

Yavapai Gardens

Master Gardener Newsletter

October/November 2017



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Can you Believe It!!

by Nora Graf



Summer is almost over. The days are getting shorter, the nights are cooling off and the weeds just keep growing. Except for that last thing, life is pretty good this time of year. It also means you can keep gardening. Now is the time to start planting bulbs. One of my favorites is garlic. Not what you expected to hear I imagine but garlic, as far as I'm concerned, is one of the best bulbs you can grow. It's hard for me to visualize a kitchen without garlic. Garlic is easy to grow and one of

the most carefree plants in the garden. It grows especially well in the Verde Valley but can be grown in other areas.

Garlic was grown by the Egyptians and Indians as long as 5000 years ago. Babylonians grew it about 4500 years ago and the Chinese perhaps up to 4000 years ago. The wild plants came from Central Asia (centered in Kyrgyzstan, Tajikistan, Turkmenistan, and Uzbekistan) and possibly grew from China to India to Egypt to the Ukraine.

Garlic is a member of the lily family and its proper name is *Allium sativum*. There are two subspecies, hard-necks and soft-necks. Hardnecks are the original species while soft-necks were developed over centuries by growers. DNA analysis shows that they there are 10 separate, distinct varieties. Silverskin and artichoke are the two softneck types; rocambole, porcelain, purple stripe, marble purple stripe, Asiatic, turban, creole and glazed purple stripe are hardneck types. There are plants in the United States that are dubbed wild garlic but they are the species *Allium vineale* or *Allium canadense*.

Many of the garlic varieties available were brought to America via immigrants from Poland, Germany and Italy over time but most came to America in 1989. American scientists had attempted to collect garlic in USSR's Caucasus region prior to 1989 but were refused because of missile bases in the area. Unexpectedly in 1989, as the USSR starting breaking apart, American scientists were invited to come collect. Even though the expedition traveled only at night with armed guards, they were able to travel along the old Silk Road buying garlic in local markets. Each batch of garlic was named after the town it was bought in. Once they returned to the United States, the collection was given to private growers on a share-the-garlic basis with the USDA getting a portion and the private grower getting a portion. Private growers began to share and trade their varieties, which became available to home gardeners. Now there are hundreds of cultivars out there, although most catalogs only carry a handful.

Garlic likes cool weather so it is best grown over the winter.



You can start planting mid-September up to November. The conventional wisdom is the bigger the clove you plant, the larger next year's bulb will be. I save a few of

my largest bulbs each spring for my fall planting. Once planted the garlic sprouts and grows until the weather gets cold and then it hunkers down and doesn't appear to be doing much above ground. As soon as it begins to warm up in the spring the plant starts growing again. Try to plant garlic in early October versus leaving it until November. I have found (personal observation) that the longer the plant gets to grow in the fall, the bigger the plant and bulb will be in the spring. Spring is when the bulbs develop, approximately late April and early May .

Plant in a good garden soil. I've grown them in some pretty hard clay soils and they did ok but it helps if you have a looser soil. They don't need much fertilizer, mixing compost into the soil before planting is usually enough. While garlic can withstand low-water conditions, they do much better if you provide even watering. You can let it dry out between watering, especially in the coldest periods of the winter but not for very long. Water-starved plants will probably produce a bulb but chances are it will be very small. During the winter the plant appears dormant, the roots are still growing. Come spring they will start to grow very fast, putting on new leaves. Some varieties of garlic will put out "scapes" which produce bulbils (tiny cloves). Pick them; they can be used in interesting flower



arrangements or eat them. They taste like garlic. Removing the scapes also helps improve the size of the bulb. Scapes are rather attractive as they grow they curl in a wide circle.

Resist picking the garlic until the leaves have become mostly yellow and brown and are falling over—do not rush into picking. Once the leaves are mostly dead, dig the bulbs, do not wash them, do not remove the leaves. Lay them out in a single layer in a shady, well-ventilated place. You can also braid softneck varieties and hang them up to dry. Depending on the weather, it could take a month or more. You can eat green garlic if you want. They are dry when the roots have shriveled and dried out and the leaves are completely brown and dried. Trim off the dried roots and leaves, remove any loose papery skin and store in a dark dry place.



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There are hundreds of different varieties but below are terms that you will see when browsing through a garden catalog. I found an interesting website with a garlic archive if you are interested in looking at many of the garlic varieties. The site also has a photo archive of peppers and tomatoes. <http://biology.unm.edu/jnekola/Heirloom/index.htm>

Softneck Garlic—This is what you see in grocery stores. This garlic is best for braiding, as the stem is flexible. It has a papery skin with several layers of cloves around a central stalk. The outermost cloves are the largest, as you move inward the cloves become smaller.

Hardneck Garlic—The opposite of softneck, these have hard leaf stalks and do not work for braiding. They frequently send up scapes. There are three main varieties of hardneck garlics.

Rocamboles—this variety has a full-bodied taste and peels easily. Usually it has just one layer of cloves around the center stalk. Shelf life is about six months.

Porcelain—It is similar to rocamboles in flavor and contains about 4 large cloves in a papery sheath. It is sometimes mistaken for elephant garlic. It is a good-keeping garlic and under good conditions will last about eight months.

Purple Stripe—



Makes terrific baked garlic. There are several types but all are distinctively striped with purple. Shelf life is around six months.

Elephant garlic—Produces monster-sized bulbs and cloves but has a weak

flavor. Some think it actually tastes more like a leek and is more closely related to leeks than garlic.

Flavor and spiciness vary with the variety. Some are mild, some are quite spicy or hot, some work well raw, while others are best cooked. If you are buying garlic out of a catalog, read the descriptions. If there is nothing about the taste, do a quick google search of the variety. I'm sure the information is out there. It might take a few tries to find something you really like and that grow well in your garden.

Sources

<http://www.thegarlicstore.com> had 45 varieties listed
5313 Mail Creek Lane
Fort Collins, CO 80525
1-800-854-7219



970-889-9577: call or text questions to this number

<http://www.filareefarm.com>

has 27 varieties listed

83 Epley Rd, Omak, WA 98841
Certified Organic by WSDA, Phone: (509) 422 6940

http://www.territorialseed.com/category/hardneck_garlic/2

16 varieties

Territorial Seed Company
PO Box 158
Cottage Grove, OR 97424
Phone Orders: 800-626-0866
Customer Service/Gardening Questions: 541-942-9547
Call Center Hours: Mon-Fri, 8:00AM-5:00PM
info@territorialseed.com

<http://www.hoodrivergarlic.com/contact-us>

29 varieties

Hood River Garlic
P.O. Box 1701
Hood River, OR 97031
Phone number: 541-386-1220



Fall Plant Sales

This is a good time to plant in our climate. You might want to check out these botanical gardens (and one club) sales to find interesting and unusual plants. You can also tour the gardens, always a great experience. The bonus is that you help supports these organizations. I just read that botanical gardens are becoming refuges for endangered species, another good reason to make sure these places survive.

**Boyce Thompson Arboretum (near Superior, AZ)
Oct 13-29 (Oct 13 is members only)**

October plant sale includes lectures, guided tours and weekend wildflower walks; most are included with daily admission of \$12.50. Experienced BTA horticultural staff and Master Gardeners grow many of the plants we sell, and they maintain many of these same plants in the gardens and plant exhibits throughout the grounds - so they know firsthand how these plants perform, from nursery pot to maturity in your garden or landscape. Just one hour's drive east of Phoenix or 90 minutes north of Tucson

The Arboretum is located at Highway 60 Milepost #223 near the historic copper mining town of Superior, about one hour's drive due east of Phoenix on the Superstition Freeway.

Desert Botanical Garden (Phoenix)

October 20, 2017 - October 22, 2017

Members Preview:
Friday, Oct. 20 | 7 a.m.-5 p.m.

Open to General Public:
Saturday, Oct. 21 | 7 a.m.-5 p.m.
Sunday, Oct. 22 | 7 a.m.-3 p.m.
Free admission

1201 N. Galvin Parkway
Phoenix, AZ 85008
480 941.1225

Tohono Chul Botanical Garden (Tucson)

Members' Preview | Wednesday | October 11 | 12 – 6 p.m.
Open to the Public:
Saturday | October 14 | 9 a.m. – 5 p.m.
Sunday | October 15 | 10 a.m. – 4 p.m.
Propagation Area at 7211 N. Northern Avenue

Visit Tohono Chul's Fall Plant Sale for an extensive offering of both the typical and the unusual, native, cold-hardy, and arid-adapted plants from agaves to Zauschneria and everything in-between. Our Members' Only Preview hours have been extended due to the ever-growing popularity of this event. We encourage you to bring your own wagon, but we will have plenty on hand if you don't have one. Don't forget to check out our propagation greenhouse. Please note that the plant sale is located on the east side of the grounds in the Propagation Area at 7211 N. Northern Avenue, which is the first street just west of the Ina and Oracle intersection.

Arizona Rare Fruit Growers (AZRFG)

Nov 4, 7:30pm to 9:30pm

The Rose Garden at Mesa Community College

This group seems to keep a very low profile. Couldn't find any contact information, but you might be able to get in touch through their facebook page although they do not update very often.



Picnic in the Pines; Annual Master Gardener Recognition Picnic

Recognition

rec·og·ni·tion
[.rekəg'niSH(ə)n]

NOUN

1. the action or process of recognizing or being recognized, in particular.

synonyms: identification ~ recollection remembrance

Once a year we get together at the end (for some of us) of the growing season for a picnic to fete our fellow Master Gardeners at the annual Recognition Picnic. For many it is a chance to remember the joint ventures we were involved in with others: early morning Monsoon Madness hustling, learning to divide plants with a hatchet, in March the very successful Spring into Gardening conclave in Clarkdale, the Wildflowers at Red Rock Ranger Station program. Lots of things to remember.

This year the annual get together was held beneath towering Thumb Butte at the Prescott National Forest Ramada. Ann Baugh's merry band of volunteers quickly went about setting up for the expected crowd of over one hundred. It was truly a "blue bird day" with local temperatures in the mid 70s. As the picnickers arrived the bowls and dishes of salads, side dishes and pre-eats multiplied quickly. Everything went well with the locally catered pulled pork and barbeque chicken.

Jeff Schalaus's opening remarks briefly touched on the passing of several Yavapai County Master Gardeners this past year. He asked for a minute of silent remembrance. Jeff further commented on his pleasure of working with us. He related that our various well executed projects and innovative volunteer programs positively reflects on the job he is doing at the University.

The recognition awards came quickly and efficiently with Membership Chair Cathy Michener working with Jeff. You would think they had worked together before...and of course, they have. A total of 71 Master Gardeners were honored. The bulk of the recipients were in the 250 and 500 volunteer hour groupings. Bob Gessner was all by his lonesome with 3000 hours.

Fourteen Class of 2017 MGs were able to trade their Associate badges for Certified. The festivities also noted 6 new Emeritus level Master Gardeners with ten years of continuous volunteering. A list of all recipient follows.

50 Hours

Lee Atonna
Linda Blaha
Kathy Byers
Kim Corcoran
Sandy Dessero
Stephanie Goodloe
Jan Gradle
Carol Holloway
Liz Johnson
Bobbie Ma
Roberta Palayo
Ron Thibodeau
Alicia Williams
Doug Winckler



250 hrs

Sue Arnold
John Baggenstos
Jo Cahill
Debbie Cavaretta
Toni Coon
Kathleen Corum
Leonard Filner
Jane Harrington
Alice Johnson
Lois Johnson
Peter Malgren
Sharon Marmaduke
Karen O'Donnell
Joan Pierce
Jo Schultheiss
Mike Wagner
Carol Young
Diane Young

500 hrs

Karen Austermilller
Susan Brook
Leigh Ann Frankel
Lisa Gerber
Paula Hilton
Scholly Ketcher
Bev Majerus
Debbie Mayne
Barbara McCurry
Tricia Michelson
Gwynne Reese
Faith Roberts
Pauline Rotta
Elizabeth Sexton
Peggy Stair
Susan Tolley
Nancy Verberg
Jennifer Young

150 hrs

Jeri Cerulli
Lori Dekker
Marti Griggs
Kristin Lohay
Mary Overman
Teresa Sutera
Diane Thornbrugh
Tony Valdez



250 Volunteer Hours
L-R John Baggenstos, Debbie Cavarretta, Kathleen Corum, Alice Johnson, Nancy Verburg, Carol Young

2000 hrs

Pam Bowman
Steve McIntyre
Linda Scheerer
Janet Schieber

1000 hrs

Al Herron
Bill Marmaduke



Bob Reynold and Don Booth show the way to the MGA picnic



3000 hrs
Bob Gessner

Emeritus, 10 Years; Debbie Allen, Kathy MacCauley, Jackie Rizzo, Janet Schieber



Emeritus 10 years
Debbie Allen
Kathy MacCauley
Jackie Rizzo
Suzette Russi
Janet Schieber
Sue Smith

Front Row, left to right: Lee Atonna*, Linda Blaha*, Kathy Byers*, Ron Thibodeau*, Roberta Pelayo*, Sandy Dessero*, and Carol Holloway*.

Back Row, left to right: Debbie Allen, Kathy Michener, Ann Baugh, Janet Schieber, Doug Winckler*, Liz Johnson*, Bob Gessner, and Jan Gradle*



The Incredible Steve McIntyre, Master Gardener and So Much More!

By Lori Dekker



Every Yavapai County Master Gardener either knows or has heard of Steve McIntyre. He's a Class of 2009 alumni and he, his wife and one-eyed dog, live, garden and putter in Williamson Valley. He's a Silicon Valley refugee and he doesn't appear to have time to miss his old life as an engineer. One notable fact about Steve: he's probably the only Master Gardener to have ever been a semi-pro sports car driver—who knew a speed demon could grow tomatoes, too?

Steve has several tricks up his sleeve. He's been tinkering with cameras since he was a teenager, and we've all seen him at MG events with a camera around his neck or in his face, snapping away like a pro. If, like Steve, you have other interests around town you've probably seen him photographing and/or participating in film festivals or fund raisers for one of his pet projects. He serves on the board of YEI, was a founder and prime mover of the YMCA Garden back in '09 and '10, and is able to produce enough produce in his own 1,500 square foot plot to feed himself and make regular donations to local food banks and Ron Barnes' Hungry Kids project. He's retired from Habitat for Humanity because he believes ladders and "old people" should never mix. Steve says he likes to watch things grow so, in his spare time, he designed and built a greenhouse which allows him to get an early jump on his spring plantings.

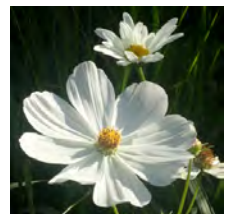
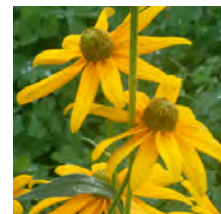
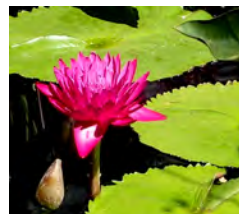
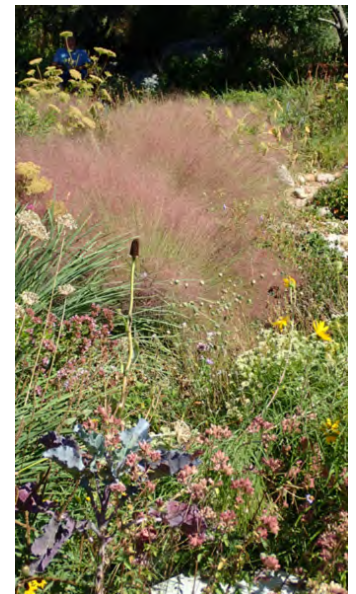
On the international front, Steve and Diane are quite the traveling duo, hitting out-of-the-way spots such as SW Asia and South America as well as Canada and the Western parts of the U.S. He says they are saving Europe for when they get old, which if you know Steve, is a long way away. And we can all be thankful for that.

When asked why he became a Master Gardener and stayed active in the organization, Steve remarked that being associated with MGA and the Extension Office was a worthwhile endeavor because they "don't waste people's

time." The process of learning about gardening and passing that information on to other eager gardeners is a process that Steve selflessly engages in. Those of us that have been around know that there is a little bit of Steve in almost every MG project, so for our sake, I hope he stays off those ladders!

On the Road

I had the opportunity to see the Cheyenne, Wyoming and Denver, Colorado Botanical Garden this year. It was in September so they were not in their prime but still beautiful—Nora Graf





Congratulations for 50 hours of service!

***Kim Bonnaha (mentor Cathy Michener)
Lora Goulding (mentor Debbie Mayne)
Alicia Williams (mentor Mary Barnes)
Kim Corcoran (mentor Kathy Sisley)
Bobbie Ma (mentor Patrick Beatty)***

Looking for Volunteers

We still need a few more volunteers to fill out the officers roster and committees. Officers and committee chairpersons must be certified Master Gardeners, so if you're an Associate closing in on 50 hours and interested in becoming an officer or committee chair.....more motivation to keep on working toward that goal by year end!

If you are concerned you don't know what to do, stop worrying. All positions will have plenty of help and guidance to get started, so please consider volunteering and jump right in! We need:

President-elect from the Prescott area. (try to alternate Presidents from the Verde area and Prescott.)

Need a speakers co-chair and any help on the communications committee is welcome.

For the Prescott area need help with Meeting speakers, Educational events and Social chairperson.

If you need more information or wish to volunteer contact Karen Austermiller at 928.379-3070.



Black hornworm????!

Found on my tomatoes in Camp Verde. Talk about a surprise when I saw this. The first surprise was that I had hornworms again this late in the season. Usually I only see them once in early summer. Then there was this black one. I did confirm this was an uncommon black morph of the common hornworm, *Manduca quinquemaculatus*

2017 Newsletter Deadline Schedule

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

Publish	Date	Deadline
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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PO Box 3652
Camp Verde, AZ 86322
928-567-6703



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840 Rodeo Dr. Building C
Prescott, AZ 86305
928-445-6590
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Camp Verde Office
2830 Commonwealth Dr #103.
Camp Verde, AZ 86322
928-554-8999
MG Help Desk 928-554-8992

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Yavapai County
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Prescott, AZ 86305

MG NEWSLETTER



Next Meetings

October 18, Prescott, 6:30pm, Debbie Allen will speak on "Botany, History & Exploration, How the SW Grass was named by Spanish Gardeners."

November 15, Camp Verde

No meeting in December