

## Hello Master Gardeners!

What a beautiful and colorful spring we have had this year. The flowering trees and tulips were especially beautiful. With an abundance of rain this spring, it seems that weeds and tree seedlings have sprung up overnight!

But now the roses are blooming, and what an abundance of booms they have- so vibrant and colorful! Hope everyone got their vegetables and flowers planted.

Now the July heat is here! Enjoy your own yards, take a garden tour, get in your volunteer hours and enjoy summer in Nebraska. But be sure to use insect repellent as there are hordes of mosquitoes wanting a piece of you!

—Betty Hamata



## A Garden Surprise

By Bonnie Parrish

I always get excited when something unexpected (good) happens in the garden.

We all know that Lemon Verbena is a tender perennial, that doesn't withstand freezing temperatures. Last summer, I had a Lemon Verbena in a pot that didn't look real healthy in the fall, so I just decided to leave it outside and not try to keep it over winter in my plant shed.

Much to my amazement one day a few weeks ago, I noticed that it had green leaves on it and now looks better than it did all last summer! I don't know how it survived the cold that we had this winter, but I'm pleased it did.

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*Please Join Us!*

### Newsletter Committee Meeting

**July 22nd**

7:00-8:00 pm

UNL Extension Office

1206 W. 23rd Street

Fremont, NE.

Join us to brainstorm newsletter article ideas for our June/July issue of the Going & Growing Newsletter. 2008 meeting dates: 10/21

# From The Garden To The Table

## Oregano

By Bonnie Parrish

Oregano's name comes from the Greek for "joy of the mountain". Early Greeks let their livestock graze on wild oregano so the meat would be tastier.

Oregano is a hardy perennial herb, hardy to Zone 4, that mingles well with other herbs in the garden. It is a hardy little bush that makes a nice visual contrast to vining herbs such as tall, leafy lovage and angelica.

A Mediterranean native, oregano likes at least six hours of sun a day. It will grow about two feet tall with a spread of about 18 inches. Prepare a standard herb mixture of two parts potting or garden soil, two parts peat, one part sand, and one part compost or composted cow manure.

Dig a hole for each oregano plant that's twice the size of the root ball. Set a plant in each hole, fill in with

the surrounding soil, and tamp it down. Soak with warm water. Unless there is a drought, let nature do the watering.



For indoor growing, plant oregano in a wide pot so it has room to spread out. Place it in a window that gets full sun and use ninety-watt halogen floods, placed about three feet from the plant, to give it more light.

There are fifty types of oregano, including many culinary, medicinal and ornamental species, but the best to plant are the small speci-

mens of the Greek variety, *Origanum hirtum ssp. vulgare*.

Rather than wandering around the nursery to find Greek oregano, let your nose be your guide. Rub the leaves to release the aroma, and if it smells like peppery thyme, you've got the good stuff. If it smells like something you'd like to eat and cook with, buy it.

Another species, *O. marjorana* which is commonly called sweet marjoram, is a cousin of oregano.

Oregano blends well with foods. It neither loses its own flavor or overpowers others.

Harvest stems before they begin to flower. Mince a tablespoon of fresh leaves and add to a quarter cup of tomato salsa or vinaigrette or a serving vegetable soup.

### Going & Growing Newsletter Contributors:

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### Baked Tomatoes Oregano

4 large ripe tomatoes, sliced ¼ inch thick

2 sprigs fresh parsley, chopped

1/8 cup grated Romano cheese

salt and pepper to taste

½ cup fresh bread crumbs

1 teaspoon fresh oregano

1 clove garlic, minced

1 tablespoon olive oil

Preheat oven to 400° F.

Coat a shallow baking dish with cooking spray.

Place tomato slices close together in dish. Sprinkle with cheese, bread crumbs, garlic, parsley, salt, pepper, and oregano. Drizzle with olive oil.

Bake for 20 minutes or until cheese is lightly toasted.

# Canning Your Garden Vegetables

By Mary Svoboda

The renewed interest in home canning is understandable because it is a natural way to keep nutritional value and flavor of foods that may come by in greater quantity than you can possibly eat up at once. It deals with food surplus economically, requiring a relatively small investment of time and equipment.

Requirements for canning include a supply of jars with airtight lids, tongs for handling hot metals and glass, a water-bath canner or a pressure canner. Advantages of canning include 1) food is easier to serve, 2) the contents are clearly visible, 3) canned produce is not a problem during power failures and 4) it's easily moveable.

Meticulous hygiene is necessary when canning garden vegetables. No more than two hours should pass between gathering and canning. If this is impractical, be sure to wash, dry and keep covered in a cool place the produce you picked the day before canning.

There are two distinct methods of canning: the cold pack or raw pack, and the hot pack. You either pack the food into the jars raw or cold, or cooked partially in water, syrup or in their own juice. The advantage of the cold pack is an aesthetic one, making a more attractive package. When they have been softened by pre-cooking, they may not be as pretty.

Select only fresh, young tender vegetables. For ease of packing, sort the vegetables for size and ripeness. Wash all vegetables thoroughly, including those that will be pare. Dirt

contains some of the bacteria hardest to kill. Don't let vegetables soak; they may lose flavor and nutrients. Handle them gently to avoid bruising.

Vegetables low in acid must be processed in a steam pressure canner to supply enough heat to destroy bacteria that cause botulism. Do not take shortcuts in recommended preparation or processing procedures. Failure to properly process low-acid foods can result in botulism, which can be fatal.

## Canning Jars & Lids

Discard any jars and closures with cracks, chips, dents or rust. Defects might prevent sealing. Use jars specifically designed for home canning. Commercial food jars and mayonnaise jars break easily in pressure canners and may not seal.

## Pressure Canners

Make sure your pressure canner has a tight-fitting cover, clean exhaust vent (or petcock) and safety valve, and an accurate pressure gauge. There are two types of pressure gauges: weighted and dial gauges.

Weighted gauges need only to be cleaned before using, dial gauges need to be checked for accuracy. Check them each season before use. Most University Extension county offices will provide this service.

Use a pressure canner that holds at least 4 quart jars. Smaller pressure canners are not recommended for home canning as they heat up and cool down too quickly to ensure adequate heat penetration. Read the manufacturer's instructions for your pressure canner.

## General directions are as follows:

Place filled jars on rack, using a jar lifter. Fasten canner lid securely. Leave weight off vent port or open petcock. Heat at the highest setting until steam flows from the petcock or valve. Maintain high heat setting and exhaust steam for 10 minutes, then place weight on vent port or close petcock.

The canner will pressurize in three to five minutes. Start timing the process when the pressure reading on the dial gauge indicates it has reached the recommended pressure, or when the weighted gauge begins to jiggle or rock.

Regulate the heat under the canner to maintain a steady pressure at or slightly above the correct gauge pressure. Quick and large pressure variations during processing may cause liquid loss from jars. Weighted gauges should jiggle or rock slowly throughout the process.

When the timing process is complete, turn off the heat, remove the canner from the heat if possible, and let the canner depressurize. Do not force-cool the canner by pouring cold water over it.

When the pressure registers zero, removed the wait from the vent port or open the petcock. Wait a couple minutes, then unfasten the cover. Tilt the far side up so steam can escape away from you. Carefully remove jars from canner and place on rack, dry towels, or newspaper.

Allow jars to cool, untouched, away from drafts, before testing seals.

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# Canning Your Garden Vegetables, Continued

*(Continued from page 3)*

## Testing Seals

To test the seals, press flat metal lids at the center of the lid. Lids should be slightly concave and should not move. Label jars and store in a cool place. Bulging lids or leaky lids are signs of spoilage. When you open a jar, look for other signs, such as spurting liquid or an off-odor.

Treat unsealed jars as fresh. Produce in these cans can be eaten immediately, refrigerated, frozen or reprocessed. To reprocess, you must repeat the entire procedure.

Low acid vegetables can contain botulism without showing any signs of spoilage. If the food looks spoiled or has a bad odor during heating, discard it.

Salt may be added to each jar, if desired. Canning salt is recommended to prevent the liquid from turning cloudy. Use 1/2 teaspoon salt per pint.

To remove any trapped air bubbles, insert a non-metallic spatula between the food and the jar. Slowly turn the jar and move the spatula up and down to allow air bubbles to escape.

Add more liquid if necessary to obtain the proper headspace. Wipe the jar rim with a clean, damp paper towel to remove food particles. Place pre-treated lid on jar, and tighten.

## Pickling

One of the simplest and safest methods of preserving, pickling eliminates the need for steam pressure. Pickling interestingly changes the taste, consistency, and sometimes the color of foods and also safeguards against the

## Pickled Garlic

2 cups white vinegar  
2 teaspoons salt  
2 pounds fresh garlic

Separate the garlic cloves and remove skin. Put the garlic in a saucepan and cover with boiling water for 1 minute. Drain.

Arrange in sterilized jars. Combine vinegar and salt in a saucepan and bring to a boil. Pour vinegar mixture over garlic. Seal and finish jars in a water bath.

I have added dill to this and it is good, however, it darkens the color of the garlic.

## Pickled Green Beans

1 quart green beans  
1 spring fresh dill  
Garlic, crushed red pepper,  
mustard seeds and celery seeds  
2 cups water  
2 cups vinegar  
1/2 cup salt

Clean and trim beans, leaving whole. Place beans in pint jars. Place some dill, garlic, and other spices on top of the beans in the jar.

Combine water, vinegar and salt in a saucepan and bring to a boil. Pour vinegar mixture over beans in jars. Seal and finish jars in a water bath.

threat of mold and bacteria.

Use firm unblemished vegetables and get them into brine as soon as possible after harvest. Be fastidious. Unsterilized jars or scruffy foods are an overwhelming challenge to the best pickle ingredients.

Use pickling salt, non-iodized. Do not use metal container or spoons. Pickles are finished in a water bath.

Pickling vegetables include beets, beans, eggplant, onions, pepper, tomatoes, nasturtium seeds, and a combination of vegetable relishes.

## Fermented Foods

One of the most fun methods of food preparation is to begin the process of fermentation in open crocks.

For cabbage, slice the cabbage with a kraut-cutter. Press layers of cabbage in your immaculately clean crock, with salt. Use your weight to press it down, and you will soon see liquid forming. When all the cabbage is so placed, there will be at least a couple of inches of liquid on top.

Cover it with a plate, and a heavy weight to keep the cabbage from floating. Cover the crock with a dish towel and keep it in the kitchen. Check the top liquid every day for discoloration on the top. The amount of time required depends on temperature and type of cabbage.

If you have children in your house, they will tell you every day how it tastes. If you have any left in the crock after the kraut is made, you can hot pack it into jars and finish it in a water bath.

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Vegetable	Preparation & Pack Always leave 1-inch headspace between vegetables & liquid and the top of canning jar.	Processing Time (min.) 240 Degrees F	
		Pints	Quarts
<b>Asparagus, spears or pieces</b>	Use tender, tight-tipped spears, 4-6 inches long. Wash and trim off tough scales. Break off tough stems and wash again. Cut in 1-inch pieces or can whole.		
	<b>Raw Pack</b> – fill jars with raw asparagus. Pack as tightly as possible, without crushing, to 1 inch of jar tops. Add boiling water.	30	40
	<b>Hot Pack</b> – Cover asparagus with boiling water. Boil 3 minutes. Loosely fill jars with hot asparagus and liquid to 1 inch of jar tops.	30	40
<b>Beans or peas, dry (all varieties)</b>	Sort and wash dry seeds. Cover with cold water and let stand 12-18 hours in cool place. Drain.		
	<b>Hot Pack Only</b> – Cover soaked beans with fresh water and boil 30 minutes. Fill jars with beans or peas and cooking water.	75	90
<b>Beans, shelled and dried</b>	Can only young, tender beans. Shell beans and wash thoroughly.		
	<b>Raw Pack</b> – Pack raw beans loosely into jars. For small beans, fill 1 inch from top for pints and 1.5 inches for quarts. For large beans, fill 1 inch from top for pints and 1.25 inches for quarts. Do not press or shake down. Fill jars with boiling water.	40	50
	<b>Hot Pack</b> – Cover with boiling water, bring to a boil. Pack hot beans loosely in jars to 1 inch of jar tops. Cover with boiling water.	40	50
<b>Beans, green, snap, wax or Italian, pieces</b>	Wash; trim ends. Leave whole or cut or snap into 1-inch pieces.		
	<b>Raw Pack</b> – Pack beans tightly into jars to 1 inch of jar tops. Add boiling water.	20	25
	<b>Hot Pack</b> – Cover beans with boiling water; boil 5 minutes. Fill jars loosely to 1 inch of jar tops.	20	25
<b>Carrots, sliced or diced</b>	Wash, peel and rewash. Baby carrots can be left whole. Slice or dice larger ones.		
	<b>Raw Pack</b> – Pack carrots tightly into jars to 1 inch of jar tops. Add boiling water.	25	30
	<b>Hot Pack</b> – Cover carrots with boiling water. Simmer 5 minutes. Fill jars to 1 inch of jar top. Add hot cooking liquid.	25	30

(Continued from page 4)

Cucumbers also can be done in an open crock. Some recipes call for lining the crock with grape leaves. The cucumbers are placed in the crock and covered with a mild brine and dill. After they are finished (and again, if there are children around there will probably be none left!) they can be canned, using the original brine or another brine, sealed and finished in a water bath.

If you are invited out for a dinner or picnic, take along a basket of home-canned foods for the hostess for a little “thank you” gift. For more information on canning, or other methods of food preservation, along with some great recipes visit The National Center for Home Food Preservation, <http://www.uga.edu/nchfp/index.html>, or the UNL Canning & Freezing web site, <http://lancaster.unl.edu/food/foodpres.shtml>.

Vegetable	Preparation & Pack Always leave 1-inch headspace between vegetables & liquid and the top of canning jar.	Processing Time (min.) 240 Degrees F	
		Pints	Quarts
<b>Corn, cream style</b>	Husk corn, remove silk and wash. Blanch ears 4 minutes in boiling water. Cool in ice water. Cur corn from cob at about the center of kernel. Scrape cob.		
	<b>Hot Pack</b> – To each quart of corn and scrapings in saucepan, add 2 cups boiling water. Boil. Fill pint jars with hot corn mixture, leaving 1-inch headspace.	85	Not recommended
<b>Corn, whole kernel</b>	Husk corn, remove silk and wash. Blanch ears 4 minutes in boiling water. Cool in ice water. Cut corn from cob at about the 2/3 depth of kernel. Do not scrape cob.		
	<b>Raw Pack</b> – Pack corn in jars, leaving 1-inch headspace. Do not shake or press down. Add fresh boiling water, leaving 1-inch headspace.	55	85
	<b>Hot Pack</b> – To each quart of kernels in saucepan, add 1 cup boiling water. Heat to boil and simmer 5 minutes. Fill jars with corn and cooking liquid, leaving 1-inch headspace.	55	85
<b>Greens, including spinach</b>	Sort and wash thoroughly. Cut tough stems and midribs.		
	<b>Hot Pack Only</b> – Steam greens, 1 lb. at a time, for 3-5 minutes or until wilted. Fill jars loosely with greens. Add fresh boiling water, leaving 1-inch headspace.	70	90
<b>Pepper</b>	Select firm yellow, green or red peppers. Wash and drain. Small peppers may be left whole. Large peppers may be quartered. Remove cores and seeds. Caution! Wear plastic gloves while handling hot peppers or wash hands thoroughly with soap and water before touching face.		
	<b>Hot Pack Only</b> – Make 2-4 slits in each peppers. Blanch in boiling water or blister skins by placing peppers in hot oven (400 Degree F) or broiler for 6-8 minutes. Place blistered peppers in pan, cover with damp cloth. Let cool several minutes, then peel. Flatten whole peppers. Fill jars loosely with peppers to 1 inch of jar tops. Add boiling water, leaving 1-inch headspace.	35	Not recommended
<b>Potatoes, white, cubed or whole</b>	Wash, pare. Leave whole if 1-2 inches in diameter or cut into 1/2-inch cubes. Dip potatoes into solution of 1/2 teaspoon ascorbic acid per quart of water to prevent darkening. Drain.		
	<b>Hot Pack Only</b> – Place potatoes in saucepan and cover with boiling water. Boil cut potatoes for 2 minutes, whole for 10 minutes. Drain, fill jars with hot potatoes and fresh hot water.	35	40
<b>Pumpkin and winter squash, cubed</b>	Wash; remove seeds and pare. Cut into 1-inch cubes.		
	<b>Hot Pack Only</b> – Place in saucepan, cover with boiling water. Boil 2 minutes. Do not mash or puree. Fill jars with cubes and cooking liquid.	55	90
<b>Sweet potatoes, pieces or whole</b>	Choose small to medium-sized potatoes. Wash well.		
	<b>Hot Pack Only</b> – Boil or steam until partially soft (15-20 minutes). Remove skins. Cut medium potatoes to uniform pieces. Do not mash or puree. Fill jars, leaving 1-inch headspace. Cover with fresh boiling water or syrup.	65	90

# 2008 Master Gardener Volunteer Activities

## Phone Answering

Volunteers are still needed to help answer phones any weekday from 9 a.m.-Noon, or 12:30-4:30 p.m. You don't need to come for the entire morning or afternoon, but can pick the hours that work best for you. Dates through August 31st are available. Please call Sarah at 727-2775 to sign up! You'll learn lots!

## Dodge County Fair

### Assist with the 4-H Horticulture Contest

Entries- help 4-Hers get their flowers and vegetables enter in the right classes for the County Fair contest. Also, help make sure they get the right cultivar names on their entries.

**Tuesday July 29** and **Wednesday July 30**  
6:00-8:00 p.m. 8:00-9:00 a.m.

Judging- help the judge by writing comments, attaching ribbons to entries and arranging displays.

### Wednesday July 30

9:30 a.m.- 4 p.m.

## Open Class Entries

Help in the horticulture division to get the entries into the right classes. Very fun and not hard work! Superintendent Helen Langemeier.

**Wed. July 30, 1-9 p.m.** and/or

**Thurs. July 31, 7-8 a.m.**

## Dodge County Vegetable Booth

Wed. July 30

Help take entries and create an attractive display with the open-class county vegetable entries. Also very fun! Superintendent Dina Anderson

## Saunders County Fair

### Assist with the 4-H Horticulture Contest

Entries (see Dodge Fair description)

### Tuesday July 29

5:00-8:00 p.m.

Judging- help the judge by writing comments, attaching ribbons to entries and arranging displays.

### Wednesday July 30

9:00 a.m.- 4 p.m.

## Washington County Fair

Contact Steve Landon, Extension Assistant, if you would like to volunteer. (402) 426-9455.

Assist with the 4-H Horticulture Contest

Entries- Saturday, August 9, 8:00-10:00 a.m.

Judging- Saturday, August 9, 10:00 a.m.- 3:00 p.m.

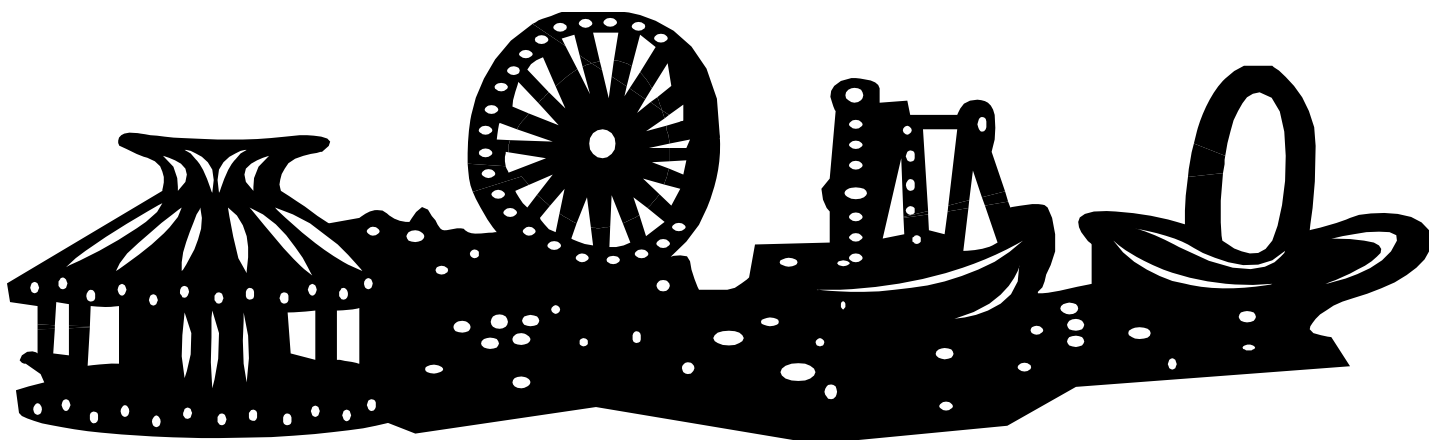
## Nebraska State Fair

Help with judging of 4-H horticulture entries on August 21 & 22 at State Fair Park in Lincoln, NE. You'll be helping to write comments on each entry, attach ribbons and organize displays.

Contact Sarah to sign up for any activities you would like to participate in this year.

Email: sbrowning2@unl.edu

Phone: (402) 727-2775



# 2009 International Master Gardener Conference

*“New Frontiers in Horticulture and Gardening”*

**March 22-26, 2009  
Alexis Park Resort  
Las Vegas, Nevada**

Official website of the 2009 International Master Gardener Conference: <http://www.unce.unr.edu/imgc/>

On-line registration and hotel reservations can be made during the summer of 2008.

Our host hotel, the **Alexis Park**, is the **premiere, all-suite, non-gaming resort** in Las Vegas. Beautifully landscaped grounds, three sparkling pools and finely appointed guest suites ensure a relaxing retreat. It's just minutes from the exciting Las Vegas Strip, where you can enjoy world-class cuisine, fantastic shopping, renowned golf courses and spectacular entertainment.

But we're not just neon lights. Experience the **“unexpected” side of Vegas** — our exotic desert landscapes, historic sites, Master Gardener projects, and behind the scenes gardening at exclusive hotels.

Explore **“New Frontiers” in horticulture and gardening** — learn what is new and exciting in plant material and equipment, energy efficient practices, environmentally sensitive design, gardening for health, and more!

The Las Vegas **International Master Gardener Conference** will address issues that gardeners everywhere face -- water conservation, proper plant selection, soil enrichment, pest control -- while also presenting new concepts in environmental stewardship and “green” technologies. Since what is old has become new again, we will also explore historical and traditional plants and methods.

**Workshop Topics:** Green Technologies, Water Conservation, Heirloom Plants, LEED, Healthy Gardening, Native Seeds, Farm to Restaurant, Ancestors' Gardens, Trees for Tomorrow, Artful Gardening, Water Harvesting, Soil Microbes, Interactive Learning.

**Tours:** Hoover Dam, Grand Canyon, LV Springs Preserve, Ethyl M Cactus Garden and Living Machine, Red Rock Canyon, Spring Mountain Ranch, Desert Rose Garden, China Ranch Date Farm, Gardens at the Bellagio and Wynn resorts.

Contact:  
Ann Edmunds, Program Coordinator  
[edmundsa@unce.unr.edu](mailto:edmundsa@unce.unr.edu)  
702-257-5587

## On-Line Plant Guide.com

Retired Extension Horticulturist, Thomas E. Pope, PhD, and colleague, Neil Odenwald, PhD, retired head of School of Landscape Architecture at LSU, spent several years making digital images of plants for the home garden. These were made over the entire country – Florida to Washington and Maine to California.

With endless hours of work, this has now evolved into a **NATIONAL** plant data base launched on the internet April 22, 2008:

<http://www.onlineplantguide.com>

The OnlinePlantGuide.com is a **FREE** service featuring over 2,800 plants



with extensive cultural information on each and an image library of over 10,000 pictures accessible via our comprehensive search engine.

All is **FREE** to any person registering on the site.

Search Plants by:

- Common and scientific names
- Climate zones
- Height and spread and more!

In developing this, Master Gardeners were one of prime audiences targeted. This site is very user friendly and has extensive search features.

Visit the website to view sample pages and register for access.

# Programs for Additional Education Hours

Join us for this series of free, horticulture tours for gardeners of all ages and Master Gardeners.

## Arboretum and Botanical Garden Tours Scheduled for Omaha Area & Eastern Nebraska

Mark your calendars for the following tours of Nebraska arboretums and botanical gardens scheduled for 2008. The free tours will offer a chance for tree lovers, garden enthusiasts and green industry professionals to see and learn more about many great plants and many great gardens.

The tours will emphasize rare and impressive trees, but will also be a great opportunity to see many other beautiful garden plants and associated wildlife. The tours are coordinated and sponsored by the Nebraska Statewide Arboretum in partnership with local affiliated sites.

More information will be available on the NSA website at: <http://arboretum.unl.edu>, or by contacting NSA at (402) 472-2971 or [jeverson1@unl.edu](mailto:jeverson1@unl.edu).

Saturday, August 23, 8:30am to 11:00am:  
**NSA Display Gardens and Maxwell Arboretum**, UNL East Campus, Lincoln. Plants will be for sale from the NSA green house during the event. Tours will start at the NSA Display Gardens - north side of UNL East Campus.

Thursday, Sept 18, 9:00am to Noon:  
**Lincoln Regional Center Arboretum.**

Thursday, Oct 23, 3:00pm to 5:30pm:  
**Blair Fall Color Tour** including Steyer Park and Black Elk Park.

Thursday, Nov 6, 3:00pm to dusk:  
**Nebraska City Fall Color Tour** including Arbor Lodge State Park, Nebraska City High School and NADF Arbor Day Farm.



## Plant Science for Master Gardeners

*An on-line course available at a special discounted price of \$50.00 for Nebraska Master Gardeners for noncredit professional development and continuing education.*

This online course runs from August 25, 2008, through December 12, 2008. The course covers the biology of plants grown for food, fiber, fuel and fun. Students learn the mechanisms used by plants to drive and control their growth, propagate, and change to compete with other organisms in their environment.

The class is divided into four sections - systems and cycles (water, nutrient, plant); driving plant growth (photosynthesis, respiration, translocation, plant water use); controlling plant growth (nutrients, light, hormones); and sexual reproduction and interaction. Plant lifecycles in managed ecosystems and their role in global carbon and water cycles are also discussed.

The course is taught by **Dr. Donald Lee**. Internet access and e-mail are required for all participants. Students will access all course-related materials via the Blackboard course management system at <http://my.unl.edu>. Please contact Cathy Dickinson in the Department of Agronomy and Horticulture, [cdickinson2@unl.edu](mailto:cdickinson2@unl.edu), with any questions. Visit <http://www.agronomy.unl.edu/newprospective/distanceed/decononcredit.html> to register.

# Plants for Nebraska

## By Rich Apking

Some suggestions for hardy and weather resistant annuals, perennials, bulbs, groundcovers, ornamental grasses, shrubs, vines, and trees that I have grown or are growing in my garden. This list is in no way conclusive, merely plants I know will work here.

Hopefully this will become a growing list, as other gardeners add to it periodically. The list is for this area, around Fremont, with input from other gardeners, various books, publications, catalogs, web sites, etc.

As you might have noticed, this list isn't all the annuals that grow around here. These are just the ones I grow, and know about personally.

## ANNUALS

- Bachelor Buttons or Cornflower (*Centaurea cyanus*)
- Begonia, Wax Begonia (*B. Semperflorens*)
- Bells of Ireland (*Moluccella laevis*) will reseed
- Cockscomb (*Celosia*) reseeds, but wantonly cross pollinates
- Coleus (*Solenostemon*) both shade and sun coleus
- Cosmos, especially Bright Lights and Sensation mixes
- Dahlberg Daisy, (*Dyssodia tenuiloba*) will reseed
- Dames Rocket (*Hesperis matronalis*) will reseed
- Geranium (*Pelargonium*)
- Giant Hyssop (*Agastache*) especially 'Honey Bee Blue'
- Globe Amaranth (*Gomphrena*

*globosa*)

- Impatiens
- Larkspur (*Delphinium consolida*) will reseed
- Marigold (*Tagetes spp*)
- Morning Glory (*Ipomoea spp.*)
- Ornamental Peppers (*Capsicum*) 'Black Pearl', 'Chilly Chili' or 'Explosive Ember'
- Pentas, esp. New Look series
- Perilla, esp. 'Magilla'
- Petunia (*P. x hybrida*) esp. Super-tunia hybrids and Wave series
- Poppy (*Papaver rhoeas*) esp. Shirley
- Salvia (*S. farinacea*) or mealy cup sage, esp. 'Victoria' will reseed
- Salvia (*S. splendens*) or scarlet sage
- Spider Flower (*Cleome*) white and pink, will reseed
- Sweet Potato Vine (*Ipomoea*) esp. 'Margarita', 'Blackie', or 'Tricolor'
- Swiss Chard, esp. 'Bright Lights'
- Verbena (*V. bonariensis*) will reseed
- Vinca or Madagascar Periwinkle (*Catharanthus*) esp. 'Cooler' or 'Pacifica' series
- Zinnia, esp. 'Profusion' series

## PERENNIALS

- Aster (*A. novae-angliae*) esp. 'New England Aster' and 'Prairie Aster'
- Beebalm (*Monarda*) esp. Jacob Kline
- Black-Eyed Susan (*Rudbeckia*) esp. 'Goldsturm'
- Blanket Flower (*Gallardia*) esp. 'Goblin'
- Candytuft (*Iberis sempervivens*)

- Catmint (*Nepeta*) esp. 'Walker's Low' or 'Six Hills Giant'
- Columbine (*Aquilegia chrysantha*) esp. 'Denver Gold'
- Coneflower (*Echinacea pupurea*) esp. 'Magnus' or 'Kim's Knee High'
- Coreopsis (*C. verticillata*) esp. 'Zagreb', 'Moonbeam' or 'Nana'
- Cornflower Aster (*Stokesia laevis*) esp. 'Honeysong Purple'
- Cushion Spurge (*Euphorbia polychroma*)
- Daylily (*Hemerocallis spp.*) just about infinite species, cultivars, and hybrids
- Dianthus (*D. gratianopolitanus*) esp. 'Cheddar Pink' and 'Firewitch'
- Geranium or Cranesbill one of my favorites, I have at least 20
- Goldenrod (*Solidago*) esp. 'Fireworks', 'Wichita Mountain' or 'Baby Gold'
- Hardy Chrysanthemum, all colors
- Hen and Chicks (*Sempervivum*) more types than I have room for
- *Hosta*, I have dozens of species, cultivars, and hybrids
- Japanese Anemone (*Anemone x hybrida*) esp. 'Honorine Jobert'
- Lavender (*Lavendula*)
- Lamb's Ear (*Stachys*) esp. 'Big Ears'
- Lenten Rose (*Hellebore*) esp. 'Royal Heritage'
- Penstemon esp. 'Husker Red', 'Mystica', 'Prairie Dusk' or 'Red Rock'
- Peony (*Paeonia*), lots and lots available
- Perennial Salvia (*S. nemorosa*)

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# Petunias– Supertunia Anyone?

By Betty Hamata

When we think of petunias we sometimes recall the old varieties that would reseed themselves in shades of purple, pink and white and get extremely leggy if not deadheaded constantly. But there are many new varieties on the market from miniature to spreading to cascading types.

'Wave', 'Surfinia', 'Supertunia' and 'Potunia' are great petunia series for use in the garden.

The 'Wave' petunia series revolutionized the petunia market in the 1990's. The series features extremely vigorous, low growing plants that spread wildly to form a two foot high carpet of plants and flowers when planted in ground beds. Each plant may spread as much as three feet. They are low maintenance, don't need deadheading, and can take the heat and keep flowering.

'Purple Wave', a 1995 All-American Selection, was the first release in the series, followed by 'Misty Lilac Wave', 'Pink Wave', and 'Rose Wave'. A similar series known as 'Tidal Wave' features 'Hot Pink', 'Cherry', 'Purple' and 'Silver' (lavender silver flowers with darker purple throat). All are more upright than 'Purple Wave', which has a more prostrate growth habit.

'Shockwave' is the newest offshoot of the 'Wave' family. This series features very vigorous plants, with smaller flowers than 'Wave', however, they have better weather tolerance without thinning in the center. 'Shockwave Ivory' is one of the best performers in the series. Other colors include 'Pink Vein', 'Rose' and 'Purple'.

'Surfinia', 'Supertunia' and 'Potunia' are great in containers and hanging baskets.

The 'Surfinia' series is vegetatively propagated. These vigorous plants have a trailing habit and medium-sized flowers, making them great for hanging baskets. A few plants in the series include 'Baby Surfinia' (eight colors), 'Baby Compact Surfinia' (six colors), and 'Patio Surfinia' (seven colors).

The 'Supertunia' series also features vigorous plants with a cascading growth habit and come in more than a dozen colors like 'Vista Bubble Gum', 'Cotton Candy' and 'Bermuda Beach'.

A new series known as 'Potunia' stays more compact than the three previously mentioned series and makes a great container plant. However, it is still free-flowering and does not require deadheading. It is available in 'Pink', 'Neon', 'Deep Purple', 'White' and 'Dark Red'.

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## Plants for Nebraska, Continued

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- esp. 'May Night'
- Phlox (*P. paniculata*) garden phlox, 'David' is a good one, *P. subulata* is a creeping phlox, *P. divaricata* is a woodland phlox
- Poppy Mallow (*Callirhoe involucrate*)
- Sedum or Stonecrop, I have a dozen of these, and have barely scratched the surface, 'Dragon's Blood', 'Vera Jameson', Autumn Joy, or 'Matrona' are good choices
- Shasta Daisy (*Leucanthemum*)

esp. 'Becky'

- Sweet William (*Dianthus barbatus*) is a biennial that reseeds
- Yarrow (*Achillea*) esp. 'Coronation Gold' be a little careful with yarrows, some are invasive and aggressive

I'm going to stop with the perennials that I've grown over the years. Just as with the annuals, this list is not conclusive, just the ones I've had reasonable luck with.

Next issue we'll tackle bulbs, groundcovers, ornamental grasses, shrubs,

vines, and trees. Happy gardening, try some-you'll like them!



Purple Poppy Mallow

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## Petunias, Continued

*(Continued from page 11)*

Petunias in containers or baskets will need to be fed regularly with a dilute water-soluble fertilizer every two weeks.

Trailing petunia, *Calibrachoa x hybrida*, is a prostrate, low-growing plant with small, petunia-like flowers. Taxonomists have debated whether it should be lumped into the genus *Petunia* for almost two hundred years, but most recently in 1990 the plants have been again separated into their own genus.

Sometimes known as 'Million Bells', after one of the most popular cultivar series, these mini petunias are great for containers. They have a trailing habit, hold up to rain, don't need deadheading and don't form seeds.

The series 'Million Bells', part of the Proven Winners program and generally reaching a 7-8 inch height, includes several colors including 'Terra Cotta', 'Cherry Pink', 'Trailing Blue', 'Trailing Orchid Pink', 'Trailing Pink' and 'Trailing White'. The cultivar 'Yellow', also known as 'Lemon-Lime' is also a beautiful color. 'Tequila Sunrise'

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The series *Calibrachoa* 'Superbells' features 24 different colors, growing 6-10 inches tall. The 'Callie' series includes four colors and plants 12-16 inches tall.

They prefer a loose slightly acid soil, 5.5-6.5 pH. Alkaline soils can cause plants to turn yellow, become stunted and bloom poorly. In this case, a quarter strength application of an acid fertilizer, like Miracid, should green up that plant and produce flowers.



'Bermuda Beach Supertunia'