout the new year. The book provides information about the best times and places to view over 150 species of native plants and wildlife, with accompanying color photographs and well-written, researched descriptions of the species and their habitat. Bryan MacKay chronicles many of the most significant natural events of our area, so that we can enjoy the evolution of the seasons through our region’s plants and animals.

The book also provides a recommended trip for every week of the year to help you find the yellow Lady’s Slippers Orchids in May or the autumn migration of the Broad-winged Hawks in September. It will be a wonderful resource to plan nature trips with your children or grandchildren, as well as for visitors to our area.

The book was published in 2013 by the Johns Hopkins University Press. Enjoy!

Jane Smith
QAC MG News & Opportunities

Kent Island Farmer’s Market Ask a Master Gardener  March 13 Bay-Wise, April 10 GIEI.  Thank you to Pat Gannon and Linda Doub and their respective committees.  We will be looking for volunteers for the rest of the year.  There will be a signup sheet at our monthly meetings.  If you have a special area of expertise or interest I we would like to have your ideas and your help.  Contact Karen Wimsatt 410 643-7404 jimdandkaren.wimsatt@gmail.com or Valynda Kingsley 410 490-0752 VCK@FromTheHrt.com.

KIFA Garden Tour June 7 and 8  Volunteers needed for two hour shifts on Saturday or Sunday 10-1 or 1-4.  This is a great opportunity to promote our Bay-Wise program.  All of the gardens are on Kent Island this year.  Volunteers will receive a free ticket to the tour and an invitation to the Thank You Party on June 14.  Contact Karen Wimsatt 410 643-7404.  OR  If you live on Kent Island and would like to have your special garden as part of the tour contact Diana Coslick 443 249-3338.

All Bugs Good and Bad Webinar Series
by Alabama Cooperative Extension
http://www.extension.org/pages/70120

2014 Bay Area Fruit School  February 26th
at Wye Research and Education Center

Grapevine Training & Pruning Workshop  February 22nd
by Maryland Grape Growers Association at Cloverly Nurseries, Chestertown
http://www.marylandgrapes.org

Let It Rain: Simple Landscape Solutions for Rainwater Issues  April 3
at Adkins Arboretum by QAC MGs Cathy Tengwall & Debbie Pusey
http://www.adkinsarboretum.org/programs_events/

NEW Course: Native Landscaping for Maryland Shade Gardens
Thursdays, June 5, 12, 19  at Adkins Arboretum
By Sara Tangren, Ph.D., MG Trainer and Associate Agent in Native Plants & Sustainable Horticulture
https://www.extension.umd.edu/mg/advanced-training

Intensive Techniques and Small Space Vegetable Gardening Class
by UME Kent County  June 21st
https://www.extension.umd.edu/mg/advanced-training
Horticulture Lecture Series 2014
Kent County Public Library
408 High Street, Chestertown, MD 21620

Friday March 7th  10-11:30am
“Edible and Medicinal Plants: In the Wild & Your Back Yard”
Dr. Susan Yost, Educator, Claude E. Phillips Herbarium, Dept. of Ag & Natural Resources, Delaware State University, Dover, DE

Friday March 14th  10-11:30am
“Biodiversity, Pollination, Conservation & Connectivity”
Sam Droege, Biologist, Bee Inventory & Monitoring Lab, Patuxent Wildlife Research Center, U.S., Geological Survey, Beltsville, MD

Friday March 21st  10-11:30am
“What Weed Is This?”
Sabine Harvey, University of Maryland Extension, Kent County, Extension Program Assistant, Horticulture, Master Gardener

Friday March 28th  10-11:30am
“Soils for the Well-Informed Gardener”
Dr. Patricia Steinhilber, University of Maryland Extension Associate & Program Coordinator, Ag Nutrient Management Program

SPACE IS LIMITED
Pre-register by calling 410-778-1661

University of Maryland Extension
Home & Garden Information Center
1-800-342-2507
http://www.extension.umd.edu/hgic
They answer gardening and pest questions!
Specialists available Monday through Friday, 8am to 1pm
The TTR Planning Committee met on January 16 to move forward with planning for spring projects at Talisman Farm.

TTR would like Master Gardener assistance with planting in the Green Arena greenhouse, possibly using raised planters. Stephanie Simpson will coordinate this therapeutic horticulture initiative with the TTR staff.

ARC of the Chesapeake is planning a celebration for ARC families on June 21 at Talisman Farm and would like to have some activities involving the TTR garden at the event. Barb Flook will attend a meeting with the TTR staff and the ARC of the Chesapeake staff on January 21 to coordinate Master Gardener involvement.

Al Cassinelli of Cassenelli Vineyard has offered to assist with the rejuvenation of the grape arbor at Talisman Farm. This would be a hands-on educational opportunity for interested Master Gardeners, as well as TTR clients and staff. Gerry Phillips will contact Al Cassinelli to coordinate our efforts.

Laura Klinger has a possible funding source for the tree labels to be used on the trails. The Tree Identification Subcommittee will identify the needed labels.

Molly Garrett is developing a landscape design for the Hero’s Retreat House that will include an accessible deck to be built by TTR volunteers. Master Gardeners will be involved in further landscape planting after the deck is completed. We will also be involved in providing TTR with instructions for maintenance of the landscaping.

There has been a change in the plan for the next TTR Planning Committee meeting. The next meeting will be held on February 19, 2014 after the Master Gardener Meeting. If you are interested in participating with any of these projects, please join us at the next meeting or contact Sue Goward, Chairman at sg@atlanticbb.net.

Jane Smith
On Saturday, May 17, 2014, Adkins Arboretum will sponsor “Celebrating Natives: A Garden Tour of Queen Anne’s County.” As we announced in an earlier newsletter, the Master Gardeners will be present in the gardens and will have the opportunity to present information on sustainable gardening practices at each garden. This will be the 2nd year for the garden tour. In May of 2013, the tour was located in Caroline County and had over 200 attendees. This year, we are expecting even more attendees and look forward to being a part of this event.

There are seven gardens on the tour in the Centreville/Queenstown area. The first garden on the tour is our very own Rain Garden located at the Centreville Library. This will provide the Master Gardeners an excellent opportunity to let the garden tour attendees know who we are and what we are doing within our community. Adkins has reserved the meeting room at the library and tickets for the tour will be on sale here. The other 6 gardens on the tour represent a wide variety of gardens. One garden is home to a Grand Champion Black Walnut tree. Some of the gardens are well established and some are new and just beginning to take shape. Several of the gardens have rain gardens allowing the attendees to see very diverse examples of a common concept. A few of the gardens are on the water and show different methods of protecting the Chesapeake Bay watershed. Each garden on the tour presents new and unique gardening ideas which you will enjoy seeing and want to copy in your own home garden.

Carol Jelich is on Adkins’ planning committee and will serve as MG liaison for this project. During a tour of the gardens in October, the committee began identifying garden practices that the Master Gardeners will want to highlight on the tour. On the day of the tour, over 50 volunteers will be needed to be in the gardens helping to direct visitors and answer questions about the plants and practices. We will need volunteers in two shifts, 10 to 1 and 1 to 4. Volunteers will be assigned to one shift and will be able to visit the rest of the gardens, for free, during the other shift. We hope to fill as many slots as possible with MGs, although Adkins has a volunteer contingent to call on also.

Volunteers will receive information about the gardens ahead of time, and which features could be highlighted, so that they can select a garden to interpret. Adkins will be asking homeowners if volunteers can visit the gardens about three weeks before the tour, so they have time to prepare displays and information about the features for tour day.

The tour will take place from 10am to 4pm. At this time, the fee has been set at $20 in advance and $30 at the door. The starting point for the tour will be located at the Centreville Library. There will be plenty of opportunities for all of us to help with this project and sign-ups will begin at the February meeting. Please add this date to your calendar for 2014; even if you are unable to volunteer, you will want to take this garden tour! If you would like to volunteer for this project, helping with development of displays or volunteering for the tour, please let Molly or Carol Jelich know, or sign up at the February meeting.
PLANTS

This Spring we would like to offer a variety of plants at the sale including perennials, annuals, vegetables, and herbs—an abundance of plants to match the exuberance of spring! As Fall approaches we will look at the possibility of hosting an event that would include the sale of trees and shrubs. At March’s MG meeting we will have a presenter speak on propagation as well as have coaching on labeling and the presentation of the plants.

BAKED GOODS

Along with the plants we will also be selling baked goods featuring herbal recipes. We will ask volunteers to prepare one of the three recipes below. Sue D’Camera will be heading the sales and organization of the baked goods so MG’s should let her know which recipe and the amount in which they will be baking for the sale.

- Barbara Vaughan’s Lavender Cookies
- Lynn Wait’s Rosemary Corn Muffins
- Genie Fitzgerald’s Rosemary Wafers

EDUCATION

We will have one reference table, with an Ask a Master Gardener banner. This table will have brochures of our programs and a reference binder for people to come and find out the cultural requirements for the plants they are buying or have the option to talk with our “Hort Team” about planting recommendations.

COMMITTEES

- Hort Team: Provide support and tips for seeds, cuttings, dividing, and planting. Create a list of unwanted plants and invasive, as well as the binder or good resources for plant ID and culture for the reference table. [IN NEED OF A CHAIR OR CO-CHAIRS]

- Publicity: Send out press releases and fliers, mailing list has already been established—contact Genie Fitzgerald and Carole Colavito. [CHAIR: Dave Malueg]

- Presentation: Establish plant label template, signage, sale location lay out and equipment setup to include tables, canopy, aprons, etc. for day of sale [CO-CHAIRS: Denise Malueg, Laura Klinger, Sue Goward]

Next Meeting: Wednesday, February 12th at 10am at QAC Extension
INGREDIENTS

1 1/4 C. powdered sugar
1 1/2 T. finely chopped tender lavender leaves and blooms
Zest of 1 very large lemon
1/4 C. cornstarch
2 tsp. vanilla extract
1/2 tsp. lemon extract
Generous 1/4 tsp. salt
1 1/2 C. (3-sticks) unsalted butter, cool, firm, and cut into chunks
2 1/3 C. unbleached all-purpose white flour, plus more as needed

DIRECTIONS

Position a rack in the middle of the oven; preheat to 325F. Line several large baking sheets with baking parchment.

In food processor, process the powdered sugar, lavender, and lemon zest until well blended, about 2 minutes. Scrape down the bowl, then process 2 minutes longer.

Add the cornstarch, extracts, and salt and process until evenly incorporated. Sprinkle the butter over the top. Process in on-off pulses until the butter is cut in and only very fine bits remain.

Sprinkle in 2 C. of the flour. Process in pulses until mostly incorporated, stopping and scraping down the bowl several times.

In a large bowl, add a little of the remaining 1/3 C. flour and scrape the processed dough into it. Sprinkle with the remaining flour. Knead the mixture lightly just until it comes together smoothly. If the dough looks dry and doesn't hold together well, sprinkle and work in up to 2 tsp water, a bit at a time, until the mixture holds together but isn't wet when squeezed between the fingertips. If it seems too soft and wet to shape, work in up to 3 Tbsp. more flour.

Working on waxed paper, divide the dough into quarters, then divide each quarter into 12 equal portions. Shape the portions into balls, spacing about 2 inches apart on the baking sheets. Flatten the balls into 1 1/2–inch evenly thick rounds with your palm.

Bake one pan at a time, 14–18 minutes, or until just firm when pressed in the center top and faintly tinged with brown at the edge. Transfer the pan to a wire rack. Let cool completely.

To decorate, top thoroughly cooled cookies with a swirl or piped rosette of fresh Lavender-Flower-Petal Frosting, following recipe directions on next page. Garnish the cookies with edible flower petals, directional.
INGREDIENTS

3 C. powdered sugar, plus more if needed
1 1/2 tsp. fresh lavender blooms or a combo of blooms & very tender chopped leaves
1 to 1 1/2 Tbsp. very tender purple pansy or dianthus petals, chopped, for more color
1/2 tsp. fresh lemon zest, finely grated
6 Tbsp. unsalted butter, cold and cut into small pieces
3 to 5 tsp. frozen cranberry juice concentrate, or more as needed, thawed
Tiny drop of blue food color, optional
Lavender blooms or other tiny edible flower petals or petal bits for garnish

DIRECTIONS

Combine the powdered sugar, lavender, and pansy or dianthus petals, if using, in a food processor. Process 2 minutes; scrape down the bowl sides. Add the lemon zest and process 2 to 3 minutes longer or until the ingredients are very finely ground, stopping and scraping down the bowl sides about halfway through. Sprinkle in the butter, and process in on/off pulses just until it is cut in and no clumps remain; stop before the mixture starts coming together.

Tip: While the graceful lavender heads of bracts are pretty and full of aroma and flavor, to ensure a creamy smooth frosting, pluck off and use only the tiny purple flowers and tenderest leaves. Reserve the lavender heads for infusing berry compotes, fruit punches, sorbet, and ice cream mixtures, or for garnishes.

Add a tsp of water through the processor feed tube; pulse and check the frosting color. Then, as necessary, adjust the hue by gradually adding in cranberry juice concentrate and, if desired, a tiny drop of blue food color mixed with it through the feed tube. Keep adjusting the color by adding more juice and processing until the frosting is well blended and the desired shade is produced. Then, if necessary, add a little water or powdered sugar until the desired spreading or piping consistency is obtained; the frosting will stiffen slightly as it stands. To spread frosting on the cookies: Spread a generous 1 tsp frosting over each cookie top using a table knife, then swirl it attractively with the knife top.

Tip: To pipe frosting onto the cookie put the frosting in a pastry bag fitted with a 1/2 inch diameter open star tip. Either pipe out similar stars or rotate the tube slightly as you pipe to form rosettes. If adding flowers or flower petals, dip their undersides into some slightly moistened frosting, then lightly press them into place atop the frosting.

Serve the cookies immediately or place in a single layer in an airtight container. Store at cool room temperature for up to 3 days or freeze for up to 10 days. Let the cookies come to room temperature before serving.

If garnishing the tops with fresh flower petals, do this right before serving. Dip the flowers undersides into slightly moistened reserved frosting to “glue” them in place. Store leftover frosting in an airtight container for up to a week in the refrigerator or a month in the freezer. Allow frosting to return to room temperature and stir vigorously before using.
From South of Centreville
Follow 213 N. into town. Turn right at first light onto Water street and ** pass the PNC bank on your right. Tilghman Ave will be the next street on your right. Turn right onto Tilghman Ave.**

From North of Centreville
Follow 213 S. into town. Turn Left on E. Water St. Follow ** directions above.

Parking on street and in the rear of building.
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March Newsletter Deadline: February 18, 2014

University of Maryland Extension
505 Railroad Avenue, Suite 4
Centreville MD, 21617
Phone: (410) 758-0166
Fax: (410) 758-3687
http://extension.umd.edu/queen-annes-county/home-gardening

QACMG Website: http://extension.umd.edu/queen-annes-county/about

Master Gardener Coordinator,
Queen Anne’s County

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University of Maryland Extension
Queen Anne’s County
505 Railroad Ave.
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Centreville, MD 21617

Vision Statement: A healthier world through environmental stewardship