

The Garden Gate



November 2004

Events at a Glance:

December 6: BCMGA Board of Directors meeting – all members encouraged to attend
9:00 am Creekside Medical Building

December 10: BCMGA Annual Potluck Christmas Party
6:00 pm Brown House

December 11: Free Holiday Centerpiece Workshop (see article)

Salutations *Jan Rumore is taking a long deserved rest – she will be back in December*

Introducing:



Barb Moore

Your 2005 BCMGA President

Just some facts to introduce myself and tell you about my three careers. My husband Paul and I have been married for 47 years; 11 children and 19 grandchildren have been the first career. All that time I was multi-tasking and didn't even know it!

Some 20 years after our first child, I went back to finish a BA at Central Washington University with an English major and a Library Science major. With the older kids getting top grades, old mom sure had to keep up and study very hard. Second career was 16 years split days as English teacher/school Librarian. And yes, reading is a passion of mine.

My current career days are divided between Friends of the Library in Priest River, Pend Oreille Players in Newport, and the Master Gardeners in Sandpoint. Good thing Laclede is home, huh?

Well folks, the new and outgoing boards will be meeting soon to plan some exciting projects and fun things to do in 2005. We hope each of you will again remember that thrill of becoming a Master Gardener and join us in sharing our love of gardening.

From my space to yours...Barb Moore, President 2005

ELECTION 2004



Bob Wilson

The results are in. The people have spoken. I would like to congratulate the new officers and board members on their overwhelming victory. Clearly they have a mandate to move forward. Officers for the 2005 are:

President Barb Moore
Vice-President Bill Lamson
Treasurer Penny Barton
Secretary/Newsletter . . Brenda Fletcher
Board members Janae Dale, Sue Lopez, Pat Moss, Jan Rumore, Gail Swan

GRADUATION 2004

Bob Wilson

As we near the end of another great year, I struggle to think of all the things that Master Gardeners have done in 2004; the list is so long. And with several new projects, I cannot help but applaud all of your efforts. This has been a remarkable year of accomplishments.

I was especially pleased to see such a wonderful turnout at the graduation dinner, and I'm not just talking about the food. It is a time to recognize those that have completed the certification requirements to become a Master Gardener, and to welcome them. Here are the 15 new Master Gardeners.

| | | |
|----------------------|-----------------------|-----------------------|
| <i>Ann Kieser</i> | <i>Ann Wimberley</i> | <i>Debbie Crain</i> |
| <i>Denise Gulman</i> | <i>Gail Swan</i> | <i>Joyce Lane</i> |
| <i>Irene Crain</i> | <i>Laura Gould</i> | <i>Lee Stevens</i> |
| <i>Mary Bruhjell</i> | <i>Michelle Goode</i> | <i>Rae Charlton</i> |
| <i>Sue Lopez</i> | <i>Sherry Reuter</i> | <i>Sylvia Hirning</i> |

As always, I like to recognize those that have gone above and beyond the minimum requirements and put in extra volunteer hours in community service, education, and, yes, even the plant clinic. Those that have excelled in this are:

New Master Gardeners

| | | <u>Hours</u> |
|------------------------------|----------------------|--------------|
| Most Plant Clinic Hours | <i>Gail Swan</i> | 24.5 |
| Most Community Service Hours | <i>Sue Lopez</i> | 39 |
| Most Education Hours | <i>Ann Wimberley</i> | 28.5 |
| Most Total Volunteer Hours | <i>Rae Charlton</i> | 84.5 |

Advanced Master Gardeners

| | | |
|------------------------------|---------------------------|-----|
| Most Plant Clinic Hours | <i>Janae Dale</i> | 18 |
| Most Community Service Hours | <i>Parise Whitley</i> | 117 |
| Most Education Hours | <i>Judith Pagliasotti</i> | 28 |
| Most Total Volunteer Hours | <i>Don Childress</i> | 149 |



Special Recognition Awards

It is not enough to say thank you for all of the hard work this year. This has been a year of extra effort and many new projects. There are three people that I would like to recognize for taking on new challenges and achieving excellence.

Michelle Reichelt - When Michelle saw that one of the biggest concerns was our financial situation, she stepped up and put two fund-raising projects together. We had our first ever Garden Raffle and Garden Tour. Michelle showed great leadership in organizing these two quality events. I did not win the raffle, but I did enjoy the tour immensely. Not only is our treasury on much sounder footing, all the groundwork is laid for us to do these projects again next year.

Don Childress - You might be wondering when Don put in all the hours he did and still have time to fish. Don took on one very major project this year. He agreed to chair the Program Committee for the Master Gardener Conference in Coeur d'Alene. As chair of this committee, he also had a seat on the steering committee. With his leadership, the conference enjoyed 18 speakers and a keynote address delivered during the three-day conference. Over 100 people attended this event.

Jan Rumore - Being president of this organization may be one of the more thankless jobs there is. Jan has presided over this group in a year with many new projects and activities. She has done a commendable job of keeping projects coordinated and on track. In addition, she worked with the Downtown Sandpoint Business Assn. on a beautification plan, and organized Master Gardeners in the planting of a number of flower baskets and planters.



Free **C**lass - learn to make a personal Holiday Centerpiece. What

a chance for hardcore garden addicts to play with plants in the snow. Bring your own vase and use 'stuff' from your own backyard or we will supply material for the cost of items used. Creation unlimited.

Date: December 11

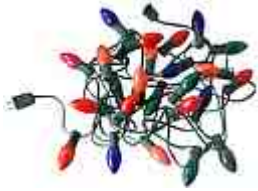
Time: 10:00 am - noon

Place: All Seasons Garden and Floral - Hwy 200 E

Phone: 265-2944

Please reserve a place by December 7th, space is limited.

Thanks, Marci Crockett



Christmas Party



Hark and Herald

Mark your calendar - dust off the elephant - and save your vocal chords. Our annual Christmas Party promises a great start to the Holiday Season. There will be lots of great food to start your fattening up for the winter season and warmth enough to see you through the long (whoops - short) days ahead. Celebrate all the good work done this year by all of you. Our own Don Childress and Jan Rumore have put together a great show that you won't want to miss.

Bring the kiddies - the significant other - and your good cheer. We will have a white elephant exchange for MG members - if nothing else it will free up storage space that the 'gem' has taken up. And we will spread our cheer by caroling at the hospital. Watch for your invite in the mail.

See you there.



Date: Friday, December 10

Place: Brown House (behind Bonner Hospital)

Time: 6:00 pm

Bring a potluck item and a white elephant.



How to prolong the life of your Fresh Christmas Wreath

by Michelle Reichelt

To keep the maximum freshness and the pleasant fragrance of your fresh wreath:

Inside or in a warm region - lightly mist it every day with warm water, avoid placing near heat source or in direct sunlight.

Outside or in a colder region, avoid placing near heat source or in direct sunlight.



Happy Thanksgiving

Indian Corn

Corn was a very important crop for the people of the northeast woodlands. It was the main food and was eaten at every meal. There were many varieties of corn -- white, blue, yellow and red.

Some of the corn was dried to preserve and keep it for food throughout the winter months.

Dried corn could be made into a food called hominy. To make hominy, the dried corn was soaked in a mixture of water and ashed for two days. When the kernels had puffed up and split open, they were drained and rinsed in cold water. Then the hominy was stir-fried over a fire.

Corn was often ground into corn meal, using wooden mortars and pestles. The mortars were made of short logs which were turned upright and hollowed out on the top end. The corn was put in the hollow part and ground by pounding up and down with a long piece of wood which was rounded on both ends. This was called a pestle.

Corn meal could be used to make cornbread, corn pudding, corn syrup, or could be mixed with beans to make succotash. A special dessert was made by boiling corn meal and maple syrup.

All parts of the corn plant were used. Nothing was thrown away. The husks were braided and woven to make masks, moccasins, sleeping mats, baskets, and cornhusk dolls. Corncobs were used for fuel, to make darts for a game, and were tied onto a stick to make a rattle for ceremonies.

Corn was unknown to the Europeans before they met the Indians. Indians gave them the seeds and taught them how to grow it. Today in the U.S.A., more farm land is used to grow corn (60 million acres) than any other grain.

From: Woodland Culture Area: Ross/Fernandes, 1979
