



COOS COUNTY MASTER GARDENER™ ASSOCIATION

GARDEN THYMES

Sweet Preservation

Greens for Summer Harvests

For many of us, summer weather is just a little too hot to grow lettuce. That does not mean the end of summer salads, however! Think a little bit outside the box and try some of these heat tolerant greens on your summer table.

- * Beet Greens– these can be consecutively sown all through the summer, and are rich in many vitamins and minerals. Try red or golden beets!
- * Asian Greens– try Tatsoi or Mizuna for a spicy crunch. Pac Choi is a great leafy green with a sweet tangy crunch.
- * Swiss Chard- great raw or sautéed, this leafy green is easy to grow and has beautiful colors. Grow Pink, Red or Yellow varieties.
- * Batavian Lettuce– Slow to bolt, they grow in loose, crunchy heads. Grow green, red, or bronze varieties.
- * New Zealand Spinach– not really Spinach, but it tastes very similar, can be prepared the same, and it loves hot weather.

All of these can be sown in a cut and come again manner, which means sowing the seeds very closely together and mowing with scissors when they are a few inches high. They will quickly regrow for repeat harvests!!

Have Gardening Questions?? Problems??

Come talk to the **Master Gardeners** at one of the following locations this growing season!

OSU Extension Office Plant Clinic

Mondays and Thursdays 9-12
631 Alder St, Myrtle Point

Coos Bay Farmers Market

Wednesdays from 9-2

Bandon Farmers Market

Second Friday of the Month from 10-4



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Oregon State University
Extension Service
Master Gardener



Master Food
Preservers



Oregon State University
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Preservers

<http://extension.oregonstate.edu/mfp>

Newsletter Editor

Riana Moore

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Published three times a year in February, June and October, in cooperation with Oregon State University Extension Service, Coos County Master Gardener and Coos County Master Food Preserver programs.

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

President's Message

If I am at a nursery or a friend's house and I see apples that need to be thinned, I have a near uncontrollable urge to go thin them.

If you are out and about and see a weed that needs to be yanked out, and are tempted to go pull it....or see a flower bed that needs water ASAP, and you are tempted to go run for the nearest hose, what does that say about you as a person?? It says you are Master Gardener material. It is a common trait we all share, and if you have that trait, and are not yet a Master Gardener volunteer, please think about becoming one.

Our charge as Master Gardeners is to help our community with their gardening questions while we are also hopefully stimulating an interest in sustainable gardening. We must do this in a friendly and helpful way. Some of the ways we interact with our community and spread awareness of our organization are the Plant Clinic, our Farmer's Market Booths, Fertilize Your Mind and Tomato-Rama. But to keep these outlets going we need you to volunteer your valuable time. Without you it won't work. So please keep signing up, and keep our organization going strong!

Tomato-Rama was a big success again this year, and a big thank you goes out to all those that helped make it happen!

Lets make the 2019 season a great one!

Bob German

Master Gardener President

Volunteer Coordinator Report

Summer is here! This is the season that our volunteers are the busiest. Gardens are coming to fruition and as the garden bounty rolls in, people are searching for ways to preserve the harvest. We love helping our communities by providing information on sustainable gardening and safe food preservation methods.

Our Master Gardener volunteers are busy staffing the plant clinic office here at the OSU Extension Office in Myrtle Point on Mondays and Thursdays from 9AM to Noon as well as at the Coos Bay Farmers Market every Wednesday. You can also find them at the Bandon Farmers Market on the second Friday of each month. We will be at the Coos County Fair again in the Clarno Building where we moved to last year. Stop by any of these booths and say hi and get your garden, weed or insect questions answered.

The Master Food Preservers are halfway through their workshop series and we introduced a couple new workshops this year. Back in March, we held our first fermentation workshop and had a great response from the attendees. We will definitely keep that workshop in our rotation as fermentation is having an upswing in popularity over the past few years. The other new workshop for this year is coming up in October and it will feature methods and recipes for preserving our local cranberries.

Our Master Gardener training went well this year and we have a new crop of trainees that are eagerly working to finish their certification hours to become veteran Master Gardeners. We did not hold a Master Food Preserver training this year as we are going to an every other year training schedule. Our next MFP training will happen in April of 2020.

I hope everyone has a wonderful summer and you get a chance to get outdoors and enjoy the beautiful weather!

Samantha Clayburn



Pressure Gauge Testing

Dial canner gauge testing is offered free, year-round, at the Extension Office in Myrtle Point. Call ahead if you need your gauge checked the day you bring it in. We recommend you have your gauge checked every year, BEFORE you begin canning. Watch for our booth at the Coos Bay Farmers' Market on the first Wednesday of each month. We're there to test gauges, answer questions and provide free resources.



COOS CO. MASTER FOOD PRESERVERS SCHEDULE FOR THE REMAINDER OF 2019

JULY 13	PICKLING	10-2	\$10
JULY 23-27	MFP BOOTH AT THE COOS COUNTY FAIR	10-7 DAILY	
AUG. 10	TUNA CANNING	10 - 3	\$15 PREPAY REQ.
SEPT. 14	TOMATOES & SALSA	10 - 2	\$10
OCT. 19	CRANTASTIC CRANBERRIES	10 - 2	\$10
NOV. 2	HANDMADE HOLIDAYS: KITCHEN & CRAFT ROOM GIFT IDEAS	10 - 2	\$15

Water Conservation In The Garden

By Riana Moore

Water is a resource, a very precious resource. The National Oceanic and Atmospheric Association (NOAA) says the oceans hold about 97% of our planet's water, and the remaining 3% is found in ice, rivers, lakes, and below ground. Most of that water has cycled through the atmosphere countless times, and while the amount of freshwater on the planet has remained fairly constant over time, the population of our planet has been growing exponentially, which means that there is more and more competition every year for that available clean water. According to usgs.gov, in 2010 the United States used about 275 billion gallons of surface water PER DAY, and about 79 billion gallons of groundwater PER DAY. When the U.S. is using 354 billion gallons of water every day, every ounce that you can conserve in your own household really does count. One of the areas that you can be smart about your water usage, and pretty easily save some significant gallons (and if you are on city water- dollars) is in your yards and gardens. How, you ask? Read on for some water wise tips!

Watering Priorities

- Newly placed plants require more moisture than established plantings; try to plant new landscape shrubs in the spring or fall when regular rainfall will help them get established.
- Consider letting your lawn go dormant in the summer, it will come back lush and green as soon as the fall rains start.
- Choose drought tolerant plants for your landscape; once established they need very little water through the summer.
- Place plants with similar water needs next to one another. For example; dahlias, hydrangeas, celery and peas need quite a bit of water, but ornamental grasses, lavender, peppers and tomatoes can handle and actually prefer significantly less water.

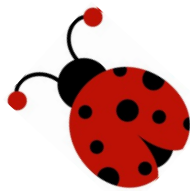
Water Wise Strategies

- Water only when needed. Check soil moisture before you water.
- Water infrequently but deeply, this will encourage your plants to send roots deep into the soil seeking available moisture rather than growing shallow root systems that will dry out quickly.
- Water in the morning, as less water is lost to evaporation in cool temperatures.
- Use a drip or soaker irrigation system rather than overhead watering. Much less evaporation and the water goes straight to the roots, rather than wetting the foliage, which can encourage fungal problems.
- Mulch! A 3 inch layer of mulch can drastically reduce soil water evaporation. Some options are grass clippings (dry them out a bit first), compost, wood chips, cardboard, river rock, or landscape fabric (not black plastic! Black plastic will not allow water or air to penetrate into the soil, slowly killing your plants!)
- Properly fertilize. Over-fertilization can increase the salt content in the soil, and make it difficult for plants to use whatever available moisture may be in the soil.
- Set your lawn mower to it's highest setting to encourage root development, which will improve your lawn's drought tolerance.
- Space plantings closer together than recommended, this will shade the soil thereby slowing soil evaporation as well as reducing weed germination and growth. Some plants, such as onions, really like being bunched together!
- Use glazed pots for container plantings, they hold water much better than terra cotta.
- Keep hoses, washers and faucets in good repair. Leaks = wasted water.
- Weed- remove unwanted plants that can steal moisture and nutrients from desired plants.
- Add organic matter to your soil, which will increase water holding capacity while also adding nutrients.

Even if you are only able to implement a couple of these water saving strategies this summer, the water savings will add up significantly over time. The environment and your wallet will really thank you!



Lady Bug Release Saturday, July 6 @12pm

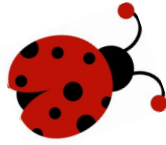


Great fun and free for kids and adults of all ages. Come help release 1000's of Ladybugs into the Garden at:



Ladybug Landing
Community Garden
8th and Anderson in Coos Bay

Sponsored by South Coast Community Garden Association



Coos County Fair July 23-27

**"American Pride,
County Wide"**



Summer has arrived which means it's fair time! Our Master Gardener booth traditionally is a popular stop for garden loving fairgoers and this year we will be located in the Clarno Building. We will be featuring activities and our Plant Clinic will be set up and ready to answer all your gardening questions!

So come see us, make some new gardening friends and have a great time at the 2019 County Fair!

A Hint of Vegetal Menace

Lynn Menashian

A garden can labor under a surfeit of prettiness, be too sweet or cheerful for its own good. Sometimes what's needed in the garden is a hint of vegetal menace, of nature run topically, luxuriantly amuck. Those words were written by Michael Pollan, New England gardener and author with a broad pedigree including stints as editor for Harper's magazine and frequent contributor to The New York Times, and who now lectures at Harvard. The phrase "vegetal menace" sticks in the brain looking for something to attach itself to and, in this case, it was a castor bean plant in Connecticut which was the subject of a Pollan article. There are, however, examples much closer to home that might be included in Pollan's catchy category phrase.

Oregon's unique contribution to ensuring the continuation of one unusual plant population can be viewed with a short drive to Florence where the carnivorous *Darlingtonia californica* lives in a protected environment on an 18-acre botanical plot called the Darlington State Natural Site. The Oregon State Parks website cheerfully states:

What visitors see in this little garden of multi-colored horrors (for insects), is a plant with yellowish green hooded leaves that form erect, 10 to 20-inch-high hollow tubes. On top, the leaves are often purplish to reddish mottled with transparent areas. A hidden opening into the stalk is bordered by a large, green, mustache-shaped appendage beneath the curved hood of the leaf. Nectar inside the plant's hidden opening attracts the insects. Once inside, an insect becomes confused by the transparent areas that appear like exits. It's all "downhill" for the insect from that point as it eventually drops into the lower part of the tube, is trapped by downward-pointed hairs and falls into a pool of water at the bottom of the stalk. Bacteria in the water decompose it into nitrogen that is then absorbed by the plant.

Darlingtonia californica has flowers with five purple petals (surrounded by yellow sepals) that bloom in the spring. Associated species include an orchid, California lady's slipper, and two lilies, *Tofieldia* and *Narhecium*. *Darlingtonia* plants are found in serpentine soils and sphagnum fens arising from wet sands on coastal plains.

The website goes on to warn that collecting *Darlington* samples is illegal in Oregon. There is good news for those whose tastes run to something a bit less aggressive: A lush assortment of rhododendrons, spruce, cedar and shore pine live nearby.

For more information on the park, visit:
<https://oregonstateparks.org/index.cfm?do=parkPage.dspparkPage&parkId=81>



TIPS FOR FAIR FOOD PRESERVATION EXHIBITS



Thinking about entering your home canned goodies in this year's fair? The Master Food Preserver program has some tips for those interested in entering their home preserved goodies for judging. Following these tips could help you win that blue ribbon or even be crowned the canning queen!

- * Be sure to label your exhibits as outlined in the fair book. Use processing times from OSU Extension Service/USDA or latest edition of the Ball Blue Book. Failure to follow fair book guidelines could result in judging disqualification.
- * Jams and jellies should be filled to within 1/4-inch of the top of the jar and should be processed in a boiling water canner. Jams and jelly jars turned upside down to seal, as instructed by the pectin companies, do not look good when jar is opened.
- * Jellies should be made with clear juice. Low-sugar and no sugar spreads should be labeled as such because they have a difference texture and flavor and do not compete well in the regular jam and jelly classes.
- * Fruit spreads are best made just before the fair for best flavor and color.
- * When canning fruits and vegetables try to cut all the pieces of food the same size or select similar sized produce. Fancy pack is not encouraged because it might affect the processing time. 1/2-inch headspace is recommended for fruits and 1-inch for vegetables.
- * Meats and poultry should have 1" headspace if possible and little fat.
- * Do not pack your jars too tight, especially if using hot pack. When the jars are packed really tight, the heat cannot penetrate the food and might result in under processing and spoilage.
- * Exhibit your canned foods in standard canning jars (Ball or Kerr), match lids to jar if you want to qualify for special awards from Ball and Kerr.
- * Be sure to include a new (not rusty or tarnished) ring and be sure to wash under the ring before exhibiting. Sticky jars do not place well.
- * Pickles should be made at least 4-6 weeks before exhibiting for best quality. It takes that long for the pickles to condition and taste like pickles not vegetables in vinegar.
- * A quick pickle should have at least 1:1 ratio of vinegar to water or be a tested recipe approved by OSU Extension, USDA, or Ball. Never reduce the salt in these recipes.
- * Low-temperature pasteurization is a great way to process cucumber pickles to assure that they are safe and maintain crispness. Be sure to only use on recipes where it specifies that it is safe.
- * Be sure to know the difference between fermented and quick pickles. Fermented pickles should be processed after they have fully fermented. Quick pickles are processed soon after they are made.
- * Flavored vinegars should be filtered just before exhibiting and then you can add fresh fruit or herbs back into the vinegar. It is ok to decorate the jars to enhance eye appeal.
- * Dried foods should be the same size pieces and labeled according to the outline in the fair book. Method of dehydration (sun, dehydrator, oven etc.), approximate time, and any pretreatment. If not pretreated, just say no pretreatment.
- * It is always a good idea to label your food as to what the product is. Example, Pickled Watermelon Rind; Cubed Pumpkin or Hubbard Squash. Sometimes it is hard to identify some of the products. Also, if you add an unusual spice or herb it is a good idea to put it on the label.
- * If you are going to keep over preserved foods you did last fall for fair the next summer be sure to store them in a cool, dark, dry place where the temperature does not fluctuate a lot. The quality, color and flavor will be much better.

The best thing you can do is to stand back and look at your product and see what your first impression is. Is the jar clean and neat, are the labels put on straight, is it nicely packed, is the jar full, etc. The judges look at the details to be sure you have followed all the instructions for labeling and recipes.

The 2019 Tomato-Rama Plant Sale a Big Success!

As predictable as an Oregon rainy winter, loyal customers this year again began lining up early for the annual CCMGA plant sale held in Pony Village Mall. Two very determined plant lovers showed up outside the sale room at 8am and were eventually joined by a long line of devoted customers during the two hours before the sale that officially launched at 10am on Saturday, May 18th. The sale concluded on Sunday, May 19th.

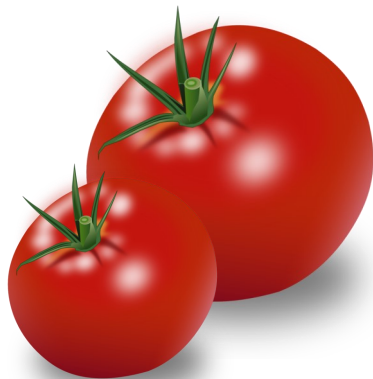
An event of this size requires the hard work and valuable time of so many and we particularly thank the following individuals for making this year's sale so successful:

- Twenty-nine growers produced over 7,000 plants.
- More than 40 helpers over two days of setup and delivery as well as two days of sale ensured plants were cared for and customers assisted.
- Twelve committee members whose efforts created this year's efficient sale model including supplies, advertising, intake and sale processes, identification labeling, communications, sale room layout, signage and more details than there is room to describe here.

A five-figure sum was raised from the sale, a community service, which ensures the continuation of school garden grants and scholarships for young residents of Coos County. Thank you to all who helped, as well as all of our loyal customers!

Lynn Menashian

Plant Sale
Chairperson



What to do in the Garden

Suggestions for what to do when

JULY

- Early morning is the best time to water vegetable and flower gardens to reduce evaporation.
- Hanging baskets of flowers or vegetable plantings need careful attention to watering and feeding during hot weather.
- Mulch to conserve soil moisture with paper, grass clippings, wood chips, etc.
- Midsummer plantings of beets, bush beans, carrots, cauliflower, broccoli, lettuce, kale, and peas will provide fall and winter crops.
- First planting of Chinese cabbage, kohlrabi, and rutabagas.
- Monitor rhododendrons for adult root weevils. Look for fresh evidence of feeding (notching).
- Monitor raspberry, blackberry, blueberry, cherry and other plants that produce soft fruits and berries for Spotted Wing Drosophila (SWD).
- Dig spring bulbs when tops have died down; divide and store or replant.

AUGUST

- Fertilize cucumbers, summer squash, and broccoli to maintain production while you continue harvesting.
- Clean and fertilize strawberry beds.
- Prune raspberries, boysenberries, and other cane berries after harvest. Check raspberries for holes made by crown borers, near the soil line, at base of plant. Remove infested wood before adults emerge (approximately mid-August).
- Monitor garden irrigation closely so crops and ornamentals don't dry out.
- Plant winter cover crops in vacant space in the vegetable garden.
- Plant winter kale, Brussels sprouts, turnips, parsnips, parsley, and Chinese cabbage.

SEPTEMBER

- Pick and store winter squash; mulch carrot, parsnip, and beets for winter harvesting.
- Harvest potatoes and green tomatoes.
- Dig, clean and store tuberous begonias.
- Aerate and apply nitrogen to lawns.
- Plant daffodils, tulips and crocus.
- Clean houseplants, check for insects, and repot and fertilize if necessary; then bring indoors.

For additional to-do suggestions visit

<http://extension.oregonstate.edu/gardening/gardening-calendar>

Sweets for the sweet—low- or no-sugar jam and jelly tips

If you've ever made a batch of jam, you may have been astonished to see how much sugar goes into the pot. A typical batch of strawberry jam calls for 5 cups of crushed strawberries to **seven** cups of sugar!

While you might be tempted to just cut back, that is not recommended. Sugar does more than just cause the product to gel. It also helps the fruit retain color, shape and texture as well as helps in preservation of the product. The sugar is what prevents the growth of microorganisms, the yeasts and molds in jam and jelly that can lead to spoilage.

White, granulated sugar is the most commonly used sweetener for jams and jellies, but corn syrup or honey may also be used. If you choose to use them, look for a recipe that specifies those sweeteners. Brown sugar, molasses or other strongly flavored sweeteners are not recommended as they'll impart too much flavor in the finished product.

Oregon State University does not promote the use of artificial sweeteners in food preservation. Commercial low sugar pectin products provide recipes and instructions for making jams and jellies using alternative sweeteners. Look for a low- or no-sugar pectin that is specifically designed to preserve and gel the jam/jelly using little or no sugar, or a sugar substitute.

Commonly available brands of pectin include Sure-Jell, Ball and MCP. Each brand offers a low-sugar or no-sugar (artificial sweetener) variety.

One type that is not as widely known is the low-methoxyl pectins, such as Pomona Pectin, suitable

for low-sugar jams and jellies. Pomona is activated by calcium rather than the typical pectin/acid combination in most pectin recipes. Because of that, sugar can be reduced in the recipe. You also have more flexibility in making batches of jam or jelly because you can double and even triple a recipe when using this type of pectin, something you should not do with standard pectin. You can also easily halve or quarter a batch, a nice feature if you find you don't have as much ripe fruit as you would need for a standard pectin recipe.

While you'll find approved, tested recipes for jams and jellies, if you're just making a standard fruit product, we recommend you follow the instructions on the package of pectin. Each brand and style of pectin has different requirements. Some specify adding lemon juice, and the fruit to sugar ratio is different with each brand. If you deviate from those instructions, you may end up with syrup instead of jam/jelly.

For OSU publications on making jams and jellies, as well as a variety of other topics, visit <https://extension.oregonstate.edu/mfp/publications>



Tips for safe, fun picnics

Almost any food can be a source of harmful bacteria, but the most common culprits are moist and/or contain protein. Here are some tips to help you have a safe and fun picnic.

- ⇒ An easy hand washing station can be made from a water jug (or repurposed laundry soap dispenser). Strap a paper towel holder around the jug with bungee cords and have a bottle of soap nearby along with a bucket to catch soapy runoff for proper disposal. Proper handwashing helps control cross contamination.
- ⇒ Keep cold foods refrigerated until just before you leave. Pack them in a cooler with ice or frozen gel packs. Once at the picnic, if possible set the salad bowl inside a larger bowl filled with ice or place salad bowl on ice packs.
- ⇒ Keep hot foods hot if possible. Hot foods not cooked at the picnic should be served within two hours. If you are barbecuing at the picnic, bring a meat thermometer to test the internal temp. Sanitize the thermometer between tests by wiping it with an alcohol swab or a bleach/water solution. See chart below for recommended internal meat temperatures.



South Coast Community Gardens

BANDON

All plots at the Good Earth Community Garden are rented and filling up with fruits and vegetables. Our bounty includes strawberries, lettuces, peas, beans, carrots, onions, radishes, brassicas and so much more. Also cropping up are lots of weeds so we have a couple of weed-pulling work parties scheduled. We're seeing flea beetle damage and have applied beneficial nematodes in response. Last year we saw evidence of carrot rust flies so are testing mitigation methods to combat that pest, should they show up again this year. A sweet black bunny has also been seen gazing wistfully into the garden so we're checking for rabbit-access gaps in our fencing.

Our next gardening classes are Proper Harvesting & Watering 101 on July 13th (taught by garden expert, Jennifer Ewing), and a kid's program, Critters in the Garden, on July 20th (taught by Master Gardener, Leslie Wirt). Classes are held at the garden and begin at 10 am.

Two plots are dedicated as Master Gardener beds from which all harvests will be donated to Everyone at Table - E.A.T. Plot owners are also invited to contribute their surplus to this food security program. All in all, I'm happy to report that plants and gardener camaraderie are both flourishing at Good Earth in Bandon.

Judy Jackson
Good Earth Community Garden Coordinator

COOS BAY

Lady Bug Landing is growing by leaps and bounds and is looking beautiful!. The demo beds are planted with carrots, beets, sunflowers, sweet peas, sugar snap peas, bush beans, kohlrabi, fennel, three kinds of cucumbers, zucchini, three kinds of onions, leeks, shallots, garlic, potatoes, broccoli, cabbage, cauliflower, Brussels sprouts, kalettes, artichokes, strawberries, rhubarb, a shishito pepper and tomatoes, including a grafted Stupice. We have been harvesting artichokes, strawberries, lettuce and pac choi already for the Mission and will start taking things to

The Food Bank this Wednesday, 56 pounds donated already for the season. Sarah and Renee are at the garden every Saturday from 9-12, to answer garden questions and tend the garden beds. MG trainees needing hours just need to show up and you will be put to work, great way to get support hours, but make sure you have a hat and don't mind getting dirty. Starting soon we will be there every Wednesday to harvest for the Food Bank from 9:30-11. Lucky us, there are two very active gardeners weeding the pathways, and tending to the herb beds too. We can definitely feel the community at the garden.

Renee Blom
Ladybug Landing Coordinator

COQUILLE

Coquille Harvest Moon Garden looks wonderful. From beets to squash (and tomatoes) -everything looks healthy and happy and the gardeners are doing a great job of doing their job! We still have our 3 beds to raise, but we're getting closer as the boards have been cut. Now to assemble and fill. We have 3 beds that are being gardened as a classroom by the 4th graders at Winter Lakes School and another 2 beds by Head Start families. They are also thriving.

We hosted the 4 Coquille Kindergarten classes in the garden on June 6th. Each group had 20 active minutes in the garden identifying vegetables they knew, finding ladybugs and 'roll polies', and learning about compost and worms. We also had them color on cards with flower petals for a Father's day activity. It was a very successful morning. This is about the 7th year hosting kindergarteners.

CHMG and MG volunteers are now working in the garden every Saturday 10AM-12PM. Bring a hat, gloves, your favorite weeder, and water- as it gets hot in the garden. It's a fun way to get some payback hours. If you have questions about this email me, Mary at igarlicgirl@gmail.com and if you want to be reminded about it via email, email me for that also.

Mary Dixon
Harvest Moon Community Garden Coordinator

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.



Oregon State University
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our mailing costs), please contact Samantha
Clayburn at samantha.clayburn@oregonstate.edu
or call 541-572-5263, ext. 25299 Thank you!*

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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