



September 2011



President's Message
September 2011

-Steve Maki

Fall is coming; summer is almost over. The Allen County Fair has ended. I had my annual pig out on fair food – one of the times that my normal diet goes out the window. Yummy!!!! Donna had another successful fair, entering in the first two flower shows, but not the third one. She had two best of shows, 13 - 1st places, 11 - 2nd places and 8 - 3rd places. Donna did not enter the third show because the superintendent would not allow Donna to use her own vases. With the amount of flowers that Donna shows, there would be too much prep time to adequately get ready if she had to use the vases provided by the fair. We think this rule will be changed for next year.

We had an incredible time at the Regional Summer Conference in Amish Country. I wish you could join us for these summer conferences. These summer regional conferences are one of the reasons why I appreciate belonging to The Gardeners of America / Men's Garden Clubs of America.

SPRIGS N SPROUTS

[The Gardeners of Lima](#) – [link to website for more info](#)

We have made many friends, learned a lot and have fun at these conferences.

The first day of the conference we toured the Secret Arboretum at the OARDC (Ohio Agricultural Research and Development Center), toured Amish Country (I learned many facts about the Amish way of life from our tour guide that was married to an Amish man) and Lehman's Hardware. That evening we had dinner at an Amish Home. Believe it or not, I had three full pieces of pie for dessert (oatmeal, fresh peach and chocolate cream). Most of you would not believe that so Donna took a picture as evidence. I bought one of Betty Yoder's (the woman of house) cookbooks and she autographed it for me.

The second day we had a speaker from the OSU Extension Office present a seminar on Pests – the good guys and the bad guys. After lunch at the Farmstead Restaurant we toured Heini's Cheese. We could not resist buying some cheese to go with our upcoming wine purchases. Heini's makes over 50 varieties of cheese and uses the milk from Amish farms.

Did you know that you can freeze cheese? I have the instructions if you are interested. After the cheese tour we had a tour and wine tasting at Breitenbach Winery.

Of course we had to buy some wine to go with our cheese. We ended the second day with tour of and dinner at Werther's Carvings and Gardens. Ernest "Mooney" Werther's carvings are unbelievable – a must see.

We also did some other shopping at the variety of shops in the area. I think we will make another journey to Amish country some time. I hope that you may be able to join us at next year's regional summer conference. The conference is tentatively scheduled for Michigan State University in East Lansing, MI on July 27 & 28.

- Steve Maki

September Meeting!

Date: Tuesday September 13
Time: 7:00 P.M.

At: Faurot Park clubhouse

Presenter: Kay Studer
Topic: Ornamental Grasses



Also,

Big Tomato Contest -Weigh-in
Nominations for new Officers





Steve Maki, Kay Studer and Jo Hanley
At Buckeye Blooms

Thank you to Kay Studer (and spouse John) of [Buckeye Blooms](#), for hosting the August meeting of The Gardeners of Lima.

Everyone had a great time, and we were awed by the great results (organic results!) of what has been done in two growing seasons in making an organic flower farm.

Again, we had a great time!

There are pictures on The Gardeners of Lima website. Here's the link: [LINK](#)



Teresa Heath won the August meeting doorprize—organic flower arrangement from Buckeye Blooms

Allen County Fair participation

The Gardeners of Lima were volunteer hosts at the flower show during the Allen County Fair. Janet Hussey lined up the following club members for the flower show exhibition.

Georgie and Gene Buhrmester
Alice and Frank Cooley
Jenny and Gary Good
Jo and Don Hanley
Teresa Heath
Janet and Dick Hussey
Donna and Steve Maki
Ed Morrison
Rita Stephens

Also, members of The Gardeners of Lima won many awards. I cannot list them now, but they **WILL GET LISTED**. Donna Maki won many prizes. Dick Hussey won many prizes. And, Janet Hussey won many prizes. Until the editor can list the specific prizes, see the [Allen County Fair website](#) for the listing of prize winners.

And, there are more fair pictures at [our website](#).



Central Great Lakes Gardeners ("regional")

Fall Meeting

**Saturday October 8, 2011
10:00 AM**

**Kingwood Center – Gate House
Mansfield, Ohio
Enter from Trimble Road
Park in Main parking lot \$5 per car**

When to Harvest

Garlic Well-filled bulbs, tops dry down, undercut bulbs and cure.

Leeks Diameter from 3/4" - 2"

Lettuce (bib, romaine) Adequate size, 60-70 days.

Lettuce (head) Compact head, not too firm.

Lettuce (leaf) Adequate size leaves, 50 to 60 days.

Melon (honeydew) Ground color change to white with greenish tint, slightly waxy peel.

Okra 4 to 7 days after flower has opened (pods 2 to 4" long), not fibrous, tips of pods pliable.

Onion (green) Minimum 6" tall, mean diameter 1/4 to 1/2 inch at base of immature bulb.

Onion (dry bulbs) When 10-20% of tops fall over (withhold irrigation, undercut and cure).

Peaches Ground color change from green to yellow (varies by cultivar).

Peas (edible pod) 5 to 7 days after flowering, pods slim, immature & very small.

Peas Pods (green) well filled but not faded in color.

Peppers Fruit size and color (depends on cultivar and intended market).

Potatoes (early late) When desirable size has been reached for the cultivar and intended market harvest before vines die completely cure to heal surface wounds.

Asparagus Cut when spears are 9" (23 cm) long; width is not a maturity indicator.

Basil Sufficient size, before flowering and before night temperatures drop to below 50°F (10°C).

Beans Pods (green) are filled but not bulging, seeds are immature.

Beans (haricot vert) Very thin, over-mature if they snap when bent.

Beets Adequate size, highest quality beets are less than 2" (5 cm)

Brussels Sprouts Buds that are 1" to 2" in diameter.

Cabbage Firm head.

Cantaloupe 3/4 to full slip (abscission from vine) under slight pressure.

Carrots When roots have reached adequate size, have uniform taper.

Cauliflower Mature curds at least 6" in diameter, compact.

Celery 90 to 120 days after transplanting.

Chard Adequate size of large, outer (Swiss) leaves (cut and come again).

Corn Silks dried, kernels immature, (Sweet) "milky" when squeezed, tight, green husk.

Cucumber/ Immature, glossy skin, 55 to 60

Gherkin days from flowering, before seeds fully mature.

Eggplant Immature, glossy skin, 40 days from flowering, before seeds fully mature.

Radish (spring) 20 to 30 days after planting.

Radish (winter) 45 to 70 days after planting.

Shallots When tops dry down.

Spinach Adequate size (35-45 days after planting), young or mid-maturity, or cut outer leaves and come again in 3-4 weeks.

Squash (summer) Immature, glossy skin, 45-60 days from flowering, before seeds mature.

Squash (winter) Rind hard, before hard frost.

Strawberries Minimum standards: 2/3 of berry surface showing pink or red color.

Sweet potatoes Adequate size of roots, before first frost.

Tomatoes Seeds fully developed, gel formation advanced in at least one locule (seeds cut when fruit is sliced). Color depends on variety.

Turnips Adequate size, before weather warms.

Watermelon Ground spot change from white to creamy yellow.

Reference: The Ohio State University Extension's website:

<http://ohioline.osu.edu>

Canning/Preserving Class

LACNIP Community Gardens' 2nd annual Preserving Class was on August 18 at Tracy Appliances, 4054 Elida Rd., Lima.

The concentration this year was on freezing. Last year tomatoes and green beans were canned. Hancock County Extension Agent Barbara Brahm gave the presentation this year and last year.

Pesto was made from community garden basil that grew prolifically in an entire 10' X 20' plot by itself. Monica Harnish from Allen County Health Dept. quickly whipped up the pesto in a food processor, and then everyone enjoyed the pesto on crackers. Pesto recipe at right was a hand-out at the class.

Barbara Brahm demonstrated how green beans would be prepared for freezing. She rinsed the green beans twice and emphasized always lifting vegetables from the rinse water. The green beans got the ends trimmed off and got cut into bit-size pieces. They got put into a wire basket and immersed in water that had a rolling boil going, and after water was again rolling boiling (try to say that!), they stayed immersed in the boiling water for exactly three minutes. The wire basket then got lifted out of the hot water and was put immediately into water chilled with ice cubes. The green beans were cooled within a few minutes and were put into freezer bags immediately.

She emphasized not leaving vegetables sit at room temperature during the process because germs multiply on food rapidly at room temperature.

I learned that the freezer attached to my refrigerator is not cold enough to store frozen food for longer than a short period of time. A stand-alone freezer is really needed for long-term storage because the temperature has to stay at around zero, and refrigerator freezers are not that cold.

There was so much useful information given. All the information is available on Fact Sheets at The Ohio State University Extension website at [Family and Consumer Sciences Fact Sheets](#).

Recipes are needed for the national cookbook that will help our club(s) raise money. Get your favorite recipes to Steve Maki as soon as possible.

Pesto is a very forgiving recipe; measurements given below need not be followed exactly. Pesto is wonderful in soups and also can be used to flavor sandwiches (try mixing a spoonful with mayonnaise), deviled eggs, and salads. Or brush on meat or fish before grilling or baking.

Yields about 1 cup / 250 ml

1 cup / 250 ml packed fresh basil leaves and tender stems
(may use part fresh spinach)

1-3 cloves garlic

1/3 cup / 75 ml pine nuts, walnuts or hazelnuts (toasted)

3-6 tablespoons Parmesan cheese (grated)

1/2 teaspoon salt or to taste

2 sprigs flat parsley (optional)

Finely chop together in food processor.

1/3-1/2 cup / 75-125 ml olive oil (for a lower fat version, use broth for part of the oil)

Add gradually while food processor runs to make a thick paste.

Serve at room temperature with any kind of hot pasta. The flavor is intense; a little goes a long way.

To freeze: Freeze in ice cube trays. When frozen, remove cubes and place in a resealable plastic bag, removing from the freezer as needed. When making pesto to freeze, omit the garlic and cheese if desired. When using the pesto, stir in freshly grated Parmesan and minced garlic.

Cilantro variation: Grind in food processor 1/2 cup / 125 ml sesame seeds (optional). Add and process together 4 cups / 1 L fresh cilantro, 4 cloves garlic, 1 teaspoon ground cumin (optional), 1/4 cup / 60 ml fresh lime juice or red wine vinegar, 5-6 tablespoons olive oil and salt and pepper to taste.

BARBARA RESSLER, APPLE CREEK, OHIO
ANITA DERSTINE, PORTLAND, OREGON
LOIS BAERG, SASKATOON, SASKATCHEWAN

Board of Directors Meeting Held on August 25, 2011

Two motions were made at the board meeting.
(from the meeting minutes taken by Ed Morrison, secretary)

- Teresa Heath

1. There was a discussion on whether to begin local club dues as none are now collected.
Motion by Gene to retain our current dues structure.
Rex Maurer 2nd the motion.
Motion carried.
2. Gene Buhrmester made a motion that the clubs present a one thousand dollar scholarship this year.
Rex Maurer 2nd the motion.
Motion carried.

Upcoming Monthly Meetings for 2011

Tuesday October 11 at **6:00 pm** - Halloween party

Tuesday November 8 at 7 pm - TBA

Tuesday December 13 at 6 pm Christmas dinner & Awards at Casa-Lu-Al