

# WILLIAMSON COUNTY

# GARDENING

August 2019



**TEXAS**  
MASTER  GARDENER  
TEXAS A&M AGRILIFE EXTENSION



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**Cover:**

**Herb Demo Garden**

**Photo by Sonia Schuetze,**

**MG 2016**

## Contact Us



**Extension Office:**

**512-943-3300**

**100 Wilco Way,  
Suite AG201**

**Georgetown, TX  
78626**



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Williamson County Master Gardeners are on Facebook with information about programs and events.

# All Rise

## THE PRESIDENT'S MESSAGE

Hello Master Gardeners,

The dog days of summer are upon us now, limiting the time to garden. Attempting to keep the yard/garden and yourself hydrated this time of year is a real challenge. While you are inside, resting from the heat of the day, this is a great time to do an audit of your VMS logged hours. Making sure your hours are logged is very important for the reports Kate pulls, and submits for our county. Remember there are different hours for interns and those who have been certified as Master Gardeners. Also, remember your continued education hours and how they can help increase/expand your knowledge of gardening topics. Many times, I hear people say the number of hours for education is too high, but is it really? We should all want to increase/expand our knowledge of all things gardening, just to answer any questions on the wide range of topics gardening covers. Feeding your mind is as important as feeding your plants in your garden.

Tommy King  
President

## A Trip to Mt. Cuba Center

by Jim Williams, MG 2017





# 2019 INTERNATIONAL MASTER GARDENER CONFERENCE

**By Jim & Judy Williams, MG 2017**

Many horticultural issues were highlighted in this last conference; one was beneficial insects and pollinators. We heard from three outstanding experts: Dr. Michael Raupp, Professor of Entomology at University of Maryland; Dr. Harland Patch from the Center for Pollination Research at Penn State; and horticulturalist Jessica Wallister, who has authored some excellent books on beneficial insects. They delivered a mountain of valuable information and below are some of the highlights.

The world biomass of insects has declined by a whopping 70%. This is serious since most of the waste from living organisms is degraded by insects allowing for subsequent decomposition by fungi and bacteria. If this organic waste matter is not broken down by insects, there are no backup plans for anything else to step in and get the job done.

The decline in insects is due to multiple factors: global warming is altering ecosystems, growing cities are paving over habitat, agricultural pesticide use is killing pollinators and beneficial bugs, viruses are moving into the stressed insect populations, agricultural monoculture is destroying plant diversity and, thereby, limiting nutritional sources found in flower pollen and nectar.

- ⇒ This past year, 38% of commercial honeybee hives died. The typical yearly loss is about 20%.
- ⇒ Bees pollinate 75% of all food crops.
- ⇒ Pollinators, in addition to bees, include flies, beetles, wasps, butterflies, hummingbirds and bats.
- ⇒ Bees don't do well in colder temperatures, so there are no bees in the higher elevations where flies have the primary pollination duties.
- ⇒ Pollinators like large patches of blooms, so they don't have to fly around trying to find nectar and pollen. Say you want some bananas. One store has them stocked in one area in the fruit section. The second store scatters single bananas on a few different aisles forcing you to go through the entire store to gather up what you need. Which store would you go to? Pollinators are happier if we have all their food in one section instead of having to fly all around to find it.
- ⇒ There were no honeybees in the New World. When early colonists planted their seeds, they didn't produce vegetables or fruit because the native bees had no interest in these strange, non-native plants. The colonists had to import honeybees from Europe, which is why they call them European honeybees.



- ⇒ Insect pollinators do not see the color red. Bees see yellow and blue, flies like white, yellow, blue and not the ultraviolet spectrum.
- ⇒ A university study in England mapped the bee populations throughout the country. Surprisingly, they found there were relatively few bees in the countryside. Most of the bees lived in the urban areas and most of those in the community gardens scattered throughout the towns.
- ⇒ We cannot easily stop urban sprawl, pesticide use, or global warming but we can work to provide better habitats for pollinators and beneficials.

Most gardeners and landscapers tend to plant gardens in ways that please the human eye. We make our gardens comfortable for ourselves but not necessarily for plants, soil organisms, or beneficial insects. The newer way of thinking is that we should consider how plants, soil organisms and insects live and interact. Our landscapes can still be planted to benefit the plants while making it visually pleasing to us. More importantly, supporting the universe of insects (pests and beneficials) inhabiting this little ecosystem will have a positive impact on these vital communities. By planting diverse habitats of flowering native and adapted plants that attract and feed our beneficial insects, our pests will be naturally managed, and the health of this complex community will flourish.

## Congratulations to the New Master Gardeners from the 2018 Class

Steve Craig

Cheryl Cutliff

Amy Fenton

John Gardner

Colette Grier

Dale Hill

Phyllis Kamm

Nancy Knickerbocker-Penick

Victoria Lew

Kelly Linder

Christine Luchini

Jennifer Rosas

Liz Sheehan

Deborah Spanel

Mike Voss

Cecilia Weisberg

Rebecca Wright

Names in **BOLD** completed their hours this past month.

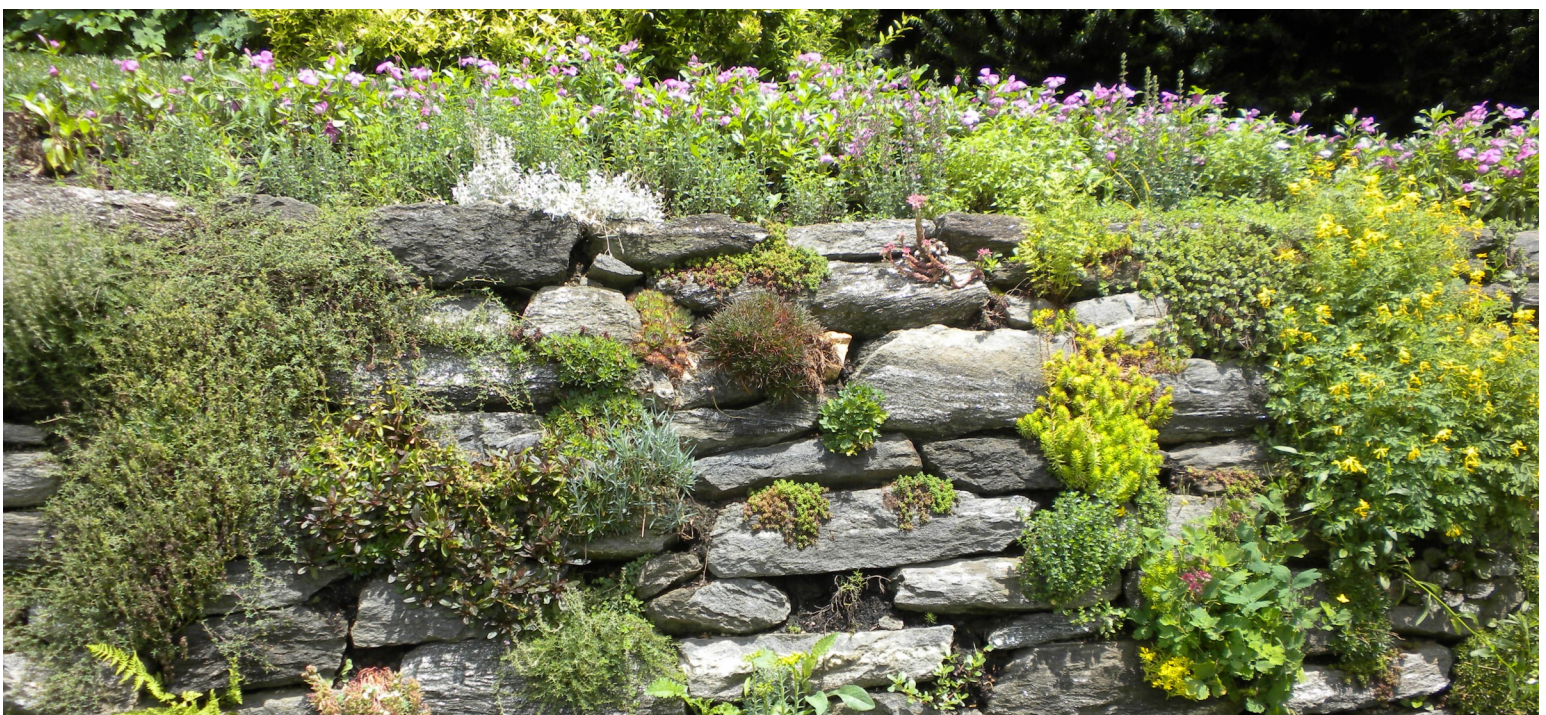
# Monthly Meeting Update

**Judy Williams, MG 2017, Programs Chairperson**

Our AgriLife meeting space at the new Williamson County Georgetown Annex worked out very well last month. It was nice to have so much room. Our next meeting will be Monday evening, July 8, featuring Kate Whitney, AgriLife Horticultural Extension Agent, who will speak on “Canning and Food Preservation”.

Just to refresh on the changes due to our new location:

1. The social time begins at 6:00 pm and will be held in the Training Room (Suite 205) down the hall from the Meeting Room. If you haven't been to the building, there will be strategically-posted master gardeners providing directions.
2. All food and drink must be consumed in the Training Room because county rules prohibit food and drink in the auditorium.
3. Announcements and presentations will begin at 6:45 pm in the Meeting Room so that the presentations can begin at 7:00 pm.
4. The front doors of the building are where the flags are in the parking lot (see photo on next page). They are locked based on the programming of the facility's computer system, so there will always be a master gardener posted at the front door to let everyone in just in case the computer locks it. Please try to arrive prior to 7:00 pm, but if you are a touch late there will be a phone number posted so you can call to get someone to come open the door.
5. Although there are a few changes because of the new building, there are more positives than negatives, particularly with plenty of space in a meeting room that holds 480 people.





# The AgriLife Extension Office has Moved

Our offices have moved to the new county building, the Georgetown Annex, at 100 Wilco Way, Suite AG201. It is still off SE Inner Loop but now closer to Leander Road, FM1460. It is the gray-brown, two-story brick building and the offices are located on the second floor.



## NEW LOCATION FOR OUR MONTHLY MEMBERSHIP MEETING

We will be having our monthly meetings at our new location in the Williamson County Georgetown Annex; see map and photo above. If you haven't been there yet, the entrance is where the flags are. Just inside the front doors, take the stairs or elevator to the second floor, where the auditorium will be right in front of you. County policy is for no food or drink in the auditorium, so our snacks and social time will be in the new AgriLife Training Room at the end of the hallway. There will be signs and master gardeners to direct you. Remember, you have to finish your snack and drink before you return to the auditorium. Until we get used to the setup, there may be a few glitches discovered and adjustments to be made. Looking forward to seeing you there.

# AROUND THE HERB GARDEN

by Radhika Baliga, MG 2016

## Garden Photos by Jane LaComette, MG 2015

Have you seen our newly designed Herb Demonstration Garden? Our herb garden is now home to over a dozen themed beds and close to 100 different herbs. The themed beds include: tea, citrus scented, Mexican, medicinal, sensory, basil, sage, thyme, lavender, oregano, butterfly, soft culinary, and cool season.

We've been working diligently on this new garden since the start of the new year. We've spent our work days removing overgrown old plants, designing beds, creating walkways, hauling new soil and compost, laying bricks, planting new herbs, installing irrigation, creating signs, and placing decorative ornaments.



Come and visit us on our Tuesday and Friday work days and we'll show you around the garden. We'll undoubtedly be busy weeding and troubleshooting. And we'll also have lots of fun brainstorming for fall planting season, harvesting flowers for tea, collecting seeds for our own seed bank, and learning about propagation.

And since I can't leave you without some mention of food, here's a sampling of the herb recipes from our June 29<sup>th</sup> Hands On in the Garden presentation. These are great recipes from summer entertaining. Enjoy!



## Caprese Bites

### By Jane LaComette

#### Ingredients

Toothpicks  
 Cherry/grape tomatoes  
 Basil leaves  
 Bite-sized fresh mozzarella balls  
 Good quality balsamic vinegar  
 Salt

#### Directions

On each toothpick, skewer a tomato, a folded basil leaf, and a mozzarella ball. Arrange the caprese bites on a tray, drizzle with balsamic vinegar, season with salt and serve.

#### Notes

- Harvest basil in the morning for best flavor. To keep the basil from wilting, place the basil sprigs in a jar of water (remove lower leaves if needed to keep them out of the water) and leave the jar on the kitchen counter.
- Assemble caprese bites just before serving. Do not place caprese bites in the fridge after assembly, as the basil may discolor and turn black.
- Use cubes of tofu in place of the mozzarella for the vegan. Marinate the tofu in balsamic to infuse the flavor.

## Spicy Mint Skewers

### By Martha Baddour

Spicy Mint Skewers are a super easy appetizer to make when you are hurry. All it takes is three ingredients and toothpicks. They are strangely addicting—the first time I had them at a neighbor’s house, I kept going back for just one more!

#### Ingredients

Monterey Jack, Pepper Jack, or other spicy cheese cut into 1/2 inch cube  
 Plump blueberries  
 Small mint leaves or large mint leaves torn in half  
 Toothpicks



**Directions**

Using a toothpick, skewer a mint leaf, then a blueberry, and lastly a cube of cheese. I usually make four to five for each guest. You're done—it's that simple!

**Note**

If you don't like spicy cheese, then use your favorite snacking cheese cut into cubes.

**Fresh Lemonade with Mint, Sweetened with Stevia**

**By Julie Roccaforte**

The right blend of lemon, mint and sweetener depends on each person's individual preference. Here is how I made one quart (32 ounces):

**Ingredients**

½ cup fresh lemon juice (about 2 large lemons)

½ cup mint-infused water (Bring 1 cup water to a boil. Add six 4-inch sprigs of fresh mint, cover, and cool to touch. Pour out ½ cup through a strainer.)

3 cups (24 oz) cold water

6 packets Stevia powder (equal to 12 teaspoons of sugar). It will dissolve more quickly if you put it in the warm mint water. Stir very well.

**Directions**

Blend all the above together in a serving pitcher. (You may want to start with less Stevia, and add more to your own taste.)

Garnish with lemon slices and mint sprigs. Serve with ice.

Store in refrigerator for up to two days. Remove any mint during overnight storage, because it may turn brown.



# BUTTERFLY GARDEN CERTIFICATION

by Dorothy Bentzin, MG 2015

Photos by Viki Strauss, MG 2012

The Drought Tolerant Garden at the Extension Garden has come a long way. We are proud of how far it has come. We hope you are too.

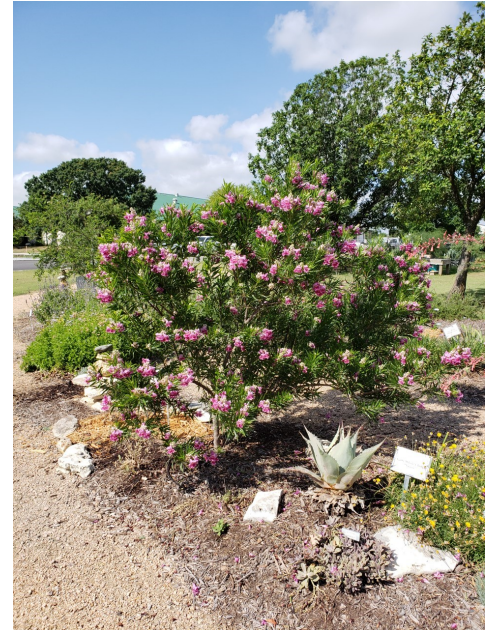
In the beginning, one of our long term goals was to attain Butterfly Certification. Proudly, we have just realized that goal--sooner than anticipated .

What is Butterfly certification anyway? According to the National Butterfly Association, it is: "A garden which supplies food and shelter for all stages of a butterfly's life. Providing caterpillar food plants, butterfly nectar plants and at least a half a day's sun" We are proud to say--DONE.

So, we applied, paid the fees, got accepted and put up the sign. I hope you have all seen it. If not, picture included.

Our commitment is to provide the elements necessary to encourage more and more of Nature's most beautiful pollinators to thrive at all stages of their life cycle. Texas has over 100 species of butterflies, due largely to the diverse ecological climates our huge State possesses. We hear much about

the Monarchs, and that is significant, but we hope to encourage and welcome many varieties. We see many Queens in the garden now, as well as some blue varieties. As time goes on and our preferred pollinator plants thrive, we expect to see more. Adult stage butterflies love flowering plants as nectar sources and also are attracted to water sources and tree sap (who knew).





We have those. Flowers, water, plants work together to motivate butterflies to disperse, mate, and lay eggs on host plants. More information is available at Texas AgriLife Extension Service.

Thank you Herb Garden Team. Many herbs, such as parsley, dill, and fennel, are also great companions to butterfly species. Keep up the good work.

Our Drought Tolerant Team would like to thank all our fellow WCMGs for your support and will continue to share in the delight we find in our wandering garden. Check out our new sign!





# IN THE DEMO GARDENS

## Crop Rotation

by Dale Hill, MG 2018

The Central Texas heat of summer is upon us now, and our spring vegetables are nearing their end. This is the time to be planning and preparing for your favorite fall vegetables, and don't forget about crop rotation in your garden planning.

Where, oh where, do the fall plants go? It depends. Where were your tomatoes and peppers? Where were the squash, cucumbers, turnips, lettuce and beans?

Crop rotation isn't a new sexy, social media gardening trend; however, practicing this age old, time-tested method of rotating the plants within your garden space, no matter the size of your garden, is important because it helps maximize productivity by keeping your soil healthy and fertile, while minimizing pests and disease. It will not solve all your garden problems, but it can make a notable dent.

This year break the "but I've always planted my tomatoes here" mentality and move those veggies around in your garden, if for no other reason than to mess with those unwanted pests and show them you're serious. Confuse those tomato hornworms next spring with carrots which they don't like and may die looking for the tomatoes; the squash vine borer larvae overwinter in the soil and will wake up next spring to a vegetable they are not interested in, like onions or spinach. Yuck!

But there's more. Gardeners soon learn that certain vegetables, planted year after year in the same area, become diseased and decline in productivity. Factors which interact to reduce garden potential when rotation is not employed are: increased soil-borne diseases, nematodes, soil insects, lower organic matter and an imbalance of essential mineral elements.

Keep it simple; the key to successful crop rotation is all in the family. Even though tomatoes, peppers, eggplant and potatoes look nothing alike, they are kissing cousins in the same botanical family – **Nightshades**. Here are some other examples of major family groupings:

**Cucurbits:** Squash, cucumbers, pumpkins, melons and gourds

**Brassicas:** Broccoli, cauliflower, cabbage, kale, brussel sprouts, turnips, radishes and cabbage

**Legumes:** Beans, peas and soybeans

**Alliums:** Onions, leeks and garlic

**Umbellifers:** Carrots, parsnips, fennel, parsley and dill

Also look at alternating heavy feeders with light feeders to reduce demands on your soil. Heavy feeders, including lettuce, broccoli, tomatoes, and cucumbers, use up a lot of nitrogen to produce their fruit and leaves. Give the beds a rest by planting carrots, potatoes, beets, or onions next time in that area. To add nitrogen naturally, rotate in legumes, which have nitrogen fixing bacteria on their roots. By leaving the roots to decay in the soil, the legumes will leave behind extra nitrogen for next season's plants.

Crop rotation is not a substitute for preparing your soil each planting season. Always properly prepare your soil with organic matter: compost, amendments and fertilizer. Plants with different root lengths also benefit your soil structure. Deeply rooted crops such as tomatoes, carrots, and beets break up the soil. This creates channels for air and water as roots seek out minerals in the subsoil. This process brings the minerals closer to the surface, where other plants can use them next year.

Ready to start? Separate your favorite vegetables you're planting into their families and divide your garden into 3 or 4+ areas. Then rotate so each season you plant a different family in a different area. Depending on the size of your garden, you can plan rotations that cover 3 to 4 years or more before replanting the same family in the same area of the garden. A three-year minimum is recommended.

Lastly, don't rely on your memory! Start writing down what vegetable family you have planted where, or keep track on your computer. There is also garden planner software available that helps you with crop rotation warnings, yearly recordkeeping and planning options.

You will now have an even healthier garden, which is still organic, and it was free!



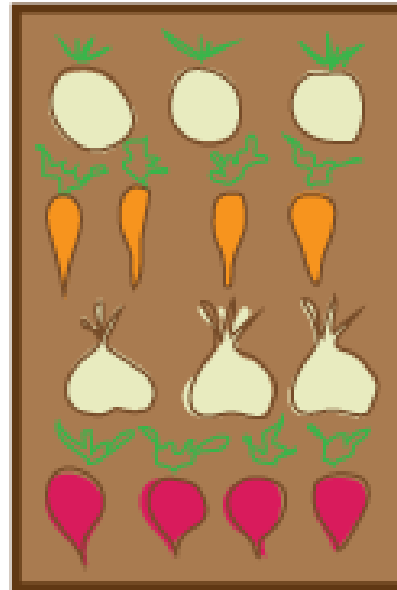
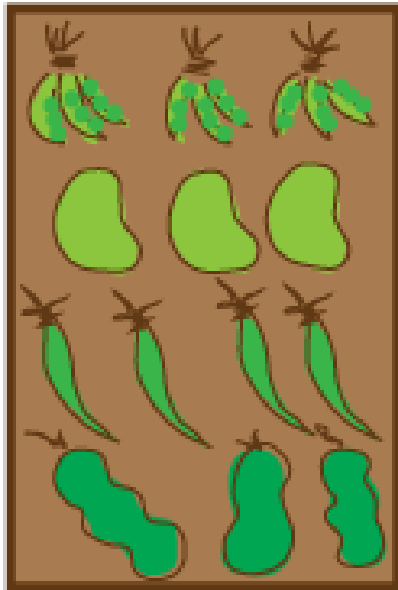


Happy gardening!

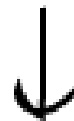
### LEGUME

### ROOT

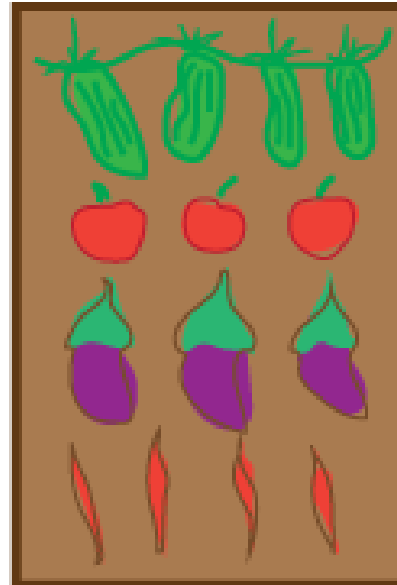
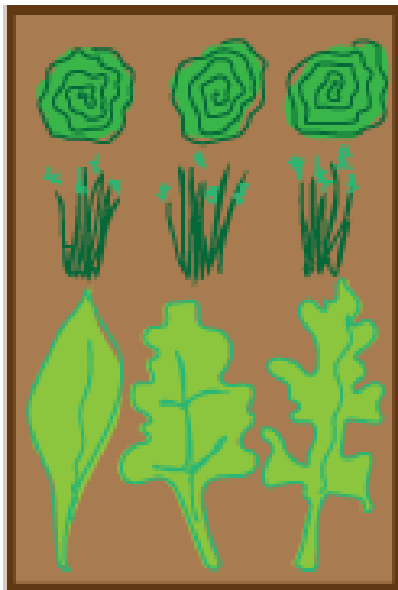
PEAS  
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 BEETS  
 RADISHES



LETTUCE  
 GREENS  
 HERBS  
 CABBAGE  
 SPINACH



CUCUMBERS  
 TOMATOES  
 SQUASH  
 EGGPLANT  
 PEPPERS  
 MELONS

### LEAF

### FRUIT

# Zinnias and Marigolds

by Alice Stultz, MG 1996

Zinnias and Marigolds are annual flowers that are easy to grow from seed. I usually harvest seeds from prior years to plant the next spring. This year I got distracted and only planted marigolds. The dwarf marigolds were from seeds a fellow Master Gardener gave me. The seeds are easy to harvest and often reseed themselves. I was reminded that I forgot to reseed the zinnias when I saw one blooming in an out of the way place. A bird must have planted that one.

They share common features. They are heat and sun loving although they perform better with afternoon shade. Butterflies and bees love these flowers. They are easily grown from seed and can be reseeded late into the summer. They are considered annuals here and unless hybrid varieties are planted, the seeds are true to the parent plant.



**Zinnias** come in varied colors from the same seed packet. *Zinnia elegans* is the botanical name and there are many varieties. One can grow single or double bloom varieties as well as dwarf or taller varieties. They are heavy bloomers and the seeds are easy to harvest. “The Old Farmers’ Almanac notes they symbolize absent friends. I like that image. There is a Texas Superstar variety called Marylandia that is a mounding variety in fall colors.

**Marigolds** can be found in dwarf and taller varieties. They can be very rewarding and make nice bouquets, stripping the leaves that will be under water. Some gardeners prefer French marigolds. Bees prefer single bloom varieties. Marigolds are good companion plants for vegetables as well. Many people plant them near tomatoes to reduce nematodes, tomato horn worms and other pests. They require little care and add color to one’s vege-





table garden.

Since we have now had a few days around 100 degrees and feeling much hotter, I am going to get some more zinnia and marigold seeds and I will particularly look for the Superstar zinnias for fall blooms. If we don't have a hard frost before Halloween, maybe I can use a hollowed out pumpkin from the garden or farmer's market to house a vase and load it with fall zinnias in oranges and rusts. I bet the yellow marigolds and fall zinnias will still be blooming.

## Cameras in the Demo Gardens

Photos by Sonia Schuetze, MG 2016



# Winola's Timely Tips for August

by Winola VanArtsdalen, MG 2007

Be sure landscape is mulched to protect from summer's blasting heat! Pull mulch away from stems, including tree trunks. Moisture held at the stem will cause disease.

You can trim oaks now, but remember to paint all wounds any size, anytime, immediately!

Check to be sure water is reaching depth of roots of plant. WATER DEEPLY LESS OFTEN! If a plant looks wilted afternoon and evening, check in the morning, when it may be okay. Most plants still wilted in morning need watering, but not all. Some plants like American beautyberry wilt as a part of their drought strategy and will recover nicely on their own.

It is the plants put in this spring that have least root structure to withstand heat without extra watering. Keep this in mind and plan now for fall planting to avoid needing extra watering next year! If you are given a plant now, consider starting it in a container where it can be protected from hot sun now and transplanted into landscape later.

A foliar spray of seaweed, formula 0-0-1, before sunup or after sundown, helps plants survive stress.

Deadhead blooming plants for continuing bloom. Stop pruning fall bloomers as they are setting buds for fall bloom now.

Be looking at other landscapes, including our Master Gardener Drought Tolerant Garden, for plants to be planted this fall for next year's summer bloom. If you need suggestions for part shade, consider Columbine for spring bloom, thryallis, plumbago, coreopsis, and coral honeysuckle vine for summer bloom, and American beautyberry for fall. Society garlic and Gulf Coast penstemon bloom most all year in my yard. I find these plants listed here need some sun, but can tolerate part shade.



**Turf:**

Keep sprinkler system or water hoses well-maintained and follow the rules of your water department. Check to be sure water is being applied where it is needed (not on sidewalks, driveways, or streets.) If water runs off the landscape faster than it can be absorbed, water in cycles, meaning for shorter periods of time.

Check using moisture sensor or screwdriver to be sure you are reaching depth of roots. This is true for flower pots, beds, turf and trees.

Use a hose-end cutoff on you water hose for hand watering, so that you are not wasting water between areas.

Keep mower blades sharp. Do not cut more than 1/3 of leaf blade at a time.

Do not aerate your lawn during a drought, as it will cause undue stress to the root zone. Do not spread compost or fertilize in hot weather as it could burn turf.

**For a Healthy Landscape and You!**

Keep taking that morning stroll through your landscape to watch for insects and other pests. Always remember to take care of the gardener working in the shade, wearing a sun hat, and drinking plenty of water.



# From Garden to Table

by Radhika Baliga, MG 2015

Our first recipe is a smoky eggplant dip from Terri Behrman. Eggplant can handle lots of seasoning, so follow Terri's advice and be generous with the spices. Make this a day ahead to let the flavors meld together. The dip tastes excellent straight out of the fridge, with a chunk of brined sheep's milk feta, a sprinkling of nigella seeds and a generous drizzle of olive oil. Use spearmint instead of cilantro if you have it growing in your garden now.

Our second recipe comes from Lynn Harper and it's a tasty squash casserole with a simple ingredient list. If your squash plants fell victim to the squash vine borer, head to one of the local farmers' markets to get some squash. Be on the lookout for zephyr squash, a dual colored squash that's yellow on top and pale green towards the blossom end. It's a squash we've grown in our demonstration garden for years.

## Smoky Eggplant Dip

By Terri Behrman

### Ingredients

- ¼ cup olive oil
- 1 medium eggplant (approx. 1 lb) cut into 1" chunks
- 2 medium tomatoes (approx. 1 lb) cut into 1" chunks
- 3 garlic cloves, smashed
- 2 Tbsp chopped cilantro, plus more for garnish
- 1 Tbsp lemon juice
- 1-1/2 tsp honey
- 2 tsp smoked paprika
- kosher or smoked salt
- 1 tsp ground cumin
- ½ tsp cayenne pepper





## Directions

1. Heat olive oil in a medium saucepan over medium low heat. Add eggplant, tomatoes, garlic, cilantro, lemon juice, honey, smoked paprika, salt, cumin, paprika, and cayenne. Cover and cook, stirring occasionally, until vegetables are softened, 25 to 30 minutes.
2. Uncover pan, and crush vegetables with a potato masher. If the eggplant mixture is too watery, continue cooking uncovered on a low heat to reduce the sauce.
3. Garnish with a sprinkling of cilantro leaves. Serve warm or cold with grilled bread or pita chips.

## Squash Casserole

By Lynn Harper

### Ingredients

- 4 or 5 squash, sliced in thick slices
- 1 Tbsp butter
- 1 medium onion
- 1/2 good size green pepper
- 1/2 lb sharp cheddar cheese cut in cubes. I use a bit more salt to taste.
- 1/2 tsp cayenne pepper

### Directions

1. Sauté onion and pepper in butter until soft
2. Steam or microwave squash until soft. Mash up squash.
3. Add onion and peppers and seasonings to the squash.
4. Mix in cheese cubes, the more the better.
5. Put in casserole dish and bake at 350 until cheese is melted and bubbly.



# The Tool Shed

## The Japanese Weeder

by Jim Williams, MG 2017

I've never been much of a multi-tasker. I prefer focusing on one thing at a time. Most tools just do one thing, too, but there are some that are really good at multi-tasking, which make them very useful. We have talked about the Hori-hori knife a couple of months ago, which can do so many things around the garden. Another good multi-tasker is the Japanese weeder.

This tool comes in many styles with just as many names: Japanese weeder, Nejiri hoe, Nejiri scraper, Korean hoe, Kusakichi scraper, and Cape Cod weeder. They feature a small, pointed, triangular metal hoe some with dull edges and others with one sharp edge. The size of the hoe blade can vary between types, and the handles are usually wooden.



**Weeding:** I love this tool but not for weeding. As you face the weed you stab the blade tip in the soil on the other side of the weed then pull towards you to extract the weed just like you do with a Cobra weeder. I personally find this awkward, but I have seen others use it very efficiently and they wouldn't think of using anything else.

**Planting:** This little fella makes nice seed furrows at any depth you need for direct seeding. After placing the seeds, use the long side to drag the soil back in to cover the seed. Then use the flat side to gently tamp them in. For small transplants, it digs small holes. Then you drag and tamp the soil back down.

**Containers:** This is my favorite tool for container gardening. This thing can really reach into any size pot to stir and mix potting soil, amendments, fertilizer, etc.

I bought mine at Natural Gardener, but they are all over the internet: Amazon, A.M. Leonard, or just Google "Japanese weeder".



# Yucca Plant Bugs

by Wizzie Brown

Travis County AgriLife Extension Program Specialist—IPM / Entomology

Yucca plant bugs are a type of true bug (order Hemiptera) related to sucking pests such as stink bugs and leaf-footed bugs. *Hemiptera* have a gradual life cycle with three life stages—egg, nymph, and adult. Immatures, or nymphs, look similar to adults, but do not have fully developed wings, which makes them appear more orange in color. Adult yucca plant bugs have a reddish-orange head and thorax and dark bluish-black wings.

Immature and adult yucca plant bugs feed on plants by using their piercing-sucking mouthparts to suck out plant juices. This results in yellow spotting on foliage.

Heavy infestations that are left for long periods of time can weaken or even kill infested plants.

Yucca plant bugs can sometimes be a challenge to manage because when someone approaches an infested plant, the bugs move quickly into the center of the yucca to hide. Make sure to get thorough coverage of pesticide on the plant to ensure that the insects come in contact with the pesticide.



Treatment should begin with insecticidal soap as this product should handle the bulk of the problem without harming beneficial insects. Other pesticide choices include active ingredients such as horticultural oil (during cooler times of the year), azadirachtin (neem), pyrethrins, bifenthrin, or cyfluthrin.

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](http://www.urban-ipm.blogspot.com)

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# WCMGA EVENTS

## August 5

WCMGA Board Meeting

AgriLife Training Room, AG205

100 Wilco Way

1:00 to 3:00 pm

All members are welcome to attend.

## August 8

Green Thumbs Up Gardening Series: Cedar Park

Cedar Park Public Library

7:00 to 8:00 pm

“Fall Gardening”

with Jane Bowman & Teresa Wilts

## August 12

WCMGA Monthly Membership Meeting

Georgetown Annex Auditorium

100 Wilco Way

6:00 to 8:00 pm

“Canning & Food Preservation”

with Kate Whitney, Williamson County  
AgriLife Horticultural Extension Agent

## August 13

Green Thumbs Up Gardening Series: Round Rock

Round Rock Public Library

6:30 to 7:30 pm

“Fall Gardening”

with Jane Bowman & Teresa Wilts

## August 31

Hands On In The Garden

Old Training Room, 3151 SE Inner Loop

9:00 to 11:00 am

“Managing Lawn and Garden Weeds”

with Jim Williams





See You Next Month  
I can see cool weather coming