

THE GARDEN PATCH



January 2006

Salt Lake Master Gardener Association

Vol. 8, No. 1

34 NEW MASTER GARDENERS CERTIFIED AT ANNUAL AWARDS DINNER

40 Hour Completion

Ann Babcock	Joann Hall
Vivia Baldwin	Lisa Harris
Daneta Bardsley	Roxine Hodson
Merle Berry	Carol Johnson
Alan Bettridge	Ron Jones
Judy Bunkall	Christian Jorgensen
Eric Canfield	John Kalasky
Jill Cheshire	Stephanie Lee
Peg Crowley	Joan Matthews
Jo Davies	Pamela Moritz
James Davis	Kit Mueller
Ingra Draper	Nano Podolsky
Chris Farnell	Denise Potter
Jill Frei	Linda Richardson
Vincie Giles	Lisa Sims
Kathy Gray	Jeffrey Steadman
Kathy Hale	Alton Winkelman

50 Hours

Vivia Baldwin	Ron Jones
Alan Bettridge	Jennifer Knight
Sharon Butler	Barbara Larsen
Doug Campbell	Velden McBride
Lisa Chin	Cindy Miller
Brenda Criddle	Pamela Moritz
Peg Crowley	Alene Russon
Jo Davies	Richard Saunders
James Davis	Susan Sundstrom
Chris Farnell	Madelyn Thomas
Norine Foote	Sandy Vaseleou

Lisa Harris
Michael Heaps
Eva Jensen
Elizabeth Johnson

Patricia Whitney
Alton Winkelman
Bruce Winters

100 Hours

Lisa Chin
Mark Hurst
Eva Jensen
Ron Jones
Barbara Larsen
Barbara McFarlane

Julie Meyers
Catherine New
Ethel Olsen
Ann Scott
Vickie Thomas

250 Hours

Faythe Adams
JoDeane Condraat
Susanne Garrett
Amy Hargreaves Judzis
Cathy Miller

Kevin Adams
Ann Cullis
Charlene Homan
Dorothy Lee

750 Hours

Trudy Guest

1250 Hours

Traci Dahle

1500 Hours

Traci Dahle
David Kempff

Continued on page 3

NOTES FROM THE PRESIDENT

By Traci Dahle

Hi Everyone,

I hope you all had a very Merry Christmas, and I hope you all have a great new year to come.

Thanks to everyone who came to the Graduation/Holiday party. We all had a great time enjoying good food and, best of all, visiting with fellow Master Gardeners whom we might not run into throughout the year.

Thanks to everyone who came early to help set up and again to everyone who helped tear everything down and put things away. Like Golden said in the past, when you ask people who are not afraid to get their hands dirty to help clean up they will surely not hesitate to jump in. You sure proved that! It all seemed to get cleaned up in a flash.

Dave Kempff got there in time to get his award with only ten people there. He was really sorry to get there late, but the basketball game he was refereeing went into overtime.

The third-degree burns I got on my hands from the cookers that night are healing slowly. Thanks for your concern.

Thanks to Sarah and Connie in the office for all their hard work computing all the old and new hours. Sarah worked very hard on computing our hours and also putting together our program for the party. She did a great job. If anyone has any concerns about their hours, Sarah can help you out with that. I do hope that when you give your hours to the office at any time that you keep a copy of your own for future reference. You never know, we might have a problem again in the future. If any of you missed the party and need to get an award, pin, and or badge, please contact Sarah or Maggie Shao at the Extension Office. If you can't make it to the office, Maggie will bring them to the MG General meetings and pass them out then. If neither of these options works for you, contact me and I will try to arrange a place for you to pick them up or for me to drop them off.

We have new classes starting in January. When the new group starts to come to our General Meetings, please introduce your self and make them feel welcome.

Traci Dahle smoki1@smartfella.com

Remember: Those who volunteer and are employed in the non-profit (philanthropic) sector of our communities, facilitate the philanthropist within people. They ignite the magic that comes from serving one another – the power of living reciprocal and interdependent relationships.

-- from Thoughts and Quotes To Encourage a Process for Philanthropic Support - Philanthropic Fund Development

BASKETBALL GAME

Getting tired of sitting around in the cold? Come out for a fun afternoon and join the Master Gardeners (all family and friends are invited) at a Uof U versus BYU Women's basketball game. (Last month we said it was a football game. Sorry.) We have invited other counties to join with us to make it fun. It will be on Saturday, January 7th at 2:00 p.m. If we get enough people, we might want to think about meeting at TGIF and they will bus us from there. The cost will only be \$2.00 a ticket. If you are interested, please contact Mike Cullis at annandmikecullis@comcast.net

It's Nominating Committee Time Again

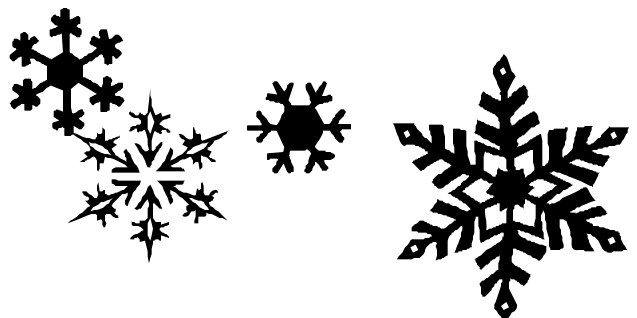
Jeff Asay has agreed to chair our Nominating Committee for next year. We need two more Master Gardeners on the committee. If you would like to serve, or if you would like to nominate someone else, please contact Traci. Nominations can also be taken from the floor at the General meeting where these names will be presented.

Contact Traci at smoki1@smartfella.com

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 You can wear our logo proudly when you volunteer or even when you're just out and about.



Awards Dinner, continued from page 1

Silver Trowel Award

Jeff Asay	Peggy Call
Lisa Chin	Ann Cullis
Mike Cullis	Peg Crowley
Karen Shurtz	Virginia Sargeant

Dale Hughes Award

Charlene Homan

Charlene works in the office helping keep things straight down in the basement where they store everything for the PlantLabs. She also helps with the PlantLabs project, distributes *The Grapevine* or makes sure it get distributed to local nurseries all over the Salt Lake Valley, and recently took on Hidden Hollow as a project manager.

Executive Board Award

Jenny Allgrunn

Jenny works on our wonderful newsletter monthly. She doesn't get winters off like some of our other projects do. She comes to our board meetings monthly to get information for the newsletter. In her spare time she helps with the State Fair produce entries.

Master Gardener of the Year

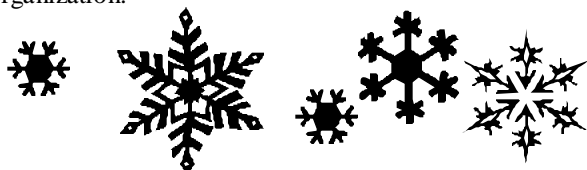
Cathy Miller

Cathy is the project manager over the State FairPark. She broke her back snow skiing (yes, snow skiing) on the fourth of July and still kept up to her commitment on this project. Cathy is our treasurer and has worked hard with changes we are making.

Don and Beverly Sudbury Award

Dave Kempff

Dave, was Vice President 98-99, President 00-21, Past President 20-02. During these years he worked hard on getting people to wear their M.G. badges. He helped the new classes feel welcomed by having all the board members go to the new classes to help them get to know the working of SLMGA. Dave helped in getting USU to pay the memberships for the new classes, so they would get the newsletter while taking the class and through out their first year of getting 40 hours, that way they would be informed of what the Master Gardeners were doing. Dave was involved in raising our dues to cover our mailing costs and so we would have funds to better run the organization.



New Class Member Over Achiever Award

Ron Jones

Ron has earned over 150 hours this year. He took over the Wheeler Farm Vegetable Garden Project when we were at a loss to keep it alive. Then after he got the vegetables ready to harvest he picked them and distributed them to the *Fresh From the Heart* Group. He also helped distribute *The Grapevine* in the valley. He donated decorations to the Columbus Center for their fall harvest festivities.

Outstanding Master Garden Project of 2005

Fresh From the Heart

Jodene Condrat and Jenny Gibson

In addition to encourage the growing and donating of fresh produce to help feed the hungry, Jodene and Jenny helped teach the less fortunate how to grow their own vegetables, getting pots and potting mix donated from various nurseries, and some out of their own pocket. Those people who had no place to grow their vegetables were given space or had other arrangements made for Master Gardeners and the public to take vegetables and drop them off for the people to use. There are a lot of people who can't afford to buy fresh vegetables to improve nutrition for their families, and these two wonderful women make it happen for a lot of families in our county.

This is just a brief history of what these people do. I'm sure there are a lot of things that we don't see or hear about. If we missed anything, sorry! Thanks to everyone who works hard in the Master Gardener group. It is all very much appreciated and I hope addicting to you so you will keep up the good work.—
Traci Dahle

Preparatory Work for Utah Native Plant Propagation Workshops

Get started on your 2006 Master Gardener hours by helping us prepare for these outreach workshops. Help is needed counting seeds into packets for each workshop. This work may be done at the USU Extension office or at your home. E-mail Andrea Berman, Project Manager andre-ab133@comcast.net if you can help.

APPLES

By Maggie Shao

Did you know that in the United States, each of us eats more than 19 pounds of apples annually? Even 10 years ago, the choices of apple varieties in the grocery stores were limited; however, with consumer demand for unique flavor, there are many more varieties of apples available to choose from. There are over 6,000 named apple varieties. Many varieties including dwarf varieties are available to use for home gardens short on space. Apples are used in many different ways. Fresh apples are wonderful to put into your lunch sack. Or you can use apples for making juice, applesauce, cider and great for baking in pies, crisps, and cobblers. This article surveys the introduction of apple varieties in the United States.

This brief history is a summary of a timeline in the 125th Anniversary Issue of the *American Fruit Grower Magazine*. Well known varieties of apples have been on the scene for many years. 'Granny Smith,' 'Red Delicious,' 'Golden Delicious,' and 'Winesap' varieties have been available since the beginning of the 20th Century. In 1893, the 'Hawkeye' variety was renamed 'Red Delicious.' 'Red Delicious' apples became and are still one of the biggest selling varieties in supermarkets, in large part due to easy growing. Several years later, the introduction of 'Golden Delicious' won the Wilder Medal in 1921 from the American Pomological Society, the only yellow apple in history to receive that honor. 1915 the 'Golden Winesap' apple was introduced. In 1944, the 'Melrose' apple, a cross between a 'Jonathan' and 'Delicious,' was introduced. Quite a few years passed until the 1960's when several varieties were introduced to the United States. The 'Mutsu' apple was first planted in the U.S. in 1959. In 1960, the 'Gala' apple was introduced to the U.S. from New Zealand. In 1969, the 'Jonagold' apple was released for trials.

In the 1980s, the nation's apple crop production surpassed 200 million bushels. The consumer demand was rising and some popular new varieties were introduced in the 1990s including 'Honeycrisp' and 'Pink Lady.'

Today walking through a supermarket, one can see over a dozen varieties of apples. Because of large scale production, standard appearance including brilliant color and attractive shape became more important than taste. That is probably why that 'Red Delicious' apple looks really good, but perhaps not always as consistent with good flavor or texture. But don't despair, there are more varieties than ever to choose from and this time of year is a great opportunity to try them all.

In Utah, there are orchards that produce wonderful apples. For a listing of orchards go to: <http://www.allaboutapples.com/orchard/ut.htm>

PIONEER PARK FARMERS MARKET HAS NEW PROJECT MANAGER

Still Needs a Co-Project Manager

Karen Crook has volunteered to take on the assignment of Project Manager at the Farmers Market at Pioneer Park next summer. We would like to have a couple more people so everyone can take turns and not get burned out. It is only every other Saturday. You need to get other people to sign up and sit with the person setting up. We thought it would be a good idea to have two or three people as project managers. Then they could take turns on either a monthly schedule, one doing May, one doing June, one doing July and so on. That way one person wouldn't be tied to the job all summer. Karen said she will help anyone who signs up on what they need to do. If you are interested, please let Traci know. Keep in mind this is one of our better projects, which gives us a lot of public exposure. Karen Shurtz, who was Project Manager in the past, said she would talk to as many as 1000 people a day. So I would really like to keep this project going. We are here to help the public. If we are answering their questions at Pioneer Park, it might ease the load of phone calls at the office.

STATE FAIR PARK

Cathy Miller is still willing to be a co project manager but would like to get one or two more people to share the responsibilities. We are going to cement the rocks around the pond next spring so the problem with people throwing them in will be minimal next year. Traci works on the pond and pond plants so if you're not familiar with pond maintenance don't worry about it, plus you can learn about pond maintenance if you are interested. The State Fair Park is one of our demonstration gardens. If anyone is interested with fresh fun ideas and willing to work with Cathy, please give her or Traci a call. If you get more than one person working on a project, it sure lightens the load. You can take turns working at the project with the other volunteers. We don't want to loose this project, so think about it.

PLEASE CONTACT TRACI IF YOU ARE INTERESTED IN EITHER OF THESE POSITIONS OR IF YOU HAVE QUESTIONS. Traci Dahle smoki1@smartfella.com

The first signs of winter are here; yes, the seed catalogs are starting to arrive with the Christmas cards. They really start early to try to get your business. I have one order ready to send in to Pinetree Garden Seeds. I used them last year and found their seeds to be very reasonably priced. I grew a cauliflower named 'Graffiti.' It was purple and a great addition to the garden. This year there is a cauliflower named 'Cheddar' that is orange in color. With the 'Snow Crown' I usually grow, that will give me three colors. I hope my wife doesn't complain too much.

My green bean crop was not what I wanted last year, so I went on the internet and ordered the Harris Seed catalog. They have what I am looking for. I hope it comes soon so I can get the beans ordered and see what else they have that I might want to try.

I found some large acorns from a tree at the Jordan River Temple and have them planted in the garden in pots so I can see if they will grow. I also picked up some pine nuts at our October meeting. I have them planted in pots in the garden, which was difficult for me. I only ate one of them and resisted devouring the rest so I would have something to plant. Over the years I have picked my share of pine nuts and eaten them. When I was dating my wife, my parents sent me a few pounds of pine nuts. My wife saw me eating them and wanted to know what they were and how to eat them. I gave her some and told her to just throw them in your mouth and chew them up. She liked the taste but didn't like the hard shells. I was able to put them in my mouth, separate them and when no one was looking get rid of the shells. That all ended when she stayed at my parents' home for a few weeks in October one year and they clued her in; so now she wants her share. If they do grow I will be about 95 before they start producing. I guess I should have eaten them.

I was able to collect a lot of leaves and still have some of the bags in the truck. The leaves from the apple and prune trees came off about the same time, so one good cleaning and the yard was ready for winter. The compost pile was cooking great until the real cold weather set in; it will need to wait for spring to continue.

I have been asked when I am going to plant my tomatoes. I am not going to plant any until mid-January.



By Wm. Golden Reeves

But what I did not let them know is that I had all ready planted the 'Glacier' tomato. I seeded them before Thanksgiving and so far they're looking good. The 'Cold Set' tomatoes I planted early last year did not bear fruit that much earlier. I found out that I can grow plants larger in one gallon containers and leave them in the greenhouse and they will really be further ahead than putting them in the garden so early in the spring.

Are you having the winter blues? I found a sure cure - well, at least a temporary cure. Mid-December I went into the greenhouse and found on a cold but sunny day that it was 115 degrees in there. I put my swimming suit on and spent about 15 minutes in there. That was about all I could take, but it was great. I had finally got warm all the way through. If I had plants in there, they would cook in the daytime and freeze at night.

The amaryllis I placed in the garden in pots last summer and dried in the fall are ready to start the blooming process. I started to water them about three weeks ago and now have three blossoms starting to show. It will be interesting to see if all of the bulbs produce this year. Two years ago I gave them too much water, and a lot of the roots rotted away. I am trying not to repeat that mistake.

I have a cactus plant that I have taken to the State Fair many times and come home with a blue ribbon and a rosette for best in class. It has become unruly. Each time I brought it home it would flop over the pot a little more. It now is in the corner of the bedroom and leaning against both of the walls. I want to take some starts from it and then throw it away. Cynthia wants me to leave it alone and not bother it; time will only tell what will become of it.

Winter is for planning and searching the catalogs for new plants to dream about growing next summer. My wish for this year is that you will get many seed catalogs to spend the cold days of winter with.

Cabbage and Broccoli Salad

I made this salad for the graduation dinner and someone requested it, so here it is! You'll have to excuse the convoluted way I'm explaining it, but that's the way I cook! — Carol Lindsay

1 16 oz.pkg. Fresh Express 3-color Deli Cole Slaw
 1 12 oz.pkg Broccoli Wokly (I'm serious!) finely chopped (or other fresh broccoli)
 Green Onions chopped - as many as you want
 1/2 pound bacon crisp-fried and crumbled (I'm guessing on this.)
 Parmesan Cheese and chopped Celery to taste

Dressing:

Combine Brianna's Homestyle Poppyseed Dressing with mayonnaise (a big glob) and Brianna's Blush Wine Vinaigrette (Just a bit of this one)

I stirred the dressings together until it tasted good to me. Toss dressing with the cabbage, broccoli, bacon, onions, cheese, etc. mixture. (Thawed, frozen green peas are also excellent in this salad!) This recipe makes a large batch and could easily be cut in half.

You can also make a good dressing of mayonnaise, a bit of sugar, vinegar, and salt.

The Dahlia Diary

*(This is the first in a series of articles prepared by
Eva Jensen and Mark Hurst on the Dahlia)*

Dahlias (Latin: Compositae) are so gorgeous that everyone assumes they're difficult to grow. Actually, they aren't as temperamental as some plants. With know-how and perseverance, Master Gardeners can turn an ordinary flower garden into a spectacular one. Each month, for those interested in venturing into new territory, this column will go step by step in how to choose, plant and care for these showy plants.

By way of introduction, the dahlia is in the daisy family, first found in the Western Hemisphere and taken to Spain after the conquest of Mexico. It is named for a Swedish botanist, Dr. Dahl, his first name Andrew, Anders or Andreas depending upon the source. Because the tuber was a food source he labeled it a vegetable but obviously it's due to the beautiful bloom that it quickly spread through Continental Europe, England, and then to North America.

Keep in mind this is "Dahlia's for Dummies" and not geared to botanists, but hopefully instructive to those somewhere in between. In any event, everyone will need to refer to the classification guide used by nurseries, growers, tuber suppliers and especially "The American Dahlia Society."

At first glance, the charts look like a secret code but the information is easily deciphered to see what the flower will look like. Without this quick reference guide, buying dahlias might prove disappointing. The color pictured on the package might not be true, and you could end up with a small bloom instead of the enlargement shown to sell the product.

You'll especially need to know the code if someone hands you an ugly tuber with a label.

A quick glance at the charts will show they're rather self-explanatory. Sizes range in descending order from large to small, with a AA rating for the giant and going down the alphabet to MS, a petite single petal. The Forms are simply shortened, like BA for ball. The same for Colors, DP for dark pink.

For in-depth study, the best source is The American Dahlia Society grower's bible, "Guide to Growing and Caring for Dahlias."

Next month: Planning and Buying.

DAHLIA SIZE CLASSIFICATION

AA (Giant)	over 10" in Diameter
A (Large)	over 8"-10" Diameter
B (Medium)	over 6"-8" Diameter
BB (Small)	over 4"-6" Diameter
M (Miniature)	over 4" in Diameter
BA (Ball)	over 3.5" in Diameter
MB (Miniature Ball)	over 2"-3.5" Diameter
P (Pompon)	over 2" in Diameter
MS (Mignon Single)	up to 2" in Diameter

ABBREVIATIONS FOR FORMS

AN	Anemone-flowering
BA	Ball
C	Straight Cactus
CO	Collarette
FD	Formal Decorative
IC	Incurved Cactus
ID	Informal Decorative
LC	Lacinated
MB	Miniature Ball
MS	Mignon Single
NO	Novelty Open (Disc) Center
NX	Novelty Double Center
O	Orchid Flowering
P	Pompon
PE	Peony-flowering
S	Single
SC	Semi Cactus
ST	Stellar
WL	Waterly

COLOR ABBREVIATIONS

BI	Bicolor
BR	Bronze
DB	Dark Blend
DP	Dark Pink
DR	Dark Red
FL	Flame
L	Lavendar
LB	Light Blend
OR	Orange
PK	Pink
PR	Purple
R	Red
V	Variegated
W	White
Y	Yellow

CLASS ASSISTANT NEEDED

If anyone would like to assist with the Master Gardener class that starts January 25, 2006, please contact Maggie Shao maggies@ext.usu.edu. I could use help with organizing some of the teaching material, as well as during some classes with field trips or lab classes (e.g. Weed identification).

I'd also encourage and invite anyone who has the time to sit in on any of the classes. It would be valuable to the program to start tracking Master Gardener Continuing Education hours, such as attending the Master Gardener meetings on the 3rd Thursday, attending the mini-college in June, or sitting in on a Master Gardener training class. Although those hours don't count as volunteer hours, those are hours that Master Gardeners are putting in to improve and increase their knowledge and valuable to report on. Sarah and I are putting together a form (hopefully to encourage and make it simpler to report hours) which will also have a place to enter these continuing education hours.

Orchidiot

by Amy Hargreaves Judzis

Orchids are members of the world's largest plant family. They are not finicky hot house flowers, but grow in almost every environment except for extremely cold or extremely dry areas. Of the approximately 25,000 species in the family, only around 150 are native to North America, some growing as far north as Alaska and Canada's Yukon and Northwest Territories (when I said *extremely* cold, I wasn't kidding.) Of course all of our native species are protected, but there are many commercially available species that will grow well in your home and some that may even survive in your garden. Being an orchidiot, I've tried to grow quite a few of them.

"What's an orchidiot?" you might ask. An orchidiot is someone who really likes orchids and wants to grow them, but selects varieties by attrition instead of by careful consideration and cultivation. If I see an orchid I think is cool and my wallet is fat enough, I buy it. Sometimes this works out very well, and sometimes... well, I'd really rather not talk about that. I do own several orchid books and have read many from the library over the years, so I am more knowledgeable than my orchidiot actions would lead one to believe.

One of the easiest orchids I've found to grow as a windowsill plant is the *Phalaenopsis*, or moth orchid. It has wide, strap-like leaves growing from a central stem and sprouts one or more long flower spikes from between the leaves and the stem. I bought a white *Phalaenopsis* around Labor Day of 2004 at Smith's (yes, the grocery store) which stayed in bloom for almost a year. It's resting now, but I think when the days start to lengthen, it will shoot up another spike. I keep it and several other *Phalaenopsis* on my kitchen counter between the sink and the window where they get bright, indirect sun most of the day. I water them rather irregularly by putting the pots in the sink and hosing them down with the sprayer attachment. When I go out of town, I leave them in the sink and they really seem to like it because they put on new



Habeneria dilatata
White Bog
Orchid
A Utah native

growth and their aerial roots become plump and shiny tipped.

I never let the orchids sit in water though; they as are susceptible to root rot as any plant. In nature they are epiphytes, living high in trees in constant breeze, with frequent rain and high humidity, right next branch to colorful bromeliads.

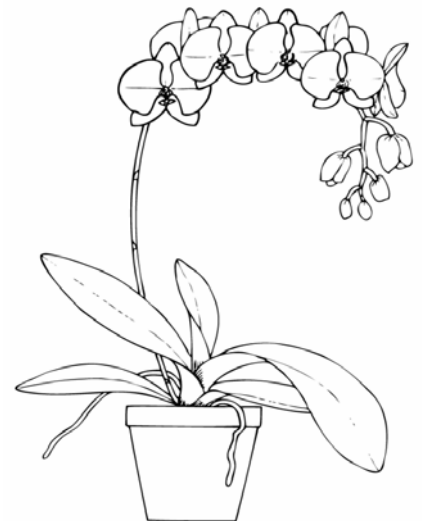
To try to mimic this environment, *Phalaenopsis* are always grown in "orchid media", a mix of bark chips and chunks frequently blended with charcoal (to keep the water sweet) and sometimes Perlite or Styrofoam packing peanuts (which I, personally, consider unsightly, so I never buy that kind.) You can grow them in terracotta pots in this medium or in open baskets or perforated plastic pots. Don't try to confine their roots to the pot. True, they look like rather homely worms, but they need to reach into the air to keep the plant healthy.

When watering, be generous and make sure the water runs through so that minerals don't build up on the media. Use a good quality orchid fertilizer according to package directions.

Putting a *Phalaenopsis* outside in the summer is not a good idea, as I found out the hard way. Snails

and slugs think orchid leaves are the tastiest things they've ever slimed across, and they can devour a plant overnight. This was the sad fate my very first *Phalaenopsis* met way back in North Carolina in the mid-80's. Dang slugs!

Phalaenopsis come in a variety of sizes and colors, ranging from white to dark burgundy red to saffron yellow to green; from pure clear colors to fantastically striped, barred and speckled; from dainty booms an inch or two across to amazing huge blooms five or more inches wide. The leaves will never win beauty contests, but when healthy and a glossy green they always make me think of the flowers to come, and that makes me happy.



Phalaenopsis with one flower spike

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.

DID YOU REMEMBER TO RENEW?

Dues are now being accepted for the 2006 year. Your current membership expires December 31, 2005. If you are a student who started classes last fall, your tuition paid your membership for 2005. You need to renew for 2006 to remain a member.

If you have more than one Master Gardener at your address, you can share a membership for the same price. If you would like your non-Master Gardener partner to be on your membership, you can do that. It is still \$20 a year.

Please send the form on the back cover and a check for \$20 payable to SLMGA to:

**Cathy Miller, Treasurer
8819 Blue Jay Lane
Salt Lake City, UT 84121**

Please do not send the check to the Extension Office or to anyone else. We don't want to lose it.

Spotlight

On Robert Shelton

Master Gardeners are students by nature, wanting to connect with the land. Robert Shelton, like many, had this instilled in him early. "I was six when I started at gardening on Dad's land on West Temple. He took the work a step higher, graduating from BYU with two degrees, one in Botany and the other in Industrial Technology.

Married to Liz for 32 years, they have five grown children who live in the area. During family fishing trips he liked to teach the kids the names of plants as they hiked along – and quiz them on the way back. Quick learners, they pointed out new ones to him. No wonder their son Jason, in high school at the time, became a Master Gardener graduate.

Both the Sheltons are educators. Liz teaches English at Granite High. Robert has mainly taught shop classes at Jordan High and Union Middle School. He's also been drafted as a botanist to do teach students *below* basic gardening. He camouflages the lessons so the students learn without knowing it, showing them all about seeds, grafting and plant production in a greenhouse. "They like doing the work," Robert says. Naturally, the students remember more about plants after actually handling them and their legacy is 35 new trees planted at Jordan High.

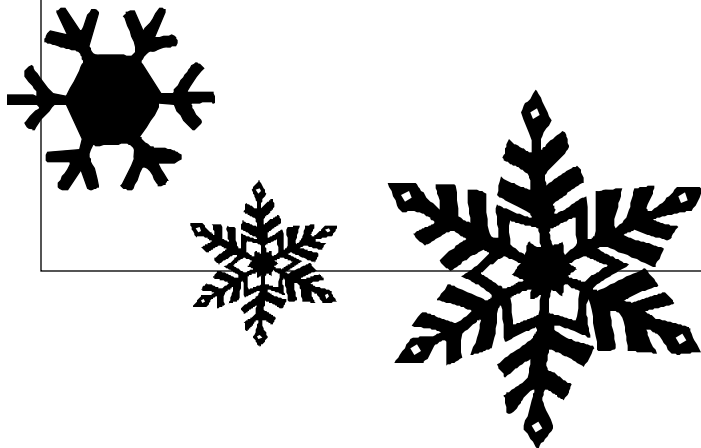
At home, the Sheltons devoted much of their efforts to a formal garden. They began by putting in a low, open fence to showcase the entire yard. The landscape is situated on a ravine, with high and low points giving drama to the plantings. A stairway leads down to an oval garden, with a fountain surrounded by grass as a focal point. A rose garden is properly included, as are fruit trees trimmed in hedge in keeping with the strict design.

Robert's specialty is columnar apple trees. Only few species grow straight instead of branching out, not exceeding 3"-8" in diameter, including trunk and leaves. He planted these while they were still young and trained them into arch. In six years they've grown enough tall enough that he now picks apples from the balcony

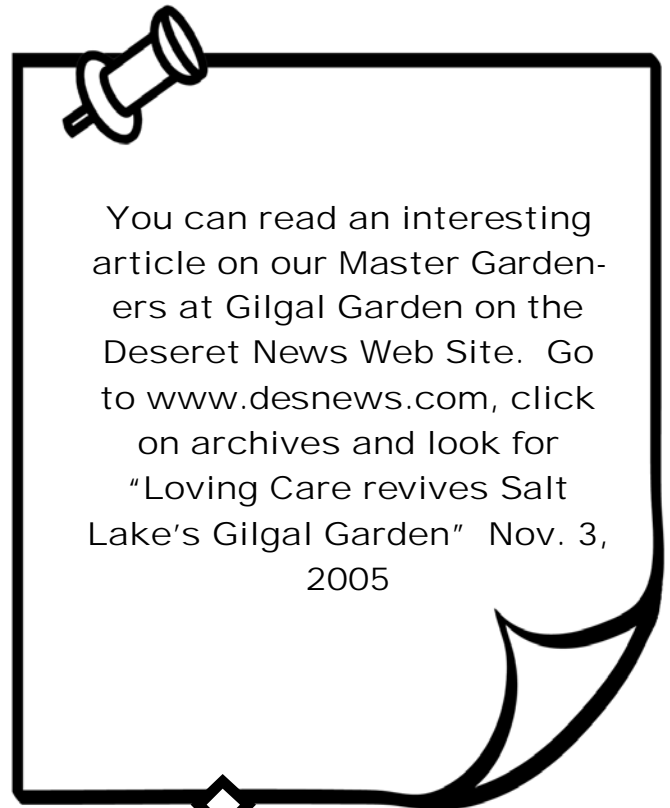
Calendar

**THURSDAY, JANUARY 19
GARDEN DESIGN WITH
LANDSCAPE ARCHITECT
JENNIE AULT
IN THE CLASSROOM—7 P.M.**

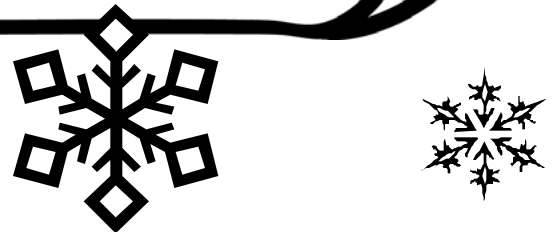
**Thursday, February 16
7 p.m.
Project Presentations
Seed Exchange**



Bulletin Board



You can read an interesting article on our Master Gardeners at Gilgal Garden on the Deseret News Web Site. Go to www.desnews.com, click on archives and look for "Loving Care revives Salt Lake's Gilgal Garden" Nov. 3, 2005



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

<http://utahmastergardeners.usu.edu/counties/slc/gardenPatch/index.htm>

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Send address changes to:

e-mail: gardenpatch2@juno.com

Did you remember to renew?

SLMGA Membership Renewal

Name and Year Graduated

Name

Address

City, State, Zip Code

Phone Number

Would you like to be on our phone calling list to receive updates on volunteer opportunities, meeting reminders, etc. ?

____ Yes, please put me on the phone calling list.

____ No. I am already on the e-mail updates list.

____ Please add me to the e-mail updates list. My preferred e-mail address is

____ No on all above.