



**Inside this issue:**

<b>FEATURE ARTICLE</b>	1
<b>HOME GROWN</b>	3
<b>COOKS CORNER AND</b>	4
<b>NEW WEB SITE NAME</b>	
<b>MEETING MINUTES</b>	5
<b>EDITORIAL</b>	7
<b>INFORMATION ON GROWING COLEUS</b>	9
<b>TOMATO/TO-MAH-</b>	10
<b>DATES TO REMEM- BER</b>	12
<b>MMGAGCM OFFIC- ERS</b>	13

*MSU Extension—Genesee County is an education agency funded jointly by Genesee County through the Board of Commissioners, by the state through Michigan State University, and federally through the United States Department of Agriculture. MSU is an affirmative-action, equal-opportunity employer. Michigan State University Extension programs and materials are open to all without regard to race, color, national origin, gender, gender identity, religion, age, height, weight, disability, political beliefs, sexual orientation, marital status, family status or veteran status.*

# Genesee County Master Gardener Newsletter **DOWN TO EARTH**

**2015**

**VOLUME 13**

**10**



## **FEATURE ARTICLE**

### **FIVE STEPS TO A BEAUTIFUL ORGANIC LAWN THIS SPRING**

Junk food. That's how I think of synthetic fertilizers and pesticides when it comes to lawn care.

When you're hungry- really hungry- what do you reach for to satisfy that craving? Something that fills you up and tastes decadently delicious (but with no nutritional value)? Or do you tend to pick whole foods that both fuel your body and offer bigger-picture health benefits.

Fat-filled, sugar-laden, processed snacks may "do the job" and hit the spot when hunger hits, but that instant gratification usually comes with plenty of nasty long-term consequences that can have an adverse effect on your body over time.

But the kinds of whole foods that our bodies truly need-responsibly grown fruits and vegetables, for example- often taste just as amazing... just with none of the downsides.

And with lawns, it's one thing to have a lush spread of turf that's the envy of the block. But for me, an even better prize is to achieve that goal without all of the toxic chemicals that are so widely sold and used on yards across the country.

Building up the overall health of the growing environment that feeds your lawn- and doing it naturally- will get you the same green grass on your own side of the fence, but with better, longer-lasting results and none of the negative side effects.

In our country, there is a huge market for products to put on our plants and lawns that promise incredible results: rapid growth, fewer weeds, and a minimum of pests and disease. And while most of these products admittedly do what they advertise, the environmental and potential health risks that come with using them are more significant than I'm willing to accept.

(CONTINUED FROM PAGE 1)

It was such a concern for one family; they made the switch cold turkey overnight. From a full-on, high chemical maintenance program to completely organic, on all 16-acres of their estate lawn! We were the first crew ever allowed in to document [their amazing story](#). Synthetic lawn fertilizers, for example, are salt-based. Used in excess, they'll literally burn your grass. But even when used as directed, the chemical buildup in the soil can harm or even destroy the living organisms that Mother Nature has placed there for long-term benefits. In fact, of the 30 most common lawn pesticides, 24 of them are toxic to fish and amphibious wildlife, according to beyondpesticides.org. Sixteen are toxic to birds. Eleven are toxic to bees. And these are products meant to be applied to *the yard of your home*.

To me, that's simply unacceptable, to say the least. Like opening a box of Twinkies instead of reaching into the bag of trail mix right next to it.

### **Five steps to an organic lawn you'll love**

In the spirit of kicking a junk food habit to the curb, here are five steps I use each spring to feed my lawn a "whole foods" diet and implement a healthy regimen that satisfies and rewards in all the right ways.

**1. Get a soil test.** The information that this test provides can help ensure that you are doing all you can to promote your soil's health. Healthy soil, in turn, provides the best long-term benefits to your lawn.

Of all the important things a soil test will reveal, the main one I look to is the soil's pH level. When this number is in the "ideal" range for growing grass, turf roots will be able to utilize nutrients already present, therefore minimizing the need to add anything further. Outside that range, and adding more chemicals will not only *not* help matters, it may make conditions worse.

The magic number? Somewhere between 6.5 and 7.0. Getting your soil's pH level within that ideal range is a key factor to how lush your lawn is. And a soil test tells you how to get there. Call your county extension service for the soil test kit and additional information.

**2. Clean up.** I prefer to have a clean surface to work with before I add any product to my lawn. Thatch, leaf debris, and weeds can prevent soil amendments from making their way on or into the soil. A stiff rake and a little bit of elbow grease is usually all it takes to prep the lawn surface. Collect what you scratch up and add it to your compost.

**3. Aerate.** A clean surface also paves the way for the probes of a tool called a core aerator. This piece of equipment extracts plugs (cores) of soil from the ground. These extracted cores relieve soil compaction by allowing more room in the ground for root expansion, oxygen exchange, and drainage. The small holes left behind after aerating also collect and hold soil amendments or fertilizer in place.

Yes, a yard full of extracted plugs looks messy. But it's temporary. Within a few days, the cores will have washed back into the ground, having done their job.



(CONTINUED ON PAGE 8)

**HOME GROWN 834**

**I have several big maples in my yard. Now that I have retired, I told myself I would do a better job of taking care of my trees. But I was mowing and looked up and the leaves have big, fat black sort-of shiny spots on the leaves. Those black spots have yellow rings around them. What kind of black plague is this? And how do I fix this? This mess has never been here before.**

I would be extremely surprised that this fungal disease has not been on these trees before. Now, you have the time to notice what you zipped by in previous years. The problem has a very descriptive name: Tar Spot. Before you blow any gaskets, let me add that this is completely harmless to the trees. The leaves do not fall off any earlier or it does not weaken the tree. It is classified as a “cosmetic” problem. Think of it as pimples on teenagers. They may not look cute but it doesn’t cause any harm except in extremely rare cases. Twenty years ago, it was an unusual problem. Then we descended into a climate shift that caused every growing season to be a Humidity Field Day. Two days after turning off the furnace in the spring, the humidity descends for almost the entire growing season. It’s like living in New Orleans without having to move. Humidity makes the world go ‘round for all fungal diseases whether we are talking about powdery or downy mildew, Septoria leaf spot, lawn rust or dollar spot or the dreaded Rhizosphaera needlecast of blue and white spruces. Tar spot is big and showy but it is all bark and no bite. The tar spot fungus got into the expanding maple leaves in May. It incubated there quietly until sometime in June when yellow spots like big polka dots appeared. In July, the yellow spots got little black freckles. The freckles grew and grew until there was one black spot with a wide yellow ring around it. Right now, the black tar spot is growing until it covers the yellow ring. The tar spot will be slightly raised and textured. In the fall, when the rest of the leaves drop, the tar spot leaves break down like all the other leaves. Except the tar spot part is there, somewhere, waiting for next year’s leaves and humidity in May. The circle is complete. It is virtually impossible to spray leaves to prevent something that is not a problem. You can pick up and destroy all the leaves but none of your neighbors for fifty miles on either side of you did, so it is an exercise in futility to destroy leaves.

**My cherry tomato has had leaves getting spots and falling off from the ground upwards. I can live with this but now the fruit is getting yellowish spots on the fruit that is being hit by the sun. Some of the spots turn white and sink inward. What’s going on? And understand that I will not spray these plants so don’t even suggest it. This has happened for three years.**

Don’t worry. Once you have a fungal disease, you cannot cure it. The cherry tomatoes have Septoria leaf spot, a very common fungal problem of leaves. The disease starts at the bottom of the plant with small dark spots that cause the leaf to yellow and turn brown. The leaves dry up and fall off. Eventually, all that is left are tufts of leaves on the ends of the branches. Your fruit problem is directly related to the leaf disease. When leaves are missing from the plant because of pruning or disease, the fruit get too much sun and develop sunscald. It basically sunburns and turns yellow. Spots can then turn white and the spot looks like a blister. The spot thins out and collapses and often, secondary rot fungi move in. All those leaves were there for the purpose of protecting fruit. Here’s the problem: all the diseased leaves that fell off are the inoculum for next year’s tomato plants. Septoria also lives on a number of plants outside the garden like horse nettle and nightshade. This is going to happen in the future even if you are meticulous about picking up every single diseased leaf as it falls.



## Ingredients

About 1/4 cup olive oil  
1 pound ground turkey, dark-and-white-meat blend  
1 onion, finely chopped  
1 carrot, grated or finely chopped  
1 rib celery with leafy top, finely chopped  
2 large cloves garlic, chopped  
About 2 tablespoons thinly sliced fresh sage  
About 2 tablespoons chopped fresh rosemary  
About 2 tablespoons chopped fresh thyme  
About 1/4 cup chopped flat-leaf parsley  
1 bay leaf  
Salt and pepper  
1 cup dry white wine  
1 28-ounce can whole peeled tomatoes (preferably San Marzano), crushed with your hands  
1 pound egg tagliatelle or pappardelle  
2 tablespoons butter  
Freshly grated Parmigiano-Reggiano

## COOKS CORNER

### Ground Turkey Ragu with Tagliatelle

#### Preparation

In a Dutch oven, heat the olive oil, four turns of the pan, over medium-high. Add the turkey and cook, breaking into pieces with a spoon, until browned, about 5 minutes. Add the onion, carrot, celery, garlic and herbs; season with salt and pepper. Partially cover and cook until the vegetables soften, about 5 minutes. Add the wine and cook until the wine is reduced to about 1/4 cup, about 3 minutes. Add the tomatoes and reduce the heat to medium-low. Partially cover and cook until the sauce thickens, 15-20 minutes. Remove the bay leaf.

Meanwhile, bring a large pot of water to a boil for the pasta. Salt the water, add the pasta and cook to *al dente*. Reserve 1/2 cup of the starchy cooking water. Drain the pasta and return it to the pot. Add the butter, half the sauce and the cooking water; toss. Serve topped with more sauce and cheese.

Rachel Ray. See page 12 for picture of dish. Tagliatelle is a wide noodle like a butter noodle. Ed.

## A NEW NAME FOR AN OLD FRIEND

As the membership has voted we now have a new name to replace our “weebly” website. Starting Saturday October 3, 2015 our website name will be as follows: GeneseeCountyMG.org

These letters are not case sensitive so you can enter the name with or without capitol letters. Please continue to check this site out for information on our MGAGCM membership.

# MASTER GARDNER ASSOCIATION MEETING OF SEPTEMBER 17, 2015

The Master Gardener Association's regular meeting was called to order at 7:10 p.m. by President Vicki Laurin.

**Review of Minutes:** The August 20, 2015 minutes were presented. A motion was made to accept the minutes by Mary Gartland and seconded by Nettie Sparks. The motion carried.

**Treasurer's Report:** Michelle gave the treasurer's report. The August beginning balance was \$35,331.01. The only income generated was \$.30 of interest with an expense of \$71.57 (an outstanding check). August's ending balance was \$35,269.75 which includes the \$10.00 from the Square Up account.

**Special Projects – Kay McCullough (by President Laurin):**

Joanie Snyder said the volunteers would be working through October. The Halloween program opens October 3<sup>rd</sup>. The date for Ladies Night Out is November 11<sup>th</sup>, 4-9 pm. Tickets are \$5. She will have tickets available at the next meeting. The Monarch Way Station is successful. There have been a lot of sightings of butterflies.

Gloria Roudebush said the Davison Farmer Market is there until the end of September. Things are slowing down and she wanted to thank everyone who came out and worked this year.

Joanne Zitterkopf and Karen Schilling worked there last weekend. They had a table in the aisle. They believe we could do more than we are doing currently and there is a need for new tablecloths. President Laurin announced she is waiting to hear from Mary Wilson about ordering new tablecloths. Hopefully, this will be sooner rather than later.

Alan Grove says the first weekend in October is the last time at they will be at the Grand Blanc Farmer's Market.

Carol Groat announced that she has 20 labs in 11 schools. Planting is done. She has an extra lab available if anyone has a use for one. A shepherd is needed for the Grand Blanc Academy on Hill Road. Everything is going well.

Maggie said they are currently doing cleanup work at the Humane Society. The last working day is October 22<sup>nd</sup>.

Jim Harrow said the Genesee District Library last cleanup day is coming up soon.

**Standing Committees – Katie Van Patten (President Laurin):**

Randy Tatro announced that the Fall Bulb Sale will run through the end of September and they will be available at the Hotline office until then. He thanked those who purchased bulbs tonight.

Sabrina Van Dyke told us about the itinerary for the annual bus trip. The date is July 21, 2016. We would be going to Four Star Greenhouse in Carleton with lunch in Adrian at either the British Tea Company or Wine, Chocolate & Cheese restaurant with shopping if desired. (Lunch cost \$10). The next stop will be at Hidden Lakes Gardens (Admission \$3 and tour \$3). Katie is looking into clothing prices and will have an announcement in the near future.

President Laurin said her and George are always looking for articles for DTE.

Loretta announced that Fall Into Spring is coming together and that the cutoff day for registering is September 25<sup>th</sup>. It will be held at the MCC Event Center as it was last year.

Dick Moldenhauer said he will be at Fall Into Spring selling garden stones and compost.

There are several conferences and events he will be attending this winter.

Kay has all of the gardens for next summer's Garden Tour are in place.

(CONTINUED FROM PAGE 5)

Gloria said that a get well card has been sent to Betty Butcher. Joanie Snyder said that Jim Fearon's not doing well at present and is in a facility.

Dick Moldenhauer is the chair for tools and garden supplies. He has ordered catalogs and will leave one at the office. He is going to try and get an electronic version also. Perhaps, he will be able to get an order together by the end of November.

**Announcements:**

Jim Harrow informed us that we need to get our hours in on VMS. There is help available if you need it. Just call the office to arrange this. To apply for emeritus status a minimum of 500 hours or 10 years of active service are needed.

There are sheets available at the sign-in table to choose a name for our online domain. Turn the sheets in by the end of the meeting.

Carol Groat announced that the hosta lady still has some plants available for sale. She is located on Elms Road this side of Morrish Road. Bring a shovel and containers/bags to take them home. The contact is Carolyn Clark, 11298 N. Elms Rd., Clio, Phone: 877-8205. This would be a good way to get plants for a project. They are beautiful plants. The sale continues this week.

Michelle informed the members that the Key Lore event is coming October 24<sup>th</sup>. It is open to the public. There will be a MG outreach display there. A basket has been donated to the event by the MGs. She will have flyers to pass out.

**Old Business:**

Chairs are needed at the Clio Veterans Memorial Garden, the Cactus Garden, Easter Seals and I-23 rest stop. Alan Groves will be the chair for the Davison Farmer's Market.

We need to get a count of plant stakes needed from project chairs. They are expensive. We are looking at alternatives that are less costly. We are looking at the cost of purchasing a new engraving machine.

The tri-folds that were ordered have arrived.

Funded project chairs are being asked to get their budget requests in to Michelle as soon as possible as the Board is working on the 2016 budget.

Dick Moldenhauer suggested that everyone fill out the survey recently posted my MSU so that they would become aware of the feelings of the general membership.

**New Business:**

Abi will be holding Hotline training classes for those who are interested in working at the Hotline. The Hotline will be going on Fridays throughout the winter as this is the day we are a State Hotline on that day. The hours are 8:30-12:30.

President Laurin put forth a suggestion that the \$5 insurance fee be paid for certified members from the MGAGCM funds as was done last year. Mary Gartland made a motion to pay the \$5 insurance fee for the year 2016 from our MGAGCM account. It was seconded by Joanie Snyder and overwhelmingly passed by the membership.

We need at least three members for the election committee. Carol Groat, Pam Kvasnicka and Nettie Sparks volunteered.

President Laurin's e-mail has been hacked again. Her new address is: [laurinviki@gmail.com](mailto:laurinviki@gmail.com). Karen Schilling asked if we were selling donated books in the office. Jim said he has gone through them and they are reasonably priced. There are many very good books and they are available at the office.

Our October snack people are Kay McCullough, Helen Mitts and Katie Van Patten.

**HE** The feature article I thought was interesting and informative thus I chose it to be the lead article for this months DTE, is in no way is it an endorsement of a product. With respect to the last picture it is obviously a photo of the White House.

It almost seems like every other months publication holds a change of season and this month is no exception. Much of the garden has been harvested and potatoes, onions etc. have been dried and are in storage. The raised beds have been weeded and turned plus a new addition is in the works. Garlic will be in the ground shortly to over winter. Some of the perennials have been trimmed back as the clock ticks for the first frost. I keep forgetting that the arbor needs repair a victim of a summer storm but it is still encased with the trumpet vine.

Taking time to read the minutes it readily appears that my fellow master gardener cohorts are equally as busy with their projects after brining beauty to our little piece of the world.

---

**SHE** After a long season at the Hotline and always thankful to our dedicated volunteers and a few new volunteers it seemed that this year was very difficult to have enough volunteers for each of the three days the Hotline was open. With that being said, it is probably a good time for the Winter hours to begin. Starting October 1, 2015 the Hotline will be open on Friday's ONLY until spring 2016. The hours will be from 8:30 am to 1:00 pm. Please continue to support the hotline and come in and sign up to volunteer on a Friday. Your help is needed!

---



## LAVENDER

Lavender- Can be a bit tricky to grow, but it can thrive in the right conditions. It likes it hot, sunny, and dry. Mix a bit of sand in the soil when planting and fertilize with lime (lavender HATES acidity!) It can get woody after a few years if not pruned regularly in the fall. Prune almost to the ground to ensure fullness next season,

(CONTINUED FROM PAGE 6)

Jesse Gutierrez made a motion to adjourn the meeting and it was seconded by Dick Moldenhauer. The motion was approved and passed. The meeting adjourned at 7:50 pm.  
Respectfully submitted, Loretta Ellwood Secretary

(CONTINUED FROM PAGE 2)



Aerating is a very helpful step, but not one that is mandatory. Since a core aerator is a tool that sees one afternoon of work a year, it likely makes more sense to rent one than to purchase one and store it for the other 364 days.

**4. Feed the soil.** All grass types (except centipedegrass) are heavy feeders. I use two main products. And unlike synthetic fertilizers, both build soil health while feeding the lawn naturally.

**Compost:** It's full of all the nutrients a lawn needs and includes lots of other beneficial ingredients that are important to building long-term soil and lawn health. A little bit of compost goes a long way, but

you'll still want to add at least a half-inch across the entire lawn surface.

For most yards, that can quickly exhaust your homemade compost supply and likely an impractical option for buying bagged compost. Instead, find a reputable bulk supplier that offers "[STA compost](#)" This designation represents the Seal of Testing Assurance, which is issued by the US Composting Council \* Products carrying the STA designation have been analyzed for ten important criteria of quality compost.

**Milorganite:** When it comes to bagged fertilizer, this is my go-to, especially for lawns. It's an organic, non-burning, slow-release nitrogen feeder with iron. [Milorganite](#)\*\* works well at building a healthy lawn with good green color, and improves soil health, too. It features excellent consistency of its ingredients, is readily available, and is easy to apply with a rotary or drop spreader.

**5. Mow and water less.** Use the techniques listed above, and you'll end up with a lush, green lawn- yes, one that requires periodic mowing, but not too much. In an organic lawn maintenance routine, you allow your grass to grow to the upper height of its preferred range. This will result in more vigorous turf with deeper roots and fewer weeds, as taller blades will shade and outcompete weeds vying for the same space.

Another advantage to organically managed lawns: better soil health promotes deeper roots and better water retention capacity. Bottom line, they're more drought-tolerant and require less supplemental irrigation.



# Information On Growing Coleus

By Nikki Phipps

Perhaps you know them as painted nettle or poor man's croton, depending on where you're located, but for many of us we simply know them as coleus plants (*Coleus blumei*). I, for one, love them, as do many others. They have some of the most stunningly colored foliage—in combinations of green, yellow, pink, red, maroon, etc. Coleus also have a wide variety of leaf sizes and overall shapes. This means that no matter what area you are looking to put coleus, you can find one that will be perfect. These plants are great for adding color in the garden (or home), especially in those dark, drab-looking corner.

Coleus is probably one of the easiest plants to grow and [propagate](#). In fact, the plants root so easily that you can even start cuttings in a glass of water. They can also be propagated by seed indoors about 8-10 weeks prior to your last expected spring frost.

Coleus can be added to beds and borders for interest or grown in containers. They need fertile, well-draining soil and usually perform best in areas with partial shade, though many varieties can also tolerate sun.

When growing coleus, keep in mind that these beauties can grow rapidly. Plant coleus close together as bedding plants or tuck them into baskets and containers for a fast growing and spectacular addition.

Caring for coleus is just as easy. They need to be kept moist, especially newly planted coleus. Container plants also require more frequent watering than those grown in the garden. Although it's not required, the plants can be given a boost of half-strength liquid fertilizer during their active growth in spring and summer.

Their spiked flowers usually appear in summer; however, these can be removed if desired. You can also pinch the shoots of young coleus plants to produce bushier growth.

Another factor in coleus care is overwintering, as these plants, which are considered tender annuals, are highly susceptible to cold temperatures. Therefore, they must either be dug up, potted, and [brought indoors for overwintering](#) or grown through cuttings to establish additional plants.



# **Tomato / To-mah-to Hybrid versus Heirloom**

The basic difference between heirlooms and hybrids is genetics; A heirloom tomato's original parents were both the same type of tomato. A San Marzanos parents, for example, were both San Marzanos. A hybrid tomatoes parents were not the same type of tomato. A Celebrity tomato's mother was one type of tomato, while its father was a different type. They were bred together to form a combination of both of those different tomatoes.

That is an embarrassingly base explanation of heirlooms compared to hybrids, but it gets the point across. You now have a general idea of what the difference between the two tomatoes is. That's important because it's that basic difference that forms all of the underlying characteristics of heirloom and hybrids

## **HYBRIDS**

The whole point of hybridizing tomatoes (or any vegetable) is to keep the most appealing characteristics of the tomato, while getting rid of the least appealing. In the 1940's the vegetable research people realized that most consumers wanted to buy perfectly round, red tomatoes. They didn't want blemishes or tomatoes that were too big or small so they experimented with crossing different tomato varieties. The hybrid tomatoes were born. Tomato growers, on the other hand, were concerned with the storage length of tomatoes and how well they would ship. So these characteristics were bred into hybrid tomatoes as well. The whole point of hybridizing was to create tomatoes that looked nice and shipped without rotting. But they have a few other good points too

## **HEIRLOOMS**

Heirloom tomatoes aren't necessarily all old varieties, although most of them are. Heirloom tomatoes are still being developed today, the most famous one being the Green Zebra tomato.

Everyone says heirloom tomatoes have better flavor. In fact I've done taste tests, and people are shocked by the difference between just heirloom varieties let alone between heirloom and hybrid varieties. It makes sense. The ways scent was bred out of hybrid roses to establish prettier blooms, flavor was bred out of hybrids to establish prettier tomatoes. Although I happen to think heirloom are way more attractive than hybrids. They come in pink, purple, black, striped, lumpy and bumpy.

## **HYBRIDS**

Generally resistant to disease.

Ripen all at once over two weeks  
(great if you want to make sauce or  
can.)

Plant dies after fruit has ripened.

## **HEIRLOOMS**

Not as disease resistant.

Ripen over several months.

Plant lives and continues to produce

(CONTINUED FROM PAGE 10)

More likely to be a determinate size.  
Grow to 4" high and no higher. No  
need to prune.

On average hybrids produce more to-  
matoes per plant than an heirloom.

Can't save the seeds from year to year  
to year to produce an exact replica of  
the plant/tomato

Most but not all are of the indetermi-  
nate size which means they grow until  
they die. Plants can get 10'high. May  
need aggressive pruning

Produce fewer tomatoes (compared to a  
hybrid plant on average).

It's because heirlooms are more prone to disease, more difficult to ship and produce fewer to-  
matoes that they cost more. With less produce to sell per plant, growers have to charge more  
per tomato. Because of the disease and size issues, heirlooms are also more labor intensive. It  
is basic business.

My tomatoes of choice are heirlooms. I grow about 12 different varieties a year. The only reason  
I don't grow more is that I don't actually like tomatoes. At least I didn't until I became obsessed  
with growing heirlooms. Now, I like them. I still couldn't sit in the garden and eat a tomato like  
an apple, the way some people do, but I love them pretty much any other way. Because of my  
decision to go with heirlooms, I've never once served a boring looking tomato salad.

I don't want you to think that hybrids aren't any good. They are. The popular hybrid paste to-  
mato, Roma, is exactly what you want to grow if you're canning, you can get away with far few-  
er plants to get a bushel of tomatoes all at once than if you grew heirloom paste tomatoes. They  
just aren't going to look as pretty.



Text and photo by Karen Bertelson

26

**THE POETRY BOOK****OCTOBER'S PARTY**

October gave a party;  
 The leaves by hundreds came—  
 The Chestnuts, Oaks, and Maples,  
 And leaves of every name.  
 The Sunshine spread a carpet,  
 And everything was grand,  
 Miss Weather led the dancing,  
 Professor Wind the band.

The Chestnuts came in yellow,  
 The Oaks in crimson dressed;  
 The lovely Misses Maple  
 In scarlet looked their best;  
 All balanced to their partners,  
 And gaily fluttered by;  
 The sight was like a rainbow  
 New fallen from the sky.

Then, in the rustic hollow,  
 At hide-and-seek they played,  
 The party closed at sundown,  
 And everybody stayed.  
 Professor Wind played louder;  
 They flew along the ground;  
 And then the party ended  
 In jolly "hands around."

—GEORGE COOPER

(Continued from page 4)



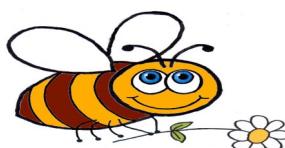
Ragu with Tagliatelle

**DATES TO REMEMBER**

**October** MGAGCM meeting will be held at the GCCARD building on 605 S. Saginaw St. on October 15th, with social hour starting at 5:30 pm and our speaker Kay Sicheneder will begin speaking at 6:00 pm. Kay has a degree in Zoology from MSU, Masters in Natural Resources from UofM and 25 plus years in Green Industry diagnosing and treating tree disorders. She will be speaking on "What constitutes a hazard tree". For example, is a decaying tree fallen across a path in a nature preserve necessarily a hazard. How about the same tree standing over a highly trafficked play area. Please feel free to participate and ask questions of Kay during her presentation.

After a short break we will begin our business meeting. Please don't miss this meeting if at all possible. We have a lot of news to share.

Fall into Spring Educational Conference is being held on Saturday, October 3, 2015 from 8:00 am to 4:00pm at Mott Community College Events Center. You will earn 5 hours of Educational credit.



## MGAGCM OFFICERS (2015)

President 810-744-0725	<b>Vicki Laurin</b> <a href="mailto:laurinbvicki@gmail.com">laurinbvicki@gmail.com</a>
Vice President 810-635-9341	<b>Kay McCullough</b> <a href="mailto:birdieball@aol.com">birdieball@aol.com</a>
Secretary 810-444-4549	<b>Loretta Ellwood</b> <a href="mailto:ldellwood@aol.com">ldellwood@aol.com</a>
Treasurer 810-659-8014	<b>Michelle Chockley</b> <a href="mailto:chockleym@gmail.com">chockleym@gmail.com</a>

THIS NEWSLETTER PREPARED BY:

Vicki Laurin, [laurinbvicki@gmail.com](mailto:laurinbvicki@gmail.com). George Rappold, [grappocp@att.net](mailto:grappocp@att.net), of counsel Ruth Simon .



### CHECK OUT OUR WEBSITES

MMGA Inc Website at:  
[www.michiganmastergardener.org](http://www.michiganmastergardener.org)

MMGA Inc Facebook Page at:  
[www.facebook.comMichiganMG](http://www.facebook.comMichiganMG)

MGAGCM Website at: [GeneseeCountyMG.org](http://GeneseeCountyMG.org)

---

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

**Plant & Pest Hotline:**  
(810) 244-8548  
Hours: Friday Only (Fall/Winter Hours)  
from 8:30 am-1:00pm

[geneseeplantpest@anr.msu.edu](mailto:geneseeplantpest@anr.msu.edu)

**Public Office Hours:**  
8 am - 1 pm Monday through Friday.

---

Michigan State University Extension programs and materials are open to all without regard to race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, marital status, or family status. Michigan State University, U.S. Department of Agriculture and counties cooperating, Michigan State University is an affirmative-action equal opportunity employer. Accommodations for persons with disabilities may be requested. Requests received will be met when possible.



SWARTZ CREEK VETERNS MEMORIAL

MSU EXTENSION-GENESEE COUNTY  
605 N. Saginaw St.  
Suite 1A  
FLINT, MI 48502  
[www.msue.msu.edu/genesee](http://www.msue.msu.edu/genesee)

AN AFFIRMATIVE ACTION/EQUAL OPPORTUNITY EMPLOYER

---



FLUSHING RIVER TRAIL