



# Sprinklings

ST. CROIX VALLEY MASTER GARDENER ASSOCIATION NEWSLETTER

Elderberry  
Syrup  
p. 3

September/October 2016



## 'Last-Chance' Fall Workshop

### Growing & Using Herbs

by Peg Wastell

Our annual Fall Workshop will focus on herb growing, herbal tea making, tincture making, lotion making, pesto variations and eating wild herbs.

We call this our "Last-Chance Workshop" because it comes near the end of the year for recording our volunteer hours (Oct.1). MGVs need to accumulate a minimum of 10 educational hours to maintain certification.

This year we have another slate of awesome speakers, a "hands-on" opportunity, and a luscious lunch at a rewardingly low price of \$15!

Our Horticulture Educator **Diana Alfuth** will begin the program with how to grow

herbs all year long, indoors and out.

Next, we'll learn about the soothing properties of Aloe Vera from MGV **Lisa Mosbey** and have a chance to blend our own herbal tea in the hands-on workshop.

During lunch break, attendees can browse displays and see demonstrations on making tinctures with medicinal herbs by MGV **Debra Andazola**, and on making herbal lotions by MGV **Phyllis Jaworski**.

MGV **Karalyn Littlefield** will then guide us through creating delicious pesto and provide some samples.

The workshop will come to a close with MGV **Gail Behr** who will reveal the secrets stored inside wild herbs.

We'll be at the same place as last year - the Seyforth Building on the Pierce County Fairgrounds in Ellsworth.

[Click here for the registration form.](#) Don't wait - reserve your place now!

**FALL WORKSHOP**  
Saturday, Sept. 24  
9 a.m. - 3 p.m.  
Seyforth Building  
Pierce County Fairgrounds  
Ellsworth

## October Deadlines

Volunteer Hours - Oct. 1

Variety Plant Trials Evaluations - Oct. 31

## SEPTEMBER MEETING

### Putting bare-root trees in gravel

by Carolyn Barrette

September's meeting will feature Starla Enger of the Hudson Shade Tree Advisory Committee. Hudson has developed a new way of preparing trees for planting by putting bare-root trees in gravel and feeding them with nutrients rather than the old 'ball and burlap.'



UNIVERSITY OF MISSOURI PHOTO

**Bare root boxwood ready for planting after thriving in a gravel bed.**

Starla will explain how this method actually promotes root growth. People who drive in Hudson know that large trees were taken from Vine Street for the widening project. In addition, with the threat of emerald ash borer,

Hudson is replanting a variety of trees in the coming years.

Our September meeting will provide a preview of what will be happening in October as Hudson replants the trees along Vine Street.

**Thursday, Sept. 22**  
**6:45 p.m.**  
**First Covenant Church**  
1374 N. Main St.  
River Falls

## New Richmond Community Garden Update

by Donna Cadenhead

Seventeen master gardener volunteers have recorded time in the garden notebook as of Sept. 12. In addition to the Master Gardeners, the garden benefited from three groups of teenagers during the summer. Nineteen students from New Richmond High School helped plant in early June. Groups of students from Summer Stretch helped on two different days in July. Several grandchildren also visited the garden at different times. The total recorded hours amount to 360, although the real amount is probably greater.

Harvest of tomatoes, beans and onions yielded good results. Recorded amounts are 64 pounds of sun gold tomatoes, 288.5 pounds of red tomatoes, 101.75 pounds of wax beans, 191.5 pounds of green beans and 188.25 pounds of onions. In addition to the main crops, smaller amounts of carrots, lettuces, kohlrabi, peas, and parsley from the trial garden were recorded.

## President's Message

Can it really be September already? I know it is a cliché but each year seems to whiz by even more quickly. It reminds me that I should slow down and enjoy each day more.



**Barb Peterson**

September for me is a month of transitions. I give thanks that I listened to those who advised that it is important to include plants that bloom in every part of our growing year. Right now I am enjoying the Rudbeckia (Black Eyed Susan) and Ligularia that are providing their late summer bright golden blooms to my sun and shade gardens, respectively. I am seeing the first pink, rose and mauve of the Sedum, Hardy Mums and Turtlehead that are just beginning their show. And I am (and the pollinators are) looking forward to the asters that will provide color (and food) as

frost approaches.

Even as I enjoy the beauty and bounty of this year's garden, I am beginning to think of next year. I am taking note of what I want to change and what I definitely want to do again next year. This year I discovered a wonderful plant for the baskets that hang on the shady side of my house: Torenia (Wishbone Flower) has thrived and provided a wonderful display of purple flowers. I understand there is yellow variety and I will look for it too next year.

September is also the month to report on how our Seed Trials went and to document our continuing education and volunteer hours. Fortunately our Sept. 24 Fall Workshop makes it possible to still add to our totals in both categories. I look forward to seeing you there as well as at our regular September meeting on the 22nd.

Enjoy your September.

### ANY IDEAS FOR NEXT YEAR'S PROGRAMS?

by Carolyn Barrette

It's that time of year again – we're in the process of developing the 2017 program schedule for the monthly meetings and special events such as Garden U. Is there a speaker you would like to hear? A subject you want to know about?

We like to make the January meeting a special introduction to new members and add some color in the dark days of winter. Some speakers in the past have been Margaret Smith, Trumpeter Swans; Heidi Doering, new plants; and Debbie Lonnee, Bailey's Nursery. Any ideas?

Our summer 'field trips' have been popular. We could visit garden shops, specialty gardens, produce centers, dining areas with special gardens – the possibilities are endless. The field is wide open and the best ideas come from our members.

Please email names and contact information to Carolyn Barrette or call 715-549-6438, or email Mitzi Roy. We just make the phone calls – you folks are the ones who come up with the great program ideas. Help us help you get your education hours.

### SEEKING VARIETY PLANT TRIAL SUGGESTIONS

What plant varieties would you like us to have in trials next year? Contact Peg Wastell by Sept. 26.

### EQUIPMENT STORAGE SPACE NEEDED

If you have extra storage space to hold our tables, canopies, totes, etc., please contact Barb Peterson.

### OPENINGS ON BOARD OF DIRECTORS

The SCVMGA Board of Directors will have six openings for 2017. Elections will take place at the November meeting. The 2017 positions are: President, Vice President, Treasurer, Secretary, Pierce County Representative and St. Croix County Representative. The Vice President and Secretary positions are one-year terms. The rest are two-year terms. Board meetings are held on the second Tuesday each month (except December) from 6-8 p.m. at the Hudson Public Library. Interested candidates may email the Nomination Committee Coordinator, Donna Davis at [donnaledavis@att.net](mailto:donnaledavis@att.net), or call her at 715-549-5941 or 715-222-3539 (cell).

### NEED HELP ORGANIZING A SPEAKERS BUREAU

SCVMGA has been receiving requests from community organizations for speakers on gardening topics. We are creating a Speakers Bureau to compile a list of interested MGVs. If you would like to help organize a Speakers Bureau, please contact Lisa Mosbey.

### PLUM CITY LIBRARY SEEKS MGV TO TEACH CLASS

The Plum City Public Library is looking for someone to teach a class or two about some aspect of gardening at the library! You can pick your topic, your time, your date, and have fun teaching a small group! If you are interested, please contact Kayla Campbell at the Plum City Public Library by email at [pcbooks@plumcitylibrary.org](mailto:pcbooks@plumcitylibrary.org) to discuss their needs and work out the details!

### SPRINKLINGS CONTRIBUTORS WELCOME COMMENTS

Do you have questions or comments about an article? One click on the writer's byline will give you instant access to their email.



# Karalyn's Kitchen

by Karalyn Littlefield

Karalyn, a MGV since 2013, teaches classes in Food Science and Animal Science at UW-River Falls. After receiving a master's degree in Food Science, Karalyn worked in the food industry.

## Roasted Garlic

Garlic has been used for food and medicine for thousands of years. Chinese people have been eating garlic, using it in teas and folk remedies. History shows it was used when the Egyptian pyramids were built. Garlic is believed to have many health benefits. It contains high levels of antioxidants. It may impact high cholesterol, cold viruses, cancer, roundworms and strengthen the immune system.



Demographic studies have been conducted on the impacts of eating garlic. There is one such study from China where a subpopulation ate significant garlic and had very low cancer rates whereas a subpopulation in a different geographic area where garlic was not consumed had a high rate of the same cancer. Based on these data, I used garlic extract as one of the compounds to test anti-mutagenic potential in a cell culture system for my Master's degree research.

There are all of these potential wonderful effects from eating garlic. I consider them all positive side effects because I really like eating garlic. Garlic can be used in many different and sometimes complex recipes. However, my favorite preparation is to roast garlic until soft and sweet and squeeze the soft cloves on warm crusty bread. And, if you eat enough, you will not have to worry about vampire encounters.

### Roasted Garlic

- whole bulbs of garlic
- olive oil
- coarse salt
- aluminum foil
- crusty bread

Cut off stem end even with bulb, remove any loose outer skin and cut off top so that the tops of the individual cloves are exposed. Set prepared bulb on a piece of aluminum foil, pour 2 tsp. olive oil on top, sprinkle with coarse salt and close foil around the bulb. Roast in a preheated 400° F oven or on the grill for 30-40 minutes until cloves are soft. Squeeze cloves onto toasted or warmed bread. Enjoy.

## MEET KARALYN & LISA

Karalyn and Lisa will be among the presenters at our "Last-Chance" Fall Workshop, Saturday, Sept. 24. Karalyn will demonstrate how to make delicious pesto, and Lisa will guide us in creating our personal blend of herbal tea.



## Easy Herb Gardens

### Elderberry

(*Sambucus nigra*, *Sambucus canadensis*)

by Lisa Mosbey

Numerous species of elderberry grow in Europe and North America. In our area the variety most often found growing wild is the *S. canadensis*. Both the flowers and blue/black berries are used medicinally. The antioxidant activity assists the body in maintaining healthy cholesterol levels, promote heart and vision health, plus its anti-microbial activity boosts the immune system to combat viral and bacterial infections.



Flowers are harvested in the spring and the ripe berries are harvested in fall. They are commonly used to make juice, jam, and syrup. I use the syrup for both pancakes and as a cough syrup. Elder flower tea has a mellow sweet honey flavor. The tea is a traditional remedy

that promotes sweating to help break a fever. Interesting fact: elderberry juice was used for treatment of the flu epidemic in Panama in 1995. This is a tasty food that makes a useful remedy anytime of the year. Elder bushes like moist areas and are often spotted along road sides in the ditch. If you have a wet zone in your yard consider planting a native elder bush and enjoy the flavorful fruits and flowers.

### Elder Flower Tea

1 tsp. Elder flowers to 1 C. boiling water. Steep for 10-20 min.

### Elderberry Syrup

4 C. fully ripe elderberries, 1½ C. maple syrup or honey. Optional ingredients: ¼ teaspoon ginger, ¼ teaspoon cinnamon, 1/8 teaspoon nutmeg, or 1/8 teaspoon cardamom, 1 lime, zest and juice.

1. Add all ingredients to a nonreactive 3-qt. pot, cover, bring to a gentle simmer and cook for 5 minutes, stirring occasionally.
2. Remove lid and gently simmer for 5 more minutes.
3. Remove from heat and purée mixture with a hand-held immersion blender.
4. Strain through a fine-mesh strainer.
5. Enjoy right away or store in a sterile glass jar. Keeps up to three months in refrigerator.

*Precautions: Because many herbs are potent, small amounts used regularly may be safest. Anything beyond culinary amounts may be too strong for certain individuals, such as women who are pregnant or nursing; individuals with some health conditions (e.g., liver disease); or those taking medications such as blood thinners and blood sugar-lowering drugs. For the science and studies on herbal remedies visit [www.Pubmed.gov](http://www.Pubmed.gov).*



Lisa, who received her MGV training in Nevada, is a Holistic Health Practitioner, Herbalist and Aromatherapist whose mission is to educate and empower people to use herb and essential oil plant remedies to aid their health and well-being. She writes a [blog](#) on herbs, gardening tips and recipes.

## Some Insect Highlights for the Year

by SCVMGA Jerry Bridge

The Two-Banded Japanese Weevil (*Pseudocneorhinus bifasciatus*) was found for the first time this year in Wisconsin. This insect, originally from Japan, feeds on well over



PHOTO BY USGA, DR. J. BAKER  
Adult Two-Banded Japanese Weevil

100 landscape plants and is a destructive pest out east where it first appeared in 1914. The weevil was found in Dane county on many plants, including spirea, columbine, and a number of weeds. The adult is about 1/5 inches long and flightless. The weevil is pear-shaped and has brown/grey scales and hairs on the back, with two bands. This insect reproduces parthenogenetically (no males required!) in the U.S., although males are present in Asia. The spread from one region to another is believed to be on nursery stock. Adults, with a short snout, cause defoliation and larvae destroy roots. The adult is the stage that overwinters. Presently, the northeast is where this insect is most common in this country.

The invasive Brown Marmorated Stink Bug (*Halyomorpha halys*), which was discussed in a previous article, is now considered to be established in south-central Wisconsin. As yet there has been no official observations of fruit or vegetable damage in the state. Any swarms of this bug seen this

fall should be reported to the Pest Survey Program at 1-866-440-7523.



PHOTO BY MINNESOTA SEASONS  
Adult, nymph of Large Milkweed Bug

fungi. Most are less than 1/8 inches long and may be grey, brown, black, or white. Anything that reduces moisture, such as a dehumidifier, in the home or places of entry should reduce their numbers. They are harmless, with about 700 species in North America.

Of course, a hundred or more insects could be discussed. And the infamous Japanese Beetle wasn't even mentioned!

The Large Milkweed Bug (*Oncopeltus fasciatus*), found on milkweed and related plants, was a common insect in many gardens this year. They look like large boxelder bugs, but are black and orange. They can appear in quite high populations but do little damage.

Due to the wet summer insect-like Springtails, of order Collembola, have become a nuisance in many homes, attracted to the moist conditions. They feed on dead plant matter, pollen, and



PHOTO BY BRENDA POSTELS  
Springtail

## It's time to gather seeds for our seed-sharing activity at November's meeting

by Peg Wastell



Salvia

Seed-sharing at our November meeting means going out to the garden and gathering seeds now – before the critters do or the wind scatters them. It is well worth giving and getting seeds from our members.

The bright red of Corky Weeks' salvia that I grew from seed now gives me pleasure every time I see it growing in my garden.

Our milkweed trials also gave me a pleasant surprise. *Asclepia tuberosa* (butterfly weed) and *Asclepia incarnata* (Swamp Milkweed) bloomed in their first year of growth. What a treat!



Butterfly Weed

Walk around your garden and gather your seeds to share these simple pleasures with other MGVs.

### Preparing for November's meeting

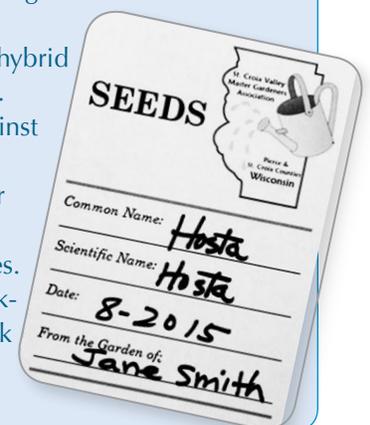
Here's a chance to give your extra seeds to others and receive new varieties for your gardens. Flower, herb, vegetable, tree, and shrub seeds are wanted!

They must be dried and stored in an envelope marked with your name, the plant name, date harvested, and any special growing instructions. [Click here for labels.](#)

Leftover seeds from purchases in the last two years are welcome as long as you note the age of the seed on the packet.

Please do not include collected hybrid seeds as they will not breed true. And, no patented seeds - it's against the law!

We ask that you drop off your seeds between 6:30 and 6:45 at tables organized by plant families. You'll be able to select seed packets to take home during the break after the business meeting.



# Volunteer Opportunities

If you have a project that you would like to include on this list, please contact [Lisa Mosbey](#), Volunteer Coordinator.

*Note: click on underlined names for direct email links.*

## BALDWIN-WOODVILLE

### B-W Giezendanner School Forest

[Debby Walters](#)  
*control invasive species*

### Viking Middle School

[Debby Walters](#)  
*maintain prairie restoration project*

## ELLSWORTH

### Pierce County Fair (Aug. 11-14)

[Leroy Clark](#)  
*plan, setup displays, staff booth*

### Pierce County Fairground Gardens

[Karen O'Brien](#)  
*plant, maintain flower gardens*

### Ellsworth Ambulance Hall

[Diana Alfuth](#), 715-273-6781  
*redesign, plant garden area*

## ELMWOOD

### Personal Property Plant ID Project

[Teresa Davis](#)  
*work as a team to identify plants in people's yards*

## GLENWOOD CITY

### Glenwood Community Garden

[Barb Nelson](#)  
*maintain garden*

### Glenwood City "Welcome Cows"

[Bonnie Walters](#)  
*help 4-H club with planting, maintaining sign plot*

## HUDSON

### Hudson Farmers Market (Plaza 94)

Tuesdays 8 a.m.-noon (June-Oct.)  
[Janet Jones](#)  
*set up, tear down MGV table, answer questions, provide info to public*

### Hudson Farmers Market

(Faith Community Church)  
Saturdays 8 a.m.-noon (June-Oct.)  
[Dawn Kleinknecht](#), 612-203-9030  
*set up, tear down MGV table, answer questions, provide info to public*

### Lakefront Park (April-Oct)

[Ramona Robinson](#)  
*help design, maintain, harvest, share edible landscape*

### Octagon House (Mondays)

[Janet Haut](#)  
*maintain gardens*

### Willow River Elementary School

[Ramona Robinson](#)  
*help design, supervise, maintain edu-*

*cation garden*

### Willow River State Park

[Tashina Lahr-Manifold](#)  
*give tours, maintain Nature Center*

### Hudson Middle School

[Mike Deneen](#)  
*restore, maintain courtyard garden, help with outdoor classrooms*

### Birkmose Park Indian Mounds

[Marianne Leverty](#), 715-549-5528  
*maintain native plantings*

### Gardens, Perch Lake (April-Oct.)

[Justin Townsend](#)  
*plant annual garden, bring ideas for beautifying park*

### Christian Community Home

[Deb Pederstuen](#)  
*weekly 2-hour maintenance of courtyard gardens*

### Glover Park Entrance

[Jill Berke](#), 715-821-8289  
*garden entrance weeding, clean-up*

## NEW RICHMOND

### New Richmond Community Garden

[JoAnn Ryan](#)  
*plant, weed, harvest, donate produce*

### Deerfield Gables Care Center

[Carolyn Craig](#)  
*spring cleanup, fertilizing, mulching therapy garden, bird sanctuary*

### Cancer Center of Western Wisconsin

[Julie Walsh](#), 715-246-9999  
*design, maintain Journey Garden*

## PRESCOTT

### Great River Road Visitor Center

[Deb Kittilson](#)  
*garden maintenance*

## RIVER FALLS

### Boulevard Flower Plot

[Donna Reuter](#)  
*rejuvenate flower plot*

### Demonstration and Learning Garden

(Hoffman Park)  
[Diana Alfuth](#)  
*plan, weed, give demonstrations, scout for problems*

### Grow to Share Community Garden

(Hoffman Park)  
[Megan Loga](#)  
*need board member, coordinator*

### Grow to Share Herb Garden

(Hoffman Park) [Heidi Nemcheck](#)

*plant, maintain, harvest herbs*

### Have a Heart Farm

[Bobbie Kuhn](#)  
*maintain three raised beds*

### River Falls Farmers Market

Tuesdays and Saturdays  
[Elaine Baker](#)  
*staff booth, answer questions*

### St. Croix Valley Habitat for Humanity

[Dennis Schmidt](#)  
*work on new gardens for Habitat families*

### Wings of Spring Bird Festival

Saturday, May 7  
[Wendy Hill](#)  
*staff booth, provide hands-on pollinator activity*

### Westside Elementary School

April-Oct  
[Becky Cunningham](#)  
*guidance on seed, plant selection, coordinate student garden work*

## SOMERSET

### Parnell Prairie Reserve (May-Sept)

[Jean Hoffman](#)  
*transplanting, general maintenance*

## ANYWHERE

### SCVMGA Annual Plant Sale

Saturday, June 4  
[Corky Weeks](#)  
*donate plants, help with sale*

### Hospitality Committee

[Trina Frank](#)  
*bring treats to monthly meetings*

### Sprinklings Newsletter

[Colleen Callahan](#)  
*contribute articles*

### Garden Book Collection

[Joni Garbe](#)  
*donate used gardening books, bring to monthly meetings*

### Visual Communications Team

[Deb Andazola](#)  
*take photos of SCVMGA events*

### MGV Helping Hands

[Gail Behr](#)  
*help fellow Master Gardeners in time of need*

\* \* \* \* \*

**AUGUST MEETING**

# Aquaponic farming flows from fish to lettuce to table

by **Mary Pat Finnegan**

On a beautiful summer evening 49 Master Gardener Volunteers, Diana Alfuth, and 5 guests met to tour Future Farm Food & Fuel, LLC in Baldwin, WI.

Engineer, innovator, entrepreneur, and business owner, Steve Meyer spoke to the group. He began with a bit of background about himself and though he spoke modestly, it quickly became apparent that this third-generation patent holder is a guy who is good at figuring things out. He began making fly rod cases (a business he began, nurtured then sold), then figured out how to use algae to make biodiesel, which led him to raise tilapia. He attended school in Florida to learn about hydroponics, which as he described it, "Morphed into aquaponics."

In 2007 he developed a business model and built a 27,500 square foot (1/2 acre) building. For the first three years of operation the building was heated with biogas (methane) produced by the cows at the dairy farm across the road.

"Our mission was two-fold: Supply quality foods consistently to our local area year round. And use environmentally friendly practices to operate the farm," according to the company's website.

Steve and his daughter, Ashley, led the tour starting near the large, blue tanks that take up one corner of the first large open room. The tilapia raised in those tanks come to Future Farm weighing just 0.5 grams. Within eight months they reach a weight of 3-plus pounds when they are then sold to Asian grocery stores in the Twin Cities.

The nutrient-rich water from the tilapia tanks provide the fertilizer for "raceways" (long, low, rectangular pools) in the adjacent, brightly lit room. In this area produce (primarily lettuce) floats on solid foam boards pierced with a grid pattern of holes that allows each plant's roots to dangle in the water.



PHOTO BY DEB PEDERSTUEN  
**Steve Meyer holds a tilapia.**

There are many benefits to the aquaponic system. For one, it uses much less water than traditional growing methods. Using traditional methods, it takes 22 gallons of water to grow a head of lettuce. That same head of lettuce requires only four gallons of water using aquaponics. Another benefit is that this food is local; it's not shipped in from hundreds of miles away. Lettuce harvested one day is often



PHOTO BY DEB PEDERSTUEN

(Above) **Steve Meyer displays healthy roots of lettuce.** (Below) **Raceways of lettuce growing in pools of water.**



PHOTO BY MARY PAT FINNEGAN

on store shelves or restaurant tables later that same day.

Future Farms ships 500 cases of lettuce to local stores and restaurants every week. Their best seller is butterhead lettuce but they also grow frilly green leaf and green leaf lettuce, arugula and basil. They have experimented with herbs, romaine, baby kale, micro greens, and wheat grass.

Future Farms is an impressive operation and visiting this innovative operation was fantastic learning experience. We walked away with a new appreciation and understanding of aquaponics. Thank you to Steve and Ashley Meyer!



**As the sun sets on Future Farm and Fuel, seedlings are bathed in fluorescent light.**



– PHOTOS BY MARY PAT FINNEGAN

**MEMBERSHIP NEWS**

**by Deb Pederstuen**

Our membership had its ups and downs last month. We gladly welcomed Hudson resident John Ramstad as our 201st member! He currently tends Christian Community Home gardens in Hudson, but is exploring youth gardening possibilities at Hudson's EP Rock Elementary and volunteering at our New Richmond Community Garden. John was a member of Rock County MGA in Janesville where his niche was gardening with youth and community gardens.

To our surprise, we lost Rick and Kari Hussey to the state of Utah! They fell in love with the weather and the Zion National Park hiking trails. The husband and wife team coordinated our 2014 River Falls Farmers Market. They are always welcome back!

Unfortunately, our long-time Equipment Manager, Sara Karlson, is taking a short hiatus. Sara's family responsibilities have increased, but she promises to return soon. If you have extra storage space to store our tables, canopies, totes, etc., please contact [Barb Peterson](#).

*CORRECTION: The St. Croix County Fair article in last month's issue incorrectly stated that Peg Wastell was in her third year of the Variety Plant Trials. This is her fourth year.*

**Website Bulletin Board welcomes all things horticulture**



The SCVMGA website is revamping its Bulletin Board feature, thanks to MGV [Mari Marson](#).

"We're opening it up to anyone, including businesses, that are offering specials on gardening-related items and services," says Mari. "We hope to create a vibrant corner for MGVs, a space where they can place want-ads and find bargains and even recipes."

The [Bulletin Board](#) can be found on the menu bar on the left side of the homepage. Please note that SCVMGA does not endorse any products or services.

If you have items or services of interest to MGVs or know of a business that would like to post a special offering, please email [Mari Marson](#).

**Almost identical**

**by Colleen Callahan**

Can you find the difference between these two plant identifications? I didn't notice until I started planting. Although I knew the correct location for planting, I was frustrated by the inconsistency. So I wrote to David Konsoer,



Director of Sales at Proven Winners®. Here's his response:

*"We sell baby plants to growers around North America. They grow the baby plant until it's ready to ship to a garden center. A baby plant*

*and tag is shipped to the growers at the same time. In some cases, not all of the tags are used at one time - for example, in a larger container, the grower may put 3-4 plants into the container but only use one tag.*

*Long story short, the tag on the right is an old tag (I can tell this because we updated our logo a couple of years ago - this is the logo on the left). With that old tag, we obviously used the sun requirements which isn't correct and made the change on newly printed tags. My guess is the grower had extra tags in their inventory from an earlier shipment and grabbed the incorrect one."*

Why the company printed the incorrect tags in the first place does not bode well. Neither does the fact that they didn't instruct their growers to discard them.

This episode brings to mind what Diana Alfuth often says: "Be careful when you shop at big-box stores."

Sprinklings

Sprinklings is a newsletter publication of the St. Croix Valley Master Gardener Association and is published eight times a year: monthly issues in May, June, July and August; and bimonthly issues in September/October, November/December, January/February, and March/April. It is emailed to members in PDF format, and archived on the association's website at <http://scvmga.weebly.com>

All SCVMGA members are welcome to contribute articles, information, book reviews, or ideas on any horticultural topic. Submission deadline is the first Friday of the publication month. The next deadline is **Friday, Nov. 4** for the Nov./Dec. issue. Please email submissions or inquiries to the [editor](#).

*Editor: Colleen Callahan  
Communications Coordinator: Suzy Naschansky  
Circulation Manager: Diana Alfuth*