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Editor Pat Hubert, Master Gardener



## Gardening With The Masters

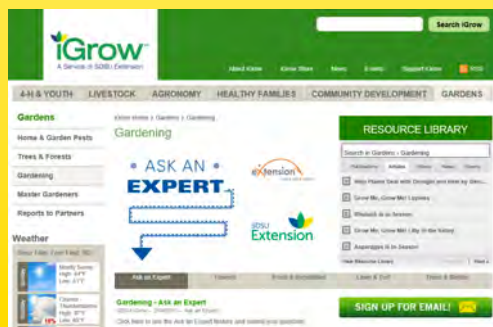
Aug. 6, 2016 Garden Harvesting in the SITU

Sept. 12, 2016 Putting it to Bed

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](http://minnehahamastergardeners.org)

## RESOURCES AVAILABLE

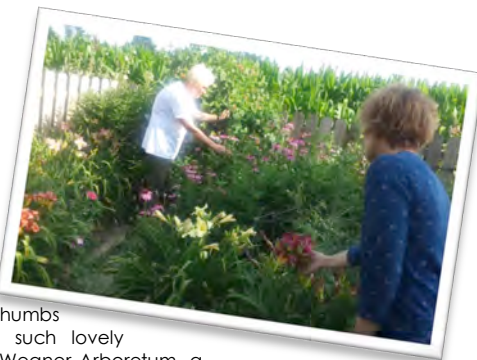
As you know, the face of our parent organization, SDSU Extension, is iGrow. Don't forget to check all the resources available at <http://igrow.org/> Click on the Garden tab, then click on the Gardening dropdown. Explore under the tabs Publications, Articles, Videos, News, and Events.



## MMG Sponsors Annual Garden Tour

By Ann Wilson Master Gardener

The Minnehaha County Master Garden Tour was held in June and took a turn to the East of Sioux Falls to provide those who love the outdoors a delight for their eyes. Those who have created their beauty opened seven carefully selected and well-loved gardens. We are most thankful to those who allowed visitors to enjoy the gorgeous outcome of their green thumbs and back-aching labor that has created such lovely natural habitats. Tourist visited the Mary Jo Wegner Arboretum, a



public garden that is developing into a lovely venue for nature lovers and those who want to plan a celebration in a beautiful outdoor setting. Inspired by a city philanthropist, its beauty extends Mrs. Wegner's life mission in such an ever-giving way through natural beauty. A lovely garden of trees and bushes adorned with arbors, trellises and pergolas will inspire those on the tour as they enjoy the Roynesdal garden. Then visitors were on to Brandon where two acres of trees shrubs, annuals and perennials create a haven for birds, bees and butterflies will be enjoyed at the Bennis family garden. The Bensen family opened their flower garden for those on the tour so they may see "behind the scenes" of local florists. This garden provides the flowers that are delivered in the region to front doors, desks and hospitals for celebrations or to cheer up the sick. A visit to the Addengast family garden included wonderful views of vegetables, trees and flowers plus the bonus of koi fish! Berms



brimming with fruit trees, vegetables perennial and annual flowers were the focal point at the garden of Mary Jane Melcher. Finally, the Vodseth home offered visitors the treat of seeing how gardening can be combined with the outcomes of purchases made in those wonderful places where vintage objects from our past are sold. In this garden new lives grow inside objects used in the past!!

The annual tour was, as always a gift to the community. The loving efforts of those who enjoy creating beauty was experienced at each venue. A chance to pause and "soak it all in" came with time spent at each garden on the tour. This event became an inspiration to visitors to make their own gardens even more beautiful and sustainable for the good of our spirits and the well being of our world.



From the Ground Up

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Photos from Priscilla Jurkovich garden

# In the Herb Garden

By Priscilla Jurkovich, Master Gardener

Thyme (*Thymus vulgaris*) is a perennial herb from the Lamiaceae (mint) family. It thrives in a sunny, well-drained location. It can be propagated by seed and roots. The fresh thyme is more flavorful than the dried version for culinary uses. The English thyme is the most common in gardens, but there are variegated or creeping varieties and lemon, orange and

lime as well.

The aroma of thyme is similar to oregano, another herb in the mint family.

The thyme leaves are elliptically shaped and very small. The upper leaf is a green-gray while the underside is a whitish color. Companion planting is common because the highly fragrant herb can be used to repel cabbage pests and beetles.

The best time to harvest Thyme is before they go to seed.

The active ingredient is thymol which has been used in the mouthwash Listerine and has antimicrobial qualities.

A tea made from a few sprigs of the herb has been used for coughs and bronchitis.

Aug 2016



Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3	4	5	6
7	8 Monthly Minnehaha Master Gardeners Mtg. 7 pm	9	10	11	12	13
14	15	16 Fall lawn maintenance	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			



## Weeds! Weeds! Weeds! Common Mallow

By Paulette Keller, Master Gardener



Picture by ipm.agsci.colostate.edu

Common mallow is an herbaceous annual or biennial plant that grows anywhere from 4-24 inches in height. The stems are trailing to ascending and are covered in short, fine hairs. The leaves are arranged alternately on the stems, are heart shaped to kidney shaped with wavy margins and have a crinkled appearance. They, like the stems, are covered in short, fine hairs and are ½ to 1 ½ inches across. The small, white flowers have five petals with dark violet veins and notched tips. After flowering, round, flattened fruits appear. The shape of these fruits is what gives the plant its common names of 'cheese weed' and 'cheese plant'.

Each fruit resembles a wheel of cheese in shape and contain 10-12 wedge-shaped seeds. As the plant matures, the seeds break apart from the bracts of the flower. Common mallow can be found in central, southern and eastern Great Plains states in waste places, gardens, lawns and roadsides. It is uncommonly found in cultivated fields but is commonly found in lawns. Bees, flies and caterpillars use common mallow as a food source. If common mallow grows in nitrogen-rich soil, nitrates can accumulate in the tissues of the plant, making it toxic to animals. Crops can be adversely affected by common mallow because the plant serves as a host for insect pests and viruses

## My Raised Beds...part 2

By , Judy Walz, Master Gardener

My new raised bed garden is growing. It is counter height with wheels, perfect for anyone with back or knee issues. After researching sizes, shapes and materials, we used a trough design; 30" wide by 72" long by 12" deep. The sides of the trough are made from cedar decking; the legs are pressure treated pine. The bottom of the trough is hardware cloth covered with landscape fabric, supported by cedar cross lengths. The soil is a mixture of 60% topsoil and 40% peat moss, supplemented with a standard slow release granular vegetable fertilizer. I have it in a part sun/part shade area with easy access to water and can move it over the summer as needed. I have planted a Roma tomato and a cherry tomato in the center. One end has five different pepper plants; the other end has broccoli and cauliflower. Green beans, onions and carrots line the sides.

I plan to keep plants pruned (especially the tomatoes) so that all the plants will have an opportunity to grow. This is an experimental year for me. So far the garden is very easy to maintain.





## Bottle of Wine....

By Debra Brost, Master Gardener Intern

The third winery in our series is yet again located close to Sioux Falls (aren't we lucky to have such talent nearby?). Located near Brandon, Wilde Prairie Winery is owned and operated by Jeff and Victoria Wilde (with lots of help from family and friends). Wanting to raise their family in a more desirable environment, they moved back to South Dakota from southern California many years ago and purchased a farmstead in the rolling hills west of Splitrock Creek. With them, they brought a solid knowledge of winemaking that they had gained through courses taken in California. Making wine for over 20 years, Victoria relates that it is a continuous learning process that they truly enjoy.

Wilde Prairie Winery is in its 12th year of operation. In 2004, they became South Dakota's 9th farm winery. They are proud of the fact that all their wines are produced from 100% South Dakota grown grapes and fruits, sweetened with SD honey from Renner (rather than using sugar). Their first vines were planted in 1997 and now the vineyard has over 2000 vines. Among their vines are Valiant, La Crescent, Marechal Foch and Frontenac varieties. The Frontenac can be a challenge to pick at precisely the right time. They recommend planting on slopes, if possible, and south-facing hillsides are best. Being in the midst of so much farmland, they do struggle with the potential of pesticide drift from neighboring farms. Wilde Prairie produces wine from grapes, strawberries, rhubarb, raspberries, black currants, cherries, plums, blackberries, pears, apples, and dandelions. They have many local fruit sources and are always looking for new ones. Many fruits are frozen, with wine made and bottled throughout the winter. Victoria mentioned a unique way they process the rhubarb—using a wood chipper to process the stalks.

Wilde Prairie is located at 48052 259th St Brandon. Go 1½ miles north of I90 exit 406 on Highway 11 and then 1½ miles west on 259th St. The farm's stately white barn, looking rather typical from the outside, is a comfortable setting for a tasting room and wine/antique store. It is open Thursday through Monday from noon to 6PM or by appointment at (605) 582-6471. The lower level of the barn houses the winemaking process, with a state of the art bottling machine. Their website has helpful information ([www.WildePrairieWinery.com](http://www.WildePrairieWinery.com)). Numerous events occur throughout the summer and the hosts welcome you to "bring a picnic lunch and enjoy a sip of the country".



warmth and charm in every drop



## ...Fruit of the Vine

By Bonnie Lynch, Master Gardener

Raspberries are easy to grow. Since their fruit is quite fragile and perishable (for commercial producers to deal with), raspberries are a great crop for home gardens. It is also popular for use in WINES, pies, jams, jellies, syrups and tarts. Raspberries belong to the genus *Rubus* and are brambles (thorny plants). Their crown and roots are perennial, but the above-ground stems (called canes) are biennial (live for two growing seasons). During the first year (and every year thereafter), new canes (called primocanes) are produced from the roots and crown of the plant. After primocanes overwinter, they are called floricanes. Berries may be red, yellow (a mutation of red), black, or purple (a hybrid of red and black). The taste of black and purple raspberries is quite different from red, while the yellow are similar to the red. Raspberries are classified as either summer-fruiting (producing fruit on floricanes: red, black, purple) or fall-fruiting (producing fruit on primocanes: red, yellow). Fall-fruiting varieties are also called everbearing. Recommended summer-fruiting varieties for South Dakota are: Boyne (red), Latham (red), Nova (red), Jewel (black), Royalty (purple). Good fall-fruiting varieties are: Autumn Bliss (red), Double Delight (red), Heritage (red), Anne (yellow), Fall Gold (yellow), Kiwi Gold (yellow).

Raspberries grow best in well drained soil with a pH of 5.5 to 7.0 (6.5 optimal), to which has been added compost or manure. Full sun and good air circulation are needed (although moderate wind protection prevents cane injury and decreased fruit set). Trim canes to 6" in height and plant bareroot stock once soil temperatures reach 45 degrees. Red and yellow varieties may be grown in rows or hills (a cluster of canes, not a mound of soil). Space plants 2'- 3' apart, setting them so the highest root is 1"- 2" below ground. Spread roots laterally, fill with soil (tamp carefully to avoid damaging buds), water so the soil settles around new roots. Black and purple varieties are best planted in hills. Place the dormant transplants in hole so tips of the crown are 2½" below soil surface. Do not plant where strawberries, potatoes, tomatoes, eggplant, peppers, sunflowers or alfalfa were grown in the previous 4-5 years since Verticillium wilt, a soil-borne disease, may be present.

Fertilize established plants twice a year: first in early spring before growth starts, second at 3-4 weeks after bud break using ¼ cup of 10-10-10 per plant or 5 lbs per 100 ft row. Cultivate between rows/hills to prevent weed competition (do not go deeper than 2"- 3").

Harvest fruit every 2-4 days when berries are shiny, well-developed and can be easily removed from the receptacle. Once plants are 3 years old, expect 3 lbs per plant for purple, 6-9 lbs per plant from summer fruiting, 3-4 lbs for fall-fruiting. Healthy plantings of raspberries will remain productive for 15-20 years. For proper pruning, thinning and trellising methods, refer to SDSU publication FS969, *Growing Raspberries* (varies with variety and planting arrangement).

Diseases of raspberries include Phytophthora (root rot), Mosaic (virus within plant), Crown Gall (bacterial disease), Anthracnose (fungus), and Spur Blight. Most can be avoided by planting only quality, healthy, disease-free stock that is winter-hardy for your area. Attention to proper planting environment (good drainage, air circulation), plant health, maintaining adequate moisture, frequent fruit picking, and weed control/bed hygiene (removing weak/diseased/dead canes) can also prevent problems. Common insect pests include aphids, raspberry can borer, mites, sap beetles and tarnished plant bugs.



## In BLOOM: Chelone

By Roine Klassenr, Master Gardener

Genus: chelone

c. glabra has white flowers; c. lyonii has pink flowers; c. obliqua has deep rosy purple flowers

Turtleheads are long-blooming late season perennials that bloom late August to frost; deadheading will help to prolong the blooming time. Flower blossoms resemble the head of a turtle with its mouth open wide, hence its name. (Multiple other names have also been used for this perennial.) Expect stalks up to 36 inches tall; plant 18 inches apart. They tolerate moist or wet sites with clay soil. The plants will manage in regular soil during the summer heat if they are watered regularly. Light shade is preferred but full sun is an option with regular watering. Mulch applied after the soil has warmed in spring helps to keep the soil moist; pine needle mulch helps provide the slightly acidic soil which Chelone prefers. Deer leave it alone but butterflies and bees appreciate the blossoms. No regular insect pests are associated with Turtleheads. Flowers make good cut flowers; mature seed heads are suitable for dried arrangements. (the name rhymes with baloney!)



## Master Gardener Notes

- August MG meeting will be held on Monday, Aug. 8<sup>th</sup> at 7 pm at the Extension building, located at 220 W 6th St Sioux Falls, SD 57104. JOIN US! ☺
- September meeting will be Monday, Sept., 12 at 7 pm
- Remember to keep track of your hours for recertification. Forms and more information can be found at our website:  
[www.minnehahamastergardeners.org](http://www.minnehahamastergardeners.org)



## Edibles: "Growing Artichokes"

By Judy Walz, Master Gardener



Photo by Judy Walz

While shopping for garden seeds my son and I came across a packet of artichoke seeds. Being intrepid gardeners who are always on the lookout for something new to try, we bought the seeds and put them in a pot. They came up rather quickly. We then wondered what we needed to do to care for them. This led to research into this interesting vegetable.

Artichokes (*Cynara scolymus*) are a cool season perennial vegetable that can be hardy to Zone 6 if well mulched in winter. They can be grown as an annual in colder zones. They do well in full sun and well-drained soil. Artichokes require a lot of moisture. The plant itself is related to and resembles a thistle in size, shape and flower. They can get 3-6 feet tall and 2-4 feet wide. If you plan to grow artichokes in containers you will need a very large container, one that holds about 2 cubic feet of soil. This calculates to a pot 3 feet in diameter and 1 foot deep. The pot can be mulched and moved into a sheltered area, such as a garage, for the winter. If grown as a perennial, artichokes will flowers for 3-5 years.

produce  
The edible part  
blooms. There are two or three buds per plant. After cutting, smaller buds will be produced which may be more tender and flavorful than the larger buds. Artichokes are sometimes planted as ornamentals and the buds are allowed to open into violet flowers.

The artichoke is native to the Mediterranean areas of Europe and North Africa. In the United States it is mostly grown in coastal sections of northern California. Plants do not always produce buds in the first year, a problem if you are growing them as annuals. Varieties such as Green Globe Improved and Imperial Star may do well for annual culture.

Pests and diseases do not generally bother artichokes. Aphids can attack the leaves but may be removed with a hard stream of water. Blight can be a problem but can be controlled by fungicide.

We plan on dividing up our four plants; two going in containers, two planted in the ground. Hopefully we will see interesting results.

Sources:

Cornell University: <http://www.gardening.cornell.edu/homegardening/scenec09b.html>

Colorado State University: <http://www.colostate.edu/Dept/CoopExt/4dmg/VegFruit/artichok.htm>

Backyard gardening blog: <http://www.gardeningblog.net/how-to-grow/artichokes/>