



For years, I have battled one of the most annoying and invasive plants to have taken residence in my garden. Despite pulling it out by the bucketfuls, it unfortunately sprouts again in days!

This perennial garden enemy, *Cyperus* spp., is often known as nutsedge, nutgrass, chufa sedge, or swamp grass. However, it is not a grass, but instead a sedge that is identified by the triangular shape of the stem. In fact, if you roll the stem between your fingers, you should be able to feel its triangular shape. Additionally, other distinguishing characteristics include leaves that are light green to yellow and waxy to the touch.

The two most common species in this area are yellow nutsedge (*Cyperus esculentus*) and purple nutsedge (*Cyperus rotundus*). Yellow nutsedge is more prevalent because of its cold tolerance. It produces a single tuber at the end of rhizomes and grows 12 to 16 inches tall. Purple nutsedge grows tubers in chains along rhizomes and only grows 6 inches tall.

The "nut" is really a tiny tuber growing beneath the soil that can remain dormant in the soil for several years, sprouting new plants when moisture becomes available. In addition to tubers, this plant sends out rhizomes that reproduce at an alarming rate. In fact, the rhizomes form patches that can grow up to 10 feet wide, sprouting its tough grass-like leaves above the ground, thus making it difficult to control.

While this rather invasive plant has caused many a groan from gardeners, it has one redeeming quality...it is edible. In Southern Europe it is cultivated for its palatable tubers, called earth almonds or tiger nuts, and for the preparation of horchata de chufa, a sweet, milk-like beverage. Furthermore, William Woys Weaver even suggests growing your own nutsedge for food in his book, *Heirloom Vegetable Gardening*. Praising the tubers' similarities to other nuts, he says, "In texture, nutsedge is somewhat mealy like a chestnut, yet with a distinct almond-like flavor. It was used by country people as an almond substitute in cookies and confectionery, and was even pounded with sugar to make a type of faux marzipan once quite popular among the Pennsylvania Germans." (Spiegele, 2011). (Caution: Do not eat it if you are unsure that it is a nutsedge plant.)

However, to most gardeners it is still considered an exasperating weed. Thus, what are some options for controlling nutsedge in your landscape? Attack the top, never letting the nutsedge mature. A juvenile plant has three leaves, while a mature plant has five. More than five and you have work ahead of you.

The best control is prevention. Keep your lawn healthy.

Address drainage problems by aerating your turfgrass and adding compost, as nutsedge thrives in moist soil. Therefore, hold back water, if possible, by watering only the plants that need it.

Mulch your garden with polypropylene weed cloth, as solid black and clear plastic mulches do not

By Joshua Fuder, Agriculture and Natural Resources Agent

Whether it is West Nile Virus, heartworms in pets, or Zika Virus, mosquitoes and the diseases they carry seem to always be in the news. There are a number of ways to make your landscape less of a mosquito magnet, and the sooner you start, the better.

Your first line of defense when out in the yard is to protect exposed skin. Wearing long-sleeved shirts and pants that are light colored and loose fitting will work until temperatures get too high. Insect repellents that are EPA approved, like products containing DEET, are quite effective. Select the product containing the highest percentage of active ingredient, and apply it to exposed skin.

There are 150 different species of mosquitoes in the United States, and all species require water to complete their life cycle. Mosquitoes have four distinct stages in their life cycles: egg, larva, pupa, and adult. A single female can lay hundreds of eggs during her life, which typically lasts for several weeks. All stages except the adult stage are dependent on still water.

To achieve effective mosquito control, it is imperative to eliminate things like old tires, buckets, wheelbtprative to elimi-

Wow!!! Way to go, UGA!

I knew that the University of Georgia had produced several publications on native plants, but I had no idea how comprehensive and useful they were until recently. I was researching a native plant for a friend who knew I was a Master Gardener. Whenever I'm acting as a Master Gardener, I'm careful to first and foremost give advice or information that is sanctioned and approved by the UGA Cooperative Extension.

So I began my research at the UGA website on the general page for UGA publications:

. Then I did a simple search for "native plants."

In my search, I found these four excellent publications, shown below by title and publication number.

Native Plants for Georgia Part I: Trees, Shrubs and Woody Vines (B 987)

Native Plants for Georgia Part II: Ferns (B 987-2)

plastic and weighting down the edges, a greenhouse effect can be induced to bake weed seeds, tubers, and rhizomes.

Despite the nutlets breaking off, hand-pulling is still the recommended method of management when a small area is invaded. When you see a nutsedge sprout, begin to attack it immediately by digging deep, digging it out, and removing the little tubers if you find them. Beware that the nutsedge will sprout again in a few days, but don't give up. Dig again... dig again... dig again.....

References:

Bertauski, T. (2014, June 27). Getting tough with nutsedge. Retrieved May 06, 2017, from <http://>





Send recipes to Pat Bowen at
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6 small or 2 large zucchini	1/2 cup melted butter
2 eggs	Grated Parmesan or Romano cheese
Bread crumbs, flavored or plain	Salt and pepper to taste

Cut zucchini into 1/4" slices. Cook in small amount of water until soft, around 20 minutes. Drain well and mash with a potato masher.

Combine all other ingredients, except cheese, in a large bowl until zucchini is well coated. Put into shallow baking dish and sprinkle generously with cheese.

Bake in preheated 350 degree oven for 30 minutes. Serve hot or at room temperature.

For added flavor, mix in a ripe chopped tomato, a sliced jalapeno pepper, or 1/2 cup grated Swiss cheese before baking

This is a great recipe for end of season tomatoes that have to be picked before frost, or anytime you want a change from red, ripe tomatoes.

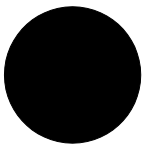
3 tomatoes, green or slightly red but still firm	1/4 cup olive oil
Bread crumbs, corn meal or all purpose flour for dredging	Salt and pepper to taste.

Core tomatoes and cut into 1/2" slices. Heat the oil in a large skillet over medium high heat while dredging tomato slices. Add tomatoes to the skillet and sauté until golden brown on each side. Add more oil as needed. Drain slices on paper towels and serve hot or at room temperature. Good as a side dish, on a BLT, or on hoagie rolls with sautéed onions and peppers and your favorite cold cuts.

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