

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

YELLOWSTONE MASTER GARDENER NEWSLETTER



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

Newsletter

Volume 11 Issue 2

July, Aug., Sept. 2022

~ Featured Master Gardener ~ ~

Sherry Doty

Interview by Sheri Fredericksen

Sherry grew up in a small city in Pennsylvania that was surrounded by dairies and agriculture. Her earliest memories of “growing” something at an early age (maybe 4 or 5?) is of her mother giving her some wildflower seeds and showing her how to plant them. She remembers sprinkling the seeds around the little garden and covering them with soil. Not long afterwards, her family moved into another home. As time passed, Sherry asked her mother to take her back to their old home to see if the seeds she planted had come up. When her mother took her back, Sherry was happy to see that many had indeed come up! She was hooked! She also recalls playing with mud, making art projects on paper and cardboard with it, and being fascinated by the texture of the mud as she smeared it on a surface and watched it dry.



Sherry joined the Navy after high school and served her country honorably for five years. She feels blessed by the experience as she was able to travel the world, become an avid scuba diver (overcoming her fear of deep water), meet people from all walks of life, and begin her college education. Sherry met her husband Joe on the island of Guam, married, and in the 1980's they settled in the San Diego area. She finished college, earning a BS Degree in Foods and Nutrition from San Diego State University, all while raising two children. Of all the positions she has held, her favorite was as a corporate trainer for a Fortune 500 company. Writing and developing training sessions was one of her many responsibilities. When making food and nutrition presentations, she stressed the importance of knowing how and where the food was grown. Sherry loved gardening in the “Mediterranean” climate of San Diego where even zonal geraniums are perennials and the growing season is year round! She and Joe moved to Montana in 2001, and to Billings in 2015. Yearning to meet fellow gardeners, she was excited to learn about the Yellowstone County Master Gardener program. Sherry completed Level 1 in 2017 and completed Levels 2 and 3 in 2018.

Editors:

- ♦ Elizabeth Waddington
- ♦ Sheri Fredericksen
- ♦ Ann Guthals
- ♦ Sheri Kisch
- ♦ Bess Lovec
- ♦ Suri Lunde
- ♦ Ann McKean
- ♦ Corinna Sinclair

Contributors:

- ♦ Corry Mordeaux
- ♦ Sharon Wetsch

Inside this issue:

MG Interview.....	1
Go gaga for Garlic.	2
Movie Review	4
Book Review.....	5
Garden Advice or Myth...6	
In Memorium.....	6
A poem	7
Meet a new master garden- er.....	7
Arbor Day	8
Recipes.....	9
YMGA Minutes	10
Billings Community Seed Library	10
Japanese Beetle	11
Pruning workshop	12

Continued on page 2 -

While talking with Sherry, it was quite obvious that her career as a corporate trainer helped set the stage to bring interesting presentations to the community for the 2022 Spring/Summer seasons. She wanted to ensure that there were ample learning opportunities for anyone interested in growing flowers, gardens, or simply learning about plant diseases and insects. Sherry is always looking for new ideas that will benefit others. She worked closely with the experts at Montana State University, as well as others within the community to share their knowledge and provide meaningful presentations to fellow gardeners and the public.

Sherry said that her biggest challenge is not having enough time to learn and do all she'd like, but that every growing season is different and an opportunity to learn. She seems to have a different "favorite" plant each year which comes from her exposure to the new plant varieties that come into her job at Canyon Creek Nursery. This year's fave is the Nora Barlow aquilegia (columbine) which has double, spur-less blooms. She is always looking to discover new plants that will enhance her gardening experience. Sherry has a few indoor plants, but her passion is the outdoors. One treasured plant, a yellow Allium Moly, was given to her by former Master Gardener Susan Betz who passed away a few years ago. Sherry also has a lovely little "hodgepodge" area in her yard where she puts plants that friends have given her.



Sherry belongs to the Sow & Grow and Thumb R Green garden clubs, and volunteers at various locations in the Billings community. She maintains a "learn and grow" mentality as it pertains to not just herself, but anyone wanting educational opportunities for those interested in growing healthy plants and produce. She is looking forward to carving out some time to read the book "Teaming with Microbes: A Gardener's Guide to the Soil Food Web" by Jeff Lowenfels, and believes that volunteering and working with other gardeners are some of the best ways to enhance your gardening knowledge and life.

Go Gaga for Garlic



Garlic (*Allium sativum* L.) falls under the allium family, which includes shallots, leeks, onions, chives, and scallions. A garlic bulb is a collection of cloves. The scape is the curling stalk and is considered a bonus crop that you can stir-fry or sauté. The tip of the scape flowers and eventually forms bulbils. Garlic is one of the easiest crops to grow: low maintenance, cold hardy, disease and pest resistant, and you can plant a lot in a small space.

Garlic Types

Hardneck varieties produce a stiff stem through the center of the bulb. They produce bigger cloves, have sharper flavors, and are hardy for areas with cold winters.

Softneck varieties, commonly sold at supermarkets, have small cloves with a relatively mild flavor. Softneck garlic generally prefers mild winters, and is the type to grow if you want to make garlic braids.

Growing Garlic

Purchase garlic from a local farmers market, garden center, or garlic seed supplier. Each clove will sprout into a garlic plant, so determine how many bulbs to buy. Avoid planting garlic purchased at the grocery store because they have been treated with sprout inhibitor to extend their shelf life and are harder to grow.

Plant cloves in the fall (4 to 8 weeks before the ground freezes) or spring (as soon as the ground can be worked). Garlic overwinters well and early planting will produce larger and more flavorful bulbs.

Choose a spot with full sun and well-draining soil. Work the soil to a depth of 4 inches and add compost and manure.

Separate the garlic bulb into individual cloves, leaving the papery skin intact. Plant cloves pointed end up, with the base of the clove two to three inches deep, spacing each clove 6 to 8 inches apart. Cover the planted garlic cloves with soil and pat gently.

Garlic can also be grown in pots. Use a non-clay based pot with good drainage, wide and deep enough, and fill it with rich potting soil.

If planting garlic in the fall, mulch heavily with 6 inches of straw, hay or compost. Remove mulch in the spring to help the soil warm up. If planting garlic in the spring, mulch to retain soil moisture and help control weeds.

Garlic Plant Care

In early spring, trim scapes that emerge from the ground to make the plant divert its energy into bulb production.

No need to water garlic plants during fall and winter. Water the garlic every 3 to 5 days throughout the growing season. Stop watering two weeks before harvest.

Fertilize if the garlic shoots look yellowish or limp in the middle of the growing season.

Weed as necessary to avoid competition with other plants for nutrients and water.



Harvesting Garlic

Harvest in July or August when the garlic tops turn yellow and begin to die off. Dig up the garlic plants with shoots and bulbs attached, and brush off excess soil. Do not wash the garlic because it will prolong the curing process and potentially cause it to rot. Cure for at least two weeks.

Curing methods:

Spread them out in a single layer in the sun in a warm (not hot) spot,

Hang the garlic upside down in a warm, shaded, airy and dry area, or

Braid the stems and hang the garlic in a cool, dry place.

Continued on page 5

*Film Review***My Garden of A Thousand Bees**

Documentary by Martin Dohrn

Martin Dohrn is a British nature photographer with 30 years' experience working with the likes of Sir Richard Attenborough. During the 2020 Covid-19 lockdown, he found himself confined to his house and unable to travel the world to do his work. He turned his attentions to his semi-wild flower garden behind his house in urban Bristol, England. There he discovered a fascinating world of bee life, identifying over 60 species of bees during the season.

Mr. Dohrn modified his professional cameras to be able to film tiny life in slow motion. The result is an unbelievable picture of how a bee flies (the large bumblebees in particular appear to be too large to be lifted by gossamer wings—he discovered that the wings of one such large bee create mini-tornadoes above the flapping wings that create lift) and what their lives are like. He continually modified his equipment to accommodate special circumstances like a shy individual bee living in a hole in the ground and tiny scissor bees smaller than a grain of rice that, to the naked eye, looked more like gnats. He built a “bee city” with bricks and old lumber that he drilled holes in to attract more bees and provide a place to film their interactions. The show is primarily about wild bees which are solitary and live in the ground or holes in wood.

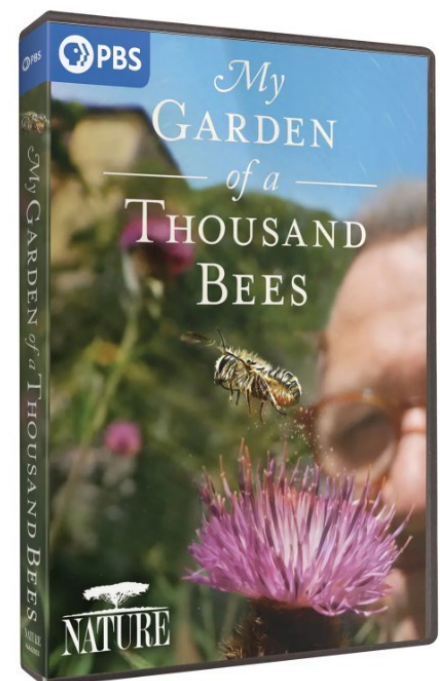
Mr. Dohrn is a delightful narrator. A heartwarming thread throughout the film is the relationship he formed with a single large leafcutter bee he named Nicky. I loved when he filmed her face as she turned to look at him. She became habituated to his presence so he was able to document her life in great detail. This relationship and other interactions between bees led him to the conclusion that bees are smarter than we think they are and that they can learn and adapt. The most amazing sequence for me was a bee that built a kind of fort around its nest of eggs from a snail shell and long pieces of grass—I have never seen a bee flying through the air carrying long pieces of grass before.

As a student of animal behavior, I was captivated and educated by the many examples of bee-to-bee and bee-to-predator segments. Many such parts raise further questions that researchers I am sure will pursue in the future, such as why a male bee with hairy front legs “pets” the antennae of the female bee during mating. Or why a bee Mr. Dohrn nicknamed “One-tenna” because it only had one and a half antennae made mistakes—he states that there is research to show that the antennae are involved in bee memory which might explain why One-tenna sometimes came back to the wrong hole.

This film is part of the PBS Nature series in season 40. I was able to stream it from the PBS portal. When I Googled it, it appears that you could watch it online as well.

Don't miss this marvelous access to the incredible world of bees!

Review submitted by Ann Guthals



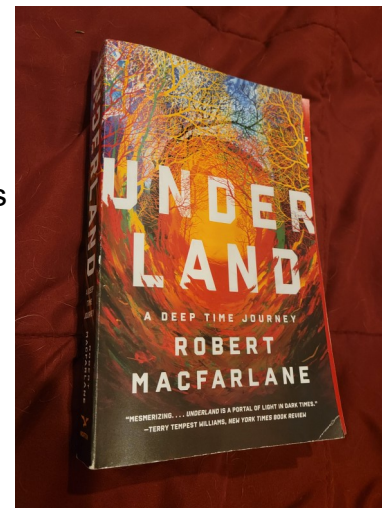
Book Review of **UNDERLAND** a Deep Time Journey by Robert MacFarlane

By Bess Lovec

Winner of the National Outdoor Book Award
Guardian "100 Best Books of the 21st Century"

A "Best Book of the Year" for Amazon, Barnes & Noble, Economist, Kirkus Reviews, New York Times, NPR, Smithsonian, Time, Wall Street Journal

Most gardeners by now have heard through the grapevine that trees, not just aspens, are connected through underground networks. The wood wide web exists. Plus if you've tried to limit rhizome grasses from spreading, you can readily visualize roots six inches down under, then reaching horizontally beyond where you want them to go. This nonfiction book goes below the surface of the earth to confront more than tree and grass roots, although they are included, too.



British writer MacFarlane explores a world every bit as complex and large as what is above ground. He examines caves, tunnels, catacombs, basements, and subway stations. The networks and intricacies never end, winding farther and farther we learn, thanks to spelunkers, anthropologists, thrill seekers, and geologists, to name a few.

If you're claustrophobic, this book will take you past the edge. He describes in exhaustive detail getting stuck slithering through a horizontal channel of cold rock chilling his back while water soaks his belly. It's thrilling, spooky, dark, and mesmerizing. He writes using the most potent language, evoking dank echo chambers full of mystery. He travels the world in search of ancient evidence of life and finds some, with help from other explorers, much to this reader's delight. Caves and sinkholes have been used during wartime, often for nefarious activities. Today and in eons past, entire communities of people live underground.

I've been hauling this book around for weeks, sneaking peaks here and there, submerging me down into the shadows- delicious, dirty, and secretive. So much happens beneath our feet. The roots laugh at us, growing faster than we can dream. Above ground now seems superfluous, fluffy, simplistic. Take a deep dive below the world you already know! **5 out of 5**

Continued from page 3

When cured, the outer skin is dry and papery, and the cloves are firm and easy to pull apart. Brush off dirt, and cut the shoots half to one inch above the bulbs and trim the roots, unless you prefer them to stay braided.

Store cured garlic in a cool (55 to 70 degrees F), dry place with good air circulation and moderate humidity, or in a garlic keeper.

Save the biggest best-looking bulbs for next season's planting.

Planting Tips

Garlic's companion plants include carrots, eggplants, tomatoes, kale, beets, broccoli, and kohlrabi.

Avoid growing garlic next to peas, asparagus, parsley, sage, and beans.



~Submitted by Suri Lunde

Gardening Advice or Myth (GAoM)*Weeding out fact from fiction*

Below are a few gardening advice/myths that we often hear but which may or may not be solidly rooted in science or actually work.



GAoM 1: Use salt in an asparagus patch to help control weeds.

Asparagus is relatively salt tolerant. However, using salt in an asparagus patch can eventually cause excessive salt buildup in the soil causing both plant and soil structure damage.

GAoM 2: You should always amend the backfill when planting trees.

Only heavy clay soils should be amended when backfilling; otherwise, use native soil. Amending the soil can restrict outwards root growth as it could be easier to grow in the amended soil. Also, the difference between the amended soil and the native existing soils can restrict water movement.

GAoM 3: A bowl of beer in the garden attracts snails and slugs and drowns them.

Snails and slugs will be attracted to the beer and drown in the container. However, they are attracted by many things. It is the trap that will kill them, not just the bait. You could attract these pests with grapefruit rinds, banana peels, a damp wooden board, etc.

GAoM 4: Soak your plant cuttings in a 'tea' made from willow cuttings to promote rooting.

It would be difficult to get the cuttings not to root! Willows are fast growers because they contain the growth hormone indolebutyric acid, which will aid plant cuttings in starting to set root. Use the willow tea within a day to three days for best result.



GAoM 4: Bury rusty nails, pins and other metal objects near your plants to aid their growth.

Metallic rust can be beneficial in the garden due to the chemical process that releases tiny bits of iron into the soil. It can increase the acidity of the soil for plants like azaleas and blueberries. However, burying tiny, sharp, metallic objects is a recipe for stabbed fingers! If you choose to try this, use larger safer material like rebar over small sharp objects that will get lost in the soil and wind up where you least want them to be.

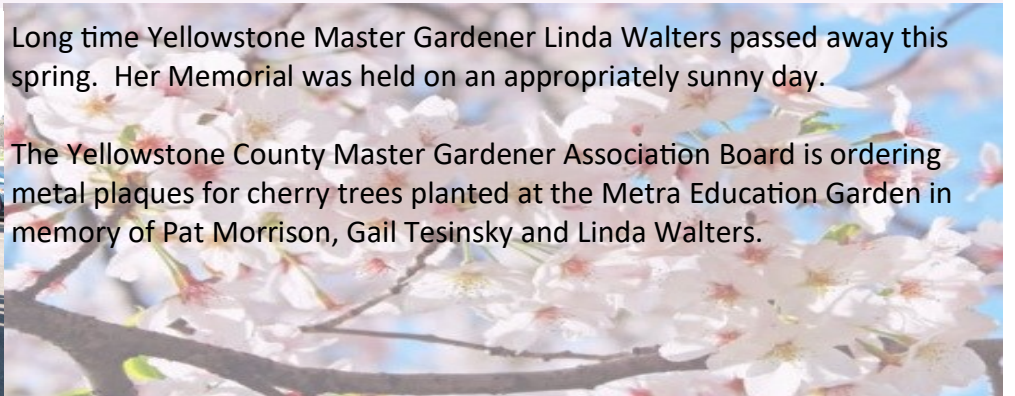
~Submitted by Suri Lunde

In memoriam



Long time Yellowstone Master Gardener Linda Walters passed away this spring. Her Memorial was held on an appropriately sunny day.

The Yellowstone County Master Gardener Association Board is ordering metal plaques for cherry trees planted at the Metra Education Garden in memory of Pat Morrison, Gail Tesinsky and Linda Walters.





I spend my spare hours
Growing crops, shrubs and flowers
My tomatoes are unmatched for flavour
Whilst tending the land
With spade in my hand
I gather the fruits of my labour
I grow carrots and sweds
Sow cuttings and seeds
The scent of my roses just lingers
With love and great care
I tend all that is there
Thank God for the land
And green fingers!

~ Submitted by Corry Mordeaux

I found this gardening poem on an old English cup. Note the English spelling.
Author unknown.



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.

Introducing Christine Romans



Even though she would have preferred “in-class” sessions, Christine Romans gladly completed the level one online course. Christine grew up in the beautiful rolling hills of Ohio where her mom took care of their flower beds, peppers and strawberries.

College life in Illinois and California was not conducive for gardening. Thirteen years later she, her husband and four sons arrived in Billings. They adopted three boys and have one of their own. Her husband, Jeff, is a local pastor and Christine is teaching middle school at the very overcrowded Eldergrove school.

The house they currently live in was owned by Margaret Needham, a Level 3 Master Gardener. Christine is still experiencing beautiful surprises in the yard each season. She is interested in perennials like coneflowers and Montana Native plants and would like to learn more. Margaret's flower bed with midnight black and totally white iris is stunning!

She enjoys working with others to gain more information. Currently her volunteer hours are spent at the Zoo and she encourages other “newbies” to just jump in and ask for help.

They are trying to teach their German shorthair dog that the garden is not for playing and digging. Her only other problem is the vast amount of wasps in their area. She will be setting up two liter bottle traps soon. I have to say I'm envious of her use of the “Picture This” app. I'm going to have to get a new phone.

~Submitted by Sheri Kisch

LAUREL KIWANAS PARK – SOUTH POND

Tuesday, May 3, 2020 has to be one of the coldest Arbor Day celebrations I've attended. It rained, sprinkled and if that didn't make it unpleasant, the 14 mph breeze did. (I do remember the snow at Riverfront Park though.)

Fourth graders are resilient and almost all had their winter coats on and even some umbrellas showed up.



Nick and I were part of the demonstrations going on at the park. I talked about the importance of pollinators and honey bees.

The "weed ladies" were there also dressed as Salt Cedar and Spotted Knapweed. If you ever get a chance to see these characters and the weed-mobile, do so. They are extremely funny and so engaging for the kids.

~Submitted by Sheri Kisch

**BILLINGS ARBOR DAY - CASTLE ROCK PARK**

Finally, a great day with sunshine, perfect temperature, slight wind, and twelve dedicated master gardeners to talk to seven sessions of area 4th graders.

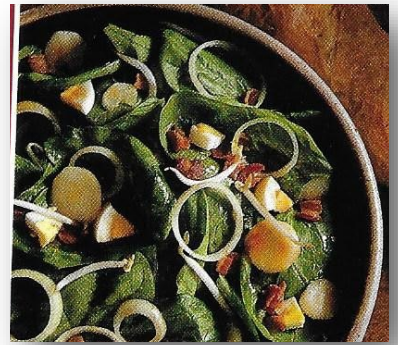
Claudia, Patti and Elaine helped with check in. Steve and Paul explained composting, why and how it's done. Anyone can do it. Rayannes' vermicomposting tub was a hit- LIVE WORMS included. We also had the kids plant a potato start in clear cups and potting mix all in an assembly line. Joy, Kristi, Mary, Sheri, Elaine and chairman Sharon made it look like clockwork.



Working with fourth graders is a great experience in so many directions.

~Submitted by Sheri Kisch

These two recipes are submitted by Sheri Kisch who picks greens every morning for her noon meal and dresses them with one or the other of these recipes. Note the unusual inclusion of curry spice in Emily's. Originally the recipes came from the Taste of Home magazine.



Spinach Salad

Dressing:

1/2 cup packed brown sugar
1/2 cup salad oil
1/2 cup vinegar
1/3 cup ketchup
1Tbs Worcestershire sauce

Salad:

2 qts fresh spinach (or lettuce) leaves, torn
1 can (16 oz) bean sprouts drained or 2 cups fresh bean sprouts
1 can (8 oz) sliced water chestnuts, drained
4 hard cooked eggs, peeled and diced
6 slices bacon, fried and crumbled
1 small onion, thinly sliced

Emily's Spinach Salad

2/3 cup vegetable oil
1/4 cup red wine vinegar
2 teaspoons lemon juice
2 teaspoons soy sauce
1 teaspoon sugar
1 teaspoon dry mustard
1/2 teaspoon curry powder
1/2 teaspoon salt
1/2 teaspoon seasoned pepper
1/4 teaspoon garlic powder
1 package (10 ounces) fresh spinach, torn into bite-size pieces

5 bacon strips, cooked and crumbled

2 hard-cooked eggs, sliced

Combine first 10 ingredients in a jar; cover tightly and shake until well mixed; set aside. Place spinach in a large salad bowl. Just before serving, pour dressing over spinach and toss gently. Garnish with crumbled bacon and egg slices.
Yield: 6-8 servings.



However you dress your greens,
enjoy the bounty of
your early garden harvests.



Highlights of May 11, 2022 Board Meeting



A card from Amy Grandpre, retiring Yellowstone County Horticulture Assistant and Master Gardener Program Facilitator, was read. She was very appreciative of the retirement party and gift. The Board granted Amy a lifetime member of the Association.

Meet and Greet for the new agent will depend on when the new person is hired but the 4H building at Metra can be used.

Joann Glasser is in charge of the Metra Gardens fund and Kristi Picchioni is in charge of the Billings Seed Library funds.

Garden Series classes at Canyon Creek Nursery are well attended.

The \$20.00 fee to renew our standing as a 501c3 was paid to the Secretary of State.

Nominating committee is needed to find a new President to take office July 1. Cindy Roesler and Joyce Hendricks volunteered to serve on the committee representing the Board. Three associates are needed to complete the committee.

Next meeting July 13 at Joyce Hendricks' house.

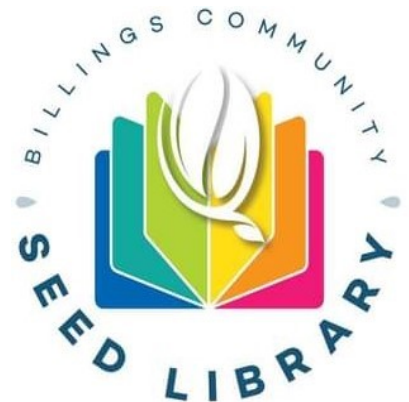
Respectfully submitted,
Joyce Hendricks

Billings Community Seed Library

The Billings Community Seed Library continues to grow in its impact on the community. While the inventory is getting low, there are still seed packets. Over 67 people have checked out more than 569 seed packets. The reference librarians are loving this and talking it up with patrons.

Another component of the BCSL is educational programming at the Billings Public Library as well at locations like the Community Gardens and Audubon Center. Master Gardeners will be helping to host a table at South Park's Thursday evening Gardener's Market on July 21 from 4-6. We will be introducing the new Family and Consumer Science Extension Agent and sharing tips about preserving our summer harvests.

BCSL's vision is to reduce local food insecurity and foster the enjoyment of gardening and healthy eating by providing a variety of free, regionally adapted seeds and educational gardening classes and workshops open to the public.



Located inside the Billings Public Library at 510 N. Broadway or find updates at <https://m.facebook.com/BillingsCommunitySeedLibrary/>

~Submitted by Elizabeth Waddington



Montana Master Gardener
Coordinator
Leon Johnson Hall #410
Montana State University
Bozeman, MT 59717
Email:
406-994-2120

Abi Saeed, Associate
Professor/Extension
Specialist Plant Sciences &
Plant Pathology
abiya.saeed@montana.edu

Abi is handling inquiries while
the coordinator position is
being advertised. She can
forward your inquiries to the
appropriate personnel.

Yellowstone County
Extension Office
301 N 27th Street, Suite 330
P.O. Box 35021, Billings, MT
59101-5021

Phone: 406.256.2828
Fax: 406.256.2825
Email:
Brandy:
yellowstone2@montana.edu

Leslie:
yellowstone1@montana.edu

Leslie and Brandy are
holding the office
together while the
search continues for a
full time Yellowstone
County Horticulture
Extension Agent.

Japanese Beetle

Where I grew up in Maryland, Japanese beetles were an accepted part of summer. My father would fill a jar half full with gasoline and pay me a nickel for filling it with Japanese beetles. I could always get that done in no time if I headed for the raspberry patch.



Originally from Asia, Japanese beetles were first discovered in New Jersey in 1916 and have since spread widely across the entire eastern US. They are also popping up in western states where there is a battle to slow their spread. Thought to have come in on aircraft, they have been in Billings for at least ten years, where their population has been relatively stable thus far. I have seen occasional visitors in my yard under the rims, but last year the numbers dramatically increased.

Laying their eggs in the ground, beetles spend their larval stage eating grass and ornamental roots. Dead patches of lawn or many holes dug by hungry critters who eat the cream-colored curled grubs are a possible sign of a beetle infestation. They prefer the lovely moist environment of an irrigated lawn or a mulched bed, which is why they have been slower to spread in the hot dry west than east of the Mississippi, but as development increases, their expansion is inevitable.

Once they reach the beetle stage in late June or early July, they attack over three hundred species of plants, including grapes, roses, raspberries, and many trees where the beautiful metallic copper and iridescent green beetles can be seen piled on top of each other munching away, leaving large lacey holes in their wake. If disturbed, they drop off the leaves to the ground.

There is no single treatment that can eradicate these pests, but APHIS recommends an IPM program which can be accessed through the link below. If you see this beetle in your yard, please report it to your extension agent.

https://www.aphis.usda.gov/plant_health/plant_pest_info/jb/downloads/JBhandbook.pdf

~Submitted by Ann McKean

Another way to read the newsletter



Enjoy the Yellowstone Master Gardener quarterly newsletter online! Share with friends and access recent editions in the archives. Find local interviews, interesting articles, tasty recipes, upcoming activities and opportunities, plant features and more. Save the URL in your favorites or bookmark it for quick and easy access from your computer, phone, or other connected device. Comment, share ideas, and encourage others to become a Master Gardener. You can contact Corinna Sinclair if you have any questions. crean.bean@yahoo.com

www.yellowstonemastergardenernewsletter.wordpress.com

Yellowstone Master Gardener Association

Yellowstone County Extension Office
301 N 27th Street, Suite 330
P.O. Box 35021, Billings, MT 59101-5021

Pruning workshop

Pat Plantenberg, arborist from Townsend, came to town and spoke about native plants at our Billings Public Library. He then held a hands-on pruning class for our Yellowstone County Master Gardeners. It was a great class as he spoke about all the new tools to make pruning easier. He also did demos on where to prune, why and how to make your cuts, and what tool to use and its proper position for the right cut.

It was a very informative and good class! I love hands-on as Pat actually had us make the cuts and showed us how and where. Pat Plantenberg is the President of the Native Plant Society of Montana, is an Arborist who leads the Tree Board in Townsend and is very active all over Montana with the Tree Boards and Montana Urban and Community Forestry Association. Pat is an excellent resource for "everything trees in Montana".



~ Submitted by Sharon Wetsch

Participants in photos: Pat Plantenberg,

Elaine Allard, Sheri Kisch.



