

Conserve and Beautify

Now is the time to take those snapshots of your community beautification project and have it judged by your Regional Nature and Beautification chairperson. Your projects are judged during the summer of 2008 for 2009 state competition. Put your pictures together and tell your story about your project. Scrapbook deadline is December 15, 2008.

Don't have a community project, 2008 is the year to get started! Is there a corner of your community that would benefit from a splash of color, or maintenance of a public area that could use some sprucing up? Consider a non-profit organization entrance, community or senior citizen building, fairgrounds or library.

As we all think green, let's not forget to conserve water. Take a second to think about your water use in your home by your family. Is there a way you can conserve that precious liquid? Did you know:

- You can save 750 to 1,500 gallons a month by putting a layer of mulch around trees and plants.
Chunks of bark, peat, or gravel slows down evaporation.
- If you have a pool, use a pool cover to cut down on evaporation. Saves 1,000 gallons a month.
- Water during the cool parts of the day will save you 300 gallons of water.
- Don't water the lawn on windy days. You can waste up to 300 gallons in one watering.
- Plant drought resistant plants in your landscape. Check out the list of plants on OhioLine.ag.ohio-state.edu website, Home Landscape-HYG-164 article.
- Tell your grandchildren not to play with the garden hose. Saves 10 Gallons a minute.
- Drive your car onto the lawn to wash it. Rinse water can help water the grass.
- Dispose of hazardous materials properly! One quart of oil can contaminate 250,000 gallons of water, effectively eliminating that much water from our water supply.

There are hundreds of ways to save water but they all start with YOU!

Kathy Martino
Nature & Beautification Chair

Cruisin' the OAGC Cookbook (a peek at Gardener's Delight II)

We do realize that your kitchen harbors cookbooks, so many that you will never live long enough to use all the recipes. That is no excuse to avoid investing in a piece of OAGC nostalgia--the Gardener's Delight II cookbook.

Besides, as you begin cruising through this book you cannot miss the humor sprinkled onto its pages.

In the front of the book (possibly at back) is the treasured section called **This and That**. Here, you can unearth wisdom and wit gathered for your use at special events, or to amuse yourself. You can read of Jean Walton's stubborn spider in poetry. Diane Bell's four pieces give insights into her talent with words. Vicki Ferguson has a cute reflection on her grandmother's snips, dabs, and pinches when cooking called 'It Puzzles Me'.

The few of us who enjoy fruitcake, and even those who do not like it, will hoot as we read directions submitted by Roxanne Malone and Mary DePugh. Sugar becomes 'thugar' and so on.

There are installation ideas which can be adapted to suit your own club. See Kate Pond's ideas using the fruit of the vine, on pages 32-33. For those creative hearts, page 20, a piece on grandma's apron, could be worked into a ceremony. Prayers are here, and a heap of haiku.

The main body of the cookbook starts with simple dips--novel dips like Babs Sabick's dip with chocolate chips and sails right on. My eyes sought vegetable dishes.

At our spring Board meeting, I brought a few recipes for the group to sample. Roxanne Malone's Roka Cheese Ball rolls well on the palate. The Sombrero Dip from Ruth Waller, warmed in the crock pot, was a big hit. Frankly, I loved using one bottle of beer to make Beer Bread with three cups of self-rising flour for the recipe sent by Anna Cardenas. To prove you actually can drive the car and mix up a salad on the way to your meeting, we called on a guest chef, Vicki Ferguson. You will not believe the treat your palate receives once redskin peanuts, Miracle Whip, and petite peas are united in a mixing bowl.

Then, there is the cookie called Buffalo Chips. The title is what drew me in, honestly. The mixing about kills your arm, as the blend gets thicker and thicker. The result is delicious, yielding ten dozen cookies.

Last fall Maxine Munn's German Apple Cake traveled to region 10's meeting where many of us tasted it.

Ahead of me are more discoveries. The Blackberry Cake from Louise Manning calls to me and Chocolate Raspberry Bars from Donna Koch. Lavendar shows up in several items.

Until then, I will brew some Marmalade Tea from Cheryl Feasel, and settle in with a Paddington book; Paddington loves marmalade.

One wave after another brings goodness to you. Bon voyage.

Mary Lee Minor
Third Vice President