

GARDENERS' GAB



Shelby County Master Gardeners' Assoc.

Website: <https://mg.aces.edu/shelby/>

E-mail: scmga.email@gmail.com

Meetings: Monthly, 2nd Friday at 10 a.m.
Shelby County Extension Office—Columbiana, Alabama

Like Us on Facebook

Alabama MGA: www.alabamamga.org

Alabama MG Program: www.aces.edu/mg

AMG Online Store: <http://www.victorydesigns.com/amg/>

Vol. 15, Issue 7

July 2022

The President Ponders...

June brought the heat of summer for sure and early crops. Peaches from Chilton County mean peach cobbler and peach ice cream. Fresh Alabama tomatoes are a staple at every meal. We have celebrated summer by teaching grandchildren to eat lunch standing in the garden eating the blackberries, blueberries, squash and tomatoes right off the vine. Summer into fall also brings Master Gardener Certification classes, keep an eye out for all the details coming soon.

If you are working with one of the many projects under way including the Alabaster Parks and Rec, the Senior Center or Seed to Table in Montevallo please send me pictures. Check the Gab, emails and Facebook for more opportunities to volunteer.

I look forward to seeing you all on Friday, July 8th.

Alabama Master Gardener Association (AMGA) will open registration August 1st for the Fall Seminar to be held at Auburn on August 6, 2022. **SAVE THE DATE.**

Cindy



SCMGA will meet **Friday, July 8th**, at 10 AM, at the Extension Center in Columbiana for an **Ice Cream Social** and **Plant Swap**. Everyone is asked to bring a nice plant to swap (game played like Dirty Santa) and any other plants you would like to give away. We will provide the ingredients for banana splits. Joy Morris will do the Members Moment.

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TREASURER'S REPORT as of June 13, 2022
Submitted by Barbara Williams, Treasurer



Checks/Deposits	Balance
Beginning Balance	\$5,572.25
Deposits:	
Dues	22.00
Checks:	
State Dues	<u>(10.00)</u>
Ending Balance	\$5,584.25

Help Spread
The Sunshine!



Cards sent by Martha Grantham on behalf of SCMGA during May:

Birthday Cards:

Karen Jensen

Get Well:

SHELBY COUNTY MASTER GARDENERS' 2022 DATES

Jul 6 Alabama Smart Yards, 1pm, See Pg. 4	Jul 27 Alabama Smart Yards, 1pm, See Pg. 4
Jul 6 Alabama Garden Chat, 2pm, See Pg. 4	Jul 27 Alabama Garden Chat, 2pm, See Pg. 4
Jul 8 SCMGA Meeting—Ice Cream Social & Plant Swap 10am, See Pg. 1	Aug 2 AMGA Advisory Council Meeting, 10am, Petals from the Past
Jul 12 Private Applicator Training/Testing Chilton Co. Ext., 9am-2pm, See Pg. 4	Aug 1 Registration opens for Fall Seminar
Jul 13 Alabama Smart Yards, 1pm, See Pg. 4	Aug 6 Fall Seminar in Auburn
Jul 13 Alabama Garden Chat, 2pm, See Pg. 4	Aug 12 SCMGA Meeting, 10am
Jul 14 Advanced Tomato Workshop, 10am-3pm, Jemison, See Pg. 4	Sep 9 SCMGA Meeting, 10am
Jul 20 Alabama Smart Yards, 1pm, See Pg. 4	Oct 14 SCMGA Meeting, 10am
Jul 20 Alabama Garden Chat, 2pm, See Pg. 4	Nov 1 AMGA Advisory Council Meeting
Jul 25 Extension-MG Update meeting, 1pm, Zoom link: https://auburn.zoom.us/j/89715057283	Nov 11 SCMGA Meeting, 10am
Meeting ID: 935.6676.2516 See Pg. 3	Dec 9 SCMGA Meeting & Dirty Gardener Gift Exchange, 10am

We have a Facebook group called

"Shelby County Alabama Master Gardener Active Members"

facebook



This **private** group was formed to help communicate with our members. Please check it out and ask to join if you are on Facebook.



**GROW
MORE
GIVE MORE**

extension



Cindy Hearn is spearheading **Grow More, Give More** for SCMGA. Please let her know what you are doing.

cindy_hearn@att.net or 205-531-0616

IN CASE YOU HAVEN'T BEEN ATTENDING, HERE IS WHAT SCMGA HAS BEEN DOING...

In April Sue Webb, PhD. and Chilton County Master Gardener, spoke on "Planting for the Planet, Native Plants for Beauty and Function." She talked about the benefits of planting more native plants focusing on plants particularly well adapted to solve problems such as water run off, drought, escalating temperatures, wildlife habitat and food, as well as the best native trees for carbon capture—all while making our gardens even more beautiful and sustainable.

The May program was about Project HOPE (Herbs Offering Personal Enrichment) with Shelby County Jobs Coach Cindy Vinson. Students at Shelby County High School supply fresh herbs to Taziki's Mediterranean Café restaurants. The HOPE project was the idea of Cindy Vinson and Taziki's owner, Keith Richards. Special education students grow and

sell herbs such as basil, cilantro, rosemary, and oregano to the restaurant chain. The students plant the herbs, harvest them, weigh them, and then bag them up for delivery to the restaurant. The venture provides paid employment for the special needs students. We also enjoyed visiting with three of the new interns and the barbeque lunch.

Also in May, several of us attended the Chilton County Master Gardener's potluck lunch and plant swap. We shared plant information, made new friends, and visited with old friends.

Member Karen Mims is leading a monthly program on gardening at the Alabaster Senior Center. The April class was on Container Gardening in which each attendee made a container garden to take home. During the class on Grow More, Give More in May each attendee planted tomatoes in a five-gallon bucket.

International Master Gardener Conference

Registration opens **November 2022**



CELEBRATE • EDUCATE • GROW

June 18 – 22, 2023
Overland Park, Kansas

<https://imgc2023.com/registration>


Sending Sunshine and Smiles!

Please send Martha Grantham, Sunshine Committee Chair, information about members (or their relatives) who are ill, facing surgery or have lost a loved one. We want to make sure all our members know they are loved and are a vital part of our organization. Martha will send a card to let the member know we are thinking about them. Here are two ways for you to get in touch with Martha:

Email: Doggymamacj@gmail.com
Phone: 205-663-8977



JULY BIRTHDAYS

7/13—Beth Glasgow
7/16—Gretchen Boling
7/21—Barbara Williams
7/23—Linda McCullough



Have you "LIKED" us on Facebook?

SHELBY COUNTY MASTER GARDENER
Community Organization

Timeline About Photos Likes Videos

PLEASE ADD YOUR PHOTO TO DIRECTORY

We encourage everyone to add their photo to our Volunteer Service Report Directory. A portrait style photo is preferred so we can learn faces and names. To add your photo, log in to the service report at: <https://www.acesagmg.org/login.php> and click on the My Page tab. Look for upload or edit my photo. Check the requirements, then click upload and choose your file. Enter the validation code shown in a grey box and then click upload.

You may have to go out of the page and log back in to see that the photo has been added. If you wish to replace your photo, you may need to clear your browser cache and history before you start.

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Join the Alabama Extension home grounds team for the ***Get Outside with Alabama Smart Yards*** webinar series. This online series provides common gardening and landscaping information for gardeners. **Tune in Wednesdays.**

When: Wednesdays at 1pm CT

Where: The webinars are presented through Zoom, an online video presentation format

Registration is required to attend this webinar series. The Zoom meeting number and link will be provided upon completion of the online registration. Visit www.aces.edu/go/asywebinars to register.

New to Zoom? [Visit the Zoom website](#) to watch a video that will help you prepare to attend.

Alabama Garden Chat

Alabama Garden Chat is back! If you have questions about your gardens and landscapes, feel free to email us at alabamagardenchat@gmail.com! We will go through questions every Wednesday at 2pm, right after the Alabama Smart Yards webinar. Join our Alabama Garden Chat webinar at <http://www.aces.edu/go/asywebinars>. Alabama Garden Chat will run April–August.

Contact:

Jack LeCroy

jml0003@auburn.edu

251-288-2874

Private Applicator Training/Testing \$20—Tuesday, July 12th, 9am-1pm

Training and testing for individuals interested in obtaining a private pesticide applicators license.

Address:

Chilton County Extension Office

504 First Ave North

Clanton, AL 35045

Contact:

David Lawrence

lawreda@aces.edu

(334) 740-1667

“More About Tomatoes” Advanced Tomato Workshop Thursday, July 14th—10am-3pm

- Come learn “More” About Tomatoes at this “Advanced Tomato” workshop. We will discuss Grafting techniques, what really is a hybrid, how to preserve your plants bounty, hands-on disease, insect and environmental diagnostics as well as controls for the issues you have going on in the tomato garden.
- We will have a blind tomato tasting as well with a tasty tomato inspired lunch!
- Bring a 3-4 tomatoes from your garden to add to our tasting if you know the named variety such as ‘Early Girl’ ‘Better Boy’ etc.

Address:

Jemison Municipal Complex

14 Padgett Lane

Jemison, AL 35085

Contact:

Chilton County Extension Office

jones57@aces.edu

205-280-6268

Extension-Master Gardener Monthly Update

A monthly Extension-MG Update webinar is the *last Monday of every month*, at 1pm
<https://auburn.zoom.us/j/93566762516> Meeting ID: 935.6676.2516.

All Master Gardeners are invited to attend!
(Cancelled when the last Monday falls on a holiday)

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OKRA OKRA OKRA

- ◆ Who doesn't love okra fresh from the Garden in the summer or from the farmers market? Did you know that okra is also in the same family as cotton, cacao, and hibiscus (Malvaceae or Mallow)? One difference, however, is that it is high in soluble fiber, even though that comes from the mucilage that some people think of as too slimy. Perhaps you have noticed the hibiscus-like flowers that grow from the tall, upright okra plant. Usually just 5 to 6 days after flowering, the young seed pods are harvested for eating, plucked when they are 2½ to 3½ inches long. (Quick tip: If you're an okra grower, try harvesting these tender pods two to three times a week to increase the yield.)
- ◆ Originating from Africa, okra now grows widely throughout the hot, southern portion of the United States, peaking in July and August. It is considered a warm, seasonal vegetable. Once you've had enough fresh southern-style fried okra, preserve those precious pods by freezing, drying, pickling, or canning them. Handle okra pods carefully, as they will turn brown or black if bruised. Discard any bruised pods when selecting for preserving. If you have sensitive skin, then you may also want to wear cotton gloves while handling okra to protect your hands from the small spines on the plants and pods, which can cause an allergic reaction in some individuals. All of the below mentioned ways of preserving okra can be found on the National Center of Home Food Preservation website <https://nchfp.uga.edu/> or our website at www.aces.edu under pickled products.
- ◆ Please be sure to follow USDA recipes when preserving any type of low acid food such as vegetables and meats. If you have a recipe that your mother or grandmother used before the year of 1994 you are using outdated recipes and they need to be updated. Botulism is a very real bacteria that can form in home preserved vegetables so please only follow USDA tested recipes to prevent it.
- ◆ **CANNING OKRA**—Okra is a low-acid food for canning purposes, so it must be canned with a **pressure canner** to ensure the safety of the final product. Using a proper pressure canning process and the recommended process times, okra can be canned by itself or with tomatoes. Directions for **canning okra** call for tender young pods to be washed and ends trimmed, then left whole or cut into 1-inch pieces. Okra should only be canned as a hot pack, with pre-heating the pods. Even though the instructions indicate the cooking liquid can be used for covering the pieces in the jars, you might prefer to have fresh boiling water to use in filling over the pieces in the jars. This helps reduce the mucilage and keep the liquid in the jars clearer after canning.
- ◆ **PICKLING OKRA**—Well known throughout the southern states, Pickled Okra makes a great, tangy snack. As with pickled products in general, **pickled dilled okra** contains enough vinegar in proportion to solid food that the previously low-acid food becomes acidified. Unlike okra by itself, which is a low-acid food, properly acidified foods like pickled okra can be safely processed in a boiling water canner. When pickling, use commercially prepared vinegar with 5% acetic acid to be sure to achieve adequate acidification. Do not alter vinegar, product, or water proportions in a recipe or use vinegar with unknown acidity. Use only recipes with tested proportions of ingredients. There must be a minimum, uniform level of acid throughout the mixed product to prevent the growth of botulism bacteria.
- ◆ **FREEZING OKRA**—Freezing Okra is simple, follow the blanching instructions for the size of your pods to optimize quality in storage. Then quickly cool and drain pods, pack in freezer bags and remove as much air as possible, seal and freeze quickly. For short term freezer storage you can wash and dry your okra and fast freeze – place whole pods or sliced 1 inch pieces, out on a cookie sheet in a single layer and freeze for about 2 hours then remove from cookie sheet and place in freezer storage bags or containers and remove all the air to prevent freezer burn and use within 6 months.
- ◆ **DRYING OKRA**—Drying Okra is also a simple process, to have a nicer product that doesn't turn an ugly brown its best to blanch for 4 minutes whole then dry well and cut up or split in half lengthwise to dry. Then follow what your dehydrator directions for how long to dehydrate. Some recipes say not to blanch but your final product will turn brown and not hold its color as well. Your final product whether done in a dehydrator or an oven at home that will register 140 degrees will be tough and brittle but when rehydrated will look just like fresh okra wonderful in soups and other dishes that have a lot of moisture.
- ◆ **THINK SAFETY**—Preserving okra might be a creative process, but it's most important to think "safety". Follow USDA tested recommendations. Creating your own canning procedures and recipes could result in a hazardous product, since the pH of raw okra is above 4.6 which is perfect for the growth of botulism if not preserved correctly.
- ◆ USDA recommends using any of the products you preserve at home in a year for best quality.
- ◆ For more questions on food preservation please contact your local County Extension Office or one of our Food Safety and Quality Agents for the latest info on safe preserving methods and recipes. You can contact Angela Treadaway at treadas@aces.edu or 205-410-3696 or go to our website at www.aces.edu or connect with our Facebook page at www.facebook.com/acesfoodsafety
- ◆ **PICKLED DILLED OKRA** 7 lbs. small okra pods, 6 small hot peppers, 4 tsp. dill seed, 8 to 9 garlic cloves, 2/3 cup canning or pickling salt, 6 cups water, 6 cups vinegar (5 percent) **Yield:** 8 to 9 pints **Procedure:** Wash and trim okra. Fill jars firmly with whole okra, leaving 1/2-inch headspace. Place 1 garlic clove in each jar. Combine salt, hot peppers, dill seed, water, and vinegar in large saucepan and bring to a boil. Be careful when preparing this vinegar solution because if you get a good whiff of it you will choke or get strangled it's pretty strong. Pour hot pickling solution over okra, leaving 1/2-inch headspace. In water bath canner process the pickled dilled okra in pints 10 minutes. Let set for at least a week before trying so the flavors will blend.

FARMERS' MARKETS IN SHELBY COUNTY

ALABASTER FARMERS MARKET

1953 Municipal Way (Behind Senior Community Center)
Alabaster, AL 35007
Saturdays, 8am—12 Noon, June 5—August 15
Covered Facility: NO
Contact: Brian Binzer, John Aaron 205-664-6823
or 205-685-8383
Email: bbinzer@cityofalabaster.com;
johnaaron@aaronlawfirm.com
Website: www.cityofalabaster.com
Facebook: www.facebook.com/AlabasterFarmersMarket

Click [here](#) for a map of this location.

COLUMBIANA FARMERS MARKET

202 West College Street
Columbiana, AL 35051
Saturdays, 8am—12 Noon, June—Aug
Covered Facility: NO
Contact: Mark Brady 205-669-3969
Email: mainstreet@cityofcolumbiana.com

Click [here](#) for a map of this location.

HELENA MARKET DAYS

4151 Helena Road
Helena, AL 35080
Saturdays, 8am—12 Noon, June—August
Covered Facility: NO
Contact: Kim Ford 205-902-1555
Email: helenamarketday@gmail.com
Website: www.helenamarketdays.com
Facebook: www.facebook.com/The.Helena.Market.Days/?fref=ts

Click [here](#) for a map of this location.

MARKETPLACE AT LEE BRANCH

611 Doug Baker Blvd
Birmingham, AL 35242
Saturdays, 7:30am—12 Noon, May 7—August 27
Covered Facility: NO
Contact: Renee Betz 770-862-7401
or 205-208-9259
Email: renee@themarketplaceatleebranch.com;
reneebetz@gmail.com
Website: www.marketplaceatleebranch.com
Facebook: www.facebook.com/themarketplaceatleebranch/?fref=ts

Click [here](#) for a map of this location.

MONTEVALLO FARMERS MARKET

660 Main St (Behind First Baptist Church)
Montevallo, AL 35115
Mondays, 3pm—6pm, June 6—August 15
Covered Facility: NO
Contact: Adele Nelson 205-665-1519
or 205-381-0197
Email: montevallochamber@gmail.com
Website: montevallofarmersmarket.blogspot.com/
Facebook: www.facebook.com/montevallofarmersmarket/?fref=ts

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MOUNT LAUREL FARMERS MARKET

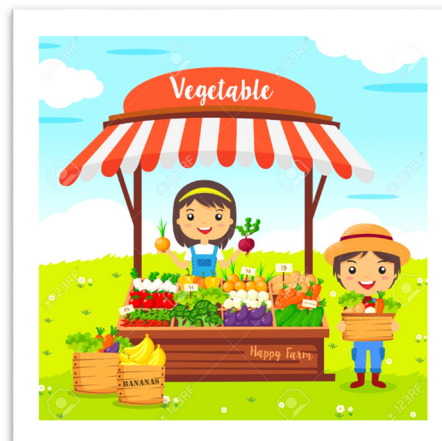
38 Manning Place
Birmingham, AL 35242
Saturdays, 8am—12 Noon, June—October
Covered Facility: NO
Contact: Kelly Burley 205-408-2717
Email: wburley@bellsouth.net
Website: mtlaurel.com
Facebook: www.facebook.com/MtLaurelFarmersMarket/?fref=ts

Click [here](#) for a map of this location.

VALLEYDALE FARMERS MARKET

4601 Valleydale Road
Birmingham, AL 35242
Saturdays, 8am—12 Noon, May—September
Covered Facility: NO
Contact: Felder Davis 205-383-6629
Email: valleydalefarmersmarket@gmail.com
Website: www.valleydalefarmersmarket.com
Facebook: www.facebook.com/ValleydaleFarmersMarket/?fref=ts

Click [here](#) for a map of this location.





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ALABAMA GARDENERS' CALENDAR FOR JULY

FRUITS AND NUTS—Protect figs and other ripening fruit from birds.

SHRUBS—Continue to root shrub cuttings until late in the month and mulch to keep soil moist. Remove faded blooms promptly from crape myrtle and other summer-blooming plants.

LAWNS—Watch for diseases. Mow regularly. Water as needed.

ROSES—Keep roses healthy and actively growing. Apply fertilizer. Wash off foliage to prevent burning if any fertilizer falls on plants.

ANNUALS AND PERENNIALS—Water as needed to keep plants active.

BULBS—Iris and spider lilies may be planted late this month.

MISCELLANEOUS—Keeping flowers, shrubs, trees, and lawns healthy is the major task this month. This demands close observation for insects and diseases. Water regularly.

VEGETABLE SEED—Plant beans, field peas, rutabagas, squash, New Zealand spinach, and Irish potatoes. Plant cabbage, collards, broccoli, cauliflower, Brussels sprouts, and celery for the fall crop.

VEGETABLE PLANTS—Plant tomatoes in Central and North Alabama.

Shelby County Master Gardeners' Association Board of Directors and Committee Chairs 2022

President	Cindy Hearn	205-531-0616	cindy_hearn@att.net
Vice-President	Kate Vogel	205-665-5878	kvogelashfield@aol.com
Secretary	Sylvia Sheffield	623-262-3972	ssheffield108@gmail.com
Treasurer	Barbara Williams	205-902-1137	bwilliams1581@gmail.com
Advisory Council Rep	Kate Vogel	205-665-5878	kvogelashfield@aol.com
Awards Committee			
By-Laws Chair	Trisha Williams	205-410-5074	trisha325@gmail.com
Communications	Heidee Vansant	205-669-3284	scmga.email@gmail.com
Fundraising	Joy Morris	847-307-9176	joymmorris@outlook.com
Grow More, Give More	Cindy Hearn	205-531-0616	cindy_hearn@att.net
Historian	Lisa Wade	205-902-4174	lisatwade@yahoo.com
Hospitality	Julie Baumgartner	601-405-3343	julie_baumgartner@comcast.net
	Paula Mangum	205-306-7144	mangumpc@hotmail.com
Newsletter Editor	Heidee Vansant	205-669-3284	scmga.email@gmail.com
Nominating Committee Chair			

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