



JULY 2016 Newsletter

Eduard Krakhmalnikov, Program Coordinator

ABOUT US: We are a collective of trained volunteers accredited by the University of Minnesota Extension who provide free, unbiased horticultural and environmental best practices. Our goal is to enhance local quality of life through informed decision making. Last year, our team of 125 master gardeners volunteered 4,000 hours in Carver and Scott counties. Visit us at: www.carverscottmastergardeners.org

JUNE AND JULY MEETINGS

Our **JUNE** meeting on the 14th alongside Evenings in the Garden at the Scott County Fairgrounds was cancelled due to the threat of severe weather. In **JULY** we will be touring Twin Orchards Nursery in Shorewood (they were a vendor at Garden Fever), this will be on our regular meeting date of July 11th.

UPCOMING MEETINGS AND PUBLIC EVENTS

- July 11** at 6:15-8pm; Monthly Meeting (Twin Orchards Nursery)
- July 12** at 6:15pm – 7:30pm; **Evenings in the Garden** (Scott County Fairgrounds, Jordan)
- July 16** at 10am – 1pm; **Chanhassen, Chaska, Waconia** library help desks
- July 16** at 8am-noon; **Prior Lake Farmers Market** (Main and Eagle Creek)
- July 16** at 10am-4pm; **bi-annual GARDEN TOUR** (directions and tickets on website)
- July 23** at 10am – 1pm; **Chanhassen, Chaska, Waconia** library help desks
- July 23** at 8am-noon; **Prior Lake Farmers Market** (Main and Eagle Creek)
- July 26** at 6:15pm – 7:30pm; **Evenings in the Garden** (Scott County Fairgrounds, Jordan)
- July 27-30** at 1pm – evening, **Scott County Fair** (Scott County Fairgrounds, Jordan)
- July 28** at 7-9 pm, **Cologne Glad Days** (City Square Park, Cologne)
- July 30** at 10am – 1pm; **Chanhassen, Chaska, Waconia** library help desks
- July 30** at 8am-noon; **Prior Lake Farmers Market** (Main and Eagle Creek)
- August 6** at 10am – 1pm; **Chanhassen, Chaska, Waconia** library help desks
- August 6** at 8am-noon; **Prior Lake Farmers Market** (Main and Eagle Creek)
- August 8** at 6:15-8pm; Monthly Meeting (Location TBD)
- August 9** at 6:15pm – 7:30pm; **Evenings in the Garden** (Scott County Fairgrounds, Jordan)
- August 10-14** at 1-9pm; **Carver County Fair** (501 W. 3rd St., Waconia)
- August 13** at 10am – 1pm; **Chanhassen, Chaska, Waconia** library help desks
- August 13** at 8am-noon; **Prior Lake Farmers Market** (Main and Eagle Creek)
- August 16** at 9am-noon; **Kids in the Garden** (Carver County Fairgrounds)
- August 20** at 10am – 1pm; **Chanhassen, Chaska, Waconia** library help desks
- August 20** at 8am-noon; **Prior Lake Farmers Market** (Main and Eagle Creek)
- August 23** at 6:15pm – 7:30pm; **Evenings in the Garden** (Scott County Fairgrounds, Jordan)
- August 27** at 10am – 1pm; **Chanhassen, Chaska, Waconia** library help desks
- August 27** at 8am-noon; **Prior Lake Farmers Market** (Main and Eagle Creek)
- August 27** at 9am-noon; **PLANT SALE** (Chaska Commons, Cub Foods Parking Lot)

EVENT SPOTLIGHT

Save the date for the **Eighth Annual Master Gardeners Plant Sale!** The event will be held on **Saturday, August 27 from 9 a.m. to noon at the Chaska Commons Shopping Center**, in the Cub Foods parking lot. Bring your gardening questions – Master Gardeners will be on hand to help. Shop for the native perennials you need – straight from Extension Master Gardeners' own yards. Plus, find fresh produce, meet local nursery vendors, unique garden art, and more.

This sale will feature perennials, shrubs, fall bulbs, ornamental grasses, house plants, fresh produce, garden art, and more. Everything will be very reasonably priced! And remember, there will be many Master Gardeners on site to offer help with plant selection, provide plant information, and answer gardening questions. For more information, visit www.carverscottmastergardeners.org. Proceeds benefit University of Minnesota Extension Master Gardener Community programs in Carver and Scott counties.

Plant Sale reminders For Master Gardeners:

Pots and venetian blinds for labels will be at the July meeting and templates for plant labels will be sent out in July with basic instructions. Keep potting up perennials. Take care of those veggies for the Produce Booth!! We have opportunities for Plant Digs—consider being on the Dig Crew. We need Plant Sitters!!

LEARN TO PRESERVE

Over the next several months, Jackie Smith will be sharing with us what to do with our summer harvest so we can enjoy it all year long. **Overabundance: Preserving the Harvest by Jackie Smith, CSEMG**

In a perfect world we would all grow just enough food to feed our family fresh, nutritious fruit and vegetables year-round. But the reality of winter, overly hot summers, and other weather variables means we need to be able to set aside some food for the lean times. Add in poor planning and overproduction of certain foods and it becomes necessary to think about food preservation. Last summer, our family dealt with too many raspberries, tomatoes, potatoes, and peppers. Working through the storage process helped us discover several preservation methods that we've enjoyed throughout the long winter months.

Raspberries

Short-term storage: All berries keep best when spread out in a thin layer (think cookie sheet rather than bowl) up to one week in the refrigerator.

Freeze: Wash berries, if necessary, and dry in a salad spinner. Then spread them out on a cookie sheet and freeze solid before bagging loosely for the freezer. This method allows you to take out only the amount you need for recipes during the winter. One favorite is a blender smoothie made with frozen bananas, raspberries, and orange juice.

Freeze II: Prepare berries as above and place 4-6 cups in a pie tin lined with plastic wrap. Sprinkle $\frac{1}{2}$ to $\frac{3}{4}$ cup sugar over berries and freeze. When frozen, remove from pie plate, package, seal, and return to freezer. To bake, line pie plate with bottom crust, add frozen berries along with a few dabs of butter. Cover with top crust, cutting slits in top, and sealing carefully to the bottom crust. Bake at 425F for about 60 minutes, until crust is brown and berries are hot. Bake on cookie sheet to catch drips, and cover edges with foil if they brown too quickly.

Freeze III: In saucepan over medium heat, cook berries with sugar to taste, stirring often until thickened. Cool sauce and freeze in $\frac{1}{2}$ to 1 cup serving sizes. We use recycled margarine containers to freeze the sauce. When frozen, pop sauce out of the cups and return to freezer in freezer bag or vacuum seal bag.

Freeze IV:**RhuBerry Freezer Jam:**

Pour boiling water to cover, let stand 20 minutes:

4 cups chopped rhubarb (Note: Rhubarb may be frozen earlier and used straight from the freezer)

Drain, cook rhubarb to mush. Add and cook 2 minutes:

2 cups sugar

Add and cook about 12 min. more until thick when dripped on cold plate

2 cups sugar (additional)

4-6 cups raspberries, blueberries, or sliced strawberries

Cool and freeze in glass jars with covers

Vinegar:

Flavored Berry Vinegar (Raspberry, Strawberry, Blueberry)

Loosely fill sterile glass jars with clean, dry berries

Fill jars with white vinegar, room temp or warmed to at least 190F

Cover with non-reactive cover (no metal touching vinegar)

Let stand in cool, dark location for 3-4 weeks

Strain and bottle, store in refrigerator

Liqueur:

Fruit Liqueur (Raspberry, Wild Plum)

Loosely fill sterile quart glass jars with clean, dry berries

Add:

1 to 2 cups sugar (to taste)

vodka or bourbon to cover (about 1 cup)

Cover with non-reactive cover (no metal should touch alcohol)

Let stand in cool, dark location for 2 weeks, stirring daily

When it tastes good, strain through non-reactive colander to separate berries

Juice: strain through fine cloth, then bottle and store in refrigerator

Berries: serve over ice cream; refrigerate leftovers for up to a week

Juice:

Berry Juice (Raspberry, Blueberry, Strawberry)

Place washed, drained berries in large saucepan

Add about 1/2 cup water to prevent sticking

Crush fruit and stir while bringing to a boil

Reduce heat and cook for ~10 minutes until soft

Strain through damp jelly bag without pressing or squeezing

For jelly: proceed to recipe for pectin type

For syrup: proceed to recipe below

For drinking: Sweeten to taste while still warm, then chill

Juice (sweetened or unsweetened) may be frozen for later use

Syrup:

Berry Pancake/Ice Cream Syrup (Raspberry, Blueberry, Strawberry)

Combine in saucepan:

1 1/4 cups juice

1 1/2 cups sugar

1/4 cup corn syrup

1 tablespoon lemon juice (bottled)

Bring to a rolling boil and boil 1 minute.

Remove from heat and skim off foam

Makes about 1 pint syrup

Wine:

Raspberry Wine (or Currant, Cherry)

Simmer until berries burst:

equal parts berries and water

10 oz. sugar per quart of berries

Cool to lukewarm, then stir in

1 package wine yeast

Pour immediately into fermenting container

Ferment at room temperature 3-4 weeks, covered with cheesecloth

Siphon clear wine to clean container with fermentation lock, sweetening to taste if necessary with cool simple syrup

Let rest 7-10 days until fermentation is complete

If necessary, repeat siphon and rest until wine clears

Siphon and bottle

If you are interested in additional recipes and instructions for canning, drying, freezing, jam, and jelly using raspberries, we have the most recent edition of **So Easy to Preserve** from the University of Georgia Cooperative Extension on sale at a discount price of \$15. Topics covered by chapter: Preserving Food, Canning, Pickled Products, Sweet Spreads and Syrups, Freezing, and Drying. Chapters include recipes and tips in addition to a list of most frequently asked questions and a table of problems, causes and ways to prevent the problem from happening again. Contact info@carverscottmastergardeners.org or come to our monthly meetings to purchase and pick up.

EXTERNAL EDUCATION OPPORTUNITY

Become a Tree Steward! If you live in or near Shakopee, the city has recently been awarded a grant through the MN DNR titled "Improving Community Forests Through Citizen Engagement". With this grant, Shakopee volunteers can take part in tree care training sessions and volunteering in many aspects. The first Tree Steward training will be offered on Saturday, August 6th, 2016 from 8am to 2pm. The training will take place at 1099 Adams Street South, Shakopee, MN 55379. Take a look here to register: <http://www.mntreesource.com/shakopee-mn.html>

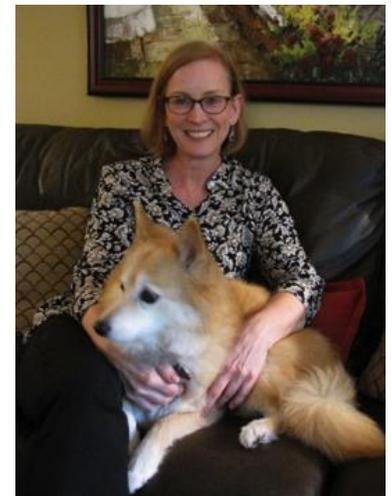
INTERN INTERVIEW

KAY LEFLAY

May 10, 2016

By Kate Erion, CSEMG

Carver-Scott Extension Master Gardener Intern Kay Leflay does not need caffeine. She gets more done in a one-cup-day than I get done in a 200-cup week. She says her co-workers at Scott County can tell if she's had more than one cup because the speed of her normally rapid speech zooms to faster than the speed of listener comprehension. The CSEMG program is already getting the benefit of that vitality!



Kay with buddy Kona

What events did you sign up for this year?

It's still May and Kay already has put in well over half of her required intern hours at seed trial sorting, Garden Fever, a plant dig, the garden line and two tree sales. She still has volunteer hours yet to put in on Habitat for Humanity and planting at the JAF school garden, to name just a couple of activities.

Who is your mentor?

Of course Kay and her CSEMG mentor Mary Yaeger have already met to plan their Habitat for Humanity garden design for a Chaska family this spring.

What are your hobbies outside of your garden?

And when Kay and Mary finish their Habitat project they'll sit down together to go over quilt patterns, if it's true that Kay actually does sit down. She must, though, at least in the winter months because she showed me the most adorable baby sweaters she has knitted unless, of course, she knits while she walks her dog Kona or while she does yoga. Oh! Those cupboard doors Kay mentioned in her directory paragraph? Painted and installed!

What was your favorite presentation at Garden Fever?

Kay thoroughly enjoyed the entertaining pollinator presentation of Dr. Karl Foord.

Where did your initial interest in gardening come from?

Kay “inherited” the gardening “gene” from her mother Stella who inherited it from HER mother. What is more, Kay’s daughter is beginning to develop her own gardening genes. She now has some of her mother’s and grandmother’s Fern Leaf peonies budding in her own yard. Four generations! But Kay says her mother didn’t require Kay’s participation in the garden when she was young. Kay thinks the garden was her mother’s “decompression” chamber. She was happy tending the garden alone.

What is the biggest difference/benefit gardening has made in your life?

As an adult Kay found the garden could provide the same decompression to her. “It kept me sane,” she tells me. “It feels good to be outside.”

What inspired you to become a Master Gardener?

Some things go full circle. Shortly after Kay moved in to her Shakopee home 18 years ago a Carver-Scott Extension Master Gardener whose name she no longer recalls, gave a talk to the County employees at her office. Kay approached him to ask how to get rid of the spots in her lawn caused by her dog. She can still remember his answer: “Water, water, water!” Besides providing sound advice his talk inspired her enough that she not only took up a trowel and hasn’t put it down since, but she started to think she, herself, might like to become a Master Gardener someday. Voila!



Kay's yard in April 1998 and, the same view, in July 2015

What are you adding new this year to your garden?

Kay smiles when she says her garden is “pretty full out there.” However, she put in a shade garden last fall, and she and her daughter shared 100 tulip bulbs between them - which are gorgeously on display as of this writing. She is considering putting spikes in a window box beside her front door after baby doves are hatched. A mother dove keeps returning to the window box to incubate brood after brood, preventing Kay from planting the box.

Do you like vegetable gardening or flower gardening better?

For the time being flowers are Kay’s preference. She has peonies from her mother who got them from HER mother. Even though Fern Leaf peonies look delicate they do very well in Zone 3 gardens where Kay’s family is from, and they are now flourishing in Kay’s Shakopee yard. Kay also has a show-stopping dark red Buckeye Belle peony that I hope she’ll invite us all to see when it blooms!

Besides peonies Kay has every kind of lily available from Asiatics, to Trumpets, Orienpets, Martagons, Tiger lilies, Daylilies, and, although they are actually in the Iris genus, Blackberry lilies (look for some of these at the plant sale in August – they spread)! She has even managed to get an Easter Lily or two to

rebloom in her garden. They are all her favorites, but she might be partial to a fragrant hot pink Oriental Hybrid called 'Acapulco'.

Kay, who is a canner, says that fellow CSEMG Bob Strawn has inspired her to try a square foot vegetable garden, although that might have to wait until she retires. What?! Come on Kay! You can squeeze that in! Up until now she has canned produce she buys at farmers' markets.

Favorite gardening book?

Kay does not have one favorite gardening book. However, this lily enthusiast and member of the North Star Lily Society frequently consults her hard cover copy of "Lilies: A Guide to Choosing and Growing Lilies" by Michael Jefferson-Brown.

Do you have any gardening philosophies such as growing organics or sustainable gardening?

Kay says although she does not currently have any gardening "philosophy" though she is looking forward to developing one through the Master Gardener program.

What (else) do you look forward to the most in the coming years?

"Any opportunities that present themselves," she tells me, and I don't doubt it!



Carver-Scott Extension Master Gardener Program
SUGGESTIONS

I have the following suggestion for improvement in our program:

(Optional):

I would like to discuss this suggestion with a member of the Executive Committee. Please call:

Name: _____

Phone: _____

Please complete the form and deposit in the blue folder available at every meeting.

No signature is necessary and all suggestions will be given due consideration by the full Executive Committee.