



Programs— by Ingrid Blanton and Marybeth Guerrieri

Programs

July 12, 2018—Annual Garden Party luncheon at the home of OGC member Louise Thorndike. Prior to the luncheon anyone wishing to embellish their garden party hat can join in that activity beginning at 11:00 a.m. Luncheon will be from noon to 3:00 p.m. For more information call Marie Davis, 410 770-5258 or marietom@atlanticbb.net.

Poisonous People Plants

August—No meeting, enjoy your gardens.

A Hummingbird Story

September 6, 2018— Design and horticulture demonstrations in preparation for a small standard flower show “Poems and Posies” scheduled for September 22, 2018

How Do I Love Parsley

September 22, 2018—“Poems and Posies”, a small standard flower show will be held at the Oxford Community Center free and open to the public beginning at 1:00 p.m.

Conservation/ Legislation

PEOPLE POISONOUS PLANTS—BY PAT JESSUP

Horticulture

Recently I forwarded an email from our District I Director, Anne Foss, about a plant poisonous to people called the “Giant Hogweed”. While it has been spotted in Virginia, there have been no sightings yet in Maryland. Thank goodness! The link Anne provided gave some pretty scary information: the sap could cause blisters/burns on the skin when exposed to sunlight and if it got in your eyes could cause blindness.

Planting Tomatoes In the Fall

That article started me thinking about what else out there might be poisonous that I don’t know about, so I took my usual approach to research. I “googled”. The first search was for poisonous plants brought up Wikipedia, a usually reliable source. I clicked and a HUGE list of plants appeared, many were plants commonly found in our gardens and orchards. This didn’t seem right, then a light bulb moment occurred: narrow the search to plants poisonous to people! Click.

A Garden Movement Loses a Leader

This time Encyclopedia Britannica popped up with a list of seven of the world’s deadliest plants. Interesting. Seven seemed to be a reasonable number to digest so I opened the link. Here’s their list and description of what they can do to you. (Interesting how many toxic things look like Queen Anne’s lace!)

University of Maryland Bay Wise a Master Gardener Program

Water Hemlock (*Cicuta maculate*): “Closely related to poison hemlock (the plant that famously killed Socrates), water hemlock has been deemed "the most violently toxic plant in North America." A large wildflower in the carrot family, water hemlock resembles Queen Anne’s lace and is sometimes confused with edible parsnips or celery. However, water hemlock is infused with deadly cicutoxin, especially in its roots, and will rapidly generate potentially fatal symptoms in anyone unlucky enough to eat it. Painful convulsions, abdominal cramps, nausea, and death are common, and those who survive are often afflicted with amnesia or lasting tremors.”

Deadly Nightshade (*Atropa belladonna*): “According to legend, Macbeth’s soldiers poisoned the invading Danes with wine made from the sweet fruit of [deadly nightshade](#). Indeed, it is the sweetness of the berries that often lures children and unwitting adults to consume this lethal plant. A native of wooded or waste areas in central and southern Eurasia, deadly nightshade has dull green leaves and shiny black berries about the size of cherries. Nightshade contains atropine and scopolamine in its

POISONOUS PEOPLE PLANTS (CONTINUED)

A native of wooded or waste areas in central and southern Eurasia, deadly nightshade has dull green leaves and shiny black berries about the size of cherries. Nightshade contains atropine and scopolamine in its stems, leaves, berries, and roots, and causes paralysis in the involuntary muscles of the body, including the heart. Even physical contact with the leaves may cause skin irritation.” Nasty, eh? Has anyone ever seen this plant?

White Snakeroot (*Ageratina altissima*): Now here’s one that’s scary! “An innocuous plant, [white snakeroot](#) was responsible for the death of Abraham Lincoln’s mother, Nancy Hanks. White snakeroot is a North American herb with flat-topped clusters of small white flowers and contains a toxic alcohol known as trematol. Unlike those who have died from directly ingesting deadly plants, poor Nancy Hanks was poisoned by simply drinking the milk of a cow who had grazed on the plant. Indeed, both the meat and milk from poisoned livestock can pass the toxin to human consumers. Symptoms of "milk poisoning" include loss of appetite, nausea, weakness, abdominal discomfort, reddened tongue, abnormal acidity of the blood, and death. Luckily farmers are now aware of this life-threatening hazard and make efforts remove the plant from animal pastures.” Crikey!

Castor Bean (*Ricinus communis*): *Another nasty! If you want to plant a decorative bean, suggest you stick with the hyacinth bean.* “Widely grown as an ornamental, the [castor bean](#) is an attractive plant native to Africa. While the processed seeds are the source of castor oil, they naturally contain the poison ricin and are deadly in small amounts. It only takes one or two seeds to kill a child and up to eight to kill an adult. Ricin works by inhibiting the synthesis of proteins within cells and can cause severe vomiting, diarrhea, seizures, and even death. The poison was used in 1978 to assassinate Georgi Markov, a journalist who spoke out against the Bulgarian government, and has been mailed to several U.S. politicians in failed terrorism attempts. Most fatalities are the result of accidental ingestion by children and pets.”

Rosary Pea (*Abrus precatorius*): Lesson here is don’t buy a rosary made from seeds! “Also called jequirity beans, these piously-named seeds contain abrin, an extremely deadly ribosome-inhibiting protein. [Rosary peas](#) are native to tropical areas and are often used in jewelry and prayer rosaries. While the seeds are not poisonous if intact, seeds that are scratched, broken, or chewed can be lethal. It only takes 3 micrograms of abrin to kill an adult, less than the amount of poison in one seed, and it is said that numerous jewelry makers have been made ill or died after accidentally pricking their fingers while working with the seeds. Like ricin, abrin prevents protein synthesis within cells and can cause organ failure within four days.”

Oleander (*Nerium oleander*): Beware of pretty flowers! “Described by Pliny the Elder in Ancient Rome, [oleander](#) is a beautiful plant known for its striking flowers. Though commonly grown as a hedge and ornamental, all parts of the oleander plant are deadly and contain lethal cardiac glycosides known as oleandrin and neriine. If eaten, oleander can cause vomiting, diarrhea, erratic pulse, seizures, coma, and death, and contact with the leaves and sap is known to be a skin irritant to some people. Indeed, the toxins in oleander are so strong that people have become ill after eating honey made by bees that visited the flowers! Fortunately, fatalities from oleander poisoning are rare, as the plant is very bitter and thus quickly deters anyone sampling the vegetation.”

Tobacco (*Nicotiana tabacum*): As a former smoker, this one got my attention. “[Tobacco](#) is the most widely grown commercial non-food plant in the world. All parts of the plant, especially its leaves, contain the toxic alkaloids nicotine and anabasine, and can be fatal if eaten. Despite its designation as a cardiac poison, nicotine from tobacco is widely consumed around the world and is both psychoactive and addictive. Tobacco use causes more than 5 million deaths per year, making it perhaps the most deadly plant in the world.”

So now we know and in case you are still worried about identifying the “Giant Hogweed”, focus on the word “giant”. According to a link provided by Talbot County Master Gardener Coordinator, Mikaela Boley, the hogweed is typically 8’ tall, the flower head up to 2’ across with leaves that are 5’ wide and stems 2-4” wide with green with purple blotches. For more comparisons that will help you avoid mistaking it for something similar, check out this site provided by Mikaela: <http://www.maine.gov/dacf/php/horticulture/hogweedlookalikes.shtml>.

Stay safe people and have a great summer!

A Hummingbird Story – by Kathy Green (Somerset County Garden Club)

My husband and I live on a twelve-acre farm with lots of space and trees to attract wildlife, especially birds. The first sighting of the Rufous took place the first week of September, 2014. When I first saw this little creature, I knew immediately we had a special visitor. I reported it to EBird and they followed up with a visit from Bill Hubick and Jim Brighton (Jane Brighton's son Dorchester GC). They came to the farm after reviewing the pictures and video I sent them to confirm the sighting. They were super pleased to announce it was either a juvenile Rufous or Anna. They are very similar as youngsters. They contacted Bruce Peterjohn (in the picture), a licensed bird bander to come and band him. He verified upon close inspection that it was a juvenile male Rufous. This was the first documented for Somerset County!! The little guy stayed with us for approximately 14 days. Such a treat!



Meet Rufous



A Bird in the hand



Bruce Peterjohn

P.S. I have had the pleasure of visiting Kathy's farm. She and her husband have created a real sanctuary for these wee birds. They erected a huge umbrella on a stand that houses a half dozen feeders. While I was visiting the birds were constantly eating and were not at all disturbed by all the activities around them.

How Do I Love Parsley? (with a nod to Elizabeth Barrett Browning) by Marybeth Guerrieri

How do I love parsley? Let me count the ways. I love parsley's color and flavor and cite
This herb's many uses, when cooking day or night, From eggs to pasta, all gain from these sprays.
I love parsley beyond the call of recipe's Most quiet need, by dash and handful.
I love parsley freely, as others call for basil.
I love parsley purely, as others reach for sage. I love parsley with a passion put to use
In olive oil, and perhaps some butter.
I love parsley with a love wholly unloosed from lost scents. I love parsley curled or flat. Bright green joy of my life; this
Petroselinum Graces floral design and dinner plate.

Omelet with Parsley & Brie - Cut a small piece of brie and remove its rind. Roll the brie into a small cylinder. Finely chop a generous handful of fresh parsley. Roll the brie in the parsley so that the brie cylinder is well coated. Break two eggs into a bowl. Add a small pinch of kosher salt and at least a quarter teaspoon of freshly ground black pepper and whisk briskly with a fork. Heat a small frying pan over medium heat. Once the pan is hot, add a scant tablespoon of butter. It should sizzle and melt but not burn. Pour the eggs into the pan quickly. Shake the pan vigorously and stir the eggs in a circle with a fork to set the omelet. Turn the heat down to low and let the omelet cook until eggs are nearly cooked through. You may need to take the pan off the heat for a bit. Put the parsleyed brie cylinder nearly in the middle of the omelet and fold one side of the omelet over a third of the way. Roll the omelet the rest of the way over as you tilt it onto a warm plate.

Celestial Parsley Pasta - Make fresh pasta with 1 ½ cups flour and 2 eggs. Roll into strips, as for a narrow lasagna, about 2-inches wide. Arrange flat-leaf parsley leaves on one strip, brush edges with egg wash—1 egg and 1 teaspoon water—and cover with another strip of pasta. Roll again, to press pieces together. Cut pasta windows. Bring salted water to a boil. Pasta windows will cook quickly—from one to three minutes. Toss with extra-virgin olive oil, butter and Locatelli cheese.

Simple Parsley Pasta - Cook noodles, preferably linguine but any pasta will do, until still firm—about 8 or 9 minutes for dried linguine. While pasta is cooking, peel and mince a clove or two of garlic and chop a handful of fresh parsley that has been washed and dried. Allow at least two tablespoons chopped parsley per serving. Before draining pasta, scoop out a cup or two of the pasta water. Put the pot back on the stove, let the heat evaporate any remaining water and then add olive oil—1 to 2 tablespoons per serving. Add the minced garlic, and quickly stir in the parsley. Toss in the pasta. Stir, adding some of the water to make a little sauce. You won't need all of the water but it's much better to have it available. Toss in a bit of Locatelli and some freshly ground pepper and serve. Any leftovers make a delicious pasta salad with your favorite vinaigrette and whatever additions you have on hand. For a richer dish, melt a tablespoon of butter in the olive oil before adding the garlic. Increase, according to servings. For a still simple but slightly heartier dish, stir two eggs into the pasta once you add it back into the pan. Don't beat the eggs before adding. The yolk becomes creamy and the white creates strands. Add pasta water to complete the sauce. Make sure your heat isn't too high or you will end up with scrambled eggs.

Parsley Pesto - Substitute parsley for the basil and walnuts for the pine nuts. Make sure to save your pasta water for the sauce. For a pound of pasta, use 4 cloves garlic, 2 cups of flat-leaf parsley leaves, ½ cup chopped walnuts, ½ cup grated Locatelli cheese, ½ cup olive oil. Process parsley, walnuts and garlic until finely minced. Drizzle in olive oil with the machine running until the mixture becomes a smooth paste. Add the cheese and pulse briefly. If not using right away, store in the freezer in ice cube trays with a thin film of olive oil on top.



Garden: One of a vast number of free outdoor restaurants operated by charity-minded amateurs in an effort to provide healthful, balanced meals for insects, birds and animals."- Henry Beard and Roy McKie, Gardener's Dictionary

Conservation/Legislation—by June Middleton

Item One: In a February speech, Scott Pruitt, EPA Administrator, questioned whether climate change was a real phenomenon. He further questioned whether man was involved in any changes that might be observed. He then speculated that perhaps any such change might actually be good for the environment. Will Baker, Chesapeake Bay Foundation President, refuted these speculations. Using scientific data collected by the University of Maryland Chesapeake Biological Laboratory at Solomons Island (over 38 years) and the Virginia Institute of Marine Science (over 44 years), he stated that climate change is occurring in the Chesapeake Bay. The Bay is now warmer and this change causes overwhelming damage to the Bay in the following ways: Warmer water has a decreased dissolved oxygen capacity. Dissolved oxygen is necessary for the reproductive success of marine species. There are now dead zones (areas depleted of marine species) in the Bay. These zones are now deeper, wider and of longer duration. There are changes in aquatic species. Eelgrass, the only grass to grow in high salinity areas, is stressed by high temperature. This grass is fundamental to the breeding success of many marine species. There are changes to species distribution. Softshell clams are now at the edge of their southern range and are moving northward. Menhaden, a basic food for rock fish, is suffering reproductive stress. In response, rockfish are eating crabs and less nutritious species. Warmer temperatures increase storm intensity, increase rainfall and increased runoff washing nitrogen, phosphorus and sediment into the Bay.

Item Two: A recent article in PNAS (Proceedings of the National Academy of Science) detailed the results of a three decade study of seagrass in the Chesapeake Bay by several academic institutions. Globally, seagrass prevalence is diminished. However there is a resurgence of these species in the Chesapeake Bay as a result of nutrient limitation regulations. Over the study period the nitrogen and phosphorous levels have decreased (23 per cent and 8 per cent respectively). Nutrients encourage the growth of epiphytic algae which is highly destructive to seagrass populations. In 1984 there were 38,000 acres of Bay were covered by seagrass. In 2016 the coverage increased to 97,000 acres. It is estimated that 150,000 acres are necessary to maintain a healthy Bay. One area of concern is that eelgrass recovery is limited. This is important because eelgrass is the only grass to grow in high salinity areas and is critical to the reproductive success of many marine species. The study noted that the highest negative impact to the Bay were from changes in land use (more development along the Bay) and fertilizer applied to agricultural lands. Wastewater outflows posed only local problems.

Horticulture—by Sue Betz

There will be a collection of plants for the Oct 2019 District I Flower Show. So there is plenty of time to start your collection of house plants. No need to go all out and install a plant wall that can cost thousands to install and thousands to maintain. The Wall Street Journal had an article about those over the top projects and one was recently featured on HGTV's the Property Brothers. Here is a list of houseplants that not only help beautify your indoor spaces but can help cleanse the air of toxic products. We as human beings spend 90 percent of our time indoors so why not join the latest trend and buy a houseplant.

1. Aloe Plant: Can also be used for medicinal purposes by applying the juice of the Aloe leave to a burn.
 2. English Ivy: NASA scientist listed it as one of the best air-filtering plants.
 3. Peace Lily, Spathiphyllum: Removes mold spores, formaldehyde, and trichloroethelene.
 4. Bamboo Palm: Removes formaldehyde and is a Natural humidifier.
 5. Sansevieria, Snake Plant: Absorbs nitrogen oxides.
 6. Areca Palm: One of the best air purifying plants.
 7. Spider Plants: Removes carbon monoxide, toxins and impurities. One of the 3 NASA deems best at removing formaldehyde from the air.
 8. Gold Pothos: Removes formaldehyde, xylene, benzene, carbon monoxide and more. So easy to maintain.
- African Violet and Christmas Cactus were also included on this list.

Please read the label on each plant to choose the best location for your indoor plant.



Planting Tomatoes in the Fall - by Barbara Melera <barbmelera@harvesting-history.com>

The gardeners who toil in the heat of the subtropical Zones 8-10 face some pretty daunting challenges and some very curious opportunities. One spring years ago, while taking an order from a Louisiana market farmer, I was astonished when they ordered a cold hardy-short season tomato. The fruits ripen in about 75 days and the plants tolerate temperatures into the 50s. SO, why was someone from Louisiana ordering a tomato designed for Minnesota? Because, as I learned from my very astute customer, short season-cold tolerant tomatoes are ideal for Zones 8-10 in the fall and the winter. Direct seeded into a garden in July, these tomatoes will begin to fruit in late September and will continue to produce through January, maybe longer. Directed seeded in December or January, the plants will begin to produce fruit in late February and March and will continue into May. For Harvesting History customers in Southern California, Southern Arizona, Southern New Mexico, the Gulf Coast of Texas, Louisiana, Mississippi, Alabama, and most of Florida, Puerto Rico, the Caribbean Islands and Hawaii it's time to buy tomato seeds!!

P.S. Although we are not in zones 8-10, I thought it an interesting article. I plan to try this out. Marie.

A Garden Movement Loses a Leader – by Adrian Higgins, Gardening Columnist Washington Post, May 23, 2018
submitted by Susie Middleton

Beth Chatto converted a wet ditch into a stream garden using plants suited to a damp environment. Beth Chatto Gardens, near Colchester, England, is a popular destination for garden lovers. (BaxWalker/Alamy)

I once found myself sitting across a patio table from Beth Chatto. It was hot and sunny, not the weather you normally associate with England and Chatto was telling me how she came to create her famous garden.

I was so wrapped up in the tale that I didn't stop to think how many times she had told it. Such was her passion for her life's work and her eagerness to spread the word that she patiently recounted her history to me as if for the first time. Chatto used her garden and nursery in the village of Elmstead Market, about 70 miles east of London, as a laboratory and showroom for her horticultural theories. She was extraordinarily prescient and influential, and today's defining ecological ethic in gardening, healing the planet, sheltering wildlife, draws a direct line to her life's work.

This summer, gardeners from around the world plan to gather at a nearby university campus to celebrate Chatto's role in contemporary horticulture. The [symposium](#) at the University of Essex was organized for late August to mark her 95th birthday but now must go ahead without her. She died May 13, leaving those who knew her, and those who knew her only through her work, reflecting on her remarkable legacy.

"She was one of the most influential plants people of the last half-century," said Andi Pettis, director of horticulture for the [High Line](#) in New York and one of the symposium's speakers. "Increasingly, we are expecting more than beauty and aesthetics out of our landscapes."

The plant lovers among us have learned what Chatto discovered decades ago, that naturalistic gardens — welcoming to unusual varieties and reliant on the foliage effects of perennials and grasses — offer the richest palette of plants, the longest season of display and the deepest gardening experiences.

She opened a small nursery named Unusual Plants in 1967 and the following decade blew away the English gardening establishment with a succession of medal-winning displays at the [Chelsea Flower Show](#) with species plants that at first had been derided as "weeds."

Her credo was powerfully simple: Study the light, soil and moisture conditions of a given site, and then assemble plants that hail from such an environment. Aesthetics were still paramount, but the beauty moved far beyond flowers or leaf variegation and into the realms of forms and textures, light and movement.

In her focus on ecology, Chatto brought a German sensibility to notions of plantsmanship but with an English flair for plant artistry. Matching plants to their site may seem obvious, but other than general parameters of sun or shade, the gardens of her contemporaries were driven by purely ornamental considerations.

In a way, she reinvented the idea of the garden. Just as she realigned plant selection to match a site, she adjusted our view of what constituted beauty. "I remember her so clearly stressing that a flower is a bonus, it's fleeting; the flower does not make the garden," said Janet Draper, a Smithsonian horticulturist who interned in Chatto's nursery in the 1980s. Draper is responsible for the [Ripley Garden](#), the horticulturally rich garden between the Arts and Industries Building and the Hirshhorn Museum on the Mall. Her plant designs, she said, are directly influenced by Chatto's teachings.

A number of factors drove Chatto's ideas. As a young woman, she befriended the artist [Cedric Morris](#). Morris was an accomplished gardener and plant breeder who raised flowers to paint. Chatto was also an expert flower arranger who used wildflowers with great artistry. But her biggest influence was her husband, Andrew Chatto, a fruit grower with an interest in plant ecology. They built a house on a part of the farm unfit for cultivation. The site was marked by dry gravel slopes and a soggy, spring-fed ditch. As part of its transformation into a garden, she built a dam and created a series of small lakes.

A Garden Movement Loses a Leader (continued)

She wrote a number of books, including “[The Dry Garden](#)” and “[The Damp Garden](#),” and in the 1990s converted a parking lot into the Gravel Garden. This became a seminal demonstration garden on designing with dry-tolerant plants. Her region is England’s driest, with less than 20 inches of rain annually. And yet the Gravel Garden, which is never watered, is alive with such plants as phlomis, verbenas, artemisias, sparges, eryngiums, poppies and various bulbs and grasses.

Another way in which the [Beth Chatto Gardens](#) broke the mold was that, instead of surrounding a grand country house, the plant borders enclosed the Chattos’ modest bungalow. This taught the visitor that you didn’t have to be an aristocrat to have a fine garden. You needed botanical curiosity and a strong back.

Chatto took young gardeners under her wing, and many went on to become leading lights in the horticultural world.

Cassian Schmidt, director of the [Hermannshof](#) demonstration garden in Weinheim, Germany, remembers seeing Chatto in action in the 1980s at the southwest German [nursery](#) of the Countess von Zeppelin, where Chatto went every June to hone her propagation skills (even though Chatto by then was in her 60s).

“She had a kind of aristocratic touch but was very warm, mother-like, open-minded and full of interest for the thinking of young people,” Schmidt wrote in an email. When he last saw her, in 2012, she produced a scrapbook with clippings that tracked his career, and those of other protégés.

At the symposium, Schmidt will give a lecture he has titled “Stylized Dynamic Plant Communities for the Urban Environment.” Chatto may have condensed this into one of her favorite mantras: “Right plant, right place.”



Beth Chatto, pictured in 2007, died May 13, 2018 at age 94.

A symposium in her honor is scheduled for August. (Beth Chatto Gardens)



A view of the Chatto Gardens

University of Maryland Extension Bay-Wise A Master Gardener Program – by Marie Davis

To many of you this article will serve as a reminder of what the Bay-Wise Program is all about. To our new members this may be the first time you are learning about the Program.

Vision – “Improve, protect, and enhance water quality”.

Purpose – Educate homeowners on environmentally sound approaches so that they will understand the impact of human activities on the health of the Chesapeake Bay. Some areas covered are; mow wisely, water efficiently, fertilize wisely, control storm water run-off, manage yard pests with integrated pest management, encourage wildlife, mulch, recycle yard waste, plant wisely, and protect the waterfront.

The first step is to request a consultation which means a visit to your property by two or three Master Gardeners. Suggestions of any corrective action to the property is discussed at this time. After allowing enough time for the garden owner to implement suggested changes, a further meeting is conducted. At this meeting, a process called the “yardstick” is used to determine if the garden owners are doing the best they can to protect our waterways.

Susan Fitzgerald, OGC member, recently received a Bay-Wise certification to her property. Susan’s primary concern was storm water management.



Row of Redbud “Rising Sun” planted as wind barrier



River rocks form a bed created to help abate storm water runoff



Susan preparing to place her Bay Wise sign in her garden

I strongly encourage each and everyone to consider joining in this effort to protect our waterways. These are not daunting steps to take and there is always help available when you have questions and concerns.

For more information and to request a Bay Wise consultation please contact, OGC members and Master Gardeners and Bay Wise Program members: Marie Davis, marietom@atlanticbb.net, Pat Jessup, patriciajessup8@msn.net, June Middleton, June.middleton@gmail.com, Chris Myles-Tochko cmtochko@gmail.com, Phyllis Rambo, pprambo@gmail.com, or Reenie Rice curlingfun@gmail.com/ You may also contact the University of Maryland Extension Office at 410 822-1244.

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