## THE DIRT SHEET

A Publication of the Wasco County Master Gardener™ Association

Volume 14, Issue 5

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# WELCOME TO OUR NEW MASTER GARDENERS AND WELCOME BACK TO SOME FORMER MASTER GARDENERS!



**Audrey Conn** 



Jeff Warneking



Kelsey Alsheimer



Liz Clark



**Annette Luthy** 



John Luthy



**Candy Armstrong** 

### PRESIDENT'S CORNER - Bill Marick

I don't know about the rest of you but I have been looking forward to our in person classes for a very long time. Here we are though, all but finished with our classes. We have again gone through the hours of instruction and discussion to become certified or recertified as Master Gardeners. I recently had a moment to reflect on just what that means to each of us and how we impact our community.

Our primary purpose is to teach - to share our knowledge and help others find solutions to their gardening issues. This takes place in many of the things that we do - plant clinics, rose running, the DIG, social media, NORCOR greenhouse, plant fair, radio shows, individual example, and discussions with friends and neighbors.

We should not underestimate the impact we have on others and the impact this can mean on our environment. Think about all we have learned through our classes, how we have changed some of our practices and how much of an impact this will have as we share with others. We are facing real concerns with climate change, food shortages, water availability and other factors that will make our knowledge even more useful and beneficial to others.

Take a moment to look at all the activities and projects we will be having this Spring and Summer. I think there will be things to interest and use the talents of everyone. Notice will be coming out regularly announcing opportunities to become involved in the different programs we will have going on. Be sure not to over extend though. I always feel that doing a few things well is much better than trying to do too many things and not being able to fully cover them all.

Thanks for all your hard work and enjoyable company you share. See you all when we meet at our activities.

#### Bill

# WCMGA Executive Board Meeting, 3/16/2022 - St. Paul's

Members present: Jean Zylka, Annabelle Lavier, Bruce Lavier, Bill Marick, Hilary Jensen, Marilyn Richardson, Peggy Peterson, Garry Peterson, Jens Fredericksen, Ashley Johnson, Paulann Knight, Tammie Oakes, Mark Poppoff, Carolyn Wright, Ronnie Smith, Nancy Lingo, Annie Kappus-Lively, Extension: Kim McCullough

**Minutes:** Jean moved and Jens seconded motion to accept the minutes as presented.

**Treasury**: \$9868.66 as of 3/14/2022. Marilyn moved and Hilary seconded to accept the report subject to audit.

### OSU report:

Masks welcome but not required according to OSU. Three candidates for Coordinator position have been moved into the interview stage. WCMGA members are invited to view the 20 minute presentations to be held at the CGCC stage, 3<sup>rd</sup> floor, 1:00 – 3:00 p.m., March 31.

### Plant Sale:

Marilyn will coordinate the effort with advice and assistance from Peggy.

As of 3/14/2022, WCMGA volunteers have planted over 1000 plants with work planting parties to be held on Thursday. Members signed up to check on the plant and water if necessary.

Marilyn noted there is a limit on the number of volunteers per shift to under 10 and number of kids to two. Garry and Jens volunteered to check out electrical circuits.

### Spring Fair:

Nancy is coordinating the effort. Posters/ signs (75 ordered) will be available for posting soon. The banner will go up two weeks ahead of the event. Letters to vendors will be mailed within the next two weeks. Bill volunteered to work with Nancy on a raffle item.

### Annabelle Lavier, Secretary

# 2022 Experimental Seed: BOK CHOY Jean Zylka

Every year I try to start something new or different from seed as an experiment. This year I selected Pak Choi/Bok Choy. My seed package uses both names, but in looking this up, the Pak Choi is the British spelling and Bok Choy is the American spelling of the same vegetable! My package notes this as a Chinese mustard, but other references note it to be a Chinese cabbage having white stalks. It appears that it is more of a cabbage, but with a slight mustard flavor. It is noted to be in the Brassica family.

The package claims they are easy to grow and this variety is supposed to be slower to bolt than other types. This is a cool season vegetable and I am starting the seed inside now for a 49 day maturity date. I will move them outside when they are fully sprouted. The package says you can start outside, but I am choosing to try inside. I may try another round in the fall. Time will tell if this works!

Bok Choy is noted to be very low in calories and high in vitamin A and C as well as antioxidants and fiber. It is also noted to help eliminate bad cholesterol. It can be used fresh for salads and in sandwiches or cooked into soups, stir fry and in meat dishes.

An easy way to cook Bok Choy is to stir fry it. Heat oil in a large skillet, add a bit of garlic and shallot (or onion) and stir for about 30 seconds to mix. Add the Bok Choy and some soy sauce and a bit of water and toss to cook about 3-4 minutes.

# IF YOU BUILD IT, THEY WILL GROW? – Hilary Jensen

When the price of lumber is exorbitant, you find creative ways to craft your garden bed visions. I have one stretch of fence line in my backyard that gets enough shade that I am hoping I may finally have success at growing snap and sugar peas. The soil in our backyard

is mostly fill dirt quality which means every hole we dig has to be large and amended heavily. For that reason alone, I decided to build some raised beds.

I scrounged our property for every bit of what went into thee beds while also learning how to use a chop saw without chopping my hand off in the process! The lengths of wood came from some old untreated off-casts left by the previous owner of the house, the corner pieces were cut from some free wood that a friend had in his shipping warehouse, and I dug through random buckets and boxes of screws and tried to figure out which ones would actually go through wood without pre-drilling (because who has time for that?).

The end result is three 12' X 1'beds and one 8' X 1' bed. I plan to grow peas close to the fence and fill in the front with lettuce. I'm proud of my ability to use what was already laying around our property and also for making these beds 100% by myself without any loss of limb! They are absolutely not perfect and I'm sure I made several construction errors but I did my best and that's all that matters to me. Keep your fingers crossed I actually have success with the peas this year; they are my son's favorite garden snack.



### The Dirt Sheet

Newsletter of the Wasco County Master Gardener™ Association

Carolyn Wright, editor <a href="mailto:carolyneewright@gmail.com">carolyneewright@gmail.com</a>

#### Officers

President - Bill Marick

President Elect - Ronnie Smith

Past President - Bruce Lavier

Secretary - Annabelle Lavier

Treasurer - Jean Zylka

Historian - Hilary Jensen

OMGA Rep – Marilyn Richardson Alternate OMGA Rep – Tammie Oakes

#### **OSU Extension Staff**

Kim McCullough, Interim Program Coordinator

#### Find Us Online

https://blogs.oregonstate.edu/wcmqa/dirt-sheet/

For those of you *not* on **Facebook**, you can still view our page and read articles posted there. Here is the link: <a href="https://www.facebook.com/WascoMG/">https://www.facebook.com/WascoMG/</a>

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Calendar		
March 31	1-4:30	Coordinator candidate presentations
April 6	9-12 12-1 1-4	Vegetable Gardening Potluck soup lunch Test review and project fair
April 12	12	Succession Planting* (zoom)
April 19	2 pm	Board meeting
April 22-24		Cherry Festival
April 30		Deadline for May newsletter
May 7		Spring Fair and plant sale

\*This is part of the 2022 Growing Oregon Gardeners, Level Up Series. Access these presentations at:

https://extension.oregonstate.edu/mg/growing-oregongardeners-level-series-2022

There is a State gardening newsletter that may be of interest to everyone. The last issue I received (on 3/17) had information on growing strawberries, ecolawns, sweet peas, a video on starting vegetables from seeds, and more. You can sign up at: <a href="https://workspace.oregonstate.edu/gardening-newsletter-signup">https://workspace.oregonstate.edu/gardening-newsletter-signup</a>

If you are on Instagram follow us at: <a href="https://www.instagram.com/wascocountymastergardeners/">https://www.instagram.com/wascocountymastergardeners/</a>

# PUMPKIN CHILI - Anni Lively (I adapted this from a recipe I found on <a href="https://www.budgetbytes.com">www.budgetbytes.com</a>)

2-3 cloves garlic, minced 1 15-oz can kidney beans, rinsed & drained 1 large onion, chopped 1 15-oz can black beans, rinsed and drained 1 15-oz can diced tomatoes (juice packed)

1 lb. ground beef 1 15-oz can of pumpkin puree (or 1.5 cups of homemade)

1 6-oz can of tomato paste 1 large sweet bell pepper, chopped (any color)

1 Tbsp chili powder 2 cups beef broth (or water with beef bouillon cube) 1/2 tsp smoked paprika 1 tsp ground cumin 1/4 tsp garlic powder

½ tsp onion powder ½ tsp ground black pepper 1 tsp salt

In a large pot over medium heat, add olive oil and saute the garlic and onion until tender (about 5 minutes). Add the ground beef and continue to cook until beef is browned and cooked through. Add all the remaining ingredients: kidney beans, black beans, diced tomatoes (with juices), pureed pumpkin, tomato paste, bell pepper, beef broth, chili powder, smoked paprika, cumin, garlic powder, onion powder, black pepper, and salt. Stir to combine. Cover pot with lid and bring the chili to a simmer over medium heat, stirring occasionally. Lower heat slightly and let the chili simmer covered for 30 minutes. Serve with your favorite toppings, i.e. sour cream, green onion, shredded cheese, corn chips, etc. Enjoy!

Wasco County Master Gardeners/NORCOR Juvenile Detention

# **SPRING PLANT FAIR 2022**

THE DALLES CITY PARK (5th & Union)



SATURDAY, MAY 7 9 AM-2 PM Flowers, Vegetables & Herbs

Food Booths

Crafters/Artists

**Education/Demonstrations** 

Proceeds go to providing community garden education





