

Hello Master Gardeners!

To some, Autumn may signal the end of the growing season, but there is so much to enjoy this time of year. The air is crisper and Autumn's flaming reds and oranges usher in the season with a bang!

There is plenty that can be done to prolong color in the garden. Many annuals and perennials provide splashes of color in flower beds. Trees and shrubs can be planted in the fall. Even fall garden chores can be a pleasant task, and don't forget to apply all those raked leaves to the compost pile or on the garden.



Taking a walk in the woods or visiting Farmers Markets are pleasant outings. After a HOT, DRY summer, the cooler weather of fall will be a welcome change. A lot of rain would also be great. Enjoy the beautiful colors of Autumn! -Betty Hamata

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Please Join Us!

Newsletter Committee Meeting

September 25th

All meetings are held from 7-8 pm at the UNL Extension Office, 1206 W. 23rd Street Fremont, NE

We have fun brainstorming newsletter article ideas for our January issue of the Going & Growing Newsletter.

Need More Education Hours?

Acreage Insights- Rural Living Clinics

- Windbreak Renovation & Pine Wilt- September 11, 14 & 16
- Weed Control on the Acreage- October 9, 12 & 14
- Nebraska Friendly Landscapes- November 13, 16 & 18

Program cost- \$5.00 for Master Gardeners.

Program descriptions and additional information available at <http://acreage.unl.edu/classes/clinics.htm>

From The Garden To The Table

Mint

By Bonnie Parrish

Mint is one of the most common flavors known and used. It is used in candles, gums, cooking, baking, ice creams, teas, and many others.

Mint is very easy to grow, in fact, it is so easy that it usually becomes a nuisance. Mint needs to be contained in pots, or in pots set into the ground. Mint will thrive in most garden soils, but likes "wet feet". Mint is slow to germinate when started from seed, but once it gets going it does well.

There are many flavors of mint with spearmint being the best known.

- Apple mint is fruity flavored with gray-green leaves.
- Pineapple mint is bright green with creamy variegation.
- Chocolate mint has a rich chocolate aroma and is wonderful added to a cup of hot chocolate.
- Lemon mint is an ornamental, non-invasive mint. It can be used in fresh bouquets or dried for everlasting arrangements with its tiered pinkish-purple flowers.

Going & Growing Newsletter Contributors:

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- Doublemint (Peppermint) has a stronger mint flavor and is a great addition to iced tea.

When making sun tea, I like to add a few sprigs of mint and a few lemon verbena leaves (wrapped in a coffee filter) for flavor.

Mint pesto is good on lamb.

Pea Salad

2 c fresh shelled peas (or use frozen and don't blanch)
1/2 pound snow peas
1/2 c plain yogurt
3 T mayonnaise
Juice of 1 lemon
Salt & pepper
1 bunch mint, finely chopped (save some for garnish)
8 slices crisp cooked bacon, crumbled

Blanch peas and snow peas, about 1 minute each so that they remain bright green and crisp. Drain.

In bowl, mix yogurt with mayonnaise, lemon juice, salt and pepper, and chopped mint and fold into peas. Refrigerate covered.

Spoon onto serving platter, sprinkle with crumbled bacon and garnish with mint leaves.



Mint Potatoes

2 pounds red skinned, small, new potatoes
Salt
1 T butter
3 T chopped fresh mint, finely chopped
1 T sugar

Boil potatoes in salted water until tender. Drain. Add butter and turn potatoes to cover with butter.

Sprinkle the mint and sugar over potatoes. Serve immediately.

Mint Sauce

1 c cider vinegar
3 T sugar
1/2 cup minced fresh mint leaves

Combine vinegar and sugar in a saucepan and cook over moderately low heat, stirring until the sugar is dissolved.

Remove from heat and cool slightly, then add the mint and infuse for at least 30 minutes. Strain if desired.

Will keep in the refrigerator for several weeks.

Traditionally served with lamb, it can also be used with cold seafood or mixed with mayonnaise or oil to make a dressing for fruit or potato salad.

Garden Fresh Variety

By Helen Beebe

Using fresh produce out of one's backyard garden is part of the fun of cooking. It makes all the hours spent weeding and watering worthwhile.

It can be a challenge to find the time to cook and present a first-rate menu. The recipes gathered here are special, yet easy to create, to serve and to enjoy.

Garden Tomato Pie

1 pie shell, baked and cooled
6 medium tomatoes sliced thin
3 springs fresh basil
1 c. grated cheddar cheese
1 c. mayonnaise

Preheat oven to 350°.

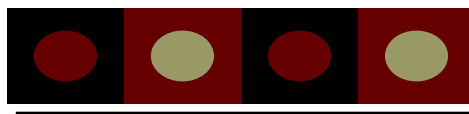
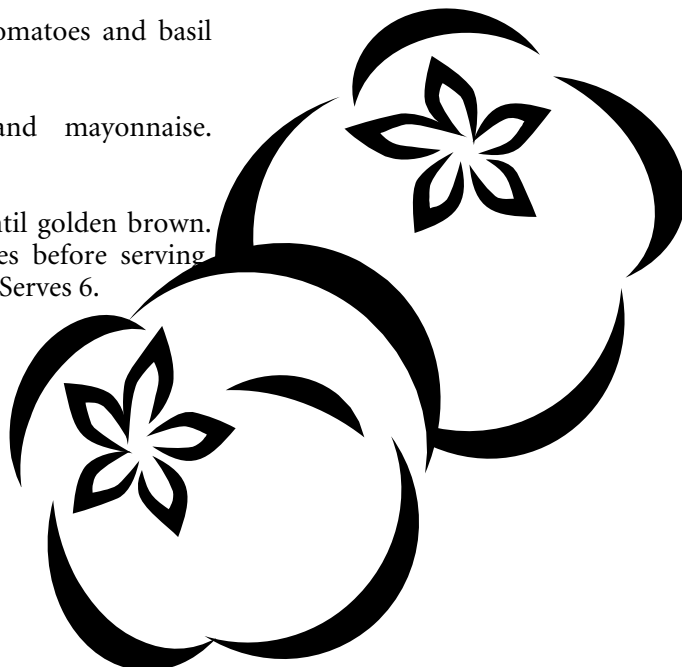
Place a layer of tomatoes in the bottom of the pie shell.

Tear basil leaves into 1/4 to 1/2 inch pieces. Sprinkle 1/3 of basil leaves onto tomato layer.

Continue layering tomatoes and basil until pie shell is full.

Combine cheese and mayonnaise. Spread on top of pie.

Bake 40 minutes, until golden brown. Let stand 15 minutes before serving. May be served cold. Serves 6.



Garden Tomato Soup

8 fresh, peeled tomatoes
1 pint 2% milk
1/4 tsp. baking soda
Salt & pepper to taste

With hand mixer beat tomatoes until smooth. Place in a large pan.

Pour milk in another large pan. Heat contents of both pans. When tomato pulp comes to a boil, lower heat and add baking soda. It will foam up, then stir into milk slowly.

Ladle into soup bowls and add salt and pepper to taste. Serves 4.

Note: If milk curdles a little, not enough baking soda was used. Take hand mixer and beat until curds disappear.

By Merry Fenton

These two recipes are both excellent for using up end of the season produce. The mincemeat is the best ever - rich, glossy and delicious. The chutney is wonderful on a sharp cheddar and ham sandwich. Yum!

Green Tomato Mincemeat

1 1/2 pints chopped tart apples
1 pint chopped green tomatoes (can substitute chopped zucchini)
2 t. cinnamon
1 t. salt
1 t. allspice
1 t. ground cloves
3 c. sugar
1 lb. raisins
1/4 c. cider vinegar
1 c. chopped suet

Cook over low heat till suet melts and mixture thickens.

Mixed Fruit Chutney

3 lbs. mixed fruit (tomatoes, apples, raisins, whatever you have)
1/2 c. dried dates, chopped
2 c. chopped onions
2 cloves garlic, crushed
1 t. salt
1 t. pumpkin pie spice
1 t. dry mustard
1 box (1 lb.) brown sugar
2 1/2 cups vinegar

Cook onions in a little water till soft then drain. Chop fruit and add to onions with the remaining ingredients.

Cook over low heat for about 2 hours or until thick. Can use the boiling water bath process.

Extending the Season— Tomatoes

By Mary Svoboda

Few pleasures match the satisfaction of tasting summer's fruits long after the season has passed. Appreciation seems to increase the further the calendar is from summer. Although the intense aroma and flavor of a tomato just picked from the vine is nearly intoxicating, dealing with the bounty can almost seem a burden. Preserving these garden treasures allows you to extend the season in several ways.

Freezing fresh tomatoes is quick and easy, but yields a mealy, mushy product, satisfactory for soups and stews.

Canning offers easy economical storage requiring some equipment and knowledge, but yielding a plethora of goodies, i.e., soups, salsa, sauces and ketchup.

Drying tomatoes affords a gentler approach both simple and amply rewarding. Drying draws out the fruit's moisture, concentrating the flavor. Drying is the oldest preservation method requiring an oven, the sun, or an electric dehydrator.

Any tomato can be dried, but the plum types have thick, meaty walls, fewer seeds, and less gel than beef-steak types. Cherry tomatoes tend to hold more sugar than acid, and are excellent for drying.

Choose firm, ripe, unblemished tomatoes and to prepare, wash and pat them dry. To air dry, use clean plastic mesh screens as metal may react with the acid in tomatoes and produce an off flavor. Place the cut to-

matoes in a single layer, allowing about an inch of space between the pieces for air circulation. Seasoning is optional.

For uniform results an electric dehydrator is the best choice, offering temperatures of 135-140° F degrees and low humidity, crucial for drying.

Use dried tomatoes for pizza, pizza crust, pastas, sandwiches, salads, sauces or as a low calorie, low fat snack. They can also be re-hydrated, using water or wine.

To extend the fresh tomato season, pick the large, well developed, unblemished fruits just before the first frost. Take them from vigorous vines, as those from nearly spent vines tend to decay.

Store them without touching each other, in a cool, dark location, or they can be wrapped individually in newspaper and stored on trays in a closet or even under a bed. Be sure to check them every few days.

Slow-ripening cultivars such as Burpee's Long Keeper, stored in this method will keep for 12 weeks. These tomatoes were developed by crossing a non-ripening cultivar with ordinary tomatoes, giving longer shelf life and reasonable flavor. Although the texture cannot compare to ripe, juice tomatoes, they are better than those found in supermarkets.

To save tomatoes on the vine, pull up the entire vine, fruit and all. Hang the vines upside down in a cool, dry place. Eventually you can pick nice ripe tomatoes.

The Zeer pot is a large clay pot which fits inside another clay pot and fitted with a clay lid. The space between the pots is filled with sand that is kept moist by adding water at regular intervals- generally twice a day. This reduced the temperature inside the inner pot. This technique was developed and is still used in Nigeria, where there is no electrical power. They have found tomatoes can be kept for 20 days, rather than 2 days. As an additional health benefit, insects are kept out and vitamins and minerals are preserved.

Commercial tomatoes are picked green and ripened in storage using ethylene gas. Tomatoes ripened this way tend to keep longer, but since they are picked green, they tend to be pink, have a poor flavor and a mealy, starching texture.

In fall, frost protection is important to keep tomatoes producing. Tomatoes are warm season plants of tropical origin and do not tolerate frost.

There are two types of frost. **Advection frost** occurs when a cold front moves into the area. Temperatures may drop significantly below critical levels making crop protection questionable.

Radiation frost occurs on calm, clear nights that lack cloud cover to hold in heat. These frosts are typically only a few degrees below critical levels, making crop protection worthwhile. Soil warmed during the day by the sun is the source of heat protection at night.

(Continued on page 12)

Growing Garlic Is Easy

By Rich Apking

Greetings Fellow Gardeners. The following information is for general garlic growing, including techniques that I have used in my own home garden.

First of all, choose your garlic cloves. I started out by using garlic bought at my local grocery store, but I was disappointed with the results. Then I decided to try some new and different varieties and ordered 'German Purple Stripe' garlic from a mail order seed company.

There are two broad categories of garlic- hardnecks and softnecks.

Hardneck Garlic, sometimes called "top-setting" or "bolting" garlic, produces a flower stalk. There are many different varieties, from the 'German Purple Stripe' that I grow to 'Spanish Roja' and more.

As you can tell these garlic varieties often have some unique coloring, like streaks of purple, red, or brown. They are valued for their high allicin content and great flavor that holds up to cooking.

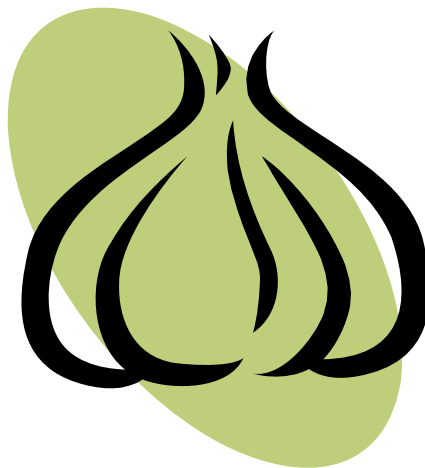
They do not store as well as softneck garlic and will usually start to dry out after a few months.

Softneck Garlic varieties, sometimes referred to as "artichoke" varieties, do not produce a flower stalk, making the dried leaves easy to braid. These are the varieties you see in the grocery stores because they store very well, from 6-8 months without significant deterioration.

These normally have white or white-blushed rose outer skins. Stores and customers seem to prefer the white-skinned garlic. Softneck garlic varieties have good flavor, ranging from mild to very strong.

Planting: Garlic can be grown in most types of soil as long as the soil is fertile and well draining.

In Nebraska you should plant garlic in the fall, October to early November, for harvest the next summer. Plant your cloves about 6 to 8 weeks before winter freezing weather sets in. This allows the cloves to send down roots and get established in the soil before the hard freezing weather sets in. This also keeps the garlic from being forced up and out of the soil during freeze and thaw cycles.



Remember to work in some good compost and 3 lbs. per 100 sq. ft. of a 10-10-10 fertilizer before planting your cloves. I did try bone meal one year, and had problems with animals digging up my cloves, so I don't recommend it.

Plant the cloves pointed side up, about 1/2-1 inches deep and about 3-5 inches apart. Water the cloves in, and you are done until spring.

Okay, spring has arrived and you anxiously watch the plot for any signs of growth, and there they are!

You must be diligent about weeding. Garlic does not like competition, so semi-weekly weeding with a hoe is a good idea and hand weeding is even better.

In mid-June, side dress with an additional pound of 10-10-10 fertilizer per 100 foot of row and scratch it in. That is when I usually try to mulch my garlic with grass clippings, since I really hate weeding.

About the end of June you will notice the hardneck varieties developing a seed pod on a looped stem. This is called a "scape". I cut mine off, because development of the scape takes away from the size of the garlic bulb. And if you cut them off, you can use them like garlic in cooking, they have a great flavor.

Harvesting: Here in eastern Nebraska, garlic is usually ready to harvest around mid-July. You can tell because the tops are starting to turn yellow and die.

It is easy to make a big mistake at this point, by waiting too long to harvest. Keeping garlic in the ground beyond a certain point does not result in bigger bulbs, but rather dried out, split and nearly useless ones.

(Continued on page 11)

Clematis Propagation— Seeds

By Lorraine Urban

The final way of reproducing clematis is from seed. The seedheads are very prominent and the seeds are easy to find, but...

Some are species varieties- wild flowers native to various countries:

- 'Mongolian gold' from Mongolia,
- *Clematis flammula* (fragrant virgin's bower) from France,
- *C. paniculata* (sweet autumn clematis) from New Zealand, and
- *C. adisonii* (Addison's clematis) from the Southeastern part of the United States are some examples.

These small-flowered varieties grow more readily from seeds than the large-flowered varieties, which are hybrids. As with other plants, hybrids do not usually come true from seeds. And, as with other plants, the species varieties will have considerable variance in size and vigor of the plants that come from seeds.

However, keep in mind that all new plants come to us some way, either by hybridization or by accidental cross-pollination. And it might be interesting to try seed propagation and see what you get.

Collecting and Storing the Seeds

Choose fully ripe, dry seeds. If you collect them when they're still immature or if you pick them when the dew is still on them, spread them out in a cool, airy place to mature and dry.

It is not usually necessary to stratify clematis seeds. But, if you can't plant the seeds when they are ready, they

can be stored in a plastic bag (don't forget to label them) in a refrigerator (about 35° F) for up to 12 months.

Planting Outdoors

Seeds of the early-flowering cultivars can be planted in fall, but there's really no advantage to doing so. They don't begin growing until conditions are right -about March or April, whenever the soil starts to warm up.

With some species Mother Nature may do the planting for you. I got my *C. paniculata* from some of my neighbor's seedlings. I've taken some seedlings from my 'Markham's Pink' (*C. macropetala* var. *markhamii*) to our MG plant exchanges.

Starting Indoors

The temperature of the seed trays isn't critical, but 59° - 64°F is ideal. Put several inches of soil mix in trays, tamp it down slightly and soak it. Clematis puts down long roots quickly so you need a planting medium that will allow the plants to be removed from the trays without damaging them.

Cover the seeds to about their own depth with the soil mix (don't pile it on), water, and cover the tray with a piece of glass and lay brown paper on top of the glass.

Then be prepared to wait. Seeds from the smaller-flowered varieties

can germinate in 10 - 14 days, but the large-flowered hybrids can take 6 months or more!! Do not allow the soil to dry out during this time.

When the seedlings sprout, gradually give them more light and air. After the first pair of true leaves appears, transplant the seedlings to somewhat larger multi-pack containers.

Allow the seedlings to get over the shock of transplanting and then **gradually** increase their exposure to the natural elements. About 12 months after germination the new plants will be ready to put in the ground.

This concludes a three-part series on Clematis propagation. I'd like to quote from the book "Clematis for Colour and Versatility" by Keith & Carol Fair: "the best way to succeed as a propagator is to fail, failure being the best teacher."

I've had my share of propagation failures where *Clematis* is concerned. I'd like to hear about your failures - and your successes!



Colorful Fall

By Betty Hamata

While pastels dominate the landscape in spring, fall brings on the flaming reds and oranges. As the air turns cooler there is plenty you can do to prolong the color in the garden. Many perennials, trees and shrubs can provide splashes of color and can take a frost.

Mums seem to dominate the fall landscape, but there are other perennials that provide color. Some of them include:

- Black-eye Susan (*Rudbeckia hirta*)
- *Boltonia asteroides*
- Goldenrod (*Solidago sp.*)
- New England aster (*A. novae-angliae*)
- *Sedum*
- Sneezeweed (*Helenium autumnale*)
- Fall anemones (*A. x hydrida*) in shades of pink, white and burgundy.

Long after autumn's first hard frost has blackened the flowers, ornamental kale (fringed or ruffled leaves) and cabbage (smooth, curvaceous leaves) light up the landscape until after Thanksgiving. They cannot take the heat so should be planted in late August or early September. Plants color up only after several frosts.

Some ornamental kale varieties are the 'Peacock Hybrids', 'Feather Red' and 'Feather White.' Ornamental cabbage varieties are 'Pink Pigeon', 'Color-up Hybrids' or 'Tokyo Hybrids.' They are beautiful planted among mums and 'Autumn Joy' sedum. Shrubs that provide beautiful fall col-

ors include:

- Japanese barberry (*Berberis thunbergii*)- red and green cultivars change to orange or red
- Virginia creeper (*Parthenocissus quinquefolia*)- a woody vine with beautiful red/burgundy fall color
- Burning bush (*Euonymus alatus*)- brilliant red fall foliage
- Bottlebrush buckeye (*Aesculus parviflora*)- yellow fall color
- Oakleaf hydrangea (*H. quercifolia*)- bronze and purple fall foliage
- Fothergilla (*F. gardenenii*)- turns yellow, red and orange in fall
- Japanese maple (*Acer palmatum*)- brilliant crimson. (Grow in a protected location.)
- American bittersweet (*Celastrus scandens*)- beautiful orange berries, but requires both male and female plants for berries for form
- Beautyberry (*Callicarpa sp.*)- bright purple fruit
- Blackhaw viburnum (*V. prunifolium*)- red and purple foliage with black fruits
- 'Wentworth' American cranberry-bush viburnum (*V. trilobum* 'Wentworth')- red berries and red-purple foliage
- Firethorn (*Pyracantha coccinea*)- bright orange-red berries that last all winter
- Sumac (*Rhus sp.*)- yellow to red fall foliage with crimson fruits

Ornamental grasses can really light up fall and winter landscapes. Maiden grass, *Miscanthus sinensis*, is a tall (5' or more) grass with pink or white plumes and foliage that turns a rich golden color in winter. Varieties include 'Gracillimus', 'Strictus' (zebra grass), and 'Silver Feather.'

Switchgrass, *Panicum virgatum*, reaches up to 6' tall with open, airy seedheads. A variety with attractive purple fall foliage is 'Shenandoah.'

Finally, feather reed grass, *Calamagrostis acutiflora* 'Karl Forester' is an upright clumping grass with purplish-green seedheads turning golden in fall.

Why not add one of these great plants to your landscape this fall, then prepare to enjoy the results for years to come!



**2007 International
Master Gardener Conference**
May 2-5, 2007
Peabody Hotel/Statehouse
Convention Center
Little Rock, Arkansas

**Celebrate Gardening in the
Natural State!**

Official website of the 2007 International Master Gardener Conference:
<http://mg2007.uaex.edu/>

For more information and to be added to our mailing list for the 2007 International MG Conference, email Janet Carson at jcarson@uaex.edu.

Peabody Hotel website: <http://www.peabodylittlerock.com/>
IMGC rate \$130.00/ night double or king accommodations with double occupancy. Good from April 30 to May 6, 2007. Be sure to mention that you are attending the International Master Gardener Conference May 2 to 5, 2007 to receive the special rate.

Cover Crops for Home Gardens

By Merry Fenton

OK, I'll admit it, this summer's miserable heat kept me from spending time in my garden and it's not looking its best. Recent rain has everything growing like crazy now, but if you had any plants that succumbed to the elements leaving bare spots in your beds, there is something you can grow now to fill in the holes that will benefit your garden next year – cover crops.

Cover crops are any crop that is planted while a bed is fallow to prevent erosion. Other than the obvious prevention of soil erosion or blowing, cover crops also fill in bare spots with lush, green growth that persists right into winter.

This can be a welcome spot of color during an otherwise drab winter and can even provide greens for pets like rabbits. Then come spring it adds a quick shot of organic matter to your soil when you turn it under to decompose. This is called green manure.

Use of green manure is documented as far back as 300 B.C. when the ancient Greeks grew fava beans and lupine to till under, and it was a common farming practice until the advent of chemical fertilizers half a century ago. Now it is seeing a resurgence as people see the benefits of organic methods.

Incorporating green, actively growing plants to your soil gives a jump start to improving your soil, creating ideal conditions for micro and macroorganisms (think earthworms) and beneficial insects to thrive. The improved soil structure also helps retain water, something we could all have used this past summer.

The most common cover crop for fall sowing is winter rye. If it is planted in late summer/early fall, it will germinate and grow until the ground freezes solid.

Another common cover crop for fall sowing is hairy vetch. This is a legume so it fixes nitrogen - pulls it out of the air and gathers it in little nodules on its roots. Hairy vetch is sometimes planted in combination with winter rye. Vetch is less hardy than rye but with the protection of the taller rye plants, it can survive the winter to start growing again next spring.

Planting a cover crop couldn't be easier. Start by clearing out the old plant residue, keeping in mind that spent pea and beans plants can be green manure - tilling them under rather than pulling them keeps the nitrogen nodules on their roots in the soil.



Next broadcast the seed, rake it in lightly and then tamp it down. Give it a good drink and walk away. It will germinate quickly and put on some good growth before winter dormancy sets in.

Your cover crop will start growing again when warm spring weather arrives. Then you just till or turn it under three weeks before you want to plant.

So why not give cover crops a try? You'll have a better looking garden all winter and just think of the time and money you'll save next spring because you won't have to lug manure out to your garden.

Don't forget to turn in your volunteer hours!
Master Gardener Recertification & Volunteer Log Sheets
Due October 31

Here Comes Another Marauder– Emerald Ash Borer

By Nancy Lindblad

Remember Dutch elm disease? When we moved to Blair, Nebraska in 1963, the blight of the American elm had gripped the town. We soon lost the beautiful elm in our front yard. Over the next years dozens of elm trees died and were cut down. Our town was planted with many kinds of trees by the people who settled here, but there were many American Elms and one by one they disappeared leaving our streets strangely empty.

Unfortunately there is another equally devastating insect invader that is moving inexorably west. The Emerald Ash Borer came to this country in the early nineties from the Asian continent, probably China, in wooden packing material brought in by ship or plane. The first signs of damage showed up in southeastern Michigan in July of 2002. It has subsequently been found in Ontario, Canada; Ohio, Indiana, and Illinois.

In Michigan this borer has been observed only on ash trees. It kills all types of ash trees. The burrowing larvae girdle the conducting tissues along the main trunk of the tree. Many trees seem to lose about 30 to 50% of the canopy after the first year of attack, and the entire tree is often killed after 2-3 years of infestation. Of course the borer preys on ash trees stressed by drought, transplantation, and injury, but healthy trees are also highly susceptible to EAB.

Ash occurs extensively in the natural and urban forests of the Eastern United States. In 2001, ash accounted for more than 149 million cubic feet of timber products nationwide. It is estimated that more than a billion ash trees are growing in the US, and about 800 million of these occur in Michigan. As of 2005, at least 15 million ash trees have died from EAB in Michigan alone. This loss is especially noticeable in urban areas where ash, once considered a hardy shade tree was

used to replace American elm trees killed by Dutch elm disease. In big cities such as Kansas City, Missouri, many boulevards have been planted with "Autumn Purple" ash trees. The same thing could happen again, only this time the ash trees would disappear.

Work is being done to combat the outbreak of this exotic pest. Spread of EAB results from flight of the borers and human transport of infested ash firewood, logs, lumber and nursery stock. To limit human-assisted spread of this pest from EAB infested areas, states have imposed quarantines and regulations on the transport of ash trees and ash wood products, including firewood. Officials caution against bringing home firewood from Ohio, Indiana or Illinois that could potentially be carrying the insects. Infested firewood has been quarantined.

Be especially careful in ordering nursery stock from any of the above mentioned states or Canada. Some nurseries have been guilty of selling infested nursery stock illegally.

As gardeners, it is our responsibility to plan our landscapes carefully and to practice diversity so that we have a large variety of plants, preyed upon by many DIFFERENT insects and diseases. Then any losses we experience are minor.

So here are a few suggestions to mull over while you are planning additions to your landscape, particularly in the area of trees and large shrubs.

- For a shade tree that reaches about 50', try the Kentucky Coffeetree, *Gymnocladus dioica*. It requires sun and moisture and has a beautiful winter form.
- For an understory tree, consider Hophornbeam or Ironwood, *Ostrya virginiana*. It has shaggy bark, yellow fall color, and hop like fruit.

- For a large deciduous shrub, the new "Northern Lights" azaleas are available and winter hardy. They like dappled shade, a sheltered location and bloom in May.

The list of trees, shrubs and evergreens that will thrive in eastern Nebraska is extensive and more information on tree selection is available from the Nebraska Statewide Arboretum, <http://arboretum.unl.edu/poppages/easttrees.htm>. There are descriptions of each plant listed.

Nebraska's State Flower

By Helen Beebe

Nebraska's state flower, goldenrod, *Solidago gigantea*, was adopted by legislative action on April 4, 1895, and signed into law by then-governor Silas A. Holcomb.

Goldenrod is often wrongly blamed for causing allergies or hayfever, when in fact, the culprit is ragweed, which is wind pollinated and reaches peak pollen disbursement at the same time that goldenrod is blooming.

Goldenrod has heavy, sticky pollen and is primarily pollinated by bees. Far from being a menace to health, goldenrod enjoys a reputation as a healing herb.

Goldenrod grows in every part of Nebraska and has a long blooming season. Cultivars to try in your garden include:

- 'Fireworks'- graceful downward arching spikes of golden yellow flowers, like glittering trails of an exploding skyrocket. Height 3'.
- 'Wichita Mountains'- numerous 2" spikes of bright yellow goldenrod flowers. Height 30 ".

A Note From Mark Harrell, Nebraska Forest Service

By Sarah Browning

Mark Harrell, Forest Health Program Leader for the Nebraska Forest Service, sent the following email to tree care professionals. The Emerald Ash Borer (EAB) has appeared near Chicago. As Master Gardeners, you should also be alert to watch for this destructive pest moving into this areas. [Also see page 9 in this issue.]

Our fear that the emerald ash borer would spread in infested firewood seems to be happening. The borer was just discovered near the town of Lily Lake, Illinois, just west of Chicago. It seems to have been there for about three years. It was probably brought into the area in firewood from Michigan. Here are some links to more information about it:

Illinois Dep. of Ag. press release:

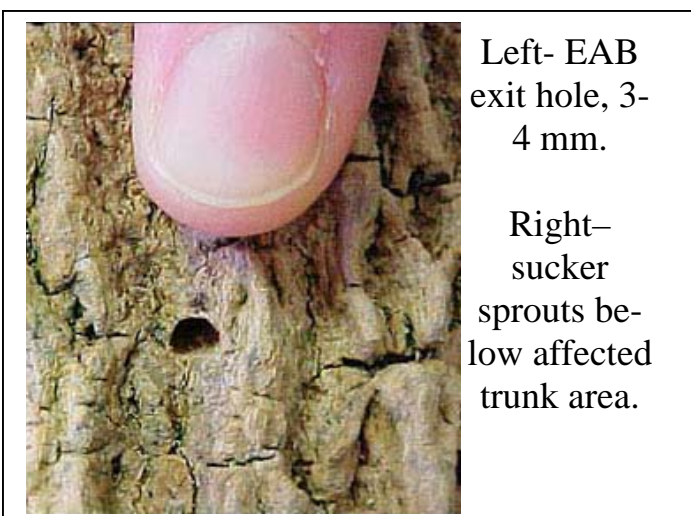
<http://www.agr.state.il.us/newsrels/r0613061.html>

Chicago Sun-Times article:

<http://www.suntimes.com/output/news/cst-nws-borer14.html#>

In Nebraska, the Nebraska Forest Service is working with the Nebraska Department of Agriculture, USDA-APHIS-PPQ, and the UNL Department of Entomology to conduct detection surveys for the emerald ash borer; to produce educational materials to inform Nebraskans and out-of-state visitors about the borer and the risk of spreading it in ash firewood, logs, and nursery stock; and to develop an action plan in case the borer is ever found here. So far, it has not been found in the state.

As we continue to look for the emerald ash borer, your help would be very valuable. Please become familiar with what the borer and the symptoms of its damage look like.



I've included some links below to sites that show these. The insect is a slender beetle about 1/4 to 1/2-inch long with a metallic green color. The adults are present mostly in June and July.

The beetle's exit hole in ash is usually D-shaped and about 1/8-inch long. (Remember we do have other borers in ash that can make round holes.) Trees that have been infested typically begin dying from the top, and they may have many sprouts from the trunk and branches near the bottom.

If you believe you have found the beetle or the characteristic D-shaped exit holes in ash, contact me.

Phone: (402) 472-6635

Email: mharrell2@unl.edu

Or contact the Nebraska Department of Agriculture (402-471-2394) or the USDA-APHIS-PPQ Nebraska office (402-434-2345).

Links:

http://na.fs.fed.us/spfo/pubs/pest_al/eab/eab.pdf

<http://na.fs.fed.us/fhp/eab/pubs/fieldguide/eabfg.pdf>

<http://www.emeraldashborer.info/>

Thanks for your help as we continue to watch for this new pest.



A Year To Remember

By George Edgar

DO get out a notebook and write down what worked and what didn't. What flowers really bloomed this year for you, and what were your disasters? Write it down.

What varieties of vegetables did well and what didn't? Write it down.

I have a hard time remembering in the spring which tomatoes I planted where last year and which ones did really good.

You also might want to write down where you got a particular seed or plant so you can go back next year.

Did you plant a new shrub or tree this year? Write down the kind of tree or shrub, the cultivar, and where purchased.



Growing Garlic Is Easy

(Continued from page 5)

When the lower third to half of the leaves have turned brown, but there are still mostly green leaves higher on the plant, it's time to harvest.

I gently pull on a plant to see how easily it will come out of the ground. Or gently spade around the plants to loosen the bulbs and pulled them out.

Curing and Storage: Now all that is left is to "cure" the bulbs before stor-

ing them for later usage. Curing allows the outer skins to dry out and helps prevent storage rots.

After harvesting, don't wash the bulbs. Instead let the soil dry naturally, then brush off as much as possible. Cure the bulbs for 2 to 3 weeks, in a warm, dry, shaded location.

After curing, clip off the top foliage at about 2 inches from the bulb and trim off the roots to about 1/2 inch.

Garlic should be store in a cool, dry place such as a basement or storage room. Ideal storage temperature is 32-40 ° F degrees.

Don't forget to keep your biggest and best bulbs for the next year's crop and rotate your crops each yearly. Garlic is pretty much pest free, except for some soil diseases which can devastate a crop.

Happy garlic growing!

Upcoming Events

2006 Wild Fruit & Nut Jam

Saturday October 7

10 a.m.-5 p.m.

Grab your lawn chairs and friends for a relaxing day at Kimmel Orchard in Nebraska City! Enjoy original and classic bluegrass, jazz, blues and folk music. And much more!

- Wine tasting from Nebraska vineyards
- Learn about fruit and nut species that can be grown in Nebraska
- Try delicious recipes with Nebraska grown fruits & nuts
- Watch a variety of Nebraska vendors create unique wood handicrafts
- Buy gourmet fruit and nut products and fine handicrafts

For more information, contact:
Kimmel Education & Research
Center (402) 873-3166

Nebraska Statewide Arboretum

Gardener's Gala &

Rare & Native Plant Sale

Saturday, September 16th

12:30 - 4:00 p.m.

Location: Maxwell Arboretum
East Campus, Lincoln

Cost: Free admission and open to the public

The day's activities will include educational presentations and tours, along with a plant sale featuring rare plants and Nebraska native plants. Presented by the Nebraska Statewide Arboretum

For more information, or a schedule of events, contact:

Nebraska Statewide Arboretum
(402) 472- 2971
<http://arboretum.unl.edu>

University of Nebraska– Lincoln
Extension
1206 W. 23rd St.
Fremont, NE 68025

Phone: (402) 727-2775
Email: sbrowning2@unl.edu

We're on the web, at <http://hortparadise.unl.edu>. Click on 'Master Gardener Program.'



Extending the Season– Tomatoes

(Continued from page 4)

There are several methods that can be used to protect tomatoes from frost damage.

Floating row covers– Light weight fabrics that lay directly over crops. Since they transmit light, they provide crop protection over an extended period of time without needing to be removed. Row covers provide 2-4° F degrees of frost protection, cut wind and screen out some insects. Many brands and fabric types are available.

Tunnel gardening involves using wire or PVC hoops placed at 3-5 foot intervals, that are covered with plastic, forming a tunnel. The edges of the plastic are held in place by burying them in the soil or stapling them onto the wood framing of a raised bed. Two-inch holes are cut into the sides of the plastic tunnel at 2-3 foot intervals to prevent overheating during the day. This provides 2-4° F degrees of frost protection, plus warmer growing temperatures inside the tunnel and wind protection.

A **plastic-covered cold frame** can be made with a wooden frame and a hinged top made of concrete reinforcing mesh and 4mm clear plastic. The plastic is sta-

pled over the concrete reinforcing mesh and the structure is easily opened or closed for cold nights. The covering must be opened on sunny days to prevent overheating, since inside temperatures can easily reach 130° F degrees when the sun is shining. This method can add 2-6 weeks or more onto the growing season.

On extra cold nights, placing an aluminum **space blanket** over the plastic frame significantly adds to the frost protection. These blankets are sold with from camping gear suppliers.

Finally, **Christmas tree lights** may be added inside a cold frame. Colorado State University trials used a 25 light string of mid-size, C-7 lights that gave an additional 6-18° F degrees of frost protection. Christmas lights work better than a single large bulb in the center of the cold frame, by eliminating cold corners and edges.



A plastic-covered cold frame with space blanket cover.