



Through the Vine

A Quarterly Newsletter of the OSU Extension Fairfield County Master Gardeners

SPRING 2020

Mission: To make a difference in the community in which you live through gardening education and knowledge.

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Hairy Bittercress

by Chuck Zurhorst, Master Gardener 2019



I am sure we have all experienced a nasty, invasive little spring visitor to our yards that we just can't

seem to get rid of. In spite of the tiny bright green leaves and dainty white flowers, it's nothing that we would even think of picking and bringing into the house to decorate our coffee table or kitchen counter.

What, you ask, could it be?

It's the annual spring invasion of the Hairy Bittercress, a member of the mustard family, which is one of the earliest weeds to sprout and form seeds. Hairy Bittercress loves cool, moist soil and flourishes after early spring rains. It has three to nine inch long stems, slightly scalloped leaves and tiny white flowers that eventually turn into long seed pods. When ripe, these seed pods split open explosively and fling seeds out into the rest of your yard and flower beds.

If you have Hairy Bittercress in your lawn, mowing will achieve control over time. Mow frequently enough so that you remove the flower heads before they become seed pods. Prevent invasions into turf areas by encouraging good grass growth. Mow grass 3 to 3 1/2 inches high. The shade created by the high grass

helps prevent weed seed germination. Hairy Bittercress easily infests thin or patchy grass areas. Apply several inches, no more than two, of mulch around landscape plants to prevent seeds from getting a foothold in your soil. You can use a long, slim weeding tool to dig down around the taproot and get the plant material out.

This pesky weed is small enough to hide among your landscape plants. Its extensive seed expulsion means that just one or two weeds can spread quickly through your garden in the spring. Early control is essential to protect the rest of your landscape from infestation.

If your Bittercress requires chemical treatment, herbicides applied post emergence need to have two active ingredients. The ingredients must be 2-4D, triclopyr, clopyralid, dicamba or MCPP. These are found in broadleaf herbicides known as two, three or four way treatments. Apply your herbicide in spring or fall. The weed is best controlled when you apply a pre-emergent herbicide in mid-September before the Bittercress germinates. However, you cannot sow grass seed in the fall following this application.

If all else fails, Hairy Bittercress has been known to be a gourmet ingredient in some salads!

Bon Appetit!



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL, AND ENVIRONMENTAL SCIENCES



CONNIE'S CORNER

Dear Master Gardener Volunteers,

Welcome to Spring... (fingers crossed)! One by one we are slowly building our calendar of events and activities for the coming year. Please do take a look at the Upcoming Events on pages 10 and 11 and mark your calendars now!! Don't forget DIG INTO GARDENING is slated for Saturday, April 18 and we will need lots of worker bees!!

Based on some of your thoughts at our January meeting, I decided to try to spice things up a bit in the way we deliver our educational gardening messages. While I still believe face to face meetings are very important for learning and personal interactions, I have been working on some YouTube gardening conversations.

Our first video was done with Lise Ricketts who shared her love of seed catalog shopping and gardening with her granddaughter. Check it out: <https://www.youtube.com/FairfieldCountyOH/> Terese Houle joined me for a Garden Journal discussion about why she enjoys growing some of her plants from seeds. My hope is that we can continue to share our gardening knowledge using video technology. So, if you have a favorite plant, vegetable, garden tool, or have a passion for one of our projects, let's find a way to highlight your passion and share your knowledge. It is super easy and fun!! Send me a note (smith.3204@osu.edu) if you would like to get involved. This effort will count as MGV teaching in your give back hours.

Looking forward to a fun year of sharing your knowledge and passion for gardening and the Master Gardener Program.

Sincerely,
Connie Smith
Master Gardener Coordinator
Smith.3204@osu.edu

MGVs Join Vegetable Trials ARE YOU INTERESTED?

source: *Buckeye Yard and Garden OnLine*

The Ohio State University is conducting vegetable trials with home gardeners. We want your opinion as to what grows well in Ohio and what Ohioans prefer (including the taste).

There will be two sets of trials this year, spring trials and summer trials. Each will have five vegetables to choose from. You may choose how many of these that you would like to try in your garden. For each vegetable there will be two varieties to test side-by-side. Each vegetable trial will cost \$3 and will include enough seed to grow a 10 foot row of each variety, growing instructions with garden layout options and row markers. You are asked to report your results either on the provided paper form or by using our online system. Additionally, we are asking you to submit photos for us to share with others in the project as we go through the season.

If you are interested in participating, go to our signup page <https://go.osu.edu/veggies2020>.



Newsletter Deadlines

Spring Newsletter—submit by **February 1**
Summer Newsletter—submit by **May 1**
Autumn Newsletter—submit by **August 1**
Winter Newsletter—submit by **November 1**

Grafting Gone Wild

source: *Eagle Gazette*, May 21, 2019

What may be known to landscapers and nursery persons, may be unknown to the homeowner purchasing the tree. That is, that many cultivars of our favorite trees and shrubs are grafted.

Often plants installed in our landscape are really two-in-one plants! The upper portion is called the scion and is selected for superior landscape qualities such as double flower or weeping habit. The lower portion is the rootstock and can be selected for its ability to withstand disease or drought. These two unique plants are brought together in a process called grafting.



Grafting is a very common practice in the horticulture and nursery industry. For example, almost all modern fruit tree varieties are grafted. Normally, these two plant parts knit together creating one plant with the rootstock providing the root system for water uptake and the scion providing the shoot

system and carbohydrates, but occasionally problems occur. If the rootstock is vigorous, it can produce shoots of its own. If not removed promptly, these rootstock shoots will compete with the scion shoots as observed in this picture.



Weeping habit is not a typical phenomenon and is often achieved through purposeful grafting onto a standard woodstock. In these photos, the

scion shoots have the pink, double-flowered blossoms and its branches have the weeping habit, while the rootstock shoots have the white flowers and upright branches. The problem could have been managed if the shoots from below the graft union were removed shortly after their appearance. It can be challenging to distinguish

between the shoots of the scion and shoots from the rootstock when their appearance is similar. It is only through careful observation of the location of the shoots that the homeowner can determine which shoots to prune and which shoots to retain. Alternatively, simply pruning to maintain the desired shape is always an option.

This competition between rootstock and scion can happen in other species too. Shown here is a Japanese Maple exhibiting similar dual canopy effects.



For some, a multi-faceted tree or shrub may be an exciting novelty for the landscape. However, it could also be a sign of an underlying problem. While this phenomenon can happen to a healthy tree specimen and survive many years (as the cherry above has), it can also occur when a tree is experiencing stress due to disease, environment or other factors. Poor health or general incompatibility between the two can allow the rootstock to overgrow, overwhelm and outcompete the desired canopy. This can smother the shape, color or form you purchased in the first place. Pruning out rootstock invaders as soon as they are seen can help keep it at bay, but if injury or health is a factor, the tree may be in decline. Observe it carefully through the seasons for other signs and symptoms of declining health.

The Compost Place for Lancaster

information furnished by *Janice Waldron, Master Gardener 2019*

The City of Lancaster Sanitation Department now has FREE compost available to city residents. Compost can be picked up at the City Transfer Station located at 743 S. Ewing Street. Residents must present a city utility bill and driver's license to show proof of residency at the sanitation office. Residents must provide their own container or vehicle for hauling compost.



What is it? Should I use it?

by Mary J. Kessler, Master Gardener 2019

I have known about Com-Til for years, and I used it in my flower gardens years ago with good results. Since I recently became a Master Gardener, I have started to question the beliefs I have acquired over the past fifty years of gardening. I have started to ask myself if my beliefs are facts, or things I accepted as fact without proof. Have my beliefs been researched thoroughly and proven to be true or false? If I use a certain product, will I achieve the outcome I wanted? Will I do any harm?

This year, I decided to buy Com-Til again. When I went to purchase it, the salesperson asked me if I wanted a fact sheet on the product. Wow! I didn't know there was a fact sheet! So yes, I took the sheet and read it carefully. I then had even more questions, especially when my friends asked if I was going to use THAT (bio-solids) on my vegetable garden. So, I checked out their website and found the following helpful information.

What is Com-Til?

COM-TIL is a compost/mulch product made from residual bio-solids from the City of Columbus wastewater treatment plants, yard waste and wood chips. The composting process allows Com-Til to meet regulatory requirements and be classified as "exceptional quality." This means there are no remaining pathogens, and Com-Til can be used safely without restriction. Oooo! Bio-Solids! Isn't that human waste? Yes, it is, but please read further.

What are Biosolids?

Biosolids are the product of treated wastewater from homes and businesses. The solid, organic part of the wastewater is separated and sent to digesters at the treatment plant, where beneficial bacteria will consume the 'raw' material. When this biological process is complete, excess water is removed, leaving a soil-like product full of nutrients and organic matter.¹

Biosolids are what is left after raw sewage is treated. Treatment includes anaerobic digestion at warm temperatures; the digestion process kills nearly all pathogenic organisms commonly found in wastewater, and helps speed up degradation of contaminants sometimes present. After digestion, the leftover 'biosolids' meet Ohio EPA standards for beneficial reuse, to include soil amendment, composting and land application for farmlands.¹

What About Chemical Compounds or Metals?

So many consumer products already contain substances that would be toxic at higher concentrations and the concentration of a substance is important here. Biosolids do contain small amounts of organic chemicals from these products, but not enough to be harmful to humans or to the environment. Research shows most organic chemicals are degraded quickly, are not taken up by plants or moved through soils and pose much lower risk to us than our everyday activities.¹

What about Other Pathogens and Disease-Causing Organisms?

Pathogens are present in raw, untreated wastewater. During treatment, particularly the digestion processes, up to 98% of pathogens are killed. Any remaining pathogens in biosolids will die when exposed to conditions at field sites, or during the composting process. Com-Til is tested to be free of pathogens (such as Salmonella) before it is authorized to be sold. Unless a person actually ingests fresh biosolids, there is very little health risk to humans.

In Conclusion

After doing my homework, I decided that Com-Til was a product I could use with confidence. I will mix it with shredded leaves this fall and compost it over the winter. I will top off my beds come spring. If you decide to use this product, I highly recommend you ask for the fact sheet and follow the directions for application and safety.

GardenGirl4095@gmail.com

¹ <https://www.columbus.gov/Templates/Detail.aspx?id=2147490095>

The Power of Herbs

by Terese Houle, Master Gardener 2019

If you are eager but nervous to get into culinary gardening, growing herbs is one way to test the waters. Easy to grow, harvest and preserve, herbs are not only packed with flavor, but also chockful of nutrition with multiple health benefits. Furthermore, growing herbs alongside your vegetable garden is an organic method for controlling those pests.

If you spend any time in the kitchen, you understand how essential herbs are to creating culinary delights. Whether you are preparing basil pesto or creating a sage and browned butter sauce to drizzle over your pumpkin gnocchi, herbs add a complexity to most any dish. Some essential herbs to have in your culinary garden include:

Rosemary: not only does it awaken the senses with its strong aroma, it is an excellent addition to almost any dish! Add it to your marinades, soups, stews, and my personal favorite – roasted red potatoes with rosemary and garlic. I assure you, everyone will ask for seconds!



Cilantro: rich in nutrients and essential oils, but also big in flavor. In the garden it attracts pollinators, and in the kitchen it serves as a key ingredient in many Mexican, Latin and Southeast Asian dishes.



Garlic: should be a staple in everyone's kitchen garden. Its powerful scent helps to protect neighboring plants, and when used in any culinary creation, it has been linked to a number of health benefits. You can never go wrong when adding garlic to sauces, soups, stews and marinades.



Long ago, many of our ancestors believed in the healing power of herbs and today, we are learning more about the medicinal properties of some of the most common herbs. For example:

Dill: is said to help settle digestion and freshen breath, and dill seed oil has antibacterial properties as well.



Sage: has been used to treat inflammation of the mouth and throat, including canker sores.



Basil: not only a staple in Italian dishes, but also believed to aid in easing fluid retention, increasing appetite and soothing insect bites.

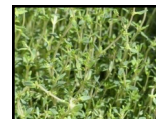


Planting herbs in your garden is also an excellent way to organically control pests, either by repelling them or by attracting the more beneficial insects that can take care of the less desirable invaders. Here are a few easy tips to help you get started:

Lavender: although known for its enticing aroma, it can also be used to keep mice and ticks out of your garden.



Thyme and Oregano: both are culinary staples in the kitchen, however, planted in the garden next to your cabbage, they also help keep the cabbageworms at bay.



Fennel: a perennial herb that provides a welcoming habitat to many beneficial bugs including green lacewings, parasitic wasps, lady beetles and hover flies. These insects will help you fight the battle against aphids, caterpillars, and a variety of other invasive pests.



While I always plant herbs in the garden, I also plant a few in containers that I keep near the backdoor of the kitchen. These are the herbs that I use most often when cooking and I like to keep them nearby.

Happy growing!

GARDEN MUSINGS

Spring Gardening for Old Folks

by *Chuck Zurhorst, Master Gardener 2019*



Aren't these tomatoes delicious? I can't believe they were grown in a plastic container on the back deck. I'm so glad that I tried to find an alternative to the back breaking chore of spading, soil preparation, planting and

weeding my garden in the back yard. I used to love the exercise and the reward of reaping the harvest of my vegetable garden but my bones just won't let me do it anymore. And, I can still reap the harvest of my containers. Vegetables and even delicious herbs, all conveniently located right next to my kitchen door on the deck, porch or patio and at arms reach to pick and add to my salad, soup or casserole.

I recently read that container gardens are less prone to plant diseases and poorly drained soil and pests like gophers, squirrels and groundhogs. The soil in a container warms more quickly in the spring, too. Almost any vegetable that can be grown in an outdoor garden can be grown in a container. I know that it is important, however, to use a well-draining potting mix combined with a fertilizer containing a dry organic or controlled release ingredient. The article suggested that it's a good idea to have three drainage holes in the bottom of the container and put landscape fabric or small stones in the bottom to prevent soil from leaking out. I guess I could just drive a large nail three times in the bottom or use my electric drill. It's best not to over crowd the container, too. I must be sure to locate my containers within easy reach of a watering source. Use a hose outlet or keep a watering sprinkling can close to the door to fill at the kitchen sink.

Besides buying containers and planters at the nursery or big box store, I could use old trash cans or waste baskets, plastic shipping boxes,

flower pots and old window boxes, wicker baskets, even old boots. I shouldn't throw away that old water sprinkler can either. It, too, would serve the purpose. Old tires provide a great container in the yard next to the house and kitchen door. I can paint them different colors to brighten up the yard and use them as containers or as a stand to hold flower pots. Hey, is my neighbor throwing away his son's old Radio Flyer red wagon? What a great and unusual container that would make. My dad's old wheelbarrow or my grandson's old toy wheelbarrow filled with soil would make a great container garden. I could put it on the deck or porch, or next to the kitchen on the patio, and plant lettuce or swiss chard or herbs. I would have my garden right where I need it, next to my kitchen and ready to cook for all to enjoy, and I wouldn't have to get dirty in the garden!

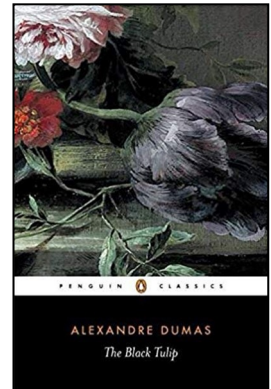
BOOK A REVIEW

by *Barbara Kochick, Master Gardener, 2013*

THE BLACK TULIP

by Alexandre Dumas

Dumas did not just write *The Three Musketeers*. Among his stories of daring do and good vs. evil is this tale based on some horrendous historical events. A pure black tulip is so highly desired that there are men who would lie and kill for it.



Tulip mania was a real thing and the price of the bulbs had gone sky high with a single one bringing the price of a house! A prize is offered for the grower who can produce a black flower and the race is on with larceny, jail, scandal and true love thrown into the mix. This tale is as readable today as it was two hundred years ago!

Please Help Keep Information Current

If you have updates to your email or mailing address, please contact Lisa Stoklosa at lmstoklos@gmail.com.

The True Meaning of Heirloom

by Terese Houle, Master Gardener 2019

January is often a time of reflection for me as I ponder the experiences of the prior year and make plans for the season to come. As the seed catalogues start filling my mailbox, I can't help but spend some time going through my garden journal from the prior season, reflecting on my successes and failures. During this time, I find myself smiling as I recall all the wonderful advice and support gifted to me by those more experienced than me, leading me to contemplate the true meaning of *heirloom*.

According to Merriam Webster Dictionary, an *heirloom* is “a piece of property that descends to the heir as an inseparable part of an inheritance of real property; or something of special value handed down from one generation to another;” or in the case of gardening, “a variety of plant that has originated under cultivation and that has survived for several generations usually due to the efforts of private individuals, for example, heirloom tomatoes.”

Yes, we all know the textbook definition of *Heirloom*, however, I believe it is more than just a plant or piece of property. In my opinion, non-tangible things such as the knowledge, guidance, experiences, stories and advice passed down from one generation to the next also have “special value,” and often are the result of the efforts of “several generations.” Just like the plant varieties, *heirlooms* of this variety are priceless.

I had a friend who was instrumental in helping me get started gardening. I fondly recall spending an entire afternoon at her home, sorting through all her seedlings, in awe as to how many different varieties of flowers and vegetables she grew – all of which she started from seed, many of which were heirlooms. While she was so generous with the fruits of her labor, there was one particular gift that remains my most cherished crop in my own garden: garlic.

As she handed over the head of garlic to me, she shared with me that this garlic had been in her family for multiple generations. Its early beginnings rooting all the way back to the rural countryside in Italy before making its way overseas to the United States. Each year, she tended to and cultivated a beautiful harvest of garlic to share with her family and friends, often in the form of her delicious Italian cooking, and I was lucky enough to be given a head of this garlic to start my own crop.

My first year turned out okay – from the 12 cloves I planted, a few of them never produced a plant, a few were damaged in the harvesting process, and the remaining were harvested without injury. (Having never harvested garlic before, it took me a while to figure out what I was doing wrong...but that is a story for another time.) I decided to save two heads to plant for the next season, and was blessed with 15 beautiful heads of garlic. Now, several years later, I am happily digging up 60 or more heads of garlic that I too can happily share with friends and family, not only in my cooking, but also as a gift for them to add to their own gardens.

I am beyond grateful for the stories of successes and failures, tricks and tips, knowledge and experiences, and most especially the family heirloom plants that have been passed down to me over the years. Sure, I can find valuable information through researching the internet, reading all the “how-to” books and purchasing viable plants from the local greenhouse. However, I can't put a price on the gift of advice, acquired through the hard work and efforts of our ancestors, and passed down from generation to generation.



Invasive Honeysuckle—A Temporary Truce

by Gina Sutphin, Master Gardener 2015



As we all know, warm weather brings with it necessary yard maintenance. My husband and I face this challenge on a bit of a large scale. We live on 7.5 acres that includes our yard, a field, some woods and stream. So this task of maintenance requires choosing our battles wisely. One such battle we face is the fight against Invasive Plants. We have a bit of everything. From the Garlic Mustard to Multiflora Rose, Poison Hemlock and multiples kinds of Honeysuckle, it seems there's an endless list of invaders to fight, but not an endless supply of time to do it.

When it comes to Honeysuckle, I have followed several of the suggestions given by OSU Extension. I have found digging bushes when they are small is the most effective for permanent removal without regrowth. Larger bushes can be cut down close to the ground and then the stump can be treated with glyphosate. This is my preferred method for larger bushes as it allows me to use a much smaller amount of herbicide than when applying it as a spray to the foliage. For Vine Honeysuckle, hand pulling is the best option for our specific situation. This is because it has usually managed to wind its way around a more desirable plant that I don't want to eliminate. But there comes a point when my available time for this task has been spent and I know it will surely bounce back and live another day to further invade our property. So rather than linger in the frustration of a job I'll never be able to complete, I've found a way to make a small amount of peace with this pest. Every spring, we have a temporary truce. There is nothing quite like the smell of the edge of the woods filled with Honeysuckle flowers. So I let them linger until they have had their time perfuming the air before beginning the efforts of elimination. It is during this time that I also pull a little bit of a trick on these spreading opportunists. I use this period of peace to steal their flowers and turn them into Jelly. Come mid-winter, experiencing the sweet smell of spring when Honeysuckle Jelly is warmed by a piece of toast is a welcomed reprieve from the cold. It brings to mind the knowledge that winter won't last forever and that spring is right around the corner.

I will share my Honeysuckle Jelly Recipe, however, I want to caution that it is always very important to follow safe practices when it comes to canning, especially when the product being used crosses over from regular produce into items being gleaned through the act of foraging. Many of us have stories of tasting the nectar of a Honeysuckle flower when we were children. However, I also have a related story about a trip I had to take to the emergency room when I ate Honeysuckle berries at a young age. So it is important to remember that although one part of a plant may be edible, others parts may not be.

HONEYSUCKLE JELLY makes 4—8oz (1/2 pint) jars

3 cups Boiling Water	4 cups Sugar
¼ cup Lemon Juice	1 packet of Liquid Pectin
3 cups Honeysuckle Flowers (tiny leaves removed)	

*Add boiling water to flowers and let set for 2-24 hours. (Refrigerate if soaking more than 2 hours.)

Completely strain flower infusion until clear using multiple layers of Cheesecloth or a paper towel placed over a strainer.

To Process: In Large pot combine 2 1/4 cups of Final Honeysuckle Infusion with sugar and lemon juice. Heat until mixture becomes a rolling boil that cannot be stirred down. Add Liquid Pectin and keep at a rolling boil for 2-3 minutes, until Jelly passes the Spoon Test. (See OSU Canning Link below for spoon test instructions.)

Ladle into 4 hot prepared, 8oz jars leaving 1/4" headspace. Process in Boiling Water for 10 Minutes.

Honeysuckle Jelly has become a regular midwinter treat at our home. Other uses for Honeysuckle flowers are adding them to Salads or Desserts. A list of flowers that can be used for those purposes can be found on the included link from Purdue University.

<https://www.purdue.edu/hla/sites/yardandgarden/edible-flowers/> - Edible Flowers

<https://ohioline.osu.edu/factsheet/HYG-5350> - Canning Fact Sheet with Spoon Test Instructions

<https://ohioline.osu.edu/factsheet/F-68> - OSU Fact Sheet Controlling Non-Native Bush Honeysuckle

The Doctrine of Signatures

by Barbara Kochick, Master Gardener 2013



The doctrine of signatures was an important part of folk medicine from the early 1400's until the early modern period. It came from the belief that natural objects that looked like a part of the body could cure diseases that would arise there. Early healers claimed that God or Allah, deliberately

made plants resemble parts of the body they would cure. This was a sign or signature that they could be used for healing. Thus because a walnut resembles the brain it was used for injuries to the head or problems with thinking. The skin is full of pores and St John's Wort is full of tiny holes. So all irritations of the skin could benefit from the application of that plant. Bloodroot with its red extract was theorized to cure blood diseases.

We now know that this is both wildly wrong and wildly dangerous. A mushroom sliced in half does resemble an ear but eating certain mushrooms for an earache can be fatal. Understandably these beliefs led to many deaths and illnesses. Birthwort was once used widely for pregnancies. Today we know that it is carcinogenic and very damaging to the kidneys.

However, perhaps due to coincidence, some of these cures actually work. The heart shaped tomato with it's interior chambers is among plants that are beneficial to heart health. At a time when many indigenous peoples had no written language, it gave a method for remembering and passing along rudimentary information about cures. While there is no scientific evidence that plant shapes and colors help in identifying the medical uses of plants, it was an important step in the development of modern methods of healing.

BOOK A REVIEW

by Barbara Kochick, Master Gardener, 2013

FLORET FARMS CUT FLOWER GARDEN: GROW, HARVEST, ARRANGE SEASONAL BLOOMS
by Erin Benzakein

This book has been highly recommended by the proprietors of some of our local flower farms. First it tackles all of the basics: soil, light, fertilization, staking, pinching back and tools. Once that instruction is done the arrangement is by season; of course, beginning in spring. There are tips on seed planting and notes on suggested individual varieties. The ending chapters cover winter where there is still no end to the beauty provided by forcing branches, bulbs, berries and greens.



This is a lovely book and on its way to becoming an iconic flower growing tool. It is truly not just for the small commercial grower but for the home gardener also. No matter how much one already knows there is much to learn here.

Backyard Habitat Program

source: NWF Backyard habitat website, recommended by Joyce Wylie, Master Gardener 2006

The National Wildlife Federation's Backyard Habitat Program is maintained by volunteers who believe in the benefits nature adds to our lives. They provide information on how to create a wildlife habitat in your yard. Please check out their website at: <http://backyardhabitat.info/index.htm>

This program offers a free monthly email entitled "Nature Scoop," which gives tips on the small steps you can take in your Ohio yard to help nature and our environment. You may sign up to subscribe on the Backyard Habitat website.

In and Around the Garden—You Won't Want to Miss It!

Mark your calendars with these important dates and upcoming activities and events!

COMING SOON:

Pruning School at Hugus Fruit Farm

Saturday, March 14, 2020, 10 am-12 pm
1960 Old Rushville Road, Rushville, OH
Dress warmly, pruners will be provided

MGV Meeting

Thursday, March 19, 2020, 2 pm-4 pm
Fairfield County Agriculture Center
831 College Avenue, Lancaster, OH

MGV Work Day (Making flowers for Dig Centerpieces)

Wednesday, April 1, 2020, 10 am-3 pm
Fairfield County Agriculture Center
831 College Avenue, Lancaster, OH

Dig Centerpiece Arranging

Friday, April 3, 2020, 1 pm-3 pm
Fairfield County Agriculture Center
831 College Avenue, Lancaster, OH

Set Up for 2020 Dig into Gardening

Friday, April 17, 2020, 5:30 pm-7 pm
Christ United Methodist Church
700 South Main Street, Baltimore, OH



2020 Dig into Gardening Educational Day Focus on Pollinator Education

Saturday, April 18, 2020, 10 am-3 pm
Doors Open at 9 am
Christ United Methodist Church
700 South Main Street, Baltimore, OH
Open to all interested Gardeners and their friends!!
(Flyer attached)

Earth Day Event

Wednesday, April 22, 2020, 4 pm-7 pm
Rising Park (shelter house), Lancaster, OH
Contact Janice Waldron for more information:
lancasterearthday@yahoo.com

Doug Parkinson, Proven Winners Program

Wednesday, May 6, 2020
During OH Assoc. of Garden Clubs meeting
Reynoldsburg United Methodist Church
1636 Graham Road, Reynoldsburg, OH
Contact Louise Smith for more information:
louisesmith2007@hotmail.com or 740-862-6018.

Plant and Chinese Auction and Garden Sale

Monday, May 18, 2020, 6 pm, Live auction 6:30 pm
Annual fundraiser of the Basil Garden Club at VFW
2155 Baltimore Reynoldsburg Rd, Baltimore, OH
Open to the public, free refreshments
Contact Louise Smith for more information:
louisesmith2007@hotmail.com or 740-862-6018.

Wagnalls MGV Educational Series (flyer attached)

Pollinator Planting Experience
Thursday, May 14, 2020 at 6:30 pm
Wagnalls Memorial Library, Lithopolis, OH

MGV Diagnostic Workshop

Monday, June 15, 2020
Licking County, OH

Wagnalls MGV Educational Series

Care of Pollinator Plants...Herbs are Pollinators Too!
Thursday, June 18, 2020, 6:30 pm
Wagnalls Memorial Library, Lithopolis, OH

Wagnalls MGV Educational Series

Life Cycle of Pollinators
Thursday, July 16, 2020, 6:30 pm
Wagnall's Memorial Library, Lithopolis, OH

Wagnalls MGV Educational Series

Tour of Gardens and Scavenger Hunt for Pollinators
Thursday, August 13, 2020, 6:30 pm
Wagnalls Memorial Library, Lithopolis, OH

More upcoming events on next page

More Events—In and Around the Garden

Mark your calendars with these important dates and upcoming activities and events!

SAVE THE DATE

Tasting Event

Thursday, August 20, 2020

Fairfield County Agriculture Center
831 College Avenue, Lancaster, OH

Wagnalls MGV Educational Series

Garden Tours will be available during Honeyfest

September 11-12, 2020

Wagnalls Memorial Library, Lithopolis, OH

2020 State Master Gardener Conference

September 11-12, 2020

Cuyahoga County/Beachwood, OH

Farm Science Review

September 22-24, 2020

Fairfield County Fair

October 11-17, 2020

MGV Holiday Gathering

Tuesday, December 10, 2020

Fairfield County Agriculture Center
831 College Avenue, Lancaster, OH

LOOKING AHEAD: 2021

2021 International Master Gardener conference

September 12-18, 2021

Norfolk, VA

2021 State MGV Conference

October 14-16, 2021 (Tentative)

Greene County, OH



An Hour in the
Garden Puts
Life's Problems in
Perspective

Through the Vine is a publication of the Ohio State University Extension Office in Fairfield County

Lisa Stoklosa, Fairfield Master Gardener Volunteer Editor

For more information contact:

Connie Smith, Master Gardener Coordinator and OSU Extension ANR Program Assistant

smith.3204@osu.edu — 740.652.7267

For the latest information and news about OSU Extension in Fairfield County, including the Master Gardeners of Fairfield County, visit <http://fairfield.osu.edu/>



Ohio Master Gardener Program Mission

We are Ohio State University Extension trained volunteers empowered to educate others with timely research-based gardening information.



CFAES



OHIO STATE UNIVERSITY EXTENSION



WAGNALL'S MASTER GARDENER VOLUNTEER EDUCATIONAL SERIES

IN THE GARDEN 2020



Please join the Fairfield County Master Gardener Volunteers to learn more about gardening experiences.

Where: Wagnall's Memorial Gardens, 150 S. Columbus St., Lithopolis

Cost: Free

RSVP: OSU Extension-Fairfield County 740-653-5419

May 14, 2020

6:30 p.m.

Pollinator Planting Experience

July 16, 2020

6:30 p.m.

Life Cycle of Pollinators

June 18, 2020

6:30 p.m.

**Care of Pollinator Plants...Herbs
are Pollinators Too!**

August 13, 2020

6:30 p.m.

**Tour of Gardens at Wagnall's
Plus a Scavenger Hunt for
Pollinators in the Garden**

**MASTER
GARDENER
VOLUNTEERS**



mastergardener.osu.edu

September 11 & 12, 2020
**Garden Tours will be available
during Honeyfest**

fairfield.osu.edu



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AND ENVIRONMENTAL SCIENCES

— We Sustain Life —

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Fairfield County Master Gardener Volunteers 2020 “Dig Into Gardening” Educational Day”



**THE OHIO STATE
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AND ENVIRONMENTAL SCIENCES

Ohio State University Extension
Fairfield County
831 College Avenue, Suite D
Lancaster Oh 43130-1081
740.653-5419
<http://fairfield.osu.edu>



POLLINATOR Education

with

Denise Ellsworth

Program Director, Honey Bee and Native
Pollinator Education
Department of Entomology/Extension
The Ohio State University

- What are Pollinators?
- Why are They Important?
- Enhancing your Garden for
Pollinators

Tina Bobek

Pickaway County Master Gardener
Volunteer & Beekeeper

- Preparing for Pollinators

**Learn more about USDA Government
Pollinator Programs**

Saturday, April 18, 2020

10:00 a.m. - 3:00 p.m.

Registration & vendors open at 9:00 a.m.

Come and shop early with our vendors

Christ United Methodist Church
700 S. Main Street (S.R. 158)
Baltimore, OH

Advance Registration is \$35.00 (cash/check only)

Includes continental breakfast & lunch plate

Lunch plate includes chicken salad, pasta salad, fresh fruit, rolls & beverage served by the Church

Return this section with your payment of \$35.00 by **April 13, 2020**. Register early, limited seating.

Name(s) _____

Address _____

City _____ State _____ Zip Code _____

Daytime Phone (_____) _____ email _____

Please include any dietary restrictions or if you require any special assistance to attend “Dig Into Gardening”:

Make checks payable (OSU Extension) and mail to:

OSU Extension – Fairfield County, 831 College Avenue, Suite D, Lancaster, OH 43130-1081

Fairfield County Extension embraces human diversity and is committed to ensuring that all research and related educational programs are available to clientele on a nondiscriminatory basis without regard to age, ancestry, color, disability, gender identity or expression, genetic information, HIV/AIDS status, military status, national origin, race, religion, sex, sexual orientation, or veteran status. This statement is in accordance with United States Civil Rights Laws and the USDA.

Keith L. Smith, Associate Vice President for Agricultural Administration; Associate Dean, College of Food, Agricultural, and Environmental Sciences; Director, Ohio State University Extension; and Gist Chair in Extension Education and Leadership.

For Deaf and Hard of Hearing, please contact Fairfield County Extension using your preferred communication (e-mail, relay services, or video relay services). Phone 1-800-750-0750 between 8 a.m. and 5 p.m. EST Monday through Friday. Inform the operator to dial 740-653-5419.