

AROUND THE STATE

Earn MG hours and taste wine? Yes!

By Miriam Taub, Class of 2011

Rutgers Master Gardeners in Atlantic County can earn educational credits by attending more than webinars, workshops, and presentations. How about by attending a winery tour?



Photo courtesy of Belinda Chester

Cabernet grapes at the White Horse Winery, Hammonton.

Rutgers Cooperative Extension of Atlantic County recently sponsored a tour of three area wineries where MGs received an educational tour of the grounds and facilities as well as a quick wine tasting. The owner or operator of each winery conducted the tour of his winery along with Dr. Gary C. Pavlis, Atlantic County agricultural agent.

Visitors learned about the unique growing conditions of each of the wineries; the effects of location within the vineyard itself; airflow; the effects of weather conditions; pruning methods used by each grower; harvesting; root systems; and the process of making the wines. Visitors even got to watch the bottling of wine. This year's tour included a focus on the spotted lanternfly and how it affects grapevines. Visitors learned how each winery was addressing this critical issue, from trap cropping to tree injections.

Belinda Chester, Atlantic County MG program coordinator, said the winery tour was advertised for MGs only. Wineries represented different soils, terrain, and grapes grown. For example, one winery is located on rolling, green hills while another has soil that resembles the beach.

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From the President's Desk

By Melody Corcoran, Class of 2016

Got snails and slugs? They are common garden pests. They are not insects but mollusks like clams and oysters. They are from the class of mollusks called gastropods. The word gastropod is from the Greek meaning "stomach foot." These creatures are basically just food processors traveling on a slimy foot. Snails have an outer shell into which they can retract. Slugs don't have an outer shell; instead, they



Photos by Melody Corcoran

Butterbur before (top) and after a visit from snails and/or slugs in Melody's yard.

have an internal vestigial shell. Both snails and slugs have two pairs of tentacles. The upper pair have eyes that can only distinguish light from dark. Snails use these eyes to "see" predators and retract into the safety of their shells. The lower pair of tentacles has hemo-receptors that function as a "nose" or olfactory organ to sense food. Both pairs of tentacles also have touch receptors.

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(Around the state, continued from page 1)



Photos courtesy of Belinda Chester

Grapes at the White Horse Winery, Hammonton. Among the wines produced is a cabernet with 100% Jersey grapes.

Belinda reported that the discussion included the direction of row planting; row planting affects the airflow and ensures that the grapes get equal sunshine on each side. All three vineyards were eager to share their rich history with the MGs and the lessons they've learned in growing to achieve award-winning wines, she added.



Belinda Chester

2022 marked the second year of the daytime, three-winery tour. Prior to Covid, MGs visited only one winery a year and were transported by bus. Now they carpool or drive individually. The expansion of the tour has allowed visitors to see a wider variety of growing conditions and to interact with more local farmers.

The expansion to three wineries in 2021 caught on quickly,

Belinda said. "The Master Gardeners love it." The three wineries on this year's tour were the [White Horse Winery](#), [Sharrott Winery](#), and [Plagido's Winery](#). "The tour has been so popular that they are considering opening a similar tour to the public in the future as part of a planned farm tour program that would highlight Atlantic County farms and the crops we grow," Belinda said. She added that an evening tour of one or

two wineries may be scheduled for the fall. The evening tour will attract MGs who may not be available during the daytime. "Sunset in the vineyards is always a treat," she noted.

Belinda said the winery tour "gives everybody the opportunity to mix and mingle." The group is purposely limited to 20-25 since the area wineries are smaller. But, if there's a sufficient number on the waiting list, she'll schedule a second tour. The cost is \$40 for MGs and \$25 for Class of 2022 interns.

The expansion to three wineries in 2021 caught on quickly. "The Master Gardeners love it."

- Belinda Chester, MG coordinator, Atlantic County

Separately, as part of their MG training, each new class gets a tour of three to four area farms, Belinda said. This year's tour included a flower farm and a vegetable farm. The farms are chosen based on what seasonal vegetables are being grown in April and May at the time of the tour. The flower farm, new for 2022, specializes in both annuals and perennials, she said.

Gary Pavlis, whose areas of expertise are blueberries and grape/wine production, produces "The Blueberry Bulletin," a weekly update for growers during the growing season. Click [here](#) for the 2022 issues.



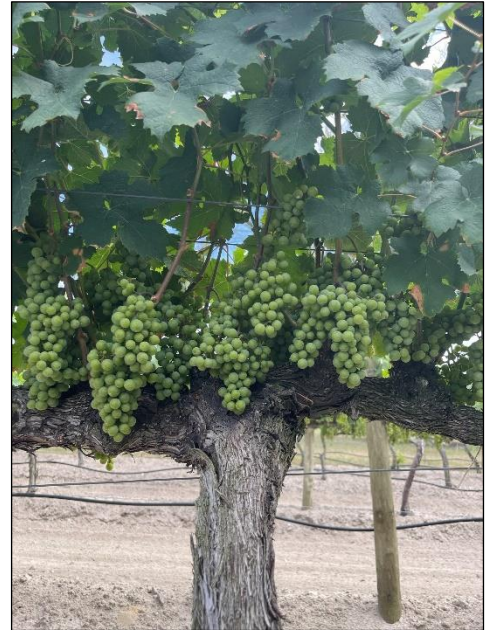
At Sharrott Winery, Hammonton: Tango, one of the winery's dry reds, was bottled and labeled before being boxed at the end of the assembly line. This was the first time that Atlantic County MGs have entered the bottling room while it was being operated. The winery can bottle up to 1,700 bottles per hour.

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Grapes at Plagido's Winery are planted in sandy loam. Plagido's, the smallest of the wineries on the MG tour, produces small-batch artisanal wines. Ollie Tomasello, one of the owners, hand-prunes the vines tree by tree through the late fall and winter, said Belinda Chester, Atlantic County MG coordinator. Wines from all three wineries on the MG tour (White Horse Winery, Sherrott Winery, and Plagido's) have all produced award-winning wines.



Photos courtesy of Belinda Chester

EDUCATION

CCM offers 6 hort courses for the fall

County College of Morris (CCM) will offer the following non-credit and credit courses that may be of interest to Master Gardeners.

Non-credit courses from the Center for Workforce Development: The following courses are for owners of small landscape businesses, professionals in horticulture or landscape services, or self-taught gardeners who want their home landscape to present a polished, professional look:

- Plant ID and Palettes;
- Landscape Design Using DynaScape;
- Pruning Short Course; and
- Plant Pest Management.

All courses will be taught by Brian Oleksak, associate professor and chair of the Landscape and Horticultural Technology program at CCM. Click [here](#) for the Horticulture-Landscaping Continuing Education section of CCM's website for a description of each course, cost, and to register.

Credit courses: The following two courses are offered for credit:

- Arboriculture and
- Plant Identification Management and Use.

Each course is three credits. For out-of-county residents the cost is \$328 per credit. However, New Jersey has a charge-back policy in the community colleges: If the home county doesn't offer a similar course, the student may request a charge-back, which returns approximately half the tuition cost. Click [here](#) for more information and to register.

Note: Continuing Education classes are not covered under the state's charge-back policy.

Rutgers Master Gardeners State Conference

Saturday, Oct. 15, 8 am-1 pm

In person at the Cook Campus Center,
New Brunswick, or via Zoom

\$5 fee; registration information to come

Program

Brian Schilling – Keynote address

Dr. Mathew Elmore – Weeds of the Lawn

Rebecca Magron – Rutgers MG Diagnostics for the Helpline

VOLUNTEERS IN ACTION

At the Butterfly and Native Garden

Volunteers at the Butterfly and Native Garden beam while weeding July 26. We've been previously working through the hot, hot, heat wave and on this day everyone had bigger smiles because the heat wave broke and there were lots of butterflies to be seen. Volunteers work Tuesdays from 9:30 am-1 pm in the garden in Overpeck Park, Leonia. Come to our open house Aug. 6 from 10 am-1 pm. It's the best time of the year for hummingbirds and butterflies. If you've never been to the Butterfly and Native Garden before, contact [Pat Knight](#) or [Tammy Laverty](#), site coordinators, for directions to park and find the garden.

- Tammy Laverty, Class of 2015



Photo courtesy of Dena Ressler, volunteer



Photo by Tammy Laverty

Above: Karen Clemments (left) Class of 2022, and Tammy Laverty (2015) weed and prune, a never-ending job. In photo at right, Pat Knight (2009) works with pitcher plants in her experimental mini bog. She expects the camp kids will love seeing the insects that get trapped in the pitcher plants.

FARMERS MARKETS

Fair Lawn Farmers Market, New Song Church, Fair Lawn Avenue and Craig Road. Wednesdays, 11 am-3:30 pm through Nov. 23. Click [here](#) for flyer.

Harrington Park Farmers Market, Highland Field, 160 Tappan Road. Sundays, 10 am-2 pm beginning Aug. 14 through October.

Paramus Farmers Market, Petruska Park, 475 Farview Ave. Wednesdays, noon-6 pm through October. Click [here](#) for Facebook page.

Ramsey Farmers Market, Main Street train station. Sundays, 9 am-2 pm through November. Click [here](#) for dog rules, vendors, and other information.

Ridgewood Farmers Market, train station parking lot, Godwin and West Ridgewood avenues. Sundays, 9 am-3 pm through Nov. 21.

River Edge Farmers Market, 215 Continental Ave. Thursdays, 3-7 pm through September.

River Vale Farmers Market, Town Hall parking lot, 406 Rivervale Road. Thursdays, 2-6 pm through October.

Rutherford Farmers Market, Williams Center Plaza. Wednesdays, 11 am-4 pm; Saturdays, 8 am-2 pm beginning July 9 through October. Click [here](#) for flyer.

Teaneck Farmers Market, municipal parking lot, Garrison Avenue and Beverly Road. Thursdays, noon-6 pm through Nov. 17. Click [here](#) for Facebook page.

VOLUNTEERS IN ACTION

At Garretson Forge & Farm



Photo by Lida Gellman, Class of 1999

From left: Chris Belli, Class of 2015, Martha Carlucci (2021), and Barbara Patete (2009) weed Garretson's herb bed in the shade. Chris picked tansy flowers to dry. Garretson volunteers meet Thursdays from 10 am-2 pm and the second and fourth Sunday from 1-4 pm. Contact [Lida Gellman](#), site coordinator, for more information.

At Thielke Arboretum



Herb Arbeiter, Class of 2019, keeps the muck from reaching the weir at Thielke's pond. (The muck boots were a Father's Day present.) The muck is added to the compost pile. Volunteers meet Tuesdays and Saturdays from 9 am-noon. Other chores include maintenance of native plant gardens, trail work, deer protection, weeding, and planting. Register to volunteer on the Thielke [website](#).

WEBINARS

For your convenience, all times are Eastern.

Aug. 9, 3 pm: Oregon State University Extension Service sponsors Should You Leave Your Leaves? Free. Click [here](#) for more information and to register.

Aug. 9, 7-8 pm: Jersey-Friendly Yards sponsors Create a Wildlife Habitat in Your Jersey-Friendly Yard. Free. Click [here](#) for more information and to register.

Aug 9, 7 pm: Friends of the Frelinghuysen Arboretum sponsors ABC's of Lawn Renovation. Free. Click [here](#), then scroll down to Aug. 9 in the left column for more information and to register.

Aug. 15, 7-8 pm: AARP Virtual Community Center sponsors Gardening 101-From Atop an Urban Rooftop. Free. AARP membership not required. Click [here](#) for more information and to register.

Aug. 16, 2:30-3:30 pm: University of Illinois Urbana-Champaign Extension Service sponsors Late Summer and Fall Blooming Plants. Free. Click [here](#) for more information and to register.

Aug. 29, 7-8 pm: AARP Virtual Community Center sponsors Composting 101-Summer Gardens. Free. AARP membership not required. Click [here](#) for more information and to register.

Aug. 30, noon-1:30 pm: Penn State Extension sponsors Have You Had Your Vitamin Tree? Research between Healthy Trees and Healthy People. Free. Click [here](#) for more information and to register.

FIVE QUESTIONS FOR . . .

Martha Carlucci, Class of 2021, answers five questions for the Potting Shed. Martha volunteers at Garretson Forge & Farm. She's also our hospitality chair.

1. What prompted you to become a Master Gardener?

A pandemic thrust my retirement upon me, but it also opened the door to participating in Rutgers Cooperative Extension's first fully online Master Gardener program. The program united my passions for gardening and science. I was whole again!

2. What's the most important thing you've learned or been exposed to as a Master Gardener?

The best thing about becoming a Master Gardener is meeting other Master Gardeners. The camaraderie of people who share my love of nature, preserving the environment, creating beauty, and raising good food is priceless. It is both a throwback to childhood joy when a friend wanted to join me in doing *exactly* what I wanted to do and a forward-looking partnership committed to improving our local environment for others to enjoy and reap.



Martha Carlucci

3. Have your interests in gardening changed over time? If so, how? My gardening goals have never wavered. Like my mother before me, I enjoy growing and cooking wholesome, organic food. Horse manure and leaf mulch are my fertilizers. I am grateful that my mother was a farm-to-table girl before it was a thing.

Her small but bountiful NYC backyard fed us well into winter. My summers were spent snacking on string beans straight from the vine and digging out fruit worms with my fingernails from barely ripe peaches, *after* my first bite. Had I eaten any? Probably.

However, I am also "growing" as a gardener. I have a new-found love of native plants and pollinators. I was always ambivalent about Insecta. Ambivalent is a polite word; I never liked them. Now my hope to preserve our flower and food ecosystems overrides my fears, and monarch butterfly eggs rest unharmed, and uneaten, on my dining room table as I anxiously await their larval stage.

4. Briefly describe your own garden. Have you completed or are you working on a home garden project this year? If so, tell us about it.

My own backyard garden looks a lot like my hairstyle: Unkempt. I have plants in all the wrong places. Some I no longer want, but I live and let live and add new native plants in whatever small spaces I can find. Over the winter I will create a pollinator habitat, annexing even more front lawn — less mowing for me!

5. Do your interests in gardening extend beyond the MG of BC and your own garden?

Most of my volunteer hours are spent at Garretson Forge & Farm. It's my home garden away from home. It's where all the diverse, beneficial microorganisms from her historically organic soil come in contact with my skin, improve my immune system, and turn my fingernails happily black.

Just this year I joined my town's [Fair Lawn] Green Team. We are beginning meetings and seminars on creating backyard wildlife habitats for our human residents to keep our flying residents happy. I am reading the National Wildlife Federation's "Attracting Birds, Butterflies, and Other Backyard Wildlife" by David Mizejewski to support my newest gardening goal.

THINGS TO DO

Garden Conservancy Open Days Aug. 20

Two Hunterdon County gardens will be open to the public Aug. 20 from 10 am-4 pm as part of the Garden Conservancy's Open Days tours. The fee is \$5 for Garden Conservancy members/\$10 for non-members. No charge for children 12 and under. No walk-ins permitted.

Pretty Bird Farm, a one-acre flower and vegetable garden, contains more than 150 varieties of annuals, perennials, and vegetables. You can expect it to be full of butterflies and tomatoes. Click [here](#) for more information and to register. **Bellsflower Garden** is described as a flower garden from spring through fall. In 1995, the year following their purchase of the farm, the owners started garden beds with little knowledge and lots of enthusiasm. Click [here](#) for more information and to register.

County fairs now through September

Eleven New Jersey county fairs are scheduled through September. (Hudson and Essex have a joint fair.) Click [here](#) for the schedule of 2022 county fairs. The New Jersey State Fair is Aug. 5-13 at the Sussex County Fairgrounds in Augusta. Click [here](#) for the fairgrounds' website for more information.

(President's desk, continued from page 1)

Snails and slugs hide during the heat of the day and are active at night and in wet, cool conditions. They leave a telltale slime trail wherever they travel.

Snails and slugs feed on both live and decaying plant matter. They have a rasp-like tongue called a radula. The radula has teeth made out of chitin, the same material that beetle and lobster shells are made of. The animals use the radula to scrape off bits of food. They can cause extensive damage to plants and can make large holes in the central portion of leaves. They can turn some leaves into nothing more than lace.

Snails and slugs can be controlled in various ways. Keeping the garden free of piles of plant trash and weeds allows free air circulation and reduces the moist areas that they prefer. They can be hand-picked and destroyed. A container of beer snuggled into the soil can lure them into their demise. A thick ring of crushed eggshells, coffee grounds, or sawdust placed around plants but a distance away from the stems will deter them; these items stick to their slime and make it difficult for them to move.

Inverted plant pots and citrus skins and wooden boards placed on the soil and slightly propped up make good hiding places for the snails and slugs; look under these in the morning and destroy the snails and slugs you find. If your garden has toads, frogs, snakes, starlings, and robins, these animals will eat the pests. Waterfowl, such as ducks and geese, are especially fond of snails.

As you can see from the picture of the butterbur leaf in my yard [on page 1], I definitely have snails and/or slugs. I really enjoyed the following quote from Bill Mollison, a co-founder of the permaculture movement. "You don't have a snail problem; you have a duck deficiency."

I know you can rent goats to get rid of poison ivy. Can you rent ducks?

Rutgers Cooperative Extension of Bergen County

Joel Flagler Agricultural/Resources Management Agent/County Extension Dept. Head
201-336-6780

Karen Riede Horticultural Assistant 201-336-6788

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THIS AND THAT

Keep safe – and cool – when outdoors

Be mindful about heat-related illnesses and our body's response when working outdoors in extreme heat. Click [here](#) for information from the Centers for Disease Control and Prevention (CDC) on heat-related illnesses and symptoms and what actions should be taken for each. In addition:



- Stay hydrated and limit physical activities during the peak temperatures of the day.
- When volunteering, report if you feel weak, dizzy, or get fatigued. Move or asked to be moved to a cooler place.
- Keep an eye on each other and look for any of the symptoms listed on the CDC's website, like a hot, red face; sweating or lack of sweating; muscle spasms; etc., which can lead to heat-related illnesses.

- Karen Riede, horticultural assistant, and Joel Flagler

Joel discusses gardening on WNYC

Joel Flagler, our county ag agent, was a guest on Alison Stewart's "All of It" radio show on WNYC 93.9 FM July 28. He and another horticultural expert discussed gardening and hort therapy and answered questions from callers. "All of It" is a live, daily conversation about culture and the culture in and around New York City. Click [here](#) to listen.



Joel Flagler

Mark your calendar: Joel will be a guest on another WNYC program Sept. 2 from noon-1 pm.