Question: What does King Tut, the Ancient Greek Civilization, and Historic French Royalty all have in common? Answer: Their extensive use of lavender.

The Egyptians dating as far back as 4500 B.C. were masters in essential oils, and among the oils found in Tut’s tomb was lavender. We are just beginning to discover what the ancients already knew and that is the multi-faced uses and remedies lavender provides.

The French Royalty used lavender as a perfume for their clothes and their bodies. Remember there weren’t deodorants, daily bathing rituals, washers or dryers and rich and poor alike depended on scents to mask or eliminate odors.

The most significant use of lavender is found in its healing properties. And that’s where the Egyptians and Greeks excelled in their use of essential oils to include lavender. Now researchers are finding that the aroma of lavender and rosemary significantly reduces anxiety, increases mental accuracy and improves mental performance. In addition, the use of lavender resulted in a marked improvement in depressed moods even while producing calming effects. And for those with insomnia, lavender in the form of an essential oil helps you sleep. Lavender helps migraines, is used as an antiseptic, insect repellent, for stress, as a fungicide, disinfectant, and one can eat it, drink it and cook with it.

This perennial is an easy to grow plant that is drought-tolerant. Buy lavender as a plant because you will wait forever to grow by seed. Plant in full-sun and well drained soil. Plant it in your herb garden or use as a landscape plant. I sprinkle several varieties among my herbs to ward off deer as they don’t like the scent, and Lavender is a favorite among honeybees.

English, Spanish and French Lavender are all readily available, but English is the hardiest variety and has the strongest scent. Plant with compost and keep pH between 6.5 and 7.5. Harvest your lavender flowers when they are one-third to fully in bloom.

The scent of lavender lasts for years, just give the flowers a squeeze to release their oil. The lavender oil buried with King Tut was as good as the day it was buried.

Lavender is a queen among herbs with an enviable past and an illustrious future ahead in healing.
Master Gardeners President’s Message

Well, I do not know about you but this has not been the spring I had hoped for. After a cold, very wet winter I was sure that spring was going to give us a break by being warmer and drier than normal so we could get a jump on the gardening season. Yes I know, I am naive and this is Oregon. While we have had some really nice weather, the mostly cool, damp and windy weather has given us a good dose of Oregon reality, especially when you are anxious to garden.

As we all know, however, spring is not all about getting ready to head outdoors. For Coos County Master Gardener’s it sends many of you to your garage, greenhouse, bedroom, storage shed, etc. Wherever one can find space in a window sill or place to hang a light and lay a heating pad, members were laying the groundwork for the primary fund raiser of the year, our Tomato-Rama Plant Sale & More. It would be an understatement to say that this year’s sale held on May 20 & 21 was another huge success. Nearly one third of our members (32) grew or gathered 334 different types of plants for the sale. Over 30 members worked each day of the sale, not including those who helped with two days of pre-sale activities. When it was all said and done approximately 679 members of the public purchased over $12,400 of plant materials. The proceeds of this event will go towards student scholarships, school garden grants, a wide variety of other educational programs for the public and operational expenses. Thank you to all who made this happen. I would especially like to thank Lynn Menashian, Plant Sale coordinator, and all members of her committee for their time and effort in planning and implementing this event.

Also of significance this spring is that the School Garden Grant committee wrapped up their work in March by distributing nearly $2500 in grants to six area schools. If you have not seen firsthand the great work being done in gardens by our students and school staff with our financial assistance, I recommend that you serve on the committee next year. You will enjoy this experience.

Our membership has been busy in other roles as well. We wrapped up helping sponsor the Spring Garden Series for the public, our staffing of the plant clinic two days a week in the OSU Extension Office has been under way for several months, staffing of the Farmers Market booths in Bandon and Coos Bay began in early May, and getting down and dirty in support of our five local community gardens has been in high gear. Did I mention that our scholarship committee is getting ready to announce the award winners for this year? We’ll have to cover those results in our next newsletter.

I would also like to remind members of a new educational component being included in our monthly meetings. Each month a topic will be selected at random and added to the agenda. This initiative is designed to tap into the experience and many talents of our membership. You will see which topic is being discussed when the meeting agenda is emailed out. Thank you Mary Dixon for getting this initiated.

In closing, I would like to thank you all for the time you invest in our organization. What we do adds value to our community in many ways. I am proud of what we do, and that you commit in serving that purpose.

Mark Johnson
CCMGA President

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Accommodation requests related to a disability should be made at least one week prior to a workshop or event. Publications will be made available in an accessible alternative format upon request. Please contact program coordinator Samantha Clayburn, 541-572-5263, ext. 25299 or Samantha.clayburn@oregonstate.edu

Published three times a year in February, June and October, in cooperation with Oregon State University Extension Service, Coos County Master Gardener and Coos County Master Food Preserver programs.

Coos County Master Gardener
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Vice President
Mary Dixon
Secretary
Sarah Brunnier
Treasurer
Jerry Love
http://extension.oregonstate.edu/coos/coos-county-master-gardeners-program

Coos County Master Food Preservers
President
Linda Tooley
Vice President
Sarah Yost
Secretary
Peggy Prickett
http://extension.oregonstate.edu/coos/family-food-education-ffe

Newsletter Editor
Riana Moore
MFP President’s Message

I’m excited about 2017! So far this year we have hosted a number of terrific workshops. In February Soups Stews, Meats & Broth Pressure Canning was a big hit that helped lots of people learn how to can using the pressure canner and learn all the newest safety information too. In March at the Dehydration & Jerky Making workshop participants learned all about the wonderful world of Dehydrating. They even got to taste some dehydrated pickles, and loved them!

We made lots of connections with the community in March at the Fertilize Your Mind Seminar at SWOCC. While there, we did a presentation on home food preservation and had a great information booth. Our super popular Cheese Making workshop was a huge hit in April. And finally in May we had our full-program MFP training. We had a wonderful group of 11 students and look forward to having them participate in the program. With a bigger group we will be able to do even more!

Phew! We are only half-way through the year and look what has already been accomplished! Of course our MFP group is always excited to get more information out to the community so we aren’t finished yet. In June, just in time for summer fruits, we will have our Jams, Jellies & Juices workshop. In June and July we have Boil Water/Pressure Canning and Dehydration informational presentations at the North Bend Library. The month of July is an exciting one because it’s County Fair time. We always have a booth with lots of information. We will finish the summer out in August with our ever-popular Tuna canning workshop. If you’ve ever tasted home-canned tuna you’ll never want any other kind!

Never fear, Fall is filled with fun too. In September we’ll be making great things with tomatoes at our Tomatoes & Salsa workshop. October is the perfect time to make pickles at our Pickling workshop. Home canned pickles are a great addition to holiday meals and make great gifts. Speaking of gifts, November finishes the busy year with the super-fun Handmade Holidays: Gifts from the Heart workshop. There’s nothing like creating or receiving a handmade gift. This workshop is the perfect place to get great ideas to do just that.

Working with our MFP group is always fulfilling and I love how many times we hear stories of how the information we get out has helped our community. I look forward to the rest of the year being fun and productive for us all.

Linda Tooley

Volunteer Coordinator’s Report

Happy summer finally! After the cold wet winter and spring we had, I had my doubts that it would ever get here. Luckily gardens are finally taking off and I’ve talked to a few people that have already started harvesting their strawberries and some other fruits and veggies. While it was not a great time to be outdoors earlier this year, it was ideal to get not one but two volunteer trainings completed. January through March was the Master Gardeners turn for training and we finished up the training with 19 new trainees. I then turned right around and started Master Food Preserver training in April and finished in June. It was the first training we have had since 2014 and had a great turnout with 10 new trainees completing the training. Both groups of trainees are going to be a great addition to our volunteer family!

Coming up for both groups is the Coos County Fair July 25–29th. Stop by and visit our booths and get your gardening and food preserving questions answered! The Master Food Preservers have five more workshops planned to finish out the year as well a Farmers Market booth the first Wednesday of each month where they can test your pressure canner dial gauge and answer your questions on how to preserve all those goodies you pick up at the farmers market. The Master Gardeners are at Farmers Market in Coos Bay each Wednesday as well as at the Bandon’s Farmers Market the second Friday of each month to answer your gardening questions as well.

Sam Clayburn
**Growin’ Yer Grub**

This year, Growin’ Yer Grub day camp is changing shape a bit in an attempt to offer programming to youth that we haven’t been reaching. Since the beginning of GYG Camp, it’s been offered to those just out of grades 3-5. Two of those grades are also eligible for 4-H Camp, which is a resident camp held in June. This year, we are dropping the age groups down to provide an opportunity for Cloverbuds - the K-3 youth that don’t have as many options for summer programs.

On August 2nd and 3rd we will offer a 2 day experience for those out of grades 2-3. This will be held in Coquille at the Pioneer Methodist Church from 9:30-3:30 each day with swimming in the afternoons. The mornings will be filled with food, gardening and craft activities. A max of 20 youth will be accepted.

On August 9th and 10th we will host K-1 children. This camp will be held at the OSU Extension office from 9:30-1:00 each day. We will focus on healthy snacks and physical activity, but will also incorporate gardening and craft time. A max of 16 youth will be accepted.

Flyers will go out to schools before summer, so look for information in children’s backpacks, and check your local papers as the dates near. The cost is $25 per child. For more information about these camps please contact Heather Lilienthal at 541-572-5263 ext. 25242 or heather.lilienthal@oregonstate.edu.

In late August, we will be working with the Coquille Indian Tribe to assist with 4 days of food preparation, preservation, and gardening activities as part of their summer youth program. This will be a nice end to a summer of 4-H staff working with the teen gardening program on the reservation and helping to guide them through developing plans, building, planting and maintaining garden plots, and harvesting and preparing produce they have grown.

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**School Garden Grants**

This spring six area schools were awarded Coos County Master Gardener Association garden grants. Each school received $416 to apply towards developing or maintaining a school garden. The schools awarded are:

- Lincoln School of Early Learning
- Madison Elementary School
- Christ Lutheran School
- Bandon High School—Go Native Project
- Coquille Jr/Sr High School
- North Bend High School

**Congratulations to these great programs!!**
Summer has arrived which means it’s fair time! Our Master Gardener booth traditionally is a popular stop for garden loving fairgoers. This year we will feature activities and our Plant Clinic will be set up and ready to answer your gardening questions!

So come see us, make some new gardening friends and have a great time at the 2017 County Fair!

Coos County Fair—July 25-29

“Blue Ribbon Pride & 8 Second Rides”

Lady Bug Release!!

Pressure Gauge Testing

Dial canner gauge testing is offered free, year-round, at the Extension Office in Myrtle Point. Call ahead if you need your gauge checked the day you bring it in. We recommend you have your gauge checked every year, BEFORE you begin canning. Watch for our booth at the Coos Bay Farmers’ Market on the first Wednesday of each month. We’re there to test gauges, answer questions and provide free resources.

Coos County Master Food Preservers schedule for the remainder of 2017

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
<th>Schedule</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>July 25-29</td>
<td>MFP BOOTH AT THE COOS COUNTY FAIR</td>
<td>10 - 7 daily</td>
<td></td>
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<tr>
<td>Aug. 12</td>
<td>TUNA CANNING</td>
<td>10 - 2</td>
<td>$15</td>
</tr>
<tr>
<td>SEPT. 23</td>
<td>TOMATOES &amp; SALSA</td>
<td>10 - 2</td>
<td>$15</td>
</tr>
<tr>
<td>Oct. 14</td>
<td>PICKLING</td>
<td>10 - 2</td>
<td>$10</td>
</tr>
<tr>
<td>Nov. 4</td>
<td>HANDMADE HOLIDAYS: KITCHEN &amp; CRAFT ROOM GIFT IDEAS</td>
<td>10 - 2</td>
<td>$15</td>
</tr>
</tbody>
</table>
Thinking about entering your home canned goodies in this year’s fair? The Master Food Preserver program has some tips for those interested in entering their home preserved goodies for judging. Following these tips could help you win that blue ribbon or even be crowned the canning queen!

- Be sure to label your exhibits as outlined in the fair book. Use processing times from OSU Extension Service/USDA or latest edition of the Ball Blue Book. Failure to follow fair book guidelines could result in judging disqualification.

- Jams and jellies should be filled to within 1/4-inch of the top of the jar and should be processed in a boiling water canner. Jams and jelly jars turned upside down to seal, as instructed by the pectin companies, do not look good when jar is opened.

- Jellies should be made with clear juice. Low-sugar and no sugar spreads should be labeled as such because they have a difference texture and flavor and do not compete well in the regular jam and jelly classes.

- Fruit spreads are best made just before the fair for best flavor and color.

- When canning fruits and vegetables try to cut all the pieces of food the same size or select similar sized produce. Fancy pack is not encouraged because it might affect the processing time. 1/2-inch headspace is recommended for fruits and 1-inch for vegetables.

- Meats and poultry should have 1” headspace if possible and little fat.

- Do not pack your jars too tight, especially if using hot pack. When the jars are packed really tight, the heat cannot penetrate the food and might result in under processing and spoilage.

- Exhibit your canned foods in standard canning jars (Ball or Kerr), match lids to jar if you want to qualify for special awards from Ball and Kerr.

- Be sure to include a new (not rusty or tarnished) ring and be sure to wash under the ring before exhibiting. Sticky jars do not place well.

- Pickles should be made at least 4-6 weeks before exhibiting for best quality. It takes that long for the pickles to condition and taste like pickles not vegetables in vinegar.

- A quick pickle should have at least 1:1 ratio of vinegar to water or be a tested recipe approved by OSU Extension, USDA, or Ball. Never reduce the salt in these recipes.

- Low-temperature pasteurization is a great way to process cucumber pickles to assure that they are safe and maintain crispness. Be sure to only use on recipes where it specifies that it is safe.

- Be sure to know the difference between fermented and quick pickles. Fermented pickles should be processed after they have fully fermented. Quick pickles are processed soon after they are made.

- Flavored vinegars should be filtered just before exhibiting and then you can add fresh fruit or herbs back into the vinegar. It is ok to decorate the jars to enhance eye appeal.

- Dried foods should be the same size pieces and labeled according to the outline in the fair book. Method of dehydration (sun, dehydrator, oven etc.), approximate time, and any pretreatment. If not pretreated, just say no pretreatment.

- It is always a good idea to label your food as to what the product is. Example, Pickled Watermelon Rind; Cubed Pumpkin or Hubbard Squash. Sometimes it is hard to identify some of the products. Also, if you add an unusual spice or herb it is a good idea to put it on the label.

- If you are going to keep over preserved foods you did last fall for fair the next summer be sure to store them in a cool, dark, dry place where the temperature does not fluctuate a lot. The quality, color and flavor will be much better.

The best thing you can do is to stand back and look at your product and see what your first impression is. Is the jar clean and neat, are the labels put on straight, is it nicely packed, is the jar full, etc. The judges look at the details to be sure you have followed all the instructions for labeling and recipes.
2017 TOMATO-RAMA PLANT SALE:  
**BIG SUCCESS!**

The Coos County Master Gardener™ Association (CCMGA) held its annual plant sale at the Pony Village Mall on Saturday and Sunday, May 20th and 21st. Locals again demonstrated their support and enthusiasm by lining up more than an hour before the doors opened! More than 7,000 plants were on sale to the delight of those who look forward to the sale every year, including: 74 varieties of tomatoes, 51 types of perennials, 32 types of annuals, 36 kinds of herbs and 120 different kinds of vegetables. Three raffle baskets and commemorative tee-shirt sales – new this year – proved to be exciting additions for plant buyers and those who just came to browse.

Grateful thanks go to CCMGA growers whose valuable time and considerable talents were evident in every plant sold. It takes many helpers to make a sale run successfully and this year saw more than 30 CCMGA volunteers on hand each day of the sale to ensure prospective buyers were welcomed and had questions answered on the spot.

Deep appreciation goes out to each member of this year’s plant sale committee for the commitment of time and thoughtful decisions necessary to plan and launch such an event. They, like all CCMGA members new and veteran, continue to show that volunteering is a way of giving and living.

Lynn Menashian,  
Chair  
2017 Tomato-Rama Plant Sale Committee

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**What to do in the Garden**

_Suggestions for what to do when_

**JULY**
- Early morning is the best time to water vegetable and flower gardens to reduce evaporation.
- Hanging baskets of flowers or vegetable plantings need careful attention to watering and feeding during hot weather.
- Mulch to conserve soil moisture with paper, grass clippings, wood chips, etc.
- Midsummer plantings of beets, bush beans, carrots, cauliflower, broccoli, lettuce, kale, and peas will provide fall and winter crops.
- First planting of Chinese cabbage, kohlrabi, and rutabagas.
- Monitor raspberry, blackberry, blueberry, cherry and other plants that produce soft fruits and berries for Spotted Wing Drosophila (SWD).

**AUGUST**
- Plant gladioli, hardy transplants of alyssum, phlox and marigolds, if weather and soil conditions permit.
- Plant beets, cabbage, carrots, cauliflower, celery, chard, slicing cucumbers, endive, leeks, lettuce, onion sets, peas and potatoes.
- Clean up hiding places for slugs, sowbugs and millipedes.
- Monitor strawberries for spittlebugs and aphids; if present, wash off with water or use insecticidal soap as a contact spray.
- If necessary, spray apples and pears, when buds appear, for scab.
- Use floating row covers to keep insects, such as beet leaf miners, cabbage maggot adult flies, and carrot rust flies, away from susceptible crops.
- Spray stone fruits, such as cherries, plums, peaches and apricots, for brown rot blossom blight, if necessary.

**SEPTEMBER**
- Harvest squash, potatoes and green tomatoes.
- Dig, clean and store tuberous begonias.
- Aerate and apply nitrogen to lawns.
- Plant daffodils, tulips and crocus.
- Clean houseplants, check for insects, and repot and fertilize if necessary; then bring indoors.

For additional to-do suggestions visit [http://extension.oregonstate.edu/gardening/gardening-calendar](http://extension.oregonstate.edu/gardening/gardening-calendar)
Hi everyone, my name is Jeannette and I just completed the master food preserver training at OSU extension office in Myrtle Point. I personally had a fantastic time with a great group of people. I signed up for the class after taking one of the workshops that are offered at the OSU extension office. I had been canning somethings from our garden before I took the class. During the class I learned I had been canning something wrong and that you can do more than can to preserve the food in my garden.

Here are some of the things I learned

- Canning times and approved recipes have changed over the years.
- I learned that using a pressure canner is not scary; they have safety features to keep canning safe in the kitchen when used correctly.
- It is always good to have your canning book out when canning so that you don’t forget a step or process at the wrong time.
- I was able to ask all kinds of questions to the master food preserver veterans. They are a wealth of knowledge and are happy to share that knowledge.
- I learned how being a master food preserver can help my family be ready for a disaster. By having food and other things on hand so my family will be safe and have the things we need.
- Dehydrating is a great way to not only preserve your food, but to make great easy treats for your family, and use things that you might have been throwing away. For example the tomato skins you would normally throw away can be dried and mixed with some other dried spices and ground up as a powder to add to soup and many other things.

By the end of the class I had learned so much information and cannot wait to go out in the community and share this knowledge. I for one look forward to volunteering my time at the workshops, farmers market, the county fair, and other events. I am excited to start canning and dehydrating in my kitchen.

Master Food Preservers: A fresh perspective

Almost any food can be a source of harmful bacteria, but the most common culprits are moist and/or contain protein. Here are some tips to help you have a safe and fun picnic.

⇒ An easy hand washing station can be made from a water jug (or repurposed laundry soap dispenser). Strap a paper towel holder around the jug with bungee cords and have a bottle of soap nearby along with a bucket to catch soapy runoff for proper disposal. Proper handwashing helps control cross contamination.

⇒ Keep cold foods refrigerated until just before you leave. Pack them in a cooler with ice or frozen gel packs. Once at the picnic, if possible set the salad bowl inside a larger bowl filled with ice or place salad bowl on ice packs.

⇒ Keep hot foods hot if possible. Hot foods not cooked at the picnic should be served within two hours. If you are barbequing at the picnic, bring a meat thermometer to test the internal temp. Sanitize the thermometer between tests by wiping it with an alcohol swab or a bleach/water solution. See chart below for recommended internal meat temperatures.

<table>
<thead>
<tr>
<th>FOOD</th>
<th>INTERNAL TEMP (minimum)</th>
<th>FOOD</th>
<th>INTERNAL TEMP (minimum)</th>
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<tr>
<td>Hamburger patties</td>
<td>160°</td>
<td>Steaks</td>
<td>145°</td>
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<tr>
<td>Whole poultry</td>
<td>165°</td>
<td>Ribs, back</td>
<td>160°</td>
</tr>
<tr>
<td>Poultry pieces</td>
<td>165°</td>
<td>Bratwursts</td>
<td>160°</td>
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</tbody>
</table>

Good Earth Community Garden looks amazing! All of the plots have been rented and are currently thriving. Our Plant Sale was a huge success on May 5 & 6, and will allow us to continue to grow and improve our garden, as well as offer free gardening classes and other benefits to our community. We sponsored a class on Perennial Plant Care taught by Jennifer Ewing on June 3rd that was very well attended. If you are interested in helping us at Lady Bug Landing, Sarah and I are there every Saturday from 9-12, just bring your favorite weeding tool as there are always weeds to pull and help with any planting or harvesting that is going on. On July 1, we will do our annual Lady Bug release at noon, where we release 1000’s of ladybugs. Come join the fun. On August 12, we plan on another Plant Sale of fall vegetables and a garden talk. Time TBA Renee Blom
Lady Bug Landing Garden Coordinator

Good Earth Community Garden looks amazing! All of the plots have been rented and are currently thriving. Our Plant Sale was a huge success on May 5 & 6, and will allow us to continue to grow and improve our garden, as well as offer free gardening classes and other benefits to our community. We sponsored a class on Perennial Plant Care taught by Jennifer Ewing on June 3rd that was very well attended, the next free class will be held at the garden on July 15 @ 10am - Seed Saving, Integrated Pest Management and Proper Harvesting, please come! Questions, call 541-404-9276 We held a work party on June 6, and while attendance was low we were able to accomplish much! New wood chips were applied on all the walkways, a new walkway was laid from the back gate and around the greenhouse, piles of branches were hauled to the street for pick up and many, many weeds were dug. 5 High Bush Blueberries were finally planted amid the blooming flowers in our front flower bed, and new signs were posted on the garden gates regarding service dogs. It has been a very, very busy time in the garden, and we are looking forward to a long, productive season.
Riana Moore
Good Earth Community Garden Coordinator

South Coast Community Gardens Update

COOS BAY

The garden is growing nicely at Lady Bug Landing. We had several people give up their plots, but we filled right back up again. We have been able to get most of the MG demo beds planted, and we have been harvesting lettuce and artichokes. 45.75 pounds of produce have been harvested already. Mary Robertson has been watering twice a week when needed and she has helped Sarah and I with some of the weeding. We have a grafted Sungold tomato vigorously growing with signage explaining about it and a regular Sungold growing right next to it. Come check it out. If you are interested in helping us at Lady Bug Landing, Sarah and I are there every Saturday from 9-12, just bring your favorite weeding tool as there are always weeds to pull and help with any planting or harvesting that is going on. On July 1, we will do our annual Lady Bug release at noon, where we release 1000’s of ladybugs. Come join the fun. On August 12, we plan on another Plant Sale of fall vegetables and a garden talk. Time TBA Renee Blom
Lady Bug Landing Garden Coordinator

LAKESIDE

The Harmony Garden beds are all rented out. I have planted 70 tomatoes left over from the Tomato Rama Sale into three of our beds and will give them to a needy food bank when ripe. Sam, one of the new MG Trainees has been helping me with clean-up and painting here at the garden on Mondays. She does beautiful work and I am very happy to have her volunteer services.
Mike Mueller
Harmony Garden Coordinator

COQUILLE

All the beds are currently rented and growing, 3 renters have taken second plots. The demo beds are inundated with bind weed, but we are trying to combat it with Mexican Marigolds, as well as lots and lots of weeding. Also we’re experimenting with an Open Pollinated re-gressed Sungold Tomato, comparing them to traditional Sungolds, we will see how they grow and produce. On June 14, Coquille Kindergarteners are visiting the garden to learn about veggies, bugs and general gardening, it is always such a fun day. Work parties are every Monday from 1-1 if you would like volunteer hours, please come help.
Mary Dixon
Harvest Moon Garden Coordinator

BANDON

Good Earth Community Garden looks amazing! All of the plots have been rented and are currently thriving. Our Plant Sale was a huge success on May 5 & 6, and will allow us to continue to grow and improve our garden, as well as offer free gardening classes and other benefits to our community. We sponsored a class on Perennial Plant Care taught by Jennifer Ewing on June 3rd that was very well attended, the next free class will be held at the garden on July 15 @ 10am- Seed Saving, Integrated Pest Management and Proper Harvesting, please come! Questions, call 541-404-9276 We held a work party on June 6, and while attendance was low we were able to accomplish much! New wood chips were applied on all the walkways, a new walkway was laid from the back gate and around the greenhouse, piles of branches were hauled to the street for pick up and many, many weeds were dug. 5 High Bush Blueberries were finally planted amid the blooming flowers in our front flower bed, and new signs were posted on the garden gates regarding service dogs. It has been a very, very busy time in the garden, and we are looking forward to a long, productive season.
Riana Moore
Good Earth Community Garden Coordinator

MYRTLE POINT

Earthworm Acres is doing very well, all but 3 beds are occupied and many of the new gardeners want to help out around the garden, we are so happy about that! On the 10th, our work party was almost rained out, but we powered through, removing a trailer load of blackberry vines and weeds. Saturday the 17th at 10am we will have another work party, anyone is welcome to come help. We will also be installing a pollinator bed at the garden very soon.
Pat Pickering
Earthworm Acres Garden Coordinator

The SOUTH COAST COMMUNITY GARDEN ASSOCIATION welcomes new members. Their monthly meetings are open to the public. The SCCGA meets on the third Tuesday of every month at 5:30pm in the Cedar Room at the Coos Bay Library.
OSU Extension Service provides a wide variety of free gardening advice and information including a number of online articles and downloadable brochures?

For example, the Growing Your Own downloadable publication contains advice on composting, container gardens, fertilizing, pests, plants diseases and many other topics. Check it out at: http://ir.library.oregonstate.edu/xmlui/handle/1957/21092

Or that you can take a Master Gardener Short Course Series on-line? The eight courses are based on the OSU Master Gardener curriculum and allow you to learn specific fundamentals of gardening. While the courses do not allow you to receive OSU Master Gardener certification, they will certainly provide you with a wealth of useful information. They are self-paced and can be taken anytime because they are not taught by an instructor. Topics include: Basic Botany, Soils and Compost, Vegetable Gardening, Introduction to Entomology, Plant Pathology, Understanding Pesticides, Integrated Pest Management and Woody Landscape Plants.

The Basic Botany course is free. All others are $20 per course.
Get more information at: https://pace.oregonstate.edu/catalog/master-gardener-online-short-course-series