



THE GARFIELD GARDENER

THE NEWSLETTER OF GARFIELD PARK MASTER GARDENER ASSOCIATION

November 2019 Next Meeting

November 13 (6:30 p.m.)

Topic: *Right-Size Gardening:
Growing with Life's Changes*

Speaker:

Jo Ellen Meyers Sharp,
The Hoosier Gardener

December 11 (6:30 p.m.)

Speaker: TBD

Holiday Dinner

Photo Slide Show

*Meetings occur the second
Wednesday of each month at
6:30 p.m. at Garfield Park
unless otherwise noted.*

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Learn more at:

www.IndyGPMGA.com
www.IndyMG.org
www.IndyHorticulture.org

President's Letter

I recently attended a program called *Natural Healing with Native Plants*, hosted by the Indiana Native Plant Society. Candace Corson, M.D., was the speaker. She discussed several native plants and their healing properties, such as *Echinacea purpurea* (purple cone flower), *Impatiens pallida* and *Impatiens capensis* (jewelweed), *Plantago major* and *minor* (broad-leaf and narrow-leaf plantain), *Portulaca oleracea* (purslane) and *Eupatorium perfoliate* (boneset).

However, the plant that received star billing for this program was *Achillea millefolium* (yarrow). Yarrow's major properties are as an antiseptic (a natural antibiotic), styptic (stops localized bleeding) and an analgesic (pain reliever), working best on any cut to the skin. Note it is not an anesthetic; there is no numbing. As she started the program, she was making a salve from olive oil, beeswax and yarrow, and every participant received a small jar to take home. (See recipe below.) Dr. Corson has personally been using this salve for cuts and abrasions for herself and her family, and over 25 years has never seen anything treated with this salve become infected.



Yarrow is native to North America and Europe, has been used for thousands of years and has been found in Mediterranean Neanderthal burial caves dating back to 60,000 years ago. It is named after the Greek Warrior Achilles, whose legendary battle wound to the heel was treated and healed with yarrow. This plant grows in meadows, along roadsides and in many gardens across the northern hemisphere. My garden had some when I moved in, but over time the yarrow has been crowded out with larger plants and shrubs. Perhaps in the spring I should rescue any remnants I find and give them their own space.

Yarrow can be harvested throughout the summer. Both leaves and flowers can be used, with the leaves being the primary part of the plant you want to make the salve. Be sure to leave the roots intact for the plant to keep growing and provide you with continued use in the future. Dry as you would any other herb. I typically bundle and hang upside down, away from windows and sunlight. If the bundle is very large, I may place the herb in a paper bag to contain any seeds and droppings, and the herbs will last one to three years stored this way. There are several cultivars of yarrow, but the best to use is the straight species, common yarrow, the one with white flowers.

Recipe:

1 liter (or 1 quart) of good quality olive oil
4 oz. or more of beeswax (Coconut oil can be used but Dr. C. likes beeswax best.)
Lots of yarrow

The ratio of oil to beeswax recommended is 10:1 or 8:1. You want the salve to be solid at room temperature.

(continued on Page 3)

Garfield Park Conservatory Tours

November 23 (2:30 p.m.)

Arlene Bow
Oren Cooley
John Montgomery

Anyone interested in becoming a tour guide should contact Victoria Metheaux at vmethx@comcast.net.

At the Conservatory

The Herb Society of Central Indiana will conduct a holiday craft workshop titled *Herbal Gifts* from 10:00 a.m. to 11:30 a.m. on Saturday, December 7, at the Garfield Park Conservatory. Attendees to this popular program will receive snacks, recipes and handouts in addition to the opportunity to make gifts for family and friends. Registration required; Fee is \$5 per person. For information or to register, visit www.garfieldgardensconservatory.org.

Upcoming Hospitality Help

If you wish to help with a future meeting, please contact Jayne Queck at jaqueck@aol.com.

If you wish to help with the December pitch-in, please contact Carrie Alumbaugh at carriesalumbaugh@gmail.com.

Next GPMGA Meeting: November 13

If there's anyone who needs no introduction to our group, it's Jo Ellen Meyers Sharp, The Hoosier Gardener. At our November 13th meeting, she will give *Right-Size Gardening: Growing with Life's Changes*. We will learn how to make the most out of a smaller space, whether a patio, balcony or other temporary garden area.

An Indianapolis native and Master Gardener, Jo Ellen has become the pre-eminent garden communicator in our state. In September, she concluded a 30-year run as a gardening columnist with *The Indianapolis Star*. At the same time, she assumed the role as president of Garden Communicators International. That organization recognized Jo Ellen this past summer with its Silver Award of Achievement.



As a garden communicator, she has trialed many plants which helps her guide customer choices at the garden center where she works part-time. Writing about gardening also has taken Jo Ellen to public and private gardens in 35 states and international locations.

Her freelance assignments range from national and regional magazines, corporate newsletters, and television and radio gigs. In addition to her garden writing and presentations, Jo Ellen does garden coaching and creates container gardens. To learn more about Jo Ellen's world of gardening, go to her website hoosiergardener.com where you can read and subscribe to her blog. You also can follow her on Facebook, Twitter and Instagram.

Holiday Slide Show at December GPMGA Meeting

Once again, December's holiday meeting will feature a slide show of photos submitted by members. The slide show will play during dinner; then the photographers will have the opportunity to comment on their photos during dessert. Here are the guidelines:

- Photos from 2019. Can also include photos from December 2018.
- Digital format only, jpgs preferred.
- Include a title, location and optional description.
- Limit to around a dozen photos with a grouping counted as one photo.
- Deadline is December 1.

2019 GPMGA Officers/Committee Chairs

President

Lane Judkins
APJ44@sbcglobal.net

Immediate Past President

Carrie Alumbaugh
carriesalumbaugh@gmail.com

Vice President

Position Not Filled

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Questions about Reporting Hours

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dschelsk@purdue.edu

Please contact the officers and chairs of the Garfield Park Master Gardener Association if you have any questions or suggestions.

President's Letter *(continued from Page 1)*

Heat the oil and beeswax to no more than 250 degrees in a large pot, proportional to the amount you plan to make. You don't want it to boil or scorch. Use a candy thermometer to monitor the temperature.

With a wooden spoon or spatula, press to submerge the yarrow in the liquid. I was amazed at how much yarrow was used, although there was no set amount given. Obviously, the more used, the more intense the properties of the salve will be. I would say that at least one very large dried clump of yarrow per quart of olive oil would be appropriate – the largest amount you could hold by the stems in one fist.



Continue to press down and submerge the yarrow. Simmer at low temp for at least 10 minutes. During the talk, this may have simmered for 30-45 minutes, and the room smelled like popcorn! Cool just enough to be able to safely pour the liquid through a metal (not plastic – it will melt) strainer into a glass measuring cup, which can then be poured into jars. It should partially solidify as it cools.

Stored in the refrigerator, this salve can maintain its medicinal properties for up to 12 years. Make a large batch to give to your family and friends. What a great gift of healing from our own Planet Earth!

—Lane Judkins, GPMGA President

GPMGA Meeting Minutes—October 9

Program

- Myrene Brown spoke on *When to Break up with Your Plant*

Business Meeting (Board Business)

- President—Lane Judkins: Willing to serve as president again next year as long as there is a vice president
- Secretary's Report—Nancy Boettner: Minutes accepted as printed in newsletter
- Treasurer's Report—Cindy Maude: Checking balance is \$7,056.13
- Hospitality—Carrie Alumbaugh, Bill Bernstein, Jayne Queck: Thanks to snack providers; Need providers for November meeting; Will have sign-up sheet for December dinner at next meeting; Seeking suggestions on entrée
- Newsletter/Publicity—Oren Cooley: Keep submitting information
- Programs—Carrie Alumbaugh, Debra Boyer: November—Jo Ellen Meyers Sharp; Seeking short program for December meeting; Submit photos to Debra by December 1 for slide show at the December meeting
- Historian—Mike Doran: Shared history of the origin of Master Gardener program
- Conservatory Tours—Victoria Metheaux: Tours staffed; Group of 75 expected on October 28

Other Business

- Presenter at MCMGA-GPMGA meeting was informative and entertaining
- St. Luke's is having a pumpkin sale through October
- Ways to increase membership discussed: t-shirts, hats, or visors; Have brochures about us available to classes; Message from Steve to graduating classes about both clubs

—Nancy Boettner, GPMGA Secretary

Garfield Park Master Gardener Association

in association with



Purdue Extension - Marion County

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If you require an accommodation or special assistance to attend programs due to a disability, please contact Steve Mayer at 317.275.9290. Some accommodations may require 2 weeks notice.

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Questions: Contact Steve Mayer at mayersl@purdue.edu or Debbie Schelske at dschelsk@purdue.edu.

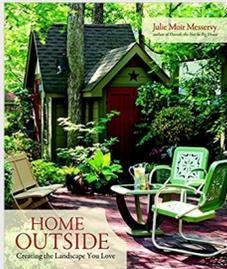
*Helping Others Grow
Sharing Knowledge
Volunteer Commitment*

From the Bookshelf . . .

Home Outside: Creating the Landscape You Love

by Julie Moir Messervy

Home Outside provides the big picture design concepts and step-by-step details a homeowner needs to create an outdoor paradise—making outdoor living spaces a beautiful, functional extension of the home.



Acclaimed landscape designer and award-winning author Julie Moir Messervy outlines seven key concepts to transform any landscape: Pleasure Ground, Lay of the Land, Big Moves, Finding Your Comfort Zone, Making It Flow, Placing the Pieces, and Sensory Pleasures. For every part of the property, the author helps the reader see it through the eyes of a designer -- explaining concepts in simple, understandable language and providing great tips for pulling it all together.

Julie Moir Messervy is the founder and principal designer of Julie Moir Messervy Design Studio. With over three decades of experience, nine books and numerous high-profile lectures, she is an innovative leader in landscape and garden design theory and practice.

On the Web

Home Outside

www.homeoutside.com

This website simplifies the process of landscaping property. Home Outside provides easy access to the tools and services needed to design any landscape and plant successful gardens. The site (and accompanying app) features all the elements that make up a property, from the house and driveway down to the compost bin and perennial planting. The website's visitors can design it themselves with the desktop and mobile apps, use the design templates and regional planting guides or get custom help from a nationwide network of design experts. The site also offers access to online design services that provides beautiful expert design at a price homeowners can afford.

Holiday Fun at Indiana's Botanical Sites

Twinkling lights, stunning decorations and visiting Santa (of course) help brighten the holidays at various sites across the state.

Conservatory Crossing

November 29 to December 31

Garfield Park Conservatory
2505 Conservatory Drive, Indianapolis
www.garfieldgardensconservatory.org

Come enjoy a winter wonderland as Garfield Park Conservatory again decks out in its holiday best with a brilliant display of poinsettias, model trains and villages, and thousands of twinkling lights during the Conservatory Crossing Holiday Poinsettia and Train Display. On Saturday, December 14, Garfield Park Conservatory will host *Christmas at Garfield*, where visitors will meet Santa while seeing the conservatory's holiday train and poinsettia show. Participants also may visit the Arts Center to make holiday-themed crafts and head to the Burrello Family Center where Mrs. Claus will have some tasty treats.



Christmas Connections

November 23—January 5

Foellinger-Freimann Botanical Conservatory
1100 South Calhoun Street, Fort Wayne
www.botanicalconservatory.org

This year features the "Botanical Connector"—a timeline of Christmas exhibits at the conservatory over the decades. Visitors will enjoy viewing family photos sent in by local residents, identify holiday fragrances and the memories they might bring back, and send off a card to Santa in the seasonal "post office". The gardens again will provide the quintessential poinsettia tree, colorful holiday settings and friendly light displays.



Winter Wonderland Holiday Lights

November 29—December 28

Wellfield Botanic Gardens
1011 North Main St., Elkhart
www.wellfieldgardens.org

Wellfield Botanic Gardens' Winter Wonderland Holiday Lights will transport visitors to a magical setting of lights, sound and beauty, perfect for families to enjoy. Featuring professional light displays accentuating the natural beauty of Wellfield, the ½-mile Promenade Pathway will be aglow with color and texture, the sounds of live music performed by local artists and the warmth provided by complimentary hot cocoa.



Newfields' Winterlights Nov. 23-Jan. 5

It's very merry. It's really bright. Winterlights returns for a third year, making it an official holiday tradition in Central Indiana.

Create even more memories this season with friends and family as you stroll through a spectacular Winter Wonderland, sip apple cider or hot chocolate and make s'mores over a fire pit. Watch lights dance to music on the Lilly House lawn and stop to take photos at the Snowflake Bridge, Frosted Forest and other illuminated displays throughout the grounds. Special glasses will be available that will transform every one of the 1.5 million lights into a shimmering snowflake.



Guests also may enjoy another beloved Newfields tradition, Deck the Halls at the Lilly House, during Winterlights. Each room in the elegant, historic mansion will feature decorative surprises, including beautiful holiday floral arrangements.

For more information, visit www.discovernewfields.org.

Acorns: An Important Wildlife Food

The acorn is the nut of an oak tree, containing a single seed (rarely two seeds) enclosed in a tough shell and borne in a cup-shaped structure. Acorns vary in size and, depending on the oak species, take about 6 or 24 months to mature.

Acorns, being too heavy to blow in wind, do not fall far from the tree at maturity. Consequently, oaks depend on squirrels, blue jays and other animals to move the acorns beyond the canopy of the parent tree and into an environment in which they can germinate and find access to adequate water, sunlight and soil nutrients.



Most species of oaks begin producing acorns at about 20 years old. Peak production occurs from about 50 to 80 years and then acorn production tapers off after 80 years. Certain trees typically produce more acorns than others. Since acorns appear only on adult trees, they are often a symbol of patience and the fruition of long, hard labor. For example, an English proverb states that “Great oaks from little acorns grow”, urging the listener to wait for maturation of a project or idea.

Acorns are one of the most important wildlife foods in areas where oaks occur. Creatures that make acorns an important part of their diet include birds such as blue jays, pigeons, some ducks and several species of woodpeckers.

Small mammals that feed on acorns include mice, squirrels and several other rodents. Large mammals such as pigs, bears and deer also consume large amounts of acorns; they may constitute up to 25% of the diet of deer in the autumn.

Acorns are rich in nutrients. Percentages vary from species to species, but all acorns contain large amounts of protein, carbohydrates and fats as well as the minerals calcium, phosphorus and potassium and the vitamin niacin. Total food energy in an acorn also varies by species, but all compare well with other wild foods.

Acorns also contain bitter tannins, the amount varying with the species. Acorns that contain large amounts of tannins are very bitter, astringent and potentially irritating if eaten raw. This is particularly true of the acorns of red oaks. The acorns of white oaks, being much lower in tannins, are nutty in flavor. Creatures that store acorns, such as blue jays and squirrels, may wait to consume some of these acorns until sufficient groundwater has percolated through them to leach the tannins out. Other animals buffer their acorn diet with other foods.

In some cultures, acorns once constituted a dietary staple, though they have largely been replaced by grains and are now typically considered a relatively unimportant food, except in some Native American and Korean communities.



Acorns were a traditional food of many indigenous peoples of North America, and served an especially important role for Californian Native Americans, where the ranges of several species of oaks overlap. Unlike many other plant foods, acorns do not need to be eaten or processed right away but may be stored for a long time. In years that oaks produced many acorns, Native Americans sometimes collected enough acorns to store for two years as insurance against poor acorn production years.

After drying them in the sun to discourage mold and germination, women took acorns back to their villages and cached them in hollow trees or structures on poles, to keep them safe from mice and squirrels. The stored acorns could then be used when needed, particularly during the winter when other resources were scarce.

Squirrels and Acorns

Squirrel species that bury their food have demonstrated they can return to as much as 95 percent of the stashes they have buried. The animals use a meticulous strategy in the way they store food, rather than it being a random exercise of hiding their nuts for serendipitous discovery later.

Animals that store food to survive typically use one of two strategies. Either they larder-hoard — meaning they store all their food in one place — or they scatter-hoard — meaning they split up their bounty and stash it in many different locations.

Most squirrels tend to be scatterhoarders, which explains their almost frenetic dashing to and fro. The more widely the nuts are distributed, the lower the risk that some other squirrel might come along and steal the stash.

Interestingly, squirrels possess traits that help them mentally organize and arrange their hoards according to the type of nut. This behavior is known as “chunking”, which may help them remember where the nuts are interred.

Squirrels have been observed pawing over nuts and seeds for long periods of time before they bury their stash — something that might help them select nuts with the highest nutritional content, and those least likely to perish under ground.

Squirrels respond adaptively to each nut that is encountered, adjusting eating and cache decisions to its relative value, the abundance of food, the type of food, and the perception of risk of pilfering. Squirrels cache preferred foods farther from the source, and at lower densities.

Some scientists surmise that squirrels use their sense of smell to locate previously buried nuts, which may come into play to a degree. In areas where there is snow, a strong smell sense becomes more of a challenge.

Squirrels do recognize landmarks such as trees and gauge distances between the trees, themselves and their nests. Some scientists note that the gauging may also involve the distance dynamics between different caches they’ve established.

EXTENSION HORTICULTURE HINTS—NOVEMBER 2019

Steve Mayer, Extension Educator-Horticulture, Purdue Extension-Marion County

Steve Mayer, Extension Educator-Horticulture for Purdue Extension-Marion County, serves as coordinator and instructor for the Purdue Master Gardener program in Marion County.



Common Witchhazel had attractive leaves and flowers on November 1 after the first hard freeze. (Photo: Steve Mayer, 11-1-2019).

Witchhazels: One of the First & Last to Flower

Be the first and last in your neighborhood to have blooms on your trees and shrubs – plant some witchhazels. Two of them bloom in early spring: *Hamamelis vernalis* (Vernal Witchhazel), native to the south-central United States, and *Hamamelis x intermedia* (a hybrid witchhazel) of cultivated origin. However, *Hamamelis virginiana* (Common Witchhazel), native to Indiana, blooms in October and November. For more information on each of these plants, go to the Purdue Arboretum Explorer: [https://mlp.arboretum.purdue.edu/webui/oecgi3.exe/INET_ECM_FindPI?](https://mlp.arboretum.purdue.edu/webui/oecgi3.exe/INET_ECM_FindPI?PLANT-NAME=HAMAMELIS&DETAIL=1&FINDPLANT=Go)

[PLANT-NAME=HAMAMELIS&DETAIL=1&FINDPLANT=Go.](https://mlp.arboretum.purdue.edu/webui/oecgi3.exe/INET_ECM_FindPI?PLANT-NAME=HAMAMELIS&DETAIL=1&FINDPLANT=Go)

November Garden Calendar Tips

Note: Letters & numbers following the tip refer to Purdue publications; other reference links may also be supplied.

- **First Week:** Winterize your water garden. Activities usually include cleaning leaves, cutting back emergent plants, removing tropical plants or moving them indoors, and sometimes moving fish. <http://www.purdue.edu/uns/html3month/021125.Lembi.ponds.html>
- **Second Week:** Fertilize the lawn this month after growth has slowed or stopped but while it is still green. Use a mostly quick release, high nitrogen fertilizer. This replaces early spring fertilization (AY-22). <https://www.extension.purdue.edu/extmedia/ay/ay-22-w.pdf>

- **Third Week:** Salad greens can be productive this time of year if grown in a cold frame. Build a hotbed or cold frame now to extend your growing season next year (HO-53). https://hort.purdue.edu/hort/ext/Pubs/HO/HO_053.pdf
- **Fourth Week:** Try dormant lawn seeding between December and February if the weather cooperates. The seed will lie there dormant (un-germinated) until warm temperatures return in the spring (AY-3). <https://www.extension.purdue.edu/extmedia/ay/ay-3-w.pdf>

Follow me on Twitter @purduehortindy (or view at: <http://twitter.com/purduehortindy>) for more tips. You can also see my tweets on each Master Gardener association website: <http://indymcmga.org/> and <http://indygmga.com/>.

Demo Garden Late Season Development

The ornamental peppers in the Purdue Extension demonstration garden this year developed further interest as the season progressed. The dark black round peppers turned a brilliant red as they ripened. Below is the Ornamental Pepper Onyx Red, a 2018 AAS Winner. The AAS website lists four sources of seed: <https://all-americanselections.org/product/ornamental-pepper-onyx-red/>.



Ornamental Pepper Onyx Red showing the red ripened peppers. (Photos: Steve Mayer, 9-16-2019).



The Question Box November 2019

Steve Mayer, Extension Educator-Horticulture
Purdue Extension-Marion County



Fall is a good time to perform some tree maintenance activities. (Photo: Steve Mayer, 10-28-2015).

Q. What are some important tree care activities for the fall?

A. Some of the important activities are highlighted in a recent article in the Purdue Landscape Report: <https://www.purduelandscapereport.org/article/fall-tree-care-tips/>.

Q. Are your monthly Senior Life garden news columns available online?

A. Yes, go to the following web page: <http://seniorlifepapers.com/online-issues/>. Click on the desired issues in the Indianapolis edition section. The November 2019 issue is on sudden oak death/Ramorum blight and boxwood blight and is available online now at: <http://seniorlifepapers.com/wp-content/uploads/2019/10/SI-10-18-19-LINKED.pdf>.

Q. We have killed three assassin bugs this year. My son and daughter say we are not supposed to have them here in Indiana. One web page says to notify the local Purdue Extension office and let you know that we have seen them. Should we do that?

A. There are many “assassin bugs” that are beneficial or not of concern – plus there are assassin bug lookalikes. Examples of these are found in the links below. No reporting is needed on these insects.

- <https://bugguide.net/node/view/166>
- https://extension.entm.purdue.edu/radicalbugs/default.php?page=pests/assassin_bug
- <https://extension.entm.purdue.edu/publications/HN-63.pdf>

However, the ones to watch for are the *Triatoma* – the bloodsucking conenoses or kissing bugs. If you think you have one of these, you can bring it to our office on the Indiana State Fairgrounds (Discovery Hall) for confirmation. If you think it is one of these insects, do not handle it or squash it. See the links below for more info on this specific insect.

- <https://bugguide.net/node/view/4789>
- <https://www.purdue.edu/newsroom/releases/2019/Q3/purdue-entomologist-ask-yourself-if-it-really-looks-like-a-kissing-bug.html>
- <https://ag.purdue.edu/stories/six-things-you-probably-dont-know-about-kissing-bugs/>

Q. I want to get rid of zoysiagrass from my yard. What should I do?

A. It sounds like you already moved beyond Option #1 – live with it and tolerate a lower quality lawn.

Option #2 is the traditional approach to killing a perennial grass weed in a perennial grass lawn – use a non-residual, non-selective herbicide to kill everything and then reseed. Zoysiagrass has an extensive system of stolons above ground and rhizomes below ground that make it difficult to control. For best chances of success, plan on three glyphosate (Roundup, etc.) applications over the growing season (June, July and August). Wait three to four weeks for regrowth before making the follow-up applications. <https://www.extension.purdue.edu/extmedia/AY/AY-11-W.pdf>

Option #3 is to hire a professional. No selective herbicides will provide excellent control of zoysia in cool-season lawns. However, topramezone (Pylex) applied at 21-day intervals starting in late summer can suppress but not kill zoysia. If you combine this with overseeding, expect 50-75% zoysia removal per year.

Show / Event Calendar

November 9 (8:30 a.m.—4:30 p.m.)
Building Biodiversity: The Art and the Science

Indiana Native Plant Society
Annual Conference
Grand Wayne Conference Center
120 W. Jefferson Blvd., Fort Wayne
www.indiananativeplants.org

November 13 (6:00 p.m.—7:45 p.m.)
Fall Gardening and Getting Ready for Winter

Hancock County Library,
Sugar Creek Branch
5731 West U.S. 52, New Palestine
www.hancockmga.com

November 13 (6:30 p.m.)
Color in the Garden

Indianapolis Hosta Society
Holliday Park Nature Center
6363 Spring Mill Road, Indianapolis
www.indianapolishostasociety.org

November 16 (9:00 a.m.—4:00 p.m.)
Greening the Statehouse 2019

Hoosier Environmental Council
IMMI Conference Center
18880 N. East St., Westfield
www.hecweb.org/gts19-registration

November 23 to January 5
Winterlights

Newfields
4000 Michigan Road, Indianapolis
www.discovernewfields.org

November 29 to January 2
Conservatory Crossing

Garfield Park Conservatory
2505 Conservatory Drive, Indianapolis
www.garfieldgardensconservatory.org

December 15 (2:00 p.m. — 4:30 p.m.)

Natural Healing with Local Plants
Indiana Native Plant Society (INPS)
Nora Branch Library
8625 Guilford Avenue, Indianapolis
<https://attend.indypl.org/>

January 17-26

Indianapolis Home Show
Indiana State Fairgrounds
1202 E. 38th St., Indianapolis
www.indianapolishomeshow.com

May 16, 2020 (9:00 a.m.—Noon)

GPMGA Annual Plant Sale
Garfield Park Conservatory
2505 Conservatory Drive, Indianapolis

Keep Indianapolis Beautiful Volunteer Opportunities

November 23 (9:00 a.m.-Noon)
26th and LaSalle Streets Tree Planting
New Zion Tabernacle Indianapolis
2602 N. Lasalle St., Indianapolis
Keep Indianapolis Beautiful, Inc.

Come join KIB staff and the community in planting 87 high-impact, large-growing, 1" caliper shade trees in Martindale-Brightwood tree lawns. These trees will help reduce the effects of urban heat island and storm water runoff, while providing residents protection from harmful U/V rays.

Citizens Energy Group, Keep Indianapolis Beautiful, and the Indianapolis Department of Public Works (DPW) continue to join forces to begin a long-term partnership to plant 10,000 trees across the city as a way to create greener neighborhoods and reduce combined sewer overflows to area waterways.

For more information or to register, contact Cathy Mangan Jackson, KIBI's Event Coordinator, at 317-763-3353 or at cmangan@kibi.org.

Second Workshop Planned for Dr. Candace Corson

Adults and teens are invited for a demonstration and hands-on presentation for uses of local plants at the Nora Public Library (8625 Guilford Avenue) from 2:00 p.m. to 4:30 p.m. on Sunday, December 15, by Dr. Candace Corson, an integrative medicine practitioner who will assist participants in making their own jar of healing cream to take home.

Dr. Corson will discuss a healing remedy that uses wild yarrow as well as other local plants and flowers. This program is sponsored by Indiana Native Plant Society (INPS) Central Chapter in partnership with the Nora Branch Library.

Last October, her presentation, titled *Natural Healing with Local Plants*, was an enormous success and prompted Dr. Corson to plan to repeat the program this December. Dr. Corson again will demonstrate and assist participants with making their own jar of healing cream—which helps with multiple types of skin conditions and injuries.

She will discuss the history of this healing remedy that uses wild white yarrow, along with the use and benefit of other plants and flowers such as jewelweed, plantain, violets and dandelions.

For this hands-on class, participants should plan on staying 2½ hours from start to finish. There is a suggested donation of \$3.00 per person or family to cover the cost of the olive oil and beeswax. Class size is limited. Registration required.

For more information or to register, visit <https://attend.indypl.org/>.

