

THE TILLAMOOK THYMES

The Tillamook Master Gardener Association
December 2017



The President's Corner
January 2018
Karen Sarnaker

Happy New Year. 2017 went by so quickly and now 2018 is upon us. 2018 promises to be a busy year for Master Gardeners. Our Master Gardener classes begin on January 11th and are held at the beautiful new OSU Extension Office in EO Room #105. There will be some exciting new presenters as well as returning old(er!) friends. It is not too late to encourage your friends, family and neighbors to take these invaluable classes. Even as Master Gardener's we must take 10 hours of these exceptional classes to keep our certification. What a great opportunity to spend time meeting and greeting new and old friends - and to enjoy some of the best snacks and potluck lunches available. Oh, did I mention that the classes are also free for those of us recertifying? Roll on Thursday, January 11th. I can't wait.



Other major events this year include the Pruning Practice Day, March 10 and the TCMGA Community Pruning Day, March 17, and the Plant Sale, May 5th. This is the time to start propagation and preparing perennial starts for the sale. I have some geranium and heliotrope starts that are growing nicely for the sale.

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This is the year for the Garden Gardeners (formerly the mini-college) which will be July 12-14th at Linfield College and the 2018 Wade and Spade Garden Tour, July 21st. More details will follow.

I am deeply honored and excited to serve as your 2018 President. I look forward to working with you, enjoying one another's company and laughter, and to continue to build a rewarding and vibrant organization that is supportive of our community.

The glory of gardening: hands in the dirt, head in the sun, heart with nature. To nurture a garden is to feed not just the body, but the soul. -- Alfred Austin



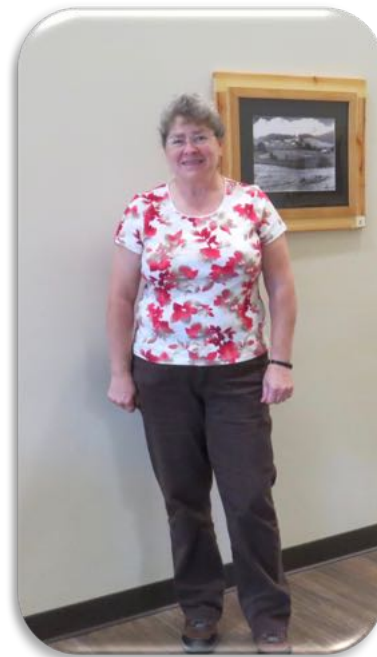
**Meet Joy Jones
OSU Extension Agent for Tillamook County**

Joy divides her time between General Agriculture, Community Horticulture and 4-H Youth Development. She provides educational programs and individual instruction in general agriculture with an emphasis on community horticulture, small farm management, alternative crops, pest management, livestock, and pasture management.

Joy provides valuable leadership for the Master Gardener program, developing, organizing and presenting a superior Master Gardener training program. She works assiduously to develop educational programs and resources, trains and support volunteers, facilitate educational programs and activities, and encourage leadership and skill development. She provides program administrative support, staff supervision, grant development, and fund management.

As soon as the Master Gardener Classes are completed she turns to the 4-H program, where she works to provide training for youth and adult audiences in leadership, citizenship, general 4-H programming, and in agriculture, engineering, and natural resource related 4-H projects. Joy spends time developing educational programs and resources, training and supporting volunteers, teaches and facilitates educational programs and activities, encourage leadership and skill development. She also manages the countywide educational activities that include camps, fairs, and day camps, and the school enrichment program.

Joy is one amazing lady and we so richly benefit from her tireless leadership, knowledge and skills.





A SENSUAL DELIGHT

In the midst of January downpours, deluges, and drenches, freezes and gales, there is not much to encourage us about our gardens. I went out the other morning on the way to the Y, and stopped when I saw the bulging, furry buds on our Star Magnolia. I couldn't stop myself. I walked to it, bent over, and without asking permission, rubbed the buds between my thumb and forefinger. I felt the same way my infant son did, rubbing the soft binding on his little, green blankie against his cheek. How could I forget? There is something that will always be present in any season if you have a garden, and that is sensual delight.

What is there in your garden tempting you to see, hear, touch, taste, and smell?

The same thing I did to the magnolia, I do in February with pussy willow buds. Then I cut a few stems and place them in a vase for their stark beauty, perfect for any decorating style you have, from Arts and Crafts to Shabby Chic to Modernism. Looking at their simple structural beauty brings serenity.

We are most familiar with taste because of vegetable gardens, and our need to eat. Next in line is smell, because of flowers. What are your favorite flower scents? Mine are carnations, roses, lilacs, gardenias, jasmine, lemon marigolds, phlox, and peonies. A little whiff of lilies goes a long way. I have friends who can smell some things I can't, like iris and daffodils. If you're paying attention, you can even smell various berries, trees and shrubs, their scents lying heavy on a still, humid day. I love to smell evergreens and make room spray with cedarwood and pine essential oils. When I'm having a crummy day, I spray all around me, close my eyes, and breathe in. Instantly, I'm in a better mood. I taste evergreens, too. Cris Roberts introduced me to spruce tips tea last year and this year I bought some Douglas Fir tips tea. Have you tried that? Heavenly!

If you have an herb garden or a vegetable garden, then you know what there is to taste amongst our plant friends. You might just be discovering the peppery taste of nasturtium leaves and flowers, the bitter pungency of epazote (its name means "skunk sweat" and that's how it tastes to me!), or the savory fronds of dill and fennel. Think of the sweetness of pineapple sage, or the distinct flavors of lemon balm or all kinds of mint. The special taste of homegrown carrots, radishes, or tomatoes you can't find in grocery stores. Freshly podded peas.

Oooh, that thought reminds me of a story. I always planted an extra row of peas because my uncle came to visit every summer when the peas came on. He'd walk down a row under the pretext of helping me pick the pods, which he did after a fashion. He'd pick a pod, slit it open with his thumb, then hold it above his mouth and coax the peas into his gullet. A few pods after that made it into the basket, and then another one went into his mouth. He had such a good time being "helpful." What are you gonna do?

There's always something to taste in a garden and I rarely walk into any of our gardens without tasting something. I can't walk by a row of raspberries or blueberries without sampling, I just can't. (Some things I wait to cook, though, like rhubarb or gooseberries, because YUCK!) Don't you wonder whoever thought of how to make those taste good?

Some plants, like lavender, are true sensoramas! I found one stem the other day still blooming. First, I rubbed the bloom, which is soft, then smelled my fingers for an even stronger scent than smelling it on the breeze, which is how I found it in the first place. If I wanted, with that bloom I could make lavender tea or lavender cookies or a bag of lavender for my linen closet. I could make a tincture of lavender to use in healing or make a paste to use cleaning my sinks. I could make a healing salve. I'm not sure how lavender provides sound, but it covers all the other senses.

I've talked about the other senses, but what is there to hear in a garden? How about lying on the ground on a breezy day surrounded by taller grasses? Not only can you be mesmerized by the swaying of the grasses, but also by their swishing song. Just make sure that sound is not a snake out for a stroll. Or how about dried corn stalks in Autumn, scritch-scratching in the breeze? Who hasn't stopped to admire the wind conversing with evergreens in a forest, hoping for a tidbit of Nature's gossip yourself? Of course, there is always the sound of our helper friends, the bees, and other beneficial insects. We won't talk about the rumble of gardeners grumbling as they chop weeds.

The next time you are going stir-crazy, when the rain lets up or it quits snowing, or the sun shines, go outside, walk around your gardens, and let your senses find you some delight, cheer, and joy. Encourage your senses to feast.

2017 AWARDS BANQUET

Thanks to All
Cammy Hickman
Awards Banquet Chair

On behalf of the Awards Banquet Committee, Terri Southwick, Dee Harguth and myself, I want to thank all of the TCMGA membership for their support and participation at our annual banquet. The most significant role you all played was participating in the nomination of the respective award recipients. Your thoughts, insights and comments determine the winners of the Master Gardener of the Year, Learning Gardener of the Year and Early Bloomer Awards. Each of these winners receive a \$300 scholarship to mini-college - quite a recognition!

My specific thanks to Terri Southwick's expertise in the corsage and boutonniere department. She had quite the assembly line set up the day before when Linda Stephenson, Phyllis Holmes, Kathie Lou Reames, Daria LaMasney, Dee, and I gathered at the lodge to make them. Dee and Mark Harguth organized the check -in, meal selection tags and Food Box donations and raffle tickets with skill and finesse! My sincere appreciation to each of you.

It was wonderful to be able to spend social time with our friends and special guests, listen to some beautiful music by our pianist, Jessica Sticklen, and enjoy a delicious meal. Once again, the Elks Lodge did an outstanding job with their decorations, too. In my opinion, this event gets me in the spirit of the Christmas and holiday season. Wishing all of you a Happy and successful New Year.

AWARDS BANQUET PRESENTATIONS

Neal Lemery, TCMGA President, presented Certificates of Appreciation to Community Partners:

Linda Churchley, Tillamook Food Pantry
Allyson Gardner, Food Roots
Donnie Averill, Averill Landscaping Materials
Todd Johnson, Tillamook Farm Store
Camy VonSeggern, Tillamook County Fairgrounds Mgr.
Mr. & Mrs. Gary Thompson, Green House for tomatoes
Connie Green, TBCC
Teri Fladstol, Extension Office

The TCMGA Awards

Early Bloomer Award – Sarah Ostermiller
Learning Gardener of the Year – Arla Ayers
Behind the Scenes Master Gardener of the Year Award – Cammy Hickman
Golden Trowel Award – Linda Stephenson
Master Gardener of the Year – Barbara Casteel

January Blossoms

by
Neal Lemery

My garden generally looks drab and barren in January. I do have my evergreen shrubs and trees and there are spots of color: Christmas rose and a few early heathers, and the last of the orange rose hips of the wild *Rugosa* roses, though the winter birds are busy tearing into the seeds.

One bright spot I have found is the beautiful and aromatic Witch Hazel. It is a relative of the filbert (hazelnut), which you can spot blooming in orchards in the Willamette Valley in February, offering us a welcome sign of the coming spring.

There are a number of varieties of Witch Hazel, and they generally do well here, if they have good soil and adequate water. While they are rather plain during the growing season, when everything else is blooming and showing off in the garden, they come into their own in January, and hog center stage.

My witch hazel bursts into a yellow frenzy in January, with a citrusy aroma, just the thing to brighten up a gray January day, when I am wandering around, taking stock of the yard and planning for the year. It is too early for crocus, daffodils, or forsythia, and Witch Hazel and its cousin, Winter Hazel, are a delight for the winter garden.

There are many varieties, offering the winter garden a variety of blooming times, shapes, and colors of flowers.

They are rather rare in nurseries, but I think anytime you chance upon one, they will be a welcome addition to your garden. They need full exposure to the low winter sun, but do well the rest of the year under deciduous trees or in full sun. They need regular summer watering, however.

“WITCH HAZEL has the botanical name *Hamamelis* and was named in 1753 by the botanist Linnaeus who saw the leaves, flowers and prior year’s fruit all at once on a native witch hazel, thus choosing “hama” (at the same time) and “melon” (apple or fruit). In Japan witch hazel is “mansaku,” which translates as “rich crop” or “earliest flowering.” Japanese villagers used the flexible branches to make rafts, baskets and shelves. The cut flowering branches are often displayed in tea ceremony arrangements.

“Attributes of this plant include having all season appeal, a long (4 – 6 week) flowering period, being hardy, relatively maintenance free, and ignored by most pests (except, unfortunately, deer). Plants range from 6 feet - 25 feet at maturity and are slow growing. Smooth brown to gray bark, handsome oval leaves, sometimes with downy undersides and fall color of all sorts liven up the autumn garden.

“The best show appears in winter when shaggy, spidery blooms (many varieties highly scented) appear down the length of the bare branches. Flower colors range from pale yellow through orange to strong reds—even some purple. After bloom, two-parted capsules of fruit, each about 1/2-inch long and containing one glossy, black seed, split open to release the seed as far away as 30 feet.

“The North American native witch hazel (*Hamamelis virginiana*) is a fall flowering variety and is the plant grown and harvested for the extract of its bark and roots that is distilled into the common astringent of the same name. American Indians used parts of this plant to heal swelling and bruising. It is now classified by the U.S. Food and Drug Administration as a Class 1 drug.

“Some of the best varieties are the hybrids labelled *H. x intermedia* which are a cross between the Asian species (*H. japonica*) and the Chinese species (*H. molis*). Examples of this hybrid include these highly rated plants: “Arnold Promise,” “Aurora,” “Barmstedt Gold,” “Diane,” “Jelena,” “Palleda,” “Rubin,” and “Westerstede.” Each differs in autumn and winter colors, height and fragrance (or lack of), so do some research before buying.

“*Hamamelis* prefer neutral to slightly acid soil with good drainage and compost added to the planting hole. It takes 3 – 4 years for the new plant to reach its stride, and those young plants must be watered in summer to ensure good root growth. Poor early care stunts future development. If there is marginal leaf scorch, or if the plant is holding the leaves vertically, watering is needed.

“To maintain good shape or a smaller size, prune yearly after the tree has flowered. Cut the previous season’s growth back to two growth buds to encourage maximum flowering next year. Be sure to prune any suckers below the graft line on grafted plants.”

“WINTER HAZEL is distinct from witch hazel in several ways. The botanical name of winter hazel is *Corylopsis*. The plants are shorter, with heights ranging from 4 feet – 10 feet, and the shape is rounded. Winter hazel blooms in late winter, whereas witch hazel blooms from late fall to earliest spring depending on the variety. Flowers on the winter hazel have a hanging bell shape, are soft yellow in color and have a sweet fragrance, in contrast to witch hazel’s spicy/citrus fragrance. They also have wide range of bloom color and long, skinny petals which look much like fireworks or spiders.

Winter hazel prefer acidic, well-drained soil and to be set into the earth level with the ground. Plant them where they are protected from severe winds and mid-day hot sun. Once planted correctly, they require little care but if the shrub shows signs of nutritional deficiency, fertilize with a rhododendron/azalea supplement in early spring.”

Witch Hazel, Kathy Wolfe April 7, 2017 <http://extension.wsu.edu/skagit/wp-content/uploads/sites/29/2014/03/Witch-Hazel-Provides-Color.pdf>

RESOURCES:

- *Winter Hazel: Showy, Fragrant Garden Shrub*. Ed Hume Seeds. www.humeseeds.com/efcory.htm
- *Which witch hazel should be in your yard?* Chicago Botanical Garden. www.chicagobotanic.org/plantinfo/smart_gardener/which_witch_hazel_should_be_your_yard
- *Witch hazel: a magical plant for winter*. Bunny Guinness. *The Telegraph*. February 4, 2014. www.telegraph.co.uk/gardening/plants/10614419/Witch-hazel-a-magical-plant-for-winter
- *How to Grow: Witch Hazel*. Val Bourne. *The Telegraph*. February 2, 2009. www.telegraph.co.uk/gardening/howtogrow/4436574/How-to-grow-witch-hazel.html
- *Witch Hazel: Queen of Winter*. Earl Nickel. *Pacific Horticulture*. October 2008. www.pacifichorticulture.org/articles/witch-hazel-queen-of-winter.
- *Witch Hazels*. Tim Brotzman. *Fine Gardening Magazine*. Issue 89. www.finegardening.com/witchhazels
- *Witch Hazel, Winter Hazel: What's the Difference?* *Horticulture Magazine*. www.hortmag.com/plants/witch-hazel-winter-hazel-what's-difference



Hardwood Cuttings: Promise of the Future

By

Janet Houck Anderson

The OSU Monthly Gardening Calendar is a source of information that I overlook too often. It is clearly written, relatively simple, and full of common sense. It is also full of not-so-common sense for this gardener.

For Instance: *Take hardwood cuttings of deciduous ornamental shrubs and trees for propagation.*

OK then, first; how to identify a *hardwood cutting of deciduous ornamental shrubs*. This is a matter of common sense once I actually put on appropriate clothing and go out and look: barberry, butterfly bush and azaleas are some examples. Hardwood is the branch from last year; softwood will be the branch from this year and would still be soft.



Next: **Hardwood cuttings** are taken from dormant, mature stems in late fall, winter, or early spring. Plants generally are fully dormant with no obvious signs of active growth. The wood is firm and does not bend easily. Hardwood cuttings are used most often for deciduous shrubs but can be used for many evergreens. Examples of plants propagated at the hardwood stage include forsythia, privet, fig, grape, and spirea.



The three types of hardwood cuttings are straight, mallet, and heel. A straight cutting is the most commonly used stem cutting. Mallet and heel cuttings are used for plants that might otherwise be more difficult to root. For the heel cutting, a small section of older wood is included at the base of the cutting. For the mallet cutting, an entire section of older stem wood is included. [North Carolina State Extension: Master Gardener]

Figure 3. The three types of hardwood cuttings are straight, mallet, and heel

Then: The precise procedure for propagation is readily available online so I will not waste your time with that information here. Those of you who truly want to do this will take the time to look that up if you need to. It seems like a lot of work now when the books, the warm fire, and movies await, but it sure does pay off when you first see those precious green buds begin to grow. I took some cuttings from a variegated *Sedum 'Autumn Joy'* from a friend's garden early last spring before he cut them back. They did nothing over the summer but are now sprouting out well. Lots of fun to watch that happen. I love that plant and will welcome this variegated version into my garden next spring.

There are many reasons to propagate plants: that rare example which is difficult to find; the savings in cost, the ability to share with friends and family, the sheer joy of watching this miracle happen. And, of course, there is always that **Master Gardener Plant Sale - the first Saturday in May**. They always welcome new plants. I've heard all about that Sale! Great Sale!

Another Monthly Calendar Item: Plant dwarf annual flowers inside for houseplants, including coleus, impatiens, and seedling geraniums.

Still one more Monthly Calendar Item: Gather branches of quince, forsythia, and flowering cherries and bring them indoors to force an early bloom.



Quince



Forsythia



Flowering Cherry

***2018 Wade and Spade Garden Tour
July 21st***

Introducing the Don and Ruth LaFrance Garden
by
Sarah Ostermiller

Nestled in the foothills east of Tillamook, the farmstead and gardens of Don and Ruth LaFrance are not to be missed. For almost 45 years they have developed 10 acres of a former dairy farm into a beautiful garden home.

Don spent his career as a forester so it is no surprise that trees are an important aspect of the garden. Don and Ruth have carefully chosen and nurtured a collection of conifers and deciduous trees that have created a serene woodland. The farmhouse itself is over 85 years old and surrounded by large fir trees to keep the property private.

Don's vegetable garden is a study in how to grow food. Neat wide rows of beans, peas, potatoes, corn, squash, lettuces, cabbages, blueberries and more grow in a large plot. The vegetable garden is surrounded by a fence to offer a minor deterrent to the local deer. Don is very meticulous in his garden planning. He keeps an annual chart of where vegetables are planted to insure good crop rotation and pest control. He also believes in simplicity, using tools from his grandfather to hoe and weed the grounds because they still work!

Ruth dabbles at bonsai creation and cultivation. She is active in the local bonsai club and her collection of bonsai are stunning in their simplicity and beauty. The 2018 Garden Tour will include a full display of her work.

With the beautiful woodlands, vegetable garden and bonsai collection, we are thrilled to be able to include the LaFrance's garden in the 2018 Garden Tour.

OUR FAVORITE TCMGA RECIPES

Lemon Bars with Olive Oil and Sea Salt

by
Richard Kofoed

Yield: 24 Bars

Traditional lemon bars balance the tangy sweetness of lemon curd with a rich shortbread crust. This recipe adds extra notes of flavor to the mix with the slight bitterness of a good olive oil and a touch of sea salt sprinkled on top, making it a little more sophisticated than the usual lemon bars we knew and loved as kids. Choose an olive oil with a little personality or you'll miss the point. Something herbal and fresh tasting with a slight peppery taste is good, but I prefer a fruity olive oil such as Lucini Premium Select Extra Virgin Olive oil which is easily available at our local Safeway store.

These lemon bars will last up to five days when stored in the refrigerator, but they have the best flavor and brightest color when eaten within 24 hours of baking.

For the Crust

1¼ cup all-purpose Flour
¼ cup granulated sugar
3 Tablespoons confectioner's sugar (plus more for final sprinkling)
1 teaspoon finely grated lemon zest
¼ teaspoon fine sea salt
10 Tablespoons butter, cut into cubes and refrigerated

For the Lemon Curd

4 to 6 lemons (need fine zest of 1 lemon and ¾ cup lemon juice)
1½ cups granulated sugar
2 large eggs, plus 3 yolks, slightly beaten
½ teaspoon lemon zest
1½ teaspoon cornstarch
Pinch of fine sea salt
4 Tablespoons butter, cut into cubes at room temperature
¼ cup fruity extra virgin olive oil
Confectioners' sugar
Flaky sea salt for sprinkling

Line a 9x9-inch baking pan with a 12x16-inch piece of parchment paper. (You will need the excess “ears” of the parchment paper to lift the product out of the pan after cooling.)

Preheat oven temperature to 325°.

To make the shortbread base, pulse together the flour, granulated sugar, confectioner's sugar, lemon zest and salt in food processor, or whisk together in a large bowl. Add cold butter and pulse in food processor to cut the butter into the flour until a crumbly dough forms. Press dough into prepared pan and bake until shortbread is pale golden all over, 30 to 35 minutes.

While the shortbread is baking, prepare the lemon curd. Squeeze lemons to yield $\frac{3}{4}$ cup lemon juice and put into a small to medium-sized pan. Add sugar, eggs and yolks, cornstarch, and fine sea salt. Put pan over medium-high heat and bring to a boil, while whisking occasionally. The cornstarch won't activate until it comes to a boil, but once it boils, do not cook for longer than 1 minute or you risk the curd thinning out again. Remove from heat and strain the hot lemon curd into a bowl.

Into the bowl of lemon curd, whisk the room-temperature butter, olive oil, and lemon zest. Carefully pour this mixture into the shortbread base, return pan to oven, and bake until topping is just set, 10 to 15 minutes. Allow to cool to room temperature, then refrigerate until cold before cutting bars. To remove from baking pan, carefully lift out by the excess parchment paper.

Before cutting into bars, top with a light dusting of confectioner's sugar. Then sprinkle on some large-flake Jacobsen sea salt which I think is the cat's meow to these sweet-tangy bars.

TILLAMOOK MASTER GARDENERS
are famous for their wonderful
Potlucks

We have established a recipe page and welcome you to share your favorite recipes. Please make sure to state that it is your own original recipe or site the original Cookbook and author.



JANUARY
GARDEN HINTS FROM YOUR OSU EXTENSION FACULTY
for
Western Oregon

“The Oregon State University Extension Service encourages sustainable gardening practices.”

- Plan to replace varieties of ornamental plants that are susceptible to disease with resistant cultivars in February.
- Take hardwood cuttings of deciduous ornamental shrubs and trees for propagation.
- Have your soil tested in your garden plot to determine its nutrient needs. Contact your local Extension office for a list of laboratories or view EM 8677 online.
- Begin planning this year’s vegetable garden. Check with local retail garden or nursery stores for seeds and seed catalogs.
- Keep a garden journal. Consult your journal in the winter, so you can better plan for the growing season.

Maintenance and Clean Up

- Water landscape plants underneath wide eaves and in other sites shielded from rain.
- Do not walk on lawns until frost has melted.

Pest Monitoring and Management

- Scout cherry trees for signs and symptoms of bacterial canker. Remove infected branches with a clean pruner or saw. Sterilize tools before each new cut. Burn or send to landfill before bloom. See *Managing Diseases and Insects in Home Orchards* (PDF - EC 631).
- Watch for field mice damage on lower trunks of trees and shrubs. Eliminate hiding places by removing weeds. Use traps and approved baits as necessary.
- Use dormant sprays of lime sulfur or copper fungicide on roses for general disease control, or plan to replace susceptible varieties with resistant cultivars in February.
- Moss in lawn may mean too much shade or poor drainage. Modify site conditions if moss is bothersome.
- Spray peach trees with approved fungicides to combat peach leaf curl and shothole. Or plant curl-resistant cultivars such as Frost, Q1-8 or Creswell.
- Monitor landscape plants for problems. Don't treat unless a problem is identified.

Houseplants and Indoor Gardening

- Monitor houseplants for correct water and fertilizer; guard against insect infestations; clean dust from leaves.
- Protect sensitive plants such as weeping figs from cold drafts in the house.
- Propagate split-leaf philodendrons and other leggy indoor plants by air-layering or vegetative cuttings.
- Plant dwarf annual flowers inside for houseplants, including coleus, impatiens, and seedling geraniums.
- Gather branches of quince, forsythia, and flowering cherries and bring indoors to force an early bloom.”

For additional OSU Extension gardening information, visit: <http://extension.oregonstate.edu/gardening>

TCMGA Executive Board

Elected:

President: Karen Sarnaker
 Past President: Neal Lemery
 Vice President: Sarah Ostermiller
 Recording Secretary: Jodi Derrick
 Corresponding Secretary:
 Betty Lyons
 Treasurer: Larry Goss
 Historian: Jake Lyons
 OMGA Representative:
 Linda Stephenson
 OMGA Alternative:
 LeRoy Satter
 Class Representatives:
 2016: Arla Ayers
 2017 Jerilee Henderson
 Extension Agent: Joy Jones
 Volunteer Coordinator:
 Sarah Ostermiller
 Education Coordination:
 Neal Lemery

Appointed and Standing Committee Chairs

Audit: Jean Scholtz, Jon Orloff
 Awards: Karen Sarnaker
 Banquet: Cammy Hickman
 Budget:
 Larry Goss
 Neal Lemery
 Karen Sarnaker
 Communication/Webmaster:
 Cammy Hickman
 Neal Lemery
 Community Pruning Day:
 Barbara Casteel
 Evelyn VonFelt
 Garden Tour: Karen Sarnaker
 Betty Lyons
 Hospitality: ???
 Learning Garden Coordinator:
 Linda Stephenson

Mentors: Linda Stephenson
 Newsletter: Karen Sarnaker
 Nominating Committee:
 Neal Lemery
 Karen Sarnaker
 Picnic: Linda Stephenson
 Photo Contest: Jake Lyons
 Plant Clinics:
 North County Farmers Market:
 Mark Kuestner
 Tillamook Farmers Market:
 Marilyn Perl
 South County Farmers Market:
 Tim and Pam Burke
 Plant Sale: Jodi Derrick
 Publicity: Cammy Hickman

**CALENDAR OF EVENTS
 JANUARY 2018**

JANUARY 9 **PLANT SALE MEETING, 9:00-10:00AM**
TCMGA BOARD MEETING, 10:00AM-12N
GARDEN TOUR MEETING, 12:15-1:15PM
OSU EXTENSION

JANUARY 11 **MASTER GARDENER**

JANUARY 17 **BONSAI CLUB, 6PM - 9PM, TPUD MEETING ROOM**

JANUARY 20 **THYMES DEADLINE**