

Plant Science Says



May, 2002

MSU Horticulture Club Searches for Spring by Steph Kientiz and Jamie Newport

As the students of the MSU Horticulture Club set off for Seattle, our thoughts were filled with flowering trees, fresh seafood, and not having to see any snow for four days. Nine students, accompanied by Dr. Tracy Dougher and David Baumbauer, made the trek west to Seattle, April 18-21. Our objective: to visit and learn from horticultural companies in an area where spring is actually a season and things do grow. After we settled in at our hotel, we decided to walk down to the pier to satisfy our souls after the long trip westward. We made our way down to the pier, and indulged in a seafood extravaganza at the Crab Pot. It became increasingly clear that we had chosen the right destination for the trip, as the waiter dumped steaming bowls of seafood onto the butcher paper spread in front of us.



The next morning we were up early in order to travel north to Woodinville for a tour of the Molbak's production greenhouses. We were given an excellent tour by the greenhouse managers who walked us through all areas of production and thrilled us with the demonstration of their robotic plug transplanting machine. Next, we drove down the road to Molbak's retail store and were amazed at the size, quantity, and selection of merchandise at the store.

The next destination was JGM Landscape Architects offices where we learned the ins and outs of designing a Veteran's cemetery and saw the highway plan that they



designed for Mercer Island. We toured Mercer Island extensively on the way home and were impressed by the use of plant materials to completely hide I-90 from the residents while creating many beautiful public spaces. Friday afternoon we visited the University of Washington Arboretum, continuing to revel in the flowering trees and trying to learn some Northwest plant identification. We also visited the Japanese garden and were surprised to find ourselves in an exceptionally tranquil state as soon as we entered the gate and gazed upon our first highly manipulated plant form. We proceeded to hurry back to downtown Seattle so that David and the other future boat builders on the trip could make it to the lecture on Norwegian Boat Building at the Center for Wooden Boats.

Saturday morning brought an early morning excursion to the Pike Place Market allowing us to breathe in the fresh fish smell in the air, enjoy traditional French crepes, and browse the assortment of goods for sale, all with our Starbucks coffee in hand. We took a relaxing ferry ride over to Bainbridge Island where we hiked along the

scenic highway until reaching Bainbridge Island Winery. There we were warmly greeted by the owners of the vineyard, which is the only winery in the Seattle area to grow its own grapes. The sun warmed our backs as we stood in the vineyard and learned about the history of grape production, and the importance of buying locally produced foods.

After vineyard tour, Joanne lead us to the wine 'cellar' for a five wine tasting. A new experience for most of us, we quickly came to appreciate the passion that can be found in producing quality horticultural products!

Greenhouses, garden centers, arboretum, farmers market, vineyards and design firms, what was missing from our horticulture adventure? Turf. Thank goodness we were able to catch the Mariners play the Rangers at Safeco Park Saturday night. It is a beautiful stadium, with natural turf and a retractable roof. Our mission complete. Now about that 685 mile drive home....

Bob's Byte Express Messaging in Voice Mail

Did you know that you could leave a voice mail message for another campus voice mail user without ringing his or her direct line? You can! Here's how:



1. Dial "6061" - you will hear the prompt "Express Messaging - to mailbox:"
2. Enter the four-digit extension number of the message recipient, followed by the pound sign (#).
3. You can add more numbers, separated by #'s, or just end with another #.
4. After entering the phone number(s) followed by a final #, you will hear a beep to signal the start of recording, and you can then leave your message.
5. After you are finished recording, simply hang up. The message will then be sent.

Voice prompts will guide you through this process, but once you know how, there is no need to wait for the prompts. This feature can save some time when you know the recipient is not available, or if you want to leave some information without interrupting the recipient.

Using this feature is also how a receptionist should transfer a caller to a voice mailbox, so the caller does not have to wait and listen to the rings and voice mail greeting.

Help for Scanner settings:

Computer monitors max out at ~96 dpi. If you are scanning images at a resolution higher than this, you are wasting your disk space and increase the load time of your images.

For printing use the following rules:

Commercial printing services (2540dpi) Scan at 266-300dpi
High resolution printers (1200 dpi) Scan at 200 dpi
Medium resolution printers (600-700 dpi) Scan at 150 dpi
Low resolution printers (300 dpi) Scan at 75 dpi

Also – When scanning use the scanner to set the final size of your image instead of clicking on the image to expand or collapse to obtain the final size. If the image editor does not have to interpolate the final size, image will be much crisper.

Newspapers for Mulching **by Bob Gough**

Thinking about mulching your garden this year? Save those newspapers. For years, we thought newsprint was toxic, but apparently it isn't so anymore. New Jersey researchers compared heavy metal analysis of newsprint and straw and found little difference. In some cases, the straw had more heavy metals than the newsprint. Shred the newspaper, soak it in water, and apply a layer a few inches deep around your plants. The mulch conserves soil water, keeps the soil surface cool, and breaks down to add valuable organic matter to your garden.



You can till it under at the end of the season and it will leave no harmful residue.

Update on Candidates

The last several weeks, we have had many candidates passing through our doors candidating for three faculty positions. To fill the position of Assistant Professor of Horticulture, Dr. Jeanne Briggs has been hired. She will be starting August 1. As far as the other two positions - Assistant/Associate Professor of Landscape Architecture and Assistant/Associate Professor of Plant Pathology - they are on hold because of a 2-4 week hiring freeze. Hopefully, we will be able to fill these positions later in May.

Fisher Shipping Charges

As most of you know, when you order from Fisher, you need to have a \$75 dollar minimum order to avoid shipping charges. That is about to change. Starting approximately May 15 (we do not know the exact date yet), you will be able to order from Fisher with no shipping cost regardless of the size of the order.

LCD and Laptop in 108

In another month or so, we will have a cart in 108 ABS that will house the LCD and the laptop. All you will have to do is plug



each one in and you will be ready to roll. When not in use, the cart will be stored in the small back room of 108. As a side note, when people are giving presentations, the easiest way is for them to bring a burned CD and possibly a backup zip drive.

Trivia

In George Washington's days, there were no cameras. One's image was either sculpted or painted. Some paintings of George Washington showed him standing behind a desk with one arm behind his back while others showed both legs and both arms. Prices charged by painters were not based on how many people were to be painted, but by how many limbs were to be painted. Arms and legs are "limbs" therefore painting them would cost the buyer more. Hence the expression "Okay, but it'll cost you an arm and a leg."

As incredible as it sounds, men and women took baths only twice a year! (May & October). Women always kept their hair covered while men shaved their heads (because of lice and bugs) and wore wigs. Wealthy men could afford good wigs. The wigs couldn't be washed so to clean them, they would carve out a loaf of bread, put the wig in the shell and bake it for 30 minutes. The heat would make the wig big and fluffy, hence the term "big wig." Today we often use the term "Big Wig" to describe someone who appears to be powerful and wealthy.

On the Personal Side

Becky Murphy's husband, Chris, has taken a position in South central Wisconsin as a Natural Resource Conservationist. As soon as their house sells Becky will be leaving us. We will miss you Becky and wish you all the best.

May Birthdays

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|------------------|----|
| Tawnya Morgan | 8 |
| Robyn Klein | 15 |
| Mareike Johnston | 22 |
| Aravind Jukanti | 23 |
| Tom Blake | 24 |
| Gene Ford | 29 |
| Bob Johnston | 29 |
| Deanna Nash | 31 |



Recipe of the Month

Applebee's® Low-Fat Asian Chicken Salad

1 cup teriyaki marinade
4 chicken breast fillets

Fat-Free Asian Dressing:

2 cups water
½ cup granulated sugar
3 teaspoons dry pectin
1 tablespoon white vinegar
½ teaspoon soy sauce
1 teaspoon salt



1/4 teaspoon garlic powder
1/4 teaspoon ground black pepper
1/4 teaspoon paprika

Salad:

8 cups chopped romaine lettuce
8 cups chopped iceberg lettuce
3 cups shredded red cabbage
3 cups shredded green cabbage
2 cups shredded carrots
1 cup chopped green onion
1 1/3 cups crispy chow mein noodles

1. Combine teriyaki marinade and chicken breasts in a medium bowl or resealable plastic bag. Marinate chicken for 3-4 hours.
2. Prepare the dressing by combining all of the ingredients in a small saucepan over medium heat. Bring mixture to a rolling boil while stirring often with a whisk, then remove the pan from the heat to cool. When dressing has cooled, pour it into a covered container and chill.
3. When chicken breasts have marinated, preheat barbecue grill to high heat. Grill chicken for 3-4 minutes per side, or until done.
4. Combine the romaine and iceberg lettuce, red and green cabbage and 1 cup of shredded carrots in a large bowl with the dressing. Toss well.
5. Divide the tossed greens among four plates. Sprinkle 1/4 cup of green onions over each salad, followed by 1/3 cup of crispy chow mein noodles.
6. When the chicken breasts are done, slice each one, widthwise, into bite-size pieces. Sprinkle the sliced chicken breasts over each salad.
7. Place a 1/4 cup pile of shredded carrots in the center of each salad.

This makes 4 very large servings -12 grams of fat and 575 calories per serving.