



The Weeders' Digest

New Master Gardeners!



Congratulations to 16 new master gardeners who received their certifications at our annual Harvest Feast! We look forward to seeing them at meetings, in the gardens, and at our various classes and activities as we begin a new year! Welcome!

Friday Christmas Party—Be There!

Join us for a meeting, potluck, ugly sweater contest, and donations to Food and Shelter on Friday, December 13th at 10 am! It will really put all of us in the holiday spirit! See you there!

It's time to pay dues and submit your hours for service and education work this year. Pay dues at the December meeting. See more information on page 2.

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President's Posting

By Judy Kautz

Dear Master Gardeners,

What a year we have had! I am so proud of you and all that you have accomplished—educating the public in our gardens, caring for your own gardens and our demo gardens, mentoring students, feeding those less fortunate through donating to Food and Shelter, teaching classes, and representing us at local venues and fairs. Your outreach is amazing and you really benefit the public through your service. *Thank you!*

I want to offer a special thank you to our Executive Committee and our Committee Chairs. You are the glue that keeps us going, and I have thoroughly enjoyed our meetings and planning activities together. You are super! Thanks to all of you who have volunteered to serve next year, too! You will accomplish much under the leadership of Joan Barker and her Committee Chairs!

Congratulations to our new Master Gardeners—let's all work to make them feel like they are part of our family and continue to mentor them. We also have new students who have completed their classroom studies and now embark on manning the phones and working in the garden. Let's be sure to reach out to them through mentoring and just plain friendliness. Remember, you were a student once too!

Finally, thank you from the bottom of my heart for honoring me with the Distinguished Service Award for 2019. Service is always a labor of love for me, and I love being a part of this terrific organization. See you at our party! Let's celebrate the holidays! *Judy*



Dues and Hours Records

By Nancy Logan

2020 Dues (\$20) and your record of 2019 Education & Service hours should be turned in to the treasurer no later than the January 10, 2020 general meeting. If you choose to enter your hours into the OSU computer system, you do not need to document your hours for the treasurer. All others should use the form at the back of your directory to submit your hours. Comparable computer forms will be accepted but bits and pieces of paper will not. Please read the definition of education and service hours on pages 22 & 23 of your directory to properly record your hours.

If you cannot attend the December meeting or the January meeting you can turn in your hours and dues to Cherry in the extension office or mail them to Nancy Logan, 3200 Summit Bnd, 73071. Dues received after January 10 may mean your name will not be included in the 2020 Directory.

All requests for reimbursement of budgeted expenditures, paid through personal accounts, are due before December 31, 2019. Please give or mail original receipts to Nancy Logan, 3200 Summit Bnd, Norman 73071



As the end of the year approaches, it is time to start thinking about next year in the garden. That means that everyone who has a garden bed needs to get an idea about how much you want/need to spend next year for plants etc. There will be a meeting in January to submit your budget to the garden committee and then voted on by the membership.

There will probably also be a long-term planning committee meeting since Bud is gone and we have no building team backup. If you have ideas of projects that need to be done, hang on to them and we will see what we can accomplish.



Greenhouse Gurus

By Marilyn Solomon

Kudos to the Greenhouse Committee who removed the cover to the greenhouse, a yearly chore. Fighting bitter cold and wind, they persevered! Well done, gang!



A Letter from Garden Visitors: My students absolutely loved their tour of the Cleveland County Learning Garden. They not only gushed all the way back to school about how great the garden was, but are still talking about what type of garden they want to start in the spring. Several wondering just how much area their parents will let them “dig up” for their garden. Your group did a wonderful job of keeping them engaged. Allowing them to touch and smell everything made a huge impact. The master gardeners’ explanations were intriguing and easy to understand. Students especially liked the worm bin. I figured the girls would be squeamish, but they loved it all.

I’m so thankful that your group was able to share this with my students. It really ramped up their interest in Botany. Many of them have never really been around a “real” garden. They were surprised with how beautiful an herb garden could be. The designs you made with the vegetable plants, etc. really interested them. They realized that gardening was not just about growing pretty flowers or things to eat. The herb and vegetable plants can also be made into beautiful, fun, or even quirky designs. The students now know that a garden can be whatever they want to put the effort into making. I even heard talk of veggie teepees last week. By the way, I was able to root the sprigs of chocolate mint that the herb garden tour guide gave me. I’m hoping that it will grow enough for me to gift each student with a little container of it when they complete their Botany course in April. The students finished making their elderberry syrup last week and they made the labels for them yesterday. They made 4 extra jars to give the awesome gardeners who gave us such a wonderful tour.

Sharon Miller



Treasurer's Report

By Nancy Logan

Beginning balance as of September 25, 2019 is \$21,173.67. Income includes \$860 2020 Dues; \$50 Judging Stipend and \$10 Demo Garden Worms Sold for Total Income of \$920.00. Expense includes \$139.51 Demonstration Garden; \$65.80 Distinguished Service Award and \$318.60 Greenhouse supplies for Total Expense of \$523.91. Balance at November 25, 2019 is \$21,569.76, less budgeted expenses not yet reimbursed of \$5,920.85 and less reserve for greenhouse repairs of \$591, leaving funds in excess of budget at \$15,057.91.

Respectfully submitted, *Nancy Logan*



Education Update

By Linda Fielder

January 25 2020, Backyard Greenhouses: Options, Their Maintenance and Their Management. Michael and Rosario Douglas will speak in Classroom C. Below is their class description and bio:

Greenhouses are an essential requirement to grow plants outdoors during the winter in Oklahoma. This talk describes an array of greenhouses available to individuals (non-commercial growers) and discusses strategies to grow plants within them. We discuss how to orient greenhouses, how to heat and cool them, how to water them, and planning for growth of your plants. Many examples will be shown of greenhouses, and we will candidly discuss problems we have experienced over the years. However, we strongly encourage people to explore personal greenhouses – they can be immensely satisfying.

Mike Douglas is a retired NOAA research meteorologist who has had an interest in plants – especially succulents, since high school.

Rosario Douglas has degrees in Biology and English Literature and manages the Facebook page for the Central Oklahoma Cactus and Succulent Society. She has been extensively involved in managing our two greenhouses – and a previous one, over the last 25 years.



Passing of Ellis Sexton

By Cherry Slaughter



It is with sincere sadness we report that Ellis Sexton passed away on Friday, Nov 8. Ellis was a member of the 1997 MG class and did much to establish and promote CCMGA. He was active as a public speaker, fair judge, garden worker, and mentor until health difficulties slowed him down. A few years ago, a small middle school class wanted to do a class vegetable garden and he took on the task of teacher and mentor. It turned in to a three-month commitment in which he formed relationships with the kids, especially a connection with one of the special needs students. He said it was one of the most tiring, fulfilling things he ever did. For years, Ellis would bring the industrial grill from his son's BBQ restaurant to cook hamburgers for the new MG class luncheon. He became dear to me personally as I got to know him during his "how's things at the Extension office" visits. He always had the most interesting anecdotes to share.

At Ellis' request, his body was donated to science at OU. According to his wife Barbara, no service is planned at this time. The family will gather at a later date. Condolences may be sent to:

Barbara Sexton
1820 Tudor Pl
Moore, OK 73160



Photo Booth



Above, November blooms of saffron crocus in *Hypericum perforatum*, *submitted by Vicky Morris*.



Right, surprise lilies pop up in the fall in my yard every year. This year they spread to places they have never been! Do you have these beauties in your yard? *Submitted by Judy Kautz*.





Harvest Feast











Thank you to Donna Carter (above) for her coordination of our Harvest Feast, a huge task! Thank you also to Julia Linger (below) who stepped in at the last minute to make gravy!



Congratulations to Judy Kautz, recipient of the Cleveland County Master Gardener Distinguished Service Award for 2019!



Black Forest Cheesecake

Master Cook

Ingredients

1 1/2 c (about 18) finely crushed Oreo cookies
 2-3 T butter, melted
 16 oz cream cheese, softened
 2/3 c sugar
 2 eggs
 6 oz semisweet chocolate chips, melted
 1/4 t almond extract
 21 oz canned cherry filling and topping

Combine cookies and butter in food processor until finely crushed. Press firmly on bottom of 9" springform pan.

Combine cream cheese and sugar. Mix at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate and extract. Pour over crust. Bake at 350 F. for 45 minutes.

Loosen cake from rim of pan. Cool before removing rim of pan. Chill overnight. Top cheesecake with pie filling and whipped cream.
 Yield: 12 servings

Borscht – Easy & Speedy Beet Soup

by Pat Welty

Ingredients

3 medium beets
 8 C stock vegetable, chicken, or beef (your choice)
 1-2 cloves garlic chopped
 4 mushrooms chopped (Portobello or button)
 2T parsley chopped
 1/3 C chopped celery leaves (the small center stalks)
 1 tsp sugar or Truvia
 1T flour
 1 lemon
 Salt & pepper to taste
 1/2 C Sour cream (half light sour cream & half 0% yogurt)
 1/3 C fresh dill

Wash beets. Wrap beets in aluminum foil & bake at 400 F for 1 hour or till tender. Wipe cooked beets with paper towel to remove skins. Grate beets with coarse side of grater. Beets can be cooked ahead of time and refrigerated until ready to make Borsch.

Combine stock, grated beets, garlic, mushrooms, parsley, celery, sugar, salt & pepper to taste in large pot. Cook over medium heat for 20 minutes.

Beets can be prepared ahead of time and refrigerat-



ed until ready to cook soup.

Place 1/2 cup sour cream in small bowl. Add 1 cup soup and 1T flour. Whisk until smooth. Add this mixture to soup and cook 20 min.

Add juice of 1 lemon and lots of dill

Serve soup and garnish with a dollop of sour cream & fresh dill

Serves 4



Fresh Beet Salad

Ingredients—Salad

3 beets (Wash and wrap in aluminum foil. Bake at 400 F for 1 hour or until tender.) Remove skins from beets and slice.

2 packages of romaine or 12 oz fresh baby spinach (tastes delicious with either green)

½ cup thinly sliced sweet onion

2 small avocados sliced

4oz goat cheese or no fat feta, crumbled

Fresh grated ground pepper

Ingredients—Orange Vinaigrette Dressing

1 tsp orange zest

¼ C fresh orange juice

2T raspberry vinegar

1T maple syrup

¼C olive oil

Line a serving platter with romaine or spinach. Arrange beets,

onions, and avocado on top of greens. Sprinkle with feta or goat cheese and freshly ground black pepper. Serve with orange vinaigrette.

For dressing, whisk together orange zest and next 3 ingredients. Slowly add olive oil whisking in until well blended. Serves 6





*Cleveland County Master Gardeners Association
Invites you to our*

**ANNUAL
HOLIDAY MEETING**

December 13, 2019

Social Time Starts at 10:00 a.m.

Meeting at 10:30 a.m.

Ugly Sweater Judging at 10:45 a.m.

Potluck at 11:00 a.m.

(bring your favorite dish!)

This year we will hold an Ugly Holiday Sweater/Sweatshirt Contest.

Only one prize will be awarded (first place). Everyone is welcome to participate!

We will also be collecting non-perishable food items for Food & Shelter, Inc., Norman, OK.

*If you would like to participate, please see below for suggestions.**

(Of course, cash donations for Food & Shelter will also be appreciated!)

** Boxed items: pasta, cereal, crackers*

Peanut butter

Canned soup, beans, tuna, chicken, ravioli

Canned vegetables



Upcoming Events

December 13, 10:00 AM: CCMGA Christmas Gathering, Classroom

December 28, 2019, 10 – 11AM: Gardens Walking Tour, Myriad Botanical Gardens

301 West Reno, OKC, Meet in South Lobby Visitor Center. Free of charge.

January 25, 2020, 10:30 AM – Noon: Beginner Winter Tree ID. Event ID: 28254

Learn to identify a tree without the leaves! This will primarily be an outdoor tour and discussion with some ID pointers before you head outside. Will Rogers Garden Exhibition Center, 3400 NW 36th St. Oklahoma City, .Ages: Adults 18+. Cost: Free. Register at parks.okc.gov

OSU | OKLAHOMA CITY

POINSETTIA SALE

Dec. 4-7 and Dec. 14
Weekdays: 10 a.m. to 3 p.m.
Saturdays: 9 a.m. to 1 p.m.
While supplies last.

osuokc.edu/business-agriculture | (405) 945-3358

Dec. 4-7, with an additional sale date on Dec. 14, at the Oklahoma State University-Oklahoma City (OSU-OKC) John E. Kirkpatrick Horticulture Center, 400 N Portland Ave. Sale hours will be 10 a.m. to 3 p.m. on weekdays and 9 a.m. to 1 p.m. on Saturdays, while supplies last. During the sale, the OSU-OKC greenhouses will pop with thousands of poinsettias in a variety of hues. This year, 17 varieties will be featured, including Prestige Red, Gold Rush, Ice Crystal, Winter Rose and the popular Orange Spice. The sale will also include four varieties of Princettias – a more compact version of a poinsettia with an even dome of colorful flowers. Princettias will be available in pink, hot pink, pure white and red. In addition, a selection of succulents and tropical plants will be available for sale. Some poinsettias sold at the sale are grown on campus starting in early spring. The nearly nine-month process involves diligent and careful care on the part of OSU-OKC horticulture students, faculty and staff. Proceeds from the sale benefit OSU-OKC horticulture students and programs. Cash, checks and credit cards are accepted. For more information on the OSU-OKC Poinsettia Sale, go to www.osuokc.edu/business-agriculture.



Left, Rick Ault has yet again brought a stunning cake to our Harvest Feast! Below, we always have a wonderful placemat to highlight our new students and a variety of other interesting items!



MASTER GARDENER ASSOCIATION

Oklahoma State University, U.S. Department of Agriculture, State and Local Governments Co-operating. 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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Extension Educator
Horticulture

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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Newsletter Publisher: Judy Kautz



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.