



GROWING

Extending Knowledge and Changing Lives in Linn and Benton Counties

Small Farmers Show Resiliency During COVID

By Mitch Lies,
GROWING Editor

Oregon small farmers showed their resiliency during the COVID pandemic, adding online sales options, pooling resources and even delivering produce directly to customers. More than half of respondents to a survey compiled and distributed by OSU Extension, in fact, said they were able to increase sales at a time when many in-person sales options were shut down.

“Small farmers adapted, networked together and tried new things,” said Melissa Fery, small farms Extension agent for Linn, Benton and Lane counties. “That just speaks to the resiliency of our farmers here in Oregon.”

Several farmers reported in the survey that they added an online sales option in 2020 or began or increased delivering direct to consumers. Still others started or expanded a CSA, or community supported agriculture, where consumers would come to a farm and pick up a box of goods once a week or so.

Many farmers responded to the pandemic by pooling



Cynthia Swope of Midway Farms in Albany said she had robust sales during much of the pandemic, but has had difficulties finding workers.

resources, according to the survey. “We saw an increase from 2019 to 2020 in collaborative sales with other farmers, so kind of networking and figuring out how they could work together, being resilient in that way,” Fery said.

U-pick sales generally were up, as consumers viewed farms as a means to get outdoors and acquire

food.

“People seemed hungry to get out and be in the open air and do activities where they could be distanced and feel safe,” said Jesse Berkey of Berkey’s Blueberries in Lebanon. “They had to mask up and wash their hands and do some extra protocols before going out to pick, but most were just happy to come out and be outside.”

And farms opened their operation to consumers in other ways, as well, in 2020. “Instead of selling strictly through a farmers’ market or another location, they let customers come to their farm to pick up product,” Fery said. “In many cases, these weren’t traditional farm stands. They were just on-farm pick-up options.”

Meanwhile, according to

the survey, participation in farmers’ markets decreased. And, according to Rebecca Landis, who manages farmers markets in Albany and Corvallis, attendance at the markets was down. Still, she said, those vendors who did participate generally had strong sales.

“Each household unit spent more each time they came, because more people were cooking at home, and with fewer vendors, the share that each vendor got on average was as good or better than they had pre-COVID,” Landis said.

The higher sales came with some caveats, however. “A lot of vendors reported having to hire more staff (because of COVID protocols), which was unfortunate. So, it was not a total win,” Landis said. “And, of course, it was exhausting.”

In the survey, which Oregon State University Extension’s Small Farms Program distributed to small farmers throughout Oregon, just over half the respondents from the Willamette Valley, 51 percent, reported an

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2021 County Fair season is in the books! Check out all the fun on pgs. 17 and 18

Who We Are

The Oregon State University Extension offices in Linn County and Benton County offer practical, lifelong learning experiences. We sponsor conferences, workshops, demonstrations, tours, and short courses. We recruit, train and manage volunteers who assist us with community outreach and education. Our Extension faculty and volunteers answer questions and give advice by phone, in person, through e-mail, and on our Websites. We provide brochures and flyers with specific information on a variety of subjects. We are funded by a cooperative partnership between Oregon State University, the U.S. Department of Agriculture, and our local counties.

Office locations and hours

The Benton County office is located at 4077 SW Research Way in Corvallis. Office hours are 8 a.m. until 5 p.m. Monday through Friday. Telephone: 541-713-5000. <http://extension.oregonstate.edu/benton>.

The Linn County office is located at 33630 McFarland Rd (on the corner of Old Highway 34 and McFarland Road), in Tangent. Office hours are from 8 a.m. to 5 p.m., Monday through Friday. Phone 541-967-3871. Seed Certification phone 541-967-3810. <http://extension.oregonstate.edu/linn>.

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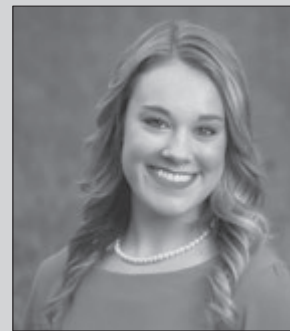
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2021 Linn County Scholarship Winners Announced

Linn County Extension Association Legacy Scholarship

This year's \$1,000 Legacy Scholarship has been awarded to Gracelyn Krahn. Gracelyn grew up in Linn County, was an active 4-H member for nine years, involved in FFA, and raised her own animals. She competed in many speaking events, livestock shows, and won many awards including being crowned the 2019 National Jersey Queen. She is attending Linn Benton Community College and serves as a member of the LBCC Livestock Evaluation Team. She plans to transfer to Oklahoma State University next year where she will pursue a dual major in Agricultural Communications and Animal Sciences with a minor in Political Science.

The Bob Cate Memorial Scholarship is in memory of Bob Cate who was a longtime farmer and resident in Lebanon. This scholarship is awarded to a Linn County 4-H member who has developed a broad based 4-H experience of leadership, community service and 4-H livestock projects. This year's recipient is Hannah Glaser, who has been a nine year 4-H member that shows cattle, sheep and participates in Shooting Sports. Hannah will be attending



LCEA Legacy Scholarship winner Gracie Krahn



Bob Cate Memorial Scholarship winner Hannah Glaser



LCYLA Auction scholarship award winners Ella Miller, Hannah Glaser, Cole Weber, with committee member Adrienne Lulay.

University of Idaho to study Ag Business and Communication.

The Linn County Youth Livestock Auction awarded scholarships to three 4-H members that have participated in the livestock auction for the last nine years. Ella Miller from Diamondback Clovers will be attending Linn Benton Community

College, Cole Weber will be attending Pacific University, and Hannah Glaser will be attending University of Idaho. All three of these young adults have worked hard throughout their 4-H career and are looking forward to giving back to the organization in the future.

Hands-on STEM with Summer 4-H School Program

Starting in May, Extension LatinX and 4-H School Enrichment staff partnered with the Monroe

Elementary ELL teacher to pilot a 4-month 4-H Investigators at Home project. Each month from May through August students received a kit with an array of hands-on science activities and supplies to do at home. The majority of the students were Spanish-speaking, therefore, materials

were provided in both English and Spanish to engage the students and their parents.

Extension staff met with the students once a month online to go through the activities in their kits and answer any questions from them. Monroe Elementary School provided the tablets for the students to use and ensure online access over the summer. The ELL teacher offered support throughout the project.

The kits had monthly themes that all had STEM (Science, Technology, Engineering and Math)



Students created Turf Buddies during the June garden science activities.

connections. Kit themes were nature science, garden science, atmosphere & flight, and water & properties of matter. Activities are designed to do outdoors with the added benefit of getting students outside and active. Students and their families worked to complete as many of the activities as they could for that month. Families were then encouraged to send in photos of completed projects and students could earn added incentives for doing them.

The pilot included 15 families with a total of 24 students participating. Students had fun, learned new things, and were introduced to several STEM careers along the way.

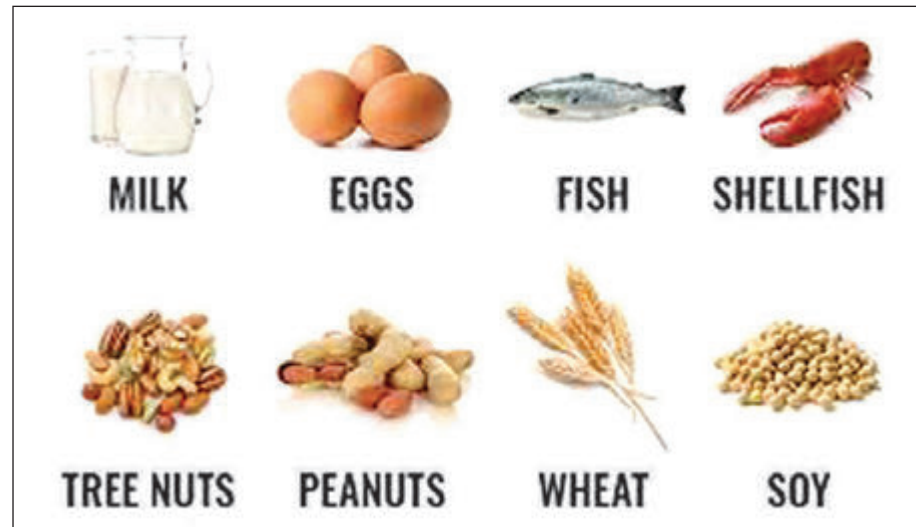


Food Sensitivities, Intolerances, and Allergies

By Lauren Paciulla,
OSU Dietetic Intern

Food sensitivity, food intolerance, and food allergy may seem to be all the same, but they are not. All three have differences based on how the body responds to being in contact with the food. With food sensitivities and intolerances, the body reacts through the digestive system which can cause symptoms such as gas, bloating, constipation, nausea, cramping, and diarrhea. Food sensitivities and intolerances are non-life threatening, the body simply can't digest the food. A food allergy is when your body reacts through the body's immune system. Symptoms are more severe and can include hives, swelling, itching, difficulty breathing, dizziness, anaphylaxis, and can be life threatening in extreme cases.

A common food intolerance is lactose, or the sugar found in milk. When someone is lactose intolerant, their digestive system can't break down the sugar lactose, and causes the above symptoms of an intolerance or sensitivity. Sensitivities and intolerances are more common than an allergy and can be caused by a few reasons which include: not being able to digest the food properly, reactions to additives or preservatives, and sensitivities to things like caffeine, chemicals, and sugars. Sensitivities and intolerances also can be dependent of



the amount consumed, with smaller amounts having fewer symptoms and larger amounts consumed having more intense symptoms.

Food allergies are when the body either mistakenly or accurately identifies, based on genetics, a part of the food as an invader and reacts through the immune system. There are eight foods that make up 90 percent of food allergy reactions and include: milk, eggs, fish, shellfish, peanuts, tree nuts, wheat, and soybeans. Food allergies can cause severe reactions even in the case of coming into contact with a small amount. One example is celiac disease where ingesting a small amount of gluten (protein found in wheat, barley, rye and triticale) can cause a severe

allergic reaction.

Food sensitivities, intolerances, and allergies are common and can be difficult to understand. While they are similar in that your body is having a reaction to food you have consumed, it is important to understand the differences and severity in order to be healthy and safe.

To learn more and see where we referenced the information in this article, visit:

<https://www.healthline.com/health/allergies/food-allergy-sensitivity-difference>

<https://www.health.harvard.edu/blog/food-allergy-intolerance-or-sensitivity-whats-the-difference-and-why-does-it-matter-2020013018736>

Pressure Canner Gauge Tests - An Annual Event

Contact the Extension office to get your free, annual pressure canner gauge test. It's a good idea to do this before you start canning, but it's never too late.

Robnett's Hardware in Corvallis also provides this service. They are located at 400 SW 2nd St, Corvallis, OR 97333 (541) 753-5531.



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Pear Conserve- Makes 3 half-pint jars

- 2 pounds, peeled, chopped pears
- 3 cups sugar
- 1/2 cup water
- 1/2 cup chopped nuts
- 1 orange, peeled and chopped

Sterilize canning jars, prepare lids and rings. Mix pears, sugar, water and orange. Bring to a boil, cook rapidly until jelling point is reached. Add nuts last 5 minutes of cooking. Pour into hot jars, adjust lids and rings. Process 5 minutes in a boiling water bath. (10 minutes if above 1000 feet elevation) This can also be refrigerated until served.

(Optional: Add 1/4 tsp ground cinnamon or ginger)

Source: So Easy to Preserve, Sixth Edition, 2014. University of Georgia. (Previously printed in *Take Root Magazine*, 2016 <https://www.takerootmagazine.com/>)



How to Pick the Right Brand of Nutrition Supplements

By **Lauren Paciulla**,
OSU Dietetic Intern

Supplements are a way to add extra nutrients and vitamins to your diet that you may be missing from what you eat. While they are a great way to add vitamins and minerals that may be missing, supplements aren't a substitute for a healthy diet.

Research into supplements has shown discrepancies between information on the label and what is in the supplement. There are many products on the market, but with limited regulation on what they are actually made from, you may be consuming more or less of the product than you might think. One way to be sure of what you are getting is to look for a seal from an independent lab showing they have tested the supplement. The top five independent

supplement testing labs are NSF International, US Pharmacopeia (USP), TGA Approved, IFOS & IKOS, and Consumer Lab.

It is important to choose a supplement that has been tested by one of these labs because the Food and Drug Administration isn't authorized to review and test the efficacy and safety of supplements before they are put on shelves. While there is no complete list of 3rd party labs testing supplements, products that have been tested will display the lab's seal.

Before taking supplements, it is important to consult your doctor because there may be adverse reactions with some prescriptions and over-the-counter medicines. If deciding to take a supplement it is important to understand and choose the safest for you, which starts with looking for third party tested brands.



Oregon Renowned for Sweet, Juicy Pears

Pears (*pyrus communis*) are Oregon's official state fruit. Designated as such in 2005, the Resolution approved by the Oregon State Legislature is almost poetic for a government document. The resolution notes "... Oregon is internationally renowned for producing a variety of delicious, sweet and juicy pears...Oregon's rich pear growing region stretches along the banks of the Columbia River, and thousands of acres of pears flourish in the valleys beneath the snowcapped peak of Mt. Hood.... organic, commercial and multi-generational family orchards all contribute high quality fruit to Oregon's fresh pear industry, making the pear Oregon's top-selling tree fruit crop." The resolution goes on to note the nutritional value of pears and that they "compliment the active Oregon lifestyle." The full, inspiring document is at https://www.oregonlegislature.gov/bills_laws/lawsstatutes/2005hjr0008ses.html

Most pear varieties do not ripen to good quality while still on the tree. Pears that are allowed to mature on the tree develop a coarse, mealy texture and often have browning or breakdown in the core. Pears are ready to pick from the tree when they detach from the tree when tilted to a horizontal position. Size is often a good indicator of readiness for picking. Once picked, pears should be handled carefully to prevent bruises that will show up when ripe. Pears should be cooled immediately after picking. During storage, pears need good air circulation. For long-term storage, pears should be stored as close to 30°F as possible, but not colder. If the storage location is over 45°F, they will ripen and not store well. High humidity helps keep them from shriveling.

Of the most common pears, Bartlett, Seckel and Bosc will ripen without being held in cold storage first, but D'Anjou and Comice require weeks of chilling before they will ripen to sweet, tender, juiciness when brought into room temperatures. Pears can be cold-stored for months which makes it possible for fresh, local pears to be available all winter in our area. They require a period of ripening before consumption, 3-10 days at room temperature. Since pears ripen from the center out, gentle pressure on the neck, around the stem of the pear will indicate a slight softening when the pears are ready. Don't wait until the rounded flesh of the pear is soft, that will mean the interior is mushy. If you want faster ripening, place pears and a banana in a paper bag, but keep a close eye on them. Once pears are ripe, they can be refrigerated for a few days until ready to serve.

The flesh of pears will start darkening the

moment it is exposed to air. While this oxidation doesn't affect the safety of the fruit, it is unappealing, so an acidic pretreatment should be waiting before you peel or slice the first pear. Adding lemon juice, ascorbic acid in the form of crushed Vitamin C tablets, citric acid or a commercial fruit protector to a bowl of cool water and dropping the peeled and sliced pears in as you handle them will keep them light colored and appealing. This protective pretreatment is suggested for pears that will be served fresh, canned or dried.

Canned pears provide memories of summer sunshine during the winter months.* When canning, added sugar keeps the fruit more firm, protects the color and sweetens the fruit. Cooked pears seem to lose some natural sweetness, so some added sugar is usually called for. Canning publications give suggested ratios for sugar to water.

Some families have their own variations of canned pears. A few drops of mint oil and green food coloring; a spoonful of red hot candies; grape, apple, or pineapple juice used instead of the sugar syrup; or a couple of thin slices of fresh ginger all make home canned pears safely and deliciously different.

Pear sauce is made the same way as applesauce- just peel the pears and simmer until soft, mash well or run through a food mill, sweeten and season to taste to eat, freeze or can.* Pears mix well with other fruits for sauce. Plums, apples and cranberries combine well with pears.

Dried pears are a treat. Peeled, fully-ripe pears dry best. The peels dry tough. Pear leather made from raw pears can be grainy, but cooked or previously canned pears make good fruit leather and can be mixed with other fruits, spiced or sprinkled with chopped nuts for variety.

Recently, pears have been showing up as an ingredient in salads, with meats in appetizers and sandwiches, or roasted with other vegetables. Their mild, sweet flavor compliments many other local products. Think about how you can incorporate them into your menu while they are available.

*For complete canning instructions see <https://catalog.extension.oregonstate.edu/pnw199> or contact your local county Extension office.

**Asian pears descend from a separate species of pear tree and are gaining popularity in our area. They remain crisp when ripe, and require the addition of lemon juice to be safely canned, because of their naturally low acidity.

A small batch recipe for a pear-nut topping for desserts, breads or salads.

The Laws of Salsa

Jeanne Brandt,
OSU Extension Service

At the end of the harvest season many gardeners and farmers market shoppers take a look at the colorful variety of tomatoes and peppers available and decide it's time for salsa.

Salsa, that magical mixture, has crept into our menus and preferences to emerge as one of, if not the most popular condiment consumed in the U.S. today. Every cook and most restaurants have a favorite salsa recipe, almost all based on the basic combination of tomatoes, onions and peppers. Beyond those three ingredients, salsas vary widely. Additional ingredients and spices give salsas their unique character. There is no end to the creativity that can be expressed in a salsa recipe. Corn, beans, peaches, mango, and even rhubarb have been included in salsas with delicious results.

For fresh consumption, salsas often include some lemon or lime juice to perk up the flavor but the amount is optional. However, if the salsa is to be preserved by canning for use at a later date, the combination of acid and low-acid ingredients gives it potential for food borne illness, as serious as botulism, if a correct balance of acidity is not maintained. Salsa recipes meant for canning call for adequate acidification to keep them safe.

A recent study by University of Maine Cooperative Extension



examined salsa recipes downloaded from online food blogs. They determined that less than 10% of those published recipes were safe to can. In addition, less than a third had adequate instructions for safe canning. To help reduce the likelihood of creating and canning a risky product, the "Laws of Salsa: guidelines for preparing and preserving safe, healthy salsa," have been prepared by OSU Extension Service.

The Laws of Salsa

- The most important feature of all safe home food preservation is the first law: Obtain current, tested recipes and instructions and follow them. Check the source and the date of food preservation recipes and instructions to make sure they are recent and from a reliable source such as the USDA, university extension service or a recognized publisher who has had the recipes tested by a licensed food lab.
- Use high quality, just-ripe

tomatoes, peppers, onions and garlic. Do not use tomatoes that are over-ripe or from frost-killed vines for canned products.

- Use the amount of tomatoes the recipe calls for. You can use or combine red, green or heirloom tomatoes or tomatillos as long as the amount remains the same.
- Use the amount of peppers and onions the recipe calls for. Mix-and-match peppers to vary heat, appearance and flavor. Wear rubber or plastic gloves when handling peppers.
- Use the amount and type of acid the recipe calls for. Vinegar or bottled lemon or lime juice ensures the safety of the product. Breaking this law could be life threatening.
- Dried spices may be added or deleted as desired. These may include salt, ground pepper, chili powder, coriander, cumin, oregano or other spices of your choice. Remember they can also be added when the jars are opened if you would like to spice it up before consuming.
- Don't add more vegetables or fresh herbs than the recipe calls for. These are best added when the salsa is prepared for serving. Stirring in corn and black beans and sprinkling fresh cilantro over the top adds substance and flavor, but would be unsafe if initially

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Noom®, Weight Watchers®, and Mindful Eating: Comparing Lifestyle Supports

By Lauren Paciulla,
OSU Dietetic Intern

In 2020 alone, weight loss was a 71-billion-dollar industry that is a constantly growing market with new programs and ideas popping up all the time that focus on what to eat, when to eat it, and how much. Instead of focusing on the right foods to eat, ideas about mindful eating are starting to emerge. Mindful eating is the concept of listening to your body for cues of hunger and fullness by eating slowly and without distractions, appreciating the food you eat, and eating to maintain your health and well-being. Incorporating this intentional mindset has been shown to promote sustainable weight loss.

Noom® is a digitally available platform designed to help people lose weight and stay healthy by categorizing foods into "green" and "red" foods depending on how healthy they are. Weight Watchers® is similar in that it uses points for foods to track. Both have similar supports for participants. Both of these programs allow participants to track foods eaten and provide resources to reach goals sustainably. Noom®

offers support through digital access to a health coach and a social platform where you can discuss your personal weight loss journey. Weight Watchers® provides digital and in-person supports through weekly meetings and coaching.



The community outreach and access to a professional are positives that will aid in the journey of weight loss for

many, but may not be incorporating strategies for long-term weight loss. When foods are categorized based on importance it can lead to a feeling of guilt or anxiety which may not support a sustainable lifestyle. Overall, both of these programs are great ways to track the foods you eat and connect with social support networks, but do not truly incorporate mindful eating.

Here are six ways to practice mindful eating:

- Listen to your body and stop when full.
- Eat when your body tells you to eat.
- Have a mindful kitchen; no random kitchen grazing.
- Understand your motivations around food.
- Eat with no distractions.
- Connect more deeply with the food system.



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LCB 5718



Rene Miller Honored as Master Gardener Behind the Scenes

Rene Miller joins Nancy Ragghianti and Bobbye Rainey as co-winner of the Master Gardeners Behind the Scenes Awards for Linn County in 2021. Rene Miller became a Linn County Master Gardener in 2018. Over the past three years she has become a major team worker on the Pollinator Project. She has helped with many cocoon harvesting classes and has lead sales of bee supplies. She harvested and cleaned a lot of mason bee cocoons that are sold by Linn Master Gardeners to help fund the association. Recently Rene helped harvest and process teasel for a mason bee research project. Besides the Pollinator Project, she has also become a major team worker at the Willamette Community Garden. Working there isn't just gardening, but also helping non-master gardener community members learn more about best practices for vegetable gardening.

Rene is a volunteer garden educator at Waverly Preschool. She has answered questions at the Albany Farmer's Market table and has been a volunteer on a Garden Tour. Rene's cheerful demeanor and having a collaborative attitude make her a fun person to work with. Thank you, Rene!



The Oregon State University Extension Master Gardener™ program educates Oregonians about the art and science of growing and caring for plants. We are in 27 counties across the state, and train thousands of Master Gardener volunteers. OSU Extension Master Gardeners are volunteer educators, neighbors, and on-the-ground researchers who serve their community with solid training in science-based, sustainable gardening and a love of lifelong learning.

MISSION

Cultivating resilient and healthy communities throughout Oregon through sustainable horticulture education and gardening projects that are rooted in science and that are supported by OSU Extension volunteers.

VISION

We provide accessible and equitable education programs that nurture life-long learners and volunteers who can expand the reach and impact of science-based sustainable gardening practices to benefit all Oregonians.

GUIDING VALUES

We are connected to Oregon State University, and use both science and local knowledge to inform our community engagement, educational outreach, and horticultural expertise. We strive to make the resources of Oregon State University accessible to all and inspire and encourage lifelong curiosity and learning through continued scientific exploration and discovery.

We are connected to our local communities, and their needs drive the work of our program. We are inclusive, where everyone is welcome, respected, valued and supported. We know that collaboration and partnership with our communities, community organizations, and neighbors make us stronger and that together, we create positive change.

We are connected to our earth, and strive for stewardship and sustainability through horticultural best practices and a conscientious approach to volunteer work in alignment with our program priorities. We aim to improve not only the lives of the people within our communities, but also the land which sustains us, and future generations.

We are driven by a sense of fun, wonder and curiosity for the natural world and a commitment of service to our local communities.



Oregon State University
Extension Service
Master Gardener™

Congrats!

Benton County Master Gardener volunteers were presented with the Oregon Master Gardener Association's 2021 Search for Excellence Award!

This statewide recognition was awarded for their superior efforts on Seed to Supper @Home during COVID!

July-August Gardening Calendar for Western Oregon

The Oregon State University Extension Service encourages sustainable gardening practices.

We emphasize preventive pest management over reactive pest control. Identify and monitor problems before acting and opt for the least toxic approach that will remedy the problem. Favor biological control agents (predators, parasitoids) over chemical controls.

Use chemical controls only when necessary and only after thoroughly reading the pesticide label. Consider cultural first, then physical and biological controls. Choose the least-toxic options (insecticidal soaps, horticultural oils, botanical insecticides, and organic and synthetic pesticides – when used judiciously).

Trade-name products and services are mentioned as illustrations only. This does not mean that the Oregon State University Extension Service endorses these products and services or intends to discriminate against products and services not mentioned.

SEPTEMBER

Maintenance and clean up

- Harvest winter squash when the “ground spot” changes from white to a cream or gold color.
- Pick and store winter squash; mulch carrots, parsnips and beets for winter harvesting.
- Protect tomatoes; pick green tomatoes and ripen indoors if frost threatens.
- Reduce water on trees, shrubs and vines east of Cascades to harden them for winter.
- Stake tall flowers to keep them from blowing over in fall winds.
- Dig, clean and store tuberous begonias if frost threatens.
- Harvest potatoes when the tops die down. Store them in a dark location.
- Optimal time for establishing a new lawn is August through mid-September.
- Aerate lawns.
- Early-September: Apply 1 pound nitrogen per 1,000 square feet to lawns. Reduce risks of run-off into local waterways by not fertilizing just prior to rain, and not over-irrigating so that water runs off of lawn and onto sidewalk or street.
- Stop irrigating your lawn after Labor Day to suppress European crane fly populations.
- Recycle disease-free plant material and kitchen vegetable and fruit scraps into compost. Don't compost diseased plants unless you are using the “hot compost” method (120 degrees to 150 degrees Fahrenheit).

Planting/propagation

- Divide peonies and iris.
- Plant or transplant woody ornamentals and mature herbaceous perennials. Fall planting of trees, shrubs and perennials can encourage healthy root growth over the winter.
- Plant daffodils, tulips and crocus for spring bloom. Work calcium and phosphorus into the soil below the bulbs at planting time. Remember when purchasing bulbs, the size of the bulb is directly correlated to the

size of the flower yet to come in spring.

- Plant winter cover of annual rye or winter peas in vegetable garden.

Pest Monitoring and Management

- Apply parasitic nematodes to moist soil beneath rhododendrons and azaleas that show root weevil damage (notched leaves).
- Control slugs as necessary. Least toxic management options include barriers and traps. Baits are also available for slug control; use caution around pets. Read and follow all label directions prior to using baits, or any other chemical control.
- Monitor trailing berries for leaf and cane spot. Treat if necessary.
- As necessary, apply copper spray for peach and cherry trees.
- Spray for juniper twig blight, as necessary, after pruning away dead and infected twigs.
- Continue monitoring late-season soft fruits and berries for Spotted Wing Drosophila (SWD). If SWD are present, use an integrated and least toxic approach to manage the pests. Learn how to monitor for SWD flies and larval infestations in fruit.
- Spray susceptible varieties of potatoes and tomatoes for early and late blight.

Indoor Gardening

- Clean houseplants, check for insects, and repot and fertilize if necessary; then bring them indoors.

OCTOBER

Planning

- If needed, improve soil drainage needs of lawns before rain begins.

Maintenance and clean up

- Recycle disease-free plant material and kitchen vegetable and fruit scraps into compost. Don't compost diseased plants unless you are using the “hot compost” method (120 degrees to 150 degrees Fahrenheit).
- Drain or blow out your irrigation system, insulate valve mechanisms, in preparation of winter.
- Use newspaper or cardboard covered by mulch to discourage winter and spring annual weeds or remove a lawn area for conversion to garden beds. For conversion, work in the paper and mulch as organic matter once the lawn grass has died.
- Clean and paint greenhouses and cold frames for plant storage and winter growth.
- Harvest sunflower heads; use seed for birdseed or roast for personal use.
- Dig and store potatoes; keep in darkness, moderate humidity, temperature about 40°F. Discard unused potatoes if they sprout. Don't use as seed potatoes for next year.
- Harvest and immediately dry filberts and walnuts; dry at 95 degrees to 100 degrees Fahrenheit.
- Ripen green tomatoes indoors. Check often and discard rotting fruit.
- Harvest and store apples; keep at about 40°F, moderate

humidity.

- Place mulch over roots of roses, azaleas, rhododendrons and berries for winter protection.
- Trim or stake bushy herbaceous perennials to prevent wind damage.
- To suppress future pest problems, clean up annual flower beds by removing diseased plant materials, overwintering areas for insect pests; mulch with manure or garden compost to feed the soil and suppress weeds.
- Cover asparagus and rhubarb beds with a mulch of manure or compost.
- Clean, sharpen and oil tools and equipment before storing for winter.
- Store garden supplies and fertilizers in a safe, dry place out of reach of children.
- Prune out dead fruiting canes in raspberries.
- Harvest squash and pumpkins; keep in dry area at 55 degrees to 60 degrees Fahrenheit.
- Spade organic material and lime into garden soil, as indicated by soil test results (if necessary and the weather permits).

Planting/propagation

- Dig and divide rhubarb. (Should be done about every 4 years.)
- Plant garlic for harvesting next summer.
- Propagate chrysanthemums, fuchsias, and geraniums by stem cuttings.
- Save seeds from the vegetable and flower garden. Dry, date, label, and store in a cool and dry location.
- Plant ground covers and shrubs.
- Dig and store geraniums, tuberous begonias, dahlias, and gladiolas.
- Pot and store tulips and daffodils to force into early bloom, indoors, in December and January.

Pest monitoring and management

- Remove and dispose of windfall apples that might be harboring apple maggot or codling moth larvae.
- Rake and destroy diseased leaves (apple, cherry, rose, etc.), or hot compost diseased leaves.
- Spray apple and stone fruit trees at leaf fall to prevent various fungal and bacterial diseases. For more information, see *Managing Diseases and Insects in Home Orchards* (PDF - EC 631).
- If moles and gophers are a problem, consider traps.
- Control fall-germinating lawn weeds while they are small. Hand weeding and weeding tools are particularly effective at this stage.
- Monitor landscape plants for problems. Don't treat unless a problem is identified.

Houseplants and Indoor Gardening

- Early October: Reduce water, place in cool area (50-55 degrees Fahrenheit) and increase time in shade or darkness (12-14 hours) to force Christmas cactus to bloom in late December.
- Place hanging pots of fuchsias where they won't freeze. Don't cut back until spring.
- Check/treat houseplants for disease and insects before bringing indoors.

canned together. Add those ingredients after you open the jars.

- Don't add thickeners. This would impede the heat transfer through the jar during processing. If the salsa is not as thick as desired, drain it or thicken it when you open the container.
- Use the processing method for the length of time specified in the recipe. Or, salsa can be safely stored in the refrigerator for several weeks or frozen for months without processing.
- It's not safe to can your own original salsa recipe. Refrigerate or freeze it instead.

There are many uses for salsa in addition to just chip dip. It is an ideal combination to use as a refreshing salad dressing, scrambled egg topping, to perk up soups or deviled eggs, mix into meatloaf or top baked potatoes.

For a copy of these laws and other salsa recipes safe for canning, including a mango salsa recipe see: <https://catalog.extension.oregonstate.edu/pnw395>

A recipe for canned Corn Relish, sold as Corn Salsa in stores is at: https://nchfp.uga.edu/how/can_06/pickled_corn_relish.html

You can get printed copies of these publications at your local Extension office.

(This article first appeared in *Take Root Magazine*, 2016. <https://www.takerootmagazine.com/> It has been updated.)

There's an app for that Canning Timer & Checklist App

Select from over 50 popular foods used in home canning—including vegetables, fruits, meats, jams, jellies, pickles, and seafood—to generate a checklist and timer for processing. This app lets you set your jar size, pack type, canning method, and elevation. It also reminds you of the steps necessary to prepare jars and canning pots. The timer is based on the specific information you enter. Designed for people with previous canning experience. Get it at <https://catalog.extension.oregonstate.edu/pnw689>



The crops in the Benton County Demonstration Garden fared well through Oregon's recent heat event, thanks in large part to extra watering by some of our volunteers. Recently, we harvested almost 50 pounds of vegetables. The harvest included: summer squash, beets, carrots, lettuce and cucumbers and was donated to a local food bank.

Let's
talk
plants



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Chrissy Lucas
541-713-5009
chrissy.lucas@
oregonstate.edu

Groundwater Protection Education

Nitrate Screenings Offered Throughout the Valley

The OSU Extension service will be offering free nitrate screening events at various locations throughout the Willamette Valley this fall. There will be a water quality educator present to answer questions about wells and septs as well as offer educational resources. Clinics will be held at the following dates and times:

- Linn County Extension Office Wednesday September 15. Drive thru nitrate testing from 1-6 p.m., with Rural Living Basics Class from 6-8:30 p.m. at 33630 McFarland Rd, Tangent OR. RSVP for the class portion by emailing allison.studnick@oregonstate.edu or leave a message at 541-713-5009
- Corvallis Farmers Market Saturday October 2nd from 9 a.m. - 1 p.m. NW 1st St, Corvallis, OR

A portion of the Southern Willamette Valley has been designated as a Groundwater Management Area by the Department of Environmental Quality due to elevated nitrate in well water. While it is especially important for households with pregnant women or


newborns to test for nitrate because of a rare type of blue-baby syndrome, all homes with private wells should be aware of their nitrate level.

In order to get a free screening, bring 1/2 cup of unfiltered well water in a clean cup to the site. The screening will take about 10 minutes if the

**Drive Thru Nitrate
Screening & Rural Living
Basics Class**

September 15th
Screenings: 1-6pm
RLB Class 6-8:30pm

Linn County Extension Office
33630 McFarland Rd, Tangent, OR




clinic is not too busy and you will get your results.

For additional information on well water and septic systems, free Rural Living Basics

classes other nitrate screening events, visit the OSU Well Water Website at: <http://wellwater.oregonstate.edu> or e-mail well.water@oregonstate.edu



Looking For Locations

Our program is always on the lookout for good locations to host neighborhood style screenings. Do you have a large driveway or bigger yard, and would be willing to have us set-up a tent and invite your local neighbors over to have their well water screened? These smaller screening events are just right to host in the fall and spring. Host us for a few hours on a weekday late afternoon/evening or even a weekend. Help spread to word about the benefits of getting your well water tested regularly. If you are interested in hosting now or in the future please reach out to Chrissy.Lucas@oregonstate.edu or 541-713-5009.

Small Farmers Show Resiliency During COVID

Continued from Page 1

increase in their direct-market sales between 2019 and 2020, and 50 percent reported an increase in overall sales.

Asked if the survey results surprised her, Fery said for the most part, no.

“Farmers are used to risk,” she said. “They are used to adapting. If it is not a weather-related issue, it usually is something else. Farmers are constantly trying to improve what they are doing. I am always inspired by farmers and how they adapt.”

Among the more unusual occurrences that confronted farmers during the pandemic, Cynthia Swope of Midway Farms in Albany reported that she actually had to limit sales at the start of the pandemic, as new customers were buying her out of product, leaving none for her regular customers.

“We have CSA members who get boxes weekly, so we can’t have someone come in and buy 60 pounds of potatoes,” Swope said.

Swope also reported that the cleaning and disinfecting requirements that came with operating during the pandemic were so stiff that she had to add staff. “We had to have another half-time person just to help clean, and we were still overwhelmed,” she said.

And she has had difficulty attracting workers.

“We were down to two employees in February,” she said, “and we have been trying since then to fill the positions. We had to not plant some of the stuff we needed to plant, because we don’t have enough help.”

Generally, Fery said, the farms that did the best during the pandemic were the ones that adapted and changed some aspect of their marketing.

“If they weren’t offering online sales and maybe weren’t delivering their product in a different way, if they just stayed with whatever marketing that they had previously, then they might have experienced a sales drop,” Fery said. “For example, people who were heavily dependent on restaurants needed to figure out another way to get their product to consumers. They needed to say, ‘Okay, we are going to have the same amount of vegetables and fruit. How are we going to get these to people?’

“Small farmers had to get creative and think about how to distribute some of their product in a new way,” she said.

For more information on the survey, contact Fery at Melissa.Fery@oregonstate.edu or by calling 541-730-3538.

Commercial Agriculture Small Farms

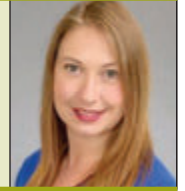
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Living on the Land Offered this Fall

Living on the Land is a class series designed for landowners new to managing small-acreage farms and properties. The four classes in the series will be offered virtually via Zoom on Tuesday evenings from 6-8 p.m. We anticipate scheduling an in-person clinic to offer free nitrate screenings for well water, hands-on activities, and networking.

Registration is required as space is limited. Cost is \$20 for the series. Scholarships are available – please contact Teagan.moran@oregonstate.edu

Register online:
<https://beav.es/3K2> or
contact Teagan.moran@oregonstate.edu 541-713-5011

Schedule:

October 5 – Weed Management

- Learn about management

strategies for common weeds on your land.

October 12 – Managing Natural Resources & Soil Health

- Learn the basics of planning for natural resource management, including soil health.

October 19 – Understanding Your Water: Surface Water, Domestic Wells & Septic Systems

- Learn about water rights, ways to protect drinking water sources and how to manage septic systems.

October 26 – Pasture & Grazing Management

- Make the most of your pasture by learning how grass plants grow, rotational grazing, nutrient and winter-time management.

This program is sponsored by the OSU Extension Service Small Farms and Well Water programs.

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Living on the Land

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\$20 - Scholarships Available



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Tips for Fall Pasture Management

Melissa Fery,
OSU Extension Services

Eventually we will have rain showers and will watch our pastures green up again. Fall is a great time of year to evaluate your pastures. Management decisions made at this time of year will affect the yield and quality of forages that will be available for grazing animals next spring.

- It's a perfect time to take soil samples and have them analyzed. Soil test results will help determine if your soil is lacking necessary nutrients for optimum forage production. Nutrients such as phosphorus and potassium and lime products are commonly applied in the fall. See A Guide to Collecting Soil Samples for Farms and Gardens linked below.
- Grass plants are growing new roots and forming new shoots and buds. Promoting a healthy, robust root system helps plants take up water and nutrients from the soil.



- Carbohydrates needed for sustainable production are stored in the lower stems and crown of the plant. Protecting the bottom 4-inches of the grass plant will encourage pasture growth in the next grazing season. In fact, research shows that pastures overgrazed in the fall,

results in significant lag in early spring regrowth.

- As the pastures green up, so will the weeds. Identify problem weeds and determine a plan for managing them. Typically, weeds are best controlled with herbicides when annual plants are young and actively growing and when perennials are able to translocate chemicals from the leaves to the roots, improving the efficiency of the herbicide at killing below roots below ground.

A Guide to Collecting Soil Samples for Farms and Gardens (publication) <https://catalog.extension.oregonstate.edu/ec628>

Introduction to Pasture and Grazing Management (online learning module) <https://workspace.oregonstate.edu/course/pasture-and-grazing-management>

PNW Weed Management Handbook: Small Pastures (website) <https://pnwhandbooks.org/weed/pasture-rangeland/small-pastures>

OSU Publication Highlights Survey on Agritourism, Farm-Direct Sales

Agritourism with on-farm direct sales is a way for farms to increase their business success. This survey of Oregon producers explores how small and mid-sized farms are expanding beyond basic production, adding value and claiming more consumer support. Find it in our OSU Extension Catalog <https://catalog.extension.oregonstate.edu/em9325>.

The publication is titled: *Increasing Farm Profitability Through Agritourism and On-Farm Direct Sales: An Oregon Producer Survey* (Published July 2021).

N95 Masks Available for Agriculture Workers

Our County Extension Offices have received another delivery from Oregon Department of Agriculture of N95 masks. These are available to agriculture workers for both COVID-19 protection and for use as protection against wildfire smoke and ash. Please contact your local Extension office to confirm availability and best times for pick up.



Extension, Flock and Fiber Festival Offer Training for Sheep and Goat Producers

Dr. Charles Estill will be teaching and certifying producers for FAMACHA on Friday, October 22, from 9 a.m. - noon at the Linn County Expo Center in Albany, as part of the educational opportunities offered through the Oregon Flock and Fiber Festival.

FAMACHA is a diagnostic tool to help producers identify parasite infection in small ruminants, such as sheep and goats. The tool is a chart that matches eyelid color to anemia levels, an indicator of parasite infection. This type of diagnosis allows farmers to target treatment only to infected animals, which

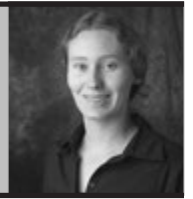
in some systems has reduced use of deworming agents by 90 percent. Not only do farmers save money, but they also significantly reduce the likelihood of causing parasites to become resistant to dewormers. During this training you will also become familiar with the common internal parasites and their life cycles, dewormer resistance issues, and management options. The FAMACHA training provided in this workshop is only available in-person through certified veterinarians. Participants will receive FAMACHA training materials and the FAMACHA

certification card.

Tuition is \$65. Registration for this class and others like Sheep and Goat Fecal Egg Count Testing taught by Kristi Kistner of Melibran Farms is through the OFFF website at: <https://www.oregonflockandfiberfestival.com/>. On the "Workshops" tab, select "Register for a Workshop."

For questions about registering and payment please contact Chris Roth, Oregonflockandfibereducation@gmail.com. Questions specifically about the FAMACHA training can be directed to Melissa Fery, Melissa.Fery@oregonstate.edu.





South Valley Field Crop Notes — September-October —

General Management

- Test soil pH and lime as needed. Watch for pH and nutrient stratification in fields that have not been tilled.
- Monitor soil test P and K levels, especially if removing straw.
- On fall planted wheat and grass seed crops, limit N and K placed with the seed to 25 lbs/ac each or less.
- Aim for timely burndown of weeds prior to planting. Efficacy of herbicides increases when plants are actively growing after some moisture (0.5-1" rain).
- Begin scouting fields for slugs, European crane fly, armyworms, cutworms, and winter grain mites once 2-3" of rain have fallen (or in irrigated fields). Armyworm chewing may appear before fall rains.
- Plan to deploy slug bait when soil is moist (>2" of rain) but before steady rains begin.

Grass

- September 15 is the last day for broadcast application of zinc phosphide bait for vole control. Baiting down holes may continue throughout year.
- Best window for carbon seeding grass fields is late Sep - early October
- In established grass seed fields without irrigation, complete pre-emergence herbicide applications by early October for maximum effectiveness and crop safety, coinciding with the onset of fall rains. Optimum control of sprout and grass weeds occurs when 0.5 inches of moisture is received within 10 days of the herbicide application.
- Scout for adult billbugs and leaf feeding in orchard grass and control (Oct. 15-30).

Wheat

- Consider the traits you are interested in for 2022 wheat varieties. Attend the fall Extension meetings for 2021 results and learn more about your variety options (see inset for dates).
- Soil pH below 5.4 can limit wheat growth. Check for pH stratification if planning to no-till plant.
- Winter wheat planting should be delayed until mid-October to fall planting.
- Although armyworms and cutworms may appear before fall rains, scouting and management decisions should be made for these and others once 2-3 inches of rain has fallen. This provides enough moisture to penetrate the soil and "wake up" slugs to signal food is ready at the soil surface.
- Plan to deploy slug bait at this time to ensure they are not solely feeding on fall regrowth. Later applications may be more difficult and less effective as steady rains and saturated soils cause rapid bait degradation.
- Make sure you attend the OSU Fall Seed Crop and Cereal Production meetings this month to learn more about these topics and many more.

New Lime Recommendations

The time to test for soil pH and to apply lime to raise soil pH is just around the corner. As you submit your soil samples and decide how much lime to apply based on the results, you should know that the OSU soil fertility program just released new recommendations for lime application rates for the Sikora and SMP lime requirement tests. You can find the new recommendations at <https://beav.es/3rB>.

Why is soil pH important?

Soil pH, a measure of the acidity or alkalinity of the soil, is one of the most important aspects of soil

fertility. Soil pH determines how easily plants can absorb nutrients from the soil. Some of the many nutrients plants need are easy for the plant to absorb in acidic soil (low pH) but unavailable in alkaline soil (high pH), while other nutrients are the opposite. The best overall nutrient availability is in the middle of the pH range (around pH 6 - 7) because plants can get enough of the nutrients that are more available at high pH, AND enough of the nutrients that are more available at low pH.

Why apply lime?

Soils in the Willamette Valley tend to be too acidic, and many fertilizers make

soils more acidic over time. Lime is a soil amendment that makes soils more alkaline. Unlike some other fertilizers (nitrogen for example), lime is not easily lost from the soil. If you apply a little extra lime it won't go to waste or cause environmental problems, it just means you will be able to apply less next time. Lime takes several months to have an effect and works best if it is mixed into the soil by tillage, so it is best to apply lime before you plant a perennial crop that will be in the field for several years.

Soil testing

There are two categories

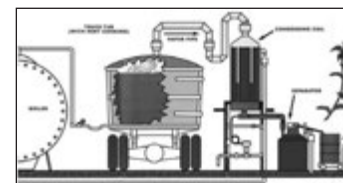
Continued on Page 15

Mint Production in the Willamette Valley

By Henry Golb,
field crops intern

Toothpaste and candy. Polar opposites. But they have a similarity: many of today's popular candies and toothpastes are mint flavored. This mint flavoring comes from mint oil, extracted from peppermint and spearmint plants grown specifically for oil. Much of this mint oil comes from Oregon farms.

Mint production has a long and storied history in the U.S., with America's first mint being planted in Massachusetts in 1812. Over time mint moved west,



with the Midwest being America's mint capital in the 1920s and 1930s. Due to a fungal disease called verticillium wilt, mint production moved to the PNW during the 1950s, becoming the newly crowned mint capital of America. Oregon's history with mint production started in Eugene in 1908, and slowly grew until the mint heyday of the 1990s with 50,000 acres of rich

Oregon farmland under mint production.

In 2020, more than 20,000 acres of peppermint and spearmint were harvested in Oregon. This high value crop brings in nearly \$40M to Oregon's almost five-billion-dollar agricultural economy.

Both Linn and Benton counties are major players in Oregon mint production. In 2017 these counties had just over 3,000 acres of spearmint and peppermint grown for oil. In 2017 Linn and Benton counties were home to roughly 18 mint for oil farms, compared

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oregonstate.edu

Commercial Agriculture Tree and Small Fruit

Day-Neutral Strawberries for Fresh Market Production

By Erica Chernoh

Fall is a good time to plant day-neutral strawberries. June-bearing cultivars have historically been the more popular type of strawberry grown in Oregon, however in recent years more and more growers are planting day-neutral cultivars. June-bearing cultivars respond to photoperiod and put out one big flush of fruit in June and July, whereas day-neutral cultivars will flower and produce fruit as long as temperatures are between 40 and 90 degrees Fahrenheit.

Typically, in Western Oregon, the harvest period for day-neutral cultivars stretches from May into early October. While many June-bearing cultivars were bred and developed for the processed market, day-neutral cultivars were developed to be sold in the fresh market and tend to have a firmer texture and longer shelf life. There are many day-neutral cultivars to choose from, I recommend starting with a few of the more popular cultivars that have been trialed in Oregon:

- Albion was first released in



PHOTO CREDIT CORA BOBO-SHILLEN, OSU

Strawberry varieties: Albion, Seascape and Sweet Ann.

California around 2006 and immediately became a star of the industry. Known for its large fruit, conical shape, very good flavor and firm texture, this is an excellent berry for fresh market production.

- Seascape was first released in 1992 and has been a popular berry ever since. It is also known for its excellent flavor and high yields. Seascape is a high quality berry that is firm, bright colored, and ideal for fresh market.
- Sweet Ann is another productive day-neutral

cultivar. Large, conical berries with medium firmness and exceptional flavor. The berry color is lighter than Albion and Seascape, but the plant produces fewer runners.

There are many others day-neutral cultivars to consider. If you are interested in growing day-neutral cultivars, please refer to the OSU Extension publication EC 1618 Strawberry Cultivars for Western Oregon and Washington (<https://catalog.extension.oregonstate.edu/ec1618>).

Day-neutral cultivars can be planted in the early spring, but most commercial growers plant them in the fall which allows for a late spring-early summer crop the following year. If planting day-neutral strawberries in the fall, it is important to take a soil sample and have your soil tested prior to planting. Strawberries require a soil pH of 5.5 to 6.5. If your soil test indicates the pH is too low or too high, you can amend the soil before you make your beds. For directions on how to take

a soil sample, refer to OSU Extension publication EC 628 A Guide to Collecting Soil Samples for Farms and Gardens (<https://catalog.extension.oregonstate.edu/ec628>). Once you have your results, you can use the Strawberry Nutrient Management Guide for Oregon and Washington (EM 9234, <https://catalog.extension.oregonstate.edu/em9234>) to interpret your results. If you have any questions about growing day-neutral strawberries, please do not hesitate to contact me.

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Master Woodland Managers - Learning and Serving the Community



Master Woodland Manager founders Mike Barsotti, Don Carr and Rick Fletcher in Aug 2019.



MWM Training for Benton, Linn & Polk Counties, Class of 2014.

The Master Woodland Manager Program is an OSU Extension learning and volunteer training program with roots in the mid-Willamette Valley. Master Woodland Managers (MWMs) are experienced woodland owners who take an advanced training to improve their own skills and knowledge of woodland management. In return for the training, each MWM commits to volunteer service to their community. Their service covers a wide range of activities, including landowner education, supporting Extension program activities and Community Science projects.

Over 35 years old and going strong, the MWM program has trained more than 500 volunteers across the state. MWMs collectively contribute thousands of hours of volunteer service each year (5,276 hours reported in 2019, before COVID).

The mid-Valley has one of the stronger MWM programs in the state. The several dozen Linn and Benton County Master Woodland Managers (MWMs) have been a great asset to the local woodland community over the years.

Their many contributions include hosting tours and demonstrations on their properties, making site visits to new landowners, writing news articles, supporting classes and other Extension educational programs, and providing core leadership for landowner organizations such as local chapters of the Oregon Small Woodlands Association. MWM also contribute to other natural resource organizations such as watershed councils and SWCDs as part of their volunteer service.

“Our favorite MWM volunteer activity has been one-on-one (visits) with other forest landowners. Our knowledge from the MWM training has helped us help our family, neighbors, friends and strangers with questions they have about their forests. If we don’t have an answer, we know others who can answer” say Hal & Elin, MWMs in Yamhill County.

Master Woodland Manager, like so many other Extension programs was significantly affected by COVID. We cancelled or delayed several scheduled trainings around the state. While many

volunteers have remained active in leadership service, it halted many valuable and enjoyable services such as leading tours and making site visits. We hope that changes soon.

Spring 2022 MWM training

After complications and delays, we are now scheduling a MWM training for this area in Spring 2022. It will be shared by Extension agents Brad Withrow-Robinson and Glenn Ahrens, so it will serve their combined five county area of the Willamette Valley. We are unlikely to have another training in this area for another five years or more.

The training will be eight Saturday sessions from April 2 to June 25, 2022. The field-oriented sessions will rotate around several counties, from Clackamas to Benton.

If you are an experienced landowner, and the MWM program sounds like something you would like to be part of, please contact me for more information about the schedule, expectations and prerequisites, and application process. Brad.w-r@oregonstate.edu

Origins of the MWM Program

The Oregon Master Woodland Manager Program had its start right here in Linn and Benton Counties in the early 1980s. Don Carr, Mike Barsotti and Rick Fletcher were three new, young Foresters working for different agencies (The Natural Resources Conservation Service, the Oregon Department of Forestry and OSU Extension, respectively). They were meeting regularly to find ways to cooperate and better serve landowners in the area. Even working together, they recognized their limited capacity and reach as public foresters. Seeing the effectiveness of the Master Gardener program, they imagined a similar “neighbor to neighbor” program with landowners helping other landowners find information and motivation. This remains the heart of the MWM program to this day. They launched a pilot in 1984, with 10 participants. The power of the program was immediately clear, and they went on to develop the statewide program, which today has trained more than 500 men and women all across Oregon.

Tree Farmers of the Year

Each year the Oregon Tree Farm System and local chapters of the Oregon Small Woodlands Association select local landowners to honor as County Tree Farmer of the Year for their outstanding forest stewardship and community involvement. A state Tree Farmer of the Year is selected from among them to represent Oregon in National competition.

The Linn County Small Woodlands Association has selected Mike Barsotti as the Linn County Tree Farmer of the Year. Mike is a retired ODF Forester and has a property near Lyons.

Benton County’s Tree Farmer of the Year, Ed Easterling and his Crestmont Farm Family, was also selected the Oregon Tree Farmer of the Year. Congratulations to Ed and his team!

Save the Date for the OSU Fall Seed Crop and Cereal Production Webinars

- September 15, 8:30 to 10:00 a.m. – Weed and Slug Management
- September 16, 8:30 to 10:00 a.m. – Vole Research Updates
- September 28, 8:30 to 10:00 a.m. – Wheat

Due to rising COVID-19 case counts the decision was made to hold webinars instead of in person meetings. We sincerely hope to be able to see you in person next year. Watch for a detailed agenda and registration information, or contact your local Extension office.

New Leader for FNR Extension

Jim Johnson, familiar long-time leader of the Forestry & Natural Resources (FNR) Extension Program retired this winter. Jim served 15 years with OSU, primarily as Associate Dean and Forestry Extension Program Leader but also led international programs and was interim Department Head for two departments in the College. Jim did a lot to strengthen the FNR program in his time with us. We wish him well in Virginia where he has moved to be close to a small flock of grandchildren.

Dr. Holly Ober has followed Jim as FNR Extension Program Leader. She started here at OSU on June 1, taking the position of Associate Dean



Dr. Holly Ober

for Science Outreach and Program Leader for Forestry and Natural Resources Extension in the College of Forestry.

Dr. Ober previously served as Associate Program Leader for the Natural Resources Extension Program in Florida. She was also a Professor and

Extension Specialist. Her research there looked at the mechanisms that influence wildlife habitat selection and wildlife productivity in forests to better inform management strategies to balance multiple uses. She is a recognized expert in bat ecology. As an Extension Specialist, she taught landowners and land managers about sustainable management practices to provide habitat for wildlife while also meeting their other objectives. A familiar topic here in Oregon.

Holly is actually returning to Oregon, having received her PhD from OSU in Forest Science and Wildlife Biology in 2007. Please welcome her when you get a chance.

New Lime Recommendations continued from Page 12

of soil tests used for managing soil pH and it is important to not confuse the two. A soil pH test measures the pH of the soil, while a lime requirement test (sometimes called a buffer pH test) measures how difficult it is to change the pH of your soil. Lime requirement tests are used to figure out how much lime to apply.

Why are there new recommendations?

Laboratories can use different methods to do these tests. For lime requirement tests, many labs are switching from an older method (SMP) to a newer method (Sikora) that uses safer chemicals. When new soil testing methods are developed, they might produce slightly different test values than the older testing methods. To account for this, soil scientists have to do studies to determine how much lime should be applied for a given test result. Statewide soil fertility specialist Amber Moore and her graduate student Carl Makepeace just completed these studies using soil samples from many locations in Oregon and have shared new lime recommendations based on these studies. Check with your soil testing lab to find out what test method was used, and use the table at <https://beav.es/3rB> to decide how much lime to apply based on your test result.

Mint Production in the Willamette Valley continued from Page 12

to the 84 mint for oil farms spread out over 15 counties statewide.

Oregon mint is typically planted in fall but can be planted in the spring. But it's not planted how you think it would be. Mint has rhizomes, essentially a root that grows outwards, that sends off lots of new shoots. These rhizomes are used to plant a new field of mint, rather than seeds because much of Oregon's commercially grown mint is seedless. Mint is a perennial crop, meaning it lives for several years. Most mint fields remain in production for five plus years.

Mint is harvested throughout the summer, starting in July. The mint is cut and left in windrows, similar to any hay or grass seed crop. The mint dries out for several days, and then is harvested into a mint tub. A mint tub is a large trailer

that has a distillation system built in. Once the mint tub is full of mint biomass, it is hauled to a distillery where an outside boiler hooks up to the mint tub. Steam from the boiler is piped in the mint tub, which separates the oil from the mint leaves. Once the mint oil vapor condenses, the mint oil flows into a separator where the mint oil is separated from the water, the pure mint oil is then drained into drums. The remaining biomass (leaves, stems, rhizomes etc.) is hauled back to the farm and dumped onto the fields as compost. Mint producers typically grow mint under a contract with large scale buyers such as Colgate or Mars to determine what variety of mint and how much of it to grow.

As with many crops there are a number of challenges associated with

mint production. Even in the Willamette Valley, mint requires heavy irrigation at precise timings during its life cycle. Mint is very sensitive when it comes to fertilization because the applications of nitrogen, phosphorus, and potassium must be very precise in both amount applied and application timing. Oregon Mint is pressured by insects like Mint Root Borers, Alfalfa loopers, and Variegated Cutworms. OSU Extension currently sends out the weekly Mint Pest Alert Newsletter with editions for the Willamette Valley, Central Oregon, and Eastern Oregon. The project is funded by the Oregon Mint Commission and allows Extension Agents to sample mint fields with pheromone traps and sweep nets for these pests. The information our Extension Agents collect is sent out in the newsletter

which helps growers and fieldmen determine if and when it is best to apply insecticides and other control measures to their fields.

In addition to insects, Oregon mint is pressured by weeds and diseases. Some weeds include Canada thistle, field bindweed and common lambsquarters. The most notable disease mint faces is verticillium wilt. This fungal disease is what drove mint out of the Midwest to the PNW in the 1950s, but now Oregon mint growers are facing the same challenge Midwest farmers faced more than 70 years ago. Verticillium wilt harbors itself in the soil, and once it moves in, it is very difficult to get rid of. Oregon mint producers are running out of "clean" land to farm on, hence we are seeing less acreage compared to the mint heyday of the 1990s.



PHOTO BY CHRISTY TANNER

Henry Golb uses a soil probe to pull some soil samples at a local small farm.

Introducing Henry Golb

Henry Golb joined the Linn County Extension team as a summer intern where he assists Field Crops agent Christy Tanner, doing field research and projects in the office.

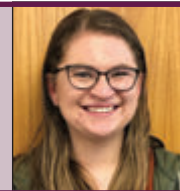
Henry is a senior at OSU in the College of Agricultural Sciences, studying soil sciences and agricultural communications. Henry grew up in Camas, Washington.

Linn County 4-H Youth Development

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Linn County 4-H Open House on September 28!

Linn County 4-H is excited to host an Open House on Tuesday, September 28 from 6:30-8:30 p.m. at the Linn County Fairgrounds. There will be information on local 4-H clubs and programs available. For questions, email Abby or Andrea:

Abby Johnson- abby.johnson@oregonstate.edu
Andrea Leao- andrea.leao@oregonstate.edu

4-H Partners with Lebanon Summer School for Summer Programming

Linn County 4-H partnered with Lebanon School District to provide enrichment programs during its summer school programming. Extension faculty enjoyed going in to provide unique educational experiences to students, including computer science and agriculture topics. Linn County 4-H is looking forward to expanding its school outreach in the 2021-2022 school year.

Benton County and Linn County Extension programs may offer opportunities that are only open to the residents of their respective counties. Please check with your county Extension Office if you have any questions about participation eligibility for specific programs.

Online Summer Junior Master Gardeners Reaches 25 Youth

The summer Junior Master Gardeners online course wrapped up on August 31, after eight weeks of instruction. The two course levels reached students in 2nd-8th grades and had 25 participants. Participants in the course came from throughout the area, including several from Linn and Benton counties. At the end of the course, all participants received a certification as a Junior Master Gardener.

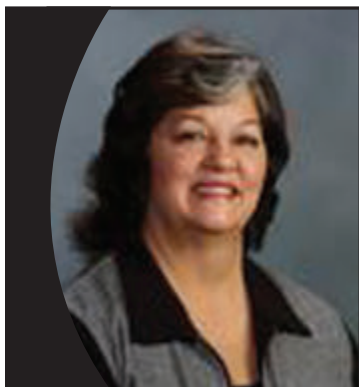
Youth in Level 1 completed activities that covered concepts such as plant growth and development, plant parts, garden planning, and insects. Level 2 participants learned about these concepts in more depth and completed "Missions" to grow their knowledge on gardening concepts. Participants in Level 1 enjoyed watching their plants grow throughout the eight weeks, as well as participating in a "judging" activity where they scored locations for a garden. Level 2 participants shared that they enjoyed breaking apart and dissecting flowers, as well as learning about mung bean sprouts and solving plant mysteries.



Junior Master Gardeners is a research-based curriculum from Texas A&M AgriLife Extension for students in Kindergarten through 8th grade. Lessons are taught by both Extension professionals and local 4-H and Master Gardener volunteers. The curriculum is available online for purchase and local curriculum training is provided annually. To get involved in Junior Master Gardeners, find upcoming courses, or to

learn more about upcoming trainings, please contact Abby at abby.johnson@oregonstate.edu

Junior Master Gardeners online was taught in partnership with 4-H & U, an online series of courses for youth of all ages. New courses are posted monthly and are free of charge for all participants. Courses include JMG, coding, art, and more! Course offerings are posted monthly at beav.es/4dc.



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2021 Linn County Fair a Huge Success

After a year of uncertainty of what fair would look like, youth and adults made the best out of this fair. The youth were so excited to see all of their friends and cheer them on from the edge of the ring.

The whole fair would not have been possible without hard work from all of our volunteers, parents, and youth. We hope you enjoy our collection of pictures from this year's fair.

Linn County Youth Livestock Auction Sets Record

The Linn County Youth Livestock Auction committee would like to thank all of the buyers and sponsors for supporting the youth this year. There were 240 lots that went through the auction and brought in \$1.15 million to the kids. A special thanks to the auction committee members that worked tirelessly to facilitate a successful event for the participants and buyers.



Thank you to all the volunteers and superintendents who made fair a success! Pictured, Heather Wright, Kathy Smith (FFA advisor, Central Linn), Adrienne Lulay, Renee Lalonde.



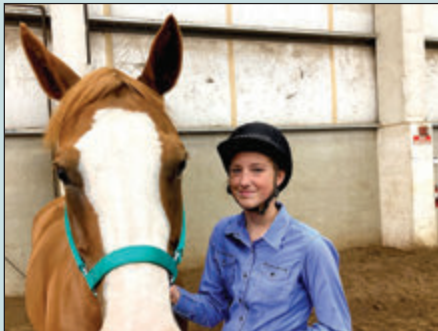
Tristan Lulay, 11, with one of his chickens.



Cole Lyle, 10, with his market hog during the fair.



Connor Tye, 16, clerks for the static exhibits during exhibit judging day.



Aaliyah Brown with her horse during the gaming events on Tuesday, August 3.



Caleb Gutierrez competes in Senior Western Equitation on Monday, August 2.



Amiee Mehlschau, 13, sits with her market steer during the fair.



Kyle Milburn, 14, shows his dairy goats during the Linn County 4-H fair.



Hollis Kizer, 12, shows his hog during swine showmanship.



A future 4-Her shows one of the buckets donated to all 4-H members with animal exhibits.



Jodi Jorgensen, 8, a Cloverbud, shows her duck during the Cloverbud Show & Tell.



Lacomb Livestock 4-H club members enjoyed playing games between shows at the fair.



AnnMarie Kizer (with bow), 9, shows her lamb during her market class.



Morgan Miller, 14, shows her market rabbit pen.

Benton County 4-H Youth Development

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2021 Benton County 4-H shows

Benton County 4-H hosted 4-H Fair shows from August 3 through August 7.

It was a wonderful opportunity to for our 4-H youth to showcase the projects that they worked on throughout the year. Members were able to show their beef, sheep, swine, goats, rabbits, poultry, cavies, dogs, horses and family consumer science, art, and science projects to a judge.



4-H member shows her project during the swine market show.



4-H member shortly before entering auction with their steer.



4-H member showing a mule during Large Animal Master Showmanship.



The sheep judge, Devin Fisher, analyzing his lineup during a show.



4-H members participate in the poultry showmanship competition.



Beef Judge, Darrell Hansen, checks body condition on a steer during the 4-H beef market show.



Judge, Aurora Jensen, questions the 4-H participants in the pygmy goat ring for Large Animal Master Showmanship.



Lynne McKee and Eric Niemann carry the Olympic torch into the 4-H Barnyard Olympics to start the games.



4-H member participating in the chug-a-lug portion of the Barnyard Olympics.



4-H member getting splashed during the water balloon toss game in the Barnyard Olympics.



Wheelbarrow race portion of the 4-H Barnyard Olympics.

Cathy Haas - Welcome New Program Leader

For nearly two years, Oregon 4-H functioned under the direction of interim 4-H Program Leader, Marilyn Lesmeister. It was supposed to be a fairly short-term role until the new director was hired. However, that changed when Covid-19 hit and all new hires were put on hold. We would like to thank Marilyn for her extended role and all that she did to keep the Oregon 4-H ship afloat.

As hiring was reopened, the hunt was back on for a new state 4-H leader. A nationwide search was conducted and, after a rigorous interview process,

Dr. Cathy Haas was chosen and accepted the position. She started in July 2021 as the new Oregon 4-H Program Leader. Cathy brings many leadership and managerial skills, knowledge and practice in positive youth development to the 4-H program. Through the interview process, analysis done by the search committee, input received from colleagues, and reference checks, Cathy has shown that she is a strong leader with extensive supervisory and volunteer-management experience; is trained in and

has implemented research-based positive youth development pedagogy; has developed equity-centered curricula and programming; has experience in camp operations; has experience with finance, budget, and fundraising experience; and engaged in capital improvements. We are looking forward to the direction she takes Oregon 4-H. We extend a hearty Benton County 4-H welcome to our new Oregon 4-H Leader, Cathy Haas, and look forward to seeing her at Benton County 4-H events down the road!

4-H Open House Discover Yourself in 4-H

The Benton County 4-H Open House will take place on Thursday, October 7 at the Benton County Fairgrounds. 4-H is America's largest youth development organization serving more than 6 million youth annually. Benton County 4-H serves more than 3,000 youth annually through community clubs, school programs and camps. 4-H empowers youth with hands-on learning experiences to help them grow and thrive. By creating a safe and welcoming environment, youth develop

the skills needed to make a positive impact on the world around them.

Members are guided by caring adult volunteer mentors to lead hands-on projects in areas such as science, health, agriculture and citizenship. The 4-H year begins October 1st! Youth who are 9-19 years of age as of September 1, 2021 are eligible to join 4-H. We also offer a 4-H Cloverbud program for children 5-8 years old as of September 1, 2021. Cloverbud members explore a variety of topics, while developing social

skills in a non-competitive environment.

Join us Thursday, October 7, 6:30 p.m., at the Benton County Fairgrounds for our annual 4-H Open House (*formerly known as "Information Night"*) to learn about the Benton County 4-H Program, meet our members & volunteers and explore the majority of projects available.

If you cannot attend, but would like more information, please visit our website or contact our Benton Extension office.

Volunteer Today. Inspire for a Lifetime.

4-H volunteers are the key to a successful 4-H program and create positive life-changing experiences for youth. 4-H offers endless opportunities to volunteer. Most volunteers commit to on-going service as leaders, while others may assist with a single event or activity. Oregon has more than 6,400 adult and teen volunteers who

offer their time and talents to our program. Benton County 4-H is home to over 250 of those volunteers.

We are actively searching for adults who want to share their time and talents with our members! New volunteers receive a comprehensive orientation and training specific to their role, no knowledge or experience is

required. Discover how you can become involved and make a difference for the youth in your community.

Our first leader training of the new 4-H year will be held in October. Date and time to be announced. If you are interested in registering, please contact our office or visit our website for more information.

Papa's Pizza 4-H Fundraiser - October 14

An easy way to help raise funds for your Benton County 4-H Program is to go and dine in or takeout food from Papa's Pizza in Corvallis on Thursday, October 14. All you have to do is provide the cashier with the Benton County 4-H Papa's Pizza fundraiser flyer, and Papa's will donate 50 percent of the proceeds! Please contact our office or visit our website to receive a flyer. Thanks in advance for your support!

2021 Lee Allen Memorial Youth Market Auction

The Lee Allen Memorial Youth Market Auction was held on Saturday August 7.

The Auction raised more than \$840,000 to support 194 Benton County 4-H members!

These buyers purchased prize winning livestock raised by Benton County 4-H members. The buyers are supporting youth who are learning to produce high quality food for their tables. Being responsible, engaging in financial obligations and learning how to manage their own business operations only scratch the surface of the educational benefits Benton County 4-H members receive from participating in the program.

Dog Education Days

The 4-H dog project is a fantastic way for youth to train the family dog to be well behaved and give much needed socialization. However, during Covid-19, in-person



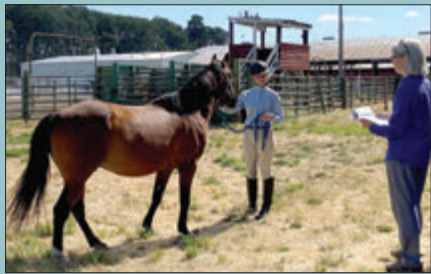
4-H member guides her dog through the rally competition.

opportunities for youth to learn these much-needed training techniques and for the dogs to socialize with other dogs, people, and environments were cut.

Although 4-H members were able to continue learning some concepts and about their dogs through virtual meetings, this still left a learning gap for both youth and dog.

When Benton County 4-H was given permission to start meeting in person again, we moved quickly to plan two educational dog days to help bridge that learning gap. Two evening outdoor workshops were organized in June and July with focuses on Canine Good Citizen (CGC) skills, general socialization, showmanship, and grooming. Youth and dogs both stretched their abilities as everyone was a little rusty, but smiles were abundant and the dogs all got along.

It may not make up for over a year of no in-person meetings, but it will help put the dog members on the road to successful partnerships with their dogs. Clubs continue to meet in-person now to build the youth up and prepare them for our Benton County 4-H Fair, which happened in August.



Horse fair Jody Einerson conducting a marketing contest with Rachael Vorster At Horse fair

Horse Fair

After a year hiatus, the Benton County 4-H Horse Fair took place on July 15-18. There were 21 members who participated in the fair, demonstrating their skills and knowledge of riding and showing their horses (and mule.) These members did wonderfully despite not being able to meet in person and practice riding during the majority of last year due to COVID-19 restrictions.

Award winners:

All Around

- Hailey McKinley, Novice
- Alyssa Lillie, Junior
- Brooke McKinley, Intermediate
- Rachael Vorster, Senior

Master Showmanship

- Cora Hathaway, Junior
- Brooke McKinley, Intermediate

- Cheyanne Phillips, Senior

State Fair Team

- Briahna Ledbetter, Intermediate
- Brooke McKinley, Intermediate
- Kendall Norcross, Intermediate
- Jessica McLennan, Intermediate
- Haley Sumners, Senior
- Cheyanne Phillips, Senior

Benton County 4-H Fair award recipients

Market Sheep

- Champion – Emma Hawkins
- Reserve Champion – Katy Rowley

Beef

- Champion – Ethan Stoneberg
- Reserve Champion – Sophia Bauer

Swine

- Champion – Brayden Thibert
- Reserve Champion – Lilly Schell

Meat Goats

- Champion – Kayla Carr
- Reserve Champion – Caleb Babcock

Poultry Market Pen

- Trinity Serafin (Turkey) – overall champion poultry market project
- McKenzie Hauck (fryer pen)
- Rilee Zielinski (heritage pen)

Rabbit

- Champion – Trinity Serafin
- Reserve Champion – Alexa Lindsey

Showmanship

Sheep

- Junior –
- Champion – Miley Richardson
- Reserve Champion – Archer Schroder
- Intermediate –
- Champion – Katey Rowley
- Reserve Champion – Chloe Hendrickson

- Senior –
- Champion – Emma Hawkins
- Reserve Champion – Carly Dowless

Beef

- Junior –
- Champion – Ethan Stoneberg
- Reserve Champion – Andrew Stoneberg
- Intermediate –
- Champion – Sophia Bauer
- Reserve Champion – Emma Burton

Senior –

- Champion – Ashley Sutton

- Reserve Champion – Carolyn Wilfong

Swine

- Junior –
- Champion – Colton Rice
- Reserve Champion – Falon Cleveland
- Intermediate –
- Champion – Katey Rowley
- Reserve Champion – Hallie Dapp
- Senior –
- Champion – Ty May
- Reserve Champion – Evan Burton

Pygmy Goats

- Junior –
- Champion – Hailey McKinley
- Reserve Champion – Bryce Hruska
- Intermediate –
- Champion – Hayden Spaulding
- Reserve Champion – Brooke McKinley
- Senior –
- Champion – Kayla Carr
- Reserve Champion – N/A

Meat Goats

- Junior –
- Champion – Miri Miller
- Reserve Champion – Daven Cleveland
- Intermediate –
- Champion – Aleaha Miller
- Reserve Champion – Caleb Babcock
- Senior –
- Champion – Addison Cleveland
- Reserve Champion – Kayla Carr

Dairy Goats

- Junior –
- Champion – Maggie Koning
- Reserve Champion – Falon Cleveland
- Intermediate –
- Champion – Briahna Ledbetter
- Reserve Champion – Hayden Spaulding
- Senior –
- Champion – Addison Cleveland

- Reserve Champion – Kayla Carr

Poultry

- Junior –
- Champion – Lexus Winn
- Reserve Champion – N/A
- Intermediate –
- Champion – Jenica Baker
- Reserve Champion – Ace Bozievich
- Senior –
- Champion – Julia Weldon
- Reserve Champion – Trinity Serafin

Rabbit

- Junior –
- Champion – Benjamin Reistad
- Reserve Champion – Pyper Baisted
- Intermediate –
- Champion – Alexa Eckhold
- Reserve Champion – Mason Luke
- Senior –
- Champion – Trinity Serafin
- Reserve Champion – Trinity Reistad

Cavy

- Intermediate
- Champion – Jenica Baker
- Senior
- Champion – Alexa Lindsey
- Reserve Champion – Trinity Serafin

Dog

- Junior –
- Champion – Daven Cleveland
- Reserve Champion – Hailey McKinley
- Intermediate –
- Champion – Chloe Hendrickson
- Reserve Champion – Zelda Cardon
- Senior –
- Champion – Shelzza Deaton
- Reserve Champion – Julia Weldon

Pigeon

- Junior –
- Champion – Pyper Baisted
- Reserve Champion – N/A
- Intermediate –
- Champion – Evelyn Vega

- Reserve Champion – Ace Bozievich
- Senior –
- Champion – Rilee Zielinski
- Reserve Champion – Julia Weldon

Top Female Animals

- Outstanding Heifer – Carolyn Wilfong
- Dairy Goat Doe – Hayden Spaulding
- Champion Meat Goat Doe – Addison Cleveland
- Outstanding Female Bird – Julia Weldon
- Champion Pygmy Doe – Bryce Hruska
- Champion Rabbit Doe – Alexa Lindsey
- Outstanding Ewe – Emma Hawkins
- Female Hog – Katy Rowley

FCSAS Top Awards

- Top Art
- Junior – Amira Engeholm
- Intermediate – Meradythe Allen
- Senior – Alexa Lindsey
- Top Photography
- Junior – Paityn Dilworth
- Intermediate – Chloe Hendrickson
- Senior – McKenzie Hauck
- Top foods
- Junior – Clara Gratsinger
- Intermediate – Ella Romer
- Senior – Shelzza Deaton
- Top Food Preservation
- Junior – Corbin Rodgers-Wu
- Intermediate – Jaiden Crabtree
- Senior – Shelzza Deaton
- Top Cake Decorating
- Junior: N/A
- Intermediate: Ella Romer
- Senior – Julia Weldon
- Top Clothing
- Junior – Alyssa Weeber
- Intermediate – Kyah Weeber
- Senior – Sierra Forester
- Top Horticulture
- Junior – Elias Schweitzer
- Intermediate – Brandon Baisted
- Senior – Phoebe Coen

STEM

- Junior – Alyssa Weeber
- Intermediate – Kyah Weeber
- Senior – Elise Reese
- Top Natural Science
- Junior – Hailey McKinley
- Intermediate – N/A
- Senior – N/A
- Top Educational Display
- Junior – Alyssa Weeber
- Intermediate – Ace Bozievich
- Senior – Trinity Serafin

Master Showmanship

Large Animal

- Junior
- Champion – Ethan Stoneberg
- Reserve Champion – Miri Miller
- Intermediate
- Champion – Katy Rowley
- Reserve Champion – Sophia Bauer
- Senior
- Champion – Ashley Sutton
- Reserve Champion – Ty May

Small Animal

- Junior
- Champion – Lexus Winn
- Reserve Champion – Benjamin Reistad
- Intermediate
- Champion – Ace Bozievich
- Reserve Champion – Jenica Baker
- Senior
- Champion – Trinity Serafin
- Reserve Champion – Julia Weldon

Marketing Contest

- Junior
- Champion – Isla Smith
- Reserve Champion – Hailey McKinley
- Intermediate
- Champion – Jessica McLennan
- Reserve Champion – Chloe Hendrickson
- Senior
- Champion – Hailey Sumners
- Reserve Champion – Lily Schell

High Point Exhibitors -

Large Animal

- Beef
- Junior – Ethan Stoneberg
- Intermediate – Sophia Bauer
- Senior – Ashley Sutton

Sheep

- Junior – Archer Schroeder
- Intermediate – Chloe Hendrickson
- Senior – Emma Hawkins

Swine

- Junior – Falon Cleveland
- Intermediate – Jessica McLennan
- Senior – Evan Burton

Pygmy Goat

- Junior – Hailey McKinley
- Intermediate – Hayden Spaulding
- Senior – Kayla Carr

Dairy Goat

- Junior – Falon Cleveland
- Intermediate – Hayden Spaulding
- Senior – Addison Cleveland

Meat Goat

- Junior – Daven Cleveland
- Intermediate – Aleaha Miller
- Senior – Addison Cleveland

Small Animal

- Rabbit
- Junior – Pyper Baisted
- Intermediate – Mason Luke
- Senior – Trinity Serafin

Cavy

- Junior – N/A
- Intermediate – Jenica Baker
- Senior – Alexa Lindsey

Pigeon

- Junior – Pyper Baisted
- Intermediate – Ace Bozievich
- Senior – Julia Weldon

Poultry

- Junior – Lexus Winn
- Intermediate – Ace Bozievich
- Senior – Trinity Serafin

Top Dog

- Junior – Daven Cleveland
- Intermediate – Chloe Hendrickson
- Senior – Shelzza Deaton