

WHAT'S GROWING ON?

WINNEBAGO COUNTY MASTER GARDENERS

July 2016

Issue 20



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.



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DATES TO REMEMBER

Carter Library work day- every 2nd and 4th Monday 3-5

Farmers Market Oshkosh – every Saturday 7:30-12:30

Park View Gardens – every Tuesday 1:00 – 4:00

The President's Pen

From Kathy Schultz and Linda Loker



HAPPY BIRTHDAY AMERICA!

It is July already!

By now everyone should be into summer routines - some may be traveling, some may be delving into a new garden project (or sprucing up existing beds), or just enjoying a hassle free summer. The weather has provided our gardens with enough moisture that most of us are enjoying lush beauty.

Now if we could only keep the slugs and bugs at bay!

Our June picnic was a success with good food, good friends and great looking gardens making the evening a special event. Thank you to Donna Kudlas and her team for putting this together - and for showcasing our memorial to Colleen Klemp. And thank you to Jeanne Callen for her time and talent in creating a wonderful video that was displayed throughout the evening.....keeping our 25 years of master gardening alive!

July also brings us garden walks. Tom Weber and Ginny Slattery have graciously offered their gardens to stroll through on Tuesday, July 12 at 6 PM. More information coming.

The Minnesota trip is still pending at this writing - there may be availability yet so please check out this great opportunity to see beautiful gardens!

Another opportunity for a trip will be the state conference in Wisconsin Dells in September - check this out on our website.

The Winnebago County Fair is coming in August so please consider obtaining volunteer community education hours at the booth. Sue Bohn will be sending an email on this later on in the month.

A friendly reminder to all about reporting our hours. Patti Schmitz will be expecting our new hours sheet before September 1. If anyone needs help or questions answered, please reach out to us now and we will try to assist you. Many of us are very busy in our gardens, but the association offers multiple projects to gather the necessary hours for certification. We have a great base for continuing to share our knowledge, either by telling or showing, so that our community has the basics for maintaining a wonderful and safe environment.

Winnebago County couldn't be more beautiful!
Linda and Kathy

IT'S A GARDENER'S LIFE

BY VIRGINIA SLATTERY

Bob Potter



I was born in Chicago, Illinois and lived there until age 5 when my family moved to Oshkosh. I attended Oshkosh High School and later took a course in Interior Design. My career was in paint and decorating. I became a color expert. This entailed matching paint and stain by eye not machine! I enjoyed the field of paint and decorating for thirty-seven years.

My wife, Jolinda, and I have two daughters, two grandchildren, and two great grandchildren.

Gardening for me began with my grandfather. After getting married, my wife brought back the enjoyment of gardening from my memories of my grandfather.

I wanted to join Master Gardeners to receive a full education on all different types of gardening. I was certified in 2006. I've worked on many different projects over the years including: the Lincoln School project, Got Dirt at Webster Stanley, the Paine (one year being chosen Volunteer of the Year), Winter Escape Summer Dreams, the Home Show, bus rides to the Madison Expo, and Parkview Flower Arranging. I was on the Master Gardener board for five years.

My garden includes all the types of gardening I've learned over the years. I hope to show others the fun you can have while gardening. Just come and see my garden, sit down and relax on a bench and have a glass of wine!



WHAT AM I

By Jane Kuhn

I am an herbaceous perennial grown in zones 3 to 7 for my showy spikes of colorful flowers in shades of blue, pink, white and purple. A genus of about 300 species, I am native throughout the Northern Hemisphere and on the high mountains of tropical Africa. I range in height from 4 to 6 feet with a spread of up to 3 feet, prefer full sun and medium water, and bloom in June and July. My leaves are deeply lobed with 3 to 7 toothed, pointed lobes in a palmate shape. My main flowering stem is topped with a raceme of many flowers, each consisting of five petal-like sepals which grow together to form a hollow pocket with a spur at the end. I prefer fertile, humus rich soil in full sun and do well in climates with cool summer temperatures.

My plants should be divided every three to four years as new growth begins in the spring, lifting plants and dividing into clumps and discarding the hard old heart. I am excellent in cottage gardens, backs of beds and borders, in groupings or massed. Tall varieties may need staking. I am an excellent cut flower and can attract butterflies and other pollinators. After bloom, cut back spent flower spikes to the basal foliage to encourage an additional late summer or fall bloom.



The Invasive Grapevine

By Lawanda Jungwirth

The Invasive Grapevine

(The Invasive Grapevine features a short and easy fact about invasive plant species each month)

For ten years, researchers at the University of Minnesota (with help from the University of Wisconsin) have been investigating five weevils and a beetle for their possibility as biocontrol agents for garlic mustard. However, it may be *ten more years* before even one of these insects is approved for control and a plan for citizen scientists to help is put into place.

HAVE GARDENERS WILL TRAVEL

SUBMITTED BY KATHY GORE

My wonderful Experience in London, Paris and Scotland

Last year at Christmas, I had an idea I wanted to take a trip to London to see the Highclere Castle where Downton Abbey was filmed. It is my favorite PBS TV series. I mentioned this to Steve, and he set off to plan this wonderful trip for us.

We left Appleton airport on Thursday April 14, and arrived in London on Friday. It was a long flight, with no sleep but I watched three movies and we made it safely to London. We took Piccadilly tube to find our hotel. We walked in rain and got lost finding our hotel but finally checked in, dried off, got a little sleep and ready for our next day.

We took a bus tour of London, which included St Paul's Church, changing of the guards at Buckingham Palace, Big Ben, the Tower of London, and saw the Crown Jewels. We took a boat trip on the Thames River and visited the London Eye. This is a very large wheel, which you ride in an enclosed capsule high above London. You can see the city for miles. The next day we had low tea at B & B Bakery which was a wonderful experience with lots of goodies to eat and endless tea. Walked to the Globe Theater where William Shakespeare performed some 400 years ago. That night we went to the theater to see **Sunset Boulevard** with Glenn Close. She was great and we found out that at intermission the audience buys ice cream cups to enjoy. I had glass of wine!

Day five, we took tube to Kew Royal Botanic Gardens. It is a 440 acre garden started in 1752. The tulips, primulas and camellias were beautiful. They have many large greenhouses that hold topical plants, large pond plants, dessert plants and more. The largest greenhouse was closed for repairs and updating. We did the tree line walk above the trees and also saw the beautiful Japanese garden. They have many varieties of trees, some of which come from other countries. I wish we had more time to walk the gardens but had to leave to get ready to go to theater to see **Beautiful**, a Carol King Musical.

Up very early next day to take EuroStar train to Paris. This was one of my favorite days. We had great young French women as our tour guide. We toured the city by bus then got off at Eiffel Tower to have champagne lunch at the great restaurants on the fifth floor. Then we walked to take boat trip on Seine River, which just last week was badly flooded. We did not take tour to the Louvre but instead walked the street of Paris. Found an outside street café to relax and get glass of wine. Not enough time in city but want to go back.

We then took another long four-hour train to Edinburgh, Scotland. Saw Edinburgh castle. We enjoyed a pint of ale at a pub with a meal. We were back for a long train ride to London.

On Friday we had free time to walk streets of London and shop. We walked to Oxford Street and found Selfridges department store, which is a very pricy department store. I watched **Mr. Selfridge**, a TV show on PBS; I wanted to see the store for my self. That night we had tickets to the theater to see **Wicked**. I had seen it at the PAC and loved it again. Saturday we went to the longest running theater show in London, **Mousetrap**. This is a murder mystery written by Agatha Christie. The next day we took a bus trip to Cotswold, Stratford-upon-Avon, where William Shakespeare was born, Warwick castle. It is very well kept up and has manikins dressed in period costumes. We also saw the house where William Shakespeare was born. Now it's Monday, time to pack and see what fits in our suitcases and what we will ship back. We did buy lots of things to keep their economy going. The pound is such different currency to figure out.

Also during the ten days we were there, it was the Queen's 90th birthday, President Obama came to visit, it was William Shakespeare's 400 death anniversary and Prince died. His death was very big over there. London was busy!

We packed lot into this trip, lots of walking, with little down time. But there is still more I want to see. The Downton Abbey Castle Highclere was closed the two weeks we were in London so I was disappointed. I hope to go back to see more of London and Paris some day and recommend you all take the adventure too!



Guard at
Buckingham Palace



Big Ben



Kew Gardens



London Eye Ride



Kew Gardens Garden Green House



Fountain in Kew Gardens



Boat trip in Seine River in Paris



Arc de Triomphe in Paris

LAWANDA'S GARDEN PATH

By Lawanda Jungwirth

Zinnias Mean Summer

For many people, fresh cut grass, watermelon, sweet corn and birdsongs are the smells, tastes and sounds that epitomize the word "summer." I'd add the sight of zinnias blooming cheerily in my garden to that list.

I've grown zinnias every year since I planted my first garden over 30 years ago. My mother gave me the seeds. She had purchased zinnia seeds for her first garden as a young wife and had grown the flowers and saved the seeds every year to replant the following year. I continue to save seeds and replant every year, so the origin of the zinnias I plant today begins when and where I began.

Zinnias come in a rainbow of colors and are just plain happy looking. There are many, many zinnia cultivars. I don't know what name my zinnia seeds were originally given, but they still produce flowers of red, yellow, orange, pink and the occasional white. Some of them are daisy-like in appearance with just a single skirt of petals, while others are what are called double-petaled, which is actually about five skirts of petals. Still others are pom-pom headed almost like chrysanthemums. I make sure to save seeds from all the colors and forms every year.

Zinnia seeds are some of the easiest to collect and save. In late summer, some of the blooms begin to turn brown even before the first frost. Use a scissors to snip the browned flowerheads off the stems. Spread them on newspaper in a dry area until they are crisply dry, about a week or so depending on the humidity. Store seedheads in a paper bag in a cool, dry place over winter.

In spring, rub your thumbs over the seedheads to separate the seeds. After the last spring frost, loosen the soil and rake it smooth. Scatter the seeds over the soil and rake them in lightly. Tamp the soil gently but firmly with the flat end of a hoe to ensure good seed to soil contact. Keep the seeds moist until they germinate. Once they begin to grow, water deeply and less often rather than lightly and often.

When the plants are several inches tall a single bud forms at the top of each plant. Use your thumbnail to snap that bud off. Yes, removing it will delay flowering a bit, but instead of one flower on each plant, there will be several.

Zinnias are cut-and-come-again flowers which means that cutting them encourages more blooms to form. The long stiff stems make for excellent cut flowers.

There is a zinnia for every sunny space. Depending on which seeds you buy, you can find plants ranging from 8" to 40" tall. You can buy a mix of colors in one seed packet, or just one color if that better fits your landscape plan. You might find only one or two zinnia seed choices in stores, but seed catalogs may offer 40 or more.



ANSWER TO WHAT AM I

By Jane Kuhn

Answer to What Am I

I am delphinium. Order: Ranunculales. Family: Ranunculaceae – Buttercup family. Genus: Delphinium L. – larkspur. All parts of the plant, especially the younger parts, are considered toxic to humans, causing severe digestive discomfort if ingested and skin irritation. The juice of the blue flowers mixed with alum gives a blue ink.



References: USDA Plants Database and associated links.

GARDEN ENTERTAINMENT

Mary Jo Maher

PBS is great source of education for gardening. When I have a chance to sit and watch TV (never in the summer!), my favorite is the PBS series *Rosemary and Thyme*. It is a British show involving two women who start a landscaping business. Of course there is a nice mystery involved! The show is packed full of gardening design, knowledge of plants and entertainment.

The Latest Dirt

Latest news of the Winnebago Master Gardeners

Project Updates



OSHKOSH SATURDAY FARMERS MARKET NEW LOCATION!

Welcome to the Oshkosh Saturday Farmers Market booth. Co-Leads are Janet Priebe and Dorothy Gayhart-Kunz, Synda Jones and Patty Schmitz.

We set up at 7:30 AM and leave by 12:30 PM. Our sign-up sheet circulates at our meetings. You are welcome to work at the market even though you haven't signed up. Everyone is welcome to come and earn education and volunteer hours. **DRESS FOR THE WEATHER.** The Market runs rain or shine. Check their website for any cancellations. **BRING YOUR OWN CHAIR AND BRING SUNSCREEN!**

NEW LOCATION THIS YEAR

Across from 'Pie on the Porch' on Main Street. Just South from where we were on the corner of Main & Church. There is a church bakery next to us. We sell worm castings; give out gardening handouts, answer questions.

WE WOULD LIKE MORE PRESENTATIONS. We have had composting, mason bee, and preserving foods presentations. If you have something you are interested in and would like to present it, let us know and we will provide a table for your presentation. It could be hostas, flower arranging, making bird houses, rain barrels, whatever you like to work with. We start the first week in June and close our booth after the first week on September. The market goes through October.

July 16 is Kid's Day when we will help around 200 kids plant a flower and make a craft project. **HELP IS NEEDED!** A schedule is sent out about a week before we start in June to everyone who has signed up. So sign up at the meeting.

Volunteering at the market is a good way to get to know other Master Gardeners and help educate the public about gardening.

You get to browse the market too! **SEE YOU AT THE MARKET!**





**Park View Gardens –
Every Tuesday from June 21 through October 11
1:00-4:00**

CARTER MEMORIAL LIBRARY

Pat Behm and Linda Petek, Project Leads

The address is 405 E. Huron Street, Omro. It is one block off of Main Street.

Come out and see what we have been working on! Everyone is welcome. Don't forget your gardening tools.

We are having work days at the library every other Monday in summer from

4:00 – 7:00 p.m. starting on June 13.

Is anyone interested in making hypertufa planters? There are 15 wooden box frames with inserts to make hypertufa planters available for free at the Paine Art Center and Gardens. There are two sizes of planter boxes. The size is three by three and four by four. This would be a great Master Gardener project for an individual group to make the planters and sell them with the money going back to the Master Gardener of Winnebago. If anyone is interested or have questions please contact Kathy Gore at sadiegirl22@me.com or call 920-840-4857.



FOOD FOR THOUGHT

BY RENEE DONNER

Strawberry Shortcake

2 cups of strawberries, sugar as desired

Shortcake

2 cups of flour

4 teaspoons baking powder

2 tablespoons sugar

1/2 teaspoon of salt

1/2 cup shortening (Crisco) or 1 stick of cold butter

3/4 cup of whole milk or half and half

Hull the strawberries, slice them in a large bowl, add sugar to taste. Helen Sanvidge, who created this recipe, used an old fashion potato masher to crush the strawberries. The sugar draws out the juice.

Preheat oven to 450 and grease a 9x9 square pan or 10 inch round cake pan. You could cut into round biscuits, but this is not how Helen did it!

Mix flour, baking powder, sugar and salt. Work in shortening or butter (cut into little chunks) with a fork or pastry blender and then add milk all at once. Stir only until dough is formed. Press into pan with fingers or fork. Bake until slightly golden on top, 10-15 minutes.

Cut warm shortcake (biscuits) and ladle strawberries on top. Top with whipped cream or other topping.

Submitted by Renee Donner

Created by Helen Noffke Sanvidge-----93 years young and still baking!!!



WHO KNEW?



By Lynne Slat

<http://gardeningsolutions.ifas.ufl.edu/design/gardening-with-wildlife/pollinator-hotels.html>

Some of the bees you might find in your hotel include leafcutter bees (*Megachile* spp.), carpenter bees (*Xylocopa* spp.), and orchard mason bees (*Osmia* spp.). These solitary bees are not aggressive and don't typically bother humans. You may notice the work of leafcutter bees in your garden; they cut circular sections out of a plant's leaves and then use the pieces to build nests.

Solitary wasps may also be attracted to your pollinator hotel. As with solitary bees, these wasps are generally less aggressive than their group-dwelling counterparts. Potter wasps (*Eumenes fraternus*) and red and black mason wasps (*Pachodynerus erynnis*) are some of the common wasp residents of pollinator hotels. While people may be wary of the sting, these flying pollinators are far more likely to lend a hand in the garden than sting. Many solitary wasps will help keep the population of caterpillars in your landscape in check.

Building Your Hotel

There are many ways to create a great little hotel for native pollinators. You can create your hotel with some affordable supplies, some of which you may already have around your house.

Bundling the hollow stems of bamboo together is an easy way to make a pollinator hotel. You can fill any number of containers you might have around your house with bamboo: a plastic tumbler, ceramic flower pot, or an old coffee can. Be sure the bamboo pieces are sealed at the back end. Some types of bamboo have nodes that close off sections to form their own seals. You can also use plaster to seal off the cut of bamboo if it is not naturally sealed. Be sure to vary the lengths of bamboo. Bees are visual navigators and it will help them remember which bamboo piece is home if the rods aren't all identical.

Another way to make a nesting area for native bees is to take a piece of wood and drill holes into it. Use drill bits of various sizes (between 1/8 inch and 1/2 inch) and drill to various depths (between 3 and 8 inches). Make sure your holes don't go all the way through the wood. It's best to use smaller pieces of wood for your pollinator hotel so that they are easy to change out regularly.

In fact, any hotel materials should be changed out every 2 to 3 years to help prevent the spread of parasites and disease. With single pieces of bamboo this is pretty easy to do; simply discard used pieces after checking to be sure they aren't currently inhabited.

While it is unlikely a whole piece of wood will ever be completely uninhabited, with a smaller piece, it will be easier to keep track of the holes in which bees are living. As you watch your wood hotel, see which holes bees and wasps seem to be using. As you notice a hole is unused, go ahead and seal that hole off, continuing until you have no more unsealed holes in the block. You can also gently encourage your bees to go nest elsewhere.

Remember that bees use visual cues to navigate and find their way back to their nesting site. To help with navigation you can paint simple designs in different colors on your hotel. And keep the structure small; it is much easier for a bee to find their way back to their room when it's one of fifty and not five hundred.

It's also a good idea to build some sort of a roof over your hotel to help protect it from the elements. This can be as simple as affixing a piece of wood to the top with a slight overhang.

Place your hotel in an area where it will get some sunlight and shade, with protection from the elements. The "V" of a tree or the windowsill of an east- or south-facing window are ideal locations.

Within just a few weeks you may see pollinators starting to nest in your little hotel.

Mason Bee Houses

- Native, hairy, 140+ species in North America.
- Solitary bees. Smaller than honey bees
- These do not produce honey.
- Typically metallic blue or blue-blue in color.
- Live in blocks, bamboo & pre-drilled holes.
- Do not destroy wooden items like other bees.
- Not aggressive; males cannot sting, female rarely sting.
- Strictly pollinating bees. Pollinate all flowers.
- Spend 95% of their time pollinating.
- Season is very short, usually spring.
- Cautious use of pesticides during open bloom.



Material for houses:

- Container – 55 ounce can or larger
- Bamboo 6-8" long
- Straws: plastic, paper or paper tubing
- You can roll your own tubing but use water based glue
- Bright colored tape, string or cord to tie tubing together
- Peat moss (moistened) can be used between straws if they do not fit tightly in container

Wood block house:

- 4"x4"x12" (6", 8" optional) wood block
 - Untreated Wood (recommended) then no straws needed
 - Treated wood then you must use
- Straws or tubes, either plastic, paper or roll them
- 6"x6" roof (shingle or thin wood)
 - 3 roofing nails - 2 for roof, 1 for hanger
- Water based glue
- Hanger
- Chicken wire (optional)
- If you decorate use artist's acrylic paint (water based) or latex house paint
- Use a drill with 5/16" drill bit
- Drill holes directly into wood, 3"-5" deep
- Make the holes 1/2" to 3/4" apart



JULY 2016

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

AUGUST 2016

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



Christine Kniep, CFCS
Department Head/Family Living Educator
Winnebago County UW-Extension

Food Preservation--Equipment & Supplies

This information is provided as a courtesy so that consumers can access food preservation resources and supplies. The offering of this information does not constitute an official endorsement or approval by UW-Extension of any specific product or service to the exclusion of other similar products.

Pressure Canners/Cookers

Pressure canners may either be of the style to have a weighted gauge or a dial gauge. Either type measures pressure in the canner as a means of determining temperature. Use only equipment in good working order. **Dial gauge** canners should be checked every year (even when they are new) to determine that the gauge is reading properly. Contact your UW-Extension county office for this service. **Weighted gauge** canners do not have to be checked. **Gaskets** and **pressure relief valves** on both types of canners should be replaced every 2-3 years.

Presto Service Department, National Presto Industries, Inc. 3925 North Hastings Way, Eau Claire, Wisconsin 54703 Phone: 1-800-877-0441 Websites: www.presto-net.com or <http://www.gopresto.com>

Presto manufactures and sells a variety of pressure canners and other kitchen equipment. They have a service department that assists consumers in determining the appropriate replacement part(s).

Wisconsin Aluminum Foundry Co., Inc. (Manufacturer of All American Canner/Cooker) PO Box 246, 838 South 16th Street, Manitowoc, Wisconsin 54221-0246 Phone: 1-920-682-8286 Website: <http://www.allamerican-chefsdesign.com/> This company manufactures pressure canners (All-American), as well as a variety of other light and heavy duty household and industrial items.

Canning and Cooking Company, Website: <http://www.cookingandcanning.net/>

Online source of replacement parts for many pressure canner and cookers including All-American, Mirro and Presto. [Mirro no longer has a manufacturing facility in the United States, but many of their canners are still sold.]



NOTE: The All-American canner has both a weight and a dial gauge but these are **weighted gauge canners!** The dial is provided ONLY as to guide to the level of pressure in the canner. This type of canner dial does not need to be tested for accuracy (and the lids can be impossible to fit onto our gauge tester anyway!).



Boiling Water Canners

Most boiling water canners are made of aluminum or porcelain-covered steel. They have fitted lids and removable racks that are either perforated or shaped wire racks. **The canner must be deep enough so that at least one inch of briskly boiling water will be over the tops of jars during processing.** Choose a flat-bottomed canner for use on an electric range. Either a flat or ridged bottom canner may be used on a gas burner. To ensure uniform processing of all jars with a **coil-style electric range**, the canner should extend over the edge of the burner by **no more than 2 inches** on any side. For a **smooth-top range**, the canner must have a smooth bottom and **must fit the burner**, i.e. the canner should not extend (at all) past the heating element or you risk cracking the glass-stove top. Questions re canning on a glass-top range should be addressed to the manufacturer of your stove.

Boiling water canners, and parts such as racks, are widely available at home and hardware stores. **Note:** At this time UW-Extension does not recommend the use of **steam canners** in place of boiling water canners.

Dehydrators

A food dehydrator is a small electrical appliance for drying foods indoors. A food dehydrator has an electric element for heat and a fan and vents for air circulation. Recommended food dehydrators will have key features such as:

1. Double wall construction of metal or high-grade opaque plastic. Wood is not recommended, because it is a fire hazard and is difficult to clean.
2. Enclosed heating elements.
3. An adjustable thermostat for regulating temperature from 85°F to 160°F.
4. Fan or blower to remove moisture as it evaporates off product.
5. Shelves, which allow air to move over and across the product.

Nesco/American Harvest, P.O. Box 237, 1700 Monroe St., Two Rivers, WI 54241 Phone: 1-800-288-4545 Website: www.nesco.com Nesco/American Harvest sells dehydrators, roaster ovens, jet stream ovens, deep fryers, slicers and coffee makers. Nesco sells **vertical air-flow** dehydrators, with the heating element and fan located at the base. These units are widely available in hardware stores, home stores, and farm supply stores. Additional trays can be added to the unit, sometimes up to as many as 20 trays. The **Gardenmaster** has been tested and produces a quality product. **Note:** smaller Nesco units which lack temperature control, or which do not reach high-enough temperatures to ensure the safety of dried product, such as the **Jerky Xpress**, **Snackmaster** (any models), or models with **clear trays**, are **not recommended**.





Excalibur Dehydrators: Excalibur Products, Power Inn Road, Sacramento, CA 95824 Phone: 1-800-875-4254 <http://www.excaliburdehydrator.com/>

Excalibur manufactures a horizontal airflow dehydrator with the heating element and fan located at the back of the unit. The major advantages of horizontal flow are: it reduces flavor mixture so several different foods can be dried at one time; all trays receive equal heat penetration; and juices or liquids do not drip down into the heating element. These units are not widely available.

Steam Juicers

Mehu-Liisa Steam Juicer (made in Finland) or similar item

***Choose stainless steel; not aluminum**

Canning Pantry, Phone: 1-800-285-9044, <http://www.canningpantry.com/> Steam juicers rather effortlessly produce excellent quality, clear juice for making jelly or for canning. **Note:** juicers that make juice by pressing fruits or vegetables, rather than by steaming, are **not recommended**.

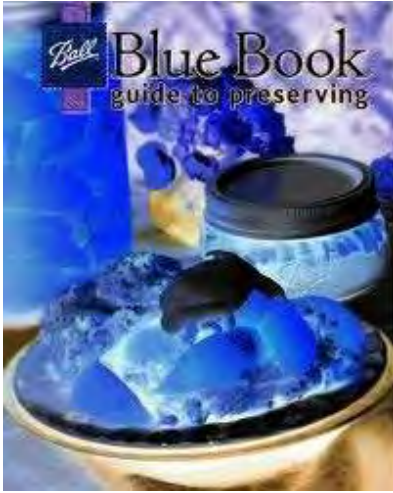
Supplies, Information and Other Resources

Jarden Home Brands, 14611 West Commerce Road, P.O. Box 529, Daleville, IN 47334 Questions about canning or to place an order, phone: 1-800-240-3340 Fax: 1-765-557-3250 Website: <http://www.freshpreserving.com>. Home canning information, recipes, programs; manufacturer of both Ball and Kerr products. Ball and Kerr **regular and 'no sugar needed' pectins** are widely available during the canning season. Also provides information on how to buy the latest version of Ball Blue Book.

Kraft Foods Consumer Resource Center 1 Kraft Court, Glenview, IL 60025, Phone: 1-800-323-0768 Website: <http://www.surejell.com> Information on jams, jellies, and pectins, as well as recipes.



EZJuicers 1-800-728-1238 <http://www.ezjuicers.com/>



Kitchen Krafts, P.O. Box 442, Waukon, Iowa 52172-0442 Phone: 1-800-298-5389, Website: <http://www.kitchenkrafts.com>

Ingredients and supplies for cake decorating, home baking, candy making and home canning supplies. **Bulk pectin (regular and lite), citric acid and ClearJel.** **Note:** Clear Jel is a modified food starch used in the manufacture of pie fillings; it is not used in making jams and jellies.

Pomona's Universal Pectin; Workstead Industries, P.O. Box 1083, Greenfield, MA 01302, Phone: 1-(413)-772-6816 Website: www.pomonapectin.com

Pomona Universal **no sugar pectin** can be found in some natural food stores, or can be ordered from Workstead Industries. This pectin requires that you add calcium (in addition to no-sugar pectin) which helps ensure that a gel forms.

Print and Web Resources

University of Wisconsin-Extension - Food Safety & Health Canning bulletins:

B3570 Canning Salsa Safely

B2605 Tomatoes Tart and Tasty

B3345 Canning Meat, Wild Game, Poultry and Fish Safely

B2267 Homemade Pickles and Relishes
B1159 Canning Vegetables Safely
B3278 Freezing Fruits and Vegetables
B0430 Canning Fruits Safely
B2909 Making Jams, Jellies and Fruit Preserves

Website: www.foodsafety.wisc.edu UW-Extension County offices - canning support is available across the state of Wisconsin. To locate your county office, click here:

<http://www.uwex.edu/ces/>

National Center for Home Food Preservation: www.uga.edu/nchfp/ (research-tested recipes, video clips, and more...)

Ball Canning's web site: www.freshpreserving.com (research tested recipes and resources) June 2011.



PAINTED DAISIES AND BUTTERFLY- NANCY KARUHN