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Editor Pat Hubert, Master Gardener



Gardening With The Masters

- | | |
|---------------|-------------------------------------|
| May 7, 2016 | PLANT SALE Fairgrounds |
| May 9, 2016 | My Green Lawn! |
| June 6, 2016 | Enemy #1 |
| July 11, 2016 | Trees: The Good, The Bad & The Ugly |
| Aug. 1, 2016 | It's SO HOT! |

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: minnehahamastergardeners.org

Annual Minnehaha Master Gardener Plant Sale

By May Schaefer, Master Gardener



Save the Date – you will not want to miss this sale on Saturday, May 7, 2016 at Women's Building at the Fairgrounds- 0900-1200.

Plant sale starts at 0900- but the coffee will be on at 0730- come early and mingle and ask questions to the Minnehaha Master Gardeners and get some great deals on plants- annual, perennials, shrubs, - it is a mix of just about everything that you can think of. This is a very fast plant sale- it starts at 0900-be early so that you get the best selection. Also we will be offering gardening books and magazines this year. These plants are tried and true by the master gardeners, and some will be coming from McKennan Park and other established gardens. The Master Gardeners work hard to dig and pot and present to you some

heritage and unusual plants to share with you and your gardens. The funds raised at this plant sale assist students with scholarships to horticulture programs at SDSU and SETI. Come on out and browse and enjoy meeting fellow gardeners!! Master Gardeners are here for

your questions and to assist with selections and with questions that you have.

Thank you for your continued support.

See you there!!



SDSU
Extension



From the Ground Up

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Photo from Priscilla Jurkovich garden

Photos taken from <http://extension.illinois.edu/herbs/chives.cfm>

In the Herb Garden

By Priscilla Jurkovich, Master Gardener

Chives

(*Allium schoenoprasum*) are a drought tolerant perennial herb with hollow leaves from the Allium family (onion, garlic and leeks). The chives are cool-tolerant that grow in clumps from bulbs. The chives prefer full sun and tolerate a variety of soils. However, they thrive in moist, fertile, composted organic matter and well-drained soil. They are mostly propagated from clumps in early spring and best to divide every

2-3 years. You can start them from seeds indoors 8-10 weeks before the last spring frost. The purple flowers are edible and start to bloom in May. Garlic chives (*allium tuberosum*) also called Chinese chives are different. Garlic chives are grown for their garlic-flavored flat leaves and white flowers, but require similar care.

The medicinal properties of chives are similar to those of garlic but weaker. They can promote good digestion and prevent bad breath.

They can have a mild diuretic effect and help lower blood pressure. It has a high concentration of Vitamin C and is a natural expectorant. Some research has shown that if chives are eaten regularly, it can stimulate the body's digestion of fat which can help lower cholesterol levels

April 2016



Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1	2
3	4	5	6	7	8	9 Plant cool season flowers
10	11	12 Plant your cool season veggies	13	14 Divide perennials	15	16
17	18	19 Remove mulch on strawberries	20	21 Build a compost bin	22	23
24	25	26 aerate the lawn	27 Apply Crabgrass preventer	28	29	30 Plant bare root trees
						31

Weeds! Weeds! Weeds! Buffalo Bur

By Paulette Keller, Master Gardener



Picture by <http://essmextension.tamu.edu/plants/plant/buffalo-bur/>

Buffalo bur, also known as Kansas thistle, Texas thistle, Mexican thistle or Colorado bur is an annual forb with a taproot that can grow up to 2 feet tall. The leaves are arranged alternately on the stem and are anywhere from 2-6 inches long. They shaped into 5-7 irregular cut lobes. Buffalo bur is from the nightshade family, solanaceae, which includes tomatoes, peppers and potatoes. The flowers are found in clusters of 3-15. They are yellow in color, are flat and about an inch diameter. The flowers form berries that

are 3/8 in diameter and are enclosed in prickly little burs. The stems of buffalo bur are covered with numerous yellow stiff spines. Buffalo bur is found throughout the Great Plains in all types of soil, especially dry, exposed or sandy soil. It is commonly found in corrals, feedlots, abused pastures, roadsides and waste areas. When mature, the stem of the plant breaks off at ground level and the plant rolls like a tumbleweed, scattering some 8500 seeds that the plant can produce. The seeds are oval to kidney shaped, flat, brown to black in color and wrinkled. The burs can get caught in sheep wool, making it devalued. The plants are generally not eaten by animals because of the stiff spines on the plant. Poisonous alkaloids are present in the plant and swine have been known to be affected from eating the berries, leaves and roots. Buffalo bur can be controlled through hand pulling when the soil is moist. Be sure to wear gloves to avoid the wrath of the spines. Hoeing out the plant or repeated mowing is effective too. These methods are useful in controlling the seed population if they are done before the plant flowers. Herbicides can also be used to control the plant in late bud to early flower.

<http://www.nwcb.wa.gov/>

<http://www.colostate.edu>

Applications for Master Gardener Training

By David Graper, South Dakota Master Gardener Coordinator

South Dakota Extension Master Gardener training classes are now being formed. In order to become a Master Gardener, you must first attend an introductory half-day session, then complete a series of online classes as well as four hands-on sessions. Since 2013, the majority of Master Gardener training is offered online so you can get the training in the comfort of your own home or some other location where you have access to a computer, to complete the various modules of the training. The first modules will be available starting the end of April.

The hands-on training sites for 2016 are Brookings, Sioux Falls, Aberdeen and Rapid City. The location for those sites was based largely on local interest in those areas of the state. We plan on utilizing the DDN systems, located in at least two of these sites, to broadcast the hands-on sessions to the other SDSU Extension Regional Centers so that people that do not live close to one of the four sites this year can still participate. These four, day-long, hands-on sessions give trainees the opportunity to learn skills such as planting, pruning, plant propagation, along with plant and pest identification by seeing and doing. These are held in each of the training sites. Participants may choose from each of the locations for their hands-on training. There will also be an initial half-day session for participants to get registered, get acquainted, pick up their training manual and learn the log-in procedure to access the online training. You will need access to a computer and have an email address to access the online training modules. More information will be forwarded to participants as we get closer to the beginning of training.

Master Gardeners work in their community to promote and teach gardening. Opportunities include writing articles, giving talks, working at fair booths, helping in community and school gardens, teaching answering garden questions. The training gives a well-rounded education preparing them to help the communities. Currently there are about 800 active Master Gardeners and interns across the state, many of which are also active in one or more of the 19 area groups of Master Gardeners. In 2015 the South Dakota Extension Master Gardeners contributed more than 13,000 hours of volunteer service, worth over \$246,000 to South Dakota individuals, families and communities.

If you are interested in participating in Master Gardener training this year, you will need to complete an application form that can be found at <http://igrow.org/gardens/master-gardeners/>. The application deadline will be April 20. There are two options available for training. With the standard application you will receive the training, the Resource Manual and access to the online training. After completing the training and passing a final test, you will be a Master Gardener Intern. You will be then be obligated to provide 50 hours of volunteer service back to the People of South Dakota over the next two years, to become a full-fledged Master Gardener. The cost for the standard training is \$160. The second option is available for individuals that want to get the training and resource manual but do not have the desire to become a Master Gardener. You receive the same training as the future Master Gardener Interns but there is no volunteer service requirement and you become a Master Gardener upon completion of the course. The cost of that option is \$500.

Contact David Graper at: david.graper@sdsstate.edu for additional information or if you would application form mailed to you.





Bottle of Wine....

By Debra Brost, Master Gardener Intern

When the idea to visit and report on local wineries was raised I immediately signed up. How could that be a bad idea, right? We started close to home at Strawbale Winery, owned and operated by Don and Susie South. Susie had taken horticulture classes, Don had retired from a successful career and both had an interest in agriculture and gardening. In 2003, they made their first wine as a hobby from grapes they had grown.

About ten years ago they launched the winery with, in part, guidance from the SDSU Extension Service. Two hundred plus vines are located at the winery. Four local grape sources located in Valley Springs, Colman, Brandon and Renner supply grapes from three thousand plus vines. Some of the varieties grown include Frontenac Gris, Kay Gray, Frontenac Red, Frontenac Blanc and La Cresent.

Strawbale Winery has over 20 different wines produced from not only grapes but a variety of other local fruits such as raspberry, black currants, chokecherry, plum, strawberry and rhubarb. They also use cranberry, cherry and pear to flavor their wines. One of their best sellers is Burning Bog, a blend of cranberry and jalapeno wines which creates a very nice and unique wine. Don related that he freezes the fruits and berries prior to processing to release more juice and enhance their flavors.

When asked, Don had some advice for anyone considering growing their own grapes, "Growing grapes is like owning a dairy - you get no time off. Plan to be busy from bud break to pruning (as soon as frost damage passes), to applying fungicide, training the vines, netting to protect the fruit from birds, and finally, harvest." Recommended sources for vines and further growing information are the Iowa or Minnesota Grape Growers.

In addition to winery tastings and tours, Strawbale Winery hosts Sangria Sundays during the summer with music from 1 to 4 pm and Strawbale Summer Porch Series every Thursday from 5 to 8 pm featuring local art, music, food and wine. The more adventurous can also choose the twilight helicopter flights with food and wine. They are located at 47215 257th St, Renner SD. Contact information is: (605)-543-5071 and online at www.Strawbalewinery.com. They are a most gracious couple willing to welcome new friends to their relaxing rural setting and share stories of their wine-making history.



...Fruit of the Vine

By Bonnie Lynch, Master Gardener

Rhubarb is a cold-resistant perennial that thrives in most of the US and Canada where maximum average daytime temperatures do not exceed 90 degrees F. Although classified as a vegetable, Rhubarb is generally used as a fruit due to its high acidity and tart flavor. It lends itself well for use in WINES, punch, pies, jams, jellies, sauces, tarts and pudding. Only the stalks should be eaten as the leaves contain poisonous oxalic acid. Stout stalks of either green or bright red normally are harvested when 18 to 36 inches long (red stalks often being preferred due to less sugar being needed). Store stalks in plastic bag in the refrigerator for 2-4 weeks.



Rhubarb grows best in well drained, fertile soil with a pH of 5.5 to 7.0. Plant in an area of full sun where roots will not be disturbed for several years and where they will not have competition from trees, shrubs or other garden plants. Work the soil 2 feet deep and 2 feet across for each plant, replacing the subsoil with a 6-8" layer of compost/well-rotted manure on the bottom of the hole and mixing topsoil with compost/manure for the remainder. Rhubarb is usually propagated by division of existing crowns (the portion of the plant where the stems meet the roots). In early spring before growth starts, dig deeply around the clump, lift out entire plant, cut down through the crown between the buds to separate into several sections. Each section should have one to two strong buds with 6-8" of roots attached. Do not let these sections dry out before planting. Set divided section upright into the hole so the top of the roots (where buds are located) lies 2-3" below the soil surface. Firm soil around the plant but do not compress directly above the buds. Water thoroughly. Space plants 3 feet

apart. Young plants may also be bought at nurseries. Best known cultivars are Victoria and Linnaeus.

For good growth and larger yields, it is best to apply fertilizer annually. In early spring before growth starts, a ½ cup of 10-10-10 or 6-10-4 can be worked gently into the soil around each plant. A 2-3" layer of rotted manure around each plant after growth starts can be an alternative. Manure adds organic matter to the soil—an additional benefit. Do not harvest rhubarb until the third season after planting, picking stalks that are at least 1" in diameter during a 4 week period. Be sure to cut off (at ground level) any seedstalks that develop as they will reduce plant vigor. Mulching with compost or manure improves soil and drainage, conserves water and controls weeds (if hoeing, cultivate very shallowly to avoid harming roots). When crowns become overcrowded (producing smaller shoots and decreased yield), consider dividing. This may occur every 6-10 years.

Phytophthora crown or "root rot" is a serious disease of rhubarb. Lesions at the base of stalks results in wilted leaves and collapse of the stalk, and disintegration of the crown and roots (turning brown or black). Control by establishing new bed where rhubarb has not been planted for 4-5 years or drenching area with a fungicide when symptoms appear in early spring. Most diseases can be reduced by planting in well-drained soil in a sunny location with good air circulation.

Rhubarb curculio (3/4" beetle) may cause minor damage by puncturing stalks; rhubarb stalk borer is another insect that may attack the plant. In both cases, elimination of weeds (where their eggs are laid) will control the problem.

In BLOOM: Daffodils

By Pat Hubert, Master Gardener

Daffodils are a perennial plant that was made for the mid-west! They are nearly pest free, require very low maintenance, and they come in a multitude of colors and styles — they come in pinks, oranges, whites, reds and greens!

Select firm bulbs in the fall and plant before the ground freezes. Avoid clay soil and remember that these bulbs love good drainage! Dig a hole 3x's the height of the bulb, or approximately 6 inches deep. Drop the bulb in pointed end up and wait for spring to awaken the blooms within. Don't forget that light fertilizing and water, if it is a dry spring, will enhance your blooms. However after blooms are done, bulbs go dormant and need no water or fertilizer. Let leaves die back naturally. Daffodils are wonderful for naturalizing, and look lovely planted in drifts. Deer, squirrels and rabbits leave them alone, so you will enjoy your daffodils for years to come! They are one of the first signs of spring after our long winters. They are long lasting cut flowers. And, when they are happy where they've been planted, they multiply year after year.



Master Gardener Notes

- April MG meeting will be held on Saturday, April 10 at 10 am at the Extension building, located at 220 W 6th St Sioux Falls, SD 57104. JOIN US! ☺
- Volunteers are still needed for the plant sale scheduled for May. See the March 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: “The Humble Potato”

By Judy Walz, Master Gardener

The humble potato has the honor of being the world's fourth largest food crop. It was first cultivated in Peru by the Incas, later brought by the Spanish to Europe. *Solanum tuberosum* was first cultivated in Europe in northern Spain. Eventually potatoes spread to the rest of Europe where farmers found them easier to grow than other staple crops. The cultivation of potatoes in Ireland has a history that is linked to famine, death and mass emigration to the United States.

Potatoes come in a variety of shapes and colors. There are brown, red, white, and purple colors; round, oblong, oval and fingerling shapes.

Potatoes are started from tubers, not seeds.

Planting potatoes obtained from the produce section may be disappointing as they may be sprayed with chemicals to keep them dormant. They can be planted as soon as the soil warms and many times are one of the first crops to be sewn into the garden. (Some traditions state that they should be planted on Good Friday although that date varies every year.)

Plant a large (> 2 oz.) seed piece with at least one eye. Seed pieces may be cut but allow the cut surfaces to dry for a day before planting. Plant cut side down, 10-12 inches apart, 3-5 inches deep. Hill up plants as they grow to avoid exposing tubers to sunlight and prevent the bitter flavor that may develop with that unsightly green color on the exposed potato.

Potatoes require a sunny garden sight with at least one inch of water per week. Mulching can help preserve water and prevent weed growth. Colorado potato beetles are a common pest and will overwinter in soil. Blight is a fungal disease that affects both leaves and tubers. Verticillium wilt and scab can also cause yellowing and dark spots respectively. Harvesting depends on the size of potato desired. Small potatoes can be harvested about 7-8 weeks after planting, mature potatoes must wait until the leaves of the plant have dried.

Sources: Potato Goodness, <http://www.potatogoodness.com/all-about-potatoes/potato-fun-facts-history/>

University of Minnesota Extension <http://www.extension.umn.edu/garden/yard-garden/vegetables/growing-potatoes-in-minnesota-home-gardens/>





Edibles: “Mushrooms on Logs”

By Becky Kanengieter, Master Gardener

I was gifted a shitake mushroom log a few years ago. It was enjoyable to find a mushroom now and then. They would appear sporadically, but finding one would leave me wanting more! This year, with 6-8 logs and 2 different species, I am hoping to get a good supply of mushrooms once they get started.

Late winter, early spring is the ideal time to cut wood for growing mushrooms. I cut 2-4" diameter branches off my oak tree to use for growing Shitake and Blue Oyster mushrooms. (The mycelium from fungi.com has arrived. It will be kept in the refrigerator until the logs are ready.) After waiting the recommended 2 weeks after being cut, I will drill a series of holes around each 3 foot long log. Each hole will be inoculated with mushroom mycelium plugs. Each plugged hole will be covered with wax. The logs will be kept above freezing inside for 2 weeks before taken outside. To avoid contamination, they should never come in contact with the ground or soil. They will need to be set in a shady location for 6-12 months and watered regularly if it doesn't rain. At that time they will be soaked in a tub of water for a day to initiate the growth of mushrooms. If successful, I should be harvesting mushrooms this fall or next spring.

For more details on the process and information about cultivating mushrooms go to: www.fungi.com, my source for growing mushrooms.



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