

Yellowstone Master Gardeners  
P.O. Box 35021  
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We want hear from you  
-Send your submissions  
for newsletter to [ymas-tergardener@gmail.com](mailto:ymas-tergardener@gmail.com)

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## Mary Fitzpatrick ~ Master Gardeners ~ Ruth Towe

Originally from Washington, DC, Mary Fitzpatrick has lived the last 38 years in the west. Starting with six years in New Mexico and then moving to Montana where she has lived the last 32 years, she has made the west her home. She loves hiking, backpacking, the big open spaces and mountains, and the many friends she has made out here.



Mary found the house she still calls home a year after coming to Billings for a counseling job. As soon as she moved in, she began gardening and transforming the landscape around her home. One of her first projects was changing from a traditional grass lawn out front to a mix of perennial flowers and bushes, thus eliminating the need to mow and using considerably less water. She enjoys the semi-wild nature of what she has created there. Her ever-evolving vegetable garden is out back along with a new patio, a small greenhouse, and a compost pile. Mary discovered the joy and wonder of growing her own flowers as a kid and has been having fun with gardening ever since.

Mary has taken the Master Gardener course several times, beginning in 2006. Her volunteer work with Master Gardeners focuses on organizing the biannual care and maintenance of the native plant gardens at Northern Plains Resource Council's Home on the Range grounds. She views her own veggie garden as a grand experiment and loves to re-purpose found objects to incorporate into the garden (recently she discovered a discarded chest of drawers and now has a

*Continued on page 2*

Ruth Towe was born in Circle Montana in March of 1938. She is one of six children, and has an older sister and four brothers. Ruth's mother was an avid gardener who grew most of the family's food on their farm.



She canned hundreds of quarts of food each year until they got a freezer and was able to incorporate freezing as part of their process. Her mother liked to try out new plants, so they always had a good variety of food to choose from. Their garden consisted of a large main garden, an acre of potatoes as well as an additional garden area that she helped her mother tend.

In addition to her hard work in the gardens, she was very involved with 4-H. Her brothers were also involved in 4H and got to show their calves, something that appealed to Ruth. Her father did not think that it was very lady-like so she happily stuck with sewing and youth leadership.

Then Ruth attended the University of Montana where she graduated with a degree in journalism. In 1960 Ruth married Thomas Towe and this year they will be celebrating their fifty-fifth anniversary.

Before Ruth and her husband moved to Billings in 1967, Tom was stationed in Washington DC, where Ruth worked at a magazine. They later moved to Ann Arbor, Michigan for a year and a half while Tom worked on his law degree and Ruth worked on a weekly newspaper.

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God made rainy days so gardeners could get the housework done. ~Author Unknown

**Continued from page 1—Mary Fitzpatrick**

garden growing in the drawers!). She maintains several Earth boxes and has been extending the season with a home-made cold frame. Now retired, Mary has more time to enjoy all the activities she loves. In addition to gardening, she has become proficient at fermenting foods and goes beyond traditional sauerkraut made with cabbage to fermenting other vegetables from her garden, such as carrots and beets. She continues her love of the outdoors and plays tennis and hikes. New to the mix is pickleball. She also loves music and reading and is very active in tackling environmental issues, serving on several boards and advisory committees.

Her tongue-in-cheek bit of advice to other gardeners is not to bite off more than they can chew with too many projects in the garden. She laughed about this because she doesn't follow her own advice and is always trying new things! She also believes gardeners should not be discouraged by perceived failures—they always happen and can teach us new ways to approach the garden.

*Submitted by Ann Guthals*

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## Ways To Know You Are Addicted To Gardening

1. Your neighbors recognize you in your pajamas, rubber clogs and a cup of coffee.
2. You grab other people's banana peels, coffee grinds, apple cores, etc. for your compost pile.
3. You have to wash your hair to get your fingernails clean.
4. All your neighbors come and ask you questions.
5. You know the temperature of your compost every day.
6. You buy a bigger truck so that you can haul more mulch.
7. You enjoy crushing Japanese beetles because you like the sound that it makes.
8. Your boss makes "taking care of the office plants" an official part of your job description.
9. Everything you touch turns to "fertilizer".
10. Your non-gardening spouse becomes conversant in botanical names.

**Continued from page 1—Ruth Towe**

Tom and Ruth raised two sons in Montana and are now grandparents of one granddaughter and four grandsons.

Throughout the years Ruth has been interested in historical homes as well as the landscape around them. Anytime she travels and has an opportunity to visit historical homes, she does. Ruth had been on the Historical Preservation Board before she became the director of The Moss Mansion in 1988. She retired from that position in 2003.

When the Moss Mansion was taken over by the Historical Preservation Board, they began the restoration by removing the vines that had covered the outside of the mansion, cleaning bricks and redoing grout. They added a sprinkling system and enlisted many volunteers who worked hard to bring the gardens back to their glory.

As the director of this historical mansion, she felt that the grounds were such an integral part, and with her love of learning, she decided to become a Master Gardener. Ruth continues to garden and enjoys her fruit trees, perennial beds, grapes and raspberries.

She shared with me how she gets great joy from gardening. "It is very relaxing. I always told my husband gardening was much cheaper than a psychiatrist because it is so therapeutic." She continued by saying "gardening is full of many joyful occurrences, like when you see the first crocus of the season bloom or how your perennial beds come back to life after they were so flat in the winter."

I asked Ruth if she would share some advice with us about gardening. She said "If you have a passion for gardening you should do it. Do as much as you can and learn as much as you can and the Master Gardener program is great for that."

"Everybody needs beauty as well as bread, places to play in and pray in, where nature may heal and give strength to body and soul." - John Muir

## ANEMONE – WIND FLOWERS

Anemone is a genus of about 120 species of flowering plants in the Ranunculaceae Family. It is closely related to the 'Pasque Flower'. According to the Oxford English dictionary, Greek anemone means "daughter of the wind" and was created by Venus. The name "windflower" is used for the whole genus as well as the wood anemone.

Before planting, the bulbs benefit from soaking 2-4 hours in warm water. The bed should be dug with a fork to loosen the soil and two to four inches of compost incorporated. Pick a site that gets full sun or full to part sun most of the day. All varieties appreciate soil that is moist, but well drained, never soggy and on the acid side.

Anemones are perennials and the spring- flowering plants can be divided in midsummer or early fall, giving them time to start root growth. Spring and summer- flowering species have tuberous roots and can be divided and planted in the fall along with the summer/autumn blooming plants which have fibrous roots. Sprinkle liquid fertilizer over the area before planting.



Pests and diseases are few, but they are sometimes targeted by cutworms, the larvae of noctuid moths. It is best to harvest flowers for bouquets in the early morning. After blooming, the remaining blooms can be cut off for appearance,

### WOOD ANEMONE

1. Will naturalize in the shade of deciduous trees
2. Go dormant in midsummer
3. Grow 6-8" tall – Plant 10" apart
4. Hardy zone 3-9

### SNOWDROP ANEMONE

1. Spring bloom
2. Naturalize well
3. Fragrant, single 1-2" flowers
4. Plant 12-24" apart
5. Hardy zone 4-9

### GRAPELEAF ANEMONE

1. Grows to 3' tall
2. Not invasive
3. Blooms early fall
4. Plant 18" apart
5. Hardy zone 3-9

### HYBRID OR JAPANESE ANEMONE

1. Single or double cup blossom
2. 3-4' stems
3. Blooms mid fall
4. Plant 18" apart
5. Hardy zone 5-9

### CHINESE ANEMONE

1. Similar to hybrid but more compact
2. 2-3' stems
3. Single pink flowers late summer to fall
4. Plant 18" apart
5. Hardy zone 4-9

*Submitted by Sheri Kisch*

### Joy's Creamy Carrot Pie

- 1 ¼ lb. of carrots
- 1 single pie crust
- 1 can evaporated milk
- ½ cup honey
- 2 large eggs
- 1 tsp ground cinnamon
- ½ tsp ground ginger
- ½ tsp salt
- ¼ tsp ground cloves
- Chop and cook carrots until tender
- Precook pie crust in 350° oven for 13 to 15 minutes.
- Mash cooked carrots and measure 1 ½ cups. Reserve extra carrots for another use.
- In a blender combine the 1 ½ cup carrots, milk, honey, eggs, cinnamon, ginger, salt and cloves; whirl until very smooth.
- Set pie pan on a foil lined baking sheet on bottom rack of oven. Carefully pour carrot mixture into pie crust. Bake until filling barely jiggles in the center when pie is gently shaken. 50 to 55 minutes.
- Cool pie on rack at least 1 hour. Serve warm or cool. Makes one 9 inch pie.

*Submitted by Sheri Kisch*

## JOHN ROSS HERITAGE APPLE ORCHARD

On Tuesday, April 7, Toby Day met with John Ross of Ross Orchard in Fromberg along with about fifteen other interested Master Gardeners and pruning enthusiasts. John's friend and collaborator from Red Lodge Ales, Sam, brought along some of his hard apple cider for all to sample (very tasty indeed!). John will be selling Seth apples in the Fall for use in his brewery. There seems to be an increase in demand for old fashioned hard cider.

The purpose of the gathering was to see an actual Heritage Apple Orchard and also help John with pruning the "old" orchard. He also has two newer plots of apples adjacent to the Heritage Orchard that are planted with about 16 varieties of apples.

Before we started the work of pruning, John gave a short history of how his father and other families had started many of the orchards in the area. He has compiled a history (bound book) of his family along with many photos taken in the early settlement days, as a lasting memorial that can be handed down to future generations. He will be donating a copy to the Red Lodge and Fromberg Libraries.

Toby also explained the importance of finding and documenting long ago orchards, some of which only have the trees left standing with rough foundations of early homesteaders. Samples of the leaves are taken of each tree and sent to the lab to determine which variety of apple it is and match it to other specimens that have been taken. If someone were to find a long lost cultivar that doesn't match any other tree, then they would take scions from that tree and graft it to rootstock to hopefully grow that original tree again. If this hardy tree was able to be replicated, it could be sold for more than the usual nursery tree and one half of the amount would go back to the land owner and half to the university, for further development.

Some of the varieties in the orchard are Empire (his favorite), Paula Red, Spartan, McIntosh, Jersey Mac and Honey



Crisp. Although the McIntosh is self-fertile, has a nice growth habit and the apple is very versatile, it is not his favorite. John has tried different varieties like Granny Smith, but they didn't make it in our climate.

Toby has traveled all over the state to document and take samples of the different trees considered Heritage Orchard trees. Asked how he got started with this program his answer was "by the seat of my pants". If you know an orchard that would qualify, contact Toby and check out the survey at <http://extension.lccountymt.gov/2013/11/13/montana-heritage-orchard-program/>. Or you can check out another article at <http://www.greatfallstribune.com/story/life/my-montana/2014/09/14/historic-orchards-offer-clues-growing-fruit-montana/15535859/>

*Submitted by Sheri Kisch*

## METRA DEMO &amp; EDUCATION GARDEN PROJECT

Under Corry Mordeaux's leadership, the Metra Project is taking shape. The hoop house has been covered and volunteers are in the process of installing a drip system for the hoop house and a watering system for the area. A 3-part composting bin was completed by a local boy scout for his eagle project. Also a 7 X 7 Rubbermaid shed has been erected to hold garden tools, lawn mower, etc. Vikki Fosjord and Joann Glasser are working on ideas for developing a children's area. Construction of raised beds is a near future project that needs to be done.

*Submitted by Elaine Allard*



## GERANIUM FEST 2015—Rain or Shine— And we had a lot of one and a little of the other...

This year is the 20th anniversary for ZooMontana and the Botanical Society's Annual Geranium Fest Fundraiser. Like magic, and a whole lot of behind the scenes action, the superhero ladies pulled off another successful annual event! Rain didn't dampen anyone's spirits and the May 17th flower fest went on without a hitch. Old regulars and new attendees enjoyed gazing at the wonderful geranium displays in a wide range of colors. Salmon, peach, whites and firecracker pink, to soft reds, dark reds, pastels to purples, smelly ones and even some variegated leaf geraniums played a role in making sure there was something for everyone!

The Botanical Society sure there were lots of plants to perennial plants from the Sen-Tent. The geranium plants were Greenhouse & Nursery and and for those I am forgetting, gies! We certainly appreciated their appetites with tasty treats while crafters displayed hand-Master Gardeners and folks alike shared planting ideas, talked about the weather or came to this event as their kick start to the gardening season. What a great way to support our local resources!



ladies worked tirelessly to enchoose from, including donated sory Gardens under the Big brought in by Danford Road Gainan's Flowers and Nursery, please accept my sincere apolo-

your support. Patrons satisfied brought in from food vendors made items. Many volunteers, Master Gardeners and folks alike shared planting ideas, talked about the weather or came to this event as their kick start to the gardening season. What a great way to support our local resources!

And finally, in celebration of ZooMontana and the Botanical Sensory Gardens' 20th Anniversary, the beautiful geraniums that didn't get "rehomed" were planted throughout the zoo gardens for summer fun and your personal enjoyment!

See you next year at ZooMontana Geranium Fest!

*Submitted by AnnaMarie Lineweber*

### ~ AWARDS & CONGRATULATIONS ~

Level 1 and 2 participants who completed their tests and volunteer hours are;

Mary Ellen Capser - Lev. I certificate & shirt.

Nick Nicoll - Lev. I certificate & name tag

Pat Morrison - Lev. 2 certificate & shirt

Ron Hendricks - Level I certificate & name tag

Bess Lovec - Level I certificate & name tag

Charlie Hendricks - Level I certificate & name tag

tag

Cynthia Crist - Lev. 2 certificate & shirt

Jerry Dalton - Lev. I certificate & name tag

Kathleen Hansen - Lev. I certificate

Karen Honkamp - Lev. I certificate & name tag

tag

Joan Miller - 200 hours, county pin

Susan Betz - 200 hours, county pin

Gayle Foley - 200 hours, county pin

Gail Tesinsky - Name tag

Linda Rutherford - Name tag

### YCMGA MEMBER DISCOUNTS

Current associates (those folks who have paid 2015 dues - \$15) are provided a membership card. This card can be used to obtain discounts at the following local vendors:

Heightened Harvest

Jim's Jungle

Kate's Garden

Chickadee Tweets

We know the list is currently limited, but we are working on finding more vendors. If you have suggestions on a business that would be willing to provide discounts to our members, please contact Merita at 406-690-3754 or email her at mertandjeff@gmail.com.

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Send your favorite seasonal recipes using garden produce for submission to the newsletter to [ymastergardener@gmail.com](mailto:ymastergardener@gmail.com) by the 15<sup>th</sup> of October.

### TIPS

At the end of tomato season, to induce ripening, you can stress your plants by watering less and root pruning. About 10-12" away from the stem, sink your shovel straight down in at three places around the plant. More cuts will insure it's death, not stress it. For more gardening information visit the *Grapevine* at [www.co.yellowstone.mt.gov/extension/horticulture/grapevine.asp](http://www.co.yellowstone.mt.gov/extension/horticulture/grapevine.asp)

### For sale

Brand New 10' x 100' Firestone 45 mil EPDM Pond Liner = \$550

Brand New 100' Interstate 2" 100PSI Flexible Poly Pipe = \$110

Or best offer.  
Contact—Sheri Kisch  
628-6110

## BOTANICAL ADVENTURES IN EL PASO BY DONNA CANINO

I recently visited El Paso, Texas and decided to seek out a botanical adventure. El Paso is located on the border of the United States and Mexico. It is also part of an international metropolitan area called the Paso Del Norte which is made up of El Paso TX- Juarez, Mexico and Las Cruces, NM. The City of El Paso is also situated around a mountain lending itself to different micro climates which can be a blessing for gardeners. It is also part of the Chihuahuan Desert which is the third largest desert in the western hemisphere and is the second largest in North America.



Julia Child 2005

Located next to the historical Manhattan Heights is The El Paso Municipal Rose Garden. Started in 1958 with two hundred roses on a one and half acre lot it opened to the public in 1959, and is one of 133 certified rose gardens in the US. In 2005, the rose garden was expanded to four acres with wide walking paths, a new irrigation system, koi pond, and waterfall that doubles as a nice bird bath area on top of the waterfall. This beautiful rose garden has over 350 different varieties of roses and 1420 rose bushes. It has been designed to easily move around or just sit and take in the glorious scent and peaceful moments it has to offer. There are different areas of roses that were designed for photo opportunities as well as areas to sit and enjoy the garden from different viewpoints

In 2007 The El Paso Master Gardener's program began to volunteer at the rose garden. They water, maintain the roses as well as answer questions and educate the public.

Located near the rose garden is the scenic view road that takes you alongside and up the mountain to overlook El Paso and Juarez, Mexico. There are a few places to pull off the side of the

road to look at the view and get a closer look at the wild Mexican Bird of Paradise trees growing in that area.

Located on the west side of the city is another botanical gem, the Desert Botanical Gardens that were donated to the city by the Junior League of El Paso, the Rotary Club and the Keystone Heritage Park. The well thought out and designed gardens have a little of something to offer everyone. The center of the gardens has a Plaza for gathering, an amphitheater, formal garden, koi pond, xeric demonstration garden, a healing garden with medicinal plants and a water feature for soothing the soul. There is a sensory and culinary garden as well as a cactus and succulent garden.

The Botanical Gardens are lined with large flowering agave plants, Palo Verde trees that flower yellow and are highly attracted to by large bees. They have a soft grass called Regal Mist, lantana flowers, Acacia, chocolate flowers and Texas honey mesquite trees and an entire section dedicated to children with a pit maze house, archeological dig and a butterfly garden.

My last botanical adventure in El Paso landed me at Adrovino's Crossing in Sunland Park, NM only ten minutes away from downtown El Paso and also borders Mexico. Adrovino's Desert Crossing is definitely this areas little gem. Adrovino's is a high quality restaurant with rustic banquet facilities that is tucked away in its own little area surrounded by beautiful flowering landscape, wild flowering willow trees and an outdoor patio area with a beautiful tiled outdoor pizza oven. This old roadside inn started in 1949 and has transformed into more than a restaurant. On Saturday mornings they are host to one of two Farmers Markets in the El Paso area, where local artists, gardeners, jam and enchilada sauce makers gather from seven am to noon. The highlight for me was to stop by the El Paso Master Gardeners booth and visit a bit. I learned that heirloom tomatoes are off the table for growing in that area as only a few varieties of tomatoes do well there, such as Better Boy, Celebrity and Porters. The El Paso Master Gardeners not only answer questions, they sell produce and every Saturday morning they do a presentation for the public at 8am. This week's 20 presenter had a lot of tips for any one starting out

The Master Gardeners program is struction level. The first year class from 8:30 to 4:30 with a one year at certain gardens to During my visit I did lot of trees at the the most grown there.



the best, apricots the second and then peaches. She said that citrus and apples were the least successful.

I enjoyed learning about El Paso and that it's a Zone 9 growing conditions has as many challenges to them as our zone four does to us.



minute talk was on Micro Greens. Our with micro greens for the first time. tured different from ours. There is only you must volunteer 60 hours and attend one day a week from August to November that requires you to volunteer become more educated.

stop by a few plant nurseries. I noticed a nurseries and asked which fruit trees were One employee told me that fig trees were



Desert Bird of Paradise

## ASSOCIATION EDUCATION UPDATES

Arbor Day Celebration at Riverfront Park May 8, 2015

On a miserable, cold and windy day in early May, sixteen Master Gardeners taught 452 students of area 4th graders about soil. The MGs put on their winter coats and gloves to teach about soils and demonstrate how to do an easy soil test using a plastic water bottle. After the short lesson, the kids then got to "get dirty" and feel different types of dirt to discover first hand what soil is all about. The children all brought a sack lunch and the Billings Parks and Recreation Department provided each child with a water bottle with instructions attached on how they could do the soil test either at home or in their classroom. MG Elaine Allard also provided each teacher a lesson plan they could use to expand on the day's soil lesson. Elaine developed a great program that was easy for the MG to teach and had plenty of hands on for the kids to stay involved. After the demonstrations, the MGs were treated to a BBQ put on by the Billings Parks and Recreation Department and most MG were lucky enough to win door prizes.

Be on the lookout for emails about these upcoming continuing education events sponsored by the YCMGA. The dates for the following activities have not yet been finalized.

**Downtown Billings Tree Tour:** A short walking tour will be held to learn and investigate several species of trees that grow in the Billings area. The tour will identify trees and a discussion will be held about each tree and its attributes. The downtown area not only has some beautiful mature trees, but you may be surprised by the diversity of the trees planted in the area. Time frame: early August .

**Grass Range Heritage Tree Tour:** We will car pool to beautiful Grass Range, MT, for a tour of Laura Finkbiners' heritage apple orchard. We will learn about these magnificent trees, how they are taken care of and their future. If time permits we will learn grafting techniques. Depending on the group size, we will either do a pot luck, sack lunches or eat at one of the fine diners in Grass Range. Time frame: late August to early September.

Tentatively- tree identification at ZooMontana. ZooMontana is in need of identifying trees on its property and MG are hoping to assist in the project. More to follow. To learn more about YCMGA, click on <http://www.ycmgamt.com/> for calendar of events, newsletters and minutes.

*Submitted by Merita Murdock*

## HERE'S THE DIRT by Donna Canino

Carrots began to be cultivated in the early 900's in Afghanistan. Since then, there has been several different varieties introduced. There is one or more carrot variety for each letter of the alphabet.

At first, carrots were cultivated for their green seeds. Throughout the centuries a few varieties of carrots were bred to maximize their sweetness.

Early on carrots were purple, cream and yellow and have long been used as a natural food coloring.

It was not until the 1700,s when the color orange made its debut. The popularity of this vegetable can be found in most countries whether it be in the cuisine, for medicinal purposes or as part of their culture. It is said that a Bride should be given carrots as it is supposed to bring luck to her kitchen.



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It is said that a Bride should be given carrots as it is supposed to bring luck to her kitchen.

Holtville, California boasts that it is the carrot capital of the world but it is not the home of the Carrot Museum. There is no physical museum, but the good news is that The Carrot Museum has a website that you can take a virtual in depth tour of the history of carrots as well as learn about their nutritional value, trivia and other fun facts.

For more information go to [www.carrotmuseum.co.uk/](http://www.carrotmuseum.co.uk/)



<http://www.co.yellowstone.mt.gov/extension/horticulture/mastergard.asp>

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msuextension](http://www.facebook.com/msuextension)



### 3RD ANNUAL YCMGA GARDEN TOUR

On Wednesday, June 17th, the Yellowstone County Master Gardener Association sponsored their 3rd annual garden tour and luncheon at DanWalt Gardens in Billings, with approximately twenty-seven master gardeners in attendance. Dan is always generous with his time and knowledge about the ever-changing picturesque gardens.



Oh, what you missed.



Pictures compliments of Linda Walters

### 2015 Annual Flower Show

"Arabian Nights" is the theme for this year's horticulture and floral design show which will be held July 17-18, 2015 in the D.A. Davidson Building, 2809 2<sup>nd</sup> Avenue North, in downtown Billings.

This is your chance to show off your vegetables, fruit, potted plants, and floral designing. Nine Master Gardeners were involved last year and we hope more of our Yellowstone Master Gardeners will be involved this year.

Just bring your entries on Friday morning, July 17<sup>th</sup> between 8 and 11 am. Having the booklet of possible categories is very helpful. One of these "schedules" can be obtained by contacting Mary McLane, [mclane@mtintouch.net](mailto:mclane@mtintouch.net) 669-3329.

Entries are judged and awarded by a panel of three trained judges. The show is open during the Farmer's Market on Saturday, July 18 between 8 am and Noon when the show closes and all entries are removed.

One hour of Master Gardener volunteer credit is earned for entering the show ! Come join the fun !  
Submitted by Mary McLane



#### FOR THE BIRDS

I saw this hint in a magazine ( I would tell you which one if I could remember) .The idea is to paint some rocks bright red and place them in the strawberry patch. Put them out BEFORE the berries ripen to distract the birds from the real fruit when they turn. I figured since we live on a rock quarry, no shortage of rocks, we would give it a try. I really do think that it was about 90% effective. There were some small rocks that had been turned over and I suspect that a bird tried to pick it up. We will try it again.

Submitted by Sheri Kisch

I did find these links however.

<http://www.instructables.com/id/Decoy-Strawberry-Rocks-to-Deter-Bird-Burglars/>

<http://www.motherearthnews.com/organic-gardeni ng/have-you-used-painted-pebbles-to-keep-birds-away-from-your-fruit.aspx>