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THE

June 2015

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Gar	dening With The Masters
June 1, 2015	Weeds, Weeds! What Can I Do?
July 6, 2015	Rain Gardens /Xeriscape Gardents
AugOct.	TBA

All "Gardening With The Masters" seminars are held at the Outdoor Campus in Sioux Falls, are open to the public and free of charge. For more info, visit our website!

June Brings Flowers & Butterflies!

By Deanna Streeter, Master Gardener

Are you looking forward to the Summer Solstice and warmer days ahead? Me too! June brings the start of summer flowers and the brings the butterflies that rely on those flowers! To support butterfly habitat we need nectar plants. The nectar plants provide the food for the adult butterflies. According to South Dakota butterfly researcher Gary Marrone, "Some butterflies can be attracted to an urban area or a persons backyard by planting a butterfly garden." Examples of eastern



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SDSU

Extension



Eastern Tiger Swallowtail

South Dakota butterflies that can be lured into your backyard include the Black Swallowtail, Eastern Tiger Swallowtail, and the Painted Lady Butterflies Now is a good time to plant some nectar plants like asters, coneflowers, cosmos, blazing star, lupine, and zinnias to encourage the butterflies to visit your backyard garden.



Black Swallowtail



Painted Ladv

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Hops: Humulus Lupulus

is a perennial climbing herb from the Cannabaceae family. Hops are propagated by rhizomes. The stems arise each year and need to be trained to climb. The leaves are heart-shaped and lobed and are generally placed opposite one another on the stem. The edges of the leaves are finely toothed. Hops are dioecious where the male and

ANNUAL MINNEHAHA RDFN TOUR

By Priscilla Jurkovich, Master Gardener

female flowers are on separate plants. The female flowers called seed cones or strobiles are used for flavoring and stability when making beer. The small fruit has a powdery substance which contains Lupulin and is responsible for the plant's tonic properties.

Hops has been used as a fiber for paper, a salad ingredient, in

pillows as a sleep aid, a brown dye, a preservative and flavor agent in medicinal beer and for purposes. For medicinal purposes, hops are in an infusion (tea) and an alcohol tincture. Hops is a sedative and can be given for nervousness, insomnia and delirium. It can improve appetite and your digestion.

EDNESDAY, JULY 15

ARIE AT LEWIC

Sun	Mon	Tue	Wed	Thu	Fri	aet 5000
	1 "Gardening w/The Masters" 7 pm	2	3	4 Turn the <u>compost</u> <u>pile</u>	5	6
7	8 Monthly Minnehaha Master Gardener Mtg 7 pm	9	10	11 Divide spring blooming perinials	12 <u>Mulch</u> to keep soil moist and reduce weeds	13
14	15 Deadhead flowers as needed	16 Stop harvesting Rhubarb and Asparagus by mid- June	17	18 Rennovate June-bearing Strawberry beds immediately after final harvest	19	20 Set your mowel to trim grass at 21/2 to 3 inches
21	22	23 Weed a little bit each day to keep ahead of them	24	25	26 Plant warm-season vegetables after threat of frost has past	27
28	29	30				





White Clover By Paulette Keller, Master Gardener White clover is a perennial herbaceous plant that is a member of the bean family. The flower clusters which are $\frac{1}{2}$ " to 1 $\frac{1}{4}$ " in diameter, contain 20 to 90 flowers and each flower has five irregular white or pink-tinged petals. The leaves are in groups of three and are oval shaped, 1/2" to 1 1/4" long with a slight

indentation at the end of each leaflet. Each leaflet has a pale green "V" close to the base with slightly toothed leaf edges. White clover is a creeping plant that roots at the nodes and

is mat-forming. Each stem is 4" to 10" long. The plant has a taproot and fibrous roots. White clover is found throughout the Great

Plains except in the southwestern part of the region, in pastures, meadows, roadsides, fields and waste places. The lush, tender leaves are a food source for many species of upland gamed birds, wild turkeys and small mammals. The seeds serve as a food for grouse and the plants are used a brood rearing and nesting cover for several species of upland game. While white clover may be considered a weed to some, others seed it in with turf grasses because it traps nitrogen from the air and ads it as fertilizer in lawns.

1. Use unchlorinated water

2. Add good compost using

3. Check bubbles & stir daily

4. Brew for 2-3 days

cheesecloth as a teabag,

or plan to strain

How About a Tea Party!

By Pat Hubert, Master Gardener

As gardeners, we are always looking for more ways to promote the health and productivity of what we grow. One strategy some gardeners use is the use of compost teas. Compost is the result of the decomposition of organic goodies, becoming microbial and nutrient rich "Black Gold". This decomposition happens every day in

nature, but compost happens when deliberate steps are taken to mix and pile just the right organic ingredients to allow for the perfect activity to take place.

Historically, in our grandparents day, often gardeners used a shovel full of composted manure and a large bucket of water to create their version of "Compost

Tea". However today we know that this is not the most effective process when 'brewing a pot' of true compost tea. True compost teas are created using

aerobic conditions, and referred to as actively aerated compost tea. This process creates a

"brew" full of microbes that can suppress some plant diseases. Bacteria, fungi and other microorganisms are all part of a great "brew" and each can play a role in creating healthy soil and healthy plants!

The actively aerated process is more specific including steps such as exact amounts of compost and unchlorinated water, as well as oxygen bubbled through the mixture at a "rolling boil" often through a fish tank bubbler, to provide the perfect conditions for the "brew".

Some brewers recommend adding a food source for the microbes like fruit juice.

The tea is typically brewed for 2 or 3 days and then needs to be strained and sprayed onto plants immediately. If it sits it will begin to turn bad. The good microbes die off, the bad stuff takes over...and the results are not good. Your nose will tell you if your

"brew" has gone bad – don't use tea that has gone bad!

Just like anything else on the planet, you can buy a kit to brew compost tea, and recipes abound in cyberspace. However there are a few consistent steps and/or ingredients in almost every option: (1) Unchlorinated water is a must, you will kill all the good stuff if you use chlorinated water; (2) You can choose to add compost to the water, and strain the brew before using or you can contain you compost in a

cheesecloth "teabag" before adding it to the water; (3) Check for good bubbling and stir your brew daily; and 4. Brew for 2-3 days.

Good tea is based on good compost. Some gardeners use tea annually, others apply more often.

Compost teas are easy to make, have plenty of positive outcomes and encourage the overall health and well-being of all the growing things in your garden! Brew up a pot this weekend!



In BLOOM: Bergenia Cordefolia

By Roine Klassenr, Master Gardener

Family: Saxifragacea Common name: pigsqueak Zone: 3-8

Native to Russia, Bergenia is a hardy and vigorous perennial that forms a clump of large thick cabbagelike leaves which are waxy and green in the summer but turn a rich glossy red in fall when the temperatures start to drop. Their height can be 12-18 inches. Blooms appear in April to May as nodding clusters of pink flowers rising above the leaves. They make a nice contrast with ferns or astilbes. Newer hybrids are being developed that have nicer winter foliage or prettier flowers. Sun or part shade, ordinary soil with watering in hot dry periods makes Bergenia an easy flower to grow. Mulching in fall will protect it from the winter sun. Divide crowded plantings in spring or fall. Their tasty tender leaves make them attractive to aphids, snails, caterpillars, and rabbits.



Master Gardener Notes

- May MG meeting will be held on Monday, June 8 at 7 pm at the Extension building, located at 220 W 6th St Sioux Falls, SD 57104. JOIN US! [©]
- Volunteers are still needed for the summer Garden Tour. See the June meeting minutes for details
- Remember to keep track of your hours for recertification. Forms and more information can be found at our website:

www.minnehahamastergardeners.org



Edibles: What Are We Picking and Eating Now?



By Mary Lerssen, Master Gardener

I have a number of things that are keeping me busy in the garden now that the spinach has been harvested, and the radishes are gone. The most prolific are the greens and my Nanking cherries.

Let's start with lettuce. My Mother used to plant the old standby Black Seeded Simpson but I prefer a more colorful and solid lettuce like Butter crunch and Romaine. I also like to plant a salad mix to get some of the pretty purple colors and fun shaped leaves. Plant lettuce in the early spring as soon as the ground can be worked. It will take a lot of cold weather. Lettuce is easy to grow but it needs to be kept wet.

One of the problems with

planting lettuce is getting it too thick due to small seeds. I find that

broadcasting the seed instead of doing rows helps with this

issue. I take a small amount of seed in my hand that I think is the right amount for the place I am to plant and evenly drop them in the area. I cover them very lightly with potting soil. They say a good rule of thumb is to cover seeds about 3 times their size and lettuce seed is very small so cover lightly. I pack the soil down slightly with my hand or a rake. Then keep it wet throughout the growing season. I have lettuce pretty much all summer.

To harvest lettuce, I pick the outside leaves rather than cut the lettuce. You get a lot more pickings that way and don't have to plant as much. Hand picking lettuce also makes it easier to clean for the table and you get pretty full leaves. (Continued on page 5)





Edibles: "What Are We Picking & Eating Now?" continued from pg. 4



The Nanking cherries are also ripening right now. I have made three batches of jelly, shared berries with my neighbor and the birds and still have many more cherries out there! If you do not have a bush (I have 3), you may want to consider getting one if you like a tart flavorful bright red jelly. Bushes grow about 6 feet high and have white/pink flowers in the early spring that turn into bright red berries. Berries are easy to pick since the bushes do not get tall, and are slightly sweet, delicious to eat from the bush or made into juice for jelly or drinks.

Nanking cherries (Prunus tomentosa) may go by of Korean, Manchu, downy, Shanghai, Ando, mountain, Chinese and Hansen's Bush Cherry. Although they prefer full sun mine are partially under an apple tree and do fine. They are hardy to zone 2, drought tolerant and grow in any soil. Try them! Happy Gardening!

Minnehaha Master Gardeners

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[Recipient]

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