

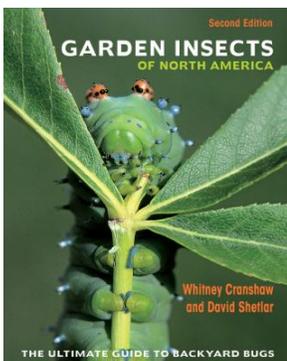
# OVER THE GARDEN FENCE

July 2018

## EVENTS

- July 13 – A Day in the Woods: Tree & Shrub ID
- July 13-15 – Lilyfest - Hocking Hills, lilyfest.com
- July 23 – MG monthly meeting – Rhonda Koch
- July 27 – Dawes Arboretum Tour, Newark, OH
- August 10 – A Day in the Woods: Woodland Stewardship

## BUGS AND BLOOMS



This second edition of *Garden Insects of North America* solidifies its place as the most comprehensive guide to the common insects, mites, and other "bugs" found in the backyards and gardens of the United States and Canada. Featuring 3,300 full-color photos and concise, detailed text, this fully revised book covers the hundreds of species of insects and mites associated with fruits and vegetables, shade trees and shrubs, flowers and ornamental plants, and turfgrass.

## Thoughts on Organics

There are several reasons to purchase organically produced foods, but it may not always seem to be worth the added cost. Here are some things to consider when making those choices:

- Organic practices preserve ecosystems and reduce pollution, protect water and soil, and preserve agricultural diversity.
- The farmers and farm workers who are handling the produce are not handling synthetic chemicals, making it healthier for them!

**The Dirty Dozen** Based on tests by USDA and the FDA, these are the conventionally farmed foods with the *most* contamination, including the number of pesticides found on samples and the average amount of pesticides found, ranked from most contaminated:

1. Strawberries
2. Spinach
3. Nectarines
4. Apples
5. Grapes
6. Peaches
7. Cherries
8. Pears
9. Tomatoes
10. Celery
11. Potatoes
12. Sweet Bell Peppers



**The Clean Fifteen** The following conventionally farmed foods have the least likelihood of containing pesticide residue.

1. Avocados
2. Sweet corn
3. Pineapple
4. Cabbage
5. Onion
6. Frozen sweet peas
7. Papaya
8. Asparagus
9. Mango
10. Eggplant
11. Honeydew melon
12. Kiwi
13. Cantaloupe melon
14. Cauliflower
15. Broccoli



<http://www.eatingwell.com/article/15806/the-dirty-dozen-12-foods-you-should-buy-org>

<http://www.eatingwell.com/article/15808/15-foods-you-dont-need-to-buy-organic/>



## JUNE GARDEN

### Plant

- Beans (pole, bush, lima, wax)
- Cucumbers
- Eggplant
- Okra
- Peppers
- Southern Pea
- Squash (summer, winter)
- Sweet Corn
- Tomatoes

### Before July 15

- Muskmelons
- Pumpkins
- Sweet Potato

### Flowers

- Gladiolus
- Sunflowers
- Zinnias



## Plant of the Month



*Delphinium spp.*  
'Larkspur'

The 'larkspur' is native throughout the northern hemisphere. It flowers during the months of June and July and possibly into August. They prefer moist, cool summers and do not fare well in hot, dry weather. The plants also dislike sudden wind or rain. Most delphiniums need staking.

Plant in the spring. Grow in fertile, well-drained soil in full sun to light shade, with shelter from strong winds. They prefer alkaline soil.

Submit your August Plant of the Month to [brown.6000@osu.edu](mailto:brown.6000@osu.edu)

## July Monthly Meeting

The July Master Gardening meeting will be held on July 23<sup>rd</sup> at the home of the Master Gardener co-president Rhonda Koch. Rhonda is at 1030 Pearl Wood Rd., Albany, OH 45710. We will be touring Rhonda's farm and her square foot gardens.

## Digging Deeper

The monthly meeting for June was held at the Wistendahl Native Plant Garden on East State Street. The Wistendahl Garden was created in 2014 to serve as a place to discover plants, trees and shrubs that are native to this region. The garden is dedicated to the memory of Doctor Warren and Jean Wistendahl, two botanists who worked at Ohio University and spent years to preserving and identifying native flora. Warren Wistendahl was instrumental in saving Dysart Woods, Ohio's only remaining old growth forest. Jean Wistendahl worked at O.U.'s Bartley Herbarium and specialized in collecting and preserving over 7,000 specimens of unglaciated Ohio flora.

The Wistendahl Garden was brought to life through the efforts of Connie Davidson, the Athens Master Gardeners, the Athens Garden Club and other community volunteers. Dr. Frank W. Porter, who owns "[Porterbrook Native Plants](#)" in Racine, Ohio, designed the garden.

At the end of our meeting, members divided into groups, and were given tours of the garden and plants by Connie Davidson, Zella Nisely and Nancy Walker, our members who work at the Garden.

Volunteers who are interested in helping with the gardens can contact Connie Davidson.