

April 2021

# Garden Beet

MASTER GARDENER ASSOCIATION OF TIPPECANOE COUNTY



## The Latest Spin from D&J

Dee Dee and Jan

Spring is here! Birds are singing. Children are playing. Master Gardeners are chomping at the bit to get into the gardens.

First of all, we would like to congratulate all of those members who won awards or moved up a level in the program. 2020 was a tough year for all of us and we are very appreciative of ALL of our Master Gardeners for the time and effort spent in such a stressful year.

We have confirmed the following dates for GAAP (Great Annual Annual Planting):

- Tippecanoe County Courthouse, May 7, 9:30 a.m. (Rain date May 10)
- Columbian Park Zoo, May 12, 9:30 a.m. (Rain date May 13)

- Indiana Veteran's Home, May 18, 9:30 a.m. (Rain date May 20)
- Art Museum of Greater Lafayette, May 19, 9:30 a.m.

Planting will still be done in light mist, but will be postponed if raining hard or storming.

For those of you unfamiliar with GAAP, the Master Gardeners plant "annual" flowers at the Tippecanoe County Courthouse, Columbian Park Zoo, Indiana Veteran's Home, and Art Museum of Greater Lafayette. We need 10 to 15 volunteers at each location. It's a really fun time to get together and garden. With the number of volunteers we have, it usually only takes a couple of hours at each location. We will be following CDC guidelines. If you can volunteer for any or all

of the plantings, please contact Dee Dee Long at [deedeelmg@gmail.com](mailto:deedeelmg@gmail.com).

We understand that some of you work or these times may not work for you. There are many other volunteer opportunities throughout the year. All you need to do is check in the green membership book for a list of these opportunities and community projects which also provide contact information for the chairs of each location.

Hope you plan to attend the April 6 zoom meeting. Our very own Master Gardener, Margot Schuerman, will be speaking on "Gardening in the Netherlands from Tulips to Pollarding."



Jan and  
Dee Dee

## Great Gadgets and Tools

Kathryn Reeves and Mike Hathaway

April is National Garden Month. April 22 is Earth Day. April 30 is Arbor Day. This is a busy month as the outdoor gardening season really gets going. We're working around those April showers. If we're lucky, we'll see a rainbow on April 3, "National Find a Rainbow Day."



April 5 is National Dandelion Day.

Celebrate the benefits and beauty of this perennial plant many consider a weed. Dandelion blossoms support pollinators, can be used for making tea or wine, and there are nutritious edible varieties.

(continued on page 7)

## Programs

**April 6 • 6:30 p.m. • Zoom**  
*Gardening in the Netherlands from Tulips to Pollard Willows*  
Margot Schuerman  
Master Gardener Class of 2015

**May 4 • 6:30 p.m. • Zoom**  
*Soil Health*  
Dr. Diane Scott  
National Soil Health Specialist

For more information on upcoming events, contact Maralee Hayworth at [mhaywort@purdue.edu](mailto:mhaywort@purdue.edu).

Please submit items for the *Garden Beet* to [MGATCGardenBeet@gmail.com](mailto:MGATCGardenBeet@gmail.com) by the 15th of the month for the next month's issue.

Items to be emailed to the membership should be sent to Dee Dee Long at [deedeelmg@gmail.com](mailto:deedeelmg@gmail.com).

<http://www.tippecanoeasterngardener.org>

<https://www.purdue.edu/hla/sites/master-gardener/>



# MGATC Meeting: March 2, 2021, 6:30 p.m., Virtual

At 6:30 p.m. Karen Mitchell welcomed everyone to the meeting.

Karen then asked Mickey Penrod to introduce the speaker, Rosie Lerner. Rosie recently retired as Extension Consumer Horticulture Specialist at Purdue University. Her presentation on dividing herbaceous perennials addressed both when and how. It was well received. Several questions followed.

This meeting was also the MGATC awards ceremony to recognize our vol-

unteers who have reached a new badge level and to announce the recipients of the Outstanding Master Gardener Awards. Karen began by thanking all members for working so hard in a difficult year. Six were recognized for reaching Certified Master Gardener level and four to the Advanced Master Gardener level, including two who achieved both. Three earned bronze badges and Mickey Penrod received her 4000-hour badge. The 2020 Outstanding Master Gardener went to Dee Dee Long, Rookie of the Year to Heath DeWitt and Mary Kay

McCauley. Outstanding Support recognition went to Kathryn Reeves and Mike Hathaway.

About 60 master gardeners signed on to the Zoom meeting.

The meeting adjourned at 7:52 p.m.

Respectfully Submitted,  
Jim Jeray, Recording Secretary

# MGATC Board: March 11, 2021, 4 p.m., Virtual

The virtual board meeting scheduled for March was cancelled. There were no new or urgent agenda items to report on as work continues on several ongoing projects.

Respectfully submitted,  
Jim Jeray, Recording Secretary

## Treasurer's Report

Income for the month of February was from dues, Amazon Smile donation, and interest for a total of \$159. There were no expenses for the month. There was no change in the restricted funds giving a balance in the fund of \$20,476. The total of unrestricted funds available is \$20,013 as of February 28.

For reimbursement you can mail your requests to my home address which is 3801 South River Road in West Lafayette, IN 47906 or you can drop them in the black mail box outside the extension office outer door. If you have any changes to your membership details please send them to me at [pmil\\_lerathome@comcast.net](mailto:pmil_lerathome@comcast.net). The Tax Exempt form for 2021 is located on the MGATC website.

Pat Miller, Treasurer

## Cauliflower Salad

1. [See #2 before starting.] Boil or sauté-steam the cauliflower until just tender for best flavor. Then add your choice of chopped celery, grated carrot, thinly sliced green onions or red onions, sliced tomatoes, and top with chopped olives or parsley.
2. Cut raw cauliflower florets into small pieces.
3. Chop celery or grate carrots for cooking with the cauliflower or adding raw later.
4. Boil or sauté-steam the cauliflower 3 to 4 minutes. Add the chopped celery or grated carrots to the cauliflower for the last half minute or minute of cooking. (Or you can add the celery or carrots raw just before serving.)
5. Immediately after cooking, shock the cauliflower florets and other vegetables in a bath of ice water. After cooking, the cauliflower should be slightly crunchy. Cooking cauliflower too long will leave it mushy and cabbagey smelling.
6. Drain the vegetables in a colander then transfer them to a bowl.
7. Drizzle the cauliflower with a couple of tablespoons of extra virgin olive oil and a couple of tablespoons of red wine vinegar, sprinkle with a bit of salt and add freshly ground pepper, then toss.
8. Serve at room temperature or set the bowl in the refrigerator for up to a day before serving. Just before serving you can dress this salad up by sprinkling on pitted and coarsely chopped black olives or chopped parsley. Add sliced tomatoes and bread crumbs if you like.
9. Serves 4-6.

~ *harvesttotable.com*

# Volunteering

## Demo Garden Needs

As you are preparing your gardens this spring and you have extra plants, please consider donating them to the Demonstration Garden. We could use tomatoes, peppers, cabbages, and potatoes, but no vegetable will be left behind.

If you have plants to donate please contact one of the Tri-Chairs. Thank you for considering; we look forward to hearing from you.

*Tri-Chairs, Dee Dee Long,  
Jan Sadler, and Jim Jeray*

## Canal Park, Delphi

Master Gardeners, want a fun place to garden? Join other master gardeners and be part of our gardening group, approved for MG volunteer hours. There are over a dozen gardens with historic plants as their theme. Butterfly Garden, Medicinal Plants Garden, Bicentennial Garden, Kitchen Garden, and many more. Care for a garden on your own or with others. We have lots of fun with others who like to garden. Contact Linda Cooper, MG '05, Wabash and Erie Canal Volunteer

Coordinator, at 765 237-8717, [lcooper@outlook.com](mailto:lcooper@outlook.com) or [www.wabashanderiecanal.org](http://www.wabashanderiecanal.org) for details. Delphi is just 20 minutes from Lafayette. Our spring landscape cleanup day is May 8th from 9 a.m.-Noon. This is a great way to see the canal area and meet some of the gardeners.

*Linda Cooper*

## RIP Squad

VOLUNTEER with the Remove Invasive Plants (RIP) Squad to help protect our native plants.

SPRING 2021 GARLIC MUSTARD workdays begin in April for West Lafayette Parks and Tippecanoe County Parks. Tuesday and Thursday afternoons are planned. Contact Patty Jones to register and for more information. Email: [removeinvasiveplants.wcinps@gmail.com](mailto:removeinvasiveplants.wcinps@gmail.com) or call 765-463-3050.

Sponsors: West Central Chapter of Indiana Native Plant Society & Sycamore Audubon Society in cooperation with West Lafayette Parks & Recreation and Tippecanoe County Parks.

*Patty Jones*

## Roasted Chickpeas

Begin with cooked or canned chickpeas, extra-virgin olive oil, and salt.

1. Preheat the oven to 425 [degrees] and drain and rinse your chickpeas.
2. Spread the chickpeas on a kitchen towel and gently pat them dry. It's essential to make sure they're totally dry before you toss them with the olive oil - damp chickpeas won't crisp up in the oven. Discard any loose skins from the outside of the chickpeas.
3. Transfer the chickpeas to a parchment-lined baking sheet and toss them with a drizzle of olive oil and generous pinches of sea salt. Spread evenly on the baking sheet.
4. Transfer the baking sheet to your preheated oven and roast for 20 minutes, or until crispy.
5. Remove from the oven and, while the chickpeas are still warm, toss with pinches of your favorite spices. They are ready to eat.

*~ loveandlemons.com*

# Miscellaneous

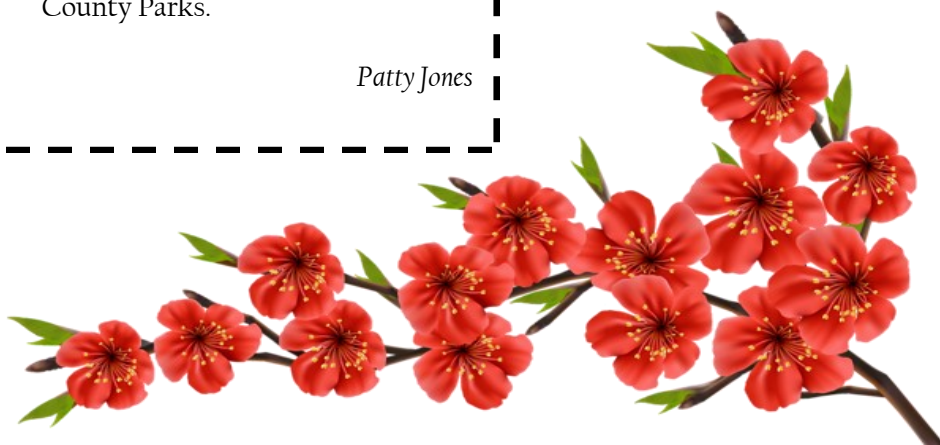
## Members

We would like to welcome the following returning and new Master Gardeners:

Jeanna Luck Smith  
Carla Barnhart Oilar  
Kathy Cubberley  
Barbara Dixon

For full demographic information, please see the membership listing on the MGATC website.

*Pat Miller*



The air is like a butterfly  
With frail blue wings.  
The happy earth looks at the sky  
And sings.

*~ Joyce Kilmer*

# What's Happening

## Wednesdays in the Wild

Wednesdays in the Wild is celebrating its 20th year!

Registration is required by noon on the Monday prior to the program at [mcutler@tippecanoe.in.gov](mailto:mcutler@tippecanoe.in.gov) or 765-567-2993. Facial coverings and physical distancing are state mandated. Like them on Facebook at "Wednesdays in the Wild."

### April 7 • 1-3p.m. • LFF *Lugar Woods: A Restoration of Neglected Natural Areas* Brian Beheler

Brian Beheler, Purdue Farm Manager, will provide a tour of Purdue's Lugar Forestry Farm, a 430-acre property which had 90% of its woodlands impacted by multi-species invasive plants when its management as a fruit orchard was abandoned. Come learn some of the science behind invasive species removal and discover hidden gems rebounding on the land. People movers will provide some transport. [Participant limit: 25]

### April 14 • 1-3p.m. NICHES/PHGF

#### *Walk NICHES Newest Property: Parker's Hickory Grove Farm* Gus Nyberg

Gus Nyberg, NICHES Executive Director, will lead a hike to introduce this new, easily accessible West Lafayette property. The recently completed easy trail system crosses meadow and woods, and the cultural and natural history of the land will be shared on the hike. [Participant limit: 12]

### April 21 • 1-3p.m. • CB/AMPH *Watching the Woods Awaken* Mickey Penrod

Mickey Penrod, Master Gardener and Indiana Native Plant Society Chapter President, will share the story of Wake Up, Woods and then use the book as a guide to explore the Celery Bog woods. The book will be available for purchase for \$10 by cash or check. [Participant limit: 20]

### April 28 • 1-3p.m. • CB/AMPH *Birding for Beginners* Lise Schools

Lise Schools, IDNR Interpretive Planner, will walk participants through the basics of taking up birding. Field guide options, optical equipment selection and use, birding resources, and key ID characteristics will all be covered before we hit the trails in pursuit of our quarry. Bring field guides and binoculars, if you have them; otherwise they will be provided. [Participant limit: 12]

### May 5 • 1-3p.m. • ROSS BR *Ephemeral Spring Wildflowers* at Ross Biological Reserve Kerry Rabenold

Mature forests in Indiana harbor a great variety of understory plants that flower briefly in the spring and then shrink back to their long-living root systems. On this hike, Dr. Kerry Rabenold, Professor Emeritus of Biological Sciences, Purdue University, will discuss these plants' relationships with pollinators, seed dispersal strategies, and sensitivity to soil types and disturbance. Moderately rugged hike; trekking poles may be helpful. [Participant limit: 20]

#### **LOCATIONS:**

**CB/AMPH (Celery Bog Amphitheater):** 1620 Lindberg Road, between Northwestern Avenue and McCormick Road in West Lafayette, 47906.

**LFF (Lugar Forestry Farm):** Meet at 1 p.m. at 555 North Sharon Chapel Road in West Lafayette, 47906.

**NICHES/PHGF (Parker's Hickory Grove Farm):** Meet at 1 p.m. at 833 N 400 W, West Lafayette, 47906.

**ROSS BR (Ross Biological Reserve):** Meet at 1 p.m. at the Biological Reserve, 451 S 875 W, West Lafayette, 47906.

Awake, thou  
wintry earth -  
Fling off thy  
sadness!  
Fair vernal flowers,  
laugh forth  
Your ancient  
gladness!

~ Thomas Blackburn  
*An Easter Hymn*

## *Roasted Asparagus*

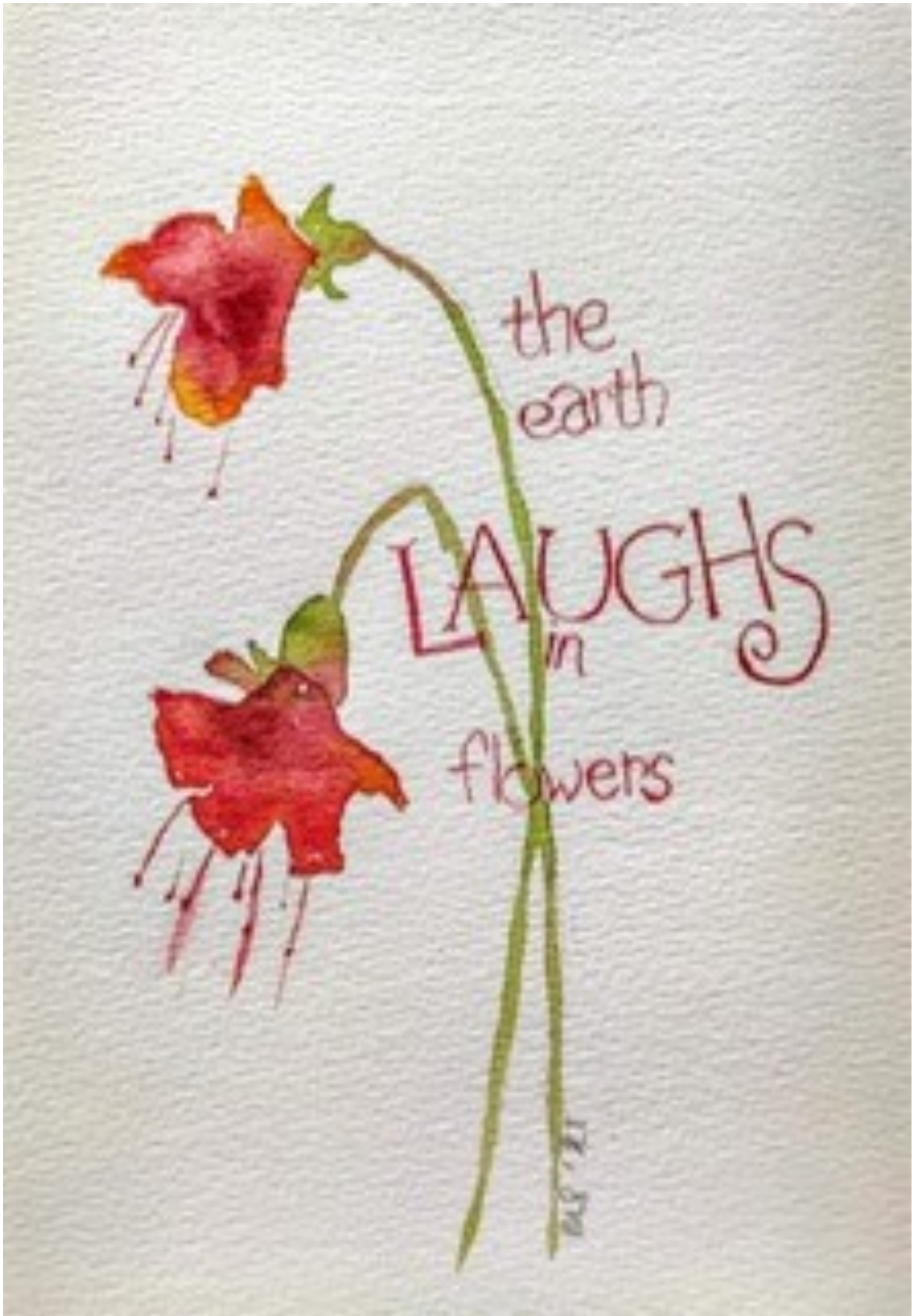
2 pounds fresh asparagus  
Good olive oil  
Kosher salt, plus extra for sprinkling  
Freshly ground black pepper

Preheat the oven to 400 degrees F.  
Break off the tough ends of the asparagus and, if they're thick, peel them. Place the asparagus on a baking sheet, drizzle with olive oil, then toss to coat the asparagus completely. Spread the asparagus in a single layer and sprinkle liberally with salt and pepper. Roast the asparagus for 25 minutes, until tender but still crisp.

Serves 8.

~ [foodnetwork.com](http://foodnetwork.com)





Painting by our own, Margo Schuerman who will be making the presentation for our MG meeting this month.

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# Gadgets

(continued from page 1)

The flavor of dandelion greens is earthy and bitter, similar to endive or radicchio. Pick early in spring for less bitter taste. Dandelion greens are high in vitamins A, C, and K and also provide calcium, as well as some potassium, iron, folate, and magnesium. Use the greens raw in salads or sauté them. Named varieties have been bred and selected for the best flavor. John Scheepers Kitchen Garden Seeds ([kitchengardenseeds.com](http://kitchengardenseeds.com)) offers 'Clio' and 'Catalogna' dandelion greens. Johnny's Select Seeds ([johnnyseeds.com](http://johnnyseeds.com)) offers three tasty varieties. 'French' and 'Italiko Rosso' are carried by Baker Heirloom Seeds ([rareseeds.com](http://rareseeds.com)).

But if you want dandelions out of your lawn, get out the weeding tools: **hori-hori garden knife**, **traditional hand weeder** (v-fork tool with wood handle, plastic handle, or soft comfort handle). Some hand weeders have an extra part or bend that is supposed to help lever dandelions out of the ground, but we haven't found those especially helpful. If you have one of the newer designs and it works for you, let us know what model and brand. We love a good **stand-up claw weed puller** (Weed Hound, Fiskars, Ames, and other brands). A **flame weeder** is helpful on weeds in pavement cracks, gravel, and between pavers.

There's even a stand-up herbicide applicator called the **Drift Free Weeder Weed Wiper** made by Smucker (no relation to jam or jelly). Other companies make similar applicators. These tools are pretty much like a sponge on a stick, so it may be easy to DIY a weed

wiper. We prefer mechanical rather than chemical weeding whenever practical. If you use chemical herbicides, wear PPE as recommended on the label. Heavy-duty nitrile gloves are a good choice (available at local stores and online at A. M. Leonard, Gemp-lers, Uline, and others).

A fun rainy day activity is watching "Talking Dirty: The Get Gardening Podcast" hosted by Alan Gray and fellow gardeners on YouTube. They talk very briskly so you may want to slow the audio by adjusting the settings/ playback speed to 90% or a bit less. Alan Gray created the famous East Ruston Old Vicarage Garden in the UK. The garden was included in the Purdue Master Gardener study abroad trip in 2018. "Get Gardening!" on YouTube also has short videos on propagation and growing. Who knew that broad bean seeds should always be planted on the thin edge, not flat side, for best germination?

This month we'll be starting more seeds, potting up seedlings, and transplanting cold season veg. We enjoyed dwarf cherry tomatoes, lettuce, and other greens grown indoors under lights through winter and early spring, but we're so ready for April 30, the average last frost date. Whatever gardening activity you do this month enjoy the sunshine, rain showers, and spring flowers.

April TO-DO List:

- Start vegetable and herb seeds indoors - tomato, eggplant, cucumber, basil, and other warm season crops.

- Sow flowers seeds indoors - marigolds, zinnias, and other quick annuals. (Check seed packet for those that need to be started 2-4 weeks before last frost.)
- Make sure seedlings have good air circulation indoors - use a small electric fan to make stems of seedlings stronger.
- Sow or transplant outdoors - spinach, lettuce, salad greens, peas, radish, broccoli, cabbage, carrots, onions, leeks, chives, and other cool season crops.
- Lift and divide perennials.
- Add compost/organic matter to flower and vegetable beds.
- Remove winter mulch from strawberries and perennials.
- Prune the "3 D's" dead, damaged, diseased branches from trees, shrubs, and roses.
- To avoid losing flowers on spring-blooming trees and shrubs, wait to prune until after their blooms are finished. Prune summer-flowering shrubs by early April.
- Wait to prune maples until they start to bud out to avoid excessive sap running.
- Don't prune oak trees during active growth from April through June to help avoid Oak Wilt disease.
- For fun, check out the Gardening Moon Calendar, a biodynamic planting guide by phases of the moon and astrological moon signs: <https://mooncalendar.astro-seek.com/gardening-moon-calendar-farmers-guide>.
- See more garden tasks and tips at: <https://www.purdue.edu/hla/sites/yardandgarden/april-garden-calendar/>.

The first day of spring is one thing, and the first spring day is another. The difference between them is sometimes as great as a month



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