

# THE GARDEN PATCH



August 2005

Salt Lake Master Gardener Association

Vol. 7, No. 8

## I'm Dreaming of a Blue Ribbon: Part Two

By Lisa Chin

Get your fruits, vegetables, herbs and flowers ready, because the Fairs are starting soon! The Salt Lake County Fair, hosted at the Salt Lake County Events Center & Equestrian Park at 2200 West 11400 South, South Jordan, runs August 17 – 20, 2005. The Utah State Fair, 155 North 1000 West, Salt Lake City, runs September 8 – 18, 2005.

One of the most important Fair entry tips I can give you is to **READ** the Fair Handbook! The Handbook is light reading. It won't take you more than 20 minutes for the County Fair's handbook, and a little longer for the

State Fair. However, it is essential to understand the rules associated with your entry. Don't let your entry be disqualified for something as simple as not knowing the rules. As my attorney husband likes to say, "Ignorance of the law is no defense!"

The Premium Book for the Salt Lake County Fair is now available online at: <http://www.countyfair.slco.org> On the left hand side of this page is a link which reads: 2005 Fair Premium Book-NOW AVAILABLE ONLINE. Click on this link and you will be able to find out everything you ever wanted to know about entering the Salt Lake County Fair. A hard copy can be obtained by emailing: [cbullock@slco.org](mailto:cbullock@slco.org) or calling 483-5473.

The Handbook for the Utah State Fair will be available at: <http://www.utah-state-fair.com> starting on August 1, 2005. Click on the Utah State Fair Logo, and then click on the "Exhibitor Info" link. You can also call 538-8440 and request a hard copy be sent to your home.

All entries must be received during a certain time period. Entries brought in before or after that time period will not be accepted. I could tell you *when* to take your entries in to the Fair but I want you to take the time to **READ the handbook** and find out for yourself! (Have you gotten the hint yet? READ THE HANDBOOK!)

The last tip I have for entering any Fair this year is to relax and have fun! Don't stress it, just find something in your garden and enter! Good luck and happy gardening!



# NOTES FROM THE PRESIDENT

By Traci Dahle

Hi Everyone!

Thanks to Jim Horrocks for speaking to us on outdoor ferns. He did a good job and made it very interesting. We all learned some things we never knew about ferns and how to take care of them if we decide to put them in our landscape.

Well we have had a busy month. I guess that's what summer does to Master Gardeners.

Our State Fair Park project manager/treasurer, Cathy Miller, broke her back snow skiing on July 4th. Cathy is okay. She was in a lot of pain, but she is a very strong and dedicated person. Cathy went back to work in about a week, pain and all, and made it to her Iris dividing workshop July 20. We all wish her well. (I had to tease her that anyone snow skiing in July is asking for trouble).

Howard Andrews has been ill this past spring and summer. We all hope he starts feeling better soon. So Wheeler Farm vegetable garden has been needing some extra care.

Ron Jones who has shown some interest in the garden (putting in his own tomatoes and potatoes) said he would help and take over the garden. We hope we can salvage some of the garden with the water problems we have had. If anyone wants to help Ron at Wheeler Farm, please contact him, (check out how to contact him under "Projects" on page 10.) I hope we can make things work down there so we can get some food for our Fresh From the Heart program. Please keep in mind that if you have any fresh produce and fruit from your gardens, Fresh From the Heart can use them. Please check out Jodene Condraat's article in this newsletter on how you can help people less fortunate and get hours at the same time.)

After being told we could get our hours out of the office, it has come to my attention that this is not possible. The file is part of a larger County file and can't be split off. Sandy is still taking the hours and then we will have to work with the new secretary (when we get one) and get them inputted. So please still send your hours to Sandy for now.

I hope everyone can make it to the annual picnic at Murray Park. I have tried to get some nice giveaways as in the past, but most of all it is fun to visit with other Master Gardeners and their spouses/guests.

Thanks for everyone's hard work! See you soon.

**Don't forget to come to  
the Summer Party at  
Murray Park**

**Food, fun, prizes, Iris give away**

## MANTIS WATCHING

By Catherine New

07.22.05. 2:00 pm. Hot & humid. A red-eyed green praying mantis nymph suspends head down along a stalk of dried purple adendorpha blooms among the kniphofia in the parkstrip. Forelegs cocked in preying posture, this one and three-quarter inch nymph hangs amidst a buzzing cloud of waspy-fly-like insects under the chlorotic but shady Norway maple. Three days ago this nymph surprised me in our upstairs north window overlooking this parkstrip maple, adendorpha, and kniphofia. How did a mantis come to be inside our house? For three days I considered whether there was sufficient prey inside the house, checked behind curtains with history of houseflies, and so forth. Last evening gave up the idea of a mantis maturing indoors, hosed spider webs off the kniphofia, set the soaker for the maple, and relocated the upstairs nymph to this feeding station where I still found her/him eighteen hours later.

That's one mantis; and I still don't know how it got inside. I saw another in the bronze fennel, about five feet above ground, an ideal observation height for me. That's two mantises. I'm trying to master the conventional plural form; my grammar instinct is "hippopotamus, hippopotami: mantis, manti"---but it's one mantis, two mantises.

Which takes me back to the June Garden Patch where my eye tripped on "an eggcases" (an oothecae) not once but seven times in that brief Mantis Watch article. "O'thee'ke," University of Utah Museum of Natural History Entomology Collection Manager and neighbor Christie Bills coached my pronunciation when first began talking about praying mantis egg cases: ootheca (singular) and oothecae (plural.) Apologies to word lovers distracted by my misuse of the plural form. My embarrassed vocabulary is tempted to revert to "egg case," but I remind myself that, just as pronunciation improves through conversation, spelling improves through writing. So, I'll write a bit more Mantis Watch.

Memorial Day weekend two oothecae fluttered banners of debris heralding recent hatches. Nymphs were everywhere in the first days of June. One hatched ootheca was on a four-and-a-half foot aster skeleton at the north sidewalk fence. I weeded in the north parkstrip and engaged passersby in brief introductions to nymph-watching. "It's like Where's Waldo?" laughed the neighbor focusing digital pictures of the fenceside nymphs in the jumbled growth of perennial pea, adendorpha, euphorbia amygdaloides, geranium and iris.

A third ootheca on a dried 'Valerie Finis' artemisia stem in the north parkstrip was as yet unhatched, and I passed it along to a neighbor Master Gardener who intended to install it in a Rose of Sharon.

At a SLMGA Successes & Failures meeting, one Master Gardener teased that I was more interested in garden animals than in the garden itself. I've reflected on the truth in that teasing. The most interesting animals in the garden are---guess who? We who live in the neighborhood. And lifelong neighborhood science learning is what Mantis Watch is all about. Mantis Watch engages neighbors in conversation, mantis conversations inevitably focus on garden environments, exploring garden environments brings up the insecticide dilemma, and that insecticide dilemma is a facet of lifelong neighborhood ecology learning.



## *Maggie's Corner* The Heat is ON!

By Maggie Wolf

I hereby forbid any person to rely on my memory! These past several months have really taken their toll, with pressure to take over new job duties, complete old ones, be my own secretary, help select a new county Horticulture agent (coming soon!), travel, and stay in contact with Master Gardeners, fellow Extension agents, Extension administrators, cooperating agencies, and the general public. I'm so far behind, I may be put into jail for lost receipts, late reports, broken budget, broken commitments, and arson (failing to stomp out enough fires).

The bright side, of course, is enjoying the opportunities to share moments of appreciation for the wonderful world of plants with fellow plant enthusiasts. I missed Jim Horrock's talk about ferns, unfortunately. I would like to visit with him someday. The meeting at the fishing hole was certainly an interesting endeavor. About this time of year, it would be very tempting to jump into the pond and swim with the fish!

Speaking of hot, I was in Las Vegas July 18-21, and I have never experienced such heat! One morning (before sunrise), it was 93 degrees! That's just not right! The conference rooms, however, were FREEZING! I went outdoors every once in a while to flash-bake and regain feeling in my digits. The ASHS conference (American Society for Horticultural Science) is usually "back East", so when I saw that it would be so close (and relatively affordable) in Las Vegas this summer, I jumped at the chance. Sorry to say, I actually forfeited \$250 won in the NACAA (National Association of County Agriculture Agents) Communications Award, for one of my newspaper articles. I would have had to be in Buffalo, NY to accept that award during the same week. In Vegas, I only won \$27, but I thought that was pretty good! I came away from the conference with renewed dedication to science (who wants to participate in some research?). I also learned some tidbits: corn gluten isn't a very effective pre-emergent, Japanese barberry is an invasive weed in the northeast.

July 26th's Plant Diagnostic Workshop was very well attended, and I've heard good feedback. I hope participants will help or continue to help at the Plant Diagnostic Clinics, plus start spending some time helping in the office at the MG Help Desk. Although we have two MGs paid to answer phone calls (working only one at a time), they are often overwhelmed with phone callers queued up waiting to ask their questions, plus walk-in clients with plant or pest specimens that need to be looked at. With additional help, I hope the MGs can feel less pressured and have more time to feel assured that clients truly understand the recommendations or diagnoses.

I need volunteers to help judge 4H Horticulture entries at the Salt Lake County Fair. Judging will be Wednesday, August 17, at the Salt Lake County Fairgrounds main building. Judging typically lasts from about 8AM until we are done, sometimes shortly after lunch. (Lunch is provided). If you are willing to help judge, please call our 4H Agent Donna Murphy at 468-2695 and talk to her about the specifics.

Thanks to everyone who donates their time and energy towards sharing their love for gardening. You are making a difference in this too-often too-rushed chaotic world!

Maggie Wolf  
USU Extension, Salt Lake County  
Asst. Prof., Horticulture

### ***THE GARDEN PATCH is ON THE WEB***

After many trials and errors over the past few years, we have finally managed to put current copies of The Garden Patch on our web site. So far we have the last few months, but will work on getting more on. You can access them at:

<http://utahmastergardeners.usu.edu/counties/slc/gardenPatch/index.htm>

### **Web Page Authoring Class**

If you are interested in learning the basics of putting your stuff on the World Wide Web, we still have a couple of spaces available in an ongoing class. The classes will be on Monday afternoons from 1:00 - 3:00 p.m. in the computer lab on the second floor of the County Building, right above the Master Gardener classroom.

We will be covering building pages in Dreamweaver and preparing graphics for the web in Fireworks. If you don't have these programs, it can still be a worthwhile class, as the concepts covered are useful in any web page construction. The next class will probably be scheduled for the second or third Monday in August and will be a review of the topics covered in the first two classes. If you are interested, please send e-mail to Amy Hargreaves Judzis, your trusty Web-Wench and Instructor, at [cliz@juno.com](mailto:cliz@juno.com) and send a copy to Maggie at [MWolf@slco.org](mailto:MWolf@slco.org). You will be e-mailed when we have dates for the computer lab reserved.

### **PUBLIC RELATIONS: WE'RE HERE TO HELP**

Coordinating a garden tour or other event? Interested in telling the community about your garden project? Perhaps you'd like to invite people to visit and enjoy the results of all that hard work...

The Master Gardeners now have a Public Relations Volunteer Team to lend you a helping hand. We'll work with local newspapers and other community calendars to spread the word and invite the general public. We'll even help you write the information. If interested, please contact us! Call Kit Mueller: Email: [news@utahmastergardeners.org](mailto:news@utahmastergardeners.org)

## NEW CHICK UPDATE

By Val Chatwin

After the murder of my flock of chickens, many Master Gardeners have told me of their shock and sorrow, and I have received some good advice and the conclusion that it was probably a raccoon that did the dirty deed. Could have been a skunk, weasel, humans [probably not, no blood, they are hard to kill, one chicken partially eaten, eggs and broody hen were gone out of nests]. There are some small farm owners and defenders of their livestock in our group who have had similar experiences, although not of this magnitude. They advised to get a trap set and try to trap the critter because it will probably return.

I ordered chicks from a hatchery in Ohio. Found I could get many or few for the same amount of money. I got 25 Banty straight run variety type and 25 pullet variety kind batch, and two normal sized roosters. They sent 59 chicks. They always include extras because some die and one was already dead. I put a sign out on our fence, on 10400 S. "CHICKS FOR SALE". It was amazing, I had 4 calls and it was only out there 2 days! I sold the ones I didn't want to a guy who had lost all of his 30 new chicks to a neighbor's dog. Owners never think their sweet/friendly/not vicious/never done anything like that before dog would do a thing like that, but when there is irrefutable evidence, animal control gives them tickets, and fines are imposed. But that doesn't replace the chickens, so he was able to get some more from me.

Usually there are old chickens to teach the babies so we have had an interesting time with these having to teach them everything. The first thing was what and how to eat and drink. I had to dip their beak in the water and hold them back so it would run down their throat to get them drinking. After a couple of times they got onto it, and after three days of shipping with no food or water, they were parched. They peep all the time so word spread and a few more tried it so pretty soon they were all standing around the water pan dipping their beaks in. They can go three days without water, so the hatcheries like to ship them at this age.

Then I had to dip their beak in water and dip it into the mash. After they got a taste of it, they found it delicious. I had to teach them how wonderful apples were by grating some into the pen. Now they pick it all out of the peel. They eat any fruit we put in, except apricots which they only eat a couple of bites of. Weeds were just looked at. Finally one chick tasted a leaf, and now they love most weeds I throw in and will pick the branches clean. Kitchen leftovers are their favorite, but I had to sprinkle some feed on them to get them started on that. A mother hen clucks to call over the chick if she finds a good morsel. It is very cute and goes on until the chick is grown and knows very well what to eat.

The roosting, which is safer, keeps them up high and out of their poop. I use two inch boards so it's comfortable to stand on. At first they would all lay down flat, on top of each other for warmth. Then they went to sitting in a tight ball. We kept them inside in big tubs for awhile and then moved them out into a play yard I made out of bird netting, but gathered them in every night to sleep inside. Finally they couldn't come in any more; too big for the tub, too lively, too escap-

able. So I put the net around the bottom of the chain link in the pen and nervously let them sleep in the coup, but they still slept on the ground, and we had to herd them into it every single night, with them peeping in alarm. It was dark in there!

One night the smell of skunk wafted in on the night breezes as we were sleeping. Fortunately it woke me up, so we got right out there and gathered the chicks in to sleep in the house.

Normally they are very ready to get sleeping on a roost and will use the edge of boards or whatever but not these. They weren't even being any more willing to be inside.

Finally one night I picked each one up and put it on the roost. That was hard. They kept flying down, but finally I got every single one up on it and they didn't fall off it in the night either. The next night, earlier, several had found out how to get up on the highest board. After being gone at bedtime for a couple of days I still found two on the ground, and lifted them up and made room for them by their friends. The others were very happy on the roost inside.

The big ones are finally too big to get through the chain link but some of the Bantys are really little, so they can walk right through it and even with the net some will find places to squeeze out. I am down to 23 chicks and that is close to what I want to end up with. I'm trying like crazy to keep the others alive and well.

This is back to babysitting! Good grief! It is really like becoming a Master Gardener: you take classes and learn from the others and their experience helps you become good at it.

## LOVAGE

By Trisha Schelble

In the early 1700's there were few conditions that lovage wasn't claimed to cure. While its popularity has dwindled somewhat, lovage remains a useful medicinal and culinary herb. Native to Europe and southwestern Asia, the shrub now thrives where there is full sun and fertile soil. Lovage is tasty too; although quite similar to celery in its appearance, this herb is able to retain its flavor in slow-cooked soups and stews.

Lovage prefers full sun but will also grow in partial shade. Lovage needs fertilized, moist and well-drained soil. In optimal soil, the shrub can reach a height of eight feet. The leaves, stems and roots are gathered from spring to autumn. For bushy growth and a continuous supply of leaves, clip flowers as they appear, from June to August. Lovage seeds are gathered from new buds.

Lovage can grow in the same spot for 10-15 years, if soil is kept well-cultivated. Dress the plants with rich compost or manure each spring and make sure to keep them watered during dry spells.

A mixture of dried lovage, dried thyme and sea salt on pork or chicken is quite divine!

Looking at the temperature gauge on the patio, I see that summer has definitely come. They say that these are the dog days of summer, but my dog would rather stay in the cool house than be out in the heat. It makes it a little uncomfortable to be working outside, but the mornings spent weeding at Wheeler Farm with the geese honking before the sun hits the garden are quite pleasant.

When my hosta came up in the spring I put a lot of snail bait around it, hoping to save the leaves for use in flower arrangements but the hail storm in early June put holes in most of the leaves. That was not all of the damage done by the hail. My pepper plants leaves were shredded and a lot of the apples were damaged and have hail marks on them. In one short period of time I lost a lot, but things have recovered quite nicely. Except for the hosta, apples, and peppers there are no other signs of the hail.

When we returned from vacation in June the daylilies were in bloom, and it has not stopped yet. The mow strip I changed last year has really flourished, with some plants from the plant swap this spring it looks great. I have been complemented by passersby and neighbors on how great it looks. It gets full sun most of the day and is turning out as I wanted it, a bed to propagate plants in. I had a couple of women stop in their car wanting some of the flowers' blossoms. No problem. They would be dead by morning anyway.

June drop did not take enough fruit from the peach tree or the apple trees, so I had to do a lot of thinning. By the time I was through, the wheelbarrow was three fourths full. A lot of fruit was taken off. I put it through the chipper shredder and composted it all. Some of the apples seem to still have too many on, but they are hard to reach, even with the ladder to thin just a few so I will live with it. The grafts I put on in April are all doing quite well. I put a graft on a seedling, and I now have a two foot whip growing from it. I will need to move it out of the garden in the spring. I have a volunteer peach tree, and for the first time it has fruit on it. I am anxious to see and taste that peach. There is a 50 percent chance that it will be a good peach tree; if not the compost pile will get a little more debris.

At Wheeler Farm the first planting of pumpkins left a little to be desired. I weeded and then replanted in the void spots. When I returned from vacation I found the seeds were up along with a massive amount of weeds. It has taken quite a few mornings to get the weeds under control and fix leaks in the drip system. I changed the amount of time the water was to be on because of the heat, so will monitor that closely in the next few weeks.

Last year the neighbors' apricot tree was loaded with small fruit. This year it is loaded with large fruit. I have been picking the fruit from the limbs that hang over onto my side of the fence. They have

# Golden's Garden

By Wm. Golden Reeves

been the best apricots I have had in a long time. I have dried a couple of batches and tried putting some in the freezer fresh. I still have plenty of jam made from last year's fruit.

The garlic has finally dropped, so it was ready to harvest. I dig it up, wash off the roots, and then place it in the shade to dry. The garlic reaches its full flavor in about two months, so will let it dry and cure until then. I am still using garlic from last season, but the larger variety is becoming soft. I have some Idaho White from last season that is still great and will have plenty to plant in mid October. Why plant lots of garlic? I haven't seen any vampires around the house, so it must be working.

The first pickings of green bean are what my wife looks forward to. We had them for dinner the middle of July. Steamed with garlic, butter, and a little squeeze of lemon juice - what more could a garden provide. What about baked beets with a little vinegar salt and pepper to taste, or some cabbage coleslaw? Then there are the tomatoes with fresh basil, cucumbers, small summer squash with Italian dressing and any other veggies that are ready for the salad from the garden. Yes, the garden is in full production. Enjoy!

## Quick Ginger Peach Cobbler

4 cups peeled and sliced fresh peaches  
 1 t ground ginger  
 2 T softened butter  
 4 T brown sugar  
 1 cup granola cereal with raisins & nuts  
 2 egg whites, beaten

Preheat oven to 400 degrees. Mix peaches with ginger. Place sliced peaches in small ramekins or oven safe bowls. Combine butter and sugar with a fork, then add this mixture to the granola cereal. Fold in beaten egg whites. Mound the topping on top of the peaches in each ramekin. Place ramekins on a small baking sheet and bake 10-12 minutes. Remove and cool cobbler. Serve with prepared whipped cream.



# Fresh From the Heart

The Salt Lake County Master Gardener's Fresh From the Heart and Utahns Against Hunger are working partners in encouraging the community to share *quality, fresh* garden produce with emergency food pantries. This program is committed to meeting the nutrition needs of families experiencing economic difficulties that are seeking help at their local food pantry. Fresh produce is welcome at any time during the year. The participating pantries are:

SL CAP Magna 250-6414  
3041 South 8560 West, Magna  
M-F 8:30 a.m. to 1 p.m., 2 to 5 p.m.

SL CAP South County 255-3516  
8446 S. Harrison (340 West), Midvale  
M-F 8:30 a.m. to noon, 1 to 5 p.m.

Baptist Concern Center 972-5708  
1235 West California (1330 South)  
M, W, Th 1 p.m. to 4:30 p.m.

Indian Walk-In Center 486-4877  
120 West 1300 South  
M-F 8 a.m. to 4:30 p.m.

Westvale Presbyterian Church 968-7992  
3610 South 4400 West  
call for appointment

St. Paul's Episcopal Church 322-5869  
261 South 900 East  
M-Th 10 a.m. to 1 p.m.

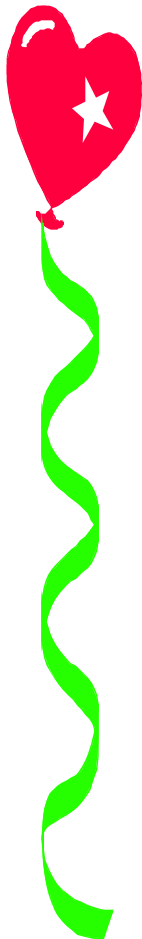
Crossroads Urban Center 364-7765  
347 South 400 East  
M-F 9 a.m. to 5 p.m.

Utah Food Bank 908-8660  
1025 South 700 West  
M-F 8 a.m. to 5 p.m.

Hildegard's Pantry 328-3254  
309 East 100 South  
T-F 11 a.m. to 2 p.m.

Utah AIDS Foundation 487-2323  
1408 South 1100 East  
Call for Appointment  
Lifecare Services 978-2452  
1025 South 700 West  
Call for Appointment

Kearns First Baptist Church 968-1471  
4445 West 5175 South  
M, W-F 11 a.m. to 3 p.m.



SL CAP Northwest 359-8741  
1300 West 300 North  
M-F 8:30 a.m. to noon, 1 to 5 p.m.

CAP Redwood 972-6661  
3060 South Lester (1585 West)  
M-F 8:30 a.m. to noon, 1 p.m. to 5 p.m.

Granger Community Church 968-3301  
2600 West 3800 South  
M 5:30 p.m. to 7 p.m. and every 1<sup>st</sup> and 3<sup>rd</sup> S 10 a.m. to 1 p.m.

SL CAP Murray 281-4937  
4994 S. Commerce Drive (300 West)  
T-S 11 a.m. to 2 p.m., 3 p.m. to 6 p.m.

When making a donation consider the hours of business the pantry will be open, so the produce that you are sharing will remain fresh.

### How to get volunteer hours:

Every time you plant fruits or vegetables in your garden we want to encourage all master gardeners to plant extra specifically for sharing. As you start your fall crops please keep this in mind. **You can earn volunteer hours for the time spent harvesting produce that will be donated, as well as travel time to and from the pantry to deliver the produce.**

If you do not have a home garden, you can still earn volunteer hours by harvesting the produce grown in the Wheeler Farm garden, then donating it to a pantry. If you would like to help us harvest, please give us a call. Please don't go to Wheeler Farm and harvest without checking first.

The teaching part of our program has been very successful this year. During the months of May and June we taught hundreds of low income families how to grow their own vegetables in containers. A special thank you to the volunteers, Joan Matthews, Nano Podolsky, and Angie Egan, who were brave enough to help teach these gardening workshops. As you discovered, it is a very rewarding as well as a totally fun experience. Anyone interested in volunteering next year can contact us.

To all Master Gardeners: Please save your leftover 3 gallon pots for our container gardening workshops next year. When you are finished with your 3 gallon pots, please do a quick clean up to remove the surface dirt, save them, then call us to donate them to this worthwhile project. Thank you!

Jennie Gibson and JoDeane Condrat

*What a great way to share  
the joys of gardening!!!*



# Spotlight



## On Linda Oswald

If thriving on change and trying new pursuits keeps someone young, then Linda Oswald should have a long life. It ought to be a healthy one as well, considering her active lifestyle. She likes to hike, bike, ski and everything to do with the outdoors, including gardening. Linda says, "I'm not a happy person when other things keep me from working in the yard."

Born in Philadelphia, Pennsylvania three months later the family moved to Utah where she attended Highland High and graduated from the University of Utah. She's married, with two grown children, and two *granddogs*. A French major, Linda taught the subject in junior high for a couple of years before entering various other professions, eventually ending up in genetics research at the U of U.

In the mid-90's Linda completed a Utah State University course in ornamental horticulture, quite a challenge since she worked full-time and hadn't been to school for years. Later, she followed up by taking a shrub lab. The workshop included testing seeds by propagating them in her home garden. "They're my babies," Linda says, having become particularly attached to the dramatic penstemons and fragrant evening primrose from that experiment.

Linda's garden philosophy is, "You need a plan." Her established, traditional yard has evolved into one that stands out from others in the neighborhood, the different native plants blooming throughout the seasons creating an ever-changing xeriscape. She kept some turf and isn't extreme about a desert environment but it bothers her to see water wasted by practices like grass planted on slopes.

"A xeriscape isn't for everybody," Linda admits. She lives across from a park and often when she's out working in the yard, people will walk over to ask her advice. She's quick to explain that natural plantings aren't maintenance free. "It's just a different kind of work," Linda says. She just happens to like to lose herself in gardening and doesn't mind deadheading instead of mowing.

Retired since March, Linda will have to live forever to do everything she wants to do. She's already taken up digital photography. Not only is she immersed in the painstaking task of scanning and preserving old photos, she's making enough copies to share with family. She also plans to become more involved with SLMG, "A great organization doing wonderful things."

## IRIS

By Vivia Baldwin

The first time the Iris crops up in the history books is in the late fifth century when Clovis, king of the Franks, used it as a heraldic device. Some time later Louis VII adopted it in his fleur-de-lys, 'lys' being a corruption of Louis.

Whether it is a haze of flag iris shimmering in the heat of Monet's garden or rimming his water lily pool, a bowl of *stylosa* on a winter windowsill or a bunch of Dutch Iris in a florist's bucket, the word "Iris" conjures a host of different images. Not only do they flower for more than six



months from November to June, each has very different cultural requirements. Appropriately named after the Greek goddess of the rainbow, they are found wild throughout the Northern Hemisphere and have long been cultivated for their colorful flowers. In Turkey one has always been used to decorate graveyards, while in Italy another is an important ingredient in the perfume industry. I have seen them massed in high Himalayan bogs, clinging to life on an arid Greek hillside and lining the banks of our local canal. With such a disparate

distribution, there is sure to be an iris suitable for virtually every part of the garden.

The Iris occurs from the Pacific to Siberia. The name is Greek for rainbow, and the flower comes in all hues from the lemon-colored and lemon-centered *Iris danfordiae* from Turkey, to the violet *Iris unguicularis* 'Kilbroney Marble,' to the smoky brown red of *Iris* 'Jasper Gem', a dwarf variety.

The first iris that usually springs to mind is the flag or bearded iris. These have a broad, fleshy rhizome on the surface of the soil and a fan of grey-green leaves. They have a long history of cultivation and even in the 17th century many hundreds of hybrids were recorded. Some of the best known are still cultivated today, such as the rich purple *Iris germanica*, *Iris g.* 'Florentina' (orris root) and the variegated form of the scented *Iris pallida*. Although they all have relatively small flowers, they are very tolerant garden plants for any well drained soil in full sun. Care must be taken to ensure that the rhizomes are in the sun and not shaded by surrounding plants.

*If you have iris that needs dividing, or if you have a spot that is begging for iris, we will be having an iris give away at the August picnic. Just divide your plants, discarding this year's blooming section, and use permanent marker to write the name of the iris on the leaves. Last year we had LOTS of iris, so everyone who wanted some got plenty.*

## GILGAL GARDEN

Friends of Gilgal is having a appreciation night in the park on Thursday, August 25 from 4:30 until 7:30 p.m. All Master Gardeners are welcome. We will have food, music (Beverly Sudbury's daughter will be there to play the violin) guided tours, Salt Lake Mayor Rocky Anderson is going to speak at 5:00 p.m.. Master Gardeners are invited to come as a thanks for all their hard work. Even if you haven't worked at Gilgal, come and see what's new.

The back wall is almost done. We are going to have a work party Tuesday, August 16 to plant the thorny bushes. Please call us first, just in case we run into problems and also for the time. If we don't get them all planted that tuesday we will finish up the next Tuesday, so if you have time give us a call. If you do come and help, wear heavy gloves and long-sleeved shirts. Believe me, those bushes truly like to grab and scratch you. Soon we will need to plan on plantings for the new retaining wall either this fall or next spring.

Thanks to Lambert Floral who gave us some wonderful new perennials and annuals for Gilgal, plus vegetables and herbs for Wheeler Farm, and flowers our Master Gardener picnic in August.

We work at Gilgal on Tuesday nights starting around 3:00 until 6:00 or 7:00 depending on the night and the weather. Hope to see you there. Feel free to get in touch with us if you have any questions or want to work in the park.

Bev Sudbury [beverlysudbury@yahoo.com](mailto:beverlysudbury@yahoo.com) or

Traci Dahle [smoki1@smartfella.com](mailto:smoki1@smartfella.com)

### Wheeler Farm Herb Garden

*For those of you who need hours or signed up the the herb gardens, we are currently working on Thursday mornings from 8:00 am to 9:30 am starting May 5th. Right now, the gardens need weekly weeding, some deadheading, and edging. If you can't make it Thursdays, anytime you can help is greatly appreciated. If you have any questions, please call Trudy Guest.*

**Please don't pull a plant unless you are absolutely sure it is a weed**

### House Gardens

Marlene will be working in the House gardens on Tuesday nights starting at 6:30 p.m. If you can't come during that time, come when you can and deadhead.

This is a fun project with great working conditions.

Wheeler Farm is located at 6351 South 900 East.

Contact Marlene if you have questions.

## PIONEER PARK FARMER'S MARKET

Starting on Saturday, June 25th, the Salt Lake Master Gardeners' information booth will be open at the Downtown Farmers Market in Pioneer Park every 2nd and 4th Saturday through September. For more information about volunteer opportunities, please call Karen Shurtz .

## Jordan Valley Water Conservancy

### Garden Fair

September 10 8:00 a.m. to 2:00 p.m. Go and enjoy! If you are interested in hosting a Master Gardener booth for half of the time, please contact Steve LeCheminant

## LOTS GOING ON

### Utah Fair Park Update

The Fair Park garden is really shaping up. The corn is as high as, well, as high as my eye anyway; and the everlasting look like they will last! Work remaining includes mulching the perennial beds, dividing and replanting iris and day lillies, planting some additional autumn-interest annuals later in August, and refurbishing the perennial beds damaged by debris from roof construction on the administration building. **We can use your help on Wednesday evenings beginning at 5:00 p.m. Questions? Call Cathy Miller .**

## MURRAY PARK

The rains of spring were wonderful and welcome for all the trees and shrubs we have planted on the Jordan River Parkway. The weeds also enjoyed the weather. This will give us plenty to do throughout the summer. We have all the annuals planted, perennials pruned, and trees caged. The volunteers have helped immensely and are very appreciated. If you want to join us on a beautiful and peaceful summer morning, show up in Murray Park on Tuesdays at 7:00 am. Questions? Becky Hansen

## ALBION BASIN WILDFLOWER TOUR

Weather conditions this spring have made for incredible wildflower displays in our canyons. Saturday, August 13 will be our annual Master Gardener Albion Basin Wildflower tour.

It will again be conducted by Sherm Brough, fellow Master Gardener, retired Botany professor, and prolific author of plant books and guides.

Take Highway 210 (Little Cottonwood Canyon) past Alta. Meet at the kiosk at the end of the paved road at 8:15 a.m. Do not go up the dirt road.

Bring camera, water, sunscreen, bug spray, and a wildflower guide book if you have one. You will be well rewarded for coming.

## HIDDEN HOLLOW TOUR

Join us on Saturday, August 6 at 9:00 a.m. for a tour of Hidden Hollow. This little hidden park in the middle of Sugar House was saved by an elementary school from development. Ty Harrison, a Botany professor at Westminster who oversees the area will conduct the tour. Park in the Sugar House complex by Petco - 1165 East Wilmington Avenue (2150 South) This is a perfect example of a natural area in the middle of the city. Parley's Creek runs through it. We will be given a tour to identify native plants, as well as to learn about the history and future of the area. It is worth seeing.

Professor Harrison tells us that the first weekend in August is the time when four generations of his family have gathered chokecherries to make jelly and syrup. Chokecherries and Black Hawthorn are ripe then, so he has suggested it as an ideal time for an early morning field trip for a couple of hours.

Also, this is an important message for gardeners who may be interested in sustainable, water conserving landscapes which have value for both humans and wildlife. We can also see the new seedlings of Serviceberry (*Amelanchier alnifolia*), Creeping Oregon Grape (*Mahonia repens*), Western Chokecherry (*Prunus virginiana* var. *melanocarpa*), Red Osier Dogwood (*Cornus sericea*), Black Hawthorn (*Crataegus douglassii*) which have been distributed by robins since the initial Hidden Hollow landscaping was planted. He can show visitors the successful experimental trans-planting of two native, shade-and drought-tolerant sedges, the Elk Sedge (*Carex geyer*) and Woolly Sedge (*Carex lanuginosa*). Handouts will be available with names and uses of the various plants that have been planted in Hidden Hollow for educational and wildlife use. He will also bring plastic grocery bags for picking fruit. Hopefully, we can beat the robins to the ripe chokecherries.

## FABULOUS FERN TOUR

Jim Horrocks, who gave the great presentation at our last meeting on ferns, will open his garden to us on Wednesday, August 10 from 7:00 to 9:00 p.m. It is located at 2444 East Camino Way (7345 South).

Jim has over 80 varieties of ferns and some unusual and rare specimens.

Please do not bring animals or small children. The area is very delicate.

### HOW AM I GOING TO GET ALL THOSE HOURS DONE?

The secret to getting those first 40 hours is

1. Don't procrastinate. Get started.
2. Pick out the projects that interest you most.
3. Be open to learning something new
4. Find a day and time that works for you from the following list:

#### **Mondays**

Diagnostic Clinic—USU Extension Classroom  
1:00 to 4:00 p.m.  
Red Butte Visitor's Center 5:00—7:00 p.m.

#### **Tuesdays**

Murray Park—8:00 a.m. (Meet at Murray Park Office)  
Gilgal Garden—3:00 p.m. to 6 or 7:00 p.m.  
Wheeler Farm—5:00 p.m.

#### **Wednesdays**

Utah AIDS Foundation—5:00 to 6:00 p.m.  
State Fairpark—starting at 5:00 p.m.

#### **Saturdays**

2nd and 4th of each month through the summer  
Pioneer Park Farmer's Market

#### **Other times**

See this newsletter for lots of other volunteer hour opportunities.

# PROJECTS

**Christmas Box House**  
236 South 300 East

Peggy Call - pcall@xmission.com  
Virginia Sargeant -

**Fresh From the Heart**

Jennie Gibson - gibsongg@earthlink.net  
JoDene Condrat - condrata@comcast.net

**Gilgal Garden**  
749 East 500 South

Bev Sudbury - beverlysudbury@yahoo.com  
Traci Dahle - smoki1@smartfella.com

**Magna Elementary**  
8500 West 3100 South

Ann Pixton - apixton@msn.com

**Murray Park**  
5000-5300 South State

Becky Hansen - hansenpollei@mstar2.net

**Pioneer Park Farmer's Market**  
400 South 300 West

Karen Shurtz -

**Utah State Fair Park**  
200 North 1000 West

Cathy Miller - millercb2@aol.com

**Utah Aids Foundation**  
1408 South 1100 East

Kay Packard -  
Mike & Ann Cullis - annandmikecullis@comcast.net

**Web Site**

Amy Hargreaves Judzis - cliz@juno.com

**Wheeler Farm**  
6300 South 900 East

Wheeler Farm Vegetable Garden Ron Jones - ronjon61@aol.com  
Wheeler Farm Herb Garden Trudy Guest - trudyg1@msn.com  
Wheeler Farm Pumpkin Patch Golden Reeves - greeves28@msn.com  
Wheeler Farm Home Garden Marlene Johnson - marlene32936@yahoo.com

## DIAGNOSTIC CLINICS

Plant Diagnostic Clinics are being held every Monday through August 29. Daytime session is 1:00 - 4:00 p.m. at USU Extension Salt Lake County, 2001 S State, Rm S-1007/8. Evening session is 5:00 - 7:00 p.m. at Red Butte Garden Visitor's Center. This is a great way to learn about some of the typical problems happening in Salt Lake landscapes and gardens. Bring some of your own specimens to 'stump' the other MGs!

COME TO HELP AND LEARN!

## STAYING IN TOUCH

If you don't have e-mail or don't check it often and would like to be on a phone calling list for Master Gardener updates, time changes, volunteer opportunities, or just reminders for upcoming meetings, please contact (or leave a message for) Carolyn Boogaard.

# Calendar

**Saturday, August 6**

**Hidden Hollow Natural Area tour  
Park in the Sugarhouse shopping  
complex by Petco  
1165 East Wilmington Avenue  
(2150 South)  
9:00 a.m.**

**General Meeting**

**Thursday, August 18  
Party at Murray Park  
6:00 p.m.**

**Dinner at 7:00 p.m.**

Bring a partner  
(see food assignments on back page)

**Saturday, August 13**

**Albion Basin Wildflower  
Walk**

guided by Sherm Brough  
See page 9 for details

**Thursday, September 15**

**General Meeting  
"The Edible Garden"**

**By Robin Chubak  
7 p.m. in the classroom**

**More going on. Too much to list  
here—check the whole newsletter.**

**Thanks!**



*SALT LAKE COUNTY  
FAIR*

**AUGUST 17-20**

*UTAH STATE FAIR*

**SEPTEMBER 8-18**

**ENTER YOUR  
FLOWERS AND PRO-  
DUCE!**

**GET VOLUNTEER  
HOURS**

**CONTACT STEVE LECHEMI-  
NANT TO SIGN UP  
957-1554**

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

## It's time for the annual Master Gardener Summer Party!

### Suggested Food Assignments:

A-E: Dessert

F-P: Side Dish

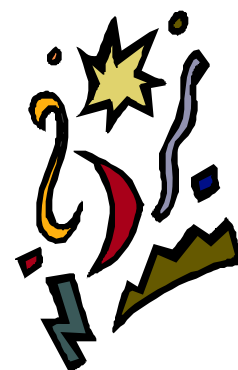
Q - S: Salad

T - Z: Appetizers (If coming late, bring something else)

Meat, beverage, utensils provided

Thursday, August 18  
6:00 p.m. Socializing  
7:00 p.m. dinner

Bring your spouse/partner  
Iris exchange/give away  
Murray Park pavilion #5  
Approximately 5400 South State Street



### Wednesday, August 10 Fern Garden Tour

See Jim Horrocks' fern collection.  
7 - 9 p.m.

**2444 South Camino Way (7345 South)**

He has a vast collection (80 varieties) of rare and unusual Ferns from around the world, including a recently rediscovered fern that was thought to be extinct for one hundred years.

### REPORTING MASTER GARDENER HOURS

Please send your hours to:  
Sandy Burgess, Master Gardener Board Secretary  
or  
E-mail address  
[sburgess@networld.com](mailto:sburgess@networld.com)