

# The Compost Bin

June 2015

A Publication of the Travis County Master Gardeners  
a volunteer program of Texas A&M AgriLife

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Mosquitoes

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Weeds and Reads

A Visit to Sweet Berry Farm



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Cover Photo:  
June is peak harvest month in the vegetable garden, when our early spring efforts pay off and the garden-to-table procession begins.  
By Bruce Leander

Right: *Agapanthus*  
By Liath Appleton



## June Meeting - Denise Delaney

### Grow Green: Past, Present and Future

The Texas A&M AgriLife Extension Service in Travis County has been the official Grow Green program partner since the program's inception. Grow Green would not be the award-winning program that it is without the support of the Travis County Master Gardeners. Denise Delaney wants to extend her appreciation and share a little bit of history, updates on current programming, and insight into future plans. She welcomes Master Gardener input on the program, and will be happy to answer any questions.

Denise Delaney has been the City of Austin Watershed Protection Department's Grow Green program coordinator for ten years. She has over 25 years of professional horticultural experience in Central Texas, and a Bachelor of Science degree in Agriculture/Horticulture. She has worked with landscape design and management companies, on private estates, and at the University of Texas. She was the first Director of Horticulture at the Lady Bird Johnson Wildflower Center (1992-2002), and was instrumental in developing the original gardens, growing operation, and its volunteer program.

Master Gardener Meeting information:  
Wednesday, June 3, 2015, starting at 7 pm  
Zilker Botanical Garden

**Master Gardener meetings are open to certified Master Gardeners and trainees only.**

## In the Vegetable Garden

by Patty Leander

What a crazy, rainy spring! If you have lived here long enough, you know what the old-timers have always said about Texas weather, "One long drought interrupted by occasional floods." And I guess when we reach old-timer status we will be saying the same thing!

Because of the rain, I'm glad I planted my potatoes above ground this year, using open-ended bushel baskets and wire cages. I didn't plant until March 7 due to the cold and

rain in February, but that didn't seem to bother the potatoes one bit. In fact, the La Ratte fingerlings died back and were ready to harvest by mid-May, much sooner than expected.

This current weather pattern has officially been declared an El Niño year, which means more rain and temperatures higher than normal. As much as we need the moisture it will likely come with an increase in mosquitoes, pillbugs, snails, slugs and caterpillars, all of which have made an unwelcome appearance in my vegetable garden. A product containing iron phosphate and spinosad will control slugs, snails, pillbugs and earwigs. The efficacy of many pesticides can be wiped out by heavy rain so always check the forecast before application and reapply when needed.

Experts say that mosquitoes can breed in as little as ½ inch of water, so be sure to empty all standing water, and cover any containers used to collect rainwater. If you have a birdbath or other open receptacle, treat the water with a product that contains the *israelensis* strain of Bt (also known as Bti) to kill mosquito larvae.

When using any insecticide, mix up only what will be needed for the plants you are treating. I rarely mix up a gallon of anything, and often get by using a one pint or one quart squirt bottle, depending on the product and number of plants needing treatment. Once I determine how much a particular product is needed per pint, I write it directly on the pesticide container so I don't have to scour the label and recalculate every time.



Choose the correct size sprayer for your pesticide needs. Make a note of the purchase date and dilution rate of the pesticide on the container.



AAS winner 'Lizzano' provides a tasty harvest of

## In the Vegetable Garden

Continued...



AAS winner 'Lizzano' provides a tasty harvest of cherry tomatoes.

Thanks to all who responded to my tomato survey. It will come as no surprise that we are a tomato-loving group of Master Gardeners, and based on the varieties and planting dates, we are a well-informed and consistent bunch. Most of the MGs that responded planted their tomatoes between March 14 and March 24, and most were harvesting ripe tomatoes two months later.

I always consider it a good year when I can harvest my first tomatoes by Mother's Day, and this year I was off by almost three agonizing weeks. Even with the cloudy days and milder temperatures, some of you had more impressive results. The accolades for the earliest ripe tomatoes go to Carol Croft who harvested 'Celebrity' on May 1, followed by Ally Stressing's 'Sun Gold' on May 4, Martha King's 'Mr. Stripey' on May 6 and Phillip Wiley's 'Sun Gold' on May 7. Carol and Ally both noted that they started with one gallon transplants; Carol planted on March 17, and Ally planted on March 23.

Small fruited varieties, 'Juliet,' 'Black Cherry' and 'Sun Gold,' seemed to be all around favorites. My first harvest came on May 14 from a container grown hybrid cherry called 'Lizzano,' an All-America Selections winner from 2011. The packet came free with a seed order I placed with Park Seed Company, and after a year without home-grown tomatoes I was delighted with the bright-red, one inch fruit.



Treat birdbaths and other open receptacles of water with products containing Bti (*Bacillus thuringiensis* var. *israelensis*) – it will kill mosquito larvae but will not harm birds or other wildlife.

## In the Vegetable Garden

Continued...

Here is the vegetable gardener's checklist for June:

- Visit the garden frequently and pick vegetables as they ripen before they get overgrown. Harvest regularly to encourage continual production.
- Lay freshly dug potatoes in a single layer in a cool, dark, humid area to dry out and heal any cuts or bruises. Gently brush the dirt away before storing, but do not wash until you plan to eat them.
- Expect to see cracking in tomatoes, especially if rainy weather continues. This is caused by fluctuations in moisture and temperature during periods of rapid fruit growth. Salvage fruit by cutting around the affected areas.
- Watch tomatoes for signs of early blight, a fungal disease that spreads by air, insects, wind and splashing water. Extension sponsored research from Ohio State University has shown that garlic oil, neem oil and seaweed extract can help reduce the severity of early blight on tomatoes; other organic options for control include potassium bicarbonate and the fungicide Serenade.
- Start seeds for fall tomatoes in late June so you will have transplants ready to set out in early August.
- Invest in a few select insecticides to battle summer pests – Bt for caterpillars, insecticidal soap for soft-bodied aphids, neem oil for beetles and squash bugs, spinosad for caterpillars and stink bugs. Follow label instructions, and spray only as needed. Mark the purchase date on the product container and store in a protected location, preferably indoors.
- Protect bees by applying pesticides in the late afternoon or evening, when bees are less active.
- Remove spent plants, and replenish mulch as needed to keep soil covered.
- Pull or hoe weeds and add them to the compost pile; turning compost will help speed decomposition.



High temperatures and wet, humid conditions promote the spread of early blight. Prevention is the best medicine: keep the leaves dry by mulching well beneath the plants, avoid overhead watering and remove yellow leaves.

## Mosquitoes

by Wizzie Brown



Mosquitoes can be very irritating and can disrupt outdoor activities. They also are able to transmit various diseases to humans and animals. Mosquitoes are known to transmit heartworm in dogs, and they can spread encephalitis (including West Nile Virus), Chikungunya, dengue, yellow fever, malaria and filariasis among humans.

Most female mosquitoes require a blood meal for egg production, whereas males feed on nectar and do not bite. Eggs can be laid on the surface of water, or in dry locations that are occasionally flooded by water. Some eggs are able to remain dormant under dry conditions for several months. Eggs hatch into larvae, or wigglers. Mosquito larvae live in water and feed on organic debris or microscopic plants and animals. Larvae molt into pupae, which do not feed. Mosquito pupae spend the majority of their time at the surface of the water, only moving when disturbed.

Many things can help to reduce mosquito problems around the home. Eliminate all sources of standing water. Containers such as watering cans, buckets and bottles can turn into mosquito breeding grounds. Water should be drained from birdbaths, rain barrels, gutters, flowerpots and pet dishes, at least

once a week. Children's wading pools should be emptied of water at least once a week, and stored indoors when not in use. Tree holes should be filled in with sand or mortar, or drained after each rain. Leaky faucets and pipes located outside should be repaired.

Areas that cannot be drained, such as ponds, can be stocked with mosquito fish that eat mosquito larvae. Dunks can also be used in these areas. Dunks are a small, donut-shaped product that contains *Bacillus thuringiensis israeliensis*. The donut disrupts the life cycle of the mosquito, and is non-toxic to humans, amphibians and fish. Dunks are not for use in drinking water sources.

Avoiding peak hours when mosquitoes are active is probably the best method to avoid being bitten. When outside, wear loose-fitting, light colored clothing with long sleeves & long pants. It is a good idea to wear repellent anytime you are outside for long periods of time (we have possible disease-transmitting mosquitoes that fly during the day as well as peak hours). Repellents containing active ingredients such as DEET or picaridin are best.



## Mosquitoes

Continued...

Other repellents containing oil of lemon eucalyptus or other active ingredients can be effective to keep mosquitoes from biting when evening activities cannot be rescheduled, but may need to be reapplied more often. Other products, such as citronella candles, will also repel mosquitoes, but work best in enclosed areas.

You can find good information on insect repellents here <http://www2.epa.gov/insect-repellents>

For more information or help with identification, contact Wizzie Brown, Texas A&M AgriLife Extension Service Program Specialist at 512.854.9600.

## Meet the Master Gardeners: Toi and Richard Powell, Class of 2012

by Jean Love El Harim



Sitting in a love seat in the Green Room at the Zilker Botanical Garden Center on a Saturday in July, Toi and Richard graciously spoke about themselves and their gardening interests.

Originally from Denver, Toi has lived on both the east and west coasts, as well as overseas for 17 years, using her education and administration degrees in humanitarian work in the former Soviet Union, Israel, and France.

Richard was born in Houston, but has lived in several places. For him, though, there is no place like Texas. "We have a good mix of southern hospitality, western self-reliance and American entrepreneurialism here," he says. He has a degree in political science and in English writing, and a lifelong love of both. He spent time working in politics, and currently has a company, JPX Interactive Technologies, that specializes in online training, web development, and intranet implementations for government and private sector clients.

Toi and Richard live in Central Austin, and aside from work, they spend their days cycling, gardening and learning new things. "I love taking classes. I enjoy Bible Study Fellowship, foreign language clubs, and going out for coffee with friends," Toi says with a smile. Richard says he spends most of his days "in front of the computer." "We enjoy outdoor activities, exercise, and travel," he adds. "We have a goal of visiting all the national parks. You meet people from all over

the world in our national parks."

As for unique talents, Richard acknowledges that his is leadership. "I keep finding myself in positions of leadership," he says. Toi volunteers that "he is really a closet chemist and engineer. He loves engineering whatever I dream up for the garden." Richard nods and adds, "She points and I dig." "My favorite day in the Master Gardener training," he continues, "was when Dr. Don Renchie explained how to read pesticide labels."

Considering herself, Toi says, "I wouldn't say it's a unique talent, but I speak several languages - Hebrew, Russian, and French. I do have a talent for mixing up people's names." Richard nods appreciatively and says, "It's part of the cross-wiring in her brain that makes her so good at learning languages. Often she only remembers someone's last name. So, we'll be discussing situation X and we sound like military planners because everything is last name said this, and last name did that. It gives me a good laugh."

When asked about quirky facts, Richard says, "I love baseball. I love the pace of the game, the strategy, and the tradition. I love the paradox that it is a living anachronism in an era of video games and hyper information, and yet it is still as central to American culture as the hot dog or the Fourth of July."

Richard's interest in gardening comes from being in a family of "gentlemen farmers," he says. "My grandfather Powell grew up on a farm, and my great uncle Belton is legendary in our family for his tomatoes. My dad has ranched almonds in California, and now has a farm in Maryland. By day he was an agricultural chemist for DuPont. I think that is where I get my interest in gardening as a food source and in the

## Meet the Master Gardeners

Continued...

science of agriculture.”

Toi got interested in gardening during her youth. “My parents had a vegetable garden and blueberries in North Carolina, and cherries, pears and apples in Washington,” she says. “During the years I spent overseas in the apartment life of big cities, I had no yard. When I came back home to America, it was a great joy to have a garden.”

In their home in central Austin, they have a vegetable garden. “My life’s dream was to grow the ideal tomato. Now, I just want a vegetable garden that is resistant to squirrels so I can have one tomato,” Richard says. Indeed, squirrels are their biggest gardening challenge. “If you have squirrel trouble,” Toi adds, “talk to Mike Proffitt. He will empathize and entertain you with therapeutic anecdotes.” “We are interested in food-oriented gardening,” Richard says. “We recently took a class in Thai cooking,” Toi continues, “and now we are growing ginger and Kaffir lime for flavoring in Thai dishes.”

Master Gardeners since 2013, Toi and Richard got interested in the program at the suggestion of Richard’s step-mother. “My step-mother is a Master Gardener in Maryland,” Richard says. “She has worked with the agricultural extension office there helping farmers and orchard growers, and has taught about integrated pest management. She was always telling us about her latest adventures, and highly recommended the program to us.” “Also,” Toi adds, “our dear friends Harland and Phyllis Doak encouraged us to join the TCMGA. Did you know the Travis County Master Gardeners have a memorial brick for Harland in the Garden?” she asks, gesturing down the hillside from the Green Room.

Toi is currently the TCMGA Membership Director, and Richard says his role in TCMGA is “to do anything Pat Mokry tells me to do. At the moment I feed the mosquitoes and water the plants at the greenhouse once a week, which is a peaceful pleasure, mosquitoes notwithstanding.”

“One of my favorite MG activities is coming to the monthly meetings,” Toi says. “I love all the topics. I also enjoy working at the greenhouse.” Richard enjoys the monthly meetings as well. “Denise Harrelson is doing a great job of bringing in really interesting speakers,” he says. “We are still new and enjoy every learning opportunity. The MG training classes were like drinking from a fire hose. Each monthly meeting gives us a chance to come back and explore a topic at greater depth.” “Patricia Michael’s presentation on Permaculture Design for central Texas during the June meeting was fascinating,” he remarks. “It was a revelation to hear that you can restructure the topography of even the smallest landscape so that it serves your hydration needs.”

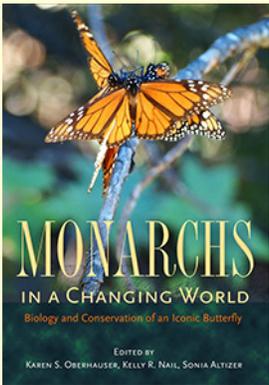
What both Toi and Richard like most about the MG program is “learning and then turning around and giving knowledge out. We also like that it is an association full of interesting and intelligent people.” Toi and Richard agree that “the most rewarding thing about being in TCMGA is the community with other Master Gardeners. It’s a joy to participate in the TCMGA, and we feel very fortunate to be part of this association.”

## Weeds and Reads: A Gardener's Book Guide

by Liath Appleton

There's a lot of reading material out there, and new books are being published faster than anyone could ever possibly keep up! Hopefully these lists will help myself and others find fun and insightful new books to enjoy between the weeding and the watering.

### June 2015:



**Monarchs in a Changing World: Biology and Conservation of an Iconic Butterfly** - May 1, 2015  
by Karen S. Oberhauser (Editor), Kelly R Nail (Editor), Sonia Altizer (Editor)

Monarch butterflies are among the most popular insect species in the world and are an icon for conservation groups and environmental education programs. Monarch caterpillars and adults are easily recognizable as welcome visitors to gardens in North America and beyond, and their spectacular migration in eastern North America. [\[more\]](#)

**Foodscaping: Practical and Innovative Ways to Create an Edible Landscape** - May 1, 2015  
by Charlie Nardozzi

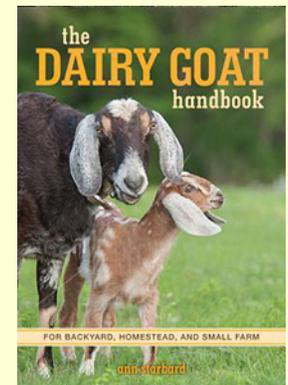
Foodscaping is what it sounds like - a combination of landscaping and food. This gardening resource is chock-full of real-world examples, photos, and advice so that even an "average Joe" homeowner and gardener can grow food without sacrificing either their lawn or their home's appearance to do so. [\[more\]](#)

**Therapeutic Gardens: Design for Healing Spaces** - May 20, 2015  
by Daniel Winterbottom, Amy Wagenfeld

More than ever before, landscape architects, garden designers, and healthcare professionals are asked to create gardens that meet the physical, psychological, emotional, and social needs of a wide range of user groups. Landscape architect Daniel Winterbottom and occupational therapist Amy Wagenfeld present a collaborative approach. [\[more\]](#)

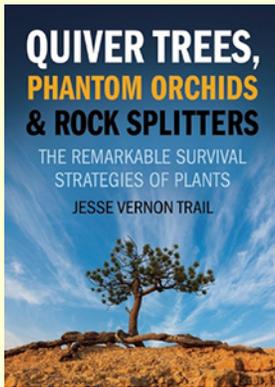
**The Dairy Goat Handbook: Raising Goats for Food, Fun, and Profit** - June 5, 2015  
by Ann Starbard

The Dairy Goat Handbook explains everything goat keepers need to know about their animals, from the best ways to keep them healthy to methods for making delicious goat cheese. [\[more\]](#)



## Weeds and Reads

Continued...



**Quiver Trees, Phantom Orchids and Rock Splitters: The Remarkable Survival Strategies of Plants** - June 9, 2015  
by Jesse Vernon Trail

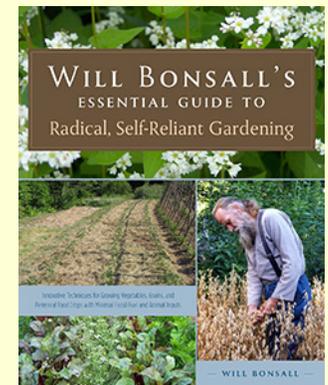
Whether it's an arctic heather that can create subtropical conditions within its leaves or a dwarf mistletoe that can shoot its seeds up to 50 feet away, plants demonstrate remarkable strategies in coping with and surviving their environment. [\[more\]](#)

**Phyto Principles and Resources for Site Remediation and Landscape Design** - paperback  
June 11, 2015 - by Niall Kirkwood

PHYTO presents the concepts of phytoremediation and phytotechnology in one comprehensive guide, illustrating when plants can be considered for the uptake, removal or mitigation of on-site pollutants. Current scientific case studies are covered, highlighting the advantages and limitations of plant-based cleanup. [\[more\]](#)

**Will Bonsall's Essential Guide to Radical Self-Reliant Gardening** - June 15, 2015  
by Will Bonsall

"Society does not generally expect its farmers to be visionaries." Perhaps not, but longtime Maine farmer and homesteader Will Bonsall does possess a unique clarity of vision that extends all the way from the finer points of soil fertility and seed saving to exploring how we can transform civilization and make our world a better, more resilient place. [\[more\]](#)



## A Visit to Sweet Berry Farm

by Jean Love El Harim

If you are looking for a fun place to go for a day trip from Austin, consider a visit to Sweet Berry Farm just north of Marble Falls. According to the website [www.sweetberryfarm.com](http://www.sweetberryfarm.com), in the fall, they have pumpkins, gourds, hayrides, a corn maze, and other activities that sound like fun for kids of all ages. I went at the end of May to enjoy the pick-your-own fun.



Entrance to Sweet Berry Farm



Dennis at the box booth

Arriving at the farm after an easy hour's drive from Austin, the first person I meet is Dennis, who greets visitors at the first booth, offering a charming welcome, boxes for collecting fruit, and information for the curious. The box is fifty cents, and can be used every time you come again. Dennis points out the several fields with rows of strawberries: 'Chandler', 'Albion', 'Sweet Charlie', 'Camarosa'. "The owner's mother likes to use 'Chandler' for making the jams, ice creams and preserves," he says, "because they are firm and sweet. People like the 'Camarosa' because they are big and sometimes oddly shaped." The strawberries, however, are pretty much at the end of their season, and the rows are very soggy with all the recent rains. The farm had a good crop of onions and potatoes earlier in the spring, and the tomatoes are just starting to make fruit.

The owner, Dennis tells me, is Dan Copeland, who is a graduate of Texas A&M, as are his wife and their two daughters. They live in the white farm house across the road from the blackberry and strawberry fields, next to many long rows of different kinds of peaches flourishing in the rich sandy loam soil.

A few steps away from the booth where Dennis greets visitors is the sales counter, where I meet more of the staff and take note of the ice creams and preserves for sale before walking past a field of strawberry plants, heading to the blackberry patch, vines trained on trellises down long rows with ample space between them for sun and pickers.

## A Visit to Sweet Berry Farm

Continued...



Above, left to right: Junior, Chandler, Allyson, Della, and Giselle

Center: Homemade preserves: strawberry, blackberry, berry berry, and peach



Blackberries ripe for the pickin'

Gathering ripe blackberries is addictive. I really didn't need a full box, but it is hard to stop picking when there is always another big, ripe berry just under the next leaf. This early on a drizzly Saturday morning with a promise of storms, there are only a few people in the rows. Even so, the comments I overhear reflect my thoughts perfectly: "My box is too heavy. Good problem to have, huh?" and "It's funny. You walk one direction, you see 'em. You walk the other direction, you see more."

Leaving my full box of blackberries at the counter, I set out to explore the rest of the farm. At the south end, next to a strawberry patch are the gourd arbors and the goat pens. Jack beans (*Canavalia ensiformis*) and various kinds of gourds are just starting to grow, and by fall the arbors will be covered with hanging gourds.

After paying for my pickings and enjoying a serving of homemade Berry Berry ice cream, I go to the other side of the road to investigate the peach orchard, row after row of peach trees all the way to the horizon, but only one variety ripe in late May - 'Carored'.



Right: The goats in their enclosures enjoy tree houses that would make any kid jealous.

## A Visit to Sweet Berry Farm

Continued...

The branches hang heavy with dark red peaches, and butterflies are fluttering here and there. I follow one until it settles to feast blissfully on the pulp of a decomposing peach, a Question Mark butterfly that is almost indistinguishable against the leaf litter, until he opens his wings.

Heading home with a harvest of blackberries and peaches, I am already planning a trip back to Sweet Berry Farm in the fall to get a pumpkin, see the gourd arbor, and maybe even go on a hay ride.



Top Left: Rows of strawberries, arbors, and the farm house across the road.

Top Right: Peach harvest.

Left: Berry Berry ice cream

## A Visit to Sweet Berry Farm

Continued...



Question Mark camouflaged



...and revealed!

## Announcements - Rosalie Russell

### TRAVIS COUNTY MASTER GARDENERS SELECT "COTTAGE NATIVES" GARDEN FOR INSIDE AUSTIN GARDENS TOUR 2015



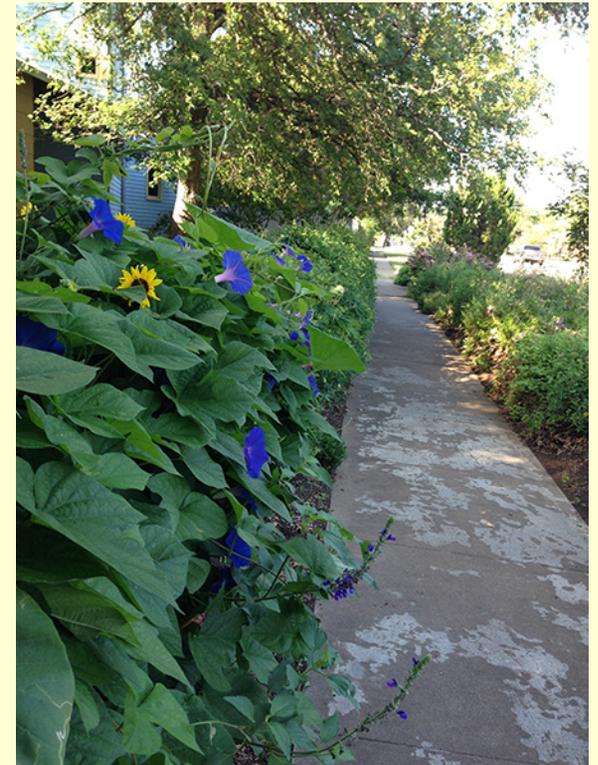
The Travis County Master Gardeners Association has selected the garden of Martha King, a member, to represent "Cottage Natives" in their popular Inside Austin Gardens Tour (IAGT) on Saturday, October 17, 2015. The tour provides a rare look inside six private gardens and one public experimental garden that demonstrate realistic, sustainable gardening practices for Central Texas.

The tour's focusing on the beauty, variety and stamina of native and well-adapted plants in the garden. In turn, each garden has a theme that demonstrates a particular set of characteristics Central Texas gardeners are likely to encounter in their own gardens.

Wendy Buck, the 2015 IAGT Chair, described the garden this way: "A cottage garden is a distinct style of gardening which uses an informal design, traditional materials, dense plantings, and a mixture of ornamental and edible plants. Originating in England, a cottage garden depends on grace and

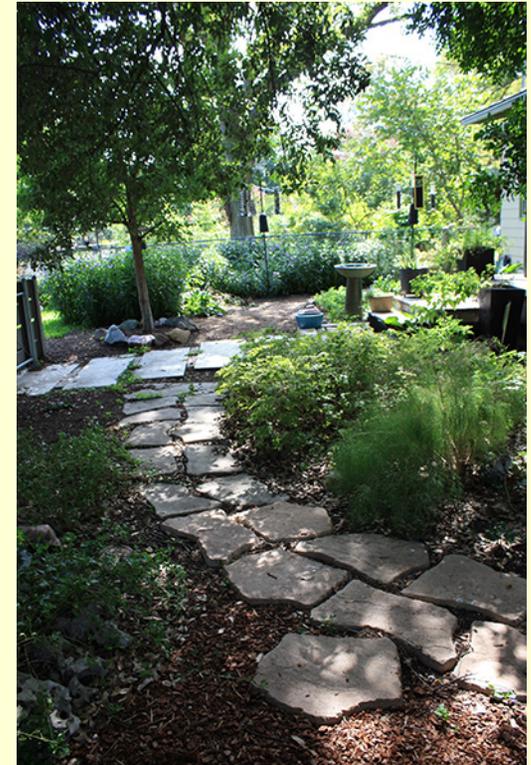
charm rather than grandeur and formal structure. The Lester/King garden exploits the style but with tough Texas natives and adapted plants!"

Martha shares her personal thoughts about their garden. "I think of our garden as a conversation – one that I have daily with my little corner of the natural world – shared with my longtime partner as well as with our neighbors and passersby. It is a conversation about how you can discover solace and profound natural beauty in even a modest urban garden, and that finding yourself as a country girl destined for a life in the city need not keep you from farming! Our house, which is my partner's childhood home, was built in Crestview in the late 1940s when the surrounding streets were unpaved and Anderson Lane was a two-lane country road. Her father, a road contractor credited with preparing most of the neighborhood roads for paving as well as with widening its central tree-lined arroyo, planted many of our yard's largest trees, now well over 60 years old. Near the geographic center of a greatly expanded Austin, our home sits on a corner with a "vacant" lot that we call "the Patch" to the east. Once covered in Bermuda and St. Augustine grass and dotted with red tip photinias,



## Announcements

box elders, and nandinas, our yard is now a paradise of native perennials, vines, and understory trees, with ponds, bird feeders, and pathways winding under the heritage American and cedar elms and burr oak. There are seating areas in every part of the yard, so that no light, bird song, or bloom goes unnoticed or unappreciated. There are fences and gates all around and throughout, but there is plenty of opportunity for visiting, although our dog Ella does tend to dominate the discussion! Spring brings an evening show from the fireflies, a nightly chorus by toads in the ponds, and a returning pair of Eastern screech owls that raise their family in our owl house. The air is scented with citrus blossoms on the grapefruit and orange trees planted out back, as well as from the lemon, lime, and kumquat trees in pots on the patio. Two olive trees enjoy a microclimate south of the house, and have provided more olives than I could brine over the last few years. We share a harvest of figs with the birds and squirrels, and hope to add pears this year as well. In recent years we have added raised beds for vegetables and herbs, an enclosed "tomato coop" to grow heirloom tomatoes out of the reach of greedy squirrels, and most recently a 5,000-gallon rainwater collection system. In the spirit of edible gardening, there are herbs planted throughout the yard. I try to label and date my plants. It helps me remember what they are and how long they have been growing here. I occasionally see passersby stop to note the name of something in bloom. As with all gardens, there is always something to be done. So most days I can be found in some corner of the yard. We welcome drop-in company or the occasional walker who stops along the sidewalk or calls through the fence with a question or comment, adding to the ongoing conversation in our garden."



Other gardens featured on the Inside Austin Garden Tour will be announced in the coming months. They include: Sunbathing Natives, Flashy Natives, Shady Natives, Death-Defying Natives, Oh Deer! and Native Testing Ground gardens.

The tour is presented by the Travis County Master Gardeners Association and Texas A&M AgriLife Extension Service of Travis County, 512-854-9600. Details and tickets available at [www.INSIDEAustinGardens.org](http://www.INSIDEAustinGardens.org)

Photos by Martha King

## Austin Area Events

### **Master Gardener Training Information Sessions**

See dates and times below: offered June only

Travis Co AgriLife Extension Service Office  
1600 Smith Road  
Austin, TX

Are you interested in becoming a Travis County Master Gardener?  
If so, it's time to apply!

In order to receive an application, you must attend one of our information sessions. Seating at each session is limited, so please arrive early to secure a seat.

**MG Information Session 1, Tuesday June 9, 2015, 6:00 to 7:00 PM**

**MG Information Session 2, Friday June 12, 2015, 12:00 to 1:00 PM**

**MG Information Session 3, Tuesday June 16, 2015, 10:00 to 11:00 AM**

All information sessions will be held at the Texas A&M AgriLife Extension Service office, 1600-B Smith Rd, Austin, TX 78721

If you are unable to attend one of the sessions offered, you will need to wait until the 2016 information sessions are offered, and thus you will not be able to apply for the 2015 program. No exceptions will be made.

Texas A&M AgriLife Extension Service  
For more information contact: Texas A&M AgriLife Extension Service – Travis County, 512-854-9600.

### **21st Annual Austin Pond and Garden Tour**

Saturday and Sunday, June 6 - 7, 2015  
10am to 12pm

Zilker Botanical Gardens  
2220 Barton Springs Road  
Austin, TX

This year's tour will feature twenty private gardens in North, Central and South Austin. Ponds of every size and description are included along with streams, fountains and waterfalls. Some gardens are Certified Wildlife Habitats and most have native plants.

Contact BJ Jenkins: [pondtour@austinpondsociety.org](mailto:pondtour@austinpondsociety.org)  
512-629-7825

Details at: [austinpondsociety.org](http://austinpondsociety.org)

## Austin Area Events

### **Dealing with Drought – Preparing for the Fall Garden**

Thursday, June 11, 2015  
10am - noon

Travis Co AgriLife Extension Service Office  
1600 Smith Road  
Austin, TX

Imagine gardening without sweat dripping from your brow or mosquitos buzzing in your ears or having to water every day. Those are just a few of the many benefits of the cool season vegetable garden. Join us as we discuss vegetable selection, soil preparation and the importance of timing for the fall and winter garden.

Master Gardener Patty Leander is a writer for Texas Gardener magazine and grows vegetables year round in her Oak Hill garden.

Registration: \$10 through 6/07, \$15 starting 6/08 and onsite  
<https://agriliferegister.tamu.edu/TravisCounty>

Texas A&M AgriLife Extension Service Backyard Basics series.  
For more information contact: Texas A&M AgriLife Extension Service – Travis County, 512-854-9600

### **Best Culinary Herbs for Austin**

Saturday, June 20, 2015  
10am - noon

Zilker Botanical Gardens  
2220 Barton Springs Road  
Austin, TX

Make meals more flavorful by growing your own herbs. Mild or savory herbs are delicate while pungent herbs add zest. Master Gardener Judith Craft will talk about the best herbs to grow in the Austin area. If time allows, she will lead a walk through the herb garden at Zilker.

Judith became a Master Gardener after retiring and has been the primary volunteer in the herb garden at Zilker Botanical Garden for the past 10 years and a member of the Austin Herb Society for 25 years

FREE admission with paid admission to Zilker Botanical Garden (\$2 adults, \$1 children & seniors, \$3 for non-Austin Residents)

## TRAVIS COUNTY MASTER GARDENER ASSOCIATION

### 2015 EXECUTIVE BOARD

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Joe Posern, President

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Sue King, Vice-President for Education

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Mikala McFerren, Volunteer Co-Coordinator for Trainees

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Tina Landers, Interim Treasurer

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#### **Ex Officio Member of the Board (Non-voting):**

Texas AgriLife Extension Travis County  
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Martha King

**The Compost Bin Submissions**

We are always looking for Travis County Master Gardeners who are interested in writing for our monthly newsletter, and we would love to see your articles, photographs, book reviews and gardening ideas.

**General Guidelines**

- Please first email the editor to discuss potential article ideas.
- Email contributions as attachments (preferably in Word with a .doc or .rtf suffix).
- Please send images as separate attachments (preferably .jpg suffix). Don't forget to include photographer acknowledgments and captions.

Send your submissions, announcements, questions and suggestions to: [editor.compostbin@gmail.com](mailto:editor.compostbin@gmail.com)



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"In June, as many as a dozen species may burst their buds on a single day. No man can heed all of these anniversaries; no man can ignore all of them."

- Aldo Leopold