



February Meeting Location Change!

Well, Well, Well
the CCMGA February 15 meeting is at

The Well

in the Market Hall
210 James Garner Ave
Food as normal + bottled water

Our February meeting is NOT at the extension center as the Frye Auditorium was already booked. We will be at the Well in the Market Hall. We have to set up and take down the chairs. If you are willing and able to help, please plan to come a little early and stay a little late. Remember we will have no kitchen facilities for this meeting. We will provide bottled

water but will not have coffee or hot tea. Please bring your treats with this in mind such as bringing your own serving utensils and finger foods preferred! See you in this new venue for our meeting.

Programs....

by Lois Cox Marshall

Our February speaker is Tony Pascall who will be talking about Dendrochronology or the study of trees through time. Here is a little about Tony: He is the Education Coordinator for the Oklahoma Forestry Services, where he plans and implements education and outreach events for schools, clubs, scout groups, and more, all around the state. Before joining OFS, Tony worked for 8 years as a teacher in Detroit and Dallas, teaching Middle and High School Math. After leaving the classroom, he spent time as a park ranger for North Dakota State Parks. Tony has a passion for environmental education and enjoys sharing a love of the outdoors with others. He lives in Oklahoma City with his wife, Maree, and two cats, Kaylee and Jiji. Snacks at 9:30 am and meeting at 10 am.

Dues and Hours are Due!	Inside This Issue			
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President's Posting

By Jeannie Kline

Welcome to an exciting new year! We are starting this year with our Demo Garden in great shape, a new Hobby Greenhouse and a new Jr Master Gardeners program. The Well has become a very successful outreach to our community and the Garden Party and Plant Sale is coming up fast!

We want to extend a special welcome to our new Master Gardeners from the class of 2021 and the twenty-eight new interns for the class of 2022.

Thank you to all who have agreed to serve as officers, committee chairs and committee members. And I want to say a huge thank you to Lois for serving as our president last year. We appreciate all you have done for Cleveland County Master Gardeners.

Jeannie



CCMGA Officers and Committee Chairs for 2023

Officers

President – Jeannie Kline
President-Elect – Rahmona Thompson
Treasurer – Nancy Logan
Secretary – Loreen Upton
Parliamentarian – Judy Kautz

Committees

Education Committee – Donna Wright and Linda Dolezal
Demonstration Garden – Kathi Farley
Garden Party – Lois Cox-Marshall
Greenhouse Committee – Nancy Logan
Hospitality – Laoretta Buchanan, Cheri Cummings, Sherry Garner
Jr. Master Gardeners – Lois Cox-Marshall
Membership – Rayge Johnson, Marilyn Solomon
Programs – Susan Aiken, Patty Cummings, Ruth Smith
Public Relations – Judy Kautz
Special Projects – Jeanne Parker
Plant Doctor – Courtney DeKalb-Myers

Additional Positions

Garden Tours – Sherry Hill
Member Home Garden Tours – Evan Taylor
Newsletter Editor – Judy Kautz
Webmaster – Lois Cox-Marshall, Sharon Mitchell



Junior Master Gardeners

By Lois Cox Marshall

We have the curriculum, and we have a good group of volunteers. Now it is time to plan our next educational class for a group of youngsters. Let's plan to meet February 17 at 9:30 am in Classroom C to look at the curriculum and make plans. Everyone is welcome—especially those who signed up to help!



Spring Plant Sale With Garden Party Fun *by Lois Cox Marshall*

We had a group of 14 who met after the last meeting to plan the annual fundraising—The Plant Sale! There were lots of great ideas and some suggestions for changes were made. First of all, we want to emphasize in all our advertising the words, "Plant Sale" rather than "Garden Party." People get confused by only hearing the title of Garden Party. We have always offered a variety of classes for all ages, weather depending. This year, we are going to focus totally on children's classes and activities. The children bring in adults who will purchase plants. Having scheduled classes for adults has not proven effective.

There will be raffle with a lap quilt already promised by Valerie Green. Let me know if you have ideas for other items. Several of you signed up at the last meeting for various tasks. Those sign-up sheets will be available at the next two meetings. We will have Mariah the walking tree again and of course, Gertrude Gardener. Gertrude needs seeds to hand out to the kids. The scavenger hunt will need little prizes if you have anything around the house to donate.

Advertising brought in our largest crowd last year. If you have ideas for additional advertising avenues, please let me or Judy Kautz know. April 15 is just around the corner!



January Meet and Greet or Speed Dating Meeting *By Lois Cox Marshall*

Wasn't it great fun to move around and meet Master Gardeners you had not met as well as learn about all that is going on in our organization? We even had a new transfer from the Oklahoma City Master Gardeners, Emily Garman, who came at just the right time to meet people. The groups had a lot of volunteers sign up—that's great! Let's hope you all left the meeting knowing someone new. Now get involved with the committees/groups you volunteered to do.



Computer Classes

By Lois Cox Marshall

The Master Gardener computer class scheduled for 1/30/2023 has been rescheduled to 2/10/2023 due to the weather.



Mark your calendars! The last Tuesday of February, 2023, 9:30 am-12:00 we will have a demo garden education/pot luck. Some education on composting, small irrigation repairs (shovels really can do some damage), weed identification, tool sharpening and other topics of interest. These will go toward 2023 education hours. See next page for the flyer.

For Sherry Hill on Demo Garden tours: She needs volunteers, as only 2 have signed up so far. The tours begin May and are on the First and Third Saturday's from 9 am to 12 noon, weather permitting. Advertising for the tours will be done at The Well, Facebook and newspaper. It's a great way to get your service hours and help the Demo Garden at the same time.

Needs in the Demo Garden: New Demo Garden Coordinator for 2024 (assistants in place are Kathi Farley, Georjana Mauldin), Irrigation, Bed heads for: Circle square foot, Sq ft tower & basic sq ft, Herb Garden, West Oklahoma Proven Garden, Greenbelt Garden, Backyard patio, and Zen & Pergola West Garden. *Kathi*



Community Education Committee *By Donna Wright & Linda Dolezal*

MEET OUR SPEAKER: Susan Aikman

Susan is originally from Illinois, she graduated from Southern Illinois U. with a degree in Education. Her travels began when she married a career Marine. For the next 23 years they lived in seven states. Susan taught Adaptive P.E. in New Mexico and California and Special Education in OK. After her husband ended his last tour with the OU Naval ROTC, they decided to retire in Norman, Oklahoma. Susan and her husband have two wonderful children and three super grandkids. Susan states she has always loved traveling, gardening and the outdoors. Living in so many areas gardening always proved to be a challenge. She took the Master Gardener class in 2009 to learn why it was so hard to garden successfully here. It's still a challenge for me. Susan states, **GARDENING IS LIFELONG LEARNING.**

Join Susan as she teaches Vermicomposting with a "Make It and Take It worm farm" for the February 18th, from 10-11:00 am Community Education Class. The first 30 attendees will make a mini worm farm. The class will meet at the Cleveland County Extension classroom "C", on the northwest corner of the building at 601 East Robinson. See flyer on page 6.

First Annual Brunch and Learn Meeting for the Demo Garden



February 28, 2023

9:30 am to 12:00 pm in Classrom C
Counts as Education Hours

Agenda

Courtney or Kathi:

Rahmona:

Kathi:

Linda:

Claren:

Georjana:

Daniel Barnes

Kathi:

Welcoming new people

Weed Identification

Locust Group

**Veggie & fruit weighing
and produce distribution**

Compost Rules

Repairing your irrigation

Tool care

Garden etiquette



CLEVELAND COUNTY MASTER
GARDENER ASSOCIATION PRESENTS
EDUCATIONAL CLASS
Composting with Worms

*First 20 attendees will make and take a
worm farm*



Photo Credit:

Pat Welty

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

How do I start a worm farm?

Do indoor worm farms smell bad?

What do I feed worms?

Where do I get worms?

**Location: Cleveland County Extension
Meeting Room C, Back corner of
Northwest side of
601 East Robinson, Norman, OK 73071**



OSU EXTENSION
**CLEVELAND COUNTY
MASTER GARDENERS**

**Presenter:
Susan Aikman**

Master Gardener



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Let's Get Gardening: Tree Planting and Giveaway

Saturday,
February 11
1 pm
Outside the
Library



Gardening is not only good for the environment but can also have tremendous benefits on your health. Receive a free tree and learn how to care for it. Designed for all ages. Registration Required.



 **Pioneer**
LIBRARY SYSTEM



The Cleveland County
Master Gardener Association
invites you to their annual



Spring Plant Sale and Garden Party

children's activities | scavenger hunt | Gertrude the Gardener
crafts | Mariah the Walking Tree | lots & lots of plants

April 15, 2023

9:00 am to 1:00 pm

Cleveland County Master Gardener
Demonstration Gardens
Cleveland County Fairgrounds
615 E Robinson, Norman, OK 73071

For more information, call the
OSU Extension Office at 405-321-4774





January Meeting Minutes

By Loreen Upton

Lois Cox called the meeting to order with the Pledge of Allegiance.

The following 2023 officers were installed: President-Jeannie Kline, President Elect-Rahmona Thompson, Treasurer-Nancy Logan, Secretary-Loreen Upton, Parliamentarian-Judy Kautz.

Garden Committee (Kathi Farley) The new hobby greenhouse is due to be finished in February. A "Brunch and Learn" pot luck event is scheduled for 2\28\23 at 9:30 to noon. There are several speakers scheduled to give talks. Hours can be used toward education. Volunteers are needed for garden tours.

Membership (Rayge Johnson) Needing volunteers to mentor new members. A special need are mentors for the Master Gardener help desk. There will be a signup sheet at the registration desk.

Home Tours (Evan Taylor) Need volunteers for home garden tours.

Hospitality (Sherrie Garner) Will provide a signup sheet to circulate during association meetings for volunteers to provide snacks for meetings. The February meeting will be held at the Wheel in Market Hall. There is not a kitchen. Will serve bottled water and will ask for finger snack foods. The kitchen supply cabinet has been moved to the office.

Junior Master Gardeners (Lois Cox-Marshall) Need volunteers to help with this new program.

Recurring Please remember to bring clean Styrofoam for recycling.

New business There are several projects that are in need of help. Please signup to help

Note from Courtney A class is scheduled on Tree Care for 1-21-23. There will also be a class on Vermicomposting on 2-18-23. The date for our annual Garden Party has been set for 4-15-23. The date for the Master Gardener conference is set for 10-12&13-23.

Respectfully submitted, *Loreen Upton, Secretary*



Treasurer's Report

By Nancy Logan

Beginning balance as of December 31, 2022 is \$27,977.81. \$540 2023 Dues and \$5 Gloves Sold for Total Income of \$545.00. Expenses were \$845.66 Greenhouse Supplies and \$72.22 Checks & Deposit Slips for a total of \$917.88. Balance at January 31, 2023 is \$27,604.93, less budgeted expenses not yet reimbursed of \$8,782.12 and less reserve for greenhouse repairs of \$1,913.00, leaving funds in excess of budget at \$16,909.81.

Respectfully submitted, Nancy Logan

2023 Dues of \$30 and Hours Report for 2022 will be collected at the February meeting. Hours and dues can also be left at the extension office or mailed to Nancy Logan, Treasurer at 2803 24th Ave NW, Apt 2126, Norman 73069. Secure your place in the 2023 Directory by paying your dues by the February meeting.



Pinocchio's Breadsticks

Ingredients

1 c. warm water
1 packet yeast
2 t. sugar
1/2 T. salt
2 T. oil
3 c. flour
milk for brushing dough
sesame seeds for sprinkling on dough
1/2 tub Parkay margarine
1/2 t. garlic powder

Add the warm water, yeast, sugar, salt and oil, to the bowl of a stand mixer, and mix with a wire whisk. Let rest for 6 minutes.

Add 2 1/2 c. flour and mix with the dough hook, until the dough comes together and pulls away from the sides of the bowl, adding up to an additional 1/2 cup of flour until the dough pulls away cleanly from the sides. Remove the dough, spray the bowl with vegetable oil spray, and return dough to mixing bowl. Cover and let rise until doubled. (A good dough rise will let you put your fingers in and when you pull them out, leave the finger

holes.)

Punch the dough down. Remove to a lightly floured surface and with a rolling pin, roll out to a consistent 1/2-inch thickness. Fold the dough into 3 even layers, which creates pockets for air and makes the final breadsticks fluffier.

Roll the dough flat again. Try to get it as flat as possible without squeezing the layers apart. (You should have a rectangle that you will cut into 9 breadsticks.)

Brush the top evenly with milk, no puddles and no bare spots. Sprinkle with sesame seeds evenly over the top.

Cut into 9 breadsticks and arrange on a greased cookie sheet in 3 rows. Cover and let rise 2 to 3 hours.

Bake at 450 F. for 6 minutes.

In a microwave-safe bowl, melt the margarine with the garlic powder. Place the breadsticks on a deep platter and pour the "garlic butter" over.

Makes 9 breadsticks

Notes: The original recipe was for a double batch, and was not written in typical recipe form. It was nearly impossible to read. It left out some steps, but from the 20 photos provided, I was able to write out the complete recipe. I halved the recipe to make 9 breadsticks instead of 18.

These taste JUST like Pinocchio's! They're dense like Pinocchio's instead of fluffy like Olive Garden's. And the "garlic butter" actually being margarine means it stays melted.

Source: Pinterest Date: 2023



Authentic Roman Spaghetti Carbonara

Ingredients

1 pound spaghetti

1 T. salt

3 large eggs

For an extra rich pasta sauce, use 6 egg yolks; For a rich pasta sauce, use 4 egg and 1 whole egg; For a medium rich sauce, use 2 egg yolks and 2 whole eggs For the lightest dish, use 3 whole eggs

1 c. grated Parmesan cheese (or Pecorino Romano, or a mix)

ground black pepper

1/2 C.. pasta cooking water

1 T. olive oil

8 oz. cured pork, diced in batons (Guanciale or pancetta are best) or thick bacon

Bring a large pot of water to a rolling boil and season it with 1 T. salt. Add pasta and cook according to package directions.

In the meantime, to a mixing bowl, add eggs. Parmesan cheese and pepper. Whisk together well. Remove 1/2 c. pasta cooking water and very slowly(!) trickle it into the egg and

cheese mixture while whisking well. If you add it too fast, you risk the eggs scrambling and curdling which is not reversible, so you'd have to start with a fresh batch of eggs and cheese. Set aside.

Add olive oil to a large, deep skillet or wok over medium-high heat. Add diced bacon and cook until crispy.

Drain pasta, saving an extra 1 /2 c. of pasta cooking water so you can add a few splashes more if needed to create a silky sauce. Toss the cooked pasta with the bacon in the skillet.

Take the skillet off the heat (!) and keep tossing the pasta as you add the egg and cheese mixture until the pasta is coated in a silky sauce. Add a few splashes of the extra pasta water, slowly, while continuously tossing. if the pasta seems too dry.

Servings 5

Source: Pinterest 2022



Nonny's Harvest Loaf

by *Lois Cox Marshall*

Ingredients

1 $\frac{3}{4}$ cups flour
1 cup canned pumpkin
1 cup sugar
2 eggs
1 cup chocolate chips or chocolate chunks
1 cup walnuts
 $\frac{1}{2}$ cup butter
1 tsp. baking soda
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. ground nutmeg
 $\frac{1}{2}$ tsp. ground ginger
 $\frac{1}{2}$ tsp. ground cloves

Glaze

$\frac{1}{2}$ cup sifted powdered sugar
 $\frac{1}{8}$ tsp. nutmeg
 $\frac{1}{8}$ tsp. cinnamon
1 to 2 tablespoons heavy cream

Preheat oven to 350 degrees. Sift together flour with soda, salt and spices. In a large mixing bowl, use a handheld mixer at high speed and gradually add sugar to butter, creaming the batter until it's light and fluffy. Blend in eggs until thoroughly beaten and combined. At low speed, add dry ingredients alternately with pumpkin. Begin and end with dry ingredients, blending well after each addition. Stir in chocolate chips and $\frac{3}{4}$ cup walnuts. Grease a 9 x 5 inch loaf pan with butter, then our in

batter. Sprinkle top with remaining walnuts. Bake 65 to 75 minutes, until loaf springs back when touched lightly in the center. While loaf is baking, make glaze by combining all ingredients until well-incorporated. When loaf comes from the oven, remove from pan and drizzle with glaze. Let stand up to 6 hours.

Printed in the Daily Oklahoman November 30, 2022

NOTE from Lois Cox Marshall: This bread has made a hit every time I have served it. You can refrigerate it and keep it fresh for a long time. Freezes well also.



Blended Chili Recipe

by Jerry Maynard

	INGREDIENT	QUANTITY	REMARKS
1	Ground Beef Chuck	2-lbs	
2	Large Onion	1-each	Chopped
3	Garlic Cloves	2-each	Minced
4	Dice Tomatoes	1-1202 can	
5	Pinto Beans For Chili	2-1602 cans	Do not drain
6	Kidney Beans	1-1602 can	Drain and rinsed
7	Diced Green Chiles	1-402 can	
8	Red Pepper Sauce	1-Tablespoon	
9	Salt	1 ½ teaspoons	
10	Chicken Broth	1-can	
11	Beef Broth	1-can	
12	Tomato Sauce	1-can	
13	Onion Powder	1 ½ teaspoons	
14	Red Pepper	½ teaspoons	
15	Cumin	2-teaspoons	
16	Beef Granules	1-teaspoon	
17	Chicken Granules	1-teaspoon	
18	Garlic Powder	1-teaspoon	
19	Cayenne Pepper	1-teaspoon	

	INGREDIENT	QUANTITY	REMARKS
1	White Pepper	½ teaspoons	
2	Cumin	1-teaspoon	
3	Brown Sugar	1-teaspoon	
4	Gephardt's	3-Tablespoon	See Note Below
5	Cain's Chili Powder	3-Tablespoon	
6	McCormick New Mexico Lite	1-teaspoon	
7	Sazon Goya (Mexican MSG)	1-Package	

Brown meat in oil (Crisco or Olive Oil).

Drain in strainer; rinse meat with water to remove fat.

Wipe pan with paper towel, return meat to pan.

Add ingredients 2-19 and bring to a boil. Reduce to a simmer and allow to simmer for 1 hour.

Add the next seven ingredients, and continue to simmer for an additional hour.

Add salt to taste. If salt is added continue to simmer for at least 15 minutes to allow salt to dissolve.

NOTE 1: If Gephardt's isn't available you can use any regular chili powder. If you want to add some kick to the chili, you can use the hot chili powder.

NOTE 2: If you want more heat, add 2 or more diced Jalapeno Peppers with either group of ingredients. The longer the peppers cook, the hotter the pot of chili.



Upcoming Events

Submitted by Elaine Dockray

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

Scan to view the Oklahoma County Master Gardener website.



Scan to view the Oklahoma County OSU Extension website.



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

Name

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!





Upcoming Events

Submitted by Elaine Dockray

February 25, 10 – 11AM: Guided Gardens Tour. Myriad Gardens, Oklahoma City. As we stroll the grounds, we'll examine and talk about the seasonal flowers, shrubs, trees, and other vegetation that our staff looks forward to every year. Discover the projects the Gardens is working on and bring back useful gardening advice. Takeaway handouts are provided at the walk or can be downloaded from the website myriadgardens.org. Meet at the Conservatory's Visitors lobby. Free of charge.

March 4, 10 – 11 AM: Growing Your Own Food for Spring. Myriad Gardens, OKC. Take advantage of the cooler Spring weather for growing fan favorite vegetables like cauliflower, spinach, carrots, and more. Join us in learning crops that do well in Spring, when to start seeds and starter plants, how to work the soil and ensure your crops survive any surprise cold snaps, and more. As a bonus, get a head start on your summer garden by learning what you can and can't do earlier to extend your season! Register by March 1 at Myriad Gardens website.

March 11, 9 AM – 4PM: Myriad Botanical Gardens Oklahoma Gardening School - Blooms for Birds: Sustainable Gardening for Attracting and Supporting Birds, Bees, and Other Wildlife. Presented by the Meinders Foundation. Kerr-McGee Auditorium at Oklahoma City University's Meinder's College of Business. \$40 members; \$70 nonmembers; \$25 students with ID. Birds play a crucial role in a healthy garden ecosystem, from acting as a natural pest control to pollinating many of our flowers to spreading the seeds of our labor and connecting our gardens to the natural world that inspires them. This year's speakers will discuss techniques to attract birds to our gardens and how to support them throughout the year, as well as plants to consider adding to our own natural spaces and ways to be active participants in supporting the wildlife with which we coexist. The Oklahoma Gardening School at Myriad Botanical Gardens is the state's premier annual horticultural symposium that brings together hundreds of gardeners of all levels to learn from experts. Topics presented by renowned naturalists, authors, and horticulturists are timely and applicable to the cultivation of plants in Oklahoma and your own garden. Register at Myriad Gardens website.

March 18, 9 AM – Noon: Pallet Gardening. Will Rogers Gardens, 3400 NW 36th, OKC. Event ID: 51077. Limited space in your yard or no yard just a balcony? This is a great solution for growing veggies in a small space. In this workshop you will be building your own half pallet vertical garden to take home planted and ready to go! Be sure to bring a vehicle that can accommodate an approximate 4' x 2' x 1' planter. If you own a staple gun and hammer, please bring them. Cost: \$35. Register at Will Rogers Gardens website.

May 13, 9AM – 4PM: OKC Flower and Garden Festival. Gardeners, cooking enthusiasts, home decorators and other plant lovers are invited to the Myriad Botanical Gardens' annual Oklahoma City Flower & Garden Festival, Saturday, May 13, 2023 from 9am-4pm. The event, which is free to the public, features flowers, herbs, succulents, jewelry, art, crafts, and other garden-related items sure to brighten anyone's home. Vendors will be arranged along S. Hudson Avenue between W. Reno and Sheridan avenues. Ample parking is available throughout downtown OKC.



Congratulations to our 2023 CCMGA officers, L-R, Jeanne Kline, Pres, Rahmona Thompson, Pres Elect, Nancy Logan, Treasurer and Loren Upton, Secretary.

In Sympathy: One of our former members, *Robbie Johannesen*, passed away in January. She became a master gardener in Florida before moving to Oklahoma in 2004. She established the Serendipity Garden in our Demo Garden. She took great pride in tending it. Our thoughts and prayers are with her family

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.

The CCMGA newsletter is published as an educational service by the Cleveland County Oklahoma Cooperative Extension Service, 601 East Robinson, Norman, OK 73071-6616
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Email ccmastergardener@yahoo.com
Website
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.