The cascara buckthorn (*Rhamnus purshiana*) is an historically important member of our local marginal deciduous-coniferous forest understory. Typically a tall shrub or small tree (15-30') it is found in our area most often where elders have re-populated logged land. The brownish to silver grey bark gives this North American native its dubious distinction as "Chittum."

When chewed, the “chittum” bark has been used as a natural laxative for over 1000 years until 2002 when the FDA banned it due to possible abdominal distress and carcinogenic concerns. The name “chittum” is said to have derived from early Spanish and Chinook jargon, and translates roughly to, well...you can figure it out.

BACK TO SCHOOL

School is about to begin. Remember the excitement? Remember buying new school supplies: new pen, pencils, the black and white book of lined paper? If you were really lucky, you also had the box of 48 crayons.

Fast forward to January 11, 2011! The new Master Gardener Class will be exciting, informative, and of course, yummy. Feel free to buy new pens and pencils, even a new computer with Photo Shop to aid your recertification. A new crock pot is optional.

The class will meet at Oregon Coast Community College. The schedule will be similar to last year: twice weekly for four weeks, then one class the middle of February, a final class in March. There will be two additional workshops – the fantastic seeding/cutting workshop in February; and an all-day pruning workshop in March. We will publish the schedule in next month’s Coastal Currents newsletter.

Many topics are old favorites; Worm Bin Construction and Water Reclamation are new additions to the schedule.

Recruit! Recruit! Recruit! Why should we have all the fun! Now is the time to sign up your family, friends, and fellow gardeners, to be wonderful Master Gardener volunteers. Kathy Buisman is ready with applications, brochures and flyers.

Contact Kathy at kathy.buisman@oregonstate.edu, 541-574-6534.

Mark your calendar for January 11, 2011. All together now, "School days, school days..."

Linda Cook and Claudette Schroeder
2011 MG Class Co-Coordinators

Our Great Hands-On Workshop/Meeting/Barbecue... It's Apple Squeeze Time

The very popular LCMGA event, the Apple Squeeze, has been scheduled, rescheduled, and finally firmly scheduled! Mark your calendars for Friday, October 22 from 11 AM-2 PM. This wonderful event is held at Loyd and Verna Collett’s home, 105 Easter Valley Road, in Tidewater. I will provide directions as we get closer to the date.

This will be a general meeting and also a barbecue and potluck. Be sure you bring a container in which to take home your delicious freshly squeezed apple juice. Loyd also always provides a wonderful tour of his gardens, fruit orchards, kiwi arbor, and all of his growing stock, and we all get to say “hi” to the neighbor’s bison.

Please bring chairs, eating utensils and plates, paring knives, and be prepared to do kitchen detail. Also bring a favorite dish to share.

We will have several business matters to take care of, but that shouldn’t take much time. Hope to see you all there!

Pam McElroy

October Highlights

October 11, Monday
LCMGA Board Meeting, 9:30 AM-NOON. OSU Extension Office Conference Room. All members invited and encouraged to attend.

October 13, Wednesday
Yaquina Bay Lighthouse Fall Harvest, NOON-2:30 PM. Please park below and walk up the back path.

October 14, Thursday
Master Composting Class begins at OCCC South Beach.

October 22, Friday
2010 Apple Squeeze, 11 AM-2 PM at Loyd and Verna Collett’s. See article this page.
2010

BOARD OF DIRECTORS

President: Bill Biernacki, igobybb@gmail.com
1st Vice President: Pam McElroy, pmcelroy456@charter.net
2nd Vice President: Jeff Olsen, jeffryolsen@gmail.com
Secretary: Mary Jane Bonelitz, mjbonelitz@gmail.com
Treasurer: Cathy Fitzhugh, cmfitz3@actionnet.net
Past Presidents: Charles Dallas and Emilia Lacy
OMGA State Representative: Janet Anderson, beachlady868@embarqmail.com
Alternate State OMGA Representative: Betty Orr, bettyorr@charter.net
Historian: Linda Cook and Debi Durkee, gnlcooke@gmail.com; runner_lady@hotmail.com

2010

COMMITTEE CHAIRPERSONS

LCMG Class Co-Chairs: Claudette Schroeder and Linda Cook, hairbows@gnrcom.com; gnlcook@gmail.com
Office Scheduler: Alice Mitchell mitchellor@earthlink.net
Librarians: Diana Pinto and Sally Reill, dgpinto@peak.org; jsreill@charter.net
Lincoln County Farmers’ Market Advisor: Mark Dixon, dixonindexing@gmail.com
Farmers’ Market Coordinators: Newport—Laura Clark, wedigit@q.com; Lincoln City—Rick and Janet Anderson, beachguy0123@embarqmail.com; beachlady868@embarqmail.com
Yachats—Mark Dixon
Spring Garden Sale: Rick and Janet Anderson
Fall Bulb Sale: Pam McElroy; Betty Bahn, bahngarten@yahoo.com; Anne Irving
Home & Garden Exposition: Pam McElroy
Coastal Currants Newsletter: Nancy and Mark Dixon, dixonindexing@gmail.com; Diana Pinto
Demonstration Gardens: Yachats—Mark Dixon; Newport—Cathi Block bbblock@peak.org; Lincoln City—Rick and Janet Anderson
Yaquina Bay Lighthouse Project: Liz Olsen
Publicity: Laura Clark

Note: For contacts listed more than once, see first listing for email.

“Indian summer” is a popular term used for the meteorological event that occurs throughout the northern hemisphere when unseasonably warm and calm weather follows a period of cold, frost, or snow during autumn. Here on the coast the term applies perhaps a bit more loosely, like when a cold October or early November night leaves frost on the pumpkin, reflecting warm morning sunshine. The phenomenon is much-needed for us this year and hopefully will be a second chance for pumpkins to get their color on.
Wow, here it is fall already and everyone is beginning to settle in for the rainy season. Plants are being put to bed for the winter, and it’s time to plant those bulbs you all bought at the bulb sale so you can watch those beautiful flowers bloom in the spring.

It has been a productive year with lots of Master Gardener activities and I want to say thanks again to all of you who have helped to keep everything running smoothly. I quote a well known politician when I say, “It takes a village.” Things would not get done without your help.

It is once again that time of year when we begin looking for a new slate of candidates to become members of the Lincoln County Master Gardener Association Board of Directors for 2011. There are also committee chair positions available. We have several members who have offered to run for many of these positions, but all members are encouraged to become involved in the association. Therefore, if you have a particular interest that you would like to be considered for, please feel free to advise me or a board member no later than the next Board meeting date of October 11. We will be announcing our slate of candidates at the Apple Squeeze General Meeting being held at Loyd and Verna Collett’s on October 22 from 11 AM to 2 PM. Voting for these candidates will then take place at the November General Meeting, Awards Ceremony and Potluck at the Oregon Coast Community College on November 18, 2010, beginning at 11 AM. Please plan to attend this meeting as you must be present to vote.

On another note, the 2011 Master Gardener Class will begin on January 11, 2011, and applications are available through the extension office. If you know anyone who has expressed a desire to become a Master Gardener please let them know they can sign up now.

Bill Biernacki

---

2011 Class Opportunity: YOU Can Make a Difference

The Lincoln County Master Gardener Association is fortunate to have capable, knowledgeable volunteers who are generous with their time and talents. Our education mission provides many opportunities for MGs to participate in chapter activities. The annual Master Gardener training class is one such opportunity. Each year two MGs co-ordinate the class, and with the extension agent, help develop the schedule, conduct student orientation, manage class activities, and provide instructor and student support.

To develop future class coordinators, we will mentor MGs interested in becoming class co-coordinators. Bill Biernacki and Liz Olsen were class coordinators for 2008 and 2009. Bill and Liz mentored us; we coordinated the 2010 class and look forward to doing the same for the 2011 class. We are looking forward to mentoring two MGs from now through the 2011 class. This is an opportunity for you to participate in all aspects of the class preparation and management.

Class coordination is interesting work and it’s fun, too. You learn, learn, learn—and the food is great! If you are interested in learning about class coordination during the 2011 class, then serve as co-coordinator for the 2012 class. Please contact either Linda Cook or Claudette Schroeder. (See page 2 for contact information.)

Life is a garden—dig it!

Linda Cook and Claudette Schroeder
The Help Desk is in great need of veteran volunteers for October so that it can remain open for the rest of the season. Please keep in mind that Help Desk hours are needed to recertify. I am willing to work with anyone who needs hours to fulfill that obligation. The 2010 apprentices are completing requirements to receive their Master Gardener badges and are understandably proud of their work this past year!

Please check the Famundo site and your calendars for dates that you may be able to help out and contact me if you have any questions.

Your response to my emails regarding volunteers this past year has been outstanding and very much appreciated! Thanks to all for your numerous hours of service this year.

For instructions on how to view the Famundo calendar go to http://extension.oregonstate.edu/lincoln/sites/default/files/documents/mgonlinecalendarinstructions.pdf. Simply go to famundo.com and log in using the username and password contained in the above named file. If you need assistance in viewing the calendar or to reserve dates, please contact me at mitchel-lor@earthlink.net or 541-867-3773.

Alice Mitchell
Office Scheduler
As I was writing my article for October, I read Sally Reill’s article about Toledo’s summer where things actually grew. Now it’s time for those of us along the coast to talk about our summer (?).

Did you notice when you talked with coastal gardeners that they almost immediately changed the subject when asked about their garden this year? Or were they animated about their problems growing things? It seemed the main topic of conversation was “when is summer going to arrive?” Can you say 2011?

For the Noack household this has been the first bummer, I mean first summer for our greenhouse. For a number of years we toyed with the idea of purchasing a greenhouse. So at the end of last year we finally did. We thought great, no more growing tomatoes, peppers, and cucumbers in the sunroom; and no more dealing with the jungle especially when growing indeterminate tomatoes.

So back to the greenhouse! The few things that we have successfully grown are very expensive when you break it down by cost of each in relation to the price of the greenhouse. I do have to admit that everything I have eaten has tasted like a thousand dollars. So hopefully in the end, I can say each did not cost a thousand dollars!

So why do they call it a greenhouse? Webster’s defines a greenhouse as a building, room, or area, usually and chiefly of glass in which the temperature is maintained within a desired range, used for cultivating tender plants or growing plants out of season.

Duh, now I get it, and we’ve been using it as building for storing beds of soil with long gangly green things growing out of them during the quote “summer.” I guess when we purchased “the building” we forgot to read the fine print. I do remember now that no growing guarantee came with it. Could that be why the two fellows that delivered it jetted off our property before we could ask about the guarantee? Our desirable temperature would be by heater. It didn’t mention using a heater during the summer months!

Well, maybe this hasn’t been the best “summer” but wait until next year, using an old sports adage. Ah yes, think positive. Maybe we can enter the vegetable free agency market and pick up “a sure” thing, a home run as it were. We could advertise for a designated garden! With our luck it would probably end up on the disabled list, or worse, out for the season. As a last resort there is always the farm system.

The one favorable bright spot (not to be confused with blight spot… you know the brothers, early and late?) was that my natives that never seem to let me down.

NOTE: As I finalize my article in late September, our tomatoes have been ripening for a couple of weeks. So with more tomatoes harvested maybe I can change that to “costs about a hundred dollars!”

Just wait until next year!
Putting the Community in Yachats Demonstration and Community Garden

The Yachats Youth and Family Activities Program (YYFAP) has grown several plots at the Yachats Demonstration and Community Garden, and have they been active! The group grows food for its snack time, community dinners, and the Yachats Food Pantry. Crops include radishes, broccoli, kale, chard, fava beans, oregano, chives, and carrots.

In mid-June, the Helping Hands group pitched in to help us weed and groom the garden and develop their community growing area. The YYFAP kids elected to build up raised rows for their plantings. There was some concern that irrigation and erosion might be a problem but no one told the plants and they are thriving.

YYFAP held a work party in September and on October 1 there will be a Harvest Dinner from 6-8 PM at the Yachats Community Presbyterian Church. The dinner features locally grown food, a recipe and seed exchange, and a tour of the YDCG. Team leader Cicely Bernard is doing a fantastic job!

For more information about YYFAP, go to www.yachatsyouth.org.

Nancy Dixon
Over the course of 20 years of growing garlic, I've experimented with many varieties, fertilizing regimens and plant spacing. Now, after a particularly difficult growing season, I've done extensive research and I'm changing my ideas about how to grow garlic in our unique maritime climate.

The best time to buy seed garlic is September or very early October. Garlic is propagated by planting the cloves taken from a bulb. There are two types of garlic, hardneck and softneck, but there is no difference in the culture. There are sub-groups of each type and many cultivars within each group.

Garlic needs the sunniest place in your garden and prefers loose well-drained soil high in organic matter. Prepare the soil by working in bone meal, compost and organic garden, or bulb, fertilizer. A neutral pH of 7 will discourage diseases that our wet soil may promote. If the soil has not been limed regularly you can use hydrated agricultural lime for quick results.

Separate the cloves, leaving the clove wrappers intact, and plant them about 6 inches apart with more space between rows. Push cloves, base plate down, into the soil about 2 inches; they should be covered with an inch of soil.
A mulch of compost, wheat or oat straw will discourage weeds and protect the garlic during the winter. **DO NOT** use grass straw or horse manure; either will grow a nice lawn. Be patient, some varieties may take until January to emerge. Take appropriate measures to protect newly emerging shoots from slugs.

In March the garlic plants will benefit from a dose of liquid fertilizer, but if heavy rain continues you may need to make another application in April as the liquid fertilizer is leached by rain. Do not fertilize after the first of May; too much nitrogen may reduce the size of bulbs.

About mid June the hard neck varieties will put up a "seed" stalk called a scape. This scape should be allowed to make one loop and then be removed at the highest leaf level. Removing the scape will redirect energy to grow a larger bulb. Most soft neck garlic will not produce a scape and needs no attention.

Most garlic will be ready to harvest in July when about half of the lower leaves have yellowed. Each leaf represents one layer of bulb wrappers. If you are unsure, dig one bulb and check for clove division, but don’t allow it to stay in the ground until all the leaves are yellow. Dig the bulbs carefully, brush off the soil and hang in a warm, dry place with the leaves intact. It will take about a month for the garlic to dry and “cure.” Garlic eaten before it is cured will taste a little “green,” having not developed its full flavor. Check frequently to be sure it is drying nicely and not getting moldy. Once it is dry you can cut off the top leaving a 1 inch stub of stem. When it is completely dry it should be stored in a cool, dark, dry place such as a closet in the house, at a temperature of around 60 degrees. I use an open basket and a loose cover of newspaper; this allows for good air circulation. Do not refrigerate; exposure to cold or damp conditions is a growth trigger and will cause the garlic to break dormancy and decrease its shelf life. Depending on the cultivar it will store for several months.

If you are seriously interested in learning more I recommend *The Complete Book of Garlic* by Ted Jordan Meredith. It is a wealth of information on the history, culture and diversity of garlic.

Sally Reill
Once an individual has completed the necessary training and volunteer payback, he or she is certified as an OSU Extension Master Gardener. This certification is good for one year and OSU Extension Master Gardeners must recertify annually to remain on the "active" list and maintain the Master Gardener title.

Recertification is defined as: **Completing educational training to further enhance the individual's skills in the areas of community horticulture deemed important to the OSU Extension Master Gardener Program.**

**Why do we require recertification?** As time goes by, we all forget details of diagnosis and appropriate advice. Also, information changes rapidly as new research results and chemical products or appropriate cultural treatments become available. The goal is to keep our Master Gardeners updated and available to provide high quality and up-to-date advice to the public through the Master Gardener Program. In Lincoln County, recertification consists of two parts:

1) **Donating a minimum of twelve (12) hours** of volunteer service for educational outreach each year. Six of these hours should be helping at the plant clinic in the office. Hours in this category are those used conducting training as an instructor or having direct public contact providing gardening information. Examples of OUTREACH hours are Clinic Table or Extension Office Desk hours; hours that you are a speaker or instructor for a Master Gardener related subject etc, and

2) **Completing approximately six (6) or more hours of advanced training through any of the following options:**
   - Participation in any of a specified set of classes during the annual Master Gardener training within a county. These classes are usually marked "YES" on the training schedule, and include topics such as soils, plant diagnostics, IPM, pesticide safety, or other topics that support a Master Gardener's ability to diagnose plant problems, identify plant pests, or to recommend prevention or control options in a manner that supports OSU Extension's least toxic approach to pest control (**IPM recertification is good for two years**).
   - Participation in any of a specified set of classes during the annual Gardener's Mini-College.
   - Participation in any of a specified set of classes in county-sponsored advanced training sessions, such as Insights into Gardening (Benton County), Winter Dreams Summer Gardens (Jackson County), Polk County Fall Fling (Polk County) and many others. These classes should be marked with a star (*) on the registration form
   - Participation in any other classes approved by the local Master Gardener Program staff for recertification
   - Scoring a 70% or better on a county or statewide Open Book Recertification Review or Examination.

For more Master Gardener information, go to:
[http://extension.oregonstate.edu/mg/index.php](http://extension.oregonstate.edu/mg/index.php)
If you like to prolong color in your landscapes through the summer and into the fall, consider planting evergreen shrubs called Hebes (pronounced HEE-bees) for vivid color in both flowers and foliage during summer and fall.

"Most Hebes flower in the summer, but others bloom in late fall. Some have colorful foliage that lasts through autumn," said Neil Bell, consumer horticulturalist with the Oregon State University Extension Service. "They provide an interesting change from the usual asters and maples we customarily rely on for autumn interest."

Native to New Zealand, Hebes have hundreds of varieties, but only a few are familiar to American gardeners. "The plants may have acquired a reputation for lack of hardiness because some of the most popular cultivars introduced here are not hardy in very cold winters," Bell said. "However, most Hebes do well in the Pacific Northwest."

Large-leaved Hebes can be injured by temperatures below 25 degrees Fahrenheit and are less hardy than those with small leaves. Rather than avoid buying large-leaved shrubs, consider putting them in a sheltered spot.

For showy purple flowers in the fall, Bell suggests cultivars 'Amy' and 'Alicia Amherst'. 'Purple Picture' blooms in June but flowers profusely again in October and November. 'Mohawk' blooms profusely into November.

Some red-flowering Hebes provide color through November and even through December in a mild year. Bell suggests 'Hobby' or 'Simon Delaux'. 'Bowles' Hybrid' produces lavender flowers in summer, but will bloom again in the fall, even into January.

"Except for 'Bowles' Hybrid,' which is hardier, all these hybrids are susceptible to cold," Bell said. Plant them against a sheltered wall or tucked between other shrubs. Be prepared to give them a little extra cover if the temperature threatens to drop suddenly.

Several small-leaved Hebe cultivars that are hardy west of the Cascades have beautiful and unusual foliage. Some are commonly sold in the Pacific Northwest. 'Quicksilver', as the name suggests, has small silvery leaves. 'Boughton Dome' has grayish foliage. 'James Stirling' has ochre leaves and resembles a small conifer.

Another unusual characteristic of some Hebes is a noticeable change in foliage color from summer to winter. Some cultivars take on a purplish or reddish cast during winter. Perhaps the best known is 'Caledonia', which turns purple. 'Sapphire' has shoots that turn bright red at the tips in the winter.

Several of the variegated cultivars are beautiful and unusual, but are large-leaved and require a protected spot if you want them to survive the winter. They include 'Silver Queen' (also called 'Franciscana Variegata'), 'Tricolor' and 'Andersonii Variegata'.

In addition to a protected location, Hebes need at least partial sun, well-drained soil and water during the summer months. Most do well without much pruning, and annual moderate pruning after they bloom works well.

By: Judy Scott
Source: Neil Bell

Find more gardening articles at
Lincoln County
Master Gardener Association

Board Meeting Monday, October 11, 2010
9:30 AM/12 Noon
OSU Extension Office

Agenda
Call to Order
II. Approval of Minutes – September 13, 2010

III. Reports of Officers
Treasurer Report Cathy Fitzhugh
Programs Pam McElroy

IV. Extension Agent Sam Angima

V. Reports of Committees
Spring Bulb Sale

VI. New Business
Review of 2011 Board Candidates
Lincoln City Demonstration Garden Sign Discussion
International Master Gardener 2011 Search for Excellence
Audit Committee Selection
Budget Committee Selection

VII. Unfinished Business
Speaker Request

VIII. Announcements

IX. Adjournment

Calendar
October 14 Master Composting Class Start Date
October 22 Apple Squeeze
October 23 Natural Resources School
October 30 Last Newport Farmer’s Market
November 8 Board Meeting
November 18 General Meeting, Election and Awards
December 13 Last Board Meeting for 2010

Biernacki, McElroy, Olsen, Fitzhugh, Bonelitz, Anderson, Orr, Cook/Durkee, Dallas, Lacy, Angima