January 10 - End of Year Celebration Potluck Dinner at the Marshall County Extension office at 5:30pm. RSVP to Chelsea by 4:00pm on January 7th.

January 11 - Planting Design Models Webinar at the Marshall County Extension Office at 6:00pm. RSVP to Chelsea by 4:00pm on January 10th.

February 1 - Plant Propagation Webinar at the Marshall County Extension Office at 7:00pm. RSVP to Chelsea by 4:00pm January 31st.

March 8 - Starting a Cutting Garden at the Marshall County Extension Office at 7:00pm. RSVP to Chelsea by 4:00pm on March 7th.

Our office hours are Monday-Fridays from 9:00am-4:00pm

Make sure you follow our social media!
Coordinator's Corner

SHIRT UPDATE

Shirts have been ordered, and hopefully be done in 2 weeks. You will receive an email when they are in if you pre-ordered one. Please send in payment if you still need to do so. If you did not order one and would like to get a long-sleeve shirt I did get a couple extras. Contact me if you would like to check on availability.

2021 FINAL HOUR UPDATE

Congratulations to the group! Collectively we entered 1,655.93 volunteer hours and 276.65 educational hours in 2022. This is a vast improvement from where we were before COVID last year. We will celebrate with each other on January 10th at our annual potluck!

TRACKING HOURS

As we go into the next volunteer year here are some items to consider for interns or current active members for tracking hours:

1. Get a separate calendar or note pad for only Master Gardener events you attend and hours you complete.
2. Track on the Volunteer Reporting System as you complete volunteer or educational hours. Monthly or as you complete them.
3. Track on our Record Log Sheet. I can make copies of these, and I have these at our early events each year to pick up.

WEBSITE - TRANSITION

We are getting a new website look in 2022, and it's almost ready! It will have the same web address. I plan to keep it updated throughout the months. If you are wondering when our next event is and can't find your last newsletter you can go to the Marshall County Extension Webpage to https://www.extension.iastate.edu/marshall/page/master-gardener-club

Thank you,

Chelsea Llewellyn
June’s Apple Cake
Submitted by: Sue Garrels
Ingredients:
4 cups fresh peeled and chopped apples
2 cups sugar
2 eggs
1 cup vegetable oil
1 tsp salt
2 cups flour
1 cup chopped nuts (optional)
1 ½ tsp baking soda
2 tsp cinnamon
Instructions: pour sugar over chopped apples and let stand for an hour. Add remaining ingredients and mix. Bake in greased 9x13 inch pan at 350 degrees for 1 hour.
The cake is very moist. Does not need frosting, pair it with cool whip. Optional topping: ½ cup brown sugar and ½ cup butter for a praline topping.

Creamy Chicken and Wild Rice Soup
Submitted by: Sue Garrels
Ingredients:
¾ cup uncooked wild rice blend
1 cup chopped yellow onion
1 cup diced carrots
1 cup diced celery
7 TBS butter, diced, divided
1 large garlic clove minced (1 ½ tsp)
4 cups low-sodium chicken broth
¾ tsp each of dried thyme, marjoram, sage, and rosemary
Salt and black pepper to taste
½ cup all-purpose flour
1 pound chicken breasts
1 ½ cup milk
½ cup heavy cream
1 tsp lemon zest
Instructions: prepare rice according to directions. Halfway through the rice cooking, in a separate large pot, melt 1 Tbs butter over medium heat. Add onion, carrots, and celery and sauté for 4 minutes. Add garlic and sauté 30 seconds longer. Add chicken broth and seasonings, increase heat to medium-high, and chicken and bring to boil. Cover pot with lid, reduce to medium-low heat and allow mixture to simmer until chicken is cooked. Remove chicken and set aside, cool and shred. While chicken is cooling, melt remaining butter over medium heat and add flour. Cook for 1 ½ minutes, whisking constantly. While whisking add milk into the flour/butter mixture. Then whisk in heavy cream. Cook until it thickens. Add milk mixture into the soup with the chicken and the lemon zest. Stir and remove from heat.
Pumpkin Pie Crunch Cake
Submitted by: Marilyn Beard
Ingredients:
29oz can pumpkin
12oz can evaporated milk
4 eggs
1 tsp salt
2 tsp cinnamon
1.4 cup brown sugar
1 ¼ cup sugar
1 cup walnuts – chopped
1 box yellow cake mix
1 cup butter – melted
Instructions: preheat oven to 350 degrees. Grease 9X13 inch cake pan. In large bowl combine first seven ingredients and blend until smooth. Pour batter into pan. Sprinkle with dry cake mix, then nuts. Pour butter over the topping and bake 70-80 minutes or until toothpick comes out clean. Serve with whipped cream.

Ranch Potatoes
Submitted by: Don Fancois
Ingredients:
Small red potatoes, with skins
1 bottle of ranch dressing
Green onions
Water
Instructions: slice potatoes and cook in water for about 20 minutes. Place potatoes in 9x13 inch pan Mix dressing with a little water and pour over potatoes. Top with chopped green onions and bake at 350 degrees for 30 minutes.