

The Grapevine



The newsletter for Yamhill County Master Gardeners

July 2021

HELP WANTED!

A MASTER GARDENER TO BE EDUCATION/OUTREACH COMMITTEE CHAIRPERSON.

CONTACT RITA CANALES OR CARLA STABLES FOR DETAILS.

HELP PLAN CLINICS, EDUCATIONAL ACTIVITIES, FIELD TRIPS & MORE.

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Fire-Wise Landscaping

Online July 13, 3 pm

All past Spring-into-Gardening Classes Available here:

[Spring into Gardening classes](#)

All past Gardening Classes available at this site:

<https://extension.oregonstate.edu>



"I know times are tough, honey, but particleboard again?"

YCMGA COMMITTEE CHAIRPERSONS:

Awards/Memorials
Nancy Woodworth
Polly Blum
Linda Coakley

Community Garden
Linda Mason
Susan Burdell

Demonstration Gardens (2)
Sue Nesbitt
Donn Callahan

Education Outreach
Rita Canales

Newsletter
Donn Callahan

Farmers' Mkt. Mac.
Tom Canales

Farmers' Market Newberg
Peter Steadman

Garden-to-Table
Gene Nesbitt
Tonia Beebe
Gloria Lutz

Greenhouse
Linda Coakley

Hospitality
Gail Stoltz

Insect Committee
Gin Galt
Terry Hart

Library
Beth Durr

Plant Sale
Pat Fritz
Marilyn MacGregor

Propagation
Pat Fritz
Marilyn MacGregor

Publicity
Tom Canales

Scholarships
Susan Nesbitt

Social Media/Website
Tom Canales

Spring into Garden
Carol Parks
Becky Karver

Sunshine Committee
Polly Blum

Mission Impossible



Michael O'Loughlin at a roadside plot

A recent front-page article in the *News-Register* of McMinnville featured Yamhill County Master Gardener Association member Michael O'Loughlin. Besides being deeply involved in the Oregon Bee Atlas, Michael is now one of the key players conducting experiments on roadside vegetation in Yamhill county.

The goal is to find plants other than grass and weeds that can be used along county roads. The parameters of what is needed, however, are what make this akin to a "Mission Impossible."

The plants chosen must:

- Be **affordable** (thus eliminating many native

grasses and forbs)

- Be able to **outcompete** all weeds.
- **Cover soil** completely enough that there are no bare spots.
- **Thrive** on steep banks of mixed clay and gravel.
- **Never need watering.**
- **Control** erosion and **filter** runoff.
- Require **no increase** in roadside maintenance.
- **Be short** (for drivers' vision) with **minimal mowing.**

- Be of **benefit** to native pollinators.

- **Not contaminate** nearby fields with their own seeds.

Three experimental test strips are now planted along the road fronting McLoughlin's farm, and more are planned elsewhere in the county. It will take at least several years to identify the best plants, but the resulting roadside planting will benefit Yamhill county both aesthetically and in a practical sense while enhancing pollinator habitat.



Dogs Sniff Out Little Cherry Disease

In central Washington state, volunteers are working with researchers, growers, and USDA experts to train dogs to sniff out "little cherry disease".

The disease, caused by phytoplasma or one of two viruses, prompts trees to produce cherries that are small, pale and weak-flavored, making them unmarketable.

Growers typically can't detect the disease until it's too late—when the only solution is removing the infected tree to prevent the disease's spread.

The goal of this project is to train dogs to differentiate between clean and diseased wood and to detect the disease early, when the trees are dormant or in the nursery.



YCMGA QUARTERLY REPORT (APRIL, MAY, JUNE)

Work in the Greenhouse this year with COVID restrictions has been quite difficult. We were limited with the number of people who could work in the greenhouse instead of our larger crew. We were still able to produce all of the annuals and vegetables that we usually produce for the plant sale.

The Yamhill Master Gardeners held their first on-line plant sale this Spring. Shopping and ordering took place through Shopify, starting in April. Drive-through pick up of orders happened for 6 days in early May. Almost 40% of the sold plants were vegetables, 20% were perennials, the rest were from various categories (ground covers, annuals, herbs, etc.). We had 383 completed online sales. In total, we earned \$18,700 from the Plant Sale, which was \$5,000 more than anticipated. It required a lot more work than a regular face-to-face sale, but proved to be a winning choice for pandemic conditions.

YCMGA was able to award 3 scholarships of \$1,000 each to seniors graduating from Yamhill County High Schools who plan to major in a field related to horticulture. We had several highly qualified applicants and the decisions were difficult.

The McMinnville Community Garden is in full swing. They have 25 bed gardeners, all of whom are veterans of the Garden. We are not bringing in any new gardeners this year because of the pandemic. All gardeners are working under strict protocols and have assigned days and times to tend their beds in order to maintain proper social distancing. Gardeners, Core Team members and They provided a total of 517 plants of which 459 were sold.

The remaining 78 were distributed to nonprofits in McMinnville. YTD we have harvested and provided 616 pounds of fresh produce (mostly greens and herbs) to the regional food bank. Another 418 pounds have been distributed through the McMinnville Cooperative Ministries food table.

We have been hard at work getting the YCMGA Demo Garden cleaned up and ready for summer. Some old non-productive plants have been replaced with more drought-tolerant and pollinator-friendly species. Other areas are being renovated and rejuvenated including the water fountain and the sundial. The annual beds and barrels have been planted. The rose garden is in full bloom and it is already time to begin deadheading them to keep them blooming.

YCMGA has completed two online beginning gardening classes as part of their "Garden-to-Table project". The Garden-to-Table project has several components including a 6-week online class, mentoring for participants, raised beds or containers for home gardens or Community Garden space, and seeds and plants.

We feel our Garden-to-Table classes were a success. The mentoring program has good potential to increase the sustainability and level of success of individual gardeners, especially if they are less experienced. Providing the raised beds, containers and Community Garden space along with the plants has given the participants a jump-start with their gardens. This project has provided volunteer involvement for approximately 20% of the active Yamhill County Master Gardeners during the shutdown this past year.

A total of 40 Yamhill County participants completed our Zoom classes (February through April). The weekly presentations covered the basics of vegetable gardening; garden space and plans, soil, planting/transplanting, maintenance, harvesting and food storage/preservation. There were 6 instructors. A booklet was given to all participants which contained supporting materials for the classes and additional resources that could be accessed individually.



Polly Blum, YCMGA

Representative to OMGA.

OMGA™

Oregon Master Gardener Association

THE YAMHILL COUNTY MASTER GARDENER AWARDS...

THE OREGON MASTER GARDENER ASSOCIATION REQUESTS EACH CHAPTER TO SUBMIT THE NAMES OF THE "MASTER GARDENER OF THE YEAR" AND "BEHIND THE SCENES" AWARDS EACH YEAR BY MAY 15TH, TO BE ANNOUNCED AT THE ANNUAL "MINI-COLLEGE" EVENT. THE YCMGA AWARDS COMMITTEE SELECTS THE TWO INDIVIDUALS BASED ON THE INTENSITY AND BREADTH OF THEIR INVOLVEMENT. THE WINNERS WERE ANNOUNCED AT THE JUNE, 2021 BOARD MEETING. THE OTHER YCMGA AWARDS WILL BE PRESENTED THIS FALL AT OUR ANNUAL GATHERING.

2021 YCMGA Master Gardener of the Year

TOM CANALES



Tom volunteers for numerous YCMGA programs. He organizes, sets up, and mans the McMinnville Farmers' Market booth, making sure that it is always staffed. As a mentor to new members, Tom lends his expertise to the recruits, making sure the trainees have all the tools they need to succeed, including an annual review of the YCMGA policies, procedures, and resource manual.

Tom's engineering software skills have enabled him to provide improved systems for our association, including a new website. On that he keeps us current on all MG events, documents, member directory, historical archives, monthly newsletters, and all board meeting notes.

He also created and maintains an efficient sign-up system for volunteers for all our events and all the office desk clinic hours. He creates and distributes all our publicity as well, and regularly helps our computer-challenged members learn new skills.

Drawing on Tom's resourcefulness and advanced technological skills, YCMGA was able to continue its annual educational series, Spring-into-Gardening, despite the COVID shutdown. For this event he created the weekly webinars with guest speakers and volunteer panels, and took care of all the publicity.

As a member of the Greenhouse Improvements and Demonstration Garden committees, Tom happily demolished the antiquated greenhouse interior and coordinated the procurement and installation of new equipment for annual propagation, as well as building a new soil bin outside. For the demonstration garden he designed and built a beautiful trellis gracing the entry to our rose garden, and he has just finished creating a bench and arbor for the demonstration garden.

Tom pursues all of his service to the Master Gardeners with enthusiasm, flamboyance, and humility. He expects nothing in return for all his achievements, clearly deserving to be "Master Gardener of the Year" for 2021.





Bench and arbor recently built and installed by Tom at the Yamhill County Fairgrounds Demonstration Garden.



YCMGA 2021 "Behind the Scenes" honor

DONN CALLAHAM

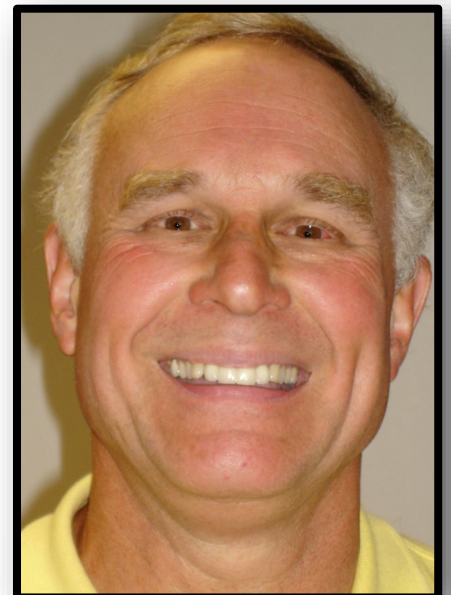
Donn Callaham has been extensively involved with YCMGA since 2015, when he became a member. He has been out in the forefront as secretary of YCMGA for 5 years, even during the virtual meetings on Zoom. He does a great job taking notes, keeping us all well-informed, and tries to maintain humor in his notes and during the meetings, adding levity to a dry subject.

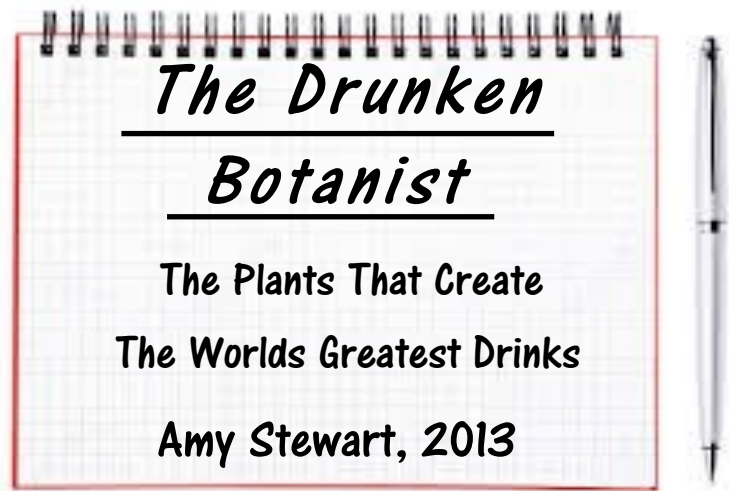
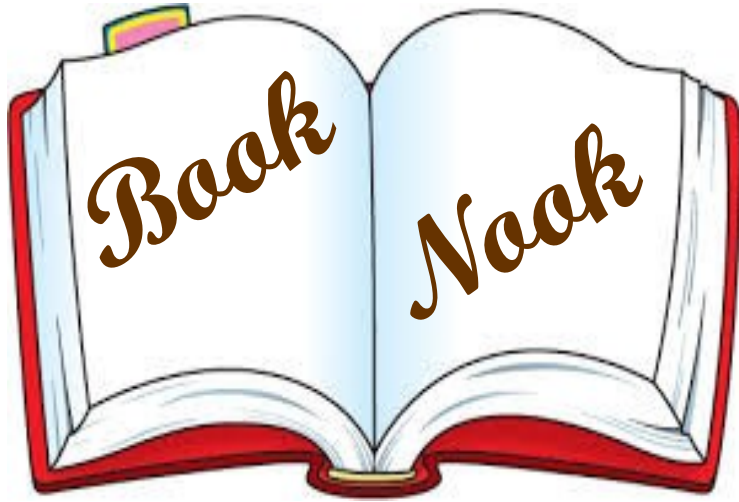
In the background he rejuvenated and is taking care of our Demonstration Garden at the Extension Office. It has been difficult in these times to keep it up, but last year when we had a slight pause during quarantine, he went right out to get it back to its former glory.

Before COVID he was at the office regularly doing intakes and helping others working on them. Since March 2020 he has been doing intakes steadily from home. He has been a trainee mentor, is on the Insect and Demo. Garden Committees, and helps at every major event. He is always willing to lend a helping hand with projects such as helping build the soil bin, digging up reject hoe. In fact, he really enjoys bringing in the heavy machinery.

As if all this weren't enough he also edits our monthly newsletter *The Grapevine*, and researches and contributes articles every month. He keeps us well-informed and entertained.

We in Yamhill County are extremely lucky to have Donn.





With no access to the MG Library, I'm raiding my own personal library. Amy Stewart is best known for her book, Wicked Plants, which I previously reviewed a few years ago. She also has written Wicked Bugs.

You don't need to enjoy alcohol to enjoy this book. There's enough botanical trivia in it to make for a fun trip through plants and their uses. In the 'Aperitif' (Introduction), she admits she got the idea for the book at a garden writer's convention in Portland. While on a quest for ingredients for a recipe a writer from Tucson suggested, she found herself in a liquor store and discovered every bottle in the store represented a botanical species. She says with this book she hopes "to supply a little history, a little horticulture, and even some agricultural advice..." She goes on to "give you a taste of the dazzlingly rich, complex and delicious lives of the plants that go into all the bottles behind the bar." [p xii-xiii]

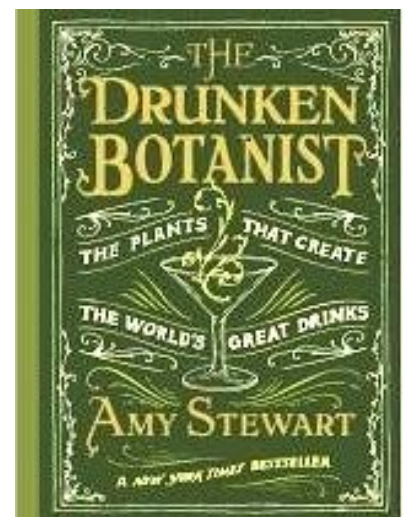
This book is divided into three parts. Part I deals with the chemical processes of fermentation and distillation. Part II covers herbs, spices, flowers, fruits, trees and seeds used to suffuse and infuse drinks. Part III addresses mixers and garnishes including vines and vegetables. *Spoiler alert!!* The vines in question are berries and hops. The vegetables can be the salad attached to your Bloody Mary.

This is not a book you read cover to cover. It's more of a "thumbing through" experience. It is well-organized, and with an 18-page index, you can easily find what you are looking for or might

have missed.

The first thing that caught my eye flipping through the pages deals with oak. The practice of storing whiskey or wine in oak began centuries ago as a solution to storage and became a discovery in creation of taste. Actually, wooden barrels have been around for at least four thousand years. Oak is hard and dense but still pliable when saturated. The trees are "ring porous," meaning that the vessels that carry water up the tree are found in the outer growth ring. It is the heartwood, which doesn't conduct water, that makes the best water-tight barrel. Different oaks give off different flavors due to tannins. European oak gives off a robust, full-bodied flavor conducive to wine-making. American oak produces more spicy flavors like vanilla, peach, apricot, coconut and clove, which pair well with making bourbon. There're four full pages (p. 51-55) explaining the complexity of using oak in barrels, including the discussion of burning the inside to add a layer of charcoal.

Then there's fermented bug juice! Actually, a particular species of scale, about the size of a tick and which preys on a specific species of oak, produces a gummy extract. At first it was used as a dye, but by the eighth century, Italians were using it in a medicine/



YCMGA Scholarship Recipients, 2021

Isaac Watcherson is a 2021 graduate of Amity High School. His foundation is in the grass seed industry and he is eager to learn about landscape management with a goal of becoming an arborist. He has been an active participant in 4H including stints as a Junior Fair Superintendent and Camp Counselor-in-Training. Isaac will be attending Clackamas Community College where he will be pursuing an Associate's Degree in Landscape Management.



Isaac Watcherson

Grace Adams is a 2020 graduate of Dayton High School. Her dedication to the FFA mission is exemplified by her achievements both at the high school, state and national levels. Grace selflessly chose to delay her post-secondary education in order to fulfill her responsibilities on the 2020-2021 Oregon FFA State Officer Team that provided leadership and training to over 11,000 members in 111 chapters in Oregon high schools. Grace served as chapter president at Dayton High School as well as president of the Lower Willamette District. Grace plans to enroll at Oklahoma State University where she will study Agriculture Business and Communications which she hopes to utilize in continuing her mentorship role.



Grace Adams



Cydney Stables

Cydney Stables is also a 2021 graduate of Amity High School. Her first exposure to agriculture was working as a young child at her family's produce stand. From there, her life-long love of agriculture led to numerous 4H awards including serving as 4-H ambassador both at the county and state levels as well as a Yamhill County Fair and Rodeo Ambassador. Cydney also served as Amity High School's FFA Chapter President and high school greenhouse manager. Additionally, she was named Oregon's Miss Agriculture USA. Cydney is enrolled at Graceland University in Lamoni, Iowa and would like to become a spokesperson for the agriculture industry.



The Drunken Botanist, Cont.

liqueur. They started flavoring it with cinnamon, nutmeg, vanilla, citrus and cloves. You can still buy it in some specialty shops in Italy.

Another interesting tidbit I picked up is the fact that the young green tips from spruce trees contain Vitamin C. Captain James Cook used a recipe for his crew to curb scurvy outbreaks. Spruce twigs were boiled in water with some tea (for flavor) then combined with molasses and yeast. The fermentation begins, and so was the birth of spruce beer. Out of thirty-nine spruce species, the highest levels of the vitamin are found in the red and black spruce.

That brings us to cloves. Personally, I knew very little about them before this book. A clove is not a seed or fruit or even the bark of the tree. It is,

in fact, a tightly closed flower bud that has been plucked from an Indonesian tree. (p. 151) Due to centuries-long spice-trade wars, wild clove trees were nearly wiped out. The clove tree itself is quite elegant, as the leaves change from pale gold to pink to green throughout the season. The buds must be harvested at a precise time, when they turn light pink. Sometimes there can be as many as eight harvests in one season!

I picked up my copy of this book last time Mini-College was at Linfield. It really is a fun book and chock-full of information. I can hardly wait to get back into the MG Library to visit some of my old friends—books and humans both.

Beth Durr



Know How to Identify Poison Hemlock

Poison hemlock (*Conium maculatum*), is a widespread toxic biennial plant in the carrot family often found in open sunny areas, fields, vacant lots, and roadsides. Eating even a small amount of any part of this plant can kill people, livestock, and wildlife. It is commonly confused with Queen Anne's Lace (*Daucus carota*), but the differences are quite pronounced.

Poison Hemlock

Queen Anne's Lace

HEIGHT AT MATURITY

6' to 10'

3' to 6'

FLOWERS

Numerous tiny white in umbrella-like clusters on ends of branched stems.

One densely-packed umbrella-like flower cluster

STEMS

Smooth, hollow & purplish-speckled

Hairy

CRUSHED ODOR

Unpleasant, mousy odor

Pleasant odor of carrots



STEM: POISON HEMLOCK & QUEEN ANNE'S LACE

FLOWERS: POISON HEMLOCK (L) & QUEEN ANNE'S LACE (R)

Nancy Woodworth



Ponderosa Pines "Bloom"



(Sidenote: David Douglas named this pine "Ponderosa" because of its heavy "ponderous" wood when green).

People rarely see pine tree "blossoms", as the reproductive parts are on the tips of branches of mature pines, and must be at eye-level to be seen. (Established pines are almost always self-pruned or limbed up.)

The pollen cones are a bright red, but only about half an inch long. The half inch long bright red male pollen cones are sometimes referred to as "blooms" since they can look like flowers, however conifers are non-flowering plants. Seeds are produced on a two-year cycle: the tree "flowers" from April to June of the first year, and cones mature and shed seeds in August and September of the second year.

The species is monoecious (male and female on one plant): male pollen-producing cones are yellow-red, cylindrical, in clusters near ends of branches; females are reddish at the branch tips.



Education & Outreach Opportunities

We (OSU Master Gardeners) educate people about sustainable gardening in the Pacific Northwest via annual Master Gardener trainings, educational opportunities for the general public, and recommendations and advice delivered by trained volunteers. All of this is the responsibility of the Educational/Outreach Committee.

We need you to attend. I know you all hate Zoom; so do I. We need it just a little longer and we really need to start making plans for 2021. Now that we can have outside activities, we will begin by planning educational talks at the Demo Garden, but we also **need people to be in charge of:**

Plant Clinics (At most major horticultural events in Yamhill county)

1. Sign up to operate clinics
2. Maintain Clinic Boxes (organizing and refilling consumables)
3. Contact event organizers and stores to arrange clinics
4. Be responsible for publicity for Clinics
5. Create activities for children, and procure necessary supplies

Public Educational Activities/Events, Classes

Publicity for Events

Speakers (obtaining and planning for speakers for our membership)

Field Trips

Social Events

Farmer's Markets (setup, tear-down, and staffing weekly)

VOLUNTEERS ARE ALSO NEEDED FOR :

Garden-to-Table (Contact Gene Nesbitt at ghnderm@gmail.com)

Spring-into-Gardening— **A co-chair is needed**



Rita Canales



Extreme Topiary



Survivor Trees...

PESKY PROFILES

By Heather Stoven

Sunscald



In light of our upcoming heatwave (which will be passed by the time this issue is printed) I thought I would address **sunscald**. It is likely you will see some symptoms of

this in your gardens and we may get some desk inquiries now or later in the season about damaged plants.

Sunscald is the damage that occurs to plant tissue from excessive sunlight. These symptoms may be manifested by lesions which are bleached, necrotic or chlorotic. Many different kinds of plants and plant parts are susceptible to sunscald. We commonly see it in the vegetable garden on things such as peppers or tomatoes. However, other fruits such as raspberries, blackberries, grapes and apples can also be damaged.

Lastly, plant tissue such as leaves and bark can be

damaged. We regularly get rhododendron leaves brought into the office with a "disease" on the leaf surface when in fact it is **sunscald**. Most severe to plant health is damage to bark of young trees when it is split on the south or west-facing side of the tree. This can have long-lasting implications and severely damage trees, kill tissue and allow entry for pathogens. Often symptoms may not show up immediately, so keep this in mind if working the desk in upcoming months.

Unfortunately once sunscald occurs, there isn't much that can be done to undo the damage. However, preventive measures can be taken. Some examples are to wrap or paint young tree trunks, provide shade or move containerized plants if possible, and irrigate well before extreme hot weather.



Heather's Highlights

Hello everyone, I hope you are all staying cool through this record heat. I am thinking of all of you and hope you are doing well. On the positive side, we do have some good news regarding opening the Master Gardener program and in-person activities. The Yamhill County Extension Office will be opening to the public with regular hours on July 6th. On Monday 12th the office will begin hosting desk clinic hours for Master Gardeners to volunteer in the office. We

also are no longer requiring COVID paperwork to volunteer in-person and we do not have limits on the number of volunteers working outdoors in gardens, however sign-ins for contact tracing are still required. Carla will send out an email during the next week which will give some details on protocol and sign-ups for volunteering at the desk. Provided all continues to go well with COVID cases, we will be at the Newberg and McMinnville Farmers Markets for the end of the season starting in September. However, do not throw away your Zoom password yet, we will not be opening the auditorium to in-person meetings at this time. I am excited about opening up again and hope to see many of you soon! Enjoy your summer!



**CONNECT
COLLABORATE
CULTIVATE**

LAST CHANCE!



Dr. Jay Pscheidt

IT'S ABOUT THE SCIENCE

Mini College, July 16 & 17 2021, is an opportunity to expand your knowledge with up-to-date research and information, improve the gardening experience and sharpen your skills used in helping the public with horticulture questions.

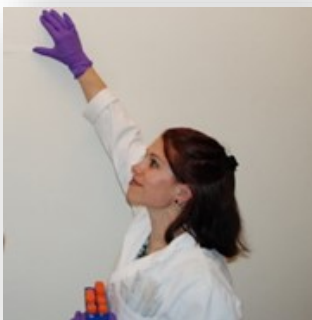
ORGANIC PRACTICES * SOIL SCIENCE * POLLINATORS * INSECT ID * HYDROPONICS * PLANT SELECTION



Saturday Keynote: Our own Gail Langellotto will present...“Oregon Master Gardener Program – Successes, Challenges and Opportunities.”
OSU Master Gardener Annual Report.

Visit the Website – Register Now

www.mastergardenerminicollege.org



Dr. Mhuireach will introduce the body of research investigating human exposure to environmental microbes, including those associated with soil and plants, and their potential health effects. We will also explore microbial sampling methods and a citizen science project to understand microbial transfer dynamics during gardening.

Visit our website...mark your calendar...register now.

<http://mastergardenerminicollege.org>

REGISTRATION NOW!

Plan to join us for this year's best virtual educational experience.

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In the sweltering heat of June/July my thoughts turn to the fall and winter crops that I'll grow. "But," you wail, "we've just gotten the summer crops growing strong, and have started harvesting. And now I need to think about fall? Can't I just relax and enjoy the summer?" Well if you want to have a garden harvest in November, December, January, February, and March, now is the time to take the steps necessary to make that happen.

There is a wide variety of vegetables that we can grow in the Willamette Valley for winter harvest. The crucial ones that I need to plant in July for the Chef's Garden are beets, broccoli, carrots, cauliflower, and kohlrabi. Leafy greens and scallions can be planted in early August. Of course, if you or your family don't like any of the above, don't plant them. Gardening takes effort, so don't waste that effort. Plant only what you will eat, rather than planting something you don't normally eat in the vain hope that you'll magically like it in December!

Starting cool season crops in the heat of summer is challenging. I start the seeds in seedling trays and with the judicious use of shade cloth keep the soil cool enough for seeds to germinate.

Last year, I had trays and trays of young broccoli and cauliflower sitting in the shade outside the greenhouse. Well, a vole moved in the next day and treated those vulnerable plants as his personal salad bar! This year I have "Cat 1" and "Cat 2" to keep the unruly rodents in line. The downside to cats is their propensity for plopping down on top of young plants, creating other sorts of problems.

I consult three documents for what to plant and when to plant it.

1. OSU Extension's "[Fall and Winter Vegetable Gardening](#)", or PNW 548. The exciting news is that this publication is being updated into a major tome which is very well-written and researched. It is currently in the formatting process. Stay tuned for its release: Heather will let us know.
2. Seattle Tilth's "[Maritime Northwest Garden Guide](#)" is another wealth of information with cool charts and graphics. It walks through month by month as to what can be planted inside and outside, and the general time when you can expect to harvest said crops.
3. From Oregon Tilth, I frequently consult their "[Planting and Harvest Calendar](#)". This is a simple 2-sided chart with the estimated harvest season and the general planting window for more vegetables than you probably will ever want to grow.



*Anna Ashby, Master Gardener
Master Beekeeper*

Which Summer Surface is Best?

These are the temperatures of different outdoor surface treatments measured on a hot August day in San Francisco. (This done to compare the use of real grass with other popular surfaces).

Real turf: 98° F.

Concrete pad: 120+° F.

Asphalt: 134° F.

Artificial turf: 148° F.

REAL GRASS IS BY FAR THE COOLEST MATERIAL—ALMOST 50 DEGREES COOLER THAN ARTIFICIAL TURF!

UV LIGHT TREATS POWDERY MILDEW

A robot shines an eerie green as it maneuvers over rows of grapevines at Willamette Valley Vineyards. It is an autonomous, self-driving machine equipped with special ultraviolet lighting, and it eliminates the use of fungicides to annihilate powdery mildew.

This is the [first use](#) of an autonomous robot applying ultraviolet light in a commercial setting. The machine is



Ultraviolet light being used to treat strawberries



Treatment of grape plants

application allows the use of a fraction of the intensity of light, eliminating damage to the plant and crop.

This new technology not only replaces chemical fungicides, but is much more effective than the fungicides and can be used on many different crops, and even on different pathogens. The use of UV light will be a game-changer for many crops, but particularly for those which are raised organically.

*Summation of article in Capital Press,
6-11-21, + other sources*



programmed to travel about three miles per hour over rows of grapes all night long—no operator needed. Cornell University plant pathologists did the original research and are now perfecting the technology, mostly with strawberries and grapes.

Original experiments with the use of moving ultraviolet lights were somewhat effective, but defoliated the vines and caused the fruit to shrivel. Ten years ago a researcher in Norway realized that the application must be done at night. It makes sense: during daylight hours the powdery mildew is resistant to all ultraviolet light. But the pathogen's natural systems for repairing their DNA shut down at night to conserve energy, making the fungus inherently vulnerable to a dose of ultraviolet light. In fact, night-time

"CRIMES AGAINST NATURE"





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The Grapevine

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

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