



COOS COUNTY MASTER GARDENER™ ASSOCIATION

GARDEN THYMES

Sweet Preservation

Dahlia Multiplication

By Riana Moore

Who doesn't love Dahlias? They grow in almost every color, shape and size imaginable. Pumping out blooms all season long, they are the work-horse of my cut flower garden and I can never seem to have enough of them. Lucky for us, the plants grow so big that they regularly need to be divided, thereby giving us many more plants to use in our gardens, give away to friends or, my favorite, trade for new varieties I don't already have. Some of you out there may be novices to the dahlia world, and may be asking how this is done. Read on, Friends! The time to dig dahlias is in the fall, after either a freeze or continued cold rain has blackened the plant. Locate the variety tag— make sure you don't lose that in the process of digging and dividing! Cut off the top of the plant, leaving about 6 inches of the stem. Dig up the tuber mass, starting about a foot away from the stem on each side, and then lift the mass, being very careful to not damage any of the tubers; I find that a garden fork is sometimes easier to use for this than a shovel. Remove as much of the soil from the mass as possible, again without damaging any of the tubers. Rinse off the tubers with your garden hose. Remove all of the stem and be sure to sterilize your knife after dividing each clump. When you cut, make sure that each tuber has a piece of the crown with an eye. Eyes can be hard to see, so if in doubt it is okay to leave a couple of tubers together, you don't have to cut all of them apart. Also keep in mind that tubers must be large enough to last in storage through the winter without shriveling, so some tiny ones may just need to be tossed in the compost bin. Remove all feeder roots and any remaining stalk, and cut away any brown or rusty areas from the crown and rinse again. After cutting the divisions you can treat the cut ends with an approved fungicide, and then let them dry for 3-5 days. Tubers must be kept cool and moist, but not wet over the winter. Store the tubers in boxes or crates with newspaper lining the bottom, layering tubers with wood shavings or coarse vermiculite and store in a cool, dry, frost free place. Check on them at least once a month, looking for any that may have started to rot, removing them before they affect any of the other healthy tubers.



Turkey Questions?

**USDA MEAT AND POULTRY
HOTLINE**

1-888-674-6854

**Monday-Friday, 7 a.m. -1 p.m.
Recorded information 24 hours a
day**

Email:

mphotline.fsis@usda.gov

Website:

**<http://www.usda.gov/fsis>
Or call your local Extension office.**

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Newsletter Editor

Riana Moore

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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

Fall is here once again. Fall is my absolute favorite season. Getting to decorate our porch with lots of pumpkins and beautiful mums and every Friday night spent watching my oldest son play football makes my heart happy. It is also a time of change for my volunteers and programs. The trainees are finishing up their hours to become fully certified Master Gardeners, Farmers Market booths are finished for both the MGs and MFPs and we are winding down the plant clinic and only have two MFP workshops left for the year.



Beautiful fall colors in Sunriver OR.
Photo credit: Samantha Clayburn

I just finished the final touches on next year's trainings for Master Gardeners. The training schedule is included in this newsletter (see page 5). Applications for Master Gardener training are available at the OSU Extension Office in Myrtle Point as well as online at our website, www.extension.oregonstate.edu/coos. If you would like to pay for the training by credit card, you will need to complete the application online.

2020 will also see the return of our Master Food Preserver training starting on April 16 and running till June 4. Fertilize Your Mind Garden Seminar will once again be held at The Mill Casino & Hotel so save the date for April 4, 2020 and stay tuned for more details!

Our 2020 Master Food Preserver workshop lineup will be available in November and will include cheese making as well as some of our usual favorites like pickling, dehydration, boiling water canning as well as pressure canning.

If you haven't checked out our website or our Facebook pages, I encourage you to. We post upcoming workshops, events and other helpful food preservation and gardening tips. Make sure to like our Facebook pages so you get notifications whenever we have a new post.

<https://extension.oregonstate.edu/coos>
<https://www.facebook.com/CoosCountyMasterFoodPreservers/>
<https://www.facebook.com/CoosCountyMasterGardeners/>
<https://www.facebook.com/CoosCountyExtensionService/>

In closing, I want to thank all the volunteers for their hard work and dedication to their respective programs, we really couldn't do what we do without the volunteer support! I would also like to thank our community for attending our workshops, plant clinics, and trainings to get current research based information. I hope everyone has a wonderful holiday season!

Volunteer Coordinator

Samantha Clayburn



2020 Master Gardener Training

Master Gardener Training starts January 9, 2020, at the OSU Extension Service in Myrtle Point. Classes will be held each Thursday, from 9 a.m. to 4 p.m., from Jan. 9 until March 12, 2020. Six of the classes will be held in Myrtle Point, and the others will be held at the South Coast Education Service District building, 1350 Teakwood Ave., in Coos Bay. We will also be holding a pruning field trip on February 1st outside of Bandon.

Class fee is \$150, which includes the Sustainable Gardening reference manual. A \$50 refund will be given to participants who complete the course requirements and contribute 60 hours of volunteer time by the end of October, 2020. The course fee may be made by credit card and can be done by filling out the online registration. Contact the office for details about online registration.

Those wishing to take the training must complete an application packet either in paper form or online. The paper forms are available now. Class size is limited, so early sign-up is recommended.

Those wishing to take classes on specific topics, but not commit to the full training, may participate on a drop-in basis. The class schedule is set but subject to change and updates will be posted in that event. Cost is \$10 for a 1/2 day, or \$15 for both the morning and afternoon sessions. (See page 5).

For more information about the training, or the individual classes, call the Extension office at 541-572-5263 ext 25299.

Fall Garden Checklist

Fall has arrived. Flowers are fading, plants are dying back, and the nights are getting colder, but wait! Before you head inside for the winter, there are a few things you will still want to finish up in the garden. It will make things that much easier and your garden that much healthier in the spring when you are itching to get back out there.

- Make a map of your veggie crops before you pull them to aid in planning crop rotation for spring planting
- Pick those green tomatoes– set them in a dark spot to ripen
- Pick pumpkins and winter squash, and then store them in a cool, dry, well ventilated area
- Clean up all foliage! Many pests and diseases overwinter in dead foliage, get rid of them by composting the healthy stuff and disposing of or burning any diseased or pest ridden foliage
- Plant garlic and shallots– it's not too late!
- Plant spring blooming bulbs such as tulips, narcissus, crocus, and divide large perennials such as hellebores, hostas and daylilies
- Prune herbaceous perennials such as peonies, hostas, astilbes and monardas to the ground once frost turns their tops brown
- Dig tender bulbs such as dahlias, begonias and gladiolus, wrap them in moist material such as sawdust and store in a cool, dark place
- Apply a layer of compost to your garden beds
- Apply manure to your garden beds- it will break down over the winter into rich organic matter and your spring plants will love it
- Apply a cover crop such as crimson clover, peas or winter wheat
- Much, mulch, mulch! Straw or leaves are perfect, they prevent compaction and soil erosion with all our heavy winter rains
- Winterize your irrigation system. Insulate pipes and spigots, drain hoses and nozzles, and store away for the winter
- Clean, sharpen and oil garden tools before storing them for the winter
- Drain gas from your mower after the last mowing and sharpen the mower blades

Now you can go inside, put your favorite cozy socks on, make a hot cup of tea, pull out those catalogs, and while the rain beats down, start planning for next year!



Spotlight on Food Preservation Safety: Farmers Markets and Festivals

By Samantha Clayburn

Have you noticed more home-canned items for sale by vendors at Farmers Markets and seasonal festivals? Since 2012, there has been an increase in items for sale thanks to the Farm Direct Law. Oregon's Farm Direct Law exempts farm direct marketers—farmers who sell products directly to end consumers from the need to obtain an Oregon Department of Agriculture (ODA) license to produce and sell certain processed products made from ingredients they grow. Exempt products do not have to be made in a licensed facility.

Farm Direct Law covers a number of value-added, shelf-stable products that are bottled, canned or packaged. These items include: fruit based syrups, jams, preserves, jellies and canned fruit. Other products that may be produced and sold under the exemption include: Acidified fruits and vegetables, and lacto-fermented fruits and vegetables. The foods above must be producer-processed; acidic; labeled with the statements, "This produce is homemade and is not prepared in an inspected food establishment," and "Not For Resale." Agricultural producers must grow all the principal ingredients, such as strawberries for strawberry jam, in order to be eligible for the exemption. No commingling of principal ingredients is allowed. They are not required to produce the sugar, pectin and lemon juice for the jam. Farm Direct Marketing rules limit the additional, non-principal ingredients that may be added to foods processed under these rules to herbs, spices, salt, vinegar, pectin, lemon or lime juice, honey, and sugar. Simply stated, if a person wants to sell their homemade strawberry jam at the local farmers market without a license, they would need to grow their own strawberries and follow the labeling requirements.

Additional requirements apply to some producer-processed foods. Foods acidified to decrease the pH below 4.6 (such as vinegar pickles, salsas, and chutneys) require additional recordkeeping and must use recipes approved by a recognized process authority:

- USDA Complete Guide to Home Canning:
http://nchfp.uga.edu/publications/publications_usda.html
- So Easy to Preserve from the National Center for Home Food Preservation:
<http://nchfp.uga.edu/>
- Pacific Northwest Extension Food Preservation publications: more than 60 short downloadable guides offering a wide range of home food preservation instructions and information:
<http://extension.oregonstate.edu/fch/food-preservation>

Value added products not covered under the Farm Direct exemption—including products made from recipes not listed by an approved source or with ingredients not grown by the farmer—must be made in a licensed facility. If someone was interested in becoming a licensed facility they would need to reach out to ODA to find out the requirements and steps to take to become licensed.

What does this all mean to the consumer at farmers market or at a holiday craft fair you ask? Unfortunately, there are vendors that don't follow these rules and this could lead to those consumers purchasing an unsafe product and running the risk of botulism. In the last few years, I have seen vendors selling home canned tuna, untested recipes of canned salsa, canned green beans (not pickled) and even canned processed cheese. These products are not allowed to be sold under the Farm Direct Law and there is absolutely NO approved home canning recipe for canning processed cheese.

Continued on page 6...





OSU Coos County Master Gardener Training Schedule 2020



DATE	TIME	SUBJECT	INSTRUCTOR	CHAPTER
JAN. 9 M.PT.	9:00 AM	INTRO TO MASTER GARDENER™ PROGRAM *	MG PROGRAM COORDINATOR	
	1:00 PM	BEEKEEPING 101	RUSS ROSE BEEKEEPER	HANDOUTS
JAN. 16 C.B.	9:00 AM	BOTANY PLANT ANATOMY*	RACHEL WERLING OSU FACULTY	1 & 22
	1:00 PM	BOTANY PHYSIOLOGY*		13
JAN. 23 C.B.	9:00 AM	ENTOMOLOGY*	RICH LITTLE RETIRED ENTOMOLOGIST	14
	1:00 PM	INTEGRATED PEST MANAGEMENT*		18 & 20
JAN. 30 M. PT.	9:00 AM	FRUIT TREES*	ROSS PENHALLEGON RETIRED OSU FACULTY	10
	1:00 PM	LANDSCAPING & ORNAMENTALS	LIZA EHLE	8 & 12
FEB. 1	10:00 AM	PRUNING FIELD TRIP IN BANDON	ROSS PENHALLEGON	4
FEB. 6 C.B.	9:00 AM	COASTAL BERRIES*	CASSIE BOUSKA OSU FACULTY COOS CO.	11
	1:00 PM	PROPER USE OF PESTICIDES*	GAIL LANGELLOTTO OSU FACULTY	1 & 19
FEB. 13 C.B.	9:00 AM	SOILS*	LINDA BREWER OSU FACULTY	2 & 5
	1:00 PM	COMPOSTING & VERMICULTURE*		
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

OCTOBER 10, 2019

Spotlight on Food Preservation Safety: Farmers Markets and Festivals

Continued from page 4...

What can you do to make sure you are purchasing a safe product to take home? Here are some questions to ask the vendor to help determine if the product is something you should buy or pass on.

- Are you a licensed processor or kitchen? Has your item been tested and certified to sell?
- If not certified, are you selling under the Farm Direct law and did you grow the primary ingredients such as the fruit or vegetables in the canned item?
- Is the product a high acid food such as jams, jellies, syrups, pickled products, sauerkraut or salsa?
- If it is a product that requires added acid in the form of lemon juice or vinegar, did they use a recipe from an approved resource? See list of approved resources on page 4 (Items such as pickles, salsas, and tomato based items)

Steer clear of those vendors that tell you “oh it is just something I whipped together” or “I found it on the internet”. Again in order to sell this product under the Farm Direct law, they would have to grow all the tomatoes and vegetables themselves so keep that in mind. Never purchase home canned tuna or other meats from unlicensed vendors.

When in doubt whether you should purchase a canned product at a farmers market or festival, pass and instead come to an Extension workshop and learn how to can it safely at home yourself!



What to do in the Garden

Suggestions for what to do when

NOVEMBER

- Trim chrysanthemums to 4 to 6 inches after they finish blooming.
- Rake and compost leaves that are free of diseases and insects. Use mulches to prevent erosion and compaction from rain.
- Take cuttings of rhododendrons and camellias for propagation; propagate begonias from leaf cuttings.
- Force spring bulbs for indoor blooms in December.

DECEMBER

- Make sure that landscape plants in protected sites receive water regularly during the winter.
- Good time of year to plant trees, and landscape shrubs.
- Protect poinsettias from cold, place in sunlight, don't let leaves touch cold windows; fertilize with houseplant fertilizer to maintain leaf color.
- During heavy rains, watch for drainage problems in the yard.

JANUARY

- Have your soil tested in your garden plot to determine its nutrient needs. Contact your local Extension office for a list of laboratories or view EM 8677 online.
- Begin planning this year's vegetable garden.
- Moss in lawn may mean too much shade or poor drainage. Modify site conditions if moss is bothersome.

FEBRUARY

- Plan an herb bed for cooking and creating an interesting landscape. For example, choose parsley, sage, chives, and lavender. Choose a sunny spot and plant seeds or transplants once the danger of frost has passed.
- Prune deciduous summer-blooming shrubs and trees.
- Prune and train trailing blackberries (if not done the prior August); prune back raspberries.
- Good time to plant new roses.
- Plant seed flats of cole crops (cabbage, cauliflower, broccoli, and Brussels sprouts), indoors or in a greenhouse.

For additional to-do suggestions visit

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

Winter Rose Care

Fall is all around us, and while flowers are fading and leaves are turning colors, we are reminded that some plants need a little extra help through the winter. Species roses, shrub roses, and many old garden roses are hardy and live through the coldest winters but several modern hybrids, such as teas, floribundas, grandifloras, and large flowering climbers are highly sensitive to frigid weather. Roses, like us, need time to rest. It takes a lot of energy to produce those big, beautiful blossoms month after month. Here are a few tips to keep those beautiful blooms coming year after year.

- Stop deadheading 8-10 weeks before the first frost. This will harden off the rose plants, allowing tender new growth to toughen prior to damaging winter weather.
- Stop fertilizing.
- Rake up and destroy all leaves at the base of plants. Do not compost, as this may spread pathogens, many of which overwinter on the canes or as leaf litter on the ground around plants.
- Clip off any diseased leaves or any failed buds that did not open due to rainy conditions.
- Prune back any crossed canes.
- Remove dead or diseased canes.
- In November, prune any hybrid teas or floribundas to about waist height, to prevent the plant from wind damage, prune all others besides climbers to 4-5 feet.
- Prune off overgrowth of climbing roses and tie securely to structures.
- Mulch around the base of plants, a 2-3 inch layer of mulch or compost is best.
- Check soil pH; 6.5-7.0 is ideal. If your pH is low, add a cup of lime to the soil per bush.

Plant Bulbs for Bees, Please!

Bees need the protein rich nectar from flower bulbs, especially the early bloomers, to survive and thrive in spring. It's often their first fresh food after the long winter, and bulbs fill in the gap before wildflowers and spring perennials start to bloom. Some bee favorites are Crocus, Giant Snowdrop, Tulips, Hyacinths, Anemone, and Muscari. Bees are especially drawn to flowers that are blue, purple, white and yellow. Make your yard a bee friendly buffet with some of these bulbs, and by avoiding the use of pesticides, especially those containing neonicotinoids, which have been linked to bee colony collapse disorder.



Winter Vegetables

Winter is almost upon us, and there is no better time to peruse garden catalogs with a hot cup of tea, planning next year's garden. Many vegetables will store for long periods of time in a cool environment such as a garage or basement, giving you delicious, nutritious vegetables from your garden or farmers market through the cold months of winter. So go ahead and grab some catalogs, pour a hot beverage and start planning next winter's bounty.

The perfect storage conditions vary slightly from veggie to veggie, but all will store for a time in relatively cool environments. The very best parameters are broken down into the following:

Cold and Moist Storage 32-40F and 90% Humidity, trim tops, brush off loose dirt but do not wash.

- Carrots
- Celeriac (aka turnip-rooted celery or knob celery)
- Parsnips
- Rutabagas
- Turnips
- Winter Radishes
- Beets
- Kohlrabi
- Horseradish
- Sweet Potatoes
- Potatoes

Cold and Dry 32-50F and 55% Humidity

- Onions
- Garlic
- Shallots

Cool and Dry 50-60F and 55% Humidity, choose mature fruit with at least one inch of stem

- Winter Squash
- Pumpkin

When preparing your produce for storage, there are a few rules of thumb:

- Treat the produce gently, bruised produce spoils more quickly.
- Store only the best fruits and vegetables.
- Pick produce at maturity.
- Try to harvest during a dry spell.
- Try to leave vegetables in the garden as long as possible, root vegetables for example will turn sweeter in the cool fall weather.
- Chill root vegetables after digging as quickly as possible, don't leave them to wilt in the sun.
- Try to choose varieties that are well adapted to storage.
- Cure pumpkins and squash in the sun for a couple weeks so they develop a hard rind.
- Cure potatoes for two weeks as well, but in the SHADE.
- Let onions and garlic dry in the sun for a while to toughen their skin, then place in net bags or nylons.



South Coast Community Gardens Update

MYRTLE POINT

As the season nears an end for Earthworm Acres, so do many of the veggies. We're grateful to have had a productive season and a wonderful group of gardeners, five of which were new to the garden this year. But the evidence of fall is all around. Early crops have been done for a while, and later crops are slowing while powdery mildew is starting to show. Sunflowers are still adding some brightness, and hopefully they will drop some seeds and surprise gardeners with their beauty next year. The current board is looking for a new group of motivated volunteers to transition the garden to. It's been a fabulous 7 seasons, and its time for some new energy and ideas! We really want to keep the garden healthy and productive, so please spread the word and think about joining the 2020 Earthworm Acres board!

Heather Lilienthal
Earthworm Acres Garden Coordinator

BANDON

Garden cleanup is on Good Earth's fall docket. On Bandon High School's annual community service day we hosted 11 youthful gardeners-in-the-making plus one Spanish teacher. They pulled weeds, turned compost, spread bark chips in the paths, and picked bouquets of false dandelion (to keep them from going to seed). Adult gardeners have been string trimming weedy grasses around the parking lot and pruning perennial shrubs and herbs. Folks are pulling out past-prime plants, and a few diehards are putting in one last crop of the season. In spite of the slowly fading glory it's still a peaceful and lovely place to pass the time.

Judy Jackson
Good Earth Garden Coordinator

COOS BAY

Lady Bug Landing is still looking beautiful even as some of the garden starts to wane; it has been a great group of gardeners this year. We have been surprised even with all the rain we had in September, and recent cold mornings, that we have not had tomato blight yet, just a little powdery mildew on the tomatoes. A few gardeners are finished for the season and have cleaned out their beds and added a layer of straw. The demo beds are being put to bed as well; most of the produce has been harvested and donated to the Coos Food Cupboard and the Mission, a total of 921 pounds, including 65 pounds of apples harvested from the espalier tree. The garden closes on Dec 1, and there is a work party on Dec 7 at 9:30am to finish cleaning up the garden for the winter. All are welcome to help, please bring your favorite weeding tool and gloves. Garden Applications for next year will be available at the garden entrance, McKay's, and at socoastcommunitygardens.org starting Jan 3. South Coast Community Garden Association is looking for new board members if anyone is interested. See below for monthly meeting times and location, meetings are short and sweet; voting on minutes, a treasurer's report and reports from the 5 gardens. The election will be held in January, if interested please contact Renee Blom 541-269-7468 or back40four@gmail.com. Thanks!

Renee Blom
Ladybug Landing Garden Coordinator

COQUILLE

The garden is definitely slowing down. There are all kinds of different mushy vegetables in there now because of the September rain - that was a surprise. Our garden coordinator has suggested to bed renters that they clean out their beds and plant fast-growing greens such as lettuces, spinach, arugula and maybe even radishes. There's always something to plant. You never know what the weather has in store.

Gardening officially ends the first weekend in December. We'll plan a final cleanout work party and also sprinkle granular supplements on the beds to dissolve and absorb, readying for the 2020 gardening season.

Mary Dixon
Harvest Moon 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.

Coos County Master Food Preserver Workshop

HANDMADE HOLIDAYS

Join us for a fun day of crafts,
gift ideas, creative packaging,
delicious recipes and much,
much more!



NOVEMBER 2
10AM-2PM

\$15

Preregistration is recommended by calling

541-572-5263 ext 25292

Held at the

OSU Extension Office
631 Alder Street, Myrtle Point

<https://extension.oregonstate.edu/coos>



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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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