Pruning Basics for Trees and Shrubs

You are invited to a Zoom webinar.
When: Apr 24, 2020 09:00 AM Pacific Time (US and Canada)
Topic: Pruning Basics

Please click the link below to join the webinar:
https://oregonstate.zoom.us/j/94833992149?pwd=c0RhQ214MGs3d0dMRGdLY1h1VXY4UT09
Password: 698023

Or iPhone one-tap :
US: +19712471195,,94833992149# or +13017158592,,94833992149#

Or Telephone:
Dial(for higher quality, dial a number based on your current location):
US: +1 971 247 1195 or +1 301 715 8592 or +1 253 215 8782
Webinar ID: 948 3399 2149
International numbers available: https://oregonstate.zoom.us/u/aLkhtwBUr

Or an H.323/SIP room system:
H.323:
162.255.37.11 (US West)
162.255.36.11 (US East)
221.122.88.195 (China)
115.114.131.7 (India Mumbai)
115.114.115.7 (India Hyderabad)
213.19.144.110 (EMEA)
103.122.166.55 (Australia)
209.9.211.110 (Hong Kong)
64.211.144.160 (Brazil)
69.174.57.160 (Canada)
207.226.132.110 (Japan)
Meeting ID: 948 3399 2149
Password: 698023
SIP: 94833992149@zoomcrc.com
Password: 698023

Happy Apples Information

The OSU Deschutes County Extension Service has started a new program to assist local residents with control of the codling moth. The larval stage of this insect feeds on apples and pears (aka wormy apples). Informative weekly emails are sent out to interested residents with advice on when and how to treat fruit trees to reduce or prevent codling moth infestations.

If you would like to be added to the contact list to get this information, go to https://extension.oregonstate.edu/newsletter/project-happy-apples or call (541) 548-6088. Carrie Sether

Amy Detweiler
Debbie Wood is a good web site to keep track of what is happening Bohe https://ncov2019.live/ Phone 475
(They have come up with a lot of links to resources.) Email Debbie Wood at debbie.wood@oregonstate.edu

Central Oregon Agriculture is a bi-monthly newsletter produced by the Central Oregon Agricultural and Extension Research Center (COAREC). The intent of this newsletter is to extend agricultural research-based information, to solve problems, develop leadership and manage resources wisely. Please direct comments and changes to the mailing list of your local County office.

- Mylen Bohle, Editor, (541) 447-6228
- Carol Ewoniuk, Ag Newsletter Coordinator, (541) 447-6228

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- Crook County Extension Service - Phone 447-6228, 498 SE Lynn Blvd, Prineville, OR 97754
- Deschutes County Extension Service - Phone 548-6088, 3800 SW Airport Way Bldg. #4, Redmond, OR 97756
- Jefferson County Extension Service - Phone 475-7107, 850 Dogwood Lane, Madras, OR 97741
- Warm Springs Indian Reservation - Phone 553-3238, 1110 Wasseck St, PO Box 430, Warm Springs, OR 97761

Central Oregon Agricultural Research and Extension Center (COAREC)
850 Dogwood Lane, Madras, OR 97741
- Carol Tollefson, Director, 475-7107

Extension Service & Experiment Station Web Sites
- Crook County: http://extension.oregonstate.edu/crook
- Deschutes County: http://extension.oregonstate.edu/deschutes
- Jefferson County: http://extension.oregonstate.edu/jefferson
- Warm Springs: http://extension.oregonstate.edu/warmspings
- Central Oregon Agricultural Research Center: http://oregonstate.edu/dept/coarc/index.php

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- Carol Tollefson, 475-7107
- Heike Williams, Bees & Pollinators, 475-7107
- Tracy Wilson, Ag Literacy Coordinator, 475-7107

Websites
- OSU Ag Information https://extension.oregonstate.edu
- Oregon’s Ag Progress https://oap.oregonstate.edu
- OSU Extension Publications Catalog https://catalog.extension.oregonstate.edu

The above individuals are devoted to extending agricultural information to producers. Many of the individuals, in addition to agriculture, have assignments in research, 4-H Youth, administration and community resource education. Often it is appropriate to mention brand names of some commercial products; however, they are used only for the purpose of information. Extension does not guarantee or warrant the standard of the product, or does it imply approval of the product to the exclusion of others.

Crooked River Weed Management

Crooked River Weed Management Area will be able to answer any noxious weed questions by phone or email. If you are unsure of what you have, send us a picture or bring a sample in and drop it in the white box by the office door. Homeowners Weed Guide and other materials can be found on our webpage.
https://co.crook.us/crooked-river-weed-mgmt Email Debbie Wood at debbie.wood@oregonstate.edu

ATTRRA Resources

This is the home page for ATTRA; you will probably find a lot of useful agricultural and horticultural information at their web site:
https://attra.ncat.org/?utm_source=WH&utm_medium=PM&utm_campaign=ATTRA. To help you understand the COVID-19 pandemic and how it affects your farming operation, ATTRA has gathered some resources that can help. Links to information on food safety, business assistance, farmers market operation, alternative markets, and food security are available at https://attra.ncat.org/covid/?utm_source=WH&utm_medium=PM&utm_campaign=spotlight. (They have come up with a lot of links to resources.)

Mylen Bohle

COVID-19 Information

The following links will help you be informed about COVID-19, the Coronavirus Virus.

- OHA COVID-19 Information and Fact Sheets https://www.oregon.gov/oha/PD/EmergingDiseases/COVID19/COVID19InformationAndFactSheets
- American Public Health Association Fact Sheets http://aphagetready.org/coronavirus.htm

If you would like to keep up on the states in the USA and countries of the world confirmed COVID-19 cases, check out this web site.  https://ncov2019.live/

Oregon Health Authority is a good web site to keep track of what is happening in Oregon at https://www.oregon.gov/oha/pages/index.aspx

Mylene Bohle
CARES Act and Resources for Oregon Agricultural Businesses

As of April 3, 2020, Oregon’s agricultural producers can apply for the U.S. Small Business Administration (SBA) loan called the Paycheck Protection Program (PPP). The federal program is part of the recently passed CARES Act. It offers loans to help businesses keep their workforce employed during the COVID-19 crisis. ODA does not administer any part of the CARES Act. For more information please contact the SBA’s Oregon District Office.

Paycheck Protection Program (PPP)
The new PPP loan is set up to help small businesses, including agriculture operations:

• pay employees,
• cover mortgage and rent payments, and
• cover utility costs.

This loan can be 100% forgivable. Forgiveness is based on the employer maintaining or quickly rehiring employees and maintaining salary levels for eight weeks. We encourage you to apply early, due to the potential for high demand.

How to Apply
You can apply through any existing SBA 7(a) lender or any participating federally insured depository institution, federally insured credit union, or Farm Credit System institution. Contact your local lender to see if they are participating or the SBA’s Portland office for guidance.

If you want to start your application, you can download a copy of the PPP borrower application form. This will provide you with the information that lenders need.

Loan Terms and Qualifications
Loans will be fully forgiven if the funds are used for:

• payroll costs (at least 75% of the amount must have been used for payroll),
• interest on mortgages, rent,
• and utilities.

Loan payments are also deferred for six months. You do not need collateral or personal guarantees. Neither the government nor lenders will charge small businesses any fees. This loan has a maturity of 2 years and an interest rate of 1%.

This program is for any small business with less than 500 employees affected by coronavirus/COVID-19. This includes agricultural operations. Loan amounts are based on the payroll costs for all employees whose “principal place of residence” is in the U.S. This definition excludes H-2A workers and will likely reduce the loan amount available to some agricultural producers.

What other resources are available to workers and employees?
For more information regarding COVID-19: Related Business Layoffs, Closures, and Unemployment Insurance Benefits, please visit the Oregon Employment Department (OED) website. The OED has Scenarios and Benefits documents in both English and Spanish. You can file claims with OED in English and Spanish.

ODA continues to commit to helping and doing our part as the social and economic impacts of the COVID-19 public health crisis is setting in. ODA’s COVID-19 website is frequently updated with current information and resources.

Mylen Bohle

Current Issues Impacting Tourism Webinar Series

The COVID-19 pandemic is evolving quickly and impacting tourism in a number of unprecedented ways. While macro-level impacts on the tourism industry are becoming rather obvious, innovative ideas and national data are developing out of this pandemic that can assist small town businesses and tourism economies as we progress and aim for recovery.

Hosted by Michigan State University Extension Tourism Team, this webinar series will include weekly national tourism reports and impacts from the COVID-19 pandemic, dive deeper into specialized topics, present a variety of strategies available to small towns, and allow for extensive community discussion.

Webinars Topics:
• April 23rd - COVID19 Impacts on Tourism and Strategies for Small Town Tourism – Andy Northrop, MA
• April 30th - What tourism Might Look Like After COVID-19? - Dan McCole, PhD.
• May 7th - Food Systems, Agri-tourism, and Sustainability - Garrett Zeigler, MS • May 14th - COVID-19 and Lessons from United Nations World Tourism Organization - Will Cronin, MPA

Register for one or for all—here.
For more information, contact Andy Northrop, northro5@msu.edu

Mylen Bohle
Personal Protective Equipment (PPE) may be in Short Supply in the 2020 Growing Season

With the critical need for N95 respirators in the health care field, there are few if any “dust/mist” type respirators or particulate filters (N, P, or HE) available in the marketplace, as of April 2020. Distributors are not even accepting new orders at this time, and back-orders have delivery-dates in June, July, or later.

• Pesticides may not be applied without the label-required PPE.
• Home-made masks are not sufficient substitutes for label-required respirators/masks.
• No exemption or relaxation of the requirements has been made by EPA.
• Users may need to select alternative products or practices, if required PPE is not available. For example, re-usable gloves can be washed and re-used in the absence of disposable gloves.
• If users go without required PPE, it may present an additional burden to emergency departments.

Organic operations must use respirators with many biopesticides. Respirators are required for some formulations of chlorpyrifos, paraquat, and hundreds of other products in Oregon. Many of our stakeholders may not feel the effects of PPE shortages until later in the year, so we have an opportunity to help them plan ahead. https://aapse.wildapricot.org/COVID-19PPE/

Spread the word to pesticide dealers, consultants, Extension educators, and other interested parties:
• Review product labels to identify key products that require respiratory protection.
• Evaluate existing inventory and/or availability of PPE.
• Seek alternative products or practices if PPE is not obtainable. There may be a very similar product available with different label requirements.

Sleuthing Tools: Hunting for Alternative Products and Practices CDMS Label Database: http://www.cdms.net/Label-Database

Crop Data Management Systems (CDMS) works with key pesticide registrants, hosting their current labels and Safety Data Sheets online. https://picol.cahnrs.wsu.edu/Home/Index

Pesticide Information Center Online (PICOL) for WA and OR - The search menu can find products by crop and pesticide type, and filter by target pest to seek out alternatives, and view current approved labels. Agrian: https://home.agrian.com/

Works with manufacturers to have labels and other supporting documents. This search engine has a safety tab that lists the PPE requirements without having to search the label. The pesticide label can also be referenced.

USDA Integrated Pest Management (IPM) Database: https://ipmdata.ipmcenters.org/
Documents include common pests by crop, and a variety of pest management options.

NPIC’s Product Research Online: http://npic.orst.edu/NPRO  
Scott Duggan

Census 2020

The following link explains the importance of responding to the census questionnaire that we all received in the mail. Or if you have questions… https://2020census.gov/?cid=20002:%2Bcensus:sem.ga:p:dm:en&utm_source=sem.ga&utm_medium=p&utm_campaign=dm:en&utm_content=20002&utm_term=%2Bcensus  
Mylen Bohle

May 19th Primary Election

Thanks to our nationally renowned vote-by-mail system, Oregon's May 19th primary election will be moving forward as planned. Voting by mail means that we don't have to worry about social distancing at polling places, something many other states are struggling with in the wake of COVID-19. Oregon has one of the most accessible voting systems in the country. In addition to being able to vote from the comfort of your own home, the state has approved paid return postage so you don’t even need to find a stamp to send in your ballot. Ballots for military and overseas voters have already been mailed, and regular ballots will be mailed starting April 29th. The deadline to register to vote is April 28th. You can register, update your registration, or change your political party at oregonvotes.gov.  
Mylen Bohle
Produce Safety Alliance Grower Training

Oregon Department of Agriculture has CANCELLED the Produce Safety Alliance Grower Training classes through the end of April 2020 due to COVID-19 concerns. These classes will be rescheduled but ODA does not have dates established at this time. ODA has refunded all of the Eventbrite registration and processing fees for the course. If you have questions or concerns about the state of your refund, please contact Brittany Mills at 971-218-1409.

In addition to our classes, the Produce Safety Program is postponing technical assistance visits, or On-Farm Readiness Reviews through the end of April. A staff member is reaching out to all currently scheduled farms.

These Produce Safety Alliance courses have been POSTPONED.
• April 24, 2020 in Klamath Falls
• April 30, 2020 in Aurora

Questions about COVID-19 and produce safety?
The Food and Drug Administration webpage Food Safety and the Coronavirus Disease 2019 (COVID-19).

Cornell Agricultural Workforce Development’s Novel Coronavirus Prevention & Control for Farms webpage has information specific to farms and resources in English and Spanish.

If you have further questions, please contact program manager Susanna Pearlstein directly at spearlstein@oda.state.or.us or at 971-283-4749.

Safe Pressure Canning in Times of COVID-19

How can home preservers pressure can vegetables, meat, fish, poultry and wild game safely when OSU Extension offices closed for face-to-face visits cannot offer free annual dial gauge testing to clients?

Presto, manufacturer of the most commonly used dial-gauge pressure canner in Central Oregon has added a statement on their webpage that guides interested people to convert their dial-gauge pressure canner to a weighted-gauge canner. They do recommend purchasing a 3-piece weighted-gauge pressure regulator (rocker) that is useful for lower altitude canning using 10 pounds pressure, but in our area – no community is below 1000 feet! Weighted gauge canners adjusted for altitude over 1000 feet are pressurized using the 15-pound configuration (all three pieces). So using the 15-pound, solid, 1-piece rocker that comes with the dial gauge canner will work the same in Central Oregon.

The conversion to weighted gauge canner is as simple as turning your attention from watching the dial gauge (don’t remove it from the lid) to listening to the rocker with a few visual checks while making initial adjustments. Use the weighted gauge chart in your up-to-date, tested recipes to determine processing times and listen for gentle, steady rocking that normally releases steady (not overly strong) steam in the process. Adjust the temperature of your stove to sustain the gentle rocking of the pressure regulator. For longer processing times for some foods such as fish, you can add 1 to 2 more inches of water in your canner before you add your jars to avoid it boiling dry.

The manufacturer of All American canners recommends on their webpage conversion of all of their older canners with a dial gauge and toggle vent port combination to their weighted gauge system. Customers can purchase a new stem port and pressure regulator, a round disk (like at Tinker Toy™ joint) online that jigs several times a minute, releasing some bursts of steam. Home canners should also inspect the gaskets and plugs on the pressure canner for wear and tear annually. Plugs that have gotten hard, may not blow out of the hole they block in the lid when pressure builds to dangerous levels. This safety system prevents the canner from exploding. Gaskets that are worn, stretched, cracked or hardened should be replaced. Depending on use, replacement might be needed every two to five years. If worn gaskets are used, if the pressure canning process may fail or in some cases, the gasket could “glue” the lid to the canner! Replacement gauges and gaskets (plugs are included in the same package) for pressure canners are usually available at hardware stores or where canning equipment and supplies are sold. Replacement parts can be ordered from the manufacturer or on-line.

See up-to-date, tested recipes for all methods of food preservation free, online from OSU Extension at https://extension.oregonstate.edu/mfp/publications. If you have questions or concerns contact Glenda Hyde at OSU Extension/Deschutes County at 541-548-6088.

Glenda Hyde
2020 Cost-Share Program

The Crooked River Weed Management Area provides cost-share assistance to private landowners to help control noxious weeds in the Crooked River Watershed. The CRWMA will fund the cost of the herbicide or biocontrol agent only; the landowner is responsible for the costs associated with application or an applicator.

1. Landowner completes this application and return to CRWMA by May 5, 2020.
2. CRWMA board will review applications by May 15, 2020. Approval of the application is required prior to herbicide treatment and/or release of biocontrol agents. Applicants will be notified of results. **No receipts dated before approval will be accepted.**
3. NOTE: Some areas or situations may require a site visit.
4. CRWMA will work with approved applicants to acquire appropriate product, establish before and after photo monitoring, and GPS points/mapping requirements.
5. Landowner is responsible for the proper application of herbicide. Carefully read and follow the herbicide label. It is the responsibility of the pesticide applicator, not CRWMA to read and follow the herbicide label and to fully evaluate the application site and conditions. Remember to use correct spraying practices to ensure safety to you and the environment. If using biological control agents release in the manner prescribed by the supplier.
6. Landowner agrees to give CRWMA access to survey and monitor treatment sites.
7. Satellite occurrence means small isolated infestations. Those larger infestation sites will be given least priority.
8. A list of Commercial Applicators is available for interested landowners. CRWMA is not responsible for applicators work being performed.

<table>
<thead>
<tr>
<th>2020 Cost-Share Program Funded Noxious Weeds</th>
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<tbody>
<tr>
<td>African Rue</td>
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<tr>
<td>Houndstongue</td>
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<tr>
<td>Leafy spurge (satellite occurrence)</td>
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<tr>
<td>Mediterranean sage</td>
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<tr>
<td>Perennial pepperweed</td>
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<tr>
<td>Diffused and Spotted knapweed</td>
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<tr>
<td>Yellow starthistle</td>
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<tr>
<td>St. Johnswort</td>
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<tr>
<td>Whitetop (satellite occurrence)</td>
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<tr>
<td>Possible assistance for other County A listed weed</td>
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*Biocontrol available for Leafy spurge, Dalmatian toadflax, Russian knapweed, and Canada thistle.

For additional information and form click [here](#) or contact [debbiewood@oregonstate.edu](mailto:debbiewood@oregonstate.edu) Debbie Wood

Central Oregon Youth Conservation Corps (COYCC): update

Central Oregon Youth Conservation Corps (COYCC) hires local young people for 7 weeks of natural resources conservation work with the US Forest Service. 16-18 year old corpsmembers learn job skills, earn wages, and work on projects that improve public lands and keep local communities safer from wildfire. During the summer season, crews and their crew leaders complete projects ranging from fencing to fire fuels reduction to wildlife habitat restoration. Thirteen crews across Central Oregon work on the Ochoco and Deschutes National Forests and the Crooked River National Grassland. This program provides entry level work for young people that benefits their community and prepares them with technical skills and general employability skills. We are currently hiring crew members and crew leaders for the summer season, July 6th through August 20th! Program partners are planning to proceed with the season in a way that minimizes risk to participants. The program will change according to current recommendations and we will contact applicants with any new developments.

Interested in becoming a COYCC crew leader or crew member click [here](#) to apply. For more information contact Tyler McRae, Office: 541-633-7834, Mobile: 406-261-0209 or [tylermcrae@heartoforegon.org](mailto:tylermcrae@heartoforegon.org)

Tyler McRae, **Summer Program Manager**, Heart of Oregon Corps
News from the Secretary of State

Coronavirus Update

On March 23, Governor Brown issued Executive Order 20-12 (Stay Home, Save Lives). That Executive Order prohibits non-essential gatherings unless a distance of 6 feet between individuals can be maintained, and directs Oregonians to stay home as much as possible except for outside activities in which the same distance is maintained. It also ordered the temporary closure of certain kinds of businesses where physical contact is unavoidable, such as shopping, fitness, grooming, and entertainment establishments as well as outdoor recreation facilities. Any businesses not closed by the Order are required to implement social distancing policies and work-at-home options when possible. Violations of the order can be treated as class C misdemeanors, which are punishable by up to 30 days in jail and a $1,250 fine. The Order will remain in effect until ended by the Governor.

On March 27, President Trump signed the bipartisan Coronavirus Aid, Relief, and Economic Security (CARES) Act into law. The CARES Act dedicates $250 billion in temporary support for American workers impacted by COVID-19, in part by expanding unemployment benefit coverage to more workers, including self-employed, contractors, and furloughed workers; increasing unemployment benefits for the next 6 months by $600 per week; extending unemployment benefits for an additional 13 weeks; and waiving the usual one-week waiting period. The law also includes a one-time cash payment of $1,200 for every adult earning up to $75,000—or $2,400 for joint tax filers earning up to $150,000—and $500 for every child they have. The first of these payments should start to arrive around the middle of April.

In addition, the federal government is reporting a spike in coronavirus related scams including home testing kits, fake cures, and other malicious attempts to prey on COVID-19 fears. To learn more about these scams or to file a complaint, please click here.

In light of the Governor’s Executive Order and the current health situation in general, I have ordered my staff to suspend in-person services normally offered by Secretary of State’s office until further notice. The vast majority of public needs can be addressed online, by phone, or email. Statutorily required in-person services will be available by appointment only. For information about specific services and contact points within each of our public facing divisions, please click here. We will continue to provide service to our customers and partners during this time to the best of our ability. However, your patience is appreciated in the event that you experience any service delays.

For more information and resources relating to COVID-19, please click here.  

Mylen Bohle

Small Business Resource Navigator

On April 2, Governor Brown announced the launch of the Coronavirus Small Business Resource Navigator program, which is designed to help connect Oregon’s small businesses, employers, and employees with funds being offered by federal, state, and local sources during the COVID-19 pandemic. Our office will be providing support for the program, which small businesses can contact at (833) 604-0880. You can learn more about the program here and find a guide to federal, state, and local small business resources here. In addition, the Small Business Advocacy Team in the Secretary of State’s office provides similar resource information and connection points and has the ability to investigate concerns about state and local government. Our team was established by the Legislature and has been working with small businesses and nonprofits since 2014 and can be reached at Business.SOS@oregon.gov.

Mylen Bohle

Anti-Discrimination Call to Action

In the wake of the COVID-19 pandemic, the Asian American community in Oregon and around the country has reported numerous incidents of discrimination, including acts of aggression and violence. On April 3, Attorney General Rosenblum issued an anti-discrimination Call to Action, signed by Governor Brown, myself, Treasurer Read, Labor Commissioner Hoyle, various Oregon legislators, members of diverse community groups, and other local leaders, urging Oregonians to support members of the Asian, Asian-American, and Pacific islander communities who have been wrongly targeted during the COVID-19 pandemic. You can sign the Call to Action here.

This kind of discrimination and violence has no place in our community. Any members of the Asian-American community who experience bias, and any other victims of bias or hate incidents, can visit the Department of Justice’s website here or call 1-844-924-BIAS (2427) to report the incident and talk with trained staff.

Mylen Bohle
Food Safety Questions in the Times of COVID-19

Is fresh produce from the grocery store safe?
Produce in the grocery stores or other markets (and the garden) needs the same care and cleaning as usual to be safe. An extra precaution you can take with purchased raw foods is to turn a plastic produce bag inside out, put your hand inside and pick up the head of cabbage, for instance. Then, wrap the bag around the cabbage with your free hand. The produce won’t be exposed to any other germs while in the store or on your way home. When you get home, wash your hands, then open the baggie and remove the produce. Carefully dispose of the plastic baggie and sanitize the area where it sat on the counter. Wash your hands, again. Rinse and rub produce with your hands under cool, running water. Use a dedicated produce brush for hard, bumpy surfaces such as cantaloupe and fingertips for delicate leaves. Place the cabbage in a clean bag and store in the refrigerator until you use it. Wash your hands. Run your produce brush through the dishwasher or hand wash in hot soapy water and sanitize it after you have cleaned your produce. Still hesitant about fresh produce? Blanching, cooking, stir-fry, and roasting all kill this virus.

Can I use a vinegar rinse for my fresh produce? Barb Ingham, University of Wisconsin Extension Food Safety and Food Preservation Specialist has some timely tips from her April 2, 2020 blog, Safe and Healthy: Preparing and Preserving Food at Home: “In this time of the coronavirus, are fresh fruits and vegetables safe to eat? Yes! There is no reason to assume that fresh fruits and vegetables are unsafe because there isn’t any evidence that the coronavirus is transmitted by food. And regardless of where fresh produce originates, around the corner or around the world, fruits and vegetables are a healthy part of the diet.”

“We know that the COVID-19 virus doesn’t appear to last long on organic surfaces like the outside of fruits and vegetables, and it doesn’t appear that we can get sick from ‘eating’ the virus. But there are some general food safety steps that we always recommend when eating or preparing fresh fruits and vegetables.”

“Follow these steps:

• Start by washing your hands with soap and water.
• Rinse fresh fruits and vegetables with clean running water, do not use soap or bleach.
• Scrub the surfaces of melons, apples or other firm items.
• Drain and dry with a paper towel. Enjoy!
Always rinse fresh fruits and vegetables before eating, or before preparing, includes before peeling.”

“If you want an added safety step, dip rinsed fruits and vegetables in a vinegar solution of 2 cups vinegar + 2 cups water, allow to stand for 1 minute, then rinse again with clean water and dry with a paper towel. Research has shown that this vinegar rinse will help remove harmful bacteria like Salmonella. Whether the vinegar rinse will destroy the coronavirus we don’t yet know, but we do know that it won’t hurt.” “A new video from the Partnership for Food Safety Education on washing fresh produce is available for you to share with consumers. And, the Centers for Disease Control has helpful produce safety information in English and en Español.”

What about takeout and delivery?
As for the pizza... Restaurants/commercial food eateries are following protocols directed by the local county health department and Oregon Department of Agriculture sanitarians and health inspectors to keep your food safe. This includes lots of hand washing by staff and numerous criteria to keep food safe. Your pizza box is folded in a sanitized environment, the hot pizza goes in it, and closed by staff with their cleaned hands. It’s placed in a sanitized “hot box” and sent out for delivery. Food delivery has protocols too, whether it is from a restaurant or Meals on Wheels. Check with your local eatery if you have questions or concerns. Precautions that you can take are to pay online or by phone so your delivery can be left on your doorstep. Maintain social distancing of 6 feet, so avoid services that have you sign or pay at the door within the 6-foot boundary. If it sets your mind at ease, you might pick up your pizza so you can control the takeout box contacts. When you get your food to your kitchen, wash your hands, remove the food to serving dishes, then dispose of the takeout container(s). Wash your hands, again and eat! ☺ The top two things you can do to stop the spread of COVID-19 is wash your hands and maintain social distancing of 6 feet.

See hand washing and hand sanitizing tips: https://oregonstate.box.com/s/fph5g4iusz8t87vckr1w4gq04pnj4vz

How can I clean surfaces that might be risky?
A great resource for cleaning and sanitizing is www.fightbac.org. The following is an inexpensive method using a product many households have on hand. If you suspect a surface (countertops, sinks, light switches, door handles, etc.) could be risky to touch, wash with hot soapy water, rinse then, wipe it down with a solution of 5 Tablespoons or 1/3 cup unscented, liquid chlorine bleach in 1 gallon of lukewarm water and let it sit for five minutes. It is a strong solution.

Do not spray it; it can damage lungs of people and pets. Wear disposable gloves if you have sensitive skin or you do this frequently. If you use reusable gloves, only use them for this purpose. Then, wash your gloves and then your hands. If your bleach bottle has an expired date or has been open for more than 6 months, leave it in the laundry to brighten your whites. Get a fresh bottle for your kitchen. See this handout for more detailed directions: https://oregonstate.box.com/s/5j19xf04o4d9nbs0mtlw400strijy1h
If you use a commercial household cleaning product, follow directions on the label. Watch this video: https://www.youtube.com/watch?v=BVvb_d6gfQ&feature=emb_title

Glenda Hyde
Western Region Cover Crop Survey – we need your help!

Please take an [important survey](#) about cover crops to help improve outreach and inform cover crop incentive programs to better serve farmers.

Did you know the Western region now has a cover crops council? The Western Cover Crops Council aims to promote the successful use of cover crops in our diverse agricultural systems. In order to do that, we are asking farmers/ranchers like you to share your perspectives on cover crops. Whether you plant them now, planted them in the past, or have never planted them—your perspective is important!

The survey is being conducted by partners at the University of Idaho, Oregon State University, and Boise State University with funding from the Sustainable Agriculture Research and Education Program (SARE). This brief survey will take approximately 5-10 minutes to complete. The survey is confidential, and your responses cannot be linked to you. Upon completion you will have the opportunity to enter a drawing for one of 10, $50 Amazon gift cards. Odds of winning are approximately 1 in 75.

Please take a few minutes and share your thoughts, experience, and expertise with us! It is only with help from farmers like you that we can understand how to best guide cover crop programs for the west. [Here is a link to the survey](#).

Claire Sullivan

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Oregon Shearing School

Oregon Shearing School – May 14-17, 2020, in Roseburg, OR. Email John Fine at johnandpeggyfine@charter.net or visit [https://sheeporegon.com/](https://sheeporegon.com/). This school is full, but they are taking names to be wait-listed.

Scott Duggan

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Calendar  *Please contact event holder to verify if event is cancelled/rescheduled*

**April**

24  Pruning Basics for Trees and Shrubs: Zoom webinar. (see article)

25-26  CANCELLED - Oregon Ag Fest: 8:30 a.m. –Saturday, 10 a.m. Sunday, Oregon State Fair & Exposition Center, Salem, OR. [http://oragfest.com/](http://oragfest.com/)

**May**

14-17  Oregon Shearing School. Roseburg, OR. Contact: John Fine at johnandpeggyfine@charter.net [https://sheeporegon.com/](https://sheeporegon.com/).

  CANCELLED - Jefferson County Irrigation Field Day

  CANCELLED - Crook County Irrigation Field Day

  CANCELLED - Deschutes County Irrigation Field Day

  CANCELLED - Lake County Irrigation Field Day

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