

Garden Tour 2022!

MARK YOUR CALENDER FOR THE MASTER GARDENERS GARDEN TOUR

On Tuesday, May 24th, we will be touring three of our members' beautiful gardens, plus Adeline's Peony Farm near Zillah. Meet at the Green House at 8:30 am where we can form carpools and leave in time to be at our first garden by 9:00 am.

| | |
|---------------|------------------------------------------------------|
| First Garden | Vickie Bullard , 362 Gangl Road, Wapato, WA |
| Second Garden | Adeline's Peony Farm on Division Road, Zillah, WA |
| Third Garden | Allyn Perkins , 2157 Cheyne Road, Zillah, WA |
| Fourth Garden | Gini Obert , 520 Bella Terra Road, Zillah, WA |

We will spend approximately 20-25 minutes at each garden with the goal of being at the Obert's garden by noon. Please bring your own lunch. A treat and water will be provided. We may be able to cut and purchase peonies at Adeline's. Come prepared with clippers, a container, and footwear, as fields may be muddy.

This will qualify as 2 hours of continuing education (or MG Basic Training). Please respond to Sheila Gunderson @sheilamgunder@gmail.com or Jenny Mansfield @[Jenny Mansfield](mailto:JennyMansfield@ceeron19@comcast.net) (ceeron19@comcast.net) if you plan on attending. Hope to see you there!

West Valley Food Garden

Northwest Farm Credit Services Grant Awarded to our West Valley Food Garden

Two representatives from Northwest Farm Credit Services (NWFC) came to our greenhouse on April 21st to present a check for \$3,000 to our President, Debra Kroon. The Food Garden team applied for the grant in March, and is very pleased to have been approved. NWFC expressed their admiration of our plan to provide fresh produce for hungry people in the Tieton/Cowiche area, and are pleased to be able to assist us. They also were impressed with our greenhouse operation and all the folks they met when they visited.

We are extremely grateful to Northwest Farm Credit for this generous award!

Pictured here are Gary Olson of NWFC, **Camille Smith**, **Debra Kroon**, and **John Strong**. Photo provided by Gary Olson.



Heirloom Garden

Something New in the Heirloom Garden

by Phyllis Pugnetti

This year we are beginning a multi-year project in the Heirloom Garden. We love the Yakima Marblehead squash, a variety with historical significance to our valley. The pioneers grew and adapted this variety to our weather and soil, developing a squash that was wildly popular in the valley from 1896 until sometime in the 1950s. This variety has a lot of good qualities. Yet it hasn't retained its popularity, and in recent years became nearly extinct, probably because it's so big. Let's face it, how many families really want 25 pound squashes? So we've decided to try to cross it with a smaller thick-fleshed variety. This year we will cross Yakima Marblehead with Blue Ballet, a tiny blue hubbard squash that weighs about 3 pounds. This fall we will save seeds from this intentional cross. In 2023 we may ask for volunteers to plant a few seeds so we can start with a very large gene pool of seeds. We'll plant those seeds to see what we get. This is the point in our experiment where we need to be prepared for disappointment.

Cross pollinating varieties isn't like mixing paint where white plus red always equals pink. Mix big squash with little squash and you never know what you'll end up with—and that's half the fun, as well as half the frustration. If we get any fruit with good flavor, thick creamy flesh, and weighs around 5-6 pounds, with the shape and color of Yakima Marblehead, we'll save seeds only from those fruits. In 2024 we'll grow those seeds to see if they grow true to the parent plants, which is very unlikely after only one initial cross.



Blue Ballet Squash

If we get lucky and the fruits actually are what we want, we'll spend several years stabilizing the variety so the seeds consistently grow true to the parent plant. On the other hand, if we don't get what we want, we'll back up and try again.

It's exciting to think of creating a new variety with all the qualities that our pioneer ancestors valued so highly, but in a smaller size that current Yakima gardeners might enjoy. This is a lofty goal, and is probably loaded with lots of failure along the way. It could take up to a decade to get a new stable variety. Ten years is a long time, but so what? I'm pretty sure I'll still be growing veggies in ten years, so it's no problem to grow a few extra squashes along the way. Besides, the best way to learn anything is to just do it!

Demonstration Garden

Beginning May 3rd the demonstration garden venue moves to TUESDAYS instead of Wednesdays. We begin at 8:00 a.m. Hope you can join us. Thanks to new member **Janet Jones** for "adopting" another spot in our garden. You can join her as there are still areas

waiting for adoption. Contact **Skip, Angela, or Diana**. Thanks to **Angela** for a class well-taught at our hands on rose pruning!

~Diana Pieti

Companion Planting and Crop Rotation

by Gini Obert

Hate weeds, love flowers, need herbs for cooking flavor, and want lots of vegetables!

Now that it is time to plant your garden, I'd like you to consider two types of garden practices – companion planting and crop rotation. Thinking beyond this year's crops and having a purpose as to how you combine and where you plant your flowers, herbs and vegetables will help in soil fertility, crop diversity and yield, and help you reduce the need for weeding. While scientists refer to the idea of companion planting as "pseudoscientific," as it hasn't been scientifically validated, many experienced gardeners vouch for their carefully compiled lists of companions. My goal is not to debate the issue, but to use the concepts to save space, increase production, attract beneficial insects and repel garden pests, and to grow cut flowers for my kitchen table and herbs to flavor my food. A good go-to source for companion planting is West Coast Seeds' "Guide to Companion Planting." www.westcoastseed.com/blogs/garden-wisdom/companion-planting I printed this guide and keep it in a note book for quick reference.



Hold on! We are not done yet. Don't forget crop rotation. It isn't as hard as you might think. First, decide if you are doing a 3-year or a 4-year rotation. For a three-year rotation use

1. Brassicas – cabbage, broccoli cauliflower, kale, Brussels sprouts, turnips, kohlrabi, mustards
2. Legumes – beans, peas, soy, sweet peas,
3. Roots – beets, carrots, onion, garlic, (potatoes, tomatoes, peppers and eggplant can be treated as root crops; just don't grow onions or brassicas in the same spot 2 years running.

Note: squash is good with potatoes, corn fits well with roots, if leeks are grown in a seed bed they can be transplanted after the potatoes are harvested. Use lettuce as a catch crop. It goes anywhere. Cucumbers should not be planted near potatoes or sage.

If doing a 4 year rotation, add potatoes and rotate as follows:

| | Year 1 | Year 2 | Year 3 | Year 4 |
|--------|-----------|-----------|-----------|-----------|
| Bed 1: | Potatoes | Legumes | Brassicas | Roots |
| Bed 2: | Roots | Potatoes | Legumes | Brassicas |
| Bed 3: | Brassicas | Roots | Potatoes | Legumes |
| Bed 4: | Legumes | Brassicas | Roots | Potatoes |

Let's put these concepts into action. From your crop list put each item into a family (i.e. a crop rotation list). I have three trellises and use a three year rotation for trellised tomatoes, cucumbers and pole beans. All other crops are grouped by family into beds. Then I consult the guide to companion planting and group the vegetables with good companions and add flowers and herbs to their best advantage. Be sure to put the year on your map and save it in your garden journal so you have it next year to keep track of your crop rotations. Melons and squash are heavy feeders so they are treated as root vegetables in this rotational organization. Be sure to do crop rotation even if your veggies are in pots. Use your maps to make annual adjustments. It gets easier with a little practice. There is no rule that states vegetables, herbs, and flowers can't mix. In fact, this mixing is how the original cottage garden style evolved.

Clinic Conundrums

What are the Special Requirements for Growing Plants in Containers?

By Trainee **Norma Lemos**

The pots may be nearly any size and any material, but the one firm, definite requirement is that it must drain well. Plants left sopping wet without drainage will rapidly succumb to rot. If the container lacks drainage holes, add holes or use another container. Container-grown plants need to be properly watered, fertilized, pruned, and repotted when necessary.

When transported home, protect plants from summer heat, winter cold, and wind extremes.

Choose a potting soil that has gritty texture, with perlite or pumice or vermiculite incorporated for drainage. There are many commercial soil mixes. No single potting mix is ideal for all container-grown plants. An internet search can provide information on the best mixes to grow particular species.

Pots should be large enough to provide room for soil and, for roots to have sufficient room for proper watering, provide bottom drainage, as well as be attractive without competing with the plant it holds. Clay pots absorb and lose moisture through their walls; frequently, the greatest accumulation of roots is next to the walls of the clay pot because moisture and nutrients accumulate in the clay pores. Clay pots provide excellent aeration for plant roots and are considered by some to be the healthiest type of container.

A container's size should match the plant's growth requirements because restricted root growth will decrease plant growth and stress the plant. Flowering or fruiting is also reduced if plants are in small pots. Foliage plants require repotting when their roots



have filled the pot and are growing out the bottom of the pot. Other signs that a plant needs to be repotted are: stunting-plants that are not growing during their active growth period; wilting-leaves wilt frequently, yet rehydrate after watering. The new pot should be no more than two inches larger in diameter than the one the plant is currently in, should have at least one drainage hole, and must be clean. Wash soluble salts from used clay pots with water and a scrub brush. Wash all pots with a solution of one-part liquid bleach to 9-parts water.

Resources: *WSU Online course (Canvas)* and *NC State Extension Publications*: <https://content.ces.ncsu.edu>

Part of the required training to become a Master Gardener is to spend time at the Plant/Answer Clinic. During their first session, or orientation, the trainees receive a question to research and then present their findings, either orally during a class session or written, in which it is presented to the membership in the newsletter upon the trainee's approval.

Youth Team

The youth Team will start having a booth with a children's garden project at the Farmer's Market the last Sunday of the month 9-1 pm.

The first one is May 29th and we are making tissue butterflies. If you would like to help, please contact Michelle or Beatrice. Program hours count as Farmer's Market/Youth with the public.

Seed Saving in Action

A big THANKS to **Allyn** and **Phyllis**. The veggie team, now for the second year, is using seeds from the seedbank. It saves us money buying seeds and supports Phyllis in her work with saving seeds. This year we increased the number of seeds we got and we will then supply Phyllis with the plants for saving more seeds for us for next year. Win-win . We thank both of you.

~Beatrice Reiss



Robin Kabrich and **Sue Uhlman** shared activities with the kids at the Earth Day Fair at Wesley United Methodist Church on April 23rd. They had about 40 people stop by and helped them plant sunflower seeds or make a pinecone bird feeder.

Reminder!

Foundation Meeting

*Wednesday, May 11th at 10:30
at the Red Barn*



Hard to think that we had such a late snowfall less than a month ago. **Andrea Altmayer** photographed such a striking scene in her yard during the recent spring snow.

Plant Sale 2022!



The week before the sale

Top Left: Just a smidgen of plant offerings
(Photo by **Julie Hunziker**)

Bottom Left: **Melody, Shellie, and Cathy**
arrange and groom perennials (Photo by
Dee Adams)

Bottom Right: **Marjorie** tends to the
perennials. (Photo by **Debra Kroon**)



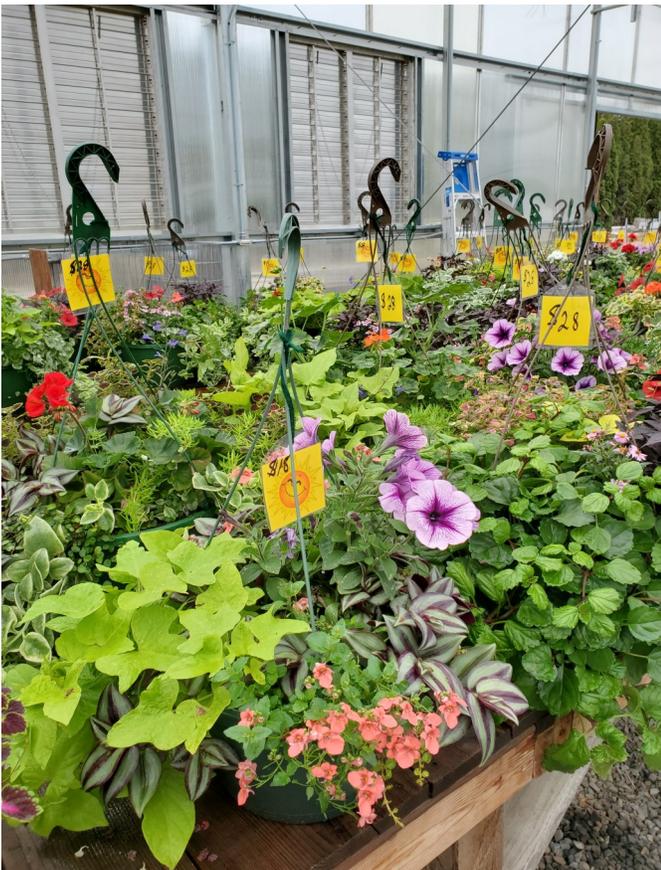


Top Left: Pumpkins sprouted quickly in the vegetable department. (Dee Adams)



Top Right: Janice and Claudia groom herbs. (Dee Adams)

Bottom Left: Such an array of hanging baskets!
(Deanna Husch)



Bottom Right: An assortment of items available by the art team. (Dee Adams)



Prep Week



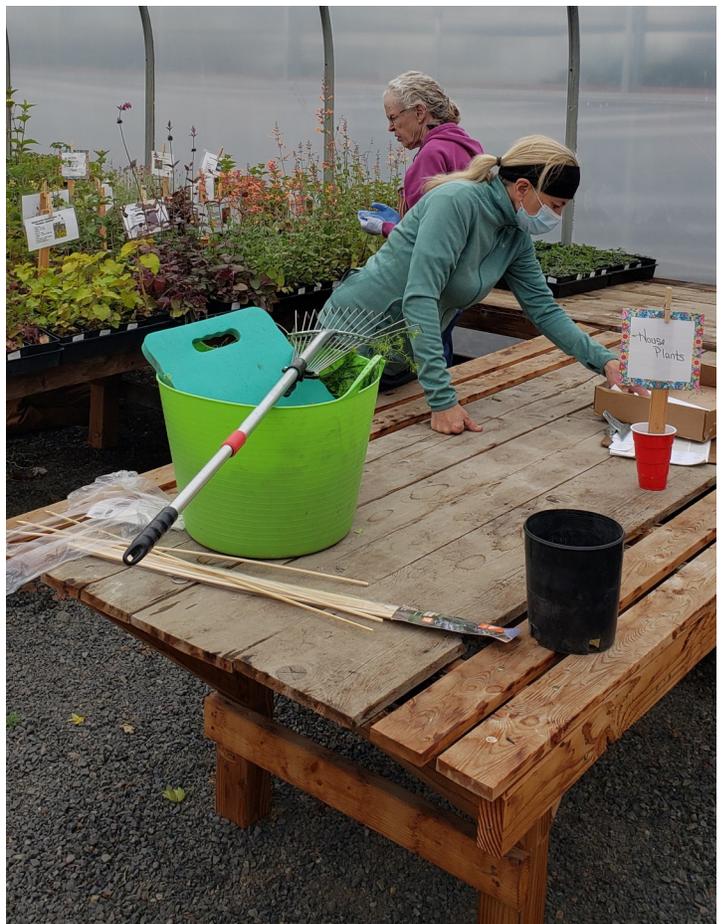
Top Left: *Lorrie* trains the counters.

Top Right: *Janice* cleans the grounds.

Bottom Left: *Skip* does some last-minute grooming.

Bottom Right: *Cathy and Carol* set up in the perennial house.

(All photos by *Debra Kroon*)



Friday Shopping



Andrea Altmayer was able to snap a shot of the big greenhouse before the onslaught of MG shoppers on Thursday.



Darrell's photo shows the crush of early Friday shoppers.



Dan Fortier's photo of Friday shoppers.

Such an awesome selection of items in the art department, spearheaded by **Jenny Mansfield**, shown with trainee **Shellie Oshie**. (Altmayer)



Master Gardeners enjoy their day of shopping. (Altmayer)

Shoppers navigate the maze of directions through the greenhouses out to the counters and cashiers. (Conzatti)



Friday morning lines of shoppers in the greenhouse. (Marjorie Conzatti)

Team Work!



Sunday cashiers, ***Renee, Lori and Bernalyn*** were happy to greet customers. (*Dee Adams*)



Counters ***Andrea and Sue*** were careful to tally fellow MGs Claudia and Beatrice's selected plants before sending them to the cashiers. (*John Strong*)



Cathy Penny places customers' plants in the Holding Area. (*John Strong*)

Janet Jones and Patti Dion provide direction to incoming vehicles as part of the security team. (*Dee Adams*)





The End!

Trainee **Laura Willett** poses with the lucky purchaser of her graceful willow lady she made for the art department. (*Janet Jones*)

Just what we want to see on the last day of the sale...empty tables!
(*Dee Adams*)



KUDOS!!

Impossible to have volunteers work so hard without good leadership...MG is blessed with the leaders of our greenhouse: Lorie, Camille, and Skip, as well as to the plant sale two, Susie and Deanna. WHAT A SALE!!

~Diana Pieti



Foundation Board

President: Debra Kroon

Vice President: Jim Black

Treasurer: Gilbert Plascencia

Secretary: Pat Bombard

Past President: Melody Westmoreland

Members at Large: Dan Fortier

Dick Larson

Program Coordinator(s) Pro-Tem:

Andrea Altmayer

Julie Hunziker

Ken Tolonen

Margaret Morris

Floribunda: Basil!

by Carol Barany

It was 1985 and I had the first Cuisinart food processor on the block. My best friend, Betsy, was growing more basil than she knew what to do with, and suggested we collaborate and make pesto. "Sure," I replied, "What's pesto?" My first taste of that sublime concoction is, to this day, an indelible food memory. Pesto is the very essence of summer, served in a spoon.

Cultivars are available with different nuances of taste, size, and appearance. Some have cinnamon, clove, lemon, and lime overtones. There are purple-leaved types such as 'Dark Opal' and 'Rubin' with foliage gorgeous enough for bouquets. I grew basil for years, with inconsistent results. That all changed when Willi Galloway, an extraordinary vegetable gardener and author of *Grow, Cook, Eat* came to Yakima to speak at a Master Gardener Spring Symposium. Here's how Willi grows one of the most popular herbs in the garden.

PLANTING Basil is a tropical plant, native to southern Asia and islands of the south Pacific. An annual in Yakima, basil refuses to grow when planted too early, so wait until the soil warms to 60 degrees and daytime temperatures reach the 80s. Very sensitive to frost, basil will be one of the first plants to go in the fall, and its flavor deteriorates when temperatures drop below 50. Extend the season by covering your plants with row covers when frost is threatened. Grow basil from seeds (germination in 7-10 days), seedlings, or rooted cuttings, in a hot spot in full sun. I don't know of any commercially grown seedlings except basil that are sold as a tangled clump in a single pot. If you buy yours this way, gently separate the individual plants.

GROWING Except for smaller bush basil, most varieties grow 1.5-2' tall, and should be spaced 12" apart. Unlike most herbs, basil requires rich soil, regular irrigation, and fertilizing. When the soil is dry down to the top of your first knuckle, it's time to water. After the soil has warmed, add a 2-3 inch mulch of grass clippings, straw, compost, or ground-up leaves to retain moisture and suppress weeds. Plants grown in containers (this is how Betsy did it) will dry out faster than those in garden beds and need more frequent watering. Use containers with excellent drainage. Foliar feed with a 5-10-5 fertilizer once a month and after every big harvest.

HARVESTING Have your basil leaves toughened or lost their intense flavor? You probably weren't harvesting often enough, or you allowed the plant to flower. As soon as the seedling develops four sets of leaves, pinch off the top two sets and repeat this with each pair of branches as

they grow. Find the point where the mature leaves meet the stem. You will find tiny leaves emerging from that junction. When harvesting, always pinch directly above these tiny leaves, because they will respond by growing into branches, and 20 cups of leaves can easily be harvested from a single plant in a season. Handle basil delicately to avoid bruising or blackening the leaves. Once the plant is 14-18" tall, cut it down to just above the fourth lowest set of leaves. When you need more, harvest by pinching off the top set of leaves from each stem.



When temperatures really warm up, stem tips form a square cluster of four leaves layered one on top of another, signaling that the plant is getting ready to flower. Pinching off just the tip doesn't halt flowering but simply makes way for the next flower stalk. Cut at least 6 leaf nodes down the stem and stand back as the plant responds by producing tender new leaves.

STORING Refrigeration ruins basil, so immediately after harvest, place the stems in a glass of water on the counter, and change the water every day. If you leave the stems in water long enough, they'll root. You can pot them up to grow indoors for a while, though strong artificial light is needed to keep basil going for long. Basil loses much of its brilliant green color and flavor when air dried, making freezing a better preservation method. Mix ¼ cup chopped basil with a few teaspoons of olive oil, and drop dabs onto a lined baking sheet. Remove the frozen dabs and store in containers.

Or just freeze batches of glorious pesto to eat straight out of the jar. That's all it takes to give a gardener a taste of summer on a cold winter day.

Give Pulse...or Else!

by Julie Hunziker

Use the following chart for entering your impacts on GivePulse. Helpful Hints:

- * Boxes that **must** be filled in are “Event,” “Program Category,” and “Where you did it or what you did.”
- * The “Event” and “Program Category” **MUST** be the same.
- * Filling in more specifics in the “Reflections” box is very helpful in verifying, but not required.
- * Please enter time in **15 minute increments**. We are a volunteer organization and don’t punch a time clock.

| Event Category AND Program Category | Where or what you did | | | | | |
|--------------------------------------------|-----------------------|------------|------------|-------------|-------------|--|
| Prog Support | GH | PS | FM | TM | YMG | |
| Demo Gardens | DG | HG | YMG | Prep | | |
| Answer/Plant Clinic | EXT | FMC | FB | TE | Prep | |
| Other Ed. Delivery | SB | WG | | | | |
| Youth | School Name | FM | JJ | FF | Prep | |
| Continuing Ed | TOPIC | SB | WG | | | |
| MG Basic Training | TOPIC | SB | WG | | | |

Key:

DG: Demonstration Garden(s)

EXT: Extension Office

FF: Foster First

FM: Foundation Meeting

FMC: Farmer’s Market/Clinic

GH: Greenhouse

HG: Heirloom Garden

FMY: Farmer’s Market/Youth

JJ: Juvenile Justice

PS: Plant Sale

SB: Speaker’s Bureau

TM: Team Meeting

WG: Writer’s Guild

YMG: Yakima Memorial Garden

Newsletter submissions are due on the 25th of each month. Please send to Julie Hunziker at jbhunziker@gmail.com. Texting photos and brief descriptions are fine, as well. (530)209-4329

2022 Demonstration Garden Classes

| Date | Presenter | Topic |
|-------------|---------------------------------|---------------------------------------------------------|
| May 14 | Sarah Judd | DIY Self-Watering Containers |
| May 28 | Marjorie Conzatti & Sue Schauer | Perennials for Year-round Color and Dividing Perennials |
| June 11 | Richard Russell | Tool Care for a Long Life |
| June 25 | Sean Tate | Tree Health |
| July 9 | Diana Pieti & Diane Berthon | Drying and Pressing Flowers |
| July 23 | Debra Kroon | Using Native Plants to Benefit Wildlife & Pollinators |
| Aug 13 | Claudia Steen | Growing & Care of Houseplants |
| Aug 27 | Diana Pieti | Bulbs You Really Want, But Didn't Know You Did |
| Sept 10 | Carol Barany | Flowers for a Cutting Garden |
| Sept 24 | Sarah Judd | Planning Now for Starting Seeds |
| Oct 8 | Virginia Vorenkamp | Bird Seed Ornaments and Inviting Birds to Your Garden |

2022 Heirloom Garden Classes

| Date | Presenter | Topic |
|-------------|------------------|-------------------------------------------|
| May 21 | Claudia Steen | Raised Bed Gardening |
| June 18 | Sally Mayo | Growing Zucchini and All Things Squash |
| July 16 | Diana Pieti | Use and Preservation of Herbs |
| Aug 20 | Beatrice Reiss | Planning Vegetables for Winter Gardens |
| Sept 17 | Sally Mayo | Garden Clean-up/Preparing Beds for Winter |

Master Gardener

Mission Statement:

“Engaging university-trained volunteers to empower and sustain communities with relevant, unbiased, researched-based horticulture and environmental stewardship education.”

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

May 2022



| Sun | Mon | Tue | Wed | Thu | Fri | Sat |
|-----------------------------------------------------------------------------------------|-----------------------------------------|--------------------------------------------------------------------------------------|-------------------------------------------------------------------|-----------|-------------------|-----------|
| 1 <i>Plant Sale 9-2 Yakima Herald MG Article</i> | 2 Heirloom Garden 9-12 | 3 Demonstration Garden 8-11 | 4 | 5 | 6 WVFG | 7 |
| 8 <i>Yakima Herald MG Article</i> | 9 Heirloom Garden 9-12 | 10 Demonstration Garden 8-11 | 11 <i>Foundation Mtg 1030 –11:30 @ Red Barn</i> | 12 | 13 WVFG | 14 |
| 15 <i>Farmer's Market 9-2 Yakima Herald MG Article</i> | 16 Heirloom Garden 9-12 | 17 Demonstration Garden 8-11 <i>Plant Sale Debriefing TBA</i> | 18 | 19 | 20 WVFG | 21 |
| 22 <i>Farmer's Market 9-2 Yakima Herald MG Article</i> | 23 Heirloom Garden 9-12 | 24 <i>Garden Tour 9-12</i> Demonstration Garden 8-11 | 25 | 26 | 27 WVFG | 28 |
| 29 Farmer's Market 9-2 (Youth Team) <i>Yakima Herald MG Article</i> | 30 Memorial Day | 31 Demonstration Garden 8-11 | | | | |



Persons with disabilities who require alternative means for communication or program information or reasonable accommodation need to contact: WSU Extension/2403 South 18th Street/ Union Gap, WA 98903/509-574-1600.

For accommodation please call at least two weeks prior to the event. WSU Extension programs and employment are available to all without discrimination.