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Genesee County Master Gardener Newsletter

DOWN TO EARTH



2017

VOLUME 15

4



FEATURE ARTICLE

Save Your Roses from Black Spot



While no rose is truly black-spot proof, there are a number of varieties that resist the fungal disease much better than others. Many of the new breed of landscape roses (such as the Knock Out family and the Easy Elegance series) are great bets for keeping clean foliage.

Other varieties that have shown good resistance include: Bonica, Carefree Beauty, Carefree Wonder, Cuddles, Playboy, Simplicity, The Fairy and Topaz Jewel.

Keep a Clean Garden

Like many fungal diseases, black spot can spread rapidly when diseased leaves fall on the ground. Removing infected leaves before they drop off the plant or right after they fall will help keep the disease from becoming a major outbreak. Clean up all fallen

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fallen leaves as well.

Note: Throw infected leaves in the trash instead of composting them to help keep the disease from spreading.

Plant Properly

Still air encourages the disease, so site your roses where air flows freely. Avoid planting your roses too closely together and don't plant them right up against walls or other structures. Keep your roses pruned so they have a loose, open habit.

Water Sensibly

Wet leaves encourage many kinds of fungal diseases, including black spot. Watering with a soaker hose, which delivers water directly to the roots, will help prevent the disease. (It'll also save you money because less moisture is lost to evaporation.)

Use a Fungicide

Most fungicides won't cure black spot once it's started, but they can do a great job of preventing the disease. So if you use fungicides, it's important to spray before you see problems. Note: A variety of chemical fungicides work as well as organic, neem-based types.

Better Homes and Gardens

CARROT BASICS

Thoroughly mix compost into the top 6 inches of soil.

Prior to direct sowing, mix the seed with coarse sand to help you plant them evenly.

Sow the seeds in shallow rows that are spaced at least 6 inches apart.

Cover the small trench with a layer of soil about half an inch thick.

Water the seedlings at least once a day until the tops reach 3 inches tall (and if no rainfall occurs).

Because carrots mature underground, it can be tricky to figure out when they're ready to be unearthed. Here are a few tips to ensure that you pluck them out at just the right time:

Carrots are ready to pick when they are about $\frac{3}{4}$ inch across at the top, just below the green stem. The orange part of the carrot may be sticking out aboveground, or you can gently remove the dirt from around the stem to investigate.

When the fernlike tops begin to topple over (without any help from a wind- or rainstorm), your spears are usually ready to go.

Pull a few roots out of the ground after 50 days, no matter what, to check for size. Lift

RELATED ARTICLE ON PAGE 10

Antonio Reis article and photo



HOME GROWN 905

I have some little flying bugs in my kitchen. I see them around the sink. I don't think they are fruit flies because I don't have any fruit. So what could they be?

When we talk about “house dinkies”... little flying beasties, there are several choices. See what fits. If you had fruit flies, they are associated with fruit, vegetables or bulbs that are over-ripe or spoiled. If you had fungus gnats, they fly around indoor plants that have been generously watered and the soil stays damp constantly. Both fruit flies and fungus gnats hold their wings over their backs when at rest. If your fliers are drain flies, they hold their wings horizontally when at rest. It is vertical vs. horizontal. Drain flies are associated with standing, stagnant water with decaying organic matter at the bottom, like outdoors in a wetland. Drain flies could be reproducing in a floor drain in the basement or a sink that is infrequently used. Even if they were reproducing in a basement floor drain, they fly as adults to an area with natural light.

This is often a sink with a window above it. If the insects you are finding are drain flies, try to find the place where there is standing, stagnant water in which they are breeding. Once located, pour boiling water down the drain once or twice a week to kill any larvae that are feeding in the water. Don't use chemicals because this can be dangerous for you and the air that you are breathing. If you determine that the insects are fungus gnats, back off on watering so frequently. You can also remove and replace the top one inch of potting soil that the larvae are in.

If your critters are fruit flies, get rid of decaying fruit or vegetables and make sure others are refrigerated. But first, try to determine what you have winging about.

I remember a long time ago my father would take his garden dirt to the local MSU Extension Service and they would test it right there in the office and give him a recommendation for fertilizer. Can I still do this and what other kinds of services do you have?

The good old days have come and are long gone. And in reality, those original soil tests that were done in the office were very general. Now, you can purchase a Soil Test Self-Mailer online or at your MSU Extension Service for \$25. You receive the envelope in the mail and follow all the directions and mail the soil sample back and in about one to two weeks, you are emailed your recommendation. The postage is on the envelope that you mail back and you do not have to take it to the post office. If you are purchasing online, go to: www.msusoiltest.com and follow the link to the soil testing information. If you need to have an insect or plant identified, go to: www.pestid.msu.edu and download forms if you are interested in sending a sample. There is also a collection of pictures of insects if you are trying to identify something common. You can have insects, mites, ticks, spiders and other arthropods identified. You can have weeds and plants identified and also weeds for herbicide resistance screening. You can have plant parts checked for insect, pathogen and nematode analysis. There may be a fee involved. If there are questions that you need answered Monday through Friday, you could call the MSU Extension Master Gardener Hotline at: 888-678-3464. Each day during the week, the Hotline is answered by a different county's trained Master Gardeners. In the spring, summer and fall, the hours are 9 a.m. to noon and 1 to 4 p.m. In the winter, the hotline is open just in the mornings. Or if you want to email a question, go to the Gardening in Michigan website at: http://msue.anr.msu.edu/topic/info/home_gardening and go to the left sidebar at the bottom and click on “Ask an Expert.” You can submit a question that should be answered in 48 hours.

Gretchen Voyle, MSU Extension-Livingston County Horticulture Educator 517/546-3950



COOKS CORNER

Baked Chicken Tenders

Preparation

1. Make the dip: Mix yogurt, chives, parsley, dill, lemon juice and garlic in a small bowl; season with salt and plenty of pepper. Set aside.
2. Prepare the chicken: Cut chicken breasts lengthwise into about 1 1/4-inch-wide strips. Season with salt and pepper, and set aside.
3. Mix together flour and paprika in a medium bowl, and season with salt and pepper. Place eggs in a large bowl and whisk with 1 teaspoon water. Season with salt and pepper. Put bread crumbs in a large bowl or shallow baking dish, and season with salt and pepper.
4. Working with few pieces at a time, toss the chicken in the flour mixture, making sure it's evenly coated. Shake off excess flour, and dip into egg wash. Shake off any excess.
5. Dip chicken into bread crumb mixture a few pieces at a time, pressing to adhere as many bread crumbs as possible. Shake off any excess, and set chicken aside on a large plate. Heat oven to 450 degrees, and place breaded chicken strips on a foil- or parchment-lined rimmed baking sheet. Drizzle with olive oil, and bake until one side is beginning to brown, 6 to 8 minutes. Using tongs or a spatula, flip chicken and continue to cook until the other side is golden brown and crisp, another 6 to 8 minutes. Serve with herbed yogurt dip.

Ingredients

For the dip:

- 1 ½ cups full-fat Greek yogurt, labneh or sour cream
- ¼ cup finely chopped chives
- ¼ cup finely chopped parsley
- 2 tablespoons finely chopped dill
- 2 tablespoons fresh lemon juice
- 1 small garlic clove, finely grated or chopped

Kosher salt and freshly ground pepper

For the chicken:

- 1 ½ pounds boneless, skinless chicken breasts
- Kosher salt and freshly ground pepper
- 1 cup all-purpose flour
- 2 teaspoons smoked paprika
- 2 large eggs, beaten to blend
- 2 cups bread crumbs (preferably panko or other coarse bread crumbs)
- 3 tablespoons olive oil

Alison Roman



TIP

If pan-frying, heat 1/2 cup vegetable oil in a large skillet over medium-high heat. Once oil is shimmering and hot (and registers about 375 degrees on a thermometer), working in batches, add chicken strips, taking care not to crowd the skillet. Fry until one side is golden brown and crisp, 2 to 3 minutes. Flip chicken using tongs or a spatula, and continue to fry until the other side is golden brown and crisp, another 2 to 3 minutes. Transfer chicken to a paper towel-lined plate and season with salt. Serve with herbed yogurt dip.

MASTER GARDENER ASSOCIATION OF GENESEE COUNTY MICHIGAN

Membership Meeting Minutes - March 16, 2017

Call to Order: The meeting was called to order by President Vicki Laurin at 7:11 pm.

Review of Minutes: Motion and 2nd by Nettie Sparks & Loretta Ellwood to accept the February 16, 2017 meeting minutes as presented. Passed.

Treasurer's Report: The beginning balance on 01FE17 was \$29,005.14. February income totaled \$832.60 and expenses were \$1,536.49. The ending balance on 28FE17 was \$28,601.26, including the Square account of \$300.01. Treasurer's announcement: MGAGCM sales exceed \$5,000.00 in a year, so we must pay sales tax on items we sell such as: clothing, bulbs/trees, MG stones, tools, etc.

Mel Kennedy - Projects Reports:

Projects

Chairperson

Crossroads Village (Monarch Way Station) Joanie Snyder- orientation for EMGVs will be 04AP17 @ 9am @ Crossroads-then Tuesdays @ 9am till ?, "Vintage in the Village" is 20MY17- tickets are \$5.

Desert Oasis Alicia Ellis / Kay McCullough- grass cutting is rescheduled for 21MR17 @ 9 am, a watch was found at this project-see Alicia if it might be yours

Grow Lab Carol Groat- NEED VOLUNTEERS on these (3) dates: 28MR at Durant Turri Mott, 29MR at Grand Blanc Academy (Hill Rd.) and 31MR at Brendle- CONTACT CAROL if you can help-please

Farmers Market – Flint Judy Trombley- Start in April, Saturdays from 10 -2, need seasoned EMGV to team with new MGITs.

Flushing River Trail Sylvia Hansen- 1st work day: 22MR @ 10am @ Flushing Park. Regular days will start 12AP at 9am starting at the trailhead.

Flushing City Hall Sylvia Hansen- will be Mondays at 9am starting in late April.

Jr. Master Gardeners Carol Pittard for: Vicki Perkins- Class April 01 & 15 from 10-2:30, for kids 7-13, \$25.00-Sign up! Contact vickiperkins72@yahoo.com

Humane Society Maggie Gregg- 1st day will be 29AP from 9-12, then weekly on Thursdays from 10-12.

Alan Grove - Standing Committee Reports:

Alan announced the formation of a committee to brainstorm how to increase membership participation at monthly meetings. They will meet Friday 17MR @ 10am @MSUE. Alan stated he will wear MSUC apparel if meeting attendance exceeds 100 for several meetings!!! (We had 76 MGs sign in at this meeting-a record!)

Banquet (Spring/Awards) Loretta Ellwood- 20AP at 5:30 at Crossroads for a good meal and a good time!

Bulb Sale Randy Tatro-Thanks for your participation to date! Thanks also to EuroBlooms, LLC for their generous offer for MGAGCM to pay the sales tax and then split the net profit with them. A hearty round of applause was given by all in attendance!

Bus Trip (Educational) Sabrina VanDyke- date is July 20, 2017. Cost is \$60. Visiting: Southern Exposure Herb Farm, Leila Arboretum and 'Clara's on the River' for lunch (

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included) in Battle Creek and River Street Flowerland Green House in Kalamazoo. Sign up quickly, the form is on the website. The deadline is 30JN17.

Clothing Vicki Laurin /Kay McCullough- next order will be sent in 01MY17. The form is on the website.

DTE Vicki Laurin / George Rappold- ALWAYS looking for articles! We'll help you write one!

Garden Stones/Tool & Garden supplies Dick Moldenhauer- MG stones available to members for \$30.

Garden Tour (Educational) Kay McCullough- the Garden Tour will be June 25, 2017.

There will be an educational emphasis this year and MGAGCM members can get educational hours. Kay is taking names of volunteers as there is some training involved.

Hospitality Gloria Roudebush- a card was sent to Mary Gartland in her husband's passing

Public Relations Mel Kennedy- a Bee Symposium will be held a MCC, 17AP17 @ 5:pm, need to sign up, Lansing Home & Garden Show is this weekend through Sunday (Abi will be speaking Saturday)

Website Kay McCullough / Mel Kennedy – looking for help with the website, see Kay if interested.

Old Business: none

New Business:

Abi's announcements:

- 1) VERY glad to see so many MGITs here and very grateful for their enthusiastic involvement to date!
- 2) The MSUE office has a buzzer at the front door that must be pushed to identify yourself to gain entrance to the building. Normal business hours are 8-1, if outside of these hours we need to let Abi or Deb know in advance of our desire to come in so that we can be allowed in.

Moved and 2nd by Cheryl Borkowski and Alicia Ellis to purchase the following items to be used for MG outreach activities at a cost not to exceed \$2300.00. Passed.

1. HP Pavillion 27" Touch Screen All in One-Intel Core i7-12GB Memory-1TBS Hard Drive
2. Brother-HL-3171 CDW Color Laser Printer
3. Hard carrying case for computer and printer.
4. Insignia paper (5 ream pack) white and (3) toner cartridges, Magenta, Yellow, and Cyan

The plan is to store bulletins electronically and bring them up on the computer to read at an event, email to persons or print for the person there at the event instead of lugging copies of many bulletins back and forth to events (catching up to the 21st century!).

Dick Moldenhauer reviewed the following SOPs that have approved by the Board (now loaded on VMS):

- | | |
|------------------------------------|---------------------------------|
| 1. Nomination and Election | 2. Communication and Management |
| 3. Procurement and Spending Policy | 4. Committee Check List |
| 5. Speaker Contract | 6. Thank You form Letter |

A copy of any SOP may be obtained by sending a request to Dick.

Close of Meeting: Moved and 2nd by Beth Fromholz-Davies and Nettie Sparks to adjourn the meeting. Passed. The meeting was adjourned by President Vicki Laurin at 8:00 pm.

Respectfully submitted: Dick Moldenhauer, MGAGCM secretary

A MUST READ

We have been fortunate enough after a long hiatus of graduating two Master Gardener classes. In addition, some familiar old faces have returned from the sun belt or just are getting tired of Old Man Winter. Some new faces within the structure of the board and offices may have also spiked interest. Kay McCullough (birdiedall@aol.com H 810-635-9341 C810-610-0545) has been overseeing a share a ride program. The combination of the above has seen rising attendance levels over the past several months. This old gray beard can remember standing room only at meetings in the past.

Alan Grove is a friendly gentleman who is as pleasant as the day is long and will probably be one of the first people to greet you when you attend a meeting. Now I am not sure how this all came about except that I got the job of putting everything on paper. There was a round of applause when the attendance was announced as the Master Gardeners inch ever closer to then



magic number of 100 attendees which disturbed my doodling (actually a landscape design). Gazing out to the audience there stood Carol Groat after having been properly acknowledged. She was laying down the gauntlet as Alan Grove stood at the microphone. What was that she said, which sounded something like if we were able to reach the century mark would Alan agree not to wear all his UofM regalia meeting after meeting which consist of a hat and sweatshirt, at least that is what I can see. Clearly the man has a one-dimensional wardrobe. Carol then added the proviso that he would be required to don a respectful tribute to the glorious green and white of the Michigan State University, Spartans. No sooner were the words out of her mouth when I swung my head toward the podium and there stood Mr. Grove ashen faced and slacked jaw ever so slowly rocking backwards on his heels. A moment of silence before the words were softly spoken, "Yes I Would" could barely be heard above the sound of his

quivering voice.

Ignoring my urge to give the dearly beloved Mrs. Groat a standing "O", my thoughts were, can this be accomplished? Of course, it can all we need is a little bit of enthusiasm and arm twisting.

Contact Kay if you would like to share a ride, project leaders please yak the challenge up between your volunteers, the Master Gardener friend that you haven't seen in a while give him or her a call or the person who stops by the extension for the bulb sale or whatever. Personally, I would like to see Ruth Simon again.

The target date for the roll call is the August 10th meeting due to the banquet and picnic over the summer. Remember the August meeting is a week early due to the car festivities the following week. If we all work together demonstrating a person cannot come to OUR HOUSE and disrespect us, The Spartan Nation.

How to Grow Hardy Succulents, Growing Succulent Plants

Hardy Succulents are a common sight in the drier, warmer, more arid parts of the country. But, don't be surprised if you see a few of the hundreds of varieties, in colder, wetter parts of the country. Their diversity may well surprise you.

By definition, a succulent is a plant that holds water inside the tissue of its leaves, and sometimes its stem. Water is stored during rainy periods, and later used by the plant during drier times and periods of drought. Succulents require little attention, a real plus for people with busy lifestyles.

Leaves of succulents are thick, and usually rounded. They are commonly formed tightly around the stem forming a rosette. There is a wide range of colors. Succulents are best known for their leaves. But, many plants produce attractive flowers, in many different colors. A flowering winter cactus is a real treat.

Indoors or out, you will enjoy growing succulents. They find themselves at home in a variety of garden settings. They look perfect and natural in rock gardens. Succulents make great container plants. And, they are forgiving when you go away on vacation. Succulents make good houseplants, too.

Did you Know?: A

"Desertarium" is a terrarium for cactus and other succulents.

Common types of Succulents:

When we think about succulents, the first thing that comes to mind is cactus. However, the world of succulents is so much broader. Here are some of the better known species of Succulents: Agaves, Cactus, Ice Plants, Orostachys, Sedums (over 300 species), Sempervivums (1000's of species) and Yucca

How to Grow Succulent Plants:

Succulents are easy to grow. With a vast number of species, growing conditions will vary somewhat. Make sure to learn about the specific species you are growing for detailed how to grow information.



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All succulents prefer full sun. Well drained soil is a must. All succulents suffer in wet soils. Succulents tolerate dry conditions and poorer soils

When planting them in ground level of the soil. Do not bury the crowns. When growing in containers, mix 1/3 garden soil, 1/3 coarse sand or gravel, and 1/3 loam.

Winter Hardiness:

As winter approaches, reduce the amount of water the plant receives. Cover plants with protective covers, or bring plants indoors.

Some plant varieties are winter hardy, and require less winter protection.

Insect and Disease:

Succulents have few problems with insects or plant disease.

The most common problem is rot and fungal diseases, when exposed to wet weather and soils.

Many plant varieties can freeze in cold weather, especially extended freezes.

The Gardener's network

Carrots to Covet

Before you actually do it, growing carrots seems terrible — especially if you've listened to the tales of fellow gardeners, citing drainage woes and deformed crops. But what's a gardener to do once you've succeeded with the surefire "easy-to-grow" veggies and want to broaden the harvest to include delicious carrots? I was at that point a few years ago, so I decided to bite the bullet and buy as many types of carrot seed that I could find to trial. Each variety got one row, and to my surprise, many flourished. So before you say, "No, thank you" and stick to reliable crops you can watch grow aboveground, take a look at these tasty taproot champions that emerged as my favorites.

'SCARLET NANTES'

All these seeds RSVP'd to the garden party and germinated, driving me close to tears while I was thinning them out. The seed-packet illustration promised hearty, thick, stump-ended carrots, but after waiting two months and pulling some up, I got big, conical taproots. This didn't make a bit of difference when the carrots were grated up for a cake or blended into a soup. A few months later, however, I found some 'Scarlet Nantes' hidden behind a grumpy cabbage. When I pulled, I found full-on stumps, true to the packet's promise. 'Scarlet Nantes' tastes great cooked or raw and is a must-sow for novices and pros alike. It matures in 65 to 75 days.

DANVERS'

This is a classic carrot that will never let you down. The roots grow deep, forming almost perfectly tapered shoots. From germination (nearly 100 percent) to harvest, this was the strongest grower trialed. I've been told that the 'Danvers' harvest usually coincides with the time of year when carrot cakes start coming out of kitchens (70 days after sowing). In my experience, it is the best carrot to use in baked goods.

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PURPLE HAZE'

In case you hadn't guessed, this hybrid carrot develops a purple exterior. The hue is lost during cooking, so fresh eating and juicing harness its full Technicolor potential. I find the flavor a bit lacking when compared with the other carrots in this trial, but if you need to persuade children with picky palates to consume veggies, purple carrots might do the trick. You can expect to harvest these spears 73 days after sowing.

'PARIS MARKET'

If one carrot had to win for looks alone, this would be it. This little round darling germinates punctually and grows with haste, ready for eating in as little as 50 days. It's ideal for short-season growers or those looking to sow a quick fall crop. It tastes slightly tangy, almost like anise. Given its small globe shape, 'Paris Market' is best eaten whole in cooked dishes. It tends to stay crisp and fresh long after harvesting, too. That and its name justify the tableau that pops into my head every time I look at these carrots, one of French veggie mongers in cobbled Parisian streets.



'DRAGON'

The first time I tasted a 'Dragon' carrot, my tingling tongue made me wonder if it was laced with arsenic. Now that I'm a bit more experienced, I know that this carrot exhibits a slightly spicy flavor. I love using this sultry vegetable chopped up into deep maroon coins, and I long for the dramatic color when there are only humdrum orange varieties to be had. Although the spears never got as big as the package boasted (only reaching 5 to 6 inches long), they were still a respectable size, maturing in 85 days.

COSMIC PURPLE'

These carrots are ready to be pulled toward the middle of the season and provide long tapers similar to those of 'Scarlet Nantes' (facing page). This type defines the adage "Good things come to those who wait." If you choose to harvest them sooner than 70 days, you'll likely miss out on beautifully robust roots.

Antonio Reis

CARROT BASICS II

Carrots are a popular root vegetable that are easy to grow in sandy soil. They are resistant to most pests and diseases, and are a good late season crop that can tolerate frost. Not all carrots are orange; varieties vary in color from purple to white

PLANTING

Plan to plant seeds outdoors 3 to 5 weeks before the last spring frost date.

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Make sure your soil is free of stones; carrots need deeply tilled soil that they can push through.

Have you ever seen a carrot that has grown “legs” or forked? Fresh manure, or even recently applied rotted manure, can cause carrots to fork and send out little side roots. Don’t use it before you plant your seeds.

Plant seeds 3-4 inches apart in rows. Rows should be at least a foot apart

CARE

Gently mulch to retain moisture, speed germination and block the sun from the roots.

Soil should be well drained and loose to prevent forking and stunting of the root growth.

Once plants are an inch tall, thin so they stand 3 inches apart. Snip them with scissors instead of pulling them out to prevent damage to the roots of remaining plants.

Water at least one inch per week.

Weed diligently.

Fertilize 5-6 weeks after sowing.

Carrots taste much better after a couple of frosts. Following the first hard frost in the fall, cover carrot rows with an 18-inch layer of shredded leaves to preserve them for harvesting later.

PESTS/DESEASES

Wireworms

Flea Beetles

Aster Yellow Disease will cause shortened and discolored carrot tops and hairy roots. This disease is spread by pests as they feed from plant to plant. Keep weeds down and invest in a control plan for pests such as leafhoppers. This disease has the ability to overwinter.

HARVEST/STORAGE

Carrots are mature at around 2 ½ months and ½ inch in diameter. You may harvest whenever desired maturity is reached.

You may leave mature carrots in the soil for storage if the ground will not freeze.

To store freshly harvested carrots, twist off the tops, scrub off the dirt under cold running water, let dry and seal in airtight plastic bags, and refrigerate. If you simply put fresh carrots in the refrigerator, they’ll go limp in a few hours.

Carrots can be stored in tubs of moist sand for winter use.

Farmers Almanac



FLUSHING RIVERVIEW TRAIL 2017 WORK SCHEDULE

April 12, 9-11 am, will meet at Trail head (Main street, corner of Bueche's plaza). Activity will be clean up trail head, plant, weed, pick up trash A-B.

April 19, 9-11 am, will meet in parking lot behind Bueche's grocery store. Activity will be clean up area at the top of the boardwalk, mulch, plant trees between boardwalk and creek bridge B-C.

April 26, 9-11 am, will meet in parking lot behind Bueche's grocery store. Activity will be clean up berm area, weed, deadhead, trim, plant, seed, edge, prune C.

Contact Sylvia Hansen, 810-659-0130 or sylhas@sbcglobal.net

Jr. MASTER Gardener Class

held at For Mar, Nature Preserve, April 01 & 15 from 10-2:30, for kids 7-13, \$25.00-Sign up! Contact vickiperkins72@yahoo.com. Let's get the word out on this class as it is such a great program for the kids. It will give them a foundation that will last for many years. If you know of any one interested, please sign them up with Vicki Perkins.

SPRING BULBS will be available for purchase at the Awards Banquet. The bulb sale has been a big success and we appreciate Euroblooms and Randy Tatro for making this possible. Most bulbs are \$3.00 and a few Lilys are selling at \$1.00. So come early and bring your spare change to buy these bulbs and add pretty colors in your summer gardens.

CLOTHING ORDER WEBSITE NOW ON VMS.

Next clothing order goes in on May 1, 2017.

DATES TO REMEMBER

29th Annual Master Gardener Volunteer Awards and Recognition Banquet

Thursday April 20, 2017 at Crossroads Village
6140 Bray Rd., Flint, Mi. 48433

Cost per person is \$15.00.

Social time starting at 5:30-6:00 pm,.

Dinner 6:00-6:45 pm.

6:45-7:00 pm Abi Saeed, Horticulture/Master Gardener Coordinator

7:00-8:30 pm. Presentation of Awards for:

Distinguished Master Gardener(s) of the Year,
Outstanding Master Gardener(s) of the Year,
Outstanding Master Gardener(s) in Training,
Hour pins, Certificates for the 2016 Spring and
Fall Master Gardeners.

Questions, call Loretta Ellwood-810-344-7383
or Pam Kvasnicka at 810-658-3821

OUTREACH EVENTS

Bordine's Spring Expo will be on April 22, and 23, 2017 and volunteers are needed from 9:00 am-1:00 pm and 1:00 pm-5:00 pm.

WoJo's Spring Garden Party is April 29 from 9:00 am-1:00 pm and 1:00 pm- 5:00 pm.

Outreach I-75, May 26, 2017 from 9:00 am-1:00 pm and 1:00 pm-5:00 pm

At least 2 volunteers are needed for each time slot. These projects include manning an informational/education table at these events.

You can sign up by contacting Christi Jones at 810-653-7971 or jones.christine71@yahoo.

MGAGCM OFFICERS (2017)

President	Vicki Laurin
810-744-0725	laurinvicki@gmail.com
1st Vice President	Mel Kennedy
810-275-8822	mkennedy60@charter.com
2nd Vice President	Alan Grove
810-922-8776	plantdoc049@outlook.com
Secretary	Dick Moldenhauer
810-695-2649	rnold1050@aol.com
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810-659-8014	chockleym@gmail.com

THIS NEWSLETTER PREPARED BY:

Vicki Laurin, laurinvicki@gmail.com.
George Rappold, grappocp@att.net,
of counsel Ruth Simon.

**CHECK OUT OUR WEBSITES**

MMGA Inc Website at:

www.michiganmastergardener.org

MMGA Inc Facebook Page at:

www.facebook.com/MichiganMG

MGAGCM Website at: Genesee County MG.org

MGAGCM Facebook Page at:

<http://facebook.com/groups/2169046232310/>

Link to VMS: <https://michigan.volunteersystem.org>

Abiya (Abi) Saeed

Consumer Horticulture Program Instructor
Master Gardener Coordinator

810-244-8531-saeedabi@anr.msu.edu

MSU Extension-Genesee

605 N. Saginaw St. Suite 1A
Flint, MI 48502
(810) 244-8500

Plant & Pest Hotline:

(810) 244-8548

Hours :Monday, Wednesday and Friday
from 8:30 am-1:00pm

geneseeplantpest@anr.msu.edu

Public Office Hours:

8 am - 1 pm Monday through Friday.



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