COORDINATOR’S MESSAGE

MG FOUNDATION NEWS
& NEWS TO USE

A SUCCESS - 2014 MG PLANT SALE!

A MAN OF MANY TALENTS: DAVID KISLING

BOOK REVIEW: COOKED BY MICHAEL POLAN

PLANT SCIENCE AND EDIBLE EDUCATION PROGRAM

BUGS AND BLIGHTS

JUNE & JULY MG VOLUNTEER OPPORTUNITIES
From the Coordinator’s Desk...

Another successful plant sale. Congratulations to all who volunteered their time for our annual fundraising event. I enjoyed seeing the new class helping out at the sale. A ton of team work goes into this effort. The plants were beautiful, the variety was tremendous and the mini-donuts hit the spot on that cool cloudy morning.

For the second year I was able to sell surplus plants from the office the week after the sale. The 200 surplus tomato plants went like hotcakes. I donated 50 plants to the Bellingham Foodbank clients, 50 plants to community gardens and sold the rest. Customers who missed the sale or had no means to travel to Hovander, greatly appreciate these plants. In addition to tomatoes, I sold herbs, peppers, hostas, some native shrubs, and geraniums. I sold out in 2 hours!

The new class is doing great and volunteering in many areas. Some are regulars at Northwest Youth Services WE GROW garden on Tuesdays, others are working as mentors, educators and newsletter contributors with the Foodbank Garden Project. A few are connected with school gardens. I am so pleased with the volunteers (new and seasoned) who are assisting in clinic. Spring is the busiest season for our diagnostic clinic. In April and May we had close to 400 clients visit the clinic. WOW! That is a tremendous free service that we offer to our community.

Many thanks to all of you who are teaching, connecting and supporting in all areas of our community.

Looking forward to summer!
Beth

The WEEDER’S DIGEST is the monthly newsletter of the Whatcom County Master Gardeners Program. Guest articles are encouraged. Please submit to Jo Fleming (jof@uw.edu). Articles are most appreciated if they contain 600 or fewer words and are accompanied by a photo. Editors reserve the right to edit for content and formatting.

COOPERATING AGENCIES: Washington State University and U.S. Department of Agriculture. Extension programs and employment are available to all without discrimination. Evidence of noncompliance may be reported through your local Extension Office.
June is the sweetest month; it’s the beginning of strawberry season, warmer weather, longer days; and the plants, shrubs, and trees are either starting or continuing to bloom; and most importantly the annual plant sale and all the hard work involved is temporarily behind us.

The plant sale takes a tremendous amount of work and while everyone works, it’s undeniable that some work extremely long hours, some do hard physical labor and some spend months planning the event. Many of our long time volunteers have worked for years in key positions. A few newer Master Gardeners have stepped up and are learning to do the “big” work. Our Foundation needs many more of our newer Master Gardeners to move into those key roles.

I challenge all of our Master Gardeners to seriously consider taking on a new role or a new job within the Whatcom County Foundation. We need volunteers in all areas even beyond the scope of the annual plant sale. We will need MG’s to work on the nominating committee, to move into board positions, and to help with PR in the different communities. We also need your valuable ideas and expertise to come up with additional fundraising opportunities for the Foundation.

We enjoy so many benefits of being Master Gardeners: the friendships, the immense gardening knowledge at our fingertips and that knowledge shared by other MG’s who have years of experience and wisdom. Being able to share and to teach, and to be respected for our role in the community and our volunteerism is invaluable. Give back. Your knowledge, enthusiasm and willingness to take on a new position or job, will make our Foundation stronger.

Our next Foundation meeting is June 5th at 10:00 at the Extension office. We will also have our first fundraising and brainstorming meeting at 11:00. We need your ideas and expertise. Please attend if fundraising interests you. The board meetings are always open. If you want to be included in fundraising and cannot make the meeting at 11:00, let us know so we can keep you in the fundraising loop and get you involved.

Enjoy June! Consider attending the Lummi Island Peony farm tour on June 12th. The tour will replace our regular Foundation meeting.

Linda Battle, MGF President 2014

MG Foundation Summer Tour #1
Peonies on Lummi Island

Our summer tours are scheduled and I hope many will be able to join in!

On June 12 at 6:00 pm, we will visit Full Bloom Farm and their Peony Display Garden, which is located on Lummi Island, at 2330 Tuttle Lane. You can look through their website, where there is a map at www.fullbloomfarmpeonies.com/. You can purchase cut flowers there and plants are available on their website.

Some of us consider visiting Lummi Island as an adventure:

• The Lummi Island ferry schedule is at www.co.whatcom.wa.us/publicworks/ferry/schedule.jsp. It is every 20 minutes, 4-7:30 pm. Carpooling is strongly advised. A good carpool meeting place is Silver Reef Casino at 4876 Haxton Way, Ferndale.
• Bring cash for the ferry, though they say check and cards are OK too. Car and driver is $13. Car passenger or walk on passenger is $7.
• If you drive on, be in line 20-30 minutes before the scheduled departure. On busy days one may wait for several ferries.
• Walk on passenger parking is available only along the street (no parking lots). Some accessible Summer Tour spaces are available. There will be a car shuttle for MGs from the ferry to the garden, or you can walk to Full Bloom Farm from the ferry (about 1/2 mile). Call Louise Granger if you’d like to arrange for a ride, 360-739-2468.

There are reservation spaces left for MG diners at Beach Store Cafe after the tour (very near Lummi Isl. ferry dock). Call Linda Battle for a space at 392-0886 or email at lburshtia@gmail.com. Call or email Louise Granger for questions in general at 592-5316 or rutroad@gmail.com.
MG Foundation Summer Tour #2
Gardens of Rebekah Snodgrass & Sandy Needham

Thursday, July 10th, will be a tour of two MG’s gardens in Bellingham: Rebekah Snodgrass and Sandy Needham. The evening will start at 6pm at the Snodgrass garden and end at the Needham garden with coffee provided. Please place this on your calendar as a pleasant evening with friends, and a peek at two styles and properties. In addition to gleaning ideas, we can celebrate their work and creativity. Thank you, Rebekah and Sandy, for opening your garden gates for our enjoyment.

First Stop:
REBEKAH SNODGRASS, 4022 JONES LANE, BELLINGHAM WA 98226, 220-4647
From the Extension Office it is 5.5 miles: Go R on N. Forest to E. Holly St. Turn L and continue straight, which becomes Eldridge Ave., and then becomes Marine Drive. Turn R onto Jones Ln. 4022 is on the R. Ample parking.

Second Stop:
SANDY NEEDHAM, 305 HIGHLAND DRIVE, BELLINGHAM WA 98225, 733-7022
From the Extension Office it is 1.3 miles: Go uphill on E. Laurel St and turn R on N. Garden St., which becomes W. Campus Way. Turn R on Highland Dr.. 305 is on the left. (Hillcrest Dr is too far).

Garden Descriptions:
Cob Cottage at Rebekah Snodgrass’
“Four years ago we bought 5 acres on Jones Lane. The place is an old Christmas tree farm with about 3 acres of very overgrown fir trees. We fantasized about creating a mini village of tiny houses all within the county’s 200 sq. ft. limit. We had been reading about alternative construction techniques and found to our delight that the partner of a friend was taking formal training in cob construction. We hired Carrie to make a cottage for us and she has been in process for the last 3 years. She has used our project to teach cob building and we have had summers of participants camping out on the property and building our delightful little ‘play house’. I haunt the ReStore for stuff (mostly tile, I have been accused and/or complimented of buying virtually every piece of colored tile they get in). We used 24 of our biggest Douglas fir, our own clay, and much of the other materials we salvage and reuse. We hope to finish up this year and our no-running-water-no-electricity-just-a-bed-a-table-and-a-stove nest will be ready for use!

Another highlight are my 200 or so Koi and Goldfish who live in my quasi-greenhouse and are housed outside, not in pretty ponds, but in big tanks and pools. I have gone a little mad since buying 3 goldfish from Bakerview Nursery about 7 years ago. It is a demanding and fascinating hobby. Who knew water flow rates could be so intriguing! Please come and enjoy!”

A Sanctuary in the City at Sandy Needham’s
3 generations have enjoyed the Needham’s sanctuary in the city. Their children have always called it, “The 100 Acre Wood”. It is ½ acre with trails of native plants, a waterfall, a koi pond and a fabulous view of Bellingham Bay.

Cooking with Weeds
Monday, July 7, 7:00 - 8:30 pm.
Cost is $5 (covers the food expenses)
Esther Faber, Whatcom County Master Gardener, will lead an introduction to four common edible weeds. She plans to bring weeds in pots so everyone can get to know them. Then, she will talk about their nutritional and medicinal qualities and invite people to share what they know, then add them to the already cooked vegan and gluten free dishes. And finally, we’ll all enjoy eating them together. Call the Bellingham Food Co-Op to sign up.

What’s Wrong With My Plant?
An advanced Master Gardener training workshop on plant diagnostics with David Deardorff and Kathryn Wadsworth.

- Friday, October 10, 2014, 8:30 am to 4:30 pm
- WSU-NWREC, Sakuma Auditorium, 16650 Washington 536, Mt Vernon, WA 98273
- Tickets $40 in advance and $50 at the door. Space is limited.
- Order tickets through www.brownpapertickets.com, What’s Wrong With My Plant
- Call WSU Skagit Extension 360-428-4270 for more information.
- The workshop includes hands-on exercises identifying plants, plant disorders, pests, and diseases. See http://ext100.wsu.edu/skagit/mg/clinics/ for information on packaging any samples you might like to bring. Snacks provided, but please bring your own lunch.
More News to Use

Sound Gardening Conference
September 18-20, Tacoma

Come to Learn, Stay to Play at the Sound Gardening Conference, September 18-20 in Tacoma.

The Master Gardeners of Pierce County have planned a very full three days of activities for you this year. Attend all sessions, including the Friday lunch and dinner, and you will get twelve hours of Continuing Education credits. Take a tour, and pick up 2-4 more CE hours on Thursday morning and Saturday afternoon. See the complete listing at our website: www.pc-wa-mg-conf.org.

Management Guidance for Tent Catrpillars

Taken from http://whatcom.wsu.edu/ag/homehort/pest/tent_caterpillar_management.htm

...When young trees are heavily infested, the use of insecticides may be warranted. If a biological insecticide is used such as Bt (Bacillus thuringiensis ), be sure to spray the entire foliage that is being affected. Caterpillars must eat a good amount of the treated foliage to be sickened. Bt is most effective for managing small, young larvae in the spring. If a contact insecticide is used, treat the larvae that congregated in the early morning. This way, you do not have to spray the entire tree, just the tents. In doing this, be sure that your pesticide is penetrating the tent. Making tears into the tents may be worthwhile before you spray. As the caterpillars mature, it is important that the surrounding foliage is also treated; the caterpillars disperse from the tent as food becomes scarce. As with all our chemical recommendations, be sure to read and follow the label. Be sure to distinguish label directions for fruiting, edible trees and ornamental trees.

If a biological insecticide is used such as Bacillus thuringiensis or Bt. Remember Bt will kill other beneficials so determine your threshold first.

Weeder’s Digest Newsletter Contributors

The Weeder’s Digest is recruiting for story writers, photographers, interviewers, and reviewers for the monthly Weeder’s Digest newsletter. Please contact Jo Fleming if you are interested in helping out, 360-393-4534, jof@uw.edu. Watch for a Newsletter Committee meeting to be scheduled soon.

Grand Opening of the Butterfly Garden

The Grand Opening of the Butterfly Garden that was created by a group of Whatcom County Master Gardeners at the North Cascades Health and Rehabilitation Center will be held on Saturday, July 26, 1:00 - 3:00 pm. Everyone is invited. More information on the garden and open house will appear in the July issue of the Weeder’s Digest.

Bellingham Food Bank Newsletter
The Garden Beet

The June issue of the Bellingham Food Bank’s Newsletter is available at http://www.bellinghamfoodbank.org/documents/Garden_Beet_June_2014.pdf. Lots of good gardening advice and community events are included.

WSU Extension Celebrates 100 Years of Service

On Saturday, June 14th, 10:00 am - 3:00 pm, WSU Extension will celebrate its 100th Year Birthday. The event will take place at the Washington State University Extension booth at the Bellingham Farmers Market, 1100 Railroad Ave. with information on all of their major programs, which include Agriculture, Community Horticulture, 4H Youth, Family & Nutrition, and Natural Resources. Refreshments will be served at noon - 2:00pm.
This year’s plant sale was a great success. With an unprecedented amount of support from new volunteers, veteran volunteers and even spouses, our Master Gardeners were able to bring in $15,789 to go towards supporting and expanding our programs in the coming year. “Everybody jumped in and helped,” said plant sale organizer Loretta Hogg. Even Master Gardeners who hadn’t been able to be active for awhile came and pitched in. This was especially appreciated because this year more help was needed than usual with the parking and other tasks.

Loretta extended special thanks to the group who helped with set-up, which, as she said, takes a lot of work and starts early in the week. This year Frank Hubka took the reins from Alden Sievers, who was also there most of the time. Frank, who became a Master Gardener just last year, was able to pick Alden’s brain and all went well despite his “rookie” status, as he called it.

A great big thanks to Karen Gilliam as well, without whom, as Loretta put it, “We wouldn’t even have a plant sale.” Karen provided fifty percent of the plants from her beautiful garden, with help from her crack team of potting volunteers. All this hard work resulted in a marvelous day full of fun, community and above all plants. I asked Loretta if she went home with anything, her immediate response was, “of course”. As with many of us, new gems were discovered and old plant crushes were sated by the sheer variety of plants on offer. Thanks to all of the Master Gardeners who worked so diligently and contributed so many hours to keep our Whatcom County program running.

Article by Erin Meier, 2014 MG Intern, photos by Jo Fleming, MG 2012
MORE VOLUNTEERS AND SHOPPERS!!
One hundred years ago people born in North Dakota tended to stay there. How times have changed! David Kisling, Master Gardener class of 2013, was indeed born in North Dakota, but his father, a geologist, moved the family all around the world with his work. David lived in Libya, Holland, and London. He credits his stay in Holland with two things: 1) a little fame from living in the house where Audrey Hepburn lived, and 2) the dazzling tulip fields that ignited David’s love of plants.

When the time came for college, David chose the University of Oregon, as he was able to combine his twin interests of music (he played the oboe) and sculpture. After graduation, he spent a number of years working a wide variety of jobs—as a chef (he got his training at the Cordon Bleu), as a reporter for the local newspaper on Orcas Island, as a gardener, and for a library. Out of that came private clients, and more honing of his interest in all things horticulture.

David wanted to return for more academic grounding, and found that the New York School of Interior Design offered an inter-disciplinary program that combined design of interiors, gardens, products, urban areas, and farming. He flourished in this program, and upon receiving his Master in Fine Arts, began working in graphic design in magazines and trade publications.

Because of several projects he’s undertaken locally, after a year of commuting by air between New York and the Northwest, David decided to permanently relocate to Bellingham. He’s never looked back (though this doesn’t mean he doesn’t often travel to and explore new places). But David, who characterizes himself as a “natural volunteer” jumped right into the Extension’s Master Food Preserver training program. From there, as he says, “It was a logical step into the Master Gardening program.”

He also began working a few days a week at the Full Bloom Farm on Lummi Island, a nursery that specializes in peonies. Sadly, David will miss the bloom season this year, but he urges everyone to go visit this spring when the 800 species are in bloom.

His next big (and I do mean BIG) project happened one morning, as David was gazing out his condo’s window. He saw, not for the first time, but in greater detail, the garden. It was the garden in the building’s name, “Fairhaven Gardens.” But the designer in him immediately knew that it could be so much better, and so began the several years project of revamping and retrofitting. The cost of the project, as well as the labor for the project, came from the residents. Initially, the garden’s budget was $50,000. Residents also came up with plant donations.

By David’s estimation, the garden project was 2/3 completed, but the winter’s hiatus gave him the opportunity to volunteer to assist Beth in the Master Gardener training program for the Class of 2014. There are many more hours of work to ensure a successful program than there is funding for. And according to Beth, David quite smoothly knew the best ways to help her, and proved himself invaluable as her assistant. Some of the things he took care of? Keeping the class roster current, preparing and collecting the weekly evaluations, and helping Beth set up and prepare for each class.

We all know, however, that there are perks that fall to volunteers on occasion. For David, that consisted of being there for all the instruction, for the second time. When asked, he says, “I heard things in a totally new way, the second time around. It made me realize that I had probably only gleaned between 1/3 to 1/2 of the information in my own class. It was so overwhelming the first time, so hearing it the second time I learned much, much more.”

The next question is: What will David do next? He always has several things in the hopper. One is creating a website on garden design. According to David, “It doesn’t take a degree to design a beautiful garden. People are so intimidated, but almost anyone can put together a good design. I want to get that message out to people. I want to show them that they can create a space that will attract people, that people can connect to.”

David will be travelling to Montana this summer to install a vegetable garden, and then moving onto Colorado, where he’ll be part of a month-long Zen and Japanese Gardening training. Upon his return this summer, he hopes to find other gardening and design projects that will spark his fire. Anyone who knows David knows that’s bound to happen. And it’s always fun to find out where his vast catalogue of interests will lead him!
Michael Pollan’s latest contribution to the world of food writing: *Cooked, a Natural History of Transformation* is again in that casual style that belies his impeccable and deep research. He traveled the world to talk about the basic elements of fire, water, air and earth.

As always, his aim is a healthy lifestyle and reforming the American food system. In this volume he wants to connect with nature by not going into the woods but by going to the kitchen. This is also my favorite place, besides my garden.

*Fire* takes him to South Carolina to learn whole hog southern bar-b-que: how to keep the wood going for twenty-four hours, the camaraderie of the pit crew, the difference between real hog and feedlot hog and that special taste of the smokey, juicy sandwich that is the end result of all that labor.

In *water*, his education turns to braising and the layering of flavors in the pot and the joy of seeing the family around the table when the meal is cooked.

*Air* turns his attention to the making of bread and cultivating the perfect loaf of sourdough bread. In his transformational journey, he also learns about milling grains and a whole wheat loaf with lots of loft, not that square brick of bread we often get in a homemade loaf of 100% whole wheat bread. Bar-b-que is an act of community, but the baker’s life is quiet and solitary.

By *earth*, we are into fermentation of cheese and beer where ordinary ingredients like milk, water and grain become extraordinary cheeses and craft beers. Of course, in each step along the way, he tells you about his failures as well as his successes.

As ever he is trying to reform the American food system to be healthier and more sustainable. The book is a wonderful read even though he gives the scientific names for things and the science behind some of the chemical transformations. I still just wanted to go to my kitchen and cook something wonderful for dinner right out of my own garden.

Other books by Michael Pollan worth reading: *The Omnivore’s Dilemma*, and *The Botany of Desire*.
Master Gardeners Teach Plant Science and Edible Education Programs in Whatcom Schools!

by Linda Versage, MG 2013

Where do the fruits and vegetables come from that we eat (besides Master Gardeners’ gardens, of course!)? If you run into a 3rd or 4th grader in Whatcom County this summer, they may be able to answer this question and more.

In March, an enthusiastic team of Master Gardener Volunteers attended two training sessions to learn the newly developed school-based Plant Science and Edible Education outreach curriculum developed by WSU Extension staff Beth Chisholm and Linda Versage. Thanks to a grant from the Whatcom Community Foundation to develop and implement the pilot, Master Gardeners are visiting county classrooms April through June in 2-person teams to teach two lessons: 1. Soil and Seeds and, 2. Plant Parts and Food Consumption. Everyone is delighted with the programs... Master Gardeners, Teachers and Students!!

The deeper meaning behind the Edible Education program is to help students understand where their food comes from, how food is grown and to help them consider consuming food that is grown locally. WSU Whatcom also hopes to offer students, whether they have a school garden or not,

foundational knowledge about food gardening. We hope that the lessons inspire schools that don’t currently have school gardens to create one in the future. Early feedback from teacher evaluations indicate this might happen! The lessons are also aligned with Next Generation Science Standards and Common Core Literacy Standards, so they extend classroom learning to the real world.

Teachers have said: “I liked the hands-on activities. Our science unit teaches students the 4 components of soil so this was a nice extension!” “Students enjoyed identifying the plant parts. It was nice to see an emphasis placed upon growing one’s own food and buying locally and reasons why.” “It was a highly engaging lesson. The guest instructors were very knowledgeable.”

In Soil and Seeds, students do hands-on activities to answer, “What is soil and why do plants need it?” and “What are seeds and what purpose do they serve?” Students get their hands dirty exploring different soil types and invertebrates that live in organic matter. They discuss why soil is valuable and its importance for growing crops. In the seed activity, students observe and identify common vegetable seeds, then examine a soaked bean to look at the parts of a seed. Students get a vegetable seed packet and take a “hike” through their packet to familiarize themselves with what a seed needs to germinate and grow successfully.

sample work sheet
After teaching the above lesson, a Master Gardener debriefed by saying “Great kids! They really want to say what they know. They love worms, and they were gentle. Soil was of interest to them!”

The *Plant Parts and Food Consumption* lesson has both hands-on and discussion elements. It turns out kids LOVE to talk about food!!! Master Gardener, Susan Hirst, asked 4th graders which of the four activities they liked the most and *Food Consumption* won! In this activity students first work independently to identify: where their family gets food, food they ate “yesterday”, favorite foods, special foods their family eats and why they eat. Then the sharing takes place...first with a partner then as a whole group. The activity ends by tracing a favorite food’s journey from the place they bought it back to a farm.

In the *Plant Parts* activity, students use produce, hand lenses, sketching and clues to explore the six different plant parts and the function each one provides to a plant: roots, stems, leaves, flowers, fruits and seeds. Students also brainstorm other edible plant parts that we eat every day.

Several Master Gardeners are retired or current teachers and this program has been a way for them to get back into a classroom or to explore teaching in a different way. Their experience enhances the quality of the classes. Linda Burns, said, “As a recent third grade teacher, I want to let you know how much I appreciated having the chance to work with small groups and having the materials prepared.” Other Master Gardeners that are not as familiar with working with children are learning new skills!

By June, we will have served 11 classrooms, including two special needs classes. Close to 320 Whatcom County students will have had two visits by Master Gardener Edible Ed teams. We hope funding allows the program to continue and grow next year as we are encouraged by the words of another teacher, “Many (students) are still talking about food and gardens. It was a great springboard to hopefully more.”

If this program interests you, keep alert for the next round of training as more Master Gardeners will be needed to maintain and expand offerings. We are grateful to the pilot Edible Educators that have jumped in to teach this spring. Thank you to Linda Burns, Susan Hirst, Ginny Winfield, Kay Reddell, Louise Granger, Barb Schickler, Jacqui MacConnell, Alex Burrows, Susan Ediger Blum, Jean Andresen, Beth Chisholm and Linda Versage.
Lily leaf beetles, *Lilioceris lilii*

The first adults emerged in the only known Washington location, Bellevue, on April 2nd this year. By the time you read this, any infestations should be readily visible. The beetles are shiny, and lacquer-red, with black head, antennae, legs and underbelly. The red eggs are laid on leaves. Both beetles and mature larvae chew holes in the leaves and eat from the sides; young larvae scrape leaf tissue. Little black specks are beetle poo. The leaves eventually become wilted and slimy. Not a pretty sight. See Todd Murray’s “Pest Watch: Lily Leaf Beetle.” Please report new sightings to collmans@wsu.edu or WSDA. (Just as I was doing the final edit, a new report arrived documenting this beetle in east Auburn. [PDF](http://cru.cahe.wsu.edu/CEPublications/FS084E/FS084E.pdf)

Viburnum leaf beetle, *Pyrrhalto viburni*

Eggs began hatching on April 15th and young grubs began to feed immediately. As they grow, the larvae become yellow with black spots. There is one generation annually. The larvae feed causing significant damage. That is followed by more damage by the adults that will feed for the rest of the summer. This insect has been moving down from Vancouver, Canada, and has made it to north Snohomish County. There is no telling when it will arrive in a new location, as plants are shared. Early detection and intervention will minimize damage. Hortsense: [http://pep.wsu.edu/Hortsense/](http://pep.wsu.edu/Hortsense/) or [http://whatcom.wsu.edu/ag/homehort/pest/VLB.htm](http://whatcom.wsu.edu/ag/homehort/pest/VLB.htm)

PNW Insect, Weed, and Plant Disease Handbooks

These three publications ($60.00 each) are now available on-line or can be ordered from [http://pubs.wsu.edu](http://pubs.wsu.edu). These books are chock full of information on the damage, biology and life cycles, scouting, cultural and mechanical or environmental management options, as well as pesticides if needed. The online versions include some photos. [http://pnwhandbooks.org/insect/](http://pnwhandbooks.org/insect/); [http://pnwhandbooks.org/plantdisease/](http://pnwhandbooks.org/plantdisease/); [http://pnwhandbooks.org/weed/](http://pnwhandbooks.org/weed/). Each book is organized a bit different. There is an invasive species section in the front of the Insect Management Handbook as well as sections for landscape, greenhouse, and nursery pests. Copies are available at the WSU Diagnostic Clinic library.

NEW!! Vole Management in Home Backyards and Gardens - FS094E

Voles are cute little mice-like critters that tunnel, or use mole runs, to feed on the roots of favorite plants. (Not so cute now are they?) [http://cru.cahe.wsu.edu/CEPublications/FS094E/FS094E.pdf](http://cru.cahe.wsu.edu/CEPublications/FS094E/FS094E.pdf) or [http://gardening.wsu.edu/pest-management/](http://gardening.wsu.edu/pest-management/)

NEW!! Natural Pesticides - PNW649

Learn more about natural insecticides (e.g., Bt, neem, oils, fungi, kaolin clay and more) and how they work. [http://cru.cahe.wsu.edu/CEPublications/PNW649/PNW649.pdf](http://cru.cahe.wsu.edu/CEPublications/PNW649/PNW649.pdf), or [http://gardening.wsu.edu/pest-management/](http://gardening.wsu.edu/pest-management/)

Tent caterpillars - yes, again, *Malacosoma sp.*

Hatching of tent caterpillars generally coincides with the blossoming of apples. By now the tents and damage will be noticeable. I’ve posted a draft publication that matches IPM options to the time of year and life stages. Comments on the usefulness of this format would be appreciated. [http://ext100.wsu.edu/snohomish/wp-content/uploads/sites/11/Tent-CaterpillarsDRAFT041113.pdf](http://ext100.wsu.edu/snohomish/wp-content/uploads/sites/11/Tent-CaterpillarsDRAFT041113.pdf)

Shiny, reddish-brown “bullets” in the soil.

Cutworm pupae are commonly exposed when digging in the garden. If you find one, look closely to see the outline of wings, legs, antennae and eyes. The tapered portion (abdomen) will rotate if disturbed: a sign they are alive and healthy. A rather drab brown and gray moth with a band of yellow on the hind wing, or a parasitoid, will eventually emerge. The large yellow underwing, *Noctua pronuba*, is a new invasive species and the largest of the cutworms. When disturbed, the adults will shoot swiftly from under foliage, tarps or other protection. [http://pnwmoths.biol.wwu.edu/browse/family-noctuidae/subfamily-noctuinae/tribe-noctuini/noctua/noctua-pronuba/](http://pnwmoths.biol.wwu.edu/browse/family-noctuidae/subfamily-noctuinae/tribe-noctuini/noctua/noctua-pronuba/)
June and July
MG Volunteer Opportunities

Hovander Demonstration Gardens – Wednesday morning work parties (9am-noon) – Clean up around farmhouse and garden beds, pot up plants at Old Greenhouse, work on demonstration gardens - Contact David Simonson, Davids98226@aol.com or Loretta Hogg, lrhogg@yahoo.com.

Demonstration Gardens at Hovander Park
Annual Garden
Children’s Story Garden
Culinary Herb Garden
Dahlia Garden
Green House
Medicinal Herb Garden
Native Plant Garden
Perennial Garden
Vegetable Garden
Weed Identification Garden

Diagnostic Plant Clinic – Located at the WSU Extension office. Master Gardener volunteer educators are available regularly during the gardening season to answer questions with research-based information about what to do to prevent problems. Sign-up on Google Calendar. Contact Alex duPont, alex.dupont@wsu.edu.

Roeder Home Landscape Education and Care – Meeting the 1st and 3rd Tuesdays of each month in the afternoons (1-4pm) - Contact Shelley Fishwild, sf4kf@comcast.net.

Hovander Summer Workshop Series – Need volunteers to help with setting up and breaking down of event. These workshop are free and open to the public. Sunday, 2pm. – Contact John Dewing, 2dewings@comcast.net.

June 1st – Weeds.
July 6th – Planning & Planting Winter Vegetables.

Community Garden Support – If you would like to volunteer in a community garden, please contact Beth Chisholm, beth.chisholm@wsu.edu.

Bellingham Farmer’s Market Booth – Monthly educational garden booth, the 3rd Saturday of each month (May – September). – Contact Alex duPont, alex.dupont@wsu.edu.

July 12, August 9, and September 13 are the remaining dates for the Farmer’s Market Booth.

June 14th – WSU Extension Celebrates its 100th Year Birthday at the Bellingham Farmer’s Market and this will be a WSU all-staff booth covering all of our major programs (Ag, Community Horticulture, 4H Youth, Family & Nutrition, Natural Resources), with cake served at noon.

Sustainable Connections 12th Annual Home and Landscape Tour – We will be hosting a booth on Composting and Vermiculture on June 21st and June 22nd from 10am-4pm. We need volunteers to help man the booth as well as help put together display materials. – Contact Alex duPont, alex.dupont@wsu.edu or Beth Chisholm, beth.chisholm@wsu.edu.

Northwest Washington Fair – Master Gardener educational booth on Composting and Vermiculture – looking to form a Planning Committee in June for the event, August 11 – 16. – Contact Alex duPont, alex.dupont@wsu.edu or Beth Chisholm, beth.chisholm@wsu.edu.

Storm Water Education and Rain Gardens – Rain gardens are a great tool for homeowners looking for a way to improve water quality and prevent soil erosion. Whatcom County Extension is a partner in the regional 12,000 Rain Garden programs. – Contact Sue Blake, sbgblake@wsu.edu.

Weeder’s Digest Newsletter Contributors – The Weeder’s Digest is looking for a few volunteers to help out with the monthly publishing of this newsletter. The folks who are currently producing the newsletter would be delighted if some of you could contribute stories, photos, media reviews, etc. Please contact Jo Fleming if you are interested in helping out, 360-393-4534, jof@uw.edu. Watch for a Newsletter Committee meeting to be scheduled soon.

Master Gardener Program Support – Mentors, office work, website, social media (Facebook, Twitter, etc.), press releases, advertising, and fund raising events. – Contact Alex duPont, alex.dupont@wsu.edu or Beth Chisholm, beth.chisholm@wsu.edu.

Composting Demonstrations – Help maintain a demonstration site, give a home composting and recycling presentation, staff a booth for an upcoming event, design displays for a variety of events, or help neighborhoods or community gardens set up home composting projects on their own site. – Contact Alex duPont, alex.dupont@wsu.edu.