



**2017 Officers:**

- Carol Ziehmke, President
- Jean Damm, V.P.
- Kelly Tomko, Secretary
- Jane Considine, Treasurer
- Lori Nadolski, Reporter

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<u>DATE</u>	<u>EVENT</u>
OCT 18	LGCG PLANNING MEETING, 4:30PM EXTENSION OFFICE MEETING ROOM
OCT 24	MGV MEETING, "APPLE CIDER" - HOME OF BILL & JEAN DAMM
NOV 23	HAPPY THANKSGIVING—OFFICES CLOSED
NOV 24	OFFICES CLOSED
NOV 28	POTLUCK & MEMBER ACTIVITY, 6PM ADMINISTRATION BLDG. MTG. ROOM 113/114

# President's Message

To start our monthly meetings we have been doing an "answer a question" attendance roll call where everyone introduces himself or herself and answers a question. At our September meeting everyone commented on how their gardens did this year. There was a wide range of answers and it was interesting to hear who had had a good year and who did not, and some reasons why. Paul Bergum had a bad year and it was suggested that might have been because his soil is heavier, clay, and held the moisture. On the flip side Bill Damm had a good year and his soil is sandy.

There is something comforting about discussing gardening with fellow gardeners. Who are more understanding than those who are actually doing the same things and trying to accomplish the same things as you are? It is a supportive and encouraging practice.

That was followed by a talk on Small Farm Ag Business in Wisconsin, by Sarah Lloyd. I am guessing most of us Master Gardeners support our local growers. We probably all do some kind of mix, grow our own, purchase from farmers markets and apple orchards or belong to a CSA. It is nice to see more and more stores are advertising and selling local produce. One local business my family supports is Sassy Cow. These owners used to be neighbors of Bill and Jean Damm. It is a wonderful success story of two brothers and their wives working hard and excelling in a tough business.

Gardening in those really hot summer days is not always so enjoyable, and not so forgiving to new plants. This time of year, when it is cooler, is my favorite time of the year to work in the flower garden. The cooler weather is nice for both the gardener and the plants! This is a great time to divide or move plants. I often buy plants and then hold them until fall as it is easier to remember which areas are too crowded and which ones need more color. I also take notes in my garden journal because often, as much as I think I will remember, come next spring it is nice to have my journal to reference.

*Carol*



## Master Gardener's Meeting Agenda—October 24, 2017

We will be setting up at 5PM and pressing and making apple juice at 6PM. We will have a short business meeting afterwards while enjoying refreshments.

- ◆ Call the Meeting to Order (Carol)
- ◆ Secretary's Report (Kelly)
- ◆ Treasurer's Report (Jane)
- ◆ Introductions
- ◆ Old Business
  - \* LGGG Update
- ◆ New Business
  - \* Next Month's Program
  - \* Consider planning a MGV series at a Library, six topics over 6-12 weeks
  - \* Other
- ◆ Adjournment



**October** is apple season in Wisconsin and nothing as good as the sweet, crisp taste of local apple juice. Our October meeting will be an old fashioned apple press, with a modern touch—electricity for power.

Meeting will be Tuesday, October 24th, 6pm at home of Bill and Jean Damm. Their address is N5661 Dunning Rd, Pardeeville, located 1/2 mile south of Hwy 16. Turn south on Dunning, just west of the Columbia County Recycle center. It's a long, gravel driveway to the right off Dunning. Contact Jean or Bill at 608 742-5425.

## Jumping Worms

The latest invader in Columbia County is the jumping worm, a destructive invasive species originally found in Madison. It has spread to 17 counties across the state since 2013. Originally from Asia, the worms are capable of causing ecological damage on land or water. It's too soon to evaluate the damage in Wisconsin. In other parts of the country, these voracious worms are known to destroy surrounding vegetation. The worms were first found at the University of Wisconsin-Madison Arboretum. This worm is also known as the "Asian crazy worm" or "Alabama Jumper." They act more like snakes than worms when disturbed and they can even jump into the air.

There are 20 species of earthworms in the Great Lakes region and none are native. Scientists believe that the last Ice Age killed all the native earthworms. The earthworms that people find in their gardens were introduced by European settlers. They are a friend to farmers and composters and do help to decompose organic material. However, they have a negative effect on forest restoration.

Jumping worms consume leaves and other organic materials on top of the soil faster than other worm species. They live on top of the soil and they compact the surrounding soil. There were no signs of woodland flowers in forests where the worms were found. The worms also expose the soil to erosion and do not need a mate to reproduce. Before they die, they lay eggs that overwinter in cocoons which hatch in the spring.

Identifying these worms is easy. They are darker than earthworms and the clitellum (band around the body) is white to light gray, smooth and encircles the body. In contrast, the band on your garden-variety earthworm does not encircle the body and is slightly raised. If you disturb a jumping worm it can leap as high as one foot.

You will not see these worms in the spring as they do not appear until late June or early July. You will find a second hatch in early fall. If you do come across jumping worms, report them to the Department of Natural Resources by email at [dnr.wi.gov/topic/invasives](mailto:dnr.wi.gov/topic/invasives).

For more information visit:

[DNR Jumping Worm Page](#)



# MGV Meeting Minutes—9/26/17

**Call the Meeting to Order** (Carol) Called to order 6:08 pm.

**Secretary's Report** (Kelly) No additions or corrections.

**Treasurer's Report** (Jane) \$5788.38, no income or expenses. Dues to be paid in October.

**Introductions;** each member shared their season's garden comments and their favorite dessert.

## Old Business

Becky, Ardyce & Marcie reported on the highlights of their Portland, OR International Master Gardener Conference in July.

## Other Ongoing Projects

- Randolph Christian School requested a micro garden event after learning about it at the Col Co Fair. Deb, Marcie & Becky will be doing it.
- Micro garden at Fall River 3rd graders scheduled for Tues. Oct 3rd.
- Heritage Apple Trees at Indian Agency House: Jennifer B will purchase a tree in our name, as discussed and determined in the June meeting.
- Sandwich boards are available at UWEX office. One will be designed and utilized as advertising/information about CCMGV at events.

## New Business

- LGGG Planning Meeting: October 2, 4:30 Extension Office.
- Timesheets are due 10/1/17
- Becky: Seeking interest in MGV shirt order. She will compile the options, costs, etc. for the next newsletter.
- Paul reported on the HCE in the Dells where he did a presentation on pruning that led to an impromptu MGV Q&A on many different topics. MGV training and experience put to great use!

## Next Month:

- Bill & Jean Damm's home for apple pressing! Bring apples if you can and a clean/sterile plastic container if we end up with enough cider for folks to take some home.
- We will begin pressing apples at 6 PM and have our business meeting after.

**Adjournment:** 6:45 PM.

**Program**—Speaker Sarah Lloyd, "Local Foods – Food Hub Update".

Sarah did an awesome job sharing her knowledge and experience about Ag-

*Minutes continued....*

riculture in Wisconsin, past, current and future trend analysis and how the changes impact the industry as well as the consumer.

Sarah has been one of the pioneers working through the challenges of connecting food producers directly with food consumers benefiting both as well as the local economy.

## “A Word on Mums” by Donna McElroy

When we think of fall flowers, we most likely think of chrysanthemums. Native to China, the chrysanthemum was introduced to Europe in the 1600s and came to the United States with the colonists. They are widely available in many colors and petal types- including cushion, anemone, pompon, quill, single, spider, and spoon. I am always enticed by their beauty to buy several in the fall for decorating and end up planting them just before the ground freezes to give them a chance of surviving, which seldom results in them making it over winter.



Thus, it would be best to “think spring” when we think of chrysanthemums. Spring planting gives the plant time to establish itself which gives it a better chance of surviving the winter. If one plants in the fall, it should be done as early in the season as possible so the mum can put down roots before winter. Choose winter hardy varieties of garden mums that bloom in August or September for best results. Florist mums are not likely to survive winter and may not bloom outdoors anyway, as they require long periods of uninterrupted darkness which usually happens too late in the season for it to bloom before it freezes. Chrysanthemums are photoperiodic plants that bloom according to day length, in this case shorter days and longer nights, so planting mums where there is outdoor lighting at night may interfere with their blossom development.

When planting mums, choose a location that gets 6 hours of direct sunlight and has some protection from harsh winter winds. Mums need well-drained soil as they are likely to winter-kill in wet, poorly drained low spots. Work the soil about 8 to 10 inches deep, and depending on the quality of the soil, add 2 to 4 inches of organic matter such as compost, peat moss, or well-rotted manure. Mums like a rich soil, so if you do not enrich the soil with manure or compost, fertilize your planting with a complete fertilizer, such as 5-10-5 or 10-10-10.

In the fall, when the foliage has died from frost, heap 8 inches of soil over the mum but do not cut down the plant. Research has shown the survival rate is

## Mums....

better if the flower stalks are left on the plant over winter. At most, the mum could be cut back to 10 inches over the mounded soil. When the soil has frozen over in late November or early December, add two to four inches of mulch such as straw, cornstalks, pine needles or evergreen branches. Mulching before it freezes encourages rodents to make a nest in the mulch. Avoid using leaves as mulch as they tend to mat down too much when wet. Snow is also good insulation to protect against the thawing and freezing cycle which heaves the soil and exposes the mum's shallow roots to damage. Remove the mulch in early spring when the threat of thawing and refreezing is over.

More information on growing chrysanthemums can be found online at the University of Wisconsin's website: [www.learningstore.uwex.edu](http://www.learningstore.uwex.edu) in publication A1646 "Mums for Fall Beauty - Tips on Growing Chrysanthemums", which was consulted in the writing of this article as well as the Iowa State University Extension and Outreach bulletin, RG 305 "Growing Chrysanthemums in the Garden", at [www.yardandgarden.extension.iastate.edu/](http://www.yardandgarden.extension.iastate.edu/).

## Storing fruits and vegetables from the home garden

Excerpts from UW-Extension document A3823 <http://learningstore.uwex.edu/assets/pdfs/A3823.pdf>

Few homes have perfect storage conditions for fresh produce, but it is possible to create spaces that will help to extend the length of time produce can be stored. The optimum storage conditions for fruits and vegetables may be divided into three groups:

**Cool and dry:** (50-60 F and 60% relative humidity). Basements are generally cool and dry, or places in basements can be made cool and dry. Cool and dry are the best storage conditions for winter squash and pumpkins.

**Cold and dry:** (32-40 F and 65% relative humidity). Cold and dry describes most refrigerators or perhaps an insulated garage in the fall and spring. Onions and garlic prefer cold and dry conditions.

**Cold and moist:** (32-40 F and 95% relative humidity). Cold and moist storage is the most challenging condition to create. Refrigerators provide the cold, but they also dry the air. Placing produce in perforated plastic bags in a refrigerator can create a cold and moist environment. All fruit that grows in Wisconsin and most tender vegetables require these storage conditions.

**Prolong storage life using perforated plastic bags.** For storing produce, perforated plastic bags are preferable to solid ones. The holes allow some air movement in and out of the bags while retaining most of the moisture inside the bag. This prevents condensation and reduces shriveling. When produce is stored in sealed bags with no holes, water will condense on the inside of the bag leading to storage rots. You can purchase perforated bags or make your own. Bags that we purchase potatoes in would be an example of a perforated bag.

**Make your own perforated bags:** You can make holes using a standard paper punch or a sharp object such as a pen, pencil, or knife. Punch holes approximately every 6 inches through both sides of the bag. If using a knife to create the openings make two cuts – in an "X" shape for each hole to ensure good air circulation.



Columbia County

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