



COOS COUNTY MASTER GARDENER™ ASSOCIATION

# GARDEN THYMES

## Sweet Preservation



### Here Comes Spring!!

As I sit here reflecting on the year that has past and anticipation of the new year full of potential, I am excited to be writing and editing this publication. Amongst the seed catalogs, planting and layout sheets and getting my raised beds cleaned, top dressed and ready for the spring growing season, I witnessed the newest class of Coos County Master Gardener Trainees. At the first class, I saw twelve new faces all eager to learn the ins and outs of being a Master Gardener Volunteer. I was in their shoes last year. After a lifetime of growing food and beautiful flowers, feeling somewhat clueless, taking these classes was an amazing and eye-opening experience shared by many talented and dedicated fellow growers. It was life changing for me personally. When asked of our newest class as to why they were taking this program, the answers were varied. Sustainability, the desire to eat more healthy and chemical free foods, saving money, growing native plants, becoming a more successful fruit tree and berry grower, and many other reasons that echoed our class last year. This group encompasses many age groups, and all are excited and engaged. Our first class was also a great time to thank those that have been MG's for some time. Former mentors and members that take the time to give back to the community in the form of volunteering their time as Mentors, Community Garden coordinators, participants of the various projects and programs, feeding others with their surplus vegetables and fruits through the Coos County Food Banks, ensuring scholarship money for future growers all serve as meaningful goals and examples for all of us to follow. My goal as the new editor is to increase the amount of knowledge and opportunities to grow healthy, beautiful plants and bountiful food for you the grower. What to grow, what to harvest, how to improve your soil health, and protect the environment, sustain our environment, increase our pollinators, bees, and critters that improve our gardens as well as fending off those pesky slugs in safe ways will be paramount. So here's to a great 2020.



By Tina Powers

### Mark this on your calendar!!

**2020 Tomato-Rama  
Plant Sale is Coming**

**May 16, 10 am-4 pm**

**May 17, 12-3 pm**

**Pony Village Mall**

**Tomatoes galore, PLUS Flowers  
Vegetables, Berries, Succulents,  
Herbs, Natives and More!**



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Newsletter Editor

Tina Powers

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*Accommodation requests related to a disability should be made at least one week prior to a workshop or event. Publications will be made available in an accessible alternative format upon request.*

*Please contact program coordinator Samantha Clayburn, 541-572-5263, ext. 25299 or [Samantha.clayburn@oregonstate.edu](mailto:Samantha.clayburn@oregonstate.edu)*

## MESSAGE FROM OUR CCMGA PRESIDENT

Welcome to a new decade and a great growing year.

We have set up two new committees to address some concerns of the membership. I have sat in on some of the meetings and they are coming up with some very positive ideas. Also, the plant sale committee has some new members and fresh ideas. I am sure they will lead us in another successful sale. A very good start to the year.

With January coming to an end and spring on the way we can plan for another gardening year. It is very satisfying to play in the dirt and watch things grow. Soon asparagus and rhubarb will pop up and I will be happy that a fresh start is upon us!

**Bob German, CCMGA President**

## VOLUNTEER COORDINATOR'S MESSAGE

Happy 2020! With the new decade comes a big change. After much discussion with both volunteer groups, we've decided to switch to an electronic version of the newsletter. Not only will this reduce our environmental footprint, but we will be able to get the information out to our community even faster! Back in January, you should've received a postcard asking for you to send me an email if you would like to receive the newsletter electronically. If you haven't done that yet, please email me at [Samantha.clayburn@oregonstate.edu](mailto:Samantha.clayburn@oregonstate.edu). This is the last paper copy of the newsletter that will be sent out. Don't miss out on the June edition!

The 2020 Master Gardener training is underway with a great group of trainees. I look forward to seeing them grow as volunteers and get out there and share their gardening knowledge with the community.

After MG training finishes in March, we will be starting the 2020 Master Food Preserver training in April. Applications for the training are available now here in the office and online at <https://beav.es/44q>. We have also started our workshops for the year and have a couple new ones for the community this year.

And don't forget to put our annual garden seminar Fertilize Your Mind on your calendar. The event will be held on April 4, 2020 at The Mill Casino from 9am to 3:30pm. Our keynote speaker is James Cassidy, soil scientist at OSU.

*Samantha Clayburn*

Volunteer Coordinator



## OSU Coos County Master Gardener Training Schedule 2020



DATE	TIME	SUBJECT	INSTRUCTOR	CHAPTER
FEB. 20 M.PT.	9:00 AM	NATIVE TREE ID AND DISEASES*	NORMA KLINE OSU FACULTY	HANDOUTS
	1:00 PM	MYCORRHIZAE, PERMACULTURE & ORGANIC GROWING	MICHA GROSS MYRTLE GLEN FARMS	
FEB. 27 M.PT.	9:00 AM	TREE CARE/LANDSCAPING WITH NATIVE PLANTS	TAL BLANKENSHIP	9 & 21
	1:00 PM	PLANT SALE INFORMATION	PLANT SALE COMMITTEE	
MAR. 5 M.PT.	9:00AM	PLANT DISEASE*	JAY PSCHIEDT OSU FACULTY	15
	1:00 PM	DISEASE DIAGNOSIS*		16
MAR. 12 M.PT.	9:00 AM	OFFICE PROCEDURES, PLANT CLINICS, SIGN-UPS AND VOLUNTEER POSSIBILITIES*	COORDINATOR & CCMGA	
	1:00 PM	SUSTAINABLE VEGETABLE GARDENING ON THE COAST/RAISED BEDS	TINA POWERS COOS COUNTY MG	3 & 7

GENERAL PUBLIC MAY ATTEND ANY CLASS ON A DROP-IN BASIS FOR A CHARGE OF \$10/CLASS OR \$15/DAY

**TRAINING LOCATIONS:** OSU EXTENSION SERVICE OFFICE, 631 ALDER STREET, MYRTLE POINT – AND – SOUTH COAST EDUCATION SERVICE DISTRICT OFFICE, 1350 TEAKWOOD AVENUE, COOS BAY **ALL CLASSES ARE FRAGRANCE-FREE EVENTS**

**\*RECERTIFICATION CLASS FOR CURRENT MASTER GARDENERS**

ACCOMMODATION REQUESTS RELATED TO A DISABILITY SHOULD BE MADE BY DECEMBER 20, 2019. THIS PUBLICATION WILL BE MADE AVAILABLE IN AN ACCESSIBLE ALTERNATIVE FORMAT UPON REQUEST. PLEASE CONTACT MASTER GARDENER PROGRAM COORDINATOR SAMANTHA CLAYBURN, 541-572-5263, EXT. 25292 OR 25299. EMAIL: SAMANTHA.CLAYBURN@OREGONSTATE.EDU

**NOVEMBER 22, 2019**

### **OH Dear, OH DEER!!!**

Our first spring in our new home was drab, to say the least! Everywhere you looked not a single bloom to be seen just dirt and mud from the rain. The fir trees bloomed and that was a miracle in itself to watch the new growth unfold. But where was the color of spring??? I had bought lots of tulips and daffodils in pots and placed them around the front entrance, with the idea of enjoying them now and next spring. The circular driveway at the entrance would be spectacular when I finished “stuffing” it with a rainbow of colors of tulips, ranunculus and of course, the ever lovely yellow daffodil. I had even won a bag of 35 tulips at Bunco last Christmas. Summer came and the circular driveway was finished and loaded with various kinds of daisies. Perennials were the kind of plants I was after and they all looked colorful and bloomed until frost. Now it was time to buy as many bulbs as possible for my “spectacular bouquet of tulips” in the spring! Our weather was just wonderful, no rain, lots of sunshine. The flowering plums were beautiful in February. March and April couldn’t have arrived soon enough! Well, March came and the daffodils were blooming early and then the tulips started to show themselves. Wow! It was going to be beautiful. My neighbor’s tulips had started, so I went to inspect my lot, and disappointment smacked me in the face! They had been eaten! Some were even lying on top of the ground. What was a gardener to do? I naturally retrieved the uprooted tulips and planted them in pots. They would have to be enjoyed next year. In the meantime, there were still plenty of tulips left for enjoyment. Not to be! One morning as I watched the birds at the feeders, three magnificent looking does came prancing through the yard. They were like stair steps in height and nosing at the grass. I ran to get some shoes, as I wanted to have it out with them. By the time I had shoes on and was out the kitchen door, two of the deer had chopped off the heads of the remaining tulips! I said in as nice of a voice as I could muster, “Why do you want to eat my tulips when there is plenty of new grass?” The larger doe just looked at me, not threatened in the least. The other two ambled off to the neighbors looking for more juicy bulbs. Now, I know this is minor compared to some deer stories, but the disappointment was overwhelming! I guess I just had to settle for the beauty of the deer and not the tulips! At least not that year! By Kathy Creason

## Food Preservation in the Winter

By Samantha Clayburn, Master Food Preserver Coordinator

Most people do not think of doing food preservation in the middle of winter when their gardens are bare and the produce at the grocery store is limited, both in price and selection. But there are still opportunities to preserve food any time of the year. Below are some tips and advice for preserving during the winter months that will tide you over until your garden and/or farmers markets start producing the bounties of summer!

I know here in Coos County many people have caught steelhead fever now and are catching fish left and right! Smoked steelhead is amazing and is a type of food preservation but you want to make sure you are smoking and preserving it safely so it doesn't go bad or worse, make you sick. OSU has a couple publications on smoking fish. *Smoking Fish at Home Safely*, PNW 238, provides instructions for fully smoking and heating fish that is safe to eat without further treatment. Did you know that home smoked fish has a very short shelf life and should always be refrigerated? Refrigerator storage of fully smoked fish is limited to 2 weeks! If you want longer term storage, smoked fish must be frozen or canned. The process for smoking fish that is going to be canned is different from fully smoking fish. Since there will be more processing time with the canning step, if you used fully smoked fish, it tends to be too dry and strong-flavored for most peoples' taste. *Canning Smoked Fish at Home*, PNW 450, provides instructions on preparing and lightly smoking the fish before canning it in a pressure canner. Please note, fish that is lightly smoked for canning purposes needs to be canned immediately or refrigerated for NO more than 1 day before canning to ensure it will remain safe and of best quality. Never eat the lightly smoked fish before canning it as it is not fully cooked and may contain harmful bacteria that would be destroyed during the canning process.

Another option for winter food preservation is dehydration. Do you have a freezer full of fruits and veggies that you never got around to doing anything with last summer so you stuck it in there and now need to free up some room? Take it out and let it defrost, then throw it on the dehydrator. Winter is a great time to run your dehydrator, as most dehydrators put off some heat and it won't make your kitchen unbearable like it does in the summer months. Our publication *Drying Fruits & Vegetables*, PNW 397, talks about dehydration needs and steps to take to prepare your fruits and vegetables. Most fresh vegetables need to be blanched before dehydration but if you use thawed frozen vegetables you can skip that step as it was done before freezing! You can then store your newly dehydrated foods in an air-tight container in a cool, dark, dry place for longer storage life. Use your dehydrated treats in casseroles, soups, cookies or breads; the possibilities are endless. If you grow herbs year round, dehydration is a practical way to preserve them for future use.

The last idea for food preservation I want to mention is freezing convenience meals. As a busy mom of two boys active in sports year round, being able to prep meals and store in the freezer is a time saving tool I use to avoid the what's for dinner question after evening practices. *Freezing convenience foods that you've prepared at home*, PNW 296, is a useful resource if you are unsure where to start. It has great tips on things that do and don't freeze well along with food safety tips guidelines for thawed foods and freezer storage. Tips on how to maximize quality are given as well, which is super handy if you have spent all that time preparing freezer meals, you don't want to lose them to freezer burn!

All of the above mentioned food preservation publications can be found online at <http://extension.oregonstate.edu/fch/food-preservation>

Source: OSU Master Food Preserver Program



## Coos County Master Food Preservers 2020 WORKSHOP SCHEDULE

DATE	CLASS	TIMES	COST
Jan. 25	BREADS & GRAINS	10-2	\$10
Feb. 22	CHEESEMAKING	10-2	\$10
March 14	PICKLING	10-2	\$10
April 4	MASTER FOOD PRESERVER PRESENTATION AT FERTILIZE YOUR MIND ALL-DAY GARDEN SEMINAR AT SWOCC	9-4	\$40 Keynote, 3 Classes & Lunch
April 11	DEHYDRATION, SMOKING AND JERKY MAKING	10-2	\$10
April 16- June 4	MFP TRAINING: EVERY THURSDAY FOR 8 WEEKS	9-4	\$150
June 13	JAMS & JELLIES	10-2	\$10
July 11	FERMENTATION: LOCATION TO BE DETERMINED IN COOS BAY OR NORTH BEND	10-2	\$10
July 21-25	MFP BOOTH AT THE COOS COUNTY FAIR	10 - 7 daily	
Aug. 15	TUNA CANNING	10-3	\$15 (Prepay by Aug 3)
Sept. 12	TOMATOES & SALSA	10-2	\$10
Oct. 10	PRESSURE CANNING SOUPS AND STEWS	10-2	\$10
Nov. 7	HANDMADE HOLIDAYS	10-2	\$15

**Preregistration recommended for all workshops**

Call 541-572-5263, ext. 25292 or 25299

*Unless otherwise noted, held at:*

**OSU EXTENSION SERVICE  
631 ALDER STREET, MYRTLE POINT  
[HTTP://EXTENSION.OREGONSTATE.EDU/COOS](http://extension.oregonstate.edu/coos)**



**Oregon State  
University**

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[Samantha.clayburn@oregonstate.edu](mailto:Samantha.clayburn@oregonstate.edu)*

## Spring Garden Checklist



Spring is almost here with a wet vengeance. The beds are getting the welcome rain, as we head to a normal rainy season, hopefully ending the drought on the coast. Planning is the name of the game and reading seed catalogues is a contact sport. So much to choose, so little time to plan. The fruit trees, grape and berry bushes are due for some serious pruning before bud time, and getting an early start of long season vegetables will guarantee a bountiful basket at harvest time. Time flies and before you know it, the tulips, hyacinth, and daffodils will be blooming. Getting your springtime chores in hand will ensure a successful spring garden and set up for a bountiful and colorful summer.

Here is our late Winter/Spring Check list to assist you.

- ◆ Map out your spring planting to ensure a good plant rotation.
- ◆ Plan your vegetable garden carefully for spring, summer and fall vegetables that can be eaten fresh or preserved. If you lack in-ground gardening space, plan an outdoor container garden.
- ◆ Chop your green cover crops and turn them under
- ◆ Cover your soil with plastic, cover cloth, cloches, or cold frame to warm and dry the soil.
- ◆ Prune grapes and blueberries
- ◆ Plant windowsill container gardens of carrots, lettuce.
- ◆ Good time to plant fruit trees and deciduous shrubs. Replace varieties of ornamental plants that are susceptible to disease with resistant cultivars.
- ◆ Plant seed flats of cole crops (cabbage, cauliflower, broccoli, and Brussels sprouts), indoors or in a greenhouse.
- ◆ Good time to plant new roses.
- ◆ Order your vegetable and flower seeds, lots of great new varieties available as well as some great heirlooms out there.
- ◆ Plant insectary plants such as alyssum, phacelia, coriander, candytuft, sunflower, yarrow and dill to attract beneficial insects to the garden. For more information, see *Encouraging Beneficial Insects in Your Garden*.
- ◆ Protect new plant growth from slugs. Least toxic management options include barriers and traps. Baits are also available for slug control; use with caution around pets. Read and follow all label directions prior to using baits or any other chemical control.

FOR MORE INFORMATION CHECK OUT THE FOLLOWING WEB PAGE.

Source: <https://extension.oregonstate.edu/gardening/techniques/monthly-garden-calendars>

## CONGRATULATIONS TO OUR NEWLY CERTIFIED MASTER GARDENERS!



Class of 2019: Back row: Mary Ann Babb, MG Coordinator Sam Clayburn, Jan Farnsworth-Thompson, Tina Powers. Front row: Claudia Turner, Dan Morin, Donna Leveridge-Campbell. Not pictured: Tamra Hunt Darla Parthemore, Suzanne Church, and Martha Lane.

## CONGRATULATIONS TO:

**CCMGA BEHIND THE SCENES  
JANET TILTON (not pictured)**

**AND**

**CCMGA OF THE YEAR 2019  
LAURIE ANDERSON**



Our year is off to a great start and we hope all of our Coos County gardeners have a fruitful and bountiful year full of excitement in the gardens.

## Planting Time-Vegetables

Spring is right around the corner. Time to get those seeds into production and grow some serious food.

### Indoor/indoors for transplanting (February, March and April)

- Celery (February)
- Celeriac (February)
- Parsnips (February)
- Rutabagas (February)
- Turnips (February)
- Winter Radishes (February)
- Rhubarb (February)
- Sorrel (February)
- Nightshades to include Tomatoes, Eggplants and Peppers (March, April)
- Chives, leeks and assorted onions (March, April)
- Assorted lettuces and salad greens (March, April)
- Parsley (March, April)
- Mint, Lemon Balm, Pineapple Sage (March, April)
- Basil (March, April)
- Pumpkins, Melons and Cucumbers (April)

### Outdoors/cold hardy ( February March) Under cloche or covering. 32-50F and 55% Humidity

- Beets
- Spinach
- Cilantro
- Brassicas such as Broccoli, Asian greens, Kale, Mustard, Turnips and Radish.
- Peas
- Mache and minor's lettuce
- Carrots (March)

### Outdoors (February) 25 F and above, (March and April) 40 F-60F

- Chervil (February)
- Fennel (February)
- Onion sets (early)
- Shallots (February)
- Snow peas (February)
- Potatoes (March)
- Jerusalem Artichokes (March)
- Carrots (March, April)
- Spinach, chard (March, April)
- Arugula (March, April)
- Peas, Shelling, Snap, Sugar and Snow (March, April)
- Cabbages (March, April)
- Runner Beans (March, April)

## Planting Time-Flowers

Spring is right around the corner. Time to get those seeds into production and grow some gorgeous, bee attracting flowers.

### Indoor/indoors for transplanting (February, March and April)

- Begonia
- Mallow
- Bee balm
- Rose Campion
- Snapdragon
- Black eyed Susan
- China Aster
- Daisy
- Gaillardia
- Verbena
- Yarrow
- Bachelor Buttons
- Strawflowers
- Zinnia
- Orange Cosmos
- Butterfly Flower
- Cathedral Bells

### Outdoors/cold hardy ( February) 32-50 F and 55% Humidity

- Borage
- Flax
- Nasturtium
- Calendula
- Canna Lillies
- Evening Primrose
- Iris, Gladiola
- Sunflowers

### Outdoors (February) 25 F and above, (March and April) 40-60 F, choose mature fruit with at least one inch of stem.

- Bluebells
- Forget-me-nots
- Baby breath
- Lupine
- Sweet pea
- Mountain Pilo
- California Poppy, Oriental or Seed Poppy
- Shirley Poppy
- Johnny Jump Ups



# South Coast Community Gardens Update

## BANDON

2020 brings a change in Garden leadership. Leslie Wirt will take over from longtime president, Susan Ryan, who's retired after many dedicated years. We heartily welcome new board members to help take the Garden into the new decade. If you have money handling talent, plant raising talent, teaching talent or administrative talent and would like to earn valuable master gardener hours, please contact us. Plot applications will be available in February at Plants 101, Ace Hardware, the Bandon library and at Hennick's Home Center. They can also be accessed online: <https://bandoncommunitygardenblog.wordpress.com/applications/> or <https://socoastcommunitygardens.org/applications/>

## COOS BAY

Lady Bug Landing located at the corner of 8th and Anderson Ave. in Coos Bay is just starting to accept applications for the 2020 gardening season, as of January 3rd, on a first come, first serve basis. Anyone interested in gardening this year can get their application at the Anderson St. entrance to the garden, McKay's Market across the street or online at [socoastcommunitygarden.org](http://socoastcommunitygarden.org). It is \$10 membership for a 4' by 12' garden plot. You can start gardening after receiving an orientation in early February and can garden until December 1st. The garden supplies organic fertilizer, water, tools (available in shed) and possibly some donated seeds. Gardeners are responsible for planting, weeding, watering and harvesting their own plots. If you are just interested in supporting south Coast Community Garden Association (SCCGA) you can fill out a membership form and it is \$10 a year per person. SCCGA has monthly meetings on the third Tuesday, at 5:30 p.m. at the Coos Bay Library, Cedar room.

## COQUILLE

First of all, we are losing our long-time president and original garden board member Mary Dixon and our treasurer, hard-working, always available to help, Dottie Tucker which is a huge loss for us. We added another director/gardener and will be searching for another director or two. Any MG or MG-to-be who is interested in helping lead the Harvest Moon Garden in Coquille will be welcomed enthusiastically. We meet the second Thursday of the month, 11:00am at the Senior Center in Coquille.

As all gardeners know, January is the planning month. Harvest Moon Garden is sleeping but work still goes on. We have tried many different materials to cover our beds so this year we're trying layers of cardboard mostly to deter weed growth.

We're looking into seed donations and have two businesses considering our requests. We have many return gardeners so we're also going to do a combined seed purchase from Territorial with one of our gardeners who lives near there picking up the order so we can ask for a non-profit discount and save on shipping?

January also means finishing the repair of our older beds, putting soil in the new raised beds (and the beds with less soil) and adding more wood chips to our paths. Our applications are going out on the first of February, followed by orientation, with gardening beginning in mid-March, weather permitting.

We're also celebrating ten years for our community garden. 2009 – 2019.

Happy New Year!

## MYRTLE POINT

Earthworm Acres has been retired at this time. The board wishes to thank all the community members and gardeners that had a part in our community garden while it was operational.

The SOUTH COAST COMMUNITY GARDEN ASSOCIATION welcomes new members. Their monthly meetings are open to the public. The SCCGA meets on the third Tuesday of every month at 5:30pm in the Cedar Room at the Coos Bay Library.



# 2020 Master Food Preserver Training

April 16-  
June 4

Thursdays  
9 to 4

## ADVANCED TRAINING IN FOOD PRESERVATION AND SAFETY

- ♦ SAFE PRESERVATION TECHNIQUES
- ♦ UP-TO-DATE INFORMATION,  
INCLUDING A RESOURCE MANUAL
- ♦ SAFE FOOD HANDLING TECHNIQUES
- ♦ EVALUATING RECIPES & METHODS
- ♦ BECOME A MEMBER OF THE MFP  
TEAM

**OREGON STATE FOOD HANDLER'S  
CERTIFICATION INCLUDED IN COURSE FEE**



**Cost  
\$150**



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For more information call  
541-572-5263, ext. 25292  
or 25299  
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OSU Extension Service  
631 Alder Street, Myrtle Point

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**OSU Extension Service provides a wide variety of free gardening advice** and information including a number of online articles and downloadable brochures?

For example, the Growing Your Own downloadable Publication contains advice on composting, container gardens, fertilizing, pests, plants diseases and many other topics. Check it out at: <http://catalog.extension.oregonstate.edu/em9027>

**DID YOU  
KNOW**



**Or that you can take a Master Gardener Short Course Series on-line?** The eleven courses are based on the OSU Master Gardener curriculum and allow you to learn specific fundamentals of gardening. While the courses do not allow you to receive OSU Master Gardener certification, they will certainly provide you with a wealth of useful information. They are self-paced and can be taken anytime because they are not taught by an instructor. Topics include: Oregon Master Gardener Program, Basic Botany, Soils and Compost, Vegetable Gardening, Introduction to Entomology, Plant Pathology, Pesticide Safety, Herbaceous Ornamental Plants, Sustainable Landscape Design, Sustainable Landscape Management, and Integrated Pest Management.

All courses are \$45 per course.

Get more information at: <https://pace.oregonstate.edu/catalog/master-gardener-short-course-series>

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