

The Weeders' Digest

Do You Have the Cilantro Gene?



Courtney DeKalb-Myers, Cleveland County horticulture educator, entertained members with her presentation of the science behind taste, flavor, and other sensory perceptions of food. She also covered how growing conditions can influence the development of taste and flavor in fruits and vegetables. We definitely got in touch with our senses, and we will never look at food the same way again. What a fantastic presentation! Meeting photos are located on pages 10-11.

At the July Meeting....

by Jo Ann Dysart

At our July meeting, Jenny Hill will talk about different types of functional exercises to strengthen muscles and how to apply it to gardening. Along with that, she will show safe lifting and proper lifting form for the functional exercises presented. Jenny will provide a handout of an exercise routine to apply the exercises learned, and briefly run through that routine.



Jenny is a wife and a mother to two little ones, Wyatt - 6 and Tinley - 4. Her family moved to Norman about 2 years ago and she was able to be a stay-at-home mom for the first time. During that first year of being home with her children, Jenny pursued her passion of fitness and became a certified group fitness instructor through AFAA (Athletics and Fitness Association of America). Jenny and her husband love gardening and they are getting used to Oklahoma gardening versus Colorado. They are excited for their first garden in their new home this year! 95% of their garden has been started by seed and Jenny says it's like her "third child".

The meeting begins at 10, but come at 9:30 for conversation and snacks. See you there!

Meeting Change

Our CCMGA meetings are now meeting in person and we are now having snacks and drinks again at our meetings. They are the third Wednesday of the month at Frye Auditorium at 10 am. Executive Committee meetings are now held on the second Wednesday of each month at 11 am via Zoom.

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President's Posting

By Joan Barker

Progress is being made in the Demo Garden! Thank you to all who have been volunteering in the Demo Garden. Tentative plans are to open the Demo Garden in July after the July 4th weekend.

The 2021 Virtual Extension Master Gardener Conference held last week was very informative and had over 200 in attendance. If you were not able to attend last week, the Conference has been recorded. See you in the garden! *Joan*



Farewell from Cherry Slaughter

Arizona here I come! My career with Extension will come to a close on August 2nd as I retire and head back to Arizona to live by my grandkids. Since my mother passed away, my dad no longer wants to be at their place and has decided to move to the Armed Forces Retirement Home in his childhood state of Mississippi. CCMGA will always have a special place in my heart! You are such a wonderful and caring group of people who have seen me through some rough patches over the years. You were such a source of encouragement during the dark days of 2015 while I was in AZ caring for my daughter during her colon cancer radiation and chemotherapy. When we were at our lowest, your cards would arrive and cheer us up. (She received an all clear at her May checkup!) It was so good to visit with you at the "in person" meeting, and you all are some of the best cooks around! Your organization is so vital in our community and I wish you every success!

Cherry



Treasurer's Report

By Nancy Logan

Beginning balance as of May 27, 2021 is \$24,335.47. Income includes \$50 Gloves Sold; \$30 Meeting Donations and \$340 Fountain Raffle for Total Income of \$420.00. Total expenses of \$1000 OSU Scholarship Paid. Balance at June 30, 2021 is \$23,755.47, less budgeted expenses not yet reimbursed of \$14,719.19 and less reserve for greenhouse repairs of \$1,112.00, leaving funds in excess of budget at \$7,924.28

Respectfully submitted, *Nancy Logan*



Walkway weeds getting better but some areas are slick so new crushed stones have been spread in those areas. As soon as walkways are safer, we can talk about garden tours resuming.

It's with a heavy heart that I must tell you that I will not be able to continue as Demo Garden Coordinator next year. Time constraints make it impossible. I am willing to be the new Coordinator's assistant though. You do not have to have a bed to be the coordinator! In fact, it may be easier to not have one. Contact me via phone or email and let's talk!



Photo Booth

Below, the demo garden, *submitted by Valerie Green*. Right, monarch feeding on milkweed, *submitted by Kay Holder*. Below right, **Kay Holder** says, "I grew this cabbage in a plastic kitty litter container that I painted and punched holes in the bottom of. I grew several this way and although it worked, I probably should have covered the container to limit the amount of caterpillar damage."

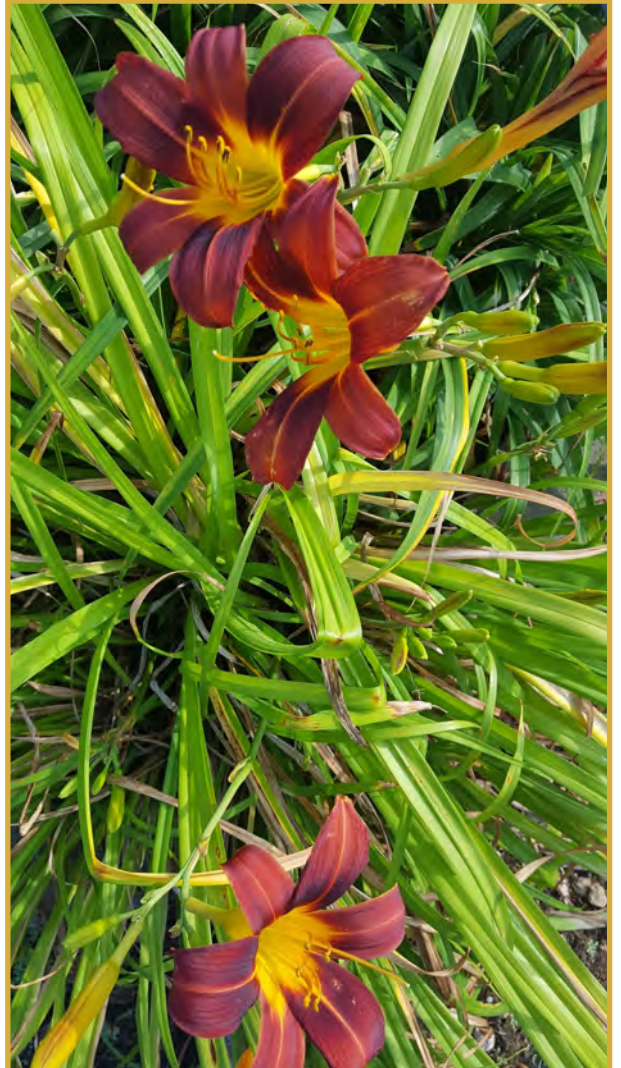




Photo Booth



Left, ***Cindy Mul-lens*** reports, "Great year for hydrangeas! This is the first year my Dwarf Oak Leaf hydrangea (white) has bloomed - it's been in the ground 4 years!"

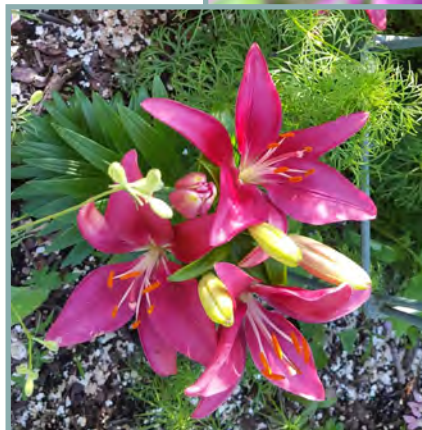


Above, left, and right, blooms are glorious in the Bulb Bed in the CCMGA Demo Garden.
Submitted by Marilyn Solomon



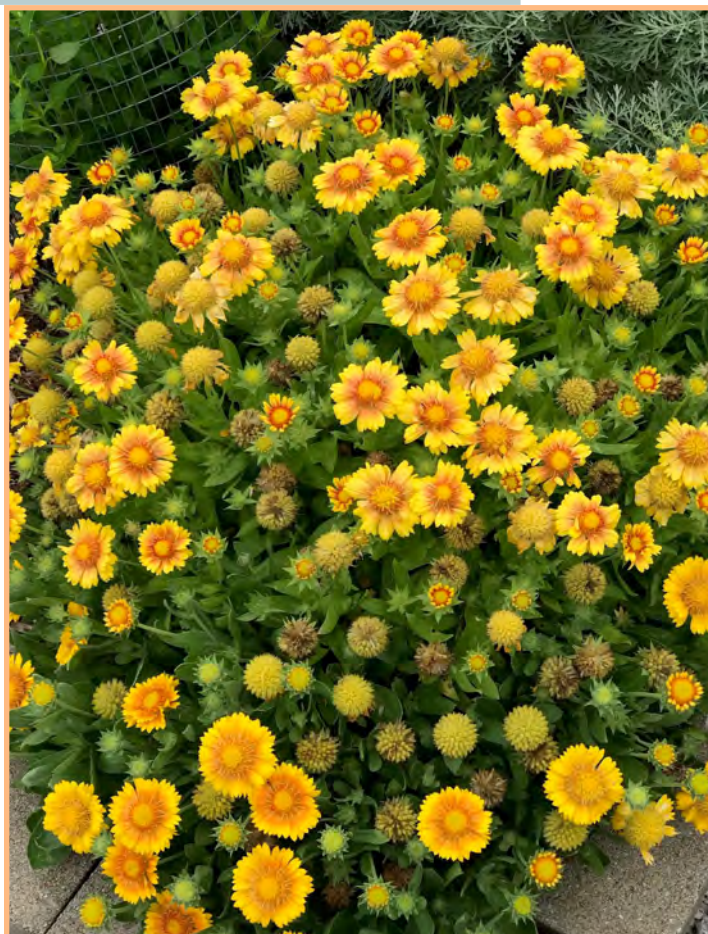
Photo Booth

Left below and above, flowers from **Rick Ault's** garden. Right, top to bottom, from **Marilyn Solomon**, "Flowers from my garden...Red and white amaryllis, Hollyhocks, and Asiatic lily."



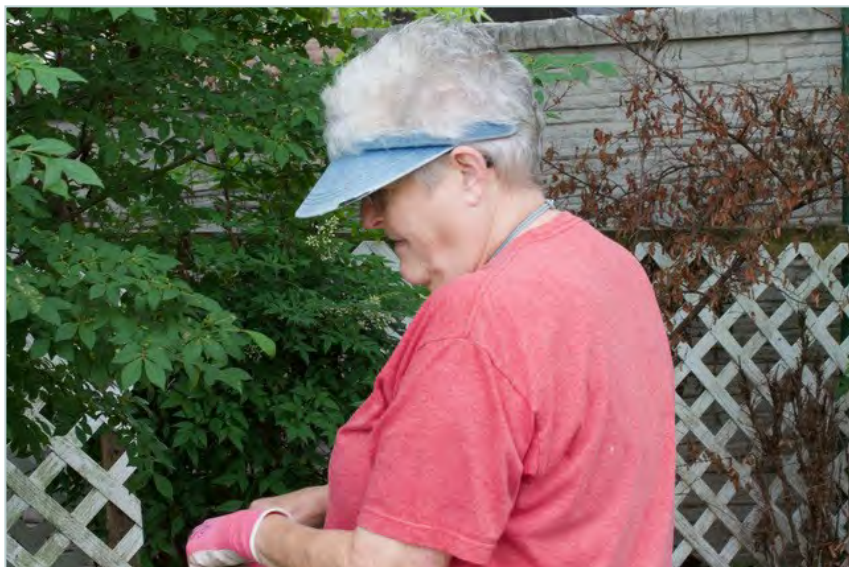


Top left, Coneflowers, and right, Verbena bonariensis & orange daylily. Bottom left, Gaillardia 'Arizona Apricot', right, 'Primal Scream' daylily and bottom right, coneflowers.











June Meeting Photos

By Judy Kautz





June Meeting Photos

By Judy Kautz





Majestic Magnolias.

Well, bless my heart and shut my mouth my beautiful Southern Magnolia is blooming, and what says "southern" any better than the large magnolia leaves and white blooms. I have two Southern Magnolias and they were both damaged during the February ice storm. In fact, one is almost a goner, but one in my front yard struggled to repair itself. The *Magnolia grandiflora* known as Bull Bay, Large Tree Magnolia, and Southern Magnolia is a large, broadleaf evergreen, medium-sized tree that is noted for its attractive dark green leaves and extremely fragrant flowers. It is the only evergreen magnolia and typically grows to 60 to 80 feet tall with a pyramidal rounded crown, a spread of 20 to 40 feet, and a trunk diameter of 3 feet. Giant flowers bloom in the summer months, and later the fruits develop. The fruit aggregate or seed cone size ranges from 1 to 8 inches, are reddish and fuzzy and open to expose bright red-orange seeds beginning in the early fall. Fruits are often dried and used in centrepieces and are also attractive to wildlife.

Pest and diseases usually do not attack the *Magnolia grandiflora*; however, they may be troubled by various types of scales, which can infest twigs and leaves as well as algal leaf spot. Control is not usually warranted. The ideal soil is rich, porous (ph 5.5 to 6.5) and well-drained. They can tolerate drought and some wet soils and may be planted in full sun or part shade.

There are several cultivars/varieties of the *Magnolia grandiflora* including 'Alta', 'DD Blanchard', 'Brackens Brown Beauty', 'Claudia Wannamaker', 'Edith Bogue', 'Greenback', 'Kay Parris', 'Little Gem', 'Miss Chloe', 'Teddy Bear', and 'Samuel Sommer'. Magnolia's may not bloom for many years after planting if grown from seed.



One seedling may not bloom for 15 to 20 years, while another may bloom in three years. If you have room in your garden for a Southern Magnolia, I believe you will be delighted by the blooms' perfume.



Key Lime Pie with a Pretzel Crust

Ingredients

Crust

1 cup + 2 tablespoons (120g) very finely ground salted pretzel crumbs
3 tablespoons (35g) sugar
7 tablespoons (99g) butter, melted

Filling

4 large egg yolks
two 14 oz cans sweetened condensed milk
3/4 cup (170g) Key lime juice
3 tablespoons (43g) fresh-squeezed lime juice (from standard limes)
zest of 1 lime (about 2 teaspoons), optional

Preheat the oven to 350F. Lightly grease a 9 in pie pan with nonstick baking spray.

In a large mixing bowl, add the sugar, melted butter, and pretzel crumbs, tossing to combine. (If you used a food processor to grind your pretzels into crumbs, you can add the sugar and butter and combine the mixture in the food processor.)

Press the mixture into the bottom and up the sides of the prepared pan.

Bake for 8 to 10 minutes; the crust won't change color much, but will firm up. Remove from the oven and make the filling.

Whisk together the egg yolks and condensed milk.

Add the lime juice (and zest, if using it.) The mixture will thicken almost immediately. Pour into

the crust and smooth with a spatula.

Bake the pie for 28 to 32 minutes, until the filling is set, with a small spot in the middle still soft-looking. Cool for several hours (or overnight) before serving.

To serve, top with slightly sweetened whipped cream and a garnish of crumbled pretzels.

English Mint Pesto

By Rahmona Thompson

Ingredients

4 cups loosely packed fresh mint leaves
3 medium garlic cloves, peeled and sliced
1/2 cup chopped walnuts (I used pecans)
1/2 cup freshly grated parmesan cheese (not the dried powdered stuff)
1 cup extra-virgin olive oil

Place all ingredients, except oil, in a food processor and pulse until chopped.

Add the oil and process until will blend. Add a bit more if the pesto is too thick.

Refrigerate the pesto in a tightly sealed jar with a skim of olive oil on top. It will keep 10 days. For longer storage, freeze in ice cube tray or small tube.

Makes about 1 1/4 cups.



Chocolate Covered Strawberries

Ingredients

1-pound strawberries with stems, washed and dried very well
6 ounces semisweet (or your choice) chocolate, chopped
3 ounces white chocolate, chopped

Put the 2 chocolates in separate heatproof bowls. Melt the chocolates in the microwave for 1 minute at 50% power, stir, then heat 1 minute more or until melted.

Once the chocolates are melted and smooth, line a sheet pan with parchment

paper. Holding the strawberry by the stem, dip the fruit into the semisweet chocolate, lift and twist slightly, letting any excess chocolate fall back into the bowl. Set strawberries on the parchment paper. Repeat with the rest of the strawberries. Let the dipped berries set for about 30 minutes at room temperature or in the refrigerator. Dip a fork into the white chocolate and drizzle the white chocolate over the dipped berries. Set the strawberries aside until both chocolates set, about 30 minutes.

Note: This recipe is from the Food Network Kitchen. This is much simpler than I thought it would be.



JALAPEÑO JELLY

Ingredients

1/2-to-1-pound jalapeños
6 cups sugar
2 cups apple cider vinegar
3 packets dry or liquid pectin

Step 1: wash peppers, remove seeds and ribs and chop or slice.

Step 2: Purée the peppers and a little of the vinegar in a food processor or blender.

Step 3: Mix 1/2 cup of the sugar with the pectin and set aside.

Step 4: Combine the pepper purée, vinegar and sugar in a pot and heat to a boil over medium heat, stirring periodically. Boil for 10 minutes continuing to stir as needed to prevent burning.

Step 5: After boiling for 10 minutes, add the pectin, return the mix to a boil, and then boil hard for 1 minute, stirring constantly.

Step 6: Pour jelly into containers and let cool to room temperature.

You can pour this on top of a block of cream cheese as a dip with crackers.



Lois Cox (President-elect) opened the meeting with the Pledge of Allegiance.

Nancy Logan (Treasurer) reported that as of May 27 our beginning balance was \$24,335.47 with \$15,719.19 budgeted for the demo gardens and \$1,112.00 reserved for greenhouse maintenance leaving an excess of \$7,504.28. In 2019 at this same time of year we had \$15,004.91, and in 2020 there was \$10,936.00.

Nancy Logan (Greenhouse) She held a greenhouse committee meeting on May 27 to discuss the plants that we will grow next year. She asked that if anyone has a special plant they would like propagated to think about digging it up and potting it for the greenhouse work. We will need plants in September. She thanked Courtney for the new greenhouse shed.

Jo Ann Dysart (Program Committee) On July 21 Jenny Hill will speak on Gardening Fitness. On Aug 18 Scott Peak speaks about Milkweed, and Oct 20 Mariah Menzie talks about choosing plants and trees from nurseries.

Julie Johnson (Special Projects) Lawn judging will begin again tomorrow.

Judy Kautz (Public Relations) She thanked everyone for all the contributions to the newsletter. There were 6 pages of photos. Photos and articles should be submitted by the 25th of each month. Judy brought plants to give away. She announced that raffle tickets for the donated fountain are on sale until the June 30 in the office. A flyer about this is on our Facebook page and our website.

Kathi Farley (Garden Committee) She said the garden is looking better, and a load of crushed stone is being delivered for the pathways. Some people are willing to work in the gardens at 8:00 and she asked that they sign-up on Team up. Kathi works 9-11. She is still waiting on garden diagrams and plant labels that will help with garden tours. Kathi will not chair this committee next year and urged anyone interested in taking this over should contact her so they may shadow her this year.

Rahmona Thompson (Membership) She stated that there is a sign-up sheet to remotely answer desk calls. Rahmona announced that members with 10+ years membership will be recognized at the Harvest Feast.

Cindy Mullins and Patty Hayes (Hospitality) They thanked Laretta Buchanan, Nancy Logan, Marilyn Solomon, Rahmona Thompson, Judy Kautz, and Kathy Whittle for bringing snacks to the meeting.

OLD BUSINESS: Cathy Bowden reported that The Foam Recycling Coalition approved a grant to purchase a Styrofoam Densifier Machine and trailer for \$23,015. The aim is to develop local businesses through entrepreneurship and OU.

NEW BUSINESS: It was suggested that Kathi Farley be asked about end-of-month garden potlucks returning.

Courtney Dekalb-Meyers (Horticulturist) She thanked Joan Barker, Vada and Randy Edwards, Jeanie Kline, Claren Kidd, Vicky Morris and Fred Schneider for helping install the flowerbeds at the Fairgrounds entrance last Friday. She mentioned the sign-up sheet to work remotely answering office emails again. She will email instructions.

Meeting Adjourned

Respectfully submitted, *Marilyn Solomon*



Upcoming Events

July 10, 8 – 9:30 AM: Will Rogers Garden Tour. Will Rogers Gardens, Exhibition Building, 3400 NW 36. Come take a stroll in the Gardens and Arboretum with a Garden Staff member and see what you have been missing. This is your opportunity to come visit the Gardens and have questions answered related to the trees, flowers and everything related to them. Cost \$5. Register at parks.okc.gov. Event ID: 39190

July 10, 11 AM – Noon: Good Bugs – A Walking Tour of Beneficial Insects in the Garden. Commonwealth Urban Farms, 3310 N. Ollie, OKC. FREE. Insects provide many beneficial services in our landscape, including pollination, soil building, and pest control. Plus, they are fascinating! Join us as we go on a bug hunt, and learn how to spot particular insects, learn local beneficial insects, and what plants can be grown to attract more beneficial insects. Instructor: Kat Gant runs the school garden support program of OKC Beautiful, OKC Harvest. Kat has 20 years of experience within sustainable horticulture, including community gardening, farming, advocacy, and teaching. Before joining OKC Beautiful, Kat managed a certified organic farm in OKC and developed the Employee Garden at Chesapeake Energy.

July 24, 11 AM - Noon: Fungus & Microbes & Rot, Oh My! Recipes for Successful Composting. Commonwealth Urban Farms, 3310 N. Ollie, OKC. FREE. Do you want to learn how to make that beautiful, rich, black substance we call “gardener’s gold”? David and Allen have been building compost piles for many years and have a profound appreciation for rot! David will show participants the composting operation at CommonWealth, and the elements that make it a success. Allen will demonstrate different methods for building a successful home compost pile. Instructor: David Braden, compost master and co-founder of CommonWealth Urban Farms. Allen Parleir, coordinator of Closer to Earth and co-founder of CommonWealth Urban Farms.

July 31, 10 – 11 AM: Guided Gardens Walking Tour. Myriad Botanical Gardens, registration is no longer required. Garden Grounds, meet in the south lobby. FREE. Expand your knowledge of Oklahoma plants and find inspiration for your own garden with an educational walking tour. Each month will feature different plants from our outdoor collection that make great choices for this region – from year-round color to drought-tolerant choices and more. Self-guided plant tour handouts are available in our north lobby.

Address Update

Karen Wolf has a new address. Her phone number and email stayed the same.

Karen Wolf
16204 Old Olive Way
Edmond, OK 73013



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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Courtney DeKalb-Myers
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.