

~ **Featured Master Gardener ~ Jo Lamey** ~

Yellowstone Master Gardeners
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We want hear from you
-Send your submissions
for newsletter to ymas-tergardener@gmail.com
by August 15 for the
next issue.

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Inside this issue:

MG Interview.....	1
Importance of Pollinators.....	2
Moss Mansion, Rewards.....	3
Tomato recipes.....	4
Swap Meet.....	5
Book Review.....	6
Tree Pruning.....	7
MG in Community, Classifieds	8
Arbor Day	9
MG at Library	10
Iris Garden Tour.....	11
English Garden	12
Links	14
Food Sharing, Board News	15



Jo Lamey Gardens in Briarwood, an interview by Bess Lovec

"Oh gosh," Jo gushed as soon as I asked her when she started gardening. Her dad had her picking apples and shelling peas before she can remember. She still practices giving away produce, currently rhubarb, as her father did with their neighbors. I hope to be at the top of her list for rhubarb next spring!

Jo acknowledges that soil in the Briarwood neighborhood differs greatly from west Billings, though, where she grew up. Her parents had an acre of vegetables, but Jo and her spouse abandoned attempting to grow vegetables south

of Billings. Briarwood has a clay-based soil and sits at a higher elevation than most of our town, so acknowledging our microclimates proves worthwhile. Before fencing the deer ate everything, and Jo and her husband amended the soil for years and still do. Now they focus mainly on flowers, both perennials and annuals, and at this point boast 16 flower beds. Veggies they acquire at the Farmers' Market, where Jo also volunteers at the Master Gardener (MG) booth.

Her most recent perennials are astilbes, which, she notices, thrive just about everywhere, such as in North Carolina and Colorado, and they burst forth too in Briarwood. She also is captivated this season by an annual called a monkey plant from a vendor in Laurel. Neither of us could muster the scientific names of many plants we discussed. Her father inadvertently left her a buckeye tree, producing poisonous nuts rumored to cure rheumatism when carried in pockets rather than digested. Jo shared a photo of what I initially thought was a spirea bush, but it's called a butterfly bush, producing small white flowers. Clearly a visit to Jo's yard would be a field day for someone wanting to formally categorize a broad variety of growth.

She includes ubiquitous flowers in the flower beds: marigolds, geraniums, and zinnias, while punctuating them with hydrangeas, dahlias, and cannas. She just stores the canna and dahlia bulbs with newspapers in a cool place over the winter. I'm surprised that hydrangeas came back for her, but she shared that they are in a sheltered, easterly location. It's amazing that she is not even retired while doing such extensive gardening! Jo is particularly busy in this election season. Having trained at MSU and at Notre Dame, she has an independent company that performs market analysis.



Jo adores Amy Grandpre's leadership style in the Master Gardeners' program, and she enjoyed the instructions of Bob Wicks and Corry, when she was enrolled in classes. She really has no complaints or suggestions about the program. Jo likes the Christmas gathering, volunteering at the fair booth, and recalls fondly a tour to a private garden in Park City. She prioritizes her appreciation of learning pruning skills. She no longer kills trees or shrubs. And the camaraderie of being with other gardeners cannot be underestimated.

Like any great gardener, Jo has her share of disasters. Her eight orchids got mites that

Continued on page 2 -

could not be overcome, and now, with her abundance of healthy trees, she has perhaps too much shade, although the moss proliferates.

Her roses are struggling this season while the majority of other flowers flourish. This season really prospers from all the recent moisture. Miracid and Soil Pep rise to the top of her list of helpful products. One inch of soil pep holds down her weeds.

Her advice to new gardeners: "get out there and try new things." Yet Jo wisely recognizes that the benefits grow well beyond the obvious garden itself. Gardening helps her decompress and meditate. The earth and our relationship with it are reciprocal, or maybe even unbalanced. I know my garden gives back to me far more than I give to it, and Jo radiates this sense of joy when you meet her. I hope you do soon!



Importance of Pollinators

When people think of pollinators they usually think of bees, but small mammals (including bats), birds, butterflies, moths, flies, beetles, and even wasps all contribute to the web of life through pollination. These animals are part of this magnificent partnership with plants and we are too. Of course there would be no pollinators without plants to pollinate, so we can use our love of gardening to take an active role in this beautiful dance of life by learning as much as we can to understand how it all works and using this knowledge to increase not only the pleasures of gardening in our own back yards (and our front yards!) and beyond, but also to intentionally and actively play a role in contributing to their survival, and in turn, ours. Knowledge is power.

We could not survive without plants. Plants feed us, and the animals that feed us. Plants provide the oxygen we breathe. They stabilize and enrich the soil in which they grow, help keep our waters clear and feed and shelter the wildlife all around us. Pollinators are crucial to the reproduction of most of those plants and are directly responsible for a third of our food. Flowering plants reproduce through the transfer of pollen from the male part of a flower (the stamen) to the female part (the stigma) which then produces seeds. More than 75% of all flowering plants rely on animals for pollination, and thus, their reproduction. Conversely, those same pollinators rely on plants for their survival.



We are all tied together in this intricate ecological community. The ways we can contribute are myriad, but do not have to be difficult. As Master Gardeners, we are uniquely positioned to consciously harness our knowledge and passion for gardening to protect our pollinators and improve the quality of our lives and our community. We can plant whole pollinator gardens (and register them with the Million Pollinator Gardener Challenge (<http://millionpollinatorgardens.org/>) like the Amend Park Community Garden did) or simply incorporate the types of plants that most benefit our local pollinators, bearing in mind that native animals evolved with and are most adapted to native plants. Remember too, that those nasty caterpillars eating our flowers and veggies (and feeding our birds) turn into beautiful butterflies, so try to share a little with them. I beg the caterpillars on my

roses everyday not to eat too much! Use your valuable knowledge of Integrated Pest Management to limit your use of chemicals whenever possible. When planting for bees, remember to include plants that flower at different times during the growing season and try to plant in groupings of the same plant if possible. Experiment with plants that attract a variety of pollinators and always share what you've learned with your fellow master gardeners. Check your field guides, the library, the extension website, and the cornucopia of other websites on the topic for ideas and specifics.

We don't have to re-landscape our yards to help our pollinators; the sum of the small changes we all make together in our approach to gardening can make a powerful difference in our quality of life now and the future.

<http://pollinator.org/pollinators>

<https://www.fws.gov/pollinators/>

<http://articles.extension.org/pages/19581/conserving-pollinators:-a-primer-for-gardeners> <https://web.extension.illinois.edu/hkmw/downloads/60284.pdf>

<https://www.nrcs.usda.gov/wps/portal/nrcs/mt/plantsanimals/pollinators/>

<https://www.fs.fed.us/wildflowers/pollinators/>

<http://millionpollinatorgardens.org/>

Goulsen, Dave. *A Buzz in the Meadow*. New York: Picador, 2014

Tallamy, Douglas W. *Bringing Nature Home*. Portland: Timber Press, 2007

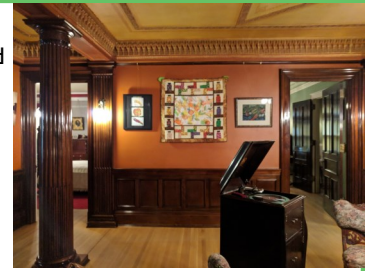
~Submitted by Ann McKean

Moss Mansion Features Summer 2018 Farm to Table Exhibit

Family diaries are among the interesting documents to be found in the archives at the Moss Mansion in Billings. Though Melville's are the most numerous, she wasn't big on painting detailed pictures with her writing. Even so, it is clear she enjoyed baking, and together with several cook-books and recipe boxes it's clear that food was a central part of many family traditions. After exploring the subject for the last couple of years, staff at the Moss have developed the material for this year's summer exhibit – FARM TO TABLE: Family and Food in the Yellowstone Valley.

The exhibit explores the concepts of farming, agriculture, cooking, sustainability, and tradition in Montana over the last 150 years in the Yellowstone Valley. For the Moss family, like all of Billings, local agriculture and food traditions were integral to daily life. In this exhibit visitors will find original farm equipment used on the agricultural land owned and developed by PB Moss, Moss family recipes, and insight into PB's entrepreneurial spirit and success that was deeply tied to local agriculture. Stories will be shared from local families and tribes about their own experiences and food traditions that have developed in the local area. Visitors can also expect to learn about contemporary producers and how local agriculture continues to be part of the fabric of Yellowstone Valley life in 2018. We have partnered with Yellowstone Valley Citizens Council's Food Hub to connect our community with those local producers. Watch our calendar for upcoming dates for food and agriculture events related to this exhibit in 2018.

FARM TO TABLE: Family and Food in Montana is an accompanying art exhibit to the Moss Mansion's 2018 exhibit. The art exhibit explores farming, agriculture, cooking, sustainability, and tradition in Montana over the last 150 years. Two-dimensional works in a variety of media and styles are included in the exhibition which will be on view to a local, national, and international population from May 2018 - September 2018.



Urban Farming – From Garden to Mason Jar quilt by Elizabeth Waddington

~ Written by Jennette Rasch, submitted by Corinna Sinclair

HARD WORK AND REWARDS ~ CONGRATULATIONS TO ALL

Yellowstone County Pin Rewards:

Cindy Roesler Fay Danielsen Steven Pottenger

\$25 for 400 volunteer hours:

Sharon Yazak

\$50 for 600 volunteer hours:

Mary Davis Sheri Kisch

Level 2 certified:

Brian Godfrey

MORE KUDOS



Some really hard work went into our Square Foot Demonstration garden on our work day May 26th.

Besides box building, weed mat laying and soil moving, there was a most dedicated group of weed attackers, and let me tell you, we had an explosion this year.

Thanks to Beth A, Cindy R, Elaine A, Joyce H, Marilyn L, Rick S., JoAnne B., Cindy R., Sheryl Mc, and Sherry D. for all the weed

free beds you worked hard to provide...and thanks to those of you who also lent a hand with the box building, etc. Also thanks to Rebecca S. and Marilyn L. for your help at the Greenhouse Education Center. I know Joann & Cory G. appreciated all your help very much.



If you get the chance, please come out and see the changes our volunteers have made at the Metra. It's most impressive.

~Submitted by Amy Grandpre

All Those Tomatoes Spaghetti Sauce (AKA Stephanie's Freezer Spaghetti Sauce, All Recipes)

- | | |
|----------------------------------|-------------------------------|
| 4 chopped onions | 2 tablespoons dried basil |
| 2 cloves garlic, minced | (or 4 tablespoons fresh) |
| 1 cup chopped green pepper | 1/4 cup chopped fresh parsley |
| 1/2 cup vegetable oil | 1/4 cup sugar |
| 16 cups chopped tomatoes | 2 tablespoons salt |
| 2 tablespoons dried oregano | 3/4 teaspoon black pepper |
| (or 4 tablespoons fresh oregano) | 6 oz tomato paste |

Cook down onions, garlic, and pepper in oil in your crock pot on high. Add chopped tomatoes, herbs, sugar, salt, and black pepper. Cook on low heat for at least 3 hours, stirring occasionally. Taste and adjust herbs and spices to taste. Cool sauce and freeze in plastic bags (quart size - add one can tomato paste when ready to use).

Fresh Tomato Salsa, All Recipes

- | | |
|-------------------------------|--|
| 3 cups chopped tomatoes | 2 tbsp fresh lime juice |
| 1/2 cup chopped green pepper | 4 tsp chopped fresh jalapeno pepper |
| 1 cup onion, diced | 1/2 tsp ground cumin |
| 1/4 cup minced fresh cilantro | 1/2 tsp each, kosher salt and black pepper |

Stir together in a bowl and enjoy!
(I sent in a different one last year...)

Homemade Pesto Pizza :

Pesto Sauce <https://www.marthastewart.com/341411/pesto>

Use fresh herbs such as parsley, oregano, mint, basil, rosemary, cilantro in combination to your taste. Chop to make 2 to 3 packed cups. Add a clove of chopped or pressed garlic, 1/4 cup chopped toasted nuts - pine nuts, walnuts, almonds, pistachios, or macadamias - 1/2 cup extra-virgin olive oil or other light oil, and about 1/4 cup Parmesan cheese. Combine and pulse in a food processor until finely chopped and of a thick, paste-like consistency. Season with salt and pepper. Store up to 1 week.

Pizza Crust (Pioneer Woman) <http://thepioneerwoman.com/cooking/pizza-recipe/>

- 1 tsp or 1/2 packet active dry yeast
- 1 1/2 cups warm water
- 4 cups flour
- 1 tsp kosher salt
- 1/3 cup olive oil

Sprinkle yeast over warm water and let it bubble. Combine the flour and salt in a mixing bowl. Drizzle in olive oil and stir until just incorporated. Drizzle yeast/water into flour mixture then knead until soft dough forms. Coat a bowl with olive oil and turn the ball in the bowl to coat. Cover with a moist towel and let rise in warm location for an hour, or store in refrigerator up to two days. Preheat oven to 500 degrees. Divide dough (makes two medium pizzas) and spread on oiled or greased pan or stone. Lay toppings on dough (sauce, meats, cheeses) and bake on center rack 8 to 10 minutes or until edges are golden brown.

Spread dough with pesto, using oil to thin if necessary. Choose toppings - my favorites are Romano, mozzarella, cheddar, and/or ricotta cheeses, pepperoni, Canadian bacon, breakfast sausage, chicken, artichoke hearts, mushrooms, olives, hamburger, green and red peppers, fresh tomato.

That's what I have for now - enjoy your summer!

~ Submitted by Corinna Sinclair





Rhubarb Chutney

Mix together in a saucepan:

- 3/4 c. cider vinegar
- 1 1/2 c light brown sugar

Boil together and ADD:

- 8 cups chopped rhubarb
- 1 cup either raisins, craisins, or currants
- 1/4 c. chopped fresh ginger
- 3 cloves garlic- chopped

Salt and pepper to taste

Add chopped nuts if desired.

Seal in jars or store in refrigerator up to 3-4 weeks.

Especially good with pork.

~From Gwen Rock, submitted by Elizabeth Waddington

SWAP MEET



Burgers and brats, plant starts, garden supplies and camaraderie at the Metra Park Master Gardener demonstration gardens on a beautiful spring evening. Oh, don't forget the 'smares!



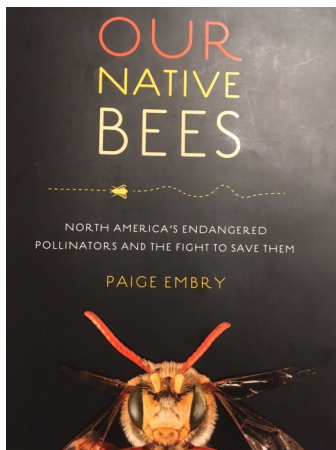
Gardening is learning, learning, learning. That's the fun of them. You're always learning. Helen Mirren
Read more at: <https://www.brainyquote.com>

ANOTHER WAY TO READ THE NEWSLETTER - WORD PRESS

Enjoy the Yellowstone Master Gardener quarterly newsletter online! Share with friends and access recent editions in the archives. Find local interviews, interesting articles, tasty recipes, upcoming activities and opportunities, plant features and more. Save the URL in your favorites or bookmark it for quick and easy access from your computer, phone, or other connected device. Comment, share ideas, and encourage others to become a Master Gardener.

www.yellowstonemastergardenernewsletter.wordpress.com

You can contact Corinna Sinclair if you have any questions. crean.bean@yahoo.com



Say “bee” and most people think of honey bees. There has been a lot of press devoted to the plight of honey bees in recent years as the number of hives declines and people worry about getting crops pollinated by traveling honey bee hives if there aren’t enough to go around.

Our Native Bees is about the “other” bees—the natives. Honey bees are not native to America—they come from Europe. There are over 4000 species of native bees in the U.S. and Canada. The author, in part, wrote this book to answer the question of whether the natives can fill in adequately to pollinate our plants if the honey bees disappear.

The first half of the book is devoted to the relationship of bees with agriculture and speaks to the question of whether natives can fill in for honey bees, and the second half is about the natives themselves, as well as ways to increase habitat for all bees. Along the way, every page is filled with interesting and captivating anecdotes of Paige’s quest to learn about bees and facts about bees that we wouldn’t ordinarily know. For example, ground nesting and being solitary is normal for native species. Many natives are small, even as small as a grain of rice. Most native bees don’t sting. And the majority of flowering plants rely on animal pollinators and the main pollinator is bees.

The book is filled with page after page of gorgeous photos of bees. The photography is absolutely spectacular and as fascinating as the narrative.

Both food (think flowers) and nesting sites are important to encouraging healthy native bee populations. When we think of creating a bee-friendly garden, we mainly think of the flowers



we can plant. The author points out that providing nest opportunities is just as important (and sometimes can be “unsightly” to a tidy gardener). There is an important chapter devoted to making golf courses and lawns more bee-friendly in ways that support the bees and are still usable and enjoyable to the people. In the first part on bees and agriculture, she describes how large fields with monocrops, herbicide usage and machine tillage are hard on all kinds of bees and she describes a farm with smaller, more diverse operations and why this encourages diversity of bees as well.



The more we understand the natural world in and around our gardens, the better we can garden in ways that support that world, as well as grow food and provide beauty. Learning about our native bees is a good place to start.

Book Review by Ann Guthals

Metra Park Demonstration Garden Improvements

First, the 4’x4’ beds are no longer slightly raised, but are now full 24’ deep garden boxes...easier to work in, provides seating areas and just looks great! **Second**, the paths at both the Square Foot Garden and the Greenhouse Education Center are now weed free and covered with weed barrier and scoria...major improvement!

Special thanks all the hard working Master Gardeners who made this possible...and so FAST:

First and foremost Joann and Corry Glasser, instrumental in getting the 4x4 box lumber and the walkway scoria, also lined up a Ditch Witch to haul and spread the scoria (saving everyone’s backs), and who brought great tools to get the job done faster. Also hard working and dedicated in placing weed mat, moving lumber in place, and moving soil: Brian (lots of soil shoveling and moral support), Casey (lots of timber lifting and placing), Merita (professional weed mat layer), Roy, Rick, and Ron & Charlie Hendricks (made sure those measurements were right on, and placed perfectly)...and of course all these folks did so much more. And then we had a surprise helper show up...past Yellowstone County Master Gardener Murry Lyda! So great to have him back at the square foot gardens doing his thing. (THANKS SO MUCH MURRY! We miss you.)

Was so elating to see our volunteers pull together and get so much done so quickly. We sure work good together, and makes the saying “None of us can do as much as all of us” ring true....Amy G



Pruning. The word strikes a certain terror in those of us who love our plants but fear doing anything that might harm, disfigure or discourage them, although we know it is good for maintaining the health, vigor and appearance of the plant. You know who you are.

Some of us who had tried pruning have discovered hidden talents: making branch cuts look like they were gnawed off by teeth or shaping a Picasso-esque lopsided pine tree. Others, frozen by fear of pruning, surrendered by letting that shrub that promised to 'grow more beautiful each year' on its tag look like roadkill.

In April, a tree pruning workshop covering basic cutting techniques and introduction to the required tools for the job was attended by a group of Master Gardeners and some spouses who were gently coerced to be there. It was hosted by Pat Plantenberg (seriously, it is his real name), the Montana Director of the Rocky Mountain Chapter of the International Society of Arboriculture (RMC-ISA) and 2017 RMC-ISA Arborist of the Year, who obviously knows trees and pruning tools. His lopping shears are called Cindi. Geddit? Cindi Lauper, haha.

After inspecting the tools we brought (my new lopping shears did not pass muster, my ancient hand-me-down bypass pruners did), Pat introduced us to various equipment for successful branch cutting such as bypass pruners, lopping shears, pole bypass pruners and hand saws. Using sample trees, he then demonstrated proper cuts based on his 'Deciduous Tree Pruning Steps'.

We were then allowed to try each equipment to practice pruning skills while applying these steps on some of the trees around Chiesa Plaza at MetraPark. Sawsall to clear tree suckers? Heck yeah! Pole bypass pruner to cut crossing branches? Done!

Many thanks to Pat for this educational and confidence-boosting workshop: for sharing his knowledge on correct tree pruning techniques, best practices, opportunity to use the proper tools and the hands-on experience. Tree pruning may still be challenging but Pat convinced the attendees that with practice and common sense, any vigorous tree with a Napoleonic compulsion to take over the world, can be tamed.

So next time you see this gardener carrying a sawsall and a newer Cindi, be prepared to hear a gleeful 'timber!' yell.
~Submitted by Suri Lunde



EVENTS:

**Thursdays
June 21—Oct 4
Healthy By Design
Farmers' Market
Southpark**

**Saturdays
July 21— Oct 6
Downtown Billing-
Farmer's Market**

**-July 10
YCMG Association
meeting at 5:30
pm. If interested call
on location.**

**-August 16 -18.
Level 3 Master Gard-
ner Class will be held
in Bozeman If inter-
ested call Amy.**

**-August 31 -Sept 1
Billings Flower Show**

**-Sept 11
YCMG Association
meeting at 5:30
pm. If interested call
on location.**

**Be sure to read the
signature lines in
your emails from
Amy Grandpre for
"Gardeners on the
Town" evenings and
Advanced Educa-
tion tours and
events.**

Canyon Creek Nursery Tour



On April 14., Master Gardeners learned about renovations and plans to expand this nursery on the West End at Hesper Road.



Adulting 101 at the Billings Public Library

Amy helped launch a new library series designed to navigate your Adult years! From 2-3 in the afternoon, it was geared toward adult learners who want to expand their knowledge of interesting and useful topics. Amy shared a video about Mel Bartholomew's square foot gardening technique, showed the type of frame you can build, and then answered a variety of yard and garden questions from an audience of 20+ adults. Questions ranged from how much water should I give my lawn to what to do to ensure healthy tomato plants. At the end of the program, MSU Extension handouts were available for participants to take home.



Pollinator Day at St Andrew Community Garden

Master Gardener Dave Kimbell was part of the program at St. Andrew Community Garden Pollinator Day event on June 23. He also did an interview with Terry Moore which is available to watch on YouTube, <https://youtu.be/IT7FF8svAZM>. The garden is in its sixteenth year and has 140 plots (it began with 40)! It includes a mission garden from which produce is donated to area social services.



Cilantro Pesto

Temia Keel

- 2 c loosely packed cilantro leaves
- 3-5 garlic cloves
- 1/4 c olive oil
- 1/4 c toasted pumpkin seeds
- red pepper flakes and salt to taste

Purée in food processor until smooth.

I have made this numerous times and freeze it in ice cube trays then put in a Ziploc in the freezer. I use it to season soups, chilis, or rice to accompany a Mexican dish, even over pasta with a sprinkling of feta or goat cheese. I do a similar thing with kale.



Classified Ads

Free after mid-July
(if the weather cooperates and they finally bloom so I can divide)

Tall orange daylilies

Also dividing lily-of-the-valley pips....

....contact Elizabeth Waddington
waddingtone@gmail.com



Do you buy "club sized" nuts at COSTCO?

The plastic containers are perfect for kid project terrariums and are used for various Master Gardener education events.



Let Elaine Allard know if you have plastic containers.

elaineswatergardens@hotmail.com



At 7:30am the twelve Master Gardener volunteers started a cool morning assembling the four work and display stations at a very beautiful Optimist Park in preparation for the 4th grade students that followed at 9am.

The first station was on the importance of pollinators of all kinds and their relationship to our healthy eating and wellbeing as well as the importance and benefits of trees to our world. They were then shown how to mix the ingredients for making seed bombs if they wanted to make more at home. At the four tables the children began making the egg sized mud seed holder and rolled them in colored chalk. They were then led to a cleanup area and names were attached to their seed bombs.

Each class was given about 15 minutes with each of the other presenters before the noon time celebrities spoke to them again of the importance of trees, the kind of trees planted many years ago in the beginning of the park and what kind of trees would be planted that day.

~ Submitted by Sheri Kisch



Laurel Arbor Day

We had 200 Laurel 4th graders from both the public school, home schoolers, Baptist academy and New Life school. We started with a BBQ, ceremony, then tree planting. 9 trees were planted around the pond to give shade and help anchor the banks. Then 8 presenters shared their expertise on subjects from fish, weeds, bees, fire safety, tree care, pests and electrical lines. All students enjoyed learning more about the Park and it's needs as well as it planting trees that will enhance the parks beauty.



Donors for this Laurel Tree Board sponsored event were The Lions Club, NW Energy, DNRC, Yellowstone Bank, Western Security Bank, Dynamic Design, ACE Hardware , and Laurel Public Schools.

~ Submitted by LuAnne Engn

FAMILY FUN - MYSTERY NIGHT AT THE LIBRARY



Sharon Y. greeting guests.



Pat M. and actors Bee, Ron, Merita and Joann.

On Friday April 13th, fifteen creative and ambitious Master Gardeners plus some of their family members used the Community Room at the library to host a Family Fun Night open to the public with approximately 50 people in attendance.

Educational displays on square foot gardening, garden tools, wise water use, pollination, good bugs, praying mantis, pine beetles and the Master Gardener Program were set up around the room. Those in attendance were told about the Master Gardener program and treated to a short skit "What is this?" in which they tried to determine who was telling the truth. The main activity for the evening was getting the audience to solve the Mystery at Orchard Manor as to why some plants were not doing well and who was responsible.



Casey D. and Cindy R.



Vonnie helping with children's activities.

Furthermore, there were children's activities, drawings for gardening prizes, and snacks. Guest went home with zinnia plants, bulbs, square foot gardening packets and educational hand outs. This educational and fun event was immensely enjoyed by the participants as well as the volunteers.

~Submitted by Elaine Allard ~Photos by Joan Griffin



Karen H. at geranium table



Pat answering questions about African violets



Butler telling participants what he did



Merita talking with young girl



Are any of those bees still alive?



Sheri Kisch assured a young participant that none of her props had live bees for the talk. From bee behavior to beekeeper’s attire, Sheri shared her apiary knowledge with the library visitors. This was one of an ongoing collaboration between the Master Gardeners and the Billings Public Library.

If you have ideas or would like to be involved with a library program, contact Sherry Doty. She can be reached at 406-360-0954 or sherrylou_bd@yahoo.com

Delane Langton Iris Tour



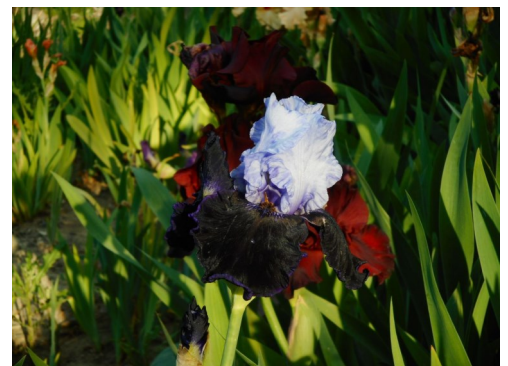
It’s always an adventure...especially for me...to get to Delane and Jane Langton’s place....also known as the Eagle Ridge Iris Gardens. It’s well worth it though, after the long search down the windy, hilly roads of the Emerald Hills area.

This uniquely located garden was started in 1998 and sits on a breezy ridge, with iris plants crowning it. Delane and wife Jane, tend over 3,000 varieties of iris, which you can see here <http://www.eagleridgeiris.com/> or on their Facebook page...just type in Eagle Ridge Iris Gardens in your Facebook search window.

Delane demonstrated how to divide iris, to discard the blooming fan... and told us how he successfully rescued some very, very old iris from rhizomes to be tossed from the Moss Mansion.

He was also very generous is gifting iris starts to those interested.

~Submitted by Amy Grandpre



“Has the property ever been affected by Japanese Knotweed?” Um, yes? I was in the process of selling my home in the United Kingdom and encountered this question on the property disclosure form. Two weeks and seven hundred dollars later, I was the owner of an inspection report declaring no visible sign of Japanese Knotweed AND an insurance policy for the new owners in the event it did surface. Before moving to North Yorkshire in northern England, I had never heard of Japanese Knotweed or the concept of a plant so invasive it would grow through concrete. I definitely wasn't a gardener. As a kid growing up in Billings, I gardened with my Grandma (in the way kids do). Once I married, I'd have a spring planting frenzy every few years. But nearly everything withered under the hot Montana sun when I forgot to water it.



My job eventually took me to England. Upon buying a little English cottage in 1997, I hired a local gardener, Tulip Bemrose, to point out to me what to dig up and what to leave. (Yes, that's really her name. Perfect, huh?) Amongst other plants, she pointed out the knotweed and strongly recommended I get rid of it. I eventually did and am glad I did, as it would have kept my house from selling. What a difference from Montana!

My small English garden had some lovely things that will always remind me of England and Yorkshire. Lenten Rose, Lungwort, Lady's Mantle, Magnolia, Elderflower and a beautiful Golden Feverfew that Tulip labeled a weed – but a beautiful one. There were many other plants, but it is these that remind me especially of my home in the UK. I bought the house partly because I loved the massive clematis that covered the garage with pink blossoms every summer. But the thing I loved most about gardening in the UK is that my garden hummed along whether I was there or not. I could put in some new plants and walk away and they'd be flourishing when I eventually got back to them. A REAL gardener, whether British or American, knows this is not the way to garden. But I am not a REAL gardener and I had a time-consuming and stressful job. Often the only thing I'd do in the garden for weeks at a time would be to drink a glass of wine while listening to the birds and absorbing the peace of the plants.

When I left the US, I knew very few plants by sight, but I got to know quite a few in England. I've enjoyed seeing their familiar faces in the gardens of Montana. But interestingly, it's been the “weeds” that have caught my attention. In my Yorkshire garden, I had an ongoing battle with Ground Elder and Creeping Buttercup. I am less of a gardener than a “weeder”. I get more satisfaction from clearing the weeds from a patch of soil than I do from putting in any number of new plants. I am fascinated by how they spread underground, and if the soil is soft and moist and the weeds pull out easily....heaven!

Last summer, I was helping someone weed borders on Billing's West End. She complained about the Snow on the Mountains spreading, and asked me to rein it in a bit. My grandmother had Snow on the Mountains in her flower beds, so as I worked I happily daydreamed about childhood days in Grandma's garden. But as I dug, I found the root system familiar. It was strangely reminiscent of Ground Elder – as were the leaves. Could it be? A quick Google search confirmed my suspicion. The Snow on the Mountain that I loved in childhood was a variegated version of the Ground Elder I spent my 40s and 50s fighting. Who knew? Earlier that summer, while volunteering in a community garden, I encountered my other nemesis - the dreaded Creeping Buttercup. I started digging it out, but then thought maybe it was supposed to be there. It was blooming quite prettily, as it does. Our head gardener told me another volunteer had found it on the bank of Pioneer Park's creek and transplanted it into their beds. I warned her about its tendency to spread, but haven't had a chance to venture back to see if they've been able to contain it.

I returned to my home town of Billings in autumn of 2015, after 20 years living in the UK. England is green all year around and flowers bloom all year round, even in the north where I lived. By January of 2016, I was desperate to see something green and lush and living. I decided to treat myself with a trip to a greenhouse and planning for spring. But I was gobsmacked (British slang) to find the Billings greenhouses shut down in the winter!! I finally got a fix at Gainan's Greenhouse, but they didn't yet have the spring bulbs I was craving. So I soothed myself with the aroma of moist soil and growing things.

Other differences....I am shocked to find peat moss widely used in the US. In the UK, use of peat is largely taboo. The largest gardening organization in the world, London's Royal Horticultural Society (RHS), lobbies aggressively against its use for ecological reasons. Alternatively...in the UK, pollarding is a common pruning technique, but is described as verboten in the Yellowstone County Master Gardener class. Slugs and snails thrive in England. I definitely don't miss the crunch-squish of a snail beneath my slippers in the dark. The slug/snail quotient is much smaller in Billings and it means I have Hosta in my garden! Oh – and this is interesting. A British “yard” is a small, paved area next to a house. Any area with grass or plants, no matter how small, is called a

"garden". I still use much of the British vernacular, so when I've referred to "my garden" in this article, an American would call it "my backyard".

Probably the biggest difference between the UK and Montana, though, is the availability of gardens to visit for respite and inspiration. England is a gardening nation and there are gardens everywhere. Nearly every weekend in the summer, homeowners open their private gardens to the public to raise money for charity. For a few dollars, one can tour gardens large and small, and get a cup of tea and homemade cake to boot. Within an hour's drive are scores of stately homes and accompanying gardens. (The Moss Mansion, while lovely, is a small guest cottage by comparison.) And there are a plethora of "purpose built" gardens. Options from my neck of the woods range from the 20-acre Himalayan Gardens, with masses of rhododendron and outdoor sculpture in an intimate woodland valley to the RHS Harlow Carr Gardens with 68 acres and the longest stream-side garden in the country, not to mention plant trials, an alpine house and kitchen gardens. Just a half mile from my old cottage is the Fountains Abbey World Heritage Site. It has water gardens dating back to the early 1700's, medieval ruins, and landscape gardening on a grand scale – 800 acres of it. Best of all, the gate to the Deer Park is never locked, so visitors can sneak in for a walk in the late night twilight of British summertime. The options for gardeners are endless and I highly recommend a visit.



~Submitted by Kris Glenn

More Master Gardeners Opportunities

We have a unique opportunity for those of you who are not able to do traditional, scheduled, Master Gardener projects. I am looking for Master Gardeners who would be up for being on a call list, to help out with the revamping of the MetraPark square foot gardens, as well as other short term projects that could benefit from a second set of helping hands.

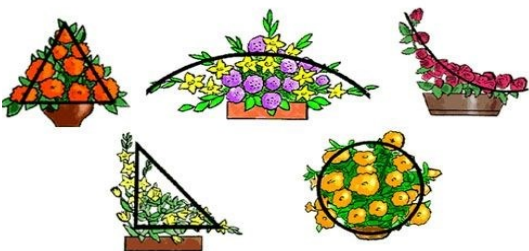
Whether you have just a couple hours left or many hours to complete for the year, if this something that might possibly interest you, let me know, and I'll get you included. This is a great way to not have to commit to a whole project, but yet be involved short term.

Also, if you just have an hour to spare here and there, please consider coming out to either the square foot gardens or the Greenhouse Education Gardens and conquer weeds. With all the rain...and now sun, they are coming on! Since the Metra is open pretty much 24/7, you can come most anytime...early or late. (And now there is no more weeding in the walkways...so huge difference this year!)

~Amy Grandpre

Billings Flower Show

Different styles of floral arrangements



The annual Billings Flower Show, which is scheduled for August 31-Sept. 1, 2018, in downtown Billings, is open to any amateur gardener or floral designer and is an opportunity for Master Gardeners to earn volunteer hours by assisting with the show and by exhibiting. By entering the show with your horticulture or floral design, you will receive one (1) hour of volunteer credit. The purpose of the show is to educate the public, stimulate interest in horticulture and floral design, and to provide an outlet for creative expression.

Contact Mary Davis oboe3555@gmail.com, or 669-3329, if you would like more information on how to participate in some way.

MASTER GARDENER LINKS

Some of the links which are usually listed are part of a revamped access. Look for updates in the next newsletter.

Yard and Garden Fact Sheets – <https://store.msuextension.org/Departments/Yard-and-Garden.aspx>

Insect Diagnostics - http://diagnostics.montana.edu/documents/Insect%20Identification%20Form_revised%2013%20Jan%202015.pdf

Plant and Weed Diagnostics - http://diagnostics.montana.edu/documents/Plant%20Identification%20Form_07_2012.pdf

Disease Diagnostics - <http://diagnostics.montana.edu/documents/Disease%20ID%20Form.pdf>

Mushroom Diagnostics - <http://diagnostics.montana.edu/documents/Mushroom%20ID%20form.pdf>

Submission of Samples - http://diagnostics.montana.edu/physical_sample_submission.html

Montana State Master Gardener Facebook page- <http://www.facebook.com/MTMastergardener>

Amy's Grapevine news - http://msuextension.org/yellowstone/horticulture/garden_grapvine.html

Montana Frost/Freeze/Precipitation Data by County – **not currently available**

Montana State University Extension - Yard & Garden Guide – **not currently available**

Plant Native (open directly to Montana/Wyoming page <http://www.plantnative.org/rpl-mtwy.htm>)

Ask an Expert <https://ask.extension.org>



The mission of the Yellowstone County Master Gardener Newsletter is to “educate and inform”, not to advocate or persuade.

The Newsletter Editorial Board takes no position endorsing or opposing, approving or disapproving, any of the assertions or arguments in the contributed information.

Information submitted to the Newsletter is for your interest only.

YELLOWSTONE COUNTY MASTER GARDENER ASSOCIATION LINKS

Facebook page – <https://www.facebook.com/ycmga>

By using the portal below, and then typing in Yellowstone County Master Gardener Association, 0.5% of your purchases made through this portal will be donated to the Association. You can even have an app link to connect you instantly to the sign in page. So please use this link when making Amazon purchases! Amazon purchases – <https://smile.amazon.com/>

Association Page – <http://www.ycmgamt.com>

The YCMGA Web Page is packed with information. Calendar of upcoming events, information on Master Gardener Projects and volunteer activities, information on Yellowstone County Master Gardener Association, and minutes from past YCMGA Board meetings.

Yellowstone M G Newsletter Blog - www.yellowstonemastergardenernewsletter.wordpress.com

Yellowstone M G Newsletter Submissions - ynergardener@gmail.com

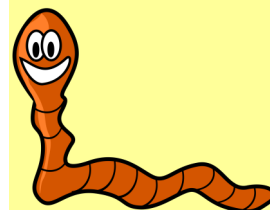
The Zoo still needs you

Zoo Montana needs you! The Botanical Society at Zoo Montana maintains all the gardens at Zoo Montana. We need all the help we can get as we have reclaimed many areas that are just waiting for maintenance during the upcoming season! There will be an evening work time this summer as well, the evening is yet to be determined. During the spring we will clear, clean, and amend the soil. After Memorial Day we plant, maintain, and watch the beautiful gardens blossom into magical areas. Please consider helping us out not only to get your hours but join us as a permanent member!

Contact: Teresa Bessette tetontess@hotmail.com 969-3477
Linda Buckingham buckingham.dbresnan.net 248-4735

After a great deal of checking with Amy, Toby, and Steve Charter, and double checking sources that supply compost in Montana, our follow up on the Asian Worm situation has found no evidence of the Asian Worm here in Montana.

We will keep you informed if new information comes in.....





http://www.msuxextension.org/yellowstone/horticulture/master_gardener.html

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The Healthy By Design Gardeners’ Market is designed to bring healthy, fresh, local, and affordable fruits and vegetables to the community. The market is also a social meeting place to celebrate health and nutrition. Healthy By Design is partnering with Billings Parks, Recreation, and Public Lands to bring the market to the South Park.

The Gardeners’ Market is located in South Park on the corner of South 28th Street and Sixth Avenue South in Billings, MT. The season runs Thursdays from 4:30—6:30 from the second week of June through the first week in October. If you would like to receive a weekly reminder and update about the Gardeners’ Market [click here!](#)

For more information or if you have questions, leave a message at 406.651.6444 or e-mail market@healthybydesignyellowstone.org.

Master Gardener’s can receive credit towards their hours by donating surplus produce to this program. Log into your account and add the pounds.

What would you like to do?

[Add Volunteer Hours](#) [Add Food Donation](#)

[View/Edit Volunteer Hours](#) [View/Edit Food Donation](#)

Submit your food donations here

MG Level:

Total lbs:

Date of Donation:

Description(200 char. limit):



The Yellowstone Valley Food Hub, a project of the Yellowstone Valley Citizens’ Council, aims to revitalize our regional agricultural system, which once met 70% of Montana’s food needs. The Food Hub strives to link local producers and fresh, healthy food to local consumers and institutions. The food hub will raise awareness about the nutritional, environmental, and economic benefits of local foods.

A food hub is an entity that actively manages the collection, processing, marketing, and distribution of food products from area producers in order to strengthen their ability to satisfy individual, wholesale, and retail demand. We would love to hear your ideas and insights. To learn more, contact Maggie at (406) 248-1154 or email maggie@northernplains.org.

~Submitted by Elizabeth Waddington

Board News

During the regular May 2018 meeting of the YCMGA, Brain Godfrey was elected to the position of President and Sheri Fredericksen was elected to Vice President. Sheri had been on the Board of Directors, and as such, this leaves an opening on the board.

This is an exciting time for the Association. The Association is growing and expanding, new options are for continuing the community educational programs as well as bringing educational and social events to the master gardeners of Yellowstone County. Please consider lending the board your expertise and innovative ideas to fulfill our many worthwhile goals. Currently meetings are held every odd numbered month (Jan, March, May, July, Sept, Nov) at 5:30 in the extension office.

The new nominating committee for this opening is the same as the last committee: Merita Murdock (mertandjeff@gmail.com); Linda Brewer (lbrewer@tctwest.net); Ron and Joyce Hendricks (rnhend@charter.net) and Mary Davis (oboe3555@gmail.com). Please contact one of the above if you have any questions or wish to be considered for the position.

~ By Amy Grandpre