



COOS COUNTY MASTER GARDENER™ ASSOCIATION

GARDEN THYMES

Sweet Preservation

Summer is about here...cool and wet? Maybe, maybe not!

By Tina Powers

I don't know about you, but so far, this year has been challenging as far as gardening has been going. Cool and chilly, frosty nights where there should have been more temperate weather, some rain, but not near enough so we are now in a drought condition, late blooms, winds and other weather events to test our patience and our skill as gardeners that keep us on our toes. Not to mention a year of covid craziness. With vaccines and social distancing, it would seem that life is about ready to get back to normal whatever that may be. All I know is that GARDENING has been my saving grace and it has kept me focused on positivity and the future: the future of bountiful harvests this year, food security, gracefulness and peace from my first successful attempts at flower growing. Cracking the code on vegetables has been easy, flowers, both annual and perennial have always been a challenge. This year I took the time to research and read and learn about coneflowers, coreopsis, delphiniums, and a host of other personal favorites. I have delved into medicinal plants and others that to some would be considered weeds, while others know of their medicinal qualities. Building upon native plants, diversifying my garden with these plants, loading it up with pollinators such as pineapple sage, sunflowers, and other nectar plants has made not only a more productive garden, but one of color, beauty, health and tranquility. I hope this year brings all of you, my gardening friends new surprises and delights, tasty food for your table, and joy to your hearts. Take advantage of the many opportunities to expand on your knowledge that is available through the OSU Extension Program on-line resources. I am including a list of great sources to enhance your learning and uplift your hearts. Please enjoy this newsletter and share with others to spread the good news and information. Happy gardening and many harvests to come.

**Mark this on your calendar!!
June is National Pollinator
Month.**

**June 21 to 27th marks the
National Pollinator Week. Use
June at the time to plant those
pollinators to encourage our
bee and bird friends for healthy
gardens and sites of beauty.
Plant native non invasive pollen
and nectar producing plants for
a healthy environment.**

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Extension Service
Master Gardener



**Master Food
Preservers**



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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

Coordinator's Message

Summer time is almost here! The weather is already getting hot and it has been pretty dry which makes me super nervous that we are in for a bad fire season. I think all of us are still keenly aware of the devastating fires many of those around us fought last summer and still haven't recovered from. We all need to do our part to make sure we are good stewards of the environment and are careful when we are out in the wilderness or around dry areas. Another thing to be thinking about is does your home have defensible space? You might not be thinking about it if you don't live out in the rural areas, but like the fires last year showed us, it can happen to you even in urban areas. Here is a link to a great publication on keeping your home and property safe during wildfires. <https://catalog.extension.oregonstate.edu/em9184>

Many of you have planted your gardens and are really starting to see growth in all your starts. Keep up on that watering during these warm days and you will be rewarded greatly once those fruit and veggies ripen! We planted lettuce, garlic and shallots in the demo beds here at the office and they are doing great, in fact many heads of lettuce have been harvested and have their second heads taking the place of the original already.

And don't forget once all your garden bounty is coming out your ears and you start to panic about what to do with it, we have some great information and instructions on how to preserve it for later use. Visit our Master Food Preserver Facebook page or the website listed to the left of this column for publications on canning, freezing, dehydrating and pickling!

I'm excited to announce our wonderful MG and MFP volunteers are back and we have some programming happening again! The MGs will be at the Coos Bay Farmers market every other Wednesday starting June 23rd and are at the office (though still closed to the public, you can call or email them) on Mondays and Thursdays from 9am-12pm. They would be happy to help answer all your gardening questions! While we our normal MFP monthly workshops are still on hold, the MFPS will be at fair in their usual spot in the Oaks Building to answer your food preservation questions. The MGs are moving to the Oaks Building this year as well and will be close to the MFP booth so you can get both gardening and food preservation advice from a trusted resource in one stop!

As we start to return to our normal routines, I again want to thank everyone for their patience and continued support while we were limited in our programming. We had to get creative on how we reached out to our communities but I think we did a pretty good job and answered just as much if not more questions in the past 15 months then before!

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

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

<https://www.facebook.com/CoosCountyMasterGardeners/>

<https://www.facebook.com/CoosCountyExtensionService/>

Samantha Clayburn

Volunteer Coordinator



Attractants for our Gardens

This is the time of year where we are in search of critters that can pollinate our fruit trees, berry bushes and those tomato and corn plants. The bees, friendly bugs, hummingbirds and other creatures are needed to do the important work of pollinating our plants to insure successful food crops. My favorite is the hummingbird. With its bright colors of flaming red, copper and brilliant green, I look for, and listen to the dive bombing buzz of those wings in search of nectar from my pineapple sage, rosemary and lavender blossoms. I have planted at least a dozen more flowering types of attractant flowers and plants to increase the harvest of my vegetables. I have learned to interplant them with marigold, sunflower, borage, comfrey and others to liven up the garden. By interplanting these flowers and plants, not only do my fruits and vegetables benefit, but many of these same plants deter the “bad” bugs. The birds make lightwork out of these bad actors as well, eating slugs, snails, larvae and other destructive insects. Bees have increased this year due to my efforts of bringing more pollinators into my garden. Nothing gives me greater pleasure than watching those big fat bottomed yellow striped bumble bees drunk on nectar and covered in a yellow velvet of pollen.



I have included a recipe for hummingbird nectar from The Old Farmer's Almanac.

A very important word of caution. Do Not Use Raw Sugar as this ferments and can do permanent and fatal damage to our hummingbird friends.

Hummingbird Nectar Recipe

To make hummingbird nectar, use a 1:4 ratio of sugar to water. You'll need the following:

- 1/4 cup refined white sugar*
- 1 cup boiling water
- Heat-safe measuring cup or bowl
- Spoon

After boiling the water (an electric kettle comes in handy here), pour the water into the measuring cup and mix in the sugar. Stir the mix occasionally to ensure that the sugar dissolves entirely.

Allow the nectar to cool to room temperature or below, then fill your feeders. That's it!

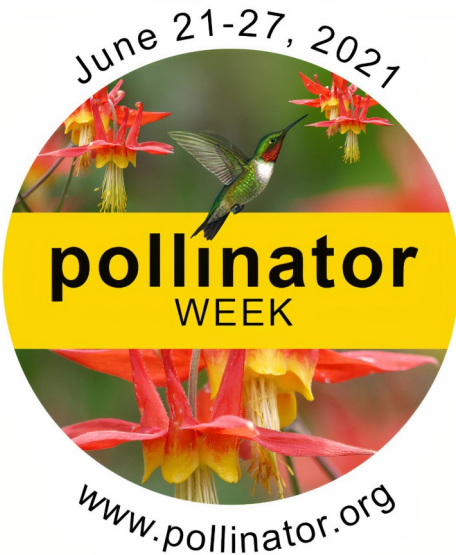
<https://www.almanac.com/hummingbird-nectar-recipe>

Pictures and hummingbird and recipe by Robin Sweetser/ Old Farmers' Almanac, April 2021



Fennel pollen is a Bumblebee favorite.

June is National Pollinator Month



Blossoms abound and attract bees and other pollinators.



California poppy

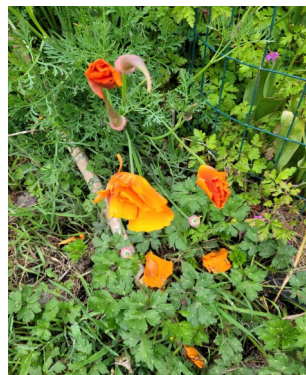
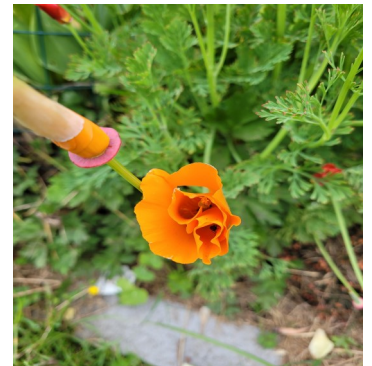
California poppy is not just native to California. It grows as a native in more than 30 states, according to the National Resources Conservation Service.

Eschscholzia californica is cheerful and tough, preferring poor soils, no fertilizer, and little water. It starts blooming in March, and, if dead-headed or cut back, it will re-bloom into the fall.

Better yet, the Oregon State University Extension Service says California poppy attracts many native bees, as well as butterflies. It is described as doing best in well-draining soils, but it survives and thrives in a heavy clay soil in my Myrtle Point garden and in my friend's sandy soil garden in Charleston.

What's not to like? It self-sows readily and can spread throughout prepared garden soil. The good news is that the distinctive ferny leaves make it easy to spot and pull out of unwanted location.

Jesse Milligan CCMG



Small Gardens with a Big Impact

How often do we hear “Oh I wish I had room for a garden, but I only live in a small house, or a small apartment, or a condo with a small patio.” Well I am here to tell you that you can grow many things in small places. The big trend I am seeing is vertical gardening. Another biggie, is utilizing food grade 5 gallon buckets. You can grow beans to zucchini in buckets. Tomatoes are a natural for a 5 gallon bucket and with a little ingenuity, there are so many more vegetables, flowers and yes fruits that can be enjoyed from containers. I watched a “YouTube” video where a lady had 1 acre of containers to grow all of her gardens. She kept buying and



scrounging containers of all kinds, from bathtubs to ice cream buckets. Her yard is awash with color, greens, gold, reds and blues, vegetables, berries, fruits of all kinds and flowers. I took a page from her because the soil that I have is one large sand dune, with a nice layer of gravel and construction concrete mixed in. I decided to forgo trying to rebuild the soil. Not enough centuries to do this, so I resorted to all containers. Large raised beds, horse

troughs, cedar beds, concrete cinderblock beds, straw bale beds and hügelkultur mounds. With some work and lots of great resources with our OSU extension websites, our family built a food forest, a small



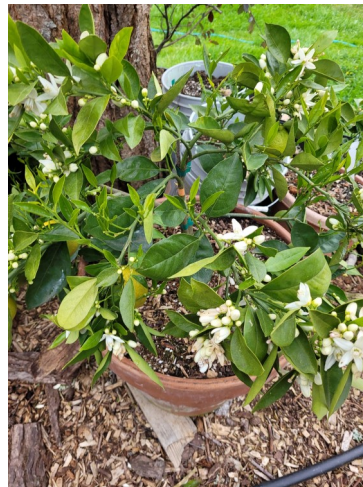
oasis of beauty and joy and a great pollinator garden, all from containers.

Container planters can turn anyone into a gardener, anywhere.

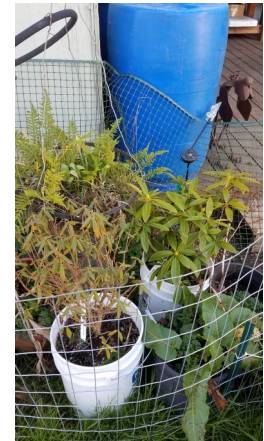
Tin wash tub



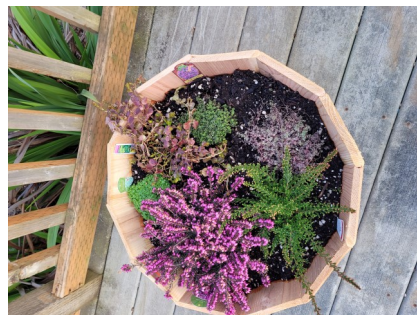
Vertical Stack



Navel Oranges in clay pot



Rhody in buckets



Herbs and flowers in wooden barrel pot.

Spotlight on Food Preservation : *KOMBUCHA: A DIFFERENT KIND OF TEA*

By Samantha Clayburn

Fermented foods and beverages have been around for thousands of years. Fermentation is one of the oldest preservation methods out there. Many of the food and drinks we still know and love like yogurt, bread, cheese, beer and wine are all fermented foods. It wasn't until the 1800s that people actually understood what was happening to make their food ferment. Louis Pasteur, a French chemist, made the connection of the role of yeast in the process of fermentation. His original definition of fermentation as "respiration without air" was a key discovery in the advancement of fermentation. Fermentation is an anaerobic process, the desirable bacteria do well in this airless environment. They digest sugars, starches and other carbohydrates then release alcohols, carbon dioxide, and organic acids. The bad or undesirable bacteria can't survive in the airless environment and therefore spoilage of the food can't occur.

Fast forward five decades into the early 1900's and food scientists started to research the health benefits of fermented foods. Now in the last 40 years, extensive research has been performed to examine the health benefits of consuming good bacteria. Most everyone has heard of or seen products at the supermarket that are labeled as "probiotic" products. In simple terms, a probiotic is a food that contains good or friendly bacteria. And there is a good chance if you go to the beverage aisle in the supermarket there will be a shelf or two filled with Kombucha drinks. Since fermentation is key in the making of Kombucha, let's take a deeper look at making and storing your own Kombucha at home safely.

Kombucha is a cider-like beverage made by fermenting sweetened tea. There are a few things you will need to gather before you start the kombucha making process. The main thing is a starter culture of bacteria and yeasts known as a SCOBY (Symbiotic Colony of Bacteria and Yeast). This can be purchased or divided from another SCOBY once it is established. The SCOBY looks like a jelly-like pancake with layers as it grows that can be peeled apart and shared. You will also need starter liquid which can be purchased fresh or from another's mature starter.

Once you have all your ingredients, add the SCOBY and starter liquid to a food grade container like a large crock or jar filled with brewed, cooled sugar-sweetened tea. Note: it is important to sweeten the tea with real sugar as sugar is needed to feed the bacteria. Lightly cover (do not seal up tight) and allow to ferment at room temperature for 7-10 days but it could take longer if your house is cooler. The liquid acidifies the tea to get it to a safe pH level and reduce possible contamination, while the sugar feeds the bacteria and yeast making the end product have a cider vinegar like taste with slight carbonation and trace amounts of alcohol. You can add fruit juice or other flavorings after fermentation is finished.

Make sure to save your SCOBY and some of the starter liquid for your next batch! Just a couple precautions to keep in mind as well. Start small when you are new to drinking Kombucha, too much too soon could affect the digestion system in some people. If any signs of spoilage are noted in the jar during fermentation such as fuzzy blue, gray, green, brown or black mold, discard the SCOBY and kombucha. Make sure to clean the jar or container really well before reusing and start over with a new SCOBY and starter liquid. For more information and recipe instructions visit <https://foodsmartcolorado.colostate.edu/recipes/preservation/understanding-and-making-kombucha/>



Garden Checklist for Summer

Here are some of our tips for your Summer Check list.

- ♦ Harvest time for greens, peas, early potatoes, carrots, beets, garlic, fava beans, artichokes, beans, strawberries, lettuces, and a huge list of tasty veggies and fruits.
- ♦ Keep up with weeding. Weeds can take away from the vitality of your vegetables and bulbs. Keep on those bind weeds and buttercups.
- ♦ Time for mulching in the hot summer months and shade cloths where appropriate. Tuile and thin spun can keep the bugs off and the hot sun tempered.
- ♦ Harvest blueberries, raspberries and other cane berries.
- ♦ Keep planting progressive crops such as warm weather lettuce, radishes, snow and snap peas.
- ♦ Harvest apricots, peaches and later on, nectarines and the apples
- ♦ Plant seed flats of cole crops (cabbage, cauliflower, broccoli, and Brussels sprouts) in August for fall planting.
- ♦ Beets, bush beans, carrots, cauliflower, broccoli, lettuce, kale and peas planted in midsummer provide fall and winter crops. Broad beans are a great cover crop and the leaves are edible too.
- ♦ Dig spring bulbs when tops have died down; divide and store or replant.
- ♦ First planting of Chinese cabbage, kohlrabi, and rutabagas.
- ♦ Cure garlic in July and onions and shallots in August for longer storage. 6 weeks in a cool shaded and dry place.
- ♦ Keep an eye out for powdery mildew in August as it is a common problem for the squash family, grapes, roses and other ornamentals.
- ♦ To reduce evaporation, water vegetable and flower gardens in the early morning. Water the soil rather than leaves to reduce disease. Water deeply and infrequently to encourage root growth.
- ♦ Pay careful attention to watering and feeding hanging baskets of flowers or vegetable plantings during extended periods of hot weather.
- ♦ Harvest tomatoes, tomatillos, melons, peppers and corn in late summer early fall.

FOR MORE INFORMATION CHECK OUT THE FOLLOWING WEB PAGE.

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

2021 Coos County Fair is Happening!

After having to take last year off, the fair is back in business and ready to welcome the community back to five days of animals, exhibits, carnival rides and fun. The Coos County OSU Master Gardeners and Master Food Preservers will have booths this year. Come see us Tuesday July 20th through Saturday July 24 from 10-7 pm and get your gardening or food preservation questions answered.

The big change for us this year is the Master Gardeners booth and the land products will be relocating to the Oaks Pavilion this year instead of being in the Clarno Building like years past.

The Master Food Preservers will also be selling their usual food preservation resources Clear-Jel, parchment paper, and a variety of food preservation resource books. Also you can purchase raffle tickets (\$1 a ticket or \$5 for 6 tickets) to win a food preservation basket worth \$150 dollars!

So make a plan to come see us at the Coos County Fair this year!

2021 Coos County Fair & Rodeo

July 20-24

"Concert Nights

and

Carnival Lights"

Planting Time- Vegetables

By now hopefully you are basking in abundance. Time to remember the fall plantings.

Outdoor planting for June and July

- Amaranth greens
- Beets
- Carrots
- Corn
- Lambs quarters
- Orach
- Cilantro
- Asian greens
- Scallions and Chives
- Beans, Bush and Pole
- Cucumbers
- Summer squash
- Lettuce
- Kale
- Swiss Chard

Outdoor planting for August (for Fall)

- Beets
- Spinach
- Brassicas such as Broccoli Raab, Asian greens, Collards
- Cress
- Endive and escarole, Raddicchio
- Lettuce
- Radishes
- Miner's lettuce
- Onions
- Scallions
- Chinese Cabbage
- Cilantro
- Shungiku

Outdoors planting for September

- Beets
- Spinach
- Chard
- Carrots
- Fava Beans
- Corn Salad
- Arugula
- Asian Greens
- Mustard
- Cabbage
- Turnips (for greens)
- Parsley

Planting Time-Flowers

Crazy blooms for the summer and deep colors for the Fall.

Outdoor Planting for June and July (there is still time for some blooms. Optimum time to sow Perennials for next Spring and Summer.

- Borage
- Nigella
- Spider Flower
- Nasturtiums
- Butterfly Flower
- Sunflowers
- Zinnia
- Perennial Buckwheat
- Angelica
- Lovage
- Evening Primrose
- Snapdragons
- Hollyhock
- Lobelia
- Carnations
- Dianthus
- Baby's Breath
- Cottage Pinks
- Rose Campion
- Sweet William
- Salad Burnet
- Coneflowers
- Chrysanthemum
- Shasta Daisy
- Yarrow
- Viola

Outdoors Planting for August

- Lacey phacelia
- Love in the Mist Nigella
- Saffron Crocus
- Mallow
- California Poppy

Outdoors Planting for September: Early September

- Borage
- Bluebells
- Farewell to Spring
- Limnanthaceae
- Alyssum Lobularia maritima
- Annual Lupines
- Mountain Phlox
- Rose Angel Pink
- Flanders Poppy
- California Poppy
- Ranunculaceae
- Larkspur
- Bread seed Poppy, Peony Poppy
- Shirley Poppy



South Coast Community Gardens Update

BANDON

Good Earth Community Garden

Things are in full swing at the Bandon Good Earth Garden. We have had applications trickle in the last month, slowly filling up our empty beds. We will begin offering second plots soon to current members. We have held two monthly work parties now and are pleased by how many members are taking on volunteer tasks even when they cannot attend. We look forward to the harvests to come.

Leslie Wirt, Garden Coordinator

COQUILLE

Coquille Harvest Moon Garden

Garden is still functioning, but at present time is having a transition with their board members. For more information check the website.

<http://www.coquillecommunitygarden.org>

COOS BAY

Lady Bug Landing Garden Report

The garden season is moving along, we were full until today as a person gave up their plot, and there is not anyone on the waitlist now. If the plot stays empty it will be used for the Food Bank. Tina Powers and her husband brought several tomatoes, celery, celeriac and broccoli plants to the garden for gardeners, and she is planning on bringing more this Saturday, which has been very much appreciated. Most of the plots are planted, as are a good portion of the demo beds. Starting in a week, lettuce will be ready to harvest in the demo bed and will be taken to the Food Bank. There is already broccoli, cabbage, and cauliflower to follow along with three kinds of onions. We will be planting tomatoes, cucumbers, and squash soon, another great season.

Happy Gardening

Renee Blom, 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.

Opening up our gardening hearts.

By Tina Powers

Last year's news seemed to be filled with COVID-19, horrific incidents, riots, injustices and inequities. As gardeners, we have a golden opportunity to open up our hearts and our gardens to all, as a salve, a learning tool, a means of sharing, education, kindness and tolerance. Food is the universal communicator and language. When we share our home grown vegetables, fruit and flowers with our neighbors, even strangers, we break down the barriers to discrimination, and intolerance. When we learn from other cultures, we show respect for their methods and differences and open up ourselves to new ideas, old ideas, and everything in between. Oregon Master Gardeners Diversity, Equity and Inclusivity Cohort is a group formed to study and implement a way to include our diverse population in Oregon into our gardening organization and family, bring the joy of gardening to all, and provide for many methods to be shared, multiple ways to collaborate and include ALL humans regardless of race, creed, gender, political affiliation, color or nationality. It will be a great resource to expand our knowledge base, acknowledge those cultures that have influenced our garden practices and enrich our gardening experiences.

Some resources to share:

Conquerthesoil.com

Website that explores and informs on the history of Black gardeners and Black Garden clubs of America and the impact of such luminaries as Booker T. Washington, and a host of many others.

Lansugarden.org

<https://lansugarden.org/visit/>

A result of a collaboration between the cities of Portland and Suzhou, our sister city in China's Jiangsu province that's famous for its beautiful Ming Dynasty gardens, Lan Su was built by Chinese artisans from Suzhou and is one the most authentic Chinese gardens outside of China.



*"To plant a
garden is to
believe in
tomorrow"
Audrey Hepburn*



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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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