



## Mark Erickson Wows CCMGA!

Mark Erickson of the Oklahoma Flower Market entertained Master Gardeners at the August meeting with the creation of lovely flower arrangements and a great sense of humor besides. As he assembled floral masterpieces, he regaled the audience with funny stories and anecdotes! And the finished creations were stunning!



### Speaking in October...

*by Marilyn Solomon*

Bill Farris of Prairie Wind Nursery will be our speaker for the October meeting. He will speak to us about plant propagation. As you may recall, Mr Farris has been very generous to CCMGA, donating plants for our demo garden and giving us a great discount for our plant sales. The program will begin at 10, but come early for snacks and conversation at 9:30. See you there!

#### Harvest Feast is November 10th!

Remember that our Harvest Feast has moved to Thursday this year because Veteran's Day falls on our normal Friday meeting day. Mark your calendars!

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On Saturday, August 20 Jeanne Parker and I attended the Annual Awards Ceremony of Horticulture and Landscape Architecture at OSU. Remember, we support a scholarship for this program. We had time before hand to take a brief tour of the gardens. They have changed considerably since my last visit. We admired their plant signs as well as the display. We were also astounded to see the robot lawnmower moving about the garden! The ceremony was impressive: many scholarships and many students were present as recipients. Of the four county Master Gardener Programs, we were the only one present and had our picture taken with the recipient of our award, Grant Linstead. This is a worthwhile activity for CCMGA and I encourage future Presidents and President-elects to attend the ceremony. Thanks to those of you who worked at the Horticulture Exhibits at the County Fair. Your efforts were truly appreciated and greatly contributed to the smooth running of exhibits. Finally, thanks to all of you who brought items for our flea market sale, and especially to those who received and organized items and worked the booth. All your efforts were greatly appreciated!

*Fred*



A Big Flea Market Thank You

By Susan Aikman

Thanks to all who worked and donated items. Our setter-uppers and organizers had it looking spiffy. We definitely had more and better items than in previous years. Unfortunately, there was little traffic and few buyers. (Think we were our best customers.) We had energetic workers who worked hard trying to pedal our wares. Special thanks to Nancy "Money Maven" Logan and Suzanne "Wheeler Dealer" Perrine who were there all day every day.



PR Prattle

By Judy Kautz

**Doorhangers** are still available for you to distribute in your neighborhood or local businesses who have lovely fall displays. Tell them how much you appreciate their efforts to make our environment beautiful!

**CCMGA Cookbooks** are still available...cost is \$10. Copies have been placed in the Extension office and can be picked up there. Don't forget to pick up the correction sheet that you can place in your cookbooks.

**Garden Tours** will go on until the end of October, and we have had a great turn out for visitors this year. Please join us in the garden on Saturdays to enjoy these last lovely days of Fall!

**Patches:** We still have patches for your attire. They are \$3 each and will also be available at the meeting.



In the final month of tours, the garden looks fantastic. Come enjoy the fall garden and weather. The wonderful construction crew has finished the long beds that were reconstructed this summer, special thanks to them and to everyone who has worked all season in the garden. Work will continue even after Oct. as we close down the beds, the plants in the Tropical bed will need to be dug for winter, and we will try to get another load of gravel to spread on the rest of the paths. Also a special request for help in harvesting the sweet potatoes, last year there were over 200 lbs. Tomoko Yoshido has said she will be in town on 10/11 & 10/18 to start the harvest, so extra bodies will be appreciated on those days.

I would like to have a **general meeting of garden workers on Oct. 18 at noon** to discuss any issues from this year, plans and/or changes for next year. We can keep it brief but please plan to attend if you possibly can.



### Education Updates

By Laura Eckstein and Sonya Fallgatter

Pat Hardre presented her seed gathering workshop on July 16 to a large group. On Aug. 6, Marilyn Solomon gave a class on Oklahoma Proven plants both from past years and this year's selections. Last Tuesday when we were working in the garden a group of teachers from Lincoln Elementary School came out to take their class pictures in our garden. Many were new to the garden and expressed interest in what we are doing. They have a small raised bed for each class. This leads us to believe that gardening classes for children would be very popular. We will be working on this in the coming months.

#### Upcoming events:

Oct. 15 - Butterflies and Milkweed in the classroom at 10 a.m. with Mary Engle  
Please let us know if there are topics or presenters that you know of for our classes.



### Photo Booth



*My husband and I went to Alaska in August. It was a wonderful trip. The fauna was exciting to see, but I am more of a flora girl. I especially enjoyed the BIG plants and flowers. The pictures are of a lupine that made my jaw drop and the other is of a Devil's Club. The Cow Parsnip had finished blooming.*  
*Submitted by  
Celeste Stonecipher*



*Background and Significant Gardening Influences:*

My name is Vada Edwards. I graduated from Master Gardener class in 2013. I had wanted to be a master gardener for a while but it wasn't until I retired that I could take the classes. I was at the flea market and stopped at the CCMGA booth and talked to some of the members. There were still openings in that year's class so I went right then and signed up.

The first influence in my love of gardening was my father. Although he died when I was young I still remember he had a rose that started as a pink bud and then blossomed white. The second influence was a friend that planted moss rose in her garden. I don't know why that had an impact on me but it did. All those bright, clear colors on frilly little flowers! I always plant moss rose in pots or in the ground.

I also enjoy sewing, reading and camping. My husband and I recently went on a maiden voyage in our new pop-up. After years of tent camping, it sure was nice to have a warm "house" over our heads when it rained. I live south of Norman on 6 1/2 acres that is mostly taken over by my daughters horses. I have 3 daughters and two grandsons. And of course, a wonderful and strong husband to help with the brains and brawn part of gardening.

*What Do You Enjoy About CCMGA?*

I enjoy being a part of CCMGA because of the camaraderie and willingness of fellow gardeners to share their knowledge with others. Everyday I'm in the garden I learn something new. And to be able to help people in the community develop their gardening skills is very pleasing to me.



*Vada also submitted this photo of her milkweed. She is pleased that she will have plenty of seeds for next year!*





## Marilyn Solomon's Fairy Garden Class





## Pat Hardre's Seed Gathering Class



On July 16, Pat Hardre conducted a seed collection class in the Demonstration Gardens. It was very well attended and everyone went home with lots of seed to start and cultivate in their own gardens. Seeds may still be gathered in the gardens until they close on October 31. Come and get a head start on next year's landscaping!



**Monarch Butterfly Festival  
October 1 in Blanchard, Oklahoma**



Book Title: All the Presidents' Gardens

Author: Marta McDowell

No matter your political leanings, I think we can all agree the White House grounds are America's original garden and belong to all of us.

The 18-acres surrounding the White House have been an unwitting witness to history - kings and queens have dined there, bills and treaties have been signed, and presidents have landed and retreated. Throughout it all the grounds have remained not only beautiful but also a powerful reflection of American trends. In *All the Presidents' Gardens* bestselling author Marta McDowell tells the untold history of the White House grounds, starting with plant obsessed George Washington and ending with Michelle Obama's kitchen garden. History buffs will revel in the fascinating tidbits about Lincoln's goats, Ike's putting green, Jackie's iconic roses and Amy Carter's tree house. Gardeners will enjoy the information on the plants whose favor has come and gone over the years and short bios of key gardeners who have been responsible for it all. And readers everywhere will delight in the historical and contemporary photographs, vintage seed catalogs and rare glimpses into Presidential pastimes.

Apparently the last cow to graze on the White House lawn was in 1912 and Herbert Hoover wanted "the help" to seem invisible, so they hid behind hedges when he passed by. White House gardeners have had to deal with typical garden pests (raccoons who fish in the water gardens as well as atypical problems (helicopter winds or hosting 1000 guests at a time).

The writing is conversational and inviting, as one might find when visiting a garden with someone who knows it well. A fun read.



## Treasurer's Report

*By Nancy Logan*

Beginning balance as of August 25, 2016, is \$14,048.30. Income includes \$111.05 T-Shirt Orders for Total Income of \$111.05. Expense includes \$574.93 Demonstration Garden and \$24.34 Five Year Plan for Total Expense of \$599.27. Balance at September 25, 2016 is \$13,560.08, less budgeted amount of \$4,126.09, leaving funds in excess of budget at \$9,433.99.

Respectfully Submitted, *Nancy Logan*





## Baked New Potatoes

Master Cook

### Ingredients

1 pound new potatoes 2 cloves  
garlic  
dill weed  
salt and pepper  
1 1/2 sticks butter

Preheat oven to 400 F.

Wash 1 pound or more new potatoes and slice in half. Arrange in a single layer in a 9 x 13-inch ovenproof dish.

Sprinkle with garlic, dill weed, salt and pepper.

Slice butter into tablespoons and place over the potatoes. Bake for 1 hour or until soft.

Per Serving (excluding unknown items): 205 Calories; 23g Fat (98.8% calories from fat); trace Protein; trace

Carbohydrate; trace Dietary Fiber; 62mg Cholesterol; 234mg Sodium. Exchanges: 0 Vegetable; 4 1/2 Fat.

NOTES: The original recipe called for sprinkling the potatoes with 1 small diced onion also. These potatoes are just as good the second day reheated in the microwave!

## Marie Helene's Apple Cake

by Theresa January

### Ingredients

3/4 C all purpose flour  
3/4 t baking powder  
pinch of salt  
4 large apples (if you can  
use 4 different varieties)  
2 large eggs

3/4 C sugar  
3 T dark rum (I did not have  
rum so I added 3 T of water  
and used 3/4 t apple pie spice  
for flavor)  
1/2 t vanilla extract  
8 T (1 stick) unsalted butter,  
melted and cooled

Center rack in oven and preheat to 350. Generously butter a 9 in square pan (line bottom with parchment paper if you have it).

Whisk the flour, baking powder, and salt together in a small bowl.

Peel and core the apples. Cut into 1 to 2 inch chunks.

In a medium bowl, beat the eggs

with a whisk until they're foamy. Pour in the sugar and whisk for a minute or so to blend. Whisk in the vanilla and rum (or water & spice) Whisk in half of the flour and when it is incorporated, add half of the butter, followed by the rest of the flour and the remaining butter, mixing gently after each addition so that you have smooth, rather thick batter. Switch to a rubber spatula and fold in the apples, turning the fruit so that it is coated with batter. Scrape the mix into the pan and poke it around a little with the spatula so that it is even.

Slide the pan into the oven and bake for 50 to 55 minutes, or until the top of the cake is golden brown and a knife inserted deep into the center comes out clean; the cake may pull away from the sides of the pan. Transfer to a cooling rack and let rest for 5 minutes

Carefully run a knife around the edges of the cake, when the cake is almost cooled, invert pan on a rack, carefully remove pan and turn over onto a serving dish.

We will try to feature seasonal recipes and many of your own recipes in the Recipe Box through the year. Send us your recipes at [rdsefd@aol.com](mailto:rdsefd@aol.com).



**October 14, 10 AM:** CCMGA Monthly Meeting, Classroom

**October 22, 10 AM – 2 PM:** Pickle Practically Anything - Introductory Class. Class conducted by Barbara Brown of the OSU Extension. Myriad Botanical Gardens Park House Event Center, Oklahoma City. Members \$8; Non-members \$10. Register by Tues., Oct. 18. Bring a sack lunch. Ages 16 & up welcome

This class will show you just how many things you can pickle and the great benefits of yet another way to preserve your vegetables. The process will be discussed, a tasting will be had, and then everyone will get to try their hand at pickling one jar of vegetable relish to take home.

**October 29, 10 – 11 AM:** The Great Tree Giveaway. Myriad Gardens Pavilion (or south lobby in bad weather). Thanks to the generous support of the Tree Bank Foundation, Myriad Gardens is offering a mixture of evergreen and deciduous trees in 3 gallon containers for you to take home and enjoy in your landscape. Plant maintenance tips will be discussed and each tree will come with a plant care sheet. All participants must pre-register. Members \$5, Non-members \$10.

**October 29, 10 -11 AM:** Myriad Gardens Walking Tour. South lobby. The tours, "Plants for Color" or "Plants for Water Conservation," highlight plants in each season around the Gardens.

**November 10, 11:30 AM:** Harvest Feast, Cleveland County Fairgrounds.

Moore-Norman Tech Center students learn all about composting from Les Brown and Tom Walker in the Demonstration Gardens. *(photo by Jim McDaniel)*



Jeanne Parker snapped this picture during the home tours. Parasitic wasps cover a tomato worm!

## 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 race, color, national origin, religion, sex, age, disability, or status as a veteran, and is an equal opportunity employer.

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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).