

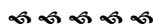
Master Gardener Volunteer's Newsletter

Master Gardener Meetings are held the 2nd Thursday of the month.

In the event that a meeting or event is cancelled due to weather, please listen to WJMQ 92.3 and WDUZ 92.7 for cancellation information. We will also attempt to notify members via email.



Unless otherwise stated, meetings and programs will be held in the lower level of the Waupaca County Courthouse.



October Meeting Information

Submitted by Colleen McCoy

**October 11 - 6:00 p.m. Social; 6:30-7:30 p.m.,
Meeting; 7:30-8:30 p.m., Program, Waupaca**

The meeting will be held at the Courthouse, social from 6 to 6:30, meeting from 6:30 to 7:30, and program from 7:30 to 8:30.

October's meeting will have a pumpkin theme! It will be a pumpkin potluck followed by a decorating contest. Prizes will be awarded for the best in class pumpkin cuisine and prizes will be awarded for the best in class in pumpkin decorating. Let your imagination run wild!

The refreshment committee would like you to bring your own dinnerware.



New Email Addresses

Submitted by Greg Blonde

MGV members please contact my secretary or me at 715-258-6230x12 with any changes regarding contact information. For example, send a change in name, email or mailing address, or phone number.

Bill Johnson's new email address is:
bgbillj5@gmail.com.

OCTOBER IN THE GARDEN

Lawns

This is an important time of year for your lawn. The last fertilizer application around Halloween is the most important of the season. Use a winterizer or any product with a high percentage of organic, slow-release nitrogen. Then wait until Memorial Day to fertilize again.

Fertilize / Pruning

Do not fertilize anything or prune any actively growing plant. New growth will be stimulated and get nipped by winter weather. Do, however, cut back perennials felled by frost and pull up dead annuals.

Garden Hoses

Empty and remove hoses and water timers and store to prevent winter damage. Reminder, hoses left on a house can contribute to burst pipes later on. Shut off the water supply to outdoor faucets before the first frost.

Rose Care

Tender rose bushes are usually pruned to about 24 inches. Place an 8-12 inch mound of soil over the crown. Place mulching over the plants after the ground freezes. This will help prevent the alternate freezing and thawing of the ground that does so much harm.





A Note From Our President, Kate Saunders

The calendar says autumn but the temperature says we're having an extended summer. My raspberries are still producing a great second crop and the tomatoes are still ripening! Hurrah!

Thank you to everyone who turned in their hours by the September meeting. I know that Pat Ritchie was relieved to receive them on time so that she can make her report to the state without lots of extra phone call reminders.

Just a reminder that a new slate of officers will be announced at the October meeting for 2009. If the nominating committee has contacted you about a position on the Executive Board, I highly recommend saying YES! It has been my pleasure serving as your president this past year plus and I encourage you to consider how you might benefit the Master Gardener Association with service on the Executive Board.

I will be unable to preside at the October meeting due to a family commitment. Nancy Johnson will chair in my absence. The pumpkin theme sounds like fun! I'm sorry to miss it! My fondest memory of pumpkins was the "totem pole" of jack-o-lanterns our family built for Halloween one year. There were seven of us kids at home and we each carved a pumpkin. We stacked them on top of each other and lit them with a string of Christmas lights...super spooky!!! Our house was the talk of the neighborhood trick-or-treaters that year.

If you have questions or concerns, please contact me @ 715-258-0850 or email kساunders0327@charter.net if I'm unavailable, contact one of the other executive committee members. Any of us will be happy to assist.

Kate



"What's your favorite pumpkin memory?"

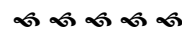
Thanks to the following gardeners for sharing their thoughts to this month's newsletter question.

I remember growing a pumpkin plant in with my herbs - the idea was to keep the weeds down. This herb garden was right outside the front door of the kitchen. Fresh herbs, available for use, convenient, right? Will the pumpkin plant not only took over the herb garden, but the steps going up to the front door, half of the driveway. And produced over 7 average sized pumpkins for Halloween and no herbs for fresh use!

Colleen

As my son got older, he became more creative with his pumpkin carving. Once time he carved a black cat spider theme on a large pumpkin we had grown. It seems like I always had to remove the "guts" of the pumpkin before any carving occurred. Of course, we always had to roast the pumpkin seeds too.

Rebecca



All members are encouraged to submit newsletter information! November articles are due by October 24th. Thanks in advance for your timely submissions.

I never met a pumpkin I didn't like. - Jack O. Lantern ☺

September Meeting Notes

Submitted by Peggy Kramer, Secretary

The meeting was called to order by President Kate Saunders at 6:35 p.m.

Members present: Greg Blonde, Julie Bosquez, Leigh Braatz, Lorry Brace, Alice Brown, Dort DeWlld, Kay Durrant, Gloria Gruer, Dorrie Hipschman, Bill Johnson, Carol Johnson, Nancy Johnson, Peggy Kramer, Terry Kramer, Sharon Lemmers, Hope MacIntyre, Lyle Mork, Pam Nitke, Barb Nollenberg, Penny Pritzlaff, Glenda Rhodes, Pat Ritchie, Tom Sanders, Kate Saunders, Joan Schmitt, Dorothy Shaver, Judy Shaw, Lee Shaw, Carol Spiegelberg, Jeff Weasner, Nancy Weasner, Rebecca Weber Schmoll, Carol West-Dahl, Faye Wilson, Susan Young, Karen Zahn and Connie Zoldoske.

Kate Saunders welcomed all members and introduced a new member, Penny Pritzlaff, who has joined the Waupaca County Master Gardener group. She has moved to the Waupaca area and was formerly a member in the Milwaukee area.

Lee Shaw made a motion to accept the minutes from the August 14, 2008 meeting as written. Gloria Gruer seconded and the motion carried.

Terry Kramer read the Treasurer's report. The checkbook balance as of September 9, 2008 is \$15,788.44.

Committed funds:
Scholarship \$520.00; Waupaca City Leadership \$375.00; Budwit Gardens \$519.64; Waupaca Children's Garden \$339.16; Verna Radtke Memorial \$140.00

For a total of \$1,893.80 leaving a balance of \$13,894.64.

Connie Zolkoske thanked all people that worked at the county fair and announced that the Waupaca County Fair paid WCMG's \$50.00 for supervision fees. This money is credited to the General Fund.

Pat Ritchie gave the State Representative's Report. Pat thanked all members who have handed in their hour sheets for the past year. At the July 23, 2008 Executive Board meeting, it was mandated that all hours must be in to Pat by the September Master Gardener Meeting. Pat encouraged all members to receive their newsletters via e-mail. To change to e-mail

postings of newsletters, contact Ila and Tom Sanders about the local newsletter and Susan Mahr (semahr@facstaff.wisc.edu) for the state newsletter. [Note from Amy: If you would like to receive an electronic version of the local newsletter, please email Amy at timmeraas@frontiernet.net, or contact Greg Blonde. Thanks!]

Pat reported that all grants are due by October 1, 2008. Grants are available for \$100.00, \$250.00 or \$400.00 amounts. Contact Pat for the forms or go online to the Master Gardener Website to State Programs, click on grants. The International Search for Excellence Award must be sent to Greg Blonde for his approval.

Book Reviews were given by Pat Ritchie:

Weeds of the Northern US and Canada by France Royer and Richard Dickinson. This illustrated field guide identifies more than 150 noxious weeds and another 100 related species. Color photographs show the weeds at five critical stages.

Herb Gardening for the Midwest by Debra Knapke and Laura Peters. Herbs encompass a wide range of useful plants: everything from herbaceous perennials to trees, shrubs, vines, lichens and fungi. Herbs may be culinary in use or medicinal. They can flavor soup or act as a natural pesticide. In Herb Gardening for the Midwest, the authors profile 90 herbs that can be grown under regional conditions and provide ample information concerning cultivation and care.

The membership committee had a drawing for people that wore their nametags to the meeting. Julie Bosquez won a \$20.00 gift certificate to Oberstadt's Nursery.

The Fall Plant Sale Report was given by Chairperson Nancy Johnson. Nancy thanked everyone for their participation in the plant sale. She said that 43% of the membership donated plants and / or worked at the sale. The gross sales were just under \$3,000.00. A final sale report will be given at the October meeting. Leftover bulbs were being sold at the meeting at one-half price. It was Nancy's suggestion that more Master Gardener signage be added next fall to clarify directions to the sale.

(Continued on next page)

September Meeting Notes Con't

New Business: Greg Blonde thanked Nancy Johnson and the membership for their efforts on the plant sale. He reiterated that hour sheets need to be turned in at this meeting. He announced that last year Waupaca County Master Gardener Volunteer's had about 4,500 hours. Greg announced that the dates for the next Master Gardener training will be Tuesday February 3, 2009 through April 21, 2009. The tentative meeting place will be the Waupaca High School. Classes are held from 6:00 pm to 9:00 pm. The cost will be \$125.00 plus the cost of a criminal background check. This background check is now required due to the fact that many volunteer hours are spent with youth, the disabled and the elderly.

Kate Saunders reminded the members that Project Approval and Budget requests are due at the October 9, 2008 meeting. Forms must be filled out in detail and cost estimation must be completed.

Lee Shaw named the Master Gardeners who helped judge at the Waupaca County Fair. Linda Murray and Barb Lamb judged crops for the Junior Fair. Alice Brown, Deb Calmes, Diane Fuhrman, Kay Durrant and Kate Saunders helped with the Open Class entries. A fine job was done by all!

WCMG equipment is stored at Jay-Mar. A new inventory will be compiled because new items have been purchased.

Pat Ritchie moved that the meeting be adjourned. Lee Shaw seconded. Kate Saunders adjourned the meeting at 7:25 pm.

Respectfully submitted,
Peggy Kramer



An Educational Opportunity

The Tomorrow River Chautauqua, is hosting its first symposium titled, Local Foods Chautauqua, on Saturday, October 25, 2008. Our group's mission is, "to promote proactive citizenship through presentation and discussion of the important political, social and cultural issues of our time and to provide a venue for their creative expression through the arts."

Food availability is an issue that effects every citizen. Because of the relationship between the cost of oil and food production, food will either not be available from distant sources or it will be very expensive. It is an important topic to get information about and to discuss as a community.

Our event will begin with a presentation by Dr. Ellis Jones, a sociologist from the University of California - Davis and author of A Better World Shopping Guide. His keynote address is "Why Local is Not Just Beautiful, But Essential." Following the address, there will be five related breakout sessions focused on: "Local Food Options," "Food Value: Getting More for Your Money," "Creating a Local Food Economy," "Developing Community Gardens" and "Healthy Foods: Healthy Children." Participants are invited to stay for a meal, made primarily of locally grown foods. Cost of the event is \$5. Donations will be accepted for the meal.

We are asking for your help to get the word out about our event. It is open to everyone. A poster is attached with all of the necessary details. If you have any questions or would like further information, please contact me.

Sincerely,
Deb Biechler
715-824-7658
dbiechler@wi-net.com

(The program will be held at the Lettie W. Jensen Community Center in Amherst.)



*What do you get if you divide
the circumference of a pumpkin
by its diameter?*

Pumpkin pi.

Pumpkin poem

Source: <http://teachers.net/lessons/posts/202.html>

**One day I found two pumpkin seeds.
 I planted one and pulled the weeds.
 It sprouted roots and a big, long vine.
 A pumpkin grew; I called it mine.
 The pumpkin was quite round and fat.
 (I really am quite proud of that.)
 But there is something I'll admit
 That has me worried just a bit.
 I ate the other seed, you see.
 Now will it grow inside of me?
 (I'm so relieved since I have found that
 pumpkins only grow in the ground!)**



Craft: Decoupage Pumpkins

<http://jas.familyfun.go.com/crafts?page=CraftDisplay&craftid=11874>

This simple craft makes a great activity for a group: even the littlest hands can help tear the tissue paper into small pieces. Use an artificial pumpkin, and you'll have a lasting family memento.

Needed Materials:

Real or artificial pumpkin, colored tissue paper, paintbrushes, mod podge or watered-down glue.

Gather tissue paper, several paintbrushes, and a container of Mod Podge or watered-down white glue. Working on a protected surface, simply tear the tissue into squares and paste them in place. We found that double layers of tissue produced the boldest colors, and a topcoat of Mod Podge gave the finish durability.

Pumpkin History

Source

<http://www.urbanext.uiuc.edu/pumpkins/history.html>

References to pumpkins date back many centuries. The name pumpkin originated from the Greek word for "large melon" which is "pepon." "Pepon" was nasalized by the French into "pompon." The English changed "pompon" to "Pumpion." Shakespeare referred to the "pumpion" in his *Merry Wives of Windsor*. American colonists changed "pumpion" into "pumpkin." The "pumpkin" is referred to in *The Legend of Sleepy Hollow*, *Peter, Peter, Pumpkin Eater* and *Cinderella*.

Native Americans dried strips of pumpkin and wove them into mats. They also roasted long strips of pumpkin on the open fire and ate them. The origin of pumpkin pie occurred when the colonists sliced off the pumpkin top, removed the seeds, and filled the insides with milk, spices and honey. The pumpkin was then baked in hot ashes.



Growing Giant Pumpkins

Source: <http://ohioline.osu.edu/hyg-fact/1000/1646.html>

What is needed to grow a giant pumpkin?

Always apply lime and fertilizers based on soil test recommendations. Providing adequate nutrients throughout the growing season will insure healthy, vigorous vines, not to mention large pumpkins. Granular fertilizers should be applied as a broadcast application over the soil surface and incorporated into the soil 4 to 6 inches deep a few days ahead of setting out your transplants. Giant pumpkin vines require approximately 2 pounds nitrogen (N), 3 pounds phosphorous (P₂O₂) and 6 pounds potash (K₂O) per 1,000 square feet of growing space. The addition of organic matter (manure, etc.) to the garden is important to establish good soil tilth.

Happy Birthday to You! October Birthdays

Submitted by *Connie Jess Zolkoske*

10/06 Lynn Owen
10/16 Dorrie Hipschman
10/17 Leigh Braatz
10/18 Colleen McCoy
10/24 Carol Johnson

Best Wishes to All of You!



Pumpkin Pancakes

Source:

www.pumpkinnook.com/cookbook/recipe37.htm

1 c. all purpose flour
½ c. pumpkin puree
1 T. sugar
1c. milk
2 eggs, separated
2 t. baking soda
¼ t. salt
½ t. ground cinnamon
2 T. vegetable oil

Combine dry ingredients and spices in a bowl. In a second bowl, whisk together, pumpkin puree, egg yolks, milk, and vegetable oil. Stir we ingredient into dry ingredients. Use a mixer to beat egg whites until peaks form. Then, fold them into the batter. Pour ¼ c. of batter onto a greased griddle and cook until golden brown. Serve with syrup.

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programming including Title IX and ADA.

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Waupaca County

