



The Best Dirt

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OUR MISSION STATEMENT

To serve the needs of gardeners in Ozaukee County by providing university research-based horticulture information and educational opportunities designed to supplement programs of the University of Wisconsin - Extension (UWEX).

To promote understanding of responsible gardening practices and provide a link between the community and UWEX.

To develop and increase horticulture knowledge for all Master Gardeners, thereby providing effective horticultural resources and expertise for Ozaukee County residents.

2019 OzMG Budget

Approved

Roseann St.Aubin, Ozaukee Master Gardener, Board President

The OzMG Executive Board unanimously approved a 2019 budget at its meeting December 10, after months of reviewing requests, considering new expenses and weighing options for moving the organization ahead.

All budgets requested by project and committee chairs for 2019 were approved. In a few cases, the Board increased funding to strengthen projects most aligned with our mission to provide horticulture education. The 4H Education Project will receive \$3000 this coming year, its second year of operation at the Ozaukee County Fairgrounds. The Board felt it necessary to keep up the investment it has made there to teach children about agriculture.

Mary Hotchkiss, the Board's Vice President of Projects, summed up the board's commitment, saying "while we all enjoy the planting and the rewards of our effort (note that I didn't say weeding) we are charged with educating others about the wonderful world of gardening."

The Board added funding for a new event, a one-day public gardening symposium in 2019. More details on that event will be shared in the months to come.

The Board narrowed down the number of tasks that have been piled on to the Education Committee over the years, moving the Speakers' Bureau to Publicity, and moving Level 1 Training oversight to the Executive Board.

Board members weighed whether our management of the Washington County Community Garden is still necessary. OzMG has been providing support since its inception, because at the time, the Washington County group did not have capacity. While the Board committed to funding WCCG in 2019, it is with the expectation that we will actively assist in transitioning the West Bend garden plots to the Washington County Master Gardeners. Board members affirmed our priority is *Ozaukee County* projects.

The Board funded Kuhfuss House Museum Gardens in Cedarburg, but will work with the Cedarburg Cultural Center (its managing body) to attempt to gain more visibility for our investment. Concerns remain about accessibility for patrons at Kuhfuss.

It was necessary to dip into OzMG's financial reserves to make some of the forward-looking funding decisions. Incoming President Erin Schanen said, "this level of spending will not be an every-year occurrence." She assured that OzMG's Executive Board will act responsibly, with the financial health of Ozaukee Master Gardeners a continued priority.

Start now to log your volunteer and education hours for 2019. They will be due in October.



Ozaukee Master Gardeners 2018 Executive Board

- President** Roseann St.Aubin
- President Elect** Erin Schanen
- Past President** Jim Layton
- VP Operations Committee** Jenna Smith
- VP Project Committees** Mary Hotchkiss
- Community Garden Resources** Mary Reilly-Kliss
- Treasurer** Joy Schultz
- Secretary** Sue Kinas
- Members at Large** Lou Hefle, Mary Ingles, Stan Suring

Ozaukee Master Gardener Committees

- Advocates Shelter - Kuhefuss House - Lasata - 4H Horticulture -
- Ozaukee County Fair - Pioneer Village - Heirloom Plant and Herb
- Sale - Port Washington Triangle Garden - Tendick Park -
- USS Liberty Memorial Public Library - Washington County Community
- Gardens - Webster School - Membership - Newsletter- Education -
- Publicity - Website - Yard & Garden Line

Read more on our website <http://ozaukeemastergardeners.org/>
Once online, click on "Our committees" to get the full descriptions, as well as names of the committee chairs.

An EEO/AA employer, University of Wisconsin Extension provides equal opportunities in employment and programming, including Title IX and ADA requirements. Please make requests for reasonable accommodations to ensure equal access to educational programs as early as possible preceding the scheduled program, service or activity.



President's Message

I step down from the post of OzMG President at our Annual Meeting, in January, which traditionally features the election of a new slate of officers.

Erin Schanen is poised to take over the presidency. She is fantastic. Supremely organized. A calm and careful leader. There will be more good things ahead, I'm sure.

I am proud of the 2018 Board for their dedication to the organization.

We surveyed members, collected the history and management details of core projects, reformulated some committees, and approved a 2019 budget that spends dollars on new tasks and events.

Thank you, for your support in 2018. You planted beautiful things, weeded out the ugly stuff, taught lessons, learned more, built relationships, made Ozaukee County greener.

All the best to our Ozaukee Master Gardener Volunteers in the year ahead.

The Snow Man

One must have a mind of winter
To regard the frost and the boughs
Of the pine-trees crusted with snow;

And have been cold a long time
To behold the junipers shagged with ice,
The spruces rough in the distant glitter
Of the January sun; and not to think
Of any misery in the sound of the wind,
In the sound of a few leaves,

Which is the sound of the land
Full of the same wind
That is blowing in the same bare place
For the listener, who listens in the snow,
And, nothing himself, beholds
Nothing that is not there and the nothing that is.

-Wallace Stevens





Important Dates

Jan 24 - Annual Meeting and Potluck Dinner, 6:00 p.m. Landt-Thiel American Legion Hall, Saukville.

Feb 21 - Orchid Show, Chicago Botanical Gardens, 7:15 a.m. to 4:30 p.m. Pre-registration is required.

Feb 28 - General Monthly Meeting. Topic: California Spring Trials. Speaker: Erin Schanen. 7:00 p.m.

Mar 28 - General Monthly Meeting. Topic: Spring has Spring. Speaker: Kate Redmond. 7:00 p.m.

Apr 25 - General Monthly Meeting. Topic: Frogs and Toads. Speaker: Jason Nichols, Mequon Nature Preserve. 7:00 p.m.

All monthly meetings are held in the Auditorium of the Ozaukee County Administration Building in Port Washington.

NOTE: There are no general monthly meetings in May, July or November.

More events, including work sessions at project gardens and committee meetings, are listed online on the Ozaukee Master Gardeners' website.

<http://ozaukeemastergardeners.org>

You're Invited!!

Ozaukee Master Gardeners' ANNUAL MEETING and POTLUCK DINNER

Thursday, January 24, 2019
6:00 pm.

Landt-Thiel American Legion Post 740 Hall
601 W. Dekora Street (Hwy. 33), Saukville

Evening Activities

- Potluck (see assignments on right)
- Election of Officers for 2019
- Graduation Presentation
- Recognition of Accomplishments of OMG's

Tea and coffee will be provided.
The bar will be open for any purchases.

Any questions, please contact Heidi Janous at HeidiJanous@gmail.com

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Potluck Assignments

Please bring a dish assigned to the first letter of your LAST name.

- **A—L** Main Dishes
- **M—S** Salads
- **T—Z** Desserts

Please remember to bring utensils and hot pads if necessary.



Please note that a photographer will be taking videos and pictures of the participants at club meetings and events. UW-Extension may use these videos and pictures in a manner consistent with UW-Extension's mission. Your attendance at these events indicates your consent for your image to be recorded and used in this manner.



December morning sunrise, Port Washington

Climate Change and Gardening

Mary Reilly-Kliss, Ozaukee Master Gardener

I recently attended the “Functional Landscape Design” Fall Symposium at the Rotary Botanical Gardens in Janesville. Featured speakers included Mark Dwyer from the Rotary Gardens who spoke about grasses, Samantha Peckham from the Cantigny Gardens in Wheaton, Ill, who shared garden design strategies, and Dr. Laura Jull, the UW Woody Ornamental Specialist, who discussed climate change. While the first two speakers had excellent presentations full of great take-home ideas for plant selection and garden design, Dr. Jull’s “Landscape Plants and Climate Change” brought to life the impact which climate change is and will have on our landscapes.

The source of much of her presentation was the April, 2017, US Forest Service report *Chicago Wilderness Region Urban Forest Vulnerability Assessment and Synthesis*. At first glance, you might say, “What does that have to do with me, here in Ozaukee County?” Well, the Chicago Wilderness region covers about 7 million acres from southwestern Michigan, around the curve of Lake Michigan through northern Indiana, up through eastern Illinois, and north into Wisconsin where all or portions of Walworth, Racine, Kenosha, Waukesha Counties and neighboring Milwaukee County constitute the Chicago Wilderness area.

Before this area was settled, the landscape was entirely different, consisting primarily of woodlands and savannas. Now, urban and suburban development have brought “soil alteration, ...air pollution, the urban heat island effect, extreme weather events, invasive plants, insect pests, and diseases.” In general, over the past 100 years the area has seen warmer temperatures and increased precipitation. By the end of the 21st century, the study predicts, the mean actual temperature is projected to increase anywhere from 2.3 to 8.2 °F, and precipitation will increase in summer and fall.

Though the study focused on the impact of climate change on urban landscapes, there are implications for all of us who live in this area because we have had personal experience with extreme weather events. Remember the Polar Vortex of 2013-2014, and the rains and floods of the past August? In 2012, which I refer to as “The Year of the Crazy Spring”, temperatures were much warmer and earlier in the growing season than normal. As a result, some insects such as the cabbage worm and Colorado potato beetle went through more generations than usual, causing extra damage to some of the veggies in my garden.

Climate change has an effect on the types of trees which will grow in our landscapes, thus trees now featured in our yards and public spaces may not thrive in the second half of this century. In the face of losing trees to emerald ash borer, the Chicago Botanic Garden studied 50 trees to find which would thrive in the face of changes in their environment. They found that, given the advances of climate change, *“ten of the 50 trees under study—20 percent—will no longer find the metropolitan area a welcoming habitat. (And)... when we look at the data for 2080, (we) project that only 11 of the initial trees would continue to do well in Chicago and the upper Midwest.”*

They predict that by 2050:

- Shagbark hickory
- Norway spruce
- American hornbeam, and
- Katsuratree, among others,

will *not* grow well in our area under worst case scenarios.

On the other hand, among the 40 species which *are* best suited for our warming climate are

- ‘Autumn Brilliance’ serviceberry,
- ‘Valley Forge’ American elm,
- Kentucky coffee tree, and
- sugar maples

Bell notes that some trees may survive by *“drastically reducing carbon emission to slow climate change and help protect existing trees, and carefully selecting the trees we plant for future generations.”* The Chicago Botanic Garden compiled an interactive list of Trees for 2050, which, if you think about it, isn’t really that far into the future. (https://www.chicagobotanic.org/plantinfo/tree_alternatives)

At this point in Dr. Jull’s presentation, my brain was whirling over all the information she shared. And then, visual learner that I am, I was stunned by this graphic:



Continued next page

Climate Change, continued from page 4

Basically, the State of Michigan faces drastic changes in growing conditions such that by 2080, if nothing changes, the climate will be comparable to that of the State of Oklahoma. Obviously, this will have a huge impact on landscapes both public and private, to say nothing of agriculture-- think cherries and apples.

So, what can we do? As gardeners, our lifestyle and garden plant choices make a difference. In our gardens, we can plan and plant for the future. Take a look at the Chicago Botanical Garden Trees for 2050 list if you are doing some landscaping and select those trees which will thrive into the next century. We can keep an eye out for and remove invasive species as we find them in our neighborhoods and inform our neighbors of the reasons to do so. We can make informed decisions when it comes to purchasing appliances and vehicles, selecting those with lesser carbon footprints. We can also actively support local, national, and international organizations which lobby on behalf of climate change education and preservation of our landscapes such as the Washington Ozaukee Land Trust, LaLawrann Conservancy, the Audubon Society and the Sierra Club.

Some of the climate change damage cannot be undone. But, by making informed decisions going forward, we will be able to make a difference--because if Michigan ends up with an Oklahoma climate, Wisconsin won't be far behind.

**Mary's sources:**

Brandt, Leslie A. et al. Chicago Wilderness Region Urban Forest Vulnerability Assessment and Synthesis: A Report from the Urban Forestry Climate Change Response Framework Chicago Wilderness Pilot Project. (US Forest Service General Technical Report NRS-168, 2017). https://www.fs.fed.us/nrs/pubs/gtr/gtr_nrs168.pdf

Bell, Andrew. Trees for 2050 (2013) A study of suitable trees for a warming midwestern climate. http://my.chicagobotanic.org/science_conservation/trees-for-2050/

Hayhoe, Katharine et al (2010). Regional climate change projections for Chicago and the US Great Lakes Journal of Great Lakes Research 36. P. 17.

**OzMG Sunshine Committee brightens days**

Erin Schanen, OMG President-Elect

The Ozaukee Master Gardeners Sunshine Committee has been busy brightening the days of fellow master gardeners this year.

Created earlier this year, the Sunshine Committee has one important goal: to bring a little sunshine into the lives of master gardeners who are celebrating something great or need a little boost as life throws them a curveball. It's a way for master gardeners to know that we're thinking about them.

Carol Ross, Lori Haischer and Donna Genske make up the Sunshine Committee, taking turns sending notes to members on behalf of all Ozaukee Master Gardeners. They estimate they've sent out about a dozen notes this year.

It's a small committee, but one that is doing very important work in our organization.

If you know of an Ozaukee Master Gardener who is going through rough time and needs a pick-me-up or someone who is celebrating something great, like a new addition to the family or a fabulous honor, help us get the word to the Sunshine Committee so our members know we're thinking about them in good times and bad.

Send Sunshine Committee requests to Erin Schanen at erinschanen@me.com or Roseann St. Aubin at roseannstaubin@gmail.com

Webster Green Team Visits Farm Wisconsin Discovery Center

Stan Suring, Ozaukee Master Gardener Volunteer

The Farm Wisconsin Discovery Center was selected by the Green Team for its fall field trip.

The Green Team is of course OzMG's core project that provides hands-on gardening education for students at Webster Middle School in Cedarburg, and more.

This new 10,000 square foot Discovery Center located near Manitowoc just off Highway 43 opened for tours in July 2018. Its mission is to help visitors "Learn how Wisconsin agricultural producers make food, fiber and fuel ...safely humanely and sustainably."

The hands-on, interactive exhibits focus on such topics as: Advances in Food Production, Balancing Food Production and the Environment, Field to Fork-Feeding Your Family, and Wisconsin's diverse agriculture from Alfalfa to Zucchini.

Included in the admission is an exhibit titled "Birthing Barn" in which visitors can possibly view one of the average of five calves born daily at the facility. However, during our three hour tour with the students we did not have the opportunity to see this happen.



Another highlight of this visit is a bus tour of a local farm that is currently milking over 2500 dairy cows.

We took more pictures of our field trip, which are featured at right.

To get more information on this facility, visit the website www.FarmWisconsin.org



Left: View of some of the interactive exhibits.

Top: The Dairy-Exhibit showing how automated the dairy industry has become.

Above: Members of the Green Team that went on the tour pose around a tall statue depicting how agriculture holds food production in its hands.

We Support Ozaukee County Libraries

Information provided by Susie Granzow, Ozaukee Master Gardener Volunteer

Annually, Ozaukee Master Gardeners, through its Education Committee, donates to our County libraries. The amount of \$240 was given this year to each to the following five libraries:

- Cedarburg Public Library**, Cedarburg
- USS Liberty Memorial Public Library**, Grafton
- W.J. Niederkorn Library**, Port Washington
- Oscar Grady Public Library**, Saukville
- Frank L. Weyenberg Library**, Mequon/Thiensville

Libraries can get better discounts on books than we can. They also know what they already have or need, so we allow them to purchase books with our donations. Our stipulation: the books must be gardening, horticulture, or environmental related and appropriate for the Wisconsin/Midwest climate.

They are asked to put an acknowledgement in each book showing it was purchased with funds from Ozaukee Master Gardeners.

Our gifts are appreciated. As John Hanson, Director of the USS Liberty Memorial Library told us in a thank you note, "It is because of help from friends like you that our library can continue to provide quality services to our community."

Luminaries Brighten 4H Horticulture Program

Ozaukee Master Gardener Volunteer Jane Spalding recently led the kids registered in our 4H Horticulture core project with a "brilliant" activity. She guided the construction of fall luminaries using dried flowers and leaves. The meetings always mix lectures and lessons with something new and fun to do.



Clean Out Your Junk Drawer and Help our Students!

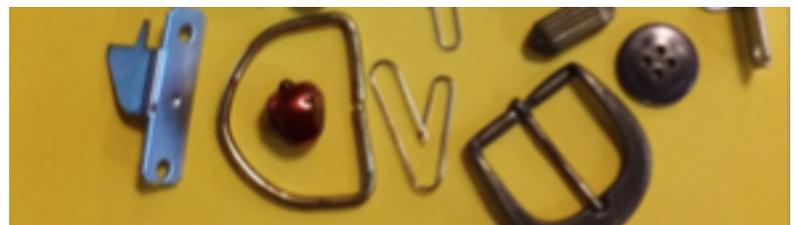
OzMG's 4H Horticulture Project needs small items for a garden art "wind chime" project next spring.

Please check your junk drawer or work benches for any of these items:

- Old keys*
- Metal washers*
- Metal nuts*
- Key rings*
- Paperclips*
- Large buttons*
- Pipe cleaners*
- Dog license tags*
- Large beads*
- Jingle bells*
- Fish line swivels*
- Other items with holes*

Bring your finds to any of our monthly General Membership meetings. Look for the "Junk collection" bucket on the back table. Your 4H Horticulture Leadership team thanks you for your interest.

And - if you have questions contact Jane Spalding at spaldingmj@frontier.com or by calling 262-692-3943.



4H Project: The Spice In Your Life

M. Lynn Schmid, Ozaukee Master Gardener Volunteer

When asked to present a short class on a life skill to young 4H horticulture students, my thoughts took me down several avenues. How old are these 4H students? Which topic should I choose? Do these 4H students possess an interest in growing herbs or in preparing foods using herbs and spices? Would they enjoy mixing a small batch of a savory spice blend to use at home? What will they take away from this presentation?

On November 28, the class, a blend of 4H students, parents and other Master Gardeners, met in Cedarburg. I arrived with several one-page handouts to share with attendees. Some handouts provided detail on potted herbs, rosemary, spearmint, cayennes, parsley and cinnamon.

A few herbs from our home garden were still growing, so I brought a sampling for students to touch and smell. A few dried herbs were also on display, and one student enjoyed using my mortar and pestle to grind coriander seeds into an aromatic powder. I encouraged him to take the coriander home. His grandmother told me they would find a recipe to use freshly ground coriander.

In addition, I provided recipes for a simple basil-pine nut pesto, along with my recipe for cinnamon crunch rhubarb cake. The favorite recipe of the evening seemed to be my own favorite using an aromatic cinnamon, allspice, nutmeg, ginger and more. This blend is a lovely addition to zucchini bread recipes, or it can add flavor to a vanilla milkshake.

Not-Just-For-Pumpkin-Pie Spice

- 1 1/2 tablespoons ground cinnamon (I prefer Indonesian cinnamon, but use your favorite.)
- 1 teaspoon ground nutmeg
- 1 teaspoon ground ginger
- 3/4 teaspoon ground allspice
- 1/4 teaspoon ground cloves

Stir spices together with a fork. Label and store spice blend in a glass jar in the freezer. Your freezer protects flavors and aromas of dried herbs and spices, so shelf life is increased. Frozen spices and blends are still flavorful after three years.

There was just one homework assignment given to the class. The assignment was to visit a spice store. A

spice store can be a global adventure, since spices are generally labeled with their country of origin. Smell the herbs and spices and find YOUR favorites!



Above: Students Caleb, Jacob and Becca create spice blends with Lynn Schmid's guidance.

Below: An array of plants and cuttings show herbs in their fresh state.

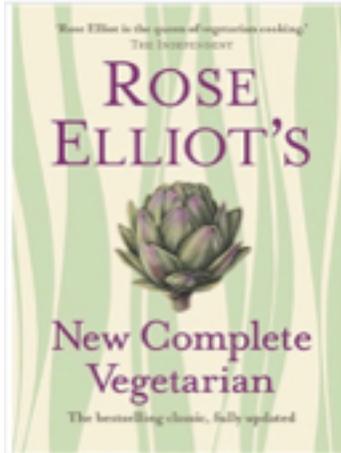
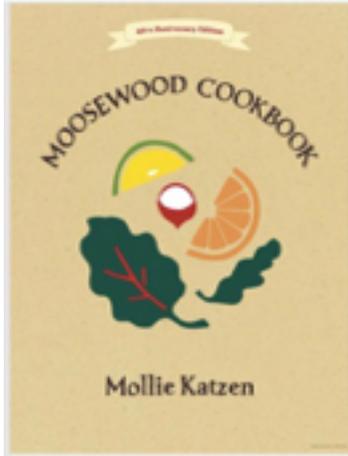


How Do You Like Your Veggies?

Two cookbook reviews by **Jenna Smith**, Ozaukee Master Gardener Volunteer

I collect cookbooks. I don't even know how many I have any more. All I know is I have three floor-to-ceiling bookcases in my basement packed with them. And about once a year, I go through them to make certain they are organized so I can grab what I want quickly.

In the vegetable section of my collection I have two favorites: *Moosewood Cookbook* by Mollie Katzen and *New Complete Vegetarian* by Rose Elliot.



Moosewood Cookbook by Mollie Katzen

I would be surprised if you had not heard of Moosewood Restaurant, an Ithaca NY restaurant started in 1973. This restaurant was started by a group of people known as the Moosewood Collective who wanted to open a restaurant focused on vegetables. Due to the popularity of the restaurant and the dishes it serves, Mollie Katzen, of the Moosewood Collective, developed the *Moosewood Cookbook* in 1977.

I pull this cookbook from the shelf when I want a really good soup. There are 36 soup recipes in the book. My favorites include Hungarian Mushroom, Cream of Spinach and Buttermilk Beet Borscht. Other favorites are Noodle Kugel with Cottage Cheese and Apples, and Mushroom Strudel. I've still got a sticky note to remind me to try the Samosas recipe that makes my mouth water every time I read it.

The recipes are simple with little to no special equipment necessary. This book provides help in getting more veggies on your dining table with basic preparations leading to dishes everyone loves.

New Complete Vegetarian by Rose Elliot

This collection of vegetarian recipes was updated and published in 2010. Its size is intimidating. When I first got it after a recommendation from a trusted friend, I wondered if purchasing it was a mistake. Little did I know

this book would become a favorite.

The book is organized into typical meal choices such as Dips, Pasta, and Cheese and Eggs. However, it goes further into Beans, Grains and Rice, and Tarts and Pies.

The recipes go a step above simple preparation to enter a fresh "wow" level that has impressed my guests as well as myself. Recipes include Cannellini Bean, Black Olive, Sun-Dried Tomato and Basil Dip. The directions for this dip are as easy as putting all ingredients into a food processor and serving with pita chips.

Cabbage Salad with Mint and Pomegranate – this dish brings basic ingredients into a salad that looks like a work of art. Better yet, directions ask the reader to make it early enough so the cabbage can sit in the dressing and absorb its goodness.

Falafel – the recipe includes a bunch of parsley as well as onion, garlic and five different spices. A bland falafel, this is not!

With *New Complete Vegetarian*, I find myself experiencing favorite vegetables in new and creative ways, with flavor profiles I could never have created on my own.

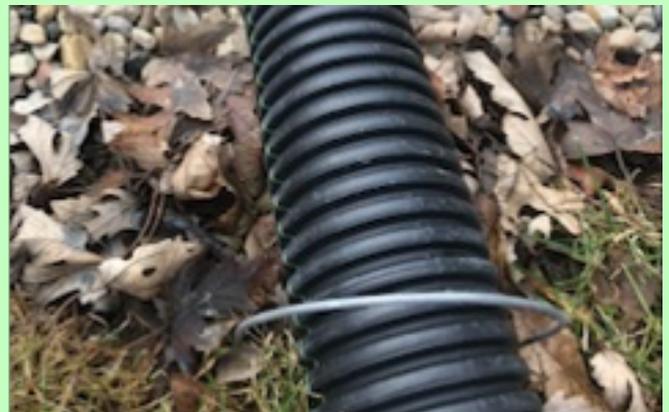
For those who read cookbooks like novels, this one in particular is enjoyable. The size and organization of the book allows the reader to build on techniques and flavor combinations while still providing inspirational options to attempt.

Right now these are the two vegetarian cookbooks that lead the way for me. I hope you try one or both of them. Pass along your favorites!

Sump Pumps and Croquet?

No, it's not a new game!

It's a novel way to keep the end of your sump pump hose in place. Borrow a hoop from your croquet set and push it into the ground over the hose. It's a perfect fit for a standard hose with a 3-inch radius.



General Membership Meeting Bundt Cake

Submitted by Kathy Saiia, Ozaukee Master Gardener Volunteer

Okay, that's really not the name of this recipe. But we couldn't resist renaming this cake after it proved to be a popular option on the treat table for a General Membership Meeting. In fact, it was so popular that by the time this editor tried to get a picture of it, even the plate had disappeared.

It's actually called *Carrot-Apple Bundt Cake with Cream Cheese Glaze*, from the Weightwatchers cookbook *Year Round Fresh*. Kathy Saiia made the cake. She has now shared the recipe.

Carrot-Apple Bundt Cake with Cream Cheese Glaze; Weightwatchers

Cake

2 1/2 cups all-purpose flour
 2 1/2 teaspoons baking powder
 2 teaspoons cinnamon
 1/2 teaspoon salt
 1 cup granulated sugar
 3/4 cup packed brown sugar
 3 large eggs
 1/3 cup canola oil
 1 tablespoon vanilla extract
 3/4 pound shredded carrots
 1 apple, peeled, cored and diced
 1/2 cup dried cranberries

Glaze

1 1/4 cup confectioner's sugar
 2 tablespoons light cream cheese (Neufchatel)
 1 tablespoons plus 1 teaspoon low-fat (1%) milk
 1/8 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F. Spray 10-inch Bundt pan with non-stick cooking spray.

To make cake, whisk together flour, baking powder, cinnamon, baking soda and salt in medium bowl.

With electric mixer on medium speed, beat granulated sugar, brown sugar and eggs in a large bowl until thickened, 2 minutes. Add oil and vanilla and beat until blended. With mixer on low speed, beat in flour mixture just until blended (batter will be thick.) Add carrots, apple and cranberries and stir just until blended.

Spoon batter into prepared pan and smooth top. Bake until toothpick inserted into center of cake comes out clean, 45 to 50 minutes. Let cake cool in pan on rack for 10 minutes. Remove cake from pan and let cool completely on rack.

To make glaze, with electric mixer on low speed, beat confectioner's sugar, cream cheese, 1 tablespoon of milk and vanilla until blended. Increase speed to medium and beat until smooth. Beat in additional milk if needed. Drizzle glaze over cooled cake.

Per serving (1/24 of cake): 189 Calories, 4g Total Fat, 1 g Saturated Fat, 152 mg Sodium, 36 g Total Carbs, 25 g Sugar, 1 g Fiber, 2 g Protein.*

**Editor's note:*

Very few people will eat only the recommended portion size of 1/24th of this cake!



Job Fair Introduces Volunteer Options for Trainees

On Tuesday, December 11, the new class of Ozaukee Master Gardeners learned about our projects and committees first hand - from those who lead them. This was the traditional job fair held on the final night of Level 1 Training. Some of our 18 new trainees signed on for multiple projects.

The new trainees will be certified, and able to join our listserv as soon as they complete the last few steps, which include passage of their final test and completion of background checks. We can't wait to see them at our project sites!

Many thanks to Ozaukee Master Gardener Susie Granzow and all those who helped lead our 2018 Level 1 Training.



The Best Dirt

Newsletter of Ozaukee Master Gardeners

www.ozaukeemastergardeners.org/

Holiday 2018

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