

Prepare now for your fall dream garden

Use sun's heat to kill pests naturally.

Solarize your resting vegetable garden this summer, and you'll be in for a fall garden treat.

Imagine a nearly weed-free fall garden, a garden free of soil pathogens and those troublesome nematodes that destroy half of your crop.

Let the sun's energy cook up some safe, nonchemical pest control while your garden sits empty this summer.

June, July and August are the months best suited for solarizing the garden. The procedure involves covering moist, tilled soil with clear plastic for at least six weeks so the sun's rays can heat up the soil beneath.

When the garden is prepared properly, temperatures can easily soar to 120 degrees in the top

GARDEN TALK



Nichelle Demorest

ndemorest@ufl.edu

6 inches. (Caution: This high heat can damage drip irrigation tape left beneath the plastic.)

Prepare the garden by tilling and leveling the soil as you would before planting. Work in soil amendments such as animal manures and other organic materials.

Smooth the soil, providing a slight slope so that water won't collect on top of the plastic after rain-showers.

Raised beds can be solarized, too, but make sure the soil slopes down from one side of the raised

bed so that rainwater will run off.

The garden should be totally prepared for fall planting. To keep from mining up deeper weed seeds and pathogens, do not work the ground after the plastic is removed.

After preparing the soil, thoroughly moisten it to 12 inches deep the day before laying the plastic.

The most effective plastic for solarizing is clear plastic that is thick enough to inhibit deterioration during the six weeks, yet thin enough to transmit the most rays.

Stretch the plastic tight and seal it down by completely burying all the edges with soil. Pull the plastic firmly as you bury the edges so that the plastic fits close to the ground. This keeps in the heat and keeps out the cooling wind.

Dry soil doesn't conduct heat as well as moist soil, so check it occasionally. If the soil becomes dry at any time during the process, partially uncover the area to re-moisten the soil, then seal down the edges again.

A pest-free garden may only be a dream, but solarization will bring it closer to reality for three to four months in the fall. After a few months, however, the dream fades as the pests re-invade the garden.

For more gardening tips for North Florida, call the Florida Master Gardeners or visit UF/IFAS online at <http://solutionsforyourlife.com>.

■ D. Nichelle Demorest is a horticulture agent with the Columbia County Extension of the University of Florida Institute of Food and Agricultural Sciences.



UF/IFAS/Tyler Jones

Researcher Bob McSorely demonstrates soil solarization on the main campus of the University of Florida. Temperatures beneath the plastic can easily soar to 120 degrees in the top 6 inches. The heat helps destroy pathogens and troublesome nematodes that can destroy crops.

Art classes scheduled at Gateway Art Gallery

Courses include wood carving and marbling.

From staff reports

Classes in drawing, acrylics, watercolor and woodcarving are scheduled this month at Gateway Art Gallery in Lake City.

Drawing

Instructor Debra Laughlin will teach drawing classes on Wednesdays from 10 a.m. to noon. Topics include:

- **Wednesday:** Still life.
- **July 15:** Beginners class.
- **July 22:** Portrait painting.

Perspective drawing

Instructor Ron Baughn will teach two sessions this month:

- **Tuesday:** 1 to 3 p.m.
- **July 14:** 6 to 8 p.m.

Watercolor

The student will learn the versatility of watercolor in depth. A painting is completed in each class. The instructor will be Wally Reichert. Classes

will be held from 9:30 to 11:30 a.m. July 13 and July 27.

Turkish marbling

Instructor Del Porter will teach students the art of Turkish marbling from 1 to 3 p.m. Wednesday. In marbling, each print is a one-of-a-kind design.

Acrylics

Instructor Dottie List will teach students the techniques of painting in acrylics from 4 to 6 p.m. on Thursday and on July 16.

'Girls Night Out'

Instructor Jeanne Van Arsdall will lead a "Girls Night Out" session at the gallery from 6 to 8 p.m. July 23.

Woodcarving

Instructor Charles Kime will guide students as they carve animals of their choice in two sessions this month — 9 a.m. to noon on July 18 and July 25.

The gallery is located at 168 N. Marion Ave. in Lake City. For more information about the classes or other events at the gallery, call 752-5229.

HOME

Continued From 1D

other Habitat For Humanity homes. Another 60 hours of community service were also required.

In return for her hours of service, Carter received a no-interest, 20-year loan on behalf of Habitat for Humanity to pay for the fully restored house. The money she pays back for the loan will be used to build and restore other houses, according to Hunt.

"This is not a giveaway," he said. "Habitat for Humanity is a hand up and not a hand down."

Hunt, who helped work on the house, has witnessed Carter's hard work and dedication since she first started this journey. After seeing her tears of joy and gratitude, he said he felt that all of the effort that went into remodeling the house was worth it.

Another witness to Carter's perseverance is Joseph Brooks, administrator of Haven Hospice Lake City/Suwannee Valley Care Center. He has worked with her for the last year and a half and was present at Tuesday's ceremony.

"She is probably one of the sweetest people you will ever meet," he said. "She is consistently known and requested by families of patients because she is just so caring and compassionate."

Debbie French, professional liaison for the center, attended the event to show support for Carter. She said that Carter is the perfect example of somebody who upholds the center's mission to honor life.

Carter, who has worked at Haven Hospice for about seven years, said she plans on retiring there. She said



Photos by LAURA CARDONA/Lake City Reporter

Trineshia Carter (second from right) is pictured with fellow employees from Haven Hospice, where she has worked for about seven years.

she loves her job and loves to help others.

Once she's all moved in, the first thing she wants to do is invite her family members over for a get-together.

The 1,300-square-foot, three-bedroom home was remodeled in order to fit Carter's family's needs. She said she always longed to give her children — Kyndrea, 11, and Tri'Shawn, 7 — a home where they had their own rooms and a yard to play in.

"I did this because I wanted to make a better life and to show my kids that they can do whatever they want to do," she said.



A dedication ceremony was held Tuesday for the recently remodeled house now owned by Trineshia Carter (center), shown here with her children — Kyndrea, 11, and Tri'Shawn, 7.

P's & Q's

Continued From 1D

dining experiences, I've decided I can write one negative Taste Buddies column. In writing this, I hope that restaurant owners and managers will read this and consider taking a good look at their own practices and the training of their staff.

Kimberlynnne and I devised this list of pet peeves together, since many times she joins me on my Taste Buddy adventures and we share these experiences. So, here we go.

When I order my meat well done, I really mean "well done." This apparently is a difficult way for many restaurants to cook meat. More than half the time when I cut into my steak, it is some color of red and I have to send it back. It happens so frequently that I just ask the waitress to wait until I cut into it and check before she leaves.

When I have to return my meat to be cooked further, the person (or persons) I'm eating with has to wait until my food is returned or, if I insist that they start eating without me, they are often nearly finished by the time mine returns.

Please get it right the first time.

While I'm just beginning to eat, my partner's plates, etc., are whisked away, making me feel like I now need to rush

my meal. Don't remove those dishes until we are all finished, please.

Recently, at a local steak restaurant, the waitress at the table behind our booth was hovering around three male customers, exchanging phone numbers, telling jokes, etc. It was quite loud and distracting as the waitress was draped over the back of our booth with her arm around one of the male customers. We could barely carry on a conversation.

I personally don't feel it is appropriate for waitresses to do this kind of fraternizing in a family restaurant. Save it for the bar scene.

And yes, I told the manager how I felt.

Fast-food restaurants all want us to bus our own tables after we finish. But when you go to discard your empty containers, you often find the trash bins full or overflowing. I think restaurants should be more conscientious about emptying bins.

Speaking of cleaning, I hate it when you're still eating and the staff begins to vacuum or sweep. Sorry, you really need to wait until customers have finished. Go clean the bathrooms, which I can guarantee need to be cleaned.

Your meal is served and your waitress disappears and you need her to bring you something. It may be as simple as "I need jelly for my toast" or "We need coffee refills." You end

up tagging another waitress to help. Why?

And here's another thing that's hard to understand: You order your food and ask that they substitute a side dish, and you are told they can't do that. When you were there previously and asked if you could have coleslaw instead of fries, they said you could. Now you can't.

Guess the customer isn't always right.

It's important for wait staff to know the menu, how dishes are prepared and the ingredients that are used in them. But many times when you ask these questions, they have to go check and come back and tell you the answer. I love it when they have the specials written on their pad and can actually read the food description.

It's just wrong when you order an appetizer and it comes at the same time your meal is delivered. Don't need to say any more about this, but it's a big no-no in my book.

This one often happens when you order iced tea: I order unsweetened tea, and Kimberlynnne orders sweet. I then dump sweetener in my tea and discover they gave me sweet tea which is now extra

sweet. Not major, but annoying.

I really think it's rude to bring the check while we are in the middle of a meal. If I'm in a hurry, I will explain when I order and ask that my check be delivered with my meal. Otherwise, I want to enjoy my meal and not feel rushed to eat, pay and leave.

It's also annoying when you receive the check while you're eating, pay it, and then have the waitress come back to see if you need change ... and you're still eating. At that point, I'm going to say something. Sorry. So you pay your check with cash and they return with your change and there are no \$1 bills in the change ... which suggests they think that the tip should be a \$5 bill. I may have wanted to leave \$6. So now I have to ask for them to make more change. I always pay with cash, so this often happens.

That's enough whining and complaining. With all of this off mind now, I feel I can go back to being a Taste Buddy.

There is one last thing that I would hope that owners and managers gain from this column: When I write a review of a restaurant and I've had really good service, I mention it. If I have a wait staff person who is

with your change and there are no \$1 bills in the change ... which suggests they think that the tip should be a \$5 bill. I may have wanted to leave \$6. So now I have to ask for them to make more change. I always pay with cash, so this often happens.

That's enough whining and complaining. With all of this off mind now, I feel I can go back to being a Taste Buddy.

extra special, I usually put their name in my reviews. Yet so often when I return to a restaurant after I have mentioned a person by name and ask that person if they saw my article, most times no one has told them and they know nothing about it.

Keep in mind: I mail, email or deliver personally a copy of my Taste Buddies review. So, I ask you, please share it with your employees.

On the other hand, one restaurant that I reviewed recently asked me to sign a commendation that they were presenting to a waitress I had mentioned who had really done a great job. I was honored to do that.

I am continually amazed at the encouraging remarks and comments I receive from total strangers and friends about my reviews. I thank you all again. You inspire me to continue.

Kimberlynnne recently created my own "TasteBuddies" FaceBook page, and in five days I had over 500 "likes." Many thanks to my followers and the friends who shared and invited their friends.

If interested, I'm Taste Buddies Lake City on Facebook. Just hit "like," and you'll see all my posts!

■ Genie Norman is a Columbia County resident who loves good food and fun. Her column on favorite recipes and restaurants appears twice a month. You can contact her online at TasteBuddiesLakeCity@gmail.com.