

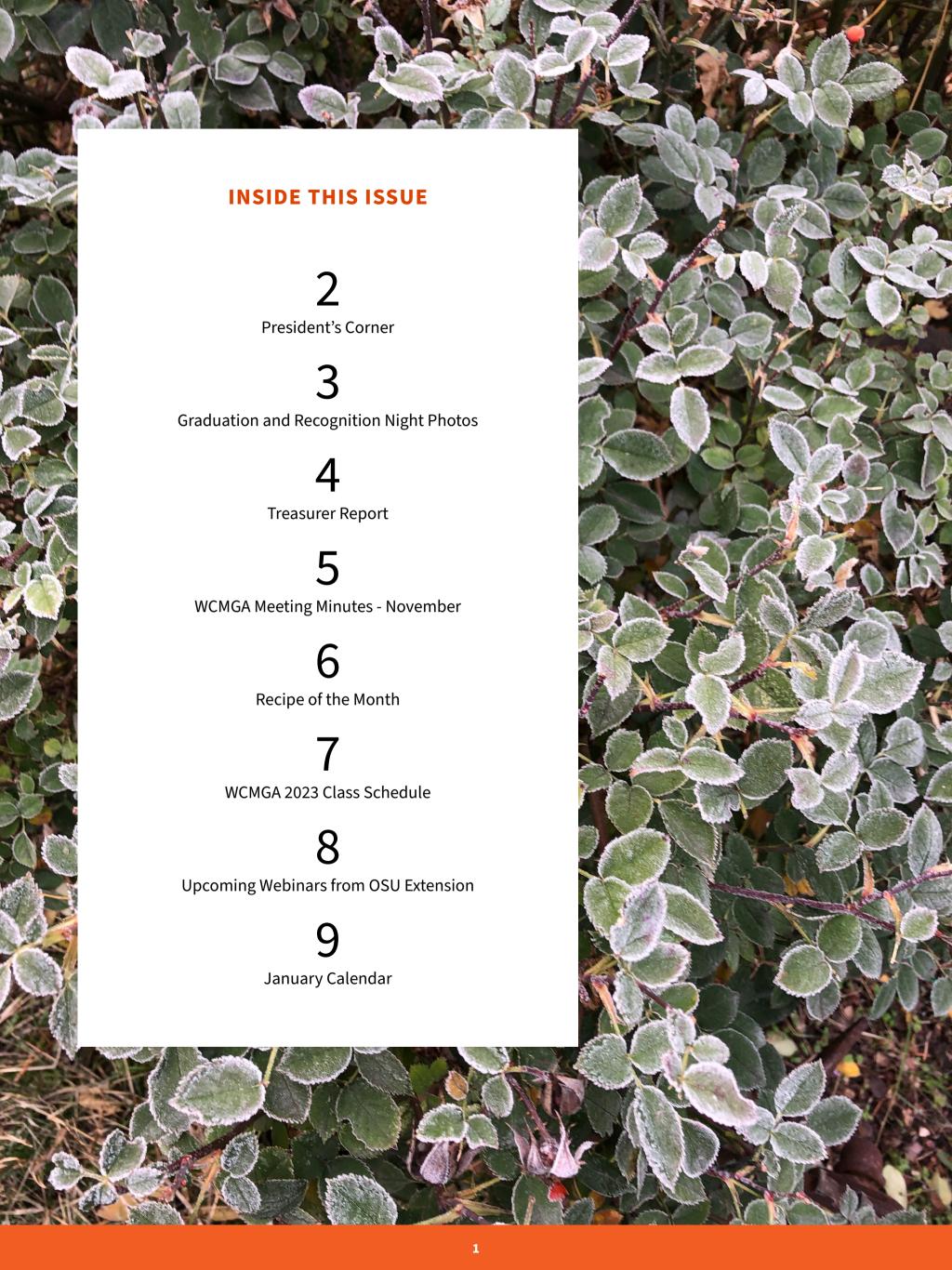
JANUARY 2023

VOLUME 15 • ISSUE 1

THE DIRT SHEET

A PUBLICATION OF THE WASCO COUNTY MASTER GARDENER™ ASSOCIATION





President's Corner

Hello and Happy New Year to all!!! I hope your Holidays were joyful. It is time to turn our attention to the up-coming Master Gardener year. There are some familiar activities scheduled as well as some exciting new efforts to enable more working people to join our group. We have 15-17 new applicants, which is wonderful, and we will be asking for you to help mentor our newbies. We will once again be working with the youth at NORCOR, maintaining the DIG Garden, helping with the Rose garden at Sorosis Park, staffing Plant Clinics as well as considering other possible projects. I look forward to our getting together soon to join in making this a very successful year. Please feel free to contact me or other Board members if you have any questions.

Happy Gardening,

Ronnie Smith



Graduation and Recognition Night Photos





Treasurer's Report

Hello fellow Master Gardeners! We did review and approve the budget for 2023 at the Graduation/Fall meeting on October 25, 2022. Since we don't do a full treasurer report at these meetings, I wanted to give everyone a little more insight as to what makes up our income and expenses.

Our income is from the Spring Fair Plant sale in May. This sale is accomplished after months of starting and growing plants in the NORCOR greenhouse. This year, the sale netted us just under \$4,000.00 There are of course, expenses associated with supplies needed for the growing of the plants we sell. We spent just over \$800.00 on supplies this year. We did a smaller and shorter planting this year, so income and expenses will likely rise if we can do a full greenhouse next year. Additional income came from selling the small greenhouse we had gotten a year before.

Other large expenses include soil/bark/equipment and port-a-potty rental for The DIG. The DIG was a huge success this year and the "Mornings at The DIG" events were well attended. The gardens there were enjoyed by lots of people this summer.

As an organization, we also have expenses for insurance, class scholarships and dues to the Oregon Master Gardeners Association- our state organization. We also made a contribution to OMGA for the Mini-College fundraiser.

This year, our income was just over \$1,000 more than our expenses.

If anyone wants more specifics and a breakdown of all or our expenses, I will be happy to provide upon request.



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WCMGA Meeting Minutes - November

November 16, 2022. 2:30 p.m.

County Extension Board Room

Members Present: Ronnie Smith, Jean Zylka, Annabelle Lavier; Bruce Lavier, Bill Marick, Hilary Jensen, Peggy Peterson, Kendal Johnson representing Extension

Minutes:

Bill moved and Jean seconded motion to accept the minutes as corrected. Motion passed.

Treasure's Report: \$11,152.23. Hilary moved and Bill seconded motion to accept the report. Motion passed.

Kendal's report: The on-site trainings will be in the lecture hall this next year. This will fit smoothly into the combination of on site, lecture, and video based trainings. There is a need for mentors for new members. Board members discussed the advantages of having two Master Gardeners per new member. The discussion will continue at the next board meeting.

Refreshments' schedule will be altered to match the new training format. There is money left over from the last trainings, available for refreshments when needed. The DIG clean up went well and the site is ready for winter.

NORCOR: Peggy is ordering seeds for this year. Since we will need to start with new seeds, they will probably cost around \$300. Members discussed possible donations of packets and Kendal volunteered to check with his OSU connections. The potting mixes have increased in price and Peggy anticipates that our regular supplier out of Salem will charge an additional \$50.

Daniel White, the new director of NORCOR wants Master Gardeners to be involved in the teaching and hands on work with the students. The students' school schedule would require Master Gardeners working the greenhouse in the afternoons probably from 2:00 to 4:00 p.m. Students would be available from 2:30 to 3:30 p.m. Work will start in late January (1/28) with cleaning and bleaching.

Kendal will check the water system (meters and connections) prior to planting in early February.

We will have crew chiefs for each shift when working at the greenhouse. Background check forms are coming and should be available soon

Graduation was fun and successful.

Seed Exchange to be held in south county at Maupin and at Tygh Valley with Hilary coordinating the effort.

No Board meeting in December and the NORCOR group will meet on 11/30.

The date of the next board meeting in January is not set and will be emailed out to the group.



Roasted Vegetable Soup

Oven cooking the veg until golden and caramelized adds lots of extra flavor to this comforting soup. Add parmesan for a creamy finish!

- 1 large sweet potato peeled and chopped into chunks
- 1 red bell pepper deseeded and chopped into chunks
- yellow bell pepper deseeded and chopped into chunks
- 2 medium carrots peeled and chopped
- 3 cloves garlic left in the skin
- 3 tbsp olive oil
- 1/2 tsp salt
- 1/2 tsp ground black pepper
- 1/2 tsp paprika
- 1/2 tsp ground cumin
- 1 red onion peeled and chopped into wedges
- 1 litre (4 % cups)
 vegetable stock
- 1/3 cup grated parmesan
- sprig of fresh thyme

- 1. Preheat the oven to 200C/400F
- 2. Place the chunks of sweet potato, red and yellow bell peppers, carrots and garlic cloves (skin on) on a large baking tray.
- 3. Drizzle on the olive oil and sprinkle on the salt, pepper, cumin and paprika. Toss it all together using your hands.
- 4. Place in the oven for 20 minutes, turning everything over after 10 minutes
- 5. After the 20 minutes, add the red onion wedges and toss everything together again so the onion also gets coated in oil.
- 6. Place back into the oven for a further 10-12 minutes until the vegetables are tender and slightly caramelized. Remove from the oven.
- 7. Put a couple of tablespoons of the roasted vegetables to one side and place the rest in a large saucepan. Squeeze the garlic out of their skins into the pan too.
- 8. Pour in the stock. Bring to the boil and simmer for five minutes. Turn off the heat and then blend with a hand blender.
- 9. Stir in the parmesan and season to taste.
- 10. Serve topped with the reserved roasted vegetables, a sprinkling of grated parmesan and a few sprigs of fresh thyme.

WCMGA 2023 Class Schedule

Class Schedule

Date/Time	Class and Instructor	In-person Location	
Tues. 1/31 5:30-6:30	New Member Orientation, Mentor Introductions	CGCC	
Tues. 2/7 5:30-8:00 PM	Intro to Master Gardener Program, Online Program Training -Kendal Johnson	CGCC	
Tues. 2/21 5:30-8:00 PM	Soils -James Cassidy	CGCC	
Tues. 2/28 5:30-8:00 PM	Basic Botany of the Gorge-Christina and Brad Mead	CGCC	
Sat. 3/4 1-4 PM	Fruit Tree Pruning-Ashley Thompson	Orchard	
Tues. 3/7 5:30-8:00 PM	Firesafe Landscaping-Jacob Powell	CGCC	
Sat. 3/11 1-4 PM	Rose Pruning-Katherine Johnson	Sorosis Park	
Tues. 3/14 5:30-8:00 PM	Entomology- Andony Melathopoulos	CGCC	
Sat. 3/18 1-4pm	Native Plants and Nursery-Humble Roots	HR Nursery	
Sat. 3/25 1-4 PM	Plant Problem Diagnosis- Neil Bell	The DIG	
Tues. 3/28 5:30-8:00 PM	Berries, Grapes and Kiwis- Bernadine Strick	CGCC	
Sat. 4/1 1-4 PM	Vegetable and Container Gardening- Chip Bubl	The Dig	
Tues. 4/4 5:30-8:00 PM	WCMGA Meeting, Final Exam	CGCC	

Locations:

CGCC- Columbia Gorge Community College

400 E. Scenic Dr. Building 2, Third Floor lecture hall, The Dalles, OR 97058

Sorosis Park

300 E Scenic Dr, The Dalles, OR 97058

The DIG

Klindt Drive and Steelhead Way, The Dalles, OR 97058

Addresses to other class locations will be provided later.

Upcoming Webinars from OSU Extension

Pruning Ornamental Trees

Jan 18, 2023 12:00 pm - 1:00 pm PST

Cost: Free

Register Here

Contact for questions and requests for accessibility-related accommodations - Sherry Sheng, 10minuteu2017@gmail.com

Are you confident with pruning? Do your trees have a strong framework and pleasing form? If not, this class can help. Learn how to build a strong tree that can better withstand wind, snow, ice, and heat. We will discuss components of a strong framework -- branch placement and distribution, crotch angle, aspect ratio, taper, root architecture – all toward greater resiliency in this changing climate.

You will learn how to properly use heading, removal, and reduction cuts for desired results while minimizing damage to the tree. Soon you will feel at ease with making cuts for the right reason, at the right time, in the right location of the plant.

Our speaker Sherry Sheng is an Oregon State University Extension Master Gardener who leads and teaches for the award-winning 10-Minute University™ Program. She began teaching gardening classes in 2006. Sherry gardens at home and at a community garden plot.

Fruit Tree Pruning

Jan 25, 2023 12:00 pm - 1:00 pm PST

Cost: Free

Register **Here**

Contact for questions and requests for accessibility-related accommodations -

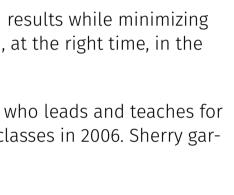
Sherry Sheng, 10minuteu2017@gmail.com

Do your fruit trees have a good form and produce a consistent crop every year? Can you reach it safely to prune and harvest? If not, this class can help. Learn proven practices that will boost your confidence in pruning and get you ready for a date with your trees.

Pruning is important to fruit trees regardless of age. Young trees require vigilant monitoring and shaping to develop a strong framework. Mature trees need annual, skilled pruning to stay productive.

We will demonstrate how to shape a young tree and steps for pruning apple, pear, plum, cherry, apricot, peach, nectarine, persimmon, and fig. You will learn whether fruits are produced on spurs or shoots and how to stimulate an abundance of fruiting wood to support good production. This class will discuss how to use different types of pruning cuts and when and where to apply them.

Our speaker Sherry Sheng is an Oregon State University Extension Master Gardener who leads and teaches for the award-winning 10-Minute UniversityTM Program. She began teaching gardening classes in 2006 and has many instructional videos to her credit. Sherry gardens at home and at a community garden.







Fall Memories

January 2023							
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
1	2	3	4	5 Late applications for training due!	6	7	
8	9	10	11	12	13	14	
15	16	17	18 Pruning Ornamental Trees Webinar	19	20	21	
22	23	24 NORCOR work party 9am-1pm	25 Fruit Tree Pruning Webinar	26	27	28	
29	30	31 New member orientation 5:30-6:30pm					



NEWSLETTER OF THE WASCO COUNTY MASTER GARDENER™ ASSOCIATION

Kelsey Alsheimer, Editor kelsey.alsheimer@gmail.com Carolyn Wright, Editor carolyneewright@gmail.com

Officers

President – Ronnie Smith

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OMGA Rep – Tammy Oakes

OSU Extension Staff

Kendal Johnson, Master Gardener and Community Horticulture Educator

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