



MASTER GARDENERS JEFFERSON COUNTY

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NEWSLETTER

Summer 2013

IT'S SECRET GARDEN TOUR TIME!

BEAUTIFUL & BOUNTIFUL - Saturday June 22, 2013 - the 18th annual Secret Garden Tour is less than a month away! Our theme perfectly describes the six unique private Port Townsend gardens on this year's tour. The combinations of plantings in these gardens inspire those who seek a garden-to-table experience as well as those enjoying ornamental groupings that can be so welcoming to the home. These special gardens will feature examples of sustainable solutions including year-round production and interest, outdoor "rooms," efficient food production, composting and irrigation. Enjoy the imagination, creativity, and sustainable spirit reflected in this year's secret gardens! The gardens will be open from 10 am to 4 pm on June 22.



Tickets are now available for \$15/person at local nurseries - Far Reaches Farm, Gardens at Four Corners, Henery's Garden Center, McComb Gardens, Secret Gardens Nursery, and Valley Nursery. Online tickets can be purchased for \$16/person an opportunity to get out and about with friends! (go to www.secretgardenjeffco.org and click on Brown Paper Tickets link). Tickets will be also available on the day of the tour (\$20/person) from 9 am to 12 noon outside the Port Townsend Visitor's Center at 12th and Haines behind Safeway.

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Rose colored tulip. Photo submitted by: Patricia Weedman

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Master Gardener Foundation

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IT'S SECRET GARDEN TOUR TIME CONT!!!!

Please share this Secret Garden Tour information with your friends and refer them to the tour web page for more information -



Jefferson County Master Gardener Foundation
presents . . .

Secret Garden

SELF-GUIDED
TOUR

**BEAUTIFUL
& BOUNTIFUL**

is the theme for this year's seven beautiful private Port Townsend gardens, demonstrating how ornamentals and edibles can co-exist producing bountiful returns.

CO-SPONSORED BY
WASHINGTON STATE UNIVERSITY
JEFFERSON COUNTY EXTENSION

Saturday, June 22, 10am to 4pm

PLANT SALE!
For the first time, Jefferson County Master Gardeners will offer a Plant Sale at our Secret Garden Tour. The sale is open to the public on Saturday, June 22, 10 a.m. to 4 p.m. See location map in your program.
Come browse our wonderful variety of perennials, ornamentals, herbs, and natives. We have just the plants you need for your garden at reasonable prices.

TICKETS!
Online for \$16 or \$20 day of the tour at the PT Park & Ride Visitor's Ctr or \$15 Advance at the following:
✧ Far Reaches Farm ✧ Garden's at Four Corners
✧ Henery's Garden Center ✧ Secret Gardens Nursery
✧ McComb Gardens in Sequim
✧ Valley Nursery in Poulsbo

360.379.1172 www.secretgardenjeffco.org

www.secretgardenjeffco.org - this will be another great event that promotes sustainable gardening and provides an opportunity to get out and about with friends!

Thank you to those master gardeners who have volunteered to help with this year's Tour. The old saying, "We couldn't do it with you!" still applies - you are a magnificent group of community educators and volunteers!! Call 360-379-1172 if you have any questions. :)

Submitted by: Diane Threlkeld & Deb Darminio, SGT Co-Chairs

Chair's Eye View of the (Master) Garden



It's been quite a while since the last newsletter and since I had the opportunity to share my great insight (or more accurately — my lack thereof).

Spring is on the wane, summer is staring us in the face and I assume, if your garden is at all like mine, you're spending more of your free time trying to get it to look like it appears in your head rather than it appears in your yard.

We all think that gardening is a fascinating past time — or I suppose we wouldn't be Master Gardeners. However it becomes even more interesting when you think about it in a wider context. For me, it's very much like a sped up version of life. You make a plan, pay close attention to what's happening, do the things that need doing promptly, and don't obsess over imperfections — and it's really wonderful. However, if you haven't a plan, look away from what's really going on, and don't do the things that need doing when they need doing — the imperfections overwhelm you and you've got a mess on your hands. As I said, just like life.

Well, that's deep enough for me. Here's the latest:

The Secret Garden Tour is ramping up nicely if you haven't volunteered I'm sure they could still use help.



We desperately need somebody or preferably, bodies, to organize the foundation meetings. Sherine did a fantastic job, but she deserves a break. See the announcement elsewhere in the newsletter for the details. I'm sure some of you are eager to take on the challenge.

We've made good progress in understanding the dividing line between the WSU Jefferson County Master Gardeners Program and the Jefferson

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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!



Chair's Eye View of the (Master) Garden Cont.



County Master Gardener Foundation. It's been neither easy nor fun, but I think the results are proving beneficial.

For example, the WSU requirements for accumulating volunteer hours have been clarified and seem, to me at least, understandable and reasonable.

In addition the new JCMGF website is up — not entirely complete but well along. Take a look at jcmgf.org/mg1 and see what you think. I'm sure there are things that are missing, things that could be changed, and new things you'd like to add, so let's think of this as a work in progress, shall we?

Then, of course, there's the JCMGF Picnic in August! Who doesn't like picnics? Why not come and meet your fellow MGs outside of "work" and get to know one another? Turns out with a few beers a few brats in us, we're all witty and charming. Details are in this very newsletter.

That's all the news for now, as I've got some things in the garden that need doing right this minute.

Bob Grindeland *JCMGF Chair*



SUMMER FOUNDATION PROGRAMS



JUNE-- This month we will be hosting a plant swap. Bring some of your extra plants to trade, labeled with as much info as you are able to provide please. A plant for a plant! Any plants left over can go to the MG plant sale that is taking place in tandem with our SGT later this month.



JULY-- Due to notoriously low attendance at our July meetings, we take this month off.



AUGUST-- On Sat, August 17th, we have our Annual Picnic/Potluck for our Aug meeting. The Foundation will provide the main course, with the rest of us bring the sides, desserts and beverages. Mike and Joy McFadden have generously offered to host it again this year at their home on lovely Lake Leland. More information on the picnic such as the time and directions will be sent out at a later date.

Ali Dyche



NEWS FROM THE CO-CHAIR



Monthly Calendar and Volunteer opportunities



Each month Laura Lewis will send out a volunteer opportunity calendar to the list server. It will show you all MG opportunities and activities scheduled for any given month. She will also include meetings, presentations and other news. If you are a committee chair with scheduled meetings, have volunteer opportunities or need help with an MG activity, be sure to let Laura know so she can include it on the calendar.

Flyers, Posters, Brochures, and Other Printed Materials



If you are responsible for a co-sponsored Foundation and WSU activity, it is *essential* that **Sally Chapin** admin@jefferson.wsu.edu, in the WSU office, proof it before it is printed and distributed. This isn't to say Sally must create everything we have printed. Foundation members are free to use their own creative skills whenever they would like. But, if you use your own resources for printed material for a co-sponsored activity, you must have it approved by the WSU office.

Remember to Record Your Hours



Reporting the volunteer hours you donate to our program is an important and essential part of being a Master Gardener. It's not complicated to do and should be done at least monthly, though many of us find that recording them weekly or immediately after an activity works best. If hours aren't reported and you need to make a liability insurance claim with the program, you may not be covered if your hours aren't on the system. Each active member is required to donate a total of 35 hours *annually*, 10 hours of which must be in continuing education. Many of our Foundation meetings credit 1 hour of continuing education. If you are behind in recording hours or need a tutorial please contact **Jill Bacchieri** jitenpro@yahoo.com.



Submitted by: Candice Gohn; JCMGF Co-Chair



Goodies from Kris Burns' garden. From left; "Millionaire" eggplant, "Stupice" tomato, and "Alma paprika" pepper.

Photos submitted by: Kris Burns



JCMGF NEEDS A NEW TEAM OF PROGRAM COORDINATORS !

The Foundation is in need of a new team of MGs to coordinate our monthly programs. Once in a while, you may be contacted by a local garden club or neighboring county MG's for possible speakers from our group.

This is a challenging job and is best handled by at least two people, but is easier with three or four. In this way, the months can be divvyed up between the coordinators, easing the task. A detailed job description is as follows, and please, don't let the list intimidate you!

1. Find and secure speakers for each month of Sept, Oct. Nov. Jan, Feb. Mar, Apr and May. According to Sarah, there are no funds for speakers, so they have to donate their time.
2. Send a write up about the speakers to the newsletter before the 20th of the preceding month.
3. Pass out the refreshment sheet at the meetings. Bring all the supplies needed for the meeting, cups, cream, plates, coffee, and sugar. They are usually transported in two plastic bins Sherine donated. Keep track each month that we have all the supplies we need.
4. Send the bios to the chair for announcement of speaker at the Foundation Meeting.
5. Send an e-mail to the speaker a few weeks prior to the meeting as a reminder and also requesting what equipment they will need and then making sure it will be there.
6. Send reminders to the people that have signed up for refreshment and if not enough then bring some refreshment yourself.
7. Ensure we do not duplicate speaker from the previous year, or the Yard and Garden series.
8. Get to the meeting early to set up and clean up if needed.
9. Secure help with the refreshment and coffee which needs to be prepared.
10. Close up and secure the building, making sure coffee maker is turned off and cleaned up and lights are off. Take supplies with you, as there is no storage there.

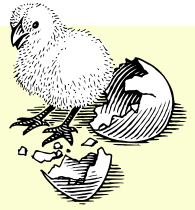


If you'd like to be a Programs Coordinator or are interested but have some questions, please contact Candice Gohn at cgohn@embarqmail.com.



Bob Grindland JCMGF Chair and Candice Gohn JCMGF Co-Chair

OUR 2013 CHICK PROGRAM RESULTS



The Kindergarten teachers did a good job with the Chick Program.

I gave them the incubator and briefing materials that I used for the program in the past. After returning from my trip to France, I have been to the school to check the status of the incubation.

Twelve eggs were placed in the incubator and five chicks were hatched. Seven of the eggs were not fertile. This has been the average for the past several years. It is difficult to find a dozen fertile eggs as the chickens seem to avoid capture some days. The program was a success and the children were able to observe the process.

The chicks will be maintained at the school for a few more days and taken to their new home with one of the teachers. The incubator was picked up and the other materials will be retrieved when the chicks are removed from the school.

David Self



YARD AND GARDEN 2014 NEEDS A CHAIR/CO-CHAIRS !!!

Speaking of volunteers, it's getting to be time to line up speakers for next year's Yard and Garden Series. Now this is truly the jewel in the crown of MG volunteerism. One of the more visible events, it requires researching, tracking down, and convincing potential speakers to appear before an eager crowd who will be mesmerized by most anything they say. I have it on good authority that if someone steps up they have a co-chair waiting in the wings — whose name will remain, well, nameless until someone else volunteers. Two heads are better than one and also makes running this program much more fun. So, if you're organized, not shy about asking strangers to speak to a large crowd, and enjoy the envious stares of those MGs who've missed this rare opportunity, contact me and I'll put you in touch with your co-chair. Keep in mind you're not in this alone — there are many MGs who have experience with Y&G and I'm sure they'd be happy to share their tips, tricks, and vast expertise.



Again, tick-tick, the time is approaching. Consider your fellow MGs, the community, and, perhaps, the fate all those abused plants languishing around the world — sign up today!

Bob Grindeland; JCMGF Chair



Re: Leader Garden Column



Still seeking writers for the column! It is a task that is actually quite interesting and not that complicated. In fact 350 words FLY by in a flash (and the reason that some of the longer, uncut columns are shared with Ali and her MG newsletter)—there is much info edited out each week. If you are interested in writing, please do. Let me know what you would like to write about and we can make it happen. Should you have a suggestion for a column that would be great too. Input is appreciated. Contact me: christinalacie@earthlink.net.

PS I can be usurped if anyone is interested <smile>!

Submitted by: Christina Lacie; Leader Garden Columnist

NAME THAT PLANT



What is it? Where is it? How does it survive? Answers in the Fall issue.

Photo and questions submitted by: Roger McPherson

WHAT'S THE NEWS ON THE NEWSLETTER????



Where has the JCMGF Newsletter been for the last few months? I would like to begin by thanking everyone for your patience and understanding while I worked through family issues then equipment issues!!!

You may have noticed that this issue is a quarterly, rather than a monthly, covering the entire summer. I am needing to take some more time for my family, my house and yard, as well as a much needed vacation.

As JCMGF changes, our newsletter will be going through a few changes as well. We now have a website up, please take a look for it at jcmgf.org/mg1. One of the changes will be that the monthly Board and Foundation meeting minutes will be posted here, rather than in the newsletter.

Another thing I am hoping to change is the JCMGF Newsletter being a committee of one. Since it's a big job to produce the newsletter, I need to add a volunteer or two to help me with monthly articles. Kitchen Korner, Name that Plant, and The Reading Room are all regular columns that I could use some help with. Anyone, including any committee volunteers wishing to submit an item on another gardening topic, is also welcome to.

The more contributions we have to our newsletter, the richer it is!

Submitted by: Ali Dyche; Newsletter Editor



Left: This is a Dayflower from the Spiderwort family (Commelinaceae) photographed in Zion National Park. Photo submitted by: Kathy Grace.

Right: This is Clematis montana "Wilsonii". Photo submitted by: Kris Burns.



FROM THE DESK OF THE MG COORDINATOR



Hello Master Gardeners!

I know everyone is busy in the garden, but don't miss out on upcoming volunteer opportunities and fun at some of the following Master Gardener activities:

PLANT CLINIC - Every Monday from 1-4pm through September 30. Plant Clinic takes place at the new WSU Extension office (Cupola House in Port Hudson). Please sign up to volunteer on the Google docs page or email Jill (mgcoordinator@jefferson.wsu.edu) with your preferences.

WSU MASTER GARDENER EDUCATION COMMITTEE MEETING – Tuesday, June 4 at 2:30 in the Madrone Room at the WSU Extension office. Please come and join our exciting new Education Committee.

FORKS SOIL TALK AND PLANT CLINIC – Saturday, June 8th from 12-3 at the Thriftway in Forks. A soil talk will take place from 12-1, following by a plant clinic from 1-3. Please contact Sarah Fairbank if you are interested in participating. This activity is in partnership with the Clallam County WSU MGs.

SECRET GARDEN TOUR – Saturday, June 22, 10-4. Deb Darminio and Diane Threlkeld are co-chairing this wonderful event. Please see www.secretgardenjeffco.org for contact information and general information about the event.

QUILCENE PLANT CLINICS – Saturday, June 29 and Saturday, July 27 at the Quilcene Community Center. Please come and participate in a seminar on vegetable gardening from 1-2pm and then stay to help out with Plant Clinic from 2-4pm. We need your support! You can earn 1 hour of Continuing Education for the seminar and earn hours for Plant Clinic as well. If you are interested in helping out please email Sarah Fairbank (sarah@olympus.net) and Mike McFadden (lelandlakehouse@wildblue.net) for shifts to work.



MARY ROBSON GARDEN VOLUNTEER OPPORTUNITIES – Please contact Judy Johnson if you can help maintain this beautiful garden on W. Sims Way. Happy volunteering and gardening!

Jill

Jill Bacchieri
Master Gardener Co-Coordinator, Jefferson County
Washington State University
380 Jefferson Street
Port Townsend, WA 98368
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mgcoordinator@jefferson.wsu.edu



Above: Paeonia
Photo submitted by: Kris Burns



READING ROOM



Fellow MG, Mike McFadden has an amazing gardening library, and he was generous enough to loan me his copy of “The Master Book of the Water Garden – The Ultimate Guide to Designing and Maintaining Water Gardens”, by Philip Swindells. It is a wonderfully complete book that can be used by the amateur gardener or the experienced gardener to incorporate into the yard, water gardens of all types.

This book includes such topics as water garden design, building pools, waterfalls and streams, container water features, special features, stocking pools, and water garden care. Personally, I had no idea that there was so much information on water gardens and I am ecstatic to see it all!



You’ll also find a fantastic plant directory, building plans for the do-it-yourselfer, a section on lighting and walkways, types of critters for stocking ponds, as well as beautiful color photos throughout the book to tantalize the eyes and stimulate the imagination!

Mr. Swindells has been working as a professional gardener for several decades and specializes in creating and restoring water gardens. In this book he imparts a wealth of knowledge in a very complete, very easy to grasp manner. One will be able to find ideas and suggestions for projects that range from simple, little features, all the way to complex ponds and waterways.

If you are interested in adding a water feature to your garden as I would like to, are just pondering it, or would simply like to know a little more about this subject, I highly recommend perusing “The Master Book of the Water Garden”, the possibilities are endless!



Submitted by: Ali Dyche

WEBINAR ON “DEALING WITH DEER”

Dr. Scott Hygnstrom will be giving a webinar entitled “Dealing with Deer.” Dr. Hygnstrom will provide actionable information to resolve human-deer conflicts. Webinar will occur on Friday June 21, at 9-10 am, Pacific Standard Time. Pre-registration is not required. Simply show up at the appointed time, at the web address below. The webinar will be recorded.



<https://connect.extension.iastate.edu/wildlifedmg>

Submitted by: Dr. Laura Lewis; Director WSU, Jefferson Co

Miscellaneous Tidbits, Happenings and Items of Interest



MISC TIDBITS:

—The Castle Hill Community Garden, located at 8th & Grant Streets in Port Townsend, is in need of new members as we enter into our 2013 growing season. Anyone interested in joining us, or who would like additional information, please contact Naomi at 360-344-3434 or Pat at 360-385-1790.



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 Comm. Center and the Gardiner Comm. Center. Meeting nights are the second Wed of the month and meetings begin at 6:30 pm. *June is in Gardiner, July is in the Tri-Area and Aug is in Gardiner.*



FARMERS MARKETS:

Port Townsend—

SATURDAYS— 9:00 AM - 2:00 PM, April through November Uptown, Port Townsend

WEDNESDAYS,— 3:00 PM - 6:00 PM, June through September Uptown, Port Townsend

Tel: 360-379-9098

Port Ludlow—

FRIDAYS— 9:00 AM - 2:00 PM, May through Sept, Village Center at Oak Bay & Paradise Bay Rd. Tel: 360-437-0882



Chimacum—

SUNDAYS— 10:00 AM- 3:00 PM, May through October, 9122 Rhody Dr, Chimacum. The Chimacum Market is located in the parking lot of the Chimacum Corner Farmstand Store.

EVENTS:

The Native Plant Garden is hosting a Garden Party to celebrate the completion of the planting of the garden. The party takes place on June 28, 2013 at HJ Carroll park in Chimacum, from 5-8 pm. Come see all the beautiful work that has been done and find out what more we plan to do!



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Miscellaneous Tidbits, Happenings and Items of Interest Cont.



—The Jefferson County Fair will be taking place Aug 9–11 2013 at the Jefferson Co Fairgrounds. Premium Books with information regarding the fair can be found at stores around the county as well as online at jeffcofairgrounds@olypen.com. Other questions may be answered by calling 360–385–1013.



Our Annual MG Picnic will be taking place on Aug 17, 2013 at Mike and Joy McFadden's on Lake Leland. It's potluck with the Foundation providing the main course. Friends, food and fun!! Don't miss out on a great afternoon in a beautiful setting and bring your appetite!!



September 26–28, 2013 is the Annual State MG Advanced/Education Conference. This year it's very close to home and hopefully a lot of us will be able to attend and bring back the knowledge they learn to share. It's being hosted by Snohomish Co and will be held in Everett at the Hansen Conference Center. It's the 40th anniversary of the MG program and we will be celebrating "40 Years of Growing...Together".

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.

Kul Kah Han Updates

PROGRESS REPORT: As some of you already know, we have come a long way since last March, with the support of a Steering Committee (Jill Bacchieri, Shannon Glass, Bill Irwin, Pat Pearson and Fred and Ann Weinmann) We now have lots more paths, new improved signage (thanks to a Master Gardener grant), more species planted and a beautiful new kiosk (thanks to a Native Plant Society grant). By our Grand Opening on June 28th, there will be a map of the garden and educational posters displayed on the kiosk and a new raingarden installed. All volunteers that have helped make these things happen will be posted on our bulletin board in June.

GRAND OPENING: On the evening of June 28th from 5–7pm, the community is invited to celebrate the beauty of native plants at HJ Carroll Park. There will be a short tour of the garden, a native plant sale representing several nurseries, live music, local food carts and a raffle with lots of prizes. Please let us know of anyone or anything that should be included.

PLEASE HELP US TIDY THE BEDS: If you can spare a couple of hours between now and then (any wednesday between 10:30 and 2:30) your help would be invaluable to us. Before the end of April we will have a list of other small but important jobs that you could take on to help the event run more smoothly.

NEW OPPORTUNITIES:

Plant Collection Team- If you're interested in learning more about native plants, this one may be for you. We'll meet about once a month to select new species and to decide in which ecosystem they should be planted in the garden. You will learn to define the various ecosystems and research the needs of plants. Sometimes we just look in books with pretty pictures to get started and we plan to go on some hikes together to see the plants in the wild. Then we make a shopping list and go on field trips to native plant nurseries to find them. And if you would like to, you can help plant them. Our current goal is to reach 300 species, we've 60 to go and who knows, we may choose to go on to 400. If you'd like to give it a try, call Robin Nye for the next meeting date in April. 385-9611.

Advisory Committee- The purpose of this group is to decide together on how to collaborate with others in the community on projects beyond the plants themselves. There are some plans brewing on such things as ethnobotany, researching the history of Chief Kul Kah Han, adding sculpture to the garden and eco-art to the raingarden. Look for future email for next meeting date.

Linda Landkammer, Designer
Kul Kah Han Native Plant Demo Garden
H.J. Carroll Park in Chimacum, WA.

<http://nativeplantgarden.wordpress.com>
wild4nature@g.com
360.379.8733



Now that our gardens, farmers markets and CSA shares are adding a wonderful array of vegetables to our meals, I like to make this dish often as there is such a wide variety to choose from, it's hard to make the same mixture twice!

Ingredients

2 cups of asst. chopped seasonal fresh veggies eg: pea greens, spinach, pea pods, scallions, green garlic, carrots, broccoli, bok choy, peppers, tomatoes, herbs etc.

$\frac{1}{4}$ cup olive oil

Kosher salt and freshly ground black pepper

1 tablespoon dried Italian herbs or herbes de Provence

1 pound Farfalle (bowtie pasta)

15 cherry tomatoes, halved

1 cup sliced olives

$\frac{3}{4}$ cup grated Parmesan and/or Romano cheese

$\frac{1}{4}$ cup balsamic vinegar

$\frac{1}{4}$ cup olive oil



Meat is optional, but if used, I would suggest light meats; seafood, chicken or sausage.

Directions

Preheat the oven to 450 degrees F.

On a large heavy baking sheet, toss all of the vegetables with the oil, salt, pepper, and dried herbs to coat. Transfer half of the vegetable mixture to another heavy large baking sheet and arrange evenly over the baking sheets. Bake until the carrots are tender and the vegetables begin to brown, stirring after the first 10 minutes, about 20 minutes total.

Meanwhile, cook the pasta in a large pot of boiling salted water until al dente, tender but still firm to the bite, about 8 minutes.

Toss the pasta with the vegetable mixtures in a large bowl to combine. Toss with the cherry tomatoes, olives, balsamic vinegar and remaining olive oil. Season the pasta with salt and pepper, to taste. Sprinkle with the Parmesan and serve immediately.

Submitted by: Ali Dyche





STRAWBERRY SHORTCAKE

Ingredients

1 1/2 pounds strawberries, stemmed and quartered
5 tablespoons sugar
2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
2 tablespoons sugar
3/4 teaspoon salt
1 1/2 cups heavy cream
Fresh mint sprigs

Whipped Cream, recipe follows

Directions

Mix strawberries with 3 tablespoons sugar and refrigerate while juices develop, at least 30 minutes.

Preheat the oven to 400 degrees F.

Sift together the flour, baking powder, baking soda, remaining 2 tablespoons sugar, and salt in a medium bowl. Add heavy cream and mix until just combined. Place mixture in an ungreased 8-inch square pan and bake until golden, 18 to 20 minutes.

Remove shortcake from pan and place on a rack to cool slightly. Cut into 6 pieces and split each piece in half horizontally.

Spoon some of the strawberries with their juice onto each shortcake bottom. Top with a generous dollop of whipped cream and then the shortcake top. Spoon more strawberries over the top, garnish with a sprig of fresh mint and serve.

Whipped Cream

1 1/2 cups heavy cream, chilled
3 tablespoons sugar
1 1/2 teaspoons vanilla extract
1 teaspoon freshly grated lemon zest

Using a mixer, beat the heavy cream, sugar, vanilla, and lemon zest until soft peaks form, about 1 1/2 to 2 minutes.



A timeless classic, a homemade strawberry shortcake will make any company feel special! It's perfect for everything from that 4th of July picnic to an evening on the patio with friends! Sometimes I like to substitute the whipped cream for vanilla ice cream, crème fraîche or even substitute the berries. Try it with raspberries, maybe blueberries... and treat yourself to one of summer's best tastes!



Submitted by: Ali Dyche

Above: Juicy, summer sweetness!
Photo submitted by: Linda Pfafman



Summer Tomato Salad

For a fresh, light side, or the base to a hearty meal, a tomato salad can be just what you're looking for. If you can get hold of some dried flowering oregano then do, as it has the most heavenly flavor. Fresh oregano is a great alternative if you don't have any flowering oregano.

Ingredients

2 1/4 pounds mixed ripe tomatoes, different shapes and colors

Sea salt and freshly ground black pepper

A good pinch dried flowering oregano or fresh oregano

1/4 cup chopped basil

Red wine or balsamic vinegar

Extra-virgin olive oil

1 clove garlic, peeled and grated

1 fresh red chile, seeded and chopped



Depending on the size of your tomatoes, slice some in half, some into quarters and others into uneven chunks. Straightaway this will give you the beginnings of a tomato salad that's really brave and exciting to look at and eat. Put the tomatoes into a colander and season with a good pinch of sea salt.

Give them a toss, season again and give a couple more tosses. The salt won't be drawn into the tomatoes; instead it will draw any excess moisture out, concentrating all the lovely flavors. Leave the tomatoes in the colander on top of a bowl to stand for around 15 minutes, then discard any juice that has come out of them.

Transfer the tomatoes to a large bowl add the basil, sprinkle with the oregano. Make a dressing using 1 part vinegar to 3 parts oil, the garlic and the chile. Drizzle the tomatoes with enough dressing to coat everything nicely.

This is a fantastic tomato salad, which is totally delicious to eat on its own. It's also great served with some balls of mozzarella or some nice, grilled ciabatta bread!

Submitted by: Ali Dyche



NO DOGS IN THE COMPOST !!!



Being a fairly new dog owner, I am still learning about dogs and what's good for them, bad for them, sort of like being a parent for the first time. Some of you may read this and shake your heads, wagging your fingers ts-king me and others, if you don't know, compost is very, very bad for your canine pals.

I and my buddy recently found out the hard way. My German shepherd loves to dig and chew and all sorts of other puppy-ish things and is normally very healthy with an appetite to match. After Loki wouldn't eat for about 24 hours then refused a small piece of bacon, we knew it was time for a trip to the vet's office. He was diagnosed with acute pancreatitis.

It was evident that his stomach was really upset and we let him do what dogs do instinctually for GI distress, and that is, eat grass. Normally, this would be an okay thing that would give the dog some gastric relief. Unbeknownst to us, in this situation, it was the worst thing we could have done!

We soon found out the results of the many tests done. He had large amounts of vegetation in his stomach. Uh, yeah! We knew that from the grass he'd been eating! What else could it be? Our vet had a GSD (German Shepherd Dog) mix that had behaved in the same manner (lethargy, nausea) and had suffered the same symptoms. Her dog had been in the compost pile. Most times the dog can digest just about anything, but sometimes there are chunks that aren't as easy to break down, thus there was a tiny compost bin fermenting in my doggie's gut. To make matters worse, remember the grass we let Loki eat thinking it would ease his upset? Yep, you got it. The wonderful organisms that make compost just so, were being fed by the grass. We were unknowingly compounding the original problem!



Luckily, after realizing what the issue was, we were able to help him clean out his liver and pancreas. Thankfully, Loki will be just fine and we have since built a large cage around the compost pile in an attempt to deter his foraging tendencies!! Now, if I can just keep him from chewing up all my fruit trees!!!

Submitted by: Ali Dyché and Loki

A VISITING MG !!!

A little while back, I had the privilege of meeting Mike Armstrong, a fellow MG from Polk Co, FL. He is the editor for their newsletter and contacted me after reading ours while on vacation here. He was impressed with the content! Way to go JCMGs! Keep sending in those great pieces!



Unfortunately, Mike had to leave for home before our monthly Foundation meeting and was unable to join us. Perhaps on his next visit!

Now if you have a moment, I strongly recommend taking a peek at the Polk Co newsletter. It's well worth the time. They have some very knowledgeable gardeners down there with equally impressive writing skills!

I would like to take this opportunity to remind all of you that if you have a chance to travel, and you're so inclined, look up the local extension office of the county you'll be travelling in. You might end up learning some tips and tricks you've never imagined!!

Submitted by: Ali Dyché



VOLUNTEER AT THE JEFFERSON CO FAIR!!!



The Jefferson County Fair is just around the corner and the Horticulture Bldg is in need of many hands to make light the work! The Fair runs from Aug 9-11th and MG volunteer hours can be applied.

MGs can be of huge assistance in both the Floral and Agriculture Depts. You can help in the set up of displays before the Fair, help take them down or best of all, while it's going! That way, if you donate a bit of your time in the Horticulture Bldg, you can spend some time enjoying the Fair and all it has to offer!

If you're interested in helping out, please contact our Horticulture Superintendant, Virginia Crandall, at crandall44@olympus.net. Hope to see you at the Fair!!

Submitted by: Ali Dyche; Agriculture Dept, Jefferson Co Fair

THE NATIVE PLANT DEMONSTRATION GARDEN INVITES ALL OF YOU TO...

A Garden Party Friday June 28th 5-8 p.m.
HJ Carroll Park, Chimacum
Celebrate our grand opening.
Come see the new signage
and our educational kiosk.
Enjoy live music, food and raffle prizes.
Multi-nursery native plant sale.
N.O.S.C. will have "Fin" available for the kids.
The garden is around the smaller picnic shelter



Photos and article submitted by:
Linda Landkammer; Director of
Native Plant Garden

WE HOPE TO SEE YOU THERE!

Join us on The Plant Selection Team. Now that we have finished the paths throughout the garden and have 240 species of natives, the next phase of activity has emerged. It's time to add to our plant collection. We hope to add around 100 new species. This job will be accomplished by our new Plant Selection Team and we have room for a few more members. The tasks will include: Choosing and placing the plants and taking field trips to purchase them. We also plan to hike into specific ecosystems in the wild to gather more ideas for plant choices. Having some native plant knowledge is preferable but a person with enthusiasm for learning can be helpful to the group as well. If you want to know more or to be notified of the next meeting date, call Robin Nye at 385-9611.



MG ANNUAL STATE CONFERENCE

WSU started something big 40 years ago. Master Gardeners are now active in all 50 states, Canada and other foreign countries. Come to the conference and help us celebrate!

We've planned an extensive program of 40 sessions that includes everything from soils to storm water management and everything in between.

In addition, we have seminars introducing outreach to diverse communities, interactive classes and walking tours of a rain garden community.

WSU experts and researchers will be teaching, as well as popular Northwest horticultural speakers, including Ed Hume as the banquet's keynote speaker.

Be sure to look at the tour selections. On the schedule is the WSU Research Center at Mt. Vernon, the Chihuly Garden and Glass exhibit in Seattle, and the Tulalip Hibulb Museum and garden.

Submitted by: Mark Clark; MG State Representative



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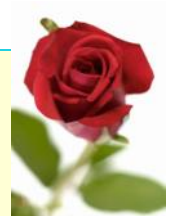
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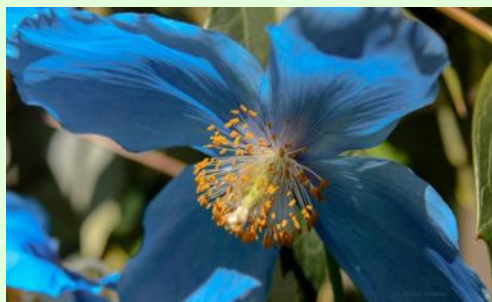
WSU Extension Programs and Employment are available to all without discrimination. Evidence of noncompliance may be reported through your local WSU extension office.



June 2013



						1
2	3	4	5	6 <i>Board Meeting 3-5 pm</i>	7	8 
9	10	11	12	13 <i>Foundation Meeting 3-5</i>	14 <i>Flag Day</i> 	15
16 <i>Father's Day</i>  	17	18	19	20	21 <i>"Dealing with Deer" Webinar 9-10 am</i> 	22 <i>SGT/Plant Sale</i>
23 	24	25	26	27	28	29
30 						








Above: Blue Poppies at Far Reaches Farms.
Photos submitted by Patricia



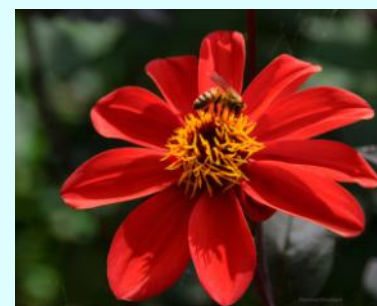
July 2013



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2	3	4 Independence Day 	5	6
7	8 	9	10	11 No Foundation Meeting this month!	12	13
14	15	16 	17	18	19	20
21	22 	23	24 	25	26	27
28 	29 	30	31			

Photos from bottom left: Lettuce, Columbine, and Sword Ferns submitted by: Kris Burns

Photo upper right: Bee on flower submitted by: Patricia Weedman



Schedule of Events

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

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

WSU Plant Clinic— is now at the Cupola House; Mondays, Apr 1– Sept 30; 1-4 pm







Chimacum Plant Clinic

Do you have an item for the Calendar/Schedule of Events? Please submit to the editor at alibruce113@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.

Aug 2013



Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1 Board Meeting 3-5 pm	2	3
4	5	6 	7	8 	9 Jefferson Co Fair 10 am– 9 pm	10 Jefferson Co Fair 10 am– 9 pm
11 Jefferson Co Fair 10 am– 6 pm	12	13	14 	15	16	17 MG Picnic 
18	19	20	21 	22	23	24
25 	26	27	28 	29	30	31



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