

# The Weeders' Digest

## Here's a Blast From the Past!



How many of you knew that our Horticulture Advisor Courtney DeKalb-Myers was the recipient of the CCMGA 2014 scholarship con-

tributed to OSU Stillwater for horticulture students? In the photo here, Claren Kidd was president of CCMGA at the time and presented the certificate to Courtney at the recognition ceremony which is held at OSU every year. Congratulations again, Courtney! We are so glad we are enjoying the benefits of that wonderful training you received!

OSU Extension offices and programs are cancelled until the end of May. Updates will be provided to CCMGA membership as they are received.

### Inside This Issue

President's Posting	2	Garden Gossip	3
Home Garden Tours	4	The Recipe Box	5
Treasurer's Report	4	Upcoming Events	6
Virtual Garden Tours	2	Photo Booth	6



## President's Posting

*By Joan Barker*

I would like to take this opportunity to give a special thank you to Courtney for her continued efforts to keep all of our members healthy and safe. She began at the March MG meeting by securing a larger meeting room and working the night before making certain all the chairs were spaced apart. She live streamed the March presentation for members who felt safer at home. Every decision Courtney has made and activity she has participated in since that March meeting has been with the health and safety of our members as her first priority. We appreciate you Courtney!

*Joan*



## Create a Virtual Garden Tour! *By Courtney DeKalb-Myers*

"Virtual Garden Tours" - the concept is simple – show off your garden spaces while videotaping your plants and narrate some of the significance behind all of it. You can do this with any smart phone or camera that has videotaping capabilities. It does not have to be Oscar worthy! My hope is that this will bring us "virtually" together while social distancing.

To create a virtual garden tour, use the video capturing app on your smart phone or camera. You can do one continuous video or cut it up into several small videos. If you go with the smaller videos, you can use editing software on your computer to compile -OR- I will do it for you. When you have taken your video(s) and you're ready to share, let me know. Sometimes videos are too big to share over email, so you can text it to me. We may have to work through a couple hiccups along the way, but remember that in the end, this is supposed to be a fun experiment! There is no time requirement; it can be as long or as short as you want it to be.

When we get some videos made, I will send those out to the membership. These videos will not be shared with the public, only internally among CCMGA. The time you spend making your video can count towards service hours. The time you spend watching other member's videos can count towards education hours. While I absolutely do not want you to stress about getting hours right now, I want to let you know that this would count.

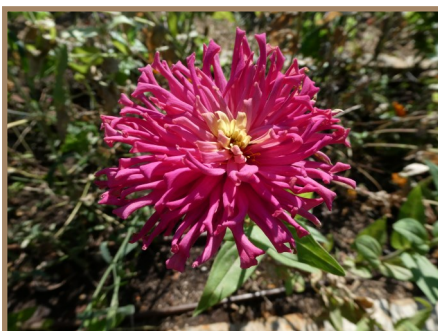
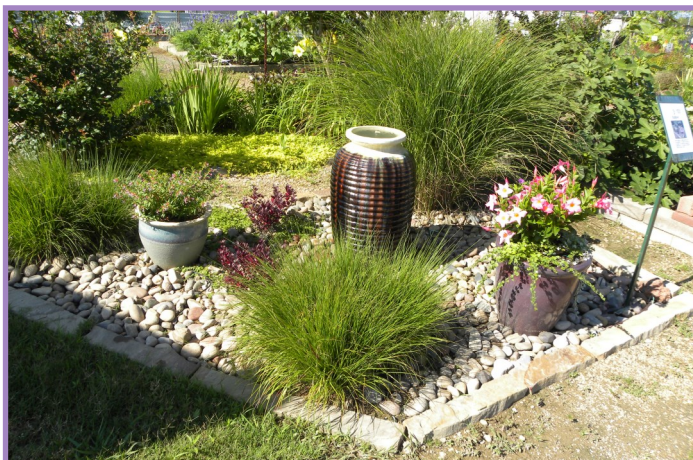
If you have any questions, please let me know! I hope that this will be a fun way for us to show off our gardens while staying home.

*Courtney*





The demonstration garden is closed for now but we hope to be open in late May. Be looking for emails on what this will look like. Courtney will be in communication with those calling the shots and will let us know. I know it will be like starting over but fun to get back out there and we should be enjoying warm weather while at it! In the meantime, enjoy the photos below from last year's gardens. We will create all this beauty again soon!







## Home Garden Tours

*By Barbara Mahoney-Rafferty*

Since we are all home, with not a thing to do but play in the soil, our gardens will be amazing by early September, right?

I know it is early to plan, under current circumstances, but we can start tentatively working toward our Member Garden Tours. Because we have missed each other so very much, I would like to put out there the idea of a longer tour. Would 3 morning and 2 or 3 afternoon homes be possible? We could have lunch together in small groups, or together... And this would allow us to participate in all or part of the tour, if you need to be flexible.

I would really like to challenge you to volunteer this year. Or you may confidentially nominate a friend; I won't tell. Especially some of our more urban gardens. No garden is too big or small! Just kicking around ideas as I weed a bed in the shade. Let me know what you think.



## Treasurer's Report

*By Nancy Logan*

Beginning balance as of March 25, 2020 is \$19,478.84. Income includes \$20 2020 Dues and \$6,625 Plant Sales for Total Income of \$6,645.00. Expenses were \$117.05 Demo Garden and \$184.67 for Total Expenses of \$301.72. Balance at April 25, 2020 is \$25,822.12, less budgeted expenses not yet reimbursed of \$14,167.12 and less reserve for greenhouse repairs of \$1112.00, leaving funds in excess of budget at \$10,543.00.

Special thanks to the greenhouse committee and those who came to our member appointment only sales. The results were very good considering we were not able to have a public sale this year. Total invoiced sales were \$6,931, less total expenses of \$1,720, realizing a net profit of \$5,210.88. Only \$306 of the total invoiced is still outstanding. Last year's net profit was \$5,908.20, only \$697 more than this year.

Respectfully submitted, *Nancy Logan*



## Breaded Chicken Breasts in Wine

by Rick Ault

### Ingredients

2 Boneless chicken breasts  
Kosher salt  
Ground pepper  
Seasoned bread crumbs  
2 Tablespoons olive oil  
1/4 Cup dry white wine  
1 Tablespoon butter

Pound chicken breasts to 1/4" thickness. Season with salt and pepper, then dredge in bread crumbs.

Heat olive oil in a large pan and sauté the chicken at medium heat until golden brown, turning once or twice. Add the wine, turn down the heat, and cover for 10 to 15 minutes.

Before serving, add butter to the sauce. Spoon sauce over each breast. Makes 2 servings but can easily double or triple the recipe.

Serves 2

Per Serving (excluding unknown items): 190 Calories; 19g Fat (99.3% calories from fat); trace Protein; trace Carbohydrate; 0g Dietary Fiber; 16mg Cholesterol; 60mg Sodium. Exchanges: 4 Fat.

## Orange Gelatin Salad

### Ingredients

1 (11 ounce) can mandarin oranges, drained  
1 (8 ounce) can crushed pineapple, drained  
1 (6 ounce) package orange flavored gelatin mix  
16 ounces cottage cheese  
8 ounces frozen whipped topping, thawed

In a mixing bowl, combine the oranges, pineapple and gelatin. Mix well and chill for 1/2 an hour.

Add cottage cheese to fruit; stir to mix.

Gently fold in whipped topping; chill and serve.

Note: You can use any flavor of gelatin and fruit. This is a simple but refreshing salad that will become a summer favorite!

## Upcoming Events

The "Upcoming Events" section of the newsletter will be temporarily suspended due to the COVID-19 pandemic. Gardening events have either been cancelled or are being rescheduled for later in the year. As events are rescheduled, we will resume publishing "Upcoming Events" in the newsletter.



### 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  
Office 405-321-4774 Fax 405-360-0319  
Email [ccmastergardener@yahoo.com](mailto:ccmastergardener@yahoo.com)  
Website  
[www.clevelandcountymastergardeners.org](http://www.clevelandcountymastergardeners.org)

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](mailto:rdsefd@aol.com)

Newsletter Editor: Elaine Dockray

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