

We want hear from you  
 -Send your submissions  
 for newsletter to [ymas-tergardener@gmail.com](mailto:ymas-tergardener@gmail.com) by  
 June 15 for the next issue

#### Editors:

- ♦ Ann Guthals
- ♦ Sharon Wetsch
- ♦ Sheri Kisch
- ♦ Tracy L. Livingston
- ♦ Elaine Allard
- ♦ Mary McLane

#### Contributors

- ♦ Murry Lyda
- ♦ Bob Wicks

#### Inside this issue:

<b>Seattle Flower &amp; Garden Show</b>	<b>2</b>
<b>WY Conference</b>	<b>3</b>
<b>Continued MG Interviews</b>	<b>4</b>
<b>Recipes Growing Carrots</b>	<b>4-5</b>
<b>Book Reviews</b>	<b>6</b>
<b>Volunteer Hours Projects Pesticides &amp; Bees</b>	<b>7</b>
<b>Growing Strawberries</b>	<b>8</b>

# YELLOWSTONE MASTER GARDENER NEWSLETTER



Volume 3 Issue 2

April May June 2014

## Steven Pottenger ~ Master Gardeners ~ Joann Glasser

We are getting to know another of our fellow Master Gardeners - Steven Pottenger.



Steven was raised right here in Billings. As a kid, Steven and his dad Jim dreamed about owning a nursery.

They would drive down Poly Drive and see the greenhouse there and say "one day that will be us". Steven learned his love for gardening from his dad. After high school Steven went to MSU-Billings (formerly Eastern Montana College) where he graduated with a degree in biology. After college he moved to Phoenix, AZ and then Utah where he worked at a ski resort. Steven then went to Reno where he was a superintendent at a construction company for 25 years. Besides his job as a superintendent, he also worked doing home inspection as a part time job. When the housing market fell Steven didn't like the way his company was heading so he came back to Billings. In 2010 he started assisting his dad who owned Jim's Jungle - a local greenhouse. Their dream had come true. Now besides Jims Jungle, Steven is doing construction again for the winter. He has helped on the new Hilton and also on the new Scheels store.

Steven started the Master Gardener classes, in 2010. He wanted to learn about Zone 4 and the soils that we have to work with. Steven has gardened all his life. When he was in college he had a small garden outside his house where he raised tomatoes. In Reno he had a vegetable garden where he

*continued p. 4*

Joann Glasser has been a very active Master Gardener since joining in 2008.



Projects that she has worked on include the Moss Mansion, Zoo-

Montana, both Farmers Markets, the Metra Garden, Judging 4-H, Master Gardener Association and the Science Fair. Of these, the Science Fair stands out because of the eager, smart and creative kids that are involved. During the time that her father was ill, Joanne encouraged her mother to join the Master Gardeners also. Pat Morrison is the lovely lady who bakes us those wonderful treats for class.

Laurel is her home town and after graduation, she attended Eastern Montana College (now Montana State University-Billings), transferred to Bozeman hoping to get into the University of Puget Sound for marine biology and then returned to Billings with continuing music scholarships. She decided that music wasn't what she really wanted, so chose to enter the "real world" of working, first at Fasteners, then NAPA Auto Supply and then at Conoco Refinery for eighteen years. While at Conoco, Joann worked as a coker operator for 11 years, a mechanic for 6 years and in the pump house for 1.5 years.

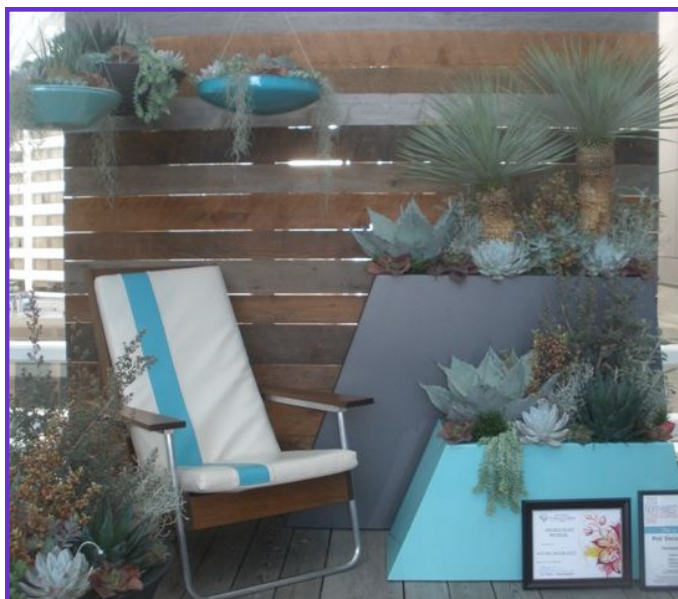
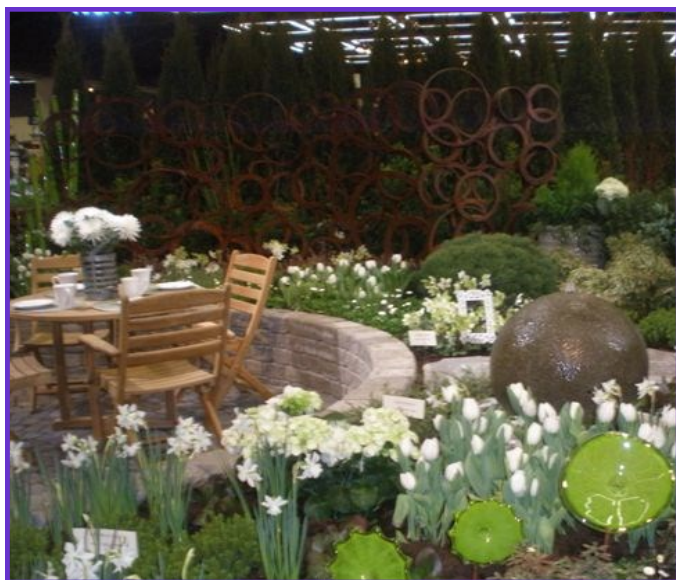
Her family was able to travel

*Continued page 4*

## ***SEATTLE FLOWER AND GARDEN SHOW***

What a shot of Spring when we needed it! Eleven of us Yellowstone Master Gardeners and family members attended the 2014 Northwest Flower and Garden Show in Seattle which was held February 5-9<sup>th</sup> at the Washington State Convention Center. The heart and soul of the show were the 23 indoor fully landscaped display gardens designed by the region's most talented designers, growers, and horticulturists. There were also 12 exhibits show-casing container-design ideas perfect for a deck, patio or front porch. The Marketplace provided shopping for gardening accessories and gadgets with over 300 vendors that had been hand-picked to represent the best in garden-related products. And the Seminar series in three areas offered top tips from 90 experts, many of them authors of garden related books. A two-day pass was \$31. If interested [www.gardenshow.com](http://www.gardenshow.com) will show you more.

*Submitted by Mary McLane*







## Steven Pottenger ~ continued from Page 1

had tomatoes year round. Currently Steven does a lot of container gardening. He also likes to experiment with different and new plant seeds in his yard so he can see how well they will do here. Sometimes he just broadcasts seeds on the ground to see what will happen. Just like the rest of us, he is always looking for new and exciting plants. At present he is a volunteer for the Housing Authority as a member of the Board of Advisors. He also helps with the YMCA Kid's Gardens. Steven's passion in gardening is perennials. He is especially interested in those we can grow in Montana.

His gardening tip is to not over water your plants. We are all guilty of loving our plants to death. When Steven isn't working at his nursery or in his own yard, he enjoys downhill skiing, reading, hiking and biking. Steven and his family really enjoy cross-country skiing. They like to go to the Red Lodge area every chance they get. Steven and his wife Kelly dated many years ago. He didn't hear from her again until years later when a friend said: "Hey! I have someone I think you should meet". They became reacquainted at that point and were married.

They have two children, Skylar age 12, and Katie age 7. Steven is an active member of the Master Gardeners and enjoys learning and helping with our goals. You will also see him and his great family at the social functions that are sponsored by the Master Gardeners. He is one of our newer members who has participated in many of our projects and found out it is a lot of fun to join in. Steven's love for plants and horticulture is very evident when you talk to him. His knowledge and willingness to share is so much appreciated in our group. I'd like to thank you Steven for all your valuable input and enthusiasm for the Master Gardener program. By Bob Wicks

## Joann Glasser ~ continued from Page 1

through a lot of the United States and Canada. Butchart Gardens in Victoria British Columbia is her favorite place to visit, and recommends that everyone should try and see it. <http://www.butchartgardens.com/>.

This summer, her husband Cory, her sister and their mother will travel to Ireland, France and England.

Joann's yard and garden are a "work in progress" and will be for some time. They were blessed with ah-hem, poor soil. Amending it each year is a must, but it is nice to finally see earthworms now, which means there are enough healthy nutrients to support worms. So if you see Joann putting worms from the gutters back onto the lawn, you know how important they are.

When she takes a break from gardening, Joann likes to knit and crochet and enjoys doing other crafts. Making brick patios is her latest passion, as at the Moss Mansion.

Joann is currently working at Big Sky Greenhouse in Laurel and learned a valuable tip for growing her heirloom tomatoes. Pour 1 teaspoon Epsom Salt into the hole before planting. Water with 1 teaspoon Epsom Salt per gallon of water, per one foot height, per week to get them started. At a very young age, Joann noticed a sprouted potato in her mother's pantry, so she planted it and it grew. She added some strawberry plants to her garden bed and hasn't stopped gardening since.

We are very pleased to have such an industrious, hardworking and eager to learn person such as Joann in our Master Gardeners group.

Submitted by Sheri Kisch



## Cooking with Onions *Slow Cooker Market Stew*

- 1 pound yellow onions, trimmed, cut into narrow wedges
- 1 8-10 ounce jar tomato-basil pasta sauce
- 2 cups low sodium vegetable or chicken broth
- 1 tablespoon dried oregano
- 1/2 pound boneless, skinless chicken breast, diced (optional)
- 1/4 cup minced parsley (optional)
- 1 pound yellow squash, pared, seeded and cubed (3-1/2 cups)
- 1 pound yams or sweet potatoes, pared and cubed (3 cups)
- 1/2 pound carrots, pared and sliced (1-1/2 cups)

In a 5 or 6-quart slow cooker, combine onions, pasta sauce, broth, oregano, and vegetables. Add chicken if desired, or omit for a vegetarian option. Stir thoroughly until ingredients are mixed well and coated in sauce. Cover slow cooker with lid and turn to low setting for 5 to 7 hours or until tender. If desired, add parsley just before serving.

Makes 2-1/2 to 2-3/4 quarts or 6 servings.

Submitted by Corry Mordeaux

### CREAMED SOUP FROM FRESH VEGETABLES

#### Vegetable

2 cups broccoli cuts  
1 cup sliced carrots  
1 ½ cup cut green beans  
1 ½ cups shelled peas  
1 cup sliced potatoes

#### Seasonings

½ tsp. dried thyme crushed, 1 small bay leaf, dash garlic powder  
1 Tbsp. snipped parsley, 1/2 tsp. dried basil crushed  
½ tsp. dried savory crushed  
¼ c shredded lettuce, 2 Tbsp. chopped ham, ¼ tsp. dried sage  
½ tsp. dried dillweed

#### Time

10 min.  
12 min.  
20-30 min.  
8 min.  
10 min.

#### Ingredients:

1 ½ cups chicken broth  
½ cup chopped onion  
Desired vegetable, seasonings from above chart  
2 Tbsp. butter  
2 Tbsp. all-purpose flour  
½ tsp. salt  
Few dashes white pepper  
1 cup milk

#### Instructions:

In saucepan, combine the chicken broth, onion, and one of the vegetable/seasoning combinations from the chart above. Bring to a boil, reduce heat, cover and simmer the time indicated in the chart or till vegetables are tender.

(Remove bay leaf if using broccoli)

Place vegetable mixture in blender or food processor. Cover and blend 30 to 60 seconds till smooth. In same saucepan, melt the butter, blend in the flour, salt and pepper, add the milk all at once. Cook and stir till thickened and bubbly. Stir in the vegetable puree. Cook till heated through. (For chilled soup, refrigerate, covered for several hours.)

Submitted by Ann Guthals from BH&G



### Johnny's Seeds | Carrot Growing Guide | February 2014



Carrots may be the most universally grown, if not the most loved of all vegetables. Horticulturally speaking, however, they can be quite particular, and even experienced farmers and gardeners can find them to be one of the more challenging vegetables to grow. Still, something would seem amiss at the vegetable stand if there were no carrots on offer. Their

bright colors, diverse shapes and uses, and expansive harvest window make knowing how to grow carrots a talent worth cultivating. In response to many customer requests for carrot-growing advice, the carrot experts here at Johnny's recently rolled up their sleeves and dug in to write this four-part guide to carrot culture. Here are the main points we cover in this month's JSS Advantage:

[4 Keys to Carrot Culture: Bed Preparation, Spacing, Weeding, & Watering »](#)

[Carrot Season Extension: Types & Varieties to Get the Most from Your Carrot Beds »](#)

[Carrot Harvest Tips, Post-Harvest Han-](#)

[http://www.johnnyseeds.com/assets/email/jssadv\\_02-2014.html?](http://www.johnnyseeds.com/assets/email/jssadv_02-2014.html?utm_source=JohnnySP&utm_medium=email&utm_campaign=JSS_Advantage_022014%20(4)&utm_date=February%2014,%202014&utm_link=TitleTxt)  
[utm\\_source=JohnnySP&utm\\_medium=email](#)  
[&utm\\_campaign=JSS\\_Advantage\\_022014%](#)  
[20\(4\)&utm\\_date=February%2014,%](#)  
[202014&utm\\_link=TitleTxt](#)

#### FOR SALE

I just wanted to let any gardener know that I have an abundance of nice, smooth river rock in my back yard that I'm looking to get rid of.

You would have to come pick it up and I have no set price, just whatever you felt it was

worth. Thanks

Rachel Osburn

Reply to:

[rachelosburn@me.com](mailto:rachelosburn@me.com)

#### WANTED

4" AND 1/2 GAL. POTS ARE NEEDED FOR THE KIDS SUMMER PROGRAM AT THE LIBRARY.

Contact Elaine ~

[elaineswatergardens@hotmail.com](mailto:elaineswatergardens@hotmail.com)

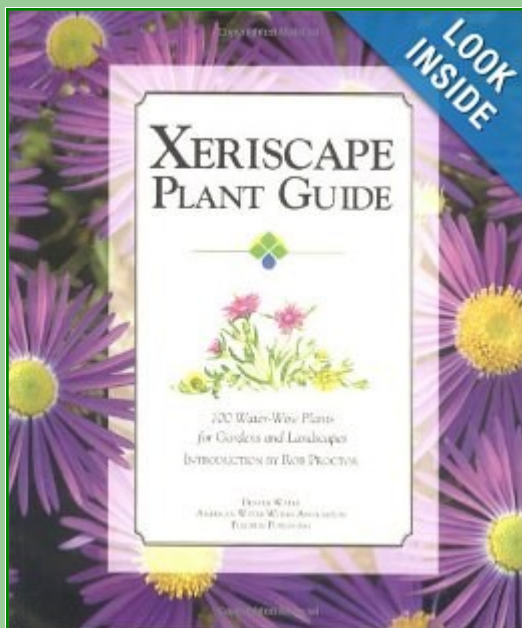
Or

Tracy ~

[livtleah1@hotmail.co](mailto:livtleah1@hotmail.co)

The bee is more honored than other animals, not because she labors, but because she labors for others. -  
[St. Chrysostom](#)





Title: Xeriscape Plant Guide

Published by: Denver Water and Fulcrum Publishing

Pub date: c1998

ISBN: 1555912532

The Xeriscape Plant Guide is a full-color, comprehensive resource for more than 100 low-water-use plants that bring color, beauty and utility to your landscape.

With continued national concern over water use, Xeriscape gardens are a sensible option for today and tomorrow. Published in cooperation with Denver Water and the American Water Works Association, and reviewed by professional horticulturalists and landscapers, this fully illustrated reference offers complete information on low-water-use trees and shrubs, annuals and shade plants. These plants were chosen for their ability to thrive in tough conditions, for their low water usage and for their potential to add beauty and diversity to any landscape.

Xeriscape can be considered water-smart gardening or environmentally friendly planting, but the main theory behind it is to grow plants that thrive in our specific regions and soils. Inside the pages of the Xeriscape Plant Guide, you will find a vast array of plants ideally suited for gardens of

North America, both familiar and less recognizable, that require minimal supplemental irrigation, that can cope with fluctuations in temperature, and that resist disease and pests.

All the plants in this book are depicted by full-color photographs throughout the seasons, and several garden design possibilities are shown. Botanical illustrations-literally the science of horticulture-add a new dimension, as each artist provides a unique rendering that focuses on the personality of each plant.

Title: Xeriscape Color Guide: 100 Water-Wise Plants for Gardens and Landscapes

Edited by: David Winger

Published by: Denver Water, American Water Works Association and Fulcrum Publishing

Pub date: c1998.

ISBN: 1555913911

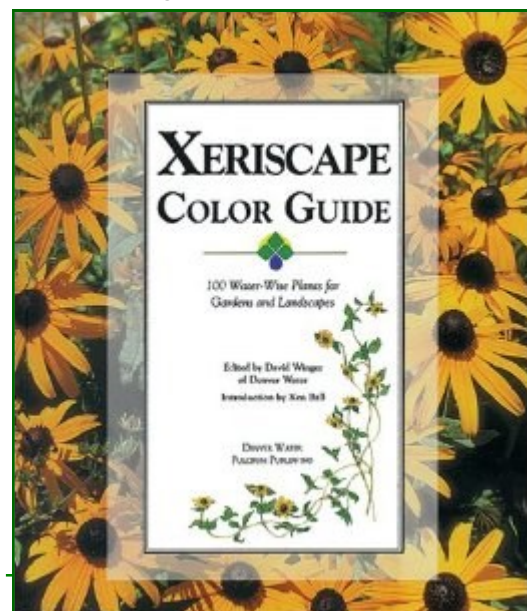
Xeriscape Color Guide is designed to be used as a companion to Xeriscape Plant Guide. This book helps gardeners and landscapers design colorful, practical and water-wise environments by helping them select and arrange the colors in ways that stimulate our senses, excite our emotions, and add to the earthly beauty around us. Because both books are coordinated with each other, the value of each is enhanced. The user-friendly format and graphic artwork of the Xeriscape Color Guide helps gardeners achieve a professional look to their landscapes.

Other resources:

<http://www.denverwater.org/Conservation/Xeriscape/>

[XeriscapeResources/](http://www.denverwater.org/Conservation/Xeriscape/XeriscapePlans/)

<http://www.denverwater.org/Conservation/Xeriscape/XeriscapePlans/>



If you have limited irrigation water:

- Provide wind protection such as snow fence or corn planted on south and west sides.
- Be sure to properly thin vegetables to decrease competition.
- Remove all moisture robbing weeds as they sprout.
- Cultivate soil shallowly with rake, hoe, or tiller to provide a "dust mulch". Hard, cracked soil allows moisture to escape.
- Mulch around plants and between rows with straw, hay, grass clippings, plastic or compost.

Submitted by Elaine Allard from the Grapevine

I would like to direct this message to members of the Master Gardener Program who have been reluctant to join in our fun and to new members who have not been introduced to the many opportunities the Program offers. I have been a member of our organization since 2007 and in that time I've seen a lot of people come and go. I know some members who have been in the group a lot longer than me have seen even more people come and go. This program is run by the membership and if we are not involved in some way, it is not going to succeed.

I look at the list of names of the people involved and it's the same names on every page. Our "core" group is starting to get stretched out too much and that is where the new blood comes in. There are so many opportunities that you can take advantage of. There are projects where you can work in gardens like at ZooMontana and the new garden project upcoming at the Metra. There is a need for volunteers to help educate the public at the information booths in the summer, both at the Yellowstone Valley Farmers Market on Saturday mornings and at RiverStone Health on Thursday nights. In the booths you would not be alone as there are always other members on hand to help field questions and research answers. These are also great opportunities to learn from each other as well. If no one has an answer then we just say "Well, I'll give this to Amy and she will give you a call" (and she does!). Trust me this happens all the time because none of us know everything about gardening. This is one of the areas where I think people are most intimidated. It is a common thought that the people who have been in the program longer are better equipped to answer a question and have a little more knowledge about gardening. In fact, all of us are still learning everyday about horticulture and how things grow and why they don't. Also, what works one year may not be the case another year and what works for one person may not work for another. This is why in the annual classes you see so many returning faces. We get the opportunity to hear something we missed last year or refresh our memories on what we have learned before.

There are also projects where you can work with kids such as in the C.A.R.E. After School Program, the Billings Public Library Program and the Friendship House. In these programs you work directly with kids and teach them how things grow and where they can grow their own food. If you like to help with historical places there is the Moss Mansion where you can help maintain the flower gardens. Some people like to help behind the scenes. If you are one of those people, contact Amy at the extension office. Amy is always looking for some help with her day-to-day projects to keep us organized and running smoothly. Amy keeps us informed of the various volunteer opportunities as they are requested from within the community.

The Master Gardeners Program is only as strong as our weakest link and I think our weakest link is very strong. If you would just try one event you will see that it is a lot of fun. I know that some of you work all day but there are still projects you can help with. When you signed up to take the classes it was because you have a passion for gardening. Communing with other gardeners is a great opportunity to learn from each other and talk about the hobby that we all love. Come meet a bunch of plant nerds just like you and let the fun begin!!!!

### THE USE OF PESTICIDES

Spring! At last Spring! The smell of chlorophyll is filling the air and the bees are busy collecting pollen and nectar from crocus and willows. If you could only spend the time to watch a bee as she tirelessly works bringing food for her hive, you would see how important her job is to all of us. Unfortunately, the world is plagued with harmful chemicals most of which we are not familiar with to any great extent. I feel sick knowing that another year of selling systemic products for the yard and garden continues by the thousands. The guy at the store knows enough to tell you that the product will "kill them all". What he doesn't tell you is that it is killing the good bugs and making bees, birds, bats and butterflies sick also. Read about neonicotinoids (they are nerve toxins) like imidacloprid, clothianidin and thiamethoxam that are in these products. They don't just last a year and they change to other chemicals that can last up to 7 years.

To "Catch The Buzz" about the latest in bee health, law suits pending, EPA's involvement and what the EU is doing, sign up for emails from "Catch the Buzz". You can look at archived articles and unsubscribe at any time. Here is a sample. <http://home.ezezine.com/1636/1636-2014.02.14.18.31.archive.html>

Submitted by Sheri Kisch, Beekeeper

**LEVEL 2 CLASSES  
START APRIL 4th  
& 7th ~**

**ZONE 4 CHICO  
APRIL 8 & 9 ~**

**ARBOR DAY  
EVENT, PIONEER  
PARK 4-25-14 ~**

**GERANIUM FEST  
MAY 17  
ZOO MONTANA**

Thinking about Spring? Marcella Manuel in Red Lodge reports she still has 22" of snow in her garden.

YCMGA Members are now eligible for a **10% Discount** at Jim's Jungle & Chickadee Tweets Gourmet Caramels

[Brian.Petty@mdu.com](mailto:Brian.Petty@mdu.com)  
Brian sent an email wanting information or someone to come look at his trees that seem to have scale.





<http://www.co.yellowstone.mt.gov/extension/horticulture/mastergard.asp>

Amy Grandpre,  
Yellowstone County  
Urban Horticulture Asst.  
County Courthouse  
217 N 27th Street, Room  
106,  
P.O. Box 35021, Billings,  
MT 59107  
Phone: 406.256.2821  
Fax: 406.256.2825  
Email:  
[agrandpre@co.yellowstone.mt.gov](mailto:agrandpre@co.yellowstone.mt.gov)

Toby Day, Extension  
Horticulture Specialist  
Montana State University,  
Dept. of Plant Sciences &  
Plant Pathology  
P.O. Box 173140,  
312 Leon Johnson Hall  
Bozeman, Montana 59717-  
3140  
Phone: 406.994.6523  
Fax: 406.994.1848  
Email:  
[toby.day@montana.edu](mailto:toby.day@montana.edu)

Montana State University  
Extension - Yard and  
Garden: [http://  
gardenguide.montana.edu/](http://gardenguide.montana.edu/)

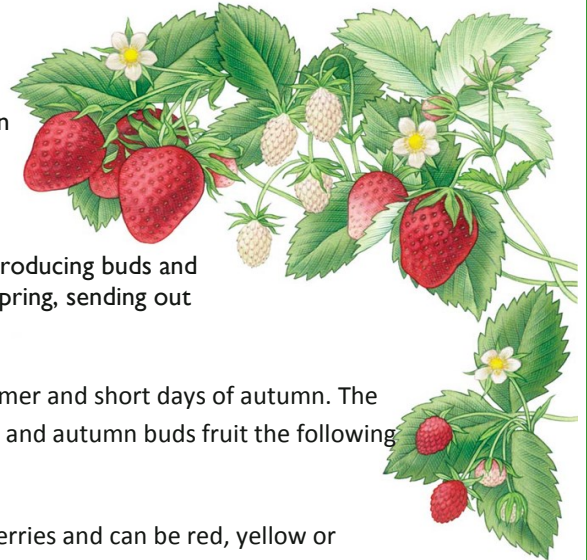
[http://www.facebook.com/  
msuextension](http://www.facebook.com/msuextension)



*My hoe as it bites the ground revenges my wrongs and I have less lust to bite my enemies. In Smoothing the rough hillocks, I smooth my temper. ~ Ralph Waldo Emerson~*

## STRAWBERRIES

- **Day neutral**—Insensitive to day length. They produce buds, fruits and runners continuously if temperatures are between 35 & 85 degrees. Production is less than June bearers.
- **June bearer**—Length of day sensitive, producing buds and autumn flowers and fruits the following spring, sending out runners during the summer.
- **Everbearing** - Form buds during the summer and short days of autumn. The summer buds flower and fruit in autumn and autumn buds fruit the following spring.
- **Alpine** – Bear small, intensely flavored berries and can be red, yellow or white. Many varieties do not produce runners, but do rebloom all summer. Alpines are best grown in raised beds or generous planters.



**Soil preparation** – prepare a weed free, well drained site that gets full sun. Soil ph of 6.0 to 6.2 is ideal.

**Planting** –in April, bare roots plants are planted in a deep hole large enough to spread out roots, cover well, but not the crown. Transplanting can be done in the fall also. A row cover can be placed over plants if weather gets too cold. Remove **all** buds and runners, on all varieties to encourage root growth and strong plants. Day neutral buds can be picked off till July.

**Fertilizer** - apply 10-10-10 after planting and in the fall. Spring fertilization makes soft fruit. Apply 2" of compost at planting and a layer of straw in the fall.

**Spacing** – 18-24" between plants in raised beds and 3' rows for Junebearers. Everbearing, Alpine and day long at 10-18" apart.

**Water** – 1" per week at root zone. It is very important, due to shallow roots, to keep well watered.

**Pests** – tarnished plant bug is the main fruit-feeding bug. Plant decline can be caused by root-feeding white grub and nematodes. Ragged leaf edges can be caused by root weevils (the one with a snout). Leaf hoppers can soar during hot-dry times. Row covers are a good option for hoppers and birds.

**Diseases** – gray mold (botrytis) is the strawberry's #1 enemy. Keep plants well-spaced and sunny.

**Harvest/store** – cut by stem, don't pull the berry. Leave the cap on. Refrigerate 3-5 days and wash before using. Strawberries can be frozen whole up to 2 months.

[http://store.msuextension.org/Products/Strawberries-in-the-Home-Garden\\_MT199320AG.aspx](http://store.msuextension.org/Products/Strawberries-in-the-Home-Garden_MT199320AG.aspx) for further information.

*Submitted by Sheri Kisch*