GRADUATION & RECOGNITION NIGHT!!!

Tuesday, October 23, 2018, 6 p.m.
Potluck Dinner
St. Paul’s Episcopal Church

It’s that time of year – our time to celebrate our achievements and have a party! If you haven’t already, put the date – Tuesday, October 23 at 6 pm - in your calendar and start thinking about what to bring to the potluck dinner. Friends and family can come too, to join the festivities. This is our last group gathering this year, so be sure to come and visit with your fellow master gardeners! New Master Gardeners will receive their official badges and all will receive recognition of their efforts. Watch for your invitation in the mail!

FALL CLEANUP WORK PARTY AT THE DIG!!!

Saturday, October 6, 2018, 9 a.m. to noon

This coming Saturday, October 6 beginning at 9 am there will be a fall cleanup work party at The DIG to get the garden ready for winter. Please see the article on page 4 for specific information about what tasks are needed to be done. Please come – many hands make the work go faster, plus it’s always a fun time to catch up with one another and enjoy the beautiful setting along the Columbia. Snacks will be provided!
PRESIDENT’S CORNER:
Tales from the Creek – Bill Marick

Fall is officially here and it feels like the growing season is wrapping up. I’ve noticed the skies are clearer and it’s good to breathe fresh air again. Hopefully, the devastating fire season has ended. Leaves on our hostas and fruit trees are starting to turn yellow because the days are a bit shorter and evenings are cooler. My tomatoes are taking longer to ripen now, but we’ve had plenty to eat and share this year. I hope we get many more frost-free weeks that will allow us to continue gardening. I saw the other day that temperatures dropped to 16 degrees in Seneca, Oregon. They must have a very short growing season.

As I mentioned in previous columns, my father always cultivated a huge garden with many varieties of vegetables and fruit. At the end of summer, my folks harvested and stored apples, potatoes, onions, winter squash, and other vegetables in a large double-walled cellar that was insulated with sawdust. The cellar shelves were lined with rows of jars of canned fruit, vegetables, pickles, and jam that my mother preserved.

My brothers and I were frequently “recruited” to help mom with all aspects of canning—washing jars, preparing fruit and vegetables, mixing sugar syrup, filling jars, and labeling. I remember helping Mom often, but maybe that was just my share of the chores. My mother spent long hours at the Monarch stove in the center of our farm kitchen. The massive stove had a wood firebox on the left side, electric burners on the right, and an oven that could be heated with either wood or electricity. Dad kept a wood fire going all day in the winter months to heat the kitchen. He would sit on a tall wooden stool next to the wood crib that was tucked behind the stove, watching and feeding the fire.

As fall lingered and we had our first killing frost, it would be time to clean up the garden. Dad left carrots in the ground and covered them with a foot of dry leaves to winter over. When mom needed carrots, one of us was sent outside, even with snow on the ground, to dig some carrots. In spite of severe frosts just the top couple inches of the carrots would be frozen and the rest would still be very firm and sweet. I suspect my mother put frozen pieces of carrot in her soup, hoping we wouldn’t notice the slight mushy texture. Her soups still tasted great, though.

Garden clean-up was a big task. There was a large area to clear and the job took several days to finish. My younger brother Phil and I shared that chore for several years. Fallen, blackened tomato vines with mushy un-ripened tomatoes were some of the messiest to deal with. I remember one year that Phil and I got into a rotten-tomato fight. We had plenty of ammunition, so we had a spirited battle going on. He had a good aim and got me with a rotten tomato, and then he took off to try to get out of range. I grabbed a big mushy one and let fly as he was running and hit him in the back of the head. What a mess! I was laughing so hard that I didn’t notice when he returned fire and caught me squarely in the mouth! Much spitting and sputtering ensued, but we both decided that this fight could get out of hand if we continued. Fun like that just doesn’t happen very often any more. Our mother did have some questions about how we managed to be wearing so much of what we were supposed to be cleaning up.

As we start getting our gardens and yards ready for the winter I hope that we can get some real enjoyment from it. Just think, in a very few short months we will be able to start planting all over again.

Happy cleanup,

Bill
WCMGA EXECUTIVE BOARD  
September 18, 2018  
Meeting Summary

**OSU REPORT:** Michelle Sager  
Visioning Committee/Strategic Planning Report—Committee recommended a revised training model to be presented at the Fall meeting. The model would expand to 8 weeks with weeks 1-3 be required (Clump Core Classes), Botany focus, weeks 4 and 5 would focus on plant clinics, and the remaining three weeks would require members to attend 4 out of the 6 options. The proposal would start 2019.

There’s also a reevaluating of what it means to have Master Gardener trainings. The present demographics are predominately white female over 65 years old. The goal at this time is still foggy.

Michelle noted that Hood River will offer Master Gardening classes to the general public with meetings on week nights for those participants interested in becoming Master Gardeners. It’s a 2 year process.

**The DIG:** Kathy will be not be coordinating The DIG next year. WCMGA board members discuss possible people who might be interested in taking over the leadership of the project. Ronnie mentioned that this summer provided special challenges especially with the weather and the shut off of the water system for three weeks.

There’s a work party set for Saturday, October 6th with the replacement of three or four beds to follow.
Steve offered to leave a couple 30 gallon containers at the shed to assist in watering.

**NORCOR/GREENHOUSE:** (Peggy)  
Parks Seed catalogs are not available yet. Seeds will be ordered at a later date. On October 4th at 4:00 p.m. at Peggy’s house, members will meet for strategic planning for NORCOR.

There’s a new teacher at NORCOR. Ronnie and/or Bill meet with him and discuss future Seeds and Soil programs and/or activities.

**Radio Shows** — Ronnie will handle KODL (10/2) and Bill and Ronnie will cover Hood River (9/22).

**New Business**  
Graduating Committee: Graduation will be a 6:00 p.m. potluck. At this time the program is still in development.

Fall Quarterly Meeting: 9/27 at 6:00 p.m. at the PUD.

Elections 2019 — Nominating Committee will include Bill Marick, Steve Gillette and Ronnie Smith. They will meet on Monday, September 24 at 1:00 p.m.

Meeting adjourned at 3:00 p.m.

Annabelle Lavier, Secretary

---

**ROASTED GARLIC**  
Ronnie Smith

Roasted garlic is soft, mellow, nutty, and buttery – pure heaven for the helplessly garlic addicted.

6 garlic heads
6 tablespoons olive oil

Preheat oven to 350 degrees F.
Using a sharp knife, cut about ½ inch off the top of each garlic head. Arrange in a shallow baking dish and drizzle oil evenly over tops. Bake 45 to 60 minutes or until soft, brushing often with oil. Serves 6.

**GARLIC OIL**  
Ronnie Smith

1 head garlic
About 3 cups olive oil

Separate garlic into cloves and peel. Place in a jar or bottle. For decorative effect, thread garlic cloves on bamboo skewer. Fill with oil and tightly seal. Let stand overnight before using, then store in refrigerator. Use for dressings, marinades, and sautés.
The Dirt Sheet

Putting The DIG to Bed
Kathy O’Hern

The DIG’s fall workday is scheduled for Saturday, October 6, 9am to noonish, rain or shine. Come have some coffee and snacks and help prepare The DIG for a period of inactivity, and a new gardening season next year! Bring your gloves and favorite gardening tools.

Some of the garden ‘chores’ for October 6 are:

- Re-build 4 raised beds – Bruce Lavier will head this project and will need assistance;
- Remove irrigation lines from the beds. The soaker hoses will not be re-used next year, so any hardware that can be used again will be removed and saved;
- Remove most vegetable plants, the annual flowers can remain for a bit longer;
- Deadhead flowers for fall blooming;
- Cut garden debris into small pieces for better composting;
- Trim landscape plants around front sign;
- Apply compost and straw to raised beds;
- And more! Like any garden there is always more work to do.

Tuesday evenings at The DIG are always fun and very productive! These get-togethers have really helped keep The DIG looking nice for the many visitors who stroll through the garden. Tuesday, October 2, will be the last “official” Tuesday work party this year. However, if you have enjoyed working at The DIG please feel free to continue tidying up the remaining flowers. Annual flowers will stay in place until the bitter end when the irrigation is shut off and the weather turns to winter conditions.

I’ve enjoyed being the Project Leader for The DIG during the past few years. Because of my work schedule and travel plans for the upcoming year I am not able to continue leading The DIG. This is a fun project; perhaps YOU may be interested in a leadership role for The DIG? If so, talk to Michelle about it, or give me a call to see what it entails. A big “THANK YOU” to Cindy Russell for her Co-Leadership and support this season, and to everyone who has participated in The DIG!

Wishing a happy and safe autumn 2018 to all.

CLASSIC HUMMUS
Ronnie Smith

1 – 14.5 oz can chickpeas, drained
Juice of ½ lemon
1 heaping teaspoon cumin
3 garlic cloves, minced
1 tablespoon chopped cilantro
2 teaspoons tahini
2 – 3 tablespoons olive oil
Large pinch of salt and freshly ground black pepper

1. Place all the ingredients in a food processor and blend. To keep a thicker texture, don’t blend for too long.

2. Serve with any combination of crudité, breadsticks, or warmed pita bread.

For Roasted Garlic Hummus:

Substitute 5 – 6 cloves of roasted garlic for the fresh in the classic recipe.
Master Gardener Training; 
Re-visionsed! 
Michelle Sager

Thank you to all of you who came to the WCMGA Quarterly Meeting on Thursday, September 27 to help dissect and discuss the revisioning ideas for Master Gardener training! (At the time of writing this and submitting, the meeting hasn’t happened yet, so I’m sorry that I can’t include reflections on that in this article… For now, just know that this is what I presented at that meeting.)

So last year, I changed the training a bit to include more time dedicated to plant clinic and logistical volunteer training. This came about from both formal and informal feedback and observation about how well we are doing at plant clinic, including the plant clinic call-back evaluations, my own observations of how MGs are interacting with clients and/or accessing the available resources, and discussion at the statewide level in the Oregon Master Gardener Association (OMGA) – (the OMGA is the association made up of MG volunteers, not OSU staff/faculty).

And because I made these changes, I knew it was important to get feedback from those whom the training is made for – YOU! The first question I asked on the evaluation survey was: “I have been a Master Gardener for: a) More than 5 years, b) 1-5 years, or c) I am new this year.” And, as you can maybe imagine, I got quite different responses from the different populations. A brand new MG has different needs than a highly advanced MG, and this really got me thinking about how to best address this challenge. With my team of MGs on the Visioning Committee – Bill Marick, Steve Gillette, Marcia Strader, and Kathy O’Hern – we brainstormed ideas about how to change up the training (without changing it too much!) to provide better for the needs of everyone.

Here’s what we came up with:

**Block 1: Core Horticultural Courses**
(6 classes / 3 weeks)

- Botany / Soils
- Plant Disease / Entomology
- Integrated Pest Management / Pesticide Safety

**Block 2: Plant Clinic Training**
(4 classes / 2 weeks)

- Plant Problem Diagnosis / Hands on Diagnosis
- Using Extension Resources / Project Training

**Block 3: Hort Elective Topics**
(6 classes / 3 weeks)

(topics will change every year)

Total: 48 hours of training available
(16 classes / 8 weeks)

New Master Gardeners:

- 42 hours of training required
- Block 1 and Block 2 required (36 hours)
- Remaining 6 hours from choice of electives

Advanced Master Gardeners:

- 24 hours of training required
- At least one class from each block required

Editor’s Note: At the quarterly meeting there was a discussion about adding a third group of Master Gardeners who have been in the program for 1-3 (?) years. This group would have more specified requirements of classes than the most advanced Master Gardeners. To accommodate the 8th week of classes they will begin a week earlier.
The Dirt Sheet

Newsletter of the Wasco County Master Gardener™ Association

Carolyn Wright, editor
carolyneewright@gmail.com

Officers
President – Bill Marick
President Elect – Steve Gillette
Secretary – Annabelle Lavier
Treasurer – Jens Fredericksen
Historian – Bruce Lavier
OMGA Rep – Louise Sargent
Alternate OMGA Rep – Bob Bailey

OSU Extension Staff
Michelle Sager, Education Program Coordinator

For those of you not on Facebook, you can still view our page and read articles posted there. Here is the link:
https://www.facebook.com/WascoMG/

Find Us Online
https://extension.oregonstate.edu/newsletter/dirt-sheet

Calendar

Oct 2  6pm  Tuesday work party at The DIG
Oct 6  9-12  Cleanup work party at The DIG
Oct 16  2pm  WCMGA Board Meeting
Oct 23  6pm  Graduation and Recognition
Oct 27  Deadline for November/December newsletter

VOLUNTEER PAYBACK HOURS

Have you completed your volunteer payback hours yet? If not, do you need ideas on what you can do to complete them? Remember that everyone – first year or veteran – needs at least 12 hours of plant clinic time, and first year master gardeners need to complete a minimum of 42 hours of volunteer payback while veterans just need to complete at least 24 hours payback time. Hours need to be completed before the end of October.

There are still plenty of things to do to earn payback hours. This Saturday is the cleanup at The DIG. There are some openings still for plant clinics, both weekdays and Saturdays, between now and mid-October when the clinics are finished. There are also call-back opportunities, which can be done from home or the office. Garden Club is a fun time working with kids.

Contact Michelle for more information and additional ideas for how you can complete your hours. Be sure to record & report all your hours, too!