Meet the DCMGA Board Members

Carol Shirk ~ President

It has been my great privilege to serve as the President of DCMGA for the past 2 years. I first took the Master Gardening training in Fond du lac County in 1996. At the time, Dodge County did not offer the training. I did my volunteer work here in Dodge, but I am not sure what happened to those hours since they seem to have never been recorded. (This was pre-computer days when it was easier to lose things!) I moved to North Carolina in 1998 and took the training and served there as well. I became involved in the newly formed DCMGA in 2005. I served on the Board from 2007-2010 as well, 3 years as Vice President and 1 year as President. This year will end my first 2 year term and I am willing to continue to serve a second 2 year term, if the organization will have me.

Although I know a smattering about other topics, my interest lies mainly in vegetable gardening. As most people know, my favorite saying is, "If you cannot eat it, I don't grow it." Of course, that isn't entirely true, but close. As my family has shrunk, I have also downsized my vegetable garden. However, I do like to grow enough to share with friends who do not have the ability to grow for themselves. I also like to experiment and try something new every year. So, I now maintain a mere 50'X50' vegetable garden and have no plans to go any smaller in the near future.

Terry Zimmerlee ~ Vice President

I have been a Master Gardener for 5 years and have held the offices of treasurer for two years, and am currently the Vice President. I volunteer at the Beaver Dam Senior Center Greenhouse and help set up the community gardens. I maintain one of the gardens with all of the produce grown being donated to the “share table” for other seniors. I maintain five gardens of my own with flowers and vegetables.

Jan Krause ~ Secretary

I was born and raised on a dairy farm in Manitowoc County. After graduating from the University of Wisconsin I married Al Krause. I taught high school English in the Watertown school district for 36 years and retired in 2005.

I became a certified Master Gardener in 2008. I have served as secretary for a number of years. In 2009 I helped with the DCMGA exhibit at Farm Technology Days held at the Crave Bros. farm. I have also worked on the photo contest project and numerous other events. I enjoy flower gardening and have done some design work in the past. I care for flowers at a church and a professional medical building in Watertown.

Meet the rest of the Board on page 5

“In the spring, at the end of the day, you should smell like dirt.” — Margaret Atwood, Bluebeard’s Egg
2014 Projects

Master Gardeners will be working on various projects in Dodge County this year. Projects are underway in Beaver Dam, Horicon, Juneau, Mayville, Neosho, Watertown, and Waupun. Each project has a Master Gardener who coordinates the work. A complete and updated list of projects with contact person information is available from our website or from Carol Shirk (920) 387-5105.

Upcoming Meetings

Anyone with an interest in gardening is welcome to attend the following free programs. Master Gardener meetings are held on the fourth Thursday of the month. Unless otherwise noted, the meetings are at 6:30 p.m. in the Administration Building, 127 E. Oak Street, Juneau.

May 22 - Mini Greenhouses by Team Menards. Team Menards will come and demonstrate how to assemble and use your own greenhouse. They will also present a program on the benefits of owning a greenhouse.

June 26 - Shade Gardening by Rob Zimmer. Zimmer is Your Yard MD and garden writer for many Gannett Wisconsin newspapers. With over 20 years of outdoors and garden writing experience, his articles have also appeared in such publications as Birdwatcher’s Digest, Birders World, Birds and Blooms, Wisconsin Gardening, Wisconsin Natural Resources, Wildlife Conservation, Silent Sports, Country Journal, Wisconsin Sportsman and Michigan Out of Doors.

Zimmer will discuss shade gardening, especially with hostas and other perennials. Currently he grows over 800 varieties of hostas in his garden. He also grows other shade plants such as monkshood, Toad lily, Ligularia, ferns, as well as many native spring ephemerals.

July 24 - Tour of R.J. Golz Orchard by Steve Hopp. Hopp grew up helping his grandfather, Richard Golz, in the orchard. Eight years ago, he took over managing the two-acre orchard and growing 15 varieties of apples. He will give a tour, and discuss pruning, row spacing, diseases, pest management, and more.

Master Gardener Websites

http://www.wimastergardener.org/
http://www.wimastergardener.org/?q=Dodge
http://dodge.uwex.edu/master-gardener/
Events of Interest

May 17
Dodge County Master Gardener Association annual plant sale. Juneau 8 a.m.—11 a.m. Large variety of plants. Rain barrels will again be for sale this year.

Wildflowers for Wildlife. Horicon 8 a.m.—12:00 p.m. Plant sale, presentations, displays and wildflower walks. Horicon Marsh Education and Visitor Center. N7725 Highway 28, Horicon.

June 18
Introduction to Permaculture, UW Fond du Lac
Learn to work with nature instead of against it, and reduce chores like weeding, while maximizing the time enjoying your garden. Class starts at 7 p.m. Sponsored by the Gottfried Prairie and Arboretum, www.gottfriedprairiearboretum.org.

June 26-28
Midwest Regional Hosta Convention, Radisson Hotel and Conference Center, Green Bay
Hostas by the Bay will be sponsored by the Green and Gold Hosta Society of Green Bay. For more information, contact Pat Kaster, 715-799-4521, greenandgoldhosta.org/2014-convention.html

Gardening for Gold ~ Fall Symposium

November 1, 2014
Horicon Marsh International Education Center
Lunch provided by Chef Chance
Silent Auction
Watch for more information in the months to come

PRESENTERS:

Rob Zimmer ~ The Sensory Garden
Beth Hanna ~ Enjoying Edible Landscapes
Liz Herzmann ~ Birds, Wildlife and the Native Plant Garden

Gold Sponsor
Silver Sponsor
Bronze Sponsors

Brenda Bruyette
The Lowly Dandelion

As spring fast approaches, one of the first things that will show up in the lawn seems to be the lovely yellow heads of the dandelion. For those people who pride themselves on a lush green turf, this is not a welcome site. Most horticulture articles deal with ways to eliminate this lowly "weed". However, to paraphrase Ralph Waldo Emerson, "A weed is a plant whose virtues have never been discovered."

Dandelion is actually quite virtuous. For centuries it has been used as a cure for everything from fever to toothaches. The Native Americans boiled the roots and used it to treat kidney disease, upset stomach, and skin problems. Evidence suggests that seeds native to Europe and Asia came to the United States on the Mayflower. Colonists used the plant not only for medicinal reasons, but as dyes for fiber.

The dandelion, *Taraxacum officinale*, remains one of the most common and easiest recognized weed. The Latin name means "official remedy for disorders". It is a broadleaf weed with a long, fleshy tap root. It is a biennial or perennial that reproduces by seeds which are carried by tiny, downy parachutes. The common name, dandelion, is derived from a French term meaning "lion's tooth", referring to the shape of the leaves.

All parts of the plant are edible. Be sure to collect any specimens in areas where no chemicals have been sprayed. The best time to harvest dandelion greens is in the early spring before they are bitter. They can be eaten raw, steamed, boiled, or stir-fried. Add them to omelets, salads, soups, or even smoothies. I grew up on the famous "wilted dandelion greens". We used fresh, not wilted greens, but it was the bacon and vine-gar dressing that was poured over them that caused them to wilt. I will admit that my young palate was not as refined and it wasn’t my favorite dish, but as a more mature person, I have come to appreciate it.

The flowers can be collected on a sunny morning and made into a delightful jelly. I continue to do so and give this treat as gifts to family and friends. Blossoms can also be added to salads or dipped in a batter and fried.

Dandelion roots can also be eaten raw, cooked like a vegetable or roasted and ground into a coffee substitute.

Today, the University of Maryland Medical Center affirms that “dandelion is full of Vitamins A, B, C, and D as well as minerals such as iron potassium, and zinc. Most scientific studies on the benefits of dandelion have been conducted on animals. These studies indicate that this weed may help normalize blood sugar levels and lower total cholesterol and triglycerides while raising HDL, or "good," cholesterol in diabetic mice." Their site, [http://umm.edu/health/medical/altmed/herb/dandelion](http://umm.edu/health/medical/altmed/herb/dandelion) contains information on dosage of the different parts of the plant for different age groups, interactions with other medications, and precautions when using dandelion.

Kansas State University did field trials in early 2000 when researchers realized the market potential for dandelion leaf. At that time, fresh greens were selling for $5/ pound in local grocery stores. These field trials proved that when dandelions are planted at 12 inches or more spacing, weeded, watered and fertilized, they can get as large as basketballs. So, if your yard is not yielding enough harvest, consider planting a few in your garden.

Carol Shirk
Certified Master Gardener

Dandelions—These little yellow flowers are truly a very important early nectar source for many butterflies. Not many other plants are blooming at that time. Just keep repeating to yourself: dandelions are nice, dandelions are pretty....

Southern Wisconsin Butterfly Association
Save the Dates

July 19  
Beaver Dam Area Arts Association - Secret Garden Tour

August 13—17  
Dodge Co. Fair - Beaver Dam

September 13  
Annual Old Time Gathering - Dodge Co. Fairgrounds - Beaver Dam

November 1  
Gardening for Gold, Fall Symposium - Horicon Marsh International Education Center

Meet the DCMGA Board Members

Gail Nampel ~ Treasurer
Taking the first MGV class offered in Dodge County, I've been a member of the DCMGA since 2004. I served on the Board for four years, two as Secretary and two as President. Being employed full time has limited the amount of hours I've been able to commit to the Association, but have managed to get my hours in by being involved in the photography contest for three years, coordinating some of our annual day trips, and have also been a contributor to the Ask-A-Master-Gardener and Home Living columns.

My deepest gardening passion is focused on landscape plants, trees and shrubs. To that end, I have also taken several landscape and garden design courses at the MATC Campus in Madison.

Lois Livens ~ Local Record Keeper
I took the Level 1 training in 2012. I am the new Record Keeper for DCMG with big shoes to fill after Mr. Westra. The projects I am involved with include Daybreak-Horicon, the two Administration Building gardens, the Highway Department (new this summer), and volunteering at the booth during the county fair, and many personal gardening projects. Everyone who knows I am a MG automatically feels they can make inquiries, I always welcome the questions and try to recruit new members. My motto: if you have dirt under your fingernails, I will plant it!

Al Krause ~ WIMGA Local Representative
I have lived in Watertown my entire life and have resided at Oak Park Avenue for 42 years. I am married to DCMGV Jan Krause. We will celebrate our 46th wedding anniversary this summer. We have two adult children and four grandchildren.

I became a certified Master Gardener in 2008. In 2009, I chaired the DCMGA exhibit for Farm Technology Days. I have been involved in the annual photo contest, the calendar project and am currently serving as the WIMGA Local Representative for Dodge County. WIMGA Local Representatives elect their District Board members to govern the WIMGA organization, provide communication between their local MG group and the District Representatives and share any information with their group sent to them directly by the WIMGA.

Missing from the photo are Gail Nampel, Jan Krause, Al Krause
CONGRATULATIONS!

Congratulations to the following Master Gardeners who were certified this year. In order to be certified, each person had to volunteer a minimum of 24 hours and complete at least 10 hours of continuing education or have completed 24 hours of volunteer service within a year of training.

Gae Bergmann
William Conover
Pat Cunderman
Carol Duer
Sharon Fiedler
Margaret Furdek
Glen Greenfield
Ben Hagman
Judy Hagman
Diane Hemling
Chris Jacobs
Linda Kane
Wendy King
Al Krause
Jan Krause
Lois Livens
Dennis Loomis
Joan Loomis
Amy Maliborski
Chuck Meyer
William Milbrot
Gail Nampel
Carla Oestreich
Jan Runge
Beth Shambeau
Tom Shambeau
Carol Shirk
Charlotte Snow
Judy Ann Studer
Kay Voelker
Helen Weisensel
Berwyn Westra
Marianne Zastrow
Terry Zimmerlee
Christine Zuleger

Congratulations to the following Dodge County Master Gardeners who achieved significant milestones this year.

150 Hours
Glen Greenfield, Lois Livens, Judy Ann Studer

250 Hours
Julie Fortune, Ben Hagman, Judy Hagman, Carla Oestreich, Helen Weisensel, Terry Zimmerlee

500 Hours
Jan Krause

1000 Hours
Carol Shirk

REMINDER—If you have not already done so, all Master Gardeners need to take the Mandated Reporter Online Training before October 1, 2014. This training is to be completed if you wish to continue with the program into 2015.

Mandated Reporter Online Training
**Dandelion Jelly**

2 cups dandelion blossoms
4 cups water
1 package (1-3/4 ounces) powdered fruit pectin
5-1/2 cups sugar
2 tablespoons lemon extract

In a large saucepan, bring dandelion blossoms and water to a boil; boil 4 minutes.

Line a strainer or colander with four layers of cheesecloth or one coffee filter; place over a bowl. Place dandelion mixture in prepared strainer. Strain mixture, reserving 3 cups liquid. Discard blossoms.

In a Dutch oven, combine pectin and reserved dandelion liquid. Bring to a full rolling boil over high heat, stirring constantly. Stir in sugar; return to a full rolling boil. Boil 1 minute, stirring constantly.

Remove from heat; add extract. Skim off foam. Ladle hot liquid into hot sterilized half-pint jars, leaving 1/4-in. headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot mixture. Wipe rims. Center lids on jars; screw on bands until fingertip tight.

Place jars into canner with simmering water, ensuring that they are completely covered with water. Bring to a boil; process for 5 minutes. Remove jars and cool.

Yield: about 6 half-pints.

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**Upcycled Garden Markers**

Make your own garden markers—it’s fun, easy and inexpensive.

**River Rocks**—use a permanent marker, paint, or colored pencil to write each plant name on smooth rock, then spray with an acrylic sealer.

**Old Mini Blind Slats**—cut apart the strings holding the blind together. Cut slats to desired length, write on it with permanent marker.

**Old Silverware**—write with permanent marker or stamp plant name on top or on handle of the utensils.

**Broken Pots**—broken clay pots can be broken into smaller pieces. Write on the pieces with a permanent marker and spray with acrylic sealer.

**Wine Corks**—write plant name on cork with a permanent marker or ink pen. Stick a bamboo skewer into one end, and place in garden. The skewer will eventually deteriorate, but is easily replaceable.

**Popsicle Sticks**—write on with permanent marker and place at the end of vegetable row. The sticks will be ready for recycling at the end of the growing season.

These are just a few ideas for creating your own garden markers. Be creative with the resources available to you.
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