

# THE GARDEN PATCH



October 2008

Salt Lake Master Gardener Association

Vol. 10, No. 10

## CAN ANYONE GROW DAHLIAS?

By Eva Jensen

"Please don't take my gardening from me!" I pleaded.

My husband wanted to move into a condo without yard work. I wanted a home in a new subdivision. "All you'll have to do is mow the lawn," I promised. A riding mower sealed the deal. The papers were already signed when the neighbor measured for his driveway. "I don't think that's your property line," Hubby said. A walk to the markers showed he misjudged the boundaries of our lot. Larry was the sad proprietor of 2000 more square feet of grass.

A couple of years ago, with shrubs and perennials well established, I had a yen to tackle something new. I'd had remarkable success with border dahlias flourishing even in blazing sun. I contemplated growing dinner plate beauties and went to Mark Hurst, the how-to guy. He agreed to share his expertise if I'd put it down on paper. This appeared in consecutive issues of *The Garden Patch* as the Dahlia Diary.\*

I looked forward to spring to put my know-how to work. But fate intervened - surgery on both feet. Larry couldn't stand my moping around any more. "I'll plant if you'll supervise." He dug holes, put in PVC for staking, and later celebrated the appearance of each shoot. He began referring to them as *his* dahlias, especially those in their very own garden, growing 6-7 feet high with huge blooms.

He shook his head at those that struggled, reminding me, "Mark said not to mix dahlias with other flowers." FYI. The guys are absolutely correct. My flower beds had nice spaces for three-foot high varieties. But dahlias are late bloomers and the shadow of spring flowers didn't let in the needed warmth for the tubers. They got a late start and never caught up.

As my feet healed, the dahlias became a joint project. TLC, like watering, fell to Larry. Tough love, such as disbudding extra blooms, I did. At the first frost we dug up tubers for storage. Amazed at how they multiplied, Larry



took one clump to Mark for instructions on dividing it correctly.

All winter long Larry kept asking, "Where are you going to put all the dahlias?" I had no idea. I already had all the flower and vegetable gardens I wanted to tend. Come spring Larry informed me, "I need to dig up some lawn." He rented a sod cutter and took out a 50-foot strip along the back fence. His over-exertion flared up an old back injury. He couldn't turn over the soil. Honest. Neither could he resist repeating the old saying, "Don't

plow more than your wife can plant."

I filled in every flower bed, yet had tubers left over. I planted them in a spot usually reserved for vines. By now a dahlia expert, Larry tried to stop me. "They won't grow," he warned. "Half the ground is always in shade and the other in sun." I ignored him but had second thoughts when the other dahlias were up and running and no shoots had appeared. Still, Larry trusted me, the gardener, and kept watering.

One day we made the rounds of the yard and Larry stopped dead in his tracks. In the ground - bare a couple of days earlier - stood plants a foot high. "It can't be," he said, but close inspection proved they were dahlias and not weeds. He looked at me in bewilderment. I tried to keep a straight face. But I had to confess. I could no longer bear seeing nothing but PVC periscopes sticking out of the dirt. I'd put in border dahlias from the nursery.

The original plants eventually emerged. The gorgeous, elegant blooms in shades of purple are visible from the window, to be enjoyed indoors as well as out. As for next year...I've got a note on my gardening calendar: Call the rental place and give them orders. Do not let Larry near a sod cutter.

\*See *The Garden Patch*, January through October, 2006. The articles were also reprinted and distributed by Western Garden in Sandy.

## New Roster of Candidates for 2009-2011 SLMGA Board

President:	Kathy Dennis
Vice President:	Barbara Braden
Secretary:	Allison Topham LeeAnn Ehrhart
Treasurer:	Teresa Etzold Cathy Miller
Historian:	Diane Kurtz

The election will take place Tuesday, October 14 in Room N4300. This is a different place than usual as well as a different day of the week. Because of the day change or other conflicts, we realize many of you may not be able to attend. We are providing a mail in ballot with this issue. If you would like to vote by mail, detach the last page of this newsletter, mark your selections and mail, with your mailing label still attached (we will keep track of who votes so no one votes twice, but we won't peek at who voted for whom.) Please mark and mail by Friday, October 10 to:

The Garden Patch  
c/o Jenny Allgrunn

You can also vote at the meeting. We will have some ballots there.

Please note: Only certified Master Gardeners are eligible to vote. If you are an apprentice, you don't need to vote.

## Notes From the Candidates

### Kathy Dennis - President

I worked for the Federal Aviation Administration for 29 years, during which time I often saw worthwhile service projects that I wanted to participate in, but never felt I had the time to get too involved. So when I retired several years ago and faced the first full day of retirement feeling somewhat depressed and anxious, I took a look around me and decided that I should probably put into action some of these thoughts I had had over the years. My mother had a garden all her life, and I had small ones that I found pleasure in when I got home from work, but when I found the Salt Lake County Master Gardener site, I knew I could make a contribution that matched my passion for gardening with my interest in service work. I went to an orientation, saw the volunteer projects that were listed, sent in an application and waited. I was so excited when I was accepted into the first class!

After completing the class and working on the Salt Lake County Metro Jail project for the last two years, I felt comfortable

enough to jump into service to the organization through administration. One of my first goals is to visit each one of the current projects sponsored by the Extension Agent in conjunction with SLMGA and assist in the development of further gardening educational programs. I'm looking forward to serving as President of the organization.

### Barbara Braeden - Vice President

I became a Master Gardener in 2007 and completed the Annuals & Perennials Advanced MG course this spring. Over the summer I've had great fun volunteering at various MG Projects: so far my favorites are Gilgal Gardens, the Tuesday Diagnostic Clinics, & answering phone calls in the office with Karl. Also, in May I had the opportunity to be Project Manager for the JVCP Garden Fair. I've discovered that helping others plus continuing to learn is a satisfying combination! It would be my pleasure to serve on the SLMGA Board.

#### What I stand FOR:

- actively supporting the excellent Salt Lake Master Gardener program through participation in various projects, activities and classes and by serving on its Board.
- always sharing research-based information
- amending & composting
- hydrozones

#### What I stand AGAINST:

- noxious weeds
- toxic chemicals
- girdling tree roots
- Northern pocket gophers

### Allison Topham - Secretary

I graduated as a MG last December. I loved the classroom and volunteer work we were required to do to be a Master Gardener. I even gave up my season Jazz tickets to participate in the program! I am an avid gardener, especially on the flower side. I do grow vegetables and fruits, but do not have much area at my residence to experiment much. Tomatoes and grapes are my favorites. I would rather be in my garden working than anywhere else. I think the MG program is excellent! It is a great way to meet wonderful people and help the community be a beautiful place.

On a personal side, I am a Graphic Designer and Animator at O.C. Tanner. I love animals, gardening, and sports. I read three different newspapers a day, and am very interested in anything history and in current events. I also enjoy volunteering at St. Mark's Hospital and Best Friends Animal Sanctuary. My family consists of four "children"...a Scottish and Jack Russell Terrier and two big furry tomcats. I live in Holladay, Utah.

I appreciate the opportunity to be a candidate for secretary for the Master Gardeners!

**Continued on Page 3**

## Notes From the Candidates, cont. from p. 2

### Cathy Miller - Treasurer

I am seeking to repeat the job of Treasurer for the Association. The Treasurer job is easy because the Association has a great membership base with modest dues, and yet there is funding available for all the projects we choose to do. I am retiring (again) this year and will have time to devote to the Association again. There are so many new members in the last two years that I suppose I will have to tell you something about myself. My garden is one of those euphemistically called a "cottage garden" meaning it is a conglomeration of everything I love--perennials, clematis, iris, day lilies, roses, a bit of a rock garden, some veggie raised beds, a dahlia or two, and some giant pots for summer annuals. I am proud to say I have NO turf grass! I converted my sprinklers to drip and keep my water bill under \$50 a month. I am an accountant and I worked for many years for Procter & Gamble in Cincinnati, Ohio, then retired to Salt Lake City to ski. When my husband passed, I needed something to occupy the many extra hours that suddenly materialized--and I found the Master Gardeners! After finishing the classes and hands-on training, I led the State Fair Park garden project for three years and was treasurer for two of those. Sadly, I have done practically nothing for the past two years except work (and ski of course) but it is time to make another change and I would be pleased to be your Treasurer during 2009 and 2010.

**If you can't attend the October 14th meeting, please mark the ballot enclosed with this newsletter and get it in the mail by October 10th. Certified Master Gardeners only. Thanks**

Remember

**Fresh From the Heart**

Share your harvest with the  
local food pantries.

**October 30 is the deadline to  
hand in hours to be counted  
for the December Graduation/Awards dinner.**

## Fast and Furious Summer

By Traci Dahle, Past President

We went from coming home from Arizona in May - yard work, Gilgal, golf, a cold rainy Memorial Day, yard work, Gilgal, golf - to a hot dry summer filled with yard work, Gilgal, golf, putting up a fence for Ken's daughter at her new house, a great trip to Colorado, more yard work, more golf, and more Gilgal. Then we had a very cold snowy Labor Day when we sunk both ours and my mom and dad's motor homes down to the axels, had to stay one more day to dig out, but got home in time for the State Fair.

We had some great volunteers for the first two big days at the fair. On the Wednesday before the Fair started, we had a great group come to help Bart with the public, in bringing in the entries, both Horticulture and Agriculture. I have been doing this for 6-7 years and really enjoy seeing new people bring stuff in and seeing the excitement on their faces. Then there are the same people who come almost year after year, and some of them start calling you by name. The good part is they often bring extra fruit or vegetables they can't use for entries, so that is usually our lunch. Then on Thursday we have to be there at 7 a.m. to help clerk for the judges, and then put ribbons on every tray that placed. On the Monday after the fair I have been going in to help Bart clean up. I didn't have quite as much to do this year because Bart said he had a great Master Gardener help him on Sunday. I didn't get her name but thanks a lot to her.

During the fair I had a wedding shower at my house. My brother got married and some where in there I welcomed three new great nieces and nephews. We even slipped some four wheeling trips in between the yard, golf, and Gilgal.

Ken and I made it to the talk that Esther Davis did out at the Jordan Landfill. It was very informative. I thought I was doing great at recycling and found out I was still doing it wrong. It happened to be Ken's birthday. He proceeded to tell everyone that when asked what we were doing for his birthday, his reply was that Traci was taking him to the Dump for dinner. (There were nice refreshments there, and birthday cupcakes too!)

Well, it's that time of year when I am already potting plants and getting potted plants ready for both my greenhouses. The one in Murray where the inside pond is already filled and waiting for me to add my pond plants and then also put the potted plants I want to save that I don't take down to my natural greenhouse outside in Bullhead City, Arizona. I started digging up all the annuals worth saving and taking them down to plant in the planter boxes throughout the park and in my Arizona yard.

By the time you get the newsletter I will already be in Arizona planting plants. Ken has board meetings and I have Landscape and Maintenance Meetings and then the fun stuff - planning Happy Hours and our Halloween Dance. I might make it back for the October meeting. We need to come back to do final clean up of the yard, pick the last of the squash and, if it doesn't freeze, pick the last of the peppers and tomatoes (that is if my granddaughters don't get to them first)

Have a great and Safe Winter, I hope to see some of you sometime.

EXTENSION

# Utah State UNIVERSITY

By Maggie Shao

Thank you to all the volunteers who helped out at the Utah State Fair. I appreciate all the help from the Master Gardeners who took entries as well as those who clerked for the judging and attached ribbons to the prize winners. I also appreciate all the folks who staffed the Master Gardener table. I think the only issue was that the bandstand on the north side of the building made it pretty hard to hear if you were in the building answering questions while the bands were playing. Overall, I believe there were 300,000 attendees to the State Fair. Thanks to everyone.

I was in Logan recently for our quarterly regional meeting and had the great opportunity to meet the owners of Slide Ridge Honey. It is a family business based in Mendon. 90% of their income comes from transporting their hives by semi-trailers to California for the almond pollination. The orchards they pollinate cover over 750,000 acres and they are one part of the honeybee suppliers for the almond orchards. An interesting fact regarding the honeybees and almonds I learned at their farm is that without pollination by honeybees, the yield is about 600 lbs. per acres and with about 2 hives for every acre the yield increases to 6,000 lbs. per acre - a ten-fold increase. Another interesting fact is that they supplement the bees' food with high fructose corn syrup and high protein pollen supplements to get the hives going. When the bees come back to Utah, they have some "parks" or fields where they let the bees forage and the composition of the fields will determine the quality (color, taste) of the final honey. We spoke to the son and father, and both were so innovative with their honey extraction and quality of their product. They also try to educate folks about the threat to honeybees and native pollinators when people use pesticides improperly during blossom time. They also said to plant a diversity of plants, not continuous monocultures of crested wheatgrass or any monoculture that reduces the diversity of pollen and nectar which enhances the bees' diet and survival.

For those of you who live in Salt Lake City, a potential project I'm working on with Salt Lake City Sustainability Office and Open Space Program is to have a small lot for use as a demonstration garden for homeowners on vegetable gardens. It harkens back to victory gardens during World War II where families grew up to 40% of their food from their victory gardens. Studies show that much of our produce travels an average of 1500 miles from field to

supermarket. Home-grown vegetables taste great and have higher nutritional value since we harvest them at the peak of ripeness. Growing our own will reduce dependence on fuel for transport and improve our overall well being. Everyone who gardens will gladly attest to the therapeutic and healthful benefits of growing your own vegetables. There was an article in the Salt Lake Tribune about this potential partnership between Salt Lake City and USU Extension for an outdoor classroom with Master Gardener volunteers. For the complete article go to [http://www.sltrib.com/ci\\_10391564?IADID=Search-www.sltrib.com-www.sltrib.com](http://www.sltrib.com/ci_10391564?IADID=Search-www.sltrib.com-www.sltrib.com)

A reminder that in October our General Meeting has been moved to Tuesday October 14 and held in the North Building of Salt Lake County Complex in Rm 4300. Please come to this meeting, because it will be the chance to vote for the officers for the Salt Lake Master Gardener Association Board. I have a schedule conflict so Heidi Wayman will be teaching a craft workshop on making canvas panel using copies of colorful fall leaves, or any photo that you would like to mount onto a 8" x 10" canvas. There will be a nominal fee of \$5 to cover the cost of materials. The leaves are turning in the foothills, so collect the leaves you want in your art piece. A tip is to press them. An easy way to do that is to use a phone book and place a single layer of leaves between pages of your phone book. At the workshop, you can select the leaves you like and arrange them and then we'll have a color copier that will take the image of your leaves and then will modge podge that onto a canvas.

In November, our Master Gardener meeting will be Thursday November 20 in our USU Extension Training Room (#S1007/8) and the topic will be square foot gardening. If you only have a small area, you can maximize the plantings for a garden you can harvest from all season long.

One more reminder: the hours report form is due by October 31, 2008 in our office. You can mail it to 2001 South State, Rm S1200, SLC 84190 or FAX to (801) 468-3174. If you have completed your hours, don't hesitate to send it in early so we can update our database.



**There are computer problems in Golden's Garden this month. It will be back next month. Meanwhile, add all the autumn leaves and disease-free garden debris you can to your garden or compost pile. Take time to enjoy the fruits of your labors. Happy Harvesting!**

## TRANS-JORDAN LANDFILL

We had a good turn out for our trip to the landfill. A BIG THANKS to Esther Davis who hosted our September General Meeting at the Trans-Jordan landfill. She gave a great presentation on recycling, handed out free gifts, and provided very nice refreshments. Then she led a caravan out to the compost piles and the current 'hole in the ground,' which started out as a hole deep enough to put the Statue of Liberty in up to her crown. We were able to see first hand where our trash goes as well as what seemed like mile-long piles of compost in the making.

## FAIR REPORT FROM THE DAHLIA MAN

Mark Hurst reports that he had 35 entries at the County Fair, with two floriculture shows. He entered dahlias, lisianthus, statice, parsley, sage, mint, roses, and hibiscus. The bowl of hibiscus was breath-taking! When we saw it there we thought, "It must be Mark's!" and it was. He won a Judges Choice, a Sweepstakes, 4 high blue, 12 blue, 11 red, and a yellow on everything else.

At the State Fair he entered the four floriculture shows for a total of 88 entries of dahlias, lisianthus, statice, sedum, four different kinds of herbs, roses, nicotiana Silvestre and won 9 awards, including Rosettes (best of show awards), blues, and reds.

Mark reports that the most fun was entering 4 items in the Design category. The theme was "QuiltingBee" and the instructions were that you had to use a thimble as your container. Mark won a Best of Show!

## Photographing Flowers

By Amy Hargreaves Judzis

We will display the photos at the November Meeting. Be sure to come and see the great photography done by our Master Gardeners.

The PowerPoint slide show and handouts for the Photographing Flowers meeting can be found online at <http://www.slmg.org/FlowerPhotography/>. Questions: [webwench@slmg.org](mailto:webwench@slmg.org)

## ENTERING AGRICULTURE AT THE STATE FAIR

Val Chatwin

In Agriculture things were a month behind so much of my horticulture, fruits, and nuts were not even near ready, I only took almonds but got a Blue on old crop. They have a category for new crop nuts - fresh picked and old crop - last year's crop ready to eat. I only entered 31 things.

Keith Pedersen, the best vegetable gardener in Utah, has returned and won the sweepstakes. He used to win big in the County Fair also but did not enter there this year, for the first time in his life since he was a teen and he's 82. He had 88 entries in the State Fair, including 50 lb. bags of potatoes and onions filled with huge things I'd love to have. He also entered sugar beets, mangle beets [cattle feed], field corn, huge cucumbers, peppers, cantaloupe, winter squash, parsley, etc.

I did get a blue on Swiss Chard. There were 5 entries, and I even beat Keith! I have two rows of chard, 'Bright Lights' and 'Green Lucullus.' It grows profusely and needs to be cut, so we eat a lot and share with the chickens, who love it. I don't have many bugs except a little black beetle that riddles the Swiss chard. I've tried growing it everywhere, and they still find it. The chickens don't mind. Actually I don't mind either. There is plenty for us to eat and I'd rather do that than spray for them. Anyway this blue ribbon plant grew from last year. It was red. It had gotten riddled, so I cut it off to the ground and the chickens got it. Then it grew back and the bugs didn't find it and it looked beautiful! It had 5 alike looking leaves and it won.

I did win \$100 so that was pretty good for a \$31 entry fee.



# PROJECTS

If you still have hours to finish up before the end of October or if you would just like to help out, the following projects are still going strong.

## Christmas Box House

Peggy Call

Email: [pcall@xmission.com](mailto:pcall@xmission.com)

## Fresh From the Heart

JoDeane Condrat

Email: [condrata@comcast.net](mailto:condrata@comcast.net)

Jennie Gibson

Email: [gib-songg@earthlink.net](mailto:gib-songg@earthlink.net)

## Gilgal Garden

Bev Sudbury

Email: [beverlysudbury@yahoo.com](mailto:beverlysudbury@yahoo.com)

## Murray Park

Becky Hansen

Email: [hansen-pollei@mstarmetro.net](mailto:hansen-pollei@mstarmetro.net)

## Phone Help Line

Maggie Shao

Email: [maggie.shao@usu.edu](mailto:maggie.shao@usu.edu)

## Community Talks

Barbara Larsen

Email: [endlesspromos1@msn.com](mailto:endlesspromos1@msn.com)

## Tracy Aviary

Matthew Utley

Email: [MatthewU@TracyAviary.org](mailto:MatthewU@TracyAviary.org)

## Utah Aids Foundation

Kay Packard

Email: [kaypackard@comcast.net](mailto:kaypackard@comcast.net)

## Wheeler Farm Gardens

### Veggie Garden

Bob Moss

Email: [rmoss34@comcast.net](mailto:rmoss34@comcast.net)

Dorothy Lee

Email: [creekside55@yahoo.com](mailto:creekside55@yahoo.com)

### Pumpkin Patch

Golden Reeves

[greeves28@msn.com](mailto:greeves28@msn.com)

### Herb Garden

LaWana Kosel

E-Mail : [lawanak\\_01@msn.com](mailto:lawanak_01@msn.com)

### Home Gardens

Sandy Burgess

Email: [sandyleeb46@msn.com](mailto:sandyleeb46@msn.com)

### Utah State Fair

Barbara Larsen

Email: [endlesspromos1@msn.com](mailto:endlesspromos1@msn.com)

**October 30  
is the deadline  
for handing in  
hours to count to-  
ward graduation  
and awards for  
the December  
meeting. If you  
have questions on  
hours, clear them  
up with Maggie  
before then.**

To see the latest issue of  
The Garden Patch  
online,  
plus past issues, go  
to:  
[http://  
www.slmg.org/  
gardenPatch-  
TOC.html](http://www.slmg.org/gardenPatch-TOC.html)

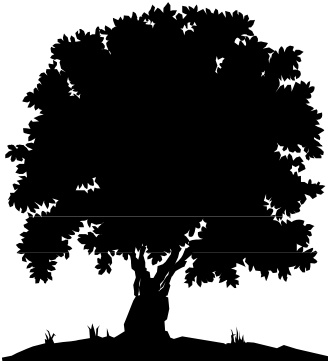
## DID YOU ENTER PRODUCE/ FLOWERS IN THE COUNTY FAIR?

Let us know which fair you entered and tell us your experiences. Let's encourage other Master Gardeners to support the fairs.

## WHEELER FARM HERB GARDEN

By Lawana Kosel

We have had a good year at the garden despite the water problem. The herbs that have lived and done great. We will continue to work at the garden until the second Wednesday in October and get the garden ready for winter. If you still need hours or if you just want to learn about preparing a garden for winter please come and help. It may be better to come at about 5:00 PM if you can. It gets dark before 8:00 now. Please let me know if you want to come early and I will tell you what needs to be done. I cannot get there much before 5:30. Lawana Kosel 277-5044 or lawanak\_01@msn.com.



## MURRAY PARK

By Becky Hansen

Where do the days go?  
We have had a lot of  
fun while doing a lot of work  
in Murray Park this summer.

The volunteers have been delightful. Every year, each crop of new master gardeners is wonderfully trained by the extension agents in the classroom. When they arrive at the projects, they are knowledgeable, enthusiastic, and energetic. Thanks Maggie - great job!

I would just like to thank all the volunteers that came to Murray this season - I've enjoyed working with you and sharing conversation - it's garden therapy.

Rest up this winter, read seed catalogs, and dream of Spring. Thanks - Becky

# Gilgal Garden

Gilgal Garden Master Gardeners project will still be actively working every Tuesday from 3:00 p.m. to 6:00 p.m. We will be grooming the gardens, deadheading, weeding, and planting whatever plants we can find for spring color. If anyone has any spare bulbs to donate we can sure use them----anything but grape hyacinth. I can't tell you all how much Traci and I, and the Gilgal board members appreciate everything that has been done. Hope you all have learned a bit about planting and keeping a garden beautiful all season.

Thank you with all my love! Bev Sudbury  
P. S. The weather will let us know when to retire for the year.

Thanks to our wonderful Project Managers, Master Gardener Volunteers, and Master Gardener Apprentices for their hours of hard work and dedication. As the season winds down, we hope you have enjoyed your efforts and felt the satisfaction of a job well done!

# Christmas Box House

By Peggy Call

We could use any seeds you may have or find that are too old, too many or too anything. We allow the children to handle and inspect them. We have vegetables, fruits, flowers, trees, and some seeds that are as yet unidentified. We could also use burrs and other obnoxious/weed seeds. I know none of us have any in our gardens or yards, but when you are hiking if it is permissible, please grab any interesting seeds. You can contact me at [pcall@xmission.com](mailto:pcall@xmission.com)

# VAL'S VIEW: It's in the Can!

by Val Chatwin

Well I won it! I won it! I am the Champion Canner at the Utah State Fair. I tried for it last year and missed it by 5 blue ribbons, the year before I took in 35 bottles of canned things and learned a lot of things. This year I took in my 50 entries and got 16 blue firsts, 20 red 2nds, 7 white thirds, 4 4ths. I won a fair cookbook and the Champion ribbon. It is light blue plaid and beautiful.

There is an entry fee and they pay you for winning. I paid out \$28.50 and won \$134. I also won the Ball home canning award for asparagus. I only have one asparagus plant but I was at NPS and they had a case for \$3 in February, and I immediately thought, "Oh, good now I can enter asparagus in the fair." They were all pencil thin, exactly the same size; we also ate it like crazy for a week. Got one on green beans, Kentucky Blue pole beans that had one huge crop and then haven't done a thing the rest of the year. The beans were long and thin. I got a 1<sup>st</sup> on Dilly beans also. Ball/Kerr sends you coupons. Last year's were for \$35 worth of their products.

The judges this year were different and much more picky. How can you get a 2<sup>nd</sup> on dried peppermint or oregano? I picked it when it was young, dried it correctly, and filled the jar properly. And it smelled good.

I entered canned meats at both fairs. The County Fair gave me a high blue on chicken but only 2nds for it and beef at the State Fair.

The State Fair book is online. You have to print it off. The County did the same thing, but theirs was easy to access and find things in, and it was out 6 weeks before the fair. The State Fair's didn't have the current canning list until two days before the first entry day! You had to memorize what steps to take to find what page you wanted to get to. I canned all year when things came on, using the 2007 book as a guide. They had made a couple of changes, eliminated peas & carrots, which I canned a few days before I found out it was eliminated. They took it out because there was no recipe for it in either the USDA or Ball books.

They also added a new category - juices. I have some juices. I wanted to enter them because no one else would know about them, it being 2 days before entry date so there shouldn't be any competition, and there were recipes for them. It was amazing how many others did notice and entered them. I entered grape juice which didn't look that good but got a 2<sup>nd</sup>; apple juice which I strained through an old cheesecloth diaper so it had no matter in it and was clear and pretty, but it still got 2<sup>nd</sup>; and tomato juice, which I make by blending up the whole tomatoes so it has skins and seeds. I think you get extra vitamins from the skin, and it is very red. For the fair I strained it so no seeds were visible. The recipe actually had a sprig of parsley or basil in it. Now I was making these juices Friday night, we were taking the stuff in the next morning by 10 am, and they don't accept any hot bottles. So Saturday morning at day break, I was out getting a sprig of fresh parsley. None of my basil came up this year even though I planted it three times. Then I had to boil water bath it. It was cool by fair time. Got a 1<sup>st</sup> on it! I also made mixed vegetable juice. I had made 18 pints of salsa that week for us. When I make salsa I push a strainer in the top and



ladle off the juice so I don't have to cook it down to thicken it. I call it V-8 juice, and I just used that for the vegetable juice. It had the pepper and onions in it. It looked great but only got a 2<sup>nd</sup>.

The County and State fairs have a few different things so I ended up with 57 entries. I had Ray enter the extra 7 and tried to choose the things that wouldn't do as well, and he still got a first on beets, which gave me a 2<sup>nd</sup> at County, and 2<sup>nd</sup> on Apple Butter and eating grapes (green 'Himrod') that are usually gone before either fair but being a month late, the birds hadn't finished them off so I bottled them at the last minute. I use them to make fruit cocktail by adding peaches, pears when we eat them.

On all canning you label the bottom on what it is, your initials, date of canning, if it is hot or cold pack, how long you hot water bathed it or pressured it and how many pounds pressure, and what recipe you used; It has to be a USDA recipe, which I got off the internet, or Ball. I found the Ball recipe at Wal-Mart. The headroom, how far the liquid is from the rim of the jar, has to be what is in the recipe, ¼ inch for jams, ½ inch for fruits, 1 inch for meats and vegetables -- but some recipes vary from that formula. It is hard to get it right, especially pressured goods. You may put it into the cooker with the right headroom, but it still might come out different. Some things I had to open and redo to get the headroom right, and they must measure with a ruler because I still got seconds because it was off slightly on a couple of things.

This year I took extra care on jams and entered ten. They open and taste them. I made them then waited until they cooled, so I could fix the ones that were too runny, too solid, or didn't look good. I made Concord grape and blueberry (picked and given to me by my daughter who lives in Washington State). I found some frozen Bing cherries that had been lost in the freezer for years, because the Bing Cherry tree died. It is delicious and it got one of the two firsts. I don't like marmalade very well and never make it (it has citrus peel in it) but found this recipe in the Ball book for Carrot marmalade. It is pretty. I got a high blue on it in the County and a 2<sup>nd</sup> at the State.

Now I had 57, so I had Ray enter 7. I tried to choose the ones I thought wouldn't place. He got 1 first, 2 seconds and a 3<sup>rd</sup>. Cost \$3.50 but he won \$10. They did disqualify the peas and carrots since there was no category and recipe for them.

It was fun and hard. I thought about it all year. I have some good things to eat that we don't usually have that are delicious, meats are tender and delicious, strange jams, etc. but I'm glad I can't do it next year. You can't win the Sweepstakes two years in a row, so I don't have to worry about it.

## Fresh From the Heart

Wanted: Fresh home-grown produce. Share the bounty of the harvest. Invite your neighbors to contribute their extra produce also. Count your volunteer hours spent harvesting and driving to and from the donation site. Thank you!

### Donation Sites:

**SL CAP**  
4994 S. Commerce (300 West) \*  
Murray  
281-4937

Tuesday - Saturday - 11 a.m. to 6 p.m.

*St. Paul's Episcopal Church*  
261 South 900 East  
322-5869

*Call before coming.*

*Monday -Friday 9 a.m. - 4 p.m. Saturday 9 a.m. to 1 p.m.*

**Crossroads Urban Center**  
347 South 400 East  
364-7765

Monday -Friday - 9 a.m. to 5 p.m.

*Utah Aids Foundation*  
1408 South 1100 East  
487-2323

*Call for appointment*

**SL CAP Northwest**  
State Fairpark Pioneer Building #23 \*  
359-8741

Monday -Friday

8:30 a.m. to 12:30 p.m., 1 p.m. - 5 p.m.

*Kearns First Baptist Church*  
4445 West 5175 South  
968-1471

*Monday, Wednesday -Friday - 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*

*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, 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.*

**Granger Community Church**  
3232 West 4100 South\*  
Monday 5:30 p.m. to 7 p.m.  
Saturday 10 a.m. to 12 noon

*Utah Food Bank*  
1025 South 700 West  
978-2452

*M-Th 8 a.m. to 9 p.m.*

*Fri 8 a.m. to 5 p.m.*

*Sat 8 am. to 2 p.m.*

### Thanks for your support!

\* Change of address from last year

# Calendar

Our October General Meeting has been changed to Tuesday October 14 due to a scheduling conflict.

Please come to the North Building, Room N4300 by 7 p.m.

We will be having our  
**General Elections**

There will also be a workshop for those who would like to craft a canvas art piece with autumn leaves. This will cost \$5 and be taught by Heidi Wayman.

*Thursday, Nov. 20  
General Meeting*

*Karen Bastow from Square Foot Gardening will our speaker in the USU Training Room (S1007/08).*

**Thursday, December 4  
Graduation/Holiday Party  
Wheeler Farm Barn**

Check out the USU Extension Web Site  
<http://extension.usu.edu/saltlake>  
Follow the Master Gardener links

***THE GARDEN PATCH***  
*is ON THE WEB at*  
**[www.slmg.org](http://www.slmg.org)**

# Bulletin Board



You can read our past issues  
on the web at:

[http://www.slmg.org/  
gardenPatchTOC.html](http://www.slmg.org/gardenPatchTOC.html)

Please note that the current year is the  
first column, not the third column.

Issues from previous years are



The Garden Patch is published monthly  
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Editor: Jenny Allgrunn  
Send address changes to:  
e-mail: [gardenpatch2@juno.com](mailto:gardenpatch2@juno.com)

## **October General Meeting**

**The day has been changed, for this month only, to Tuesday  
We will meet Tuesday, October 14  
7 p.m.**

**In the North Building, Room N4300  
*Not* the classroom.**

**We will be having our  
General Elections**

**There will also be a workshop for those who would like to craft a canvas art piece with autumn leaves. This will cost \$5 and be taught by Heidi Wayman.**

**If you cannot come, please mark the ballot on the other side of this page and mail it in right away.**

**Thanks!**