

Garden Beet

Master Gardener Association of Tippecanoe County

November 2010

Did You Know?

MGATC Dues

Dues were due September 1. If you haven't paid, send \$20 to Kristel Kaye.

Volunteer Hours

Minimum Hours Requirement: 12 volunteer and 6 education hours due December 10. Send your hours forms in to Carmen Dunn.

Addresses

MGATC, 3150 Sagamore Parkway South
Lafayette IN 47905

www.ces.purdue.edu/tippecanoe/

www.tippecanoemastergardener.org

Member area of MGATC site is password protected. Use the exact capitalization and punctuation noted below.

Name: mgatcmember Password: Grow4it!

You are a Master Gardener only if you are re-certified each year by submitting your volunteer hours.

You are covered by Purdue liability insurance only if you are re-certified each year

You are an INACTIVE member if you have not been re-certified and will be listed as such in the membership book.

You can vote on association actions only if you have been re-certified.

Our association will receive the state benefits from your hours only if you have been certified by sending your hours in to Carmen Dunn.

TURN IN YOUR HOURS, PAY YOUR DUES AND BE AN ACTIVE PARTICIPANT IN OUR MGATC.

2010-11 MGATC Officers

President Linda Mann
linda.mann1@comcast.net 567-0097

Vice President Sue Swick
sswick47@comcast.net 447-6028

Treasurer Lynn Layden
layden.lm@frontier.com 463-2242

Recording Secretary Carla Barnhart
Carla.barnhart@steemer.com 491-4850

Corresponding Secretary Erica Timmerman
Erica_timmerman@yahoo.com 426-5703

Past President Linda Cooper
linda_r_cooper@hotmail.com 237-8717

Member at Large Sue Hiser
lhiser@iquest.net 583-2624

Advisor Jeff Phillips
jphillips@purdue.edu 474-0793

Upcoming Programs

November 2 • 6:30 pm • Hort 117

Joan Sozen, Kay Conner & Marlene Hodge
discuss their trip to Turkey.

December 7 • 6 pm • Lilly Nature Center

Prairie Talk by Jim Beaty, Superintendent
Agronomy Center for Research and Education

From the Secretary

Minutes of the October 5, 2010
meeting of the Master Gardener
Association of Tippecanoe County

Business Meeting

President Linda Mann called the meeting to order.

A motion to approve minutes printed in the Garden Beet from last meeting. m/s/p

Standing Committee Reports:

Treasurer—\$15,550 in checking, \$10,469.29 in Vanguard investment account. Motion to approve report by Sue Hiser, second Sue Swick. Motion carried.

Membership—Dues to Kristel ASAP so green book can be completed. Dues are \$20 and were due 9/1.

Special Projects:

Public Education—Robin Hammel reported that on October 16 there will be a workshop on canning and preserving from 9-12. Refreshments are needed for this community event.

Social Committee—Marj Lawson needs to borrow small garden art to use as table decorations for our banquet.

Volunteer hours—Turn in hours quarterly; send or email to Carmen Dunn. Twelve hours volunteer and six education hours are needed to stay active in MGATC. Please send in by December 31.

Special Projects committee chairs:

Trellis & Vine program—The new MG class has 46 students. Jackie Scott asked for six more members to sign up to mentor one or more of the new students. Please call her if you need further information.

Demo Garden—John Pickett reported a committee has been meeting on the demo garden and we will change the garden to focus on education and demonstration for next year. Many thanks to all who have helped.

AAS Gardens—Clean-up day is Sunday, October 24.

Seed Box—Time to collect and clean seeds for this project. Please give the following info when turning in seeds: color, height, sunlight needs, etc

Bylaws—Lynn Layden re-capped changes proposed in our bylaws. Quorum being present, a motion was made to accept bylaws as presented by committee. Motion carried.

Announcements:

Committee chairs need to see Linda Mann for their folder that includes budget information, reimbursement forms and job descriptions. These folders will be passed on to the next chair to make an easier transition.

New Business:

Kay Conner told us of a possible tour of the Samara house available to Master Gardeners because of a Purdue student's work on the arboretum located on the property.

Meeting adjourned and meeting turned over to Sue Hiser.

Program

Sue Hiser introduced Rob Eddy, Manager of Plant Growth Facilities at Purdue University.

Rob gave a very informative talk about the greenhouses at Purdue University, sharing pictures and information on some of the research they are involved with. He also awarded Perry Schnarr a thank-you plaque for helping him conduct 125+ tours of the facilities over several years and coordinating MG volunteers to help with tours. After the presentation a brief tour of the greenhouse was given by Rob, Perry and Lynn Layden.

Oct. 12 Executive Meeting

Those attending: Linda Mann, Linda Cooper, Lynn Layden, Carla Barnhart, Sue Hiser, Erica Timmerman, Sue Swick and Jeff Phillips.

President Linda Mann called the meeting to order and welcomed Erica Timmerman, our new corresponding secretary.

Lynn Layden presented the treasurer's report. Income 9/1-10/12 \$2,942.16, which consists mainly of dues paid. Expenses of \$293.44.

Old Business: A letter will go out to members who have not completed their intern hours with a notice of a date to have them completed. Otherwise they cannot be an active Master Gardener in Tippecanoe County.

Garden Beet: Sue Swick agreed to contact our project chairs about writing an article for the Beet each month.

Jeff Phillips reported that we have two nursery school groups at the Children's Garden this month. We are still in need of a chairperson for the idea garden. Contact Linda Cooper if you have questions.

Planning is in process for next year's Demo Garden and Garden Expo.

Our next executive meeting will be January 11 at the Extension office.

Correspondence Update

Check out this new monthly update of MGATC correspondence:

- Sympathy card sent to Cooper Family for the loss of their mother/grandmother.
- Thinking of You card sent to Carmen Dunn whose husband was in hospital.
- Thank you sent to Sharon Reifel for her gift of propagation equipment.
- Received \$1,000 Annual Grant from Pfizer for the Cumberland Adopt-a-Spot.

Contact Erica Timmerman at erica_timmerman@yahoo.com or (765) 426-5703 if you know of any correspondence needs.

MORE IN A
GARDEN
GROWS THAN WHAT
THE GARDENER SOWS.
~SPANISH PROVERB

Mascouten

Adopt-a-Spot

by Kathie Cox

Originally known as the West Lafayette Adopt-A-Spot, this garden is located at the intersection of State Road 43 North and Happy Hollow Road. When a second adopt-a-spot was added in West Lafayette, this garden became designated as the Mascouten Adopt-a-Spot. The name Mascouten comes from the city park that the garden bed resides in. The garden bed was started in 1993 and has continued to grow and flourish with the help of many volunteer Master Gardeners.

The bed consists of several Redbud trees, donated by Carmen Dunn, and a Magnolia Tree donated by Bill and Dee Dilling. Many of the perennial selections have been donated by Don Nead and other master gardeners. Perennials in the garden are placed to bloom throughout the growing season. Along with the various grasses and ground juniper are Sedums, Geraniums, Daylilies, Globe Thistle, Rudbeckia, Brazilian Verbena, Mums, Hostas, Penstemon, and Rose Campion. In the spring there are also Oriental Poppies, Lily of the Valley, Peonies, Alliums and literally hundreds of Daffodils blooming. Annuals are generally used just to fill in as water is a scarce commodity at this location. While no specific annuals are planted, we do try to stay

within the America in Bloom selected color of the year.

A small group of volunteers generously donate their time to help in the upkeep and maintenance of this adopt-a-spot. We always welcome new volunteers to help with this particular garden bed. The garden bed is generally cleaned up and put to rest at the end of October and started back up again in late April to early May.

Note from the Prez

Thanks to all who tried out the new format of our October meeting and toured the Purdue Greenhouses. If you have some feedback on more of this type of meeting, send it my way. Our goal is to keep it interesting, informative and fun.

In this *Garden Beet* you will find contact information on the MGATC officers, deadlines for dues, and hours requirements. Please take time to read them over and make sure you are in compliance for membership.

See everyone for our November 2 meeting and ...

*Happy gardening,
Linda Mann*

Wednesdays

Nov 3 7-9 pm **Emerald Ash Borer** Lynn Layden (WL Tree Fund Chair) and Jodie Ellis (Exotic Insect Education Coordinator at Purdue) give you a chance to learn about the Emerald Ash Borer, an invasive beetle that is wreaking havoc with North American ash trees. indoor pgm—LNC

Nov 10 1-3 pm **Late Migrant & Winter Resident Birds** Susan Ulrich (Sycamore Audubon Society) talks about resident birds plus some of the winter sparrows—White-throated & Tree, along with Golden-crowned Kinglets, and later migrating ducks such as Gadwalls, American Widgeon, and Green-winged Teal; indoor program is followed by a birding walk at the Celery Bog marsh. Bring binoculars! LNC

Nov 17 1-3 pm **Fruits of Fall—Featuring Persimmons** Sally Weeks (Purdue Dendrologist) and Lynn Layden (Master Gardener and committed cook) will discuss native and heirloom fruits of fall that can be found in Indiana—including persimmon, pawpaw and native nuts. Tasting is part of this experience in using our local produce! indoor pgm—BEEC

LOCATIONS
BEEC (Brier Environmental Educ Ctr): In Battle Ground, watch for sign on Prophet St, close to intersection with N. 9th St.

LNC (Lilly Nature Center/Celery Bog Nature Area): In WL, on north side of Lindberg Rd, between North-western & McCormick.

The Latest Dirt

by Flora N. Fauna

Front yard gardens are a growing trend according to America In Bloom. Vegetable gardens are springing up in front yards around the country and, depending on the community, these gardens can be a source of pride or a proverbial “thorn in the side.”

A report from Chicago relates how one family’s front yard vegetable garden not only provides for the family but the community as well through fresh produce donations to the local food pantry. So far, neighbors have yet to raise issue with their street-visible gardening activities. However, another family received complaints from neighbors and correspondence from the village board.

If you have insight on front yard gardens or if your community is encouraging or discouraging their use, please let AIB know. E-mail them at aib@ofa.org.

Have you noticed that many reliable canna growers have regretfully decided to stop selling cannas due to a relatively little-understood virus that’s attacking cannas worldwide?

Most private collections in many countries are thoroughly infected, and some have been totally destroyed by it. Many good heritage varieties have been lost, maybe forever.

The initial symptoms are light green speckles on the leaves, and short light green streaks that are parallel with the leaf veins. As the growing season progresses, it gets worse and worse, and the pale green streaks in the leaf become dead streaks. By the end of the year, all the leaves, even the new

leaves, are distorted, twisted and streaked with dead areas.

To find out more, research Canna Yellow Streak Virus.

Frost flower, one of winter’s gifts, is the name commonly given to a condition in which thin layers of ice are extruded from long-stemmed plants in autumn or early winter. The thin layers of ice are often formed into exquisite patterns that curl into “petals” that resemble unusual flowers, also known as “ice flowers.”

Frost flowers grow when conditions include unfrozen soil that is moist from a previous rain, clear skies that allow the temperature to drop to 28 degrees or so for the first time in the fall, and weeds. Pictures of frost flowers can be found on the Internet.

Help Children Grow

We are looking for one or two Master Gardeners who would be interested in working with students at Cumberland School (West Side) in a possible expansion of the Community Gardens Project. The principal at Cumberland is interested in making space available as a second site for Community Gardens on the West Side, but would like to have two or three plots for use by some of their students.

Hopefully this project would be developed during this winter and implemented in the spring. It would be an effort to involve students in the planning of the garden, starting seeds, and then doing the actual planting and weeding of the garden. The MGs would be resources to the teachers of the

students. It offer real potential for “Helping others grow.” If you are interested, contact Don Nead at donnnead@aol.com or (765) 463-2796.

RIP Squad

The INPAWS RIP (Remove Invasive Plant) Squad needs volunteers to help remove non-native woody plants at its November workdays on Thursdays from 3 to 5 pm at the following locations. Bring loppers and gloves & dress for poison ivy! Small spray bottles of herbicide will be available for spraying on cut stumps.

November 4 & 11 at Ross Hills Park. Meet at far end of park’s last parking area (loop drive). Ross Hills is located off Division Road near Ravines Golf Course in West Lafayette

November 18 at Celery Bog Nature Area. Meet at parking lot closest to Lilly Nature Center (off of Lindberg Road, WL)

For more information, please contact Joan Samuels at mohrsamuels@comcast.net or (765) 567-7023.

Public Ed Workshops Saturdays • 9 am • TCEO

Please note that the date for the Gifts from Nature workshop was noted incorrectly in your October Garden Beet. This workshop will be held on Saturday, Nov. 20.

Nov. 20—**Gifts from Nature**
Dec. 18—**Winter Sowing**

*Thanks,
Robin Hammel*

EVERYTHING IS GOOD IN ITS SEASON.

~ITALIAN PROVERB

Herb Bed

(continued from back)

sport, poets, philosophers, statesmen, vestals, and emperors with laurel crowns. And the expression, “to rest on one’s laurels,” means to be overly content with one’s past achievements. Its botanical name is also the source of the word “laurel” and the title of poet laureate.

In Greco-Roman mythology, Daphne was transformed into a bay laurel tree to save her from Apollo’s unwelcome advances. The tale of her transformation comes from *Metamorphoses* by the Latin poet, Ovid. Apollo was brokenhearted and cherished the bay laurel tree. In honor of him, the Pythian Games were instituted; and in honor of his love for Daphne, a wreath of bay laurel was given as the prize. These games were a forerunner of the modern Olympic Games.

Bay laurel has a tie to America, too. Did you know that two bunches of bay laurel leaves and berries are printed on the United States one-dollar bill? Look for them tucked around the base of the oval likeness of George Washington.

Bay laurel has a long history of medicinal use, although some experts express doubt as to the herb’s merit. Its leaves, berries and oil all contain narcotic properties. The Romans, 17th century English herbalists, Middle Eastern practitioners, American Indians, and our early colonists used both the bay leaves and berries for a myriad of ailments, especially to ease the discomfort of arthritis. Today, bay oil is used in low doses to sedate laboratory animals, as an anti-bacterial and anti-fungicidal for minor household accidents, and continues in use as a rubbing oil for arthritic joints. Crushed bay laurel leaves are used as applications for minor cuts and scrapes and as a cockroach repellent when sprinkled around kitchen cabinets.

Even if there is disagreement among the experts over the value of bay laurel’s medicinal qualities, the plant continues to be revered as a

culinary herb. Its ability to flavor our warm comfort foods that we rely on during the colder months is enough to insure that bay laurel will never be accused of resting on its laurels.

Bavarian Pot Roast

6 lbs. beef, round bottom
2 T. cooking fat
salt
pepper
1 ½ c. apple juice
8 oz. tomato sauce
½ c. onion chopped
1 t. ginger
1 t. cinnamon
½ t. salt
1 T. vinegar
1 bay leaf
¼ c. flour for gravy

In a Dutch oven, or large pan with a tight-fitting cover, brown meat in fat. Season with salt and pepper and remove from pan. Pour off fat drippings then add the apple juice, tomato sauce, onion, ginger, cinnamon, salt, vinegar, and bay leaf; mix well.

Return meat to pan. Cover and simmer for 3½ to 4 hours, or until done. (Or cook in a 325 degrees oven for same amount of time.) Turn meat once to cook it evenly throughout. When done, remove meat and keep warm. Discard bay leaf.

For 2 cups of gravy, pour liquid from pan into a 2-cup measuring cup. Let stand for 1 minute to allow fat to come to top. Discard all but 4 T. (or less) of fat. Add enough water (or other liquid) to measure 1½ cups of liquid. Return to pan.

In same cup, measure ½ cup cold water and blend in flour. Add mixture slowly to liquid in pan. Bring to a boil, stirring constantly, and cook until thickened, about 3 minutes.

Taste gravy and correct seasoning with salt and pepper. Slice meat; serve gravy separately.

Vegetable Stock

2 T. safflower oil
1 large onion, sliced
1 carrot, sliced with greens
1 stalk celery, sliced with greens
1 tomato, cubed
1 potato, cubed
1 turnip, sliced (peel if waxy)
2 cloves garlic, halved
2 qt. plus 1 cup water
1 bay leaf
1 large sprig parsley
½ t. black pepper

In a stockpot, heat oil. Add onion, carrot, celery, tomato, potato, turnip, and garlic. Cook until vegetables are tender, about 10 minutes. Add remaining ingredients. Cover, bring to a boil, reduce heat, and simmer 1 hour. Strain stock and discard the vegetables, bay leaf, and parsley. Stock may be used immediately, refrigerated for 3 to 4 days, or frozen for up to 1 month.

Linda Cooper’s mother
passed away recently.
We offer our deepest
sympathy to Linda and
her family.

Notes and cards can be
sent to Linda at:

Linda Cooper
1325 King Arthur Drive
Lafayette, IN 47905

Garden Beet

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tippecanoemastergardener.org

A GARDEN IS NEVER
SO GOOD AS IT WILL
BE NEXT YEAR.
THOMAS COOPER

The Herb Bed by Connie Kingman

I was in a discussion with a group of people about our favorite meals. Over half of them chose pot roast dinner, especially if prepared the way their mothers made it. I immediately thought of bay leaf (*Laurus nobilis*), often an ingredient in roasts, stews, soups, and other slow-cooking recipes.

Bay laurel is native to the Mediterranean where it grows majestically to 60 feet. Hoosier gardeners must grow bay laurel in containers, which make for easy transfer indoors when frost is imminent, and consider themselves lucky if the tree grows to three feet. Bay laurel is an evergreen perennial with shiny, leathery, dark green leaves with wavy edges. It flowers inconspicuously and produces dark purple or black berries the size of small grapes.

Bay laurel can be propagated by root cuttings; however, the process may take up to six months. It is easier

to buy the plant. This herbal tree is a good addition to the kitchen garden and can easily be grown on a patio or deck. Grow plants in glazed ceramic containers with drainage holes, rather than clay pots, for better moisture control in a mix of sand, loam, peat, and well-rotted manure in equal portions. Keep it well watered, and again make sure the pot has good drainage. Sweet Bay is a slow grower and tolerates being slightly pot bound so you won't need to transplant it to a larger container for at least several years. If you chose to plant bay laurel directly into the garden for the summer months, select a site with deep, rich soil, well supplied with moisture and plenty of sunshine.

Once bay laurel is moved indoors, cut back on the amount of water that you provide over the winter, but don't let the container completely dry out. Place the potted plant in a relatively cool, well-lit area, or use a grow light to supplement the amount of light that the herb plant receives.

Harvest bay laurel leaves year-round by cutting the older leaves

from the stem with a pair of scissors, or with care, simply pull the leaves off of the stem by hand. The large, older leaves are preferred for cooking because they contain more of the plant's essential oil and impart more flavor to your favorite recipes. Leaves may also be dried for future use. A single bay laurel plant can supply the family chef with more than enough fresh leaves to season meals for the entire year.

Fresh bay laurel leaves will have a stronger flavor than the dried herb; and if you keep a live bay laurel plant around, there is really no need to preserve the leaves or purchase them from your grocer. Remove the leaves before serving your recipes because the leaves are tough and may have sharp edges.

In the language of flowers, bay laurel expresses, "My feelings will change only with death," while a wreath of its leaves stands for glory or reward of merit. The Greeks and Romans used crowns of bay leaves to adorn men as a declaration of glory. They honored victors in war and

(Continued on page 5)