



Portsmouth Master Gardeners Association Newsletter-February 2024

Note from the President

"From December to March, there are for many of us three gardens: the garden outdoors, the garden of pots and bowls in the house, and the garden of the mind's eye."

Katherine S. White

This is a time of planning as well as activity for PMGA. In this edition of the Garden Gazette there's a list of our committees, what they do and who is the chair. I hope everyone will choose to get involved with at least one of them to help with planning our activities for the year.

The new intern training class began on February 1st. We have 10 trainees all eager to learn. Slots are still available to help with the classes – hospitality, raffle, moderator, and mentors.

Cyndi sent out the schedule of the classes on 31 January. Remember that you get training hours for attending the classes as well as the opportunity to meet the new trainees. Our February meeting on the 20th will be an evening potluck at 6pm. It's also graduation for the class of 2023. I look forward to seeing you all there.

Onward & upward in the garden!

PMGA President- Glenda Richard

Library Talk-Holiday Cacti by Louise Roeser

If you missed the Library Talk January 17th on Holiday Cacti you missed a real treat! Schonna Dungan did an excellent job explaining the differences between a Thanksgiving Cactus, Xmas Cactus, and an Easter Cactus along with their needed care to a crowd of about 30. She even tested the audience's knowledge with a pop quiz at the end.

Well done Schonna!

Officers

President- Glenda Richard
V. President- JC Gardner
Treasurer- Lu Anne Copeland
Secretary- Michelle Ryan
Past President- Barbara Byers
Cor. Secretary- Nancy Perkins

Standing Committees

Communications- Ellen Bible
Education- Louise Roeser
Horticulture- Kathleen Duke
Ed Officio Advisor VCE Horticulture Agent- Cyndi Wyskiewicz

Upcoming Events

Garden Talks-
6:30-7:30pm at Churchland Library

Feb. 21- Pruning Basics

Mar. 20- Starting Plants from Seed & Seed Swap

Mar. 9- Workshop: Build a Bluebird House-10am



Getting to Know Your Master Gardener- Kim Lewandowski

What year did you join the PMGA?

2013

Which PMG activities do you enjoy the most?

Help Desk, Farmers Market, taking pictures for publicity, promoting the organization in the community.

What is your favorite type of gardening? Vegetables? Containers? Annuals/Perennials? Others?

My most favorite plants to raise are the herbs in my herb garden, because I love to cook with them. I also enjoy growing vegetables, both for eating fresh and for preserving.

What other hobbies do you enjoy?

I like to read, mostly historical fiction and thrillers. I like baking as well as cooking, and making pickles, jams, mustards and other preserves and condiments.

As a PMG volunteer, what impact do you feel you have made on our community?

I have helped people solve problems with pests and pathogens in their landscapes and encouraged people to be aware of water issues and how their plant choices can affect our waterways.

Fun Time Starting Seeds in the Greenhouse- submitted by Jenna Archer 1/27/24



In Honor of Presidents Day...A Few Fun Facts About The White House Vegetable Garden by Kathy Rivenbark

- President Thomas Jefferson enlarged the Vegetable Garden in 1801. It took much longer than expected. It wasn't completed until 1809.
- President John Quincy Adams planted a two-acre garden that included trees, herbs, and vegetables. He also added groves of fruit trees and forest trees.
- During President Lincoln's administration, First Lady Mary Todd Lincoln took surplus vegetables from the White House Vegetable Garden to wounded soldiers at Washington hospitals.
- President Roosevelt's administration built a "Victory Garden" during World War II. Many other American families were inspired to do the same.
- The current White House Vegetable Garden was built during President Obama's administration. It was First Lady Michelle Obama who was inspired to build the garden to help all children learn more about nutrition and growing their own food.
- A team of 5th grade students, White House horticulturist Dale Harvey, and Mrs. Obama were among those who built the current vegetable garden.
- The White House Vegetable Garden is organic.
- The garden honors many US Presidents by including their favorite vegetables.
- Beehives are also a part of the White House Vegetable Garden.

Want a close up view of the White House Vegetable Garden? White House Garden Tour tickets are free, but...they are only available one weekend in the spring and one weekend in the fall. Check the National Parks Service website for details...nps.gov. If a trip to DC is not in your plans, check out the images online. It's beautiful.

Resources: White House Vegetable Gardens- history.org & 10 Surprising Facts about The White House Vegetable Garden- dailymeal.org





Test Your Horticulture Knowledge

Answer the 10 following questions (answers are at the bottom but don't cheat!) and see how you rank.

1. The pores on a leaf surface that allow for gaseous exchange with the atmosphere are called _____.
 - a. cotyledons
 - b. stomata
 - c. chloroplasts
 - d. taproot

2. The seed leaves or _____ are modified leaves that are found on the embryonic plant and commonly serve as storage organs.
 - a. spines
 - b. bracts
 - c. tendrils
 - d. cotyledons

3. Leaves that are positioned across the stem from each other with two leaves at each node are called _____ leaves.
 - a. opposite
 - b. alternate
 - c. whorled
 - d. rosulate

4. Enlarged buds or parts of buds form the edible portion of some horticultural crops. Which of the following is NOT an edible bud.
 - a. cabbage
 - b. broccoli
 - c. celery
 - d. Brussels sprouts

5. Name the type of root system where the primary root ceases to elongate, leading to the development of numerous lateral roots which branch repeatedly.
 - a. primary
 - b. taproot
 - c. lateral
 - d. fibrous

6. An enlarged root can be an edible portion of several vegetable crops. Which one is NOT?
 - a. sweet potato
 - b. carrot
 - c. radish
 - d. asparagus

7. The sole function of the flower is _____.
- sexual reproduction
 - to smell good
 - to look pretty
 - for cut flower use
8. The pistil is the female part of the plant. It consists of the _____, _____, and the _____.
- anther, stigma, and style
 - stigma, style, and ovary
 - petal, sepal, and style
 - stamen, petal, and stigma
9. Fruits can be classified as simple fruits, aggregate fruits, or _____ fruits.
- pome
 - dry
 - multiple
 - cluster
10. The seed, or matured ovule, is made up of three parts. Name them.
- cotyledons, radicle, and seed coat
 - hypocotyl, plumule, and endosperm
 - plumule, cotyledons, and endosperm
 - embryo, endosperm, and seed coat

Answers- 1- b; 2-a; 3-c; 4-c; 5-d; 6-d; 7-a; 8-b; 9-c; 10-d

0-2 correct-needs improving; 3-4 correct-improving; 5-6 correct- getting better; 7-8 correct- most improved; 9-10 correct- Super Master Gardener!



Which Committee Will You Choose?

The Ex board asks if each active member would choose a committee to serve on this year. Here is a list of the committees and sub-committees.

Communication Committee- Ellen Bible/Schonna Dungan-chair

Education Committee- Louise Roesser-chair

- PMGA Newsletter-Louise Roesser
- Library Programs- Bob Perkins
- Youth Programs- Bob Perkins

Horticultural Committee- Kathleen Duke

- Vegetable Garden- Martha Bouis
- Greenhouse- Fred Hersey/Jimmy Robinson
- Open Garden Planning
- Display Gardens

Regional Activities

- Green Thumb- Nancy Perkins



Local Garden Events submitted by Kathy Rivenbark

Hoffler Creek

- Mindful Meditation: February 18 2:30-3:30 PM (Free)

Norfolk Botanical Gardens

- DIY Suet Feeder Workshop: February 13- 1:00-3:00 PM (35.00/45.00)
- Garden Stars: February: 15- 7:00-8:30 PM (16.00/26.00)
- Backyard Composting: February 20- 9:30-11:30 AM (16.00/21.00)
- Seminar:Bluebirds: February 28-1:00-3:00 PM (16.00/21.00)

Always check websites for further information and registration.

The Meticulous Gardener by Diana Davenport

Thomas Jefferson was the author of Declaration of Independence, our third president, and a meticulous gardener who raised in the kitchen garden over three hundred varieties of more than 90 different plants. Separate from the kitchen garden there was an orchard with one hundred and thirty varieties of fruit trees. If all of that makes you feel like a slacker, remember the huge workforce at Jefferson's disposal. It is true that Jefferson was actively involved in every aspect of the agricultural efforts at Monticello, but it was the enslaved population that accomplished the actual physical labor.

"Jefferson wrote, The greatest service which can be rendered to any country is to add a useful plant to its culture."

Jefferson was interested in providing food for his family and guests, but he also was a crop scientist who saved seeds and shared them with his friends. He began keeping a Garden Book at the age of 23. His first entry noted the first blooming of hyacinths. Jefferson viewed his garden as a laboratory and he maintained this log noting the structure and organization of the garden, the times of planting, fertilizing and harvesting as well as the many gardening experiments that he introduced at Monticello over fifty years. In keeping with the realities of gardening, not every experimental planting was a success. When a crop failed to thrive, Jefferson recorded that failure and if he knew the reason that was included in the Garden Book.

Jefferson described his diet as being primarily plant based. He ate little meat and that was most often in the form of seasoning used in the cooking of vegetables. The garden was an essential part of plantation life and Jefferson was careful to plant what he felt were the two best varieties of each of the garden vegetables. In making his decisions he often opted for hardy plants that differed in color and texture. He had wide access to plants grown in other parts of the American continent due to the specimen collected by Lewis and Clark and European seeds came to him via his diplomatic interactions while living in France. English Peas were his favorite vegetable but he also relished figs and asparagus. He introduced several plants to the garden at Monticello that were new to the colonies. Among those were tomatoes, eggplant, broccoli and cauliflower.

Following in Jefferson's tradition some plants in the garden are allowed to go to seed. The experimental garden now serves as a seed bank to perpetuate the rare lines and varieties that continue to be grown at Monticello.

<https://www.monticello.org/house-gardens/farms-gardens/vegetable-garden/jefferson-the-scientist-and-gardener/>

New 2024 Intern Class submitted by Kathy Rivenbark



Valentine's Day "Cut" Roses-Tips to help them Last!

by Kathy Rivenbark

That special day of friendship and fondness is upon us. While most Master Gardeners would much rather have a new plant that can be added to their display of houseplants, or one that can be transplanted to the garden in early spring, or even a gift card to the local nursery, receiving cut roses or other flowers is often the well-intended and lovely gift from a dear friend or loved-one. While nothing beats watching a new plant flourish and grow in your home or yard, there are tips to help cut roses give you a few more days of enjoyment in your favorite container. Here are a few tips, and it all starts with cleanliness. That is right. So here you go...

1. Make sure everything you use is clean! Clean snippers, clean vase, and clean water!
2. Fill a clean vase or container or even a bucket with clean water. You may want to dissolve the packet of flower food that came with your roses in the water. However, the American Rose Society suggests using a Sugar-Clorox mix of one-half cup sugar and two teaspoons of Clorox in a two-gallon bucket of warm (not hot) water.
3. Using your very clean snippers, remove any dead or damaged leaves from the stems. Keep the leaves that look healthy and will be above the waterline of your vase.
4. Working quickly so that your roses will not lose hydration, cut the ends of the stems (at least an inch) at a 45-degree angle. You are going to hold the stem end under water as you cut. This prevents an air bubble that would cause the stem not to take up the water it needs. As soon as you cut each stem under water, place it in the water mixed with the Sugar-Clorox or the flower food. At this point, you could place your container/vase of roses in a cool dark space to condition for about 3 hours or overnight. They will last longer if you do this. A garage is usually a good place to keep them.
5. Now you are ready to arrange. Once again, fill a clean vase or container with clean water or if you prefer, more of the Sugar-Clorox solution. As you take out each of your "conditioned" roses, re-cut stems at an angle before you place them in the vase for arranging. Arrange how you like!
6. Keep your beautiful roses away from direct sunlight.
7. Check the water level and clarity of the water daily. You may need to replace it with clean water or more of the Sugar-Clorox solution every other day. You can re-cut the ends of your roses when you do this.
8. Enjoy!! Take a picture of your lovely cut flowers...just another way to make them "last!"

Resource: www.rose.org



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