



WINNEBAGO COUNTY MASTER GARDENER SEPTEMBER 2009 - NEWSLETTER

(click here to go directly to website) www.winnebagomastergardeners.org 920-232-1986

PRESIDENTS' MESSAGE

Hello gardeners!!

September means back to school, football and the end of summer. Hope everyone had a wonderful summer. Sept also means your hours are due for the year. With the numerous projects we have had, everyone should have had their 24 hours of volunteer hours and 10 hours of continuing education. We should see an increase in Certified Master Gardeners with the class from last fall. Being a MG is a rewarding way to give back to the community. Projects like Habitat for Humanity give a new homeowner a tree in their yard that they probably would have not been able to have if it weren't for the Master Gardener Volunteers.

Master Gardener Volunteers is a not-for-profit 501(c)3 organization. With that status we do not have to pay sales tax when making purchases for our projects. Like the trees for Habitat for Humanity, flowers for Park View Health Center, etc. When making purchases for MG, you need a copy of the sales tax exempt form from Alice Graf. She will gladly give you the form on request or you can get it off of our website. This is good for the whole year. This is good especially on large purchases like a \$50 tree. Please use this tax exempt form. A little can save us a lot and that means more to give back to the community.

Our next business meeting will be Tuesday, September 8, 6:15pm at the Coughlin Center. Hope you all can come. We will share ideas of the success and failures of our gardens.

Happy Gardening!
Mary & Kathy

Where is it?

Volunteers requested - pg 2 & 6
Lawanda's articles - pg 2 & 3
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Nick's Notes

With the growing season slowing down, our opportunities to stock up on fresh produce at the farmers markets seems likely to slip away especially if we get an early frost. A subject of growing interest to me is "direct marketing agriculture products". Put another way "Know Your Grower". Why is it important to me and our community? Let us reflect on these questions: **Where does food come from?** Food truly has become an international marketplace. According to the September USDA forecasts, the United States will import \$81 billion of agriculture products while exporting \$96 billion worth. Fortunately, agriculture is an area where the U.S. comes out \$15 billion ahead in the international trade balance. However, with these imports, food travels considerable distances, even domestically. Organic food is not immune to this. A USDA report titled "Emerging Issues in the US Organic Industry" sheds some light. Worldwide, there are 27,000 organic farms and handlers certified by USDA organic accreditation; 16,000 (60%) are in the United States, 11,000 (40%) are outside the U.S. 38% of organic food handlers import some or their product; in part because of short domestic supplies. Canada, Italy, Turkey, China, and Mexico made up 50% of the foreign organic suppliers, while organic imports come from over 100 countries. In the same paper, it stated 41% of consumers value organic and "produced locally" equally, 22% had a preference for organic, 35% had a preference for local food. Only 24% of organic food is sold locally, within an hour drive of the producer. **How far does food travel?** Stepping away from the distances organic food travels, the Leopold Center for Sustainable Agriculture at Iowa State University documented how far fresh produce was shipped to reach the Chicago marketplace. Here are some examples: apples = 1555 miles, asparagus = 1671 miles, sweet corn = 813 miles, squash = 781 miles, tomatoes = 1369 miles. Comparing locally to conventionally grown produce, the

travel distance of conventionally grown produce was 27 times further than locally grown. These examples are foods that are simply delivered to the marketplace unprocessed. When a processed food product contains multiple ingredients, the sum travel distance of those ingredients is ever farther. For example, a Leopold Center calculation determined strawberry yogurt processed and sold in Iowa will require 2216 miles to deliver the ingredients. Leads me to wonder how much transportation is required to make deluxe pizza with peppers, olives, onions and sausage.

I hope we take the opportunity to “Know Your Grower” and support him or her one more time yet this fall at the farmers market, a farm stand, or even year round.

Hours Forms Received by Postal Mail

| | |
|----------------------|----------------|
| Dorothy Bonnin | Cindy Meszaros |
| Ruth Freye | Joni Pagel |
| Dorothy Gayhart/Kunz | Ivan Placko |
| Sandra Gollither | Janet Priebe |
| Ann Gratton | Debbie Quandt |
| Lillian Hansche | Sue Tappy |
| Sandra Jones | Teresa Walotka |
| Lawanda Jungwirth | Linda Werner |

I am not able to send a notice by mail to all who send in their hours by regular mail. They will be recognized in the newsletter.

Chamomile

By Lawanda Jungwirth

Have you seen those little white daisy-like flowers growing in the gravel at the very edges of country roads? That is the herb chamomile. You can grow a taller, prettier version in your garden.

There are a few different types of chamomile with many different common names, but for simplicity here, we'll talk about two of them that are similar. There is a perennial chamomile, often called Roman chamomile and an annual plant, usually referred to as German chamomile.

Roman chamomile grows 8-12 inches tall and has fewer flowers than the annual German chamomile which grows up to two feet tall. Both plants' flowers and foliage have a lovely apple scent. German chamomile self-seeds freely, so once you have it, unless you are fanatical about deadheading the flowers before they go to seed,

you will always have it. However, the seedlings are easy to pull or hoe out when they are young.

Chamomile is valued for its medicinal use as an anti-inflammatory for afflictions of the skin and mucous membranes; as an anti-spasmodic for indigestion and menstrual cramps; and an anti-infective for numerous minor illnesses.

For the home gardener, a relaxing tea can be made of the dried flowers simply steep one teaspoon of dried flowers in one cup of hot water for 5-15 minutes. It is also makes a refreshing iced tea on a warm summer afternoon. People with allergies to ragweed or chrysanthemums should be cautious about drinking the tea.

To add sunny highlights to blond or light brown hair, make a strong tea and use it as a rinse after shampooing.

Besides the benefits that humans get from use of the herb chamomile, it brings benefits to the other plants in your garden. It has been called a “nurse plant” in that it helps any plant it grows near to. It does this through the attraction of pollinators and of other beneficial insects that feed on insect pests.

Chamomile tea is traditionally drunk in the evening to promote relaxation, but my husband enjoys it first thing in the morning. It helps him face a stressful work day.

I harvest a few thousand chamomile blossoms each year. I store them in a quart canning jar after spreading them on a newspaper to dry for several days.

Harvesting the small blossoms in great amounts is easy but tedious (except that you get to be out in the sunshine on a beautiful day). I usually pick about 100 blooms a day over a period of six or eight weeks. Flowers can be harvested by snapping them off the plants by lifting them between two fingers. They are best picked when the white petals just begin to curve downward.

BIRTHDAYS OF SEPTEMBER



HAPPY

BIRTHDAY

Rick Hansen

Park View Annual Fall Festival

Wednesday, September 9, 2009
17th Annual Fall Festival Park View Health Center,
Butler Ave. Oshkosh

Parade starts at 1:45 sharp

Music, fun and refreshments will follow

Please call Paul at 237-6931 by Tuesday,
September 1

If you will be available to volunteer in the afternoon
to assist in escorting residents outdoors for the
parade and entertainment, volunteers are needed
from approx. 1-4pm.

Chocolate Zucchini Cake

½ cup oil
½ cup butter
1 ¾ cups sugar
2 eggs
1 tsp vanilla
2 ½ cups flour
4 Tbsp cocoa
1 tsp. baking soda
½ tsp salt
½ cup buttermilk
2 cups shredded zucchini
1 cup chocolate chips
1 cup chopped nuts (walnuts are best)

Cream together oil, butter and sugar. Add eggs and vanilla. Beat until fluffy. Stir flour, cocoa, soda and salt together and add to creamed mixture, alternating with buttermilk. Beat until thoroughly mixed. Add zucchini and stir until evenly blended.

Grease and flour a 9 x 13" baking pan. Pour batter into pan and sprinkle with chocolate chips and nuts. Bake at 350F for 45 minutes.

Freezes very well. Divide the cooled cake in half to freeze.

Variation: eliminate topping and frost cooled cake with cream cheese frosting.

To all Wisconsin Master Gardeners!

My name is Lee Somerville and I'm a Master Gardener from Door County. I'm in the process of writing a book about Wisconsin garden history for the Wisconsin Historical Society. The book is based on research into nineteenth and early twentieth century Wisconsin gardening practices, documented with archival literature from organizations such as the Wisconsin State Horticultural Society, as well as photographs and diaries.

For the book, I'd like to include examples of present-day Wisconsin gardens with historic elements. If you garden at a historic site or include heirloom plants in your own garden, I'd love to hear from you. The book already includes descriptions and photographs from Old World Wisconsin, Villa Louis, Heritage Hill State Historical Park, and a few other sites and private gardens. It will also include regional resources for heirloom plants and seeds, and practical advice for restoring or creating accurate and regionally specific historic gardens. But to make it as inclusive as possible, I'd like to have your input.

I am also available at certain times of the year to give talks to your group on this fascinating topic. Please contact me at leesom@sbcglobal.net.

Edamame

By Lawanda Jungwirth

One of my favorite fresh vegetables coming out of the garden this time of year is edamame. It's a garden soybean, pronounced "eh-duh-mah-may." Edamame translates as "beans on branches."



Regular soybeans are allowed to dry on the plants before processing but edamame pods are picked green. In Japan the pods are popped open and eaten out of hand like we eat peanuts from a shell. They are often served in bars along with beer. In fact, the variety that I grow in my own garden is called 'Beer Friend.'

In the U.S., edamame pods are most often steamed or boiled for about 10 minutes. Toss the pods with butter, salt and pepper. The pods themselves are not very palatable so hold the pod in your fingers, put it into your mouth and slide it

MG of the Month–August Rosemary Smith

back out, using your teeth to squeeze the beans out of the pod. The taste has been described as lightly sweet and nutty. They are just as delicious served slightly cooled, at room temperature, or lightly chilled.

In addition to a snack food and vegetable side dish, edamame is good mixed with other vegetables, stir-fried, added to soups or chili, or in cold salads.

Besides being so tasty, edamame is a nutritional powerhouse. Like all soy products, it is high in phytoestrogens, a natural plant estrogen. A serving of beans from about 35 pods has 125 calories, 12 grams of protein, 13 grams of carbohydrate and 3.5 grams of fat. They are rich in calcium and phosphorous and a good source of vitamin A.

Edamame pods can be frozen for future use. Blanch the pods in boiling water for two minutes; then plunge them into ice water to stop the cooking. Store the pods in zippered freezer bags.

Edamame grows just like bush beans. They need full sun and adapt to most soil types. In spring, after the soil has warmed to 65°, sow the seeds 3 inches apart and 1 inch deep in rows 18-24 inches apart. When the plants are 4-6 inches high, add a 3-inch layer of organic mulch around each plant, making sure the mulch doesn't touch the stems.

There are several varieties of edamame and their days to maturity vary from 65 to 90 days. All the pods mature over a period of just a few days, so to provide a continuous supply, make successive sowings every week or two or plant several different varieties.

The beans are more flavorful if harvested in the evening and the sooner you eat them after harvest, the richer the flavor and the higher the nutritional value. For peak flavor and nutrition, harvest the pods when they are 80%-90% filled out. It's hard to describe exactly what that means, but with a little experience, you'll know when to pick.

Pods are harvested by pulling or cutting them off the plant. Let some pods mature on the plant to provide seeds for next year.

Don't let autumn bring you down. Add short-season and frost tolerant plants to your vegetable garden. Plant lettuce, greens, and spinach in September for one last harvest before winter.

I am a self-taught life-long gardener. As a child growing up in Chicago, my father taught me the basics of vegetable gardening on our empty lot in the middle of the city. We also grew a variety of fruits: apple, plum and peach trees along with strawberries and raspberries. With my busy life in WI, I take pride in my flowers and small bed of tomatoes. The MG class answered many of my unanswered gardening questions. I look forward to increasing volunteer activity via my passion for gardening.

Please send in your bio. for the newsletter. We have enough for one more month. Please, we need yours. Send it to linda@americanpresstech.com or mail to Linda Tobey. 1800 Midway Rd Menasha, WI 54942

What Am I: by Bruce Abraham

I am a native, perennial Wisconsin plant of the Family Rhamnaceae; Genus Ceanothus L. I am found naturally in the following habitats: prairie, savanna, northern upland and southern upland forests. I grow from 1–3' tall with multiple light green stems that are covered with fine white hairs. These stems become quite woody over the years if left intact. My green leaves are opposite or alternate, ovate and finely serrate with light green undersides with white hairs. I bloom from June through August with clusters of white, small flowers on long stalks that emerge from the upper leaves. The flowers have a pleasant fragrance. It fruits later with a form that contains 3 glossy brown, elliptical seeds. My root system consists of a stout, deeply anchored reddish colored taproot that early pioneers found quite formidable barrier to the plow. My flowers are quite attractive to insects searching for pollen or nectar. My foliage is consumed by deer, rabbits, and livestock. I was used by colonists during the Revolutionary War as a substitute for tea, even though the leaves contain no caffeine. Native Americans used me to treat snake bite and gastrointestinal discomfort. In addition, I was once used to treat syphilis. More recently, it has been discovered that my roots contain a blood-clotting agent. What Am I?

TREE OF THE MONTH–September

SUGAR MAPLE

***Acer saccharum* (Sugar Maple)** is a species of maple native to the hardwood forests of northeastern North America, from Nova Scotia west to southern Ontario, and south to Georgia and Texas.^[1]

It is a deciduous tree normally reaching heights of 25–35 m (82–115 ft) tall,^{[2][3]} and exceptionally up to 45 m (150 feet).^[4] A 10-year-old tree is typically about 5 m (15 ft) tall



Autum Color Change Wheel

The leaves are deciduous, 8-15 cm long and equally wide with five palmate lobes. The basal lobes are relatively small, while the upper lobes are larger and deeply notched. In contrast with the angular notching of the Silver Maple, however, the notches tend to be rounded at their interior. The fall color is often spectacular, ranging from bright yellow through orange to fluorescent red-orange. Sugar maples also have a tendency to color unevenly in fall. In some trees, all colors above can be seen at the same time. There is also a tendency, as with Red Maples, for certain parts of a mature tree to change color weeks ahead of or behind the remainder of the tree. The leaf buds are pointy and brown colored. The recent year's growth twigs are green, and turn dark brown.

The flowers are in corymbs of 5-10 together, yellow-green and without petals; flowering occurs in early spring after 30-55 growing degree days. The fruit is a double samara with two winged seeds, the seeds are globose, 7-10 mm diameter, the wing 2-3 cm long. The seeds fall from the tree in autumn.

Sugar Maple is among the most shade tolerant of large deciduous trees. Among North American maples its shade tolerance is exceeded only by the Striped Maple, a smaller tree. Like other maples, its shade tolerance is manifested in its ability to germinate and persist under a closed canopy as an understory plant, and respond with rapid growth to the increased light formed by a gap in the canopy. The sugar maple can grow comfortably in any type of soil, except sand.

Human influences have contributed to the decline of the Sugar Maple in many regions. Its role as a species of mature forests has led it to be replaced by more opportunistic species in areas where forests are cut over. The Sugar Maple also exhibits a greater susceptibility to pollution than other species of maple. Acid rain and soil acidification are some of the primary contributing factors to maple decline. Also, the increased use of salt over the last several decades on streets and roads for de-icing purposes has decimated the sugar maple's role as a "street-front" tree. Although the Sugar Maple is a favorite street and garden tree, because it is easy to propagate and transplant, is fairly fast-growing, and has beautiful fall color. The shade and the shallow, fibrous roots may interfere with grass growing under the trees. Deep well-drained loam is the best rooting medium, although Sugar Maple can grow well on sandy soil which does not become poorly drained areas are unsuitable and the species is especially short-lived on flood-prone clay flats. Its salt tolerance is low and it is very sensitive to boron excessively dry. Light (or loose) clay soils are also well known to support Sugar Maple..

In some parts of eastern North America, particularly near urbanized areas, the Sugar Maple is being displaced by the Norway Maple. The Norway Maple is also highly shade tolerant, but is considerably more tolerant of urban conditions resulting in the Sugar Maple's replacement in those areas heavily disturbed by human activities.

The Sugar Maple is one of the most important Canadian trees, beginning (with Black Maple) the major source of sap for making maple syrup; Sugar Maple being regarded as slightly better. Many maples can be used as a sap source for maple syrup, but none of the others are considered as good as these two.

The wood is one of the hardest and densest of the maples (being 740kg per cubic meter^[6]), and is prized for furniture and flooring. Bowling alleys and bowling pins are both commonly manufactured from sugar maple. Trees with wavy wood grain, which can occur in curly, quilted and "Birdseye maple" form, are especially valued. Maple is also the wood used for basketball courts, including the floors used by the NBA, and it is a popular wood for baseball bats, along with white ash. It is also widely used in the manufacture of musical instruments, such as the members of the violin family (sides and back) guitars (neck) and drum shells.

Octagon House - Project of the Month



As was reported last month, a few MGVs have been working to restore the late 19th century landscape gardens at the Neenah Historical Society's Octagon House. The project has exceeded everyone's expectations this year. So, the Neenah Historical Society has asked the MGVs to provide a booth for their first "Country Fair" to be held Saturday, Oct 3rd from 9am until 3 pm at the Octagon House site in Neenah. I expect our booth will be very much like the one we have for the County Fair. The major difference will be that we will provide info particular to the kitchen gardens of the late 19th century, as best as we can given our limited research in this area. We expect to be visited by families interested in Neenah history and the period gardening. One "hands on" activity we plan is for visitors to assist with planting bulbs in the perennial garden. We can use more help in assisting in the booth especially between 1PM and 3 PM. Please call Jerry Robak @ 722-3311 or e-mail at grobak@new.rr.com if you have time and or ideas for the booth. Please bring your friends and family to visit the fair Oct 3rd. There will be live music and other demonstrations of crafts and wood carving. And of course, tours of the Octagon House.

Jerry Robak

New Leads Wanted

We will need new leads for two of our Committees. They are Membership and Hours. They are one person committees

Membership Lead requirements: To Lead the Membership Committee you must be able to use Word on the computer. You will receive the membership renewal forms and dues as well as a list of new members starting class. Send the dues received to the treasurer. You then use the information you received on the form to update the present membership list. Send a copy of the corrected list to The President and our Advisor. You then take the membership list and update the information in our membership booklet. You will delete those who are no longer members and add new ones. You will also amend the other information in the booklet as needed. This

information goes to the office to have the booklets printed. You will get enough hours from this project to meet and surpass your 24 volunteer hours.

Hours Lead: The hours lead must be able to work with Microsoft Excel. This project is one also in which you will earn beyond your 24 required hours. The following is a list of required duties. You will receive completed hours forms from the membership. They usually come in from mid August to Sept. 1. The form will come in by regular mail and emails. Those coming in by email will have all of the calculations done by computer and can be recalculated if need be those coming by mail must be re-added. There are often errors, usually of hours not added in the total. An email response should be sent to those who email and a notice in the newsletter listing the others so everyone knows their hours were received.

This information is then posted on our form for accumulated hours. From this information you will be able to assemble a list of those to receive plaques and discs. This info goes to our secretary to order the plaques and discs for our awards dinner in December. The information will also be used to fill out the State Hours Forms that you will send in to the state with a copy going to the Advisor.

Finally you will update the hours form after the projects for the year have been decided. The size of the form and the formulas have already been set so you will not have to change size at all only minor editing to add or delete projects. You then give the Board a copy to approve and after approval is given you can have the form published in the newsletter and on our web site and send electronic copies to members wanting one. Only remember once the form has been published it can not be changed because you will end up with too many versions out there and we can only have one.

The former Lead for these two committees will be there to assist you along the way as much as you need. They are both very rewarding projects. It's just working step by step.

If you are interested contact the Presidents or Linda Tobey



Answer to What Am I:

I am a perennial shrub - Taxon: *Ceanothus americanus* L.; common name: New Jersey tea, red-root, wild snowball



References:

<http://www.botany.wisc.edu/wisflora/> and associated links

Annuals and perennials provide constant bloom

By *Lawanda Jungwirth*

Annual flowers bloom, set seed and die in one growing season. Perennial flowers live three, five or even thirty years. At first glance, it would seem that perennial plants are the way to go to save both the time of replanting each year and the money spent every year to purchase annuals.

There is more of a financial investment in a perennial plant than in an annual plant. Annuals can be purchased in 4- or 6-packs for about 25¢ a plant, or grown from seed for only pennies. Perennial plants may cost from a few dollars for something like astilbe to \$70 for a yellow Bartzella peony.

Besides their lifespan, there is one other important difference between annuals and perennials. While most annuals blossom all summer long, perennials have a shorter bloom period. Some flower for only a week or so, while others like yarrow, coreopsis, and catmint may bloom for a month or even more. But some of those perennials are so beautiful that the one week of breathtaking bloom is worth the spot they occupy in the garden.

After planting, annuals basically need watering and sometimes deadheading of spent flowers to keep turning out blooms all season. Some perennials need deadheading after bloom and then division every three years or so, and cutting back in fall or spring.

Ideally your garden would have something in bloom at all times. Here's how it works in the garden I have around my pond. In spring, daffodils bloom first. Red tulips overlap the daffodil bloom. Pink and white bleeding hearts come next, along with white and purple violets. At the pond's edge, yellow irises bloom. Next comes dark red and light pink peonies. As soon as those finish, the roses come into bloom along with comfrey, spiderwort, creeping bellflower, speedwell, yellow yarrow, lemon lilies and coreopsis. In the pond, pink water lilies look so perfect you'd think they were fake.

On the slope in back of the pond, creeping baby's breath has small pink and white flowers, snow-in-summer shows pure white blooms, lemon thyme has purple blossoms and creeping sedum displays bright yellow starry flowers.

Soon red yarrow, white campanula, orange daylilies and purple Russian sage will bloom. Behind the pond, another creeping sedum will bloom in dusty rose and germander will show its pink blooms. The snow-in-summer and creeping baby's breath that I cut back after first bloom will produce a few more flowers.

In late summer and fall when all the other plants have finished their bloom, 'Summer Glory' and 'Autumn Joy' sedums will bloom in light and dark rose.

It took many years to get this garden blooming in succession the way I wanted it. Still, there are times when it looks drab. That's why I let white alyssum, pretty Johnny-jump-ups and airy cosmos self-seed, and I move containers of petunias and geraniums among the perennial plants wherever needed.

Membership Renewal

The Membership Renewals were due September first. Those of you who have not sent them in yet will have until September 30 to send them in and be included in the membership booklet. Our new members starting class will be included in the booklet also. We are leaving extra time to insure no one is left out. We will not send the information in for printing until October 1 giving you a little more time. Please fill out and send the renewal form from the back pages of either the July or August newsletters or from our web site. The address to send and fee amounts are on the form. Please don't delay.

August Garden Walk Community Gardens with Ruth Freye

I forgot my camera on August 11 when we visited the gardens so I went back later and took these pictures.



These are the original 3 raised beds MG's ut in about 3 years ago. They are now beds planted by disabled gardeners and Ruth's winter bed (the center one)



We very much thank Ruth Freye, the lead for the Community Garden at the UW Fox Valley campus, and her assistants in gardening Jerry Robak and Pat Behm for the work they do representing the Winnebago County Master Gardeners in this wonderful project.



In the beginning! Rith and Jerry laying out the foot print of the 5 Mosaic beds. Spring of '06

This is the main pathway into the garden complex



Master Gardeners Board Meeting 8-4-2009

Present were: Mary Wiedenmeier, Kathy Daniels, Alice Graf, Stan Meyer, Ken Hawk, Roy Anne Moulton, Linda Werner, Sue Bohn, Linda Baeten, Nick Schneider, Marge Menacher, Barb Kuhn, Audrey Ruedinger.

Treasurer's Report:

Alice handed out a summary for the month. Discussion took place. Our trips have been good money makers for us. Alice had a breakdown of classes/trips. The buying trip was a loss due to refunds. The rest were profitable. Trips have done well historically. The bus driver's tip was discussed...they do extra for us and have helped with putting plants in the bus. The final total in the checkbook as of July 31 is \$7,600.52. With \$100 cash on hand and a \$5,000 CD, the total of all accounts is \$12,700.52.

There was no membership meeting in July, but a garden walk was held at Dorothy's ...nice. Look for secretary's reports on the website.

Old Business

The MGV State Convention will be held on Oct 2-3. Mary and Kathy, Pat Behm, Debbie Quant, Marge Menacher are willing to go at this point. Vendors start at 5:00 pm Friday...we will have a booth. Bob Kosanke and Roy Anne are also interested in attending. It will be more affordable this year. \$60.00 is due by Sept 1st. See state website for registration. Contact Mary or Kathy for working the booth.

New Business

FVTC Scholarship – The FVTC scholarship coordinator called Marge M. and asked her to do it again. Marge is looking into offering two \$500 scholarships rather than one for \$1,000. It's a good way to get our name out there. Marge tentatively gave FVTC the OK to set up a 2010 spring scholarship. She will ask them if they prefer two \$500s or a \$1000 scholarship.

Washington school – is interested in an after school program like the one at Webster. Washington will gain some Lincoln students due to closing of Lincoln. Marge talked to the coordinator regarding a Monday class at Webster and a Tuesday/Thursday at Washington. There was a question as to whether we could do both schools. There were 12 people helping for 5 weeks at

Webster. The program continued this summer with only Marge. We provided money for cold frames, soil, and worm castings; Webster has their cold frame already. Marge would like a co-coordinator if we take on both schools. Pat would help, but not as a coordinator. Marge hopes some of the retired teachers will step up. The School is looking for a commitment now. This is an after school enrichment program. We will need to find out more about the school's needs. The same person is in charge of the program for Lincoln kids as well as the Webster kids.

"Got dirt" - Marge: This is a State program that encourages kids to consume more fruits & veggies through hands-on gardening experience. Gardens would be grown at schools or daycares. MGVs would be trained to train children. There is no cost for training which is done on computer through a webinar during the day. There may be site training in Green Bay as well. They provide a manual and power point presentation. The 3-4 hours plus webinar time spent training would count as MGV education hours. Any costs could be reimbursed. Marge will pursue & work with the State. "Got Dirt" meets our mission.

Newsletter and Timekeeping: Mary had talked to Linda Tobey. Linda would like to keep up the newsletter, but doesn't want the additional responsibility of timekeeping MGV hours. She has E-mailed Mary a procedure for timekeeping. If no one present is interested, Mary will appeal to membership for a replacement. We will need someone next august.

County Fair Reimbursement: - Sue Bohn reported that vendor passes are not available this year and asked if it was appropriate to get reimbursement from the club. All agreed. It was decided to plan ahead next year. We have about 12 people volunteering. We get a break on the booth. Passes cost \$8.00 in advance or \$10.00 at the door. Next year we will buy vendor passes in advance. It will be added to the Annual Calendar.

Education committee: – Roy Anne handed out information for WIMGA grants. MGVs are encouraged to look for a grant. Examples were given. See Wish list/ideas sheet. Roy Anne asked members for input. Grant applications are due Oct 1. Discussion took place.

- Some of the Educational grants are more in tune with our mission.
- We could buy our own equipment and signage rather than seek a grant for this.

- A water tank for the Sherman Road Community Gardens....discussion. Nick will be looking for a subcontractor. Not an item for this grant.
- Resources for plant advisors. Interactive DVDs were suggested. Empower people to solve their own horticulture problems through research. A lot of calls and e-mails come in. We could set up a computer station for people or a resource library? Nick will check into resources.
- Christine Ann Center – Roy Anne will investigate. The garden has been well received.
- Speaker – Engelbreitsen. Renegade gardener.

Roy Anne will investigate more and give a presentation at the September Business meeting. MGVs were encouraged to think of other ideas.

Basic Training Classes: Nick needs help for the August 10th meeting. An article was in the Oshkosh Northwestern, but no one is signed up at this point. He will contact Dorothy to see if there has been interest at the Farmer's Market. Discussion followed. Announcements went out this week. Books need to be ordered by August 15th. The meeting for registration is August 10th. We will not do the class for less than 12 people. If only a few are interested, they could be directed to another county for classes. We need to get the word out.

Education issues: Discussion took place on whether classes should be in the spring or fall. Hour sheets in September would show if volunteers are able to get their hours in on time. Nick prefers fall. It may be possible to move business meetings to Wednesdays at 5:30 with classes to follow at 6:30 to involve new MGVs specifically on September 9, October 14, and November 11. Project sign-up could follow the November classes.

Lists of participants from this year's trips should be turned in to Nick for prospective class participants. We need to do what we can to drum up new MGVs. Moved and seconded, Baeten/Ruedinger to move Business meetings in September, October and November to Wednesdays. Motion carried.

Changes to SOPs: Roy Anne developed changes for the education section of the SOPs. Rather than run the education classes, we would be an aide as requested. Roy Anne asked if others had ideas.

A new copier is coming next week for the UWEX office. We will have a master gardener code. We get billed once a year for the copies we make.

Other New Business:

Buckstaff Observatory: Mark Furgeson had approached Mary regarding the possibility of MGV involvement in a new project that would resurrect the Buckstaff Observatory located at N. Main St. and Allen Ave. in Oshkosh. See handout. Mark is in the process of forming a non-profit foundation for the Observatory. He has talked with the Oshkosh Community Foundation, and others. He would like to see an MG on the Buckstaff Observatory Board to work on the revitalization of the grounds. As he has not achieved non-profit status at this time, his proposal may be premature. He is looking for an indication of interest. Mary had agreed to bring it up at our Board meeting. No action was taken.

- New Banner - Sue Bohn suggested we purchase a new banner for under \$100.
- Promote classes!
- Pictures of the Rushford project are on display at the fair booth. Do a garden walk next year??
- Any volunteers for next Monday?

Meeting adjourned....8:00pm

Respectfully submitted,
Linda Baeten

Help to Stay Sharp

Marty Sacksteder wants to share this info: I had need of someone to sharpen a push lawn mower, not gasoline type. I found Ken's Sharpening Service in Omro. He sharpened the lawn mower, cleaned, lubricated & adjusted it for \$15. I do highly recommend him if you have a need. He even sharpened my shovel for me, which I promptly dulled again. His phone # is 685-5905. He is located in Omro. Go south out of the city on Hwy 116.

He sharpens All Hand Saws; Keyhole Saws; Scissors; Planer Knives; Paper Knives; Drills; Carbide Saws; Yard/Garden tools; Electric Hedge; Complete Re-tipping; Carbide Drills; Miter Box; Jointer Knives; Chain Saws; Dado Sets; Clippers; Ice Skates; Stumper Fingers.

Thanks Marty

SANCTIONED CORE PROJECTS

| | |
|---|----------|
| Community Education | |
| Marge Menacher | 223-3467 |
| Community Gardens | |
| Ruth Freye | 734-5978 |
| Education and Control of Invasive Species | |
| Lawanda Jungwirth | 836-2878 |
| Audrey Ruedinger | 231-5745 |
| Farmers Market | |
| Dorothy Gayhart Kunz | 233-8468 |
| Janet Priebe | 233-1898 |
| Lincoln School | |
| Janet Priebe | 233-1898 |
| Karen Wedde | 231-9696 |
| Octagon House | |
| Jerry Robak | 722-3311 |
| Paine Gardens | |
| Bob Potter | 233-3349 |
| Park View Cutting Garden | |
| Bill Weber | 231-2936 |
| Park View Vegetable Garden | |
| Judy & Al Harms | 688-5523 |
| Park View Prairie Garden | |
| Ken Hawk | 426-1691 |
| Park View Flower Arranging | |
| Pat Behm | 410-3290 |
| Plant Health Advisors @ UWEX | |
| Barbara Kuhn | 426-2920 |
| Rushford Town hall | |
| Audrey Ruedinger | 231-5745 |
| Carol Dorsch | 589-5936 |
| Shared Harvest | |
| Ken Friedman | 235-6766 |
| Fox Cities Habitat for Humanity | |
| David Leonard | 379-5860 |

September 1 - Board Meeting – 6:00M

OFFICERS / BOARD MEMBERS

| | |
|-------------------------|----------|
| Mary Wiedenmeier (PRES) | 426-0991 |
| Kathy Daniels (PRES) | 233-0410 |
| Steve Schueler (VP) | 426-1363 |
| Linda Baeten (SEC) | 232-1224 |
| Alice Graf (TRES) | 203-8252 |

BOARD MEMBERS

| | |
|------------------|----------|
| Susan Bohn | 685-0427 |
| Linda Werner | 725-8168 |
| Stanley Meyer | 725-6486 |
| Ken Hawk | 426-1691 |
| Audrey Ruedinger | 231-5745 |
| Roy Anne Moulton | 886-1283 |
| Bob Potter | 233-3349 |

COMMITTEES

| | |
|--|----------|
| Education and Trips | |
| Roy Anne Moulton | 886-1283 |
| Education – Meetings | |
| Audrey Ruedinger | 231-5745 |
| Event Planning | |
| Kathy Daniels | 233-0410 |
| Mary Wiedenmeier | 426-0991 |
| Historian | |
| Dawn Kent | 410-8866 |
| Membership | |
| Linda Tobey | 734-2264 |
| <i>(Looking for new membership lead)</i> | |
| Newsletter | |
| Linda Tobey | 734-2264 |
| Jean Reed | 729-9012 |
| Lawanda Jungwirth | 836-2878 |
| Bruce Abraham | 231-3747 |
| Refreshment Committee | |
| Linda Loker | 426-1435 |
| State Rep | |
| Bob Kosanke | 231-1873 |
| SOP & Bylaw Committee | |
| Stan Meyer | 725-6486 |
| Sunshine | |
| Liz Ginke | 722-8140 |
| Hours | |
| Linda Tobey | 734-2264 |
| <i>(Looking for new hours lead)</i> | |
| Home & Garden Shows | |
| Joni Pagel | 233-6619 |
| Cindy Meszaros | 233-3550 |
| Website, Computer and Projector | |
| Jean Reed | 729-9012 |

**September 8 - restarts our monthly
Business Meeting
6:15 at the Coughlin Center**

OUR MISSION STATEMENT:

Our purpose is to provide horticultural education, community service & environmental stewardship for our Community in affiliation with the University of Wisconsin Extension Program.



Goldenrod Soldier Beetle



There are many species of soldier beetles (family Cantharidae) in North America. These elongate insects have soft, flexible elytra (wing covers) and resemble fireflies, but do not have light-producing organs. Goldenrod soldier beetle or Pennsylvania leatherwing (*Chauliognathus pennsylvanicus*) is one of the most common species of soldier beetle in the Midwest. These 5/8-inch long, orange beetles, with two prominent brown-black spots on the elytra, often are seen on goldenrod flowers – hence the common name – but they will also visit many other flowers, including yellow composites, Queen Anne's lace (*Daucus carota*), milkweed, rattlesnake master (*Eryngium yuccifolium*) and other late-summer flowering plants.



Adults may be seen from July to September, but are most abundant in August. They can be found in meadows, fields and in gardens. They feed primarily on pollen and nectar of flowers, but may also eat small insects such as caterpillars, eggs and aphids. The flowers are also a meeting place for finding mates. They do no damage to the plants and do not bite or sting. These insects may be accidental invaders in homes, but generally do not require control outdoors. Caulking and other measures to prevent entry is the best means of reducing problems; any inside the house can be swept, picked up, or vacuumed up.

Adult females lay their eggs in clusters in the soil. The dark-colored, long, slender, worm-like larvae are covered with tiny dense bristles, giving a velvety appearance. They spend their time in the soil, where they are predators of other insects, eating grasshopper eggs, small caterpillars and other soft-bodied insects.

Mating goldenrod soldier beetles.

The similar margined soldier beetle (*C. marginatus*) is active in May and June. It is a darker orange color and the markings on the elytra vary from no spot to a continuous dark streak along the entire length of the wing cover.

By Susan Mahr

ADVANCED MASTER GARDENER TRAINING

This year the WCMGA will offer the Fall 2009 Advanced Master Gardener Program that is delivered by UW Specialists and other presenters. The programs will be broadcast live from the UW-Extension Pyle Center on the UW- Madison campus via Wisline/CD power-point. Sites will have opportunity for interaction (Q/A) with the speakers. The program is scheduled on Tuesday evenings from 6 - 9 PM beginning September 29 and continuing weekly through December 15.

The program has been divided into topic segments: the participant cost will be \$15 per session or \$100 for the entire program. The site facilitator is responsible for providing copies of topic handouts, keeping records and collecting fees for those who choose to attend the \$15 sessions. These fees will be used to cover reference materials, electronic and other overhead costs.

To register for the entire program or individual sessions please email or phone Roy Anne Moulton (royanne.new.rr.com – 920-886-1283) no later than September 14. Send payment to Alice Graff, 1270 Locust St. Oshkosh, 54902.

Fall 2009-Outdoor Flowers and Houseplants

Advanced Master Gardener Program Schedule

All sessions (12) are on Tuesday evening beginning September 29th and continuing through December 15th from 5:45 – 9:00p.m. Program format is 5:45 – 6:00 p.m., classroom orientation; 6:00 – 8:50 P.M., video presentation/Wisline/CD-power point. The session topics are as follows:

| | | |
|--------------|---|---------------------------------|
| September 29 | Gardening with Bulbs..... | Steve Lesch |
| October 6 | Winning Combinations with Grasses..... | Mary Meyer (UMN) |
| | Planting under Trees | Mary Meyer (UMN) |
| October 13 | Growing and Management of Cut Flowers..... | Johanna Oosterwyk |
| | Plant Propagation | Johanna Oosterwyk |
| October 20 | Garden Design | Diana Alfuth |
| | Home Landscape Irrigation..... | Robert Tomesh |
| October 27 | Container Gardening | Patti Nagai |
| November 3 | Hardy Shrub Roses for Wisconsin | Jeff Epping |
| | Plants for Winter Landscape Interest | Jeff Epping |
| November 10 | Rain Gardens | Suzanne Wade |
| November 17 | Annuals and Large Tropical Plants | Mark Dwyer |
| November 24 | Lilies and Daylilies..... | Jean Bawden (Earth Spirit Farm) |
| | Flowerbed Preparation..... | Robert Tomesh |
| December 1 | Indoor/Outdoor Insect Pests..... | Phil Pellitteri |
| December 8 | Diseases of Outdoor Flowers and Houseplants | Brian Hudelson |
| December 15 | Houseplant Care and Culture..... | Lisa Johnson |

AmpleHarvest.org^(SM)

"Sharing your garden bounty with Neighbors in Need"

Backyard Gardeners vs Hunger in America

Millions of American homeowners grow more food in their backyard gardens than they can possibly use.

One out of eight Americans needs food assistance, but their food pantry usually can't provide fresh produce.

The AmpleHarvest.org campaign diminishes hunger in America by enabling you to share your excess garden produce with a neighborhood food pantry.

Please visit www.AmpleHarvest.org to find a food pantry near you.

Just because an apple has a slight blemish, the "red" peppers remained green, you are overwhelmed with tomatoes or you got tired of peas doesn't mean they should be left in the garden to rot. If they are good enough for you to eat, they are good enough to share with neighbors in need.

Although times are tough, the AmpleHarvest.org campaign helps you help your community by enabling you to reach into your backyard instead of your back pocket.

www.AmpleHarvest.org

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www.AmpleHarvest.org

www.AmpleHarvest.org



2009

“Touch the earth, love the earth, honor the earth.”

Henry Peston

| SUN | MON | TUE | WED | THUR | FRI | SAT |
|-----|--|--|--------------------------|------|-----|-------------------------------|
| | | 1 BOARD MEETING 6 PM HOURS DUE TODAY | 2 BASIC CLASS 6PM | 3 | 4 | 5 Farmer's Market |
| 6 | 7 Labor Day  | 8 MEMBERS BUSINESS MEETING 6:15 COUGHLIN | 9 BASIC CLASS 6PM | 10 | 11 | 12 Farmer's Market |
| 13 | 14 | 15 | 16 BASIC CLASS 6PM | 17 | 18 | 19 Farmer's Market |
| 20 | 21 | 22 | 23 BASIC CLASS 6PM | 24 | 25 | 26 Farmer's Market |
| 27 | 28 | 29 ADVANCED CLASS 6PM | 30 BASIC CLASS 6PM | | | OCTAGON FAIR TODAY |