United States Department of Agriculture, University of Arkansas and County Governments Cooperating

Pulaski County Master Minutes

August, 2005

http://www.arhomeandgarden.org, http://www.uaex.edu/pulaski/

Volume 16, Issue 7

Lavender by Lorraine Hensley



Photo courtesy of the USDA National Database. ©Gary A. Monroe. Wilbur D. May Arboretum, Washoe Co., NV. June 16, 2003.

We are speaking of the "queen" of the scented herb garden when we discuss this member of the mint family (*Lamiaceae*) or the common lavender, *Lavandula angustifolia*. Native to southern France and the Canary Islands this plant adapted quite well to England's

climate where its silvery foliage and tall lavender flowers were welcomed in perennial beds. The scent, which is stored in oil glands found in the flowers, leaves, and stems, brings an aromatic bonus to the garden. It also brings bees and we all know how beneficial bees are to any garden.

It's truly amazing how many plants do well in full sun and soil that is low in fertility. Lavender is one of those plants that do well under dry conditions and in poor soil. Give it some sun and a well-drained location. This plant does especially well in rock gardens. The drier the soil the more oil the plant's glands will produce and that means more of that wonderful aroma in the garden. Traditional lavenders can provide striking color for your midsummer garden with lavender, purple or pink blooms. There is also a new cultivar, *Lavandula angustifolia* "Alba" which is white flowering. Plenty of options here for the gardener.

Cut sprigs just as the buds are showing color but prior to full opening of the flower if harvesting for scent, for this is when the oils are the strongest. To bring that wonderful scent into the house in floral arrangements cut the stems 6 inches below the flower spike in midmorning in order to give the dew a chance to dry. If dried lavender is for you, just gather 8 to 10 stems together and hang the bundles upside down in a cool, dark place.

Lavender is best propagated by clump division in the fall or stem cuttings in summer. You might choose to leave some clumps intact and enjoy their silvery, upright foliage in the winter garden. Just remember to cut those clumps down to about 6 inches in early spring to encourage healthy new growth.

This garden "queen" has been around for hundreds of years and enjoyed by many, gardeners or not, in many countries all along the way. Used across the centuries for medicinal, cosmetic, and decorative purposes it is a valued addition to many gardens across the state.

Recipes with Lavender

Lavender Pound Cake

(From <u>Cooking with Herbs</u> by Emilie Tolley and Chris Mead)
This cake tastes faintly of lavender. For a more pronounced flavor, double the quantity of lavender leaves. For one 10 inch cake:

- 2 C. (4 sticks) butter
- 2 1/2 C. sugar
- 3 1/2 C. all—purpose flour
- 2 Tb. sweet sherry
- 2 tsp. baking powder
- 1 Tb. dried lavender leaves
- 12 large eggs separated

Preheat oven to 325 F. In a large bowl, cream the butter until it is light and fluffy. Combine the flour and baking powder and gradually add to the butter, beating until the mixture is a smooth paste. In a separate bowl, combine the egg yolks and sugar; beat until thick and light. Add the sherry and lavender and then gradually beat in the butter and flour mixture. In a separate bowl with clean beaters, beat the egg whites until they form stiff peaks, but are not dry. Quickly and gently fold the whites into the flour mixture. Turn the batter into a well greased and floured 10" tube or bundt pan. Bake for 1 hour and 15 minutes or until a straw inserted in the center comes out clean.

Herbes de Provence

(From The Herb Companion, Feb-Mar, 1994)

- 2 1/2 Tb. thyme
- 2 Tb. basil
- 2 Tb. savory
- 1 Tb. lavender buds
- 1/2 tsp. fennel seeds

Lavender Cookies

(From Jean Fisher, Wisconsin Unit, HSA)

- 1 C. butter
- 1 1/2 C. powdered sugar
- 1 egg
- 1/4 C. lavender buds
- 2 C. flour
- pinch salt

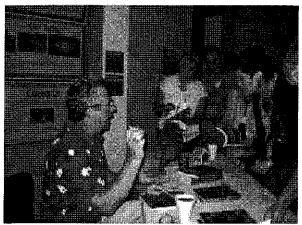
Make a soft dough. Chill in tube shape, slice. Bake cookies for about 10 minutes in a 350° oven. Watch for correct baking time.

Recipes courtesy of the Herb Society of America, Arkansas Unit, Herb Education Day, September 10, 1994.

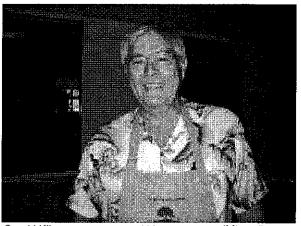
Arkansas Is Our Campus

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Tropicals Seminar Photos by Lynn Winningham



Book signing by Norman Winter



Gerald Klingaman presented his program on 'Microclimates-Creating a Tropical Paradise'. Dr. Klingaman, who retired August 1 from the U of A Co-operative Extension Service, received a Master Gardener apron.



Gordon and Mila Powell - Owners of Bear Creek Nursery and Bamboo Garden in Eureka Springs. Gordon spoke on 'Bamboo Behaved'.



Mila and Gordon Powell



Norman Winters program was 'Exotic Flowers and Tropical Foliage for the Arkansas Landscape' and 'Incorporating Tropical Plants in Arkansas Gardens'.



Jane Gulley & Hilda Boger serve cake.

Clematis, the Queen of the Climbers By Susie Gillihan



I love the beautiful Clematis plant. It is a sure sign of spring and early summer when they are seen spilling over the tops of mail boxes, and trellis. In the fall, there is nothing to compare to the sweet smelling *Sweet Autumn Clematis.* Here in my neck of the woods the wet lands are full of the wild fall blooming clematis. Somehow it is a signal that fall is not too far behind.

There are two questions that are usually asked about this plant. Number one is how you pronounce the word. I say tomato; you say tomato, kind of thing. I think southerners (that's me) say it one way, Yankees another. So I have done a little research on the subject and you can decide for your self the way you think is correct. According to Merriam-Webster dictionary there are two correct ways to pronounce the word: `Kle-ma-tas or Kli-`ma-tas. Your * Photo courtesy of

Wayside Gardens choice either way is correct! http://www.wayside/gardens.com

*The second most ask question is "how to prune the plant." Now this can be a mystery if you didn't put the plant in your self or have not been around to see the cycle of blooms. There are three classifications for pruning.

- Group one: blooms in the spring. Prune after bloom.
- Group two: blooms in early summer. In March prune 6-8 inches from tip to a pair of strong buds.
- Group three; blooms during the summer and fall. Prune in March to 12 inches from the ground.

Clematis often are slow to break dormancy each spring. Be patient and allow them time to wake from their winter sleep.

*If you are not sure of the variety, or aren't sure which pruning method to use, let the clematis go through a season and make a note of the blooming season. Is it blooming on new growth (the stems will be green) or old growth (the stems will be brown and woody). With that information, you should be able to determine the best pruning method.

What to do about clematis that has become a huge tangle? It is best to cut them back almost to the ground in late winter or very early spring and then begin training it again the next season.

*Clematis; any of a genus (clematis) vine or herb of the buttercup family having 3 leaflets on each leaf and usually, white, red, pink or purple.

*Growing Your Favorite Plants. 1993 Readers Digest Association.

Garlic By Deborah Streiffert Moore

The definition of garlic according to the Webster Dictionary Garlic is: 1.) a bulbous plant of the lily family (*Allium Sativurn*) 2.) a strong smelling bulb of this plant, made up small sections called cloves, used as seasoning in meats, salad etc.

Garlic is easy to grow. Plant the cloves point end up about 1/2 inch below the soil surface, 4-6 inches apart. Plant your garlic from October to December in a sunny location. Garlic can be harvested after the tops start to die in the sum mer. To cure your garlic leave the tops on and hang to dry. Freshly harvested garlic can be braided while the stalks are green and pliable. The braid can be hung in the pantry and used as needed. Store your garlic in a cool dark place, not in the refrigera tor. Remember to keep some bulbs to use as planting stock.

Garlic had many ancient uses: as a disinfectant for burying the dead; hanging in doors and windows as protection against vampires; in weddings to symbolize happy marriages. The Greeks used garlic in temple purification ceremonies. Recipes were recorded in Egypt, Babylonia, and China 2,000 and 3,000 years before Christ. Garlic is referred to in the Bible in Numbers 11:5. "We remember the fish we ate in Egypt at no cost--also the cucumbers, melons, leeks, onions and garlic."

More recently garlic was used during both World Wars; garlic was applied to wounds to prevent septic poisoning and gangrene.

Following are a couple recipes for using your garlic:

- A non-toxic insecticide recipe: Take 3 ounces of chopped garlic and let soak in 2 tsp of mineral oil for 24 hours. Then
 slowly add a pint of water in which 1/4 ounce of oil based soap (Palmolive) has been dissolved and stir well. Strain the
 liquid through a fine gauze and store in a glass container to prevent a reaction with metals. Use it in dilution of I part to 20
 of water to begin with and then I part to 100 thereafter. Apply to plants as a spray.
- To roast garlic cut off the pointed ends of the garlic bulbs, and place on a piece of aluminum foil. Drizzle with olive oil, and bake at 400 degrees for 1 hour. Once cooled, the roasted bulbs can be frozen up to three months. Spread plain roasted garlic pulp on toasted French Bread for an easy hors d'oeuvre.

Bibliography

"The Book of Garlic, The Incredible Story of Allium Sativum as Magic Bulb, Potent Medicine, Unrivalled Culinary Herb and Stinking Rose of Mirth" by Lloyd J. Harris

"20 Herbs to Take Outdoors, An Herbal First Aid Primer for the Outoor Enthusiast" by Therese Francis, Ph.D.

Experiments have been conducted to show that eating garlic lowers blood cholesterol and blood pressure.

"Cooking with Herbs" by Susan Belsinger and Carolyn Dille



August Calendar By Ruth Jones

August, 2005

- 4 Lake Charles State Park- White Oak Trail Tour: 6 pm 7 pm. Walk this 1.5-mile trail with the park interpreter to see our interesting plants and trees. Bring water and good walking shoes. Admission: Free. Contact: Lake Charles State Park, 3705 Highway 25, Powhatan, AR 72458. Ph: (870) 878-6595, lakecharles@arkansas.com
- You Can Really Eat That?! Petit Jean State Park: 4 pm 4:30 pm. Meet Park Interpreter Lori at the demonstration area to learn what plants are edible and what ones you should avoid! Please do not pick any plants in the state park. A sample will be provided for the brave! Admission: Free. Contact: Petit Jean State Park, 1285 Petit Jean Mountain Rd, Morrilton, AR 72110 Ph: (501) 727-5441, http://www.petitjeanstatepark.competitjean@arkansas.com
- 12 Lake Charles State Park- White Oak Trail Tour: 10:30 am 11:30 am Contact: Lake Charles State Park, 3705 Highway 25, Powhatan, AR 72458 Ph: (870) 878-6595, lakecharles@arkansas.com
- 12 'Medicinal and Edible Plants' Walk. Village Creek State Park: Big Ben Trail: 7 pm - 8 pm. Join the park interpreter to learn about the many uses of plants discovered by Native Americans and passed on to early settlers. Admission: Free. Contact: Village Creek State Park, 201 County Road 754, Wynne, AR 72396 Ph: (870) 238-9406, villagecreek@arkansas.com
- Lake Charles State Park- Cedar Trail Cleanup: 10 am -10:30 am. Help clean up the trail and have fun observing nature. Learn about the nature and plants to be seen while participating in the cleanup effort. Admission: Free. Contact: Lake Charles State Park, 3705 Highway 25, Powhatan, AR 72458 Ph: (870) 878-6595, lakecharles@arkansas.com
- Arkansas Unit: Herb Society Potluck Supper.5:30 p.m. at Hillcrest Hall. RSVP to Jean Harper 821-3860.
- 20 Garvan Woodland Gardens— Food, Flowers, and Fireflies', a deliciously fun event.
- 20 Plant Sense- Village Creek State Park Amphitheater. 9 am 9:30 am. Discover the many uses of plants at Village Creek used by Native Americans and passed on the early settlers. Admission: Free. Contact: Village Creek State Park, 201 County Road 754, Wynne, AR 72396. Ph: 870- 238-9406, villagecreek@arkansas.com
- 21 'Backyard Native Plants' Program- Pinnacle Mountain State Park- Arkansas Arboretum: 1 pm. Stroll through the Arkansas Arboretum with a park interpreter and discuss which native plants would be attractive and useful in your yard. Admission: Free. Contact: Pinnacle Mountain State Park, 11901 Pinnacle Valley Rd, Roland, AR 72135 Ph: (501) 868-5806, pinnaclemountain@arkansas.com

- 26 Garvan Woodland Gardens 3rd Annual Fourth Friday Series. Enjoy a relaxing summer evening of music and dining alfresco with great food from one of Hot Springs premier restaurants.
- 31 You Can Really Eat That?! -Petit Jean State Park: 11 am 11:30 am. Meet Park Interpreter Lori at the demonstration area to learn which plants are edible and which ones are not! Do not pick any plants in the park. A sample will be provided for the brave! Admission: Free. Contact: Petit Jean State Park, 1285 Petit Jean Mountain Road, Morrilton, AR 72110 Ph: (501) 727-5441, http://www.petitjeanstatepark.com, petitjean@arkansas.com

September, 2005

- 10 Great Arkansas Cleanup. Help "Keep Arkansas Beautiful" by picking up litter along the park's roads and busy areas. Trash bags provided, but bring your work gloves. Free cookout lunch, followed with door prizes sponsored by our supporters. Admission: Free. Contact: 501- 727-5441,
- petitjean@arkansas.com, www.petitjeanstatepark.com
 Edible and Medicinal Plants Program Pinnacle
 Mountain State Park Visitor Center: 1 pm. Park
 interpreters reveal traditional uses for some common
 Arkansas plants. Space is limited and reservations
 are required. Admission: \$10 Contact: Pinnacle
 Mountain State Park, 11901 Pinnacle Valley Rd,
 Roland, AR 72135. Ph: (501) 868-5806,
 pinnaclemountain@arkansas.com
- Pulaski County Master Gardener Meeting. 11:30 a.m.
 St. James United Methodist Church, 321 Pleasant Valley
- 20 River Valley Master Gardener Tour to Tulsa, OK to visit the new Philbrook grounds. Cost is \$50 which includes lunch.

Herb Harvest Fall Festival – Ozark Folk Center State Park September 30 - October 1, 2005

Leading herbal authorities conduct seminars and workshops. Herbal vendors will be on hand with plants, seeds and herb products. Call the Park at (800) 264-3655 for instructors and fee information or watch our website's Upcoming Events column for updates on this and other events throughout our season. Contact: Ozark Folk Center State Park, P.O. Box 500, Mountain View, AR 72560. Ph: (870) 269-3851, http://www.ozarkfolkcenter.com, ozarkfolkcenter@arkansas.com



August Checklist By Linda Moyer

Annuals, Perennials & Bulbs

Many early blooming perennials have completed their cycle and are becoming dormant - not dying. Clean up the dead and dying leaves. New annual plants can be planted now for the fall. You can divide daylilies and iris by digging up the entire clump and removing the soil from the roots. Pull the crowns apart by hand or split with a knife. Replant the divisions 12 to 18 inches apart.

During cleaning up, scatter any annual/bi-annual/ perennial seeds from plants you want next year.

Fruit

After fruiting, remove old canes from blackberries. Next year's fruit is produced on this year's canes. Keep the grass short around all fruit trees. Throw away any fruit you find that has been affected by fungus. Water as needed.

General Yard

Watering is the most important thing to do this month. Always water according to the weather and early in the morning to prevent mildew. Avoid the peak demand time of 5:30 a.m. to 7:30 a.m. An inch to an inch and a half of water is what most plants need. Make sure water is penetrating the soil, not running off. If water begins to run off, stop and water for shorter periods so it can penetrate the earth. Watch your raised beds and container plants closely. They will dry out fast. Don't forget your compost pile, it needs water to keep the decomposition process going.

Use herbicides to get rid of grassy weeds, poison ivy and honeysuckle. Continue to get rid of weeds before they go to seed. As the plants decline, clean them up and throw away the spent debris. If the plants have simply completed their natural life cycle, add this to the compost pile. If the plants were infested with insects or disease, then dispose of this material. Good sanitation is often the best method for combating problems.

Lawns

After watering, mowing is the most important thing to do for your lawn. Don't mow more than one third of the leaf blade at one time. Cutting the grass too short can stress your lawn. Watch out for yellow patches, leaf curl or poor growth. Increase watering if you notice any of these signs.

Trees & Shrubs

Avoid pruning azaleas, forsythia and other spring-flowering shrubs now. They are forming flower buds for next spring. For webworms on trees, remove and destroy webs and apply Bacillus thuringiensis (BT) to the leaves. To control lacebugs, spray with insecticidal soap or malathion. When using any fungicide, herbicide or insecticide, be sure plants to be treated contain plenty of moisture. Otherwise, too much of the chemical may be absorbed and damage the plants.

Vegetables & Herbs

Keep your garden clean of weeds. Gather herbs for drying as they mature. Harvest about once a week. Use sharp scissors or a garden knife when harvesting your herbs. If collecting leaves, cut the whole stem before stripping away the foliage. With small-leafed perennials, rosemary and thyme, save only the leaves and discard the stems - or use them for potpourris. When harvesting herbs that spread from a central growing point, like parsley and sorrel, harvest the outer-stems or leaves first. If you're collecting leaves or flowers from bushy plants, do so from the top of the plant; new growth will come from below. If your garden has stopped producing, you can still get fresh fruits and vegetables from our local farmer's markets.

Now is the time to plant your fall vegetable garden. Transplants are best for tomatoes, peppers and cabbage, if you can find them.

Monthly Blooms

Agastache, hyssop; Ageratum; Alcea rosea, althea; Allium tuberosum, garlic; anise mint; Asclepias tuberosa, butterfly weed; Asters; balsam; Belamcanda chinensis, blackberry lily; Browallia, bush violet; Buddleja davidii, buddleja; Callicarpa, beauty-berry; Campsis, trumpet creeper; Cannas; Celosia, cockscomb; Chelone, turtleheads; Clematis; Cleome, spider flower; Clerodendron; Clethra alnifolia, sweet pepperbush; Crocosmia, montbretia; Crotalaria; Dahlias; Datura, angel's trumpet; Echeveria; Echinacea, coneflower; Eupatorium; Chrysanthemum parthenium, feverfew; funkia; Gaura; Gladioli; Hibiscus; Hosta; Hydrangea; Kerria, Japanese rose; Lagerstroemia indica, crape (or crepe) myrtle; Lantana; Liatris, blazing star; Linaria, toadflax; Lobelia; Lycoris squamigera, spider lily; marigolds; Mirabilis jalapa, four-o-clocks; Miscanthus; Mentha, mint; Monarda, bergamot; Ophiopogon, mondo grass; Nicotiana, flowering tobacco; Origanum, marjoram; Oxalis, wood sorrel; Pennisetum, fountain grasses; Phlox; Physostegia, false dragon head; Portulaca, rose moss; Rosa, roses; Rosmarinus, rosemary; Rudbeckia, coneflower; Salvias, sage; Euphorbia marginata, snow-on-the-mountain; Spirea; Tamarix, tamarisk; Tanacetum

vulgare, tansy; Thymus, thyme; Torenia, wishbone flower; Polianthes tuberose, tuberose; Veronica, ironweed; Veronicas, speedwell; Vinca, periwinkle; Zephryanthes grandiflora, pink storm lilies; and Zinnias.



Photo of the Horn's garden on the June tour courtesy of Lynn Winningham

Miscellaneous

7th Annual Haynesville Celebration of Butterflies Memorial Butterfly Conservatory September 10, 2005 "Butterfly Capital of Louisiana" Claiborne Parish Fairgrounds Haynesville, Louisiana

Admission: for Adults: \$2; children 6-18: \$1; under 6:Free Exhibits & Demonstrations throughout the day Other Festival Highlights:

Sale of Butterfly Plants, Books, Posters & T-Shirts Community Art & Photography Exhibits

Craft & Food Vendors

Face Painting

Construction of take-home Butterfly Towers

(complete with caterpillars & food)

Nature Photography Contest

For Butterfly Festival Information Contact:

Loice Kendrick-Lacy at (318) 624-1929 or (870) 234-4910

Mailing Address: 203 Troy St., Magnolia, AR 71753

E-Mail Address: Iklacy@magnolia-net.com

2005 Master Gardener Training Schedule

Wednesday, September 28 - Tour of Master Gardener Projects Wednesday, October 5 - Basic Plant Science, Soils and Pesticide

Safety

Wednesday, October 12 - Vegetables, Plant Pathology, Herbs Wednesday, October 19 - Trees, Shrubs, Vines, Insects and Insect Control, Composting

Wednesday, October 26 - Turfgrass, Weed Control, Attracting and

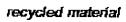
Living with Wildlife, Pruning Wednesday, November 2 - Fruit Crops, Annuals, Perennials and

Rulhs

Tuesday, November 9 - House Plants, Fertilizers, the Final Reminder and Graduation

If you plan to attend a session and/or join the new class for lunch please call or e-mail (340-6650 or bphelps@uaex.edu) Beth to let her know by noon on the Monday of the week you plan to attend. Cost of lunch is \$6.50.

3





recyclable material

A circle with a dark background and white arrows indicates that the package contains recycled material. A light symbol, white arrows on a white background, means that the package itself is recyclable.

source: American Forest and Pulp Association

50th Anniversary of the Pink Tomato Festival

The Pink Tomato Festival will be celebrating their 50th Anniversary next year. They are putting together a cookbook of tomato recipes and have invited MG's to send in their recipes. I told them you were all great cooks! The deadline to submit recipes is September 15, 2005.

The recipes can be in any form or fashion. Submissions will include appetizers, main dishes, desserts, etc. anything that has tomatoes in it! You may e-mail Crystal Johnson, contact the Bradley County Extension Office, or the Bradley County Chamber of Commerce. Contact information is listed below.

We would greatly appreciate your help in putting together this recipe book! Please, let me know if you have any questions.

Thank you, Crystal Johnson cjohnson@uaex.edu

Pulaski County Master Gardeners Memorial Fund

The Board of Directors of the Pulaski County Master Gardeners has formalized a Memorial Fund into which gifts may be made. These gifts may be made "In Memory of" or "In Honor of" any designated person and may be specified for a particular use. Those specified uses might include trees to be placed on public property; garden related books for libraries; funds to be used for a specific Master Gardener project (benches, boulders, birdbaths, statues, or other hardscape); or for general Master Gardener program support.

Donations should be sent to: Pulaski County Master Gardener Program, 2901 West Roosevelt Road, Little Rock, Arkansas 72204.

Breck's Puya mirabilis in bloom business on Markham.)

Puya mirabilis By Libby Thalheimer

Back in the day, George Wyatt had a greenhouse at his monument business on Wright Avenue. There he grew an assortment of orchids and bromeliads. (He worked with the Fox family at the time they started their orchid

Among the terrestrial bromeliads he grew, was the *Puya mirabilis*, a species native to South America: Argentina, Bolivia and Brazil. This *Puya* has long leaves (24-30 inches) that curl under with fine spines along the margins. It sends up a single flower spike (2-3 feet) and the flowers are green to white.

Unfortunately, Mr. Wyatt suffered an accident that left him paralyzed from the waist down. He could no longer tend to his greenhouse, and so the plants were given away to friends. About forty years ago, Master Gardener Breck Campbell was one of the "lucky" friends that took home some *Puya mirabilis* from the Wyatt greenhouse.

I say "lucky" because as Breck recalls, the *Puya* did not do much of anything for the first ten years or so that he had it. It is grown in Arkansas as a container plant, in



partial sun with medium moisture. He had it planted in a light, good draining mix, repotting as needed every few years. In the spring, he'd bring it out from his greenhouse and hang in partial sun, watering regularly; and in the fall, he'd take it back into the greenhouse, keeping it moist through the winter.

According to the Bromeliad Society International, http://bsi.org/, a standard recipe used by many growers of bromeliads is to make a mix of equal parts of mulch/pine bark nuggets, perlite and composted peat or professional potting mix. The medium needs to be able to be moistened easily but drain well. Bromeliads require only a slight amount of fertilizer.

After living in Breck's yard and greenhouse for about ten years, the first plant set its flower stalk from the center of its rosette. The stalk (or scape as it is called), is long and erect with several individual flowers on it. (The name 'Puya' was derived from the Mapuche Indian (Chile) word meaning "point".) The early seventies began the four year cycle of bloom for Breck's bromeliads which continues today.

As with most bromeliads, *Puya mirabilis* flower one single time. Once the plant produces its scape, it will not make leaves again, but it will "mother" new plantlets (usually near the base of the plant inside the sheath of a leaf) called "offsets" or "pups". The mother may sometimes survive a generation or two before dying off. The plantlets will feed off the mother until they are large enough to set their own roots and survive separately (when they are about 1/3 to 1/2 the size of the parent plant).

Pups may be removed by cutting with a sharp knife/clippers as close to the mother plant as possible. The longer the pups are left on the mother to feed, the quicker they will reach maturity. However, taking smaller pups will encourage the mother to throw more pups, and to throw them sooner. If there are a number of evenly spaced pups around the mother, cutting away the mother will allow the pups to form a new clump.

Last year, after Breck's Puya mirabilis had bloomed, Master Gardener Lou Sanders took the flower stalk home to harvest the seeds, another method of propagating this plant. Recently, he brought Breck a saucer full of seedlings.

Breck keeps three baskets of these bromeliads in varying



stages of maturity. Since it takes about four years for the *Puya mirabilis* to reach blooming maturity, the actual opening is quite special. The flowers will open over about a week. The exquisite individual bloom will last less than a day.

Last week, I was able to see this phenomenal plant in all of its glory in Breck's garden. There is the beauty of the flower, and there is the forty year history of his plant. But looking around at all of the special plants marked with wooden tags (made in his woodshop) and supported by wire hoops (bent with his vises), and watered by the two sprinkler systems (he designed and installed and set on two different timers), I realize George Wyatt's *Puya mirabilis* are the "lucky" ones. They landed in the remarkable garden of Breck Campbell.

Classifieds

Sunshine Board

If you have information about Master Gardener members who have concerns to be shared please contact the Retention Committee, Jane Gulley, Chair, 225-2072.

We send our condolences to Betty Deere and her family on the death of her father on July 4th, and her mother on July 7th.

Planning for the 2007 International Master Gardener Meeting

Have ever attended an International MG meeting? Would you like to share your impressions, ideas, observations, what you thought was great/ or awful? Then you are invited to attend a meeting Thursday, August 11th, 1:00 p.m. at the Fletcher Library, east of University on H St. If you cannot make the meeting, but have suggestions/ideas/comments etc. please email them to Carly at cmeins@uaex.edu. Your input, ideas and observations from past International MG Meetings will be used in planning the 2007 meeting in LR. Beth Phelps

Arrive early for Master Gardener Meetings for better parking and door prize tickets. No tickets are given out after the meeting begins. However, you may still sign in for credit.

Reminder: All magazines sold at Master Gardener meetings are 50 cents. This helps fund our projects. Consider recycling your magazines by bringing them to the next meeting for our resale.

The Board of the Arkansas Flower and Garden Show needs your help with the Statehouse Convention Center Garden. There will be a weeding day, Thursday, August 11th beginning at 8:30 a.m. Just bring your favorite weeding tools, knee pads etc. If you have questions or need more information contact Ray Sarmiento 835-2890 or ann.sarmiento@sbcglobal.net

Remember many hands make light work.

Dig In Here...

For answers to your gardening and horticultural problems, try these helpful resources:

- Master Gardener Website: http://www.arhomeandgarden.org/mastergardener/mastergardenersonly
 Username: mastergardener, password: compost
- PC Cooperative Extension Service
 Website:
 http://www.uaex.edu/pulaski/mastergarden
 ers/default.asp
- U of A Cooperative Extension Service Website:

http://www.arhomeandgarden.org

 Pulaski County Cooperative Extension Service

> 2901 W. Roosevelt Road, Little Rock, Ark. 72204 340-6650

Read 'em and Reap...

Lavender	1
Tropical Seminar	2
Clematis	3
Garlic	3
Calendar	4
Checklist	5
Miscellaneous	6
Puya mirabilis	7
Classifieds	8



Pulaski County Master Gardeners are trained volunteers working with the University of Arkansas Cooperative Service and Pulaski County Government to provide demonstration gardens and horticultural – related information to the residents of the county. In 2003, these volunteers gave more than 10,000 hours of service.

Elisabeth J. Phelps, County Extension Agent, Staff Chair

News & Notes

Everyone is encouraged to submit interesting information, committee reports, newsworthy photos, etc. to the newsletter.
Bring your information to the Master Gardener meeting, or send it to: Libby Thalheimer 5005 Crestwood Little Rock, Ark. 72207 Smell34@aol.com 663-1151

The deadline is the third Tuesday of each month. For late breaking news after the deadline, send information to:
Beth Phelps
Pulaski County CES
2901 W. Roosevelt Road Little Rock, Ark. 72204
bphelps@uaex.edu
340-6650



Master Minutes Staff

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