

# Scoop o' Dirt

## Yakima County Master Gardener News

October 2024



# Congratulations, Gini!!

Extension Master Gardener of the Year nominees

- Commitment
- Leadership
- Involvement
- Lasting impact

Claire Cotnoir, WSU Extension Skagit County Master Gardener

Gary Scheider, WSU Extension King County Master Gardener

Gini Obert, WSU Extension Yakima County Master Gardener

At the annual Master Gardener Foundation of Washington State, winners of several awards were announced. Our **Gini Obert** was one of a number of nominees for State Master Gardener of the Year. The winner was Debbie Benbow of Chelan/Douglas County Extension Master Gardeners. But we all know Gini is a winner!



## GARDEN SYMPOSIUM

“Adapting to Our Changing Climate”

*Building a better world, one yard at a time!*

October 26th 9-4 @ PNWU, Terrace Heights

Register [here](#)

**Reminder! Foundation/Program Meetings**

Wednesday, October 9th at 10:30 at the Red Barn

# WE DID IT AGAIN! YOU ARE INVITED 'WE GREW LUNCH'

**MARK YOUR CALENDARS: RED BARN, OCTOBER 23rd AT NOON  
JUST BRING YOUR APPETITES!**

Four years ago, some Yakima Master Gardeners were sharing a blog detailing the exploits of two experienced and enthusiastic gardeners who decided to grow all the ingredients for their Thanksgiving dinner. Excessive heat, drought, deer, gophers, and a rambunctious puppy decimated their garden and ruined their plans. We laughed at their plight, and then asked, "Could we actually succeed in Yakima where they failed?"

In the Yakima Valley, autumn is one of the most delicious times of the year, and eating locally is easy. Why not turn gardening into an extreme sport by growing enough food to serve sixty Master Gardeners in late October, 2021? This ambitious and optimistic project was christened 'We Grew Lunch' and it has become an annual event.

A planning committee was formed. At the first meeting, members realized we needed to set some ground rules. For instance, all agreed that ingredients for our meal should be locally sourced. It turns out that 'local' means different things to different people. Are locally grown foods sourced from within the United States, the Pacific Northwest, the State of Washington, or Yakima County? We decided that for us, 'local' would mean all fruits, nuts, vegetables, herbs, eggs, and honey had to be grown or raised by Master Gardeners in their own gardens. We acknowledged that we would have to purchase ingredients like sugar, flour, oil, butter, cheese, and meat. When those ingredients were needed, we would buy from local purveyors whenever possible.

Each year, the team's biggest hurdle is deciding on the main dish. No two gardening years are exactly alike. Since none of our members raise meat animals, usually the entree is vegetarian. After that, we base the rest of the menu on what we enjoy growing and eating, and what we hope will be seasonal in late-October. We're always aware that backup dishes may be necessary if crop failures spoil our original plan. Nothing in gardening ever goes perfectly, even for Master Gardeners. Based on that menu, seed orders are placed, seedlings are planted, and the rest is left to Mother Nature. She hasn't let us down.

Our luncheons begin with 'Mocktail Hour.' Fruity spritzers and shrubs mixed with rhubarb syrup, or hand-pressed pear and apple ciders, get the party started. Appetizers have included deviled eggs, vegetable and herb dips and spreads, and all kinds of pickles. The big hits have been

squash and white bean hummus, jalapeno and ginger jelly, savory onion jam, and a carrot spread that was mistaken for salmon. Thanks to a committee member's greenhouse, our green salad can include fresh tomatoes and peppers, even in late October. Adding apples and walnuts to the salad is easy in the fall. Each year we've tried to showcase different vegetables in our main dish. We've served a Frittata with Selah Mushrooms and Spinach; Three Sisters Stew with tomatoes, black beans, corn, and winter squash; and Eggplant and Potato Mousakka. Freshly baked rolls always accompany the entree. Some feature savory herbs and others are served with sweet jams. A hearty side dish of roasted vegetables has been on most luncheon menus. No meal is complete without dessert. Over the years, ours have featured fabulous fruits from our own gardens or orchards, either fresh or dried. Wine grapes, apples, pears, apricots, blueberries, rhubarb, and cherries have been baked into fruit crisps, cookies, and bars.



Ingredients for cooking aren't the only things we grow. Dried grasses, pods, seed heads, and even a few late October fresh flowers make beautiful centerpieces for the tables.

Gardeners know that preparing and eating our own homegrown food is pure happiness. These wonderful emotional experiences gain even more meaning when they are shared. Sharing is what gardeners do, whether it's giving advice, seeds, plants, or produce.

Sharing a meal is a timeless, yet becoming increasingly rare, means to human connection.

# ***Heirloom Garden***

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*The purpose of the Heirloom Garden: saving seeds*



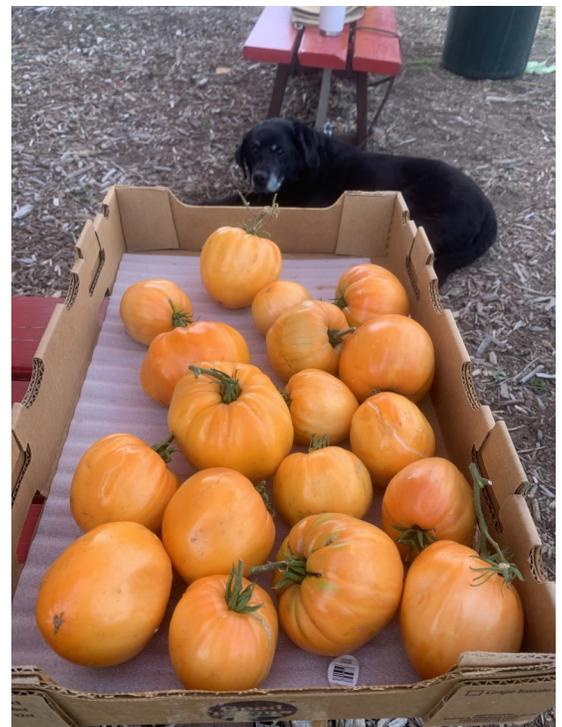
*Phyllis and Sally marvel at the huge radish*



*A gorgeous radish harvested 9/26*



*Heirloom tomato on the vine*



*Tomato harvest 9/26*

# ***Clods of Dirt***

## ***Interns...Be Aware!!***

Interns need to be aware of venue availability. October is a critical month with the three gardens winding down and the Plant Clinic closing at the end of the month. Do you have your **3 hours** in each garden? Do you have **15 hours** in at the Plant Clinic? How about those **9 hours** in the greenhouse? Don't wait until the end of the month to work at the gardens as work time may be limited. The Ahtanum Demonstration Garden meets on Tuesday mornings, the Heirloom Garden by the greenhouse meets on Thursday mornings, and the West Valley Food Garden out on 123rd Ave off Tieton Dr. meets on Friday mornings. Also, for those of you needing time in the greenhouse, look for an email announcing its opening for the season. Projected date is October 14th.



## ***Fall Garden Sale October 5th At the Greenhouse 8-12***

*With the harvest of vegetables in high gear, there was a recent gathering of scarecrows, who pondered the strategies of keeping those pesky varmints away from everyone's produce. Well, actually, a creative group of gals gathered to construct scarecrows to sell at the Fall Garden Sale. They had so much fun that they decided to play the part and dress themselves as scarecrows! This is just one of the offshoots from the Strategic Plan Meetings held earlier in the year. This group is thinking of additional ways to fund our program.*

*Scarecrows constructed by the team.  
L to R: Elmer, Josie, Filmore, Daisy, Ripley,  
and Georgia.*



*L to R: Marguerite Kirby, Barb Schmitt, Suzann McFeat,  
Diana Pieti, Beatrice Reiss, and Mary Hewitt.  
Photos by Reggie Sanderson.*

# ***Program Coordinator***

***Corner***

## ***Attention Emeritus Master Gardeners***

WSU Master Gardener Emeritus Reapplication for 2025 will open early this year on Oct. 1. All current Emeritus Master Gardeners need to fill out the online reapplication form during the month of October. You will receive an email from Patty Ratzlaff, Program Coordinator, with a link to the reapplication.

This will be our third year to have the Master Gardener reapplication process take place online. WSU is no longer accepting paper reapplications.

Any Emeritus Master Gardener needing assistance may come to the Extension office during the times below. The process should take less than 15 minutes.

Times open for assistance at the Extension Office

Wed. Oct. 9; 1:00 – 5:00

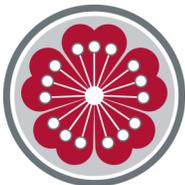
Wed. Oct. 23; 9:00 – 11:00

Wed. Oct. 30; 10:00 – 4:00

**PLEASE BRING YOUR GIVEPULSE PASSWORD IF POSSIBLE.** If this isn't possible, we can re-set your password at sign-up time.

If you have any questions, please contact Patty Ratzlaff at [patty.ratzlaff@wsu.edu](mailto:patty.ratzlaff@wsu.edu) or call 509-574-1582

**Veteran and Intern Reapplication begins Nov. 1.**



## ***WSU Yakima County Master Gardeners Leadership Opportunities***

If you are interested in learning more about any of the following leadership opportunities, please contact the co-lead directly or Patty Ratzlaff at 509-574-1582 or [patty.ratzlaff@gmail.com](mailto:patty.ratzlaff@gmail.com)

### **2025 Co-leads needed for:**

- **Youth** – Kelly Klingman has accepted this position, and she needs a co-lead. Michelle Murphy is available to mentor Kelly and the next new co-lead for Youth.
- **Garden Tour Team** – needs 2 leaders, as both Jenny and Sheila are stepping down. These are big shoes to fill. They are available to assist with transition for the 2025 tour.
- **Directory** – Debra Kroon has done this for years – thank you Debra! She would like to hand this off to someone who would take an interest and run with it. This person works with the coordinator for the initial list for the year to create accuracy in the directory.
- **Facebook** – in need of a certified MG right away. I anticipate collaboration with Kittitas for articles and info that pertain to both counties.

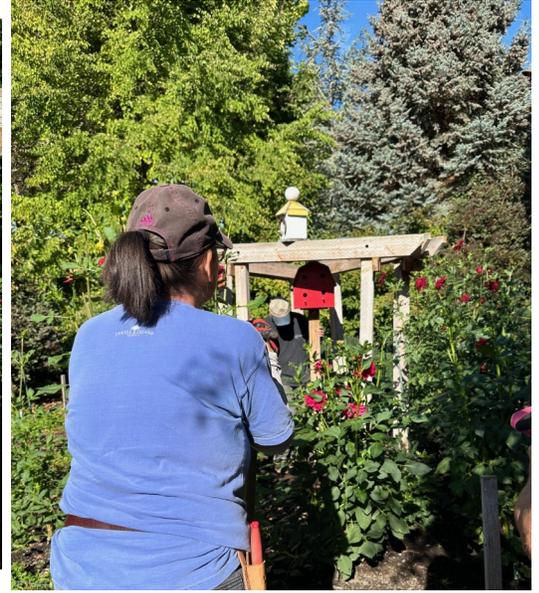
### **Accepted:**

Thank you, Angela Galbreath for co-leading in the Demo Garden and doing such an excellent job. She is now stepping down and Sue Schauer has stepped forward to accept this position. Please welcome Sue for serving in this way!

# Demonstration Garden



Photos by Angela Galbreath



The fenced area in the demonstration garden has a nice layer of nearly composted fall leaves installed with the help of several Master Gardeners, especially Richard Russell and Angela Galbreath. The Heirloom Garden team is looking forward to using this area for seed propagation.

Worried about an unsteady birdhouse that was precariously tucked into the grapes, Mary Kearney took it home, fixed it up, and painted it. Last week, Skip got it installed into our dahlia bed at the demonstration garden.



Mary Kearney not only installed new access to the woodswalk of the demonstration garden through this area, but also repainted and planted a neglected container.



How nice it is to add more color to our beautiful Demonstration Garden, painted by some of the hard workers from the garden and installed by Skip and Marge. Thank you to the painters, Kelli, Margie, Sue S. Reggie, Debbie, and Diana.

# ***Demonstration Garden II***



*We are so happy to see the reconstructed compost area in the Ahtanum Demonstration Garden that is being lovingly maintained each week by Richard Russell. The resulting compost is wonderfully rich and ready to be used.  
(Photos by Angela)*



# ***Demonstration Garden III***

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***Pollinator***

***Paradise***

***Photos by Karen***

***Troianello***

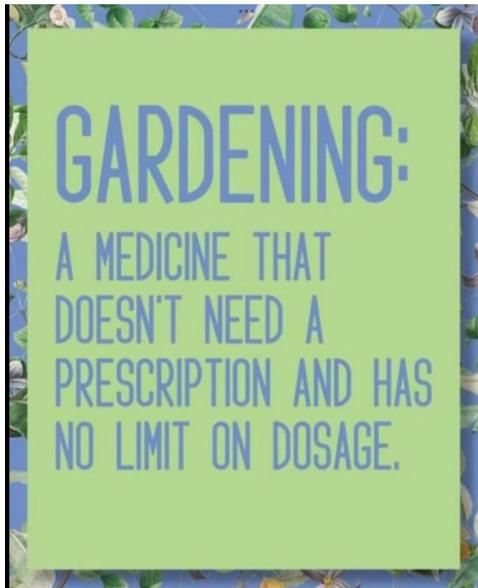


# Clods of Dirt



Last week at our “chatter” break, I was waiting for a break in the conversation to share something and I remarked that it sounded like a little hive with all the chatter! We decided to change “The Bistro” to “The Hive.” Margie then snuck in and painted the tables and benches. We absolutely love it!!!

~Kelli Barton



**Did you know** that when you are viewing the weekly email that lists the weekly activities, you can click on the colored category heading for “Clinic Sign Up,” “This Week,” “Training Opportunities,” “Announcements,” and “Looking Forward” to jump directly to that section in the email? How convenient is that??!!

## **Master Gardener Mission Statement:**

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

## **Foundation Board**

**President:** Dan Fortier

**Vice President:** Rick Russell

**Treasurer:** Amber Knox

**Secretary:** Annette Olson

**Members at Large:** Beatrice Reiss

Sheila Gunderson

**Past President:** Debra Kroon

**Program Coordinator:**

Patricia Ratzlaff

# Plant/Answer Clinic Corner

by Lindy Sheehan

## Question of the month: What's lurking in my garden?

### Giant Lacewing (*Polystoechotes punctata*)

On September 2nd I spotted something unusual on my basil plant. I'd never seen an insect like this before. I snapped a couple of photos and emailed them to our go-to local entomologists, Michael R. Bush, Ph.D. and Josh Milnes, for an identification and information about it.

Mike replied to my email right away and did indeed identify my newly found insect as a **Giant Lacewing**



and had this to say, "Oh, so cool! Awesome catch. This is going straight to my collection of insect photos with your name associated." I came to find out these are somewhat common, but rarely seen. This large insect

used to be found throughout the USA and it is still found in the western USA, but it seems to have been eliminated from much of the eastern USA now (although there was a recent sighting of one individual in Arkansas).

Adult giant lacewings feed on other insects such as aphids, mealybugs and other pests, but do not bite or sting people or pets. Little is known about what giant lacewing larva do or where they live.

### Snakeflies (*Neuroptera: Raphidiidae, Inocellidae*)

At the end of August I found one of these on the chain-link fence next to my Heritage Garden (native plant garden). I took a couple of photos and indeed it was a **Snakefly**. Snakeflies are related to lacewings.

The adult has a long thorax and is able to raise the head above the rest of the



body which gives it the appearance of a snake ready to strike. Snakeflies are found only in western North America. Larvae live under the bark of forest, ornamental and fruit trees and can be very helpful predators in fruit orchards. Which explains why I saw this insect as I am almost surrounded by orchards. Larvae feed on wood-boring insects, small insects such as aphids and caterpillars, and various insect eggs. Snakefly adults feed on aphids or other small, weak prey. In pear orchards, they are important predators of pear psylla, especially in the early season. Read more about them here: [Snakeflies | WSU Tree Fruit | Washington State University](#)

### **Soldier Beetles**

I first saw these beetles when I had aphids attack my Big Leaf Lupine in my Heritage Garden the beginning of June. Since this garden is comprised of native plants, I never use any herbicides or pesticides on any of the plants. Nor do I prune or deadhead them. I let nature take its course. What showed up? **Soldier beetles**, which feed on aphids and other soft-bodied insects. Alternatively, they may eat nectar and pollen if they cannot find

prey. Soldier beetles do not damage plant foliage. Adults are often found on flowers such as Queen Anne's lace and fireweed, where they lie in wait for prey, feed on pollen, and mate. I also found out they love sunflowers and I have seen several of them in my gardens. Read more about them here: [Soldier Beetles/wsue.edu](#)



Next time you are in your garden, keep a look out for interesting insects. Send a photo or two to our Answer Plant Clinic along with the location where there were seen, and we will try to help you identify them.

# Youth Team

Recently, at the Farmer's Market, children were taught about what grows in the Yakima Valley. There's a lot!! The kids were eager participants in making fruit and vegetable prints with paint and real fruit. Kids just love to participate in these messy activities. **(Photos by Kelly and Julie)**



## WHAT GROWS IN YAKIMA??

Washington grows the most **HOPS** for the entire US.

Yakima grows 80% of all the hops for the whole country!

Washington grows the most **APPLES, PEARS, SWEET CHERRIES** for the entire United States.

Yakima grows the most in all of Washington!

Yakima grows the most **BELL PEPPERS, SQUASH, ASPARAGUS** and **BLUEBERRIES** in all of Washington!

**YOU! YOU GROW IN YAKIMA!!!**

**LOTS OF GREAT THINGS GROW HERE!!!**

*Poster explaining Yakima-grown produce.*



*Interns Deborah Moucka and Jennifer Harris were actively involved in helping the children use fruit and vegetables in paint to stencil pictures on paper.*



# ***TOMATO FEST 2024***

Our annual TomatoFest was a grand gathering as we celebrated what is probably the most grown vegetable. Mocktails were sipped, tomatoes were viewed and sampled and voted on, and potluck dishes were enjoyed by all attendees. **Beatrice Reiss** was the biggest winner with the Most Beautiful Tomato (Solar Flare), the Best Tasting Tomato (Solar Flare), Karen's Orange, Green Zebra, Super Fantastic, and Kellogg's. **Bev VonFeld** won for Sweetest Cherry Tomato with her "Sun Sugar" variety. **Don Flyckt** won a prize for having the most entries, all in the cherry tomato categories. His varieties included Sun Sugar, Cherry Bomb, Super Sweet 100, Green Grape, and Large Red Cherry. Interesting that the two Veggie Team leaders brought the most tomatoes!

Some of the wonderful dishes shared by members:

Phyllis: Green Tomato Salsa

Melody: Meatballs and Tomato Jam

Laura Willett: Tomato and Mozzarella Kabobs

Carol: Sundried Tomato and Herb Butter

Karen Troianello: Roasted Tomatoes and Vegetables

Claudia: Tomato Bruschetta

Rhonda: BLT "cups"



**Top: Beatrice accepts one of her prizes.  
Bottom: Carol congratulates Bev.**

## ***Give Pulse Tip of the Month***

*by Julie Hunziker*

Note: All volunteer opportunities will fall under one of the following headings. Please ask yourself if another category would fit better. If you don't find your activity listed in the subsequent menu, return to this first menu for other options.

### **Listed Event/Volunteer Opportunity (the first pull-down menu box)**

- ◆ Answer/Plant Clinics
- ◆ Continuing Education
- ◆ Demonstration Gardens
- ◆ MG Basic Training
- ◆ Other Educational Delivery
- ◆ Program Support
- ◆ Staying Mission Driven
- ◆ Youth Outreach



Why be timely in entering your impacts? In case of injury claim, L&I needs a record of activity/work. Also, when applying for grants, our hours matter.

# ***Master Gardeners at Home***



***Look at the size of that turnip!! Kelly was excited to pull this from her garden just in time to enter it at the Central WA State Fair where it won first place! Way to go, Kelly!***

## ***Cantaloupe and Squash, Oh My!***

You may recall my endeavor in the spring when I was planting squash and melons, with much trepidation over the number of plants and the mingling of pollen between the plants. I am happy to report that I have had a bumper crop! We have been eating one cantaloupe per day. I even had 14(!) cantaloupe in the refrigerator the other day. My husband had been saying he wanted to keep ALL of the cantaloupe. Now, it's "Who else can we give it to? Have you given one to so-and-so?" There's still a couple dozen ripening up on the hillside. Meanwhile, the butternut squash is slowly turning tan and will be ready to harvest shortly. It's a good thing that the squash keeps better than the melons as I count upwards of 40 of them! And you should see the size of some them! I could have won a prize at the fair if they had just ripened in time. Pictures forthcoming in the November newsletter.

~Julie Hunziker



***Dee Adams found a great opportunity to photograph a honey bee as it crawled on her hibiscus plant.***

***Newsletter submissions are due on the 25th of each month. Please send to Julie at [jbhunziker@gmail.com](mailto:jbhunziker@gmail.com). Texting photos (portrait format preferred) and brief descriptions are fine, as well: (530)209-4329. Please include your name so that credit can be given to the source.***

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# *Floribunda: Hot! Hot! And More Hot!*

*Submitted by Carol Barany*

Farming is a gamble, something even backyard vegetable gardeners know all too well. Anyone betting on when 2024's first frost will arrive?

I asked Nic Loyd, a WSU AgWeatherNet Meteorologist, when I could expect the big chill in my 98902 zip code. According to Loyd, "It's a good question, but difficult to answer."

At the closest observing station at the Yakima Airport, the typical first frost (32 degrees or below) occurs around October 3, with an historical range from as late as October 25 to as early as September 13. But 98902 has a varied topography. Loyd suspects that the airport is relatively cooler than most of 98902, since it's less influenced by the Yakima urban heat island and is in a flat, low elevation area. Frost may be seen a week earlier there than at Nic's home on a hill north of Yakima's Memorial Hospital. And we all remember years when an early, light frost was followed by a balmy Indian summer and weeks of decent growing weather. But eventually, frost will arrive. You can bet on that.

When it does, the curtain will fall on tender summer crops that may still be hanging on. If the weather forecast predicts frost, make one last harvest of beans, corn, cucumbers, eggplants, melons, okra, peppers, pumpkins, summer squash, tomatoes, tomatillos, watermelons, and winter squash (plants will die but fruit can withstand 1 to 2 light frosts).

There's not the same urgency for cool-season crops. Built to withstand temperatures as low as 28 degrees, the cold actually amps up their flavors, and some can endure even colder winter weather if they're covered. A few are even tougher than the rest. Kale, spinach, and collards can tolerate temperatures in the low 20s and high teens. How they do it is complicated science, so let's just say they make their own antifreeze.

Frost tolerance is a plant's ability to survive a frost or below freezing temperatures. At air temperatures below the dew point, dew forms on surfaces. If air temperatures are at or below freezing, the result is frost.

A light frost occurs when temperatures reach 28 to 32 degrees for just a couple of hours. It's a hard frost when temperatures dip to 25 to 28 degrees and remain there longer. Damage occurs because the water in plant cells expands as it turns to ice, bursting the

cell walls. Now comes the good part. As a survival mechanism, some cool-season vegetables produce more sugars in response to cold, and since sugar water freezes at a lower temperature than plain water, their cells are more durable. This explains why certain frost-tolerant vegetables get sweeter as it gets colder. Some root vegetables, like parsnips and carrots, also sweeten after a few frosts. The cold spurs these vegetables to convert their starches to sugars. Even when the tops of carrots and turnips are killed by cold, the roots are often undamaged, especially if the plants are mulched with a blanket of insulating material, like hay, leaves, or even snow. These sweetening processes take time, and offer the most protection in an autumn when temperatures fall gradually.

Additional protection is offered to vegetables that stay relatively short in height. The soil is an insulator and radiates some heat, offering low-growers some protection in brief bouts of freezing weather. That's unless a cold wind blows the warming effects away.



Frost-tolerant plants at maturity are better able to withstand frost or freezing than seedlings. For greens like kale and spinach, the varieties with textured, wavy, or curly leaves are often hardier than types with smooth foliage.

Humidity offers frost protection because moisture holds heat, effectively insulating the air. Humidity also slows temperature change, which explains why in

*(continued on next page)*

***(Floribunda, continued from previous page)***

Yakima’s low humidity, extremes between day and night temperatures are typical.

If you thought that growing cold-tolerant vegetables meant a winter of eating nothing but kale prepared a hundred ways, I’ve got good news. Artichokes, bok choy, cauliflower, celery, Chinese cabbage, peas, and radicchio



can tolerate light frost. Arugula, broccoli, broccoli raab, Brussels sprouts, beets, cabbage, carrots, collards, endive, escarole, kale, kohlrabi, leeks, lettuce, mâche, mustard, spinach, onions, parsley, and parsnips can stand up to hard frost.

Try growing some of these nutrient packed, cold-hardy vegetables next year. To determine when to plant them, check the seed packet. From your first expected frost date, count back on the calendar the number of days to maturity, the number of days to germination, as well as 14 additional days to compensate for the cooler, shorter days of autumn. Usually, it’s a date in August.

# ***Clods of Dirt***

## **Guiding Principles**

- Act Respectfully
- Lead Supportively
- Adaptability
- Work Together
- Always Learning
- Emphasize Quality
- Communicate Effectively
- Be Honest
- Take Responsibility

***Fall Garden Sale October 5th***

***At the Greenhouse 8-12***

# ***Farmer’s Market and Fair***



**Left:** Our Master Gardener Booth at the Farmer’s Market has been steadily staffed by both veterans and interns. Here, **Laura Willett** and **Kathy Paulson** help a young gardener find the information she seeks. Meanwhile, **Ken Tolonen** and **Andrea Altmayer** chat about clinic and market strategies. **Right:** The booth at the Central WA State Fair has been manned daily by both veterans and interns. Here, **Patty Dion** and **Patty Fendall** chat with a fairgoer. Lindy Sheehan did a marvelous job in putting together the display. (Photos by Julie)

# **Yakima County MG Leaders**

**Answer/Plant Clinic:** Andrea Altmayer/Kim Foster/Kelli Barton

**Greenhouse:** Camille Smith/Skip Brockman/Kelli Barton

**Annuals:** Lorie Harrison/Camille Smith/Deanna Husch

**Perennials:** Carol Barany/Melody Westmoreland/Cathy LeCompte

**Herbs:** Diana Pieti/Diane Berthon/Janice Miller

**Hanging Baskets:** Mary Hewitt/Shellie Oshie/Cathy Penny

**Vegetables:** Don Flyckt/ Beatrice Reiss (emeritus)

**Art:** Jenny Mansfield/

**Plant Sale:** Laura Willet, Reggie Sanderson

**Demonstration Gardens:**

**Ahtanum:** Sue Schauer/Skip Brockman/Kelli Barton

**Demonstration Garden Classes:** Annette Olson

**Heirloom Garden:** Sally Mayo/Janice Miller

**Kamiakin:** Debra Byrd/Rosebud Guthrie/Greg Uberuaga

**West Valley:** Camille Smith/Kelli Barton/John Strong

**Youth Program:** Kelly Klingman/Pending

**Writer's Guild/Speaker's Bureau:** Claudia Steen/Carol Barany

**Publications:** Julie Hunziker/Debra Kroon/Open Opportunity

**Advisory Board:** Andrea Altmayer/Debra Kroon/John Strong/Julie Hunziker/Michelle Murphy

**Note for Interns:** *If you are challenged in getting to any of the venues and earning your hours, please contact the team lead. They are often willing to work with you to help you fulfill your requirements.*

## ***Yakima County Master Gardener Garden Locations***

**Demonstration Garden (Ahtanum):**

1000 Ahtanum Road, Union Gap  
(by Red Barn)

**Heirloom Garden:**

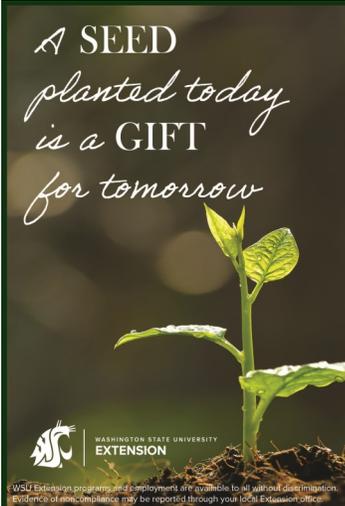
1522 South 18th Avenue, Yakima  
(just south of the greenhouses)

**West Valley Food Garden:**

602 South 123rd Ave, Yakima

**Kamiakin Gardens:**

1020 Fort Road, Toppenish



A SEED  
*planted today*  
is a GIFT  
*for tomorrow*



WASHINGTON STATE UNIVERSITY  
EXTENSION



1974 50 2024  
UNIVERSITY CELEBRATION

We use knowledge to empower healthy and resilient communities, but what if we could do more?

The WSU Extension Master Gardener Program is raising \$1.5 million to hire a horticulture professor fully dedicated to the Program and to the volunteers who give their time and talents.

Learn how your gift will support a greener, healthier Washington when you give to the WSU Extension Master Gardener Endowed Chair Fund.



To support this campaign, scan the QR code or visit [mastergardener.wsu.edu/how-to-donate](http://mastergardener.wsu.edu/how-to-donate)

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# October 2024

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 Demonstration Garden 8-11	2 Plant Clinic 9-12/1-4	3 Heirloom Garden 8-11	4 Plant Clinic 9-12/1-4  WVFG 8-11	5 Fall Garden Sale @ Green- house 8-12
6 Farmer's Market 9-1  Yakima Herald Article	7 Plant Clinic 9-12/1-4	8 Demonstration Garden 8-10  Clinic Meeting 1:30	9 Plant Clinic 9-12/1-4  Foundation/ Program Mtg @ 10:30	10 Heirloom Garden 8-11	11 Plant Clinic 9-12/1-4  WVFG 8-11	12
13 Farmer's Market 9-1  Yakima Herald Article	14 Plant Clinic 9-12/1-4  <i>Greenhouse Opens!</i>	15 Demonstration Garden 8-11	16 Plant Clinic 9-12/1-4	17 Heirloom Garden 8-11	18 Plant Clinic 9-12/1-4  WVFG 8-11	19
20 Farmer's Market 9-1 (Youth Team)  Yakima Herald Article	21 Plant Clinic 9-12/1-4	22 Demonstration Garden 8-11	23 Plant Clinic 9-12/1-4  We Grew Lunch @ Red Barn 12-2	24 Heirloom Garden 8-11	25 Plant Clinic 9-12/1-4  WVFG 8-11	26 Garden Symposium @ PNWU 9-4
27  Yakima Herald Article	28 Plant Clinic 9-12/1-4	29 Demonstration Garden 8-11	30 Plant Clinic 9-12/1-4	31 		



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.