REGISTER NOW FOR THE MISSOURI MASTER GARDENER CONFERENCE

The Missouri State Master Gardener Conference will be held September 23-25, 2011 at the Quality Inn, in Hannibal, MO. The conference is hosted by the Salt River Master Gardeners. They have been working hard and have a great conference planned. Advanced training is being offered on Friday afternoon. Go to http://extension.missouri.edu/marion/mmgc.htm for more information and to download the registration form and for hotel reservation information. The cost for the conference is $140 before August 26. The hotel room rate is $89.95 for a double. If you cannot download the registration form, please notify me and I will email or mail one to you. For further questions contact Alix Carpenter at 573-769-2177.

MASTER GARDENER TRAINING TO BE OFFERED THIS FALL

University of Missouri Extension Master Gardener training classes will be offered August 25-November 10, 2011 in Kirksville. Classes will be held on Thursdays from 1-4 p.m. Classes will be held on a wide variety of gardening topics including diseases, insects, soils & fertilizer, vegetables, fruit, trees & shrubs, pruning, lawn care, flowers and landscaping. Cost for the training is $150 per person, but $50 is refundable upon completion of 30 hours of volunteer service within one year. To be a Master Gardener, you must attend 30 hours of classroom training AND provide 30 hours of volunteer service your first year after training. For more information and to register, call 660-665-9866.

Be Aware of Black Rot on Grapes

Black Rot, is a fungal disease of grapes and many homeowners deal with this problem in rainy seasons. The disease first attacks the foliage and later spreads to the fruit. Infected berries soon become blackened, shriveled, and worthless. A spray containing the active ingredient “Myclobutanil” is recommended. For the homeowner this product is Spectracide Immunox. Source: University of Illinois Extension, http://ipm.illinois.edu/diseases/series700/rpd703/
FRUIT & VEGETABLE TOUR TO BE HELD IN
PUTNAM COUNTY JULY 29

A fruit and vegetable tour with a emphasis on local food production will take place from 1-4 p.m. in Putnam County on July 29. There will be two stops on the tour. The tour will start at the home of Duane and Janice Carney at 1 p.m.

The Carney’s have approximately 100 acres near Martinstown, MO. They grow several different types of produce including strawberries, blueberries, kohlrabi, radishes, onions, cabbage, carrots, potatoes, asparagus, rhubarb and tomatoes. They have a small orchard that contains some apple, peach, plum and nectarine trees. They have tried to grow cauliflower and broccoli but do not seem to have much luck with them. Join us on this tour and learn about the gardening experiences Duane and Janice have had over the years.

Directions to the farm: Address is 39694 State Hwy. W, Unionville, MO. On the south side of Queen City take W to the west until you go through Martinstown and go 2 miles outside the town. They are on the north side of the road and have a gray-sided house with a three-car garage next to it and a couple of other outbuildings to the west.

Coming from the north, take either highway W off Highway136 if you are coming from the west or Highway 149 if you are coming from the east. If you take Highway W, go 8 miles and they are on the north side of the road. If you take Highway 149, go approximately 6 miles until you see Highway W going to the west. Go down Highway W 2 miles. The house is on the north side of the road.

Our second and final stop will be at the farm of Thomas and Chris Yunick. We should be there at approximately 2:45 pm. The farm consists of 175 acres of rolling pasture and woodland. Approximately 45 acres can be row cropped. Currently, 15 acres are cropped in soybeans. Seventy-Five acres is woodland, and is used for leased hunting. The remainder is seasonal pasture/ meadow for cattle, with the home site utilizing approximately three acres. There are two main gardens currently cultivated as "Pantry Gardens". That is, the produce is grown and used for personal consumption, fresh and canned. Excess is donated to neighbors and friends. The farm is home to 50+ "Free Range Chickens." The farm has a commercial egg production license (means that the sales are taxed and eggs can be sold off farm). They have a herd of twenty-one cattle and three goats (used for brush control in a fenced pond). They do not farm totally organic. They use as little chemical control as possible. They have learned some hard lessons with fruit trees and being totally organic. Because of health and time issues they only occasionally sell excess produce at a farmers’ market. Almost all of their annual garden plants are grown from seed, under a grow light or in the seasonal greenhouse. This was not the best garden year but the strawberries, blueberries, asparagus and garlic have done well. A fair sweet corn crop of six varieties are planted and the first is near harvest. The tomatoes have finally started growing and they have harvested some of the miniature ones. There are close to a dozen varieties and over sixty plants. There was a decent Shiitake mushroom harvest this spring and have dried a few to use in soups and stews. They plan on having a log available for people to see. They also make wine from the wild edible berries, and harvest some timber for lumber.

Directions to the farm: From Kirksville, go north on Highway 63 to 136 West (approx. 3 miles south of Lancaster). Go west on Hwy 136 to Hw 149 South (approx. 16 miles). Turn South on Hwy 149. There is a blue water tower and cell telephone tower at junction. Travel one mile to Elm Trail. Elm Trail is a gravel road and is a hard right turn. Continue on gravel, to 1st and only house on left. Turn around in driveway and park along the road headed back out the way you came in. Please pull off the road far enough so as to not block the road.

From Novinger - North on 149 North thru Graysville. There is an Elm Trail at Graysville, DO NOT TURN at Graysville, Continue north on 149 to Elm Trail. Turn left on the gravel road. Follow parking instructions above. If you are coming from the Carney farm on "W" you will turn left at 149, travel thru Graysville as above. If you are going to the Carney farm from Novinger, you will turn left on "W" at Martinstown, follow "W" down a fairly steep hill, cross Blackbird Creek, continue to Carney farm on RIGHT side on a uphill curve.

Pre-registration is suggested so we know how many people to expect. Please call the Adair County Extension Center to register. If we are having severe weather or it is approaching we will reschedule for another day. Please be sure to leave your phone number when you register so you can notified. There is no cost to attend.
LOCAL FOOD UPDATE

The chickens are gone. We processed them on July 6. My friend Teri came over to my house and we did it all in the backyard. Teri had to be the one to take their heads off. After that, I got in there and helped. I learned a lot from Teri that day about processing chickens. She showed me how to dip them in boiling water, take off their feathers, gut them, cut them up into sections and how to cool them down in ice water. My husband even got right in and did it too. Teri has about 40 years of experience processing chickens, and she was able to do three in the time I did one. Hopefully after a few years of doing this myself, I too, will get faster at it. Even after all we went through to raise them, from watching them hatch from the egg, to taking their guts out, and putting them in freezer bags, I do plan to raise chickens again next year! It was a good experience.

It’s been so nice to have fresh zucchini from our garden! I know by the end of summer I won’t want to see another one until next year though. I had several zucchini fruits rot and shrivel on the vine. I’m sure many others did too. Most likely it is a pollination problem. With the cool, rainy weather we were having in June, the bees just weren’t working like needed to pollinate the flowers on the vine crops, so many of the fruits that formed, aborted.

My friend Darla and I, also a University of Missouri Extension specialist, made a trip on June 24, opening day, to Lost Branch Blueberry Farm. What a crowd they had that day! It was good to visit with friends and acquaintances while picking berries. I picked 11 pounds of blueberries that day, enough that we will be enjoying them throughout the winter. I’ve already made blueberry muffins several times. My boys love them. We have also had them on homemade ice cream, in fruit salads, on cereal and yogurt and of course we have eaten lots of them just plain. I still need to find the time to make some blueberry jam.

I pulled out my broccoli plants in early July. I never had to dust or spray them with anything, but by the end of June the worms were getting to them. Flea beetles are bad on the eggplants. I’ve been using insecticidal soap, but it needs to be sprayed about every two days to do any good. Cucumber beetles in the commercial fields I visit have been bad since mid-May. Our growers are having to spray for them. I even had some in my home garden in a raised bed of cucumbers. I just smash them between my fingers. I also killed some squash bugs on my home grown zucchini. I have three marigolds around the plants and they were still there. I stepped on them and smashed them. I will be monitoring for them closely, and you should too. Stay on them and get them as soon as you see them. My goal is still to only use organic or natural methods.

It’s good to see the local produce section at the Hy-Vee store in Kirksville. They are buying local produce from our growers near LaPlata and just north of Kirksville. By the end of summer they told me they would have a whole aisle with local produce from these growers. Darla and I make farm visits to them every two weeks, and they have some really nice produce available. You can purchase it at Hy-Vee or you can buy it right off their farm. Our growers are using mostly organic and natural practices. Many people think that conventional growers use a lot of synthetic chemicals, and that is just not true with our local growers. They only spray when they have to and most are using sprays that are organic in nature, and if they are not, they are following the pre-harvest interval. They do their best to keep the food safe to eat for their consumers. They too, do not want to eat produce contaminated with chemicals.

I have really been enjoying eating new potatoes, green beans and tomatoes from my Amish farmer friends. Today, July 15, I think I will go buy some sweet corn from one of them. They got an early planting of corn and started harvesting and selling it in Kirksville this week. My kids love to eat corn on the cob and all the veggies I bring home from our Amish friends.

We are now looking forward to harvest time for local watermelon and cantaloupe. I’ve been buying US grown ones (probably from Texas) up to this point, but looking forward to getting some from our local growers. I’m also looking forward to some fresh okra. It’s hard to believe that summer is half over and school will be starting in 6 weeks (from today, July 15). Well, enjoy the fresh produce while you can and all the other local foods that are available to us like pork, beef, eggs, chicken, honey, baked goods, milk and many other things too numerous to mention.

Until next time, keep growing and eating local foods!
August Gardening Tips

**Ornamentals**
- Deadhead annuals and perennials as needed.
- Continue spraying roses that are susceptible to black spot and other fungal diseases. Roses should receive no further nitrogen fertilizer after August 15th.
- Divide bearded iris now. Replant so tops of rhizomes are just above ground level.
- Prune to shape hedges for the last time this season.
- Evergreens can be planted or transplanted now to ensure good rooting before winter arrives. Water both the plant and the planting site several days before moving.
- Soak shrubs periodically during dry spells with enough water to moisten the soil to a depth of 8-10 inches.
- Once bagworms reach full size, insecticides are ineffective. Pruning off and burning large bags provides better control.
- Spray black locust trees now to protect against damage by locust borer.
- Watch Scotch and Austrian pines for Zimmerman pine moth damage. Yellowing or browning of branch tips and presence of pitch tubes near leaf whorls are indicative. Prune and destroy infected parts.
- Monitor plants for spider mite activity. Hose these pests off with a forceful spray of water.
- Second generation pine needle scale crawlers may be present on Mugo pine now.

**Vegetables**
- Compost or till under residues from harvested crops.
- Broccoli, cabbage, and cauliflower transplants should be set out now for the fall garden.
- Cure onions in a warm, dry place for 2 weeks before storing.
- Sow seeds of beans, beets, spinach, and turnips now for the fall garden. Spinach may germinate better if seeds are refrigerated for one week before planting.
- Begin planting lettuce and radishes the last 2 weeks of August.
- Pinch the growing tips of gourds once adequate fruit set is achieved. This directs energy into ripening fruits, rather than vine production.

**Fruit**
- Prop up branches of fruit trees that are threatening to break under the weight of a heavy crop.
- Thornless blackberries are ripening during the first week of August.
- Spray peach and other stone fruits now to protect against peach tree borers. Spray to protect late peaches from oriental fruit moth damage.
- Cultivate strawberries. Weed preventers can be applied immediately after fertilizing.
- Watch for fall webworm activity now.

**Turfgrass**
- Apply insecticides now for grub control on lawns being damaged by their activity. Lawns scheduled for renovation this fall should be killed with Roundup. Have soil tested to determine fertility needs.
- During the last week in August, dormant lawns should be soaked to encourage strong fall growth. [—Missouri Botanical Gardens—]