



# The Weeders' Digest

## Congratulations to Our New Master Gardeners!



We have new Master Gardeners whose certificates were awarded in November! We are so proud of you! Not pictured: Colleen Roux and Jeanie Willeford.

### Coming in January...

*By Lois Cox Marshall*

January Meet and Greet! The January meeting is a little different for those of you who are newer. It is a time of getting to know each other first of all. Our organization continues to grow and we want to know each of you—we really do! We will start with an activity to get acquainted. Following that, the program will move to all the marvelous volunteer opportunities available to you as members. We all know that the more you put into an organization, you more you will get out of it. In most organizations (and ours is no different), only about 10% of the membership is active. We want to change that! We are a fun-loving, garden-active group who have the same interest: growing things. The committees you will hear about in January want you to be involved! There are all kinds of activities to fit your interest and physical abilities. Come ready to be open minded to the many opportunities to get you involved.



**Dues and hours are due at the January meeting! See page 15 for more details!**

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Courtney held a very important meeting at on December 10, at The Well to develop new plans for getting visitors into the Demonstrations Gardens. The reason for this meeting was to develop a plan of action to attract people to the Demonstration Gardens.

The Cleveland County Farm Market move from the Cleveland County Fairgrounds to The Well dramatically changed our ability to entice people to check out our Demonstration Garden. Prior to that move, I have worked hot August Saturday morning where we had 20 or more people wander in to enjoy the beauty that CCMGA members created. In 2023, I was one of three that worked a hot August Saturday morning, and we had three visitors. While I enjoyed the company of my fellow CCMGA members, that was not an effect use of our time. We had gone from 100 visitors or more per month to an average of 10.

We have tried several things to get the most results for our efforts. In 2023, the garden was opened on the first and third Saturdays of the month. One of these Saturday's always had another event at the fairgrounds. The numbers were low whether-or-not people were around for other things. Because of this, there gardens were not opened on Saturdays in 2024 unless there was an event in gardens. This decision was made by the Executive Board.

During 2024, several of the Education Classes were held in the gardens. After some of these classes, nonattenders wandered in to check out demonstration gardens. But the numbers, were below 10 each time. Plus having Education Classes at The Well increased the number of attendees to those events. So, one CCMGA effort was being hurt to gain a small benefit for another effort.

Also in 2024, the Executive Board placed a large banner place on the Demonstration Fence advertising walk-up tours and an email to schedule group tours. Just a hand full of people walked in. Absolutely no one used the email to schedule a group tour.

The only efforts that have worked to attract, large numbers of people into the garden are the county fair openings and the Garden Party. But these two events were held before the Farm Market moved to The Well. While they are important, they are not filling the hole.

That hole in the number of visitors needs to be filled. The 2024 CCMGA budget included \$5000.00 for the Demonstration Garden. Most of that line item has been spent. The new pergola and hoop house were new, different line items. The Greenhouse committee works hard to raise that money via the plant sale. If there were 1000 visitors this year, that would be at a cost of \$5 per visitor. At Farm Market Booth, around \$200 was spent this year for about 60 contacts per week. While these efforts are not equal in sweat equity, on paper one hour at side equals one hour of service. (Continued on page 3.)



Thousands of service hours go into maintaining the Demonstration Gardens. But if only a limited number of visitors are coming to see what a Cleveland County flower bed or vegetable garden can be, are those hours equal to working in the greenhouse or at The Well? We must be pragmatic as our members only have so many hours to give us. Plus, in quarterly and annual reports to OSU Extension office, the booth and the plant sale shine and the gardens does not.

Two people have recently stepped up with plans to help with this situation. Jo Ann Dysart has volunteered to read a children's book on Friday mornings. Lois Cox-Marshall decided the Special Events Committee will be the group to coordinate new events.

During the December 10 meeting, the attendees decided the Special Events Committee will hold an "Art in the Garden". Exact details and what kind of art are fluid. Also in the meeting, attendees decided to focus on school tours. An ad hoc committee will assemble lesson plans to entice Cleveland County teachers to lead their own tours in the demonstration garden. If you want to help with either of these plans, make sure you attend the January monthly meeting.

Hopefully, these efforts will succeed. But the gardens are in an area of Norman that is rapidly changing. How is the hospital's along with adjacent medical business going to impact traffic in the area? What will be the impacts of sharing the parking lot with contraction of the new convention center? How will the completed convention center impact the gardens. Finally, the sale and development of the Griffin Hospital land is also an ambiguous situation that could have positive or negatively implications.

All this means that while we have a plan for this year, we can not be complacent. If the plans work, that mean we need more similar events and/or improve them. If not, we can convert to growing more produce for food insecure people and/or having cutting gardens and taking flower to nursing homes. We could have beatification plots in multiple Cleveland County towns. Signage would let the public know what we are doing. Lois Cox-Marshall in her presentation several years ago, pointed out how gardening at various locations was an extremely attractive option for working members. No matter the results, we need to work collectively to make sure the sure our gardening efforts are doing a better job serving Cleveland County residents.





### Officers:

President - Linda Reed  
President Elect - Susan Stravato  
Secretary - Jo Ann Dysart  
Treasurer - Nancy Logan  
Parliamentarian - Judy Kautz

### Committees:

Education - Sharon Mitchel, Debra Howse, Mandy Latham  
Demonstration Garden - contact Marilyn Solomon  
Greenhouse - contact Nancy Logan  
Hospitality - Laretta Buchanan  
Membership - Lizzy Hedges  
Programs - Kelly Byrne  
Public Relations - Judy Kautz  
Special events - contact Lois Cox-Marshall  
Special Projects - Jeanne Parker  
Junior Master Gardener - Jeannie Kline

### Additional Positions:

Member Home Garden Tours - Molly Monaghan  
Webmaster - Lois Cox-Marshall  
Farmers Market - Rahmona Thompson (temp.)



## Special Events is Changing!

*By Lois Cox-Marshall*

The category titled Special Events is broadening its range. A group of us recently met including the demonstration garden people and others interested in our community outreach. We have a beautiful garden that requires the majority of all the funds we raise and the majority of our volunteer hours. We want people to see it. In January, you will hear about some of the ideas we have to get people into the garden! This is a newly expanded committee so we need your help. Come listen and get ready to be involved.



## *Pets and Plants*



May 2024 our family grew a little bit bigger. We adopted two rescue kittens, Lizzie and Duckie. Lizzie is a Calico kitten and Duckie, according to the iPhone we think, he could be a Siberian Forest Cat, Norwegian Forest Cat or American Wirehair Cat.

I have never owned a cat nor had a cat to own me, so what did we need to accomplish prior to them being released from the rescue and gracing our home. Kitty Litter, Litter Box, dry kitten food, wet kitten food, food bowls, containment device and toys. We gathered it all and everything was ready for their arrival.

Now that they are older and have a little more run of the house, my attention was drawn to the indoor plants that we have. Are they safe for the cats? Internet here I come. I asked ChatGPT "Indoor plants that are toxic or poisonous to cats". In less than 2 seconds there was a list of 22 indoor plants that were toxic or poisonous to cats.

- |                                       |   |
|---------------------------------------|---|
| Lilies (Lilium species)               | Pothos (Epipremnum aureum)                    |
| Philodendron (Philodendron species)   | Dieffenbachia (Dumb Cane)                     |
| Aloe Vera (Aloe barbadensis miller)   | Snake Plant (Sansevieria trifasciata)         |
| English Ivy (Heder helix)             | Spider Plant (Chlorophytum comosum)           |
| ZZ Plant (Zamioculcas zamiifolia)     | Sago Palm (Cycas revoluta)                    |
| Chrysanthemum (Chrysanthemum species) | Autumn Crocus (Colchicum autumnale)           |
| Caladium (Caladium species)           | Coleus (Plectranthus species)                 |
| Peace Lily (Spathiphyllum species)    | Begonias (Begonia species)                    |
| Bamboo (Dracaena species)             | Crocus (Crocus sativus)                       |
| Ficus (Ficus species)                 | Poinsettia (Euphorbia pulcherrima)            |
| Kalanchoe (Kalanchoe blossfeldiana)   | Elephant Ear (Alocasia and Colocasia species) |

This is just a partial list of toxic or poisonous plants that can affect a cat. If the cat and the plant happen to cross paths, what do I need to look out for?

Signs of plant poisoning in cats:

- |                                       |                      |
|---------------------------------------|----------------------|
| Vomiting                              | Drooling             |
| Diarrhea                              | Loss of appetite     |
| Lethargy or weakness                  | Difficulty breathing |
| Tremors or seizures (in severe cases) |                      |

If you think that your cat has crossed paths with a toxic or poisonous plant, seek veterinary care as soon as possible. Early treatment can mean the difference between life or death for the cat. There also is a emergency pet poison hotline; ASPCA Animal Poison Control 1-888-426-4435. Well I'm finished for now as I need to take care of a couple of the indoor plants before the cats find them.





# Harvest Feast

*By Rahmona Thompson & Judy Kautz*



Pat Welty, Distinguished Master Gardener for 2024! Congratulations!





# Harvest Feast (cont.) *By Rahmona Thompson & Judy Kautz*





### LAST TUESDAY OF THE MONTH POT LUCK MEETING AGENDA

1. Think about your ideas for your bed and your budget for next year. Getting new plants or garden elements.
2. Ideas/suggestions for projects for the garden.
3. What worked this last year and what didn't work.
4. Last work day, Tuesday, will be shutting down the garden, putting up hoses etc.
5. Open floor discussions.

To do for next year:

1. We are working on getting QR Codes made for each bed. Create your plant list.
2. We are going to update the garden notebooks with the bed maps . So get your map out and update it.
3. We will consider the purchase of an easy start wood chipper.

#### **Meeting minutes:**

Subject: Chipper-Claren will need to think about this. Options:

Do we keep the compost area like it is and get new wood chipper and sell the old one to repair shop for \$50? Repair cost of the old chipper too pricey and was rejected.

Make the current compost area just a show and tell location for education purposes. Not a working compost spot. Just a place to teach the three bend compost design. Our garden waste would all be hauled to Norman City Compost area.

Get a new electric chipper at a cost between \$350-400 and continue working our compost area which means we need volunteers to help Claren.

Subject: Irrigation

We still have some beds to rework.

We plan to run a section at a time on specific days early in the season where the bedhead is there to review their drip hoses and mark what is dry and what is too wet.

Subject: Plant labels

Labels need to be generated faster and out to the garden. An assistant or two are needed to help speed up the process. This is work that can be done at home or during down time during office volunteering.

Subject: Benches from bags.

This is a new area for recycling plastic bags. Cathie Bowden (of styrofoam recycling fame) suggested a program of collecting plastic bags to send to a company that makes benches from them. Maybe we could get involved to help and maybe gather a bench from this program.

Subject: Get students out there.

We propose we reinstate CCMG graduate to take new class to garden ... when classes are at fairgrounds We will need a mentor to volunteer for this. This has been a part of the membership committee program.

Subject: Education new students of life after classes

Get TA to have a free question at end of test about the MG program.

Example: The first year after graduation, how many hours do you need to work in the garden? After the first year, how many volunteer service hours needed to maintain Master Gardener status? Several people felt the class doesn't seem to know that there is more after graduation.

**State Extension Master Gardener Volunteer Conference  
June 12-13, 2025**

**Wes Watkins Center, OSU, Stillwater**

**Hosts: Payne County MGs**

**Conference will be themed around us celebrating Oklahoma Gardening's 50th anniversary!**

**We have some fun things planned for this conference so please put it on your calendar and plant to join us in June!**



**Curiousday at Sam Noble**

*By Rahmona Thompson*



Peggy Brock and Rahmona Thompson manned a table at the Sam Noble Museum of Natural History on November 9. They handed out fruit and vegetable shaped eraser to the children and gardening fact sheets to the adults.



# Holiday Party

*By Judy Kautz & Rahmona Thompson*





# Holiday Party

*By Judy Kautz & Rahmona Thompson*





## Food Drive

*By Rahmona Thompson*



Thanks to all our Master Gardeners who generously donated food on December 5th for needy families for holiday meals. Our food drive was a wonderful success. Kathi Farley's pickup bed was packed full of groceries. The student workers at the OU Food Pantry were delighted with the donation. In addition to Kathi Farley, loading helpers were Peggy Sue Blair and Janelle Miller. Fred Schneider provided boxes and Linda Snook made a sign. Thank you everyone who donated and helped!



**Thursday  
January 23  
3:30 - 5 pm**

**Community Room - Blanchard Public Library**

# Let's Get Gardening: Oklahoma Garden Planning

In this program, Kathi Farley of the Cleveland County Master Gardeners will talk about garden planning and how it can benefit your health. Whether you are just getting started or an expert gardener, there is something for you. Registration Required.

This project is funded through the Oklahoma Department of Libraries and a federal grant from the Institute of Museum and Library Services.



# CLEVELAND COUNTY MASTER GARDENER ASSOCIATION PRESENTS

## EDUCATIONAL CLASS

At this **FREE** meeting

### *Irrigation!*

### *How to get started!*

**Saturday, January 18th  
10:00-11:00**



Has hand watering become too time consuming? Concerned about wasting water? If you are not sure how to get started with improved irrigation this session taught by Master Gardener Jerry Miller will start with a discussion of some of the things you need to consider when planning your irrigation project. It will also show you some of the options you have for implementation. There will be access to printed material as well as a hands-on look at some of the materials you might be using for your project.

Registration is required.

Sign up @ [the wellok.org/all-classes](https://www.wellok.org/all-classes) or with the qr code



**Location: The Well**

**210 James Garner Ave, Norman, OK 73069**

**Downstairs Classroom 100**



**Presenter: Jerry Miller**

**Master Gardener**



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Beginning balance as of **October 31, 2024** is \$39,005.98. Income was \$480 2025 Dues Paid for Total Income of \$480.00. Expenses were \$208.10 Greenhouse Supplies for 2025 Sale; \$249.46 New Pergola Supplies; \$108 Distinguished Service Award and \$\$2,000 OSU 2025-2026 Scholarships for Total Expenses of \$2,565.56. Balance at November 30, 2024 is \$36,920.42, less budgeted items not yet reimbursed, of \$7,893.40 and less reserve for greenhouse repairs of \$4,606.00, leaving funds in excess of budget at \$24,421.02.

Beginning balance as of **November 30, 2024** is \$36,920.42. Income was \$840 2025 Dues Paid; \$35 Gloves Sold and \$60 Background Ck Fees Paid for Total Income of \$935.00. Expenses were \$1,584.17 Greenhouse Supplies for 2025 Sale; \$300 Floral Workshop Fee; \$105 Demo Garden and \$\$392.73 Table Covers for Total Expenses of \$2,381.90. Balance at December 31, 2024 is \$35,473.52, less budgeted items not yet reimbursed, of \$5,811.50 and less reserve for greenhouse repairs of \$4,606.00, leaving funds in excess of budget at \$25,056.02.

Respectfully submitted, Nancy Logan

**2025 Dues of \$30** will be collected at the January and February meetings, or delivered to the greenhouse Monday mornings from 9-noon, or mailed to the treasurer at 4406 12th Ave SE, Apt 6206, Norman, 73072 or left at the Extension office M-F, 8-4:30.

To be sure your name is in the 2025 Directory, your dues must be paid no later than the February general meeting.



## Roasted Vegetables

by Lois Cox-Marshall

### Ingredients

(use whatever vegetables you have on hand)

- 5 small beets, peeled and diced
- 2 large sweet potato, peeled and diced
- 1 butternut squash, sliced in half – seeds scooped out – peeled and diced
- 15 Brussel Sprouts, end cut off and quartered
- 1/2 cup dried cranberries (real juice)
- 1/2 cup sliced almonds
- 1-2 large onion, diced
- 3 tbsp, Avocado or olive oil
- 1- 2 tsp salt
- 2 tsp Braggs Soya Sauce, for onions
- Optional:
  - goat cheese (sweetened with honey)
  - Balsamic Glaze
  - Maple Syrup
  - Salt and pepper
  - garlic powder

Preheat oven to 400F.

Line 2 baking pans with parchment paper.

Wash, peel and dice beets, sweet potatoes, squash to the same small size. Add to baking pan.

Wash, cut bottom off brussel sprouts and then cut into quarters. Place on the second baking sheet.

Drizzle on avocado or olive oil on all vegetables.

Sprinkle salt all over vegetables.

Pop both trays in oven and roast until the edges are slightly caramelized and soft, about 40 minutes depending on size and oven. Set aside and cool.

Caramelizing Onions: While Vegetables are roasting, begin to dice your onions, Keep them thin and even. Add to a Pan with coconut oil. olive oil or butter

Move the onions around for 3 to 5

minutes. Add Soy Sauce to encourage caramelizing. Set burner to super low and let caramelize for 10 to 30 mins minutes. Once the onions are cooked down and look sugary on top, turn off burner and let rest until vegetables are done

For Assembling:

Once vegetables are golden brown and soft, add them to a bowl. Add the caramelized onions, cranberries and sliced almonds and salt and pepper. Taste. If you need some more flavor, add some garlic powder or balsamic glaze or maple syrup or goat cheese if desired. Serve with Love and enjoy!

Note: Lois brought this to the Harvest Feast and it was a real hit!





## Caramelized Sweet Potato Casserole

### Ingredients

6-8 large sweet potatoes  
2 eggs  
1/4-1/2 cup sugar  
1/3 cup milk  
4 tablespoons butter, softened  
1/2 teaspoon vanilla  
1/2 teaspoon salt  
1/8 teaspoon ground allspice  
Pecan topping:  
1/2 cup packed brown sugar  
1/3 cup flour  
3 tablespoons butter, softened  
1/2 cup chopped pecans

Preheat oven to 350° F. - Wash sweet potatoes (Skin still on.) Pat dry and pierce each potato several times with a fork. - Place potatoes on a baking sheet lined with foil. - Bake at 350° until caramelized. (Usually 2-3 hours.) The juice seeping out of the holes in the potatoes' skins will turn brown or black when the potato is caramelized. If you squeeze the potato gently it will be very soft. Inside they will be darker and translucent. (It is better to over bake than underbake the potatoes. They become much sweeter when caramelized, which is what makes them so tasty.)- Let the sweet potatoes cool til you can handle them and then remove the skin, place the potatoes in a bowl and mash them. - Combine eggs (beat slightly), sugar, milk, butter, vanilla, salt and allspice in another bowl and mix well. - Combine all ingredients and mix thoroughly.- Spread the potato mixture in a greased 9x13" baking dish.- Mix all the topping ingredients together and sprinkle over the potatoes. - Bake at 350° for 60 minutes or until potatoes are bubbly and topping is light brown.

NOTE: We often bake sweet potatoes until caramelized, let them cool a bit, peel them and eat them as is. They are delicious!

## Sausage Stars

### Ingredients

2 cups (1 lb) cooked crumbled sausage  
1 1/2 cups grated sharp cheddar  
1 1/2 cups grated Monterrey jack cheese  
1 cup ranch dressing  
1 can (2.25 oz) slice black olives  
1/2 cup chopped red pepper  
1 pkg won ton wrappers

Blot sausage dry & mix with cheeses, dressing olives & peppers. Lightly grease muffin tins & press wrapper in each cup. Brush with oil. Bake 5 minutes at 350 degrees. Remove from tins, place on a baking sheet. Fill with sausage mix. Bake 5 minutes til bubbly.

Notes: Can make won ton cups ahead & store in an airtight container til needed. Excellent appetizer for the holidays. Recipe originally from Beth Arnold



### Easy Lemon Sugar Cookies

by *Debbie Wood*

#### Ingredients

Lemon sugar

1/3 cup granulated sugar

2-3 tsp fresh lemon zest (from one large lemon)

Cookies

1 cup butter, softened to room temperature (not too soft!)

1 1/2 cups granulated sugar

1 Tbsp fresh lemon zest (from one large lemon)

1 large egg

1/4 cup fresh lemon juice

1/2 tsp vanilla extract

2 3/4 cups + 2 Tbsp all-purpose flour (see note)

1/2 tsp baking soda

1/2 tsp baking powder

1/2 tsp salt

For the lemon sugar, combine the sugar and zest in a bowl and rub the lemon zest into the sugar with your fingers until super fragrant and the zest and sugar are evenly and well combined. Set aside.

Preheat the oven to 350 degrees F. Line two large, rimmed baking sheets with parchment paper and lightly grease with cooking spray.

In the bowl of an electric stand mixer fitted with the paddle attachment or in a large bowl with a handheld electric mixer, cream together the butter, granulated sugar and lemon zest until lightly and fluffy, 3-4 minutes. Scrape down the sides of the bowl as needed.

Add the egg, lemon juice and vanilla and mix again for 1-2 minutes until the batter

lightens in color. Scrape the sides of the bowl as needed. It will look a bit curdled; that's totally fine.

Add the flour, baking soda, baking powder and salt and mix until combined. Don't over mix - just mix until no dry streaks remain.

Scoop the cookie dough into rounded balls (about 2 tablespoons in size; I use my #40 cookie scoop).

Stir or crumble the lemon sugar to break up any clumps. Roll cookie dough balls in lemon sugar and place on the prepared baking sheets a couple inches apart (about 12 cookies per baking sheet).

Bake for 9-11 minutes until slightly crackly on top (don't over bake).

Let the cookies cool for a few minutes on the baking sheet before removing to a cooling rack to cool completely.

*NOTES Flour: at my elevation (2,500) and with the added lemon juice to the recipe, the extra 2 tablespoons flour is really important. Depending on where you live (high elevation), you may need a few tablespoons more beyond that (3 cups flour total). I recommend baking one "tester" cookie first - if it flattens too much, stir in a bit more flour to the dough.*



## Crisp Sugar Cookies

### Ingredients

6-8 large sweet potatoes  
½ cup butter  
1 cup sugar  
1 egg  
⅓ cup milk  
2 ½ cups flour  
1 tsp cream of tartar  
½ tsp salt  
½ tsp nutmeg  
½ tsp mace (I omit this)

Cream butter. Add sugar and cream well. Add well beaten egg, then mixed and sifted dry ingredients alternately with milk. Wrap in plastic & chill. Roll out very thin & cut with cookie cutters. Bake at 375 degrees. Sprinkle with granulated sugar & cinnamon imperials before baking. Bake 5 minutes.

*Notes: Keep dough refrigerated, roll out small portions of dough on lightly floured surface – dough gets sticky as it warms. I usually cut recipe in half – full recipe makes a lot of cookies. This recipe has been baked in my family for over 70 years. Recipe originally from: Clara Farber*

## Patio Baked Beans

### Ingredients

⅓ c. firmly packed brown sugar  
1 t. dry mustard  
1 t. instant coffee granules  
1 large yellow onion, thinly sliced  
½ c. water  
2 20-ounce cans baked beans  
½ t. salt  
¼ c. brandy or Cognac  
1 t. vinegar  
4 slices bacon, cut into 4-inch pieces

Preheat oven to 350 degrees. Mix together brown sugar, coffee, water, salt vinegar, and mustard in saucepan. Cook over low heat for 5 minutes. Arrange alternate layers of onion slices and beans in a 2 qt baking dish. Pour hot sugar mixture over and bake 45 minutes, covered. Add brandy or Cognac, and place bacon pieces on top. Bake uncovered 30 minutes longer.

*Guaranteed to please everyone...*

*they'll come back for seconds!*



### **OKLAHOMA IRIS SOCIETY** INFORMATION AND EVENTS

Monthly Meetings: All meetings are at the Will Rogers Exhibition Center at 3400 NW 36th, Oklahoma City, OK. All meetings are open to the public and visitors are enthusiastically welcomed. We have monthly meetings on the first Fridays in March through June, and September through December starting at 6:30pm. All of our meetings begin with a potluck meal. You can now get directions to find us via google maps, just type in Oklahoma Iris Society, and it will lead you to us!!

### **CENTRAL OKLAHOMA CACTUS & SUCULENT SOCIETY**

Meetings:

Our meetings are at the Will Roger Gardens, 3400 NW 36th St, Oklahoma City, at 7 pm on the third Thursday of the month. To see if we are having a meeting Check our Facebook page (Facebook search "Oklahoma cactus")

### **CLEVELAND COUNTY MASTER GARDENERS**

Jan 15 – CCMGA Monthly Meeting, Meet & Greet + Committee Sign-up @ The Well

Jan 18—Education Class *Irrigation*, Jerry Miller, The Well, 10 am

Feb 19—CCMGA Monthly Meeting, Auditorium in Education Bldg, at former Norman Regional, 901 N. Porter

Aug 25-28—International Master Gardener Meeting, virtual

## This and That!



Left, Marilyn Solomon shared this photo of her beautiful yellow iris, blooming in winter! What a nice addition to the landscape! Below, one more photo from our 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 **28th of each month** to Editor Judy Kautz at [jkautzpre@gmail.com](mailto:jkautzpre@gmail.com)  
Newsletter Editor: Judy Kautz



## OSU EXTENSION CLEVELAND COUNTY MASTER GARDENERS

**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](http://www.oces.okstate.edu/cleveland).