CALENDAR OF UPCOMING FREE WORKSHOPS AND EVENTS

July 19  Water Gardening (Town Hall), led by Master Gardner and Garden Writer Debbie Clark
July 31  Hybridizing Day Lilies and Hostas, led by Debbie Clark (Town Hall Back Entrance)
August 21  Repurposing Found Objects as Garden Accents, led by Master Gardeners/LLFB Volunteers Lynn Lang, Eleanor Bails and Mitsi Chorak
August 24-25  ***Dirty Dancing Festival
September 25  How to Build a Fire Pit, led by local craftsman Mark Hoek
October 20-21  ***Lake Lure Arts & Crafts Festival LLFB Handmade Garden Gifts

All classes are free and open to the public at 10am at the west end of the bridge unless otherwise indicated. For more information, call 828-625-2540.

***Special Events

The rose is the flower for June. In the language of flowers, also called floriography, roses are said to have unique meanings according to their color. Red roses symbolize romantic love, pink ones lesser affection and yellow roses mean friendship. As Shakespeare wrote, "a rose by any other name would smell as sweet." [Photo by Mike Lumpkin]

LLFB ANNUAL MEETING AND HNG RECHARGE CELEBRATION

Margie Warwick, Kathy Tanner and Patrick Bryant with all that was left of the abundant food and beverages.

Notes from event organizer and LLFB Board member Patti Stewart--Our LLFB Annual Meeting/HNG Chamber Recharge event with Carolina Moon on June 5th was a smashing success! Over 150 people were there, making it the largest Recharge I have ever attended. Thank you to all the volunteers who donated their time to make food for our event- Lynn Lang, Eleanor Bails, Marily Floyd, Mitzi Chorak, Nancy and Heywood Nettles, Janet Walters, Patti J., Charlotte Gardner, Lee and Mike Lumpkin, Paige and Bill Massey, Susie Ellis, Debbie Clark, Verylynn Cox, Kathy Tanner, Danny Holland and Alice Garrard.

I think we had just enough delicious food for everyone to enjoy. Thanks to everyone that helped set up and kept their eyes on the food and drink supply! Thanks to Jennifer Gregg for passing around the champagne for our toast...and Susie for the great toast. Everyone loved it. Thanks to Kathy for the welcome speech about the history of the Bridge and to Paige and Bill for the wonderful "Before and After" pictures. And thanks to Kenneth Tanner for supplying the beer and to Susie for putting together the gifts and all those signs!

We had great success with our sales and raffle. Thanks to Alice, Danny, Lynn, Eleanor, Margie and Marily for a great job setting up and selling our merchandise. Thanks to Charlotte for selling those raffle tickets! And a special thanks to Verylynn Lynn for donating the raffle items.

Hope I haven't left out anyone, if I have I apologize. What a fantastic group of people to work with!! [Top photo by Alice Garrard; above right by Mike Lumpkin]
MEDINA’S VILLAGE BISTRO SUPPORTS THE LLFB

The power of a community lies in the shared vision of what makes life better for all. The Hickory Nut Gorge encompasses the Town of Lake Lure, Chimney Rock Village Bat Cave, Bills Creek and Gerton. The people who infuse the HNG with its welcoming spirit and joy of life support one another in so many ways. The volunteers of the LLFB thank Megan and John Medina for donating ten percent of their profits at Medina’s Village Bistro on June 7th to the continuing beauty of the LLFB gardens. The Medinas give their delicious cookery, their time and their affection to us all and we are ever grateful!

POWER IN THE FLOWER BEAUTIFIES THE GORGE

Volunteers were very busy June 7th taking flowers to businesses through the Hickory Nut Gorge as part of the "Power in the Flower" collaboration. The Lake Lure Flowering Bridge joined with the Chamber of Hickory Nut Gorge, Town of Lake Lure and Chimney Rock Village Community Development Association to put flowers in pots and baskets to create a beautiful summer welcome for our visitors. The businesses (like Broad River Coffee Shop pictured at right) agreed to absorb the cost of the materials to bring the project to life. Invite your guests to enjoy the blue and yellow blossoms throughout the HNG! [Photos by Alice Garrard.]

CONTAINER GARDENING TIPS FROM THE PRO

Charlotte Gardner is a Polk County Master Gardener and has been a head gardener for the Herb Garden on the Flowering Bridge for five seasons, along with her co-chair, Janet Walters. Charlotte has raised vegetable, herb, and flower plants from seed all of her adult life. She and husband Bob have lived in the Lake Lure area more than 30 years.

In her June 19th class in the LLFB Secret Garden on container gardening with edible plants, Charlotte told the 20 attendees that you can get a good harvest from even a small container. You can put containers in tiers, attach them to a wall, or put plants in hanging pots and you can move them as needed when our mountain weather changes.

With herbs, harvest leaves from the outside, not the center of the plant. If you have pepper plants, pick peppers soon after they are of a usable size to encourage the growth of more peppers.

Mint works well in containers, spilling over and looking pretty in a pot rather than getting out of control when planted in the ground. It also adds a refreshing flavor to iced tea, as do lemon balm, lemon verbena, pineapple sage, borage (with a cucumber flavor), and bee balm (monarda).

“Parsley, sage, rosemary, and thyme” are not happy planted together, no matter what the song implies. Thus if you combine plants in one container, be sure they have the same water and light requirements. Fleshy plants like a lot of water; if woody, less water. Plants that prefer a dryer soil don't do well in a container that holds a lot of moisture, thus you need to consider your choice of pots and the plants that will be living in them.

Most herbs like sun but not a lot of fertilizer, especially nitrogen. Three exceptions are tomatoes, peppers, and cucumbers. Charlotte uses the organic Espoma brand on them.
Basil flowers can be pinched back during the growing season or left for pollinators to enjoy. Stop harvesting and pruning herbs after late August, or you will stress the plant and make it harder to endure the winter. In early spring, don’t rush to prune herbs. Woody herbs such as rosemary, lavender, and sage often take quite a while to recover from a bad winter.

An interesting herb that looks like parsley but tastes like, and can be used much like celery, is cutting leaf celery, [photo left] which Charlotte chose as her “Say Hello Plant” in the Herb Garden this year.

“Anyone can grow edible plants and herbs, no matter how small an area they have, be it a pot, window box, whiskey barrel, strawberry planter, or hanging basket,” says Charlotte. “You do not need to have a big garden to enjoy healthy, home-grown food!”

Charlotte’s choices for buying herbs and other edible plants locally are The Hickory Nut in Chimney Rock, Avery Creek Nursery in Columbus, and Painters Greenhouse in Old Fort (Note: Painters will close for the season on July 1). If you want to grow herbs from seeds, she recommends Sow True Seeds in Asheville, NC; Twilley Seed Company in Hodges, SC; Johnny’s Seeds in Waterville, ME; and John Scheepers Kitchen Garden Seeds in Bantam, CT.

[Story and top photo from Alice Garrard]
Veryle Lynn Cox and Margie Warwick do some touch-up work on the LLFB mural, now part of the Appalachian Mural Trail. [Photo by Debbie Clark]

Daylilies [Photo by Alice Garrard]

Hydrangeas [Photo by Alice Garrard]

Butterfly on Coneflower [Photo by Debbie Clark]

Dragonfly Luminary [Photo from Mike Lumpkin]