



# Newsletter

## Updates

### STRIPE RUST UPDATE

Stripe rust on hard wheat nursery data is available at: [https://s3.wp.wsu.edu/uploads/sites/2070/2020/08/20112\\_WHWN\\_RPT.pdf](https://s3.wp.wsu.edu/uploads/sites/2070/2020/08/20112_WHWN_RPT.pdf).

Stripe rust data file of the winter wheat uniform regional nursery including the field and greenhouse data: <https://s3.wp.wsu.edu/uploads/sites/2070/2020/08/Stripe-rust-data-winter-wheat-uniform-regional-nurseries.pdf>.



The Washington State Department of Agriculture (WSDA) Waste Pesticide Program had planned to hold unwanted pesticide collection events in the spring and summer of

2020. **However, due to COVID-19 Virus concerns, these collection events were POSTPONED until later this year and into 2021.**

### Do you have old or unwanted pesticides in need of disposal?

Note: "Pesticides" include herbicides, insecticides, fungicides, rodenticides, and other related chemicals that kill, mitigate, or repel a pest. To participate in the Program, go to the Waste Pesticide webpage at [agr.wa.gov/wastepesticide](http://agr.wa.gov/wastepesticide) where the disposal inventory form and the instructions document can be downloaded. Once completed, email the inventory form to WSDA at

[WastePesticide@agr.wa.gov](mailto:WastePesticide@agr.wa.gov), fax to (360) 902-2093, or mail to the address on the form. Upon receipt of the inventory, a confirmation of receipt will be sent to you. You may also contact WSDA via email at [WastePesticide@agr.wa.gov](mailto:WastePesticide@agr.wa.gov) or by telephone at (360) 902-2056 to ask questions or request on-site assistance. Please leave a voice message if we are unable to directly answer your phone call. People who contact WSDA and submit a disposal inventory will be notified by program staff and given further instructions about upcoming collection activities as they are planned.

### OREGON WINTER WHEAT PRODUCTION DOWN, WASHINGTON UP FROM 2019

Adapted from USDA National Agricultural Statistics Service

OLYMPIA, Wash. — The Northwest Regional Field Office of the USDA National Agricultural Statistics Service has issued their Aug. 1



Photo by Brian Colombo

## Announcements

### SEPTEMBER

**Walla Walla Community Hospice Pond & Garden Tour-**  
A self-guided tour of ten beautiful gardens in the area. Benefiting Walla Walla Community Hospice. For more information, visit [www.wwhospice.org](http://www.wwhospice.org) or call 509-525-5561.

### OCTOBER

National 4-H Week

The WSU Walla Walla County Extension Office is currently closed due to the COVID-19 virus. We anticipate returning to the office when Walla Walla County moves into Phase 3. Appointments will still need to be made prior to visiting our office. We appreciate your patience while we work through the current restrictions. You can contact us at 509-524-2685 or email [becki.green@wsu.edu](mailto:becki.green@wsu.edu).



#### MG PLANT CLINICS

Master Gardeners are available for plant issues and identification through our virtual clinic. Visit our website at: <https://extension.wsu.edu/wallawalla/gardening/> to find the clinic forms. Email the form along with photos to: [becki.green@wsu.edu](mailto:becki.green@wsu.edu).

POSTMASTER send address  
changes to:  
WSU EXTENSION  
328 WEST POPLAR  
WALLA WALLA, WA 99362

WSU EXTENSION NEWSLETTER  
PUBLISHED 4-6 TIMES ANNUALLY  
VOLUME 2020 NO. 5  
WSU EXTENSION  
WALLA WALLA COUNTY  
328 WEST POPLAR  
WALLA WALLA, WA 99362

Crop Production report. The forecast shows a mixed bag of results for Oregon and Washington in a variety of crops, including winter and spring wheat, barley, oats, corn, hay, hops and more.



**Winter Wheat-** Based on August 1, 2020 conditions, production of winter wheat in Washington winter wheat production is forecast at 122 million bushels, unchanged from last month but up 3 percent from last year. Harvested area, at 1.65 million acres, is down 50,000 acres from 2019. Yield is expected to be 74.0 bushels per acre, up 4.0 bushels from the previous year.

**Spring Wheat-** Washington spring wheat production is forecast at 31.1 million bushels, up 2 percent from last month and up 31 percent from last year. Harvested area, at 510,000 acres, is up 5,000 acres from 2019. Yield is expected to be 61.0 bushels per acre, up 14.0 bushels from the previous year.

**Barley-** Washington barley production is forecast at 7.47 million bushels, up 3 percent from last month and up 27 percent from last year. Harvested area, at 97,000 acres, is up 13,000 acres from 2019. Yield is expected to be 77.0 bushels per acre, up 7.0 bushels from the previous year.

**Corn-** Corn production in Washington is forecast at 27.6 million bushels, up 29 percent from last year. Harvested area, at 115,000 acres, is up 25,000 acres from 2019. Yield is expected to be 240.0 bushels per acre, up 3.0 bushels from 2019.

**Dry Edible Beans-** Dry bean production in Washington is forecast at 1.08 million cwt., up 62 percent from 2019. Expected harvested area is 40,000 acres, up 15,000 acres from last year. Yield is expected to be 27.00 cwt. per acre, up 40 pounds from the previous year.

**Alfalfa Hay-** Washington alfalfa hay production is forecast at 1.92 million tons, up 26 percent from last year. Harvested area, at 400,000 acres, is up 70,000 acres from 2019. Yield is expected to be 4.8 tons per acre, up 0.2 ton from the previous year.

**Other Hay-** Washington other hay production is forecast at 840,000 tons, down 10 percent from last year. Harvested area, at 300,000 acres, is down 10,000 acres from 2019. Yield is expected to be 2.8 tons per acre, down 0.2 ton from the previous year.


**Hops-** Hop production in Idaho, Oregon, and Washington is forecast at 117 million pounds for 2020, up 5 percent from last year. Area strung for harvest, at 59,150 acres, is up 5 percent from 2019. Yield is estimated at 1,982 pounds per acre, slightly higher than in 2019. If realized, the United States' production will be a record high.

For small grain progress and condition in Idaho, Oregon, and Washington please reference the State publications available at [http://www.nass.usda.gov/Publications/State\\_Crop\\_Progress\\_and\\_Condition](http://www.nass.usda.gov/Publications/State_Crop_Progress_and_Condition).

## MAXIMIZING THE BENEFITS OF COVER CROPS FOR SOIL HEALTH

USDA-Natural Resources Conservation Service



Investing in soil health is an adaptive strategy to improve the sustainability and productivity of soils. Cover cropping is a management practice in the U.S. Department of Agriculture (USDA) Natural Resources Conservation Service (NRCS) toolbox that is used to contribute to [soil health](#)  on working

lands. Cover crop benefits include reduced soil erosion, increased soil organic matter content, nutrient capture, weed suppression and many more. Cover crop varieties vary widely in their performance depending on the local climate, soil conditions and purpose for which they are intended. Through selection of varieties that fit production systems, producers may overcome obstacles that discourage the use of cover crops and maximize their benefits.

The NRCS Plant Materials Program has been involved in the evaluation of conservation plants and planting technology for more than 80 years. Recently, its network of [Plant Materials Centers](#) (PMCs) completed a nationwide, two-year evaluation of cool season annual species to determine the best varieties for cover cropping. PMCs provide a unique opportunity to evaluate plants in different locations representative of the varying soils, agronomic methods and weather conditions in the U.S. Seven cool season annual cover crop species were identified for comparative evaluations with input from State agronomists and soil health specialists. Nearly 60 commercially available varieties of black oats, black seeded oats, cereal rye, crimson clover, daikon radish, hairy vetch, red clover, and winter pea were evaluated for characteristics such as timing of emergence, winter survival, maturity dates, and disease and insect damage.

Data has been summarized by region and is presented in technical notes available now on the [Plant Materials Program cover crop performance and adaptation website](#). The reports provide information in a table format that allows conservation planners and producers to determine the performance and potential adaptation of a cover crop for each PMC area at a glance. More detailed information is available from each PMC study report.

For additional information on specific species of plants mentioned in the technical notes, please see the USDA PLANTS database at: (<http://plants.usda.gov/java/>) or contact the nearest Plant Materials Center or plant materials specialist (<http://plant-materials.nrcs.usda.gov/contact/>) and/or the Land Grant Universities that serve the State. For specific information on soils and soil health, please see USDA NRCS soils website at: (<http://www.nrcs.usda.gov/wps/portal/nrcs/site/soils/home/>).



### 4-H News

The Walla Walla County 4-H program is hosting a Virtual Showcase for local 4-H members. In the absence of the Walla Walla Fair and Frontier Days, the Virtual Showcase allows the 4-H members to upload photos and videos of the projects they have been working on through the past year. Projects will be judged using the Danish Judging System and can then be qualified for the Washington State Fair.





## Quick facts



- Water established trees and shrubs with overhead sprinklers.
- Apply a deep watering over the entire root zone area until the top 6 to 9 inches of soil are moist.
- Avoid light watering as this promotes shallow root systems that are susceptible to summer heat and drought stress.
- Water early in the morning to minimize water loss due to evaporation and wind drift.
- Mulching around the base of trees and shrubs helps them take in water and stay healthy.

## Home & Garden

### HOW TO WATER TREES AND SHRUBS

Adapted from University of Minnesota Extension



During periods of consistent rainfall, a well-sited and well-established tree or shrub will need little additional water. But during long periods without rainfall, established trees and shrubs can decline or die without timely irrigation.

As drought becomes more common in Minnesota, you may need to water your trees and shrubs more often to ensure the health and survival of these long-lived plants.

Water is vital to plant growth and development.

- Comprises 80-90% of actively growing tissues (leaves, root tips).
- Makes up about 50% of the woody portions (trunks, stems, large roots) of trees and shrubs.
- Fuels photosynthesis and other processes involved in plant growth, flowering and seed production.
- Helps defend against pests and stresses.
- Transports nutrient minerals and other solutions throughout the plant.
- Gives firmness and form to leaves, buds, flowers and new succulent stem tips.
- Cools the plant as water vapor is lost during transpiration.

### How, when and how much to water

Figuring out how far a tree's roots spread helps to determine the area you need to water and how much water is needed for an individual tree.

- The best time to water a tree or shrub is when the top 6 to 9 inches of soil in the root zone are dry.
- Using a spade or hand trowel, dig a small hole under the plant canopy and feel the soil.
- If the soil is cool and moist 6 to 9 inches below the surface, no water is needed.
- If the soil is dry, it is time to water.
- The first visible symptom in trees and shrubs that indicates a need to water is temporary wilting.
  - ◇ During temporary wilting, leaves wilt and droop during the day but recover at night and appear normal again the following morning.
  - ◇ Wilting first occurs in the top center portion of an established tree or shrub canopy and can be difficult to spot, especially in a mature, tall shade tree.
  - ◇ Monitoring soil dryness and watering when the top 6 to 9 inches of soil are dry is more effective.

## Under-watering and over-watering

Applying the proper amount of water is important to tree and shrub health.

- Under-watering causes a decline in the growth and health of trees and shrubs.
- Over-watering is wasteful and can be just as harmful to tree and shrub health as under-watering, particularly in clay and compacted soils.
  - ◊ Pore spaces between soil particles are shared by water and oxygen.
  - ◊ Over-watering causes pore spaces normally occupied by oxygen to become filled with water.
  - ◊ It may cause root suffocation and a decline in tree or shrub health.

## Family Living

### FRUIT LEATHERS

WSU Consumer Food Safety

Fruit leathers are a tasty, chewy, dried fruit product. It is an easy way to add fruit to a lunch or snack. They are made by pouring pureed fruit on a drying rack and dried in a commercial dehydrator or oven. They are very much like the commercial fruit roll ups and dried fruit sheets, but with less sugar and a truer taste of fruit.



Fruit leathers can be made from leftover fruits, fruit that is too overripe to preserve, extra fruit pulp left from making jellies, or from canned and frozen fruit. When making fruit leather at home you can control how much sugar is added. For the diabetic, fruit leathers without sugar are a healthy choice for snacks or desserts. Individual fruit leathers should contain the amount of fruit allowed for a fruit exchange.

To make fruit leathers from fresh fruit wash the fruit or berries in cool water and remove the peel, seeds and stems. If using canned or frozen fruits be sure to drain the fruit well. Puree the fruit in a blender until smooth. Add 2 teaspoons of bottled lemon juice to light colored fruits to prevent darkening.

The fruit pulp can be dried at this point or a sweetener and/or flavoring may be added. It is best to taste the puree at this point. If it needs flavoring or sweetener, add at this time. (See suggestions below)

Sometimes the fruit purees, especially those made from canned or frozen fruits, will be very juicy. Applesauce or bananas can be added to thicken the juicy purees, decreased the tartness and make the leather smoother.

When the puree is the thickness and taste preferred, pour onto a fruit leather drying sheet. Spread puree evenly to about 1/8 inch thick. If oven drying cover a cookie sheet with plastic wrap and then pour puree onto the plastic wrap. If using a commercial dehydrator, use the fruit leather drying sheets. When spreading the puree, avoid using a spatula or other utensil.

Take the tray and tap it gently on the counter surface and tilt it so to spread the puree.

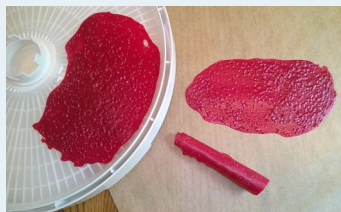


## Pressure Gauge Testing

To ensure safe canning processes during the COVID-19 pandemic, a form has been created to streamline the pressure gauge testing process: <https://docs.google.com/wsuhallawallapressuregaugetesting>.

Please fill the form out, then you will be contacted to arrange a time to have your pressure gauge tested. You can email [becki.green@wsu.edu](mailto:becki.green@wsu.edu) with any questions.

I



Here is an idea for adding dairy foods and calcium to your diet in a fun tasty way.

### Yogurt Drops

1 8-ounce vanilla yogurt  
1 3-oz package of sugar free gelatin powder (any flavor)

Mix the gelatin powder with the yogurt. Using a spoon drop the mixture onto a fruit leather drying tray. They can be done in small rounds or as leather.

Dry until sticky. Store in the refrigerator or freezer. This makes great healthy snack and provides another way to get dairy products and calcium in the diet.

When using a spatula it will cause the puree to have high and low spots that will dry unevenly.

Dry fruit leathers at 140° degrees F. It will dry from the outside edge toward the center. Test for dryness by touching the center of the leather. It should not feel moist at all. It may feel sticky.

When dried, take the warm leather and peel from the plastic and roll. Allow the leather to cool before rewrapping in plastic. To make leather strips, roll the entire leather piece in plastic wrap. Then cut into pieces about 1 inch in width. Cooled fruit leather can also be cut into fun shapes using cookie cutters. Roll and wrap those shapes well.

For best storage it is recommended to put the rolled leathers in the refrigerator or for longer storage in the freezer. If there is any moisture in the fruit leather at all, they may mold when stored at room temperature for very long.

For more information about drying fruit leathers, fruits or vegetables, download the "Drying Fruits and Vegetables" publication at: <https://pubs.extension.wsu.edu/drying-fruits-and-vegetables>.

### Adding Sweetness and flavoring to fruit leather.

Once you have the basics of making fruit leathers it is fun to try some new flavoring, toppings, or fillings. Below are some new ideas.

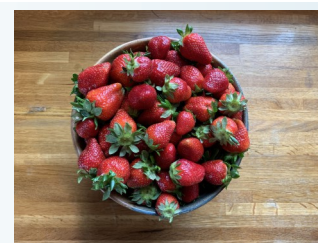
**Sweetening** – If the puree needs some sweetening, add up to ½ cup sugar for each 2 cups of fruit. Sugar substitutes may be used. Aspartame sweeteners however may lose sweetness during drying.

**Spices** – Add spices to the puree. Add until the taste is acceptable. Begin by adding 1/8-teaspoon for each 2 cups of puree'. Try: cinnamon, cloves, ginger, mint, nutmeg, allspice.

**Flavorings** – Add flavorings to the puree using only 1/8-teaspoon per 2 cups of puree to start. Try almond extract, lemon peel, orange extract, vanilla or peppermint.

**Toppings** – After spreading the puree on the drying sheet and before drying, sprinkle a topping over the puree. Try not to cover entire puree, but just lightly sprinkle the topping. Try coconut, dried fruits, granola, and sunflower seeds.

**Fillings** – After the fruit leather is dried and cool, spread a thin layer of these fillings. Then roll, cut and serve. If not served immediately, store in the refrigerator or wait to spread filling until just before serving. Try – melted chocolate, softened cream cheese, peanut butter, marshmallow cream, jam or jelly.



WASHINGTON STATE UNIVERSITY  
WALLA WALLA COUNTY EXTENSION

Celebrating 100 Years of Extending  
Knowledge and Changing Lives.

*Debbie M. Williams*

Debbie M. Williams  
County Extension Director