



*"Sowing The Seeds Of Love For Gardening"*  
<http://www.florencecountymastergardeners.org/>

### *From Our President:*

Ahhh, June, the month when all the hard work of the past few months really starts to show. The grass is turning a nice healthy green; lawnmowers can be heard up and down the street most afternoons. The flowers and vegetables are blooming and fruits are forming. For what might be the first year, there are enough blueberries on the bushes and the mockingbird is sharing the bounty.

This month's meeting is our Annual Picnic and Plant Swap. It will be June 20 at Lynches County Park. The Chapter will provide hamburgers and hotdogs expertly grilled by Tony Melton along with water and lemonade to drink. Please bring a side dish to share. This can be anything from salads through desserts. For those of you that are coming straight from your workday, a bag of ice or potato chips or ketchup/mustard/relish salt & pepper are most welcome. A sign-up genius will be set up. Come alone or bring your spouse or other guest to our picnic. Don't forget a plant or three for the plant swap. If you have a favorite pest repellent, bring it along.

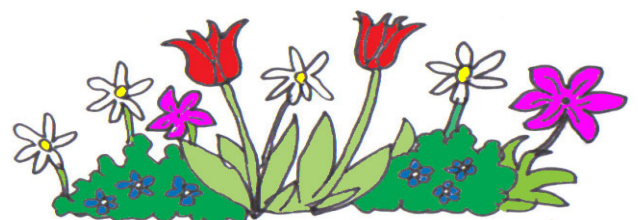
Our first City Center Farmer's Market Saturday was May 28. We sold plants from the Discovery Day sale along with some new additions. Yes we were successful. Find out how successful at the meeting when we hear the Treasurer's Report. Our next Market day will be Saturday June 25. Janet Smith and her husband, Del, have signed up for this date. It would be good to have at least one other MG on hand. The hours are from 9:00 – 1:00. If you have produce, which includes cut flowers or small bunches of herbs from your own garden, you can sell it at our table and keep the money.

See you on the 20th,

*Christine*

### *Last Meeting: May 16*

The May meeting was held at Candy Davis's house. It was a very pleasant evening with approx. a dozen members attending. Lots of good food was enjoyed as well as a stroll through the gardens.



## Upcoming Events

### FLORENCE COUNTY MASTER GARDENER OFFICERS:

#### President:

Christine Petrush 843-617-5147  
[christine.petrush@gmail.com](mailto:christine.petrush@gmail.com)

#### Vice President:

Ginger Bryngelson 815-751-2968  
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#### Treasurer:

Shelby McCormick 843-621-3130  
[smccormick5@sc.rr.com](mailto:smccormick5@sc.rr.com)

#### Secretary/Newsletter:

Candy Davis 843-992-0356  
[mustangcandy@hotmail.com](mailto:mustangcandy@hotmail.com)

#### Master Gardener Website:

George Radcliffe 843-667-0232  
[gmrad@aol.com](mailto:gmrad@aol.com)

#### Master Gardener Coordinator

Anthony "Tony" Melton,  
Florence County Extension Agent  
[amelton@clemson.edu](mailto:amelton@clemson.edu)

Tony Melton of the Clemson University Cooperative Extension Service will share gardening tips and yard care information at 6:30 p.m. June 21 at the Drs. Bruce & Lee Foundation Library. At the program titled "Extreme Gardening" for the variety of topics covered in a single workshop, Melton will discuss container gardening, planting winter vegetables, lawn care and other subjects.

[Link to article](#)

## It's Blueberry Time

### Picking tips:

Select plump, full blueberries with a light gray-blue color. A berry with any hint of red isn't fully ripened. White and green colored blueberries will not ripen after they are picked; while blueberries that have already turned purple, red or blue-ish usually DO ripen after they are picked (if they are kept at room temperature to ripen).

Since blueberries hang on the bushes in bunches a but like grapes do, the easiest and fastest way to pick them is hold your bucket under them in one hand and with your other hand, cup a ripe bunch and gently rub them with your fingers. The ripe berries will drop into your bucket, while the unripe ones will remain attached to the bush.

### Tips for storing blueberries after harvesting:

- **Once picked**, don't place the berries, still warm from the sun, in a closed bag or container. Leave the container open so moisture doesn't form in the container.
- **Don't wash berries until** just before using, to prevent berries from becoming mushy.
- **Chill berries soon** after picking to increase shelf life. Store your fresh blueberries in the refrigerator as soon as you get them home, without washing them, in a covered bowl or storage container. If refrigerated, fresh-picked blueberries will keep 10 to 14 days.
- **Freeze berries** in freezer containers without washing to keep the skins from toughening. Place berries one layer deep. Freeze, then pour the frozen berries into freezer containers. Because unwashed blueberries freeze individually, they can be easily poured from containers in desired amounts. Remember both frozen and fresh berries should be rinsed and drained just before serving. Just before using, wash the berries in cold water.

## BLUEBERRY COBBLER

6 tablespoons butter, melted  
1 1/4 cups Bisquick™ mix  
1/2 cup sugar  
2/3 cup milk  
3 cups fresh blueberries

- Heat oven to 350°F. Pour melted butter into 8 or 9-inch square baking dish.
- In medium bowl, whisk together Bisquick mix, sugar, and milk; pour over melted butter.
- Sprinkle blueberries evenly over Bisquick batter. Bake 42 to 47 minutes, or until golden brown. Serve warm.

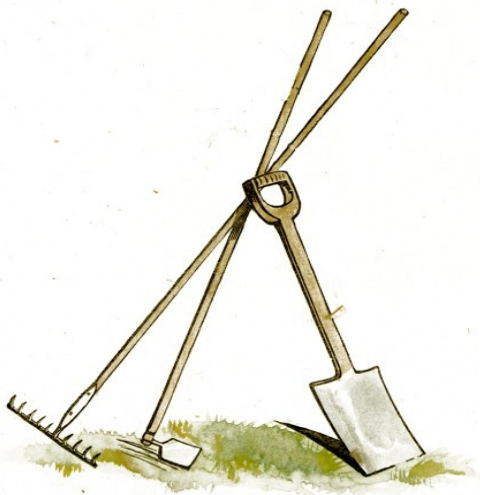
*Recipe from BettyCrocker.com*

*From: <http://www.pickyourown.org/blueberries.htm>*

# Volunteer Opportunities

## Moore Farms Botanical Gardens

Moore Farms Botanical Garden is looking for volunteers with their Lake City Gardeners. They meet twice a month on the first and third Tuesdays at 8:30 in various locations around downtown Lake City. The volunteers have planted annuals, bulbs for Bulbapalooza and aided in the beautification of the downtown public buildings. Usually you are finished before noon. If you are interested in becoming one of the volunteers, please contact: Kristen O'Hara, Youth and Outreach Coordinator; (email) [kohara@moorefarmsbg.org](mailto:kohara@moorefarmsbg.org) or (phone) 843-210-7582 or (website) [www.moorefarmsbg.org](http://www.moorefarmsbg.org)



## City Center Farmers Market

Florence has opened a new downtown Farmer's Market on Saturdays from April through October from 9:00 am to 1:00 pm. The Master Gardeners will have a booth at the Market on the Fourth Saturday of each month. We need volunteers to be at the booth for each of those 5 Saturdays. If you volunteer to staff the booth you are allowed to sell plants/produce/flowers/herbs from your own garden. Any money earned from these sales is yours to keep. We will also try to have some plants from the MG's for you to sell as well; that money will stay with the MGs. Additionally, if you wish to sell any crafts, it will cost an additional \$10 for an artisan permit. That expense will be yours as well. Our first Saturday was successful and we sold plants remaining from the Discovery Day Plant Sale. They will provide a pop up shelter and a table. Bring your own chair and water/drink. It would be best to have 3 volunteers to give each other a break and chance to visit the other vendors. Please contact me if you'd like to volunteer. [christine.petrush@gmail.com](mailto:christine.petrush@gmail.com)

June 25 – Janet and Del Smith

July 23 – Jeremy Davis and Ginger Bryngelson

August 27 – open

September 24 – open

October 22 – open

## Farmer's Almanac Forecast for Summer 2016 (NC, SC, GA)

**June** 13-19 Scattered t-storms, 20-27 T-storms, then sunny, cool. 28-30 Tropical storm threat

**July** Temp 81° (1° below avg.) precip. 5.5" (1" above average).  
1-4 A few t-storms, 5-7 Sunny inland, hurricane threat coast. 8-12 Sunny north, t-storms south. 13-21 A few t-storms, cool. 22-31 p.m. t-storms, warm.

**Aug** Temp. 79° (1° below avg.) precip. 7" (2" above avg.).  
1-7 Sunny, cool. 8-11 Tropical storm threat. 12-14 Sunny, hot. 15-17 T-storms.  
18-20 Tropical storm threat. 21-31 Isolated t-storms, warm.