



Garden Wise

August 2013

**“What did the Carrot say to the Wheat.....?
Lettuce rest, I’m feeling Beet.”**

-Shel Silverstein

Consider Cover Crops

We may not be resting just yet, but it’s a good time to start thinking about resting our gardens or raised beds. Just like us, the soil we grow in has been working very hard to help produce such wonderful bounty, and just like us, the soil needs its rest. You have probably heard of crop rotation, resting your soil, and cover crops. These three methods/terms, although they may vary, are extremely important to the health of your soil . . . and, in turn, your crops. Focusing on cover crops, keep in mind all of the nutrients that tomatoes, squash, peppers, and basil . . . just to name a few things we grow . . . have taken out of the soil. Try to plant a cover crop that will give back the key nutrients that have been used.

Legumes, when planted as a cover crop, help increase the nitrogen levels in the soil; this is sometimes called “fixing” nitrogen. This may keep you from needing to add additional fertilizers to your soil before planting in the spring. Grains and grasses are planted as cover crops mainly to suppress weeds, and in the spring are tilled into the soil and used as “green manure.” In the Piedmont of North Carolina, we can plant cover crop legumes and grains from August 25- October 25. Usually the legumes are planted first, followed by the grains, at a ratio of 3 to 2. Later in this issue, along with *lots* of information on fall gardening, you’ll find a list of recommended cover crops.

Remember to keep your soil healthy so it can continue to produce wonderful crops.

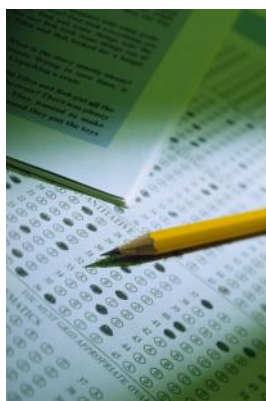
-Eva Preiser, EMGV

Community Garden Survey

This issue of our Community Garden Newsletter usually contains a survey of Guilford County’s Community Gardeners, which provides Cooperative Extension with valuable information on the impact of your Community Garden experiences on your life, and on your gardening habits in particular. We’ve had *many* requests to simplify this process by going online with the survey, eliminating the need for mailing surveys to the Ag Center once they’re completed. We now have the survey ready online; the link to the survey is below. **Garden leaders, please be sure your gardeners are aware of this link; we would like everyone who gardened this year to complete the survey, which should take no more than 15 minutes.** We hope this online survey will simplify your lives and make it *much* easier for you to share your opinions and experiences with us. Thank you for your feedback!

<http://harvest.cals.ncsu.edu/surveybuilder/form.cfm?testid=20066>

Karen Neill





SHARE THE HARVEST

One out of every four children in Guilford County doesn't know where his or her next meal will come from. According to a survey conducted by Gallup for the Food Research and Action Center, 25 percent of Greensboro and High Point families struggle to feed themselves ranking the two cities fourth nationally in terms of food insecurity. How can *you* help?



Share the Harvest of Guilford County is a non-profit coalition established in 2012 to help fight hunger in our community by collecting excess produce during the growing season. Your contributions of fresh, high-quality produce will benefit our community efforts helping families overcome food insecurity.



Share the Harvest has set up collection sites throughout Guilford County where you can drop off excess produce from your garden. Information about these sites can be seen at our website: <http://sharetheharvestguilfordcounty.org/>



The produce is then picked up and taken to the IRC (Interactive Resource Center), where it is sorted with the help of volunteers from the IRC and the local community. It's then distributed to food pantries, shelters, and soup kitchens across the county.



*During 2012's growing season, we collected and distributed nearly **30,000 pounds** of fresh, healthy, locally-grown produce.*



2014 EMGV Class Information



Time flies, doesn't it?! We're rapidly approaching the **October 15 deadline** to apply for the **2014 Extension Master Gardener** program here in Guilford County. Classes for 2014 will start in January. If you

enjoy gardening, *learning* about gardening, and *sharing that knowledge with others as a volunteer educator*, then this program may be for you! Would you like more information about how to become an Extension Master Gardener Volunteer? It's simple: call **Linda Brandon at 375-5876** or send her an email at lgbrando@gmail.com. She'll send a brochure and application out to you immediately. You won't regret it! **Remember, the deadline is OCTOBER 15!**



GARDEN REPORTS – August 2013

The “Queen’s Greens”

This community garden is thriving with 10 tomato plants, including Carolina Gold and Cherokee Purple, cucumbers, radishes, bell peppers and various hot pepper varieties, green beans, carrots, and several herb plants. *Juliet Wage-*
man



(Photos at left are from the Queen’s Greens Garden)



Starmount Presbyterian Church

Now in our fifth year, we are producing vegetables to feed the hungry in spite of the heavy rainfall and the accompanying plant diseases. We've doubled the amounts we have harvested from some crops, potatoes in particular, in spite of the rain. Now that it is heating up and drying out, we look forward to using the new water system that

was finished in mid-July. The church received a Healthy Active Communities equipment grant from Blue Cross and Blue Shield of North Carolina Foundation to fund the project. *Linda Anderson*

The Village Greens at Brandt Village

We have donated 150 pounds of produce so far this year to Share the Harvest. The garden is also feeding a herd of three deer and a groundhog with her pups. With the animals and the landscape features, the area where the garden is located has been designated a National Wildlife Habitat. *Joyce Powers*

The Westover Church Garden

We held a “Tasting Dinner” for immigrant and refugee families who have garden beds. We cooked a variety of recipes using foods that are growing in the garden. The families received a recipe book with the recipes we used. We all learned new ways to enjoy fresh vegetables. *Dana Deaton*

The St. James Presbyterian Church Garden

We scaled back the size of our garden this year to better fit the small number of volunteers. With this reduced size and the abundant rainfall, the garden is flourishing with very few problems with pests or diseases. Although the garden got off to a slow start this year, just in the past month we have donated over 100 pounds of produce to Share the Harvest. *Deborah Pelli*



Crop Focus: Carrots



Varieties: Red-Cored Chantenay, Short and Sweet, Nantes Half-long, Danvers Half-long, Pioneer Bonus, Spartan Bonus, and more.

Planting: Before planting, conduct a soil test! This will tell you if you need specific nutrients in your soil like potassium or if the acidity is too high or low. Carrots prefer soil with a pH between 6.0 and 6.8. Sow seeds directly in soil outside. In North Carolina, carrots can be planted in the spring or fall and can overwinter. The seeds should be planted 1/4 inch deep and lightly covered with vermiculite or fine compost. This is done to help protect the seed and keep the top layer of soil from crusting over. Carrots grow best in deep, loose, well-drained soil. It is important to keep your carrots evenly watered and to avoid over-watering them before harvest. Too much water may cause the carrots to crack or split.

Benefits: Carrots are rich in beta-carotene, which our body converts to Vitamin A. Vitamin A promotes vision and is a contributing factor to healthy skin, hair, and nails. Carrots also contain alpha-carotene and lutein, which have been proven to help lower your risk of heart disease.

Winter Cover Crops for North Carolina

We discussed the importance of cover crops in our front-page article; here are some good choices for this area.

Legumes:

- crimson clover (*Trifolium incarnatum*)
- red clover (*Trifolium pratense*)
- hairy vetch (*Vicia villosa*)
- Austrian winter pea (*Pisum sativum* subsp. *Arvense*)
- annual white sweetclover (*Melilotus alba*)
- yellow sweetclover (*Melilotus officinalis*)
- berseem clover (*Trifolium alexandrinum*)
- subterranean clover (*Trifolium subterraneum*)
- white clover (*Trifolium repens*)
- fava or faba bean (*Vicia faba*)

Non-legumes:

- cereal rye (*Secale cereale*)
- annual ryegrass (*Lolium multiflorum*)
- barley (*Hordeum vulgare*)
- mustard (*Brassica nigra*)
- oat (*Avena sativa*)
- rape (*Brassica napus*)
- forage radish (*Raphanus sativus*)
- winter wheat (*Triticum aestivum*)

<http://growingmallfarms.ces.ncsu.edu/growingmallfarms-wintercrops/>



Growing a Fall Vegetable Garden

Erv Evans, Extension Horticultural Specialist (excerpted from HIL-8100)



Many vegetables are well adapted to planting in the summer for fall harvest. Planting a fall garden will extend the gardening season so you can continue to harvest fresh produce after earlier crops have finished. The fall harvest can be extended even further by providing protection from early frosts or by planting in cold frames or hotbeds.

Many cool-season vegetables, such as carrots, broccoli, cauliflower, and Brussels sprouts, produce their best flavor and quality when they mature during cool weather. In North Carolina, the spring temperatures often heat up quickly. Vegetables, such as lettuce and spinach, tend to bolt or develop bitter flavor when they mature during hot summer weather.

Growing a productive fall vegetable garden requires thoughtful planning and good cultural practices. July and August are the main planting times for the fall garden. Table 1 provides recommended planting dates. Vegetables that have a 60 to 80 day maturity cycle should be planted around August 1 in the piedmont. Planting of quick maturing vegetables, such as turnips and leafy greens, can be delayed until September.

Preparing the Site

Before preparing the soil for a fall garden, you must decide what to do with the remains of the spring garden. In most cases, the decision is not difficult because the cool-season crops have already matured and the warm-season vegetables are beginning to look ragged. Remove the previous crop residue and any weed growth. Prepare the soil by tilling or spading to a depth of at least 6 to 8 inches.

If the spring crops were heavily fertilized, you may not need to make an initial pre-plant fertilization. Otherwise, 1 to 2 lb of a complete fertilizer such as 10-10-10 may be applied per 100 ft² of bed space. Thoroughly incorporate the fertilizer.



Planting the Fall Garden

Direct seeding (planting seeds rather than using transplants) for crops such as broccoli, cabbage, and collards is often used in the fall. However, the success of this planting method depends on having adequate moisture available to keep the young seedlings actively growing after germination. If you do not have an irrigation source available, you would be wise to buy vegetable transplants from a local garden center.

Seeds should be planted deeper in the fall because the moisture level is lower in the soil and the surface temperature is higher. In many cases, the planting depth may be 1¹/₂ to 2 times as deep as for spring planting of the same crop. Our summers can be hot and dry. Soils may form a hard crust over the seeds which can interfere with seed germination, particularly in heavy clay soil. Seeds of lettuce and spinach will not germinate if the soil temperature exceed 85° F. You may need to cover the seeded area with burlap cloth, newspapers, or boards to keep the soil cool and moist. Shading the soil or using a light mulch over the seed row will help keep the temperatures more favorable for germination. The shading material must be removed as soon as the seeds begin to germinate. Another useful technique is to open a furrow, seed, and cover the

continued

Growing a Fall Vegetable Garden cont'd.

seeds with potting soil or vermiculite. Young transplants may also benefit from light shading for the first few days after transplanting.



Watering/Fertilizing

Most vegetables require one inch of water per week. It's best to make a single watering that penetrates deeply rather than frequent shallow applications. Young seedlings and germinating seeds may need more frequent, light waterings. Do not allow seedlings to dry out excessively. New transplants may also benefit from frequent light waterings until they develop new roots.

Many fall maturing vegetables benefit from sidedressing with nitrogen just as do spring maturing vegetables. Most leafy vegetables will benefit from an application of nitrogen three and six weeks after planting.

Insects and Diseases

It is not uncommon for insects and diseases to be more abundant in the fall. Most problems from insects and diseases result from a buildup in their populations during the spring and summer. There is hope of keeping these pests at tolerable levels, however, if a few strategies are followed. Strive to keep fall vegetables healthy and actively growing; healthy plants are less susceptible to insects and diseases. Check the plants frequently for insect and disease damage. When sufficient damage is detected, use an approved pesticide. You may decide not to grow vegetables, such as squash, corn, and cucumbers, that are specially insect and disease prone during late summer and fall.

Frost Protection

You can extend the season of tender vegetables by protecting them through the first early frost. In North Carolina, we often enjoy several weeks of good growing conditions after the first frost, which is usually around October 15. Cover growing beds or rows with burlap or a floating row cover supported by stakes or wire to keep the material from directly touching the plants. Individual plants can be protected by using milk jugs, paper caps, or water-holding walls.

Most of the semi-hardy and hardy vegetables will require little or no frost protection. Semi-hardy vegetables should be harvested before a heavy freeze. Root crops such as carrots and radishes should be harvested or mulched heavily before a hard freeze. The harvest of mulched root crops can often be extended well into the winter. During mild winters, harvest may continue till spring.



A detailed planting chart, customized for annual vegetables, fruits, and herbs in the Central North Carolina gardening area, is available at this link:

http://cals.ncsu.edu/hort_sci/extension/documents/AG-756.pdf

This chart provides the proper planting dates for a huge array of plants, and it also shows the dates for bulbs, crowns, seeds, transplants, or tubers . . . including warnings about which plants (like mint, for example) should be grown in containers because of their aggressive spreading tendencies.

HARVESTING VEGETABLES

Erv Evans and Larry Bass, NCSU Dept. of Horticulture

The nutritional content, freshness, and flavor that vegetables possess depend upon the stage of maturity and the time of day at which they are harvested. Overly mature vegetables will be stringy and coarse. When possible, harvest vegetables during the cool part of the morning, and process or store them as soon as possible. If for some reason processing must be delayed, cool the vegetables in ice water or crushed ice, and store them in the refrigerator to preserve flavor and quality. The following guidelines can be used for harvesting vegetable crops.



Asparagus - Harvest the spears when they are at least 6 to 8 inches tall by snapping or cutting them at ground level. Up to 8 spears per plant may be harvested the second year after planting. A full harvest season will last 4 to 6 weeks during the third growing season.

Beans, snap - Start harvesting before seeds develop in the pod (about the diameter of a pencil). Beans are ready to pick if they snap easily when bent in half.

Beans, lima - Harvest when the pods first start to bulge with the enlarged seeds. Pods must still be green, not yellowish.

Broccoli - Harvest the dark green, compact cluster or head (about 6 inches in diameter) while the buds are tight, before any yellow flowers appear. Smaller side shoots will develop later, providing a continuous harvest.

Brussels sprouts - Harvest the lower sprouts (small heads) when they are about 1 to 1-½ inches in diameter by twisting them off. Lower leaves along the stem may be removed to hasten maturity.

Cabbage - Harvest when the heads feel hard and solid.

Carrots - Harvest when the roots are ¾ to 1 inch in diameter. The largest roots generally have the darkest tops. Fall carrots can be left in the ground all winter and harvested as needed, if mulched.

Cauliflower - Exclude sunlight (blanch) when the curds are 1 to 2 inches in diameter by loosely tying together the outer leaves above the curd (head) with a string or rubber band. Harvest the curds when they are 4 to 6 inches in diameter but still compact, white, and smooth. The head should be ready 10 to 15 days after tying.



Collards - Harvest older, lower leaves when they reach a length of 8 to 12 inches. New leaves will grow as long as the central growing point remains, providing a continuous harvest. Whole plants may be harvested and cooked, if desired.

Corn, sweet - Silks begin to turn brown and dry out as the ears mature. Check a few ears for maturity by opening the top of the ear and pressing a few kernels with a thumbnail. If the liquid exuded is milky rather than clear, the ear is ready for harvest. Harvest ranges from 18 to 21 days after the silk appears.

Cucumbers - Harvest when the fruits are deep green, before any yellow color appears. The length should be 2 to 3 inches for sweet pickles, 5 to 6 inches for dill pickles, and 6 to 8 inches for slicing. Pick 4 to 5 times per week to encourage continuous production. Mature cucumbers left on the vine will stop production of the entire plant.

Eggplant - Harvest when the fruits are 3 to 5 inches in diameter and their color is a glossy purplish black. (A white variety of eggplant is also available.)

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HARVESTING VEGETABLES—cont'd.

The fruit is past its prime when the color starts to dull or become bronzed. Because the stem is woody, cut $\frac{3}{4}$ do not pull $\frac{1}{4}$ the fruit from the plant. A short stem should remain on each fruit.

Kale – Twist off the outer, older leaves when they reach a length of 8 to 10 inches and are medium green in color. Heavy, dark green leaves are over mature and are likely to be tough and bitter. New leaves will grow, providing a continuous harvest.

Kohlrabi – Harvest when the thickened stems or bulb (the edible part) is 2 to 3 inches in diameter by cutting off the plant just below the bulb. Stems become woody if left too long before harvest.

Lettuce – Harvest the older, outer leaves from leaf lettuce when they are 4 to 6 inches long. Harvest heading types when the heads are moderately firm and before seed stalks form.

Muskmelons (cantaloupe) – Harvest when the stem slips easily from the fruit with a gentle tug. Another indicator of ripeness is when the netting on skin becomes rounded and the flesh between the netting turns from a green to a tan color.

Mustard – Harvest the leaves and leaf stems when they are 6 to 8 inches long. New leaves will provide a continuous harvest until they become strong in flavor and tough in texture from temperature extremes.

Okra – Harvest young, tender pods when they are 2 to 3 inches long. Pick at least every other day during the peak growing season. Overly mature pods become woody and are too tough to eat.

Onions – Harvest when the tops fall over and begin to turn yellow. Dig the onions and allow them to dry out in the open sun for a few days to toughen the skin. Then remove the dried soil by brushing the onions lightly. Cut the stem, leaving 2 to 3 inches attached, and store in a net-type bag in a cool, dry place.

Peas – Edible, podded cultivars should be harvested when pods are well rounded but before seeds are more than one-half of their full size. Harvest regular peas when the pods are well rounded, seeds are fully developed but still fresh and bright green. Pods are past their prime when they lose their brightness and turn light or yellowish green.

Peppers – Harvest sweet peppers when the fruits are firm, crisp, and full sized. Green peppers will turn red if left on the plant. Allow hot peppers to attain their bright red color and full flavor while attached to the plant; cut and hang them to dry.

Potatoes (Irish) – Harvest the tubers when the plants begin to yellow and die down. Store the tubers in a cool, high-humidity location with good ventilation, such as the basement or crawl space of the house. Avoid exposing the tubers to light. Greening, which denotes the presence of dangerous alkaloids, will occur even with small amounts of light.

Pumpkins – Harvest pumpkins and winter squash before frost and after the vines dry up, the fruit color darkens, and the skin surface resists puncture from your thumbnail. Avoid bruising or scratching the fruit while handling it. Leave a 3- to 4-inch portion of stem attached to the fruit and store in a cool, dry location with good ventilation.

Radishes – Harvest when the roots are $\frac{1}{2}$ to 1 $\frac{1}{2}$ inches in diameter (Chinese radishes grow much larger). The shoulders of radish roots often appear through the soil surface when they are mature. If left in the ground too long, they will become tough and woody.



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HARVESTING VEGETABLES—cont'd.

Rutabagas – Harvest when the roots are about 3 inches in diameter. The roots may be left in the ground during winter and used as needed if properly mulched.

Spinach – Harvest by cutting all the leaves off at the base of the plant when they are 4 to 6 inches long. New leaves will grow, providing additional harvests.

Squash, summer – Harvest when the fruit is soft, tender, and 6 to 8 inches long (3 to 4 inches across for patty-pans types). The skin color often changes to a dark, glossy green or yellow, depending on variety. Pick every 2 to 3 days to encourage production.

Sweetpotatoes – Harvest the roots when they are large enough for use before frost. Avoid bruising or scratching during handling. (Damaged sweetpotatoes rot easily in storage.) Ideal storage conditions are a temperature of 55°F and a relative humidity of 85%. The basement or crawl space of a house may suffice.

Swiss chard – Harvest by breaking off the developed outer leaves 1 inch above the soil. New leaves will grow, providing a continuous harvest.

Tomatoes – Harvest the fruits at the most appealing ripeness stage $\frac{3}{4}$ up to fully red-ripe. (There are some yellow tomato cultivars.) Flavor is best at room temperature, but ripe fruit may be held in the refrigerator at 45°F to 50°F for 7 to 10 days.

Turnips – Harvest the roots when they are 2 to 3 inches in diameter but before heavy frosts occur in the fall. The tops may be used as greens when the leaves are 3 to 5 inches long.

Watermelons – Ripe watermelons produce a dull thud rather than a sharp, metallic sound when thumped. Other ripeness indicators are a deep yellow $\frac{3}{4}$ rather than white $\frac{3}{4}$ color where the melon touches the ground, brown tendrils on the stem near the fruit, and a rough, slightly ridged feel to the skin surface.

This article was reprinted from our April 2012 GardenWise Newsletter, since it's harvest time again!



Growing the Green Way Class Series—Fall 2013

Fall Vegetable Gardening: Extending the Harvest

KCE Library 8/19 6:30, Extension 8/20 6:30, Arboretum 8/25 4:00

Vegetable gardening for the year does not have to end when the tomatoes and cucumbers do! This workshop will focus on strategies and timing to maximize yields and extend the harvest from your vegetable garden by growing fall and winter crops. We'll talk about season extenders and other tips and techniques to keep your garden producing well past the first frost.

Organic Lawn Care – A Greener Yard

KCE Library 8/26, Extension 9/3, Bur-Mil 9/5, Arboretum 9/8

Fall is the best time for rejuvenating lawns - and also to discuss how using good growing practices saves you time and money and reduces environmental

continued



Growing the Green Way Class Series—cont'd.

impact. Establishing a healthy stand of grass with good planning and careful management can minimize issues with weeds, diseases and insects. Come learn about having a healthy lawn and reducing or eliminating the use of synthetic chemicals.



Great Plants for Winter Interest

Extension 9/17, Bur-Mil 9/19, KCE Library 9/23, Arboretum 9/29

Of course spring and summer gardens are beautiful, and fall's foliage colors are unsurpassed. But which plants have special characteristics that add winter interest to your landscape? Join us to discuss choosing and growing some of the many wonderful plants that can make your winter garden more captivating and unique.

Energy Efficient Landscaping

KCE Library 10/7, Bur-Mil 10/10, Arboretum 10/13, Extension 10/15

With all the conversation about reducing our carbon footprint, have you thought about how your landscaping can help make your home more energy efficient? This presentation will provide practical ways for you to conserve energy and save money in the process.

Composting for Home Gardeners

Extension 10/22, Bur-Mil 10/24, Arboretum 10/27, KCE Library 11/4



What to do with all those leaves?! Composting is a great way to recycle, and it also produces a fantastic organic amendment that improves the fertility and texture of your soil and helps everything grow better. We will discuss easy ways to start composting in your own backyard, what should and shouldn't be composted, and how to use this treasure in your garden.

LOCATIONS:

- **Cooperative Extension Office**, 3309 Burlington Road, Greensboro 27405
- **Bur-Mil Park (Wildlife Education Center)**, 5834 Bur-Mil Club Road, Greensboro 27410
- **Greensboro Arboretum (Ed Center)**, 401 Ashland Drive, Greensboro 27403
- **Kathleen Clay Edwards Library**, 1420 Price Park Road, Greensboro 27410

CLASSES ARE FREE, BUT PRE-REGISTRATION IS REQUIRED!

For more information, or to register, call 375-5876 and sign up for your choice of workshop and location.

2013 Gardening Classes

High Point Public Library

901 North Main Street, High Point, NC 883-3360
Presented by Extension Master Gardener Volunteers



August — Fall Vegetable Gardening: Extending Your Harvest

Wednesday, August 21 6 – 7:30 pm (Morgan Room)

Vegetable gardening for the year does not have to end when the tomatoes and cucumbers do! This workshop will focus on strategies and timing to maximize yields and extend the harvest from your vegetable garden by growing fall and winter crops. We'll talk about season extenders and other tips and techniques to keep your garden producing well past the first frost.

September — Composting: Trash to Treasure for your Garden

Saturday, September 14 12 - 1:30 pm (Story Room)
Wednesday, September 18 6 - 7:30 pm (Morgan Room)

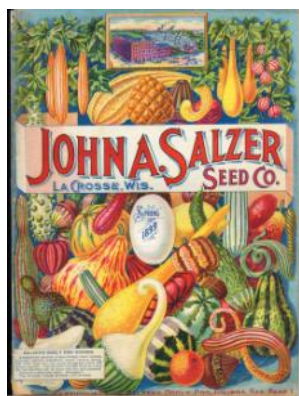
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October — Preparing for Next Year's Vegetable Garden or, What to do Until the Seed Catalogs Come!

Saturday, October 12 12-1:30 pm (Story Room)
Wednesday, October 16 6-7:30 pm (Morgan Room)

Even though this year's growing season is winding down, there is still gardening to be done! Late fall is the time to take important steps which will "sow the seeds of success" for next year's vegetables. We'll also talk about using the winter months for planning, to help you save money by getting the most out of your personal planting space.

Interested? No pre-registration required. Just show up the day of class.



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12th Annual Gardening Gala and Seminar Trends in Landscape Design – What Works? What's New?

September 26, 2013 from 8:30 AM to 4:00 PM

Sponsored by the Guilford County Extension Master Gardeners

Guilford County Cooperative Extension Office (Agriculture Center)

3309 Burlington Rd, Greensboro NC 27405

You're invited to join us for a full day of education and enjoyment in celebration of gardening in all its glory! Read on to learn more about the 2013 Gardening Gala & Seminar.

About our Speakers

Dr. Holly Scoggins: Dr. Scoggins is an Associate Professor in the Department of Horticulture and Director of the Hahn Horticulture Garden at Virginia Tech. Holder of a Ph.D. from NC State, she teaches about herbaceous landscape plants and ornamental plant production and researches perennial propagation. She recently was named the 2012 Professional of the Year by the Virginia Nursery and Landscape Association. Check out her blog at www.gardenprofessors.com. For her talk? No wallflowers allowed, as she presents a *lively* lineup of plants for the adventurous gardener. Dr. Scoggins's keynote speech is "Logical Landscapes and Lessons Learned: Mistakes Were Made...What to Do?," and her breakout seminar is "Give Me Plants, Lots of Plants: Both the Irresistibly New and Under-appreciated Not-So-New but All Marvelous!"

Dr. Richard T. Olsen: Have you been to the US National Arboretum in Washington, DC? (If not, it's worth your time!) Ever wonder what they do? Dr. Olsen is a research geneticist and leader of the urban tree breeding program at the USNA, working on the next generation plant material to assure better success in your garden and around the world. With a Ph.D. from NC State, he is an international speaker, and is returning to visit us and share a peek at the future of plant breeding and give us some hints of what truly works and what's coming! Dr. Olsen's keynote speech is "From Germplasm to Cultivar: What's New? Plant Breeding at the US National Arboretum," and his breakout seminar is "Plants of Questionable Merit."

Jan Little: Director of Education and Public Program for the Sarah P. Duke Gardens at Duke University, Jan is in the "know" on what is working and enticing in a beautiful garden. Started in 1939, Duke Gardens is a 55-acre public botanic garden of four specially landscaped areas featuring over five miles of walks and pathways surrounded by beautiful plantings. There is a wealth of knowledge to share about landscape design, using the beautiful Duke gardens as the perfect "study material." Jan's keynote speech is "An Invitation to the Garden: The Role of Color and Geometry!"

Sheilah Lombardo: A perennial and native plant enthusiast for 20 years, Sheilah is a Forsyth County EMGV, and uses her knowledge from successes in native plants

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12th Annual Gardening Gala and Seminar

Trends in Landscape Design – What Works? What's New?

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to trumpet their advantages. Why work so hard when nature provides the key to success? A frequent speaker in the Southeast, she will make you run to the nearest nursery to stock up on natives! Her breakout seminar is "Native Plants for Piedmont Gardens: They Work So You Don't Have To!"

Nancy Seay (RLA, ASLA), Ken Bastion and Shirley Keel: These Guilford County EMGVs, who have taken on the huge task of redesigning the Demonstration Garden, say a facelift is a tactful description of what is needed! Meet with Nancy, Ken and Shirley to learn landscape design principles in making decisions about hardscapes and plant material, principles which can be applied to your very own "challenges" at home or in the community! Weather permitting, meet outside and enjoy a walk through the garden to understand these concepts. Their breakout seminar is "Does Your Garden Need a Face-Lift? Our Demonstration Garden as a Case Study."

REGISTRATION

The non-refundable \$40.00 fee for registration includes lunch. Your registration will be confirmed by email. For additional information, please contact Rose Chamblee at 336-275-6562 or email chambleer@bellsouth.net. One participant per form; photocopy form if necessary. **Please make your check payable to: NC Extension MGV and mail this form with your check to : Gardening Gala and Seminar, c/o EMG Treasurer for GALA, 3309 Burlington Rd., Greensboro, NC 27405**

Name: _____

Address: _____

Phone: _____

Email: _____

Please indicate your lunch choice:

____ regular ____ vegetarian ____ gluten-free

Please indicate, in order of preference, your breakout workshop choices (#1, #2, #3, #4)

____ Scoggins ____ Olsen ____ Lombardo ____ Seay/Bastion/Keel

