Oregon State University Extension Service

Tillamook County Tiller

HORTICULTURAL NEWSLETTER FOR TILLAMOOK COUNTY

FALL 2010

Treating Fruit Tree Pests

Spraying fruit trees during the cool fall / winter / early spring dormant season catches pests at a vulnerable and inactive time in their life cycles.

Clean up all the refuse around your fruit trees to get rid of larvae, cocoons, and eggs that winter-over in plant debris. Then, it is time to spray, especially if you want to control pests residing in the cracks and crevices of fruit trees.

Following is a list of tried and true sprays for fruit trees, along with the timing for a few favorite fruits. These products are widely available at garden centers. Always follow label directions, and spray on still days to avoid wind drift.

Dormant oil should be applied when trees are dormant, after all the leaves have fallen. Mix with water as directed and spray to all surfaces of the trunk, branches and twigs. Apply when the temperature is expected to rise during the day; falling temperatures can force oil into the bark and cause damage. Dormant oil controls aphids, scale, spider mites, and many other insects by desiccating or smothering eggs and larvae.

Lime-sulfur can be sprayed to control fungal and bacterial diseases such as fire blight and anthracnose. Peach leaf curl is a good example of fungal disease. This is typically done between Dec. 15 and Jan. 15.

Fixed copper can be sprayed on cherries, peaches, and plums to control canker, which in extreme cases can kill a tree. Allow six weeks between applications of copper and any sprays containing sulfur. Add a spreader-sticker product to help copper adhere to the tree surface.

Source: Ross Penhallegon

Apples: Apply copper before fall rains, dormant oil once or twice from December through February; lime-sulfur in early spring (just before buds open) and wettable sulfur just after petal fall.

Apricots: Copper before the fall rains; dormant oil December through February. Do NOT apply sprays containing sulfur to apricots or you could damage them.

Cherries: Use wettable sulfur or other appropriate fungicide applied weekly during blooming for brown rot. Information on synthetic sprays to control cherry fruit fly is available from your local county office of the OSU Extension Service.

Pears: Use copper before the fall rains; dormant oil three times beginning in fall (Oct./Nov.), again during winter (Dec./Feb.), and finally in March just before buds open; spray lime-sulfur in early spring before buds open and again with wettable sulfur or other appropriate fungicide just after petal fall.

Peaches: Spray copper before fall rains and in spring just before bud break; lime-sulfur October to November; two sprays of dormant oil December to February; sulfur weekly during blooming and again after all petals have fallen.

Treating for fruit tree pests in the cool, dormant months is much more effective than waiting until the weather warms up and pests become active in spring and summer. It's much harder to control pests during their warm, active months, as their populations can grow quickly.

For questions about appropriate fungicides contact a horticulturist or the Master Gardener™ help desk at the OSU Extension Service. 503-842-3433

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President's Corner

Tillamook County
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It is hard to believe that September is already here. What a busy summer we gardeners have had! I hope you all had a chance to get to the Learning Garden during the Tillamook County Fair. We had lots of visitors and the garden looked amazing. Interesting what a little sun and warmth will do – and of course, all those Master Gardeners working hard.

Tillamook had good representation at OMGA mini-college. There were 13 folks from the Tillamook area who attended. We attended lots of classes and got lots of ideas. Don't be surprised if Andrea Goss and I convince you all to make worm bins this winter for composting your kitchen leftovers. As usual Charades went well. Here's a hint – don't play them with Laura Owens unless you are really up on your Latin.

A nice surprise at mini-college was that our own Evelynn VonFeldt was the winner of the OMGA Behind the Scenes Award! Unfortunately Evelynn chose this summer to go off on vacation with her hubby and didn't attend. Just by accident I found out right before the awards ceremony that Evelynn had returned home early – getting away from the heat and humidity on the east coast. So we got Gail Langellotto to call her from the podium. If anyone deserves this award it was Evelynn – so I'm glad the OMGA committee felt that way as well.

By the way, mini-college will be closer next year as it will be held in Newport. The Lincoln County Chapter would like us to help with this. I'm working with Janet Anderson there to determine some possibilities and I'll present them to the board once we have some ideas. Put July 13 -15th on your calendar for next year.

Activities coming up for Master Gardeners include the Garden tour for 2011! Yes, the selection committee has already started and there will be lots of planning going on this winter. We're sticking to the same date for next year, Saturday of Father's day weekend (June 18th). If you would like to help on the committee, please let Laura Owens, Helen Gienger or me know. We are planning a plant sale of our own again, so please keep that in mind as you are dividing things this fall.

The Gardener's tea will be held in Nov. 13th. Ann Martin is the chair for that committee. She will be asking for volunteers to bake and to help during the tea itself. This is always a fun event – even when you are working. And of course, there are leftovers……

The TCMGA Awards banquet will be Dec. 9th. Time and place will be announced soon. I'll be soliciting nominations for our awards soon as well. We'll be sending out criteria for Early Bloomer, Master Gardener of the Year and the Learning Garden Award.

Andrea Goss has already sent out a request for mentors for next year. I'll soon be sending out a request for committee co-chairs. I'm sure you are all relieved that you won't have to sit home alone while it rains – you can join the rest of us planning and plotting and perhaps even having a cup of tea.

So enjoy the sunny days we hopefully have for September and possibly even October and remember to sign up for a committee or two soon. The next TCMGA board meeting is at the home of Andrea and Larry Goss in September. Hope to see you all there – remember you can all attend and you even get hours !

Jean Scholtz

TCMGA President 2010

Hypertufa Garden Planters

If you like the look of old stone planters and troughs in classic English gardens, you can make delightful facsimiles using "hypertufa," a simulated-stone material you can mix up at home.

Ingredients vary but are easily found and can be made into garden containers, birdbaths and landscape accents that look like stone, but are much lighter and inexpensive. Often, a mixture of Portland cement, coconut fiber and perlite is used.

The material itself is easy to work with – sort of like cookie dough. It is also amazingly inexpensive, and the possibilities for shapes, sizes and colors almost endless. It's like making mud pies for adults. Working with hypertufa is easy for the beginner, if you make a mistake - start over.

Hypertufa containers work well for rock gardens, succulents, alpine plants and other "fussy" little plants. Troughs work anywhere – on the front stoop, on the back patio, next to the small pond, in the middle of a flower bed. You can stack them and raise plants to various levels.

European gardeners have used stone troughs and other obsolete cement for planters for centuries. The stone containers made such a splendid addition to ornamental gardens, they soon became a "must have" in the European countryside. Over time, the stone cast-offs became rare, so folks turned to tufa rock, a soft volcanic porous rock that is easily hollowed and carved. By the 1930s and 40s, tufa rocks became less available and expensive. Creative gardeners decided to make their own "tufa" and called it hypertufa.

Hypertufa planters made with sand can easily stand up for 20 years. The lightweight ones made with perlite aren't quite as durable but can last about 10 years if they are not abused. Plant roots can make their way into crevices and quicken the breakdown process.

Photos: Linda McMahan

Hypertufa recipe:

3 parts coir (coconut fiber)
2 parts Portland Cement type I-II
3 parts perlite

You can find the coconut fiber and perlite at garden centers and Portland Cement at construction or lumber stores. Portland Cement comes only in 94-pound sacks, will not keep and becomes hard quickly. Plan to make a lot of hypertufa pots, or have a party.

Measure the ingredients by volume with a bucket. Put on gloves and mix by hand in a cement tray (plastic and inexpensive), wheelbarrow or other large container. Add water gradually and mix with ingredients until it is stiff and holds together, about like cookie dough or cottage cheese.

Mold the wet hypertufa with your hands into a plastic-lined cardboard box or other container, making the bottom about two to three inches thick. The walls of the hypertufa container should be at least three inches deep. Punch two drain holes in the bottom with your finger or a tool. Clean your mixing tray immediately when finished with a garden hose.

Leave outdoors to dry, about three or five days, until firm. Then remove your hypertufa planter from the box and plastic. Smooth, carve or shape to your satisfaction using a garden trowel, wire brush or other metal tool. For a smoother finish, moisten the hypertufa and then coat the outside with dry Portland Cement. You can plant in your container about a week after you make it.

There are many methods and recipes, all with plusses and minuses. Add water just until it sticks together when squeezed and begins to glisten. You can use sand instead of perlite for small containers - sand makes the pot heavier. You can substitute finely ground peat moss for the coconut fiber (coconut fiber is a better alternative from an environmental perspective.) One caution: hypertufa objects can break with rough use. Don't drop one. Not only will it break. It might break your foot.

Source: Linda McMahan

Caring for Newly Planted Trees

Water, mulch and fertilizer are important ingredients for caring for younger trees. Newly planted trees require routine and thorough watering regularly for at least three years after planting. Soil and weather conditions, as well as the amount of competing grass around the tree, dictate how much water to give your new tree and how often. In general, trees need the equivalent of one inch of rainfall per week from June through September.

Trees use water even during winter. Just before the ground freezes in late fall, give your tree a thorough watering. This is particularly important for conifers, which retain their needles and use water readily during winter.

Before you water, examine the soil moisture four to eight inches deep. If the soil feels dry or just slightly damp, it needs water. Well-drained, sandy soils will need more water more often than a loam or clay soil. The best way to water a newly planted tree is to place a garden hose at the base of the tree. Run a slow trickle of water for several hours or until the soil is thoroughly soaked. To help hold or direct the water around the root system, build a temporary soil berm or saucer. Avoid short, frequent watering, which promotes development of a shallow root system that is more vulnerable to drying out and other stresses.

Mulching around the base of the tree is an important part of long-term tree care. A mulch keeps the soil moist, limits weed growth, and discourages injury from lawnmowers and weed-eaters. Wood and bark chips are good mulching materials. You can use a porous landscape fabric as a weed barrier underneath the chips, but don't use plastic because it suffocates the roots. Apply a three- to six-inch layer of mulch and spread it to form a circle at least three feet away from the trunk. Keep the mulch from direct contact with the tree trunk. Some bark mulches may contain pathogens or contaminants that can harm your new tree. Maintain the mulch ring to keep grasses from competing with the tree.

Generally, you don't need to stake trees. Young trees standing alone with their tops free to move will develop stronger, more resilient trunks than tightly staked trees. However, too much wind can bend young trees and disturb the root ball, damaging roots and stressing the new tree. Staking helps trees that are top-heavy and would lean without additional support. Staking also helps protect trees from vandalism and mechanical damage.

In areas exposed to high winds trees may need additional protection. Use temporary wind barriers made of plastic or cloth, but remove them within 1 year once the tree has developed a stronger root system.

To properly stake a tree, you need two wooden or metal posts. Drive them into the sides of the excavated planting hole before you backfill to prevent driving them through the root ball. Secure the tree to the stakes with broad straps or hose; don't use wire because it will girdle the bark of the tree. Guying and staking the tree will keep it secure from blowing over, but allow the trunk to move up to two inches in any direction. If staking doesn't allow some movement of the tree's trunk, the tree will not allocate any growth (wood) to the main stem and it will be unstable when you remove the stakes and guying. Remember to remove the stake and guying materials within a year.

Autumn is also a good time to fertilize established trees (1 year after planting) every two or three years in the fall after the leaves have dropped. Or, fertilize in the early spring before growth begins. Apply the fertilizer directly to the soil surface and water it in. If there is thick grass sod beneath the tree, use a pipe to punch holes 12 inches deep in the sod beneath the drip line of the tree and apply the fertilizer in the holes. This helps the fertilizer reach the tree's root system. Avoid using "weed and feed" fertilizers around the root zone of your tree. Do not apply nitrogen in late summer because it can stimulate new growth that may not "harden off" or go into fall dormancy properly and will be more easily damaged by early fall frosts.

Source: Stephen Fitzgerald, forestry specialist with the OSU Extension Service

To Multiply Perennials, You Must Divide

Autumn is the time for simple garden math: dividing and multiplying. Dividing perennials invigorates overcrowded plants, and it's an inexpensive way to multiply landscape plantings.

As herbaceous perennials grow, their roots spread out into large clumps. After a few seasons, the centers may die out and performance declines. The plant needs to be divided.

Divide perennials when they are dormant. Fall is the best season for dividing plants that bloom in spring and early summer. Cooler temperatures and abundant precipitation encourage good root systems to develop before the next bloom season rolls around.

Before you divide, plan where you will multiply. Prepare planting holes that are large enough for division roots to fit without being crowded. Amend the soil at the new location if it needs it.

After the new planting area is prepared, carefully dig around the plant to be divided, leaving as big a soil ball as possible around the roots. Then lift the plant gently from the ground.

Divide plants by pulling them apart at obvious separation points. Select vigorous shoots with both root and crown sections. Discard woody centers and cut off unhealthy roots. Healthy roots are white in the center. Make large divisions, because small pieces will be slow to reestablish. Plant the new divisions at the same depth as the older plant.

The math is simple, by dividing perennials, you multiply your landscape plantings and delight your gardening friends with plants to share.

Source: Barb Fick, Oregon State University Extension Home Horticulturist

Let Annuals Seed Themselves

By letting nature take its course, you can let nature sow next year's annuals. Instead of planting flowers every spring, you can let some of your annuals go to seed each fall. Self-sown seedlings will come up in the fall or early spring, when and where they are best suited to grow. Then, you can thin these annual flower seedlings to allow survival of the fittest and to sculpt the lines of color in your garden.

Sweet peas, sunflowers, calendula, nasturtiums and annual delphiniums make perennial appearances in Oregon gardens. Breadseed and Shirley poppies, Clarkia, alyssum, even petunias will come back year-to-year, depending on winter's severity.

Herbs and greens such as lettuce are also willing self-sowers. Dill, fennel, and cilantro may come back every year from seed heads left to over-winter.

Breadseed Poppy

Annual plants are programmed by nature to set seed in one year. Most of the summer we deadhead and fertilize annuals to keep them blooming and to postpone seed development.

In September let meticulous care go. Allow a few of your annuals to go to seed. Let the flower heads dry and droop. The wind, the birds and the plants themselves will scatter ripe seeds.

Some cultivars will not come back the following year "true to type" because hybrids do not produce uniform offspring. For most people, that isn't really a problem. It just means instead of having a pure stand of all white alyssum, you may end up with some splashes of purple.

Source: Barb Fick, Oregon State University Extension Home Horticulturist

Timing of Harvest is Important

When garden produce is ready, don't hesitate too long before you harvest. Regular picking encourages fruiting vegetable plants such as cucumbers, squash, bush beans, peppers, broccoli, and eggplant to produce more.

Do not let that big one get away. Pick all the fruits, because even a few mature fruits on a cucumber plant will stop new fruit from setting. For example, once a zucchini starts going to seed, the plant is triggered into a different growing stage and will not develop any more squash.

Look for the following qualities when harvesting vegetables:

Bush beans: 	Pick when two to three inches long.
Squash: 	Summer squash is ready when medium-sized with a rind that is easily dented with a fingernail. Winter squash is ready when rind is firm enough that it can't easily be dented with a fingernail.
Tomatoes: 	Size is not a good indication of maturity. Look for proper color. Tomatoes can be picked at any degree of ripeness, but they taste best if ripened on the vine.
Cucumbers: 	Pick before they turn yellow. Small to medium ones are good eaten fresh.
Broccoli: 	Stalks ready for picking should be firm, but tender. Buds at the top of the stalk should be compact and not showing the color that would indicate the plant is flowering. Cut the large central head just before it separates into several heads. After that, cut the side shoots that develop into small heads.
Eggplants: 	Ready when dark and shiny.
Peppers: 	Usually mature late. The green varieties should have a shiny color and be firm. Red varieties should have a uniform red color before harvesting.

Source: Ross Penhallegon

Cucumber Bitterness Explained

Why are some cucumbers bitter, while others are not? A natural organic compound called cucurbitacin is the culprit. Wild cucumbers contain relatively large concentrations of cucurbitacin and are highly bitter while their domestic cousins that we grow in the garden and buy in the store, tend to have less but varying amounts of the bitter compound.

Cucurbitacin is found mainly in the vegetative parts of the plant such as leaves, stems and roots. On occasion and to a lesser degree, it spreads to the fruit. It doesn't accumulate evenly within each cuke and can vary in concentration from one fruit to another.

When harvesting slicing cucumbers, the bitter compound is likely to be more concentrated in the stem end than in the blossom end of the cucumber. It is also more prevalent in the peel and in the light green area just beneath the peel – and less likely to be found in the deeper interior of the fruit.

Vegetable scientists have several explanations about why some cucumbers become more bitter than others. Cucumbers picked from vines growing under some type of stress, such as lack of water, are often somewhat bitter. Misshapen fruits are more likely to be bitter than are the well-shaped fruits. More complaints come about bitter cucumbers grown during cool periods than during warm times. Fertilizers, plant spacing and irrigation frequency may also affect bitterness.

James M. Stephens, vegetable crops professor at the University of Florida Institute of Food and Agricultural Sciences, came up with a method of peeling a cucumber to avoid serving bitter-tasting cukes.

Start peeling at the blossom end of the fruit. Slice away one strip of the green peel toward the stem end and stop about one inch from the stem. Then wash off the knife blade and repeat peeling from blossom to stem end until the fruit is peeled. Rinse the knife again and cut up the cucumber as needed.

Bitterness seems to vary with the type of cucumber grown. But you can expect some degree of bitterness from time to time in most any variety of cucumber commonly grown.

By Judy Scott ***Source:*** Jim Myers

Fall Care for Christmas Cactus

To encourage a prolific bloom on your Christmas or Thanksgiving cacti, provide at least 12 hours of uninterrupted darkness for these tropical houseplants in the autumn. These cacti form flower buds in the autumn as day length decreases and darkness increase. They generally bloom from November until March, depending on the species.

Water and feed your cactus normally from early autumn on. Place them in a spare room that isn't lit at night or cover them at night so, as the season progresses, the nights get longer. Increasing darkness stimulates blossom formation in late autumn. Flower buds will not form unless the plants have a long period of uninterrupted darkness. If they are in a room with lights turned on at night, the plants must be covered from 6 p.m. until 8 a.m. to exclude the light for six weeks. A dark plastic garbage bag will serve quite nicely.

For about three or four weeks in the late fall, Christmas cacti must be placed in normal light during the day without the bag over them. Once buds have set, the covering is not necessary. Watch the tips of the leaves for tiny flower buds. Night temperatures of 65 to 68 degrees will also encourage bud formation and prolong the time the flowers will show good color. Don't let the plant lack water or plant food during bud formation and blooming.

If Christmas arrives but your cactus isn't in bloom, begin the covering with the bag and you will have a nice flowering plant in February or early March.

Source: Ross Penhallegon.

How to Dry Herbs

When chopped or ground, the leaves and seeds of fresh herbs release their oils and make food tastier. If dried at the right temperatures and stored effectively, herbs can continue their flavoring for as long as a year.

The best time to harvest herbs for drying is just before the flowers first open (the bursting bud stage). Gather herbs in the early morning, after the dew has evaporated to minimize wilting. Label them when you pick them, because after drying many look alike. Rinse the herbs in cool water and gently shake to remove excess moisture. Discard bruised, soiled or imperfect leaves and stems.

You can dry herbs with a dehydrator or microwave, or air drying works for hardy herbs such as sage, thyme, rosemary, summer savory and parsley. It's important to keep the temperature below 100 º because high temperatures cause flavor loss.

Here are a few guidelines for different methods:

***Dehydrator*:** Herbs dry quickly in a dehydrator and will produce high quality herbs. Place them on the trays and cover with a fine screen to catch dried leaves that fall from the stems. Preheat the dehydrator to 90 to 100 degrees. Dry one to three hours or until the herbs are dry and crumble easily.

Microwave: Microwave ovens are a fast way to dry herbs, but dry no more than one to two cups at a time. Place herbs in a single layer between two sheets of plain white paper towels; recycled towels often contain metal scraps that can arc and catch on fire. Check manuals for recommended times for drying herbs and OSU Extension publication SP 50-921, Drying Herbs, for a general guide for drying. Stir the herbs every 30 seconds after the first minute until almost dry, and then let them finish drying at room temperature. Herbs commonly dried in the microwave are parsley, celery leaves, chives, thyme and sage.

Air Drying: Sturdier herbs are the easiest to dry and can be tied in small bundles and air dried indoors for best color and flavor. Tender leaf herbs – basil, tarragon, lemon balm and the mints – are high in moisture and should be tied together in small bunches and hung inside a paper bag with cut vent holes. Close the top with a rubber band and place where air currents will circulate, such as an attic, kitchen or other warm location. The herbs with leaves, such as bay, mint and sage, can be placed on paper towels on a tray to dry in about five to 10 days. Sun drying is not recommended.

Herbs are dry when they crumble easily and brittle stems break when bent; leaves and seeds should fall from the stems. To store them, place dried herbs in an airtight container and keep in a cool, dark, dry location for optimum flavor and color. Use them within six months to a year. Whole seeds and leaves have the longest shelf life. For the fullest flavor crush or grind just before using.

Source: Carolyn Raab.

If you do not have internet, you may obtain most of the publications cited in this newsletter from the OSU Extension Service at 2204 4th Street, Tillamook, OR 97141. Phone: 503 842-3433

Dry Fruits and Vegetables for Healthy Snacks

Wrinkled and colorful, dehydrated foods are a fun, fairly simple and safe companion to canning and freezing. Garden produce dries down and becomes a lunch-bag treat, lightweight fare for backpacks and a tasty addition to muffins.

A publication produced by the Extension Services of the University of Idaho, Oregon State University and Washington State University gives details on how to make them."Drying Fruits and Vegetables" (PNW 397) is available online at http://extension.oregonstate.edu/catalog/abstract.php?seriesno=PNW+397.

Drying kills microorganisms and enzymes that spoil fruits and vegetables simply because it deprives them of what they need to survive – water. Recent research reveals that if harmful bacteria are present on fruits and vegetables before drying, the pathogens can survive the drying process. The publication explains that pretreatment methods such as ascorbic acid or citric acid dips can more thoroughly destroy harmful bacteria during drying. This is important if the foods will be eaten by children, pregnant women, the mmune-compromised or the elderly.

Dehydrators are the most popular drying method because they produce the best-quality dried food. A favored alternative – oven drying – results in a safe, generally tasty product, but one that is more brittle and usually darker and less favorable than food dried in a dehydrator. It often takes two to three times longer than a dehydrator.

The research-based publication also describes how to select and prepare foods for drying, packaging, storage and making fruit leathers. Recipes illustrate how to use dried foods in vegetable soup, quick breads, berry cobbler and rice pudding.

Source: Carolyn Raab

Freezing Garden Produce

Freezing is one of the simplest and least time consuming methods of preservation. To help you maintain top quality when freezing home produce, the Oregon State University Extension Service offers the publication "Freezing Fruits and Vegetables" (PNW 214).

Keep in mind that freezing can affect the texture of some fruits and vegetables. Water makes up much of the weight of most fruits and vegetables. That water is held within cell walls that give structure and texture to the produce.

When the water freezes, it expands and ruptures the cell walls. Consequently, the texture of frozen produce softens when thawed. There is more softening of produce that is higher in water. Frozen tomatoes or strawberries, for example, become mushy and watery when thawed. Use them in cooked foods such as stews or jams.

Textural changes are not as apparent in high starch vegetables, such as peas, corn, and lima beans. Blueberries are an example of a fruit that freezes well with little textural change. If fruits and vegetables are frozen quickly, they maintain better texture.

The OSU publication offers guidelines for freezing many different kinds of fruits, vegetables and juices. It includes information on:

- Freezing fruits with or without sugar or syrup;
- Freezing vegetables, including blanching methods;
- Correct packing and loading into the freezer.

For more information on "Freezing Fruits and Vegetables," (PNW 214) visit our on-line catalog at: http://extension.oregonstate.edu/catalog/ or obtain a copy at OSU Extension Service at 2204 Fourth St., Tillamook.

Source: Carolyn Raab

by Evelynn VonFeldt
OSU Master Gardener

The Weed Patch

Purple-Leaved Willowherb

This sneaky weed belongs to the same family of weeds as Fireweed and Evening Primrose -- common roadside wildflowers/weeds. Why do I call it sneaky? It seems to have the ability to hide among the shrubs in my garden until I spy its tiny fuchsia pink blooms peeking out through the foliage of its host "hider" plant. It also tricked me into thinking it was a much grander plant than it really is: "Is it an herb that self seeded here?" or "I'll just wait to see the lovely blooms, it must be something wonderful", neither is true of course and it just turned out to be an irritating weed. Of course it thrives in moist soil conditions -- right at home here on the coast.

How to recognize this weed: it has lance-shaped, pointed, lightly toothed leaves, arranged oppositely on the stem. It can have a single stem or several branches topped by small blossoms, which can be white, pink or rose-purple. The fruits are pod-like capsules 3 to 10 cm. (1" to 3 ¾") long and hairy accounting for its other name "Hairy Willowherb". when the pod opens, peeling back to send the seeds floating out on the wind. This weed can reach 150 cm. (4 ½') tall, but often is shorter hiding under large shrubs.

While researching Purple-leaved Willowherb, I came across a study done at Oregon State University testing commercial herbicides on nursery stock using pre-emergent herbicides. Their study showed that good sanitation and removal of weeds from the surrounding area will do more to control this plant than any herbicide. In other words remove the seed source- pull, pull, pull.

Purple-leaved willowherb (*Epilobium ciliatum*)

Sources:

Pojar, Jim and Andy MacKinnon: *Plants of the Pacific Northwest Coast*

http://*montana.plant-life.org/species/epilob_ciliat.htm*

http://*oregonstate.edu/dept/nursery-weeds/.../nwh/nwh_page.html*

http://*nwflora.blogspot.com/2009/07/purple-leaved-willowherb-epilobium.html*

Garden hints from your OSU Extension Agent

SEPTEMBER

Maintenance and Clean Up
• Recycle disease-free plant material, kitchen vegetable and fruit scraps into compost.
• Harvest winter squash when the "ground spot" changes from white to a cream or gold color.
• Mulch carrot, parsnip, and beets for winter harvesting.
• Protect tomatoes and/or pick green tomatoes and ripen indoors if frost threatens.
• Stake tall 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.
• Establish a new lawn: Aug/Mid-Sept
• Aerate lawns.
• (Early-September): Apply 1 lb. nitrogen per 1,000 sq.ft. to lawns.

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 winter.
• Plant daffodils, tulips, and crocus for spring bloom. Work calcium and phosphorus into the soil below the bulbs at planting time. Remember , the size of the bulb is directly correlated to the size of the flower yet to come in spring.
• Plant winter cover of annual rye or winter peas in vegetable garden.

Pest Monitoring and Management
• Control slugs as necessary.
• Monitor trailing berries for leaf and cane spot. Treat if necessary.
• As necessary, apply copper spray for peach and cherry trees.
• Spray susceptible varieties of potatoes and tomatoes for early and late blight

OCTOBER

Maintenance and Clean Up
• Drain or blow out your irrigation & insulate valve mechanisms for winter.
• Harvest sunflower heads; use seed for birdseed or roast for personal use.
• Dig potatoes and store in darkness, 40°F temperature, moderate humidity,
• Harvest and immediately dry filberts and walnuts; dry at 95° to 100°F.
• Ripen green tomatoes indoors.
• Harvest and store apples; keep at about 40°F, moderate humidity.
• Protect roots of roses, azaleas, rhododendrons and berries by mulching.
• Trim or stake bushy herbaceous perennials to prevent wind damage.
• Removing diseased plant materials from annual flower beds, mulch with manure or 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.
• Prune out dead fruiting canes in raspberries.
• Harvest squash and pumpkins; keep in dry area at 55° to 60°F.
• Place hanging pots of fuchsias where they won't freeze. Don't cut back until spring.

Planting/Propagation
• Dig and divide rhubarb. (every 4 years.)
• Plant garlic for harvesting next summer.
• Propagate chrysanthemums, fuchsias, geraniums by stem cuttings.
• Plant ground covers and shrubs.
• Dig and store geraniums, tuberous begonias, dahlias, gladiolas.
• Pot tulips and daffodils to force into early indoor bloom, in Dec. and January.

Pest Monitoring and Management
• Monitor landscape plants for problems. Don't treat unless a problem is identified.
• 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.).
• Spray apple and stone fruit trees at leaf fall to prevent various fungal and bacterial diseases.

NOVEMBER

Maintenance and Clean Up
• Place a portable cold frame over rows of winter vegetables.
• Place mulch around berries for winter protection.
• Rake and compost leaves that are free of diseases and insects. Use mulches to prevent erosion and compaction from rain.
• Clean and oil lawnmower, other garden equipment and tools before storing for winter. Drain and store hoses carefully to avoid damage from freezing. Renew mulch around perennial flower beds after removing weeds.
• Protect tender evergreens from drying wind.
• Tie limbs of upright evergreens to prevent breakage by snow or ice.
• Trim chrysanthemums to 4 to 6 inches after they finish blooming.
• Leave ornamental grasses to provide winter landscape texture. Cut them back a few inches above the ground in early spring.
• Plant cover crops for soil building or use a 3- to 4-inch layer of leaves, spread over the garden, to suppress weeds and prevent soil compaction from rain.
• Watch for wet soil / drainage problems. Tiling, ditching, and French drains are possible solutions. Consider rain gardens and bioswales as a long term solution.
• Take cuttings of rhododendrons and camellias for propagation; propagate begonias from leaf cuttings.
• Prune roses to "knee-high" to prevent winter wind damage.
• Reduce fertilizer applications to houseplants.

Planting/Propagation
• Plant window garden of lettuce, chives, parsley.
• Good time to plant trees and shrubs.
• Still time to plant spring-flowering bulbs.
• Good time to plant garlic for next year.

Pest Monitoring and Management
• Rake and destroy leaves from fruit trees that were diseased this year. Remove and discard mummified fruit.
• Check firewood for insect infestations. Burn affected wood first. Don't store inside
• Treat peaches 4 weeks after leaf fall spray for peach leaf curl and shothole diseases.

Oregon State University Extension Service encourages sustainable gardening practices. Always identify and monitor problems before acting. First consider cultural controls; then physical, biological, and chemical controls (which include insecticidal soaps, horticultural oils, botanical insecticides, organic and synthetic pesticides). Always consider the least toxic approach first.

In This Issue

Coming Events

Sept 2 to October 28 - Master Gardener Office Hours:
Mondays and Thursdays 12:30 to 4:30 pm

Sept. 4, Sept 18: Tillamook Farmers Market
Master Gardener Clinic 9 am - 2 pm

Sept. 10: Manzanita Farmers Market
Master Gardener Clinic 5 to 8 pm

Early October: Hazardous Waste Collection - Watch for information from Public Works Dept.

Oct. 23: Autumn Festival Classes

Nov 13: TCMGA Gardener's Tea

3rd Wed. Bonsai Club - 9:30-11:30 at 911 meeting room

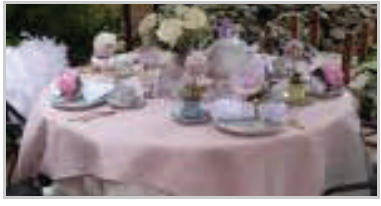
You are Cordially Invited to

"A GARDENER'S TEA"

November 13th, 2010

One o'clock p.m.

At the Tillamook Church of the Nazarene
Located on Third Street



OSU Extension Service

Autumn Festival Classes

Saturday, October 23rd

9:00 am --10:30 am

All About Knotweed
Holiday Gifts from the Preserver's Kitchen

10:45 am -- 12:15 pm

A Cornucopia of Autumn's Bounty
Urban "Tree Farms"- Living With Trees

1:00 pm -- 3:00 pm

Hydroponics at Home
Strong Women Strong Hearts
"Walk Our Blocks"- Quilt Walk

Please Register by October 15th

OSU Extension Service

2204 4th St. - Tillamook

503-842-3433

Autumn Festival Classes
Registration Form

Cut and return this form to the OSU Extension Service, 2204 Fourth Street, Tillamook 97141

Make checks payable to: OSU Extension Service

Last Name First Name Phone

Mailing Address City Zip

Class Selection -- Please X your choices

9:00 am --10:30 am

- ❑ *(10AFC-01)* **All About Knotweed (Starts at 8:45)**
- ❑ *(10AFC-02)* **Holiday Gifts from the Preserver's Kitchen**

10:45 am -- 12:15 pm

- ❑ *(10AFC-03)* **A Cornucopia of Autumn's Bounty**
- ❑ *(10AFC-04)* **Urban Tree Farms-Living With Trees**

1:00 pm -- 2:30 pm

- ❑ *(10AFC-05)* **Hydroponics at Home**
- ❑ *(10AFC-06)* **Strong Women Strong Hearts**
- ❑ *(10AFC-07)* **"Walk Our Blocks" Quilt Tour**

Knotweed Class $20 $_____

$7 /class all other classes $_____

Total Paid: ( ) cash $_____

( ) check (#_____) $_____

Receipt # _____

CC Authorization # _____

(fee is non-refundable unless the class is cancelled)

Pre-registration encouraged by Friday, Oct. 15

Walk-in registration accepted on a space-available basis

Day of classes

pick up your schedule containing class location
at the front desk
OSU Extension Service
2204 4th Street, Tillamook

Lunch is not provided
You are welcome to bring a "brown bag" lunch

If you have a disability that requires special considerations in order for you to attend this event contact the OSU Extension Service in Tillamook at 503.842.3433 by October 14, 2010

Oregon State University OSU Extension Service Tillamook County

Autumn Festival Classes

Educational Classes for Adults & Teens

Saturday, October 23, 2010

Register Early

Classes with insufficient enrollment by Friday, October 15 may be cancelled

OSU Extension Service
2204 4th Street
Tillamook, Oregon 97141

(503) 842-3433

9:00 — 10:30 a.m.

<u>All About Knotweed</u>: (This Class Starts at 8:45)
***Rob Emanuel, Ph.D.**, OSU Sea Grant Extension, Tillamook.*

Knotweed is by far one of the worst invasive species in Tillamook County. This class is offered to the public, professionals and decision makers. It includes **Knotweed:**

- ***Identification***
- ***Biology***
- ***Treatment options***
- ***Management***
- ***Effective policies***

This class is offered in cooperation with Oregon Open Campus and is a Continuing Education Credit class for Pesticide Applicators. This class will be held at the TBCC Campus and will cost $20. Note that it is a longer class. For CEU credit you will be required to do additional paperwork at the class.

<u>Holiday Gifts from the Preserver's Kitchen</u>:
***Joan Loomis,** Multnomah County Master Food Preserver.*

Holiday food gifts--just like the pricey ones you could buy at a specialty shop. Learn how to safely make chutneys, sweet and savory vinegars, pickled vegetables, mustards, salsa, and jellies. Taste everything, understand how to use it, go home with the recipes.

10:45 a.m. — 12:15 p.m.

<u>Urban "Tree Farms" - Living with Trees</u>:
***Vernon Imel,** Tree Service, and OSU Master Gardener, Tillamook.*

One tree or several on a city or residential lot constitutes an "Urban Forest." Learn how to choose and plant a tree on your site, how to maintain and care for existing trees in your landscape, including what to watch for regarding tree health. Also how to manage trees on a small acreage farm. This is an opportunity to learn from an experienced local professional.

<u>A Cornucopia of Autumn's Bounty</u>:
***Janice Gregg,** OSU Extension Agent, Linn/Benton Counties.*

Fall vegetables are the crowning jewels of the home garden, rich in flavor and nutrition. Learn some new ways to prepare and serve winter squash, root vegetables, fall greens and more. Come prepared to taste, gather new recipes to try out on your family, and enjoy!

1:00 — 2:30 p.m.

<u>Hydroponics at Home</u> : *Gary Johnson, OSU Master Gardener, Tillamook*

Would you like to be able to grow food year round or in smaller spaces, such as an apartment or a balcony? Have you considered hydroponics - the cultivation of plants without soil? Plants are grown in a sterile medium so no weed seeds are present and soil-borne disease and pests are minimized. Other advantages include healthier, more vigorous plants, that mature faster, yielding an earlier harvest.

<u>Strong Women Strong Hearts</u>: *Janice Gregg, OSU Extension Agent, Linn/Benton Counties.*

Learn more about the relationship between strength training exercise and healthy hearts. Janice recently attended training on this program that is one of the newest additions to the Strong Women series developed by Dr. Miriam Nelson, Tufts University.

<u>"Walk Our Blocks" Tillamook City Quilt Trail:</u>

Enjoy a tour of some of the Quilt Blocks in the downtown area. 30 locations on buildings within Tillamook City were chosen for 4 x4 foot quilt blocks in 2010. "Walk our Blocks" is the spin-off from the Quilt Trail that was started in Tillamook County in 2009 to preserve and promote our rich local coastal heritage and highlight the talents of our local quilters.