

THE GARDEN PATCH



July 2009

Salt Lake Master Gardener Association

Vol. 11, No. 7

Adding Longevity To Your Cut Flowers

By Cheri Schulzke

I love to bring cut flowers into my home and to share with others at work, and I want them to last a week or more. So I did some investigating several years ago on how to add longevity to a cut flower. I would like to share with you what I learned.

The best time for cutting flowers is early mornings. This allows the flowers to have the maximum amount of water in their stem. Some suggest after a good watering during the day, flowers can be cut in the cool of the evening. Flowers that are cut in the heat of the day will wilt much faster. One reason for wilting is the presence of an air-lock in the stem. The air-lock usually forms as the flower is cut and the stem end dries out. Imagine what it is like when you are trying to take a sip from a straw and the bottom of the straw gets clogged.

Many flower growers suggest you carry a clean 5-gallon bucket of luke-warm water with you into the garden. Cut the flower and immerse the whole stem right up to a couple of inches from the bloom. This prevents the stem ends from drying out. Using the warm water (not hot) allows the water to enter the stem more rapidly.

Remove all the lower leaves that would be under water in the vase. Any leaves left under water will quickly begin to rot and cause a buildup of bacteria, which will clog the stem ends, preventing them from taking up water. Nothing smells worse than rotting leaves in water. After removing the leaves, cut the ends $\frac{1}{2}$ " to 1" at a 45 degree angle with a sharp knife. Scissors can crush the stems. This cutting should be done under water to prevent an air bubble from forming in the stem. Flowers and foliage should be left in a clean bucket $\frac{1}{4}$ full for warm water for at least 2 to 3 hours before arranging them.

A floral preservative should be added to the container of water before making the arrangement. Floral preservative (such as "Floralife" and "Oasis") contains: 1) an agent to kill bacteria, 2) an ingredient to acidify or lower the pH (which makes it easier for the stem to take up water), and 3) a nutrient to feed the bloom. There are several suggestions for home-made floral preservatives. One is *Listerine*[®] mouthwash which also contains the 3 elements listed above. Mark Whitelow (a rosarian) was curious about the *Listerine*[®] stories. He decided to conduct his own research and testing.



"I selected two of each rose from my garden showing the same stage of opening and development. . . . One rose was placed in a vase of fresh water only. The other rose was dipped into a straight *Listerine*[®] solution for 30 seconds, then placed in a vase of fresh water. Side by side the roses remained on my countertop. Invariably, the *Listerine*[®] -treated rose remained fresher and lasted longer than the rose in just fresh water." (www.markw.com/listerine.htm)

Martha Stewart's recipe for floral preservative is for every quart of water, add two aspirin tablets, a teaspoon of sugar, and a few drops of bleach (to reduce bacteria).

Another recipe for preservative is $\frac{1}{2}$ cup of granulated sugar and two teaspoons of *Clorox*[®] to 2 gallons of water.

Replace with clean water and floral preservative of your choice every other day to avoid bacteria. Re-cut the ends at a 45 degree angle. Most important is to clean the container or vase before putting the flowers back into the water.

With all the blooms in your gardens now is the time to experiment. Find the solution that works best for you. The ultimate goal is to maximize the longevity of your cut flowers.

NOTES FROM THE BOARD

By Allison Topham, Secretary

What a confusing summer this has been. I feel like we missed the entire month of June with the excess rain and low temperatures. Gladly, it is finally starting to feel normal. One of the reasons I love living in Utah is the beauty and characteristics of each season. I have lived in Southern California and Tucson, Arizona. Neither had much winter and I always enjoyed my week home for the holidays. I think winter was created to give full-time gardeners a much needed rest and time to dream about gardens to come.

I am enjoying my time as Secretary for the SLMGA Board of Directors for 2009-10. I cannot believe that we are already a quarter of the way through our term! We meet each month and accomplish much in each Board Meeting. One of our concerns is planning events that a majority of the members will be interested in and want to participate in. Jo Turpin, one of our Co-Program coordinators, has been keeping track of the attendance at each event. She and Charlene Homan have planned many activities this year, both social and educational. Jo is finding that we actually seem to have more interest and turnout at the educational activities, though the social events are a nice change and give us a chance to make new friends.

The Board of Directors is working hard to discover and plan gardening activities that will interest all of the members. We appreciate everyone who participates. If you have any ideas, pass them all to a Board member. We would love everyone's input!

Speaking of education, I am always looking for little gardening tricks to add to my routine. My friend Steve told me a little trick the other day, one that many may know but something that fixes a frustration I have always encountered. When potting flowers, it always made me upset when I would pour the potting soil into the pot, and it would start coming out the hole in the bottom. To remedy this, Steve told me to simply put a basket-type coffee filter into the pot before pouring the dirt. The filter will hold the dirt, and the water can still drain through it and out the hole. Eventually, the filter will waste away because it is made of natural materials.

The next day, Steve gave me a book as a gift, and it is very valuable to me. The book, *The Frugal Gardener* by Catriona Tudor Erier, is full of all sorts of tips on gardening, soil amendments, choosing the right plants for specific garden sites, controlling pests and disease, and tools. It shows you how to get the best garden without spending a fortune. I am really enjoying reading the material and have learned many things. As only a second year Master Gardener, I am finding there are so many things to learn. I appreciate all of the help and knowledge from the more experienced members. I continue to ask many questions and grow as a Master Gardener. I appreciate the experiences I am having and am grateful for the opportunity we have been given to help our communities.

County Fair Equals Val Chatwin

by Kathy Dennis

If you have ever picked up a copy of *The Garden Patch* over the past years, you probably have noticed an article written by Val Chatwin. Over the years she has been a faithful contributor to the newsletter, sharing her folksy outlook on life and her absolute passion for county and state fairs. You will also have noticed that she is a fierce fair competitor in as many categories as she can manage to enter.

In July the Salt Lake Master Gardener Association will be presenting a class on home canning, and Val has been asked to take a few moments of that class to share with us tips on winning prizes at the fairs. Did you know that you can win money for your entries? Val has been the top money winner at the state fair for the last four years, entering in agriculture, canning and flowers.

She won the canning sweepstakes in 2007 and 2008, taking 1st place in 2007 and second place in 2008. Val spends an incredible amount of time all year long researching and preparing for the fairs. She obtains the list of fair desired garden categories early in the year, strategically ordering specific seeds for the categories and PLANTS TO WIN in EACH and EVERY category. It's hard to believe that she is 75 years old when she seems to have the energy of a 25 year old.

Val likes challenges, and has learned to can meat (specifically elk), 10 varieties of jam, 4 different relishes, and unthickened syrup (that's a fair rule). Six years ago she wasn't canning anything, but now has an extensive repertoire of canned items she has won blue ribbons for.

Val is in very good health and claims it is because she has a vegetable garden and fruit trees.

Currently Val serves as the agricultural supervisor for the Salt Lake County Fair and has updated many of the entry books, with assistance from other Master Gardeners in the area, specifically Golden Reeves, John Kalasky, and Bart Anderson. She loves her work and loves sharing her experiences with all of us, so she deserves a HUGE thank you from us.

TRACY AVIARY

By Matthew Utley

At Tracy Aviary we are all so thankful for the hard physical work as well as the intellectual input that the Master Gardener program has put in. Special thanks to those of you who contributed plants this spring.

In the coming weeks we will be converting some grassy areas into perennial beds, weeding through the summer, and discussing plans for fall planting.

We will continue to meet on Sunday mornings 9 a.m. to 12 noon, and Monday nights 5 to 8 p.m.. E-mail MatthewU@tracyAviary.org for more information, or just show up at the scheduled times (and yes, you can bring your friends with you).



By Maggie Shao,
Extension Horticulturist

Perhaps it was destiny that I would end up in Utah. As a Junior Girl Scout, in 4th grade, our troop took on the task of making a state flower quilt. Each of us in the troop was assigned a state, and we were to embroider that state flower on a square which would then be pieced together. I ended up being assigned Utah and the Segoe Lily. Well over 30 years later, I'm walking along the Bonneville Shoreline Trail above the Avenues with my dogs and I see my first sego lilies in the wild. There were several blooming along the trail. Segoe Lilies are unpredictable as far as blooming. I have yet to find good evidence or data of the environmental conditions that will ensure or predict that sego lilies will bloom. It reminds me of pinyon pines which produce those delicious pine nuts. Native American Indians would move to follow the harvest of cones for the pine nuts. The production of cones is also unpredictable. That's why pine nuts are still harvested from the wild, because one cannot predict or force production on pinyon pine trees for a good yield year after year.

I want to take this opportunity to thank all those involved in putting on this year's annual Utah Master Gardener Conference. The 2009 Annual Master Gardener Conference (aka mini-college) was a great success and I want to give a huge thank you to all who helped out. I especially want to thank the planning committee, as we began the process of planning this way back in February. Our goal was to welcome Master Gardeners from all over the state and for participants to have an educational, fun and well-fed experience. We had a total of 142 registered, with folks coming from 12 different counties. I would like to thank both Sarah Petersen and Heidi Wayman for all their hard work and administrative support in our USU Extension Salt Lake County office for the conference. I also greatly appreciate all the help from the planning committee and subcommittees.

Planning Committees

Hospitality Committee: Stanna Headden (Chair), Sandy Burgess, Marilyn Jespersion, Illene & Tony Mirabella

Tour/Field Trip Committee: Peggy Call (Chair), Tony & Illene Mirabella, Jan Konold, Barbara Braeden

Classes/Speaker Committee: Cheri Schulzke (co-chair), Maggie Shao (co-chair), Jan Konold, Julie Myers, Gigi Brandt

Logistics/Administrative: Drue Somerville (treasurer/banker), Amy Hargreaves-Judzis (database creator/registration), Barbara Braeden, Julie Bryant, Andrea Berman

Volunteers at the Conference

Hospitality setup and clean up (both days): Stanna Headden, Sandy Burgess, Marilyn Jespersion, Illene & Tony Mirabella, Cheri Schulzke

Registration & Check in (both days): Amy Hargreaves-Judzis, Julie Bryant, LeeAnn Ehrhart, Monica Figgins, Gigi Brandt, Jane Dahle, Barbara Braeden

Tour Leaders on Friday: Tony & Illene Mirabella, Karen Crook, Larry Leishman, Heidi Wayman, Becky Hansen, Jan Konold

Room Moderators on Saturday: Richard Ream, LeeAnn Ehrhart, Cheri Schulzke, Julie Bryant

Setup Crew Columbus Center (muscle): Tony Mirabella, Richard Ream, Larry Leishman, Jan Konold, Kathy Dennis, Bonnie Balisteri

Clean Up Crew Columbus Center (more muscle): Tony Mirabella, Richard Ream, Lenet Socci, Sara Anderson, Bonnie Balisteri, Kathy Dennis

All around supporter/helper on both days: Peggy Call

Master Gardener Volunteer Speakers

Field Trips:

- Tour #1 Andrea Berman – Red Butte Garden; Julie Myers – University of Utah Arboretum
- Tour #2 Christena O. Gates – LDS Conference Center; Bev Sudbury – Gilgal Garden
- Tour #3 Larry Leishman – Salt Lake Co. Jail Garden, Officer Jamie Widdison – Salt Lake Co. Jail Garden
- Tour #4 Jan Konold – Spence Acres, Spencer Mortensen for allowing us to visit his acres

Classes:

- What's Wrong With My Plant – Julie Myers & Ann Scott
- Vertical Gardening – Heidi Wayman
- Growing Veggies – John Kalasky
- Shade Gardening – Christena O. Gates
- Tufa Troughs – Rob Sudbury, Kevin Adams, Bev Sudbury
- Annual Container Gardens – Julie Myers & Ann Scott

THANK YOU EVERYONE!

“Ask A Gardener Answers”

By Jo Turpin

May's meeting at Gilgal Garden was wonderful. The weather was perfect, the food was fabulous and the company was great. The guest cellist, Ruth Ann Spangler, filled the Garden with beautiful music while we all enjoyed the evening.

Everyone who attended was asked to fill out a form for a prize drawing at the end of the meeting. The form asked several questions such as 'What is your favorite tree?' and 'What is the oddest thing you have ever grown?' The forms went into a big box and Mridula Patel won a fun garden cart with garden goodies inside.

Here is a recap of the questions and answers from the event – maples, crab apples, lilacs, green spruce, and Purple Robe Locust were the favorite trees. The Master Gardener project most members named as their favorite was Murray Park followed by the state and county fairs and the diagnostic clinic. When asked whether they preferred flower or vegetable gardening answers were almost evenly split with many saying 'BOTH' – flowers had the edge because of the variety available and the color they provide.

As to why our Master Gardeners took up gardening, most people named a parent as their inspiration. A love of the outdoors and a thirst to know more were also popular reasons to get your hands dirty. The last question, the oddest thing you've grown, got some surprising answers. Amaranthus, garbanzo beans, Jerusalem artichokes and curly walking stick were at the top of the list. Cotton, tobacco, horse's mane and kale all made the list too. But my personal favorite, and one we can all relate to, is 'strange weeds'! Amen!



ISU Plant Disease Clinic

What's that growing on the trunk of my tree? It could be lichen.

By Maggie Shao

Many people are alarmed unnecessarily when they find mossy like growth on the trunks of their tree, mistaking it for a parasitic organism killing their tree. Often, it is simply lichen, a symbiotic association of a fungus and a green alga. Symbiosis can be defined as a close and often long-term interaction between different biological species; or as mycologist Heinrich Anton de Bary, who first used the term in 1879, "the living together of unlike organisms." The algal cells photosynthesize, taking in carbon dioxide and using the sun's energy to produce sugars. The fungal partner protects the alga by retaining water and capturing mineral nutrients and sharing in the sugars produced by the alga. By associating with each other, the alga and fungus benefit each other. Lichens do not have roots and do not need to tap continuous reservoirs of water like most higher plants, therefore they can grow in locations impossible for most plants, such as bare rock, sterile soil or sand, and various artificial structures such as walls, roofs and monuments. Many lichens also grow as epiphytes on other plants, particularly on the trunks and branches of trees. When growing on other plants, they do not consume any part of the plant or poison it. Lichens do have purpose in that many some wild-life species form a large part of their winter diet. For more information on lichen, go to <http://www.lichen.com/> with 4,500 photos of lichens and lichen related topics.

Photo courtesy of Iowa State University

Super Summer Salad

By Jo Turpin

While our gardens are still full of lettuces, spinach and various greens, and the stores are stocked with summer berries, now is the perfect time to make this easy and tasty summer treat. This salad simply cannot be beat.

Fill a bowl with various lettuces – red and green romaine, radicchio, mesclun, spinach, Frisee, chard, or any other dark leafy greens you have and/or love. Add summer berries such as raspberry, strawberry, blackberry and cherry. Throw in some Cherry Craisins and red grapes too; top with pine nuts and toss. Serve with Brianna's Blush Wine Vinaigrette Dressing.

*You will be delighted and so will your guests. This is a great salad for the Winter Holidays too when you can call it your Special Red and Green Salad. **Bon Appetite!***

The Garden Patch Article Archives:

The Garden Patch Newsletter, for the Salt Lake Master Gardener Association, archives go back to 2007 to present day, are available by clicking on the following link <http://www.slmg.org/gardenPatchTOC.html>

Integrated Pest Management

One of the best resources and references for you as a Master Gardener and home gardener is the IPM Landscape Advisory written by Marion Murray, USU Extension IPM Project Leader. Her photos are excellent, and you can often identify pests from reading her 1-2 page advisory. All the advisories are archived at the following website, click on <http://utahpests.usu.edu/ipm/html/advisories>.

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.
*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.

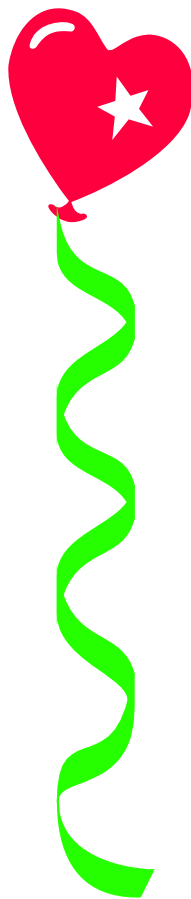
Utah Aids Foundation
1408 South 1100 East
487-2323

*Monday-Thursday 10 a.m. to 6 p.m., Friday, 10 a.m. to 2 p.m.****

(Food is distributed Wed. and Friday only.)

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

Mon. Wed, Fri. 11 a.m. to 12 p.m., 1 p.m. to 3 p.m.
*Tues. 6:30 p.m. to 8 p.m., Thurs. 1 p.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.

SL CAP Magna
3041 South 8560 West
250-6414

*M-F - 8:30 a.m. to 11:30 p.m., 12:30 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.

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

Utah Food Bank/Lifecare Services
1025 South 700 West**
(New address will be 3150 S. 900 W.)
978-2452, 908-8660

M-Fri 8 a.m. to 4 p.m.***
Most Saturdays 8 am. to 12 p.m.***

Thanks for your support!

* Change of address from last year
** Will be changing address soon. Watch for more information.
***Change in times from last year

Summer is here and the weather will change from wet to hot and dry. With all of the rain we have been having it has been a June to remember for some time to come. Most of the garden has been growing great but the wet weather has not been good for the green beans. They have turned yellow and are having a struggle to grow, I am contemplating replanting. I fertilized them, and they still have not responded. Another week and I will decide what to do with them.

One side of the 'Golden Delicious' apple tree had put out a lot of blossoms along with the 'Granny Smith' apple tree at my son's place. I sprayed for codling moth for the first time and used Sevin. It will take care of the moths and also act as a thinning agent for the apples. When picking up the spray at the nursery, I found that they had no idea it would thin apples as well. It really worked well for that purpose.

I dug up some of the iris clumps and divided them. Those that I did not put back in the ground I planted in gallon containers to give away later. There was orange, pink, and light lavender with what looks like bleach spots all over the leaves. The lavender one was the one the mole dug up a year ago and ate all the roots off from the tubers. I replanted it last spring, and it was really beautiful this year.

I found another veggie I will not try to plant again - Bok Choy. It also bolted on me this year. So I will put it on my grocery shopping list along with the Chinese cabbage to buy from the store and not attempt to grow. Like most gardeners I have been waiting for the male blossoms to form on the summer squash. I have plenty of the female blossoms but no male blossoms to fertilize them with. I can see some forming but they have yet to bloom. I tried to use a female blossom to fertilize some of the other female blossoms with but I can not tell if it will work yet

The drip system I have for the plants on the patio and the hanging baskets is working well but I need to turn it off from time to time so I can fertilize. Some of the plants were starting to turn yellow, but with a little fertilizer they have greened up quite well. We are getting ready to go on vacation and I

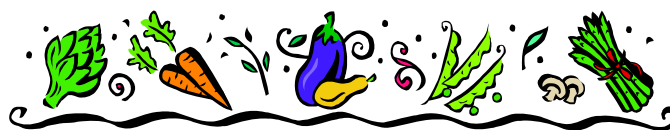


By Wm. Golden Reeves

will not need to worry if the neighbor has been over to take care of them. As we get older we have a tendency to forget things that we have been doing for years now I can set the watering system and forget it.

Last August I started 6 yellow rose bushes from cuttings. This spring they seem to be growing. I had one cutting that did not make it so I have 5 healthy starts to plant in front of the house. I have had one bloom, and there are 5 or 6 more blossoms ready to bloom. At one of my garden talks in Ogden a year ago last spring there was someone from the Rose Society who indicated that roses started from cuttings were great. They would be healthy and would not have the problem of reverting back to root stock. I had one of my hedge roses bushes die on me this year but I had a replacement ready to plant in its place from a cutting I took 2 years ago.

With the rains of June the lawns have been greener than normal and the roses all over the valley have been beautiful. My tomatoes have grown out the top of the five foot cages, so summer is off to a great start



SALT LAKE COUNTY FAIR

By Val Chatwin

Supervisor: Val Chatwin

Assistant Supervisors: John Kalasky, Jay Fulmer

Wednesday August 5, Thursday August 6, Friday August 7, and Saturday August 8. Equestrian park-- 11400 S. 2200 W. 11 a.m. to 10:30 p.m.

The Fair entry Book will be on the internet like last year. at www.countyfair.slc.org

Bart Anderson and Golden Reeves will be our agriculture judges this year. We are not being allowed to have a MG question and answer booth this year.

Wed. 7:30 to 9:30 am is the agriculture/horticulture entry date and time.

Master Gardeners who are going to help people enter, put out produce, and help judges need to be there at 7a.m. The pay booths will not be open yet so come in the 11400 South entrance and park anywhere. We are in the main building on the west side. They will feed you lunch.

These people have told me they are coming: DeeAnn, Richard Swinyard, Mary Ann Young, Altir Kaminski, Jane Dahle, Sara Anderson, Monica Figgins, Teri Wojeik, Mary Sorensen, Sue Squires, Cheryl Michand, Kathy Dennis [our wonderful president]. If you told me you want to come and your name is not here, email me please. Enter your stuff. It is fun to win some ribbons. It is the first week in August, so don't let it slip by.

Val Chatwin - valrayc@hotmail.com [new email address from last year].

Please note
the correct address for the
County Fair:

11400 South 2000 West

RED BUTTE GARDEN SHINES AGAIN

By Andrea Berman

I am a Salt Lake County Master Gardener and a garden guide at Red Butte Garden. As a garden guide, I am privileged to introduce our wonderful garden to locals and visitors. And, I was able to do so on June 12, 2009.

There was a Master Gardener State Conference held in Salt Lake County on June 12 and 13. In February, Maggie Shao, Salt Lake County USU horticulture extension agent and coordinator of the conference, sent the announcement to all local master gardeners. Of the many considerations was her desire to provide a quality tour for the conference attendees. I immediately fired off an e-mail suggesting a tour of RBG, which was accepted as a possibility. Marianne Zenger, volunteer coordinator, and I later met with the conference tour coordinators, Illene and Tony Mirabella, who were duly impressed with what they heard and saw, even in February! The conference planning committee enthusiastically accepted RBG as one of four tours.

On June 12, 28 Master Gardeners arrived in the garden on a stunningly beautiful day. Don Gruenewald, RBG garden guide and Davis County Master Gardener; Bonnie Balisteri, RBG garden guide and Salt Lake County Master Gardener; and I proudly showed-off our garden to guests from neighboring counties, as well as to Salt Lake County residents, some of whom had never visited. We also had one guest who had not returned since the garden was five years old. One of my Salt Lake County guests was even impressed enough to inquire about becoming a volunteer at the garden.

A big Thank You to Brad Coleman, greenhouse manager, who also helped us impress the group by leading them on a tour of our state-of-the-art greenhouses. Brad also helped add to the lasting impression of RBG by giving each of them a beautiful coleus. Because of this thoughtful gift, part of RBG will now be growing in Box Elder, Cache, Davis, Salt Lake, Utah, and Weber counties.

A note of thanks is also due Patrick Newman, Red Butte Program Director, who generously donated the fee for my service as a garden guide to the Master Gardener State Conference.

Fresh From the Heart

By Maggie Shao

Imagine during these difficult economic times that the food you feed your family comes mostly from the generosity of food pantries. Many underserved in Salt Lake County receive canned foods from food pantries that provide dry goods and non-perishable food items to help them through hard times. Now imagine if you were a client of the food pantries, having the opportunity to get a container with a tomato plant or pepper plant that will provide some fresh produce to augment your bag of groceries. Most people grow tomatoes because they want fresher and sweeter that are more nutritious because they are picked fresh from the vine when ripe, rather than green and hard so they can be packed and shipped thousand of miles.

A Master Gardener Volunteer Project that reaches out into the community and truly gives from the heart is led by project leaders Jennie Gibson and JoDeane Condrat. These Master Gardener volunteers have been organizing and serving the community every May and June over the last several years giving their time and expertise as gardeners at food pantries providing each person attending "Fresh From the Heart Workshops" one container, potting mix, and tomato seedlings and the education to grow this plant, which will provide some fresh food for their families. Just this May and June, several Master Gardener volunteers either helped raised seedlings for the workshops or taught at one of the workshops organized by Jennie and JoDeane. Close to 100 people participated in four workshops at the Utah AIDS Foundation, Lutheran Social Services, Baptist Concern Center, and Sunday Anderson Westside Senior Center. Funds for providing the container gardens were provided by USU Extension Salt Lake Master Gardeners.

Growing vegetables in container is very easy and requires a minimum of 6-8 hours of sunlight and water. Because the volume of potting mix is limited in a container, usually you can only grow one tomato in a 3 gallon container. However, you can put some a small herb like cilantro or basil also in the pot along with your tomato plant. The biggest concern that the Master Gardener volunteers taught the workshop participants is to water appropriately. Use your finger to test the potting mix, inserting your index finger down your second knuckle, if the potting mix is dry, you need to water. Because the pot is black and holds a small volume, it may need to be water two times a day during especially hot weather, but the best thing to do the finger test often to know when to water.

Many food pantry clients don't have a garden, but may have a balcony or porch with enough sun where they can grow a container vegetable garden. Duane Abplanalp, Client Services Coordinator of the Utah AIDS Foundation commented on the Fresh From the Heart workshop, "I had many thank-yous and compliments from the clients who attended. Thanks (Master Gardeners) for an amazing contribution to our community, it's often a thankless job, and what you do is appreciated and makes a difference!" The clients from other workshops included refugees from Burundi, Eritrea, Iraq, Bhutan, and one workshop was taught in Spanish and English to Latina mothers. For participants who had extra space or access to gardens, they were given other vegetable seeds and seedlings to grow some of their own food. USU Extension Master Gardener Volunteer program mission is to develop a network of trained volunteers who can provide the citizens of Utah with research-based information and technical assistance in gardening and home horticulture.

Remember

Fresh From the Heart

Share your harvest with the
local food pantries.

Gilgal Garden

By Bev Sudbury

WOW, what an afternoon of planting we had! My full carload of wonderful annuals donated by 4200 Street Greenhouse, plus a Juniper tree all were planted. We had been having less than six of us all season, and this day we had about 12. Everyone worked efficiently and finished the task. I stayed long enough to water them in and just as I was ready to lock up our wheelbarrow and leave, the clouds burst. I stayed in my car under the shelter of the bowery and didn't get home until 8:00 p.m. BUT believe me the plants were well watered.

We are now working on weeding and deadheading, and you are all invited to join us. By the way we have spread 3 big loads of mulch and all is looking fine. Thank you all who have been with us. If anyone is having a problem meeting at our hours, let me know and we can negotiate.

Utah Aids Foundation Gardens

By Kay Packard and Theresa Etzold

Where: 1408 So 1100 East
Each Wednesday, 5:30-7
(7:30 p.m. some days) weather
permitting, and continuing until October.

The iris were lovely this spring, and other plants thrived with the June rains. On May 20th eleven clients attended the Fresh from the Heart container gardening event at UAF 11:00-12 and then enjoyed a picnic lunch.

Most of the plants at UAF are perennials. In addition, we are planting some herbs that will be good companion plants for the tomatoes that were planted in the containers. When harvested, the herbs will be placed in the Food Pantry at UAF. We appreciate, enjoyed working and getting acquainted with Carrie in May, with Amanda and Keith early in June, and hope that more of you will come. Please bring your own tools, gloves, and drinking water. If you have either experience or a desire to work with roses, we also need you! UAF is now an avocado colored building on the west side of 1100 East. See you there!



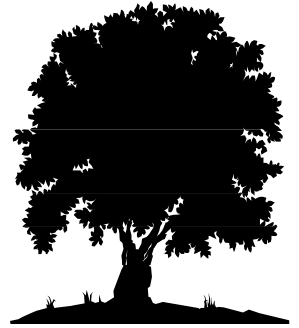
MURRAY PARK

Summer is here! Just a reminder that we meet at 7:00 a.m. during the summer months - before the day gets too hot.

Questions:

Contact Becky at

hansenpollei@mstarmetro.net



PIONEER PARK FARMER'S MARKET

By Karen Crook

Our first Saturday at Pioneer Park was June 27th. The park was crowded, and we were a popular booth. I appreciated the help of the new apprentices and look forward to a fun and challenging summer fielding questions pertaining to too much water! I am glad so many people have signed up to help. Please check your calendars and let me know if you can not make the dates you have signed up for. I do have a waiting list of people who want to join in the fun if you can't. You can reach me at garykarencrook@comcast.net.

DAHLIA CLASSES

Are you interested in becoming a judge for dahlias? Do you want to learn more about how to stage your own entries in our local competitions? This just may be what you have been looking for.

The Utah Dahlia Society is proud to announce that we have the good fortune of having two retired ADS (American Dahlia Society) Judges coming to give a 2 day judging school on July 25th & 26th. The school will be held downtown at 215 So. State on both days from 9-4 with registration starting at 8:30 a.m. The cost is \$20 and includes all material.

Wayne and Eleanor Shantz are the judges who have so generously offered to come help our group get off to a great start before our first "real" show. We never dreamed we would have this amazing opportunity of having a judging seminar so soon after the start of the Utah Dahlia Society. It really is a once in a lifetime chance and we hope that those who are interested will be able to attend.

To read more of Wayne and Eleanor's credentials check out the Utah Dahlia Society's blog at utahdahliasociety.blogspot.com. For more information or to sign up please contact Karen Crook at garykarencrook@comcast.net.

Calendar

Thursday, July 16

What am I going to do with all this produce?

Canning Tips and More

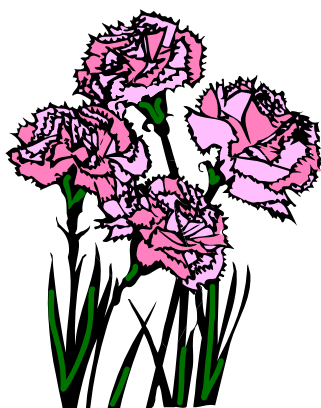
It is never too early to pick up some new ideas and tips on safe canning practices for storing your harvest. Sara Oldroyd and Ann Woodbury from USU's Extension Program will instruct us on the latest safe and sure canning methods. Val Chatwin will follow with a presentation on canning your harvest for entry into the Salt Lake County and Utah State Fairs. Val has enjoyed more than one blue ribbon for canning and will give some tips on winning some ribbons of our own.

Thursday, August 20

**Annual Summer Picnic at Murray Park
Thursday, August 20 6:30 PM
Pavilion #5 – 5100 So State St.**

Join us for our annual Summer Picnic.

Everyone is invited to come and enjoy the summer night and visit with old (and new) friends. Please plan to bring a dish to share with others. SLMGA will provide meat, rolls & butter and some drinks. More information will be coming.



Thursday, September 17
6:30 PM – Tracy Aviary
at Liberty Park

Tracy Aviary Project Leader Matthew Utley will take us on a tour of the Aviary and discuss the native plants in the area and talk about planting with wildlife in mind.

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

Bulletin Board



Find past issues on the web at:

<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 accessible by clicking on "Older

**!!!!GOOD NEWS!!!!
YOU CAN NOW COUNT
YOUR ATTENDANCE AT
SOME OF OUR GENERAL
MEETINGS ON YOUR
HOURS! IF THE MEETING IS
EDUCATIONAL, SUCH AS
OUR JANUARY MEETING
ABOUT HOUSE
PLANTS, YOU CAN
COUNT IT!!!!**

The Garden Patch is published monthly by the Salt Lake Master Gardener Association.
Editor: Jenny Allgrunn
Send address changes to:
gardenpatch2@juno.com



Thursday, July 16, 2009 @ 6:30 PM – USU Training Room #S1008 – 2100 S. State St.

Canning - Although it will only be July it is never too early to pick up some new ideas and tips on safe canning practices for storing your harvest. Sara Oldroyd and Ann Woodbury from USU's Extension Program will instruct us on the latest safe and sure canning methods. Val Chatwin will follow with a presentation on canning your harvest for entry into the Salt Lake County and Utah State Fairs. Val has enjoyed more than one blue ribbon for canning and will give some tips on winning some ribbons of our own. Light refreshments will be served.

Thursday, August 20, 2009 @ 6:30 PM - Murray Park Pavilion #5 – 5109 S. State St.

Annual Summer Picnic - Join us for our annual Summer Picnic. Everyone is invited to come and enjoy the summer night and visit with old (and new) friends. Please plan to bring a dish to share with others. SLMGA will provide meat, rolls & butter and some drinks. More information will be coming out later in the year. We will also have a corner where you can drop off your divided iris and lily extras and/or pick up some new varieties.

Thursday, September 17, 2009 @ 6:30 PM – Tracey Aviary at Liberty Park

Tracey Aviary Project Leader and Conservation Horticulturist Matthew Utley will take us on a tour of the Aviary. He will discuss the native plants in the area and talk about landscaping for urban wildlife. The Aviary is in the southwest corner of the Park – the 1300 South 500 East end.

The Aviary closes at 6:30 PM so we must all be inside the gates before then! We will meet at The Mill inside the Aviary. This tour is free to all Master Gardeners.