

Hello Master Gardeners!

-Betty Hamata

I hope the week of freezing temperatures during April didn't do too much damage in your yards. My apple trees don't have very many apples on them and one tree has none at all. I did lose some hardy mums, too. But fortunately, some things that looked very damaged at first are now growing back- like roses, butterfly bushes, etc.

With all the rains we have had I am now trying to catch up with planting and weeding, but at least I'm not watering much! Hopefully we'll get some rain during July and August, too.

June is a pleasant time in the garden, the first vegetables are ready, flowers are bright and growing and the bugs are not too bad yet. With the exception of mosquitoes, due to all this rain! Remember to protect yourself with repellent, and hats. And apply sunscreen when working outside on sunny days. Enjoy your sunny and rainy days out in the garden!



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2007 Master Gardener Interns

Another wonderful group of gardeners went through Master Gardener training this spring, swelling our ranks and bringing their own special skills into our midst.

You might see them helping out with phone answering the next time you stop into the UNL Extension Office.

Please give them a warm welcome!

Barb Hart- Wahoo
Sharon Heaton- Tekamah
Soni Kvam- West Point
Rich Mullins- Arlington
Leann Tysdal- Fremont
Kimberly Vitamvas- Cedar Bluffs
Doug Wolfe- Arlington

Please Join Us! Newsletter Committee Meeting July 24th

7:00-8:00 pm
UNL Extension Office
1206 W. 23rd Street
Fremont, NE

Join us to brainstorm newsletter article ideas for our September issue of the Going & Growing Newsletter.

Additional meetings this year:
October 23

From The Garden To The Table

Horseradish

By Bonnie Parrish

Horseradish is a member of the mustard family and is cultivated for its thick, fleshy white roots.

The bite and aroma of the horseradish root are almost absent until it is grated or ground. During this process, as the root cells are crushed, oils are released. Vinegar stops this reaction and stabilizes the flavor. For mild horseradish, vinegar is added immediately.

Basic prepared horseradish is grated horseradish root mixed with distilled vinegar. Spices or other ingredients (salt, sugar, cream or vegetable oil) may be added to enhance and protect flavor. Color varies from white to creamy beige. As processed horseradish ages, it browns and loses potency.

Each May, horseradish is celebrated

at the International Horseradish Festival in Collinsville, IL. Collinsville and the surrounding area is part of what is known as the American bottoms, a Mississippi river basin area adjacent to St. Louis. Carved-out by glaciers from the ice age, the soil is rich in potash, a nutrient on which horseradish thrives. The area grows 60 percent of the world's supply.

Horseradish is a perennial, so don't put it in a vegetable garden that gets tilled every year. Plant it in a corner of the herb garden or grow it in a deep container, such as a whiskey barrel planter. Try to give it full sun, as partial shade will slow growth. Soil pH should be between 5.5 to 7.

For plants: Dig a hole twice as deep as the roots of the plant. Hold the plant over the hole as you fill the hole with dirt, keeping the base of

the leaves at the soil line. Water well.

For roots: Dig a hole 1 foot across and as deep as your shovel. Loosen the soil in the bottom of the hole. Place root on a 45 degree angle, around 6 inches deep for the small end and top of root just below the surface. Refill the hole with compost and mound up a couple of inches to allow for settling.

Compost should give the horseradish plant most of the nutrients it needs, but if necessary apply a balanced or low-nitrogen fertilizer 2 or 3 times during the season.

One-year old plants have the most flavor, so dig it up and replant each season. For most pungent flavor do not harvest until the leaves have seen frost.

Going & Growing Newsletter Contributors:

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HORSERADISH DIP

4 Tbsp Miracle Whip
4 Tbsp Ketchup
4 Tbsp Horseradish
1 Tsp Worcestershire Sauce
1 Dash of lemon juice

Use a medium size bowl. Mix them together, taste to make sure it's to your liking, add more or less horseradish as desired.

ZESTY CHEESE SPREAD

2 (8-oz) pkg. cream cheese, softened
¼ c. prepared horseradish
½ c. finely chopped onion
1 tsp. dried Italian seasoning
1 c. finely chopped ham

In a large bowl, mix together all ingredients until well blended. Refrigerate several hours or overnight to allow flavors to mingle. Serve with crackers or spread on celery ribs.