How to Grow Great Garlic: Expert Tips for a Blue-Ribbon Crop

If I could grow only one crop, it would be garlic: pungent, mouth-watering, plump-cloved, health-promoting garlic. Over the years, I have learned some tricks on how to grow garlic that’s truly exceptional. Before you dig in, you need to know the basic types to choose from. Garlic (Allium sativum) is divided into two subspecies: var. ophioscorodon and var. sativum.

Most often planted in climates with cold winters, ophioscorodon garlic is called “top-setting,” “ophio” or “hardneck” garlic; the family includes Rocambole, Continental and Asiatic types. Leaves grow from a hard, central stalk, and then an edible scape (flower head) forms, with tiny buds called “bulbils.” Most hardneck varieties form four to eight cloves around the central stalk’s base. Their flavor tends to be pungent, but often has subtle notes.

The sativum varieties do well in all climates. Called “softneck” or “artichoke” garlic, heads tend to be large, with 12 to 20 small cloves and no central stalk. Leaves, which sprout directly from each clove, are quite flexible and best for braiding. Generally, softneck garlic can be either pungent or mild, but lacks subtlety.

What to Do This Fall

For the biggest heads, always plant individual garlic cloves in fall. Each clove will form a new bulb by the next summer. Garlic thrives on spring and summer sun and moderately cool nights — it needs heat to form its bulb. Choose a site with deep soil rich in organic matter. Soil that has been built up with cover crops the previous year is ideal.

Before planting, add 1 to 2 inches of compost or well-rotted manure to a deeply cultivated plot. Garlic requires nitrogen to nourish fall root growth. I add nitrogen in the form of fish meal or alfalfa meal at a quarter- to a half-pound per 10-foot row. Organic soybean meal supplies slow-release nitrogen that lasts in the soil until bulb production takes place the next spring. Apply a half-pound per 10-foot row. (You can buy soybean meal, alfalfa meal and kelp meal at farm and feed stores.) The organic soil additive Azomite, a type of rock dust, has significantly increased the yield and size of my garlic crop. I add a half-pound per 10-foot row. If you can’t find Azomite, kelp meal applied at the same rate can supply extra minerals.

(CONTINUED ON PAGE 2)
Start with certified disease- and pest-free garlic from a reputable supplier. Make sure it has been tested to be free of garlic bloat nematode. If you plant infected cloves, the nematodes will colonize your soil. They kill garlic before the bulbs mature. Seed cloves are also vulnerable to *Penicillium* decay, a disease that appears as a bluish-green mass. Garlic may be susceptible to basal rot, white rot or *Botrytis* rot (which is sometimes called “neck rot”). Basal rot may cause yellowing and dieback of leaves, and may manifest as a white fungal growth at the bulb’s base. White rot causes fungal growth on the stem that extends around the bulb’s base, and afflicted bulbs will have a blackened neck with water-soaked outer scales. Botrytis rot causes water-soaked stems and gray, fuzzy fungal growth. Little can be done to control these diseases; you’ll need to pull affected plants.

Plant the garlic four to six weeks before your ground freezes in fall. If your ground never freezes, plant a month before the coolest time of the year. Timing will determine the number of cloves in your garlic bulb. If you plant early, the garlic will set its roots into warmer soil and deduce that it has lots of nutrients available, and thus make plans to form more cloves. If you plant later, the garlic will perceive less nutrient availability and set fewer cloves. Both heads may grow to be the same size, but the later planting will have fewer, larger cloves.

To grow large heads, devote more planting space, as the roots of a well-developed garlic bulb can spread out 6 inches. Space garlic 10 inches apart in rows at least 1 foot apart. Plant individual cloves 2 to 3 inches deep, pointed end up. Garlic thrives on even, not-too-heavy moisture and prefers cool roots, so irrigate as needed and mulch deeply with straw, shredded leaves or hay. Mulch will also protect against frost heaving and smother weeds, which is important — garlic despises weed competition. Free up any spears that can’t pierce the deep mulch in spring.

**What to Do Next Spring**

In spring, I foliar-feed fish emulsion (1 tablespoon per gallon) every two weeks until scapes appear, or side-dress with blood meal (2 to 3 teaspoons per head) four to five weeks into the season.

Hardneck varieties will send up a scape a few weeks before harvest. Clip these stalks after they have emerged, before they curl. This will force the plant to put its energy into the bulb rather than scape formation. Don’t just toss the garlic scapes — find delicious ways to cook them.

**What to Do Next Summer**

Wait until a relatively dry period, if possible, for optimal harvesting and curing. Dig garlic when the plant’s bottom leaves have yellowed. As the leaves die, layers of the papery “wrapper” around the bulbs will begin to decay, so harvest before you lose too many.

To harvest, loosen soil with a fork, pull the bulbs from the ground and shake off the soil. Garlic bruises easily, so avoid banging the heads. The crop is also vulnerable to sunscald, so remove the heads to a shady spot.

Next, trim the tops and roots, and arrange the bulbs on racks to dry and cure. Or, leave the plants intact and hang in small bunches or spread on racks. I use room fans to dry my garlic.
I am growing zucchini and it appears that all the leaves have powdery mildew on them. But it looks like a new kind. It kind of follows the veins and I cannot rub it off. I have rubbed numerous leaves so hard that they have holes in them and it won’t come off. The plants are right next to my pumpkin plants and cucumbers and they do not have any. How do I cure this powdery mildew?

The first job is to keep your fingers off the leaves before you kill the plants. Powdery mildew happens when we have high humidity, dry leaves and warm nights. Powdery mildew does not live over the winter in Michigan and has to float here from some southern state. When the right kind of mildew floats in, those plants can have problems. There is a mildew for cucurbits which are squash, pumpkins and cucumbers. But in many cases, cucumbers are the first to get powdery mildew. But all powdery mildew looks the same, just like its name says. It is powdery, white or grayish and makes the leaf feel dry and sandpapery. Leaves turn yellow and die rapidly. It can be on the top or the bottom of the leaf or on both sides at the same time. If you wet your finger, the powdery mildew will wipe off but it’s not gone, so washing is not a cure. What you are not aware of is that many varieties of zucchini have a silvery patterning on leaves, almost like a variegation. Often, it is along the leaf veins but not always. It looks like a light coat of silver or aluminum in places. But it is not in rounded spots; the areas are angular. And there is none on the bottom of the leaves. But if you ever get powdery mildew, if you wait to see it appear, you cannot make it go away. You can prevent fungal diseases but you cannot cure them. If powdery mildew has been a problem in the past, it is best to begin spraying an approved fungicide before you see symptoms. But right now, stop torturing your zucchini. It’s plant abuse.

Something has gone wrong with my tomatoes. I have two short rows of plants and one row has curled up leaves and the flowers are all falling off. The other row looks mostly normal. I use drip irrigation to water so I know both rows get the same amount, so don’t start with that water business. Should I rip out the wilted plants because I notice some in the second row having some leaves curling?

What? You are willing to tear out half your plants without any investigation. Maybe you don’t deserve tomatoes. Flowers falling off and leaves curling both go back to the same problem and it all deals with water. There is either not enough water or deep enough water or it is not all the way around the plant. Making tomatoes for a plant involves a great deal of work and energy. Water, sunshine and soil nutrients make this happen. If you pruned the tomato plants and the weather is hot, this can also cause leaf rolling. But lack of water causes leaves to roll from the sides to protect themselves from moisture loss. They look like little, light green cigars. Flowers are tiny and not much water deprivation is needed for blossoms to drop. The first thing to do is to take a trowel and dig down to a depth of 12 inches on four sides of the plants: north, south, east and west. Check both rows. You need to be finding damp soil in those areas to that depth. You are not using your intelligence if you trust an inanimate object to apply water and think it could never fail. If the drip irrigation is on one side of the plants, then one side out of four is getting water. If the drip irrigation lines are plugged up with bacterial iron from well water, there is no water exiting. If your plants are three feet tall, their roots could be almost two feet away from the plant. Watering the stem doesn’t work either. Times are tough and soils are dry so watering plants is going to be different than it was in the past several years when there was more than adequate rainfall. Watering a little every day is not as good as watering several times a week deeply. Use a hose and water both rows. And this is all ending with “that water business,” where it began.

Gretchen Voyle, MSU Extension-Livingston County Horticulture Educator 517/546-3950
COOKS CORNER

Pork Chops with Basil and Garlic

INGREDIENTS
3 tablespoons finely chopped fresh basil
2 cloves garlic, minced
3 tablespoons olive oil, plus extra for pan
4 bone-in pork chops, about 1/2 pound each
salt and freshly ground black pepper

DIRECTIONS
1. Mix basil, garlic and 3 tablespoons of oil in the 13 x 9 glass baking dish. Season chops generously with salt and pepper on both sides, then add to the baking dish, turning to coat chops with basil, garlic and oil. Set aside for 1/2 hour at room temperature, turning chops a couple of times to recoat.

2. Heat a grilling pan (A grill pan will give you nice grill marks and is less likely to scorch the garlic than a skillet) over a medium-high flame. Be patient and let it get plenty hot. Brush pan with oil and add chops. Cook until browned on one side, about 4 minutes, then turn and cook on the second side until just cooked through (about 3 to 4 minutes, depending on thickness of chops—a little pinkness inside is fine). Transfer to a platter, tent loosely with foil and let rest for about 5 minutes. Serve

Terry Boyd, Blue Kitchen

CONTINUED FROM PAGE 2

crop quickly. After garlic is fully dry (in about three weeks), remove all remaining roots and gently brush off any lingering soil. Store garlic in mesh bags in a cool, dry, dark place. Storage longevity will depend on the variety, but will range from six to 12 months.

To save planting stock from your summer harvest, choose 2- to 2-1/2-inch bulbs that have the variety’s best characteristics. Set aside the plumpest, largest cloves from within those bulbs to plant again in fall. Avoid double and sliver-like cloves, as the doubles will create a double bulb with a flat side, and the slivers will usually form a small bulb.

Roberta Bailey
MASTER GARDENER ASSOCIATION  
MEETING AUGUST 18, 2016

Call to Order: The meeting was called to order by President Vicki Laurin at 7:20 pm.

Review of Minutes: Motion and 2nd by Beth Fromholz-Davies and Alicia Ellis to accept the June 16, 2016 meeting minutes as presented. Passed.

Treasurer’s Report: Michelle Chockley reviewed the Treasurer’s report for July 2016. The beginning balance was $35,542.04, income was $2,199.83, expenses were $4,704.38 and the ending balance was $33,047.49 which includes $10.00 in the Square One account.

Kay McCullough - Projects Reports:

<table>
<thead>
<tr>
<th>Funded Projects</th>
<th>Chairperson</th>
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<tbody>
<tr>
<td>Desert Oasis</td>
<td>Alicia Ellis (acting)- Happy for the rain!  The garden looks good.</td>
</tr>
<tr>
<td>Genesee County Fair</td>
<td>Vicki Perkins- NR</td>
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<tr>
<td>Grow Lab</td>
<td>Carol Groat- NR</td>
</tr>
<tr>
<td>Jr. Master Gardeners</td>
<td>Vicki Perkins- NR</td>
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<tr>
<td>Early Childhood Center</td>
<td>Tom Lyman- NR</td>
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</tbody>
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<thead>
<tr>
<th>Non-Funded Projects</th>
<th>Chairperson</th>
</tr>
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<tbody>
<tr>
<td>Ask A Master Gardener</td>
<td>Alan Grove / Michelle Chockley- A good year!  We made almost $1500. Thanks to all who volunteered.</td>
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<tr>
<td>Butterfly Garden (Clio)</td>
<td>Cheri Johnston- NR</td>
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<tr>
<td>Carriage Town</td>
<td>Marilyn Nichols- NR</td>
</tr>
<tr>
<td>Clio Veterans Memorial</td>
<td>Tamara Johns- NR</td>
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<tr>
<td>Crossroads Village (Monarch Way Station)</td>
<td>Joanie Snyder- Looks good despite the heat, wood-chuck and bugs!</td>
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<tr>
<td>Easter Seals</td>
<td>Carol Groat / Betty Draper- NR</td>
</tr>
<tr>
<td>Farmers Market – Davison</td>
<td>Alan Grove- Slow but lots of volunteers, will continue until the end of Sept.</td>
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<tr>
<td>Farmers Market – Flint</td>
<td>Joyce Bellaire- MSU helped out with flyers that are going fast. Will be there until mid-November.</td>
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<tr>
<td>Farmers Market – Grand Blanc</td>
<td>Beth Fromholz-Davies/Alan Grove- served 46 customers in June and 41 in July.</td>
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<tr>
<td>1st Presbyterian Church-Flint</td>
<td>Corrine Kage- NR</td>
</tr>
<tr>
<td>Flushing River Trail</td>
<td>Sylvia Hansen- Will work on Wednesday 24AU16. Still can use more volunteers.</td>
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<tr>
<td>Flushing Butterfly Garden</td>
<td>Mary Beth Seaward- NR</td>
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<tr>
<td>GCCARD Gardens</td>
<td>Alan Grove/Gwen Barney- Work every Tuesday from 10am till 11am till mid-October.</td>
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<tr>
<td>Humane Society</td>
<td>Maggie Gregg- NR</td>
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<tr>
<td>Library Gardens</td>
<td>Diana Callison- Garden is doing OK but needs water.</td>
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<tr>
<td>Baker Park (Burton)</td>
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(CONTINUED ON PAGE 6)
Burton Memorial (Burton)    Mary Faith Down- NR
Genesee District (Pasadena) Sasi Vemuri- NR
Flint Public                Sasi Vemuri- NR
Jennings Memorial (Montrose) Lois Henderson- NR
Johnson Memorial (Genesee)  Carol Bobb- NR

Rest Stop Projects
I-69                       Brenda Monty- See email reports. Brenda has been asked to help design a new layout for the I-69 rest area near Lansing.
I-75                       Ruth Sutton- NR
US-23                      Loretta Elwood- Water is an issue with no irrigation, may have to consider soaker hoses next year.

Alan Grove - Standing Committee Reports:
Banquet (Spring/Awards) Loretta Ellwood / Caroly Malaski- NR
Bulb Sale                  Randy Tatro- Will have bulbs for sale this fall.
Bus Trip (Educational)    Sabrina VanDyke- Looking for ideas for 2017, so send them to Sabrina! Maybe an overnight trip if there is enough interest. Will investigate other bus companies as well due to poor perf.
Clothing                  Vicki Laurin / tbd- Our first order was a success! (Clothing modeled) There are new items on the website. Our next order deadline is September 16, 2016.
DTE                        Vicki Laurin / George Rappold- ALWAYS looking for articles! Send garden photos and recipes to Vicki or George.
Fall Into Spring          Loretta Ellwood- October 1, 2016 is the day! Speakers were reviewed.
Garden Stones/Compost     Dick Moldenhauer- There is a large inventory of MG stones in the office.
Garden Tour               Kay McCullough- There will be a stronger education focus for 2017 and each garden visited will earn ¼ hour education credit.
Holiday Party             (Open) Still looking for a chairperson!!
Hospitality (Regency Rehab.) Gloria Roudebush- cards sent to J. Hershberger and C. Bobb
Public Relations          Mel Kennedy- NR
Tool and Garden Supplies  Dick Moldenhauer - There is a new tool catalog in the office. Check it out!
VMS Ambassadors           Ruth Simon / Jim Harrow- Start putting your hours in if you haven’t yet.
Website                   Kay McCullough- Mel Kennedy to help with the website.

Old Business:
I want to thank Kay McCullough and Les Frazee for spending several hours setting up the new engraving machine. Les has completed several projects and I want to thank him for his time engraving the plant stakes for these projects. We still have several projects
My Four Biggest Gardening Mistakes

Gardening is probably one of the most frustrating, yet rewarding things I've ever done. Although I have grown herbs and vegetables for nearly all of my life, it was only in the past two years that I've grown a truly substantial garden. Even though I'm always working to make my garden perfect, like most things, there is definitely a learning curve with gardening. In two years, I have made countless mistakes on my garden. Fortunately, I have gained knowledge from these faults to improve my future gardens!

• Weeding an area, but not planting or mulching immediately afterwards: Weeding is certainly a
that we haven’t received a list of plant names to be engraved. **Project Chairs:** please make your list of common and Latin names of perennials and send them to Vicki so we can keep a record of the projects that are completed. We have some of the finished plant stakes here for you to see.

2. Project chair is still needed for: Holiday Party

**New Business:**

1. **BIG ANNOUNCEMENT!!!!** Our 2nd Master Gardener class will start August 31, 2016 with 35 students at the Swartz Creek Performing Arts Center.

2. Nomination and Election Committee – Offices open for election are: 1) President, 2) 1st Vice President, 3) 2nd Vice President and 4) Director-Member Retention - each for a 2 year term. Job descriptions and officer qualification requirements were provided and are available on the MG website. Nominations may be sent to the MGAGCM email (mastergardener2014@gmail.com) to the attention of the Nomination & Election Committee. We’d like to have 2 people nominated for each office by the October meeting.

3. The following completed SOP's were reviewed by Dick Moldenhauer and copies of a, b and d provided. They will be on the website shortly.
   - Volunteer Project Application
   - Project Chairperson Checklist
   - Project Report
   - Master Gardener Award Guidelines

**Close of Meeting:** Moved and 2nd by Nita Coleman and Loretta Elwood to adjourn the meeting at 8:18 pm. Passed.

Respectfully submitted: Dick Moldenhauer, MGAGCM secretary

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**Feed birds from your garden**

The more your garden resembles a native landscape, the more birds you’ll draw in!

Every bird has foods it likes best but preferences can change depending on the time of year. In spring and summer, most songbirds’ primary food source is insects. In fact, nestlings need insects to thrive and survive — a pair of nesting chickadees has to catch 8,000 caterpillars to raise a brood of chicks! During migration, birds look for high-fat seeds and berries to build their reserves for the journey. In many climates insects virtually disappear in winter, meaning winter residents, such as chickadees and Northern cardinals, rely on seeds, like purple coneflower’s (*Echinacea purpurea*) at left, and berries that remain.

(Continued on Page 8)
waste of time if steps are not taken to prevent them from growing back. Many undesirable plants can be prevented from reappearing by placing a few layers of newspaper down and covering them with a mulch of your choice. This will block weeds from coming up for at least a month and make it much easier to remove them in the future.

- Letting weeds go to seed: Once weeds have gone to seed, it becomes increasingly more difficult to control them. A single plant can produce hundreds, or even thousands, of seeds, multiplying the weed problem. Also, the additional time to grow allows their roots to grow stronger and deeper, making them much more difficult to remove in the long run.

Now, if I’m too occupied to thoroughly weed an area, I use a weed whacker to shorten the plants nearly to the ground and burn them with propane flame torch. This kills the plants allowing them to compost into the ground. If you cannot ‘flame’ your weeds, weed whacking will at least prevent the plants from going to seed for a week or so while also making it easier to remove them. If your weeds have already gone to seed, do not weed whack these plants, as this will only distribute the seeds, encouraging more growth.

- Not using a garden planner: Last year was the first time we had a substantial garden. We carefully mapped out what varieties we planted and the location we planted them in. This spring, we didn’t bother to map out our garden; even after planting. What a big mistake! At planting time, I believed different varieties of beans would be easy to identify. Apparently not! A few months after planting, the plants were bushes about 1½ feet tall, nearly identical except for the subtle differences in the beans. It was a struggle, even to identify the dry beans from the bush beans. Certainly, we don’t know which varieties have done the best or are the tastiest for the purpose of planning next year’s garden.

- Starting out too large: The garden I started last year was by far the largest garden I’ve ever had. It took a week of hard work just to dig up the soil into mounds and a few more days to lay down newspaper and straw and plant seeds. Even now, I find its size overwhelming. Although I have always dreamed of having a beautiful large garden, its upkeep is a struggle. Weeding alone takes many hours a week just to prevent crabgrass from completely consuming the garden beds. I now wish that I had established my garden at a much smaller scale, only expanding when necessary.

Despite how difficult gardening can be at times, I continue to enjoy and appreciate the constant produce that it provides. The food I have harvested

Harper Slusher
Phlox

How to Plant, Grow, and Care for Phlox

Phlox are perennials and a favorite choice among wildflowers. These plants sport many star-shaped, colorful flowers when in bloom. Because there are so many varieties, you can find a type of phlox for almost any garden. Phlox make great ground cover, and you can compliment them with other varieties of ground cover. They are easy to care for and low maintenance. Add some phlox to any bouquet for some nice fragrance.

**Planting**
- Use a garden fork or tiller to prepare your garden bed. Loosen the soil to about 12 to 15 inches deep, then mix in a 2- to 4-inch layer of compost.
- It is easier to grow phlox from cuttings/transplants than seeds.
- Plant phlox in the spring and space the plants 1 to 2 feet apart. If you are moving a plant from a pot, dig a hole about twice the size of the pot’s diameter and place the plant so that the top of the root ball is even with the soil’s surface. Fill in around the root ball and remember to water it thoroughly.

There are three different categories for growth requirements:
1. *Woodland species* (like Blue phlox and Creeping phlox) like evenly moist, humus-rich soil and full to partial sun.
2. *Low, mounding phlox* (like Sand phlox and Chattahoochee) like average, well-drained, sandy or loamy soil and full sun.
3. *Border phlox* (like Carolina phlox, Meadow phlox, and Garden phlox) like moist, well-drained, and average to rich soil and full to partial sun.

**Care**
- If you receive less than 1 inch of rain a week, remember to regularly water your plants throughout the summer.
- Each spring, put a thin layer of compost and a 2-inch layer of mulch around the plants to help keep the soil moist and control weeds.
- Remember to remove the dead/faded flowers so that your plants can rebloom.
- **If you have tall phlox, cut the stems back to about 1 to 2 inches above the soil after the first killing frost.** Divide tall garden phlox every 2 to 3 years to ensure healthy and disease-free plants.

**Pests/Diseases**
Powdery mildew, Stem canker, Rust, Southern blight, Stem nematodes, Leaf spots, Leaf miners, Caterpillars

**Recommended Varieties**
- Creeping phlox (*Phlox stolonifera*), which makes a good ground cover, especially for planting under shrubs (because they like shady spots)
- Wagon wheel (*Phlox adsurgens*), for its pretty salmon-pink flowers (whose petals resemble the spokes of a wheel)
- Sternenzauber (*Phlox drummondii*), whose flowers are fringed and pointed, which make them look like stars  
  (Old Farmers Almanac)
VMS CORNER

Master Gardener Coordinator: Abi Saeed (810) 244-8531 saeedabi@anr.msu.edu

Link to VMS: https://michigan.volunteersystem.org

Enter your password and click on GENESEE. If you forgot your password, contact one of your VMS Ambassadors: Ruth Simon – 810-639-7565 (simonru@anr.msu.edu) or Jim Harrow - 810-233-6214 (joker108@sbcglobal.net). Ambassadors cannot look up your old password, but can assign you a new one.

VMS COMPUTER BUDDIES for 2016
Michelle Chockley (Lead Buddy) 810-659-8014 chockleym@gmail.com
Kay McCullough 810-635-9341 birdieball@aol.com
Dick Moldenhauer 810-695-2649 rnmold1050@aol.com
Carol Pittard 810-639-2442 cpittard@mac.com
Sandy Keirns 989-624-4346 c.keirns@speednetllc.co
Theresa Henderson 810-869-1415 etweaver@yahoo.com
Melville Kennedy 810-275-8822 mkenney60@charter.net

A VMS Buddy will be able to mentor you through the VMS process. Assisting you with entering hours and sharing volunteer and educational opportunities.

Please send any questions or concerns you have regarding VMS to: Abi Saeed (810) 244-8531 saeedabi@anr.msu.edu

How many MGAGCM chapter members do we have? We have 142 Master Gardeners and 42 Master Gardener Volunteers in Training (MGVIT) for a total of 184!

How many hours does a trainee need to complete? Trainees need to complete 40 hours to become certified. Once the 40 hours have been completed and entered on VMS, contact Abi Saeed.

How often do you need to enter hours? Trainees and Master Gardeners should be entering hours on a regular basis. Your ambassadors are monitoring hours and if you do not have your hours entered, it appears you may be behind or need help. It makes it difficult to identify the people who actually need help with entering information on VMS.

Why is it important to enter “interest” information on my profile page? Filling in your “interest” section allows the VMS ambassadors and the coordinator to contact you regarding specific activities, educational trainings, and outreach events that may be of particular interest to you.

Who is considered a MGAGCM chapter member? If you are a certified Master Gardener or Master Gardener Volunteer in Training on VMS and have completed the annual chapter application, you are chapter member.

If you need help finding volunteer opportunities to fit your schedule or educational hours, please contact: Abi Saeed (810) 244-8531 saeedabi@anr.msu.edu  Do not wait until the end of the year.
FALL BULB SALE

Our September MGAGCM meeting will kick off our fall bulb sale. We will have many of the usual spring bulbs for you to purchase. The bulbs will be at our meeting and then will be taken to the hotline area and can be purchased during hotline hours, Monday, Wednesday and Fridays from 8:30 am-1:00 pm The bulbs will be available until our MGAGCM meeting, October 20, 2016. For more information call Randy Tatro, 810-232-2018.

DATES TO REMEMBER

Our September 15th MGAGCM meeting will be at the GCCARD building at 604 N. Saginaw St. Social hour begins at 5:30 pm and our speaker will begin at 6:00 pm. Our own Loretta Ellwood will be showing pictures and talking about the gardens from her recent trip to Belgium. After a short break we will begin our business meeting. Our snacks providers are Mel Kennedy and Loretta Ellwood.

CLOTHING ORDERS

Our next order deadline is September 16th. If you would like to purchase an item you can go to the website: genseecountymg.org/shirtorder.html and order your items and then send your check made out to MGAGCM to our P.O. Box 34, Flushing, Mi. 48433. We have added new items so check out the website and see what you would like to purchase. If there is something you would like to purchase and don’t see let us know.

2016 MGAGCM Elections

In 2016 we directly elect people to a MGAGCM office. The offices open for election this year are: President, 1st Vice President, 2nd Vice President and one Director to serve 2 year terms. Nominations may be sent to mastergardener2014@gmail.com, given to the Nomination Committee or made at the September and October membership meetings. Nominations are open until the end of the October MGAGCM meeting. All nominations will be reviewed by the Nomination Committee.

Qualifications required to serve on the MGAGCM Board of Directors include:

1. Be a certified member of MGAGCM in good standing.
2. Understand and support the purpose and mission of the association as defined in the Bylaws and SOP’s of MGAGCM.
3. Be able to attend all meetings, both regularly scheduled and any special board meetings. Absence from a board meeting must be communicated with the board.
4. Must be computer literate and able to communicate effectively both verbally and in writing.
5. Must be able to lead the membership into the future by developing and monitoring long-term goals.
6. Must be willing to devote time to meetings, travel, communication with members, attendance at special events, development of agenda, monitor and follow up on committees and projects.

Michelle Chockley's garden
MGAGCM OFFICERS (2016)

President
810-744-0725
Vicki Laurin
laurinvicki@gmail.com

1st Vice President
810-635-9341
Kay McCullough
birdieball@aol.com

2nd Vice President
810-922-8776
Alan Grove
plantedoc049@outlook.com

Secretary
810-695-2649
Dick Moldenhauer
rmold1050@aol.com

Treasurer
810-659-8014
Michelle Chockley
chockleym@gmail.com

CHECK OUT OUR WEBSITES

MMGA Inc  Website at:
www.michiganmastergardener.org

MMGA Inc Facebook Page at:
www.facebook.comMichiganMG

MGAGCM Website at: Genesee County MG.org
MGAGCM Facebook Page at:
http://facebook.com/groups/2169046232310/

Link to VMS:  https://michigan.volunteersystem.org

Abiya (Abi) Saeed
Consumer Horticulture Program Instructor
Master Gardener Coordinator
810-244-8531-saeedabi@anr.msu.edu

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