



MASTER GARDENERS JEFFERSON COUNTY

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NEWSLETTER

September 2012

If you missed the Annual Picnic.....

Even though I managed to get myself, my husband, son and dog going the wrong direction, causing us to arrive within 20-30 minutes of folks departure, I'm pleased to report that a great time was had by all at Mike and Joy McFadden's on lovely Lake Leland!

The weather had cooled from the previous week's heat, making a day by the lake with fellow MG's, yummy food and stimulating conversation, a picture perfect day!

There were paddleboats to cruise Lake Leland, berry beds to nibble your way through, gorgeous ornamentals to walk among and more good food!!

I'm having a tough time trying to decide what was my favorite part of the day. It's a toss-up between the excellent company, the delicious berries and plums I was able to take home or the *simply scrumptious* carrot cake with cream cheese frosting!!! I must admit, I'm leaning a little towards the carrot cake!

Many thanks to the McFadden's for opening their home to us and for their wonderful hospitality! I'm looking forward to next year! Did I mention the carrot cake???



See this month's Kitchen Korner for Janet's carrot cake recipe.

Submitted by: Ali Dyche

Lilies in bloom in the McFadden's gardens.

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Garden toad photo submitted by: Erica Iseminger

WASHINGTON STATE UNIVERSITY



JEFFERSON COUNTY EXTENSION

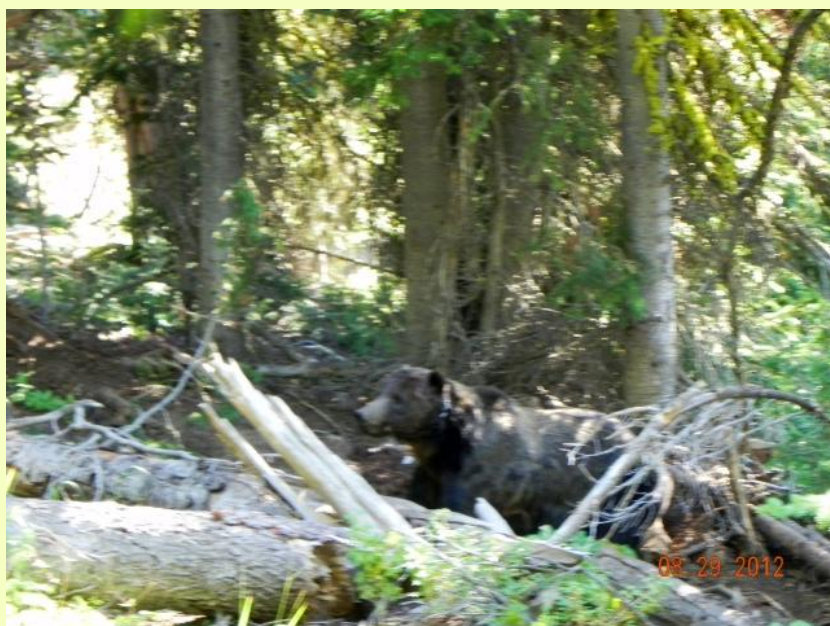
Master Gardener Foundation

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Chair's Eye View of the (Master) Garden



Another report from the depths of Yellowstone! Made it to the top of Mt Washburn yesterday and encountered the bear below. Thought it was a grizzly, but I am not sure now, studying his face and snout. He was big and only about 25 ft. off the trail. I didn't pay much attention to any of the 10 folks watching him eat bugs or roots. View from top was great and very windy. This caused the in Park fires to really flare up. Calm but very smoky today.



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M.G. NEWSLETTER

Do you have an idea for an article in the newsletter? A book review, a favorite recipe or perhaps an upcoming gardening event? Do you chair an MG committee? Please submit all items for publication to Ali Dyche at **360-732-0433** or via email at alibruce113@yahoo.com, by the **20th** of the month. Thank you!



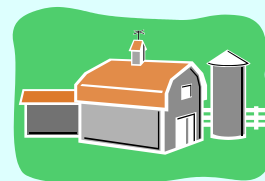
Foundation Meetings Fall Schedule 2012

Tri Area Community Center,
10 W Valley Rd
Chimacum
3pm-5pm

September 13, 2012

Farming Practices of Spring Rain Farm and Orchard

John Bellow, Owner, Spring Rain Farm



John Bellow will share information about his farming practices: how he integrates fruits, vegetables, annual crops, cover crops, and animals in a sustainable balanced system.

John Bellow is the main farmer and architect of Spring Rain Farm & Orchard. He earned a Ph.D. in agro forestry and eco-physiology from the University of Florida with a focus on fruit-tree based agro forestry systems. John has extensive experience in farming in the PNW and internationally. He worked with farmers to reduce deforestation and erosion as a Peace Corps volunteer in the Philippines, had a vegetable CSA market garden near Mt. Vernon, researched shade-grown coffee systems in Costa Rica, researched Pear-Faba Bean systems in Guatemala, served as a Farmer-to-Farmer volunteer in Moldova and Krygistan, and guided the establishment of apple and stone fruit orchards in Afghanistan, Pakistan, and Iraq. John uses all this expertise to design and carry out a diversified, sustainable farm plan. He carefully integrates the perennial fruits with perennial vegetables, annual crops, cover crops, and animals in a sustainable balanced system. Roxanne Hudson is John's partner and helps with many aspects of the farm. She assists with planning, marketing, budgeting, processing jams and when necessary, provides labor for planting, harvesting, and animal care. Along with her duties as co-owner of the farm, she is an associate professor at the University of Washington, Seattle where she prepares elementary and special educators and new researchers. She is also the current Director of the Jefferson County FIELD internship program.

October 11th, 2012

Apples History and Culture with Lois Twelves

Lois Twelves



Lois will discuss her vast knowledge of apples: their history, culture and changes in the world of apples.

Lois grew up in Wenatchee in an apple orchard. Her college education is in biology and zoology. She has read just about every book there is about apples.

Foundation Meetings Fall Schedule 2012 Cont.

November 8th, 2012

Land Trust Farmland Conservation

Sarah Spaeth, Executive Director, Jefferson Land Trust.

Sarah will talk about the working lands and working forests aspects of Jefferson Land Trust's mission.



Sarah Spaeth- Jefferson Land Trust

Jefferson Land Trust is a private, non-profit organization that works with cooperation and willingness of landowners to preserve habitat, working lands, farms and forest forever in Jefferson County. JLT was founded in 1989. It is currently staffed with 5.2 FTE. The land trust works with numerous organizations to preserve land. Land trust works in several ways to accomplish this objective. One is by legal means of placing conservation easements on lands.

Sarah Spaeth has held this Executive Director position since 2010, and she has worked for the Land Trust since 1995-1996. Background in Marine Biology, Sarah is an extremely accomplished person according to several key stakeholders in the community, especially Barbara Arnn.

Sarah was originally hired as a project coordinator in 1996 for what was then called the North Quimper Peninsula Wildlife Corridor. Sarah combines her role as executive director with that of conservation director, managing the work that is at the core of the Land Trust mission—our land projects. She works closely with land owners and community members, as well as governmental and non-profit agencies to shepherd all of our land projects through to protection.
(from Land Trust Website)

Submitted by: Ann Healy-Raymond; Programs Co-Chair

Secret Garden Co-Chairs Set Up to the Plate

Diane Threlkeld and Deb Darminio have graciously agreed to co-chair Secret Garden Tour 2013. They will be looking for committee heads and volunteers in short order so start thinking now of what you would like to do for the tour next year. Both of these fine Master Gardeners bring their greatly admired organizational skills, good humor and creativity to the position. We are thrilled to have them chair our most successful fund raiser of the year. If you see either one, please congratulate and thank them for volunteering.



Submitted by: Candice Gohn

TOO MANY PLASTIC GARDEN POTS?

Too many plastic garden pots? No one to give them to? E-Cycle Northwest will take them, with a smile, even though their primary business is recycling of electronics. They are located on Highway 101 on the way to Sequim, just where the long passing lane starts. Check out their site at ecycleNW.com



Submitted by: Valerie Parker

THE 2012 MASTER GARDENER STATE CONFERENCE



The 2012 WSU Master Gardener Advanced-Education Conference is open for public registration. This is an opportunity for friends and family to join you and attend 29 classes presented by experts in their respective fields.

In addition to the classes, Danielle Ernest of Proven Winners® will show us the new varieties for 2013. Danielle is a dynamic, well-respected horticulturist at Proven Winners® where she is responsible for educating the public about their brand of annuals and perennials.

Our keynote speaker, Sue Kirby, helps people to celebrate themselves and others; improving relationships, productivity, performance and profits in businesses and organizations. Voted the most popular speaker at numerous trade shows and conferences across the country, Sue shows us that it's possible to navigate through stressful situations in a way that brings out the best in our co-workers, friends, family - and ourselves!

On Friday evening, John Clement, owner of John Clement Photography, will present Seasons of the Northwest Drylands, a musical and visual presentation featuring his incredible photographs. The public can register for one day or sign up for the entire conference which will run from September 13-15, 2012, at the TRAC in Pasco.

Log on to www.regonline.com/MGF2012Bounty for conference details, registration fees and a complete list of classes and associated tours.

SEE YOU IN PASCO!

Chris Bailey, President
Master Gardener Foundation of Washington State
Tonie Fitzgerald, Program Leader
WSU Master Gardener Program
Kathy Brenberger, President
Master Gardener Foundation of Benton & Franklin Counties

Submitted by: Mark Clark; State Representative

NAME THAT PLANT



Benton and Franklin Counties Present the:

**WSU Master Gardener
Advanced-Education Conference**

*Bounty of the
Three Rivers*

**Sept. 13-15, 2012
TRAC Center
Pasco, Washington**

SPONSORED BY:

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**“Name That Plant” photo submitted
by: Patricia Weedman**

Answer on page 12

Grant Committee Report: More Images and Stories of Your Money at Work



Gathering Place: The Gathering Place was established as a non –profit agency to serve developmentally disabled adults in eastern Jefferson County, a vastly underserved group. The participants gather 3 times a week for activities such as cooking classes, gardening music, art and dog biscuit production. Life Skills special education students from Chimacum and Port Townsend also participate in program.

One of the most important activities is gardening and a goal of the volunteers is to teach the adults how to utilize the healthy produce in their cooking classes. In the spring of 2009 the Grants program awarded the Gathering Place funds for them to build a deer fence. In the fall of 2009, we provided funds to upgrade their soil and tools.



A green house was constructed in the fall of 2010 with our funds and matching funds from donations. They now can start seeds in the greenhouse and harvest produce year round. The green house was constructed by the Boeing Volunteers, the Bluebills and is constructed in a way the greenhouse could be dismantled and moved if the Gathering Place had to change locations.



The Gathering Place is one of our shining stars with the leadership of Bruce Starr. They do what they say they will do utilizing good horticultural practices, serve a unique population and provide timely and complete reports.

Grant Committee Report: More Images and Stories of Your Money at Work Cont.

Vermaculture Project: Richard Dandridge, garden coordinator for the Frans Field community garden wanted to encourage food composting with worms on a larger scale. He was encouraged by Al Cairns, Jefferson County Solid Waste Manager as the concept fit into the county's proposed educational effort for food scrap diversion. In his research, he found a company, Sustainable Agriculture Technologies in Oregon (website, www.wormwigwam.com) that made a "Worm Wigwam" that would process many pounds of food waste. His goal was to encourage his neighborhood to compost their food scraps and he in turn would provide the rich compost that worms create. Many of us who have had worm bins "eating our garbage" have been well aware of some of the tasks that are less than pleasant with this endeavor. As the worms eat the food waste, one must periodically sort the compost from the worms and the not yet finished food waste. This involves moving the bin or box to the sun, and then waiting for the worms to migrate to the bottom so you can scrape off the finished compost. The Worm Wigwam eliminates this step. The food goes into the top and is layered with bedding. The finished compost falls to the bottom grate and can be sifted out with a turn of the crank. The worms migrate up to the top to the fresh food waste. Richard did get about a 50% buy in from his neighbors and the community garden and he is able to mix the worm castings with other compost and give back to his neighbors. He is currently working on finding a new home for the bin where more restaurant scraps could feed the hungry critters



Richard conducted one community worm composting workshop to instruct participants on building their own smaller worm bins on August 19th in Quilcene and one more is planned at the Port Townsend Food bank September 16th.

Shirley Williams, Grants and Scholarships Chairperson

SEED SAVING 101



Saving seeds is yet another chapter in my propagation adventures. I have grown flowers and vegetables from store-bought seeds, propagated by division, and grown myriad plants from cuttings.

A few years ago I started saving the seeds of some of my more unique annuals and favorite perennials - just in case they didn't survive the winter or my lack of attention. This ensured that I wouldn't need to purchase the seeds or plants again.

Some will agree that there is instant gratification in buying seedlings ready to plant or a perennial just ready to bloom. Often people deny themselves the pleasure of nurturing a plant from seed to bloom or fruit. I swear that most of the plants I grow from seed are stronger, more vibrant, bloom longer, etc. It brings the incredible satisfaction of a hands-on science experiment.

With a growing concern for horticultural diversity and increased interest in maintaining heirloom varieties, there is more attention on seed saving.

Seed saving fell out of popularity because of the large numbers of hybrids available. Selling hybrids is more profitable for the seed companies. Some hybrids are sterile, but most just don't produce seed that is "true to type". Either the seeds from these plants will be inferior to the parent or you may get a surprise. The problem with hybrids is that they push open-pollinated varieties out of circulation. So, let's save some seeds! Seed saving can be broken up into 5 steps: observation, harvesting, drying, cleaning, and storing.

Observe your plants and they will let you know when their seeds are ready, if you pay attention and become familiar with their life cycles. Seeds need to be harvested at the right time for maximum viability. They are produced in either pods or seedheads. Pods are ready to harvest when they become dry and brittle, just before they split and spill their contents. Flowers with seedheads are ripe when the seedhead falls apart in your hand when you rub it. Color can also be a clue, the seed will turn from green to brown.

When harvesting the seeds bring along some zip lock baggies, bowls, paper bags, pruners, and most importantly a marker. Never harvest wet seeds, wait for dry weather, otherwise they will be at risk of rot.

Drying seeds can be accomplished in a well-ventilated room with a temperature between 70 and 95 degrees, or in a garage, out of direct sunlight. Often I just leave mine in paper bags with the top closed over, so they do not explode out of the bag. Try to keep in a single layer, if possible. Turn or stir every few days. Be sure to label the container with the name of the plant. (I can't tell you how often I forgot a marker, but was anxious to harvest the seed and told myself I would remember exactly what was in the bag, only to come back a few weeks later and could not remember what plant they came from.) Most seeds dry in 2-6 weeks.

SEED SAVING 101



shaking the brown paper bag with the well dried seeds and then dumping onto a plate to easily extract seed from chaff.

The seeds should then be stored in a cool, dry, dark place. A cool basement or a refrigerator works great, too. To protect from humidity, store them in airtight containers. I like to use old prescription bottles or put them in junk mail envelopes, inside another container.

There are lots of other nuances for specific plants, which you can find in the references I have listed below.

My favorite benefit of seed saving is having cool seeds to share with friends.

Encore: At the September meeting we will talk briefly about seed saving techniques and ask the attending members if they would like to share any of their tips and tricks.

Also, John Navazio, Senior Scientist with the Organic Seed Alliance will be the speaker at the January meeting, talking about Safe Seed Systems. We will also take time at that meeting for a seed exchange. Be sure to start saving your seeds!

Submitted by: Ann Klosterman
MBMG'04 JCMG'12

References:

Saving Flower Seeds by Diane's Flower Seeds

Seed to Seed by Suzanne Ashworth

The Complete Guide to Saving Seeds by Robert Gough and Cheryl Moore-Gough

Plant Propagation by Alan Toogood – American Horticultural Society



Wedding flowers. I used hydrangeas, candles and facets on the tables.

Submitted by: Kris Burns



A black bear hanging out on Kris Burns' property.

Magnesium – 2% of the Earth's Crust

How often do we hear, “Take Calcium. You need it for your bones. It’ll prevent osteoporosis.” But how often do we hear, “Take magnesium.”

Magnesium in the soil is essential for photosynthesis. It carries phosphorus in the plant. It’s an enzyme activator and a part of many plant enzymes. It synthesizes plant sugars. Magnesium helps control nutrient uptake and aids nitrogen fixation in legumes. It increases the plant’s use of iron and plant oils. Chlorophyll has magnesium. It allows plants to use glucose and oxygen from sunlight and water and carbon dioxide from photosynthesis. It’s involved with the plant’s transfer of energy. Magnesium is low in acidic soils.

Low soil pH decreases magnesium availability. Soils with high calcium and potassium tend to lower magnesium uptake. Magnesium is also affected by low soil temperatures. The following plants use higher levels of magnesium: alfalfa, blueberry, beet, broccoli, cabbage, cauliflower, celery, clover, conifers, corn, cotton, cucumber, eggplant, lettuce, onion, pepper, potatoes, pumpkin, spinach, squash, tobacco, tomato and watermelon.

A good soil test is your most reliable indicator of soil nutrient levels. If your test results show low levels of magnesium, be aware that magnesium deficiencies are not always easy to correct and could take more than one or two seasons to reach optimum levels. Lime applications may be masking a need for magnesium. Excessive applications of other fertilizers may also contribute to magnesium deficiencies.

When plants which require high levels of magnesium are removed, magnesium should be supplemented. A good testing lab should be able to make recommendations on the form and amount of magnesium to use. Usually dolomite lime is the most practical solution. Sul-Po-Mag, K-Mag and Epsom salts are other choices.

In order for your body to assimilate calcium, you’ll need magnesium. Many of us don’t have enough. Calcium supplementation alone, without magnesium in balance, leads to brittle bones. Calcium can collect in the soft tissues without enough magnesium. Especially if you have arthritis, magnesium is poorly if at all absorbed into the blood and bones. Taking more calcium is not the answer. Excessive calcium and insufficient magnesium can contribute to major problems. Proper doses of magnesium can help solve the problem of calcium deficiency. Dietary intake of magnesium may be low, especially among women. Dietary magnesium is absorbed in the small intestines and excreted through the kidneys.

Magnesium – 2% of the Earth's Crust Cont.

A few clinical signs and symptoms associated with magnesium deficiency include fatigue, weakness, numbness, cramps, seizures, personality changes, heart problems, nausea and vomiting. Magnesium deficiency is implicated in shaking hands and cold hands, soft or brittle nails, PMS, sensitivity to light, difficulty swallowing, insomnia, fibromyalgia, kidney stones, vertigo, dry mouth, edema, glaucoma, hearing loss and depression. Drinking alcohol excretes large amounts of magnesium in urine. Diabetics whose blood sugar's not under good control urinate frequently and may be prone to deficiency. Athletes sometimes use magnesium to increase their energy and endurance.

Some medications interact with magnesium such as antibiotics, diuretics, and cancer chemotherapy. Low levels of potassium and calcium in the blood can cause magnesium deficiencies as well. Seniors are more likely to be taking drugs that interact with magnesium. Anyone with kidney disease may not be able to excrete excess amounts of magnesium. They shouldn't take magnesium supplements unless prescribed by a doctor.

Eating foods that have high magnesium content will not lead to magnesium toxicity. But toxicity is likely to happen when a person continuously takes laxatives or antacids which contain magnesium. It's difficult for doctors to get an acceptable look at an individual's level of magnesium from common blood tests. Precise laboratory tests for magnesium levels have not been shown to be that accurate. Testing for levels of magnesium in the body can involve several days of urine sampling, giving more accurate results than a blood test.

The preferred way to include magnesium in your diet is by eating foods rich in the mineral. Choose whole grains, eggs, spinach, nuts, potatoes, peas, brown rice, lentils, fish, avocado, banana, molasses, beet greens, dairy, coffee and chocolate. Magnesium supplement forms are oxide, hydroxide, citrate, carbonate, lactate, chloride and sulfate. Magnesium taurate is taken by many with heart conditions. Be aware that magnesium supplemented orally is not readily absorbed by the body. It may take months for the body to build magnesium stores. The amount of magnesium absorbed with oral supplementation is small. In other words, if you take 500 mg, your body may only be getting or absorbing 50 mg. If you take too much, you'll know it – the effect is the same as taking too much Vitamin C or 'Monte's Revenge.' and with heat for deep-seated skin infection. Eating magnesium rich foods help control body odor.

Magnesium – 2% of the Earth's Crust Cont.

My personal preference for magnesium supplementation is Trans-dermal Magnesium Therapy using magnesium oil. Magnesium oil is not really an oil. It's made from concentrated sea water with the sodium chloride removed. Magnesium can be absorbed through the feet through foot soaks. I hope I've piqued your interest on the benefits of magnesium and that you'll follow with your own research. I'm passing on the following information which I've found very helpful...

<http://magnesiumforlife.com/>

http://www.naturalhealingtools.com/product_information/mag.clay/Magnesium-Oil-Guide.pdf



Submitted by: Judi Stewart

NAME THAT PLANT ANSWERS



Plant type: [Flower](#)

USDA Hardiness Zones: [2](#), [3](#), [4](#), [5](#), [6](#), [7](#), [8](#), [9](#)

Sun exposure: [Full Sun](#), [Part Sun](#)

Soil type: [Loamy](#)

Flower color: [Red](#), [Pink](#), [Blue](#), [White](#)

Bloom time: [Spring](#), [Summer](#)

Phlox are perennials and a favorite choice among wildflowers. These plants sport many star-shaped, colorful flowers when in bloom. Because there are so many varieties, you can find a type of phlox for almost any garden. They are easy to care for and low maintenance. Add some phlox to any bouquet for some nice fragrance.

Submitted by: Ali Dyche



DELUXE CARROT CAKE

2 ½ Cup All purpose flour
2 teaspoons Baking Soda
2 teaspoons Ground Cinnamon
1 teaspoon Baking Powder
1 teaspoon Salt
½ teaspoon Ground Nutmeg
4 Large Eggs
1 Cup Granulated Sugar
¾ Cup Packed, Light Brown Sugar
¾ Cup Shredded Coconut

1 Cup Vegetable Oil
1 Tablespoon Vanilla Extract
3 Cups loosely packed Shredded Carrots
(About 6 Medium)
1 Cup Chopped Walnuts
¾ Cup Dark Seedless Raisins
1 Can (8-8 1/4 Oz.) Crushed Pineapple in
Unsweetened Juice
Cream Cheese Frosting

Preheat Oven to 350 Degrees. Grease 13" X 9" baking pan. Dust with flour or line bottom with waxed paper or greased paper. Or greased and flour a 10" bunt pan.

In medium bowl, combine flour, baking soda, cinnamon, baking powder, salt and nutmeg.

In a larger bowl, with a mixer at medium speed, beat eggs, granulated and brown sugar until blended, about 2 minutes, frequently scraping bowl with a rubber spatula. Beat in oil and vanilla. Reduce speed to low and add flour mixture and beat until smooth, again scraping bowl. Fold in carrots, walnuts, raisins, drained pineapple and coconut.

Spoon into prepared pan and spread evenly. Bake until toothpick inserted in center comes out clean, about 55 to 60 minutes for a 13" X 9" cake or one hour for a bunt cake. Cool in pan on wire rack, about 10 minutes.

Run thin knife around the edge to loosen from pan. Invert to rack and Remove wax paper. Cool completely. Meanwhile prepare Cream Cheese frosting. Transfer cooled cake to cake plate. With narrow spatula, spread frosting over cake.



Kitchen Korner Cont.



CREAM CHEESE FROSTING

2 Packages (3 oz. Each) Cream Cheese, slightly softened
6 Tablespoon butter or margarine, softened
3 Cups Shifted Confectioner's Sugar
1 ½ teaspoon Vanilla Extract

In large bowl, with mixer on low speed, beat cream cheese, butter. Confectioner's sugar and vanilla until blended. Scrape bowl with rubber spatula frequently, Makes 2 ½ Cups.

***I begin to test the cake for doneness after about 45 minutes. I try not to over bake the cake. I also double the cream cheese frosting because I just love this frosting. Since I use a spring form cake pan, I don't do last couple of steps in the cake directions. I do run the knife around the edge to loosen the cake from sides of the pan.**

Submitted by: Janet Miziguchi



READING ROOM



This month's reading recommendation is one from my personal library that I turn to all through the year called "The Organic Gardener's Handbook of Natural Insect and Disease Control" from Rodale, edited by B. Ellis and F. M. Bradley.

This book will help you identify symptoms and gives solutions for major plant problems for fruits, veggies, annuals, bulbs, perennials, trees and shrubs. It also includes preventive information for a lot of common problems as well.

You will learn how to attract beneficial insects and manage the pesky ones. It provides an "Insect Identification Guide" to assist you in your quest for including the practice of integrated pest management (IPM) in your gardens and yards.



It offers a basis overview of plant diseases, how to diagnose them and how to treat them, whether they be fungal, bacterial, or viral. There is also a "Disease Symptom Guide" to compliment this section.

Last but not least there is information on organic controls, cultural, physical, biological, and organic sprays and dusts, from least to most invasive. This allows you to choose the best control for your needs.

I hope you find it as helpful as I do!!!



Submitted by: Ali Dyche

Miscellaneous Tidbits, Happenings and Items of Interest

CURRENT LOCAL EVENTS—

—It's time again for the annual Quilcene Fair! On Saturday, September 15th, from 8 am—4 pm. It's located at the Quilcene school campus. For more information on the activities planned, please see the poster on page 13.



—Are you ready to dance? Are you ready for a "chicken pickin' good time"? If so, then head on over to H J Carroll Park for a Field Dance. It's takes place on Saturday night Sept 15th from 6 pm — 10 pm. For more information please see the poster on page 13.

—The 10th annual Jefferson County Farm Tour takes place on Sunday, September 16th from 10 am — 4 pm. 15 farms, one tour, one day. For more information, please see the poster on page 13.



***— THE ANNUAL MG STATE CONFERENCE IS SEPT 13-15 IN PASCO, WA. SEE PAGE 5 FOR MORE INFORMATION. ***



ONGOING HAPPENINGS—

—The North Olympic Fruit Club promotes the growing of fruits and nuts. They provide a wide range of useful information in their monthly programs which are offered free to the public. The club meets the first Tuesday of the month at the Tri-Area Community Center at 7 pm.



—The Olympic Peninsula Mycological Society is a group devoted to the knowledge of mushrooms, from harvesting wild species to home cultivation. Different topics are covered each month and programs are free to the public. OPMS covers the entire Olympic Peninsula, and thus meets alternating months at the Tri-Area Community Center and the Gardiner Community Center. Meetings begin at 6:30 pm. *Sept is Gardiner*



—The Port Townsend Saturday Farmers Market, located on Tyler St in Uptown Pt Townsend, will be open for the 2012 growing season from Apr–Dec. Market hours are Apr–Oct from 9 am–2 pm and Nov–Dec from 10 am–2 pm.

—The Chimacum Farmers Market, located at The Chimacum Farmstand at 9122 Rhody Dr (the Chimacum 4-way stop), will be open for the 2012 season from May–Oct. Market hours are 10 am–2 pm.



—East Jefferson Bee Keepers are a group of bee enthusiasts that meet to share tips, ideas and experiences both good and bad on the matter of raising bees. Educational programs, to be announced as scheduled are free to the public. EJBees meets the second Tuesday of the month at the Jefferson Co Library at 6 pm.

If you have a misc tidbit, happening or item of interest that you would like posted on the bulletin board, please submit your item to Ali Dyche at alibruce113@yahoo.com by the 20th of the month.

PLANT REQUESTS AND OFFERS

I would love to get some maidenhair ferns from the lust list if anyone has some and I have many hellebore's seedlings to share (as probably everyone does) which I will soon be weeding too. 370-5160. Thanks, Joan

If you have extra fruits, pickling cukes etc, I would be happy to help you put them to good use! 732-0433 Ali Dyche



The Board was unable to approve the August Board Meeting Minutes by publication.
They will be posted in the October newsletter.

Linda Pfafman; Secretary



QUILCENE FAIR

On the Olympic Peninsula, just 25 minutes west of the Hood Canal Bridge

8:00 - 4:00 Saturday Sept. 15

WWW.QUILCENEFAIR.COM

Parade - Antler Show - Raffle - Car Show
Live Music - Garden Display - Puppet Show
Arts & Crafts - Vendors - Food - Fun!

FUNDRAISER FOR THE WSU FIELD PROGRAM JEFFERSON COUNTY

BENEFIT DANCE

FROM 6PM SATURDAY SEPT. 15TH TO 10PM

WITH LIVE BAND **BLUE ROOSTER**
for a chicken pickin' good time

SHAKE YOUR TAIL FEATHERS!

SPECIAL GUEST WARM UP BAND 'MUTTON CHOP'

★ Local beer & hard cider for sale & yummy eats ★

H.I. CARROLL PARK BEGINNING AT 6PM TIL THE COWS COME HOME

DONATIONS at the DOOR

FIELD PROGRAM
The FIELD Program is an educational internship program in sustainable agriculture offered in conjunction by Jefferson County Farmers and the WSU Jefferson County Small Farms Team.

WASHINGTON STATE UNIVERSITY JEFFERSON COUNTY EXTENSION

“September” by Helen Hunt Jackson

The goldenrod is yellow;
The corn is turning brown;
The trees in apple orchards
With fruit are bending down.
The gentian's bluest fringes
Are curling in the sun;
In dusky pods the milkweed
Its hidden silk has spun.
The sedges flaunt their harvest
In every meadow-nook;
And asters by the brookside
Make asters in the brook.
From dewy lanes at morning
The grapes' sweet odors rise;
At noon the roads all flutter
With yellow butterflies.
By all these lovely tokens
September days are here,
With summer's best of weather,
And autumn's best of cheer.

Submitted by: Ali Dyche



2012 10TH ANNUAL JEFFERSON COUNTY FARM TOUR

FREE!

sunday sep. 16 10am-4pm

SHAKE YOUR TAIL FEATHERS!
A FIELD Program Benefit Dance
Saturday, Sept. 15, 6-10pm
H.I. Carroll Park
*Admission by donation

WASHINGTON STATE UNIVERSITY JEFFERSON COUNTY EXTENSION
360.379.5480 www.jefferson.wsu.edu

JCMGF June 2012 Foundation Meeting Minutes



JEFFERSON COUNTY MASTER GARDENER FOUNDATION GENERAL MEETING

Our Annual Picnic served as our monthly Foundation meeting for August.

Photo Gallery



Above; Photo of a poppy submitted by: Patricia Weedman



Above; a Stellar's Jay stuck in a feeder in the McFadden's yard.
Photo submitted by: Mike McFadden.

Below; Nasturtiums gracefully climbing a trellis in
Erica Iseminger's garden. Photo submitted by:
Erica Iseminger.



Left; Pumpkins growing in Erica Iseminger's
garden. Photo submitted by: Erica Iseminger

Schedule of Events



September 2012



Sept 6– Board mtg 3 pm WSU/Madrona room
Sept 13 – Foundation Meeting: 3 pm; Tri-Area Comm Center

Sept 13-15—Master Gardener State Conference; Pasco, WA; more info on page 5

Sept 15 - Quilcene Fair; 8 am– 4 pm; Quilcene School

Sept 15 - Field Program Benefit Dance; 6 pm– 10 pm; H J Carroll Park

Sept 16– Farm Tour; 10 am - 4 pm

Sept 17-Yard and Garden Committee mtg; Madrona room; 10:30 am

For all other items, activities and events, please see Misc Items on page 6

MG Board Meeting - First Thurs of each month; 3:00 pm, WSU/Madrona room

MG General Foundation Meeting - Second Thurs of each month, 3-5pm, Tri-Area Comm. Center.

WSU Plant Clinic-Every Tue; 1-4 pm








Co-op Plant Clinic– Every Fri; 2:30-5 pm

Chimacum Plant Clinic-Every 2nd & 4th Sun, 10-2

Y&G Planning Mtg-Every third Mon; 10:30 am

Do you have an item for the Calendar/Schedule of Events? Please submit to the editor at ali-bruce113@yahoo.com, or call Ali at **360-732-0433**. Committee chairs, please submit dates, times and locations of your meetings.

Newsletter Deadline: 20th of the month.

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2	3 Labor Day 	4 WSU Plant Clinic 1- 4 pm	5	6 Board Mtg 3 - 5 pm	7 Co-op Plant Clinic 2:30 - 5 pm	8 
9 Chimacum Plant Clinic @ Chimacum Farmers Market 10-2	10	11 WSU Plant Clinic 1- 4 pm	12	13 Foundation Mtg 3-5 pm MG State Conference	14 Co-op Plant Clinic 2:30 - 5 pm MG State Conference	15 Quilcene Fair 8 am—4 pm Field Dance 6 pm—10 pm MG Conf.
16 Farm Tour 10 am- 4 pm 	17 Y&G Planning Mtg 10:30	18 WSU Plant Clinic 1- 4 pm	19	20	21 Co-op Plant Clinic 2:30 - 5pm	22 
23 Chimacum Plant Clinic @ Chimacum Farmers Market 10-2	24	25 WSU Plant Clinic 1- 4 pm	26 	27	28 Co-op Plant Clinic 2:30 - 5 pm	29 
30 						



WSU Jefferson County Learning Center
 201 West Patison
 Port Hadlock WA 98339



Master Gardener Foundation

