

THE GARDEN PATCH



September 2007

Salt Lake Master Gardener Association

Vol. 9, No. 9

Chili Pepper

By Matthew G. Deollos

Most Master Gardeners are overly excited and more than willing to grow everything possible, especially

when one is an Apprentice; I know from first hand experience as I am an apprentice myself. When it comes to growing plants, I am very enthusiastic about growing them, but I quickly learned what to do and not to do. For example, my two packages of chili pepper seeds overwhelmed me with more plants than I needed.

As we come closer to Fall I want to prepare you with helpful information on how to handle and prepare the beautiful and blazing chili pepper.

Fresh Chilies

Be aware that you don't want to handle hot chili peppers without protection. Wear latex or rubber gloves. When you have finished preparing chilies, wash both the gloves and your hands very thoroughly with soap and warm water.

NEVER TOUCH YOUR EYES, NOSE OR MOUTH until you have washed your hands and gloves. The skin in these areas is very sensitive and will react painfully to any contact with the peppers. If you do burn yourself with the chili, treat the burn as you would any other burn. Run it under cold water and dress it with ointment.

Dried chilies do not present the same hazards in handling as they lack the volatile oil present in fresh fruit. Nonetheless, they should be treated with respect!

Chilies may be cut in half lengthways and the seeds and ribs removed. Preferably, this operation should be done under running water. The flesh can then be sliced or chopped into whatever size is needed. Alternatively, the flesh, ribs and seed can be minced or pulverized to make a really hot chili sauce.

Rinse and drain the chilies and with the point of a knife, pierce each one (once) near the stem. Put the chilies on a baking tray and place under a hot grill, turning frequently until brown and blistered all over. Wrap in a cold damp towel and leave to steam for 10 min.

Peel off the skin, downwards in long strips, and then pull off the stem and all the seeds will squirt out. You now may freeze your chilies in freezer bags or prepare a delicious and mouth watering sauce or meal.

Drying Chilies

Like many fruits, chilies can easily be dried. One simple method is simply to thread the chilies through the stalk onto a piece of thread and hang them by a sunny window. A slightly quicker method is to spread the chilies out on a baking tray and pop them in the oven on a very low heat (50 degrees). Keep checking them every few minutes. The aim is to simply remove the moisture rather than cook them.

Once dried you can keep the chilies for a long time, preferably in a cool dry container. Simply chop them and use in cooking when required. Another idea might be to pop them into an old coffee grinder and turn them into chili powder or chili flakes. The main benefits are the finer the powder/ flakes the less space is required for storage.

CHILI CON CARNE

- 1 lb. beef mince or small beef topside cubes
- 1 large onion
- 2 to 4 cloves of garlic
- 1 tablespoon of olive oil
- 1 to 2 fresh chilies/1-2 teaspoons of chili powder/2 teaspoons of minced chilies
- 2 tablespoons of tomato paste
- 4 large fresh peeled tomatoes or 14 oz can peeled whole tomatoes
- 14 oz can of red kidney beans
- 1-2 teaspoons of fresh oregano or dried
- 1 teaspoon of cumin
- ½ to 1 cup of brown beef stock or water
- Salt and pepper

This dish can be quite moist and stew-like or so thick that it is practical to scoop up and eat with corn chips. Adjust the amount of stock to vary the consistency. Trim and prepare the meat if necessary. Peel the onion and garlic, finely chop the onion, and crush the garlic cloves. In a large saucepan or pan heat the olive oil and add the

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PLEASE BE AWARE THAT
OUR GENERAL MEETINGS
WILL BE HELD IN A
DIFFERENT PLACE FOR
SEPTEMBER, OCTOBER,
AND NOVEMBER.

Because of elections, we don't have access to the classroom where we usually meet. So for those months, enter the County Building through the big doors just north of our usual entrance. We will be meeting in the Council Chambers, which is a very nice room with padded stadium seating.

Please do not bring food or drinks into this room.

**Remember
to hand in your
volunteer hours
by October 31.**

**Our annual Holiday
dinner/Graduation will
be held Thursday,
December 13 at the
Barn at Wheeler Farm**

Update From Val

By Val Chatwin

It has been a busy month, starting with the County Fair. On Saturday I put in 50 canning entries and arranged the agricultural area. On Monday I was there at 8 a.m. putting up field corn stalks and gourds and rearranging the area.

On Tuesday I arose at 5 a.m. (I couldn't sleep any longer, isn't that miserable?) As soon as it was light enough I was out in the garden, in long sleeves and long pants to protect from the squash plants stickers, gathering stuff to enter. I went over at noon and started doing the paper work.

John Kalasky, my new official fair helper came over early too to get the paper work done for his 60 or so entries. [The two allotted hours on Wednesday morning is not enough time to do the paper work, even when you have a name stamp]. If anyone wants to enter multiple things next year you need to talk to me to bring them in early also. But it does mean your produce is a day older when it gets judged.

On Wednesday I gathered the leafy stuff and the biggest. (It needed every minute to enlarge.) John was adding more stuff up to the time of judging too. He got the best entry plaque and three other sweepstakes. His garden is fabulous.

On Wednesday, of course, I was at the fair at 6:30 am. We judged, put out ribbons, arranged, had lunch and then the classes started at the Garden Patch [the area at the fair where the lessons were presented.] Long fun day.

Too bad, the Master Gardener booth wasn't there so Master Gardeners could enjoy all this and get into the fair free.

Thursday we had classes.

Friday morning I was out in the garden again at daybreak to gather flowers for the flower show.

Saturday we had classes. I also had to wait until 11 pm to take all my stuff home. Also our son, who lives in St. George came to motel with us. He works long hours so only requires a bed and late supper fortunately. Now the reason I am telling you this, is that in the middle of all this, we had two men come to visit. Ray and I sat down in the living room and talked to them. One of them idly played in the dust on the coffee table, pushing it this way and that, and putting his initials in it. Now I am a pretty good housekeeper, but the dust was visibly there even if it is a light brown table with glass top. A woman would never have done that, and the man will never remember it, and I won't see him again either. But as soon as they left I dusted everything in there, and it only took a couple of minutes. Every once in a while I find myself closing the gate after the cow gets out.

Last Friday evening our grandson pulled the mower out of the shed to mow the lawn and discovered some baby animals on a tray that you start vegetables on. We talked over what they were. They were tan, long tails, round ears and stubby face. They looked like little puppies. Mice? Way too big for mice, they were nearly the size of a grown mouse. No one had seen the mother. There were eight of them! We finally decided they were baby rats. What interesting things you find when you're a gardener!

Well, the neighbor got the cities dumpster, they get it often, they have more garbage than anyone I know, and cut down the 10ft. tall Chinese/Siberian elm tree stump that was happily growing new limbs. Now it is down to a 2 foot tall stump. That will grow too, unless they treat it with brush killer.



Maggie Shao Diary

I wonder if any of you have read Bridget Jones' Diary or saw the movie. It chronicled everything from the number of pounds lost or gained, successes, failures, triumphs and embarrassments. I thought I'd write my own interpretation, as "Diary of a Horticulture Agent" or perhaps a more marketable title would be "The Agent Chronicles.". One of the chapters would be "A Week in the Trenches".

Number of pounds gained: Can't face the scale

Number of Phone Calls: 60

Number of Emails Received: 120-150

Number of Emails Requiring Responses: 50-60

Number of clients walking in with "I think it's a hobo spider" arachnid: 5

Monday: Staff meeting 8:30-10 am, 10-11:30 am email and phone calls, 11:30-12:30 preparing budget requests for 2008, 12:30 lunch at desk, 12:45 getting ready for Plant Diagnostic Clinic. 1-4pm Plant Diagnostic Clinic with 6-8 Master Gardeners and apprentices, 10-15 walk in clients with plant problems, 4:00-4:30 pm download photos and organize contact sheets. 4:30 pm - 5:30 pm – responding to emails or voice mails. Review teaching PowerPoint and notes for tomorrow. Send in soil samples for ½ acre of jail garden that will be used for another garden.

Tuesday: 8-10:30 am Salt Lake County Jail teaching Small Fruits and Tree Fruits, 11-noon pick up Wheeler Farm Day Camp teaching materials, check in with Wheeler Veggie Garden project, Drive back to office 12:30 pm evaluation of temp employee meeting. 1-3 pm prepare Plan of Work for USU FOCIS report. 3:00 pm Salt Lake County Budget meeting, 4:30-5:30 pm respond to emails or voice mails.

Wednesday: 8:30 am Jail Garden to diagnose possible tomato and squash problems, Drive to Sandy for Municipal Arborist Luncheon 10am to 1:00 pm. 1-2 pm Utah Community Forest Council Executive Board Meeting. Drive back to office, research and contact presenters for Utah Green Conference for January 2008, respond to emails, voicemails.

Thursday: 8:10:30 am Salt Lake County Jail teach Woody Plants. Drive back to office to check in and pick up materials for Extension office, respond to voicemails. 12-4 pm staffing USU Extension table at Salt Lake County Fair. 4:30 pm technical consultation of vineyard with 200 plus vines on East Bench., 6:00 pm stop home to feed dogs, 6:30 pm back to office for Master Gardeners General Meeting setting up laptop and projector. Home by 9:00 pm

Friday : 8:30 am-review educational materials for million tree program, 10:00 am weekly coordination meeting with Sarah, 11:30 am check emails and voicemails. Afternoon: Write weekly MG News, Finalize numbers for Advanced MG field trip next week, review and prepare PowerPoint and handouts for next weeks Master Gardener orientations, respond to voice mails and emails. Rec-

oncile mileage, weekly reporting on contacts for USU Extension and County, research budget items including color laser printer, contact software engineer for online Master Gardener Volunteer reporting. Think about all the things I didn't get done this week.

Saturday: Check in at Farmers Market projects

Next Monday: Drive minivan with Advanced Master Gardener Lab to Logan leaving at 8:15 am. Return to Salt Lake City by 5 pm. Return mini-van, check and respond to emails and voicemails.

Well, I didn't get everything down, and every week is different so I just wanted to give you an example of a typical week, so if I don't get back to you immediately, I do try to get back to you with a few days. I didn't include all of the unexpected events that come up like follow-up on walk-in clients that need additional help, phone calls I receive while sitting at my desk, bathroom breaks, and occasionally checking the moisture of the shredded newspaper and food in my worm bin, pinning up a long-horned beetle that was brought into the diagnostic clinic, and all those other events I should keep track of in a diary.

I want to send out by email soon a project evaluation for everyone who has worked on projects this year. This will help the project leaders improve projects, decide if projects are viable, and if there are better ways to communicate and coordinate between leaders and volunteers. I do appreciate all your time and volunteer efforts, and I thought it might actually help to know that I have to report my contacts and activities to the folks at Utah State University and Salt Lake County and that it helps me so much that you send in your volunteer hours report so I can show off and brag to them what a great program Master Gardener is, and the great positive impact of all your volunteer efforts.

Know Anyone Who Wants To Be a Master Gardener?

Applications for the 2008 Master Gardener Training class will be available only to those who attend an orientation held in August and September. The orientation will cover course outline, subject matter topics, dates, volunteer requirements, fees and a Q&A session. For dates and times of the orientations, check out our website at: <http://extension.usu.edu/saltlake> or call (801) 468 -3170.

Master Gardener Volunteer Training Orientation Location and Dates: All orientations will take place at Salt Lake County Government Center 2001 South State, room #S1002.

Friday September 14, 2007 from 2:00 to 3:30 p.m.

Friday September 14, 2007 from 5:30 to 7:00 p.m.

Friday September 21, 2007 from 2:00 to 3:30 p.m.

Friday September 21, 2007 from 5:30 to 7:00 p.m.

PLEASE call (801) 468-3170 to reserve a space for the date and time you wish to attend. Thank you.

Growing A Tradition

By Jo Turpin

Lately, I have been spending time in the garden with my wonderful little niece, Ayla. She is a great gardening companion. Her watering skills are excellent and she wants to know all about everything-- bugs to bouquets, she is all curiosity. The pumpkin vine she is 'growing' is the talk of the neighborhood and she has already decided that she will carve all of them like witches this Halloween. I wish I knew her secret. My watermelons could use it!

One of the things Ayla has learned this year is that her favorite rose bush was also my mother's favorite rose. My mother loved 'Peace' roses; their subtle colors and wonderful fragrance always lifted her spirit and made her feel 'peaceful'. My oldest niece also has a 'Peace' rose in her garden to remind her of her grandmother. My sister is planting hollyhocks so she can pass on the fun of turning the flowers, and some well-placed toothpicks, into small dolls for her granddaughter – something she remembers doing in our mother's garden.

All of this got me to thinking about the best way of passing my mother's love of gardening, and mine, on to the next generation and how a simple plant can be used to connect the generations and pass on a little family history at the same time. I asked some of this year's apprentice Master Gardeners to let me know if they have a 'family plant story' to pass on, and many of them did. So...

Barbara Braeden is reminded of her mother-in-law, Albie, each spring when her pansies bloom. Albie thought they looked like happy, smiling faces and their annual appearance gives Barbara a happy memory and extra lift each spring. Cynthia Gandy likes to plant daisies and yellow roses because they represent love to her and brighten her garden. Marco Baldi gets his love of gardening from his mother and likes to hand water his garden because it reminds him of time spent in the garden with his mother when one of his chores was to water the plants.

Bob Moss related that he planted a sapling at his old home in memory of his youngest son. Kay Rose planted a 'Peace' rose in memory of her mother. I have heard many, many stories about planting a specific plant to mark an event or special occasion. Julie Bryant planted a small pine tree when her daughter married in August 2005, on the same day that Julie and her husband were married. Every time Julie sees her pine tree she is reminded of her daughter and her growing family. The new growth on the pine tree reminds Julie of the impending birth of her first grandchild and when her daughter and grandchild come to visit Julie plans on reminding them of the little pine and the reason it was planted and what it means to her now.

Another Master Gardener apprentice, Vickie Ricks, had a wonderful story to tell. Vickie has good memories of the grandchildren going into her grandparent's garden and being allowed to pick and eat a handful of fresh peas. Years later, while harvesting potatoes from her garden, Vickie remembered how her

father loved creamed peas and potatoes. The following year, and each year after that, Vickie planted peas and potatoes and presented her father with a dish of fresh, creamed potatoes and peas as a Father's Day gift. Vickie plans to share this story with her children and her family at an upcoming reunion and hopes they will be inspired to do something similar.

In July's issue of *The Garden Patch*, Master Gardener Golden Reeves wrote about saving the suckers from his Italian prune and putting them into containers. The trees were brought from the family home in 1964, the only fruit tree on the lot. Golden took the trees to a family reunion recently where they promptly disappeared, passed on to one or two new generations of gardeners.

And finally, a great story from Kristi Reardon. Kristi has a passion for roses and has planted a very special one in honor of her daughter. The year that Elle was born (2005), Jackson and Perkins Roses introduced a 2005 AARS winner named 'Elle'. Kristi will never be without an Elle Rose again! And hopefully little Elle will inherit Kristi's passion for growing beautiful roses, starting a family tradition that can be passed on indefinitely.

There are so many ways to pass on information these days. And while scrapbooking, making DVD's of family histories and so on are all great ideas, I like the thought of passing on a greener tradition. I'd like to challenge all of Utah's Master Gardeners to plant a memory for your family; pass on a garden story, encourage the members (especially the younger ones) in your family to garden, to plant, to grow memories together. You'll be glad you did.

ADVANCED MG CLASS TRIP TO LOGAN

by Val Chatwin

The Advanced Master Gardener class took a field trip up to the gardens at Utah State University. Utah and Tooele County classes were also there. Larry Sagers and other experts were there. I drove up with Donna Drechsel, which was fun. What a beautiful state we live in, the canyon was gorgeous. The road is wonderful. I remember climbing a narrow switch back road, getting to the top of a steep drop off and descending on another switch back.

The USU Experimental Farm is interesting. They are testing lots of way to do things differently and trying out new plants, cultivars, and new ways of increasing production. They were growing strawberries in rain gutters but they have to be watered twice a day. They had acres of grass, and there were hundreds of little plots of different kinds. Imagine an acre of green that is cut 1/8 inch everyday.

They have the same weeds, bugs, and diseases we have but they are working on solutions for them. The huge asparagus plot was being watered, fertilized and harvested in different ways on each row. The melon tasting was yummy. It was a very educational trip.

Have you ever had some thing keeping you awake at night making a noise? One night my bedroom window was open and, with the crickets chirping and the traffic going by, it was keeping me awake. I closed the window to block out the noise, but then I realized the chirping was coming from the kitchen. It stopped when I turned the light on. I turned the light out and went back to bed, and it started up again. This time I left the light off and listened for the noise. It was coming from the laundry room. I couldn't find out what was making the sound so I gave up, closed that door and the one to my bedroom, and went to sleep. The following night it had moved in to the kitchen. I still couldn't find it. So I closed the door again and went to bed. The next night was the same story but this time I pinned it down to one small area and turned the light on. I found an insect that looked like a large green lace wing. I smashed that one and went back to bed. Problem solved; no more chirping noise. What was it?

Over the years I have had some mounds of fresh earth appear in my flower garden and along the rose hedge. I could never find out what was working in the soil. As I was trimming the lawn with the trimmer a mole took off running and I was fast enough to catch up with it with the line on the trimmer and was able to take that pest out. Another pest taken care of. Now if I could just be able to take care of the lawn-killing new puppy in some way I would be happy. But I can't take Willey out that way.

The tomatoes have had their first flush of ripe tomatoes. These are the ones I hand set. Now the harvest has

Runge Pickles

- ½ gallon sliced cucumbers
- 2 C sugar
- ¼ C canning salt
- 2 C white vinegar
- 2 medium onions, sliced
- 1 Tbs dried crushed red pepper
- ½ tsp powdered alum
- 1 tsp tumeric

Put everything except cucumbers into a kettle and boil. Cool.

Put cucumbers into ½ gallon glass container, pour fluid over.

Let stand, unrefrigerated, overnight. Chill and serve.

They come out a sunny yellow color because of the tumeric.

Submitted by Amy Hargreaves-Judzis



By Wm. Golden Reeves

tapered off and the wind-set blossoms are starting to show some size. I am glad for the rest but I know the harvest will start up again soon. The second planting of corn is almost gone, but I have another planting that has set ears and is about 3 weeks away. This is the first year that I have planted corn that way and the wife approves of it. We can eat it as it comes on. I have a lot of frozen corn from last year and I do not need any more there.

I planted some winter squash in the place I harvested the cabbage, and it is trying to take over the whole garden,. I cannot find the peppers by looking. I need to go down through the squash foliage to find them. I will need to wait until fall frost to find out how the carrots have made out. Some of the green beans have been overrun also and the old stalks of corn are being used as support scaffolding for the runaway squash plant..

Have you ever started on a project that seems to never end? At my son's place we are taking out some 35-year-old evergreen bushes. What an entanglement of vegetation! It has taken us over a month working when we could to cut out and run the debris through the chipper shredder. That is really a dirty job; my wife's comment was that she had never seen me so dirty. The pile of mulch is growing and we are finally coming to the end. To compound the situation the neighbor has a large pine tree that has been dropping pine needles for 25 years. A lot of the bushes had died with a foot of needles on top of them. We have killed the front lawn and now are waiting for the chance to kill the bind weed. We intend to put a sprinkler system in as part of the xeric landscape project.

I have been growing a lot of grasses and daylilies on the parking strip at home that I intend to divide and move to this place. I hope to have the job completed by this time next year. That is, if his money will hold out that long. We have most of the yard around the house to take care of but the back of the yard will stay the same, with some fruit trees and a grass area that is okay. There is a hill that is really shaded that we will need to find some ground cover for.

I can't believe the Utah State Fair will soon be here. Wow, the summer is almost over with. Are you ready for the fall harvest? I am ready for the cooler weather and will take whatever comes along with that.

Tracy Aviary

Every Sunday 9 a.m. - 12 p.m., 1st and 3rd Monday evenings of the month, 5:30-7:30pm

589 East 1300 South, Salt Lake City
 Project Leader: Matthew Utley,
 Email MatthewU@TracyAviary.org

SALT LAKE COUNTY FAIR REPORT

By Val Chatwin

The fair was excellent. Despite the entry and event book being on the Internet, which I thought would cut down entries and attendance, we had about the same number of entries in Agriculture. In Floriculture, in the first show, there were only about half the usual number, but the second show was about the same as last year.

On entry day the Master Gardeners showed up when they were suppose to - 7am - and were wonderfully helpful. Jay Fullmer, the other supervisor was pleased and delighted at their helpfulness in checking people in, arranging vegetables, putting on ribbons and helping the judges. Thank you to Annette Rufenacht, Barbar Braeden, Charlene Horman, Geri Titensor, Jennifer Knight, Karen Crook, Kerry Norton, Sue Squires, and Teri Wojcik for coming out and helping. The Master Gardener booth was missed. I think that this is a major Agricultural event where people expect to see the agriculturally sponsored organization represented.

Everyone loved the classes we held. The advertising was poor so the attendance wasn't very big, but there was not one negative comment made about it, according to the Fair Director, Sparky Dibble. She said, they always have negative comments about new things, but not this." They would like us back. The teachers were absolutely wonderful! They arrived early, looked good, were prepared on their subjects, and able to answer the many additional questions patrons had.

Thanks to Cheri Schulzke who taught both Roses, and Tool Care. She is a natural teacher. Julie Myers taught her Waterwise Garden Design class that she and Ann Scott teach for the county library. She is awesome. Janette Diegel brought a Powerpoint presentation on "Using Utah's Native Plants in you Landscape." She is in that business and is cute and at ease up front. Jenny Rogers taught about Fruit Trees, which she researched like crazy. She is wonderful. John Kalasky taught vegetable gardening and had an heirloom tomato taste test. It was a popular class as was Bart Anderson's tomato growing and tasting class. He also grows the Heirlooms. Mark Hurst taught growing Dahlias and Hibiscus. He did an excellent job. He also won the best flower and sweepstakes for both flower shows. They were able to earn Master Gardener hours from the preparation and driving time as well as the presentation and waiting time.

I also had Gary Gorrington who is an Orchid grower and expert, Arley Curtz, husband of Donna, a Master Gardener, who grows thousands of cacti and talked about that. Jordan Valley Conservation District's Cortney Brown and a darling girl came. Dr. Paul Zucherman called and wanted to display his wall of wildflower pictures, which he hikes to and photographs on the Wasatch canyons and hills. They surround the teaching area on three sides. It was quite a showstopper. He also taught about wild flowers.

Jay Fullmer was having a medical procedure right during the fair so I asked John Kalasky if he would help me,

and he became a willing partner. The three of us will be supervisors over agriculture next year. Jay is okay.

I wish more Master Gardeners entered things. Howard Andrews entered vegetables and gladiolas and won impressively and Mary Ann Young won on a couple of paintings. Some of the Master Gardener helpers commented they had some better stuff at home. I think it takes remembering about it and knowing the entry dates and times. When you read the list you have lots of things, and winning a ribbon is fun. There are scrapbooking, baking, quilt, sewing items, handwork of every kind, photographing, ceramics and wood objects. In Floriculture you can enter one perfect flower out of a long list.

PIONEER PARK FARMER'S MARKET

By Karen Crook

It has been a great summer at Pioneer Park's Farmer's Market. The new class has been incredible. I appreciate every one who helped and was impressed with the effort everyone put into making this year lots of fun despite the heat. Val and her husband Ray have been wonderful to come and bring great examples of produce they have grown themselves. We spoke with an average of about 50 people each time we were there and hopefully helped to make their gardening experiences more rewarding along with offering our insights into being water-wise and using green alternatives to weed and pest control.

The new tent was great and it was exciting to have the Jail Project next to us so we could see first hand how our efforts help those in our community. If you haven't been to the Farmer's Market yet there is still time. We will be there one more time on Saturday, September 8th but the Market continues until mid-October.

GILGAL GARDEN

749 East 500 South

It is too hot to work in the garden, but the Gilgal weeds and flower heads do not know that. We really need those who can come to be there on Tuesdays from 3 to 6 p.m We have thought about making it a little later, but the time doesn't work well with some of our workers, so we will just do the best we can. I really appreciate everyone and look forward to seeing you on Tuesdays for whatever time you can give us. Love to all. -- Bev Sudbury

NOTES FROM THE PAST PRESIDENT

By Traci Dahle

We finely made it home from the wonderfully gorgeous green states of Oregon and Washington, after 2400 miles on our motor home and 1200 miles on our tow car.

We golfed on 10 different courses along our travels and saw countless tall trees and windy roads. We spent my birthday camped up by Lake Crescent and went to the Hoh Rain Forest the next day. We went from Port Angeles Bay up a mountain road to Hurricane Ridge about 6000 feet high. We went on a great hike where all the wild flowers were marked with their names and Ken was even getting the hang of the different ways to figure out what is what. We saw wild mountain goats and a deer with her babies right next to the visitor center. She was just on the other side of the two foot rock fence; you could reach out and touch her. The ranger said the deer knows she is safe because people don't go beyond the fence.

I learned I am not going to complain so much about wild morning glory (I didn't say not at all). The morning glory up north is really big and I don't think it ever dies back. The flowers are bigger than ours and the vines become woody after a while.

We got some old buoys (bumpers) that the fishing boats use and some ocean wood to put in my ocean garden along with the shells and rocks that I talked about last month. I've decided to take out more lawn (not surprised) and make the ocean garden bigger. Now I have my palm tree and I am going to put up some hooks to hang the buoys on then put a edge between the lawn and the sand I am going to bring in, then lay down the rest of things we brought back.

Have you ever tried leaving your yard for four weeks and come back to see what it looks like? I was dreading it, just thinking of the worse, but it actually was a pleasant surprise. My tomatoes were ready to eat and peppers ripe for salsa. My squash was ready for picking and that doggone gourd plant is taking over my back garden just like last year, but worse it has gone over my rose bushes and over the big metal hooks that have hanging baskets that you can't see right now plus over my 18 foot high back fence and into my waterfall. It was fun to walk through the yard and see how big the flowers have gotten. I took pictures before I left to compare the difference. I couldn't even walk into my old fashion garden to my out house because of the tall marigolds hanging over. So the bad part was I had a lot of dead heading and some weeding.

One thing really neat is my apple tree that I grafted after taking the class from Bart and Golden four years ago finally produced apples this year. I have four different types of apples on my tree now, the original 'Red Delicious' and now I think the tag says 'Jonniejump,' and 'Ester' and my other tag fell off so I don't know what it is. So if you ever get a chance to take their class in the spring, don't miss out.

I hope to see some of you at the State Fair this year. Enjoy the fall. I will be heading back to Arizona just after the fair. Ken and I are in charge of October happy hours and Halloween so we need to get down there and start making plans. I also found out that I have two planter boxes I need to plant along with the others that need to be cleaned up in Arizona.

Golden said he already had some 'Glacier' tomatoes for me to take down and plant.

I'll let you know how my new plants and yard look in my next month's letter. Take care and be safe.

Utah AIDS Foundation

1408 South 1100 East

Tuesdays 5:30 p.m. until 7:00p.m.

Please bring your own tools, gloves, and drinking water

A HUGE Thank You

to everyone who has worked at UAF so far!

Did you enter Flowers or Produce in either the County or State Fairs? If so, please let us know how you did. E-mail your results to gardenpatch2@juno.com
We aren't trying to brag - we just want to encourage others to support these fairs by showing them positive results.
Thanks for your help.

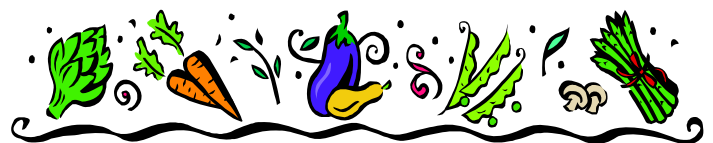
Wheeler Farm Vegetable Garden

By Karyn Douglas

Bob Moss and I will be at the garden just about every Tuesday morning and will need help with weeding each week, and of course help with harvesting as well.

If you would like to volunteer with us please e-mail me at karyndouglas@yahoo.com. I will keep you informed of the times and jobs we have going on at the Veggie Garden.

Karyn Douglas
Bob Moss



Happy Gardening!

Want to Enter Produce or Flowers in the Utah Stake Fair?

For information:

Go to www.utahstatefair.com In the Search box, type in Living Arts.

By clicking on Floriculture and Agriculture you can access the rules and information on entering things. Remember, the fruits, vegetables, and honey are entered only Wednesday, September 5 from noon until 6 p.m.

Flowers are entered after 9 p.m. the night before the show (except for the first show) and from 7 to 9 a.m. the day of the show. Shows are Sept. 6-7, 8-10, 11-13, and 14-16.

A big Thanks to Bio Sod Farm for their generous donation. It will be given in the drawings at the December dinner.

Raised Beds Grow Like Gangbusters

By Amy Hargreaves Judzis

The Great Raised Bed Experiment is going great guns even though I may have been just a wee bit over-enthusiastic in what I planted. As you can see from my diagram, I really packed the beds with all kinds of good things. The diagram does not show that I tucked herbs in between the plants. You have to have basil if you grow tomatoes.

The biggest success story is the Armenian cucumbers. The vines have grown well over the top of the trellis and are staging an assault on the tomatoes. I have harvested more cucumbers than we can eat. If you don't watch them, they turn into zeppelins while your back is turned. I've picked one 'Sugar Baby' watermelon, but the cantaloupes are sulking.

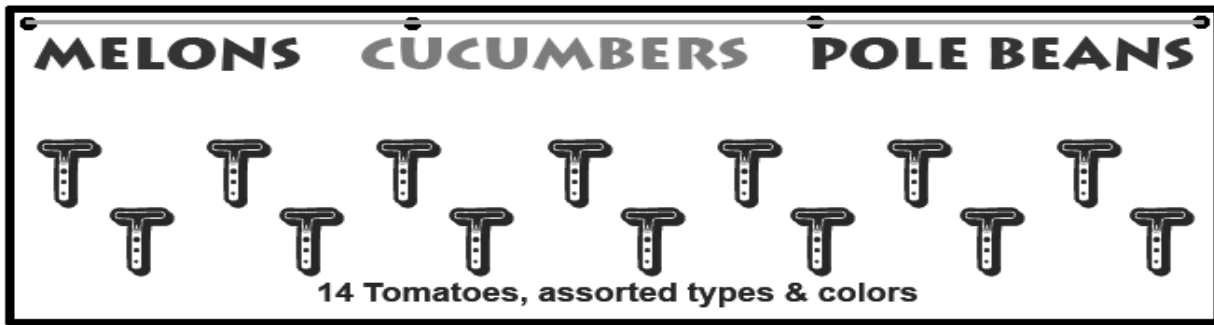
The tomatoes are also doing well, the plants are substantially taller than I am and they have lots of green fruit on them. Very little blossom end rot. After I transplant my tomatoes, I don't let the first few bunches of blooms set fruit. I pinch them off. My theory is that this gives the plant time to develop a better root system before it takes on the stress of producing fruit. My first harvest will never be the earliest, but I hate blossom end rot. The soaker hose irrigation and heavy mulch also help to avoid the scourge by maintaining even soil moisture.

None of the parsnips sprouted and fewer than half of the beans. I keep planning to re-plant beans, but so far haven't. Those that did sprout have grown huge and bushy leaves and a moderate number of beans. The leeks are doing indifferently, which is not surprising given that they don't like lots of manure in their soil. The cats lay on the shallots and squished them – cats are cats. The patty pan squash plant, horseradish, and peppers are doing satisfactorily.

The Turkish eggplants were quite a surprise, however. The description read, "small plants." Huh! They are about four feet tall with some leaves over a foot long. They have set on lots of small, flattened oval fruits which mature to a glossy bright orange with green longitudinal stripes. Which is why I planted them – I think they look totally awesome. I did cook up a couple and found them to be less offensive than most eggplant. I hate eggplant. Fortunately cooked some patty pan squash too, which were heaven.

Next month: Review and conclusions and what I will do differently next year.

6 foot poles with trellis netting



BEANS, Beans, Beans
Lotra Beans, Beans, Beans

PEPPER
EGG
PLANT

SQUASH

LEEKs & PARSNIPS **SHALLOTS** **HORSE**
RADDISH



Wheeler Farm Day Camp

By Lisa Chin

This summer has been very eventful and delightful at Wheeler Farm Day Camp. We started the summer out thinking that we would have new campers each week and therefore we would only need to teach one or two topics over and over. However we quickly learned differently and everyone needed to be very flexible in teaching new topics. I want to sincerely say thank you to Charlene Homan, Lynn Nelson, Mridula Patel, Chriss Meecham, Maretta Wight, Kristi Reardon, and Drue Somerville for their generous, flexible and reliable work in teaching at the Day Camp.

We started the summer teaching the children about soil. We played games to help them remember that soil needs air and water, and we used an apple to teach them (hopefully) that soil is a scarce resource and needs to be cared for. The children planted basil into their own pots to take home and enjoy. We also brought a different treat each week to expose them to new fruits, vegetables, seeds and flowers. As the summer progressed we taught the children how to weed, and why weeding is important in a garden, as well as how to plant a garden in the ground and the importance of watering. They were able to experience what happened when a garden was not watered. :- (The children also learned about rabbits and how a hungry rabbit or two can quickly wipe out a garden.

One week we taught the children about vermiculture. Who doesn't love a box full of worms! We also played a number of games, including a fun scavenger hunt, to help them learn more about fruits and vegetables. The children loved the games, and especially seemed to enjoy the projects when we made grass-head people, and also when they threshed wheat, and ground it to make flour. Many of the children lined up three or four times to grind the wheat with the hand grinder. During our final week the children learned the value of flowers. The children made beautiful pictures by pounding the flowers with a rock onto paper, and they also tasted rose petals in delicious lemonade.

I know the children enjoyed the lessons and activities as they were always happy to see us arrive each Tuesday morning. They were also very excited to participate and share their knowledge with us.

I also want to thank Karyn Douglas, Maggie Shao and Heidi Wayman for their support of our project, and although they may never see this article I want to also sincerely thank *Ag in the Classroom* for their wonderful website. If you need ideas for teaching children, www.agclassroom.org is a wonderful website. It is a national program supported by USU and offers many lessons for free or a small fee. Check it out!

I think all of the MG's enjoyed their experience this year, and I hope they will return for another wonderful summer in 2008! Thanks again!!

Cauliflower is cabbage with a college education --- Mark Twain

Pressing Flowers

September 20th 7: 00 pm

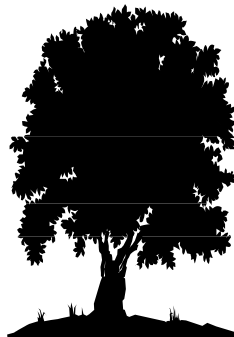
Please note that our General Meeting will be held in the Council Chambers rather than the classroom. Use the entrance north of where you usually come in. You may have to sign in and out. The Chambers is on the first floor.

No Food or Drink will be allowed in the Council Chambers.

Dotty Karras will be demonstrating the art of pressing and preserving flowers.

Chili Pepper, Continued from Page 1

meat. Cook over a medium heat until well browned. Add the onion garlic and chili and stir through. Note that chilies, chili powder and chili seasoning differ greatly in strength. Vary the amount of chili to suit your taste buds. Cover and sweat for 2-3 minutes. Stir through the tomato paste and the tomatoes. Simmer for 20 minutes. Drain the can of kidney beans. Add the beans, oregano, cumin and beef stock- the amount of stock will determine the consistency, and heat through. Add salt and pepper to taste. Enjoy!!!



MURRAY PARK

Summer is winding down and it's been hot, hot, and hot! Fortunately, the volunteers at Murray Park have found the mornings pleasant. And I have found the volun-

teers pleasant as we have weeded gardens, dead-headed roses, and exchanged recipes. I want to thank all the new and the old (as in "experienced") volunteers for coming and making this another fun summer. We will be planting tulips and packing canna lilies during September. We will be starting at 8:00 am on Tuesday mornings. Questions? Call me - Becky hansen

Fresh From the Heart

By Jenny Gibson and JoDeane Condrat

Wanted: Fresh, quality, home grown produce. Share the bounty of the harvest. Count your volunteer hours spent harvesting and driving to and from the donation site. Thank you!!!

Donate Your Produce to Any of the Following:

SL CAP
4937 S. Commerce (300 West)
Murray
281-4937
T-Sat - 11 a.m. to 6 p.m.

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

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

Utah Aids Foundation
1408 South 1100 East
487-2323
Call for appointment

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

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

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

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

Granger Community Church
2600 West 3800 South
968-3301
M - 5:50 p.m. to 7 p.m., Sat. - 10 a.m. to 1 p.m.

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

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

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

Lifecare Services
1025 South 700 West
978-2452
Call for appointment

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

Wheeler Herb Garden

By LaWana Kosel

We now have all the labels on the herbs and flowers in the garden. It looks great! Everyone can now identify the herbs and see how they would look in their garden. I would like to invite the Master Gardeners to come out and see the gardens and our new labels.

We are now underway to making a book to place at the farm with a picture of all the herbs and their uses. The volunteers are doing a great job of getting all this information together. If there is anyone interested in helping to incorporate all this information into a computer program, please let me know. I need someone who is good with computer layout. Thank you!

lawnak_01@msn.com

Conservation Garden Park Fair

**Saturday September 8, 2007
8am to 2pm.**

Christena Gates is the project leader for the Master Gardener booth at Jordan Valley Water Conservancy Garden, 8215 South 900 West. The theme for this fair is Water Wise Plant Selections

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

Christmas Box House
236 South 300 East

Peggy Call - pcall@xmission.com
Virginia Sargeant - THREEDZ@utahweb.com

Fresh From the Heart

Jennie Gibson - gibsongg@earthlink.net
JoDeane 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 - mhcharlene@yahoo.com.

Magna Elementary
8500 West 3100 South

Peg Sudbury-Crowley - crowbaby@xmission.com
Mark Hurst -

Murray Park
5000-5300 South State

Becky Hansen - hansenpollei@mstarmetro.net

Pioneer Park Farmer's Market
400 South 300 West

Karen Crook - garykarencrook@comcast.net

SLCO Jail Horticulture Program

Maggie Shao - maggies@ext.usu.edu

Tracy Aviary
589 East 1300 South

Matthew Utley - MatthewU@TracyAviary.org

Utah AIDS Foundation
1408 South 1100 East

Jeff Asay - Jeffrey.asay@comcast.net
Kay Packard - kaypackard@comcast.net
Mike and Ann Cullis - andandmikecullis@comcast.net

Volunteer Coordinator

Barbara Larsen
endlesspromos1@msn.com

Web Site

Amy Hargreaves Judzis - cliz@juno.com

Wheeler Farm
6300 South 900 East
Wheeler Farm Vegetable Garden

Karyn Douglas - karyndouglas@yahoo.com
Bob Moss - rmoss34@comcast.net

Wheeler Farm Herb Garden
Wheeler Farm Pumpkin Patch
Wheeler Farm House Garden
Wheeler Summer Day Camps

LaWana Kosel - lawanak_01@msn.com
Golden Reeves - greeves28@msn.com
Sandy Burgess - sandy.burgess@Questar.com
Lisa Chin - something_clever@msn.com



Don't Forget!
Deadline for volunteer hours is
October 31. You can hand hours
in earlier. Don't wait until the last
minute.

Calendar

Notice that the next three meetings will be held at the Salt Lake County Government Complex, 2001 South State Street # N2200 North Building First Floor/

Council Chambers

No Food or Drink will be allowed in the Council Chambers.

Thursday, September 20

Pressing Flowers

Dotty Karras will demonstrate the art of pressing and preserving flowers.

Thursday, October 18, 7:00 pm

Hazardous Waste and Green Waste: *Esther Davis (MG Jim Davis' wife) is the Compliance Coordinator at the Trans Jordan Landfill. She will be instructing us on the proper way to dispose of pesticides, chemicals and other hazardous wastes. Learn about recycling and green waste (tree branches, leaves, grass clippings, etc.) and the compost that is made at the Trans Jordan Landfill.*

November 15, 7:00 pm

Its cold outside! Now what do I do? The cure for your gardening addiction is to start planning for next year's garden. And to help with that addiction is to visit gardening web sites and to receive gardening catalogs in the mail. Come and get information on where to find some great web sites and ways to get your name on the mailing list to receive tons of catalogs! Bring your favorite

To see the latest issue of The Garden Patch online, plus past issues, go to:

<http://www.slmg.org/gardenPatchTOC.html>

THE GARDEN PATCH
is ON THE WEB at
www.slmg.org

Bulletin Board



“Swap and Shop”
and
“Garden Talk”
Bulletin Board
On the SLMG Web Site

You can now connect to the "Garden Talk" bulletin board, where there are topics for General Discussion, Swaps, For Sale, For Free, and whatever else tickles your fancy. If you have any questions, feel free to drop your trusty WebWench an e-mail at: webwench@slmg.org

You can access the Web Bulletin Board at www.utahmastergardeners.org/forum/index.php

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



 **The Best Part of the Summer is** 
Master Gardener Garden Tours!

We have four great gardens to tours on **Saturday, September 15th**. Feel free to go during the times indicated and feel free to bring guests with you.

From 9:00 a.m. until 3:00 p.m.

Val - 2524 West Grubstake Circle (10430 South) Great fun yard with her fun different chickens.

John - 12122 So Field Downs Drive (2495 West) Field Downs Drive is a short 2-block long road, east of and parallel to 2700 W It can be reached by going east from 2700 West on 12040 South or 12165 South. The garden is on the west side of Fields Downs between these 2 roads. John says his garden looks like it has been on steroids. He has over 22 varieties of tomatoes in a big garden.

From 12:00 noon until 3:00 p.m.

Teri - 2284 E. 6200 South. Park in the circle labeled 2275 East Eclectic Garden

Spence - 9673 South 3100 East Dahlia Garden