Agritourism Bringing the City to the Farm

By Mitch Lies, 
GROWING Editor

As far back as she can remember, Viesia Balint of GreenGable Gardens wanted to own a flower shop.

“A pumpkin patch? That wasn’t in her thoughts.

But the Philomath florist and cut-flowers farmer has found pumpkins to be the perfect antidote to autumn’s scarcity of flowers. And, she said: “If you want to sell pumpkins, you have to have a pumpkin patch.”

Operated by Balint and her husband, Demetri, GreenGable Gardens today is among dozens of Willamette Valley farms that host a pumpkin patch each fall. The patches serve many purposes, including familiarizing urban residents with farm activities and providing farms a revenue stream outside of the usual crop or animal-product sales.

Then there is the aesthetic value.

“Fall is my favorite time of year,” Balint said, “and I love the colors of the squashes. There are not just the orange, there are the white, green, peach, speckles, stripes and blue. There are all different colors and I love it.”

GreenGable draws thousands of customers to its farm each fall who are attracted to its decorative displays of winter squash, its straw-bale maze, and the pumpkin carriage that serves as a backdrop for pictures. “It is kind of like a Cinderella pumpkin carriage,” Balint said. “People love to take pictures of their kids on it.”

The farm, which specializes in cut flowers for most of the year, also educates school children on the science of pumpkins. “We provide educational talks (for group tours) about when they bloom, how long it takes to grow a pumpkin and how to store them,” Balint said.

“Also, people request private talks,” she said, “which typically involve a gathering of moms with their children, where they come with a blanket and have lunch, and we give them a little talk, and then they get their pumpkins.”

According to Melissa Fery, Oregon State University Extension Small Farms agent for Benton, Linn and Lane counties, the pumpkin patches Linn and Benton county residents will see this September and October are part of an ever-growing business model known as agritourism. Defined by Wikipedia as “any agriculturally based operation or activity that brings visitors to a farm or ranch,” agritourism includes many activities, Fery said.

“It can include everything from u-pick, or operating a farmstand, or it could involve educational workshops and tours on your farm, or overnight lodging,” she said. The educational element is a part of all agritourism, said Fery, who has been involved in two agritourism summits put on by OSU Extension and advises farms interested in developing agritourism. “Even when people are just on the farm to pick some corn, they are learning about where corn grows and that people in their area raise these crops,” Fery said. “There is a lot of benefit in agritourism for society as a whole to have a better understanding of what farmers are doing out there, and what services they provide.”

Fueled in part by increased consumer interest in where and how their food is grown, agritourism’s popularity has grown steadily in Oregon over the past two decades, and doesn’t appear to be slowing. “There have been food safety issues over time, and we import a lot of food from out of state and out of country, and I think that people who are interested in what they are consuming are valuing the fact that Oregon produces a lot of good food, including fresh fruits and vegetables, grains and dairy products. And when they can tie that back to the source, I think that is of interest, and it is one of the reasons we might see more people out on the farm,” Fery said.

“Farms are fun, too, and parents looking for a good fun opportunity for their kids like the fact there is nothing more fundamental and real than having that experience of being on a farm,” Fery said.

Among the multiple benefits agritourism can provide farms, the business model has provided an incentive for the younger generation.

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INSIDE: Linn and Benton County 4-H will each have open house/information nights on October 5. See 4-H pages for more details.
Agritourism Bringing the City to the Farm

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School children pick out their favorite pumpkins as part of the Halloween season offerings at GreenGable Gardens in Philomath.

Considerations in Starting Agritourism

By Mitch Lies, GROWING Editor

While agritourism has provided farms and ranches a valuable revenue stream outside of traditional farm sales, there are some considerations farms need to take into account before venturing into the business model.

Nearly all successful agritourism operations have one element in common, according to sources: Someone within the operation has to enjoy interacting with the public. 

“I would say that in any agritourism venture, there has to be somebody who likes talking to people they don’t know,” said Scottie Jones, who, along with her husband, Greg, operates Leaping Lamb, one of about 30 farm stays in Oregon.

For GreenGable Gardens, agritourism has provided a revenue stream at a time of year when the flower business is slowing. And, while Balint wasn’t thinking of operating a pumpkin patch when she sought to own a flower shop, she has come to embrace the patch and all it brings to their farm. “Pumpkins are beautiful, and we are all about beauty and colors,” Balint said. “And they are a great product for fall.”

The farm typically opens its pumpkin patch in mid-September, a date that can vary based on when pumpkins are ready for harvest.

Based at 24689 Grange Hall Road in Philomath, the farm features a second site during Halloween on the corner of Highway 34 and N.E. Wolcott Street.
Do You Have Plants to Donate?

Here’s an opportunity to help the Benton County Master Gardeners, share with the community, and improve your own landscape at the same time. If you have extra plants or you want to make room to put in something new consider hosting a ‘Dig and Divide.’ This will bring knowledgeable, careful, well-organized Master Gardeners to dig plants directly from your yard. After an initial meeting with the scouting team in September to flag the selected plants, Master Gardeners will schedule a convenient time to dig up your donations and fill any holes with sterile soil to keep your gardens tidy.

We are looking for many kinds of landscape plants: small-to-medium shrubs, flowering perennials, foliage plants, young small trees, vines, and groundcovers. Unfortunately, we are unable to take some plants: those classified as invasive in Oregon, plants that are too large to survive removal, or plants of which we already have sufficient numbers. We also can’t take iris or daylilies with unknown bloom colors. Your contributions will be tended and groomed for our spring fundraiser, the annual plant sale. Funds from the plant sale support our education programs in the schools, at the library, and at the Fairgrounds, as well as many other projects. If you or your friends or neighbors have plants that need digging, please contact Christina Clark at iplant2@icloud.com for an initial conversation.

Horticulture Happenings ...  

SEPTEMBER
- September 4, 1-3 p.m., Linn County Master Gardener Board Meeting @ the Linn County Extension Service office
- September 5, 1-2 p.m., Webinar – Never doubt how a small, thoughtful and committed pollinator habitat (in your garden) can change the world https://learn.extension.org/events/3139
- September 9, 4:30-6:30 p.m., Seed to Supper Harvest Celebration and Pizza Party @ the Produce for the People Garden
- September 10, noon to 4 p.m., Master Gardeners will be staffing the demo garden during the Benton County Chili Cookoff @ The Benton County Fairgrounds
- September 11, 1-3 p.m., Benton County Master Gardener Board Meeting @ the Benton County Extension Service office
- September 14, 5:30-7 p.m., Linn County Master Gardener Association Potluck @ the Linn County Demo Garden
- September 18, 4-6:30 p.m., Benton County Master Gardener Association Potluck @ the Benton County Fairgrounds
- September 19, 9 a.m. to 3 p.m., Swan Island Dahlias Tour and Nursery Hop, meet at the Benton County Extension service office to carpool
- September 19, 1-2 p.m., Webinar – Japanese

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September-October Gardening Calendar for Western Oregon

SEPTEMBER

Maintenance and clean up
- Harvest winter squash when the “ground spot” changes from white to a cream or gold color.
- Pick and store winter squash; mulch carrot, parsnip, and beets for winter harvesting.
- Protect tomatoes and/or pick green tomatoes and ripen indoors if frost threatens.
- Reduce water on trees, shrubs, and vines east of Cascades to harden them for winter.
- Stake all flowers to keep them from blowing over in fall winds.
- Dig, clean, and store tuberous begonias if frost threatens.
- Harvest potatoes when the tops die down. Store them in a dark location.
- Optimal time for establishing a new lawn is August through mid-September.
- Aerate lawns.
- Early-September: Apply 1 pound nitrogen per 1,000 square feet to lawns. Reduce risks of run-off into local waterways by not fertilizing just prior to rain, and not over-irrigating so that water runs off of lawn and onto sidewalk or street.
- Stop irrigating your lawn after Labor Day to suppress European crane fly populations.
- Recycle disease-free plant material and kitchen vegetable and fruit scraps into compost. Don’t compost diseased plants unless you are using the “hot compost” method.

Planting/propagation
- Divide peonies and iris.
- Plant or transplant woody ornamentals and mature herbaceous perennials. Fall planting of trees, shrubs and perennials can encourage healthy root growth over the
Volunteer

By Pami Monnette

“Volunteering is the ultimate exercise in democracy. You vote in elections once a year, but when you volunteer, you vote every day about the kind of community you want to live in.” Marjorie Moore

What if you had the chance to have a positive impact in your community without running for public office or waiting for the next election? What if you could serve your community and learn practical, sustainable horticulture information along the way? Have you ever thought of becoming a trained volunteer through the OSU Extension service? The Master Gardener program may be just the platform for you to challenge yourself with new information that you can use to help promote the good garden gospel! Don’t think of gardening and good will going that far to influence change in your community? Think again.

As a Master Gardener trainee, you will receive extensive training from OSU Horticulture faculty & staff, as well as regional experts to guide you in your quest to become a garden guru. New volunteers are integrated into an expansive network of more than 200 active Master Gardeners with an amazing diverse knowledge and experience working in their communities.

Master Gardeners have consistently influenced gardening practices among themselves, as well as the general public in Linn and Benton County. As a result of the Master Gardener program, our volunteers and clients report that they:

- Increasingly chose native or drought tolerant plants to conserve water;
- Increased the amount of food waste that is composted and not sent to the landfill;
- Incorporated or enhanced pollinator habitat into their gardens;
- Decreased the amount of pesticides used in their home landscapes; and
- Increased their capacity to successfully grow their own food to offset grocery bills.

Becoming involved in your local Extension programs is also a great way to further your knowledge and involvement with other topics, such as food preservation, small farms and pasture management, and small woodland management, just to name a few. Our region is chock-full of incredible opportunities to learn how we can create a more cohesive, regionally sustainable community. Take your interest in gardening to the next level and connect with a larger movement to address important environmental and social issues. We are committed to harnessing your particular skills and interests in order to support your passion and discover how you can best serve your community.

So please, I encourage you to learn more about our local Master Gardener program. The January-March portion of the program is designed to serve as a “crash-course” of horticulture: basic botany, soils, pest & weed management, pruning, growing vegetables & fruits, ornamentals, and more. The second portion of the program allows you to expand upon your classroom knowledge by completing volunteer hours at the Master Gardener plant clinics and working on various projects.

The 2018 Linn-Benton Master Gardener Program will be held on Thursdays, 8:30 a.m. to 4 p.m., beginning January 25, and ending March 22. Program requirements will also include the completion of several online modules as well as workshop attendance during the growing season. The months of April-October are available for new MG trainees to “pay-back” the 66 required volunteer hours.

The cost of the MG Program is $130, with a limited number of scholarships available. Applications will be available in September, and the deadline to apply is December 1, 2017. Mandatory orientation dates for each county will be scheduled in December.

If you are interested in this opportunity and would like an application, please contact MG Program Coordinator, Pami Monnette at 541-766-6750 (Benton), or 541-967-3871 (Linn), or email at pamela.monnette@oregonstate.edu.
Volunteer Spotlights

Linn County: Nancy Messman

By Ranee Webb

Nancy Messman became a Linn County Master Gardener Association member in 2005. For many years she has been a passionate supporter of the “Through the Garden Gate” Garden Tour. Until recently the Garden Tour was the only LCMGA fundraiser, so Nancy’s work has had a huge impact. Nancy has a vast knowledge of flowers and knowing many people in the Albany community has kept this fundraiser going year after year. Her organizational skills and work with those agreeing to be part of the tour is crucial. Months in advance of the tour she recruits garden owners and then keeps in contact with them to make them comfortable and supported while they prepare for the tour. This 18th year for the Garden Tour was the most successful one yet! Nancy also supplies many plants to the Willamette Community Garden for their annual plant sale fundraiser. Thank you, Nancy, for following your passion! Your work on the Garden Tour has helped LCMGA be able to support and fund our various projects. We encourage every LCMGA member to find his or her passion.

Benton County: Pashalle Johnson and Mallory Marquet

By Pami Monnette

Pashalle and Mallory are both new to the Linn–Benton Master Gardener program this year, and we could not be more thrilled that they have decided to volunteer with us! Pashalle first went through the Master Gardener program in Indiana, and then went through our program in order to learn more about horticulture specific to the Pacific Northwest. She has training and knowledge in organic and sustainable farming methods, plant propagation, and permaculture design. Pashalle has been involved in the OSU Horticulture Club on campus, as well as FoodCorps and the community garden at Starker Arts Park. She has been an invaluable volunteer working many hours at the plant clinics in the Extension office, as well as the Corvallis Farmers market. We are happy to have Pashalle be a part of our team in Benton County! Mallory Marquet received her initial training through the online program, she has been volunteering with local projects in Linn and Benton Counties, as well as staffing the MG desk at the Extension office. Mallory has strong roots in educating children, and helped to establish a garden program at Memorial Middle School in Albany. She is the lead teacher for two garden elective classes and belongs to the Linn County School Garden Hub. She is interested in gleaning skills to motivate students and teachers to learn and incorporate gardening and agriculture education into their curriculum. She has specialties in weed management and edible gardens. Thank you Mallory for your tireless work of educating our youth about the benefits of working in the dirt!

Gardening in the PNW Free Talk Series

Gardening in the Pacific Northwest Brownbags are a series of short lunchtime sessions covering popular gardening topics for Linn County gardeners. Bring a sack lunch to enjoy, listen to great speakers, and meet other gardeners in the area! These talks are fun, informal, and informative – no reservations needed and did we mention they are free? Classes are held on Wednesdays at the Albany Public Library at 2450 14th Ave SE in Albany, and on Thursdays at East Linn LBCC, 44 Industrial Way.

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- Plant daffodils, tulips, and crocus for spring bloom. Work calcium and phosphorus into the soil below the bulbs at planting time.
- Plant winter cover of annual rye or winter peas in vegetable garden.

Pest monitoring and management
- Apply parasitic nematodes to moist soil beneath rhododendrons and azaleas that show root weevil damage (notched leaves).
- Control slugs as necessary. Least toxic management options for slugs include barriers and traps. Baits are also available for slug control; use caution around pets.
- Monitor trailing berries for leaf and cane spot. Treat if necessary.
- As necessary, apply copper spray for peach and cherry trees.
- Spray for juniper twig blight, as necessary, after pruning away dead and infected twigs.
- Continue monitoring late-season soft fruits and berries for Spotted Wing Drosophila (SWD).

Maintenance and clean up
- Drain or blow out your irrigation system, insulate valve mechanisms, in preparation of winter.
- Use newspaper or cardboard covered by mulch to discourage winter and spring annual weeds or remove a lawn area for conversion to garden beds. For conversion, work in the paper and mulch as organic matter once the lawn grass has died.
- Harvest sunflower heads; use seed for birdseed or roast for personal use.
- Dig and store potatoes; keep in darkness, moderate humidity, temperature about 40°F. Discard unused potatoes if they sprout. Don’t use as seed potatoes for next year.
- Harvest and immediately dry filberts and walnuts; dry at 95 degrees to 100 degrees Fahrenheit.
- Ripen green tomatoes indoors. Check often and discard rotting fruit.
- Harvest and store apples; keep at about 40°F, moderate humidity.
- Place mulch over roots of roses, azaleas, rhododendrons and berries for winter protection.
- Trim or stake bushy herbaceous perennials to prevent wind damage.
- To suppress future pest problems, clean up annual flower beds by removing diseased plant materials, overwintering areas for insect pests; mulch with manure or garden compost to feed the soil and suppress weeds.
- Cover asparagus and rhubarb beds with a mulch of manure or compost.
- Clean, sharpen and oil tools and equipment before storing for winter.
- Store garden supplies and fertilizers in a safe, dry place out of reach of children.
- Prune out dead fruiting canes in raspberries.
- Harvest squash and pumpkins; keep in dry area at 55 degrees to 60 degrees Fahrenheit.
- Western Oregon: Spade organic material and lime into garden soil, as indicated by soil test results (if necessary and the weather permits).

http://extension.oregonstate.edu/linn
Try Out Fermenting Foods with Sauerkraut

Interest in preparing and consuming fermented foods is growing. Once just a method of preserving vegetables for the family to eat during the winter months, fermented foods are now made and consumed to add variety to meals all year round and for health benefits.

Making sauerkraut is how most people start their fermenting experience. While some people have memories of large crocks of sauerkraut in a root cellar or basement, more recently, ferments are made in small batches in a canning jar or other small container in a cool place in the kitchen. Trying a small batch is a good way to get started and to determine if you like the product and will incorporate it into your diet before you make a bigger batch.

Fall is the best time to make sauerkraut. Cabbage grown in cool weather produces more sugar, which is necessary for the fermentation process. Sauerkraut is the result of natural fermentation by bacteria in the cabbage in the presence of 2 to 3 percent salt. Lactic acid and other minor products of fermentation give sauerkraut its characteristic flavor and texture.

Here are some tips for a successful small batch of sauerkraut.

2 1/2 pounds thinly sliced cabbage
1 tablespoon plus 1 1/2 teaspoons canning or pickling salt

This ratio of cabbage to salt can be multiplied for a larger batch. If making a larger batch, mix the cabbage in salt in small batches before placing in the fermenting container. This will ensure the salt and cabbage are well mixed.

5 pounds of cabbage: 3 Tablespoons canning or pickling salt
25 pounds of cabbage: 1 cup canning or pickling salt

Use disease-free, firm, mature heads of cabbage. 2 1/2 pounds of cabbage will fit in a half-gallon jar, or can be divided into 2 quart jars and still have room for fermenting to occur without bubbling over. If you don’t have a kitchen scale, find a 3 pound head of cabbage at the market. When the outer leaves and core are removed, about 2 1/2 pounds of cabbage are left. Wash the cabbage with cool water and drain. Remove any outer leaves that have soil or are damaged.

Shred cabbage 1/16th inch thick—about the thickness of a quarter. It needs to be broken up enough to bruise the cells to release the sugars. You can do this with a knife, mandolin slicer or food processor. If using a food processor, be sure not to shred too finely. Kraut can be made with both green and red cabbage.

Use canning or pickling salt. It is available in every supermarket and where canning supplies are sold.

Table salt has anti-caking fillers that will make the brine cloudy. Iodized salt and sea salt may cause discoloration and off-flavors. Flake and kosher salt are larger grains so they measure differently and may not dissolve well. The proper balance of salt and cabbage prevents the growth of spoilage organisms and pathogens while promoting the activity of lactic acid producing bacteria. Salt draws water and sugars from the cabbage and produces a brine that should cover the cabbage when it is packed into the containers for fermenting. Do not use copper, iron, galvanized-metal, or lead glazed containers for fermentation. They will react with the salt and with the acid as the fermentation progresses. If you are unsure about the safety of a container, use stainless steel, glass, or food-grade plastic containers. The container may be lined with a food grade plastic bag.

Once the cabbage is sliced, sprinkle salt over the top and use clean hands to toss it until it is well mixed. The cabbage will start to wilt and become juicy as you mix it. Don’t reduce the amount of salt. Mix thoroughly to avoid pockets of low or high salt concentration. When all the salt is dissolved and the cabbage is juicy, pack it into the container. Press down firmly to release juices and eliminate air pockets. Make sure the cabbage is covered by the brine that is developing. It is important to keep the cabbage from being exposed to air during the entire fermentation to keep oxygen out and prevent mold growth. If the juice does not cover the cabbage, add boiled and cooled brine prepared with 1 1/2 tablespoons of salt in a quart of water.

Weigh the cabbage down so it stays under the brine. If you weight the cabbage with a brine-filled bag, do not disturb the crock until the normal fermentation is complete. If you use another type of weight so that the surface of the brine is exposed to air, you must check the sauerkraut two to three times each week and remove scum if it forms. There are also many one-way valve gadgets available for fermenting. These allow gases to escape the container but prevent air from re-entering it. You can find a selection online, at a brewing supply or natural foods store. Cover the top of the container with a clean kitchen towel to reduce exposure to airborne mold spores.

During fermentation, a series of changes takes place when the salt and acid-tolerant bacteria release acids that raise the acidity and create ideal conditions for other bacteria to further ferment the sauerkraut. The ferment is most active and aromatic during the first few days. Fermentation naturally stops when the sauerkraut reaches the proper acidity. Temperature affects the speed of fermentation. Smaller containers ferment more quickly. Under 60°F it may not ferment. Between 60°F and 65°F, it will take 6 weeks to make sauerkraut. Between 70°F and 75°F it will ferment properly in 3 to 4 weeks. Above 80°F, sauerkraut is likely to become soft and spoil. Ferments will spoil quickly at higher temperatures.

Sauerkraut is ready to use when it reaches the desired tartness and aroma. “Doneness” may vary according to individual taste. Do not taste it if you see mold on the surface, feel a slimy texture, or smell a bad odor.

Fully fermented sauerkraut may be kept tightly covered in the refrigerator for several months, or it may be frozen or canned. For canning instructions see PNW 355 Pickling Vegetables http://extension.oregonstate.edu/ich/sites/default/files/documents/pnw_355_picklingvegetables.pdf.

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Is Your Home Helping or Hindering Healthy Eating?

Let Brian Wansink’s (of Cornell University) tips and tricks from Mindless Eating help you design a healthier kitchen.

These questions hi-light some tips that support a healthy weight kitchen environment.

Go through and look at your house.

Answer questions: yes (1) or no (0).

• Salad and vegetables are served first at meals.
• The main dish is pre-plated and served from the stove or counter.
• Your dinner plates are 9 to 10 inches wide.
• You eat sitting at a table with the TV turned off.
• There are two or fewer cans of soft drinks in your fridge.
• Your kitchen counters are organized (not messy).
• Pre-cut fruits and veggies are on your middle fridge shelf.
• At least 6 single servings of protein are in your fridge. (eggs, yogurt, string cheese, tofu, etc.)
• Your snacks are kept in one inconveniently placed cupboard.
• The only food on your kitchen counter is a fruit bowl. And it’s placed near where family members walk by regularly.

Results: 0-4: your kitchen is not working that well; 6-8 your kitchen is working well.

Identify three simple daily changes you can make, track for one month, then try three different changes.

For more information, visit http://www.slimbydesign.com/

Source: Mindless Eating, Brian Wansink, PhD.

FUN Pear Facts

- Pears have been cultivated for nearly 4,000 years.
- The first arrival of pear trees to Oregon came with pioneers by the way of the Oregon Trail.
- Oregon is 2nd in the US in pear production after Washington. Together Oregon and Washington produce 84 percent of the nation’s fresh pear crop.
- Pears are Oregon’s Official State fruit.
- Pears are a member of the rose family and related to apples.

Nutrients Found in Pears:
- Pears are a good source of dietary fiber, which is important for digestive health.
- There are about 100 calories in a pear.
- Pears are a source of vitamin C, which promotes a healthy immune system, heals cuts and wounds, and helps our bodies fight infection.

Pear Quesadillas

Ingredients:
4 medium whole wheat tortillas
1 cup grated cheese (try cheddar or Jack)
1 cup pear cubes (fresh or canned/drained)
1/2 cup finely chopped green or red peppers
2 tablespoons minced onion (green, red, or yellow)

Directions:
1. Lay two tortillas on a clean cutting board or on two plates.
2. Place 1/4 of the cheese on each tortilla.
3. Divide pears, peppers, and onion between the two tortillas.
4. Divide the remaining cheese between the two tortillas. Top with remaining two tortillas.
5. Heat a skillet or griddle to medium (300 degrees in an electric skillet). Place one quesadilla in pan. Cook for 2-4 minutes, or until bottom of quesadilla begins to look a little brown.
6. With large spatula, gently turn quesadilla over and cook the other side until a little brown, 2-4 minutes.
8. Cut each cooked quesadilla into 4 pieces and serve.
9. Refrigerate leftovers within 2 hours.

Notes:
- Put pear cubes on a paper towel for a couple of minutes to help dry them out. This will help your quesadilla stick together!
- Out of pears? Try diced fresh apples, halved grapes, or even sliced bananas.
- Flavor boosters: add some chopped cilantro, or use pepper jack cheese.

Nutrition Facts

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Healthy Homes Podcasts

The University of Alaska has created five Healthy Homes Podcasts, a series of 10-minute audio recordings. These all apply to our area, too. To listen to the podcast, click on a topic on the website and you will access the mp3 file. Listen in for some great tips for keeping your home and the people who live there healthy. https://www.uaf.edu/ces/hhfd/homes/

TOPICS OFFERED ARE:
- Indoor Air Quality
- Pesticides
- Asthma and Allergies
- Mold and Moisture
- Drinking Water

Free Extension Classes in Lebanon

Join us for free monthly community education classes at the Lebanon Senior Center. Upcoming topics include:

September 28 – Pickle Pointers. Pickling is popular again. Review recipes, products, equipment and tips for successful fermented and quick pickles. Learn about how traditional recipes are being updated by a whole new generation of home food preservers.

October 26 – Safe Travels. Representatives from Linn County Sheriff’s Office joins us to offer tips and information for staying safe while traveling either locally or long distance, and keeping your home safe while you are away. With winter coming soon, this is an important topic for all members of the community.

Everyone is welcome. The Lebanon Senior Center is located at 80 Tangent Street, Lebanon. Sessions will be held from 9:30-11a.m. Please let us know you are coming so we can prepare handouts. 541-967-3871.

http://extension.oregonstate.edu/linn
Options: Basic sauerkraut is cabbage and salt. There are many options for adding variety to sauerkraut. Carrots, beets, hot peppers, kale, daikon radishes, apples, garlic, and turnip are all popular “add-ins” to make batches of kraut unique. If you add any of these, remove an equivalent amount of sliced cabbage so that the ratio of vegetables to salt remains the same.

For added flavor, these herbs and spices may also be added in small amounts before fermenting: garlic, finely grated ginger, juniper berries, crushed red pepper, and caraway seeds. Use small amounts until you are certain you will like the results.

Once the sauerkraut is complete there are many ways to incorporate it into a daily menu. It adds tanginess as a pizza topping, can be chopped and added to brownies or cakes, baked with meats, added to potato soup, or incorporated into a vegetable salad. The publication SP 50–611 Making Sauerkraut and Sauerkraut Recipes has some recipe ideas, including a good chowder and a soup.


Sauerkraut is low in calories and fat free. One cup of undrained sauerkraut has 44 calories, and one cup of sauerkraut juice has 22 calories. It provides almost one-third of the US RDA for vitamin C, plus other important nutrients, including iron, calcium, potassium, phosphorus, thiamin, riboflavin, and niacin. One cup also provides approximately 8 grams of fiber. If it seems salty after fermenting, rinse it in clear water before serving.

If you have questions about sauerkraut or other fermented foods, the toll-free OSU Extension Service Food Preservation hotline is open Monday–Friday from 9 a.m. to 4 p.m., until October 13. 1-800-354-7319

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Horticulture Happenings continued from Page 3

Beetle in Oregon https://learn.extnson.org/events/3138
- September 21, 4–7 p.m., Master Gardeners will be at the Celebrate Southtown event @ the Tunison Park/Community Center in South Corvallis

October
- October 3, 1–3 p.m., Linn County Master Gardener Board Meeting @ the Linn County Extension Service office
- October 3, 1–2 p.m., Webinar – Status of Boxwood Blight in Oregon https://learn.extension.org/events/3137
- October 7, 10 a.m. to 4 p.m., Master Gardeners will be staffing the demo garden during the Oregon Poultry Fair @ The Benton County Fairgrounds
- October 9, 1–3 p.m., Benton County Master Gardener Board Meeting @ the Benton County Extension Service office
- October 13, noon to 1 p.m., Winterizing Your Garden & Composting class @ The Linn County demo garden, Linn Co. Fair & Expo Center
- October 16, 7–8:30 p.m., “New and Exciting Plants” at the Benton County Master Gardener Association Meeting @ the Benton County Extension Service office
- October 19 & 21, 10 a.m. to noon & 1–3 p.m., Mason Bee Cocoon Cleaning Workshops @ the Linn County Extension Service Office

Garden Tips for Thinning Crops
- For root crops, like carrots and potatoes, thin when the seed leaves are one inch above ground. For leaf crops, like lettuce and spinach, thin when the seed leaves are one inch below ground. Thin when they are small enough to handle

Gamey Flavor and Cooking Venison

By Suzanne Dressen

What Causes the Wild or Gamey Taste in Venison?

Venison refers to the meat of antlered animals such as deer, moose, elk and caribou. The ‘wild’ flavor of venison is directly related to what the animal eats. Corn fed deer will have a milder flavor than those that eat acorns or sage. The ‘gamey’ flavor is more noticeable in the fat. Removing the fat, connective tissue, silver skin, bone and hair during processing lessens the ‘gamey’ taste. However, undesirable strong flavors can also be due to inadequate bleeding, delay in field dressing, or failure to cool the carcass promptly.

Use spices or marinades to mask the wild or gamey taste in venison. Marinades also tenderize and enhance the flavor of venison. The marinade should include a high acid liquid like lemon or tomato juice, vinegar, or wine to soften the muscle fibers. Marinades can add fat and calories to this lean cut of meat. Other options to tenderize venison are to pound it with a tenderizing tool, make several small cuts in the meat with a knife, or grind it.

Cooking Methods for Venison

Big game animals tend to exercise more than domestic animals. Their muscles are relatively lean, so venison tends to be drier and less tender than beef. Meat high on the upper hind legs and along the backbone is the tenderest. You can use a dry cooking method such as frying, broiling or grilling tender cuts from the rib or loin. Steaks and ribs retain more juice if the cuts are no thicker than three-fourths inch. Cook steaks and chops quickly. Do not crowd pan. Water seeps out if the heat is too low or pieces are crowded. Cook tougher cuts from the rump, round and shoulder using a slow moist cooking method like braising (simmering in a small amount of liquid in a covered pot) or in a slow cooker.

Slow Cooker Tips for Cooking Venison

- Good way to cook tough cuts using a slow moist cooking
- For uniform cooking and to keep bacteria from growing, venison should be completely thawed and cut into medium to small uniform pieces before placing in the slow cooker.
- Heat on high for one hour to maintain proper temperature.
- Do not lift the cover of the slow cooker during the cooking process. It takes 20 minutes for the slow cooker to recover the heat.

Cooking venison to the proper temperature is the last chance you have to destroy any harmful bacteria or parasites. Venison should be cooked to at least 160° F to reduce the risk of foodborne illness. Once the internal temperature of venison is confirmed with a food thermometer and has reached 160° F, it is safe to eat, regardless of the color of the meat, which may still have a pinkish color. The pink color can be from the cooking method used like smoking or adding ingredients like celery or onions in meatloaf.

Venison soups, stews, casseroles and leftovers need to reach an internal temperature of 165° F.

Reference: Jackson, J., Sigman C., Wild Game from Field to Table. University of Minnesota Extension.

Gardening in the PNW continued from Page 5

in Lebanon. Time: noon–1 p.m., both locations.

- September 6 (Albany) & October 19 (Lebanon): Putting the Garden to Bed for an Early Rise in Spring, by Master Gardener, Don Lauer
- September 13 (Albany) & October 5 (Lebanon): Composting 101, by OSU Horticulture faculty, Linda Brewer
- September 20 (Albany) & October 12 (Lebanon): Saving Seeds for Planting Next Year, by Master Gardener, Betty Goergen
- September 27 (Albany) & October 26 (Lebanon): The Inner Lives of Plants, by Master Gardener, Susan Morton

http://extension.oregonstate.edu/benton
Living on the Land is a workshop series tailored for small acreage landowners and those new to managing land. There are five classes in the series. Participants may register for individual classes or for the entire series with a 40 percent discount: $10/class or $30/series.

All classes will be held from 6–8 p.m. at the Walterville Grange, 39259 Camp Creek Road in Walterville (six miles east of Springfield).

- **October 5 – Land Stewardship Planning, Soils & Water Resources** - Learn the basics of planning for natural resource management, including soil health and water rights. Presenter: Melissa Fery, Associate Professor (Practice) OSU Extension Small Farms program.

- **October 12 – Wells & Septic Systems** - Safe drinking water and waste management are your responsibility when living on rural land. This class covers care and maintenance of wells and septic systems. Bring 1/2 cup of your well water in a clean container for nitrate screening. Presenter: Chrissy Lucas, Educational Program Assistant, OSU Extension Service.

- **October 19 – Woodlands and Wildlife** - Look at the woodlands and natural areas on your property and consider options to enhance and manage for healthy trees and wildlife habitat. Presenter: Lauren Grand, Assistant Professor (Practice) OSU Extension Forestry program.

- **October 26 – Pasture & Grazing Management** - Make the most of your pasture by learning how grass plants grow, rotational grazing, nutrient and winter-time management. Presenter: Melissa Fery, Associate Professor (Practice) OSU Extension Small Farms program.

- **November 2 – Weed Management** - Learn about management strategies for common weeds on your land. Presenter: Andrew Hulting, Associate Professor, OSU Extension Weed Management Specialist.

Register at [http://smallfarms.oregonstate.edu/south-valley/events](http://smallfarms.oregonstate.edu/south-valley/events)

If you have questions about registering, please contact the OSU Extension Service in Lane County at (541) 344-5859.

This program is sponsored by the OSU Extension Service in Lane County and Eugene Water & Electric Board.
Wetlands Mitigation, The New Crop of the Western Farmer

By Kevin Seifert, Linn Soil and Water Conservation District

Circles are a common thing in life. Things always seem to come full circle every few decades. In years past, clearing ground for agricultural production was the name of the game. Idle areas meant habitat for pests and weeds. The easiest way for a farmer to keep fields clean for production was to produce something on it. Times are changing. There is now money in reverting ground back into wetlands.

As development happens in cities for housing and infrastructure, the need for mitigation banks has increased in the western states. For those that don’t know, for every acre of wetland a subdivision or interstate disturbed, they must re-establish wetland somewhere else at a one and a half rate. So, for example, every acre that is disturbed you must re-establish one and a half acres somewhere else. This has led to establishments of mitigation banks; areas that have been taken out of agricultural production and restored to wetlands process and function in the effort to keep a balance of wetlands in the ecosystem.

You may ask why wetlands are important. A wetland is a land area that is saturated with water, either permanently or seasonally, such that it takes on the characteristics of a distinct ecosystem. The primary factor that distinguishes wetlands from other land forms or water bodies is the characteristic vegetation of aquatic plants, adapted to the unique hydric soil. Wetlands play a number of roles in the environment, principally water purification, flood control, carbon sink, and shoreline stability. Wetlands are also considered the most biologically diverse of all ecosystems, serving as home to a wide range of plant and animal life. Because of this diversity, they are deemed highly important and have many rules governing them.

This doesn’t work on all farmland. The demand for credits must be in the same watershed as the development. Plus, governing agencies must issue permits to fill in wetlands in the first place. In Oregon, the Department of State Lands and the Army Corp of Engineers are key players, along with county and city officials for making determinations if contractors can fill wetlands in the first place. If that process is hurdled then they can start looking for mitigation banks in the area. Previously, Oregon Department of Transportation was a big buyer of credits. They decided to start some of their own mitigation banks in an effort to lower the cost of development. You might ask what a credit costs, depending on the location, credits could cost upwards of $200k to $1 million. Especially when the credit is broken down and sold by the square foot.

Developers are looking for the right type of property to set up mitigation banks. They are looking for sites that are wet, wants to be wet, and are easily restored hydrologically to wetlands. The wrong property can make no return for decades because of the cost of restoration. The governing bodies don’t make this process easy either. Permits and paperwork are a plenty to making this transition happen. Some farmers are seeking help from firms such as Clear Valley Environmental Farm. These firms have land holdings in several states, and have worked through the process and understand how to make the conversion happen.

Some farmers are seeking help from firms such as Clear Valley Environmental Farm. These firms have land holdings in several states, and have worked through the process and understand how to make the conversion happen.

As development increases in the valley, farmers are seeing this as a way to keep development off their property, lock land up in a way their grandchildren will still get to walk their farm and continue to have agricultural production of portions of their property. Some officials are dismissive of agricultural lands as having true ecological benefit, but as wetlands, the interpretation is quite different. Will Oregon follow our neighbors to the north and south and have many mitigation banks in the future? I think as our cities and towns grow this is another inevitable change upon our landscape.

Maps of the wetlands banks in your area can be found at: http://www.oregon.gov/dsl/WW/Pages/MitigationMap.aspx

For other questions regarding wetlands and mitigation feel free to call Linn SWCD at 541-926-2483. We can direct you to the agencies that govern these lands.
Pasture-Based Production and the Oregon Pasture Network Growing

By Lindsay Trant, Oregon Pasture Network Program Coordinator, Friends of Family Farmers

Public demand for pasture-raised and grass-fed animal products is growing, as increasing numbers of consumers seek to support local farmers and ranchers who use environmentally sound management practices. To help local producers meet this demand and deepen their knowledge about the art and science of pasture-raising animals, Friends of Family Farmers (FoFF) has created the Oregon Pasture Network (OPN). The OPN encourages and promotes producers across the state who raise livestock and poultry on pasture, as opposed to confinement operations where animals spend most or all of their lives indoors or without access to pasture. Pastured producers use techniques like rotational grazing, which not only makes for healthier and happier animals, but also generates a long list of positives such as protected water quality, improved soil health, enhanced biodiversity and carbon sequestration.

The OPN draws attention to the growth of pasture-based animal agriculture in Oregon by offering marketing tools and networking opportunities for OPN’s “Pasture Partners.” OPN Advisory Committee Member Christine Deck of Deck Family Farm in Junction City is excited about the OPN because “Oregon producers deserve visibility and recognition for growing and finishing animals on grass. It’s more humane, more environmentally friendly, and makes for a superior product.”

The Network has 40 Pasture Partners who have taken a pledge to raise their animals on pasture in a humane and ecologically responsible manner, providing their animals the highest quality of life possible. The number of Partners is growing monthly as more producers learn about the program.

In early August, FoFF launched the first ever statewide pasture-raised product guide featuring the farms and ranches in the OPN (www.friendsoffamilyfarmers.org/opn-product-guide). This tool not only provides a platform for Pasture Partners to list their products, but it also provides access to a market that consumers are increasingly interested in. “I love the potential of the product guide,” says Matt Boring of Corvallis, a frequent farmers market attendee, “I can’t wait to keep learning more about what is available locally.” Boring is concerned about the downsides of housing large numbers of animals indoors, and believes consumers should have alternative choices that help regenerate the food system. To Boring, the guide helps show that “we have the ability to make these choices and this coincides with my values as a consumer, citizen, father, and educator in the Mid-Willamette Valley.”

Starting in mid-October, FoFF is partnering with Woody Lane, Ph.D., of Lane Livestock Services, to provide a seven-week comprehensive course on Forage and Pasture Management, hosted in Salem, which will provide both educational and networking opportunities for producers. Private donations and funding from the Bill Healy Foundation has allowed FoFF to reduce the cost of the course for Pasture Partners. The course is open to everyone and registration details will be available at: www.friendsoffamilyfarmers.org

In addition to the Product Guide and the Forage and Pasture Management course, OPN Partners are provided with promotional materials such as ‘OPN Proud Member’ signs. Look for these signs at your local Farmers Markets, grocery stores and websites of individual farms and ranches. The OPN also hosts a members-only listserv for digital networking. In the coming months, there will be additional networking events and pasture walks for OPN Partners. These events are regionally specific so producers can both gain knowledge specific to their region of Oregon as well as network with other pasture-based producers in their area.

There is a lot in store for the OPN. We look forward to adding new Partners and growing the Network.

If you have a pasture-based operation and are interested in the Oregon Pasture Network, we encourage you to apply today! The application and other information can be found at: http://www.friendsoffamilyfarmers.org/opn/. Questions can be sent to opn@friendsoffamilyfarmers.org or you can reach OPN Program Coordinator, Lindsay Trant, at (503) 581-7124.

Goat Health & Nutrition Workshop

Friday, October 6
5:30-8:30 p.m.
Creswell Community Center
Cost: $15/individual, or $25/two farm partners

This evening workshop will cover:
• Basic health topics, including diseases to be aware of, vaccinations, and hoof health.
• Nutritive values of feeds, including browse, hay, grains, and protein & mineral supplements.
• Poisonous plants for goats and methods for weed management.

Presenters include:
• Dr. Charles Estill, VMD
• Shelby Filley, OSU Extension Service Livestock & Forage Specialist
• Melissa Fery, OSU Extension Service Small Farms Agent

Refreshments will be provided. Pre-registration is required for this workshop.
Register at http://smallfarms.oregonstate.edu/south-valley/events
Preparing Calves to Leave the Ranch

In the fall, thousands of calves are weaned and sent to the feed yard or stocker operation to put on additional weight to grow and/or finish out. The feeding experiences that follow are as varied as the “health programs” that the calves are subjected to. One commonality through all of them is that the sick, morbid calves are not as profitable as their healthy counterparts.

Estimates of the cost of a sick calf in the feed yard run from $50 to $250 off the bottom line for each animal. This includes medicine, death loss, lost performance, and reduced carcass value. Attempts made at the feed yard or stocker ranch to rectify this situation are expensive and not generally as successful as desired.

The fact is that the best opportunity to prevent calves from becoming sick at their next opportunity to prevent calves successful as desired.

First, let us look at immunologically strong and capable to meet challenges associated with the next destination. To achieve this state, the animal must have proper nutrition prior to leaving home. Weaning an animal and holding it for 45 days on a low energy, low protein, unbalanced diet does not allow that animal to build the kind of immune system and immune response that will successfully protect it. Enlist the help of a nutritionist and be sure that the ration fed meets the specific needs of the area in which you operate. Certain trace mineral and vitamin deficits can have drastic effects on the effectiveness of the immune response.

The second point relates directly to the first. Weaning the calf prior to shipping and allowing a period of 45 days allows the calf to recover from that stress before being subjected to the stressors of the trip. Weaning and holding for less than 45 days may not be long enough to allow the calf to fully recover and become strong. All surgical procedures (dehorning, castration, etc.) should be done at the earliest possible age so that they are not additive to the stress of weaning and shipment. Lots in which calves are held after weaning should be as dust-free as possible and provide good comfort for the calves. Trucks used to transport calves should be clean, properly loaded, and instructed to go directly to the destination to minimize time in transit.

Third point, Adapted to rations and watering devices, also relates to reducing stress and optimizing performance. Feeding a post-weaning ration at the ranch that closely resembles the ration the calf will be started on next eliminates one more adjustment that the calf will be required to make. Making the calf familiar with the bunk line or pasture situation and the water trough will also greatly assist the manager of the calves at the new site.

Next on the list comes immunization of the calf. Be sure to recognize the difference between “immunization” and “vaccination.” A calf is vaccinated the moment the vaccine is injected into it. We all realize that it takes time for the animal to respond to the vaccine and that a response to the vaccine is what protects the animal. Only following this response to the vaccination can the animal be considered immunized. That can take days to weeks depending on the immune system of the animal, its nutritional state, genetic capability, stress level, previous exposure to pathogens and method of administration. I only mention this to make you realize that vaccination the day of arrival at the new place is of limited value for protecting the animal in the early days after arrival. Vaccination at the ranch coupled with adequate nutrition and management followed by several weeks to respond can be very effective.

Last, but not least, it is important to get the animal there undamaged. The business we are in is to produce beef, not calves. If the calves you send off are affected by abscesses and areas of scar tissue from previous injections or injury, they are not likely to produce the quality product we are striving for. Be sure that you observe label directions when using pharmaceuticals and observe proper and sanitary technique in administering them. Written records should always be kept of any products administered.

See the OSU Beef Cattle Sciences website for more information on managing beef cattle http://blogs.oregonstate.edu/beefcattle/.

This article was adapted from Sending Calves to the Feedyard, by Chris Schachtschneider, OSU Extension Agent in Morrow County, Oregon.
In Wine Grapes, It’s a Balancing Act

Oregon’s 2017 wine-grape harvest will soon be underway, bringing to fruition a full year of cultivating a crop that annually brings international renown to Oregon winemakers and grape growers. Little known to most, however, behind the scenes, research is being done that is crucial to this success.

The Oregon Wine Research Institute, a joint project of Oregon State University and the Oregon wine industry, today is helping grape growers and winemakers in their pursuit of that perfect glass of wine.

OSU viticulturist Patty Skinkis’s work in vineyard floor and yield management, for example, is providing growers insight into how to achieve what is known as vine balance – the happy equilibrium between a vine’s fruit yield and canopy size that produces quality fruit and healthy vines.

Over the course of a nine-year study, Skinkis, a member of the OWRI and a specialist with OSU’s Horticulture Department and Extension Service, established a study to manage vine growth under different management techniques, including growing grass in the alleys between rows to provide competition and tilling the soil to remove competition.

Since the start of the project, funded in part by the Oregon Wine Board and the Northwest Center for Small Fruits Research, Skinkis has monitored soil moisture, water stress in the plants, and vine growth. She determined that using a grass cover in the alleys slowed the vines’ growth, without creating water stress, while maintaining acceptable yields. Her lab found that grapes from vines grown with grass competition had smaller canopies that allowed more sunlight infiltration that likely led to the observed higher color in wines and, perhaps, better flavors.

With the vine size altered between different vineyard floor practices, Skinkis, in Phase 2 of the study, investigated how thinning of Pinot noir clusters affects the quality of the fruit. Oregon Pinot noir growers typically thin their grapes during mid-season, when berries pause in growth, aiming for a yield of 2 to 2 1/2 tons per acre. Many growers believe that smaller yields produce more consistent quality fruit. But thinning is expensive because of the manual labor required. Skinkis addressed whether thinning really makes a difference in quality through various studies throughout Oregon. She thinned vines down to one cluster per shoot – a conventional strategy that reduces yield by about 40 percent – and left others unthinned.

Not surprisingly, the thinned vines yielded less fruit than those left unthinned. After the fruit was evaluated for various components, its overall quality proved to be influenced more by the vineyard floor management practice, however, than by thinning of fruit to achieve lower yields.

“So vine vigor, as affected by vineyard floor management, not crop thinning, had the larger impact,” Skinkis said.

To determine optimum thinning strategies that produce the best fruit while sustaining vine balance, Skinkis now is comparing different crop thinning levels at more than 10 Willamette Valley Pinot noir vineyards in a separate 10-year study.

The first five years of data show that thinning has less effect than anticipated by the industry. There often was no difference in fruit-ripeness measured at harvest (sugars, acids, color and other indicators) between fruit from nonthinned vines and those from vines that had been thinned 40 percent or more. The vineyard site, not yield target, was the determining factor for fruit ripeness and overall wine quality.

“Fruit thinning is important for yield management,” she said, “but it isn’t the main reason vines produce high-quality fruit.”

(This story was adapted by Growing Editor Mitch Lies from a report in the Oregon Wine Research Institute 2016 Stakeholder Report.)
By Mitch Lies,  
GROWING Editor

Oregon State University Extension personnel are fielding an unusually high number of phone calls this summer regarding the presence of tansy ragwort.

“It is a bad year,” said OSU Extension Weed Management Specialist Andy Hulting. “Tansy ragwort is everywhere, including roadsides, pastures, anywhere that is not tilled.

“My phone has been ringing off the hook,” he said.

“Not only are there quite a few plants, but they are standing tall,” said OSU Extension horticulturalist Chip Bubl. “There are very healthy tansy plants out there.”

Tansy ragwort, a noxious weed distinguishable in summer months by its bright yellow flowers, is a biennial plant toxic to horses and cattle that feed on it. The weed grows 1 1/2 to 4 feet tall.

The weed is part of a biocontrol success story in that it largely has been kept in check since the 1980s by the cinnabar moth and the tansy flea beetle, two insects imported from the Mediterranean region of France, which is where the weed originated. Even this year’s high infestation level is nothing compared to levels common in Oregon in the 1960s and 1970s, before the biocontrol agents were released, Bubl said.

“What we are seeing now looks bad,” Bubl said, “but it looks bad only in comparison to low levels of tansy.”

Researchers chalk up this year’s increased tansy population to a couple of phenomena, including a natural occurring cycle consistent with any biocontrol program.

“You expect those (biocontrol agent) populations to crash as they eat their way out of the food base,” Bubl said.

This year’s weather, particularly the wet spring, also played a part. “The moisture was really bad on the biocontrol insects and great for the plants,” Hulting said.

Hulting and Bubl said horse and cattle owners should refrain from any weed management activities in their pastures in summer months, given that herbicides are ineffective on the weed at this stage and mowing can actually increase tansy pressure by causing the plants to become short-lived perennials that reproduce the following year.

The best time to employ herbicides against tansy ragwort is in the fall, when new seedlings are in the rosette stage, or in the spring before the plants bolt, the researchers said.

Mowing in the spring prior to viable seed production also can be an effective control strategy, Hulting said.

Bubl also is advising horse and cattle owners to stimulate pasture health when possible by, among other methods, avoiding over-grazing. “A vigorous pasture reduces tansy ragwort seed germination and growth,” Bubl said.

“I always encourage horse and cattle owners to reduce grazing from November to March to give that pasture a chance to recover,” Bubl added, “but that is not always possible.”

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**Featured Ask an Expert Question—Pumpkin picking, now or later?**

Q: Should I pick my pumpkins or leave them on the vine? They are fully orange and the vines are dying. Is it better to pick them and store them or just leave them until October?

- Multnomah County, Ore.

A: For winter squash such as pumpkins, you can harvest them when the skin is hardened. Use your thumb nail to puncture the outer skin. If it is hard and you cannot make an indentation, then you can harvest. If you are going to use the pumpkins for eating, you might leave them on the vine until the first frost this fall, which can make them sweeter to the taste.

Weston Miller
Community and Urban Horticulture Faculty
OSU Extension Service Portland Metro area
Growing a Diverse Forest: Steps to a Structural Diversity ‘Forest Makeover’

By Amy Grotta and Brad Withrow-Robinson, OSU Forestry & Natural Resources Extension

We often hear from landowners that they want a diverse, natural-looking forest. In this continuation of the Growing a Diverse Forest Series, we’ll now look at steps that woodland owners can take to enhance structural diversity in their forests. Recall that “structural diversity” refers to the amount of three-dimensional variation in the forest. In other words, a structurally diverse forest has trees of different sizes arranged in uneven patterns across the site.

Why do we care about structural diversity? Structural diversity is important to creating an “older” or “natural” forest look that many people want on their property.

Structural diversity is also a very important part of wildlife habitat. By creating variation in the tree canopy, and creating layers of vegetation at many levels within a forest, you are creating micro-environments. These micro-environments, each with its own set of light, temperature and moisture conditions, allow different sets of plants and animals to flourish. You are setting the stage for biological diversity to develop. Raptors may perch in the upper branches of the tallest trees, while small birds that nest in thickets may find a home lower down. Light-loving shrubs will fill in the sunny openings, while mosses and lichen will be happy in the cool shade of taller trees.

To create structural diversity, we rely on all the same tools in our forest management toolbox that we use to achieve other things in our woods: planting, thinning, harvesting. We just apply them a little differently to produce a different outcome. Many of the opportunities described below and illustrated in the infographic will be familiar from our earlier article this article can do double duty.

Tending a Developing Forest

While a diverse forest is an appealing image to many small woodland owners, what they often actually have is a uniform forest of trees roughly the same size and spacing. In these situations, thinning is the best opportunity to enhance structural diversity.

You can use thinning early in the life of a forest to create both horizontal and vertical structure (recall the cookie metaphor for definitions). Some specific ideas for making your forest more structurally diverse through thinning include:

- Thin early to promote layers of plants on the forest floor.
- Mix it up with a variable density (rather than uniform) thinning strategy:
  - Leave some areas dense or even unthinned;
  - Thin some other areas heavily to grow big trees and promote regeneration of new trees.
- Be messy. Leave snags and dead wood behind.

Opportunities in an older, maturing forest are to create gaps and leave legacies. If you find a group of young, shade-tolerant trees coming up on the forest floor, you can create a small gap to give them room to grow. Or you can cut a patch and plant it with shade tolerant species such as western hemlock or grand fir to create another canopy layer. Both of these things could be part of a regularly planned thinning harvest.

Any harvest is a chance to enhance the structural diversity of the future forest. Leaving dead wood (both standing and down) is particularly beneficial for wildlife. If doing a clearcut harvest, you can also leave some live trees, in groups or islands when possible. Good candidates include trees that are hard to access, have defects, or are intermixed with snags you wish to protect. Even if they blow down, the downed wood is another important structural legacy.

We hope this series has given you some new ideas about how to enhance your woodland diversity and enrich your experience as a landowner. There is lots more information out there to help you work out the details. Get in touch if you need some more.

Reprinted from TreeTopics blog, http://blogs.oregonstate.edu/treetopics
Become a Citizen Scientist: Join Oregon Season Tracker

Do you like the outdoors and like the idea of contributing to science research? If so, become an OST citizen scientist volunteer! Oregon Season Tracker (OST) is an OSU Extension program that connects local community volunteers with OSU researchers studying weather and ecology.

- OST trains volunteers to collect and report local data on precipitation and native plant seasonal changes.
- Volunteers collect data from their backyard, on their farms or woodlands and in schoolyards.
- Data collected is shared with researchers at OSU and across the country.

We are offering three trainings this fall in Benton and Linn Counties. Take an on-line training at home and then attend a local face-to-face Q&A and skills building session.

Co-sponsors include the Linn County Extension Association, the Long Tom Watershed Council, and the North Santiam Watershed Council.

Please see “Learning in the Woods” for more information.

Learning in the Woods

Here are some of the woodland events offered by OSU Extension in partnership with local Chapters of OSWA and other supporting organizations. All are open to the public. Find registration and other information on the Upcoming Events page of the Forestry and Natural Resources page of the Benton County Extension website: www.extension.oregonstate.edu/Benton/forestry/events, or sign up for the Needle and forestry/events, or sign up for the Needle and receive email notices, or call 541-766-6750 for more information.

Oregon Season Tracker Training
OST Online Training opens September 27 (work on your own schedule). Then, attend one skills building session:

Monroe Public Library
Tuesday, October 17, 6–8 p.m.

Gates Fire Hall
Wednesday, October 18, 6–8 p.m.

Linn County Extension, Tangent
Wednesday, November 15, 6–8 p.m.

Cost is $40 / individual or family sharing materials. Includes program-approved rain gauge. $30 for Linn County residents requesting a LCEA grant-funded discount.

Woodland Management Shortcourse
The Basic Woodland Management Shortcourse is ideal for anyone who is just starting out taking care of a woodland property. It gives a broad introduction to woodland ownership activities. It is offered in four evening sessions with a Saturday fieldtrip. Course themes include:

- Getting Started – Assessing your property and your site;
- What’s Going on in Your Woods? Understanding tree biology and forest ecology;
- Taking Care of Your Woods – Tree planting, care for an established forest, weed control;
- Getting it Done – Safety, timber sale logistics, and laws and regulations.

Please see “Learning in the Woods” for more information.

Calendar continued from Page 5

Planting/propagation
- Dig and divide rhubarb. (Should be done about every 4 years.)
- Plant garlic for harvesting next summer.
- Propagate chrysanthemums, fuchsias, and geraniums by stem cuttings.
- Save seeds from the vegetable and flower garden. Dry, date, label, and store in a cool and dry location.
- Plant ground covers and shrubs.
- Dig and store geraniums, tuberous begonias, dahlias, and gladiolas.
- Pot and store tulips and daffodils to force into early bloom, indoors, in December and January.

Pest monitoring and management
- Remove and dispose of windfall apples that might be harboring apple maggot or codling moth larvae.
- Rake and destroy diseased leaves (apple, cherry, rose, etc.), or hot compost diseased leaves.
- Spray apple and stone fruit trees at leaf fall to prevent various fungal and bacterial diseases.
- If moles and gophers are a problem, consider traps.
- Control fall-germinating lawn weeds while they are small. Hand weeding and weeding tools are particularly effective at this stage.
- Monitor landscape plants for problems. Don’t treat unless a problem is identified.

http://extension.oregonstate.edu/linn
Benton County 4-H Natural Science/Outdoor Club Leaders Needed

Co-leaders are needed to help create life-changing experiences for youth in our community; the rewards are priceless. Please consider contributing to outdoor adventure and natural science experiences for youth ages 9 to 19. The 4-H program helps youth to develop leadership, citizenship, communication and other important life skills in a fun, welcoming environment.

OSU Extension Benton County 4-H has many resource experts to help with natural science content and 4-H staff to support you, but we are looking for responsible adults willing to provide club organization. We envision this club will meet once a month, and hold quarterly field trip experiences. The club will also include a community service component.

To qualify you should enjoy working with youth, like to participate in outdoor activities, and be willing to complete the new leader requirements. For the safety of our youth, you must complete an application, pass a background check, meet with an Extension faculty member, and attend a NEW LEADER TRAINING (2.5 hours in one evening).

We have youth who are interested but need adult leaders! Please call 4-H faculty Maggie Livesay at 541-766-6750 to discuss possibilities for this club.

Thank You Benton County Japanese Exchange Host Families

This summer Benton County 4-H hosted five students and two chaperones from Japan for one month. The students enjoyed their visits and have spent time with their host families at the beach, at county fairs, horseback riding, experiencing American culture, meeting new friends and just hanging out with their new families. Thank you so much to the families that opened up their homes and hearts to these wonderful youth. A special thank you to Benton /Linn volunteer coordinator Jennifer Bradford who organized the program this year.

Benton County also had two students travel abroad this summer to Finland and to Japan. They both had learning and growing experience living with their host family, trying new foods, and opening up their hearts and minds to a new culture.

If you are interested in learning more about Oregon 4-H International programs, visit the website at http://oregon.4h.oregonstate.edu/programs/global-citizenship or Facebook at https://www.facebook.com/OR4Hworld.
Benton County 2017 Fair a Success

Thanks to our outstanding Benton County 4-H families and friends for an AMAZING Fair! We had more than 546 members with more than 1,900 entries participate in this year’s fairs (including horse fair).

4-H members participated in a wide variety of activities at fair, including: family and consumer science; art and science; interview judging; horse, beef, sheep, swine, goat, llama, dog, rabbit, cavy, poultry and pigeon shows; archery and rifle contests; a marketing contest; animal costume contests; table setting contest; and a Master Showmanship contest.

Our success comes from our 275- plus Benton County 4-H volunteers and chaperones. Thank you for sharing your time, talent, and energy to create a positive youth development experience for our 4-H members.

Papa’s Pizza Fundraiser – Wednesday, Oct. 11

Help us raise funds for our local Benton County 4-H Program! The Corvallis Papa’s Pizza (1030 SW 3rd St, Corvallis) is hosting a fundraiser on Wednesday, October 11, to benefit our 4-H program. We will receive 50 percent of the value of food you purchase. Please bring the fundraising flyer with you and provide it at the time of purchase for our program to receive credit. You may order in or take out. Please contact our office or visit our website to receive a flyer. Thanks in advance for your support.

4-H Information Night

Join us at our annual 4-H Information Night to learn about the Benton County 4-H Program. The event will be held on Thursday, October 5, 6:30 p.m., at the Benton County Fairgrounds auditorium building.

This is a great opportunity to meet and talk to current 4-H members and leaders about their 4-H experiences. There will be tables represented by different project areas at which participants can learn about all that 4-H has to offer. The 4-H year begins October 1st! Youth who are 9-19 years of age as of September 1, 2017 are eligible to join 4-H.

We also offer a 4-H Cloverbud program. It is for children 5–8 years old as of September 1, 2017. The focus is on exploring many different topics, is non-competitive, and allows children to develop social skills.

Benton County 4-H Ambassadors will emcee the event and will provide details about available project areas, costs of joining, and how to join or become a volunteer!

Some clubs have limited space, and we are always looking for new 4-H volunteer leaders to start new clubs! If you cannot attend 4-H Information Night, but would like more information on member and/or volunteer leader opportunities, please visit our website or contact our Benton Extension office.

Volunteer Today. Inspire for a Lifetime

The Benton County 4-H Program is looking for adults who want to share their time and talents with youth aged 5–19.

The program is looking for adults who are interested in making a positive impact on youth, who have an expertise they want to share, or who want to learn new skills. Volunteers will receive new leader training, support from OSU faculty and staff, and from other 4-H leaders, as well as access to project books for leaders and members.

If you are interested in volunteering with the Benton County 4-H Program, please contact our office or visit our website for more information.

http://extension.oregonstate.edu/linn
Oregon 4-H Shooting Sports Well Represented at 2017 4-H Shooting Sports National Championships

The University of Nebraska Lincoln & Nebraska 4-H hosted the 2017 4-H Shooting Sports National Championships in June in Grand Island, Nebraska. The event involved more than 700 4-H youth, ages 14-18, from 36 states. The 27 events in the nine discipline areas include: compound archery, recurve archery, air rifle, air pistol, .22 rifle, .22 pistol, shotgun, muzzleloading and hunting skills.

Linn and Benton County 4-H youth participated in several competitions. The Compound Archery included Alex Currey, of Linn County. Representing Oregon 4-H in Smallbore Rifle were Julia Reinsch and Ahmed Moussaoui of Benton County. They were coached by Jim Birken, Benton County. Overall in the Archery team category, Oregon placed 10th out of 26 teams with Currey finishing 29th, out of 103 competitors. In Smallbore Rifle, Reinsch placed 51st and Moussaoui 55th out of 90 competitors.

Donors, Sponsors and Supporters for Oregon 4-H Shooting Sports Program include Cabela’s; Rocky Mountain Elk Foundation; Albany Rifle and Pistol Club; Albany Trap Club; Oregon Hunters Association Chapters – Bend, Redmond, Hoodview, Lincoln, Josephine, Yamhill, Columbia County, and Capitol; Oregon Bow Hunters; Albany – Elmer’s, Big Foot Bites, Taqueria Alonzo, and Pizza Hut; Pacific Excavation; Banks Construct; NW Apparel and Graphics; and Meyer Embroidery.

For more information about the Oregon 4-H Shooting Sports Program contact Dr. David White at david.white@oregonstate.edu or visit Oregon 4-H at http://oregon.4h.oregonstate.edu/.

4-H Camp Gets a New Name

In June local youth attended camp at the 4-H Center near Salem for a week. They enjoyed being part of a cabin group with a teen counselor, and spending time in nature with new friends. For many years camp was called LBLT, representing the counties of Linn-Benton-Lincoln and Tillamook. Now it’s open to all counties, and has a new name to reflect that change. Starting in 2018, it will be known as the Four Rivers 4-H Camp. The four rivers include those of the original four counties…and every other river where campers will be from. Watch for camp counselor applications to be open in early 2018, and for camper registrations to open in the spring.

ATV Certification September 23

Youth ages 6-15 need to take an online and hands-on class before riding quads on public lands. Riders bring their own ATV and personal protective equipment for the hands-on certification classes. A certification will be held in Lebanon on Saturday, September 23, from 10 a.m. to noon. The cost is $25. Registration is done online through http://www.oregonatvsafety.com. For more information contact instructor Robin Galloway, Linn County 4-H Faculty @ 541-730-3469, or robin.galloway@oregonstate.edu

4-H Cloverbud Camp

Young Linn County children enjoyed a day of messy science on July 26 at Happy Valley Tree Farm near Lebanon. One highlight was playing in mounds of red clay dirt, turned into sticky mud. This illustrated basic science in action – dirt plus water equals mud! The day was also spent tie dyeing shirts, experimenting with baking soda and vinegar volcanoes, and spending time with nature and focusing on what is really around them.

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JOIN THE CLUB...

4-H Open House
Thursday, October 5th, 6:30pm-8pm
Linn County Fair & Expo 3700 Knox Butte Rd, Albany

What is 4-H Information Night?
- Learn more about what 4-H has to offer youth ages 5 to 19.
- 4-H Members & Leaders will talk about their 4-H projects.
- You can ask questions and get information.
- Sign up for your interests and hopefully we can find a club for you.

We need leaders!
We have a limited number of clubs in the area and are always looking for more adult volunteers to help lead kids in their interest and passions. Information about becoming a leader will be available.

Static area superintendents being recognized at fair for all of their hard work.

New Volunteers Needed

Find a friend and volunteer with 4-H! There were more than 600 youth enrolled in Linn County 4-H last year. Did you know that all of those youth were led by volunteers? It is the start of a new 4-H year and we have new youth that are looking forward to getting involved in Linn County. To make their desires come true, we are in need of some new volunteers. No experience is required; we will train you and provide educational materials. We have youth interested in arts, crafts, cooking, natural science and animals. The opportunities are endless. Please share this with your friends. For more information, please contact OSU Extension Linn County at 541-967-3871.
Linn County Extension Association

Linn County Extension Association Awards Scholarships

Five exceptional Linn County students will each receive $500 toward their college tuition. All of the applications submitted had noteworthy community service records with an emphasis on helping others even though they have very active, busy lives. They are all to be commended for their academic achievements and their work ethic. The one characteristic that stands out above all is their determination to achieve their goals in many and varied arenas. Linn County Extension Association is proud to announce our 2017 Scholarship Awards.

**Mariah Paul-Bryant**
Graduated from West Albany High School this past June. She has been a member of Linn County 4-H for nine years having served in multiple leadership roles including being the Linn County State 4-H ambassador for the past two years. Her 4-H activities are varied, but center on dairy goats and leadership roles. Her teachers describe her as an organized, on-time student who is also an outstanding athlete, while carrying a 3.93 GPA.

She has been accepted to both Linn Benton Community College and Oregon State University where she will major in business administration. Mariah has a myriad of accomplishments from school leadership, Honor Roll, Peace Club member, National Honors Society Member, OMEA Honor band student and Lego robotics. She has not only volunteered for her community but has worked with children with disabilities and was a two-track farm barn manager. Good luck and congratulations Mariah!

**Westin Martin**
Graduated last year from West Albany High School and was awarded the LCEA scholarship in 2016. He re-applied and was granted a 2017 scholarship. This past year Westin attended Central Oregon Community College in Bend to pursue an education in Structural Fire Science and Paramedic training. He continues his excellent 4.0 GPA while physically training to fight fires. Congratulations and continued success in your educational studies Westin!

**Sydney Nichol**
Graduated from East Linn Christian Academy this year with a 3.85 GPA. She has balanced her academic studies with other commitments, i.e., cross country, basketball and track, 4-H and the high school yearbook, plus being employed. Her awards for track and field run from 2013 to 2017 including State Champion and 2017 brought 1st Team All State and All League basketball awards. She wants to become a math teacher.

Her 4-H activities are also impressive starting with a single cow in 2010 to a family herd of 20 that she and her siblings raise and care for. Her jobs have included daily feeding cows, operating a tractor, spraying, mowing and bucking hay, mending fences, and medical treatment for cows. This is one hard working girl. Her leadership skills have been mentioned in her reference letters, leading not only 4-H students, but yearbook students in design and layout. Congratulations and best of luck Sydney!

**Daniel Virtue**
Graduated from Sweet Home High School with a 4.0 GPA. He has been taking Linn Benton Community College courses and will have 21 units to transfer when he attends Oregon State University to study Forest Engineering. This career will give him daily opportunities to influence not only forest management, but wildlife, watersheds, human recreation, fire ecology and local economies and forest products that are produced.

Daniel has spent the last nine years involved in 4-H. His daily duties included cleaning barns, “loading and unloading literally tons and tons of hay and feed bags,” vaccinating, fence building and halter breaking, which have taught him about hard work and reaping the benefits of that work by showing and auctioning his livestock.

Sports activities include

**Madlyn Norris**

Continued on Page 23
## Calendar of Events for Linn and Benton Counties

### September 2017

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>8/25-5</td>
<td>Oregon State Fair, Salem</td>
</tr>
<tr>
<td>*</td>
<td>Master Gardeners staff the Corvallis Farmers Market on 1st Street in Corvallis from 9 a.m. to 1 p.m., on the second and fourth Wednesdays and Saturdays starting in May and ending the last Saturday day in October.</td>
</tr>
<tr>
<td>10</td>
<td>OSU Forage Management Series Field Tour 10 a.m.-noon, at the Benton County Fairgrounds.</td>
</tr>
<tr>
<td>10</td>
<td>PNW Brownbag talk – Putting the Garden to Bed for an Early Rise in Spring, by Master Gardener, Don Lauer, noon-1 p.m. Albany Public Library</td>
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<tr>
<td>10</td>
<td>Benton County Sherriff’s Office Chili Cook Off, Noon-4 p.m., at the Benton County Fairgrounds.</td>
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<tr>
<td>10</td>
<td>PNW Brownbag talk – Composting 101, by OSU Horticulture faculty, Linda Brewer, noon-1 p.m. Albany Public Library.</td>
</tr>
<tr>
<td>18</td>
<td>Stroda Christmas Tree Field Tour, 2-6 p.m., Stroda Christmas Tree Farm, Monroe. For more information go to: <a href="http://oregonstate.edu/dept/NWREC/programs/christmas-trees">http://oregonstate.edu/dept/NWREC/programs/christmas-trees</a> or contact Chal Landgren at 971-801-0381.</td>
</tr>
<tr>
<td>20</td>
<td>PNW Brownbag talk – Saving Seeds for Planting Next Year, by Master Gardener Betty Goergen, noon-1 p.m. Albany Public Library.</td>
</tr>
<tr>
<td>20</td>
<td>OSU Forage Management Series, 6-8:30pm, OSU Oldfield Animal Teaching Facility. Online registration available, or call the OSU Extension Linn County, 541-248-1088 for assistance.</td>
</tr>
<tr>
<td>21</td>
<td>OSU Forage Management Series Field Tour 10 a.m.-noon. Online registration available, or call the OSU Extension Linn County, 541-248-1088 for assistance.</td>
</tr>
<tr>
<td>23</td>
<td>ATV certification, 10 a.m. to noon. For more information, contact instructor Robin Galloway, 541-730-3469, or <a href="mailto:robin.galloway@oregonstate.edu">robin.galloway@oregonstate.edu</a></td>
</tr>
<tr>
<td>27</td>
<td>PNW Brownbag talk – The Inner Lives of Plants, by Master Gardener Susan Morton, noon-1 p.m. Albany Public Library.</td>
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<tr>
<td>28</td>
<td>Free community education class – Pickle Pointers, 9:30-11 a.m., Lebanon Senior Center.</td>
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### October 2017

<table>
<thead>
<tr>
<th>Date</th>
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<tbody>
<tr>
<td>6</td>
<td>Goat Health and Nutrition Workshop, 5:30-8:30 p.m., Creswell Community Center, pre register at: <a href="http://smallfarms.oregonstate.edu/south-valley/events">http://smallfarms.oregonstate.edu/south-valley/events</a></td>
</tr>
<tr>
<td>12</td>
<td>PNW Brownbag talk – Saving Seeds for Planting Next Year, by Master Gardener Betty Goergen, noon-1 p.m. East Linn LBCC, 44 Industrial Way, Lebanon</td>
</tr>
<tr>
<td>12</td>
<td>Living on the Land Workshop Series – Wells and Septic Systems, pre-registration required.</td>
</tr>
<tr>
<td>13</td>
<td>Winterizing Your Garden class, noon-1 p.m., Linn County Master Gardener Demo Garden at Linn County Fair and Expo Center.</td>
</tr>
<tr>
<td>19</td>
<td>PNW Brownbag talk – Putting the Garden to Bed for an Early Rise in Spring, by Master Gardener, Don Lauer, noon-1 p.m. East Linn LBCC, 44 Industrial Way, Lebanon</td>
</tr>
<tr>
<td>19</td>
<td>Living on the Land Workshop Series – Woodlands and Wildlife, pre-registration required.</td>
</tr>
<tr>
<td>19 &amp; 21</td>
<td>Mason Bee Cocoon Cleaning workshops, 10 a.m. to noon, and 1-3 p.m., Linn County Extension office.</td>
</tr>
<tr>
<td>26</td>
<td>Free community education class – Safe Travels, 9:30-11 a.m., Lebanon Senior Center</td>
</tr>
<tr>
<td>26</td>
<td>Living on the Land Workshop Series – Pasture and Grazing Management, pre-registration required.</td>
</tr>
</tbody>
</table>

### LCEA Awards Scholarships continued from Page 22

Varsity Football captain, Varsity Basketball captain and Varsity Baseball pitcher. Each of these sports have resulted in numerous awards including Pitcher of the Year 2016 and pitching a perfect game April 2016. Congratulations Daniel on a great head start for your college studies!

**Madlyn “Maddie” Norris** is a lifelong Linn County resident, and will continue to stay here as she enters Linn Benton Community College to study nursing and play volleyball as a Roadrunner. She graduated from Lebanon High School with a 3.67 GPA. Her high school years included Strawberry Festival princess and then queen in 2017, Varsity volleyball, floor and team captain, FFA Chairman, vice president, chapter president, and district vice president. She also played varsity golf and was a National Honor Society member.

As an FFA member, Maddie has raised and shown livestock for the last four years, including sheep, hogs, and cattle. As Maddie (and all the other applicants have communicated) “Raising an animal is no easy task, learning responsibility, hard work and determination had to really come into play.” Her employment thus far includes a local pizzeria, Udell Engineering, Oregon Jamboree, and raising and selling livestock. Her ability to balance her work and activities, earn respect, motivate her peers, and be an active and generous leader have served her well during her high school years. Congratulations Maddie!

http://extension.oregonstate.edu/linn
Set on 275 scenic acres with lakes, meadows, oak groves, and views of the Cascade Mountains, Mennonite Village is an inclusive community of amazing people.

Quail Run at Mennonite Village is Albany’s only not-for-profit assisted living facility. The building is specially designed to accommodate the changing needs of its residents over time. Spacious studio and one-bedroom suites with kitchenettes combine convenience and comfort with 24-hour availability of personal assistance and support. Mennonite Village and its employees foster the respect, care, dignity, and worth of every resident by providing freedom of choice and opportunities for physical, intellectual, emotional, and spiritual growth.

Each apartment offers generous amenities and services:

- Three farm-fresh meals served daily, from 7 AM to 6 PM
- Private dining rooms available for family dining
- Weekly housekeeping and linen service
- Utilities, including cable television and air conditioning
- Pull-cord call system and other optional call systems
- Ample closet and storage space
- A variety of daily wellness and social activities, both on and off campus
- Scheduled bus service within Albany city limits
- Laundry room for personal use
- Whirlpool bathing options
- Full-service salon and nail care options

Mennonite Village is an “open campus” that welcomes new residents to all areas of our Village. You do not need to start in independent living. Should a need arise for additional health services, they’re available on campus, and you’ll pay only for the services you use.

Mennonite Village is proud to be a smoke-free, tobacco-free community.

Mennonite Village is subject to the federal Fair Housing Act, which prohibits any preference, limitation, or discrimination because of race, color, religion, sex, handicap, familial status, or national origin, or intention to make such a preference, limitation, or discrimination.

Mennonite Village Assisted Living
2525 47th Ave. S.E., Albany, OR
541-928-1122
www.mennonitevillage.org
www.facebook.com/mennonitevillage