



The Washtenaw Gardener

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Washtenaw County Master Gardener Newsletter

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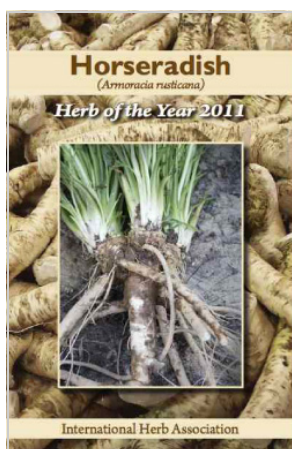
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Horseradish: Herb of the Year

Madoelyn Kaminski, MG 2011



Horseradish is the subject of a book by the International Herb Society.

Horseradish, a pungent root, has been named Herb of the Year by the International Herb Society.

Horseradish, *Armoracia rusticana*, is in the Brassicaceae family, like broccoli and mustard, and it contains a mustard oil, which irritates eyes and sinuses.

The root has been known since 1500 B.C. It has been used as a condiment with meat and fish, as a bitter herb during Passover and medically in the past as a poultice similar to a mustard plaster.

It is high in vitamin C and has antimicrobial properties when used to preserve meat.

Spring is the best time to plant horseradish, which is hardy to zone 5. Harvest it after the autumn frost kills the leaves. The side shoots can be saved to plant next season.

Once you have horseradish, you have it forever, since any part of the root left in the ground will produce a plant. I have even found horseradish growing in my compost pile. But keep in mind that old roots only become woody.

To prepare horseradish, clean and scrape the root, then grate.

Remember that the oils can be irritating to your eyes and sinuses, so use good ventilation when preparing it.

The grated root is usually mixed with vinegar and salt. You also can mix this with ketchup for a seafood sauce. My mother-in-law mixed horseradish with beets, vinegar, salt and sour cream. (See recipe on page 6.) This mixture will last about 2 months if placed in an airtight glass container and refrigerated.

Over time, refrigerated horseradish and horseradish mixes become bitter and should be discarded if discolored. Ungrated root can be stored in the refrigerator for later use. Grated horseradish can also be frozen.

The International Herb Society has named its herb of the year annually since 1995. For more information about horseradish or the Herb of the Year, check the herb society's Web site at <http://www.iherb.org/hoy.htm>.

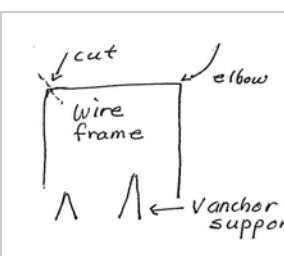


Horseradish root has oils that can irritate eyes and sinuses.

Recycle Wire Yard Sign Supports in Your Garden

The Recycled Gardener/97

Gardeners are recyclers in every way. We know there are so many items just tossed away that would make great helpers in the garden, so we find a spot to stash items that will soon come in handy. It doesn't take long to find yourself with hundreds of items you believe would have good use, for example, those wire frames that hold political signs or other yard signs. They can be recycled into many marvelous garden helpers, such as plant supports, peony cages and mini hoop houses for starting beds.



All you need are the heavy steel wire sign frames, bolt cutters, wire twists from baggies, dry cleaner bags and a pair of gloves to protect your hands. A can of spray paint might add a little color to the project. Some signs have longer and wider frames than others. Depending on how you decide to use the frames, collect several of the same size and

store unused frames for future use.

Peony cages

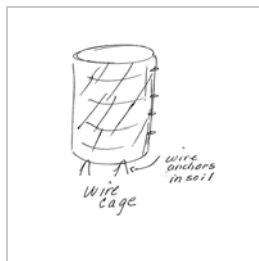
For a peony support, select four wire frames of the same size. Keep in mind, large peonies require large frames. Position the wire frames in a square around the base of the plant, being careful not to damage the root clump, and push each frame into the soil around the plant. Overlap the downward rods to secure the frame. Wire twists help attach the frames together.

Frame wire cage anchors

Wire pieces from the frames can be used to anchor the base of wire cages, which are made by rolling chicken wire, hardware cloth or any old fencing to form a circular tube cage.

First, select suitably sized wire frames. Then, use bolt cutters to cut the frame at an elbow joint to make two pieces. Bend the section that contains the elbow into a strong V-shaped clip.

Push the V-shaped clip through the base of the wire cage and into the soil. Use several of these to secure the cage. You can bend the remaining piece of wire into a V and use it to secure a shorter woven wire cage.



Easy mini hoop houses

First, select several wire frames of the same size and line them up along opposite sides of a garden bed that you've planted with seeds or transplants. Open a dry cleaning bag by cutting lengthwise along the side seams. For strength, put two bags on top of each other. (If dry cleaning bags are not available, you can use plastic drop cloths.) Secure one end of a bag by pushing the ends of a wire frame through the plastic and into the ground. Stretch the plastic bag over the frame and secure it to the facing wire frame on the other side with wire twists. (You can also use clothes pins or paper clips.) If the bag is too short, you can attach another – using twists - to stretch across the bed. Use wire twists to secure the plastic to the center of the frames and at the base of the far side. Water the bed well before completing the plastic frame cover. When the cover is in place, water the plants from the sides or ends of the frame. Once the plants are thriving, remove the plastic cover.

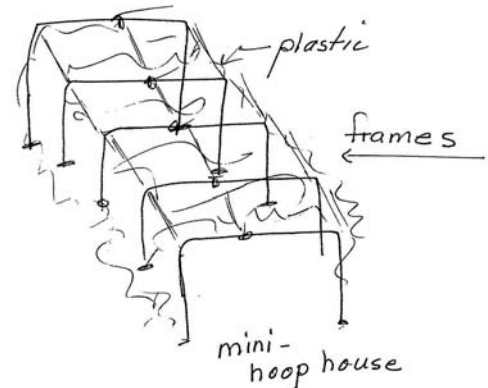
If you are using transplants, try placing several sheets of newspaper on top of the soil and place the small plants in holes punched through the paper. Water well to hold the newspapers in place. The newspapers will help retain moisture in the soil and hold down weed growth.

Finally, the paper will break down to enhance the soil.

(Note: Most newspapers are printed with soy ink. Do not use the colored sections.)

If you have questions, please

contact me at sderoo3360@aol.com.



Look for more recycle ideas in the next issue.



New Season, New Sales at Matthaei Botanical Gardens

In a break from tradition, Matthaei Botanical Gardens is changing its annual weekend-long plant sale into smaller sales over multiple weekends this spring. The following article is an explanation of the change from Matthaei.

The spring plant sale and fundraiser at Matthaei Botanical Gardens is getting a new look this year.

Instead of the large, one-weekend sale of previous seasons, we're offering smaller-scale sales nearly every weekend in May and into early June.

The sales will feature unique, hard-to-find plants that we grow on our properties: vivid and vigorous New World annuals; herbs and vegetables grown by Cultivating Community, a student volunteer group on campus; hanging baskets and exciting container plantings grown on-site by volunteers and staff; several of the varieties of heirloom peonies found in the Peony Garden in Nichols Arboretum; and Herbfest, a sale of herb-related items and used books sponsored by the Herb Study Group.



Changing the tradition of the plant sale was a difficult decision for everyone at the arb and the gardens. The traditional, large, weekend-long sale came during the busiest time of the year, when we're growing and maintaining our outdoor spaces. It was also becoming increasingly hard to compete with nurseries and big box stores that can buy and sell perennials and woody plants on a large scale at a volume discount.

The good news is that the sales give visitors multiple opportunities to return to the botanical gardens, not just to shop, but to see everything that's happening during the busiest and arguably most beautiful time of year.

A key part of the plant sale is our team of dedicated volunteers. We'll be recruiting volunteers for the sales and events this spring and for all of our events in 2011. And this summer is shaping up to be one of our busiest ever.

Given the tradition and the fun of the spring plant sale, implementing these changes was a difficult step to take - perhaps one of our most difficult - but ultimately one we couldn't avoid.

We look forward to seeing you this spring! In the meantime, please visit our website - www.mbgna.umich.edu - or call if you have any questions: 734-647-7600.

Matthaei Botanical Gardens and Nichols Arboretum 2011 Spring Plant Sales Calendar

Mother's Day Sale, May 7-8, at Matthaei Botanical Gardens

Out-of-the-ordinary terrace pots and hanging baskets - perfect for mom - grown and designed by volunteers onsite.

Gateway Annuals Sale, May 14-15, at Matthaei

Create your own spectacular garden accented with the same annuals grown in the Gateway Garden at Matthaei.

Kitchen Favorites and Herbfest, May 21-22, at Matthaei

A fundraiser for Cultivating Community, featuring heirloom vegetables and herbs. May 21 is the date for Herbfest, a sale of herb-related items, used books and refreshments held as a fundraiser for and sponsored by the Herb Study Group.

Peonies Galore and Peony Festival, early June, in Nichols Arboretum

A special sale of some of the beautiful varieties of heirloom peonies that grow in the Peony Garden in Nichols Arboretum. And don't miss the Peony Garden in the arb - the largest collection of antique and heirloom peonies in North America.

We won't have perennials, trees or shrubs. Visit local nurseries and farmers markets for the highest quality, most eco-friendly perennials, trees and shrubs. For native plants, our native plant vendor, the Native Plant Nursery, is available every week at the Ann Arbor Farmer's Market.



"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.

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

Project Grow Plans Spring Events



Spring brings lots of activities for those who want to do more or learn more about gardening.

If you're interested in starting a vegetable garden but don't have the room at home, the community garden nonprofit group Project Grow is now accepting applications for garden plots at 18 sites in and around Ann Arbor.

Returning gardeners can claim their previous year's plot by registering and paying by March

15. After that date, new gardeners will be assigned to any plot not spoken for.

If you are new to Project Grow and hope to get a plot for 2011, get your application in as soon as possible. The plots are assigned on a first-come-first-serve basis, and most gardens quickly fill up.

Here is a list of Saturday classes and events offered by the group this spring. Classes are free, though donations are accepted. For more information, contact Project Grow at 734-996-3169 or email the group at info@projectgrowgardens.org. You can also check the Web site at www.projectgrowgardens.org.

The Cutting Garden

- ◆ March 5, 10 a.m. - noon
- ◆ Leslie Science and Nature Center's Leslie House, 1831 Traver Road, Ann Arbor.
- ◆ In addition to organic vegetables, you can also plant some cut flowers in your Project Grow plot or backyard. By including bulbs and perennials, southeast Michigan's cut flower season lasts at least six months, from mid-April to mid-October. This class will explain not only which varieties to grow, but also cover when and how to harvest and condition them for maximum vase life. Project Grow Instructor: Kirk Jones, owner of [Good Scents Gardens](#).

Heirloom Vegetables

- ◆ March 12, 10 a.m. - noon
- ◆ Leslie Science and Nature Center's Leslie House, 1831 Traver Road, Ann Arbor
- ◆ Learn to save heirloom plant varieties for future generations while enjoying them today. There are a multitude of heirloom vegetable varieties that survive today thanks to home gardeners like you. Discover the importance of seed saving and key seed saving techniques. Find out how to create and maintain your own heirloom vegetable varieties. Project Grow Instructor: Royer Held.

Extraordinary Tomatoes and Peppers

- ◆ March 26, 10 a.m. - noon
- ◆ Leslie Science and Nature Center's Leslie House, 1831 Traver Road, Ann Arbor
- ◆ Find the secrets to selecting, starting and growing exceptionally delicious tomatoes and hot peppers using organic cultivation practices. Come learn about the best cultivars to grow and get tips to ensure a bountiful harvest. Project Grow Instructor: Royer Held.



Potato Seeds, Seed Potatoes and Sweet Potato Slips

- ◆ April 9, 10 a.m. - noon
- ◆ Leslie Science and Nature Center's Leslie House, 1831 Traver Road, Ann Arbor
- ◆ Growing unusual potato varieties is easy and fun and they taste better than store-bought too! Learn about the history and characteristics of different potato varieties and how to raise them from seed or tubers.

Take the "Potato Pledge" and receive a free 2-pound bag of seed potatoes to get you started! Project Grow Instructor: Royer Held.

Project Grow New Gardener Orientation

- ◆ April 23, 11:30 a.m. - 2:30 p.m.
- ◆ Leslie Science Center's Nature House, 1831 Traver Road, Ann Arbor

Welcome new Project Grow gardeners! Opening day is just around the corner! Come for lunch and enjoy a free introduction to organic gardening class taught by gardening expert, Royer Held. Meet your site coordinator and your fellow gardeners. Learn all you'll need to know to enjoy being a member of Project Grow to its fullest.

Project Grow Plant Sale

- ◆ May 21 and 28, 8 a.m. - 2 p.m.
- ◆ Peoples Food Co-Op, 216 N. 4th Ave., Ann Arbor
- ◆ At our annual fund-raising plant sale, we offer more than 50 varieties of heirloom tomatoes, peppers and basil. They're grown organically, from seed by us. Check out our website www.projectgrowgardens.org for a complete listing of varieties.



Volunteers Wanted for School Gardens

Chana Hawkins
4-H Youth Development

We are looking for Master Gardener assistance with the education, design and building of learning gardens at two Willow Run schools.

The gardens are part of a partnership with Washtenaw 4-H for science School Enrichment during the school day at one location and as part of an afterschool program at the other.

We hope to gather additional support and partners from our neighbors immediately next to the school property to increase their garden stewardship and to assist with garden summer maintenance. At present, both schools are planning food-based gardens.

We need volunteers in several areas, including:

- ◆ Educating a small volunteer group of adults, as well as sixth and seventh grade students, on gardening knowledge and skills.
- ◆ Education on proper care and maintenance of gardens at both sites.
- ◆ Assistance with plants that deter animals and insects, as well as choosing the best crops to plant.
- ◆ Helping develop garden layout for limited space.

One school site will involve students in kindergarten to seventh grade, who will meet on Fridays from about 12:30 - 3:15 p.m. during Friday Explorations, when the primary focus is on science, math and related careers. Three classes at the school are 4-H age eligible (ages 5 to 13), as well as a preschool classroom.

At that site, the current sixth and seventh grade teacher will coordinate the class, developing students as leaders. The general goal is to provide new opportunities and experiences.

This will be the second year for this garden, which includes two 5-by-3-foot above-ground Salad Tables. The first year garden included pickling cucumbers, tomatoes and cabbage, along with peppers, lettuce and herbs transplanted from in-class work.

At the second school, students from kindergarten to fifth grade met Tuesdays from 3:30 to 4:30 p.m., but overall the program meets Monday through Thursday as an afterschool group. Four classes - first through fourth grade - will participate.

Liaison staff are affiliated with the afterschool program, and there are two teachers interested in this project. Additional volunteers include four adults connected to the afterschool program. A training date will be set to explain their role in the garden project.

The general goal is to provide exposure to the land and gardening, as well as to connect students to their environment.

There is no garden at this school, but the school is looking to start one this year, if soil testing permits it.

For more information, contact me at 734-222-3936 or hawki125@msu.edu.



4-H Junior Master Gardener Program



Washtenaw County MSU Extension is again hosting the Junior Master Gardener Program for youth ages 9 to 11.

In this lively hands-on program, participants explore various gardening topics and plant a large garden.

Classes are scheduled to run from 6:30 to 8:30 p.m. on six Tuesdays from the beginning of May at the University of Michigan Matthaei Botanical Gardens in Ann Arbor. Garden maintenance and community volunteer activities continue through the summer, including a summer harvest Salad Party in June and a Fall Harvest Party in September.

Cost for the program is \$40 per youth participant, which includes a personal copy of the Junior Master Gardener Reference book and materials for all class projects along with a T-shirt.

Applications and an information flyer will be available soon at the Washtenaw County MSU Extension Office, 705 N. Zeeb Road, or you may download one soon from <http://extension.ewashtenaw.org> by clicking on "4-H Youth Development" then "4-H Junior Master Gardener."

All applications with payment must be received by 5 p.m. Monday, April 25, 2011. Please send inquiries to fischer@ewashtenaw.org or call (734) 222-3948 for more information.

Master Gardener volunteers are needed to assist with this program. If you are interested, you should also contact Cindy Fischer at the above email address.

Master Gardener Alumni Association of Washtenaw County News

The Master Gardener Alumni Association of Washtenaw County meetings are held on the third Tuesday of the month, September through May, starting at 7 p.m. in the basement conference room of the county building at 705 N. Zeeb Road. Annual dues are \$20 and may be paid at any meeting or mailed to the MGAAWC treasurer. Coming meetings include:

March 15, 7 p.m. – Jesse Raudenbush, a Master Gardener from 2010. Join us as Jesse discusses "Vermiculture." He is the owner of Starr Valley Farmers of Ann Arbor.

April 19, 6:30 p.m. – Annual potluck, business meeting and officer elections. Please come to the annual business meeting and potluck. We MGs are good cooks, and the food is excellent. Come also to hear how last year's community grant recipient projects turned out.

We also will elect our vice president and treasurer to two-year terms. Bob Devereaux and Carol Barnhart have agreed to run again. If you are interested in running for one of these offices or want to nominate someone, please contact Bob Bricault or Cindy Fischer.

**MASTER GARDENER ALUMNI ASSOCIATION
PROPOSED BY-LAWS CHANGES**

By Judy Parsons, President

After reviewing the By-Laws that became effective April 15, 2003, the Board of Directors felt there appeared to be SECTIONS of the By-Laws that could be clarified and/or updated to reflect current circumstances. The Board formed a three-person Ad hoc committee (Kathie Mahn, former President, Mary Duff Silverman, Member, and Judy Parsons, current President) to review the By-Laws and conduct research to determine the best method to make those changes. The Board approved the Ad hoc committee's recommendations and, in addition, decided to clarify ARTICLE V, SECTION 3 of the By-Laws as well.

Please take time to review the following clarifications or changes to current By-Laws and be prepared to vote on these proposed changes at the April, 2011 annual business meeting as required by ARTICLE X – GOVERNANCE, SECTION 2 of said By-Laws. I have first presented the original ARTICLE and SECTION of each By-Law, then a brief rationale for the clarification and/or revision and then the exact wording for each proposed clarification and/or revision.

CLARIFICATION AND/OR REVISION NUMBER 1:

As stated in April 15, 2003 By-Laws:

ARTICLE V-OFFICERS

SECTION 3. Any full member of the Chapter may run for an elected office. Election of officers shall take place at the April meeting. New officers' term shall begin in May.

Proposed By-Law Change: The board felt SECTION 3 could more clearly state that the election of the officers is staggered in order to maintain historical consistency. As a result the following is the proposed By-Law change to SECTION 3 of ARTICLE V – OFFICERS:

ARTICLE V - OFFICERS

SECTION 3. Any full member of the Chapter may run for an elected office. Election of officers shall take place annually at the April meeting. The election of President/Secretary officers alternates with that of Vice-President/Treasurer, thereby providing for continuity of Board membership from year to year. New officers' term shall begin in May.

CLARIFICATION AND/OR REVISION NUMBER 2:

As stated in April 15, 2003 By-Laws:

ARTICLE VI-DUTIES OF THE OFFICERS

SECTION 3. Vice-President - In the absence of the President, the Vice-President shall assume the duties of said office. The Vice President shall chair the program committee and oversee all standing committees.

Proposed By-Law Change: The Ad hoc committee's research determined the Chair of each Standing Committee has reported directly to the Board and not to the Vice President. Therefore, the board felt SECTION 3 should reflect the actual practice. The following is the proposed By-Law change to SECTION 3 of ARTICLE VI – DUTIES OF THE OFFICERS:

Continued on page 7

ARTICLE VI-DUTIES OF THE OFFICERS

SECTION 3. Vice-President - In the absence of the President, the Vice-President shall assume the duties of said office. The Vice President shall chair the program committee.

CLARIFICATION AND/OR REVISION NUMBER 3:

As stated in April 15, 2003 By-Laws:

ARTICLE VII - BOARD OF DIRECTORS

SECTION 1. The Board of Directors shall be composed of the Chapter officers and committee chairs. They shall be responsible for maintaining a simple and open standard of accountability. The Board of Directors shall:

Meet prior to general membership meetings as needed.

Prepare the agenda for general membership meetings.

Approve financial transactions without full membership approval up to and including \$1000.

Maintain a budget for the general membership.

Be responsible for an annual review of the Chapter's financial records.

Create committees as needed and appoint the committee chairs.

Proposed By-Law Change: Although SECTION 1 does state it shall be composed of the Chapter officers and committee chairs the board felt the differences between a Standing Committee and an Ad hoc committee should be clarified. Also, term limits for standing committee chairs should be determined and clearly stated. As a result the following is the proposed By-Law change to SECTION 1 of ARTICLE VII – BOARD OF DIRECTORS:

ARTICLE VII- BOARD OF DIRECTORS

SECTION 1. The Board of Directors shall be composed of the Chapter officers and committee chairs. They shall be responsible for maintaining a simple and open standard of accountability. The Board of Directors shall:

Meet prior to general membership meetings as needed.

Prepare the agenda for general membership meetings.

Approve financial transactions without full membership approval up to and including \$1000.

Maintain a budget for the general membership.

Be responsible for an annual review of the Chapter's financial records.

Create standing and ad hoc committees as needed and appoint the committee chairs. The committee chairs (both Standing and Ad Hoc) report directly to the Board of Directors.

Standing Committee – (may include but not limited to Membership, Hospitality and Publicity)

The chair of each standing committee will have the ability to vote on matters presented at the Board of Director's meetings. The tenure of the chair of each standing committee is one year with a maximum total of three (3) consecutive terms.

Ad hoc Committee – the chair of each Ad hoc committee does not have the ability to vote on matters presented at the Board of Director's meetings. Since an Ad hoc committee is temporary in nature placing a limitation on the tenure of the chair of such a committee is not applicable.

Master Gardener Recipes

Herbal Tea

Madolyn Kaminski, MG 2001

Pour 1 cup of almost boiling water over 1 teaspoon dried herb or 1 tablespoon fresh herb. Cover and allow herb to steep 3 to 10 minutes.

Basil - Increases alertness, helps relieve motion sickness and morning sickness.

Bee Balm (*Monarda didyma*) - Minty flavor, induces sleep, may relieve headaches and nausea.

Chamomile – Aroma is fruity, relaxing, aids digestion and nausea.

Dill – Mild tranquilizer, eases colic pains.

Ginger – Pungent aroma, stimulates digestion and eases nausea.

Hops – Bitter, a calming sedative effect.

Lavender – Sweet aroma and flavor, decreases fatigue.

Lemon Balm – Lemony, decreases stress and soothes nerves.

Lemon Grass – Lemony, mild diuretic.

Lemon Verbena – Lemony, mild sedative.

Linden – Mild and sweet, soothes nerves, relieves indigestion. (My Turkish friends also use linden tea for colds.)

Mint – Aids in digestion, decrease nausea and flatulence, sweetens breath.

Parsley – Natural diuretic, rich in vitamins A and C.

Rosemary – Aromatic, aids nervous headaches.

Sage - Pungent, aids digestion, helps fight colds and sore throats.

Thyme – Spicy, helps relieve tension, sore throat and headaches.

Herbs that mix well with other herbs are mint, chamomile, linden and lemon verbena.

This information is for education only. It is not intended to be a substitute for qualified medical advice. It is not to advocate self-diagnosis or self-medication. Be aware that any plant substance, whether used as food or medicine, externally or internally, may cause an allergic reaction in some people.



Sri Wasano's Infamous Indonesian Rice Salad (from Mollie Katzen)

Submitted by Karen Moore, MG 2001

Combine 2 cups of brown rice and 3 cups of water in a saucepan. Bring to a boil, lower heat, cover and simmer until tender, 35 to 45 minutes.

While the rice cooks, combine in a large bowl the following:

- 1/3 cup peanut oil
- 3 tablespoons Chinese sesame oil
- 1/2 cup orange juice
- 1 to 2 medium cloves garlic, minced
- 1 teaspoon salt
- 2 tablespoon soy sauce
- 1/2 teaspoon crushed red pepper (or to taste)
- 2 tablespoons rice or cider vinegar
- 1 cup chopped fresh pineapple (or canned in juice)



Add the hot rice directly to the bowl of dressing. Mix well. When it has cooled to room temp, cover tightly and refrigerate until cold.

Shortly before serving, stir in

- 3 scallions, finely minced (both whites and greens)
- 1 stalk celery, finely minced
- 1 medium-sized red or green bell pepper, thinly sliced
- 1 8-ounce can water chestnuts, drained and thinly sliced
- 1/2 pound fresh bean sprouts
- 1/2 cup (packed) raisins or currants
- 1 cup coarsely chopped peanuts or cashews, lightly toasted
- 2 tablespoon sesame seeds
- Optional: fresh snow peas for garnish

My Polish Mother-in-Law's Horseradish Beets

Madolyn Kaminski, MG 2001

- 2 tablespoons butter
- 1 tablespoon flour
- 1/2 cup vegetable stock (My mother-in-law used Maggi cubes.)
- 1 to 2 tablespoons of horseradish to taste
- Juice of 1/2 lemon
- 1 cup of grated cooked beets

Brown flour in butter, add stock, horseradish and lemon juice. Bring to boil to thicken, then add beets. This was served as a side dish with meats.

Maggi cubes you may find in some grocery stores that sell European product. I have found them at Meijer. They are bullion cubes with the herb lovage added.



Michigan State University Extension Soil Testing Program

MSUE Master Gardeners will again be needed to assist with the Soil Testing Initiative Program.

This year, we will again be at six stores located throughout the county, including Ace Barnes Hardware, Ann Arbor; Dexter Mill, Dexter; Downtown Home and Garden, Ann Arbor; Farmer's Supply, Chelsea; Saline Town and Country, Saline and Willis Mill, Willis.

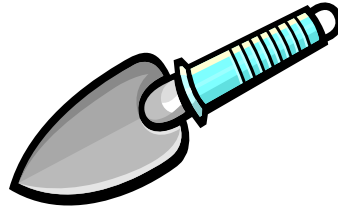
The program will take place on April 2, 9, 16, 23 and 30 from 9 a.m. - 3 p.m., except for the Saline location, which will be from 9 a.m. - 1 p.m., and in Willis, which will run from 10 a.m. - 3 p.m.

There will be two shifts at each store, except the Saline location, which will have one.

I will also need a Master Gardener each Monday following the Saturday collection to take the samples to the MSU Soil Testing Lab in Lansing.

If you are interested in helping with this program or want more information, please contact Cindy at 734-222-3948 or

fischer@ewashtenaw.org



Dial A Garden for March - April

Phone 734-971-1129 to listen to current topics. You can also find information on these topics on the MSUE Web site at www.eWashtenaw.org.



- ◆ Growing Peas
- ◆ Cole Crops
- ◆ Growing Leafy Crops
- ◆ Testing Leftover Seeds
- ◆ Perennials from Seeds
- ◆ Cold Frames & Hot Beds
- ◆ Pruning Fruit Trees
- ◆ Crabgrass Control
- ◆ Dormant Sprays for Fruit and Ornamental Trees
- ◆ Forcing branches indoors
- ◆ Shamrocks
- ◆ Plant hardiness zones and when to plant
- ◆ Vegetable garden planning
- ◆ Asparagus

Master Gardener Alumni Association of Washtenaw County Membership Enrollment Sept. 2011 thru August 2012

(Please Print Clearly)

Name: _____ MG Year completion _____

Address: _____

City: _____ State: MI Zip _____ - _____

Phone: (day) _____ (evening) _____

Email: _____

Check this box if this is an email change

New items:

Gardening interests:

Please Circle: Yes / No to include personal information in Alumni Membership Directory

**Mail enrollment with a check
for \$20 dues, payable to:**

Master Gardener Alumni
Association or MGAA
c/o Pat Belluci
5312 Fox Ridge Ct
Ann Arbor, MI 48103

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
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