

Williamson County Master Gardeners January/February 2017



Contents

President's Message	1
By Jane Bowman, WCMG President	
Meet Andrea Fonseca	2
By Ann Harmon	
2016 Master Gardeners' Graduation	4
By Brenda McIndoo	
Pruning Trees in Williamson County	6
By Wayne Rhoden	
Gardening Tips	8
By Winola Van Artsdalen	
In the Vegetable Garden - Growing Daikon Radishes	9
By Radhika Baliga	
Gardeners Who Cook - Caldo Verde	11
By Ann Harmon	
Whiteflies on Indoor Plants	12
By Wizzie Brown	
JMG Corner - Multiplicity of Programming	14
By Arlene Boyer	
Save The Date — Educational Opportunities In Our Area	15
2017 Board of Directors and Sub-Committee Chairs	17

President's Message

By Jane Bowman



Good Morning, Gardeners:

Another new year is here for exciting opportunities to meet new Master Gardeners and make new gardening friends. I have been busy coming up with speakers for our monthly meetings and making plans for the Spring Garden Fair. I think it is really going to be educational, fun and of course busy! The Spring Garden Plant Sale and Fair will be March 31st (set up) and April 1st. So put these dates on your calendar. You won't want to miss out. We will need 'all hands on deck' for this one. It is our fund raiser for the year and will be held in the Show Barn at San Gabriel Park in Georgetown.

I was really nervous last year when I became your President. I had never done anything like this before. You have all been so patient and understanding with my learning curve and have been so great to give me suggestions and guidance along the way. Please don't stop now. We have another year to go!

I want to encourage you to branch out and spread your roots into various opportunities to volunteer. If you are interested in becoming a chairperson or be on a committee, there are different ones available and waiting for just you. We all have different talents to contribute to our organization. We are open to new ideas and ways to grow. And what is so good about all of that, is that we do it together. You will always have my support to make our organization be the best we can be. This doesn't mean we will never have to make adjustments but we are on the right track to becoming better. The job descriptions are on the web page under members' area. Then go to the Standing Rules. You can scroll thru the information to find just what you need. The rules state that you may be on a committee if you are not certified. To hold a chairperson position, you need to be certified.

I am excited about our new Horticultural Agent. Please get to know her and I know she will want to be involved in what we have planned.

Also coming up is the Texas Master Gardener Conference 2017. You may still be able to go on the cruise. Also on May 1st, the Annual Awards Banquet will be held in Moody Gardens Hotel. <http://texasmgconference.com/lodging/> Check out this website, because it has the cruise information as well as information on the Banquet and opportunities for tours to gain educational hours. Even if you aren't able to go on the Cruise, you can come and join us in Galveston for the other events. Thank you for giving me another year to serve you as president. Please remember you can always reach me by email and my other contact information is on VMS. I am looking forward to an Exciting Year.

Meet Andrea Fonseca

Horticulturist and Williamson County's Newest Extension Agent

By Ann Harmon



In February of 2016 I interviewed our new County Agent, Cooper Terrill. At that time he stated: “I would like to expand existing programs and the office. 4-H for example; I had a very good 4-H group in Falls County and would like to see that program grow here.” “Stiles Farm which was left to A&M and the new Exposition Center could provide opportunities to build programs and expand participation in the Community as well.”

“Master Gardeners is so strong here and I don’t feel they get enough recognition.” “I would like to see this program grow and would like to see our gardens here become a showcase for Extensions throughout the area.” “I would also like to include Master Gardeners in programs we will be developing and events in the area.”

On January 2, Cooper introduced the Board to County Agent Andrea Fonseca. Andrea is AgriLife Extension Services’ latest addition to the Williamson County Agricultural Extension Service. Andrea is a horticulturist who graduated from Texas A&M with a degree in Horticulture, specializing in fruit and vegetables. Her responsibilities will include Specialty Crop Farm Manager for the Stiles Farm Foundation and she will be overseeing the Williamson County Master Gardener program going forward. The next day I had an opportunity to visit with Andrea as she described her background and plans for her new position:

Raised in San Antonio, Andrea made two decisions very early in life. She determined that she really liked plants and that she was going to college. Andrea discovered the San Antonio Botanical Gardens and became a volunteer and then an intern while still in high school. She “loved the work and the staff” and while working there met Paul Cox, her mentor and the author of Texas Trees.

Andrea graduated eleventh in her class and headed straight to Texas A&M where she received her Bachelor’s Degree in Horticulture with a minor in Soil Science. She believes that “healthy and nutritious soils are a necessary part of food security and conservation agriculture. Educating people on these values gives the world a fighting chance to become sustaining and ultimately hunger free.”

As a person who enjoys being involved, Andrea compiled a litany of service while completing her Bachelor’s degree. She served as Director of Aggie Replant in 2013 and the organization was honored as Student Organization of the Year. In her second year Andrea served as Project Coordinator. Aggie Replant partnered with the Texas A&M Forest Service in the Lost Pines Recovery Campaign, (Bastrop Fire) to replant hundreds of pines in the burn areas. Aggie Replant usually does only one day of major service a year. Lost Pines became their second and largest event. She also participated in Agronomy Club and the Aggie Horticulture Club.

Andrea graduated from A&M in 2013 and that fall left Texas to serve an internship with the U.S. House of Representatives 31st District, working for Judge John Carter. Finding Washington interesting but not her life's work, Andrea choose a Master's Degree over Washington and returned to A&M to pursue a program in Agronomy, perennial grasses, water efficiency and nitrogen use. This resulted in extensive field work. Her study is now complete in soils education and she is completing her thesis.

As a Williamson County Agricultural Agent and Stiles Farm Manager, Andrea will be responsible for educating the public with an emphasis on small acreage farmers. At Stiles Farm, where she is the Specialty Crop Manager, she wants to create demonstration plots, help farmers learn new technologies and plant crop varieties that will do well in the Texas Blackland Prairie. She also plans research in aquaponics, greenhouse agriculture and crop storage as well as programs in crop marketing and farm management.

As previously mentioned, Andrea will also oversee our Master Gardener program. She plans to be actively involved, attending all board meetings and as many monthly meetings as she can fit in. She would like to meet all of us, learn our strengths and interests and observe our organization in action for the first year. In 2018 she will try new things that will strengthen and build on our Master Gardeners organization.

When you get the opportunity, please introduce yourself and get to know this personable and highly dynamic lady who will be working with us.



2016 Master Gardener Graduation

By Brenda McIndoo

Each year it is fun to see a group of strangers come together to form a new Master Gardener student class and this past year was no exception. As usual, they were a great class who became friends and got involved in our many projects. The class began with orientation on August 9th and ended with a great graduation celebration on November 15th.

Graduation day began with a wonderful luncheon prepared by our great kitchen staff, headed by Della Owen this year.

We were fortunate to have Lisa Whittlesey, the coordinator for the International Junior Master Gardener program speak to the class that day. Following her program a graduation cake decorated



with the Texas AgriLife logo was enjoyed by all and the day ended with a plant exchange.

The class began with 39 students and 37 students graduated. The Interns will have until November 15, 2017, to complete their 50 volunteer hours and 15 advanced education hours in order to become certified. Each year there are always what I call "eager beavers" who complete the certification requirements by the end of class. This year there were eight students who became certified Master Gardeners at graduation. These eight were Pattie Brady, Ralph Brewer, Marrika Crown, Paul Crown, Betty Currie, Susan Holder, Patty Magee, and Connie Mayes. (See photo on page 5)

This year our schedule will have 16 weeks of classes with graduation on November 14, 2017. One more class has been added to the schedule and there will be several new speakers.

Three 2017 class information sessions have been scheduled to inform the public about the WCMG program and the requirements for participation. These will be held on Saturday, January 21st at 9:00 a.m.; Tuesday, March 7th at 1:00 p.m.; and Wednesday, May 17th at 6:30 p.m. Attendance at one of these sessions is mandatory and applications will only be available then. There is information on our website, <http://txmg.org/williamson/how-can-i-become-a-master-gardener/> and the class schedule will be posted soon. Questions about the classes can be sent to wcmgtraining@gmail.com. If you have any friends or neighbors who might be interested, please share this information with them.



William County Class of 2016 Certified Master Gardeners

Pruning Trees In Williamson County

By Wayne Rhoden

Some may ask the question, “Why do I need to prune my trees?” There are several reasons to prune. A common reason is to remove any unsightly broken or dead limbs. Fruit trees need pruning, along with thinning the fruit, if you expect to get fruiting in the spring and keep the tree limbs from breaking off due to too much fruit. The reasons to prune our landscape and fruit trees include:

- ❖ Improve the chance of survival at transplant time
- ❖ Direct and correct growth in shade trees
- ❖ Maintain the natural shape of the tree
- ❖ Limit the size of the tree
- ❖ Remove undesirable growth
- ❖ Remove broken, unsightly, diseased or insect-damaged growth
- ❖ Remove suckers or water sprouts
- ❖ Improve future flowering and fruiting

The best recommendation for pruning trees for growth is to remember the final size of the tree when you plant so you do not have to prune it because it is getting too big for the location you choose.

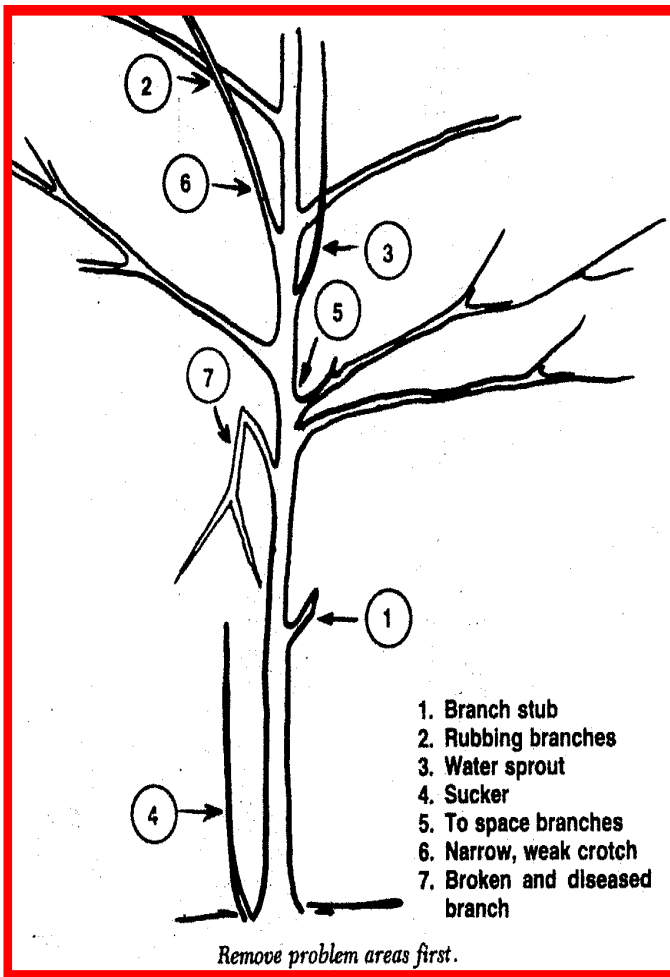
Also, beware of planting trees under power lines. If the tree grows up and touches the power lines, there is a chance of electrocution if you are in the tree or if one of your children climbs the tree.

For all trees, we want to make sure that we prune the limbs correctly. You always want to make the correct cut to minimize damage to the tree. Making incorrect cuts will cause the limb to break before you have finished the cut. Refer to the diagrams on the next page for proper cuts. Always make the third cut just outside of the branch collar to promote the tree’s ability to heal itself.

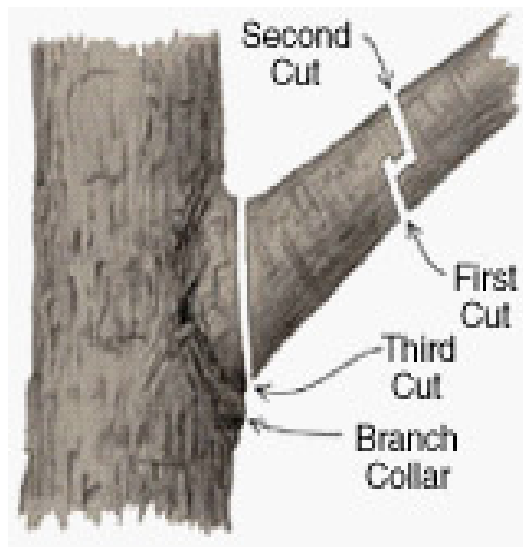
For landscape trees, the correct time for pruning is during the time the trees are dormant which is during the November – February time frame. We want to pay special attention to oak trees and be sure we **do not** prune them from February to June, if possible, because that is the time the members of the Nitidulidae family of sap feeding beetles are active and can spread the oak wilt virus. For more information about oak wilt and precautions for pruning, visit www.texasoakwilt.org.

Fruit and nut tree pruning varies for each variety and therefore are not covered in this article. For information on pruning fruit and nut trees, visit <http://aggie-horticulture.tamu.edu/fruit-nut/> and select the fruit or nut tree that you wish to prune.

Reasons to Prune



Proper Cutting Method



Gardening Tips

By Winola VanArtsdalen



MG January/February Tips 2017

Suggested Resolutions for New Year:

Water deeply, less often!

To conserve water and your energy, plan a gradual change of converting turf to groundcover and/or planting beds.

If you have a sprinkler system, the best setting is OFF! Check monthly. Water well before a freeze, but always avoid over-watering. Convert to drip irrigation where possible.

Keep tools/equipment cleaned, sharpened and oiled.

Winter maintenance:

Transplant dormant shrubs and trees now in winter. Keep beds well-mulched and weeded. Watch that mulch is kept away from stems, including trunks of bushes and trees.

Major pruning of non-flowering landscape trees and shrubs is best done while dormant in late winter. Trim shrubs and trees that have summer bloom on this year's growth, (for example, vitex and crape myrtles) now.

Paint all wounds on oak trees any season, any size, immediately!

If you use pre-emergent, do it now before February 15. Weed and feed is not recommended. The timing is wrong, and herbicides can harm bushes/trees, as well as polluting water

Dig weeds now while they are easy to see!

Late Winter:

In late winter, before spring growth, usually mid-February/early March, trim back roses and other herbaceous shrubs with slant cut, where stem joins another branch or at main branch. (Wait to trim spring bloomers after they bloom.)

Rejuvenate older multi-stemmed shrubs/trees by removing old stems at crown. Avoid "shearing" shrubs by just cutting back all ends of branches, but trim to a natural shape, allowing sunlight to reach interior of bush.

Cut back above-ground growth on perennials, (for example, lantana or salvias that froze to the ground) a few inches above the soil line.

Divide and transplant summer- and fall-blooming perennials as well as ornamental grasses.

Replenish flowerbeds with compost and prepare to aerate and spread top dressing, composted organic material, on turf.

In the Vegetable Garden

Growing Daikon Radishes

By Radhika Baliga



Do you like to grow prize-winning, large vegetables that are as fun to eat as they are to grow? Then I invite you to include daikon radish in your next round of cool season plantings.

This fall, I grew Miyashige daikon radishes in the demonstration garden, along the borders of the trellis bed. My plantings produced sizable, long, white, crispy radishes with pale green shoulders and large tufts of edible greens. My largest daikon this year was 2.3lbs in weight, 13" in length, and 2.5" in diameter! I've harvested more daikon than I can handle and have enjoyed the radishes in all kinds of salads, pickles, breads, and stews. These radishes improved my garden bed too, by breaking up the compacted soil. Are you ready to grow your own daikon?

Seeds

Start daikon by sowing seeds directly into your garden bed. Seeds for the "Miyashige white" variety of daikon are widely available at local nurseries or you can order them by mail.

Site Selection and Soil Prep

Daikon radishes grow in full sun or part shade. Daikon need substantial room to grow compared to many other radishes. Space the plants at least 6" apart to allow the greens some air circulation and plan for them to reach 12-18" in height. As you work daikon into your crop rotation plan, know that these radishes are brassicas, just like so many vegetables in our cool season gardens. A few weeks before planting, I amend my soil with compost, spent coffee grounds, dried molasses, cottonseed meal, and 6-2-2 granular fertilizer.

Planting

Daikon is a cool season crop that takes 50-60 days to mature. According to the Travis County Vegetable Garden Planting Guide, radish seeds can be sown from September through the end of March. In my opinion the optimal planting window for daikon is narrower than this. Time your plantings so that the roots can mature in cool weather. This will ensure pleasant flavored radishes. Radishes planted very early and very late in the season will mature in the heat and will be intolerably bitter and pungent. This season, I planted my seeds on Oct 7, 2016 and had my first harvest on Nov 25, 2016.

To plant the seeds, create a 1/2" deep trench and place seeds at least 6" apart (even though the seed packet suggests 5" spacing. Backfill the trench with the soil and then gently water the soil. Keep the soil evenly moist until you see your seedlings emerge. Thin the seedlings as needed.

Care

Give daikon plants 1" of water a week. At the demonstration garden, we use drip irrigation and have an automated system that waters the plants twice a week at a rate of 1/2" per watering. I fertilize my plants with a sprinkling of dry 6-2-2 fertilizer once a month and water them in with a liquid seaweed/fish fertilizer/molasses combination once every other week.

Pests and Other Problems

Here are the pests and pitfalls I've experienced while growing daikon over the last two years. It's by no means a comprehensive list.

Bunnies and other critters – will find your tender new seedlings irresistible. Protect your beds with rabbit fencing or chicken wire, at least until plants mature.

Aphids – congregate on the undersides of radish leaves, especially if there's inadequate spacing between plants. Knock the aphids down with a strong blast of water from the hose.

Flea beetles – leave your greens looking like Swiss cheese. I tend to ignore the damage.

Hard freezes – will damage daikon radishes. Harvest daikon before a hard freeze. And, just for good measure, protect plants with heavyweight row cover in the event of a light frost.

Pungent radishes and bitter greens – result from hot weather and insufficient water.

Pithy radishes – occur when you keep the radishes in the ground too long.

Harvesting

Harvest your radishes when they're about 2" in diameter. Grasp the greens and the top of the radish firmly, and gently pull the radish up out of the soil. Harvesting a daikon radish is such a satisfying feeling. Refrigerate the radishes, storing the greens and roots separately.

Eating

Daikon roots are crisp and slightly pungent. Wash and peel the daikon root before eating. If you're new to daikon, slice it thinly and taste it raw in its unadorned state. Incorporate daikon into a salad for some crunch, run one through your spiralizer to create angel hair noodles, or cut one into thin rounds and serve with tuna poke. Or, try some of these ideas.

Quick pickle: Combine with carrots and pickle in a brine with rice vinegar, sugar, salt, red chili flakes, and yellow mustard seeds. Enjoy on a Vietnamese-style banh mi sandwich.

Sauerkraut: Add to your next batch of kraut.

Kimchi: Ferment with red chili flakes and salt for a Korean-style side dish.

Mooli paratha: Make this Indian whole-wheat flatbread stuffed with spiced, grated daikon

And please don't forget the greens! When grown under cool conditions, the greens are mild and perfectly pleasant. Wash the greens thoroughly to remove any grit and bugs. Compost the stems and use the tender leaves for cooking. My favorite way to prepare the greens is in **palak dal**, an Indian spicy yellow lentil stew with braised greens. I substitute the commonly prescribed spinach leaves with daikon leaves. It may not look like much, but it is pure comfort food.

Drills for the Soil

Did you know that daikon radishes are also known as drills for the soil? They break up compacted soils with their long taproots. Some farmers grow daikon as a cover crop. Instead of harvesting the radishes, they leave the radishes in the ground to slowly decompose and break open hardpan soils.

If you'd like to exchange daikon growing tips and recipes, please find me at the Williamson County Vegetable Demonstration Gardens.

Gardeners Who Cook

Caldo Verde

By Ann Harmon



Caldo Verde simply means Green Soup in many Latin countries. I was lucky to be introduced to it a number of years ago. I grew up in an area of Northern California that used to be heavily populated by Portuguese immigrants and this is one of their common national soups. It is one of my favorite soups and a great way to use collards. Here is my take on Caldo Verde.

For the Broth

4 cups chicken broth, preferably homemade or use low sodium boxed broth
4 cups beef broth, preferably homemade or use low sodium boxed broth
1 ham hock

For the Soup

1 c. diced onion
1 c. leek, white part and some of the light green cut into quarter inch slices
4 medium cloves garlic, peeled and roughly chopped
6 c. potato, peeled and cut into to 1" pieces
1 pound good smoked sausage cut into ¼" rounds
1½ T. dried oregano (*use only 1 T if using Mexican oregano*)
¼ cup chopped, fresh parsley
1 bunch collard greens, stalks removed and sliced into thin slices. This is done easily by stacking up the greens, rolling them up and then slicing through the roll.
Salt and Pepper to taste

Add the ham hock to the broths and bring to a slow boil. Boil for 1 hour. Remove hock, pick the meat off and set aside. Discard the bone. Strain the stock. (This can be done ahead of time and refrigerated until you are ready to use).

Put the onion, leek and sausage in the bottom of a soup pot. Sauté briefly to soften onion and leeks and lightly brown some of the sausage. Do not drain off any fat that accumulates. Stir in the diced potatoes, garlic and both broths. Simmer for 20 minutes. Remove all of the sausage to a plate. Add the oregano and parsley, simmer an additional 5 minutes. Cool the soup slightly before pouring into a blender to puree until smooth. (*Be sure to remove the center of the blender lid and cover the hole with a towel to allow steam to escape and prevent burns. You can use a stick blender directly in the pan if you have one.*) Return the soup to the pot. Stir in the collard greens and add the sausage and hock meat to the broth. This soup is meant to be thick. Add hot water ½ cup at a time to thin to your liking as it finishes cooking. Cook an additional 15 minutes until the collards are softened but still retain their bright green color. Check for seasoning. Add salt and pepper to taste. Makes about eight to ten two cup servings.

Whiteflies

By Wizzie Brown



Whiteflies are small, soft-bodied insects with piercing-sucking mouthparts. They are creamy white and adults have a mealy wax coating their body and wings. Immatures, also called nymphs, are small, oval, flattened and wingless.

Whitefly populations can become a problem on indoor plants due to the temperature being regulated inside structures. They like to be on the underside of leaves, often in clusters. Common species of whiteflies have a wide host range and are able to switch host plants.

Whiteflies use their straw-like mouthparts to pierce plant tissue and suck out juices. Large populations can cause foliage to turn yellow, appear to be dry or even fall off the plant. Some whiteflies cause plant distortion or foliage to turn silver in color. Others are capable of transmitting plant viruses.

Whiteflies exude honeydew, a sticky substance secreted by some plant-feeding insects. Honeydew causes foliage to become shiny in appearance and can attract a fungus called sooty mold. Some insects, such as ants, like to tend insects that create honeydew and protect honeydew producers from predators and parasites.

To reduce the chance of whitefly infestations, inspect all plants thoroughly for insects before bringing them indoors. If a plant is found with whiteflies, then isolate it while you take care of the problem. While plants remain indoors, they should be inspected for problems weekly. Yellow sticky cards (you can either buy these or make your own with yellow card stock and adhesive) can be used to capture whiteflies as well as help you easily locate problem areas.

Depending upon the plant that is infested with whiteflies, you may be able to vacuum the insects from the leaves. Choose a vacuum that has low-power suction to pull the insects into the vacuum but not the plant.

Make wise pesticide choices and choose pesticides to target specific pests and/ or specific areas. For chemical treatment you can use insecticidal soap, azadirachtin, d-limonene, horticultural oils, botanicals, or a synthetic product. Target your treatment to the underside of the leaves to get to where the whiteflies like to hide. Multiple treatments will most likely be necessary due to eggs and pupae not being susceptible to pesticide treatments.



For more information or help with identification, contact Wizzie Brown, Texas A&M AgriLife Extension Service Program Specialist at 512.854.9600. Check out my blog at www.urban-ipm.blogspot.com

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JMG Corner

Multiplicity of Programming

By Arlene Boyer

Junior Master Gardeners – JMG – enjoys a fine reputation for youth learning in a gardening environment – especially those veggie gardens. In fact, our Wilco JMG is part of the International Junior Master Gardener® Program, which provides readily available research-based, evidence-based curricula. Our Williamson County JMG sessions take place in a variety of settings, creating learning fun!

A favorite of long time Master Gardeners ,Patsy Bredahl and JoAnne Dieterich, is doing special presentations using hands-on activities. The Treehouse Learning Community Home School children enjoyed assembling nature masks, selecting their preferred butterfly stickers and colorful feathers. Their showing off for a group photo spotlights their accomplishments.



The latest curriculum is Learn, Grow, Eat & Go!, which promotes “Go Strong” activities including the “Take a Walk” choice. The afterschool JMG group at the Boys & Girls Club of Georgetown went on an outdoor nature walk in December, experiencing Central Texas fall weather and the waning sunset. With the winter holidays’ emphasis on conifers and the leaf changes and drop of the deciduous trees, it’s easy to experience hands-on tree lessons with a class collection of real leaf samples.

This group added to their bounty while walking with Master Gardeners Ralph Brewer and Jody Foster.



We invite you to join us soon – in a garden – in the kitchen – outdoors – having fun!

Save That Date

Educational Opportunities In Our Area

Hands on in the Garden 3151 SE Inner Loop A, Georgetown, TX 78626

Meets on the last Saturday of the month at the Williamson County Extension Office. Classes are taught by Williamson County Master Gardeners and may be used towards education or volunteer hours. See VMS for the sign-up sheet and details.

Sat Jan 28, 9am-11am: Starting seeds, bed maintenance, vegetable harvesting, planting peas

Sat Feb 25, 9am-11am: Rose pruning and care, vegetable harvesting

Sat Mar 25, 9am-11am: Cleaning beds, planting tomatoes, beans, and squash.

Travis County Extension Service

<http://aggie-horticulture.tamu.edu/travis/local-extension-resources/calendar-2/>

Sat Feb 4, 10am-12pm, All About Roses with MG Cher Coleman. Meets at Zilker Botanical Garden. The class is free and no RSVP is required, but park entry fees and parking fees do apply.

The Natural Gardener 8648 Old Bee Caves Road, Austin, TX 78735 512-288-6113

Unless otherwise stated, classes are free and meet under the Revival Tent for approximately 1 hr.

Tues Jan 17, 10am , Starting Seeds Indoors with Linda Wall

Sat Jan 21, 10am, 15th Annual Fruits, Nuts, and Berries Workshop with Jim Kamas: class will last at least 2hrs

Tues Jan 24, 10am, Organic Veggie Gardening 201 with Linda Wall: cover crops, crop rotation, no-till, soil life and common mineral deficiencies

Sat Jan 28, 10am, Pruning Grape Vines with Roger Igo and David Johndrow

Tues Jan 31, 10am, Basic Seed-Saving for the Vegetable Garden with Linda Wall

Sat Feb 4, 10am, Garden Tool Workshop with Colleen Dieter

Tues Feb 7, 10am, Organic Veggie Gardening 101 with Linda Wall

Sat Feb 11, 10am, Antique Roses with Mike Shoup

Tues Feb 14, 10am, Starting Seeds Indoors with Linda Wall

Sat Feb 18, 10am , Double Digging 101 with Tom Grzinich

Tues Feb 21, 10am, Organic Weed Control with Linda Wall

Sat Feb 25, 10am, African American Traditions in Gardening with Justin Duncan

Tues Feb 28, 10am, Organic Pest and Disease Control with Linda Wall

Georgetown Garden Club Georgetown Parks and Recreation Community Room, 1101 N. College, Georgetown, Texas 78626

<http://www.georgetowngardenclub.org/Pages/CalendarofEvents.aspx>

Thurs Feb 2, 1:30pm, Xeriscaping with Bob Beyer

Thurs Mar 2, 1:30pm, Color Your Garden Beautiful with Sheryl and Robert Yantis

Native Plant Society of Texas Williamson County Chapter Meets the second Thursday of each month, 7pm-8:30pm at the Georgetown Public Library 402 West 8th St, Georgetown, TX, 78626. Meetings are free and open to the public. Arrive early (6:30pm) for Plant Identification “Clinic” and Seed Swap. Business meeting at 7 pm. Presentations begin promptly at 7:30 pm.
<https://npsot.org/wp/wilco/meetings/>

Thurs Feb 9, Native Trees: Selection and Maintenance for Your Landscape with April T. Rose

Also check the websites of these institutions for updated 2017 class schedules.

Round Rock Gardens 901 Sam Bass Rd. Round Rock, TX 78681 (512) 255-3353
<http://roundrockgardens.com/workshops-events/>

Countryside Nursery and Landscape 13292 Pond Springs Rd Austin, Texas 78729 512-249-0100
<http://www.countrysideaustin.com/garden-classes-and-events/>

Red Barn Garden Center 12881 Pond Springs Road Austin, TX 78729 512-335-8093
<http://redbarngardencenter.net/special-events.html>

Hill Country Water Gardens 1407 N. Bell Blvd., Cedar Park, TX 78613 512-260-5050
<http://www.hillcountrywatergardens.com/calendar/>

Monument Market 500 S. Austin Avenue, Georgetown, Texas, 78626 512-240-4715
<http://www.themonumentmarket.com/>
Class fees may apply.

Lady Bird Johnson Wildflower Center 4801 La Crosse Avenue Austin, Texas 78739 512-232-0100
<https://www.wildflower.org/classes/>
Class fees may apply

Austin Community College Continuing Education Program

Single-session workshops and multi-week classes on topics like soils, pest management, landscape design, turf management and propagation. See online course catalog for details. Locations vary. Tuition and campus parking permit fees apply. Check with WCMGA membership for pre-approval on hours.

<http://continue.austincc.edu/agriculture>

<http://continue.austincc.edu/landscape>

<http://continue.austincc.edu/schedule/program?program=Home%20and%20Garden&term=&location=>

Garden Club Meetings at Zilker Botanical Gardens 2220 Barton Springs Rd, Austin, TX 78746 512-477-8672

<http://www.zilker garden.org/aagc/clubs.html>

See website for listings. Fees for parking and meetings may apply.

***Williamson County Master Gardener Association
2016 Board of Directors and Sub-Committee Chairs***

President – Jane Bowman

Vice President – Teresa Wilts

Secretary – Catherine Nickle

Treasurer – Gail Kelley

Past President – Wayne Rhoden

Programs –Open

JMG – Arlene Boyer

Landscape – Betty Jo Phillips

Rose Garden – Lynn Stude

Drought Tolerant Garden – Jodie Beach

Herb Study – Sandra Roberson

Water Conservation – Jennifer Harbour

Vegetable Gardens – Mike Harper

Keyhole Garden – John Clifford

Projects – Open

Awards –Ann Harmon

Training – John Papich and Brenda McIndoo

Membership – Jeanne Barker and Grace Bryce

Plant Sale – Brenda McIndoo

Joss Growers – Paul Howe

Communications – Wayne Rhoden

Publicity – Viki Strauss

Help Desk – Garry Bowman

Speakers' Bureau – Open

Online Presence – Garry Bowman

Newsletter – Ann Harmon

TMGA Directors

Wayne Rhoden

Jane Bowman

Alternates

Jeanne Barker

Mary Sexton

This issue of the *Williamson County Master Gardener Newsletter* was made possible because of the contributions of the following Williamson County Master Gardeners. Jane Bowman (President), articles by Brenda McIndoo, Wayne Rhoden, Winola VanArtsdalen, Radhika Baliga, Ann Harmon, Wizzie Brown and Arlene Boyer.

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If you would like to contribute to the March 2017 *Williamson County Master Gardener Newsletter*, please send your submission to Ann Harmon at aharmon@sonic.net by April 20 2017.

As you garden, volunteer and learn, please take a moment to share your stories and experiences with other gardeners. Thank you!



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