



Through the Vine

A Quarterly Newsletter of the OSU Extension Fairfield County Master Gardeners

Mission: To make a difference in the community in which you live through gardening education and knowledge.

Fall 2022

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Apple Varieties ... Which One is Right for You?

**Source: OSU Fact Sheet—Selecting,
Storing and Serving Ohio Apples
(HYG 5507)**



Summer and fall are perfect times to try the many varieties of Ohio apples. Ohio is one of the top 10 states in apple production in the United States. It produces around 50 different varieties, including

Ohio originals. Each of the Ohio apple varieties possesses its own appearance, flavor, and texture characteristics. For best results, select the apple variety according to its intended use.

Storage

Ideal temperature storage for apples is near 32 degrees F., however, most people do not have access to that type of storage. For home food storage of apples, follow these guidelines:

- Apples may be stored in the refrigerator for 4–6 weeks.
- Store apples in a perforated, plastic bag as this helps control moisture and humidity.
- If the refrigerator has a crisper drawer or a drawer identified for fruit, store the apples in that drawer.

- Check fruit often for any signs of rotting and discard spoiled apples.
- Wash apples by rinsing in cool water just before eating or adding to a recipe. Do not wash apples with soap, detergent, or bleach because these liquids absorb into the fruit.

Ohio Apple Variety

Cameo.....	Sweet, Crisp
Cortland.....	Tart, Spicy
Crispin.....	Spicy, Firm
Empire.....	Tart
Fuji.....	Sweet, Hard
Gala.....	Sweet, Firm
Golden Delicious.....	Sweet, Firm
Granny Smith.....	Tart, Hard
Honeycrisp.....	Sweet, Crisp
Jonagold.....	Firm
Law Rome.....	Sweet, Firm
Lodi.....	Sour, Tart
MacIntosh.....	Sweet, Tart
Red Delicious.....	Sweet, Rich
Winesap.....	Tart

To learn more about Apples be sure to attend the Local Foods Farm Tour at Ochs Fruit Farm!!

Join OSU Extension-Fairfield County for the return of the Local Foods Farm Tour Series. Our last location will be Ochs Fruit Farm, 2161 Pleasantville Road in Lancaster on Thursday, September 28th at 5:30 p.m. Visit one of Fairfield County's oldest agricultural operations, featuring over 90 varieties of apples, as well as apple cider and a selection of pumpkins, gourds and squash.

*See Apple Raisin Tossed Salad Recipe
on page 5*



CONNIE'S CORNER

Dear Master Gardeners,

We are just about ready to turn the calendar to one of my more favorite seasons of the year ... Fall!! While I enjoy all of the colors, pumpkins, gourds and apples of Fall I especially enjoy the symbolism of Fall.

As gardeners, we all know about planting seeds and enjoying the harvest of our caretaking. There is just something for me when we begin to chop corn silage for our cows or harvest our first load of corn ... it is the smell of freshly harvested grain and the knowledge that it took good stewards of the soil, timely rains and Mother Nature lending a helping hand for a good harvest. This past summer, whether you planted a vegetable garden or simply enjoyed adding color in your gardens, it has been a great year for growing. I do not remember the bubble gum petunias every looking so good!!

It also has been a good season for giving back. Just a quick look at the give back hours that have been submitted into the Sales Force Volunteer Management System indicates MGV volunteers have given back almost 600 hours of volunteer service and you have logged nearly 180 Continuing Education hours. If you have not yet entered hours or are still a little confused by the new system, it is OK ... you are not alone!! Stop by the office or send us a note and we will help you.

We have lots of Fall Activities including the MGV booth at HoneyFest in Lithopolis on September 10 and the final Local Foods Farm Tour for 2022 on September 28 at Och's Fruit Farm located at 2161 Pleasantville Road in Lancaster. Finally, there will be the best and last County Fair in the State, the 172nd edition of the Fairfield County Fair October 9-15, 2022.

Take time to get out and about and enjoy your favorite Fall adventures!!

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Did You Know?

Determinate/Indeterminate

source: *Garden-pedia* by Pamela Bennett and Maria Zampini

Determinate

If veggie gardening is what gets you out to the garden, the term determinate is valuable to know, especially when discussing tomatoes. Determinate tomatoes are those that grow to a certain height. Often called bush tomatoes, they are, as a result of this growth habit, shorter, do not require staking and ripen all of their fruit at one time. Helpful hint: determinate tomatoes should not be pruned!



Indeterminate

On the flip side, we have indeterminate or climbing or vining tomatoes. These plants continue to grow and set new fruit until frost, disease or other circumstances causes the plant to die. As a result, these tomato plants do require caging, staking or pruning, and will continue to produce fresh fruit and flowers throughout the growing season.



MASTER GARDENER NEWS

Join the Fair Competitions

by Connie Smith, Master Gardener Coordinator

Are you a baker, a painter, a collector, an amateur photographer or do you just want to display a collection of your homegrown vegetables, favorite handmade centerpiece or Christmas decoration? Now is the time to think about entering the Art Hall Competitions at the 2022 Fairfield County Fair. Please go to <https://www.fairfieldcountyfair.org/home> for entry information. For specific entry information, click on the Open Class Fair Book tab at the top of the page. You can also stop by the Senior Fair office on Fairgrounds from 8:30 a.m. until 4:00 p.m. to pick up a copy of the newly published Senior Fair book. Please be aware entries do close at 4:00 p.m. on September, 22, 2022.



Hank Jones—2nd Tallest Weed in Fairfield County 2021



Tomato Tasting Fun

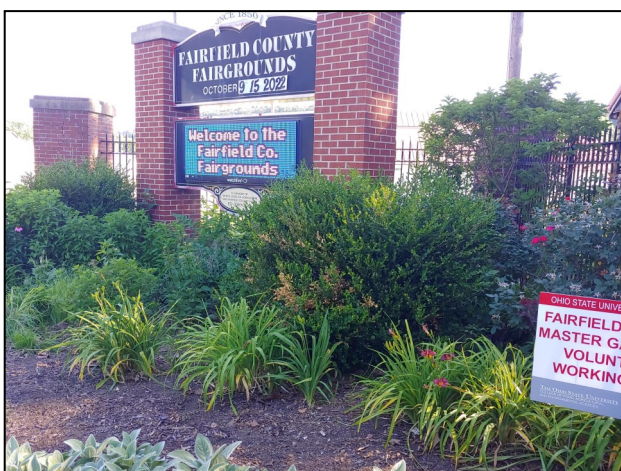
by Connie Smith, Master Gardener Coordinator



Master Gardeners recently returned to a fun end-of-summer activity, Tomato Tasting. The event started in 2011 at Nightcrawler Gardens near Pleasantville. Fast forward to our 2022 Tasting, approximately 28

different varieties were diced and tasted. In addition, our participants learned 10 reasons your garden plants might fail as well as a bit about food preservation and rainfall data around the County.

Today, it continues to be a fun event where we have good discussion and fellowship. The tomato varieties deemed as the winners by the very scientific method of using pennies to vote for your favorite variety included Sun Sugar, a small hybrid cherry tomato, Pink Brandywine, an heirloom and Mountain Fresh, a disease resistant variety that is good for slicing. Some of the other varieties our 26 participants enjoyed included Mr. Stripecy and Golden Jubilee, both heirloom varieties, the Miller, a Fairfield County Favorite, Atlas, and a Hybrid Beefsteak variety. Many of us got to taste ground cherries for the first time ever ... thanks to C. Scott Anderson.



Fairground's Broad St. Gate Maintained by Master Gardeners



MASTER GARDENER NEWS

OSU MGV Regional Diagnostic Clinic Held in Fairfield County

by *Connie Smith, Master Gardener Coordinator*



On Monday, August 29, Fairfield County Extension hosted an OSU State Master Gardener Regional Diagnostic Clinic for 32 interested MGV volunteers. Speakers included Ann Chanon of Lorain County, Carrie Brown of Fairfield County, Dr. Curtis Young of Lorain County and State Master Gardener Program Director

Pam Bennett, of Clark County. Participants learned about the proper protocols of pesticide use, received a spotted lantern fly update and participated in a spotted lantern fly search activity. In addition, they engaged in an afternoon of diagnostic exercises.

Special thanks to MGV Louise Smith and the Good Timers of the Christ United Methodist Church for preparing a great breakfast and tasty lunch for the program participants. Congrats to the following Fairfield County MGV's for completing the day long Diagnostic Training program: Barbara Wood, Bev Zurhorst, Connie Shields, Dana Raines, Debbie Wren, Kay Sargent, Kelly Dewey, Karen Gottlieb and Kelly VanScoy.

This is the first time a Regional Diagnostic Clinic has been held in Fairfield County. There are four Regional Diagnostic Clinics held around the State each year.



The Evolution of Wagnalls' Gourd Tunnel

photos by Ann Brocker, Master Gardener 2009 and Pam Jarvis, Master Gardener 2017

Gourd Tunnel at Wagnall's Gardens—June 2022



Gourd Tunnel at Wagnall's Gardens—August 2022



SEASONAL

Harvesting Pumpkins

by Connie Smith, Master Gardener Coordinator




A crop that is popular for fall decorations is the pumpkin. It is seen as jack-o-lanterns in October and as part of cornucopias in November. There are a few things to remember about harvesting pumpkins that can make them last longer.

A pumpkin should be left on the vine until its desired color is reached. Once the pumpkin is picked, the color stops developing. You can tell if a pumpkin is ripe by thumping the pumpkin and by examining its skin. If it makes a hollow sound when thumped, the pumpkin is ready to be picked. Additionally, the pumpkin is ripe if the skin feels hard, almost like a shell.

When you press your fingernail into a ripe pumpkin, it should resist puncture. If you do not grow your own pumpkins and enjoy visiting a local pumpkin patch for your fall decorating, to ensure the pumpkin lasts for a long time, clean it using a 10 percent bleach solution. The pumpkin can be sprayed with the bleach solution or dipped in it.

Curing involves elevating storage temperatures to 80 to 85 degrees F. with 75 to 80 percent relative humidity for approximately 10 days. Curing heals wounds, helps ripen immature fruit, enhances color and ensures a longer post harvest life. If the pumpkins or gourds are not to be eaten, you can also spray them with a light coating of shellac.

Store the pumpkin on its end, out of sunlight. Following these simple steps, a pumpkin can be stored for up to three or four months.

 Be sure to check out the Fairfield Extension You Tube Channel
<https://www.youtube/user/Fair>

Fall Recipe

Source: OSU Fact Sheet—Selecting, Storing and Serving Ohio Apples (HYG 5507)



Apple Raisin Tossed Salad

Yield: 8 servings

Ingredients

- 1 head of lettuce, chopped (about 10 cups)
- 2 medium apples, sliced
- ½ cup walnuts, chopped (optional)
- 1 cup raisins
- ½ cup sliced green onions
- ¼ to ¾ cup light or reduced-fat red wine vinaigrette (or Italian salad dressing)

Preparation Instructions

Toss lettuce, apples, raisins, and onions in large bowl. If using walnuts, add now.

Add ¼ cup dressing; mix well. If desired, add more dressing to suit your taste. Serve right away or refrigerate until ready to serve.

Variation: Use 1 cup dried cranberries in place of the raisins.

Newsletter Deadlines

Do you have an article, garden musing, photo from an MGV project, calendar event or other idea you'd like to submit for the MGV newsletter? Articles and information are welcome at any time! Material not used in the current newsletter will be saved for a later edition. Newsletters are published quarterly with the following submission deadlines:

Spring Newsletter—submit by **February 1**

Summer Newsletter—submit by **May 1**

Autumn Newsletter—submit by **August 1**

Winter Newsletter—submit by **November 1**



GARDEN MUSINGS

Fall Gardening for Old Folks

by *Chuck Zurhorst, Master Gardener 2019*



With fall's arrival, the flowering plants are slowing down. If you have a favorite annual or perennial flower that bloomed beautifully, save its seeds to plant next year.

Saving seeds can simply help us grow better plants. Save seeds of any flower that you admire. A single flower can generate dozens or even hundreds of seeds. Many annuals grow quite well from seeds collected and stored at home and planted in the spring. They'll bloom as usual within the season. Perennial seeds can also be saved. Just keep in mind that some perennials can go from seed to bloom in one season, such as sunflowers, but other perennials may take a couple of years from seed to bloom.

There are a few things to consider when saving your seeds. Hybrid varieties will not always return as the same variety. Cross-pollination from pollinators in your garden means that any plant can have pollen from another nearby plant and the colors of your flowers could change. If the color isn't identical, this is why.

The seeds of most flowers are ready to harvest about a month after the blossoms fade, when the seeds heads turn brown. Gather ripe seeds on a dry, sunny day. Clean the seeds by removing any

Pods. Try to remove as much debris as possible from the seeds. Even if the seeds seem dry when you collect them, spread them out on a paper towel to dry for a week before storing. Place seeds in an envelope labeled with information including plant name, height, color and date. Store in an airtight container in a cool, dark, dry location. Your refrigerator or freezer is a great location.

For all annuals, you can sow seeds in the spring for summer flowers. Perennial seeds should also be stored dry. For best results try sowing perennial seeds in autumn treating them like annuals. When sowing seeds, just gently rake them into the soil. Then, keep the seeds watered, with drip irrigation if you can, and enjoy their growth and the wonderful fragrance of the results of your efforts.

FEATURED BOOK

Tomato Love by Joy Howard

reviewer: *Barbara Kochick, Master Gardener 2013*



'Tis the season when if we are lucky our tomato crops are rolling in. Still on the lucky side the farmer's markets and road side stands are overflowing with these beauties. In this book, the author extols the virtues of this kitchen mainstay. She includes forty-four inventive recipes. On the

plus side, she says that while the fresh tomatoes are the absolute best, in the off season the canned ones have their place and can extend the period of goodness into year round cooking.

Contact us



Please Keep us Updated

If you have updates to your email or mailing address, please contact Lisa Stoklosa, lmstoklos@gmail.com

Lawn Care Tips

source: University of Illinois “Lawntalk”
Newsletter

A well cared for lawn enhances the beauty of your home but, unfortunately, also is attractive to grubs. Grubs in our area are usually the larvae of the Japanese beetle, which have a one-year life cycle. Japanese beetle eggs, laid in late July and early August, develop into larvae that feed on grass roots until late October or early November when they hibernate. When the soil warms in the spring, they resume feeding. The grubs’ feeding kills off patches of grass leaving brown spots in the lawn. Animals and birds trying to feed on the grubs may cause additional lawn damage.

Eventually, damage from the grubs can kill the lawn. August is the best time to scout for grubs. To be sure you have grubs rather than a weather-related problem, pull back an area of the dead turf. If you see more than 12 grubs in a square foot, it is time to treat. Do not wait until spring when they only feed for a short period of time ... get them now while they are actively feeding from mid-August until mid-October. Biological controls of these pests are available although limited and costly. The best plan of attack is to use a treatment specific to grubs. These should be applied only to the affected area, not the entire lawn.

Please note: University of Illinois Extension’s July Home, Yard & Garden Pest Newsletter provides excellent information on scouting and treatment options and further information is available in their “Lawntalk” newsletter. And one final reminder: carefully read and follow the label on any product you use!



Tree Burls

by Barbara Kochick, Master Gardener 2013



I recently became intrigued by stories of tree burl poaching and decided to do some research. Here’s what I discovered. Burls are a sort of tumor for trees. They are usually the result of some type of injury via viral or fungal

infection. In order to correct and protect itself, the tree develops a deformed growth of the grain visible as a rounded outgrowth covered by bark. It can appear as a bump or circle the entire base of a tree. Experts can’t find any evidence that these are damaging to the trees.

A burl and a gall are two entirely different things. A gall is fairly small, forms along twigs and leaves, and is outside and independent from the tree. Burls are much larger, on branches and trunks and a part of the tree itself.

In some trees burls can grow to great size. The largest grow in redwoods. The largest recorded formation stands six foot four. Burls produce a highly figured wood that is prized by woodworkers and artists. The prized burl from maples is very difficult to work with due to the twisted and interlocking grain but it is also exceptionally lovely. Its use requires a skilled artisan.

Sadly, the value of these formations has led to poaching. In the Redwood National Park in California poachers use chainsaws to cut away a burl or to fell the entire tree to reach one higher up. Buyers are encouraged to inquire about the provenance of the wood in objects they consider purchasing. Burls can be obtained legally from private land being cleared for development or from companies with salvage permits.

If you have a tree that has formed a burl, leave it alone and enjoy nature in all of it’s complexity and beauty.

Garden Gnomes

by *Barbara Kochick Master Gardener 2013*



Gnomes are present in many fairy tales, myths and stories that go back hundreds of years. They are often depicted as pleasant little men who donned pointed hats, had round bellies, and long white beards. The name is thought

potentially to derive from the Greek word “genomos” meaning “earth-dweller,” an accurate description for mythological beings who are used to protect crops, gardens and buried treasures. Garden gnomes as we know them today, were first produced in 19th century Germany. Made of clay (and eventually resin and plastic by the 1970s and 80s), these gnomes were called garden dwarfs. However, the earliest gnome statuary descendants were used in ancient Rome. The gnome statue, and other statues like it, were used in gardens to ensure a bountiful harvest by protecting the animals and plants. They also were said to keep evil spirits away.

Gnomes continued to have popularity especially in Europe until 1977 when the book “Gnomes” was published. Huygen wrote the text and the stunning illustrations were done by Poortvliet. It stayed on the bestseller list for an amazing sixty-two weeks. “Gnomes” is a fascinating study of the in-universe world where these beings work side-by-side with nature helping flora and fauna. The authors were early conservationists and the tiny creatures reflect their philosophy. Another theme encourages humans to be kinder to each other. Both themes are just as relevant today.

With an array of gnomes available on the market, you are sure to find one that perfectly represents your sense of humor, passions or to accent the garden, porch or patio.

With its rich history, the garden gnome stands ready to protect, charm and flourish in the backyard, garden or wherever it dwells.

Harvesting My Favorite Herbs

by *Beverly Zurhorst, Master Gardener 2015*



Fall is here and the few good days of sunlight. I always plan on trimming the dead branch tips of my oregano, known as the wild marjoram, and my favorite herb lemon thyme. This should be done

regularly during the growing season as it will make your herb plants bushier. Then, I cut with sharp scissors bunches of what I would like to harvest and dry. Wash gently and take out any yellow leaves that are damaged. Lay out on a clean tray or screen to dry them out. Make sure you have good air circulation. Place them away from direct sunlight in a dust free area. You can also hang the branches that have been tied into bunches prepared the same way as above. This procedure can also be done in a very low temperature oven. When all seems dry, crispy and crackly enough, strip down the leaves of the branches. Have small glass jars ready to put the herbs inside. Label them as to what they are and the date stored. Never put in plastic bags. Store in a dark, cool place away from any heat. You want to keep the quality. Now you can enjoy them all winter long, making your favorite dishes.

You can use oregano on meat such as pork, veal, lamb, chicken, stews and stuffings. It can also go on vegetables such as broccoli, onions, peas, potatoes, spinach, squash and tomatoes. Thyme can be used in seafood dips, cheese spreads, vegetable juice, gumbo and chowders. It can also be used on meat, poultry, game and stuffings and on vegetables such as asparagus, peas, green beans, spinach, carrots, tomatoes, beets, potatoes and onions.

Well, now we can enjoy our herbs plus save a little money this winter. Let’s relax and think about how we can make our herb garden even better this coming spring.

How About Showing a Little ‘Buckeye Spirit’ in Your Landscape?

source: *Buckeye Yard and Garden Line*, Author: *Eric Draper*



The Red Buckeye Tree...Have you noticed those beautiful red trees blooming now? Those are “Scarlet” buckeye Trees!

Another common name for this small tree is “firecracker plant” due to the stacked, showy red flowers, which suggest firecrackers.

The Red Buckeye is a native tree found growing as far north as Illinois and Ohio, thriving south through North Carolina to northern Florida, and then growing as far west as central Texas. *Aesculus pavia* is often called a handsome shrub or small tree and it can be both. Remember the distinction between shrub and tree is often height, 12-15 feet for shrubs and 15 feet or more for trees; additionally, multi-stemmed is more often associated with shrubs, while single stem is more indicative of a tree.

The Red Buckeye is a wonderfully small, slow-growing tree in a landscape setting that will eventually reach 15-20 feet in height with a crown spread of 15-20 feet. This beautiful little tree prefers moist, well-drained soils with adequate organic matter and acid soil pH but is adaptable to pH’s slightly above neutral (6.8-7.2).

Red Buckeye placed in full sun landscape sites forms a densely branched tree with a rounded crown; however, if sited in a partially shaded landscape setting, the crown may be less densely branched, be more open and irregular. The palmately compound leaves are smooth with a

lustrous, deep-green upper surface while the lower surface is whitish-green and either completely glabrous or slightly pubescent. The typical 5 leaflets (rarely 7) making up the compound leaf are often irregular, fine double-serrated margins.

Red Buckeye flowers are stunning. These very showy panicles, more botanically correct to call them “thyrses,” are a brilliant deep red with tubular flowers appearing like pillars of scarlet flame on branch tips in spring. These flower pillars of scarlet are 6-10 inches long with the individual flowers being 1-1.5 inches long. Flowers of the typical *Aesculus pavia* have another neat feature, in that the tubular flowers with their exserted stamens are pollinated by ruby-throated hummingbirds!

Or maybe add a ‘Buckeye Belle’ Peony



This cultivar ‘Buckeye Belle’ is in the plant family Paeoniaceae that has only one genus *Paeonia* with approximately 30 herbaceous species and 8 woody species! And the common spelling when

referring to this large, flowered family can be peony or paeony, they are both correct! ‘Buckeye Belle’ is considered to be a very early bloomer in the world of peonies.

It is categorized as a semi-double flower that is upward facing and is 4-6 inches across. It is described as having moderately large flowers composed of four, or so, layers of large, dark mahogany red, cupped and rounded outer petals and narrower and more deeply cut central petaloids, interspersed among thick, yellow anthers. Centers can appear turbulent, varying from bloom to bloom and developing with age. If for no other reason than just it’s stunning color, huge bloom size and GREAT NAME, enjoy the ‘Buckeye Belle’ and now you have another way to... GET OUT, GET SCARLET and GET YOUR BUCKEYE... ON!!

In and Around the Garden—You Won't Want to Miss It!

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

UPCOMING EVENTS

Honeyfest (Lithopolis)
September 9-10 (Fri. & Sat.)
MGV Q&A Booth with Kid Activity

Master Gardener Meeting (Ag Center)
September 12 (Mon.), 3 p.m.-5 p.m.
Fair Discussion

Adult Class "Birds, Pollinators and the Plants They Love" (outside in Wagnall's Gardens)
September 15 (Thurs.), 6:30 p.m.-7:30 p.m.
Led by Sheila Fagan of the Audubon Society

Scarecrow Creation (Ag Center)
September 19 (Mon.), 1 p.m.

60th Annual Farm Science Review (Molly Caren Facility, London, Ohio)
September 20-22 (Tues.-Thurs.)

Fairfield County Fair (Fairfield County Fairgrounds)
October 9-15 (Fri.-Thurs.)
MGV Educational Booth on Spotted Lantern Fly (LTD)

"BEE Prepared for Winter (Ag Center)
October 24 (Mon.)
With Beekeeper, Zale Maxwell, How do Bees Prepare for Winter?



Snowflakes in January Holiday Event (Ag Center)
January 25 (Wed.), 10:30 a.m.-3 p.m.
Holiday & MG Planning Meeting for 2023



Through the Vine is a publication of the Ohio State University Extension Office in Fairfield County
Lisa Stoklosa, Fairfield Master Gardener Volunteer Editor

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For the latest information and news about OSU Extension in Fairfield County, including the Master Gardeners of Fairfield County, visit <http://fairfield.osu.edu/>



Ohio Master Gardener Program Mission

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