

Central Missouri Master Gardener Newsletter



The Latest Dirt

JUL 2026

Newsletter of the Central Missouri Master Gardeners

Vol. 183 No. 01

Note from the Chair

JUL 2026

Well, here it is the end of June. The year is half over and everyone is wondering where the first half went. I know Kathy and I are wondering. Let's hope the rest of the year slows down.

It was a wonderful garden and flower tour that the Education Committee put on this year. The gardens could not have been more opposite from one another and so wonderful to see. It was truly generous of Terry Walkenhorst and Jackie Forck to open their home and allow the Master Gardeners to visit for the day.

Terry Walkenhorst was so scenic and picturesque that you could have just sat there all day and soak up the warmth of the day and enjoy a cool beverage.

Then you go to Jackie Forck's wonderful garden and there was little surprise's everywhere you turned. With the way she worked all here antiques and here gnomes everywhere. It was a truly an eclectic garden. You could walk around it and see something new every time.

If you get the chance to see either of these gardens on your own it is worth the trip to their beautiful gardens. You will be amazed.

We will post pictures of the two homes on the website as soon as we can.

We are in need of people to help volunteer for the Master Gardener's board. We need at least four new members to replace the ones that are leaving at the end of August. So, if you know anyone that would be interested have them get in contact with me or any board member.

As we gear up for the next Spring Plant Sale, we may need a few volunteers to head up the Peppers and the possibly a few other areas. We will keep you posted on this as time gets near.

We have been invited from the Parks Department to use the Pavillion at the new River Market on Chestnut as it becomes available to hold one of our meetings out there. Right now, we have a tentative date of August the 25th members meeting. We will also let you know if this is possible if the facility will be up and operational by this date. This will allow us to walk around before the meeting starts and view all the work that the Master Gardeners and the Parks Department have been working on so far and possible plans for the future.

In closing I would like to remind everyone that enters the greenhouse to please make sure that when you hit the lock button on the door and it finishes locking that you try to open the door and make sure the lock is set. We have had times when members have gone there and the door was not secure or was open. So please double check the lock, it only takes a second to check.

Thank You!

Ed Vitela

CMMG Chair, Edward Vitela

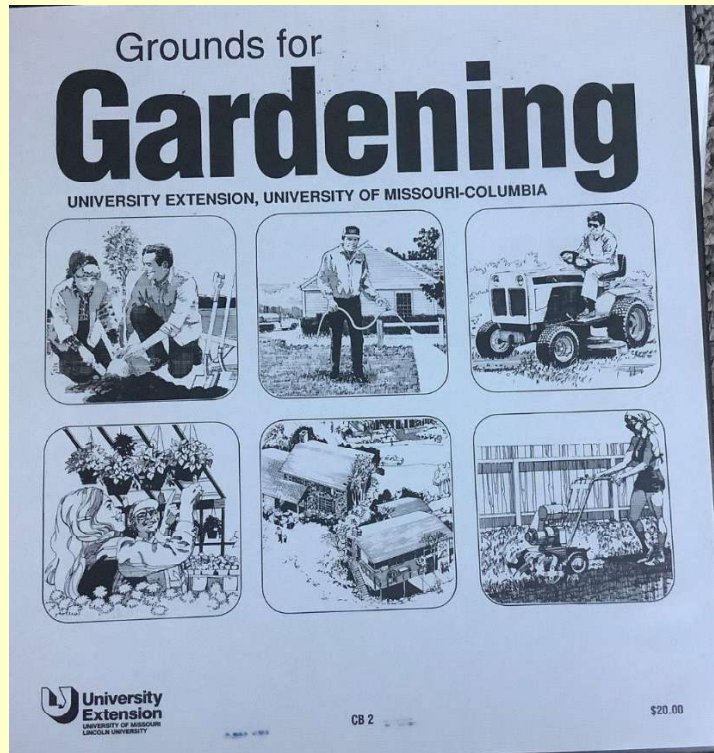
2025-2026

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NEW

History Corner

*NEW



1994

Cover of the MG Manual cost of course was 20 dollars

Dhruba Dhakal has asked to share these upcoming webinars:

The State Extension Master Gardener program has scheduled three additional continuing education webinars for EMG volunteers.

Registration is required and is free. Each webinar will begin at 6:30 pm. Upon registering, you will receive the zoom link to attend the webinar. If you are unable to attend the webinar live but are interested in the topic, please register. An email will be sent after the event when the recording is available for viewing. For any questions, please reach out to [Debi Kelly](#).

July 14 – Lasagna Gardening: Layes and Layers of Goodness - [registration](#)

Sept 8 – Forcing Bulbs for Indoor Winter Bloom - [registration](#)

Nov 3 – Sustainable Landscape Design – [registration](#)

Subscribe to the [Garden Spade newsletter](#) for home gardeners.

Subscribe to the [Commercial Horticulture video newsletter](#).

Subscribe to the [MU IPM YouTube Channel](#).

Debi Kelly

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This Fragrant Perennial Is Quietly Replacing Lavender – It's Hardier, Blooms Longer, and Pollinators Love It

I grow both side by side in containers at home, but one consistently flowers longer, attracts more bees, and steals the show every summer.



By [Kayleigh Dray](#) published 7 days ago in [Features](#) "Gardening Know How"



(Image credit: Vera Tikhonova/Getty Images)

Lavender has become one of those plants that almost feels beyond criticism. It's romantic, fragrant, endlessly associated with dreamy cottage gardens and sun-drenched Mediterranean holidays. People plant it by front doors, along pathways, in raised beds, and in terracotta pots specifically to create that soft, calming haze every garden Instagram account seems to chase eventually. Honestly, I understand the appeal. I grow [lavender](#) myself, packed into [containers](#) just outside the front of my house where people brush past it constantly and catch that unmistakable scent in warm weather.

But over the past couple of summers, another plant growing alongside it has very determinedly started stealing the spotlight. No wonder, then, that this [fragrant perennial](#) is quietly replacing lavender as the go-to plant to grow then, right?

I think we can all admit that, however much we adore it, lavender has distinct peaks and pauses. There are moments where it looks incredible, followed by periods where it just... doesn't. While it can get a little tired or woody, though, there's another fragrant perennial that seems to thrive no matter what the season throws at it: [salvia](#).

My husband, who works as a professional gardener, put it best when he told me: "You work around lavender, but [salvia](#) works around you." And the more I looked at the two side by side, the more I realized exactly what he meant.

Lavender often dictates the scheme, demanding a hot, dry spot with perfect drainage and the right companions to really look its best. Salvia, meanwhile, seems happy weaving itself through almost any border or [container combination](#) you throw at it, softening planting schemes and flowering for months with surprisingly little fuss.



(Image credit: Gardens by Design / Shutterstock)

I still grow lavender, obviously. In fact, I grow it alongside salvia in containers right outside my house, so I get a daily, slightly unfair side-by-side comparison of the two, and I'll be honest: the salvia is always the show-off.



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**For those of us that were unable to go on the Garden Tour
Pictures taken at Terry Walkenhorst's gardens and
Jackie Forck's residents.**

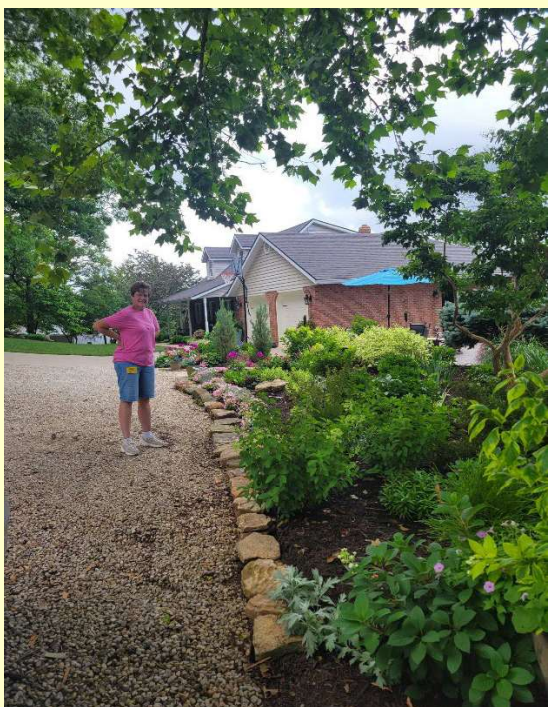


Kathy Pelegrin Ed Vitela-Kathy Vitela, Debra Rademan hiding behind her is Jennifer Uric Then there is Paula and Becky Hilkemeyer and Brenda Jones



Jan Schwaller, Terry Walkenhorst, Brenda Jones and down the way is Debra Rademan and Jennifer Uric

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Janet Baker



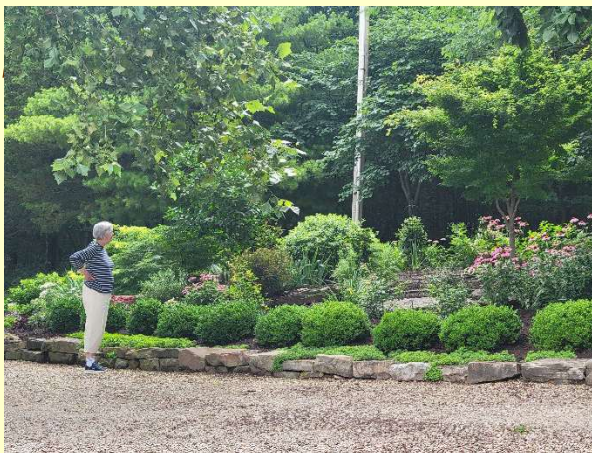
Ed and Kathy Vitela, Jennifer Uric, secretary of Capital Garden Club, Paula is moving along



Brenda Jones and Paula Hilkemeyer



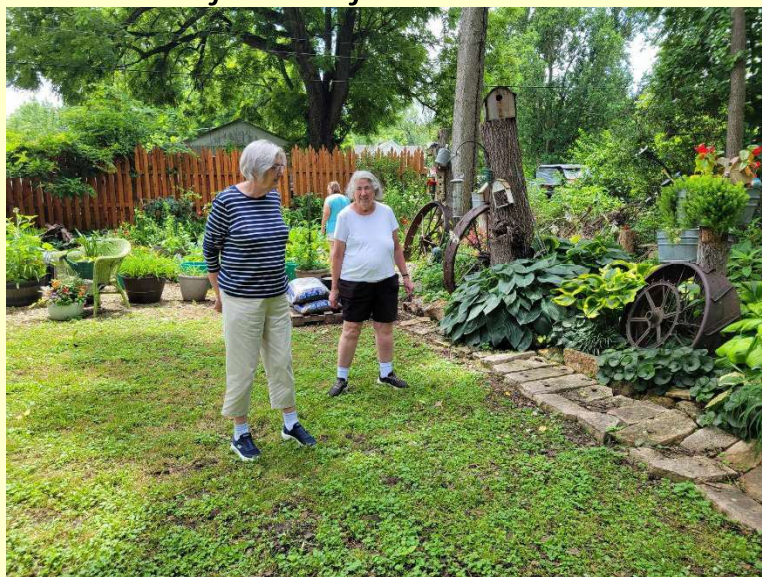
Brenda Jones and Kathy Pelegrin



Becky Hilkemeyer



Becky Hilkemeyer and Jan Schwaller



Becky and Paula Hilkemeyer Angie Bayne in backgroun



Angie Bayne and Kathy Vitela



Kathy and Ed Vitela

A couple of Beautiful Gardens!

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RECIPE TIME

Million Dollar Cucumber Salad

A fully loaded side salad!



Course: salads

Servings: Serves 10-12; Prep; 15 mins; Inactive/Chill time: 30 mins

Author: Rachael Murray

Ingredients

- | | |
|-----------------------------------|--|
| • 3-4 English cucumbers | 2 English cucumbers |
| • 1 teaspoon garlic powder | 1/2 tsp garlic powder |
| • 1 1/2 teaspoons dried dill | 3/4 tsp dried dill |
| • salt and black pepper, to taste | salt and pepper to taste |
| • 3/4 cup ranch dressing | 1/2 cup ranch dressing, or you decide |
| • 2/3 cup crumbled bacon | 1/2 cup crumbled bacon |
| • 4 green onions, chopped | 2 green onions, chopped |
| • 1 cup shredded cheddar cheese | 1/2 cup shredded cheddar cheese, or more |
| If you like | |

Preparation

1. Slice the cucumbers in half length-wise, then cut into ~1/4-inch half circles.
2. Add cucumbers to a large salad bowl and season with garlic powder, dill, salt, and pepper. Toss to combine.
3. Add green onion, bacon, and ranch dress and toss again.
4. Add cheese and mix to combine.
5. Refrigerate for 30 minutes, then serve chilled.

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HAPPY BIRTHDAY!
JUL



People born in July are **generally optimistic**, which is also the same for other summer babies, according to a study about birth seasons and personality. However, these positive vibes can be interrupted by rapid cycling of emotional ups and downs known as cyclothymia

Meetings are held at the Missouri River Regional Library, 214 Adams St, Jefferson City, MO
We hope to see you there!

Online Reporting Site: Hours must be entered at https://vms.momg.org/sec_Login/ please remember you need to enter hours on a computer, not a tablet or a phone. Again, all hours must be entered on line.

Enter your hours again starting in January.

Any emails that need to be distributed to ALL MG's should be sent to **CMMG Cole County Master Gardener <cmmg@missouri.edu>**— please don't call in messages

CMMG Official WEBSITE-- <https://extension.missouri.edu/counties/cole/extension-master->

UNIVERSITY OF MISSOURI



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<https://centralmomg.org/about-us/>

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