

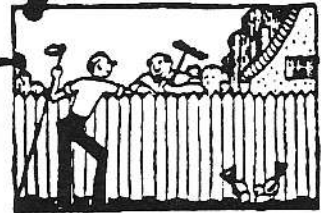


The Garden Spray

Bulletin of the Men's Garden Club of Minneapolis, Inc.

Affiliated with Gardeners of America and the Minnesota State Horticultural Society

May 1994, Volume 52, Number 5



It's time for the MGCM Annual Plant Sale and Auction

Place: Lynhurst Community Center
50th Street And Humboldt Avenue South
Minneapolis

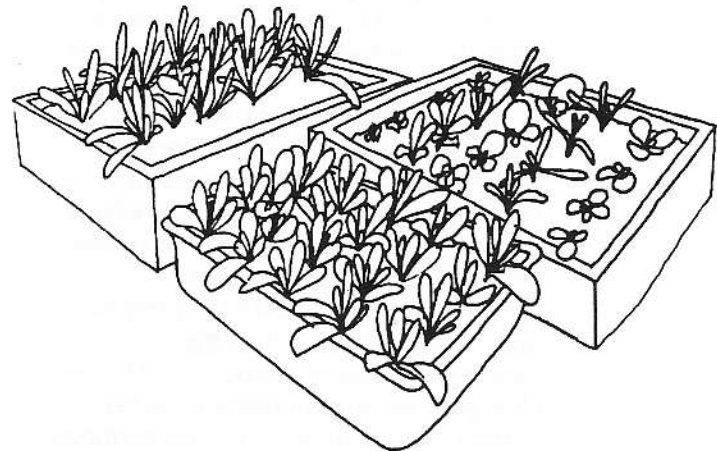
(Same place as last year)

When: Tuesday, May 10, 1994

Time: 5:00 p.m. Country Store Opens
(donations accepted)

5:40 p.m. Dinner (\$7.00)

6:30 p.m. Auction begins



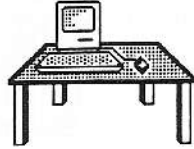
The permanent reservation list is not in effect for this event. Please send the coupon below, along with your check, to Treasurer Mel Anderson. Make sure to include the names of your guests. Be there and bring prospective members!

Please reserve _____ dinners for my guest(s) and me for the MGCM Plant Sale and Auction on May 10, 1994. Enclosed you will find a check for \$7.00 per person, or \$_____.

Guest(s): _____

Member: _____

Mail to: Mel Anderson, 5701 35th Avenue South, Minneapolis, MN 55417 by Friday, May 6, 1994.



The Editor's Desk
Andy Marlow

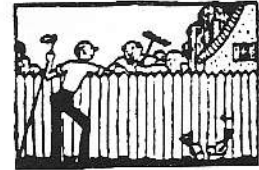
The gardening season begins in earnest this month. MGCM holds the annual Plant Sale and Auction, plants the fragrance garden and gears up for the summer's big events, including a public tour this year as in 1992. Why, before May is too far along I may even have to mow my lawn!

The summer public garden tour, being organized by Dave Johnson and his legion of volunteers, promises to be spectacular. There be some outstanding gardens on the tours (one a "drive yourself" tour and the other a bus jaunt which will include a box lunch and a trip to Faribault). In a few weeks, you'll be getting some tickets to sell and some posters to put up around your work place, neighborhood or whatever. This is the kind of project in which everyone needs to be involved.

The central idea of the tour is to raise money for scholarships for Minnesota horticulture students. As the result of our highly successful tours in 1992, we have been able to help four deserving students with a \$1000 scholarship each.

A side benefit, and a very important one, is the publicity which the tour generates. It creates a good image for our club, plus we are still reaping the benefits of the 1992 tour in terms of new members.

Let's all pitch in and make the 1994 edition every bit as successful as the 1992 tours! (Can you tell, I'm a member of Dave Johnson's committee. Truth in advertising, you know.)



Coming Attractions

May 3 - 7:30 p.m.
MGCM Board of Directors
Mel Anderson's House

May 5 - 10 a.m. - 7:00 p.m.
Edina Garden Council Plant Sale
Arneson Park Greenhouse
4709 W. 70th Street, Edina

May 7
Minnesota Hosta Society Hosta Sale
Minnesota Landscape Arboretum

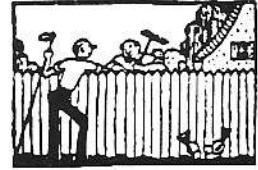
May 10 - 6:00 p.m.
MGCM Plant Sale and Auction
Lynhurst Community Center
1345 W. Minnehaha Parkway
Minneapolis

May 14 - 9:00 a.m.
Spring Plant Sale
Minnesota Landscape Arboretum

May 21 - 9:00 a.m.
Planting
MGCM Fragrance Garden

The Garden Spray is published monthly by the Men's Garden Club of Minneapolis, Inc., for its members and friends. The Men's Garden Club of Minneapolis is a not-for-profit, equal opportunity organization.

Editor.....Andrew J. Marlow
Staff.....Ed Biren, Chuck Carlson, Dale Fisher, Carolyn Hayward, Mary Maynard, Derrill Pankow, Merle Pulley



The President's Report

Clyde Thompson, President, MGCM

By the time your May Spray arrives, the robin families will be reunited. On April 15th, however, only the territories have been established, carefully guarded by the watchful eye of Mister Red Breast. I'm sure a good garden area rates very high in "Robin real estate".

You are reading this just before the famed annual MGCM Plant Sale and Auction. The Auction provides the club with a goodly part of its budget, but not without a great deal of planning and effort on the part of the Chair and his committee.

It's the time of the year when the average date of the last frost becomes prominent in the news. Of course, nothing ever freezes on the average. So you need a crystal ball to tell what will happen between the average and the last possible

frost. I solved some of the late surprises by getting enough plastic sheets to cover the whole back yard. It looks to the neighbors like I had raised greenhouse overnight.

Our six months of summer fun starts today—as soon as I finish my income taxes. Then it's raise the roses, plant the sweet peas, rake the yard, move some bushes, tell the neighbors how to plant their gardens, etc. By October 15th, I'll be ready to put the gardens back to bed. In the meantime, there will be MGCM public garden tours on July 9th and 10th, and a club tour on August 14th with a picnic. And don't forget the Flower, Food and Foto Show in August. This year is "grow to show." Remember to take pictures, as well. That way you can win two ribbons with one flower!

Renewing Member

Len T. Brenny
943 - 88th Avenue NW
Coon Rapids, MN 55433

Fragrance Garden Planting

Saturday, May 21

9:00 a.m.

19th Street and
Aldrich Avenue South
Minneapolis



Monthly Program Report

by Derrill M. Pankow

I was talking to an old garden friend last week. He's a retired high school counselor who lives in the beautiful forested hills of southern Ohio.

"Will you be coming to Minneapolis this summer?" I asked.

"Nope. Can't afford it. Had to buy a new chain saw, a real heavy-duty type; a new rototiller; and a new axe, hopefully made of kryptonite!"

"Well, I'm afraid I can't make it to Ohio this summer, either," I said somewhat wistfully. "I'm still paying for my 1988 water bill; and I bought a dozen new species of hosta to put in along the north side of the house."

"Still trying to grow hosta in your sand and sun, huh?"

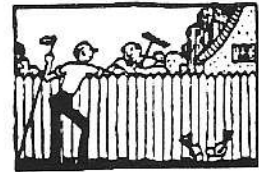
"Still trying to grow tomatoes and a flower garden in your forest, eh?"

Same old friendly stand off. Two old blockheads working against nature and common sense.

Clayton and Michele Oslund, owners of Shady Oaks Nursery in Waseca, would probably have some stern, common sense words for my old friend and me—but that's another story.

Using slides of their own nursery stock and the Planning Guide and Catalog of Plants for Shady Places, they presented an excellent overview of the variety of perennial plants for the shady garden.

In selecting an appropriate perennial for a particularly troublesome shady spot, Dr. Oslund classifies each plant according to hardiness and the type or degree of



shade in which the plant will grow. The degree of shade is classified into four categories:

Category 1: filtered or dappled or open shade

Category 2: light shade with little or no direct sunlight

Category 3: no direct sunlight due to a dense canopy of leaves

Category 4: very dense shade with only indirect light

While Dr. Oslund emphasized that sometimes unique and beautiful blooms of many perennial plants appropriate for the shady garden, he cautioned his audience that the majority of these plants should be considered more for their use as ground cover before and after blooming. The color and texture of the plant's foliage can by itself provide interest, variety and diversity in shaded areas.

Many gardeners are concerned about plants that will grow in category 4. Some that will tolerate heavy shade are the blue shades of hosta, pachysandra, aegopodium (or Bishop's Weed), epimedium (or Barrenwort), ferns and the increasingly popular pulmonaria (or Lungwort).

Two display gardens are available from May 20 throughout the summer, should anyone wish to view shade loving plants in a natural setting. One display garden is at the Oslund's residence, 700 19th Avenue NE in Waseca. The other is at the Nursery Office and Distribution Center at 112 10th Avenue NE in Waseca. For gardeners especially interested in hosta, 172 varieties are grown for display and are available at the Office and Distribution Center.

Call ahead (507-835-5033) to make sure someone is available to show you around the gardens and answer your questions.

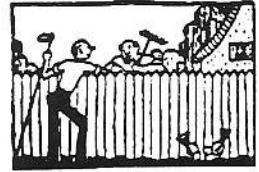


Foto Show Classifications

(Editor's note: When we published the rules for the annual MGCM Foto Show last month, your editor missed the part of the rules defining the various classes. The Show is August 20 and 21 at the Minnesota Landscape Arboretum.)

SECTION A (SLIDES)

- Class 1. Annuals
- Class 2. Perennials
- Class 3. Roses
- Class 4. Bulbous Flowers
- Class 5. Container Grown Plants
- Class 6. Trees, Shrubs, & Woody Vines
- Class 7. Vegetables
- Class 8. Club Activities
- Class 9. Landscapes
- Class 10. Groups of Cultivated Plants
(This includes gardens)
- Class 11. Wildflowers
- Class 12. Misc., Educational or a series

SECTION B (PRINTS)

- Class 1. Annuals
- Class 2. Perennials
- Class 3. Roses
- Class 4. Bulbous Flowers
- Class 5. Container Grown Plants
- Class 6. Trees, Shrubs, & Woody Vines
- Class 7. Vegetables
- Class 8. Club Activities
- Class 9. Landscapes
- Class 10. Groups of Cultivated Plants.
(This includes gardens)
- Class 11. Wildflowers
- Class 12. Misc., Educational or a series.

Vegetables

(continued from page 7)

Cucumbers

For pickling, select fruits 3 to 5 inches long. All specimens should be at the same stage of maturity and uniform in size, shape and color. For slicers, select fruits that are straight, dark green and 6 to 10 inches long. They should also be uniform in size, shape and color. Do not show over ripe fruits that are usually dull in color.

Eggplant

Fruits should be of uniform purple color and free from bronzing and greening. Stems should be left on the fruits. Specimens should be wiped clean, but not washed. Avoid large or wilted fruits. Dark spots indicate bruises or decay.

Onions

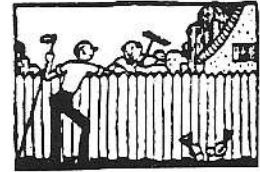
Specimens should be mature and fully cured. The neck should be small. Do not peel to give a "slick" appearance. Only outer scales that are broken or discolored should be removed. Small basil roots should be left intact, but trimmed to a uniform length of 1/2 inch. Wipe or brush, but do not wash.

Peppers

Select specimens that are uniform in size, shape and color. They should be free of disease or other defects. Stems should be left 1/2 to 1 inch long. Wipe clean, but do not wash, the fruits.

Potatoes

Tubers should be uniform in size, shape and color. Washing is permitted, but do not blemish the skin by rubbing.



Chuck's Chestnuts

by Chuck Carlson

The Chestnut

Garlic, garlic, and more garlic. That's the subject this month.

I was introduced to Gilroy, "The Garlic Capitol of the World," during my last trip to California. A good share of the information in this article was found in *The Garlic Lovers Cookbook*. My wife bought both volumes, so if anyone needs a garlic recipe, I am sure we could supply it.

In Gilroy, they grow onions, tomatoes, peppers and other assorted vegetables, but also more than 16,000 acres of garlic. 200 million pounds are produced each year. 60 million pounds are sold fresh and the rest are dehydrated. All the vegetables are processed about the same time, so the air for miles around has the odor of an Italian kitchen. Will Rodgers was reportedly said, "It's the only town in America where you can marinate a steak just by hanging it out on the clothesline".

Garlic is a member of the lily family. Its scientific name is *Allium, sativum*. In other words, a cultivated *Allium*. It is thought to originate in Siberia and is mentioned over 5000 years ago in the first written language 'Sanskrit'. Egyptian workers who built the Pyramid of Cheops refused to work without their daily ration of garlic. It was also purportedly grown in the Garden of the Kings of Babylon. Crusaders returning to Europe are credited with bringing it to that continent.

Homer praised garlic for its health giving properties. Even today it is given some credit for reducing cholesterol. John Lust's *The Herb Book* suggests that garlic

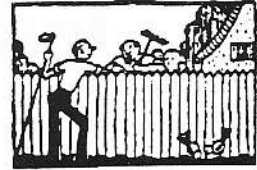
relieves poor digestion and regulates the action of the liver and gallbladder. It is also claimed to lower blood pressure and helpful with intestinal infections. I guess all this says we should eat more garlic.

Garlic grows best in deep rich soil in full sun. Since it doesn't produce seeds, one should plant the biggest cloves possible. These should be planted in the fall about five inches apart and about three inches deep. In Minnesota, it should also be mulched after the ground freezes. Use at least four inches of mulch material. Don't plant supermarket garlic since it may be treated with an anti-sprouting chemical. Garlic from the south may not grow as well in Minnesota. One possible pest is the onion maggot. Without chemicals, the only control is scatter-planting throughout your garden.

I suggest you eat lots of garlic and dream about it. In some countries it is considered a sign of good fortune to dream of garlic.

The Tip

To keep your garlic bulbs, store them in a cool dry place with ventilation, but never in the refrigerator. Although you may store whole cloves in the refrigerator submerged in olive oil. Don't worry about your breath—just chew some fresh parsley. To remove garlic odor from your hands rub them with salt and lemon juice. Equivalent for garlic measurements are: one clove = 1/8 teaspoon of dried or minced garlic = 1/2 teaspoon of garlic salt.



Growing for Showing: Vegetables

by Orrin Turnquist

(Editor's note: This is the first part of a two part article written by Dr. Turnquist, who was a distinguished Professor of Horticulture at the University of Minnesota, a highly respected show judge and longtime member of MGCM before his death several years ago.)

Much has been written about how to do a better job of raising top quality garden produce, but little on the selecting and exhibiting part of gardening. Exhibits must be educational to be worthwhile. They must show that better produce is the result of the use of good seed of adapted varieties. They must show what can be produced when improved cultural methods are used, and when insects and diseases are controlled.

Snap Beans

Wax and green beans should be harvested before the constrictions appear between the seeds, when the seeds are about half grown. The ends of the pods should be broken off in picking. The pods should be uniform in size, color and quality. The pods may be wiped clean, but should not be washed. Avoid showing blemished or wilted specimens.

Beets, Carrots, Parsnips, Turnips, Rutabagas

Root crops should be mature, but not over grown, pithy or coarse in texture. Tops should be trimmed at 1 to 1-1/2 inches above the crown. Side roots should be carefully trimmed off, but not the tap root. Roots may be carefully washed, but

not scrubbed so hard the outer skin is injured.

Broccoli

Although the heads quickly wilt, broccoli is sometimes brought to exhibits. Heads should be dark or purplish green, and compact. Avoid any yellow flowers in the head. Stems should be cut about 5 inches from the top of the head.

Cabbage

Select firm, compact heads that are not soft or withered. Stems should be cut about 1/4 inch below the head. Remove all blemished or broken leaves, but take care not to peel the heads too much. A few outside "wrapper" leaves are desirable. Specimens should be washed.

Cauliflower

Heads should be white, compact and free of small leaves and ricey texture. Stems should be cut to so as to retain 4 to 6 leaves. These outer leaves should be trimmed to 1 to 2 inches above the white head. Use a soft bristled brush to remove dirt from the heads. The curds of the head turn brown quickly if damaged.

Sweet Corn

Select ears that are well filled out to the tip. Kernels should be milky and juicy. Remove outer husks, but allow a short shank and the inner husks to remain. Ears should be uniform in size and color. They should be fresh and green.

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