



The Green Connection

Winter 2010

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Happy Holidays!

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Greetings Master Gardeners,

First of all, let me thank you for your generous gifts and lovely card given to me at the potluck. I was very humbled by your generosity and kind words. The Master Gardener Program is **your** program and I recognize that you are the ones who deserve the credit for its success. Your unbelievable dedication and hard work keep us moving forward and I can only see good things for our future. You are truly appreciated more than you can imagine. Keep those ideas coming and we'll discuss them at our Annual Master Gardener Meeting and Catered Luncheon on January 6th. Please RSVP before December 20th if you plan to stay for the luncheon. Don't forget to indicate if you prefer vegetarian or vegan and I can order that for you. Otherwise, I'll assume regular is okay.

All of the training classes and Evening Horticulture Classes are scheduled to begin February 7th, (schedule is included in this newsletter). The focus is on less chemical use in the home landscape. We have some great presenters and I think you will enjoy them. All classes are free to certified Master Gardeners but please remember to pre-register.

The holidays will soon be upon us and you know what that means. Shortly thereafter, if not before, the gardening catalogs will begin to arrive capitalizing on our longing to "grow stuff". We must resist the urge to start seeds indoors too early or they will get spindly and leggy. Our first afternoon session on February 7th is "Starting Plants from Seed" and our presenter Jill Blake is an expert botanist and horticulturist. That evening she will present "Honeybees and Beekeeping". As you can see she wears many hats. ☺

I will see you on the 6th of January and please don't forget to RSVP. In the meantime, let's enjoy the upcoming weeks with family and friends, feed the birds, relax and enjoy the autumn and winter scenery and be thankful for all our many blessings. HAPPY THANKSGIVING!

Dorothy



Highlights and Kudos

The potluck was a huge success with great food and good company, (recipes attached). Thanks to our hostess Diane Hoffman for sharing her lovely home and landscape with us. **Note:** Master Gardeners returned approximately 2500 hours volunteer time to the community this year. Cash value at minimum wage per hour makes that an impressive amount. **Thank you for all of your hard work!**

- Merry Ruth Dingman was the Veteran Master Gardener with the most hours this year at a whopping 117 hours. Thanks for all of your hard work at the fairgrounds. Nancy Nash was the Master Gardener Trainee with the most hours. She had over 100 hours. Nancy's work at the St. Vincent de Paul gardens did not go unnoticed. She was given a framed pencil drawing of the gardens by a grateful artist. ☺
- Another blue ribbon at the fair. Thanks to all who helped by working on the planning committee, and otherwise contributed their talent and labor to our fair booth. Congratulations to Hal Smart and Mara Chontos-Gilchrist for their excellent art-work and signage and to Merry Ruth Dingman for her many hours of labor tending the raised beds. Thanks to Kathryn Keller, Tina Pinzatti, Aida Patterson and Mary Dimmick for their fantastic job on the 'For the Birds' wagon.
- Much appreciation to Rochelle Davis for her many hours of dedicated teaching for the Cd'A 4 Kids project. Rochelle reached over 304 children at four local elementary schools this year and helped implement a school yard habitat for wildlife at Ramsey Elementary. The habitat will also be used as an outdoor classroom for the entire school and the community to learn and enjoy.
- Thanks to Peggy Capes for organizing the Farmer's Market volunteers over the past 4 years. Thanks to her hard work the public has once more come to rely on a Master Gardener presence at the Market. Thanks to all of you who volunteered to work at the Farmer's Market. You are very much appreciated.
- Thanks to Anna Rolphe and Pat Bailee for jumping in and teaching when needed. Anna has developed quite an extensive resource library of teaching curriculum for classes, especially for children's classes. She is presently developing activities for children at the fair next year. Pat has developed a planting schedule that we will use at the Plant Clinic as a model for starting plants from seed.
- And, of course, a special thanks to Sharry Robinson and Barb Ford--need I say more? ☺

Announcements, News and Other Stuff



Farewell to Jack Knox- We were shocked and saddened to learn of the passing of our fellow Master Gardener and beloved 'bee man', Jack Knox. Jack took his training to become a Master Gardener in 1997 and never wavered when called upon to volunteer or teach. He was an integral part of our program and he will be greatly missed.

Master Gardeners with **commemorative pins** on their badge, who wish to have them transferred to their new magnetic badge, please bring both badges to Dorothy as soon as possible. You will get them back by our January 6th meeting.

Congratulations to Carol Randall upon receiving her certificate for 15 years of service to the Master Gardener Program. Additional thanks for the many years she has shared her knowledge and love of insects with us by teaching entomology classes for the program. She has given us a whole new respect for insects and we no longer refer them as 'creepy crawlers'. ☺

You are invited - You all know Jerry Mitchell as a fellow Master Gardener, grounds keeper for the Magnuson estate, and for many years an employee at Hugh's Greenhouse. What you may not know is Jerry is an expert potter and after many years' hiatus from his craft he is once again able to begin making his lovely creations. His sons are building a studio onto his house in Post Falls and Jerry has graciously invited the Master Gardeners to share in his excitement by touring his museum when it is completed (probably sometime in December). Jerry does high quality work and his items are for sale at Pilgrims Health Food Store in Coeur d'Alene. Jerry was instrumental in starting Northwest Artists in Coeur d'Alene and in addition has held numerous shows at Pottery Place and Art on the Green. His art was on display for 16 years at The Flour Mill in Spokane, as well numerous Hallmark Shops across the U.S.A. Jerry's house is small but he would love to share his joy at being able to resume his craft with his friends in the Master Gardener Program. More details to follow.

FROM THE DESK OF JUDI KENYON-HANNA- Books for Tots, 4th Annual Children's Book Drive. As part of Hanna Health Week, we select a charity, local if possible, to improve our mental health through GIVING. Please join Hanna & Associates in its effort to collect books for less fortunate children. The lady that organized this discovered that only one book per family was going out with the Toys for Tots. Her mission is to give at least three age appropriate books per child to those receiving this Holiday Gift Bundle. The drive will continue until December 15, 2010. All books should be new and appropriate for infants/tots. If you have books, even very

gently used collected, I will coordinate getting them to the office. My home phone number is 664-0633. Call Linda at 208-819-9988 for more information.

Wishing a speedy recovery to new Master Gardener Chuck Wideen who is recovering from heart surgery in October and to Anna Rolphe who will be having knee replacement surgery this month.

Master Gardener requirements for re-certification

Trainees are required to have 35 hours of volunteer time after completing the training course. Twenty-four of those hours must be spent in the Plant Clinic.

Second year Master Gardeners (Advanced Master Gardeners) are required to complete 25 hours of training and 25 hours of volunteer time with 15 of the volunteer hours to be spent in the Plant Clinic.

Three or more years (Veteran Master Gardeners) are required to have a total of 35 hours training and volunteer time. Fifteen of those hours must be spent in the Plant Clinic.

Volunteer Opportunities

Cd'A 4 Kids- Lauria Fenn is looking for people interested in teaching after school classes at Borah, Bryan and Fernan Schools. The classes are held from 4-5 pm. Rochelle Davis, who has been doing an outstanding job teaching gardening skill to children, has to step down this year due to other commitments. Show-of-Interest sign-up sheets will be available at the Annual Meeting. Rochelle has offered to go with you the first few times to introduce you and help you along. This is a very gratifying project for those who love to work with children. Call Laurie at (208)755-1653 if you can help.

Volunteer Sheets- Various show-of-interest sign-up sheets will be available at the Annual Meeting and Catered Luncheon on Thursday, January 6th, 2011.

Master Gardener Quote submitted by Elizabeth Crummer

“Let us be grateful to people who make us happy. They are charming gardeners who make our Souls blossom” – Marcel Proust



Calendar of Upcoming Events



December 31-Office closed

January 6- Annual Master Gardener Meeting and Catered Luncheon to be held from 9:00 am until 2:00 pm in the meeting room at the Extension Office. Your suggestions regarding the program will be welcome. Please RSVP to Lindy at lharwood@uidaho.edu or (208) 446-1680 and indicate if you prefer vegetarian or vegan. Otherwise I will assume the regular menu will be okay.

February 3-4- Annual 25th Inland Northwest Turf, Tree, and Landscape Conference to be held at the Mirabeau Park Hotel at 1100 N. Sullivan Road in Spokane. Master Gardeners are encouraged to attend. More information to follow.

February 7th - Master Gardener Training Classes begin from 1-4 pm at the Extension Office. See attached schedule.

February 7- Evening Horticulture Workshop Series begins from 6-8 pm at the Extension Office. See attached schedule.

April 4- Plant Clinic opens Monday, Wednesday and Friday from 9 am- 4 pm through October except on holidays.

October 11-14- International Master Gardener Conference to be held in Charleston, West Virginia. More details later.

Recipes from Annual P🍷T🍷C🍷K - Enjoy!

Chili

Mary Ann

I used Carroll Shelby's Chili Kit and Raspberries from making Raspberry Liqueur

Chocolate Mousse Cake

Aida Patterson

Cake	Dark Chocolate Mousse	White Chocolate Mousse
4 ounces unsweetened chocolate	7 ounces bittersweet chocolate	1 ½ cup heavy cream
½ cup butter	2 T. dark chocolate cocoa	¾ teaspoon gelatin
4 eggs	5 T. hot water	1 T. water
2 cups sugar	1 T. instant coffee or espresso	7 ounces white chocolate
1 teaspoon vanilla	1 ½ cups cold heavy cream	
1 cup flour	1 T. sugar	
¼ tsp. salt	Pinch salt	
Optional: 2 T. Coffee liqueur		

Cake:

Preheat oven to 325.

Butter or oil a 9 inch or 10 inch spring-form pan and set aside.

Melt chocolate and butter together in a small heavy saucepan, stirring frequently, over very low heat. Remove from heat and set aside to cool to room temperature.

In a large bowl, beat eggs until frothy. Gradually add sugar and continue beating until mixture is thick and pale, about 5 minutes. Stir in cooled chocolate mixture, vanilla, then flour and salt until completely blended. Pour batter into prepared pan.

Bake on the middle rack of oven for about one hour. Cool on wire rack.

Optional: Brush cooled cake with coffee liqueur.

Dark Chocolate Mousse

Using double boiler method, melt bittersweet chocolate.

Whisk cocoa and coffee into hot water. Add to melted chocolate. Let cool to room temperature. Do not cool to temperature cooler than cream.

Once chocolate is cooled, whip heavy cream, sugar and salt until soft peaks form. **Whisk** 1/3 of chocolate into cream. **Fold** remaining chocolate into cream. Do not over mix—mousse will collapse.

Spread mousse over cooled cake in spring-form pan. Clean remaining edge of pan with damp cloth. Cover and cool.

White Chocolate Mousse:

In heavy saucepan, bring ½ cup cream to simmer. Remove from heat. Dissolve gelatin in water and add to cream, stir to dissolve into cream. Add white chocolate and stir until melted. Set mixture aside to cool to room temperature. Do not cool to temperature cooler than cream.

Once chocolate is cooled, whip 1 cup heavy cream. **Whisk** 1/3 of the chocolate into cream. **Fold** remaining chocolate into cream. Do not over mix—mousse will collapse.

Spread white chocolate mousse over cake and dark chocolate Mousse into spring-form pan. Cover and cool.

When ready to serve, unlock spring-form pan, run knife around edge of pan and lift form off cake.

Garnish as desired.

Corn Souffle'

By Tina Pinzotti

Melt 1 stick of butter and cool somewhat

Beat in two eggs.

Mix together:

1 can creamed corn

1 box Jiffy Corn Muffin Mix

1 small can reg. corn (drained)

1 cup sour cream

Mix with the butter/egg mixture

Bake 350 for 1 hour 15 minutes in a greased 8x8 (or a little longer) pan

Optional: add chopped chilies, grated cheese





Mary's Shrimp Dip

Maureen Carl

2 cans shrimp
1 lb. med. Cheddar cheese
Mayo for consistency
Dash salt & pepper & garlic powder
Lemon juice
½ cup chopped onion

SALADE NICOISE

Monika Schaefer

This salad comes from the City of Nice, France. It is served all over the United States in French restaurants who use a recipe adjusted to American taste. That means that they add boiled potatoes to the salad. This always shocks my family – who lives in and near Nice—when they come to visit. A true Salade Nicoise should NEVER have a boiled vegetable in it. Nor should it have vinegar in it.

When this salad was created, the original recipe added only anchovies because they are cheaper in the region than Tuna. Tuna was only used for special occasions. Many locals (Nicois) now use both Tuna and anchovies in the same salad, as does my family. But the purist will frown on this too. It should only be one or the other.

My Family's Recipe:

10 medium tomatoes
1 cucumber
1 small container artichokes
2 green peppers
1 red onion
1 can of flat anchovies and one can of Tuna
6 or 7 fresh basil leaves
1 clove garlic
About a dozen Mediterranean (what you call Greek) olives
2 hard boiled eggs

- (1) Slice the tomatoes and salt them lightly. Slice hard boiled eggs. Chop each flattened filet of anchovies into three or four pieces. Thinly slice the cucumbers, green peppers and onions.
- (2) Rub the bottom of a salad plate with garlic. Arrange all vegetables in an attractive display. Add the eggs, anchovies and tuna.
- (3) Drizzle salad dressing over the salad and add salt and pepper to taste.

Salad Dressing for Salade Nicoise:

1 teaspoon of garlic chopped
1 anchovy filet minced
½ teaspoon capers
½ teaspoon Dijon mustard
1 teaspoon caper brine
1 tblsp of parsley or chives
½ cup olive oil
Salt and pepper

Chocolate Zucchini Cake 2

Peggy Capes



Ingredients

1/2 cup butter, softened
½ cup vegetable oil
1 teaspoon vanilla extract
2 ½ cups all-purpose flour
1 tsp. baking soda
½ teaspoon ground cinnamon
1 ¾ cups white sugar
2 eggs
½ cup sour milk
¼ cup unsweetened cocoa powder
1 cup semisweet chocolate chips
2 cups zucchini, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C), grease and flour a 9 x 13 inch pan.
Cream butter, oil and sugar until light and fluffy. Add eggs, vanilla and sour milk. Beat until smooth.
Mix flour, cocoa, baking soda and cinnamon together and add to creamed mixture. Beat well. Stir in shredded zucchini.

Pour into a 9x 13 inch pan and sprinkle top with chocolate chips. Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes, or until a toothpick inserted into the center comes out clean.

Cranberry Waldorf Salad

Aletha Sicurello



2 cups raw cranberries
3 cups marshmallows
¼ cup sugar
½ cup walnuts
½ cup seedless green grapes
2 cups apples, unpeeled and diced
1 cup whipped cream

Place cranberries in a food processor or blender chop lightly. Combine cranberries, marshmallows and sugar; chill overnight. Fold in remaining ingredients and serve chilled.

Note: I used more cranberries and walnuts than recipe calls for.

Snickers Salad

Fran Pugh

Ingredients

2 (4 oz) pkg. vanilla instant pudding mix
3 cups milk
12 oz whipped topping
1 and ½ cup miniature marshmallows
3-4 granny Smith apples cut into bite size pieces
5-6 Snickers candy bars, cut into bite-sized pieces

Directions

Combine pudding mix and milk. Mix well. Let stand until thickened. Fold in topping and marshmallows. Stir in apples. Chill. Fold in candy, just before serving.

Notes:

I used 2 (5 oz) pudding, 5 cups milk, 16 oz. topping, 1 bag of marshmallows and 6 Granny Smith and No candy. We prefer French vanilla pudding.