AT APP N N

APRIL

April 4 -

Pantry, 10am

April 6 - Demo Garden workday Sr. Center, 10am

April 6 -

Life Event, 11:30 to 1:30 @Sr. Center, bring sack lunch and a chair

April 6 - GMGA Quarterly Board Meeting, MGs invited

April 7&8 - Hall County Expo

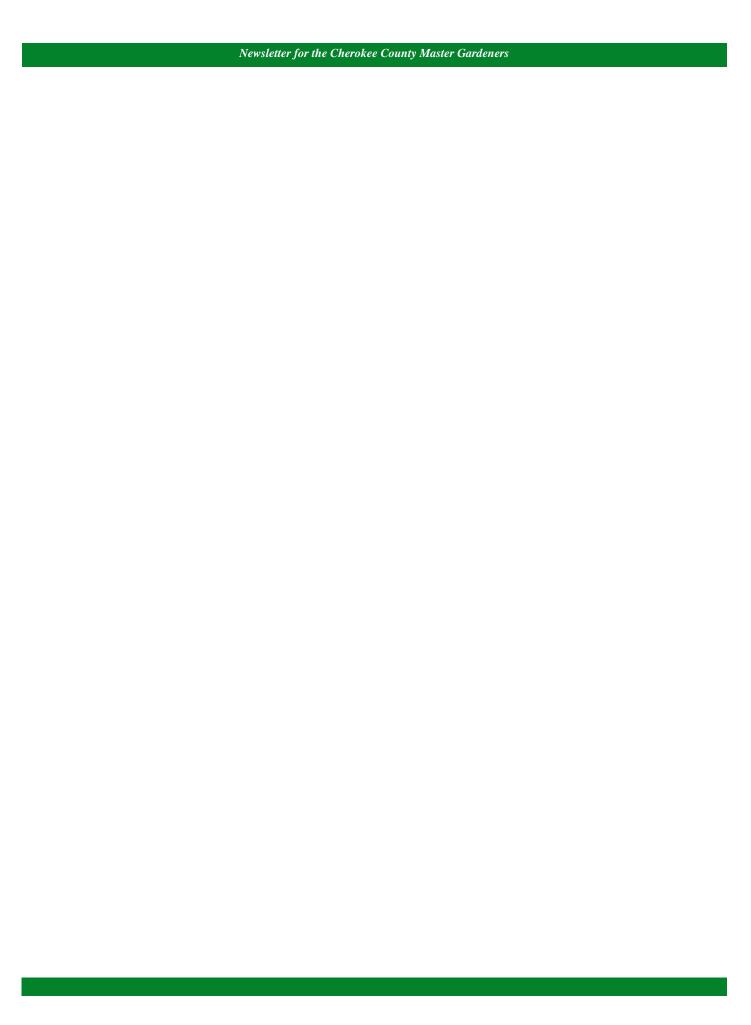
April 13 -

Workday, 10am

April 18 - Monthly Meeting

April 20 - Demo Garden

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Newsletter for the Cherokee County Master Gardeners

Why should I consider partridge-berry in my
- berry

(Mitchella repens) is a trailing, creeping, evergreen perennial groundcover. The word

habit, though it does not climb. It can even withstand some light foot traffic making it an ideal groundcover along walkways or between stepping stones. Partridge-berry grows as a native forest plant scattered throughout eastern North America in USDA Hardiness Zones 3 through 8.

Partridge-berry blooms May into summer depending on location. The diminutive ½-inch long, fragrant, trumpet-shaped flowers occur in pairs that share a single ovary and are waxy white or pink. Due to the united ovary, both flowers of the pair must be pollinated (thank an insect) for a single ¼-inch diameter red berry to be produced. Berries are not prolific but appeal to a variety of birds and other wildlife.

The glossy dark green leaves are oval to round with a distinctive white midvein and are about %-inch long. Partridge-berry plants spread by stolons that root to the ground at nodes, forming a mat of foliage about 1 to 2 inches in height. Native American women used the berries and leaves to brew a tea that was thought to ease childbirth.

Partridge-berry prefers growing in shady areas with consistently moist but well-drained, rich, acid, humus soil. The good news is that it can tolerate a range of conditions including dry shade once established. Though it grows in deep forest shade, it can take some sun, especially morning sunlight. As with most plants,



Newsletter for the Cherokee County Master Gardeners



d B f & P (4 servings)

(serves 2)

Broil bread until toasted. Toss all ingredients. Top with fresh basil & parsley

Send recipes to Pat Bowen at woodsgal1007@gmail.com

To receive printed copies of the 2017 newsletters, please send a check for \$10 to:

Prepare rice as label directs. Meanwhile, cut round steak lengthwise in half; then cut

slices.

In a medium bowl mix: soy sauce, sugar, dry wine, cornstarch & ginger. Add beef slices; toss & set aside.

Pour cooking oil into dutch oven. Over high heat cook: mushrooms, onions & peppers with salt & pepper stirring quickly & frequently (Stirfrying) until vegetables are tender-crisp (about 5 mins). Spoon vegetables into clean bowl, leaving oil.

Add meat to oil; stir-fry until meat loses its pink color (about 2 mins). Add vegetables & stir-fry until hot. Serve over cooked rice.