

# THE GARDEN PATCH



January 2008

Salt Lake Master Gardener Association

Vol. 10, No. 1

## A Record Number of New Master Gardeners Certify in 2007

The annual Holiday Graduation and Awards dinner was held Dec. 13 at the Barn at Wheeler Farm. It was a great evening with lots of great people in attendance. We had approximately 88% of our Apprentices complete the program and their hours, becoming Certified Master Gardeners. Congratulations to them!

### Master Gardener Certification

Beverly Ashby	Cynthia Gandy *	Gina Ovard
Marco Baldi *	Shauna Gee	Sue Perry
Bonnie Balisteri *	Melynda Geronimo	Kortnee Phillips
Barbara Braeden *	Lori Harper *	Kristi Reardon
Emily Brooks	Lutsia Jensen *	Brad Rich
Julie Bryant *	Blair Johnson	Vickie Ricks *
Sharon Cameron *	Cyndy Jung Boyle	Jeanny Rogers
Sherrie Carlisle	Altair Kaminski *	Christy Rossi
Monique Carlson	Patrick Leary	Kirstin Roundy
Kristy Clark	Ruth Luck	Annette Ruefenacht *
Terry Curling	Christine Meecham *	Beth Rumpel
Diane Curtz *	Masiel Melo	Janice Ryan
Jane Dahle	Cheryl Michaud	Drue Somerville *
Kathleen Dennis *	Kerry Morton *	Sue Squire *
Matthew Deollos *	Robert Moss *	Kristen Stowell
LeeAnn Ehrhart *	Denise Naylor	Emily Taylor
Tarali Finlinson	Lynn Nelson *	Geri Titensor
Steven Finlinson *	Wendy Olson *	Allison Topham
		Jo Turpin *

A \* after the name indicates that this Master Gardener also earned a 50 hour pin.

### 50 Hour Pin

Carmen Kaminski

### 100 Hour Pin

Marco Baldi	Karyn Douglas
Bonnie Balisteri	Carol Johnson
Sharon Cameron	Anita Krotz
Doug Campbell	Diane Nielsen
James Davis	Cheri Schulzke
Kathleen Dennis	Drue Somerville

### 250 Hour Pin

Mark Hurst	LaWana Kosel
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### 500 Hour Pin

Sandy Burgess	Pat Miller
Peggy Call	Ann Scott

### 750 Hour Pin

Val Chatwin

### 1500 Hour Pin

Kay Packard

### 2000 Hour Pin

Traci Dahle

### Advanced Master Gardeners

Val Chatwin  
Christena O. Gates  
Carol Johnson  
LaWana Kosel  
Spencer Mortensen  
Diane Nielsen  
Golden Reeves  
Donna Drecksell

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# SPOTLIGHT

ON

**John Kalasky**



For a third year Master Gardener, John Kalasky really raised the bar by donating over a ton of produce. Last summer, quietly working behind the scenes and not as part of an assigned project, he picked, loaded and transported 2,222 pounds of vegetables from his garden to the Murray Food Bank.

It's a safe guess that John's work ethic comes from being brought up on a dairy farm in Ohio. That same upbringing is probably why John and his wife Bea decided California was too crowded. As John puts it, "After 30 years, we retired to Utah." He is a graduate of Youngstown State in Ohio, has a B.S. in mathematics and worked for Boeing International Space division. He was involved in all the excitement of the aerospace industry and had a hand in the current space station.

The move to Utah brought them near their daughter's family in Draper, but their son's family and half of their four grandchildren remain in California. They downsized a bit on the home but double-sized in another respect. "On the coast you could put five houses on the same size lot we live on in Riverton," John says. "Now my garden is a *real* garden. Bea is still working so the yard is my project. My mother-in-law who is 91 lives with us and helps me with the weeding." The lot is a little over a half-acre but he says it would take a couple of acres in Ohio to produce as much. "It takes some amendment but we have better soil," he claims. He thinks the real difference is our long days of sunlight. Ohio is usually hazy, cloudy and overcast."

John grows a mixture of traditional and experimental crops including a variety of peppers. Among twenty different tomato cultivars he grew unusual varieties like 'Cherokee purple,' a deep color like its name, 'Pineapple,' a yellow with very few seeds, and a red-yellow striped 'Old German.' For easy handling and great eating, he raves about small lemon cucumbers, and he's always trying to find a better eggplant.

He donates exclusively to the Murray Food Bank because they are receptive and appreciative and he feels secure they screen and provide to people who need it. Often the only truly fresh produce is that which John has brought in during his bi-weekly drop-offs. Although major food chains donate to food banks the fruits and vegetables from stores are often overripe and inferior.

It's quite possible John has contributed another ton he did not weigh in. He always takes extra of the usual produce for the food bank staff. Sometimes he adds some-

thing exotic like 'Papaya Pear' squash which he explains is a potato substitute. Another time he might know they're in need of salsa fixings. Naturally, he also keeps his friends and neighbors well stocked.

John had a much better yield than in past years. Although the vegetables weren't individually as large as before, he still managed to win 37 blue ribbons at the Salt Lake County Fair. As with all gardeners he's planning to cut back on last summer's 24/7 project. (Good luck with that.)

A definite change is needed with a lot too small to use farm equipment - but too big to do by hand. After the backbreaking work of bending over and picking he hopes to plant less than 200 tomato plants and concentrate on lower maintenance crops like garlic and onions. John waters by irrigation, in rows reaching directly to the plants. It's all on timers. That's the only way he manages to squeeze in some fishing and enjoy the small lakes in Idaho. Hope he gets away more this year. He earns the vacation.

## NOTES FROM THE PRESIDENT

By Stephen LeCheminant

I want to thank everyone who was able to come to the Holiday Social this year. I hope that you enjoyed the evening. I know some of you had other commitments and the weather kept others away. We missed those who were unable to attend and hope to see you at other events coming up.

This is the season that some of us are going through gardening withdrawals. I have been going through seed catalogs and will be placing an order really soon. It won't be too long that I will be starting seeds indoors and transferring them to my hot bed.

In the meantime, I'll be happy to go outside and shovel snow. I hope we get enough to fill the reservoirs.

We also want to let you know that Lisa Chin will be continuing as our secretary through 2008. Thanks, Lisa.

See photos from the December Awards Dinner at:

<http://extension.usu.edu/SaltLake/html/horticulture/mgprogram/mghistory>

**EXTENSION**

**Utah State**  
**UNIVERSITY**

By Maggie Shao

January is the first month of the calendar year. Our calendar is based on the Roman Julian calendar; therefore many of the months acquired their name from Roman deities. In Roman mythology, Janus, often depicted with two faces – one face looks forward and the other face looks back, was the god of gates, doors, beginnings and endings. Looking forward to the New Year, I'm reminded to also look back in order to appreciate, learn, and have perspective on what will come in 2008. This is the second full year of my career with Utah State University Extension as the Horticulture Agent. 2006 is a blur, where everything I was doing was new, unfamiliar and therefore taking me a longer time to get things done. In 2007, some things were easier with more familiarity and understanding. However, there were even more new things to undertake. Looking forward to 2008 I see more new experiences, but based on a stronger foundation of friendships, relationships, and knowledge to better accomplish my goals for 2008. I can truly say my job is never boring.

For some of you who may not know, training and coordinating the Master Gardener program is only part of my assignment, roughly a third of my time is allocated to the Master Gardener Program. Another third of my time is in urban forestry, facilitating professional trainings and working with other partners such as Utah Community Forest Council, Utah Division of Forestry, Fire & State Lands, and Salt Lake County Million Tree program. Our goals include establishing and maintain community forests, our street tree canopy, in sustainable, sound, and safe practices by commercial arborists and municipal parks employees. The remainder of my assignment is consumer horticulture, that is basically helping the residents of Salt Lake County with their plant and landscape issues with classes, one on one contacts, diagnostic clinics, and giving clients research based information and encouraging practices that are also sustainable, sound and safe.

In reflecting on 2007, I appreciate all of the Master Gardeners. We had a very nice volunteer recognition dinner at Wheeler Farm on December 13. Approximately 140 people attended – and we plan to coordinate with Red Butte's volunteer dinner so that we don't have it on the same night for 2008! This has been an amazing year! 55 of the 63 apprentices who started the program in 2007

graduated and became certified. That's nearly 90% rate which is just awesome. I also appreciate the experienced Master Gardeners who continue to donate and volunteer their time, which truly makes the Master Gardener program strong. I mentioned this at the graduation, but this story I heard that evening of the legacy of Master Gardeners passing it forward. Dick Johnson was sitting at the same table as LaWana Kosel. Dick mentioned to me that when he was the project leader out at Utah State Fair Park, LaWana was one of the volunteers helping out when she first started in the Master Gardener program. And now, LaWana is a project leader (and Dale Hughes Memorial Award winner) at Wheeler Herb Garden who is providing her experience and leadership to this year's new Master Gardeners.

Thank you all, and I'm looking forward to an awesome 2008 with the Master Gardener program!

## Awards, continued from Page 1

### Silver Trowel Awards

: "Nominated by your project leader for outstanding work."

Mridula Patel	Kristi Readson
Cheri Shulzke	Robert Sudbury
Emily Taylor	Jo Turpin

### Outstanding Apprentice Awards

"For completing 100 hours volunteer hours, displaying leadership qualities and outstanding dependability."

Marco Baldi	Bonnie Balisteri
Sharon Cameron	Kathy Dennis
Drue Somerville	

### Dale Hughes Award

"For outstanding dedication, hard work and unselfishly sharing their extensive knowledge with others as a Master Gardener."

LaWana Kosel

### Don and Bev Sudbury Award

"For outstanding dedication, hard work and unselfishly sharing their extensive knowledge with others as a Master Gardener."

Lisa Chin

### Master Gardener of the Year

Karen Crook

***Congratulations***

Now is a good time to go through your seed collection, weed out what you don't want, and order new seed.

We will have our seed exchange at our February meeting.

## Cheers!

... to Master Gardener and giant pumpkin grower Andrew Israelsen!

He and his family are winner of Meadow Gold Dairy's *Got Milk? Think About Your Drink Family Challenge* snapshot contest. What's the connection with gardening? They took the photo of Andrew and his daughters with their milk mustaches surrounding a giant pumpkin who also had a milk mustache!

Look for their picture in future Meadow Gold advertising.

## RENEWAL TIME

If you haven't renewed your membership, remember to send a check for \$20 made out to SLMGA to:

**Teresa Rivera, Treasurer**

See phone list and call her for the correct address

If you are a newly certified Master Gardener, you will need to renew to remain a member of SLMGA.

Please include your name, your correct mailing address, the phone number you want to be contacted at for MG purposes and your e-mail address if you would like to receive updates through e-mail.



By Wm. Golden Reeves

The snow storms in early December were great, with lots of water and the end of the mild fall weather. We were in the valley when the first storm hit but when the second storm came in we were in St George. Our son reported that we had a good storm in West Jordan with lots of wet snow that clogged the two-stage snow blower. Upon arriving home the day after, I found the rose hedge mashed down with lots of broken limbs, so I will need to do a lot of trimming in the spring. The rose is a Jackson & Perkins 'Simplicity' and it keeps a lot of its leaves through most of the winter, so this is a common occurrence. I have a chain link fence on one side and a cable on the other side to try and minimize the damage

The greatest loss was 3 years of growth on one of my 'Cameo' apple grafts. It had maintained a lot of leaves on the terminal end. The snow stayed on the leaves and weighed it down, making it break off. I had two buds on the graft and one is still remaining, so it is not a total loss.

I was able to get the acorns planted. I used some 1 gallon containers and have them buried in the garden. They need the cold winter weather to be able to germinate. On our trip to see my sister in Tropic, Utah I found some small rabbit brush plants growing in the roadway by her house. I dug three of them up, trimmed them and kept them in a plastic bag until I got home. I planted them in some gallon containers and buried them in the garden. It will be fun to see if they will survive. I want to use them at my son's place in the spring. I like the yellow blooms they have on them in the late summer and fall. They are also drought tolerant.

I planted my 'Glacier' tomatoes at Thanksgiving time and have them in 4 inch pots under lights in the basement. The cuttings I took in the fall from the coleus, rosemary and verbena are really doing great. I will start to take cuttings from them soon.

I have spent some time going through my inventory of seeds and as the new catalogs come in I am marking the items I want to order for the new year. I still have seeds from last year's orders that I did not use. I cleaned out a lot of seeds that I will not even try again and some old seeds that I have had for years that I do not want to use. I had a lot of emptied seed packets that I wanted to reorder from, so I have made a list of them before throwing the old packets out. It's great to clean house once in a while to really know what you have.

I saved a lot of seed from last year from the 4<sup>th</sup> east garden spinach, some Italian parsley and 'Arizona Sun' gaillardia. The parsley was planted under the rose hedge on the south side and has reseeded itself for the last 12 years or so. I can find good parsley even in the middle of the winter, it being a biennial plant. The seeds come up in the fall and by spring I have a lot of parsley to use. I will have the seed at the plant exchange or sooner.

I am trying to decide what to do to protect my garden in the spring from our new pup, Willey. He has chewed up and dug up a lot of my plants. He has carried the wood pile I had stacked up and left it all over the back yard. We think that he may have some termite genes in him. I may need to fence the garden but that decision will come later. Enjoy the snow and cold weather, but take some time to make plans for the new growing season. Your garden will be great in 08!

## STARLINGS IN THE APPLE TREE

by Val Chatwin

Have you noticed this year that the unharvested apples are still hanging on the trees like Christmas balls? Our neighbors have 'Golden Delicious' and 'Jonathan' that they don't harvest, and those trees are covered with the apples still. We picked all our dwarf 'Golden Delicious.' Our 'Red Delicious' and 'Granny Smith' trees are very big, our 12 ft. ladder only reaches half-way up. We've harvested as many as we can. The 'Granny Smith' keeps its apples and leaves often, but the 'Red Delicious' never. They always fall off and are finished at the end of the season, thank goodness.

Not this year.

For days the trees have been full of starlings. The 'Red Delicious' were softer and so were gleaned off first. The 'Granny Smith' apples are harder, so they stayed on longer. Now the birds cover the tree and eat and eat. Occasionally I will run out and shoo them, and they move from there to the telephone lines until I go inside. Actually I'm glad they are eating them. The flock that lives here is smaller this year - about 100. It is usually about 200.

The starling [*Lamprolornis niten*] is an introduced bird. In 1890 a William Shakespeare fan decided to introduce to the United States all the birds found in Shakespeare's writings that were not native. He brought some other types of birds and 30 starlings. All the other bird species died, but 30 years later the starlings had spread coast to coast. It's the most common bird in the U.S. The law to not import non-native species was made as a result of this happening.

Considered a nuisance bird, in the fall and winter they flock and there can be up to 10,000 in a flock! They land on a field and eat it clean. They will eat anything and survive by changing their diet from season to season. They also defecate profusely and lots of dollars are spent removing it from streets, buildings, and yards. Besides a slippery, smelly mess, it can cause diseases. Starlings have hugely reduced the native bird population by using their nests and eating all the food. They are successful parents. The mother usually lays four eggs at one time, so the babies hatch and are all the same size. They take care of the babies until they can fly.

Once they found a hole they could get into, they made a nest in the eaves above the kitchen sink. That was fun. We didn't know they were undesirable. We could hear the baby birds when they hatched and enjoyed watching the parents busily feeding them. Then the babies started moving around a lot. It was a sloping roof. The small birds slipped beyond some board and the parents could not reach them. The parents finally gave up and the babies starved to death. Yuk. So we have mummified birds in our eaves. We closed up any openings so it didn't happen again.

Now I won't let them nest anywhere on this property. Robins and doves can nest here but not starlings. However last spring I noticed the grill on our deck had trash all around it. I opened it and it was filled with the messiest bird nesting materials you ever saw. The parents had gotten in through a hole in the bottom. I cleaned out the large straw, leaves, and Siberian elm twigs and left it open. A week later, my lovely husband Ray closed it. (He is a neatness freak.) I thought they surely had found another nest site by now. Then in one day the twigs started to be on the deck again. I opened it up and it was half full again. What uncomfortable nesting materials they use.

Another thing they do here is come down our stovepipe. We have a tall house so this is a 30 foot pipe to the stove in the basement.

The first time I heard scrambling inside the stove, I opened it up and a starling darted out, hit the white wall across the room leaving a black sooty mark on the wall, wildly flew across to the lamp shade leaving a dark sooty spot, hit the white drapes, [guess what?] hopped around the window sill, finishing off the soot coat. I finally trapped it in the bedroom and released it. We had three more come in through the pipe that year. Ray got on our tall steep roof and tried to find where they were coming in. He tried to stop up all openings. It didn't happen for 3 more years. However, over the years they have managed to get in occasionally at least 35 times. So it's kind of common.

To get them out is my job. No one else will think of doing it. We hardly ever use the stove. The clue that one is in the stove is if there is soot on the pipe seam on the top of the stove. Sometimes I don't notice and find the dead bird. We've had a couple down the chimney this fall. I've gotten good at it. I close the bedroom doors, turn off any light, close the drapes except for one little opening, open the window and take off the screen, open the stove door cautiously. Pretty soon the bird comes out and stands a few seconds looking around, assessing the situation. They are very smart birds, except for this bad habit. See the opening and fly to it and out. No sooty landings. They keep our stovepipe clean of soot so we don't ever have to have a chimney sweep.

Once I bought a bb gun to shoot the robins and starlings that were robbing my cherry tree. They did like all the other fruit too, but the cherries were their favorite. They would eat those cherries when they were yellow, and we hadn't even had a taste of them. For days I would constantly run out of the house yelling "shooo" and they would scatter. Then the robins got used to it and would just move to a higher branch. It was a big tree. I practiced shooting a little. I loaded the gun and pumped it up, crept out under the tree, the robin moved up higher, I took aim, fired and the robin fell dead at my feet. I took a look at that dead, beautiful robin and put the gun away. When the shooting started the robins didn't get it but the starlings deserted the area immediately. Like I said, they are very smart birds.

Another time they were building the house next door and the workmen found a nest with four baby robins in it. It was in the attic they were closing up. They brought them over to me. I tried to keep them alive by eye dropping oatmeal gruel into their mouths but they didn't survive. They have yellow mouths and open them up at me to be fed. They looked like daffodils.

There are sites on the Internet telling how to get rid of them but there are also sites of people who love them. I found out that they make very good pets, are very social, and love human companionship. They love a lively social atmosphere, so to them there is

Continued on page 6

## Fair Ribbon Results

We only have results reported from two of our Master Gardeners who entered flowers and produce in the County and State fairs. We know there are more of you out there, but we don't have any way of tracking this info if you don't send it to us. If some of you have sent it and it isn't here, please forgive us and send it again.

At the Salt Lake County Fair John Kalasky won a Sweepstakes for 'Waltham' Butternut squash, a Judge's Choice for 'Lavender Touch' eggplant (*Solanum Melongena* var. *esculentum* 'Lavender touch'), Best of Show for yellow onions, and Best of Division Plaque and Sweepstakes for 'Slenderette' green beans. His ribbon count also included a total of 35 blue, 3 high blue, 9 red, 2 white, and 1 pink.

Val Chatwin's entries totalled 130 (I don't know where she finds the energy to pull all that together after having grown it.). Her 60 agriculture entries netted her 2 high blue, 29 blue, 29 red, and 3 white ribbons. Although we don't have a list of specific plants, Val traditionally grows an interesting assortment of the tried and true veggies with some unusual kinds added in. Her 19 flower entries won 19 blue, 7 red, and 5 white ribbons. She also enters her home-grown produce preserved in bottles. She got a number of ribbons on apple slices, apricots, yellow beans, and yellow squash.

In the Utah State Fair, Val entered 59 items in the Agriculture and Horticulture categories and won 20 blues, 10 reds, and 6 yellows. Dill, rosemary, Jerusalem artichoke, sunflower head, sunflower, large pumpkins, mini Indian corn, popcorn, beans, and swan gourd were among her top winners.

We saw Mark Hurst's entries as well as several other Master Gardeners' entries. We are trying to inspire more of our Master Gardeners to enter their work in the fairs each year. It is helpful to us to know what grows well in our area. We are proud of our Master Gardeners and congratulate those who entered and won.

## Success is a Mixed Experience

It is often a surprise what wins and what doesn't at the fairs. You can spend more time selecting and arranging a vase of roses or marigolds which only get a third place, when the brown eyed Susans that you only grew because you were too tired to weed them out get a first.

Val Chatwin shared her frustrations on this subject:

"I don't understand why I can't do better in the herbs. You enter them dried in a quart plastic bag. It seems to me that if there is only one entry in that class and lot, like Borage, that it would get a first. I only get a second on it ever. Borage is an annual medicinal herb, which reseeds a little. It is not especially pretty dried, and the leaves are prickly to work with. I've tried entering large leaves and small ones. In the garden it is pretty with bluebell-looking flowers that the bees love. Maybe I enter the flowers instead.

"I did finally get a blue on Jerusalem Artichokes. Its taken 4 years. The first year they were disqualified for not being it. The second year it was disqualified because they were it but not the right number. The third year it won a red ribbon and this year a blue."

It pays to learn from your mistakes and keep trying. If you don't have enough of an item to enter (it takes 2 or more on veggies and flowers also have number of item rules), consider the Largest categories. The longest bean in the State Fair entries was 14 inches. There was also a snake gourd that was 6 feet long.

## Adventures in Canning

By Val Chatwin

This year I had 50 entries in canning at the State Fair. I came in 2nd best canner. The best canner got 25 blue ribbons, I got 20. I'm still learning things. In order to get up to 50 entries I had to can vegetables and meats, as well as fruits. I was given some elk meat, and there was a wild meat category so I gave it a try.

I'm older than snot so I used to can a lot of things. We'd get bushels of peaches and the whole family would be peeling and processing. On Tomato Saturday Ray would wake the kids very early and get them to help with the picking. Sometimes we picked and sometimes not. Then we'd all peel, juice, and boil all day to get the 100 quarts we used in a year. It's a mess. Sometimes the ceiling would have tomato on it. I used to make 14 day sweet pickles. You couldn't have good ones if you didn't can them yourself. How times have changed.

Fair canning is a challenge which, as you can see, takes a while. I love a challenge like this. You have to learn lots of things. It was daunting to think of getting up to the 50 bottles. I made a list of the possibilities and by the time the County Fair had come I had 51. The county and state fairs award differently. I got all blue except two reds, and two sweepstakes at the County. There is no fee to enter and they don't pay for awards. At the State Fair the entry fee was \$25 and I won \$110, so it paid \$85. Then Jardin Company sends you coupons for their products. They are the current name of Ball/Kerr. They all used to be competitors but merged a few years ago. I got \$48 worth of coupons! So they pay for all your new lids, bottles, pectin, etc. Last year was the first time I knew about the coupons and I had a hard time using them. All stores don't have canning stuff, they only had it seasonally, and clerks don't know what it is. This year I knew about it and went right down and spent them so I have a good supply of new lids and rings. I also bought their canning book. The judges go by what is in it and the USDA requirements.

## Starlings in the Apple Tree,

cont. from Page 5

nothing better than a den of noisy Cub Scouts. They are easy to raise. Food can be table scraps, fruit, meat, vegetables, dry cat food. They can live about 20 years. They imitate so they can be taught to talk, whistle, make the bird calls that other birds use, make a cat's meow that confuses the cat, or make you think a car is honking somewhere.

I have a darling book that was written in 1984 by Diane Marie Barras and Margarete Sigi Carbo titled *Arnie the Darling Starling*. It tells about raising Arnie and what wonderful companion he was. So starlings can be pests or pets, whichever you choose to call them. And since you can't get rid of them . . .

# Calendar

**Thursday January 17**

**General Meeting**

**Faye Rutishauser from Red Butte Gardens will speak on the Importance of Bees in the**

**Garden**

**7 p.m.**

**in the classroom**

**Thursday, February 21**

**Howard Andrews will be sharing his expertise on gladiolus growing**

**7 p.m. in the classroom**

**Bring your extra seeds for the seed exchange**

To see the latest issue of The Garden Patch online, plus past issues, go to:

<http://www.slmg.org/gardenPatchTOC.html>

***THE GARDEN PATCH***  
***is ON THE WEB at***  
**[www.slmg.org](http://www.slmg.org)**

# Bulletin Board



The annual SLMGA Plant Exchange will be held Thursday, April 17 in the classroom.

Grow some extra starts to share.



The Garden Patch is published monthly by the Salt Lake Master Gardener Association.

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Send address changes to:

e-mail: [gardenpatch2@juno.com](mailto:gardenpatch2@juno.com)

## **Planning Ahead**

**Mark your 2008 calendar for:**

**Thursday, January 17 - Bees in the Garden**

**Thursday, February 21 - Gladiolus and Seed Exchange**

**Thursday, March 20 - TBA**

**Thursday, April 17 - Plant Exchange**

**All these meetings will be held in the Classroom at 7 p.m.**



*Note:*

*Cheri Schultzke has 3 spoons left over from the December dinner. She will bring them to the January meeting, or you can contact her to get your spoon back.*