

THE DIRT SHEET

A Publication of the Wasco County Master Gardener™ Association

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What's coming in 2021 for OSU Extension Master Gardener training? – LeAnn Locher

2020 has delivered many challenges and Oregon Extension Master Gardeners have risen to meet them. Identifying pest problems, recommending plant options, responding to compost concerns have all gone from in-person discussions to virtual workshops, email, and web based interactions. This has been a tremendous pivot, all while Oregonian's interests in gardening, and beginner gardeners, have skyrocketed in numbers.

In order to meet the needs of the community and to support our 3,000 active Master Gardeners, we are excited to begin announcing our approach to training in 2021.

Current Master Gardeners will be offered an innovative new curriculum, online, via a combination of self-paced learning and live webinars and online conversations with OSU experts. Online discussion boards and meeting rooms will be used to foster connectedness, networking, and the exchange of ideas among Master Gardeners across the state. This curriculum will be delivered January – March, 2021, so that Master Gardener volunteers can launch the 2021 gardening season empowered to serve Oregon's experienced and novice gardeners.

Trainings for new Master Gardeners will occur again in 2022.

What this means for Master Gardeners:

Access to top level university training opportunities to connect, learn, and grow with others in your local community as well as across the state;
 learn how to take the deep well of horticulture knowledge you have and bring it to more people, friends and neighbors through learning new online tools.

What this means for Oregonians:

Increased accessibility to OSU Extension Master Gardeners, questions, and advice;
 a whole wave of new regionally relevant resources to support Oregon's gardeners;
 increased topics of knowledge for growing plants for food, health and wellness.

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Eriogonum umbellatum – sulfur buckwheat



Erythranthe lewisii – Lewis's monkeyflower



Calyptidium umbellatum – pussypaws



Eucephalus ledophyllus – Cascade aster



Anemone occidentalis – mountain pasqueflower

PRESIDENT'S CORNER

No article this month.

WCMGA Executive Committee Meeting 8/18/2020

Members present: Marilyn Richardson, Annabelle Lavier, Bruce Lavier, Jens Fredericksen, Cindy Russell, Ronnie Smith, Candace Newman, Bill Marick

Extension Representative: Kim McCullough

Minutes: Bill moved and Jens seconded motion to approve minutes as presented (email). Motion passed.

Treasury: \$11,732.00 as of August 15, 2020. Members briefly discussed the option of placing some of the dollars in a Money Market or another option for earning interest.

Reports:

The DIG: Produce is taken to the Food Bank weekly. Members will meet for open work on Tuesdays at 9 a.m. This should result in cooler temperatures and the produce will be directly taken to the Food Bank.

Google grounds maintenance personnel will be on site August 24 and 25th to remove and/or plant along the adjacent fence. Cindy, Bruce, and Annabelle will continue to be in touch with the contracted grounds foreman.

There are on-going problems with insects and watering.

OMGA: According to Ronnie, no meetings have been held.

Radio Shows: Ronnie continues to meet with KODL and the Hood River station. Marilyn volunteered to join her on the next KODL Coffee Break (8/25).

Kim Reports:

Hiring Process: The hiring committee has met and agreed on a finalist who has accepted the position, but there has been no announcement, yet. The announcement should be forthcoming with an October 1 start date.

Kim and her OSU partners are exploring a November event that would include a thank you and celebration of good things associated with Master Gardeners.

Statewide, Master Gardener programs are losing 75% of their new 2020 members, usually it's around 30%. OSU MG Coordinators are working on classes for next year. At the present time, it appears that there will be two tracks (T and Th), one on the use of media to deliver services and one on horticulture with a start date in January and ending in March. (20 hours volunteer time/10 hours training)

Lorie Anderson is interested in joining Wasco Master Gardeners and will meet members at The DIG on Tuesday, 8/18. She completed her training this year in Polk County.

Future Planning:

Mary Ann Pauline has a greenhouse to donate along with greenhouse supplies. Cindy, Jens, Bill, and Marilyn indicated they will join Mary Ann and tour the greenhouse (scheduled for 8/29 with details to work out).

Members also discussed the possibility of operating a greenhouse outside of NORCOR. At this time there are options (ideas) and much research and input from members needs to be gathered. Bill agreed to talk to Jeff (NORCOR) about their plans for the greenhouse at NORCOR.

Adjourn 3:00 pm

Annabelle Lavier, Secretary

The Dirt Sheet

RECIPE REQUEST & GARDEN REPORT – April Gerlick

Hello Master Gardeners of Wasco County!

I was just wondering if anyone would like to share some yummy collard green recipes???? Seems like I have an endless supply! The handsome blue green leaves and beautiful shape of this leafy vegetable make it so hard to throw into the compost pile, even toward the end of the season. This veggie seems like the only one really making a statement.

My peppers are puny and my green beans still haven't grown much. I don't see any grapes on the vine and something is eating my strawberries. There are so many days when I feel like I'm just growing treats for the chickens! It's windy and dry up on Dell Rd. ... did I mention the wind?

This is my first year growing a veggie garden from what was a dry grassland a short year and a half ago, so needless to say I remain hopelessly optimistic. I'm hopeful it'll get easier as my gardens get rehabilitated over time. I will keep adding organic matter and be patient enough to grow cover crops.

When I take the time to appreciate those humongous collard greens that I started from seed and harvest those juicy heirloom tomatoes I do feel somewhat accomplished and maybe a little proud, even if that is all I have to harvest.

MASON BEE HOUSES

Laura Klement will be doing a Zoom demonstration training session on Tuesday, September 8 at 5:00 pm on how to make a mason bee "house". She will be recorded at The DIG by Andrea LaLonde, who is the 4H Garden Educator. You can follow along and make your own mason bee house – you will need the following items: the mason bee kit that Laura supplied (there may be some extras available if you didn't request one), a drill with a 5/16" drill bit, and a hammer. Laura did this project at Coffee at The DIG last year and it was a real hit.

RECIPES & GARDEN REPORT – Anni Lively

This year in addition to my regular veggie garden, I attempted to try some straw bale gardening. But I had difficulty in keeping the straw bales wet enough and ultimately gave up and rescued the veggie plants that were still alive and transplanted them into the regular garden.

My tomato plants are doing better than last year but I definitely need to invest in some more of Marvin's fabulous tomato cages! Earlier, when the weather was cooler, I got lots of sugar snap peas, snow peas, spinach & lettuce. Right now, my green beans and carrots are doing real well! Also steadily growing and expanding is my rosemary bush, which is now rudely elbowing its way in all directions into the parsley, thyme and chives. So that left me to explore for some recipes to use up all the rosemary I keep pruning off.

Chicken Jollof Rice - a spicy West African Chicken & Rice dish

- 1 Tablespoon olive oil
- 1 large onion, sliced or chopped (your preference)
- 2 14.5-oz cans of stewed tomatoes (or diced tomatoes)
- 1/2 can of tomato paste (6 oz)
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon red pepper flakes
- 1 Tablespoon Worcestershire sauce
- 1 Tablespoon chopped fresh rosemary
- 2 cups chicken broth
- 3 lbs of chicken meat (breasts and thighs) cut into large chunks
- 1 cup uncooked rice
- 2 cups sliced carrots
- 1 lb of green beans, cut into 2-inch pieces

Heat olive oil in a large pot over medium-high heat. Add onion and cook until softened. Stir in the stewed tomatoes and tomato paste. Season with salt, black pepper, cayenne
continued on next page

pepper, red pepper flakes, Worcestershire sauce and rosemary. Stir and bring to a boil. Then add chicken broth and chicken meat. Bring back to a boil, then reduce heat to medium, cover and simmer for 30 minutes. Then stir in rice, carrots and green beans. Bring back to a boil, then reduce heat to low. Cover and simmer until chicken is fork tender and the rice is cooked, 25 - 30 minutes.

**I don't have an exact source to cite this recipe since it is an amalgamation of several different versions that I found online. Some of the recipes called for chicken pieces but I like the ease of using boneless/skinless chicken meat. Also found versions that added red peppers or poblano peppers and if you really like it spicy: scotch bonnet peppers. There are many regional variations on this recipe so have fun with it and add what you like!

Olive & Rosemary Focaccia Bread

1 envelope (2 1/2 teaspoons) active dry yeast
 1 1/4 cups warm water (110-115 degrees F)
 1/2 teaspoon honey
 5 Tablespoons of olive oil, divided
 1 1/2 cups whole wheat flour
 1/2 teaspoon salt
 1 1/2 to 2 cups all-purpose flour
 1/4 cup chopped olives
 1 tablespoon chopped fresh rosemary

Place yeast, water and honey in a large bowl. Stir to dissolve yeast and let stand 5 - 10 minutes or until foamy. Add 3 Tablespoons olive oil. Combine the whole wheat flour, salt and 1 cup of the all-purpose flour and then stir into liquids, beating with a wooden spoon until flour is mixed in. Turn dough onto a work surface and work in enough of the remaining flour by hand to make a very soft, but not sticky dough. Knead for 10 minutes until very smooth and silky. Place dough in a large bowl that's been coated with oil, flipping the dough ball over to coat with oil. Cover and let rest at room temperature until doubled in size, about 1 1/2 hours.

Coat a 10 x 14 inch baking pan with 1/2 Tablespoon of olive oil. Punch down dough and knead in the chopped olives and fresh rosemary. Turn out dough onto a lightly floured surface. Roll dough into a rectangle to fit your pan. Let rest 10 minutes. Carefully lift dough into pan and spread out evenly. Brush top of dough with the remaining 1 1/2 Tablespoons of olive oil. Cover and let rise at room temperature until puffy, about 45 minutes. Preheat oven to 425 degrees F. Make 1/2 inch deep indentations over the surface of the dough using your fingertips. Bake for 12 - 15 minutes or until golden brown. Cool slightly before slicing.

Recipe from Giant Foods Inc.

Anni Lively

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*We will continue to offer our core services to gardeners in local communities, including answering your gardening questions, teaching and demonstrating locally-relevant gardening methods, and supporting locally-driven and delivered garden education opportunities. **But we're also expanding and strengthening our ability to develop and disseminate gardening advice and information in ways that are easily accessible to gardeners of all levels, on their own time, at their own pace, and at no cost.***

In the coming week, surveys will be distributed to current Master Gardeners to solicit your thoughts, ideas, and priorities for this new 2021 curriculum. We look forward to hearing what's important to you and your local communities and are excited to work together in 2021. Together, we can grow Oregon's gardeners.

This was an August 25th post on the "OSU Extension Master Gardener Program News", submitted by Marcia Strader.



The 2020 Master Gardener training year counts as a year of service for every continuing Master Gardener.

This means that:

- Master Gardeners remain active in the program into 2021, no matter the # of educational or volunteer service hours accrued.
- Master Gardeners who were certified in 2019 or 2020 (meaning that they completed required educational and volunteer service hours) can carry over their certification to 2021. Current Master Gardener certification is required to work in the plant clinic, teach workshops, or write articles on behalf of OSU.
- Master Gardeners are eligible for the 2021 training program, which will be focused on continuing Master Gardeners and will be offered at no charge.
- Master Gardeners should report their 2020 volunteer service hours and continuing education hours in the Volunteer Reporting System (VRS). If you need assistance working in the online Volunteer Reporting System, your fellow Master Gardeners have offered to help.

The requirements for continuing as a Master Gardener in 2021 are:

- Complete the OSU's 'Conditions of Volunteer Service' form required for all OSU volunteers
- Complete 10 hours of continuing education and 20 hours of volunteer service, in order to be certified as a Master Gardener in 2022. Note that if limited volunteer activities are available in 2021, as a result of COVID or other factors, this requirement may be suspended.

For students who were in the Master Gardener training class of 2020, who were not able to complete the training classes:

- We look forward to connecting you with Wasco County's new Master Gardener Program Coordinator. This person will provide options for access to the remaining classes that students may need, in order to complete the classroom portion of their Master Gardener training.
- The service hour requirement for Master Gardeners, in their first year of service, is typically 40 hours. We recognize that restrictions on face-to-face volunteerism may make it difficult to fulfill this requirement. We may thus extend the time for completing volunteer service hours into 2022, or develop other options to make volunteerism and certification more accessible. Please keep lines of communication open with us, so that we understand how difficult, or easy, it is for you to complete volunteer service hours. We will keep lines of communication open with you, so that we can communicate options, as we get a better sense of the landscape for volunteering in 2021.

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The Dirt Sheet

Newsletter of the Wasco County
Master Gardener™ Association

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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

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

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/>

Calendar

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|----------|---------|---------------------------------|
| Sept. 2 | 2:30pm | Garden chat* |
| Sept. 8 | 5 pm | Zoom mason bee house training |
| Sept 15 | 2pm | Board Meeting |
| Sept. 16 | 2:30 pm | Garden Chat |
| Sept. 26 | | Deadline for October newsletter |
| Sept.30 | 2:30 pm | Garden Chat |

*You can participate in the Zoom Garden Chats through your computer, smart phone, tablet, OR you can simply call in from any phone. You will get to hear everyone and interact regardless which method you use. Click on the link:
<https://oregonstate.zoom.us/j/96900780116?pwd=Lz1eXFSYmE0OTJZWkp5a2dxMXpQZz09>

Phone Dial-In Information: Call one of these numbers 1-971-247-1195 US (Portland) 1-253-215-8782 US or 1-301-715-8592 US

You will be asked to enter the Meeting ID #: 969 0078 0116

TRYING NEW VEGETABLE VARIETIES – Peggy Peterson

Seed catalogs that come out at the beginning of the year are a wonderful source of information. New vegetable cultivars are being developed and improved. Garry and I have been planting Copra Onions for several years and had great success in storing them until spring. The last couple of years it has become difficult to find Copra Onion Seeds because a newer better variety was on the market, so this year while ordering for the NORCOR project, we decided to try the newer improved long day variety, 'Patterson'. I kept some of the NORCOR grown Patterson onions for my garden. This last week we harvested them and set them out to cure. We picked 25 lbs of onions from two ten-foot rows. These gigantic onions turned out larger than the Walla Walla sweets we planted. So far, we would rate them very high. I am waiting to see how long they will hold in storage and whether the large size will be convenient to use. Will my refrigerator develop an onion aroma from partially used Patterson onions?

