MG Association Meeting, No Meeting in July but don’t forget the Monsoon Madness Sale July 10.

Alta Vista Gardening Club, Prescott, fourth Tuesday of the month, 12:30pm. Call 928-443-0464 for location and information.

Prescott Area Gourd Society, third Tuesday of the month, 6:30 pm, at the Smoki Museum.

Prescott Orchid Society, meets 3rd Sunday of the month, 2pm at the Prescott Library, call Cynthia for information. (928) 717-0623

Prescott Area Iris Society call 928-445-8132 for date and place information.

Verde Valley Iris Society Aug 25 at 5:30 at the County Building, Verde Room, Second Floor. 10 South 6th Street, Cottonwood, AZ call Linda Smith at 928-567-7470

Check out the new MG blog. More garden information, events and pictures. http://yavapaigardener.blogspot.

**Table of Contents**

Houseplants & Sometimes Not . . . 1
Potluck Dinner . . . 3
Poching Fruit . . . 4
Garden Conference . . . 5
Garden Tour . . . 6
MG Assoc. News . . . 7
Monsoon Madness . . . 8

It’s July and who in their right mind wants to go outside very much. Doesn’t mean you have to give up gardening, you just have to look to an entire new range of plants. Here are a few.

**Gloxinia**
*Sinningia speciosa*

The soft velvet-like blooms invite touching. This is a throw-away plant usually bought on impulse at the grocery store and then thrown away once the bloom has finished. Certainly as Master Gardeners we shouldn’t confine it to that fate.

The first Gloxinias came from Brazil in 1817. In terms of the name, Gloxinias started out being named Gloxinia but as with many plants the named was changed later to its own genus Sinningia but it was too late. For many of us it will always be Gloxinia, now sometimes referred to as Florist’s Gloxinia to reduce confusion. Most of the modern plants are hybrids between S. speciosa and S. maxima. They are closely related to the African violet.

The key to growing Gloxinias is warmth and high humidity. Warmth certainly isn’t an issue but a pebble tray is needed to provide the extra humidity. Do not spray with water. Keep out of bright sunshine; an eastern exposure should be fine. Pot in a good quality potting mix with a lot of organic matter. Water frequently but use good quality water; the plants are sensitive to mineral salts, which could be a problem. Arizona water is often high in mineral salts. Keep moist—not sopping—allowing it to slightly dry between watering will keep the tubers from rotting. The plants are heavy feeders. One source recommended fertilizing lightly with every watering. The plant comes from tubers and requires a dormant period. In October move the plants to a cooler, darker area and allow the leaves to die back. Gradually reduce the water (the soil only needs to be moist) and quit fertilizing. Once the new growth appears in the spring, you can repot into fresh soil.

http://www.gesneriadsociety.org/
**Cyclamen persicum**

We’ve all seen them in the stores during various holidays—Christmas, maybe Easter. Most of these plants have a very short life span because as soon as they finish blooming, into the trash they go! If you are anything like me you will want to keep them alive and flourishing. Cyclamen are native to Europe, North Africa and Syria. They first show up in recorded history in 1597. But in truth they aren’t really a houseplant. Except for their blooming period you need to have them somewhere else.

If you receive a glorious blooming specimen, keep it where it may be seen but once the bloom is finished it needs to be in a cool place. A north-facing porch would work or a cool greenhouse. Slowly reduce the watering so you can completely stop watering in June. Let the foliage die. Don’t panic, cyclamen have tuberous roots and will resprout in the fall. Once the new leaves arrive move the plant into a bright spot, but not direct sun! Start watering but place it in a protected location once it gets cold. The buds should start to form under the right conditions. The tubers are susceptible to rot so it is best if they are watered from below and not from the top. Keep them cool, out of direct sun, free from drafts and create humid conditions and you should have years from your plants. Check out http://www.cyclamen.org

---

**Setcreasea pallida or Tradescantia pallida**

**Purple Heart, Wandering Jew**

Sometimes you run into the unexpected. Something you perceive as one thing suddenly becomes another. This was the case of my seeing a “house plant” growing, thriving outdoors. I’m sure everyone has seen them. They have thick dark purple leaves with tiny purple flowers peeking out on the end of the stems. When I looked up the plant though I discovered it has potential for being an interesting outdoor addition to the garden.

Purple Heart is a native of the Gulf Coast region of Mexico. It is a member of the spiderwort family. It is the same species as a native wildflower, *Tradescantia occidentalis*, that you can find in bloom at Slide Rock State Park in June. (An interesting fact about this plant is that the stamen hairs are normally blue but when exposed to neutron radiation the cells mutate and change color to pink—Wikipeidia)

*Setcreasea pallida* is used as a ground cover or in containers. Depending on its location it can be an evergreen perennial (probably not here unless you give it lots of winter protection or keep it inside) or it can be used as a perennial, which will come back in the spring each year. Mulching helps protect the plant during the winter. To keep the purple color the plant needs to be in full sun or very light shade. If it is too shady the leaves will eventually turn green although the plant will continue to thrive. The plant sprouts from the stems so as it creeps along the ground it will likely root. I couldn’t find much about it being invasive in Arizona and I suspect that our winters are too cold for it to go crazy but you might want to keep an eye on it. In the southern United States and Australia which both have much warmer winters it can be invasive and difficult to eradicate.

Purple Heart has been found to improve air quality indoors. It filters out a variety of volatile organic compounds that can cause respiratory irritations. (Another interesting note I found while looking up phytoremediation: Sunflowers can extract arsenic and radiation from the soil. Maybe something for another article.)

If you are growing the plant indoors, find it a sunny place, so you won’t loose the purple color as noted above. The plants, while drought tolerant, need to be watered when the soil dries and fertilize monthly. Once they flower they can be cut back to force them to bush out and prevent spindly growth. Lessen the water in the winter and no fertilizer should be applied again until spring. According one source the plant may cause skin irritation or an allergic reaction.
It isn’t often that a class is honored with a huge cake topped by figurines of iconic Mary Barnes and a wiskered Jeff Schaalau. The graduating 2010 Master Gardener class received the double barrel tribute May 19.

Class organizers, Master Gardener Association officers and current Mentors flowed into the late-afternoon Cottonwood affair with their respective dishes. The potluck, organized by Kathy MacCauley and Terrilyn Green had a Mexican flair.

President Bob Burke opened the business meeting by introducing the MGA committee chairpersons. Each chair described what their committee did, and, in their own way, urged the class to find an interest and participate.

Mentor in Chief Cynthia Cartier-Roberts congratulated the new class and wished them good luck (the class final was the next week).

The evening was closed with the infamous “What is it?” question. “I’m sure glad we didn’t find tissue paper in it” Jeff commented. After various scientific and not so scientific guesses, it was (sort of) identified as “Pond Scum”, *Pondoni scumphyliai*. 
Many of you have fruit on your trees and you are impatiently waiting to sink your teeth into that first ripe peach or plum. I understand the desire but what happens when you have glutted yourself with ripe fresh fruit. Once you are picking so many you don’t just want to eat them fresh, it’s time to explore what else to do with the fruit. One of the simplest dishes to create is poached fruit. Peaches and pears seem to be the best fruit for this technique but don’t be afraid to try others. Figs, apples, cherries, plums, apricots and even dried fruit can be poached. The famous desert Peach Melba is simply poached peaches and vanilla ice cream with a sauce of raspberries. It is thought that Peach Melba was the inspiration that became the common American ice cream sundae. I don’t think the Auguste Escoffier (king of chefs, creator of Peach Melba) probably could have imagined that his dish would evolve to Cold Stone Creamery’s, “Hunka Chunka Burning Fudge” sundae.

To do your own poached fruit, start with fruit that is still firm, even slightly underripe fruit is best because it will be cooked. The fruit becomes softer when it is cooked. The fruit can be sliced, left whole or halved depending on what you plan to do with it. Once cooked the fruit will keep for several weeks submerged in their own juices in the refrigerator.

Pears Poached in Vanilla Syrup

1 ½ cups sugar
Several 2-inch pieces lemon zest
½ vanilla bean
4 to 6 ripe pears (Bartlett, Bosc, Anjou or Winter Nelis work)

Bring 1 quart water to boil with the sugar, lemon zest and vanilla bean. Stir to dissolve sugar, lower heat to simmer.

Peel the pears in long even strokes, cut in half (the long way). Remove cores and stem ends. Add to simmering syrup. Cook gently until they begin to look translucent around the edges, about 20 to 40 minutes, depending on the type of pear. Remove them with slotted spoon to a bowl.

Scrape the seeds of the vanilla bean into the syrup and pour the syrup over the pears, along with the vanilla bean. (The bean can be dried and used to flavor sugar after you eat the pears!) Cover and refrigerate.

(Other spicing choices along with the vanilla are 3 star anise, 4 cloves, 3-inch cinnamon stick or several pieces of thinly sliced ginger.)

(Peach Melba

4 fresh peaches
2 cups dessert wine or white wine
2 cups water
1 cup granulated sugar
1/2 vanilla bean, split in 1/2 and seeds scraped
2 cups fresh raspberries, picked over
1 tablespoon confectioners’ sugar
2 tablespoons lemon juice

Whole fresh raspberries, for garnish
Mint sprigs, for garnish

Score the bottom of each peach with a paring knife, making an X on the bottom of each. Combine the wine, water, sugar, and vanilla bean seeds and pod in a saucepan. Add the peaches and bring to a boil over medium-high heat. Reduce the heat to a gentle simmer and cook for 5 to 10 minutes. Remove the peaches from the syrup and cool slightly.

Return the peach cooking liquid to high heat and bring to a boil. Reduce the mixture by half, about 15 minutes. Remove from the heat and set aside.

Peel the peaches and halve each peach, removing the seed. Pour 1/2 cup of the reserved liquid over the peaches and refrigerate until well chilled.

Combine the raspberries, 1/2 cup of the syrup, confectioners’ sugar and lemon juice in a food processor and process until well pureed. Strain the raspberry mixture through a fine mesh sieve. Refrigerate until ready to serve.

(Recipe from Vegetarian Cooking for Everyone by Deborah Madison)
To serve, place 1 scoop of vanilla ice cream in each bowl. Top each serving with 1 peach half and drizzle the raspberry coulis over the peach. Garnish with fresh mint sprigs and serve immediately.

**Cherries & Berries in Zinfandel Wine**

4 servings
1 cup water
1 cup Zinfandel wine
1 cup sugar
2 tsp. vanilla extract
2 cinnamon sticks
10 peppercorns, cracked
10 whole cloves
4 cups mixed fruit (pitted cherries, strawberries, raspberries, blueberries)
2 Tbs. currant or strawberry jelly

In a saucepan combine water, wine, sugar, vanilla, cinnamon sticks, peppercorns and cloves. Bring to a boil and cook about 15 minutes until it's reduced half its original volume. Strain and return to the pan.

Add cherries and simmer for 10 mins., until soft. Add the remaining fruit and continue to cook for 5 minutes. Remove from the heat and stir in the jelly. Cool to room temperature, cover and chill. Refrigerate for at least 6 hours. Serve over ice cream or chocolate cake or crepes.

---

**“Sustainable Gardening for Homes & Communities”**

**The Eleventh Annual Arizona Highlands Garden Conference**

**August 27-28 at the Mazatzal Casino, just south of Payson on Hwy 87**

The event starts Friday August 27 with Sustainability Demonstration Tours featuring local practitioners’ of water harvesting, Square-foot gardening, Xeriscape gardening and Firewise landscaping. The Conference begins on Saturday August 28 with a full breakfast. The keynote speakers are renowned authorities in sustainability: desert permaculture innovator and author Greg Peterson, founder of the Urban Farm in Phoenix, and acclaimed author David Wann of the PBS series Affluenza, and author of The Zen of Gardening, Simple Prosperity, and Superb 31 Ways to Create Sustainable Neighborhoods They will address sustainable gardening from both the desert and high arid mountain perspectives at morning and mid-day sessions. Speakers at breakout sessions will explore other facets of sustainable gardening, including Movable Hoophouses with Ed Page, Songbird Gardens with Tice Supplee, Wonderful Worms with Fred Jimenez and Lauren Cathcart, Farmer’s Markets with Valerie McCaffrey, Community Gardens with Rebekah Doyle, Gravity-Fed Irrigation with Ed Martin, Vegetables for Sustainable Gardens with Cayci Vuksanovich, Tinctures & Salves Using Wild Herbs with Leilah Breitler, and Home Orchard Success! with Terry Mikel and Jeff Schalau. Specialty vendors, including a book seller, will be onsite.

The cost is $75 for Saturday’s conference and $25 for Friday’s demonstration tours, paid by July 30 ($105 for Saturday and $30 for Friday after July 30). Advanced payment by credit card is accepted. Lunch, full breakfast, coffee, tea & juice, breaks and welcome bags are included. The conference is open to the public. Pre-registration is required; seating is limited. Registration forms and other details are available at http://extension.arizona.edu/gila/horticulture

*S Sustainable Gardening is based on the concept that our gardening practices can produce food for and beauty in our homes and communities today without compromising the resources needed for future generations.

Contact Beverly Emerson for questions, bjemerson11@juno.com, 646-0379.
The 2010 Master Gardener Garden Tour participants enjoyed a warm, sunny day, highlighted by the many bright colors found in the gardens visited. Thank you to all who made the day a success. A special thank you goes to the garden owners who worked over several months to prepare for the tour: Sally Berkshire, Jan Billiam, Bob Burke, Linda Scheerer and Jeannette Teets. Recognition also is extended to the volunteers who assisted at the gardens, Merle Herrick, Linda Kimberly, Nancy Oliker, Perla Stice, Joan Tyler, Donna Hunter, Susi Wright, Janice Latrell, Lois Rosenow, Gwynne Reese, Dave Black, Trudy Black, Karen Morris, Judy Cowan, Karen Wagley, Patrick Wilcox, Jennifer Young, Barb Waldie, Cindy Schofield, Toni Coon, Grace Baker and Karen Willey. Pete Heisinger’s maps were excellent. We are looking forward to the video to be prepared by John Emerson. Appreciation also is extended to all who attended the garden tour. Thank you from the Garden Tour Committee: Juliette Colangelo, Toni Coon, Carol Ekeland, Beverly Emerson, Lisa Gerber, Merle Herrick, Betty Loos, Janet Mansoldo and Ron Zmyslinski.

see the rest of the photos at http://www.flickr.com/photos/41015324@N08/u8j
MG Association News

Congratulations!
for 50 hours of volunteer service

Carol Bevenour (mentor — Scotty Miller)
Steve Jaynes (mentor — Cynthia Cartier)
Mike Wheeler (mentor — Cynthia Cartier)

Monsoon Madness Sale July 10
Drop off items for the Monsoon Madness sale on Thursday, July 8th, 8:30am – 3pm, at the Prescott Extension Office. If you need assistance contact Cathy Michener, caasam@cableone.net, 541-9341. Be sure to water plants before bringing them. Also, bring tools to be sharpened on Thursday.

Volunteer and Continuing Education Hours
Please submit this fiscal year’s volunteer and continuing education hours by July 5th. The fiscal year ends June 30th.

Collecting Methods for Moths and Beetles
August 7th, starts with 6pm potluck, followed by moth talk by Stephanie Shank, and then to set moth traps and monitor results. A continuing education/social evening at the Prescott Extension office. Guests are welcome. Make reservation with Christi Armer, 713-9881.

Iris Sales
Dividing your irises this year? Donate your excess rhizomes to the Iris Society. Call 776-8660 or 778-1551 by July 18 for instructions before digging your rhizomes. Rhizomes must be delivered to the club by July 22.

Locally grown iris, New varieties, Historic iris, Iris raffle, Free iris growing guide.

Sales: Saturday, July 31, 9:00 a.m. - 12:30 p.m
Sharlot Hall Museum under the canopy, 415 W. Gurley Street, Prescott
No admission charge,

Sunday, August 1 Dan’s Garden 10:00 a.m. - 2:00 p.m.
17618 Foothill Road, Yarnell
Follow signs across from Ranch House Restaurant

Saturday, August 7, 10:00 a.m. - 2:00 p.m.
Growin’ Crazy , 3440 N. Hwy 89, Chino Valley

FROM THE EDITOR: Please send or email articles and announcements to the address below. All articles must be in my hands by the 10th of the month. Short announcements (no more than 2 or 3 lines) will be accepted until the 25th.

Nora Graf
PO Box 3652
Camp Verde, AZ  86322
mesquite2@hotmail.com
(928) 567-6703

Prescott
840 Rodeo Dr.
Building C
Prescott, AZ  86305
(928) 445-6590
FAX: (928) 445-6593

Cottonwood
2657 Village Dr.
Cottonwood, AZ  86326
(928) 646-9113

Jeff Schalau
County Director, Yavapai County Extension Agent,
Agriculture & Natural Resources
e-mail: jschalau@ag.arizona.edu

Issued in furtherance of Cooperative Extension work, acts of May 8 and June 30, 1914 in cooperation with the United States Department of Agriculture, James A. Christenson, Director, Cooperative Extension, College of Agriculture and Life Sciences. The University of Arizona and Arizona Counties cooperating. The University of Arizona is an equal opportunity, affirmative action institution. The University does not discriminate on the basis of race, color, religion, sex, national origin, age, disability, veteran status or sexual orientation in its programs and activities. The information given herein is supplied with the understanding that no discrimination is intended and no endorsement by Cooperative Extension is implied. Any products, services, or organizations that are mentioned, shown, or indirectly implied in this publication do not imply endorsement by the University of Arizona.
MG Association Meeting
No Meeting in July

Monsoon Madness Sale July 10
Drop off items for the Monsoon Madness sale on Thursday, July 8th, 8:30am – 3pm, at the Prescott Extension Office. If you need assistance contact Cathy Michener, caasam@cableone.net, 541-9341. Be sure to water plants before bringing them. Also, bring tools to be sharpened on Thursday.