

THE GARDEN PATCH



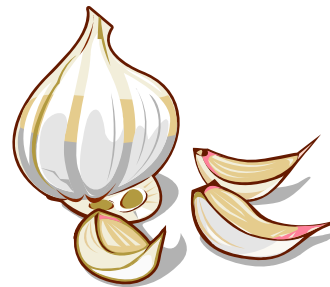
October 2007

Salt Lake Master Gardener Association

Vol. 9, No. 10

IT'S GARLIC TIME!

By Jenny Rogers



About ten years ago, I discovered the joys of growing plants from seed. It took some patience and several seasons before I learned the best way for me to succeed – I guess some people "take to it" better than I did. But once I was somewhat successful, I was truly awed by the seeming magic of planting a tiny seed, seeing it grow into a strong plant, and ultimately eating veggies that grew from the seed I planted. It was the full circle of life thing that got to me – and still does. Growing food from seed fed my soul as well as my tummy!

I had a similar "ah hah" experience the first time I grew garlic. It was so simple to do, required less maintenance than many other vegetables, and the result was full, beautiful bulbs of garlic that were delicious right from the ground. Since the best time to plant garlic is in the sign of Libra – September 23 to October 23 – I want to encourage anyone who has not planted garlic before to try it.

Garlic is a bulb, like tulips or daffodils, so it is best planted in the fall like you would do with your flower bulbs. You want to get your garlic into the ground while there is still a bit of warm weather to aid germination and good root formation and before there is any significant ground freezing. Garlic is pretty tolerant of different soil types and textures, but no matter what your soil is like, it needs to drain well. Full sun is also a requirement.

Garlic roots can go deep if the soil permits, so be sure to cultivate 6-12 inches deep. If possible, add some organic matter and an all-purpose fertilizer at planting time and work both well into the soil.

Where do you get garlic "seed?" At your health food or grocery store! Just buy some sound, hard garlic bulbs and separate them into cloves, but don't pull them apart until just before you are ready to plant. You can also order garlic from a seed catalog or pick some up at your farmer's market. There are two basic types of garlic – hardneck and softneck. If the stem at the top of the bulb is soft and papery, that is a softneck garlic. This is the type of garlic you are most likely to find in your supermarket.

If the stem is very hard and woody, it is a hardneck garlic. Some folks think hardnecks have a shorter shelf life than softnecks, but many chefs think there is no comparison to a hardneck garlic for true garlic flavor. Try both!

Planting garlic is so very easy. Poke each unpeeled clove with the pointy end up 2-3 inches into the soil with your finger and cover. Plants should be 4-6 inches apart, 6-8 inches if you are planting elephant garlic. If you plant in rows, keep them 8-10 inches apart. Water deeply (12-18 inches) and regularly during the fall when the garlic is germinating. If it is particularly dry, water during the winter, but not necessarily as often. Don't worry if your garlic plants have green shoots above the ground before our first snowfall – garlic can tolerate temperatures below zero. Restart regular deep watering once a week in the spring.

The most important element to a successful garlic crop is mulch. It regulates sharp changes in temperature, controls soil moisture, and controls weed growth. My favorite mulch for garlic is 8 inches or so of seed-free hay or straw, but chopped leaves will also work. Mulch very deeply – don't worry, the garlic tops will shoot right through the top of the mulch next spring!

Garlic does not like weeds, so if you see weeds or grass in your garlic bed next spring, pull them out. In my experience, the deep mulch prevents almost all grass and weeds from growing and if they do, they are easy to pull out. Utah State recommends side dressing your rows with nitrogen in late April or early May at the rate of ½ pound per 100 square feet.

Hardneck garlic will produce a "scape" or hard flower stalk with a bulge or pod on it early next summer. Many growers recommend cutting this stalk off where it pops out of the leaves in order to increase the size of the bulb, though there is some disagreement about whether this actually works. I usually cut my scapes off.

Once your garlic matures and certainly when scapes form, you must stop watering, ideally for the last four weeks of your garlic's growth. Here in Utah, that should be about

Continued on Page 2

NOTES FROM THE PRESIDENT

By Stephen LeCheminant

Here it is October already and I'm wondering what happened to the summer. It's been an interesting and a busy summer. I have been in and out of town a lot this summer spending time in Cache County helping family with an addition to their home. Also, my wife and I were able to get away for a week to visit Hawaii. Hawaii is a nice place to visit, but I would not want to live there. Between all of that and working in my yard, I haven't had as much time to spend at the different projects as I would have liked.

I want to thank all the project managers for all the work they have put into the projects. Not only the managers, but also all of you who have helped on all the projects. For those of you who worked at the State Fair, you deserve a big thank you as well. There was a bit of confusion about if we were going to even have a booth or not. Thanks to Traci, we ended up with one. I was able to be at the Fair several times and enjoyed working at the booth and meeting new people.

Speaking of the Fair, I saw that some of the Master Gardeners did well at the Fair as usual: Howard Andrews with his gladiolus; Mark Hurst with his Dahlia, and Val Chatwin with her ten thousand entries, well maybe not ten thousand, but it seemed like a lot. Mark finally talked me into entering some exhibits and I found it to be fun and easier to enter than I thought it would be. Beware, Mark, next year I'm going after "Best of Show" in the Dahlia division.

Well, I hope you all have had a good summer and that this fall will be enjoyable and productive.

Once again, thank you all.

OCTOBER AND NOVEMBER GENERAL MEETINGS WILL BE HELD IN THE COUNCIL CHAMBERS

Because of elections, we don't have access to the classroom where we usually meet. So for those months, enter the County Building through the big doors just north of our usual entrance. We will be meeting in the Council Chambers, which is a very nice room with padded stadium seating. Please **do not** bring food or drinks into this room.

It's Garlic Time, continued from page 1

mid-June or so. When the lower third to half of the leaves have turned brown, but there are still green leaves higher on the plant – it's time to harvest your garlic! You can also "test" by pulling a bulb out to see how large it has become. You want to be able to see the shape of the cloves starting to bulge through the paper wrapping on the outside of the garlic bulb. Leaving garlic in the ground longer than necessary doesn't result in larger bulbs – instead, the bulbs dry out and are useless, so "test" for "doneness" and keep an eye on how the leaves are browning. At the latest, harvest when all of the leaves are brown and falling over. Garlic should be ready around mid to late July.

Remove the entire plant, leaves and all, and cure the plants in a dry, ventilated place for 2-3 weeks. On top of an old screen or in a shallow cardboard box in the garage works fine. Then you can cut off the leaves about 1-2 inches above the bulb. If you want to braid your garlic, do it immediately after harvesting and before the leaves are completely brittle. Once cured, the garlic should last for several months if you keep the bulbs dry and give them adequate air circulation. Of course, you can eat fresh garlic right out of the garden – it's very sweet and delicious! And if you enjoyed growing garlic, save some of your best bulbs for planting next fall.

Almost everyone on the planet has heard about the health benefits of garlic so grow lots of it and eat it often. Here are some ideas:

Baked Garlic – Cut a bit of the top of an entire garlic bulb off, enough to expose some of the end of each clove. Wrap in aluminum foil and bake in a 350 degree oven for one hour. Remove from foil and squeeze the soft garlic paste from each clove onto slices of toasted French baguette for instant bruschetta. Yummy! Or you can squeeze the paste into boiled potatoes, add some butter and a splash of cream, and mash for delicious garlic mashed potatoes.

Plague Formula – For you diehard naturalists out there, the tonic resulting from this blender mix of natural ingredients is said to cure absolutely anything, from infections to actual plague! Most of the ingredients can be grown in your garden, including the garlic, and the tonic lasts a long time. The secret to getting it into your body is to take a spoonful and swallow immediately – no in-the-mouth tasting or chewing. My husband has actually tried this and successfully cured a bad infection in a day and a half that on another occasion took ten days to go away while on antibiotics. Add to a blender and mix until blended into a mash: 1 part chopped white onions, 1 part chopped garlic cloves, 1 part grated ginger root, 1 part grated horseradish root, and 1 part chopped cayenne peppers. Add raw unfiltered apple cider vinegar equivalent to approximately ¼ of the resulting mash and mix again. Store for two weeks, shaking at least once a day. Then filter this mixture through a clean piece of cotton or several folds of cotton cheesecloth, squeezing well to get as much liquid out as possible. Dosage is said to be 1 teaspoon of the tonic 3 times a day up to 1 tablespoon every hour depending on severity of the ailment. As you can probably tell by the ingredients, no bug of any kind should be able to survive!

EXTENSION

Utah State UNIVERSITY

By Maggie Shao

Definition of a pest: "A life form whose interests conflicts with your own". Here are a couple of items regarding pests – Noxious weeds and School Integrated Pest Management.

Salt Lake County added three new additions to Noxious Weed List in August 2007: Garlic mustard, Dalmatian toadflax, and Myrtle spurge were added to Salt Lake County Noxious Weed List. "Noxious weed" is a legal term used at the federal, state, and county level to identify and list plants that pose a significant threat to agriculture, the environment, recreation, and public health.

The current list of noxious weeds also include: Bermuda Grass, Bindweed, Canada Thistle, Diffuse Knapweed, Dyer's Woad, Hoary Cress, Johnson Grass, Leafy Spurge, Medusa Head, Musk Thistle, Perennial Pepperweed, Purple Loosestrife, Quackgrass, Russian Knapweed, Scotch Thistle, Spotted Knapweed, Squarrose Knapweed, Yellow Starthistle.

Unfortunately, many of these weeds were first introduced as ornamentals for our landscape. Many of the plants can still be found in nurseries sold as ornamentals such as Leafy Spurge and Purple Loosestrife. Effective management of these weeds depends on knowledge of their lifecycle and an integrated management approach to control the spread of these weeds. The integrated steps include prevention, cultural, mechanical/physical, biological control and herbicide.

- Prevention – clean equipment, spot control new plants, healthy competitive plants in your landscape will discourage weeds.
- Cultural – Focus on improving the health of native or desired plants that makes it harder for weeds to become established.
- Mechanical/Physical – hand pulling, mowing or chopping, or tillage can reduce seed production, deplete root reserve, and low cost. (Careful with tillage, know which weeds will proliferate with tilling and chopping of underground rhizomes and roots).
- Biological control - involves using insects, disease organisms, or animals to reduce the dominance of weedy plants and bring them back into balance.
- Herbicide – should only be used when proper identification and appropriate herbicide is determined. Herbicides can be very effective when used properly. Herbicides also have disadvantages. Soil types, humidity, and a number of other factors can impact their effectiveness.

Another item concerning pests - I went to an informative training and meeting this past month on Integrated Pest Management (IPM) that I think you will find interesting. The Environmental Protection Agency (EPA) in cooperation with the Utah Department of Agriculture and Food are educating Salt Lake

School District employees and using their schools as a model for how an effective IPM strategy can save money, reduce exposure of children to pesticides, and provide a safe environment for children to learn. Clair Allen, the director of the Utah Department of Agriculture and Food introduced the need for IPM not only in our schools, but in agriculture and horticulture systems. Mr. Allen, who has a strong agriculture background, said that using less chemicals can actually accomplish more. I was really impressed that a representative from an exterminator company was partnering with the Salt Lake County school district for the IPM program. Before adopting the IPM program, Salt Lake School District had a monthly preventive spraying program at all 34 campuses. Some of the statistics to consider regarding pesticide use in schools:

- Pediatric asthma is on the rise, 1 in 6 children
- Top 5 most frequently applied pesticide used in schools are respiratory irritants often trigger asthma attacks
- There is a six (6) fold increase in autism in communities in close proximity of fields where organophosphate and organochloride pesticides are used.

Some additional pesticide facts of chemicals used in schools include that of the 48 commonly used pesticides in schools and child care:

- 22 are probable carcinogens (cancer causing)
- 26 cause reproductive defects
- 30 cause nervous system damage
- 30 injure liver or kidney
- 40 are irritants or sensitizers

With all these scary facts, what are they doing to control pests? A couple of key steps that will also help you with your home and garden pests.

1. Don't attract pests, dispose of food and other attractants properly
2. Keep them out, use weather stripping or other effective barriers
3. Identify the pest and get rid of them with the safest most effective method(s) including just picking them off and killing them.

Before attending this coalition, I was surprise how much pesticides children in schools were exposed to pesticides. I'm relieved to know there are positive steps to keep the schools safe by managing pests in an effective way that will keep the school environment safe. I expressed our support to Salt Lake School District by offering our diagnostic skills to help identify insects to determine if they are pests of concern.



My wife wanted some new potatoes from the garden to cook for dinner; she only wanted the small ones. I dug up one hill and found some small potatoes but also some very large ones. The biggest one when cooked served four of us. I should have a great harvest on them.

The windstorm the first part of September took about two bushels of large apples from the apple trees. I lost most of the 'Mutsu' crop, some of the 'Granny Smith,' and a few of the 'Golden Delicious' The birds are eating some of the 'Golden Delicious' but I am waiting for them to get a little riper before I pick them. I have had a few of the 'York type H' so far and again this year they have a great taste and size.

The prune tree had a great crop on it again this year; the only problem is the hail really scarred them up. The taste is great but the skin has a lot of marks on it. With working at the State Fair I did not have time to pick them, so the birds had a great feast all to themselves. Willey, our new puppy, has enjoyed them immensely, along with apples and peaches that fell from the trees. His extra meals from the yard will soon come to an end, and he will half to eat his food from the house.

The ornamental grass I planted from seed two years ago and planted in the mow strip west of the house this year has reached its full height. Nine feet tall is not what I was expecting. I can use it at my son's place that we are the process of relandscaping. I have a lot of plants that I can divide and move to his yard.

I removed the peach tree that I have been trying to get to grow for the last five years. With taking the advance MasterGardener class this year I found out why it was not growing and why it was always yellow. I planted it in a heavy clay soil and peaches do not like a heavy clay soil. I had an apricot tree in the same place and had no problems with it, only that it never had any

Tracy Aviary

Tracy Aviary's First Annual Seed Collection Workshop and Seed Exchange, Sunday October 14th from 10am to noon.

All ages are invited join us for a fun, practical, and educational morning. We'll begin with a discussion about the how's and why's of seed collection, then we will walk the aviary grounds practicing our seed collection skills, finishing with the seed exchange. Bring hand prunes, envelopes, and any seeds that you'd like to share with the group. Yep, we'll end the volunteer session early that day.



By Wm. Golden Reeves

apricots on it. That is why I took it out. I have a volunteer peach tree that started growing in the garden and this year the peaches were great so I will need to keep that one trimmed to fit the space that it is growing in.

I harvested my onions and ended up with a 25 pound bag full of nice ones. Just kidding. Reams had them on sale for \$4.99 a bag. I find that is the best way to get onions. I don't need to buy seed or use the water to grow them. It saves me money, time, and garden space. I put them outside to make sure they are dried properly before I store them in the garage for the winter.

I have taken some starts from the rosemary plant along with some coleus I have in the planters on the patio. I hope they will grow and I can have them again for next year. The rosemary, I found out, is one that will winter over in these areas. The Jordan Valley Water Conservancy District in West Jordan has one in the front of their administrative building that has been in for five years. I will need to bring the plant in for the winter and in the spring plant it in the ground so it can establish a root system in the ground before next winter comes.

The pumpkin patch at Wheeler farm has grown well this year. There have been some problems that have come up with water and weeds but the main problem is that each time you go and look for the pumpkin that was there last week it has disappeared. We may need to evaluate the project next year, before going ahead. Wheeler Farm cleanup is coming up on Saturday, October 13. This makes it possible for us to have the barn for our graduation party in December at no expense to SLMGA.

Master Gardener Info Table for Million Tree Planting

Friday October 5th, 2:00pm to 4:00pm

Location: 2001 South State, Central Courtyard.

Mayor Corroon announced on September 6 the kick-off of the Million Tree Program. Over the next 10 years, he is promoting and supporting the residents of Salt Lake County to plant one million trees. There will be a garden fair promoting the million tree program (<http://www.milliontrees.slco.org/>) here in Salt Lake County. Several organizations like Utah Community Forest Council, TreeUtah and other groups supporting the mission will be present. We will have a "Ask a Master Gardener" Table to provide information on tree selection and tree planting. Contact me, maggies@ext.usu.edu if you would like to help out.

Fresh From the Heart

By Jenny Gibson and JoDeane Condrat

Wanted: Fresh, quality, home grown produce. Share the bounty of the harvest. Count your volunteer hours spent harvesting and driving to and from the donation site. Thank you!!!

Donate Your Produce to Any of the Following:

SL CAP
4937 S. Commerce (300 West)
Murray
281-4937
T-Sat - 11 a.m. to 6 p.m.

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

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

Utah Aids Foundation
1408 South 1100 East
487-2323
Call for appointment

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

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

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

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

Granger Community Church
2600 West 3800 South
968-3301
M - 5:50 p.m. to 7 p.m., Sat. - 10 a.m. to 1 p.m.

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

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

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

Lifecare Services
1025 South 700 West
978-2452
Call for appointment

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

Denise Ward Passes Away

The following is from her obituary printed in the Deseret Morning News, Sept.5, 2007:

"Ann Denise Ward passed away peacefully Sept. 3, 2007.

". . . She was a gifted Master Gardener and valued her beautiful gardens and her business "Friendship Gardens."

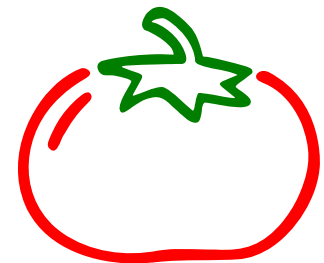
Those of us who knew Denise value our association with her, and our sympathy goes out to her family.

Master Gardeners Teach at Riley Elementary

The June 12, 2007 issue of the Deseret Morning News had a nice article about 5th graders at Riley Elementary learning to garden. Master Gardeners Donna Drecksel and Bart Anderson (there may have been others but they weren't mentioned in the article) were credited with teaching the students about growing plants and sending them home with their own tomato plants ready to grow.

"About 25 fifth-graders at the school can boast of a green thumb after planting everything from sweet potatoes and Corn to African violets. And school leaders say the projects have given each student in the class a love of science."

. . . And isn't that what Master Gardeners is all about!



It's difficult to think anything but pleasant thoughts while eating a homegrown tomato."

--- Lewis Gizzard

NOTES FROM THE PAST PRESIDENT

By Traci Dahle

Hi Everyone! I hope you all had a great summer and you are now enjoying the fruits of your labors. I have been trying to eat an apple a day but still am running out of time. I took a bag with me on Labor Day weekend and passed them out to everyone in our group along with tomatoes. My granddaughters and daughter-in-law just love to eat tomatoes so I keep giving them some. The rest came down to Arizona with me, and my friends were glad to see some fresh fruit. Some have been making applesauce. I brought down 4 five-gallon buckets of apples with tomatoes on top of them, along with six spaghetti squash for now. I will get the rest when I get back in October along with the 20 something gourds for my friend John down here who does a fantastic job on painting and staining. He also drills holes in them and puts real gold string through the holes for decoration.

I offered my mom a bag of apples and she said she already came over and got some. I need to watch out for her. When I am out of town she will come over and cut flowers to put in her vase so she doesn't have to cut her own. My friends who were driving through from New York State to our place down in Bullhead City, AZ took two big bags of apples and three big bags of tomatoes to give to some of our other friends two weeks before we left for Arizona.

Our Arizona home wasn't all bad. We have two lots and the new one we decorated was great. The mesquite tree looked like a bush so I had to trim it. I planted a bunch of castor bean trees and datura seeds in my new raised flower beds. We took out the plants that are in the Bougainvillea family at the side of the club house last year and put them in the front. We were hoping they wouldn't make it during the summer so we could put in some Texas Sage that doesn't use as much water but go figure. When you don't baby them, they do better. They all made it but one.

I planted six tomatoes plants that Golden saved for me. They even have tomatoes on them already. I also brought down a whole truck load of plants I either dug up in my yard or flower pots to put in around the club house. I will bring the ones I want down next month if they aren't frozen by then. I understand you had a cold spell the day we left - it was 76 degrees and 54 by the time we hit Fillmore,. I never put my stuff in the green house so we will see when I get home if I have anything left. I hope it didn't freeze.

Be safe and I will see you at our next meeting, Traci

Congratulations!

Sarah Petersen, our wonderful Publication Technician and administrative assistant in the Utah State University Extension office gave birth on Tuesday September 11 to a bouncing baby boy, 6 lbs 7 oz and 18 inches long. His name is Cedric and everyone is doing well.

While she is on Maternity Leave, Maggie Shao will take care of tracking our hours. See back page for details on turning in your hours.

COLUMBUS CENTER LOOKING FOR HARVEST DECORATIONS

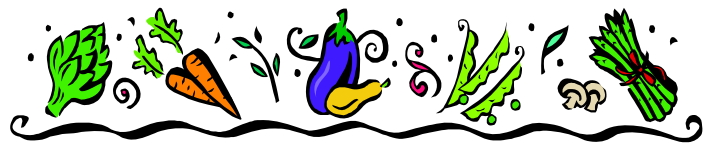
They need straw bales, gourds, pumpkins, corn stalks or any other type of things you can spare that would be decorative for the Harvest Festival in South Salt Lake. The Harvest Festival is held on October 13th at the Columbus Center. Contact Tim Williams, City of South Salt Lake Recreation Department at 412-3218.

Did you enter Flowers or Produce in either the County or State Fairs? If so, please let us know how you did. E-mail your results to garden-patch2@juno.com

We aren't trying to brag - we just want to encourage others to support these fairs by showing them positive results.

Thanks for your help.

Wheeler Farm
Vegetable Garden
Pumpkin Patch
House Gardens
See back cover for what's
happening this month at
Wheeler Farm



Happy Harvesting!

PLEEEEEASE SEND IN YOUR HOURS

October 31 is the deadline for all volunteer hour reports due in our office. If you send them in sooner, that's great. Your hours are entered into our database. We use these reports to:

1. Ensure you have met your requirements to become certified as a Utah State University Master Gardener Volunteer. We print certificates, circulate them for all the appropriate signatures, and order that precious name badge during the month of November. We need at least a month to have everything in place for our December 13 annual graduation and volunteer recognition party at Wheeler Farm Barn.
2. Track total cumulative hours for active Master Gardeners, I know we have some Master Gardeners this year who will be receiving 100, 250, 500, 1000, 1250, hour pins.
3. Report total number of volunteer hours both to Salt Lake County and Utah State University to recognize the valuable contribution Master Gardeners provide to public and local communities.



GILGAL GARDEN

749 East 500 South

Thanks for the excellent workers I have had with our project at Gilgal Gardens. We will keep working as long as the weather holds out getting the garden winterized. We will be putting compost around our plants and using ammonium nitrate to help break down the wood parts. We can think together of what we want to do next year. Love you all, see you on TUESDAYS, 3:00 to 6:00 p.m.. Bev

Utah AIDS Founda- tion

1408 South 1100 East

Due to some injuries things are changing immediately. GARDENERS who have previously worked at UAF Please contact Kay @ 801-278-5958, on Mondays before 5:00 p.m. leaving a message that you would like to gain hours @ UAF on the Tuesday following. She will meet you according to the personal verbal agreement the two of you make.

THANKS FOR ALL THE WORK

PIONEER PARK FARMER'S MARKET

By Karen Crook

September 8th was the last day for our information booth at the Farmer's Market in Pioneer Park. Many thanks to everyone who volunteered to make this year another success. Thanks, too to Maggie Shao for her support.

It is also about time that I thank my husband, Gary for all of his help. Our new tent is heavy and I couldn't set it up without him.

If you missed out on the Farmer's Market experience this year keep this project in mind when you sign up for your volunteer hours next spring.

HELP OUT THE HISTORIAN

By Karen Crook

The best intentions.....you know how that goes. I wanted to get to each project this year to take pictures to compile for our 2007 season. Well, here it is October and I failed miserably. So please, if anyone has photos of the projects they worked on this year I would sure appreciate them. The photos could be returned to you after I scan them or if they are digital please e-mail them to garykarencrook@comcast.net. Thanks for your help.

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

Christmas Box House
236 South 300 East

Peggy Call - pcall@xmission.com
Virginia Sargeant - THREEDZ@utahweb.com

Fresh From the Heart

Jennie Gibson - gibsongg@earthlink.net
JoDeane 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@mstarmetro.net

Pioneer Park Farmer's Market
400 South 300 West

Karen Crook - garykarencrook@comcast.net

SLCO Jail Horticulture Program

Maggie Shao - maggies@ext.usu.edu

Tracy Aviary
589 East 1300 South

Matthew Utley - MatthewU@TracyAviary.org

Utah AIDS Foundation
1408 South 1100 East

Jeff Asay - jeffrey.asay@comcast.net
Kay Packard - kaypackard@comcast.net
Mike and Ann Cullis - andandmikecullis@comcast.net

Volunteer Coordinator

Barbara Larsen
endlesspromos1@msn.com

Web Site

Amy Hargreaves Judzis - cliz@juno.com

Wheeler Farm
6300 South 900 East
Wheeler Farm Vegetable Garden

Karyn Douglas - karyndouglas@yahoo.com
Bob Moss - rmoss34@comcast.net
LaWana Kosel - lawanak_01@msn.com
Golden Reeves - greeves28@msn.com
Sandy Burgess - sandy.burgess@Questar.com
Lisa Chin - something_clever@msn.com

Wheeler Farm Herb Garden
Wheeler Farm Pumpkin Patch
Wheeler Farm House Garden
Wheeler Summer Day Camps



Don't Forget!
Deadline for volunteer hours is
October 31. You can hand hours
in earlier. Don't wait until the last
minute.

Calendar

General Meeting
Thursday, October 18, 7:00 pm
Hazardous Waste and Green
Waste

Esther Davis (MG Jim Davis' wife) is the Compliance Coordinator at the Trans Jordan Landfill. She will be instructing us on the proper way to dispose of pesticides, chemicals and other hazardous wastes. Learn about recycling and green waste (tree branches, leaves, grass clippings, etc.) and the compost that is made at the Trans Jordan Landfill.

November 15, 7:00 pm

It's cold outside! Now what do I do?

The cure for your gardening addiction is to start planning for next year's garden. And to help with that addiction is to visit gardening web sites and to receive gardening catalogs in the mail. Come and get information on where to find some great web sites and ways to get your name on the mailing list to receive tons of catalogs! Bring your favorite web sites and catalogs to add to the list.

Thursday, December 13
Holiday dinner/Graduation

Will be held at the:
 The Barn at Wheeler Farm
 6300 South 900 East

To see the latest issue of The Garden Patch online, plus past issues, go to:

<http://www.slmg.org/gardenPatchTOC.html>

THE GARDEN PATCH
is ON THE WEB at
www.slmg.org

Bulletin Board



Notice that the next two meetings will be held at the Salt Lake County Government Complex, 2001 South State Street # N2200 North Building First Floor/Council Chambers

No Food or Drink will be allowed in the Council Chambers.

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

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Get those last minute hours in at Wheeler Farm

Wednesday, October 10 - 4:30 p.m. to dark.. Help plant pansies at the Wheeler Farm house garden. Bring your trowel.

Tuesday, October 9 - 9 a.m. to noon. Bring your spades and forks to harvest the end of season vegetables (onions, potatoes, carrots) at Wheeler Farm Vegetable Garden. The week of September 24, 200 lbs of produce was donated from the veggie garden.

Saturday, October 13 - 8:30 a.m. Final clean-up at Wheeler Veggie Garden and Pumpkin Patch. Will be lifting irrigation tape and pipe and preparing system for winter storage. After the irrigation system is lifted, Bob Moss will be chipping up some of the vines and other brown material and would like anyone with a tiller to help till that material into the veggie garden patch. Everyone else, just bring your regular tools. Golden says it should only take 2 - 3

**Remember
to hand in your
volunteer hours
by October 31.**

E-mail your hours to: maggies@ext.usu.edu

Or snail mail them to:

Maggie Shao

USU Extension

2001 South State #S1200

Salt Lake City, UT 84190-2350

Or bring them in to the office (address above) to give to Maggie. Sarah is taking a while off to enjoy her new baby, so Maggie Shao will handle the hours until she returns.