



The Washtenaw Gardener

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Washtenaw County Master Gardener Newsletter

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Angelica archangelica Carol J Figarra (MG 2007)



On a recent trip to Massachusetts, I had the opportunity to visit the historic reenactment community of Plimouth Plantation, which included herbs whose seeds that had been carried by the Mayflower travelers to the Massachusetts Bay Colony.

Because the area experienced a warmer spring than usual this year, all of the herb gardens around the colony's homes were growing profusely. Each 'mistress' was eager to answer my questions concerning their herbs gardens and the medicinal or culinary contribution of each plant.

One of the herbs that caught my attention was *Angelica archangelica*. This particular angelica is native to Europe and commonly known as Holy Ghost (because it was believed to be effective against evil spirits and witchcraft), wild celery and Norwegian angelica.

From the 10th century, *Angelica archangelica* has been cultivated in Scandinavia, France, England and Germany as a vegetable or medicinal

plant. By the early 1600s, it was reportedly the most important medicinal herb.

Angelica archangelica is one of the 60 species of tall biennial and perennial herbs of the umbelliferous family *Apiaceae* and unique among other umbelliferae as it has a pleasant aroma.

During its first year, the plant grows only leaves. In its second year, the fluted stem can reach of height of 2 to 6 feet.

The stems are hollow, leaves are serrated, and the branched roots are 3 to 6 feet long. The plant's yellow or green flowers blossom in July, and the fruit is pale yellow and oblong.

Angelica prefers damp soil and is mostly found near river and stream banks, as well as in rich thickets, moist cool woodlands, bottomlands and along shady roadsides.

Today it is found in northeastern North America from Newfoundland to Ontario and from Minnesota east to Delaware and south to Tennessee.

The roots are fragrant, and all parts of the plant have the same flavor of sweet celery.

The seeds and roots of *Angelica archangelica* are used to flavor liqueurs, wines, aquavits, omelets, fish and jams. The stems are used to flavor and decorate confections and cakes, and the Lapp and Sami peoples use it to flavor reindeer milk.

The hollow stem is popular with children who use it as a flute-like instrument that sounds much like a clarinet. Young shoots and stems can be eaten like celery and asparagus.

Angelica archangelica contains a variety of chemicals that have been shown to have medicinal properties.

Chewing on angelica or drinking tea brewed from it aids the immune system.

The root, which possesses an anesthetic quality, has been proven effective against bacteria, fungal infections and viral infections. The essential oil of the root contains thiamine, sucrose, riboflavin, fructose, glucose, zinc, thiamin, magnesium, iron and other trace minerals.

Medicinally, water from the boiled roots is used to gargle for sore throats, fevers, colds, coughs and stomach disorders, as well as for making poultices for broken bones, swelling, itching and rheumatism. An infusion of the root is used as a facial wash to prevent acne. A powder made from the dried root is used for athlete's foot, pesticides and insecticides.

The fresh root is NOT edible and believed to be poisonous. As with any herb DO check with your physician before ingesting any herbal remedy. Angelica should NOT be taken by women who are pregnant or breastfeeding.

Angelica is fairly easy to grow from seed, which is best planted as soon as it is gathered. (The seeds will germinate even if kept in the freezer.) Angelica requires a deep moist fertile soil and part shade. The plant will die after the second year if allowed to go to seed.



Angelica archangelica, grown for medicinal purposes, is shown here growing in a herb garden at Plymouth Plantation.

Hotline Greatest Hits

Nancy Quay (MG 2009)

Here we go with questions received on the MG Hotline from May 6 through June 11. Thanks to all the Master Gardeners who've been on the telephone during that time.

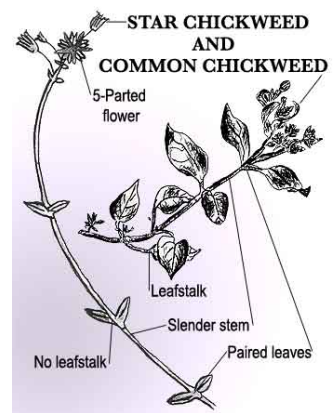
Most Frequent Question

Weeds seemed to be foremost on caller's minds during this time period. Weeds in turf, gardens, turf-about-to-become-garden - you name it, and the weeds were there. I looked for a pithy comment or quote about weeds but, alas, there were too many.

Creeping Charlie (*Glechoma hederacea*) and Chickweed (*Stellaria media*) have been frequent guests in local yards and gardens. I use the word "guest" loosely. Think of both these pesky plants as the kind of guests that stay too long, use up all the bath towels and paw through your medicine cabinet out of sheer curiosity and cussedness. Then after they leave, you find the broken pieces of your favorite tea cup stuffed under the sofa cushions.



Creeping Charlie



Chickweed

Creeping Charlie

This weed is really, really annoying. It goes EVERYWHERE. I am convinced that if your ancient beagle slept in one place on the lawn too long ... whoosh! There goes good old Spot. (No, I don't know that it's happened, I'm just sayin'.)

Creeping Charlie can be treated with chemicals, though results are mixed. If you use a commercial product, look for something containing triclopyr. A more organic treatment is Borax in a solution sprayed on the plants. Charlie has become pretty resistant, so hand-pulling might be the best bet. Putting a hex on the plant may work. Moving to another house and leaving it behind is an option. Best to leave in the middle of the night, however, or a piece will hook your shoelace and join you at your new digs.

Chickweed

Chickweed is mostly found on lawns. It has a very

shallow root system which runs along the ground and is deceptively easy to pull, only to return with a vengeance, because, of course, you've left most of the plant behind to reproduce. Chickweed has tiny white flowers. They look pretty until you learn how they'll take over your life.

Under the heading of If-You-Can't-Beat-Them-Join-Them, it is said that chickweed is edible. Apparently, you can "chop common and star chickweed and add them, raw, to salads or cook them like spinach," according to Steve Brill's book on foraging.

So if you can't eradicate those little pests, take 'em to a dinner from which they won't return. And let me know how that goes for you.

Did You Really Ask Me That?

Working the hotline presents one dilemma after another ... can we say what we really feel like saying sometimes? This past month included my personal favorite question of the year so far:

Master Gardener (MG): "Hello, Master Gardener Hotline, may I help you?"

Caller (C): "I sure hope so. What should I do about the Burning Bush in my yard?"

MG: "Put it out."

Okay, so we can't really say that kind of thing, but admit it, you've been tempted.

Callers this month were concerned about leaf spot, not only on Burning Bush (*Euonymus alata*), but also flowering crab, hickory trees, dogwood and a wide variety of other bushes and plants. Leaf spot looks like this:



Sometimes it is caused by fungi and sometimes by bacteria. Good plant care is crucial to prevention of this disease. Treatment depends on variety and timing. We recommend people bring a sample into the MSU Extension office to diagnose it accurately and prescribe treatment.

The Time-For-a-Lawyer Question

We now join this program already in progress:

Caller, Male Voice (C-Male): "So I want to know where the best place for a vegetable garden is."

Master Gardener (MG): "Well, sir, it really depends on a lot of factors. What areas are you choosing from?"

C-Male: "Well, I think it belongs in the back. That's where vegetables should be grown, doggone it."

(Muffled voices, tugging sounds)

MG: "The back might work fine, actually. How is the light, and the drainage?"

(Muffled voices, a thump as the phone hits something hard)

Caller, Female Voice (C-Female): "Hello? Hotline? I want to put in a vegetable garden."

MG (thinking fast, starting to get the picture): "Well, ma'am, that's great. How can I be helpful?"

C-Female: "**HE** wants it in the back where there is nothing but muck. I want to put it in the front yard with lots of sunshine and drainage and, oh, it will be beautiful."

MG (feeling her way cautiously): "Well, that sounds like it might work nicely."

(More sounds of struggle, male voice returns)

C-Male: "Did you just say that darn garden should go in the front yard?"

MG (thinking fast): "Well, you know, there are lots of ways to grow vegetables in among other plantings."

C-Male (loudly annoyed): "Oh yeah? Well, **WHAT DO YOU SUPPOSE THE NEIGHBORS WILL THINK ABOUT THAT?**"

(Click)

Call me pessimistic, but I'm thinking we might suggest mediation.

Container gardening makes homegrown veggies accessible

Amanda Woodward (MG 2010)

Towne Center Place on the corner of Michigan Avenue and Hamilton Street in downtown Ypsilanti is a busy place. This low income senior high rise is even busier now that the gardening season is underway.

Under the leadership of resident and long-time gardener Shirley Ramsey, the Towne Center Place

Garden Club is in full swing.

With help from Growing Hope and others, the garden club is growing fresh vegetables in numerous 4-by-4-foot beds, including several that are elevated for handicap access. And this year, residents who can't easily access the beds or just want the pleasure of growing things closer to home are growing vegetables in containers on their balconies.



An array of seeds are available to residents of Towne Center Place.

As a newly minted Master Gardener and a gerontological social worker, I am very

pleased to be working with the Towne Center Place gardeners. Although most of the really hard work of coordinating the residents and gathering pots and soil and seeds has been done by Shirley, I have enjoyed the time I have spent answering questions, carrying pots up to apartments and helping new gardeners plant their first seeds. I look forward to continuing this work through the summer and even after the growing season ends as we explore grants and other ways to make gardening increasingly accessible to the residents there.

Chihuly at Meijer Gardens

Monica Milla (MG 2004)

Frederik Meijer Gardens & Sculpture Park in Grand Rapids is a wonderful destination for any avid gardener. I'm a huge fan of glass artist Dale Chihuly and recently enjoyed visiting the gardens to see the special exhibit "Chihuly: A New Eden." Chihuly's mom was a gardener, and his lifelong affinity for glass houses has grown into a series of exhibitions in botanical settings.

To celebrate Meijer's 15th anniversary, the exhibit features many Chihuly pieces in 15 indoor and outdoor locations. The pieces are on loan, and were shipped to and assembled at Meijer to fit the unique landscape. "I think the sculpture park is fabulous," Chihuly said. "It's an honor to exhibit with so many great artists."

"Citron Green and Red Tower" is a colorful 16-foot piece that really stands out from a distance and is one of the first pieces you see when you enter the gardens. It looks yellow from a distance, but close up you'll suddenly discover the greens.



"Citron Green and Red Tower"



"Lime Chrystal Tower"

The exhibit celebrates the duality of art and nature. I like that the title "New Eden" reflects that the pieces have gone in new directions beyond the traditional Chihuly forms, both in materials and settings.

In other exhibits I've visited, all pieces were made of glass and each piece was set in natural surroundings, so the organic and inorganic melded and blended, with complementary or contrasting colors and forms. The plants and the art were one.

The Meijer collection showcases both these traditional pieces as well as some creations made of materials other than glass, such as polyvitro and neon, and pieces that stand on their own as centerpieces.

"Lime Crystal Tower" in the Lower Falls is made of polyvitro, a polymer plastic that is much lighter than glass. Chihuly developed the material to make it easier to create and handle very large pieces. The pieces are still blown and shaped in the same manner as glass pieces.



"Saffron Tower," far right, with "Mirage I & II," far left, and "Plantoir."



"Rose Crystal Tower"

"Rose Crystal Tower" in the Volunteer Tribute Garden is the second polyvitro tower at Meijer. Its pale pink color allows the sun to shine through the piece so it sparkles, and it matches the glass of the conservatory very well.

The exhibit also showcases several pieces made of neon, including "Tumbleweeds," which hangs from the conservatory ceiling, and a bright yellow "Saffron Tower," which is lit up at night and is probably visible from a great distance. It is shown here with sculptures in the permanent collection, "Mirage I & II" by Elisabeth Frink and "Plantoir" by Claes Oldenburg and Coosje van Bruggen.



Nijijima floats

Many Nijijima floats were installed in the Sculpture Park Waterfall, adding color and depth to the otherwise tranquil scene. Chihuly was inspired to create these pieces after seeing clear spherical glass floats used to mark underwater fishing lines in Nijijima, Japan. "I love to be around water," said Chihuly. "The connections between glass and water are so unbelievable and so visual."



"Blue Moon"

Another watery setting, the Groves and Hekman Pond, showcases many different kinds of Chihuly's pieces, including "Blue Moon" at one of the pond's edges. I think this piece looks more like an allium, and was sorely tempted to sneak it home for my own garden. Fortunately, it was much too large to do so!

Many pieces are on display indoors in the Lena Meijer Tropical Conservatory.

Cobalt blue glass is a personal favorite, and I loved how the sun lit up one of the pieces of the "Basket Forest." The glass is so thin in some areas that you can see through it.

Don't miss the additional Chihuly works indoors, which are on permanent display: "Gilded Champagne Gardens Chandelier" in the Grand Atrium and "Lena's Garden" on the ceiling of the cafe.

Meijer features Michigan's largest tropical conservatory with three indoor theme gardens, as well as several outdoor gardens, including the woodland, perennial and bulb, children's and farm gardens. The 3-acre sculpture park showcases over 180 permanent pieces.



"BasketFern"

"Chihuly: A New Eden" runs through Sept. 30. For more information, see <http://www.meijergardens.org>. For more photos of the garden, see <http://tinyurl.com/MeijerChihuly>.

TALES FROM THE HIVE

Richard Mendel (MG 2009)

This is a question and answer column dedicated to honey bees and in some cases, bees in general. I will answer any questions of general interest you have pertaining to bees and how they interface with agriculture, humans, animals and the environment. Please send your question to brescue@att.net. A number of questions that would be of interest to most persons will be selected and answered in the monthly newsletter. Some of the questions and answers may be short, so many can be published. If your question is of an urgent nature or safety issue concerning honey bees please call me direct at 734-660-8621.

Q: How is honey made? (Trevor S.)

A: This is the less complicated version: Bees take nectar, a sweet, sticky substance exuded by most flowers (or honeydew, exuded by some insects), and mix it with enzymes from glands in their mouths.

This can be simplified further by the following formula: Sucrose (nectar) + inverters (bee enzyme) = fructose + glucose = honey.

This mix is stored in hexagonal wax honeycombs until the water content is reduced to around 17 percent. When this level is reached, the cell is capped with a thin layer of wax to seal it until the bees need it. This capping indicates to the beekeeper that the honey can be harvested.

Capped honey can keep almost indefinitely. Perfectly edible honeycomb was found in the tombs of the Pharaohs, over three thousand years old. How's that for "Best Before Dates"?

Q: Why are some types of honey clear and runny and other types dark and thick? (Pamela A.)

A: The type of honey made by the bees is dependent on the types of foliage and flowers available to the bees.

Crops such as rape (a bright yellow flower sometimes seen in fields in the spring) produce large quantities of honey that sets very hard, so hard that sometimes even the bees cannot use it in the winter.

Garden flowers tend to give a clear liquid honey. The clearer honey is considered of higher grade.

Buckwheat, on the other hand, yields a very dark and strong-flavored honey.

If the beekeeper wants to produce honey from one source, such as clover or orange blossom, the beehive is put out of range from other sources. The timing of honey removal is also critical, since certain flowers have a specific window of time when they blossom and the nectar is available.

This can be difficult for the small hobbyist unless they are in an area where a specific plant is plentiful, such as black locust which yields a very clear and mild honey for a short time in the spring.

Typically, most local beekeepers will have a blend of the season's honey.

In the swamps of the Florida panhandle, a very sought-after honey called Tupelo is gathered by local beekeepers. It is extremely clear and mild, and the blossoms open only for a two-week time frame. There is a classic movie called "Ulee's Gold" that has this as a backdrop. In the fall, in our area, goldenrod honey is plentiful. It produces a honey that has a high pollen content and granulates quite readily.

In England, some beekeepers move their hives onto the moors in the fall to harvest only the nectar from wild heather. There, heather honey is thought to be the king of honeys and has a clear jelly consistency.

Q: What do I do when a bee swarm lands on my house or tree?

A: There have been a number of calls this spring (I stopped counting after nine) asking about the course of action when a swarm of bees have landed on a tree in someone's yard, landed somewhere on their house or have started to build a colony in the walls of their house or some other building.



Even though it seems like the end of the world when this happens, it is not a unique situation.

Swarming is a natural phenomenon of a honey bee colony. It occurs when a cluster of bees about the size of a football decides to leave the parent hive in search of a new home.

Not every colony swarms every year. Left to its own devices, the average colony would probably swarm once every two or three years. It is a natural part of the life cycle of a honey bee colony. This is the mysterious wonder of nature, not well understood, but functioning to perpetuate the species, to compensate for losses due to disease, starvation, pest infestation or environmental pressures.

The swarming season occurs during a more or less set time each year. In southern Michigan, for instance, the primary swarm season runs from around mid-May until the end of June. (This year, our first recorded swarm for the Ann Arbor area was the end of April.) About 80 percent of the swarms for any given year will emerge then.

There's also a secondary swarm season less well known to many beekeepers who express great surprise when they see a swarm then. The secondary season runs from approximately mid-August until mid-September. About 20 percent of all of swarming occurs then.

Swarms during the secondary season are far less likely to succeed in their new homes. Rarely are they able to establish themselves and build stores and population sufficient to last through its first winter. The parent colony may also have difficulties, though they at least have an established home and presumably food stores on hand.

A swarm may be captured or the bees may not find a suitable home. If it is the latter, they may start nest building on the swarm location.

Bees in a swarm are generally not aggressive, because they do not have a home to defend and they are gorged with honey. If they have not found a home and are depleted of food or if they start nest building, they could be defensive.

When you typically see a swarm they are usually in the "let's park here temporarily" mode. They are verifying that they are with a queen and are waiting for the scout bees to notify them that they have found a suitable new residence. Hopefully their new home is not in the walls of your house, garage or any outbuildings.

Typically a swarm will be gone in a couple of hours. If a swarm is in the same location for more than a few days, the bees are having a difficult time finding a new home.

There is no need to panic unless they are sitting on



Bee swarm

your front door and you need to use it. Call a beekeeper you know or call me to come and remove the bees and put them in a proper home. I have already rescued eight swarms this year, and four of them are residing at Mattheai Botanical Gardens.

You need to act if you notice a swarm going into the same building that they landed on through a crack or any small hole. Unfortunately, that means they have found a cavity that is suitable as a new home.

Again there is no need for panic, because it is not a case of "The Attack of the Killer Bees." Bees usually can be safely removed from buildings by a number of methods employed by beekeepers. It isn't easy and takes awhile. There are times when - I hate to say it - the only choice is killing the bees.

Feral bees are making a comeback, and I, along with other beekeepers, am trying to help by rescuing and capturing swarms that we hope are feral. We have lovingly called these bees "Michigan Mongrels" because of their diverse genetic background. They are important to us because they have survived all the stresses that the bee population has been subjected to lately. Please help us rescue our "Michigan Mongrels".

Master Gardening Clothes Available for Purchase

You now can order items from a line of Master Gardener clothing, including T-shirts, sweatshirts, denim shirts, polo shirts, fleece vests and hoodies – both pullover and zip front. The clothing is offered in a variety of colors. Payment will need to be made at the time of the order. Prices range from \$9.50 to around \$35. Orders will be placed on a monthly basis. If you have questions, please contact Cindy at 734-222-3948.



Master Gardener Tote Bags

Master Gardener canvas tote bags are for sale at a cost of \$15 each. The bag has the Master Gardener logo and "Master Gardener Volunteer" printed on one side. It has a zipper closure across the top and is large enough to hold the Master Gardener manual. There is a bag on display at the MSU Office for viewing. Stop by the MSU office to purchase yours.



Junior Master Gardeners 2010

Carol J Figarra (MG 2007)



The classroom game of “Good Bug/Bad Bug,” above, helps the student learn about the impact insects have on a garden.



Junior Master Gardeners then scoured their garden area for both beneficial and destructive insects.



Remembering The Good Times

Dalton Webster (MG 2010)

Wanda and I are newbies to the Master Gardening group of folks who are aficionados of Mother Earth and what grows from it. So when volunteer opportunities were shared during our last class and writing for the Master Gardener Newsletter was list as a choice, I once again became eager to do some writing. I received some guidelines and since I am a non-conformist, I'm going for it. Wanda was excited as well and found a beautiful poem which follows my article.

Wanda and I have been gardening most of our lives - mine more than hers, as my family always had a garden, as well as fruit trees and berry bushes, until I went to the Nam. After returning home, I purchased a house in the country where I got back into the soil with the same life-enhancing foods that we grew during my childhood.

Reminiscing is what I would like to share in this newsletter article. We all do it with fondness most of the time. To me strawberries were sweeter, apples had a crunch and peaches had real juice. At times a smaller size meant better flavor, and while color and size didn't matter to me, flavor did.

For an example, back in the 50s, while hunting pheasants with my dad, we walked the back of the New York Central Railroad east of Ypsilanti in an area known as Willow Run. There was an area between Michigan Avenue and Willow Run Airport that had very old apple trees, some in open fields, some in the back of Wiard's Surplus (the junkyard, to us runners). The apples were never big or healthy but had tartness with juice I won't ever forget. This area was the original Wiard's Orchard created in the 1800s, according to the "Story of Ypsilanti."

In the 60s, when I hunted alone, I knew what trees had the best and most apples. I would fill the pockets of my hunting coat with them and that was my food for the day. I never packed a lunch, because I knew those wonderful fruits were waiting for me. I also found patches of black and red raspberries, which might hold a pheasant in the fall or a rabbit in the winter, but one thing for sure, I could pick berries the next season. Asparagus stalks - life long gone - assured me of the bounty that would come in the spring.

During April and May, I picked lilacs and magnolia branches for my mom from the Wiard's pond. In the summer, I would pick wild flowers for her and now for Wanda, too. In fact, we picked my mom a bouquet of wild flowers just recently. She's 90 now and still knows that there is something so deeply gratifying to me when I study the earth and what grows where. The flowers have a subtle hue to them that brings peace. Fruits and vegetables that are not tampered with have the true essence of flavor.

I am working with heirloom tomatoes and peppers this year, even though it was not recommended in class. Oh, what price for liberty? Now that Wanda and I have

taken the Master Gardener class, we see the tree and plant world entirely differently. We see the creation, and personally know the creator.

Till next time.
Dalton and Wanda



How to Plant a Garden

Plant three rows of peas
Peace of mind
Peace of heart
Peace of soul

Plant four rows of squash
Squash gossip
Squash indifference
Squash grumbling
Squash selfishness

Plant four rows of lettuce
Lettuce be faithful
Lettuce be kind
Lettuce be obedient
Lettuce really love one another

No garden should be without turnips
Turnip for meetings
Turnip for service
Turnip to help one another

Water freely with patience and cultivate with love. Your garden will bear much fruit and you will reap what you sow. To complete your garden, you must have thyme.

Thyme for reflection
Thyme for study
Thyme for prayer

Author Unknown



Master Gardener Alumni Association of Washtenaw County News

The Master Gardener Alumni Association of Washtenaw County meetings are on summer recess. The kick-off meeting for the 2010-2011 year will be held at 7 p.m. on September 21, 2010, in the basement conference room of the County building at 705 N. Zeeb Road.

At the annual potluck/business meeting on April 20, we received reports from previous community gardening grant recipients, announced this year's grant recipients, held officer elections and discussed various other business issues.

Elections were held for president and secretary to two-year terms on the MGAAWC Board of Directors. Judy Parsons was elected our new president. Deb Myers was re-elected as secretary. We thanked outgoing president Kathie Mahn for her years of service to the board. Continuing on the board are Vice-President Bob Devereaux, Treasurer Carol Barnhart, Membership Chair Pat Belluci and Publicity Chair Susan Horvath. Daniella Williams joins the board as our new hospitality chair. Advisors are Bob Bricault and Cindy Fischer.

The MGAAWC Board uses a portion of membership dues to support nonprofit horticultural education or horticultural therapy projects within Washtenaw County. For 2010, a total of \$1000 was awarded to six organizations:

- Dexter Garden Club's Green Thumb Growers at Generations Together, Dexter.
- New West Willow Neighborhood Association's Summer Garden Program for youth, Ypsilanti.
- St Joseph Community Giving Garden, Dexter.
- St Paul UCC Community Garden "Feeding the Flock," Saline.
- The Salvation Army of Washtenaw County's "Grow & Give" Community Gardens, Ann Arbor.
- Silver Maples of Chelsea's Salsa Garden for Seniors, Chelsea.



"So Easy to Preserve"



Have you ever had an abundance of fresh produce from your garden and wished you had the skills to preserve it for later use?

The University of Georgia Cooperative Extension is offering the fifth edition of its popular book "So Easy to Preserve." This 375-page book contains the latest U.S. Department of Agriculture recommendations for safe food preservation and has more than 185 tested recipes, along with step-by-step instructions and in-depth information for both new and experienced food preservers. Chapters include Preserving Food, Canning, Pickled Products, Jellied Fruit Products, Freezing and Drying.

To obtain your own personal copy for only \$18, contact Cindy Fischer at 734-222-3948 or email her at fischerce@ewashtenaw.org.

July Calendar

Hidden Lake Gardens

Arboretum and Gardens - M-50, Tipton 517-431-2060

<http://hiddenlakegardens.msu.edu/>

Call for class fees and to register

Friend or Foe - Plant & Insect Identification Walk

Wednesday, July 14

6 - 8 pm

Architectural Armatures for Floral Designs

Tuesday, July 20

6 pm - 8 pm

Thymely Tips and Sage Advice - Preserving the Herbal Harvest Workshop

Saturday, July 31

10 am - 12 pm

Matthaei Botanical Gardens & Nichols Arboretum

1800 Dixboro Road, Ann Arbor 734-647-7600

<http://www.lsa.umich.edu/mbg/>

Call for classes and to register

Recycling with Mushrooms

Saturday, July 31

1:30 - 3:30 pm

Walking to Wildflowers

Wednesday, August 18

4:30 - 6 pm

Washtenaw County Parks Nature Programs

734- 971-6337

<http://parks.ewashtenaw.org> see calendar of events

Visit the web site for more info on classes

Hike in Fleming Creek - Parker Mill

Saturday, July 10

1 - 3 pm

Beginning to Learn the Sedges - Independence Lake

Sunday, July 25

2 - 4 pm

Summer Woods Walk at County Farm Park

Saturday, July 31

2 - 4 pm

MSUE Washtenaw County - FACEBOOK Page

Unusual red patches on birch leaves came into the MSU Extension Horticulture lab last week and the picture below with the same type of red patches was sent to us from Hillsdale County Extension for diagnosis.

These red patches are a Velvet Gall which form as a reaction to the feeding of a tiny creature called an Eriophyid mite. Is this damage creating a health



problem for this tree? The foliage usually continues to function through most of the season so it is more of a cosmetic problem and control is not necessary.

To learn more about this mite and the colorful gall that forms in reaction to its feeding visit the **MSUE Washtenaw County** Facebook page.

More information can also be found at:

<http://www.entomology.umn.edu/cues/>

[Web/167MapleVelvetgallMites.pdf](http://www.entomology.umn.edu/cues/Web/167MapleVelvetgallMites.pdf)

Dial A Garden July Topics

Phone 734-971-1129 to listen to current topics

- ◆ Summer care & renovation of strawberries
- ◆ Poison ivy control
- ◆ Ticks
- ◆ Managing grubs in turf
- ◆ Rose disease & pest information
- ◆ Mulching veggies and flowers
- ◆ Mid-summer care of vegetables
- ◆ Tomato problems
- ◆ Controlling mosquitoes & West Nile Virus

6960

Michigan State University
Washtenaw County MSU Extension
705 N. Zeeb Rd.
P.O. Box 8645
Ann Arbor, MI 48107-8645

**TIME SENSITIVE MATERIAL ENCLOSED
PLEASE DELIVER PROMPTLY**



Office Hours: 8 a.m. — 6 p.m., Monday—Thursday, CLOSED Friday

Washtenaw County MSU Extension.....	734-997-1678
Fax.....	734-222-3990
Bob Bricault, Horticulture Agent.....	734-222-3826
Cindy Fischer, Master Gardener Coordinator	734-222-3948
Garden Hotline.....	734-997-1819
E-mail:.....	msuextension@ewashtenaw.org
County website:.....	www.eWashtenaw.org
State website:.....	web1.msue.msu.edu/mastergardener

Robert J. Bricault, Jr.

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