



November 2015



Mission Statement: Our purpose is to provide horticulture education, community service and environmental stewardship for our community in affiliation with the University of Wisconsin Extension Program.

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WHAT'S GROWING ON?
WINNEBAGO COUNTY MASTER GARDENERS



DATES TO REMEMBER

Board Meeting	November 3
Business Meeting -Elections	November 10
Park View Flower Arranging	November 16 December 14
Awards Dinner - LaSure's	December 8
Winter Escape Summer Dreams - LaSure's	February 6

SHARING YOUR TIME

By Kathy Gore



Fresh flowers have been a very important part of my life. I have had fresh flowers on my dining room table for many years, changing them for the seasons. They brighten the dark days, cheer me up when I am down, and add so much color to the room. I also give fresh flowers as birthday, holiday and cheer gifts to friends and family. For this reason, I wanted to know more about the flower-arranging project at Park View Health Center and how it brightens the residents' day.

I contacted the project lead, Lil Hansche for more information on the project and how to volunteer. She sent the following:

By Lil Hansche

Flower arranging at Park View

This is one of the very special activities we do as Master Gardeners.

We meet at Park View on Mondays at 1:30 in the Great Room. The activity director at Park View and the lead of the project make the schedule for the Master Gardeners. We meet 10 times a year.

What we do is make bouquets for and with the residents. The residents like to choose colors and some specific plants for the arrangement. An important part of this project is the interaction between the gardeners and the residents. When the bouquet is completed, it is taken by the resident to their rooms. We like to make arrangements for the dining room tables and common areas when we have enough flowers.

Most of the flowers in the cold weather months are purchased from Pick N' Save North. I pick them out and place an order with Katy a week ahead. She informs me of any special upcoming prices. Then I pick them up the next Monday and off to Parkview I go with a car full of flowers. The Master Gardeners and Parkview share this cost. In the summer months the flowers are brought in from our gardens and we are a creative bunch using bushes, hosta leaves and vines as well as flowers.

As I mention this is a special activity. You don't need a lot of experience in flower arranging for this project but you do need to bring a smile and a fun attitude.

Lil Hansche, lead of Parkview Flower Arranging

The flower arranging dates for this year are Monday, November 16th and December 14th.



IT'S A GARDENER'S LIFE

BY VIRGINIA SLATTERY



Gina Eiden



Lana Angle

Two Sister's Gardening Lives

Hi there! My name is Gina Eiden and I am a second year member of the Master Gardener program. I'm a native of Oshkosh. I married my high school sweetheart and we have two children. As a young family we lived in Van Dyne for 14 years, before moving south of Oshkosh on Lake Winnebago. My career has been with Winnebago County, Information System as Telecommunication Coordinator. In June, I became a grandmother to my first grandson, Sterling, and am still on cloud nine.

My sister, Lana, and I joined Master Gardeners at the same time. We thought it would be a fun way to spend time together and to learn about different aspects of gardening. My favorite part of gardening is to dig in the dirt. I'm sure that I can hear the plants say, "Please don't dig me up! I'll do better next season. I promise!" I garden the same way I raised my kids. (1) Tend with loving care, (2) water and nourish when needed, and (3) give them tough love when things aren't working. Tough love in my garden is easy. I just dig them up and plant them in a different area in the yard when they are misbehaving.

I really enjoy the group and hope to spend more time on "core" projects and getting to know all of you.

Take it away Lana.....

My name is Lana Angle and up until 5 years ago, I lived, breathed, and dressed the Air Force Blue. I used to flippantly tell people that I was married to the Air Force—I loved it! I traveled the world over, admiring gardens everywhere I went, but when I came home to Oshkosh, it was the gardens of my siblings I loved the most. For 20 years, I watched them design, plant, build, tear down, and start again with love and patience.

Gina and I grew up next door to our grandparents, who consistently manicured our lawns, pruned the maples, and trimmed the shrubs. To this day, I love the look of a straight edge of the lawn along a sidewalk, pruned vegetation, and pots of geraniums. I love the symmetry and structure—and that's the extent of my "gardening"!

I look forward to every monthly meeting. It gives me the chance to see my sister, make her laugh, and share what we are learning. Gina really does love to move plants! Not me. When I plant something I want it to thrive. When nature intrudes (like a tree limb breaking in the shade garden) I call my boyfriend, Richard. He quickly moves my hostas before they burn up. He doesn't join in my passion of tree trimming, however. This past year, I've broadened my interests and gotten into herb gardening.

The two sisters have worked at the Octagon House, Park View, the Farmer's Market and the Winnebago Fair. (Editor's note: We all know that the girls helped a lot with the silent auction at last year's Winter Escape conference.)

Lawanda's Garden Path

By Lawanda Jungwirth

Harvest Before Frost Arrives

By Lawanda Jungwirth

Jack Frost will soon make his appearance and you won't want to let your many months of work in the vegetable garden go to waste.

When frost is imminent, harvest all tomatoes both red and green, all peppers - no matter how small, beans, cucumbers and zucchini. Cut tender herbs such as basil, mint, lemon balm and sage an inch above the soil line with a sharp scissors. Also clip the seed heads of annual flowers like zinnias, marigolds, cosmos and calendula to save for planting next year.

Parsley, thyme and rosemary are fine with a light frost. Carrots and potatoes are safe underground and pumpkins, gourds, kohlrabi and Brussels's sprouts can handle a touch of frost.

Once you get everything inside, wrap green tomatoes individually in newspaper to store in the basement. They will ripen slowly, but check them every few days. Peppers can be diced and frozen. Beans should be blanched by submerging them in boiling water for two minutes and then immediately cooled in ice water. Freeze them in plastic zip bags.

Place basil in a vase of water on the counter if you plan to use it within a few days, changing the water every day. To preserve basil, chop it and freeze it in olive oil in ice cube trays. Pop the cubes out and freeze them in plastic bags.

Mints and lemon balm can be dried, but the flavor becomes weak, so place the herbs in water on the counter and enjoy them within a few days.

Hang sage stems upside down in an airy, dry place. They'll be crispy dry in a week or so. Remove the leaves from the stems and store them in a glass jar.

Zucchini can be donated to a local food pantry if your neighbors won't accept any more. Otherwise, shred or dice it and freeze in plastic zip bags. Freezing in one- or two-cup sized portions is convenient for most zucchini recipes.

Store cucumbers in the refrigerator's produce drawer and use within a week. If you drink smoothies, freeze chunks of cucumber on cookie sheets before placing in plastic bags for use all winter.

The seed heads of annual flowers should be dried completely before storage. Spread them on newspaper for a week or so until they are crisp. Store them in paper bags in a dry location until spring. Label each bag with the name of the flower and the year harvested.

Late crops of spinach and other greens can usually handle a light frost, but if the temperatures are forecast to drop below 30°, be safe and cover them.

Cover or bring inside potted plants like geraniums, begonias and impatiens. Before a hard frost, pot up parsley and bring it indoors.



Lawanda's Garden Path- cont.

By Lawanda Jungwirth

Preventing White Worms in Raspberries

By Lawanda Jungwirth

Imagine waking up to a stack of steaming golden pancakes or a big bowl of cereal topped with raspberries fresh from the patch. Suddenly, you notice a white squiggly thing inside one of the berries. It looks like a little worm! Looking closer, you see squigglers in all the berries. There goes breakfast!

The little white worms are the larvae of fruit flies. There are many kinds of fruit flies, but determining which one ruined your breakfast isn't important because prevention is the same no matter the culprit.

There are several things you can do to prevent fruit flies from spoiling your raspberries. You probably know that ripe fruit attracts fruit flies, and may have experienced an indoor invasion if you left fruit out on the kitchen counter. Clearing the raspberry patch of ripe fruit every single day, especially berries that are overripe or have fallen to the ground, will deter fruit flies from arriving and breeding. You may want to pick the berries just before they become perfectly ripe. Do not compost unwanted berries, because the fruit flies will simply move their breeding ground to your compost pile.

Keep the raspberries pruned and thinned so they do not become crowded. Fruit flies prefer shady, humid environments so space between the plants will make the patch less welcoming. Except for rain, which is unavoidable, do not water raspberries from overhead. Use a soaker hose, drip irrigation, or simply lay your garden hose in the patch and let it run at a very low rate. Set a timer so you don't accidentally let the hose run all night!

As soon as the summer harvest is finished, remove old canes by cutting them at ground level. Trellis sprawling types to allow air to circulate. Burn the prunings instead of composting them as most compost piles do not get hot enough to kill fruit fly larvae.

Shallowly cultivate the soil in your raspberry patch to expose larvae in the soil to hot sun or cold winter temperatures which they can't survive.

If you have everbearing raspberries, and fruit fly larvae have been a problem in the past, you may want to forgo the fall harvest for a few years. Fruit flies are more prevalent in late summer than they are in June. Pruning the canes to the ground immediately after the summer harvest will give the flies less of an opportunity to procreate, at your house anyway.

You can make your own traps to catch fruit flies by mixing 1 T. baker's yeast and 4 T. sugar with 12 oz. of water. Let it ferment for 24 hours. Get some old deli containers and punch holes in the tops. Fill each with about an inch of the bait and hang the traps 3-5 feet above the ground. Replace the bait every week or two.

Winnebago County Master Gardener Elections

Elections for President, Treasurer and two Board members will be held at the November Business Meeting. Members of the nominating committee are Patty Schmitz, Linda Loker and Kathy Schultz. Nominees will be introduced at the November meeting. If interested in serving contact one of the nominating committee members.

Board Candidates: Jane Kuhn, Sue Forbes, Nancy Karuhn, Sandy Mathison, Jan Wetterau-Hogue

ATTENTION MGV'S

BIG DATE CHANGE

Due to the date of the WBAY Home and Garden Show, the Winnebago Home Building Show has been changed to January 22nd, 23rd and 24th. Although this comes sooner in the season than usual, it gives us a break from the cold and snow and an opportunity to look ahead to the warmth and new life of Spring!

We look forward to sharing time with you and working together to tell the community how wonderful gardening can be and get them excited about the upcoming season.

We will bring the sign-up sheet to the January meeting for anyone interested in joining us. Think Spring,
Joni and Cindy

Good Reads

“Herbal Tea Gardens” by Marietta Marshall Marcin

This book guides you how to design and plant an herbal garden. It gives you the history of tea and the progress of its popularity it gained through the years. There are many recipes for brewing your own tea and the blends you can make.

Awards Dinner

Mark your calendars for Tuesday, Dec. 8 for our annual Awards Dinner, held at LaSure’s in Oshkosh. More info to come!

Winter Escape Summer Dreams – Saturday, Feb. 6

Find that special donation for the silent auction held at this year’s Winter Escape Summer Dreams event on Sat., Feb. 6. Donations will be taken soon!

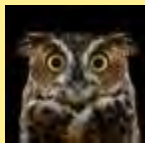
The News Crew

Editors; Kathy Gore, Virginia Slattery, Eric Kropp, Mary Jo Maher

Contributors; Anne Murphy, Lawanda Jungwirth, Jane Kuhn, Marge Bolding, Lynne Slat and Linda Looker

Photographer; Nancy Karuhn





WHO KNEW?

By Mary Jo Maher

Ladybugs

Source- UW Milwaukee Field Station website

Ladybugs are not bugs but are beetles, in the order Coleoptera, which means “*sheath wings*” and refers to the fact that beetles have two pair of wings, with a membranous second pair sheltered by a solid first pair. Beetles’ two forewings have adapted into a hard cover, split down the middle and collectively called the “elytra,” which allow them to tunnel under bark, soil, etc. without damaging their flying wings. They hold their elytra out to each side like fixed wings while they fly with their membranous wings. The elytra make flying awkward and noisy and their landings a bit rough.

Ladybugs, or Ladybird beetles, were named in the Middle Ages when the beetles controlled a plague of aphids that was having its way with the grape crop. Grapes and grape by-products were sufficiently important that the beetle was subsequently blessed by the Church with the name “Our Lady’s beetle.” Adult ladybugs eat aphids; larval ladybugs eat aphids. (It’s uncommon in the world of complete metamorphosis ((egg to larva to pupa to adult)) for the larvae and adults to eat the same food.)

The Ladybug story does not, however, end happily. Because of their helpful habit of eating the aphids and scale insects that damage agricultural crops (especially the newly-arrived Asian soybean aphid), alien ladybugs have been imported by the barge-load and sold to farmers and in garden catalogs, while others have arrived as stowaways. Certainly not the most dangerous of the imported Asian beetles, (consider the Asian Long-horned Beetle and Emerald Ash Borer), but the Asian ladybug is probably out-competing native ladybugs. A mild winter followed by a long growing season results in masses of ladybugs. They cluster during the golden days of Indian summer, and then they move indoors. Overwintering inside is important for insects that may live three years and seem poised to take over the world.

One of the favorite haunts of the Asian Ladybug (a.k.a. the Halloween Beetle) is a window frame, where daunting numbers may accumulate. The trusty Dust Buster is suggested for in-house beetle control – “live-trap” them with the vacuum and release them at the neighbor’s in the dark of night. Swatting them results in an indelible bloodstain that looks like evidence on “CSI.” Spraying them results in hidden ladybug corpses which then attract scavenging carpet beetles (Dermestids), like those museums use to clean flesh off bones. The Bug Lady has those, too, but they don’t smell bad and they keep the rodent population down. (Just kidding....). Thorough caulking of windows and roof overhangs is the best preventative.

It’s been said that if the name weren’t already taken, a good moniker for Asian Ladybugs would be “Stink bug” . The darker their coloration, the stronger the bitter odor that is released when they are disturbed, and the accompanying bitter taste makes them unattractive to predators. It gets better – the green or yellow liquid they exude from their joints when disturbed can stain and can cause an allergic reaction. Plus, the little bug(ger)s bite!

What Am I?

- I am a big, bold, beautiful herbaceous perennial, which offers both decorative foliage and striking flower displays. My plump, large leaves almost form into rosettes and, depending on the species, can be either round or kidney-shaped and sometimes toothed or spotted. My tall flower stalks with yellow or orange, daisy-like blooms rise out from the midst of my large leaves in late summer and into fall. My plants range from 3 to 7 feet tall and from 2 to 4 feet wide.
- I do best in partial shade (especially during the heat of the day) and good, humus-rich garden soil that is kept evenly moist. Since my roots form large clumps, plenty of space should be allowed between plants. Propagation can be done by division or from seed. Outdoor sowing should be done on the surface of the soil in either fall or just before the last frost of spring. When sowing indoors, do so about one and a half months before it is time to plant them in the garden in spring. They take from two to six weeks to germinate. My plants should be divided every 3 or 4 years during early spring or late summer. Once plants are dug out from the ground, use a sharp knife and cut the crowns into sections similarly to how you would divide hostas.

- I am great in the back of shade beds, in containers, along borders, in bogs, or planted at the edge of water gardens. I attract butterflies and am deer resistant. My flowers offer fall color and my plants provide large attractive foliage throughout the season.

Buzzing Around

By Mary Jo Maher



Barb Harrison has very generously submitted this article this month. It is a wonderful article about her trip to Montreal Botanical Garden for the Mosaicultures Internationales 2013 exhibit.

MOSAICULTURES INTERNATIONALES 2013 EXHIBIT

BY BARB HARRISON

Can you imagine the Rose Bowl parade without roses? As a child, I use to fret about the hundreds of thousands of cut roses (and other flowers) used for floats knowing they would probably not last longer than their day of glory. Imagine my delight at discovering 50 masterpiece exhibits of horticultural using live plants.

While on a tour of Montreal, I attended the Mosaiculture International's 2013 exhibit at the Montreal Botanical Garden. More than 20 countries participated in the competition, using between 2.5 and 3 million plants and several tons of metal and soil. The theme, "Land of Hope," incorporated environmental concerns as well as the organization's cultural roots.

The creations were a result of a year and half process of conceiving a design, building a metal structure, filling the structure with soil and an irrigation system, planting material chosen for compactness and tolerance of trimming, and finally, maintaining the exhibit during its May to September season.

While many perennial succulents, herbs and grasses were used; annuals such as impatiens, coleus, and lantana were also incorporated. I did wonder what happened to all the plants when the exhibition ended, but I was unable to find that information.

I would be hard pressed to choose a "favorite" exhibit. A line up of 5 prancing lemurs with their ringed tails standing erect captivated visitors as they entered. Created by Madagascar, they represented the rich, threatened biodiversity of the island nation.



Two of the largest and most breath taking exhibits were created by the Mosaicultures International's organization. "The Man Who Planted the Trees" was based on an animated fable. A shepherd, Elzearb Bouffier, was depicted planting a young oak the eventually would become fields and forests created by his efforts. The piece was designed to show the positive impact man could have on the environment.



Buzzing around- cont.

I was especially taken with the horses who appeared to be galloping past, manes flying along their outstretched necks.



The shepherd's dog seemed to be watching the crowd strolling past. Who isn't a sucker for a shaggy dog with large, soulful eyes?



The other showstopper “The Bird Tree”, spoke to the Earth’s endangered species and ecosystems. The massive tree was situated in a basin of water, its bare branches displaying 56 bird species. There were 6 species of reptiles and amphibians that could be seen around the roots. Visitors were able to get a birds eye view of the display from a bridge built next to the tree. Recorded birdcalls added to the realistic avian atmosphere.



My only complaint about this phenomenal display was that upon finishing the trail, I lacked the time and energy to explore the Montreal Botanical Garden.

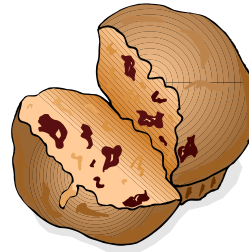
If anyone is interested in seeing more photos of the display, I have a book of professional photos that I would be happy to loan.

Food for Thought

By Linda Loker

PUMPKIN MUFFIN RECIPE [Gourmet mag., 11/06]

"You asked for it" Adapted from the American Club-
Submitted by Lynne Slat



MAKES 1 DOZ.

1 ½ c. All-purpose flour
1 tsp. Baking powder
1c. [15 oz.] canned solid-pack pumpkin
1/3 c. vegetable oil [may replace w/ applesauce + 2 tbsp. Canola oil]
2 lg. Eggs
1 tsp. Pumpkin pie spice
1 1/4 c. sugar
½ tsp. Baking soda
½ tsp. Salt
Topping: 1 tbsp. sugar + 1 tsp. Cinnamon

Put oven rack in middle & preheat oven to 350° F.
Mix flour & baking powder in small bowl
Mix all other ingredients [except topping]
Stir cinnamon & extra sugar in a bowl
Fill each muffin to ¾ full
Sprinkle w/ topping
BAKE for 25-30 minutes, or until toothpick comes out clean.
Cool in pan for 5 > mins. Remove muffins once cool.

CARAMEL APPLE SALAD

Submitted by Linda Loker- source unknown

8 oz. crushed pineapple - undrained
2 tablespoons flour
2 tablespoons cider vinegar
1egg -beaten
Place all in medium saucepan. Cook over medium heat until thickened. Cool completely.

2 cups Granny Smith apples -unpeeled and diced
1/2 cup dry roasted peanuts -chopped coarsely
8 oz. Cool Whip
Mix apples and peanuts into cooled mixture. Fold in Cool Whip.
Sprinkle with additional chopped peanuts.

GRILLED VEGETABLES

Submitted by Linda Loker

Source unknown

(425-degree oven 45-60 minutes)

4 cloves garlic - minced

2 tablespoons parsley

1/3 cup olive oil

1-teaspoon oregano

Mix all together in a Ziploc bag.

Cut up vegetables into chunk size - zucchini, red onions, mushrooms, colored peppers, carrots, turnips, grape tomatoes, sweet potatoes

Place into Ziploc bag. Mix and store in refrigerator until ready to roast. Place in large shallow baking pan.

Roast to desired tenderness.

A friend who died several years ago from cancer gave this recipe to me. I think of her every time I make this recipe for my Thanksgiving table. It is a very pretty dish to serve. I have added root vegetables to the recipe and my family loves it. You can tweak it anyway you like

DELICIOUS PUMPKIN BREAD

Submitted by Linda Loker

5 eggs

1 1/4 cups vegetable oil

1 15 oz. can solid pack pumpkin

2 cups flour

2 cups sugar

2 pkg (3 oz. each) cook and serve vanilla pudding mix

1-teaspoon baking soda

1-teaspoon ground cinnamon

1/2-teaspoon salt

In large mixing bowl, beat eggs. Add oil and pumpkin; beat until smooth.

Combine all remaining ingredients; gradually beat into pumpkin mixture.

Pour batter into five greased 5 3/4 in X 3 in X 2 in loaf pans.

Bake 325 degrees for 50 - 55 minutes or until a toothpick inserted near the center comes out clean.

Cool for 10 min before removing from pans to wire racks.

Recipe origin: The Taste Of Home Cookbook - a Taste Of Home/Reader's Digest Book

Answer to What Am I?



I am a ligularia. Family: Asteraceae (aster family). Genus: ligularia. Species (one of): ligularia denta. Other common names: ragwort, leopard plant, rayflower, or golden groundsel ligularia. Its name comes from the Latin word ligula, which means little tongue, referring to the tongue-like shape of the large petal on each of the ray flowers

SHOW US YOUR BLOOMERS

Photos from the members



Photos by Nancy Karuhn



November 2015

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3 Board Meeting	4	5	6	7
8	9	10 Business Meeting-Elections	11	12	13	14
15	16 Park View flower arranging	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

December 2015

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6	7	8 Awards Dinner	9	10	11	12
13	14 Park View Flower arranging	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

Winnebago County Master Gardener's Business Meeting

October 13, 2015

The meeting was called to order at 6pm.

Speaker: Local naturalist Anita Carpenter presented a slide show on butterflies and the native plants that support them.

Treasurer's Report: The September treasurer's report was accepted as read.

Secretary's Report: The board minutes for June and August and September are posted in the Members area on the website. The October minutes will be posted there when completed. The business meeting minutes from the September Meeting are posted in the October newsletter.

NEW BUSINESS:

November Elections: the selection team has at least three candidates for the at large board positions, but we still need candidates for the President and Treasurer positions. Please contact Kathy Schultz, Linda Loker or Patty Schmitz if you have interest in these roles. Elections are at the November meeting.

Door Prize Concert Tickets: A special drawing was held for two tickets to a December 4th Christmas concert featuring Janet Planet in Appleton. Lee Kronsforst was the lucky winner.

Level II training: Eric Kropp gave a summary of the learnings he had in the Level II training offered by the State on Botanical Gardens, flower gardens, smelly gardens, gravel gardens and cottage gardens. The training was online and offered lectures and a blog area to interact with the statewide group.

Project Lead Opportunities: Eric Kropp shared that the Neenah Shattuck Park project and the Neenah Library project will be split into two projects for next year, and we will need a lead for each project. The library has expressed interest in turning the project into perennials and natives area. Thank you to Mary Jo Maher for her work on these beautiful gardens. The Plant Health Advisors group will also need a lead for next year. This group works with the extension office to answer questions the community has through email, phone and in person contact. Thank you to Anne Gratton for her work and knowledge in leading this project. Please let Eric know if you are interested in any of these projects for next year.

Extension update: Kimberly is teaching the class this evening. Mary reported that the Extension Office is waiting to see if they will be impacted by budget changes from the state.

Education Committee update: RoyAnne Moulton reported that the team is working on the Winter Escape/Summer Dreams conference which will be held on February 6th at LaSure's in Oshkosh. Susan Mohr, the Master Gardener Coordinator will be giving two presentations, Bugs in your garden and a talk on Costa Rica plants.

Megan Kane will be giving tips about vegetables gardens, and Kim, an avian specialist with the Wisconsin DNR will be presenting a talk on threats to Migratory birds and what we can do to help.

We will do a silent auction again, so you may bring items for this to Diana Dougherty after Christmas.

The team is also looking at arranging a bust for the Madison Garden Expo, and a trip to New York looking at different botanical gardens, the Highline and PepsiCo grounds.

The annual awards dinner will be held December 8th at LaSure's Hall.

Golden Trowel Award: Three nominations have been given for the selection team to consider for the award. Ivan would like to see several more nominations because he feels there are many deserving gardeners in the organization to recognize. Please let Ivan know of any people you feel would be deserving of the Golden Trowel Award.

MG dues \$30.00: Please get your dues of \$30.00 to Sue Eger. Just FYI, \$5.00 of each membership is sent to the state, and the balance stays with the local organization.

Monarch and Bumblebees: Mary reported that the monarchs are reported to be in Texas on their way to Mexico.

Buckthorn Removal: Sue Eger will be announcing dates for buckthorn removal. Watch for dates so you can help.

Paine Plants donated: Several plants from the Paine were donated to Master Gardeners, and were available for taking after the meeting.

Door Prize winners made their selections.

Up coming events:

Board Meeting November 3rd

Business Meeting November 10th – ELECTIONS

Awards dinner December 8th at LaSure's

Winter Escape/Summer Dreams conference February 6th

Respectfully Submitted,

Kathy Schultz, Secretary