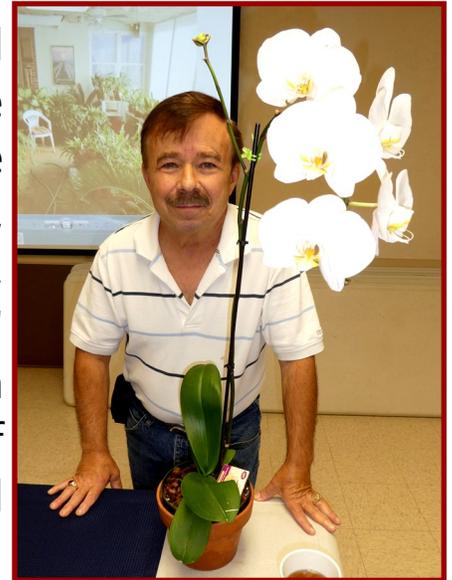




Beautiful Orchids!

CCMGA members welcomed back Keith Warren for our June meeting for an informative presentation on orchids. Wow, there are so many varieties, colors, and sizes of orchids! Keith generously brought an orchid to raffle off to one of our lucky members...to find out who, see back page!



At the July meeting... *by Linda Wren*

Abby Moore will be our speaker on July 13th. Abby Moore is the curator of the Bebb Herbarium at the University of Oklahoma and also teaches botany classes in the Microbiology and Plant Biology department. She is originally from Utah, where the main challenges to gardening were the possibility of frost almost any day of the year. Since moving to Norman two years ago, she has been attempting to figure out how to grow plants in Oklahoma, to transform her front yard into a wildflower garden and start a vegetable garden in her back yard. Come for snacks at 9:30 am with the meeting beginning at 10:00 am.

We Still Need Mentors!

Sign up to help our incoming master gardeners as they learn their way around phone duty. It is rewarding and fulfills requirements for service hours or education hours. Calendar is online on the website!

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President's Posting

By Laura Eckstein

Greetings Master Gardeners,

Things are certainly never dull. The fairground personnel gave us very little notice that they would be removing the fence on the entire west side of our gardens. It will take approximately two weeks for the developers of the property to our west to build a decorative concrete wall in place of the fence. That meant that we had to secure our garden and remove anything that could be carried away. As always we had plenty of help moving everything into the greenhouse where we could lock it all up. Thank you to everyone who came out to help.

We had a very big group at the State Master Gardeners' convention. We got a lot of compliments on our shirts. It was a very good conference with a variety of topics that were very interesting. The venue was big and comfortable. They did a good job of organizing and I understand that the people who went there Thursday had a wonderful time.

For our new members who have taken over beds in the garden, you may not know that you are responsible for the paths around your bed. If you do not have a bed of your own, but need some service hours, come out and help us with these paths. It is a big job and we need some help keeping the weeds out of the paths. We are working on some better solutions to this problem, but for the time being we just need to weed.

I have had a wonderful response for my call for help with the garden tours in July., I will send the list out of the volunteers for each Saturday., I will also send reminders to each of you. If something comes up and you cannot come, please let me know so that we can find someone to take your place.

I hope to see you at the next meeting and out at the garden.

Laura Eckstein



Education Update

By Kathi Farley

Saturday, July 14, 10 AM, Classroom C: How to Grow Food Anywhere with Smart Pots & Our FREE Seed to Spoon Mobile App!

Description: Dale Spoonmore is the creator of the From Seed to Spoon mobile app and he will be joining us to talk about how to grow food using Smart Pots. Smart Pots are fabric raised bed containers produced in Oklahoma City that make it easy to start a garden anywhere. Dale will be talking about how you can use Smart Pots in combination with his FREE iOS & Android mobile app to start growing food!

Saturday, August 4, 10 AM, Classroom C: Smudging with Culinary Herbs

Description: Come join Brittany Jordan for a demonstration in the ancient art of smudging. Smudging, the process of bundling herbs for drying, then burning, has a long history in human culture that is both medicinal and magical. The class will explore proper plant selection, drying methods, and bundling procedures. Class members will also get to blend and keep their own smudge stick.



We seem to have survived the first week or so of the west fence being down. I'm unsure when the new concrete wall will be built.

The garden is looking great with all the June rains. So glad we have drip irrigation as we used to have to water during July and August and the other months with volunteers coming to the garden every few days.

Check out the pictures of just a few of the garden plants below.





Linda Wren introduced our speaker, Keith Warren. Mr. Warren spoke on Growing Orchids. Mr. Warren has spoken to our group about bonsai trees.

After the speaker a short break was taken and we then proceeded to the business portion of the meeting.

President Laura Eckstein led us in the reciting of the Pledge of Allegiance. The minutes from last month were approved by all present. Cherry Slaughter gave us an update on things since Tracey has left. Tracey went to Langston University to develop their horticultural department. The County Extension Director, Brenda Hill, will be available to help in any way. Tracey's job has been posted. Courtney Keck, the horticulturist from Canadian County will be helping also. The Master Gardener classes will continue as usual with August 3rd being their first day and also the date of the new student picnic. The picnic will be in the north meeting room where we usually have it. Things will continue as usual for our Master Gardener Association. Harvest Feast will be on November 8th at 11:30. There are still desk hours that need filled. Laura thanked Terri Hull and all the gardeners that opened their gardens for a tour. She also recognized Kathy Kelly, a long time member, who is moving to Chicago to be with her children.

Treasury (Nancy Logan): Cash balance as of 5/25 was \$22,608.74. Funds in excess of budget were \$15,097.21. A full budget report can be obtained from Nancy.

Greenhouse: (Nancy Logan) The greenhouse committee is thinking about changing a few things in the greenhouse. They are thinking about having two work crews that will work every other week. The greenhouse has a small area and will hold only so many people. That would allow more people to experience the greenhouse environment. They also are considering a watering committee. During the growing season the greenhouse needs to be checked daily to make sure the heaters, sprinklers, etc. are working. Please talk to Nancy if you would be willing to commit to checking the greenhouse or be on the greenhouse committee. She would like to know any plants we would like grown in the greenhouse and where to get the seed.

Program Committee (Linda Wren/Brenda Williams): Linda announced the speaker for next month will be Abby Moore, who oversees the gardens at OU.

Garden Party (Donna Carter): Donna shared that although only about 150 people attended the Garden Party due to the weather, it was still a great success. Almost all our plants were sold and the remainder will find homes in Demonstration Garden.

Special Projects (Phyllis Blackwell/Julie Johnson): The lawn judging continues.

Publicity (Georjana Mauldin): Georjana asked that new recipes be sent to Judy.

Demonstration Garden Tours: Laura announced that Jeane Hardy will no longer be coordinating the garden tour participants. June is full and Laura will be sending out an email for July.

Demonstration Garden (Rick Ault): The garden is open and flowering. Next Tuesday, June 12th, there will be a small extended garden planning committee. The committee is thinking about selling the large rototiller. More information will be available later. The summer hours to work in the garden will be 8-11. The monthly potluck will be at 11 on the last Tuesday of the month.

Hospitality: (Cindy Mullens, Patty Hayes) Cindy thanked the members that brought food for our meeting. She also gave us the date for the New Student Picnic, which is August 3rd, at 11:30. It will be in the North meeting room, which has access to the kitchen. The association will provide the sliders and members will bring the sides. Be thinking about what you would like to bring.



Membership: (Jeanne Parker) Jeanne asked for more volunteers to work at the desk.

Education: (Kathi Farley, Carol Craig, Joan Kemmet Greenleaf) Kathi announced that next year will be her last year to work on the education committee. She asked that anyone who was interested in being on the education committee shadow her next year. That would make for an easier transition when she steps down. The committee will start receiving calls for next year's speakers in November so please talk to Kathi if interested in speaking. Upcoming classes: 7/14 Dale Spoonmore with Seed to Spoon in classroom C; 8/4 Brittany Jordan speaking on "Smudging" in classroom C; September Mary Engle will present a class on planting bulbs. Date and time to be decided.

Fundraising: (Alice Humphrey, Brenda Williams) The drawing for the quilt will take place today. \$482 was made from the quilt raffle. Don't forget to put your hand on the tree in the demonstration garden.

Newsletter: (Elaine Dockray) Judy Kautz reported on the newsletter and the cookbook. The pictures of the home garden tours will be posted on facebook and our web page. Please send pictures, interesting articles or new information to Judy or Elaine for the newsletter. Judy is adding chapters on air-frying and Insta-Pots to the cookbook so please send recipes.

Mary Engle announced a ladies-only bus tour to North Carolina. If interested, please contact her. Kathy Kelly said a tearful goodbye and left many of her plants for interested members. Lois Cox had two products of interest for people outdoors: An insect repellent scarf called "Tickled Pink" and an infrared device to make bug bites heal faster. Both can be found on Amazon. If anyone needs a ride to the conference please contact Laura.

Tom Walker won the quilt. Congratulations, Tom. (see photo)

There was no other business and the meeting was adjourned by President Laura Eckstein.
Respectfully submitted, *Vada Edwards*



Treasurer's Report

By Nancy Logan

Beginning balance as of May 25, is \$22,608.74. Income includes \$482 Quilt Raffle; \$40 Gloves Sold; \$40 Demo Garden Donation; \$20 New Class Picnic Donation and \$6 Name-tag Jar for Total Income of \$588.00. Expense includes \$699.49 Demo Garden; \$64.25 Plants for Succulent Class; \$30.00 Speaker Honorarium and \$20 Giveaway Orchid Plant for Total Expense of \$813.74. Balance at June 25, 2018 is \$22,383.00, less budgeted expenses not yet reimbursed of \$6,697.79, leaving funds in excess of budget at \$15,685.21.

Respectfully submitted, *Nancy Logan*



Buffalo Chicken Meatloaf

Master Cook

Ingredients

1 1/2 pounds ground chicken
1 cup plain dry bread crumbs
1/3 cup celery -- diced
1/3 cup crumbled gorgonzola cheese
1/4 cup diced onions
1/2 cup milk
1/2 cup Frank's hot sauce
1 large egg
1/2 teaspoon salt
1/4 teaspoon garlic powder
1/4 teaspoon dried parsley
1/4 teaspoon dried dill weed
1 pinch black pepper
3 tablespoons Frank's hot sauce
2 tablespoons crumbled gorgonzola cheese

Preheat oven to 350 F. Spray a loaf pan with cooking spray and set aside.

In a large bowl, mix ground chicken, bread crumbs, celery, the 1/3 c. gorgonzola, and diced onion.

In a small bowl, whisk milk, 1/2 c. hot sauce, egg, salt, garlic powder, parsley, dill, and pepper.

Pour liquid ingredients into chicken mixture and mix until combined.

Place mixture in prepared loaf pan and firmly press. Brush with the 3 T. hot sauce and bake in preheated oven for 1 hour or until internal temperature reaches 165 F.

Sprinkle with the 2 T. crumbled gorgonzola and continue to cook

until cheese is melted, about 5 minutes more.

Remove from oven and let sit for 10 minutes before serving.

Serves 8

Per Serving (excluding unknown items): 231 Calories; 11g Fat (43.1% calories from fat); 29g Protein; 3g Carbohydrate; trace Dietary Fiber; 114mg Cholesterol; 319mg Sodium. Exchanges: 0 Grain (Starch); 4 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1/2 Fat; 0 Other Carbohydrates.

Notes: This is really good! Next time I make it, Rick wants me to leave out the celery, though. (I thought the celery MADE this dish!)

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.

How to Microwave Corn on the Cob with the Husk Still Attached *by Georjana Mauldin*

This is on the down-low. Just between you and me, you can actually cook corn in the husk in the microwave.

1. Microwave the whole ear, husk, silk, and all, intact.

Place the cob in the microwave on a microwave-safe plate.

Depending on how many ears you're cooking, let them microwave approximately 3 to 5 minutes. Longer if they still seem hard to the touch and not hot. After 3 or 4 minutes, check them every 30 seconds so they won't overcook.



2. Let them cool a bit.

Place cooked ears on a cutting board. Let cool a little, so you can handle them.

3. Cut off stem ends

Slice off the bottom end (not the top end where the silks are sticking out) of the cob about an inch from the stem end.

This will release the husks and silk from the base of the cob.



4. Remove husk/silk

Firmly grab the top end of the ear with the silk, and start to push the cob out of the husks. The cob will be steamy, but with little effort it will slide out. I grab the silk end with a towel to avoid burning my hand, and push, push, push.

The cob will be nearly clean of silk. Just butter up, and enjoy.



Secret tip #2: you can microwave corn even after shucking.

If your husks are already removed, you can wrap the cobs in a damp paper towel. Microwave for 3 or 4 minutes, or more until they are hot and steamy.

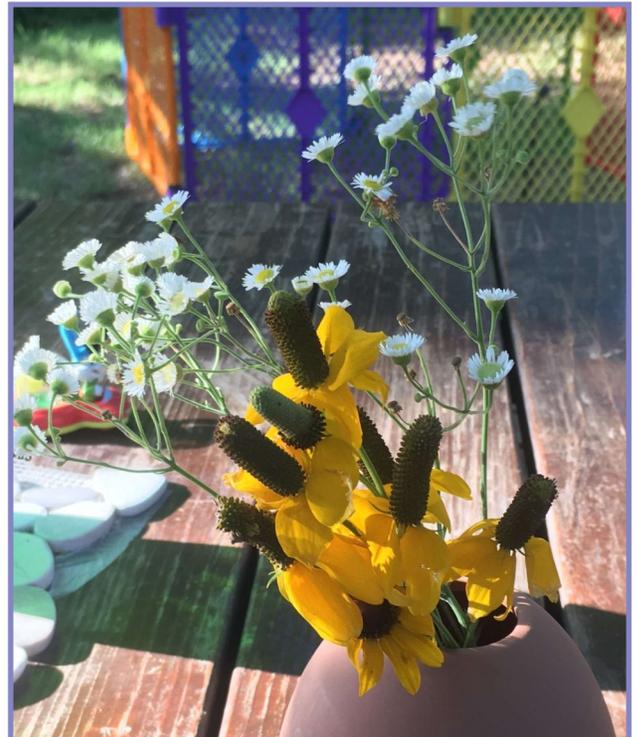
I found similar recipes on the Food Network and on Epicurious. Guess it isn't that big a secret.



Gorgeous coneflowers from Georjana Mauldin's garden!



Wildflowers and a visitor in Vada Edwards' landscape!





Upcoming Events

July 11, 6 – 7 PM: Cacti and Succulents. Will Rogers Exhibition Center, 3400 NW 36th St., OKC.

July 13, 10 AM: CCMGA Meeting, Classroom.

July 13, 10 AM – 1 PM: Bug Out! Lady Bug Release and Acari Safari. Crystal Bridge Conservatory, Myriad Gardens, OKC. All Ages Welcome. Free admission for Gardens' members. Cost for lady bug containers tba. Help release thousands of polka-dotted hungry helpers in the Conservatory so they can chow down on pests that are bugging the plants! Create a lady bug craft, check out the Insect Safari to see bugs up close and learn about other beneficial bugs for your garden. Lady bugs will be available for release on a first-come, first-served basis. Limit one container per person.

July 20, 7 – 8:30 PM: Ladies' Night Out Floral Designs. Myriad Gardens, Second Floor Conference Room. Enjoy light refreshments and soothing tunes as you learn the basics and finer points of fashioning floral arrangements. No experience necessary. Register by July 16.

July 21, 9 AM – 3 PM: Open House at the OSU Botanic Garden. Come explore the new and exciting additions to the garden. Ambassadors will be in the garden to welcome you and answer your gardening questions. The West Virginia avenue entrance will be open for additional parking. This event is open to the public. Admission is free, but donations are always gratefully accepted.

July 21, 10 AM – Noon: Designing Your Fall Garden. Myriad Gardens, Second Floor Conference Room. Lori Coates of My Raggedy Herbs will discuss planning an autumn garden space, identifying proper planting dates, and selecting the best-suited varieties for Zone 7. Register by July 19.

July 28, 10 – 11 AM: Weekly Walking Tour at Myriad Gardens. South Lobby and Gardens. Free. Walk-ups Welcome.

August 10, 10 AM: CCMGA Meeting, Classroom.

August 23, 9 AM to August 25, 4 PM – Oklahoma County Free Fair. State Fair Park, Oklahoma City.

August 25, 10 – 11 AM: Weekly Walking Tour at Myriad Gardens. South Lobby and Gardens. Free. Walk-ups Welcome.

September 6 – 9: Cleveland County Free Fair. Cleveland County Fairgrounds.

September 29, 10 AM – 2 PM: GardenFest and Mum Sale. OSU Botanic Garden. Stillwater, OK. Join us in the garden for an educational and festive day of presentations, guided tours, children's activities, food and music. GardenFest also kicks off our famous Mum sale!

October 13: Garden Tours for Connoisseurs. Sponsored by Oklahoma Horticultural Society.



Two Beauties!

Sonya Fallgatter won the orchid at our June meeting!

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.