

Master Gardener Volunteers' Newsletter

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

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

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

SEPTEMBER Meeting Information

6:00 p.m. Social

6:30 p.m. Business meeting

7:30 p.m. Guest Speaker- Brent Wiersma

2009 Executive Board Members

President, Nancy Johnson

Vice-President, Suzanne Wozniak

Treasurer, Rebecca Weber Schmoll

Secretary, Peggy Kramer

Board Member, Bill Johnson

Board Member, Sally Marchal Handrich

Past President, Kate Saunders

From Greg Blonde: MGV members please contact my secretary or me at 715-258-6230 extension 12 with any changes regarding contact information. For example send a change in name, email or mailing address, or phone number.

2009 VOLUNTEER "Hours sheets" Due SEPT 10th

Education, volunteer and service hour record sheets are due on September 10th (our next meeting date)! Please document your hours carefully, with the appropriate information. Read the back of your form for clarification on the hours/education requirements. ***If you need information regarding the education programs presented at Waupaca MG meetings during the past year, please consult the archived issues of this newsletter on the Master Gardener's State website (or your back issues if you do not have access to the website.) If you are not going to be at the meeting, the completed hour sheet should be sent to:

Pat Ritchie
N3752 Cty O
New London, WI 54961



WCMGV FALL PLANT SALE ~ Saturday, Sept. 19th

All Master Gardeners start potting up plants, if you haven't already done so! "EVERYONE"!!!!!! Please try to bring plants and help out in any way you can, for as many hours as you can! Jeff Weasner has a lot of used 1 gal., 2 gal. & even some larger pots at Jay-Mar in Waupaca if anyone needs them. (Call Jeff during the day at 715-258-3234)! These were donated to us by Oberstadt's Nursery, Fremont!

If any one needs help potting plants or any info please call Jeff and I at 715-256-0284! **Nancy Weasner**,
2009 WCMGV FALL PLANT SALE
CHAIRMAN

**Waupaca County MG
September meeting program
information:**

Brent Wiersma is currently working with the UW-Extension staff in connection with the Waupaca County Farm to School Program. Brent brings with him a wealth of knowledge regarding organic gardening, as well as gardening in the off-season. He has previously operated a CSA (Community Supported Agriculture) site from his rural Scandinavia home.

President's Note August 2009

Another summer has flown by! Usually by this time of year I am up to my ears in tomatoes and peppers. However, with the weather we've had, I am instead harvesting broccoli, potatoes, cauliflower, beans, and a bumper crop of carrots. A few cherry tomatoes have been eaten, but most of my larger tomatoes are still green. Oh well, guess it is time to start looking for recipes for green tomato relish and salsa!

Reminder: Our fall plant sale will be on September 19th. This is a little later than usual this year, but still coincides with Horse & Buggy Days in Weyauwega. Among all of your other gardening activities this fall, please remember to pot up some plants for our sale and plan on volunteering during the sale. Please keep in mind that the proceeds from our sales finance our programs/projects for next year. It is important that we participate to ensure that we can continue to sustain and grow our organization's activities.

On a personal note, I would like to extend special thanks to Suzanne for chairing the last two meetings. Between traveling and hosting an 80th birthday party (for my parents) /joint family reunion at my home, I am looking forward to school starting and life settling down a bit. Thanks again, Suzanne!

Happy Harvesting!

Nancy

**Waupaca County Master Gardeners
Association
August 13, 2009 Meeting
Iola Children/Community Garden**

The August meeting was called to order by Vice-president, Suzanne Wozniak. Guests were introduced. Members present were: Greg Blonde, Leigh Braatz, Heidi Jacobson, Bill Johnson, Suzanne King, Deb Krogwold, Barb Lamb, Patti Leiskau, Sharon Lemmers, Hope MacIntyre, Jean Medway, Sue Morack, Barb Nollenberg, Pat Ritchie, Jill Ruesch, Ila Sanders, Tom Sanders, Joan Schmitt, Dorothy Shaver, Judy Shaw, Lee Shaw, Jeff Weasner, Nancy Weasner, Suzanne Wozniak.

Bill Johnson moved to approve the minutes of the previous meeting; the motion was seconded by Joan Schmidt. There was no treasurer's report in the absence of treasurer, Rebecca Weber Schmoll. Members were asked to contact her regarding expenses.

Pat Ritchie gave the State Representative's Report. Helping Others in Difficult Times is the theme our state coordinator will be using as she reports to our legislators. In order for Pat to provide an accurate report from our group, it was suggested that each project chair provide her with a synopsis of their specific project work.

The State Convention will be held October 2 and 3. Registrations are due Sept. 1, in order to secure the reduced rate. Information is on the state MG web site. The convention will be held on the UW Sheboygan Campus in 2010, and in Madison on 2011.

A note from Susan Mahr to coordinators: the state web site is currently providing information regarding infestation of late blight on tomatoes and potatoes. Raffle tickets for prizes to be given out at the state meeting were available after the meeting from Pat.

Hope MacIntyre offered printed material regarding the Extensions Workshop on Food Preservation presented by Marilyn Hermann.

Old Business: Connie Zolkoske asked that members be reminded that hourly sheets are due at the September meeting.

Happy Birthday to Hope Macintyre, who turned a young 82 years on our meeting date.

Nancy Weasner presented information about the Fall Plant Sale. Flyers were available for distribution. The sale runs from 9-3 on Sept. 18, and from 8-2 on Sept. 19th. Slats and identification sheets, as well as extra pots, were available at the meeting.

Pat Ritchie distributed a sign-up sheet for the upcoming County Fair. Judging specifics were detailed, along with an explanation of responsibilities. Please avoid influencing the judges you may be working with. Volunteers are needed to work at the education booth in the Open Class Building. Pat will provide books for referencing. New Business Greg Blonde reported that there are “no criminals” among us, as our criminal background checks are now complete. Our group has budgeted for the \$5.00 fee per member required for this. The next MG training class will be held in 2011, with 20 seats available. Thirteen completed the 2009 class. A fall training is upcoming, beginning Sept. 29 for 12 sessions. Pat Ritchie has more information regarding this.

Dorothy Shaver and her helpers were thanked for hosting the evening. Prior to the formal meeting, Dorothy shared insights about the Iola Children’s/Community Garden. Members were invited to join in The Garden Song.

Ila Sanders reported that our September 10 meeting will be held at the Court House, with Brent Wiersma as the guest speaker, relating information about the Waupaca County Farm to School Program.

Lee Shaw moved that the meeting be adjourned, with the second to that motion made by Bill Johnson.

Respectfully submitted,
Ila Sanders, acting secretary

From Faye Wilson.....I have a client who has the most beautiful orchid. She never waters it. Instead, she places one ice cube on top of the soil on Monday, Wednesday, and Friday. She has to be doing something right!

2009 WIMGA Conference

**Oct 2-3, 2009 at the Ho Chunk
Conference Center, Baraboo, WI**

Check the State Master Gardener Website for more information!!! There is still time to register~ ~

Upcoming UW –Extension Education Programs.....

HARVEST OF FALL FAVORITES

Pre-Register with Waupaca County UW-Extension-- 715-258-6225. Attend FRIDAY morning (9-11 AM) or afternoon (1-3 PM) workshops at the Waupaca County Courthouse Room 1037*

COST: \$5.00 per session for supplies, payable at the door. Space for 15 per worksop.

Workshops for Fresh Food Preservation

Sept 17 - Sassy Salsa and Tasty Tomatoes 7

Sept 25 - Savory Winter Squash

October 9 - Gifts from the Garden



SEPTEMBER BIRTHDAYS



9/1 Gloria Gruer

9/13 Agnes Marchel

9/17 Judy Shaw

9/22 Debbie Krogwold

9/24 Lee Shaw

From Garden to Kitchen.....

Recipes from Marilyn Herman



PUMPKIN BUTTER

Makes 5 ½ cups pumpkin butter or 7 half pint jars

3 ½ cups cooked pumpkin or 1-29 oz can pumpkin
4 ½ cups sugar (2 lbs.)
1 Tablespoon pumpkin pie spice
1 box Sure-Jell powdered fruit pectin

Measure pumpkin into large saucepan.
Add spice and fruit pectin to pumpkin,. Mix well.
Cook and stir on high heat until mixture comes to a hard boil.
Add sugar and mix well.
Stir while bringing mixture to a full rolling boil and boil hard for 1 minute.
Take kettle off heat and ladle quickly into clean half-pint or pint canning jars.
Clean edge of jar opening and adjust pre-treated canning lids and rings on each jar.
Process in a hot water bath for 10 minutes
Pumpkin butter may also be frozen, leaving ¾ inch headspace in each container for expansion.

RASPBERRY APPLE BUTTER

Makes 10 half pint jars.

7 ½ pounds large unpeeled apples (about 20), quartered and cored
1 cup water
3 cups fresh raspberries
ground cinnamon
¼ teaspoon ground cloves

4 cups sugar
1 teaspoon

Wash, cut and core apples and cook with water in heavy covered kettle until tender.
Press apples through food mill and discard peelings.

Measure 2 quarts of pulp and place in a large roaster.

Add and mix remaining ingredients.

Bake, uncovered at 300 degrees F for 2 to 2 ½ hours, stirring occasionally until mixture is desired consistency.

Pour hot in to sterilized canning jars, leaving ½ inch headspace. Wipe off rim.

Adjust lids and rings on jars and process for 10 minutes in a boiling water bath canner.

OCTOBER BUTTER

8 medium cooking apples
2 cups mashed ripe banana
2 large firm Anjou pears (about 3-4 medium bananas)
3 cups orange juice
2 Tablespoons lemon juice
2 cinnamon sticks
Sugar

Wash apples and pears, cut into small pieces, remove core.

Place in a large kettle with orange juice and cinnamon sticks

Cover and cook over medium heat until soft, about 45 minutes

Remove cinnamon sticks and force cooked fruit through a food mill, discard skins.

Combine apple-pear mixture with mashed bananas and lemon juice in kettle.

Boil gently and stir until mixture is thick enough to mound slightly on spoon.

Measure thickened fruit mixture and return to kettle. Add half as much sugar as there was measured fruit mixture- (example 3 cups sugar for 6 cups fruit pulp)

Boil gently and stir until thickened, about 20 minutes

Take kettle off heat and pour into hot sterilized canning jars. Clean off jar rim,

Adjust pretreated canning lids and rings on jars and process in boiling water bath canner for 10 minutes.

In the September Garden.....

Are your harvest baskets overflowing with squash, cabbage, turnips, carrots, corn, tomatoes, etc or are you waiting for some "heat" to get them ripe? Here are some hints for early fall.....

Home:

- Store leftover garden seed in a cool dry place. A sealable jar with a layer of silica gel or powdered milk in the bottom works well.
- Prepare storage areas for overwintering tender flowers bulbs and garden produce.
- /dig and repot herbs or take cuttings for growing indoors.

Yard:

- Harvest apples, pears, grapes, everbearing strawberries and raspberries. For most fruits, flavor is the best indicator of ripeness.
- Clean up fallen twigs, fruits, and leaves around fruit trees to reduce disease and insect carryover.
- Fall is a good time to plant balled and burlapped nursery stock.

Garden:

- Dig onions and garlic after tops have fallen over.
- Mature green tomatoes (and it looks like we may have a lot of them this year) can be ripened indoors. Individually wrap fruits in newspaper and store in a cool location 55-60degrees.
- Harvest winter squash when mature (skin will not dent from a fingernail).
- Plant spring-flowering bulbs beginning near the end of the month.

Here are some possible spring flowering bulbs you and your friends might buy at the fall plant sale...



Articles and information for the October Newsletter are due to Kate Saunders by Monday, October 24thDo you have photos to share from your project? Did you have any interesting garden successes or failures this season? Your input is valued; help me keep our newsletter interesting!!!! Email or snail mail –I am happy to type in your mailed information as needed.....Thanks, Kate

Historic Garden and Heirloom Plant Information Request

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

University of Wisconsin, U.S. Department of Agriculture and Wisconsin Counties cooperating. UW-Extension provides equal opportunities in employment and programming including Title IX and ADA.

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Waupaca County **Extension**^{UW}

