



## Hinton Around the Yard & Garden

**HORTICULTURE NEWSLETTER**  
by **Adrian C. Hinton,**  
USU - Utah County  
Horticulture Agent

**GREETINGS FROM  
THE COUNTY AGENT**



And Welcome to Fall 2001...

Even as hot as the weather has been here in Utah County and along the Wasatch Front region, we have still had a normal growing season. The late frost in the spring did delay some of our corn production and the hail did damage some of our apples.

I wish you all success in your fall activities.

Check the Teletips (370-8455) for a reminder of some things that can be done in the fall. If you need a list of the access codes, give us a call.

The Fall 2001 Master Gardener class is filling up fast. There is still room for a few more in the 6:00 - 8:30 p.m. class at the Garden Visitors Center at Thanksgiving Point. Call 801-370-8463 to get more information.

*Adrian C. Hinton*



### **TIMELY TIPS FOR SEPTEMBER-OCTOBER**

1. Start paying close attention to the weather forecasts for early frost possibilities.
2. Prepare flower gardens and get ready to plant bulbs and fall pansies in early October.
3. Make plans to attend the Utah State Fair. Make it a family affair - even invite some friends!  
**SEPTEMBER 6-16**
4. Now is the ideal time to sod or seed a new lawn.
5. This is your last chance for peach borer treatment (around September 21).
6. When daytime temperatures fall to the 70's, reduce lawn watering to 3/4 inch to 1 inch per week (if needed).
7. Give your lawn a good short cut and use winterizing fertilizers (one that includes weed control).
8. Stop by our office and review the many books and pamphlets that help you with canning and storage of your harvest.
9. Drain gasoline from engines and change oil (in lawn mowers, gas edgers, etc.).
10. Record successes and failures in your garden diary and start making plans for next year's flower and veggie gardens. Order seeds; make plans to rotate the planting areas.



## ZUCCHINI RECIPES

We know it's early to start talking about Christmas, but remember all that zucchini you forced upon your neighbors? Well, now is the time to come by our office and purchase our zucchini recipe booklet for them as a good-will effort. Also, what to do with all those green tomatoes? Well you guessed it - we have the book!

Come in to see others, such as "Herbal Gifts for the Holidays", "Holiday Gifts from Nature", and many more. It just might surprise you on the number of ways we can help you through the Thanksgiving and Christmas holidays.

### **CAUTION**

**DO NOT HANDLE HOT PEPPERS BARE HANDED.** Use rubber gloves. Do not get in contact with eyes or on the skin - it burns! If you do get burned, rub the area with olive oil, vegetable oil or aloe vera. The oils will help dissolve the pepper juice.

## SOIL TESTING

We receive many calls at our office concerning soil testing. Many people want to know if testing is important for home information or only of value to commercial growers. The answer is a big **YES** for homeowners. New homeowners should regard this as a "must do" item.

Because it is difficult to generalize about the location, previous amendments, and adding new soils from unknown areas, this is an important step to good landscaping and gardening.

Soil testing kits are available here at our office. Drop by and pick one up and we will give you proper instructions as needed for proper testing.

This will help you get started to better and enjoyable gardening.

*Paul Wilkey, Master Gardener/Horticulture Assistant*



## DU PONT ANNOUNCES PHASE-OUT OF ALL BENOMYL PRODUCTS FROM THE MARKET IN 2002

On April 18, 2001, Du Pont formally requested voluntary cancellation of all their widely used fungicide benomyl technical, end use, and special local needs product registrations. Benomyl is more familiar to fruit growers as the product Benlate™. Du Pont further announced that it will discontinue manufacture of benomyl by the end of 2001. Du Pont expects to phase out distribution and sales of all benomyl products by the end of 2002. The next step under FIFRA will be for EPA to publish a Section 6(f) Federal Register notice announcing its receipt of the request for voluntary cancellation, and inviting public comment for 30 days.

Benomyl is approved for use on about 70 fruit, nut, vegetable, and field crops. No residential uses are approved. EPA had been reviewing ecological and human health effects of benomyl as part of a decision on re-registration eligibility for the fungicide that was expected in 2002.

Fruit growers have not been using benomyl as much in recent years because of resistance to it by some of the fungi for which it was used, especially apple powdery mildew. However, it is the only product available for control of *Cytospora* canker on stone fruits (known commonly as "gummosis"). The earlier option, thiabendazole (sold as Mertect 340F™), was dropped by Merck in the late 1980's. So, no proven control for *Cytospora* canker will be available for fruit grower purchase after supplies run out in 2002. An alternative for control will need to be sought in the near future.

Registration withdrawal does not mean, however, that all use of benomyl must immediately stop. Under existing FIFRA and FQPA rules, growers may use existing supplies until gone even after the registration is withdrawn. But they will not be able to replace used supplies after existing product clears the distribution and sales channels sometime in 2002.

(Larse)



## UTAH COMMUNITY FOREST COUNCIL

### CALENDAR OF EVENTS



#### OCTOBER 17 & 18 - UCFC/ISA -

**Utah Chapter Annual Meeting in Lehi at Thanksgiving Point.** This year there will be a tree biology session with Dr. Roger Funk from Davey Tree Experts Company, a tree pruning session with Dr. James Fazio from Idaho State University, an ISA update from a representative from the ISA headquarters, utility line clearance with Randall Miller from PacifiCorp, and talks by Dr. Mike Kuhns and Larry Sagers. There will be two tracks on the second day, one for arboriculture and one for community forestry.



#### December 11 & 12 - Combination Tree Hazard Evaluation and Tree Appraisal Workshop at Thanksgiving Point.

This session will go through both the basics of evaluating trees for hazards and conducting tree appraisals using the new 9<sup>th</sup> Edition of the Guide to Plant Appraisal from the CTLA. A session flyer will be released in November.



#### January 23, 2001 - Tree Care Day at the Utah Green Conference in Sandy.

This year we are excited to have Dr. Ed Gilman from the University of Florida as our keynote speaker. Dr. Gilman has authored four books on the use and care of trees and is a pioneer and leader in applying CD-ROM technology to horticultural information. He developed the HORTICOPIA, Trees, Shrubs and Groundcovers CD program in 1998. The conference announcement will be released in November by the UNLA and Utah State University. Call the UNLA at (801) 484-4426 for more information.

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## GARDENERS SHOULD KEEP JOURNAL

by George Bria, The Associated Press

POUND RIDGE, N.Y. - Sooner or later a gardener finds the need to keep a journal. From simple jottings in a notebook to entries in a computer database,

today's diary helps to grow tomorrow's garden.



No garden is like another and thus a journal is especially valuable in recording what happens in your own. When do your flowers bloom or your vegetables mature? Knowing the dates lets you create a garden that flowers in spring, summer and fall and keeps fresh vegetables on the table through the seasons.

What's the weather like each day? When did rabbit, raccoon or deer last get over or through the fence?

To aid you in crop rotation, keep track of where you plant your tomatoes, corn or beans each year. Moving them around makes for healthier plants. And your records show whether your harvests from perennials like asparagus and raspberries are in good shape or if the plants need help. You might think your tomatoes are late, but looking in your journal you find they're actually early compared to two years ago.

Also, you can record where you bought plants, seeds, fertilizers, herbicides and pesticides, their performance and their cost.

Thomas Jefferson, a tireless gardener, started a journal when he was only 22. His first note, written in Virginia on March 30, 1766, said, "purple hyacinth begins to bloom." He kept such brief reminders even when he was president. All of these, together with his garden correspondence and writings, are preserved in Thomas Jefferson's Garden Book, published by the American Philosophical Society, Independence Square, Philadelphia.

Always interested in new technology, Jefferson would likely have welcomed and experimented with today's gardening software, including even video and design. You can buy ready-made programs or craft your own from generic database applications. A big plus in a computerized journal is the search facility, enabling you to find an old record instantly.

If you want to try out software, a Canadian firm offers one that you can download online or mail-order cheaply. Write to Marco Software, 9 Cellini Court, Ottawa, Ontario, K1G 5J7, Tel. 613-247-1336 or go to [www.gardeners-shop.com/GardenersJournal/Index.html](http://www.gardeners-shop.com/GardenersJournal/Index.html).



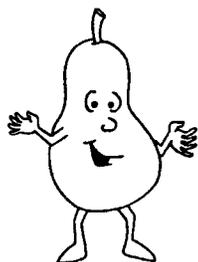
## PLANT A PEAR TREE FOR YOUR PARTRIDGE



By Dennis Hinkamp

Pears are a little irregular in their shape and ripening habits, but their unique flavor makes planting a pear tree of your own worth the effort.

Pears can be divided into three different categories (winter, summer and Asian) explains Jerry Goodspeed, Utah State University Extension horticulturist. Summer pears are harvested in the late summer, and only require a short storage period before they are ready to eat and process. Winter pears are harvested in the early fall, and require a longer, colder storage period. Asian pears ripen on the tree and are harvested in late summer.



“All three types of pears can be grown in Northern Utah,” he says. “Bartlett is the most popular summer pear because it is easy to grow and store. Like all summer and winter pears, it needs a pollinator (another variety of pear

tree planted close enough for pollen to be transferred from one tree to another).”

“Winter pears are not as popular as Bartlett, but are more flavorful, in my opinion,” Goodspeed says. “One problem with winter varieties is they require a bit more effort to get them to ripen. A few of my favorites include Bosc, Comice, and Seckel.”

“The Asian pears are an odd bunch,” he says. “The fruit should be allowed to ripen completely on the tree, and picked once they taste good. Asian pear varieties that are grown locally include Chojuro, Shinseiki, and Nijis. One advantage of Asian pears is that they are self-fruitful, so they do not require a pollinator. One tree is all that is needed. And, they can be used to pollinate a winter or summer pear that is planted close by in the landscape.”

“All summer and winter pears are harvested before they are ripe,” Goodspeed says. “If they are allowed to ripen on the tree, the texture and flavor resembles that of soggy cardboard.”

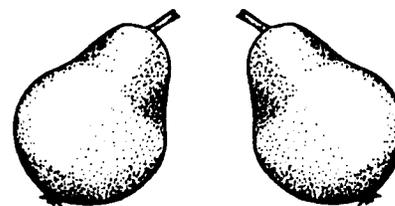
*So, how do you know when to pick your pears?*

“With most pears, their color is a hint when it’s time to harvest,” he says. “They begin changing from a deep green to a light green color and a few pears will also fall off the tree. Cut one of them open and check to see if the seeds are brown, which indicates that they are ready to harvest. When picking pears, those that are ripe also remove easily from the spur.”

“Once picked, Bartletts can be ripened by placing them in a cool location, with a temperature below 75°,” he says. “The cooler the storage temperature, the longer it takes them to ripen. Every few days check them for ripeness. Though not very scientific, the best way to determine when pears are ready to eat is simply to taste them.”

“Winter pears are a little trickier,” Goodspeed says. “They need to be stored at a cold temperature for at least six weeks to develop their full flavor. They can be stored longer than six weeks, but they must have at least that long for optimal sugar and flavor. They can be ripened at a warmer temperature, but that greatly reduces their quality.”

“Growing pears is relatively easy,” he explains. “Remember to water them deeply and infrequently. Normally they do not need any fertilizing unless they are not growing as they should. If it is necessary, just apply a little nitrogen in late spring.”





Improving Family,  
Resources & Health

**CLOSE TO HOME**

by Judy Harris, USU Extension Agent in Utah County

### ***Getting BANG! for your buck***

Here are two examples of impact from making a lump sum payment of \$600 to a credit card balance at 18 APR. The first monthly payment is based on 2.25% of the balance. ■ With a \$6,000 balance and payments of \$135 each month, the interest is reduced by \$1,031 and the debt is paid off 1 year sooner. ■ With a \$4,000 balance and payments of \$90 each month, the interest is reduced by \$965 and debt is paid off 17 months sooner.

## **Your rebate is coming!**

### ***Plan now how to make the most of it***

The federal tax refund is a result of a change in the structure of federal marginal tax brackets. A new 10% marginal tax bracket was added, reducing the tax rate from 15% to 10% on the first \$6,000 of taxable income for singles, \$12,000 for married couples filing jointly, and \$10,000 for heads of households. This translates into a \$300 refund for single taxpayers, \$600 for couples, and \$500 for heads of households who earn the full amount of income in the 10% bracket for their tax filing status. For those who earn less than the full 10% tax bracket amount, refund checks will be pro-rated.

Here are some strategies for getting “the most bang for your buck” from your refund.

**\$** First, there is probably no better “investment” than to repay consumer debt such as balances on credit cards. Paying down an 18% credit card is equivalent to earning a 27% rate of return on an investment! That’s because you would have to earn 27% to have 18% left after taxes. [Here’s the math:  $1 - (0.28 \text{ federal} + 0.07 \text{ Utah state}) = 0.65$ . Then  $18 \div 0.65 = 27.69\%$  return.] And unlike investments such as stocks and bonds, the amount that you’ll save by repaying debt is guaranteed, risk-free, and tax-free. (See examples top right corner of page.)

**\$** You could add the refund money to your “set aside account” While money in an accessible savings or checking account might earn only a little interest, its big benefit is in allowing you to avoid *paying* interest. You might use your convenient credit card to charge school expenses, tires for the car, or Christmas. But with a “set aside account” the money is there to pay the credit card in full when the statement arrives, avoiding high interest costs.

**\$** You could use your tax refund to fund part of your 2001 IRA. (Check the calculators linked to the web site [www.rothira.com](http://www.rothira.com) to determine whether a traditional or Roth IRA is a better choice based on your age, planned retirement date, and marginal tax bracket.) You are allowed to contribute up to \$2,000 maximum to any one IRA or combination of IRAs. In the years 2002-2004, the maximum IRA contribution amount will increase to \$3,000 and eventually rise to \$5,000 in 2008 and later.

**\$** Consider investing your tax rebate. With an 8% return, your \$600 will have grown to \$1,230 in ten years, to \$1,984 in fifteen years, and \$2,956 in twenty years. (If you could add to your rebate and invest \$1,000 it will have grown to \$2,220 in ten years, \$3,307 in fifteen, and \$4,927 in twenty years.)

A number of low-cost investment alternatives are available, including mutual funds that require \$1,000 or less to open an account and hundreds of stocks with direct purchase plans (check the web site [www.netstockdirect.com](http://www.netstockdirect.com)). In addition, U.S. Treasury securities (bills, notes, and bonds) are available in \$1,000 increments, as are unit investment trusts and corporate bonds. Check Rutgers University’s web site at [www.investing.rutgers.edu](http://www.investing.rutgers.edu) for additional investment ideas.

**\$** Another good use of your rebate would be to invest in yourself or, as economists like to say, “build your human capital.” Take a course or other job training experience to improve your knowledge and skills. It could eventually lead to a raise or promotion and pay back your tuition payment many times over. (Source: Adapted from a press release by Barbara O’Neill, Ph.D., Rutgers Cooperative Extension)

## Canning Safe Salsa

Canning salsa is a great way to preserve the tastes of summer. But it is critical to use current, research-based canning guidelines for safety. (Remember that all those tasty peppers and onions are *low acid foods* that require adequate acidification to prevent any risk of botulism toxin poisoning.)

Can safe salsa by following any of the seven research-based recipes in the booklet *SALSA RECIPES for CANNING*. The booklet is \$1 if picked up at the office or \$1.65 if you want it mailed to you.

You can "personalize" the canning recipe by changing the seasonings, choosing vinegar or lemon juice or lime juice to acidify, using *less* of the low acid ingredients, or varying the "heat" of the peppers chosen. (Gauge the substitutions based on the total volume, size, or weight of the peppers. For example, if the recipe called for four jalapeño peppers (which are small, 3-inch long) you could *not* substitute with four of the larger long green chiles.)

To ensure a safe canned product:

- do *not* use more low acid vegetables
- do *not* reduce the amount of vinegar or lemon juice
- do *not* make the salsa more dense by simmering the mixture for hours or adding a seasoning mix that has a thickener in it.

## Pick Pears Green (and pick them soon!)

If Bartlett pears remain on the tree until ripe, they develop grit cells that make the texture grainy—as if the fruit had sand imbedded in the flesh.

For buttery smooth pears, it is important to pick them when they are just *beginning* to soften. The best VISUAL clue is when the pears turn from green to yellow-green. After the yellow-green pears are picked, they should be placed in a cool place to ripen. Ideally this would be 30 degrees F. (for long term storage), but most of us will settle for the coolest place in the basement.

If you want to *can* the pears, put them in a bushel basket or plastic bucket and place newspaper over the top. This helps concentrate the ethylene gas coming from the fruit and ripens the pears uniformly—a real advantage if you are canning pears. DO NOT put a tight lid over the pears; they still need oxygen to breathe.

If the fruit is not covered, the pears will ripen one at a time, which is good for eating fresh pears.

Paying attention to your pears NOW will mean better quality to enjoy in the weeks and months ahead.

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## Breakfast is Important

- Researchers found that pupils in third through sixth grades who had breakfast made greater improvements on their annual achievement tests than classmates from similar backgrounds who arrived without breakfast.
- Another study showed that youngsters who paused for a morning meal weighed less, had lower cholesterol levels, and snacked on more nutritious foods than kids who by-passed breakfast. (Source: *Growing Child Research Review*, Vol. 8, No. 10)

### Buttermilk Cornmeal Pancakes

1½ cups yellow cornmeal  
1 cup flour  
2 tablespoons sugar  
4 teaspoons baking powder  
1 teaspoon baking soda  
½ teaspoon salt  
2½ cups buttermilk  
3 eggs  
2 tablespoons oil

Mix dry ingredients. Beat egg, buttermilk, and oil together. Add milk mixture to dry ingredients; stir only until mixed. Batter will be lumpy. For each pancake, pour ¼ cup of batter onto hot griddle. Cook until surface is covered with bubbles; turn, cook other side until light brown. (Home News, Nov. 1994)

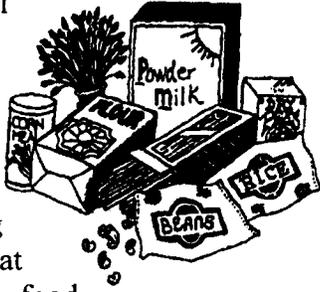
### Whole Wheat Pancakes

1 cup whole-wheat flour  
2 teaspoons brown sugar  
1½ teaspoons baking powder  
⅛ teaspoon salt  
1 egg  
1 cup milk  
2 teaspoons vegetable oil

Preheat griddle. Mix dry ingredients. Beat egg, milk, and oil together. Add milk mixture to dry ingredients; stir only until mixed. Batter will be lumpy. For each pancake, pour ¼ cup of batter onto hot griddle. Cook until surface is covered with bubbles; turn, cook other side until light brown. (Home News, Nov. 1994)

## Don't miss these three!

Here are three practical and rejuvenating classes—on *using* food storage. The presenter will be Leslie Probert, who has spent years finding food storage recipes that taste great. Plus she has food storage recipes that she uses on her busiest days!



*These classes were a hit last year, and are being repeated at request of participants.*

**Class size is limited to 40** so the presenter can answer all your questions. There will be samples and handouts at each class. Since class size is limited, *please* contact us at 370-8460 x2 if you need to cancel your registration (so someone on the waiting list could attend).

### Food Storage for the Overwhelmed

Simple, inexpensive ideas for solving concerns that have kept you from enjoying your food storage. Tuesday, Sep18, from 7-8:30 p.m. (to 9 p.m. is optional for planning chart and water storage) in room 306 of the Historic Utah County Courthouse.

### Fast Fantastic Food Storage Fixings

Learn fast and delicious ways to use the food you already have stored. Tuesday, September 25, from 7-8:30 p.m. in room 306 of the Historic Utah County Courthouse.

### Friendly Fuels or Cold Soup

Fuel safety (indoors and outdoors), soup in a "hay" box, cookies in an apple box reflector oven, etc Tues., October 9, 7-8:30 p.m. in rm 306 of Historic Utah County Courthouse.

Call 370-8460 x2 if you have questions.

**\$2 for one class or \$4 for two classes or \$5 for three classes.** Make check payable to Utah State University and mail to: USU Extension, 51 So. University Ave., Room 206, Provo, Utah 84601

# Take Charge of Your Money!

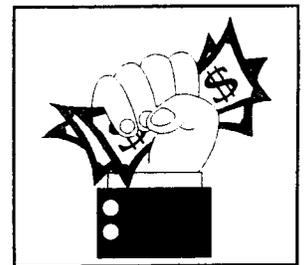
Perhaps you want to feel more confident handling your finances. Maybe money is a source of concern or conflict. Or you might be looking for ideas to share with your kids. Whatever your reason, join us for an enjoyable educational experience! (No products or companies will be promoted.)

This workshop series has information for financial well-being and peace of mind for all ages. Many different circumstances will be discussed— couples, singles, divorced, widowed.

We will meet once a week for four weeks. Choose the daytime or evening series. Classes will be Wednesdays from 1:15-3:15 and 7-9 p.m. in room 1400 of the County Administration Building, 100 East Center in Provo. (Off street parking available off 100 South.)

The entire series costs \$15 which includes an extensive workbook and handouts. Husband and wife can attend for the price of one.

Fee waivers are available by sending a brief letter explaining financial need to Judy Harris, USU Extension, 51 So. University Ave., Rm 206, Provo 84601. Include a phone number so you can be notified when waiver is approved.



*College credit* is an option for those completing the series plus a project—one credit from USU. A \$30 filing fee is required.

Credit toward *Adult High School* completion is available at no additional cost (¼ to ½ credit).

Oct 10. **CASH & CREDIT.** spending plan, spending leaks, record keeping, saving, credit, debt reduction.

Oct 17. **MANAGING FINANCIAL RISKS:** evaluating current protection, shopping for insurance, community services.

Oct 24. **INVESTING:** investment alternatives, assessing the risks, varying strategies through life cycle.

Nov 7. **PLANNING FOR YOUR FUTURE:** wills, trusts, living will, marriage, divorce, widowhood.

Call Judy at 370-8460x2 if you have questions.

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## Broccoli-Tomato Stir-Fry

- 1 tablespoon butter
- 1 pound fresh broccoli, cut diagonally into 1½" pieces
- 4 green onions, cut into 1-inch diagonal slices
- ¼ pound mushrooms, sliced
- 2 small tomatoes, cut into thin wedges
- 1 tablespoon toasted sesame seed\*
- ½ teaspoon grated lemon peel
- 2 teaspoons lemon juice
- 1 tablespoon soy sauce
- ½ teaspoon sesame oil

Heat large skillet over medium-high heat. Add butter, broccoli, and onions. Stir-fry 3-4 minutes. Add mushrooms and stir-fry 1 minute. Stir in tomatoes, sesame seed, lemon peel, lemon juice, soy sauce, and oil. Heat thoroughly.

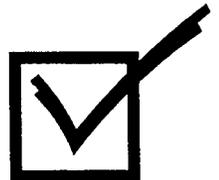
\*TIP: To toast sesame seeds, spread on cookie sheet. Bake at 375°F. For 3-5 minutes or until golden brown, stirring occasionally. Or spread in a thin layer in medium skillet. Heat over medium-high heat for 2-4 minutes or until light golden brown, stirring frequently. (Source: JoAnn Mortensen's TV program of 10 July 1991)



This newsletter is an educational effort of the Utah County office of Utah State University Extension, 51 So. University Ave., Room 206, Provo, UT 84601.

The phone for USU Extension is 370-8460. If you do not have a touch tone phone, stay on the line and the receptionist will help you. With a touch tone phone, at the greeting press the number of the desired subject:

- 5) garden, yard, trees, insects
- 2) food, finances, clothing, housing
- 3) pastures, field crops, dairies
- 4) 4-H and youth



## Please check

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