

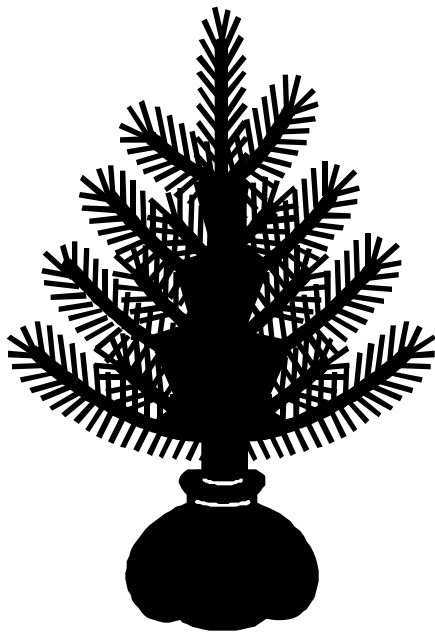
THE GARDEN PATCH



December 2005

Salt Lake Master Gardener Association

Vol. 7, No. 12



Holiday Greenery

By Maggie Shao

I am writing this after returning from a nice Thanksgiving holiday. On the Wednesday before Thanksgiving, I accompanied Dr. Mike Kuhns as he was being filmed for a Michelle King television segment on "How To Pick a Live Christmas Tree". The producer also showed some interest in possibly filming a spot on the Wreath Making class we'll be holding on December 6. I was inspired and purchased my Douglas fir tree on the Friday after Thanksgiving and thought I would share some Christmas tree facts. I found these facts on the University of Illinois Extension web page. The best selling trees are Scotch pine, Douglas fir, Noble fir, Fraser fir, Virginia pine, Balsam fir and white pine. California, Oregon, Michigan, Washington, Wisconsin,

Pennsylvania and North Carolina are the top Christmas tree producing states. Oregon is the leading producer of Christmas trees - 8.6 million in 1998. More than one million acres of land have been planted in Christmas trees. The industry employs over 100,000 people. As for the history of bringing trees in for our Christmas celebrations here are a few facts also from University of Illinois Extension. The oldest record of a decorated Christmas tree came from a 1605 diary found in Strasburg, France (Germany in 1605). The tree was decorated with paper roses, apples, and candies. In Austria & Germany during the seventeenth and eighteenth centuries, the tops of evergreens were cut and hung upside down in a living room corner. They were decorated with apples, nuts and strips of red paper. They believed that these trees represented life and immortality and would protect their homes from evil during the coming year. The first record of Christmas trees in America was for children in the German Moravian Church's settlement in Bethlehem, Pennsylvania, Christmas 1747. Actual trees were not decorated, but wooden pyramids covered with evergreen branches were decorated with candles.

I then wondered about another tradition of kissing under the mistletoe. In Utah, the two native mistletoes in northern Utah are dwarf varieties, not the leafy mistletoe we often use in Christmas decorations. Fir dwarf mistletoe (*Arceuthobium douglasii*) is a parasite to the native Douglas fir and can attack the sub-alpine firs. Limber pine dwarf mistletoe (*Arceuthobium cyanocarpum*) is not as common, but occasionally is seen on limber, bristlecone, ponderosa and lodgepole pines. The legend of kissing under the mistletoe has its roots in a Scandinavian myth. Legend has it that the Norse God, Baldur was protected from evil by everything that came from the elements of fire, water, air and earth. But an evil spirit formed an arrow from mistletoe and killed him. The tears of Baldur's mother, Frigga, became the white berries of the mistletoe. His life was restored and Frigga, being the Goddess of Love and Beauty, is said to have kissed anyone passing under the mistletoe. The myth of mistletoe spread throughout the land and even enemies would call a truce when they met underneath it. Mistletoe and other Christmas facts can be found on the Hoover Library website at <http://www.hoover.archives.gov/exhibits/legends/index.html>.



NOTES FROM THE PRESIDENT

By Traci Dahle

Hi everyone,

Thanks to Stirling Herman at Desert Water Gardens for letting us visit his establishment for our last meeting. He answered some good questions for everyone. We had a small turnout compared to normal, but we had a good time. It was cold outside but tropical inside.

Well, it's the end of a wonderful, fun, and fulfilling year. What a wonderful group we have! I sure enjoyed working with everyone this year. I tried to visit most of the projects at least once, and I hope to do it again next year along with the ones I didn't make this year.

I really hope some of the blue badge Master Gardeners will also take the time to visit and put in a helping hand a couple of times during the year. This next summer we are going to be short on class members since we only have one day class and no evening class. It's also a good time to meet the newer members and teach them what you know, or maybe learn a thing or two from them.

We had our Project Manager Meeting last month. Thanks to everyone who took the time to come and fill out their report. I hope this helped out with the overall knowledge for Maggie Wolf's reports to USU.

I hope to see you all at the Graduation/Awards party on December 8th at Wheeler Farm. We always get to sample good food from our members, and it's fun to mingle with everyone. Keep in mind that we will be paying our membership dues that night.

Also we will have demonstration shirts and bags to look at. You can order them that night. You will need to prepay for the shirts and bags so we don't end up with too many. You can also pay for the Utah Women's Basketball game against BYU for January that night. See advertising on page 3 for details on both of these.

See you at the
Graduation/Awards
Dinner
Thursday, December 8!

Mark your calendar for the Graduation/Awards dinner coming up Thursday, December 8. We always have a fun time visiting with our fellow Master Gardeners and their spouses.

Please sign up to help set up. Any of the newly graduated group is asked to stay and clean up because we don't have a fall class to help this year. Please contact Traci if you could help out. We will start set up about 4:00 p.m. that day so please come between 4 and 5:30 p.m. to help set up.

Love to Garden, Love to Cook, Love to Eat!

We want to thank Trisha Schelble for being our Food Editor for the past two years. She has been honorably discharged from this position as she is busy with many other things in her life. Thanks to her for her hard work!

We will print recipes and cooking ideas from time to time as we receive them from our Master Gardeners. So if you have a great recipe that uses something we can grow in our gardens, feel free to send it in. (Remember, if you got it from a published cookbook, you need to include the name, author, publisher and year of the cookbook).

Send recipes to: gardenpatch2@juno.com or

It's Nominating Committee Time Again

Jeff Asay has agreed to chair our Nominating Committee for next year. We need two more Master Gardeners on the committee. If you would like to serve, or if you would like to nominate someone else, please contact Traci. Nominations can also be taken from the floor at the General meeting where these names will be presented.

Contact Traci at Traci.Dahle@smoki1@smartfella.com



Maggie's Corner By Maggie Wolf

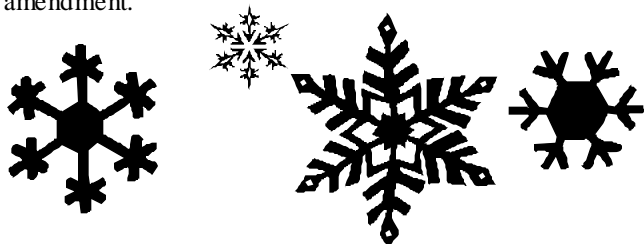
Remember Henny Penny, the hard-working chicken who planted the garden, grew the crops, and cooked the food all by herself? Her friends would only join in at mealtime, helping eat all the harvest. How Henny stayed so gracious has always mystified me, but around this time of year, when I see all the great work our Master Gardeners are doing, and I file reports bragging about the time and effort our Master Gardeners put into projects and events, I feel sheepishly like one of Henny's friends - reaping the rewards while you do all the work! And I'm continually amazed at your graciousness - thanks for allowing me to eat at your table!

Speaking of eating, here comes the Holiday Dinner! Time flies - it seems like just a few months ago that we all gathered and shared and laughed, but by the time you read this, we'll probably have already done it again! Without an incoming Master Gardener class to help set up and clean up, it may seem a little less crowded this year. But with so many helpful hands, I doubt it will seem like too much more work.

With Maggie Shao taking the role of Master Gardener Coordinator, I'd like to get back to one of my pet projects - the Master Gardener Speaker's Bureau. Is there anyone out there who can devote some time and energy to organizing training sessions and on-site gardening classes this spring? I'd love to teach my "Water-Wise Landscaping" PowerPoint series to willing speakers, so that they can take the presentation out to the public via garden centers, community schools, church groups, and other venues. Let me know if you are willing to serve on a Speaker's Bureau committee (468-3171).

Master Gardeners who have taught PlantLab: I'd like you to try the new lessons this spring. If you are willing to try it, send Maretta Wight an e-mail (plantlab@softsolutions.com) and let me know when you would like to start your sessions. I'll schedule a training date that we can (almost) all attend, then you can check it out! This is another "pet project" that I'm happy to find time for, thanks to Maggie Shao!

I'm also hoping to recruit some volunteers to conduct some observation trials in their own gardens/landscapes next season. Please call or e-mail me and let me know if you'd be willing to try a new pest control, vegetable or ornamental variety, or soil amendment.



MASTER GARDENER SHIRTS AND BAGS FOR SALE

Master Gardener logo shirts are currently for sale. We will have them at the Graduation/Awards dinner for you to look at. You can also see them on the web at <http://www.utahmastergardeners.org/logoShirts2005.pdf> Prices are listed there. Barbara Larsen will be at the dinner on December 8th taking orders and collecting money for them.

Also for sale are SLMA logo canvas bags in four different colors. They will be handy to carry your books to Master Gardener booths when you volunteer and to carry tools when you go to volunteer project locations. They are \$12.00. Order from Barbara. Her e-mail address is endlsspromos1@msn.com (If you have questions contact Barbara or Traci at smoki1@smartfella.com You can wear our logo proudly when you volunteer or even when you're just out and about.

HERE'S THE REAL STORY ON THE BALL GAME

Getting tired of sitting around in the cold? Come out for a fun afternoon and join the Master Gardeners (all family and friends are invited) at a Uof U versus BYU Women's basketball game. (Last month we said it was a football game. Sorry.) We have invited other counties to join with us to make it fun. It will be on Saturday, January 7th at 2:00 p.m. If we get enough people, we might want to think about meeting at TGIF and they will bus us from there. The cost will only be \$2.00 a ticket. If you are interested, please contact Mike Cullis at annand-mikecullis@comcast.net

YOU CAN STILL JOIN THE ADVANCED CLASS

The Advanced Master Gardener class will start Monday, January 9 from 1 p.m. to 3 p.m. The rest of the calendar is not yet set. Larry Sagers will be the instructor. The topic for the year will be Landscape History, Design, and Maintenance. The charge is \$85. To sign up, call 478-3170.

What nice Fall weather we have been having! A few years ago cold weather set in the first of November and stayed through the month, then warmed up in December. The warm weather has delayed the leaves falling from the trees. With my job's new business location in Midvale, I was wondering where I would find the leaves to put on the garden this year. Not to worry, though; the good people in Midvale do the same as those in Salt Lake City by putting the leaves on the curb in clear plastic bags for us. With the clear bags you can see what you are getting. With the promise of rain, I put the leaves in the walkways in the garden, but the winds carried them all over the yard. I have had to clean them up several times.

I still have some 'Fuji' apples on the tree (this is the middle of November), and they are starting to taste good. I have saved 12 bushels of apples to use; the rest have been given to friends and family. My sisters look forward to getting their apples every fall for the winter. I was able to pick two bushels of apples from the 'Mutsu' branch on the 'Golden Delicious' tree, on the seedling I grafted over about five years ago. So the apple harvest was great this year. I stopped at a church building around the corner to pick up leaves and found a neighbor's apple tree was dropping apples on the church lawn. They were 'Red Delicious' and all had water cores. With 12 bushels of apples at home, I still picked up a lot to eat. They were great tasting apples.

I finally took down my tomato hedge and cleaned up the garden. I have cleaned all of the sheet-composted material out of the walkways and tilled it in to the tops of the beds. I packed the walkways with yard and garden debris and then filled the rest with leaves. I was able to trim the rose hedge down some and run it through the chipper shredder. I took the smelly compost I had working and spread it out in the walkways. I started a new pile with some chopped leaves and grass clippings. I had some daylilies in gallon containers that I placed in one of the walkways and packed leaves around them for the winter.

It seems as though this year I have had the time and nice weather to be able to complete most of the work outside in the garden. As I was mowing the lawn one Saturday, I had my dog outside with me. He always wants to stay in the front yard. I guess it is more exciting, and he gets to bark at more people there. This Saturday was different though; he went in to the backyard and just disappeared. I whistled for him and finally found him coming out of the garden. He had found the stinky compost I had put in the walkways and was eating the rotten applesauce I had made with the chipper shredder. He had mud all over his face and feet, so I had to take him in and give him



By Wm. Golden Reeves

a bath. I guess it was real good eating.

I found the verbena plants I had taken cuttings from a month ago had white flies on them, so I put them outside to freeze. I have had this problem trying to start cuttings last year from them. I did use sterile soil and washed the cuttings but it failed again. I divided one of the clumps of 'Bronze Fountain' grass and now have 5 containers in the basement window growing. They seem to do well wintering over there.

The cuttings from the ice plant are doing quite well so far but I did save one of the rooted plants from the planters just in case.

My Christmas cactus plants are in bloom. The source of light from the outside triggers the blooming cycle. I tried to give away one of the plants at the plant swap a year ago but it was rejected. No one wanted such a small plant. If anyone could see it now they would want to take it home. Oh, what a difference a year makes!

It is time to take inventory of my seeds and see what I need to order for next year. I find I can order seeds in November and still get this year's prices and end up with the deals offered in the spring next year. The temperature gauge reading 19 degrees tells me it is time to take the apples from the patio into the garage for the winter. With Jack Frost here, can winter be far behind?

ORIENTAL SALAD

(Served at the recent Project Managers meeting)

Combine the following in a large bowl:

- 2 bags of shredded cabbage or one large head, shredded
- 2 packages of Ramen Noodle Soup, Oriental flavor (set the flavoring packets aside to use in the dressing. Break up the dry noodles into small pieces)
- 2 packages slivered or sliced almonds (optional)
- 10-15 green onions, chopped

Dressing:

- 2 packets of Ramen flavoring
- 1 cup vegetable oil
- 4 Tablespoons red wine vinegar
- 4 Tablespoons sugar
- 2 Tablespoons Accent® or MSG

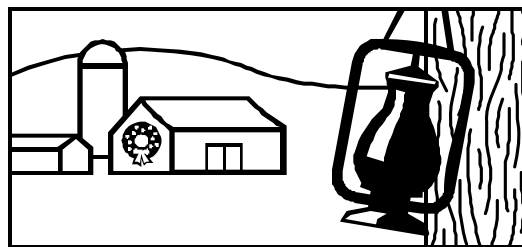
You can also add chopped cooked chicken, chopped black olives, and pepper as desired.

Contributed by Traci Dahle

GILGAL GARDEN

Gilgal got some new trees and plants which were planted last month. Thanks to LuRene Bautner from Millcreek Gardens for giving us a good price on the trees. I have been going down south with Ken quite a bit this past two months, so I want to thank Beverly, Virginia Sargent, and Jim Davies, as well as the rest of you who came to help for all your hard and dedicated work through out the year. That's one thing nice about having more than one project manager; you have back up if you can't make it. We are looking forward to next year and hope to see new and old members at the gardens.

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



Don't forget
**Salt Lake Master Gardener
Association's annual
Graduation/Awards
Dinner**

**Held in the Wheeler Farm Barn
6351 South 900 East**

**There will be socializing and appetizers
at 6 p.m.**

**Dinner will be served at 7 p.m.
followed by awards**

**You may bring a Partner.
We will have a table set up where you can renew
your SLMGA membership that night. (You can
also pay by mail.)**

Meat, drinks, paperware will be provided.

Food Assignments:

**A- K Side Dish
L-P Salad
R-Z Appetizer (if you will be there by 6:00) or
Dessert**

**If you would like to earn an extra volunteer hour
or two, we need help setting up and cleaning up.
Contact Traci if you can help
smoki1@smartfella.com**

See you there!



The time may have passed for donating produce for this year, but you may want to consider donating other food items to the food pantry of your choice. You won't get Master Gardener hours for doing it, but you will get a good feeling for helping others less fortunate than yourself.

HAPPY HOLIDAYS!

Did anyone take notes they could share with me from the November meeting at Desert Water Gardens?

Jenny Allgrunn at gardenpatch2@juno.com





Spotlight



On Elizabeth Johnson

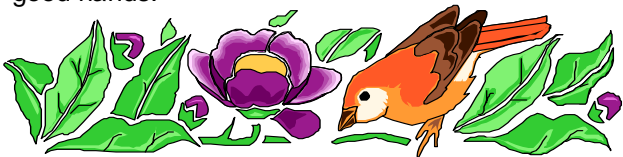
Born in Texas, Elizabeth Johnson moved to Utah as a baby. Elizabeth is married, has twin daughters and five grandchildren. Granger High classmates remember her as a Daniels. Master Gardeners associate her with the name as well. Yes, she's Eva Daniels' daughter and naturally she grew up with a hoe in her hand. Each child had an allotted garden space. Her sister planted vegetables. Elizabeth was much less practical. "I grew flowers."

Elizabeth didn't become serious about gardening until she turned 40 and took a part-time job at Mitchell's Nursery. "I was hooked," she says. She did a stint at Lowe's Garden Center before moving on to Kimball Property Management as a project manager. She oversees major assignments, like recent plantings of 2400 bulbs at Gateway. It is nothing for her to whip out 800 flats of begonias, marigolds and 'Blue Victoria' salvia. Kimball considers this their signature combination and you'll recognize it as Elizabeth's handiwork in landscapes around the valley.

At home Elizabeth strives for less time-intensive plantings. The front yard is composed of drought-tolerant perennials like Echinacea and mums. Annuals are scattered throughout, but only of self-seeding varieties like bachelor buttons. She deliberately avoids fruit trees that need to be babied, sticking to peaches and plums but puts in a huge vegetable garden. When it's too dark to dig, she turns to her needlework; embroidery, crewel, crochet, and tatting.

"Golden's not the only one with Christmas Cactus," Elizabeth says, by way of friendly rivalry, "and mine started to bloom first." Besides, her species has a 100-year Bryant family history. Cuttings of the pretty fuchsia blooming plant were passed down by her husband's great-grandmother from North Carolina. "I love the old stuff," Elizabeth says, explaining that her plants don't have ruffley, double blooms like the newer varieties. She also fell heir to purple cactus plants from her Mom's side of the family with the same smaller leaf and old-fashioned single blooms.

When the Christmas Cactus reach their peak, Elizabeth's home fills with a festive air. After the blooms fade, unlike another holiday flower, this species makes a lovely houseplant. Elizabeth would gladly pass along cuttings. Just one more sign, that as a second generation Master Gardener, we can rest assured the future is in good hands.



WHAT IS A CHICKEN WRANGLER?

by Val Chatwin

Did you know that I am a Chicken Wrangler? You have heard of cattle and horse wranglers. Well anyone who is handling any animals on a movie set is a wrangler. On Friday, November 4, the chickens and I were in Heber at 7a.m. to film a movie called "Outlaw Trail." Parley's Canyon was having a blizzard, but we made it through.

There is a bluff east of Heber that can substitute for southern Utah, Arizona, New Mexico, Old Mexico, or Colorado? It is a red bluff where the actors can stand against the skyline without much of a climb and have gun battles in the red rocks. They had built a Mexican cantina, with pink stucco on the level red sand by the bluff.

The man who is in charge of getting animals for this movie asked me to bring a dozen chickens. Can't you just hear the casting director saying to the animal guy, "Bring me a dozen chickens."

I had done this previously. In the Joseph Smith movie, where I was an extra and a chicken wrangler, I only took six chickens, and we used four or five at a time. For this one we used five; the rest stood around in the dog carrier all day with nothing to do. (And you thought chickens were only good for making fertilizer for the garden!) The Joseph Smith movie was made in a movie lot in Provo by the creek and bluff with huge warehouses of costumes, sets, and carpenter shops. There were lots of instructions about being an extra but none on how to handle the chickens. I learned it is best to have a piece of rawhide lacing tied to the chicken's leg at all times. It is the same color as earth and leg so you can't see it. The big Aracuna rooster, which got killed in June, got away in Provo and it took young legs and a net to catch him. After that I kept the rawhide on them at all times and usually staked or tied them to something. On the second day's shoot I lost a hen. She got away as I was getting them out of the cage and we couldn't catch her all day. There are acres of blackberry brambles by the creek there, like in the Midwest. Those chickens had to be precisely correct for the period, no white ones; they didn't have white ones back then. My sweetheart went with me the first day, but he was not chosen to be an extra (no beard). The small, gentle looking Guernsey cow, authentic to that day, was actually a steer. Other breeds give lots more milk so animal people don't have them for milk.

At Red Bluff I tied the rawhide on the legs of four of the chickens. They wanted one to wander around free. I used two Wyandott Buff hens, one staked and one not. She just stayed around the other chickens and was able to be caught by me when I wanted. They are beautifully gold colored. They were in front of the Mexican Cantina, with a couple of Llamas. No horses in these scenes. I used a white Capon rooster. They are the smallest in the flock now, white with black stand up tails and red combs. When they were yellow, fuzzy chicks he

Continued on page 7

Get Involved - Be a Project Manager

PIONEER PARK FARMERS MARKET

We are looking for someone to take Karen Shurtz's place at the Farmers Market at Pioneer Park. It is only every other Saturday during the growing season. You need to get other people to sign up and sit with the person setting up. We thought it would be a good idea to have two or three people as project managers, then they could take turns on either a monthly schedule, one doing May one June one July and so on, then one person wouldn't be tied to the job all summer. Karen said she will help train you on what needs to be done. Please, if you are interested let Traci know. Keep in mind this is one of our better projects where we get a lot of recognition from the public. Karen said she would talk to as many as 1000 people a day. We would really like to keep this project going. We are here to help the public; if we are answering questions at the Farmer's Market, it might also help lighten the load answering phone calls at the Extension office.

STATE FAIR PARK

Cathy Miller is still willing to be a co project manager but would like to get one or two more people to share the responsibilities. We are going to cement the rocks around the pond next spring so the problem with people throwing them in will be minimal next year. Traci works on the pond and pond plants so if you're not familiar with pond maintenance don't worry about it, plus you can learn about pond maintenance if you are interested. The State Fair Park is one of our demonstration gardens,. If anyone is interested with fresh fun ideas and willing to work with Cathy, please give her or Traci a call. If you get more than one person working on a project, it sure lightens the load. You can take turns working at the project with the other volunteers. We don't want to loose this project, so think about it.

PLEASE CONTACT TRACI IF YOU ARE INTERESTED IN EITHER OF THESE POSITIONS OR IF YOU HAVE QUESTIONS. Traci Dahle
smoki1@smartfella.com

Chicken Wrangler, continued from page 5

and his mate would always be the first to get cold. He got cold there, so I picked him up and cuddled him in my warm hands. It rained, snowed, blew, followed by sunshine (you know how Utah weather is). We staked a little Sebright rooster, also a Banty with black and white feathers, each white feather is rimmed with black, to a bench they had made out of logs. He would hop onto it occasionally and tentatively crow. He is not the dominant rooster in our flock here; his twin brother is and crows constantly and loudly. This one started much later and doesn't do it often so doesn't practice like the other one does. He looked great with his bright red comb.

This movie set was the same as 'Joseph' in that they had food! Out in the brush, a table set up with hot water, soup, chili, cereals, milk, and rolls. Everything you would want for breakfast and stuff like gum, lifesavers, and candy. They come every so often with something else. Then lunch comes, in a tent, but it is the best salad bar you ever saw, pasta that you can choose your topping from, other entrees, a vast array of rolls, every kind, desserts, mm carrot cake. They spend a lot of money on the food.

After lunch the animal guy started asking me how much the chickens were worth? Which would I be willing to 'lose' and they would compensate me for them? Then the producer talked to me about which were 'expendable'. Huh? "None are expendable." I found out they were making a blast out the back of the building and wanted the chickens in the yard when the blast exploded. They figured the chickens could be killed, have heart attacks from it, or run away and be lost. Hmmm. I put the Capon rooster in the cage out of the action. I tied rawhide on the second Wyandotte hen's leg. We unstaked them, so they could fly away and had them as far away from the building as we could and still be in camera range. By the time the blast went off every crew member, cook, actor, etc. had gathered to observe. This was a 'one take' only.

The blast went off; the chickens flew away. All looked normal, no blood. We caught them easily with the cords on their legs. Couldn't find the Sebright. He had flown back into the building through the blast hole. They didn't seem injured in any way, and I haven't noticed any difference in their behavior since. Although, I suspect they are happy to be back home in their pens doing yard duty instead of being Hollywood stars.

**P
R
O
J
E
C
T
S**

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**Hidden Hollow**

1165 East Wilmington

Charlene Homan - or mhcharlene@yahoo.com.

Magna Elementary

8500 West 3100 South

Peg Crowley - crowbaby@xmission.com

Murray Park

5000-5300 South State

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

STAYING INFORMED

We have an email mailing list to let our Master Gardeners know of events that pop up during the month. If you are not on it and would like to be, email Amy Hargreaves Judzis at cliz@juno.com.

If you don't do email or don't do it often enough, you can be on a phone calling list for Master Gardener updates, time changes, volunteer opportunities, and meeting reminders. Please call Carolyn Boogaard at 468-3172.



Calendar

**Graduation/Awards / Holiday
Party
December 8th
The Barn at Wheeler Farm**

**THURSDAY, JANUARY 20
GARDEN DESIGN WITH JENNIE
AULT
IN THE CLASSROOM—7 P.M.**

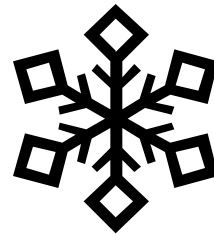
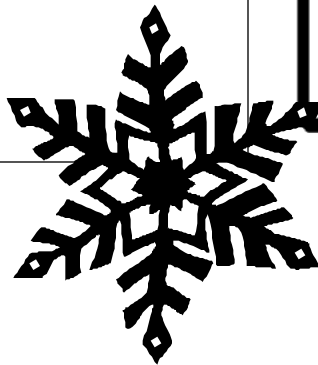
**Thursday, February 17
7 p.m.
Project Presentations
Seed Exchange**

Bulletin Board



**CALLING ALL
FOOTBALL FANS!**

**Sorry, but the \$2 tickets are
for basketball!
See page 2 for more informa-
tion.**



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

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

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



REPORTING MASTER GARDENER HOURS

Although the deadline is passed for submitting hours for recognition at the December party, you can continue to submit hours as you earn them.

Please include date, name of project, and number of hours. For example:

Oct. 22, 2005 *Wheeler Farm Clean Up* 3 1/2 hours
Oct. 4, 2005 *Fresh From the Heart* 1 hour

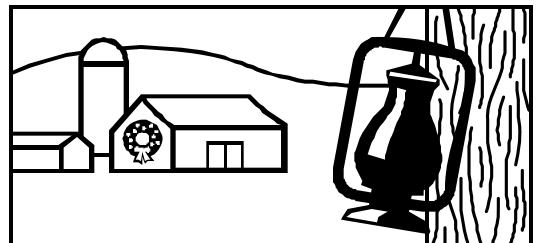
Please send your hours to:
Sandy Burgess, Master Gardener Board Secretary

E-mail sburgess@networld.com

Mark your calendar for Thursday, December 8. Annual Graduation and Awards Dinner

In the Barn at Wheeler Farm
6351 South 900 East

We always have a fun time visiting with other fellow Master Gardeners and their spouses.



See page 6 for food assignments.

Socializing and Appetizers 6:00 p.m.

Dinner served at 7:00 p.m. followed by awards.

Don't miss it!!!!

IT IS TIME TO RENEW YOUR SLMGA MEMBERSHIP!



Dues are now being accepted for the 2006 year. Your current membership expires December 31, 2005. If you are a student who started classes last fall, your tuition paid your membership for 2005. You need to re-new for 2006 to remain a member.

If you have more than one Master Gardener at your address, you can share a membership for the same price. If you would like your non-Master Gardener partner to be on your membership, you can do that. It is still \$20 a year.

Please send the form at the right and a check for \$20 payable to SLMGA to:

Cathy Miller, Treasurer

You may also renew at the Graduation dinner on December 8. Just be sure to do it before the end of December! Please do not send the check to the Extension Office or to anyone else. We don't want to lose it. If you want to pay in cash or check at the Graduation Dinner on December 8th, please include the above form filled out, with your money. Give it to Cathy Miller. Please send this as soon as possible so we don't have to waste your money sending reminders.

SLMGA Membership Renewal

Name and Year Graduated

Name

Address

City, State, Zip Code

Phone Number

Would you like to be on our phone calling list to receive updates on volunteer opportunities, meeting reminders, etc. ?

Yes, please put me on the phone calling list .

No. I am already on the e-mail updates list.

Please add me to the e-mail updates list. My preferred e-mail address is

 No on all above.