

# THE DIRT SHEET

A Publication of the Wasco County Master Gardener™ Association

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## CLASSES CONTINUE!

DATE	<u>MORNING CLASS 9-12</u>	<u>AFTERNOON CLASS 1-4</u>
March 4	Pesticide Safety Pami Monnette	Pruning Techniques Ashley Thompson
March 11	Propagation Neil Bell	Plant Diseases Brooke Edmunds
March 18	Plant Clinic Training Michelle Sager & MGs	Plant Problem Diagnosis Jay Pscheidt
March 25	Bee-Friendly Gardening Andony Melathopoulos	Sustainable Landscape Design Signe Danler
April 1	Local Conditions and Techniques Michelle Sager	Test Review & Project Training Master Gardener volunteers



*Helleborus orientalis* –  
Lenten-rose



*Crocus sp.*



*Puschkinia scilliodes var.*  
*libanotica* – striped squill



*Fritillaria pudica* – yellow  
bells



*Olsunium douglasii* –

It's very beneficial to read the appropriate chapters ahead of classes – refer to your handbook for the weekly assignments. When you arrive park in the lower lot, classes are held downstairs. Please be sure to arrive early enough to get settled so classes can begin promptly at 9am and 1pm. Mentors and new trainees are encouraged to sit together. Bring your own plate and cup for snacks and beverages! It can be chilly in the room so plan accordingly. There is an hour for lunch – you are welcome to bring a sack lunch and join others or to leave to get lunch – your choice. We finish by 4pm but if you can stay and help cleanup that is appreciated!

### ***UPCOMING EVENTS – DON'T FORGET TO PARTICIPATE!***

On Thursday the 5<sup>th</sup> we are hosting the reception at The Dalles Art Center for the garden show "Nurturing Spaces". Please bring a finger food (not too crumbly, please) to the art center before 5pm and/or attend the reception from 5-7pm and help keep the food trays filled plus visit with others interested in learning about Master Gardeners.

On Saturday the 7<sup>th</sup> from 9-noon we will be at Sorois Park for the annual Rose Pruning Clinic. Bring tools and leather gloves and after training have a chance to practice pruning on lots of roses!

## PRESIDENT'S CORNER – MARILYN RICHARDSON

When my thoughts turn to spring weather and planting season, they turn to one of my favorite parts of the whole season—compost. I love my compost and look forward to spending time mixing it, turning it and putting this black gold on my flower and veggie beds.

I want to tell you how I learned about, and fell in love, with compost. Years ago my young family and I moved into our first house. I looked forward to gardening, although I knew almost nothing about it. My mother had gardened, but I hadn't helped or learned from her. But now I wanted to start.

The backyard had a mound of what I thought was soil, and I wanted to level it out and plant a vegetable garden. But when I confidently shoveled into it, I found it was loose grass clippings and yard debris that they had covered with a thin layer of soil. I was so disappointed, and angry with them.

So I walked away from it, and decided to ignore it. With a young family there was always much to do, so ignoring it seemed fine. I ignored it for a whole year, but finally decided I had to haul that mound away so I could start my garden. So, armed with shovel and wheelbarrow, I attacked that mound of...soil!!! I could hardly believe it! My mound of grass clippings had turned to beautiful soil. I was enthralled with it, I felt like jumping up and down. I might have even done that.

I've been composting ever since, and still get a thrill when I move my collected grass and food waste from the bin where it winters, into the yard, turning and watering it, and watching it turn fairly quickly into the mostly composted soil that enriches everything.

I hope you try composting at home. Master Gardeners have people who are experts in it, and can help you get started. And I hope you find the same joy in it that I did.

Happy Gardening!

**Marilyn**

## LIBERTY GARDENS – Jean Zylka

I am in the midst of doing some genealogy research about my mom's side of our family. I did a search for a specific ancestor in Minnesota, but got an article about Liberty Gardens that became popular and were promoted by President Woodrow Wilson. I have no idea why it popped up for my ancestor, but found the history interesting. So, I will share some information with you that comes from [www.mnopedia.org/liberty-gardens-1917-1919](http://www.mnopedia.org/liberty-gardens-1917-1919). There is more information in the full article as well as pictures of other posters. All the more reason to "grow your own".

On April 12, 1917, President Woodrow Wilson called upon Americans at home to help fight what would become WW1. Many turned to backyard gardening to increase their home food supply. Homegrown vegetables filled pantries and allowed "citizen soldiers" to conserve wheat, meat, sugar, and fats that were essential for U.S. troops.

These garden plots became known as "Liberty Gardens" in 1918 and were a crucial part of food conservation efforts since vegetables could take the place of meat and wheat based meals. Minnesota communities found land for people to garden if they did not have a yard. Businesses helped by turning empty lots into garden space. The Soo Line Railroad permitted gardening on 50,000 acres of its land. Other lines promoted use of right of way areas for crops. Gardeners along the Northern Pacific right of way produced enough food to fill 200 rail cars.

The Minneapolis Garden Club offered support and provided a demonstration agent, literature from the federal gardening commission as well as free seeds. School kids grew gardens in the schoolyards during the summer and filled out cards that tallied the hours they spent tending crops. There were posters promoting gardening in windows and libraries.

The increase in vegetable production also created interest in preserving them as part of  
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# The Dirt Sheet

## Wasco County Master Gardeners Association Executive Board Meeting February 18, 2020

Members Present: Marilyn Richardson;  
Annabelle Lavier; Bruce Lavier; Bill Marick,  
Jens Frederickson, Ronnie Smith, Steve  
Gillette

**Minutes:** Accepted as submitted.

**Treasurer's Report:** \$13,480.07 as of  
2/18/2020

### REPORTS:

**OSU Reports:** Marilyn and Bill are part of the hiring process for the Michelle's replacement. At this point the committee is in the process of reviewing the job announcement. It will probably be mid April or later before the position is filled. (see job announcement on page 5)

**NORCOR:** Planting has commenced with all systems—heating/cooling and sprinkling working. At this point the planting crew is ahead of schedule. Members have signed up to water on the days when there is not a planting work party. Work parties are scheduled for Mondays 10-12 and Thursday 1-3. Bill and Marilyn, with input from Peggy, are revising the memorandum of understanding developed last Spring but not presented to NORCOR (Jeff). Bill and Marilyn discussed taking the revised understanding to NORCOR prior to the March meeting.

**The DIG:** Cindy is restoring at least one panel on the wall.

### NEW BUSINESS:

**Art Center Hosting**— WCMGA will once again host the Garden Art event. Finger foods for the Garden Art reception (3/5) need to be at the center before 5:00 p.m.

**Rose pruning** — Marvin Elsberry will lead the event and provide training during classes prior to the March 7th date. Gene Parker is the contact person.

**Classes**— Start 2/19 with Marilyn handling morning announcements and Steve taking over the closing comments. Kim, representing the Extension Office will be in

attendance early to facilitate questions on operating the coffee maker, table and chair placement, and will have the key.

**Plant Clinic** at Soil and Water Conservation March 21st. Ask for volunteers at the classes.

**Seed exchange** at Library (3/28) and Maupin Library (4/25). (Bill and Hillary along with possible volunteers will be present.)

**Associate member** —Members voted to accept Sheri Esquivias as an Associate member.

Members also noted that there doesn't appear be a procedure for people to apply for Associate status and there's no delineation of requirements.

**Radio shows** —Ronnie and Steve check their schedules to cover KODL and Hood River shows

Meeting adjourned at 3:30 pm.

**Annabelle Lavier, Secretary**

## GARDEN WORK PARTY: COME JOIN US! - Laura Klement

**Saturday March 28th 9am - 4pm**  
**Heritage Heights**  
**1324 West 10th St.**

Join us in building community garden beds at Heritage Heights, a Columbia Cascade Housing Corporation property.

**No experience or tools necessary, just excitement! We will provide materials, tools, and FREE LUNCH—we just need your help!**

We will be constructing beds, filling them with soil, and working to make this garden the best space it can be. We will have tools for you to use, but if you have your own drill or hammer, please bring them! The beds are available for residents to use to grow fruits and vegetables throughout the year to increase access to healthy food and resiliency.

For questions and to RSVP contact:

Sonia Chavez (541) 370-2291

[soniaC@Mid-ColumbiaHousingAuthority.org](mailto:soniaC@Mid-ColumbiaHousingAuthority.org)

# The Dirt Sheet

## THE DIG 101 FOR NEW MASTER GARDENERS: The Dalles Imagination Garden – Cindy Russell

One of Wasco County Master Gardener's ongoing achievements is the learning garden – The Dalles Imagination Garden, or The DIG for short. Located on the Riverfront Trail at Klindt and Steelhead Roads, The DIG is an ever evolving learning garden for children and adults alike.

In 2007 Google loaned this land to Master Gardeners to create an outdoor hands-on classroom for all things garden. There are about 25 garden beds, some of which are dedicated to themes such as Butterflies and Pollinators, Medicinal, and Native Plants. Other possibilities are science, planting to attract pollinators, art in the garden, and companion planting, just to name a few.

The **Storybook Garden Beds** are whimsical interpretations following the theme of childhood favorites like Winnie the Pooh and Jack and the Beanstalk. In the center of the theme gardens is a "library" where there is a book to match that story.

Each Saturday morning from June through August, **Coffee at The DIG** offers mini workshops on everything from food dehydrating, tomato and cherry tasting to orchids and insects.

Opportunities abound for Master Gardeners at The DIG. You can to put that classroom knowledge to work (and play), and get to know your fellow Master Gardeners while building on your volunteer hours. Below are just a few of the possibilities to consider when we are done in the classroom. More information will be shared in the near future.

- \*Find a partner and adopt, design, and maintain a theme bed or a garden bed.
- \*Join in morning and evening work parties
- \*Volunteer assistance with Day Camps
- \*Teach a class or workshop
- \*Help with set up and take down at events.

If you aren't familiar with The DIG, take a walk or drive out and see what it's all about. You will be amazed at the transformation from February to June and beyond!

## SQUASH PICKLES

- 9 sprigs of fresh dill
- 3 large cloves of garlic, halved
- 3 teaspoons black peppercorns
- 1 1/2 teaspoons coriander seeds
- 3 teaspoons crushed red pepper flakes
- 1 1/2 lbs of yellow squash and/or zucchini, sliced into thin rounds\*\*
- 1/3 cup sliced sweet onion
- 1 1/4 cup of apple cider vinegar
- 1 1/4 cup of water
- 2 teaspoons salt
- 2 1/2 Tablespoons of honey

\*\* - Recommend using a mandolin slicer to slice the squash into thin rounds but you can also cut the squash into wedges or matchsticks, if that's what you prefer.

Divide the dill, garlic, peppercorns, coriander seeds, red pepper flakes, squash/zucchini slices and onions between 3 pint-size canning jars. Try to layer the squash slices and spices in each jar.

In a small saucepan over medium-high heat, bring vinegar, water, salt and honey to a boil. Remove from heat and let cool for a minute or two. Pour or ladle the hot mixture over the contents in the jars, pressing down on the squash slices so the brine covers them completely. Let cool on the kitchen counter to room temperature. Add the canning lids and refrigerate --will be ready in 2 days. Keeps in refrigerator for several months. (Side note: If you don't have 3 pint-sized canning jars handy, you can also use one larger 2-quart size canning jar.)

From Smitten with Squash  
by Amanda Paa

Enjoy!

**Anni Lively**

## HORTICULTURE & MASTER GARDENER PROGRAM COORDINATOR JOB ANNOUNCEMENT

The Oregon State University (OSU) Extension Service engages the people of Oregon with research-based knowledge and education that strengthens communities and economies, sustains natural resources, and promotes healthy families and individuals. This full-time (1.0 FTE), 12-month, fixed-term Community Horticulture and Master Gardener Educator position will serve the OSU Extension Wasco County Office. This position will be affiliated with the College of Agricultural Sciences, Department of Horticulture at Oregon State University. This position will be based in The Dalles at the OSU Extension Wasco County Office.

This Outreach Program Coordinator will provide leadership and coordination for the OSU Extension Wasco County Master Gardener and Community Horticulture programs. This includes assessing the needs, teaching, facilitating, and evaluating educational programs in community horticulture. This individual will be responsible for training, managing, and supporting active groups of Master Gardener volunteers and developing educational programs in noxious weeds and integrated pest management, community gardens, and other community horticulture related needs of the public in Wasco County.

Oregon State University and OSU Extension Service are committed to maintaining and enhancing a collaborative and inclusive community that strives for equity and equal opportunity. All employees of OSU Extension Service are responsible for helping to ensure that this commitment is achieved. This commitment includes, but it is not limited to, complying with Civil Rights and Language Access regulations. In addition, this position will design, develop, maintain and/or carry out Extension programs to ensure that all

people have equal program participation opportunities.

The commitment of OSU Extension Service to maintain and enhance a collaborative and inclusive community should be exemplified in all interactions and duties performed. Educational programs and outreach activities should serve diverse populations, including those that have been historically marginalized/excluded from participation. OSU is an AA/EOE/Vets/Disabled.

**For more information and to apply, visit:**  
<http://jobs.oregonstate.edu/postings/89086>  
**Posting #P03635UF Closing Date 03/17/2020**

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### Liberty Gardens, continued from page 2

the food conservation goal. One popular innovation was the cold-pack method instead of the pressure canner. (Cold pack is water bath canning of raw vegetables – for example, pickles) Competitions started at state fairs and continue to this day. In 1917 the competition was a live demonstration and the winner was selected on speed, skill, and cleanliness of her work as well as flavor, texture and appearance of the jarred produce.

Data describing home food production after the war ended in 1919 are scarce. Anecdotal information suggests that the passion for gardening did not continue into the 1920s. However, the privations of the Great Depression prompted some households to grow their own food in the 1930s. During World War II, nearly a generation after the first modern wartime gardening efforts, liberty gardens reappeared as Victory Gardens and became much promoted home-front resources.

### Jean Zylka

*Editor's note: Jean included a poster which was produced for the national War Garden Commission in 1918.*

# The Dirt Sheet

Newsletter of the Wasco County  
Master Gardener™ Association

Carolyn Wright, editor  
[carolyneewright@gmail.com](mailto:carolyneewright@gmail.com)

## Officers

President – Marilyn Richardson

President Elect – Candace Newman

Past President – Steve Gillette

Secretary – Annabelle Lavier

Treasurer – Jens Fredericksen

Historian – Bruce Lavier

OMGA Rep – Ronnie Smith

Alternate OMGA Rep – Steve Gillette

## OSU Extension Staff

vacant, Program Coordinator

For those of you not on **Facebook**, you can still view our page and read articles posted there. Here is the link:

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

## Find Us Online

<http://blogs.oregonstate.edu/wcmga/dirt-sheet/>

## Calendar

March 5	5-7	"Nurtured Spaces" at Art Center
March 7	9-12	Rose Pruning Clinic at Sorosis Park
March 17	2pm	WCMGA Board Meeting
March 21	8-11	Soil & Water Cons. Dist plant sale
March 28	12-2	Seed Exchange at Library Deadline for April newsletter



## STUFFED CUCUMBER SALAD – Ronnie Smith

4 8" cucumbers

¾ tsp salt

12 oz cream cheese at room temp (regular, not whipped)

2 Tbsp grated onion

3 Tbsp finely chopped green & red bell peppers

1 tsp paprika

freshly ground black pepper to taste

garlic to taste (optional)

lettuce leaves

small or grape tomatoes, usually cut in half or quartered

Cut ends off of cukes and score skin lengthwise with fork tines. Halve the cukes crosswise and remove seeds. Sprinkle insides with salt and place on rack or paper towels to drain.

Meanwhile, combine the cream cheese, onion, bell pepper, paprika, pepper, & garlic and mix well.

Stuff cukes with mixture. Wrap each piece in foil and refrigerate overnight. When ready to serve, slice stuffed cukes and arrange on a bed of lettuce leaves. Garnish with tomatoes.