

February 2023

# The Grapevine

The newsletter for Yamhill County Master Gardeners



**THURSDAY 02-02** EDUCATION/OUTREACH MEETING  
1:00 IN AUDITORIUM

**MONDAY 02-06** SPRING-INTO-GARDENING MEETING  
1:00PM IN EXTENSION OFFICE AUDITORIUM

**WEDNESDAY 02-08** YCMGA BOARD MEETING: 10:00AM  
IN EXTENSION OFFICE AUDITORIUM

**ALL MASTER GARDENERS ASKED TO ATTEND  
TO VOTE ON YCMGA BYLAW CHANGE; CHANGING ADDRESS**

**TUESDAY 02-14** "LEVEL-UP" WEBINARS BEGIN: HAVE FUN LEARNING & EARNING

**WEDNESDAY 02-15** ECCO IMPLEMENTATION TEAM TO MEET AT 1:00 PM  
IN EXTENSION OFFICE AUDITORIUM.

**THURSDAY 02-23** PLANT SALE PLANNING MEETING: 10:00 AM IN AUDITORIUM



**COMMITTEE  
CHAIRPERSONS:**

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**Awards/Memorials**  
Nancy Woodworth

**Community Garden**  
Linda Mason  
Susan Burdell

**Demonstration  
Gardens (2)**  
Sue Nesbitt  
Donn Callaham

**Education Outreach**  
Carolyn Nyquist  
Maxine Wayda

**Newsletter**  
Donn Callaham

**Farmers' Mkt. Mac.**  
Tom Canales

**Farmers' Market  
Newberg**  
Peter Steadman

**Garden-to-Table**  
Gene Nesbitt  
Gloria Lutz

**Greenhouse**  
Linda Coakley

**Hospitality**  
Gail Stoltz

**Insect Committee**  
Terry Hart

**Plant Sale**  
Gin Galt  
Cynthia Norcross

**Propagation**  
Pat Fritz  
Marilyn MacGregor

**Publicity**  
Nancy Woodworth

**Scholarships**  
Susan Nesbitt

**Social Media/  
Website**  
Tom Canales

**Spring into Garden**  
Rita Canales

**Sunshine Committee**  
Susan Alin  
Sandy Beaver

*International Master Gardener Conference Coming Up: Details page 8*



## MEETING REGULARLY

**FIRST MONDAY MONTHLY**  
LIBRARY COMMITTEE,  
1:00 IN LIBRARY

**EVERY TUESDAY: 9:00 AM,**  
GREENHOUSE GROUP IN  
GREENHOUSE (BEGINNING  
ON FEBRUARY 14

**EVERY TUESDAY: 9:30 AM,**  
PROPAGATION IN WISER  
PAVILION.

\* \* \*





**GARDEN-TO-TABLE MENTORS** ENGLISH-SPEAKING OR SPANISH-SPEAKING, OR BOTH. INTERACT ONCE PER WEEK WITH UP-AND-COMING GARDENERS AND SHARE YOUR GARDENING WISDOM OR LEARN ALONG WITH THEM. CLASSES WILL BE IN McMINNVILLE, NEWBERG AND WILLAMINA. YOU CAN CHOOSE YOUR SITE AND WE WILL PROVIDE INSTRUCTION AND SUPPORT!

CONTACT YCMGA LORI GAMROTH AT [GAMROTH.LORI@GMAIL.COM](mailto:GAMROTH.LORI@GMAIL.COM)

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**GARDEN-TO-TABLE:** ARE YOU TECH-SAVVY? WE WANT YOU TO JOIN OUR **ZOOM MEETING MODERATOR TEAM.**

MEETING ON MARCH 4<sup>TH</sup> & APRIL 18<sup>TH</sup> FROM 12:30 TO 3:00 IN NEWBERG  
FEBRUARY 25<sup>TH</sup>, MARCH 11<sup>TH</sup>, AND APRIL FIRST FROM 9:30 TO NOON IN McMINNVILLE

CONTACT BETH LAFORCE [BLAFORCE@GEORGEFOX.EDU](mailto:BLAFORCE@GEORGEFOX.EDU)

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*Extreme Topiary*



# MG's Teach Class at Linfield

**O**n January 11, Lori Anderson and Jennifer Scott enjoyed an evening with Linfield University students. These two Master Gardeners acted as guest chefs and instructors. They were asked specifically to prepare a menu and evening with a garden-to-table theme – in January!



*Jennifer Scott with students*

The menu they used included a creamy curried butternut squash soup (because butternut squash is a good storage vegetable) and a green salad with microgreens. Lori and Jennifer brought a small tray of microgreens for the students to harvest as well as the supplies needed for them to learn about and seed their own small container of microgreens.



*Lori Anderson teaching*

Thanks to Crescent Woods for mentoring us through the microgreens learning! The Linfield students rewarded us by being fun, enthusiastic participants in the cooking, eating and seeding!



**Survivor Tree...**

## **IMPORTANT NOTICE**

**Registration for "Spring-into-Gardening" classes in March is**

**NOW OPEN!**

**Reserve the classes you want**

**NOW!**

# First-Ever Insect Vaccine

The United States Department of Agriculture has just granted conditional approval for an insect vaccine intended to protect honey bees from American Foulbrood, an aggressive bacterial disease that affects honey bee colonies across North America. ***It is the first vaccine approved for any insect in the U.S.***

***Paenibacillus  
spores are  
viable for 40  
years***

The American Foulbrood disease is caused by a spore-forming bacterium called *Paenibacillus*. The *Paenibacillus* spores can

spread quickly from hive to hive. According to entomologists, at present beekeepers have no way to prevent the disease. Antibiotic treatments have had minimal effectiveness, and beekeepers have often been forced to incinerate infected hives, equipment and even the bees to prevent further spread.

Very young larvae are highly susceptible to infection; as few as 10 spores can infect a larva less than a day old. Infected larvae are killed by the bacteria before pupation and at this stage as many as 2.5 billion spores *per larva* may be released.



Perforated & sunken cells indicate presence of Foulbrood.

other hives or from another bee colony by contaminated 'robber' or drifting bees.

These spores may survive at least 40 years. They are resistant to drying and boiling in hot water. The spores may be introduced through contaminated equipment from

Unsterilized tools may also be a source of contamination. Young larvae swallow the bacterial spores in infected food from nurse bees. The bacteria multiply in the larval tissue causing rapid death, and the spores are spread to other larval cells as well as the honey cells by worker bees attempting to remove the dead larvae. Eventually, numbers of adult bees decline and the hive becomes weak and dies out.

Bee colonies usually abscond (swarm) when this happens. Then the dead hive may attract robber bees from neighboring hives which can spread



Larvae killed by *Paenibacillus* have deteriorated to this point after about a week.

the disease further. AFB is highly contagious since spread of the disease is facilitated by exchanging hive and bee material between colonies, managing numerous hives in a confined area and the trading of queens, colonies ("package bees") and honey.

Fortunately, jabbing each honey bee with a tiny syringe will not be required to deliver the vaccine. Instead, beekeepers will administer the drug by mixing it into the bees' feed. The beekeeper will add the drug to the royal jelly, which the worker bees will then feed to the **queen**. After she ingests it, fragments of the vaccine will be deposited in her ovaries. The larvae she produces will then have some immunity to the disease as they hatch.





Yamhill County Master Gardeners Association & OSU Extension Service  
Presents

# SPRING INTO GARDENING OUR CHANGING LANDSCAPE

Saturday March 18  
8:45AM - 4:00PM

Church on the Hill  
700 NW Hill Road, McMinnville

### Classes

- Soil! – What it is & How it works
- Native Plants for Your Garden
- Garden and Forest Pests in Oregon
- Drought Tolerant Shrubs for Year Round Interest in the Willamette Valley
- Wildfire in Your Garden
- Pollinators
- Dry Gardening for Vegetable Crops
- Seed starting - Hands on Workshop
- Sedum Topiary - Hands on Workshop

Registration for classes: \$30.00/person  
 Registration for workshops: \$20.00/person  
 Lunch: \$10.00  
*Registration for workshops is limited to 20 participants per workshop*

Register Online: [YCMGA.org](http://YCMGA.org)  
 For More Details Call 503-434-7517  
 Don't miss the raffle!



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Proceeds support YCMGA Educational Horticultural Programs in Yamhill County



# From the Pastry Chef

## Benefits of Growing Microgreens at Home

Spring is almost here and for many of us seed starting has already begun with crops like onions, leeks, and the cold-hardest of the lettuces. It is my overarching goal as a food gardener to be able to eat from my garden 12 months of the year while relying less and less on produce from the grocery store.

Getting the right planting dates nailed down and selecting those varieties that store well continues to narrow the gap during the leaner periods of the growing season. A quick and easy way to make this transition is to grow microgreens. The turnaround time for microgreens is fast, allowing you to add some much needed greenery to your dishes.

Microgreens are perfect for toppings for eggs, toast, stir fries, pastas, sandwiches, and even in smoothies. A simple microgreen salad is delicious in its own right and elicits feelings of joy knowing that a big bowl of salad picked fresh from the garden in spring will be soon to come. Every year I seem to have various random seed packets left over that I mark as "low" and gather them up to grow for microgreens.

With the rising cost of seeds these days and many on backorder, frugality is your friend. I have a tendency to grow more and more varieties

of brassicas each year and these are the varieties that make for perfect

microgreens. Microgreens have a high market value and therefore we grow them continuously throughout the year.

They are destined to be showcased in many dishes on the seasonal restaurant menus. They give dishes that extra "zhoosh", and they are just so cute! Microgreens are an emerging specialty food



and the nutritional benefits are many. These greens are young cotyledons that are found in an assortment of colors, flavors, and textures. Microgreens are grown and harvested as the first seed leaves emerge but before the expansion of the true leaves. These differ from sprouts in which those are the younger, just-germinated seeds.

Common microgreens are grown from the seeds of spinach, radish, mustard, broccoli, buckwheat, cabbage, beets, lettuce, chard, amaranth, etc. A recent review on the value of microgreens as a culinary ingredient suggests that the concentrations of bioactive components such as vitamins, minerals, and antioxidants are higher than in mature greens, which has contributed to the increased consumption of them.<sup>1</sup>



The scientific review also goes on to explain how the shelf life of microgreens is typically lower due to the rapid product deterioration and therefore must be managed in such a way that the positive benefits inherent in them are maximized. The health benefits, low cost, and fast turnaround time are some of the biggest values when considering microgreens as fast, fresh eating food.

It is also worth noting that they take little to no space to grow. Growing microgreens couldn't be easier. The growing media I like to use is "Promix Bx". It is a very light soilless media which includes a wetting agent. It's lightweight with a high water holding capacity (beware not to overwater!) Additionally, the media has a very quick and consistent germination rate.

From seed to harvest, you will be looking at about one week before these greens hit your plate. If you take the extra effort involved in growing microgreens during the winter months, you can enjoy them quickly during those leaner times when not much fresh food is available.

## **FEASTING AT HOME: SIX SIMPLE STEPS TO GROWING MICROGREENS AT HOME**

- 1) Soak the seeds 4-6 hours.
- 2) Pre-moisten the soil.
- 3) Spread the seeds on the soil surface at a high density (I like to use a  $\frac{1}{8}$  -  $\frac{1}{4}$  teaspoon for 3" pots) and lightly cover the seeds with soil.
- 4) Cover the seed pots with a plastic dome and place on a heat mat if available. When the seeds germinate, remove the dome, and turn on the grow lights.
- 5) Let them grow just until the cotyledons fully expand.
- 6) Water daily or as needed.

<sup>1</sup> Shabir, Shah. "Microgreens: Production, shelf life, and bioactive components." *Critical reviews in food science and nutrition* 57, no 12 (2017): 2730-2736.



*Shelly Joomb's*

## **!WARNING TO MG'S!**

### **VRS CHANGES ON THE HORIZON**

The Volunteer Recording System (VRS) is getting a facelift to its already logical and efficient construction.

The system will be down for a few days during the first week of February for these updates.

The view will change, as will the security/password requirements. So no matter what you think you have now mastered, you haven't. As always, Carla will send complete instructions once she has the information.

**DO NOT FRET!! IF YOU HAVE ANY ISSUES,  
CARLA WILL FIND A SOLUTION!**

# Heather's Highlights

Happy 2023!

February will be a busy month within our program with many activities starting up. Garden-to-Table will be starting late February with classes in Willamina, Newberg and McMinnville. Greenhouse seed-starting is starting soon, and the planning for Spring-into-Gardening is well underway.

Mentors are busy getting ready for Master Gardener training which begins online the week of Feb 6th and in-person on the 16<sup>th</sup>. Our classes will be slightly larger than last year with 24 trainees joining us. The format will be the same

as last year; lectures will be online and the Thursday in-person classes will be 2 hours and focused on hands-on activities. Some of the classes will be at the Wiser Pavilion, and others will be at the Public Works Auditorium.

The Level-Up webinars will begin again on February 14<sup>th</sup> this year. The website isn't quite up yet, but will be the second Tuesday of each month at noon. These are a great way to get CE credits for 2023.

A new change for 2023 is the adoption of the Growing and Belonging Committee's recommendation for diversity education. Carla sent out an email with a longer explanation of this training on January 12<sup>th</sup>, so if this is something you missed, check for this message or let us know if you have questions. There are two [videos](#) (and [this](#)) that can be watched, or a June field trip to the Confederated Tribes of Grand Ronde Native Plant Garden which will fill this obligation. These will count towards the 10-hour Continuing Education requirement for recertification.



International MG Conference will be June 18–23 in Overland Park, Kansas.  
Register as [imgc2023.com](http://imgc2023.com).

## PESKY PROFILES



By Heather Stoven

### Winter Orchard Pest Management

This may seem counterintuitive, but winter is a great time to be thinking about tree fruit pests. Dormant sprays are a good way to get ahead of future problems. The products applied as dormant sprays include sulfur, copper, and superior oil.

The [dormant oil](#) kills scale, aphid and mite eggs by smothering them. Copper and sulfur work to manage diseases, with coppers working best on bacteria such as *Pseudomonas* blight, and sulfur targeting fungal pathogens such as scab. The benefits of applying these products in the winter

while the trees are dormant include avoiding negative impacts to beneficial insects and having good spray coverage due to lack of foliage.

It is also a great way to reduce future [pest or disease](#) populations, impacting the whole season. Typically it is recommended to make a few dormant sprays through the winter, with the first copper spray in late November, followed by a sulfur, then oil spray in January, and one last copper spray in February. If you missed the first ones, it is not too late to apply for February.





# Harvesting peat moss Contributes to Climate Change

Peat moss is harvested from bogs and fens around the world, primarily in Canada and Russia. These water-logged bogs have taken carbon from the atmosphere and sequestered it for 10,000 to 12,000 years. As it's harvested, the carbon is exposed to the atmosphere and decomposition releases the carbon back into the atmosphere, contributing to a warming climate. It also destroys a native habitat essential to the survival of many birds, reptiles, insects and small mammals.

**Bogs cover 5% of Earth's surface yet contain more carbon than all the world's forests.**

Peat moss dries out quickly and is turned into amendments meant to improve drainage and retain moisture. Many bagged soils contain peat moss, and some gardeners make their own soil mix with it. However, it's very low in nutrients, has a low pH and isn't attractive to essential soil microbes. Compost is an alternative that feeds soil microbes, improves drainage and retains water – but it does decompose faster than peat moss.

Peat moss develops in bogs that are so wet they are devoid of free oxygen, which is necessary for rapid decomposition. The oxygen-free environment promotes extremely slow decomposition, and the carbon structure in the moss remains in the plant materials.

It's like a pickling process. The highly acidic conditions in the bog preserve organic matter.

Peat moss, which is in the genus *Sphagnum*, is formed of three general layers of peat that can reach down several meters in depth. The bottom, or third zone, comprises the old and most decomposed materials. The degree of decomposition decreases through the second zone until it reaches the thin first layer formed of living moss.

Peat moss used in horticulture and for other purposes is harvested from as deep as the second zone. Dried

sphagnum moss is turned into a decorative product used as top dressing in floral arrangements and in craft projects. Material from the more decomposed second layer is bagged for planting mixes for containers and as a soil amendment.

Thirty or forty years may pass before a harvested bog stops *releasing carbon*, and it takes thousands of years for a bog to recuperate. Some companies that process peat moss for sale must drain and clear-cut swaths of the peat bogs so they can reach the moss, ruining habitat as well.

Nurseries and gardeners are looking for alternatives, but nothing is quite the same except coconut coir,



which is harvested sustainably from the coconut. But coir has its own environmental consequences because of the fossil fuel used to transport it. Instead, Linda suggests compost consisting of decomposed manure, wood chips, leaves and perlite, a product made from lava deposits.

To make your own seed-starting medium, use a mixture of two parts sterilized potting soil, one part leaf mold or well-rotted manure and one part coarse sand or perlite.



*Linda Brewer*

*Senior faculty research assistant, OSU.*



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## 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,  
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