

**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.

In This Issue:

| | |
|-------------------------|-------|
| President's Letter..... | 2 |
| Important Dates..... | 3 |
| Kathleen Awe | 4 |
| Garden Crawl..... | 5,6,7 |
| Nature is Amazing..... | 8,9 |
| Japanese Beetles..... | 10 |
| Mary Ingles info!..... | 11,12 |
| Liatris..... | 13 |
| Veggies..... | 14 |
| Recipes..... | 15 |



The Best Dirt



Ozaukee Master Gardener's Summer Issue Photo Album

Photos and article by Susan Steinhafel, Ozaukee Master Gardener Volunteer



This summer has been one of transition, exploration, education, and then heat exhaustion and down a quart of blood from the mosquito invasion! A cornucopia of emotion!

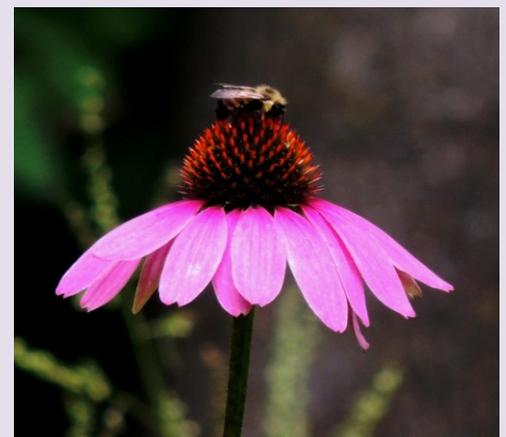
It has been an amazing year. We have learned so much...much more than horticulture....much more about each other and our love of gardening, sharing, laughing, crying, and seeing the world in a whole new way.

The unity in adversity is inevitable for those who look at life's continual trials and wonderments with the glass half full. "We are in this together" rings loud and clear.

I loved everyone's exceptional wonderment and awe of our world that has been ever so familiar but somehow this year has been through new eyes. This newsletter is more of a PHOTO ALBUM documenting our joys, discoveries and sad times. The numbers of photos describe what some words can't.

Enjoy this, YOUR newsletter and the photo album you have of our lives as Ozaukee Master Gardeners

2021. The following pages are a collection to reminisce, revel and rejoice of this year's accomplishments.



"Summer afternoon...summer afternoon; to me those have always been the two most beautiful words in the English language"

---Henry James---

Quote submitted by Ozaukee Master Gardener Volunteer, Susan Blake

Ozaukee Master Gardeners 2021 Executive Board

President – Sue Kinas
Past President – Heidi Janous
President Elect – Jeanne Mueller
Treasurer – Jim Tonelli
Secretary - Kathy Tonelli
Member at Large - Diane Niksa (2021)
Member at Large –Susan Blake (2022)
Member at Large- Robert Crevenstein (2023)
VP Operations - Walt Schmitz
VP Projects - Laurie Yingling

Ozaukee Master Gardener Projects, Committees

Advocates Shelter - Lasata - 4H Horticulture -Ozaukee
 County Fair - Heirloom Plant and Herb Sale - Port
 Washington Triangle Garden – Hales Trail- Historic Light
 Station Port Washington Historical Society
 USS Liberty Memorial Public Library - Washington County
 Community Gardens -
 Webster School - Membership - Newsletter- Education -
 Publicity - Website –Facebook-
 Yard & Garden Line

Read more about Ozaukee Master Gardeners on our website.

<http://ozaukeemastergardeners.org/>

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 Letter

We've been really fortunate this year. We've had really awesome speakers who have made us all stop, think, consider and jump in. There's been some really great learning opportunities through the many learning channels we have at our fingertips and because of non-ending global supply chain challenges we've had to step out of our comfort zones and try new plants; And new ways of doing things; And new ways of visioning what our gardens should be; And what lawn should really be.

Yes, out of all the crazy that is 2021 we are starting to buy into natural lawns where pollinators can get an early start feasting on dandelions then later clover and other tasty treats.

The Yard & Garden line has been inundated with upset lawn owners this year who've had challenges above and beyond the norm and I know a couple were less than thrilled when they were encouraged to stop putting massive quantities of weed killer on the grass, start mulching the cut grass and stop fertilizing so much.

We are starting to place more value on native plants that don't make us work quite so hard or get so frustrated by loss when something beautiful but definitely outside of its comfort zone fails to produce. We have some projects this year concentrating on finding the right combinations that don't get mowed down by the greedy deer that are freely roaming city streets. There's been some early success but tweaking is still needed.

The enormous numbers of new zone hardy hydrangeas are so exciting but holy cow, so, so confusing. When to trim them back, which ones love the sun, which like water, which are more drought tolerant, which flower earliest and latest...oh, the list goes on. Having Ozaukee Master Gardener members who are trying out new varieties and letting others know is just a great way to educate, enthuse and endeavor to new visions.

Indeed, in a year that has required us to pause taking on new projects, our 120+ membership team has found ways to continue to provide our main purpose---educating within our communities. To all of you who are digging, taking the risk and trying new plants, talking to people new to gardening and igniting that spark in them to yearn for more, thank you. Thank you to all who take the time to reach out to others and help them along. Thank you to all who volunteer their time to plan great events for the group. Thank you to all of you who understand this crazy year will eventually settle down and are staying focused on our mission rather than worrying about things we have no control over. Most of all, thank you Ozaukee Master Gardeners for continuing to find a way forward.

Happy Gardening!

Sue Kinas, President, OMG, 2021



Important Dates:

Below is a calendar of 2021 activities provided by OMG's Executive Board.

Sept 23- Gen.Membership Meeting
Oct 28 - Gen.Membership Meeting

All general meetings begin at 7:00pm.

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

<http://ozaukeemastergardeners.org>

TRIBUTE AND THANKS TO.....

Ozaukee Master Gardeners thank Mary Hotchkiss and her phenomenal team for the amazing job they did on the plant sale in May!!!



From the Desk of Claudia Breitengross

Hello All! I want to follow-up regarding any OMG google group listserv concerns.

If a Master Gardener is not getting the google group emails.

A few reasons may be:

- Some folks have spam settings on their email system that aren't allowing messages to come in. They will need to look into that on their end. I'd suggest that MGs may need to check their junk mail and add ext-ozaukeemastergardeners@g-groups.wisc.edu to their address book.
- Some folks operate with very old email platforms and don't jive with newer group email platforms.
- If a MGV has changed their email address mid-year, they need to go into the [Online Reporting System](#) and update that themselves and then notify our office of that email change. Our office pulls a list of emails from the online reporting system once a year after enrollment closes in March.

Thanks-

Claudia Breitengross
Support Staff
Extension Ozaukee County
Administration Building
121 W. Main Street
Port Washington, WI 53074
P: 262.284.8288
F: 262.284.8100
claudia.breitengross@wisc.edu
711 for Wisconsin Relay



Extension

UNIVERSITY OF WISCONSIN-MADISON
OZAUKEE COUNTY

As part of the UW-Madison Division of Extension, we provide knowledge and resources to engage people and their communities in positive change where they live and work.

An EEO/AA employer, University of Wisconsin-Madison Division of Extension provides equal opportunities in employment and programming, including Title VI, Title IX, the Americans with Disabilities (ADA) and Section 504 of the

Master Gardeners Dedicate Bench in Memory of Kathleen Awe

Submitted by Jeanne Mueller, Ozaukee Master Gardener Volunteer

Ozaukee Master Gardeners joined the Awe family to dedicate a bench, a gift from Ozaukee Master Gardeners, in memory of Kathleen Awe. Master Gardener Heidi Janous said, "She was our dearest friend and garden colleague. She formed us [Ozaukee Master Gardeners], embodied us, and made us possible, growing our organization from zero to over 130 members in 23 years."

Awe was a "teacher" Janous continued. "Kathleen was the epitome of servant leadership volunteering over 5,000 hours with the Ozaukee Master Gardeners." Awe taught at least one unit at every training session, gave presentations in the community, and was a master composter, preserver, and vermiculturist. "Just sitting with her," Janous recalls, "I learned so much...when working on projects, I sought her out to work next to her so I could learn from her."

Reading the bench plaque, Master Gardener Mary Ingles said, "Kathleen Awe, her memory blooms in our gardens and in our hearts." "It is impossible to capture the essence of a woman as remarkable as Kathleen," she continued. "Her legacy lives on through what she taught us, not only about gardening but life and love. Every time we pick a flower or vegetable or gather herbs or preserve them, we will think of Kathleen and thank her for what she taught us about growing and preserving our bounty."

"She loved sharing her knowledge and passion," Ingles continued. "She loved helping others follow their passion for gardening...achieving that through the many positions she held in the Ozaukee Master Gardener organization." "Thank you for sharing Kathleen with us," Ingles said to the Awe family gathered for the dedication.

"Thank you," said Monica Hall, Awe's daughter. "You all gave her so much enjoyment, you gave her meaning and a purpose in her retirement. Master Gardeners meant everything to her."

After the dedication, a bouquet was thrown in Cedar Creek as a remembrance of Awe and her love of flowers and gardens. Gently floating down the creek, it passed Advent Church where Awe was a member and tended the beautiful flower gardens.

The bench, purchased through the Cedarburg Legacy Tree and Bench Program, is located on Cedar Creek behind The Shinery.



Ozaukee Master Gardeners Heidi Janous and Mary Ingles alongside Jim Awe, Kathleen's husband, and Monica Hall, Kathleen's daughter, as they remember a dear friend, wife, mother, and teacher. Kathleen's passion for sharing her love of gardening will be long remembered by the thousands of people she taught throughout her life and the many more that will be taught by students of Kathleen.

2021 Summer Garden Crawl Event

Submitted by Heidi Janous, Ozaukee Master Gardener Volunteer

Master gardeners and their guests enjoyed a beautiful evening strolling through Karen Rachum's well maintained garden for this summer's OMG Garden Crawl. Almost 85 OMGs enjoyed a relaxing evening together—finally— after being secluded from each other for so long. The camaraderie in the OMGs was very apparent as everyone dined together and simply did what we all do best—share the love of learning about gardening from each other.

Karen Rachum graciously welcomed our membership into her serene setting. She shared all of her best gardening practices and nuances in (all) her border perennial beds as well as her vegetable plantings. Karen wrote a self-guided tour for everyone to help in identification of specific plantings and locations. Her gardens wandered through her patio space and across the lawn where she had an inviting fire in the fireplace. So many "crawlers" enjoyed their community dinner there. Karen's unique vegetable garden spaces were brimming with produce and she explained her strategies for success. The Rachums should be so proud of the transformation they have performed on their property.

The OMGs offer their heartfelt thanks to the Rachums for opening their garden space for us. Don't forget, if you would like to be a future garden host just reach out to Jean or Heidi; no garden is too big or too small, they're all just right. A big thank you to all the Membership Committee members who helped make this run so smoothly for everyone. We are committed to making this a rewarding annual experience for everyone.

Jean and Heidi

Photos by Mary Ingles



MORE PHOTOS FROM THE GARDEN CRAWL!!

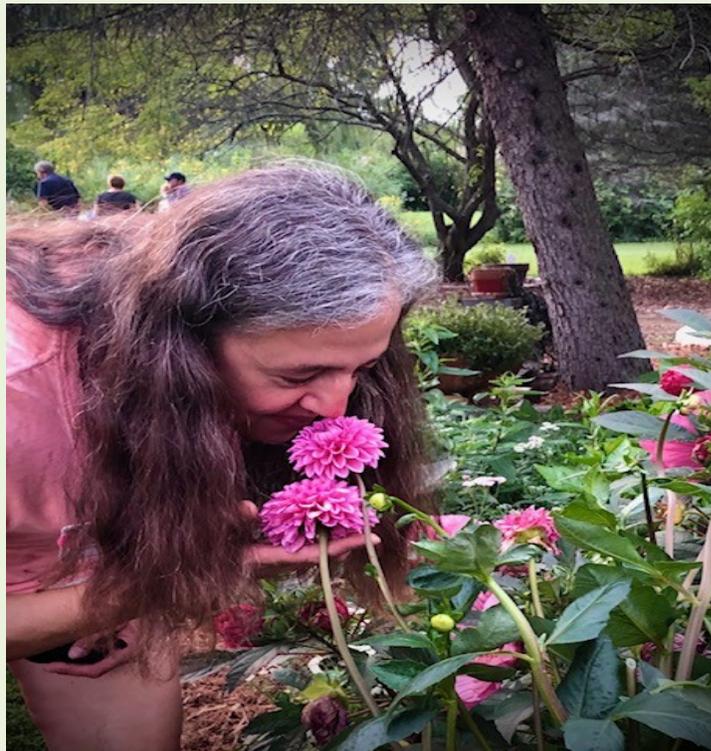
PHOTOS SUBMITTED FROM KAREN RACHUM, OZAUKEE MASTER GARDENER VOLUNTEER



**“He who sows courtesy reaps friendship. He, who plants kindness, gathers love.”- Ralph Waldo Emerson-
Submitted by Susan Steinhafel, Ozaukee Master Gardener Volunteer**

MORE PHOTOS FROM THE GARDEN CRAWL!!

PHOTOS SUBMITTED FROM SUSAN STEINHAFEL, OZAUKEE MASTER GARDENER VOLUNTEER



NATURE IS AMAZING!

STORY AND PHOTO BY SUSAN BLAKE, OZAUKEE MASTER GARDENER VOLUNTEER

Here are a few photos of some summer garden finds. I had never noticed brightly colored Candy-Striped Leafhoppers before, nor had I ever seen a volunteer Safflower plant. Nature continues to surprise and amaze!



I had never seen Candy-Striped Leafhoppers before and was surprised to find them sitting on a black raspberry bush on my birthday in June. A colorful pair indeed!



A bird must have planted a Safflower seed in my garden. It had very pretty flowers, but the plant is extremely prickly.



The Safflower plant is even pretty when it matures. However, the thorns seem to be even sharper! I wonder how they manage to extract the seeds.

Lunch at Lynn's... Now Serving Daily Delicacies for Freshly Hatched Japanese Beetles, Male and Female!

Story and photo by M. Lynn Schmid, Ozaukee Master Gardener Volunteer

More than 1,600 beetles have dined at Lynn's organic buffet during July and August 2021. Popular entrees include raspberries and their foliage, morning glory leaves (not flowers) and green bean leaves. Though most of their preferences seem to be dicots, some beetles enjoyed dining on monocots (like foliage and silk of sweet corn.) For a delectable dessert, beetles munched the yellow flowers of certain marigolds... but not all marigolds! After consuming the all-you-can-eat buffet, 1600+ went for a brief "swim" in Lynn's blue, soapy pool. Lynn is grateful some plants are *completely untouched* by these beetles: tomatoes, zucchini, phlox, cosmos, asters, yarrow, sedum and hydrangea.

p.s. Once again, it's time to clean "the pool"



“We keep moving forward, opening new doors and doing new things, because we’re curious, and curiosity keeps leading us down new paths” -Walt Disney- Submitted by Jeanne Mueller, OMG volunteer

Battling Bugs! Tips to keep mosquitoes and fruit flies at bay!

Story and photo by Mary Ingles, Ozaukee Master Gardener Volunteer

“Honey, I’m going out to feed the mosquitoes,” we joke as one of us bravely leaves the house to work in the yard or garden after the mosquito population exploded in late summer. If we try to avoid using repellent that melts plastic, we look like we’re wearing hazmat gear and we probably scare the neighborhood children—mosquito netting over our faces, hoods over our heads, long sleeves, long pants and gloves in 90 degree heat and humidity. But to put up our feet and enjoy our patio in shorts and T-shirts, we found that the most effective way to keep

Fruit flies

When we come inside, we don’t want to find fruit flies enjoying the tomatoes that we picked for ourselves. Because tomatoes should not be refrigerated, we put them in containers on the counter, and cover them with tulle fabric or a fine netting available by the yard at a fabric store. This usually works pretty well, but if some of those little buggers still sneak in, the following recipe works well to get rid of them.

Fill a wide mouth jar half full with apple cider vinegar. No other vinegar will work—it has to be apple cider vinegar. Add a few drops of dish soap, and then fill the rest of the jar with water until the bubbles reach the rim of the jar. Drawn by the scent of the vinegar, the fruit flies get caught in the bubbles and die. When the bubbles disappear, dump some of it and

A little research says that it is a perennial bulb that is also called a snake flower. Ornithogalum also can be found with white flowers. Then it is called Star of Bethlehem and is often used in Christmas arrangements. I’d love to find white ones this fall to have for Christmas!



Zooming OMG...Summers Remembrance

*Story and photos by Mary Ingles,
Ozaukee Master Gardener
Volunteer*

Since the start of the pandemic, Zoom has become a way of life for many of us, including for our monthly OMG meetings.

We miss getting together in person, but there is a silver lining to this dark cloud. Technology has not only enabled us to stay connected, but also to expand our outreach in fulfilling our mission of educating the public about gardening and horticulture.



Roy Diblik was one of our many excellent speakers.



President Sue Kinas led our meetings in 2021.



Liatris - Flowers for Birds, Bees, and Butterflies

Story and photos by Susie Granzow, Ozaukee Master Gardener Volunteer

Do you know that you can invite birds to your yard by adding the right plants? One of my favorite plants is Liatris; some of its common names are Gayfeather, Blazing Star, and Prairie Blazing Star. I have Gayfeather, which has purple flower stalks, but there are also white varieties.

Liatris is a great choice if you want to attract birds, butterflies, bees (and people). As a native plant, it draws native pollinators to your yard, and it is also very low maintenance – once established, it takes care of itself.

This plant prefers to be in full sun. The first year you plant it, you should treat it like any other new plant – watering it as needed. By its second year, when its roots are established, I only water it during extreme draught. It doesn't need fertilizing, constant watering, or deadheading – I just cut the stalks down in spring, and divide the plant when it gets too big (for my small garden, that is once every 3-4 years). My main job is to enjoy looking at it and watching the wildlife it attracts

In summer, the flowers are a butterfly magnet, but it also attracts many other pollinators, and the birds like to perch on it while waiting for their turn at my bird feeders. In fall, I let the flowers go to seed and leave those stalks up through the winter so the birds can eat the seeds. I see chickadees, goldfinches, and a few juncos "having a nosh" in my yard. I wait until spring to cut down the stalks. By then most of the seeds are gone, and the plant sends up new green shoots from the ground.

For more information about its growing needs, height, bloom time, and the different varieties, check out this link: <https://hort.extension.wisc.edu/articles/liatris/>



Monarch butterfly and bumblebee



Liatris in bloom



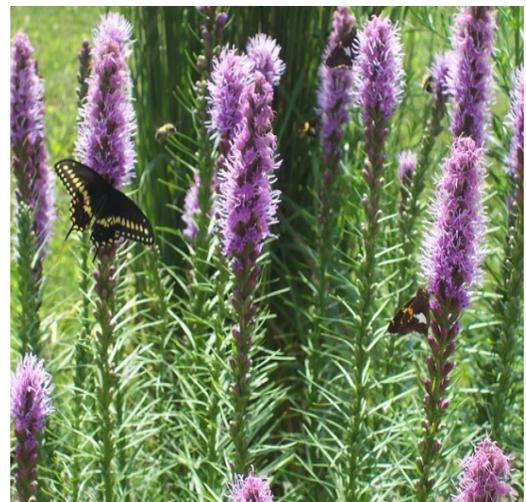
Goldfinch eating seeds



Two Goldfinches on Liatris stocks



Yellow Swallowtail butterfly



Black Swallowtail butterfly, Silver-Spotted skipper, plus several bees

Support Those Veggies!

Submitted by Mary Reilly-Kliss,
Ozaukee Master Gardener Volunteer
and Coordinator Washington County
Community Garden

Community gardens offer a wealth of gardening ideas. There are always new varieties of veggies, interesting pest barriers, and garden art galore. This year, the top conversation starters are the tomato trellises and squash arbors created by Gardener Amber and her family.

Amber is a seasoned organic gardener and learned many of her strategies while working at Winterspring Farm CSA in Newburg. As a market farm, the growing techniques at Winterspring are geared to creating high yield. However, some of those techniques are very well-suited to the home vegetable garden as well. Enter tomato trellises and squash arbors!

The tomato trellis method, aka "cordon" or "French trellising" is used with indeterminate tomato varieties. Such tomatoes don't stop growing over the course of the growing season. Rather, the plant continually grows vine and sets fruit, as opposed to determinate varieties which grow to a particular size and ripen one fruit crop in a short period of time.

For the tomato trellis, tall steel posts were topped with a PVC connector which held a horizontal bar. Strings were anchored to the ground and tied to the top bar. Once the tomatoes began to grow, the side shoots that form between the main stem and leaves were removed, as were the bottom leaves. The main stem of the plant was anchored to the string using tomato clips, available through various garden sources.

Over the course of the growing

season, the clipping and pruning continues. Because the plant is upright, harvest is a snap, and there is no need to crawl around on the ground or bend sideways around a tomato cage as one tries to get at that just-out-of-reach tomato. Another plus is the lack of disease. With leaf and shoot removal and a good layer of mulch, septoria and like diseases which spread up from the soil don't take hold.

As if tomato trellising didn't garner enough attention, we gardeners were also highly interested in the butternut squash growing on an arbor made of steel posts and fencing panels. The yield is amazing and though the arbor itself had to be up-righted after a recent storm, there is no visible damage to the plants or support. Lack of vine disease is another benefit of this growing method.

In the waning days of the gardening season if you are out and about, do "go West" to West Bend and check out the amazing things "growing on" at the Washington County Community Garden.



Trellised tomatoes (top) under planted with radish (bottom under planted with leek)



Re-usable clips hold tomato stem to the string.



Butternut squash, *Cucurbita moschata*, growing on an arbor.

RECIPES!!!

Swedish Cheesecake – Ostkaka

Submitted by Susan Blake, Ozaukee Master Gardener Volunteer

I first had this delicious cheesecake at the National Nordic Museum in the Ballard neighborhood of Seattle. Since then I have made it many times. It is light, not overly sweet, and gluten-free.

3 egg
4 tbsp sugar
1/2 C milk
1/2 C cream
16 oz cottage cheese, small curd
1/2 tsp vanilla sugar
1/2 tsp ground cardamom
1/2 C almond flour
1/8 C sliced almonds

Preheat oven to 375 F.

1. Beat the eggs and sugar until fluffy, then add milk, cream, cottage cheese, almond flour, cardamom, vanilla sugar.
2. Pour into a buttered 8 inch oven-safe dish, sprinkle with the sliced almonds and bake in the middle of the oven for approximately 1 hour.
3. Allow to cool to room temperature. Serve with whipped cream and your favorite preserve or fresh fruit. It is best served warm or room temperature.

ZUCCHINI STUFFING CASSEROLE

Submitted by Kathy Saiia, Ozaukee Master Gardener Volunteer

6 cups sliced zucchini (4-5 medium size)
1 can cream of chicken soup (or/celery or mushroom)
1/2 -1 c. chopped onions
8 oz. sour cream
1 c. shredded carrots
Pkg. of cubed stuffing mix with herbs
1/2 c. melted butter

Boil zucchini and onions together for 5 minutes. Drain. Mix in soup, 1/2 can of milk and sour cream and the carrots with the veg. Mix Pkg. of stuffing with the melted butter (add a small amount of water if it looks too dry). Put 1/2 of stuffing in bottom of greased 9x13 pan. Pour the vegetable mixture over stuffing. Cover with rest of stuffing mix. Bake at 350 for 30-40 minutes. Serves 10-12

The Baked Feta Pasta Trend From TikTok Serves 4

Submitted by Susan Steinhafel, Ozaukee Master Gardener Volunteer

- 1 pound bowtie pasta
- ½ cup olive oil, plus more for finishing
- 2 boxes cherry tomatoes (around 20-25 ounces)
- One 8-ounce block feta
- 2 cloves garlic, finely chopped
- A few pinches red pepper flakes
- 1 handful fresh basil leaves
- Salt and pepper

Preheat oven to 400°F. Add olive oil to a baking dish and toss with whole cherry tomatoes, salt and pepper until everything is coated.

Add the feta in the middle and top with a splash more of olive oil plus a few cranks of fresh pepper. Bake for 30 minutes.

Meanwhile, prepare bowtie pasta according to directions then strain.

After the 30 minutes has passed, crank the heat up to 450 and bake for another 5-10 minutes or until the feta and tomatoes have browned.

Remove the baking dish from the oven and add garlic and red pepper flakes and stir so the residual heat cooks the garlic and releases the flavors from the red pepper flakes.

Toss in the pasta and stir one more time. Finish with fresh basil, another splash of olive oil and season with salt and pepper.

