

# Heartland Horticulture

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UNIVERSITY OF MISSOURI  
**U** Extension  
Master Gardener

## News for Missouri Master Gardeners

### MG State Conference in Branson

Article and Photos by Sherry Adams, Editor

If you didn't make it down to Branson for the 2008 State Master Gardener Conference, you really missed out!!! The opening dinner featured entertainment by the Hughes Brothers, a hot ticket in Branson – five brothers with 26 kids between them, all of which are a part of their show. Their five-part harmonies were really great as well as the showmanship!!!

Saturday began with a hearty hot breakfast then onto buses for great tours! My tour started at Celebration City, a local theme park where we toured extensive gardens with unique plantings. My favorites were the Monkey Tree (*Araucaria araucana*) and Variegated White Pine. They do some really unusual things there with pleaching trees and shrubs together to form unusual shapes or have multiple cultivars grow together into one plant. Then we went onto Dewey Short Visitor Center where we got to see the gardens maintained by the Master Gardeners of the Ozarks. Due to the unusually high rainfalls recently, they had the spillways on Table Rock dam open, something that has not happened since 1961. It was an awesome sight. Then onto the beautiful Big Cedar Lodge right on the lake where we viewed many lush annual plantings. Our final stop was Dogwood Canyon, where we were able to walk along the creek banks and see the cold-water trout darting amongst the rocks. As an added treat, we got apple cobbler with ice cream!!!!



A ride back to the hotel for a quick change of clothes and then we were off for an evening of entertainment aboard the Showboat Branson Belle!!!

Sunday morning there were educational sessions followed by the farewell lunch program. The Master Gardeners of the Ozarks made sure that everyone went home with some

type of door prize from the event. Many thanks to Casey Jo Kellner and her entire team of volunteers for putting on a great conference!!!

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#### SAVE THE DATE:

- **December 6<sup>th</sup>, 2008 – Grape Production and Wine-Making**
- **March 22<sup>nd</sup> – 26<sup>th</sup>, 2009 International Master Gardener Conference, Las Vegas, NV**
- **May 16<sup>th</sup> – 17<sup>th</sup>, 2009 Ste Genevieve Garden Tour**
- **September 18<sup>th</sup> – 19<sup>th</sup>, 2009 State Master Gardener Conference, Jefferson City, MO**

## News from Around the State

### KC Master Gardeners Attend Plant Doctor Training

By Sue Waltemath, Master Gardener of Greater Kansas City

Six lucky Master Gardeners along with Extension Staff traveled to the Missouri Botanical Gardens (MOBOT) for Plant Doctor training on September 15th and 16th. The two days were packed full of experiences that proved to be both fascinating and challenging. Classes were held in the beautiful Kemper Center, which is home to the Answer Desk and the Plant Doctor Desk. Both desks are managed by MOBOT staff and manned by Master Gardeners. The Answer Desk answers 15,000 calls each year. The Plant Doctor Desk handles thousands more face-to-face diagnostic questions. Rhonda Anson, a Master Gardener and Plant Doctor, reviewed some of the most useful Plant Doctor Reference Books and she shared her valuable experiences as a volunteer throughout the training period.



The short two-day course was an abbreviated version of the week-long Plant Doctor Training Course normally taught at MOBOT. Glenn Kopp, who wears many hats at MOBOT including Instruction Coordinator for Adult Programs and Gardening Help Manager, reviewed a systematic approach to diagnosing plant problems. He was aided by Nathan Brandt, who is the newest member of the MU Extension. The training included an introduction to the MOBOT Gardening Help Web Site. This web site is easy to navigate and packed full of useful information and tip sheets. Check it out at <http://www.gardeninghelp.org/>. You'll find some Q&A's from Chip Tynan, who also spoke with the KC MG's. These Q&A's are from Chip's column in the St. Louis Post-Dispatch.

The group got to try some hands-on diagnostic skills by examining plants in the gardens surrounding the Kemper Center. Vocabularies were expanded to include terms like abiotic, biotic, epicormic shoots, fasciation, and Nathan's favorite word "scurfy" (not sure this is in any dictionary). The consensus of the group was that they learned a lot but just scratched the surface in the world of plant diagnostics.

A big "thank you" to the Master Gardeners of St. Louis for sponsoring this educational opportunity!

### Trenton MG's Complete Two Year Project

By Audrey Ayers,  
Master Gardener,  
Northwest Region

For many years the Master Gardeners of Trenton have maintained the gardens surrounding the "Welcome to Trenton" signs at both the east end of the city at the junction of highway 65 & highway 6, and at highway 6 on the south end of Trenton. Three years ago one of the welcome signs rotted away and fell down and the other was in danger of doing the same thing.

Unable to obtain financial help from city agencies, the Master Gardeners decided to undertake raising the necessary funds themselves to have the signs renewed. It has been a two-year undertaking, but the new stone signs are now in the final stages of construction and should be finished by mid October. The stone replaces wooden signs and will last a long time thanks to the perseverance of just a few determined gardeners.



## Upcoming Events

### Ste. Genevieve Master Gardeners 2009 Garden Tour

By David Barylski, East Central Region



Planting a tree nursery for trees to be used by the city of Ste Genevieve

Master Gardeners have been in Ste. Genevieve County since the mid-90's, starting out with only a handful of members. Our first group project was building a lasagna garden which turned out to not only be a success, but also an eye opener to the "plow and plant" people. Our numbers have increased to about 20, allowing us to branch out, reflecting the different interests of our membership. Members are involved in a city tree nursery, the development of a

community garden, and tending flowerbeds around the downtown area of Ste Genevieve.

Ste. Genevieve County is pleased to have a new Missouri University Extension Agent, Katie Kammel, who started this summer after Kate Keeley left to take a position at Monsanto. We wish both of them good luck in their new jobs.

Through the years the Master Gardeners have assisted with the Ste Genevieve Garden Tour in the spring, and, in 2006, the Master Gardeners assumed responsibility for the tour. It is held the third weekend in May and features private and state owned gardens. This event is our fundraiser, which provides monies to finance various community projects. So, mark **May 16<sup>th</sup> and 17<sup>th</sup>** on your **2009** calendar and join us to experience beautiful gardens and good restaurants in historic Ste Genevieve.



One of the gardens on our spring garden tour in 2008.

### Grape Production and Home Wine-making Session Coming Up!

By Jennifer Schutter, Extension Horticulture Specialist, Adair County

A session on grape production and home winemaking will be held the afternoon of **December 6<sup>th</sup>** at the **Missouri Livestock Symposium** this year. MU Extension Horticulture Specialist Jennifer Schutter and a local grower, Sheila Pruett, will discuss growing grapes in Missouri. Rebecca Ford, an extension associate and enologist with University of Missouri Extension will follow with a two-hour program on home winemaking. There is no cost to attend. A free Governor's style lunch will be held at noon. For more information go to <http://missourilivestock.com> or call the Adair County Extension Center at 660-665-9866.



## From the President's Desk

Linda Kalicak, Master Gardener and State Advisory Board President



I was in San Francisco in September and we visited Muir Woods so I could see my first redwood. Before I traveled to California, I read a book by Richard Preston called The Wild Trees A Story of Passions and Daring. The book was fascinating and explained how there is a whole other community or ecosystem in the canopy of these trees. (The largest of the giant redwoods has 220 redwoods growing in its canopy.) As I was hiking and marveling at the grandeur of these woods, I couldn't help but think about the communities within nature. These trees will join together to create one magnificent specimen, yet the redwoods couldn't exist without the fog. In their canopies, they have found different species of huckleberries and lichen and crustaceans.

Just like in nature, we too belong to lots of communities. My master gardener community is one that is very strong in my life. I have made lifelong friends. The next state board meeting will be my last. I have served for 6 years and have made some wonderful friendships. It is time to pass on the gavel and get involved with other things in gardening. I have gotten so many ideas from other board members and have passed them on to our group. I will miss the group and all my treks to Columbia, but I will remember these people and I hope to see them again. You should try it, the board meetings are fun and we always have good food. Thank you so much for giving me this opportunity and I hope to see you all at our next conference in Jefferson City.

## Plant of Merit – *Ginkgo biloba* 'Autumn Gold'

By Chris Nejelski, Coordinator, Plants of Merit Program, Missouri Botanical Garden

Bright golden autumn leaves make this tree famous in the fall. And don't worry; this is a *fruitless* male cultivar! 'Autumn Gold Ginkgo is tolerant of a wide range of soil conditions, including both alkaline and acidic soils and compacted soils. Also tolerant of saline conditions, air pollution and heat. Adapts well to most urban environments.

Ginkgo is the only surviving member of a group of ancient plants believed to have inhabited the earth up to 150 million years ago.

Excellent choice for a variety of uses, including lawn tree, street tree or shade tree.

To find a local source for this historical tree, (and other Plants of Merit) go to:

<http://www.mobot.org/gardeninghelp/plantfinder>

## Your State Advisory Board Members

### Northeast Region

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## Plant of Merit (continued)

**Common Name:** Maidenhair Tree

**Zone:** 3 to 8

**Family:** Ginkgoaceae

**Missouri Native:** No

**Height:** 40 to 50 feet

**Spread:** 25 to 30 feet

**Bloom Time:** April

**Bloom Color:** Green (male)

**Sun:** Full sun

**Water:** Medium

**Maintenance:** Low



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## Eating for a Healthier Planet

By Judi Lloyd

Earth-friendly eating involves eating local foods that are in season. Many years ago, an orange was a rare treat for most Missourians. Now we can get oranges at the supermarket any time. But what are we really buying?

Until recently, relatively low fuel prices have insulated Americans from the real cost of our energy decisions, including food transportation. We have developed a very centralized, corporate food system. The average food in a supermarket has traveled 1500-2500 miles (fruits and vegetables average up to 4000 miles!) Think California oranges, Vermont cheese, Australian wine, Mexican squash, Israeli peppers or Mediterranean olives. Planes, trains, refrigerated trucks and ships consume fuel and emit lots of greenhouse gases. Monoculture in developing countries (growing a single crop for foreign markets) has often led to food insecurity for the poor, exploitation, and degradation of local food resources and the environment. (Farmland is healthier with crop rotation and other sustainable practices.)

**What can you do?** Become aware of where your food comes from. Buy foods produced as close to home as you reasonably can. In other words, become a bit of a 'localvore'! The website: [www.agrimissouri.com](http://www.agrimissouri.com) is terrific. For now, let's define 'local' as within 100 miles of where we live. Many people aim to get 10% of their food from the local area. Some challenge themselves to eat entirely locally for a day, a month or longer, (more easily done during our growing season here) with exceptions for spices, coffee, etc. Wait, wait...chocolate isn't grown in Missouri! AAAGGGH! I guess that will have to be one of my "exceptions". (Good thing about eating local--- you make your own rules!)

Buying local encourages farmers to grow a variety of foods and supports the development of food processors and jobs (mills, slaughter and meat-packing facilities, dairies, etc). Such infrastructure, common in the past, has atrophied as food production has become more centralized.

To find local food, check the website above. Try food co-ops, farmer's markets, auctions and farm stands. Fresh foods that are in season have maximum nutrients, taste great and cost less. If you buy directly from local growers, you know what you are getting, and a higher percentage of your dollar goes to the farmer and stays in the community. You support Missouri jobs, farms, and our rural landscape. You can also patronize restaurants (some named on that site, as well), a partnership between local producers and chefs. If each Missourian made sure ten percent of his/her food was local, an additional \$100 million per year would go into the Missouri economy. Varieties of foods grown for local sale, such as tomatoes, can be far more diverse than those bred to survive shipping.

Growing some of your own food is good exercise and easy on your budget. You know your product and how it was raised or grown. But if you get all of your blueberries (or pumpkins, or pork) at one time of year, you have to figure out how to keep them so you can eat them later! Years ago, people used what was available when it was available, or stored it by pickling, freezing, drying, smoking or canning. Some of these skills are enjoying a renaissance. I recently saw a notice for a "canning workshop". That would be helpful for people (like me) who have never learned how to can food safely. The University of Missouri Extension Service ([www.extension.missouri.edu](http://www.extension.missouri.edu) or (573) 882-7216) offers information about growing and preserving vegetables and berries. The National Center for Home Food Preservation is: [www.uga.edu/nchfp/publications/publications\\_usda.html](http://www.uga.edu/nchfp/publications/publications_usda.html).

So let's give "eating local" a try for the benefits of being earth-friendly, cost, our health and taste. Happy eating!

**HAVE A SAFE AND HAPPY HALLOWEEN!**



## Save the Date for Next Year's Conferences

Next year's **State Conference** will be held in **Jefferson City, September 18<sup>th</sup> through 20<sup>th</sup>, 2009**. It will be at the Capitol Plaza Hotel, rooms should run about \$75. The Central Missouri MG's are working with Amtrak to see if discounts can be obtained for our group!! They have lots of wonderful tours and sessions planned for us.

The **International Master Gardener Conference** will take place in **Las Vegas, NV on March 22<sup>nd</sup> – 26<sup>th</sup>**. The theme is "New Frontiers" in Horticulture and Gardening. It will be held at the Alexis Park Resort Hotel which is an all-suite, non-gaming resort, but just minutes from the strip. Registration is now open for this conference – see the web site at: <http://www.unce.unr.edu/umgc/> for more details of the great events and sessions planned.