



Through the Vine

A Quarterly Newsletter of the OSU Extension Fairfield County Master Gardeners

Summer 2017

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

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Too Late?!?!

by Paul Hang, Pickaway County Master Gardener Coordinator



“And it’s too late, baby now, it’s too late.” Remember Carole King singing that? Well, I hear that a lot in my head as a gardener. I have other things on my mind and am apt to forget chores to do in the garden. Once I think of something to do, and there is always something to do, the next thought is, “Is it too late?” The next question is “If I am too late should I do it anyway?” My Little Kim lilac needed pruning. I didn’t do it last spring after it bloomed. I waited til’ later in the summer and I was too late. Pruning then would cut off the developed buds and the bush would not bloom next spring. I went ahead. No blooms this spring but I reduced the size of the bush.

If you want butterflies to visit your yard don’t cut back perennials and ornamental grasses until they start to green up. The eggs and larvae of butterflies and moths are still attached to the stems and are difficult to detect. If you have already accomplished that chore, you are too late baby. Did you forget to take the cover off your seedlings after they germinated and now they’ve fallen over from “damping off”? You’re too late baby.

As in life, so in gardening, timing is everything. Set your tomatoes out too early and, if not nipped by frost,

the ground is still too cold they will sit there and do nothing. They will probably be OK. You read this warning too late baby. The air temperature is not the same as the ground temperature. A nice warm day can lull us into thinking we can get a head start and put out plants or seeds early. The plants may succumb. The seeds may rot. By the time we realize our mistake, you’re right, it’s too late, baby now, it’s too late.

Luckily Mother Nature can be forgiving. Sometimes being too late doesn’t end in disaster but merely puts off the result. Plant your tomatoes too late, you won’t get tomatoes till fall. But you will get tomatoes. We shouldn’t garden by the calendar but by the conditions.

On the other hand, a serious way of being too early for plants is the crazy weather we had this spring. We had a warm February and plants began to awaken early. Then we had a cold snap. This earlier than usual spring weather has been happening for a few years and is a result of climate change. Plants, unlike us, have one shot at reproduction. If a flower opens and no pollen from a stamen of another flower is transferred to its stigma, no seed is produced. No seed no more flowers. If bees aren’t out

Article continued on page 3.



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL, AND ENVIRONMENTAL SCIENCES



CONNIE'S CORNER

Dear Master Gardener Volunteers,

Congratulations to the 14 individuals who completed 2017 Fairfield County Master Gardener training. What a fun few weeks we have shared together. We truly are looking forward to learning and sharing with each of you as we welcome you into the activities of the Fairfield County Master Gardener Volunteer program.

A special thank you to those who came early in the morning to start making coffee and getting our morning snacks prepared. Thanks to all those who helped with baking and making food (even gluten free) for the training days in Fairfield County. Special thanks to Louise Smith and her crew of cooks!! They are some of the best around plus it also helped to allow our group to get to know one another better by not having to “run out” for lunch. I know it was extra work, but it made for a much better flow for the training days. Please look for some of the recipes included in this newsletter.

Also, I do appreciate those who have taken the time to become mentors for our new MGVI Interns. I sense it has made it easier for the Interns to have someone to ask questions of and understand a bit more about the efforts of the Fairfield County Master Gardener Volunteer Program.

A special thanks to the folks in the office, Jerry, Stan, Kelley and Missy who most times helped me by running copies, grabbing this or that, and helping me to stay organized and on track throughout the training process...it really does take a team!!

For whatever part you did to help assist with the 2017 MGVI Training, I do sincerely thank you. All of your efforts really allowed me to focus more on the speakers and be able to put together a top-notch training for our Interns and learning opportunities for our Master Gardener Volunteers.

Appreciate YOU.....
Connie Smith
Master Gardener Coordinator
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MGV Opportunities

by *Connie Smith, Master Gardener Coordinator*



Please make note of **Local Foods Farm Tour Series** (see last page) for continuing education opportunities.

Wednesday, June 14, 2017— 7:00 pm Founders Day Celebration - Pickaway Co. Master Gardeners at Trinity Lutheran Church, 135 E. Mound St. Circleville, OH featuring Jim McCormac discussing “Ohio’s Flora and Fauna”

Thursday, June 29, 2017— 6:30 pm
Visit MGVI project at Wesley Ridge, 2225 Taylor Park, Reynoldsburg, OH

Thursday, August 24, 2017—6:30 pm
MGVI Meeting – Ag Center. Check out landscaping and discussion of Fall activities.

September 14, 2017— 8 am
Trip to Bob’s Green House in West Virginia. Details will be finalized in the near future.

September 29 and 30
State MGVI Conference, Columbus at 4-H Center

October 8 -14
Fairfield County Fair Week— MGVI activity needed for AgMazing Building

December 13, 2017
Christmas Trip to Saum Tree Farm
Candle Ring Making...and tour of the trees.



HELP KEEP OUR INFORMATION CURRENT!

If you have updates to your e-mail address or mailing address, please contact Kelley Scott at scott.1863@osu.edu or 740.652.7263.

**Congratulations to the 2017
Master Gardener Volunteer class,
who completed training in May!
Welcome!!**



Too Late (cont'd from page 1)

early enough to do the pollinating, it's too late. That individual flower will have no progeny. Its genes have hit a dead end.

Over time, if this continues, the species of that plant will be exterminated. Once a plant breaks bud there is no turning back. It can be frozen by a late cold snap and die or fail to be fertilized because it bloomed too early for its pollinator. This scenario is detailed in an article in the *New York Times* by A. Hope Jahren and ends with, "This spring, take time to smell the flowers, and consider how not long after their luck runs out for good, ours will too." Is it too late now baby?

The following are some hints and resources to make sure you won't be too late this growing season. Read the labels of purchased plants for site recommendations (Right Plant in the Right Place) and planting instructions, and the instructions on the seed packets. Have a question? Check with the OSU Extension Service.

Dr. Bob Liggett, champion giant pumpkin grower, says to start your giants indoors on or about April 20th depending on the weather forecast. If colder, start later. If warmer start earlier. They germinate the seeds at 85 to 90 degrees. It takes 3 to 4 days and then in a week, depending on the weather, they acclimate the plants to go outdoors.

To find out how much warmth it takes to bring on the bloom of certain plants you can go to www.oardc.ohio-state.edu/gdd. This site will ask for your Ohio zip code. It will then tell you what the present value is of growing degree days (gdd) and the corresponding plant that is in bloom and the insect that is hatching. The information will help in planning your battle with plant pests.

Sites to search for gardening information for Ohio and surrounding states are:
www.ohioline.edu.osu, (Michigan)
www.migarden.msu.edu, (Kentucky) www.uky.edu/hort, (Pennsylvania) www.extension.psu.edu, (Indiana) www.extension.purdue.edu, (West Virginia) www.ext.wvu.edu. If you use "You Tube" make sure the video you're watching is coming from a university.

If you are a serious gardener or just want to learn more, make a weekly habit of checking the Buckeye Yard and Garden Line at <http://bygl.osu.edu>. There, local state experts discuss gardening issues which are in the form of a newsletter. You can even choose to have it emailed to you.

Paul Hang writes a monthly Master Gardener News column for Pickaway County. Visit <https://pickaway.osu.edu> for his full "Too Late" article (April 2017) and archived articles.

Favorite Dishes from 2017 Master Gardener Training

From the kitchen of **Barbara Kochick (MG 2013):**

Minnesota Wild Rice Soup

1 lb. lean ground beef

½ tsp. salt

1 Tbsp. Italian seasoning

1 C. uncooked wild rice

½ tsp. freshly ground black pepper

4 ribs celery, sliced

2 large onions

1 C. water

3 drops Tabasco sauce

2 tsp. instant beef

bouillon granules

3 (10½-oz.) cans cream of mushroom soup

2 soup cans water



In heavy (at least 4-qt.) soup kettle, brown the beef with the salt and Italian seasoning, crumbling the meat as it cooks. Add the wild rice and the 1 C. water, Tabasco, bouillon granules, pepper, celery and onion and simmer, covered, about 30 minutes. Stir in the soup and water. Cover and simmer another 30 minutes. Serves 8 to 10.

From the kitchen of **Patty Turner (MG 2013):**

Kentucky Spoon Bread

1 can whole kernel corn, drained (12 oz)

1 can creamed corn (12 oz)

1 stick melted margarine

8 oz. sour cream

2 beaten eggs

1 package Jiffy corn muffin mix

Mix all ingredients together and put in a 2 or 2½ quart casserole; don't cover. Bake at 350 degrees for 45-60 minutes. Check it at 45 minutes and bake about 10-15 minutes longer if the center is not firm. The top of the bread generally does not brown a great deal unless it's in a shallow dish.

From the kitchen of **Beverly Zurhorst (MG 2015):**

Indiana Harvest Sausage & Lentil Soup

Frontier Soups Hearty Meals soup mix**

1 T. olive oil

1 lb. mild Italian sausage

12 cups beef broth (I use low salt)

29 oz. can petite diced tomatoes (low salt if possible)

3 medium zucchini

1 cup red wine

Follow directions on soup mix package. The soup is gluten free, 60 calories in 1 cup, 15mg sodium, 6g fiber. I have enjoyed this soup company. Makes a lot and everything I have tried freezes well.

**Purchase the Frontier Soups Hearty Meals soup mix at Fresh Market on 1920 Henderson Road in Columbus, phone #614-326-1370. You can also order it online at www.frontiersoups.com (great website). The company is located in Gurnee, Illinois, phone #1-800-300-SOUP (7687).



Tomato Speak

by Linda Landis, Master Gardener 2011



The Basil Garden Club is hosting the floral exhibit and competition at the Fairfield County Fair this fall. The theme is county fair. The educational exhibit, which I am presenting, is all about competitive tomato growing. Tomatoes speak summer, home gardens, good eating and whoppers. What about that conversation starter. How're your tomatoes doing? Men love to talk tomatoes. It is an all American moment.

Tomatoes require nutrition, water, good soil, sun light and that huge variable good weather. Did you know the United States is the top tomato producing country? The word tomato is Peruvian. This summer love apple has the most vitamin C in the vegetable family and technically it is a fruit. The tomato has minerals, vitamins and is low in calories. There is a health benefit in the red pigment lycopene. It is an antioxidant and may be linked to reduce the risk of heart disease, cancer and age related eye diseases. There is more lycopene in the tomato when it lingers on the vine longer.

Keeping the potash level lower in the soil makes sure the tomato does just that and not ripen too early. This is important in competitive growing. It would be a killer to have your whopper drop off the vine before the weigh in. Currently, I am growing Big Zacs and Giant Belgiums. I'll let you know how this all turns out.

There are many giant tomato varieties. However, the rock star of the giants is Big Zac. Minnie Zaccarina, a New Jersey home gardener, crossed two heirloom beefsteaks, one pink and one red, and as they say the rest is history. She has won the New Jersey competition seven times, more than anyone else. Her record tomato is 6.16 pounds. Isn't it ironic a woman named Minnie grows the giants and has been doing so for more than 40 years? This is girl power and currently she is 91 years young.

Dr. Marvin Meisner seems to be the giant tomato guru. He is the author of the *Giant Tomato* book

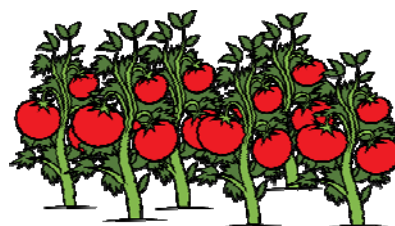
and has a serious blog called "The Tomato Depot". However, Minnie is recognized as the First Lady of Champion Tomato Growers.

These steps are from Dr. Meisner and Minnie:

1. Find the variety that grows well for you.
2. Extend your growing season.
3. Eight hours of sunshine.
4. Give them room, have at least 4 feet between plants, dig a hole the size of a 5 gallon bucket and fill with mix of compost & garden soil.
5. Garden soil, compost, organic material, peat moss, pH of 6 to 6.5
6. Not too wet – not too dry, avoid excess watering, do not get water on foliage to prevent disease, check soil moisture below surface, thick layer of straw mulch to retain moisture.
7. Provide good nutrition, primary source deep amended soil, Minnie does do water soluble fertilizer and bunny poo. Provide high phosphorous early for root growth, then back off, remember low potash to keep that giant on vine longer.
8. If you are going to fertilize, use 4-6-8.
9. Use a support rebar 2 feet in ground with wire cages made of concrete wire.
10. Prune wisely and prune well, to conserve nutrients that are directed only to a few tomatoes. This means prune leaves, suckers, blossoms and fruit.
11. After all this, focus, focus on the megabloom. Get your tweezers out and remove blooms that do not have multiple pistils. There should be at least one bloom with 3 to 4 pistils or more. Also, get your small artist paint brush out and pollinate, pollinate. You can't depend on Mother Nature for this one. This could be the whopper you have been waiting for.

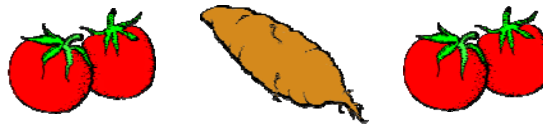
References:

Minnie Zaccarina - "How To Grow Giant Tomatoes"
 Dr. Marvin Meisner - *Giant Tomatoes*
www.NJTomato.com



You Say Tomato, I Say (sweet) Potato

by Bruce Garrett, Master Gardener 2015



One thing I have learned from being a MGV is to try new things. Don't be afraid to experiment. Try new ways of doing things. I gave this a test last growing season and I'm about to try it again.

Last year I could not find sweet potato starts. I went to all the places I usually shopped and I was always a step behind the last start that went out the door. I put the word out to my family gardeners to keep on the lookout for me. Several days later down the lane came my cousin with 25-30 starts. I had only wanted a dozen. I told her thanks but I didn't have space for that many so she could take some. Alas, she had purchased a similar bundle for herself.

We sat in the gazebo and discussed what to do with all those starts. After several misses, she pointed to my tomato raised bed, a 20'x3' bed with tomato stakes screwed into the sides. She

mentioned all the weeding and watering I do in that bed and wondered if planting sweet potatoes down the middle of the bed would help with weed control and moisture retention. We decided to experiment.

My beds are about 15" deep and I planted the starts between the rows of tomatoes. The sweet potatoes and tomatoes did great and I did need to weed less than usual but continued watering as before. I ended up with a great crop of both. Many of the tomatoes went into the freezer; the sweet potatoes were wrapped in newspaper, boxed and put into the basement, as per my grandmother. We are still eating sweet potatoes that look as good as the day I put them into the boxes.

I plan on trying this again this year, if I can find starts. I'll need to replicate this to show that it was a good idea. Let me know if you have done this or try it this year.

DESTINATION GARDENS

Fruit and Spice Park

by Bruce Garrett, Master Gardener 2015

If you are in southern Florida or heading to the Keys, you will be near Homestead, FL. And if you are near Homestead, you must make a stop at the Preston B. Bird & Mary Heinlein Fruit Spice Park, located at 24801 S.W. 187th Ave, Homestead. The park is a 37-acre facility owned and operated by the Miami-Dade County Park and Recreation Open Spaces.

The park hosts over 500 varieties of tropical fruits, vegetables, spices, herbs, and nuts from around the world, including 150 varieties of mangos, 75 varieties of bananas, and 70 of bamboo. A tram tour of the park is a must before your stroll as the tram guide will give you a great deal of information to help chart your walk and what to taste. Besides the tasting counter inside the park store and the Mango Café, you may taste any fruit that is on the ground. As stated before, the tram guide will help you decide what is best to taste.

Our tram guide was very knowledgeable and even gave me a ride on her golf cart after the tour back to the rainbow tree so I could take close up pictures of its unique bark. She also took us back to the park office to give us printed information about Miracle Fruit after we expressed interest. Miracle Fruit is said to help persons who have lost their ability to taste due to chemotherapy regain this ability.



I am not a fan of the hot, humid weather that south Florida has for much of the year but a chance to volunteer in the Fruit and Spice Park might change my mind. Learn more about this unique park at www.fruitandspicepark.com.

GARDEN MUSINGS

Wild Violet Charm

by *Carol Schleich, Master Gardener 2013*

My mother grew up in the Hilltop area of Columbus, without a yard or garden and just about the only flower she was familiar with was the Cosmos that grew near a railroad track. After marrying my country boy father and moving to the badlands of Fairfield County, she developed an appreciation for all things green. Her favorite was the simple wild violet and every spring I kept her small etched vase filled with tiny bouquets.



After I was grown up, I decided to decorate her birthday cake with candied violets. This was before the Internet and I don't know where I got the recipe (possibly from a woman's magazine) or if I figured it

out on my own. I do remember using a very simple method: egg white and superfine sugar.

Select unblemished flowers grown in a chemical free lawn. Collect 25 violets, stems attached; rinse gently; lightly brush flowers with a room temperature egg white; sprinkle with superfine sugar; remove stems if desired; let dry on parchment or wax paper for 24 hours.

Violet leaves and flowers contain vitamins A and C, are high in antioxidants, and make a pretty garnish. Violet flowers frozen in ice cube trays are an elegant touch for bridal showers, receptions and teas.

And even more important than adorning our food and drinks, wild violets provide nectar for butterflies in early spring before other plants bloom.

GARDEN MUSINGS

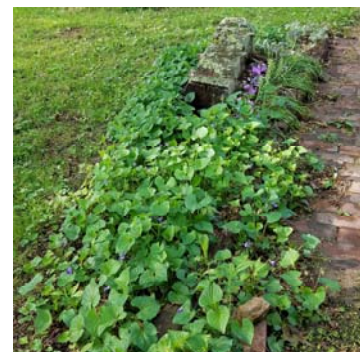
Beauty Is in the Eye of the Beholder

by *Gina Sutphin, Master Gardener 2015*

I have a little fallen log by my driveway. It was there when we bought the house. Someone before me found it a worthy spot to stop and sit because they took the time to flatten the top. I must say that I have agreed with them. However, as the log has aged and ants have made a good life working to deconstruct it, it has lost some of its integrity. I no longer risk its structure by landing there for a rest. In spite of this, I just can't bring myself to remove it.

As it has lost its value as a seat in the yard, I wanted an easier solution to its appearance. I wanted to devote less time than I previously did keeping it tidy enough to sit on it without having to worry about plants where my legs would be. So I made another questionable decision. Instead of pulling this old fellow out of its resting place, I decided to dress it with weeds.

Over the past couple years I have kept a close eye on the yard. Whenever I spot a decent wild violet, I dig it up and move it next to my old friend. Yes, I know they are invasive. Which is exactly what I need in this location. Each year the border is a little fuller making this area much easier to mow now. I no longer have to manicure and use care gently trimming past with the mower, but rather the soft green leaves spill out towards the lawn making maintenance much easier.



I know my little beds of invasive weeds will never win any great awards. But when I see my old friend dressed in purple jewels every spring, it makes me smile. And that's what being a gardener is all about.

A Nutritious, Delicious “Weed”

by Carol Schleich, Master Gardener 2013

Most of us don't think much about dandelions except eradicating them, but you might want to reconsider the benefits of this herb. According to Dr. Michael T. Murray, ND, (Naturopathic Medicine) while a cup of dandelions is only 25 calories, it contains greater nutritional value than many other vegetables. Dandelions are high in Vitamin A, B6, C, riboflavin, thiamine, calcium, copper, manganese, and iron. In addition, dandelion is probably the richest herbal sources of vitamin-K, providing about 650% of DRI.

Aunt Leota, a resourceful country woman, picked tender greens in early spring, then sautéed in bacon grease. The leaves can also be added to salads, blanching them first to remove any acrid taste. You probably know that only dandelions grown in an herbicide-pesticide free area should be picked and even then leave more than you take, since bees and other insects depend upon them before other flowers are in bloom.

Many of us are familiar with dandelion wine, but I was surprised to find recipes for dandelion flower cookies, dandelion honey, and dandelion jelly. Even Martha considers the jelly a good thing, because she has published a recipe for it. If you'd like to play bee, you can make dandelion syrup consisting of the flowers and sugar. Dandelion honey has a similar flavor and color to the real thing although the consistency is thinner than most honey.

Honey-dandelion soap (fresh dandelions, raw honey and beeswax) is available online and is purported to be soothing to eczema and psoriasis.

Dandelion farms are springing up throughout the country to provide crops to sell at farmers' markets.

Caution: If you are allergic to ragweed, chrysanthemums, marigold, chamomile, yarrow, daisies, or iodine, avoid dandelion.



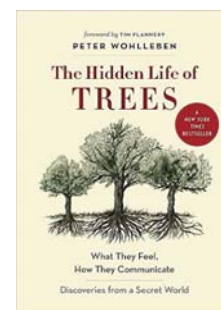
This container of dandelions is going to one of my favorite places, The Opportunity Center, where our worms will feast on the delicious, nutritious herb.



RIPE FOR THE PICKING Summer Goodies...



The Hidden Life of Trees by Peter Wohlleben
The author spent over twenty years as a forester in Germany. He now runs a woodland in Germany where he is working for the return of primeval forests. In his many years of observation he has developed theories about the dynamics of trees. They have a sense of time, have memories, taste, smell, hear, explore and even migrate! Their lifespans are so much longer than humans that these facts have been hidden from us. He goes into soil ecology and also that of birds, animals and insects that live among the trees. This is a very readable presentation and while scientifically based not overladen with fact. He does love trees so much that he tends to over humanize them. Other than that this was an excellent book.



A Perilous Undertaking by Deanna Raybourn
It's time for a beach book! The botanically named Veronica Speedwell is a lepidopterist. She is also the unacknowledged, illegitimate granddaughter of Queen Victoria. She is approached to help solve a murder that might implicate the royal family. With her partner the high born Stoker and their slow burn relationship she sets out to solve the crime. The plot is thin but the characters and relationships are exciting. Veronica is a woman out of her time funny, bawdy, stubborn and clever. A just for fun book.

Reviews by Barbara Kochick, MG 2013

GARDEN MUSINGS

The Monumental Mint Myth

by Carol Schleich, Master Gardener 2013

Any search of any genus of *mentha* will likely caution the herb is "invasive," "will take over your garden," and "it is necessary to plant it in pot with the bottom cut out to prevent the runners from invading other spots of your garden." An acquaintance told me her grandmother's field had a huge patch that kept spreading. If only it really would take over my yard...

It started out with spearmint transplants that grew wild on the side of the road. Although the mint flourished for a few seasons, it did not "invade" or choke out weeds. However, the bees and butterflies enjoy the spikes of flowers and on hot summer evenings I pretend to be Scarlett O'Hara imbibing lemonade on the rocks garnished with mint sprigs.

Spearmint complements fish, chicken, and lamb and spices up carrots, peas, and new potatoes. I like to freeze mint leaves to use in iced tea.

Kentucky Colonel, a spearmint, is a sturdy, flavorful plant available at garden centers. Other favorites are apple mint and chocolate mint. Apple mint, with a mild scent and taste and fuzzy leaves grows tall and seems to reproduce by seed, not runners. Planting apple mint near tomatoes, peas, cabbage, and broccoli is said to improve their flavor.

Chocolate mint lives up to its name in both taste and scent and is hardy. Two years ago, after inadvertently stacking and storing firewood an entire winter over a tiny plot of my "Andes" mint, I was surprised when the herb popped back up in the spring. Chocolate mint is my favorite, particularly tasty as a garnish for fresh fruit salads, puddings, any chocolate dessert, and mojitos. Since chocolate mint is purported to be beneficial to tomato plants, I plopped in a slip next to a tomato plant.

Propagation: Since mint is difficult to grow from seed, consider rooting a cutting. Place a sprig of mint into a glass of water, removing leaves beneath the water. Change the water every few days. Plant mints in soil a week after the delicate roots appear. Or carefully dig up and transplant runners. My favorite way to add mint to my garden is the easiest...purchase a small mint plant at a garden store, nursery or grocery.

Harvesting: Harvest from spring until frost, but never more than one-third of the leaves and allow the plant to regrow before cutting again.

Sweet dreams: I love the scent of freshly picked mint leaves along with lemon balm lightly packed in a pillow placed by my bed. For those with Martha skills, make a sachet by sewing two pieces of cloth together and stuffing with dried mint.

P.S. I am still waiting for my mint plants to "take over."

Garden Giggle

From **Bruce Garrett (MG 2015)**...My son-in-law, Tom, works for the Kenton City schools and recently had to have his finger prints taken for his background check, like we MGVs have to do, you know, in case we change our finger prints and commit a crime. Anyway, he went to the ESC to have his prints taken and the person there was having a difficult time getting the prints to take. The ESC person tried all the usual remedies and finally got Tom's prints to take. As they were finishing, the ESC person asked Tom, "You know who I have the hardest time with getting finger prints?" Tom made a couple of guesses, all wrong. "Master Gardeners!" she said. "They come in here after mucking around in the dirt and compost and have stuff imbedded in their finger prints and it's almost impossible to get prints." Tom didn't mention that his father-in-law is a MGV and a retired teacher but got a good laugh about this when he saw me next.

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



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

COMING SOON:

Local Foods/Farm Tour Series

through August

See flier on the last page!

Wednesday, June 14, 2017— 7:00 pm

Founders Day Celebration - Pickaway Co. Master Gardeners at Trinity Lutheran Church, 135 E. Mound St. Circleville, OH featuring Jim McCormac discussing "Ohio's Flora and Fauna"

Monthly Garden Learning Sessions—Licking County

9:30-11:00am—Licking Extension Office, 771 East Main Street, Newark, OH 43055

Saturday June 24—Harvesting Vegetables, Herbs, and Planting for Late Crops

Saturday July 22—Open House at the Learning Gardens

Saturday Aug 26—Tomato Tasting, Seed Saving

Saturday Sept 23—Putting the Garden to Rest

Visit <https://licking.osu.edu/program-areas/master-gardener-volunteers/upcoming-programs-and-events>

Thursday, June 29, 2017— 6:30 pm

Visit MGV project at Wesley Ridge, 2225 Taylor Park, Reynoldsburg, OH

Thursday, August 24, 2017—6:30 pm

MGV Meeting – Ag Center. Check out landscaping and discussion of Fall activities.

SAVE THE DATE:

September 14, 2017— 8 am

Trip to Bob's Green House in West Virginia. Details will be finalized in the near future.

September 29 and 30, 2017

Ohio State Master Gardener Conference. Franklin County hosting at the 4-H Center, Columbus. Visit <https://franklin.osu.edu/program-areas/master-gardener-volunteers/2017-state-master-gardener-conference> for details as they become available!

October 8 -14

Fairfield County Fair Week— MGV activity needed for AgMazing Building

December 13, 2017

Christmas Trip to Saum Tree Farm
Candle Ring Making...and tour of the trees.

Contact Kelley Scott at scott.1863@osu.edu or kelleynotez@yahoo.com with garden activities and events to include in the newsletter.



WISHES FOR A HAPPY BIRTHDAY... CELEBRATE AND ENJOY!

JUNE BIRTHDAYS...

Elizabeth Blind, Sarah Cory, Donna Hiles, Bob Hoy, Dee Ann Martin, Cleo Quaerna, Linn Seesholtz, Connie Shields, Barbara Wood

JULY BIRTHDAYS....

Frank Anderson, Dolly Browning, Brandi Downs, Nancy Engeman, John Harris, Sue Heffner, Michelle Ivory, Melanie Kalister, Doris Marcus, Christa Ogg, Kelley Scott, Judy Smith, Barbara Sullivan

AUGUST BIRTHDAYS....

Mary Carter, Gary Hiles, Mary Lewis, Anita Lunn, Lise Ricketts, Angela Ruemmele, Donna Tobias, Karleen Tope

DESTINATION GARDENS

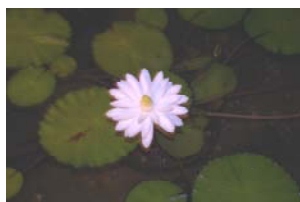
Monet by Moonlight

by *Melinda Lee Adkins, Master Gardener 2015*

Green Vista is Ohio’s pond superstore with 20 display ponds and thousands of pond plants and pond fish on over 4 acres. They grow over 85 varieties of blooming water lilies and 175 varieties of tropical bog plants for ponds and water gardens. Every year Green Vista Water Gardens hosts a unique event for pond and water garden enthusiasts. This special

event, “Monet by

Moonlight,” is an evening with poetry reading, music, and refreshments. Visitors can wander the designated



event area to view ponds with waterfalls, lights, fish, pond sculptures, garden art, and blooming tropical water lilies. Green Vista Water Garden staff are knowledgeable and helpful. They are eager to assist visitors with their pond and water garden questions. This event is free with the pond and water garden supplies discounted during the event.

Since the event is in the evening and visitors only have access to the event area, I would suggest visiting before the store closes for event set up. Once the store closes for event setup you may want to visit a popular local restaurant “The Dock.” After an enjoyable dinner return to Green Vista for the

Monet by Moonlight event. If you don’t have a pond or water garden, a visit to Green Vista Water Gardens will inspire you to incorporate a water feature into your gardening plans.



For store hours and directions, visit their website at <http://www.greenvista.com/index.html>. Browse their website for upcoming events such as the Fall Pond Care Seminars, Pond College, and Koi Auction. Take a video tour of the grounds and go to the pond tips and links sections for pond resources. For ordering convenience there is an online catalog and you can sign up for their newsletter and mailing list. Look for the web coupons and gift certificate section of their website. If you would like to visit Green Vista Water Gardens they are located at 4034 Dayton-Springfield Rd., Springfield, OH 45502.

In 2016, the Monet by Moonlight event was held on August 19. Contact Green Vista for this year’s event date.



Through the Vine is a publication of the Ohio State University Extension Office in Fairfield County
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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.

Local Foods/Farm Tour Series 2017

On-site educational programs featuring local producers in Fairfield County

Programs/tours are FREE!

Lancaster Greenhouse

Tuesday, May 2nd - 6:30-7:30pm

Hosted by Rob & Jill Allen

1281 Granville Pike, Lancaster

www.lancastergreenhouse.com

Large horticultural operation and New Leaf Market with local handmade gifts, wines, craft beers

Growing Hops in Ohio

Tuesday, June 20th - 6:30-7:30pm

Hosted by Rockmill Brewery

5705 Lithopolis Rd NW, Lancaster

www.rockmillbrewery.com

Small production brewery; featuring Brad Bergefurd, OSU Extension Hops Specialist and local hops producers sharing information about growing hops in Ohio

Ochs Orchard

Tuesday, August 29th - 6:30-7:30pm

Hosted by David Ochs

2161 Pleasantville Rd, Lancaster

(740) 654-2689

One of Fairfield County's oldest agricultural operations, featuring varieties of apples and peaches, as well as apple cider and other fruits and vegetables

Sourcing and Retailing Local Foods

Thursday, June 15th - Noon-1:30pm

Stop 1 - Bay Food Market

301 S Maple St, Lancaster

www.bayfoodmarket.com

Stop 2 - Keller Market House

134 S Columbus St, Lancaster

www.kellermarkethouse.org

*Bay Food Market - locally owned/operated neighborhood grocery, featuring market made/cured meats & meat processing
Keller Market House - year round, indoor marketplace highlighting locally grown, seasonal foods and handmade artisan goods*

DOUBLE HEADER!!

Bremen Produce Auction

Tuesday, July 25th - 10:30am-1:00pm

1511 Mt Zwingli Rd, Bremen

bremenfarmersauction.weebly.com

A behind the scenes view of how the market operates, then stay for the auction!

And later....

Berry Family Farm

Tuesday, July 25th - 6:30-7:30pm

Hosted by Brad Berry

5500 Canal Rd, Pleasantville

www.berryfamilyfarm.com

Pasture-raised meats and eggs, sold directly to the consumer

Contact Jerry Iles at iles.9@osu.edu for program details. Reservations appreciated - 740.652.7260 or email Kelley Scott at scott.1863@osu.edu.