



Hoosier Organic Gardener

January, 2019

Indiana Organic Gardeners Association

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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.

President's Message

When January arrives, I'm on the countdown until the Vernal Equinox, 20th of March [beginning of Spring]. I don't care what the weather is outside as the seed catalogs have started to arrive and the days are growing longer...even though it might not seem like it. Last fall was a bit strange I thought, not the normal Hoosier warm fall, lingering into the middle of November. My large Shagbark Hickory tree hung onto it's leaves well into December so it was multiple rakings and mulching and the tree still retains a quarter of it's leaves. I hate bagging leaves for the landfill. This year I was mulching with the lawnmower and raking it all up and dumping it under the shrubs, garden and other trees. That should give the worms something to eat as well as creating a natural forest floor for the trees as well as my mini prairie. Not a leaf was bagged. It does look a bit "messy" but the trees and shrubs will really benefit.



Doug Rohde

We had an interesting time at Butler University's CUE organic farm. A bit chilly but another neat tour. I, like most of the IOGA members, had no idea of the existence of the farm and how well it is maintained plus it also has four bee hives. I'm always amazed at the places we discover and thanks to Margaret for sleuthing them out along with the interesting caretakers and speakers.

Don't forget that IOGA meets January 19th at the Franklin Road Branch Library (see directions at the end of this newsletter). Carol Michel will be the speaker and the subject will be "Gardening tools beyond the hoe". Which brings me to some "tool" info. The early part of December was my tool clean up time. Normally I wash down my hoes, rakes and spades after use but in December I make sure that not only are they clean (left on mud/dirt will create rust quickly) but they have a thin coat of oil on the metal parts even if it's only WD40 and put some oil on the wooden handles too. The lawnmower, tiller and leaf blower get a treatment too. Put some Sea Foam (two tablespoons) per gallon of gas and it will ensure your remaining gas in the can will be fresh in the Spring. I fill up the mower's gas tank and add a tablespoon of Sea Foam. For my mini-tiller I just use a can of premixed gas which already has a Sea Foam ingredient included since I don't use too much gas in my tiller anyhow. You can also get the small cans of gas at the hardware store too. The same treatment goes for my leaf blower too. As an added note, to maintain your lawnmower for years to come, use non-ethanol gas. I get mine at Country Mark.

I have been reading "The Hidden Life of Trees" by Peter Wohlleben. I'm going to add some of his comments on trees from the book as it's really organic and things you probably don't know. It's an excellent read. (See Book Review, page 5)

I'll see all of you on the 19th of January. Check the directions. It's relatively easy to find. *Keep IOGA organic! Doug*

Wood Ash in the Garden

by Rosie Lerner



Wood stoves and fireplaces are great for warming gardeners' chilly hands and feet, but what are we to do with the resulting ashes? Many gardening books advise throwing these ashes in the garden.

Wood ash does have fertilizer value, the amount varying somewhat with the species of wood being used. Generally, wood ash contains less than 10 percent potash, 1 percent phosphate and trace amounts of micro-nutrients such as iron, manganese, boron, copper and zinc. Trace amounts of heavy metals such as lead, cadmium, nickel and chromium also may be present. Wood ash does not contain nitrogen.

The largest component of wood ash (about 25 percent) is calcium carbonate, a common liming material that increases soil alkalinity. Wood ash has a very fine particle size, so it reacts rapidly and completely in the soil. Although small amounts of nutrients are applied with wood ash, the main effect is that of a liming agent.

Increasing the alkalinity of the soil does affect plant nutrition. Nutrients are most readily available to plants when the soil is slightly acidic. As soil alkalinity increases and the pH rises above 7.0, nutrients such as phosphorus, iron, boron, manganese, copper, zinc and potassium become chemically tied to the soil and less available for plant use.

Applying small amounts of wood ash to most soils will not adversely affect your garden crops, and the ash does help replenish some nutrients. But because wood ash increases soil pH, adding large amounts can do more harm than good. Keep in mind that wood ash that has been exposed to the weather, particularly rainfall, has lost a lot of its potency, including nutrients.

Specific recommendations for the use of wood ash in the garden are difficult to make because soil composition and reaction varies from garden to garden. Acidic soils (pH less than 5.5) will likely be improved by wood ash addition. Soils that are slightly acidic (pH 6.0 to 6.5) should not be harmed by the application of 20 pounds per 100 square feet annually, if the ash is worked into the soil about 6 inches or so. However, if your soil is neutral or alkaline (pH 7.0 or greater), find another way to dispose of wood ash. If you don't know your soil's acidity or alkalinity level, have it tested for pH.

Crop tolerance to alkaline soil also should be considered. Some plants, such as asparagus and juniper, are more tolerant of slightly alkaline conditions than "acid-loving" plants, such as potatoes, rhododendrons and blueberries. Wood ash should never be used on acid-loving plants.

B. Rosie Lerner is a member of the Department of Horticulture and Landscape Architecture, College of Agriculture at Purdue University and is the Purdue University Extension Consumer Horticulture Specialist. This article originally appeared in the Yard and Gardening News of the Purdue University Consumer Horticulture Program at Purdue University and is reprinted with permission.

October IOGA Meeting

IOGA met at Butler University's Center for Urban Ecology (CUE) Farm on a cool sunny day Saturday Oct. 20. Twenty two members and friends enjoyed a great organic lunch followed by a tour of the farm. President Doug Rohde reminded everyone that many of the big box stores sell plants illegally shipped to Indiana. People are concerned about animals that are shipped illegally but have plant blindness when seeing illegal plants at local stores. So be careful buying exotic plants.

Purdue has volunteered to answer questions about gardening in the new environment brought by global warming/climate change. One question might be what specific varieties of plants will do well. Also what changes can we expect from insects – will different species over-winter differently from now? Since birds depend on insects to be available to eat, how will the insects survive to be available at the right time for the birds to eat? What about insects that over-winter in the ground – will the time of their emergence change as they adapt to a new environment? How will plants maturation dates change and how will that effect everything else in the environment? We look forward to Purdue's response to or questions.



Farm Guide Haley Coffman

Touring the CUE farm was interesting. Our guide Haley Coffman explained that the farm uses NO chemicals, even ones labeled organic. Some of the professors do research on the insects. To get rid of the white butterflies that produce worms that harm cabbage and related plants, they keep insect nets in the garden and student interns spend part of their time catching the butterflies!* They continually do crop rotation, believing that is a big help to alleviate insects continuing year after year. They also use cover crops (clover, rye, vetch), planting them up to December depending on what cover crops are planted. Some of the seeds will germinate and sprout in the fall but others will not germinate until spring . They use tarps on a large part of the farm to kill weeds and to prevent erosion. They leave these out all winter. They only use row covers when plants are very small. When picking kale and other greens they “cull” the plants, removing all the lower leaves to prevent insect problems. The kale looks like little palm trees with only the top leaves growing at the top of long trunks/stems. They grow winter radishes and when we saw them they were large and after frost they are milder and are very good.

The farm has a Community Supported Agriculture (CSA) program and also a weekly market on site. Students are interns doing a variety of jobs. The farm is very attractive and seemed well organized. A real asset for Butler.

*Editors' Note: Looks like we need to get some insect nets for our gardens, put a bounty on the white butterflies, and have our children/grand-children go at it.



Group Discussion

Continued on Next Page

Continued from Previous Page



Tarps Used to Kill Weeds and to Prevent Erosion



Kale "Palm Trees"

CUE Farm



Rows of Everbearing Strawberries



Bee Hives

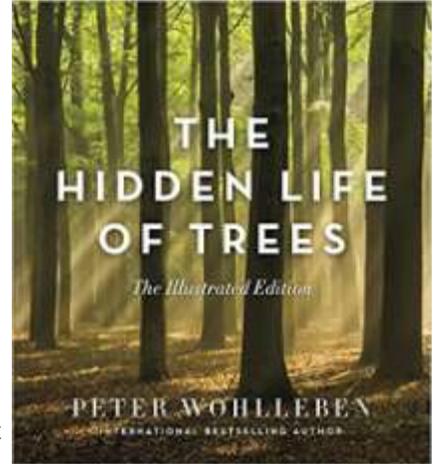
Book Review: The Hidden Life of Trees

(Illustrated Edition), author: Peter Wohlleben

by Doug Rohde

I found [The Hidden Life of Trees: The Illustrated Edition](#) to be a fantastic book as it gets into the life of trees that most of us know very little about. It highlights the forest as a community, tree talk, fungi, setting seed, aging, rebirth as well as moves into explanations of strategies for survival such as winter break, telling time and adopting to change. Another area is forest benefits such as creating climates large and small, and looking into the future.

Most trees put out perfumed invitations with its blossoms to attract bees but there's more to trees' scent communication. The scents can also broadcast alarms and summon help to specific predators to devour the pests that are bothering it. Trees not only use scents but also warn each other using chemical signals sent through the fungal networks around their root tips. In addition they send electrical impulses that travel from a form of nerve cells also at the tips of their roots. It's slow but once the "news" has been broadcast all the trees in the area promptly pump defensive compounds through their veins. Fungi operate like fiber-optic Internet cables. Over centuries, a single fungus can cover many square miles and network and entire forest. The fungal connections transmit signals from one tree to the next, helping the trees exchange news about insects, drought and other dangers. Over decades, a fungus' underground cottony web, known as mycelium, expands. There is a fungus in Oregon that is estimated to be 2,400 years old, extends for 2,000 acres and weighs 660 tons. Fungal connections are an extremely important part of trees survival.



Conifers and deciduous trees have different times to send their seeds out into the world. Conifers do this once a year however deciduous trees have an entirely different strategy. Should they go for it next Spring or wait a year or two...they agree among themselves. Trees in a forest prefer to bloom at the same time so that the genes of many individual trees can be well mixed as they have to consider the "browsers" such as wild boar and deer.

Wohlleben has some fascinating pages on how trees age whether by time or brought down by beetles, woodpeckers or storms. He explains how a dead trunk is as indispensable for the cycle of life in the forest as the live tree. This is quickly followed by the rebirth of the tree and parts of the forest.

Winter break is also a fascinating area and how conifers and deciduous trees make it through winter weather.

Telling time is another important feature of trees as trees need to know the actual approach of winter in spite of any warm, late fall like temperatures that aren't just a brief interlude and when exactly is it Spring, with a similar situation of rising, then an interlude of falling winter like temperatures.

Adapting to change...so why do trees live so long? Wohlleben has some great explanations for this that I found to be really enlightening.

This is an extraordinarily fascinating book that contains so much information that most of us have never thought about as to how do trees actually function. The photographs in the book are beautiful. I heartily recommend it.

April Meeting — Important Announcement!

The April IOGA meeting will be held on Saturday April 27 rather than on Saturday April 20, the normal day of our April meeting (the third Saturday of the month). Like last year, the meeting date is changed because of conflict with the Earth Day Festival in Indianapolis at Military Park which is being held this year on April 20. Please mark your calendar! The April meeting will be at the Zionsville Library.

For those members growing seedlings for the Plant and Garden Auction at the April meeting, please note that the April meeting this year will be nearly two weeks later than our April meeting two years ago. So plant your seeds accordingly.

Zucchetta Squash Recipes

IOGA member Margaret Smith often brings zucchetta squash in yummy casseroles to IOGA meetings. She also brought seeds and gave them to members at the 2018 April IOGA meeting. IOGA member Heidi Watson has also grown this squash for several years. Since so many members tried growing this squash last summer, we thought it would be good to provide some recipes for zucchetta squash.

What is ZUCCHETTA squash?

The zucchetta squash can grow up to three feet long and can take on many curvy shapes! It can be picked small like a zucchini but also can be left until it's huge and then it keeps well even until spring and is more like a winter squash. The zucchetta squash doesn't have the problem that zucchini squash have of suddenly collapsing almost overnight when the squash vine borer attacks it. This is because, unlike the hollow stem of the zucchini plant, the zucchetta plant has a solid stem and the borer doesn't bother it. The zucchetta can grow on a trellis, but sometimes it will take over a garden with its lengthy vines.

The official name is *Zucchetta Tromboncino*. It is an Italian squash and is light green in color. It can be steamed, grilled or sliced raw. Some say the flavor is like a cross between a zucchini squash and an acorn squash.

Margaret finds that the zucchetta seeds germinate best when taken directly from a squash (which she over-winters in her kitchen), but they also can germinate from dry seeds like other squash.

Seeds can also be obtained from Pine Tree Garden Seeds, from Territorial Seed Co., and other vendors. Thanks to Margaret for telling us about the plants and for bringing seeds to the meeting!

Oven-Baked Zucchetta Squash - Jodi Swinford

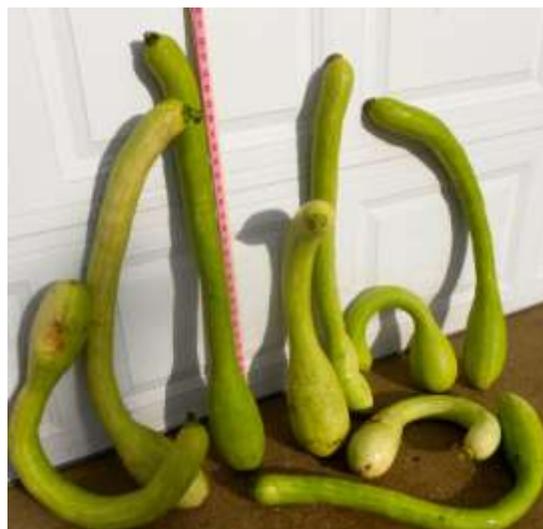
The zucchetts outer skin became thicker and harder in the fall as we had several slip through our fingers and got quite large 10 – 15 pounds. We decided to cut portions small enough to fit comfortably into our 12 x 12 baking dishes. This did take multiple baking sessions to prepare the entire zucchetta. What was not eaten has been frozen. We have yet to serve any of the frozen but totally expect it to be just as good as the freshly baked once reheated.

If not baking the entire zucchetta, cover the unused portion tightly with plastic wrap and keep refrigerated.

- * Pre-heat oven to 350°F
- * Cut and halve zucchetta neck into portions that will fit easily into your baking dish(es). If using the ball end, paring in half and seeding will be necessary.
- * Coat baking dish(es) with your favorite cooking oil or spray
- * Seasoning is optional. (Perhaps seasoning like a butternut squash might be appropriate)
- * Cover tightly with aluminum foil and place on middle oven rack
- * Bake for 1 hour

Zucchetta should be tender enough to easily spoon from the outer skin for serving.

The baked zucchetta can be served alone or used in other recipes.



Collection of Zucchetta Squash that Heidi & Don Watson Grew Two Years Ago

Oven-Roasted Zucchini Squash with Garlic & Parsley - Jodi Swinford

Recipe is adapted from an EatingWell.com winter squash recipe that was adapted from an [Alice Waters](#) recipe.

Cook 30 min., Ready 1 hour

Ingredients

5 pounds zucchini squash, peeled, seeded and cut into 1-inch chunks (see Tip)

2 tablespoons extra-virgin olive oil, divided

1½ teaspoons salt

¼ teaspoon freshly ground pepper, divided

3 cloves garlic, minced

2 tablespoons chopped Italian parsley

Directions

1 Preheat oven to 375°F.

2 Toss squash with 4 teaspoons oil, salt and ¼ teaspoon pepper. Spread evenly on a large baking sheet. Roast, stirring occasionally, until tender throughout and lightly browned, 30 to 45 minutes.

3 Heat the remaining 2 teaspoons oil in a small skillet over medium heat. Add garlic and cook, stirring, until fragrant but not brown, 30 seconds to 1 minute. Toss the roasted squash with the garlic and parsley. Taste, adjust the seasoning and serve.

Make Ahead Tip: Cut squash up to one day ahead; store airtight in refrigerator.

Italian Zucchini Crescent Pie - Karen Sowinski

Cook and stir 4 cups thinly sliced zucchini and 1 cup chopped onion in ¼ cup margarine for 10 minutes. Stir in ½ cup chopped parsley or 2 T parsley flakes, ½ tsp salt, ½ tsp. pepper, ¼ tsp. garlic powder, ¼ tsp. basil, ¼ tsp. oregano leaves. Combine 2 beaten eggs and 8 oz. (2 cups) shredded Muenster or Mozzarella cheese. Stir in zucchini mixture.

Separate 8 oz. can Pillsbury Refrigerated Quick Crescent Rolls into 8 triangles. Place in **ungreased 10" pie pan, press over bottom and up sides to form crust.** Spread crust with 2 tps. Mustard. Pour vegetable mix into crust. Bake in preheated 375°F oven for 18-20 min. or until center is set. (Cover crust with foil during last 10 min. of baking) Let stand 10 min. before serving. 6 servings

Zucchini Potato Cakes - Jodi Swinford

1 ½ Cups baked zucchini squash

1 Egg

1 teaspoon parsley

1 teaspoon chives

½ Cup dehydrated potatoes

½ teaspoon salt

In a medium bowl beat egg, parsley and chives.

Add zucchini and dehydrated potatoes, mix thoroughly.

Heat a medium or large frying pan coated with your favorite cooking oil to a medium heat.

Drop mixture one rounded tablespoon per cake and flatten evenly, cook until firm enough to turn without breaking.

Serve

Makes approximately 12 small cakes

Zucchetto Bread - Margaret Smith

3 cups whole wheat flour
1 t. salt
1 t. baking soda
1 ½ t. baking powder
1 ½ t. cinnamon
1 t. nutmeg
3 eggs
1 ½ sugar (I substitute Splenda for half of it)
1 C. olive or canola oil (I use about ½ C. oil and add about ¾ C applesauce for the other half cup of oil)
3 C. shredded zucchetto (or more)
1 t. vanilla extract
1 t. almond extract
Mix all of the above well. I just mix it with a fork. Pour into two 9 x 5 greased loaf pans and bake for about 50 minutes in a 350°F oven till a knife comes out clean.

Zucchetto Squash Casserole - Margaret Smith

In the bottom of a large casserole put a layer of uncooked rice (I use brown). I use about ¾ cup of rice, but you can adjust as you wish.

Then on top of it put layers of sliced zucchetto squash, sliced tomatoes, chopped green pepper, chopped onion and chopped up Swiss chard. Then put about 1-2 T. of butter in slivers, and about 3-4 ounces of cheese chunks (I use Velveeta). Put some spices on top - salt, pepper, fresh basil, parsley-whatever you like. Then I sprinkle curry powder on it. At this point the casserole should be about half full.

Then you just repeat the layers exactly as indicated-starting with the rice again. The last thing I do is put slices of the zucchetto on top so that the cheese won't stick to the lid.

Cover and bake at 350°F for about 1 ½ hours. Enjoy.

Leftovers are delicious reheated.

Hope this is all clear to you. Let me know if you have any questions.

Zucchetto Pizza - Karen Sowinski

Cut into 1/4" thick sliced rounds from the neck of the zucchetto. Place on baking sheet covered with parchment paper. Sprinkle with oil and cook for 20 minutes @ 375°F. Take out and cover with marinara sauce, spices if you wish. I use ground beef and finely chopped zucchetto but you can use any toppings you like. Add Mozzarella cheese. Put back in the oven for another 10 minutes

Zucchetto Lasagna - Karen Sowinski

Slice or chop Zucchetto and place on the bottom of pan bake about 20 minutes @375°F, Then add Marina sauce, oregano, basil, parsley
1 pound ground beef
2 cups chicken
3 chicken sausage cut up
Parmesan and mozzarella cheese
Bake @375°F for about 25 minutes
I precook the meats and mix them altogether

Zucchetto Stir Fries - Heidi Watson

I use zucchetto in stir fries.

Chicken Noodle with Zucchetto Squash Soup - Jodi Swinford

Buy the cup or bowl of your favorite chicken noodle soup
Baked zucchetto squash
Heat cup/bowl of chicken noodle soup to desired temperature
Add baked zucchetto to the desired thickness
Optional:
Add extra chopped or chunked chicken pieces
Additional seasoning to taste

Makes a wonderful hearty soup for a cold winter meal. Enjoy!

LETTERS:



10/9/18

I won't be able to come to the October meeting, but I have a problem that maybe someone could help with. We have a plant that looks like a miniature strawberry plant, even has little red berries that is everywhere in our yard and now getting into the garden. It spreads like a vine. How can we get rid of it? Does anyone else have it? I don't know what it is called.

Also, the County Fair cucumbers did extremely well this summer. They are advertised that they will not get bitter and we found that to be true except for one very brief dry spell. They produced very well.

Pam Sims

The strawberry plant you are having trouble with is Mock Strawberry. It is originally from India and other parts of southern Asia. It has been planted as an ornamental ground cover but has escaped and is now a pest. It creeps in vine-like fashion and forms mat-like colonies. It has raised red seeds and is smaller than regular strawberries. To get rid of this plant, pulling works well as long as the side shoots are also pulled. The berries are edible but somewhat dry and almost tasteless. They can be used to add color to fruit salads. Leaves can be used to make tea.

This information is from Weeds of the Upper Midwest by Teresa Marrone. This is a great little book that we just bought. Lots of interesting and useful facts about the weeds in our backyard!

Claudia

10/13/18

Thanks for the info. Does your new book say anything about Creeping Charlie? We think that is what we also have in the yard. At least all these things stay green when it gets dry.

Pam

Creeping Charlie is the common name of Ground Ivy. It is a non-native perennial. The flowers are purple. It is very hard to control and hand removal is difficult because of the large number of roots. A folk remedy of using borax spray is ineffective. Chemical sprays are used by non-organic gardeners but for organic gardeners it can be used for tea or added to soup since it is a member of the mint family!

Claudia

9/9/18

I gave the "Claudia" tomatoes to a friend to raise. They are awesome. She wants to know if she can save the seeds. Will they revert or continue to be "Claudias"?

Let me know. She does want to plant them again next year. We should be back in IN mid April for the auction.

Have a great winter.

Darlene & Gary Miller

We think it's been good for 2 yrs. so - so far, so good! They can save the seeds and see - as we also are doing. Glad they like the "Claudia" tomato!

Claudia

(Editors' Note: The Claudia tomato is a natural cross in our garden between a Brandywine (pink, potato leaf) tomato and a Polish Linguisa tomato. The tomato combines the extremely good taste of both tomatoes. It looks like a Brandywine tomato but with a pointed bottom and is a little more dense than the Brandywine tomato. Several IOGA members acquired the Claudia tomato plants at our last April Meeting/Plant Auction. We are looking forward to hearing from them.)

Pea Greens

by Paul Matzek

One of my earliest recollections of childhood was that I hated peas. Those mushy pasty things wouldn't go down my throat. But the incident I really remember was the time I was told the peas came from the garden and they were much better than those I had had before. I was broad minded enough at three to at least try them, or maybe I was forced to and hey, they weren't bad. I suspect there was subterfuge involved, though, because each time peas appeared on the table I was assured they were from the garden, no matter what time of year it was, and I would accept them.

After many years I became a lover of peas, even those mushy, pasty ones out of the can, and I look forward to those sweet nuggets from the early spring garden. This year, though, as The Monkees sang, "Disappointment haunted all my dreams". We had a drought, and spring lasted about two weeks before the hot weather hit and the pea crop failed. We finally got some rain in August and after another dry spell, more rain. I planted more peas.



It must have been too late by that time. The short maturing variety grew about a foot high and produced some peas, a couple hands full of teasers, but soon produced only empty, inflated pods. The longer maturing variety grew lovely vines three feet tall and flowered, but never set a pod. Peas are self-pollinating but these refused.

In frustration at having been denied my favorite, I pulled a leaf from a plant and chewed it, and receive that fresh pea taste. Then I turned to the great oracle Google and found that people do, indeed, eat pea greens. The leaves are lovely, the tendrils and stalks not so much, the blossoms delightful. I'm having a bowl with my lunch as I type so the second pea crop wasn't a total loss.

Paul and Annie Matzek are IOGA members formerly living in Elizabeth, Indiana, now residing in Meriden, Kansas

Our Speaker for the January IOGA Meeting

Carol Michel is lifelong gardener, author, owner of the world's largest hoe collection, keeper of the secrets to happiness in your garden, and collector of old gardening books. Carol mixes horticulture and humor in her presentations on a wide variety of gardening topics. Her presentation at the January meeting will be on gardening tools entitled, "**Gardening Tools Beyond the Hoe**"

She is the author of two books: 1) Potted and Pruned: Living a Gardening Life (2017) which received the 2018 Garden Media Gold Award for Best Book from GWA: The Association of Garden Communicators and 2) Homegrown and Handpicked: A Year in a Gardening Life (2018).



Carol Michel

Ask us...!

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Treasurer's Report

4th Quarter 2018

Opening Balance Oct. 1, 2018 \$ 6420.49

Income

AmazonSmile \$ 6.50

Membership Dues \$ 22.00

Total \$ 2850

Expenses

CUE Farm Hosting Gratuity \$ 100.00

Total \$ 100.00

Closing Balance Dec. 31, 2018 \$ 6348.99

Respectfully submitted by Ron Clark, Treasurer

New IOGA Member

Kathleen Russell, Zionsville, IN 47077

Welkom



UPCOMING MEETINGS

Mark your calendar

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

January 19 2019
April 27, 2019
(Plant Auction)
July 20, 2019
October 19, 2019



How do I join IOGA?

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:

Please include ALL of the following information:

I prefer my newsletter to be ___ emailed ___ mailed.

IOGA
7282 E 550 S
Whitestown, IN 46075

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



**IOGA
Meeting
Sat. Jan. 19
10:45 am**

Franklin Road Branch, Indianapolis Public Library
5550 S. Franklin Road
Indianapolis, IN 46239 ([Map](#))
317-275-4380

10:45 Arrive & Welcome Guests
11:00—11:45 Great Pitch-in Lunch
11:45—12:45 Introductions & Gardening Q&A
12:45— 1:00 Business Meeting
1:00— 1:10 Break
1:10— Speaker & Questions

Meeting: The speaker will be [Carol Michel](#), lifelong gardener, author, and owner of the world's largest hoe collection. She will be giving a presentation on gardening tools entitled, **“Gardening Tools Beyond the Hoe”**

Pitch-in lunch: Bring a favorite dish filled with food ("home-made" and/or "organic" appreciated) to share and your plate, fork, and drink.

Directions: Take exit 96 on I-74 to south Post Rd. Go 0.6 miles south on Post Rd. and bear right (southwest) onto Northwestern Ave. Follow Northwestern Ave. another 0.6 miles and turn left (south) onto Franklin Rd. Go 1.1 miles south on Franklin Rd. to the library on the right (west side). (For precise directions and time of travel from your home, click the word **“Map”** above, then **“Directions”** in the upper left part of the web page, enter your home address, and click **“Get Directions”**.)

Everyone welcome! Questions, or if lost, call Margaret Smith cell phone (317) 698-0526.

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



**Annual Dues Are
Due in January!**

**Join us!
IOGA Meeting
Sat. Jan. 19**