Minutes from July Meeting

The Defiance County Master Gardeners met at the Extension office on July 16, 2019 with 12 members in attendance. The meeting was called to order by President Jamie Walters.

Secretary’s Report: There were 3 corrections to the June meeting minutes as follows: The title said “May” instead of “June”, Jean Bremer does not remember volunteering to be the chair of the Fair Committee (but now has agreed to be), and Tammy Bowers should have been listed on the Fair Committee.

Treasurer’s Report: Gwen Anderson gave amounts in our account and what is available for the Community Garden.

Historian’s Report: Doreen DeLisle would like any pictures you have of MG events.

Communications: Regarding food donations to food banks, please weigh your donations and give amounts to Deb so she can keep track. It was also suggested that we send recipes for things we donate. Deb had e-mailed us about a need for a presentation on August 1, in Lyons. Doreen DeLisle has volunteered to do one on “Putting the Garden to Bed”.

Committee Reports

Defiance: Rob Cereghin has asked if we can clean up the Depot. We decided to work on Friday July 26th at 8:00am. Bring your own tools and especially water in case it is hot. People who agreed to come are Jamie Walters, Gwen Anderson, Mary Brubaker and Jean Bremer. We may go out to eat after.

Sherwood: None

Hicksville: None

Community Garden: Jean Bremer reported that although all plots were adopted, 5 have not been planted at all.

Plant Sale: Remember to look for craft ideas to sell at the sale. Laurel has contacted Bruce about getting a spot at the Farmer’s Market in front of the Mall for next year.

County Fair: The fair this year is August 17th to 23rd. Set-up will be on Friday August 16, 10:00am, and tear-down will be August 23rd at 3:00pm. We will be in the same spot as last year and we will share a booth with Jamie. The committee consists of Chair Jean Bremer, Tammy Bowers, Donna Hitzmann, Doreen DeLisle, Mary Batt, and Diane Clark. A sign-up sheet was passed at our meeting. The master list will be given to Deb so please call or e-mail her to sigh-up for open slots.

Riverfest: It was on July 20 that Kingsbury Park from 12:00 until 8:00pm. Laurel Brehler and Anne Kohout-Chase manned our tent. The day was very hot with temps in the 90’s, but we were in a shady spot and there was a nice breeze. We used the same display as last year.
Garden Tour: Jean Bremer reported on the Henry County Historical Society Home and Garden Tour that took place on July 13th and 14th. They sold 230 tickets over the 2 days, which she thinks was more than the last tour.

Old Business: None

New Business: Tammy Bowers shared that the Defiance Public Library’s Children Dept. would like speakers to do talks about gardening, contact her if you are interested. Jamie Walters is already lined up to do a few talks about bees. George Stuckey shared that Gina at Promedica would like help pruning the roses, as well as suggestions for what to plant for after the Daffodils are done. The Garden Jaunt to Calendar Gardens in New Paris, Indiana will be on Saturday July 27. We will meet in Sherwood at 8:30am in the parking lot of Pizza and Subs where 18 and 127 meet. After lunch we will then travel to Biblical Gardens in Warsaw, Indiana. Call Donna Hitzmann for more information.

The meeting was adjourned, moved by Doreen DeLisle and seconded by Marge Wilson.
Respectfully submitted, Laurel Brehler

Food Safety in Gardens

Growing fruits and vegetables in a home, school or community garden has many healthful benefits. Gardening can reduce stress, improve mental clarity, increase physical activity and increase awareness of healthy nutrition. However, there are potential food safety challenges that should be addressed when growing fruits and vegetables. From the garden to the kitchen, there are many opportunities for bacteria, viruses and parasites to contaminate your produce. Bacteria such as Salmonella, pathogenic E. coli and Listeria monocytogenes and viruses such as norovirus are commonly linked to contaminated fresh produce. These pathogens can be a problem whether you are using organic or conventional gardening methods. Dirty water, soil, soil amendments, animals, gardening tools and peoples’ hands are potential sources of these harmful bacteria and viruses. In addition, damaged or decaying produce provide conditions that can support the growth of human pathogens. Simple practices can be used in the garden to reduce the risks of produce contamination and prevent foodborne illnesses.

Practices that reduce the risk of contaminating fruits and vegetables in the garden.

Garden Location Food safety risks can be reduced by selecting a location for your garden that is not in close proximity to a sewage system, animal-based compost piles or farm animals (i.e., hen house). Locations that are susceptible to flooding or exposure to agricultural run-off water should be avoided. Planting on level ground to prevent standing water is recommended. Have your soil tested for nutrients (macro and micro), pH and heavy metals such as cadmium, mercury and copper. This information is useful for choosing the best location for growing crops and for determining the use of soil amendments. The fact sheet “Soil Testing for Ohio Lawns, Landscapes, Fruit Crops, and Vegetable Gardens” (HYG-1132) provides detailed information on soil tests, sampling and testing labs in the state.

Soil Amendments Composted or aged (also called stabilized) manure, or other soil amendments containing any animal components, such as manure, meat, egg shells or bones, are not recommended for gardens as they may not be thoroughly processed and thus contain foodborne pathogens. The fact sheet “Composting at Home” (COM-0001-99) provides detailed information on how to prepare safe compost for the garden. If you choose to use animal-based compost in your garden, it should be commercially processed and applied well before (at least 90 days) you begin to harvest your crops. Compost should be stored away and downhill from your garden and should be enclosed and covered to prevent animals from digging in it. When handling compost wear protective gloves. Cloth or leather gloves should be washed immediately after handling animal-based compost.

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The next meeting will be on Tuesday August 13th (one week earlier than the fair) at the Extension office. George Stuckey will talk about Geology. If you were at his last talk about Groundwater and received an information packet, please bring it to the meeting. Bring any supplies needed for the fair committee.