It has been decided to have a newsletter dedicated to just our membership and local organization. This newsletter will be published once a month and will be edited by the President of the Columbia County Master Gardener’s Association and the Master Gardener Program Coordinator. Please send any news items, events, articles, pictures, etc. to Sonia @ Sonia.Reagan@oregonstate.edu by the 25th of every month.

The President’s Corner

I would like to thank everyone who came to the Demo Garden on July 15th for the work party. Between the weather being super this year and all the workers who volunteered their time; the Demo Garden looked fantastic for the fair. Everyone should give themselves a pat on the back for a job well done. A big Thank You to Lavina and Chuck for all their hard work. (*see inside for details about how many visitors we had!)

Remember to mark your calendars for August 25th. That is the date for the Pot Luck Chapter Picnic. If our picnic coordinator Melisa gives you a call, please volunteer if they are in need of something. I would like to propose a white elephant raffle this year. Everyone brings a gardening related item as a raffle prize. This way no one goes home empty handed.

The next chapter meeting is in September. We will be having the tomato and fruit tasting. Remember to bring your best. I am looking forward to it.

~ Larry Byrum, President, CCMGA

2019 CCMG Board of Directors

- Larry Byrum, President
- Chuck Petersen, Past President
- Sandy Newman, Vice President
- Brooke McClain, Secretary
- Kathy Johnson, Treasurer
- LaVina Patterson, Historian
- VACANT, OMGA Rep.
- Pat LaPointe, OMGA Alt-Rep.
Demonstration Garden

The weekly work parties continue on Mondays from 10:00 am until 12:00 noon.

Demo Garden Update:

“I want to thank everyone for working during the fair and it did get quite warm.

Everyone's hard work paid off, the Demo Garden got many compliments. There were three women from Salem that said, "This is the best garden we have ever seen and we want to thank you for all your hard work." Therefore, you can all pat yourself on your back for all your hard work.

On Wednesday, there were a total of 348 visitors counted. On Thursday there were 301 counted. Friday there were 241 counted. Saturday there were 348 counted, and on Sunday there were 75 counted. There were probably more not counted since some jumped over the fence or came in the other gate and were not seen.

The next work day will be Monday July 29th and no more Saturday work days. Hope to see you then.”

From your Demo Garden Coordinator, LaVina Patterson (503) 397-4375; lavanderlady@msn.com
**August 23rd – September 2nd 2019 – Oregon State Fair**

**Columbia County Master Gardener Day: August 27th**

Please let Chip know directly if you would like to volunteer to help staff the county booth on this Tuesday!

Chip.Bubl@oregonstate.edu or (503) 397-3462

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**Call for Photos of Pollinators!**

Next year’s Columbia Soil and Water Conservation District calendar will feature pollinators and should be really cool! They are seeking awesome photos of pollinators in Columbia County (especially pollinators visiting native plants) and are trying to use locally taken photos first.

Crystalyn Bush, Riparian Specialist,
(503) 433-3205, Crystalyn.bush@columbiaswcd.com

*Metallic sweat bee on a coneflower. Photo by OSU.*
Bug Nutz News

Ever thought that you might like to help the BugNutz when they go out to schools or dress up like a bug and have a little fun presenting IPM to community groups?

You don’t have to collect insects and curate the collection in order to be a member of the BugNutz group, just have a desire to help people learn how to appreciate the benefits of insects such as the beneficials and pollinators.

Our next big event is the Children’s Fair, Halloween weekend. This year we are featuring spiders and many of us will don our spider costumes. It is great fun. Imagine yourself with eight legs treating the children and their parents to a little spooky education.

We meet the first Thursday of every month from 1 pm to 4 pm at the Extension. During the first hour of our meetings, we plan our outreach projects. Those that don’t want to learn how to pin or identify the bugs leave and the rest of us ooh and awe over curiosities we bring in vials.

~ Deb Brimacombe

**THANK YOU for continuing to turn in your volunteer hours! Here is a glimpse of how much time is spent on (and the value of!) the MG program around the nation in 46 states!**
Clatskanie Farmers Market Garlic Festival!

Clatskanie’s 5th Annual Garlic Festival -- August 17, 2019  * Guest article by Steven Routon

Around here, garlic has become a prized commodity. At a recent Market Saturday at Copes Park, one of the vendors hung up some freshly dug green garlic just to provide some color and, you know, atmosphere. After only a few minutes, a very lucky person spotted it and bought the "display". That bunch of Deerfield, a five-star Purple Stripe garlic prized its spicy flavor, originally from Vietnam, didn't last long.

Now, some might feel badly about missing that early season opportunity, but then most of us know the season of heirloom and gourmet garlic is around the middle of August and it's that time again. Mark your calendars: The 5th Annual Clatskanie Farmers Market Garlic Festival will be on **Saturday August 17th from 10:00am-2:00pm** at Cope's Park on the banks of the Clatskanie River in Downtown Clatskanie, Oregon.

There are a handful of other garlic celebrations in the Northwest, but some of them are in June, when the garlic scapes are just being popped off and the garlic is either still in the ground or "green." Other festivals feature carnival rides and peripheral attractions, but are a bit lean on the goods. Clatskanie brings the fervor. We will have thousands of bulbs. At last count there will be more than 30 different strains, everything from relatively mild softnecks like Italian Late and Nootka Rose to the powerful hot Rocamboles and Deerfield, a Purple Stripe. Around here, we take our garlic seriously.

The local growers have been refining their techniques for years, some for decades. While garlic has a reputation for "growing like weeds," good garlic takes patience and meticulous attention to detail: bed preparation, mulching, weeding, adding nutrients, spring watering, weeding, removing scapes (blossoms) from the hardneck strains, weeding, careful harvesting, and finally curing and tagging. Did I mention weeding? Garlic is one of nature's prima donnas. It doesn't fare well with the competition of garden companions. If you want big garlic with skins intact and great flavor, you have to take care of it.

The Festival takes place in the middle of our usual Saturday Market, so if you want something special to accompany the featured product, we will have artisan breads and fresh vegetables. Our local crafters will be

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Photo courtesy of Clatskanie Farmers Market vendor, Tilthworks
out in force as well. We always have handmade soaps, art and crafts. Bring your appetite because we once again will be offering free garlic bites prepared on the spot. Artisan bread toasted and hit with roasted garlic spread, garlic sauces, and gazpacho have all been on the menu of previous Festivals. We will also have food vendors to provide more substantial treats and, of course, pastries, cookies, and homemade toffee. The Festival will also feature live music and lawn games for kids of all ages.

So while this Festival will not be televised and you won't need a map to navigate the site amenities, you will find extraordinary gourmet garlic. Savvy visitors will head for the vendors offering what is called "seed stock." This is the best of the best, and while you will be tempted to pop these in your roasts, soups, stews, pestos, salsas, hummus, salad dressings, and well, everything else, don't. Pop it in the ground instead. Big, healthy cloves yield big, healthy bulbs. If you haven't a clue about how, when, or in what to grow this bulb, ask a vendor that is selling beautiful garlic. Those bulbs didn't get like that on their own.

Clatskanie Farmers Market Garlic Festival. See you there!

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Scappoose Farmers’ Market - Sauerkraut Festival

The Scappoose Sauerkraut Festival is coming back this year, Saturday, September 14th from 10 am to 9 pm and vendors of the Farmers’ Market are invited to have a table and stay for the whole day.

If Master Gardeners would like to be part of this event and stay for the whole day, we need help creating a display that draws people to our table and volunteers willing to spend time at the table during the festival. We would like to feature gardening ideas that are timely for fall gardening or fit the sauerkraut theme.

This is an event Debi and Allen can’t do alone. Reaching out to the community at the Farmers’ Market has been very satisfying and rewarding. You’ll have a chance to visit with people you know and make new friends.

~ Debi Brimacombe

Pre-registration is required for all courses. Educational, Fun, Hands-on workshops in St. Helens are designed for adults over 18. Space is limited - sign up today! Requests for scholarships or accommodations for physical disabilities may be made by contacting our office or through the online registration system. To Register Online: http://bit.ly/ColumbiaFoodPreservation.

For information, contact Sonia Reagan at: (503) 397-3462 or Sonia.Reagan@oregonstate.edu

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<thead>
<tr>
<th>DATE</th>
<th>COURSE TOPIC</th>
<th>TIME</th>
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<tr>
<td>8/6/2019</td>
<td>The Secret to Perfect Pickles</td>
<td>5:30pm-8:00pm</td>
<td>Columbia Soil &amp; Water</td>
<td>$20</td>
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<td>Have you ever wanted to learn how to make and can the perfect pickles? Experienced &amp; beginner pickle makers will learn tips and tricks from Master Food Preserver &amp; Local Food Entrepreneur, Betsy Walton.</td>
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<td>8/13/2019</td>
<td>Making Herb-Infused Jelly</td>
<td>5:30pm-8:00pm</td>
<td>Columbia Soil &amp; Water</td>
<td>$20</td>
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<td>Learn how to extract fruit juice from fresh-picked produce &amp; practice making that juice into delicious jellies to enjoy year round. We’ll combine fruit juice &amp; herbs to create unique flavors perfect for gifting.</td>
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<td>8/20/2019</td>
<td>Drying Fruits, Vegetables &amp; Meats</td>
<td>5:30pm-8:00pm</td>
<td>OSU Extension Service</td>
<td>$20</td>
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<td>Drying foods is an easy way to make your food last longer, whether prepping for the &quot;big one&quot; or just planning your outdoor adventures! Learn to produce perfectly dehydrated foods, with Don Wiley.</td>
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<tr>
<td>8/27/2019</td>
<td>The Science &amp; Art of Canning Salsa</td>
<td>5:30pm-8:00pm</td>
<td>Columbia Soil &amp; Water</td>
<td>$20</td>
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<td>Explore the science behind safely preserving tomatoes &amp; salsas using boiling-water canning. Includes a hands-on lab to hone your culinary arts in the kitchen as we practice making delicious salsas.</td>
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<td>9/21/2019</td>
<td>Hunt to Home: Game Processing</td>
<td>9:00am-1:00pm</td>
<td>Columbia Soil &amp; Water</td>
<td>$40</td>
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<td>Are you a novice or seasoned hunter looking to improve your butchering and processing skills? Class includes hands-on butchery instruction, freezer wrapping, and a pressure canning demonstration.</td>
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Oregon State University Extension Service prohibits discrimination in all its programs, services, activities, and materials on the basis of age, color, disability, familial or parental status, gender identity or expression, genetic information, marital status, national origin, political beliefs, race, religion, reprisal, sex, sexual orientation, veteran's status, or because all or a part of an individual's income is derived from any public assistance program. This publication will be made available in accessible formats upon request. Program accommodation requests related to a disability should be made by calling 503-397-3462 or emailing Sonia.Reagan@oregonstate.edu.
Twilight in the Garden  August 10 - 6-9 p.m.

Join us for our annual summer event, Twilight in the Garden. Once a year we remain open from 6 until 9pm to celebrate with the community and say thank you for making Joy Creek a part of your gardening experience. Come join us for a home-grown evening of locally made treats and refreshments and live music in the garden by our friends and local musicians The Stringed Migration Duo. Celebrate the transformative powers of this magic time of day by observing the many qualities twilight brings to the garden such as fragrance, evening lighting and wildlife. You can experience the garden and nursery both because the retail area will remain open throughout the evening. This is a special event for us all and we look forward to seeing you here. Free and open to the public.

About The Stringed Migration Duo:

We play Irish harp, North Indian sarod, Greek bouzouki, Middle Eastern and African percussion, Irish and Appalachian fiddle, folk guitar and harmony vocals. No one has ever been able to reach a final tally on just how many instruments Elizabeth Nicholson and Bob Soper play or how many cultures influence their music. Duo partners for seven years, they also share the dual role of fronting the critically acclaimed international roots quintet Stringed Migration. Their music has been hailed as “performed with the sort of resonance that separates masters from neophytes” (Jerome Clark, rambles.net, 2009), and has been featured on NPR’s "The Thistle and Shamrock," "The Midnight Special," and hundreds of other radio programs worldwide.
Message from the OMGA:

“At the June Oregon Master Gardener Association Board of Directors meeting we had an in-depth discussion about the pros and cons of Mini-College. The responses to the survey of Oregon Master Gardeners that Eric Bosler, OMGA President, conducted last February indicated a strong interest in continuing Mini-College.

However, from past Mini-Colleges we know that only about 10 percent of the Oregon Master Gardeners participate in the event. We also know from past experience that the Mini-College Coordinator or Coordinators spend a lot of time planning, organizing and managing the event.

At the Board meeting we had lots of questions and not many answers. Thus, we need some input from the members of each of the Oregon Master Gardener Chapters. We have three questions that we would appreciate you asking the members of your chapter:

1. What type of educational program and activities would make Mini-College so compelling that the members of your chapter would not want to miss it? For example, would hands-on laboratory courses be interesting? What about educational workshops that produced a product that you could use in your plant clinics? What ideas and/suggestions/or thoughts do the members of your chapters have.

2. For a slight increase in cost we could hire an event coordinator who would take over the majority of the organizational arrangements and minutia that take so much of the Coordinators time and energy. Would your chapter members be willing to pay a slightly higher fee to attend Mini-College?

3. Where in the state would your chapter suggest holding Mini-College and in what type of facility? For example, there are convention centers, colleges, community colleges, hotels, casinos, etc. Does your chapter have a preference and a suggestion?

Could you please discuss these three questions among the Master Gardeners in your chapter? We would like to have the responses of your chapter by August 30, 2019 so we can review them at the September 6, 2019 OMGA Board of Directors meeting.

Please send your thoughts to Sue Nesbitt (sue.nesbitt1231@gmail.com), Eric Bosler (ericbosler@hotmail.com) or Chris Rusch (crusch@hughesnet.com).

In advance, we thank you for your time and energy in helping us move forward with the plans for the 2020 OMGA Mini-College.

Best,

Sue Nesbit, OMGA Past President

*read the current OMGA issue here: https://omga.org/july-2019-gardeners-pen-newsletter/*
Annual Picnic

August 25th is the All-Chapter BBQ & Picnic Potluck!

This will again be at the Scappoose Bay Marina from noon-3pm. We already have volunteers who can help with the BBQ, set up canopies and tables (you may want your own lawn chair), and cook the corn-on-the-cob.

Your picnic coordinator, Melisa Richardson, will do all the shopping for the paper goods, beverages, burgers & dogs and all the fixins! She would like to start receiving headcounts and a list of side/dessert dishes that you plan to contribute.

RSVPs may be sent to Melisa directly at 503-397-7999 or melisabr@q.com. Thank you, Melisa!

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Columbia County Oregon Bee Atlas Group

Our Columbia County Oregon Bee Atlas group plans to collect native bees all over the county throughout the summer. We are particularly interested in collecting bees from natural areas, especially from native blooming flowers. If you can direct us to a good location where you have noticed a lot of flowers (or weeds) blooming, please let us know.

We have a list of plants we are looking for including: thistles, goldenrod (see photo), huckleberry, asters, phacelia, mallows, penstemon and sunflowers.

If you have suggestions for good areas to collect bees with plenty of blooming flowers, please call Debi at 503-543-3294 or email: bmixtus@gmail.com
Food Bank and Community Gardens

Master Gardeners are leading gardening efforts in Scappoose, St. Helens, Rainier, Clatskanie, and Vernonia and all could use more help. Some need specialized help. Some just need more generalized support so when one gardener takes a family vacation, the weeds don’t overcome all of the work already accomplished.

Sometimes people complain because they don’t want to weed, but weeding can be fun when you join a group who are good conversationalists and you can all dream together about ways to get off of the weeding merry-go-round. Camaraderie? or “misery loves company?” Either way it is more fun when you aren’t out there all alone. If weeding is annoying to you or you physically can’t weed, you can still join a group of gardeners and help harvest, or with watering efforts, and moral.

In some gardens, a little help knowing how to set up a watering system would be appreciated. Some of the gardens could use help keeping organized. It takes a lot of effort to plan ahead and keep others informed. In all cases, these gardens are helping their communities by supplying fresh produce to those who can’t grow their own, but it takes people to make it happen.

More and more there are conversations about how our weather is changing and many gardeners are sharing ideas about how they are dealing with the effects on their favorite crops. This knowledge is becoming very important. Join a gardening effort near you and help teach our communities by example. Sonia has the contact information so you can get involved. ~ Deb Brimacombe

P.S. Speaking of gardening efforts, this is a special, unsolicited report that was “borrowed” from Mr. Scott Bauska of the St. Helens Community Garden: “We delivered 110 pounds to the Food Bank this week. Beets, greens, peas, turnips and the fourth harvest of rhubarb by Eldon. We are at 571 pounds which is about a hundred pounds down compared to last year at this time, I am sure we will catch up because I saw summer squash is coming on now. We welcomed a new volunteer on Thursday. She is Carrole and is a Master Gardener from this year’s class. Make sure to get to know her.”

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Columbia County Beekeepers – August 1st Meeting

Columbia County Oregon Beekeepers August meeting at 6 pm at the Columbia River PUD meeting room. Mark Johnson, a local commercial beekeeper, will be our speaker. This will be a free, open to the public meeting, and everyone is welcome to attend! For more information, please contact Linda: (503) 799-7073 lindazahl2@gmail.com ~ Linda Zahl, President of the Columbia County Oregon Beekeepers