Volume 24, Issue 8 August 2015

RUTGERS

The Official Publication of the Master Gardeners of Ocean County Inc. Produced in cooperation with Rutgers Cooperative Extension Service

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Master Gardeners Developing A Cooperative Project.

Is there anything more luscious than warm tomatoes from the garden? Of course there are farm stands and farmers' markets available throughout Ocean County, but what if there was available locally sourced summer edibles which were available at restaurants? What if chefs-to-be knew a tomato plant from a tomatillo plant, and knew when each was at the peak of ripeness?



Our own Master Gardeners may have a solution. Photo by Berry Jones: MGs weeding Ocean County Parks and Recreation maintains a golf

course way down in the southern portion of our county. Atlantis Golf Course is public and also has on the grounds a very nice pub and restaurant called Cuisine on the Green, a non-profit restaurant. Cuisine is also the location for the Ocean County Center for Culinary Arts, run by Ocean County Vo-Tech.

I like to share some information about how the P&R, O.C. Vo-Tech, the extension center. The Master Gardeners are developing a cooperative project. There is now a vegetable garden just outside the Cuisine which is being maintained by MGs from the southern part of the county. The garden has raised beds, is fenced and now has water. The beds were planted before the MGs came to help, so the many tomato plants are of an unknown variety. We have a nice group of enthusiastic volunteers who have been busy weeding and finding and picking the vegetables in the overgrown beds. So far we have given ~15 lbs. of cucumbers to the chefs!

We have plans....Oh, yes. MGs always have plans. The Culinary Institute starts up in September and the adult students will be exploring how a garden to table concept can really excite. We're planting some fall edibles which should bring out the 'Iron Chef' in students.

And we're just getting started. Edible flowers anyone? Berry Jones

"It's difficult to think anything but pleasant thoughts while eating a homegrown tomato." -Lewis Grizzard



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"HOPETO SEE YOU AT THE AWARDS"



Hello, fellow Master Gardeners and Interns!

Summer blew in with its warm, breezy days and stormy afternoons. It was quite enjoyable for a while before the humidity pushed us into resting a bit. During one of my rest periods, I decided to explain some details about our organization in my next few messages.

Today I am discussing the Rutgers MG Aurum Insigne Emeritus Status from our Policies & Procedures, Article 2 "Membership", Section F. This says once an MG has accumulated at least 1000 hours of volunteer time (meaning he/she has a "Gold badge") and can no longer complete ALL required service or education hours (usually due to health reasons), our Coordinator may grant Emeritus status. Last year was the first time several of our outstanding members were given this status. Now, they continue to do what they are able and record those hours in the proper columns, but are not penalized for insufficient required hours. As an example, of those, three or four MGs continue to volunteer, one moved, one isn't able to drive anymore. They all remain in the program.

In Section E, Rutgers MG Alumnus means an MG did not complete required hours, for whatever reason, and is then out of the program. The exception to this is that the MG applied for and was granted a 'Leave of Absence' within that year and intends to return to active volunteering when their crisis has passed.

I hope this helps in understanding the policies by which we are governed.

Have a pleasant month of August and hope to see you at the Awards Potluck.

Suzanne

POTLUCK DINNER



The August Installation & Awards Potluck Luncheon will be held at the Pleasant Plains First Aid Squad building since there will be no elevator access here in the Ag. Center. The date is still Aug. 6 and the time is noon.

Please note the contract says only non-alcoholic beverages will be served.

To register email MGSue06@gmail.com (Suzanne) and a seat will be saved for you. The location is off Rt. 9 between Sunset & Whitty. A visual sign is the Firehouse blinker light. Address is 44 Clayton Avenue, Toms River. NJ.

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August 4 – State Board meeting

August 4 - IPM Workshop Ag Center 9 AM to 12 PM

August 6 – Installation & Awards Pot Luck Luncheon, noon, 1st Aid Squad building, see notice

August 25 - All day Training, "About Plants"

August 26 – OCMG Board meeting, 9:15

Executive Committee Meeting, 10:30



September 1 - State Board meeting

September 3 – General meeting, 10a.m. Talk after on gardening with children.

September 7 - Office closed

September 16 – OCMG Board meeting, 9:15

Executive Committee meeting, 10:30

September 25 - Fall Garden Day

DIAGNOSTICS



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Master Gardener Presidential Series Dee Henry 2003-2006

During my three years as President of the Master Gardeners I was blessed to have a group of Master Gardeners, that were creative and ambitious. We successfully completed many new projects because of their endeavors.

To increase our retention rate of interns Phyllis Nichol created the "Stay and Grow" booklet in 2003, which we continue to use today. Our mentoring committee for the interns has played a large role in our retention program and continues to grow.

Our First Fall Garden Day for the public was chaired by Pat Hart and Justine Arthur. This program was such a success, that year that it has become an annual event chaired by the interns. In October we participated in the Toms River Halloween Parade and won a trophy for our efforts. That was our first and last walk on the wild side. The reason for our participation in the parade was to make the community aware of the presence of the Master Gardeners in Ocean County.

In 2004 Rutgers introduced their Policies and Procedures (P&P) for all MG's in NJ. This document required us to change our Procedures to comply with the RCE P&P. One of the new requirements was the Continuing Education Hours. 10 hours of CEU's yearly are now required to maintain our certification. This was a time of great stress trying to understand the new requirements. Eventually all were accepted and MG's recognized the value of Continuing Education.

457 copies of "Handpicked Recipes" were published in 2004. Mickey Pulis and Linda Brower chaired the committee that collected recipes from the MGs for the recipe book. All copies sold and now these cookbooks are collector's items.

Our first calendar was published in 2005. 2000 copies were made available to residents of Ocean County. The next year Rosemarie Martelli came on board as co-editor and over the years perfected its development to become the calendar of today. We now publish 6000 copies of a much improved calendar. These, too are free to the residents of Ocean County. The 2005 calendar received 3rd place at the International MG Conference in Las Vegas. Phyllis Nichol continues to create our beautiful calendar covers.

Our first scholarship was established for Ocean County graduating seniors that planned on a career in horticulture or related field. Two \$500 scholarships were offered to qualifying students. Eventually the Scholarship was increased to \$1000 each.

Remember the days when Eileen Giffonello conducted her Children's Garden Adventure Day at the park for students that were bused in from an Ocean County elementary school for a fun day. She was recognized for her Children's Garden Adventure Day at the Baltimore MG conference with a 1st place award. During these years the complex at the OCC Park made great advances. Linda Convey chaired the green house committee, and took greenhouse management courses which have resulted in increased productivity of plants and education for our MGs. Education at the park began in earnest with classes in plant propagation, seed starting and greenhouse protocol which continue today.

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Presidential Series Continued from page 4

Drip systems were installed in the newly covered Hoop House and in the gardens. Austin Wright and Bill England were the engineers of all our improvements in our ability to deliver water to our gardens and structures over the years. The Wright House was constructed in memory of Austin Wright who worked tirelessly at the park.

Joe Panek's Boy Scouts built raised beds for the expanding community garden. They also constructed tables for the Wright House and Greenhouse, row covers, and risers for the plant sale. Can you imagine what that meant to our volunteers at the park? Our plant sale became too large for the front of the building and was moved to the back parking lot. We thought we had more space than we needed but soon found out that we had more than enough plants. From that point the plant sale has grown by leaps and bounds.

Enrollment for new classes was a statewide concern. Our attempt to remedy this concern was addressed by Rosemarie Martelli who developed a program for Open House. 32 possible recruits attended our first Open House in January 2006. The program which produces students for our new classes continues today.

This has been quite a trip down memory lane as I read through the minutes and my notes that I recorded of every meeting I conducted. I have breezed through those 3 years reporting all the great improvements that we made. There were smaller accomplishments and stressful times that occurred. All of these successes, large and small, have elevated the level of our effectiveness as volunteers.

I've been a Master Gardener for 15 years and continue to learn something new about gardening. It has been a pleasure to be associated with such a great group of talented and generous volunteers. I forgot to mention great cooks, also. All of our endeavors ultimately fulfilled our mission which is to educate the public about horticulture.





COMMITTEE REPORTS

GREEN HOUSE

LINDA CONVEY, MARY TOWNSEND, KAREN WALZER

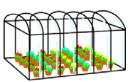


The floriculture GH leadership team has been mtg this summer to reevaluate the 2014-2015 season, examine equipment and supply needs as well as making seed and plug decisions for the 2015-2016 GH Project. Stay tuned!!

WRIGHTHOUSE

JOAN HALDANE, CARMEN CIALLELLA, JERRY JELLETS

We will be meeting late September in order to clean and sanitize the Wright House. We will also be installing a slop sink, installing lights and securing the Wright House for the Winter. Check September Grapevine for time and place.



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COMMITTEE REPORTS

I.P.M COMMITTEE

ELLEN SILVERMAN / VINNIE DELIA

Over 30 MGs Attended



August 4th IPM Workshop

I want to thank everyone who has attended the IPM workshops this year. Your energy and input into the program is amazing. IPM Workshops: Empowering Master Gardeners and encouraging leadership skills



Agenda for the August meeting.

9 - 9:30 Sign in and Discussion Period 9:30 To 10:30 Form Scout Teams And "Go Scouting" 10:30 - 11:30 Bring Findings To The Table And Diagnose (We integrate our break with our work in this timeframe) 11:30 To 12 Teams Share Their Findings With Everyone Clean Up

The amount of Pest Activity, as well as Beneficials in the Display Garden was much more than anyone expected. So much so, that we couldn't get enough of it. Therefore, the August meeting will take place at the Ag. Center. By no means are we abandoning the Community Garden and Park. Right now, the best "Hands On Diagnostic Experience" is in the Display Garden. Next year, when I have the help, I can foresee performing IPM inspections at both in the same month.



~

DISPLAY GARDEN

CLARA LAPARCH, SUE-KAY ERNST

Work Party scheduled for 2nd and 4th Thursdays of August.

That is August 13 and 27.

Mark your calendar.

Come any time 9:30 to 12:30

Bring your gloves and hand tools.

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COMMITTEE REPORTS

COMMUNITY VEGETABLE GARDEN

Best Grub in Town

NOREEN BARIS, KATHY D'ANTONIO, KATE COPSEY

In spite of the groundhog the Community Garden has yielded over 200 pounds of produce which was delivered to Catholic Charities, Visitation Relief, and St. Anthony's food pantry. The bulk of that weight was asparagus, potatoes, onions, garlic and blueberries, as well as some carrots, pep-

pers, beets and green beans. We can use some help with the weeding, harvesting, and succession planting. Please join us any Monday, Wednes-



day, or Friday morning from 9 am to around noon. Check the Yahoo site for gleaning opportunities . Kate Copsey, Kathy D'Antonio, and Noreen Baris





DIAGNOSTICS SUE NORMAN



Another great Diagnostics Round Table was held July 24th and was well attended. Charlene made the meeting enjoyable while everyone learned something. We all miss you Sue. Hope all is well.

ADVANCED EDUCATION

ELLEN SILVERMAN, MARILYN CRESPY

There will be an all day training on Tuesday, August 25. The speakers in the morning session are Steve Rettke who will discuss plant phenology and Eric Schrading who will talk about invasive plants and how to identify them. In the afternoon, William Sciarappa will discuss the Monmouth Master Gardener Raingarden project. As usual, you need to bring your own lunch and snacks. There will be 4.5 hours Diagnostics Only.



A flyer will soon be available providing detailed information about the day's schedule but you should plan on a 9:00 to 9:30 sign in, a fifteen minute break in the morning and a forty-five minute lunch break. If you have any questions and cannot wait for the flyer, contact me at mcrespy@comcast.net. I will try to help.

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<u>Charlene's Corner By Charlene Costaris</u> <u>August 2015 Tachinid Flies</u>

Beneficial insects like tachinid flies conduct a gruesome business. Tachinids are technically called parasitoids, which are organisms that begins life as a parasite, usually an internal parasite; kill the host; and end life as free-living organisms. The female tachinid lays her eggs on, in, or around prey, which are often larvae of butterflies and moths. The developing tachinid larvae slurp up the host insect from the inside out. It's pretty nasty to envision the details.

Some of the tachinids glue their eggs on the host, some of them lay eggs on leaves the larvae are about to eat, and some of them use an ovipositor to put their eggs inside the larvae. In some species, the eggs develop inside the female fly's body,



Jack Kelly Clark Univ Calif Adult

Adult tachinid fly

either to the point of being about to hatch, or actually hatched so she deposits live young into the prey insect. One way or the other, those clever little flies get their larvae inside the body of their prey.

Like houseflies, tachinid flies have one pair of wings. Tachinids are true flies, members of the *Diptera* (which means "two wings"). There are about 1300 species in North America, and about 10,000 species worldwide in the *Tachinidae* family, so it's risky to make generalizations. However, a lot of them resemble house flies. They may have flashy iridescence, but most of them are drab gray, brown or striped. Tachinids tend to be more robust than houseflies, and they tend to have bristles on their abdomens, but if you see a "housefly" outdoors, it may be a tachinid. Aside from the visual, you can tell them from houseflies because houseflies buzz about busily, while tachinids mosey along at a more leisurely pace. They've got no hurry; their supper isn't going to run away.



Jack Kelly Clark Univ Calif
Tachinid fly eggs on head of western avocado
leafroller larva

Tachinids parasitize a lot of important crop pests. There's a species that lays its eggs on nymph or adult squash bugs and other true bugs. When the eggs hatch, they burrow into the bug and fight it out somehow until only one larva survives. Eventually, the tachinid larva leaves the host and drops to the ground to pupate. By then, the host is about dead and soon it dies entirely.

There are tachinids that prey on cabbage loopers, another that eats European corn borer, and one that attacks Japanese beetle. Another tachinid parasitizes moths such as codling moth, oriental fruit moth, peach twig borer, pink bollworm and sunflower moth. Besides butterflies, moths, and true bugs, tachinid hosts include beetles, sawflies, grasshoppers and other insects.

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Charlene's Corner Continued From Page 8



Earl R. Oatman Univ. Calif.

Dark blotches on larva are tachinid oviposition stings.

As you can gather, tachinid flies are mostly on our side in the struggle against the bad bugs. In fact, one plausible reason for growing flowering plants is to provide nectar and pollen for adult tachinid flies, some of whom function as pollinators. The adults need something to live on while they look around for a yummy host on which to lay eggs. And protecting tachinid flies, among other beneficial insects, is a reason to use biorational pesticides rather than broad-spectrum materials.

Once in a while, though, we encounter the sinister side of tachinids. They parasitize moths and caterpillars, and they have no

regard for our feelings about their victims. There's a tachinid that para-

sitizes mourning cloak butterfly, and another that preys on the gulf fritillary. A tachinid called the Uzi fly is a pest in the silkworm industry.

The saddest case though, is the tachinid that parasitizes monarch butterflies. Here's the poor monarch, dwindling in number as its habitat and food supply decline both in Mexico and in the United States. Here we are, planting milkweed and nectar plants to support the monarch. And there's the tachinid fly, laying its parasitic eggs on monarch larvae. The nerve of the thing!



butterflyfunfacts.com Tachinid fly larva emerging from a mourning cloak butterfly crysalis



butterflyfunfacts.com

Tachinid fly mucus strings from monarch chrysalis

It's the same old sad story for the monarch. The tachinid larvae develop inside the monarch caterpillar, which goes ahead and molts and grows and forms a chrysalis. But the chrysalis isn't normal. It develops black spots and funny places. After a while, the tachinid larvae emerge from the monarch pupa and drop to the ground on gelatinous threads. There, the tachinid larvae pupate and develop into adult flies, which look around for more monarch caterpillars.

Sometimes the difference between good guys and bad guys is less clear cut than we'd like for it to be.



Univ. of Georgia

Four Tachinid fly larvae after emerging from a monarch butterfly chrysalis

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Through The Grapevine Page 11

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