

# WHAT'S GROWING ON?

WINNEBAGO COUNTY MASTER GARDENERS

**August 2016**  
Issue 21



Mission Statement: Our purpose is to provide horticulture education, community service and environmental stewardship for our community in affiliation with the University of Wisconsin Extension Program.



Submitted by Nancy Karuhn

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## **DATES TO REMEMBER**

Carter Library work day- every 2<sup>nd</sup> & 4<sup>th</sup> Monday 4-7

Farmers Markets Oshkosh – every Saturday

Park View gardens – every Tuesday June 26 – Oct

Master Gardener Hours sheet due- September 1

Check out our Facebook for many pictures of the Minnesota Trip!!

## *The President's Pen*

*From Kathy Schultz and Linda Loker*



Here we are in the dog days of summer...Did you know that this time of year is actually named after a dog? It is the time between July 3 and August 11 and is named after a constellation in the sky called Sirius, the dog star. This star rises and sets with the sun and that its heat is added to the heat of the sun, creating a stretch of hot and sultry weather. Although it is the warmest period of the summer, the heat is actually due to a direct result of the earth's tilt. So this explains our gardens pleas for help!

We hope you are thoroughly enjoying this wonderful summer and your gardens...we find we have to esthetically place fencing around many of our treasures due to the rabbits love of our gardens too! Speaking of gardens, we toured three members' gardens in July. We thank Ginny Slattery, Lori Berndt and Tom Weber for allowing members to walk among their gardens - each one beautiful and unique.

This month we will travel to Omro to view Carter Memorial Library gardens and the Veterans Memorial garden. If there is any member along the way that would like to share their garden, please let us know.

The Winnebago Co fair is being held this month from August 3-7. We have a booth, so please consider spending some time educating and assisting our community on the benefits of tending to our environment. Thank you to Sue Bohn for organizing this event.

The Education Committee organized a trip to the gardens of Minneapolis/St Paul in July. We were fortunate enough to be among the group that enjoyed guided tours of the Arboretum, Como Park, Lyndale Park, Normandale Japanese Garden in Bloomington, Noerenberg Garden; and also viewed the inner workings of Bachman's Nursery - a very large wholesale nursery in the twin cities. We even talked our way into a private MG garden along the way! This is a trip that we think should be shared with our members because of its exceptional educational quality. Watch for it! Thank you Marge Menacher for pulling this trip together so masterfully!

Our booth at the Saturday Farmers Market is alive with activity each week, thanks to Dorothy Gayhart-Kunz, Janet Priebe, Patti Schmitz and Synda Jones. If you need any education hours for the year, they are always happy to have you join them. Any questions about this, you can contact any of them.

We are looking ahead to September for our Basic Training course that will be held from September 6 through November 22. There will be an introductory meeting on August 16 at 6:00 PM at Coughlin. If anyone you know is interested, please let them know about this meeting.

Also, we all know what else happens in September ... HOURS!

Yes we all should have our hours sheet in by September 1, 2016 to Patti Schmitz, either sending or emailing it to her ( 2131 Fairview St, Oshkosh 54901 or pschmitz21@gmail.com). With this being our new hours sheet, please make some time to go over it and understand it. The big difference this year is that we must indicate where are hours are spent. Please let us know if you have any difficulty with completing it, and if we can't answer it, Patti or Kimberly can! And just a refresher about the hours: 24 volunteer hours include 12 hours on a long term project; 5 hours of community education (youth included); with the rest being short term or otherwise. 10 hours of personal education hours are needed also.

OK time to get back into the gardens... and don't forget to hydrate yourself!

Linda and Kathy

## WHAT AM I

*By Jane Kuhn*

I am a native, herbaceous perennial wildflower consisting of a simple, erect stem growing 3 to 6 feet tall with a spike of white flowers up to 8 inches long and appearing from July to September. My flowers bloom from top to bottom, are not fragrant, last about a month and resemble a candelabrum. My central stem is round and smooth with 6 inch serrated leaves attached at the same point. I am easy to grow in average, medium to wet, well-drained soil in full sun, usually taking several years to become established in the garden. I am native to the eastern third of the United States in zones 3 to 8.

I am most easily propagated by divisions in fall or early spring. Each rootstock segment must have a bud to be successful. Two to three node root cuttings root easily in late spring. My tall spikes provide good vertical height for the garden as a perennial border and in a native plant garden, cottage garden or wild garden. I attract butterflies and make a nice cut flower lasting as long as a week in fresh arrangements.



News Crew-

Kathy Gore, Virginia Slattery, Eric Kropp, Mary Jo Maher, Nancy Karuhn, Lawanda Jungwirth, Marge Bolding, Lynne Slatt, Jane Kuhn, and Anne Murphy

# HAVE GARDENERS WILL TRAVEL

SUBMITTED BY NANCY KARUHN

My husband and I took a road trip to Mariners Trail. The trail runs along the shoreline of Lake Michigan from Manitowoc to Two Rivers and is approximately 5 miles one way. Along the trail are gardens and sculptures maintained by Friends of the Mariners Trail. The trail is used by many walkers, joggers and bicyclists.





## LAWANDA'S GARDEN PATH

*By Lawanda Jungwirth*

August brings weather challenges to the garden – strong winds, torrential rains, hail and hot sun. These can take a toll on flower and vegetable gardens, but there are some things you can do to protect plants from harsh weather.

First, watch the weather forecast daily. If you don't know what's coming, you won't have time to prepare.

Strong winds can not only knock plants down and shred their leaves, they can desiccate them, leaving them thirsting for water. When wind is in the forecast, use anything you have to create a barrier around the plants. I've used piles of bricks and stones, boards, and cloth or plastic clothes-pinned to temporary fencing. Be certain your barrier is sturdy so it won't fall and crush the very plants you are trying to protect. Container plants should be moved next to buildings, preferably on the leeward side, but any wall will help somewhat, even if just to prevent containers from blowing over.

If you missed protecting plants from harsh winds and they look bedraggled, cut off broken stems, carefully prop the plants back up, and make sure they have sufficient water.

Hail can punch holes in large-leaved plants like squash, rhubarb, hostas, canna lilies and other tropical plants. Cover plants with five-gallon buckets, bushel baskets or even weighted blankets if the plants are strong enough to support them. Move container plants under tables, benches or building overhangs. Hail won't likely kill the plants, but they'll never look as nice as they did before the storm.

Heavy rain can beat plants down and leave them in saturated soil. Fragile plants can be covered as for hail, or if in containers, moved to a protected area. Don't worry too much about saturated soil, unless water is still standing atop the soil a day later. Bail it out if it's in a sunken area, or dig a trench to direct water away.

If you've taken advantage of late season clearance plant sales or have gotten a late start on your vegetable garden, the late comers will need protection from the hot sun at first. Use boards, lattice, shade cloth, or even old sheer curtains on sunny days for at least the first couple weeks to protect the plants until they become acclimated to the heat and brighter light.

Tomato and pepper plants stop producing when temperatures climb into the nineties. A natural hormone spray called Blossom Set supports plants through the hottest days and allows them to continue to produce. When temperatures climb, spray directly into the blossoms and adjacent foliage. Repeat every one to two weeks if hot weather continues.

Protecting plants from the weather sounds like a lot of work, but I've always enjoyed tucking my garden in ahead of a storm and then uncovering it when the storm is over, glad that I took the time to protect plants in which I've already invested so much care.



# ANSWER TO WHAT AM I

By Jane Kuhn

## Answer to What Am I

I am Culver's root. Order: Scrophulariales. Family: Scrophulariaceae – Figwort family. Genus: *Veronicastrum* Heist – *veronicastrum*. Species: *Veronicastrum virginicum* (L.) – Culver's root. Other names: Culver's physic, Bowman's root, black root. Several tribes of American Indians used this plant as an analgesic, cathartic, emetic, and treatment for coughs, fevers and rheumatism. Culver's root is cultivated as a garden flower in the Eastern and Central United States around its native range. Most native plant nurseries commonly sell this easy and adaptable perennial.



References: USDA Plants Database and associated links.

## Cuts and Clips

By Marge Bolding

### Beat the Dry Summer Heat

When the temperature reaches the 90's and the clouds are scarce, you can bet your gardens are feeling the heat too. Make sure to give your plants plenty of water during those hot, dry days—at least an inch a week for established plants and even more for the new garden. Also make sure and mulch your plants to hold in that precious moisture.

In areas that are difficult to irrigate, choose heat and drought resistant plants. Bayberry, rugosa roses, junipers, and yews are excellent heat resistant shrubs for your landscape. Tough, native perennials are able to survive periods of drought once they are established. Choose from native varieties of artemisa, purple coneflowers, yellow coneflowers, coreopsis, potentilla, sedum and yarrow. If the plants are really struggling, some, like coreopsis, can be cut back after they bloom. Also, consider planting heat-tolerant annuals, such as sunflowers, globe amaranth, and portulaca, to add some prep when your perennials are pooped.

### Houseplants, Perennials, and Annuals

Water plants if less than 1 inch of rain per week

Week 1. Order spring-flowering bulbs

## Cuts and Clips- cont.

**Week 2.** Cut gladioli blooms leaving a maximum of foliage on plants.

Transplant and divide iris and daylily

**Week 3.** Take cutting of coleus, geraniums, and other plants for winter houseplants

Plant chrysanthemums for fall color. Side dress with fertilizer for larger blooms. Fall planted chrysanthemums need extra winter protection.

Plant Madonna Lily

Divide spring flowering perennials

**Week 4.** Plant fall blooming crocus and colchicums

Withhold water from amaryllis for eight weeks to stimulate bloom

Bring poinsettias indoors

Transplant or transplant Oriental poppies. Do not mulch because they prefer hot, sunbaked ground.

## Vegetables and Herbs

Sow ground cover crops in garden areas not in use

Pick herbs just before blossoms open for best flavor

Inspect corn regularly. Corn pests become abundant in mid-August

Plant late crop of radishes, lettuce, spinach, and beets

## Lawn, Trees and Shrubs

**Week 2.** Mid August to mid September is the best time of the year to establish grass seed.

Keep soil moist at all times or seeds will dry and die

Plant evergreens now through September.

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**Minnesota Trip Participants – see more pictures on the Winnebago County Master Gardener Facebook page!**



# The Latest Dirt

Latest news of the Winnebago Master Gardeners

## Project Pictures



Neenah library



Shattuck Park



Oshkosh Farmers Market- Children's Day





# BUZZING AROUND



BY MARY JO MAHER



In July I attended the Mother Earth's Fair. I have read about it for several years. The fair was in West Bend, a mere 50 minutes away. It was a beautiful day, finally a day that was not hot and humid. It was perfect for a day trip.

At the fair, you'll discover a dazzling array of workshops and lectures designed to get you further down the path to independence and self-reliance. Whether you want to learn how to grow and raise your own food, build your own root cellar, or create a green dream home, come out and learn everything you need to know — and then some! There were more than 150 workshops from the leading authorities on organic gardening, food preservation, homesteading and livestock, green building, and natural health.

Also, there were more than 200 regional and national exhibitors that feature sustainable products and services. Off-Stage Demos – With topics ranging from hands-on seed saving to building mud houses to heritage breed livestock, there is a lot to see!

There were many inspirational keynotes and kids programming going on all day. There were numerous options for lunch right on the grounds. There was also a great bookstore area and a huge selection of gardening books. On the day I went, I learned how to make vinegar, cheese, what to do with clover, how to preserve herbs, how to eat organically on a dime, composting, how to make a broom, and well... just so much more. I also spent time with a Master Gardener from that county, who explained all about their raised gardens at the fair, and how they take the produce and give it to local senior centers and food banks. A wonderful experience!



Vendor booth



Solar oven display



Display garden by the Master Gardeners



# 2016 Garden Walk

PHOTOS BY NANCY KARUHN

Three Master Gardeners opened their gardens in July for us to enjoy.

Ginny Slattery's daylilies were many, varied and beautiful. Also set in her backyard is a very pretty and relaxing pond with many koi. There were many areas and flowerbeds to enjoy as we walked about.

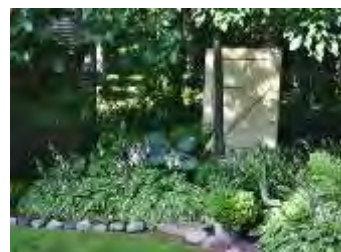
Lori Berndt showed us her beautiful gardens and the work she has done eradicating the buckthorn from the area behind her property. Lori has a very unique garden shed and many eclectic garden art pieces.

Tom Weber shared his gardens with us as well. Tom has many plants he can trace back to his parent's gardens that he has nurtured over the years, as well as plants he grows from seed each year. Tom also shared that the stones and brickwork in his yard was originally from his parent's garden (placed there by Tom when he was a teenager!).

All three gardens were lovely to go through, were unique and showed the hard work each gardener puts in to their yard.

Thanks to Ginny, Lori and Tom for sharing!

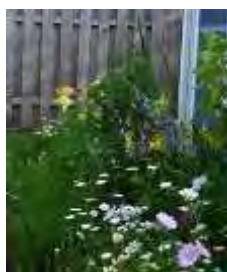
Kathy Schultz



Garden of Lori Berndt



Garden of Ginny Slattery



Garden of Tom Weber

**August 2016**

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2 6:00 Board Meeting	3	4	5	6
7	8 Carter Library	9 Park View Gardens	10	11	12	13
14	15	16 Park View Gardens	17	18	19	20
21	22 Carter Library	23 Park View Gardens	24	25	26	27
28	29	30 Park View Gardens	31			

**September 2016**

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1 Hours due	2	3
4	5	6 Park View Gardens 6:00 Board Meeting	7	8	9	10
11	12 Carter Library	13 Business Meeting – 6:00 Park View Gardens	14	15	16	17
18	19	20 Park View Gardens	21	22	23	24
25	26 Carter Library	27 Park View Gardens	28	28	30	

# UW EXTENSION NEWS

Christine Kniep, CFCS  
Department Head/Family Living Educator

Winnebago County UW-Extension

**Guidelines for Using an Atmospheric Steam Canner for Home Food Preservation** - Research conducted at the University of Wisconsin shows that an Atmospheric Steam Canner may be safely used for home canning of naturally acid foods such as peaches, pears, and apples, or acidified-foods such as salsa or pickles, **as long as all of the following criteria are met:**

- Foods must be **high in acid**, with a pH of 4.6 or below. Either a Boiling Water Canner or an Atmospheric Steam Canner can be used to safely preserve foods high in acid.
- A **research tested recipe** developed for a **boiling water canner** must be used in conjunction with the Atmospheric Steam Canner. Approved recipes are available from sources such as the National Center for Home Food Processing and Preservation: [nchfp.uga.edu](http://nchfp.uga.edu) or the University of Wisconsin-Extension Standard [fyi.uwex.edu/safepreserving/](http://fyi.uwex.edu/safepreserving/) (see the recipes tab); canning jars with 2-piece metal lids must be used. The **booklet** accompanying the Atmospheric Steam Canner **can't be relied on** to provide safe canning instructions!
- Jars must be processed in **pure steam at 212°F**. The canner must be vented prior to starting the processing time until a full column of steam appears. A full column of steam (6-8 inches) should be observed venting from the hole(s) in the side of the canner during the entire timed process. Ideally, temperature should be monitored with a thermometer placed in the vent port, but the placement of jars in the canner may make this difficult. Some appliances come with a built-in temperature sensor in the dome lid and these appear to be accurate.
- Jars must be **heated prior to filling**, filled with hot liquid (raw or hot pack), and cooling must be minimized prior to processing. An Atmospheric Steam Canner may be used with recipes approved for **half-pint, pint, or quart jars**.
- **Processing time** must be modified for elevation as required by a tested recipe. Elevation for any address can be checked here: <http://www.daftlogic.com/sandbox-google-maps-find-altitude.htm>
- Processing time must be limited to **45 minutes or less, including any modification for elevation**. The processing time is limited by the amount of water in the canner base. When processing food, the canner **should not** be opened to add water. Regulate heat so that the canner maintains a temperature of 212°F. **A canner that is boiling too vigorously can boil dry within 20 minutes**. IF a canner boils dry, the food is considered under-processed and therefore **potentially unsafe**.
- Cooling of jars must occur in **still, ambient air**. Cooling is important for safety. Jars should be cooled on a rack or towel away from drafts. Jars should not be placed in the refrigerator to hasten the cooling process.