

Owen County Garden Club September 2014 Newsletter



A Mum Debate . . .

A Purdue Extension Agent from a neighboring county recently shared this tip:

Take a look at all the mums in all the stores and nurseries. Notice how they've been bred (hybridized) so that they're all about color. They're beautiful, right? In fact, they've been bred so that they are all petals. You know what's missing? The fuzzy little yellow part in the middle (picture a daisy) where the pollen would be.

It's called the disk, actually. And on the disk are the carpels and the stamens. Those are the male and female flower parts, and that's where the birds and the bees come in. [Fear not; I'll keep this simple and clean.]

So, what else is missing? Well, the bees are missing *out*. Without those pollen-loaded stamens, there's nothing there to interest the local insects. At all.

What should we do about it? Choose asters instead of mums for our fall decorating. Asters have all of their carpels and stamens in place, and *still* provide a lot of color. There are nice short varieties that look just as lovely as mums. Asters are a little more expensive than those mass-marketed mums, but just think how happy the bees and other insects will be in your yard.

Happy Gardening!

Owen County Garden Club Officers
through the end of 2014:

Julie Coffin, President
829-2493
julie_coffin@att.net

Angie Fender, Vice-President
829-2679
afender@dulingins.com

Karen Crosby, Secretary
829-5681
karen.crosby@hylant.com

Nancy Knapp, Treasurer
829-2128
nnknapp@aol.com

Questions about pots/urns?
Contact Faye Ure: 828-0565

Questions about the garden at
Cooper Park?
Contact Dave Brinson: 829-3502

Questions about the Triangle?
Contact Julie Coffin: 829-2493

Questions about the Courthouse
plantings?
Contact Nancy Knapp: 829-2128

Election of Officers

The end of 2014 brings the end of a two-year term for the current Garden Club officers. Oh, how quickly the time has gone! A Nominating Committee made up of Linda Hancock, Dora Adkins, and Jo

Ann Ligon will present a slate of offers for the club membership to approve or vote on at our meeting on Monday, October 6. In particular, the Committee is open to hearing from members

who would be interested in serving as treasurer for the 2015–2017 term. If you have questions or would like your name on the slate, please contact Linda Hancock at 829-2906.

Next Meeting—Monday, October 6 6:00 P.M., CCC Rec Building at McCormick's Creek State Park

Our annual wrap-up-the-year, hotdog roast, and pitch-in is almost here!

First, here are the basics: The Club will provide hotdogs, fixings, tableware, and beverages. It's up to us to bring lots of interesting things, as we always do, to fill in and make a meal.

Second, some business: We will recognize our 2014 Community Partners:

- Dr. Cochrane (water for the Triangle)
- Liz Shields (donated tons of columbine for our May plant sale)
- Rob Babbs (donated bottled water for Garden Tour)
- Steve Withem (donated and delivered mulch for Triangle)
- Travis Curry (for printing whatever we ask him to print)
- Teresa and Morris Campbell (for hosting one of our sites in June)
- Mary Ann Hanlon (for hosting one of our other sites in June)

And finally, some fun: We traditionally conduct an auction at this meeting. It's sort of more about fun than about fundraising, but that's okay, right? Well, it's going to be extra fun this year. Nancy Knapp and committee are breathing new life into our auction.

We will conduct a different style of auction. (If anyone has attended the spring plant auction that the Worthington Garden Club conducts, that's what we're reproducing here.) Here's how it will work:

Each bidder receives a paddle with a number on it. The auctioneer presents an item—in this case, let's say two items: two potted daylilies—and states the opening bid, say \$1. All bidders who want to pay \$1 for one of those daylilies hold up their paddles. The auctioneer ups the bid to \$2. All willing to pay \$2 keep their paddles up. The auctioneer continues upward...\$3, \$4, \$5, \$6.... As the price gets higher, some bidders drop out by lowering their paddles. ...\$9, \$10, \$11... Now there are two bidders left with their paddles up. At this point, the items are sold. *Each* of those two bidders gets one of the daylilies; each pays the same dollar amount—\$11. If there is only one of an item, then bidding continues until there is *one* person with his or her paddle still up. That bidder wins that item.

This style of auction is fast-paced and fun. Don't worry, we'll practice on an item before we start the actual auction. We request donation of the following *types* of items for the auction: fall-planted bulbs (tulips, daffodils); potted perennials; house plants or starts; autumn, Halloween, and Thanksgiving-y decorations; decorative pots; yard art; garden ornaments; seeds; home-canned foods. But really, there are no rules here; just think of what we're all interested in. (Hint: It's a *garden club*.)

If you have maybe two, three, or four of the same item to bring, that adds fun (and competition) to this kind of auction. Look around and see what you come up with.

Can Man or Woman Survive on Zucchini Alone???

The short answer: *yes*.

The longer answer: *I'll prove it to you*. See my meal plan. And enjoy.

Appetizers: Zucchini Parmesan Crisps or Zucchini Appetizers

Entree: Zucchini Canoes

*Sides: Zucchini Tomato Gratin, Grilled Zucchini with Teriyaki Sauce,
and Julie's Own Blue-Ribbon Zucchini Bread*

Dessert: Zucchini Dessert Squares Recipe

Zucchini Parmesan Crisps

- 2 medium zucchini
- 1 T. olive oil
- ¼ C. grated Parmesan cheese
- ¼ C. bread crumbs
- 1/8 tsp. salt
- black pepper

Preheat oven to 450°F. Coat a baking sheet with cooking spray.

Slice zucchini in ¼-inch slices. In a bowl, toss zucchini with the oil. In a separate bowl, combine parmesan, bread crumbs, salt, and a sprinkle of pepper. Dip zucchini in crumb mixture, coating each slice evenly. Place in single layer on baking sheet.

Bake zucchini until browned and crisp, 25 to 30 minutes. Remove from sheet. Serve immediately.

—from *foodnetwork.com*

Zucchini Appetizers

- 3 C. grated zucchini
- 1 C. Bisquick baking mix
- ½ C. finely chopped onion
- ½ C. grated Parmesan cheese
- 2 T. chopped parsley
- ½ tsp. salt
- ½ tsp. seasoned salt
- ½ tsp. marjoram *or* oregano
- 1/8 tsp. pepper
- 1 clove garlic, finely chopped
- ½ C. vegetable oil
- 4 eggs, slightly beaten

Heat oven to 350°F. Grease 9 x 13 pan. Stir together all ingredients and spread in pan. Bake about 25 minutes or until golden brown. Cut into 2-inch squares; then cut diagonally to make triangles and serve.

—from *bettycrocker.com*

Stuffed Zucchini Canoes



- 3 slices bacon, chopped
- 6–8 medium zucchini *
- 1 egg, beaten
- ¼ C. heavy cream
- 1 C. Swiss cheese
- 1/8 tsp. nutmeg
- salt & pepper
- 2 T. dry bread crumbs

Heat oven to 350°F.

Slice each zucchini the long way (like a pickle). Scoop out the flesh and reserve for next step. You're left with a shell that is between a quarter inch and half an inch thick; these are your canoes. Blanch canoes in boiling water for 2 minutes.

Fry bacon; set aside. Sauté zucchini flesh in bacon grease. Then combine with all other ingredients. Scoop this combination back into the canoes.

Line up the stuffed canoes in a shallow baking dish in 1 inch of hot water. Bake for 30 minutes or until knife inserted into stuffing comes out pretty clean.

* *May substitute 2 or 3 of those really big whoppers that got away from you out in the garden, as long as you have a pot big enough in which to blanch them. If you do so, change name of recipe to Zucchini Yachts or Zucchini Aircraft Carriers, as appropriate.*

—from Julie's Mom

Zucchini Tomato Gratin

- 3 medium zucchini, cut into 2-inch pieces
- 3 yellow summer squash, cut into 2-inch pieces
- 2 tsp. chopped basil
- 2 tsp. chopped oregano
- 1 T. chopped parsley
- ¼ tsp. crushed red pepper
- salt & pepper
- 1 egg, beaten
- 1 tomato, thinly sliced
- 1 oz. cheddar, Gruyere, or Swiss cheese, grated
- ½ oz. grated Parmesan cheese

Heat oven to 350°F.

Place all squash in a pot of boiling water. Bring the pot back to a boil and simmer for 10 minutes. Drain. Coarsely mash the squash (you don't want mush; leave some big pieces). Drain again.

Combine the squash, herbs, peppers, salt, egg, and tomato in a baking dish (7 x 11 or 8 x 8 works). Bake for 10 minutes. Then top with the cheeses and bake for another 20 minutes. Top should be bubbly and browning. If it's not, you may wish to place the dish under the broiler very briefly.

—from *karenskitchenstories.com*

Grilled Zucchini with Teriyaki Sauce

- 2 medium zucchini
- 2 tsp. vegetable oil
- ¼ tsp. salt
- 1/8 tsp. pepper
- ¼ C. teriyaki sauce (commercial or home-made)

Heat grill (medium heat if using a gas grill). Slice each zucchini in half lengthwise (like a pickle). Brush cut sides of zucchini with oil.

Sprinkle with salt and pepper.

Grill cut sides down for 10 minutes or until tender.

Turn zucchini over. Brush with teriyaki sauce.

Grill 2 minutes more.

—from *lachoy.com*

Another name for zucchini is courgette. (It's French, so that's a soft g—kooor JHET.)

The word zucchini comes from Italian. It is the plural of zucchini, which is a diminutive of zucca, which means "gourd."

Julie's Own Blue-Ribbon Zucchini Bread

- 3 eggs
- 1 C. salad oil
- 2 C. sugar
- 2 C. grated zucchini
- 1 tsp. vanilla
- 3 C. flour
- 1 tsp. salt
- 1 tsp. baking soda
- 3 tsp. cinnamon
- ¼ tsp. baking power
- ½ C. nuts (optional)

Heat oven to 325°F.

Beat eggs. Add oil, sugar, zucchini, and vanilla. Add remaining ingredients in order and mix well.

Pour into two greased loaf pans. Bake for one hour. (Top should crack open and look "cooked" when done.) Test with toothpick. Turn out of pans and cool on rack.

—from Carole Hansen, Immanuel Lutheran Church, Wausau, WI

Zucchini Dessert Squares

- 4 C. flour
 - 2 C. sugar
 - ½ tsp. cinnamon
 - ½ tsp. salt
 - 1½ C. cold butter
- Filling:
- 8–10 C. cubed zucchini (your choice as to whether you peel it or not)
 - 2/3 C. lemon juice
 - 1 C. sugar
 - ½ tsp. ground nutmeg

Heat oven to 375°F.

In a large bowl, combine flour, sugar, cinnamon, and salt. Cut in butter until crumbly. Reserve 3 cups of this mixture for topping. Pat remaining crumb mixture into greased 9 x 13 pan. Bake for 12 minutes. Remove and cool.

Meanwhile, prepare filling: Place zucchini and lemon juice in a large saucepan. Bring to boil. Reduce heat, cover, and cook for 6–8 minutes or until zucchini is crisp-tender. Stir in the sugar and spices; cover and simmer 5 more minutes (mixture will be thin).

Spoon over baked crust. Sprinkle with the remaining crumb mixture. Bake for 40–45 minutes or until golden. Cool and cut into squares.

—from *tasteofhome.com*

Zucchini Nutrition Facts

One medium zucchini has:

- 33 calories
- 14% of your daily recommended intake of potassium
- 7% of your daily dose of Vitamin A
- 58% (wow!) of your daily Vitamin C
- and 8% of that all-important dietary fiber

A Note from Vickie Whicker (NOT About Zucchini!)

[Editor's Note: Vickie, aka Twisted Oak Nursery, recently had a plant sale; I think we'll be hearing more from her, and aren't we lucky!]

I would like to thank everyone who attended my very successful sale. Although the weather was a little gloomy, it still brought out lots of great gardeners.

Being my first public sale ever (I've been doing this for four years), it was time to reach out into

the world and see what would happen and it was just great. All input was positive and I received lots of suggestions on how to improve my next sale. Sooo look out world; I hope to do it again in the spring, only better!

Most thanks to Nan for promoting me to our members of the Owen Co. Garden Club and the Putnam Co. Master Gardeners. Thanks to all that came and supported me (you know who you are and I love ya). It is greatly appreciated.

Ongoing Club Details and Business

—Christmas at the Square

Stay tuned for details on this event, which is scheduled for Saturday, December 6, 2014. Angie (aka The Creative One) is working on an idea for an activity/gift for the children, as we have done in the past. She'll be recruiting a couple of committee members at the October meeting.

—Pots/Urns

After all of your beautiful perennials fade, we'll pull them out and switch to greens for the winter. Pencil in Sunday afternoon, November 2, and stay tuned for how you can help.

—Triangle

Just two remaining Triangle dates for 2014:

- October 11, 8:00 a.m.
- November 15, 8:00 a.m.

—January Meeting

Planning ahead already! Mark Monday, January 19, 2015, on your calendar for our annual planning meeting at Angie Fender's home. Meeting time: 6:00 p.m. Pitch-in. What else do you need to know?!

**Owen County Garden Club
is part of the
Purdue Extension Service**

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<http://birdsbybent.com/gardenclub>
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Owen County Garden Club