

# *Yavapai Gardens*

Master Gardener Newsletter

December 2016/January 2017

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## ***December Thank You's***

*by Nora Graf*

At the end of every year I stop for a moment to thank everyone who has helped me with the newsletter during the year. While I usually get all the credit, I have a number of people who make sure I don't make a mess of it.

My editors are at the top of that list. Without them the newsletter would be a hotbed of poor punctuation, misleading, incomplete and just plain pointless sentences and bad spelling.

So thanks to Pam Bowman, Marilyn Perkins, Lisa Gerber, Mary Barnes and Deb Grafe for all their help this year.

My thanks also go out to all the Master Gardeners who have given me ideas for the newsletter. Sometimes I grind things out slowly because inspiration seems to be missing. It is the Master Gardeners who frequently come up with ideas. I'd like to especially mention the group that works in the Camp Verde office. Because I see them fairly often, talking with them often sparks an idea. I can't tell you how much that helps me. Faun Vogel gets a special thanks because she often brings to my attention what is happening in the Verde area.

This year I have had the pleasure of having a number of guest writers. Thanks to all of them. They are Lori Dekker, Marti Griggs, Susan McClary, Amanda Gagnon, Judy Kennedy, Debbie Allen and Bev Majerus.

And the photographers: Steve McIntyre, Steve Moody, Catherine Korte, Lori Dekker, Mary Barnes and Helen Boland.

Last is the Cooperative Extension staff. Without their support I wouldn't be doing this. Hats off to Jeff Schalaus, Lisa Gerber, Lydia Watts and Mary Barnes, along with all the staff who are pretty wonderful too!

Thanks everyone for another good year!

### **A note about this newsletter**

This is the busiest time of year for me so I am cheating a bit this issue. I've decided to plumb the depths of the past and recycle some articles (with updating) from way past issues. I decided to not use the 1994 article on using the internet. Talk about outdated. Pretty amazing how it has all changed.

# *Annual Master Gardener Recognition Picnic — October 8, 2016*

## *No Dead Horses at this Memorable Event*

*by Steve McIntyre*

### **No Dead Horses at this Memorable Event**

FRAP, FRAP, FRAP went the windshield wipers as we approached Cottonwood from the South. It had been a short ride over from Prescott this early Saturday morning; our destination: the annual Master Gardener Recognition Picnic.

Linda skillfully guided her SUV through the early morning traffic while Judy navigated. Ron and I peered out from our perches in the back seat. The rain lightened as we approached our destination, Dead Horse Ranch State Park. "What's in the name?" I asked.

Ron whipped out his iPhone and we quickly found out lots about the name and the park. Back in the late 1940's the Irey family was looking for land to establish a ranch. One of the properties they liked had a memorable attribute: a dead horse at the

side of the road. They eventually bought the 400 plus acres and the name stuck: Dead Horse Ranch.

In 1971, after 20 years of ranching, the family decided to move on. Their ranch seemed a perfect location for a state park: dramatic location, close to town, and the Verde River ran through it. Dead Horse Ranch State Park officially opened June 1, 1977.

**KABOOOOOM** went the thunder as we arrived at our picnic pavilion. Barbara Saul and husband Dick were already there setting up and wiping down the tables. "How are we all going to fit under the roof if it really rains hard?" someone asked. Good question. It did rain and we did fit — all 67 of us.

The annual Recognition Picnic started just





down the Verde from Dead Horse at Riverside Park, in 1999 or 2000 according to Jeff Schalaus. Then, as now, it was a homegrown affair with everyone bringing parts of the picnic feast to share. Twenty to twenty-five MG's attended the initial affair.

At the 2016 picnic one could tell the weather optimists from the pragmatists: the optimists came in shorts (it was supposed to be 82°F), the pragmatists brought umbrellas and rain gear (probably locals). Local MG's did volunteer to help put the picnic together including Mary Overman and Jane Harrington and MGA president Bill Marmaduke. Ever-present Mary Barnes left her digital finger prints on the project (and brought a jacket to the event).

Luckily, by lunchtime the rain abated; however, occasional lightning and associated **KABOOMS** continued. Bill Marmaduke welcomed all and declared the event open..."let's eat." We ate well: a dozen plus salads of every genus, side dishes galore including "El Rancho Marmaduke Chile Rellenos", a delicious sourdough rye bread, and store-bought roasted chicken. The eye-popping desserts finished off a fine picnic spread. Then, on with the awards.

MGA Membership boss, Cathy Michener, and Jeff called up the honorees in fine style. Applause abounded and pictures taken. Forty-seven Master Gardeners were recognized for reaching various levels of volunteer hours. Four long-time MGs: Tana Bourdage-Allman, Lisa Gerber, Terrilyn Green and Steve Moody were honored for achieving Emeritus rank (10 years continuous involvement).

**KABOOOOM.** No sooner had the last award been made than the rain really started. Everyone quickly joined in to dump ice water, pick up pans, and sweep the pavilion. FRAP, FRAP, FRAP went the windshield wipers as we headed back to Prescott.

A memorable event; thanks to everyone who did the organizing and who participated.



## 2016 YAVAPAI COUNTY MASTER GARDENER VOLUNTEER RECOGNITION

### Emeritus

Tana Bourdage-Allman, Lisa Gerber, Terrilyn Green, Steve Moody

### 2000 hours

Judy Cowan, Rich Peterson, Faun Vogel

### 1500 hours

Betty Loos, Carlon Woodson

### 1000 hours

Christi Armer, Steve Moody, Garry Neil

### 500 hours

Jan Billiam, Al Herron, Lois Janowski, Sandy Lundgren, Jackie Rizzo, Kathy Sisley

### 250 hours

Diana Atkins, Jean Cole, Shari Dutton, Dede Erceg, Nancy Gibson, Judy Kennedy, Debbie Mayne, Faith Roberts, Lois Rosenow, Elizabeth Sexton, Peggy Stair

### 150 hours

Sue Arnold, Ann Baugh, Sally Bethea, Karen Brown, Debbie Cavarretta, Leigh Ann Frankel, Jane Harrington, Jamie Hinman, Phyllis Jiacalone, Alice Johnson, Marion Johnston, Sandi Kelleher, Bev Majerus, Bob Miller, Dick Ryan, Lynne Sitter, Nancy Verberg, Mike Wagner, Carol Young



# *Meet A Master Gardener - Mary Overman*

*by Amanda Gagnon*

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Have you ever met an angry gardener? Neither has Mary Overman, the delightful Master Gardener and successful vegetable grower in Sedona. I was fortunate to spend some time getting to know Mary recently. When I asked Mary about her biggest passion, she took a breath and let out a resounding "Gardening!"

Mary had a busy career as an otolaryngologist, also known as an Ear, Nose, and Throat (ENT) surgeon, during which she wholeheartedly worked to help mostly children with various ENT health issues. During her career, Mary had little time to pursue gardening. She retired to Sedona from Toledo, Ohio about 15 years ago and now spends much of her time devoted to gardening.

Mary has a hard work-ethic which is displayed in her commitment to growing her own produce in her 300-square-foot, organic garden that she maintains year-round. This summer, Mary ate her heart's fill of produce she grew herself including zucchini, tomatoes, melons, broccolini, pole beans, and herbs. She was so productive; Mary was able to feed a few friends and neighbors their fill of vegetables, too! Mary describes vegetable gardening as a "labor of love." She gets a wonderful and rewarding feeling from making dinner from the vegetables she has grown herself.

It is evident that Mary is a life-long learner that desires self-sufficiency. During our conversation, Mary expressed fervor for learning new ways to become increasingly self-sufficient. For instance, she preserves some of her harvest for consumption later, but she is interested in learning other ways to effectively preserve the fruits of her labor, such as



canning, to prolong the storage of her home-grown goods. In addition, Mary is interested in exploring aquaponics, an integrated system that grows fish and plants together; she hopes maintaining a system like this would provide additional food resources for her. In addition to self-sufficiency, environmental stewardship seems to linger on Mary's heart. Mary expressed her devotion to "being kind to the earth." Her kindness is displayed in her actions. Mary is currently in the process of converting her entire home to solar energy.

Mary is clearly an active and caring person, and she quietly

laughs saying "that gets her into trouble sometimes." Mary passionately volunteers with hospice patients and their families as they go through difficult times. She is also a volunteer with Keep Sedona Beautiful and is currently assisting with planning the next Native Plant Workshop scheduled for Saturday April 1, 2017 (for more information: <http://www.keeppedonabeautiful.org/our-programs/native-plant-workshop.html>). Volunteer work is a large part of Mary's life, much like it is a key component of the Master Gardener Association.

Mary took the Master Gardener course in 2012. "I loved it! It was fun," says Mary. She wanted to become a part of the Master Gardener Association because she was interested in learning how to successfully grow a garden as a novice and to meet good people. Mary suggests, "If you want to meet down-to-earth, wholesome folks, take a gardening class. I've never met an angry gardener." And I agree. What a splendid experience getting to know Mary Overman, another interesting, happy gardener.



# Tool Care (from the Dec 1994 HortNews)

by Nora Graf

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This is the time of year to take it easy and enjoy some of the holiday happenings and family gatherings. For dedicated gardeners, who just have to be doing something, how about looking over your gardening tools and equipment and get them ready for the new year? To prolong their life and improve their ability to do the job they were designed for, a little tender loving care and maintenance is in order.

First, bring them in from the garden. In spite of their rugged appearance they should not be left out in the rain or covered with mud and dirt. Digging and weeding tools should

be cleaned after each use. Make sure you clean the hollow backs of shoves and spades. This will prevent the accumulation of rust and corrosion and rotting of handles. Hose off the dirt and let it dry in the sun. A bucket of sand makes a good scour brush and will keep the tool clean. Some people use dry corn cobs in a bucket and then throw them into the compost pile when worn out.

After cleaning, spray the working end with a coating of vegetable oil. This will keep the tools from rusting and it also makes it harder for dirt to stick.

Tighten anything loose. A few taps with a hammer will tighten loose rivets. Check for loose screws, bolts, nails.

Wooden handles should be sanded smooth. Varnish with a marine varnish or rub with linseed or tung oil to protect the wood and give a comfortable (not splintery) feel to the wood. For those who lose their tools in the garden, paint the handles with a bright colored paint. Replace handles as they get worn.

For those with tender skin who want to protect their hands from blisters, cover the handle with foam pipe insulation covered with electrical tape.

A sharp tool makes for a happy gardener, so sharpen all your tools. Use a flat bastard (yes, that's the name) file. It has a checkered pattern on it. Firmly clamp the tool in place (wear gloves for this job) and file with a forward stroke; don't go backwards. It's best to file periodically

during the year but at the very least sharpen your tools once a year.

Pruners, loppers and shears should be washed in warm water and soap, removing all the sap. Turpentine can be used to remove any difficult sap. Lubricate all the pivot points. Don't use motor oil—it will gum up the works. Never use your plant pruners as a wire cutter, no matter how tempting. A single nick could ruin the tools. A small nick can be removed by a flat single cut file.



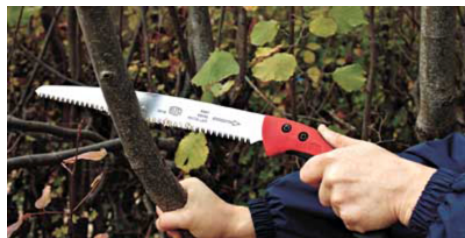
## Pruning Saws

Since the pruning season will be here before you know it. ARE YOU PREPARED? Good tools are a must to keep from damaging the plant and keeping the job simple and quick.

For larger branches a saw is a necessity but unfortunately there are a million choices. Here is a quick guide and safety tips.

The longer the saw, the heavier limbs it can handle.

The number of teeth (or points) affects the cut. More teeth generally mean a finer cut. Look for ten teeth per inch, seven or eight teeth is a good choice also for pruning both trees and shrubs. Four teeth per inch is good for cutting big logs in half but not for smaller trees and shrubs.



"Kerf" refers to the way teeth are out slightly from the vertical. The slightly angled teeth make it easier to cut by reducing friction and pinching on the blade. More teeth and smaller kerf make for a smooth cut. This promotes formation of wound wood, which protects the plant more readily than a ragged cut. Some blades have Teflon on them to reduce friction. It works well but wears off very quickly.

The directions of cut also depend on the saw. Some cut on the push stroke, some on the pull; some cut in both directions. Generally a straight blade cuts on the push stroke. A curved blade usually cuts on the pull stroke. The curve, especially on really long blades, helps by

positioning the blade into the wood, making the job go faster.

Handles also affect the performance of the saw. “D” type handles give the most hand protection. “D” type and pistol grip handles fit the hand most comfortably. The “banana” shaped handle can be tiring if used for undercuts because the wrist is twisted while you’re pulling upward.

Japanese saws have thin razor-sharp blades and make for fast cutting. They may be described as “turbo” or “frictionless” rather than as Japanese blades. They are so sharp gloves need to be worn on both hands, as it is easy to cut yourself.

It will probably take some experimenting to find a saw that fits your needs. You might even need more than one type to meet your pruning needs.

#### Safety Tips

1. Use a sharp blade. The job will go faster. In struggling with a dull blade you can be at more risk than with a saw with a really sharp blade.

2. Always wear gloves.

3. Always keep both feet on the ground.

If the tree is really big, it may be to your advantage to hire a professional. It’s cheaper than most medical procedures.

4. Don’t cut a big limb over your head. Heads are a precious commodity, use some common sense when cutting.

5. Don’t use a chain saw. They have a high injury potential, especially if you are using them in situations above the waist.

6. Take care of your equipment. Clean, sharp and straight saws are easier and safer to use. Protect them from dirt when they are not in use.



## Fall Canning

One of my editors, Marilyn Perkins has been gathering up the last remnants of the summer garden and canning it. She provided this recipe for one of her new favorites, Piccalilli. The word piccalilli dates back to the mid 18th century. Many recipes abound but generally all contain a variety of vegetables.



### **Piccalilli Relish**

2 quarts chopped green tomatoes

2T salt

½ head cabbage, finely chopped (1 qt)

4 medium onions, chopped

1 quart celery, finely diced

1 pint sliced green peppers

1 pint sliced sweet red peppers

2 hot peppers, chopped

1 T. mustard seed

2 ½ cups cider vinegar

1 ¼ cups sugar

Mix chopped tomatoes with salt and let stand 3 to 4 hours. Place in a colander and press out and discard liquid. Combine pulp with other vegetables, add mustard seed, vinegar and sugar. Heat to boiling and pack into sterilized jars. Seal.

Makes 3 1/2 to 4 quarts, depending on the firmness of the vegetables.

From Meta Given’s “Modern Encyclopedia of Cooking”, 1953





***Congratulations on  
completing 50 hours  
of volunteer service!***

**Harriet Jack**

Harriet's mentor is Linda Kimberly

## ***Master Gardener Volunteer and CE Hours***

**Please submit all your hours for 2016 by January 5, 2017 so they can be included in the annual report.**

### **Locating Topics in Yavapai Gardens Newsletter Archive**

The Yavapai Gardens newsletter is an excellent source of gardening information. Looking for information in the archives is not always easy. However, one can look for topics using GOOGLE search. Below is an example of searching for articles about squash bugs. Be sure to include the phrase "Yavapai Gardens" in double quotes. In this case the phrase "squash bugs" is also included in double quotes. Try to be as specific as possible about the topic of the search. As with other internet searches, it may take several tries with different phrases.

Type into the search engine"

**"Yavapai Gardens" "your topic" for example**

**"Yavapai Gardens" "Squash Bugs"**

The more specific you narrow your search to, the better the results will be.

### **2016 Newsletter Deadline Schedule**

The newsletter comes out every two months. Please note the deadlines.

Publish	Date	Deadline
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Feb-Mar	Feb 1	Articles Jan 5, announcements Jan 25
April-May	April 1	Articles March 5, announcements Mar 25
June-July	June 1	Articles May 5, announcements May 25
Aug-Sept	Aug 1	Articles July 5, announcements July 25
Oct-Nov	Oct 1	Articles Sept 5, announcements Sept 25
Dec-Jan	Dec 1	Articles Nov 5, announcements Nov 25

From the Editor: Send or email articles to the address below. Email is preferred. Please see schedule for deadlines.

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**MG NEWSLETTER**



## *Next Meetings*

January 18, Camp Verde, speaker Hattie Braun, Coconino County, “50 Shades of Blue”

February 15, Prescott, speaker Dave Irvine, Highlands Center for Natural History, “New Discovery Garden”

Camp Verde meetings are held at the Superior Court Building off of Hwy 260. 2840 N. Commonwealth Dr.

Prescott meetings are held at the Extension office at 840 Rodeo Dr.