

# THE GARDEN PATCH



September 2002

Salt Lake Master Gardener Association

Vol. 4, No. 9

## Wheeler Historic Farm

By Marlene Johnson

Wheeler Farm is one of the newest Master Gardener projects and consists of several areas: the experimental gardens just east of the parking lot, the summer Diagnostic Clinics, and the gardens around the home.

The history of this farm began on June 17, 1886 when Henry Joseph Wheeler married Sariah Hankinson Pixton and acquired the 75 acre property. The young couple built a home and moved there in 1898. They had a huge job clearing and leveling the land for farming. They built barns and started a dairy business. Sariah gave birth to six children, and each was taught how to work and help with the daily chores and duties. Each day started early, and there was always plenty of work to be done. Families of that day had to learn how to work to survive: gathering the eggs, feeding the animals, bringing the cows in from the pastures, milking them, separating the milk, churning butter, cutting ice in the winter for the ice house so the milk could be kept cold. In the summer the creek was also used to help cool the dairy products. Little Cottonwood Creek and the Walker ditch run through the farm, accounting for the wonderful soil.

Inside the home there was soap making, candle making, sewing, rug making, as well as baby tending. There was no end to the work required in a house as large as the Wheeler home.

In 1969, Salt Lake County purchased the 75 acres and named it Wheeler Historic Farm. It was placed on the Utah State and National Historic Registers in 1976. The

interior of the home was restored as a project of the Utah Bicentennial Celebration. The furniture in the house is not original. Unfortunately, during the restoration the contents of the house were stored in the barn and were destroyed in a fire. The home has been fully furnished to the era by donations of furniture and household goods lovingly given to be shown at the farm.

Some of the buildings were in good condition and were restored. Others were in ruin and had to be destroyed. The farm is open to the public at no charge. The tour of the house and the wagon ride are available at a small charge.

The many animals now kept on the farm are its main attraction. There are riding horses, draft horses, sheep, pigs, cows, rabbits, chickens, turkeys, cats, a dog named Pepper, and over 30 different species of birds. There are also toads, frogs, skunk, beaver, deer, squirrels, and mice. Many demonstrations go on during the day, including cow milking, bobbin lace making, sheep shearing, blacksmithing, horseshoeing, harnessing, roping, spinning, Dutch Oven cooking, animal grooming and care, as well as general farm chores.

Come out and see how our project of doing the new landscaping around the home is progressing. We hope it will look like something Mrs. Wheeler would have enjoyed. The farm is located at 6351 South 900 East, just off I-215 at the Union Park Exit (9) and west to 900 East (follow the signs.)

# Notes From the President

By David E. G. Kempf

## **UNTEER HOURS: THE CUT OFF DATE IS OCTOBER 1st!**

**You must have your hours to Bonnie at the office no later than October 1st.** We cannot get badges and certificates made for the December graduation if we don't have the information by that date. As of two weeks ago, we had almost 2000 hours turned in to the office for this year. WAY TO GO! If you have more to turn in, please do so. CLASS STUDENTS, PLEASE CHECK WITH BONNIE TO MAKE SURE SHE HAS AN ACCURATE COUNT OF YOUR HOURS. We don't want anyone disappointed at graduation. THANKS!

**MEMBERSHIP DRIVE WILL BE START IN OCTOBER SO IT CAN BE FINISHED BY THE END OF DECEMBER.** At that time the books will be turned over to the new treasurer. JUST A REMINDER TO THE STUDENTS OF THE CLASS OF 2001: Your membership, which was paid with your class dues, is up the end of December. You will need to renew along with everyone else. Membership drive starts in October.

We will be making some changes to the Membership List for next year. We will no longer put the addresses on the list. They can be requested through the President and approved by the Board. The request will need to be in writing with a statement of why you want the addresses.

I was going to have an article on "What is a Master Gardener?", but I have run out of time the last few weeks. It seems that this older body needs more sleep. I will have it for next month. I hope you can wait.

I would like to thank all the members who have worked on projects and who have been so supportive in the organization. The picnic was well attended with over 80 members and guests. What a fun evening! The raffle went very well. Thanks to Traci for all her work on it.

SEE YOU ALL SOON. DAVID

## **SUMMER PICNIC A HUGE SUCCESS**

We want to thank everyone who showed up early to help set up for the picnic. Thanks to Wade for the wonderful chicken and to everyone who brought their favorite dishes. It turned out wonderfully.

A special thanks to Traci Dahle who spent HOURS getting donations for the raffle. She would like to thank all those who helped her with this. Following is an alphabetical list of the donors. Traci hopes that we all will show our thanks by supporting and shopping at their stores.

ANDERSON LUMBER, 9000 So 1300 W.,  
BLAND NURSERY, 8630 So Redwood Rd.,  
CHERYL'S GARDENS, 12600 So. 200 E.,  
CONCRETE GARDENS, 13490 So. 84 W.,  
COSTCO - (all three of them)  
ENGH FLOWERS, 8214 So. 700 E.,  
FAMILIAN NORTH WEST PLUMBING SUPPLIES , 3522 So. West Temple, 255 W. Cottage Ave., 12300 So. 501 W., Layton Branch,  
FLOWERAMA, 900 East 7205 So.,  
GARDEN SPOT NURSERY , 5025 S. Highland Dr.,  
GLOVER NURSERY, 9275 S. 1300 West.,  
HILLSIDE FLORAL, 2495 E. 7000 S.,  
HARMONS GROCERY STORE, 7755 So 700 E.,  
JORDAN GARDEN CENTER, 7000 So. State St.,  
ROTH GARDENS, 12600 So. 400 E.,  
WARD AND CHILDS, 678 So.700 E.,  
WASATACH SHADOWS, 9295 So.255 E.

"Thanks to Everyone!" -- Traci Dahle ("And I got the Bell!")

## SLMGA HAS NEW LOGO

Thanks to Cindy Deverall for providing our new logo as seen on page 1 of this issue. Her daughter, Sonya Case, designed the logo. Sonya works for Utah Hunter Magazine, which is run by Cindy's son. Sonya's husband will be taking the Master Gardener course starting this fall, so the whole family is getting involved!



## PLANTLAB VOLUNTEER TRAINING

**Tuesday evening, September 10,  
6 p.m. - 9 p.m.**

Any Master Gardener thinking of volunteering for the PlantLab program this fall must attend this training session. I will teach about the PlantLab lessons with actual set-up of how the lessons will be taught in a class. As we proceed through the lessons, all the questions you would have in an actual classroom setting will be addressed. It is very important to attend this training session. PlantLab sessions will be starting soon after the training, so be sure to attend even if you aren't sure you will actually teach a PlantLab. Attendance for this 3 hour training will count as volunteer time. Notify Maretta Wight, 280-0959 that you will be attending.

Thanks, Maggie Wolf  
USU Extension Horticulturist

## ARTICLE XII PASSES

At the summer party, the membership voted to adopt the amendment to the By-laws concerning Misrepresentation of Association. No use of the Salt Lake Master Gardener Association membership list may be used for non-association business of any kind.

We hope to publish a complete copy of the Association By-laws in a future issue of The Garden Patch.

## NOMINEES FOR OCTOBER ELECTIONS ANNOUNCED

The following people have accepted nomination for positions on the Salt Lake Master Gardener Executive Board for next year. Next month we will publish a short biography of each nominee. Elections will take place by secret ballot at the October general meeting. At that time we will also accept nominations from the floor. Please be sure to attend this meeting and exercise your right to vote.

- President:** Becky Hansen, Marlene Johnson, Golden Reeves  
**Vice President:** Karl Hauptfleisch, Beth Price  
**Secretary:** Traci Dahle  
**Treasurer:** Barbara Watkins  
**\*Program Coordinator:** Pat Miller  
**\*Volunteer Coordinator:** Miiriam Coons,  
 Charlene Homan,  
 Kari Kay  
**Historian:** Cindy Deverall  
**\*Public Relations:** David Quist  
**\*Newsletter Editor:** Jenny Allgrunn  
**\*Nominating Committee**  
**Chairperson:** Robyn Chubak  
**\*Nominating Committee**  
**Members:** Dionne Williams



\* Appointed position. Election will be held where there is more than one person listed.

\*\* Nominees, if I have misspelled your name, please let me know so I can correct it in the next issue. Thanks. J. Allgrunn

## ATTENTION ALL GILGAL GARDENERS

We had a great spring and accomplished so much. A little summer rest from working in the heat has been wonderful. But now it is time to look at fall work in Gilgal Garden. We will be having our first end of season work party on Tuesday, September 10 starting at 4:00 p.m. and going until we're tired. We will continue to meet every Tuesday at that time until the weather is no longer reasonable. Please come back and join us as we clean up some more and get the place ready for winter and the spring plantings for next year. The video camera will be rolling!!! Can't wait to see you all again.

**Beth Price, Project Manager**

With the moderating heat of August, the tomato plants are setting on a really good crop. With concrete reinforcement wire as a fence or cage, the plants are growing much better. So far there are no bent and pinched limbs to stop production.

My first crop of mulch was finished by the end of July, and with the clean up at my late father-in-law's house, I was able to start a new pile. When mixed with grass clippings, the pile really gets a jump start. The temperature is running at about 145 degrees! The most important part to a good cooking pile is the moisture. Adding enough water to keep it wet and aerated keeps the process working.

My apple thinning was not adequate this year. The Granny Smith tree with 8 to 10 foot long branches were really loaded and really bending over. By the time I was through pruning, I had a large wheel barrow full of debris. A few years ago I lost some limbs from the overload. So this year I am starting early to try and avoid that problem.

I can see a slight blush starting on my El Star apples. The peaches are starting to size quickly and show some color. The Italian prunes have thinned themselves and are showing some color also. Fall seems to be just around the corner.

Anyone out there got a good squash or tomato main dish recipe? We need it for the next issue.

e-mail to  
gardenpatch2@juno.com

Thank you!



I harvested my garlic and have about 25 pounds to last for the winter. The starts I got from a neighbor turned out great. Nice large cloves will need to wait a month or so to check the flavor. It will soon be time to make a spot in the garden to replant.

Have you ever had something that really bugged you? I was applying fertilizer to my lawn and some bugs were flying around. We have all had some bugs around our heads and tried to swat them away. We have all heard of earwigs and the terrible stories of one getting in someone's ear. I had a bug fly into my ear. It went all the way down. I tried with tweezers to get hold of it with no success. I could hear it making noise and feel its little feet as it struggled to get free. One one problem - it was head down and couldn't get turned around. It was late in the evening, and with all the clinics closed, I went to the Emergency Department at Jordan Valley Hospital. After they were sure of getting their money (the most important part first), they put me in a room to listen to and feel the bugs for hours. Finally a nurse asked if she could help me. I stated my problem, and she went to work. After flushing the ear with about ten gallons of water (well, maybe not that much) she said it was out. As we looked at what was in the tray, the noise and feel of the bug struggling started in my ear again. This time she looked with a light (I think out the other ear) and said, "Oh, I see it. After flushing with another ten gallons of water, she finally drowned the bug and flushed it up the ear canal to a point where she could remove it with a tool. It turned out to be a small moth. Such a big To Do over a little bug! Total hospital bill \$500.00!!! But oh, what a relief to have it over with. This once happened to the wife of a friend of mine while they were up in the Uintahs. He used a straw to suck the bug out. He said the bug didn't taste too bad, and it was a lot cheaper! Ahh, the joys of gardening!

#### ZUCCHINI BREAD

3 eggs, well beaten	1/4 tsp. nutmeg
2 cups sugar	1 tsp. salt
1 cup oil	1 tsp. soda
1 tsp. vanilla	1/4 tsp. baking powder
2 cups grated zucchini	1 1/2 tsp. cinnamon
3 cups flour	1/4 tsp. cloves
1/2 cup chopped nuts (optional)	1/4 tsp. allspice

Mix eggs, sugar, oil, vanilla, and zucchini. Add remaining dry ingredients. Greased bread pan - Bake at 325 degrees for 1 hour.

# Word of the Month



By Sherman Brough

## Bilateral Symmetry

(buy-lat-ur-all sehm-eh-tree)

From the Latin prefix bi = two, latus=side, and the English suffix -al, related to; and the Greek

Definition (biological): A symmetry in which similar anatomical parts are arranged on opposite sides of a median axis so that one and only one plane can divide the individual into essentially identical halves.

Only a few living systems can be characterized as non-symmetrical. The common amoeba is the best example I know. Most living things are symmetrical. A symmetrical organism, by design, can be divided into two equal parts and are further designated as radially symmetrical or bilaterally symmetrical.

Organisms designated radially symmetrical can be divided into two equal halves, in more than one direction; two examples are the jelly fish and a flower such as a buttercup or magnolia.

Organisms designated bilaterally symmetrical can be divided into two equal halves in only one direction; some good examples are a butterfly, a human being, and a flower such as a snapdragon or orchid. They can be divided into two equal halves, mirror image one with the other, in only one plane.

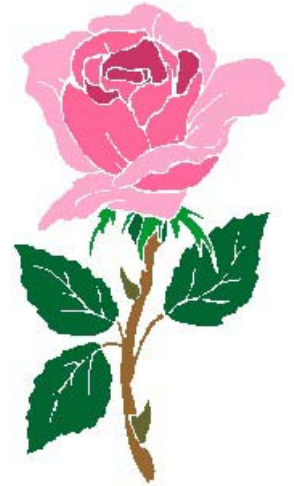
In our modern biological classification system, organisms are arranged from simple (primitive) to complex (advanced) using many different characteristics. In the characteristics of symmetry, non-symmetrical systems are most primitive; flowers having radial symmetry are more primitive than those bilaterally symmetrical. Flowers with many flower parts are more primitive than those with few flowering parts. Woody flowering plants (trees and shrubs) are more primitive than herbaceous plants.

A new and exciting scientific discovery is the regulatory gene, designated as cycloidea or cyc for short, which controls bilateral symmetry in some flowers. If the gene is removed, the flower reverts back to radial symmetry.

**Which kind of symmetry are each of these flowers?**



# The Mystery of Growing Roses



By Kathy Lillywhite

Success in growing roses **simply** involves learning the plants' basic needs. You say, "simply"? Sometimes learning a plant's needs is a complicated process. Most gardeners know that roses like lots of water and a rich, nutritious, slightly acidic soil as well as lots of sunshine. So if you know and understand your garden's soil, and then adjust the care you provide, you can have success with roses!

There are many types of roses, approximately 150 species, and thousands of cultivars. The type of rose you choose to plant will determine what it can or cannot do for you. Some roses are one-time bloomers and there isn't much you can do to get them to bloom again. Roses have pedigrees that can be traced back to the Crusaders, the Phoenician traders, the Greek colonists, or the Egyptians. In the 1890's, rose breeding proceeded at a frenzied pace, raising new varieties. Repeat flowering varieties traveled across the seas from Asia; today they are called Chinas and teas. These varieties are almost scentless. Breeders were aiming for larger and newer colors, and fragrance just wasn't a priority.

Most of a rose's fragrance comes from its petals. Generally, the more petals a rose has, the more fragrant it is likely to be. In Bulgaria where rose oil is produced, flowers are picked in the early morning and processed the same day. It takes from four to five acres of Damask or Gallica (which are classified under 'Old Roses') rose plants to yield about 2 pounds of oil. There are many different rose scents. They could be described as fruity, lemon or orange, raspberry, green apples, lilacs, spicy etc.

The manner in which a rose grows will also determine your success. Some shrub roses grow tall to 6 to 10 feet and can be used as "climbers." These actually need to be attached to supports, as no rose actually climbs. Some roses send out arching canes while others stay low and compact (usually labeled landscape roses). Rambler's canes grow 20 to 30 feet in a season and remain pliable enough to braid and twist. There are very thorny canes and thornless canes, (Zephirine Drouhin, a thornless Bourbon, can be trained as a climber.) With so many choices you'll have to make your selection carefully, choosing the best plants for a particular site.

My rose routine begins first thing in the spring with a handful of Epsom salts applied to each plant to stimulate root growth, followed by a layer of alfalfa pellets that generate a good kind of food and fuel symbiosis (nitrogen-fixing bacteria that take nitrogen out of the air and combine it with oxygen to form nitrates). As the soil and spring days warm, (when it's pleasurable to be in the garden) I do a little pruning, weeding and mulching.

From summer until frost, I inhale the rose fragrance and occasionally pinch off old blooms. Now does that sound like too much work? I know gardeners who sprinkle dried coffee grounds around their roses to organically raise the acidity of the soil\*I might try that sometime.

As we begin to prepare for winter by ceasing the fertilizing habit by Labor Day, also leave the cutting-back routine alone. Roses need a time to harden off and prepare for winter. Pruning should be done in spring. When roses are dormant, a top dressing of manure will be greatly appreciated. If the ground isn't covered with a blanket of snow, pile up a mound of mulch around each plant, especially on newly planted roses and then pray for snow!

**PROJECTS**

Christmas Box House .....	Peggy Call, Kathy, Anderson, Erma Myers. Maggie Wolf
Diagnostic Clinics at County Building and Wheeler Farm .....	starts June 3
Exhibition Booth Set Up and Take Down .....	Cindy Deverall
Fresh From the Heart .....	Jennie Gibson, JoDene Condrat
Gilgal Garden .....	Beth Price
Grow Labs .....	Maggie Wolf
Jordan Valley Water Conservancy District .....	Leslie Hughes
Magna Veterans Memorial .....	Eva Daniels
Murray Park .....	Becky Hansen
State Fair Park .....	Steve LeCheminant, Sandy Burgess
Tree Utah .....	David Kempff
Utah Aids Foundation .....	Kay Packard , Mike and Ann Cullis
Utah Boys Ranch .....	April Jerome-Greer
Web Site Design .....	Lani Twitchell, Cynthia Grua
Wheeler Farm ...	Glen Cornwall , Golden Reeves (Vegetable Specialist), and Marlene Johnson (house gardens)

**UTAH AIDS FOUNDATION**

Utah Aids Foundation work parties will be held **every Tuesday** from 5 p.m. until sunset, unless it is stormy weather. Come when you can during that time slot. The gardens are located at 1408 South 1100 East. It is a cement building marked UAF located on the west side of the street. Please bring your own tools, gloves, and drinking water. Contact Kay Packard, or Mike and Ann Cullis with any questions.



 **Fresh From the Heart** 

Be sure to donate your extra fruits and vegetables to Fresh From the Heart. All donations go to the Utah Food Bank which will in turn distribute it through various food pantries free of charge to people who are in need.

**You can receive Master Gardener Service hours.** You will receive one hour of credit for every twenty pounds of produce that you donate. You may also count time that you spend transporting produce to the Food Bank. First year students are limited to being able to receive 10 hours of credit from this project toward their basic requirement for graduation. All other Master Gardeners may earn an unlimited number of hours. To receive credit--Please keep track of the donations you make and turn the information in to Bonnie Perfetto at the USU Extension office. (We are not doing forms this year--You are on your honor the same as with other hours you report.) If you take your produce directly to the Food Bank, Please make sure that the person receiving the donation designates "Fresh from the Heart" on the receipt that you will receive. We need to have a record of all food that is donated through this program.

Please note that we have made some important changes from last year. There are two drop-off dates per week. Produce may be dropped off on **EVERY WEDNESDAY AND SATURDAY MORNING IN AUGUST AND SEPTEMBER BY 11:30 a.m.** You may also take your donation to the Utah Food Bank any weekday year round. Please make sure the produce you donate is of a quality that you would like to eat.

Leave your produce in or by the Blue Bins at:  
 Cheryl's Gardens - 96 E. 12300 South  
 Millcreek Gardens - 3500 S. 900 East  
 Wasatch Shadows - 9295 S. 255 West (East Freeway Frontage Road)  
 Western Garden Centers - 550 S. 600 East, 4050 W. 4100 South, 9201 S. 1300 East  
 or yearound at the Utah Food Bank loading dock - 1025 S. 700 West.

**Please let your neighbors and friends know that they can donate too!**

## Calendar

**September 19th General Meeting**  
**Shirley Glaus will speak to us about how the early settlers of this valley survived - how they planted, irrigated, and dealt with the same growing conditions we are still facing today.**

**7 p.m. in the classroom**

**Conference Center Tour**  
**Saturday, September 28**

Meet at the corner of Main Street and North Temple at 9:00 a.m. Sherman Brough will conduct the tour of the gardens on top of the Conference Center. Those of us who went last year will see a big difference. The prairie is now green and blooming. Trax is the easiest way to get there. Get off at the ZCMI stop and walk north.

**October General Meeting - Thursday,**  
**Oct. 17, 7:00 p.m. in the classroom**  
**General Elections and Gardening**  
**Successes and Failures**  
**Be sure to be there!**

**OUR ANNUAL HOLIDAY PARTY-CLASS GRADUATION AND AWARDS DINNER WILL BE AT THE WHEELER FARM ACTIVITY BARN ON DECEMBER 12TH. PLEASE SET THAT DATE ASIDE EARLY, SO YOU WILL BE ABLE TO ATTEND.**

# Bulletin Board



Maggie Wolf is still looking for donations of varying soil types (sandy, silty, loam, clay) for the soil lessons of the PlantLab program. If you travel to different areas of Utah, dig a bagful of soil and bring it in to the office for Maggie. Note where the soil sample was taken from. Place the dry soil in a Ziploc bag and be sure to label the bag with the location the soil was taken from.

Thanks!

**USU Extension Salt Lake  
 County Website:  
[www.usuextslco.org](http://www.usuextslco.org)**

**Also check out the new  
 Master Gardeners site:  
[www.ext.usu.edu/umg](http://www.ext.usu.edu/umg)**

*The Garden Patch*  
Salt Lake Master Gardener Association  
4545 West 3100 South  
West Valley City, UT 84120

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Please mail, fax, or give your Volunteer Hours to:

Bonnie Perfetto  
USU Extension

2001 South State S1200

Salt Lake City, UT 84190-2350

Fax - 468-3174

Please check back periodically with Bonnie to confirm that she has received your hours and has recorded them correctly.

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DATE	PROJECT	HOURS