



COOS COUNTY MASTER GARDENER™ ASSOCIATION

GARDEN THYMES

Sweet Preservation

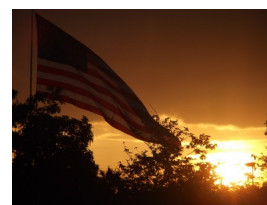
Sunshine at Last, Garlic Scapes and Potato Forests.

By Tina Powers

After a wet then dry Winter, Spring decided to inundate our region with rain, cold, wind and more rain. At last the sun has arrived to find gardens overflowing with produce. Peas, asparagus, greens of all types, and allium have gone nuts. I overplanted the garlic again and my friends are tending the scapes, keeping the bindweed at bay and taking pictures of my potato forests while I traipse around the country on a quest for seeds, knowledge and garden visits. A trip planned for 2020 has finally arrived and we saw the amazing grounds of the Seed Savers Exchange in Decorah, Iowa. Wow! An inspiration for sure and looking at the efforts to preserve and propagate heirlooms is nothing short of amazing. Then it was off to Farmer Lee Jones' farm in Huron, Ohio. A large scale family farm with third generation family members turning dozens of acres into a permaculture haven. Next stop, Johnnie's Seeds in Maine, along with visits to Eliot Coleman's farm where his daughter has taken over the reins. Large scale growing of an immense selection of vegetables, fruits, berries, and flowers done with a deep appreciation for organic and sustainable practices. We've delighted in exchanging ideas with other Extension Master Gardeners in Wisconsin, Michigan and points East. Visiting with growers all across the US gives you a sense of real hope that people are waking up to the importance of growing your own food, planting native gardens and pollinator gardens. We encountered native regenerative meadows in Michigan where ghettos once thrived and many other gardeners just growing a crazy quilt of flowers, bushes, trees and gardens everywhere. I will be heading back to our cool Oregon coast with new ideas to share, new and old friendships renewed and inspiration to share with our fellow Master Gardeners, trainees and those folks that just garden from the heart and soul. Summer and life is back. Enjoy with a new or renewed sense of wonderment and joy. Happy Gardening!

**MARK THIS ON YOUR CALENDAR!!
"STARS, STRIPES AND
WARM SUMMER NIGHTS"**

**COOS COUNTY FAIR.
JULY 26TH THROUGH JULY 30TH
FOOD, FUN, 4H, COWS, PIGS,
SHEEP, GOATS, POULTRY AND
LOTS OF PLANTS, VEGETABLES
AND PRESERVED FOODS, PIES,
BAKED ITEMS, QUILTS, PHOTOGRAPHY, ART AND MORE!**



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Oregon State University Extension Service Master Gardener



Master Food Preservers



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Newsletter Editor

Tina Powers

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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

Summer is finally here and just in time!

After what felt like a never ending rainy late spring, many of us thought summer would never get here. Garden plantings were delayed for over a month and that pushed back our food preservation timeline as well because we won't have our fruits and vegetables to can during the usual time. It left many of us without our usual routine. But the silver lining is that it did give us more time to plan and research some new varieties to plant or canning recipes to try. We also desperately needed that rain to help reduce our risk for wildfires and add some much needed water to our rivers, lakes and reservoirs.

Our Master Food Preserver workshops got a late start this year due to lingering COVID concerns but we kicked off our monthly series with a pressure canning chili workshop that was well attended and got lots of positive feedback. We try to switch up the workshops each year to include different products but still cover the basics of canning and food preservation. The rest of the year's schedule is on page 7. We will have a Master Food Preserver volunteer training in September and October if you want to take it a step further and learn how to teach others about safe food preservation and hang out with a fun bunch of volunteers (and me of course)! More information on the training can be found on page 10.

The Master Gardener program completed their volunteer training in April with a small but mighty group of trainees who braved the first ever hybrid training. Most of the training was done online with weekly Zoom meet-ups and a few in-person hands on trainings such as pruning fruit trees, greenhouse 101 and learning about native plants. The Master Gardener plant clinic is open at the Extension office on Mondays and Thursdays from 9am to 12pm and staffed with super helpful volunteers to answer your plants, bugs, and gardening questions. Swing by or give them a call or email, they are happy to help!

And finally don't forget to come see both the MFP and MG volunteers at the Coos County Fair & Rodeo July 26-30. They have their booths in the Oaks Pavilion from 10a.m. to 7p.m. daily. The MFP group will be raffling off a goodies basket with an electric boiling water canner and other canning goodies and the MG group will have a composter to raffle off so swing by and buy some tickets for your chance to win!

<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.

Samantha Clayburn

Outreach Program Coordinator



How to Grow and Care for Coneflowers

Coneflower is a native North American perennial with daisy like flowers and raised centers. The flower, plant, and root of some types have been used in herbal remedies for millennium. Native tribes relied on the roots for health giving properties. Echinacea plants are indigenous to North America. It is thought that the Great Plain Indians first used the plant's leaves, flowers and roots for medicine. Realizing it has so many uses, the pilgrims began using them too. This tradition carried on from generation to generation. In fact, this plant was listed



in the US National Formulary from the years of 1916- 1950's. Coneflowers or Echinacea are a long-flowering perennial for borders, wild-flower meadows and prairie gardens. Blooming midsummer to fall, the

plants are relatively drought-tolerant and rarely bothered by pests. The flowers are a magnet for butterflies, and the seeds in the dried flower heads attract songbirds. Flower colors include rose, purple, pink, and white, plus a new orange variety. Plants grow 2 to 4 feet tall, depending on variety. The flowers come in many colors, all very bright and are incredible pollinator attractors. These plants come back year after year and self-seed so you can end up with many of these beauties in your garden. Great for rock gardens, along fences and as a backdrop for shorter plants, they make a great edition.

When to Plant Coneflowers More commonly, coneflowers are bought as small plants with blooms already on the way. These should be planted in spring or early summer, or in fall. Plant coneflowers when small, with blooms on the way, in spring or early summer. Seeds can be started indoors 8 to 10 weeks before the last spring frost date. Or sow them outdoors when the soil has warmed to at least 65°F/18°C. Seed-sown plants are not likely to bloom for 2 to 3 years.

Note: Don't cut back coneflower plants and they'll self-seed readily. If dividing or transplanting cone-flowers, do so in the spring or fall. Coneflowers both attract butterflies and are deer resistant, so they can give beauty without being destroyed.



How to Grow Coneflowers from Seeds

Coneflowers aren't difficult to germinate. Like most plants that easily self-seed, you can scatter them onto damp soil on a wind-free day. To make sure you get the most value from your seeds and ensure the highest germination rates, you'll want to take a few basic steps.

Seed Treatment: Stratification—Coneflower seeds benefit several weeks of cold stratification prior to planting. Put them in the freezer or a cold refrigerator for 8 to 12 weeks before you plant to start them. You can do this in December/January.

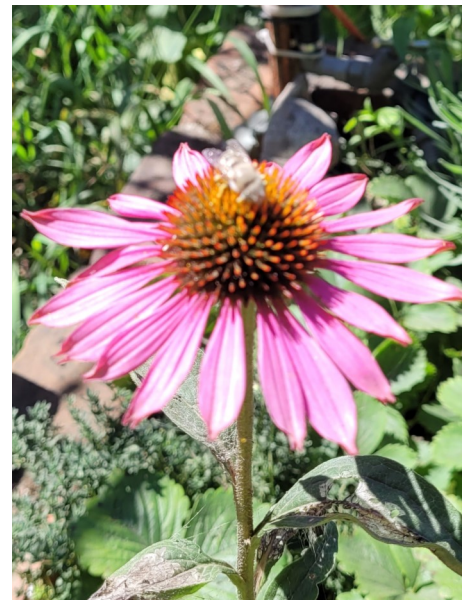
When to Plant: Scatter seeds in late fall, direct sow early spring or start indoors (after cold stratification) 6 to 8 weeks prior to the last spring frost. You can do this in February and March.

Indoor Planting Tips: Coneflower roots are susceptible to transplant shock, so we recommend starting them in peat pots.

Seed Depth: No more than 1/8" deep. Coneflower seeds require sunlight to germinate.

Seed Spacing: Thin or plant 12" to 18" apart. Or you can group them closer together for a tighter display in your garden. 6" to 8" apart, like a bouquet.

Days to Germination: 7 to 30; around 14 days under ideal conditions (65°F-70°F). I use a heat pad under mine to give them a good start.



Photos by M. Eng. And T. Powers

Extension Services, Gardens and Seed Savers Exchange

By Tina Powers

We took our long delayed cross country trip to explore what other gardeners are doing this year. We made a point to seek out fresh ideas and find out how this year's weather has impacted the growing seasons. Everything and everywhere in the US and Canada were one to two months behind normal. We did get some cool tips, seeds and other garden goodies along the way. We made a point of hitting the Seed Savers Exchange early in our trip. It was a dream come true. The farm and gardens were amazing, and they also had a similar late start like our Oregon gardeners. Storms and cool weather had their planting and crops over a month late, but what growing we did see was indeed glorious. It is a large spread with acres of beautiful natives, heirlooms and rarities. Many seeds were available for purchase and they had many programs going on for growers of all ages. We happened to arrive when the local school children were there on their field trips. And butterflies abound! So many pollinator attractors mixed in with edibles. They have



hundreds of types seeds that their growers plant so that rare plants can be propagated all over the country and be saved for future generations. These are available for all and I spent a few hours just looking at all of the types of tomatoes, peppers, flowers, perennials, gardens, paths, and available information. For more information:

Seed Savers Exchange Heritage Farm
3094 N Winn Rd, Decorah, IA 52101
(563) 382-5990 www.seedsavers.org

Here are some examples of their summer garden lay out planning. Each shape is filled in with herbs, edibles and flowers. Again, they were a month behind on this project as the snow had only been gone for less than a week. These pictures were taken the end of May!



Companion Plants in the Garden

by Tina Powers

Research demonstrates the importance of companion planting for insect management. Planting certain plants with others helps plants communicate and share nutrients, protects from insects and other predators and strengthens each plant synergistically. Companion plants work in three primary ways to help manage insects:

With smells

- Plants can emit odors that either repel insects, attract them, or simply mask the odors of other plants. Due to these traits, you can use plants to pull pests away from other crops (trap crops). Repel them away from the area (repellent crops). Make insects less likely to land on your garden vegetables because there are too many signals to interpret.

By attracting predators or parasitoids

- Predator insects eat other insects, and parasitoids lay their eggs inside of other insects. By providing habitat and food for these insects, you can attract them to your garden to help you manage pests.

By being visually distracting

- Some insects use visual cues to find their target plants, such as leaf shape or color. If you have a whole plot full of the same plant, insects may find it more easily than if you have a variety of plants with different heights, colors, and textures.

The three sisters model first emerged in Mesoamerica and has been used by many indigenous communities including Pueblo, Mandan and Iroquois tribes for hundreds of years. This model of combining corn, beans, squash and other vegetables is still the foundation of milpa farming systems in Mesoamerica today.

Corn provides a stalk for beans to climb, as well as a visual deterrent for squash insects such as squash vine borer. Beans provide nitrogen. Squash can be a deterrent to vertebrate animals like raccoons, which often eat sweet corn. Sage and thyme reduced diamondback moth populations on Brussel sprouts in the greenhouse. In an Iowa study, thyme, onion and nasturtium helped to reduce cabbage looper and imported cabbageworm damage in broccoli. Marigold, onion and nasturtium helped to reduce these cabbage worms in cabbage.

Many garden blogs recommend planting nasturtium alongside squash plants. This age-old practice is supported by research, showing that nasturtium can help to reduce squash bug populations. Another study in Iowa showed that nasturtium and marigolds both helped to reduce damage from squash bugs and cucumber beetles.

To quote from the Old Farmers Almanac:

Friends: Basil and tomatoes were made to go together, not only in sauces but in the garden, too. This herb helps tomatoes produce greater yields and it repels both flies and mosquitoes. Marigolds are another good companion, repelling nematodes and other garden pests. Other friends to tomatoes include asparagus, carrots, celery, the onion family, lettuce, parsley, and spinach. Plant mint among your lettuce to keep away the slugs that feed on lettuce leaves, or plant chives and garlic to repel aphids. Beans, beets, broccoli, carrots, corn, peas, radishes, and marigolds also work as good companion plants. Marigolds attract aphid-eating ladybugs. Companion planting with sunflowers attracts pollinators and this helps when growing vegetable, salads and herbs. And pollinated flowers will produce seeds for next year's planting.

Foes: Cabbage, beets, peas, fennel, dill, and rosemary. Corn and tomatoes both suffer from the corn earworm, and tomatoes and potatoes are affected by the same blight, so keep these plants separate to prevent the spread of pests or diseases. Carrots should be planted near onions because onions will repel the carrot fly. However, onions and beans or peas do not work well together.

Soil health: By planting plants with different root structures together, you can aerate the soil and allow plants to pull nutrients from different parts of the soil profile. Plants with taproots or tubers like carrots or potatoes can help to break up compaction in the soil. Deep-rooted crops like melons and tomatoes pull water and nutrients from deeper in the soil profile. Adding legumes like peas, beans and clover to your garden is another great way to maximize soil health. Legumes fix nitrogen from the atmosphere and reduce your total fertilizer needs. Legumes such as snap peas or green beans can be planted as a crop you plan to harvest, or you can sow a legume cover crop underneath your main crop, such as sowing cowpeas under sweet corn in a garden bed. Sunflowers also improve the soil.



TIPS FOR FAIR FOOD PRESERVATION EXHIBITS

By Samantha Clayburn



Thinking about entering your home canned foods in this year's fair? The Master Food Preserver program has 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 royalty!

- *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 different 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" headspace is recommended for fruits and 1" headspace 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 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 enter 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? The judges look at the details to be sure you have followed all the instructions for labeling and recipes.

Coos County Master Food Preservers 2022 WORKSHOP SCHEDULE

DATE	CLASS	TIMES	COST
July 9	DEHYDRATION, FREEZE DRYING, SMOKING AND JERKY MAKING	10-2	\$10
July 26—30	MFP BOOTH AT THE COOS COUNTY FAIR	10 - 7 daily	
Aug. 13	TUNA CANNING	10-3	\$15 MUST BE PREPAID
Sept-Oct	MFP VOLUNTEER TRAINING	TBD	\$150
Sept. 24	TOMATOES & SALSA	10 - 2	\$10
Oct. 15	EVERYTHING APPLES	10 - 2	\$10
Nov. 5	HANDMADE HOLIDAYS: GIFTS FROM THE HEART	10 - 2	\$15

1ST WED. OF EACH MONTH:
AUGUST 3, SEPTEMBER 7

MASTER FOOD PRESERVER BOOTH AT THE
COOS BAY FARMERS' MARKET
**BRING YOUR
PRESSURE CANNER GAUGE FOR TESTING!**



WATCH FOR US AT THE FARMERS' MARKET. WE'LL BE THERE TO
HELP YOU WITH YOUR FOOD PRESERVATION QUESTIONS AND
PROVIDE FREE CANNER GAUGE TESTING & PRESERVATION
RESOURCES.

Preregistration recommended for all workshops
Call 541-572-5263, ext. 25292 or 25299

Unless otherwise noted, held at:
OSU Extension Service
631 Alder Street, Myrtle Point
<http://extension.oregonstate.edu/coos>



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Master Food Preserver program coordinator Sam Clayburn, 541-572-5263, ext. 25299 or Samantha.clayburn@oregonstate.edu

Planting Time-Vegetables

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

Outdoor planting for 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: 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 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

The Good Earth Community Garden has 9 remaining plots to be rented and we're beginning to see new growth throughout the garden! The lettuces in the donation plot are ready to be harvested! We will be donating the lettuce to Everyone At the Table. This nonprofit organization, serves free meals (donations accepted) and encourages the community to come together to have a meal and get to know one another. This is every Tuesday at the Barn in Bandon. As Oregonians, we do love the rain; however, we are ready for some warm, sunny days soon so the garden will begin to sing and flourish.

Best,
Susie Zohreh
Garden Manager and MG Cheerleader

COQUILLE

Coquille Harvest Moon Garden

Garden is still functioning. For more information check the website.

<http://www.coquillecommunitygarden.org>

COOS BAY

Lady Bug Landing Garden Report

Lady Bug Landing is exploding with beautiful vegetables and flowers. Cindy Delgado an LBL gardener has been helping oversee the garden while Renee is recovering from knee replacement surgery, with the help of other gardeners who have helped with watering, weeding and harvesting of the demo areas. Renee has been thankful for their help and love of the garden. There is a real sense of community among most the gardeners. There has been about 75 pounds of produce taken to the Food bank so far, mainly lettuce, chard and cabbages. Also all the fall shallots have been dug and are hanging in Renee's garage until they have dried, then will be dispersed to people helping at the garden. The apple tree has some scab this year due to some leaves not having been raked under it this winter and all the Spring rains. The garden is thriving.

Happy Gardening
Renee Blom
Garden Manager

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.

Master Food Preserver Volunteer Training is back!

Coos County Master Food Preserver Program

2022 MASTER FOOD PRESERVER VOLUNTEER TRAINING

Thursdays: September 1, 15, 29, October 6, 20
from 9-4 and Saturdays September 24 &
October 15 from 9-3



Advanced training in food preservation and safety

- Safe preservation techniques
- Up-to-date information, including a resource manual
- Safe food handling techniques
- Evaluating recipes & methods
- Become a member of the MFP team



For more information, please call
541-572-5263 ext 25299
Held at the

OSU Extension Office
631 Alder Street, Myrtle Point

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

Accommodations for disabilities may be made by contacting 541-572-5263 or Samantha.Clayburn@oregonstate.edu



Oregon State University
Extension Service
Master Food Preserver

Garden Checklist for Summer

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

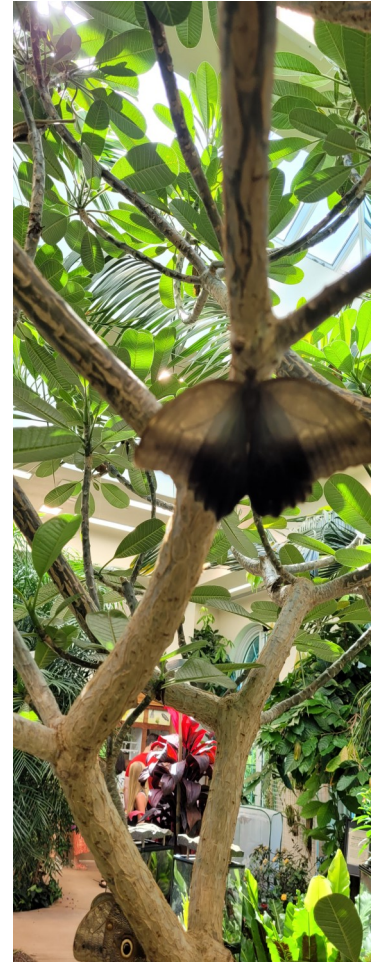
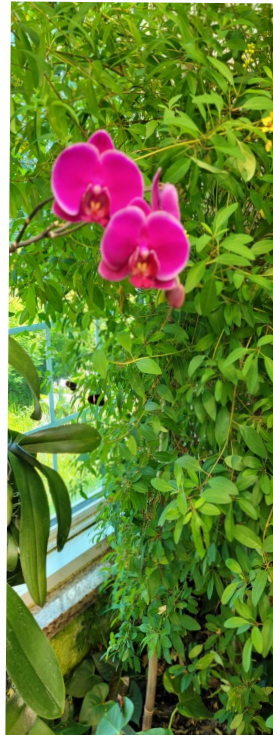
- ◆ Hopefully you have your garlic harvested and drying either on racks or somewhere where air flow is good and they can harden off for storage. Cure garlic in July and onions and shallots in August for longer storage. 6 weeks in a cool shaded and dry place.
- ◆ Harvest time for greens, peas, early potatoes, carrots, beets, garlic, fava beans, artichokes, beans, strawberries, lettuces, and a huge list of tasty veggies and fruits.
- ◆ Bind weeds are evil this year with all of the extra rain. 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. Tulle 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.
- ◆ 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>

Butterflies and Pollinators

On our trip, we visited the Butterfly Pavilion at the Milton Hersey estate in Pennsylvania. Here they work with scientists to present some of the most amazing pollinators in the world. Truly an awe inspiring place to visit for a gardener.



In Memoriam

The Master Gardener program lost two great men this past year. I want to take a moment and recognize their amazing lives and the contributions they made to our Master Gardener program.

Don Ivy passed away last summer and we recently got together to remember the legacy he left our community. It was a packed house at the Mill Casino and I was moved by the touching tribute to someone that has forever left a mark on so many people, myself included. I feel so blessed to have gotten the opportunity to get to know Don during his time as a MG volunteer and all the great things he did to help the program over the years. He had served on the scholarship committee as chairperson for many years and helped distribute thousands of dollars to local students attending college for a horticultural related degree. He also was instrumental in the smooth transition of our Fertilize Your Mind garden seminar to the Mill Casino when we needed a new location.



Blair Holman passed away in earlier this year in the Spring. Blair had retired from the MG program a few years back but his mark on the program is still evident. He was the CCMGA president a few different times and was always willing to step in when the program needed him. His firm but consistent leadership was so helpful to me when I first started in my role of program coordinator. He was very stoic most of the time, but I always knew he had my back and I could count on him when the MGs needed something. His passion for gardening made him a great resource to volunteers and his mentorship of trainees helped get them going in their volunteer journey.



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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