Fall Farewell to the Garden Season

by Robin Leja, Master Gardener 2013

When autumn arrives, I'm never ready to let go of my garden. It seems like everything just started blooming well, and then it's time to say goodbye. Didn't I just plant it all? How will I fill my time without containers to water? And how am I supposed to function without fresh tomatoes?

I remember my joy when the spring bulbs all started popping up, especially the tulips. And then the frost free date passed, and planting season was at hand. I think I hit every nursery in the area, trying to find everything I needed. Then it started to rain, and rain, and rain. Some of my flowers actually drowned.

Next, the heat arrived and summer took off in earnest. Every day there seemed to be more blooms. The spring vegetables were ready to enjoy, and we ate salad every day. Soon the butterflies began to arrive, and my camera was never far from my hand. Once the heat arrived, it was time to start dragging the garden hose around. Despite the plentiful rain this year, I've always got fragile seedlings or new plants or container gardens that just need that extra touch of water.

Before I knew it, the summer vegetables started coming in. We were eating cucumbers for breakfast, lunch and dinner. The freezer started filling up with chopped peppers and zucchini bread. Finally, a juicy red tomato ripened. This one is always eaten as a ritual, warm from the sun, on a plate, with salt. This first tomato was celebrated with a Facebook photo, of course.

The heart of summer was spent relishing the beauty of it all. After dinner, we had “veranda time,” which is our lighthearted way of describing time spent on the patio. My camera was always handy, as was my ice tea and my iPad. Sunset photos were common. But the evenings started getting cooler, and I knew fall was coming. I knew I'd have to say goodbye soon. Garden season is just never long enough.
I can’t believe we have already turned the calendar to the “ber” months. I think this is my most favorite season of the year. Thoughts turn to the beauty of changing leaves, preparation for the last County Fair in the State right here in Fairfield County and of course, everything pumpkin!

Your project teams have done an exceptional job of making gardens in several areas of the County come alive and each of you should be very proud of your efforts. It was great to see the 2019 Interns help out at the Tranquility Garden while Brian and his Mom, Michelle Myers, took a well deserved family vacation.

The Ag Center has never looked better!! The plant choices and color change is very welcoming and always looks so refreshing. I am still amazed that with all of the deer roaming in the area, the Lemon Ball Sedums have never been touched!! Great Work!! 115 VMS Hours were recorded through August 30, 2019.

The AHA Garden Project was introduced to some of the major donors and sponsors of the AHA project on July 14 during a fund raising effort. It was a wonderful success and there was lots of conversation in the garden with our MGV Volunteers. Over $13,000 were raised during the event for large shade umbrellas so very much needed in the outdoor playscape. Wendy, the Director at AHA, officially moved to Cincinnati over the Labor Day Holiday and hopefully, a new Director will be in place very soon. 156 hours were recorded in the VMS system through August 30, 2019.

The Friends of the Wagnalls Garden project has been bursting at the seams with new volunteers and lots of activity in and around the garden. In addition to work days, a pollinator garden is being established and more bee education is being planned. The Corny Education crew has conducted three educational classes for the home school group on how corn grows and the many everyday uses of corn. With the addition of new plant ID tags and a great new walking guide brochure of the garden (thanks to Lisa Stoklosa and Pam Jarvis) the gardens were a highlight of the Lithopolis Honey Festival. 480 Hours were recorded in the VMS through August 30, 2019.

I know we have several other projects with MGV’s involved but to date, these are the largest ones recorded in the system.

If you have an opportunity thank Lisa, our newsletter editor, who has done an amazing job with the MGV newsletter and the Wagnall’s brochure. Thanks to all of you who have contributed to this newsletter. I really enjoyed all of your contributions. YES, those contributions equal volunteer hours too!! To date, 64 hours of volunteer service have been recorded for the newsletter effort.

Many thanks for all your efforts, you are appreciated!!

Sincerely,

Connie Smith
Master Gardener Coordinator
Smith.3204@osu.edu
740-277-4632

**Fun Fact**

State of Ohio Master Gardener Volunteers contributed more than 164,000 hours of Volunteer Service to their Communities in 2018. This was a total of more than $400,000 dollars in services to their communities. Currently, there are 3,845 Master Gardener Volunteers in Ohio. In 2018, 405 new Master Gardeners were trained across the state.
Master Gardener News
by Connie Smith, Master Gardener Coordinator

Master Gardener Meeting
Make plans to attend the September 24 Master Gardener Meeting on “Overwintering your Succulents” beginning at 6:30 p.m. at the Ed Sands/Farm Bureau building at the Fairfield County Fairgrounds. We will have a brief meeting about our County Fair activities. Your MGV T-shirts will be available for pick up as well as the name badges for the new interns. Looking forward to a fun, informational meeting at the Fairfield County Fairgrounds. The Ed Sands/Farm Bureau building is located on the North side of the oval racetrack.

Fairfield County Fair Opportunity
The 2019 Fairfield County Fair will be Sunday, October 6 through Saturday, October 12. The Master Gardeners will have a booth in the Ed Sands/Farm Bureau building which turns into the AG Mazing Agriculture building during fair week. Agriculture Education is the focus of many of the booths in the building. We estimated over 20,000 folks stroll through the building during their visit to the County Fair each year.

The MGV Booth will focus on Jane Carpenter’s ‘Rescue a Bargain’ Orchid with a sign-up to win an orchid. Friends of the Wagnall’s Gardens, as well as The Helping Hands, will have a display in the Garden Project.

Master Gardener Volunteers will be needed to work the booth from 11 am–4 pm daily. The shift times will be 11 am–1pm and 1 pm–4 pm beginning on Sunday, October 6. If you would like to sign up, email Connie at smith.3204@osu.edu. You will receive a pass to enter the Fair for your efforts. This does count as Give Back hours!!
Wagnalls: Fall 2019  

by Pam Jarvis, Master Gardener 2005

The gardens we are responsible for on the west side of Wagnalls are completely adopted out. The number of master gardeners and community volunteers have increased to about 30. Here are some recent improvements and events at Wagnalls.

1. Two Master Gardener signs are posted during work sessions to give OSU MG program credit.
2. Lisa Stoklosa has designed a walk through brochure that includes the history of Dr. Roller's gardens, recognition of volunteers and donors and information for donating to Wagnalls.
3. Ann Brocker, Dolly Browning and Nancy Weidman helped identify almost all plants. Some plant tags, created in 1992 when the original garden was planted, will be used.
4. A butterfly spinner, picnic table, non-working bee box, two Adirondack chairs and table have been added.
5. The Master Gardener interns who are also Pickaway County beekeepers, conducted informational sessions at the stone pavilion during the Honey Festival.
6. The Gatsby Event will be held on October 12 at Wagnalls.
7. Becky Schumacher has repaired the rock vase, one of Dr. Roller's stone creations. Most of this year’s mulching was laid by Bloom Carroll High School stu-
All Things Pumpkin!
by Terese Houle, Master Gardener

When I think of pumpkins, it brings to mind warm memories of my childhood during the fall season. Fall was the time when our family would go for Sunday drives to view all the changing colours of the season. Along the way we would stop at the nearby orchard and pick up a bushel of apples. What really brings a smile to my face is the thought of our visits to the local farm to pick up our pumpkins. Picking out our pumpkins was the highlight of the season. Each kid was allowed to pick out two pumpkins to bring home. I took my time and slowly walked through the field, inspecting each pumpkin, looking for that one perfectly shaped gourd. Even today, I find that fall is my most favorite time of year. This is because now we can share this memorable experience right in our own pumpkin patch!

Today, pumpkins and gourds are good for more than just seasonal decorations. Take for instance the traditional sugar pumpkin. For years, candle companies have tried to replicate the scent of pumpkin pie, but there is no replacement for the real thing. Instead of lighting that candle this year, try warming up the house with the sweet aroma of roasted pumpkin. Just take a sugar pumpkin, halve it, scoop out the seeds and save them for roasting later, brush each half with a little vegetable oil, place them cut side down on a foil-lined baking sheet, and bake at 205°C for about an hour or until you can easily pierce the pulp with a fork. Before you know it, your entire home will welcome everyone with the delicious scent of baking pumpkins.

Which leads me to my favorite dessert of all time... Pumpkin Pie!!! Now, there are many who claim there is no difference in the taste of a pie made with canned pumpkin versus that made with fresh pumpkin. WRONG! That is like saying there is no difference between homegrown tomatoes and store bought tomatoes! So, after you have finished filling your home with the aroma of roasted pumpkin, go ahead and puree the pulp and use it as the main ingredient in your pumpkin pie.

Although pie is the first thing that may come to mind when thinking about pumpkins, there are a number of other tasty dishes to consider. Pumpkin soup is a great way to warm up on a cool fall day. Or, how about surprising your family with pumpkin chili, a unique twist to a Sunday evening dinner? One of my favorites is pumpkin gnocchi smothered in a sage and butter sauce. Don’t forget to save some of that pureed pumpkin for homemade bread and cookies. You will have a hard time keeping your kids’ hands out of the cookie jar!

Once you have exhausted all your recipes using pumpkin, chances are you may still have a few pumpkins remaining from this year’s bountiful harvest. While most winter squash, including pumpkin, can be stored for up to three months in your cellar, you may want to consider preserving it. If you decide to can your pumpkins, it is important to remember that they can only be pressure canned in chunks - not pureed. Freezing is an easier and more convenient way to preserve your winter squash. Follow all the directions for roasting your pumpkins. After pureeing, store pre-measured amounts in freezer safe bags or in upright, airtight containers. Frozen pumpkin can last for up to a year, giving you easy access to that fresh pumpkin taste.

My Favorite Pumpkin Pie Recipe

1. Sugar Pumpkin (2 cups pulp puree)
2. Pie Crust Recipe for a 9-inch single crust pie
3. 2 Large Eggs
4. 1-12oz can evaporated milk
5. 1 cup dark brown sugar
6. 1 tbsp all purpose flour
7. 1 tsp ground cinnamon
8. ½ tsp each salt, ground ginger, nutmeg (prefer fresh grated)
9. ¼ tsp each ground cloves, ground cardamom

1. Preheat oven to 425 degrees F
2. Mix sugar, salt, and spices together in a large bowl. In a separate bowl, beat the eggs and then add to the sugar and spice bowl. Stir in the pumpkin puree. Stir in the evaporated milk and whisk all until thoroughly combined.
3. Pour mixture into pie shell and bake at 425 degrees F for 15 minutes. Then, reduce temperature to 350 degrees F and bake for 40-50 minutes (or until a knife inserted into the center of the pie comes out clean).
4. Cool on a wire rack.
For the love of Pumpkins

Fall is my favorite time of the year. I enjoy all the fall activities and food. My favorite fall food is anything pumpkin. Pumpkin doughnuts, pumpkin pie, pumpkin latte, pumpkin ice cream...

anything pumpkin. Since I love pumpkins, my fall activities include visiting a local pumpkin farm to pick out pumpkins to carve and attending the Circleville Pumpkin Show. I have a small yard in which to plant a garden and I am unable to plant pumpkins. Therefore, to fulfill my pumpkin addiction I purchase and stockpile pumpkin foods and attend pumpkin festivals. I am always looking for new places to visit and events to attend.

Last year, in September, I visited my father in Kentucky and I stayed at the Cumberland Falls Lodge where I saw a brochure for the Jack-O-lantern Spectacular 2018. Of course, this event was something I had to see.

History of the Event

The Jack-O-Lantern Spectacular began in Oxford, Massachusetts in 1988. Within a few years the Oxford event attracted a yearly attendance of 10,000 visitors. As the Oxford Jack-O-Lantern Spectacular grew in popularity, other cities were interested in hosting a similar event. Louisville, Kentucky city representatives contacted Passion for Pumpkins founder, Travis Reckner, to organize a Jack-O-Lantern Spectacular event.

The Louisville event is held at Iroquois Park and celebrated it's 6th year in 2018. Travis Reckner, founder, and Paul Cadieux, co-owner, start the planning process six months before the event. The first step is designing the themes and jack-o-lantern designs. Then, training local artists, building the props, selecting music for each theme and installing 50,000 feet or more of electrical wire. The proceeds benefit The Louisville Parks Foundation.

A Night At the Library

The Overall theme of the 2018 event was "A Night at the Library." The Jack-O-Lantern Spectacular is a unique visual experience. You can expect to be amazed and delighted as you wander along the 1/3 mile trail and view 5000 glowing, carved jack-o-lanterns and twinkling lights strung among the trees. Upon entering the gate, the visitor will encounter various themes along the trail. In each area the jack-o-lanterns, props and music match the theme. Jack-o-lanterns, laser lights and strobe lights are strung throughout the trees and woods giving it an enchanted and magical feeling. This is a family friendly event.

KeepIng a Garden Journal
by Terese Houle, Master Gardener

Each year, I am inundated with an overwhelming amount of seed catalogs, and while I love combing through all them, there is no question that at times the task can be intimidating. There is so much to consider when selecting which varieties I would like to grow and a lot to remember from one year to the next before ordering seeds.

Thankfully, I don’t have to rely on my memory. Instead, I can turn to my garden journal, where I gratefully refer to the copious notes I have been taking each year since the day I started gardening. Using my journal as my guide, I can confidently browse through all the seed catalogs with the wisdom that comes from the experiences I recorded in prior seasons.

Here are some highlights of what I like to document in my notebook:

Garden Sketch
Each year, I sketch my vegetable beds so that I can plot out where everything will be planted for the season. As an organic gardener, I rely on crop rotation and companion planting to help enrich my soil, prevent diseases and deter pests. Having a diagram to refer to helps me to thoughtfully map out where each plant will have the greatest opportunity for success in the coming season.

Monthly Calendar & Tasks
Once I order my seeds, I turn to this section of my journal to start scheduling when I need to begin sowing my seeds, both indoors and out. Additionally, I record fertilization schedules, transplanting dates and soil temp changes. I like to also take notes on weather - recording frost dates, temperature changes and extreme weather events.

Seed Catalog
This section is where I keep all the seed packets for the current season’s vegetables and herbs. I staple each packet to a page and use the remaining space to record sow dates, germination dates, transplant dates and any other useful information. Additional details you may want to include are first and last harvest dates, information related to diseases and pests and production notes.

Notes
The information I record in this section is more general than the notes I keep in the seed catalog. This is where I chronicle information on the season itself. I reflect on a number of things including how wet or dry it was, how often I had to weed, new organic fertilizers I tried, what was doing well, what was not performing the way I had hoped, what was overly abundant and what we wished we had more of in the following season. Essentially, I record any information in this section that I feel will help me during the next seed selection time.

Expenses
This is where I store all the receipts from the garden including seed orders, irrigation supplies, soil amendment costs and any other expenses associated with the maintenance of the garden... Having this information from year-to-year helps me to understand where the money is being spent and analyze how we can take steps towards having a more self-sustaining garden in the future.

These are only a few ideas of what you can record in your notebook. There is no question that keeping a journal can be time consuming, but I assure you, it will be invaluable to you year after year, most especially when you sit down to start perusing through those seed catalogs scattered all over your desk.
A few weeks into my Master Gardening training, I was confronted with a unique situation. My husband and I had recently moved into a new neighborhood and our summer was a time of adjustment and settling in, as well as a time for getting acquainted with our new neighbors. We are fortunate to be surrounded by friendly, kind people. One of my neighbors, I’ll call her Violet, is especially sweet and we have become friends.

Violet, like me, has many plans and dreams about adding flower gardens and trees to her new yard. She told me she is especially excited to add a garden of hybrid tea roses because her late father grew them. Well, “good luck,” I thought. Personally, after growing roses years ago, I have no desire to grow them again. For me, they take too much care and too many chemicals to keep them in line. Maybe I just didn’t know what I was doing, but it seemed to me if they were not covered with aphids, they were covered with black spot or powdery mildew...not my cup of tea. But I did not try to discourage Violet from having her own beautiful rose garden. Who knows? Maybe she inherited a special gift for growing roses. We’ll see.

One day in May I saw Violet in her backyard planting something. From my window I couldn’t tell what it was, but being very curious about what everyone plants, I studied it from afar. Could it be a rose? Later that day I walked to the back of my lot and casually glanced over to check out Violet’s new plant. What I saw left me speechless. It was indeed a rose, but it was planted UPSIDE-DOWN! The poor little roots were sticking up in the air for all to see! Now what to do? Do I wait for the cover of darkness and flip it right-side-up? Do I ignore it and let Mother Nature take her course? Or do I tell her? My Master Gardener training had not prepared me for this. I am ashamed to say I waited two days before I got up the courage to tell Violet. I did not want to embarrass her, so I chose my words carefully. I started with a text, “Violet, I could be wrong, but I think there is a problem with your new rose.” She answered, “Yeah, I think my Peace Rose didn’t take. I’ll have to try again.” Me—“Do you care if I look at it?” Violet—“Please do. I might not have given it enough soil.” Me—“I think I see the problem.” Violet—“I’ll be right out.”

The moment of truth...there we stood, looking down at the poor rose. “Violet, your rose is planted upside-down.” There. I said it. After a few seconds Violet laughed and said good-naturedly, “Leave it to me.” I think she was a little embarrassed but she explained that she had been overwhelmed with personal issues lately and was distracted when she planted the rose. I offered to dig it up and replant it. She said, “No, that’s too much trouble.” I insisted. I gently lifted the rose from the hole and brushed off the stem. Amazingly, there was a little one-inch bud that still looked viable. So I flipped it over, made a little cone in the center of the hole, spread the roots out, filled the hole with dirt and watered it well.

A couple of weeks later the rose was dead. Violet removed it and replaced it with another. Two weeks after that her lawn service mowed off the second rose. It’s been a rough start for Violet’s rose garden, but I am still wishing her success.
Louis Bromfield: Farmer and Renaissance Man

by Barbara Kochick, Master Gardener

Born in 1896 in Mansfield, Ohio, Louis Bromfield would become a writer of novels, short stories, scripts and essays. He would win a Pulitzer Prize. He would be a soldier. He was also an innovative farmer, nature writer and early conservationist.

As a very young man he worked on his grandfather’s farm and as a cub reporter for the local paper. His life would continue to straddle agriculture and the literary. In 1914 he attended, on scholarship, Cornell University’s School of Agriculture in Ithaca, NY. After only two years he was called home to the farm as the Depression and foreclosure was threatening. His efforts were not able to save that farm and he volunteered as an ambulance driver in World War I in France.

He became so enamored with that country that after the war he moved his family there and supported them with his prolific writing. In those years he wrote his most heart felt novel The Farm. In it he wrote of industry plundering natural beauty and short sighted farmers draining the soil of productivity.

By 1938 war was again looming in Europe and he felt the time had come for the family to return to America and Mansfield. He purchased three old farms in Richland County Ohio, built The Big House and set about to restore the abused soil and plundered woodlands of his Malabar Farms. Over time, by replanting fallow fields into grass and with the intelligent use of controlled grazing, natural fertilizer, crop rotation, and other organic methods, the fertility of the land was not only restored but also vastly improved. His farming techniques became as famous as his novels, and the farm drew visitors and agriculturists from all over the world. Every Saturday morning, NBC broadcast his Voice from the Valley radio program. He also had a widely syndicated newspaper column.

Although his ideas were often called radical by agriculturists of his day, Bromfield was far ahead of his time in warning against pollution, chemical-intensive farming and indiscriminate use of pesticides. He promoted contour plowing, crop rotation, wetland preservation and many other "new" agricultural methods that have become widely accepted and practiced today. Some claim his demonstration of sustainable farm practices saved America from a second dust bowl.

Bromfield’s close association with the intellectuals and Hollywood celebrities of the day added a touch of glamour to Malabar Farms but it was the farmers and cattlemen who came in droves to share in his knowledge of their world. In the Spring of 1956 he collapsed while working in one of his fields. He was taken to University Hospital in Columbus where he was diagnosed with bone cancer. He died there two weeks later and is buried on the farm next to his wife.

Louis Bromfield was elected to the Ohio Agriculture Hall of Fame in 1980. A bust of his likeness is in The Ohio Department of Agriculture’s headquarters in Reynoldsburg, Ohio. The farm is now a State Park and can be enjoyed by all with camping and house and agriculture tours. Louis Bromfield’s legacy lives on.

malabarfarm.org
Master Gardener Crossword Puzzle
by Pam Klinger, Master Gardener

Across
1. A social insect living in organized colonies
2. 3 insect segments: head, abdomen and
3. ________cause most plant diseases
4. The top layer of a tree
5. Dried leaves of a tropical shrub
6. One of two venomous spiders in Ohio
7. 4 stages of complete metamorphosis; egg, larva, pupa and_______
8. An arboretum in Licking County, Ohio
9. The study of insects
10. These plants complete their life cycle in one year
11. Leaf forms; opposite, alternate and_______
12. Cured smoked salmon
13. Sugar solution that circulates through plants
14. Abnormal growth on plant
15. Nocturnal mouse like mammals
16. Succulents have this type of leaf

Down
1. ________cause most plant diseases
2. Succulent native to arid regions
3. Study of recurring biological events
4. Scientific study of plants
5. Insecticide banned in 1972
6. Genus of butterflies

Crossword Puzzles exercise your brain and improve you memory!
Through the Vine—Fall 2019

GARDEN MUSINGS

More Gardening for Old Folks
by Chuck Zurhorst, Master Gardener

Oh, how I wish I could still enjoy my beautiful spring and summer flowers! I guess it’s time to put on my garden gloves and go out in the yard and dig up all my bulbs. I just have to remember how best to store them. I guess I should have gotten the spring bulbs in the ground much earlier as well as the summer bulbs.

If I remember correctly, I should use a spade to dig around the dead foliage on all sides placing the blade a good 6 inches from the dead stem and dig down about 8 inches being careful not to damage the bulb. After I dig them up I have to gently brush the excess dirt off of them. All but gladiolus store better with existing soil compacted around the bulb. But wait, I should never wash them or they will rot over the winter. I should separate the dead foliage by cutting where the leaves join the bulb and place the bulbs on newspaper or cardboard for 3 or 4 days to dry. Then, I have to store them. I should use a material that can breathe or else they will also rot. Where are those cardboard boxes that I have been saving. I remember! I’ll get them up from the basement and layer the bulbs in one of the boxes layering the bulbs with newspaper. I do remember that the bulbs cannot be touching each other.

Now, where should I store them for the winter? The location should be dry and cool. Definitely not damp. I guess the basement would work. It doesn’t get damp down there fortunately. Or, maybe the garage would be good. The recommended temperature should be between 60 and 65 degrees with no humidity. I’ve heard that the basement refrigerator might work, too, for spring bulbs. Spring blooming bulbs need at least six to eight weeks of cold in order to bloom. By preparing bulbs for winter storage, I can still enjoy beautiful blooms in the spring if I plant them as soon as the ground thaws. Whether I store them in the basement, garage or basement refrigerator, I should check them about once a month by squeezing each one gently. If there are any mushy ones, I should just throw them away.

A good tip is to check the planting label provided with each plant that I originally purchased at the nursery to determine storage recommendations for each type of bulb. The actual bulb houses everything the plant needs to create a flower. They say that proper storage of bulbs during their dormant period allows the plant to regenerate. So, I guess that learning how to save flower bulbs will ensure that the plant produces beautiful blooms when I set them back into the flower bed.

But wait. Do all my beautiful flowers come from bulbs? I’ve heard that there are Bulbs, Corms and Tubers. They’re all frequently called bulbs. I’ve read that one way to distinguish between bulb, corm or tuber is by their protective layers. Bulbs, including daffodils, lily’s and tulips generally have layers or scales of dormant leaves, like onions. Corms, including crocus and gladiolas, more often have a rough, husk-like layer of protection around them. Tubers, such as begonia and caladium may have a thin skin protecting them as potatoes do and also be covered with nodes or buds. Tubers are frequently confused with plants that have edible roots such as a carrot, but they are not the same. The carrot is a taproot. I really shouldn’t eat a tuber.

The “bulbs” are waiting. Now I have to go find the shovel or trowel and garden gloves and get out in the yard to dig.
Many people find the sound of tinkling, splashing water relaxing. What better way than to combine a water feature with your love of gardening? This is the continuation of the water garden story from last summer.

And all was well in the pond until... One night, there was a very heavy rainstorm. In the morning, a portion of the back rock wall and the waterfall had collapsed into the pond. I went to a big box store and purchased 2 children’s wading pools and the fish and plants were transferred to them. Luckily, no fish or plants were destroyed in the collapse.

Unwittingly, waterfront condos had been constructed for the chipmunks on the hillside. They had tunneled under the rocks at the back of the pond and waterfall, which, coupled with the heavy rain, had caused the collapse. Since the back of the pond area was no longer stable enough to support the EPDM pond liner, it was removed and most of the rocks from the waterfall and hillside were put in the empty hole. Dirt was added and two hard plastic preformed pond liners were placed side by side in the remaining area. The edges were finished off with stones and the fish and plants were put into their new homes. A frog fountain was placed in the small pond, which holds about 185 gallons of water. The second, larger pond, about 300 gallons, has a pump and an external pond filter. Before winter, the pump is removed from the smaller pond and the filter is disconnected from the pump in the larger pond, but the pump remains running to circulate water to keep the pond from completely freezing in the winter. The unfrozen area allows gasses to escape from the pond. A buildup of gasses can kill the fish and frogs. Never strike frozen water in an attempt to break up the ice. The shock waves will kill the fish and frogs. Instead, pour hot water on the surface to melt a hole in the ice or a trough heater can be used to keep an area clear of ice.

The foliage is cut from all the water plants, the hardy water plants are dropped to the bottom of the large pond and the tropical water plants are moved to the basement and placed in tubs of water under lights for the winter.

When spring comes, the tropical water plants are cleaned of any dead leaves and a fertilizer tablet is added to each pot and returned to the pond. The hardy water plants are also fertilized at this time. If you wish, you can feed your fish, but only when the water temperature is between 50 and 80 degrees. I do not feed the fish and they are fine. They will eat plant roots or any algae that forms.

Initially, there were ten goldfish placed in the pond and they multiplied. Fish were given away several times, then raccoons and/or cats found the pond and the fish started to disappear. Fish were replaced, either by purchase or donation from friends. The final two fish were eaten last fall by a great blue heron.

If I knew then what I know now, would I do it all
I was fortunate to visit Schnormeier Gardens, located southwest of Mt. Vernon, Ohio this past June. I was not familiar with it but saw a news clip one evening and thought it looked interesting and I couldn’t resist a short road trip. The alluring photos and the interviews with people that had been there that day were enough to convince me. It was decided that night that I was going. The gardens are only open to the public one weekend a year and I wasn’t going to miss the opportunity.

Schnormeier Gardens consists of 75 gently rolling acres of numerous gardens, lakes, waterfalls and a Frank Lloyd Wright inspired private home. The gardens and buildings have an Asian flavor featuring a Japanese teahouse, numerous bridges and a garden house. The gardens feature rare conifers in addition to rhododendrons, and a one-acre hosta garden surrounded by a rock wall under sassafras trees. Water lilies, lotus, and colorful koi are found in numerous ponds. There is a unique sculpture collection strategically placed throughout the grounds. Streams and waterfalls tumble over rocky beds and 1200 tons of limestone. Schnormeier Gardens is an oasis of plants, nature, birds, water features, art and 9 different gardens.

It was an inspirational and enjoyable day!

BOOK A REVIEW
by Barbara Kochick, Master Gardener

The CSA Cookbook: No-Waste Recipes for Cooking Your Way Through a Community Supported Agriculture Box, Farmers’ Market, or Backyard Bounty by Linda Ly

The title for this cookbook says it all. What to do when facing a varied mountain of produce? These one hundred and five seasonal recipes utilize every edible part of the plant, from leaves and flowers to stems and seeds. There are tips for using the odds and ends of vegetables and for easy preservation.

Chapters include tomatoes and peppers, leafy greens, peas and beans, bulbs and stems, roots and tubers, melons and gourds, and flowers and herbs. A single plant is turned into many meals - take squash for instance. Here’s the variety of tastes and textures she brings to the table: Sicilian Squash Shoot Soup, Squash Blossom and Roasted Poblano Tacos, Autumn Acorn Squash Stuffed with Kale and Toasted Pumpkin Seeds.

I found this book available for purchase online and to borrow through my library.
In and Around the Garden—You Won’t Want to Miss It!

Mark your calendars with these important dates and upcoming activities and events!

COMING SOON:

**Overwintering Succulents**
Tuesday, Sept. 24, 2019 at 6:30 p.m.
Ricketts Hall – Fairfield County Fairgrounds

**Master Gardener Booth—Fairfield Cnty Fair**
October 6-12, 2019
In Ag Mazing Architecture Bldg

**Donation Pancake Breakfast for 4-H Endowment**
Sunday, October 6, 2019, 8-10 a.m.
Ag Awareness Bldg/Ed Sands/Farm Bureau Bldg.
All you can eat!!

**Flower Show—Fairfield County Fair**
October 7-12, Judging October 7 at 10 p.m.
Hosted by Carroll Community Garden Club
In the art Hall

**Gatsby Event**
Saturday, October 12, 2019
Wagnalls Memorial Library
6:30-10 p.m.

State Master Gardener Conference
Friday, November 8, 2019
OSU - Columbus, Ohio

MGV Holiday Gathering
Thursday, December 12, 2019
Fairfield County Agriculture Center
831 College Avenue, Lancaster, OH

SAVE THE DATE:

**AG Extension Office Closed for Holiday**
November 28-29, 2019

**AG Extension Office Closed for Holiday**
December 24-25, 2019

**Dig Into Gardening**
Saturday, April 18, 2020
Baltimore, OH

**Ohio Master Gardener Program Mission**
We are Ohio State University Extension trained volunteers empowered to educate others with timely research-based gardening information.