

THE GARDEN PATCH



August 2006

Salt Lake Master Gardener Association

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MANTIS HIDE AND SEEK

By Catherine New

On the old oak roll top desk, I rat-a-tat at the keyboard next to an approximately gallon-sized clear plastic jar, air holes punched in its clear plastic lid. In the jar are a tiny dish of water, a few yellow yarrow stems, and a pale green praying mantis measured two-and-three-fourths inches "brow" to abdomen tip. I collected this mantis from the big yellow yarrow growing in the cracks of the crazy quilt cement patio making up most of our urban backyard. That yarrow reliably hosts mantises convenient for observation, but as summer progresses, the yarrow sprawls, crowds the patio, and makes it difficult to get really close to the mantises. Many years I've sheaved the yarrow upright with a big bow of after-Christmas-sale wreath ribbon. In 2006 I instead pushed the yarrow up through a black iron fish tank stand that had mysteriously appeared at the front curb in the spring. For 2007 the yarrow should grow right up through the stand, restraining the sprawl from the very beginning; I send thanks to the anonymous donor. But back to the mantis here beside me at the keyboard.



Preparing to tackle the sprawl, I reflected that this yarrow was where I'd seen an early 2006 praying mantis nymph, measured three-eighths inch "brow" to abdomen tip--so now I circled the yarrow, scanned up and down the sprawling stems, but nary a mantis to be seen. Then as

soon as I began to gather the sprawl, up clambered this mantis to stand on a yellow blossom four feet above the cement. It obligingly stepped into the collection jar which I set inside while I worked. Once the frame was in place, stray branches pruned, patio debris hosed and plants showered, I came in to measure the mantis and write this paragraph. Paragraph drafted, I reinstalled the mantis out of the afternoon sun's glare, about two-feet up on the northeast side of that yarrow now standing in the iron fish tank stand.

Yesterday I pruned Virginia creeper strands, establishing a stranglehold on the snowberry and a small lilac. Cutting the creeper revealed a praying mantis nymph on the fence, head down and forelegs cocked in preying posture. It cocked its head at me, then at the metal measuring tape I extended, and then in a flash it struck at the measuring tape. Wonder what it felt like to strike metal rather than tasty prey? I remembered Wade Bitner's bemused comment that perhaps the mantises weren't actually looking at me, but possibly simply alerting to motion or light and shadow. Although I accept Bitner's insight was accurate, the mantises certainly evoke the feeling they're looking at me, that they might suddenly speak to me, "Hey, what's with the measuring tape? And why're you disturbing the creeper anyway?"

Yesterday's creeper mantis was comparable to the size of the today's yarrow mantis, about two-and-three-fourths inches "brow" to abdomen tip, more than five times the size of two tiny nymphs I collected four weeks ago in old spice jars, air holes punched in the screw-on metal lids. Those collection jars were a perfect size for small children's fists. With a stem of the host plant in each jar, a purple sage and a lavender in moistened cottonballs, I took those two tiny nymphs for exhibit when I volunteered a couple of Saturday morning hours at the SLMGA Farmers' Market booth in Pioneer Park. The nymphs engaged several children and adults with our booth. It was fun to hear folks' anecdotes about personal praying mantis experience, to chat about microclimates and waterwise host plants for beneficial insects, about pesticide use, and of course about SLMGA. When my volunteer time was completed, I reinstalled each nymph in its host plant, purple sage and lavender.

Measuring this week's nymphs, more than five times the size of the spice jar nymphs just four weeks ago, I realize several molts have already taken place. Now I'll be peeking into dappled shade for a glimpse of a molt in progress, scanning summer foliage for ghostlike shed exoskeletons. Perhaps I'll happen upon a newly-molted mantis sporting its fresh new exoskeleton. Perhaps there's one in your garden too; let's go out and play mantis hide-and-seek.



NOTES FROM THE PRESIDENT

By Traci Dahle

Hi Everyone,

I hope you are enjoying your summer. It sure is hot out there right now. I hope you made it to the last general meeting on Spider Identification by Alan Roe. If you did, you at least know what you are smashing in your house or putting back out to safety (depending on your mood, I'm sure.) Alan had some great hand outs and was very informative. The questions just kept coming, so you know people were very interested. Faythe and Kevin Adams are doing a great job with our programs. Thanks, guys!

I didn't get time to go visit a lot of projects this month, with us being gone for almost three weeks. But I was informed that the pond at the Fair Park was dying. What I mean by that is that the plants were dying and the fish were dying. Not a good sign. Ken and I went out on a hot Sunday and decided that the circulation wasn't the best for aeration to get oxygen into the water, and we know that every living thing needs oxygen. (Or our worst thought was someone put some kind of chemical in it) The plants in the pond were dying but the ones in or by the waterfall were fine. I went back out and put the aerator in that we put in for the winter and bought some new fish. Hopefully that will help.

I went by the Wheeler Farm Vegetable Garden. Things are looking good there. It's great to know our fellow Master Gardeners are helping the food banks with this garden and their own gardens. Remember if you have extra fruit and vegetables from your garden, take them to the food banks. Check page 11 of this issue for the one closest to you.

New Class, remember the summer is half over, and it's not too late to get your hours in. If you need any help or direction, please let me know. I will be glad to help you if needed.

We went up to the Albion Basin flower identification tour. Just to prove you should double check your newsletter on times and places. Ken and I went up to the lake because we thought we were early but actually were late and missed everyone. So we hiked up to the lake where we found one more Master Gardener who saw us hiking up the hill behind them. They figured, if the SLMGA president was coming that way, they must be going in the right direction (wrong). So after a nice mile hike up to the lake and figuring we were wrong, we went back down and finally found the group. Sherm has a great book on identifying flowers and trees. Once you figure it out, it is nice to use. What a beautiful area! You could go up every weekend to get out of the heat and see different flowers every time.

I took Maggie Shao's insect collecting class. What a fun time we had! We went hiking one day and took the nets she got for us and caught very little bugs as well as larger ones up to butterflies. Then we stuck them in our freezers for two days. (Make sure anyone living in your home is aware of what you are doing.) The real fun part was pinning them and putting them on a board. You need to make them as life-like as possible without destroying their look. If you ever get a chance to take her next class, you need to do so.

Ken and I went to see Dick Johnson in the rehabilitation center he is in. Dick looked pretty good and was glad to see some fellow Master Gardeners. He sure misses seeing everyone and

wanted us to tell you all Hi! He will be hopefully getting his knee replaced by the time you read this. If you want to visit with him, call Marlene to find out where he is.

We went on our trip to the Northwest and had a great time, but it went too fast. We went up through Idaho and stopped off at their Extension office by their State Fair and saw their new gardens. Their Extension agent, Susan Bell, came to visit us and see some of our gardens in June. When we were in Oregon, we saw this hillside of tons of yellow flowers. We thought how pretty it looked! When I got out to see what they were, I found we were admiring dandelions that stuck up over 12 inches high. It reminded me of the plaque (ALL MY WEEDS ARE WILDFLOWERS). It's amazing how the rhododendrons and hydrangeas grew. I wish we could grow them here. And the trees were soooo big. We went to dinner at a friend's house on Lake Oswego. It was fun to go on a boat ride and see everyone's landscaping in their back yards. We stayed in Washington to see more friends, then into Vancouver, Canada, and took the motorhome on a ferry over to Victoria and went to Bouchard Gardens, Butterfly Gardens, and one of their College Study Gardens. On our way home we drove through the Cascades in Washington and camped along side the river. It was beautiful.

After leaving our friends in Montana, we had to drop our motorhome off in Star Valley, Wyoming and hurry home for my Grandmother's funeral in Price, Utah. Then we drove back that day.

It was great in Star Valley. It was like spring again: columbine, lilacs just finishing, irises, peonies, and colder nights. I don't think you could have much of a garden there. The short growing period just wouldn't make it.

It's fun to travel around. I get spring in Arizona in March and April, Utah April and May, and then when we go to the mountains you can see it all over again. I took the advanced Master Gardener class this year on Landscape and Design, and I've decided that Mother Nature is one of the best Designers ever. The wildflowers that I have problems growing in my yard were all over on the sides of the highways: delphiniums, lupine, daisies, of course my favorite sunflowers, and those long-legged dandelions which I have no problem with. Of course there were tons more, but everyone knows how I can memorize plant names.

Our tour of the Albion Basin proves you don't have to drive over 3000 miles to see how beautiful Mother Nature can do her work. Maybe we should give her an award.

Take Care and Be Safe. I hope to see you all at our picnic in August. We always have a good time visiting, and I think Mayor Peter Carroon is going to come again to help out with the raffle items. Ron Jones is going to cook Dutch oven boneless ribs and potatoes. So come and enjoy good food and great raffle items. Read the back page of this issue for the rest of the details.

Traci Dahle smoki1@smartfella.com

We didn't have any treats at the last meeting because of the two people who signed up one forgot and the other didn't come. If you sign up, please make sure you are covered. Call the board if you need any help.

EXTENSION

UtahState
UNIVERSITY

By Maggie Shao

Just blew in from the Windy City - Chicago! It actually was 2 weeks ago that I blew in. The conference I went to was very interesting, I learned a lot from other states and coordinators about their programs, their successes, and their challenges. 32 states were represented at the conference. I attended the conference with our State Coordinator Debbie Amundsen and Gretchen Campbell from Utah County. Great speakers presented on many subjects on improving and sustaining Master Gardener programs. The state coordinator from Michigan showed an innovative web-based record-keeping program that tracks volunteer hours. She is in the process of licensing that program, and we hope Utah Master Gardeners will be able to use this type of system in the near future to track those very important and valuable volunteer hours. There were also some opportunities to discuss strategies for recruitment, training, and supervising Master Gardeners. One common recurring theme discussed was recruitment and orientation for prospective students. The counties and states that had the best rates of volunteer commitment and retention beyond the class were those that had thorough orientations and interviewing of applicants. I would like to have orientation meetings for prospective students that I will schedule for late August and early September for folks interested in the Master Gardener program, and give out the applications for the 2007 class only to those who attend the orientation meetings. I would also like interested Master Gardeners who would like to be involved either in the orientation meetings or the interviews to contact me.

Other than the presentations, I enjoyed some great field trips. On our own, prior to the start of the conference, Debbie, Gretchen and I toured through the Chicago Botanic Garden. We braved the rain, dodged some of the thunderstorms, and had a great afternoon after flying into Chicago. During the conference, we took a tour of Ball Seed Co., one of the largest wholesalers of seeds in the world. One of the many interesting things I learned was the shift to production of cuttings. Greenhouses in Mexico, Costa Rica, and Brazil raise the desired plants, then cuttings are processed from the plants, sent overnight to wholesale growers and retailers in North America. This reduces time from introduction of a new variety down to about 2 years versus about 5 years for seeds to be ready from a new variety. It also saves greenhouses in the northern climates by starting up their greenhouses a month later, saving money on energy and salaries for the shorter growing time from cuttings. My favorite trip was visiting Morton Arboretum. Seventeen hundred acres of trees from around the world, and they are all labeled! I could have spent a week at the Arboretum.

I learned that the 2009 International Master Gardener con-

ference will be held in Las Vegas. It's a great opportunity for Utah Master Gardeners to attend this International Conference and bring a busload of Utah Master Gardeners to share with and learn from Master Gardeners from other states. I'll have a better idea of dates later but start thinking about a garden tour/conference trip to Las Vegas in 2009.

A couple other things. The insect class went well in July. I heard from others that they would like to take a class. I think it's a little late to plan any more for this year, but I will set up a few classes for next spring and summer. Also, I've also heard from a few folks that they are interested in possibly volunteering at Tracy Aviary. If you are still interested and wasn't able to come to the first open house, let me know and I can arrange another orientation. Doug Campbell has been busy there working on his Advanced Master Gardener Landscape project, but there are definitely more opportunities. Tracy Aviary occupies 7.5 acres within Liberty Park and averages around 60,000 visitors a year. I see a great possibility for education and exposure for a possible ongoing Master Gardener project.

Our condolences to Maggie Wolf on the passing of her father.

Love,
The Salt Lake
Master Gardener Association

DON'T FORGET AUGUST 17!

**Our annual Picnic in the Park.
Start digging up and separating
your overgrown iris, lilies, etc.
and bring the
extras. Remember to label
them if you know the names.
See the back page for
more details.**

**This is always a great evening!
Don't miss it!**

DAHLIA DIARY VIII

CUT FLOWERS: SHARING THE WEALTH

Now that it's August, Mark Hurst has all those awesome, beautiful dahlias blooming out in his yard. "Okay," he confesses. "I love them. I know each one by name." He's also tagged them, in case of a momentary lapse.

The rest of us who have nurtured our dahlias for these many months know how he feels. Whether we disbranched and disbudded or skipped a step along the way, the flowers are supported by stakes and looking oh so wonderful. Now do we just sit back and enjoy or do we want others to take pleasure as well?

We can talk a spouse into walking out in the yard to see the dazzling display. Give relatives a short tour. Or wave neighbors over to see a new bloom. They'll probably say, "How pretty, or "Oh, how nice." Okay, so maybe they don't care that much if they ask, "Now what did you say they were?" Were they secretly thinking, it's hot outside and I have other things to do besides look at your flowers.

Then again they might be like the neighbor across the street who thinks you plant for her benefit. The jogger who slows down to look over your dahlia garden. Or, darn it – the little kid who steals a bloom for Mom. Flowers are a sure-fire way to lift people's spirits, but we prefer deciding who and how.

Preparing Flowers for Display

Having a bouquet at home and at work is a given. You can also pass along a bunch to someone who likes to arrange her own flowers. But where do you take dahlias when they're as profuse as zucchini? Where the people are, of course. Church. Hospitals. Retirement homes. Then all can marvel at their dramatic beauty.

How do you transport flowers without having them wilt and dry out? Once there, how do you extend their vase life? With proper care, dahlias are good for a week or more. A must for a fresh, long-lasting arrangement is cleanliness. Nothing is too good for these regal flowers. All containers, buckets, and vases should be thoroughly washed and rinsed. Even better, sterilize by using a splash of bleach in the water.

Set aside plenty of fresh water the day before cutting flowers. Evaporation will release chemicals and provide purer water, especially for vases.

For cuttings, the bloom should be fully open, but not past its prime. Use clean, sharp tools. Cut only in the early morning, before sunup, or very late evening. Never cut in the hot, sunny daytime. The plant should then be well-hydrated. Take long stems, removing only the leaves that would be under water. Place the stem immediately in hot (not boiling) water, then move to a cool, dark place until the water temperature lowers.

Select the container to match the size of the flower or flowers. A huge vase with a dozen or more blooms makes a stunning display. But don't limit yourself. Be creative. A pitcher or family heirloom can make for an extraordinary presentation. Floating a single bloom in a champagne goblet or fish bowl and

adding a sprig of greenery can be beautiful.

Re-cut flowers before placing in the container, leaving at least a pair of leaves on each, above the top of the vase. A preservative medium may be added at this time. It seems everyone has a favorite they swear by whether it's lemon-lime soda or some commercial powder. A good home concoction is ½ tsp. bleach and 1 tsp. sugar diluted in a gallon of water. Re-cut the stems every time you change the water, which should be at least every other day or anytime it looks cloudy. Pollution is not only harmful, but murky water will detract from the most gorgeous arrangement.

If you're competitive, look over your fabulous dahlias as entries at the County Fair and maybe even the State Fair. Most categories or lot numbers are one stem only, in a bud vase. These must be disbudded and named correctly. This is the time to order a rulebook to learn the rest of the finer points of exhibition.

Now the last step. You're allowed to feel rather smug. After all, according to Bart, vegetables feed the body but flowers are food for the soul.

Next Month. Digging, Dividing and Storing



The bowl of tomatoes picked the first week in July did not last very long in the house; they were devoured in short order. I noticed the garden had seemed to stop growing so I loaded the fertilization jar on my drip system with 20-20-20 water soluble fertilizer. This was the last week in June. Within a few days the garden started growing again. The beans turned from a pale green to a dark green, the corn jumped a foot or two, the tomatoes started to grow again, and the squash did a turn around and has really been producing. It was a great shot for the garden and improved all of the plants.

When the peas were finished, I cut them off and planted corn. I had peas planted in two locations. The shelling peas were the first to finish, and by the middle of July the corn was two feet high. I took out the sugar pod peas and planted corn the first of July. That corn is up and looking good. Now if we have good weather this fall I may get some corn. One thing to keep in mind with peas is that the small nodes on the roots are loaded with nutrients so you don't want to pull the roots out of the ground.

I have Ivy growing underneath the overhang of the house on the south facing side. A number of years ago someone gave us an Ivy plant in a pot. We kept it in the house until I discovered it was loaded with aphids. I planted it outside under the overhang just to get rid of it. I had a hard time trying to grow any plants in that place. It is shaded in the summer and gets a lot of sun in the winter and not much water. The Ivy loved it and took over the whole area. It had built up over the years to about two feet with it being just green on the top. I have gone in and cut it back to the ground. Now the 64 dollar question is - will it grow back from the roots? My wife tells me I am in deep trouble if it doesn't.

We went on vacation the last part of June and I had a neighbor water my planters on the patio. She failed to look up and when we arrived home after about a week the hanging plants were dried. The only plant that was still green was the ice plant. I have learned now I need to put them on the patio so one of the lawn sprinklers can give them some water just in case the neighbor forgets.

I had a bad smell coming from the basement when we returned from vacation; it was last year's garlic. I needed to through it out. My garlic planted in October last year dropped the first week in July, so I have pulled it up, washed it off, and have it drying in the shade of the patio. It will take about 3 weeks for it dry. The Idaho white garlic I harvested in July of 2005 is still good and should be good until planting time this fall.

The pumpkin patch at Wheeler Farm is doing well, with the exception of the drowned parts. I have had a problem with weeds, and it has taken a lot of time to remove them. Soon the pumpkin plants will take over and put a stop to them. The overwatering of the lawns has stopped a little and at least I can get on the areas to take out the weeds. Pumpkins are setting and the watering system is doing a great job. I had to turn off the west side for a while until the overwatering stopped.

When I was pruning the grape vines at my father-in-law's place. I saved some of the cuttings in a plastic bag with some planting mix and placed them on the seeding mat in the basement. After some of them had healed over and



By Wm. Golden Reeves

started to root, I placed them in gallon containers and put them in the greenhouse. When we had the frost in late April and into May I used some of the cuttings as sticks to hold the blankets up in the planters on the back patio. I did not think they would root so I left them there. I have two great grape vines growing in the planters on the patio now.

Two years ago I grafted a 'Granny Smith' apple scion wood on to a sucker from the root stock next to the 'Granny Smith' tree. Last year I transplanted it in to a gallon container; in two years it had grown about three inches. This year it has put on about a foot of growth and is still growing. Gee, I may have an exact clone of the semi-dwarf Granny Smith apple tree I planted some 19 years ago. It is fun to experiment, but great when it works. It is harvest time. Tomato, beans, squash, cabbage, peppers, onions. I just made some great salsa. Except for the limes it all came from the garden!

Zucchini Bread (High Altitude Recipe!)

Ingredients: 3 eggs, 2 cups Sugar, 3 tsp Vanilla, 1/2 tsp salt, 1 tsp cinnamon, 1 cup oil, 2 cups shredded zucchini, 3 cups flour, 1 tsp baking soda, 1 tsp baking powder, 1/2 cup coconut, 1/2 cup mini-chocolate chips. Pre-heat oven to 350. Grease and flour 2 loaf pans. Sift together flour, baking soda, baking powder, salt, cinnamon. Put aside. Beat eggs until fluffy. Add sugar, beat until thick. Add oil and vanilla. Beat well. Mix in zucchini, coconut and chocolate chips. Add dry ingredients, blend well. Turn into pans. Bake until done - about 50 minutes. Let cool before turning out onto rack.

Zucchini Stuffed Omelet

6 eggs whipped, 1/4 cup milk, salt and pepper to taste. Set the egg mixture aside while you cook up the filling - sautéed zucchini slices, Swiss cheese, and garlic. When the mixture is done, set it aside. Cook the omelet. While the omelet is still soft in the middle, but done on the outside, place the zucchini mixture on top. Cook a bit longer and then carefully slide the Zucchini Stuffed Omelet off the skillet onto a big plate, making a fold in the middle. Serve. For a fun variation - sauté onions with the zucchini - and if your kids actually eat everything - green and red peppers.

Juicy Meat Loaf or Meatballs

Just add 1 cup of shredded zucchini to each pound of ground meat - then cook as normal. If your kids are really hesitant eaters - remove the skin of the zucchini first - those green strings are a dead give-away.

Super Moist Brownies

This is serious! Shred zucchini in a food processor, then stir 1 cup into your regular brownie mix. The kids will never know!

(Source: Yahoo.com "Zucchini")

MURRAY PARK

Summer is in full bloom in Murray Park; the evidence is in the new rose garden. Within the next month the labels will be installed with the names of all the roses. It will be worth a walk around. The cacti bed is still full of blooms - the yuccas, cholla, and prickly pear all contributing to the show. The Master Gardener volunteers have been wonderful - working among the thorns and stickers with very few yells of pain! Most of the work for the next month or two will be weeding, but weeding is fun when the company is good and the company is delightful when the Master Gardeners are present. Join us on Tuesday mornings at 7:00 am. ??? Contact Becky Hansen

PACIFIC NORTHWEST TRIP Moved to Spring

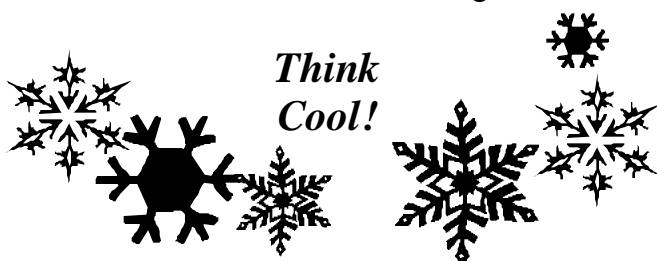
Join northern Utah Master Gardeners for a trip to the Pacific Northwest next Spring. Using Portland, Oregon as a base, we'll tour local botanical gardens, commercial nurseries, the Willamette Valley, Oregon coast and specialty nurseries. The tour will cost in the neighborhood of \$850, which includes transportation, lodging, dinners, and admittance to gardens.

Notify Maggie Shao at 468-3178 if you are interested. This trip is under the direction of USU Extension agents from Cache, Davis, Salt Lake, and Weber counties.

You Still Have Time to Run for Office

If you want to run for office or know someone that wants to run please contact Jeff Asay jeffrey.asay@comcast.net or Cindy Deveral cddeverall@msn.com or Teresa Rivera teresa@sisna.com

We will be publishing profiles of all candidates in the next few months. Elections will be held at the October General meeting.



Master Gardeners, please help with the projects

Christmas Box House - Tuesday evenings
Diagnostic Clinics - Mondays 1-4 p.m.
Hidden Hollow - information coming
Murray Park - Tuesday mornings 8:30 a.m.
Wheeler Farm - 4 different garden areas.
 Herb Garden: Fridays 8 a.m. to 9:30 a.m.
 House Gardens: Wednesdays 6 p.m.
 Check with project managers (page 10) for times and days for other areas
Gilgal Garden - Tuesdays 3 p.m. to 6 p.m.
Pioneer Park Farmers Market - Saturdays
State Fairpark - Wednesday evenings
Utah AIDS Foundation -
 Tuesdays 5:30 to dusk
Magna Elementary - Fridays

Many of these projects can be done at times other than specified once you've talked to the project manager. Plus, there are a variety of other volunteer hours opportunities (see Fundraising page 8 for example). Check *The Garden Patch* each month for those miscellaneous opportunities.

Remember that you can count reasonable travel time to and from the project.

If you are working on your first 40 hours: Don't procrastinate and don't get discouraged! It is great fun, a lot of work, and an excellent learning experience. The first 40 hours are the hardest!

Your efforts are greatly appreciated—by the Salt Lake Master Gardener Association, by the USU Extension Service, and by the general public whose lives are enriched by the beautiful gardens and gardening knowledge you help to make available.

Please use the form enclosed with the April newsletter (also available online at www.slmg.org/hours) to report your hours.

GENERAL MEETING LOCATIONS

Please note that, as usual, we will have a variety of locations for our general meetings in the next few months.

August 17 - Murray Park

September 21 - In the classroom

KENNECOTT BUS TOUR

Our Kennecott Bus Tour is scheduled for Thursday, August 24 from 6:00 p.m. to about 8:00 p.m. We need to get a count of how many we will have going in case we need another bus. Family members are welcome to come. We will be seeing the work they have done on their tailings ponds, based on the talk we had by Alex in January 2005.

Total time will be 2 to 2 1/2 hours. You will need to bring your own drinking water and wear enclosed shoes (no sandals, flip flops, etc.) They will furnish safety glasses.

Directions to Tailings Offices: Go west on I-80 to Exit 104 - Saltair Drive/State Highway 202. Turn left (south) at the stop sign at the end of the off ramp. Go about 0.6 mile south (you will cross over I-80 and also the railroad tracks). Notice the beige colored buildings on the east. At the south end of the railroad overpass, turn left (east) and go through any one of the three gates. Turn left (north) and go several hundred feet to a chain link gate. There will be a telephone box. Pick up the telephone (it will automatically ring) and identify yourself and why you are there to the person who answers. The gate will be opened by remote control.

About 100 feet past the gate, the road turns right (east) and goes across a double set of railroad tracks. Turn left (north) right after the tracks onto a dirt road. About 200 yards ahead there will be a two-story shop and office building. The offices are in the second floor.

We can e-mail you a map if you request it.

We will also try to do a carpool for this trip once we get the head count. PLEASE let us know right away if you want to come. Contact Traci if you are interested or have questions. E-mail: smokil@smartfella.com We need a final count by August 1.

INATOR

We need help at the County Fair. We need lots of help on Thursday, Friday and Saturday. The fair dates are August 16, 17, 18, & 19.

Contact Steve LeCheminant if you can help.

UTAH STATE FAIRPARK *Clean Up Session*

**Wednesday, August 30
from 5:00 p.m. to 7:30 p.m.**

This is our last chance to spruce up the garden before the State Fair begins on September 7th. Also, we may have some mulch and some added annuals to fill in the bare spots. The hot weather and sprinkler problems have been hard on the annuals and some of the shrubbery! Please volunteer for this two hour work session. With some luck, the weather will have cooled off by then. Have questions or need directions? Call Cathy Miller.

GILGAL GAR-

749 East 500 South - Gilgal is located on the north side of the street behind the rod iron fence.

We are hoping to get the water in the back of the park on the bushes we planted last fall and on Mark Hurst's hibiscuses that were planted early this spring. We have been watering by hand all summer (what a pain). I don't know what I would do without Beverly, Jim Davis and Rob Sudbury the faithful ones who come every week along with the great other Master Gardeners who show up to help when they can.

While I was out of town they took out the thugas (I spelled that one wrong) that kept dying (they just don't do well in Utah) and put in some more buckhorns that we have as a hedge that is doing wonderful. The almond tree that was planted a year ago has produced some almonds. Glover Nursery donated 10 flats of annuals that were unsellable. We put them in last month. Thanks to the people who showed up and helped that day. We got done just before it rained. We even got a nice visit from Maggie Shao that night, and she helped plant some of the flowers. Thanks to Maggie for all her enthusiasm. She has been going out and working at all the projects when she can so she can get a feel of what we are doing. Now don't disappoint her by not seeing other Master Gardeners at the projects.

We are working every Tuesday night starting at 3:00 p.m. and ending at 6:00 p.m. If any one wants to get hours, please come. Once you have learned what to do, you can work at you own convenience. Some people like to work in the cool morning hours; others can't come until later. The gates are always open during the daylight hours. We hope to see you there.

Thanks to everyone who helps. We really appreciate it.

MASTER GARDENER SHIRTS AND BAGS FOR SALE

Master Gardener logo shirts are currently for sale. You can see the various styles of shirts and their prices on the web at <http://www.utahmastergardeners.org/logoShirts2005.pdf>

Also for sale are SLMA logo canvas bags in four different colors. They will be handy to carry your books to Master Gardener booths when you volunteer and to carry tools when you go to volunteer project locations. They are \$12.00. Order from Barbara. Her e-mail address is endlesspromos1@msn.com (If you have questions call Barbara or Traci smokil@smartfella.com)

UTAH AIDS FOUNDATION

Utah AIDS Foundation garden work parties will be held **every Tuesday** from 5:30 p.m. until sundown. Come when you can during that time slot. The gardens are located at 1408 South 1100 East. It is a cement building marked UAF located on the west side of the street. Please bring tools and drinking water.

Wheeler Farm Herb Garden

Come work with us on Friday mornings
8 a.m. to 9:30 a.m.

REMINDERS

- Remember to drink plenty of water when you are out in the heat.
- Mark the tools you take to the projects in case you leave them behind or someone accidentally picks them up.
- Check with Ron Jones to see if he needs help weeding or harvesting at Wheeler Farm.
- Marlene Johnson could use some help at the Wheeler Farm House Gardens.
- Check the tour schedule on page 9.
- Sign up for the Kennecott Bus tour. See page 7.
- Diagnostic Clinics every Monday 1-4 p.m. in the classroom. If you have something you need to have diagnosed, bring it in. If you want to get volunteer hours, come and help. You will learn by diagnosing along side our Extension agent and other Master Gardeners.
- Call Virginia Sargeant or Peggy Call to volunteer an evening at the Christmas Box House. You get to work with little kids who need special attention, teaching them about plants, fruits, vegetables, etc. See page 12 for their numbers.
- Take pictures if you go on tours or work at the projects. Get them to Amy Hargreaves so she can put them up on the website.
- Remember to donate your extra produce to one of the food pantries listed on page 11.

You are all a very wise bunch, and I am in need of some help! My husband wants us to host a large party for his co-workers in our yard at the end of August, but I am afraid the only thing blooming will be the bindweed! Does anyone have any suggestions for flowers I can put in now which will be blooming toward the end of August? Please send your suggestions to me at:
something_clever@msn.com
Thank You! Lisa Chin

HERE'S WHAT'S HAPPENING!

Mark your calendar!

Wednesday, Aug. 9 - GARDEN TOUR:
Cindy Deverall: 1075 E. Vine Street, Murray
Karen Crook: 622 Lincoln Place, Murray
5 - 8 pm

Wednesday - Saturday Aug. 16 - 19
Salt Lake County Fair: Time to utilize the information learned from Etsuko Freeman, enter your flowers and take home the ribbons. Also another opportunity for volunteer hours if you help at the SLMGA booth. Contact Steve LeCheminant if you are interested.

Thursday, Aug. 17 - General Meeting/Annual Picnic/BBQ and Iris Exchange at Murray Park Pavilion #5 (same place as always). 5:00 - 9:30 pm. Bring your surplus iris, lilies, bulbs, etc. to pass on to other Master Gardeners. There is a possibility that we will have a flower arrangement contest. More info next month. See back page for more info.

Thursday, Aug. 24 - Kennecott Bus Tour. See information on page 6. Sign up soon to confirm your spot on the bus.

Saturday, Aug. 26 - GARDEN TOUR
5:00 p.m. to 9:00 p.m.
(This is a time change from past issues)
Robin Chubak (edible landscape) - 5266
Hunter Drive (3325 South)
Steve LeCheminant - 5330 West Garden
Green Circle (4065 South) Mark Hurst
(Dahlia) - 5539 Elaine Avenue (3930 South)

Wednesday, August 30 - State Fairpark
Clean-up 5:00 p.m. to 7:30 p.m.
Help us do a last minute tidying up before the State comes to visit.

Thursday through Sunday, September 7 - 17
Utah State Fair Another opportunity to utilize the information learned from Etsuko Freeman, enter your flowers and take home more ribbons. Also another opportunity for volunteer hours.

Thursday, September 21 - General Meeting
7:00 p.m. in the classroom. **Joy Bossi**, Master Gardener and host of the radio show "Joy in the Garden" (Saturdays from 9 to noon on am570)

Thursday, October 19 - General Meeting at the Columbus Center 2530 South 500 East. **Election Night and Successes and Failures.** Share this year's gardening successes and failures.

Thursday, November 16 - Maggie Shao will share her knowledge on trees.

Thursday, December 14 - Annual Graduation and Awards dinner in the Barn at Wheeler Farm. Social hour starts at 6:00 p.m. Dinner at 7:00 p.m.

Julie Myers' and Ann Scott's yard tours were cancelled at the last minute due to a death in the family. Hopefully they will be able to reschedule. We'll try to keep you informed. We extend our sympathy to them.

FRESH FROM THE HEART

Find the donation center most convenient for you from the chart on page 11 and share your harvest of good quality, fresh produce. Be sure to count the time you spend harvesting, driving, and delivering the produce.

Also, any Master Gardener who wants to help harvest produce at the Wheeler Farm vegetable garden for the pantries can contact Ron Jones.

Contact Jennie Gibson gibsongg@earthlink.net, or JoDeane Condrat.

FINALLY TO THE HARVEST

By Val Chatwin

The County Fair Books have been sent. If you entered something last year, they come automatically; if not you have to arrange to get one. It is a lot easier to have the fair book before you get to the fair than the other way around, and I have done it the other way. I've been asked to help with the agriculture for the County Fair by Jay Fulmer. The SLMGA booth will be there, and it's a fun place to give advice. Mark Hurst enters dahlias and Howard Andrews gladioli. Both put them on the table after the first flower show. What a treat that is to see!

Pioneer Park was really fun. Karen Crook was super organized and had thought of everything. The park was mobbed. One beet seller came by, and said they had sold all their beets by 10 am. I brought in a 5 gallon bucket of scalloped gold squash, gold zucchini, and all kinds of cucumbers. We could have sold them ten times over with the interest they got. A juggler and magician set up across from us and were amazing. To top it off, a band played. It was really fun!

I've been canning dilly beans. If you enter them in a fair, they have to have the cook time, vinegar, and what recipe you used on a sticker on the bottom. You may have your grandmother's favorite recipe but you can't use that. Look up the USDA recipe on the Internet and see what it has to say. It will be similar anyway, but put that as your recipe. Go on the Internet, type "USDA canning guide" and search. It will get you there. You can also use Ball's & Kerr's, the company that manufactures lids and bottles. They used to be competitors but one bought the other so now they are a monopoly. I think the USDA site is easier to wander through.

Did you know that it is possible to use the canning lids more than one time? I would take a Ball lid off a bottle of peaches and it was still like new. I had already found out that you could use mayonnaise bottles for canning. (They do break sometimes in the hot water bath, but they are fine for jams, etc.) I found that if jam or salsa bottles have a circle of rubber on the lid, you could also use their lid too, and they come in all sizes and shapes. Of course the canning lid eventually gets unusable, and vinegar products can corrode them in one year. I don't use odd ones in the pressure cooker either. This is a tip from only me, I'm sure the home economist at the county extension or USDA would be horrified.

But back to dilly beans. It's because I have an abundance of beans this year, at last. Two years of having just sparse amounts was bad. I didn't fill my just plain bean bottles which I really thought would be okay. Everything is available at the store and beans and corn are cheap. I didn't have enough corn to put much in the freezer either. We really missed the beans. Store corn was fine. My husband would remark, "This can of green beans just doesn't taste right." Also there was really a lot less in a 303 can than a pint.

I have two 8 ft. rows of pole beans that are side by side, so you can pick from both sides while standing in the shade. It's like a secret hiding place. Also pole beans keep bearing till frost and you can stand up to pick. I tried new 'Kentucky Blue' and 'Romano,' which are flat, and then for the 'other' at the fair I got 'Rattlesnake,' which has purple marks on the bean. The 'Kentucky Blue' is a

wonderful, long skinny straight prolific bean that lasts well. You know how it is when you are canning: it take 10 pints to fill up the pressure cooker, you run out of beans, so you run out to the patch and see if you can possibly glean some more. Well, I gleaned yesterday and got enough for two more bottles. And there are more out there today. The 'Rattlesnake' have purple marks (they look cute.) We ate some; they taste great but have strings! The 'Romano's are just starting; they are quite flat. I also have lots of bush beans, yellow, Ramano, and 'Royal Burgundy' because of the fair. I haven't grown them for years. Yellow beans curl and are not too big. It looks cute with yellow and green in the bottle though.

The cucurbits are going crazy this year. I'm getting some pumpkins, several cantaloupe, and had enough to take a 5 gallon bucket of cucumbers to the CAP in Murray. They were grateful. I've taken eggs, squash, and cucumbers to Monday's Diagnostic at the office. First time I have had a hard time giving eggs away. Another to Pioneer Park and in desperation another bucket to Primary on Sunday, and the kids and teachers loved taking them home.

We were chicken wranglers at a First grade class at Rosemont Elementary in Riverton. We put the cage with eight chickens on top of a table. I got Charles, the Chochan and Segwick the Sebright roosters out first and showed them, and then they walked around the top of the cage and crowed occasionally the rest of the time. The kids got to hold and pass around Dora, Saddy, and Maude - the three Bantam hens. Usually there will be kids who are afraid to hold a chicken but none of these. Dora flew away to another table and promptly pooped. Luckily not on anyone. I always warn them about the poop and bring paper towels. I explain that everything poops, even worms and insects. I had been able to catch Pete, the black Polish White crested. I got him out carefully and held him very tightly then put him right back in the cage. He's the escaper and wild. We showed Clara Bell, a Rhode Island Red hen, an Araucuna, and Barred Rock hens. I had boiled as many blue, but some brown eggs for all of the kids. These chickens were Star!

Nominating Committee

We are making nominations for the next board at the August picnic. Please open your thoughts and see if you or someone you have talked to might make a good board member. It would be great to get at least two people to run. Don't be embarrassed if you think you can do a good job. You don't have to wait to be asked. Call one of the people on the nominating committee or a board member (see page 6).

We may be overlooking some of you great volunteers who could do a good job. Check last month's issue of *The Garden Patch* for descriptions of the various jobs on the Board.

SALT LAKE COUNTY EMERGENCY FOOD NETWORK

Location	Agency	Monday	Tuesday	Wednes-	Thursday	Friday	Saturday
Murray	SL CAP Murray 281-4937 4994 S Commerce (300 W) Murray	Closed	11am-2pm 3pm-6pm	11am-2pm 3pm-6pm	11am-2pm 3pm-6pm	11am-2pm 3pm-6pm	11am-2pm 3pm-6pm
Downtown East	St Paul's Episcopal 322-5869 261 S 900 E, SLC UT	10am-1pm	10am-1pm	10am-1pm	10am-1pm		
	Crossroads Urban Center 364-7765 347 S 400 E., SLC UT	9am-5pm	9am-5pm	9am-5pm	9am-5pm	9am-5pm	
SE SLC	Utah AIDS Foundation 487-2323 1408 S 1100 E, SLC UT	Call for appointment					
Rose Park	SL CAP Northwest 359-8741 1300 W 300 N, SLC UT	8:30am-noon 1pm-5pm	8:30am-noon 1pm-5pm	8:30am-noon 1pm-5pm	8:30am-noon 1pm-5pm	8:30am-noon 1pm-5pm	
Kearns WVC	Kearns First Baptist 968-1471	11am-3pm		11am-3pm	11am-3pm	11am-3pm	
	SL CAP Redwood 972-6661 3060 S Lester(1585 W) SLC UT	8:30am-noon 1pm-5pm	8:30am-noon 1pm-5pm	8:30am-noon 1pm-5pm	8:30am-noon 1pm-5pm	8:30am-noon 1pm-5pm	
	Westvale Presbyterian 968-7992 3610 S 4400 W, SLC	Call for appointment					
	Granger Community Church 968-3301 2600 W 3800 S WVC	5:30pm-7pm					10am-1pm
Magna	SL CAP Magna 250-6414 3041 S 8560 W Magna	8:30am-1pm 2pm-5pm	8:30am-1pm 2pm-5pm	8:30am-1pm 2pm-5pm	8:30am-1pm 2pm-5pm	8:30am-1pm 2pm-5pm	
Midvale	SL CAP South County 255-3516 8446 S Harrison(340	8:30am-noon 1pm-5pm	8:30am-noon 1pm-5pm	8:30am-noon 1pm-5pm	8:30am-noon 1pm-5pm	8:30am-noon 1pm-5pm	
SW SLC	Baptist Concern Center 972-5708 1235 W California(1330 S) SLC UT	1pm-4pm		1pm-4pm	1pm-4pm		
	Lifecare Services 978-2452	Call for appointment					
	Indian Walk-In Center 486-4877 120 W 1300 S, SLC UT	8:30am-4:30pm	8:30am-4:30pm	8:30am-4:30pm	8:30am-3pm	8:30am-4:30pm	
	Utah Food Bank 908-8660 1025 S 700 W, SLC UT	8am-5pm	8am-5pm	8am-5pm	8am-5pm	8am-5pm	



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 Sudbury-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 Crook - garykarencrook@comcast.net

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 - cliz@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

FARMER'S MARKET ***at PIONEER PARK***

Pioneer Park has been a great success so far. Thanks to the support from Maggie Shao and all our generous volunteers, we have had good exposure for our Master Gardener program. Thanks, too, to Val for sharing her produce with us and some lucky people who stopped by. We still have some spots available for volunteer opportunities so check with Karen Crook at e-mail garykarencrook@comcast.net.

LEARN WHILE YOU GET HOURS: HELP AT WEEKLY DIAGNOSTIC CLINICS

Our weekly diagnostic clinics are being held at the Extension Office. These clinics will run through August and are a great service to the community. Folks bring in their plants or questions for some helpful advice from our Master Gardeners. Maggie Shao invites all who are interested in volunteering and learning at the same time to come on Mondays between 1:00 pm and 4:00 pm. There isn't a formal sign-up schedule; just drop in. It will usually be held in the classroom. Use your expertise, plus learn from our Extension Agent.

Calendar

Thursday, August 17
 Our annual
Party in the Park
Murray Park
 Pavilion #5
 5400 South State
 See back page for details

Thursday, September 21
Joy Bossi
In the Classroom

Thursday, October 19 -
 General Meeting
 at the Columbus Center 2530
 South 500 East
 Election Night and Successes and
 Failures. Share this year's gardening
 successes and failures.

THE GARDEN PATCH
is ON THE WEB at a
new, improved
(shorter) address
www.slmg.org

Bulletin Board



“Swap and Shop”
 and
 “Garden Talk”
 Bulletin Board
 On the SLMG Web Site



You can now connect to the "Garden Talk" bulletin board, where there are topics for General Discussion, Swaps, For Sale, For Free, and whatever else tickles your fancy. If you have any questions, feel free to drop your trusty WebWench an e-mail at: webwench@slmg.org

You can access the Web Bulletin Board at www.utahmastergardeners.org/forum/index.php
 Or <http://www.slmg.org> and click on the Bulletin Board link

The Garden Patch is published monthly by the Salt Lake Master Gardener Association.
 Editor: Jenny Allgrunn
 Send address changes to:

e-mail: gardenpatch2@juno.com



 Wednesday, 
August 9

Wheeler Farm Work Party

Please come at 6 p.m. and
help us spruce up the House
Gardens and Herb Garden.

REPORTING YOUR HOURS

Inside the April newsletter was a form to use for
handing in your volunteer hours this year. You
can also download a copy of the form from
www.slmg.org/hours to print out and send in.

Either mail or fax the form to:

Sarah Peterson
USU Extension
2001 South State #S1200
Salt Lake City, UT 84190-2350

Fax: 468-3174

ANNUAL SUMMER PICNIC

THURSDAY, AUGUST 17
Murray Park - Pavilion #5

**Come for a Dutch oven ribs and potatoes
dinner. We will also provide drinks, rolls,
plates, and plasticware.**

**You may bring your choice from the
following list:**

**Appetizers, salad, dessert,
or anything good from your garden**

**We will also have give aways and a corner to
trade and give away your extra iris, lilies,
etc.**

Starts at 6 p.m.