



Tillamook County Tiller

HORTICULTURAL NEWSLETTER FOR TILLAMOOK COUNTY

FALL 2011

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Eat from the Garden All Year



Eating fresh out of the garden all year round is a good motivation to use cloches to protect greens and many other vegetables throughout the cold season. Cloches can extend the growing season in just about any Oregon climate. In western Oregon cloches can extend gardening to every month of the year.

The benefits reach beyond stretching the normal growing season. Cloches also keep off winter's "endless deluge" in western Oregon and lessen nitrogen loss from the soil. Deer can't get inside the hoops, and only digging pests, such as moles and gophers, can tunnel underneath.

"Cloche" is French for a bell jar or dish set over plants to protect them from cold weather. They include both portable and permanent structures, and like mini green houses, they shelter plants from wind and cold.

Really cold weather – temperatures in the low teens – can freeze cloche-grown vegetables. Cover plants with a thick layer of leaves when temperatures threaten to drop to about 20 degrees.

In the summer, cloches can't accommodate tall corn or rambling squash, but melons, peppers, eggplants, tomatoes and sweet potatoes love the extreme hot temperatures inside. When outside temperatures reach the 90s however, it's time to open the cloches for heat to escape.

You will also need to roll up the sides for flowering melons, cucumbers, squash and eggplants to pollinate, until fruit is set. (Tomatoes and peppers are self-pollinating.)

Source: Judy Scott

Keep watch on young cloche-grown plants in the summer to make sure they get a good start with enough water and not too much heat.

To make the frame for each cloche, bend five sections of PVC pipe to fit over raised beds that are about four feet by 10 feet. Push the ends of each bent hoop securely into the soil and cover the hoops with heavy, clear plastic. For stability, place two garden stakes over the top of each hoop and secure them with wire. Purchased PVC clips hold the plastic to the hoops.

The cloche tops are easy to move and can be rotated from year to year to grow alternate types of plants and to replenish the soil. Size of the hoops can vary, depending on what is grown inside. Tomatoes grow quickly in a cloche with tall hoops, and you can harvest them from around the first of August to Thanksgiving.

Details on how to build a cloche are in "[Build Your Own Raised Bed Cloche](#)," 1627E, online, or you may obtain a copy at OSU Extension Service, 2204 4th Street, Tillamook, OR 97141. ↪





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President's Corner

The Master Gardeners have had a busy summer. A number of us attended the Oregon State Master Gardener Mini College (two days of garden classes) in Newport. This was the first time in many years that Mini College was held somewhere other than Corvallis. Next year's event will be held in Salem in July. I encourage folks in the community to attend – it is NOT limited to Master Gardeners. You'll get to attend 3 classes each day and there are usually six classes in each session to choose from. We will distribute information next spring about this event.



Our successful Garden Tour and Plant Sale was held on July 23. A gorgeous day to view seven beautiful gardens and a fundraiser for our 2012 scholarships! The



Garden Tour will be held the same weekend next year – which will make it July 21st. The Plant Sale is being moved to an earlier date and will be held Memorial Day at the Fair Grounds. So watch for information about this.

Tillamook County
Master Gardener Association



During the Tillamook County Fair, August 10th through 13th, we welcomed many visitors to our Learning Garden. Many of our Master Gardeners entered flowers, veggies and bonsai in the fair and came away with lots of ribbons!

A bus tour is being planned to The Oregon Gardens and other gardener's delights on September 20th. Sign-up for the bus tour at the OSU Extension Service (watch for more information in the local media).

The TCMGA Gardener's Tea will be held November 12th at the Church of the Nazarene in Tillamook. Circle the date on your calendar and watch the papers for more information and exact times. This is a fun event, lots of tea sandwiches and sweets and there will also be all sorts of raffle items. This is a fund raiser for our scholarships for Tillamook County graduates and residents who are majoring in horticulture related studies.

Master Gardeners will be working in the Extension Office in September on Monday, Wednesday and Thursday afternoons, and on Monday and Thursday afternoons in October. Bring us your plant problems and questions. You may also phone in or e-mail us with questions at: (503) 842-3433 or Tillamook.mastergardeners@oregonstate.edu

Two web sites mentioned at Mini College may also be of interest to folks. <http://invasives.wsu.edu/defoliators/identify.html> helps the reader identify the type of bug that is eating plants. <http://oregonstate.edu/dept/ldplants/> helps the reader identify woody plants.

Happy Fall! See you at the Gardener's Tea.

Jean Scholtz

TCMGA President 2011

Knotweed Resists Conventional Management Techniques

If ever a case needs to be made against introducing non-native plants to a new area, "woody knotweed" says it all. Like a sci-fi beast from outer space, woody knotweed seemingly wants to take over the Earth.

Imagine a weed that you can't pull, cut or mow because you'll encourage denser new growth.

Woody knotweed reproduces itself readily from small pieces of its own roots and stems and can contaminate the soil in which it grows. Knotweed-infested soil is considered a hazardous material in the United Kingdom.

A new Oregon State University Extension publication called "[Biology and Management of Knotweeds in Oregon: A Guide for Gardeners and Small-Acreage Landowners](#)" explains that the plant cannot be reasonably managed by non-chemical means. The publication is online and free of charge.

"Knotweed is a huge issue in Oregon and Washington," said Andrew Hulting, weed management specialist with OSU Extension Service and co-author with Robert Emanuel of Oregon Sea Grant Extension and Rebecca Koepke-Hill of the OSU Crop and Soil Science Department.

The publication aims to educate residents who are uncomfortable or opposed to herbicide use, Emanuel said.



Himalayan knotweed. (Photo by Robert Emanuel.)

"We want to give them the best research-based information so that weed managers, property owners, cities and counties can take the most cost-effective steps to address the infestations," Emanuel said. "To be effective, timing, choosing the best herbicide and application rates are critical."

The best time to treat knotweed with an herbicide is in the fall, from August to October.

Knotweed is the worst weed management problem in coastal counties, according to the number of phone calls and visits to OSU Extension offices and soil and water conservation districts. "For example, in the Nehalem River watershed, one of the largest on the coast, knotweed covers a sizable chunk of the riparian forests and gravel bars," Emanuel said. "In some places at least three species coexist within a few feet of each other and dominate the stream banks."

Woody knotweed is present in almost all Oregon counties. "It is widespread and mostly a riparian weed," Hulting said, "But it shows up in weird upland sites once in a while as an escaped ornamental in yards, driveways and old building sites."

Woody knotweed's large rhizomes (underground horizontal roots) can puncture asphalt, concrete and brick to reach sunlight. The plant canes can be mistaken for bamboo and grow to at least 10 feet tall, with leaves up to 2.5 feet long. It's becoming a serious issue for maintenance of roads.

The four closely related species of woody knotweeds are Japanese, Bohemian, Giant and Himalayan. Photos in the publication identify them.

Strange as it may seem, in their native habitats in Asia, woody knotweeds do not spread aggressively and eventually die back and allow other plants to establish.

"In North America," Emanuel said, "woody knotweeds have a tremendous ability to upset the nutrient cycle in streams and endanger food webs on which salmon depend. That's why control of knotweed is urgent and a priority above other weeds."☞

Salad Greens for Fall & Winter

If you sow seeds in August or early September you can enjoy salad greens throughout the fall and even during the winter if you live in the warmer and wet regions of Oregon. When to plant depends on the crop.

Chicory, endive, kale and head lettuce require a fairly long season and it's better to plant early- to mid-August. Other crops such as Asian greens, radish and arugula come on very quickly; a mid-September date works best.

Keep in mind that as temperatures cool in the fall, growth slows down. A 30-day leaf lettuce planted in May becomes a 60-day crop when planted in the fall.

Salad lovers who like to eat fresh from the garden can plant salad greens successively every week beginning in the spring. Protect greens from late fall and winter downpours with a covering such as a cloche.

Leafy greens tend to rot over the winter if left out in consistent moisture. If you live in a colder area of the state, a cold frame or cloche also can help lengthen the harvest season into winter.

Seeds of salad greens are sold as mixtures such as 'mesclun' or separately as varieties. The mixtures may contain a combination of lettuces, chicories, dandelion greens, cresses, arugulas, chervil, endive, fennel, parsley, Asian greens, mustards, purslane, orach and mache (corn salad). Some are tangy, others mild or bitter.

Lettuces are generally the most cold susceptible, so during the winter focus on chicory and endive, arugula, kale and oriental greens. In general, leafy vegetables that have high levels of anthocyanins (dark red, blue or purple pigments) hold up well to both cold and moisture. Some of the really dark lettuces (Black Jack for example) do very well.

Arugula, also called rocket or roquette, is a hardy member of the mustard family. With a toasty, pungent flavor, arugula can be sown as soon as the soil can be worked in the spring and periodically thereafter. Resembling dandelion greens, arugula is rich in beta-

carotene and higher in vitamin C than almost any other salad green. Some eastern Mediterranean people consider it an aphrodisiac.

Because arugula bolts quickly, it's best to plant in succession. It also is one of the most attractive of the crucifers to flea beetles. During the summer months, floating row cover can be used to keep them away from the plants.

Endive is in the same family as lettuce. With smooth, pale, elongated heads, endive has more flavor than many types of lettuce. Curly endive, sometimes called chicory, has curly edged green leaves. Escarole, another relative of chicory, has broad, wavy green leaves with a pleasant slightly bitter flavor.

Radicchio, or red chicory, adds red color and zesty, mildly bitter flavor to salads. It often grows in small heads. Mache, also called corn salad, has velvety leaves and a mild taste. Watercress has pungent sprigs that resemble parsley. Cresses have a peppery flavor, while mustards "bite" the tongue. Corn salad is one of the most winter hardy.

When flavors, colors and textures are combined with a zesty dressing, the salad is no mundane experience, but a nutritious eating adventure. Fresh picked winter salads are especially wonderful - even if they have everything but lettuce in them.

Plant salad green seeds ¼-inch deep in rows four to six inches apart. Harvest the greens with scissors when leaves are about ½- inch above the soil line, and the leaves might provide a second harvest. Or the greens can be cut at ground level for a single harvest. ♪



Source: Jim Myers

Plant Garlic in the Fall

Garlic grows well in the Northwest. September through November is the best time to plant it. Root systems develop in the fall and winter and by spring are ready for rapid top growth that is necessary to form large bulbs.

All types of garlic thrive in full sun in well-drained soil, and a sandy, silty loam is best. In heavier soil, plant in raised beds that are two to three feet wide and at least 10 to 12 inches deep. Garlic have well-developed root systems that may grow more than three feet deep in well-drained soil.

Many home gardeners like to grow top-setting garlic, also called "hardneck," varieties. Top-setting garlic produces tiny bulblets at the end of a tall flowering stalk in addition to a fat underground bulb of cloves. Softneck garlic rarely produce floral stems and tend to grow bigger bulbs because energy isn't diverted to top-set bulblets.

Some enthusiasts say top-setting garlic has a richer, more pungent flavor than non-flowering types. Both types can be harvested in early spring like green onions and sautéed as a delicious side dish, or allowed to mature in mid-July to a bulb with cloves.

Common hardneck types include Korean, Siberian, Music, Chesnock Red, German Red and Spanish Roja. Softneck varieties include Silverskin, Incheilium Red, California Early and California Late.

Another type, elephant garlic, is actually a type of leek that produces large, mild-tasting cloves, usually fewer per bulb than the true garlics.

To grow garlic successfully:

Lime the soil prior to final bed shaping if you have not done so recently. Before planting cloves, work in a couple tablespoons of 5-10-10 complete fertilizer, bone meal or fish meal into the soil several inches below where the base of the garlic will rest. Select healthy large cloves, free of disease. The larger the clove planted, the bigger the bulb you will get the following summer.

Plant cloves root side down, two inches deep and two to four inches apart in rows spaced 10 to 14 inches apart. Space elephant garlic cloves about 6 inches apart. Garlic can be lightly mulched to improve soil structure and reduce weeds. A single 10-foot row should yield about 5 pounds of the fragrant bulbs. Garlic is rarely damaged by insects.

Fertilize garlic in the early spring by side dressing or broadcasting with bloodmeal, pelleted chicken manure or a synthetic source of nitrogen. Just before the bulbs begin to swell in response to lengthening daylight (usually early May), fertilize lightly one more time. Keep garlic well weeded, as it cannot stand much competition. As the spring weather dries out, water garlic to a depth of two feet every eight to 10 days. As mid-June approaches, taper off on the watering.

Don't wait for the leaves to start dying to check for maturity. Sometimes garlic bulbs will be ready to harvest when the leaves are still green. The best way to know is to pull one up and cut it open cross-wise. Start checking for mature cloves about late June. **Harvest** garlic when the head is divided into plump cloves and the skin covering the outside of the bulbs is thick, dry and papery.

If left in the ground too long, the bulbs sometimes split apart and become difficult to harvest as intact heads. The skin may also split, exposing the cloves and causing them not to store well.

Dig, then dry the mature bulbs in a shady, warm, dry and well-ventilated area for a few days. Then remove the tops and roots. Brush dirt off the bulbs. To braid garlic together, harvest it a bit earlier while leaves are green and supple.

Avoid bruising the garlic, as it will not store well. Store bulbs in a dark, dry and well-ventilated place. Protect from high humidity and freezing. Do not store garlic in the refrigerator because cool temperatures combined with moisture stimulate sprouting. Properly stored garlic should last until the following summer when the next crop is harvested. ☞

"Lasagna Mulching"

Digging up sod to start a garden can be difficult. There is an easier way to turn lawn into garden, given more time. Gardeners call it "lasagna" mulching. Famous for its layering technique, it's also called sheet composting. Patience is the key.

There are several advantages to sheet composting and it is an easy way to start or expand a garden with a minimum amount of equipment, material and time. It is a slow process that can take six months or longer to decompose enough to allow planting.

In other words, plan ahead. Although fall is an excellent time to start, spring and summer are good times to begin using, instead of trashing, organic materials from the yard. The method's alternating layers of nitrogen and carbon materials also can be used to improve soil or add to existing beds and borders.

Common nitrogen sources are coffee grounds, kitchen scraps, composted manures, alfalfa pellets, vegetable scraps, fresh grass clippings and cottonseed, soybean and blood meal. Carbon sources are sawdust, leaves, corn stalks, pine needles, peat moss, newspaper, cardboard, straw and hay.

Begin by mowing or scalping as low as possible grass or other vegetation in the area you choose and loosen

the soil with a spading fork to improve drainage. Remove persistent weeds such as blackberry, bindweed, morning glory or quackgrass that composting might not smother.

Cover the ground with four to six overlapping layers of cardboard or newspaper (black ink on newsprint only) to keep out light and eliminate vegetation underneath. Wet the newspaper or cardboard thoroughly and cover with a thin, one-inch layer of a nitrogen source such as manure. Top the nitrogen layer with an inch of leaves, straw, bark or other carbon material.

Add another inch of nitrogen, then another of carbon, another of nitrogen and a top layer of carbon. The final layer can also be covered with an overlapping layer of burlap coffee sacks to keep the materials in place. The burlap will decompose over time.

If the pile gets too wet, loosely cover it with a sheet of black plastic, weighted down at the sides. This also will help warm the pile, encourage faster decomposing and prevent losing nutrients during heavy rains.

Continue to add layers as materials become available, and always end with a carbon layer on top. This is the blanket that discourages flies from laying eggs on exposed nitrogen such as kitchen scraps.

A bed is "finished" and ready for planting when the layers have decomposed to the point that the original materials are no longer recognizable and look and smell like fresh earth. You can dig down through the layers to plant seeds or seedlings, or turn over the new bed, although it's not necessary.

You also can screen a two-to-three-inch layer of good compost over the top of the bed and plant seeds in it. The composted material will need to be replenished as it is "consumed" by your plants. Leave six inches open around plants so they won't come in contact with fresh, decaying organic matter. ♪



Source: Cindy Wise

**Oregon State University Publications are available at: <http://extension.oregonstate.edu/catalog/>
If you do not have internet, you may request a copy of most of the publications cited in this newsletter from
the OSU Extension Service at 2204 4th Street, Tillamook, OR 97141. Phone: 503 842-3433**

Qualities of Firewood

Experienced wood-gatherers know that dry, seasoned firewood burns most efficiently, provides the most heat and smokes the least. In fact, unseasoned wood is not suitable for open fireplaces.

Ideally, wood should be purchased or gathered at least a year in advance of burning. Fireplaces don't draft like a wood stove, you need dry wood if you want an even-burning fire. One of the reasons people buy pellet stoves is they have been dissatisfied with the quality of wood they purchased. It is often not cured well.

The major types of firewood and how well they split and burn are listed below:

Douglas-fir: This ubiquitous tree has medium heating value, doesn't make too much ash and is probably the best of the conifers for firewood – better than some of the hardwoods. Old-growth or tight-grain Douglas-fir is easy to split, but some of the younger, second-growth, smaller-diameter trees can be extremely difficult.

Red alder: Seasoned alder burns warm, but fast. Wet alder puts out a lot of ash and very little heat. Alder cuts and splits easily with an axe. Fir and alder are competitively priced.

Source: Steve Bowers

Lodgepole or ponderosa pine from east of the Cascades: Lodgepole burns hot and fast, and it cuts and splits easily. Ponderosa from the west side burns hot and fast, but may be difficult to split and full of pitch.

Oak: Properly seasoned oak is hard to beat. It holds a fire, doesn't spark, and much of it splits moderately well. If it isn't adequately seasoned, it won't produce much heat and will produce lots of ash. Be careful, as oak often grows where poison oak is rampant. If your wood comes in contact with the resin from this pernicious plant, you can develop a rash.

Oregon ash: Wet or dry, ash wood will produce a decent fire, but will leave a lot of ashes. Most ash cuts and splits relatively easily as long as it is still green.

Big leaf maple: Maple is pretty close to the quality of ash and has similar cutting and splitting characteristics. It burns slightly cleaner, sparks a lot more and doesn't heat quite as well.

Madrone: When seasoned, this hard, dense wood burns very hot and produces long-lasting coals. Having little bark, madrone is clean to bring indoors. Some madrone is knotty and difficult to cut and split. It is expensive to purchase, but a little goes a long way in heating. ∞



Wild Critters

Wild animals can be discouraged from staying in human-built structures such as crawl spaces, attics, sheds and eaves in the same ways you might discourage human guests. Provide no food, make it uncomfortable or inhospitable and then make it easy for them to leave.

Is your pet food outside? Put it in the house. Are there bags of oats or corn in the shed? Store them in animal-proof containers. Make bird feeders impossible to access except by fly-in diners. Make it intolerable for

Source: Dan Edge; Jeff Picton

furry guests to stay. Use a combination of bad odors, loud noises and bright lights to inspire animal exodus. It is better to make your home habitats inhospitable rather than having to poison or trap and relocate wild animals.

Before evicting an animal make sure that it has no babies in its nest. It is best to wait until they have moved off on their own accord before sealing openings under eaves or porches. If the creatures are doing no harm, a little patience on your part will reduce the stress for all involved. ∞

Storing Home Grown Potatoes

Would you like to grow potatoes that stay fresh and store longer? Here are some research-based hints how to best harvest and store potatoes, from the Oregon State University Extension Service.

- Toughen up potatoes for storage before harvest by not watering them much after they flower. Let the vines die all the way back before you harvest them.
- Clean potatoes before storing them. You need only brush the soil off potatoes grown in coarse, sandy soil. But if you grow potatoes in fine, sticky clay soil, your potatoes may need washing. If so, be sure the potatoes are completely dry before placing them in storage.
- Cure newly dug and cleaned potatoes for a week to 10 days in moderate temperatures and high humidity and they will last longer. After digging them out of your garden and cleaning them off, store newly harvested potatoes where the temperature is about 65 degrees and the relative humidity ranges from 85 to 95 percent. Keep them under these conditions for a week to 10 days to harden off and heal any injuries caused during harvest.
- Sort out and cull injured and diseased spuds before storing them long-term. Once they are cured, sort the potatoes, putting the best ones in well-ventilated

Source: *Al Mosely*

containers. Eat the ones hit by your shovel and the ones with bad spots or disease in the first month or so after harvest, as injured potatoes don't last as long. They also may spread spoilage or disease microorganisms to uninjured potatoes.

- Store your tubers in a cold, dark environment with moderate humidity. Store your best tubers in a dry room with constant temperature of 35 to 40 degrees and moderate humidity. Make sure to keep them dark, as light will turn them green and make them unfit for table use. Discard potatoes with an excessive amount of greening.
- Grow potatoes that keep well. Red potatoes don't keep as long as yellow or white varieties. Thin-skinned potatoes don't last as long in storage as those with thick skins, such as Russets.

Under these conditions, well-matured potatoes will stay in good condition for seven to eight months, said Alvin Mosley, retired OSU Extension Service potato researcher. When storage temperatures exceed 40 degrees, potatoes should keep for two to three months, but sprouting and shriveling may occur. If they sprout and shrivel, save them for planting in April.

The OSU Extension Service offers an online publication "[Grow Your Own Potatoes.](#)" (EC 1004). ☞

Storing Winter Squash & Pumpkins

Pumpkins and squash should be brought in for storage, when the weather gets below 50 degrees for more than a week, or when there is extended rain. Squash are ready to harvest when the rind is hard enough to resist fingernail scratches. Pumpkins are ripe when they turn bright orange. Cut – do not break – stems two to four inches above the fruit. Pumpkins without stems will not store well. Hubbard-type squash (hard with a green or yellow rind) store best with stems completely removed.

Avoid bruising. Don't drop or pile up your pumpkins and squash. Cure after harvest by keeping them warm (80 to 85 degrees), dry for several days to heal minor abrasions from harvesting.

Source: *Gail Langellotto-Rhodaback*

Store most winter squashes and pumpkins at about 50 degrees with moderate humidity and good air circulation. An attic or insulated garage is suitable, as long as the pumpkins and squash are on shelves off the floor. A layer of straw helps keep them dry. Newspaper and paper bags hold too much moisture and should not be used.

Keep stored pumpkins and squash away from apples and pears. These and other ripening fruits release ethylene gas hastening the decay of stored squash. Under proper storage conditions, acorn squashes will last one to two months and pumpkins and butternut squash from two to three months. The longest keepers, including Turban, Hubbard and Sweet Meat squash, can be stored for up to six months. ☞

Use Caution with Fresh Apple Juice or Cider

Apples ready to harvest in the fall make for tasty juice and robust cider, popular treats this time of year. If you plan to squeeze your own apples, however, precautions might be in order.

Windfall apples could be contaminated with bacteria. Raw juice or cider has been linked with E.coli O157:H7. Outbreaks usually happen when fallen fruit comes in contact with domestic or wild animals that frequent an orchard.

An easy way to minimize the risk of illness is to pasteurize raw apple juice before drinking it by heating the juice to a safe 160 degrees. This is a wise precaution for both home-squeezed juice and unpasteurized juice purchased from fruit stands.

If you don't have a thermometer, heat the juice to simmering (just below the boiling point when bubbles appear). Pasteurization is particularly important if pregnant women, young children, older adults and

Source: Carolyn Raab

people with illnesses that affect the immune system are going to drink the apple juice or cider.

For long-term storage, apple juice may be canned in a boiling water canner. Heat the liquid to

boiling, put into pint or quart jars and process in the canner for five minutes. (Longer times are needed at altitudes over 1,000 feet.) The juice also can be frozen. - leave adequate headspace if the juice is frozen in jars. "[Preserving Fruit Juices and Apple Cider](#)" (SP50-455) is available online or at the OSU Extension Service.

For safe canning and preserving other foods from apples, such as applesauce, dried apples, pie filling or apple butter, download or pick up a copy of OSU Extension's fact sheet of "[Preserving Foods: Apples](#)." ↻



Canning Tomatoes Safely

Home canning, one of the most popular preservation methods for tomatoes and tomato products, requires safe procedures.

A revised OSU Extension publication, "[Canning Tomatoes and Tomato Products](#)," PNW 300, (available online) gives updated details on safe canning methods, from preparing the tomatoes to testing the seal. Revised recommendations include: replacing pressure canner gauges if they read high or low by more than two pounds (formerly one pound); pre-heating water in a boiling-water canner before processing; and waiting to remove jars from canners to promote lid seal.

A new section describes how to safely handle and detoxify spoiled food before disposal, and then how to clean the contaminated area. Microorganisms that cause spoilage, such as molds, yeast and bacteria, are destroyed by heat processing, and because processing times are scientifically determined it is extremely

Source: Carolyn Raab

important to follow a tested recipe for tomatoes and tomato products such as salsa.

Changes in the amount or type of ingredients and method of preparation can influence processing conditions needed to guarantee safety. For example, addition of extra vegetables to a salsa recipe can change acidity, and overcooking can change consistency. Products not prepared according to instructions should be frozen.

The U.S. Department of Agriculture completed extensive testing of tomato canning procedures to ensure that home-canned tomatoes and tomato products are safe to eat and can be stored without spoiling. Processing times were lengthened to ensure that tomato varieties with high solids content are adequately processed. Pressure canner recommendations were added as an alternative to boiling-water processing. Recommended pressures now differ for dial and weighted gauges. And, altitude corrections for both boiling-water canners and pressure canners were revised. ↻

by Evelyn
VonFeldt
OSU Master
Gardener

The Weed Patch

Herb Robert & Shining Geranium

Geraniums are generally some of our favorite summer annuals, but in the same genus are many wild and native geraniums, but what I want to introduce you to, are thug-ish relatives on the invasive list.

Geraniums - commonly called *cranesbills* because of the side-view of the seed head - looks like a cranes' beak and head. Cranesbills are found in all habitats except very wet areas throughout temperate zones. The leaves are usually rounded or 5-pointed, are palmately lobed (think your hand) and toothed. Geraniums are often aromatic and sometimes have interestingly marked, textured or colored leaves. There are dozens of varieties in pinks, purples, blues and white.

Herb Robert, Stinky Bob- *Geranium robertianum* and **Shining geranium, Shining crane's bill-** *Geranium lucidum* are two that are found in Western Oregon. I have Stinking Robert in my own yard and can attest to it's common name- it really does stink! They are each annuals or biennials growing up to 1.5 ft. tall which grow in a rosette (many stems from common center).

Herb Robert has fine white glandular hair covering the entire plant, deeply divided dark green-red leaves, flowers are pink to purple.



Herb Robert

Shining geranium is hairless with yellowish-green shiny leaves that are lobed and have pink-to-purple flowers.



Shining Geranium

Both are generally spread by seed, but are easy to pull, though Herb Robert has brittle stems and often snaps off at ground level. These common weeds can be found along logging roads and forest trails and other disturbed areas, and also hitch-hikes in nursery stock. So be vigilant when transplanting to remove any 2 for 1 bargains. Any common broadleaf herbicide could also be used, but always read and follow all instructions on the label. ☞

Sources:

Taylor, Ronald J.: *Northwest Weeds the Ugly and Beautiful Villains of Fields, Gardens and Roadsides*

Brickell, Christopher & H. Marc Cathey: *The American Horticultural Society: A-Z Encyclopedia of Garden Plants*

EC 1620 - Garden Smart Oregon a Guide to Non-invasive Plants (a project of the Stop the Invasion campaign) ☞

*Garden hints from your OSU Extension Agent***SEPTEMBER****Maintenance and Clean Up**

- Recycle disease-free plant material and kitchen vegetable and fruit scraps into compost.
- 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.
- 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 in a dark location.
- Establish a new lawn through Mid-September.
- 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.
- 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 for juniper twig blight, as necessary, after pruning away dead and infected twigs.
- Spray susceptible varieties of potatoes and tomatoes for early and late blight.

**OCTOBER****Maintenance and Clean Up**

- Drain or blow out your irrigation system, insulate valve mechanisms.
- Use newspaper or cardboard covered by mulch to discourage winter and spring annual weeds or convert a lawn area to garden beds. Work in as organic matter once the lawn grass has died.
- Harvest sunflower heads.
- Dig and store potatoes; keep in darkness, moderate humidity, temperature about 40°F.
- Harvest and immediately dry filberts and walnuts; dry at 95° to 100°F.
- Ripen green tomatoes indoors. Check often and discard rotting fruit.
- Harvest and store apples; keep at about 40°F, moderate humidity.
- Mulch roots of roses, azaleas, rhododendrons, berries for winter protection.
- Trim or stake bushy herbaceous perennials to prevent wind damage.
- Clean up annual flower beds - remove diseased material to suppress pests. Mulch with manure or garden compost.
- Cover asparagus and rhubarb beds with a mulch of manure or compost.
- Store garden supplies & fertilizers in a safe, dry place out of reach of children.
- Prune out dead raspberry canes.
- Harvest squash and pumpkins; keep in dry area at 55° to 60°F.

Planting/Propagation

- Dig & divide rhubarb-(every 4 years)
- Plant garlic for harvest next summer.
- Propagate chrysanthemums, fuchsias, geraniums by stem cuttings.
- Plant ground covers and shrubs.
- Dig and store geraniums, tuberous begonias, dahlias, gladiolas.

Pest Monitoring and Management

- Remove and dispose of windfall apples that might be harboring apple maggot or codling moth larvae.
- Rake & destroy diseased leaves (apple, cherry, rose, etc.), or hot compost.
- Spray apple and stone fruit trees at leaf fall to prevent fungal and bacterial diseases.

NOVEMBER**Maintenance and Clean Up**

- Service lawn mower prior to winter.
- Place a portable cold frame over rows of winter vegetables.
- Rake and compost leaves that are free of diseases and insects. Use mulches to prevent erosion and compaction from rain.
- 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 up in winter to provide winter texture in the landscape. Cut them back a few inches above the ground in early spring.
- Take cuttings of rhododendrons and camellias for propagation; propagate begonias from leaf cuttings.
- Prune roses (tea and floribunda, but NOT climbers and ramblers) to around 3 feet in height to prevent winter damage.

Planting/Propagation

- Plant window garden of lettuce, chives, parsley.
- Plant trees and shrubs. Shrubs and trees that supply food and shelter to birds include sumac, elderberry, flowering currant, and mock orange.
- Plant spring-flowering bulbs, such as tulips, daffodils, hyacinths, crocuses.

Don't delay.

Pest Monitoring and Management

- Monitor landscape plants for problems. Don't treat unless a problem is identified.
- 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 and don't store inside.
- Moss appearing in lawn may mean too much shade or poor drainage. Correct site conditions if moss is bothersome.
- Bait garden, flower beds for slugs during rainy periods. Use traps or new phosphate baits, which are pet-safe.

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.

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Coming Events

- Sept. 3 & 17 - MG Clinic at Tillamook Farmers' Market
 Sept. 20th - TCMGA Bus Tour to Oregon Garden
 September 23 - Farmers Market - Manzanita
 November 12 - Gardener's Tea 1 to 3 PM
 Tillamook Church of the Nazarene
 3rd Wed. of the month Bonsai Club -
 Tillamook PUD Meeting Room
 9:30 am -11:30 am
January - March - 2012 Master Gardener Classes

*Become an OSU
 MASTER GARDENER™
 2012 Tillamook Classes start in
 January & end early in April*

Master Gardener Volunteers
 Available to answer your Gardening Questions
 Mondays and Thursdays - 12:30 to 4:30 pm
 Through October
 At the OSU Extension Service
 2204 4th St., Tillamook
 503-842-3433 or

Tillamook.MasterGardeners@oregonstate.edu

TCMGA Gardener's Tea

November 12th

1 - 3 PM

Tillamook Church of the Nazarene

2611 Third Street

Tickets Available at the Door



\$10 per person - Make Pre-reservations from
 TCMGA Master Gardeners
 Nov. 7 - 11 Noon to 2 PM at OSU Extension Service



*Everyone is
 Invited!*

MASTER GARDENER BUS TOUR

September 20th

OREGON GARDEN
 SILVERTON MARKET GARDEN
 AL'S GARDEN CENTER

Sign up at: OSU Extension Service
 2204 Fourth Street
 Tillamook OR 97141
 503-842-3433

Cost \$28

First Student Bus will load at 8 am
 at Freddy's parking lot