Ahhh – the bittersweet times of gardening. Tomatoes are slowing down, the beans are done producing, and potatoes are harvested. Yet, I’m excited by the successful 2nd planting of carrots and summer squash! And I REALLY have to control myself to NOT YET harvest the sweet potatoes!

Somehow, the garden volunteers have overtaken much of the garden. I have a prolific bloom of celosias which I did not plant this year but obviously reseeded with vigor from last year!

And how is it possible that an heirloom cherry tomato, which I haven’t planted in 4 years still manages to pop up each year!

So, in between the successes of crops, and frustrations of woodland critters enjoying themselves to MY fruits of labor, and figuring out how to best outwit the flea beetles, cabbage moths, squash vine borers.... my garden is still my garden and continues to be a source of joy to meander through every morning.

It’s time for thinking about Fall clean up – compost – planting garlic – and plans on how things will change the next time around in the garden.......knowing that it will probably be the same next year – just with different components!

The following MCMGA members obtained the levels listed below of Master Gardener certification.

*Congratulations and thank you for your volunteer service!*

**Terry Clark**  – Certified

**Dorothea Cole-Kiser**  – Bronze
**Photo Contest for Cover of *folia & flora***

How would you like to have your garden photo featured on the cover of the new *folia and flora*? All entries will be voted upon in person at our Harvest Dinner ~ November 14th **at the Monroe County Fairgrounds Community Building.**

Deadline for submission is **November 1, 2017.**

1. Up to **three photos** may be submitted.

2. All submitted photos must original and taken by an MCMGA member.

3. Photos must contain living plant material. (We are Master Gardeners after all!)

4. Photos should be submitted in **.jpeg** format.

5. Submit to: ckpercif@purdue.edu

6. If you do not receive an email confirmation of your submission, please call Cindy at the Extension office: 812-349-2575

7. Winners will be chose by voters present at our Harvest Dinner.

**HAPPY PHOTO SHOOTING!**

“*folia*” - thin leaf-like structures

“*flora*” - plants growing in a particular area
Emerald Ash Borer University is a collaborative effort of:
Purdue University – Ohio St. University – Michigan St University and
US Forest Service

The website is teaming up bring us the latest information about Emerald Ash Borer.

Kicking off the fall lineup of EAB University:
**Thursday September 21st at 11 AM Eastern Time with Cliff Sadof** of Purdue University, on "EAB for Homeowners: Basic Biology and Why You Need to Plan".

This season's webinars will cover topics like the threat of Thousand Cankers Disease to walnut trees and how EAB management affects pollinator health.

You can find live webinars, recorded webinars, and the schedule for future webinars at the link below:

http://www.emeraldashborer.info/eabu.php

Educational credit hours are given for participating with these webinars.

**FAQ's**
- Before June of 2002, EAB had never been found in North America.
- In North America, ash trees are the only tree species to be attacked by EAB.
- In 2002, EAB was first found in southeastern Michigan. EAB infestations are now found in **30 states** as well as Canada
- EAB is now considered the most destructive forest pest ever seen in North America.
General Meetings for our Membership

Tuesday – September 26th, Extension Building on Walnut St.
• Meet our newly nominated Board members.
• Hear what your MG Board has been busy accomplishing.
• Renew your MCMGA membership.
• Fill out our survey for our Demo garden.
• Enjoy a talk by Rachel Beyer on “Extending the Growing Season”
• Earn 2 education hours for the evening!
• Savor the delicious eatables provided by our fellow Master Gardeners.

Tuesday – November 14th ~ Our last general meeting of 2017!
Community Building at the Monroe County Fairgrounds  *NEW LOCATION*
• Share your favorite dish with our Master Gardener community.
• Enjoy all the tasty foods for an evening of culinary delight!
• Meet up with MG’s you haven’t seen in a while and catch up with each other!
• Sit back with dessert and listen to Mildred Perkins talk on “How Tea & Roses Changed the World”.
• Earn education hours
• Vote on the Best Photo to be on the cover of folia & flora.
• Vote on the acceptance of our new MCMGA Board member

...catching up over good food and something
Harvesting and Roasting Sunflower Seeds

Sunflowers are usually ready to be harvested beginning in mid-September and into October. Seed heads can ripen on the plant, but they will need protection from birds. Try covering the heads with a paper sack or cheesecloth once the petals start turning brown. Use a twist tie or rubber band to secure the covering. This will not only help keep birds out but will prevent ripened seeds from dropping out of the head.

Check for maturity by looking for the following signs:
– Florets in the brown center of the flower disk should be shriveled.
– Heads should have turned down.
– The backside of the head should be lemon yellow.
  The ultimate check, of course, is to pull a few seeds to see if they have turned black with white stripes, the typical color. Empty shells usually indicate a lack of pollination earlier in the year. If heads are to remain uncovered, harvest when a few seeds start turning black and white. The flavor will not be good as when seeds are allowed to ripen on the plants, but fewer seeds will be lost.

Cut the heads and place in a paper sack. Some people prefer to cut the heads with about a foot of stem attached and hang them upside down in a dry, well-ventilated area. A paper bag or cheesecloth can be placed over the heads to prevent seeds from dropping as they dry. Seeds can be easily removed from dry heads by rubbing gently.

Roasting Seeds
Raw, mature seeds may be prepared at home by covering unshelled seeds with salted water (2 quarts of water to 1/4 to 2 cup salt). Bring to a boil and simmer 2 hours, or soak in the salt solution overnight. Drain and dry on absorbent paper.
Put sunflower seeds in a shallow pan in a 300-degree F oven for 30 to 40 minutes or until golden brown, stirring occasionally.
Take seeds out of the oven and add 1 teaspoon of melted butter or margarine, or cooking oil per 1 cup of seeds if they are to be eaten immediately. Stir to coat.
Put on an absorbent towel.
Salt to taste.

Source for this is http://hnr.k-state.edu/extension/info-center/newsletters/index.html
Why renew your MCMGA membership?

1. This organization depends on membership dues and donations in order to operate successfully the many programs and events we sponsor.

2. Expenses include intern class materials, Jr. Master Gardener program, demo garden expenses, leadership training, Fair book ads, MCMGA badges, bond insurance, business registration fees, website domain fee, reference items, postage and many other expenses.

3. As a member you have access to publications and webinars to expand your knowledge about gardening.

4. Being a member allows you to “give back” to the community in which we all live and allows you to volunteer in our many events. (Volunteers are required to be current members)

5. Our gatherings and programs are a great way to meet other Master Gardeners with common interests.

6. It’s encouraging (and comforting) to hear others’ stories of garden successes (and frustrations) and to hear of new varieties successfully being grown by other MG’s.

7. As a member you can participate in projects and events, which are not only fun, but inspirational and educational.

8. As a Master Gardener, you inspire the next generation of gardeners.

9. You are continuing your support for an organization that promotes good gardening practices, stewardship of our Earth, and outreach to the greater public community.

10. Our dues remain affordable. We strive to get the most of every dollar we receive.

Renewal Forms will be available at our September 26th General Meeting. OR Print off the membership form from our website: www.mcmga.net and send it in with your dues. We appreciate your continued support of MCMGA!
Calendar of Events

Sept 26 Tuesday ~ MCMGA General Meeting ~6:00pm refreshments, 6:30pm meeting followed by speaker.   Location: Extension building on S Walnut St., Bloomington

Oct 2 Monday ~ MCMGA Board meeting - 6:30pm

Oct 4 Wednesday ~ S.I.D.H.I.S. ~ “Planting, Eating and Cooking with Herbs” by Nancy Deckard, Diana Young, & Esther Minnick   7:00 pm
Location: South Side Christian Church, Bloomington

Nov 6 Monday ~ MCMGA Board meeting - 6:30pm

Nov 14 Tuesday ~ MCMGA Harvest Dinner - 6:30pm
Location: Community Building at the Monroe County Fairgrounds
Volunteer Opportunities

<table>
<thead>
<tr>
<th>Location</th>
<th>Time</th>
<th>Jobs</th>
<th>Contact</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bloomington Community Orchards</td>
<td>Seasonal</td>
<td>Maintenance-all levels of expertise welcome.</td>
<td>Stacey Decker</td>
</tr>
<tr>
<td>2120 S. Highland Ave. (Winslow Woods Park)</td>
<td></td>
<td></td>
<td><a href="mailto:getinvolved@bloomingtoncommunityorchard.org">getinvolved@bloomingtoncommunityorchard.org</a></td>
</tr>
<tr>
<td><a href="http://www.bloomingtoncommunityorchard.org">www.bloomingtoncommunityorchard.org</a></td>
<td></td>
<td></td>
<td>Growing for the community thru educational opportunities</td>
</tr>
<tr>
<td>Cheryl’s Garden at Karst Farm Park</td>
<td>During growing season</td>
<td>Help w/ design and maintenance</td>
<td>Sandy Belth</td>
</tr>
<tr>
<td>2450 S. Endwright Rd., Bloomington 47403</td>
<td></td>
<td></td>
<td><a href="mailto:belthbirds@aol.com">belthbirds@aol.com</a></td>
</tr>
<tr>
<td>Courthouse Native Garden</td>
<td>Seasonal</td>
<td>Maintenance</td>
<td>Amy Thompson</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>(812)349-2572</td>
</tr>
<tr>
<td>Flatwoods Park Butterfly Gardens</td>
<td>Seasonal</td>
<td>Maintenance/ rejuvenation of this garden</td>
<td>Cathy Myer</td>
</tr>
<tr>
<td>9499 W. Flatwoods Rd., Gosport IN near Ellettsville</td>
<td></td>
<td></td>
<td>812-349-2805</td>
</tr>
<tr>
<td>Hilltop Gardens</td>
<td>Year round</td>
<td>Maintenance of gardens for shade, herbs, pollinators, containers</td>
<td>Lea Woodard</td>
</tr>
<tr>
<td>2367 E 10th St, Bloomington</td>
<td></td>
<td></td>
<td>812-855-8808</td>
</tr>
<tr>
<td>Hinkle-Garton Farmstead</td>
<td>Year round</td>
<td>Herb, Orchard, Butterfly, &amp; Woodland gardens. Invasive removal, soil reclamation</td>
<td>Danielle Bachant-Bell</td>
</tr>
<tr>
<td>2920 E 10th St, Bloomington</td>
<td></td>
<td></td>
<td>812-336-6141 or 812-360-6544(text)</td>
</tr>
<tr>
<td><a href="https://www.facebook.com/HinkleGartonFarmstead">https://www.facebook.com/HinkleGartonFarmstead</a></td>
<td></td>
<td></td>
<td><a href="mailto:hgfvolunteers@gmail.com">hgfvolunteers@gmail.com</a></td>
</tr>
<tr>
<td>Hoosier Hill Food Bank</td>
<td>Year round</td>
<td>Plant, harvest and compost. Training provided</td>
<td>Ryan Jochim</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>812-334-8374</td>
</tr>
<tr>
<td>Middle Way House Roof Top Garden</td>
<td>Seasonal</td>
<td>Scheduled workdays</td>
<td>Toby Strout, director</td>
</tr>
<tr>
<td><a href="mailto:garden@middlewayhouse.org">garden@middlewayhouse.org</a></td>
<td></td>
<td></td>
<td>812-333-7404</td>
</tr>
<tr>
<td>Mother Hubbard’s Cupboard</td>
<td>Year Round</td>
<td>Seasonal garden tasks</td>
<td>Kendra Brewer, coordinator</td>
</tr>
<tr>
<td>1100 W Allen St, Bloomington</td>
<td></td>
<td></td>
<td><a href="mailto:garden@mhcfoodpantry.org">garden@mhcfoodpantry.org</a></td>
</tr>
<tr>
<td><a href="http://mhcfoodpantry.org/get-involved/volunteer">http://mhcfoodpantry.org/get-involved/volunteer</a></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stone Belt Hydroponic Garden Growing Opportunities</td>
<td>Year Round</td>
<td>Education &amp; Maintenance</td>
<td>Errin Logsdon</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>812-332-2168 ext. 281</td>
</tr>
<tr>
<td>TC Steele</td>
<td>Seasonal</td>
<td>Maintenance. Invasives removal</td>
<td>Anthony Joslin</td>
</tr>
<tr>
<td>4220 T.C. Steele Rd. Nashville</td>
<td></td>
<td></td>
<td>812-988-2785 – leave a message</td>
</tr>
<tr>
<td><a href="http://www.tcs">http://www.tcs</a> Steele.org</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wonderlab Garden</td>
<td>Seasonal</td>
<td>Education, Supervision of volunteers, Maintenance</td>
<td>Nancy White</td>
</tr>
<tr>
<td>308 W. Fourth Street, Bloomington</td>
<td></td>
<td></td>
<td>812-824-4426</td>
</tr>
<tr>
<td><a href="http://www.wonderlab.org/exhibits/wondergarden">http://www.wonderlab.org/exhibits/wondergarden</a></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wylie House</td>
<td>Year round</td>
<td>Maintenance of heirloom garden</td>
<td>Sherry Wise</td>
</tr>
<tr>
<td>307 E. Second Street, Bloomington</td>
<td></td>
<td>Seed saving</td>
<td>812-855-6224</td>
</tr>
<tr>
<td><a href="http://www.indiana.edu/~libwylie/garden.html">http://www.indiana.edu/~libwylie/garden.html</a></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

MCMGA Committees

<table>
<thead>
<tr>
<th>Location</th>
<th>Year Round</th>
</tr>
</thead>
</table>

~ Wear your MCMGA badge whenever you volunteer.
Have an abundance of zucchini?
Try this recipe from
“Master Gardener Best” cookbook - pg 54

submitted by Master Gardener Cindy Benson

**Grandma Schrader’s Zucchini Cookies**
Cream together:
1 cup Brown Sugar
½ cup butter

Add and mix well:
1 egg
½ teas baking soda
½ teas salt
1 teas cinnamon
2 cups flour

Add in:
1 cup grated zucchini – drained

Optional add ins:
nuts ~ chocolate chips ~ raisins

Drop on a greased cookie sheet and bake 375° for 12-15 minutes.

*These freeze well to have on hand for a special occasion later!
The Monroe County Master Gardener Association, Inc. is a 501(c)(3) not-for-profit corporation in the state of Indiana, affiliated with Purdue University, Cooperative Extension Service, an affirmative action/equal opportunity institution. Inclusion of products or companies in this newsletter does not imply an endorsement.