



# Master Gardener Thymes



WWW.LAKELANDSMASTERGARDENER.ORG

October 2013

## President's Message

By Ann Barklow

Yeah! Fall is officially here! I'm writing this just after almost an inch of rain has fallen and we have had very little lately so it was a welcomed friend. Some fall colors are slowly arriving and leaves are fluttering to the ground. Fall is also the time to enjoy the lovely blooms of my Muhly Grass. I included an article about this beauty in this newsletter.

I just came in from my vegetable garden and have peanuts and sweet potatoes that are almost ready for harvest with a few tomatoes, green beans and bell peppers. I have been harvesting kale, collards and bok choy for a couple of weeks and they are continuing to produce huge leaves as the days get shorter and nights and days are cooling off. I have seedlings of green ice lettuce and romaine lettuce mix, bright lights swiss chard, spinach, cauliflower, and cabbage ready to go in the garden in a few weeks and I just noticed my beets germinated with their tiny red stems curling out of the soil and baseball size heads on my broccoli. I hope you are enjoying year round gardening like I am and if not you are learning how and planning to in the future. The drawback I had of getting my collards, kale and broccoli in during the end of summer was caterpillars. I really had to check them twice a day to keep up with them and hand squishing. I did find a couple of applications of Bt (*Bacillus thuringiensis*) worked extremely well along with physically removing them.

We had an amazing crowd for the last Speaker Meeting on juicing and preserving our harvest in September thanks to Susi Bender. Please read all about it in this newsletter. In the article is mention of Williams-Sonoma website and since I

have more bok choy than I know what to do with I looked up [recipes](#) on their website and it has five of them for this dark leafy green that is at the top of the superfoods list.



I continue to learn and enjoy my job with the City of Greenwood. I think the hardest thing for many gardeners is taking out annuals that look good. What always happens is I don't get my fall winter annuals such as pansies in the ground early enough and they just sit there until spring. The key is getting them in now like we are doing in the Uptown and Federal Building. Then they get a nice root system in the warm soil and when the cold weather hits they still look good and survive better so you get a longer bloom time. Of course for the City, that meant we had to keep a close eye on the 10,000 pansies we were raising in the greenhouses from August 15 and use growth regulators to keep them from getting too leggy in the warm months of August and September. But for everyone else, pansies are in the nurseries now so do like I did this morning and pull out those good looking summer annuals if you want to plant your fall winter flowers.

*Continued page 2— Pres.*

## Dates to Remember:

- OCT. 3RD BOARD MEETING 4:30 PM CLEMSON OFFICE
- OCT. 4TH & 5TH— SOUTH CAROLINA BOTANICAL GARDEN PLANT SALE
- OCT. 17TH - STRAWBALE GARDENING LAURENS CO. MGS 6:30 PM JOE ADAIR ED. CENTER
- NOV. 14TH MEMBERSHIP MEETING 6:00 PM SPEAKER, PANEL DISCUSSION 6:30 PM LIBRARY
- DEC. 12TH MEMBER SOCIAL 6:30 PM GMD
- 2014 PLANT SALE APRIL 11 & 12TH

## Master Gardeners Spring Plant Sale April 11, 12, 2014

Wow what a different weather year! After all the rain, cool air temperatures, and overcast days, the sun came out HOT and then the land was dry. I have seen flowers bloom that I have not seen bloom before, drought tolerant flowers have drowned, bulletproof flowers have surrendered. As gardeners we never give up we plan for the spring. Now is the time to start dividing plants, placing them in pots, labeling the pots spring here we come. One of Ann's neighbors has a bed of bearded irises she is donating to our sale all we have to do is dig them up and put them in pots. We need volunteers to help with this project, if you are interested please call me. Thank You Sarah 803-348-0256.

The mission of the Lakelands Master Gardeners, in association with the Greenwood County Clemson Extension office, is to extend to the public research-based education, horticultural programs and activities that enhance our environment, lives and community.

*The Lakelands Master Gardeners Association is a volunteer organization made up of Master Gardeners from Abbeville and Greenwood Counties in SC.*

## Odds and Ends

Submitted by various LMG

- Park Seed Flower Day pictures from this past year—  
<http://click.parkseed.com/c.html?ufl=c&rtr=on&s=x8pbr3,1n8ir,3vlz,fkij,2is5,h3zk,582>
- Sue Monaghan has a garden seat for sale. It was ordered online and is too tall for her to sit comfortably. She is asking \$105.99 or best offer. Contact Sue directly at 223-1416 (H) 992-7522(C)



## WILLIAMS-SONOMA

Recipe shared by request of one of our attendees-

### Jose O'Connor's Sauerkraut

#### Ingredients:

35 lb. green cabbage, trimmed, outer leaves removed, cored and quartered

.3/4 cup canning salt (any store-bought brand that is not iodized)

#### Directions:

Before you begin, find a cool, dry, dark place, about 60°F, where you will store a 5-gallon crock, and prepare the cabbage there.

Using a mandoline, slice the cabbage about 1/16 inch thick.

Feather a few handfuls of the cabbage into the crock, alternately sprinkling in the salt between handfuls.

When one-third of the cabbage and the salt are in the crock, pound with a long, thick wooden stick or mallet. Firmly pound straight down onto the cabbage, which will bruise and cause it to release its liquid and combine with the salt to form a brine.

Evenly distributing the salt when sprinkling it on the cabbage will help with this process because the salt acts as an abrasive

against the cabbage before dissolving into the resulting liquid.

Using clean hands, occasionally reach down to the bottom layer of cabbage and pull it up to the top to ensure that all of the cabbage is being pounded.

Push the cabbage down below the layer of liquid and repeat the layering and pounding 2 more times until all of the cabbage and salt have been processed in the crock. Push the cabbage down below the liquid a final time, then top with a large, clean plate.

Fill an empty milk jug or a gallon jug with water and place on top of the plate to keep the shredded cabbage submerged in the brine throughout the curing process.

Remove the jug and plate from the crock once a week and skim off the foam. Clean the plate and weight down the cabbage again. The sauerkraut is finished when it stops foaming, which means that the fermenting process is complete; this should take about 4 weeks.

Ladle the sauerkraut into vacuum bags and seal. You may want to freeze a portion for later use. Makes about 20 lb.

*Continued from p. 1– Pres.*

I often get a lot of questions on mums so if you have any check out the HGIC bulletin 1161 <http://www.clemson.edu/extension/hgic/plants/landscape/flowers/hgic1161.html> If you want to learn more about diseases and insect pest of mums check out Bulletin 2101 [http://www.clemson.edu/extension/hgic/pests/plant\\_pests/flowers/hgic2101.html](http://www.clemson.edu/extension/hgic/pests/plant_pests/flowers/hgic2101.html) or if you want to divide your mums that have been in for a few years and aren't blooming as well, check out bulletin <http://www.clemson.edu/extension/hgic/plants/landscape/flowers/hgic1150.html> but plan that project for next spring.

I am hearing from LMG's that are preparing and dividing plants for the April 2014 plant sale. Thanks to all of you for making this a priority. I can't wait to buy that butterfly ginger that Jean Andersen is dividing. <http://>

[www.missouribotanicalgarden.org/gardens-gardening/your-garden/plant-finder/plant-details/kc/a521/hedychium-coronarium.aspx](http://www.missouribotanicalgarden.org/gardens-gardening/your-garden/plant-finder/plant-details/kc/a521/hedychium-coronarium.aspx)

It's a little borderline since it is for Zone 8 but sounds worth a try for me if I can find a moist area to grow it in. The fragrance is supposed to be amazing. Wherever you put it know that it will spread and may need some dividing as time goes by. Keep Sarah posted on what you will be bringing. [sbcarroll96@yahoo.com](mailto:sbcarroll96@yahoo.com).

Our new class is still going strong. Our mentors were matched with their students and will help them along their way to become full-fledged Certified Master Gardeners. Thank you to the many mentors that volunteered to help and in particular to Linda Halsey who matched them all.

I hope you enjoy this issue of the newsletter as you prepare to enjoy the lovely weather and beautiful display of color that nature is about to bestow on us. Happy Fall everyone!

## Tools to Process Your Garden Crops

by Ann Barklow



Well, Master Gardener extraordinaire, Susi Bender outdid herself again putting on another great program featuring the lovely Elizabeth Brown from Williams-Sonoma (WS) It was, as always, timely,

informative and fun! Concoctions made with sweet potatoes, cucumbers, apples, lemons, ginger, and spinach mixed briefly in the [Vitamix Professional Series 750 Blender](#) (Warning: Sticker Shock) was a delicious combination that was served to over 50 in attendance. This is one powerful blender that can actually grind up an avocado pit without skipping a beat. It also cleans itself with an easy to use wash cycle. Don't think that the LMG's only do gardening because many jumped at the opportunity to be servers of these nutritious veggie drinks to all that attended. Thanks to all of you that helped out to make the evening a huge success.

My Christmas list is growing faster than my collards with the [Stoneware Fermentation Crock](#), and [Sedona Dehydrator](#) making the top of the list. [Fermented Food](#) is full of nutrition and aids in your digestive system. The dehydrator can be used for drying a variety of vegetables that can be powdered and sprinkled on food if you are cutting down on salt. You can make delicious leathers and of course just

dried tomatoes make a wonderful snack. LMG Donna Boozer talked about dehydrating those over ripe bananas! Donna also mentioned how important it is to have the temperature control so you don't have it run too high and lose any of those important enzymes.

Even though I am a big veggie and fruit eater the [Hurom Slow Juicer](#) that was demonstrated is a very tempting juicer to add to my kitchen. The Korean made juicer separates the pulp from the juice and the audience came alive with ideas of how to use the pulp, from feeding your chickens, making dog biscuits, added to sauces, making cookies or just adding to your compost.

Even if I don't buy any of these products I will often utilize their great WS [website](#) for recipes, preserving tips and videos demonstrating the how to's in the kitchen. I will also be adding fresh ginger to my kale, strawberry, banana smoothy to give it that ZING!

After the talk we had a raffle with some nifty gifts from WS and perused the selection of informative books:

[Canning for a New Generation](#) by Liana Krissoff

[Grow, Cook, Eat](#) by Jeanne Kelley

[Jam It, Pickle It, Cure It](#) by Karen Solomon

Be sure to stay tuned for the next program and thank you to all that came to join us for this great talk.

## Muhly Grass

by Ann Barklow

*Muhlenbergia capillaris* (mew-len-BER-jee-uh kap-pill-LAIR-riss) is my kind of grass. It doesn't have those sharp blades that gives you three thousand paper cuts when you work in or around it. It doesn't get very large with a height of only of 3-4', nor does it look too messy in its dormant season. It does start blooming in late summer with just a few feathery plumes and by fall it gets better and better as the weeks pass. The lovely mauve pink flowers bring movement into the garden and certain times of the day it sparkles as the sun shines through its airy feathers.

The hardiness zone is 6-11 and it is native to many areas of the southeast including Florida.

Give it well drained soil since it doesn't like wet feet in particular during the winter. (Neither do I for that matter.) It is very drought tolerant so can take some neglect once it gets established. It is best if you can mass plant them and they make great additions to your cut flower arrangements. It's even deer resistant. I highly recommend full sun to get the best sparkle.

Another great thing about this grass is you can plant it year round in our zone and they are available at most nurseries. It seems to love the heat and humidity. While many ornamental grasses get wider and wider, this grass is very well behaved and is easily propagated by seeds or division. After a good two months of clouds of pink the tan seed plumes remain attractive in winter.



I'm going to harvest some seeds this winter as my contribution to the plant sale. They should be ready to plant out in the garden in the spring so that will be perfect timing. If I provide a nice picture like the one above, it should sell like hotcakes!



WANT TO SAVE \$5?

All you have to do is pay your 2014 LMG Membership Dues by **October 31st**. As noted in the September Newsletter, there are many benefits of LMG membership, and there is now only one dues category, an Individual membership at \$20. Payments should be mailed to Chuck Bender, 108 Inlet Pt, Cross Hill, SC 29332, with the completed Membership Form (available on our website under the Forms section). Any payments received or postmarked after October 31st will have a late fee of \$5 for a total payment of \$25. Please pay on time and keep the \$5 to use for seeds instead!

**Lakelands Master Gardener Inc.**

**2014 Membership Renewal Form**

Check one:  Renewal  New Member/Transfer  
 Lifetime Membership (Previous Grandfather\_Change of Information Only)

We want you to know that your membership dues are important to us, even if you are not able to be active or have not attained enough volunteer hours. The money we receive from our active and inactive members supports many worthwhile projects such as the Connie Maxwell vegetable gardens, the Burton Center sensory gardens and our most recent tribute to our veterans, the Veterans Healing Garden. Membership dues also contribute to our scholarship funds, and this year we provided scholarships to 4 students.

Please renew your MG membership now by completing this form and paying your dues for the coming year. Members who pay dues by October 31st will be included in the Lakelands Master Gardener Membership Directory and will receive uninterrupted membership benefits. These include: monthly email newsletter; information about upcoming educational speakers; notification of social activities such as the annual picnic and Christmas Party; and membership voting rights (for active members with required volunteer hours).

**Master Gardener Membership Dues:** (Select your Membership Category by checking)

- Individual \$ 20
- Individual paid after October 31<sup>st</sup> \$ 25 (includes \$ 5 late fee)

Make your check payable to Lakelands Master Gardener Organization (LMG Inc) and drop off at the September member meeting or mail to:

Chuck Bender 108 Inlet Pt. Cross Hill, SC 29332-4034

Membership dues are due by October 31st of each year.

Name: \_\_\_\_\_ Spouse: \_\_\_\_\_

Address: \_\_\_\_\_

City/St/Zip: \_\_\_\_\_

Phone# - Home: \_\_\_\_\_ Work: \_\_\_\_\_ Cell: \_\_\_\_\_

E-Mail Address: \_\_\_\_\_

Year Graduated MG Program: \_\_\_\_\_ Transfer? (Y/N) \_\_\_\_\_ From: \_\_\_\_\_

- Check here if you do **not** wish to be listed in the directory.
- Special Instructions for publishing personal data in directory:

Please indicate the committee(s) you are interested in working with: (Number from most important to least important)

- \_\_\_ Community Projects      \_\_\_ Membership      \_\_\_ Public Relations
- \_\_\_ Education              \_\_\_ Clemson Ext office      \_\_\_ Web Site
- \_\_\_ Face Book Page        \_\_\_ Newsletter              \_\_\_ Social Activities
- \_\_\_ Fund Raising            \_\_\_ Programs & Speakers    \_\_\_ Phone

Suggested topics/activities for the meetings or continuing education: \_\_\_\_\_

## Pause for Plants -Goldenrod

by Jan Haldeman

**Midas touch!** A golden glow of summer lingers until frost as members of the Aster family produce their many yellow colored blooms. Prominent among these are numerous species of Goldenrod, belonging to the genus *Solidago*. Our South Carolina Plant Atlas includes thirty-five species that may occur here. Among them is Tall Goldenrod, South Carolina's State Wildflower. It was so designated by the 115th session of the General Assembly, when the governor signed the bill on May 14th, 2003. Tall Goldenrod grows throughout South Carolina, and occurs in most of the continental United States and Canada.

**Not the culprit!** Goldenrod gets an undeserved bad press, as it is often blamed unjustly for allergy symptoms actually caused by other late summer and fall flowers. One of these, an aster family "cousin" of goldenrod, is the inconspicuously green ragweed. Equally inconspicuous is Lamb's Quarters, a member of the goosefoot family. These, along with fall grasses, are the ACTUAL CULPRITS with their light wind borne allergenic pollens. None of these have color, or fragrance to attract pollinators. More often than not, goldenrods bloom in and among these, so it's easy to blame their conspicuous yellow

blooms for fall "hay fevers." And duh ... "hay" is most often made from grasses!

**It's a "bug eat bug" world!** In addition to their fragrance and color, goldenrods have sticky heavy pollen, easily picked up by pollinators attracted to the plants. All sorts of critters are attracted to goldenrods. Beetles, butterflies, and ants flock to the tiny fragrant flowers for a nectar meal. Usually you can also find well camouflaged spiders nestled among the flowers waiting an insect lunch!



**Flowers to "dye for"!** Goldenrod flowers also produce a good natural dye. Harvest when in full bloom and mix with alum to give a golden yellow dye, or mix with iron for an olive green colored dye.

**What's in a name?** Tall goldenrod has been known by the scientific name *Solidago altissima*. The genus name *Solidago* is from the Latin *solido* meaning, "to make whole or heal," referring to its use as a medicinal plant, and the species name, *altissima* from *altus* meaning "tall." Since scientific naming of plants is an evolving process, so names often change as more information is gained. The currently accepted name for tall goldenrod is *Solidago canadensis* L. var. *scabra* Torr. & Gray and that is how it is listed in the South Carolina Plant Atlas. This tells us that Tall Goldenrod is actually a variety, *scabra*, as determined by botanists Torrey and Gray, of Canadian Goldenrod, originally named by Linnaeus. Whew!



### Another recipe from the speaker meeting on Juicing and Preserving-

#### MEAN GREEN JUICE

Prep time- 5 minutes

Total time- 10 minutes

Yield- 1-2 16 oz. servings

#### Ingredients

- 1 cucumber
- 4 stalks celery
- 2 apples
- 6-8 leaves kale

- 1/2 lemon
- 1 TBS ginger

#### Directions

1. Wash all produce well
2. Peel the lemon
3. Juice
4. Pour over ice
5. Enjoy





## Landscape Diagnostic Clinic at the home of Donna and Doug Feldmaier

By Donna & Doug Feldmaier



We really enjoyed having the Master Gardeners evaluate our yard and give us suggestions for improvements. We moved here from Michigan two years ago, so we have to learn how to take care of a yard in South Carolina and how to handle issues that arise.

We have mostly Centipede grass in our lawn, and we learned that we need to be more careful in applying herbicides for weed and crabgrass control. We have a spot in the lawn where Vantage was used to control crabgrass, but a second application was made too soon, and it killed some of the grass. It is also important to fertilize Centipede grass sparingly (typically once a year), and not in the fall when it will be going dormant. We also learned that this is the time to apply a pre-emergent herbicide for fall weeds.

We have some thin spots in the grass under trees, and we have some exposed roots under trees that have been damaged by lawnmower blades. We learned that a good way to solve both problems is to mulch under the tree to the drip line. We also learned to look for girdling roots on trees, and how to remove them so they don't kill the tree.

We learned that we had a couple of invasive species growing in the gardens. One was a Japanese Blood Grass that is a type of Cogon grass. The other was an English Ivy. Both of these plants can quickly grow out of control in this climate and have been removed. We also received a flyer about invasive species which can grow in and around lakes. We will be able to look for these plants when we are travelling around the lake.

We have several low spots in the yard that can be saturated when it rains. We learned about installing berms to re-route the water and drains and catch basins to carry the water to a different location.

Although we have success in preventing serious damage from deer using Liquid Fence, we learned about plants that are deer-resistant. Some of these plants can have rough-textured leaves, such as Lamb's Ear. Thanks to the Master Gardeners for all of their advice and suggestions.



(many thanks to the Master Gardener volunteers!- Janet )



## MY DREAM VACATION COMES TRUE

By Sandy Orr

Imagine visiting two premier English gardens daily with a group of Master Gardeners/ plantaholics that included several garden writers. There was a lot of Latin flying around during my 10 day trip to Kent, Sussex, and Hampshire. I came away with a notebook full of ideas for my own yard, and an appreciation for the vast differences between their growing conditions and ours. The plants over there were enormous. Marigolds were 3 ½ feet tall. Moreover the bloom duration is much longer. This is not due to more rain, as I had thought, (they only get 28 inches), but the rain is almost daily and the temperature range is much narrower and more benign than ours. *Delphiniums*, *Kniphofia*, and *Helenium* were simultaneously in bloom. The most frequently repeated flowers throughout the gardens were anemones, *Kniphofias*, Asters, Joe- Pye weeds of various species, *Eryngiums*, teasel, and cardoons. Espaliers and topiaries were rife.



Great Dixter was tops for lushness, and maintenance. It is planted to peak in late August/early Sept. It is planted so intensively that in the exotic garden, you have to push aside plants taller than yourself to get through the paths. It truly is a magnificent jungle. The picture is just one of many garden rooms. Plants are diligently replaced and dead-headed.



Sissinghurst lived up to its reputation. It is very formal, with almost all the garden rooms are structured by boxwood parterres. The White Garden gave lots of good ideas for plants to light up the yard. *Eryngium* 'Miss Wilmott's Ghost' was gorgeous.

*More on next page-*



Continuing  
'Dream Vacation...'

All of the castles and homes that we saw featured wonderful gardens. Leeds Castle, hunting lodge of Henry VIII had an exquisite Italian palisade



West Green garden is relatively new and is England's equivalent to our Chanticleer garden. It is full of clever ideas and structures that I want to copy. They use leeks as an allee leading to a pergola and use a lot of wattle to contain raised beds. "Stepover" apple espaliers contain veggies and flowers.



If you don't want to visit these places in person, tour them on You Tube. This trip only made me want to go back to see other regions of England, to tour gardens such as Sir Roy Strong's Laskett. The entire country is full of crazed horticulturalists.



# FEIJOA

## *Feijoa sellowiana* O.

By Vincent Plotczyk

I came across this plant one day and found it interesting so I decided to write a newsletter article on it.

The feijoa is native to extreme southern Brazil, northern Argentina, western Paraguay and Uruguay where it is common in the mountains. The plant is not used nor is it commonly available in the eastern U.S and is not native to North America. **The USDA hardiness zones are: 8A through 11.**

The feijoa is a slow-growing evergreen shrub that can reach 15 ft. high and 15 ft. wide. In addition to the fruit it provides, the shrub can also double as a landscape specimen. When planted close together, the shrub makes a nice hedge, screen, or wind-break. The Feijoas can also be espaliered or trained as a small tree (20 to 25 ft. tall) with one or more trunks.

Feijoas prefer cool winters and moderate summers (80° to 90° F), and are generally adapted to areas where temperatures stay above 15° F.

Flower production is poor in areas with fewer than 50 chilling hours. The flavor of the fruit is much better in cool than in warm regions. The plants are relatively hardy but sudden fall frosts can damage ripening fruit and late spring frosts can destroy blossoms

The fruits range from 3/4 to 3-1/2 inches long and vary in shape. Skin texture varies from smooth to rough and pebbly and is 3/16 to 5/8 inch thick. The fruit emits a strong long-lasting perfume, even before it is fully ripe.



### Pineapple Guava

The thick, white, granular, watery flesh and the translucent central pulp enclosing the seeds are sweet or subacid, suggesting a combination of pineapple and guava or pineapple and strawberry, often with overtones of winter green or spearmint. There are usually 20 - 40, occasionally more, very small, oblong seeds hardly noticeable when the fruit is eaten.

Feijoas grow slowly and require only light applications of a complete fertilizer. A feeding of 8-8-8 NPK once every two months can speed growth.

The feijoa is remarkably pest and disease-resistant.

#### Sources:

Morton, J. 1987. Feijoa. p. 367–370. In: Fruits of warm climates. Julia F. Morton, Miami, FL. California Rare Fruit Growers, Inc.

UF/IFAS Extension Service, University of Florida

### Favorite Gardening Quotes -

- 1.) "There really are only two rules to composting: 1.) You pile it up, and 2.) You let it rot." (*Felder Rushing, garden writer and retired Mississippi Extension agent*)
- 2.) "The only thing that two gardeners ever agree on is what the third gardener does wrong." (*Tony Avent, garden writer and owner of Plant Delights Nursery in North Carolina*)
- 3.) "Gazebos aren't for gardeners. They're for other people, because do gardeners ever really sit?" (*Also by Tony Avent*)
- 4.) "Shade gardening is like Oreo cookies. Having too much can give you a stomach ache, but having none is cruel and unusual punishment." (*Allan Armitage, author and Georgia horticulture professor*)
- 5.) "Your garden should reflect your lifestyle, not that of the Duke and Duchess of Windsor." (*author Tom Christopher in "The 20-Minute Gardener"*)
- 6.) "As long as you use something spiky, something roundy and some-

thing frilly, people will think you know what you're doing." (*Felder Rushing on garden design*)

- 7.) "Most problems we confront are from things the builders and developers did to our ground." (*Dr. Richard Lighty, retired director of the Mt. Cuba Center in Delaware*)
- 8.) "The success of my garden is built on the compost of my failures." (*Jimmy Turner, director of gardens at Dallas Arboretum and fellow Penn State grad*)
- 9.) "The thing about a mixed border is that it's not something that you plant in a day. You plan, adjust, look, then replant, then look again, then replant again. You move plants until they break your back – then you cut them down." (*Richard Hartlage, garden designer and admitted "plant junkie"*)
- 10.) "It's OK to move plants. That's why God invented shovels." (*Tony Avent*)



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[www.lakelandsmastergardener.org](http://www.lakelandsmastergardener.org)

Shutterfly - <http://lakelandsmastergardeners.shutterfly.com>

Clemson Cooperative Extension Office– Greenwood– 864-223-3264



Don't forget the photos from our Christmas social and other LMG events are on our Shutterfly page. (see link above) You can leave comments or download photos from the Shutterfly page. The password has been sent in the email with this newsletter attached.

LAKELANDS MASTER GARDENERS

### Lakelands Master Gardener Name Badge Order Form

Master Gardener Information			
Last Name		First Name	
Mailing Address			
City		Zip Code	
Home ( )	Cell ( )	Other ( )	
e-mail address			
For Office Use Only	Received	Confirmation	Delivered

**Orders are filled upon receipt of order form. There is no deadline to send money and form to Patti.** Please **Print** Information the way you would like it to appear on your name badge

Cost: \$10/badge  
Cash or Check accepted  
Make Checks payable to: Lakelands Master Gardeners  
Remit Payment and Order Form together to:  
Chuck Bender  
998-3123  
108 Inlet Point  
Cross Hill, SC 29332



☹ **Missing a newsletter?** Looking for an earlier edition? All of our newsletters can be found at our website at— <http://www.lakelandsmastergardener.org/newslet2013.html>

#### THE LAKELANDS MASTER GARDENER BOARD 2012

- |                                                        |                                                                                 |                                                                             |
|--------------------------------------------------------|---------------------------------------------------------------------------------|-----------------------------------------------------------------------------|
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