

Plant Science Says



March, 2006

Status of Horticulture Search

We have had two candidates interview for the position of Assistant/Associate Professor of Horticulture. They are Steve Newman from Colorado and Bill Hoch from Madison, Wisconsin. Next week, Brian Trader from Virginia will be interviewing on Monday and Tuesday and Usha Palaniswamy from Connecticut will be interviewing on Wednesday and Thursday. After spring break, there will be a faculty meeting to discuss the candidates and, hopefully by the end of March, the hiring process will be completed. Please give your input regarding the candidates to the Search Committee - Tracy Dougher, Chair, Mike Giroux, Rich Stout, Norm Weeden and Bill Dyer.

New Employee – Laura Oma (Giroux)



I have recently relocated to Bozeman, Montana from Middle Tennessee and will be carrying out genetic research for Dr. Mike Giroux.

In May, 2001, I received my Bachelor of Science in Animal Science from Middle Tennessee State University. Following graduation, I pursued work in the area of plant science which included conducting research in the plant pathology lab at Nursery Crop Research Station in McMinnville, Tennessee. I recently received my Master Gardener Certificate by completing course work and volunteer hours for the Tennessee Master Gardener program.

During my leisure time, I enjoy gardening and exploring the back country. In between college semesters at Middle Tennessee State University I spent the summers working in Yellowstone National Park. This is one of my favorite hiking destinations.

New Graduate Student - Nancy Heidlebaugh (Fischer)



Meet Nancy Heidlebaugh, Andreas' new graduate student! She hails from Helena, but she completed her undergraduate degree at Franciscan University in Steubenville, OH.

She is known as the barley

queen around campus, but not for her weekend activities. You might find her riding horses or applying new scratches to her Jeep in her free time. Lets all say "hi" to Nancy when we see her in the hallway!

Grants

Chaofu Lu, "Modification of Camelina Oils for Food Purposes", Institute for Biobased Product.

New Department Web

Page

By Bob Johnston

The new department web page is about to go online.

The main pages are pretty well done. The numerous subwebs that are linked to the main site will be updated later. For an advanced preview go to <http://plantsciences.montana.edu/testweb>. If you see anything that does not work or needs to be changed please let me know.



Also, the individual web pages that faculty use for class use will be terminated before the end of the year. The webserver that handles the Frontpage extensions will be retired at this time. The plan is to move these files to either WebCT or the new Course Studio resource which is part of the new web portal coming online this spring and summer. I will try to arrange a time for Matt Ronglie to come over and explain the advantages of doing this.

What is mock orange and will it make it in Montana?

By Bob Gough



Mock orange (*Philadelphus coronarius*) is an old fashioned shrub that bears beautifully fragrant flowers, some single, some double. Many of the newer introductions are perfectly hardy in Zone 4 and will take temperatures as low as -30°F. If temperatures plummet lower than that the bush may die back to the soil line or snow line, but

will be back in the bloomingbusiness in a couple of years. The Golden Mock Orange (*P. coronarius* 'Aureus') has yellow-green leaves that provide a nice accent in the home landscape. Buckley's Quill (*P. X* 'Buckley's Quill') is a hybrid selected in Canada for its large (1 inch diameter) double white flowers. Galahad (*P. X* 'Galahad') is another hybrid that bears single white, fragrant flowers on a compact bush that has attractive brown stem color in winter. 'Minnesota Snowflake' (*P. X* 'Minnesota Snowflake') is the hardiest of all mockoranges and has large (2 inch diameter) double white flowers

that are very fragrant.

Mock orange bushes may take a couple of years to bloom after planting as they recover from transplant shock, so don't get impatient. During this time they may become overcrowded, so remove some of the inner canes to give them more light and better air circulation. As the bush grows it will need annual pruning. Do this by cutting out the oldest and weakest canes as close to the soil as possible right after bloom is complete.

Recipes

Baked Asparagus with Balsamic Butter

1 bunch fresh asparagus, trimmed

Cooking spray

Salt and pepper to taste

2 tablespoons butter

1 tablespoon soy sauce

1 teaspoon balsamic vinegar

Preheat oven to 400 degrees

F (200 degrees C).



2. Arrange the asparagus on a baking sheet. Coat with cooking spray, and season with salt and pepper.
3. Bake asparagus 12 minutes in the preheated oven, or until tender.
4. Melt the butter in a saucepan over medium heat. Remove from heat, and stir in soy sauce and balsamic vinegar. Pour over the baked asparagus to serve.

Asparagus with Parmesan Crust

1 pound thin asparagus spears

1 tablespoon extra virgin olive oil

1 ounce shaved Parmesan cheese

Freshly ground black pepper to taste

1/4 cup balsamic vinegar, or to taste

1. Preheat oven to 450 degrees F (230 degrees C).
2. Place asparagus on a baking sheet. Drizzle with olive oil, and toss to coat. Arrange asparagus spears in a single layer. Spread Parmesan cheese over asparagus, and season with freshly ground black pepper.

3. Bake 12 to 15 minutes in the preheated oven, until cheese is melted and asparagus is tender but crisp. Serve immediately on warm plates, sprinkling with balsamic vinegar to taste.

Birthdays

Bobby Bear	6
Eva Grimme	9
Yousef Zadegan	17
Laura Oma	18
Leslie Shama	31
Elaine Nichols	31



Quote of the Month

“Crabgrass can grow on bowling balls in airless rooms, and there is no known way to kill it that does not involve nuclear weapons.” Dave Barry