

Gardens & Gables 2011

A tour of six beautiful gardens in North Platte



*All the flowers of tomorrow
are in the seeds of yesterday.*

Saturday, July 16, 2011

8:00 AM – 1:00 PM

Tour and Workshops

Welcome!

Thank you for joining us on the 2011 Gardens & Gables Tour. This year's theme is about growing flowers from seeds. These homeowners take full advantage of their gardens and start many of their annuals and perennials from seed. You will see:

- Wonderful places of respite and nurturing for a gardener's soul.
- The pride of family traditions of gardening, and fond memories.
- How saving your seeds and starting plants from seed can help reduce costs.

Gardening does not have to be complex or expensive. Even one or two plants can provide a surprising amount of seeds or may be divided for propagation. You might even have enough to share with others.

A garden is an exciting adventure. Our homeowners, like the rest of us, have learned to garden by trial and error. They take risks, learn from their mistakes, and reap the beautiful rewards of their hard work. This year's tour does not feature any professionally landscaped gardens on the tour. These homeowners and businesses do all their own planning and work, not necessarily with formal knowledge, but with a heart for giving it a try. We hope you will be inspired by what you see today.

On behalf of the North Platte Public Library Foundation Board, we hope you enjoy the tour and are encouraged to go back and "DO try this at home!!"

Cecelia & Sara, Gardens & Gables 2011 Co-Coordiators

Things to Know

- You may visit the homes and workshops in any order you choose. Stay as little or as long as you like.
- We estimate the tour takes 2 1/2 to 3 hours, spending 15-20 minutes at each home.
- Free bottled water is available at each home, courtesy of First National Bank.
- Please find restroom facilities away from the tour locations as homeowners do not provide this service.
- Wear a sun hat or bring an umbrella. Each home has shade and a place to sit for a few minutes.
- There is heat illness information at the back of this book in case of emergency.
- You are welcome to take pictures. We ask anyone wishing to sell event pictures obtain permission.

Directional Information

We encourage carpooling or self driving if you have time constraints.

Unfortunately, we do not have a shuttle this year. With the high price of gasoline, it just wasn't possible to add this service. If you wish a more detailed map or have directional questions, please ask at the ticket gate located across the street from the North Platte Public Library, 120 W 4th Street on event day; OR stop-in or call the library (308-535-8036) and ask for directional assistance.

*Event proceeds benefit the North Platte Public Library Foundation, a Mid-Nebraska Community Foundation Fund.
The North Platte Public Library Foundation exists to enhance the facility and services of the North Platte Public Library.*

Workshops

Area Master Gardeners and other volunteers offer informal workshops and information at each home.

At The Spellman Home:

“Trash Gardening” by Kathy Jacobsen

Don't let the title of this workshop fool you! This is basically a way to reutilize and recycle plants, seeds, and well, trash! One person's trash is another person's treasure and in this case the trash could be a garden treasure!

At the Hyde Home:

“Jazzing Up A Stepping Stone” by Chris Rankin

In previous tours, I have shown people how to make stepping stones, but this year, I am jazzing up stepping stones by adding mosaic tile, stained glass and other objects (such as marbles) to beautify and accessorize your stepping stones.

At The Todd Home:

“The Victory Garden” by Faith Fisher

Victory gardens, also called war gardens, were vegetable, fruit, and herb gardens planted at private residences and public parks in the United States, United Kingdom, Canada and Germany during World War I and World War II. This was done to reduce the pressure on the public food supply brought on by the war effort. In addition to indirectly aiding the war effort these gardens were also considered a civil "morale booster" – in that gardeners could feel empowered by their contribution of labor and rewarded by the produce grown. This made victory gardens become a part of daily life on the home front. Learn more about the history of victory gardens and what types of produce were grown!

At The First United Methodist Church

“Culinary Uses for Herbs, Part II – Garlic, Dill, and Chives” by Cecelia Lawrence

Two years ago, I shared rosemary shortbread cookies and a garlic basil butter with tour goers. This time around, I will talk about the best and easy ways to use the herbs garlic, dill, and chives. Bring a little appetite, because there will be a few samples to try: Dilly Bread, Chive Bread, and Herb Butter made with (what else?) chives, garlic, and dill!

“Walking a Sacred Path: The Garden Labyrinth” by Gene Gilsdorf

The spiritual journey is a spiral journey. The labyrinth helps quiet the mind as the body moves along a singular path leading from the outer edge, to the center, and back out to the outer edge. Come learn more about this meditative path..

At Photographic Images

“Poisonous Plants in the Landscape” by Marcia Crofutt and Noni Theisen

How many times have you put a beautiful plant in your yard, only to find out later that it is poisonous? This workshop will focus on plants that may be hazardous to people or pets.

At The Huebner Home:

“Master Gardener Program” by David E. Lott

Stop by the Master Gardener booth to pick up various gardening, landscape, insect, and food preservation information during Gardens and Gables tour. David Lott, Extension Horticulture Educator with the University of Nebraska-Lincoln Extension will have a variety of information to share including horticulture resources with tour participants.

“African Violets” by Jean Tobiasson

African Violets are one of America's most popular houseplants. They belong to the Saintpaulia family and are not related to the hardy violets we enjoy in outdoor gardens. Under the proper growing conditions, they will bloom almost continuously indoors. Come learn about the history, varieties, and care of these beautiful plants!

Liz Spellman



310 N Sycamore Street



This garden is a true ever-blooming yard. No matter when you drive by, there is always something blooming!

WORKSHOP: *Trash Gardening by Kathy Jacobsen*

YARD HOSTESS: *Kaycee Anderson*

My Garden - by Liz Spellman

It amazes me, simply amazes me how you can take the teeniest tiniest seed and grow something as beautiful as my flowers. Amazing!

I was born and raised on a ranch and believe that's where I got my love for agriculture and the land. Even though my parents didn't garden much, I still had my Grandma Fern and Grandpa Jessie. I loved to go visit them in Douglas, Wyoming and help them with their flowers and vegetables. I have fond memories of Grandpa teaching me how to whittle, whistle and ride a horse. He also told me that if you take care of the land, it will take care of you.

I've lived here for four years. Most of what you see growing today are transplants from friends or grown by seed that I germinate myself. I recently sent a carload of transplants to Iowa with a friend. I have a wonderful landlord (Carla) and several friends who will come over on occasion and help with weeding or whatever needs to be done. I also have boys down the street who show up and help out on occasion.

I spend a lot of time out on my covered porch with my cat, Frosty, reading or just sitting and enjoying the fruits of my labors. I watch people too and get a thrill out of them slowing down as they walk by and admire my flowers. I have an elderly neighbor who makes treks across the street to see what's blooming today. It makes me feel good. The corner lot has been used several times for photo opportunities like family pictures, weddings, senior pictures and even insect hunts for school kids. This is my pride and joy!

Gables Description and History - by Sara Aden

Original Town lots were initially owned by the Union Pacific Rail Road (UPRR) and the first citizen owner of the lot was John G. Morse. The lot was at one time owned by Wm Hinman, a prominent North Platte citizen. The lot next door to the West was owned by Fred Frederickson, whose Sears & Roebuck house that once sat there can now be enjoyed by many at the Lincoln County Historical Museum. Because two separate houses stood on the lot it was at one time split with 88ft on the South end and 44ft on the North end. Charles Baskins eventually bought both areas and once again formed one lot.

The house is approximately 832sf (square foot) and built in the ranch style. It was originally built behind a larger house on the corner as a guest or mother-in-law house. The covered porch on the South side protects the house and occupants from extreme heat. The South end of the lot offers a park-like atmosphere for the visitor.



Larry & Erma Todd



804 West F Street



Every year when we go out looking for gardens for the tour, this stately home and gorgeous landscaping always catches our eye. We are excited and happy that Erna finally said "YES!" to the 2011 tour. Little did we know that many of her annuals she starts from seed.

WORKSHOPS: The Victory Garden by Faith Fisher

YARD HOSTESS: Amy Coffman

"Our Family Heritage" - by Erna Todd

My father, Ernest Colglazier of Grant was a huge gardener. He owned 3 house lots next to our home and all of the lots were full of perennials, fruit trees, vegetables and annual flowers. He was a busy physician, but he would raise his annuals from seed and painstakingly transplant row after row into the garden and work hard to keep the areas weeded. I am speaking of literally thousands of plants. His gardening day started at 4:30 am, or whenever daylight in mountain time zone would allow. He had to quit by 7:00 am or when mother would ring the cow bell if there was a medical emergency. If Dad ordered tulips, the quantity would be a couple of thousand bulbs or greater. That was true of iris, day lilies, Asiatic lilies, peonies etc. Some of his mum beds probably covered 50 by 40 ft. Mother was kept busy as his office nurse AND preserver of garden abundance. Heaping bowls of raspberries were frozen or made into jams. I never had a summer job growing up, because we were too busy with the daily preservation of the vegetables and fruits. Many of the iris and day lilies in my yard are from my father's original beds. I have three siblings residing in Grant, Nebraska; Seattle, Washington and Bloomington, Minnesota. They all have amazing yards suited for the climate of their areas. Gardening is our heritage and a tribute to our parents.

Gables Description and History - by Sara Aden

Wm. H. McDonald owned section 5 township 13 range 30 in Lincoln County, Nebraska in 1948. The city limits of North Platte were encompassing the NE quarter of that section in that year. According to the Register of Deeds, "The Public" sold it to Wm. H. McDonald as part of the entire section. The heirs of William's sister, Nettie Reynolds, recorded a decree and eventually William Reynolds, Nettie's husband sold the lot to Earl Harano, a North Platte photographer. Larry and Erna are the sixth owners of the land since it was platted as McDonald Place, carved from the original section Wm McDonald owned.

County Assessor records indicate the 2,646sf brick home was built in 1950. The long gabled roof and shutters present a formal appearance that is softened by the curved paths and landscaping.



Marilee Hyde



707 East B Street



Every time I drive down East B Street this home and yard always catch my attention and make me smile. How can anybody not smile when they see the celestial decorations and whimsical yard art? And the back yard is every grandchild's paradise, complete with two live ducks!

WORKSHOP: Jazzing Up A Stepping Stone by Chris Rankin

YARD HOST: Daisy Toft

PARKING GUIDE: Brian Hirsch

My Garden - by Marilee Hyde

*My name is Marilee Hyde and I have lived at my current address for the past 35 years. I have been a single mother of two daughters for the past 25 years. My girls and I have done all the work in my yard, from digging holes for the fishponds to hauling decorative rock. We did it all. When you see my yard, you definitely can tell I have **two** loves: My Grandkids and my Animals.*

Gables Description and History - by Sara Aden

The property was first owned by the Chicago, Burlington and Quincy (CB&Q) railroad. CB&Q was formed in 1856 and purchased the Nebraska Burlington & Missouri River Railroad (B&MR) soon after it reached Kearney in 1872. CB&Q eventually sold the land in North Platte to "The Public", probably in the 1880 time-frame. The Lincoln County Assessor's Office classified the house as a ranch style, however we think it's more of a brick bungalow. The Lincoln County Reconnaissance Survey listed the house style as period housing built during the depression and World War II era (1930s-1940s). The first lot owner was William Shuman, an "attorney and counselor at law" in the 1907-1908 City Directory. Marilee is the 9th owner of the lot, having acquired it in July 1978. The 720sf house is estimated to be built in 1942, the detached garage in 1973.



Marilyn Huebner



303 West Circle Drive



This stately ranch home will take you off guard when you get into the back yard! The front yard shows great curb appeal with the beautiful roses. And once you get into the back yard, look out! The back yard is full of luscious perennials and annuals. Don't miss the bottle tree.

WORKSHOPS: Master Gardener program – David Lott

African Violets – Jean Tobiasson

YARD HOSTESS: Cheryl Roblyer

My Garden - by Marilyn Huebner

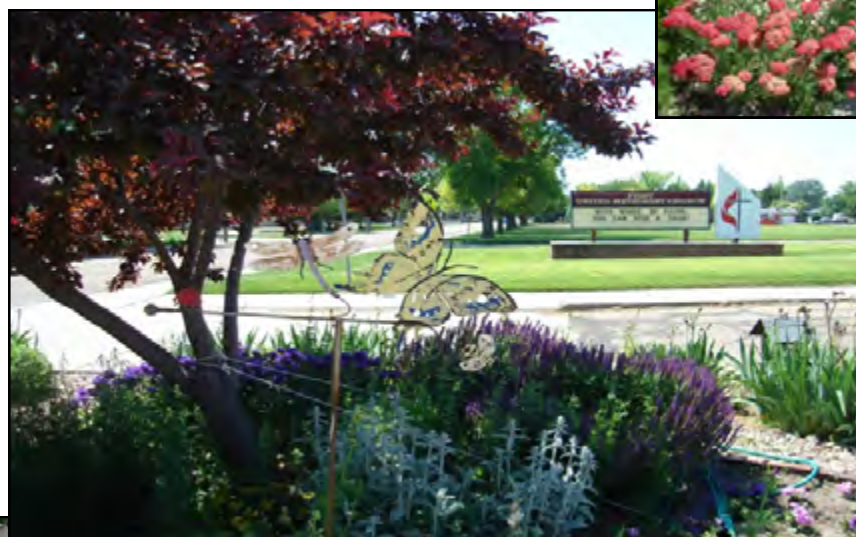
When we moved to town 10 years ago the yard was only grass. Being a farm wife for 50 plus years I needed something to do so I started on the yard. First step was to remove a large oak tree so we would have a sunny area. The first roses I planted were a gift from a cousin and my brother. The iris and lilies were transplanted from the farm. The plants keep changing -- always fun. My home is ranch style and was built in early fifties. A sunroom added in the 80s.

Gables Description and History - by Sara Aden

George B. Dent Jr., attorney and son of George B. Dent MD, purchased this lot from "The Public". Nebraska's 18th Governor, Keith Neville, owned the lot. Neville had purchased the land as part of a development investment in the Westfield Addition. Literally a field on the West side of North Platte, the development was laid out in a circle, which offered another ingenious name, Circle Drive. Neville gave five of the lots to each of his children and then sold the rest. Most of the Neville children eventually built homes on Circle Drive. An aerial photograph of Circle Drive from 1952 is published in the book Tagging Along by Irene Neville Bystrom. The Huebner's house is not shown on this photo, but it is interesting to see the sparseness of the development in the four years previous to the house's completion. The Huebner's are the 14th owner to possess the lot. According to the County Assessor's records the 2,200sf brick ranch style house was estimated to have been built in 1956.



First United Methodist Church



1600 West E Street



The First United Methodist Church beautifies three areas of their location. Each garden is unique and maintained by parishioners. The curb appeal at E and McDonald offers a refreshing contrast to the concrete and asphalt that surround it.

WORKSHOP: *Walking a Sacred Path: The Garden Labyrinth by Gene Gilsdorf
Culinary Herbs, Part II – Garlic, Chives and Dill by Cecelia Lawrence*

YARD HOSTS: *Welcome & Remembrance Garden – volunteers supplied by the church
Garden of “Evie” – Stan & Evie Duckworth*

Labyrinth Garden (far southwest)

The Alpha Omega Labyrinth offers the visitor a chance to walk a sacred path on the 11 circuit Chartes patterned maze.

The Garden of “Evie” (southwest)

The Garden of “Evie” is a quiet area with a unique art pieces that combine faith and nature to form a restful but whimsical space.



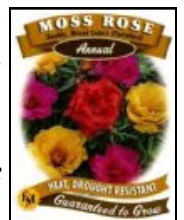
Welcome & Remembrance Garden (northeast)

The Welcome & Remembrance Garden allows travelers stopped at the intersection to take a mental pause and refresh with the beauty of nature. The memory markers in the corner space are dedicated to loved ones.

Gables Description and History - by Sara Aden

A Brief History of the First Methodist Church was created as part of the 75th Anniversary of the church in 1952. The book offers a glimpse into early Methodist history for North Platte. On December 19, 1876, in the home of Mr. and Mrs. Joseph H. McConnell on the corner of 4th and Vine streets, plans were made for organizing a Methodist Society. Soon after the Society formed, church services were regularly held in several locations including Unitarian Hall, the Court House, and the Baptist Church. On April 8, 1883 the Society held their first services in their own church, built for \$3,600, and dedicated the same day at the corner of 6th and Vine. On December 7, 1898 during a prayer meeting, members were on their knees and the Reverend discovered the church was on fire and quietly dismissed the congregation. The fire consumed the building and nearly consumed the parsonage behind. This parsonage was later sold and a new one purchased at 409 W 6th Street in 1906 which continued to be used through the early 1950s. The 1898 fire loss was estimated at \$6,000 but the insurance was for \$1,500. It was decided the next structure must be made of brick or stone. The corner stone for the 2nd church was laid on April 12, 1899 and the new \$8,335 church was dedicated July 23, 1899. Subscriptions were raised during the first service to allow the church to be declared free of indebtedness by that evening. This church was remodeled, expanded and rededicated May 12, 1917.

The current church is platted on its own addition to the City of North Platte and is known as The First United Methodist Church Addition. It encompasses a full city square block and was platted on April 11, 1960 after a greater than 3/5ths vote at a quarterly conference meeting by the congregation. According to the Centennial Special Edition of the North Platte Telegraph, the first building on the addition was completed in 1961 (corner stone date is 1960). The 2nd phase or sanctuary addition on the south was completed in 1973 and the school addition on the north side of the facility has a corner stone date of 1986. Architecturally, the most unique addition is the south sanctuary addition. It has a steep pitched roof in a modified A-frame style, shaped like a diamond, and natural stone facade. There is a tall intricate white stone design with many faith symbols facing the Southeast on the sanctuary addition that allows light into the sanctuary behind the large wooden cross. The hollow wood cross was built with old cypress lumber from the Union Pacific Ice House in North Platte. The tall bell tower is also a striking feature of the church and also has intricate stone work. It is believed that the bell poised in front of the church to be rung at weddings and other times of celebration is from the tower of the old 1899 church.



Photographic Images—Keith & Holly Howe



Undated photo at the original location (Lincoln County Register of Deeds)



401 West 5th Street



Who knew what beautiful backdrops were behind this wonderful photography studio! One of the things that caught our eye was the diversity of living greenery throughout this property. When we approached the owners, they told us they attempt to landscape their yard with plants that are least likely to attract insects. Visualize your favorite country or rustic mountain retreat as you tour the property.

*WORKSHOP: Poisonous Plants in the Landscape by Marcia Crofutt and Noni Theisen
YARD HOSTESS: Naomi Getty*

Our House and Gardens

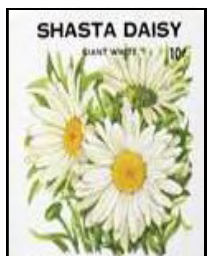
I love spring when I can clean-up the gardens and work comfortably outside. I like fall when the colors change and the temps begin to cool again. In summer, well, I prefer to spend it indoors away from the mosquitoes and heat. Our house is large and since it occupies two lots, we have plenty to keep Keith (and I) busy. Much of our yard is designed with backgrounds that we use for photography. We try to use plants that have colors and textures which photograph well and do not attract insects. We do not like to fog for mosquitoes but with two ponds we have to, especially this year.

We moved the house in May 1985. Our house movers were from Hastings and were so good. The first thing the mover asked when we met him was "Where there was a truck wash?" When I asked why, he responded "because a clean truck is like putting on a clean shirt when you go out with your best girl, if you look good, you feel good, if you feel good, you do good." There was a broom leaned on the front screen door and a cup on a window sill on the 2nd floor before the move, neither of them fell or budged during the move and were still in place after the house was set on the new foundation. It was an amazing feat to keep it intact and equally amazing to be a part of, but I would never want to move a house again!

Gables Description and History - by Sara Aden

This large T-shaped 3,584sf craftsman style home weighs 130 tons! We know this because in 1985 it was moved from its original location. The County Assessor estimates the house was built in 1925; our research indicates it was most likely built in 1898-1905. The Register of Deeds shows the lot was sold by UPRR to Joseph Schatz in 1877. A \$1,000 mortgage was entered by Schatz in 1898 and another \$1,000 mortgage was entered in 1900. In 1908, a lien was placed on the property for \$81.20 for "cement for sidewalks and curbs" indicating the house was built by this time. The home remained attached to the Schatz family for many years. Albert Schatz was the owner of "The Clothier", a large clothing store on Dewey Street. Emma Pulver also owned the lot and probably lived in the home at one time. Emma was the first operator of the "County Poor Farm" before the notorious Anna Cook took it over. Eventually the home belonged to George B. Young and his wife Hazel. George was a grocery store owner and an avid St. Patricks supporter. In August 1939, he sold the lot for \$6,500 to St. Patricks and the house became a convent for the church. In about 1984, the nuns were gone and St. Patricks wanted the space to build a fellowship hall. So the house was auctioned and won by Roger and/or Kathy Petska. Their intent was to donate the house to Abused Spouse and Kids (ASK), but zoning for the location where ASK wanted to put the house became an issue and the donation offer was rejected. The Petska's sold the house to Keith and Holly Howe and in 1985 the house was moved to its current location. The house currently occupies two lots at the bottom of the Willow Street viaduct and on the corner of one of the busiest intersections in North Platte prior to the viaduct's construction.

The land the house currently occupies was once the home site of William McDonald. Thomas C. Patterson, former mayor of North Platte and attorney, also owned the lots. The lots were purchased by G. S. Larkin. In consideration of allowing parked machinery during the Willow viaduct construction, the lots were to be zoned commercial and he wouldn't protest the viaduct. It is suspected that Larkin wanted to use the lots for a convenience store or gas station. However, when the Willow viaduct was built it extended to the intersection making a left turn impossible from the location and Mr. Larkin no longer wanted the lots. The Howe's plan fell in place when the house came up for sale and the commercially zoned lot big enough to the put the house came up for sale.



Heat Illness Information

SIGNS AND SYMPTOMS	TREATMENT
<p>Early Heat Illness Mild dizziness, fatigue, or irritability; decreased concentration; impaired judgment.</p>	<ul style="list-style-type: none"> • Loosen or remove clothing. • Rest in shade 30 minutes or more. • Drink water.
<p>Heat Rash Tiny blister-like red spots on the skin; prickling sensations. Commonly found on clothed areas of the body.</p>	<ul style="list-style-type: none"> • Clean the skin and allow it to dry. • Wear loose clothing. • Rest in a cool place.
<p>Heat Syncope Fainting of a non-acclimated worker when standing still in the heat.</p>	<ul style="list-style-type: none"> • Lie down until recovered. • Moving around, instead of standing still, in the heat will reduce recurrence. • Acclimate to heat.
<p>Heat Cramps Painful spasms of the muscles; occurs when workers drink large amounts of water without replacing salts. May occur during or after work hours.</p>	<ul style="list-style-type: none"> • Drink electrolyte liquids (i.e., sports drinks such as Gatorade, Allsport, etc.). • Rest. • Massage affected areas. • May require intravenous salt solutions if determined by a doctor.
<p>Heat Exhaustion Extreme weakness or fatigue, giddiness, nausea, or headache. Moist, clammy skin. Pale or flush complexion. Normal or slightly elevated body temperature.</p>	<ul style="list-style-type: none"> • Rest lying down in a cool place. • Loosen or remove clothing. • Splash water on body. • Massage legs and arms. • If conscious, drink water or an electrolyte solution, but not salt or salt water. • If unconscious, treat for Heat Stroke (below) until proven otherwise. • Severe cases involving individuals who vomit or lose consciousness may require longer treatment under medical supervision. • Medical personnel should evaluate individuals who collapse.
<p>Heat Stroke Often occurs suddenly. Sweating stops. Mental confusion, very aggressive behavior, delirium, loss of consciousness, convulsions, or coma. Fast pulse. Rapid breathing. Body temperature of 106 °F or higher. Hot, red skin that may be red, mottled, or bluish. Worker may resist treatment.</p>	<ul style="list-style-type: none"> • VICTIMS WILL DIE UNLESS TREATED PROMPTLY. • While awaiting medical help, remove victim to cool area, soak clothing with cool water, fan vigorously to increase cooling, and elevate legs. Treat for shock, if required, after temperature drops. • If conscious, have individual drink as much water as possible. • Prompt first aid can prevent permanent injury to the brain and other vital organs.

This information is a general guide.

Acknowledgements

Businesses and Organizations



A to Z Books
Ace Hardware
Bloedorn Lumber
Brown's Shoe Fit
Cinda's Accents
City of North Platte – Public Service
Deborah's 1st Class Interiors
The Depot
Do-It Center
First National Bank
Flat Rock Plumbing and Heating
Garden Glove Garden Center
Gary's Super Foods
Grimebusters Cleaning Services
Holy Spirit Catholic Church
Huebner's Nursery Lawn & Garden Center
Keep North Platte and Lincoln County Beautiful
KELN (97.1 FM) Radio
KNPQ (107.3 FM) Radio
KNOP TV
KODY (1240 AM) Radio
KOOQ (1410 AM) Radio
KXNP (103.5 FM) Radio
Lincoln County – Register of Deeds Office
Lincoln County – Assessors Office
Marvena's Real Estate
McFarland's Greenhouse

North Platte Bulletin
North Platte Library Foundation Board Members
North Platte Public Library Staff
North Platte Telegraph
Stephanie's
University of Nebraska Master Gardener Volunteer Program
Wayburn Digital Media Network
Westfield Hallmark & Floral

Individuals

Sara Aden
Kaycee Anderson
Linda Broge
Amy Coffman
Marcia Crofutt
Stan & Evie Duckworth
Faith Fisher
Naomi Getty
Gene Gilsdorf
Morgan Greenwood
Brian Hirsch
Kathy Jacobsen
Cecelia Lawrence
David E. Lott
Robert Martinson II
Susie Maupin
Traci McKeon
Claire Nicholas
Chris Rankin
Cheryl Roblyer

Sky Seery
Heather & Colin Taylor
Noni Theisen
Jean Tobiasson
Karin Whisenhunt



*And many other volunteers at each home and
those who have helped in so many ways
to make this event a success!*



*A special thanks to the home owners who allowed us
to peek into their beautiful gardens!*

...and everyone who purchased tour and raffle tickets!

Workshop Attachments & Resources

***"Trash Gardening"* by Kathy Jacobsen**

Location: Spellman Home (310 N Sycamore ST)

http://extension.unh.edu/resources/representation/Resource000526_Rep548.pdf

<http://www.kidsgardening.com>

http://www.ehow.com/how_2205595_grow-avocado-pit.html

<http://davesgarden.com/guides/articles/view/174/>

<http://www.plantea.com/lemon-tree-indoor.htm>

<http://www.plantea.com/mango-houseplant.htm>

***"Jazzing Up A Stepping Stone"* by Chris Rankin**

Location: Hyde Home (707 E B ST)

**** No Handout Available ****

<http://familycrafts.about.com/cs/steppingstones/a/040201b3.htm>

***"The Victory Garden"* by Faith Fisher**

Location: Todd Home (804 W F ST)

http://www.livinghistoryfarm.org/farminginth40s/crops_02.html

<http://knol.google.com/k/the-american-victory-garden-past-present#>

"Culinary Uses for Herbs, Part II – Garlic, Dill, and Chives"

by Cecelia Lawrence

Location: First United Methodist Church (1600 W E ST)

<http://culinaryherbguide.com/usingherbsincooking.htm>

***"Walking a Sacred Path: The Garden Labyrinth"* by Gene Gilsdorf**

Location: First United Methodist Church (1600 W E ST)

<http://labyrinthociety.org/>

<http://labyrinthlocator.com/>

"Poisonous Plants in the Landscape"

by Marcia Crofutt and Noni Theisen

Location: Photographic Images (401 W 5th ST)

**** No Handout Available ****

<http://landscaping.about.com/od/poisonouslandscapeplants/tp/poisonous-plants.htm>

***"Master Gardener Program"* by David E. Lott**

Location: Huebner Home (303 W Circle DR)

**** No Handout Available ****

<http://extensionhorticulture.unl.edu/mg/>

***"African Violets"* by Jean Tobiasson**

Location: Huebner Home (303 W Circle DR)

<http://www.extension.iastate.edu/publications/rg322.pdf>

Can't eat 'em? Grow 'em! A primer on garbage gardening

Low-budget experiments can turn kitchen trash into gardening treasure.

By Neeli Reamer

<http://www.roanoke.com/extra/wb/275334>

Winter is a great time to get into "garbage gardening."

This indoor activity is especially fun for children, and gardeners of any age, who can't wait for spring.

What exactly is "garbage gardening?"

It involves growing new plants from your kitchen scraps -- specifically the fruit and vegetable seeds or extra plant pieces that usually go down the disposal or on the compost heap. It is a low-budget science experiment, recycling lesson and garden project rolled up in one.

Oranges, lemons, limes, grapefruit, garlic, ginger, papayas, pomegranates, potatoes, tomatoes and turnips are good candidates for a garbage-can garden.

Be aware that many of these grocery store items are hybrids and may yield inferior fruits and vegetables, if any at all. However, they will make nice (practically free!) houseplants or interesting conversation pieces.



Plant a pineapple top

Planting a discarded pineapple top is a classic example of garbage gardening.

Pineapples are popular in fruit salads, pina colodas and upside-down cakes. These tropical members of the bromeliad family have long symbolized hospitality.

When you chop a fresh pineapple, don't throw away the leafy top. Instead, twist or slice off the top inch of the pineapple (keeping the leaves intact) and cut away most of the fruit pulp. Let the pineapple top air dry for two or three days. Then, carefully plant it in moist potting soil, in a medium-sized container. Put the container in a warm, well-lit spot.

(Alternatively, you may place the pineapple top in a jar of water, changing the water often, until roots develop.)

Maintain your pineapple as an indoor houseplant or take it outside during the summer months.

Last year, my Great Aunt Betsy Anthony gave me a pineapple plant she started. There is already a tiny new pineapple forming on a stalk. (Caution: Pineapple leaves are sharp.)



Avocado trees

Growing an avocado tree from an avocado pit is another well-known garbage gardening project.

When you make your next batch of guacamole, be sure to save the large brown avocado pit (or seed) from the middle of the fruit. Wash the pit thoroughly in tepid water and allow it to dry for a few days.

The pointed end of the pit is the top.

Insert three evenly spaced toothpicks about halfway down, and around, the pit. Use the toothpicks to suspend the avocado pit over a glass of lukewarm water. The base, or bottom of the pit, should be in the water.

Place the glass in a warm area with indirect light. Keep the water level constant, adding water as it evaporates.

Roots should develop within two months, and a stem will grow from the top. When the stem is several inches tall, remove the toothpicks and plant the avocado in a container, with about half an inch of the top of the pit sticking out of the potting soil. Put your avocado tree in a sunny spot indoors. Prune it back as necessary.

I started this avocado activity, my first attempt at a garbage garden, about two weeks ago. Nothing has happened so far. But friends who have grown avocados in the past assure me that this method will work -- eventually.

Here are some additional garbage gardening projects that seem a little less complicated:



Sweet potato plants

If you have a leftover sweet potato on hand, stick a few toothpicks around the middle and place it in a clean jar of water. The toothpicks should rest on the rim of the jar so that the narrow bottom half of the sweet potato is under the water. Put the jar in a sunny windowsill. Add water every few days. Roots and stems will quickly appear.

You can transplant your new sweet potato vine into a container of potting soil and keep it inside, or actually plant it in full sun in your outdoor vegetable garden this spring.

Carrot tops

Slice off the top inch of a raw carrot and put it, cut end down, in a shallow saucer filled with lukewarm water. Anchor it with some decorative pebbles if you like. Keep the saucer in a warm, bright place. The carrot top will grow attractive, fernlike leaves.

Garbage gardening proves that it is possible to find treasure in the trash. So, think twice before you toss out your garbage today -- there may be a garden hiding somewhere inside.

Useful website:

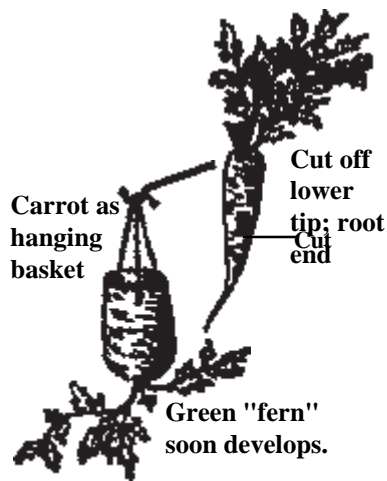
Visit the National Gardening Association at www.kidsgardening.com for more garbage gardening project ideas.



Houseplants from the Kitchen

When you go shopping for groceries you sometimes bring home many items which may be used to produce house plants. Not only is it fun, but growing houseplants from kitchen waste is educational for children - caring for plants can help teach them responsibility. Or just do it for yourself and you will have an easy and inexpensive way to start a delightful indoor garden for your home. There are plenty of things to experiment with. Just look around the kitchen and use your imagination. Numerous kitchen by-products will flourish on the windowsill if just given the chance.

Carrots can be coaxed to produce their graceful fern-like foliage in two ways. One is to cut a 1- to 3-inch section from the top of a large, fresh carrot and plant it in moist sand with only the upper part exposed. If you keep it well-watered and in the sunlight, leaves will soon appear and develop into an attractive fern-like plant. The other way is to make an inverted hanging display. You will need a two-inch top section of a carrot. Hollow this out to form a water reservoir, and use a skewer and string to hang it. Keep the reservoir full and the foliage will soon grow upwards around the inverted carrot. The same treatment can be given to beet, parsnip, or turnip tops. Beet tops are fun, for they send out glossy rich green leaves with prominent red veins and they are edible.



Attractive feathery carrot plant



Sweet potatoes produce viney stems that are somewhat like philodendrons. You can produce these easily by setting the narrow end of a sweet potato in a container of sand or a glass of water, supported with toothpicks or a cardboard collar. Place it in a warm light spot and in 10 days the first roots should begin to sprout; the shoots will soon follow. Cut off all but two or three of the shoots if you want long viney top growth. This

will then grow to a length of several feet and can be trained around a window frame, or on a stake or small trellis. If you want a more permanent plant, pot the sweet potato as it begins to grow, being very gentle with the roots as you do so. Later you can take cuttings

A Sweet Potato Vine

With the fatter part up, place potato in glass jar. Fill jar with water to touch end of tuber.



Cover with paper cone, remove after root growth starts.



Sweet potato plant--one of the prettiest.

Irish Potato Plant

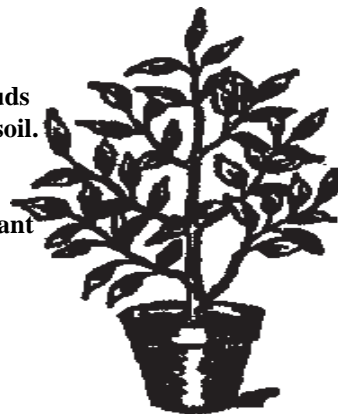


Potato tuber with eyes.

Potato tuber with sprouts growing from eyes.



Plant piece of potato with 2 or 3 eyes or buds 3" below surface of soil. Water and give plenty of light. An interesting potato plant will soon develop.



from the plant and root them. You can also have fun with regular potatoes as well.

Pineapple tops can be transformed into handsome plants with long sword-like leaves arching out from the center. With a sharp knife slice off the rosette of leaves with an inch of fruit attached. Trim away the solid portion of the fruit, being careful not to injure the tough stringy core. Remove a couple lower rows of leaves so a bare core can be seen. Allow this to air dry for a couple days, as a fresh cut may decay when you try to root it. Then either plant the pineapple section directly or suspend it over water to root.

Slice off leafy top of pineapple.



Insert 1" deep in pot of moist sand.



Set in water



If you decide to plant directly, the cut surface may be dusted with a rooting hormone after drying. Suggested rooting mediums are builder's sand, vermiculite or other sterile propagating material. Insert the pineapple section so that the rooting medium comes right up to the base of the leaves. Support with sticks if necessary. The rooting medium must be kept damp - keep the cups at the bottom of the pineapple leaves wet at all times. Cover the pot with a plastic bag to maintain high humidity and place in a sunny, warm location (at least 64°F at night). In 2-6 weeks roots should appear. If the top seems slow to root, spray it with a foliar fertilizer once a week. Use regular houseplant liquid fertilizer diluted to 1/4 the recommended strength.

After roots have developed transplant the pineapple to a container using as the potting mixture a light sandy-loam soil (example: 2 parts soil, 2 parts humus, and 1 part sand). Good drainage is essential. Use a container (preferably clay) with drainage holes and place a 1- to 2-inch layer of small stones or shards (pieces of broken clay pot) on the bottom to aid in providing good drainage. Cover the pot with a plastic bag for 3 weeks. After this time your pineapple plant may be treated like other house plants.

Pineapples will thrive in a sunny, draft-free location at temperatures from 65-80° F. While the plant is quite tolerant of very dry air, a relative humidity of 50-70% is desirable. During the summer months the soil must be kept moist at all times (but not soggy). The cups at the base of the leaves must always be kept filled with water. During the winter months decrease the frequency of watering. Spray the plant with a foliar fertilizer every two weeks during the period of most rapid growth which occurs during the spring and summer. Reduce the feeding to once a month during the fall and winter.

Pineapple plants are slow growers and will mature in 2 or 2 1/2 years. After that they may surprise you with a flower stalk! It will start off as a red bud in the center of the plant and in 3 weeks will have become a stalk with numerous flowers. These 1/2-inch, blue-violet blooms start opening at the bottom of the cluster. Each lasts only a day but the remaining floral parts, needing no pollination, will each develop into one small segment of a newly maturing pineapple fruit! If by chance, you have the plant for a few years and it doesn't set flowers, you can force it into bloom by placing it in a plastic bag with a cut apple. Leave it this way for 4 days in good light. The apples give off ethylene gas which stimulates flowering of the pineapple and other members of the bromeliad family. Within 2 to 3 months after this treatment your pineapple should bloom. (This procedure for forcing bloom is only for bromeliads; ethylene gas may shorten the life of other plants or cause their leaves to drop.)

Apple trees in miniature can be raised by planting some seeds in a well-drained soil mixture. (To improve drainage in the bottom of the container you can add a 1/2-inch layer of crushed stone or pebbles which will allow excess water to drain out easily.) If these trees eventually grow too big for the house they may be planted outside in late spring, but bear in mind that they may never produce fruit of good quality because of unknown pollination sources.

Stone fruit pits are a little trickier to grow, but with patience will produce a variety of treelike plants. Peaches, apricots, cherries, nectarines and plums all make good experiments. Make sure to use only fresh fruit. Cooking and canning will kill the plant embryo inside the stone. The hardier plums and cherries will germinate better after storage below 40° F. or after a winter outdoors. For apricots and peaches try very gently cracking the hard shells with a nut cracker before planting. Be careful not to damage the kernel, however, for this is the living seed. Plant the stone an inch deep in a damp potting mixture and with luck you'll have a little tree coming along. Be patient!

Citrus seeds can become flourishing house plants too. Oranges, lemons, grapefruit, limes, and even kumquats and tangerines all make exciting indoor foliage plants.

Plant the seeds as soon as they're removed from the fruit so that they will not dry out. If the fruit was stored in a cool place, soak seeds in warm water for 24 hours first. Plant the seeds 1/2 inch deep, pointed end up, in a sterile potting mix. Keep them warm and damp, but not wet, in a dark location. Place in a sunny spot after germination. The citrus seedlings will grow into small trees. You will need to keep pruning them back unless you have a very high living room ceiling! If you'd rather have a shrubby form, keep pinching back the growing tips.

Citrus plants can tolerate most home temperatures and dry indoor air. They need well-drained soil. If you are using a decorative ceramic or enclosed planter that doesn't have drainage holes, double-pot the plant with the inner pot having holes. A commercial potting mix with additional perlite works well or a home mix of equal parts sand, garden loam and peat moss. Do not add lime to the mix. Citrus plants do best in an acid soil. Fertilize once a month with a soluble fertilizer. One teaspoon of a regular fertilizer dissolved in a gallon of water is usually enough.

Citrus plants need bright light and may need supplemental grow-lights during winter. Even those placed in front of large windows actually receive only minimal light on dark winter days. During the summer months potted citrus can be moved outdoors. Citrus plants add a nice accent to balconies or patios. Bear in mind they are not winter hardy in the north and should be brought back into the house before danger of frost.

Under most home conditions citrus plants started from seed this way will not flower or bear fruit. Indoor citrus plants seen with flowers and/or fruits are special miniature varieties. Plants grown from standard eating varieties will make decorative foliage specimens and attractive floor plants.



Grapefruit plant with dark green glossy leaves.



Attractive Date Palm

Date palms are fun to grow from seed. These exotic plants will only develop from non-pasteurized seeds however, so check the package label for this information. Plant 3 or 4 seeds 1/2 inch deep in a 4-inch pot using a damp potting mixture. Keep the pots in a warm area (at least 70° F.), dark and damp. The first leaf should emerge in a month or two, thick, coarse and grass-like. Now put the pot in good light. With occasional feeding and potting into larger containers as needed, you will have a tropical-looking palm tree in a few years to add to your home decor.

Avocados have recently become popular. If you're choosing an avocado with a tree in mind, buy a Florida-grown variety. These tend to germinate more readily and grow more quickly than California varieties. A Florida avocado tends to be larger, rougher and darker skinned, and a little more pear-shaped, a true "alligator pear."

Once you have removed the avocado pit, wash it off and then allow it to dry for a couple days. Peel away as much of the onion like skin as possible. To speed germination you can also try slicing off the top of the pointed end (about a 1/4" thick slab). You may then start the pit in either of two ways. The common method is to suspend it over a glass of lukewarm water supported by toothpicks. The base of the pit (broad end) is covered by 1/4 inch of water which is maintained at a constant level during the rooting period. In 3-8 weeks the pit will split and roots and shoots will emerge. Once several strong roots have developed, plant the pit in a sandy potting mix, being very careful of the roots. Leave just a little of the pit sticking above the soil level.

Although the above method provides visual entertainment, it does allow the possibility of a rotted pit and the chance of root damage during potting. Thus, the following method is suggested for those who can stand the suspense of not knowing when their pit has taken root. The preparation of the pit is the same, but instead of suspending it over water, just plant it directly in a sandy potting mix. Leave the top third exposed and make sure the soil doesn't dry out. Once the avocado is growing (some may take as long as 3 months to

Growing an avocado plant



Avocado seed

Place seed with wide indented part in water, supported by toothpicks,

When roots are 1/2" long plant seed in soil.



Resulting plant is very attractive.



germinate), add humus to the pot to cover the pit. This will protect the roots from the hazards of hot sun and dry soil for they tend to grow close to the surface.

Avocados don't like wet feet, so make sure your potting mix has good drainage and your container has drainage holes. Fertilize once a month and keep out of drafts. Mist the foliage often if your air is dry, for avocados tend to drop their lower leaves in dry atmospheres. (This also happens when the soil is allowed to dry out, so maintain a constant "watering watch.")

Place the plant in a sunny window with filtered light during all but the winter months. A south window with full sun would be a good location then. In the summer you may also set the avocado plant outdoors, but it must be brought back in around Labor Day. Select a sheltered spot to avoid sun scald and maintain a lookout for insect pests.

The natural growth habit of the avocado is treelike but it can be modified by pinching out the growing tip to make a more shrubby form of the glossy green-leaved plant. If left to itself the avocado will eventually branch (it might reach 6 feet in height

first). These natural branches tend to droop and are usually fairly long. The trunk will become woody in time.

Fun with Seeds

Would you like to have a neat, low, green, hedge-like border along the front of the planter in which your house plants are growing? If so, soak corn cobs in water and sprinkle with grass seeds. A grass hedge will develop which may be sheared as needed to maintain an attractive appearance.

For a larger mound of green growth, place cress or lettuce seeds in the holes of a wet sponge. The young plants will form a ball-like

Watching Seeds Grow



Soak lentils overnight.



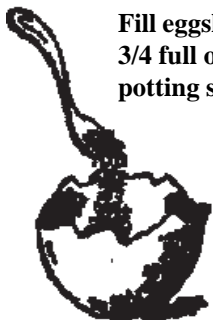
1" water

Place lentils around top between wet paper towel and glass.

Young lentil seedlings



Eggshell Garden



Fill eggshells 3/4 full of potting soil.



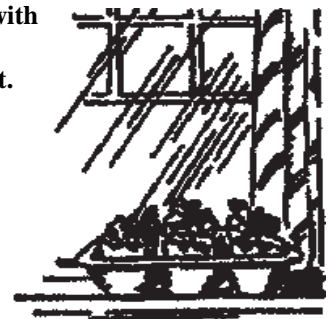
Make hole in soil with finger.



Plant bean in hole. Cover with soil.



Sprinkle with water and keep moist.



Place in sunny window. Seedlings will soon develop.

original fact sheet by Charles Williams, UNH Extension Ornamentals Specialist, edited and reformatted, 3/10

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Victory Gardens

Victory gardens were vegetable gardens that came in every shape and size and were used to promote self-reliance. If people grew their own vegetables, they would not depend so heavily on manufactured goods.

About 20 million Americans, from the cities to the suburbs, worked the soil to raise food for their families. The gardens produced up to 40% of all the food that was consumed. This freed up more supplies to be shipped to the troops.

Corporations and government agencies published booklets encouraging and teaching about the satisfaction of growing your own food. They taught the basics of gardening. Topics included: soil health, how to plant, when to plant, how to take care of plants and ward off pests, and suggested what vegetables to plant in what climate.

The basic produce types commonly suggested were:

**Beans, Beets, Carrots, Peas, Radishes, Lettuce, Spinach, Chard,
Onions, Cucumbers, Parsley, Kohlrabi, Summer Squash, Corn,
Parsnips, Leeks, Turnips, Cabbage, Brussels Sprouts, Broccoli,
Peppers, Cauliflower, Tomatoes, Eggplant, Endive, Rutabagas**

Emphasis was placed on making the planting and harvesting a family or community effort. People saw gardening as their patriotic duty.

However, when the fighting of WW II ended, so did the government's call for people to produce their own food.

Victory Oatmeal Cookies

2 ½ cups sifted all-purpose flour
½ tsp. salt
1 tsp. baking soda
1 tsp. ground cinnamon
1 cup shortening
6 Tbs. sugar
1 cup dark corn syrup
2 eggs
¼ cup milk
1 cup raisins
½ cup chopped nut meats(optional)
2 cups rolled oats
1 tsp. vanilla extract

- Sift flour, salt, baking soda, and cinnamon 3 times.
- Cream shortening. Add sugar gradually, creaming well. Add corn syrup, a small amount at a time and beat well after each addition.
- Beat the eggs until light and fluffy and add slowly to the creamed shortening. If the mixture separates, beat well again to form an emulsion.
- Add dry ingredients alternately with the milk to the creamed mixture.
- Add the raisins, nut meats, if used, and rolled oats. Mix well. Add extract. Mix.
- Drop batter by tablespoonfuls on greased baking sheets.
- Bake in a preheated oven at 400 about 8 minutes.
- Makes 7 dozen.

Canteen Bars

Grease bottom of 9 x 13 pan.

Mix
½ cup margarine
1 tsp. salt
½ cup brown sugar
1 cup flour

Mix until crumbly. Pat down in bottom of pan.

While that bakes for 20 minutes at 325 or until light brown:

Beat 2 eggs and 1 cup of sugar until thick and foamy.
Add 2 Tbsp. flour, 1 ½ cup coconut, and pinch of salt. Mix.
Pour over crust.
Bake 25 minutes at 325.
Cut into 30 bars.



GARLIC

“Tomatoes and oregano make it Italian; wine and tarragon make it French. Sour cream makes it Russian; lemon and cinnamon make it Greek; soy sauce makes it Chinese; But Garlic makes it good!” Alice May Brock

Allium sativum, commonly known as garlic, is a species in the onion genus, *Allium*. Its close relatives include the onion, shallot, leek, and chive. Dating back over 6,000 years, garlic is native to central Asia, and has long been a staple in the Mediterranean region, as well as a frequent seasoning in Asia, Africa, and Europe. It has been used throughout its history for both culinary and medicinal purposes.

Most garlic in the United States is grown in the mild climate of northern California. Did you know that the elephant garlic is not a true garlic and is actually much milder than white garlic?

Bulb vegetables which include onions, garlic, and ramps—all related and members of the lily family—are usually just culinary accents: Add in small amounts, and they'll make a dish come alive with aromatic undertones. When used raw, they add a punch to salads and salsas. But the real magic takes place when they're cooked: A light sauté or slow roast mellows their pungent, acrid flavors and coaxes out their natural sweetness.

Garlic is available year round, but is freshest between March and August. Garlic is available in form other than fresh, such as powder, flakes, oil, and puree. When selecting garlic, it should be big, plump and firm, tight silky skins with its paper-like covering intact, not spongy, soft, or shriveled. Always remember that a single bulb of garlic usually contains between ten and twenty individual cloves of garlic. The individual cloves are covered with a fine pinkish/purple skin and the head of cloves is then covered with white papery outer skin.

When preparing garlic for cooking, remove any green sprouts from the center of the garlic clove, as the sprouts add an unpleasant bitterness.

Garlic Equivalents

- 1 head or bulb of garlic = (about) 10-15 cloves
- 1 small garlic clove = 1/2 tsp minced garlic = 1/8 tsp garlic powder = 1/4 tsp garlic juice = 1/2 tsp garlic salt
- 1 medium garlic clove = 1 tsp minced garlic = 1/4 tsp garlic powder
- 1 large garlic clove = 2 tsp minced garlic = 1/2 tsp garlic powder
- 1 extra large garlic clove = 1 TBSP minced garlic

Unbroken garlic bulbs will keep for up to 3-4 months. Individual cloves will keep from 5-10 days. Store in a cool, dark and dry location (dampness is the enemy of garlic, so store away from stove and sink). If the cloves sprout, the garlic is still usable, just cut out the green.

Be careful not to overcook or brown garlic when sautéing in oil. If overcooked, it will become bitter and unpleasant tasting. Minced garlic usually cooks in less than 1 minutes. Do not have the cooking oil too hot.

So the next time you are looking for a great way to spice up a dish—add some garlic!





Dill

It's not just for making pickles!

Dill is an annual, self-seeding plant with feathery green leaves. It grows 16-24 inches in height with slender stems and finely divided, soft delicate leaves that are 4-8 inches long. The leaf structure is similar to the leaves of the fennel plant. The flowers are white to yellow, and form in umbels (small circles that are .79 to 3.5 inches in diameter). The seeds are .16 to .20 inches long and are straight to slightly curved with a ridged surface. Dill seeds are used as a spice and its fresh leaves are used as herbs. Dill is easy to grow and attracts beneficial insects to your garden, such as wasps and other predatory insects.

It is believed that the dill plant originated in Eastern Europe. Several types of dill are widespread in the Mediterranean basin and in Western Asia. Although several twigs of dill were found in the tomb of Amenhotep II, it is reported that the earliest archeological evidence for its cultivation comes from late Neolithic (9500bc) lake shore settlements in Switzerland. Traces have also been found in Roman ruins in Great Britain. Needless to say, dill has been around a LONG time and almost all parts of the plant may be used in a variety of culinary methods.

Our ancestors, facing hard winters and no international web of food supply like we have today had to find ways to preserve food for the winter months. They dried, canned and pickled their foods for the most part. The cucumber, which is easy to grow during the summer months, easy to save seeds of from year to year, and whose white flesh is highly nutritious, could be preserved if pickled in vinegar. Trouble was, you had to leave the skins on the cucumbers or they would not keep as well. So, what to do? A winter of burping and flatulence from eating pickles while cooped up in a little house surely was not everybody's idea of a fun time. Someone had the bright idea of adding sprigs and seeds of dill to the pickles. Dill, was known to relieve a baby's colic, so it stands to reason that adding it to pickles might forestall the negative effects of the little cucumbers still in their skins. And so the dill pickle was born!



Kitchen Tips



- The difference between fresh and dried dill weed is like night and day. Use fresh for the most intense flavor. If you must use dried, use generously. Don't worry if the leaves wilt upon harvesting dill, this will not affect the flavor.
- There are several methods for storing fresh dill. Spritz whole stems lightly with a fine spray of water, wrap loosely in paper towels, and place in a plastic bag. Store in the vegetable bin of your refrigerator. It should last up to a week.

- 1 tablespoon chopped fresh dill is the equivalent of 1 teaspoon dried dill weed.
- The flavor of dill weed diminishes greatly the longer it is cooked. Add it at the last minute for full flavor and aroma.
- Conversely, heating brings out the aroma and flavor of dill seed, which is why recipes commonly call for the seed to be toasted in a hot frying pan before using.
- For general pickling: Add 1-1/2 teaspoons dill seed per 1 quart of pickling liquid.
- Dill seeds taste like a mild version of caraway and can be substituted for caraway in breads on a one to one ratio.





CHIVES

This kitchen herb deserves a lot more credit than it gets!

Chives are the smallest species of edible onions. A perennial plant, they are native to Europe, Asia and North America. Chives are grown for several purposes: culinary, medicinal, dried-flower arrangements and for the perennial beauty in the garden.

Chives have been cultivated in Europe since the Middle Ages, although signs of its usage date back to 5000 years ago. They were sometimes referred to as "rush leeks" (from the Greek *schoinos* meaning rush and *parson* meaning leek). The Romans believed chives could relieve the pain from sunburn or a sore throat. They believed that eating chives could increase blood pressure and act as a diuretic. Romanian Gypsies have used chives in fortune telling. It was believed that bunches of dried chives hung around a house would ward off disease and evil. Chives were also believed to prevent or cure melancholy.

The chive is a bulb-forming herbaceous perennial plant, growing 12-24 inches tall and is in the same botanical family as onions, scallions, and garlic. The bulbs are slender and grow in dense clusters from the roots. The leaves are hollow and tubular, with a soft texture, although, prior to the emergence of a flower from a leaf, they may appear stiffer than usual. The flowers are pale purple and star-shaped. Chives can be grown from seed and mature in summer, or early the following spring. Chives thrive in well drained soil and need full sun. Chives are also easily propagated by division.

In cold regions, chives die back to the underground bulbs in winter, with the new leaves appearing in early spring. Chives starting to look old can be cut back to about 1-2 inches. When harvesting, the needed number of stalks should be cut at the base. During the growing season, the plant will continually re-grow leaves, allowing for a continuous harvest. During a good growing season, chives may re-bloom a second time if you cut off the 1st bloom.



To use your chive leaves (the straws of the plant) for culinary purposes, use household or garden scissors and cut the desired amount of chives from the base of the plant. Then wash the chives and dry with a paper towel. Use your scissors or a sharp knife to snip or cut the chives into small 1/8" bits to use in cooking. These bits can be used in a variety of ways and are a beautiful garnish to most any dish. Chives are a great companion seasoning with fish, potatoes, soups, salads, and other dishes. The flavor is a cross between a mild onion and mild garlic.

Kitchen Tips

- Cut chives just before you are ready to use them to preserve their vitamins, aroma and flavor. Chives are delicate; to prevent the loss of essential oils, snip them with kitchen shears rather than chopping or grinding.
- Grow chives at home in a pot on a windowsill. Wait until the plant reaches about 6 inches in height before cutting. Harvest the chive leaves frequently to prevent blooming unless you specifically want to use the flowers. Once the plant blooms, the leaves become less flavorful.
- Freeze chives for future use. Frozen chives tend to retain more flavor than dried chives. Snip fresh chives into small pieces, then place them in an ice-cube tray and fill it with water. To thaw, put a chive cube in a strainer.



HERB BUTTER

Ingredients:

1 cup butter, room temperature
2 tablespoons fresh parsley, chopped
1 TBSP minced fresh garlic
1/2 teaspoon salt
1 teaspoon dried dill weed
1/4 cup finely chopped fresh chives

A hint for a smooth garlic flavor is to use a micro-plane on the fresh garlic (2 cloves). Finely chop all herbs and thoroughly blend into butter. Refrigerate. This can be used on potatoes, crusty French bread, or vegetables

DILLY BREAD

Ingredients:

1 pkg yeast	1 TBSP butter
1/2C warm water	2 tsp dill seed
1 C creamed cottage cheese, room temperature	1/4 tsp baking soda
2 TBSP sugar	1 tsp salt
1 TBSP minced chives	1 egg
	2 1/2C flour

Soften yeast in warm water. Mix cottage cheese, sugar, onion, butter, dill seed, salt, soda, egg, and yeast. Add flour; mix well. Cover and let rise until doubled in size, about 1 hour. Stir down dough and put into a well greased loaf pan. Let rise for about 40 minutes. Bake at 350° for 45 to 50 minutes

CHIVE BREAD

Ingredients:

1 pkg dry yeast	1 tsp salt
1/4 C warm water	1/4 tsp baking soda
2 1/3 C (approx) of flour	1 egg
2 TBSP sugar	1 C sour cream
1/4 C chopped fresh chives	Melted shortening or Pam spray

Dissolve yeast in water with a pinch of sugar added. Place half of the flour in the bowl of a food processor; add rest of ingredients, EXCEPT melted shortening. Add more flour, process, and add additional flour until mixture forms a soft dough. Dough will be sticky and does not require kneading. Spread batter into a greased round 9" pan. Brush with melted shortening or use butter Pam spray. Let rise until doubled. Bake in 350° oven for about 40 to 45 minutes.

The Benefits of Walking the Labyrinth

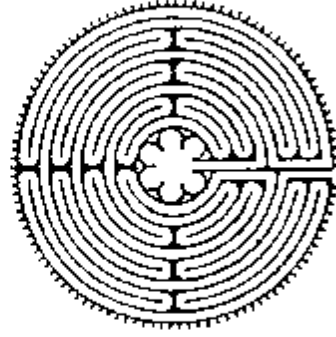
- Relieves stress
- Comforts in mourning
- Deepens spirituality
- Improves relationships
- Connects to one's soul
- Gives access to intuition
- Enhances creativity
- Satisfies need for simplicity
- Integrates mind and body
- Develops a greater sense of community
- Accelerates healing
- Is a path of, and to, prayer
- Achieves wholeness
- Engages body and soul in prayer
- Gives time for reflection
- Concentrates awareness
- Sparks imagination
- Encourages healthy emotional release
- Expresses spirituality
- Deepens meditation
- Balances right and left brain activity
- Eases life's transitions
- Facilitates reconciliation
- Is a sacred place to be

The Alpha Omega Labyrinth is located at the southwest corner of the First United Methodist Church's lot at Birchwood and Sherman. The Labyrinth, which follows the 11 circuit Chartes pattern, is designed to be used as a meditative tool.

The Alpha Omega Labyrinth is open to the public. Everyone is welcome to walk its path. The labyrinth can be used for personal meditation, special events, workshops, counseling sessions, and special interest groups. Call the First United Methodist Church for more information.

This project was made possible through a generous donation to First United Methodist Church's Memorial Fund and was built as an Eagle Scout Project by church and community volunteers.

Donations are welcome to help maintain the space and for future landscaping projects.



The Alpha Omega Labyrinth

First United Methodist Church
1600 W. E Street
North Platte, Nebraska

Phone: 308-532-1478



*It is solved by walking...
St. Augustine*



How to Walk the Labyrinth

You may want to see the walk as four parts to a whole experience.

1. The entrance can be a place to stop, reflect, say a prayer for the spiritual walk you are about to make.
2. The walk around the labyrinth to the center can be a letting go, a quieting of thoughts, worries, and lists of tasks to do. It can be a time of emptying the self and being aware.
3. Arrival at the center: rosette--a place of prayer/meditation, of letting-in God's guidance and listening, as we continue to quiet ourselves. This is where we have the opportunity to discover clarity. Coming to this center with an open heart and mind enables us to be receptive for what is there for us.
4. When ready, the walk out takes us back into our lives, empowered by the spirit to transform our lives and actions. We are enlivened to return to the world, renewed and guided. The melding of contemplation and action leads to transformation.

There is no right or wrong way to walk the labyrinth.

Find your own natural pace as you walk. You can walk slow, fast, crawl, dance, skip or pause at any point as you walk to and from the center.

If you are walking faster than somebody, you can pass them. It's easiest at a turn.

In the center you can stay as long as you like. You can lay down, kneel, meditate, prostrate, dance, stand or just leave.

Each experience with the labyrinth will be different. Sometimes it may feel as though nothing has happened. At other times you may have a strong experience.



Walking the Labyrinth is a body prayer. It is non-threatening; all we are asked to do is walk.

Dr. Rev'd Lauren Arlress

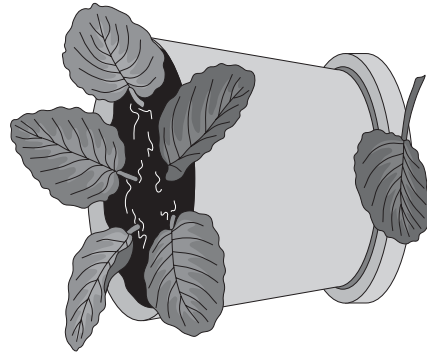
Walking a Sacred Path

The spiritual journey is a spiral journey. The LABYRINTH helps quiet the mind as the body moves along a singular path leading from the outer edge, to the center, and then back to the outer edge. The LABYRINTH is ancient...as ancient as human imagination itself.

The 11-circuit LABYRINTH is a spiritual tool used for walking meditation. It comes from the Christian tradition during the 11th and 12th century and is a replica of the one on the floor of Chartes Cathedral outside of Paris. Walking it leads to a Sacred Place deep within that engages one in the process of healing and transformation. It is a symbol of unity and wholeness and the winding path takes us to the center which becomes a metaphor for our own spiritual journey.

LABYRINTHS are spiritual tools that can be used as paths of prayer or walking meditation for petitioning, thanking, and praising.

It is important to remember there is no right or wrong way to walk the LABYRINTH...your walk will be absolutely perfect for you. The best advice is to enter the LABYRINTH without any expectations. Everyone has different experiences. Your experience will be exactly what God wants for you.



For more information

Horticultural information on selection, planting, cultural practices, and environmental quality is available from your local Iowa State University Extension office and from these Web sites:

ISU Extension Distribution Center—
www.extension.iastate.edu/store

ISU Horticulture—
www.yardandgarden.extension.iastate.edu

Reiman Gardens—
www.reimangardens.iastate.edu

African Violet Society of America
www.avsa.org

African Violets



Propagation by leaf cutting

1. Choose a pot that has drainage holes; fill with a mixture of half vermiculite and half potting mix. A plastic berry container filled with perlite or coarse sand also may be used.
2. Choose a healthy young leaf that is full size.
3. Cut the stem at an angle, leaving a stem below the leaves that is 1 to 2 inches long.
4. Set the leaf into the prepared pot at an angle. Water and allow the excess moisture to drain away.
5. Place the container in a clear plastic bag and seal it tightly. You may wish to blow into the bag as it is sealed to puff it up with air.
6. Set the leaf in a bright location out of direct sunlight. Roots will form in about 1 month and plantlets in about 2 months.
7. Cut off original leaf and put plantlets in new containers.

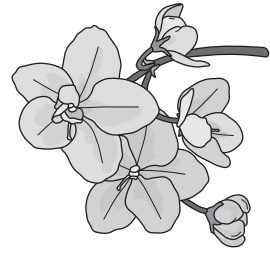
Prepared by Cindy Haynes, extension horticulturist; and Diane Nelson, extension communication specialist. Illustrations by Jane Lenahan, extension graphic designer.

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... and justice for all

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African violets are one of America's most popular houseplants. They belong to the Saintpaulia family and are not related to the hardy violets we enjoy in outdoor gardens. Under the proper growing conditions, they will bloom almost continuously indoors.

History

Baron Walter von St. Paul is credited with discovering African violets in West Africa in the late 18th century. He sent samples or seed home to Germany, and by the early 1900's they were blooming in Europe and around the world. Since then, hundreds of cultivars have been developed with an immense variety of flower and leaf colors, shapes, and sizes.

Colors, types, and sizes

Currently available flower colors include blue, purple, red-violet, orchid, lavender, red pink, white, and bi-color or multi-colored. There are single, double, semi-double, star-shaped, fringed, and ruffled flower types. Leaf types include plain, ruffled, fringed, scalloped, spooned, pointed, and variegated. The American Violet Society has 4 classes based on plant size:

- miniature (less than 6 inches in diameter)
- semi-miniature (6 to 8 inches)
- standard (8 to 16 inches)
- large (over 16 inches).

Plant care

While African violets are relatively easy to grow, they do require consistent care and attention to light, temperature, watering, and fertilization.

Light

Proper light is essential for good bloom. African violets require more light than most growers first realize. Thin, dark, blue-green leaves with long petioles indicate insufficient light. However, direct light for long periods can be damaging. Too much light produces stunted plants with leaves that are small, crinkled, leathery, and yellow.

Generally, windows with north and eastern exposures are best for African violets. However, if these exposures are not possible, they also perform beautifully under artificial lights. Fluorescent lights, suspended approximately 4 to 8 inches above the plants for 12 to 16 hours per day, will produce sufficient light to initiate blooms.

Temperature

African violets require temperatures between 65 and 80°F. Typically, temperatures below 50°F will cause leaves to darken, wither, and become water-soaked. Temperatures above 85°F will slow growth and flowering and may injure the leaves.

Watering

Watering African violets is often the most difficult part of their care. The plants require a moist, well-drained soil. If the soils are too wet, the plants may rot. If plants are too dry, growth and flowering will be limited. Water temperature becomes important during the winter months, as cold water directly on the leaves will damage them quickly.

Many people sub-irrigate African violets by placing the plant in a saucer of water and allowing the plant to soak up water from the bottom of the pot. This prevents injury from cold water on the leaves and insures moisture in the entire soil profile. However, plants should not

be in water for long periods as they may rot quickly. Allow the top inch of the soil to dry before sub-irrigating again.

African violets also can be watered from the top of the soil if room-temperature water is used and the foliage remains dry. In fact, occasional top watering is recommended to prevent salt accumulation.

Wick watering is increasing in popularity. Specially designed African violet pots allow a continuous watering system by means of a water reservoir at the base of the plant and an absorbent wick that connects the soil and the water reservoir. This method is effective in maintaining an even moisture level of the soil. However, periodic leaching of the soil profile with water from the top might be necessary to prevent the accumulation of salts.

Fertilization

Regular fertilization encourages plants to bloom throughout the year. A complete fertilizer applied at a low rate is recommended. Excessive fertilization leads to vigorous vegetative growth, poor flowering, and the accumulation of salts in the soil.

Soils

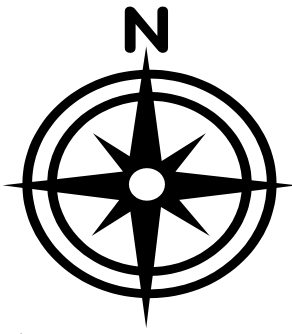
A loose, porous, fertile soil or soilless mix is recommended for growing African violets. Many commercial soilless mixes are available.

Diseases

Crown rot is a common fungal problem of African violets that are overwatered or recently repotted. Crown rot causes the main stem and lower leaves to appear water-soaked, shrivel, and die. Crown rot usually leads to plant death. Allowing the top of the soil to dry completely between watering will prevent crown rot.

Notes





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