

COOS COUNTY MASTER GARDENER™ ASSOCIATION

GARDEN THYMES

Sweet Preservation

Rinse, Wash, Repeat!

Welcome 2022

Another challenging and historical year has just past. Sometimes it feels like that movie, Groundhog Day. Time to hit pause, look forward and rethink, rebuild and renew. Sadly our gardening organizations all across the country have shrunk in membership due to these challenges. We have had to endure much during this time of limited human connection. Gardens can be our solace in these times and this is one way in which we can renew and rebuild our spirits. To quote last year's newsletter, "Our goal this year is to get that garden ready for a sustainable, bountiful, delicious, eye popping, fragrant and attractive place of life, joy and the promise of a brighter day." Rinse, wash, repeat!

To that end, we have some hopefully exciting and inspiring garden information to assist you in building an attracting, pollinating, colorful, flavorful and invigorating garden of delights. Don't forget those flowers.

The weather again is being a merry trickster. Where there was drought, we are now breaking out our water wings. Life giving rains are slowly filling the reservoirs and deeply feeding our trees and bushes. Lots of rain, snow and cold weather will hopefully be replaced with those first bursts of color from the bulbs we planted in the fall. Along with the colors of spring comes great tips from our master food preservers on useful ideas to maximize our herbs, vegetables and fruits of our labors.

We also welcome a new class of Master Gardener volunteers in training. Delivery of the classes looks a little different this year, with online classes and a few hands-on field classes to help our new students with tools to succeed with the program. We are returning to the Farmers Market and Plant Clinic to serve our communities' needs. We are participating in our communities in order to help them produce great home grown vegetables, soul inspiring flowers, bushes, trees, and berries. May 2022 bring all a brighter future in the garden. Tina Powers, CCMG editor.

TOMATO-RAMA IS BACK!!!!

It will be held at the OSU Extension Office on Saturday May 7th, 2022 from 10am to 4pm.

Come get your veggie starts for your garden



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http://extension.oregonstate.edu/mg/coos

Coos County Master Food Preservers

http://extension.oregonstate.edu/mfp

<u>Newsletter Editor</u> 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

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Volunteer Coordinator's Report

2022 started off very similar to 2021 with uncertainness and programs still modified. Our resilience has been put to the test for the past two years but as I write this, I see a glimmer of hope and positive movement to getting back to activities we have shelved for the past two years.

The Master Gardener program was able to hold a volunteer training starting in January and we are happy to report we have 12 new trainees taking the training and looking forward to becoming Master Gardeners in 2022. While it looked different than our traditional 10 week in person training, my colleagues around Extension and campus worked extra hard to put together an online training that each of us in our respective counties could host and supplement with hands on in person classes as COVID allowed. We are also going to be back at the farmers markets in Bandon and Coos Bay this summer! Our plant clinic is open at the OSU Extension office on Mondays and Thursdays from 9am-12pm and you can email, call or drop by and chat with the Master Gardener volunteers.

The Master Food Preserver program is excited to announce they are starting up their monthly workshops again starting on April 23rd with a pressure canning chili workshop. See the flyer on page 6 for the full list of classes offered in 2022. We will also be back at the Coos Bay farmers market the first Wednesday of the month starting in May. If you need your pressure canner gauge tested but don't want to drive to Myrtle Point, bring it by the booth that first Wednesday of the month and we can test it there! We are also super excited to announce we will be hold a Master Food Preserver training in September! It has been almost 4 years since we have been able to hold a training since we planned to hold one in 2020 but had to cancel. Look for more information in the June newsletter as well as registration details.

Both groups will have booths at the Coos County Fair in July as well! It is exciting and I know the volunteers as well as myself are looking forward to seeing everyone and sharing gardening and food preservation information in person again!

If you have started following us on social media, here is where you can find us on Facebook.

https://extension.oregonstate.edu/coos

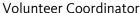
https://www.facebook.com/CoosCountyMasterFoodPreservers/

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 communities for attending our workshops, plant clinics, and trainings to get current research based information. Looking forward to Spring.

Samantha Clayburn





How to Build your Own Raised-Bed Cloche

By: Sam Angima and Bill Biernacki 2017

"Cloche" (pronounced kl-oh-sh) is French for a bell jar or dish that is set over delicate plants to protect them from cold weather. The definition has expanded to include many types of portable and permanent structures that shelter plants from wind and cold, serving as mini-green houses. They have become popular in the coastal Mediterranean climate of the Pacific Northwest, where long, cool springs and cooler summers mean lower temperatures for growing crops and vegetables. A cloche can increase crop diversity and early planting and extend the growing season and harvest. Crops that normally may not mature can be grown in a cloche, especially in the cooler areas of the Pacific Northwest. These crops include tomatoes, peppers, eggplants, and melons—crops that need to be planted after danger of frost and generally mature late in the season.

In central and eastern Oregon and Washington, cold protection is needed for most vegetable crops. In western Oregon and Washington, hardy crops can be grown without cold protection while half-hardy crops do best with protection (Table 1). Refer to seed catalogs for specific variety information. Building a cloche 8 or 12 feet long and 4 feet wide costs about \$150–\$250 for materials. It's important to use wood treated with water-based preservatives to increase the longevity of the structure and to use UV-treated 6-mil clear polyethylene plastic to reduce clouding. Untreated polyethylene will cost less initially, but its lifespan is significantly shorter and it will likely become clouded and degrade after one year of use. When treated with a UV inhibitor, 6-mil plastic generally is guaranteed for three years.

The design presented in this publication will result in a structure approximately 8 feet long and 4 feet wide at the base, and 5 feet high at the center (Figure 1). Adjust the length by increasing or decreasing the length of the boards and number of PVC hoops, and alter the length of the polyethylene plastic appropriately. The cloche can get very warm on sunny days; you may want to leave the top 6–12 inches of each end open (Figure 13). Even near the coast, a warm day may increase the temperature in a closed cloche to 100°F.

For the full article and instructions on building your own Cloche follow the link posted below.

EC1627.pdf (oregonstate.edu)





Figure 5 insert. Secure the backbone to the C board and



So What to Plant? By Tina Powers

It is the start of the Spring planning and planting season in my house. I always carry a large inventory of seeds and go through them in December and January to see if I have any deficiencies or needs. Then I plot out this season's plantings, taking care to rotate plants. I use a 4 to 5 year rotation and it has served me well. I keep a detailed garden journal and rely on this tool. This year I am planting less sugar snap peas, as last year I over estimated and ended up sharing bags full with the neighborhood after filling my freezer. Peas are a favorite in our home and finding creative ways to use them is challenging and fun.

Then there are the alliums. We always plant way too many (but can there really be too many??) garlic, shallots and onions in October. They are the workhorses in our kitchen. We start onion, leek and chive seeds in late January/early February. Got in this habit when we wanted to branch out with different types for variety. We get huge keeper onions on the coast by planting seeds, growing them over a longer season and then planting the sets come spring. So these too get planted in February for a Spring plant out.





Romanesco green cauliflower



Lettuce seedlings

Since we eat daily salads, lettuce and other soft greens are a mainstay of our garden. I usually plant a large selection for variety and tend to plant more red

lettuce as the years go by because I have noticed that the slugs seem to stay away from red colored plants. Red Romaine, butter and other lettuces are very popular and pretty and also contain more anthocyanin, a powerful antioxidant so it adds to our diet. We have a passion for Caesar salads and the red romaine adds a great note of color.

Kale and Swiss chard are next and these two types of greens tend to thrive out here on the Coos County coast. The plants seem to last over the winter and give us succulent greens year round. Gone are the days of trying so many varieties; we only grow the most productive and flavorful to our liking. This cuts down on nonproductive vegetables that



Lacinato Kale

we do not really enjoy. With limited space, we have focused our energies on the ones that fill our menu needs and freezer space. I also plan on cutting back certain Slug attractors or plants that take up a huge amount of real estate with little results. I support our local farmers market and let these folks fill my broccoli and other brassica needs with the exception of the iguana eyed looking Romanesco green cauliflower. This plant seems to be slug resistant and I have had luck three years in a row.

Peas Porridge Hot, Peas Porridge Cold By Tina Powers



The Oregon Sugar Pod pea plant was developed by Dr. James Baggett for Oregon State University. The plant is named after the university where it was created – bred for its disease resistance and dwarf stature.

There are three types of peas: English peas, snow peas, and sugar snap peas. Each goes by multiple names, making the choice challenging. Peas can be planted in late winter and early spring. They can be started in the greenhouse, poly tunnel or on a sunny window sill. They are worth the effort for an early producing food source. English or shelling peas are best when young and tender, snow peas are the darling of many Asian based cuisines, and my personal favorite combines the best of shell and edible pod peas. Maximum flavor with minimum effort. Pea shoots are also edible, and are becoming very fashionable when added to salad green mixtures or stir fried in dishes. The greens are sweet and go with many other vegetables. The following is a list of peas that flourish on our damp Oregon Coast.

Shelling/English Peas

Dakota A great variety for canning and freezing. Full pods have 8-9 seeds. Heat resistant. Compact plants, disease resistant. 57 days to maturity.

Eclipse Sweeter than other varieties. Great for cooking and freezing. Easy to shell 3" pods. 63 days to maturity.

Green Arrow Good flavored, early pea on a bush plant. Tolerates Mildew and Wilt. 24-28 in. 70 days to maturity.

Mr. Big Extra sweet large peas. 9-10 seeds per pod. Vining to 4'. 58 days to maturity.

Oregon Trail Productive, compact 24" plants yield 3" pods often in pairs. 55-70 days to maturity.

Waverex A petit pois variety yielding incredible sweet, small seeds. 2-3" pods with 6-7 seeds. Semi- bush plants reach 15-20". 65 days to maturity.



Sugar Snap peas

Cascadia Thick, juicy 3 1/2" pods on short 32" vines. Very disease resistant. Developed at OSU. 60 days to maturity.

Sugar Ann Compact vines of edible pods with thick, meaty walls and tender sweet flavor. 20 in. 56 days to maturity.

Super Sugar Snap An early bearer with full, thick pods. Grow 5'. Disease resistant. 58 days to maturity.

Sugar Sprint Sweet 3" pods are produced over a long period. Crisp, with few strings. Heat tolerant. 61 days to maturity.

Snow Peas

Golden Sweet Edible Beautiful purple flowers are followed by glowing, tender pods. An heirloom from India. 60-70 days to maturity.

Oregon Giant Exceptionally large 5" pods are sweet and juicy. Plants reach 3-4'. Developed at OSU. Resistant to enation and mildew. 70 days to maturity.

Oregon Sugar Pod II A dwarf bush variety with heavy yields of 4-5" pods. Pods are held upright for easy harvest. 70 days to maturity.

Sandy 3-4' plants have prolific tendrils great for harvesting pea shoots for salads. Tasty 4" pods. 75 days to maturity.

Coos County Master Food Preservers 2022 WORKSHOP SCHEDULE

DATE	CLASS	TIMES	COST
April 23	Pressure Canning Chili	10-2	\$10
May 21	JAMS & JELLIES WITH A TWIST	10-2	\$10
June 11	PICKLING & FERMENTATION	10-2	\$10
July 9	Dehydration & Freeze Drying	10-2	\$10
July 26- 30	MFP BOOTH AT COOS COUNTY FAIR	10-7 daily	
Aug 13	Tuna	10-3	\$15 (Prepay by Aug 3)
Sept 24	TOMATOES & SALSA	10-2	\$10
Sept-Oct	MFP Volunteer Training	TBD	\$150
Oct 15	Everything Apples	10-2	\$10
Nov 5	Handmade Holidays	10-2	\$15

Come see us at our MFP booth at the Coos Bay Farmers Market the first Wednesday of each month to get your pressure canner gauge tested and talk food preservation May 4, June 1, July 6, August 3, and September 7

Preregistration recommended for all workshops

Call 541-572-5263, ext. 25292 or 25299 *Unless otherwise noted, held at:*



631 ALDER STREET, MYRTLE POINT HTTP://EXTENSION.OREGONSTATE.EDU/COOS



Accommodation requests related to a disability should be made at least one week prior to a workshop or event. This publication will be made available in an accessible alternative format upon request. Please contact Master Food Preserver program coordinator Samantha Clayburn, 541-572-5263, ext. 25299 or Samantha.clayburn@oregonstate.edu

SPRING GARDEN CHECK LIST

Here are some of our tips for your Spring To Do list.

- Get your equipment ready for spring planting: wash rinse and sanitize pots, clippers and tools that you will be using to avoid cross contamination.
- Prune grapes and fruit trees.
- Chop up and turn under your cover crops such as fava beans or rye grass, as well as leaf mulch
- Use dormant sprays of lime sulfur or copper fungicide on roses for general disease control, or plan to replace susceptible varieties with resistant cultivars.
- Take cuttings of hardwood deciduous plants and bushes for propagation.
- Divide your echinacea, strawberries and other perennial plants
- Time to plant those bare root roses, grapes and fruit trees.
- If you missed the October window, get some garlic cloves in the ground now.
- Weed your perennial beds now while the weeds are somewhat dormant and small.
 Small weeds small problems, big weeds, big problems.
- Make row covers, or cold frames, dig out the cloches and set about planting early lettuce and early Asian greens.
- ◆ Time to hang your mason bee houses.
- Get slug traps ready for the annual onslaught.
- When you get a dry window of time, mow what lawn you have and if unsprayed, put that green gold in your compost piles.
- Start seeds around Valentines day. Check those extension calendars for actual start dates.
- Propagate split-leaf philodendrons and other leggy indoor plants by air-layering or vegetative cuttings.
- Plant dwarf annual flowers such as coleus, impatiens and seedling geraniums inside as houseplants.

FOR MORE INFORMATION CHECK OUT THE FOLLOWING WEB PAGE.

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

Master Food Preservation

EGG SAFETY

As Easter fast approaches, it is that time of year when many an egg is cooked and dyed to be hidden out in the grass for children to find and then repurposed into deviled eggs for Easter dinner. Here are some egg safety tips so you can have both an enjoyable egg hunt and dinner without the unexpected foodborne illness.

Handling raw eggs safely—If your family enjoys dyeing eggs for decorations, games and eating, remember they are a perishable food and need to be handled accordingly. The shells are the egg's first line of defense, so work with eggs carefully to prevent cracking. Eggs with cracked shells should **not** be decorated or eaten. Because raw eggs may have *Salmonella* or other bacteria, wash your hands with warm water and soap before handling eggs and at every step of egg preparation. This includes cooking, cooling, dyeing and even when hiding them for games.

Directions for hard cooking eggs—Hard cooking eggs should kill *Salmonella* bacteria, but will not keep them from spoiling or getting re-contaminated. Refrigerate hard-cooked eggs before dyeing them and keep them refrigerated when you are not using them. Do not leave eggs out of the refrigerator for more than two hours. When decorating the eggs, be sure to use a food-safe dye and work with chilled, hard-cooked eggs. Hard cooked eggs should be used within one week of cooking.

To hard-cook eggs:

- 1. Place a single layer of eggs in a saucepan.
- 2.Add cold water to come at least 1 inch above the eggs.
- 3. Cover and bring the water to a boil; turn off the heat.
- 4.Let the eggs stand covered in the hot water for 15 minutes for large eggs, 12 minutes for medium, and 18 minutes for extra large.
- 5.Immediately run cold water over the eggs; when they are cool, drain and refrigerate.

Eggs prepared this way have less of a green tinge around the yolk, fewer cracks and are easier to peel. Another tip for reducing egg peeling frustration is to age eggs in the refrigerator for a week to 10 days prior to hard cooking. Consider coloring one set of eggs for decorating or the egg hunt and another set for eating.

Source: Debbie Botzek-Linn, former Extension educator and Suzanne Driessen, Extension educator https://extension.umn.edu/preserving-and-preparing/safety-hard-cooked-eggs-dyeing

Planting Time-Vegetables

Indoor Planting for February-for later transplanting

- Allium family: Chives, Leeks, Onions, Shallots
- Brassicas: Arugula, Broccoli, Cauliflower, Collards, Kale, Mustards
- Celery
- Celeriac
- Early tomatoes

Outdoor Planting under coverings for late February

- Asparagus crowns
- Beets
- Cilantro
- Endive
- Garlic, shallots and some onions.
- Lettuce
- Shell peas
- Snap and snow peas

Indoor planting for March

- Beets
- Spinach
- Brassicas such as Broccoli Raab, Asian greens, Collards
- Cress
- Peppers
- Tomatoes

Outdoor planting for March-early under cloche/later uncovered.

- Beets
- Spinach
- Brassicas such as Broccoli Raab, Asian greens, Collards
- Cress
- Early beans and peas
- Lettuce
- Radishes
- Turnips and Swedes
- Potatoes

Indoor Planting for April

- Tomatillo
- Basils for later summer outdoor planting
- Cucumber, squash, pumpkins and melons

Outdoors planting for April

- Beets, Swiss chard, orach, spinach
- Carrots, Chervil, Cilantro, Dill, Fennel, Parsnips and Parsley
- Brassicas: Broccoli, Brussels Sprouts, Cress and Kale
- Potatoes
- Lettuce
- Runner beans

Outdoor Planting for May

- Beans: Runner, bush, pole
- Corn
- Squashes, pumpkins, melons and cucumbers
- Some brassica, summer lettuce
- Basil

Planting Time-Flowers

Indoor Planting for February-for later transplanting

- Begonia
- Bee Balm
- Snapdragon
- Black-eye Susan
- Coreopsis

Outdoor Planting for February

- Borage-Baby blue Eyes
- Love in the Mist Nigella
- Fried Eggs Limnanthes douglase
- Mustard-Alyssum Lobularia Maritima
- Lupine
- Mountain Phlox Linanthus
- Poppy Family-California Poppy, Flanders Poppy
- Sweet Pea
- Poppy Family-Bread seed Papaver, Peony Poppy
- Johnny Jump ups, Violas
- Annual Lupine

Indoor planting for March

- Begonia
- Stock
- China Aster
- Phlox
- Daisy
- Chrysanthemum

Outdoor Planting for March

- Borage
- California Bluebells
- Larkspur
- Alyssum
- Baby's Breath
- Assorted Poppy
- Bachelor Buttons

Outdoor Planting for April

- Bedstraw
- Borage
- Nasturtium
- Calendula
- Cosmos
- Butterfly flower

Outdoor Planting for May

- Amaranth
- Blazing Star
- Borage
- Pale Evening Primrose
- Nasturtium
- Butterfly flower
- Calendula
- Marigold
- Mexican Sunflower
- Zinnia



South Coast Community Gardens Update

BANDON

Good Earth Garden January Report

The garden beds were cleaned out on December 1st. Many positive changes have taken place over the last year. Keep tuned in. Applications are available at the garden.

We have new board members and will be updating in the next newsletter.

A reminder to work safe. These include:

- No more than 2 people working on their bed at any time
- Kids are to stay with parents at their bed when others are in the garden
- Gloves are strongly encouraged when touching hose spigots and gates.
- The shed is closed (to prevent communal tool usage) and members are expected to bring their own tools.
- We also have set up a hand washing station.



COOS BAY

Lady Bug Landing January Report

Applications are starting to come in for Lady Bug Landing, and we have 25 applications so far. There will be a work party at the end of the month with orientation the beginning of February, before they can start planting. Demo beds will be planted again, with the food from them being donated to the Coos Food Cupboard. Here is to another year of gardening, hard to believe this will be the 17^h year of gardening at Lady Bug Landing. Update on the fencing:

The fencing was completed this year and it discouraged most of the theft that happened last year. 1130 pounds were donated to the Food Bank for the season.

It was a very good garden year and Renee has appreciated all the different people who have helped make the garden work this year.

Until March 12th when the statewide mask mandate is removed, Covid-19 rules will still apply, and everyone at the garden needs to be gloved and masked, 6 ft. social distancing respected and only one person at a time in the shed. At some point either the end of January or beginning of February when we are able to obtain chicken manure, that will be put on the beds and the garden season will begin. There will be volunteer opportunities starting at the garden in April though October.

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.



631 Alder Street Myrtle Point, OR 97458 Return Service requested

To receive this newsletter by email (and reduce our mailing costs), please contact Samantha Clayborn 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



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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