

The JOHNNY APPLESEED BROADCASTER



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Fall 2009

President's Message... John C. Schinker



Hello fellow gardeners. The CGLR Summer Conference was all that we had hoped it would be. After a full day Friday of meetings and seminars, Dale and Marcia Davies hosted a delicious chicken dinner.

Saturday began with a trip to Goshen and a seminar by Dr. Dale Hess on GMOs in food crops. Paul Steury gave us a tour of the Goshen Farmers Market. After lunch, we returned to Amish Acres for shopping and the musical, Oklahoma.

The Thresher Dinner was nearly as good as Dale and Marcie's barbeque. Attendance was far better than anticipated. Good News!

Following dinner Rodney Toth presented the awards. Horticultural Achievement, Ray Carroll; Horticultural Journalism, David Campana and Vince Staffileno; Environmental Conservation Achievement, Hugh Earnhart; Master Gardener/William Moorehouse Award, Ted Vagas; and the Green Bronze Medal, John Schinker. Congratulations to all recipients and our thanks to Rodney and his committee for a job did well.

Two years ago we had no newsletter. After some coaxing, it was revised under the capable leadership of Joe Alessi. This year at the Santa Rosa Convention, our Johnny Appleseed Broadcaster was named the best region newsletter in the country. Congratulations to Joe and to all those contributing to its success.

The CGLR 2010 Convention committee met face to face for the first time at the summer conference. Each member is a leader locally, regionally and nationally and under the direction of John Kessen

and Hugh Earnhart. This all-star cast is making this intimidating task look easy. Much of the preliminary work has already been completed. We hope to complete the rest of it by our October meeting.

Our fall meeting will again be at the Gatehouse of Kingwood Center in Mansfield, Ohio. The Saturday, October 10th meeting will begin at 10:00 A.M. After lunch, Barbara Ford, President of the greater Akron Orchid Society will make a presentation followed by a meeting of the 2010 Convention committee. Members of the committee should allot additional time on their schedule to attend this important meeting.

To serve as President can be a lonely, intimidating and difficult task. This is not the case in the CGLR. I've had nothing but cooperation, support and open expressions of friendship throughout the year. I thank you all for what you have done to make my job look easy. It has indeed been an honor to serve such a distinguished group. I would encourage anyone who is approached by the nominating committee to accept the opportunity to serve. See you at the meeting. **John**

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What you do for others can live forever!

**William Moorehouse – Remembered
June 4, 2009.**

Bill was a National Director for many years representing the CGLR. He was president of the Akron club in 1987.

His years of dedication and active participation in the National, CGLR and local club prompted its members to forever honor Bill by unanimously approving the renaming of the prestige’s CGLR “Master Gardener Award”, to the “Bill Moorehouse Award” during the 2008 Summer Conference.

Bill will be missed, but fondly remembered by his many friends for his gardening expertise and very positive demeanor. He never complained and he always had a smile that garnered one in return.

*The Following From Greater Cleveland Club newsletter,
“The Spade” - Vince Staffileno, Editor*

KEEP SALT ON THE KITCHEN TABLE!

Rather than damaging and potentially killing your plants with salt, treat icy paths with products containing calcium chloride or combinations of magnesium, potassium and calcium. These products are found in hardware stores and do not burn plants.

If you do have salt damage in your plantings near walkways or roads, treat the area with gypsum (hydrated calcium sulfate). This product can be found in garden centers.

IT’S TIME TO THINK ABOUT IT NOW!

- * Review your vegetable garden plans. Perhaps a smaller garden with fewer weeds and insects will give you more produce. Bend less with raised beds.
- * When viewing garden catalogs for new vegetable varieties, an important consideration is improved

insect and/or disease resistance. Watch also for drought-tolerant types.

* To prolong bloom, protect poinsettias from drafts and keep them moderately moist.

* Turn and prune house plants regularly to keep them shapely. Pinch back new growth to promote bushy plants.

* Check all houseplants closely for insect infestations. Quarantine gift plants until you determine that they are not harboring any pests.

*During the winter most houses are too dry for house plants. Humidity may be increased by placing plants on trays lined with pebbles and filled with water to within one half inch of the base of the pot.



*Jack Shuman with Cody and Jim, his team of Belgian plow horses. At Stow Ohio Community Gardens, there are more than 320 30’x50’ garden plots. Spring 2009.
(The Manure Spreader, Jerry Stranathan, Editor)*

Quoting Willie Weedpuller from the Findlay Club’s “Back Acre News”, reminds us of the 1887 US Supreme Court decision over the debate pitting US farmers against tomato importers; whether tomatoes are a vegetable and subject to import taxes, or a fruit and thusly tax free. The Courts, favoring the tax [no surprise here], officially declared that the tomato is a vegetable even though botanically they match the technical definition of a fruit’s reproductive structure that contain seeds.

Fall Planted Garlic Grows Best!

Written by Patrick T. Flinn, Editor, Bluffton-Pandora Club

Growing garlic it is relatively easy, if you follow a few good procedures. Your success or failure starts with the fertile quality of the soil. Garlic has the ability to grow just about anywhere. However, it will only produce puny and sharp tasting cloves if planted in poor soil. Therefore, the more fertile the soil, the better and more pleasing the harvest! Amending the soil can be done by adding and mixing in several inches of rich compost .

I would only add fertilizer to the soil if you have had a soil test run to learn what is lacking and then only at the suggested rates. As with most bulbs you can use bone meal and or blood meal when planting, garlic needs the same nutrients as other bulbs. I have also used calcium nitrate as a good source of nitrogen that I top dressed at planting.

Timing, if you plant garlic at the right time you will greatly increase your yields and avoid certain problems that come with planting too late or too early. I have found through trial and error that the proper time to plant is in the early fall, right around the time that farmers plant their wheat. You can plant it later right up until the time of the ground is frozen, but the later you plant the smaller the yeild.

Conversely if you plant much earlier than the early fall you run the risk of plant failure due to them being infested with such insects as onion maggots and other unsavory characters that tend to attack in mid to late summer, causing a lot of plant failure. Also the weeds are not such a problem later on. If you plant in the spring you will not get plants that have cloves, instead they will be a single bulb and you can't plant what you eat so you will have to go without for another year or buy new bulbs to plant for the next year.

Choosing what variety and type to plant is one of the hardest things involved with growing garlic. First if you plant the garlic you buy in the grocery stores you could be greatly disappointed, because that variety was most likely grown in the warm and dry areas surrounding Gilmore, California and that garlic does much better there than here.

The garlic best suited for our part of the country is any one of number of the hardneck types that actually over winter well in this area and prosper. There are several seed companies that sell garlic for planting and a few that will ship it to you at the proper planting time. Some types especially the softnecks produce a large number of small and hard to peel cloves, for those reasons, as a rule I do not like the softneck types for our area.

Always plant the largest cloves that you have available because larger cloves make larger bulbs. Garlic should be planted at least two inches deep. It can be planted deeper but will emerge later. Therefore, I think that the bulb planting rule of twice as deep as the bulb is long is a good one.

When planting I find it easier to do mass planting as apposed to row planting. Garlic can be crowded but a spacing of whatever the width of you favorite hoe or hand cultivator plus two inches between each bulb is sufficient. I have a hoe that I use that is only two inches wide, so four to six inches works for me.

To promote good drainage and keep plants from setting in sodden ground, I plant in raised ridges. These ridges are three feet across and several feet long. I usually space colves five or six rows across and however many I can get in the length of the ridge, and that can be hundreds in a relatively small area.



Maintenance is easy if you take the time to keep your garden weeded. You can hand weed as needed when the plants are short, but this is a relatively short period of time because garlic grows fast in the spring. Once the garlic is of a height that it is hard to hand weed you can use a hoe or other cultivator to do the job. If you use mulch the weed problem is somewhat reduced.

Mulch is also good if you have a problem with your ground heaving during the normal freeze and thaw that happens in winter and early spring, use mulch to prevent the planted cloves from working their way out of the ground. [See Garlic Continued on page 4 page]



"Be like the sun and meadow,
Which are not in the least
Concerned about the coming winter"
George Bernard Shaw -1856-1950

What you do for others can live forever!

[Garlic – Continued from page 3]

In early to mid June you should start to notice long flower stems emerging out of the center of each plant, most of the time I recommend the removal of these stems to promote bulb growth. These flower stems can be used in stir fry or soup, I was taught this by a former Chinese neighbor who said I was being wasteful for not using them.

Harvest your garlic when at least half of the leaves have yellowed or dried. Dig it and clean the garlic of soil then set it out to dry and cure outdoors if the weather is going to be dry for a few days. If it is going to be rainy put it inside a building that has good air circulation so it doesn't get moldy.

After the garlic is sufficiently dry you can bundle or try your hand at braiding and hanging. When the garlic leaves are dry and brittle cut off the tops and store it in a basket in a cool dry place. Garlic stores well for several months in the same place that you would store potatoes or onions.

Garlic comes from central Asia and was spread throughout the world by people because of its pungent flavor and its medicinal qualities. Garlic has many fans and was used in many ways throughout history. One of the more unusual uses for garlic was as medicine for the prevention and treatment for infection of war wounds, garlic has a very good antibiotic compound known as alyssum. This compound is increased by crushing and it is currently used in some over the counter remedies for a variety of ailments.



I have raised garlic for over twenty years and have competed with it for at least fifteen years and have not placed lower than first place for the past ten. This being said the recommendations that I have given here are for growing garlic for use in either the kitchen or the show hall. Have fun with your garlic growing experience.

Roasted garlic

Select large garlic bulbs or clusters of attached garlic cloves. Clean and prepare as many as needed for guests,

but at least one per person. Handle clusters of cloves gently to avoid too much separation.

Cut tops off of bulbs or clusters and discard or use for something else. Brush with olive oil. Sprinkle with freshly minced sweet basil leaves, rosemary or herb of your choice. (Dried herbs may be substituted if fresh ones are not available.)

Wrap each bulb or cluster in aluminum foil, and place on a cookie sheet or shallow baking pan. Bake at 350° F, for about 35-40 minutes or until soft. Serve alongside cooked meats or vegetable dishes. *PAT*

Storing Dahlias

Written by *CGLR Treasure, Bill Lanning*



I really like dahlias and began raising them many years ago. After digging them out of the soil in the fall, I tried different methods of storing them, sand, peat and other methods that people have suggested. The results were always the same – they spoiled. Oh, a few would survive, but the results were discouraging. Several years ago, a friend read an article in a magazine that suggested wrapping the tubers in plastic wrap. I tried it and it works!

Dig them out, let them dry for a couple of days and then split the clumps into pieces. Leave part of the stem so an “eye” will grow the following year. After splitting, wash them and dry very thoroughly, no moisture should remain or it may cause rotting after they are wrapped. Take each piece and wrap it so there is an airtight seal, I don't tape them, but my friend does. I place them in an open cardboard box and put it where it stays cold and dry. I have excellent results, however, I have found they must be checked in late February or early March, some have spoiled if I left them until April.

The same plastic wrap method we tried with cannas gave us excellent results. Gladiolas, calla lilies and Star of Bethlehem cannot be stored this way. See you in Mansfield, *BILL*

*Angels exist, but sometimes they don't have wings.
We call them Friends.*

What you do for others can live forever!

Wintering Harvested Tomato Seeds: To Freeze or Not To Freeze

By Steve Maki, The Gardeners of Lima

Every year The Gardeners of Lima has a Big Tomato Contest. The winner of the Big Tomato Contest is to harvest the seeds from that winning tomato and then get the plants going for the next year’s contest for those that want to try to coax a Big Tomato from those plants. Of course, anybody could use any tomato plant or seed to try to grow the Big Tomato, but it is traditional to keep the genetic line going from the winning tomatoes. Well, last year I won the Big Tomato contest with a tomato grown from a plant that was started by Dick Hussey, the previous year’s winner. Dick has won many of the Big Tomato contests and it is unusual not see his name at the top. Dick is out to secure number one.

We had a discussion about how to store the seeds over the winter. After harvesting, fermenting and drying the seeds some say you should store the seeds in a cool, dry place with your other canned goods. Some say it is better to store them in the freezer. Well, being an engineer I decided to try to use the Scientific Method to determine if I could add some logic and data to the debate.

Following the steps in the scientific method I asked the question “Which is better – to store tomato seeds over the winter in a brown envelope in the freezer or in a brown envelope in a mason jar with the other canned goods?” Next step: formulate a hypothesis. I hypothesized that “storing the tomato seeds in a brown envelope in a mason jar with the other canned goods would yield the bigger tomato.”

Next I had to do some research and then formulate an experiment that would hopefully introduce only one variable – how the seeds were stored over the winter. Spring arrived and with the help of my wife, Donna, we set about planting the seeds in the seed starter. I, the engineer, measured the proper depth on the eraser end of a pencil, placed a seed on top of the seed starter in the starter tray and pushed the seed into the seed starter to the measured depth. Donna used her finger to push the seed into the seed starter. Could this difference introduce a second variable? Who knows, but it did give birth to a little bit of jest that Donna tells. A gardener uses their finger to plant seeds; an engineer uses a pencil.

Gathering data – another step. The beginning data was the germination rate of the seeds and to see if there were any other differences between the seedlings. The seeds were planted on April 5, a late start. 41% of the Mason jar seeds germinated, while 30% of the freezer seeds geminated. Below is the progression of the rate of germination.

	Date	4/18	4/19	4/20	4/21	4/22	4/23	4/24	4/25	4/26	4/27	4/28	4/29
#	Freezer	9	10	10	10	11	11	11	11	11	11	11	11
%	Freezer	20%	23%	23%	23%	25%	25%	25%	25%	25%	25%	25%	25%
%	Mason	22%	22%	24%	28%	31%	31%	31%	31%	31%	31%	33%	33%
#	Mason	12	12	13	15	17	17	17	17	17	17	18	18
	Date	4/30	5/1	5/2	5/3	5/4	5/5	5/6	5/7	5/8	5/9	5/10	
#	Freezer	11	13	13	13	13	13	13	13	13	13	13	
%	Freezer	25%	30%	30%	30%	30%	30%	30%	30%	30%	30%	30%	
%	Mason	33%	33%	35%	37%	37%	37%	37%	39%	39%	39%	41%	
#	Mason	18	18	19	20	20	20	20	21	21	21	22	

After 5 weeks, the seedlings were transplanted into pots. At transplanting the average height of the freezer seed plants was 3.3 inches and the Mason Jar plants averaged 2.6 inches tall: [Continued on page 6]

	Height of each seedling transplanted													Ave
Mason	6	6	4	4	3.5	3.5	3.5	3.5	3.5	3	3	2	2	
	2	2	1.5	1.5	1	1	0.5	0.5	0.5					2.6
Freezer	7	6	6	6	4	2.5	2.5	2	2	1.5	1.5	1.5	1	3.3

The seedlings were then brought to our May 12th members meeting to be available to any member that desires to plant the seedlings from last year's winning tomato. As the seedlings are planted in a number of our members' gardens, numerous variables are introduced. From this point on we may not be able to draw any conclusions as to which method would produce the biggest tomato by weight. However, we do have data from three gardens where a Freezer and a Mason seedling were planted side by side. We have some comparisons thanks to Chuck and Persetta Bowsher, Nancy Siatkosky and the plants in our garden. The following data was obtained on Saturday, August 1, 2009.

		Garden A	Garden B	Garden C
Freezer	Height	52"	58"	46"
	Stalk Dia.	1.5"	0.625"	1.125"
	# Branches	6		5
	# Tomatoes	10	10	18
	Tomato Dia.	2-5", 2-4", 2-3", 6 <2"	1-5", 1-4", 3- 3", 1-2", 4 <2"	2-3", 6-2", 10 <2"
	# Blossoms	3		36
Mason	Height	37"	38"	37"
	Stalk Dia.	0.75"	0.25"	0.875"
	# Branches	4		4
	# Tomatoes	5	12	17
	Tomato Dia.	2-5", 2-3", 1 < 2"	1-5", 1-3", 6- 2", 4 < 2"	1-4", 4-3", 7- 2", 5 < 2"
	# Blossoms	0		0

We also have some data from the late germinating plants that were planted in Garden C. This data also indicates that the Freezer plants have a larger main stalk diameter and have more secondary branches off the main stalk. The height difference is inconclusive at this time.

Which plant will provide the heaviest tomato at harvest time? We have to wait to determine whether the hypothesis is proven true or false. Gardening is fun, relaxing, provides for great conversation and sometimes debate. And sometimes it provides opportunities for those of us that enjoy playing with numbers and analyzing data. Stay tuned for the Big Tomato Announcement. *STEVE*

SHOULD I EAT IT OR SAVE THE SEEDS?



Late Germinating Plants in Garden C				
Freezer	Height	27"	23"	27"
	Stalk Dia.	0.875"	0.875"	0.875"
	# Branches	4	3	3
	# Tomatoes	0	1	0
	Tomato Dia.	-	1 - 2"	-
	# Blossoms	17	18	21
Mason	Height	27"	25"	28"
	Stalk Dia.	0.75"	0.5"	0.75"
	# Branches	2	1	3
	# Tomatoes	0	0	0
	Tomato Dia.	-	-	-
	# Blossoms	16	16	8

The following is from a Supplement to the Reiman Publication & printed in the Findlay Club's "Back Acre News" -Anita Lanning, Editor



When gathering seeds, always take them from the largest and healthiest blooms. Leave the flower on the plant until it's completely faded and the seed head is dry. Then remove the head and place it on a paper plate to dry. Shake out seeds and store them in a cool dry place.

By Lois Wark, Reno, Nevada

DON'T STOP JUST YET

Professional health care specialist tell us that taking a garden spade and watering can in hand will add to our quality of life much more than sitting at that television while sipping or snacking on something we should not. Each individual will have to decide which is more entertaining and rewarding for the effort put forth in either case.

We tend to think that our gardening opportunity is winding down and will soon end for this year, however, there is still plenty of those calorie-burning activities available in the fall. Gardening activity is not just for the spring and summer seasons [see also page 2 "Its Time to Think About it Now"].

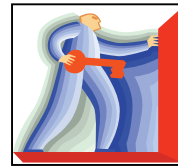
According to the National Institutes of Health an average size woman can burn 370 calories and hour while a man can burn 460. That's the equivalent of taking a brisk walk.

Many of us will have to gather those leaves and other plant debris to add to the compost pile. But before that, we still have to cut back foliage, water the perennials including trees, spreading mulch to protect from winter heaving et cetera.

While gardening to keep on the healthy side, working safely is no less important.

Use the proper equipment and tools for the job you are doing. Wear rubber gloves when working with the wet soil and watering. Use a good pair of flexible leather gloves when working with masonry, heavy rocks, landscape timber and debris – if you're able.

The American Society for Surgery of the Hand suggests that it's best to avoid using tools with finger grips molded into the handles. Most likely your hands won't fit properly thus causing you to exert more hand pressure to control the tool and cause strain or soreness.



The key is to practice good, slow and deliberate movement while lifting, digging, kneeling, carrying and all other movements while enjoying your garden.

Depending upon your physical capability, or those who remember Joe Palooka in the comics, take a lot of breaks and take them often. Use the break to look over your handy-work and mentally plan your next garden activity. During pauses it's amazing how much more you feel you would like to do. Whether you are able, is another story.

While we're remembering, remember "Plantgating" from the JAB Spring 2009 issue? That's having a tailgate-like plant exchange party between members. It may be time for your club to have a fall "Plantgating" get together.

Do your perennials need to be divided? You know the plants you promised a friend, or maybe you have something rather invasive for a not so good a friend. Kidding!



TURN OFF THAT TV AND GET BUSY!

Keep active or you may get that dreaded furniture disease. It's when your chest is falling into your drawers!

2009 CENTRAL GREAT LAKES REGION MEETINGS AND CONFERENCE DATES

CGLR - Gardening in Education and Excellence in Horticulture Since 1932

Regional Meeting - Saturday – October 10 – 10:00 AM – Kingwood Center, Mansfield, Ohio – J. Schinker 330-799-6046

Regional Meeting – April 2010 – 10:00 AM – Kingwood Center, Mansfield, Ohio – John Kessen 260-854-2988

2010 Regional Conference – TBA –Robert Bell – 330-673-3553

CGLR 2009 OFFICERS

President – John C. Schinker

1296 Macachee Drive
Youngstown, Oh 44511
330-799-6046
jcspipes@zoominternet.net

1st V. P. – John Kessen

1205 Limber Lost Trail
Rome City, In 46784
260-854-2988
lakelover60@yahoo.com

2d V.P. – Robert Bell

1832 Sandy Lake Road
Ravenna, OH 44266-8202
330-673-3553
mrrnbell@hotmail.com

Secretary – Marcia Davies

PO Box 524
Van Wert, Oh 45891-0524
419-238-9351
No Email

Treasurer – Bill Lanning

9374 State Route 12W
Findlay, Oh 45840-9303
419-423-1010
bilan2@bright.net

Past President – Rodney J. Toth

5637 Liberty Street
Hubbard, OH 44425
330-759-1993
rkdahlias@aol.com

National Director - John Kessen

1205 Limber Lost Trail
Rome City 46784
260-854-2988
lakelover60@yahoo.com

National Director - Anita Lanning

9374 State Route 12W
Findlay, Oh 45840-9303
419-423-1010
amlan@thewavz.com

National Director - Frank Mitch

2065 Kemery Road
Akron, Oh 44333-1937
330-666-2327
fmm2065@hotmail.com

Contact Joseph Alessi Jr., Editor – 330-792-4355 – alessijoepat@juno.com concerning this publication or how you too can become a member of the CGLR of garden clubs. National Web – www.tgoa-mgca.org - Regional Web – www.acorn.net/CGLR/

Central Great Lakes Region
Joseph Alessi Jr., Editor
3857 Baymar Drive
Youngstown, Oh 44511-3444

Region's Family of Garden Clubs

Indiana - Fort Wayne – 260-854-2988

Michigan - Maple City – 517-264-5617

Ohio

Akron – 330-336-9336

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