

THE TILLAMOOK THYMES

The Tillamook Master Gardener Association
June 2018



The President's Corner
June 2018
Karen Sarnaker



It is halfway through spring and gardens are growing and flourishing. I have been impressed by the color and varieties of rhododendrons, azaleas and camellias on my drives to Tillamook and Seaside, Oregon.

Our little garden burst joyfully into full bloom and provided much needed color and ambiance in our two beds. That's right two small beds so far! We now have a clematis bed waiting patiently for its plants AND just this week we had the front part of lot hardscaped with three triangles of large rocks. Now all we have to do is smooth out the surface; add 20 yards of mulch ... and we can start planting our conifer and shrub garden. Finding the conifers and shrubs will take time, but that is exciting.

On a far grander scale, the Annual Plant Sale is now behind us, but what a sale! Many thanks to Jodi Derrick, Sarah Ostermiller, our fearless leaders; to Cammy Hickman for supervising the cashiers and tag pullers; to Arla Ayers, with assistance from Phyllis Holmes, for securing our vendors; to Janet Anderson for supervising the perennials; Sarah Ostermiller, supervising the annuals; Holly Yingling and crew for organizing the Garage Sale and Silent Auction. Sherry Vick nurtured the Natives; Benedict Sarnaker, Edna Holt, Cathy Colburn and Marilyn Elkins made the tomatoes fly out the shed and Jake and Betty Lyons and Sharon Hundley fed our bodies with lunches and breakfast potluck. The FFA and 4-H were so incredibly helpful in the set up and take down of the tables and equipment and saved our (slightly!) older backs and arms. We wielded slug and snail pluckers; cleaned incoming pots. And we thank all of you who contributed tomatoes, annuals, vegetables, dahlia bulbs, perennials and trees. Master Gardeners were involved as vendors as well. Congratulations and thanks to all of you who made the plant sale such fun and such a successful event.

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Don't forget our Spade and Wade Garden Tour is Saturday, July 21st from 10am-4pm. We have six beautiful gardens to experience.

"Spring is nature's way of saying, "Let's party!" ~ Robin Williams



Karen's Korner
by
Karen Keltz

Happy Bobbers

When you look out into your flower beds in the spring, what you see there should bring you joy. What's delighting me in our flower beds right now are my alliums—little purple bobbers that remind me of the red ones that floated on the water when Dad took me fishing. They are tall beacons drawing the eye to the other glories surrounding them.



I first learned of ornamental allium from my friend Sharon Kesey who had a wonderful placement of gigantic ones interspersed with the other flowers in her flowerbeds. Talk about the WOW factor! I planted as many as I could find and afford, which was two, in my beginner's bed and they were a joy to behold for a couple of years before they were gone. I hadn't learned how important it is to make sure they have good drainage and a loamy soil. Last year, after amending the soil in the beds, I decided to try growing them again and I'm so happy I did. I spy bobbing purple heads everywhere!

You may have alliums growing in your vegetable garden already as onions, leeks, and chives are members of this family. I love the little pink-purple globes of my chives right now in the middle of the strawberry bed and in the herb planter on the deck.



Allium blooms are interesting and long-lasting, holding their shape from start to finish. They come in a variety of heights from six inches tall to 36 inches. Depending on what you need for your bed, there will be an allium perfect for you. They come in pink, purple, blue, white, red and yellow. While the heads on my alliums are about four inches across, some heads are up to a foot across. The form the blossoms take is also intriguing. Some are flowery; some shooting star-ish, like the burst of a sparkler; some look like a bad hair day, and one looks like it's sporting a rubber-tipped Mohawk.

Alliums attract butterflies, bees, and other gardeners. They are squirrel resistant, and deer resistant because deer don't want onion breath. Who knew? They are easy to grow if they are planted correctly in the right kind of soil. The foliage isn't pretty, especially when they're drying up, so it's best to plant other perennials close around them to cover up the base.

Although I never have done this, some people keep them standing in the garden after they've dried out, and paint them various colors, or cut, dry, and then paint them for fairy wands or for use in dried flower bouquets.

Gardeners have commented that by including alliums in your design, your garden looks as though it's been taken to a higher level. That may be true, but what I care about most of all is that they make me happy.

Here's a website where you can see the variety of alliums available:
<http://www.finegardening.com/article/alliums-all-season-long>

WRINKLE IN THYME

by
Cris Roberts

Laughter

My age was showing last week, no doubt about it and no covering up the fact! It was late afternoon. I'd parked myself deep into my old cornflower-blue Lazy Boy at home which gave me an especially sweet view of my late-Spring front yard: White, flowing tresses on my Viburnum plicatum momentous, 'Mariesii'; cotton-candy pink blooms on the Northern Lights Hybrid Azalea, 'Rosy Lights'; orange-sherbet like flowers all over my



Azalea (Rhododendron exaber, 'Gibraltar'). My Coral Bark Maple (Acer palmatum, 'Sango Kaku') was spreading her gentle, green arms out to EVERYBODY while hiding tucked underneath was my complimentary Hosta, 'Golden Tiara' (not yet full of slug holes). Several Weigela, maple and the unbeatable lavender Lilac, 'Ludwig Spaeth' (Syringa x chinensis) all contributed to *such* a satisfying sight!



I mentioned being "parked" because I had just pulled off a fun and successful tea party with my darling daughter, Hannah, and two very young, VERY energetic neighbor girls. They came complete with phoofy dresses, hats and shoes eager to have some fun. After I got everybody delivered back to their

homes, I cleaned up the cups, plates, saucers, medium spoons, miniature spoons, tea pot, cocoa pot, forks, plates and dirty linen and put away the candles and leftover goodies.

Perhaps, I should have said that I "PLOPPED" myself down into my old chair because that would have been more truthful, not to mention accurate! I was happy but exhausted. My Lazy Boy plan was noble, industrious and wise. I accessed a pod cast I'd been wanting to listen to, adjusted the volume, leaned back in my chair and raised the footrest (which might have been my undoing). I reached for and cradled my nice, warm, leftover-and-reheated cocoa doctored with *decaffeinated* coffee (I know... Why do I even bother....?) and the Dreaded Coffee Pirate, *cream*.

The program was wonderful and interesting, but *honestly*, it couldn't have been four minutes later, and the next thing I remember, a cat, MY very affectionate calico girl cat, Lucy, had pounced (from a great distance) onto my lap.... No, rather onto my very FULL tummy... The tummy belonging to my very fast-asleep self! She, of course, startled me and I, of course, jumped, thereby THROWING that rather tall mug of coffee brew into my face, down my clean shirt, down onto..., well, *everything* I was wearing. I was so startled, I think I actually snorted! I can't quit laughing as I recount this sequence of events for it is the exact type of situation where one is *so* thankful no one else is watching. At least I haven't found out that anyone else was watching!

One of my youth at Trask River High School, I'll call him "Stewart", had a similar moment recently but *he* had an audience to document and recount his moment of glory.

My class was in the garden preparing a new home for our brand-new quail chicks. Stewart had just filled the bottom of a cardboard box with tiny little wood shavings so we could temporarily house our baby quail safely and comfortably there. This particular young man tends to need frequent reminders to keep moving and to keep on track. I asked him to bring the filled box with him as we walked back to the school building (where the quail had been hatched) so we could safely transfer them. He quickly acknowledged my instructions, then, even more quickly, proceeded to forget them as he rushed after the rest of us, leaving the box behind. Meanwhile, patient, watchful, Mr. Jeff Rogers was waiting for him (back in the greenhouse) to realize his mistake and return for the box. He *did* return (after I reminded him again), cheerfully grabbed the box, quickly tipped it upside down to wear it, apparently, like a large hat, forgetting he had filled the bottom only 3½ minutes before with the shavings. I was almost to the school when I heard Mr. Rogers’ belly laugh and turned to see shavings flying through the Spring air and covering Stewart! Jeff’s response to me was, “*These* are the moments I live for here at work!”



We’ve got to laugh when such silly, harmless accidents of life happen because our character is formed in sweet ways when we can find humor—our own humor - in the slip-ups we make.

Another youth was recently bustling around tackling his chores, apparently afraid he wouldn’t be able to remember a question he was about to ask me, so he blurted out, “Mrs. Ribbit?....” *Where* that came from, not even he knew, but it released in all of us another round of hearty laughter. I’ve been called many things, but I think this one will remain my favorite.

I love the everyday happenings at OYA with these boys. I love seeing them experience humor, react to humor or even create humor. In their world where serious, sad events and conversations abound, it is good for all of us to be reminded that laughter, most certainly, does the heart good like medicine.

Photo from T.R.A.P.



Neal's Compost Pile

by
Neal Lemery

The Himalayan Invader

Freshly bleeding from today's battle with the vines putting on fresh growth in our soggy May, I thought I'd study up on one of my most challenging foes, the Himalayan blackberry.

Rubus armeniacus, also known as the Armenian blackberry, is often described as "robust", "heavily armored", "vigorous", growing in "impenetrable thickets", and "the most economically disruptive and invasive plant in Western Oregon". Vines are reported to grow up to 20 feet in a season, though I think that is a conservative number.

Perhaps we need a county fair award category for "longest blackberry vine". In addition to a blue ribbon, the winner could get a box of Band Aids and a pair of double thick leather gloves.

Botanically, the berry is thornless, as those nasty penetrators of flesh and rippers of any garment are properly called "prickles", as they come from epidural cells. My encounters don't lead me to think I've experienced being "prickled". I've often been moved to use different words to describe them.

When I was a kid, our neighbor's efforts to mow through a blackberry patch resulted in the tractor getting mired in the vines and needing another neighbor's brush cutter to rescue the machine before another day's growth swallowed him without a trace.

Attempting to manage a blackberry thicket could be the raw material for a Hollywood horror movie, filmed entirely on location in Tillamook County.

"Broadleaf evergreen to (barely) semi-evergreen shrub, to 10 ft (3 m) high, erect branches, then arching, trailing, may root where branch nodes contact the soil, sprawling to form large, dense, impenetrable thickets. Branches (canes) sharply angular, glabrous, dark purplish, densely covered with stout, bowed "thorns" (actually prickles since they arise from epidermal cells). Canes can grow to a length of over 20 ft (6 m) in a single season. Leaves alternate, palmately compound, 3-5 obovate to elliptic leaflets, each 4-8 cm long, margins irregularly serrate, dark green, glabrous, somewhat glossy above, gray-green below with soft pubescence. Branches or stems are biennial, in the first year they are sterile, called primocanes, producing leaves but no flowers. In the second year lateral branches, called floricanes, arise from axils of primocanes and produce both leaves and flowers. Flowers are white to reddish, 2.5 cm wide, in clusters (racemes) wider than long. Fruit about 2.5 cm long, an aggregate of drupelets, glossy black, edible (actually delicious!).

"It is a very robust, rapidly spreading, **invasive plant**, and a common saying in Oregon's Willamette Valley is, 'if we all left the valley, in 3 years Himalayan Blackberry would prevent us from getting back in'."

<https://landscapeplants.oregonstate/plants/rubus-armeniacus>

One source states that the famed botanist Luther Burbank brought the blackberry to Marion County in 1922 as a potential commercial berry breeding source.

<https://www.oregon.gov/ODA/shared/Documents/Publications/Weeds/ArmenianBlackberryProfile.pdf>

We should be thankful Dr. Burbank didn't try to crossbreed it with Kudzu or buttercup.

Another source says this pest came to Europe from Central Asia in 1835 and emigrated to North America and Australia in 1885. (Ceska, A. (1999). *Rubus armeniacus* - a correct name for Himalayan Blackberries *Botanical Electronic News* 230. Available [online](#).)

While there is no approved biological control in Oregon, there is an inhibiting rust that has been confirmed as *Phragmidium violaceum* (Schultz). It has been used as a biocontrol agent for the blackberry in parts of New Zealand, Australia and Chile.

It is very easily propagated by seeds spread by birds and other creatures, as well as through root fragments and cane tips which easily sprout roots. My own berry patch continues to defy my eradication efforts by coming up with new growth each spring, despite my attacks with loppers, a mower, and occasional sprays of herbicides. About twice a year, I declare renewed war and spray with a combination of Roundup and Crossbow, which nukes everything else. The blackberries resist this, and still manage to renew their effort to regain their prior dominance of my little piece of paradise. A few days after spraying, I can see new shoots sprouting forth, and new leaves emerging from old vines. As I walk away, I swear I can hear the vines chuckling.

The one benefit of being the hostile gardener to this persistent vine on our land is that late August brings on the berries. While I have to armor up to go berry picking, the sweet jam and the pie fillings are heavenly. The taste is almost (almost) enough to make me tolerate this ever-present vine.



Oregon Master Gardener™ Association's
Growing Gardeners Conference
July 12th - 14th, 2018
at Linfield College in McMinnville

Fun, friendship and fellowship plus fabulous classes await you this year at the OMGA's Growing Gardeners Conference.
(formerly OMGA Mini-College)

Remember that this annual conference is open to all MG's and individuals interested in a variety of educational, horticultural and gardening topics, including advanced classes for recertification. Careful consideration and thought has been given to the selection of interesting and experienced speakers for the Friday and Saturday classes, workshops and educational tours.

Check out the OMGA website for detailed information:
www.omga.org

G-2

GROWING GARDENERS 2018

Deterring Garden Pests

by

Karen Keltz

I am always looking for ways I can dispatch garden pests before resorting to man-made chemical pesticides and without killing off the good insects. Sustainable gardening practices in the garden like crop rotation, cover crops, and use of compost, as well as finding common insect enemies—following the techniques of integrated pest management really do cut down on the bad guys. However, sometimes a gardener needs to employ drastic measures to discourage those thugs from eating the food meant for you. Those are the times when gardeners suggest using natural sprays.

I found suggestions for five kinds of natural sprays to use on the **Old World Farms Garden** website. Some of them I've used and some are new to me. One I've used is the **Hot Pepper Spray**, which is effective for aphid control, and repelling rabbits, rodents, groundhogs, raccoon and deer. And possibly any human raiding your lettuce patch. I know I wouldn't want this in *my* mouth!

Ingredients: 1 gallon of water, 3 Tablespoons of hot pepper flakes, (or 10 fresh peppers—cayenne, jalapeno, habanero, or peppers of similar heat chopped up finely. Be sure to wear rubber gloves for this.) Simmer the ingredients in a pan for 15 minutes and make sure to provide some cross ventilation. (Have you ever accidentally got pepper juice or essence in your eyeballs? Ouch!) Heating the liquid helps to infuse the oils from the hot pepper into the water, making for a more potent spray. Let the mixture sit overnight, then strain through

a cheesecloth or micro strainer. Add in a couple of drops of natural biodegradable dish soap or a Tablespoon of olive oil or milk to the mix. These are sticking agents to help the mix adhere to the leaves. Spray affected plants early in the morning or late in the evening to avoid scalding from the sun. Re-apply every 5 to 7 days or after a hard rain (which can mean almost daily here!) for maximum effectiveness.

This second spray I've also used and it stinks. I didn't even want to be near the plants I sprayed it on, but I'd had it with the deer eating my roses one summer. You may have used this one yourselves, the **Egg/Water/Garlic/Hot Pepper/Milk Mix for Repelling Deer and Small Animals**. This spray keeps those pesky animals away from garden plants, fruit trees, evergreens, and shrubs. It might not keep them totally away, but it helps control their voracious appetites.

The recipe: 2 eggs, 1 gallon of water, 4 cloves of garlic, 2 teaspoons of red pepper flakes and ¼ cup of whole milk. Blend the ingredients in a blender—oh, yummy!—until they are mixed thoroughly. Strain the mixture and apply to the foliage of plants most under attack. Apply weekly and after any hard rain to keep the barrier in place.

Spray number three is the **Garlic/Mineral Oil Insect Spray**. (See a theme here? Hope you have a lot of garlic planted in your garden!) This spray is purported to control aphids, slugs, and other small insect infestations, as well as your nosy Aunt Martha. Who likes garlic, other than humans? For us it is a natural remedy for all sorts of ailments, like colds, for instance, and an anti-kiss potion for those overly amorous types. The compounds found in garlic are deadly to insects such as aphids and whiteflies, and many garden pests, like beetles, leave treated plants alone.

Ingredients: 3 to 4 cloves of minced garlic, 2 teaspoons of mineral oil. Mix together and let sit for 12 hours, strain the garlic and add the oil to 2 cups of water along with a teaspoon of olive oil or biodegradable dish soap as a sticking agent. Spray on affected plants in the early morning or late evening. The oil in the mix can burn the leaves if heated by the sun, so avoid the middle of the day.

I love the way tomato leaves smell and have always wished there was some way to use them, and by golly, there is a way! **Tomato Leaf Spray—The Aphid Killer**. Aha, you vile villains!

Method: Chop up 2 to 3 cups of tomato leaves and let it steep in 2 cups of water overnight. Strain the next morning and use a spray bottle to apply to the affected plants. Be sure to spray the undersides of the leaves as well. The alkaloids that are found naturally in tomato leaves are actually a toxin to aphids, but won't affect the plants and vegetables, or us.

I hope I don't have to use spray number five, but I'm glad I know about it now, just in case: **Milk for Powdery Mildew**. We've had to battle that mildew on our vegetables, especially the cucumbers, but also our squash at times. Thank goodness the compounds in milk seem to react against powdery mildew, keeping plants healthy and strong. Most recipes use one-part whole milk to two parts water, mixed together and then sprayed on plants every 5 to 7 days or re-applied after a hard rain. Milk. Who knew?

Get your ingredients assembled and make sure your sprayer is ready to go! Time's a-wasting! Garden pests never slack off. You have to be prepared—Spray to Slay!



Tillamook County
Master Gardener
Association



OSU Extension Service
4506 Third Street
Tillamook, OR 97141
503-843-3433

2018 Spade & Wade Garden Tour

Saturday, July 21, 2018

10:00am—4:00pm

Enjoy 6 Beautiful Gardens located in the
Tillamook, South Prairie & Cape Meares area.

- The Magical and Mystical
- Vegetable Garden & Glorious Trees
- A Haven for Birds
- Garden by the River
- Jardin Chalet
- A Walk in the Woods

Passports on Sale Now

- \$10 per person
- Children 16 or under - **FREE**

Purchase at:

- **OSU Extension Office**
4605 Third St., Tillamook
- **Pioneer Museum**
2106 2nd St., Tillamook
- **Hidden Acres Greenhouse & Café**
6760 S. Prairie Rd., Tillamook
- **Headlight Herald Home & Garden Show**
April 7 & 8, Tillamook Co. Fairgrounds
- **TCMGA Annual Plant Sale**
May 5, Tillamook County Fairgrounds
- **Farmers Markets**
Manzanita & Pacific City

OUR FAVORITE RECIPES

Sriracha Spiced Bacon

by

Kitchen Whisperer

Ingredients

- 1lb thick cut bacon
- 1 cup brown sugar
- 1 Tablespoon plus 1-2 teaspoons Sriracha Chili sauce (the extra tsp is optional as it depends on your spice level tolerance)
- ¼ teaspoon cinnamon
- 1 tablespoon water(optional)

Instructions

Preheat oven to 400F.

1. Combine brown sugar, Sriracha sauce and cinnamon in a bowl.
2. Line a rimmed baking sheet with aluminum foil.
3. Place a wire cooling rack on top.
4. Spray the rack with cooking spray.
5. Place the pieces of bacon on top of the rack trying not to overlap.
6. Microwave the spice mixture for 15-20 seconds until it's spreadable.
7. Spoon or brush the mixture on top of the bacon.
8. Place in oven and cook for 13 minutes.
9. Remove from the oven and flip the bacon.
10. Reheat the spice mixture. If necessary add the water to help make it spreadable.
11. Spoon or brush the mixture on top of the bacon
12. Return to the oven and cook for 13 minutes.
13. If the bacon is not crispy enough (remember it'll crisp up as it cools), flip the bacon over, spoon any remaining spice mixture and bake for a few more minutes. OR you can broil for 1 minute each side but watch as this will burn.
14. Remove from the oven, allow to cool 1 minute on the rack and then using cooking tongs, remove the bacon from the rack and plate. Cut in 1½ to 2 inch bites and enjoy!

Note

Sriracha Hot Chili Sauce is typically found in the Asian section of your supermarket or in specialty shops. Fred Meyers has it in stock.



JUNE

***GARDEN HINTS FROM YOUR OSU EXTENSION FACULTY
for
Western Oregon***

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

Preventative pest management is emphasized over reactive pest control. Always identify and monitor problems before acting and opt for the least toxic approach that will remedy the problem. The conservation of biological control agents (predators, parasitoids) should be favored over chemical controls.

Use chemical controls only when necessary and only after thoroughly reading the pesticide label. First consider cultural, then physical and biological controls. Choose the least-toxic options (insecticidal soaps, horticultural oils, botanical insecticides, and organic and synthetic pesticides — when used judiciously). Recommendations in this calendar are not necessarily applicable to all areas of Oregon. For more information, contact our local Extension office at <http://extension.oregonstate.edu/tillamook/>.

Planning

- Construct trellises for tomatoes, cucumbers, pole beans, and vining ornamentals.

Maintenance and Clean Up

- Prune lilacs, forsythia, rhododendrons, and azaleas after blooming.
- Fertilize vegetable garden 1 month after plants emerge by side dressing alongside rows.
- Harvest thinnings from new plantings of lettuce, onion, and chard.
- Pick ripe strawberries regularly to avoid fruit-rotting diseases.
- Use organic mulches to conserve soil moisture in ornamental beds. An inch or two of sawdust, barkdust, or composted leaves will minimize loss of water through evaporation.
- After normal fruit drop of apples, pears and peaches in June, consider thinning the remainder to produce a crop of larger fruit.
- Make sure raised beds receive enough water for plants to avoid drought stress.
- **Mid-June:** If green lawns are being maintained through the summer, apply 1 pound nitrogen per 1,000 square feet to lawns.

Planting/Propagation

- Plant dahlias and gladioli.

Pest Monitoring and Management

- **First week:** Spray cherry trees for cherry fruit fly, as necessary, if fruit is ripening.
- **First week:** Spray for codling moth in apple and pear trees, as necessary. Continue use of pheromone traps for insect pest detection.
- Learn to identify beneficial insects and plant some insectary plants (e.g. Alyssum, Phacelia, coriander, candytuft, sunflower, yarrow, dill) to attract them to your garden. Check with local nurseries for best selections. For more information, see *Encouraging Beneficial Insects in Your Garden* (PNW 550).
- Blossoms on squash and cucumbers begin to drop; this is nothing to worry about. Cherries may also drop fruit; this is not a major concern.
- Monitor azaleas, primroses and other broadleaf ornamentals for adult root weevils. Look for fresh evidence of feeding (notching at leaf edges). Try sticky trap products on plant trunks to trap adult weevils. Protect against damaging the bark by applying the sticky material on a 4-inch wide band of poly sheeting or burlap wrapped around the trunk. Mark plants now and manage root weevils with beneficial nematodes when soil temperatures are above 55 degrees Fahrenheit. If root weevils are a consistent problem, consider removing plants and choosing resistant varieties.
- Control garden weeds by pulling, hoeing, or mulching.
- Control aphids on vegetables as needed by hosing off with water or by using insecticidal soap or a registered insecticide.
- Watch for 12-spotted beetles on beans, cucumbers and squash and cabbage worms or flea beetles in cold crops (cabbage, broccoli, Brussels sprouts). Remove the pests by hand or treat with registered pesticides.
- Birch trees dripping a sticky fluid from their leaves means that aphids are present. Control as needed.
- Use yellow sticky traps to monitor for cherry fruit fly. About 1 week after the first fly is caught, spray cherries at appropriate intervals.
- **Last week:** Second spray for codling moth in apple and pear trees, as necessary.
- Continue monitoring blueberry, strawberry, cherry and other plants that produce soft fruits and berries for Spotted Wing Drosophila (SWD). If SWD are present, use an integrated and least toxic approach to manage the pests. To learn how to monitor and manage SWD.

Houseplants and Indoor Gardening

- Move houseplants outdoors for cleaning, grooming, repotting and summer growth.

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
Treasurer: Larry Goss
Recording Secretary:
 Cammy Hickman
Corresponding Secretary:
 Betty Lyons
Historian: Jake Lyons,
 Holly Yingling
OMGA Representative:
 Linda Stephenson
OMGA Alternative:
 LeRoy Satter
Class Representatives:
 2016: Arla Ayers
 2018: Jerilee Henderson
Extension Agent: Joy Jones

Appointed Committee Chairs

Audit: Cammy Hickman
 Terri Southwick
Awards: Karen Sarnaker
Banquet: Cammy Hickman
Budget: Larry Goss
 Karen Sarnaker
 Sarah Ostermiller
Communication/WebMaster/
Grants Committee:
 Neal Lemery
 Karen Sarnaker
 Deb Lincoln
Publicity -Cammy Hickman
 Neal Lemery
Community Pruning Day:
 Barb Casteel
 Evelynn VonFelt
2018 Garden Tour:
 Karen Sarnaker
 Betty Lyons
Growing Gardeners: to be filled
Hospitality: to be filler
Membership: Jerilee Henderson
Mentors: Linda Stephenson
Nominating Committee:
 Neal Lemery
 Karen Sarnaker
Picnic: Linda Stephenson

Plant Clinics:

Tillamook Farmer Market:
 Marilyn Perl
North County Plant Clinics:
 Mark Kuestner
South County Plant Clinics:
 Tim and Pam Burke
Plant Sale: Jodi Derrick
Project: Sarah Ostermiller
 Neal Lemery
Scholarship: Neal Lemery
Volunteer Coordinator:
 Sarah Ostermiller

Standing Committees

Learning Garden:
 Linda Stephenson
Thymes Newsletter Editor:
 Karen Sarnaker
The Tiller Newsletter Editor:
 Laura Swanson
(Editor appointed by the Agent)

Special Projects

Gardening Day Camp: Joy Jones
O.Y.A.: Evelynn VonFelt
Native Plant Garden Coordinator:
 Marilyn Perl

CALENDAR OF EVENTS

JUNE 2018

- JUNE 1** OMGA LEADERSHIP FORUM
- JUNE 2** OMGA BOARD MEETING
- JUNE 7** LEARNING GARDEN, 9:00AM-12:00PM
- JUNE 9** TILLAMOOK FARMERS MARKET, 9AM – 2PM
- JUNE 10** PACIFIC CITY FARMERS MARKET
- JUNE 12** TCMGA BOARD MEETING, 10AM – 12:30PM
- JUNE 12** GARDEN TOUR MEETING, 12:15PM-1:15PM
OSU Extension Office
- JUNE 12** GARDEN TOUR MEETING, 12:15PM – 1:30PM
- JUNE 14** LEARNING GARDEN, 9AM -12PM
- JUNE 20** THYMES DEADLINE
- JUNE 20** BONSAI CLUB, TPUD MEETING ROOM, 6PM – 9PM
- JUNE 21** LEARNING GARDEN, 9AM – 12PM
- JUNE 22** MANZANITA FARMERS MARKET
- JUNE 23** JUNE DAIRY PARADE/RODEO
- JUNE 23** TILLAMOOK FARMERS MARKET, 9AM – 2PM

