

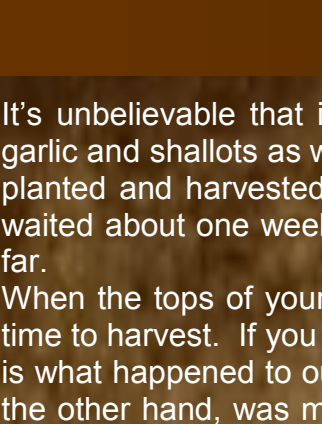
August 2011

Huge Mosquito Explosion!

Summer's back...and so are the unwelcome guests everyone dreads. The never-ending spring rainstorms that drenched our area were the perfect storm for mosquitoes, say experts, breeding millions of bloodsuckers that may come early and could stay for the season. As of right now, its ramping up in a big way in many areas of the country.

There are many other factors that contribute to the amount of mosquitoes in a given season (temperature, amount of sunlight, and rainfall), which make it somewhat difficult to predict how the mosquito season is going to go. If rainfall and/or irrigation goes down, then the mosquito season will trend down also.

At Andrews, we offer a number of effective products to control mosquitoes. We even still carry the electronic bug zapper because of how well they work! (See last month's newsletter for the run down on a great mosquito spray!)



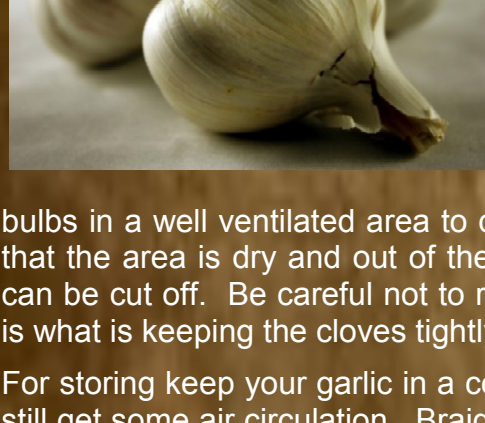
- MOSQUITO FACTS:**
- Only female mosquitoes bite.
 - There are nearly 200 mosquito species in the U.S.!
 - Mosquitoes need water to breed. Standing water is their favorite breeding ground.
 - Mosquitoes can go from egg to adult in as little as 4 days in warm weather.
 - Mosquitoes are vectors (carriers) for several dangerous diseases including West Nile Virus and Encephalitis.
 - Successful mosquito control includes larvae control, control of adults, and repelling insects from living areas.
 - Mosquito season can last from April until November in many areas.



GARLIC

It's unbelievable that it's already time to harvest garlic! We just harvested our garlic and shallots as well. Garlic and shallots are in the allium family, and can be planted and harvested at approximately the same time; however, Michael and I waited about one week too long to harvest the shallots, and they dried down too far.

When the tops of your garlic and/or shallots start to die back, you know that it's time to harvest. If you let the tops get too dry, the bulbs start to deteriorate (which is what happened to our shallots)—still usable, but not top quality. The garlic, on the other hand, was magnificent! They have big, beautiful heads—about 3 to 4 inches across and very firm.



After you have determined that the tops have dried back enough, use a digging fork, rather than a shovel to lift the garlic bulbs. The fork helps to loosen the soil and shake the bulbs free. You can use a shovel, but what happens most often is you will inadvertently slice through the head of garlic which makes that head's storage life nil.

After lifting, brush off any extra soil and leave the stalks and roots on the bulb. Leave the bulbs in a well ventilated area to dry, or cure for three to four weeks. Make sure that the area is dry and out of the sun. Once the tops and roots have dried they can be cut off. Be careful not to remove the outer skins of the bulb because that is what is keeping the cloves tightly together.

For storing keep your garlic in a cool (just above freezing) dark place where it will still get some air circulation. Braiding and hanging garlic is a good way to keep it, but don't hang it in your house, such as your kitchen, because it will be in too bright of light and too warm a temperature for good storage.

There are two different varieties of garlic, soft-neck and hard-neck. Soft-neck varieties can be stored for 6-8 months. Hard-neck varieties may dry out and sprout within 2-4 months. Keeping garlic cool is the key to keeping it stored for longer periods of time.

I love to grow garlic because we use so much of it at home to cook with; it is nice to not have to buy it at the store. Home grown is so much more flavorful—there is no comparison to store bought!

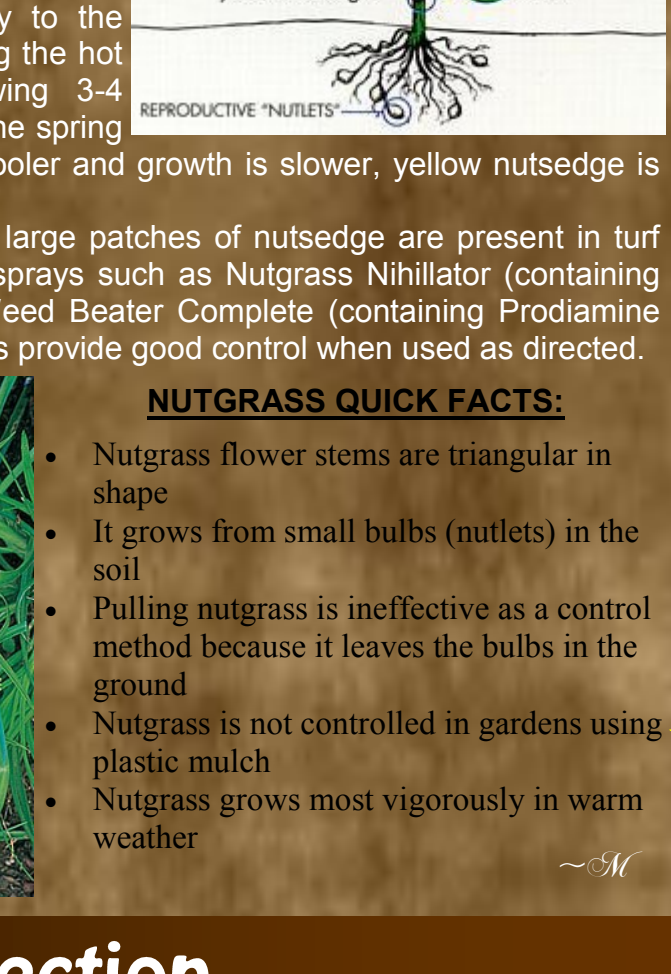
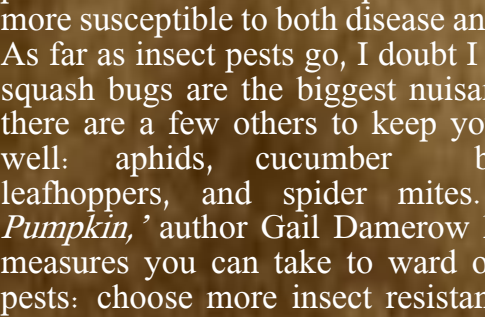
One other point to growing a successful garlic crop is to plant around the first part of September. Make sure that you purchase seed garlic, not the garlic that you buy in the grocery store. The garlic from the store has had a sprout inhibitor sprayed on it and you will be sorely disappointed with your end results. Come in and see what kind of garlic we have for you to plant this year, and expect a glorious year of fragrant, glorious garlic!

Nutgrass Control

Yellow Nutsedge is a perennial plant that reproduces primarily by small underground tubers called nutlets. Yellow nutsedge can also spread by rhizomes (below ground stems). Farmers have difficulty controlling this weed, and as farm land is converted to home sites the yellow nutsedge plants, as well as nutlets, are often found in the soil of lawns.

Yellow Nutsedge is most easily identified by the triangular shape of the stem. If you roll the stem of the plant in your fingers, you will be able to distinguish the triangle shape. The leaves are light green to yellowish in color and are very slick or waxy to the touch. It grows most actively during the hot months of summer, often growing 3-4 inches above lawn grass. During the spring and fall, when temperatures are cooler and growth is slower, yellow nutsedge is not easily noticed.

Herbicides may be required when large patches of nutsedge are present in turf areas. For homeowners we offer sprays such as Nutgrass Nihilator (containing Basagran), as well as Bonide's Weed Beater Complete (containing Prodiame and Sulfentrazone). These products provide good control when used as directed.



How to identify mature yellow nutsedge.

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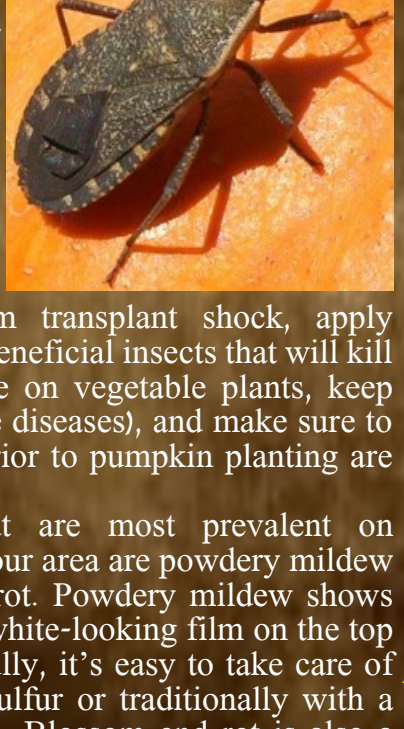
NUTGRASS QUICK FACTS:

- Nutgrass flower stems are triangular in shape
- It grows from small bulbs (nutlets) in the soil
- Pulling nutgrass is ineffective as a control method because it leaves the bulbs in the ground
- Nutgrass is not controlled in gardens using plastic mulch
- Nutgrass grows most vigorously in warm weather

Pumpkin Perfection ... (part 2)

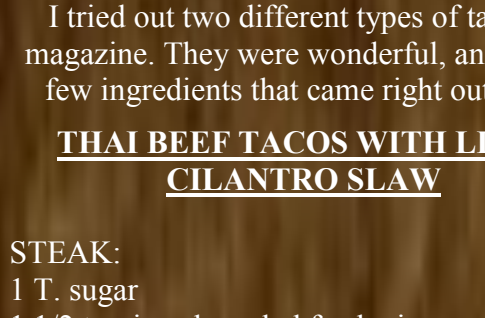
By now, your pumpkin plants are most likely starting to take off, so it's of the utmost importance to be on the watch for both pests and disease. The first rule of thumb in growing pumpkins is to start the plants off the best way possible—in healthy, amended-with-the-good-stuff soil. The healthier the soil, the healthier your plants will be. When the plants suffer due to lack of good soil, it makes them far more susceptible to both disease and pests.

As far as insect pests go, I doubt I have to tell you that squash bugs are the biggest nuisance in our area, but there are a few others to keep your eyes open for as well: aphids, cucumber beetles, cutworms, leaphoppers, and spider mites. In *The Perfect Pumpkin*, author Gail Damerow has a helpful list of measures you can take to ward off and take care of pests: choose more insect resistant varieties to grow, use floating row covers to protect plants when they are young, use sticky traps for flying pests, handpick insects (which makes sense if you only have a couple plants), spray plants with a hard spray of water to dislodge small insects, dilute a little dish soap in water to spray and kill soft-bodied pests, apply compost tea when planting seedlings to avoid weakening from transplant shock, apply diatomaceous earth to kill soft-bodied insects, release beneficial insects that will kill the harmful ones, use chemical spray labeled for use on vegetable plants, keep weeds under control (weeds can harbor pests and some diseases), and make sure to rotate your crops (the best crops to have in an area prior to pumpkin planting are legumes, cabbage, or other leafy green crops).



The diseases that are most prevalent on pumpkins in our area are powdery mildew and blossom end rot. Powdery mildew shows up as a powdery, white-looking film on the top of leaves. Thankfully, it's easy to take care of organically with sulfur or traditionally with a systemic fungicide. Blossom end rot is also a relatively easy issue to deal with. If you read our newsletter from last month, you will have learned that Blossom end rot is caused by a lack of calcium available to the plant. Most plant foods do not provide calcium in a form that is easy to absorb, but there are products, specially formulated, to address this calcium imbalance: Rot-STOP or NO More End Rot (both water soluble calcium sources).

These tips, in a nut-shell, are what you need to be aware of as your vines are beginning to fruit and you are getting ready for a wonderful fall harvest!



Cook's Corner

We wanted to incorporate this new section into our newsletter so we can share and inspire one another by sharing wonderful new and old-stand-by recipes!

If you have a recipe that you love, and wouldn't mind sharing it with us, please send it to: andrewsseed@gmail.com

I tried out two different types of taco recipes this past week from the Cooking Light magazine. They were wonderful, and also nice and light for a hot day. There are quite a few ingredients that came right out of my own vegetable bed! Here they are! ~Laura

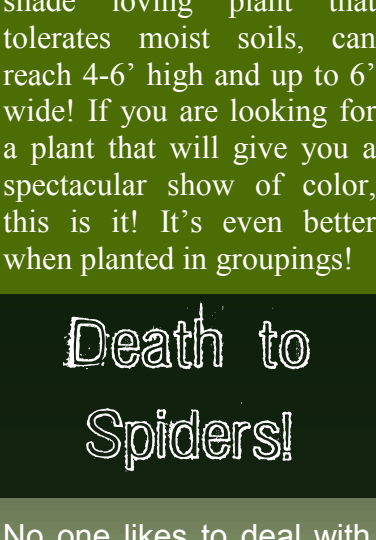
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| <p><u>THAI BEEF TACOS WITH LIME-CILANTRO SLAW</u></p> <p>STEAK:
1 T. sugar
1 1/2 t. minced, peeled fresh ginger
1 1/2 t. fish sauce
1/2 t. chili garlic sauce
1/4 t. black pepper
2 garlic cloves, minced
1 lb. flank steak, trimmed
Cooking Spray</p> <p>SLAW:
1/4 c. fresh lime juice
1 T. sugar
2 T. rice wine vinegar
1 1/2 t. minced, peeled fresh ginger
1 1/2 t. fish sauce
1/2 t. chili garlic sauce
2 garlic cloves, minced
3 c. broccoli slaw (or any kind of slaw)
2 c. matchstick carrots
1/4 c. sliced green onions
1/2 c. chopped fresh cilantro</p> <p>REMAINING INGREDIENTS
8 (6-in.) fat-free flour tortillas</p> <p>1) For steak, combine first 6 ingredients in a large zip-top plastic bag. Add steak to bag; seal and marinate in refrigerator 20 minutes, turning occasionally.</p> <p>2) Remove steak from bag; discard marinade. Place steak on grill; cook 5 minutes on each side or until desired degree of doneness. Let stand 5 minutes. Cut steak diagonally across grain into thin slices.</p> <p>3) For slaw, combine juice and next 6 ingredients in large bowl. Add slaw and next 3 ingredients (through cilantro); toss well to combine.</p> <p>4) Divide steak evenly among tortillas; spoon 1/2 c. slaw onto each tortilla. Serve immediately.</p> | <p><u>FISH TACOS WITH LIME-CILANTRO CREMA</u></p> <p>CREMA:
1/4 c. thinly sliced green onions
1/4 c. chopped fresh cilantro
3 T. fat-free mayonnaise
3 T. reduced fat sour cream
1 t. grated lime rind
1 1/2 t. fresh lime juice
1/4 t. salt
1 garlic clove, minced</p> <p>TACOS:
2 t. ground cumin
2 t. ground coriander
1 t. paprika
1/2 t. ground red pepper
1/4 t. salt
1/4 t. garlic powder
1 1/2 lbs. red snapper or cod fillets
Cooking Spray
8 (6 in.) corn tortillas
2 cups shredded cabbage</p> <p>1. Preheat oven to 425 degrees.
2. For Crema, combine the first 8 ingredients in a small bowl; set aside.
3. For Tacos, combine cumin and next 5 ingredients (through garlic powder) in a small bowl; Sprinkle spice mixture generously over both sides of fish. Place fish on a baking sheet coated with cooking spray. Bake at 425 for 10 min or until fish flakes easily when tested with a fork. Place fish in a bowl; break into pieces with a fork. Heat tortillas according to package directions. Divide fish evenly among tortillas; top each with 1/4 c. cabbage and 1 T. crema.</p> |
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Reminders!

1. Plant fall crops such as peas and spinach.
2. Plant spring bulbs.
3. Harvest herbs for drying or fresh use. Cutting herbs back will encourage them to grow longer.
4. Deadhead, deadhead, and deadhead!
5. Begin saving seeds.
6. Remove any diseased foliage from your plants.
7. Cut back foliage on blooming perennials to recharge plants.
8. Divide perennials.
9. When heat begins to recede, it is a great time for new plantings! Plant trees, shrubs, perennials, and keep them watered!
10. Check mulch and reapply as needed.

Plant Spotlight

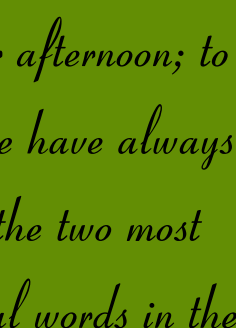


GOATSBEARD ARUNCUS DIOICUS

Aruncus is a stunning perennial with large, firework-like blooms in late spring. Its leaves are reminiscent of a Spiraea, and its flowers of an Astilbe. Aruncus, a part shade loving plant that tolerates moist soils, can reach 4-6' high and up to 6' wide! If you are looking for a plant that will give you a spectacular show of color, this is it! It's even better when planted in groupings!

Death to Spiders!

No one likes to deal with spiders in their home. You may feel like there is no way to stop these tiny creatures from getting in, but you can do something about it! Bayer has a great product out that can be used as a barrier for spiders (and a multitude of other pests). The reason why it is important to begin thinking about it now is that the temps will soon wane, and with that comes insects seeking warmer temperatures...particularly the cozy warmth of your home. By creating a barrier around the perimeter of the house with Bayer Multi-Insect Killer, you will stop these fiends from entering! Get some before it's too late!

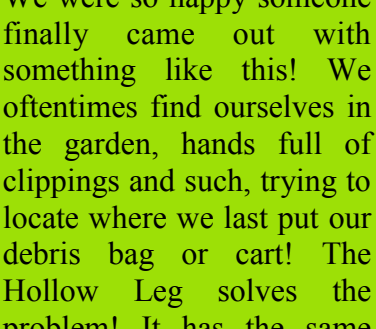


Quotables

Summer afternoon – summer afternoon; to me those have always been the two most beautiful words in the English language.
~Henry James

NOVEL & NEW!

The Gardener's Hollow Leg



We were so happy someone finally came out with something like this! We oftentimes find ourselves in the garden, hands full of clippings and such, trying to locate where we last put our debris bag or cart! The Hollow Leg solves the problem! It has the same holding capacity as a 5 gallon bucket, which makes it perfect for carrying around! It helps you get your outdoor chores done quickly and efficiently.

NOT INTO THAT STYLE? HOW ABOUT THIS ONE?

Garden Apron Pouch

Leave bag full-size or snap bottom up for a half-size load! It is completely hands-free and is great for garden debris and harvesting!

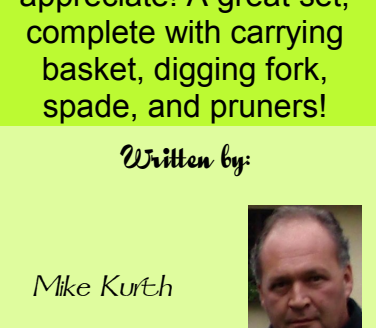


Nifty Gifties

A beautiful set for the rose lover in your life! A pair of 100% goatskin gauntlet gloves and a smooth cutting rose pruner!



A gift any gardener would appreciate! A great set, complete with carrying basket, digging fork, spade, and pruners!



Written by:



2011 SEMINAR SCHEDULE

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| <p>August 13th
Victory Gardens for Fall
September 17th
Creating with Fall Bulbs</p> | <p>October 22nd
Winter Birding</p> | <p>November 26th
Garlands, Wreaths and more!</p> |
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***ALL SEMINARS BEGIN AT 10AM & ARE FREE TO ATTEND**