

THE GARDEN PATCH



September 2009

Salt Lake Master Gardener Association

Vol. 11, No. 10

Alaska's Hidden Identity

By Jo Turpin

Preconceived notions. We all have them about places, people, things. One way I like to test those notions is to see what grows in new places I visit. Checking out the local vegetable and flower gardens can give you a sense of a place and some clues about the identity and history of an area.

I had some ideas about Alaska but hadn't given them much thought when I was given an opportunity to cruise Alaska's Inside Passage and see some of our 49th (and largest) state. I knew Alaska had over half of the world's glaciers, a lot of volcanoes, and that it was all snow, ice, and polar bears, or something like that. I was ready to see glaciers, whales, and evergreen trees.

Well, the Mendenhall and Endicott Glaciers were amazing. The blue ice was incredible to see, and the size of the glaciers was overwhelming. And I did see a lot of evergreen trees. Alaska's state tree is the Sitka Spruce, and it was in evidence everywhere. Islands, shorelines, and mountains covered in endless shades of indescribable green hues, trees so thick they seemed impenetrable, set of here and there by small waterfalls cascading into the ocean. Alaska, it seemed, was not all snow after all.

Arriving in Juneau we chose a day trip to the Mendenhall Glacier and Glacier Gardens. Glacier Gardens is located at the base of the Tongass National Rainforest, a place full of beauty and surprise. The Tongass is 80% hemlock and 20% Sitka Spruce. It is home to the odd looking (and

awful smelling) skunk cabbage, a favorite of bears, and to the yummy Salmonberry shrub, a hummingbird favorite. The Salmonberry shrub looks very much like a raspberry bush with salmon colored berries that produce a great jelly.

The forest is also home to various forms of lichens, including some that only grow at the top of the Tongass and require an atmosphere that is 98% clear, pure oxygen. One of my favorite places to stand was at the top of a bluff looking out across the Juneau valley and inhaling the fresh air while admiring a lush, green wetland down below. On the down side, the forest is also home to a parasitic dwarf mistletoe, visible as a dark green 'moss' on tree limbs, whose root system penetrates tree bark and kills off the host leaving dead limbs and trees across the forest.

At the base of Thunder Mountain in the forest is a place called Glacier Gardens. This garden has some of the most interesting planters I have ever seen. The forest has many trees that have been sheared off in the middle leaving a long trunk and not much else. Some of these trees have been uprooted, turned upside down and then planted back into the earth! The roots of the tree form a fan-shaped bowl that the owners have planted with lush colorful plants – geraniums, lobelia, petunias, verbena, calendula, mosses and much, much more. And they call them Upside Down Flower Towers. The towers, which line the pathway up the mountain, were stunning as was the rest of the Gardens. Other plants flourishing there included rhododendron, azalea, coleus, Japanese Maple, lush elderberry, fir, hosta, lamium, fuchsia, and delphinium. (See www.glaciorgardens.com)

At other stops I found the state flower, forget-me-nots, in gardens, fields, flower boxes, and Whale Parks. Alaska is home to three 'Whale Parks' filled with Japanese maple, azalea, spirea, hydrangea, and a litany of flowering shrubs and blooming perennials. The parks are

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By Maggie Shao,
Extension Horticulturist

We had our annual Master Gardener Picnic on August 20 at Murray Park. Thanks especially to Mridula Patel and Purnima Gandhi for volunteering to order, pick up and serve the main course from Joe Morley's BBQ. Also thanks to Jo Turpin and Barbara Braeden for their hard work. Of course there were lots of yummy side dishes and desserts from everyone. I thought it might be fun to have a recipe column since many people seemed to like the black bean and corn salsa I brought. I know at one time we were talking about putting together a Master Gardener recipe book on favorite recipes to make use of that produce from your vegetable garden.

The growing season is winding down, our Extension office is busy with folks getting their pressure cooker lid gauges checked, as folks get ready to can and preserve their harvests. As we finish up the vegetable garden, we can still think about planting. Fall is a great time to plant. With cooler temperatures, you have greater success with such projects as over-seeding your cool season grass, planting trees and shrubs, planting bulbs (ornamentals like tulips and edibles like garlic), and digging up and diving your ornamental grasses, irises, and some of your perennials.

There are a few more volunteer opportunities this September. The big one is the Utah State Fair. The horticulture displays will be in the former Bunny Barn at the State Fair Park (1000 W. North Temple). Bart Anderson asked me to round up some clerks to take the entries on Wednesday September 9 from noon to 6 p.m., this is a great way to learn the variety of vegetables, fruits, nuts, and herbs that can be grown in Utah. We also need volunteers to help clerk for judges on Thursday September 10 from 8 a.m. to 1 p.m. This is your chance to see firsthand which entries are judged blue ribbon winners. We'll also have a Master Gardener booth to answer gardening questions from the public. The State Fair takes place over ten days, from September 10th through 20th. We'll have shifts throughout the day for volunteers for the two weekends, and evening shifts during the weekdays. If you are interested in volunteering for the Utah State Fair for any of the volunteer shifts, please contact Heidi Wayman, (801) 468-3185 or email: heidi.wayman@usu.edu.

There are a couple of events at the Conservation Garden Park at Jordan Valley. I need five tour guides for the Sunrise Breakfast on September 1st. I know this article will probably come out after the event. There will be 200 people who are partners, sponsors of the Garden who would like to see the new expansion and Master Gardeners familiar with the Park to lead tours. Master Gardeners will also be at the Utah Green Festival on Saturday September 12. The fair is from 8 a.m. to 5 p.m. and is a great venue for sustainable living and gardening. Let me know if you want to work at the booth, we have a few openings for the afternoon shift from 2-5 p.m. By the way I'll be presenting during the Festival from noon to 2 p.m. on Utah Friendly Gardening. For more information on the Festival, you can visit their website at <http://www.conservationgardenpark.org/>.

Folks have been asking about next year's 2010 Master Gardener Volunteer Training orientations. Last year, I held them in August and September, I found that was too distant from the

start of class, and people's time commitments and plans changed from the beginning of class at the end of January. This year I plan to have the orientations later, possibly in November or December, closer to the start of training in January. The other change will be that there will only be a daytime training, no evening training. For now, we have a hiring freeze and will not be able to fill the vacant horticulture agent position, so it's just me until the economy gets better. My job description and time allocation for training and coordinating the Master Gardener program is at 30% and so with my other horticulture program commitments, I can only see having one training next year.

As always, I thank everyone for your volunteer service for the Master Gardener Association, Master Gardener Projects, and the community.

Maggie's Black Bean & Corn Salsa Recipe (Annual MG Picnic)

This is a very easy recipe. Definitely recommend in the summer to use fresh corn and tomatoes, but easy to make in winter time using canned vegetables. I used 'Sun Sugar' cherry tomatoes since that's what was ripe from my garden, and the orange, mixed with the yellow corn and black beans made it very colorful.

1 can black beans
1 can corn kernels (or fresh corn equivalent)
2 cups diced tomatoes
1 large ripe avocado, diced
1 medium purple onion, diced
½ cup minced cilantro
1-2 jalapeno peppers finely minced (heat depends on your preference)
Juice of 1 lime
Salt and pepper

Drain liquid from beans and corn. Mix all ingredients together. Enjoy!

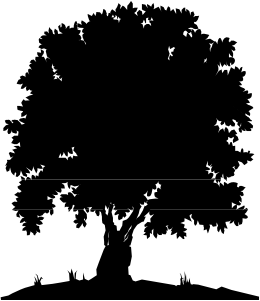
If you are required to pay for parking when you volunteer at the State Fair, save your receipt and get reimbursed.

Please remember to wear your name badge at the monthly meetings

MURRAY PARK

By Becky Hansen

Whew! Summer is over! Normally, Murray Park revolves around the Fourth of July. We get the gardens and park ready for the big day, then enjoy the rest of the summer. This summer, Murray hosted the Babe Ruth World Championship Tournament. In conjunction with the preparations, the Mayor asked the parks department to "spruce-up" the city hall landscape. It took four weeks of removing, pruning, weeding, and planting to complete the make-over. Several master gardener volunteers went the extra-mile - meaning extra days - to finish the project.



Dave Kempff pruned for days on overgrown shrubs and turned them into crabapple trees - a miracle! He gave pruning lessons to other master gardener volunteers who helped with the work. He also spent a day helping us mulch around the new plantings.

Pat Webster and Libby Hirsch trimmed ivy off and around trees. They also dug up daylilies, filling sacks and sacks for people to take home and transplant. Karen Crook and Terri Wojcik dug, weeded, and pruned many sections of the parking lot and along with Pat planted all the new shrubs in some very hard and dry soil. Pat and Terri came back the next day to finish the planting. Libby begged off of the planting because of a sore hip, volunteering instead to deadhead and weed the rose garden. I don't think she knew what she was getting into - four days of over four hours each time - the roses look great. I wonder if Libby still loves roses?

The project looks great and I'm so thankful to the volunteers who kept coming back each time even when they knew what was in store for the day. Honestly, I think I have had some of the best volunteers come to Murray Park - not just for the last month, but all spring and summer.

Starting in September, we will start at 8:00 a.m. now that the days are shorter and cooler. Also, we will not be meeting on the 15th of September - my husband and I are going to spend some time away from the city.

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/htm/newsletters> . If you want to subscribe, there's a box on the webpage on the right side to sign up.

Utah Aids Foundation Gardens

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

It's nice and shady in the afternoon!

Remember

Fresh From the Heart

Share your harvest with the local
food pantries.

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>

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

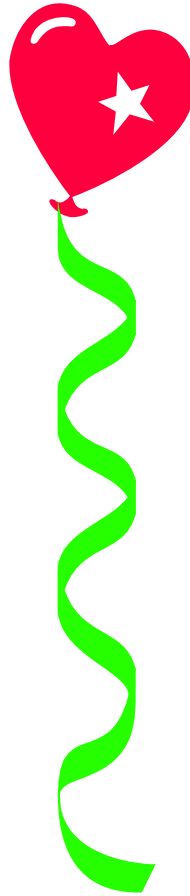
Tuesday - Saturday - 11 a.m. to 6 p.m.

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!

Summer is coming to an end and the Utah State Fair is coming shortly. With the summer rains in June it seem to cut summer a little short. On the 18th of August as I took the dogs out in the morning the temperature in the back yard was 41 degrees. Is the weather trying to tell us of an early fall to come?

I planted 6 new varieties of tomatoes this year and the best one was 'Country Taste'. It produced a lot of large tomatoes with excellent taste. I will definitely put this on my list to plant again. I also planted 'Japanese Black Truffle' it also produced a large crop. When ripe they were a little soft but made great salsa. The taste is a little sweet but like all black tomatoes is better when picked a little green. The 'Tomato Tree' was nothing to write home about. The 'Black Seaman' was typical of black tomatoes. The stem end was still green and the bottom was rotting away. The Polish Heirloom called 'Soldacki' was good tasting but again had thin skins and did not hold up very well. The tomato 'Applause' was a great tasting tomato and good sized, but I had it planted on the south end of the row and the peach tree hindered its growth. I may try that one again.

In the spring of 2008 I taught two classes for the Taylorsville Garden Association. Jerry Milne gave me a pelargonium that he had used as a mother plant to take cuttings from in 2007. As he was throwing it into the garbage pile, he noticed it already had roots, so he trimmed up the roots and top growth and potted it up. He gave it to me as a gift for teaching the classes. I planted it in one of the planters on the patio last year, and it bloomed great. I took it in the house for the winter and used it to take cuttings from. It was still looking good this spring so I repotted it into a large container and put it into the garden for the summer. I tried to count the blossoms on it this year and lost count at about 85. This proves that we do not need to buy new plants every year but can save the very best to grace our gardens for more than just one year.

With the 'Ozark Beauty' strawberry plants from Miller Nurseries, I lost 21 of the 50 plants I ordered. The ones remaining have sent out runners with daughter plants so it is filling the bed up rapidly. The size of the fruit is good and the taste is . I hope by next year I can cut all of the runners off and put more growth into the mother plants to boost their productivity.

The corn this year is excellent! I have yet to find any of the little beetle maggots in any of the ears. The corn planted after the peas were taken out is in silk and will be ready about the second week in September. The yellow beans finally turned green, and we have had two small pickings from them. The beans planted at the same time as the corn when the peas were taken out are starting to produce, so we should have lots of beans.



By Wm. Golden Reeves

When we moved into our home some 22 years ago I planted a Honey Locust tree in the front . It has grown to be a huge beautiful tree. And now I have trees coming up all over my yard where the roots hit the cement. I have found them in my rose hedge and in all of the planting space in the front yard. In the fall when the leaves fall they collect in the gutters of the house and causes problems. I had an arborist come about 3 years ago to trim the tree and really wasted my money. So it looks like I will have more mulch for the garden. We talk about a one cut prune but in reality it takes a lot of cuts to bring down a large tree like that. I guess a one cut prune is a phrase we use to indicate we are taking the tree out.

A funny thing happened a few weeks ago, I was removing a few trees for a lady in the neighborhood. I had taken out a dead Aspen tree and next to it was a pine. I do not know the type but it had very sharp needles. I had taken most of the limbs from the lower part of the tree and was in the process of digging and cutting the roots. A neighbor's young daughter asked if I was killing the tree and I told her yes. I asked if she was a tree hugger, and if so give it a hug. She did and the startled look on her face was priceless.

As we evaluate our gardens this year may we take that knowledge and improve next year's garden by remembering the mistakes made this year.

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

Well, I had an interesting experience with escargot. I have never had the slightest desire to eat them, even though I like nearly everything and am an experimental cook. I like to eat well, and when you are the woman in the household, it used to be your job so I learned to scratch cook, quantity cook (7 kids), and can. We eat out of the garden in the summer. But no snails.

I was making dinner in a big hurry. Not unusual. I was having spaghetti, which I have once a week, since we all really like it, it is good for us, and it is easy to make. I use tomatoes that I blend up whole, so the skins are still in it. They make it healthier and it looks pretty. I also put green peppers and chopped onion (one of John Kalasky's winning onions from the County fair. I don't have success with onions or garlic and he has lots so he and Bea gave it to me.) For winter I bring peppers in, chop them all up, put them on a cookie sheet, quick freeze them, (they don't need covering because they are not there long enough to get dried or freezer burn), put them in plastic bags, and use them all winter.

Anyway I also was having chard which I have a garden full of, from it going to seed last fall, and me tilling it in. Interestingly enough, most has bright red stalks, which I really like. But I have pink, yellow, and white too. It was chard 'Bright Lights'. I was in a big hurry. I put the two pots on to boil on the stove and ran out to the garden to cut the chard. I whacked off some. It was big. I hurried inside, filled a big bowl with cold water, swished the chard in it, cut it up only a little and put it in the pot. Took it over to the table, said the blessing, put a big serving on my plate, put butter and salt on it, cut a big chunk off with my fork. Delicious! Cut me another portion. The fork clucked on something hard. I separated the leaves and what should I see but a big, healthy snail. Then I found another in the pan of remaining chard. There are lots of recipes on the internet for escargot and instructions on how to raise them.

Now I don't usually have snails because of the chickens. I had 4 last year and none the year before. When I do find one I run it over to the chicken yard and smash it. The chickens fight over it.

I have a neighbor who went out back into her yard one morning this spring, the whole back wall of her house was covered with thousands of snails. Yuk, yuk! You know how snails are? If you smash them the eggs are still good and will hatch 50 new snails so you can't do that. You are supposed to catch them, put them in a mayonnaise jar with a lid, and put them in the big garbage can. I take them to the chickens, but sometimes you don't want to keep getting up, leave your important weeding duty and take the trek over. I do have buckets out there, but you put it in the bucket and pretty soon it's gone. It's better to just smash them, go on with your weeding, and take them to the chickens later. I don't find one often enough to keep a jar out there. I've had about 25 so far this summer. Do you think I will have more next year?

The new hens are growing and Goldy is broody again! She's giving up her mothering job to start another family. I read in a chicken thing what to do. Put them in a wire bottomed cage for 3 days and they will stop sitting. I am trying it. I have the cockatoo cage we take them chicken wrangling in. I put her in it

in the shed so she would be sheltered, with some corn, water, and cut up Straightneck. She squawked like crazy. She was broody for 2 months before she got the chicks. They don't lay then. I do think this will work.

Hector might be a Hester, I don't know for sure. More later.

The new noise wall for the road widening has reached our place. I planted the garden right up to their chain link. Then they put in markers where the wall would be and it was 10 ft. beyond. In one day it was our land again with seeding weeds and trash. It took some effort to get through the fence, piles of rocks and deep holes and cement chunks; I got the weeds out but left all the wild sunflowers. They put the posts in. It took digging a big hole, forming it, cement truck filling the holes and tamping it. These are sturdy, could withstand a diesel truck crashing into them.

The panels started coming, but I still needed to prune the pear trees. I rushed out with my saws. I was supposed to lose the 'Douglas' pear. They paid us for it, but with the posts in there was room if I pruned off that outer half. I've always been intrigued with espalier and the tree is small because it got fire blight and I had to prune it to save it a couple of years ago. As they lowered the panels in place I was there guiding the remaining limbs around them. I probably lost about 4 bushels of pears off the Bartlett but there are plenty left. I've kept it pruned so it doesn't get too tall to get the ladder I own up to it. It's the same height as the wall, 9 1/2 ft.

The workmen loved this garden. They talked to me a lot about it, all summer, and told me about theirs, so were glad to assist if I needed it. The noise wall panels are engineering magic. All those huge things being formed, transported here, and lowered into a cement slots by a tall crane and fit within inches. It takes 3 men -- the crane operator and two to move, measure and level.

I have been so amazed at the way they are so organized and efficient. Keep you driving up and down the road without hardly any delays or detours. Those guys told me I could get the gray cement colored wall stained any color I wanted free. Our siding is maroon, I probably won't have that. Some warm color so when it is blizzard time it will be warm to look at.

It has been fun to talk to the workpeople. They are not always busy so have time to talk. The bosses come along and like to tell you stuff too. This is really an expensive road. I am happy with our part of it. I now have an L shaped area that should be a lot warmer and no wind. South Jordan was named Gale long ago. Yes, for gale winds and when it is 35 degrees at the airport it is 31 degrees here at my microclimate.

**Please Add
to Your
Membership List:**

Anne Jewett

Gilgal Garden

By Bev Sudbury

It is almost impossible to realize that we are so close to the end of summer. I want to thank everyone who worked so hard in our garden and remind those who still have not been here that we will be working at least to October or until the plants are tucked in for the winter.

Love to all! Bev

Suzann Pyper



Our condolences to Craig Pyper on the passing of his wife and fellow Master Gardener Suzann.

The following is an excerpt from the Salt Lake Tribune obituary

The garden is in order, There is no threat of snow, It is time to relax, You can let it all go. Suzann Zoe Lambert Pyper was born in St. Charles, Illinois to Richard T.Y. and Gertrude S. Lambert. She spent her childhood in Illinois and graduated from William Woods College of Fulton, Missouri. She married Craig W. Pyper in 1957. An avid traveler, consummate gardener, and mother of three. No one could surpass her creativity with flowers and herbs. A fiery redhead who would give you a run for your money. An amazing seamstress, gourmet cook, lover of the arts. Long-time volunteer at the Red Butte Gardens. Suzann couldn't pass up a garnet bauble, whether necklace, ring, or bracelet. Diet Pepsi every afternoon while never missing General Hospital. Thumbed her nose at breast cancer twice. Survived by her husband and sparring partner of 51 years, Celebration of Life open house was held on Tuesday, June 30th, 2009.

**PLEASE DIRECT ALL REQUESTS
FOR MASTER GARDENER SPEAKER
PRESENTATIONS TO**

mgvolunteers@hotmail.com

**Or phone Jennifer Knight if you don't have
access to e-mail**

Thank You

Alaska's Hidden Identity,

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shaped like a whale, but you can only see the shape from the air, and since access to many towns is by boat or plane only, lucky visitors get an extra treat when they fly over these parks.

Along with Flower Towers, Whale Parks, and Sitka Spruce I found a plant called Devil's Club almost everywhere we stopped. This native plant, a relative of ginseng, is covered in wicked thorns from top to bottom but the indigenous people of the area have found ways of using it as a medicinal plant, including treatments for diabetes and arthritis.

How is all this possible? Warm ocean currents, plenty of moisture and abundant sunlight. The growing season in Alaska is about 105 to 115 days a year, but the days are *very* long and the plants are adept at taking advantage of every daylight hour. Alaska's gardeners are filling their flower gardens with most anything that grows in the lower 48 states and more. Then there are the vegetable gardens. Anyone for baseball bat-sized zucchini, cauliflower for a dozen diners, record-breaking pumpkins and pumpkin-sized tomatoes, **plus** bushes dripping with berries? Alaska has all that and bushels more!

I did see snow, I did see whales, I did *not* see a bear of any kind. I found a place filled with wild, unspoiled beauty that some very intrepid gardeners are adding splashes of color to one small plot at a time. My thoughts on Alaska now? Simply beautiful.

IT'S STATE FAIR TIME AGAIN!

If you would like to volunteer at the State Fair, we'll be in Bldg 18, the Bunny Barn. Heidi Wayman will be coordinating the volunteer sign-ups. If you'd like to sign up as a entries clerk, judging clerk, or staffing the Ask a Master Gardener booth contact her at heidi.wayman@usu.edu or phone: 801.468.3185

There are openings on Wednesday, Sept. 9 noon to 3 and 3 to 6 p.m. to help with produce entry check in; Thursday, Sept. 10 8 a.m. to 1 p.m. to clerk for the judges, and staffing the Master Gardener Booth and answering questions Thursday, Sept. 10 6-9 p.m., Friday, Sept. 11 6-10 p.m., Saturday, Sept. 12 and Sept. 19 11 a.m. to 3 p.m., 3-7 p.m., 7-10 p.m. Sunday, Sept 13 11 a.m. -3 p.m., 3-6 p.m., 6-9 p.m. Monday, Sept. 14 through Friday, Sept. 18 6-9 p.m.

You may have wondered why your paper copy of The Garden Patch has been coming not stapled together. The Post Office now requires us to pay a lot more for the postage if it has a staple in it. We hope this is not a problem for you.

Pioneer Park Farmer's Market

By Karen Crook

Saturday, September 5th will be the last Farmer's Market for this year. Thank you to everyone who came to help, and a very special thanks to Andrea Berman. Karen Ober was also a great help and I appreciate Colleen Askren for stepping in to take care of the tent and supplies while I went on vacation.

September 5th will also be my last time as Project Leader. It has been a very rewarding experience for me, and I have enjoyed the project. It is time now for me to step aside and give someone else the opportunity to experience the energy associated with being part of the Farmer's Market. A big thanks to Maggie Shao and her staff, the Master Gardener Boards past and present for their support of this project and to the many volunteers who have helped make it a success.

SALT LAKE COUNTY FAIR

by Val Chatwin

The fair came, was wonderful, and is over. More Master Gardeners were entering, hooray! When my husband Ray, or I or Jay Fullmer were hanging around, we surely did have lots of questions. There was no evidence of the Master Gardeners except the first day and yet I saw an article written by a council man from one of our close cities and he said he saw master gardeners teaching and instructing. Hmm. Wonder if he was talking about last year?

Bart Anderson and Golden Reeves were our judges. Thank you very much. They arrived in white shirts, ties, and dress pants. Bart didn't even have his toothpick.

Thanks also to Dee Ann and Richard Swinyard, Cynthia Gadsey, Jane Osborn, Mary Ann Young who entered 2 paintings and placed, Sara Anderson, who had the 2nd tallest sunflower (the tallest was only 4 inches taller than hers). I entered one as did Cheri Schulzke. She told me she dug it up to see if they would count the roots in the length. Ha! Cheri won ribbons for roses too. The master gardeners arrived early, were on hand when our enterers came, and were a wonderful help. The fair people thank you also. It was fun!

We need to change it back to the 2nd week in August. Again the agriculture was sparse because the season was late. It used to be the 2nd week and needs to be again. Anyone with any influence, please mention it if you can.

REPORT ON THE SUMMER PARTY

By Val Chatwin

The summer party was fun and as usual very delicious. Someone had made a pan of rolled up tortillas filled with cream cheese, olives, and jalapeños. I don't like too hot but these were wonderful. That took a lot of time and work and was unusual. The barbecue and beans were delicious and different, and of course there was a huge variety of other dishes to load our plates with.

Thanks for the gift plants. I got a stepable pussy-toes ground cover. I have been wanting something like that. There were iris and daylilies to bring home too. My iris were spectacular this year because of this exchange. Last year I needed to switch some colors so they coordinate and I did, so this year they really looked wonderful.

Thanks to our wonderful SLMGA Board that does so much for us.

Calendar

REMEMBER TO WEAR YOUR
NAME BADGE

Thursday, September 17
General Meeting at
6:30 p.m. – Tracy Aviary at
Liberty Park

1300 South 500 East

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.

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

Thursday, December 3
Annual Holiday Awards Dinner

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 MEET-
ING ABOUT HOUSE
PLANTS, YOU CAN
COUNT IT!!!!

**Check out the USU Extension Web
Site**

<http://extension.usu.edu/saltlake>
Follow the Master Gardener links

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by the

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Editor: Jenny Allgrunn

Send address changes to:

e-mail: gardenpatch2@juno.com

Please note that these two Upcoming Events are at different locations than our regular meetings

Thursday, September 17, 2009 @ 6:30 PM – Liberty Park – 1300 South 700 East

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

The Aviary closes at 6:30 PM so we all need to be inside the gates before then! *We will meet at The Mill inside the Aviary.* This tour is free to all Master Gardeners. Please feel free to bring water or a drink for the walk!

Thursday, October 15, 2009 @ 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 4th Floor. There are stairs and elevators; signs will also be posted.