

The Grapevine



The newsletter for Yamhill County Master Gardeners

NOVEMBER 2017

•In this Issue...

- **The complete story: the YCMGA Community Garden 4- 9**
- **YCMGA October Calendar. 3**
- **Unabridged notes of YCMGA October board meeting & retreat 14, 15**
- **Finding marauding insect invaders in your kitchen 2**
- **Where are the Bugs on Your Windshield? 10**
- **It's about Thyme12, 13**
- **(Extension Agent in France = no articles this month)**

Special Community Garden Edition

At the YCMGA Planning Retreat on October 14th, the Community Garden management sought funds for major improvements (which were granted). Alan Wenner presented a "Power Point" presentation describing the history and accomplishments of the Community Garden since its inception.

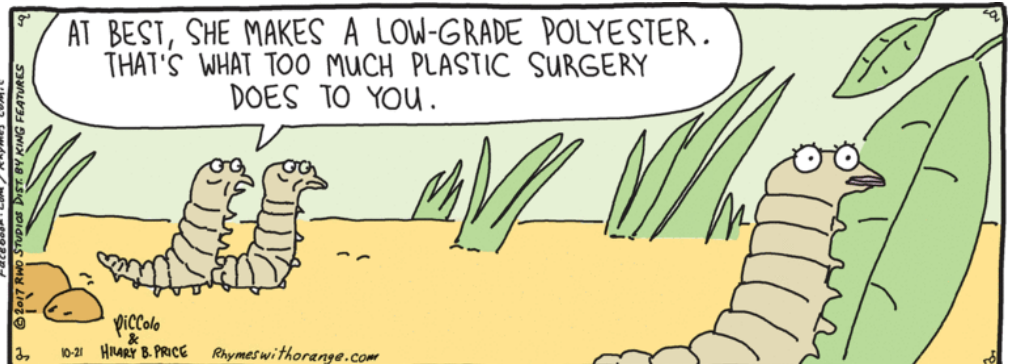
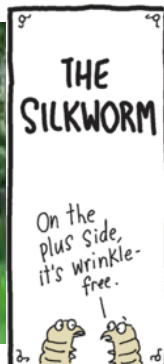
Four pages of this issue consist of information taken from the presentation, so that all Master Gardeners will be able to be familiar with what's going on at the Garden. For details on the financial requests, see "Board Meeting Notes" in this issue of the *Grapevine*.



Japanese Beetle is Coming!

As most of us already know, Japanese beetle eradication efforts have been intense and dramatic in Washington county, where many have been found.

Unfortunately, the beetle is now in Hillsboro and even closer to Yamhill County. Eradication efforts will be stepped up next year. As you have read and heard, the beautiful and iridescent beetles eat practically anything, reproduce rapidly, and have contaminated much of the U.S. Once they are established, there is no successful way to manage them or even significantly lessen their numbers.



Robert
Grossmann's



Buggy Bits

Time to Check The Kitchen Cabinets...

Now that we have survived the summer growing season and have plants that are working us to death in the greenhouse and our secret growing areas, it behooves us to also pay a little attention to our kitchen larder supplies. I guess I go on about this every year, but the "bugs" get into our stored foods all the time!



Most of the problem originates in the store from which we purchased the grains, flours, meals, and nuts that we brought home. Organic foods are not exempt. Anywhere you store materials that insects like to eat, "they will find a way" (as the "Jurassic Park" movie states) to find our stuff, feed on it and reproduce.

Probably the most common of these pests we bring into our homes is the Indian meal moth. They love everything that we do; pasta, rice, breakfast cereals, flour, jerky, nuts, - the list goes on. The moth larvae produce webbing that is easily seen in the containers of food.

The most obvious indication of a real major infestation is when the 1/2" larvae are seen crawl-

ing across your ceiling to find a place to spin a cocoon and pupate. Or, you see the 1/2 inch moths flying around your kitchen and in the cabinets. Also, webbing in a container of stored food usually indicates an infestation.

Happened to me once! Now I put all of that kind of stuff in the freezer for about a week until the ova (eggs) of the moth are dead. If you have this kind of invasion, get rid of the offending material by freezing or placing in the oven at 300 degrees or so for a time. Then put it in the trash! You don't want a re-infestation with these critters!

Many almost microscopic beetles also are brought into the home in our purchased food-stuffs.

They represent many different species, such as grain beetles, drug-store beetles and der-

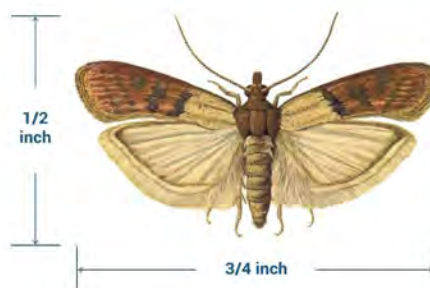
mestids.

They will infest about the same things that the moths will attack. It is disconcerting to pour out some flour you have not used for some time and find tiny brown beetles cavorting through the white stuff! Of course, you CAN use the flour! The beetles just add a bit of protein!

Things like jerky are prone to beetle attacks as well. Dermestids (carpet beetles and their relatives) love to feed on dried meats. I usually freeze this type of stuff for a week or so to make sure I have not brought home some unwelcome guests from the store.

I guess the bottom line here is to check everything you have that is stored every so often and look for telltale signs of pests. I have not mentioned the clothes moths, ants, silverfish, firebrats, isopods, etc. Oh, but that's another story.

Identifying an Indian Meal Moth



- Neutral coloration
- Long antennae
- Foldable wings that lay flat against its body

Yamhill County Master Gardener Calendar

NOVEMBER, 2017

6 **Forest Ecologist Suzanne Simard**, 7:00 p.m. at the Ice Auditorium on Linfield campus. Subject: underground fungi networks as communication among woody plants in an ecosystem.

2 **Insect Committee meets**, 10:00 am to noon, in the auditorium.

15 **YCMGA Board meeting at 5:00 p.m.** in Heritage Center Meeting room. Board meeting at 5:00, EAT (taking priority over awards), then **YCMGA Graduation** and distribution of awards.

ALL MASTER GARDENERS ARE ENCOURAGED TO ATTEND

16 **Insect Committee meets**, 10:00 am to noon, in the auditorium.
"Inventory of Roadside Vegetation" by Native Plant Society. 7 pm Carnegie room McMinnville Public Library

23 **Thanksgiving**: on your own, not a YCMGA-sanctioned event

DIY major pruning



'To the Root of It' @ 9:00 am. on radio KLYC AM 1260 with Sharon & Kyle.

Insect Committee meets every 1st & 3rd Thursday of the month, 10 am to noon, auditorium

COMMUNITY GARDEN: AN OVERVIEW

The Community Garden is Coordinated and Supported by the YCMGA

Principal YCMGA Members directly involved in the garden include:

Linda Mason

Annely Germaine

Tony Weddick

Tom Wozniak

Tom Canales

Marilyn Tigner

Glenda Hulett Wenner

Alan Wenner

The Missions of the Community Garden

1. To provide facilities for Yamhill County residents to grow their own food
2. To provide fresh produce to YCAP to feed the hungry
3. To provide support for Yamhill County Human Resources
4. To provide a Children's' Garden to develop young gardeners.
5. To provide an organic educational garden for any group
6. To provide accessible beds for physically challenged gardeners
7. To supply tools, supplies, and instruction to garden members.

Community Garden Timeline

2013: Discontinued relationship with the S/A Community Garden

2014: Built 8' high deer-proof fence and added gates, grew some tomatoes

2015: Built first raised beds

Made the decision to build raised beds in entire area of the garden

2016: Major expansion: new shed, new gate, accessible beds, greenhouse and 38 new raised beds

2017: Major expansion with 36 new beds plus added drip irrigation for 60 beds

Improved Greenhouse with heat, lighting and new benches

Developing 2nd and 3rd crops in both greenhouse and raised beds

2018: Planned expansion will be 36 more new raised beds plus drip irrigation for 54 beds.

2018 Expansion Complete, garden is self-funding

Major Sources of Funds and Donations

Commercial Flower Production in cooperation with **Incahoots**
McMinnville Coop Ministries - land use, greenhouse improvements and electricity
Sharon Jackson - tractor use
Linfield College Students – Labor, Labor and more Labor
McMinnville Community Fund – cash for irrigation system
YCAP – reserve water storage tank, fiduciary services and liability insurance
YCMGA – mutually beneficial relationship and involvement in the Plant Sale, etc.
Bailey Nurseries, Inc. – cash, supplies and intern labor
Wilco, Lowe’s, McMinnville Garden Club – cash, gift cards, garden shed
Kiwanis – cash, children’s gardens and accessible beds
Recology and Willamette Valley Mushrooms – compost and compost mix
Cascade Water Systems and Ridgeway – discounts on water systems and supplies
ProBuild Lumber – Reduced cost on all supplies and materials
Garden Fees
Member Dues



2014: First Year at Parkview

Children’s beds

Open Field

No irrigation

Very little income

Tomato plants for YCAP



2015: Second Year at Parkview
Installed underground irrigation system

Built 30 raised beds

Compost bins

Groundcover between beds

Herb garden in production



2016: Third Year at Parkview MAJOR EXPANSION

2 beds for physically handicapped

Garden Shed

Cedar wood chips in main isles

Heavy fabric on main isles

Changed Greenhouses

New front gate

38 raised beds

2017 ACCOMPLISHMENTS

- In addition to the expansion efforts, we also did the following:
 - Harvested and delivered over **12,000** pounds of fresh produce to YCAP food bank
 - Developed and improved the 600 SFT greenhouse for 3 crops
 - Provided over 600 1 gallon plants and over 300 3 ½ " pots for Plant Sale
 - Hosted several educational groups plus held 4 – 2 hour classes
 - Greatly improved the overall appearance of the garden
 - Took on the mowing and maintenance of the area surrounding the garden
 - Improved conditions for harvesting and for the comfort of the volunteers
 - Collected and delivered all green waste to Recology for hot composting
 - Debugged the drip irrigation system
 - Increased double cropping of raised bed gardening
 - The present garden area is nearly weed and grass free and available for year around gardening
 - We now have about 40 row gardeners and volunteers involved in the garden



2017 Bedding Plant Production

Tomato plants in gallon pots for YCMGA plant sale, 800 plus premium plants.

2018 plan would double to 1600 & improve variety selection.

***Will reduce strain on overcrowded MG facility
New benches have increased bench space by over 30 percent***

2018 Tomato & Pepper Plant production

2017 Trial on Tomato and Pepper Plants produced excellent results on growing determinate tomatoes and sweet peppers for donation to YCAP.

2018 plan is to grow 40 Willamette tomato plants and 30 green pepper plants in the greenhouse in 20 gallon containers with automatic drip irrigation.

There is no sunburn and no blossom end rot on this produce and we gain at least 30 days with the added heat in the greenhouse.





2017 Lettuce & Spinach Production

2017 Trial with Lettuce and Spinach growing 400 plants in 1 gallon pots in the greenhouse beds

Now appears to be very successful with first harvest on October 10

Plants will be harvested very easily on the benches

Plants will be transplanted to raised beds in early February (space is needed for tomato starts).



Other 2017 Improvements

Added 4 Steel Wagons - Very stable compared to wheelbarrows

Using old greenhouse benches for harvesting and cleaning of produce – greatly reduces harvest time and improves volunteer comfort

Improved front entrance and added 4 planters courtesy of Tom Canales and the McMinnville Garden Club



The Garden - Year One



The Garden now, in 2017

Where are the Bugs on Your Windshield?



Location of study on German nature preserve

Not long ago, a lengthy drive on a hot day wouldn't be complete without scraping bug guts off a windshield. But splattered insects have gone the way of the Chevy Nova — you just don't see them on the road like you used to.

Biologists call this the windshield phenomenon. It's a symptom, they say, of a vanishing population.

"For those of us who look, I think all of us are disturbed and all of us are seeing fewer insects," said [Scott Black](#), executive director of the Portland, Ore.-based Xerces Society, a nonprofit environmental group that promotes insect conservation. "On warm summer nights you used to see them around streetlights."

In 27 years, a loss of 76% or more of insect biomass

screen phenomenon is probably one of the best illustrative ways to realize we are dealing with a decline in flying insects," said [Caspar Hallmann](#), an ecologist at Radboud University in the Netherlands.

Hallmann is part of a research team that recently waded through 27 years' worth of insects collected in Germany. Between 1989 and 2016, according to a report published Wednesday in the journal [PLOS One](#), the biomass of flying insects captured in these regions decreased by a seasonal average of 76 percent.

[John Losey](#), an entomologist at Cornell University in New York who was not involved with this study, said he was impressed by the scope of the new research across time, space and habitat range. Insects were collected at 63 locations in Germany, in-

cluding grasslands, swamps, sand dunes, wastelands, shrub land and along the margins of human settlement. What made this research particularly remarkable, Losey said, was the extent of the observed decline. Other estimates have put rates of global insect biomass loss at 50 percent or less — disturbing, but not as dismaying as the results from the German fieldwork.

"The wind-

screen phenomenon is probably one of the best illustrative ways to realize we are dealing with a decline in flying insects," said [Caspar Hallmann](#), an ecologist at Radboud University in the Netherlands.

Researchers caught insects in what's called a malaise trap. Insects fly into the tented fabric, which funnels them into a collecting jar. The scientist gauged bug captures by mass. It's an assessment of abundance, not diversity, a measure that scientists call biomass.

Hallmann said the German study should be "representative for parts of the world under similar conditions," which is to say a human-dominated landscape coupled with intensive agriculture. But he cannot make more-specific comparisons, because "similar data sets do not exist elsewhere, to our knowledge," he said.



Malaise trap for insects

Where are the Bugs? (continued)

The authors of the new study attempted to tease out the roots of the decline. The scientists' investigation into climatic changes and other variables, however, eliminated most "prime suspects," Hallmann said. (In fact, the temperature increase observed over the

study period should have benefited flying insects, he said.)

One culprit could be the alteration of the landscape itself, the agriculture that surrounds the preserves. "This suggests a possible role for, for example, fertilizer and pesticide"



Author: *Ben Guarino*
Washington Post
October 17, 2017

{For more details, and the original scientific study, click on any of the links in [BLUE](#).}

Rita and Gene Need Your Help!

We are already in the planning stages for our Spring into Gardening event. We are in need of a few coordinators to lead a couple of Sub-Committees.

Sharon Dietrichson is stepping down as the Door Prize and Raffle Coordinator. She is willing to help out who ever would like to take on this task, and will walk you gently through the process.

She puts together the baskets for the raffle from the items donated by companies and master gardeners and sells the tickets. She also constructs the door prizes and sees that they are announced.

We also need someone to Coordinate the Nonprofit groups that have a table at the event. For example you would contact Soil and Water, 4H, community Garden, MAC Garden Club, to name a few. If you are interested in this please let me know. We are a *fun* group and I think you would find your experience enjoyable! Please let me know at reetcan@gmail.com if you are interested.

Extreme

Topiary



Thyme: the Superb Herb

Thymus vulgaris, thyme as we know it, gives us all kinds of ways to make puns: “thyme on our hands,” “thyme to kill,” “thyme will tell,” etc.

Thyme and beer soup was once used to cure shyness

Thyme’s generic name Thymus has a divided explanation of its origin. The Greek derivative Thymus means “courage.” However, there is an ancient

Greek expression meaning “to fumigate.” Thyme’s strong incense properties and use as incense to purify the air and chase away insects were ancient practices.

More confusion concerning thyme lies in the botanical classification, as there is a disagreement among experts. Linnaeus described 8 species of thyme in 1753. Others think there are only 3 basic types, but Europeans have discovered 7 distinct chemical forms. There are now over 400 specimens being studied at Cornell University. Thymus vulgaris is the most common and is known as English thyme.

From earlier times to the present, thyme has been associated with bees and honey. Because it attracts swarms of bees, it is a common Mediter-

anean practice for orchard growers to plant thyme as a ground cover to attract pollinators. The thyme-based honey is sold in many import stores. The bee-honey-thyme theme flourished during the Age of Chivalry and has since become a symbol of strength, activity, and bravery.

One extreme medieval application as an herbal remedy included a soup of beer and thyme as an antidote to shyness! (It was probably the beer that did the trick). Modern-day applications claim that it improves digestion, soothes coughs, eases asthmatic breathing, helps headaches, encourages sleep, and relieves flatulence. And don’t forget the antiseptic qualities. I must caution in the use of essential oil of thyme, as it is potentially



toxic. Just look at the labels on Vicks Vapo-rub, Listerine, and many cough drops to see this herb in action.

To grow this versatile plant in your garden, it needs full sun, but can tolerate some shade.



It is hardy in zones 5—9 and prefers a soil pH of 6.3 to 6.5. As with most plants, it also prefers well-drained soil. It can be a bit finicky to start by seed, so I recommended to start it indoors.

They grow to about 8” the first year, and require little care once established. It can become woody and straggly after a couple of years, but this can be kept in check with hard pruning twice a season, plus diligent pinching-off regularly.

Mid-summer is the first harvest, when you cut it back to 2” and dry by hanging or laying out on a screen. You may also freeze it. If you harvest again in the fall, cut back then to 4” to help its hardiness during the winter. Prune again lightly in February to stimulate new growth.

Thyme has a delicate green-with-faint-clove aftertaste: it ranks as one of the “fines herbes” in French cuisine. It is an herb that goes with all meats, stews, soups, vegetables and egg and rice dishes. It is an ingredient in poultry seasoning, Italian blends, Jamaican jerk sauce, and Cajun blackening spices. One note

here is that though creeping thyme is edible, it is seldom used as a flavoring.

For those who are into companion planting, it is said that



thyme repels cabbage worms and whiteflies, so it is good to plant with tomatoes, potatoes, eggplant, and brassicas.

In the garden as a landscape plant, thyme offers many colors and textures. This tiny-leaved perennial offers a multitude of

possibilities. The leaves and flower shades vary from grays to greens and gold, pure white through pink, and lavender to vibrant purples. Its fragrance is an added bonus. The culinary species can become an upright, bushy shrub serving as a backbone in landscaping. Woolly thyme can create a blanket of fuzzy foliage as it covers the ground.

Lemon thyme has bright golden leaves and a sharp citrus smell. There are also many variegated varieties with multi-colored leaves and flowers with spice-like scents such as caraway and nutmeg. A lot of the creeping varieties are sold as "steppables", meaning you use them as a groundcover that gives off a fragrance when crushed beneath your feet.

Even in that use they continue to grow.

This aromatic function extends to home and craft uses. Thyme is great as a sachet to repel insects, and can be used in the bath, in lotions, and of course in potpourri. Its scent blends well with lavender and lemon. There are also wreaths and arrangements through which thyme winds its way.

For us gardeners who rarely have "thyme" on our hands, we can start a nice collection of the different kinds of this plant. Who would ever think that hungry slugs would be such gourmands? Slugs and poor air circulation are the only problems with growing thyme. Otherwise, this herb is a great addition to any garden.



Beth Durr

DO NOT Chew a Cashew

And this is why...



There's a reason why grocery stores don't sell raw cashew nuts. Cashews are part of the same botanical family as poison ivy, poison oak, and poison sumac. The cashew tree produces the same irritating oil, urushiol. The nut itself is perfectly safe to consume, but if it comes into contact with any part of the shell during harvest, it will give the person who eats it a nasty rash. For that reason, cashews are steamed open, making them partially cooked even if they appear to be raw.

Source: "Wicked Plants" by Amy Stewart

YCMGA Board Meeting Minutes September 13, 2017

September Secretary's report: Approval of minutes was motioned by Rita, seconded by Tom, and agreed upon by everyone.

Treasurer's report: Carol Parks has already emailed all the Treasurer's Reports. YCMCA at the moment has \$45,448.99 in accounts, \$25,217.30 of which is unrestricted. (The restricted amounts are for the specific purposes of FFA-sponsored scholarships, and fuchsia-related endeavors).

The Heather report: The training schedule has been completed, and Heather is working on flyers for distribution to potential new students. Heather will be gone for a few weeks. She isn't upset that she'll be spending time in France, seeking new drought-resistant groundcovers. 120 people have been contacted about the upcoming MG classes, and to date 10 people are interested in joining them.

Education/outreach committee: After anguish and discussion, Nancy and Rita have made the decision to drop the "Lunch & Learn" program, due to difficulty in securing speakers, and lack of MG participation. Though members say they need these for earning education hours, there are plenty of other opportunities all year long. The committee is focusing on the main goal of education. Rita, Nancy, Tara, and Heather have received complaints from Master Gardeners that the plant clinics need to have more action, more demonstrations to increase interest in them, so concrete suggestions for such are requested. Since not enough MG's volunteer for all the clinics, the number of proposed clinics is being cut. All store clinics except for Kraemer's are cancelled, though an effort will be made to do requested ones. Tom would like people to offer to be responsible for a theme for the Farmers' Market for each month. Volunteers would plan and prepare materials for the booth demonstrations, but not be expected to man the booth. OSU's "What to do in your garden this month" would be an excellent source. On another topic, Rita will prepare and deliver a stirring speech for new students, to encourage them to participate in MG activities and stick with the program (versus taking the classes, then disappearing). No new field trips are being planned now, due to lack of participation, and the Community Garden staff was thanked for providing their highly successful classes, good for recertification.

Community Garden: Linda Mason reported that over 13,000 pounds of food have now been donated to YCAP, 16 new beds installed, and activity at the Garden is now winding down. Now is harvest time in the greenhouse.

Web/Publicity: Tom still would like to have someone help him run the website, though he seems to have lost all hope of really getting any help. Registration for "Spring into Gardening" will be on the MG website.

Seed-to-Supper: According to Tonia, the first week of classes will end in November. We now have 2 Spanish classes planned for McMinnville, and one for Newberg. Of course, more people are still needed to run the program.

Perennials Propagation: 640 gallon pots have now been filled and planted, the greenhouse is full, and the edibles for June have been ordered. The database is being worked on, and the chain link fence at the pavilion is up. Cuttings are now requested, subject to a number of requirements. Contact staff to learn what you must do if you want to donate plants. Warning: Japanese beetles still spreading!

Plant Sale Committee: The committee has had its first meeting of the year.

Mentoring: All mentor spots have been filled, plus there are three substitute mentors available. First meeting was on 10-24-17.

McMinnville Farmers' Market: Tom reported that the market booth has been quite successful, with 30 to 50 contacts per week. The last few weeks did taper off in market customers in general, and of course in contacts. This year trainees helped run the booth there.

Policy & Procedures Committee Has now made 16 or 17 drafts of committee overviews, and Pat is now reviewing them.

VRS hours must be submitted on or before October 31st to be included this year.

Nominating committee: The committee, consisting of Nancy, Rita, and Donn have called members and found some interested in running for office. We need a new President, new President-elect, and new blood.

Nancy strongly hinted that Alan Wenner could supply the new blood. We have enough members-at-large. To find out what is required for a position and the powers it bestows, read the Manual starting on page 94.

Resource Manual: Updating is in progress. Next it goes to Heather, then to Pat, then (hopefully) to new students.

Audit Committee: Linda Coakley will again be on this committee, along with Rita and Nancy.

Other business: Next board meeting will be as usual, on Wednesday, December 13th. For large purchases, accounts at businesses are being applied for, though not many large purchases (such as potting soil) are c.o.d. (Most are on account).

Rita motioned to end the meeting, Tom seconded the motion, and that meeting ended at precisely 10:00 a.m. And then, the "FALL PLANNING RETREAT" began.

FALL PLANNING "RETREAT" is a line-by-line review of the budget that was in effect this year and the proposed budget for 2018. Projected spending for this year, actual spending for this year, and proposed budget for next year are studied, and this is when amounts spent may change if necessary. We all became apprehensive when Alan Wenner approached with a way-too-wide smile for us. Even more revealing was that he had a detailed Power Point® demonstration prepared, a sure sign he wanted a *significant* amount of money. And we were correct. Alan began by informing us that there had been a "misunderstanding" last fall when he had promised that was going to be his last request for funds. The misunderstanding was that he hadn't meant it, and the misunderstanding was on our part, not his.

Over 4 years, over 6000 hours have been put into the Community Garden. He, Linda Mason, and Glenda each put in about 500 hours per year. The garden is self-supporting re: ongoing expenses, because of money earned from the plant sale. When Pat asked what their plant sale net is, Alan didn't actually give an answer but did gradually creep perilously close to Pat as he spoke. Smiling all the while... The Garden needs about \$8,000 for added drip irrigation, \$3,000 for 36 raised beds, and \$1,000 for compost for a maximum total of \$12,000 of proposed capital improvements. Annual operating expenses average \$4,000 annually, making a total of \$16,000 needed for 2018. The Garden request is for \$8,000, and the balance will be covered by the Garden. Alan's logic for making the request was quite straightforward: YCMGA has lots of money, and the Community Garden does not. A polite term would be "equalization of assets."

Pat mentioned the possibility of having a capital budget for longer term expenses and for donations. This is now categorized under "programs" as donations. The operating budget is for consumables (used within one year of purchase). Anna promised that her husband would advise us on this when he has time. Then Rita motioned we give the Community Garden \$8,000, Nancy seconded it, everyone okayed it, and Alan will get his money!

Education/Outreach Committee: A survey regarding the future of "Lunch & Learn" will be going out to all members now and again at graduation. There is a possibility the committee might want to reach the public to gain viable attendance numbers. Also, see page 1 of these notes.

Plant Data Base: According to Ruth, information in the database will include at least common name, method of attainment (used for inventories), and name in Latin (except for vegetables). An inventory of live plants will be in March, dead ones not at all. A planning list will be constructed, and the USDA master list will be used as the primary reference. Tom suggested the information have a user interface so that all MG's can view it, but only the committees have the power to edit. It would be "Read only" on the website.

Plant Sale: Susanne said a meeting has already taken place. Jeff won't be able to do box collection nonstop as he did last year, so Tom promised to help him. However, the storage building on the fairgrounds is no longer available for free, and space in a storage bay that would be free is virtually inaccessible by humans (even young ones). A new location is needed in McMinnville. Donn suggested we might have to pay for storage in the original building, or buy cardboard trays that are already broken down (and then assemble them prior to the sale). The sale will be the first weekend in May. Right now, there are about 10 customer-use carts available, plus 4 from the Community Garden. Emblazon owner's name on each! Spry help is needed to take carts to and from vehicles during the sale: 4H students are a possibility.

Calendar: New sign-up calendar has not yet come to life, so right now is used only for scheduling use of the old auditorium.

All meetings concluded at 2:03 p.m.



Yamhill County Extension
2050 NE Lafayette Avenue
McMinnville, OR 97128-9333

<http://extension.oregonstate.edu/yamhill>



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. For additional OSU Extension gardening information, visit:

Oregon State University Extension Service offers educational programs, activities, and materials without discrimination based on age, color, disability, gender identity or expression, marital status, national origin, race, religion, sex, sexual orientation, or veteran's status. Oregon State University Extension Service is an Equal Opportunity Employer.

The Grapevine

THE GRAPEVINE IS PUBLISHED MONTHLY BY THE YAMHILL COUNTY OSU EXTENSION OFFICE IN COOPERATION WITH THE YAMHILL COUNTY MASTER GARDENER™ ASSOCIATION, 2050 LAFAYETTE AVENUE, McMINNVILLE, OR 97128-9333. (503) 434-7517.

FOR FREE SUBSCRIPTION BY EMAIL, SEND REQUEST TO ABOVE ADDRESS.

GENERAL MEETINGS OF THE YAMHILL COUNTY MASTER GARDENERS™ ASSOCIATION ARE ANNOUNCED IN THIS NEWSLETTER AND ARE OPEN TO THE PUBLIC.

CONTRIBUTORS VARY BY MONTHLY EDITION.

GRAPEVINE EDITOR: DONN CALLAHAM

<http://extension.oregonstate.edu/yamhill/>

Yamhill County Master Gardener™ Association Executive Board

President: Pat Fritz

Presidents-Elect: Rita Canales & Nancy Woodworth

Secretary: Donn Callaham

Treasurer: Carol Parks

OMGA Rep: Apryl Garmon

OMGA Alt.Rep: Linda Coakley

Members at Large: Tom Canales
 Tonia Beebe

Heather Stoven, Yamhill County Extension Faculty for Community Horticulture

