



Mission Statement

To support and assist Texas Cooperative Extension by providing the community with information on horticultural practices consistent with Texas Cooperative Extension recommendations.



President's Notepad

Before we start a new year I want to end 2005 by thanking Nancy Dozier for arranging the brunch at Rivercrest Country Club. I think we are all ready to go back for more dessert!

New Years Resolutions are easy to make but usually hard to keep. This year let's make one we can keep. Repeat after me, "I resolve to do more for TCMGA in 2006 and to enjoy doing what I do." I hope we all learn something new this year and teach it to many others in our community.

There are some big shoes for me to fill following in the footsteps of Ben, Katie, Joann and Warren, the presidents since I have been a part of TCMGA and I know I can do the job with your help. This is a great group of men and women and we have many accomplishments to be proud of, so let's continue that tradition and get busy.

There are so many areas to be involved in, try something new this year; an additional project, serve on a committee, attend the monthly meetings, bring food and/or raffle prizes, talk to someone you don't know, go on the field trips, turn in your hours each month, answer phones every month, go to the state conference etc., etc. There are so many things to be involved in there just isn't enough time!

Together we can make this the best year ever for TCMGA so, let's get busy.

Good gardening, —**Ginger Bason**



January Monthly TCMGA Program

Watch out!!! The bats are coming! **Dottie Hyatt** of Bat Rescue will be bringing some of the little critters for our inspection. (Rest easy. She assures us that they will be asleep during that time of day.) Dottie is an avid bat lover and will teach us all about their habits and benefits to the environment. Get rid of those pesky mosquitoes!

By popular demand, our afternoon program will be "Grow Your Own" by our own home-grown gardeners. We'll have a round robin with experts to visit with you and answer questions about vegetable gardening – yes, even tomatoes. On the agenda are:

Ben Walker: soil preparation, crop selection, staking and the local farmers' market.

Ben Oefinger and Warren Tingley: container gardening and incorporating vegetables in the landscape.

Ed Vaughn and LaVonne Nowlin: bed preparation, vegetables throughout the year.

Don Graves: tool selection, maintenance and sharpening to make your vegetable gardening easier.

So, get your questions ready. We'll rotate around these tables in small groups so that you'll have time to visit with each of these folks who have been successfully growing vegetables for a long time.

9:30 Sign-in and coffee

10:00 All About Bats – **Dottie Hyatt**

11:00 Business meeting

Presentation of Recognition Awards

Meet, greet and eat

12:00 "Grow Your Own"

Hope to see you January 5th!

—**Joy Lease**



Tarrant County Master Gardener Association Meeting Minutes - December 8, 2005

President Warren Tingley called the meeting to order at 12:00 p.m. at the Rivercrest Country Club. 76 TCMGA members and interns were present for this Holiday get-together and meeting.

If they were interested, Project Chairs were reminded to turn in the Project forms for distribution of funds from the raffle. Fund dispersal will be at the February 2006 meeting.

Ginger Bason presented a check to the organization from the Garden Conservancy in the amount of \$4,951.76. This represents the proceeds of the Open Days Garden Tour in Ft. Worth. The representative of the Garden Conservancy, Laura Palmer, has written a thank you to Doug Welsh commending TCMGA members for their help with the tour.

President Tingley expressed the organization's thanks to Ginger Bason for all her efforts on the Open Days Tour.

The cost of renewing the website was approved by the membership.

Awards normally presented during the December meeting were deferred to the January 2006 meeting.

Steve Chaney installed the new TCMGA officers for 2006 (Ginger Bason, President; Joy Lease, 1st Vice President; Jim Nelson, 2nd Vice President; Rita Hottel, Treasurer and Judy Butler, Secretary. He also read a list of the members that had reached the milestones of 5 years, 10 years and 15 years in the organization.

Submitted by **Judy Butler**, Secretary

Please wear your name badge at the meeting

Anyone not wearing a name badge will be provided a temporary badge for the day and fined \$1.00.

—Ginger Bason

Education Committee needs PowerPoint volunteers

Many of the Speaker's Bureau programs will be turned into PowerPoint presentations for the Extension library. If you have experience with PowerPoint we need your help to assemble text notes and photos into a program. Contact..

Derald Freeman

817-426-3639

derald@grreatideas.com

***** Recognition Awards *****

The annual Recognition Awards will be presented following a brief business meeting.

Because so many were not able to attend the December Holiday Awards meeting due to bad weather, the presentation of the awards will be done at our January meeting in anticipation of a larger turnout for this fun event.

Who did you nominate for each of the categories? How many members will be receiving the coveted "gold shovel"? We'll find out January 5th!

—Ginger Bason

The Southern Heirloom Garden

By Dr. William C. Welch

Professor and Landscape Horticulturist
Texas A&M University, College Station, Texas

Both immigrants and Native Americans played their parts in building our nation, and both have contributed greatly to the beauty of our Southern gardens. The immigrants contributed diversity, and with it the fruits and flowers of many different cultural, economic, and religious traditions. Each immigrant brought from a distant homeland a mental picture of what a garden ought to be. Of course, new gardens were often simpler due to frontier conditions and priorities for food and shelter. But gardens also served new arrivals as links to the life they left behind. For each group brought treasured seeds and cuttings – remembrances of homes and family that were sometimes oceans away.

We sometimes overlook the traditions and contributions of Native Americans, who had lived in relative harmony with the natural environment long before colonists arrived. The impact of Native Americans on our land was important both for the physical changes they made and for their philosophy of respect for the land. Native Americans domesticated many of the plants that are still central to the Southern garden, and in many ways created the outlines along which the Southern landscape developed.

The plants grown by our ancestors are heirlooms, or living antiques, because they are tangible symbols of success for generations of Southern gardeners. Many have been lovingly handed down from generation to generation within and among the families that contribute cultural diversity and richness to our gardens. The fact that these plants have been time-tested in our Southern climate and soils over a long period makes their use in today's gardens a compelling choice. In addition to being adapted and easy to grow, many of these plants add fragrance, color, and historical importance to our gardens.

As we become more and more a nation of gardeners, the successful traditions and plants of our ancestors offer a unique opportunity from which to reflect and build our future. The

most meaningful gardens of our past are those that reflected the life-styles of their times and the individual styles and tastes of their owners. It is my hope that you will find as much pleasure in remembering your own gardening heritage as I have had in collecting and presenting the material to you. The following is a partial listing of plants.

Bearded Iris - *Iris x germanica*
Bouncing Bet - *Saponaria officinalis*
Bridal Wreath - *Spiraea* spp.
Byzantine Gladiolus - *Gladiolus byzantinus*
Carolina Jessamine - *Gelsemium sempervirens*
Chaste Tree - *Vitex agnus-castus*
Cherry Laurel - *Prunus caroliniana*
Chinese Quince - *Pseudocydonia sinensis*
Chinese Trumpet Creeper - *Campsis grandiflora*
Chinese Wisteria - *Wisteria sinensis*
Common Boxwood - *Buxus sempervirens*
Confederate Rose - *Hibiscus mutabilis*
Crape Myrtle - *Lagerstroemia indica*
Daylily - *Hemerocallis* spp.
Desert Willow - *Chilopsis linearis*
Fig - *Ficus carica*
Flowering Quince - *Chaenomeles speciosa*
Grapes - *Vitis* spp.
Hydrangea - *Hydrangea macrophylla*
Johnny-jump-up - *Viola tricolor*
Johnson's Amaryllis - *Hippeastrum x johnsonii*
Lilac - *Syringa*
Mock Orange - *Philadelphus* spp.
Nandina - *Nandina domestica*
Narcissus - *Narcissus* spp.
Old Garden Roses - *Rosa* spp.
Oleander - *Nerium oleander*
Oxblood Lily - *Rhodophiala bifida*
Peony - *Paeonia*
Pomegranate - *Punica granatum*
Prickly Pear - *Opuntia* spp.
Red Spider Lily - *Lycoris radiata*
Rose of Sharon - *Hibiscus syriacus*
Rosemary - *Rosmarinus officinalis*
Southern Magnolia - *Magnolia grandiflora*
Violet - *Viola odorata*
Weigela - *Weigela florida*
Winter Honeysuckle - *Lonicera fragrantissima*
Zinnia - *Zinnia elegans*

Leadership change

Margaret Hare has agreed to take over as "leader" at Oakhurst Elementary.

Volunteer Opportunities for TCMGA

<u>Project Code & Name</u>	<u>Work Days/Times</u>	<u>Project Manager</u>	<u>Phone</u>
301 BRIT Activities	call chairman	Kay Yount	817-292-7690
311 Perennial Garden	8:30 a.m., Weds.	Patsy Johnson	817-292-5358
312 Trial Garden Maintenance	1 st , 3 rd & 5 th Tues.	Carole O'Connell	817-921-0713
312 Trial Garden Data	2 nd & 4 th Tues.	Carole O'Connell	817-921-0713
313 BG Cottage Garden	call chairman	Diane Clark	817-249-2760
321 Thistle Hill	1st, 3rd Weds. 9:30am	Emily Ward	817-281-5925
322 Union Gospel Mission	every Mon. 9 a.m.	Gay Larson	817-441-6560
323 Grapevine Botanic Garden	call coordinator	Shari Stanfield	817-685-9990
324 Mansfield Main St. Project	3 rd Wed. 9 a.m.	Donna Turner	817-473-8253
325 Weston Gardens Docent	call chairman	Rose Marie Mercado	817-923-9555
326 Teen Challenge	every Wed. 9 a.m.	Debbie Bollinger	817-498-1508
399 Gardening with Dotty	last Tuesday monthly	Dotty Woodson	817-884-1296
401 Composting Demo	1 st Sat.	Don Graves	817-465-1667
	2nd Sat.	Charlie Shiner	817-548-7117
402 FW Nature Center	call chairman	Leeann Rosenthal	817-237-7180
403 FW Library at Hulen St.	4th Thurs, 10 am	Evaline Woodrey	817-295-4683
404 SW Sub Courthouse	2nd Sat, last Wed.	Gailon Hardin	817-457-4703
405 Liberty Garden	call chairman	Wendi Carlucci	817-488-5640
406 Veterans Park-Wildscape	Tues 1-1:30, 1st Sat 9:30-noon	Devanie Fergus	817-861-1932
407 Willow Park DemoGarden	2 nd Thursday	Judy Ratzlaff	817-441-6726
408 TX Smartscape Demo	call chairman	Michael Warren	817-531-6765
612 Henrietta Creek Orchard	1 st Mon. or 3 rd Wed.	Sue Short	817-439-3202

School Gardens

601 Alice Carlson	8:30 a.m. Mon/Thurs	Sharon Chastain	817-926-2575
602 Bransom	call chairman	Glenda Page	817-447-8348
603 Brewer	call chairman	Joyce Hallbauer	817-367-3582
604 Fitzgerald	3:15 p.m. Wed	Leeann Rosenthal	817-237-7180
605 Oakhurst	call chairman	Margaret Hare	817-763-5054
606 South Davis	2nd & 4th Thurs, 9a.m.	Mary McCoy	817-561-0598
611 Children's Garden	call chairman	Judy Sargent	817-589-0221

Membership Committee News

submitted by Pat Lovejoy

Congratulations to the over 210 members who have completed the required hours and have re-certified for another year. When we add our new Interns, we will continue being a growing organization doing wonderful volunteer work in our community.

The membership committee would like to thank all who have paid their dues so far and remind everyone who hasn't paid, **dues were due by December 31st.**

Happy Holiday from the Membership Committee.

—See you in January! Pat Lovejoy
Donna Turner
Jolene Hetrick

Intern Scoop

Submitted by Judy Ratzlaff

2005, has been a great year for the TCMGA. This year we had a Spring and Fall intern class.

The Spring 2005 class consisted of 34 interns. These interns worked over 4000 hours thru the October 31 closing. They're a great group and love to get in the soil [as Steve would say...dirt is what's under your nails.] The Spring 2005 class will be graduating on January 10, 2006. We're happy to welcome them as certified Master Gardeners. The Fall 2005 class consisted of 32 interns. All our interns are great and eager to get started with all of the Master Gardener Projects. Most of them are eager to work now, so those with projects that have things to get done in January and February, give them a call.

The Spring 2006 class has 27 interns. We look forward to working with them. Those classes begin on January 12th. Certifieds are invited and encouraged to join us for any of the sessions.



Intern Advisors for the spring class are: Mary-Sheba Graves, Doris Hill, Mary Nell Hubbard, Joy Lease, Dixie Norwood, LaVonne Nowlin, Joe Sanders and Charlie Shiner, and chair Judy Ratzlaff.

This year, we are having Intern Advisor Assistants. This will give the advisor more time to interact one on one with their assigned interns, in both the fall 2005 and spring 2006 classes. Most of these assistants are from the Spring 2005 class. We hope that they will enjoy the experience and some will choose to stay on as advisors when the fall class begins. We have a good group of dedicated folks who guide our interns throughout the year. With the new program of two intern classes per year, this is a great opportunity to be involved with the Master Gardener Intern Program.

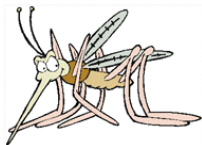
Happy Birthday, Master Gardeners!

- 1-1 Barbara Sides
- 1-2 Nancy Bannow
- 1-4 Joy Lease and Sally Alsup
- 1-5 Marlene Deaton and Beverly Adkins
- 1-6 Mary Lowry
- 1-8 Derald Freeman and John Hammack
- 1-9 Jerry Tuttle
- 1-11 Barbara Durnan
- 1-12 Sandy Flory
- 1-13 Paula Wilbanks
- 1-17 Lauris Meissner
- 1-18 Dave Wilson and Kathy Kluge
- 1-19 Mary Ann Kleuser
- 1-20 Demetra Larremore
- 1-21 Nancy Dozier
- 1-22 Mary Edholm and Betty Floyd
- 1-23 Eleanor Tuck
- 1-24 Bob Steele
- 1-27 Rose Marie Mercado
- 1-27 Glenda Page, Joy Perry, and Pat Woodall
- 1-29 Traci Martin and Deirdre Heir
- 1-31 Dolores Geisel

Pantry Pests

submitted by **Dotty Woodson**

This is the time of year we all start baking for gifts, holiday parties and open houses. I like to bake brownies and oatmeal cake to take to parties and open houses. I make cheese logs and cranberry relish for gifts. I need flour, corn meal, oatmeal, sugar and all the other ingredients. I have some products left over from last time I baked. What if I open a product and find lumps or tiny black specs? These are signs of pantry pests, moths and weevils. The Extension office will receive more calls about pantry pest during the winter than any other time. Stored food product pests are found in almost every home at some time. Yet few people recognize why stored product pests occur, or how to identify them. Many are transported into the home from a store or warehouse. The milling process does not kill all eggs so when the humidity and temperature is just right, eggs hatch. Store all products in air tight containers preferably in the freezer.



Pantry pests are generally found in kitchen or food storage areas. Fabric pests are found more frequently in closets or in rooms with a source of natural fiber, leather, or fur. Fungus gnats are found in rooms with plants or drains. Location can be deceiving because the adult insects fly. Recognizing the pest will help you narrow down likely sources of the infestation.

Moths can be either pantry or fabric pests. However, color patterns, size and behavior will help determine the food preference of the moth problem. Indian meal moth is the most common indoor pest. The Indian meal moth has two-toned (tan and copper colored) wing pattern. This insect feeds on dried fruits, nuts, chocolate, powdered milk, bird seed, dog food, and many grain products like flour, corn meal, rice and pasta. Full-grown caterpillar-like larvae are pale and cream-colored and range 9-19 mm long (these are the lumps in the flour). When fully developed, Indian meal moth larvae frequently wander in search of a place to pupate, and may be found on ceil-

ings, walls and counter tops. Although adult Indian meal moths are primarily nocturnal, they are occasionally seen flying about during the day.

Control the Indian meal moth by first locating and eliminating all infested food products. Insecticide sprays are not always needed. Often removing an old infested bag of flour is all that is required. For heavier infestations, clean out the entire cabinet by vacuuming and washing with soapy water. Check each stored product for pests as you take the products and again when you place the products back into the cabinet. Look for holes in bags, webbing and lumps. If a pesticide is necessary, use any of the plant oil products. Only put pest free products back in the cabinet. Only purchase the amount of product you require for baking. If you have to store products, store the products in a freezer or check products often.

Numerous kinds of beetles are found feeding on stored food and pantry items. They include weevils, cigarette and drugstore beetles, saw-toothed grain beetles, larder beetles, mealworms, and various flour beetles. These beetles feed on a wide variety of stored grains, fruits, spices, powdered milks, dried meats, or dead insects, birds, or mammals.

Some very small scavenger beetles, known as minute fungus beetles and foreign grain beetles, are periodically found in large numbers. This occurs most often in new homes, where they appear to feed on fungi and mildew growing on wood and plaster drywall.

Controls for beetles are similar to those for pantry-infesting moths. First locate the infestation source (or sources) then seal all uninfested foods in air-tight containers such as screw-top glass, heavy plastic or metal containers.

Locating beetle infestations is often difficult. Inspect all cracks and crevices where food debris may accumulate, check food containers (many times even sealed containers may be infested inside and be loose enough to allow insects to escape), check under and around cabinet voids and appliances for spillage of grains, pet foods or other food products, vacuum and clean cabinets and doors in infested areas thoroughly. Rodent nests are sometimes the

source of a persistent beetle infestation. Mice often hoard seeds and other stored products, which later become infested. Until you locate the source of the problem, the infestation will likely continue until the food source is consumed.

With heavy or widespread infestations, you may need to apply an insecticide spray to empty cupboards, drawers, and pantries. All food products, utensils and containers should be removed from the treatment area before spraying. Sprays must be allowed to dry before placing clean shelf paper on the shelves and returning food items.

Pantry pest problems can usually be avoided by using all dried food within 2-4 months of purchase. Spices and other products that are to be kept for longer periods should be sealed in airtight containers. When you buy packaged foods, check that the bags or containers are well sealed with no holes or webbing. Keep food storage areas clean and clear of crumbs or food particles. A vacuum works great. Pet food is a major source of stored product pests. Be sure to store pet foods in well sealed buckets or containers.

**** Thanks for a job well done ****

Kay gun has been intern advisor chairperson for the past year and has done a wonderful job. Thanks for the devoted services.

MG DIRECTORY JANUARY UPDATES

Bev Adkins - correction: badkins4420@charter.net
 Jimi Holt - new e-mail: jimiholt@sbcglobal.net
 Penny McCook: penmccook@sbcglobal.net
 Tammye Kuntz: tammyek@uwmail.com
 Philip Kuntz: philipkuntz@uwmail.com
 Cindy Woelke: woelke911@verizon.net
 Toni Hernandez: wlh.th.02@sbcglobal.net
 Billy Joe Gabriel— billyjoetexan@yahoo.com

Note: Send updates to Pat Lovejoy
 E-mail patlovejoy@att.net.

Remembrance

Matt Mulhern (1999) died Monday, November 21, 2005. A gardening book will be purchased in his remembrance. The book will be dedicated in his memory and placed in the publications in the Extension Office.

Hospitality Notes



The new Fall Intern Class was welcomed with a good ol' Hot Dog Day at the November TCMGA meeting. Ben Oefinger grilled nearly 200 dogs. Thank you, Ben, for hauling your grill to the back door on Circle Drive and preparing all them dogs! And thanks to so many of you who brought the rest of the goodies. I'm sure the new interns had no idea that we love to eat about as much as dig in the dirt!

Starting in January, Pat Higgins and her team Donna Morris, Joann McClendon, Bobby Wilson, Gwen Kelly and Kim Freeman will be the Hospitality folks. Thank you Pat! All you MG'ers who like to eat, remember to sign-up so Pat will not worry about us going hungry!

I want to thank the team that has helped me so much the last two years with the Hospitality table each month. They are Bea Stevenson, Shari Stanfield, Rachel Clark, Mary Margaret Halleck, Raelene Darling, Becky Gamble, Jolene Hetrick and many more who just pitched in and helped set up and clean up. They have been great! Thank you.

Happy winter gardening!

Joyce Quam

817-571-8520 dquam5@juno.com

Tarrant County Master Gardener Association
401 East Eighth Street
Fort Worth, Texas 76102-5504



Calendar of Upcoming Events

Jan 5	TCMGA Monthly Meeting
Jan 10	Spring 05 Master Gardener Intern Graduation
Jan 12	Spring 06 Master Gardener Intern Class start
Jan 27-29	Fort Worth Home & Garden Show
Jan 24-26	Neil Sperry Home & Garden Show
Feb 24-26	Will Rogers Home & Garden Show
Mar 8-9	Dr. Bill Welch speaks at the MG Intern Class Water-rama
Mar 11	Johnson County MG Lawn & Garden Show
Mar 25	Spring Yardsmart Seminar
Apr 4-7	TCMGA pilots a new Level 2 Master Gardener Class
May 2-4	Pizza Ranch
May 4-7	Mayfest
May 4-6	Texas Master Gardener State Conference in College Station

—Steve Chaney