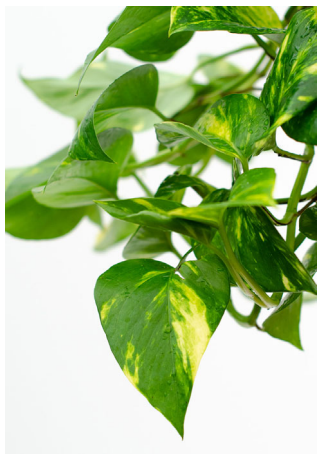


## OSU Extension - Auglaize County Weekly Horticulture Newsletter – 1-31-20

### What is Devil's Ivy?



Standard variety



'Neon' variety



'Marble Queen' variety

Devil's ivy is one of the most commonly grown house plants. The scientific name is *Epipremnum aureum*. Other common names include golden pothos, variegated philodendron, hunter's robe, ivy arum, money plant, silver vine, Solomon Islands vine, and taro vine. It is called devil's ivy because it is nearly impossible to kill. It is similar to *Philodendron* and is often mislabeled as such in plant stores.

Devil' ivy is a member of the Arum family and originates from the Solomon Islands which are northeast of Australia. One reference stated the plant may have been picked up and brought back to France during the voyage of Bougainville in the mid- to late-1700's. In it's natural tropical habitat the vines grow 20 to 40 feet long on trees with the leaves getting up to 20 inches in length.

Devil's ivy has waxy, heart-shaped, alternating leaves on a stem that is vine. When grown indoors leaves are usually only two to five inches long. With the standard variety, leaves are dark green with mottled or variegated patterns of yellow. There is a variety called 'Neon' that has a solid pale yellow-green color. Another variety, called 'Marble Queen' has variegated or mottled leaves that are white and green.

Devil's ivy can be grown in a hanging basket or in a pot on a flat surface and trained to grow on objects. Plants can be grown in a standard indoor soil mixture having good drainage. Plants grow best with temperatures between 70 to 90 degrees Fahrenheit and typical humidity levels. Set plants in bright filtered light. One source mentioned that low light

may cause the leaves to have less yellow color. Water plants to saturation and remove the excess water and allow the potting media to dry out before watering again. Saturated soils will cause the greatest harm to this hardy, easy to grow plant. For maximum growth fertilize the plants every two to three weeks with a complete fertilizer from Spring through Fall. During the winter months reduce fertilization and water.

If you want dense foliage and short stems, then pinch off the growing tips from time to time. Pests usually do not bother devil's ivy.

Based upon a NASA research study, Devil's ivy is one of the best plants for improving air quality.

Devil's ivy is fairly easy to propagate. Just cut the stem one half inch away from the leaf node and place this single-node cutting into a fine potting media. Keep the soil moist, but not saturated until roots appear. It may take six weeks for roots to appear.

Enjoy this nice vining plant.

## Local Observations

Good morning! I pray you are well.

It rained 4 days this past week, but rained less than 0.02" on Monday the 27<sup>th</sup> and on Tuesday. Rainfall on Friday the 24<sup>th</sup> ranged from 0.28" near Valley and Idle Roads to 0.4" at about 1 mile north of St. Marys, near Kettlersville and Santa Fe – New Knoxville roads, and near Uniopolis. Rainfall on Saturday ranged from 0.02" near Kettlersville and Santa Fe – New Knoxville roads to 0.31" at about 2 miles southeast of Fryburg. Rainfall for the week ranged from 0.33" near Wapakoneta – Fisher and Townline – Lima roads to 0.66" at about 2 miles southeast of Fryburg. The average rainfall for the week was 0.44".

The average high temperature now is 36 degrees F. Up 1 degree F from last week. We are making some progress. Temperatures were above normal early in the week, then exactly normal for three days in the middle and below normal by 1 degree F for the end of the week.

I took a quick look into my bee hive and I think they are dead. Will investigate more when we warm up.

# VegNet

## Mid-Ohio Small Farm Conference “Sowing Seed for Success”

January 29<sup>2020</sup>



### **OSU Extension Mid-Ohio Small Farm Conference – Sowing Seeds for Success scheduled for March 14th**

Do you own a few acres that you want to be productive but you’re not sure what to do with it?

Do you have a passion for farming and turning your piece of this wonderful earth into a food producing oasis?

Do you own land or forest that you’re not quite sure how to manage?

Do you want livestock but have questions about fencing and forage?

Do you raise or produce products that you would like to market and sell off your farm but you’re not sure how to make it successful?

If you’re asking yourself these questions you should think about attending the **2020 Small Farm Conference – Sowing Seeds for Success on March 14th from 8:00 a.m. – 3:30 p.m. at the Mansfield OSU Campus in Ovalwood Hall.**

The campus is just minutes from I-71 and US Rt 30.

Please visit: [go.osu.edu/osufarmconference2020](http://go.osu.edu/osufarmconference2020) for class and registration details or call OSU Extension Morrow County 419-947-1070.

# BYGL

## A Super Time to Scout for Bagworm! (Cone in the middle)

Authors

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January 29, 2020



Ever drive by a tree and say to yourself, something doesn't look right.



Many Blue Spruce, *Picea pungens* 'Glauca', are showing infestations of bagworm. Bagworms tend to blend in with other parts of the tree.





At first, it may look like a spruce or fir cone.



It can also look like Cooley Spruce Gall Adelgid.



However, on close inspection, multiple bags may begin to appear, holding many eggs that will hatch in the spring and infest the tree the following spring.





On conifers, especially junipers, arborvitae and spruces, the larvae can defoliate branches and even entire trees. The bags are surprisingly difficult to see when they are covered with fresh, green plant material. When this turns brown, homeowners often think that they are seeing cones of some sort. (Bagworm on the right, Douglas Fir cone on Left below)



Bagworms overwinter as eggs. These eggs remain in the body of the mummified female and seem to be surrounded by some insulation-like material.



Fairly late in the spring, late May into early June, the eggs hatch and the tiny larvae emerge through a hole in the bottom of the bag. Each larva spins down on a strand of silk and attempts to balloon. Most of the larvae are unsuccessful and simply land on the plant on which their bag was attached. As soon as the larva lands on a suitable plant, it begins to feed and it makes a tiny cone-shaped silk bag.

The second instar larvae continue to enlarge their bags and continue sticking their frass pellets to the silk. After a week or two, the third instar larvae greatly enlarge their bags and begin to include bits and pieces of their plant's foliage. The bags are also big enough at this time for the larvae to withdraw inside and hold the bag opening closed with their front legs. Since the bags are covered with fresh plant leaves, the bags are easily missed. The larvae continue feeding and enlarging their bags for about six to eight weeks.

It is always wise to remove bagworm bags when possible because the attachment silk loop can eventually girdle small branches of trees and shrubs. Bagworms are most easily controlled by removing bags in the fall and destroying them. In heavy populations, insecticides applied in mid- to late June are the most effective.

A great You-Tube video was produced by Dr. Dave Shetlar:

<https://www.youtube.com/watch?v=YqzBfl6XtJc>



Colorado Blue Spruce in Ohio seem to be encountering more issues in the landscape. Whether the trees are suffering from stress or insect and/or disease pressure, they seem to be losing the battle more than winning. Bagworm can become a large problem and defoliate/weaken the tree.



In addition, Coolly Spruce Gall Adelgid can cause some damage. Diseases like Rhizosphaera needle cast and Cytospora canker can also invade a weakened a tree.

Bagworms can be found on deciduous and evergreens, although damage on evergreens can be more lethal since they defoliate the tree and they will not grow needles until the next year. Several years of defoliation can kill the tree.





Other evergreen showing symptoms of bagworms were Arborvitae, *Thuja occidentalis*,



Blue Nootka False Cypress, *Chamaecyparis nootkatensis* 'Glauca',





and Douglas Fir, *Pseudotsuga menziesii*.



Now is a great time to get out and scout for bagworm. As mentioned, if only a couple of bags are observed, just remove them and burn them, unless the tree is too tall. The best way to remove the bags is to cut them off with pruning shears. Pulling the bags off by hand can damage the cambium tissue on the stem since the silk from the bagworm is very strong.





Otherwise, contact insecticides will kill larvae during feeding, but systemic insecticides will be ingested at time of feeding and provide good control. Always consult the pesticide label and Happy Scouting!

## Other Articles

**Cardinal Crab Apple Is a Fine Small Tree**

January 29, 2020 | [Meghan Shinn](#)

Source: <https://www.hortmag.com/plants/plants-we-love/cardinal-crab-apple-is-a-fine-small-tree>



**Virtues:** Cardinal crab apple is a small flowering tree that adds color to the garden through its spring and summer foliage, spring flowers and fall fruit. This compact selection offers great resistance to common crab apple diseases, including scab, rust, mildew and fireblight, as well as pests such as scale insects and Japanese beetles. It will attract song birds with its fruit in fall and winter.

**Common name:** Cardinal crab apple

**Botanical name:** *Malus* ‘Cardinal’

**Exposure:** Full sun

**Flowers:** Clusters of deep pink flowers appear in the spring. The small fruits ripen to a deep red in the fall.

**Foliage:** Cardinal crab apple has foliage that emerges purplish red in spring and retains a reddish cast throughout the growing season. It is a deciduous tree.

**Habit:** This small garden tree typically grows just 15 to 18 feet tall. It has a spreading crown that can reach a width of 20 feet.

**Origin:** ‘Cardinal’ is a hybrid crab apple with ‘Strawberry Parfait’ and ‘Crimson Cloud’ in its parentage, according to the Missouri Botanical Garden.

**How to grow it:** Site this tree in full sun for the best performance. It is adaptable to different soil types, but it requires regular moisture, especially while getting established. Thereafter, it can withstand short periods of drought. If pruning is required, do so only while the tree is dormant, to maintain its best health. USDA Zones 5–8.

## UF/IFAS expert urges colleagues to breed tastier tomatoes in different environments

Source: <https://www.hortidaily.com/article/9183338/uf-ifas-expert-urges-colleagues-to-breed-tastier-tomatoes-in-different-environments/>

A University of Florida tomato expert is calling on researchers worldwide to use genetics to help farmers grow tastier tomatoes in many geographic locations.

Consumers crave tasty tomatoes, but the trick comes in growing flavorful fruit in different environments, said University of Florida Professor Emeritus Jay Scott.

“I am proposing a worldwide approach involving public and private breeding programs that one day might make dissatisfaction with tomato flavor obsolete,” said Scott, who gave a presentation at the Tomato Breeders Roundtable and Tomato Disease Workshop in November in Clearwater, Florida.

In a recent follow-up interview, Scott recommended scientists use genetic markers — genes that are tightly associated with various traits — to efficiently breed tomatoes that are more likely to tempt consumers’ taste buds. Furthermore, researchers must develop more flavorful fruit in various types of soil and weather conditions.

Weather and other conditions constitute “different environments.” Specifically, Scott means various soils, irrigation, rain, fertilization programs and temperature, among other factors. For example, a tomato that tastes good in Florida may taste even better if grown in Mississippi because Florida’s soils are not as good as those in Mississippi, he said.

“There’s a huge environmental effect on flavor in tomatoes,” Scott said. “You may not get the same flavor in different places. The big trick is to get an environmentally stable good flavor.”

In more than 30 years as a tomato breeder at the UF/IFAS Gulf Coast Research and Education Center in Balm, Florida, east of Tampa, Scott released many varieties. So, he’s got decades of research to back up his assertions.

“We should test material around the world,” he said. “This approach would involve a whole bunch of people. Everybody’s input would be helpful. Plus, I like the international cooperation aspect.”

Another example of environment influencing flavor: Tomatoes harvested during the spring taste better than those from the fall, according to research that colleague Elizabeth Baldwin and Scott [published](#) in 2015.

At UF/IFAS, Assistant Professor Sam Hutton – one of Scott’s protégés – continues to develop several flavorful tomato varieties. Other scientists around the world are developing similar types of tomatoes. Scott encourages them to share seeds of those new types of tomatoes to grow and taste in their fields and labs – sort of double-blind taste tests. That way, scientists could find out if, for example, tomatoes developed in California taste good in Asia, Africa or South America.

Scott knows that some commercial tomatoes taste pretty good. After he retired, Scott has been on several river cruises, and he can attest to the reasonably good flavor of the tomatoes served on those cruises.

“Here’s the thing: When people go to the grocery store, they’re not necessarily going there with the goal of buying the tastiest tomatoes,” Scott said. “They go to the store and buy tomatoes, thinking, ‘I’m making a salad tonight or I’m making tacos tonight.’ Commercial tomatoes get a bad rap because people compare them to home garden tomatoes that don’t have to be packed and shipped. We want to change that perception.

“In my career, there has been a dissatisfaction among consumers with the flavor of commercial tomatoes,” Scott said. “We’re trying to make it so that in the future, people think, ‘tomatoes taste good’ and wonder why there used to be dissatisfaction with them. “I have long had a hypothesis that if I could develop a tomato variety with flavor that everyone liked, then all the problems in the world would be resolved. Although this might sound absurd, there is still no evidence against the hypothesis because there are always some that don’t like the flavor. If the proposed research is carried out, then I would keep the hypothesis but change the ‘I’ to ‘we.’ ”

Source: [University of Florida \(Brad Buck\)](#)

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