



# HoeHums



Volume VII, Issue 2

Official newsletter of the Ellis County Master Gardeners Association, Waxahachie, Texas

June, 2006



## Monthly Meeting - Tuesday, June 13, 2006

First United Methodist Church

11:00 am - Program: Report on the state MG Conference

12:00 - **Salad** dishes for luncheon

Only last names beginning with **A through L** bring a salad – double recipe

Desserts will be provided

**Christmas in June - plant exchange**



## June 2006 President's Comments

By Robert Shugart

We have a lot of "Irons in the Fire": Staff the MG office, Veteran's Memorial, Living Classroom, Getzendaner Triangle Bed, Chautauqua Flower Bed, Star Garden, Cooperative Extension Office Beds, Calendar Project, Greenhouse Project, Junior Master Gardener Program, Farmers Market, Training of 2006 Class, 2007 Expo, New Class 2007, Remodel MG Office and Make Presentations.

I'm sure I left something out but my point is we have many opportunities to get involved and 80 some odd good folks to help with these projects.

The Farmers Market started Saturday with the VanZandt's and the Nit-

kowski's kicking off the new year. We visited for a while and really enjoyed visiting with the various vendors as well as the customers.

The 5/23/06 workday accomplished a great deal. The Star Garden is really looking good and the beds at the office spruced up nicely. Please try to remember to check and see if the bed on the north side of the office needs water when you are on office duty.

Betty Reuscher has some great programs lined up for us the next few months. The plant exchange is at the next meeting so get something nice potted and ready to go.

See you there!

Please submit all your HoeHum articles and notices to:

[HoeHums@yahoo.com](mailto:HoeHums@yahoo.com)

### Please help.....

So far Shirley is the only one that has signed up to bring a door prize for the month of **July**. I have a list of those willing to bring something anytime. We also have a whole new class of 2006 Interns. We need at least three (3). Would you please call or email me to volunteer.

Thank you,  
Melinda

## Some Thoughts by Mark Arnold

Summer is upon us and I know each of you is very busy with your own garden and in reaching the citizens of Ellis County with their educational needs. We have a lot of projects and activities going on and I am very excited about the variety and quality of programs we have implemented. Remember, my door is always open and if I can be of any service to each and everyone of you don't hesitate to call.

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### Program for June

The program for June is a sampling of some of the topics presented at the state Master Gardener Conference at College Station.

1. Mimi DeLoach: Jr. Master Gardener sessions
2. Maureen Nitkowski: Listen to your plants
3. Pictures from the "Holistic Gardening" beds

**Christmas in June:** Bring a plant for exchange. No larger than 1 gallon. Please include identification, instructions, and care of the plant. We will do it like we do our Christmas gift exchange; the "Chinese" way.

### Did You Know?

By Betty Reuscher

Column Roses may be pruned with hedge clippers! Savvy rose growers say it's fine to break some rules in order to lessen time-consuming pruning practices. A quick cutting back with hedge trimmers (electric or otherwise) is just as effective as pruning cane by cane to just above an outward-facing bud. After the rose bush leafs out, it's impossible to tell how it was trimmed. Remember to remove deadwood at any time. Another tip from David Austin--plant roses in groups of threes. He recommends planting them 18 inches apart in a triangle configuration. The show comes sooner in lush profusion.



### Ellis County Master Gardener Minutes May 9, 2006

The meeting was called to order by Robert Shugart, President, at 11.00 a.m., with forty-two members present. The group joined Robert in the pledge to the flag.

Ron Garrett made a motion to accept the April minutes as written, Nancy Fenton seconded the motion and the motion passed by unanimous vote.

Jim Tachias, Treasurer, reported the current balance in our account as of April 30, 2006. He also distributed a 2006 Expo expense sheet.

Betty Reuscher reported that the state convention was attended by twenty-five Ellis County Master Gardeners, with five of our members receiving Specialist Training Awards and the "Gardening for Wildlife" PowerPoint presentation by Betty also received a state award. Next year the state convention will be hosted by the Hill Country Master Gardeners in Kerrville on April 12-14th at the Inn of the Hills. Betty also announced that today's program "Container Gardening" will be presented by DeAnn Bell following the meeting. Arlene Hamilton, as our state representative, reported that Montgomery County was selected to host the 2008 state convention. Shirley Campbell reminded us that the 2007 National Convention will be in Little Rock, Arkansas in June.

Betty announced a plant exchange for the June 13<sup>th</sup> meeting. Everyone is asked to bring one plant, no larger than a gallon pot, for the exchange.

Mimi DeLoach reported that over 400 students participated in the soil project, the Jr. High presentations were well received and will be scheduled again next year and a future project with the Girl Scouts is being considered. Jean Wammack announced a workday for May 16<sup>th</sup> at 7:30 a.m.

at the Living Classroom.

Committee reports were; June Garrett and Jamey Cospers requested pictures for the Historian's book and the website. Bill Bush thanked June and Dorothy Rogers for organizing the library. Arlene asked for volunteers to teach in the fall, beginning September 25<sup>th</sup> for the Lighthouse for Learning. Maureen Nitkowski announced that Farmer's Market will be starting May 20<sup>th</sup>; contact Maureen or Lou Van Zandt if you would like to sell produce or plants. The date of the annual Veggie Grill hasn't been set, but Rita Hodges is working on recipes and nutrition information. Also, Maureen reported on the Pecan Nut Casebearer Study being conducted by A&M, as a result of the study the Ellis County spray date is May 7<sup>th</sup>.

Robert presented a request by Bill Bush for a new desk, hutch and lateral file cabinet for the Master Gardener office. The approximate cost of these furnishings will be \$1511.00. Betty Reuscher made a motion to grant the request; Jackie Wilhite seconded the motion and the motion carried by unanimous vote. A workday will be scheduled to install the new furnishings.

As a possible new project, Cheryl Marusak has been asked to lead a fact finding committee to explore the possibility of publishing a Master Gardener calendar. Also, Jamey Cospers requested assistance in exploring the option of creating an Ellis County Master Gardener Logo.

Robert requested a break for lunch and a PowerPoint presentation by Rosemary Morgeson and Pam Daniel on the Expo. Following lunch the door prizes were awarded to Pam Daniel, Henry Harris and Kay Conant. The meeting was adjourned for the program held out on the church lawn.

### What's Happening in June

**Monday, June 12 - 7 pm** - "Attracting Butterflies", presented by **Dale Clark**. Dale is a local butterfly rancher who has been raising butterflies for the past 10 years. He supplies live butterflies for botanical gardens around the U.S. Meet in the showroom directly behind the office.

#### **It's time for fresh Peaches! Here are several pick-your-own places:**

**Ham's Orchard**, May 15 thru August 15 - 9 am-5 pm - Monday thru Saturday, 11939 County Road 309, Terrell, TX, dhampeach@hamorchard.com

**Henrietta Creek Orchard**, North Tarrant County, east of Alliance Airport, south of the Texas Motor Speedway. Open Memorial Day weekend thru mid-July, 9 am - 3 pm.

**REOPEN** - 3rd week in August until October for 8 varieties of apples - 9 am - 3 pm.

**Friday-Sunday, June 2-4, Weston Gardens** - Ft. Worth, visit their website: [www.westongardens.com](http://www.westongardens.com). Lots of interesting things going on. But for the 3-day weekend they have a bunch of free seminars and a tour of the "old ship". Visit the website and read all about it. If you have never been to Weston Gardens, you are really missing a unique treat!

**Saturday, June 3 - 10 - 2 pm** — Butterfly Plant Sale, Texas Discovery Gardens, Fair Park, Dallas, TX., 214-428-7476, [www.texasdiscoverygardens.org](http://www.texasdiscoverygardens.org).

**Saturday, June 17** - Backyard Pond Celebration, Texas Discovery Gardens, Fair Park, Dallas, TX.

### Speaking of Peaches.....how about a field trip?

Peaches are for the taking.....many ripen in mid-June. If you are interested, call Betty Reuscher. We could car pool for a really "peachy time", 972-938-1473!!

**Hams Orchard** - peaches are sold from an enlarged, air-conditioned farm market. Freestone varieties: Gala, R.L. Special, Red Haven, Early Harvester, Cary Mac, Topaz, and Majestic are ripe from June 13-June 30. Red raspberries and blackberries are ready on June 1, nectarines from June 11-July 20.

**Henrietta Creek** features 11 varieties of peaches, apples and a pizza garden including tomatoes, peppers, garlic and herbs. They also sell preserves, jellies, salsa, honey and fruit butters in the Apple House.

### **May 30th Workday**

7:30 - We will be mulching the Star Garden at Getzendaner Park  
Bring appropriate tools

### **Workday Happenings**

The master gardeners came out early on May 16th to clean up the Presbyterian Children's Home Gardens. Jim Suggs deadheaded the roses, Jean Wammack dug out lamb's ear for hours, and now the roses display better. Betty Reuscher was trimming back the wax myrtle, and worked in the low water use bed. Judy Durham, Jackie Wilhite, Homer McCain, Maureen Nitkowski, Lou Van Zandt, James & Melinda Kocian, Jennifer Edwards, Diane Hopkins, Edena Hintze were busy throughout the gardens., Mary Lou Hollabaugh & Mickey Sims arrived with rolls, coffee and juice! Thanks a bunch! A number of the gardeners went on to the park to help in the Star Garden where Ron & June Garrett, Shirley Campbell and Linda Moxley were already planting. Many hands make work go faster and in this Texas heat that's important! Thanks to all of you.

Jean Wammack

## Waxahachie Downtown Farmers Market

By Maureen Nitkowski

Welcome back to the Waxahachie Farmers Market! We appreciate the numerous inquiries we have received regarding the starting date and look forward to visiting with the folks who support this event.

This year our growing season started warm and dry which was worrisome to all gardeners and growers. With the arrival of the spring rains and the last frost a memory, plant growth began in earnest. We have heard from the peach and plum growers that their crops should be plentiful barring any severe weather damage. Likewise, the vegetables are coming along nicely. At present the greens are ready: turnip, mustard and collards. In days past the greens provided a springtime tonic of vitamins and minerals after a winter lacking fresh produce. They are still as beneficial and tasty today! In addition to the greens, fresh onions and squash are ready to harvest. As I wait for my red beets to fill out a little more, I have been thinning out the plants and using the tops as I would spinach; that is, raw in salads and steamed and served with butter or olive oil. They are greens of the red variety.

Each Saturday at the Waxahachie Farmers Market the Ellis County Master Gardeners provide information and help to home gardeners. Various printed publications are available to coincide with seasonal needs and problems in the garden. The information booth staff changes each week and reflects the wide area of expertise of the members. For this Saturday there will be a Master Gardener who is an Oak Wilt Specialist and other Master Gardeners who are very knowledgeable in growing vegetables.

Maureen Nitkowski is an Ellis County Master Gardener and a volunteer at the Waxahachie Downtown Farmers Market.

### 2006 Interns

**Sandra Jones**, I married my husband, Dan, when I was 19 and we have several children. I am a M.D. and work for the U.S. Government in Medical Research. I am an avid golfer and since becoming a MG my game is suffering!

**Cheryl Marusak**, I'm a "native" Texan and have lived in Ennis for nearly 20 years.

Although I've piddled around with growing veggies for years, I discovered--at age 42--that the Lord had blessed me with the gift of being very good at growing just about anything, which led to a realization of what He put me on this earth to do...I've been "fanatical" about gardening ever since.

I've been with my husband, Wayne, for 18 years. I have a daughter, Bria, 2 step-sons, Michael and Brian, and 4 grandchildren, Emily, Brendan, Zeth and Cadence--so far.....

Along with several chickens, I currently own about 75 guineas (my version of "organic" pest control).

**Laurie Bonds**. I am a mother of two and a grandmother of three - never thought it could be so much fun!! Pet lover - 2 dogs, 1 cat, and a dwarf bunny wabbit. I am employed as Human Resources at Kindred Hospital in Arlington, Texas. My main area of interest is annuals, perennials and roses, but also really enjoy growing herbs & veggies. Outside of gardening, I enjoy camping, fishing, travel and pottery. I am really looking forward to getting to know each and everyone of you. Thanks for allowing me to be a part of your team. You are truly a fine group of folks!

**Jennifer Edwards**, transplanted from New Jersey in March '04. Married to John with 4 kids: 2 girls and 2 boys. I like reading, riding my bike, and occasionally writing. I'm glad to be a part of the Master Gardeners, I'm learning a lot and growing to appreciate Texas more.



## KBEC Radio Spots for the month of June

**KBEC**  
classic country  
**1390**

### Week 1

Hello, I'm Diane Hopkins, an Ellis County Master Gardener, here to give you some timely gardening tips for this week. Check for insects and diseases. Spider mites can be troublesome at this time. Select a chemical or organic control, or use insecticidal soap.

Supplemental irrigation is essential during the hot dry days ahead. Water lawn and garden thoroughly; as a general rule soak to a depth of 8 inches. It pays to conserve moisture around plants by laying down thick mulch, usually 2 to 6 inches deep is recommended.

There is still time to plant some of the colorful, heat-tolerant summer annuals. Direct-seed zinnias and portulaca, and purchase plants of salvia, marigold and purslane. Be sure to water transplants as needed until roots become established.

Remove faded flowers from plants before they set seed to keep them growing and producing flowers. A light application of fertilizer every 4 to 6 weeks will be helpful.

Consider digging and dividing any crowded spring bulbs. Do this when foliage has turned brown. Also, select daylily varieties as they reach their peak of bloom.

Prune re-blooming salvias and fall blooming perennials, such as Mexican Mint Marigold, chrysanthemums and Salvia leucantha to keep them compact, reducing the need for staking.

For additional gardening information you may log on to [www.EGMGA.com](http://www.EGMGA.com) or visit our booth every Saturday from 8 to 2 at the Waxahachie Downtown Farmers Market.

### Week 2

Hello, I'm Diane Hopkins, an Ellis County Master Gardener, here to give you some timely gardening tips for this week. Take a critical look at your landscape while at the height of summer development. Make note of how you think it can be better arranged, plants that need replacement, overgrown plants that need to be removed, and possible activity areas that can be enjoyed by family members.

Mow your lawn at the recommended height, and mow on 4 to 5 day intervals to keep grass low and dense. Common Bermuda should be mowed at 1 to 1 1/2 inches and St. Augustine should be kept at 2 to 2 1/2 inches.

Blackberry canes that have finished bearing fruit in June should be cut completely to the ground, as they will never bear again. Take the growing tips out of the new canes to encourage them to branch and stay more compact.

Apply a complete-and-balanced, water-soluble plant food to patio pots and hanging baskets each time you water them. You can also apply a time-release pelletized plant food that will give them sustained feeding all summer long.

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### Week 3

Hello, I'm Diane Hopkins, an Ellis County Master Gardener here to give you some timely gardening tips for this week. In your vegetable garden you may notice signs of early blight on tomatoes: lower leaves that are developing yellow blotches; control with a

registered fungicide. Spider mites will attack beans, cucumbers, tomatoes, marigolds and other flower and vegetable plants by mid-June. Apply a labeled miticide or general-purpose insecticide to eliminate them.

Warm-season lawngrasses can be started at any time in June. Plant crape myrtles in June, you'll be able to choose your plant in full bloom to ensure colors. Recent research shows that removing new seed heads from crape myrtles does little to promote new flower bud production. Spend your time more usefully somewhere else in your landscape.

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### Week 4

Hello, I'm Diane Hopkins, an Ellis County Master Gardener here to give you some timely gardening tips for this week. If you have not yet fed your turf, shade trees and shrubs, do so in mid to late June to maximize their spring growth spurts.

Do what you can to ensure dry foliage and good air circulation around roses to discourage Black spot. EarthKind roses do not suffer as badly as most others so they are better alternatives.

Lace bugs will cause tan mottling and sticky residue on pyracanthas, azaleas, Boston ivy, sycamores and even some of the oaks; control with a general-purpose insecticide.

Don't let weeds get ahead of you in the vegetable garden. Light cultivation can shut down small weeds before they become big problems. Mulching is a great way to prevent weed seeds from

getting started. When it comes to weeds, an ounce of prevention is worth a pound of cure!

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### Week 5

Hello, I'm Diane Hopkins, an Ellis County Master Gardener here to give you some timely gardening tips for this week.

Container-grown plants need extra watering in the summer months. Terra cotta pots and containers in the sun dry out quickly, you should check their moisture level twice a day.

After harvest is done on fruit trees prune out any upright vigorous shoots in the interior. This will keep them from shading out the fruiting wood growing in the lower section of the tree. Keep an eye out for scale infestations; one good coating of horticultural oil will prevent a major infestation by the end of the summer. Pick up any fallen fruit and remove any diseased fruit still on the tree and discard it. If you leave these on the tree or orchard floor, they will adversely affect next year's crop.

If your early spring planted flowers are starting to bloom less, cut them back by a third, give them a little fertilizer and a thorough soaking. They'll respond with more growth and will be back in bloom in no time.

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# Mark Your Calendar!!

## Lots of fun promised - Don't miss it!

### Theme: Pink Petals & Patriotism

**When:** Monday, July 3rd  
**Where:** Gather at Arlene & John Hamilton's house  
**Why:** To decorate the MG float for the Crape Myrtle Festival Parade  
**Time:** To be announced

**When:** Tuesday, July 4th - Parade  
**Where:** Hamilton's house  
**Time:** 8:30 am to get in line - - the parade begins at 10:00 am

**Bonus:** We will have a lunch after the parade in the Hamilton's backyard!

Have a Fun and Safe Memorial Day!



Melinda needs recipes for the HoeHums!

Please send them to: HoeHums@yahoo.com



### Jamey Needs Our Help!

- Please submit your recipes for the recipe book,
- Looking for someone interested in working on logo design – I'd welcome their help,
- Need pictures for the website – email or hard copy, (which will be returned).

Thanks in advance!  
Jamey

### Austrian Cucumber Salad

from Joel Kirkpatrick

Cool, Quick, Tasty; even if you don't especially like cucumbers!

Take a large cuke, peel it, slice thinly (1/16 inch or less). Salt the slices generously and lay between paper towels for 20 minutes. Blot firmly. (This depletes some of the tissue water that would otherwise dilute the salad).

Take about 1 cup (8 oz) of natural yogurt (unflavored), add two cloves fresh garlic, grated or crushed finely. You won't need more salt.

Stir in the cucumber slices, serve immediately cold. Especially good with potatoes.

**Fettuccine Chicken Salad**

4 large boneless, skinless chicken breasts  
 2 teaspoons House Seasoning, recipe follows  
 2 tablespoons chopped fresh thyme leaves  
 3 tablespoons olive oil  
 2 (9-ounce) packages fresh fettuccini  
 2 cups mayonnaise  
 1/2 cup chopped green onions, green part only, plus extra for garnish  
 1/4 cup chopped fresh parsley leaves  
 1/4 cup chopped fresh basil leaves  
 1 teaspoon seasoning salt  
 Tomato wedges, for garnish

Preheat the oven to 350° degrees F.

Slice the chicken breasts lengthwise into 1-inch wide strips. Place chicken on a baking sheet, sprinkle it with 1 teaspoon of House Seasoning and all of the thyme, and then drizzle it with olive oil. Bake for 15-20 minutes, or until cooked through but still juicy; do not overcook. While the chicken is cooking, cook the pasta according to package directions. Drain the pasta, rinse it in cold water, and drain it again. Pat the excess moisture off the pasta with a paper towel if necessary, and put the pasta in a large bowl for tossing.

Remove the chicken from the baking sheet and set aside. Pour the juices from the baking sheet into a medium bowl. To the bowl, add the mayonnaise, green onions, parsley, basil, the remaining teaspoon of House Seasoning, and the seasoning salt, and stir until well blended. Pour the dressing over the pasta and toss gently. Place the chicken strips on top of the pasta. Garnish with tomato wedges and additional sliced green onions. This dish can be made 1 day before serving.

**House Seasoning:**

1 cup salt  
 1/4 cup black pepper  
 1/4 cup garlic powder

Mix ingredients together and store in an airtight container for up to 6 months.

Mary Lou Hollabaugh

**PINEAPPLE UPSIDE DOWN LIME MOLD**

(continued from last month)

1 can (20 ounces) pineapple slices in juice, undrained  
 Cold water  
 7 maraschino cherry halves  
 1 1/2 cups boiling water  
 1 package (8-serving size) or 2 packages (4-serving size) JELL-O Brand Lime Flavor Gelatin Dessert  
 1 package (8 ounces) PHILADELPHIA BRAND Cream Cheese, softened

Drain pineapple, reserving juice. Add cold water to juice to measure 1 1/2 cups. Arrange 7 pineapple slices in bottom of 9-inch round cake pan. Place maraschino cherry half, cut side

up, in center of each pineapple slice. Dice remaining pineapple slices; set aside.

Stir boiling water into gelatin in large bowl at least 2 minutes until completely dissolved. Stir in measured pineapple juice and water. Reserve 1 cup gelatin at room temperature. Refrigerate remaining gelatin in bowl 1 1/2 hours or until thickened (spoon drawn through leaves a definite impression). Stir in diced pineapple.

Spoon thickened gelatin over pineapple slices in pan. Refrigerate 30 minutes or until set but not firm (should stick to finger when touched and should mound). Beat cream cheese in large bowl with an electric mixer on medium speed until smooth. Gradually beat in reserved 1 cup gelatin. Pour over gelatin layer in pan.

Refrigerate 4 hours or until firm. To unmold, dip mold into hot water for about 15 seconds. Gently pull gelatin from around edges with moist fingers. Place moistened serving plate on top of mold. Invert mold and plate, holding mold and plate together, shake slightly to loosen. Gently remove mold and center gelatin on plate. Garnish with fresh cherries and sliced lime if desired. Store in refrigerator. Makes 12 servings.

**Note:** I went a little crazy and combined all three of these recipes into a trifle bowl. I started with the Cherry Waldorf Salad, topped with the Raspberry Delight. Then I made the Pineapple Upside Down Mold, reversing the directions to top the Raspberry layer with the 1 cup reserved jello and cream cheese, then the final layer was the pineapple rings, cherries & lime jello. You could put them in any order you like or make individual recipe.

Cheryl Zink

**Melinda's Spinach Salad**

4 boiled eggs, sliced  
 6-8 strips bacon, diced and fried until crisp, drain  
 Green onion, tops only, sliced in thin slivers (optional)  
 1/2 cup grated Swiss cheese  
 Diced water chestnuts (optional)  
 1/4 pound mushrooms, sliced  
 1-2 oranges, peel, sectioned, diced  
 1 pound spinach, washed and well drained


**Dressing**

2 cups oil (whatever your choice, I use light olive oil)  
 2/3 cup white vinegar  
 1 cup sugar  
 1 teaspoon dry mustard  
 1 teaspoon salt  
 2 teaspoons finely minced onion

Place all dressing ingredients into cold mixing bowl. Beat 5-7 minutes to emulsify, starting on low and gradually accelerating until thickened. Make a day ahead if possible. Keep refrigerated. (dressing will keep indefinitely)

Toss spinach with cheese. Gently mix in remainder of ingredients. Pour enough dressing to lightly coat the salad. For a large group, I like to put all the salad ingredients in individual bowls and let everyone build it the way they want.

# June 2006

Sun	Mon	Tue	Wed	Thu	Fri	Sat Farmer's Market
				1 Bill Abbott	2 Harry Arbor	3 Annette Brown Charles Oliver Linda Moxley
				Sherri Alvarado	DeAnn Bell	
4	5 Annette Brown Jennifer Edwards  Jeanette Burks	6 Shirley Campbell  Kay Conant	7 Pam Daniel  Lee Dann	8 Mimi DeLoach  Judy Durham	9 Dan Eubanks  Nancy Fenton	10 <b>Market Closed</b> Gran Prix Races
11	12 Walt Friis  Henry Harris	13 <b>MG Monthly Meeting</b>	14 Arlene H. Anastasia Morgan  James Hightower	15 Edena Hintze  MaryLou H.	16 Mary Holton  Diane Hopkins Geneva Lawrence	17 Jeanette Burks Gerald VanZandt Lou VanZandt
18  Father's Day!	19 Trish Johnson  Sandra Jones Nancy Prikryl	20 Ron/June G. Laurie Bonds  Lisa Kelly	21 Sheryl Kiever  Joel Kirkpatrick	22 Mattie Lee  Becky Richardson	23 Andya Smid Cheryl Marusak	24 Kay Conant Robert Shugart Susan Norvell
25	26 Marilyn McSpadden  Pam Montgomery	27 Rosemary M. Joanna Sikes  Linda Moxley	28 Maureen Nitkowski  Susan Norvell Jean Wammack	29 Stephen Orth Jim Tachias  Marcia Patton	30 Homer Phillips  Kathy Short	July 1 Pam Daniel Jim Tachias Cheryl Marusak



**June Birthdays**

6/2	Susan Norvell
6/8	Trish Johnson
6/15	Anastasia Morgan
6/25	Rosemary Morgeson
6/28	Pam Montgomery

Happy Birthday!

HoeHums is published by the  
Ellis County Master Gardeners Association

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