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ONLINE TRACKING

If you want to enter your own activity log data, send Pauline an email to request a username and password!

Plant Sale!

Saturday, May 10

Plants should be dropped off at Barbie Walter’s home from Sunday, May 4th until noon on Thursday May 8th. Plants need recovery time (~ 2 weeks) to look their best after being transplanted, so now is the time to be digging your plants. If you need additional pots, stop by the Extension Office.

MG License Plates

Any certified Master Gardener may now register their passenger car, multi-purpose vehicle, truck (1 ton or less) and motorcycle with Maryland Department of Motor Vehicles to display the new Organizational Maryland Master Gardener License Plate. You may register more than one vehicle for an organizational plate. However, the Master Gardener must be either the owner or co-owner of that vehicle.

- If you want new MG plates it will cost $45 total. It doesn’t matter when your registration expires. If you buy new plates, they will send you a replacement for your current sticker as well. In other words, your registration expiration is irrelevant to getting new plates.
- The $45 you pay for new plates is a one-time fee. You'll never pay it again as long as you have the same plates. After this initial purchase you will continue to pay the same registration fee for the sticker that you would if you had regular plates.
New Associate Dean/Associate Director

Dr. Stephen Wright was named the Associate Dean/Associate Director of University of Maryland Extension on January 30, 2014.

Dr. Wright came to us from Ohio State University (OSU) Extension where he held the position of Regional Director and Associate Department Chair of Extension. His experiences have well prepared him for this leadership role in University of Maryland Extension. As Regional Director, he oversaw 29 counties. He worked collaboratively with the OSU Extension administrative team and Extension employees, numerous advisory committee members, volunteer stakeholders, public officials, and other community leaders and volunteers.

Charles County Fair

When it is just beginning to be Springtime, it is hard to think about the Charles County Fair in mid-September. However, it is the time to start thinking about your role in helping the Charles County Master Gardeners make the MG County Fair display the best we have ever produced.

We are searching for artistic and design-oriented individuals to help put together an impressive and educational display board that will be the highlight of the Flower building displays. We also will need many MG and MG Intern volunteers to staff the display areas during the Fair, which will be held Thursday, September 11, through Sunday, September 14, 2014. Point of contact is Bob Peregoy, 301-645-5079,rperegoy2705@verizon.net.

The La Plata Star Memorial Garden

The Star Memorial Garden in La Plata has recently had a deep spring cleaning. Sherie Zimmer and Mary Beth Chandler, Project Chairs, oversaw the work and were aided by Mary Grant and Jan Lakey-Waters. Our devoted Melwood crew did the mulching. Sherie has contacted the 6 interns who expressed interest in helping with the summer maintenance program.

The green Hellebores have been outstanding this season and the Carolina Jasmine should be in full bloom this week. If you are not familiar with the garden, stop by and sit a spell or pull a weed or two. It is located just off St. Mary’s Ave., behind Bernie’s Frame Shoppe, at the original Firehouse Museum Building.

Email from Dr. Cheng-I Wei to UME faculty & staff

Article by MG Bob Peregoy

Article and Photographs by MG Mary Beth Chandler
We also made it into the Spring library print and electronic calendars!

Hillwood Mansion Jun 14th

Last October, twelve MGs enjoyed a trip to the Hillwood Mansion and a docent-led tour of the gardens, followed by lunch in the cafe. We plan to revisit June 14. At 2 p.m. we will be met for a private tour by Bill Johnson, horticulturist at Hillwood for 31 years. His two main discussions will be “A Walk Through the History of Landscape Architecture at Hillwood” and “Marjorie Post and the Landscape Architects that Shaped Hillwood.”

Prior to that, there will be time to see the special CARTIER exhibit housed in the Adirondacks Building (self guided only) and/or tour the mansion, visit the greenhouse, museum shop, watch introductory film (can also be seen online).

Lunch can be ordered at the cafe counter for express (see menu online) and blankets will be provided for a picnic in a garden area reserved especially for us!

The museum is open 9:30 a.m. - 5 p.m. The cost for our custom tour is $26. It’s an additional $4 per person if you would like a guided mansion tour; it’s complimentary for a self guided tour. It is recommended that our group be limited to 16 people. I have 5 reservations as of 4/12. Carpooling will be our transportation means.

Susan Morris  (c) 301 752-1620  (h) 301 934-3282  gsmorris63@yahoo.com

Article by MG Susan Morris
If the saying, “bad rehearsal, good performance” has any basis, it describes this year’s training. The first 2 days of class were more like a bad rehearsal than a successful training. If it could go wrong it did. My indispensable side-kicks, Mary and Terry, were scrambling to help keep us on track.

But this year’s class hung in there like good sports, and we actually got the planned training in. By the 3rd day, with a little re-arranging, classes were rolling along well. This group proved to be really sharp, and on the ball. They rolled with the punches, and excelled, getting homework done on time, with close to perfect grades. The range of personalities was all over the map, and after a couple of days they acted like they had known each other for years. From a teacher’s point of view, I had my hands full! Not only were they smart, they were having fun, so getting them settled down for a class took some doing. And like classes before them, they fussed and fretted about the exam, but all of them finished it in record breaking time, with the best grades ever from a class!

So what does all this over-achievement mean? For current MGs, it means we have to stay on our toes, because these Interns are. For you, Interns, it means that the pressure is on for you to live up to your reputation. We have very high expectations of you!

One Intern put it this way: “Who are they--the MG interns? They come, they go, they succeed! They are: Industrious, Nurturing, Tenacious, Energetic, Resilient, Knowledgeable” . . .(poetic license)

Interns, I thoroughly enjoyed working with you during training, and I look forward to working with you, and learning from each other in the future. On behalf of all Charles County Master Gardeners, I welcome the Class of 2014.

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Article by MG Barbie Walters
Photograph by MG Gale Kladitis
Other Awards!

New 10 Year Master Gardeners
Back: Dianne Shisler, Carol Teets, Lin Murray and Mary Beth Chandler
Front: Cindi Barnhart
Not Shown: Elizabeth (Beth) Bonifant, Nardine Daniels, Yvonne Irvin and Jessie Thibault

New 3 Year Master Gardeners
Back: Dave Lewis, Leesa Meyers, Mary Grant, Ester Reaves, Rosemary Ewing and Neal Johnson
Front: Terry Thir, Pauline Spurlock, Ann Gillespie, Deborah Sindt and Mary Cocke
Not Shown: Martha (Marty) Eldridge, Anita Goehringer-Pannon, Sally Hopp,

New Master Gardeners (2013 Class)
Front: Mary Claire Standish, Roseanne Markham, Dennis White and Barbie Walter
Not Shown: Deborah Determan, Marguerita Harding, John Kimmons, Rev. Robert Pittman, Annie Sires and Angela Wilt

5 Year MG recipients not photographed: Teresa Ambol, Patricia Biles, Susan Brewer, Marian Bruemmer, Dianne Goodrich, Gale Kladitis, Jan Lakey-Waters, Larry Martin, Jim Pester, Mary Sims, Caridad Vicente, Mary Anne Wade, Danielle Webber, Sandra Womack, Susan Morris and Pam Van Tassel

Photographs by MG Gale Kladitis
**Bugs!!**

Annual Bug Day is held each year in September and is one of the most anticipated Charles County-led MG educational programs. If you have a picture of an interesting bug to share, please send to Compostsubmissions@yahoo.com. Also note, our featured **Invasive Species of Concern in Maryland** article this month is on insects (Bugs!)

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**Do You Know These Bugs?**

Each Quarter, MG Dave Lewis will provide pictures for us to test our bug knowledge.

*Answers on Page 13*

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**Photograph by MG Terry Thir**

February 23 near the Indian Head Rail Trail

“He was so beautifully camouflaged among the leaves I almost put my hand on it!!
### Invasive Species of Concern in Maryland: Insects

<table>
<thead>
<tr>
<th>Key Code</th>
<th>Scientific Name</th>
<th>Common Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1, 2, 3</td>
<td><em>Adelges tsugae</em></td>
<td>Hemlock Woolly Adelgid</td>
</tr>
<tr>
<td>1, 2, 3</td>
<td><em>Agrilus planipennsis</em></td>
<td>Emerald Ash Borer</td>
</tr>
<tr>
<td>1, 2, 3</td>
<td><em>Anoplophora glabripennis</em></td>
<td>Asian Longhorned Beetle</td>
</tr>
<tr>
<td>3</td>
<td><em>Exomala orientalis</em></td>
<td>Oriental Beetle</td>
</tr>
<tr>
<td>1, 2, 3</td>
<td><em>Lymantria dispar</em></td>
<td>Gypsy Moth</td>
</tr>
<tr>
<td>3</td>
<td><em>Otiornynchus sulcatus</em></td>
<td>Black Vine Weevil</td>
</tr>
<tr>
<td>1, 3</td>
<td><em>Popillia japonica</em></td>
<td>Japanese Beetle</td>
</tr>
<tr>
<td>1, 2, 3, 4</td>
<td><em>Solenopsis invicta</em></td>
<td>Red Imported Fire Ant</td>
</tr>
<tr>
<td>1, 3</td>
<td><em>Tomicus piniperda</em></td>
<td>Pine Shoot Beetle</td>
</tr>
</tbody>
</table>

**Key code**

1. Currently regulated by state and/or federal law
2. Widely recognized by biologists and natural resource managers to degrade natural resources and/or negatively impact native species
3. Known to have a negative economic impact on agricultural or natural resources
4. Known or potential negative impacts on human (or animal) health

Information courtesy of The Maryland Invasive Species Council (MISC) [http://www.mdinvasivesp.org/invasive_species_md.htm](http://www.mdinvasivesp.org/invasive_species_md.htm)

Photographs courtesy of Wikipedia
Rooting DC
On March 1, 2014 Sandra Womack, Lin Murray and Rose Markham had the opportunity to attend the 7th annual rooting DC all-day gardening forum sponsored and hosted by DC Greens. More than 1200 gardeners attended the day long forum. This annual event is open to all gardeners in the MD, DC and VA area. Of the 75 classes offered they chose four educational workshops.

Getting the Most Bang for your Buck through Gardening
Hosted by Abbie Steiner and H. Baron

The objective for the workshop was to teach participants which vegetables and fruits are expensive to buy but easy to grow in your own garden. The presenters offered suggestions for making the most of your garden space by growing vertical gardens, growing plants in re-useable food safe containers obtained from restaurants/hotels or anything that food comes in would be considered food safe and can be reused for gardening. These are free and can be used with proper drainage. To save money, they also spoke about using reclaimed untreated wood and pallets for garden spaces.

The best places to purchase good quality healthy plants at low cost would be from local plant sales, local farmers markets, plant and seed exchange programs grow your own plants, and the National Arboretum. Also, look for free seed and plant give-a-ways.

Listed below are a few things to think about before starting your garden:
- what do you want to grow
- what do you really eat
- how much will it cost
- how much time do I have
- know your space
(keep in mind certain vegetables/fruits require lots of space: squash, melons, cucumbers, bush beans)

The presenters addressed foods on the "Dirty Dozen" list which means they are more likely to contain higher pesticide residues than other crops according to the Environmental Working Group. These include peppers, cherries, tomatoes, cucumbers, grapes peaches potatoes, spinach, strawberries, summer squash and zucchini, kale and collards. Purchase organic when buying or grow your own.

In closing, think of your time, wants, needs and space along with your budget. It only cost a few pennies to raise the above mentioned foods.

Organic Vegetable Gardening in Containers
Hosted by Hillary Banachowski, Founder of Sacred Roots

Hillary spoke to us about not needing to have a big plot of land to grow your own food. If you are a city dweller with little to no yard, or have only small amounts of sunlight, you can still successfully grow vegetables. Good potting soil is important so you should annually clean out the pots and start with new soil for the best results.
The Compost

Starting Seeds on the Right Foot
Hosted by Kristin Brower, Director, Neighborhood Farm Initiative

This workshop discussed the basics of seed-starting. Here are some tips:

~ Learning about frost dates and beginning your seedlings inside with warmth (bottom heat) and light is the key to success. Kristin explained that keeping the light source close (4-6 inches) to the plants is of paramount importance. The best set up is one where you have a system to raise or lower the light over growing seedlings.

~ If you are using pots from previous years they must be sterilized before using them again. To do this, one would mix a solution of one gallon water to one cup of vinegar or one gallon of water to one teaspoon of bleach.

~ Some of the plants that don’t tolerate transplanting well are carrots and beets.

~ To successfully "thin" the sprouted seedlings wait for 2-3 good sets of leaves and, use scissors and snip - don't pull.

~ Be sure to touch your 3-4 inch starts. In a "petting" motion you are acting like the gentle wind. This helps to strengthen the newbies, and they grow better.

Kristin gave us a hands-on demo showing inexpensive ways to make our own seed-starting containers. She used rolled up newspaper and toilet paper or paper towel rolls.

Session Highlights by MG Lin Murray

From Garden to Pantry: Using Herbs to Create Vibrant Food and Health
Hosted by Larnies Bowen, Health and Lifestyle Coach

Ever since embarking on her personal health revolution over 5 years ago because of continuous health problems, herbs have played an integral part of Larnies' wellness routine. She includes them in all of her health drinks and uses them to experiment in raw/cooked dishes for their tastes and numerous health benefits. Her health has improved dramatically since she changed her diet and she is no longer reliant on any medication because of her daily routine on herbs and green vegetables.

She gave credit for her new life style to her father by describing her experience as a child watching him brew dried bay leaves into an aromatic tea to soothe upset tummies. She told us that these recollections prepared her for her introduction into herbal medicine.

Some examples of herbs that she considers the most medicinal and beneficial to our health are:
- Annuals: basil, cilantro, dill and parsley
- Perennials: lavender, rosemary, sage, tarragon and mint

For example, mints such as peppermint, spearmint and apple mint, are perennials grow aggressively. They are used as a digestive aid for soothing stomach inflammation and indigestion, clearing congestion, and relieving respiratory discomfort. Another great herb that is beneficial is rosemary which can relieve migraine headaches and can help relax the body. It also can be made into an ointment to treat rheumatism, eczema and bruises; another beneficial herb is parsley. It can be used as a breath freshener, help with kidney support, assist with the promotion of hair growth and serve as a great pain reliever during menstruation. Lastly, thyme treats anxiety, respiratory disease and similar conditions.

Session Highlights by MG Rose Markham

Larnies' Green Smoothie Recipe page 16
While herbs like catmint, rosemary and oregano are common in Maryland gardens, there are other plants that you can use to “spice” up your herb garden and containers this season. From lemon grass to basil, lemon balm to thyme, these easy to grow herbs can bring zesty scents of citrus to your home garden.

Lemon grass (*Cymbopogon spp.*) is a clumping grass native to parts of South and South East Asia. It is a tender perennial that cannot survive winters colder than zone 9. In Maryland it is grown as an annual where it can reach 3-4 feet tall and wide. It makes a fast growing ornamental grass. Lemon grass prefers full sun and well-drained soil in either beds or containers. Germination from seed is slow and rates are low, so it is best bought as a plant. At the end of the season the whole plant may become too large to take inside, but side shoots can be repotted in the fall and moved indoors before first frost. The plant releases a pleasant fragrance that, with a gentle breeze, can be smelled throughout the garden. West Indian lemon grass (*C. citratus*) is the species most commonly used in Thai cooking while East Indian lemon grass (*C. flexuosus*) is often used in teas. Components of lemon grass essential oil have been found to deter mosquitos.

Lemon and lime basils (*Ocimum basilicum*) are some of the many different available flavors of basil. Like lemon grass, basil is also a tender perennial which is grown as an annual in this climate. It is best propagated from seed and is relatively easy to grow. Both lemon and lime basils are readily available at many local nurseries. Most varieties grow 16-24” tall and produce small white to purple flowers which attract pollinating insects. If grown for leaves, flower buds should be pinched off to promote continued leaf growth and prevent the plant from going to seed. The chopped fresh leaves are a welcome addition to soups and salad dressings and can be used in many Asian cuisines.

Lemon balm (*Melissa officinalis*) is a member of the mint family. The plant grows up to 2’ tall and has leaves of up to 3” in length. It can be propagated by cutting, and grows readily from seed. It prefers well drained soil but is adaptable to a wide variety of soils and prefers partial shade when grown in Southern Maryland, the warmer end of its range. Although not nearly as vigorous as mint (*Mentha spp.*), if left unchecked it can spread throughout the garden via seeds and stolons. The genus name is derived from the Greek word for bee, and the small, white inconspicuous flowers are popular with other pollinators as well. The fresh leaves lend a mild citrus flavor to tea.

Lemon thyme (*Thymus x citriodorus*) grows up to 12” and has a dense growth habit similar to other varieties of thyme. It is a perennial in zones 5 to 9. It grows well in full sun to partial shade and prefers well drained soil. The plants are easy to divide and root fairly easily from stem cuttings. The small, 1/8 – 1/4” long leaves of thyme add a fine, distinct texture to landscapes, and the low growing plants can make an attractive border. While most varieties of thyme have solid green leaves, *T. x citriodorus ‘Aureus’* has yellow edged leaves, and adds contrast and fragrance in the garden or in pots. Like other varieties of thyme, lemon thyme pairs well with poultry and soups and can be used fresh or dried.

For detailed information on herb cultivation, history and use: Herb Society of America [http://www.herbsociety.org](http://www.herbsociety.org)
An Era Ends

Eight years ago, like many of you, I had recently retired, and heard that the Master Gardener training class was coming up.

So, with the idea that I wanted to learn more about making my yard look like House Beautiful, I ran to the Extension Office, signed up, and paid my $45.00. Yup, I said 45 dollars.

An Extension agent, Pam King had given birth to the program here, but she had her plate very full of Extension responsibilities, and was encouraging us to organize ourselves, and develop a self-governing system. Wanting to be an involved MG, and offer my help where I could, I joined what was our original steering committee. At first I sat there, quiet and mostly confused.

I have to tell you folks, and I think most of you who were then MGs will agree, we needed help. But being the tenacious group they were, within a few years we fell into a rather well-oiled, self-governing organization.

The training was still chaotic, hit and miss, and needed someone to give it the attention it deserved. At one of our Steering Committee meetings Pam asked if anyone would be willing to coordinate the training program. I’ll never know quite how it happened; I think I scratched my head at just the wrong moment, but the next thing I knew I had a title, Training Coordinator, and a mountain of work!!

Keeping in mind my experience with the training, I began slowly adding classes, and eliminating unnecessary time eaters. And, I developed contacts with professionals who were interesting, even entertaining, and very good teachers. With a lot of help along the way, “through sickness and health,” we can now all be proud of the professional training program we have today.

But it’s time for me to step down, and pass the gavel to our new, long-and-hard fought for MG Coordinator, Luke Gustafson.

We tried for many years to get funding for you, Luke, so, as I pass all my training notes, info, whistle (if I ever find it), and headaches to you, I personally want to say,

Luke, welcome to a fine group of very bright and energetic Master Gardeners and on behalf of all our MGs, good luck, and IT’S TOO LATE TO BACK OUT NOW!

Article by MG Barbie Walters
Calendar
Training Highlighted in Bold

May
3  Saturday, 8 am to noon; Calvert Co. MG Plant Sale (175 Main St. Prince Frederick, MD)
7  Wednesday, 9 am; Preliminary vegetable garden preparation, Detention Center, La Plata, contact Gale Kladitis or Dave Lewis
7  Wednesday, 10 am; Dr Mudd House, Perform upkeep on the gardens. Contact Beth Bonifant for more information. MGs can just show up without prior notification.
9  Friday, 10 am; Plant Sale prep, Barbie Walters home, contact Louise Kearns
10 Saturday, 8 am – 1 pm, Plant Sale, La Plata Farmers Market and Waldorf West Library, contact Gale Kladitis and Terry Thir
12 Monday, 10 am, Bay-Wise in the Garden, Charles County Garden Clubs and Bay-Wise MGs, contact Ronda Goldman for more information. Limited to Bay-Wise Master Gardeners.
14,21 Wednesday, 9 am- 12:00 pm, Detention Center Training, La Plata, contact Gale Kladitis or Dave Lewis
28, 17 Saturday, 1 pm; Waldorf Beautification, contact Gale Kladitis
17 Saturday, Maryland House and Garden Tour, Calvert County, go to www.mhgp.org or call 410-535-2403 for more information
27 Tuesday, 10 am; Membership Meeting, Extension Office, Open to all MGs
29 Thursday, 8 am – 4:30 pm, MG Annual Training Day, University of MD, College Park, prior to 5/1 cost $69, after 5/1 $79. Visit extension/umd.edu/mg & click Annual Training Day

June
2,9 Monday, 9 am – 3:30 pm; Entomology-Ecological IPM UME Baltimore, cost $49, registration deadline 5/23
4, 11, 18,25 Wednesday, 9 am- 12:00 pm, Detention Center Training, La Plata, contact Gale Kladitis or Dave Lewis
4  Wednesday, 10 am; Dr Mudd House, Perform upkeep on the gardens. Contact Beth Bonifant for more information. MGs can just show up without prior notification.
5, 12 Thursday, 10 am – 4 pm; Native Landscaping for MD Shade Gardens, Adkins Arboretum, cost $59, registration deadline 5/23
14 Saturday, Hillwood Garden Tour, Wash. D.C.; cost $26, contact Susan Morris, max of 16 MGs
21 Saturday, Cobb Island Day, contact Mary Sims or Rosemary Ewing
24 Tuesday, 10 am; Membership Meeting, Extension Office, Open to all MGs
Calendar (continued)

Training Highlighted in Bold

July

2  Wednesday, 10 am; Dr Mudd House, Perform upkeep on the gardens. Contact Beth Bonifant for more information. MGs can just show up without prior notification.

2, 9, 16, 23  Wednesday, 9 am-12:00 pm, Detention Center Training, La Plata, contact Gale Kladitis or Dave Lewis

15  Tuesday, 9 am – 3:30 pm, Vegetable: Plant and Pest Diagnostics, UME Harford Co, cost $35, registration deadline 7/8

16  Wednesday 9 am – 3:30 pm, Vegetable: Plant and Pest Diagnostics, UME Montgomery Co, cost $35, registration deadline 7/9

19  Saturday 9 am – 3:30 pm, Vegetable: Plant and Pest Diagnostics, Center for Educational Partnership, Prince Georges Co, cost $35, registration deadline 7/11

22  Tuesday, 10 am; Membership Meeting, Extension Office, Open to all MGs

August

6  Wednesday, 10 am; Dr Mudd House, Perform upkeep on the gardens. Contact Beth Bonifant for more information. MGs can just show up without prior notification.

26  Tuesday, 10 am; Membership Meeting, Extension Office, Open to all MGs

September

3  Wednesday, 10 am; Dr Mudd House, Perform upkeep on the gardens. Contact Beth Bonifant for more information. MGs can just show up without prior notification.

11-14  Charles County Fair, contact Bob Peregoy for more information

23  Tuesday, 10 am; Membership Meeting, Extension Office, Open to all MGs

24  Wednesday, 9 am – 4 pm; Youth Vegetable Gardening, UME Montgomery Co, cost $35, registration deadline 9/17

27  Saturday, 9 am – 4 pm; Youth Vegetable Gardening, UME Anne Arundel Co, cost $35, registration deadline 9/19

30, 10/7, 10/14  Thursday, 10 am – 4 pm; Native Landscaping for MD Shade Gardens, UME Calvert Co, cost $59, registration deadline 9/23

Answers to “Do You Know These Bugs?"
Top: Monarch-Danaus plexippus which turns into the Monarch butterfly
Bottom: Periodical cicada
May Gardening

* Monitor weekly rainfall using a coffee can and measuring stick or buy a rain gauge. When weekly rainfall is less than 1 inch supplemental irrigation may be necessary.
* Deadhead Rhododendrons, Azaleas, Mountain Laurels and Lilacs as the blooms fade. This directs more of the plants energy to new growth and flower buds for next year.
* Prune early blooming woody plants that bloom on previous season’s growth if necessary. Prune right after they finish flowering: Cherries, Magnolias, Lilacs, Rhododendrons, Azaleas, Dogwoods, Mountain Laurels, Forsythia, Flowering Quince, Flowering currants, Pieris.
* Prune late blooming woody plants that bloom on current season’s growth. Glossy Abelia, Butterflybush, Beautyberry, Shrub Althea, Oakleaf Hydrangea, Goldenraintree, Hybrid Tea Rose.
* Pinch back new soft growth of needled evergreens if you wish to control their growth and keep them compact and bushy.
* Last call for spring lawn feeding and pH correction. Test your soil for best results. Lawn mowing begins in earnest. Check length weekly and strive not to cut more than 1/3 of the existing growth at a time.

June Gardening

* Divide spring flowering Bearded Iris & Oriental poppies after they bloom. Usually necessary every 4-5 yrs.
* Test soil around spring flowering plants with a soil tester and fertilize if necessary. They need adequate nutrients to set next years flower buds.
* Rejuvenation of early spring flowering plants that bloom on old wood can be achieved by completely removing older stems or cutting to 6” to a foot from the ground. Subshrubs and perennials like rockcress, evergreen candytuft, Moss pinks (dianthus) should also be cut back strongly after flowering.
* Thin out shade trees. The best time for this is when there are leaves on the tree so you can increase a view or allow more light below them.
* Mulch broad-leafed evergreens with an acidic mulch like oak-leaf compost, wood chips, pine needles etc.
* Deadhead rhododendrons, azaleas, mountain laurels Pieris. This reroutes the energy that would have been used to make seedpods to new growth and next years flower buds.
* Last call to plant containerized or ball and burlap woody trees, shrubs, groundcovers and vines before the summer weather makes establishment more difficult.

July Gardening

* Deadhead old rose blooms (if harvesting hybrid teas cut stem just above five leaflets and not three, which promotes future blooming as well as fuchsias and other annuals.
* Prune wisteria back hard. You can cut them back to a foot from the main stem.
* Suppress weeds, as they will use precious water and nutrients. Hand pulling cultivating or mulching and combinations of these are the most environmentally sensitive controls.
* Keep the compost pile turning. Add additional organic matter and turn the compost pile to aerate it and encourage aerobic bacteria to become active.
* Staking and tying – keep an eye out for leggy plants like delphiniums and stake them before they flop over and bend their stems. Also, build supports for fruits like trailing blackberries and raspberries to keep the branches and fruit off the ground.
* Continue to prune hedges. Evergreens main growth spurt will be ending this month so this will be the last major prune for the season. Remember to taper shrubs so that the base is slightly wider than the top.
* Keep an eye out for pests and diseases that may be introduced to plants that are brought outdoors.

http://www.horticultureguy.com/garden-calendar-planner
MASTER GARDENER PROJECT LEADER GUIDELINES (excerpt)

**What Do Master Gardeners Do?** The following are sample activities they engage in to help solve gardening and landscape problems, and teach environmentally sound practices:

- Educate public at community events and fairs;
- Develop and maintain demonstration gardens; Speak to wide range of community groups, beginning gardeners and youth. Advise and answer questions about gardening techniques, landscape and plant problems at plant clinics; and
- Utilize special skills such as writing, photography, computer, etc to benefit the MG program/community.

Master Gardener areas of impact include education on Integrated Pest Management, Plant Clinics, Backyard and Community Food Production, Grow It Eat It, Bay-Wise Landscaping, Youth Education, Demonstration Gardens, Speakers Bureau and much more.

**What does and does not constitute a Master Gardener Activity?**

Activities that include a wide range of educational programs, therapeutic horticulture, plant clinics and demonstration gardens, such as: Providing the general public with accurate and useful information regarding horticulture and IPM, Educational events that do not result in financial gain for the Master Gardener.

Education is the mission and principal goal of the Master Gardener Program. This also includes activities that are properly included under Code 11 (Internal Administration of MG Program). As to the Activity and Codes and Descriptions, a project must be designed to teach the public proper gardening practices, etc., for the work to count as MG volunteer hours.

The purpose and design of a MG project must be primarily focused on educating the public. Straight labor only counts when it is part of a project whose goal is to educate the public. A useful question to ask is: “WHOM IS THIS PROJECT INTENDED TO TEACH?”

We also need to focus on the educational nature of a project, not on whether the person being educated is physically present at a particular moment. Time spent researching, preparing presentations or handouts, etc., is also creditable under the same code as that of your project as defined by UME.

If you are receiving cash or non-cash compensation (i.e., housing), you cannot claim MG volunteer hours.

MGs working in a commercial business cannot use their “MG title,” display any official MG name tags, wear MG clothing, or make recommendations based on their status as a CCMG. This could be considered a nexus to the UME MG program.

**Actions:**

All project leaders are required to follow the above Guidelines. It was also agreed that we would develop a project task guideline and project template that all project leaders would complete and submit to the Steering Committee and/or CC MG Coordinator for approval.

Interns must work with an Active Master Gardener(s) on all projects. Our goal is to ensure that all Interns and MGs adhere to the UME State MG guidelines.

All new projects must be documented on the project template and submitted to the Steering Committee Chair and/or CC Master Gardener Coordinator for approval prior to beginning any phase of the project.
We're on the Web!!
http://extension.umd.edu/charles-county/home-gardening

Submit articles, photos, reports, events, and other items for publication to Deborah Determan at CompostSubmissions@yahoo.com by July 15, 2014 for the Summer 2014 newsletter. If you send a photo, please include a brief description of the activity and names of persons included in the photo, as well as the photographer's name. If you send a photo of a plant, please include the scientific name, if known.

Best enjoyed in the morning on an empty stomach. Don’t forget to chew when drinking your smoothie. Store covered in the refrigerator for 2-3 days. Mix + match your greens/fruit, but avoid melons.

Here are the Ingredients*

- 2 cups water
- 1 head romaine lettuce
- 3/4 small bunch spinach
- 3-4 celery stalks
- 1 apple, cored, seeded, quartered
- 1 pear, cored, seeded, quartered
- 1 banana
- 1/2 lemon, peeled
- 1/3 bunch cilantro with stems
- 1/3 bunch parsley with stems

Larnies Bowen, Health and Lifestyle Coach

Green Smoothie Recipe

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