

Yakima Master Gardeners TOMATOFEST



TOMATO FEST 2022
WEDNESDAY, SEPTEMBER 14 AT NOON
RED BARN

It took many centuries and a circuitous journey over thousands of miles for the tomato to plant itself as the most popular garden crop in America.

After potatoes, tomatoes contribute the greatest amount of nutrients to the American diet and are the most important processed vegetable in the United States. The USDA reports that each American consumes close to 20 pounds of fresh tomatoes every year.

Let's eat a few more!

Come and celebrate all things tomato with fellow Master Gardeners. Bring your favorite pot luck dish that contains, you guessed it, tomatoes! You're limited only by your imagination.

As part of our annual tradition, Master Gardeners may bring tomatoes for judging. Awards will be given for *The Best Tasting Tomato*, *The Ugliest Tomato*, *The Most Beautiful Tomato*, *The Sweetest Tomato*, and *The Best Tasting Cherry Tomato*.

If you're bringing tomatoes to be judged for taste, bring two or three of each variety so we can cut them into small sections for the taste-testing. Try to arrive a little early so we can get this task taken care of before the luncheon begins. Set-up starts at 11:00. If you would like to help with set-up, serving, slicing and dicing, or clean-up, please contact Carol Barany at 509-901-9018.



The Foundation will provide tableware, rolls and butter, a non-tomato dessert, coffee, and tea. Please bring any other beverages you might prefer.

Reminder!

Foundation Meeting

Wednesday, September 14 at 10:30 at the Red Barn

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.

Monthly News & Notes from your Program Coordinator, Patty Ratzlaff

Hello, Yakima County Certified Master Gardeners! As your new Program Coordinator, I am continuing to meet you all individually and I thank you for your grace as I work at learning names. To date I have completed 5 weeks in this position and several things come to mind to share with you.



Tenacity... I am so impressed with all of you! That through a pandemic you have held together and pressed on! This is amazing and puts us all in a position of strength to emerge now with order and purpose.

Organization... Yakima County is so organized! Andrea Altmayer stated it so well to me that there is a real 'flow to the year.' This does not come without commitment from you all.

Purpose & Skill... Listening to Demo Garden speakers and becoming acquainted with the Plant Clinic is inspiring. Solid speakers and plant analysis = Extending knowledge to our community; which is our purpose!

Thank you for such a great first month. Every one of you is needed in the positions you hold in the wide variety of groups and endeavors you all have taken on. Keep up the good work!

JANUARY TRAINING

I will be working with the Curriculum Team this fall for the January – April 2023 line up of speakers. I'm very excited about this, as I've been given some new contacts from WSU for potential speakers.

GIVEPULSE

I am just finishing my training on GivePulse and I'm glad to know they are in the midst of making changes to create a user-friendly platform for Master Gardeners in Washington State.

To assist with GivePulse concerns and questions, I will be **opening my office from 2:00 – 4:00 every Wednesday, beginning September 7 with no end date at this time.** The sole purpose will be to answer questions or help in anyway possible to make recording volunteer hours a smoother experience for all. My office is in the WSU Extension building at 2403 S 18th St Suite 100, Union Gap, WA 98903. My office is one door down from our Plant Clinic, come and see me! Always feel free to contact me, I am here to serve all of you. **Yakima Office: 509-574-1582 Email: patty.ratzlaff@wsu.edu**

WASHINGTON STATE ANNUAL ADVANCED EDUCATION CONFERENCE

After 2 years of waiting, we will be meeting in-person again. This year's 2022 Training theme is Together Again. It will be held in Olympia at the Olympia Hotel at Capitol Lake. I will be attending on Thursday for the Program Coordinators Annual Training session. I encourage you all to consider attending, carpooling, sharing rooms etc. A lot of effort has gone into the planning of this much awaited weekend, and you won't want to miss it. This is also a great way to earn Continuing Education credits, you can come for all or part of the time.

Together.Again

September 28-October 1, 2022

Olympia Hotel at Capitol Lake
Olympia, Washington



Our Program Development Team has designed a great program featuring thirty-five classes across five of the new [WSU Master Gardener Program Priorities](#) theme areas...taught by well-regarded subject experts!

The conference website link: <https://mglearns.org/>

Master Gardeners in Action *by Marge Conzatti*

We Got a Ribbon! August 9, found Sue & Ron Schauer and Marge Conzatti setting up a Master Gardener fair booth at Grandview for the Yakima Valley Fair & Rodeo.

They seemed thrilled to have us and said their entry's are quiet this year. This booth was informational only, no one was needed to staff it. We are hopeful this booth will bring in new Master Gardener members this coming year.



Check out the new signage at our West Valley Food Garden. Many thanks to John Strong for steer heading this project. Thanks also to Ray Yates and Mike Woods for helping John with the setting and mounting of the posts.

The West Valley Food Garden has been happily productive this year. Each week, pounds and pounds of fresh produce are picked by a committed crew of volunteers. John Strong and Camille Smith deliver the produce to the Tieton Food Bank on Fridays. Volunteers help each week with weeding, tying up plants, and harvesting a variety of peppers, tomatoes, carrots, zucchini, squash, melons and more.



A couple weeks ago, Darrell Monroe was doing pest watch and found these squash bug eggs on the butter nut squash leaves. Teaching moments in the garden.

Master Gardener Mission Statement:

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

2022 Heirloom Garden Classes

Volunteers meet each Thursday at the Heirloom Garden to groom and harvest. There is one class left this year, so mark your calendar. The last class is a hands on class on how to put the garden to bed for winter. Attendees should come prepared to play (work) in the garden.

| Date | Presenter | Topic |
|---------|------------|---|
| Sept 17 | Sally Mayo | Garden Clean-up/Preparing Beds for Winter |

Demonstration Garden by Angela Galbreath

August has been a hot, but busy month. We have had a wonderful crew of faithful volunteers showing up even if it's a hot morning. A lot has been accomplished. Finally the oval park entry garden got weeded (as much as is possible with so much bindweed), deadheaded and trimmed. Hopefully it will give a much better impression to those arriving to relax in the park.

The xeric berm was also recently tackled as most of the perennials were finished blooming. Yet to look forward to is the Bush Clover which is going to be magnificent when the pink blossoms appear. This year we have let it do its natural thing instead of trying to contain it to a smaller space. The latest Fine Gardening Magazine has a very informative article on bush clovers.

We are also looking forward to the colorful Muhly grass next month. The two raised beds that have been converted to native plants are holding their own in spite of lack of water at times, some vandalism, including recent flooding. We are making plans to move the perennials out of the middle raised bed so that we can continue our native plant theme. We have some new garden art installed.

A beautiful garden pole painted in memory of Skip's late wife is now a bright feature next to the yellow butterfly bench. A project oft spoken of, has finally been installed in a part shade, part sun space in the northwest corner garden. Several cute birdhouses

have been mounted on a ladder and another on a tall post. It will be fun to see if any birds take up residence in the spring. Also in that corner is a cute red Rose of Sharon planted in honor of Darrel's Sharon. And it even is sporting some buds that might be open next week.

The dahlias are starting to flower prolifically and should be putting on quite a show. The zinnia bed survived the munching of the bunnies and is very colorful. The shade garden is filling in beautifully. We are working on taming Lavonne's garden and are looking for ideas for smaller evergreen accents to help define the space. We've worked at weeding the Children's Garden. Fortunately the bright red hibiscus help draw our eyes from the ever present purslane and spurge. The roses are getting their last deadheading and should provide some late summer color before they start forming hips in preparation for cold weather. The agapanthus is full bloom now.

We are hoping someone will be motivated to help us address the round bed at the entrance to the red barn. We would love it to be a more welcoming colorful presence for visitors. As you can see there is always so much to do in our Demonstration Garden. Thanks to our dedicated volunteers and the support of the foundation we have a beautiful and interesting garden. Hopefully this little summary and the following pictures will entice you to drop by for a walk through.



It is so frustrating to all who donate their time to the upkeep of the demonstration garden to discover a theft. Last week someone came armed with a shovel and dug up the Praying Hands hosta that Meg Pelke donated to Virginia Vorenkamps's little heart garden....it saddens us.

Demonstration Garden photos by Angela Galbreath. More photos on next page.

Demonstration Garden *cont.*



Demonstration Garden Summer Classes by Angela Galbreath

We had two great classes in August on House Plants and Bulbs to plant this fall. In September Carol Barany will be talking to us about Flowers for a Cutting Garden and Sarah Judd will help us with Planning Now for Starting Seeds. We hope you will be able to join us at 10 AM on September 10th and September 24th. Don't forget to change the date for the last class to October 1st as Jeff Kozma who will be talking about Attracting Birds to Your Garden, was not available on October 8th as originally scheduled.

Only three classes left—Don't miss out

| Date | Presenter | Topic |
|---------|--------------|---|
| Sept 10 | Carol Barany | Flowers for a Cutting Garden |
| Sept 24 | Sarah Judd | Planning Now for Starting Seeds |
| Oct 1 | Jeff Kozma | Bird Seed Ornaments and Inviting Birds to Your Garden |

More Demo Garden photos

from Marge Conzatti



Demonstration Garden cont.

New Developments by Annette Olson & Angela Galbreath

The raised beds in the southeast area of the Demonstration Garden are being converted to native plants. Two native plant beds are taking shape. Debra Kroon has sponsored the Dryland bed to the west end of the three raised beds which features desert/semi-desert native plants. Some of the plants found there are Indian Rice Grass, Firecracker Penstemon, and Sulfur Flower, that are growing well. The east bed sponsored by Angela and Annette is the Foothills/Montane/Riparian native bed. Plants that can be found in this garden are Solidago (Golden Rod), Showy Fleabane, and Little Blue Stem. The natives in both beds are growing and look to be thriving despite water issues this season including unintended flooding in Debra's bed this past weekend.

Kelsi Potterf of the Heritage Garden Program has been generous in consulting with us to develop the beds with appropriate plant material for each ecotype environment. Kelsi has made two field visits to the Demonstration Garden to get us started, and then recently to check in and make recommendations on adding more natives to our beds. The raised bed found in the middle of the three will also be converted as a transitional bed consisting of semi-desert/foothills/riparian native plants based on Kelsi's recommendations.

Our Demonstration Garden Co-Leaders have been very supportive in this effort and see this endeavor and the resulting native beds as a future educational program in the garden.

Native expert Ann Autrey has expressed that 'Native plants are the ultimate way to support and love the diversity of Central and Eastern Washington.' Kelsi Potterf has taken on the duties that Ann once carried out and she has been instrumental in our efforts to incorporate natives into the Demonstration Garden. Thank you, Kelsi!



Upper Left: Dryland bed;
Upper Right: Foothills/Montane/Riparian Native Bed.

Two guest plants currently reside with our natives. A Sunflower and a Sorghum (Millet) that volunteered. They can stay for the summer.

Photos by Debra Kroon and Annette Olson

Greenhouse News



Basket Committee Invitation

We are already thinking ahead to the next season in our greenhouse. We are open to your ideas for hanging baskets. Please join us on Thursday, September 15th at 11 AM at the Demonstration Garden picnic table to discuss possibilities and ideas. Questions? Contact either Patty Ferguson or Angela Galbreath.



Come Join Us!

Plant Diagnostic Clinic Team Meeting

The Clinic Team will be meeting on September 8 at 1:30 PM at the Extension Office. Please consider becoming a part of this very important team. Want to know more? Join the conversation on September 8. Contact Margaret Morris or Andrea Altmayer for more information.

Youth Team News by Beatrice Reiss

We are at the Downtown Yakima Farmer's Market on the 4th Sunday of Each month. On August 28, the Youth Team did a project on parts of a flower and we dissected flowers. Right now, Rose of Sharon and hibiscus show the parts well. We also had a male and female squash flowers. Patty Dion, Lucy Stevens and Rita Kinder all joined in to help make it a fun day.

Volunteers are need for the September Market on the 25th. Please let Michelle Murphy or Beatrice Reiss know if you are able to help. This project will be pinecone bird feeders.

Help! Beatrice is looking for someone to take her place at the Central Washington State Fair on Monday, September 26. She signed up to help Jenny Loyd from 9-12 at the 4-H/Master Gardener Youth Booth. A family priority has come up. Please call, text or email Beatrice at 509-952-5137 / beatricereiss@yahoo.com

Floribunda: Tomatoes

by Carol Barany

You like “tuh-MAY-toh”, I like “tuh-MAH-to”

“Let’s Call the Whole Thing Off” is a song written by the Gershwin brothers for the 1937 film, “Shall We Dance”, where it was introduced by Fred Astaire and Ginger Rogers as part of an iconic dance duet on roller skates. The song offers the famous line, “You like tuh-MAY- toh”, I like “tuh-MAH-to.”

When it comes to tomatoes, correct pronunciation is not where the disagreement ends. Folks have been arguing for years about whether the tomato is a fruit or a vegetable. What’s the answer? Well, it just depends on who you ask.

It is true that botanically speaking, tomatoes are fruits, the edible reproductive body of a seed plant. Anything that grows on a plant and is the means by which that plant gets its seeds out into the world is a fruit. That definition includes tomatoes, as well as apples, cucumbers, peppers, pumpkins, and avocados.

Vegetables have a slightly murkier definition. It’s a word we use to group together a wide range of plants whose parts are edible and herbaceous, like roots, stems, and leaves.

Confusion arises from the fact that “vegetable” isn’t a botanical classification as much as it is a culinary one. “Fruit” is described as “having a sweet pulp associated with the seed” and “used chiefly in a dessert or sweet course”, according to the dictionary.

Scientifically, fruits don’t have to be sweet, but in the kitchen, most people would classify the fruits that fall on the savory side, like tomatoes, as vegetables.

Nutritionists recognize the terms as they are commonly used, and tomatoes are listed as a vegetable under USDA guidelines.

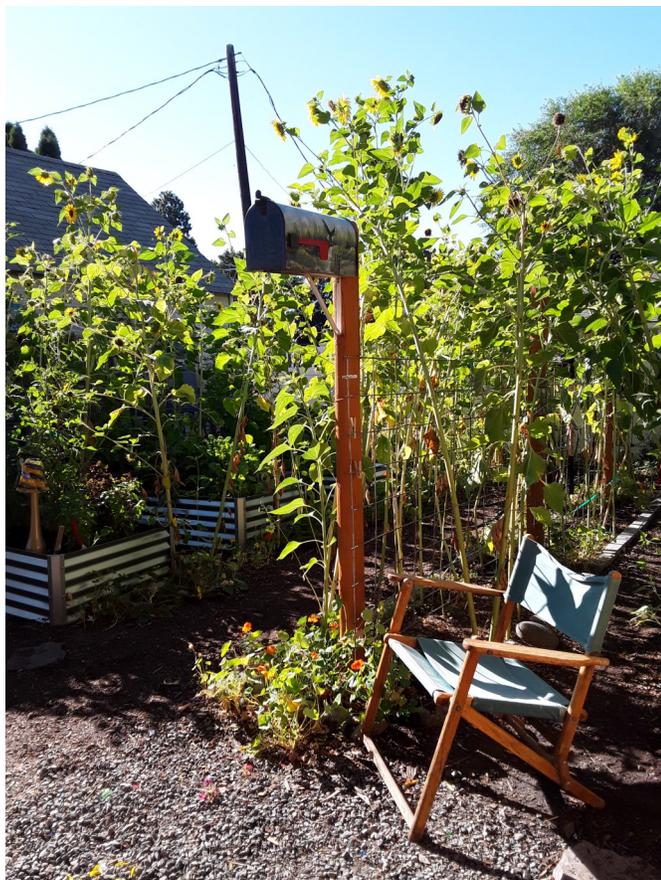
Even the Supreme Court has had an opinion in this debate. In 1893, the court was forced to rule on whether imported tomatoes should be taxed under the Tariff Act of 1883, which only applied to vegetables and not fruits. The court sided unanimously with “vegetable”. Justice Horace Grey wrote: “Botanically speaking, tomatoes are the fruit of a vine, just as are cucumbers, beans, and peas. But in the common language of the people, all these are vegetables which are grown in kitchen gardens, and which, whether eaten cooked or raw, are like potatoes, carrots, parsnips, turnips, beets, cauliflower, cabbage, celery, and lettuce, usually served at dinner.....and not, like fruits, generally as dessert.

Not everyone got the memo. Ohio and Tennessee both currently designate the tomato as their state fruits, but in New Jersey it's the state vegetable. As one journalist noted, “Knowledge is knowing that a tomato is a fruit. Wisdom is not putting it in a fruit salad”.



| | | |
|---|--|--|
| <p>Fall Garden Sale Saturday, September 17</p> | | <p>Art Team is having the Fall Garden Sale on Saturday Sept 17, 2022 from 8:00 am to 2:00 pm. The Greenhouse is getting quite full but we are still accepting donations of any garden or yard related items. There will be no plants at this sale and we cannot accept potting soil, paint, chemicals, plastic, Styrofoam, broken items unless it can be easily repaired. Feel free to contact Jenny Mansfield @ceeron19@comcast.net to schedule a drop off date. Hope to see you there!</p> |
|---|--|--|

Master Gardeners at Home



Marcie Chandler shares some photos from her garden in Yakima. ↩ ↪

Marge Konzatti captured racoon tracks in our demonstration garden recently. →

We would love to see some photos from your yards and gardens. Please share.



Remember to record your Give Pulse timely, which helps lighten the verifier's workload.

Are you getting your CE and pay-back hours in? We are more than half-way through our Volunteer year. Veterans need to obtain 10 hours of CE each year and return at least 25 hours of volunteer time.

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

A Garden Diet Experiment by Phyllis Pugnetti

In the 2004 award winning documentary *Super Size Me*, Morgan Spurlock ate nothing but McDonald's food for 30 days. A month later he had gained 25 pounds and had elevated cholesterol, fat accumulation in the liver, mood swings, and sexual dysfunction. It took 14 months on a supervised vegan diet to lose those 25 pounds!

Two decades later David Fisher, a retired botanist and research scientist, considered, "what is the opposite of *Super Size Me*?" Ultimately this question led him to his own challenge—for 30 days he would eat only food from his garden. A month later, his health was unchanged and he'd lost 3 pounds. This wasn't too surprising since he is not overweight and has no chronic health conditions. Eating from McDonalds or from your garden for 30 days, isn't the same as eating that way for a lifetime, but it is food for thought.

In a recent YouTube video Fisher talks about his home garden, what he ate, and freely admits that he is only an average gardener. He compares the efficiency of home food gardens to the industrial food system. The differences are stark. Home gardens can be 100 times more productive per acre than the industrial food system. He bases this on both crop yields and external costs. According to a study done at University of Michigan, 86% of food is lost between American farms and consumer tables. Some of the food losses are certainly questionable; like long term storage and exports. I would argue that while those foods may be lost to American consumers, they are still used by others—so not really lost. Never the less, the food losses are staggering.

He also discusses external costs, basically the costs that are incurred by the industrial food system but passed on to others; obesity and associated health care costs, pollution, environmental damage to water and soil, damage to fish and wildlife, loss of habitat, and exploitation of farm and food workers. The true price for external costs runs in the trillions of dollars and most of that is passed on to tax payers, not the industrial food system.

Fisher makes a compelling case for growing more food in home gardens, and also making better choices of what to grow. Because let's face it, you can't survive on lettuce and cucumbers alone.

This year we are hearing about global crop yields being the lowest ever; and this year more food is being lost in transport due to high fuel costs, and shipping disruptions, and long supply lines. If we reduce global food loss, we have more than enough food to feed the planet. Keeping more farming and food processing local or regional could make a big difference toward feeding more people while reducing our carbon foot print. And what's more local than a backyard garden where food is shipped less than 100 feet and requires no fossil fuel?



The first 28 minutes of this video is eye opening. The last 20 minutes is devoted to uninspired questions and answers that you may want to skip. Go to: https://www.youtube.com/watch?v=C5aq_8hEqwU

Still needing CE credits? Here is an opportunity to pick up some hours. Each class is a hour. See email from our Mail Chimp which came out on August 29, for more information and class detail.

Cowlitz County WSU Master Gardener On-line Workshops for September

On Tuesdays at 12:00 pm, WSU Master Gardeners present weekly on-line free programs. No need to register, just pop in. Connection information: PC, Mac, Linux, iOS, or Android from this link:

<https://wsu.zoom.us/j/7756056320>. Meeting ID: 775 605 6320 Password: 12345

Workshops are sponsored by Washington State University Extension Master Gardeners. NOTE: All classes are at **Noon**, Pacific Time.

September 6 Having a Deer resistant Garden.
September 20 Putting your Garden to Bed

September 13 Growing Garlic
September 27 Controlling Moles

Teaching Moments in the Garden...by Debra Kroon

A few weeks ago, while working in the demonstration garden pruning out old stems from the kniphofia (poker) plant, I recognized several stems had fasciation. At break time, at Diana Pieti's encouragement, I did a short class on fasciation. Many of the gardeners sitting around the break area had never heard of this interesting condition. The intriguing piece of this story is how many of the gardeners went home and found fasciation in their very own gardens. On this page and the next, I'll share some of their photos. Please read on to learn more about Fasciation.



Fascinating Fasciation

Every once in a while the normal growth pattern of a plant goes awry, producing an interesting "mistake" that can be attractive and ornamental, or ugly, bizarre, or humorous. This physiological disorder, called fasciation, can occur in almost any plant part, but is most noticeable in the stems or inflorescences. In a normal plant, growth in the apical meristem occurs at a single point, producing essentially cylindrical growth. Fasciation causes an elongation of the apical meristem so that flattened, ribbon-like growth is produced instead. This abnormal activity in the growing tip often produces very flattened stems with a fan-like enlargement on the end, leading to another descriptive term for this condition of "crested." It may appear like several stems have been fused so that the stem looks like a wide, ribbed ribbon (fasciation comes from the Latin word fascia which means "a band" and refers to anything which resembles a wide band in shape); stems may be bent or coiled in abnormal directions; numerous growing points may develop to produce a witches'-broom effect; flowers and leaves may appear at odd angles to the stems and the leaves growing from distorted stems are usually smaller and more numerous than normal; or flower heads may be elongated, deformed, or misshapen with more flowers than normal. There is also a much rarer type, ring fasciation, with a ring-shaped growing point, which produces a hollow shoot.

Although this condition is not common, it has been recorded in hundreds of different plant species, including ferns, woody plants, herbaceous annuals and perennials, and fruits and vegetables. Most coniferous and broad-leaved trees and shrubs can bear fasciated branches, but some are far more susceptible than others to deformations. It is most common in the plant families Cactaceae, Compositae, Leguminosae, Onagraceae and Rosaceae, and among species that have indeterminate growth. (Article continues on next page)

Top two photos are fasciation on Jenny Mansfield's hosta. Bottom photo is fasciation on Shellie Oshie's squash plant.

Fasciation continued:

Certain fasciated plants are prized for their unusual appearance, particularly the undulating folds of growth on cactus plants, where the growth may eventually become convoluted, somewhat like a brain. In some cases the changes are so dramatic that the resulting cactus plant loses almost all resemblance to the original species. Fasciated specimens of cactus and other succulents with their unusual forms which can often be perpetuated by vegetative propagation – are highly sought by collectors. Some plants seem to develop this condition more readily than others, suggesting a genetic tendency. Many of the ones perpetuated by vegetative propagation become cultivars with descriptive names such as ‘Monstrosa’, ‘Cristata’ or ‘Tortulosa’.

Japanese fantail willow (*Salix sachalinensis* ‘Sekka’) is a clone with fasciated stems propagated from cuttings. The cockscomb” cultivars of celosia (*Celosia argentea* var. *cristata*) are grown especially for their dependably fasciated flower heads, a trait that is passed on in the seeds. And some dwarf conifers with abnormally dense stems or odd branching patterns are fasciated plants.

The cause of fasciation is varied, but not well understood. In some cases this irregular growth is apparently triggered by infection (by bacteria, viruses or phytoplasmas), feeding by insects or other animals, chemicals or mechanical damage. Somatic mutations, hormonal imbalance, and environmental causes such as extreme weather have also been implicated, but in most instances fasciation appears by chance with no obvious cause. In some plants a single recessive Cockscomb celosia cultivars gene controls this condition, although the degree of expression is often very dependent on environmental conditions. Scientists have identified two genes in *Arabidopsis* (the lab rat of plant research) that cause fasciation when mutated. Some plants may inherit the trait, while in others the condition is not stable and affected plants may revert to normal growth from a fasciated growing point. While fasciation affects the plant’s appearance, it has little effect on the health of the plant and affected plants have the same cultural requirements as normal plants.

I have seen several instances of fasciation in dandelion in my yard, as well as in hosta, *Sempervivum*, and ‘Romanesco’ broccoli. Keep an eye out in your own yard for the unexpected surprise of these random, fascinating oddities!

– Susan Mahr, University of Wisconsin - Madison

Editor Note: This article contained several accompanying photos, but since our own members provided photos from their own gardens, I chose to run just the text of the article. Full article may be found at this link: <https://mastergardener.extension.wisc.edu/files/2015/12/fasciation.pdf>



Fasciation on Beatrice Reiss cucumber plant.



Recipes from Phyllis Pugnetti

This is the time of year when Mother Nature pranks us with an abundance of cucumbers, tomatoes, peppers, corn, and onions, but no lettuce. It's hard to eat a locally grown salad without lettuce. So I turned to the internet for help. Corn Salad and Greek Gyros have been the perfect solution that lets me use veggies while they're fresh rather than canning them. That's a big win for the lazy gardener.

Corn Salad

2 C sweet corn
1 C tomato chopped
1 C cucumber or zucchini, chopped
½ C onion chopped
½ C sweet pepper chopped
2 T lime juice
1 T olive oil
2 T cilantro or basil chopped
Jalapeno, minced (optional)
Salt and pepper to taste

Mix together all ingredients and refrigerate 20 minutes or longer. Can be made a day ahead. This also makes a great salsa when served with tortilla chips. Add black beans and serve over rice for a side dish.



Gyros American Style

1 pound grilled chicken
Cucumber, diced
Tomato, diced
Pepper, diced
Kalamata olives, chopped
Onion, thinly sliced half moons
Feta cheese crumbled
Greek flat bread, warm

Tzatziki Sauce

1 small cucumber, grate and drain excess liquid
¾ C Greek yogurt (or substitute mayo)
½ T lemon juice
1 T fresh dill, minced

Mix all tzatziki ingredients together and refrigerate until serving. Spread tzatziki on warm flat bread, add warm chicken, veggies and cheese. This is a Greek inspired recipe adapted to American style cooking. Authentic Greek gyros are usually made with marinated lamb that is slow roasted on a spit.



Just when you have run out of options of what to do with your abundant Zucchini, Beatrice Reiss has come up with a creative, albeit quite unusual, use for that fruitful vegetable. Check out her Zucchini Baby!



2022 Annual Picnic Recap

I believe I can honestly say that no one went home hungry from our August 10 Master Gardener Picnic in the Park. We had a great turnout and much fun went along with the copious sharing of food dishes. Thank you to our Foundation for providing fried chicken and to Patty Ferguson for pulling the whole event together. Many hands helped as well. Thank you to Joan Sousley and Melody Westmoreland for setting up, along with all the many other folks that jumped in to make this a success. Several folks donated items for our door prize raffle. Park staff were able to sit down and join us for the shared meal. We saw lots of friendly faces, some we had not seen in a while. Enjoy the photos. Be sure and come back next month for our Tomato Fest!



Help Wanted!

Is Photography your Passion? Or are you comfortable randomly clicking away? Our newsletter editor and scrapbook/historians could use your help. When you are at classes, or attending our events, please consider snapping photos to commemorate our activities. Then please share with the newsletter editor. Thank you.





WSU Yakima County Master Gardeners

Joined Affiliate <

Impacts Hours
3,532 8,121

Give Pulse Tip of the Month by Julie Hunziker

You may notice a slight change to GivePulse when entering your impacts. There is no longer the redundancy of having to enter both the Program Category AND the Event Category. The system only asks for the Event Category (which is the same as the Program Category). Hooray! No more confusion there. Please be cognizant of your entry. Check your entry to be sure that you have entered what you did or where you worked in the “Where you worked or What you did” box using initials given in the chart below. This helps in the sorting for end-of-year statistics. It is helpful to the verifier to add your specific activity in the Reflection Box. For example, Art Team; Annuals; Herb Team, etc. Print out the chart and keep it near your computer for easy reference. Please enter your impacts in a timely manner so that the verifier is not overwhelmed with verifications at the end of the year.

Key:

- GH:** Greenhouse
- DG:** Demonstration Garden
- FB:** Fair Booth
- PS:** Plant Sale
- HG:** Heirloom Garden
- TE:** Table Event
- FM:** Foundation Meeting
- WVFG:** WV Food Garden
- SB:** Speaker’s Bureau
- TM:** Team Meeting
- Prep:** Prep time
- WG:** Writer’s Guild
- GP:** GivePulse
- EXT:** Extension Office
- JJ:** Juvenile Justice
- FMC:** Farmer’s Market/Clinic
- Topic:** Class topic

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

Foundation Board

- President:** Debra Kroon
- Vice President:** Dan Fortier
- Treasurer:** Gilbert Plascencia
- Secretary:** Pat Bombard
- Members at Large:**
Dick Larson / Mike Woods
- Past President:** Melody Westmoreland

PATTY RATZLAFF
PROGRAM COORDINATOR KITTITAS | YAKIMA

- Program Coordinator(s) Pro-Tem:**
- Andrea Altmayer
 - Julie Hunziker
 - Ken Tolonen
 - Margaret Morris



Program Coordinator's

Shared from the State Master Gardener Program Handbook. Each month we will include a page or section in the newsletter to share our guidance. This month we are sharing from Chapter 3 about Certification and Continuing Education. ~Ken Tolonen, Andrea Altmayer, Julie Hunziker

Corner

Certification Upon successful completion of basic training and upon successful completion of the volunteer internship, the title of Certified WSU Extension Master Gardener volunteer is granted. Hold a recognition event to recognize volunteers who have earned certification. At a minimum, provide a certificate of completion and a name badge for each new certified volunteer. You may also wish to provide an approved spirit marked apron or vest. See the WSU Master Gardener Program website for specific approved items.

Retaining Certification

Automatic recertification in the WSU Extension Master Gardener Program does not carry forward from year to year. Volunteers must reapply to the program each year. Program coordinators must prepare and send either hard copy or electronic reapplication forms. At a minimum, forms must include the county-specific reapplication form, Pest Management Recommendation Agreement, and Foundation Membership.

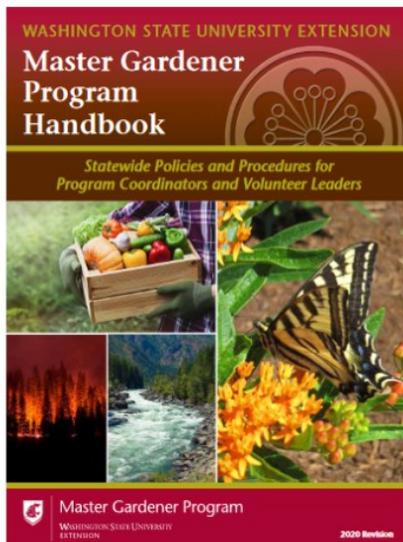
The following minimum requirements must be met by each volunteer every year to retain certification:

- Volunteer 25 hours of approved community education or service.
- Earn ten hours of continuing education credits.
- Document monthly volunteer hours according to WSU procedures.
- Have an up-to-date background screening completed in accordance with WSU Extension policies for volunteers.

County coordinators may also have additional requirements volunteers must meet to retain certification.

8

(Continued on next page)



The Master Gardener Program Handbook is available to all Master Gardeners. Go to the link below to download a copy. Please note this is the 2020 Manual. An update is pending. You are all encourage to read and understand this manual.

https://s3.wp.wsu.edu/uploads/sites/2088/2020/10/MG_Handbook_2020_.pdf

**Continuing Education/
Advanced Education**

Volunteers must earn at least ten hours of continuing education per year to be considered for reapplication. County coordinators have the option of allowing up to ten hours of excess CE to be carried over to meet the following year's CE requirement, but CE must be reported when earned. Program coordinators must preapprove continuing education and may limit certain categories of continuing education. Continuing education does not count toward a volunteer's internship; nor does it count toward the annual service hour requirement. The purpose of continuing education is to improve volunteers' knowledge and skill base for performing work as community educators in horticulture and environmental stewardship.

What Qualifies for Continuing Education?

- Horticultural courses given by WSU, including retaking basic Master Gardener training.
- Webinars, field trips, and workshops sponsored by Extension.
- Classes offered by accredited institutions, including community colleges, technical colleges, and universities.
- Washington State Department of Agriculture approved pesticide classes.
- Classes taught by professional associations such as Washington State Nursery and Landscape Association, Washington Association of Landscape Professionals, International Society of Arboriculture, etc.
- Time spent doing research preparing a Master Gardeners presentation which is then delivered to the community (limit of four times the length of the presentation).
- Time spent doing research for a newspaper or Master Gardener newsletter article which is then published (limit of four hours).
- Other activities, including training on how programs are planned, delivered, or evaluated; presentation skills; meeting facilitation; etc. may qualify. Contact your program coordinator for preapproval before listing them on your report.

What Does Not Qualify for Continuing Education?

- Trips and tours not preapproved by the program coordinator.
- Garden craft or photography classes.
- Personal research or reading not related to a Master Gardener project.
- Travel time to and from events.
- Anything outside the State of Washington, unless preapproved by the State Master Gardener Program Leader.

September 2022



| Sun | Mon | Tue | Wed | Thu | Fri | Sat |
|--|---------------------------------------|------------------------------------|---|---|---|---|
| | | | | 1 | 2 | 3 |
| | <i>Plant Clinic</i> 9-12/1-4 | Demonstration Garden 8-11 | <i>Plant Clinic</i> 9-12/1-4 | Heirloom Garden 8-11 | WVFG 8-11 <i>Plant Clinic</i> 9-12/1-4 | |
| 4 <i>Farmer's Market</i> 9-1 <i>Yakima Herald MG Article</i> | 5 <i>Plant Clinic</i> 9-12/1-4 | 6 Demonstration Garden 8-11 | 7 <i>Plant Clinic</i> 9-12/1-4 | 8 Heirloom Garden 8-11 Clinic Team Mtg 1:30 | 9 WVFG 8-11 <i>Plant Clinic</i> 9-12/1-4 | 10 <i>Demonstration Garden Class</i> 10 am |
| 11 <i>Farmer's Market</i> 9-1 <i>Yakima Herald MG Article</i> | 12 <i>Plant Clinic</i> 9-12/1-4 | 13 Demonstration Garden 8-11 | 14 <i>Plant Clinic</i> 9-12/1-4 <i>Foundation Mtg@Red Barn</i> 1030 –11:30 <i>Tomato Fest!</i> | 15 Heirloom Garden 8-11 | 16 WVFG 8-11 <i>Plant Clinic</i> 9-12/1-4 | 17 <i>Heirloom Garden Class</i> 10 am |
| 18 <i>Farmer's Market</i> 9-1 <i>Yakima Herald MG Article</i> | 19 <i>Plant Clinic</i> 9-12/1-4 | 20 Demonstration Garden 8-11 | 21 <i>Plant Clinic</i> 9-12/1-4 | 22 Heirloom Garden 8-11 | 23 WVFG 8-11 <i>Plant Clinic</i> 9-12/1-4 | 24 <i>Demonstration Garden Class</i> 10 am |
| 25 <i>Farmer's Market</i> 9-1 (Youth Team) <i>Yakima Herald MG Article</i> | 26 <i>Plant Clinic</i> 9-12/1-4 | 27 Demonstration Garden 8-11 | 28 <i>Plant Clinic</i> 9-12/1-4 | 29 | 30 | Oct 1 |
| | | | | Advanced Educational Conference Olympia Hotel at Capitol Lake Olympia, Washington | | |

Central Washington State Fair opens September 23 and runs through October 2. Master Gardeners will have a informational booth during the entire Fair. Please contact Ken Tolonen to volunteer.



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.