

August/  
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Volume 14, Number 6



# Root Concerns

Notes from the underground

## Gardening Nationally

### Dr. David Gibby



Sometime last year I ran across an announcement for the 2019 International Master Gardener Conference. I was pretty curious, as I wasn't aware of such an organization. Once I looked into it, I decided I had to go.

The first Master Gardener program was founded in 1973 by Dr. David Gibby of Washington State University Cooperative Extension in the greater Seattle area to meet a high demand for urban horticulture and gardening advice. After the success of the first trial clinic in 1972, the Master Gardener Program was officially established, a curriculum created, and training began in King County and Pierce County in 1973. The concept then spread to other U.S. states and Canadian provinces.

In the United States, Master Gardener groups are affiliated with a land-grant university and one of its Cooperative Extension offices. Typically, Master Gardeners receive extensive training and then provide information to the public via phone or email helplines, speaking at public events, writing articles for publications and the internet, and partnering with other community programs, gardens, and educational facilities. Today over 95,000 Master Gardeners are active in all 50 states, the District of Columbia, eight Canadian provinces, and South Korea.

International Master Gardener (IMG) conferences are held every two years and provide an opportunity for Extension Master Gardeners (EMGs) and Extension specialists to come together and learn through seminars and tours, while also convening committee



Mt. Cuba Center

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meetings and exchanging ideas and concerns. Search for Excellence winners are awarded to those EMGs who have made outstanding contributions to their communities.

The 2019 conference was held at Valley Forge, Pennsylvania. I registered in January, and luckily, my long-time friend and new Rensselaer County Master Gardener Joyce Miller-Parker was eager to attend with me. (I lucked out. Not only is Joyce an excellent driver, but she also had lived in that area and still had family there). We set out not knowing what to expect, and were pleasantly surprised when we arrived. There were more than 1,100 participants from all across the country, 8 from Canada, and one from South Korea. The presenters offered a broad array of expertise in their fields, and included university professors, extension educators, authors, horticultural garden directors, landscape architects, horticulturalists, and more.

Philadelphia is known as America's Garden Capital, with over 30 distinctive gardens within a short drive from the city and Valley Forge. There were pre- and post-conference tours, field study excursions, and advanced certification programs available in many of those gardens, including Winterthur, Longwood Gardens, the Rodale Institute, and Chanticleer among many others. There were many excellent breakout sessions, and morning keynote presentations. The eloquent Dr. David Gibby, Father of the Worldwide Master Gardener Movement, was our keynote speaker on Wednesday and entered the room to a standing ovation.

My goals in attending was to hear Doug Tallamy (Bringing Nature Home, 2009 Timber Press) in a breakout session entitled 'Restoring Nature's Relationships at Home' and a field study day at the Mt. Cuba Center in nearby Delaware. The Mt. Cuba Center is the former home of Lamont DuPont Copeland, and is now a non-profit botanical garden and research center located in Hockessin, Delaware (see: [mtcubacenter.org](http://mtcubacenter.org)) Its woodland gardens produce some of the most spectacular displays of native wildflowers in the mid-Atlantic region. Since 2002, Mt. Cuba has conducted native plant research in their Trial Garden to evaluate native plants and their related cultivars for horticultural and ecological value. Reports of their trials are available online.



The Search For Excellence Awards were very inspiring, with prizes awarded for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place in seven categories. Guidelines to apply for the awards can be found on the International Master Gardener website. Networking with other MGs at breakfast, lunch (and later at the bar) was also a great way to share ideas and information.

The next IMG conference will be held in Norfolk Virginia in 2021, and in Overland Park, Kansas in 2023. I'm looking forward to it and I hope to see more Master Gardeners representing the Capital District of New York! For more information visit: [internationalmastergardener.com](http://internationalmastergardener.com)

# Water and the Cell

Text by Rensselaer County  
Master Gardener Inge Eley

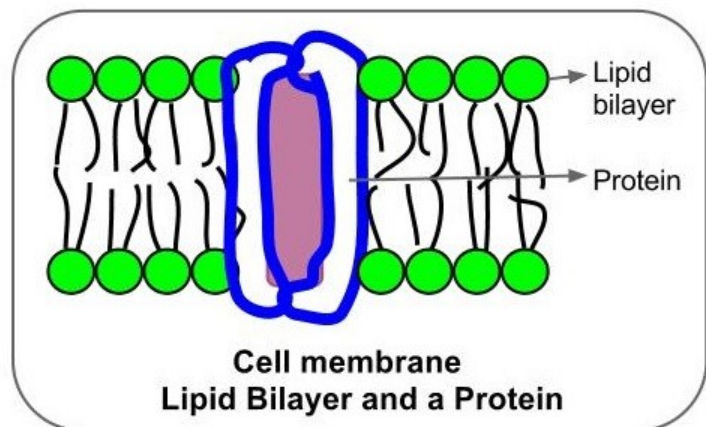
Some of this may be boring to you, but, hopefully, some of this will prove to be enlightening. First, I have to begin with a little chemistry. Matter consists of atoms (a = not; tomy = divisible or cuttable). In general, atoms cannot be cut; they can, however, be joined to other atoms. Once an atom is joined to one or more atoms, the resulting structure is called a molecule. Molecules may be broken into smaller molecules or even into the individual atoms.

An atom contains three subatomic particles: protons, neutrons and electrons. Most of the weight of an atom is due to the protons and neutrons which are located in the center of an atom. The electrons, on the other hand, are free to orbit around the center. In addition to location and the ability to move, electrons have one more characteristic: charge. Electrons have a negative charge and protons have a positive charge. Neutrons, as the name implies, have no charge. If molecules have areas where electrons are more numerous, then they must also have areas that are more abundant in protons. Such a molecule is said to be polar.

Water, the most abundant molecule in living things, contains two hydrogen atoms and one oxygen atom. There is a characteristic called electronegativity and this refers to an atom's tendency to attract electrons. Oxygen is very electronegative, whereas hydrogen is not. This means electrons of water tend to be found near the oxygen, leaving the hydrogens with slight positive charges, i.e., water is a polar molecule. Small polar molecules mix easily with water; non-polar molecules do not. As an example, oxygen gas contains two oxygen atoms, one as electronegative as the other, so the electrons orbit around each oxygen with equal frequency, i.e., oxygen gas is non-polar. In contrast, carbon dioxide contains one carbon atom (not very electronegative) and two oxygen atoms. So carbon dioxide contains three atoms that do not share electrons equally and the molecule is therefore very soluble in water.

Plant cells need to get water into the cells in order to metabolize. What does a water molecule need to cross in order to enter a cell? Most plant cells have a fairly sturdy cell wall as their outer boundary. That is the first barrier for our entering water molecule. In general, cell walls have pores that prove to be little hindrance to water molecules. Inside the cell wall one finds a cell membrane and this is a little more challenging for our entering water molecule. The cell membrane is

a phospholipid bilayer. The outside of the membrane (right under the wall) is the polar phosphate group, then comes the non-polar lipid layer, followed by a second non-polar lipid layer and finally by the second polar phosphate group. Water crosses these barriers as long as it is moving from an area of greater water concentration to an area of lesser water concentration. Since the inside of a cell contains many other molecules beside water, water continues to move down the concentration gradient.



Namrata Heda

# STOUT and the Tawny

The ditch lilies are out in force. Excuse me for using what seems to be a tawdry name, perhaps you know them by the more accepted monikers tawny orange daylilies or *Hemerocallis fulva*. Natives of Asia, legend has it they were brought here by sea captains bearing gifts for their wives (who might have longed for something shinier). No doubt their bright orange flowers, with pale stripes and yellow throats, delighted nineteenth century gardeners, who were daylily-deprived. Although each blossom lasts for only a day, they flower abundantly and possess a tenacious spirit, growing in a wide range of conditions and re-appearing after being mowed, grazed, or even sprayed with herbicide. Given their ability to spread, *H. fulva* is considered an exotic invasive through much of the eastern U.S. and in pockets farther west. But as intruders go, it is difficult to thoroughly dislike the eye-dazzling trumpets, which seem to scream, “its summer, its hot, and so am I!”



With both rhizomes (spreading roots) as well as tubers (swollen underground storage organs), tawny daylilies are tough customers that can move. Oddly enough, for all the show of the flowers, most of the plants we see “in the wild” are somewhat useless from a biological perspective, since they rarely reproduce from seed. This is because they are a triploid form, and while producing viable pollen, they are otherwise sterile. This triploid form is scientifically known as *Hemerocallis fulva* variety *fulva*. Other forms of *H. fulva*, many long-cultivated in Asia for food, medicine, and beauty, also made their way to European and American gardens, along with other species of daylilies, which total about twenty in number.

Providence smiled upon the daylily when a Midwestern farm lad met *H. fulva* in the 1890's. Young Arlow Burdett Stout was intrigued by his mother's tawny daylilies, growing by the porch, which produced no seeds. He went on to study botany at the University of Wisconsin, and soon earned a Ph. D. from Columbia. By 1911 he was working at the New York Botanical Garden, where in the 1920's he obtained daylily plants and seeds from Asia. Keeping meticulous records, he started hybridizing, eventually making over 50,000 crosses and raising thousands of seedlings, which were evaluated and culled, leaving only about 100 plants good enough to become named varieties.

And oh what varieties they were! The first one to hit the market, in 1929, was ‘Mikado,’ a strong yellow with dark red bands. One of ‘Mikado’s’ parents was, unsurprisingly, *H. fulva*. Daylily popularity boomed with the introduction of more of Stout's hybrids, encouraging other plant breeders to get involved as well. Today we have almost 50,000 named hybrid daylilies in vast array of colors, forms, and sizes. Each year, one new daylily cultivar wins the Stout Silver Medal, the highest honor given by the American Daylily Society. 2018's winner, ‘Entwined In The Vine,’ is a lavender pink, with a darker lavender multi-colored eye, yellow-green throat, and rippled ivory edge. You've come a long way, tawny.

*Text and photo by David Chinery*

# A Nut With Potential

Musty. Unpleasant. Obnoxious. You can smell this tree before you see it, and it might make some folks walk the other way. While nowhere near as offensive as the fruits of the ginkgo, a Chinese chestnut in full flower makes a lasting impression on one's olfactory system. A wine expert has described the scent as sulfur/swimming pool/dusty cement, while adolescent-type males prefer body fluid analogies. Riding my bike in early July, I'm always able to identify this unusual tree when it's still up ahead.

A tree of generally rounded proportions, growing up to about 60 feet tall, Chinese chestnut (*Castanea mollissima*) hails from its namesake country, as well as Korea. Given the basics of sun and well-drained soil, it generally tolerates a wide variety of environmental conditions, and has a reputation of being tough and durable. The long, dark green leaves are sharply toothed on the edges, similar to other chestnut species, and the flowers appear in long panicles. Chinese chestnut is more cold hardy than other types of chestnuts, including the Japanese and European. Rarely found in garden centers, it is one of those trees that attracts edible nut enthusiasts who seek one out and plant it.

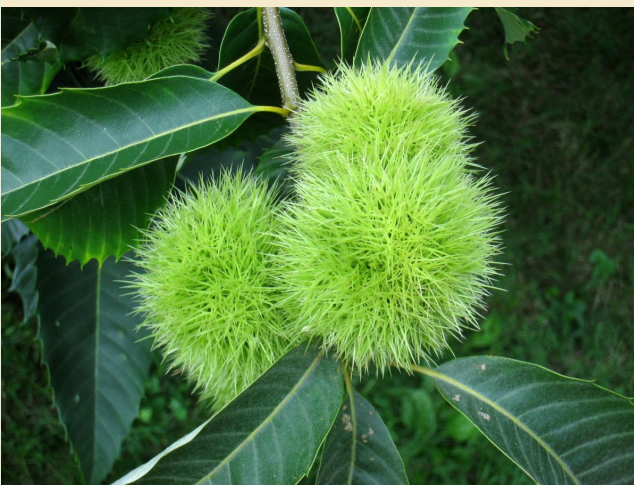
Perhaps one reason Chinese chestnut remains relatively obscure is the large shadow cast by its long-gone cousin, American chestnut. Plantspeople agree that American chestnut was a gem: a tall, beautiful native, its' edible nuts superior, its' timber valuable, its' role in the forest ecosystem critical. Other types of chestnuts, including the Chinese, are a bit pale in comparison. It also doesn't help that, according to some histories, the disease which killed the American chestnuts was brought here on Chinese chestnut stock. When the fungus spread, wiping out the vulnerable American trees, the resistant Chinese types were left unscathed. While most around today can't remember the past when American chestnut trees were plentiful, it still saddens folks who learn about the loss.

One of the biggest boosters of the Chinese chestnut is the University of Missouri Extension, which has been studying 65 cultivars and encouraging planting on a commercial scale (see: [centerforagroforestry.org/pubs/chestnut.pdf](http://centerforagroforestry.org/pubs/chestnut.pdf)). For backyard growers, they advise planting at least three trees, at a minimum of 40 to 50 feet apart. Multiple trees are needed to ensure cross-pollination, although bees also help. The ideal area would be

away from large shade trees so that the chestnuts get full sun. A spot with little foot traffic is also desired, since the spiny burs which cover the nuts drop everywhere. If one has larger chestnut dreams, U. of Missouri suggests that a planting of 1 to 5 acres, containing 50 to 250 trees, could be managed as a side business using mostly hand labor and would provide a nice supplemental income. The key, of course, is to keep capital expenditures for machinery low. A well-managed and irrigated orchard of 5 acres and 250 trees might yield up to 10,000 pounds of nuts after 12 years, making growing nuts an interesting nest egg to consider.



Both photos from:  
<http://www.uky.edu/ccd/sites/www.uky.edu/ccd/files/chestnuts.pdf>



Text by David Chinery

# Beauty and the **ZITS!**

Shooting skyward, over six feet tall, the handsome stranger peeked over the stockade fence. This mystery was accompanied by some commoners, including daisy fleabane, Queen Anne's lace, and pink cosmos, all living in the giant's shadows in a narrow strip along the gravel. Featuring short, dense, bottlebrush leaves on a few lanky stems, it was topped by brilliant scarlet, trumpet-shaped flowers. Not a well-known wildflower, and not a nasty invasive, a little Wednesday morning detective work pinned this suspect as *Ipomopsis rubra*, a.k.a. Texas plume, standing cypress, or scarlet gilia. A truly beautiful thing, it can tolerate hot, dry soil, and exists as a biennial or short-term perennial. Hummingbirds, legendary for their attraction to flowers in shades of red, not surprisingly serve as pollinators of this species. It's probably not a garden stalwart to count on for a floral display, but it is lovely when it appears, a gift from the gardening gods who all too often send us crazy snake worms, tomato blights, and, as I'll later describe, plant zits.

But where is it native? This is a question recently asked and answered by a team of botanical researchers from the Universities of North and South Carolina. They note that *I. rubra* was a well-known garden plant at the time of the Civil War. Bartram, traveling through Georgia and Florida, described it growing wild in 1791, and even earlier, Johann Dillenius was studying the seeds and growing it at Oxford University in England in 1732. Yet it remained unclear where exactly the species originated and where it later traveled, aided by humans. By studying every available herbarium record, the scientists have concluded that standing cypress is native in small pockets, from low country North Carolina to Texas and Oklahoma, and lives in a wide variety of habitats, from prairie to seashore, from granitic soils to limestone. Occurrences north of Arkansas and ranging all the way into Ontario are likely introduced, including the plant growing right here in Troy.

Much less desirable and even more obscure, the Rudbeckia psyllid is making its presence known in a local garden. We first learned of this strange insect in 2016, when a Master Gardener found it in her brother's garden in Massachusetts, feeding on the ever-popular botanical megastar Goldsturm Rudbeckia. Apparently not an entomologist, the brother described the damage as "zits," but a more prosaic description could be purplish-black spots with greenish raised bumps.

Although the details of their biology remain obscure, these creatures have several names, including psyllids, triozids, and "jumping plant lice." When in the mature nymphal state, they are about one-eighth inch long, flattened and very colorful with a light green abdomen, red-orange head and thorax, and white wing pads. They feed by inserting their needle-like mouthparts into lower surfaces of the leaf and sucking out plant juices. This feeding causes a distinct, shallow depression and purplish spots. We aren't sure how much trouble these triozids might cause in the future, but acne is no acme of anyone's summer.



Photo by Rhonda Rumsey Van Heuveln



Photo by Judy Brown

Text by David Chinery

# What to do in August/September

- \* Harvest and enjoy all those wonderful TOMATOES!
- \* Test soil pH and amend the garden soil if indicated.
- \* Fertilize the lawn around Labor Day.
- \* Now is the time for lawn renovation or establishment.
- \* Dig, clean and store tender bulbs, corms, and tubers if they die by the end of September. Contact your local county Cooperative Extension if you need specifics on storing these summer bulbs.
- \* Check houseplants that have summered outside; replot if necessary but look for and treat for unwanted “houseguests.”
- \* Recycle garden debris and leaves by composting material that is NOT diseased.
- \* Consider planting a cover crop to enrich the organic content of vegetable garden soil.
- \* Plant fall bulbs now for spring color. Remember to add bulb fertilizer at planting time.
- \* Do NOT add mulch or cover perennials until very late in the season when the ground freezes—depending on the weather, this can be at Thanksgiving or later.
- \* Divide, move, and/or give away spring and summer blooming perennials.
- \* Reseed bare spots in your lawn.
- \* Plant garlic now through October for harvest next summer.
- \* Cover annuals to protect them from light frost.
- \* Do not pick Brussels sprouts until after the first hard frost. Pinch out the top of the plant in early September to encourage development of the “sprouts.”
- \* Plan your deer strategies now to avoid heavy winter feeding.
- \* If poison ivy is a problem on your property, fall is the best time to treat chemically.



\*\*These sexy tomato photos were taken at the “Great Tomato Tasting,” sponsored by Cornell Cooperative Extension of Rensselaer County on August 20, where 32 types were on the table!

**Text by Rensselaer County Master Gardener Peggy Gulliver**

# Veggie History: Parsley

Does not every gardener grow parsley (*Petroselinum crispum*)? - Answer: Probably, either the curly leaf or the flat leaf kinds. Both types are used extensively as garnishes, but there is also a third type, a root parsley, that remains common to eastern, central and southern European cuisines but remained less popular in Western Europe. All three parsleys derive from a wild variety commonly found around the Mediterranean region.



<https://extension.umd.edu/learn/parsley>

Parsley has been cultivated for centuries and the wild versions probably eaten for millenia. An approximate translation of the botanical name is "rock celery." The wild variety resembles our familiar flat leaf types. Although the Puritans most likely brought parsley seeds with them, according to Judith Sumner in **American Household Botany**, the first written mention of



<https://halifaxseed.ca>

parsley only dates to 1804, but has remained in seed catalogs ever since.

Root parsley resembles parsnips, and goes by many names: Arat parsley, Hamburg or Dutch parsley, Rooted parsley. Its carrot shape clearly reminds us that parsley is a member of that plant family. Its tops are stronger tasting than the leaf varieties but can also be used for garnishes. The roots, I understand, are milder and taste more like celery. They are usually added to soups and stews.

Arat parsley requires a long growing season, but the seeds can be started indoors and transplanted outside when they are three inches tall. Root parsley is a winter crop. Dig it up at the end of the growing season and store it in sand like carrots.

**Adopted from a July 30, 2019 post of the Rensselaer County Vegetable Blog by Irv Stephens, Rensselaer County Master Gardener. You can visit the Blog at: <https://rensselaercountyvegetable.blogspot.com/>**



# Plants and Patents

Some years ago, I was admiring a begonia that I did not know. I am and always have been a begonia lover. So, I inquired about the begonia. I was told it was a Rieger begonia and it was patented. I had no idea what a plant patent was; I didn't even know plants could be patented.

As I understand it, it turns out if you have a "sport", such as a different color, a new height, etc. you can patent that plant. For example, dahlias can now be grown as short plants. Since I knew nothing about plant patents, I inquired about it. If I remember correctly, the nursery person told me that every patented plant had special labels and those labels could only be obtained from the patent holder. Only certain nurseries were allowed to sell the patented plants and, of course, those nurseries had to buy their plant labels from the patent holder.

Plant patents run out after a certain amount of time. My Taylor's Encyclopedia of Gardening says plant patents expire after seventeen years, however my encyclopedia dates back to 1948, so that statistic may no longer be valid. Rieger begonias are hybrid plants and they come in a variety of colors and are available in many places, including big box stores.

Another memorable experience in meeting a new plant occurred at White Flower Farm, a well-known Connecticut nursery. Each spring my colleagues and I would spend a day in New England with lunch and wine and White Flower Farm. As a matter of fact, when I retired, my colleagues gave me a very generous gift certificate to White Flower Farm. Anyway, one year White Flower Farm offered a new color of clivia. I remember the essence of their ad; it was something like "hang on to your hat. We are charging \$700 for a four inch flower pot of this "new" clivia." Clivia or Kaffir lily has a beautiful orange flower and the "new" clivia had a yellow flower. Were plant patents phased out by the time the yellow clivia was offered? Obviously this plant was intended to be bought by nurseries who could then propagate it and sell it for slightly higher prices than the old familiar orange clivias.

Yellow clivias are now readily available. So a patented plant brings money only to the patent holder for a given length of time, but a new or unusual plant can be sold to anyone, but usually at a high price until the "new" plant becomes common-

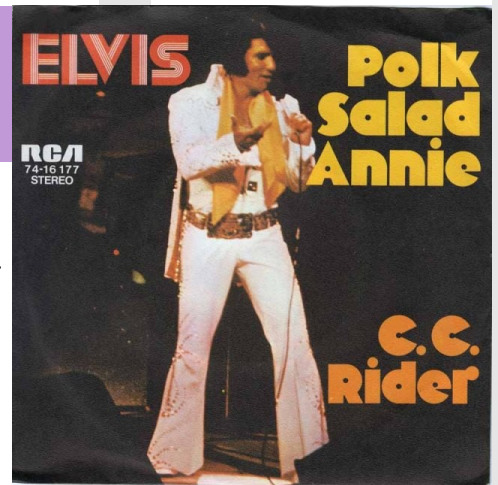


<http://pza.sanbi.org/clivia-miniata-var-citrina>

*For more information on clivias of all colors being bred at Longwood Gardens, visit:  
<https://longwoodgardens.org/gardens/horticulture-research/research/research-projects/clivia-breeding>*

**Text by Rensselaer County Master Gardener Inge Eley**

# Fit For The King



Poking along Ridge Road by bicycle, I stumbled upon a handsome example of a powerful plant. Proudly in flower, and growing boldly out of a living maple tree trunk, it's an herb of presidential politics and festive celebrations. Used with skill it might cure, but cooked wrong it can easily kill. 'Twas once renowned enough to make the sensational swiveling singer from Memphis croon. It's a plant with a resume so slick it could turn a Harvard grad green. I give you pokeweed.

Growing from Maine to Minnesota and southward, *Phytolacca americana* is an herbaceous perennial that pops up in pastures, cleared areas, fencerows and open spots in the woods. Covered in simple green leaves, its purplish, branched stems can reach an impressive eight feet tall and bear elongated racemes of white flowers which become attractive purple berries. This botanical exuberance is fueled by a deep and extensive root system. While visually impressive, consider this: the entire plant is poisonous, and swallowing enough may cause vomiting, spasms, convulsions, then death from respiratory failure.

Despite this gruesome little fact, pokeweed has long been considered a culinary delight, especially below the Mason-Dixon. The trick is to harvest only young leaves, before they exhibit any reddish pigment, and boil them thrice, discarding the water each time. This regimen gives us the basic ingredient in poke sallet, which reportedly has a flavor between asparagus and spinach. While it sounds simple, my advice is, "don't try this at home."

A much safer option would be to bring your appetite to one of the four annual pokeweed festivals. The doings in Harlan, Kentucky feature a poke sallet feast with side dishes of boiled eggs, green onions, cornbread and buttermilk. A cooking contest gives \$25 prizes for the best poke recipe, appetizer, and dessert. Whether one has to be an expert in poke preparation to enter is unclear, but I imagine the judges pay up on their life insurance before the tasting. And the one tune sure to be blaring from the loudspeakers is "Poke Salad Annie," popularized in the '70's by none other than Elvis Presley.



What might drive people to eat the horticultural equivalent of a hand grenade? One historic reason would be plain hunger, especially problematic in spring, the "safe" period for poke. Eventually, poke sallet became a supermarket staple, sold by the Allen Canning Company of Siloam Springs, Arkansas. Medicinally, topical applications of pokeweed were used to treat itching, inflammation and acne, while careful ingestion might aid arthritis, mumps, or constipation. Recently, investigations have probed the use of poke extracts in curing cancer and HIV-AIDS.

But wait! There's more. As a child, a friend and I collected a large jar of poke berries and spending an afternoon squeezing a wonderful juice that permanently stained our shirts. We didn't know this same stuff was dye to Native Americans and ink for Civil War soldiers. Supporters of Polk's candidacy wore a sprig of poke, a potent plant for the least known consequential president.

# Full of Surprises

If I wrote that every garden needed some *Lycoris squamigera*, I probably wouldn't tickle the fancy of too many people. If I said you would die for some Resurrection Lilies, some interest would arise, especially among the church folk. A pop-up advert for Surprise Lilies would stir up the optimists, who think everything is coming up roses, but might turn off the pessimists, who can just picture a new invasive. But if I showed you some Naked Ladies, everyone would clamor, and guys might even get interested in horticulture.

All these wonderful names belong to just one plant which has a rather odd life pattern. In spring, along with the awakening of most other plants, a cluster of thick, dark green, strap-shaped leaves is produced. Shortly thereafter, however, these die, and the space is taken over by daylilies, lady's mantle, and other garden plants, or even weeds. Weeks go by, then in early to mid-August comes the magic. Two-foot tall flower stalks emerge from the ground, crowned by clusters of magenta buds. These open into pink, trumpet-shaped, lily-like flowers enclosing a cluster of yellow stamens. For those who have forgotten the early set of leaves, it seems terribly odd and more than a little surprising that these leafless flowers have sprung from seemingly nowhere. If you remember the leaves, but thought the plant died and vanished, then it's resurrection is a joyful occasion. And the curvy, fun, pink flowers certainly do hold more than a little of the feminine mystique.

Just where Naked Ladies comes from is a bit of a mystery, too. Signs point to Japan or China, and it might be a hybrid of two different *Lycoris* species. Dr. George Rogers Hall of Rhode Island is credited with introducing it to New England from Japan in 1862. Hall was a medical man seeking his fortune by opening a small hospital in Shanghai, but he entered history by being the first to import plants from Japan to the USA. Having proven hardy in the chilly climate, Naked Ladies spread through various distribution channels across the country. Given its disappearing act, it is difficult to offer in garden centers, where the task to sell a pot of non-descript leaves or fragile, fast-fading flowers is mighty. Designated more of a "garden novelty item," Naked Ladies has found a home within mail-order catalogs and web sources, where it can be easily acquired. It is also undoubtedly a pass-along plant, since it can easily be dug up after the leaves fade, divided, and then shared with friends and neighbors.

I can certainly attest to the hardiness of Naked Ladies, having several clumps in my old garden planted many decades ago by the previous gardener. One patch pops up next to an ancient forsythia, a large group lives in my perennial garden, and one poor soul struggles to survive under an expanding magnolia. Naked Ladies need their sun and don't like competition, and who can blame them?



Text and photos by David Chinery

“I think that I shall never see  
A billboard lovely as a tree,  
Perhaps, unless the billboards fall,  
I’ll never see a tree at all.”

*Ogden Nash (1902-1971, American humorist)*



## Gardening Questions?

## Call The Master Gardeners!



In Albany County: Call 765-3514 weekdays from 9:00 AM to 3:00 PM and ask to speak to a Master Gardener. You can also email your questions by visiting their website at [www.ccealbany.com](http://www.ccealbany.com)

In Schenectady County: Call 372-1622 weekdays from 9:00 AM to Noon, follow the prompt to speak to a Master Gardener and press #1. You can also email your questions by visiting their website at <http://counties.cce.cornell.edu/schenectady/>

In Rensselaer County: Call 272-4210 weekdays from 9:00 AM to Noon and ask to speak to a Master Gardener. You can also email your questions to [Dhc3@cornell.edu](mailto:Dhc3@cornell.edu)

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# REGISTRATION FORM

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_

Email \_\_\_\_\_

# Attending \_\_\_\_\_ Cost

\_\_\_\_\_ Salsa Making Class..... \$20 ea.

\_\_\_\_\_ All about Wine Making..... \$35 ea.

\_\_\_\_\_ Dish Gardens..... \$20 ea.

\_\_\_\_\_ iMAP Training ..... FREE

Total Remittance \$ \_\_\_\_\_

**Please make checks payable to CCE,SC**  
and Mail to:

Cornell Cooperative Extension Schenectady County  
107 Nott Terrace, Suite 301  
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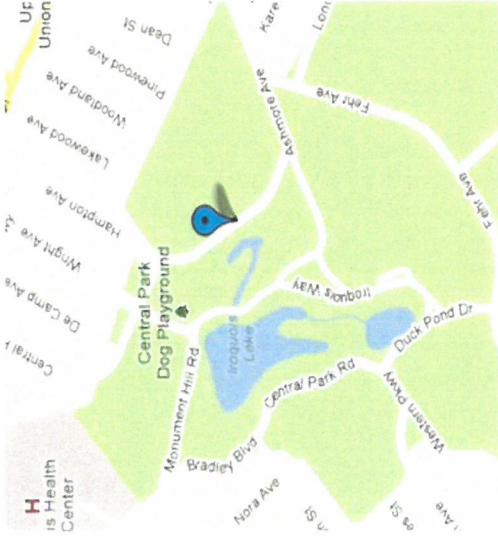
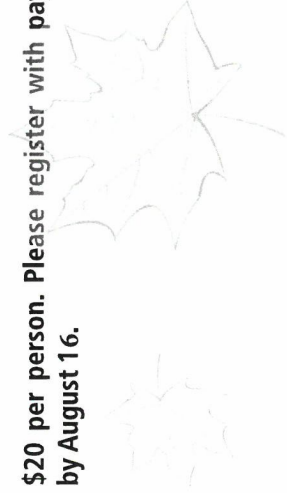
## 2019 Fall Classes and Events



### SALSA MAKING CLASS Tuesday, August 20, 2019 6:00-8:00 pm

Join Master Gardener and Master Food Preserver Donna Ringwall, for a Salsa Making Class. Participants will learn the basics of boiling water bath canning including equipment. Participants will make and take home a jar of fresh salsa. Class size is limited.

**\$20 per person. Please register with payment by August 16.**



**The Sustainable Living Center is located next to the tennis courts in Central Park, Schenectady, NY**

The address is:  
180 Ptl. Arthur Chaires Lane  
(formerly 180 Courtside Lane)

**All classes will be held at the Sustainable Living Center, unless otherwise noted**

Visit our website:

**[www.cceschenectady.org](http://www.cceschenectady.org)**

Individuals with special needs requiring accommodations should contact our office prior to the event at 518-372-1622

Cornell Cooperative Extension is an employer and educator recognized for valuing AA/EEO, Protected Veterans, and individuals with Disabilities and provides equal program and employment opportunities

## **All About Wine Making** **Thursday, September 12, 2019** **6:30 - 9:00 pm**

**Location:** Schenectady Community College

This course will cover how to make various styles of wine in your own home. Students will learn how to make red and white wines, dessert wines, and seasonal wines such as Nouveau and Spring wines. The class will also cover: the biology behind the fermentation process; how to crush, process and turn grapes and grape juice into quality wines with limited equipment and expense; how to rack and bottle wines for home consumption; and how to blend and barrel age wines and correct problem wines so they can be enjoyed. Students will be able to sample the wines so that they can learn about various styles of wine and the different flavor profiles of different grape varieties.

**Students must be 21 years of age or older. \$35 per person.** To register, please go to <http://sunysccc.edu/About-Us/Workforce-Development-and-Community-Education/Program-and-Course-Catalog/Fall/Culinary-Courses>

## **Dish Gardens** **Friday, November 22, 2019** **6:00 – 7:00 pm**

Join us for creating a beautiful dish garden using an assortment of succulents. Please register with payment by November 15.

**\$20.00 per person.**

## **iMAP Training** **Tuesday, September 17, 2019** **6:00 – 8:00 pm**

This training class will provide an introduction to the New York Natural Heritage's iMap Invasives Program, with an emphasis on use of the iMap Invasives Mobile App.

We will cover set up and access for the app and the role of citizen scientist in this statewide database. We will also touch upon, how attendees can access both their own data and information from other contributors through the iMap website and use it to track and manage invasive species on their own properties or programs.

There will be a hands-on portion to the training so attendees are highly encouraged to download the iMapInvasives mobile app before the training. Instructions provided when you sign-up.

**Class is free but registration is required by September 10.**



# iMapInvasives

## **Friends** **of the Greenhouse**

## **Preview Party** **Friday, Sept. 20, 2019** **6:00 – 8:00 pm**

## **FALL** **PLANT SALE**

## **Saturday, Sept. 21, 2019** **10:00 am - 2:00 pm**

Schenectady Central Park Greenhouse  
Sustainable Living Center  
Located next to the Central Park Tennis Courts,  
180 Ptl Arthur Chaires Lane

**Gorgeous MUMS**  
**Master Gardeners Plant Divisions**  
**Perennial Plants from Shades of Green**

**Soil Testing**

**"Ask the Master Gardener**  
**Information Table"**

**~ Raffle Prizes ~**

No credit cards – cash or check made payable to  
Friends of the Greenhouse