The Latest Spin from D&J

Dee Dee and Jan

It's November, a time to think about all of the things for which we are thankful. Even with COVID-19 changing so many things this year, we have had many positive things going on. We can be thankful for: our Master Gardener friends; a fantastic year of gardening with all the yummy fruits and vegetables we were able to grow; the monthly Zoom meetings where we could see and talk to each other; as well as many other things in our lives.

We hope you all enjoyed the Hoedown and want to thank all three of our speakers, Sheila Koehler, Julieann Davis, and Mickey Penrod, for taking the time to prepare and share their presentations with us.

If you need help logging into our Zoom er Membership, 3150 Sagamore Parkmeetings, you can contact Karen Mitchell and she will help you with it. If you don't have access to a computer at home and would like to attend the monthly meetings via Zoom to get your education hours, please feel free to contact Karen Mitchell; she can have a few people in the extension office during the meeting. However, she can only have a small number of people there, so contact her early to get on the list.

Just another reminder to renew your membership for 2021. You can drop your dues off, along with the membership application in the dropbox just outside the front door of the Extension Office or mail them to: Master Garden-

way South, Lafayette, Indiana 47905. If you need a copy of the membership application, let us know and we can mail you one. We sure hope all of you renew for 2021; hopefully COVID-19 will be in our past and things will be back to normal.

One more important reminder, our November Zoom meeting will be held on Wednesday, November 4 at 6:30 p.m. since Tuesday, November 3 is election day. Please plan to join us!

> Have a Happy and Safe Thanksgiving Holiday, Ian and Dee Dee

Treasurer's Report

Income for the month of September was from dues and interest for a total of \$27. Expenses included the horticulture scholarships for Ivy Tech and Purdue and the Children's Garden for \$1,555. There were no restricted fund expenses but the 2021 Dues were added as an income line giving a balance in the fund of \$18,414. The total of unrestricted funds available is \$18,206 as of September 30.

We are now collecting the 2021 dues. Checks should be made payable to MGATC. Please send your completed membership form (found on the website or attached to the Garden Beet) and

your payment to the Extension Office MGATC, 3150 Sagamore Parkway South, Lafayette, Indiana 47905 or you can drop them in the black mail box outside the Extension Office outer door.

If you have any changes to your membership details please send them to me at pmillerathome@comcast.net.



Programs

November 4 • 6:30 p.m. • Zoom Feeding the Community: Presented by Growing Places Indy Victoria Beaty

Victoria Beaty is the Executive Director of Growing Places Indy. Note: the day has been changed due to the elections.

December 1 • 6:30 p.m. • Zoom An Overview of the Heritage Methodology for Classification of "Rareness" as it Pertains to Plants Teresa Clark

Teresa Clark is the Coordinator of the Indiana Natural Heritage Data Center, Indiana Department of Natural Resources.

For more information on upcoming events, contact Maralee Hayworth at mhaywort@purdue.edu.



MGATC Meeting: Oct 6, 2020, 6:30 p.m., Virtual

At 6:37 p.m. Karen Mitchell welcomed everyone to the annual hoedown and turned the meeting over to Maralee Hayworth to introduce the speakers.

First up was Sheila Koller who began with a personal history about her lifelong association with extension services. She then told a little history of the association based on her membership since 1991. Sheila then treated the group to a slideshow tour of her home gardens.

Julieanne Davis told of her trials and successes at the Dark Roots Garden. Volunteers were limited to herself and her husband due to COVID, but they still accomplished quite a bit. They grew many tomatoes, but compe-

tition from the rabbits over the beans presented a considerable challenge. Although the garden was about 1/3 smaller this year, they still donated over a thousand pounds to local food pantries.

Mickey Penrod walked the group through the summer of 2020 at the AAS Garden. The presentation covered the year from start to finish, from seeds to harvest and clean up. She recognized Sue Swick and Bill Dilling as being instrumental in its success. Mickey finished with a drone video of the garden.

Maralee announced that the next meeting was originally scheduled to fall on election day. It will be postponed to a future date. She will send out a notice when plans are final.

About 39 master gardeners signed on to the meeting.

Karen thanked the speakers for volunteering and Maralee for organizing the meeting.

Perry Schnarr knows of a cactus in need of a good home. Interested members should contact him.

The meeting adjourned at 7:37 p.m.

Respectfully Submitted, Jim Jeray, Recording Secretary

Butternut and Apple Harvest Soup

(Serves 4)

2 tablespoons butter

2 large leeks (white and pale green parts only), chopped

1 large onion, chopped

I large potato, peeled and cubed

2 cups cubed butternut squash

1 cup diced carrots

1 Granny Smith apple, peeled, cored, and sliced 1/4-inch thick

1 quart chicken stock

1/4 cup dry white wine

1/2 cup light cream

1/4 teaspoon ground nutmeg

salt and pepper to taste

2 tablespoons chopped chives

Melt butter in a large pot over medium heat. Stir in leeks and onion, and cook until the onion softens and turns translucent, about 5 minutes. Add potato, squash, carrots, apple, and chicken stock. Bring to a boil, then reduce heat to medium-low, cover, and simmer until the vegetables are soft, about 20 minutes. Carefully puree the soup in batches in a blender, or use a stick blender to puree the soup right in the pot. Once the soup has been pureed, return it to the pot and stir in wine and cream. Season with nutmeg, salt, and pepper; simmer gently for 5 minutes. Ladle into bowls and garnish with chopped chives. ~268 calories per serving.

~ allrecipes.com

Rosemary Sweet Potato Stackers

2 tablespoons organic butter, melted

2 tablespoons coconut oil, melted

2 tablespoons grated parmesan cheese, plus extra for garnish

I teaspoon fresh rosemary, chopped, plus extra for garnish

Sea salt and pepper

5-6 large sweet potatoes or yams, thinly sliced

Preheat oven to 375 degrees. Spray 12 muffin cups with nonstick cooking spray.

In a large bowl whisk together butter, coconut oil, parmesan, chopped rosemary, salt, and pepper. Add sweet potatoes and toss to coat evenly. Layer potatoe slices into muffin pan and fill to the top. They will shrink down once they are cooking. Bake for about 45-50 minutes and edges and tops are golden brown and center in tender.

Let cool for about 5 minutes and carefully remove with a spoon. Place on serving tray and top with extra parmesan cheese and fresh chopped fresh rosemary. Serve immediately.

~ kim'shealthyeats.com adapted from what'sgabycooking.com

November's sky is chill and drear, November's leaf is red and sear

~Sir Walter Scott

MGATC Board: Oct 8, 2020, 4 p.m., Virtual

Jan Sadler called the meeting to order at 4:03 p.m. Attending were, Pat Miller, Dee Dee Long, Jan Sadler, Mickey Penrod, Kathie Cox, Maralee Hayworth, Jim Jeray, and Karen Mitchell.

The September board meeting minutes were approved as posted in the *Garden Beet* with one change, that Jan Sadler called the meeting to order.

Pat Miller delivered the treasurer's report. Since the beginning of the month, we received \$81 in dues, paid \$125 for a Cumberland Garden scholarship and reimbursed two Expo vendors for a total of \$105. Those are the only changes to the monthly treasure's report that appears in this month's *Garden Beet*. Pat also noted in the future, treasurers need to make one transaction every six months in the savings account to keep it active.

Membership: As of the meeting only 18 membership forms for 2021 have been received. The board is concerned that it's not as easy as when we were meeting in person and had the Square available for credit card payments. Karen committed to set up through Square a way to pay with credit cards on the MG website by the middle of next week. After testing it with Maralee, she will send a copy of the form to all members letting them know that they

can pay on line or by cash or check at the Extension Office drop box. (Forms are also on line and in the *Garden Beet*.)

November Monthly Meeting: The meeting will not take place on the third, and the speaker is not available for any other Tuesday in November. The date will be changed to Wednesday, November 4. Maralee will contact the scheduled speaker and Dee Dee will send an email blast announcing the change.

2021 Garden Expo: The location planning committee met and came up with an alternative venue. The plan is to use the grounds around the Extension Office with vendors spread out and required to furnish their own tables and tents. The target date is Saturday, May 8 with a rain date of the following Saturday.

Open Volunteer Positions: Two key chairperson positions remain open: the Demonstration Garden and the Idea and Display Garden. Each of these can be filled by one person or two people as co-chairs. The Canal Park Garden in Carroll County also needs a volunteer.

Alumni Membership: The board has discussed this new category for several months and the rules are near completion, but they must be added to the

bylaws to take effect. Karen shared the latest copy with the board. A few additional suggestions finalized the proposal. As a next step, Jan will research the process for changing the bylaws with Lynn Layden.

Awards Criteria: Dee Dee received feedback from a member that criteria for the annual awards should be reviewed and voted on by the full membership. The board discussed this and would like to understand how many others share this feeling. If members have concerns about this or any other area of the club's operation, the board encourages them to call or email Nancy Cope, board Member-at-Large, or any other member of the board. Contact information is on page 3 of the Green Book.

Other Business: Maralee Hayworth suggested using a Purdue program to track the number of members that open and read the *Garden Beet* to get a better idea of its value. This is open to further discussion. Karen reported that the new class is going well and retaining all students. Karen will review and update the website.

With no further business the meeting adjourned at 5:42 p.m.

Respectfully submitted, Jim Jeray, Recording Secretary



~Sarah Addison Allen

Master Gardener Association of Tippecanoe County

2021 Membership Application & Annual Dues

The Master Gardener Association of Tippecanoe County dues are \$25 per year for an individual or \$40 per year for a couple at the same address. We are now on a calendar year and these dues will be for all of 2021. This annual fee allows access to the Garden Beet by email, the 'Members Only' area on the website, and the monthly educational seminars, as well as, voting rights during the annual election. If you would like to receive printed copies of either the monthly Garden Beet or the Green membership book, please select the option below.

Address:	City:	State:	Zip
hone:	Email:		
lease check the membership options tha	t you would like below:		
o Individual Annual Dues		\$25	
 Couple Annual Dues (please include both names above) 		\$40	
 Garden Beet (if you wish to receive monthly printed copies) 		\$12	
o Green Membership Book (if you v	vish to receive a printed copy)	\$ 2	
Areas in which I think I can be an effect			
Public Speaking Great Annual Annual Planting Serving as an officer	Staffing info booths Planning workshops Presenting workshops Writing for the Garden B		

Please return this completed form and a check for the amount of your dues payable to Master Gardener Association of Tippecanoe County (MGATC) by the December 2020 monthly meeting, or mail them to:

Attn: Master Gardener Membership,

3150 Sagamore Parkway S, Lafayette, IN 47905

Gadgets

(continued from back)

Don't forget to buy spring bulbs. Plant them when the soil temperature is 55 degrees or cooler in late October, November, and even December if the ground isn't frozen.

Crocus tommasinianus is said to be less prone to being eaten by squirrels and chipmunks. Our furry frenemies won't eat daffodil bulbs, but they may still dig them up while busy burying acorns and walnuts. Those and other bulbs can be protected from munching marauders with bird netting or chicken wire or plastic hardware cloth. You can also buy bulb baskets.



Shown is a good galvanized wire basket from White Flower Farms - the 12" square, 1/2" mesh basket for planting bulbs keeps critters from digging and eating (https://www.whiteflowerfarm.com/982498-product.html). It's expensive, so we're tempted to make our own.

Sturdy plastic bulb baskets are also available from Gardener's Supply Co., Breck's, Michigan Bulb, and other vendors.



Hope you're enjoying the fruits of your gardening labors! We had a good crop of Waltham butternut squash this

year, so we're baking squash pies. Made with brown sugar, vanilla, cinnamon, nutmeg, and ginger and topped with fresh whipped cream, it's heavenly.

If you have any green tomatoes that just aren't ripening, we suggest green tomato salsa verde. Any kind of tomato can be used. We can't eat cilantro and didn't have any hot peppers, so we got creative and made a big batch with green Roma and Better Boy tomatoes, parsley, sweet peppers, onion, garlic, cumin, and Tabasco sauce. Delicious.

NOVEMBER TO-DO LIST

- Make sure houseplants have adequate light and humidity.
- Plant spring bulbs when the soil temperature is 55° or less.
- Apply animal repellent over spring bulbs such as tulips and crocus, and on trees, shrubs, and evergreens. Animals usually won't bother daffodils or alliums.
- Start bulbs for forcing. Keep tender bulbs like paperwhite narcissus in warm or slightly cool indoor temperatures.
- Harvest late season leafy greens and brussel sprouts. Carrots can stay in the ground for a while longer if thick mulch is applied to keep the ground from freezing.
- Wait to mulch tender plants and roses until the ground is frozen (usually in late November or early December).
- November is still a good time to plant trees and shrubs.
- Deeply water trees and shrubs, especially new ones, before the ground freezes if rainfall has been light.
- Keep mulch well clear from base of trees and shrubs to discourage barkchewing voles.
- Do final garden cleanup. Rake up and compost the last leaves and debris.
- Clean up all dropped fruit below fruit trees.

- Turn the compost pile.
- Cut lawn grass at usual height if needed. Tall grass can be prone to snow mold.

For more tips see: "November Garden Calendar" by B. Rosie Lerner https://www.purdue.edu/hla/sites/yardandgarden/november-yard-garden-calendar/.

Stay warm and healthy while you garden indoors and outdoors this month. Happy Thanksgiving to all!

The wind that makes music in November corn is in a hurry. The stalks hum, the loose husks whisk skyward in half-playing swirls, and the wind hurries on... A tree tries to argue, bare limbs waving, but there is no detaining the wind

~Aldo Leopold

Great Gadgets & Tools

By Kathryn Reeves and Mike Hathaway

November is a great time to create seasonal decoration and plan for spring flowers.



Fall cleanup is well underway: raking, cleaning out remnants of vegetable beds, and deciding what to compost. Plants with mildew and other disease problems, no. Halloween pumpkins in the compost pile, yes!



When old Jack gets decrepit, remove candle wax and any other nonorganic (not natural) decorations from your jack-o'-lanterns. A crafty trend to paint pumpkins makes them unsuitable for the compost pile. If you didn't carve your pumpkin, be sure to scrape out all the seeds so they won't germinate and grow in your compost pile - although that can be a fun surprise.

You can use a hatchet, axe, knife, or hori-hori to cut the fruit into pieces to help the materials break down faster in the compost. Or think about comedian Gallagher and his Sledge-O-Matic, and have some fun. A sledge-hammer or any heavy hammer will do the trick. Listen to "Smashing Pumpkins" songs while you work.

YOUR MGATC OFFICERS:

Co-Presidents:

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Mickey Penrod, cmpenrod@frontier.net
Treasurer:

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Nancy Cope, <u>nancyc1970@hotmail.com</u> Past Co-Presidents:

Cheryl McCool, <u>mikeandcherylmc@msn.com</u> Jolaine Roberts, jolaineroberts@gmail.com

If you don't have a compost pile, bury the chopped up pumpkin in your garden so the pieces can break down and add nutrients to the soil by spring.

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Garden Beet

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