

THE DIRT SHEET

A Publication of the Wasco County Master Gardener™ Association

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FALL CELEBRATION!!!



Late Bloomers



New England aster – *Aster novae-angliae*



Alyssum



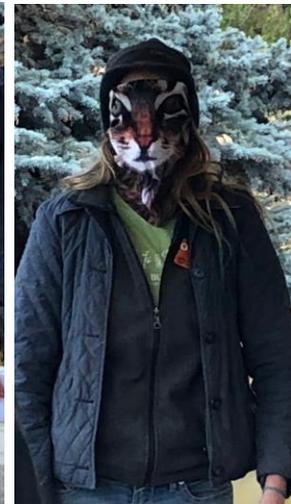
Calibrachoa sp.



Ericameria nauseosa – gray rabbitbrush



Artemisia tridentata – big sagebrush



Andrea judged the mask contest: Sarah most creative, Kim silliest, Laura most scary



Jennifer trying her luck at darts

PRESIDENT'S CORNER – Marilyn Richardson

This is the last newsletter of this year, and I want to take this opportunity to thank all of you for your work, support, and help in the activities that our program has participated in this year.

As challenging as this year was, much good has come out of it. I have gotten to know some of you better, I've had the opportunity to work alongside you, and have seen the absolute dedication you have to this program.

There are so many people to thank for all the work that goes on either up front or behind the scenes. First I want to thank the wonderful WCMGA board for the work and responsibilities they take on. Among the many activities and supports they do: Ronnie Smith goes on KODL radio each month to tell about the Master Gardener program; Garry and Peggy Peterson, along with Bill Marick have taken the lead to answer many, many of the questions that come in from the community, Carolyn Wright produces the newsletter each month, Marcia Strader keeps up the Master Gardener Facebook page daily, Cindy Russell and Bruce and Annabelle Lavier have taken the lead in running The DIG garden, Steve Gillette as past president helped me with some decisions. Thank you to all of you!

Lorie Anderson is a new transfer into our program and has jumped in to help at The DIG, and to be a part of the program. Jean Zylka, Nancy Lingo, Anni Lively, Linda Trautz, and many others work regularly at The DIG. The DIG has donated hundreds of pounds of produce to the local Food Bank. Candace Newman, Laura Klement, Hilary Jensen, and others participated in filming MG videos; Kim McCullough kept the program running while we were without a coordinator; Marv Elsberry led the rose pruning clinic; Kate Willis for her work in South county, and so many, and so much, more. Thank You! From the bottom of my heart, I thank you for all you have done this year to keep the program, and myself, going.

I look forward to next year with our new coordinator, Andrea Stith, our new president, Bruce Lavier, and new challenges and new triumphs.

Marilyn

Master Gardeners!

I am so thankful for having had the opportunity to get to know so many of you this year. What an amazing group! The love of growing things and sharing that experience and knowledge is a wonderful thread to hold you together. Thank you for sticking with it as we all muddled through the chaos & changing protocol of COVID-19.

I really enjoyed talking to you through the garden chats, knowing I could pass on Plant Clinic questions and get quick, personal and research based responses, partnering with the dedicated and awesome association board at their meetings, but especially my one on one calls to almost all of you. We couldn't have asked for a better President for 2020. Marilyn led you through a challenging time and kept up everyone's spirits. The season finale of the Fall Celebration was a huge success. Thank you to all who orchestrated that event and especially all of you who came. I will still be in touch with those trainees who weren't able to attend.

I have no doubt that your new leadership for 2021 will be a good, strong team, too. Having a dedicated and enthusiastic new coordinator in Andrea will be a needed and knowledgeable foundation for this group.

I wish you the best of luck with the coming year as I return to my real job. I will still be at Extension so don't hesitate to reach out to me if there's anything we can do for you. I look forward to seeing the new ways you reach out to the community and each other with your gardening expertise.

Kim McCullough

The Dirt Sheet

WCMGA Executive Committee Meeting, 10/14/2020

Members present: Marilyn Richardson, Annabelle Lavier, Bruce Lavier, Jens Frederickson, Steve Gillette, Candace Newman, Bill Marick

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

Treasury: \$11,732.00 as of August 15, 2020. Bruce moved and Bill seconded motion to accept subject to audit. Motion passed.

The DIG: Bruce reported: Clean up scheduled for November 3rd. Steve and Jens have pickups available to take the materials for recycling. Bruce will contact Garry and discuss shutting off the water prior to the clean up.

OMGA: no report at this time.

Greenhouse for The DIG: WCMGA members are at the point of moving the greenhouse to The DIG in the near future. Jens will talk to his neighbor about using his trailer. Mark, Garry, Peggy, Marilyn and spouse, and others have volunteered to assist with the move.

Celebration! End of year meeting combined with celebration, planning is moving smoothly. Carolyn will be in charge of the ice breaker, Cindy and Nancy will provide the program and awards, Kim will have the certificates, and Marilyn will get the food. (Senior Center)

Officers for 2021: Candace volunteered to be Historian and Bruce and Marilyn will discuss nominations for President Elect.

NORCOR: Bill, Bruce, and Jens will meet with NORCOR (Jeff) and discuss the use of the NORCOR greenhouse for next year. Adjourn at 4:45

Annabelle Lavier, Secretary

BUTTERNUT SQUASH AND CHEDDAR GRATIN (courtesy of Tillamook)

¾ cup bread crumbs (I think panko bread crumbs work best)
 2 cups (around 8 ounces) of shredded medium cheddar cheese, divided
 1 Tbsp butter, melted
 3 Tbsp olive oil, divided
 3 cups sliced onions
 1½ tsp salt, divided
 ½ tsp dried thyme
 ¼ tsp black pepper
 2 tsp minced garlic
 6 cups (around 2½ lbs) butternut squash, peeled, seeded, and cut into ½ inch cubes
 3 Tbsp flour
 2 Tbsp chopped fresh parsley
 ½ cup chicken broth (or vegetable broth)

Preheat oven to 350. Lightly coat a 2 quart baking dish with spray oil. In a small bowl, combine bread crumbs, 1 cup of cheese and melted butter. Set aside. In a medium-sized frying pan, heat 2 Tbsp of olive oil over medium heat. Add onions, ½ tsp salt, thyme and black pepper. Cook about 15 minutes until onions are lightly browned. Stir in garlic and cook for another minute or two. Spread onion mixture evenly in the prepared baking dish. Set aside frying pan for use later. In a medium bowl, toss the butternut squash with flour to evenly coat. Stir in the remaining teaspoon of salt, parsley and remaining cup of cheese. Spread squash mixture over the onions. Set frying pan over low heat and add chicken broth to deglaze, scraping any brown bits from the bottom of the pan, for about 2 minutes. Pour over squash mixture. Cover baking dish with lightly oiled or buttered aluminum foil and bake for 30 minutes. Remove foil and top with reserved bread crumb-cheese mixture and bake uncovered for an additional 25 minutes, until bubbly and the top is lightly browned. Remove from oven and let rest 5-10 minutes before serving.

Enjoy!

Anni Lively

THE HUMBLE PARSNIP – Jean Zylka

One of my favorite root vegetables is the parsnip. It is related to the carrot and parsley and is a biennial, but usually grown as an annual. It is planted in spring and needs deep, stone free soil, like any root vegetable. It can be left to mature in the ground and it becomes sweeter in flavor after a good frost. I have not yet harvested my parsnips and will wait for a good cool day to make my favorite soup (recipe below). It can be roasted with other root vegetable like potatoes and carrots with a few onions thrown in with some olive oil and salt and pepper for a tasty vegetable dish.



This recipe is from "*The Complete Book of Soups and Stews*" by Bernard Clayton, Jr.

Curried Parsnip Soup (British)

This recipe came from one of the manor houses in Herefordshire, England. It is noted to have been originally from a cookbook put together by conservative members of the Parliament and their spouses. The wife of the Minister of Agriculture contributed this recipe.

2 T butter
 2 cups chopped onions
 2 cups chopped parsnips
 2 garlic cloves, minced
 1 T flour
 1 tsp curry powder
 3 cups chicken stock
 1 tsp salt, if desired
 Pinch freshly ground black pepper
 1 T freshly toasted coconut, to garnish or
 1 T toasted sliver almonds to garnish

In a 3 quart saucepan, with lid, melt the butter until it foams, add onions, parsnips and garlic and cook over medium-low heat until parsnips are tender, about 10 minutes. Sprinkle flour over the vegetables and add the curry powder. Stir to blend and cook for 2-3 minutes.

In the meantime, in another vessel, heat the stock to a simmer. Scrape the contents of the saucepan with a wooden spoon to loosen all the particles. Add to the stock and simmer for 10 minutes. Taste for seasoning and add salt and pepper as desired.

Puree in a blender or food processor.

Serve in heated bowls. Sprinkle with toasted coconut or almond slivers.

NOTES: *I have made it with and without the curry. Good either way. Also, I don't heat up the stock in a different pan, I add it to the pot I used to sauté the vegetables – I just start with a bigger pot. Also, I have not used the coconut or almonds as garnish.*

The Dirt Sheet

Newsletter of the Wasco County
Master Gardener™ Association

Carolyn Wright, editor
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Officers

President – Bruce Lavier

President Elect – vacant

Past President – Marilyn Richardson

Secretary – Annabelle Lavier

Treasurer – Jens Fredericksen
Treasurer in training – Jean Zylka

Historian – Candace Newman

OMGA Rep – Ronnie Smith
Alternate OMGA Rep – Steve Gillette

OSU Extension Staff

Andrea Stith, Program Coordinator

Find Us Online

<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

Nov. 17 2pm Board meeting

Nov. 18 2:30pm Garden Chat

Dec. 15 2pm Board Meeting

Dec. 16 2:30 pm Garden Chat

January 2 Deadline for January newsletter



After the cleanup at The DIG

THANK YOU, NEWSLETTER CONTRIBUTORS!!!

The Dirt Sheet only exists when people contribute articles, pictures, recipes, and whatever else they wish to share. Every year many Master Gardeners send in their submissions for the newsletter, making it what it is. The following people contributed this past year: Gold Star* contributors: Annabelle Lavier, Marilyn Richardson, Carolyn Wright, Jean Zylka; Silver Star* contributors: Anni Kappus-Lively, Kim McCullough, Marcia Strader; Star reporters: Sarah Cook, April Gerlick, Laura Klement, Bill Marick, Peggy Peterson, Cindy Russell, Michelle Sager, Ronnie Smith, Gail Langellotto, and LeAnn Locher. A huge THANK YOU! to all who contributed this year and an invitation to all to contribute this coming year.

*Gold Star – contributed to most, if not every issue.

Silver Star – contributed multiple times.

And, as always, a BIG THANK YOU to the office staff who do far more than any of us know and who had added challenges this year working remotely: Kim McCullough, MaryEllen Lowe, and Susan Coleman.