

The Garden Gazette July 2009



A newsletter for Grafton County 4-H Garden Program Gardeners

Upcoming Deadlines and Events

Wednesday, July 8th 5:30-7:30--*Display Garden Open House*: See schedule below.

Friday, July 10th--Garden Evaluation completed by Club/Garden Leader; lists are due to the office by 3:30 pm

Wednesday, July 22nd to Sunday July 26th--*North Haverhill Fair*. See page 5 for information about the Edith G. Hensen Memorial Flower Show.

Wednesday, July 29th 5:30-7:30--*Gardening Workshop*: Pest Management and Harvesting Tips. Meet at the greenhouse between the Grafton County Nursing Home and courthouse.

Month of August--Garden Judging completed by 4-H County Garden Coordinator.

Know Your Basic Bugs



Colorado Potato Beetle adults are yellow and black striped and lay orange-yellow eggs found in clusters on the underside of leaves. Larva are shiny, reddish-bronze color and have 2 rows of black spots on either side of the body. They like potatoes best, but will also eat the foliage of tomato plants and eggplant.

Asiatic Garden Beetle adults are a small, velvety, cinnamon-brown beetle about the size and shape of a coffee bean. They feed on the foliage of fruit, vegetable, and flower plants, primarily at night. If you suspect these culprits, go to your garden at night and shine a bright light down at the soil. The beetles will be drawn towards the light.

Striped Cucumber Beetles eat all types of cucurbits (cucumbers, summer & winter squashes, all types of melons and pumpkins). Adults are ¼ inch long, yellow-green in color with three black stripes. Rotate your cucurbit crops every year to evade these pests. For full fact sheets on these and any other pests, go to: http://extension.unh.edu/resources/category/Home_and_Garden

Please join us for our

Gardening Workshop & Open House Summer Series

Location: Grafton County Complex, Route 10, North Haverhill

In the display garden next to the greenhouse (unless otherwise stated)

Wednesday, July 8th 5:30-7:30 pm--*Display Garden Open House*: Open House hosts will be available to give garden tours, explain the gardening principles incorporated, and answer questions.

Wednesday, July 29th 5:30-7:30 pm--*Gardening Workshop*: Pest Management and Harvesting tips.

Thursday, August 13th 5:00-8:00 pm -- *Canning Workshop*: Deb Maes will be conducting this workshop at The Green Thumb, in North Haverhill. Space is limited to 20 participants (additional workshops can be added if there is enough interest). Call Priscilla Brown at 787-6022 to reserve a spot.

Wednesday, August 19th 5:30-7:30 pm--*Display Garden Open House*

Wednesday, September 2nd 5:30-7:30 pm--*Gardening Workshop*: End of the Year Clean-Up/Winterization and Frost Protection



All workshops are free and open to all ages and experience levels; come to one session or all of them. Bring yourself, your questions, and photos or samples of problems from your own gardens!

Are you ready YET?



It might seem like years since you started your plants as seedlings or seeds, but now (or very soon) you will begin to reap the benefits of all your hard work. Here is some general information about when you can start harvesting (and eating!) your vegetables:

Beans—*Average maturity date: July 15-August 1*

Mature beans are 4-6 inches long and as thick as a pencil. You may want to start harvesting a little smaller because the season is short and in the peak you will have too many beans. Green, yellow, and purple beans freeze and can well. If you like dill pickles, find a recipe for "Dilly Beans."

Beets—*Average Maturity date: July 15-August 15*

Mature beets range from ping-pong ball to baseball size and will *shoulder*, or push out of the ground, when they are ready. You can start harvesting the delicious greens long before your beets are ready. If you leave a few leaves, your beet will keep growing underground.

Broccoli—*Average Maturity date: July 10-July 20*

Harvest good sized heads whose florets are just starting to open up. A tight, yellow-tinted head is not quite ready, but check it the next day because broccoli matures fast! Once the main head is harvested, little broccoli shoots will appear. Harvest these and the main head prior to flowering. Make the most out of this short lived plant by freezing what you can't eat.

Carrots—*Average Maturity date: July 5-August 5*

Look for healthy lush tops and carrots that have begun to shoulder. There is no rush to harvest though; carrots get sweeter after the first frost!

Cucumbers—*Average Maturity Date: July 20-August 1*

A mature cucumber is about as thick around as a banana and still has visible ridges and spines. They will ripen FAST and all at once, so you might want to start harvesting small. These plants yield more if you harvest daily. Make pickles or relish with your excess; "Golden Glow" and "Cow Tongue" pickles use the yellow, over-ripe monsters.

Onions—*Average Maturity Date: August 10-August 25*

Mature onions will have tall green shoots and a thick stalk just above the soil line. Test by pulling one.

Lettuce—*Average Maturity Date: July 1-July 10*

The trick to lettuce is harvesting it before it goes to seed (lettuce that has gone by is cone shaped and has a yellowish tint). Depending on how well you've thinned it, mature heads are about 10 inches across with leaves the size of your palm. If your lettuce is growing up on a stalk, it's because you planted it too closely. Harvest it anyway—it will still taste good!

Pumpkins—*Average Maturity Date: Sept. 1-Sept 15*

These beauties won't be ready for a while yet.

Yellow Squash and Zucchini—*Average Maturity Date: July 10-July 20*. Like cucumbers, these guys come on quickly and seem to grow overnight. The recommended size for these veggies is 8 inches long. Also like cucumbers, these plants will produce more if you pick regularly because the plant will put more nutrients and water towards making the small fruit big, and not the big ones even BIGGER!

Tomatoes—*Average Maturity Date: August 1-August 15*. Harvest red, ripe fruit. Use excess fruit to make salsa, red sauce, or stewed tomatoes. All of these can and freeze well.

Important Note: The Average Maturity dates are only averages for the entire state, and there are many factors involved (like weather and planting date). We have had a very rainy start to our summer, so don't give up on your plants if they are slow bloomers. Also, don't expect your veggies to look like those grocery store super stars. Many of these vegetables have been selected for their size and staying power. Yours may be smaller but tastier!

The best tip of all is to experiment. If you think something looks ready, harvest it and give it the old fashioned taste test.

Visit our complete fact sheet on Average Maturity dates at: http://extension.unh.edu/resources/files/Resource000616_Rep638.pdf

SEEN ANY KALE LATELY?



Kale is a member of the Brassica family which includes broccoli, cabbage, and brussel sprouts. You can find it at many farmers' markets and grocery stores during the summer and fall. It is a hardy plant that can often survive the first few frosts.

Kale provides more nutritional value for fewer calories than almost any other vegetable and is very rich in vitamins A, B, and C. I like to lightly steam kale (just until it turns bright green) and sprinkle sesame oil and tamari or soy sauce on it. For a more hearty meal, try adding finely chopped kale to your mashed potatoes or favorite soups.



Save the Seeds!

Along with the growing trend of *hybridization* (crossing different varieties of plants to get desirable traits like seedless watermelons), there is a strong seed saving movement where people save the seeds from their own plants. This gives growers more control over what varieties they grow. *Heirloom* seeds are ones from plants that have been saved and re-planted for as long as 100 years! Seeds from heirloom vegetables will share the same traits as their parent plants, but seeds from hybrids may or may not. Some hybridized seeds are even sterile.

Do you LOVE the tomatoes you grew this year? Then start experimenting with seed saving. The list below came from www.seedsave.org/issi/904/beginner. For more seed saving information, visit their website.

☘ **Beans:** Allow pods to dry brown in the field before harvesting, about 6 weeks after eating stage. If frost threatens, pull entire plant (with root) and hang in a cool, dry location until pods are brown. Remove seeds by hand and store in a cool, dry place.

☘ **Lettuce:** Some outside leaves can be harvested without harming seed production. Allow seeds to dry on the plant 2-3 weeks after flowering. Wait until ½ of the flowers on the plant have gone to seed (it's impossible to get them all seeding at once) and cut off entire top of plant. Hang upside-down over a paper bag to dry. Shake the dried plants over the bag or rub flowers with your hands. Store in a cool, dry place.

☘ **Tomatoes:** If possible, allow tomatoes to fully ripen before harvesting for seed. Cut tomato in half cross-wise and gently squeeze out the jelly-like substance that holds the seeds. Place jelly and seeds in a small glass jar, add a little water and cover loosely. Put the jar in a 60-70° place for about three days, stirring it daily. After a few days you should see a layer of fungus on the top of the mixture. Don't worry, this is a good thing! The fungus will eat the jelly-like substance AND produce antibiotics that help control seed-borne diseases.

After three days, fill the seed jar with warm water. Let the seeds settle and then pour out water, tomato pulp, and any immature, floating seeds. Viable seeds are heavier and will settle to the bottom of the jar. Repeat this process until the water is clear and clean seeds line the bottom of your jar. Drain and let seeds dry completely on a newspaper or paper towel. Store your dry, clean seeds in a packet or plastic bag until spring!

TROUBLE SHOOTING FOR YOUR CONTAINER GARDEN

ARE YOUR PLANTS...

WILTING EVEN THOUGH THEY ARE GETTING ENOUGH WATER? Poor drainage and aeration might be the cause of this problem. Try a lighter soil mix with a higher percentage of organic matter and poke a few more holes in the bottom of your container.

BURNING OR TURNING DRY AND BRITTLE? It might be from high salt content. You can help get rid of the excess salt by regularly watering your plant until water flows from the drainage holes.

LEGGY, SPINDLY, OR UNPRODUCTIVE? It could be one of two things: insufficient light or too much nitrogen. Try relocating your plant to a place where it gets more light. If you have been fertilizing, try applying less and make sure you allow the water to drain through.

FADING FROM DARK GREEN TO LIGHT GREEN? They might not be getting enough nutrients. Try feeding them with a nutrient rich fertilizer.

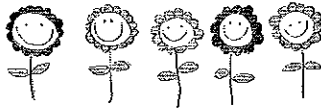
DO YOUR LEAVES...

HAVE SPOTS, DEAD/DRIED OUT AREAS, OR POWDERY/RUSTY AREAS? They might be too cold or have a low phosphate level. Try moving them to a warmer place, or find a fertilizer that is high in phosphate. You might have a plant disease, in which case you'll want to remove the diseased parts of the plant as best you can.

HAVE SMALL HOLES OR CHEW MARKS AROUND THE EDGES?

You might have pests! The first step is to identify your insect by finding one. Then ask your neighbors, grandparents or anyone who has a garden if they know what it is. For \$5 dollars you can send your mystery insect to the UNH Arthropod Identification Center. Call (603) 862-3200 for more info. While you are waiting to find out what you've got, start handpicking the bugs off your plants!

This information came from the UNH fact sheet "Common Container Garden Problems." Find it on the web or call us and we'll send you a copy.



4-H MEMBERS ARE WELCOME TO ENTER IN THE

EDITH G. HENSON MEMORIAL FLOWER SHOW

Chairwoman: Hannah Fadden 603 - 728 - 8117

hfadden1@plymouth.edu

Entries will be accepted on Wednesday 3:00 to 6:00, Thursday 3:00 to 6:00 and on Friday from 8:30 - 11:30 a.m. Late entries cannot be judged. Judging will begin at noon on Friday. Before leaving your entry(ies) please obtain an exhibitors number. Please be advised the display of your entries is at the discretion of the superintendents of the building.

The Fair is not responsible for damage or loss of any container or exhibit. Entries may not be removed until Sunday at 7:00pm. If entries are removed before this time, premiums will not be paid. Premiums may be picked up after 7:00 p.m. on Sunday. The Fair is not responsible for entries left after 9:00 p.m.

Entries are judged on the Danish system - all entries will receive a premium and ribbon. Adults are limited to a total of **six (6)** entries in classes 1-25. Children 16 and under are encouraged to enter classes 1-10 and are limited to a total of **three (3)** entries. They will not be judged with adults. All entrants are limited to one (1) entry per class.

Classes:

1. Bouquet of one (1) variety
2. Arrangement of dried flowers & grasses
3. Arrangement in your choice of container
4. Arrangement in a vase
5. Arrangement in a basket
6. Arrangement of wildflowers
7. Arrangement in a pitcher
8. Miniature under 3" high
9. Patriotic arrangement of red, white and blue
10. Creative display of 5 annual or perennial flowers each in an individual container
11. Arrangement of silk flowers
12. Decorative wreath using fresh flowers
13. Exhibit of one (1) annual in a vase
14. Exhibit of one (1) perennial in a vase
15. Exhibit of one (1) rose in a vase
16. Hanging Plants
17. Flowering Plants
18. Ferns
19. Cacti
20. Herbs
21. Shrubs
22. Vines or Climbing Plants
23. Best use of glads in an arrangement:
First place overall in this class will receive a \$25 gift certificate from North Haverhill Agway in memory of Edith G. Henson
24. Gay Morse Memorial Class: Creative display of live plants in a planter.
First place overall in this class will receive a \$25 cash prize.
25. Theme Category "Fair Memories" **First place overall in this class will receive a \$25 gift certificate from the Antique Rose.**
26. Business Category (**Restricted to Nurseries/Florists**)

Premiums:	1st	2 nd	3 rd	HM	Best of Show
Adult Classes 1-11	6.00	3.00	2.00	1.00	9.00
Adult Classes 12-25	3.00	2.00	1.00	-----	5.00
Children 1-10	3.00	2.00	1.00	-----	5.00



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