

The Weeders' Digest

Congratulations New Master Gardeners!



Congratulations to our newest master gardeners who received their certifications at our November Harvest Feast! They are ready to go to work!

Programs....

by Lois Cox Marshall

Everyone should have their calendars marked for our fun Christmas **meeting December 21 at 9:30 am**. It is a true potluck—bring a dish and it will all work out with the salads, vegetables, main dish, and desserts. There will be no business meeting—just fun and lots of good food. If you want to, participate in the Ugly Sweater contest! It is always great fun to be involved in this competition.

We are also bringing food items for Meals on Wheels—suggestions are Canned soup (no cream soup), Canned veggies (corn and green beans are favorites), Small apple sauce or small containers of fruit, Granola bars, and Canned or packaged tuna or chicken. See you December 21!

Christmas Meeting!

Reminder that canned goods to donate to the food bank are welcome at the meeting. Bring your favorite potluck dish and wear your Ugly Christmas sweater!
9:30 am, December 21.

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President's Posting

By Lois Cox Marshall

The Harvest Feast was just that—a feast! Hope you all were able to attend to enjoy the food and fellowship and welcome our new members. They are: Larry Anderson, Daniel Barnes, Peggy Sue Blair, Monique Browder, Carol Earle, Debra Howse, Michelle Miller, Sharon Mitchel, Diane Moomey, Michael Sherrod, and Ruth Smith. We were also pleased to recognize the many hours several of the husbands put into our garden. These new honorary members are: Mark Barker, Randy Edwards, Bill Farley, Larry Upton, and Gary Wulich. It was also a great pleasure to honor Marilyn Solomon for her many years of service to our association—most recently as secretary. Marilyn, you deserved the honor!

It's the most wonderful time of the year! At least that is what the song says. It is also a very stressful time of shopping, cooking, deciding the perfect gift, entertaining, and on and on. It is also a very lonely time for widows/widowers and anyone with a strained family relationship. Let's try to remember these people as we go through the holiday season. For my new husband and I, it will be our first Christmas together as a married couple. We look forward to the experience. We have bought a tree that is OURS and will be entertaining a lot through the holiday season. Many internationals will also be on our list for entertaining for those unable to travel or go home over Christmas. Even though many do not celebrate the holiday of Christmas in any way, they are still away from home with school closed.

For gardeners, most of our gardens have been put to sleep for the winter season leaving us without much needed garden therapy! I fill that void with working in the greenhouse. I just have to get my hands in the dirt and watch things grow through the winter! *Lois*



Dues Increase

By Lois Cox Marshall

Reminder of dues going up! The dues for 2023 will be \$30, an increase of \$10 from the last years. You get a lot for \$30 a year! Also, be staying up with your hours for the year. They will be due at the first of the year. We start collecting dues at our Harvest Feast November 10.



Computer Classes Offered in January

By Lois Cox Marshall

I will be sending out a signup sheet very soon for January computer classes. These were offered last spring, but it was requested to offer them again when the garden was closed. No experience is needed to attend the classes and repeat offenders are welcome to come back again!



Even though we are currently out of the garden, plans are still being made. The "Backyard or Hobby Greenhouse" is in the works and may be in place, up and running before the new year! Thank you Georjana and Joan for your hard work on this and Judy for donation of funds to make it happen.

I am planning an education day to prior to the opening of the Demo Garden. The last Tuesday of February, 28th, 10am- 12:00.

The day starts with education on compost, irrigation, weed ID, Locust Group and general rules of the garden. Followed up by a pot luck to kick off the new season. The education part counts toward education hours.

I need a person to shadow me this next year and to replace me 2024. You don't have to do it alone. If you want, find a partner and share this job. Georjana, Joan and I will be there to help too. We have 2 beds that need bedheads and we need someone to take over irrigation. These jobs are now easier with our Locust Group helping out.

Kathi



We have a new fence!
Thank you, guys!
Pictured left to right: Bill Farley, Jim Hanlon and Jerry Miller.





Wreath Making Class

by Courtney DeKalb Myers





Wreath Making Class

by Courtney DeKalb Myers





Wreath Making Class

by Courtney DeKalb Myers





Harvest Feast

by Judy Kautz





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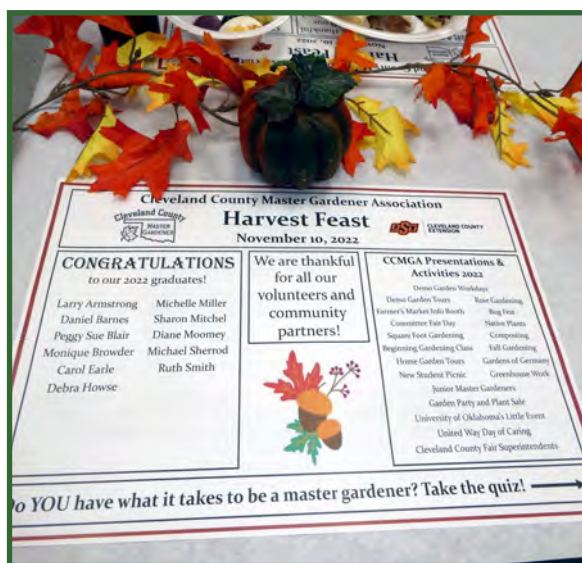
Left, congratulations to Marilyn Solomon, Distinguished Master Gardener for 2022, receiving her award from Courtney DeKalb Myers. Thank you for your many years of service to CCMGA! Below, thank you to our new Honorary Members for all their work, particularly in the Demonstration Garden! They are pictured with Hort Advisor Courtney DeKalb Myers and Garden Chair Kathi Farley, Mark Barker, Randy Edwards, Bill Farley, Lorraine Upton representing her husband, and Gary Wullich.





Harvest Feast

by Judy Kautz





Education Hours Opportunity

by Courtney DeKalb Myers

Please see below a link to a webinar series related to urban agriculture and healthy soils. There are four webinars that you could watch for education credit. While these are recorded, I will count them as a horticulture presentation (in other words, not internet material and subjected to the 10 hour limit). <https://eorganic.org/node/35542> Each one of these excellent 1 hr presentations and 1/2 hr Q&A focuses on a different aspect of working with urban soils. Content is targeted to urban agriculture, community gardening, and consumer horticulture.

Nurturing City Soils for Healthy Organic Vegetables Webinar Series: Urban farming can bring lots of benefits, but soils in cities can be degraded and, in some cases, contaminated. This can make vegetable crops more susceptible to pests and put farmers and consumers at risk. During this webinar series, participants will learn how to determine if their soils are contaminated and what they can do to minimize risks while producing healthy and nutritious organic vegetable crops. They will also learn how to restore degraded soils in cities and quantify whether their efforts are paying off.



Garden Party

by Lois Cox Marshall

Thanks for those who have agreed to serve on the committee to plan the 2023 Garden Party and plant sale. We will meet immediately following the January 18 meeting in the Cowboy Conference room. Anyone is welcome to come even if you did not sign up. We will plan what activities we will have including classes plus our marketing plan to get the word out. See you then.



Mark your calendars for the International Master Gardener Conference for next year. Never will it be closer than Kansas! Check out all they have to offer at their website and sign up for the newsletter. <https://imgc2023.com/>

CLEVELAND COUNTY MASTER GARDENER ASSOCIATION PRESENTS

EDUCATIONAL CLASS

Winter Tree Care



Photo Credit:
University of
Minnesota Extension

**Saturday, January
21st 10:00 - 11:00**

During the winter months, most landscape plants will not need your attention... Trees are the exception, however, and when they are dormant it is the ideal time to be planting and pruning trees. Other topics will include soil nutrition, and your tree's role in the landscape.

**Location: Cleveland County Extension
Meeting Room C, Northwest corner of front
building.
601 East Robinson, Norman, OK 73071**



OSU EXTENSION
**CLEVELAND COUNTY
MASTER GARDENERS**

Presenter:
Colin Zink
City Forester, City of Norman



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Treasurer's Report

By Nancy Logan

Beginning balance as of October 31, 2022 is \$28,448.19. \$10 Meeting Donations; \$1,170 2023 Dues; \$50 Cleveland Co. Fair Stipend and \$50 T-Shirt Sales for Total Income of \$1,280.00. Expenses were a total of \$444.93 Demo Garden; \$456.77 Greenhouse Supplies; \$25.67 Harvest Feast and \$43.75 Hospitality for Total Expenses of \$971.12. Balance at November 30, 2022 is \$28,757.07, less budgeted expenses not yet reimbursed of \$5,701.80 and less reserve for greenhouse repairs of \$1,913.00, leaving funds in excess of budget at \$21,142.27.

Respectfully submitted, Nancy Logan

Reimbursement requests for approved budgeted expenses are due by December 31, 2022. Please contact Nancy Logan by email, nloganrel@gmail.com, to request a reimbursement form. Completed forms, along with original credit card receipts and cash receipts, can be turned into the extension office or mailed to Nancy Logan, 2803 24th Ave NW, Apt 2126, Norman 73069.

2023 Dues of \$30 will be collected at the Christmas and January 2023 meetings. Dues paid by the January meeting will assure you a place in the new member directory.

Toasted Butter Pecan Cake Recipe

By Serena Norrell

Ingredients

Cake

1-1/4 cups butter, softened, divided

2 cups chopped pecans

2 cups sugar

4 eggs

2 tsp vanilla extract

3 cups all-purpose flour

2 tsp baking powder

1/2 tsp salt

1 cup milk

Frosting

2 pkg. (8 ounces each) cream cheese, softened

1 cup butter, softened

1 pkg (2 pounds) confectioners' sugar

2 tsp vanilla extract

2 to 3 tbsp. milk

2/3 cup chopped pecans, toasted

In a small heavy skillet, melt 1/4 cup butter. Add pecans, cook over medium heat until toasted, about 4 minutes. Spread on foil to cool.

In a large mixing bowl, cream sugar and remaining butter. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Beat just until combined. Fold in pecans. Pour into three greased 9-in. round baking pans.

Bake at 350 degrees for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, in a large mixing bowl, beat the cream cheese, butter, confectioners' sugar and vanilla. Beat in enough milk to achieve spreading consistency. Spread frosting between layers and over top and sides of cake. Sprinkle with pecans.

Store in refrigerator.

Note: This Toasted Butter Pecan Cake Recipe is filled with nuts, cream cheese and yummy goodness! To make butter pecan cupcakes, follow the instructions above, but reduce the baking time to 15-20 minutes (check for doneness at the 15 minute mark and continue cooking if necessary.)



Apple Cranberry Crumble Pie

By Lois Cox Marshall

Ingredients

1 9 inch pie crust

Filling:

4 c. peeled, sliced cooking apples (try tart apples such as Granny Smiths)

2 c. fresh or frozen cranberries

½ c. granulated sugar

½ c. all-purpose flour

½ c. packed brown sugar

½ tsp. ground cinnamon

¼ tsp. ground nutmeg

Topping:

½ c. all-purpose flour

½ c. packed brown sugar

¼ tsp. ground cinnamon

Dash of ground nutmeg

¼ c. butter

1/3 c. chopped pecans

Preheat oven to 375°F.

In a large bowl, gently mix apples and cranberries. In a small bowl, combine remaining filling ingredients. Add dry ingredients to fruit mixture and toss to coat. Pour into crust.

In a small bowl combine all topping ingredients except butter and pecans. Use a fork or pastry blender to cut in the butter until crumbly. Stir in pecans and sprinkle topping evenly over the filling.

Bake 45-55 minutes until apples are tender and the topping is golden brown. Check pie around 15-20 minutes and if the edges of the pie crust are browning too rapidly, cover the edges with strips of foil to prevent burning.

Charcoaled Turkey

By Lois Cox Marshall

Ingredients

1 10-13 lbs. turkey

Dry white wine

1 pound butter

1 cup Worcestershire sauce

1 tbs. salt

1 cup lemon juice

Red pepper to taste

Tabasco sauce to taste

1 tbs. paprika

1 wine glass sherry

Fill turkey cavity with ½" white wine. Add hickory chips for extra cooking flavor. Bring to boil the rest of the ingredients and pour around turkey. Baste often. Cook 4-6 hours.

Note: For Thanksgivings when I cooked this turkey and a traditional one, this one is picked to the bone!



Upcoming Events

Submitted by Elaine Dockray

December 9, 1 – 2 PM: Guided Gardens Tour. Myriad Gardens, Oklahoma City. Take a Guided Tour of the Gardens with the staff that knows the grounds best, our horticulture department. We'll look at everything fall going into winter. You'll learn more about the Gardens and get tips and be inspired for your home garden. Meet in the Visitor Lobby. Free.

December 31, 10 – 11 AM: Guided Gardens Tour. Myriad Gardens, Oklahoma City. Take a Guided Tour of the Gardens with the staff that knows the grounds best, our horticulture department. We'll look at everything fall going into winter. You'll learn more about the Gardens and get tips and be inspired for your home garden. Meet in the Visitor Lobby. Free.

February 11, 18, & 25, 2023, 9 AM – 3 PM: Home Gardening 101 Workshop.

**2023
HOME GARDENING 101 WORKSHOP**

Presented by:

OSU Extension Master Gardeners of
Oklahoma County

Whether you are a novice or a garden
veteran, this fun and instructional 3-day
gardening workshop will prepare you to start
the growing season right. You will receive
university-based training in:

- Healthy Soils
- Composting
- Plant Propagation
- Smart Watering
- Flowers, Annuals and Perennials
- Landscaping and Lawns
- Growing Fruits and Vegetables
- Insect and Pest Management
- And much, much more



WORKSHOP INFORMATION:

Location:
OSU Extension Conference Center
2500 NE 63rd Street
Oklahoma City, OK 73111

Dates and Times for each class:
Day 1 | February 11 | 9:00am - 3:00pm
Day 2 | February 18 | 9:00am - 3:00pm
Day 3 | February 25 | 9:00am - 3:00pm

We suggest you bring a sack lunch to be able to
visit with other gardeners.

Cost:
Registration for the 3-day Home Gardening 101
Workshop is \$75 per person and is
non-refundable. This fee includes all three days
and is due at the time of registration.


Seating is limited so email
2023HG101@gmail.com
to reserve your seat today!

Then return this form with your \$75 check
made payable to OCMG
by February 1, 2023 to:

OSU Extension Center
Attn: HG101
2500 NE 63rd Street
Oklahoma City, OK 73111

Scan to view the
Oklahoma County Master
Gardener website.





Name _____

Scan to view the
Oklahoma County OSU
Extension website.





Mailing Address _____



City/State/Zip Code _____

Phone Number _____

Email _____

This is a first come, first serve registration
and seating is limited.
Sign up and reserve your seat today!



Janelle Miller submitted this photo, and says, "A 'desert bird of paradise' seed pod which opened in the shape of a bird's wing; typically, they pop open as two separate halves."

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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www.clevelandcountymastergardeners.org

Courtney DeKalb-Myers
Extension Educator
Horticulture

Submit suggested articles for the newsletter not later than the **28th of each month** to Editor Judy Kautz at jkautz@cox.net

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.