



## IN THIS ISSUE

Asparagus

Japanese  
Beetle  
Suggestions

## IOGA MISSION:

To educate ourselves and others in reasons for and methods of environmentally friendly gardening; and to encourage the reduction of chemical dependency in gardens, lawns and farms.

## Message from Our President ...

Anyone who has visited Trader's Point Creamery in the beautiful Zionsville countryside, knows that owners Jane and Fritz Kunz take pride in nurturing a community grounded in healthy principles as well creating delicious and nutritious certified 100% organic dairy products. The creamery has been in business since 2003 and offers an assortment of milk, yogurt, and artisan cheese; is home to a year-round farmer's market; houses a restaurant and dairy bar; and hosts musicians and other entertainment.



Lynne Sullivan

The creamery itself is an impressive assembly of old barn structures that have been artfully reconstructed and given a new purpose as a milking parlor, processing facility, storefront, loft restaurant, winter market accommodations, and shelter for the herd. What makes the creamery unique, is the careful attention to the organic grasses, herbs and flowers that are grown in the pasture that allow the herd of beautiful Brown Swiss cows to create milk high in proteins and naturally occurring healthy fats such as omega 3, conjugated linoleic acid (CLA) and other nutrients.

The property in front of the main barn is home to a large organic garden with tidy rows of vegetables, herbs and flowers. Can you imagine the access to high-quality organic fertilizer and compost they have? A large trellis and fence constructed of curvy wooden branches enhances the entrance to the garden and welcomes the visitor to explore.

Trader's Point Creamery is the location for IOGA's next meeting. I hope you will join us on Saturday, July 16 for a special tour of the dairy and gardens. Please see the last page of the newsletter for details.

July will be an important meeting for IOGA as we will announce the nominating committee for the new officers. Officer positions are: President, Vice-President/Programs, Secretary, and Treasurer. While the officer elections will take place at the October meeting, we need to begin planning for the elections so that the new officers can be in place for the January 2012 meeting. I encourage you to contact me by July 9 [sagaemoo@yahoo.com](mailto:sagaemoo@yahoo.com) if you are interested in participating in the nominating committee or in an officer position.

IOGA is a fun, diverse group of gardeners who love to play in the dirt and eat good food. We need your involvement to help keep us growing and strong.

Happy and Healthy Gardening! — Lynne

On a long weekend getaway to Tennessee in 2008, Annie, my intended, and I visited a pioneer homestead, one of those tourist trap kind of places. About the only thing I remember well is an asparagus plant. It was astounding—the stalks of the plant I saw were the diameter of golf balls. That seemed an unattainable nirvana, but I vowed to try.

In 2007 I had moved to a three acre piece of heaven across the river west from Louisville, in Harrison County. It is pretty hilly, the best place to garden, convenient to the house and water, was a north facing sod hillside. The property line, at the bottom, was grown up in large saplings, blackberries, wild roses, and vines. The electric line to my house passes over this area, and that summer the power company laid waste to everything under the power line. I told them to leave everything where it fell, that I would salvage what firewood I could and clean up the rest. That winter I got around to doing that, and burnt the brush and brambles on site. In the spring I cleared out the small tree stumps and all the roots from the brambles and vines I could. At that point, I decided it would be a good place for the asparagus bed.

I elaborate on that background to provide an idea of growing conditions for the young plants. The soil is pretty much clay. The closer you get to the bottom of the hill, the looser and more friable the dirt becomes, because the weathered clay and organic material mixed becomes almost loamy and washes downhill, naturally. This site probably has some of the best dirt on the place, though it is all pretty nutrient poor. Just ten feet uphill solid clay is only a shovel deep and we have built raised beds to give more soil depth for plant roots.

I ordered ten each of *Mary Washington*, *Purple Sweet* (shipped *Purple Passion*), and *Barr's Mammoth* two year old crowns. They were to be mostly male plants, which are more productive. When they arrived, I set them in holes about 18 inches apart in rows two feet apart, and covered with a dirt and compost mixture so the crowns were about 4 inches below the surface. I kept the weeds down somewhat with mulch and toward the end of summer I finished filling the holes to ground level. Most of the plants survived.

The spring of 2009 we were amazed by the results shown in the photo (“Bigger than my thumb”). We resisted the urge to harvest all we could, only picking the second shoot from a given plant. Annie doesn’t eat asparagus, or it might have been harder to resist. I had a serious invasion of asparagus beetles that found the stalks delicious and did quite a bit of damage though I hand picked them every day. Researching that problem, I found they hide in debris on the ground, so I raked off the mulch and put down layers of newspaper on part of the bed. Construction of a garage and workshop consumed so much of my time that after the harvest, the asparagus bed became a jungle of fern, weeds and brambles.

Early this spring, to ease garden fever, I cleared off the debris and rooted out the thorny things again and a few more stumps. We have a small flock of chicken manure producers and when the ground was workable, I tilled in about an inch of chicken manure and straw compost. The results are much like last year, with large, sweet succulent stalks (the Purple Sweets are the best). Even if the outside gets tough, the large stalks can be peeled for some great eating. I just spotted my first asparagus beetle and some eggs so the plants are due for a good soaking with soapy water. I have accumulated a stock of cardboard from window and siding cartons (from the garage project) to mulch between the rows to keep the weeds down



Paul Matzek Showing Off His Asparagus — **“Bigger Than My Thumb”**

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this year without providing habitat for the beetles.

I haven't made it to golf ball diameter stalks yet, but many are larger in diameter than my thumb, and a few are close. This weekend Annie coated 5-6 stalks with olive oil and some seasonings and I threw them on the grill with the steaks. After hesitantly taking a bite, she announced it was in a whole different food group than the asparagus she dislikes. I think I have a convert!

I can credit several factors for my success. First is the variety. The old standby, *Mary Washington*, produces pretty much normal size shoots, and is a disappointment compared to the other two. Second, of course is the manure compost. Asparagus is a heavy feeder and can take just about all the nitrogen you can throw at it without burning, even raw chicken manure. Third, I don't follow the usual method of harvesting shoots for two weeks in the spring then letting the plants go. I allow the first stalk on a plant to grow undisturbed to start providing food for the roots. If the plant is vigorous and producing big stalks I will harvest the second and perhaps third stalk, then I allow a second to grow. This provides plenty of foliage for the plant to prosper, and occasionally even in late spring I can pick a few more latecomers.

There is some room left at the end of the asparagus area, so I just ordered more roots, 20 *Purple Sweets* from R. H. Shumway, for \$19.49.

Lastly, just a tip I learned. When you put asparagus in the refrigerator, don't bag it and put it in the vegetable drawer. Would you lay flowers on a shelf? Put these living plants in a glass or vase of water in the refrigerator. If you buy the stalks, trim the dried ends first so they can take up water.



**The Day's Pick — A Delicious Bouquet**

Interesting how dismal failures can sometimes turn into inadvertent successes. Late last summer Annie and I tried planting a fall crop of broccoli for the first time, but we were too late. The plants were near bloom stage when frost was followed by freeze.

Hoping to extend growing conditions long enough to get something for our efforts, I placed wire hoops over the bed and covered it with a plastic sheet tunnel. It wasn't enough though. The nubile heads soon turned brown and withered away. The plants, however, stayed green and healthy. By the end of the year, some of the leaves close to the plastic were frost-bitten and white, but the plants were still solid.

At that point it became an experiment to see if I could get them through the winter. After cleaning the odd chunks of frozen snow that were pressing the plants to the ground, I rolled back the plastic and made a crude cold frame with hay bales on the north side. I added a bunch of plastic jugs painted black and filled with water to help moderate the temperature, and again covered the bed with the plastic sheet.



**Broccoli**

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By the end of January, when it started to warm a little, the plants were looking pretty bad but were hanging in there. Soon, small secondary heads started to form and with the additional warmth in the cold frame, they flourished. By the first of march, we harvested the sweetest, tenderest broccoli I have ever had, and they were, of course, completely pest-free.

I have some salvaged insulated glass panes from having replaced windows that will make a great cold frame. This fall I will again plant broccoli too late. With better cold protection, I may harvest broccoli the first of February.

Along the same vein, we planted *spinach*, *corn salad*, and *radishes* in a cold frame in October, also with black jugs of water. There was enough warmth for the seeds to germinate and start growing. The radishes didn't survive, but the rest sort of went dormant until early spring, then started growing again. We had more fresh greens through March and April than we could use.

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*Paul and Anne Matzek have been IOGA members since 2010. They have homes in Elizabeth, IN (southeast Indiana) and Brownsburg, IN.*

## Ask us...!

President – Lynne Sullivan  
317-574-1921  
[sagaemoo@yahoo.com](mailto:sagaemoo@yahoo.com)

VP/Programs – Paula Boone  
317-758-4789  
[boone@logical123.net](mailto:boone@logical123.net)

Secretary – Margaret Smith  
(317) 283-3146  
[margaret.smith803@gmail.com](mailto:margaret.smith803@gmail.com)

Treasurer – Ron Clark  
317-769-6566  
[ronaldrayc@gmail.com](mailto:ronaldrayc@gmail.com)

Editors – Claudia and Ron Clark  
317-769-6566  
[ronaldrayc@gmail.com](mailto:ronaldrayc@gmail.com)



# Pecan Trees

## SOME PECAN TREES WILL THRIVE IN INDIANA

At our January IOGA meeting Marilyn Spurgeon shared the most delicious, plump pecans! Just looking at them brought up images of Georgia's sweet, warm breezes--and we had no idea of the thick ice slabs awaiting us! "Although typically a southern crop, some selected pecan cultivars will bear in Indiana." The Indiana Nut Growers Association (INGA) website [www.nutgrowers.org](http://www.nutgrowers.org) provides the answer to the question stirred by just a taste of Marilyn's plate of pecans.



Pecan Tree

So, what pecan cultivars will grow in Indiana and where to find them? I contacted Marilyn, whose husband Charles is the nut grower and deeply involved in the INGA. However, he wants to promote hickory nuts, not pecans. She kindly provided some links for me to explore online.

The INGA is a not-for-profit organization dedicated to the culture of Indiana hardy nut and fruit trees, their advancement, and helping those interested in cultivating them. The INGA was founded in 1953 and offers free training and plant material exchange opportunities at regularly held dues free meetings.

England's Orchard and Nursery offers nuts for both eating and planting. Specializing in Exotic fruit and nut trees for alternative crops.

England's Orchard and Nursery  
316 S.R 2004  
McKee, KY. 40447-9616  
pH toll free 877 965 2228  
[www.nuttrees.net](http://www.nuttrees.net)

Nutrition note: Pecans are high in antioxidants.

*Rosie Bishop*

The April 16, 2011 IOGA meeting was held at the Zionsville Library. The meeting included the annual IOGA plant and garden auction.

At the start of the meeting all present introduced themselves and told about their gardening experience and if they want to do something different with their garden this year. New garden plans included the following: plant more spinach, raise chickens, grow corn, have a salsa garden, increase the amount of asparagus, try growing cotton, grow an unusual canna from a neighbor, include garlic, plant heirloom rhubarb, put in special fencing to keep critters out, create more small raised beds, and grow more flowers, especially more Indiana wildflowers. Another member commented that his fall planting of broccoli froze over the winter but came back quite well in March.

The meeting was then opened to questions and answers. One person said her squash was wiped out last year by bugs and borers. Suggestions made to alleviate this problem included the following: 1) use diatomaceous earth around the plants, 2) water the stems so that the bugs come up and can easily be picked off, plant radishes near the plants and then toss radish leaves and residue around the plants, mulch heavily right up to the stem, and 3) put bright yellow bowls of water around the plants to attract the beetles. A suggestion was made to spray a tobacco juice mixture around lettuce and collards. Information about "companion plants" can be found on the web. Dikon horseradish planted around zucchini will keep borers away.

The business meeting, led by President Lynne Sullivan, followed. Lynne announced that IOGA

shirts and hats are for sale today. Also, the organic plant seedlings from Nature's Crossroads that were pre-ordered were here and ready for pickup. The movie, A Chemical Reaction, had been shown in Columbus, Indiana on March 21. IOGA helped sponsor the movie, which was an indictment of chemical lawn care.



Pre-Ordered Plant Seedlings from Nature's Crossroads Ready for Pickup

An organic farm near Whitestown has requested assistance from us. They would like to hire someone to help/learn and share in the produce. The St. Vincent de Paul Garden has asked for some part-time volunteer help. An eastside organic farm is being established that will grow vegetables for the Gleaner's Food Bank and might be good place for a future IOGA meeting site. IOGA is looking for a Publicity Coordinator. In addition to our website we also have a Facebook page, which is a good way to keep in contact and share ideas. Organic gardening is a hot issue now.

Next, Vice-President Paula Boone told the group about upcoming meetings and events. The July 16 meeting will be a tour of Trader's Point Creamery. The October meeting will be at Jeff Evard's LIFE farm in Morgan Co. The *Earth Day* festival is on April 23 and will take place in the grassy area near

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IOGA Members and Guests at the Annual IOGA Plant and Garden Auction Held at the Zionsville Library



Some of the Plants that were Auctioned Off During the Meeting

the State Museum. The *Orchard in Bloom* show will be on the following weekend. Volunteer Coordinator David Englert said some volunteers from our organization are needed for these events.

Members who have not paid their dues yet can give them to Treasurer Ron Clark today. Dues are \$10 for a single and \$12 for a dual.

Next Ron and Claudia Clark led the plant and garden auction, the most exciting part of the meeting. First were the tomatoes, squash, and other vegetables. Next to be auctioned were a variety of wildflowers such as anemone, wood poppy, coneflower, waterleaf, lavender, red lupine, wild geranium, Solomon's seal, wormwood, catnip, and corydalis.

The herbs offered included mint, lemon mint, apple mint, oregano, and chamomile. Other plants auctioned off were hosta, Japanese anemone, ladies' mantle, purple iris, sweet woodruff, Shasta daisy, horseradish, Bible leaf mint (use the leaves as a bookmark), Star of Bethlehem, sunflowers, and evening primrose. Also sold were tadpoles from Rosie Bishop and a worm composter from Lynn Jenkins.

The sale was a great success, and almost everyone was able to take home some plants to add to their garden.

— Margaret Smith, Secretary



Picture of David Englert's No Dirt - Just Add Straw Potatoes on the First of June.


Wow on the potatoes, absolutely flourishing! Especially the no-dirt method of growing - basically just keep layering with straw. We first put the potatoes on about 2 inches of straw and then placed 4 inches over that.....as the potatoes grow, we just keep adding straw. We are to the point that they are about 3 ft tall (see picture above) so we are thinking about surrounding the area with chicken wire and seeing how high it will go, just for fun! It'll be interesting to see what happens. We read about people having success with this method in *Organic Gardening* magazine, an excellent periodical if you don't already receive it. — David Englert

(Editor's Note: Ask David about his potatoes at the July IOGA meeting)

**Mark your calendar**

IOGA generally meets quarterly on the third Saturday of the month. Mark your calendar for upcoming meetings.

July 16, 2011  
 October 15, 2011  
 January 21, 2012  
 April 21, 2012  
 (Plant Auction)



**Q****&****A**

## Japanese Beetle Question

Japanese beetle season is quickly approaching. What can be done to stop them from destroying our crops? -- *Jim Shepherd*

### Janet Glover:

For Japanese beetle control, I've found that simply covering the plants is the safest and best method. For single plants, such as the basil in my herb bed, I use tulle (material used for bridal veils) that can be bought very inexpensively at JoAnn Fabric store. I just use a large piece and tuck it in around the bottom of the plant, and the Japanese beetles can't do any damage. It does let in sunlight and rain, so it works very well. If it's an entire bed, then lightweight row cover works great. That can be purchased from places like Gardens Alive or Johnny's Select Seeds. It allows sunlight and water to get through, but insects can't get through. It pins down to the ground so that it doesn't blow away, and it's effective control for all sorts of damaging insects. If pollination is needed, then the row cover needs to be off during that period, but once the fruits or vegetables set on, the lightweight row cover can be kept in place at all times. I'm hoping that row cover will keep cucumber beetles off my cucumbers this summer. They were awful last summer and even ate up my one chrysanthemum plant in the fall!

### Heidi Watson:

I use my own cheap labor by drowning Japanese beetles. Use hot water mixed with a drop of Dial Soap in a paper cup, drop beetles in and they'll drown quickly.

### Greg Buck:

Place Japanese beetle traps up wind in a location away from plants that you want protected. I place mine in trees that are in an interstate zone and confirmed approval with the adjacent residents.

### Ann Leatherman:

I guess my answer to Japanese beetles is a bit tongue in cheek. My answer is grow your roses on the other side of the property from your veggies. They will go for the roses first.

You might also try the spray I made out of garlic, chewing tobacco, and red pepper all soaked in quart solution for 24 hours then add a few drops of liquid detergent. Shake up, take out the solids, and spray on top and underside of leaves to keep bugs from munching.

### David Colby:

I virtually eliminated Japanese beetles using two methods. First, set out traps and empty them as needed. Second, spread milky spore disease all over the ground. That will kill the larvae in the ground and stop the cycle.

### Paul Matzek:

Johanna Campbell of Ossian, IN submitted a letter appearing in the July/August Countryside magazine with this remedy for Japanese beetles: make pepper spray by "putting the juice from a jar of jalapeno peppers into a spray bottle with water. I make the ratio 3-4 parts water to 1 part juice. I spray it on my plants and the beetles can't get away fast enough. They don't come back unless we have several days of really soaking rains, and then I just spray them again lightly."

*(Word of Warning: -- Some people say that Japanese Beetle traps attract more beetles to your area from far away than they catch. This however may depend upon your particular situation.)*

# Q & A

## Garlic Question

I had a question that I would have like to ask at the October IOGA meeting, but there wasn't time. Last year I tried to grow garlic for the first time, but I was very unsuccessful. I planted it in November, mulched it with straw as I had read, but only a couple plants came up. I don't remember the variety I planted, but it should have been okay in our area. Anyway, I would love to have any hints to improve my success rate

*Karen Crane*

### Answer

I plant the garlic about 4-5 inches deep in well worked soil.

I plant in November when one doesn't have to worry about it warming up and having it sprout.

Drainage is the key. It doesn't like standing water or moist soil. After planting I place cow manure or horse manure over the row. I mulch in the spring with well rotted straw as soon as I see the green sprouts of the garlic plants.

Plant the cloves far enough apart that you can mulch in between the plants as well as alongside them. Harvest when there are three leaves turning brown. Dig. Allow them to dry on a screen or area that won't get rained on. Later in the summer one can cut the tall stems but don't open up the cloves until you are ready to plant them. I use our air conditioned basement. Watch for mold. Plant the biggest cloves in the fall. Eat the small cloves. It takes about five years to get some really nice cloves going.

Don't give up!

*Paula Boone*

## Election of Officers at the October IOGA Meeting

IOGA members will elect officers for a two year term at the IOGA October meeting. The elected officers will take office in January. The IOGA offices and their duties are the following:

President. The President presides at meetings, appoints the newsletter editor and committees, and provides executive oversight of IOGA activities.

Vice President and Program Director. The Vice President / Program Director arranges for meeting places, programs, speakers, etc.

Secretary. The Secretary keeps minutes of meetings and serves as corresponding secretary to other organizations.

Treasurer. The Treasurer is in charge of dues and finances, keeps the membership list current, and keeps the not-for-profit status of IOGA current.

The President appoints a nominating committee in July. The nominating committee presents a slate of officers to be voted on at the October meeting.

If you wish to serve on the nominating committee or be an officer, please contact Lynne Sullivan [sagaemoo@yahoo.com](mailto:sagaemoo@yahoo.com) by July 9th.

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## Neem Oil and Diatomaceous Earth

*Neem Oil* is a natural Fungicide, Insecticide, and miticide. *Diatomaceous Earth* is a natural contact insecticide that works by causing abrasions on insects as they come in contact with the product.

At Lowe's in Indianapolis you can purchase *Neem Oil* for \$9.97 for a 16 oz bottle. This is the best price that I have found so far in the Indianapolis area. Lowe's also has *Diatomaceous Earth (Crawling Insect Killer)* for \$8.97 for 4 lbs.

— *Ron Clark*



# LETTERS:



Nice newsletter! Regarding Rosie Bishop's late ripening tomatoes (in the April newsletter), I remember Jerry Brunetti talking about tomatoes one time. He was in Italy and there were tomatoes sitting out that kept very well for quite a while. He indicated it was an indication of a more nutritious tomato if it dried out instead of rotting. Maybe that is why Rosie's tomatoes showed a few wrinkles, but had kept pretty well otherwise.



**Rosie's  
Tomatoes**

*Marian Corya*

# IOGA Outreach Efforts

Thanks to all the IOGA members that represented IOGA this spring at the *Earth Day* festival and the *Orchard In Bloom* show.



The following IOGA members helped at the *Earth Day* Festival: Ann Leatherman, Paul Gaston, Ron and Claudia Clark.

The following IOGA members helped at the *Orchard In Bloom* show: David Englert, Marilyn Spurgeon, Sharon Patterson, Lynne Sullivan, Ann Leatherman, Elaine Englert, and Rosie Bishop.

Thanks for all your help!

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## Trying New This Year

Lynel Duffy:

This year I am trying Shelling Peas .... never grew them before. As well as turnips. Not very exciting, but new for me.

Paul Matzek:

Found out we like roasted rutabaga, so I'm trying that for the first time. Also, we overwintered corn salad (also called mache) in our cold frame. It's a nice addition to spinach.



Corn Salad

Heidi Watson:

Chinese vegetables

Ron & Claudia Clark:

Will try growing fall Brussels sprouts this year according to Lynn Jenkins's article in the April newsletter.



Sharron Patterson Helps with the IOGA Booth at the *Orchard In Bloom* Show at Holliday Park

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The October 15 meeting of IOGA will be in Morgan county at Jeff Evard's LIFE Certified Organic farm [lifefarmcsa.com](http://lifefarmcsa.com). The farm is comprised of approximately 14 acres of cultivated land which includes six greenhouses, two hoop houses, and several farm fields. We will have a tour of the farm.

## Editors' Corner

### Over Wintering of Spinach Produces Early, Lush Spinach



#### Spinach Outside Our Back Door on April 12 Ready to Begin Picking

This spring we had a pleasant surprise. We had six weeks of phenomenal spinach (see photos). The spinach was planted last fall, but never did well. The plants, however, survived through the winter under 3 feet of snow. (The spinach area was outside our back door. We had dumped snow from the sidewalk and driveway on this area.) This spring the snow melted and the spinach was still alive and immediately started growing and got to 18" tall or more. Totally unplanned! Fun and lots of great spinach!

We did kind of cheat a little in obtaining such lush and large spinach. In the past nothing would grow very well in the area where we planted the spinach. So last summer we decided to dig out the old dirt and replace it with better soil. To our amazement as we began digging we found that

when our house was built, the excess concrete from the basement floor was dumped there. Down about six inches was a large slab of concrete covering about half of the area.. We had to break the slab with a sledge hammer and heavy crow bar. No wonder nothing would grow there! With the concrete removed, we dug out the old dirt down to about 15-18 inches. Then we filled the hole with a combination of 1/2 topsoil from our woods and 1/2 compost. We also mixed in two 40 pound bags of *Chickity Doo Doo*.5-3-2.5 organic fertilizer for good measure. So that 's why, once the spinach made it through the winter, we had spinach on steroids.

We are planning on trying this again next fall and winter. We would also like to attempt to overwinter some other fall/spring vegetables.

Has anyone else had good success in over wintering fall/spring crops? We would be interested in hearing just how this is done other than having three feet

of snow on top of the plants. Maybe a heavy layer of straw or leaves on top? Maybe an old storm window supported by hay bails? Any ideas? Let us know. (Also, see Paul Metzke's Broccoli article in this newsletter for some ideas.)



#### Spinach on Steroids! May 8 After Picking for Four Weeks. (New Lettuce in Foreground.)

## Treasurer's Report

2nd Quarter 2011

Opening Balance March 1, 2011 \$ 1495.05

### Income

Donations	\$ 8.00
Membership Dues	\$ 188.00
Room Deposit Refund	\$ 100.00
Plant & Garden Auction	\$ 488.50
Plant Seedling Sales	\$ 109.75
T Shirt & Hat Sales	\$ 50.00
<b>Total</b>	<b>\$ 944.25</b>

### Expenses

Newsletter	\$ 100.00
Web Domain Registration	\$ 128.00
Liability Insurance	\$ 200.00
Postage	\$ 6.40
IOGA Business Cards	\$ 144.45
<b>Total</b>	<b>\$ 578.85</b>

Closing Balance July 31, 2011 \$ 1850.45

*Respectfully submitted by Ron Clark, Treasurer*

Carol Heinzen, Indianapolis, IN 46234

Lindsay Grossheim & Rafael Vega,  
Indianapolis, IN 46205

Karen & Don Nelson, Avon, IN 46123

## Corn Gluten

Corn gluten can be used as a natural nitrogen fertilizer. I have used it as a side dressing for corn and other plants after the plants are a few inches high. Corn gluten can also be used on lawns and will rapidly "green" your lawn just like the chemical fertilizers. A word of warning -- do not use corn gluten where you wish seeds to germinate. Corn gluten naturally retards germination of seeds. This characteristic however is beneficial when applying corn gluten to your lawn in the spring in that it tends to suppress germination of crab grass.

You can purchase unprocessed corn gluten at Countryside Lawn & Garden, 7618 Lafayette Rd. for \$35 per 50 lb bag. You can purchase Bradfield Luscious Lawn Corn Gluten (9-0-0) (processed corn gluten that can be used in a lawn spreader) at Kern, Kirtley & Herr Elevator, 5780 S 200 E, Lebanon, IN (southeast Boone Co.) for \$32 per 40 lb bag. Habig Garden Shops in Indianapolis carry Bradfield Luscious Lawn Corn Gluten but it is \$50 per 40 lb bag. Let me know where you find corn gluten in your area and its price.



— Ron Clark

Dues are \$10.00 per individual member, and \$12.00 for a dual membership (same address, one newsletter).

To join, please send your annual dues to:

I O G A  
7282 E 550 S  
Whitestown, IN 46075

Please include ALL of the following information:

Full Name  
2nd Name (if dual membership)  
Address  
Phone Number  
Email Address

I prefer my newsletter to be \_\_\_ emailed \_\_\_ mailed.

**IOGA  
Meeting  
Sat. July 16  
10:45 am**

## Meeting at the Traders Point Creamery

9101 Moore Road, Zionsville, Indiana 46077

- 10:45 Arrive
- 11:00—11:30 Great Pitch-in Lunch  
(bring food to share plus table service & chairs)
- 11:30—12:15 Introductions & Gardening Q&A
- 12:15—12:30 Business Meeting
- 12:30— 1:00 History & Philosophy of Traders Point Creamery (Staff)
- 1:00— 2:00 Farm tour (Maria Smietana)

The meeting will include a tour of the Traders Point Creamery farm and organic garden by IOGA member Maria Smietana. Maria is the manager of the Green Market at the Traders Point Creamery. Wear shoes you can hike in and come prepared for the weather.

For the pitch-in lunch, bring a favorite dish filled with food to share and your plate, fork, and drink.

From I-465 (West) take the 86th St. exit (Exit #23). Go west on 86th St. 1.4 miles to Moore Rd. Turn right (north) on Moore Rd. and go 0.6 miles to the Traders Point Creamery on the right (east) side. Park in either the lower lot or the upper lot. If rain, we will meet in the Red Barn near the upper lot. Otherwise, we will meet on the dinner deck overlooking the pastures. Park in the lower lot. Bring chairs in case we meet in the Red Barn.

Everyone welcome! Questions, call Paula Boone 317-758-4789 or cell phone (if lost) 317-453-9773.

Remember to car pool, if possible.

**Join us and bring a friend!**

Hoosier Organic Gardener  
Claudia and Ron Clark, editors  
7282 E 550 S  
Whitestown, IN 46075



**Join us!  
IOGA Meeting  
Sat. July 16**