Between the Rows – Lee Bryant

I am loving summer and my garden this year. This is the first year of gardening in Cherry bins. We placed three full bins in my old garden and filled them with soil last fall. They lay fallow through the winter and were planted this year. I also have some things planted outside the bins. In this way I just water the bins and the few plants that are in garden soil. Sure does save on water and weeding, as the weeds don’t grow where there is no water.

In our side yard, where we could never grow nice grass, I started my Square Foot Garden. I used the book “All new Square Foot Gardening” by Mel Bartholomew. I used Cherry Bins, instead of building the boxes from scratch. The pictures are of one just filled and of my Grandson, Skout, helping to water after planting. If any of you have facebook you can see more pictures of my Square Foot Gardens as they grow. This is so fun. There is also a web site at www.squarefootgardening.com. Check it out.

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Between the Rows, continued from pg 1

I hope everyone is thinking about the Wasco County Fair and what you might enter this year. I am planning on doing the community booth, and will appreciate all of the help I can get. The theme of the fair is the 150th birthday of Oregon, so the theme of the booth will be “Happy Birthday Oregon,” celebrating with back yard gardens. I will be setting the booth up on Wednesday Aug. 12, at 8:00 AM. If anyone can help that would be great. I am also looking for potted plants that we can use at the booth. Give me a call and let me know if you can help or have a potted plant that I could use.

I am using so much fresh basil my poor plants are saying, ‘just let us grow for a while.’

Here is a recipe for Pesto that Ted would use everyday on whatever I am serving.

**Best Pesto Ever**

¼ cup walnuts  
2 tablespoons pine nuts  
½ teaspoon salt  
¼ teaspoon black pepper  
2 cloves garlic, minced  
1 tablespoon softened butter  
¾ cup firmly packed basil leaves  
¼ cup firmly packed parsley leaves  
½ cup olive oil (I use light olive oil)  
¼ cup freshly grated Parmesan cheese  
¼ cup freshly grated Romano cheese  
(This is also good without the cheese)

Place walnuts, pine nuts, salt, pepper, garlic, butter, basil, and parsley in a blender or food processor. Turn the blender or food processor on, and add the olive oil in a slow, steady stream. Continue processing until a soft paste has formed. Fold in Parmesan and Romano cheese if desired. Store in the refrigerator covered by ¼ inch of olive oil to prevent the surface from turning brown.

Between the Rows, cont.

I hope everyone is enjoying the bounty of their garden, or going to farmers market on Sat. and getting fresh produce.

I will be off to OSU mini college August 4 through August 8. I look forward to learning many new and interesting things, and seeing many old friends, and making new ones.

I look forward to seeing everyone at this year’s Wasco County Fair, August 12 through 15, in beautiful Tygh Valley.

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**Massaged Kale & Currant Salad**  
Submitted by Sharon Paz

1 bunch of kale, de-stemmed, cut into bite-sized pieces  
1 teaspoon salt  
1/4 cup olive oil  
2 tablespoons raw apple cider vinegar  
1 cup diced red onion  
1/3 cup currants  
1 cup diced apple  
1/3 cup sunflower seeds, toasted  
1/3 cup gorgonzola cheese, crumbled

Put the kale in a large mixing bowl. Add salt. Massage the salt into the kale for two minutes. Gently stir in the remaining ingredients, except for the cheese. Taste salt and vinegar. When at desired flavor, gently stir in the cheese.

I think this recipe makes kale a delicious item for consumption, and I always hated kale. It’s full of vitamins and nourishment for our bodies. Hopefully, others will enjoy kale, too, in this salad.
Polk County Fall Fling
Saturday September 12, 2009
8:15 - 4 pm, Dallas High School, Dallas OR

If you were unable to attend mini college, this is a fun 1 day version of it. The cost is 25.00, plus 10.00 if you attend one of the afternoon workshops. This includes lunch, snacks, and door prizes. The deadline to register is August 31st – there will be no registration at the door.

Speakers this year, and their talks, are: “Beyond Peas and Carrots”, Vern Nelson, The Oregonian's Hungry Gardener; “How to Grow a Vegetable Garden with an Asian Flair” by Sue Berge, Owner of New Dimension Seed; and “Soil – the Soul of Gardening Success” with OSU Soil & Crop Science Instructor James Cassidy.

Several Vendors will also be available for your shopping pleasure. Check out their website for more information at http://extension.oregonstate.edu/polk/mg. You can also call 503 623 8395 for more information. Registration applications are also available in the master gardener office. This is a great day of classes and worth the trip. If you have questions ask Etta, Lana or myself.
Cheri Austin

Last minute payback hours available!

Household Hazardous Waste Collection

If you need payback hours there is one more Household Hazardous Waste Collection on Saturday, September 12th from 9 am to 3 pm at the transfer station in The Dalles. There are usually two shifts and you need to come 15 minutes earlier for the brief training. You will not come into direct contact with hazardous waste.
Please contact Lana Tepfer at mystrawberry@embarqmail.com or call (541) 296-1233 days or 296-9657 eves. Two volunteers are needed for each shift for this event.

Address or Phone changes

Cheri Austin keeps the data base on Wasco County Master Gardeners as far as our class roster goes. We have to report any changes in address or telephone numbers to OMGA for the state database.

Recently, the new MG's were left off the mailing list for The Gardener's Pen, the quarterly newsletter of OMGA. If there are errors in addresses the newsletters are returned to OMGA at a cost of about 80 cents per issue. With over 3,500 members that gets to be very expensive. So please remember that if you have any changes in name, address or telephone numbers to report it right away to Cheri Austin at ladybug98617@embarqmail.com or call her at 298 8943. Please report any email changes to Cheri, too.

In the not too distant future this state newsletter may have to go to an electronic format because of rising costs. Those without computers will still be able to get a copy through their local office which can generate a copy for them.

Speaking of corrections, please correct your directory for Gail Langellotto’s email address to: gail.langellotto@oregonstate.edu

what you DON'T want on your tomato plants!
Update on The DIG (The Dalles Imagination Garden)
by Marcia Strader

A big “THANK YOU” goes out to all the volunteers who participated in the July 4th Work Party at The DIG! In addition to marking out pathways and the location of the “crop circle” set of raised berms, the volunteers helped identify some general layout concepts and did a little weeding. The accomplishments will really help in future planning, sponsorship requests, and work party events. Thank you all for volunteering on a holiday!

On July 9th, The DIG hosted six high school students from the Summer Stewards program at the Discovery Center. These students are guided by VISTA personnel from the Columbia Gorge Ecology Center. During their mornings, they are counselors to 30 grade school students participating in the Summer Stewards program, and in the afternoons, they learn environmental stewardship skills. At The DIG, they built two raised lasagna beds, and learned about plant nutrition, weed identification, and harvesting produce. Some of the students had helped construct the garden shed and the mural wall, and one student had been a Junior Master Gardener when she was attending Chenowith Elementary. Charlotte and Marcia had an excellent afternoon with these interested and attentive students. Thank you to Lynette Black for identifying this educational opportunity! (see pictures on the next page)

On July 16th, Charlotte and Carolyn offered educational activities to members of Girl Scout Troop 103, which is led by Tonya Brumley. They constructed a lasagna bed and planted it with beans and squash. They also harvested vegetables, and made grass seed “Plant People” as an activity. (picture on pg. 5)

We have some exciting news!! The OMGA has awarded The DIG monies from the Karl Carlson Memorial Fund! Charlotte applied for the grant earlier this summer, and the announcement of the grants will be made at the upcoming Mini-College in Corvallis. This year, monies will be split between several awardees, so we don’t know just yet how much The DIG was awarded (possibly $250!).

The next committee meeting will be held on September 1st at 1pm at the Extension Office Conference Room. All are welcome to attend.
Subject: Mosquitoes! Interesting!
Sent in by Emilou Ely
I can't wait to try this in the summer!

Mosquito Spray...Worth a try
I was at a deck party awhile back, and the bugs were having a ball biting everyone. A man at the party sprayed the lawn and deck floor with Listerine, and the little demons disappeared. The next year I filled a 4-ounce spray bottle and used it around my seat whenever I saw mosquitoes. And voila! That worked as well. It worked at a picnic where we sprayed the area around the food table, the children's swing area, and the standing water nearby. During the summer, I don't leave home without it.....Pass it on.

OUR FRIEND'S COMMENTS: I tried this on my deck and around all of my doors. It works - in fact, it killed them instantly. I bought my bottle from Target and it cost me $1.89. It really doesn't take much, and it is a big bottle, too; so it is not as expensive to use as the can of Bug-spray you buy that doesn't last 30 minutes. So, try this, please. It will last a couple of days. Don't spray directly on a wood door (like your front door), but spray around the frame. Spray around the window frames, and even inside the dog house.

Now these are Good Mosquitoes!!!
Are Left-Handed People Smarter? Submitted by Janet Probstfield

According to some research, yes, southpaws have higher IQs, solve problems better and enjoy more extensive vocabularies than righties! Isaac Newton, Benjamin Franklin, Albert Einstein, Pablo Picasso, one known member of the Krech Genealogy Society and every United States President since 1981 was a lefty except for George W. Bush. From 1981 -2001, 20 years straight our President was a lefty.

Left-handed Presidents of the United States:

James Garfield-20th President – 1881.  
Harry S. Truman-33rd President – 1945-1953.  
Herbert Hoover-31st President – 1929-1933.  
Barack Obama-44th President – 2009.

There is an English based left-handers club with a web-site: www.lefthandersday.com. This club in England promotes an International Left-Hander’s Day which is August 13. The club’s web-site says the Bible contains more than 100 favorable references to the right hand and 25 unfavorable references to the left hand. The devil is nearly always portrayed as left-handed and evil spirits lurk over the left shoulder (which is why we throw salt over our left shoulder to ward them off) according to the club. A note: lefties have worse memories than righties! As for me, a righty, I more than meet my match nearly every week and then some while watching “Are You Smarter Than A Fifth Grader” on T.V. Those fifth graders must all be lefties-- because they are a whole bunch smarter than me!

So—you go lefties!