



The Weeders' Digest

Congrats New Master Gardeners!



CCMGA welcomed new master gardeners at our Harvest Feast November 8! Congratulations to all of you who worked so diligently to complete course requirements. We also thanked our community members for their support and assistance to our organization. More photos are on pages 4-7, and each graduate's photo is posted in an album in the CCMGA Facebook page.

Join us December 14th for our Holiday Meeting!

We invite you to our annual Holiday Meeting December 14th. Social time begins at 9 am, followed by a short meeting at 9:30. If you want to participate in our gift exchange, which begins at 10 am, bring a garden gift valued at no more than \$10. Our potluck begins at 11 am, so bring your favorite dish to share. We look forward to a great morning of Christmas cheer and fellowship! Don't miss it!

Dues and hours are due! Be sure to bring your dues and your education and service hours to give to Nancy Logan at our meeting. Dues of \$20 and your hours must be provided to Nancy not later than the January meeting.

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President's Posting

By Laura Eckstein

Greetings Master Gardeners,

Once again we had a fabulous Harvest Feast. Thanks to Donna Carter who organized the event and to all of our members who provided the delicious food. Claren Kidd received the Distinguished Service Award for all of her contributions to Master Gardeners. It is a well-deserved recognition of all her hard work. Congratulations Claren. It was wonderful to see so many of the new class who had finished all of the requirements to become Master Gardeners. I hope to see all of you at our meetings and hope you will become active members. This month we had two really well attended classes. Kathy Bowden presented From Garbage to Garden to Gardener's Gold a class on composting. And Georjana Mauldin organized a class on Lasagna Style bulb planting by arranging for a speaker from Marcum's Nursery to demonstrate that type of gardening for us. Both classes were very informative and a lot of fun. Greenhouse work is well underway with both teams hard at work. This is a great experiment, so we will see how it works out. So far it seems to be working just fine. Judy Kautz is still short on recipes for the new cookbook. We really need some of your Hot Pot recipes, but we need all categories. So bring one or two with you to the Christmas party. See you all December 14. Remember to bring a \$10 gift for our dirty Santa exchange and some of your delicious food for that feast.

Laura Eckstein



Education Update

By Kathi Farley

January 12, 10 AM, Classroom C: The Art and Science of Pruning Trees

This class will discuss the different pruning systems including pollarding, topiary, espalier, and bonsai and natural. Best practices for pruning trees will be discussed, as well as winter fruit tree management in Oklahoma.

Mariah Menzie is an International Society of Arboriculture Certified Arborist who works in Norman. Her family company, Tree Wizard, specializes in plant health care, and tree pruning and removal. She will happily chat with you about climbing trees, fruit and nut tree production, new gadgets and tools in arboriculture all day.



Because the garden is closed for the winter, we have no gossip to share, except that the Greenhouse group is hard at work preparing plants for our Plant Sale and Garden Party in the spring. Until then, enjoy this look back on the beautiful highlights of our demonstration gardens during the 2018 season!





Fall Harvest Feast











Bavarian Beef Dinner

Master Cook

Ingredients

6 slices bacon -- fried crisp
1 cup diced onion
2/3 cup flour
6 cups chicken stock
4 cups baked potatoes -- peeled and diced
2 cups heavy cream
1/4 cup chopped parsley
1 1/2 teaspoons garlic powder
1 1/2 teaspoons dried basil
1 1/2 teaspoons salt
1 1/2 teaspoons Tabasco sauce
1 1/2 teaspoons coarsely ground pepper
1 cup grated cheddar cheese
1/4 cup green onion (white only) – diced

Crumble 6 to 8 slices crisp fried bacon; reserve.

Cook onions in remaining drippings over medium-high heat until transparent, about 3 minutes. Add flour, stirring, and cook for 3 to 5 minutes. Add chicken stock gradually, whisking to prevent lumps, until liquid thickens. Reduce heat to simmer and add potatoes, cream, chopped bacon, parsley, garlic, basil, salt, Tabasco, and pepper. Simmer for 10 minutes; do not allow to boil. Add grated cheese and green onions; heat until cheese melts smoothly.

Garnish each serving with additional chopped bacon, grated cheese and chopped parsley if desired.

Makes 2 quarts. Serves 8

Per Serving (excluding unknown items): 480 Calories; 29g Fat (55.6% calories from fat); 11g Protein; 42g Carbohydrate; 4g Dietary Fiber; 100mg Cholesterol; 2212mg Sodium. Exchanges: 2 1/2 Grain (Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 5 1/2 Fat.

Green Chili Hominy Casserole

by Georjana Mauldin

Ingredients

3 (15 ozs) cans white hominy, drained (Or mix yellow in for fun)
1 (8 oz) sour cream
1 (8 oz) box Velveeta, shredded (Or 1 small jar Cheese Whiz)
1 (4 oz) can chopped green chilies (I use mild)
2 cups shredded sharp cheddar cheese

Preheat oven to 350 degrees.

In a 2 quart casserole dish, mix together hominy, sour cream, Velveeta, and green chilies. I like to mix the green chilies in with the sour cream first just to blend it better. Top with sharp cheddar. Cover with foil and bake for 25 minutes.

We will try to feature seasonal recipes and many of your own recipes in the Recipe Box through the year. Send us your recipes at rdsefd@aol.com.



Upcoming Events

November 23 – Jan 2, 6 – 9 PM: Illuminations A Northern Lights Experience in the Crystal Bridge. Enjoy a new take on holiday lighting inside the Crystal Bridge Tropical Conservator. Professional designers using the latest lighting technology are taking the holiday display to the next level, beyond strings of lights.

December 14, 10 AM CCMGA December Meeting and Christmas Party/Potluck

December 20, 6 – 8 PM: Holiday Table Centerpiece Floral Arranging class. Event ID: 19318. In this class you will learn how to create your own Holiday centerpiece using greens, a candle and other natural items. You will go home with a beautiful self-made centerpiece for the holidays. Ed Lycan Conservatory, Will Rogers Park 3400 NW 36 St., OKC. Ages: Adult (18+). Cost: \$25 per arrangement (nontransferable). Register at <https://parks.okc.gov>

December 24 & 25: Extension Office closed

January 1, 2019: Extension Office closed

January 4 – 5, 2019: Horticulture Industries Show – People, Plants, and Pollinators. Chancellor Hotel, Fayetteville, Arkansas. Information at <https://www.hortindustriesshow.org>

January 11, 2019: CCMGA Meeting, Classroom

January 21, 2019: Extension Office closed

February 16, 23, and March 3, 9 AM – 3 PM: Home Gardening 101. Presented by Oklahoma County Extension Master Gardeners. Call 713-1125 for information.

February 18: Extension Office closed



Treasurer's Report

By Nancy Logan

Beginning balance as of October 25, is \$19,490.80. Income includes \$75 Fair Judging Stipend and \$860 2019 Dues for Total Income of \$935.00. Expense includes \$131.57 Demo Garden; \$65.80 Distinguished Service Award and \$18.85 Association Promotion for Total Expense of \$216.22. Balance at November 25, 2018 is \$20,209.58, less budgeted expenses not yet reimbursed of \$2,707.37, leaving funds in excess of budget at \$17,502.21.

It is time to collect 2019 dues of \$20 per member. You can bring your dues to a monthly meeting, you may leave your payment in the extension office or you can mail your check to Nancy Logan at 3200 Summit Bnd, Norman, OK 73071. In order to have your name in the 2019 member directory, your dues must be received by the January 2019 meeting.

It is also time to turn in your education and service hours for 2018. **PLEASE CONSULT YOUR DIRECTORY FOR INSTRUCTIONS ON WHAT YOU CAN USE FOR EDUCATION AND SERVICE HOURS.** Hours must be received by the January meeting if you want your status to be correct in the directory. You must complete 20 hours of service and 20 hours of education to assure your status as a Current Master Gardener. If no hours are received or you fall short of the requirement, you will be listed as an Associate Member. I will receive a print out from the OSU computer system so you do not need to send me a copy of your hours. Emeritus members must complete 20 hours of education each year, but are not required to document service hours. Newly certified Master Gardeners do not need to document their hours with the association.

Respectfully submitted, *Nancy Logan*



Left, Vada Edwards was amazed at what creepiness she saw without leaves on her tree! Above, Rick Ault once again wowed us by an amazing chocolate cake with edible gold leaf and truffles at the Harvest Feast.

MASTER GARDENER ASSOCIATION

Oklahoma State University, U.S. Department of Agriculture, State and Local Governments Cooperating. The Oklahoma Cooperative Extension Service offers its programs to all eligible persons regardless of age, race, color, religion, sex, sexual orientation, genetic information, gender identity, national origin, disability, marital or veteran status, or any other legally protected status. OCES provides equal opportunities in programs and employment.

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Submit suggested articles for the newsletter not later than the **25th of each month** to Editor Elaine Dockray at rdsefd@aol.com

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For More Information Check out the updated Horticulture and Master Gardener sections on the Cleveland County Extension Office website. The address is www.oces.okstate.edu/cleveland.