



## **Plant Sale and Bedding Plantings**

---

It is time to start planning again for our annual Plant Sale. The Plant Sale will be held on Saturday, May 21, 2016, from 9:00 am to 1:00 pm at the Calumet County Fairgrounds – Exhibition Building.

As usual, we will need lots of helpers on that day, so mark your calendars now to “save the date” to lend a helping hand. If you have suggestions of new or different things that we should offer, please feel free to suggest them.



Also, it is time to start planning for what we want to plant in the City of Chilton bed, the Courthouse bed, and the Community Garden Beds. Please feel free to volunteer to be in charge of one of these projects or to just offer suggestions as to what we should plant.

Our special planting for this year will be different kinds of peppers, so if you see some new or different varieties this year, please pick them up and plant so we have many new, different, and even some common pepper varieties to display at the Fair.

## **Summer Meetings - Tours**

---

During the months of June, July, and August, we like to meet at someplace different than at the Courthouse. If you would like to host the meeting in one of those months, please feel free to volunteer. We promise to enjoy whatever you decide to offer us.

If you have a suggestion or an interesting place where we could meet – please feel free to suggest that as well. We always like to look at new and different places in our area.

Also, if you would like to tour someplace this summer, please bring that up as well. We need suggestions for this, and now is the time to start planning.

## **Healthy Living Cooking Event**

---

Calumet Medical Center’s Healthy Living Cooking Event will be held on Monday, March 28, 2016, at Chilton High School.

Chefs LJ and Joe from the Cannery Public Market will help you rediscover the joys of fresh, seasonal foods packed with flavor grown by local farmers. They will have a cooking demo at 6:00 pm followed at 7:00 pm with a three course meal and exhibitor booths.

Seating is limited. Cost is \$20 per person. Call Nurse Direct at 800-362-9900 to register.

To farmers and gardeners, the presence of most varieties of earthworms in the soil beneath their plants is welcome.

But that's definitely not true for forests or even trees on urban landscapes, attendees learned at the 19<sup>th</sup> annual "Toward Harmony with Nature" conference sponsored by the Fox Valley chapter of Wild Ones.

Making the latter point was Bernadette "Bernie" Williams, a forest health specialist with the Wisconsin Department of Natural Resources. From the vantage point of healthy forests, "it was a mistake" that earthworms were introduced to Wisconsin from England, she declared.

## Earthworms Not Natives

All of the earthworms in Wisconsin are an invasive species, Williams pointed out. "And they change things." Although they ventilate and fertilize the soil, "earthworms are not such a good thing," Williams insists.

Earthworms, which she describes as "amazing creatures," are among very few survivors of species that developed some 600 to 700 million years ago, Williams noted. They are some 7,000 known species in 18 different families of earthworms around the world, she indicated.

But in Wisconsin and adjacent states, no earthworms survived the glacier that retreated from the region about 10,000 years ago, Williams observed. But there are native earthworms in approximately the southeastern one-third of the United States, she added.

## Downside of Nightcrawlers

Williams finds it difficult to believe that early explorers brought nightcrawlers from England, given the problems that they created in that country. Those problems were addressed by the importation of flatworms from New Zealand, which eventually reduced the population of nightcrawlers in England by 90 percent, she explained.

Individual nightcrawlers can live for up to 10 years and can find living space as deep as 20 feet in the soil, Williams pointed out. She said their mating and reproduction revolves around cocoons

from which new worms mature in about one year.

Earthworms are vulnerable to sunlight because they have no pigment, Williams noted. When forced out of their subsurface soil cavities by excess water or soil disruption, they can survive only about five minutes when exposed to sunlight, she indicated. This is why they are quick to seek cover or bury themselves again in the soil if they are on the surface, she explained.

## Problems in Forests

The problem with nightcrawler and other earthworm populations in forests is that they eat the organic material, particularly the fallen leaves, which are an essential ingredient in a healthy natural habitat cycle in forests, Williams remarked.

This can be easily observed in the holes on decaying leaves and by the worms' practice of pulling leaves partly into their holes, Williams pointed out. They prefer maple and other species leaves but they definitely don't like oak leaves because they are too much like cardboard, she indicated.

Williams credits earthworms for being "really, really smart." Because of what they prefer to eat, earthworm populations are very low on prairie landscapes and in sandy soil.

There are many bad consequences to having earthworms eat the fallen leaves in forests, Williams continued. She listed the loss of nutrients such as nitrogen and phosphorus for trees and other vegetation, a change in the fungal world that affects how and what things grow, disruption of normal microbial activity, changes in the cycling of nitrogen and carbon, and the loss of leaf litter on which forest species such as ovenbirds depend.

During her seven years in Wisconsin, Williams has seen pockets of devastation in the state's northern forests that have been the result of earthworm populations. In those areas, there is no regeneration of tree species, growth of other foliage is foiled, and invasive species which deer will not eat take over, she explained.

## Debut of 'Crazy Worms'

In urban areas, including the cities of

Madison, Milwaukee, Appleton, and Green Bay, a very surprising development in the past two years has been the discovery of an earthworm that goes by many names, most popularly "crazy worm," Williams noted. Of the 51 species in its genus, at least 7 are estimated to be in Wisconsin, she said.

"This one is different," Williams remarked. An invasive species that is native to Korea and Southeast Asia, this earthworm differs from most of the familiar earthworms by being darker, having a glossy skin, being very active, not having a patellum, and being asexual, she pointed out. "All of the adults die during the winter."

This worm is "a voracious consumer of organic material," Williams indicated. "It's a huge threat to forests" and to trees in urban landscapes, she added. Because the worms also eat plant roots, ornamentals, bushes, and other plants are also vulnerable, she said.

How the "crazy worm" established itself so quickly in several locations has two main possibilities, Williams surmises. One is that the cocoons from which new worms emerge were spread through nursery plant containers while the second leading possibility is that the distribution occurred in the mulch and compost that residents obtained from municipal recycling sites, she indicated.

Williams emphasizes, however, that it's very unlikely that the national and reputable suppliers of compost have been a source of the "crazy worm." She said the cocoons will survive when composting requirements for minimal heat and turning of the materials are not met.

Property owners who want to remove "crazy worms" or other species can do so one by one by mixing mustard powder in water and pouring it into the worm holes that can be found on the turf or soil surface, Williams advised. She said the worm should emerge fairly quickly and be vulnerable to whatever the owner wants to do with it.

Williams noted that golf courses use a similar procedure by applying a pesticide treatment which draws earthworms to the surface for capture.

# Apple-Praline Quick Bread

by Joan Stillman

Prep: 30 minutes •

Baking: 50 minutes + cooling

Makes: 1 loaf (16 slices)

2 cups all-purpose flour  
2 teaspoon baking power

½ teaspoon baking soda  
½ teaspoon salt  
1 cup sugar  
1 cup (8 ounces) sour cream  
2 large eggs

3 teaspoon vanilla extract  
1½ cups chopped peeled Granny Smith apples  
1½ cups chopped pecans, toasted, divided  
½ cup butter, cubed  
½ cup packed brown sugar

## Directions:

1. Preheat oven to 350°. In a large bowl, mix flour, baking powder, baking soda, and salt. In another bowl, beat sugar, sour cream, eggs, and vanilla until well blended. Stir into flour mixture just until moistened. Fold in apples and 1 cup pecans.
2. Transfer to a greased 9x5-inch loaf pan. Bake 50-55 minutes or until a toothpick inserted in center comes out clean. Cool in pan 10 minutes. Remove to a wire rack to cool completely.
3. In a small saucepan, combine butter and brown sugar. Bring to a boil stirring constantly to dissolve sugar; boil 1 minutes. Let set until mixture begins to thicken. Spoon over the bread. Sprinkle with remaining pecans; let stand until set.
4. Helpful hints: To toast nuts, bake in a shallow pan in a 350° oven for 5-10 minutes or cook in a skillet over low heat until lightly browned, stirring occasionally.

# Tree Pruning the Key to Fruit Production

## Watering, Fertilizing, and Necessary Practices

by Ray Mueller

BELLEVUE – Keeping fruit tree vegetative growth under control is the key to producing buds and fruit, University of Wisconsin Extension Service fruit specialist Amaya Atucha emphasizes.

Atucha, who is a native of Chile, was a guest speaker at the garden field day sponsored by the Northeast Wisconsin Master Gardeners Association. She noted that apple trees and two pear trees at the host Brown County Agriculture and Extension Service Center site needed pruning because of uncontrolled growth that limits the exposure to sunlight and the air flow which is essential to good productivity.

The ideal is to have trees with four main branches, Atucha pointed out. She said the needed pruning should be carried out during the latter part of the tree's dormancy – from late February to early April.

### Old Tree Renovation

Mature trees should be pruned by removing the dead, diseased, and broken limbs in their entirety, Atucha indicated. Focus on the upper part of the tree and remove whole branches as necessary to boost light penetration, she advised.

If there's any doubt about which branches to remove, eliminate those with narrow angled crotches and save those with open crotches, Atucha remarked. She said

clean cuts should be made at the outer edge of branch collars.

In addition, cut off the water sprouts (shoots growing straight upward from the younger branches and the tree trunk), Atucha continued. Because it's likely that many suckers will grow during the spring after a thorough pruning, remove all of them before the end of that growing season, she stated.

### New Tree Protocol

When obtaining new trees from a nursery, be sure to store them in a cool place, keep the roots moist in sawdust, and don't have any fruit in the same area because of the presence of ethylene, Atucha advised. Chose a planting site that is well drained and that has good air flow, she added.

Before planting, seek a soil with a pH of 6.5 or adjust for it, eliminate weeds from the spot, and remove the sod within a radius of two feet when planting into a lawn, Atucha stated. Obtain mulch for saving moisture and for keeping the soil temperature fairly constant and plan to protect the young plant from rodents with tree guards and by painting the bark with white latex paint during the winter, she added.

Because they have very small root systems, young fruit trees should be watered once a week rather than being given large volumes of water at longer

intervals, Atucha stated. She said the goal is to add 8 inches to the height per year.

### Fertilizer Needs

The amount of annual growth is likely to correspond to the fertilization, Atucha noted. She recommends a 10<sup>th</sup> of a pound of 10-10-10 fertilizer at planting and an additional 10<sup>th</sup> of a pound for every following year for up to five years. The fertilizer should be placed in a band around the trunk and incorporated with water.

If the previous year's growth was less than 8 inches, then apply 1 pound of 10-10-10 in the next May or June, Atucha indicated. Following a year with more than 8 inches of growth, obtain a fertilizer without nitrogen but continue to supply sulfate of potash – 1 pound for 5 bushels of fruit such as apples or pears, she advised.

Other beneficial nutrients for fruit trees are boron and zine, Atucha pointed out. She suggests applying one cup of borax every 3 or 4 years to guard against any deficiency of those nutrients.

Online resources for specifics on the care of apple, pear, cherry, plum, and peach trees and other home-grown fruits include the University of Wisconsin's learningstore website and the Cornell University's [gardening.cornell.edu/fruit](http://gardening.cornell.edu/fruit) websites.

Growing lawn grass in shade is possible but doing so successfully requires a series of specific practices that start with the selection of an appropriate plant species.

That was the message from University of Wisconsin – Madison turf diagnostic laboratory manager Bruce Schweiger to attendees at a garden field day at the Brown County Agriculture and Extension Service Center sponsored by the Northeast Wisconsin Master Gardeners Association. He noted that the diagnostic laboratory serves customers from every area of the country throughout the year.

“Grass is not for everyone or everywhere,” Schweiger remarked. As evidence of that, he noted how grass is rarely found in densely shaded woods. “Don’t try to beat Mother Nature,” he advised.

## Lawn Grass Basics

As with most plant species, air movement and the opportunity for water to evaporate from plants is one of the basics for growing lawn grass in the shade, Schweiger pointed out. He said the property owner should also consider how the shaded space will be used.

Another caution is to realize that the nearby tree(s) will take a lot of the naturally available water and block the direct sunlight reaching the grass for much of the day in many cases, Schweiger observed. One point that applies in almost all cases is that common lawn grasses will not fare well in shaded areas, he noted.

## Species Selection

One thing that anyone who intends to establish grass in shaded location should not do is to buy “a shotgun blend” of grasses being sold at big box stores, Schweiger advised. He

explained that such a blend is likely to contain Kentucky bluegrass, which is not suitable for shade, along with fescue (not likely to spread) and poa-trivialis – a rough stalk bluegrass that’s vulnerable to diseases and that can easily go dormant.

One acceptable choice is fine fescue but it grows in clumps and does not fill in open spots, Schweiger stated. Until about 10 years ago, a turf type tall fescue was popular but it spreads, goes flat, and is generally ugly, he commented.

What has come to the rescue as a lawn grass for shade is the genetically modified turf type tall fescue, Schweiger reported. He said it is drought tolerant and is ideal for growing in shade except for being vulnerable to being killed by an ice cover.

## Seed Bed Preparation

Proper seed bed preparation is absolutely necessary for a successful establishment of lawn grass in the shade, Schweiger stressed. That means removing all of the surface dead material and organic matter from the area to be seeded, he pointed out.

When seeding, plant at the rate specified on the seed bag or a bit less (never more), Schweiger advised. Because of how essential it is to have good seed to soil contact, drive or walk over the entire surface several times, he stated. The phosphorus in the soil is necessary to get seeds to germinate, he added.

The next step is to keep the seed bed wet but not soaked, Schweiger continued. He recommends irrigating or watering three times per day (preferably at 10:30 am and 2:30 and 5:30 pm) for three weeks.

## Mowing Practices

Once the new seeding has reached sufficient height, it should be mowed twice a week to leave a plant height of 2.5 to 3 inches, Schweiger indicated. He explained that this encourages a spreading of the plants, something that will not occur if they are allowed to become tall and spindly.

For weed control, the standard practice with lawn grass is a treatment three or four times a year but with grass in the shade it should be done only twice a year – in late May and early September, Schweiger advised. He said the commercial product Tenacity is a good choice for weed control.

The last fertilizer should be applied no later than October 10 and all fallen leaves should be removed, Schweiger stated. He noted that the roots continue to grow until freezing weather takes hold and that snow mold (a disease) can occur if leaf debris is covering the grass in the winter.

For anyone who decides that following all those protocols is not worth the effort, Schweiger acknowledged planting shade tolerant hostas and other species is an alternative. He suggested that mulch should be applied to the surface between those plants.

---

*If parsley is washed with hot water instead of cold, it retains its flavor and is easier to chop.*

---

# CCMG—Annual Accomplishment Report –2015



The Master Gardener Program in Calumet County started in 1991. Over 92 people have been trained since that time, and there are currently 28 certified Master Gardener Volunteers (MGVs) for 2016. The UWEX Educator facilitating the MG Program is Ag Agent Eric Ronk.

## Workshops Offered at Community Garden

This year MGVs started offering educational workshops at the community garden that was established last year in partnership with the Calumet Medical Center (CMC) and MGVs. Individuals and groups are invited to plant vegetables and flowers in 15 x 20 plots near the CMC. Workshop topics included planning your garden, choosing your garden transplants and hardening them off, preserving your herbs and produce, and putting your garden to bed for the winter.

## Plant Sale Profit Used for Scholarships

Our 22nd annual plant sale was held in mid-May at the Calumet County Fairgrounds, offering numerous annuals, vegetable and herb plants, geraniums, accent plants, hanging baskets, and perennials. Funds raised at the sale are used for operating expenses and educational opportunities for MGVs, as well as to offer scholarships to local students continuing their education in a horticultural field.

## FFA Show Judged

Calumet Co. Ag Agent Eric Ronk, Family Living Educator Paula Hella, and MGV Byron Hacker were judges for the annual New Holstein FFA/FFA Alumni Crop & Garden and Food Show. There were 39 exhibitors, which entered 250 entries in 39 different categories. After the entries were judged, over 50 participants stayed to learn about the justification of the placings, with MGVs offering expanded explanations of different growing techniques, identifying some of the more unusual vegetables, and answering many other questions about the entries and horticulture in general.

## Volunteer Service in 2015

Youth Ed	147 hours
Adult Ed	670 hours
Support	1,070 hours
Total	1,887 hours
Value*	\$41,967

**Since 2000: 39,362 hours at a value of over \$678,459**

\*Using the current estimated dollar value of volunteer time in Wisconsin of \$22.24 per hour, from Independent Sector. Cumulative value based on previous annual estimates.



## Where you can find activities by MGVs in Calumet County

- CMC Community Garden
- Chilton Flower Bed
- Calumet County Fairgrounds
- Chilton Public Library
- Brillion Public Library
- New Holstein Public Library
- Chilton Optimist River Walk
- Calumet County Courthouse



# Numerous Wild Plants Provide Edible Choices

## Nature Offers Choices for Many Months

by Ray Mueller

Instead of being viewed as plants to be sprayed, mowed, or exterminated, there are dozens of wild species which have parts that can safely be eaten as a salad, cooked greens, jam, jelly, wine, flour, or a flavoring for tea. Their availability in the wild ranges from early spring to late autumn.

A list of 36 of those plants was described at Mead Public Library in Sheboygan during a program titled "Nature's Cuisine: Wild Edibles." It was presented by Jackie Scharfenberg, who is a naturalist in the northern unit of the Kettle Moraine state forest. She noted that many of today's garden plants and others originated from wild species.

Wild edibles are worthy of recognition because they can provide good nutrition, are unprocessed, can have medicinal properties, and are free for the taking in many cases, Scharfenberg observed. On public lands in Wisconsin, it is permissible to collect only the non-native fruits, nuts, fungi, and other species, she explained.

### **Dandy Dandelions**

Heading the list of non-native edible and very nutritious plants that many people treat as weeds and try to get rid of are dandelions, Scharfenberg pointed out. Compared to earlier generations, "we have lost the use of the dandelion," she commented.

Both young leaves and leaf crowns can be eaten as a salad or cooked greens, blossom crowns can be cooked, blossoms can be turned into wine, and the roots can be cooked like parsnips and used as a substitute for coffee, Scharfenberg noted.

Water cress is another non-native plant which is a candidate for salads or as cooked greens, Scharfenberg indicated. Several precautions that she listed are to harvest it from a cold water source (often a spring) and to rinse it in clean water or soak it in an iodine bath before eating because of the possibility that the water contained a pollutant.

### **Mushroom Mania**

Morel mushrooms are "the most prized wild edible," Scharfenberg reported. "People want me to tell them where to go to find them."

They could be found at most any place but most often near elm trees that have been dead for two or three years, under trees in a former apple orchard, or around old pine trees, Scharfenberg suggested. The key to identifying the light cream to black colored specimens is a hollow stem, she pointed out.

Shaggy manes are another mushroom species which should be collected in their early growth stage, Scharfenberg noted. The fruit bodies of both mushroom types should be cooked to obtain the best taste but they can also be sauteed in butter or included in an omelet, she advised.

The puffball is a third type of edible mushroom, Scharfenberg continued. Its solid white body, which is to be cooked, can appear on lawns, golf courses, and other sites, she noted.

### **Spring Flower Foods**

Two popular spring flowers can have their leaves taken for inclusion in salads and cooked greens, Scharfenberg observed. They are the spring beauty, which is native plant that cannot be legally harvested on Wisconsin's public lands, and the blue violet, she noted.

Because of continuing incursions on their habitat, Scharfenberg suggested that anyone collecting spring beauties take only a few from a particular patch. She also pointed out that the roots of the spring beauty, whether peeled or not, can be eaten raw or cooked.

Another early season plant is the wild leek, which is the ancestor of the onion and which prefers to grow in rich and damp soil, Scharfenberg pointed out. She said the bulbs of wild leek can be eaten as part of salads, soups, and cooked vegetables.

The blue violet, which is Wisconsin's state flower, is extremely high in vitamin

C, Scharfenberg indicated. Its blossoms can be processed into jelly, jam, or syrup, she added.

Wild rose is another good source of vitamin C from its petals that can be candied, made into tea or jelly, or put into a salad and its hips that are suitable for making tea or jam or for eating raw, Scharfenberg stated. The New Jersey tea, which is a prairie shrub, has leaves good for making tea, she added.

Daylilies have several edible parts, including both the buds and flowers for fritters, the buds, tubers, and shoots for cooking, the flowers as a thickener, and the tubers and shoots as a raw ingredient in salads, Scharfenberg indicated.

### **Edible Weeds**

Although they are ordinarily viewed and treated as weeds, plants such as burdock, lamb's quarters, stinging nettle, and green amaranth all have one or more edible parts, Scharfenberg remarked. All have leaves that can be cooked while the leaves of the lamb's quarters and green amaranth are also suitable for salads, she noted.

With the burdock, only the leaves and roots of the first year of the biennial plant should be prepared as a cooked vegetable, Scharfenberg advised. Other uses of the burdock are the leaf stalk as part of a salad or being cooked like asparagus and the inner part of the flower stalk as a cooked vegetable, she added.

In addition to its leaves, the non-native lamb's quarters produces seeds which can be ground for use as a flour additive, Scharfenberg indicated. The leaves of the native stinging nettle a good source of protein, can be used to make soup or beer, and are a suitable feed for horses, chickens, and bovines, she observed. The stems of stinging nettle provide a fiber that's like that of flax, she added.

Green amaranth seeds can be ground for flour to make bread or to put in gruel, Scharfenberg stated. It was noted that they are sold in health food stores but are quite expensive.

...continued on page 7

## Roadside Edible Entries

Queen Anne's lace, which commonly grows along roadsides, is a non-native biennial from which carrots were developed, Scharfenberg pointed out. Its white flowers easily distinguish it from the somewhat similar looking but very invasive yellow-flowered wild parsnip.

First year roots of the Queen Anne's lace can be peeled and cooked like carrots while the seeds, which are produced in the second year, can be used to flavor tea, Scharfenberg pointed out. She noted that the non-native chickory's roots are suitable as a substitute for coffee and its leaves can be cooked as a green.

Cattails are "the supermarket of the swamp" because of the many ways their parts can be used, Scharfenberg remarked. Among those uses are the male flower spike cooked like cob corn or eaten raw, the pollen and rhizomes for flour, the lateral roots as a raw or cooked vegetable, and the shoot buds along with the leaf hearts/shoot cores as a cooked vegetable, she pointed out. Another swamp plant is the arrowhead, whose starchy tubers can be cooked like potatoes, she noted.

The common milkweed, which is a native plant treasured by many insects, is "extremely edible," Scharfenberg stated. She listed four plant parts which can be cooked – buds like broccoli, seed pods like okra, young leaves like spinach, and new shoots like asparagus.

Black locust, which is a native tree that

blooms in early June, can have its blossoms used in fritters, salads, or as a cooked vegetable while its small green seeds can be boiled like beans, Scharfenberg indicated.

## Raspberry Patches

Because they are not native species, all varieties of raspberries such as the red, black, and blackberry can be harvested on land owned by the state of Wisconsin, Scharfenberg advised. In addition to being eaten as fruit as made into jelly or jam, leaves of the red and black raspberries can be used to make tea, she noted.

Blossoms of the native elderberry can be used in fritters, muffins, and pancakes while the berries can be made into wine or jelly or even dried before being eaten, Scharfenberg observed. Berries of the serviceberry (Juneberry) can be eaten raw or stewed, used in pie and muffins, or preserved by drying, canning, or freezing, she added.

The berries of staghorn or smooth sumac, which is a non-poisonous upland plant, can be used in late summer to make a juice similar to lemonade, Scharfenberg stated. She advised straining the red heads in order to remove the hairs.

Three varieties of wild cherry – black, pin, and choke – are fruit for pie and jelly while the black cherry can also be used in muffins and pancakes, Scharfenberg noted.

Gathering ripe May apples in August to be eaten raw or made as jelly often ends

in frustration because animals nab them just at the time when they are to be picked, Scharfenberg observed.

## Edible Tree Treats

White oak trees, distinguished by their round leaves, are among several sources of nuts, Scharfenberg stated. The white oak nuts, which are rich in protein and fats, can be roasted, candied, or made into flour, she said.

Shagbark hickory, which is a non-native tree, is another source of nuts that need to be shelled and that be eaten raw or used in baking, Scharfenberg continued. Butternuts, which she noted are not reproducing well, produce strong tasting nuts.

Black walnuts, which also provide nuts with a strong taste, have hulls that can be used as a dye, Scharfenberg pointed out. To avoid staining one's hands, she advised wearing gloves while working with the hulls.

Frost or river bank grapes provide fruits easily made into juice, jelly, or wine but their leaves can also be used as wraps or eaten as a cooked green, Scharfenberg stated.

Among the common reference books for learning more about wild edibles are the Samuel Thayer's *The Forager's Harvest* and the Euell Gibbons publications titled *Stalking the Healthful Herbs* and *Stalking the Wild Asparagus*.

---

## Turkey-Strawberry Wrap

by Joan Stillman

Prep: 15 minutes

Makes: 2 servings

2 spinach-flavored tortillas (10 inch)  
2 tablespoons Philadelphia cream cheese spread  
½ cup tightly packed baby spinach leaves  
12 slices Oscar Meyer Deli Fresh Oven Roasted Turkey Breast  
½ cup thin strawberry slices  
1 tablespoon Kraft Balsamic Vinaigrette Dressing

Spread tortillas with cream cheese spread.

Top with spinach, turkey, and strawberries.

Drizzle with dressing; roll up.

To make appetizers from sandwich wraps:

Secure a sandwich wrap with wooden toothpicks, then cut into smaller pieces to serve as appetizers. Remove and discard toothpicks before serving.



**CALUMET COUNTY  
MASTER GARDENERS**

Courthouse  
206 Court Street  
Chilton, WI 53014

Phone: 920-849-1450  
<http://calumet.uwex.edu>

## **Calumet County Master Gardener Calendar**

---

**February 27** – A Day in the Garden, UW Fond du Lac

**March 16** – 6:30 pm – Master Gardener Meeting

**March 26** – Spring Garden Conference, Marinette County

**March 28** – 6:00 pm – Calumet Medical Center Cooking Event, Chilton High School

**April 2** – Outagamie County Master Gardener Conference, Kimberly

**April 20** – 6:30 pm – Master Gardener Meeting

**April 30** – Deadline to apply for Master Gardener Scholarship (form available at <http://goo.gl/eD7Od9>)

**May 18** – 6:30 pm – Master Gardener Meeting

**May 21** – Master Gardener Plant Sale, Fairgrounds

**September 14–17** – Upper Midwest Regional Master Gardener Conference, Chula Vista Resort – Wisconsin Dells