

A newsletter for
Master Gardeners in
Dodge County and
surrounding areas

UNIVERSITY OF
Nebraska
Lincoln • EXTENSION



Growing Up

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UNL Extension In Dodge County
1206 W. 23rd Street • Fremont, NE • (402) 727-2775

January 2012

Hello Master Gardeners!

Happy winter!

Is that even possible? I think so. Winter is a great time to re-evaluate our landscapes, reflect on what worked or didn't in the garden, and most of all—rest! Important for gardens as well as their gardeners.

There are lots of things happening this year, and I hope you can take advantage of some of them; whether it be continuing educational classes taught here, or some of the different volunteer opportunities.

It has been brought up that some of you would like to take field trips—I agree wholeheartedly, and included some for this year. I'm open to impromptu trips, as well, so let me know if there is anything or anywhere we should try to go to this year.

As this is the first newsletter we've put out since I started last March, I hope you enjoy it, and find some good information. Thanks to my contributors! If anyone has thoughts or ideas for articles in upcoming issues, please feel free to contact me.

-Natalia

Nebraska Master Gardeners Are Now on Facebook

Keep up with events statewide

- Go to www.FaceBook.com and create a free account.
- Then search for “Nebraska Master Gardeners” and become a “fan.”

Each time you log into your account you will receive updates, news and current MG events.

Master Gardener Training Begins Saturday, February 11 9:00 a.m. - 4:00 p.m.

Look at the class offerings to see if there are any classes you'd like to take for your own personal knowledge, or to fulfill continuing education hours!

View the class schedule on Page 10

** There is no cost for existing MGs, however you still must register for any class **

Extension is a division of the Institute of Agriculture and Natural Resources at the University of Nebraska—Lincoln cooperating with the Counties and the United States Department of Agriculture

Volunteer Opportunities, Continuing Education, and Just Plain Fun

Volunteers Needed:

Fremont Eco Fair

April 18
8:00 am-2:00 pm
Fremont, NE
402.727.2775

Spring Affair Plant Sale

Saturday, April 28
9:00 am—4:00 pm
Lancaster Event Center
Lincoln, NE
402.472.2971

Fremont 4-H Fair

July 11-14
Christensen Field
Fremont, NE
402.727.2775

Dodge County Fair

August 1-5
Scribner, NE
402.727.2775

The Fun Stuff:

Iowa Shade Tree Short Course

February 21-23
IA State University
Ames, IA
515.294.6222
(continuing ed available)

Beginning and Master Beekeeping Workshops

Feb. 18, Mar. 10, Apr. 21, and
June 28-30
<http://entomology.unl.edu/beekpg/workshops2012.pdf>
(continuing ed available)

Siouxland Garden Show

March 16, 17
Marina Center
South Sioux City, NE
712.276.2157
(continuing ed available)

Nebraska State Fair:

August 24-September 3
Grand Island, NE

Lauritzen Gardens

Orchid Show
March 24 and 25
10:00 am- 4:00 pm
100 Bancroft St., Omaha, NE
402.346.4002
Admission is \$7.00
(continuing ed available)

TLC Country Floral

Spring Open House
May 4, 5, 6
1442 CR 18
Hooper, NE
402.654.2058

20th Annual NE Nebraska MG Plant Fair

May 4 and 5
Northeast Community College
Norfolk, NE
402.370.4040
(continuing ed available)

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Growing Up Newsletter Contributors:

Natalia Bjorklund
Merry Fenton
Betty Hamata
Lorraine Urban
Rich Apking

Contact Natalia if you
would like to help with
future editions!
402.727.2775

The Naming of Plants by Betty Hamata

When identifying plants in seed catalogs and nurseries, plants are usually listed by their common names, or shortened Latin names. You might wonder why bother with Latin names, when most people can get along fine with a plant's common name. Common names may vary by region, or from country to country, but a scientific (Latin) name is the same worldwide. Scientific names are governed by an international set of rules that

maintains uniformity. The scientific name of a plant has two parts. It is important to understand how plants are classified – Kingdom, phylum, order, class, genus, and species. The first word of a plant name is the Genus. It is always capitalized, while the second word, the species, is never capitalized.

(continued on page 14)

Information Update!!

Every time I send something by email or through the USPS, I always seem to get something returned to me because of an incorrect address.

I would like to take this time to ask all of you to update your information with me (even if I have the right info on file). My contact information is as follows:

Natalia Bjorklund
(I prefer Nate or Nat)

University of Nebraska Lincoln Extension, serving Dodge County

1206 W. 23rd Street, Fremont, NE 68025

402.727.2775 (office)
nbjorklund3@unl.edu

I included a form for your convenience on the back page of the newsletter. Just fill it out, and send it back to me.

Also please let me know if you prefer to be contacted through mail/email/phone so I can accommodate! Thanks!

Book Review - The \$64 Tomato: How One Man Nearly Lost His Sanity, Spent a Fortune, and Endured an Existential Crisis in the Quest for the Perfect Garden. By William Alexander

By Lorri Urban

We gardeners each have our Garden Bibles, those go-to books which help us sort through the plants, weeds, and problems that we deal with each year. Many of us also spend at least some time reading about the horticultural experiences of others, especially at the end of a frustrating year like this past one. "The \$64 Tomato" is a great off-season read.

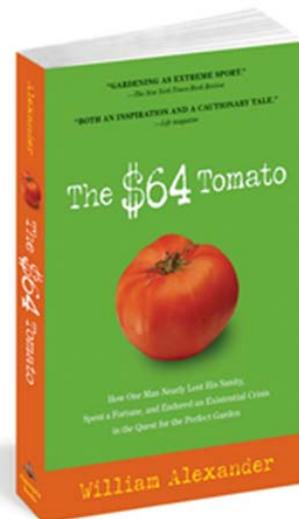
Bill Alexander and his family decide to move from the house they rented in Yonkers, NY, to an old house in the Hudson River Valley. They become the owners of the old long-vacant Big Brown House (and the surrounding 3 acres) just a short walk from the small town nearby.

"Long-vacant" meant the Alexanders would be starting the garden from scratch (some of us can relate) and doing an extreme make-over of the house.

Adventures during the 10 years which he chronicles include electric fences and deer, overwintering a back hoe, squirrels in the attic (Chip & Dale), the battle with "Superchuck," and planting an orchard for growing his Grimes Golden apples, organically (or not).

The book is entertaining and informational. The author concludes with the cost analysis for raising his tomatoes, which is something lots of us gardeners struggle to justify. If we're lucky, we, too, will have a case of Bill's "garden amnesia" by the time spring comes.

Book prices on-line vary. There is also a Kindle Edition available.



Plant Highlight— Black Walnut (*Juglans nigra*) by Sylvia Hermone

Black walnuts lend a gourmet touch to cookies, cakes, and other baked goods, and they're healthy, too. The black walnut is very low in saturated fat but high in poly and monounsaturated fats that can lower bad cholesterol. It also contains large amounts of omega-3. Nutritionally, it is similar to the tree nuts used in the popular Mediterranean diets in fashion now.

Still, they are not the most popular nuts around. Some people feel the flavor is too strong. They can be time-consuming and messy to harvest and shell. However, they make a great intergenerational project to show children or grandchildren how the pioneers got some of the food they ate.



The farm my husband grew up on has black walnut trees on it, and 2011 was an exceptionally productive year for them. Getting them was easy. In our case, since the trees are so old and big, we just picked them up off the ground. They ripen in mid to late September in Nebraska or Iowa. As they ripen, the husk, or outer covering, changes from solid green to yellowish green and the husk should dent easily by pressing on it with a thumb or fingernail.

Avoid too strong a flavor in the nut meat, hull them soon after



harvesting. The juice in the hull will seep into the nut meats and cause the strong flavor. To get the hulls off, sources say to use a corn sheller, cement mixer, squirrel cage, or try driving over them with an automobile tire. Since we were doing it with what we had, we just used a hammer. Tap it on each side to split the hull. The juice in the hull is also what stains everything, so put down papers and wear rubber gloves. The pioneers made walnut stain for furniture from the hulls.

After hulling, most internet sources recommend washing them to remove hull debris and oils. The water also helps cull out bad nuts because unfilled nuts will float. Let them dry for a couple of weeks. One source said to lay them out in the carport or garage. I would NOT recommend this. We put ours out on our picnic table. Within minutes a squirrel discovered them and went off

with one. In the next two hours, all the squirrel's friends and relatives showed up and we were minus a third of the nuts. Although it was fun to watch the squirrels, it didn't help our supply of black walnuts, and we did move them to the basement.

The toughest part of harvesting black walnuts is cracking them and getting the nut meats out.



The black walnut has a thick, tough shell—probably the hardest to crack. Special black walnut nutcrackers are available for \$55 or so, or you can just use a short handled sledgehammer as we did. Some say to re-soak the nuts for an hour or two before cracking to make them slightly flexible and keep the nut meat pieces more intact. Another source recommended using a vise and putting the nut in it pointed end up before hitting it with the hammer. Another said to put the nut between the door hinge and the door frame, and then shut the door gently until it cracks. We just put them on the patio with papers underneath and hammered away. We did get some small pieces, but they taste as good as the big ones with less effort.

(Black Walnut, cont'd)

I would recommend putting an old towel over them to keep partial shells from flying or wearing glasses in case a piece would fly up and hit an eye. Use a nut pick to dig out any pieces that are stuck within the inner shell.

Be sure to go through the nutmeats thoroughly again later to be sure no nutshells are in with the nuts. The shells and nutmeats can look very similar, and no one wants a visit to the dentist. If in doubt, use a fingernail to test how soft it is.

Put the nuts in a plastic bag and store in the freezer unless using them soon because the oils in the walnuts will turn rancid if nuts are left out. They will keep indefinitely in the freezer.

We didn't follow all the washing, storing, and soaking, but we did get two and a half cups of nuts, and their taste made it worth the work.



Roasted Salmon with Walnut–Pepper Relish

Prep Time: 25 min
Cook Time: 25 min
Level: Easy
Serves: 6 to 8 servings

Ingredients

1/2 cup walnuts
Pinch of cayenne pepper
1 tablespoon fresh lemon juice
1 teaspoon honey
2 tablespoons diced roasted red pepper
1 tablespoon walnut oil
2 tablespoons extra-virgin olive oil
1/4 cup chopped fresh parsley
Kosher salt and freshly ground black pepper
2 tablespoons chopped fresh chives
1 teaspoon grated lemon zest
1 2-to-3-pound piece wild salmon (about 1 1/2 inches thick)

Directions

Make the relish: Preheat the oven to 350 degrees F. Spread the walnuts on a baking sheet and bake until toasted, 7 to 10 minutes. Let cool, then finely chop and transfer to a bowl. Add the cayenne, lemon juice, honey, roasted red pepper, walnut oil, 1 tablespoon olive oil and 2 tablespoons parsley. Add 1/2 teaspoon salt and black pepper to taste and toss to combine. (The relish can be made up to 1 day ahead; cover and refrigerate.)

Make the salmon: Raise the oven temperature to 425 degrees F. Combine the remaining 1 tablespoon olive oil and 2 tablespoons parsley, the chives, lemon zest, 1/2 teaspoon salt, and black pepper to taste in a bowl. Rub the herb mixture all over the salmon. Lay skin-side down in a baking dish and roast until just cooked through, 12 to 14 minutes. Let rest 5 minutes, then transfer to a platter and top with the walnut-pepper relish.

SERVES 6; Calories: 446; Total Fat 27 grams; Saturated Fat: 4 grams; Protein: 46 grams; Total carbohydrates: 3 grams; Sugar: 1 grams; Fiber 1 grams; Cholesterol: 125 milligrams; Sodium: 207 milligrams



The Native Corner - 'Native Pollinators' By Rich Apking

We are all familiar with honey bees, and probably have heard of the problems the honey bees are having. Their colonies have been decimated by 2 parasitic mites, varroa and tracheal mites. Part of that problem could be that the honey bee we all know of is not a native bee. Most of them are Italian bees that have been hybridized over the years to produce large amounts of honey, and not bred to be especially good pollinators.

If you cut an apple in half by slicing across its middle you'll find a central compartment in the shape of a 5 pointed star. If the apple has 2 seeds inside each point of the star (10 all together) it was completely pollinated by bees. If there are less than 10, not enough pollen reached the flower for the seeds to develop. A poorly pollinated flower will develop into an apple that's small and lopsided. Flowers not pollinated won't develop into an apple at all.

Close to 75 percent of the flowering plants on the planet rely to some degree on pollinators in order to set seed or fruit. From these plants come a third of our food and even greater proportions of the food for our wildlife.

Right now honey beekeepers are losing unprecedented numbers of bee colonies every year, so the job of pollination falls even more heavily on the native pollinators. One way is to encourage pollinators is to create a friendlier native pollinator habitat in our yards and gardens. As you think about

where to locate your pollinator habitat and how much effort you are prepared to make, consider the range of possibilities.

When it comes right down to it, pollinators have only a few basic habitat requirements: a flower-rich foraging area, suitable host plants or nests where they can lay their eggs, and an environment free of pesticides. Providing any of these is a valuable first step.

Sometimes, simple steps can be the most successful and the most immediately satisfying. Wooden nest blocks of bundles of hollow stems can attract bees within days of installation. A patch of suitable flowers quickly becomes a magnet for butterflies, bees, flies and beetles. If you use pesticides, seek out alternatives; if your neighbors use pesticides, work with them to find a better way to minimize their impact.

As you gain confidence in your efforts, increase the scope and size of your pollinator habitat, and you'll add to the diversity, abundance, and productivity of your yard, garden, or acreage. Expand your habitat at your own pace, observe what works and what doesn't and incorporate your observations into what you do.

Of the many native pollinators in our landscape, bees, butterflies, flies beetles, hummingbirds and some bats, I will focus on bees. One type of native bee specifically, the mason bee, or orchard mason bee. The name mason bee aptly describes their nesting activ-

ity of gathering mud to plug up their nest.

Mason bees are solitary bees solitary means each female nests without cooperation of other female bees. It is small to moderate



sized bee, about the size of a honey bee. They are black or metallic blue-green, sometimes brilliant. They are common in North America, and there are about 135 species of mason bees.

As I talked about earlier, fruit production in most home orchards has been declining over the past years due mainly to lack of pollination. This can be partly blamed on increased use of pesticides, and the before mentioned mites that will wipe out colonies of bees, especially those imported bees.

Fortunately, native mason bees can help restore the former productivity of your fruit trees, blueberries and raspberries. Simply provide a nesting area for mason bees and they will reproduce and pollinate your fruit trees

Nursery Notes - B & B Greenhouses By Marilyn Fenton

(Native Pollinators, cont'd)

and bushes. Having mason bees for pollination and being able to watch them is possible by simply fastening a nest to an outside wall of a building. Place the nest in the sun, and out of the wind and rain. An east (preferred) or south facing of your house or garage or garden shed works well. Nests are available through many garden supply companies. Or you can look on line for a suitable nest. If you decide that having native pollinators or mason bees as your neighbors in your yard or garden is a good idea, the rewards you'll reap will far exceed the effort you put into welcoming these fascinating insects into your "little corner of the world".

B & B Greenhouses

Last spring, I found B&B Greenhouses in Lincoln after a co-worker mentioned the wonderful plants they sold. I followed her directions to head west on Pioneers by the State Pen and I couldn't miss it. So I drove down and was floored by how gorgeous the plants were. In all my years of buying bedding plants, I had never seen such gorgeous 6 packs. Each one was perfect and there wasn't a sad plant in the lot.

I spoke with the owner, Vaughan Bowen, who purchased the property in 1990 as a business opportunity for his two daughters. Mary and Linda ran the green-

houses from '90 to '93, when Linda got married and moved out of state. At that point, Vaughan and his wife Mary sold their business in Hebron – Hebron Floral, which had been in their family since 1947 – and moved to Lincoln to help Mary out. The three have been working happily together ever since.

B&B has 1.5 acres of greenhouses and opens sometime in April (depending on the weather) to sell bedding plants. They are already hard at work planting. Pansies were sewn last week, perennials in November and they'll start annuals next month. In addition to selling to the public, B&B also provides all the bedding plants for the Sunken Garden and did State Fair Park until the fair moved to Grand Island, which Vaughan said worked for him because he was looking to slow down.

Mary and Diane do most of the seed selection and try to grow new things every year. But if there's something specific a customer wants, B&B will grow seeds that are provided by customers, who then buy the plants at the regular price. This way they can get exactly what they want and any extras B&B grows are offered for sale to the general public. If this is something you'd



be interested, you just need to call B&B and talk to Mary to make arrangements.

Vaughan credits hard work, his customized fertilization and well water that's "perfect for growing" for the vigor of their plants. He said he does annual soil tests and uses 15/0/15 fertilizer to start then every 3rd fertilization he does more phosphate and less nitrogen so they don't grow up. He said he uses a lot more iron than most people and then hits the plants every so often with magnesium phosphate.

***B and B Greenhouses
4200 South 1st St.
Lincoln, NE 68502
402.423.8482***

So, make sure you head down to B&B this spring. You won't be disappointed! I'd go so far as to say you'll be thrilled. And it's always nice to support local, family owned businesses.

Meet a Master Gardener — Sylvia Hermone

Master Gardener - the term makes me cringe. We live in Fremont and have only a few flowers, a tomato plant, and herbs. The rabbits eat my vegetables. My husband tactfully tells me my flower garden is "about one year from looking great." (He's been telling me that for three years!)

Although I answered phone questions at the Extension office for a couple of years, I only remember two questions I could readily answer. One was identifying a tomato hornworm, and the other was recognizing a bagworm. On everything else, I had to refer to the internet, a book, or Sarah Browning, the Extension Educator at the time. I am glad I took the course, though. Here's why:

I learned so much, both from Sarah and from other people in my class. When we took the class, we went all day weekly for a month. The training was intensive but never boring. The

Nebraska Master Gardener Volunteer Handbook looks intimidating, but it's an excellent reference resource. Contrary to what some people think, we weren't required to memorize botanical names for plants or entomological names of the insect orders.

I keep on learning through the training classes offered and from other events sponsored or advertised through the Extension office. Requiring education hours is an incentive, and gardeners in general are friendly, fun, growing people.

Through the master gardener class, I met a volunteer at the May Museum garden and was invited to help there. It's great! Everyone in the group loves to garden, and all are Master Gardeners, whether they took the class or not.

Another volunteer project was helping at the Dodge County Fair. There I learned how vegetables

should look, a great help although I buy most veggies at the store.

Even answering the phones was interesting, and I did learn, first, to be sure to ask lots of questions about location, watering, age of the plant or tree, etc., in order to narrow down the problem. I learned how to use the internet to get factual information and where to look in all the great resources at the Extension office. I even learned how to use a microscope a little better.

The term "Master" still doesn't apply to me. I'm more of an experimental gardener. Try new plants, give them some time, try different plants. Every spring I think that this year may be the year for my garden to look great, and 2012 is no different. It's such a hopeful hobby. I'm glad to be a gardener.

Featured Botanic Garden - Betty Ford Alpine Gardens

Betty Ford Alpine Gardens, at 8,250 feet above sea level in Gerald R. Ford Park, in Vail, Colo., is the highest botanical garden in the United States - and perhaps the world - providing free access to an estimated 100,000 visitors annually. Recognized as the foremost authority on high-altitude plants in natural and cultivated landscapes in the Rocky Mountains, the Gardens not only contributes staff and expertise essential to conservation efforts throughout the region, but also provides an environment for rare, exotic and imperiled alpine wildflowers and plants. On the next page are a few pictures of the garden at various times of the year:

Betty Ford Alpine Gardens



Perennial Border Winter



Perennial Border Summer



Primula species

I have visited the Betty Ford Alpine Gardens a couple times, and each time, am struck by how diverse the plantings are, and how well tended they are, especially considering their small staff. I recommend visiting!

Meet a Master Gardener —Jenny Cich

My name is Jenny Cich. I grew up on a diverse farm in south central Nebraska, and that's something I wouldn't change for anything! With 7 children in the house and hired hands on the farm, my Mom always had a large garden to feed us all. Plus, she learned from her Mom that it was easier on her to pull out weeds than her hair when things got rough. Pulling weeds is now a favorite therapy of mine as well. Before attending Master Gardener training, it was only one of the things I knew how to do well when it came to gardening.

I joined the Master Gardener program in 2010 at the age of 32. I was a trainee under Sarah Browning. Fremont's Saturday classes were just what I needed to help fulfill my Master Gardener goal. They fit my schedule the best although I live and work in Lancaster County.

After my first year in the program my vegetable garden flourished. Where I was getting ice cream buckets of peas the year before, I was now getting 5 gallon buckets of peas from the same row length. There is just something about aged horse manure and leaves tilled into the garden the fall before along with supplemental watering between spring rains that really seemed to do the trick!

I also learned that my pumpkins weren't just mysteriously dying in previous years; I had quite a squash bug population! Hand

picking the little buggers and throwing them in soapy water was the perfect remedy to get things under control and we actually got some orange pumpkins! Ultimately there were many more vegetables than my husband Mark and I could eat so we shared with friends and family and even put up some tomatoes for fall and winter use in soups and stews.

While growing vegetables is very fulfilling for me, my true passion is flowers. This too was instilled in me at a young age by my Mom and my Grandma. I have a great love for perennial flowers; iris, daylily and peony to be exact. I have several hundred varieties, nicely labeled and now very well cared for. I've learned how to treat borers, rot, rust and leaf spot. Learning to keep these ailments under control means where I had o.k. flowers on diseased plants in the past, I now have spectacular flowers on healthy plants!

I find myself spending the winter months looking at new varieties of iris and daylilies direct from hybridizers and making my own hybridizing plans to cross pod and pollen parents. I have dreams of what their seedlings will look like dancing through my head, but it will be a multi-year process to get from pollination to seedling to flower. I am looking for real world experience and lessons learned from anyone who has done hybridizing.

2012 New Master Gardener Training Schedule

MG Interns **must** attend all sessions in Part I and Part II of training. Part I sessions will be held **ONLY** at the UNL Extension Dodge County, 1206 W. 23rd Street, Fremont, NE. Contact– Natalia Bjorklund, 727-2775 .

Existing MGs MUST register for any of these they choose to attend!

Part I- Dates	Time	Topic
February 11	9:00-Noon	Plant Morphology & Growth
	1:00-4:00 p.m.	Growth of Woody Plants
March 10	9:00-Noon	Turf Selection and Management
	1:00-4:00 p.m.	Plant Disease Landscape Solutions
March 31	9:00-Noon	Water conservation and Construction of Rain Barrel (25\$ extra if you wish to build an actual rain barrel)
	1:00-4:00 p.m.	Plant Propagation
April 14	9:00-Noon	Entomology and IPM
	1:00-4:00 p.m.	Plant Selection and Landscape Design

Part II sessions may be viewed at any location below. Dates and times are the same for all locations.

- UNL Extension Burt County, Courthouse Meeting Room, 111 N. 13th Street, Tekamah, NE. Contact– John Wilson, 374-2929
- UNL Extension Dodge County, 1206 W. 23rd St., Fremont, NE. Contact– Natalia Bjorklund, 727-2775
- UNL Extension Washington County, 597 Grant St., Blair, NE. Contact– Steve Tonn, 426-9455

Part II- Dates	Time	Topic	Speaker
February 14	6:30– 9:00 p.m.	Vegetables: Growing and Pest Control	Sarah Browning UNL Extension
February 21	6:30– 9:00 p.m.	Plant ID and Plant Diagnostics	Kelly Feehan/Natalia Bjorklund UNL Extension
February 28	6:30– 9:00 p.m.	Tree Problems: Environmental and Pests	Graham Herbst, NE Forest Service
March 6	6:30– 9:00 p.m.	Herbaceous Perennial Management	Kim Todd, UNL Landscape Specialist
March 13	6:30– 9:00 p.m.	Soils and Soil Management	Brad Jakubowski, Doane College
March 20	6:30– 9:00 p.m.	Weed Management Basics	Lowell Sandell, UNL Extension



Dallas Johnson Greenhouses
Council Bluffs, IA

March 21, 2012, noon sharp
Leave from the Dodge Co. Extension office at 10:30

DJG is a large wholesale grower with over 6 acres in greenhouse space under production
* Lots of walking *

Hollingsworth Nursery
Marysville, MO

May 19, 2012
Leave from the Dodge Co. Extension office at 8:00 am

Hollingsworth is large hybridizer and grower of peonies suited for the Midwest. There is over 1100 different peonies varieties under cultivation, with a total of 35,000 plants in all!

* Time to shop will be provided! *



TLC Country Floral
1442 Country Road 18
Hooper, NE

August 30, 2012
Leave from the Dodge Co. Extension office at 4:45 pm

We are getting a behind-the-scenes-look at production of fresh bedding plants and dried arrangements.

* Time to shop will be provided! *



Possible **OVERNIGHT** Field Trip Option:

Powell Gardens
Kingsville, MO
(900+ acre botanic garden)
&
Birds Botanicals
Kansas City, MO
(Orchid Specialist)

October 8, 9, 2012

* This is only a possible trip option. If there is interest from the group, it will be scheduled. Please let me know if you would like me to pursue this. *



Trip Details:

We will carpool to all locations, unless there is enough participants to warrant getting a van which I would arrange for.

If there is enough interest in the overnight trip to Powell Gardens/Birds Botanicals trip, I would reserve and drive a van or bus. The only cost to a Master Gardener for this would be for a hotel room, which I would also reserve in advance. Please let me know as soon as possible if this is of interest. Spouses are welcome!

2013 International Master Gardener Conference

Have you ever wanted to take an Alaskan cruise? Well, here's your chance! The 2013 International Master Gardener Conference will be taking place September 7-14, 2013, aboard a cruise ship bound for Alaska!

Here is the information we have received so far —

Cruise line – Holland America

Sailing from – Seattle,
September 7, 2013

Return to – Seattle,
September 14, 2013

Ports of call:

Seattle, Washington, US;
Juneau, Alaska, US;
Glacier Bay;
Sitka, Alaska, US;
Ketchikan, Alaska, US;
Victoria, British Columbia, CA

Day 1: Seattle, Washington, US

Day 2: At sea

Day 3: Juneau, Alaska, US

Day 4: Glacier Bay

Day 5: Sitka, Alaska, US

Day 6: Ketchikan, Alaska, US

Day 7: Victoria, British Columbia, CA

Day 8: Arrive Seattle, Washington, US

Frequently Asked Questions

Q. - What will be the cost of the conference?

A. - Although the final cost of the conference has not been finalized, here is an idea of what the pricing might be:

Interior Cabin from \$729.00 per person
Ocean-View Cabin from \$849.00 per person (obstructed view)
Verandah (balcony) from \$1,199.00 per person
Superior Veranda (balcony) from \$1,499.00 per person
Deluxe Veranda (balcony) from \$1,999.00 per person

These prices do not include airfare, nor conference registration fee, which should be around \$200.

Q. - Will there be garden tours available?

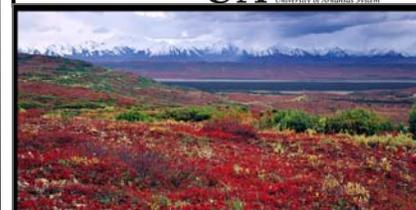
A. - When in port, you can choose from Holland America tour options/stay on the boat/explore each city on your own/choose IMG garden tour.

Q. - When can I start paying?

A. - We will start taking deposits May 7, 2012. At that point, you will be able to choose your room type – standard interior, ocean view, veranda, superior veranda suite, or deluxe veranda suite. You will also be able to choose which deck level you want to be on. First come, first served. We will confirm the best available cabin at the time we make your reservation.

Q. – Can my spouse come with me on this cruise?

A. – Friends and family may accompany you on the cruise. If they want to participate in seminars on the boat, they will need to pay the IMG registration. If they just want to cruise with you, they can simply pay the cruise fee. Tickets will be required for all IMG events.



If you would like to find out more information, you can go to the following website:

<http://www.uaex.edu/imgc2013/>

Find them on facebook by searching for the **2013 International Master Gardener Conference**

Details will also be in this newsletter as they become available.

2012 All – America Selections

Four new plants are being promoted this year through the All-America Selections (AAS) program, which celebrates 80 years of testing and introducing improved flowers and vegetables.

AAS Award winners are tested for several years before selection, resulting in "tried and true" plants with a history of excellent performance under a multitude of growing conditions. 2012 AAS winners include two annuals, a vegetable and a fruit.



Pepper 'Cayennetta' F1

This is an excellent tasting mildly spicy pepper that is very easy to grow, even for novice gardeners. This 3 to 4-inch chili pepper yielded bigger fruits from a very well branched upright plant that required no staking which would make it perfect for a container or patio planter. Unique to this variety is that it has good cold tolerance as well as dense foliage cover to protect the fruits from sun scorch and it handled extreme heat very well.

This pepper is an all-around good choice no matter where you're gardening. Market growers will benefit from the heavy yield and prolific fruit set from each plant. Everyone will love the ex-

cellent pepper flavor that outshone all the comparison varieties.



Salvia 'Summer Jewel Pink'

Sister to earlier AAS Winner Salvia 'Summer Jewel Red', this dwarf sized, compact plant has a prolific bloom count throughout the growing season. As a bonus, the blooms appear almost two weeks earlier than other pink salvias used as comparisons. And of course, the hummingbirds love pink, just as much as they do red! Commercial growers will appreciate the earliness, excellent pack performance and uniformity. 14" tall and 10-12 inches wide, creating a bright spot in any garden. It is also perfectly suited to window boxes and hanging gardens, as well as balcony and patio planters.



Ornamental Pepper 'Black Olive'

The AAS Judges said this entry was a standout, especially in the

southern gardens where heat was a major presence during the 2011 trials. All season long this beauty kept its upright habit with nicely draping leaves and dark purple/black fruit which appeared in small clusters along the stems. As summer progresses, the fruits mature to red giving a beautiful contrast against the dark purple foliage and bright purple flowers. Retailers and growers can sell this multi-use ornamental as a 20" border plant, a great color splash for containers or as a cut flower in mixed bouquets.



Watermelon 'Faerie' F1 I

'Faerie' is a non-traditional watermelon in that it has a creamy yellow rind with thin stripes yet still yields sweet pink-red flesh with a high sugar content and crisp texture. Home gardeners will like growing something unique in their garden and the fact that the vines are vigorous yet spread only to 11' means it takes up less space in the garden.

Each 7-8" fruit weighs only four to six pounds making it a perfect family size melon. Professional growers will appreciate the disease and insect tolerance as well as the prolific fruit set that starts early and continues throughout the season.



UNL Extension In
Dodge County
1206 W. 23rd Street
Fremont, NE 68025
Phone: 402-727-2775
Fax: 402-727-2777
E-mail:
nbjorklund3@unl.edu

We're on the web, at
[http://
extensionhorticulture.
unl.edu](http://extensionhorticulture.unl.edu). Click on
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Fill this out and return to me at the address on the left to update the Master Gardener database. Thank you in advance!!

1. Name _____
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5. Nickname (if preferred) _____

The Naming of Plants, (*continued from page 2*)

When written or typed properly, they are always italicized or underlined. For example, Marigolds belong in the genus *Tagetes*. More specifically, a French marigold would be *Tagetes patula*. If there is a word after the name in single quotation marks, that indicates a specific variety such as *Tagetes patula* 'Queen Sophia.'

In nature, plants of a given species vary in color, size, or form. If the variation is geographical, the different populations are called subspecies. Plant breeders can select or breed plants for a wide range of characteristics such as flower size, fragrance, number of petals, leaf color, or plant height. Plants that are the result of selection in a controlled breeding environment are re-

ferred to as cultivated varieties, or cultivars. A cultivar is a strain of plants that have identical characteristics and are propagated to maintain those characteristics. The cultivar name assures that the plant will be identical to the one you chose. If a perennial is listed as a variety, and not as a cultivar, it is part of a naturally occurring variant and is not a cultivated garden variety.