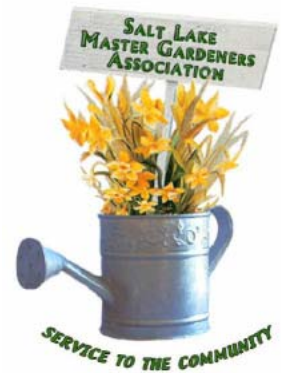


# THE GARDEN PATCH



October 2005

Salt Lake Master Gardener Association

Vol. 7, No. 10

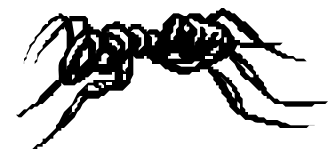
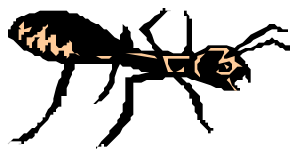
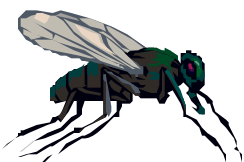
## WE HAVE A NEW EXTENSION AGENT

*If you thought one Maggie in the Extension Office was a good thing, how about two of them? Utah State University has appointed Maggie Shao as an addition Extension Horticulture Agent for Salt Lake County. Her particular areas of specialization are insects and trees. We welcome her and are excited to have two great Maggies to work with. The following is an introduction to Maggie Shao:*

My family emigrated from Hong Kong to San Francisco, where I grew up. What a wonderful place to grow up on this peninsula between the Pacific Ocean and the San Francisco Bay! I received my BA in Biology from San Francisco State University, while working part-time at the San Francisco Zoo, which included the very interesting job of the care and feeding of the arthropods in the Insect Zoo. After college, I worked for several years in the biotechnology industry with Genentech as a research associate.

I value and enjoyed my volunteer experiences, working as a docent and docent trainer at the San Francisco Zoo giving school and public tours. I also volunteered many years with Girl Scouts as a day camp leader and troop leader. In 1990, our Girl Scout troop took a month long journey to England, Scotland and France. I enjoy world travel and am very fortunate having the opportunity to travel to many wonderful and exotic places. In 1994, I took two years off just to travel on my own, and traveled in South America (highlights include the Galapagos Islands and hiking the Inca trail to Machu Picchu). Next, I traveled to trek in Nepal and Bhutan (a stunningly beautiful country in the Himalayas) and visited national game parks throughout northern India looking for Bengal tigers. My next adventure was to join an overland truck journey for 8 months that started in England, and drove through Eastern Europe to Turkey and through the Middle East, into Egypt, Sudan, and through East Africa down to southern Africa, including Namibia, Botswana, South Africa, Swaziland, and Mozambique.

After a brief reentry into the biotech pharmaceutical industry, I decided it was time to change careers. I applied for the Peace Corps and enrolled in the Masters International Program, a cooperative program with Michigan Technological University and Peace Corps to complete a Master of Science degree in Forestry, while serving as a Peace Corps volunteer. From 1999-2001, I lived and worked in a village called Kandiga, in the Upper East Region of Ghana with a Collaborative Community Forestry Initiative nursery, which provided tree seedlings to farmers as well as extending education on agro-forestry practices. A secondary project I took on, was applying for and receiving a grant from the US Embassy to build a school in my village, with volunteer labor as the in-kind match. This was a challenge in a village with no running water or electricity that was 12 miles from the closest town and 20 miles from the regional capitol. I received my Masters degree in 2002 from MTU in Houghton, Michigan then moved to Utah for a position with the Forest Service. I have been with the Utah Division of Forestry, Fire & State Lands as the Urban & Community Forestry Coordinator for the last two years. Now, I look forward enthusiastically to my new position with USU Cooperative Extension as a Horticultural Extension Agent for Salt Lake County. See a photo of Maggie Shao at <http://utahmastergardeners.usu.edu/counties/slc/gallery/MaggieShao.htm>



# NOTES FROM THE PRESIDENT

By Traci Dahle

Thanks to Robyn Chubak for last month's general meeting. What a great job! If you missed this one, you really missed out. Robyn was not only informational and brought things to eat from his yard (pie, plums, and other give-aways), but quite the comedian. He had everyone laughing. If anyone has not been to the meetings this year, you are really missing out. Faythe has done a wonderful job of picking out speakers, meeting with them ahead of time and investigating what they will talk about. Thank you, Faythe, for all your hard work SO FAR this year!!!!!! And if anyone has the time, please come to our general meetings. After our wonderful speakers, you can mingle with fellow Master Gardeners and enjoy great snacks (thanks to Lisa Harris for the homemade lemon ice cream at the last meeting. See her recipe on this page.) Spouses are also welcome to come. Mine does, even though I always put him to work. I was so happy to see everyone with their blue badges on. YEA!

We have a new agent in the office, Maggie Shao. (Rhymes with Wow!) She came to our last meeting and also helped with the Fair. She seems to be a very nice and down-to-earth person, so please welcome her and introduce yourself if you are in the office or at one of our general meetings.

We survived the State Fair once again. I heard things went well. Thanks to everyone who helped bring in all the vegetables on Wednesday, and those who helped the judges on the next morning. Thanks to everyone who put their time in at the booth. I hope you had fun and got to talk to Bart and other fellow Master Gardeners, along with the wide variety of different people who came by the booth. If that can't entertain you, nothing can. I noticed some of our fellow Master Gardeners put some things in to be judged. We came up with a good idea for next year: Have the different projects bring in their flowers/produce for judging. It would be fun to compete against each other. Give it some thought, project managers. Maybe we can encourage more Master Gardeners to join in on the competition.

Don't forget to turn in your hours to Sandy A.S.A.P. Also remember, NO double counting. For example, if you worked at Red Butte and turned in your hours up there with them, you can't turn them in as Master Gardener hours for our group. You have to choose which group you want to turn them in to.

Check the newsletter for upcoming events, so you can get some last minute hours in (both the new class and the blue badge people). It's never too late to get in your forty hours (although if you don't hand them in by October 31, they won't count on this year's graduation. They will be carried forward to next year.) Don't get discouraged if you don't think you can make it this year. We realize people have busy lives and things can come up unexpectedly. So keep in mind we don't want to lose anyone who took so much time in taking the classes. You can take more than a year to do your hours. You will just graduate with another class, but at least you will graduate and that's what's important. We are a fun group and we need all the new fun people to stick around with their great ideas and enthusiasm.

See you soon,

Traci Dahle

[smoki1@smartfella.com](mailto:smoki1@smartfella.com)

## Lemon Verbena Ice Cream

By Lisa Harris

1 c milk  
1 c fresh lemon verbena leaves  
1 3/4 c heavy cream  
3/4 c sugar  
1/8 tsp salt  
5 egg yolks  
1/4 c fresh lemon juice  
1/4 c chopped candied lemon zest

1. In a saucepan set over moderate heat, bring the milk just to a simmer. Gently crush the lemon verbena leaves in a bowl and add the hot milk. Cover and let steep until milk is cool.
2. Strain the milk through a sieve into a saucepan, pressing hard on the leaves to extract all flavor, and add the cream, sugar, and salt. Bring to a boil, stir once, and remove pan from the heat.
3. In a bowl, whisk the egg yolks, add half of the hot cream mixture, whisking, and pour the egg mixture back into the remaining hot liquid. Cook over moderate heat, stirring, until mixture coats the back of a spoon. Do not let it boil. Stir in the lemon juice and candied zest.
4. Transfer the mixture to a bowl, let cool, and chill, covered with plastic, until cold.
5. Transfer the mixture to an ice cream maker and freeze according to manufacturer's directions.

Makes about 3 1/2 cups

## KNOW ANYONE WHO WANTS TO BE A MASTER GARDENER?

The new Master Gardener brochure is available at [www.usuextslco.org](http://www.usuextslco.org) website. Classes will begin in late January, 2006. Class size will be limited to only 40 students this time.

Classes will be held Wednesdays and Fridays 1:30 p.m. to 3:30 p.m. Cost is \$150.00. Call 478-3170 or drop by the Extension office for an application.

EXTENSION  
**Utah State**  
 UNIVERSITY



### On Bart Anderson

#### *Maggie's Corner*

By Maggie Wolf

Thanks to everyone who helped with the State Fair, Jordan Valley WCD Garden Fair, standing projects, and everything else you're working on. You've been drumming up lots of interest in the Master Gardener program! We should have an incredible pool of recruits for our next volunteer training sessions.

We're so fortunate to have Maggie Shao working with us now, and soon we'll have a new support staff "on board" too. Great things can start happening! Because Salt Lake county has so much commercial horticulture enterprise, there is a great need for better training and certification programs for their employees. This is an issue that has gone unaddressed for many years, mostly because the industry itself hasn't organized to demand education from USU Extension. As with all government entities, USU Extension is a politically-motivated institution. So, until our administrators can see that a shift in time and effort towards a new project is demanded, and that there will be brag-worthy impacts as a result, that new project won't be supported. Since the last Plant Diagnostic Workshop on September 21 (for garden center owners/employees), momentum is building for further commercial education.

For the Master Gardener program, this means we can separate the true volunteers from the students who need horticulture training for job skills.

Accordingly, our next Master Gardener class will be reduced in size, with a maximum of 40 participants. There will be an applicant review process, and new class members will be selected according to their responses on the application survey/questionnaire. Only those who truly seem dedicated to sharing their knowledge and skills will be selected to participate in our class.

I will ask for on-going assistance from all Master Gardeners to conduct the class sessions next January through April. I can use assistants to develop demonstrations and hands-on activities that will help bring the subjects to life, as well as strengthen the rapport among new class members.

Last fall's class has had a very low percentage of participation, and relatively few will "graduate" this December. However, I hope that many of those who haven't completed their volunteer hours will keep trying – because they can still achieve a certificate next year if they complete their volunteer time.

As Robin Chubak and Marcia Sherry reviewed the International Master Gardeners Conference in Saskatoon at our recent meeting, I again realized how many enlightening experiences are available for Salt Lake Master Gardeners. I hope we can start raising funds to help send many Master Gardeners to these events; they're sure to return with many new ideas learned, as well as sharing our good works with other Master Gardeners from around the world.

"I never met a gardener who's a bad person," says Bart Anderson. "The only failing I can think of is that some of us talk too much."

Idle conversation isn't necessarily a fault. In 1988, some men who'd finished the Master Gardener course began wondering what they'd do once they'd put in their volunteer hours. One of the men knew of a gardeners association in Washington. They liked the idea and patterned SLMGA after the service-oriented group. They chose officers and Bart became VP. Today he says, "I'm one of those guys you can blame for Master Gardeners. We started with five members and we're now about 300 strong."

Bart was born in Millard County. When the family moved to Murray he proved you can take the kid out of the country but can't take the country out of the kid. In those days most families grew their own vegetables and as a nine-year-old boy he did his share in a Victory Garden. War or not, people didn't buy a lot from the store even if it had been available. In spite of rationing, his Mother made do without sugar when she bottled peaches and managed a fairly good jam from their Sugar pears.

The Andersons have one daughter. They're nearing their golden anniversary. For 47 years they've lived in Hunter, one of the small towns swallowed up by West Valley City, where Bart spent decades composting to make the ground as workable as he liked. In spite of the never-ending process of adding manure in the spring and leaves in the fall, he still wouldn't trade his acre for one in another part of the country. He says something about our soil just makes food taste better. - maybe because nutrients and minerals melting down from the mountains stay in the land instead of washing into the sea.

One can't be a Master Gardener for long without hearing a Bart Anderson story. One lady tells of looking out the window and recognizing Bart, leaning over the fence talking to her husband. Although no novice at growing tomatoes, that season Hubby had struggled. She ran outside after Bart left to hear what he'd said. When the husband expressed his doubts that an old farmer could teach him anything, the wife shook her head. "You should've listened. He's a Master Gardener. With a tomato named after him."

Thanks to Bart's using black plastic and different varieties, he picked his first tomato the 28<sup>th</sup> of March, and ate one of last season's crop the same day. He developed "Bart's Best" after falling heir to seed of questionable origin. The plant from Lovell, Wyoming is low acid with a potato leaf instead of being fern-like. "They were ugly, lumpy tomatoes," Bart says, "I got a lotta laughs for growing 'em." But oh, the taste. He persevered for 15 years, always saving the best seed until he'd cut down to 10% misshapen tomatoes and a 90% well-rounded yield.

Needless to say, Bart grows everything. Veggies, including corn. Lots of different berries. Twenty-five fruit trees. And his four grandkids think the small park he's put in is really great. When asked to name a favorite flower he says, "Daylilies." He pauses momentarily before adding, "Not everything in the garden is for the belly, We should plant flowers to feed the soul."

## HOW DID YOU DO AT THE FAIRS?

**Val Chatwin:** I had 90 entries in the State Fair. This is still a new thing to me and I think this will be the maximum I will try to do. I am still learning; I had ten entries disqualified. Of course one of those, dried sage, was disqualified because the judge thought it looked like grocery store rather than homegrown. On Thyme, they want foliage and I had it powdered. Fortunately, the County Fair liked my thyme—a 1st on the bag of dried thyme and a Sweepstake on the bottle. Thanks to whoever brought that thyme plant to the MG exchange! I had more than 10 Jerusalem artichokes. My 'Teddy Bear' sunflowers were wilted, which is a big no no. We brought it in the night before; morning entry is better as Mark Hurst has told me. In agriculture they took off 'other' on the 'largest specimens' this year so even though I had the largest Rutabaga and Lemon Cucumber, they were disqualified for lack of correct category. Bart keeps yelling at me, "I'm trying to teach you things!" I am learning to read the book carefully.

I grew fennel from seed for the first time ever. What a delightful looking, smelling and tasting plant it is—licorice flavored stems. It got a 1st at the County fair. I got a blue for borage, another herb I had never heard of before sending away for the seeds. When it was transplanted into the garden, all but one plant died. Got a 2nd on 'Mixed Herbs in a vase' at the flower show and a first at the County Fair on it dried. Dill, which reseeds all over the garden got a 1st at the County. Parsley, which also reseeded from last year, only got a 2nd in Agriculture but a 1st from Home Arts. Lemon Balm and mint came out 1st at the County Fair also.

In the 3rd State Fair Flower show I entered 16 things, got 6 firsts, 4 seconds, 2 thirds. The 'Giant Russian' sunflower head that I am holding in the article in the Tribune won a first. It would have never even gotten anything in Agriculture. The plant divided and made two heads instead of one so was only half the normal size but had black seeds that looked pretty. The birds are loving it on the trampoline.

At the 4th flower show, 10 entered, 1 First, 7 seconds, 2 thirds. Purple cinnamon basil grew 3 feet tall, had purple flowers on it and there was enough for both shows. By itself as 'fresh herb' and in an 'arrangement' it got 1st and 2nd. Marjoram got a first also. It smells so good, I love working with the herbs for that reason. The County Fair awarded a 2nd for bagged dried marjoram and a rosette for bottled dried marjoram.

In agriculture I put in 57 fruits and vegetables. They send the ribbons to you with the check, which takes awhile, but according to my calculations it was 24 - 1sts, 19 - 2nds, 4 - 3rds. I got a sweepstake on Douglas pears and fresh parsley. Interestingly, same two as last year! My almonds looked good this year and got a first! Concord grapes had ripened enough for a first.

Just for the fair I grew rutabaga, [Blaaa, they are icky smelling and ugly], oblong beets, [wonderful], gold beets, endive, [it looks great in the garden but only got 2nd at both fairs and I don't like the taste much], and radishes. I had to treat my ground for root maggots, extra work. Planted two varieties of radishes in July. The white icicle went right to seed but I still got a red. The 'Giant White Globe,' were amazingly mild, didn't go pithy for a long time, and got very big in the spring. Planted in July they got big fast and only earned a 2nd at the County Fair. They were good. We could actually have radishes in our salads in summer, and so we

ate some. When State Fair time came they were all big and some had developed cute purple shoulders so I used the best ones. The judge thought they were turnips and changed them to that, and awarded it a 2nd. Had they finger nailed or smelled them they would have kept them where they were. Try some 'Giant White Globe' radishes; they are great.

I always grow 'Blue Lake' pole beans with some red runner beans on them for the red flowers because I can them for winter. This year I also grew bush: 'Derby', purple and yellow and flat 'Roma.' All got 1sts. Pole beans must be in every gardener's plot; there were 18 entries with mine coming in 10th. I also put in some pods of dried and got a 1st.

I planted celery three times, and it finally came up in the parsley by itself. Got 2nds in both fairs. My assessment is: Funnest thing - the gourds and sunflowers; prettiest — the purple kohlrabi; most unusual - probably the corn stalks; best discovery - the wonderful smelling herbs.

**Cathy Miller:** My entries were Fragrant Rose, 1st place; Sedum, 2nd place; African Violet, 2nd place. Also, I entered three things on behalf of the **State FairPark Garden:** Gaillardia, 1st place; Heliotrope, 1st place; Dahlia, 3rd place.

It was fun to enter and be judged--and to win!!

**Magna Elementary Project:** See page 8 for their great County Fair results.

**Michael Heaps:** 2 Sweepstakes at the County fair. Mike, let us know what they were for.

**Mark Hurst:** We know he won a lot of blue ribbons, some rosettes and a Best of Show. How about some details, Mark?

**We list all these, not to be boastful, but to encourage our Master Gardeners to participate in the fairs. Master Gardeners is all about service to the community, and the County Fair and State Fair are great places to encourage the general public to grow flowers and produce.**

**One of the best parts of helping check in produce at the fairs is to see the children come in with their various entries. Besides the creative "Children's Corner" entries which are always amazing, we often see the children beat out the adults on things like Tallest Sunflower or largest vegetable of its type.**

Fair time is a great time for gardeners!

**If you entered flowers or produce in the county or state fairs and are not mentioned on this page, please let us know! [gardenpatch2@juno.com](mailto:gardenpatch2@juno.com) or mail to Jenny Allgrunn  
Thanks**

This week I have been harvesting prunes. The birds were starting to feast on them (well, at least the ones in the top of the tree. Of course that is where the best tasting ones are located.) The House finches are the ones that do the most damage, but the English sparrow is not too far behind. I had to pull up the broccoli because the House finches would not leave it alone. I am drying the Italian Prunes. So far I have picked three five-gallon buckets' full and that is about half the crop.

The end of September and the first part of October is the ideal time to plant garlic. If you want the largest cloves next year, you should plant only the outer row of cloves from each garlic bulb. Save the inner part to cook with this fall and winter. I put a lot of compost on the ground and till it in, then add some 16/16/8 fertilizer. This gives them a good start in growing roots this fall and when spring comes they are ready for a fast start.

Some of my apples are starting to change colors; the 'L Star' apples really taste good. They are a sweet apple and ripen early in September. The only problem with them is that they do not keep very long, so I eat all I can and give some away. A few years ago I had some seed-



By Wm. Golden Reeves

lings that I grafted in the garden and the tag got lost. I was not sure what variety I had grafted on them. I gave one to a neighbor that had been grafted and one that was a seedling. The next spring I grafted the seedling to a 'Granny Smith.' I told him at the time if the graft took to get rid of the other tree. He transplanted the 'Granny Smith' tree, and it died. He could not bring himself to get rid of the larger tree. We find out now that it is an 'L Star' apple. Oh well we will try again.

My second crop of corn is about ready. I planted it in the same spot I had my cole crops in earlier in the season. The spinach has gone to seed, so I will be able to save new seed for next year. I have been planting the seed raised on the 4<sup>th</sup> East garden (a Master Gardener project from several years ago) and I don't know how long that will last.

I need to repot some of the flowers I have growing in containers, so I can move them in to the house before it freezes. I have a plant called 'Silver Falls' Dicentra. It is a trailing plant, so I have looped it through some pots on the patio and it is growing roots already. I will try to pot the ice plants, then use the runners to propagate new ones. If I can beat the birds and mice I will save some of the purple mullet seed for next year. I have already saved some of the marigold seed. I planted the seed directly in to my containers, and they did really well.

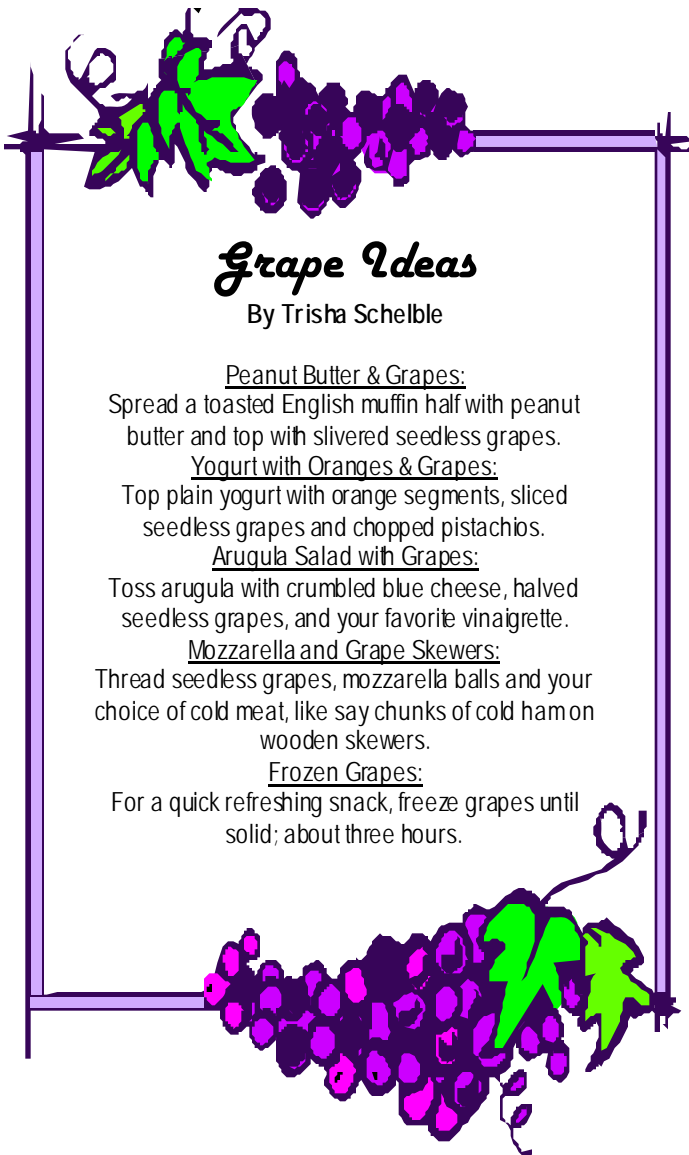
I have taken the pots of amaryllis bulbs out of the ground and have them laying on their sides to dry out. I will need to move them into the basement before the frost comes. I have taken more cuttings from my rose hedge and started them in pots covered in the garden. I need them to replace some old plants that are dying.

I have my onions drying on the patio. They were \$3.99 for a large bagful at Reams - for that price you can't get the seed. Then add to that the care and water. If you put them out to dry some more, they will last a long time in the garage.

I think Old Man Frost will be a little early this year. I hope he fools me.

## HARVESTING HINTS FOR PUMPKINS AND WINTER SQUASH

Look for a golden color on the ground spot. Press your thumbnail into the flesh. If the indentation fills up with liquid, don't pick it yet. If the vines freeze before you get a chance to pick, the fruits will probably still be okay. Leave 3-4 inches of stem on if possible. Helps prolong storage. If you can, set harvested produce out in 80 degree temperatures for two weeks to harden the stem. Store below 50 degrees. Never store in plastic bags.



### Grape Ideas

By Trisha Schelble

#### Peanut Butter & Grapes:

Spread a toasted English muffin half with peanut butter and top with slivered seedless grapes.

#### Yogurt with Oranges & Grapes:

Top plain yogurt with orange segments, sliced seedless grapes and chopped pistachios.

#### Arugula Salad with Grapes:

Toss arugula with crumbled blue cheese, halved seedless grapes, and your favorite vinaigrette.

#### Mozzarella and Grape Skewers:

Thread seedless grapes, mozzarella balls and your choice of cold meat, like say chunks of cold ham on wooden skewers.

#### Frozen Grapes:

For a quick refreshing snack, freeze grapes until solid; about three hours.

# Fresh From the Heart

The Salt Lake County Master Gardener's Fresh From the Heart and Utahns Against Hunger are working partners in encouraging the community to share *quality, fresh* garden produce with emergency food pantries. This program is committed to meeting the nutrition needs of families experiencing economic difficulties that are seeking help at their local food pantry. Fresh produce is welcome at any time during the year. The participating pantries are:

SL CAP Magna 250-6414  
3041 South 8560 West, Magna  
M – F 8:30 a.m. to 1 p.m., 2 to 5 p.m.

SL CAP South County 255-3516  
8446 S. Harrison (340 West), Midvale  
M – F 8:30 a.m. to noon, 1 to 5 p.m.

Baptist Concern Center 972-5708  
1235 West California (1330 South)  
M, W, Th 1 p.m. to 4:30 p.m.

Indian Walk-In Center 486-4877  
120 West 1300 South  
M – F 8 a.m. to 4:30 p.m.

Westvale Presbyterian Church 968-7992  
3610 South 4400 West  
call for appointment

St. Paul's Episcopal Church 322-5869  
261 South 900 East  
M – Th 10 a.m. to 1 p.m.

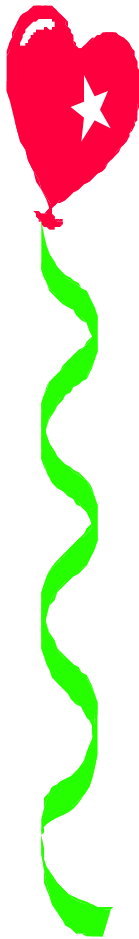
Crossroads Urban Center 364-7765  
347 South 400 East  
M – F 9 a.m. to 5 p.m.

Utah Food Bank 908-8660  
1025 South 700 West  
M – F 8 a.m. to 5 p.m.

Hildegard's Pantry 328-3254  
309 East 100 South  
T – F 11 a.m. to 2 p.m.

Utah AIDS Foundation 487-2323  
1408 South 1100 East  
Call for Appointment  
Lifecare Services 978-2452  
1025 South 700 West  
Call for Appointment

Kearns First Baptist Church 968-1471  
4445 West 5175 South  
M, W-F 11 a.m. to 3 p.m.



SL CAP Northwest 359-8741  
1300 West 300 North  
M-F 8:30 a.m. to noon, 1 to 5 p.m.

CAP Redwood 972-6661  
3060 South Lester (1585 West)  
M-F 8:30 a.m. to noon, 1 p.m. to 5 p.m.

Granger Community Church 968-3301  
2600 West 3800 South  
M 5:00 p.m. to 7 p.m. and every Saturday 10 a.m. to 1 p.m.

SL CAP Murray 281-4937  
4994 S. Commerce Drive (300 West)  
T-S 11 a.m. to 2 p.m., 3 p.m. to 6 p.m.

When making a donation consider the hours of business the pantry will be open, so the produce that you are sharing will remain fresh.

### How to get volunteer hours:

Every time you plant fruits or vegetables in your garden we want to encourage all master gardeners to plant extra specifically for sharing. As you start your fall crops please keep this in mind. **You can earn volunteer hours for the time spent harvesting produce that will be donated, as well as travel time to and from the pantry to deliver the produce.**

If you do not have a home garden, you can still earn volunteer hours by harvesting the produce grown in the Wheeler Farm garden, then donating it to a pantry. If you would like to help us harvest, please give us a call. Please don't go to Wheeler Farm and harvest without checking first.

The teaching part of our program has been very successful this year. During the months of May and June we taught hundreds of low income families how to grow their own vegetables in containers. A special thank you to the volunteers, Joan Matthews, Nano Podolsky, and Angie Egan, who were brave enough to help teach these gardening workshops. As you discovered, it is a very rewarding as well as a totally fun experience. Anyone interested in volunteering next year can contact us.

To all Master Gardeners: Please save your leftover 3 gallon pots for our container gardening workshops next year. When you are finished with your 3 gallon pots, please do a quick clean up to remove the surface dirt, save them, then call us to donate them to this worthwhile project. Thank you!

Jennie Gibson or JoDeane Condrat

*What a great way to share  
the joys of gardening!!!*

## The Fantasy, the Plan, the Labor and the Harvest

by Amy Hargreaves Judzis

### 4. The Harvest (Such As It Is...)

Here it is, the middle of September, and what have I harvested? Radishes, carrots, one batch of sugar snap peas, garlic, a few onions, a little lettuce and bunches of chives. All grown in assorted plastic pots. Tomatoes? Sigh. No tomatoes. That's not to say I didn't try. That's to say I didn't succeed.

After Chainsaw Bob ground up the top four inches of soil in my planned vegetable garden area with the Honda mini-tiller, I tried to dig it down a little deeper and wrecked another spading fork (I'll bet the guys at Sears hate me.) So I got out my shovel and went at it with that. I chipped and scraped a shallow depression, put some water into it and made a shallow depression full of mud. It was no deeper than the dry shallow depression, just messier.

Next tool of choice was the post hole digger. I managed to get about six inches deep using that, but still not deep enough to plant a tomato. I like to remove all but the top few leaves and bury the whole stem so it grows lots of extra roots. With the size of my transplants, a decent hole would have been at least twelve inches deep.

As you might guess, by this time my language was starting to crisp the leaf margins of my innocent transplants. The cats had decided they didn't really need to

help me, they needed to attend some important business under the bed (cats ain't dumb.)

Decisive action was needed, so I got some sticks and marked the spots where I wanted my dozen tomatoes, then I went to get my Beloved. I dragged him back behind the house, pointed at my sticks and said, "Twelve holes, twelve inches deep." He got the idea.

Two and a half hours later, he staggered out from behind the house. He was panting and covered with sweat. His back ached and his palms were blistered, but there were twelve post holes where the sticks had been.

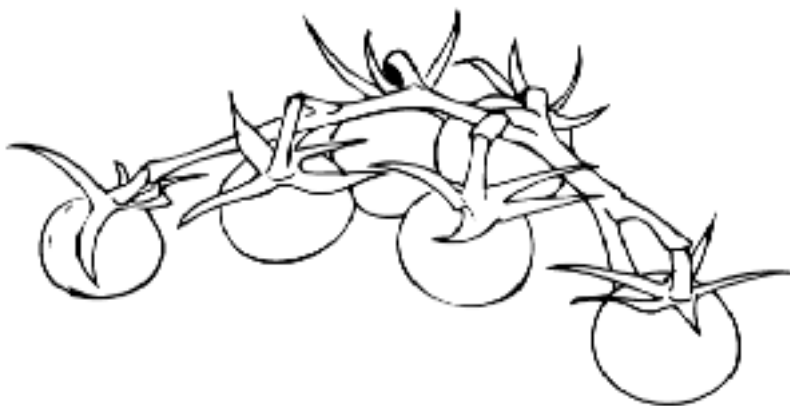
"Now do you see why I need raised beds?" I asked.

"You don't need raised beds. I've dug you perfectly good holes. And besides, if you put up raised beds, the basement will flood."

Huh?

Bowing to the inevitable, I planted my tomatoes. First I filled the 12 cylindrical holes with water and waited a couple of hours for it to be absorbed by the ground. Then I dropped in my tomato transplants, backfilled and watered thoroughly. I put those wire cages you buy at Kmart or the grocery store over the plants, bending the beejebers out of the legs in the process, and laid black soaker hose.

Three months later I have a couple of dead plants, several skanky plants and two pretty nice plants that have some green fruit on them. I don't think any of the tomatoes will be ripe before frost, but, what the heck, I've lived down south, surely I can find a recipe for fried green tomatoes.



### Fried Green Tomatoes

4 to 6 green tomatoes, sliced 1/4 to 1/2-inch thick  
salt and pepper  
flour for dusting  
2 eggs, beaten  
cornmeal or bread crumbs  
bacon grease or vegetable oil

### PREPARATION:

Salt and pepper the tomato slices; dust lightly with flour. Dip slices in beaten egg, letting excess drip off, then coat well with meal or crumbs. Fry in hot grease or oil until browned, turning gently (about 3 minutes each side). Keep warm in a low 200° to 250° oven if frying in batches.

## MAGNA ELEMENTARY THRIVING WITH NEW PROJECT MANAGER

*Our Magna Elementary project has had several great project managers. Our newest is Peg Crowley. She tells us: "Traci Dahle called me a while back and asked if I'd be interested in being the new project manager at Magna Elementary. With a little coaxing and the assurance that my new buddy, Mark Hurst, would be my "partner in crime", I agreed. I'd like to tell you about this great project!*

Magna Elementary is laid out in a square that surrounds a huge cement open-air courtyard. There are fifteen 8' by 10' cement raised beds with wonderful composed soil in them. In the middle of the raised beds is a desert landscape surrounded by four trees where Lucy and Ethel, two big tortoises live. The "Garden Club" is headed up by teacher/Master Gardener Inger Russell (who will eventually be replaced by Kelly Thomas) and consists of students ranging in grades Kindergarten through 6th. The school is on a year-round schedule, and Friday is the students' early day, so at 1:45 p.m. on Fridays, the Garden Club meets in the courtyard with Mrs. Russell, Mark, and myself as we teach the kids compost making, seed planting, transplanting, harvesting, planting and care of annuals, separating perennials, and weeding. Lots and lots of weeding!

Recently the Garden Club entered some of their dahlias (Mark has been generously helping them grow beautiful dahlias) in the County Fair. The students had planted, labeled, and tended to them and now it was time to show them off! After cutting the chosen blooms, we put them in vases. The next morning, on a field trip with Miss Stewart, the Garden Club took the flowers down to be judged. We won 7 blue ribbons, 3 red ribbons, 1 Best of Show, 1 Sweepstakes, and 1 Top Honors! That was just the dahlias! Our sunflowers and yarrow both took blue ribbons. The coolest thing about the whole dahlia project was that the kids got to see it through from the beginning planting to the end result of their hard work, the judging, and their blue ribbons! How rewarding is that?

So myself, Mark Hurst, and Inger Russell would like to invite all you Master Gardeners out, not just to see the project but hopefully to work alongside us on Fridays. For all you "newbies" like me trying to get your hours in, it's a great way to get 'er done. If Fridays don't work for you, any time you can spare during the week will be appreciated. Just contact Mrs. Russell at 631-3505 to find out what help she needs on the day you can come. Our goal is to have one Master Gardener per one child working in the gardens instead of one or two Master Gardeners to 10-20 children. We also just had a metal arbor built and donated by Weld-Tech for the grapevines to start their journey on. Also the perennial garden will need to be dug up and separated (free plants to those who come and help. Soon the pumpkins, tomatoes, and other veggies will need harvesting, along with general fall clean up.

For more information call me, Peg or Mark. Magna Elementary is located at 8500 West 3100 South, phone 250-8625.

## VOLUNTEER OPPORTUNITIES

October 14, 15, & 16 - Annual **Home and Garden Show**. SLMGA booth. Several shifts available. **Contact Steve LeChe minant to sign up**

### PLUS

Saturday, October 15 is our annual **Wheeler Farm** clean-up starting at 9 a.m. Bring your tools and come. No need to sign up. Marlene will have pansies to plant at the house gardens.

**Everyone come and help! This earns us free use of the barn for our December graduation and party.**

## HAVEN'T HAD ENOUGH? TRY THE ADVANCED CLASS

The Advanced Master Gardener class will start Monday, January 9 from 1 p.m. to 3 p.m. The rest of the calendar is not yet set. Larry Sagers will be the instructor. The topic for the year will be Landscape History, Design, and Maintenance. To sign up, call 478-3170.

## MURRAY PARK

Chances to volunteer in Murray Park are running out. October 4th and 11th will be our last days as we wrap-up the season. It's been fun to get to know all the new volunteers and nice to have the old (as in having previously taken the master gardening classes) volunteers return. Questions? Contact Becky Hansen

## PIONEER PARK FARMER'S MARKET

If anyone is interested in becoming the project manager, during the summer of 2006 for the Master Gardeners information booth at the Downtown Farmers Market, please contact Traci Dahle. Thanks to all the volunteers who helped out this year! Thanks also to Karen Schurtz who has served as project manager for the past few years.

## State Fair Park

Work resumes Wednesday, September 21, starting at 5:00 p.m. and will continue until the change to standard time in late October, weather permitting. We will be putting the garden to sleep for the winter including dividing some perennials. There are always extras to share. Join us for a couple of hours each week. Call Cathy Miller if you have any questions.

## HIDDEN HOLLOW

Come and share your expertise at Hidden Hollow on clean-up day. Westminster Environmental Biology students will be pruning and weeding at Hidden Hollow on Thursday, October 13 from 1:00-4:30 p.m. Master Gardeners are needed to instruct the students on pruning techniques and identification of weeds. This is a great chance to see Hidden Hollow and use your knowledge.

Hidden Hollow is located at 1165 E. Wilmington Ave (2190 South). Park in the lot between Wild Oats and Petco. The park is northeast of Petco.

For more information and/or to sign-up, please contact Charlene Homan at [mhcharlene@yahoo.com](mailto:mhcharlene@yahoo.com).

## GILGAL GARDEN

We will start our fall clean up this month. Dick Hadfield gave us some more wonderful poppies that we put in last Tuesday. We also took out a lot of the sunflowers. If anyone needs some last minute hours, feel free to come on down and help with the fall clean up. Things have been kept up pretty well through out the year, so we will just need to take out the annuals the first of October.

We work at Gilgal on Tuesday nights starting around 3:00 until 6:00 or 7:00 depending on the night and the weather. Hope to see you there. Feel free to get in touch with us if you have any questions, or want to work in the park.

Bev Sudbury [beverlysudbury@yahoo.com](mailto:beverlysudbury@yahoo.com) or  
Traci Dahle [smokil@smartfella.com](mailto:smokil@smartfella.com)

## Garden Utah

A little known Master Gardeners' project is the distribution of *Garden Utah*. *Garden Utah* is published by Utah State University Extension to provide garden and landscape ideas and education to the public, to promote USU Extension as an information resource, and publicize classes and events. This publication is distributed to local nurseries, garden centers, and Red Butte Garden. It is also available as a handout at our garden talks, state and county fairs, home and garden shows and other garden events.

This past year a dedicated group of volunteers has done a wonderful job of distributing *Garden Utah*. In particular, I would like to recognize Ron Jones, Marcia Sherry, Jill Frei, Kathy Gray and Judy Bunkall for all of their time and work. They did a terrific job. A further thank you to Faythe Adams for taking over my job when I was not available, and to Maggie Wolf for your patient assistance as I learned to make this project work.

If you would like more information about *Garden Utah*, please contact Charlene Homan at [mhcharlene@yahoo.com](mailto:mhcharlene@yahoo.com).

## WHEELER FARM HERB GARDEN

Thanks to everyone who helped at the Wheeler Farm Herb Gardens this year. The beds looked better than ever. Trudy

REMEMBER TO  
REPORT YOUR  
HOURS.  
SEE BACK PAGE FOR  
DETAILS.

## ATTENTION: Project Managers

It's time to look at what's happened at the Master Gardener project sites this year. Please coordinate with Traci to schedule a meeting date so we can all gather and discuss the projects. We need to review problems and/or successes so that we can start planning next year's events and activities. This review will also help direct new class member selection. Please talk to Traci so we can arrange a date that most people can attend this very important meeting.

**P**  
**R**  
**O**  
**J**  
**E**  
**C**  
**T**  
**S**

**Christmas Box House**  
236 South 300 East

Peggy Call - pcall@xmission.com  
Virginia Sargeant -

**Fresh From the Heart**

Jennie Gibson - gibsongg@earthlink.net  
JoDene Condrat - condrata@comcast.net

**Gilgal Garden**  
749 East 500 South

Bev Sudbury - beverlysudbury@yahoo.com  
Traci Dahle - smoki1@smartfella.com

**Hidden Hollow**  
1165 East Wilmington

Charlene Homan - mhcharlene@yahoo.com.

**Magna Elementary**  
8500 West 3100 South

Peg Crowley - crowbaby@xmission.com  
Mark Hurst -

**Murray Park**  
5000-5300 South State

Becky Hansen - hansenpollei@mstar2.net

**Pioneer Park Farmer's Market**  
400 South 300 West

Karen Shurtz -

**Utah State Fair Park**  
200 North 1000 West

Cathy Miller - millercb2@aol.com

**Utah Aids Foundation**  
1408 South 1100 East

Kay Packard -  
Mike & Ann Cullis -  
annandmikecullis@comcast.net

**Web Site**

Amy Hargreaves Judzis - diz@juno.com

**Wheeler Farm**  
6300 South 900 East  
Wheeler Farm Vegetable Garden  
Wheeler Farm Herb Garden  
Wheeler Farm Pumpkin Patch  
Wheeler Farm Home Garden

Ron Jones - ronjon61@aol.com  
Trudy Guest - trudyg1@msn.com  
Golden Reeves - greeves28@msn.com  
Marlene Johnson - marlene32936@yahoo.com

## ***STAYING INFORMED***

We have an email mailing list to let our Master Gardeners know of events that pop up during the month. If you are not on it and would like to be, email Amy Hargreaves Judzis at [cliz@juno.com](mailto:cliz@juno.com).

If you don't do email or don't do it often enough, you can be on a phone calling list for Master Gardener updates, time changes, volunteer opportunities, and meeting reminders. Please call Carolyn Boogaard at 468-3172.



# Calendar

**General Meeting**  
**Thursday, October 20**  
**Westminster Botany Professor**  
**Ty Harrison**  
**Hidden Hollow/Utah Native**  
**Plant I.D.**  
**In the classroom at 7 p.m.**

**Thursday, November 17**  
**Desert Water Gardens**  
**3674 South 900 East**  
**7 p.m.**

**Graduation/ / Holiday Party**  
**December 8th**  
**The Barn at Wheeler Farm**

**THURSDAY, JANUARY 20**  
**GARDEN DESIGN WITH JENNIE**  
**AULT**

**Thursday, February 17**  
**7 p.m.**  
**Project Presentations**  
**Seed Exchange**

# Bulletin Board



**October 1 –2 Native Plant and Bulb  
Sale at Red Butte**

**October 13 Hidden Hollow Clean  
Up 1:00-4:30 p.m.**

**October 14-16 Home and Garden  
Show at South Towne Exposition  
Center. We need booth volunteers.  
See page 9.**

**October 15 Wheeler Farm Clean  
Up. 9:00 a.m.**

**December TBA - Maggie Shao will  
teach a wreath making class. Info  
to come.**



***THE GARDEN PATCH is ON  
THE WEB***

[http://utahmastergardeners.usu.edu/counties/slc/  
gardenPatch/index.htm](http://utahmastergardeners.usu.edu/counties/slc/gardenPatch/index.htm)

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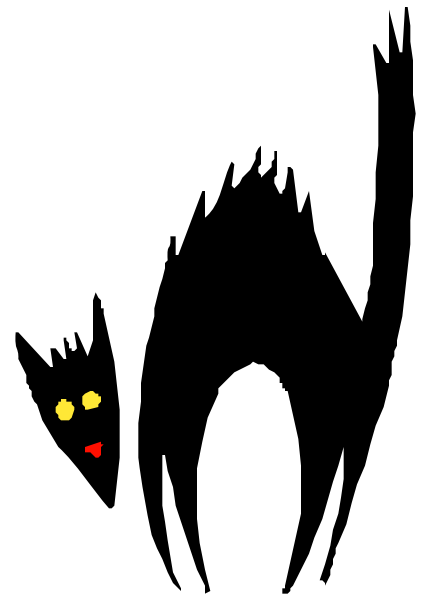
REPORTING  
MASTER GARDENER  
HOURS

Please send your hours to:  
Sandy Burgess, Master Gardener Board Secretary

E-mail [sburgess@networld.com](mailto:sburgess@networld.com)

**Please have all hours in to Sandy by October 31st at the latest. She will need to order badges, etc. and won't be able to accept hours for December party recognition after this date.**

**Don't  
panic at  
the end  
of the  
month!  
Get your  
hours  
reported**



**NOW!**