

The Weeders' Digest

Dead White Guys and Plant Names!

At our October monthly meeting, our own Rahmona Thompson presented a program on plant names. Rahmona Thompson (Class of 2017) is an emerita biology professor from East Central University, Ada OK where she taught for 25 years. While at ECU, she advised science education students and served as director of both the Oklahoma Junior Academy of Science and Oklahoma State Science and Engineering Fair. Before going to working for ECU, Rahmona conducted floral inventories of Army bases as an employee of the Oklahoma Biology Survey. She has a B.S. in botany and a M.S. in plant taxonomy from OU. Then to create a divided house she obtained a Ph.D. in plant taxonomy from OSU.

Rahmona's program was intended to help us understand the naming of plants and proper ways to spell and present them. If you missed the program, it was recorded and is available for review from the OSU Extension Center Horticulture Educator, Courtney DeKalb-Myers.



Our November meeting will celebrate our Harvest Feast virtually! Watch for more information about a food drive and also sharing your favorite Thanksgiving recipes and decorating ideas!

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President's Posting

By Joan Barker

Thank you to members who continue to submit virtual garden tours and education hour suggestions and also to Lois Cox for uploading these to the CCMGA website. As we get closer to the end of 2020, just a reminder that while service hour requirements have been suspended this year, 20 education hours are still required. Restrictions on TV, radio, internet or printed materials have been lifted in an effort to make it easier to obtain education hours from home. Stay healthy and safe! *Joan*



Photo Booth

Above, Valerie Green submitted the top two photos with the comment: The garlic chives were glorious, covered with all sorts of different pollinators.

Right, Marilyn Solomon submitted photos of a white ginger plant she obtained two years ago from Pat Welty.





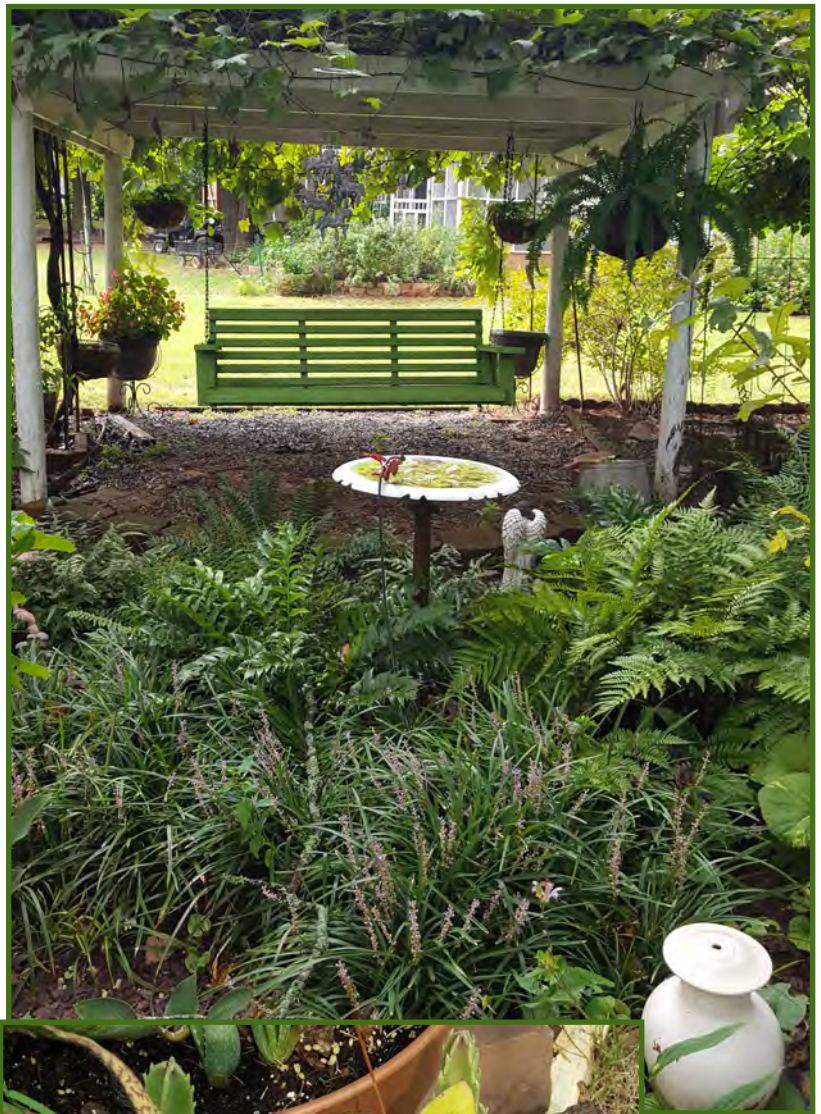
Welcome Evan Taylor as A Bed Head! He will be taking the south portion of the Native Bed and making it his own. He is very enthusiastic and I am honored he will be doing this. We still have weeds and grass everywhere and always need walkways done. It's a safe way to get out and get some exercise and sunshine. I'll be there Mondays and, of course, we have our regular Tuesday workdays. Come join us!



Photo Booth

Marilyn Solomon and Judy Kautz joined Pat Welty at the garden on a Monday in September. There was a lot of beauty in the garden, despite the neglect.





Marilyn Solomon shared photos of her shade garden...be autiful!



Got Pumpkins?

Fall has finally arrived, and with it cooler weather! Fall is also the time for pumpkins – to grow, to eat and to use in decorating our homes and landscapes. Pumpkins are really versatile and they have a very interesting history.

Pumpkins and squash are believed to have originated in the ancient Americas. These early pumpkins were not the traditional round orange upright Jack-O-Lantern fruit we think of today when we say the word pumpkin. They were a crooked neck variety which stored well.

Native Americans introduced pumpkins and squashes to the Pilgrims. Pumpkins were an important food source for the Pilgrims, as they stored well, which meant they would have a nutritious food source during the winter months. Did you know that pumpkins were served at the second Thanksgiving celebration? The Pilgrims cut the top off of a pumpkin, scooped the seeds out, and filled the cavity with cream, honey, eggs and spices. They placed the top back on and carefully buried it in the hot ashes of a cooking fire. When it finished cooking, they scooped the contents out along with the cooked flesh of the shell like a custard. Does this sound like an early pumpkin pie? Yes, without pumpkins many of the early settlers might have died from starvation. Today, pumpkins are symbols of harvest celebrations.

Pumpkins are very good for you, and they taste good! Nearly every part of the pumpkin can be eaten. The cooked pulp is fabulous in pies, cookies, breads, soups, appetizers, main dishes . . . the list goes on and on! The blossoms are excellent breaded and fried or use as a wrap. The seeds make a great snack.

Of course, pumpkins are wonderful as decorations! A squatty pumpkin makes a surprisingly sophisticated vase. With the top and contents removed, the pumpkin holds water for up to seven days. Or put flower foam, dirt and even a plastic container inside to hold and nourish flowers. Roses, lilies, and poms crowded into the pumpkin's opening can be stunning!

Mix things up and use a white pumpkin this year, sometimes called a fairytale pumpkin. Flowers in yellows, peaches and shades of orange, accented with sprigs of berries complement the white pumpkin shell beautifully. To help extend freshness, coat the cut edges in Vaseline. Or purchase a white foam pumpkin at a craft store and fill it with natural flowers.



Small grapefruit sized pumpkins and even the tiny gourds can hold dry grasses, votive candles and taller candles. Use them to hold flowers in your centerpiece and place a big pumpkin between them. Or try mixing a bud vase with a candle and a small pumpkin on a pedestal. Combinations like these reflect the rich variety of textures available in autumn.

Pumpkins are one of the most versatile vegetables we have, for growing, eating and decorating. Pause a moment to appreciate the beauty of the common pumpkin. Its buttery smooth surface and even lines could round out a Halloween or fall theme in your home. For very little expense, you're buying an unusual, seasonally appropriate decoration. And you won't even have to find a place to store it afterwards!



Apple Dessert Pizza

by Rick Ault

Ingredients

4 c. unbleached flour, divided
1 unbaked pizza crust
1 can apple pie filling (21 oz.)
1/2 cup flour
1/3 cup sugar
2 teaspoons ground cinnamon
4 tablespoons cold, unsalted butter -- cut in small pieces

Mash apple pie filling with a fork, breaking apple slices into small pieces. Spread over unbaked pizza crust.

Combine flour, sugar and cinnamon. Using a pastry blender, cut butter into mixture until it resembles coarse crumbs. Sprinkle evenly over pie filling.

Bake at 450 F. on pizza stone for 15 minutes or until filling is bubbly and crumb topping is golden brown.

Per Serving (excluding unknown items): 62 Calories; trace Fat (1.3% calories from fat); 1g Protein; 15g Carbo-

hydrate; 1g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 1/2 Grain (Starch); 0 Fat; 1/2 Other Carbohydrates.

NOTES: This tastes like the dessert pizzas at the various all-you-can-eat pizza buffets. The filling gets quite hot after baking. If making main dish pizzas also, bake this dessert pizza first and allow to cool while the other pizzas are in the oven. Chill any leftover Apple Dessert Pizza; it's delicious served cold, too!

Pumpkin Bread

by Teresa D. Wagner

Ingredients

15-16 oz. can of pumpkin
3 cups of sugar
1 cup of oil
2/3 cups of oil
4 eggs
3 1/2 cups of purpose flour
2 teaspoons of baking soda
1 1/2 teaspoons of salt
1 1/2 teaspoons of cinnamon
1 teaspoon of nutmeg
1/2 teaspoon of ginger

Heat oven to 350 degrees. Grease or spray with cooking spray (not oil) the bottom of two 9x5 or 8x4 loaf pans. In a large bowl mix the first 5 ingredients. Beat one minute at medium speed. Add remaining ingredients and blend on low speed until blended. Pour batter into prepared pans. Bake at 350 degrees for 60-75 minutes until a toothpick inserted in the center comes out clean. Cool for five minutes and immediately remove from pans. Allow to cool on a wire rack.

Notes: Teresa says: I thought I would share my pumpkin

bread recipe for the October newsletter since fall is here. It is an awesome recipe and something I have been baking for family and friends for several decades now.





Upcoming Events

October 31, 10 AM: Gardens Walking Tour, Myriad Gardens OKC. Expand your knowledge of Oklahoma plants and find inspiration for your own garden with our educational walking tours. Each month will feature different plants from our outdoor collection that make great choices for our region – from year-round color to drought-tolerant choices and more. Self-guided plant tour handouts are available in our north lobby.

In keeping with recommendations and requirements from city, county, and state officials regarding COVID-19:

- Pre-registration is required to attend – the tour is still free! Register at Myriad Gardens website.
- We encourage all attendees to wear a mask for the walk.

All attendees must social distance in order to participate. The guide will be wearing a mask and a microphone so everyone can hear them.

November 7, 10 – 11 AM, Landscape Design, Will Rogers Gardens, OKC. Event ID 32440.

A landscape consists of living and non-living elements. Depending on how these components are arranged will either leave you pleased or dissatisfied. Join the Oklahoma Garden Association as they present this class so you can improve upon your own home landscape. Cost: \$10. Register at <https://www.okc.gov/departments/parks-recreation/will-rogers-gardens>.

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SAVE THE DATE: November 7, TREE FOR ALL, Myriad Gardens, OKC. Our annual tree giveaway and sale, Tree For All, will be in its fourth year this November with a greater variety of smaller trees and a range of prices. Trees are available on a first-come, first-serve basis. This program is designed to assist homeowners as they promote natural beautification and improvement of the environment through the planting of trees. Our goal is to diversify the green canopy in Oklahoma and ensure a sustainable and biodiverse landscape.



Treasurer's Report

By Nancy Logan

Beginning balance as of August 25, 2020 is \$25,202.68. Income includes \$20 Dues 2020 and \$75 Lawn Judging for Total Income of \$95.00. No Expenses for September. Balance at September 25, 2020 is \$25,297.68, less budgeted expenses not yet reimbursed of \$12,743.68 and less reserve for greenhouse repairs of \$1112.00, leaving funds in excess of budget at \$11,442.00.

Respectfully submitted, *Nancy Logan*



Right, for a whimsical look to your landscape, thread several pumpkins at opposite angles onto a small pipe to create a totem. Fill the pumpkins with flowers and top with a scarecrow hat for an eye-catching yard decoration.

Left top, use skulls with pumpkins to add Halloween flavor to your fall feature.

Left bottom, white or pale orange pumpkins filled with mums, berries and nuts surrounded by pears and other fall fruits are stunning on a table.



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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Office 405-321-4774 Fax 405-360-0319
Email ccmastergardener@yahoo.com
Website
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

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.