

THE GARDEN PATCH



September 2008

Salt Lake Master Gardener Association

Vol. 10, No. 9

China Scores Gold

By Jo Turpin

I don't know how many of you have been watching the Olympics this year, but I have kept a close eye on the events in Beijing. In addition to the athletic contests I have been fascinated by the glimpses of China and Chinese culture offered by this sporting spectacular. The many news stories on China have been enlightening, but none of them have focused on what I want to know most – what grows in China? So off I went to find out more.

China, often called the Motherland of World Horticulture, is home to an astounding number of plants with approximately 31,000 native species, and contains about one eighth of the world's total number of plants. The oldest tree in the world may well be the Maidenhair Tree, or Ginkgo biloba, a native of China that has roots going back to the Jurassic Age – 160 million years ago!

Currently, China is looking for a national flower. Two natives are vying for this honor, the Tree peony (mudan) and Plum Blossom tree (Prunus mei). Personally, I would like to see another native flower in this competition, the rose. There are plenty of other contenders for the title including: Artemisia annua, azaleas, camellia, chrysanthemums, gardenia, hibiscus, lotus, narcissus, rhododendrons, water lilies and several incredible orchids.

China can field an impressive team of shrubs and trees as well. In addition to at least four species of magnolia trees there are Lace-Bark pines, Chinese Juniper, Chinese Plum Yew, Chinese Privet Tree, Paper-bark Maple, Amur Maple, Urame Oak, Chinese Tulip Tree, Paper and White Mulberry trees, the fascinating Handkerchief Tree, Golden Rain Tree, the Chinese (or Weeping) Willow and a Tree of Heaven. And if you're interested in fruit trees then take your pick from peach, apricot, or the Callery Pear.

China is also home to the Flowering Quince, the Common forsythia (*F. intermedia*), ginseng root, lychee nuts, rhubarb, Star Anise, Shitake mushrooms, frankincense and myrrh. The list is endless. China's 5,000 year old accumulation of herbal remedies (and the plants to produce them) is legendary and worthy of an encyclopedic work in its own right.

If you would like to know more about China's thousands of plants, their uses, their symbolism in the daily life of the populace, and all that makes up this vast garden that is China, then I would suggest 'The Garden Plants of China' by Peter Valder (1999). This fascinating look at the history of Chinese flower gardens, what's in them and why, is an excellent place to begin the quest for your own piece of China, so plant some bamboo for luck and go for the gold.



There is Still Time to Run for a Position on the SLMGA Board

At our August party at Murray Park, the following Master Gardeners were nominated.

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

If you would like to run, please contact our SLMGA president, Stephen LeCheminant, at 957-1554.

The positions of Program Co-ordinator and Volunteer Co-ordinator are not elected but are appointed by the new president. If you are interested in either of these positions, let Stephen know and he can pass the information on to the new president.

Next month's issue of *The Garden Patch* will have short bios of each candidate. There will also be instructions for voting procedures.

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.

Photographing Flowers

By Amy Hargreaves Judzis

The PowerPoint slide show and handouts for the Photographing Flowers meeting can be found on-line at <http://www.slmg.org/FlowerPhotography/>. I would like to apologize to those of you expecting to receive a copy of the handout via e-mail -- I hate to admit it, but I mislaid the notebook where your names and e-mail addresses were recorded.

Since our General Meetings for the next few months are in various spots, we'll let you know when we will be able to display the photos taken at Bev Sudbury's garden. Those of you who went, please send me a couple of your favorite pictures for a slide show. webwench@slmg.org

And don't forget, Bev has promised to give one of her daylilies to the person who took the best blue flower photograph!

UTAH STATE FAIR COMING UP NOW

The Utah State Fair is coming up September 4 – 14 at the State Fairpark on North Temple and 1000 West. They are not printing handbooks this year. You can find all the information at www.utahstatefair.com. You can print out entry forms there.

Produce will be checked in from noon until 6 p.m. Wednesday, September 3. There are four different dates for entering flowers. Be sure to check out the possibilities in your garden and enter something. Produce entries are \$1 each, but flowers are only 25 cents per entry. This is a change from past fairs. Be sure to read the requirements carefully. There are specific numbers of items for each entry, and any entry not containing the correct number will be disqualified.

The Agriculture and Horticulture entries will not be in the corner building as in years past, but a few buildings to the west. There should be signs directing you to it.

Specifics on produce entries can be found at:

http://www.utahstatefair.com/exhibitors_and_competitions/competitive_exhibits/living_arts/agriculture_and_horticulture.php#616

Specifics on flower shows can be found at:

http://www.utahstatefair.com/exhibitors_and_competitions/competitive_exhibits/living_arts/floriculture.php

Remember
 Fresh From the
 Heart
 Share your harvest with
 the local food pantries.

EXTENSION

Utah State
UNIVERSITY

By Maggie Shao
Extension Horticulturist

Thanks to everyone who came to the annual Master Gardener picnic at Murray Park. Lots of good food and fun. For those who weren't able to come, sorry to have missed you. We still have many events scheduled until the end of this year. We'll have September's meeting starting earlier than usual at 6:00pm at the TransJordan Landfill to see their operations of making compost on a large scale as well as learning ways of recycling and reusing.

One of the big happenings in September is the Utah State Fair. I know several Master Gardeners who enter their vegetables so a heads up that there is a change in venue this year. We will be in a different building - the "bunny barn" which is Building 18, also known as Cavies and Rabbits building. Someone asked me what cavies are, so don't underestimate the value of a dictionary - I looked it up. Cavies are tailless rodents in the family Caviidae - which includes the guinea pig. No, we will not be sharing the building with rabbits or guinea pigs. We'll have the building for all the horticulture entries and the Master Gardener booth. Lisa Chin had a great idea of setting up a couple of the wheat grinders and inviting kids to grind wheat as a way of calling attention to the Master Gardener booth. I'll also set up a compost bin built by Tony Mirabella. Tony is a Master Gardener apprentice from this year's training. He presented on composting and showed a bin he built. I'll have copies of Backyard Composting to accompany the bin. Of course there will be other information from USU Extension regarding gardening including Water Wise Plant List, Residential Watering Guide, Soil Test Kits, bookmarks, and news release for the orientations for next year's Master Gardener Training.

I've heard from some of the Master Gardeners that they have friends and relatives interested in training to become a Master Gardener Volunteer. Please invite them to one of the orientations to get the scoop and I'll hand out applications to those who come to an orientation. See the schedule below for dates, times and location for an orientation.

For those who may not know, Maggie Wolf is no longer with USU Extension. Her last day was June 30 and USU Extension has just posted an opening to fill her position. I'm hoping that the position will be filled before the end of the year so the horticulture program can be stronger and offer more classes both to the public and Master Gardeners. Thankfully, I've been able to keep Heidi Wayman on as an intern who has been a huge help. Sarah Petersen is always helpful with her artistic and creative assistance for promotional materials including our new banner that will be at the State Fair.

In October, the regular meeting has been moved to Tuesday October 14 and held in the North Building of Salt Lake County Complex in Rm 4300. 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. Start thinking in October and collecting leaves that you would like to use. October's meeting will also be the general election for Master Gardener Board Officers. You won't want to miss it.

I'm looking forward to cooler temperatures in September. Although it's not quite the end of the year, September will be a good time to reflect and evaluate the challenges and successes. Before I know it, we'll be getting in everyone's hours and data input into the database and getting ready for the Annual Master Gardener Holiday Dinner and Graduation. Time does fly by as you get older. You know when you are five years old, one year is 1/5th of your entire life and then when you are fifty, one year is 1/50th of your entire life, so it does go by quickly and my goal in life is to take one day at a time, relying on the experience of the past and planning for the future, but basically being in the present, and by definition present also means a gift so take every day as a gift.

DO YOU KNOW SOMEONE WHO WANTS TO BE A MASTER GARDENER?

Prospective Master Gardener Apprentices need to attend one of the orientations listed below in order to apply.

PLEASE RSVP to 801-468-3179 to reserve a space for the date and time you wish to attend. Thank you. Master Gardener Volunteer Training Orientation Dates:

Wed. September 24, 2008 from 1:30 - 3:00 pm, 2001 S. State Street Rm S1007/8

Wed. September 24, 2008 from 5:30 - 7:00 pm, 2001 S. State Street Rm S1007/8

Tue. September 30, 2008 from 1:30 - 3:00 pm, 2001 S. State Street Rm S1007/8

Wednesday October 1, 2008 from 1:30 - 3:00 pm, 2001 S. State Street Rm S1002

Wednesday October 1, 2008 from 5:30 - 7:00 pm, 2001 S. State Street Rm S1002

Tue. October 7, 2008 from 1:30 - 3:00 pm, Conservation Garden Park 8215 S 1300 W

Tue. October 7, 2008 from 5:30 - 7:00 pm, Conservation Garden Park 8215 S 1300 W

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

Golden's Garden

By Wm. Golden Reeves

The month of August has been a very busy one for me. We started and finished putting in a sprinkler and drip system at my son's yard. It has taken about two weeks to get the job finished, with a lot of sweat and aching legs from digging trenches and working on the ground to glue pipes together. I do not think I will attempt that type of job again. I am getting too old for that kind of work.

Can you believe that the state fair is ready to start? That means the hot summer is almost over. We were in St. George this last weekend. It was 110 degrees in my son's back yard. It was still over 100 degrees an hour after sunset. They are looking forward to the middle of September for the cooler weather to arrive.

The garden is producing abundantly - more produce than I can take care of - but the neighbors are happy. When I handed my next door neighbor some tomatoes over the fence, he said "If you have some extra corn, I will take some of that also." However, the first crop was not that big, and we ate it all. The second crop is coming along quite well and is about three weeks away. I planted 'Honey Select' again this year. It is a triple sweet corn and one of the best I have tried.

I have the compost pile really cooking. It is up to 75 Celsius. That is really a hot one. I have some river birch and grass clippings in the pile along with some rejected garden veggies to ramp up the heat. I just hope that it does not catch on fire. It needs to be turned and watered about every 4 to 5 days.

I am still thinning some of the apples from the tree. The early 'El Star' apples will soon start to show signs of ripening. I eat most of them

right after picking because they do not keep very well. They are a great apple to start the season with.

The Rose of Sharon starts are in bloom. They are healthy plants and growing great. The only problem is the color. Some of them are double blossoms and a reddish purple color. I have planted a white and red one up at my son's place. I hope they will make through the winter okay.

The last few years I have been growing peppers in the garden; my wife likes the red ones. That means I need to let them mature on the plant. She has complained the last few years that the peppers are small and sunburned. This year I planted the peppers before the tomatoes and put them in the garden the same time as the tomatoes in water walls. As the sun started to burn them, I used an old swing set with the legs cut down a ways to put over them with some sun screen netting to stop the sun scalding of the peppers. It has worked. My wife is a happy camper this year with red peppers at the store at over a \$1.00 each. She has them free in the garden. I have redeemed myself on the peppers this year.

When the dogs are let in to the garden area, they like to graze on all of the produce they can find. But the veggies they like the most are the green beans. They will take them when I am snapping off the stem ends and even eat the stem ends that fall on the lawn. They also like the lime-colored sweet potato plant in the planters, but they are on their side of the fence so I can't complain.

Get your items ready for the state fair. It can be fun and rewarding at the same time.

This is the yummy pale cole slaw-looking salad Amy Hargreaves Judzis brought to the Summer Party

Kohlrabi and Apple Salad with Creamy Mustard Dressing

Gourmet, October 1992

Can be prepared in 45 minutes or less.

Serves 8.

1/2 cup heavy cream

2 tablespoons fresh lemon juice

1 tablespoon coarse-grained mustard

3 tablespoons finely chopped fresh parsley leaves

1/2 teaspoon sugar

2 bunches kohlrabi (about 2 pounds), bulbs peeled and cut into julienne strips, stems discarded, and the leaves reserved for another use

1 Granny Smith apple

In a bowl whisk the cream until it holds soft peaks and whisk in the lemon juice, the mustard, the parsley, the sugar, and salt and pepper to taste. Stir in the kohlrabi strips and the apple, peeled, cored, and diced, and combine the salad well.

Note: Reviewers suggested using about 50/50% kohlrabi/apples.

COUNTY FAIR REPORT

Val Chatwin

Thanks to all the Master Gardeners who volunteered their time and knowledge. It really helped make the fair successful.

The Agriculture had about 10% of the normal entries because of the cold late spring. Everyone's garden produce was not ripe yet, and the fair was a week early. All we had was cherry and green tomatoes entered; no pumpkins or ears of corn were entered. Even the grapes and fruit were not fair sized.

On Wed. at 7am Sara Anderson, Karen Crook, Teresa Etzold, Sue Squires, Mary Ann Young, Terry Wojcik, Geri Titensor, Charlene Horman, Monika Figgins, and Jennifer Knight arrived to help receive entries. They had plenty of time to visit. After we got all the ribbons on we went over to see the art one of our Master Gardeners, Mary Ann Young, had entered. She had a painting and a drawing.

John Kalaski entered his superior vegetables and won best of show and sweepstakes. He was able to have three tomato growing and taste tests by using the cherry tomatoes and picking the ripened ones out of the garden the day of the class. After the fair on Aug. 20 he went to the hospital for a Spinal Stenosis operation. (Editor's Note: Hopefully this was not due to tasting those tomatoes :). We wish him well.)

Bart Anderson and Golden Reeves came to be the judges. They were great. I appreciate them doing it this year. Bart also came out to do a tomato taste test and taught about grafting trees. The tomatoes he developed and registered had ripened enough so people got to taste it. It is a delicious and beautiful tomato. I think it is called Bart's Best but I'm not sure. Ask him about it.

All the teachers of the classes really did a good job, arrived early, looked great, and were prepared. Several brought pictures so it was fun to see their beautiful yards. Jane Kennedy taught Seed Starting. She is very experienced at it and knew her material. Thanks also for the Kerr/Ball coupon she gave me at the wonderful summer party. Traci and Ken Dahle told about their beautiful pond. They and Jane were last minute replacements for a teacher who had a conflict. Thanks for stepping in on short notice!

Terry Wojcik came at 7am, helped people enter, answered questions in the booth, then taught about herbs at 3pm. She had some Basil starts in Styrofoam egg carton; her goal was to tell people how to use the herbs. Mark Hurst and Steve LeCheminant, our President, entered prize-winning dahlias and other flowers and won. Mark taught about how to raise them and do vertical gardening and use compost, all of which he is very experienced at.

Non-Master Gardener Leslie Peterson taught about raspberries and integrated gardening. On studying up about the raspberries she found out some things she didn't know. The teacher or speaker always learns more than the audience.

Sherm Fox taught drip irrigation. He is retired from the business so he knows all about it. He, my husband Ray, and I taught a class in this spring at a Stake in Riverton on starting and maintaining vegetable gardens. They called the office and asked for teachers. He is a good fearless teacher.

Cheri Schulzke, our wonderful program director, who has done a wonderful job, taught two classes - How to take care of your tools and Roses. She has taught both things in our Master Gardener classes and also at the 2007 Fair. She says at pruning time in the spring to just whack off all your roses about knee height so they don't get so tall and wash off any aphids with the water hose.

Jenny Rogers taught Basic Gardening. She taught about trees last year. She is an excellent teacher. They have deer roaming and eating their property. They have a vacant lot next door, and she is thinking of trying to get the owner to allow a community garden on it next year.

On Thursday Joy Bossi of "Joy in the Garden" and the KNRS 570 crew came out. Joy answered questions and talked to people. She talked about the fair on her radio show on Saturday morning between 9

& 11. She is a Master Gardener, having taken the class the same year Bart Anderson did. She is a darling lady.

Saturday Ray and I taught "How to have Chickens in Your City Yard" at 3 and 7pm. At 3 there were about 20 people, at 7 I had three. To prepare for this class, we caught seven chickens. I was able to snag a few by feeding them bread out of my hand, but Jacko the Japanese rooster and Segwick the Seebright rooster had to be driven in the coop to catch. At the fair we put Segwick, Cal the Cochran bared frizzled rooster, and Jacko on top of the white cockatoo cage. They walked around and let people pet them without restraint, which they do when we show them, but it amazed the hundreds of people. We didn't even think, for a second, about bringing Charles the Polish. He would have been flying all over. We've shown him a couple of times but I get him out, hold on tight and put him right back in the cage. One kid asked if Cal was pregnant. Cochans are cute and fat looking, and he is very fuzzy besides. Ray was handing Dora the brown Seebright hen to the kids and she put up with all the loving nicely. Lots thought they were babies, not having seen Banties before. I took blue, brown, and little eggs to show. We took Arabell, the pretty white with brown necked Aracuna hen, so they could see which lays the blue ones. Many had not seen blue eggs before. Lots were familiar with the Rhode Island Red hen and brown eggs. We got constant attention by crowds of people. We brought them in at 3pm and we could hardly get them out the door at 8pm. The chickens got tired. They started doing their 'going to bed caw,' and the cage was getting stinky. Seven chickens for 5 hours adds up to lot of poo. The cage has a wire floor and solid tray so they don't walk around in it. At home they were happy to get out of the cage, quickly got a drink, some food and got up on the roost, where the other chickens were already. They acted normal the next day.

Thanks to Sara Anderson, Vicky Thomas, Jan Kainold, Geri Titensor, Annie Jewett, Kathy Festin, Kim Olmore, Kerry Norton, Miranda Rodriguez, Rebekah Whyte, and Cheryl Michand for coming and answering lots of questions in the booth. Cheryl lives close and so kept dropping in. That was nice.

A couple came up with the fair schedule and said, "It says here that Master Gardeners are here."

There were four of us there. We said, "Yes, we are all Master Gardeners."

"Oh," he said happily, got two chairs and they sat down and started chatting with us about their garden and property. They were there for about an hour and pretty soon I had to answer another person's question, Miranda had to go, Cheryl just chatted away with them and made friends. I've never had people do it like that before. I do know people love to tell you about their garden, brag even. Sometimes they don't have questions.

Ray figured our Master Gardeners spent 16 hours answering questions, 24 hours teaching presentations, 18 hours checking in exhibits, 4 hours judging and (we ran out of literature) about 150 information pieces were taken. We talked to about 300 people. That is a lot of hours Master Gardeners contributed to making the fair very successful.

Thanks again to everyone who helped make the County Fair Garden Gate a success!

PROJECTS

Christmas Box House

Peggy Call

Email: pcall@xmission.com

Fresh From the Heart

JoDeane Condrat

Email: condrata@comcast.net

Jennie Gibson

Email: gibsongg@earthlink.net

Gilgal Garden

Bev Sudbury

Email: beverlysudbury@yahoo.com

Murray Park

Becky Hansen

Email: hansenpollei@mstarmetro.net

Phone Help Line

Maggie Shao

Email: maggie.shao@usu.edu

Community Talks

Barbara Larsen

Email: endlesspromos1@msn.com

Tracy Aviary

Matthew Utley

Email: MatthewU@TracyAviary.org

Utah Aids Foundation

Kay Packard

Email: kaypackard@comcast.net

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.

Wheeler Farm Gardens

Veggie Garden

Bob Moss

Email: rmoss34@comcast.net

Dorothy Lee

Email: creekside55@yahoo.com

Pumpkin Patch

Golden Reeves

greeves28@msn.com

Herb Garden

LaWana Kosel

E-Mail :

lawanak_01@msn.com

Home Gardens

Sandy Burgess

Email: sandyleeb46@msn.com

Utah State Fair

Barbara Larsen

Email: endlesspromos1@msn.com

October 30

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

Utah Aids Foundation Gardens

By Kay Packard

UTAH AIDS FOUNDATION work parties are held each TUESDAY 5:00-7:00pm. Please come when you can during that time. UAF is located at 1408 South 1100 East. The building is now an avocado color located on the west side of 1100 East. Parking is available on the street proceeding east. PLEASE bring your own gloves, tools, and drinking water.

We look forward to seeing and working with you. In addition we would like to extend a THANK YOU to each person who has worked on this garden.

Gilgal Garden

Thanks to everyone who has helped at Gilgal Garden this year. There is still plenty to do. We usually work through October. Come on Tuesdays from 3 p.m. to 6 p.m. If you have questions, contact Bev Sudbury by Email at beverlysudbury@yahoo.com

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

DID YOU ENTER PRODUCE/ FLOWERS IN THE COUNTY FAIR?

The Garden Patch tries to print the results of Master Gardeners entries in the fairs. This is not to brag, but to spark the enthusiasm of other Master Gardeners to do the same. As an outreach to educate the community on gardening, SLMGA members can lead out in supporting the fairs. In addition, the Salt Lake County Fair has a special category and area for the Master Gardener entries, so it is nice to have a good showing there.

This year they was an amazing display of hibiscus from Mark Hurst. He entered several things and won awards, so we hope to hear specifics from him. Val Chatwin seems to have more energy than twenty other people put together. She submitted the following:

"I entered 101 things. You can take the Canning in on Saturday, Agriculture and Horticuture on Tuesday, and Flowers on Friday so that is why it is easy to enter that many. Much of my garden was not ripe enough in time for the fair this year. I start gathering things to take in at dawn for both the flower and Agriculture/Horticuture and got there by 10 a.m.

I had the largest banana squash, which was little. Actually I never sacrifice a banana squash to take to the fairs but I was moving vines and this one broke off and there aren't that many out there this year. Banana squash lasts all winter. Jay Fullmer said he had two in his basement that were still edible, from last year. I had one in my garage that lasted all year last year. I was going to enter it at the State Fair as an 'Oddity' to get comments from Bart but just before State Fair time came, it rotted.

I got a Sweepstake on apricots, which have always been too early in the past, so I'd never entered them before. Also Gold Zucchini and an arrangement in the flower show. One important part of the Floriculture is just judging the flower and its condition; you must bring in the number they specify. You can also enter potted plants and arrangements, which I don't know the rules and don't do well at so this is why I was so thrilled to get this.

Out in the vegetable garden I have flowers. Marigolds, Nasturtiums, Zinnias, and Cosmos reseed and are tall and lacy and above all the vegetables so I have them scattered about. They lasts until frost. I only let a few Larkspurs grow. It goes to seed and dies so quickly. I had an early carrot and lettuce row. Leaf lettuce now is amazingly tasty, long lasting, doesn't go right to seed these days. It used to come up, get bitter, last a month, and be done. If you haven't tried leaf lettuce in a while you need to try it. I had 3 kinds. The carrots had gone to seed, which follows having a large white flower. I have little carrots growing everywhere. It really looks pretty in the garden with the purple cosmos and larkspur so I tried to make an arrangement that looked like that and did. And it got a Sweepstakes!

I got a Judges Choice on fresh Parsley. I got 18 High blues, 69 Blue, 27 red seconds, and 4 white thirds. From canning I got a sweepstake on Mixed Sweet Pickles, it was a quart of little gold scallop squash, yellow green beans, and cucumbers. I got 2 Ball awards on green beans and sweet pickle relish.

The fair was fun and exhausting. Thanks to all who participated!"



SPOTLIGHT

On
Theresa Etzold

Theresa Etzold grew up with lovely, wet weather for gardening. Her neighbor and mentor in Wisconsin had a 20-acre farm. "He told me all about each plant," she says. "I followed him around from plowing to harvest." Locating in Utah thirteen years ago proved quite a culture shock.

"I killed so many plant when I moved here," Theresa says. She needed help making the turn-around to the dry climate. But with raising three kids, working nights and going to school, hopes for fitting in a Master Gardener course were put on hold

In the meantime Theresa learned by trial, error, and studying. For instance, putting a plant in the right spot meant the Bleeding Hearts she loves finally began to flourish. She's especially enjoys Perma Culture - integrating edible plants among ornamentals - saying, "I can step out the door and pick something from my herb garden."

Theresa earned an MBA from Westminster and is currently a financial analyst at Zion's Bank. Her home is only ten minutes away from work and she often slips away during lunch to grab a sandwich, water plants, or pull a few weeds.

Last year Theresa finally found time to fulfill her dream. She's a 2007 Master Gardener graduate. Ever the student, Theresa recently attended an intensive beekeeping workshop at Grand Junction, Colorado. The hands-on course included causes for the decline of bees. Maggie is working on incorporating this into a mini-workshop so Master Gardeners can become caretakers.

Theresa has no other hobbies, saying, "Gardening is my one serious passion." She is an organic gardener - except for bindweed. The white blossoms in her backyard migrate from neighbor's field. A very nice person otherwise, she minces no words. "I'd like to burn it." Spoken like a true Utah gardener.

DON'T FORGET!

**OUR SEPTEMBER MEETING IS AT THE
TRANSJORDAN LANDFILL.
YOU NEED TO ARRIVE BEFORE 6:30 P.M.
See the Back Page for Details**



A Recipe Donated by Joy Bossi

Family: Patriaceae
Genus: *Biscuitus*
Species: *deliciosus*
Variety: 'Chocolate Chip'

Do not mistakenly plant the less desirable *B. vulgaris* 'Chips Ahoy'

Note: By carefully taking into account photoperiod, night time temperatures and late spring frosts, gardeners should be able to manipulate ripening date to coincide with any child's birthday.

Although the species and varieties of *Biscuitus* are nearly endless, the most endearing and evocative is *deliciosus*. So easily hybridized that almost everyone's grandmother grew their own sub-species or even new variety, it is still universally recognized. Whether it is the old standby "Chocolate Chip" or the supermarket "Chips Ahoy," Americans love their *Biscuitus deliciosus*!

Biscuitus fruit can be found in great variety at most retail centers. The varieties purchased, however, can never match the flavor, aroma and texture of home grown. Our British counterparts usually refer to these tasty fruits by their generic name – Biscuits. In America we prefer the common name – Cookies. As with all common names, this can lead to confusion between species and varieties, but nearly everyone recognizes *B. deliciosus* as "Chocolate Chip."

Biscuitus species cross very easily and hybridizing can become a passion for gardeners at all levels of expertise. A favorite parent species is *B. scottii* or "Scottish Shortbread." This simple, unassuming little plant can become quite spectacular when crossed with *B. arachis*, *B. ribes*, or *B. avena*. These crosses result in such well-established varieties as: Raisin Cookie, Oatmeal Cookie, and Peanut Butter Cookie. Further crosses have given rise to the universally recognized "Oatmeal Raisin" which in turn has led to many regional varieties.

If you haven't grown your own *Biscuitus deliciosus* from seed, you have missed one of the greatest garden treats around. For the novice gardener, here are a few helpful hints:

* In the Intermountain region, plant the seedling on the north or east side of a home or other building. Begin with a careful selection of seed. Choose only the freshest small seed available. The larger seeds often result in a malady found in the ripening fruit known as 'crumble.'

* The ripening fruit can tolerate at most two to four hours of direct sunlight. Too much direct sun and the fruit buds will drop prematurely. This condition is termed "early season meltdown."

* Seeds need an incubation time of 10 minutes in a 350 degree oven. For the best germination and development of fruit, a growth medium of the following nutrients is recommended:

2 ½ c. flour
1 tsp. baking power

Sift together and set aside
1 tsp. baking soda
1 tsp. salt

1 cup butter, softened
Cream very well.
¾ c. white sugar
¾ c. brown sugar
2 tsp. vanilla

Add 2 eggs. Mix well. Add sifted dry ingredients. Mix well. When this seed-bed mixture is finished, add about 2 cups *B. deliciosus* seeds. Place small amounts of the seed preparation on germination trays before placing in the oven. These trays are often called "cookie sheets."

The shrubs require minimal pruning to shape. They naturally form a moderately dense 4 to 5 foot tall, 3 to 4 foot wide dark green bush. Occasionally a branch will revert back to a parent strain, *B. scottii* usually, and these sports should be pruned out immediately.

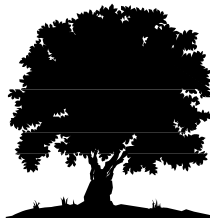
PIONEER PARK FARMER'S MARKET

By Karen Crook

What! Only one more day at Pioneer Park's Farmer's Market!! I am not ready to give up on summer yet but our final day is September 6th. It has been our best year yet. The new design of the park worked out great because we lucked out and got a spot that is in the shade the entire day. The shade along with our wonderful volunteers made such a huge difference.

Thanks to everyone that came to help this year. Andrea Berman was by my side each and every week along with many of our bright apprentices and some "old" friends too. You were all appreciated not only by me but by the many gardeners and potential new Master Gardeners that inquired about our program and services.

Don't forget that the Farmer's Market will still be there until mid-October. Please support our local growers and crafters.



MURRAY PARK

It's hard to believe summer is coming to a close. It's been a great year with lots of wonderful volunteers coming to Murray Park. I have enjoyed getting to know the new class of master gardeners and renewing friendships with the seasoned master gardeners. Thank you for all the fun Tuesday mornings.

If you need a few more hours, consider joining us in September. Now that the days are shorter and cooler, we start at 8:00am. Thank you - Becky Hansen

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

***Thursday, September 18
6:00 p.m.***

***Trans Jordan Landfill
10873 South 7200 West
Please note the early starting
time.***

***The gate closes at 6:30 p.m. so
please be on time.***

Our Thursday 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
TBA

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***

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 by the
Salt Lake Master Gardener Association.

Editor: Jenny Allgrunn
Send address changes to:

e-mail: gardenpatch2@juno.com



September SLMGA General Meeting
Thursday, September 18
6:00 p.m.
Trans Jordan Landfill
10873 South 7200 West

(From Bangerter Highway, turn west onto 7800 South .
At about 4000 West it will come to a "Y". Stay to the
left, which will be the "Old Bingham Highway"
Keep going west until you get to 10873 South.)
The gate will be closed promptly at 6:30 p.m.
and no one will be admitted after that time.