

Roots & Shoots



Master Gardener
Society of
Oakland County, Inc.



February - March 2015

	<p>February 10, 2015 @ 6:30pm MGSOC General Society Meeting & Location Beautiful Savior Lutheran Church 5631 North Adams Rd, Bloomfield Hills, MI 48304</p> <p>Speaker: Cheryl English Education: "Hydrangeas"</p> <p>A business meeting will take place, prior to the start of our Educational Program.</p>
	<p>March 10, 2015 @ 6:30pm MGSOC General Society Meeting & Location Beautiful Savior Lutheran Church 5631 North Adams Rd, Bloomfield Hills, MI 48304</p> <p>Speaker : Heidi Densmore Education: "Saving Winter Ravaged Trees"</p> <p>A business meeting will take place, prior to the start of our Educational Program.</p>
	<p>April 7, 2015 @ 6:30pm MGSOC General Society Meeting & Location Telly's Greenhouse, 3301 John R, Troy</p> <p>Speaker: George Papadelis Education: "New Annuals and Perennials for 2015"</p> <p>A business meeting will take place, prior to the start of our Educational Program.</p>



Notes from Carol

By now, I'm hoping that you've recertified for 2015! Once the deadlines have passed for the recertification process, the VMS will be reactivated so hours can be entered. If you had trouble with the process, please consider using one of our VMS Buddies! Their sole purpose is to help you! If you need help or you want to be a VMS Buddy, contact Lynne Shull at shulll@oakgov.com or call her at 248-858-1639.

We have 75 participants in the MG Training class that started on January 22. The schedule is below. I encourage you to come and sit in on as many classes as you'd like to refresh your knowledge. It's a good idea to give Cathy (248-858-0887) or Lynn (248-858-1639) a call a few days in advance of the class to make sure we have not changed the schedule.

2015 Winter Master Gardener Training Class

Thursdays 6:00pm-10:00pm

Oakland County Executive Office Conference Center

2100 Pontiac Lake Road, Waterford

<u>Date</u>	<u>Topic</u>
January 22	Introduction/Water Quality
January 29	Plant Science
February 5	Soil Science
February 12	Lawn
February 19	Small Fruit
February 26	Vegetables
March 5	Indoor Plants
March 12	Tree Fruit
March 19	Woody Ornamentals
March 26	Household and Nuisance Pests
April 2	IPM

April 9	Annuals and Perennials-Flowers
April 16	Diagnostics
April 23	Volunteering Potluck
April 30	Make up class if needed

Farmers Markets News

First the sad news; we will no longer have an information table at the Wixom Market, as it has closed. The good news is that we will be back at the Rochester Farmers Market! The have agreed to store our supplies for us so it's a win-win for all! Look for the Farmers market email to come out sometime in April with the season starting in May for most of the markets.

Save the Date

Our annual Master Gardener Volunteer Recognition Banquet will be on May 14, so mark your calendars! It will be held at White Lake Oaks Country Club on Williams Lake Road in White Lake. If you're interested in joining the group of wonderful volunteers who help to plan the event, email me.

Continuing Education Committee Classes

We have a full slate of new and almost new classes on the schedule for this winter/spring. Please see the Oakland Gardener for details as I'll just list them here. (Not all are being advertised with this writing, but should be soon)

Michigan Garden Travelogue West on February 7

Michigan Garden Travelogue North on March 7

Tool Cleaning and Sharpening Workshop on March 21

Seasonal Interest in Your Garden on April 11

Spice Up Your Garden with Herbs on April 18

Hope to see you around this winter as you rest up for the coming volunteer season! Only 56 days till spring!



The Year at a Glance—MGSOC Meetings/Events for 2015

February 10	Cheryl English	Hydrangeas	
March 10	Heidi Densmore	Saving Winter Ravaged Trees	
March 16		MGSOC Board Meeting	7PM @ Extension Office
April 7	George Papadelis	New Annuals and Perennials for 2015	Telly's Greenhouse, 3301 John R, Troy
April 25		MGSOC Conference	Oakland Schools Center
May 12	TBD	TBA	
May 18		MGSOC Board Meeting	7PM @ Extension Office
June 9	Keith Berven	Care and Raising Dahlias	
June 24-26		Trip: Chicago Botanical Gardens, Milwaukee, and More	
July 14	Donna and Les Abel	All About Garlic	
August 11	Heather Glenday	What's Going on in the Garden	
August 17		MGSOC Board Meeting	7PM @ Extension Office
September 8	Janet Macunovich	Bulbs: Choosing, Planting & Growing	
October 13	Karen Burke	Dehydrating Vegetables: Basics and Beyond	
October 19		MGSOC Board Meeting	7PM @ Extension Office
November 10	John Gaydos	New Annuals for 2016 and How to Use Annuals in the Garden	
November 16		MGSOC Board Meeting	7PM @ Extension Office
December 8	Holiday Potluck		

2015 Educational Conference

The **Master Gardener Society of Oakland County, Inc.** is pleased to announce that tickets are on sale for their **3rd Annual Educational Garden Conference “Gardening and All That Jazz – Innovation and Sustainability For Your Garden.”** Ticket sales are brisk and only a limited number are available so don’t miss out on this opportunity. The date is **Saturday, April 25, 2015** and based on the success of last year’s event, it will quickly sell out so you’ll want to purchase your tickets soon. Early bird tickets are \$70, after March 14 they will be \$80.

The educational conference is a day-long event and will be held at Oakland Schools Conference Center, 2111 Pontiac Lake Road, in Waterford. This conference is open to the public; you need not be a Master Gardener to attend.

For more information, visit the home page of our website, www.mgsoc.org. There are two ways to purchase your ticket from the site. You can buy the tickets via online registration (through Intuit) using a credit card with the link on the home page. Or, you can print the registration form and mail a check to their registrar. Both options are available under “**News and Events**” from the home page. If you have questions, please direct them to our registrar via e-mail, **Nancy Strodl, at: nancy@mgsoc.org**. Brochures are available at the monthly MGSOC, Inc. General Meetings and at key gardening locations around the area. The important thing is to sign up, and do it soon!

In addition to the outstanding keynote speakers, the event features live jazz featuring Dave Bennett, clarinet prodigy from Waterford, and Kerry Price, jazz /blues vocalist and pianist from Royal Oak.

This event also includes a large garden market of many local vendors and artisans selling garden related artwork and plants. Continental breakfast and lunch is included.

As in past years, this year’s keynote speakers will again include innovative, nationally-known speakers. They are:

Will Allen

Will Allen is an urban farmer who is transforming the cultivation, production and delivery of healthy foods to under-served urban populations. As the son of a sharecropper, former professional basketball player, ex-corporate sales leader and longtime farmer, he is recognized as a national leader in urban agriculture and food policy. After a brief career in professional basketball and a number of years in corporate marketing at Procter & Gamble, Will Allen returned to his roots as a farmer, using his retirement package to purchase a plot of inner-city land with greenhouses, where he established and functions as the CEO of the country’s preeminent urban farm and non-profit organization, Growing Power.

At **Growing Power** and in community food projects across the nation and around the world, Allen promotes the belief that all people, regardless of their economic circumstances, should have access to fresh, safe, affordable and nutritious foods at all times. Using methods he has developed over a lifetime, Allen trains community members to become community farmers, assuring them a secure source of good food without regard to political or economic forces.

In 2008, Allen was named a *John D. and Katherine T. MacArthur Foundation Fellow*, a “genius grant,” only the second farmer ever to be so honored. He is also a member of the *Clinton Global Initiative*, and in February 2010, he was invited to the White House to join First Lady Michelle Obama in launching *Let’s Move!* – her signature leadership program to reverse the epidemic of childhood obesity in America. In May 2010, *Time* magazine named Will one of *Time 100 World’s Most Influential People*. In 2011, Allen was named one of the “World’s Most Powerful Foodies” by Michael Pollan and Forbes Magazine in its World Power Issue and the NEA Security Benefit Corporation Award for Outstanding Service to Public Education in 2012 for his work with children, teachers and schools.

Allen also experienced an illustrious career in sports. In 1966, he was a member of the Richard Montgomery High School State Championship Basketball Team and named to the Washington Post’s All-Metro Basketball Team, the first player ever to be named three times in the history of the award. As a high school All-American basketball player, he received over 100 scholarship offers to colleges and universities.

In 1967, Allen became the first African-American basketball player at the University of Miami Florida and one of Miami’s all-time leaders in scoring and rebounding.

Post-college, Allen played professionally in the American Basketball Association and then for a Belgian team in the European Professional League.

Allen was inducted in the Atlantic Coast Conference Hall of Legends in 2010 and in 2011, received the highest honor that can be bestowed to a collegiate athlete, the Theodore Roosevelt Award from the National College Athletic Association, his name enshrined at the NCAA Hall of Champions in Indianapolis, Indiana.

On May 10th, 2012, Will Allen became a published autobiographer of the book, *THE GOOD FOOD REVOLUTION: Growing Healthy Food, People, and Communities*.

In the fall of 2012, Will Allen was the first ever inductee into the *Richard Montgomery High School Hall of Fame*. Richard Montgomery is Allen’s high school alma mater in Rockville, MD. He lives with his wife in Oak Creek, Wisconsin.

Matthew Benson

Matthew Benson is an award-winning photographer, writer, and organic farmer whose engaging and informative presentations, workshops and book signings are extremely popular with the Garden Clubs of America, where he is on the National Speaker's Tour.

Magazine clients include *House & Garden*, *Traditional Home*, *Better Homes & Gardens*, *Conde Nast Traveler*, *Esquire*, *GQ*, *This Old House*, *The New York Times*, *Garden Design*, *Country Home*, *Country Living*, *Country Gardens*, *Saveur*, *Martha Stewart Everyday Food*, *Martha Stewart Everyday Baking*.

Book contributions include the *Garden Primer*, *Garden Style*, *The Home Outside*, *Saveur Cooks*

Everyday Italian, The Garden Design Book of Gardens, Small Space Gardens, Rodale: Perennials, Roses, Annuals, Container Gardening, Manspace, In Season, Cook This Now, and A Good Appetite.

He is a contributing editor and television spokesman for Rodale's *Organic Gardening*, and writes and photographs frequently on issues of small-scale farming, sustainability, organics and food justice. He writes a popular blog at *Organic Gardening.com*, the *Accidental Farmer*. His latest book projects are *Urban Farms*, and *The Photographic Garden: Mastering the Art of Digital Garden Photography*, *Four Season Farm Gardener's Cookbook* by Barbara Damrosch and Eliot Coleman, and *Growing Beautiful Food* based on the growing's on at his organic farm in the Hudson Valley.

Raised and educated in Europe, with a Masters Degree from Columbia University, he is a trans-Atlantic sailor and certified alpine ski instructor. Architecture, design, and biodynamic organic farming are ongoing interests, as is the restoration of Stonegate Farm, the 1860s Carpenter Gothic farm he shares with his wife Heidi, and children Daisy Marlana and Miles.

Kerry Ann Mendez

Kerry Ann Mendez is dedicated to teaching the art of low-maintenance perennial gardening and landscaping. As a garden consultant, designer, writer and lecturer, she focuses on time-saving gardening techniques and workhorse plant material as well as organic practices. She has been in numerous magazines including *Horticulture*, *Fine Gardening*, *Garden Gate* and *Better Homes and Gardens' Garden Ideas & Outdoor Living*. Mendez was a featured guest on HGTV and hosted Capital News 9's *In the Garden* television segment as well as info segments for Channel 13. Mendez was awarded the 2014 Gold Medal from the Massachusetts Horticultural Society, an honorary medal presented to outstanding horticulturalists, plant innovators, and those who have made significant contributions to the enjoyment and appreciation of plants and the environment. She is a garden columnist for *518 Life* and *Today's Garden Center* magazines and writes freelance pieces for regional and national magazines.

As a presenter for *Horticulture* magazine's 2010 and 2011 webinar series, her webinars attracted thousands of gardeners from around the country. Kerry works at Estabrook's Nursery in Kennebunk, Maine. She has the unique privilege of being a national spokesperson for Proven Winners and Espoma. Kerry is a self-taught gardener with over 25 years of experience and a 'passionate perennialist' that enjoys mixing humor with practical information. Kerry's top-selling first book, *The Ultimate Flower Gardener's Top Ten Lists*, was released in March 2010; followed by her second book, *Top Ten Lists for Beautiful Shade Gardens* in March 2011. Kerry's third book, *The Right-Size Garden: Simplify Your Outdoor Space with Smart Design Solutions and Plant Choices*, will be released in February 2015. It provides time-tested answers for aging and time-pressed gardeners. For more about Kerry and her business, Perennially Yours, visit www.pyours.com.

Treating a Fever with Common Herbs



According to Jim McDonald, our January speaker, fever is an immune response to kill bacteria and viruses, and using an anti-pyretic like aspirin or acetaminophen allows the germs to make copies of themselves and make you sicker. The use of herbs helps to make the fever work more effectively by stimulating the circulation of the blood from the core to the periphery or relaxing tension.

Stimulating herbs include ginger (also used for nausea and indigestion), cinnamon and thyme. Cayenne and hot chili peppers stimulate circulation and relieve congestion. Cinnamon is often paired with blackberry syrup to treat diarrhea. The bitterness of yarrow can be mitigated with honey to soothe an itchy, scratchy throat with watery eyes and stuffy nose.

Red or black elder flower is mild and relaxing and helps with chills and congestion. Black elderberries interfere with viral reproduction. Boneset, a flower that pollinators love, helps with the symptoms of flu like alternating fever and chills and muscle aches.

Peppermint and spearmint are both stimulating and relaxing and treat nausea and congestion. They help anti-biotics work better and seem to prevent the bacteria from developing resistance. Garlic helps to fight against anti-biotic resistant bacteria.

Blue vervain is relaxing without having sedative effects, treating tension and overactivity. *Echinacea* stimulates the immune system and therefore should not be used by people with autoimmune disorders. Catnip, sometimes used for nausea, is also used to counteract anxiety.

Goldenrod is an astringent used for the runny nose and watery eyes of hay fever. Tincture of ragweed is used for the same purpose.

Herbal remedies are very complicated and often very specific to the individual. They have been used for centuries, perhaps thousands of years, by native peoples throughout the world. I had the good fortune to visit with shamans in Peru, who, through a translator, showed us various herbs and what they were used for. Many drugs used in western medicine derive from plants, for example, white willow bark was used as an anti-inflammatory and is the original basis for aspirin. Ethno-botanists from North America travel to Peru and other South American locations to study the plants used by the shamans and medicine men to find “new” cures. (*editor’s note: Talk to your Doctor before using any herbal supplements, as many of them can have serious adverse effects on other medications*)

Submitted by Jean Gramlich



Though I am still bumping into the occasional piece of glitter, my mind is busy with thoughts of gardening. Of course when catalogs arrive four at a time, it's very easy to be distracted. I saw a by-line on the cover of a magazine with obvious pictures of a variety of lamps which shouted "Let There Be Light" and my brain read "Let there be blight." I immediately developed an attitude and wanted to know what idiot wrote that article.

It wasn't even a gardening magazine.

I am ready. At least mentally. In the hierarchy of importance and timing, the annual seed inventory comes immediately after the distribution and re-storing of all holiday related paraphernalia - - and certainly before the assembling of all data tax-related. I make no excuses for the fact that the refrigerator in the bar downstairs holds very little liquid refreshment, other than water, but millions of seeds. I can winter chill seeds in the crisper drawers when I want. Bulbs can be bought on sale and kept dormant 'til planting time. Seeds are stored in jars on their sides with the contents marked on the lids. Most are separated by where, when or with whom they should be planted. Of course there are a couple of jars with seed packets that could be considered strictly entertainment. These are usually older packets that didn't get planted, mostly flower seeds, or something that caught my interest at the seed counter. Some were recommended by fellow gardeners next to me at seed sales. These are always the last to get planted because vegetables get top priority, followed by quick, reliable annuals.

After years of cultivating the nursery, I have a soft spot for certain flowers that reliably replaced themselves year after year. It amuses me that in many cases it took more than one attempt to get some started from seed but the more you grow, the more you know. Some even grew up to be weeds. But now, many of the cultivars that make me smile are only available on line and in catalogs. I would prefer to buy locally, and a bargain would be nice but unless I have time to check every source possible from nursery to grocery, it's better for me to just mark up the catalogs and make a price comparison sheet.

In perusing all of these inspiring publications, I find sources with stellar educational material and those, some of the biggest and most popular, who should be ashamed for failing to provide important information, such as disease resistance. This is critical information for the home gardener, especially the beginner, because tomatoes are the most home-grown crop there is. Though not everyone starts their tomatoes, peppers and eggplants from seed, the information in most of the catalogs is invaluable when shopping for plants at the market. And a good catalog is a very handy source to take when you volunteer for Master Gardener information booths. You should also be able to explain where red peppers come from.

One of the most enlightening catalogs I've seen so far is from Select Seeds, not so much for vegetables but very nice for annuals and perennials. Not only do they include genus, species and cultivar, they even provide the proper pronunciation. At the other end of the spectrum, one company simply presents a plant picture, maybe just a shot of the flower, with the common name, like 'mock orange' for example. Though it's not good for anything other than a rudimentary identification exercise, that catalog can be a recycled value to a new neighbor who has no idea what's growing around them.

If you're not after seeds so much, the Roots and Rhizomes nursery in Wisconsin can bring a collector to tears. They specialize in *Hemerocallis*, *Hosta* and *Iris* but also have one of the most complete selections of perennials I have ever encountered. The consummate coral bell collector should not be allowed anywhere near pages 48 through 50. The daylily addict won't be able to come up for air until page 20, with an average of nine cultivars per page. (There's no more room. There's no more room. There's no more room.)

Sorry, I had to stop and catch my breath for a minute. It's such a lovely catalog. But I know my gardening histamines are elevated in general because just yesterday I started to hyperventilate over the fact that I "might" have to purchase potting soil. Back to business.

Speaking of which, I am only interested in doing business with companies that are non-GMO purveyors so any catalogs without statements to that effect generally get tossed early. Sad to say it's a lot harder to find what I want to grow than it used to be. Seed selections have grown sparser over the years and the choice of producers has also shrunk. But that just makes the chase more exciting. (There might be room)

Home, school and community gardens have tripled in number over the past few years and Master Gardeners who volunteer by advising, teaching and consulting at information booths are the first line of assistance for beginning gardeners in the community. While I would be much happier if everyone would take the MG course, I realize that's extremely unrealistic. But there are so many situations that arise right in our own front yards where we can be of help, from advising neighbors that spring is not the time to be trying to kill grubs to telling them how to time the application of pre-emergent weed control by watching the *Forsythia*. I get a little more excited when I see what I call "near fatal mistakes" such as the build-up of giant mulch collars around trees, or unmarked vehicles driven by unmarked personnel spraying unmarked chemicals much too close for my comfort because there are children and pets playing in these areas. And those chemicals may leach into our water supply if improperly applied.

We can engage children into eating what grows and they will want to grow their own. I have a young neighbor who I have trouble understanding at times but when he points and speaks, I understand the words "Can I take some home?" He likes jalapeños and kale and definitely tomatoes, but I need to carry them. His parents have had a vegetable garden in the past but didn't have one last year so he and his brother miss the adventure of watching their garden grow. Here they love wandering through the back gardens searching for ripening fruits and vegetables, and fairies, bugs and snakes. We study and learn.

(For information regarding seed viability see *Roots & Shoots*, the February/March 2008 edition. For guidance on seed starting times, check out the April/May 2007 edition.)

When someone needs advice starting a garden, a mentor can be so welcome. Or not. I try to sneak up on people by offering free plants. I tell those who stop that there is no more room in the garden, the seedlings have no place to go and will eventually wind up suffering. I did the same thing with puppies at the Humane Society back in the seventies. I opened the crates in the puppy room and handed people little fuzzballs until I got caught and had to stop. It worked though; four people left with the puppies I gave them, and of course I wound up with one myself. There may have been more adoptions but I had to leave.

When latching on to a potential home gardener, I tell them that the plant could live quite well in a proper sized pot but that it would probably be much happier if there were a place for it in the ground.

Of course we talk about light requirements for proper siting, six hours of direct sun. From there I usually wind up talking about how to start a small patch by stripping the grass from a suitable area and using wet newsprint and mulch to begin the foundation. I show them how much they could plant in a 3 by 5 foot plot using a W arrangement and a border of beets. If they think it's too much and want to go the pot route, we talk about finding a lucky spot close to the kitchen door and water and regular feeding. One of my oldest customers started out by looking for one tomato plant. The first year I talked him into two. Now he takes four or five tomatoes and a couple of peppers, and columbine seeds. His garden gets a little bigger every year and he's willing to try a cabbage or a broccoli plant. Last year, he came back to get cucumber plants for himself and a neighbor. That's how to grow a gardener.

One of my elderly clients was totally tickled when I asked her if she wanted to grow a vegetable plant or two in the backyard. She had mobility problems but regularly made it out to the edge of the patio to check her tomato, pepper and eggplant. I would leave her half-filled watering cans so she could tend her veggies and she loved it, even using her walker. Things there took a slight turn when her son wanted me to put in a full vegetable garden in August. I tried to explain that we could start site prep for the next year but that it was too late in the season to be planting the vegetables he wanted. That's how not to grow a gardener.

Either way, I always encourage people to grow easy foods and foods that they will eat. Carrots, radishes, beans, potatoes and corn are pretty easy as far as sprouting, tending and harvesting go. Peas are pretty simple as well with a little support, although they have a preference for one spot in my garden. I strongly suspect it has a lot to do with the mycorrhizae that have built up over the past thirty years. The same thing happens with lupines. They like to grow where they like to grow. Lupines happen to be another seed that has gotten more difficult to find locally; I need to put them on my list.

And speaking of lists, which I always seem to do, as we get closer and closer to spring chores, keep in mind what I mentioned earlier about grub control. Not every heart leaps to the same love - - - some have thoughts of seedlings, some have thoughts of blossoms, some have thoughts of verdant lawns. But merchants know that those with thoughts of weedless, golf course-like yards can be easily convinced to buy chemicals and treatments they don't necessarily need at the crack of March. It will do the earth good when we can lovingly advise people that grubs are immune at certain times of the year and if you don't have more than 8 or so in a square foot of soil, you can pretty much forgo damage with judicious watering and feeding. That's what Master Gardeners do.

Finally, speaking of loves, one of the holiday missives from Central Office reminded us to thank Michigan dairy, wheat, pork, poultry, beef, vegetable farmers, orchardists, beekeepers and grape growers for the holiday feasting they provide from Santa's milk for the cookies, butter and wheat for the fruit pies, the ham, turkey, beef, cheese and veggie trays, the honey in your tea and grape juice or wine in your toasts. Not only does the mitten provide treats for the tummy, Michigan agriculture supplies approximately 3 million trees for the holiday season as well as wreaths and garlands. See what gardening can get you into!

To see if you are on the path to requiring an intervention, take the following simple quiz and look for me February 1st at Bordine's.

P.S. Don't forget that a great gift for a beginning gardener, or any one for that matter, is the Master Gardener cookbook, From Trowel to Table. It's a handy compendium of recipes, tips and information for cooking what you grow and growing what you cook. If you happen to sign up to work at a farmer's market, they're pretty easy to push. Contact Nancy Schmid for more info.

Do You Need Gardeners Anonymous?

Are you ready for another gardening season? Are you chomping at the bit to get your hoe in a row? Is it killing you to just have the houseplants to talk to? Take a break, hydrate and answer the questions below. Check the statements that apply and figure out your score according to the scale. Give yourself a point for each positive answer. Give yourself 5 extra points if you're wearing garden gloves as you take the quiz.

You might be a **Gardening Addict** if:

- ___ Your car has an MG license plate frame.
- ___ You refer to what's beneath your clogs as "soil" as opposed to "dirt."
- ___ You carry garden tools in your vehicle as regular fixtures.
- ___ You won't let the Jiffy Lube guy vacuum your car because there's too much soil on the floor.

- ___ You display framed pictures of your flowers and/or vegetables.
- ___ You would prefer to cut the lawn rather than vacuum the carpet.
- ___ You wear trowel earrings, have gardening tool charms on your bracelet, sport a wheelbarrow belt buckle or something similar.
- ___ You pull weeds from containers at Home Depot.
- ___ You stop at a stranger's house to tell them the mulch around their tree is too deep.
- ___ In the fall you snitch leaves from other yards the night before garbage pickup.
- ___ You would rather have a water feature than a swimming pool.
- ___ After your shift at the State Fair, you hit the horse barn to beg a bag of pucky.
- ___ You would turn down a promotion if it meant a transfer to a city with a lower hardiness zone.
- ___ You plant things in other people's yards because you no longer have room. (Three extra points if they don't know.)
- ___ You refuse to take a vacation until after a freeze.
- ___ Only very loud thunder will force you to abandon gardening in the rain.
- ___ The crisper bins in your refrigerator contain corms, bulbs or other plant material.
- ___ You have more gardening books than cookbooks.
- ___ You'd rather have a hothouse than a hot tub.
- ___ All of your daylilies, *Hosta*, or whatever you "collect" have to have proper names.
- ___ Entertainment at Thanksgiving dinner consists of encouraging guests to guess what dishes are made with "home-grown" ingredients.
- ___ At the grocery store, you won't let your produce ride the belt to avoid bruising.
- ___ You have a rain garden and a rain barrel and a dry river bed and a xeriscape.

Scoring:

- Under 5: You don't even deserve a badge.
- 5 -10: You get lost on your way to the Extension office.
- 11-15: You know the difference between a rhizome and a tuber.
- 16-20: You never get to sit on your own lawn chairs.
- 21 and over: You need to hit a G.A. meeting but there's never anyone there. They're always out gardening.

Call for Articles



This newsletter depends on you to submit articles for its bi-monthly editions. If you have visited an interesting garden while on vacation, have attended a noteworthy class, or are knowledgeable in a gardening-related topic, please feel free to write an article to share and submit it for publication in a future edition. You may report your writing time as Volunteer Hours.

The deadline for the April – May Edition is March 15, 2015.

E-mail your articles to Roots & Shoots editor Dick Wanat at rwanat155056mi@comcast.net.



Please remember to notify our Corresponding Secretary, Nancy Schmid, with member news so she can forward the appropriate correspondence to our fellow Master Gardeners. As corresponding secretary, Nancy sends cards of cheer, congratulations and condolences to our members as the situation warrants and Nancy would welcome being alerted to any such opportunities. She would also appreciate knowing whether or not the member wishes to share their news with everyone.

Nancy has been a Master Gardener since 2010 as well as a member of the Project Support Team since then. Nancy is also the keeper of the Master Gardener cookbooks so please keep her in mind if you have news to share or need a gift for gardener.

Contact Nancy at 248.651.7639 or 586.662.9394 (cell) or via email at nancy.c.s@comcast.net.

Renewal by Natalie S. Thistle

Have you ever crept out early on a lovely April day
Left the dishes on the table and the beds in disarray...

And walked away barefooted while the dew was on the grass
To break the misty cobwebs where're you chanced to pass?

Have you seen the lilies nodding, as they gossiped with their friends
Or caught the blackbird's colors spread out where the river bends?

Did you hear the robin's lilting call, as he greets the coming day
And the pine boughs whispering, or feel the sun's warm ray?

The morning mist is lifting, Night's dark shadows steal away
And Spring in all her splendor makes ready for the day.

Oh, I have chores beyond the door, a dozen more or less
But I'll pause another moment here, amid this liveliness.

Some Information You Should Know

MGSOC Board Members

President: Margy Truza.....(248)644-3560
1st Vice President: Sally Bolle.....(248)909-8668
2nd Vice President: Margaret Dolan.....(248)770-0524
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MSU Extension Oakland County Coordinator

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Team Coordinators

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Hospitality: Kathy Sobanski.....(248)858-6980
Hospitality Greeter: Carole Carroll.....(248)321-8669
& Sally Teague.....(248)546-0280
Membership: Lavon Cook.....(248)939-7047
Programs: Betty Peters.....(248)651-8374
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Web Site Calendar: Peggy Wanat pwanat43@comcast.net

Mission Statement

It is the Master Gardener Society of Oakland County's Mission to assist, enable, and encourage its members to use their horticultural knowledge and experience to help the people of their communities, enrich their lives through gardening and good gardening practices.

Michigan State University Extension- Oakland County
“Bringing Knowledge to Life”

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Pontiac, MI 48341
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