



Sprigs N Sprouts



August 2010

The Gardeners of Lima

Steve and Donna Maki hosted the July Board of Trustees meeting at their home. Steve has researched wine (he is a wine connoisseur!), and he had a wine

about ten different wines. Delicious hors d'oeuvre were also served.

Steve said, "I think this is the first time that all the board members

showed up for a board meeting."

Some business was transacted at the board meeting. Board meeting minutes will be read at the general meeting on August 10.



August Meeting

Guests are always welcome!

Date: **Tuesday August 10**

Time: **7:00 PM**
(half hour earlier than usual)

Place: **Faurot Park**
clubhouse

Tim Arheit, owner of Honey Run Apiaries, will do a presentation on beekeeping.

He has been a beekeeper for many years and has an informative website at [Honey Run Apiaries](http://www.honeyrunapiaries.com/)



<http://www.honeyrunapiaries.com/>

Biggest Tomato Contest



2009 Biggest Tomato Contest winners: Frank Cooley, Dick Hussey, and Steve Maki

Biggest Tomato Contest consists of paying \$5, bringing your biggest tomatoes to general meetings August and September for weigh-ins, and maybe winning all the money from the other biggest tomato contest contestants.

See you at the Allen County Fair. Janet Hussey has coordinated scheduling of gardeners from The Gardeners of Lima to be hosts/hostesses for the flower exhibits. See you at the fair!

And, Good Luck to The Gardeners of Lima entries for winning many awards again—just like last year.

More 2010 Meetings

Tuesday, August 10

7:00 PM

Tim Arheit on beekeeping

Tuesday, October 12, 2010

Probably 6:00 P.M.

Potluck and Halloween Party

Wednesday, December 15

(yes, Wednesday instead of Tuesday)

6:00 PM

Awards & Christmas Party
at Casa Lu Al, 2323 North
West St, Lima, Ohio

Tuesday, September 14,

Bill Lanning on Gourds

Tuesday, November 9, 2010

Program - TBA

Donna and Steve Maki attended the regional Summer conference the weekend of July 30 at Holden Arboretum in Kirkland, Ohio. One of them will tell about it at the meeting on August 10.

October 2, 2010 – Regional Fall Conference, Kingwood Center, Mansfield, Ohio. Details are at the regional website. A link to the regional website is on the website of the Gardeners of Lima.

To visit website of The Gardeners of Lima:

Copy and paste below into browser address field: <http://www.thegardenersoflima.org/>

or, if you are reading this as a email, ctrl + click on below:

<http://www.thegardenersoflima.org/>

Below is reprinted from The Germinator, which is the newsletter of the Youngstown club. The article is from the August 2009 issue. The Germinator won the 2010 national 1st prize for newsletters with 51- 100 members. They won the same award last year, too. They consistently have information articles, like below.

MAKE THINGS HAPPEN!

PRUNING TOMATOES & PEPPERS

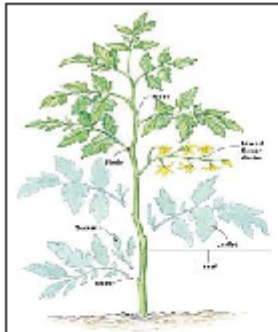
Staff Report



Left to its own devices, a tomato plant can become a disease-wracked tangle of vegetation occupying a 4' x 4' area. This crowding minimizes photosynthesis by limiting a leaf's exposure to the sun, and promotes disease from soil and water-borne pathogens.

This self-destructive tendency to sprawl along the ground can be overcome by support and pruning. Since the focus of this article is pruning, other aspects of growing tomatoes can be found in the source article at www.finegardening.com.

Early pruning encourages strong stems. Suckers as well as all leaves below the first flower cluster should be removed. Let a second stem arise from the node just above the lowest flower cluster. Let a third stem arise from the second node above the first flower cluster. This maximizes exposure to the sun and drying breezes while keeping the plant in balance. Avoid water-borne diseases by never pruning a wet plant.



About thirty days before the first frost is expected, the plants should be topped. The fruit that has been set must be given the opportunity to mature. Remove all growing tips so that the plant's sugar production is directed toward the established fruit. The result is ripe, late season fruit instead of green tomatoes requiring bag ripening.

Pruning Pepper Plants

Tomatoes and peppers are members of the same plant family and susceptible to many of the same diseases. Pruning has the same advantages for peppers as it does with tomatoes – healthy, productive plants having increased sun and air exposure. Here's how:

- Plants should have only two main stems to minimize density and maintain balance.
- If a side stem begins growing off a main stem, prune it down to one inch. Complete removal can result in stunting the main stem.
- As with tomatoes, remove small peppers a few weeks before the first expected frost so that established fruit has a chance to fully ripen.

www.ehow.com/how_4757718_prune-peppers.html



LATE BLIGHT

Staff Report

This information, originally published in the *Akron Beacon Journal* and reprinted in the Stow, Ohio, club's *Manure Spreader's* July issue, tells of a fungus attacking tomatoes and potatoes in Ohio, Pennsylvania and Virginia. This same disease caused the Irish potato famine in the 1840's.

The Late Blight spores are spread by wind, rain, irrigation or equipment, and thrive with 50 degree nights and 70 degree days accompanied by rain, fog or heavy dew. Infected tomatoes were found in Ohio in June. While not yet a major problem here, the disease can spread rapidly under the right conditions and quickly devastate crops.

The disease first appears as pale green, water-soaked spots on leaves, often beginning at the tips or edges. The lesions can be circular or irregular, and are often surrounded by a pale, yellowish-green border. The lesions enlarge rapidly and turn dark brown or purplish-black. In wet or humid weather, growth of a cottony white mold usually follows soon after lesions appear.



Ortho Multi-Purpose Fungicide (Daconil 2787) containing chlorothalnil has proven to be the best preventative. Organic gardeners should use Bonide liquid copper fungicide. Infected plants should be disposed of in sealed plastic bags. Wash treated produce with a mild detergent and rinse well before eating. For more info:

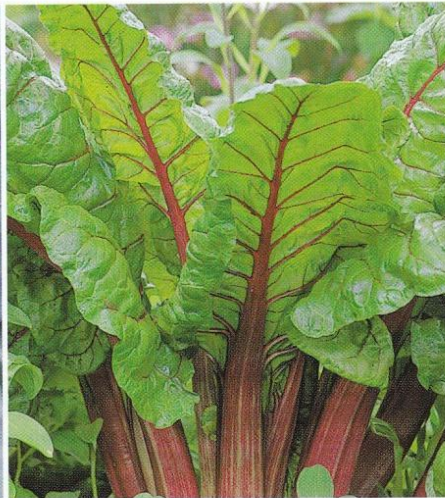
5 <http://ohioline.osu.edu/hyg-fact/3000/3102.html>

Mid-August is the second chance of the year to plant cool-weather vegetables. However, August is drier than in the spring. Extra care has to be taken to keep the seeds damp. Layers of wet paper can help keep the seeds damp so germination can take place. Below are some cool-weather vegetables to consider planting in August.

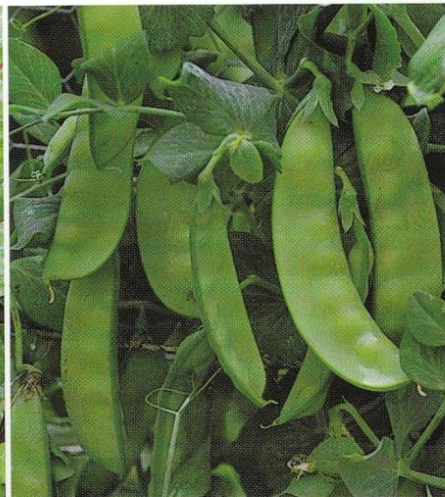
Below is page 383 from Lowe's Home Improvement Warehouse book--*Complete Landscaping*.



Cabbage



Swiss chard



Peas

COOL-SEASON VEGETABLES

Beets Besides basic red beets, look for seeds of golden yellow and white varieties. The tender young leaves are edible. Sow in early spring for an early summer crop, or in late summer for a fall crop. Plant seeds 1 inch apart in rows spaced $1\frac{1}{2}$ feet apart or broadcast them in wide beds; thin seedlings to 2–3 inches apart. Harvest 45–65 days after sowing.

Broccoli and cabbage Start seeds indoors six weeks before planting time or buy transplants. In early spring (in mid- to late summer for a fall crop), set out plants 15–24 inches apart in rows spaced 2–3 feet apart. Cut the heads before the buds begin to open. After the central head is harvested, side shoots will produce additional smaller heads. Harvest shoots or heads 50 to 100 days after transplanting.

Carrots Plant seeds in early spring (or for a fall crop, in late summer).

Sow 1 inch apart in rows 1–2 feet apart, or broadcast seeds in wide beds. Thin seedlings to 2–4 inches apart. Harvest baby carrots 30–40 days after sowing, mature carrots 50–80 days after sowing.

Swiss chard One of the most ornamental vegetables with bright red, white, and green leaves. Plant seed in early spring (in late summer for a fall crop) in rows spaced 2 feet apart. Thin seedlings to 1 foot apart. Harvest leaves about 60 days after sowing seeds, through summer and into winter in mild-winter climates. 'Bright Lights' is particularly decorative variety with leaves ranging from green to burgundy and stalks in shades of orange, red, pink, purple, green, and white.

Lettuce Start seeds in flats indoors about four weeks before planting time, or buy transplants. Set out transplants (or sow seed directly in the garden) in early spring; make successive plantings or sowings until

daytime temperatures reach 75° – 80° F. Harvest leaf lettuce 40 to 55 days after sowing seed. Plant again in late summer and early autumn for fall crops.

Peas Some kinds of peas are for shelling, some have edible pods, and some can be harvested either way. Bush and vining types are available. In early spring (in early fall for a fall crop), sow seeds 1 inch apart in rows spaced 2–3 feet apart. Thin seedlings to 2–4 inches apart. Set up stakes or trellises for vining types at planting time. Begin harvesting 55–70 days after sowing.

Spinach Spinach bolts quickly into flower if the weather gets too warm or the days too long. For best results, sow seeds in early spring (in early fall for a fall crop). Space them 1 inch apart in rows 1 to $1\frac{1}{2}$ feet apart or broadcast them over wide beds. Thin seedlings to 3–4 inches apart. Harvest 40–50 days after sowing.