

November Newsletter Grant County Master

Newsletter 137

November 2015

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

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Important Websites for MGVs:

<http://wimastergardener.org>

This site has information on the Wisconsin Master Gardener Program.

<http://fyi.uwex.edu/wimastergardener/>

This site is the Extension blog for Master Gardeners.

<http://www.wpr.org/programs/archives/all>

This site takes you to all the WI Public Radio archived programs. Listen for the Larry Meiller Show which airs live on Friday at 11:00 am and Saturday at 7:00 am.

<http://grantcountymastergardeners.weebly.com/>

This is our association's site for updates.



What's Next:

**Annual Volunteer Meeting
November 19, 6:30 p.m. south room,
Youth & Ag Center, (Fairgrounds)
916 E. Elm Street, Lancaster**

Our potluck is something new this year. Bring your favorite soup bowl and soup ingredients to add to the pot. (An email was sent on 11/6 regarding the soup pot.)

Our guest will be Kendell Welch, 2015 scholarship recipient from UW-Platteville. He will share his work with the community garden at Platteville and his projects at the college.

Additional items:

- ◆ Award volunteer certificates
- ◆ Sneak preview of a new marketing project by Corey Weydert. He is researching a new Grant County MGV t-shirt with an interesting eye-catching logo.

- ◆ Door prizes
- ◆ Garden Jeopardy

We also have planned a business meeting with these items on agenda:

- ◆ Financial report
- ◆ Update on First Driftless Gardeners' Gathering, UW-Platteville
- ◆ Sign up for projects in 2016
- ◆ Program calendar for 2016

Condolences

Jean F. Adams, 85, passed away October 29, 2015. Jean was one of our charter members and enjoyed working at the booths, especially the one for family night. Her family expressed that she was very proud of the fact that she was a master gardener.

Nancy Mergen's father, Francis Xavier Nolan, 86 of Prairie du Chien, passed away Oct. 30th. Frank lived his long life to the fullest, always savoring new adventures and experiences while remaining ever committed to home and family.

Where to find Master Gardener Volunteers??



Marilyn Aebersold showed the second and third graders along with their teachers at Highland how to put the beds to rest for the winter.

The project was a “hands-on” learning experience highlighting the educational/ health value of gardening (no chemicals or sprays used.)

Even though Highland is an agrarian community, only about 1/3 of the kids had any hands-on experience with gardening.

Can you tell that this was a fun project for Marilyn? Read more about “Harvest for Salsa” and the project summary at

<http://www.weebly.com/editor/main.php>

Great Job, Marilyn, for using the grant funds wisely!



Shirley is showing volunteers from the Lancaster Garden Club where to place the plants at the landscaping project she chaired at the Schreiner Memorial Library in Lancaster.



Note to Shirley and Chris Carl:

May **Good Luck** be your friend for your upcoming knee replacement surgeries. Shirley is scheduled on Nov. 20 and Chris is Nov. 17. Then their fun begins with PT with Corey!



High Five to the recent five graduates of Level 1 Training!

L to R: Laura Orth, Corey Weydert, Chris Carl, and Melody Bahr, missing from photo is Randy Orth.

Each of the graduates had fantastic presentations!

At the final class meeting, we were treated to vegetarian dishes made by Chris that had zucchini as a main ingredient. Her recipes are on Page 3.

Zucchini Recipes from Chris Carl. Call her if you have any questions, 732-7844.

At our last training class on Oct. 14, 2015, we dined on these delicious zucchini delicacies from Chris.

PECAN PATTIES

2 c bread crumbs
1 ½ c pecan meal
3 – 5 eggs
1 onion, chopped
1 c grated zucchini
½ tsp sage
½ - 1 c grated cheese (any variety is OK, Chris used Colby when she made the dish for the training class).
-----Can make up to 15-20 patties.

After the ingredients are all mixed, form into patties and then you fry/cook in olive oil until brown. After browned, put in baking dish, add the Prego sauce and warm them up in oven. (Instead of using Prego sauce I just use a vegetable broth). This just makes them a little more moister.

Banana-Zucchini Bread (I got this recipe from Scenic Rivers Coop newsletter – Phyllis Ludwig was the contributor.)

4 eggs	2 c sugar
1 c vegetable oil	2 medium bananas, mashed
3 c all-purpose flour	1 ½ tsp baking powder
1 ½ tsp baking soda	1 ½ tsp ground cinnamon
1 tsp salt	1 ½ c shredded, unpeeled zucchini
1 c chopped pecans (I used walnuts)	

In a bowl, beat eggs. Blend in sugar and oil. Add bananas and mix well. Combine the flour, baking powder, baking soda, cinnamon and salt: stir into egg mixture. Stir in zucchini and pecans just until combined.

Pour into two greased 9"x5" loaf pans. Bake at 350° for 50 minutes or until a toothpick comes out clean. Cool for 10 minutes and remove from pans to a wire rack to cool completely.

Three Cheese Zucchini Stuffed Lasagna Rolls

8 lasagna noodles, cooked
1 tsp olive oil
1 tbsp garlic powder
2 medium zucchini (7 oz each), grated and squeezed dry
1 cup + 2 tbsp part-skim ricotta cheese
½ c grated Parmesan cheese
1 large egg, beaten
½ tsp salt
½ tsp pepper
1 ¾ c Marinara sauce
½ c part-skim mozzarella cheese, shredded

Preheat the oven to 350 degrees. Ladle about 1 cup sauce on the bottom of a 9"x 13" baking dish.

In a medium bowl, combine zucchini, garlic powder, olive oil, ricotta cheese, Parmesan cheese, egg, salt, and pepper.

Lay out the lasagna noodles on a clean work surface. Make sure noodles are dry. Take 1/3 c of ricotta mixture and spread evenly over the noodle. Roll carefully and place seam side down onto the prepared baking dish. Repeat with remaining noodles.

Ladle the remaining sauce over the lasagna rolls and top each one with 1 tbsp mozzarella cheese. Put foil over baking dish and bake for about 40 minutes, or until the inside is heated through and the cheese is melted. Eat hot.