

# THE GARDEN PATCH



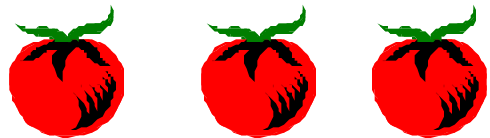
July 2005

Salt Lake Master Gardener Association

Vol. 7, No. 7

## TOMATOES, TOMATOES, TOMATOES!

By Wm. Golden Reeves



**I**t happened again this week at a gardening talk I was giving. The question

t i m e s  
through the  
s u m m e r .

Early, Mid,

and Late Season tomatoes are listed along with Oxhearts, Beefsteak, Paste, Small Fruited, Bi Color, Black, Green, Orange, White, and Yellow. I have grown a lot of them. The other types of tomatoes are the Heirlooms. What is the difference? Most tomatoes are Hybrid; they have at least two parents. The Heirlooms will produce tomatoes from seed saved from last year's tomatoes and the taste will be the same. If you have saved seed or have volunteer plants come up in your garden from Hybrids and nursed them to production only to be disappointed with the flavor, you have learned a great lesson: plant new seed each year or plant Heirlooms seeds for the best results.

There are many books and article written on growing tomatoes. I will try to relate to you what works for me. I grow my own starts. Why? Because I can not find the variety in the garden centers I want to try, and the plants are not available to put in early. I use seed catalogs to find what I am looking for. Totally Tomatoes and Tomato Growers are two of the sources I use the most. They give a good description of the tomato, including the taste and how it should grow.

I start by planting the early season tomatoes, or cold set varieties first. This means the fruit will set tomatoes when the nighttime temperatures are between 39 and 45 degrees consistently. The regular tomatoes will set fruit when we reach night time constant temperatures between 55 to 60 degrees. That can be as much as a two month difference in starting production. So the goal I set is to have plants in the garden in bloom when the optimum temperatures have been reached. This means I need to plant early, in water walls for protection, to have plants in bloom so I can hand set fruit.

How do you hand set fruit on the tomato plant? You first need to have blooms on the plant then by gently squeezing the pointed part of the blossom you put the sta-

was asked, "My tomatoes didn't ripen up last year. Why?" As I investigated, I was able to find out the answer. The woman had planted a large beefsteak tomato with an 80 to 90 days to maturity (or bearing) time. She planted the plants in the ground at the end of May or early June. *The number of days listed for the plants to bear fruit is from the transplant date and not the seed planting date.*

I have been trying for years to educate gardeners about tomatoes. Maybe this article can clear up some questions about this most popular garden veggie.

There are two kinds of tomato plants - determinate and indeterminate. What is the difference?

The Determinate or "bush" varieties are those that reach a certain plant height and then stop growing, with most fruit borne over a four to six week period." Indeterminate varieties continue to grow and flower throughout the season, but have less mature fruits at any one time. Now the complication comes in. Some plants are Determinate but grow as Indeterminate. So what does this mean? The plant will reach a certain height and will have mature fruit along with blossoms and green tomatoes, but the plant will grow less when fruit is set. When using tomato cages, put 5 foot cages on indeterminate and shorter cages for the determinate. However I have had some plants outgrow the tall cages.

If you garden where disease resistance or tolerance is important, look for variety names followed by the initials V, F, N, T, and A. They mean the variety is resistant or tolerant to the most common tomato problems: verticillium wilt [V], fusarium wilt [F], nematodes [N], tobacco mosaic virus [T], and alternaria [A]. You can diagnose the problem and change to a resistant variety. I admit that when I find a tomato plant in my garden that is having a problem I don't try to identify the problem; I just pull it out and send it to the landfill.

So what is your goal in growing tomatoes? Do you want only the large juicy tomatoes? Then plan on waiting until the end of the growing season for your harvest. I plant a lot of different varieties of tomatoes, some ripen at different times through the season. The Tomato Growers Supply Company catalog lists by categories the ripening seasons and type of tomatoes to produce at different

Continued on page 6

# NOTES FROM THE PRESIDENT

By Traci Dahle

Hi Everyone,

We want to thank Dave Hill from Earth systems for hosting our June General meeting. They went above and beyond the call of duty: good food, good friends - it was a great time! Dave brought in a couple of guest speakers, to go along with his own presentation. It was a wonderful night. We started early, so it wouldn't go too late. We learned about ponds, fish, and what to look for if they are sick. Dave then had a fire pit going (even though we smelled like a camp fire when we went home) and cooked hotdogs along with the fish he had caught that morning and smoked during the day. Please stop by his establishment and see the wonderful ideas they have at Earth Systems along with a big variety of pond plants. You can always tap their brains if you have any questions.

Check the newsletter for the update on where to turn in your volunteer hours. If you have any questions, feel free to call me. Like I said in the past, we will probably experience some problems, but if you don't let us know, we can't help you.

Try not to wait too long to get your volunteer hours in. We are getting into the middle of the season and haven't seen a lot of you out there in the projects. It's always hard to get the hours done if you wait until the end of the season. To you who already have those badges, use them well and volunteer where you can. It's nice to see new and old faces at the projects. Don't forget we are Master Gardeners giving SERVICE to our community.

We are having some problems with some volunteers making mistakes. Please ask someone if you are not sure how to do something. Please keep in mind, a great motto "**when in doubt, don't pull it out**" or when you are planting "it's a synch - plant under the ground at least a inch". We understand that everyone doesn't know everything (me included) so if you are not sure about what you are doing, please ask. Our project managers are working very hard on their projects and sometimes we take it for granted thinking everyone knows what they are doing. We would rather you ask and learn, rather than do it wrong, and I'm sure, so would you.

Thanks for everyone's hard work, see you soon.

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

## 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!

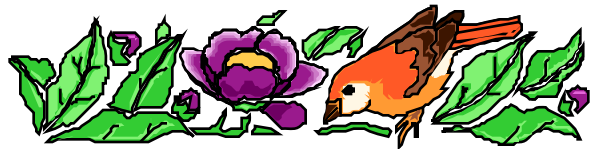
Email: [news@utahmastergardeners.org](mailto:news@utahmastergardeners.org)

Or, call Kit Mueller

## Diagnostic Training July 26 in Salt Lake

Due to the impressive response from Salt Lake Master Gardeners, and my wish to have MORE of you helping at Plant Diagnostic Clinics and site consultations, I have scheduled a Diagnostic Training for July 26 (Tuesday) from 8AM - 4PM. Sessions on weeds, insects, disease, and environmental problems in lawns, herbaceous ornamentals, and woody plants will be taught by Dr. Diane Alston, USU Extension Entomology Specialist and Dr. Kent Evans, USU Extension Plant Pathology Specialist, and possibly other specialists. I encourage all Salt Lake Master Gardeners to call and register as soon as possible; I will allow adjacent counties to send their MGs if there is room.

Snacks and lunch will be provided, so to cover these costs I need to charge \$10 per person. Printed resources will also be given to participants for your future reference. Please register with Sharie at 801-468-3179. She can take credit card payment over the phone.



## NOTES FROM MAGGIE

I have recently joined the Salt Lake County Environmental Task Force to provide guidance in a planting project to be complete by Spring 2006. The group of ginkgo trees in the common area between the buildings at the county complex are to be surrounded with native and non-native drought-tolerant plants. The existing lawn will be killed/removed, partly elevated, and planted. I hope to watch-dog the construction phase so that the ginkgo root systems are not disturbed too much. Hardscape construction is scheduled for Fall 2005. If you have interest in watching this progress, perhaps documenting it, contact me and I'll keep you informed (maybe you could even attend our meetings).

The search for new Horticulture Agent continues. At this time, the Salt Lake County Horticulture Agent position remains open. The selection committee has met several times, reviewing applicants' school transcripts and resumes. Hopefully, our committee will decide on one of the candidates by the end of the first week in July.

Thanks to you all! I sincerely appreciate all Salt Lake Master Gardeners who carry on with your volunteer service through bad weather and unexpected problems.

Please note that the next series of Master Gardener training will be in the Spring instead of the Fall. Advanced Master Gardener classes will also be held during that time.

## VOLUNTEER HOURS: WHAT COUNTS?

### **General Guidelines**

1. Time worked on any Master Gardener-approved project. Please communicate with the project coordinator before and after working on the project, to learn which tasks have current priority and to report what you have accomplished.
2. Travel time to and from Master Gardener projects, speaking engagements, and board meetings.
3. Time spent fulfilling association assignments such as project coordinator, special committees, etc.
4. Time spent fulfilling an elected position on the executive board, including meeting time.
5. Reasonable time spent in preparation for a speaking assignment, as well as the time spent fulfilling the assignment.
6. Time spent in preparing a news article or doing other chores that help with publishing or distributing The Garden Patch and the Utah Master Gardener website.
7. If you donate volunteer hours to a community project other than a Board-approved Master Gardener project, the hours are subject to approval by the USU Extension Agent serving as the County Master Gardener coordinator.
8. If you volunteer at Master Gardener projects in another county, you should report your hours to that county's USU Extension Master Gardener coordinator. If that county does not have a Master Gardener program, or if the project has been scheduled as a multi-county cooperative effort, report your hours to your home county. If in doubt, please ask your USU Extension Master Gardener coordinator. **NO DOUBLE COUNTING OF HOURS.**
9. No time is counted for work in your own yard or a neighbor's yard.

### **Non-certified Students**

1. Non-certified students must complete 40 hours on approved projects. Volunteer service hours must be in at least three different board-approved projects, one of which should include at least 10 hours. Thirty (30) of the 40 hours **MUST** involve actual hands-on gardening: getting your fingers dirty. Exceptions are to be cleared through the USU Extension Master Gardener coordinator.

2. Only 10 hours of such non-SLMGA projects as Red Butte Garden (RBG) and/or Temple Square volunteer time will count towards the 40 hours required for certification. Those ten hours may not count towards BOTH MG and RBG simultaneously – this is double counting.

**When you have met your graduation requirement of 40 hours, don't quit! There is much more to learn and work to accomplish!**

## **New Project Approval**

Submit your project proposals in writing to the Executive Board. The Board will review the proposal and respond within two weeks whether more information is needed, the proposal was rejected/approved, or the decision was tabled.

Project criteria are:

- Should be within the capabilities of the County's Master Gardener Volunteer group.
- Should be evidence of committed, dependable leadership.
- Should be financially feasible.
- Should be in adherence to the USU Extension/Master Gardener Mission.
- Should be clearly defined and quantifiable expectations/outcomes.

## **A FELLOW MASTER GARDENER'S YARD**

**By Traci Dahle**

We want to thank Gary Fawson, who invited us to his yard when we went on the Stansbury Island tour in May. Gary is a Master Gardener in Tooele County, and when he heard we were going to Stansbury Island he invited us to come on over and visit, bring a lunch, and enjoy. The weather had been quite cold so we talked ourselves out of lunch but went over to see his wonder place.

Gary has quite a few acres, including natural springs where they made two big ponds with water plants, bog plants and some wonderful plantings around a gazebo in a wooded area. The spring flowers were in bloom. It was simply wonderful to see. There are a ton of Russian Olive trees where Gary has been planting other trees and gradually taken out the Russian Olives. It is so moist in the area that he can stick willow branches in the ground and they will root wherever he sticks them. Gary has a barn with an attached greenhouse where he starts his plants. His garden was planted by his rows of fruit trees. It was a great little secluded hide-away where you wouldn't have expected as you drove towards it. Hopefully in the future there will be a garden tour in Tooele, and Gary's house will be on it for other to enjoy. Actually I don't think he would mind if anyone wanted to see it. They could if they give him a heads up. It's worth the drive.

## Webpage Authoring Workshop

July 11, 18, 25, and beyond SLMG Webmaster Amy Hargreaves-Judzis will teach webpage authoring to Advanced Master Gardener class participants so that they may publish their Woody Plants projects online. Using computers in a hands-on computer lab, she will instruct on basic HTML, digital image editing (using Fireworks), and webpage creation (using Dreamweaver). Only 8 computers are available, so space is limited. Please call Sharie at 801-468-3179 to get your name on the list. Class participants have priority, but if you are very interested in learning this skill, call and get your name on the list in case we don't have enough class participants to fill. First 3 sessions are required attendance; follow-up practice and work sessions will be scheduled later.

## Herb Gardening: the Aromatics

Saturday, July 16, 9 a.m. – 10 a.m. . Salt Lake Master Gardener Trudy Guest will discuss and demonstrate herb gardening at the **Wheeler Farm** herb garden, just west of the historic farmhouse, 6351 South 900 East, Salt Lake City. Come learn about growing herbs to use in scent-sational potpourris and aromatherapy. Pre-register through the USU Extension office, 801-468-3171. Free to MGs.

# LOTS GOING ON

## IRIS DIVIDING WORKSHOP

Location: Utah State Fair Park--South side of Administration Building

Date: Wednesday 20 July 2005

Time: 5:00 p.m.

Cost: Free to all Master Gardeners and Fair Park employees  
\$3 fee for the general public

Join us for a hands-on workshop on iris dividing and replanting. The Fair Park's iris garden is our laboratory for observing the effects of various cultural practices. We will dig out, divide and replant the rhizomes and discuss general care of iris in our area. Please bring a digging fork and trowel to join in the fun and learning.



## Summer Garden Tour

I, Trisha Schelble, will be the first brave soul to invite you to see my garden this summer. We live by the university with a very small yard and feel we have done some really nice things with what we have. The yard has quite the variety, including a nice habitat for insects and birds.

Our yard will be open for viewing Saturday, July 9<sup>th</sup> 9:00 a.m. to Noon. The address is 453 South 1300 East. There is parking on the street. Please do not block the driveway as we share the drive with our neighbors. We look forward to greeting you and giving you the tour!



*In August (Date not planned yet) we are going to try to do a tour at Hidden Hollow. It will be a part of the new Parley's Trail [www.parleystrail.org](http://www.parleystrail.org). Botany Professor Ty Harrison from Westminster College will give us a tour of native plants and how to differentiate between native plants and weeds.*

## Jordan Valley Water Conservancy Garden Fairs

July 9 and September 10 from 8:00 a.m. to 2:00 p.m. Go and enjoy! If you are interested in hosting a Master Gardener booth for half the time, please contact Steve LeCheminant

## 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? Contact Becky Hansen.

## CHICKEN OBITUARY

By Val Chatwin

While we were away for a few hours our neighbor to the back, where the chicken pen is, heard a commotion in the pen, saw the prune tree wiggling [some chickens can fly up into it] and heard a thud against the wood fence. He did not hear barking, no animal noises at all.

Upon returning I looked out into the chicken coup and realized something was very wrong! All our chickens had been killed. The rooster was still alive lying in the sun so I put him in shade and gave him some water, but by the next day he was too far gone. I couldn't see any injury on him and never did find a wound. There was no blood on the ground, fence, or chickens. The hens had been scattered all over the chicken yard as though the murderer had chased each one down and killed them where he trapped them. Only three were wounded, one the head and part of breast chewed off, the other on her back and the other on the tail but not eaten much. I couldn't see what the others died of. Not one was bloody.

We have had many dog attacks before and the evidence was not the same. We called the police and they didn't have any clues of what had happened. We concluded that it was not humans. In talking to a lot of people we think it was probably was a weasel or raccoon.

If anyone has other information about them email me [valray@netutah.net](mailto:valray@netutah.net) We thought about closing up our chicken farm, but then we watch the eggs disappear and we have wet garbage to dispose of. I don't compost that kind of thing because the chickens have done it. Will I start to see earwigs, pill bugs, and spiders? Our neighbors really don't mind the crowing rooster. Also we have been extras in movies and earned \$300 this year. Maggie Wolf wrote a great article and had a

couple of pictures of them for the Tribune [June 1]. Thanks, Maggie! It was wonderful.

So I got on the Internet and ordered 25 variety kinds pullets, [sexed, all hens] and 25 variety Bantam, straight run [which means they don't sex them, you just get what you get]. I also ordered two Silverlace Wyondott roosters. Even with sexed pullets you usually get a rooster, but I wanted to make sure. The chicks arrived at the post office at 6 a.m. We were called immediately. All the postal workers had to see what was in the peeping box so we opened it up. The workers all oohed and aahed. Wow, they are the cutest thing! All colors and sizes.

Anxious to get them home and eating, I tried several of my old reliable feed stores. They were all out of Chick starter mash! I finally ended up driving to American Fork to get their last bag. The chicks didn't know what the food was but by accident they would get some on their beak and pretty soon everyone was eating. The water was the same way. They didn't know what it was, but when they got a taste they would stand there and put their beak in then lift their head to swallow. They drank a long time. I had a chick drown in a cup of water so I have it in a shot glass, just the right size, and they can't get in it. Its like April here instead of June so I have a light bulb hanging over them for heat and it stays on all night at least until it warms up here. They will be inside and safe, for quite a while. I am watching the pen for any signs of a critter.

I ordered 25 rather than 13 which I had before (due to the need to order a complete lot). I would love to keep them all but it is too many, too much food to buy, too many eggs, too much poop, not enough roosting space. So anyone want some chicks for \$3 apiece??????? Email me. [valray@netutah.net](mailto:valray@netutah.net)



# Spotlight

On Mark Hurst



Mark Hurst is 90% retired from the construction business. He quit working full-time last fall but can't say no if he's really needed. Never one to take it easy, Mark has big plans. Such as celebrate a 50th anniversary, share in the busy lives of three kids, several grandkids and a first great-grandchild. And now he can really garden.

Mark was brought up in rural Utah where families grew their own food. Since then he's come up in the world - literally. He gardens in raised beds, both at home and at Magna Elementary. "Would you put in a plug for our project?" Mark asks. "The school has a wonderful courtyard filled with raised beds. We average about 50 kids working the gardens year round. They grow everything and a Master Gardener alongside every student would be a dream come true." Volunteers meet every Friday at 1:30 and anyone with a spare afternoon is welcome.

The plant swap pretty much established Mark as our dahlia expert. He started about seven years ago when a neighbor gave him an enlarged underground stem. "It became an addiction," Mark says. He's expanded from one 'Amy K' tuber to 75 different varieties. He does, however, have high standards and sticks to classified varieties. "If I don't know its name, I won't grow it," he says.

Mark is proof the best gardeners do their homework. When asked the secret of his success he rattles off a list of resources, especially the grower's bible, the American Dahlia Society's "Guide to Growing and Caring for Dahlias." Mark claims his area of expertise is actually something unspectacular. It's not a boast - just a fact - he makes the best compost around.

He's also received unexpected recognition at the fair. He earned ribbons for his dahlias but surprisingly did best with roses, another flower dear to him. Incidentally, Mark urges our members to plan on entering. "We really need better representation from the Master Gardeners," Mark says. "We shouldn't underestimate ourselves. I took Best of Show for vegetables - with garlic!"

Good news for anyone interested in starting dahlias. Beginning in January Mark will give us monthly, step-by-step instructions in *The Garden Patch*. And if you're really serious, he's hoping to form a Utah Chapter of the Dahlia Society.

## TOMATOES, cont. from page 1

men and pistol together thus fertilizing the blossom. Oops! That's sex in the garden. You can tell if it has worked when in a few days the yellow petals droop and turn a light color. Hot weather will cause blossom drop as will hot evenings. This year we have had great conditions in late May to set tomatoes.

I plant a lot of different variety of tomatoes, from cherry to beefsteak. I have also found that what grows and tastes great in my garden may not do well in another garden. Light and soil conditions really affect the taste and growing habit of the plant. My recommendation is to plant in full sun. The mistake most gardeners make in planting tomatoes is to buy a six pack from the local store without having an idea of what type of tomato they have. I have tried over 70 varieties of tomato plants, and I try new ones each year. Keep a record of what variety you plant each year and mark a star by the ones you want to plant again the following year. They say a short pencil is better than a long memory.

For the early season tomatoes I have tried 'Oregon Spring,' 'Siletz,' 'Legend,' 'Manitoba,' 'Stupice,' 'Siberian,' 'Glacier,' and others. The 'Glacier' tomato will set fruit the earliest. This year when I removed the Wall O' Waters from the 'Glaciers,' I had ripe tomatoes.

For mid-season production I use different size of tomatoes. For the cherry tomato the 'Sun Sugar,' 'Sweet Chelsea,' [Bart's favorite] 'Miracle Sweet,' and 'Sweet Cluster' are tomatoes I try to plant each year. Then there are the larger tomatoes; 'Big Beef,' 'Celebrity,' 'Early Goliath,' 'Fantastic Hybrid,' are some of the ones I make sure I have in my garden. After you have decided on the proven varieties, you can then branch out and try others. This year I am trying 'Opalka,' 'Tomcat Hybrid,' 'Cal Ace,' 'Italian Super Paste,' and 'Sugary Hybrid.' I will let you know how they turn out.

From my experience with tomatoes over the last 15 years, I have found that it does not make much sense to plant the mid-season tomatoes in January. I had a report of a gardener planting his 'Celebrity' tomatoes in January and putting them out early in the spring only to harvest tomatoes at about the same time of the year. They will set fruit when the weather condition are proper and not before. My goal to have plants large enough with blossoms on them when the proper conditions have been met has been achieved this year.

Seed sources: [www.totallytomato.com](http://www.totallytomato.com)  
[www.tomatogrowers.com](http://www.tomatogrowers.com)



## Thyme After Thyme

By Trisha Schelble

There are many varieties of thyme, the most popular being garden thyme, which gives off a mint-lemon scent. Other varieties include English, French, caraway-scented, and lemon thyme. Thyme is very easy to grow here as it just loves the hot, dry climate. I use mine as a ground cover and a cooking herb.

### Buying and Storing Tips

Choose fresh thyme that has a clean, fresh scent. It can be stored in the refrigerator, wrapped in a barely damp paper towel inside a sealable plastic bag, for up to five days. Dried thyme should be stored in a cool, dark place for no more than six months. I prefer the "freshly cut from my garden" thyme.

### Salmon with fresh herbs

1 lb. salmon steaks (2" x 3-4") per serving

6 lemons, cut in half

½ cube butter

¼ c fresh thyme (Pull leaves from stems and just use the leaf. As it is small, it doesn't need mincing)\*\*

¼ c fresh sage (Pull leaves from stems and just use the leaves, minced)\*\*

1 T celery seed

\*\* Wash your herbs and pat dry with a paper towel

Place salmon steaks in shallow baking dish, side by side, do not layer. Cut lemons in ½ and squeeze juice over salmon and leaving in pan for fish to bake in. Cut butter into slices and lay on top of steaks about 2 slices per piece of fish. Sprinkle your thyme, sage and celery seed over the buttered steaks. Salt and pepper as preferred. Cover with foil and bake at 350 for approximately 25-30 minutes until fish flakes and is no longer shiny.

## Mint

You name, it's probably available: Spearmint, Peppermint, Catnip even!, Apple mint, Banana mint, Basil mint, chocolate mint, orange! Lime! Lavender! Extremely easy to grow, mint is considered by most to be more of a weed than a chosen garden plant. One can get a start with just a titch of root and soon have a full patch of mint in their yard. It's the keeping in control that is the problem. However, if you plant it in a pot in the yard, you will be very happy you did. 1. so it does not grow out of hand which is very easy for it to do and 2. you will be glad you have some fresh mint on hand for recipes. (Do be aware that it may reseed outside the pot if it is near garden soil.)

### Iced Tea with Mint

Seep on low temperature on the stove 6 tea bags of choice in 3 cups water for 10-15 minutes. Pour tea without the bags into a two-quart pitcher, fill to top with cold water, add ¼ cup your choice of sweetener. Top with approximately 6 mint leaves or garnish glasses of ice tea individually with 1-2 mint leaves. Be sure to wash those leaves first!

# THE FANTASY, THE PLAN, THE LABOR, AND THE HARVEST

by Amy Hargreaves Judzis

## 3. The Labor: Discoveries, Reality & Frustration

Most of the seeds I planted in the greenhouse in the early spring sprouted. The heirloom tomatoes popped up nicely and as soon as they had a couple of true leaves I moved them off the heating mat and planted them up into larger pots. They grew a little more, a very little more. They looked strange, their leaves were dark green with purple undersides and they were held stiffly upward, defensively, as if warding off some unseen evil. I knew it couldn't be pests; the greenhouse didn't have any bugs to speak of. It didn't look like any fungus or disease. Surely it couldn't be a deficiency of any sort, I'd used clean seedling mix to sprout them in and potted them up into freshly mixed potting soil.

Miracle Grow, which daims to have all the necessary nutrients, formed the base of my secret mix, the mix I've been using for years. Actually, it's not so secret; it's a formula I learned when taking "Botany 411: Indoor Plants and Flowers" at Michigan State: 50% compost, 25% perlite, 25% vermiculite. Since Chainsaw Bob won't let me make compost (messy, messy), I use commercial potting soil now. It's never failed before, always yields a friable soil that absorbs water well.

The mystery was finally solved with the coming of warmer weather – which did take its own sweet time – we had snow here on June 7<sup>th</sup>. As soon as the weather warmed up, the tomato plants relaxed their leaves and turned a normal shade of green. Duh... We keep the thermostat on the greenhouse heater set at 45°, good for getting my cymbidium orchids to rebloom, but once those tomatoes got off the friendly warmth of the sprouting mat, they were shivering in their roomy new pots. Next year, I think I will have a second heating mat for growing them on, with a little plastic sheeting propped over them to keep the heat in. Then I'll have some tomatoes to be proud of at the spring plant exchange.

My next door neighbor, who's a wee bit more than a half bubble off plumb, had a surprise for me and the neighbor on her other



Repairing the Butcher Job

side. She hates trees, so she hired a guy with a ladder and a chainsaw (no, not my hubby) to cut off any branches that had dared encroach into her air space. I'd never seen such a mess of butchered trees in a residential area before. She succeeded in killing the other neighbor's beautiful pine trees, but mine was salvageable.

A big fat rat got squashed in the middle of the road a couple of days later. I named it in her honor and watched it get mashed flatter as the days went by. It helped a little.

The nasty vinca and bishop's weed jungle that I want to make into a flowerbed is still horrible. I never did find anyone to come in and till it. Partially because the only access to the backyard is through a three-foot wide gate at the back of the carport, and partially because those who did have a tiller that would fit wanted to use Roundup first. I'm allergic to most herbicides, pesticides, etc-sides, so that was a no-go. Chainsaw Bob decided he'd take care of it, so he mowed it again as soon as the spring bulbs faded. Now it's a combination of stubble and happy little vinca shoots. I'm trying to convince him we should "solarize" it. Wet it down, cover it with black plastic and let the Utah sun bake it over the summer. Hopefully by fall it will be well done enough to be tilled for putting in some bulbs and maybe a couple of perennials. Right now anything short of a Troy-Built Horse would just bounce off the compacted earth.

Never did get my raised beds either. Sure is different doing things with a husband rather than on your own. Back in the olden days, if I wanted something, I just did it. Now-a-days... Can't put the lumber and topsoil in the back of my car because it's too little and too nice. But wait, Chainsaw Bob has a truck. No, can't put it in the Suburban, it's got leather interior. We can borrow Big Blue, the pickup truck from his company. Oops, not that weekend, Tony had it, next three weekends it rained. Finally had a good weekend and my Beloved went out before I woke up and bought me a "present" instead, one of those Honda mini-tillers. Now who does he think he's fooling – large, gasoline powered, makes a lot of noise – it's *his* new toy, not mine. So he spent half of a day tilling the little 12-foot by 12-foot spot where I wanted to put my raised beds. Tilled it all the way down to four inches in depth and was so proud of himself that there's no way I'll get raised beds this year, he's convinced I don't need them. Next year my plan is to wait until he's out of town then rent a truck to haul the materials. It will make him crazy, but I figure it's his turn.

*Will there ever be a 4th installment, or will Chainsaw Bob's wife give up and plant cement? Readers, stay tuned.*

## GILGAL GARDEN

If you take the Deseret News, Gilgal was in the Wasatch Section North SLC Zone, by Amelia Nielson-Stowell on June 24, 2005. Check it out if you have time on line.

<http://deseretnews.com/dn/view/0,1249,600141970,00.html>.

Work is being done on the new back wall finally now that the rain has slowed down. They are pouring the foundation and are going to put in a layered retaining wall where we will be putting some extremely thorny bushes along the fence to keep kids from jumping over it. Then we are going to be able to do the plantings throughout the layers. They are redoing the bowery, putting on a new roof and pouring a foundation for the back fence, adding electrical outlets and lights for future get-togethers in the park.

Again, if you haven't been to the garden you are missing out on a unique place. Not only are the stones and writings something to look at, but all the Master Gardeners' hard work is starting to show throughout the park. The flowers are changing as the summer season starts. Bev has picked out a good variety of flowers so they can entertain us all season long. The roses that Dave Kempff salvaged last fall and planted at Gilgal are blooming. I thought it would be just a couple of different colors but we have a great variety of roses to enjoy with some wonderful big blooms. We planted 17 bushes and, I think, 15 made it. What good odds!

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 at 295-8751.*

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

### House Gardens

We will be meeting on Tuesdays at 5 p.m. until the days get a little longer and warmer. Hope to see you there. 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

## GOING TO BE AROUND ON THE JULY 4TH WEEKEND?

SLMGA agreed to give some miscellaneous volunteer time to the Columbus Center in exchange for the use of their facilities this past year for some of our classes, meetings, and mini-college. This will not require any gardening work or even garden know-how, but it is helping the Association. If you are available to help at the South Salt Lake LEGACY OF FREEDOM Celebration, and if you have friends or family who would like to help, please call Tim Williams at 412-3218 or cell - 209-8335. You'll be there for the fireworks Saturday, July 2nd at Granite High School from 5pm to 12:30 am. Ten volunteers needed:

- 5 Volunteers for VIP, Handicapped and Entertainment parking
- 2 Volunteers to help at the Information Booth
- 3 Volunteers to drive golf carts (transport elderly and handicapped from parking areas to venue gates).

Volunteers will be needed to help clean up at the end of the event, probably in the firework area. It usually have a lot of paper and debris. 10 Volunteers should be able to clean that up in two hours or less. We will report behind the stage when the fireworks end, which will be around 10:45 pm.

There will be a pre-event meeting at 5pm behind the stage at Granite. Then all volunteers will be in place by 5:30 pm. All volunteers will receive a t-shirt. Volunteers are also needed at the carnival area which would consist of supervision and taking tickets for kids to jump and play on the inflatable

### DAYLILY SHOW

The Utah Hemerocallis Society will have its annual show and sale on Saturday, July 9th at The Sugarhouse Garden Center, 1600 East 2100 South (the northeast corner of Sugarhouse Park). The sale will begin at 11:00 a.m. and the show is open to the public at 12:00 to 5:00 p.m. Entries will be accepted between 8:00 a.m. to 10:00 a.m. and the general public is invited to enter Daylilies as well as Artistic arrangements, but if you are not a member of the AHS you will not be judged, but it is a good way to share your flowers with the public. For additional information call Bev Sudbury

# *I'm Dreaming of a Blue Ribbon!*

By Lisa Chin

During my first year as a Master Gardener, I volunteered to work the booth at the Salt Lake County Fair. Afterward I spent sometime looking over the creative arts and produce entries. I was surprised to see that only ONE Master Gardener had entered any produce! Why hadn't more Master Gardeners entered? Was it that hard or expensive to enter?

Fellow Master Gardener, Mark Hurst, took me to the Floriculture displays, where he showed me all the ribbons he had won. I marveled at his beautiful flowers, and immediately Mark started to encourage me to enter some of my flowers. "Me? Are you kidding?! I became a Master Gardener to learn how to grow beautiful things, not because I already knew how!"

Mark kept trying to persuade me to enter the State Fair every time I saw him. He told me how easy it was, and that I didn't need to be an expert to enter. The Fair was for every level of gardener. I decided to read the State Fair handbook, and then gathered every bit of courage I owned, and decide to enter. I arrived at the Fair early on the last day of judging with four flowers in hand. I paid my fee, and awkwardly placed my entries on the proper tables. As I looked at the gorgeous entries, I was certain I had wasted my time and money. Mark came in with his stunning Dahlias and offered me more words of support. Unconvinced, I went home and tried not to think about the Fair.

The next day a neighbor congratulated me on my ribbon. Ribbon? I WON A RIBBON! ME? ARE YOU SURE?! I returned to the Fair and found I had NOT won a ribbon *BUT THREE RIBBONS!*

Since then, I have overcome some of my anxieties about entering. I now know that entering the Fair is easy and even fun. I called Bart Anderson, Master Gardener and the Building Supervisor of Horticulture and Agriculture at the State Fair, and asked him for some how-to hints. He offered the following advice:

Know what does well in your garden, and plant it! Everyone's yard is a microclimate. Consider what your garden produces best. Learn to understand the hours of light available, as well as the soil in your garden (don't forget to get your soil tested at USU – forms and instructions are now available online at: <http://www.usual.usu.edu/forms/soilform.2003.pdf>).

Know what you are entering. For example, one year someone entered a rutabaga that turned out to be a turnip. Oops!

Read and Understand the Fair Handbook for the items you plan to enter. I worked as a Canning Judge last year and was very sad every time I had to disqualify items for not meeting the standards addressed in the Handbook. It's a silly thing to be disqualified for. The Salt Lake County Fair Handbook from last year is available on their website: <http://www.countyfair.slco.org/> The website states that this year's handbook will be online in the middle of May. The Utah State Fair (<http://www.utah-state-fair.com/statefair/generalinfo/general05.html>) does not distribute their handbook until August 1<sup>st</sup>. I do have a .pdf copy of last year's handbook if you are interested in looking at it in advance. Email me at some-

thing\_clever@msn.com and I will be glad to email it to you. You can also call the Utah State Fair at 538-8440, and ask to have a Handbook mailed to you once they are available.

*Watch The Garden Patch for further tips on winning your blue ribbon this year!*

**If you are interesting in getting volunteer hours at either of the fairs, contact Steve LeCheminant**

**Salt Lake County Fair—August 17-20  
Utah State Fair—September 8-18**

## **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**

(except July 4)

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 p.m. until dark

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.

**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@xmission.com

**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 Fam Vegetable Garden  
Wheeler Fam Herb Garden  
Wheeler Fam Pumpkin Patch  
Wheeler Fam Home Garden

Howard Andrews  
Trudy Guest - trudyg1@msn.com  
Golden Reeves - greeves28@msn.com  
Marlene Johnson -  
marlene32936@yahoo.com

## DIAGNOSTIC CLINICS

Plant Diagnostic Clinics every Monday (except July 4) through August 29. Daytime session 1-4PM at USU Extension Salt Lake County, 2001 S State, Rm S-1007/8. Evening session 5-7PM 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!

## *Help needed at the Help Desk!*

Please consider committing a few hours every week to assisting Karl Hauptfleisch and Carolyn Boogaard at the MG Help Desk. Sometimes the phone calls just keep coming, and walk-in clients need help too. You can learn a lot by sitting in on their diagnoses and looking at the specimens brought in by clients. Please call Carolyn at 468-3178 and leave a message saying what days/times you would be willing to help.

# Calendar

## General Meeting

**Thursday, July 21**  
**7:00 p.m. in the classroom**  
**at 2100 South State.**

Jim Horrocks will be speaking on  
 outdoor Ferns.

Jim has taught and lectured for Red Butte Gardens and Larry Sagers' Advanced MG classes. He has a vast collection of rare and unusual Ferns from around the world, including a recently rediscovered fern that was thought to be extinct for about one hundred years.

Don't miss this fabulous speaker, we will learn much!! Plus he has invited us to tour his garden at a later time to see his 80 varieties of ferns.. The tour date will be announced at the meeting.

# Bulletin Board

***COMING UP!***

**Saturday, August 13**  
**Albion Basin Wildflower**  
**Walk guided by Sherm**  
**Brough**

**Thursday, August 18**  
**General Meeting/Summer**  
**Picnic**  
**Murray Park**  
**Iris Exchange**  
**More info next month**

**Thursday, September 15**  
**General Meeting**  
**“The Edible Garden”**  
**By Robin Chubuk**

**July 30-31—Utah Water Garden Society & Koi Club Pond Tour For information, contact Desert Water Gardens or [www.utahwatergardens.com](http://www.utahwatergardens.com)**

The Garden Patch is published monthly by the  
 Salt Lake Master  
 Gardener Association.  
 Editor: Jenny Allgrunn  
 Send address changes to:

e-mail: [gardenpatch2@juno.com](mailto:gardenpatch2@juno.com)

## **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 at 468-3172**

## **REPORTING MASTER GARDENER HOURS**

Now that Bonnie Perfetto is gone there have been a lot of questions on where to send volunteer hours. We have talked it over with the County and USU and we all decided it would be a good idea if the Master Gardener group keep track of their hours for now until there is a qualified secretary that we know will be with us and we can train how to keep track of our hours. Bonnie is going to train our Master Gardener Board Secretary on how to in put the hours into her computer. Cathy Miller has offered her assistance if needed so I think we are in good shape. So for the rest of this year please send your hours to:

Sandy Burgess, Master Gardener Board Secretary

E-mail address

[sburgess@networld.com](mailto:sburgess@networld.com)

Thanks for all your patience if you have any other questions please contact me anytime. Traci Dahle [smoki1@smartella.com](mailto:smoki1@smartella.com)