

*Plant Science
Says*



*Happy
Easter!*

April, 2003

Sherwood Named Department Head

Beginning May 1, Dr. John Sherwood will be serving as Department Head. Dr. Sherwood joined the Plant Pathology Department in 1988. Currently he is an advisor for freshmen and sophomores majoring in biotechnology and conducts research on fungal diseases of wheat and barley. Dr. Weeden will continue to teach plus possibly pick up a few other courses in addition to carrying on his research with peas. Following is a comment from each of them:

Dr. Weeden:

“After three and a half years of serving as your Head, I have decided (with the consent of the Dean) to return to —anks of the faculty and turn over the reins of the department to John Sherwood. Dr. Sherwood has been active on the Department's Executive Committee for the last two years and has served as Chair of Faculty Council. Thus he is exceedingly well qualified to take over as Head of Plant Sciences and Plant Pathology. Dr. Sherwood will assume the position at the end of April. Many other details have yet to be worked out, and if you have any concerns or suggestions, please feel free to contact me or John, as we are both committed to make the transition as smooth as possible.”

“It has been my pleasure and privilege to lead such an assemblage of dedicated researchers, teachers and staff. Each one of you fills a role essential to the smooth operation of the department and does an excellent job. You are what make the Department of Plant Sciences and Plant Pathology such an outstanding department, and I am sure the reputation of the department will only increase under Dr. Sherwood's leadership. I look forward to a continued interaction will all of you as I turn to a greater focus on teaching and research.”

Dr. Sherwood:

“For friends and colleagues,
It is with severe trepidation that I have agreed to assume the position of Department Head. I am sure that I will quickly come to appreciate the job Norm did during his

tenure in the position, and I thank him now publicly for doing the job with great diligence and personal sacrifice. I hope you all take the opportunity to thank him as well. I am sure the transition will be "interesting", so please bear with me during this time. I can only promise you that I will always do what I think is in the best interest of the Department, and hope that everyone feels free to make your opinions known to me. My door is always open.

MSU-Horticulture Represented at ALCA Student Career Days

By Jeanne Briggs

Four Horticulture students, Beau Michiels, Sarita Cantu, John Cox and Amory Blake, and I traveled to Jackson,



John, Amory, Beau and Sarita

Mississippi over spring break to attend the 27th Annual Student Career Days sponsored by the Associated



Landscape Contractors of America. The annual three-day event consists of a series of competitions for students enrolled in horticulture and landscape programs at 2 and 4 year colleges and universities. Competitions, which are conducted by industry sponsors, encompass plant identification, site construction and surveying, equipment



operation, irrigation troubleshooting and installation, landscape installation, sales presentations, and landscape design. Over 60 institutions of higher learning (from west to east coast) were represented in Jackson and over 750 students were in attendance. (MSU displaced a Minnesota college for honors of being from the furthest North.) Also offered is a career fair where students meet prospective employers in the industry to discuss employment opportunities. (Sarita has already received a job offer!)



We didn't win any competitions, but the team of Amory, Beau, and Sarita placed in the top 50% in the landscape installation contest, which is not bad at all considering they had never seen or worked with pine straw mulch! Other projects entered by our students were exterior construction, planting, herbaceous and woody plant i.d., wood construction and exterior landscape design. These students did an excellent job in all of the contests managing to complete activities in the assigned time slots. Enormously

with so many other students from across the country. Amory joined the Cal Poly SLO group on a trip to Vicksburg and came back full of ideas on how to better compete!

We all returned to Bozeman excited (and stuffed on barbeque – every other meal was barbeque) and eager to begin planning how to increase student attendance and best compete at the 2004 event to be held in Columbus, Ohio, at Columbus State Community College. Hoped is that this will become an annual tradition for our horticulture students.



Bob's Byte

By Bob Johnston (Irene Decker filling in)

PowerPoint TIP

HOW TO CREATE MIRRORED TEXT

(All Versions)

To do this, you must use **WordArt** to create a graphic of text, which you can then turn into a mirror image.

Choose **INSERT/Object**, then pick Microsoft WordArt 2.0 from the **Object Type**

- Click **OK**
- Create the text in WordArt, then click anywhere on the slide to return to PowerPoint.

With the WordArt object selected

- Choose **Draw/Ungroup** (for version 2002, you can also right click and choose 'Grouping' and then 'Ungroup').
- Select **OK** in the dialog box warning you that this is an imported object.

PowerPoint will convert the letters to individual objects and select them all.

To flip each letter to its mirror image:

- Choose **Draw/Rotate or Flip**, then **Flip Horizontal**.

To create a mirror image of the text as a whole:

- Choose **Draw/Group**, **Draw/Rotate or Flip**, then **Flip Horizontal**.

Growing Shallots

by Bob Gough



Our cool, short seasons frustrate many gardeners. But this is great country for growing cool season crops like shallots. These delicate bulbs with an onion-like flavor are produced mainly in the southern states where they are harvested and sold for quite a price on the northern markets. Think of the money you'll save by harvesting your own crop of this expensive, gourmet

Grow shallots like their close relative the onion. Break apart the clusters and plant the individual bulbs as early in the spring as you can work the garden. Be sure to set them about four inches apart and with their tops just below the soil surface. If you think it's necessary, sidedress them during the season with a complete fertilizer and be sure to supply plenty of water to keep the plants growing

rapidly. Each plant will produce up to fifteen reddish-skinned bulbs clustered at its base. Because each of the bulbs is highly variable some of the plants will flower and can cross with dry-bulb onions planted nearby. Others produce no flowers. After two to three months the shallot tops will die down naturally. Breaking them over to hasten harvest will reduce your potential crop and shorten their storage life.

Pull the plants when their tops have died down and cure them as you would onions and garlic. You can then tie the tops together in bundles or remove the dried leaves and store the bulbs in onion bags in a cool, well-ventilated area. They'll keep better if you leave the bulb clusters intact. Save clusters with the largest bulbs for planting next year, and get out those French and Belgium cookbooks. Baked rabbit smothered in shallots in one of my favorites.

If you have more questions about growing and storing shallots, contact your county extension office.

Priority Mailing and Tracking

Alice Pilgeram would like to pass along this useful tip. If you mail something priority with the USPS, first go to this website: http://www.usps.com/cgi-bin/api/shipping_label.htm and you will be able to print out your label. The label will have tracking information so you can track your package. This is free as opposed to .40 at the Post Office.

ABS Seminar Notices

Every day, the seminar notices for that day will be posted on the door right outside of 119 ABS along with the seminar notices for the week. We will also have a notebook in 119 with all upcoming seminars in chronological order.

Recipe of the Month

Baked Ham with Fresh Pineapple Salsa



- 2 cups chopped fresh pineapple
- 1 1/2 cups chopped apple
- 2 oranges, peeled, sectioned, and chopped
- 1/4 cup snipped fresh basil
- 2 tablespoons finely chopped onion
- 2 tablespoons lime juice
- 2 tablespoons chopped canned red jalapeno peppers
- 1/4 teaspoon ground cumin
- 1/8 teaspoon pepper
- 4 pounds cooked boneless ham

Directions:

1. For salsa, in a large bowl combine pineapple, apple, oranges, basil, onion, lime juice, jalapeno peppers, cumin, and pepper. Cover and refrigerate for 4 to 48 hours.
2. Place ham on a rack in a shallow baking pan. If desired, score the top in a diamond pattern. Insert a meat thermometer. Bake, uncovered, in a 325 degree F oven for 1-1/2 to 2-1/4 hours or until thermometer registers 140 degrees
3. To serve, slice ham. Pass the salsa with ham. Makes 12 servings.

April Birthdays

Suzanne Mickelson	8
David Ezra	9
John Sherwood	12
Mike Giroux	12
Matt Lavin	20
Susan Hance	20
Rebecca Bargabus	21
Lynn George	24
Andreas Fischer	25
Nina Zidack	26
Rich Stout	30

