

Shelby County Master Gardener

OHIO STATE UNIVERSITY EXTENSION



Volume 27, Issue 8—September 2022

President's comments—MG Training Class & Garden Update By Jim McCracken

MG Training Class Begins

Near the end of August nine new MG candidates were interviewed by Matt Schmerge, Doug Benson, and myself. All three of us are very excited about the knowledge, energy level, and talents of each of these individuals. Our club has needed a training session even before Covid hit. It has been at least 4 years since we've had training classes.

As Doug stated, in a couple of monthly meetings, the program is a hybrid model. Mostly done individually at the candidates pace, although some in-class sessions will be required. Doug will be contacting member volunteers to be mentors. Please consider helping in the process. Remember when you were a candidate; someone probably helped you with the process.

Fall Planting



If you are a vegetable gardener, hopefully you have already started your fall planting. Cool weather crops many times actually do better in the fall than the spring planting. The major advantage is when crops are mature, the weather is cool,

and thus they don't go to seed as quickly, but you have to be careful of frost. Since the garden is already growing, be mindful of existing pests – especially the cabbage worm moths (I know from experience – haha). As always, favorable growing conditions and a little luck certainly helps. 🌱



Volunteer Coordinator's comments By Doug Benson

It appears that the summer weather is going to continue right until the solstice next week. Once again, we will probably have the temperature approaching 90 on our meeting day next Wednesday. Speaking of the meeting, remember that we will be meeting at the Extension office at 2:00. I will try to have it available on Zoom, but no guarantees. Matt will not be there, as he will be working at Farm Science Review. I am relieved to report that most of the MGV apparel we ordered back in June finally arrived this week. Only two shirts with embroidery are on backorder. Overall, the quality appears to be a bit better. Now, if they could just speed up delivery!

At our meeting, we will be electing new officers for 2023. Thanks to Doris Hibner, Nancy Russell, and Carol Braun for their service as vice president, secretary, and treasurer respectively for the past two years. As you know, we have a two-year term limit for our officers, so those offices are all open for new volunteers. Hopefully, Jim will consider returning as president for a second year. None of these positions is very difficult, but they are vital for the continued success of our organization. I hope some of you will step forward and volunteer to help. Also, remember that you can pay your \$20 dues for 2023 and turn in your banquet reservations. Checks should be made payable to Shelby County Master Gardeners.

Plans are nearly complete for our training class. Matt, Jim and I held interviews with all nine enrollees last week and were very impressed with the quality of group. For the past week, Matt and I have been conducting reference checks by phone, and those have all been very impressive as well. We will hold our first actual class session Monday evening, September 26. The class will get to meet each other, receive their training manuals, and get their licenses to the online program. We will also be setting up a schedule of future in-person sessions and periodic Zoom sessions. Once again, I encourage you to consider acting as a mentor to help acclimate the trainees to our group. We may also invite you to participate in some of the in-person sessions.

I will not have any news from the state MGV office, as our monthly coordinators' meeting is delayed a week because of Farm Science Review. I do expect that the

September Meeting
Wednesday, September 21, 2022 @ 2 p.m.
OSU Extension Office
Election of Officers

(Coordinator's comments continued from page 1)

2022-2023 webinar series will be resuming sometime in October. Of course, you can still access recordings of programs from 2020-2021 and 2021-2022 by going to the state MGVC homepage <https://mastergardener.osu.edu/>. Also on that website, you can find information about the state MGVC conference to be held in the Cleveland area October 7-8. Registration remains open, but the refund deadline is September 22. The fee for the all-day Saturday session is \$145.

As far as our local activities are concerned, the banquet is Wednesday, October 19, at Arrowhead Golf Club near Minster. The cost is \$26 per person, with that charge covering the meal and gratuity. There will be a cash bar. I hope many of you will be able to attend. It has always been a great way to end our season. I've heard nothing about whether there will be a Forestry Field Day. We will need to schedule a fall clean-up of the Memorial Garden. The dandelions and thistles are making their fall return, and many of the plants are in their final stages. Be watching for a workday to be scheduled in mid to late October. It's not too late to report any donations to food banks. I will be making my next report in October and a final report in December. Keep recording your hours in Hands on Connect (HOC). Call or email me if you need help.

Finally, a thought about 2023. We need to expand our activities and do more outreach, especially with nine new volunteers joining our ranks. We need to put Covid in the past and get back to serving the public. Please think about a new "opportunity" (the HOC term for "projects"). It could be an extension of something you/we are already doing, a resumption of something we did in the past, or something totally new. As I mentioned before, I would like to have us increase our number of library seminars from this year's four to at least six and preferably seven in 2023. We need suggestions of topics and presenters. Think about topics you would like to learn about and ask your gardening friends and neighbors what they would like to learn. We should also think about a more substantive program directed specifically at our fellow MGVCs. The state MGVC office has grants of up to \$500 available to support such programs by helping to offset the cost of speakers, hands-on materials, and publicity; but not registration or meal costs.

In closing, I encourage you to be an active MGVC by attending the meeting and the banquet, answering the call for garden cleanup, helping with the new training class, and offering ideas for 2023. Enjoy the final days of summer and keep in touch. 🍏

The People's Garden September 2022

By Conelia Dixon



It has been a great fall so far, with lots of sun and plenty of rain to keep the crops going at The People's Garden. During the time when we did not have enough rain, the city water truck came and filled up our tank. The usual cool weather crops have been planted like kale, arugula, carrots, spinach, onions, turnips, radishes, Chinese cabbage, Swiss chard, and cucumbers. Wait a minute! Cukes are not happy with cold weather! You know what? You don't really know until you try something. At the garden sometimes, we experiment with crops to see if they will produce in this climate. I guess we just don't believe the experts. Several years ago, we tried growing okra and were amazed at how tall this traditionally Southern crop grew and that we got wonderful okra pods that the critters do not eat. Therefore, we were successful that time. We grow it every year now. Deb is our okra picker.

Hot peppers are another favorite crop, so we grow a lot of those and many different kinds...jalapenos, poblanos, cayenne, habaneros, chilis, banana. The peppers are just now ripening up to take into the pantry. Critters and insects do not help themselves to the hot peppers. Onions are another crop that we like to grow in abundance. Nothing bothers them and the shoppers love them. We want to grow more squash and more substantial foods, but the squash bugs won this year. Not using chemicals allows them to take over the squash beds. We did get a few nice butternuts out of the bed that had the habaneros in it, but then the bugs took over the vines. We will be going to battle next season. We provide green tomatoes more than red ones. The shoppers can't get them in stores or in the pantry unless we provide them. We also provide eggplant, salad greens, beans, and herbs.

Coordinators and volunteers work every week regularly planting, weeding, harvesting, mowing, building, teaching, giving tours to groups or individuals, organizing, and communicating on Facebook, through our brochure and in the Sidney Daily news once a month. Coordinators are Conelia Dixon, Michelle Stephenson, Deb Grazioso, and Annette Kauffman. We had quite a lot of interest in helping in the garden and had some one-time and some return volunteers.

Plenty of interest has been generated this season and increasing more every year. So that we are pleased to let you know that we have been able to provide some teaching opportunities and some instruction in the garden itself. Due to people that hear about the garden and contact us for information, tours, speaking engagements or even to offer donations of time, materials, plants, items such as gloves, chairs, tools, and

(The People’s Garden continued from Page 2)

things they might be clearing out of their garages. We do make use of all of it in some way or other. Have a nice fall and please come and visit. That was so nice to have the Master Gardeners at the garden for the meeting last month.

Karen Osborne and her daughter, Trish with purple potatoes. They were helpful in that they took care of their two beds and asked for help/information when they needed it.



Yuka Tamura’s daughter, Sumarie. Both were very helpful in the whole garden and asked for me to “teach” how to do things often. 🍌

The Ohio State University Extension embraces human diversity and is committed to ensuring that all research and related educational programs are available to clientele on a nondiscriminatory basis without regard to race, color, religion, sex, age, national origin, sexual orientation, gender identity or expression, disability, or veteran status. This statement is in accordance with United States Civil Rights Laws and the USDA. Associate Vice President for Agricultural Administration; Associate Dean, College of Food, Agricultural, and Environmental Sciences; Director, Ohio State University Extension and Gist Chair in Extension Education and Leadership. TDD No. 800-589-8292 (Ohio only) Newsletter Editor: Carol Strayer, email: carolstrayer@yahoo.com.

How to Grow Garlic (reprint from email version of

Grarden Gate articles from 09/08/22)

BY: NIKI JABBOUR

Have you ever grown garlic? It's so easy and fall is a great time to plant! Find out where to buy bulbs and how to grow your own with tips from Niki Jabbour here.



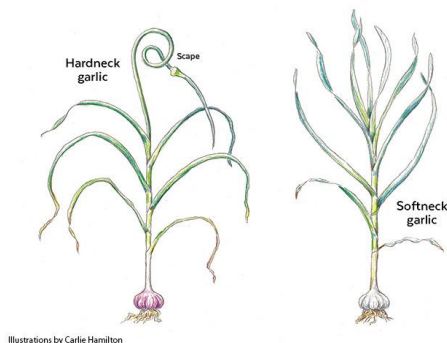
Grow your own garlic

There are many reasons to grow your own garlic. First, it's really easy to do. I always tell new vegetable gardeners to include a patch of garlic.

The plants are bothered by few pests and diseases; even the deer and rabbits that nibble on my other crops rarely venture into the garlic patch. It's also extremely low maintenance, requiring little fussing during the growing season. The best reason to plant garlic, however, is flavor. Home grown cloves are packed with a depth of flavor that you'll never find with supermarket varieties.

Fall is the best time to plant garlic

And while garlic cloves can technically be planted in early spring, autumn is the best time to plant if you want really big bulbs. I time my planting for about four to six weeks before the ground is expected to freeze (traditionally around Halloween). This gives the cloves time to set roots before the arrival of winter.



Hardneck & softneck garlic

Garlic can be grown almost anywhere in North America, from USDA zone 2 and warmer, although certain varieties do better in very cold regions. There are two main types of garlic: hardneck and softneck.

Hardneck garlic

This garlic produces a long flowering stalk, called a "scape," in early summer. Beneath the soil, a single row of cloves develops around this central stalk. Hardneck garlic produces fewer cloves per bulb than softneck varieties, but each individual clove is larger, and many believe it to be more flavorful. Hardneck types are also usually more winter hardy than softneck garlic and are therefore the garlic of choice for short-season gardeners. Once harvested and cured, hardneck garlic stores for up to six months.

Softneck garlic

Softneck garlic is not usually as winter hardy as hardneck garlic and is often grown in milder regions. The bulbs are packed with cloves — sometimes more than 20 in a bulb! — that range in size from small to large. They do not produce a central scape, but instead have soft, flexible stems and leaves. This is why you'll sometimes see softneck garlic braided for storage. And speaking of storage, softneck garlic stores very well, with the cloves remaining firm and flavorful for up to a year.

Where to buy garlic for planting

There are three places I buy garlic for planting: my local garden center, the farmers market or an online catalog. Don't buy garlic from the supermarket, as it may not be the right type for your climate and could also have been treated with a sprout inhibitor. If buying garlic locally, choose plump bulbs with no brown spots or mold. As long as bulbs were grown locally, any you buy at the farmers market will be fine in your garden. I've listed three good mail-order sources here, as well:

- [Filaree Farm](#)
- [Territorial Seed Co.](#)
- [Johnny's Selected Seeds](#)

When choosing garlic to grow, don't be shy about trying different varieties. There are hundreds of hardneck garlic varieties and dozens of softneck ones available to gardeners. While all taste like garlic, there are subtle flavor and pungency differences between types and varieties. I'll highlight some later.



For big bulbs, garlic is best planted in autumn, about four to six weeks before the first expected frost. Break apart the cloves and sort them — the biggest for planting and the rest for the kitchen.

How to grow your own garlic

Garlic grows best in a site with at least six hours of sun each day. It also needs well-draining soil. Before planting, I loosen the soil and dig in 1 to 2 inches of compost or aged manure to improve the soil.

Once the garden is prepped, gently break the bulbs into individual cloves. You can see what they look like in the photo above. I separate varieties into different containers. Don't plant naked cloves! Leave the papery covering intact when you plant as it protects the cloves from potentially damaging microbes.

Does clove size matter?

The smallest cloves won't size up into large bulbs. I set these aside to be taken to the kitchen. I also take a close look at the largest cloves: Sometimes you can see that they've split in two within their papery husk. If planted, they'll form two side-by-side plants and this can result in stunted bulbs. So I also toss large split cloves into the kitchen basket.



Planting in a grid pattern provides plenty of room for cloves to grow into large bulbs.

Planting garlic

I plant garlic in a grid pattern like you see in

the photo above, spacing the cloves 6 inches apart and planting them 2 to 3 inches deep. After the bed has been planted, I water well and top dress with a slow-release organic bulb fertilizer. Then I mulch the soil with a 3-inch-deep layer of shredded leaves or straw. This reduces weed growth and insulates the bed for winter.

Seasonal garlic care

Feeding

As the weather warms in spring, you'll notice green garlic shoots emerging from the mulch. At this point, I apply a balanced granular organic fertilizer. Garlic appreciates a steady supply of nutrients, and feeding the plants results in bigger bulbs. This initial feeding can be followed up with an application of a liquid organic fertilizer, such as fish emulsion, when the garlic scapes are removed (on hardneck types) in mid- to late spring.

Watering

If there has been no rain, I deep water the bed once a week with 1 to 2 inches of water. You can use a watering wand to hand water or snake a soaker hose through your garlic patch. While garlic growing problems are rare, keep an eye out for white rot, a fungal disease that affects onions and garlic. The first sign is yellowing leaves or stunted growth with the bulbs failing to develop well. Crop rotation and buying disease-free planting stock are the best way to avoid white rot.

Clip hardneck garlic scapes when they look like this to get bigger garlic bulbs.



Garlic scapes

I grow hardneck garlic, which yields two crops: an early summer harvest of delicious scapes followed a month later by the bulbs. Depending on your region, the scapes emerge in

mid-June to early July. They're easy to spot as they look like a long, slender flower bud, which eventually curls into a spiral.

Harvesting garlic scapes

The photo above shows the best time to clip them with scissors or garden snips: as soon as they curl like a pig's tail. If you wait until the scapes straighten out, they'll be tough.

Research has shown that removing scapes results in bigger bulbs. That said, if you do accidentally leave a few on your plants you'll notice that they are eventually topped with tiny cloves. You can sprinkle these on pastas, salads or other dishes for a yummy garlicky bite. The fresh scapes make a wonderful pesto or can be chopped and used like garlic in your cooking.

Don't just pull garlic out of the ground. Instead, use a garden fork to loosen the soil beneath the bulbs and gently lift them.



Harvesting & curing garlic

No matter if you're growing softneck or hardneck garlic, it's time to harvest when half of the leaves have yellowed. In the photo above I'm using a garden fork to

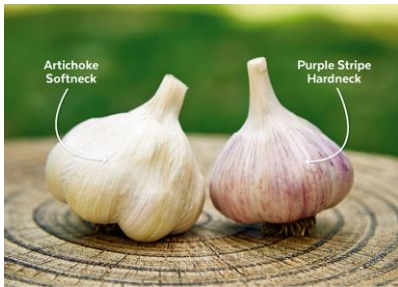
loosen the soil and gently lift the bulbs. This reduced damage, which could shorten storage life. I brush off soil clumps clinging to the roots with my gloves.

How to cure home grown garlic

Before you store homegrown garlic, it needs to cure. Curing helps develop the flavor and prepare the bulbs for long-term storage. Here's how to do it:

- Hang the plants, with the foliage still attached, in a room, shed or site that is out of direct sunlight, sheltered from rain, and well ventilated. A temperature in the range of 75 to 80 degrees F is ideal.
- If you have a laundry rack, use it to hang the bulbs. You can also lay them flat on a mesh screen or newspapers, flipping them over every day or two so they cure evenly for two weeks.
- After they've cured, clean the bulbs by trimming the leaves and roots. I leave a 2-inch stem and trim the roots to about 1 inch. I also remove the outer wrapper if it's very dirty.
- Place the bulbs in a single layer in a box, basket or hang in mesh bags. Store garlic in a cool, well-ventilated room that is 60 to 65 degrees F. A dry basement is ideal, but you can also keep it in a pantry or storage room.
- If you don't have a good spot to store garlic, you can freeze peeled cloves on a parchment-lined tray. Once they're frozen, bag them up and store in the freezer.

Given its essential status in the kitchen, every garden needs a patch of garlic. It's easy to grow, reliable and delicious. No space for a veggie garden? Tuck garlic cloves in ornamental beds, where the pungent aroma of the plants may even chase away insects and critters. Ready to give garlic a try? Check out the different types and varieties below.



Hardneck and softneck.

Different types of garlics to grow

Types of softneck garlic

Artichoke Named because the arrangement of cloves resembles the scales of an artichoke, the bulbs of this beautiful type of garlic are packed with layers of 10 to 14 cloves. These are long-storing garlics, holding quality for up to a year under ideal conditions. 'Inchelium Red' yields bulbs up to 3 inches across with a robust flavor.

Silverskin The longest-lasting garlics are the Silverskin varieties. They can store for over a year and grow well in a variety of conditions. They have white wrappers and 12 to 20 cloves per bulb. The flavor is typically strong and pungent. 'Silver White' and 'Nootka Rose' are two popular Silverskin varieties that are very productive.

Types of hardneck garlic

Purple Stripe

As the name suggests, the bulbs of Purple Stripe varieties have beautiful wrappers streaked in deep purple. I like to plant varieties like 'Chesnok Red', which yields eight to 10 narrow cloves per bulb. The flavor deepens and intensifies in storage. This is my favorite type of garlic to roast and smear on a fresh baguette.

Glazed Purple Stripe

These big bulbs contain eight to 10 cloves that are plump and covered with cream and purple wrappers. 'Purple Glazer' is a heritage variety with small but flavor-packed cloves.

Marbled Purple Stripe Like Purple Stripe varieties, the wrappers are beautiful and striped. This group offers fewer, but larger, cloves in each bulb. The intense garlic flavor has a bite when eaten raw. Varieties to try include 'Kostyn's Red Russian' and 'Purple Russian.'

Porcelain These garlics yield big bulbs with white wrappers and four to six large cloves per bulb. 'Music' is a popular variety known for its cold tolerance, high yield and deep, complex flavor.

Rocambole Rocambole garlics are widely grown for their excellent flavor (raw and cooked) and cold tolerance. Each bulb yields eight to 10 cloves. 'Spanish Roja' is perhaps the most popular Rocambole variety, and a must for any garlic lover.

What about elephant garlic?

When buying garlic you may also see packages of elephant garlic (*Allium ampeloprasum ampeloprasum*) for sale. The huge bulbs are hard to miss, but botanically, it's not garlic. Elephant garlic is a member of the leek family, although the big bulbs do have a mild garlic flavor. 🌱

BYGL Article Reprint

by Joe Boggs, Published on September 18, 2022



It's well documented that a wide range of enemies of insect pests are fueled by nectar. Many beneficial insects wear two hats by

serving as both plant pollinators and enemies of other insects. In other words, an effective long-term pest management strategy is to simply plant flowering plants that provide nectar. For more information see OSU's BYGL newsletters articles:

[Stink Bug Hunters Provide a Landscape Twofer | BYGL \(osu.edu\)](#) 🌱

SHELBY COUNTY MASTER GARDENERS 2022 ANNUAL YEAR-END BANQUET

WEDNESDAY, OCTOBER 19, 2022

Social Time 6:00-6:30 Dinner 6:30-8:00

Arrowhead Golf Club, 2211 Dirksen Road, Minster, Ohio 45865

(Between Fort Loramie and Minster on State Route 66)

Cost: \$26.00 per person (sales tax, and gratuity included in price)

MENU (BUFFET-STYLE):

HAND-CARVED FLAT IRON STEAK WITH AU JUS

LASAGNA

SALAD W/DRESSING

BAKED POTATO WITH SOUR CREAM/BUTTER

CALIFORNIA BLEND VEGETABLES

ROLL

DECORATED COOKIES

WATER, LEMONADE, COFFEE W/CREAM/SUGAR

CASH BAR

PLEASE RSVP (Yes or No) BY FRIDAY, SEPTEMBER 30, 2022 TO:

Carol Braun, 12744 Co Rd 25A, Anna, OH 45302 carol.braun@roadrunner.com 937-394-2231

✂-----

Payment for meal(s) is to accompany the reservation. Complete the following information with payment included, detach, and send to Carol Braun, 12744 Co Rd 25A, Anna, OH 45302.

ALL NAMES OF PERSONS ATTENDING: _____

Not attending: _____

NUMBER IN PARTY: _____ x \$26.00 = \$ _____

2023 DUES: \$20.00 _____

TOTAL ENCLOSED: \$ _____

MAKE CHECKS PAYABLE TO: SHELBY COUNTY MASTER GARDENERS