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YELLOWSTONE MASTER GARDENERS NEWSLETTER



Volume 4 Issue 4

October ,November, December 2015

Dave Kimball - Master Gardeners - Peg Aasheim

A Hybrid of

Humor

and

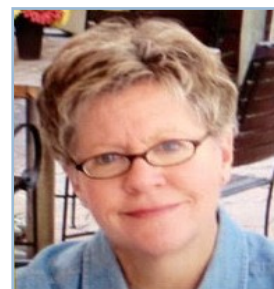
Humility.



If you drop by St. Andrew's Garden on West 24th Street, you are in Dave's presence. He lives and breathes its needs, and shares those concerns with a wide range of folks, young, old, and everyone in between, who now nurture 104 blocks of ground.

The Garden started in 2003 with 48 blocks, plus they have added a mission garden and orchard. The space also holds a labyrinth, in case anyone needs a breather. Dave takes on whatever is necessary, from busted irrigation pipes to weed patches. And he does so lovingly, without alienating anybody. He willingly admits, however, that his greatest challenge is "keeping a cloud of people happy"; alternatively, his greatest reward is when gardeners see results. He cannot talk about gardening without talking about people, wisely recognizing that it's all intertwined. In fact, his top tip for new gardeners is to find a mentor, keeping that human thread integrated with gardening. To those of us who have been gardening awhile, "continued on page2"

Peg was born in Chicago and lived there with her parents, brother and sister until she was 5. They moved to southern California



where Peg lived until she was about 21; then she left for Iowa to go to school to become a registered nurse.

In Iowa she married a Norwegian-American, Gary Aasheim, and they raised 2 daughters and a son, who now live in California, Iowa and Kalispell respectively with their children. Peg worked as an oncology RN and hospice worker. In Billings, she continued nursing and did health assessments for an insurance company until the bad winter road conditions convinced her to retire in 2009.

Peg's mother had a lot of beautiful tropical plants, palms and perennials by their pool in California, and Peg learned a lot of information from her. They also had a vegetable garden, and Peg's job was the dreaded weeding. While in Iowa, she had a neighbor who had been a Master Gardener and was very helpful in getting her started with gardening in that area.

The Aasheim family moved to the west Billings in 2002 and somehow thought that gardening would be easy here, but she found "continued on page2"

Continued from Page 1 -Dave Kimball

he thinks that sharing our knowledge is essential. In his usual droll style of humor, he adds that new gardeners need to consider the mature size of plants. Imagine animated discussions over boundaries he has mediated! Where did he acquire his people approach? He mentions his numerous years in the U.S. Air Force as being pivotal in his understanding of organizational management. He has lived in the Philippines, England, Viet Nam, Thailand, Germany, Korea, plus Hysham, Bozeman, and of course Billings, Montana. He probably is the only Yellowstone County Master Gardener who had a garden in Viet Nam... Dave definitely knows how to make the best of any situation.

Saint Andrew's Garden donated between 4,500 and 5,000 lbs. of food to various organizations in 2014, with Family Services receiving the bulk. Both the Montana Rescue Mission and the Friendship House are especially fond of the herbs provided by Saint Andrew's, while Tumbleweed's kitchen relishes specialty items. Even though SAG is wildly successful by virtually any measure, Dave, a Level 3 MG, admits that he does not know all there is to know about gardening. This summer he is trying his hand at kohlrabi.

Saint Andrew's Garden grew from a spiritual decision by the St. Andrew's Presbyterian Church community, so it is not a CSA (Community Supported Agriculture, in which a property owner contracts work and/or costs with others). Dave knows these details, since his university training from MSU was in Agricultural Education. His family had a dairy farm, and he participated in 4H, so, except for his time as a pilot and base commander, he has never not been involved in agriculture. He even finds time to grow tomatoes, lettuce and herbs at home.

It's humbling to be in Dave's presence when confronted with what this one man gets done. He got the aviation program off the ground at Rocky Mountain College. Yet he admits a weakness in remembering flowers' names, except for his favorite sunflower, and tie fishing names, but those are seasonal afflictions. If you want to forever be remembered by Dave, though, bring him plum jam, and he might let you compare yours to his.

Submitted by Bess Lovec

Save The Date! Sunday October 4th Master Gardener Picnic At The ZOO @1:00 pm

Continued from page 1 Peg Aasheim

that her heavy clay soil was on a bed of rocks. That's when she decided to join Master Gardeners in 2004 and was so fortunate to have had Dr. Bob as a teacher. She still has her books from that time and loans them out or looks up information for others.

Peg likes perennials and has a shade, sun, and herb garden, and Gary likes to take care of the vegetable garden. They are thinking of putting in a drip system for the garden instead of the overhead watering to see if their plants like it more. When they lost part of a huge spruce with her shade plants beneath it, she started a re-landscaping project, moving the shade plants to the back and the sun plants to the front after the tree was removed. She has learned to amend the soil every time she moves a plant.

They like to travel and in 2009 toured Italy, Greece, and Turkey and would like to go back sometime. They have also gone to the east coast, particularly Nova Scotia and Myrtle Beach. Visiting their children offers them a chance to travel in many directions. Going to Master Gardener classes taught Peg many valuable lessons: how to amend soil, the right percentage of fertilizer for each area, testing garden and lawn soil, using plants appropriate for your area, and amending the soil. She now uses anaerobic composting since going to a MG talk, and it works. Each spring you can find Peg at one of her favorite places, Special K Ranch or Zoo MT, putting in volunteer hours. This year, unfortunately, with several illnesses in the family, she has not been as active as she would like.



We appreciate your time and expertise in making MG a special place, Peg!

Submitted By Sheri Kisch

Is That a Daffodil, Jonquil or a Narcissus?



The actual name of the daffodil is narcissus, named for a youthful hunter in Greek mythology known for his stunning good looks. A goddess named Nemesis enticed Narcissus to a pool, where he saw his own reflection. He fell in love with himself, not knowing it was only a reflection, and drowned in an attempt to be with it. Legend has it that the flower grew where he died and bore his name. The psychological term “narcissism”, which is an excessive interest in oneself, also bears his name.

Narcissi were well known in ancient civilizations, both medicinally and botanically. The bulbs and flowers have anti-tumor, antiviral, antispasmodic and narcotic qualities. History tells us that narcissi became very popular in Europe in the 16th century, cultivated mainly in the Netherlands.

A jonquil is one of 13 divisions of daffodils, and narcissus refers to a smaller variety of daffodil. The daffodil is barely scented, and jonquils are usually very perfumed. The major difference between daffodils and jonquils is their leaves. Jonquils have slender leaves that round on the tips and are hollow and shorter; daffodils have slim, sword-tipped foliage. Jonquils only grow in yellow hues, while daffodils are found in white, peach, and a variety of colors.

Fall is a great time to plant for cheery spring beauty. Look for the largest and most solid bulbs and plant them 2-3 times as deep as the bulb is tall, with flat part to the bottom and point up. They grow best in full sun and well-drained soil, with flowers coming up facing the sun. Daffodils can bloom for six weeks or up to six months, depending on the cultivar and climate. Flowers can be cut off after withering. The plant stays green while the bulb rebuilds itself, so resist the desire to cut or pull leaves until they turn yellow or brown. Bulbs can be dug up and replanted after July and before frost in the fall, drenching the soil with a liquid fertilizer as this is when root growth is most active.

Daffodils give off a sap that can be deadly to other flowers. It is best to arrange them with other daffodils. You can mix them if you let the stems soak overnight in cool water. Rearrange them the next day with clean water and filling the vase less than half way, as they like it shallow.

You can find further information at:

<http://thedaffodilsociety.com/wordpress/a-guide-to-daffodils/classification-system/>

<https://www.botanical.com/botanical/mgmh/d/daffo-d01.html>



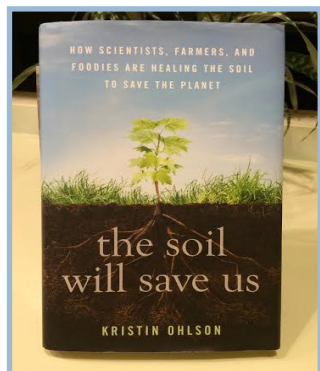
Range of Narcissus cultivars

Submitted by Sheri Kisch



On July 30th The MSU Horticulture Farm had an open house which was a great success. Four Yellowstone master gardeners drove to Bozeman for this event. The students gave a walking tour with a short presentation at each section of the farm. There are great things happening :seasonal extension research, cover crops, soil fertility, sweet corn hybrids research and two different bee research programs .We had a carrot tasting event and one student debuted his song about dirt from on top of a compost pile.

Submitted By Donna Canino



THE SOIL WILL SAVE US

By Kristin Ohlson

One of the greatest challenges of our time is the enormous increase in carbon in the atmosphere and the resulting changes in the climate. Human beings do not seem to be mending their ways very quickly, so there doesn't seem to be much hope that we will drastically reduce our carbon output and mitigate the disasters caused by our new weather, such as violent storms, droughts, floods, increased temperatures, unpredictability and instability, rising sea levels, etc.

The Soil Will Save Us is a story of possible hope that we can recapture a significant amount of the atmospheric carbon we have released and survive into the future. It is the story of "carbon farming" as practiced around the world. Ms. Ohlson describes well the relationship between plants above ground and the amazing world beneath the soil where there are billions of organisms in just a few teaspoons of healthy soils. She describes in easy-to-understand terms how the microorganisms in the soil partner with plants—the plants capture sunlight and create sugars which they provide to the microorganisms in exchange for the minerals and other nutrients these microorganisms glean from the soil. And the end result of the process is sequestered carbon in the soil.

The author traveled the world to bring us the stories and successes of many different carbon farmers that use the techniques of what is being called "restoration agriculture." By practicing the methods included in this approach such as using cover crops instead of leaving land fallow, not tilling the land each year, and not removing stubble, not only can we increase the carbon in the soil, we can increase the ability of the land to absorb and retain water, important in a time of heavy, sudden rains and frequent flooding. And the land is being used to raise food at the same time as it helps our problems with released carbon without having to let the land lie unused or force farmers to plant trees as a source of sequestration.

Why would a master gardener want to read this book? What does it have to do with our gardens and yards? One answer is the immensity of land devoted to lawns—80 percent of American homeowners have lawns and "they are the largest irrigated crop in America, taking up three times as much space as corn, the next biggest irrigated crop" (p. 226). The book describes how lawns can be managed to create healthy soils and help the carbon problem. While not described in detail, there are many other suggestions for ways backyards and home gardens can be part of the solution.

Here is the cause for some hope: "The New Mexico State University research suggests that the soil really can save us—and faster than anyone expected." (p. 231) And "...if only 11 percent of the world's cropland—land that is typically not in use—improved its community of soil microorganisms as much as Johnson and his colleagues did in their test plots, the amount of carbon sequestered in the soil would offset all our current emissions of carbon dioxide." (p. 233) Ramping up our understanding of the life in the soil—looking at the biology as well as the chemistry of the soil to test health—and doing this as quickly as possible while learning and putting into practice the approaches used in restoration agriculture, even in the home garden, we humans may just stand a chance of taking a big step towards correcting the levels of CO₂ in the atmosphere to livable levels sooner than anyone thought was possible. It's well worth the effort to try.

Submitted by Ann Guthals

Kristin Ohlson speaking engagement

Kristin Ohlson will be the keynote speaker at the Northern Plains Resource Council's Annual Meeting on November 14th. She is tentatively scheduled to speak from 11:30 to 12:30 on Saturday the 14th. The 13th and 14th meeting at the Crowne Plaza is open to the public. You can pay for both days or just her talk. More information may be obtained by calling NPRC at 248-1154.

Here's the Dirt

Did you know that the acidity of a tomatoes varies based on what type of soil, variety of tomato and at what stage of ripeness it is at? If a tomato's pH is lower than 4.6 it is safe to be canned using a water bath due to so many variables it is recommended to use 2 tablespoons of lemon juice or 1/4 teaspoon of citric acid when canning tomatoes.

Submitted by Donna Canino

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|--|--------------------------------------|
| 2 Tbsp. coconut oil or extra virgin olive oil | 6 cups chicken or vegetable broth |
| 1 medium cauliflower, cored and chopped into florets | ½ cup canned (full-fat) coconut milk |
| 1 medium yellow onion, chopped | ¼ ripe avocado |
| 2 medium celery stalks, chopped | Sea salt and black pepper, to taste |
| 2 garlic cloves, finely chopped | |

Heat the oil in a large pot over medium heat. Add the cauliflower, onion and celery. Cook, stirring occasionally, for 6-8 minutes. Add the garlic and stir for 1 minute. Add the broth. Bring the soup to a boil. Reduce heat to medium-low, cover and simmer for 15-20 minutes until the cauliflower is tender.

Carefully transfer the soup to a blender. Puree with the coconut milk, avocado, and salt and pepper to taste. (Use caution when pureeing hot liquids.) Serve bowls of the soup garnished with toasted pumpkin seeds and chopped parsley, if desired.

Adapted from Paleo Magazine and submitted by Ann Guthals

Fly and Wasp Catcher

If you are having trouble with flies, wasps, yellow jackets and apple moths, you can put ½ cup white sugar, ½ cup apple cider vinegar and 1 cup water in a 2 liter bottle. Swish it around and tie a string to the top of the bottle and hang it in a tree. It does attract all of the above but not honeybees. Please do not use pop or juice to refill. You will attract and kill bees.

Submitted by Sheri Kisch



Fall Garden Tips

By Murry Lyda

Concerning tomatoes- If you have not yet started cutting off the new tomato blooms, it's not too late. Many varieties of tomatoes need a longer warm season than the Billings area. Cutting back on the water to half will help ripen your fruits. Also, a half cut of the roots can spur the tomatoes to red quicker. Plan to cover what you can in the latter part of September, and surely by October the frost will bite. If the tomatoes are heirloom, gather and dry the bug bit and really ripe ones for next year's seeds. Rake the mulch to the north side at the base of the plants and let the sun keep the soil warmer on the south for the next month or so. Finally, pull the plants up by the roots and place in a warm area. A few more will ripen, though the taste is not as good. Do it again next year!



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

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Congratulations..... 2015 Level 3 Master Gardeners



Linda Brewer, Tom Kress, AnnaMarie Linneweber, Bess Lovec, and Jodi Swanson attended the 5th MSU Extension Master Gardener Level 3 course held August 20-22 on the campus in Bozeman

2015 Flower Show

The 2015 Annual Standard Flower Show ran from July 17-July 18, at the DA Davidson building downtown Billings MT having the theme of "Arabian Nights". This event is smartly aligned with the first Yellowstone Valley Farmers Market of the year, so market attendees can easily take in the flower show as well.

The décor was nicely done with draperies over entry door, as well as draperies, oriental rug and pillows appropriately adorning the entry way once inside the door. Mary McLane, Teresa Bessette, Rosemary Power & Joyce Hendricks are the ladies who professionally catalog and organize these entries for a most striking display. The area lends itself well to the displays, with its high, clear glass, solarium ceiling, and well defined square pattern walkway for great traffic flow.

Displays came from young and old and is a very nice counterpart to the Montana Fair exhibitions.

Job well done.

The Award for Horticultural Excellence went to Linda Walters.

The Award for Design Excellence went to Diana Halvorson.

Submitted by Amy Grandpre



Square Foot Gardening at The Metra



Congratulations to the winners of the 2015 4x4 - Metra Square Foot Garden Competition:

First Place - garden #4 Rick Shotwell (\$50)

Second Place - garden #3 Cindy Roesler and Rick Shotwell (\$25)

Third Place - garden #7 Pat Morrison and Joann Glasser(\$10)

thanks to the winners as well as Ron and Joyce Henricks, Murry Lyda and Roy Wahl who make our demonstration garden more interesting with your 4x4 planting ideas.

By Amy Grandpre

Awards at The Mustang Game

On July 28th Amy Grandpre hosted the first annual Master Gardeners night at the Billings Mustang game event with some Mustang bucks to spend. During the event Amy presented Cory and Joann Glasser ,Mike Ervin and Corry Mordeaux each with a heartfelt recognition for the many hours they have dedicated as well as all of their knowledge that they have shared that has enriched our program . Amy plans to sponsor not only Master Gardeners next year but a spouse or a significant other.

Submitted by Donna Canino



Constructing the shed at the Metra



Gloria Ervin, Mike Ervin and Corry Mordeaux

Courthouse Memorial Planter



Thank you Chris Smith, Gail Tesinsky and Linda Brewer for doing an AWESOME JOB!

YCMGA MINUTES

July 2015 Minutes

- ♦ Chris Smith is now on the board of directors.
- ♦ 2016 MG Classes- removal of Friday class is up for review.
- ♦ Discussion for MG newsletter if it should be mailed out
- ♦ A Downtown tree tour is being planned
- ♦ Amy is looking into getting vinyl signs for the square foot gardening.
- ♦ Metra update from Corry-

There was no Meeting In August

For more about The YCMGA minutes please go to

<http://www.ycmgamt.com/minutes.php>

Want to Share your
Knowledge with us,
or do you have
something to say?
Please submit your
articles by

December 15th to
ymastergardener@gmail.com

ADOPT A PLANT

Plants looking for loving homes

Red geranium, ficus, hoya, pine, aloe vera, goldfish, peace lilly, spider plant, rubber tree, & croton.

If you are interested, call Sheri at 628-6110.

What is a weed? A plant whose virtues have never been discovered

Author Ralph Waldo Emerson