

# The Garden News

March & April 2013



## Tender Vegetables for the Plant Sale

**The Hottie Tottie team** is already hard at work on the 2013 plant sale. After careful record keeping last year and taking notes on varieties that sold out early and those that were not so popular, our list is refined. A little more of this, not so much of that, drop this other one entirely... But of course, we wouldn't be Master Gardeners if we didn't like to experiment, so a few new varieties snuck in here and there. **The team** consists of Cheryl Cazenave, Mary-



Ann Joye (our sign maker), Mary Kilway, Elena Kokta, Sue Krygier, and Phil Scott. In addition to the items listed, we are also growing: Okra (Clemson Spineless and Red Burgundy); Melons (Hearts of Gold cantaloupe, Minnesota Midget cantaloupe, Charentais melon, and Sugar Baby watermelon); Pole Beans (Blue Lake, Goldmarie Romano, Heldo Romano Kentucky Wonder, Scarlet Runner, and Yard Long); Bush Beans (Contender and Tendergreen); Onions (Giant Musselburg Leek, White Lisbon Scallion, Red Baron Scallion, Copra, Spanish Utah, Walla Walla and Cippolini Onions). By team leader Karen Palmer

**Photo Left: Phil Scott, Elena Kokta, Mary Kilway and Sue Krygier (not shown) plant onion seeds Feb 20**

## The Greens Team, Our Salad Bowl Creators by Judy Chamberlain



The Greens Team has been hard at work since January planning what to grow and how many plants we will need. This is only the second year for the Greens Team and we learned so much our first year and sold out of many of our "Greens" by 9:30 AM the first day of the May sale, that we know our "product" is in demand.

We started our first seeding of Lettuces the middle of February and will be working our way through the list... Swiss

Chard the end of Feb, followed by Spinach, Sorrel, Assorted Greens, and Kale in early March, then on to Broccoli, Cabbages and Kohlrabi toward the end of March.

The Salad Bowls we tried out last year were a huge success so we are planning to put together around 48 bowls this year, filled with brightly colored lettuces of greens, reds, maroons and speckles, along with a color spot of edible flowers.

The Greens Team is made up of Judy Chamberlain, Eve Hanlin, Sharon Kitashima, Zina Helmandollar, Kathleen Booren, (pg 2)



**Inside:** ♣ MGFCC Board members and President's note, page 3  
 ♣ Hazel Dell Garden Fun, page 4  
 ♣ Foundation Meetings & Speakers information, page 5  
 ♣ Book reviews, page 3 & 12  
 ♣ Erika's Corner & Calendar of Events, page 6  
 ♣ On the Road Tours, page 7  
 ♣ **Tender Veggie List**, pages 8-9  
 ♣ **The Greens List**, pgs 10-12  
 ♣ Feature Articles, pgs 12 & 13  
 ♣ **The Tomato List**, pgs 14 to 17  
 ♣ Plant Sale Poster, page 18  
 ♣ Hugelkultur Workshop, pg. 19

In cooperation with Clark County and Washington State University, the Master Gardener Foundation of Clark County is dedicated to promoting research-based horticultural practices at the 78<sup>th</sup> Street Heritage Farm and other venues across Clark County through education, consultative programs and experiences which preserve or enhance our environment.



## The Greens Team, from page 1

Cathy Green and Gretchen Shaffer. Both Cathy and Gretchen are new to the team this year and also new Master Gardener graduates.

We have seeded 38 trays of lettuce.

**Photo from back to front** - Cathy Green, Judy Chamberlain, Zina Helmandollar, Sharon Kitashima (facing away), Gretchen Shaffer and on the left front Kathleen Booren and hiding left is Eve Hanlin, our super seeder and record keeper.

**Editor's Note:** We are presenting **3 planting teams and their plant lists** for the May sale in this issue of the newsletter. They are presented in the order of my receiving their information. For the May-June Newsletter we look forward to the Annuals Team, the Herb Team, the Houseplant Team, Dale's Grape & Orchard plants, and the Perennials Team. If you would like to get involved in their work, please contact the team leaders; there is always need for help, including watering and weeding. Check with Nancy Funk for more details: [nancysgarden6@gmail.com](mailto:nancysgarden6@gmail.com)

## Tomatoes, Tomatoes, Tomatoes; Spring is Almost Here and the Plant Sale is Coming!



Our friend Carl of Uncle Waynes Tomatoes, remarked "can't you just feel it in the air"? We've had a mild winter; recent day temperatures have been in the fifties, spring bulbs are sprouting, green house activities have been a buzz preparing for the new season and we've had a remarkable turnout of new volunteers each Wednesday.

**The "Tomato Team", Burke & Angelique Harris, Mike McMurry, Jim Cave, Ken King, Julie Bruning, Barbara Wegner and Al Pavelko** have also been busy bees preparing what we hope will be a outstanding season. Jim and Mike have worked hard leveling tables and modifying other features of GH #8 during the time

when temperatures were below freezing and the heater was not functioning.

We are ready to start planting seeds for this years Mother's Day plant sale. This year we made some changes to the varieties that we will offer. We are replacing some with new varieties that were either recommended to us and/or sounded so good we just have to try them. We hope to have 4000+ seedlings of 52 varieties available for the sale.

Also new for this year in our line up are grafted tomatoes which Karen Palmer and Nancy Funk will graft for us.

A list of all the flavorful varieties is included with this article on pages 14 to 17. Remember that several of our varieties will be hard to find anywhere else, i.e., big-box-stores, nurseries and grocery stores. We have tried to explore certain varieties to select the best tasting, best for canning and sauces as well as those for salads and the perfect BLT. Cherries coming right off the vine that taste sweet as honey are sure to enhance your special dishes from any adventurous kitchen. There is something for everyone to meet your taste and interest.

**See you all on May 11th & 12th at the Mother's Day weekend plant sale. Our team will be there to help you make your selections and answer any of your questions.**







### Foundation Office Location

**78th Street Heritage Farm**

**1919 NE 78th Street**

**Vancouver WA 98665**

**360-397-6060 ext. 5706**

**Web Page:**

**[www.mgfcc.com](http://www.mgfcc.com)**

**President: Peg Schauer**

[schauer48@msn.com](mailto:schauer48@msn.com)

360-608-6818

**Vice President: Marie Ogier**

[marieogier@comcast.net](mailto:marieogier@comcast.net)

360-896-9069

**Secretary: Fran Hammond**

[reh5286@aol.com](mailto:reh5286@aol.com)

360-891-3967

**Treasurer: Joseph Ziemba**

[josephziemba@comcast.net](mailto:josephziemba@comcast.net)

360-718-2749

**Directors:**

**Nancy Funk**

[nancysgarden6@gmail.com](mailto:nancysgarden6@gmail.com)

360-798-4004

**Burke Harris**

[burke@soundtracks.com](mailto:burke@soundtracks.com)

360-574-9607

**Sharon Kitashima**

[snokit@msn.com](mailto:snokit@msn.com)

360-666-9046

**Willy Wyffels**

[wyffels@msn.com](mailto:wyffels@msn.com)

360-253-9431

**Dean Sutera**

[dsutera45@msn.com](mailto:dsutera45@msn.com)

360-687-1967

**Executive Administrator:**

**Judy Chamberlain**

[jacflash99@comcast.net](mailto:jacflash99@comcast.net)

Phone 360-666-8671

## News from the Master Gardener Foundation Board

Spring has sprung (I hope) by the time this goes to press. The Plant Sale preparations are in full swing. All the teams at the green houses are busy, busy as mason bees. Dig teams and many of you, have brought us plants to repot and grow on for later sale. We are spread out between many greenhouses, and 10 has become home to many houseplants, thanks to your help in reestablishing houseplant stock. When you are at the Heritage Farm be sure to venture into the other areas and say hello.

The new Board has met several times now, and we are working together well. As I look out into my own backyard, I am reminded of the promise of spring and new budding getting ready to burst forth. The ground is pinking-up where there will soon be shoots from the Johnson's Blue Geranium. The ornamental grasses have been trimmed into mounds with green visible near the ground. Like your Board of Directors, an enthusiastic bunch ready for another great year.

See you at the Home and Garden Show in April, at the Plant Sale in May, and the Welcome to Washington planting as it is done later in May. Have you found the activity you love? Don't forget to sign up for those Answer Clinics, too.

In this economy, our funds are not growing vigorously, but we are watching every dime, as we follow up with the grants we awarded and judicious use of our resources as we prepare for the biggest of our fund raisers. We are keenly aware of our mission to help fund the WSU Master Gardener Program and Grants in the community.

Peg Schauer, Foundation President



## Rainy Day Gardener's Book Review by Elizabeth Ladd

Book Review – Elizabeth Ladd, Newsletter Team with emphasis on books available from the Foundation Office.

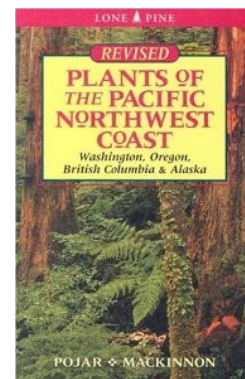
### *Plants of the Pacific Northwest Coast*

by Pojar and Mackinnon, Lone Pine Publishers - 1994

This book is a very nice field guide, but I have found it very helpful to plan a native garden also. The plant pictures are clear enough for identification and the descriptions include ecology and mature size.

The listings are easy to find by common name and scientific name, which I found very helpful. I have been able to identify if volunteers in my forested yard are "keepers", and have also made a wish list for expanding my cultivated gardens.

This book is available through the Master Gardener Foundation at events including the yearly plant sale coming up.



## The Garden News In a Nutshell!

Welcome to our joint Master Gardener Foundation of Clark County (MGFCC) and Clark County WSU Extension Master Gardener Program (WSU MG) bi-monthly newsletter. Because we want everyone, especially our newly trained Master Gardeners, to have a clear picture of our symbiotic relationship, this message overviews their organizational differences.

First, MGFCC is a non-profit 501(c)(3) organization structured to support, in part, WSU MG programs. It focuses mainly on promoting “research-based horticultural practices in the community through education, consultative programs and experiences which will assist in developing, preserving and enhancing a desirable physical environment.” (MGFCC Mission). Many activities associated with MGFCC include the first Tuesday of “the” month “educational” meetings at CASEE Center and fundraising endeavors in the greenhouse through plant management and spring and fall plant sales. Master Gardeners working at the greenhouse support the MGFCC primarily, thus sharing knowledge and fostering comradery and financial assistance to our WSU MG Program.



Second, WSU MG Program is one volunteer arm of the WSU Extn Clark County office. After a 12-week training course, Master Gardeners commit themselves to 50 volunteer hours (Intern) their first year and 35 volunteer hours (Veteran) each year thereafter. Trained Master Gardeners are certified after successfully completing and recording their first year of volunteer hours. Nestled in our ‘payback responsibilities’ are specific annual hours dedicated to activities such as continuing education, program support and staffing the WSU Extension Answer Clinics.

In the newsletter, you will find events and activities for both organizations. Heather Lund., Newsletter Editor, also provides separate staff lists to help people contact the appropriate person with their questions, concerns and accolades. Should you have additional questions, contact Erika J., Program Coordinator, WSU Clark County Extension MG Program, at [Erika.d.johnson@wsu.edu](mailto:Erika.d.johnson@wsu.edu).  
By Dawn Christiansen Cuellar MA, Newsletter Team



### Garden Fun at Hazel Dell School and Community Garden

We thank the Master Gardener Foundation for the grants that fund the Hazel Dell School and Community Garden! There are lots of garden happenings coming this spring. The 27th annual Enrichment Fair will be Thursday, March 28<sup>th</sup> with a myriad of enrichment classes. We’ll be in the school garden greenhouse where students will have the opportunity to learn about lettuce, “Lett\*uce Eat,” and learn there is lettuce beyond iceberg. There are lots of opportunities to help at the Enrichment Fair, either in the garden or at one of the 40 other hands-on mini-classes including crafts, wind chimes, cooking, and birdhouse building.

**Photo Left:** *Children from the Boys and Girls Club and Sammy Scarecrow enjoy being in the Hazel Dell School and Community Garden*

Community Garden members (there are only a few 4’ x 8’ raised beds still available) will get off to a great start on April 7<sup>th</sup> with spring planting, followed by a June 9<sup>th</sup> warm crop planting and monthly community garden “work parties” throughout the summer.

VSAA students will participate in a “Day of Caring” on April 18<sup>th</sup> at Hazel Dell School and other sites throughout the community (including the Fort garden). Clark College Food and Your Health students will have a work day during spring quarter.

This summer’s Wednesdays sessions with the Boys and Girls Club lead by WSU Food Sense and 4-H Coordinator, Jodee Nickel, will start July 3 with lessons including bees, soil and compost, water, and birds. After the lesson and story, the children work in the garden and end with a garden fresh snack and reflection.

If you are interested in helping at any of these fun garden times (yes, we have fun and food at all of our garden events, plus MGs receive outreach hours), contact Bobbi Bellomy or Barbara Nordstrom at 574-6290 or [GrowSmiles@hotmail.com](mailto:GrowSmiles@hotmail.com). You can help us spread the joy of diggin’ in the dirt! **Photo:** *Master Gardener Robin Pedron and her husband, Joe Pedron, prune the kiwi at the Hazel Dell School and Community Garden.*





## Meeting Information for the Master Gardener Foundation of Clark County

**Master Gardener Foundation of Clark County educational meetings** are held the first Tuesday of the month except for July, August, and January. The meetings are held at CASEE Center, Bldg B, Room 202/205, 11104 NE 149th Street, Brush Prairie, WA 98606 Refreshments, Meeting at 7 PM.

### **Program March 5th: “The Bugs That Ate Vancouver.”**

Todd Murray will talk about the recently introduced bugs that are devouring garden plants and teach you to recognize the ones we don't have yet. FREE to the public and members. No registration required.

<http://www.mgfcc.com>

**Todd Murray** is the Extension Director for WSU Skamania County Extension and has worked with Washington State gardeners for over 14 years. Todd has enjoyed a long career working with Master Gardeners throughout the state and is eager to join their ranks when he has the time. Todd has learned, over the years, that gardeners are a very important component for detecting exotic insect pests in Washington State and has made it a priority in his job to educate as many gardeners about these exotic pests as possible.



**Program April 2: Heisen House Vineyards – From Dream to Reality.** Perhaps it was her fascination with the book “The Secret Garden” that led Michele Bloomquist, owner and winemaker at Heisen House Vineyards, to take a leap of faith and purchase a historic but neglected 1898 farmhouse on five acres in 2002. Hear the story of that initial “love at first sight” chance encounter and how it unfolded into the little winery that’s a big dream come true today.

**Michele Bloomquist** is a professional writer, winemaker, compulsive gardener, historic preservation enthusiast, local agriculture advocate, and general gad about. She suspects she was infected with many of these many passions by her two

amazing grandmothers, whom she would spend her childhood summers with on their adjoining family farms in La Center, WA. Michele has a degree in English and professional writing and worked as a writer and editor for some 15 years before catching the “winemaking and grape growing” bug that led to the eventual opening of Heisen House Vineyards. Today Michele lives with the love of her life Chris Eckels and their two young daughters at the Heisen House State and National historic site, located between the Battle Ground Lake and the East Fork of the Lewis River, and settled by pioneer homesteaders Mary and Alexander Heisen in 1866.



### **Future Meetings, Mark you Calendars!**

**May 7–** Chad Harris – Mt. Pleasant Iris – “The Water Loving Irises of Asia”

**June 4–** Emelie McKain – Clark County Environmental Services, Vegetation Management Americorps – Invasive Plants

**2nd Tuesday in July 9–** "Volunteer Appreciation Annual Picnic" with drawing for the Quilt .

**August** – no meeting

**September 3–** Nancy Chennault – The Gardens @ South Bend – Evaluation and Trial Gardens

Fall meetings: **October 1, November 5 and December 3**, speakers to be determined.

**Team Help Needed to find speakers for meetings, do promotion of the meetings and greet & set up the speakers for each meeting. Sharon Kitashima is the chairperson for this group and would greatly appreciate help in promoting our meetings and their educational presentations. Contact her at [snokit@msn.com](mailto:snokit@msn.com)**

## Clark County Master Gardener Endowment for 2012

**Our Endowment balance as of 12/31/12 was \$87K leaving us just \$13,000 short of our goal of \$100,000.**

Once we reach our \$100,000 goal, then 4% of the interest on the endowment can be used to support Master Gardener programs in Clark County. The contributors in 2012 by contribution category were:

**Visionary (\$5000+):** The Master Gardener Foundation of Clark County

**Cornerstone(\$2,500-\$4,999):** None

**Patron (\$1,000-\$2,499):** James Trabue, 2003.

**Sponsor (\$500-\$1,000):** Dr. Howard Scalone, 2005; and Bill and Janice Link, class of 2003.

**Founder (\$1-\$499):** Kathy Burkholder; Bobbi Ricchiuti, class of 2006; Lisa Sundstrom, 2006; Fran Hammond, class of 2002; Heather Lund, 2005; and George R. Sepelak.

If your name is missing on this list, please notify

Dr. Charles Brun by email: [brunc@wsu.edu](mailto:brunc@wsu.edu)

Donations are made to **WSU Foundation/CCMG Endow.** CAHNRS/WSU Extension, PO Box 646228, Pullman, WA 99164-6228. Include on your check #17A-4127-4432

**WSU  
Clark County  
Extension  
Master Gardener  
Program  
78th Street Heritage  
Farm  
1919 NE 78th St.  
PHONE:  
360-397-6060  
FAX: 360-397-6122**

### PROGRAM CONTACTS

#### The Answer Clinic

[mganswer-clinic@clark.wa.gov](mailto:mganswer-clinic@clark.wa.gov)  
360-397-6060 Ext. 5711

**MG Program  
Coordinator**

**Erika Johnson**

[Erika.johnson@clark.wa.gov](mailto:Erika.johnson@clark.wa.gov)  
360-397-6060 Ext. 5738

**Dr. Charles Brun**

**Educational Advisor**

[brunc@wsu.edu](mailto:brunc@wsu.edu)  
360-397-6060 Ext. 5701

**March 20:** Living Soil, Master Gardener's **On the Road Tour**

**April 26, 27 & 28:** Spring Home and Garden Idea Fair, MG Answer Clinic volunteers contact [burk106@comcast.net](mailto:burk106@comcast.net)

**August 1-11, 2013 Clark County Fair,** Set up is July 27, take down Aug 12 volunteers contact [burk106@comcast.net](mailto:burk106@comcast.net)

For the first time in a while it's still light out when I go out to my car at the end of the day. And there are tender, new daffodil and iris leaves poking out of the soil along the steps. Sometimes there are flocks of robins noisily chirping their welcome to spring. I can almost make out what they're saying "Spring is here, spring is here; time to take down that holiday wreath still hanging on your door!" In fact, one year I left a holiday wreath up so long, I was treated to viewing the raising of a family of house finches atop one, adjacent to my front door.

The spring calendar is beginning to fill in with workshops and tours and volunteer opportunities. I hope you can join us at one or more of the following upcoming happenings. As always, details are available on the

WSU Clark County Extension web site

<http://clark.wsu.edu/calendar/index.asp>

March 9 Fruit Tree Pruning workshop

March 20 On the Road Tour - Living Soil

March 30 Hugelkultur workshop

April 25 On the Road Tour

**Erika Johnson**

Master Gardener Program Coordinator

WSU Extension Clark County



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



# Master Gardener Program



## Living Soil

As we anxiously await spring, our seeds, starts and garden tools at the ready, we too often forget that the primary basis for a successful garden is to feed the soil, not the plants. And many of our gardens are overdue for a soil makeover.

Our tour offers you a behind-the-scene look at how larger-scale operations convert organic waste products into living composts that are teeming with beneficial microbes and wondrous soil building properties. You'll also learn about other soil amendments, mulches, bark dust, decorative rock and other landscaping products.

Two of our businesses are also retail nurseries, but—SORRY!—since we will have limited truck space, you'll need to keep your purchases to a bare minimum.

Lunch will be at Hockinson Country Cafe, which offers great homestyle food.

**COST:** \$30 (does NOT include lunch)

**ONLINE REGISTRATION REQUIRED:** (by March 14)  
<https://ocrs.wsu.edu/Signup/?eventid=884>

**FOR MORE INFORMATION:**  
360-397-6060 x5738

**Public  
Welcome!**

WSU Extension programs and employment are available to all without discrimination. Evidence of noncompliance may be reported through your local WSU Extension office. If you require special accommodation, call WSU Extension Clark County at 360-397-6060 ext. 0 at least two weeks prior to the event.

## ON THE ROAD TOUR

### WHEN:

Wed., March 20, 2013  
8:45 am – 4:00 pm

### TOUR BEGINS/ENDS:

Van transportation from  
Enterprise Rent-A-Car,  
9319 NE Hwy 99, Hazel  
Dell

### TOUR STOPS:

Soil Builders, Ridgefield  
Shorty's, Ridgefield  
Lunch  
H&H, Orchards  
Yard 'n Gardenland,  
Vancouver

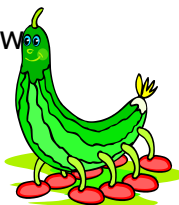
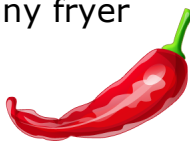


## Tender Veggie List



### SWEET PEPPERS

Alma Paprika	Red thick-walled
California Wonder	Green bell
Cubanelle	Large light green
Golden Star	Yellow bell
Jimmy Nardellos	Long skinny fryer
Keystone Giant	Red bell
King of the North	Red bell
Miniature Chocolate Bell	Bite-size brown bell
Miniature Red Bell	Bite-size red bell
Pepperoncini	Small pickler
Purple Beauty	Purple bell
Sunbright	Yellow bell
Sweet Banana	Long thin yellow
Sweet Red	Red bell
Thor	Very long red
Yum Yum Gold	Small golden



### MEDIUM SPICY PEPPERS

Anaheim	Green chili
	Small with a little spice
Beaver Dam	
Big Jim	Green chili
	Black jalapeno with less heat
Black Hungarian	
Poblano	Chile relleno



### HOT PEPPERS

Habanero	Small round very hot
	Long waxy light yellow
Hungarian Wax	
Kung Pao	Thai chili
Jalapeno	Necessary for salsa
	More heat than jalapeno
Serrano	



### EGGPLANTS

Black Beauty	Large globe
Black King	Large globe

**April 15 Deadline for the May-June Newsletter** articles and Plant sale lists.

**April 26, 27 & 28:** Spring Home and Garden Idea Fair, work at the plant holding area; first Foundation fund raiser. Contact Treca Selkregg at

[slkrgtcslk@netscape.net](mailto:slkrgtcslk@netscape.net)

**May 18th Weekend** planting of the I-5 Welcome to Washington sign

### EGGPLANTS

	continued
Little Fingers	Small finger-size
Little Prince	Suited for container
Listada de Gandia	Purple/white stripes
Long Purple	Long Asian variety

### TOMATILLO

Mexican Strain	Green
Pineapple	Small fruity
Purple	Purple

### CUCUMBER

Armenian	Long light green
Fountain	Slicer
Homemade Pickles	Pickler
Lemon	Round yellow
Marketmore 76	Slicer
Muncher	Slicer
Spacemaster	Suited for container
Straight Eight	Slicer
Suyo Long	Asian slicer
	Asian slicer *limited supply*
Tsuyataro	



### SUMMER SQUASH

Black Beauty	Zucchini
Cocozelle	Striped zucchini
Giambo	Italian heirloom
Golden Patty Pan	Small yellow
Green Patty Pan	Small green
	Very long light brown
Trombocini	Yellow curved neck
Yellow Crookneck	
Yellow Straight Neck	Yellow zucchini



## Tender Veggie List from page 8



### WINTER SQUASH

Butternut	Medium size orange flesh
Carnival Acorn	Round ribbed
Delicata Bush	Creamy sweet flesh
Thelma Sander's	
Sweet Potato	
Acorn	Who can resist?

### PUMPKIN



Baby Pam	Pie
Big Max	Jack O'Lantern
Jack Be Little	Small and cute
Lumina	White Jack O'Lantern
New England Pie	Pie
Rouge vif d'etampes	French heirloom
Small Sugar	Pie
Winter Luxury	Creamy for pie

**Plastic pots ONE gallon and LARGER are needed at the Heritage Farm Greenhouses.**



## 4-H Restorative Community Service Food Bank Garden Located on the 78th Street Heritage Farm 2013 Special dates

**Working with youth from Clark County Juvenile court that have mandated community service hours.**

Important Spring and Summer dates

**April 3rd** 4-H Restorative Community Service volunteer training, Wed. 5:30 to 7:30 at The Heritage Farm we will be covering  
\* What Are the Values that Drive this Project?

\* What is (RCS)

Clark County

Juvenile Court's Restorative Community Service

\* Common Characteristics of Adolescents

\* Tips for Working with Court-Referred Youth

\* What Happens During a Typical Garden Session?

\* Responding to Common Situations in the Garden

**April 6th** Saturdays from 9:00 to 1:00 Will be our first garden session. To do list:

Build two raised beds and Cut back cover crop in raised beds. Move Soil. Plant! Have fun and eat of course!!

**May 12th** MGF Plant Sale needs volunteers to help with carry out service. 4-H RCS youth help carry out plants to shoppers cars from 8:30 to 1:00 for much need donations for the garden. Need adults to help collect donations and manage youth. This is a fun day, snacks and water provided!!!

Contact Jodee Nickel

[Jodee.nickel@Clark.wa.gov](mailto:Jodee.nickel@Clark.wa.gov) 360.397.6060 ex 5713



## How to Tell if Your Soil is Workable by Elaine Meis, Newsletter Team

To test if the soil is workable, dig down 6 to 8 inches and gather a handful of soil. Gently compress the soil into a ball with one hand. Toss the ball 6 inches into the air and let it fall into your open hand. If the ball falls apart into crumbs, the soil is ready to work; if it stays as a ball or only comes slightly apart, more drying time is necessary.

### What You Can be Planting in Your Garden Now

In the Maritime Northwest, President's Day is the traditional time to sow peas. You can also sow early spring greens such as arugula in late February. If using a cloche, beets, spinach, cilantro, cress, Chinese cabbage, mustard, radish, turnips, miner's lettuce, endive, lettuce, and oriental greens (Pac Choi, Joi Choi, Tah Tsai, and Komatsu-na) may be sown in the garden.

**In March** you can add onion sets, chervil, fennel, parsley, and Swiss chard to the above group to plant out in the garden. By the end of March, you can plant potatoes and Jerusalem artichokes. If using a cloche, you can plant carrots, broccoli, cabbage, Chinese cabbage, mustard, and salisfy in the garden.

Tomatoes and sweet peppers can be started inside in late February or early March to get a good start and hopefully have ripe tomatoes and peppers in August and September if we get a warm summer.

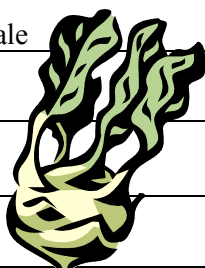
This information was compiled from *The Maritime Northwest Garden Guide: Planning Calendar for Year-Round Organic Gardening* produced by Seattle Tilth, 2008.

# The Greens Team Plant List and Information for 2013

Contact: Judy, [jacflash99@comcast.net](mailto:jacflash99@comcast.net)



Greens and Brassicas	Description	Additional Info
Sylvetta Wild Arugula	Deeply lobed leaves with pungent flavor	50 days; highly sought after by chefs
Belstar Broccoli	Densely packed blue-green 6-8in heads	66-75 days; ideal for warm and cold weather
Calabrese Broccoli	Heirloom with tight 6in heads	60 days; produces many side shoots
Express Hybrid Broccoli	Blue-green heads 6-7in; tight florettes	75 days; also produces side shoots
Hybrid Blend Broccoli	Contains Belstar; Everest; Express; So Comet	56-100 days; blended to lengthen the season
Purple Peacock Broccoli	Purple heads with fuchsia veined leaves	70 days; flamboyant broccoli-kale cross
Waltham 29 Broccoli	Produces 6in heads on 20in tall stocky plant	80 days; side shoots keep coming till fall
Long Island Improv Brussels Sprouts	Compact 24 inch plants with 1½ inch sprouts	90 days; yield 50-100 dark green sprouts
Rubine Brussels Sprouts	Deep purple-red sprouts	85 days; good yield with rich flavor
Copenhagen Market Cabbage	Heirloom; round heads; 3-4 lbs and 6-8in	65 days; Heads hold well without splitting
Derby Day Cabbage	Round blue-green heads; 3-5 lbs and 5-7in	58 days; sweet and tender; great for slaw
Early Flat Dutch Cabbage	Large flat head 2-4lbs; extra sweet flavor	65 days; harvest by early summer
Early Jersey Wakefield Cabbage	Heirloom pale-green, pointed 2-4 lb heads	60-75 days; can be planted close together
Red Acre Cabbage	Solid round head 2-4lbs; deep-red color	65 days; harvest by early summer
Amazing Cauliflower	Hearty flavor; domed solid curds; crisp texture	75 days; heat tolerant; large wrapper leaves
Graffiti Cauliflower	Brilliant purple heads	80 days; best for fall harvest
Snow Crown Cauliflower	Mild and sweet; 7-8in heads	50-60 days; early variety; rapid growth
Champion Collards	Dark green; large cabbage-like leaves	60 days; braise with olive oil and garlic
Georgia Southern Collards	Tender blue-green leaves	60 days; boil or steam for greens
Batavian Full Heart Endive	Clean flavor and crunchy texture in salads	50 days; use in salad; sauted or in soup
Nero DiToscana Kale	Very dark green leaves 2-3in wide; 10in long	50 days; winter hardy; sweeter after a freeze
Wild Garden Kale	Light green; blue-green; purple; and red	40 days; mild flavor; very cold tolerant
Vates Dwarf Blue Kale	Finely ruffled blue-green leaves; steam or saute	60 days; frost hardy; flavor improves with cold
Kolibri Kohlrabi	3in globe; purple skin; crisp white flesh	45 days; peel crunchy globe - eat raw or cook
Kongo Kohlrabi	Creamy-white squat 4in globe; crisp like apple	65 days; enjoy raw or cooked
Kossak Kohlrabi	8in globe stays sweet, tender and delicious	65 days; store in frig for several months





## The Greens Team Plant List and Information for 2013 continued from pg 10

**Editor's Note:** It has been great fun to "watch" the teams at work with their tiny seeds. The Greens Team is using seeds from Territorial Seed Co. and Lake Valley Seeds. They have been doing experiments with various soils and seed germination quality, with interesting results. Stop by the greenhouse on Wednesday and learn what they have found.

Greens and Brassicas	Description	Additional Info
Bibb Lettuce	Dark green leaf head with light green heart	50 days; delicious flavor-crunchy texture
Black Seeded Simpson Lettuce	Large frilly loose-leafed heads	45 days; light-green crispy leaves
Buttercrunch Lettuce	Thick juicy green leaves; small tight head	48 days; stays sweet; holds to fall w/o bolting
Continuity Lettuce	Bronze-red outer leaves; light green inside	56 days; one of most widely grown in world
Drunken Woman Frizzy Headed Lettuce	Mint green tinged in mahogany savoyed head	55 days; very bolt resistant
Flashy Trout's Back Lettuce	Green leaves with large red spots; romaine type	55 days; looks like festive confetti in bowl
Green Deer Tongue Lettuce	Olive green leaves grow to a point; 7-8 in	50 days; heirloom; heat resistant; slow to bolt
Little Gem Romaine Lettuce	Minature romaine is a gourmet treat	33 days; 4in across and 4 to 6in tall
Lollo Rossa Lettuce	Curled light green with stunning red edges	55 days; Mild and tasty
Marvel of Four Seasons Lettuce	Ruby-tipped leaves with icy-green heart	52 days; Butterhead type; excellent flavor
Outredgeous Romaine	Bright red thick glossy; slightly ruffled leaves	52 days; stout-growing romaine; sweet & crisp
Red Iceberg Lettuce	Attractive red, almost chocolate colored leaves	50 days; medium-sized tight head
Red Sails Lettuce	Deep burgandy-red mixed with green interior	50 days; slowest-bolting red lettuce; beautiful
Revolution Lettuce	Frilly deep red leaves; thick and crunchy	38 days; holds well in frig; very slow to bolt
Kyona Mizuna	Very sweet flavor with a hint of spice	40 days; cut & come again for mixed salad greens
Purple Mizuna	Serrated feathery leaves splashed with purple	40-50 days; add to mixed salad greens for spice
Wild Garden Mix Mustard	Lime green, red-veined, solid purple and more	30 days; mild to spicy flavor
Golden Streaks Mustard	Deeply serrated citron green leaves	45 days; sweet mustard flavor; steam or stir-fry
Ruby Streaks Mustard	Serrated mulberry blush leaf; cherry red veins	45 days; spirited sweet mustard flavor
Palla Rossa Special Radicchio	Dark red leaves w/white veins; 5-7in heads	85 days; tangy taste without getting bitter or bolt
French Sorrel	Green; thick; large spinach-like leaves	60 days; tangy lemon flavor for soups & salads
Red Veined Sorrel	Green leaves with maroon stems and leaf veins	55 days; add color & tangy flavor to salad mixes

## The Greens Team Plant List and Information for 2013 from page 11

Greens and Brassicas	Description	Additional Info
Olympia Hybrid Spinach	Smooth leaves; disease resistant	45 days; slow to bolt; best year-round
Regal Hybrid Spinach	Semi-savoyed erect leaves; plant densely	30 days; perfect for baby leaf spinach salad
Tyee Spinach	Semi-savoyed erect leaves; vigorous grower	45 days; great 4-season spinach; 10in plants
Bright Lights Swiss Chard	Stems in colors of red/yellow/rose/gold/white	60 days; savoyed leaves of burgandy & green
Fordhook Giant Swiss Chard	Celery-like stalk with fleshy savoyed leaves	60 days; 22in high; cold-hardy; heat tolerant
Magenta Sunset Swiss Chard	Slim blazing purple-red stalk; glossy green leaf	53-60 days; young leaves smooth; older puckered



## Rainy Day Gardener's Book Review by Barbara Nortstrom Master Gardener

Sunset Western Garden Book of Edibles, 2010, \$25 (\$20 for Sunset Magazine subscribers).

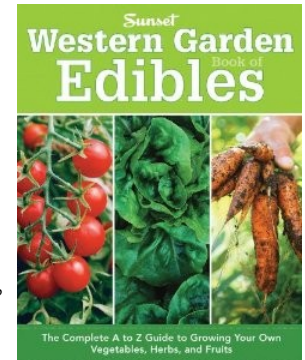
The Sunset Western Garden Book of Edibles contains over 190 listings of vegetables, herbs, berries, fruits, nuts, and tropicals including growing info and requirements, harvesting, and pests/disease challenges plus "top picks" charts for edibles with several varieties such as tomatoes and apples.

Although not specific to the Pacific Northwest's maritime climate, the individual listings specify in which zones edibles will grow (Portland/Vancouver is Sunset Zone 6). Also, included are garden plans and design ideas including edibles as part of a home's landscape and practical guidelines plus charts of common pest, disease, and weeds.

**Best quote "...find a sunny spot and dig in."**

**Comments:** With the listings, hints, and charts, this is a great reference for both beginner and seasoned gardeners. The information is well organized and easy to access. The pages are filled with photographs of garden designs, growing methods, and each edible. Although square-foot gardening is not mentioned, (planting each variety in a 12" square of a 6 inch deep, 4' wide by 4' or longer raised bed, spaced according to the mature size, ie plant one broccoli, 4 lettuces, or 16 radishes per square) the information, listing, and charts are helpful for square-foot, landscaped, and traditional row gardens.

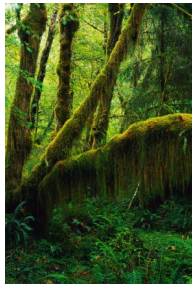
I recommend the Sunset Western Garden Book of Edibles as a handy reference.



## Native Notes by Elizabeth Ladd, Newsletter Team

Starting this newsletter issue, I am going to be writing an ongoing feature on the use of native plants in the home landscape. This will be based on experiences from my own yard, which I am landscaping extensively with natives. So, as I learn what works, I'll pass it along. In the future, I will probably look at a particular plant and include where, when, availability, etc. The photo is my center front bed which has lots of babies and dormant plants. The rhododendron and cedars

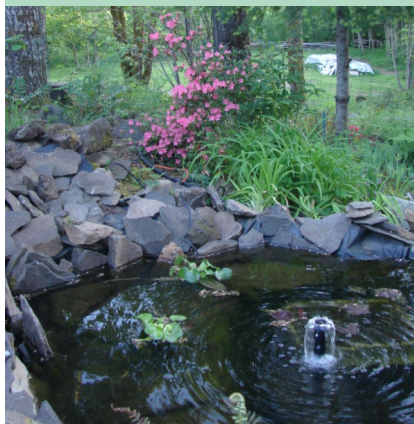




**Native Notes** (continued from page 12): were inherited with the house, and many natives were already hanging out in this area. It's been fun to edit and add to a garden that will hopefully be beautiful, organic, and low maintenance. I'll let you know!

This week I want to share a web site that I found after many hours of research on what native to plant where. I used books, websites, and garden nursery information to compile an excel spreadsheet with information on natives. Then after completing the list; I found a website from King County that had already done the work (phooey, but I did learn tons in the process). This website allows you to search or sort by many parameters, and to create a custom printable list to match your specific needs. It also includes photos of natives, ready to go landscaping plans, and links to other great websites. The website is a fun and very handy tool for anyone interested in native gardening. Web Site: <http://green.kingcounty.gov/gonative/>

## Glimpses of the Gorge by Roberta Doster, Newsletter Team, Skamania, WA



**Everyone who knows me is aware I'm a plant addict.** If you don't know me, take my word for it. It's a rather harmless addiction that consumes a great part of my springs, falls, summers, and winters - actually the entire year. If I'm not weeding, I'm planting, or harvesting, or reading seed catalogs and dreaming of next year's garden. I've been at this hobby since the mid-sixties. I've truck gardened, when younger, become a Master Gardner, been a backyard suburban gardener in Vancouver, but until we moved to the gorge, I thought I knew everything about raising flowers, fruit trees, berries, and vegetables. I was mistaken.

As I now look out over my hibernating garden, with its half finished patio, I am reminded of all the lovely flowers and plants I've sacrificed to my ignorance. What have I learned about gorge gardening since 1997? First, never expect a plant marked perennial on it's tag to last through a gorge winter without mulch.

Second, buy only one of a type of plant to test whether it's actually "deer resistant". So many plants tagged that way have made exceptional deer snacks. (Rosemary, an herb, and lavender are, in fact, truly the only deer proof plants I've bought.) Finally, be prepared to rethink what you may want to plant, to what you can realistically grow. Sweet corn takes lots of room and raised bed gardening does not allow for that.

If you're buying a piece of gorge acreage, and you like to garden, check to see if there is soil depth for vegetable planting. Really? Yep, we bought five scenic acres of fractured basalt with just a skim of dirt. It was suited for growing the five rhododendrons the previous owners had planted, native plants, dogwood, giant firs, etc. but nothing needing deep soil like carrots. On the plus side, rain water, sleet, melting hail or ice, and leaking pond water disappears instantly - no lingering mud puddles or mud. You can get out and weed just hours after the last rain storm, but this means you need to water copiously in hot, dry weather.

What does it take to have a functional garden on fractured basalt? My first garden was to the south side of the house. I bought enough cottage stone pavers to give me a 12 X 40 foot raised bed eighteen inches high, called a friend, Mark Medlin owner of Archer Mt. Construction, to bring me a dump truck of soil, and waited. He brought the

soil but declined to pull into the front of our home to unload, fearing he'd get stuck. "Nope," I said, "you can't get stuck, and if you do, I'll pay for the cat to pull you out!" He unloaded and didn't even leave truck tracks in the yard! We bought many more dump truck loads of soil, soil amendments, until finally my husband bought a dump trailer that hauls five yards of whatever our projects call for. We've used several types of materials to make raised bed: natural rocks, retaining wall pavers, and railroad ties. Rick calls the ties his big kid Lego projects. Personally, I like the ties for larger beds and rocks for the smaller beds. The raised beds are in addition to the many flowers and herbs I raise in pots and an old row boat.



Gorge gardening can be a glorious joy! It does take more forward planning and work than my previous gardens, but the effort is worth it. If, and I say if with caution, we ever "finish" our labor of love, we will have landscaped and nature-scaped five acres of heaven.

If you have any comments about this article or would like to visit our garden (summer, of course is the best time), please contact [rdclydecat@yahoo.com](mailto:rdclydecat@yahoo.com)

## 52 Varieties of Tomatoes- 2013 Plant Sale List from The Tomato Team

Plant Name... In Blue, New Varieties for 2013	Mat. Class	Cool Climate Var.	Low Acid Var.	Plant Specification & Usage	Description
<b>Paste, Sauce, Canning Varieties</b>					
AMISH PASTE, Heirloom	Late			Indet, 4 - 6 ft. - 85 days, Red, Canning/Drying	Large solid 10 oz., great flavor for sauces & super canning properties
BIG MAMA, Hybrid	Mid			Indet- 75 days - Red - Hybrid - Salads/Salsa/Sauces	Large 3" across, rich flavor, great for sauces & salsas
CUORE DI BUE, Heirloom	Late			Indet, 85 days - Orange-red - Slicing/Salads/Sauces	Large 8 - 12 oz, rich sweet flavor, great for sauces
POLISH LINGUISA, Heirloom	Mid			Indet, 6 ft., 73 days, Red, Fresh Salads/Slicing/Sauces/Drying/Freezing	Large 10-ounce, meaty, bright-red, very sweet for a paste tomato
SAN MARZANO REDORTA, Heirloom	Mid	x		Indet, 6 ft, 78 days, Red, Canning/Sauces/Salsa/Soups/Drying	Large rich tom flavor 8 oz. fruit. More resistance to blossom end-rot.
STRIPED ROMAN, Open-pollinated	Mid			Indet, 4 - 6 ft., 75-80days - Orange Red - Salad/Canning/Salsa	7 oz. 5" long fruit, thick & meaty w/ real rich tomato flavor for sauces
SUPER SAUCE, Hybrid	Mid			Indet - 75 days - Red - Hybrid - Salads/Salsa/Sauces	Huge 2 lb meaty, rich flavor, excellent for canning & sauces
<b>Beefsteak/Globe Varieties</b>					
AMANA ORANGE, Heirloom	Mid-Late		x	Indet. 4-6 ft, 80 Days - Gold - Slicing/Salad	Large up to 2 lbs, excellent low acid, sweet, tropical fruit flavors
BALL's BEEFSTEAK F1, Hybrid	Mid			Indet 3 ft, 75 days - Red - Salad/Slicing/Canning	Large 14 oz, crack resistant Beefsteak with old-fashioned flavor
BIG BEEF, Hybrid	Mid	x		Indet 6-8 ft, 73 Days - Red - Slicing/Canning/Salsa	Large 10 - 12 oz, great rich tomato flavor for Slicing/Canning/Salsa
BLACK KRIM, Heirloom	Late	x		Indet. 4-6 ft, 90 Days - Dark Maroon-Slicing/Salad	Medium-sized 10 - 12 oz, fantastic, intense, slightly salty rich flavor.
BLACK PRINCE, Heirloom	Mid	x		Indet, 6 ft, 80 Days-Red-black-Salad/Canning	Small 3oz juice and rich fruity flavors fruit
BRANDYWINE SADDUTH	Mid-Late	x	x	Indet, 4-6 ft, 80 Days- Pink - Salad/Slicing/Canning	Large up to 2 lbs, rich, intense tomato flavor
CELEBRITY, Hybrid	Mid	x		Det. 3-4 ft, 70 Days - Red - Slicing/Canning/Drying	7 oz, All-purpose variety, superb flavor, disease resistant, heavy yield

Editor's Note for the [Glimpses of the Gorge](#) article: Several proofers mention to be sure people would not use railroad ties for vegetable gardens due to the leaching of creosote. Sometimes general landscaping timbers are called railroad ties; however, treated timbers are not safe for use in vegetable gardening.



## 52 Varieties of Tomatoes- 2013 Plant Sale List from page 14, The Tomato Team

<b>Plant Name... In Blue, New Varieties for 2013</b>	<b>Mat. Class</b>	<b>Cool Climate Var.</b>	<b>Low Acid Var.</b>	<b>Plant Specification &amp; Usage</b>	<b>Description</b>
<b>CHEROKEE PURPLE, Heirloom</b>	<b>Mid-Late</b>			<b>Indet. 4-6 ft, 80 Days- Garnet-Slicing/Salad/Canning/Drying</b>	Large 10 - 12 oz, brick red interior, sweet rich outstanding flavor
<b>DAGMA'S PERFECTION</b>	<b>Mid</b>			<b>Indet; 6 ft; 72 days; Pale Yellow color; Slicing/Salad</b>	Lrg 12 oz, sweet overtones of tropical fruit flavor. Excellent for salads.
<b>EARL of EDGECOMBE, Heirloom</b>	<b>Mid</b>			<b>Indet, 7 ft, 75 days, Orange, Slicing/Salad/Canning/Drying</b>	8 oz firm, meaty & exceptionally flavorful fruit
<b>FANTASTIC, Hybrid</b>	<b>Late</b>	<b>x</b>		<b>Indet. 8-10 ft - 85 days - Red - Slicing/Canning/Drying</b>	Large 10 - 12 oz., high yielding plant, juicy, meaty, and very flavorful
<b>FAR EASTERN ROSE, Open-pollinated</b>	<b>Mid</b>			<b>Indet, 4 ft., 75 Days - Pink - Slicer/Canning/Drying</b>	Salad size 6 oz. fruit, w/ superb rich, sweet, fruity tomato flavor
<b>GARY IBSEN'S GOLD, Heirloom</b>	<b>Mid</b>			<b>Indet, 4-6 ft, 75 Days - Yellow-orange - Salad/Slicing</b>	Large juicy 14 oz. good balance of acid and sweet tropical flavors
<b>GOLD MEDAL, Heirloom</b>	<b>Mid-Late</b>		<b>x</b>	<b>Indet, 6 ft, 80 days, Bi-color, Fresh Slicing, Salads</b>	Large 16-28 oz, thin skin and luscious sweet, well-balanced flavors. The indeterminate plants grow well in cool nighttime temperatures.
<b>GREEN ZEBRA, Heirloom</b>	<b>Mid</b>			<b>Indet; 78 Days Amber-green; Slicing/Salad/Sauce</b>	3 oz. delicious sweet yet zingy salad tomato
<b>ITALIAN HEIRLOOM</b>	<b>Mid</b>			<b>Indet. 4-6 ft, 70 Days- Red - Salads/Slicing/Cooking/Canning</b>	Large 16 oz., meaty, rich, complex, sweet flavors with good acidity
<b>LEMON BOY, Hybrid</b>	<b>Mid</b>		<b>x</b>	<b>Indet, 4-6 ft, 72 Days - Yellow - Salad/Slicing</b>	Medium 6- 8 oz, mild, sweet tasting, low acid. Easy to grow.
<b>MAJA</b>	<b>Mid</b>			<b>Det, 2 ft, 75 days - Red - Salad/Snacking/Soup/Sauces</b>	Small juice 2-3 oz rich tomato flavor fruit
<b>MORTGAGE LIFTER</b>	<b>Late</b>			<b>Indet, 6-8 ft - 85 days - Pink - Salad/Slicing</b>	Huge up to 2 lb delicious, rich, sweet taste, great for sandwiches
<b>MOUNTAIN MAGIC Hybrid</b>	<b>Mid</b>			<b>Ind; 4 ft; 72 day; Red; Fresh Eating/Salads</b>	Small 2 oz., delicious sweet & acidic flavors resistant to late and early
<b>OLD GERMAN, Heirloom</b>	<b>Mid</b>			<b>Indet, 6 - 10 ft - 75 days - Yellow Red Bicolor - Slicing</b>	Huge up to 2 lb luscious, sweet flavor Beefsteak, great for sandwiches
<b>SUNSET'S RED HORIZON, Heirloom</b>	<b>Mid</b>			<b>Indet, 4-6 ft, 72 days, Red, Fresh Slicing, Salad, Canning</b>	Huge 16 oz heart shape fruit w/great tom flavor. Grows well in NW
<b>SWEET TANGERINE, Hybrid</b>	<b>Early</b>		<b>x</b>	<b>Det. 4-6 ft, 68 days-Yellow - Salad/Slicing/Canning</b>	Golden 3", 6 - 8 oz, solid, meaty fruit, superb tasting.

## 52 Varieties of Tomatoes- 2013 Plant Sale List from page 15, The Tomato Team

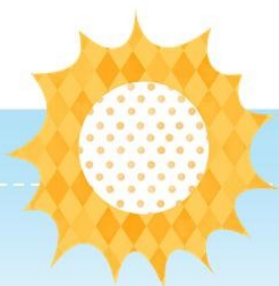
<b>Plant Name... In Blue, New Varieties for 2013</b>	<b>Mat. Class</b>	<b>Cool Climate Var.</b>	<b>Low Acid Var.</b>	<b>Plant Specification &amp; Usage</b>	<b>Description</b>
<b>Early Varieties</b>					
<b>BUSH GOLIATH, Hybrid</b>	Early			Indet, 3.5 ft, 68 Days - Red-Salad/Slicing	Medium 6 oz, tasty, solid, compact plant
<b>EARLY GIRL, Hybrid</b>	Early	x		Indet, 6-8 ft, 52 Days- Red - Slicing/Canning	Medium 8 oz, tasty, solid, grows in any climate
<b>LEGEND, Hybrid</b>	Early	x		Det, 4 ft, 68 days - Red - Salad/Slicing	Large 12 oz, delicious sweet & acidic flavors, late blight tolerant
<b>MOSKOVICH Open-Pollinated</b>	Early	x		Indet, 4-6 ft, 60 Days- Red-Salad/Slicing/Canning	Med 4 - 6 oz., very flavorful with rich tomato taste early variety
<b>OREGON SPRING Open-pollinated</b>	Early	x		Det, 2-3 ft, 55 Days- Red - Salad/Slicing/Sauces	Med 5 oz, flavorful, meaty w/few seeds. Excellent for ketchup/sauces
<b>STEPHANIA's HERITAGE, Family Heirloom</b>	Early			Det, 3-4 ft, 60 days Red, Fresh eating/Salad/Sauces	3 - 4 oz, rich tomato flavor, prolific producer, early variety
<b>STUPICE, Heirloom</b>	Early	x		Indet, 4 ft, 52 Days- Red - Salad/Canning/Drying	Medium, sweet rich flavor, cold tolerant.GREAT
<b>Upside-Down Container Varieties</b>					
<b>BUSH CHAMPION, Hybrid</b>	Early			Det, 2-3 ft, 65 Days- Red - Salad/Canning	Big 8-12 oz. excellent flavor fruits, compact 24" plant
<b>BUSH STEAK, Hybrid</b>	Early			Det, 24-30", 65 Days- Red - Slicing/Salad	Big meaty 8 oz. beefsteak, has rich, satisfying beefsteak flavor
<b>Small Fruited Varieties</b>					
<b>BEAM'S YELLOW PEAR, Open-pollinated</b>	Mid		x	Indet, 4-6 ft, 75 Days-Yellow - Salads/Snacking	Zesty, sweet delicious flavor. Very productive plant.
<b>BLACK CHERRY, Open-pollinated</b>	Early	x		Indet, 6-8 ft, 65 Days - Maroon - Salads/ Fresh eating	True black,sweet, rich fruity flavor.Resist cracking
<b>CHOCOLATE CHERRY, Open-pollinated</b>	Mid			Indet, 6 ft, 70 days - Mahogany - Salads/ Fresh eating	1" rich complex flavorful fruit with a tomato tang. Highly productive.
<b>JULIET (GRAPE), Hybrid</b>	Early	x		Indet 4-6 ft, 65 days- Red Grape - Salads/ Fresh Eating	1 oz. large red grape, full tomato
<b>SUGARY, Hybrid</b>	Early	x		Semi-det, 4-5 ft, 60 days. Dark Pink, Salads/ Fresh Eating	1" super-sweet flavorful fruit, crack resistant. Highly productive.
<b>SUN GOLD (Cherry), Hybrid</b>	Early	x	x	Indet, 6-8 ft, 67 Days- Apricot-Salads	Tropical fruit flavor.REAL TASTE TREAT.
<b>SUNSUGAR (Cherry), Hybrid</b>	Early	x	x	Indet, 6-8 ft, 62 Days- Orange - Salads	Sweet, fruity flavor. Crack resistant.



## 52 Varieties of Tomatoes- 2013 Plant Sale List from page 16, The Tomato Team

Plant Name... In Blue, New Varieties for 2013	Mat. Class	Cool Climate Var.	Low Acid Var.	Plant Specification & Usage	Description
<b>Small Fruited Varieties</b>					
<b>SUPER SWEET 100, Hybrid</b>	Early	x		Indet 6 ft, 65 days- Red Cherry - Salads/ Fresh Eating	Small 1 oz. cherry toms, deliciously sweet, high Vitamin C content
<b>SWEET MILLION, Hybrid</b>	Early	x		Compact indet, 3 ft, 65 Days - Red - Salads/ Fresh Eating	Very sweet and flavorful 1 1/2" fruit, great for snacking and salads
<b>SWEETIE (Cherry), Open-pollinated</b>	Mid			Indet, 6-8 ft, 70 Days- Red- Salads/ Snacking/Relishes	1 oz high yielding, super sweet (12-14% sugar content) cherry
<b>Hanging Basket Container Varieties</b>					
<b>TUMBLING TOM - RED Open-pollinated</b>	Mid			Det, 70 Days- Red - Snacking/ Salad	Plant cascades to 20"+, ideal for hanging baskets, juicy 1 to 2" fruits
<b>TUMBLING TOM - YELLOW Open-pollinated</b>	Mid			Det, 70 Days- Yellow - Snacking/ Salad	Plant cascades to 20"+, ideal for hanging baskets, juicy 1 to 2" fruits
<b>Grafted Tomato Varieties</b>					
<b>AMISH PASTE, Heirloom</b>	Late			Indet, 4 - 6 ft. - 85 days, Red, Canning/Drying	Large solid 10 oz., great flavor for sauces & super canning properties
<b>BRANDYWINE SADDUTH</b>	Mid-Late	x	x	Indet, 4-6 ft, 80 Days- Pink - Salad/Slicing/Canning	Large up to 2 lbs, rich, intense tomato flavor
<b>TANGERINE, Hybrid</b>	Mid-Late		x	Det. 4-6 ft, 70 days-Yellow - Salad/Slicing/Canning	Golden 3 - 4", 6 - 8 oz, solid, meaty fruit, superb tasting.
<b>STUPICE, Heirloom</b>	Early	x		Indet, 4 ft, 52 Days- Red - Salad/Canning/Drying	Medium, sweet rich flavor, cold tolerant.GREAT
<b>JULIET (GRAPE), Hybrid</b>	Early	x		Indet 4-6 ft, 65 days- Red Grape - Salads/ Fresh Eating	1 oz. large red grape, rich and delicious; fresh eating, saucing





Mother's Day Weekend



# PLANT SALE

SAT May 11 ~ 9 am to 4 pm

SUN May 12 ~ 10 am to 3 pm

DELIGHT THAT SPECIAL SOMEONE WITH A LIVING GIFT

Fuchsia & other Colorful Hanging Baskets



Ornamentals ~ Trees, Shrubs

Edibles ~ Vegetables, Fruit

Flowers ~ Perennials, Annuals

Flower Bowls ~ Herbs

House Plants

Unique Garden Vendors ~ including  
the Vancouver 'Mum Society

Visa / Master Card ~ Cash ~ Checks Accepted



78th Street Heritage Farm  
1919 NE 78th Street, Vancouver WA 98665  
[www.mgfcc.com](http://www.mgfcc.com)



## WSU CLARK COUNTY EXTENSION MASTER GARDENER PROGRAM

# HUGELKULTUR WORKSHOP



**When: Saturday, March 30,  
2013, 10 am – 3pm**

**Where: 1919 NE 78th Street,  
Vancouver, WA 98665**

**Cost: Free**

**Online registration required by  
March 22nd. Register on-line at  
<http://bpt.me/334096>**

**Contact: 360-397-6060 x 5738 or  
[erika.d.johnson@wsu.edu](mailto:erika.d.johnson@wsu.edu)**

### What is Hugelkultur?

(hew-gull-cool-ter - a German word for hill culture)

Recreating the natural decaying process that occurs in nature . . . in reverse.

This technique uses wood, straw, and compost to improve water holding capacity, add nutrients, and allow roots to penetrate more deeply. And the wood sequesters carbon.

Once established, hügelkultur beds can go for weeks with no irrigation. They work especially well for deep-rooted, thirsty plants like tomatoes, cucumbers or pumpkins, potatoes, squash or root vegetables, as well as for tree and small fruits.

Join the WSU Clark County Master Gardener Program, in partnership with Clark County Environmental Services, for this free workshop.

The event will be held on Saturday, March 30 from 10 am to 3pm. The ninety minute classroom session will be followed by a short drive (15 minutes) to a nearby site for hands-on demonstration and practice.

Dress for the weather and wear sturdy boots. Bring water and a sack lunch. The class is limited to 20 participants. Registration is required.



WASHINGTON STATE UNIVERSITY  
 EXTENSION  
*Master Gardener Program*

Extension programs and employment are available to all without discrimination. Evidence of noncompliance may be reported through your local office. If you require special accommodation, call WSU Clark County Extension at (360) 397- 6060 ext 0 at least two weeks prior to the event.