

THE GARDEN PATCH



September 2005

Salt Lake Master Gardener Association

Vol. 7, No. 9

HOPE for HIDDEN HOLLOW

In the spring of 1990, the KOPE Kids (Kids Organized to Protect our Environment) from Hawthorne Elementary School discovered an abandoned park, lying buried under tons of construction debris at the center of a blighted commercial area in Salt Lake City's Sugar House district. KOPE is a community problem-solving club, dedicated to finding solutions to real urban problems. They decided to clean up the creekside park and restore it to the community as a nature center and outdoor classroom for neighborhood kids.

KOPE discovered that their find was the original Sugar House Park, which served residents for forty years until the state donated land from the old State Penitentiary for a large regional park in Sugar House. After it was abandoned, portions of the former park were sold to developers for a new office building, and the remainder of the open field and stream were destined to become a shopping center parking lot.

At first, the Kids intended only to clean up the park and the segment of Parley's Creek that runs through the site. However, the students soon learned that the area was targeted for redevelopment and the creek was to be enclosed and buried under an asphalt parking lot. They resolved to save Hidden Hollow and restore it as a valuable open space amenity. By mustering community support, they were successful in having the area down-zoned from commercial property to open space. They wrote grants to excavate the site and installed a gate, lights and a sidewalk. They renamed the park "Hidden Hollow." For their efforts, in 1991 they were honored by former President George Bush with the "President's Environmental Youth Award."

By 1992, Salt Lake City and County had committed to preserving Hidden Hollow as a link in a proposed network of urban trails along city creeks and canals. The Public Services Department removed 17,000 tons of construction debris from the site, and restored the south bank of Parley's



Creek to its original grade. Students from Westminster College and Highland High School were visiting the park for classes in archaeology, botany, and geology. Volunteers donated time and expertise to rebuild the park as a demonstration site for native plants and water-conserving landscapes. Wildlife experts applauded the effort to preserve habitat in an urban setting, and environmental health specialists confirmed the park's importance for protecting residential neighborhoods from excessive air and sound pollution. By 1994, a Needs Assessment survey of surrounding businesses confirmed that Hidden Hollow would play an important role in upcoming plans for commercial redevelopment

As property owners, planners and developers collaborated on redevelopment strategies for land around Parley's Creek, the Sugar House Community Council joined KOPE to plan the next phase of Hidden Hollow's restoration. With funding from the Redevelopment Agency of Salt Lake City, additional property north of the creek was purchased and added to the

Cont. on page 4

NOTES FROM THE PRESIDENT

By Traci Dahle

Hi Everyone,

Thanks to Jim Horrocks for letting us visit his yard for a garden tour. He is so excited about all his wonderful plants/ferns. It's fun to see the excitement in people's voices when they talk about their desires and hobbies.

Where did the Summer go? Wow!!!!!!!!!!!!!!!!!!!!!!

The State Fair is just around the corner, and I hope you all sign up to help at the booth.

If you have not, please call Steve. Remember, just because you have a blue badge, that doesn't mean that you don't have to do hours. You should, and with the knowledge you gained earning that badge, you would be a great help at the booths for the fairs and home and garden shows. I think with all the people on the Master Gardener list, it shouldn't be so hard, as it was for the County Fair, to put 2 to 3 people at the booths at a time. Plus just think, you get a free ticket to get into the fair if you sign up early and you get hours to talk to people about gardening. It couldn't get any better than that, and we do need you to make the fair go smoothly.

Start getting your work hours in so it's not at the last minute. And also start turning them in so they are not coming in all at once.

We had a good turn out at the picnic. It was fun to see everyone. I hope you all had fun that night. Everyone got to take something home, which made me happy. It was nice to have Salt Lake County Mayor Peter Carroon show up with his family. It gave him a chance to see all the hard work we put towards the county. I think he got a good look at the hours on our badges and the poster of all our projects. It was nice of him to pick and call out the raffle items. Thanks to everyone who helped set up and clean up. We couldn't do it without everyone's hard work.

We are listing all the people who donated to our group this past year please be sure to support our vendors.

See you soon,

Traci Dahle

Home 261-1486 Cell 971-3035

Need a 2005 SLMGA Membership Card? Most local businesses who give discounts to Master Gardeners will do so when you present your blue Master Gardener badge. This is the official sign that you are a Master Gardener! However, if you need a membership card for some reason, please clip this out!

A BIG THANKS!

Following is a list of the vendors who donated this past year for our Plant Swap, monthly and picnic giveaways, If we have left anyone out, let us know so we can add you in

Barbara Larson - Cute Tee Shirts
Ann and Mike Cullis
Dick Hadfield
Roth Gardens
Glover Nursery
Ward and Childs
Milcreek Gardens
Cactus and Tropicals
West Side Nursery
Hillside Floral
Engl Flowers
Earth Systems
Flowerama
Okubos Nursery
Ben's House of Bonsai
Lambert Floral
Concrete Gardens
Tuscany Gardens
Dan's Food Stores'
Benihanas
Dees Family Restaurants
Chuck A-Rama
Hires Big H
International House of Pancakes
Village Inn
Sizzler Restaurants
Out Back Steak House
Zions Park Best Western Hotel
State Line Nugget Casinos

Salt Lake Master Gardener
Association
Membership Card-2005

Member Name



E X T E N S I O N

UtahState
UNIVERSITY

Maggie's Corner
August in Review
By Maggie Wolf

My August 2005 started out right - I was on vacation! It's been a long time since my husband and I took a real vacation - a whole week off work and we even left town! We drove up to Montana and stayed with a wildlife photographer friend near West Glacier. He knows Glacier National Park like the back of his hand and assured us that the secret to seeing wildlife is an early start! For 3 days I lived the perfect life: up early, drive to trailhead, hike to scenic area, take photographs, hike back to car, go eat lunch, take a nap, drive in to Columbia Falls and lap swim at the community pool, go eat dinner, look at photos and get ready for the next day when you'd do the same thing all over again! We saw wildlife: black bear, blue grouse, lots of squirrels, marmot, beaver, moose, deer, mountain goat, bighorn sheep, lots of waterfowl, even fish! We browsed some huckleberries and ripe thimbleberries. YUM.

I re-visited many of the wildflowers I photographed in Montana at Albion Basin. As usual, Sherm Brough did a splendid job teaching our group to use his key. Within a very small area and little amount of time we identified many wildflowers. If you haven't yet experienced the Albion Basin field trip, don't miss it next year - it's still my annual favorite!

Linda Solomon with Cactus and Tropicals appreciated the July 26 Plant Diagnostic Training so much that she is organizing another one - for garden center and nursery owners and employees. These people get a lot of customers with plant problems and questions, and the garden center plants have problems too! Learning how to recognize, diagnose, and manage plant problems is critical to their commercial success. The commercial-side class will be held September 21.

Thanks to Master Gardeners who volunteer their time and energy at the Plant Diagnostic Clinics. Turnout from the public has been spotty this season. Response at evening sessions, as always, is low. I think we'll try the evenings at Red Butte Gardens one more season, to see if it catches on. If we don't see significantly more response, evening sessions may have to "go".

Help is on the way - you'll meet our new Horticulture agent before long, and hopefully our new support staff (filling Bonnie's vacant position) will be on board before October, too. Thanks for all you do!

KNOW ANYONE WHO WANTS TO BE A MASTER GARDENER?

There is a new brochure for the 2006 Master Gardener Classes. The brochure is available at www.usuextslco.org website. Applications for the classes will be available in mid to late September. Classes will begin in late January, 2006.

The brochure is very nice and has several pictures of our Master Gardeners. You may want to check the website and see if you are on there. ☺

SALT LAKE VALLEY WATERING CHART

1. Discover your delivery rate. - How much water your sprinklers emit in a given amount of time. Use cans or mugs to measure output.
2. When our daytime temperatures are below 70 degrees DO NOT WATER.
3. Between 70 and 80 degrees, water 1/2" of water once a week.
4. Between 80 and 90 degrees, water every 4 days.
5. Over 90 degrees, water 3/4" every 4 days.

Always try to water early in the morning, between 3 and 8 a.m.

This chart is designed for average clay soils in the Salt Lake Valley.

SLMGA Phone List Update

Please add to your 2005 SLMGA phone list:

Tina Gullberg	254-8453
April Jerome Greer	250-0128
Frances Merrill	266-4981

PUBLIC RELATIONS: WE'RE HERE TO HELP

Coordinating a garden tour or other event? Interested in telling the community about your garden project? Perhaps you'd like to invite people to visit and enjoy the results of all that hard work...

The Master Gardeners now have a Public Relations Volunteer Team to lend you a helping hand. We'll work with local newspapers and other community calendars to spread the word and invite the general public. We'll even help you write the information. If interested, please contact us! Call Kit Mueller: 435-658-0559 or Email: news@utahmastergardeners.org

Hidden Hollow, cont. from page 1

open space. A Master Plan developed by MGB+A, the Grassli Group, showed wide landscaped trails intersecting the park, providing pedestrian and bicycle access through the Business District. Joggers from Irving Schoolhouse Apartments would share sidewalks with police officers patrolling the area on bicycles. An amphitheater, observation deck, and interpretive signs would attract neighborhood residents and guests from the newly-completed Homestead Village hotel. Shoppers, Sprague Library patrons, and employees from adjacent office buildings might sit on benches to watch for songbirds in the century-old trees. Students of history could admire sculptured markers that commemorate the pioneer heritage of the Sugar Mill and the Old Mormon Trail.

On September 24, 1999, the KOPE Kids thanked hundreds of their community partners at a joyful celebration marking the grand opening of Hidden Hollow Natural Area. The ceremonies included dedication by Mr. and Mrs. David Larimer of Portland, Oregon of a new bridge across Parley's Creek. The Larimers donated the bridge in memory of Mrs. Larimer's grandfather, pioneer industrialist Fredrick Sandberg, whose planing mill once stood on a site near Hidden Hollow.

In May of 2000, Mayor Rocky Anderson affirmed the value of Hidden Hollow by granting a conservation easement for the natural area to Utah Open Lands Conservation Association, in order to preserve it forever in its natural, open state.

Since 1991, the Hidden Hollow project has been presented to several regional conferences of the American Planning Association (APA) and the American Institute of Architects (AIA) as a model for urban open space preservation and community planning. Hidden Hollow was featured in a video prepared for *Getting In Step: A Guide to Effective Outreach in Your Watershed*. And the Association for Supervision and Curriculum Development featured Hidden Hollow in a book, *Design as a Catalyst for Learning*. The article honors many of the dedicated people who helped preserve a buried treasure in the heart of their neighborhood, and the KOPE Kids, who by rediscovering it, staked a claim to the future of their community.

ESCAPE ARTISTS

By Val Chatwin

Yea! Red letter day! Aug. 19, was the day when my last two Banty chicks 'squeezers through the fence' got big enough that they couldn't squeeze through it anymore! Ha! That's what I thought, except one little Sebright hen, that had never been an escaper was out on the 21st. Oh well, now, I think, the day has finally come.

One evening, I could hear, clear from the house, (mind, I am deaf and only had one hearing aid in) a chick screaming for help, "Cheep! Cheep! Cheep!" I went out and asked my husband, who was out there, "What is wrong with the chick?" He couldn't hear it. He is a little deaf too. [Isn't that the pits? If one, married-for-50-years person, gets really deaf, the other needs to keep their sharp hearing so they can help you.] We followed the direction of the peeping. It was in the middle of the garden, which is grown up. I spotted the escaper. Usually they stay on the grass path that is beside the chicken fence when they get out, but this time it had explored itself out into the garden and couldn't see or hear the others, (they talk to each other all the time) so was lost and terrified. We couldn't catch it so we tried to herd it toward the pen, but it always seemed to run the opposite direction and then it went through the neighbor's chain link into their yard. They have three dogs! I quickly ran over. They were sitting on their front porch and the dogs were with them, not in the fence, luckily. I explained the situation and went around their house. It had gotten pretty dark, and chickens don't seem to be able to see in the dark. I was expecting a long chase down, but the chick hunkered down under some bushes, and I picked it right up. It was hot and frantic but glad to be rescued. We would have lost it had we not heard. We haven't had any more deaths this month and I still have 23, which is what I want.

I was out weeding in the garden and heard this sound like someone clearing their throat. I kept hearing it and realized it was coming from the coup. 'How about that,' I thought. 'We have a rooster and he is attempting to crow.' The next day it was more like someone rasping something across a board. Now it is more like a "Errr a errr". I couldn't spot who was doing it but my husband had seen him do it and showed me which one. It is a clean legged, red combed, black and white Banty Sebright. They have the prettiest feathers, each one edged with black. I have 2 brown ones and 3 white ones. {Howard Andrews has some of these at his place that roam the yard, field, and road, amidst all the dogs, cats, predators and cars.}

**Let us know what you entered in the
fairs and what you won!**

E-mail to gardenpatch2@juno.com

or mail to Jenny Allgrunn at 4545

West 3100 South, West Valley City,

UT 84120 or call it in at 969-8181.

Every year I plant the best garden, taking care to have the best soil conditions for the plants to grow in and planting the best seeds and plants available. Don't we all strive for this? This year was the same for me but with Mother Nature in charge of the weather, and my neighbor's great crop of snails, the garden has not lived up to my expectations. Yes, some of you are saying, "There goes Golden moaning again over his failures." I had enough 'Espada' green beans to plant one section so I planted some 'Blue Lake' green beans. I found out one was mislabeled and turned out to be pole beans instead of bush beans. When I returned from vacation and found it out, I made a feeble attempt to provide a place for them to run. I also planted a French bean that was a pole bean. The plants are doing great, but not very many beans have come from that planting.

The planting on the mow strip on the west side of my lot is doing great, but I found out I had all yellow daylilies planted. So I have marked all of them and I am starting to divide some of the orange and red varieties to replace them. I had three hills of 'Mary's Gold' which divided into 12 one-gallon containers. Not bad for a two-year growth on three plants, so using the mow strip for plant propagation is working out very well.

I have taken care of the garlic and have had it drying for the last month in the shade on the patio. I put it in an onion bag so the air can circulate and dry it out; that is the best way. I now need to store it in the basement for another month, and then it will be ready to use. I will get the bed ready for next year's crop by adding a lot of homemade compost and some fertilizer to the soil before planting in early October. I have had a lot of volunteer garlic around the yard but I am treating it as a weed and getting rid of it.

Golden's Garden

By Wm. Golden Reeves

With the changing in the direction of my raised beds in the garden, I changed the width of them by making them narrower. This year I planted my tomatoes the same as always and now instead of having tomato plants, I have a tomato hedge. It is making it hard to harvest the ripe tomatoes. Some of the new variety is doing great. 'Sugary,' a cherry tomato, has performed well, and the taste is good. I will plant it again next year. The 'Opalka' is a large fruit, similar to a long tapered pepper. It is a 'Roma' style tomato and has a lot of meat and is fairly dry. It is great for sauces and salsas. My 'Early Goliath' has really been a producer; I picked one tomato that weighed 21 ounces. I was able to make two really thick tomato sandwiches from that one. So what have I learned from this year's tomato planting? Put in fewer plants and give them more room to grow. That will probably be my greatest challenge to overcome.

The Utah State Fair is coming soon, and with the article in the last few newsletters on how to win those blue ribbons by Lisa Chin, the only thing I can add is to READ THE HANDBOOK. When you enter items in the fair you get a better idea of what the judges are looking for. In the past I have entered items and even though they were the best, my presentation was not proper, and I received an honorable mention. The following year I entered the same type of plant and took a rosette because the presentation was correct. This was in the Floriculture department. It pays to ask questions. Follow the handbook and maybe you will bring home a ribbon and seed money. Oh yes, they do pay money for most of those ribbons!

Is it really the end of summer? This year has gone by fast. Let's see, some of my apples are turning red. The daylilies are through blooming. The garlic has been harvested. Yep, summer is in its waning stages.

Zucchini Parmesan Loaf

1/3 c olive oil	2 C flours
1/3 c milk	2 eggs
1 c grated Parmesan cheese	2 t baking powder
1 medium zucchini, coarsely grated	
Salt and pepper	

Preheat oven to 375. Brush 9 x 5 loaf pan with oil; dust with flour and tap out excess. In a small bowl, whisk oil, milk, and eggs. In a large bowl, whisk flour, parmesan, baking powder, 1 1/2 t salt and 1/4 t pepper; mix in zucchini, then egg mixture until just moistened. Batter will be very thick, like biscuit dough. Transfer batter to prepared pan; press in gently. Bake until a toothpick inserted in center comes out clean, 60-70 minutes (tent with foil if loaf starts to brown too quickly.) Cool 15 minutes in pan; turn out loaf on to a rack to cool completely.

Quick Pickled Cucumbers

1 English Cuke	1 T distilled white vinegar
2 t sugar	2 t chopped fresh dill
Coarse salt	

Cut cucumber crosswise into 3 equal pieces; cut each piece lengthwise into eighths. In a large bowl, whisk together vinegar, sugar, dill and 1 teaspoon salt. Add cucumber spears; toss to coat. Serve or let stand at room temperature up to one hour.



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.

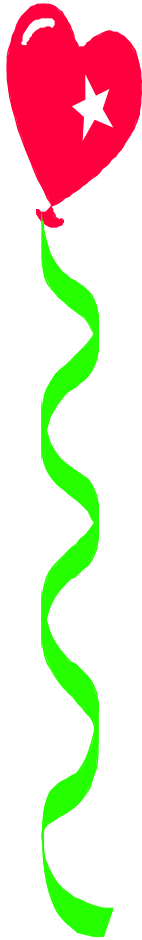
Crossroads Urban Center 364-7765
347 South 400 East
M-F 9 a.m. to 5 p.m.

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 262-7640 or JoDeane Condrat 942-0562

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

2005 International Master Gardener Conference

by Marcia Sherry

It all started sometime in 2002 when I was asked to be one of the chairs for the 2003 International Master Gardener Conference in Cincinnati, Ohio. I got the bug (a beneficial one, of course) as did many other MG's who attended that conference and vowed to meet again at the next one in 2005 in Saskatoon, Canada. (Little did I know that I would be heading out from Utah instead of Ohio so a reunion with the MG's from Cincinnati was on my mind.)

Saskatoon...there I went and back I am, thoroughly energized with the thoughts of beautiful Canadian gardens, new found friends and gardening skills and info. While you all were here in Utah the end of July enduring the 95-100 degrees days, Robin Chubak and I were donning sweatshirts and jackets to stay warm during the 55 degrees days. (Yes, I actually met a fellow SLC-MG there, much to my surprise and delight.)

Sunday was an all afternoon "City Gardens Tour" for me. Busses took us to many home gardens throughout Saskatoon. The growing season is only 90 days long and in zone 3-4 the challenges are many but the gardeners there really know how to put together containers! And the colors and variety of Asiatic lilies were spectacular! That evening, the Western Development Museum hosted a reception for all 500 MG's that included a talk on the history of Saskatoon and a tour through the museum that depicts a life size town 100 years ago. A new section included a real sod house that the pioneers would have lived in and what their garden would have been like.

The next two days featured a keynote speaker and were filled with so many workshops, tours, networking with other MG's from across the US and Canada and a trade show. Robin and I met the Potato Men from Idaho who passed out little Onion and Potato pins and the delegation from Little Rock, Arkansas who passed out something indicative of Arkansas everyday such as rock pins, state of Arkansas pins, rock key chains, duck soap and little rubber duckies. (What a way to meet and greet new people!) There were so many workshops to chose from, and something for everyone...such as Adaptive Gardening, bugs, eco-gardening, composting, gardening for your cat, roses, design classes, botanical printing, photography, Prairie Zen gardening, and on and on and on. Way too many choices.

But I narrowed things down and learned about making a Coleus standard, propagation of tropical plants, low zone roses (what else can I grow up in the mountains!), succulent wreathes and budding & grafting to name a few. Robin and I had similar interests and both took the budding and grafting class where we actually slit-grafted a few different kinds of apple buds onto hearty stock tree. (Since customs didn't allow us to cross the border with our 3-foot trees, Robin planted them both in his sister's yard in Saskatoon.)

We were able to explore the University of Saskatchewan while finding our classrooms and had bag lunches

outside on the main commons where the trade show was located. Tuesday evening we were treated to a "Taste of Saskatoon" banquet and enjoyed the local food and the company of fellow MG's.

Wednesday morning brought the closing session and we listened to a talk on heirloom vegetables from around the world, and saw the most wonderful pictures of veggies that one could imagine. (The kind that inspires you to go home and grow each variety that you saw.) Everyone said farewell to their new gardening friends and vowed to meet again at the 2007 MG Conference in Little Rock, Arkansas at the Peabody Hotel, which hosts the daily march of the ducks (that's why the little rubber duckies), and looking ahead to the 2009 MG Conference in Henderson, NV. A great time was had by all.

One thing about a MG gathering like this is you will *always* find friendship, for gardeners are so willing to share their successes and setbacks, learn about new ideas and have a grand time all the while!



On Trudy Guest

Trudy Guest is a very private person and an unlikely candidate for the limelight. But she's also way too polite to turn down our request to learn more about her. Originally from Canada, she moved to Salt Lake at age six. She's been in Utah ever since. Married for twenty-something years, her two sons and two daughters, now grown, have remained here as well.

Although generally reserved, Trudy doesn't hold back when it comes to work. She plans on having her advanced Master Gardener certificate in one more year. She's also studying hard for her horticulture degree. On the home front, she's spent years naturalizing a hillside, starting with the deep green foliage she loves as a backdrop and adding bulbs and perennials for contrast. Her spring garden is especially appreciated by the deer who feast on daffodils and crocus. In spite of their grazing, Trudy refuses to admit defeat and the land by turn yields summer savory, penstemon, hyssop, blanket sedum, and coreopsis.

Trudy's idea of fun is to be in the kitchen – cooking, baking and canning. She likes to make everything from scratch. "I might have a box of Bisquick in the cupboard," she says. One of her concoctions is a specialty seasoning made by mixing equal parts of basil, oregano, thyme and salt. The added flavor of fresh home-grown herbs cuts down on salt use. The combination, while not overwhelming, gives added zip to most any recipe, including egg, tomato, and meat dishes which makes for a welcome gift to her non-gardening friends. Any herbs she still has leftover go to the Food Bank.

Trudy currently oversees the Wheeler Farm herb garden and serves on the MG Board as vice president. Her dedication to her responsibilities is amazing, considering she underwent knee surgery three times last year. While Trudy is too modest to take credit for her efforts, others have noticed, recognizing her as the 2004 Master Gardener of the Year.

GILGAL GARDEN

We had our appreciation night in the park Thursday night August 25th. About 200 people came through the park. SLMGA got a plaque from the Friends of Gilgal for all our hard work and dedication. We hope we can hang it up in the conference room by the Master Gardener of the year plaque. It was a great evening. Beverly Sudbury's daughter played her mandolin in the park and the Master Gardeners had a diagnostic clinic. Friends of Gilgal had food and drinks for everyone.

We planted some of the Barberry bushes on the back wall. We hope to have that area done soon. We will plant some vines to cover up the wall and maybe next year plant something at the bottom of the wall with some height.

The park is finally taking shape and all the wonderful plants we planted this year are looking great. It's a wonderful feeling to know how we helped save the park and turn it into a place where families and groups can feel comfortable while enjoying the park. When we started working in Gilgal, we wouldn't even work there alone. It was scary and run down; the homeless were living there. We found a lot of drug paraphernalia - needles and things. Now it is so beautiful, and I guess I would say more friendly. We see so many more people coming into the park than we did in the past. I just want to thank all the Master Gardeners who have worked in the park in the past. If it weren't for your hard work, we would never have come this far this fast. You are all the best!

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 466-0121 beverlysudbury@yahoo.com or Traci Dahle 266-1486 cell 971-3035 smoki1@smartfella.com

There was an article in the August 26 Salt Lake Tribune about the Gilgal Celebration. Find it at SLTrib.com. Also see <http://www.gilgalgarden.org>.

Wheeler Farm Herb Garden

For those of you who need hours or signed up the the herb gardens, we will be working on Thursday, September 1st, September 15th, and September 29th from 8:00 am to 9:30 am The gardens look great, thanks to everyone that has come out and worked in them. The gardens just need a little bit of weeding.

House Gardens

Marlene will be working in the House gardens on Tuesday nights starting at 6:30 p.m. If you can't come during that time, come when you can and deadhead. This is a fun project with great working conditions. Wheeler Farm is located at 6351 South 900 East. Contact Marlene if you have questions. 968-5514.

VOLUNTEER OPPORTUNITES

Contact Steve LeCheminant at 957-1554 to sign up

Saturday, September 10 - Help host a Master Gardener Booth at the Jordan Valley Water Conservancy Garden Fair. 2 shifts available. Fair goes from 8 a.m. to 2 p.m.

Utah State Fair—September 8 - 18 Shifts available through the day and evening. SLMGA booth in the Agriculture building.

October 14, 15, & 16 - Annual Home and Garden Show . SLMGA booth. Several shifts available.

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.

HIDDEN HOLLOW PROJECT

Master Gardeners have an exciting new project, the Hidden Hollow Area located in the Sugarhouse district.

This area is comprised of six naturescape plant communities. Lynne Olson, of Friends of Hidden Hollow, has requested our help in the form of knowledge rather than labor. Dr. Ty Harrison, a professor at Westminster College who has a long association with Hidden Hollow, will be speaking at the Master Gardener general meeting in October. A native plant exchange between Master Gardeners and Friends of Hidden Hollow is planned for mid-September (date is not available yet.) If you have any extra native plants that could be planted at Hidden Hollow, please bring them to the exchange.

For information about this project and/or the plant exchange, please contact Charlene Homan at 487-2351 or mhcharlene@yahoo.com.

If you would like to visit Hidden Hollow, just park in the lot between Petco and Wild Oats just east of Highland and north of Wilmington and head for the trees. The address is 1165 East Wilmington Avenue (2150 South).

GARDEN TOURS AND FAIRS

Saturday, September 10: Jordan Valley Water Conservancy Garden Fair will be held 8:00 a.m. to 2:00 p.m. Go and enjoy! See the six demonstration gardens. If you are interested in hosting a Master Gardener booth for half of the time, please contact Steve LeCheminant at 957-1554

Monday, September 12: Taylorsville area Master Gardener Garden Tour 6:00-8:00pm Traci Dahle's garden at 1499 W. Stern Drive (6170 South)

Sandy Burgess' garden at 1327 W. Appomattox Way (6505 South)

Saturday, September 24: Master Gardener Garden Tour from 9 a.m. to 4 p.m. Beverly Sudbury's garden at 1258 E. Lavon Circle (3430 South)

PIONEER PARK FARMER'S MARKET

Starting on Saturday, June 25th, the Salt Lake Master Gardeners' information booth will be open at the Downtown Farmers Market in Pioneer Park every 2nd and 4th Saturday through September. For more information about volunteer opportunities, please call Karen Shurtz at 272-1097.

Utah State Fair Park

Have you completed your volunteer hours yet? If not, join us at the Fair Park Garden on 31 August beginning at 5:00 p.m. This is our last chance before the fair begins (no work on 7th or 14th of September) to tidy up. Autumn clean up will begin after the fair on 21 September and continue weekly until we are done! Call Cathy Miller at 918-0106 for further information.

Consider entering some produce or flowers in the Utah State Fair. Enter produce on Wednesday, September 7 from noon to 6 p.m. Be sure to read the handbook so you have the correct amount of items per entry. There is a charge of \$1 per entry. If you have children, be sure to look at p. 17 of the handbook. They can enter creative vegetable designs on Sept. 7 and again on Wednesday, September 14 from 8 a.m. to noon.

Flowers can be entered for four separate shows. Entry dates are Thursday, Sept. 8 from 7 to 9 a.m.; Saturday, Sept. 10 from 7 to 9 a.m.; Tuesday, Sept. 13 from 7 to 9 a.m. and Friday, Sept. 16 from 7 to 9 a.m. There is a \$2.00 charge for the first ten entries, then fifty cents for each entry over ten.

See www.utahstatefair.com for more information.

HOW AM I GOING TO GET ALL THOSE HOURS DONE?

The secret to getting those first 40 hours is

1. Don't procrastinate. Get started.
2. Be open to learning something new
3. Find a day and time that works for you from the following list:

Mondays

Diagnostic Clinic—USU Extension Classroom
1:00 to 4:00 p.m.

Red Butte Visitor's Center 5:00—7:00 p.m.

Tuesdays

Murray Park—8:00 a.m. (Meet at Murray Park Office)

Gilgal Garden—3:00 p.m. to 6 or 7:00 p.m.

Wheeler Farm—5:00 p.m.

Wednesdays

Utah AIDS Foundation—5:00 to 6:00 p.m.

State Fairpark—starting at 5:00 p.m.

Saturdays

2nd and 4th of each month through the summer
Pioneer Park Farmer's Market

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

P
R
O
J
E
C
T
S

Christmas Box House

236 South 300 East

Peggy Call - 968-8193 pcall@xmission.com
Virginia Sargeant - 363-6557**Fresh From the Heart**Jennie Gibson - 262-7640 gibsongg@earthlink.net
JoDene Condrat - 942-0562 condrata@comcast.net**Gilgal Garden**

749 East 500 South

Bev Sudbury - 466-0121 beverlysudbury@yahoo.com
Traci Dahle - 261-1486 smoki1@smartfella.com**Hidden Hollow**

1165 East Wilmington

Charlene Homan - 487-2351 or mhcharlene@yahoo.com.

Magna Elementary

8500 West 3100 South

Peg Crowley - 560-5558 crowbaby@xmission.com
Mark Hurst - 968-5329**Murray Park**

5000-5300 South State

Becky Hansen - 268-4395 hansenpollei@mstar2.net

Pioneer Park Farmer's Market

400 South 300 West

Karen Shurtz - 272-1097

Utah State Fair Park

200 North 1000 West

Cathy Miller - 733-4563 millercb2@aol.com

Utah Aids Foundation

1408 South 1100 East

Kay Packard - 278-5958
Mike & Ann Cullis - 328-2872
annandmikecullis@comcast.net**Web Site**

Amy Hargreaves Judzis - 583-7560, cliz@juno.com

Wheeler Farm

6300 South 900 East

Wheeler Farm Vegetable Garden
Wheeler Farm Herb Garden
Wheeler Farm Pumpkin Patch
Wheeler Farm Home GardenRon Jones - 566-1605 ronjon61@aol.com
Trudy Guest - 295-8751 trudyg1@msn.com
Golden Reeves - 561-1766 greeves28@msn.com
Marlene Johnson - 968-5514 marlene32936@yahoo.com**MURRAY PARK**

It's been a wonderful summer in Murray Park as new faces joined the familiar ones. I can't think of a better place to get-to-know gardeners than in the garden. The flower beds have looked great - at least that's what the "walkers" say as they go by and we always enjoy the compliments.

We are still working Tuesdays, but are starting at 8:00 am now. If you need hours or something fun to do - come join us.

Becky Hansen - 268-4395

FERNS ANYONE?

Our tour to Jim Horrocks Fern Garden was great! Jim has offered to sell some ferns to the MG's come October. Call Jim (in October) directly at 942-0065 if you're interested. He says the average price is \$5.00.

P.S. If you have purchased a Fern during the Red Butte Plant Sale in the spring. It probably came from Jim.

Thanks, Jim, for supporting the Salt Lake Master Gardener Association.

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.

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 or 571-6788.

Calendar

General Meeting

Thursday, September 15

**General Meeting
"The Edible Garden"**

**By Robin Chubak
7 p.m. in the classroom**

Thursday, October 20

**Botany Professor from Westminster
Ty Harrison
Hidden Hollow
In the classroom at 7 p.m.**

**Looking Ahead: Mark Your
Calendar**

**Graduation/Holiday Party
December 8th**

Bulletin Board

***Utah State Fair
September 8-18***

***Enter your
flowers and produce!
Get Volunteer Hours***

***Contact Steve LeCheminant to
sign up
957-1554***

See our gardens while



FREE FLOWER POTS

We have A plethora of plastic pots good for starting plants in. They are round, square, 3 inch, 4 inch, 4-pak, 6-pak. We need to clear some out of the garage. Call me if you would like them. Trisha at 583-3904

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



The Garden Patch is published monthly by the Salt Lake Master Gardener Association.
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The Edible Garden

Thursday, September 15

Robin Chubak grew up in Canada, where almost everyone in his neighborhood had a garden. He says the traditional garden includes an apple tree, raspberries and row crops planted east to west with growing height determines its placement from north to south. He started gardening at an early age. He used to eat all of his mom's gooseberries. He says, "She finally figured out he was the reason the crop was always so small."

Robin's yard has 25 fruit trees, many varieties of berries, a Jujube Tree (Chinese Date) a Pluet tree, an Almond tree, and then his veggie garden... He usually has approximately 40 varieties of tomatoes and has had 30 different varieties of cucumbers- this year he has only six. And much more all on only a ¼ acre of ground.

Come enjoy his slides and learn his secrets.

Also...

Robin and Marcia Sherry (one of our Master Gardeners from Park City) attended the International Master Gardener Conference this year held in Canada. They will share share their experiences and slides with us.

So please put September 15th at 7:00 PM in your Palm Pilot, your Day Planner, or whatever memory bank you use. See you there!

REPORTING MASTER GARDENER HOURS

Please send your hours to:
Sandy Burgess, Master Gardener Board Secretary
1327 Appomattox Way
Salt Lake City, Utah 84123
or
E-mail sburgess@networld.com Work phone number 324-5132

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.