

Sprinklings

ST. CROIX VALLEY MASTER GARDENERS ASSOCIATION NEWSLETTER

SEPTEMBER-OCTOBER 2019

REMINDER: Underlined words are active links

SEPTEMBER MEETING

Keys to gardening with kids

by Carolyn Barrette

MGV Sandy Madsen will talk about healthy gardening with kids and the success of the Houlton Elementary School gardening program at our Sept. 26 meeting. Sandy will discuss innovative approaches to inspire kids on reducing environmental impact, improving health, and ensuring sustainable gardening practices.

We'll return to our regular gathering place at the First Covenant Church in River Falls with start time at 6:45 p.m. First Covenant Church in River Falls, 1374 N. Main St. 54022. The entrance is on Quarry St. Go east at the Kwik Trip corner.



Houlton Elementary's schoolyard overflows with healthy veggies.

OCTOBER MEETING

Keys to gardening with compost

by Bridget Kelley

You have spent countless time and sometimes money on your garden. You want healthy and vigorous plants but you also want a good harvest or flowers. Where to begin? Let's start with the soil. At the Oct. 24 meeting, Mike Kroll from Kroll Outdoor Solutions will be talking about "Composting – the what and how." Mike has grown up in close contact with soils in all the counties that surround us locally and makes dirt out of farm-waste products. He loves dirt and will be sharing his tips on how to have a rewarding garden with the right soil with composting. The meeting will be at our usual time and place: 6:45 p.m. at the First Covenant Church in River Falls.

Renewing our membership is on the horizon.
A renewal form is attached to this newsletter.

Backyard gardens contain secrets to better health

This year's Fall "Last Chance" Workshop will explore "Medicinals in Your Backyard."

In the hands-on sessions, attendees will make their own tinctures, syrups, and salves. Every participant will leave with a booklet of plant cultivation and healing properties discussed in the lecture, and recipes from the demonstrations.

The presenters, Barb Mager and Heather Mashuga, each has a master's degree in Holistic Health from St. Catherine University in St. Paul, Minn. Holistic health is also known as integrative, complementary, or alternative healthcare. It crosses borders, disciplines, and ways of healing to benefit individuals, communities and the environment. Today, this emerging model of healthcare draws from the best of modern science and healing wisdom passed down through the centuries.

The event is open to MGVs and their guests. The cost for MGVs and interns is \$15. The cost for guests is \$25. The fee includes lunch and materials.

A registration form is attached to this newsletter, and also available on our [website under the Forms tab](#). Registration deadline is Sept. 15. Don't miss this chance to discover a new way to reap the benefits of your backyard garden!

FALL WORKSHOP

"Last chance" to earn education hours for 2019

Saturday, Sept. 28

Registration: 9:30 a.m.

Workshop: 10 a.m. - 2 p.m.

Seyforth Building

Pierce County Fairgrounds, Ellsworth

Pierce County Fair MGV booth recap

by Kevin Ballman

Our goal was to have two volunteers at minimum for each shift. For the most part, we had three scheduled. We had a volunteer organizational meeting prior to the fair to hand out fair entrance tickets to volunteers. The group was excited to help and worked well together to create a great learning environment for all. We are planning for the 2020 fair with input from this year's volunteers.

A huge thank-you to **Amanda Lawrence** for doing a large part in planning the booth theme and developing the cook-books. She's a great resource and asset to our association.

President's Message



JoAnn Ryan

Join me for a walk around my gardens. It's that time of year. Dare I say that nasty word for gardeners – winter!! It's just around the corner and I need to get my gardens prepared and do a survey. I have my clipboard and I am ready to go.

First on the list: What worked and what didn't? The coreopsis was great. Best it's ever been. It liked all that water, but my tomato plants drowned with all that water. I may not get any at all. Shed a few tears and move on. Maybe next year I can put them in a higher bed.

Some plants are too big. I lifted some drooping phlox and there was a large bed of native salvia. Lack of sunshine, so they are pale green and there are no buds for next year's flowers. Phlox grows like weeds. Ground is wet from all the rain, so it would be a good plant to dig up. Make the bed smaller.

My strawberries are completely overgrown. Needs my

attention now or I won't have any berries next year. Create a barrier to keep the berries from random spreading.

Oh dear, the list is growing! Good thing I get to rest over the winter.

Divide those hostas and pot them up. I can heel them into my veggie garden where they can rest until spring. Then I can dig up the potted plants for the plant sale. Lots of other plants to dig up for next year.

Check the roof. Have any trees or shrubs gotten so big they are rubbing on the roof or the side of the house?

Check the shrubs. Prune some of them. The rule is "Bloom early, prune late." Lilacs are an example. "Bloom late, prune early" for hydrangeas. Pruning should be done at the right time, so that you don't clip off next year's blossoms.

I love my summer gardening, however, I enjoy not doing any for a while. Gardening in the south? No thanks! They never stop growing!

Sprucing up the Y



MGVs **Mary Pat Finnegan** (left) and **Shirley Terrien** are getting lots of exercise outside the YMCA in Hudson. They're planting a garden around the flag pole with Autumn Joy sedum, Karl Forrester grass, Echinacea-Powwow Wild Berry, Coreopsis-Zagreb, Russian sage, and catmint Walker's low. Prepping the soil was the biggest job, using two pickups full of cow manure plus countless bags of peat moss. Passersby were particularly intrigued with the broad fork they used. "We also received many offers for projects at home gardens!" said Shirley.



Bee Business

The final SCVMGA tour of the year was to River Road Honey Farm, near Prescott, the home of Audrey and Eske Bennetsen. This delightful couple produce, pack and distribute approximately 4,000 lbs. of honey each year. Most of the honey is sold at Farmer's Markets and craft fairs or sold directly from their home. Eske maintains 45 bee hives. Everyone had a greater appreciation for the work involved in a jar of honey, and Audrey treated us to a variety of their honey goodies. Please send suggestions for next year's tours to [Debby Walters](#) or [Anita Justen](#).



PHOTO BY DEBBY WALTERS

MGV Barbara Kolpin listens to **Eske Bennetsen** describe the honey-making process.

Coming Events

Friday, Sept. 20

State conference of the Wisconsin Master Gardeners Association (WIMGA) in Eau Claire. Learn presentation skills and social media techniques to promote Master Gardener programs. The conference will count toward Continuing Education hours. [Click here to register.](#)



Friday, Saturday, Sept. 27, 28

Master Gardeners are invited to participate in and attend "Autumn Treasures," a National Garden Club Horticulture Specialty Show, sponsored by the Botany Belles and Beaus Garden Club of Baldwin. The show runs Friday, Sept. 27 from 1:30 to 5 and Saturday, Sept. 28 from 10 to 3 during Baldwin's Chili Fest. The public is invited to enter vegetables, annuals, perennials, and arboreal specimens. The club is also sponsoring a photography contest in six categories: Birds, Bugs, and Beasts (no domestic animals); Plant Portraits; Fall Colors; Sunrise/Sunset; Landscapes; and Monarchs and Milkweed (caterpillars included). [Click here for more details.](#)

AUGUST MEETING

Public health advocacy, shiso tasting

Growing a healthy community was the theme of our August meeting at SCVMGA's new vegetable garden location in New Richmond, alongside the St. Croix County Public Health Services building. Thirty-nine members attended.



Donna Cadenhead (left) coordinates the SCVMGA garden in New Richmond. The garden relocated to the grounds of the St. Croix County Public Services Center, where Sharon Reyzer (right) worked as a public health supervisor.

The original garden was created by MGV Sharon Reyzer, a public health supervisor at the St. Croix County Public Health Dept. Upon her retirement this year, the garden is now managed by SCVMGA under MGV Donna Cadenhead's supervision.

It was Sharon's dedication to nutrition education that led her to start a vegetable garden four years ago. Nationwide, less than one percent of children and adults eat the recommended daily amount of vegetables and less than four percent eat enough fruit. Low levels of vitamins and minerals can result in mental impairments and central nervous system defects in infants. All this contributes to costly diseases including obesity, heart disease, and some cancers, according to the Centers for Disease Control (CDC). In St. Croix County, eight percent of cancer outcomes are affected by food insecurity (not having reliable access to affordable healthy food), according to the Wisconsin Cancer Council.

The Women, Infants and Children (WIC) program in St. Croix County currently serves 500 children (infants to age 6). WIC provides nutrition education and screening for women and children, breastfeeding consultations, food benefits to buy selected healthy foods, and Farmers Market checks for locally grown produce in the summer and fall.

Sharon's garden quickly became a staple at the Center. It added a tactile dimension to nutrition classes and led to

unexpected generosity. Her clients could walk through the garden, feel the whole plant, and take home freshly harvested veggies from the basket inside the front entrance. When the basket contents grew sparse, employees began bringing in food from their own gardens, and local farmers started growing extra produce to contribute.

Pulling together is not new to Public Services. St. Croix and Pierce counties collaborate with nine area entities, working to improve the health of residents. Anyone can join the effort. Visit www.healthiertogetherstcroix.org.

After Sharon's informative talk, members got a chance to taste four varieties of shiso, an Asian herb, grown for this year's Variety Plant Trials.



Peg Wastell serves pestos made from four varieties of shiso.

Peg Wastell brought four containers of pesto made from each variety: Asia, Britten, Green, and Red. Each pesto was made the same so that results would show differences between varieties.

Twenty-one people tasted and rated each variety. The instructions were to rate each variety as 1=good, 2=acceptable, 3=not acceptable, and 4=Horrid.

The winner was Asia with an average rating of 1.43. Second place was Red with 1.57. Britton and Green were rated the lowest at 2.05. Britton received five ratings of "good" and one rating of "horrid." Japanese beetles in Peg's yard would disagree with the "horrid" description, as they enjoy the Britton variety exclusively.



Members enjoyed a beautiful evening in the picnic area near the SCVMGA garden.

Shiso Pesto Recipe

- 1 cup tightly packed clean, dry Shiso leaves
- Juice of one lemon or 3 Tbsp. lemon juice
- ¼ tsp. sea salt or to taste
- 4 crushed garlic cloves
- ½ cup extra virgin olive oil
- ½ cup walnuts



PHOTO BY PEG WASTELL

The herb Shiso is one of our Variety Plant Trials this year. It's a Japanese and Southeast Asian herb. Its flavor is between basil and mint.

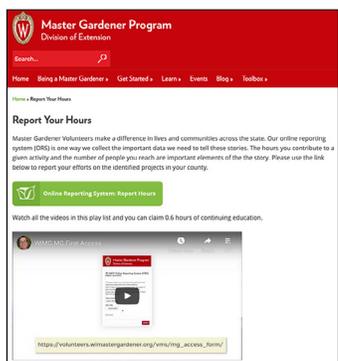
Blend everything in blender or food processor. Push mix down into bowl with spatula. Repeat until nearly smooth.

Step-by-step guide to reporting hours online

by Colleen Callahan

This is our first year reporting hours online. Hours must be entered **before Oct. 1**. It's not as daunting as it may seem. Here's a quick guide:

Click [here](#) to go to the Wisconsin Master Gardener Program's website. Go to the **Toolbox** tab, then click on 'Report Your Hours.' If you haven't activated your account, you will be instructed to do so.

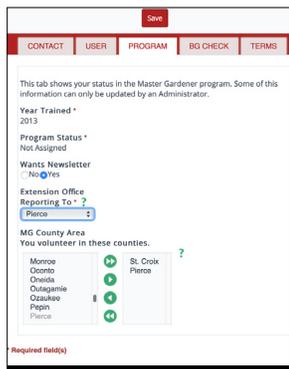


Bookmark this page (left) for future quick access.

You can watch the instructional videos and receive 0.6 hours of CE hours. Click on the **green rectangular box** that says Online Reporting System: Report Hours. This takes you to the log-in page. Log on with your user name and password.



◀ **Black strip**



Next, you need to establish the counties you volunteer in. Go to **MY PROFILE** in the black strip. Click on **PROGRAM** (see box at left). SCVMGA members report to Pierce County, but many of us volunteer in St. Croix County. To add counties, click on the county in the list and press the green forward arrow. Then press **SAVE** at the top.

Click on **ADD HOURS** located on the black strip. Select either Volunteer or Continuing Education, and press **GO**.

VOLUNTEER HOURS

ADD EDU HOURS View Project Descriptions Add New Copy Save

SUBMIT VOLUNTEER HOURS

HRS ID 22899 SUBMITTED 08/26/2019 10:15:38 MO 09/0

REQUIRED FIELDS(*)
All fields marked with an asterisk are required.

WHO, WHERE, WHEN

MASTER GARDENER * Callahan, Colleen COUNTY * St. Croix

DATE
Only dates within the current fiscal year are accepted. *
05/05/2019 MM/DD/YYYY

DESCRIPTION

View Project Descriptions

PROJECT * ? Misc. Project

SELECT TYPE OF ACTIVITY * ? Educating Others

DESCRIPTION
Earth Day booth.

HOURS *
4.00

NUMBER OF CONTACTS ?
20

ACTIVITY TYPES EXPLAINED

EDUCATION HOURS

ADD VOL HOURS Add Back

SUBMIT CONTINUING EDUCATION HOURS

REQUIRED FIELDS(*)
All fields marked with an asterisk are required.

WHO, WHERE, WHEN

MASTER GARDENER * Callahan, Colleen COUNTY * Pierce

DATE
Only dates within the current fiscal year are accepted. *
05/23/2019 MM/DD/YYYY

DESCRIPTION

DESCRIPTION * ? Water quality by Tammy Traxler, conservation planner for St. Croix County

CE HOURS *
1.0

Add Back

For Volunteer Hours, select "Misc. Project" under View Project Descriptions. Click on the green question marks for more details about each entry. Read the "Activity Types Explained" at the bottom of the form. Fill in all the fields showing an asterisk. Press **ADD**.

CONTACTS: If you volunteer at public events (fairs, farmers markets, teaching classes, etc.), estimate the number of people you had contact with. (see example above left).

If you have repeat activities, you can do a "bulk entry." [Click here for the video.](#)

This will be the last year to earn hours for traveling to/ from projects. After adding the project, press **COPY**, change the project description to Travel and enter the time. **SAVE**.

To add Education Hours, press **ADD EDU HOURS** in the red box at the top of the form. Fill in the county, date, a description of the topic, and amount of time. Press **ADD**.

Just a few more things . . .

- If your name isn't on the roster, contact [Diana Alfuth](#).
- [Click here](#) for a Time Conversion Chart (minutes to decimal hours).
- If you encounter technical glitches, go the **Help** button on the black strip to send an email detailing your problem.
- You can toggle between VOL HOURS and EDU HOURS anytime. Just click the red button on the top left.

- To review all your entries, go to **MY HOURS** in the black strip and select Volunteer or Education. You can edit any entry here.
- To log out, click on **EXIT** at the right end of the black strip.
- When finished, treat yourself to a decadent dessert. :)



SPRINKLINGS PROFILE

Plush carpet, knee pads soften gardening chores

by Maria Sanocki

“Don’t worry, if it doesn’t work out this year, there is always next year,” is one of JoAnn Ryan’s favorite quotes.

JoAnn, the current president of St. Croix Valley Master Gardeners Association, is referring to her vegetable garden, which is an expansive system of raised beds with carpet-lined rows. JoAnn uses soft carpet to create an exceptional weed barrier as well as a comfortable place to kneel while weeding. Friends and family all bring her carpet so she can add to her supply. This year she has white carpet serving as a contrast to her lush gardens.

JoAnn began her career as a business manager and later changed paths to become a landscape designer at Farrill’s Sunrise Nursery in Hudson. During her 12-year tenure, she creatively and successfully mastered many design challenges, including an artificial creek bed using rock. She also taught a popular design class to dozens of MGVs for five years.

Her favorite family tradition is on Mother’s Day, where all five of her children and their families arrive at her house ready for a day of work, camaraderie, and great food. Together they haul soil, spread wood chips, weed, and divide plants. JoAnn said she is always amazed at how much gets done that day. In fact, they divided over 100 plants this spring for our annual plant sale.

JoAnn works diligently on her home gardens, weeding daily (one of her favorite tasks), but she also stays active by volunteering at the Christian Community Home’s (CCH) garden near the gazebo and pond, a SCVMGA project. She’s the “go-to” person there for pruning shrubs. Her favorite tool for that is a cordless, battery-operated pruner. She can be seen in the various gardens wearing her carpenter’s apron filled with a dandelion tool, clipper, and scissors for deadheading.

In her role as president, JoAnn aspires to “create a community” by giving more attention to its individual members, developing a mentorship for interns, and increasing communications with the community at large through our county representatives. In general, her plans are to “continue to be an ambassador for the Master Gardeners Association.”

JoAnn reminds us that it’s never too late to start gardening, and that means every season is a new beginning.



With white carpet lining her vegetable garden, an apron for tools, and padded knee guards, JoAnn is ready to weed and reap. Asparagus (left) towers over pepper plants while Swiss chard soaks in the sun (right).



Black-eyed Susans surround JoAnn’s veggie garden to add end-of-season color.

A bite of apple history

by Karalyn Littlefield



Apples originated in the Tien Shan mountains of Kazakhstan (red area on map) millions of years ago. Archeologists have found evidence, such as charred apples,

that humans have been enjoying since at least 6500 B.C. Apples came to North America with the settlers of Jamestown in 1607. The trees from the seeds of those original trees were the beginning of the over 2,500 apple varieties in the United States grown today. Apples are grown in all 50 states. Crab apples are the only apples native to North America.

With apples comes apple pie. The first pies were made by the early Romans who may have learned about it through the Greeks. Early pies were predominately meat pies and had more crust than filling. Fruit pies or tarts were probably first made in the 1500s. According to English tradition, the first cherry pie was made for Queen Elizabeth I. Pie came to America with the first English settlers and has evolved to become what it is today and is known as "the most traditional American dessert."



We can get apples from the store at any time, though we might want to preserve apples from our own trees or from our favorite orchard. I'm including a simple canned apple recipe and a pie recipe for either type.

For pies, a good combination is to use a blend of firm tart and firm sweet apples, such as Granny Smith and Braeburns. But juicy firm (Honey Crisp) and semi-tart (Cortland) work well, too. Softer apples, such as MacIntosh and Red

Delicious make a great applesauce pie. My family contains cinnamon purists; however, typical apple pie spices also include: nutmeg, allspice, ginger, cardamom and/or cloves.

Canned Apples as taught by Grandma Tillie Palank

Peel, core, and slice enough apples to fill a 1 – gallon jar. Add 1 cup of sugar, cover the jar and let sit overnight. Divide apples and juice between 3 clean quart jars. Place a new canning lid that has been warmed in water, on each jar and secure each with a ring. Place jars in a large kettle or canning vessel. Fill with water to 1" above jars and process according to the USDA Complete [Guide to Home Canning](#) (Time 30 minutes after water boils. Remove jars and allow to cool undisturbed for 24 hours)

Apple Pie as taught by Grandma Tillie Palank

Mix together 1-1 ½ cups sugar (adjusted to taste based on sweetness of apples), ¼ cup all-purpose flour, ½ tsp. salt, 2 tsp. cinnamon and/or spices of choice. Place 4-5 cups peeled, sliced apples or one jar canned apples in a large bowl. Spread sugar mixture over apples, mix well to evenly coat the apples. Pour filling in a 9" pan lined with pie crust. Apply vented-top crust, crimp (flute) edges and brush with egg wash or milk. Place a pan or foil on the oven shelf below your pie for the likely occurrence of overflowing juices. Bake in a preheated 420°F oven for 15 minutes. Reduce heat to 350°F and bake until apples are tender, approximately 45 minutes additional bake time.

In Memory

Jerry Weinmann passed away on Aug. 29 at his home in Amery. He and his wife, Barb, were Polk Co. Master Gardeners who were very active at the New Richmond Community Garden when it was located near Garden Expressions.



Jerry played an important role in setting up and working at the garden. One year, Jerry and his friend chopped corn stalks for mulch for one whole week. He always had a smile on his face and a quick comment when he came to the garden and "supervise" the Master Gardeners' work.

For several years, MGVs gathered at their home in late March to plant veggies that were grown from seed for the New Richmond Community Garden. Barb and her daughter, Sandy, often came to our St. Croix-Pierce County events. Jerry was also a member of the Beekeepers Association.

Interested in harvesting grapes?

Contact [Diana Alfuth](#)



Sprinklings

[SCVMGA Website](#)

Sprinklings is a newsletter publication of the St. Croix Valley Master Gardeners Association and is published eight times a year: monthly issues in May, June, July, and August, and bimonthly issues in September/October, November/December, January/February, and March/April. It is emailed to members in PDF format and archived on the association's website. All SCVMGA members are welcome to contribute articles on any horticultural topic. Please email submissions or inquiries to the editor.

Editor: [Colleen Callahan](#)

Proofreader: [Maria Sanocki](#)

Publisher: [Diana Alfuth, UW Horticulture Outreach Specialist](#)

ST. CROIX VALLEY MASTER GARDENERS

9th Annual

FALL WORKSHOP

Last chance to earn education hours for 2019

Saturday, Sept. 28 9:30 a.m. - 2 p.m.

Medicinals in Your Backyard



Seyforth Building
Pierce County Fairgrounds
364 North Maple Street
Ellsworth, WI 54011

9:30 a.m. Registration, Coffee

10-10:30 a.m. Medicinal Plants Overview

10:30-11a.m. Make your own tincture*

11-11:10 a.m. Break

11:10-noon Make your own salve*

Noon-1 p.m. Lunch

1-1:45 p.m. Make your own syrup*

1:45-2 p.m. Questions, Wrap-up

* Hands-on session

What is Holistic Health?

Also known as integrative, complementary, or alternative healthcare, holistic health crosses borders and disciplines to benefit individuals, communities and the environment. Today, this model draws from the best of modern science and healing wisdom passed down through the ages.

Barb Mager

Barb began her wellness journey in 1985 when a family health crisis spurred her to seriously consider the value of health, leading her to attain a master's degree in Holistic Health Studies from St. Catherine University, St. Paul. She then received certifications in Health and Wellness Coaching from Mayo Clinic's School of Health, and in Nutrition Therapy at Health Science Academy. Currently she coaches clients nationwide at Evergreen Health and Wellness Coaching.

Heather Mashuga

Heather earned a master's degree in Holistic Health Studies with a specialty in herbalism at St. Catherine University, St. Paul. She owns Herbal Alchemy Medicaments, an online service providing high quality herbal remedies, and Simple Living, a store in Osceola, Wis., selling healing products, oils, soaps, organic teas and spices. She participates in the Osceola Farmers Market and conducts herb walks and classes in Osceola, Marine on St. Croix, and Stillwater.



This event is open to Master Gardeners and their guests. Fee includes lunch, booklet, and materials for hands-on sessions. Make check payable to SCVMGA.

Deadline is Sept. 15.

Certified Master Gardener or Intern – \$15

Guest – \$25

Mail to

Fall Workshop - JoAnn Ryan
751 Oriole Lane
Hudson, WI 54016

Questions

651-399-9056

joann751@gmail.com

NAME _____

ADDRESS _____
STREET CITY

PHONE _____

EMAIL _____



ST. CROIX VALLEY MASTER GARDENERS ASSOCIATION

MEMBERSHIP RENEWAL ---YEAR 2020

NAME _____

ADDRESS _____

COUNTY: ST. CROIX ___ PIERCE ___ OTHER _____

PHONE: HOME _____ CELL (Optional) _____

E-MAIL ADDRESS _____

MEMBERSHIP CATEGORY

Intern MGV _____
Certified MGV _____
Inactive MGV _____

ANNUAL DUES:

Individual MGV-----\$20
Family MGV--\$25--All Members Must Qualify for membership
Add \$10 Renewal Late Fee if postmarked after 12/31/19

***Send check payable to SCVMGA or St. Croix Valley Master Gardeners Association to:
DEB PEDERSTUEN, 470 GREEN MILL LANE, HUDSON, WI 54016**

Last Year of MGV Certification _____

AREAS OF INVOLVEMENT: Check the areas where you currently volunteer or wish to volunteer in the coming year. If you are willing to serve as coordinator or co-coordinator for a committee, please indicate with an asterisk (*).

Communications

- ___ Meeting secretary
- ___ Publicity & news releases
- ___ Facebook experience
- ___ Sprinklings newsletter writing
- ___ Membership assistance
- ___ Scrapbooking ___ Photography
- ___ Website experience

Education

- ___ Program speaker
- ___ Program planning
- ___ Spring Garden U or Fall MG Workshop

Finance

- ___ Grant Committee
- ___ Financial Review Committee
- ___ Fund raising- Annual MGV Plant Sale

Community Services

- ___ Youth programs
- ___ Farmers markets – Hudson or RF
- ___ Community garden – SCVMGA or other
- ___ UW-Ext Demo & Learning Garden

Hospitality

- ___ Donate snacks
- ___ Welcome committee
- ___ Helping Hands for MGVs in need

County Fairs

- ___ St. Croix County
- ___ Pierce County
- ___ Both county fairs

___ **Nomination Committee**

___ **Mentor program**

___ **Serve on Board of Directors**

NAME _____



PROGRAM SPEAKERS OR TOPICS: Suggestions for future meetings

List topics of interest or gardening experiences **you are willing to share** at a monthly meeting:

SPECIAL PROJECTS: Describe how association members can help you with a tentative or current project. Be specific and include all **contact information**.

MEMBERSHIP CATEGORIES

Certified Master Gardener Volunteer: Those persons who have completed the required community service hours after completion of the UW Extension Master Gardener Course; and active Master Gardener Volunteers (MGV) who have completed the required annual education and community service hours, Criminal Background Check, Mandated Reporter Training, and signed the UWEX – Volunteer Behavior Expectations Form for MGV certification.

Intern Master Gardener Volunteer: Those persons who have completed the UW Extension Master Gardener Course but have not satisfied the community service requirement for MGV certification.

Student Master Gardener Volunteer: Those persons currently taking the UW-Extension Master Gardener course but who have **not** completed the program. They must volunteer with a Certified MGV or Intern MGV on any Master Gardener projects, not represent themselves as a Certified or Intern MGV, nor give advice representing UW-Extension.

Inactive Master Gardener Volunteer: Those persons who have been active Master Gardeners but have not completed the yearly education and community service required for MGV certification by UW Extension.

Friends of Master Gardeners: Those persons who wish to support the association from industry, business or the community but who do not plan to take the Master Gardener training course.

Associates: Those persons who join when the Master Gardener course is not available but plan to comply with the standards set for Certified Master Gardeners Volunteers at the next available training opportunity. They must work with a Certified or Intern MGV on any Master Gardener project, not represent themselves as a Certified or Intern MGV, nor give advice representing UW-Extension until they become an Intern MGV.

Note: Only Certified Master Gardener Volunteers and Intern Master Gardener Volunteers may vote on association matters. All members, with exception of Friends of Master Gardeners, must pay yearly dues.