

**Yellowstone Master
Gardeners**
P.O. Box 35021
Billings, MT 59107

YELLOWSTONE COUNTY MASTER GARDENER



We want hear from you
-Send your submissions
for newsletter to ymas-tergardener@gmail.com
by Sept. 15th for the
next issue.

Newsletter

Volume 10 Issue 1

July, Aug., Sept. 2021

~ Featured Master Gardener ~ Sherry Porter ~

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- ◆ Elizabeth Waddington
- ◆ Sheri Kisch
- ◆ Ann Guthals
- ◆ Ann McKean
- ◆ Bess Lovec
- ◆ Suri Lunde
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First In-Person Interview since Shutdown!

~ by Bess Lovec

Sherry Porter completed Level 1 of the Master Gardeners' program but is too committed her grandchildren to take more time away from them. In fact sharing gardening with her grandchildren is her greatest joy as a gardener. What lucky, blessed children! Sherry has a few other claims to fame: botanist Luther Burbank, who created the Shasta daisy, is her fifth cousin, and she was part of the Jackson & Perkins roses test program while living in St. Paul, Minnesota. She was raised on what they call a farm in Oregon, even though they had a lot of livestock, such as sheep, cattle, and turkeys. Sherry had lots of agricultural experience prior to coming Master Gardeners.



Sherry has lived in many locations, partially due to time as a Marine: Central Oregon, Kansas City, Pennsylvania, the Oregon Coast, St. Paul, Washington, and obviously Billings. Sherry shared that, when she was a Marine, upon becoming pregnant, she had to drop out, as pregnant Marines were not allowed. Her gardening advice includes that garlic is ready to harvest when the tops curl enough for the circle to close.



I look forward to seeing you, Sherry, in various Master Gardeners' events! Thank you for being an active member. She volunteers at the Homestead House at the Zoo and will volunteer at the Farmers' Market again this year. She has volunteered at the Fair. Socializing is her favorite aspect of the program. Good luck with this season's Sherry Porter's experiment: a rose garden.

Covid likely might have caused some participants to take sabbaticals, but Master Gardeners is very much up and running again!



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You can contact Corinna Sinclair if you have any questions.

crean.bean@yahoo.com

Growing Onions

INSTRUCTIONS/LESSON FROM TOM KRESS

Tom has always grown softball size onions that he and his wife, Barb utilize, like the reds they just finished in May, and also sell at the Farmers Market.

First, you need to decide what kind of onions you want for there are many, many different varieties each having different attributes. Which varieties do you want? Sweet Bermuda, Ebenezer, reds, whites, or yellow which keep a long time.

Growing onions can be a lot of work so are you going to start from seed, buy bundles of already started plants or onion sets? How much space do you have, six feet or $\frac{1}{4}$ acre? Hardware stores and nurseries usually have these or you can order from catalogs for all three types to have by early spring.

Tom starts his seeds on St. Patrick's Day in the greenhouse in at least 4" of soil so there is enough room for the roots to develop. You can also use a plastic dome to retain heat and moisture. Starting from seed you will need good artificial light, a heat mat, potting mix and trays. Plant in rows and then water between the rows always and the roots will grow to the water. After about a week use a light fertilizer to water and after that water about twice a week. When the onions get about six inches tall (and Tom says nearly 100% will have the seed still attached to the top), he starts putting them out in the sun during the day and taking them in at night. The seed at the top you can leave on or snip off.

At about six to eight weeks you can plant. Tom plants in mid- May. Tom's starting tray is about two foot long and sixteen inches deep filled with the four inches of soil. The seedlings are sometimes hard to get out, so he runs a knife down between the rows and uses a finger to lift out to a plastic tray to take to the garden. He pulls out the individual onions over the tray to save any soil that falls off to be used later. With a finger he pokes a hole, places the onion in and pinches to cover. He has made a measuring stick 8" long and marked in the middle at 4", using it sideways to space each plant. The 8" goes down one row and then comes back alternating the next row 4" away. He usually has three rows planted this way. The plants get a good drink of water. Sometimes they will droop but will come out of it. Tom also sprinkles a small amount of Sevin around the row to keep the bugs away. Around the fifth to the eighth day, the onions get a light fertilizing with the watering. Every three weeks the onions get a watering with "big blue" (Miracle Grow) using 1 tablespoon in a 5 gallon bucket.



The onions can be eaten any time you're hungry. He likes them at softball size and Barb uses the green tops chopped up in eggs. You can't let onions dry out. They have massive roots but they are short.



Starting the second week of August the tops will start to fall over which is a sign they are starting to prepare for winter. It's a big mistake to break them over. Wait till the tops are brown along with the top of the onion. Tom checks the weather forecast for ten days out for any moisture or storms pending. After he pulls the onions, they should be left to dry in a warm place. He will take them to the greenhouse if there is bad weather coming. His onions are out by the first of September. When dry, you can roll them in your hand to get the dirt off, cutting the remaining leaves to 2", and clipping the roots. He inspects each onion for nicks or rot and those go into a separate pile to be eaten first or chopped up and bagged to freeze. He stores his in a wire basket but you can layer them in a cardboard box. If stacking, you should put boards in between the boxes for good air circulation.

Walla Walla's will last about 30 days to six weeks. Tom's reds have lasted to May of this year. Check on them during winter to see that they don't break dormancy (green tops starting or a bulb at the bottom). Use these right away.

Sounds simple, doesn't it? Tom has it all down to a science.

~ Submitted by Sheri Kisch

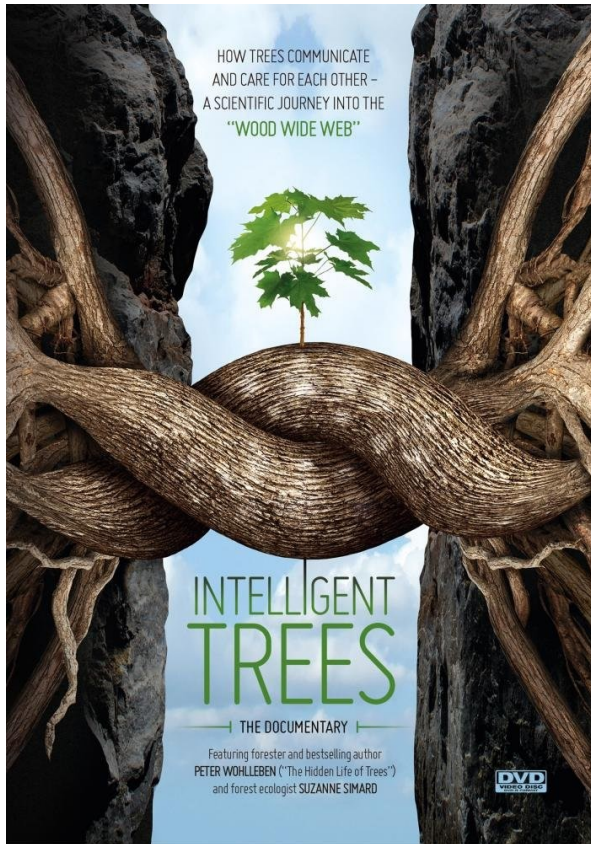
Level Awards

Lev. 1 Shirt & Certificate
 Mike Walz
 Wayne Burleson
 Tracy Nielsen
 Linda Gokey
 Joseph Meick



Lev. 2 Shirt & Certificate
 Rayanne Schuler
 Linda Gokey

200 Volunteer Hours (Yellowstone County Pin)
 Mike Walz



“Intelligent Trees”

Reviewed by Ann Guthals

This movie features the work and thoughts of Peter Wohlleben (German forester and author of [The Hidden Life of Trees](#)) and Suzanne Simard, professor in the Department of Forest and Conservation Sciences at the University of British Columbia. Their dialog and illustrations explain how what’s going on underground in the roots and soil web is as important for a tree as what’s going on in the trunk and leaves.

Why would gardeners benefit from watching this film? We are learning more and more about the importance of the soil food web—seeing it clearly explained for forest soil and trees and seeing the science supporting the ideas helps us understand the soil web better as well as communication among trees, so we may transfer and use this knowledge to improve our garden soil and understand our plants.

Peter Wohlleben is fortunate to be able to observe and study an old-growth beech forest in Germany— one of few original forests left in Europe. Suzanne Simard grew up observing the forests in British Columbia. After working as a forester, she became a professor involved in experiments to under-

stand the ways trees communicate to help explain why lone trees and trees in monoculture tree plantations do not thrive like trees in a natural diverse forest.

In addition to explaining the “wood wide web” of tree roots and fungi, the narrators pose interesting questions like why are neighboring trees supplying sugar to keep a very old stump alive—does the stump from the ancient tree somehow possess knowledge that helps the nurturing trees? How do trees make fast decisions, like sending warning signals to other trees when predators attack? Are the roots possibly the “brain” of the tree, where such decisions are made? There is a similarity in structure and chemical transmitters that suggests this. The impact of clearcutting and soil compaction from large logging machinery is described and alternatives like logging with horses are presented.

I think people tend to see trees as background to our needs and activities—they are not warm-blooded, they do not move around like we do, they do not seem to be feeling and caring like us. They are a resource for our needs. It is easier to exploit them if we do not see them as living beings. This film helps bridge the gap and aids us in understanding the true nature and intelligence of trees. Perhaps in time we will learn to support the forests in more sustainable ways.

Your Questions

“I am moving from Hardin where I have organically gardened for 30+ years to Red Lodge where we can grow almost nothing. I hope to do aquaponics in our built-in greenhouse.”

If anyone does aquaponics, MG Lori Byron would love to talk to you. Please email her at lori.byron@gmail.com



Grow Your Soil! By Diane Miessler

Book Review by Ann Guthals

After the end of World War II, the leftover chemicals like nerve gas were converted to agricultural use as pesticides and synthetic fertilizers were developed. The message became “better living through chemistry,” including for growing our food. Small farms grew to large monoculture operations, we waged a war on weeds with herbicides, and we fed our gardens and farms with synthetic fertilizers.

But look at a place of undisturbed land—a forest, a meadow, a grassland. Who waters it, plants it, feeds it? Yet it thrives. And look at the downside of chemical farming—poisons in the water, soil, and air; loss of diversity in our crops; dirt not living soil.

Many are learning about what goes on in healthy living soil with an intact soil food web and how we can encourage our soil to be healthy without synthetic chemicals. It takes effort to get our heads around what goes on there because except for animals like earthworms we really can't see what is happening.

This book is about the wonder of the soil food web and how to support and develop it in your garden.

The keys are 1. Not tilling and 2. Encouraging the web with compost, mulch, cover crops, growing plants and no synthetic chemicals.

While there is a plan for starting a new garden plot, this is a book about supporting the soil food web not a book on general gardening advice. If you've been learning about this topic, you probably have theoretical and practical questions. My main one currently was: if I don't till, what do I do with green manure in the spring?

I found my answer here—pull it up, lay it down, cover it with brown. Pulling up the green manure plants doesn't disturb the soil as much as tilling and leaves root matter behind in the soil. Laying it down and covering it with brown composting matter like straw or wood chips allows the green matter to decompose. When you are ready to plant, you push these layers aside but you keep it several inches away from the planting area as the decomposition utilizes nitrogen. I have also learned to lay my pulled weeds down to add to the layers (though I do discard bindweed and grass with roots attached).

There are also particularly good sections on how to compost and what is mulch, including cover crops.

Worth reading? Yes! You will probably find answers to your feeding-the-soil questions here. The book is concise, packs in a lot of information in a fairly short book, and, if you remember it is not a general gardening book, you will gain a lot of useful information if your questions are about how to support the soil food web.



Gardening Advice or Myth

Let's promote truthful gardening wisdom and debunk advice/myths that we often hear which may or may not be solidly rooted in science or actually work.



GAoM: Baking soda sprinkled on plants can control/cure black spot.

Although baking soda does work fairly well for fighting powdery mildew, baking soda is not effective on black spot. A home remedy recipe that actually works: mix 1 part whole milk with 2 parts water; before black spot becomes a serious problem, spray the foliage once every week or two. This solution can also help control powdery mildew but do not use it on edibles or vegetables because the milk sours.

GAoM: To make tomatoes sweeter, add sugar, baking soda or Epsom salt to the soil.

Adding these items will not make tomatoes taste sweeter. For sweeter tomatoes, select varieties that

are sweeter like cherry or plum tomatoes. Suitable growing conditions, plenty of sun, and letting them ripen on the vine ensure the best flavor.

GAoM: Plants need deep roots for good health.

As long as plants get water and nutrients, they can grow in all sorts of soil depths, for example, in hydroponics where plants grow without any soil. Roots will reach outwards to find nutrients and water if they cannot reach deep. In fact, most forests are shallow relative to their tree size. For soil that is not deep, fertilize and water a broader area around your plants. Do it more often because shallow soil loses more nutrients to erosion and water to evaporation than deeper soil. Apply compost and mulch to help preserve nutrients and moisture and use water-based and slow-release fertilizer types to ensure nutrient delivery in shallow soils.

GAoM: Use Vitamin B1 with transplants to prevent transplant shock.

Vitamin B1 is thiamine which plants make on their own. Thiamine does not stimulate root growth. While it is true that certain plant hormones increase the number of roots or promote lateral root growth, they also may suppress the leafy growth of plants. A small amount of plant food in the hole during transplanting is better at preventing transplant shock than Vitamin B1.

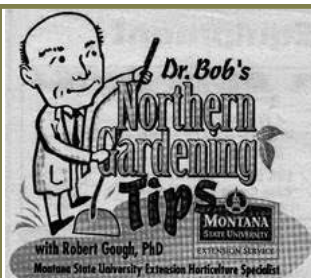
~ Submitted by Suri Lunde

Dr. Bob's Wisdom

Question to Dr. Bob: How should I prune my lilacs?

Lilac is probably the most common flowering shrub in our region. Those fragrant purple or white flowers reinforce just how wonderful spring is. The colorful magenta, red and pink flowers of the hybrid lilacs suggest that the beauty of this plant is boundless. But if not cared for, lilacs soon produce more unproductive wood than flowers.

Prune lilacs for the first time when they are head high. Deadheading (removing dead flower heads)



is useful on young plants but is seldom worth the time and effort on mature bushes. The best time of year to prune lilacs is right after they flower. Remove all dead and diseased wood, broken branches, and pest infested canes. Maintain about 12 healthy canes per bush. These should be of different ages up to about eight years old. Older wood is relatively unproductive and may flower only at the top of the plant.

Once the bush is established, remove the oldest one-fourth to one-third of the canes each year and select the same number of suckers to replace them. Remove all other suckers or the plant will become choked and overgrown. If you prefer to maintain your bush as a screen rather than for best flowering, let the canes reach the appropriate height and the bush will fill in. It will make a fine screen but won't produce much in the way of flowers.

If you want to rejuvenate an overgrown bush, remove the oldest canes over a three to four year period and cut back the replacement canes to the appropriate height. Cutting the plants to the ground is a fast way to rejuvenate but causes much shock to the plant.

Dr. Bob's wisdom lives on.

~ Submitted by Corry Mordeaux



The mission of the Yellowstone County Master Gardener Newsletter is to "educate and inform", not to advocate or persuade. The Newsletter Editorial Board takes no position endorsing or opposing, approving or disapproving, any of the assertions or arguments in the contributed information. Information submitted to the Newsletter is for your interest only.

Innovative Gardening — Don't Stop, Adapt!

As our circumstances change due to aging, accidents, illness, or other major life-changing events, our ability to garden as we used to may be challenged. Fortunately there are many ways to adapt our gardening habits to allow us to keep raising wonderful local fresh food and have beautiful yards.

Here are some helpful tried-and-true ideas to extend your gardening experience in a safe and healthy way. Thanks to several master gardeners for their ideas.

- Do yoga for flexibility, especially hand exercises and stretching; warm up and stretch before going out to the garden, especially first thing in the spring. Start slow in the spring—limit your first forays so you don't overdo. Learn how to lift properly and get down and up without strain.
- Set a timer or use some other device to remind you not to garden too long.
- Factor in hotter temperatures—avoid mid-day sun. Remember you can plant in sections and do not have to plant the whole garden today! Planting in succession will provide different maturing times for, say, carrots and provide a constant supply—and mean dividing up the planting time, too.
- Plant in raised beds—be sure the width does not exceed 4' so you can reach the middle of every bed easily from either side. Raised beds can actually be up on legs so no bending is required.
- Practice no-till techniques and mulch as much as possible—soil will be healthier and you will have less work including weeding.
- Use long-handled tools to avoid bending.
- Switch from a gas-powered to an electric mower with rechargeable batteries—lighter-weight, easier to start, and less polluting.
- Tend your raised bed gardens while sitting on a small moveable bench or scootable seat—many also hold tools or you can put tools in a small bucket to keep near you.
- If you need to get down to ground level, use knee pads—my seat flips over to a padded area so I can choose to sit or kneel.



- Some seeds are available in seed tapes—the pre-seeded tapes are laid down in the row and the tape disintegrates over time. Makes for less bending during planting and less time with tedious thinning later.
- If your circumstances change and you no longer have a garden space, there may be a community garden near you that you could join.
- Don't be afraid to hire help if needed for heavy lifting, trimming, or other tasks you find more difficult.
- Consider sharing your garden with a younger person who wants to garden but doesn't have the space. Both of you will benefit from the alliance.
- Neighborhoods of gardeners can meet and plan what to plant—some grow more peas, some more squash, et cetera—then all share during harvest time.
- Hoses are heavy—consider other methods of watering the gardening if it becomes difficult to shift hoses. Soakers, drip systems, sprinklers on timers, and smaller watering cans can make watering easier to accomplish.



There are many more innovative ideas out there for making our garden experience safer and easier. We'd love to hear from you if you have ideas to share. Please email ideas to ymastergardener@gmail.com. Deadline for the next issue is September 15, 2021.

~ Submitted by Ann Guthals

with help from Merita Murdock, Sheri Kisch, Bess Lovec, Suri Lunde, and Elizabeth Waddington

Quick veggie “preservation” (Recipes)

Don't have time to fuss with traditional cucumber pickling or don't have enough green beans ready at one time to make dilly beans? Try these ideas for a “fresh” take on veggie condiments.

An easy way to remember the difference between the two processes despite their overlap is that **pickling** involves putting food into an acidic brine to produce a sour flavor, whereas **fermenting** gives food a sour flavor without any added acid.

Mak Kimchi (Korean Fermented Vegetables)

Ingredients

3-8 pounds napa cabbage
 2 bunches green onions trimmed of the root bits
 2-3 large carrots peeled, thinly julienned
 1/2 cup kosher salt
 1/2 cup Korean chili powder
 15-20 cloves garlic, peeled (overdoing garlic makes this stay on your breath more than usual)
 4-6 inches ginger peeled, rough chopped
 1 tablespoon fish sauce
 unsweetened pear juice or unsweetened apple juice
 4 tablespoons white miso paste

Instructions

Cut the napa cabbage in half longways, then in half again longways. Cut the core out of the four quarters. Cut the cabbage into squares (about 2-3 inches square), pop it in a bowl with the carrots. Sprinkle with the 1/2 cup kosher salt, massage so everything is coated in salt and starting to soften and wilt. Fill with cold, chlorine free water to cover it well and let it soak for at least 1 1/2 hours.



Pour the cabbage and carrots and liquid into a strainer. Let the brine drain away.

Cut off the white bits of the green onions and put them in a food processor with the garlic cloves, ginger, miso paste, and Korean pepper powder. Zap on high 'til it's smooth-ish. Add in the fish sauce and a couple of slops of pear juice and zap it more until it's about pancake batter consistency... maybe a bit thinner.

Put the brined cabbage/carrots in a big, anti-reactive (glass, enamel, or stainless steel) bowl. Rough chop the green parts of the onions and add those to the cabbage/carrots. Pour the chili paste combo over the cabbage and wear gloves to massage it all over the cabbage/carrots/green onions so everything is completely covered.

Pack super tight in canning jars. CRAM it in there. Add a two-piece lid, but just set the ring in place to hold the lid down without screwing it in place. Place it on a rimmed baking dish to catch any spill-over. Let it sit at room temperature for up to 72 hours, until it is bubbly and fragrant. Once every day, insert a clean chopstick or butterknife to release air bubbles. If needed, pour in some additional brine to keep all the vegetables submerged.

Store in the refrigerator for up to six months, being sure that the vegetables are submerged the whole time. The older it gets, the stronger it will become.

1. Add a little kimchi to breakfast burritos or scrambles.
2. Slip a forkful into lunch wraps and sandwiches or to hot dogs and burgers.
3. Add some kimchi to grilled cheese sandwiches.
4. Stir a forkful of fermented veggies into sauces for salmon, tuna, or crab fish cakes. Easy and delicious.
5. Add a few forkfuls of kimchi to stir-fries and rice bowls.
6. Top off green salads with fermented veggies.

Giardiniera (Italian Pickled Vegetables)

This recipe does not require processing in a hot water bath because the vinegar-brine solution is all that's necessary in this case to preserve the vegetables; be sure to use a good-quality vinegar for the best results.

Ingredients

- 1 quart (1 liter) white wine vinegar, plus more as needed
- 1 to 2 bay leaves
- 2 to 3 whole cloves
- 1 teaspoon peppercorns
- 1 tablespoon kosher salt
- 1 medium head cauliflower
- 10 ounces (250 grams) pearl onions, peeled and soaked in cold water for 1 hour
- 10 ounces (250 grams) carrots, peeled and cut into rounds or sticks
- 10 ounces (250 grams) celery, stripped of filaments and cut into small chunks



Instructions

Pour the vinegar into a large, non-reactive pot (such as stainless steel, glass, or enameled cast iron—do not use an aluminum or uncoated iron or cast-iron pot to avoid unpleasantly metallic-tasting pickles).

Set pot over high heat and add the bay leaves, cloves, peppercorns, and salt, and bring to a boil.

Separate the cauliflower into florets.

When the vinegar comes to a boil, add the cauliflower, onions, carrots, and celery. Lower the heat and simmer for about 15 minutes.

Using a slotted spoon, transfer the cooked vegetables to the sterilized jars and pour the hot vinegar over them. (Have more boiling-hot vinegar handy in case you need more to top off the jars.)

Seal the jars tightly and let them cool.

Store them in the refrigerator for up to one month. The longer they sit, the more robust the flavor will become.

⇒ The vegetables listed in this recipe are the standard, most common ones, but you can add other things to suit your taste, for example, mushrooms, green beans, zucchini, cucumbers, hot peppers, or artichoke hearts. Feel free to experiment with the spices as well—mustard seeds, for example, would work well in this recipe.

~submitted by Elizabeth Waddington

Stachys byzantina C. – Woolly Woundwort, Betony, Lamb's Ear

Lamb's ears is an old world perennial zone 3 plant in the mint family originating in Turkey and S.W. Asia.

It is fairly easy to grow with germination taking one to two weeks and a soil temperature of degrees. The plant is about one foot wide and can get up to 3' high. It likes good drainage, dry shade, fairly rich soil but can tolerate poor conditions and full sun. It is a low maintenance plant.



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Flowers come in white, pink, purple and red. Some varieties seed vigorously and should be dead-headed to prevent spread. If you don't want large patches, using a lawn mower set on high makes for a quicker job. The soft, gray leaves provide an excellent contrast in any garden setting. If you have children make sure the lamb's ears are in sight and touch range. The soft white hairs help prevent moisture loss and damage from deer and rabbits.

Lamb's ears are good for firescaping, sensory, xeric, and moonlight gardens, making nosegays, and beautiful wreaths.

During the middle ages, the large ears were used to bandage wounds, stop bleeding and hold compresses. For this reason it was also called woundwort.

The *Stachys* genus has another medicinal plant, *Stachys officinalis* or Wood Betony, that is used externally to stop bleeding, to promote healing and to draw out boils and splinters. The leaves of Lamb's ear can also be used for a light-tasting tea. Steaming the leaves, they can also be eaten if you don't mind the fuzzy feel.

https://en.wikipedia.org/wiki/Stachys_byzantina

<https://www.richters.com/show.cgi?page=QandA/Medicinal/20010821-1.html>

Herbs An Illustrated Encyclopedia By Kathi Keville

~ Submitted by Sheri Kisch

Yellowstone Master Gardener Association

Highlights of May 26, 2021 Minutes



- Brian reported that Greg Thomas has stepped down as Treasurer. Brian reported that the ending balance is \$14,694.91. There was a mix up with some of the association's dues checks. Some have been misplaced. Brian to follow up with this and get a current list of all association members. He has sent out some membership cards via email. Sheri Fredericksen stepped in as temporary Treasurer.
- A date for the first BBQ was set for Saturday, June 12 at 5:30 pm at the Metra. Brian will invite all Master Gardeners to the picnic.
 - Brian has agreed to be Chair of the Landscape & Aesthetics Committee for the Metra Park rebuild. He said the plan includes 189 acres and will be gorgeous and a show piece. The committee will meet during the summer to create landscape ideas around the park. Brian said there is a perfect berm area at the Metra that could serve as a Plant Select area. Brian, Amy, and Sharon hosted Ross from Plant Select. They showed him the Plant Select area at ZooMontana and the area at the Metra as a possible Plant Select location. Amy said Ross is excited about having more Plant Select options here.
- Brian asked the Board to approve reimbursement for expenses while hosting Ross from Plant Select. \$159.93 for dinner and \$162.92 for Ross's hotel room for a total of \$322.85.
- Sheri Fredericksen shared she will be co-chair of the Moss Mansion Spring Fest (ed. Note: to be held August 21, 2021). She will also volunteer at Dan Walt Gardens.

~ Respectfully submitted by: Sherry Doty



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The office remains
open 8 am - 5 pm and
we will continue to
service our community
via phone calls, emails,
and other appropriate
means.

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Be sure to read the emails from Amy Grandpre to stay up-to-date on Master Gardener events and to learn about volunteer or paid opportunities.



The 2021 Level 3 Master Gardener course will be held in Bozeman, August 27-28, 2021. Eligible students must be certified Level 2 Master Gardeners (passed the exam and completed the 30 volunteer hours by the application deadline of July 30) and must be nominated by their county reservation or Extension agent. Keep in mind that certification requirements for Level 3 will include 40 volunteer hours spent directly assisting their county Extension and/or reservation agent. This may include answering horticulture questions in your office, running a plant clinic, farmer's market booth, or helping teach Master Gardener courses in your county.

Please note that the class is limited to 20 participants this year. Applications will be accepted on a first come first serve basis with priority given to anyone who applied and paid for the 2020 course, but couldn't attend since it was cancelled due to COVID.

Interested? Contact Amy Grandpre (agrandpre@co.yellowstone.mt.gov) for the tentative schedule as well as the nomination/application form. Please make sure it is signed by the county or reservation agent. Deadline for application and payment is July 30, 2021.

Please contact Dara Palmer, Montana Master Gardener Coordinator, (dara.palmer@montana.edu) with specific questions about the class.

NOTE– Level 3 is only offered every other year!

Heritage or legacy plant stories

Your newsletter editors digressed at a recent planning meeting and follow-up emails with a discussion about plants they had cherished through moves, trials, and even generations. What fun to hear about the stories of where and when the plants originated. So...

Send in your stories and photos of plants that you have nurtured through thick and thin or that came from someone or someplace special. We'll dedicate the January issue to your legacy plant stories.



Deadline for submission is December 15th, 2021.

Email to: ymastergardener@gmail.com



Yellowstone Master Gardener Association

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Important links:

Yellowstone Master Gardener Association Page – <http://www.ycmgamt.com>

YMGA Facebook page – <https://www.facebook.com/ycmga>

YMGA newsletters Blog online: www.yellowstonemastergardenernewsletter.wordpress.com

YMGA Newsletter Submissions ymastergardener@gmail.com

Master Gardener links and resources: <https://mtmastergardener.org/linksandresources/index.html>

Ask An Expert <https://www.msuextension.org/>

Schutter Diagnostic Lab—<https://diagnostics.montana.edu/> (plant diseases, insect damage, and environmental plant problem; how to send samples)

Montana Frost/Freeze/Precipitation Data by County – <https://mtmastergardener.org/linksandresources/frostfreezedata.html>

Yard and Garden MontGuides—<https://store.msuextension.org/Departments/MontGuides-by-Category/AG/Yard-and-Garden.aspx>

Montana State Master Gardener Facebook page- <http://www.facebook.com/MTMastergardener>

