

# THE GARDEN PATCH



October 2009

Salt Lake Master Gardener Association

Vol. 11, No. 10

## Decorative Garden Candles

By Jo Turpin

Your garden and your candles, what do they have in common? You can decorate your candles with things from your garden! To get everyone's creative juices running for the November meeting on using herbs and flowers in the home and as gifts here is an idea for creating spectacular candles with help from your garden.

You will need a tall jar or container that can hold boiling water; large candles in various sizes and heights and light/pale colors; pressed herbs and small flowers, or parts of herbs and flowers; and boiling water.

Fill your container with boiling water and dip the candle into the water, holding it by the wick, for one to two minutes or until the wax has softened. Pull the candle from the water and using a pair of tweezers quickly place and then firmly press the herb/leaf/petal into the wax. If you cannot get the whole candle done before it begins to harden simply re-dip it to soften the wax. Let candles cool and then you may re-dip as many times as you like; this will coat the candle with wax to protect your design and move the design deeper into the candle.

Small leaves work well for this project; nasturtium leaves in various sizes are great, or leaves displaying their fall colors are beautiful. The blooms from fennel and dill are also a good choice, lemon verbena, ivy, small geranium flowers; purple basil or whatever you like can turn an ordinary candle into something extraordinary. For added bliss add a drop of essential oil to the melted wax near the wick. Candles can be used alone, in groups, or as the focal point of a centerpiece, the ideas are limitless.

Many thanks to "The Complete Book of Herbs" by A. Cleveley & K. Richmond for the idea

## SPAGHETTI SQUASH

By Jo Turpin

It's here, it's there, it's everywhere – it's spaghetti squash! You planted one vine and now you have 587 squashes. Thankfully, they store very well and are very tasty, but you can't store them all, so now what will you do? Try a new recipe of course! This is a very simple and delicious one-dish meal (*dish included*) that you really should try.

Bake your squash like you normally would. I like to cut mine in half, remove the seeds, etc. and then turn them over on a baking tray that has about ¼ inch of water on it and, depending on the size of the squash, bake for 30-45 minutes at 350 degrees.

When the squash is about 15 minutes away from being done I brown 1/3 lb. of hamburger and 1/3 lb. of sweet Italian sausage in a large frying pan. While that is browning I chop up onions, peppers of all kinds, garlic, zucchini, yellow squash and anything else from the garden that sounds good and add it to the frying pan. I also add seasoned pepper and herbs to taste. If I have mushrooms I add those too. You get the idea. You can adjust the amount of ingredients to fit the number of diners and size of your squash.

As soon as the mixture is thoroughly cooked I pull the squash from the oven, drain off any water that is still in the tray and stuff the cavity, creating a nicely rounded mound of flavor, with the filling. Top the filling with a blend of white cheeses like Romano, Asiago, provolone and Parmesan. Place the tray back in the oven long enough to melt the cheeses into the filling and then serve as is. Your taste buds will be so grateful.

# NOTES FROM THE BOARD

By Kathy Dennis

Whew, here it is the end of the September! Where did the time go? I say this every year, and every year I think I will try to slow down time next year, but.....

Our August Master Gardener Board meeting was canceled since many of us were traveling and unavailable. We did manage to get almost everyone together in early September to take care of some important matters. We have our annual awards banquet happening in December and needed to iron out who was doing what to prepare for that. As always, if you would like to help with the planning and setup for this meeting, please let any of the Board members know.

We needed to put the finishing touches on our new nomination process for our Master Gardener of the Year award. We've been working on this via email, but it always helps to come face to face to iron out the wrinkles. Thanks to input from everyone, we finished both the criteria for the award and the nomination form. Both are included in this newsletter. Our deadline for input for this award from the membership is October 23, so if you have someone you feel meets the new criteria, please get your nomination forms in!

Many of you may not be aware that Jenny Allgrunn has faithfully been creating *The Garden Patch* newsletter for the Salt Lake Master Gardener Association for the last nine years. She has decided that her time was up as editor, and let us know that we would need to find a replacement for her come the first of next year. I was personally dreading finding a replacement for Jenny, but why was I worried? Our current Secretary, Allison Topham, volunteered to take on that project AND continue as our Secretary for the next year. We are thrilled because we've seen the quality of Allison's work, and so will you as she assumes this new duty.

Next year we are changing some of the annual events to accommodate for weather and busy schedules. So next year our annual plant exchange will be moved to May. Hopefully the weather will be much nicer than it has been for the last several exchanges held in April. We are also going to move our summer picnic to September so that it doesn't interfere with summer travel plans and school preparations.

Finally, we would like to incorporate a service aspect into the monthly meetings, so if you have service gardening projects that would be educational to the public, please let any of the Board know. We're always eager for suggestions!

## Spotlight

on Jennifer Knight

Jennifer Knight didn't put down roots during her early life. Born in North Dakota, her family moved quite a bit and lived in Washington State when she left for college. A good friend at BYU set up her brother and Jennifer on a blind date. Still in Utah and married for seventeen years, Jennifer says, "I started out with at least one person in the family who liked me."

About five years ago the Knights bought an older home that needed work inside and out. About the same time Jennifer considered becoming a landscape designer. "All I knew to do was weed," she says, "And I thought Master Gardeners would be a good way to help me decide." She's currently Volunteer Coordinator and wants to thank everyone. "I couldn't do the job without so many people willing to help."

Jennifer found that going green is more than a lifestyle choice – it's a dream. She aspired to be like her mother who, with one exception, grew a lovely garden. Her tomatoes never quite ripened before they'd disappear. She finally narrowed down the pest. She caught Jennifer in the act of snitching one.

Jennifer hoped her gardening difficulties might be as easily solved. The sad lawn didn't bfit a Master Gardener. Plant after plant struggled and died. Having the soil tested brought mixed emotions. "I was relieved to find the problem wasn't me," says Jennifer. But the high salt content didn't have an easy remedy. Soil amendment isn't very effective because the salt leeches through.

She is making headway with other methods. Jennifer uses boxes with clean topsoil to grow vegetables like cukes, beets, parsnips, and of course her still much-loved tomatoes. She's also finding some tougher plants, like castor beans, tolerant of high saline soil. The ten flourishing rose bushes original to the house give her hope of finding some salt-free areas for things like an herb garden.

With two girls to raise and finances to juggle, matters like updating a kitchen or bathroom take priority. Once the major house projects are done Jennifer would like to put in a patio, pergola and outdoor fireplace/barbeque. And she still likes the idea of taking courses to become a landscape designer.



By Maggie Shao,  
Extension Horticulturist

Thanks to all the Master Gardener volunteers who helped at the Horticulture Open Class Exhibit. We had a great crew on Wednesday taking in the entries for the State Fair and another great crew on Thursday during the judging, clerking and assigning ribbon awards to the entries. Thanks to everyone who volunteered at both fairs. Thanks to all our Master Gardeners and apprentices who have worked so hard to make this a successful year.

A reminder that we are only a week or so away from the hours report deadline of October 15. It is especially important for the apprentices to meet their requirement for certification. Your hours must be submitted by the deadline so that we can enter them in our data-base, verify, create certificates and order nametags in time for our volunteer banquet/graduation on the evening of December 3, 2009.

There are a couple of projects that are year round (Christmas Box House and Tracy Aviary), and if you are still volunteering, please still record your hours and we'll enter them into the database for next year. A paper copy of the report form was enclosed with a recent newsletter. You can mail that in. A form can be found on the weekly email message by clicking on the links in the right hand box. You can print that out, fill it in and mail it to the address below.

If you would like to help with set up for our December dinner, we will be starting at 4 p.m. at the Barn at Wheeler Farm.

### ***Learn Well and Teach Others,***

#### **Maggie Shao**

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Due to budget cuts, the USU Extension Salt Lake County newsletter **On the Homefront/Gardener's Grapevine** is no longer being printed and mailed; however Sarah Petersen, our publishing layout guru has changed the format to new color version and is available by email subscription and past issues are archived on our website. Check out the July/August 2009 issue, go to <http://extension.usu.edu/SaltLake/html/newsletters>. If you want to subscribe, there's a box on the webpage on the right side to sign up.

## **TRACY AVIARY**

Sunday, October 18  
10 a.m. to noon

Volunteers End of Season Potluck.  
Bring what you want. Matthew's making quiche.

Monday, October 19 will be the last Monday night shift of the season. Sunday, October 25 will be the last Sunday morning shift of the season. There will be third Sunday of the month shifts from November through February. March will begin the Sunday weekly shift and May will begin the Monday weekly shift for 2010.

**Please remember to  
wear your  
name badge  
at the monthly  
meetings**

# 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)  
After August 10  
the address is changing to  
350 West 5700 South  
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.

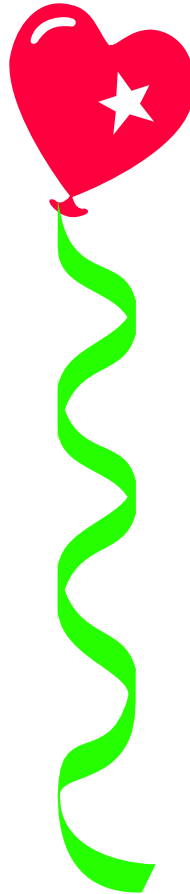
**Crossroads Urban Center**  
347 South 400 East  
364-7765  
Monday -Friday - 9 a.m. to 5 p.m.

*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!**

With the State Fair over it's time to get back to taking care of my garden. It seems as though during fair time I am not able to get more than the basic things completed at home. Then it takes a few days to get back to feeling better and not so tired of walking to be able to do what I want.

My Italian Prune tree was overloaded this year. So far I have harvested 30 gallons of fruit, and there is still a lot left on the tree. I dried two batches in the dryer and it looks as though I will need to do another batch. It seems as though at fair time they ripen up real fast. The birds take a lot of them, so I need to get them off the tree quickly. This year the taste was the best ever because I was able to leave them on the tree longer, and with so much fruit I did not worry about the birds taking so many. The grapes at my son's place were gone before they even had a chance to get fully ripe. He has a fence line about forty feet long and not a grape to be found on any of it - lots of stems but no fruit.

I made the mistake this year of not following my own advice, by not pruning back my chrysanthemums on the fourth of July. They will still look good but I have some spent flowers that have all ready dried up. They take away from that great look you want in the fall.

The corn I planted the last week in June has ripened and the ears are bigger than ever. I have been using the 'Honey Select' and by planting it in the same place that I had the peas they were able to pick up extra nitrogen from them. The green beans planted to replace another row of peas have really produced abundantly. That is nice after struggling with the first planting of beans that went yellow all season; I had little production from them.

A few years ago I found a seedling peach tree growing in the back yard. After trying for four years to get a good tasting peach from it, I decided to make that 'one cut prune' and take back the shaded part of my garden. It was also stopping the hanging baskets on the back patio from blooming. I now have it chipped up and in the compost pile. This is not my only tree removal project going on at home. I am taking out the big tree in the front yard. A few years ago I had a professional tree company come and prune it. They took out a lot of the side branches which encouraged the tree to gain more height. With the added shade in the front of the house I was having problems getting my flowers to

## JAIL HORTICULTURE PROGRAM

Go to

[http://connect2utah.com/  
content/video/?cid=51502](http://connect2utah.com/content/video/?cid=51502)

to see KUTV's feature on Our Salt Lake Master Gardener Metro Jail Garden project. It was broadcast Thursday, Sept. 24



By Wm. Golden Reeves

grow and bloom. It also made a big mess on the house with the small leaves clogging the gutters. I decided to take it down while I could do it and not need to pay some one else to do the job. The small branches I have run through the chipper shredder and added to the cooking compost. In testing to see how hot it was getting it had got hotter than I had ever seen it at 170 degrees. I used a pry bar to make vent holes down through the pile to let the heat out it was funny to see steam coming out of all the holes in the middle of the day. I have turned it a few times, and it is starting to cool down so I know that it is almost through cooking.

Now is the time to start working on the bind weed or wild morning glory. I still have some in my perennial bed. Fall is the time to poison it so it can go to sleep for the winter and never wake up in the spring. It is starting to store nutrients now to last the winter so give it a little shot of 2-4-D or some other herbicide that will do the job.

I have some new apples on some of the grafts put on a few years ago that I want to try. tree, I still have not picked the 'golden delicious' apples, as I am waiting for the taste to improve. In the meantime I continue to pick up fallen apples. The birds have started to eat them, then the wasps take over and gut the whole apple. I can afford their loss if the rest will just get ripe.

Fall is a great time of the year. Enjoy the harvest and to prepare for the frost to come!

## Herbs In November

In preparation for the upcoming Holiday Season our November monthly meeting will focus on some of the things we can do with herbs and dried flowers. Many of us have plentiful herb harvests and it is always better to use them up before the next harvest rolls around. It is also easy to harvest flower parts at season's end and use petals, seedpods and so on to make special items for the home or for gift giving.

We are looking for members who are willing to share their ideas, recipes and expertise for homemade items such as herbal wreathes, sachets, craft and gift items, holiday décor, spice mixes and herbal rubs and anything else that utilizes herbs and dried flowers. If you are willing to bring samples of easy to create items, copies and samples of a favorite recipe, or to do a quick (5 minutes or less) presentation on something you make using herbs and/or flowers please contact Jo Turpin at lazydaisy09@hotmail.com.

Our November meeting will be at the USU Training Room so we will have plenty of room to showcase your herbal talents and knowledge. Don't be shy, call today!

## VAL'S VIEWS

By Val Chatwin

I have a Concord grape vine that has been growing on the front deck railing for 23 years. Two others grow along the south side, so the railing is all covered for 5 months every year. However the front one covers about 20 ft, and the side ones cover about 14 ft. apiece. They are in shade. The front one makes a thick mat of vines 12 ft. down to the grass. It's not satisfied with its own space and keeps sending tentacles over into the tall Arborvitae next to it. It would also like to cover the floor of the deck. I keep it controlled. We cut these vines back to the wood every year, so we can put Christmas lights along the rail. It's amazing that there is so much foliage on one plant! The leaves are large and a dark, healthy green. There's a little iron chlorosis which looks interesting. They also produce lots of big luscious purple grapes. I usually win a blue ribbon at the fair on the front ones grapes which hang handily beneath the deck. This plant is amazing!

I didn't even get to the State Fair this year. Being the canning champion I couldn't go for that again, although I could have entered and won money. However it was so much work, doing that specific canning for the last 2 years [I entered 50 each year, their limit] that I was glad to not do it this year. I prefer the steam canner; their recipe required processing everything in a hot water bath which I did. I haven't done a single thing of my own regular canning in hot water bath this year.

I am having problems with my thigh muscles. It's hard to climb stairs and I have to lift myself out of a chair with my arms. I have been to lots of doctors, had every blood test, x rays, MRI's, a muscle biopsy, and they still don't know what it is. I'm having to cut down on what I do. The yard and garden take a lot of physical work, and it is my hobby; my husband is still employed. He helps me if I need it but would rather do sports or scouting.

I love entering the fairs, but I had to plant my garden for it -- multiplies and different varieties. I'm trying to cut down on the garden too so I planted what I thought I could take care of and what we like to eat. I did enter some stuff in the County Fair, since I am the supervisor there, and did pretty good. In years past I have had herbs drying all over the house. I'd pick the first growth in the spring. I did take them in fresh.

Thanks to the Master Gardeners who came out and helped for the first day of the County Fair..

When Goldy went broody again recently I tried the experiment I read about on the internet. It said to keep the hen in a wire-bottomed cage for 3 days, so sitting isn't comfortable and warm, and they aren't in the nests. I put her in the cockatoo cage we use for chicken wrangling. It was afternoon so I put her in the shed to be sheltered for the night, put in some food, water, and cabbage leaves. She squawked like crazy but finally settled down and slept there. The next day I was going to be away and didn't want her to suffer so I put her back in the pen in early afternoon. It cured her! She didn't even go near the nests. Yea!

Unfortunately, she was one of the hens who died. What a disaster! We had 4 hens fall off the roost and die. It appeared they went to bed as usual, then died, fell off the roost and laid there without getting up and running around or anything. They were cold, stiff, and not messed up. I had fed them some spoiled

bottled beans that had not sealed and applesauce that came unsealed the day before. I feed them spoiled things all the time and have thought that they tasted stuff and didn't eat the poisonous stuff. You know the leftovers in the refrigerator that get poisonous-looking or moldy? Some stuff they don't eat right away. They will taste it and let it sit in there for a couple of days but they eventually eat it. I have thought that they were somehow immune to the food poisons we get felled by; they can drink the canal water.

Dogs go around eating and drinking everything disgusting. They love spoiled meat; so do the chickens. Since then I've even talked to chicken people at Gale Center, South Jordan's history center where Ray and I are docents, to several old people who have farmed here all their lives and are docents too. No one has a clue.

Everyone should come and see Gale Center. It is free, and your grandkids or kids will love it. There are places to play with old-fashioned things. You'll love it. It is 10300 S. 1600 W. open 10 a.m. to 6 p.m. and Saturdays until 2 p.m. Closed Sundays and Mondays.

I looked on the internet to see what poisons chickens. It was very guarded; they didn't want to help people kill other people's chickens. I looked to see what food poisoning there was that killed people. E. Coli, Salmonella, Shigella, Botulism, etc. None kill that fast, and some don't kill -- just make you very ill. Mushrooms and poison fish kill fast. We have had lots of toad stools/mushrooms this year. I don't know if ours are poisonous but the chickens aren't out where they are.

Could it be grass that has been sprayed to kill weeds, fertilize, bugs and the chickens eat it? Our neighbors like the chickens. They have big dogs that have killed chickens in the past, and they have been sorry about it, so I know they wouldn't poison them.

Another hen got sick and lingered for four days. My daughter Dana and I would pick her up, look at her, think maybe she was getting better. I'd go out to kill her and think she was improved a little. She even laid an egg the first day she was sick. We didn't dare eat it. We all hate to kill them! The last few times one has needed to go I have gritted my teeth and done it. Dana held her. We buried her under the 'Delicious' apple tree where she won't be disturbed.

This is a huge disaster. We won't recover from it until next August because you can't get new chicks until spring. Chicken growers do but when we are in a back yard with our cold winters we can't. That leaves one Rhode Island Red, who doesn't lay. I should kill her too. Oh well. The two Aracuna's I bought from IFA are about old enough to start laying. They will lay one a day the first year. Sophy and Sadie, the brown banty Seebright hens have been good, I get an egg a day. I think Hector is a hen, but I can't tell for sure yet. It looks just like black Charles, its father. Sophy was the mother, a banty. Banty eggs are small but taste just like other eggs.

Anyone with any ideas on what might have killed them, email me what you think. valrayc@hotmail.com



# MASTER GARDENER OF THE YEAR AWARD

Salt Lake Master Gardener Association (SLMGA) is committed to recognizing the contributions made by its members towards enhancing public education about sustainable gardening practices and other research-based gardening practices, and contributions to fellow master gardeners through service to the SLMGA.

**Master Gardener of the Year Award**--SLMG Association recognizes that some members have contributed many hours over a period of years to the Association in many areas, including community projects, clinics, clinic administration, workshops, written articles and advocacy. The Master Gardener of the Year Award is given to deserving members on an annual basis.

Criteria as follows:

- SLMGA members in good standing, including previous Master Gardener of the Year recipients who have given service to the association over and above required hours for a period of not less than 3 years.
- who, through their efforts, have contributed consistently to the well-being of fellow members and to the Association.
- whose volunteer service contributions may include any of the following: participating in diagnostic clinics, coordinating gardening clinics or educational meetings where good gardening practices are taught, committee work, giving presentations, Board participation, participation in community projects, article writing, etc.
- who have performed unusual or outstanding service to the Master Gardener Program. Examples of unusual or outstanding service would be taking the lead on a special project for their local Master Gardener Program (e.g. a Master Gardener conference); establishing a new and worthy project within their local Master Gardener Program (e.g. a new community garden or a mentorship program); any other service that is both outstanding, and above the expectations normally associated with a leadership position or a Master Gardener volunteer.
- who receive a written recommendation from the County Extension Agent for the award.

Complete the form below, and attach an additional sheet as necessary. The Awards Committee must receive the completed application by October 23, 2009.

## **Nominee information for 2009 Salt Lake County Master Gardener of the Year:**

Nominee Name: \_\_\_\_\_

1. Number of years as USU Master Gardener (if known) \_\_\_\_\_

2. Is there any special information you would like us to know about this individual?

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3. What is (are) the nominee's contribution(s) to the USU Master Gardener Program? Please give specific examples of dedication, enthusiasm, inspiration, service, etc. (Answer in narrative, attach additional sheet as necessary.): \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

4. List other Master Gardeners who can support this nomination:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Nominator's name: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_ E-mail: \_\_\_\_\_

Your signature: \_\_\_\_\_ Date: \_\_\_\_\_

**Comments from Extension Agent or MG Program Staff for Salt Lake Master Gardener of the Year**

(Answer in narrative, attach additional sheet as necessary \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Signature of MG Program Staff \_\_\_\_\_ Date: \_\_\_\_\_

Return Completed Nomination Form to:  
SLMGA c/o Maggie Shao  
Utah State University Extension, Salt Lake County  
2001 So. State Street, Room S1200  
Salt Lake City, Utah 84190

# Calendar

## REMEMBER TO WEAR YOUR NAME BADGE

Please note that our general meetings are starting at 6:30 rather than 7:00 now. Please check The Garden Patch or the current MG E-mail for the correct time and location for that month's meeting.

**Thursday, October 15,  
6:30 PM - SL County Complex –  
North Building**

**The Buzz About Bees** - Bees and more Bees! Hansen Hives & Honey will present a workshop on the ins and outs of bees and beekeeping. Find out how you can host a beehive or learn more about becoming a beekeeper yourself.

\*We will meet in the North Building at the County Complex, 2100 So. State Street, in **Room 4017** on the 4<sup>th</sup> Floor. There are stairs and elevators; signs will also be posted.

**Thursday, November 19  
6:30 p.m. in the classroom  
Herbs for the Holidays**

Thursday, December 3  
Annual Holiday Awards Dinner

**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

**In counting hours for  
attending  
Continuing Education Gen-  
eral Meetings, please count  
1/2 hour for driving time and  
1 hour for instruction time.**

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](mailto:gardenpatch2@juno.com)

**Thursday October 15**  
**is the deadline for reporting hours this year.**  
**This is a little earlier than in previous years, so please**  
**get them in right away.**  
**Of course, volunteer hours can be done after that**  
**date but they will count on next year's totals.**

**Please note that this upcoming General Meeting is at a different location in**  
**the County Complex than our regular meetings**

**Thursday, October 15, 2009 starting at 6:30 PM - SL County Complex – North Building**  
**The Buzz About Bees - Bees and more Bees! Hansen Hives & Honey will present a work-**  
**shop on the ins and outs of bees and beekeeping. Find out how you can host a beehive or learn**  
**more about becoming a beekeeper yourself.**

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