

# WIMGA



July 2021

WISCONSIN MASTER GARDENERS ASSOCIATION

*Serving its members since 1992*

## WISCONSIN MASTER GARDENERS ASSOCIATION

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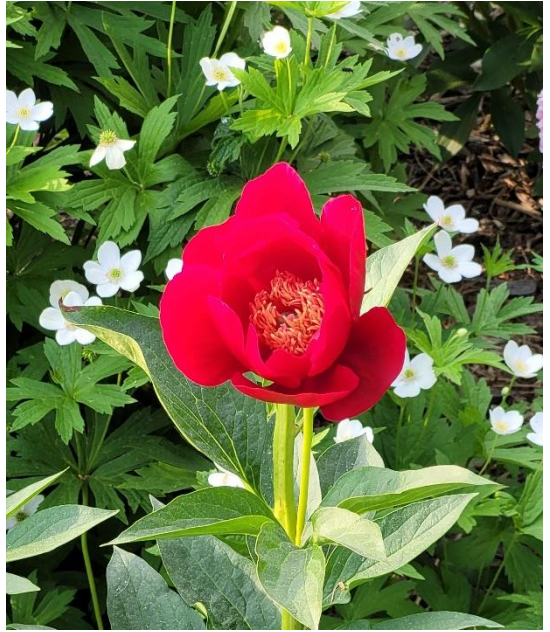
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**WIMGA Vision** - The Wisconsin Master Gardeners Association will be the collective voice for the local Master Gardener Associations and individual members in active support for their horticultural projects and services; build networks to enhance outreach, share ideas and promote projects; and help extend University of Wisconsin-Madison Division of Extension's educational role to the public. The opinions reflected in this publication are expressions from individual master gardeners or associations and not necessarily the view point of the UW-Madison Department of Extension Master Gardener Program Office.

The Barron County Master Gardener Volunteers celebrated their first Face-to-Face meeting in over a year with a tour of Laura Cutsforth's Peony Garden. This being her third move in recent years, Laura was able to transfer several varieties from her previous home and is now adding more varieties as time allows. *Photos by Hali Dessecker.*









## Garlic Mustard

### Eating (and Managing) an Invasive Species While Creating Community

*Reprinted with permission - University of Minnesota Extension Service*



I hope you've heard of garlic mustard before, but if not here's the low down.

- Garlic mustard was first introduced as a garden herb but escaped and has been causing problems ever since. It is an herbaceous plant that takes two years to reach maturity.
- Garlic mustard is allelopathic, meaning it produces chemicals that reduce the growth of neighboring plants, so when garlic mustard gets introduced into a site it can quickly outcompete native understory vegetation. Unfortunately, it can thrive in fully intact forests.
- It's also a prolific seed producer. Each 2-4 feet tall, second-year plant can produce up to 100 seeds and those seeds remain viable for up to 7 years.

So, what do food and community have to do with garlic mustard? Remember when I mentioned that it was introduced as a garden herb? You guessed it—it's edible and makes great pesto and soup. I've recently started sharing the pulled plants (roots intact) with others. I gave a bag to a new neighbor and a few days later a container of garlic mustard curry appeared on my porch—yum!

I can think of no better way to manage garlic mustard than to plan a culinary-focused event! The best time to hold a culinary garlic mustard removal event is typically in early May before garlic mustard flowers.

1. Identify garlic mustard on your land or in your community. This can be done all year round. Here's our [garlic mustard webpage](#).
2. Gather friends and family or enjoy some quiet time in the woods by yourself and go pull garlic mustard. Be sure to pull up the whole root. There's often a "J" hook in the root so pulling plants is best done with care, especially when the soil is soft from rain, to get the whole "J" hook. If part of the root remains the plant will likely regrow (much like dandelions).
3. Bag the whole plant. You only need the leaves for food, but leaving the roots touching the soil may cause them to reroot and grow again. Ideally, you want to get all the plants, but if that's not possible, take what you need and plan additional management activities.



4. After pulling and bagging the plants, divide up the plants so everyone can use the leaves. (NOTE: Garlic mustard is on the [Minnesota Noxious Weed List](#) so transporting seeds or selling the plants is illegal. Everyone must be careful to prevent its spread.)
5. Have a garlic mustard picnic potluck! Check out the many garlic mustard recipes found in this Wood County Land Conservation document: [From Pest to Pesto: Garlic Mustard Eat it to Beat it](#). A little more Google searching will yield many more recipes for soup, pesto, curry or as a fresh herb. It's great on sandwiches when fresh, and you can also freeze soup and pesto for later.
6. Continue garlic mustard management. One culinary event is very unlikely to manage your garlic mustard problem. Like most invasive species management, this is likely to be a long-term project that requires several different control methods over several years. Hopefully, your group is willing to help you manage the garlic mustard for the long term!

### **Tips from *Garlic Mustard - Eat It to Beat It!***

- Young tender leaves can be torn up a bit and added to salads.
- Sautée garlic in olive oil or sesame oil or bacon grease; add chopped garlic mustard and other greens if available (garlic chives, spinach, arugula, lambsquarters, mustard greens, what-have-you); a little salt or soy sauce; add a bit of water or stock and cook gently. A dash of vinegar, balsamic or otherwise, may be in order. Taste and decide. This could be spread on toast, added to casseroles, eggs, quiche, stir-fries, etc.
- Garlic mustard pesto: crush garlic, slice up garlic mustard and also garlic chives if available, puree both in food processor with olive oil and walnuts (or pine nuts); add parmesan cheese. Start the water for pasta!
- Cream sauce: heat 1/4 cup oil and add 1/4 cup flour and cook; add hot milk. Separately cook finely chopped garlic mustard in a little sesame oil; and tamari or soy sauce. Add some of the sauce; puree in food processor and add back to the sauce. Add cheese as desired. Good on stuffed grape leaves for one.
- With leftover garlic mustard sauce, add a little yogurt, balsamic vinegar, and tamari and serve as a sauce for steamed asparagus.
- Make a sauce for roast beef. First the roast beef: make a slurry with crushed garlic and Worcestershire sauce, and make little inch slashes on the roast. Take a teaspoon to inject the slurry into the slashes, and slather the rest of the slurry all over the roast. Add some water to the bottom of the roast pan. Cover with aluminum for part of the cooking time so the outside doesn't burn. Bake at 325 til it reaches the desired internal temperature according to your meat thermometer. Make a cream sauce with the garlic mustard: Chop finely the garlic mustard and garlic chives, which are also in great abundance. Sautée in olive oil; add chicken stock or other liquid and cook gently. Make a cream sauce (as above) and add it all together along with drippings from the roast beef pan. This is so flavorful - cheese is unnecessary.

More recipes can be found on the document in the link above.

## EFFECTS OF COLD ON TOMATO PRODUCTION

*By Sandy Vold*

Are you one of the many people holding their breath to see if the tomatoes you planted just ahead of the big cold spell in May will produce anything? Or did you buy more and replace them? After discussing the possible ways we could protect some 40 tomato plants from cold and frost for several days in a row, my husband and I decided it was impossible and bought replacements, but left three of the original plants just to see what would happen.

That led me on a search for what exactly does happen when tomato plants get too cold. I found a very useful source in a publication from the Ontario, Canada, Ministry of Agriculture, Food and Rural Affairs, where I also learned that tomatoes seem to be the Goldilocks of the plant world. They don't like things too hot OR too cold!

The article, entitled "The Effects of Extreme Temperatures on the Tomato and Pepper Crop," pointed out that although freezing technically occurs at 32 degrees F, other factors, such as plant species, soil conditions, duration and other things also go into determining whether or not a plant will freeze. In tomatoes, freezing causes a darkening of leaves or stem tissues, and damaged parts will later wilt and turn brown.

An additional problem with tomato plants, however, is that it doesn't require a frost to mess them up. They can be quite fussy about temperature. The article states that at temperatures between 0 and 5 degrees Celsius (32-41° Fahrenheit) "chilling can cause stunted growth, wilting, surface pitting or necrosis of foliage, and increased susceptibility to disease. Low soil temperatures also stunt plant growth and prevent root development. Temperatures below 10°C (50°F) can interfere with pollination and result in cat-facing of fruit."



The article also contains a chart which includes other observations of how temperature affects tomato plants. Temperatures greater than 95°F can result in reduced fruit set; temperatures of 65-80°F are optimum for fruit set; temperatures lower than 56°F can cause misshapen or cat-faced fruit; temperatures less than 50°F can cause poor fruit set; with daytime temperatures greater than 90°F, pollen sterility occurs and flowers may drop; 61°F is optimum for flowering and fruit set; and temperatures less than 60°F or greater than 75°F night temperature can cause poor fruit set.

For those of you who escaped any plant damage, good for you. For the rest of us, this information may provide some insight into how temperature may have affected tomato production this year. This same information, by the way, applies to growing peppers.



## **Growing Elephant Garlic**

*Submitted by Holly Boettcher, Outagamie County Master Gardener*

I am a “foodie” so use fresh garlic regularly while practicing my culinary skills! Because of its mild flavor, I have become a huge fan of a perennial herb *Allium Ampeloprasum* also known as Elephant Garlic. You will be surprised to learn Elephant Garlic is not a true garlic, rather a close relative to the leek. A few years ago, I decided to plant my own and was delighted at how easy it was to grow.

### **Where to Begin**

I have had the best luck by ordering it from a gardening supply catalog because it is not as readily available in garden centers. By Googling Elephant Garlic, you will find numerous sources and it is not too late to order if you do it today! They prefer a well-drained soil in a sunny location and should be planted in late fall in our Zone 5. Start by digging a trench about 12 inches deep and amend with sand, peat moss and/or just peat moss.

### **Setting the Bulbs**

Gently separate the cloves from each large bulb. Healthy bulbs should have a white papery out- side. There may be smaller sections called corms and they will not produce a bulb the first year, however, if left in the ground you will have a nice head of garlic the following year. Plant the cloves six inches apart and three inches deep.

### **Care and Harvesting**

Water regularly so they get about one inch of water per week and best to water in the morning so the soil around the plants has a chance to dry during the day which will help to prevent diseases. You can stop watering over the winter.

### **Harvest**

They will remain in the ground over the winter, and you will notice the leaves beginning to emerge in the spring. The Elephant Garlic is ready to harvest once the leaves are bent over and beginning to die back which is in late July or August. Once the leaves are completely brown, they are ready to be dug up and dried in a cool and dry environment. They can also be hung to dry for up to 10 months.



### **How to Use**

The scapes (flower buds) can be stir-fried or pickled. And the bulbs can be sliced and sautéed. I enjoy roasting them in the oven, then spreading them on toasted crostini. How delicious! ENJOY



### WiBee: The Wisconsin Wild Bee App



Although the number of volunteer hours required for 2021 has changed, if you're looking for a fun and unique volunteer opportunity, check out the WiBee statewide project! Master Gardeners can earn volunteer hours by participating in this project. WiBee is a citizen science project, so anyone can contribute information.

Using the WiBee app, you can collect data on the bees that are visiting flowers on fruit and vegetable crops across Wisconsin. The app can also be used in your home garden, or at prairies, parks, woodlands, or anywhere else you see pollinator activity. Data collected through this project will help to gather a more robust dataset on wild bee abundance, pollination, and ultimately their impact on fruit set and yield in our food system. Once you start submitting bee surveys, you will be able to explore your data in the app and explore regional data on the public WiBee data dashboard.

Best results are obtained by conducting three 5-minute surveys in the same day.

If you're interested in learning more, all instructions are found in our Master Gardener Program Canvas online classroom. Instructions will walk you through how to get started, how to identify bees (bees are grouped into 5 categories for easier tracking), and how to collect and submit data. The app is very detailed and user friendly.

Additional Links:

- [Download the app](#)
- [Canvas Classroom](#)
- [WiBee Project Site](#)

## NJ'S BITS AND BOBS:

*Nancy Jahnel-Barnes, Kenosha-Racine MG*

### Indoor Garden Facility in Kenosha – Wowzaaaa

One of our local food distributors is proposing a **year-round indoor garden facility** in Kenosha. The first step toward approval came with a favorable recommendation by the Planning Commission. Gordon Food Service (GFS) will partner with Square Roots (SR), an organization specializing in urban farming. In the development, a new 8,715-square-foot facility will be used to grow fresh produce, greens and herbs.

GFS and SR have similar facilities at other distribution centers within the U.S. The two groups indicated the indoor garden facility would serve a variety of purposes, with about 60 percent of it going toward direct-to-consumer retail sales and the balance toward distribution. Down the road, they will have an educational component, such as workshops on how basil is grown. Partnerships with nearby colleges and universities also were discussed as a possibility.



Innovative planning includes – reuse/recycle of building materials such as using metal



shipping containers for a portion of the facility. The shipping containers will be accessible from inside the building and will include windows cut into the ends of the containers, alongside perforated architectural metal screens along the exposed side walls.

The current plans state the shipping containers will be stacked two rows high, 10 containers wide. Other portions of the facility will be constructed with more traditional building materials.

I am quite excited to see this facility moving forward to help our communities have fresh foods and incorporate education to our local citizens. As a disclaimer, I do not have any ownership in GFS or SR.



## 2021 Educational Grants

WIMGA has budgeted \$8,850 for Educational Grants with six (6) grants in the \$100 category; nine (9) grants available in the \$250 category and fifteen (15) grants available in the \$400 category. Applications must be postmarked by October 1. Guidelines and requirements can be found on the WIMGA Webpage. [wimga.org/grants](http://wimga.org/grants)

Also, remember if you received one of the 2020 Educational Grants, you must submit a report to Treasurer, Byron Hacker, about how the funds were used by July 31, 2021.



We love your WIMGA projects, horticulture articles and grant ideas. **Send us your stories and pictures.** Some things to note about your WIMGA projects: the number of volunteers and hours spent, contribution to the community whether in education or with place-making and collaboration with UW-Madison Division of Extension.

**Articles and ideas for the Newsletter may be submitted to our editors,** Nancy Jahnelt-Barnes at [westcoasternancy@gmail.com](mailto:westcoasternancy@gmail.com) or Hali Dessecker at [halirenee@yahoo.com](mailto:halirenee@yahoo.com).

**Visit the WIMGA Website at** <http://www.wimga.org/>

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