

TOMATO FEST 2026

WEDNESDAY, SEPTEMBER 2 AT NOON in the 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 celebrate all things tomato with fellow Master Gardeners. Bring your favorite potluck dish that contains...you guessed it...tomatoes! You're limited only by your imagination.

As part of our annual tradition, Master Gardeners are encouraged to bring their garden tomatoes for judging. This year, awards will be given for The Ugliest Tomato and The Most Beautiful Tomato. There will be no tomato taste-testing this year.

Tableware, a hearty entrée, a non-tomato dessert, and a beverage will be provided by the Foundation.

End of Summer Garden Swap!

Please join us on Saturday, September 12th at 10:00 at the Ahtanum Park for a fun Master Gardener garden swap. There are no rules, just bring something and take something. Ideas might be plants you have potted up or rooted in water, seeds, tools, garden art, or something cool we have never seen. See you there!

Upcoming Master Gardener Garden Tours 2026

Celebrate the end of summer with this special garden visit:

Wenatchee Area Garden Tour

Thursday, September 10

Join this fun garden getaway. We'll be carpooling and visiting three venues in our neighboring county by traveling to **Derby Canyon Nursery** at 9750 Derby Canyon Rd., Peshastin, WA 98847. The management has offered to give us a private tour of this native plant nursery.

Secondly, we'll tour the **WSU Master Gardener Community Education Garden** at 1100 N. Western Ave., Wenatchee, WA 98801. This garden is an outdoor learning environment for demonstrating and teaching sustainable gardening practices.

Register to attend: yakimamg.ivolunteer.com/Wenatchee

For more information, contact: Lucy Stevens - lucijs900@gmail.com

Jenny Mansfield - ceeron19@comcast.net or

Barbara Schmitt - Ba.schmitt@comcast.net

Supporting the Master Gardener Program Beyond Volunteer Hours

Over the past several months, Foundation News has been exploring the Foundation's role, governance structure, membership, and leadership opportunities. Most recently, our August article discussed the Foundation's new Board structure and upcoming director elections. We plan to continue that series in October as we look at how sound governance and financial stewardship work together to support the Foundation's mission.

For September, however, we're taking a brief pause from that discussion to focus on another important aspect of sustaining the Yakima County Master Gardener Program: charitable giving and legacy planning.

For many of us, supporting the Yakima County Master Gardener Program is already a significant part of our lives. We volunteer countless hours answering gardening questions, teaching classes, maintaining demonstration gardens, mentoring new members, staffing outreach events, and helping connect our communities with research-based horticultural education. The time, energy, and expertise our volunteers contribute each year are extraordinary—and they are deeply appreciated.

The Foundation Board and Investment Advisory Committee recently spent time discussing an important question: How can we encourage and make it easier for those who wish to provide additional financial support for the future of the Master Gardener Program?

The answer begins with gratitude. Any conversation about financial giving must first recognize that volunteer service is and always will be the heart of this program. No one should feel that volunteering is not enough. The commitment our members demonstrate through their service is invaluable and remains the most important contribution many people will ever make.

At the same time, some members and friends of the Program may be looking for meaningful ways to make a financial gift that helps ensure the Program remains strong for future generations. A financial

contribution to the Foundation helps provide resources that support educational programs, demonstration gardens, equipment, outreach activities, and initiatives that expand the impact of the Master Gardener Program throughout Yakima County.

A Simple Opportunity: Turn Your RMD into a QCD

If you are age 70½ or older and have a traditional IRA, one of the easiest ways to support a charitable organization may be through a Qualified Charitable Distribution (QCD).

Many retirees are required to take Required Minimum Distributions (RMDs) from their retirement accounts. A QCD allows eligible individuals to direct some or all of that required distribution directly to a qualified charity instead. Because the funds go directly from the IRA to the charitable organization, the distribution may not be included in taxable income for federal tax purposes, potentially providing tax advantages while supporting a cause that matters to you.

For Master Gardeners who already support charitable causes each year, a QCD can be a simple and efficient way to make a gift without writing an additional check.

While every individual's tax situation is different, your financial advisor, tax professional, or IRA custodian can help determine whether a Qualified Charitable Distribution may be appropriate for you.

Thinking Beyond Today: Legacy Giving

Another meaningful way to support the long-term future of the Program is through legacy giving.

A legacy gift is simply a charitable gift made through your estate plan. For some donors, this may involve including the Foundation in a will or living trust. Others may choose to name the Foundation as a beneficiary of an IRA, retirement account, life insurance policy, or other asset.

Legacy gifts allow supporters to make a lasting impact without affecting their current finances. Even a modest future gift can help ensure that the educational programs, gardens, outreach activities, and

{Continued on next page}

(Foundation News, continued from previous page)

community service that have benefited Yakima County for decades continue well into the future.

Many of us have spent years helping others grow healthy gardens. A legacy gift is one way to help ensure the Master Gardener Program itself continues to grow and thrive for generations to come.

A Personal Decision

Charitable giving is deeply personal. Every family has different priorities, circumstances, and financial goals. Our purpose is not to ask anyone to give beyond their means, but rather to raise awareness of options that some members may not have previously considered.

Whether your contribution comes in the form of volunteer hours, a charitable donation, a Qualified Charitable Distribution, or a future legacy gift through your estate plan, every contribution helps strengthen the Foundation's ability to support the Master Gardener Program.

A Call to Action

As you review your charitable giving plans this year, we encourage you to consider whether the Master Gardener Foundation of Yakima County might be one of the causes you choose to support.

Talk with your financial advisor about the possibility of turning your RMD into a QCD. When updating your estate plan, consider whether including the Foundation as part of your legacy might align with your values and goals.

Together, through both our volunteer service and our financial stewardship, we can help ensure that the Yakima County Master Gardener Program continues educating, serving, and inspiring our community for many years to come.

For more information about charitable giving opportunities or legacy giving to the Foundation, please contact the Foundation President or Treasurer. We would be happy to answer questions or connect you with additional resources.

Foundation

Foundation Board

President: Rick Russell

Vice President: Dick Larson

Treasurer: Gilbert Plascencia

Secretary: Carrie Chicken

Members at Large: Beatrice Reiss/
Steve Kuhn

Past President: Dan Fortier

Program Coordinator:

Audrey Baker

Intern Focus **Congratulations!!**

Another intern has completed the 40 required hours, in addition to the GreenSchool and in-person labs, to become a certified Master Gardener. **Rod Greggs** has reached the goal. Kudos to him! And a job well done. A few more are oh, so close. Honors will come at our Awards Luncheon in February.

Interns, we can't track your progress unless your impacts are entered in GivePulse.

Gardening Trend

by **Phyllis Pugnetti**

Sixteen percent of American homeowners now grow food plants in their front yards. This is a surprisingly high number since 40 million homeowners live where home owners associations have strict policies that forbid food plants anywhere in the front yard. But rising concerns over food shortages, high food costs, water shortages, and the hot-dry weather pattern of El Niño (historically lasting for several years) have all contributed the growing interest in vegetable gardens. If you intend to grow food plants in the front yard. Be considerate of your neighbors. Brush up on "foodscaping." Treat edible plants like ornamentals. Put leafy greens in front of taller flowers, and large plants like zucchini and rhubarb in back of smaller flowering plants. If you're going to grow long vining plants, spring for the cost of an attractive trellis that matches the style of your house. And finally, share some of your most beautiful veggies with the neighbors.

Foundation and Program Meetings

**Wednesday Sept 16th @ 10:30
at the Red Barn**

Looking Ahead

Save the Date!

We Grew Lunch

***Wednesday, October 7th
Noon at the Red Barn***

Tapteal Native Plants is having a pop-up sale at the Yakima Arboretum on 9/26 from 10-1. They are asking for any unused pots we may have! They will reuse them!!!

Central Washington State Fair Master Gardener Booth

September 25 thru October 4

**We will need two volunteers for each shift (2 shifts per day.)
Volunteers receive one ticket to the fair for the day they volunteer. One parking pass is given for each shift, so car-pooling is recommended.**

Sign up here:

FIVE SEASONS **The Gardens of Piet Oudolf**



**Friday, October 9, 2026
Two Showings**



Join us for this remarkable showing
Two viewings to choose from. Register Now!

Showing 1: 1:30 to 3:00 pm

Showing 2: 6:00 to 7:30 pm

Yakima County Extension Office

Large Training Room

Bring a Friend! You must register for one of the showings. **No Walk-ins.**  go to iVolunteer to register

Register here: <https://yakimamg/ivolunteer.com/fiveseasons>

Around Our Gardens

Heirloom Garden



A welcoming sign.
(Photos by **Kelly K.**)



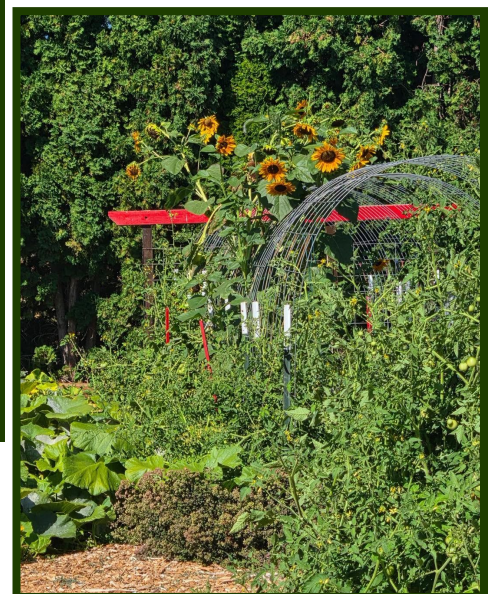
Tomatoes!



Reggie ties the beans to the trellis.



Barbara G and Susan M tackle the weeds.



The garden is looking full.

**The September Answer Clinic Meeting
will be Thursday September 24th
at the Extension Office**

Ahtanum Park Garden



The crew always enjoys some downtime with coffee, water, snacks, and vis-



Darrell and **Barb S** tend to some fencing material.



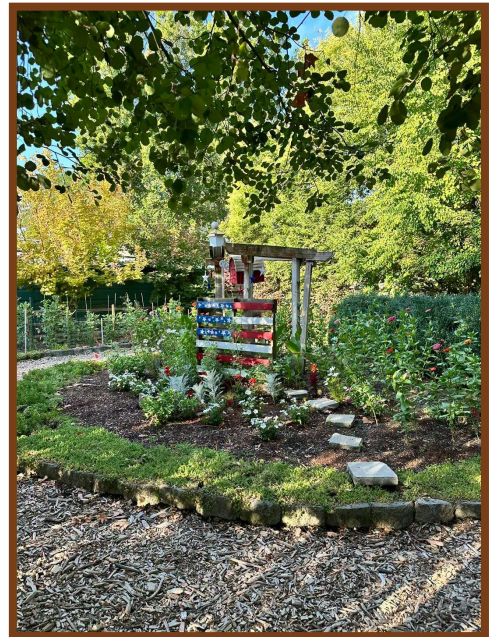
Janice tackles an area in the garden.



Blanketflower (gaillardia) is eye-catching in the "Bone Dry East" section of the garden.



Diana and **Suzann** spend a great moment together during the coffee break.



The patriotic garden is filling in.



Semone and **Connie** gather up a tarp full of debris.

All photos in the newsletter are submitted by **Kelly Klingman**, unless otherwise noted. She is a busy lady getting around to all of our venues.

West Valley Food Garden



Recent work crew at WVFG, when 9 (!) interns showed up to tackle the jobs: L to R: **John, Jayme, Pam, Darrell, Camille, Chris, Mike, Barbara, Laura, Christina, Sandy, and Susan**. Top right: **Steve** and **Darrell** talk garden business. Right: a load of peppers.



Beans! 41 pounds harvested on the last work day. Calculations say that there are 60-65 beans per pound, so that 41 pounds is about 2500 beans!



Gary tends to the tomato plants.



A trunk full of produce off to the food bank.

John reported that 700 pounds of produce have been harvested and taken to the food bank to date. They are just 160 pounds short of last year at this time. One week of harvest was lost due to smoke cancelling the work day.

Farmer's Market



Ken and **Gilbert** on a recent Sunday at the Farmer's Market table.



Ken and **Laura** listen and talk to visitors to the MG table at the Sunday Farmer's Market.



Ken and **Kelly K.** man the table.



Our prominent sign draws in people with questions.

Radioactive Blueberries

by *Phyllis Pugnetti*

Ukraine is one of the largest exporters of blueberries. Most of their berries are shipped to Europe. Luckily not many come to the US. Blueberries grow wild in Ukraine near the Chernobyl nuclear disaster site. The berries are too high in radiation to export to most countries. So pickers wave radiation monitors over boxes of berries and mix in non-irradiated berries grown outside of Chernobyl, until they reach a radiation level that is acceptable to the importing country. Always be sure to check to country of origin before you buy! Even better...buy local.

Yakima County MG Garden Locations

Ahtanum Park Garden:

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

2nd Annual Vegetable Garden Tour



*Left: **Vickie Bullard** makes good use of cattle panels as trellises in her garden.*

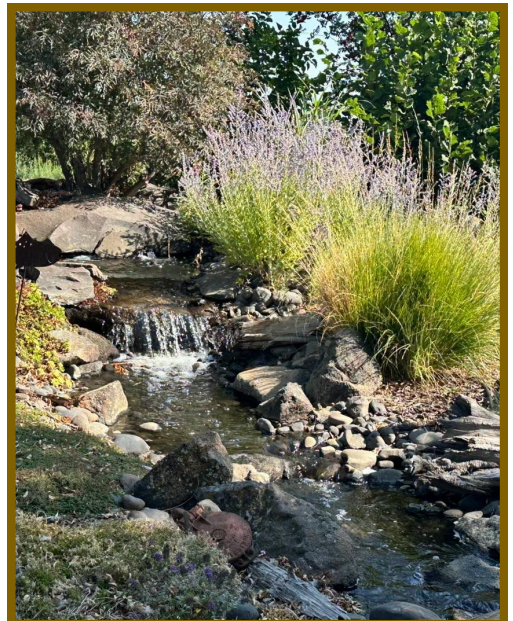
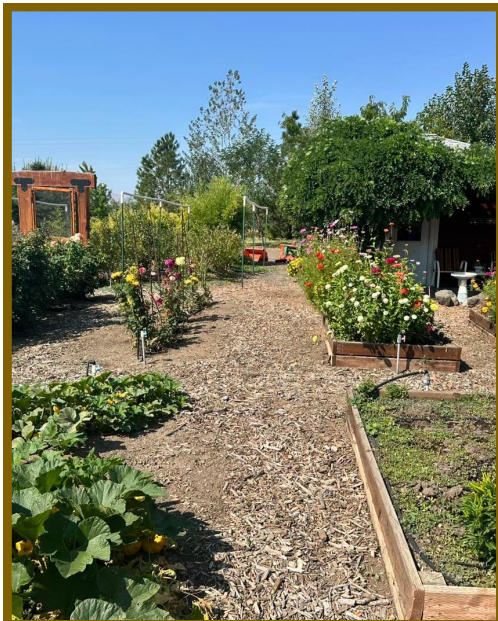
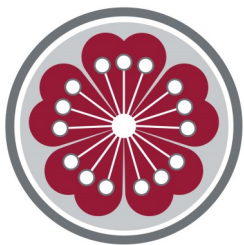


*Right: **Jenny M** and **Laura G** chat about the gardens at Mary Kearney's.*



*Left : The gardens of **Larry and Eileen Connell** are easy to tend to at their West Valley home.*

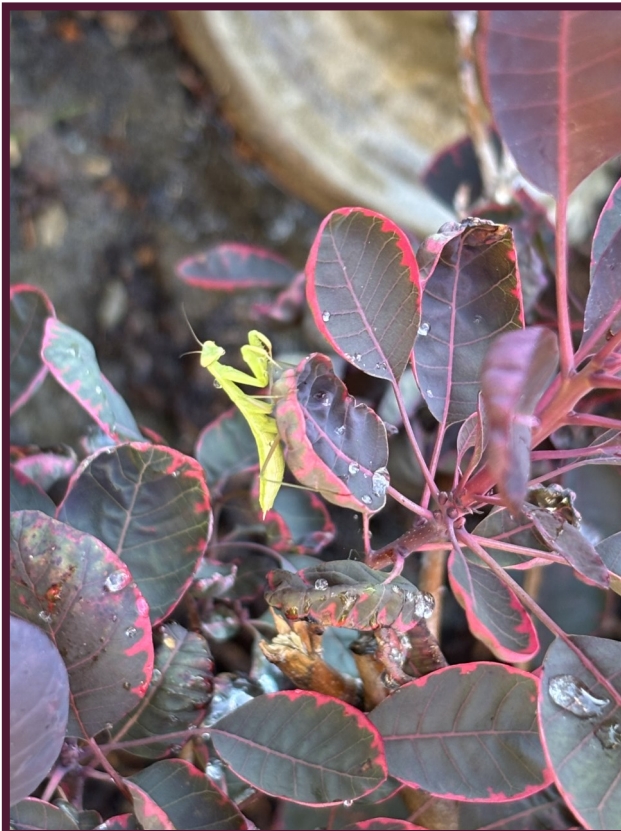
*Right: **Bev and Jack Vonfeld** have a lovely landscape with vegetables, flowers and a soothing water feature.*



Master Gardeners at Home



Kelli Barton found Johnny Mantid hanging out with Rosemary in her garden. He was probably up to no good, she says. Then he snuck over to the dwarf smoke bush.



Sweet pea, sweet pea, come dance with me ...

Caroline Crolley grew sweet peas every year for 35 years when she gardened in the cool climates of Anchorage and Seattle, but knew they were unlikely to do well in the hot and dry Yakima climate. She had a whim to try them this year and had a lucky break with the weather this spring, resulting in a lovely crop. She always pre-germinates them in a moist paper towel placed in the refrigerator for a week or so and recommends using a legume inoculant and planting them in a bit of a trench. Then fill in the trench gradually as they develop, to help them grow deep roots. Start them very early as they will endure frosts and will benefit from the cooler weather. Also, this is very important ... pick a year when we have a nice late and chilly spring. That will help a lot!

The lesson I have thoroughly learnt, and wish to pass on to others, is to know the enduring happiness that the love of a garden gives. ~ Gertrude Jekyll

Youth Outreach

From the Safe Yakima FaceBook Page:

A heartfelt THANK YOU to the Master Gardeners for spending the day with our Gap Camp campers and sharing the wonders of gardening and nature!

Campers explored how seeds germinate through a fun, hands-on CD Seed Starting Project and how to plant bean seeds. To top it all off, campers got an up-close look at worms and learned how these amazing little helpers enrich the soil and support the growing process. Experiences like these do more than teach science. They provide vital protective factors for Union Gap youth by encouraging curiosity and creating opportunities for hands-on learning and healthy development.

Thank you to the Master Gardeners for inspiring our campers to grow, explore, and appreciate the natural world. Your time and expertise made a lasting impact!



Interns **Semone Dittentholer**, **Elizabeth Chicken**, and **Gary Cooper**, along with veteran **Patty Fendall** guided the kids at the Farmer's Market in painting rocks to add to the snake at the Ahtanum Park Garden.

Master Gardener Mission Statement:

"Engaging university-trained volunteers to empower and sustain communities with relevant, unbiased, research-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.

Classes in the Garden

A couple of great classes by a couple of our favorite presenters were offered at both the Heirloom Garden and the Ahtanum Park Garden in August. Unfortunately, the air quality postponed a third class.



MG Phyllis Pugnetti talked about extending the tomato growing season and how to store tomatoes to continue using your fresh tomatoes well into the winter months.



Dr. David James talked about his monarch butterfly tracking project as well as native plants for pollinators.

Floribunda: *You like “tuh-MAY-to,”* *I like “tuh-MAH-to”* *by Carol Barany*

“Let’s Call the Whole Thing Off” is a song written by the Gershwin brothers for the 1937 film, “Shall We Dance.” The movie featured 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.”

Newsletter submissions are due on the 25th of each month. Please send to Julie via text at (530)209-4329 or by email: jbhunziker@gmail.com. Please include your name so that credit can be given to the source.

Our Gardens in the Kitchen

Diana Pieti shares an article on pesto from the Seattle Times Sunday edition. Carrie Dennet regularly contributes a food column and this article, “Beyond Basil: A Quick Look At The Wide World Of Pesto Alternatives,” not only suggests many combinations, but also gives portion size of each ingredient so we can get it right. To read the article in its entirety, you can find it [here](#).

On Nutrition

When you hear the word pesto, your mind likely jumps straight to pesto alla Genovese, the vibrant green, basil-heavy sauce native to Genoa, Italy. While there’s a good reason that basil pesto is a classic, treating basil as the only path to a great pesto is a missed opportunity.

If you’ve always assumed pesto means basil, you’re not alone. However, “pesto” stems from the Italian verb *pestare*, which means to crush or mash. Traditionally prepared in a marble mortar with a wooden pestle, pesto is simply a technique — a method of emulsifying fresh herbs, nuts, garlic, hard cheese and oil into a cohesive, intensely flavorful paste.

When I’m making a small batch to serve fresh, I like to use a mortar and pestle, because it produces a superior product. But when I have a bumper crop of basil in the garden and want to make a big batch to portion and freeze, I use my food processor. The results are still delicious and offer a welcome taste of summer when the skies are gray, the air is cold and the ground is wet.

The pesto formula (build your own taste adventure)

Creating a delicious nonbasil pesto is as easy as swapping some (or all) of the components while maintaining a general ratio. Once you understand pesto as a formula rather than a strict recipe, you have a lot of room to play. Here’s your blueprint:

- Build your base from herbs or greens to provide volume, color, primary flavor and an array of nutrients. Think Thai basil, cilantro, arugula, kale, spinach, carrot tops. Usually 4 cups, packed (3 to 4 ounces by weight).
- For structure and healthy fats, add nuts or seeds. Pine nuts are classic in pesto alla Genovese (although I started using walnuts when pine nut prices shot through the roof many years ago and never looked back), but pistachi-

os, almonds and pumpkin seeds (pepitas) also bring a lot to the party. Usually 1/3 to 1/2 cup.

- For a bit of a bite with a side of phytochemicals, garlic is standard, but shallots are another option. If you prefer garlic, but raw garlic doesn’t agree with you, try roasted garlic. For garlic, 1-2 cloves is standard.
- The umami hit of cheese (or nutritional yeast, if you don’t eat dairy) offers saltiness and richness. Parmesan, pecorino and aged Gouda are all great picks. Most recipes call for 1/2 cup (if using nutritional yeast, halve that amount).
- All pesto needs a binder, which is where oil comes in, as it emulsifies and smooths the paste while adding more healthy fats. I’m partial to the classic high-quality extra-virgin olive oil, but avocado oil could be a good option. Start with 1/2 cup, then add more if needed to get the consistency you like.

The standard order, whether using mortar and pestle or food processor, is garlic/shallots, nuts/seeds, herbs/greens, cheese, oil. (Note: when using a food processor, stir the oil in at the end to avoid bitter flavors.)

4 nontraditional pestos to try (see article in link for more descriptions and directions)

- ***Arugula and walnut.***
- ***Carrot top and almond.***
- ***Kale and pistachio.***
- ***Cilantro and pepita.***

Rather than being a rigid set of rules, pesto is a canvas. By embracing the *pestare* technique and using whatever greens and nuts you have on hand, you can reduce food waste, eat seasonally and discover flavor profiles you might enjoy just as much as the traditional basil standard. Grab your food processor — or your mortar and pestle, if you’re feeling ambitious — and start crushing.

Extra Activity at the Ahtanum Park Garden



Sons of Norway, Odin Lodge, held our picnic at the Ahtanum Youth Park on August 1. The Co-Leaders of APG, **Kelli Barton** and **Sue Schauer**, invited the lodge members to have our picnic near the demonstration garden. The Odin members in attendance were very complimentary of the garden, with one lodge member saying, "It is beautiful and far exceeded my expectations." This is a member not given to flattery or hyperbole. You will spot our very own Master Gardeners in the group photo who are also Norskis and

members of Odin Lodge, **Kris Vestad** and **Karen and Dan Fortier** (although Dan is our beloved Frenchman), as well as Annette Olson. As we were packing up to leave just before 7pm, a fire had started on Ahtanum Ridge. The photos, taken from the garden about 9:10pm., show how the fire developed. Thanks, Kelli and Sue, for the great idea to have our Sons of Norway Odin Lodge picnic at the park! It was a success.

~ Annette Olson



Happy Birthday!!

9/1 Reggie Sanderson

9/10 Ken Tolonen

9/18 Angela Galbreath

9/7 Rosebud Guthrie

9/17 Joanne Davis

9/27 Joan Sousley

9/7 Laura Gaviglio

Focus on Continuing Education

Our Own Demonstration Garden Classes

Date	Topic	Presenter	Location
Sept 5th	Pollinators	MG Don Flyckt	Heirloom Garden
Oct 3rd	Fall Tool Maintenance	MG Rick Russell	Heirloom Garden

Looking for Continuing Education?

Local Resources:

- * **Arboretum Classes**
- * Upcoming **Demonstration Garden classes**: Sept 5th; October 3rd (both at the Heirloom Garden)
- * **Staying Mission Driven**: Wednesday, Sept. 9th @ 9 am— News and updates about Master Gardener program from state program coordinator, Jennifer Marquis, and other WSU Extension faculty and staff. Register for Zoom meeting through GivePulse. Or watch recordings of past sessions on [YouTube](#).
- * **Evergreen Thumb Podcast** (WSU Master Gardeners)
 - Recent episodes: Cover Crops (August 18th)
 - Research-based Gardening Advice: What Does it Mean? (July 28th)
 - The Hidden World of Insect Collections and Native Bees (May 12th)
 - From Tubers to Blooms: A Practical Guide to Growing Dahlias (May 26th)
- * **WSU Extension Master Gardeners Virtual AEC** (look for the next session coming fall 2027)
- * **Oregon State University** (Free webinars the 2nd Tuesday of each month at noon) Click [here](#).
- * **Oregon State University MG Short Course Series** (some free, most have a low cost). Click [here](#).
- * **From Roots to Results: Exploring the Cooperative Extensions Role and Impact**. Click [here](#)
- * **WSU Program Priority Videos and Literature**, “Discover What You Can Do about (Program Priority)”: Click [here](#).

MG Program Priorities

Local Food
Pollinators
Wildfire Preparedness
Water Conservation
Clean Water
Climate Change
Nearby Nature
Plant Biodiversity
Soil Health

Guiding Principles

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

GivePulse Tip of the Month

by Julie Hunziker

- ♦ Speaking to interns: anything you do with the Master Gardener program can be entered as an impact in GivePulse. Even if it doesn't count towards your certification, the time contributes to our data given to the County and to WSU. Attend a Foundation or Program meeting on the third Wednesday of the month? Put it under Program Support/Foundation or Program meetings. Attend a class in the garden? Enter it under MG Basic Training (CE is for veterans). You will need the topic and name of the instructor.
- ♦ If you, as a veteran, are working with an intern, please remind them to enter their impact in a timely manner. Be kind in giving them the category, as well as the reporting code and perhaps ask if they need assistance.

Reflection of the month:

"I'm glad there is discussion about how best to integrate interns into the program, and also an explanation for why things were different last year." entered under Program Support/Foundation or Program Meetings.

"The garden smelled so good this morning." entered under Demonstration Garden/Work at APG.

Total number of impacts entered in August: **233**

Total number of hours volunteered in August: **301.48**

Number of volunteers: **48**



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

Program Requirement Reminder

Interns/Trainees:

- * **GreenSchool** online quizzes/final exam (80% average on all quizzes, 80% on final)
- * **Labs:** Attend 5 of 6 in-person labs (make-up classes arranged through Program Coordinator)
- * **5 -10 minute presentation on a Plant Clinic question**
- * **40 hours of Volunteer work with the following breakdown:**
 - **Answer/Plant Clinic:** 15 hours plus Clinic Question answered
 - **Greenhouse:** 10 hours
 - **Demonstration Gardens:** 10 hours (at least one hour in each of 3 gardens)
 - **Youth Team:** 5 hours
- * **Record all Volunteer time in online tracking system: GivePulse**

Certified/Veterans:

- * **Continuing Education:** 10 hours
- * **Volunteer Hours:** 25 hours

Emeritus:

- * **Continuing Education:** 5 hours
- * **Volunteer Hours:** 1 hour

[illegible]



September 2026

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2 APG Garden 7-10 Answer Clinic 9-12/1-4 TomatoFest! Noon @ Red Barn	3 Heirloom Garden 7-10 WVFG 7-10	4 Answer Clinic 9-12/1-4	5 Garden Class: Pollinators 10 am Heirloom
6 Farmer's Market 9-1 Yakima Herald Article	7 Labor Day Clinic Closed	8	9 APG Garden 7-10 Answer Clinic 9-12/1-4	10 Heirloom Garden 7-10 WVFG 7-10 Wenatchee Garden Tour	11 Answer Clinic 9-12/1-4	12 Garden Swap 10 am Ahtanum Park
13 Farmer's Market 9-1 Yakima Herald Article	14 Answer Clinic 9-12/1-4	15	16 APG Garden 8-10 Answer Clinic 9-12/1-4 Foundation/ Program Mtg @ 10:30 Red Barn	17 Heirloom Garden 7-10 WVFG 7-10	18 Answer Clinic 9-12/1-4	19
20 Farmer's Market 9-1 Yakima Herald Article	21 Answer Clinic 9-12/1-4	22	23 APG Garden 8-10 Answer Clinic 9-12/1-4	24 Heirloom Garden 8-10 WVFG 8-10 Clinic Mtg @ Ext 1:30-3	25 Answer Clinic 9-12/1-4 Central WA State Fair (MG Booth)	26
27 Farmer's Market/ Youth Team 9-1 Yakima Herald Article	28 Answer Clinic 9-12/1-4	29	30 Answer Clinic 9-12/1-4			
Central WA State Fair (MG Booth) 						

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.

Evidence of noncompliance may be reported through your local Extension office.