SUMMER
2020

The Columbia SWCD Presents:

THE DIRT

National Pollinator Week June 22-28

National Pollinator Week is a time to celebrate pollinators and spread the word about what you can do to protect them.

Thirteen years ago the U.S. Senate's unanimous approval and designation of a week in June as "National Pollinator Week" marked a necessary step toward addressing the urgent issue of declining pollinator populations. Pollinator Week has now grown into an international celebration of the valuable ecosystem services provided by bees, birds, butterflies, bats and beetles.

What is pollination?

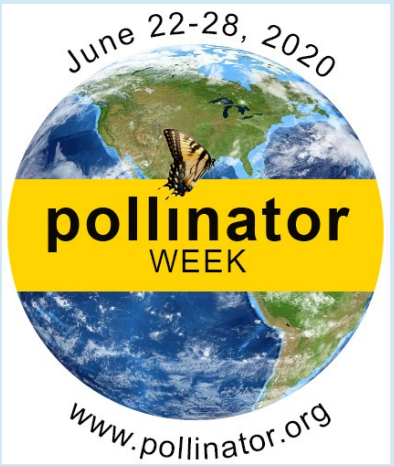
Pollination is a vital stage in the life cycle of all flowering plants. When pollen is moved within a flower or carried from one flower to another of the same species it leads to fertilization. This transfer of pollen is necessary for healthy and productive native & agricultural ecosystems.

- About 75% of all flowering plant species need the help of animals to move their heavy pollen grains from plant to plant for fertilization.
- About 1,000 of all pollinators are vertebrates such as birds, bats, and small mammals.
- Most pollinators (about 200,000 species) are beneficial insects such as flies, beetles, wasps, ants, butterflies, moths, and bees.

Why are pollinators important?

Pollinators are often keystone species, meaning that they are critical to an ecosystem. The work of pollinators ensures full harvests of crops and contributes to healthy plants everywhere.

- Some scientists estimate that one out of every three bites of food we eat exists because of animal pollinators.
- In the U.S., pollination produces nearly $20 billion worth of products annually.



How you can help.

- Reduce your impact. Reduce or eliminate your pesticide use, increase green spaces, and minimize urbanization. Pollution and climate change affect pollinators, too!
- Plant for pollinators. Create pollinator-friendly habitat with native flowering plants that supply pollinators with nectar, pollen, and homes. For information on what to plant in your area, download a free eco-regional guide online at www.pollinator.org.

Questions? Email us at information@columbiaswcd.com

Pollinator Week was initiated and is managed by Pollinator Partnership

Native Plant Spotlight:

Photo By/More info: www.nwplants.com

Goldenrod

(**Solidago canadensis var. salebrosa**)
Flowers appear July-October
A great plant for pollinators!

Native Plant Gardening/Wildlife Habitat:

Goldenrod is a very widespread perennial covering much of North America. It can be found growing in sunny open areas, roadsides and hillsides. It can grow up to 4 feet tall with linear leaves along the stem. The flowers are in plume like clusters of tiny yellow flowers that open in early fall. Goldenrod makes a great plant for wildflower meadows!

Goldenrod is favored by bees, butterflies, beetles, flies and wasps.

Contrary to common belief, goldenrod pollen does not contribute to hay fever or allergy symptoms because it is too sticky to go airborne. The more likely offender is ragweed (*Ambrosia*), which blooms around the same time and looks similar.

GET INVOLVED

Local Board Meetings:

Columbia Soil and Water Conservation District:

3rd Wed. of the month at 4:00 p.m. at their office in Saint Helens

Scappoose Bay Watershed Council:

1st Tue. of the month at 7:00 p.m. at their office in Scappoose

Lower Columbia River Watershed Council:

2nd Tue. of the month at 7:00 p.m. at the Clatskanie PUD office

Upper Nehalem Watershed Council:

4th Thur. of the month at 7:00 p.m. at Vernonia High School

CSWCD BOARD

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Jason Busch

Vice Chair:
Randy Bergman

Treasurer:
Jeff VanNatta

Secretary:
Bill Eagle

Director:
Deb Brimacombe

Director:
Dave Freytag

Director (Zone 5):
Absent

Connect with us to see what we're up to by following us on Facebook and Instagram!

@Columbiaswcd

UPCOMING EVENTS

06/22/20—6/28/20 Virtual Pollinator Week Activities; The Pollinator Power Party

You're invited to a week of activities to understand the life and purpose of pollinators. Cooking, science, art, music, gardening, and LIVE stream of a new documentary film. RSVP here: https://cvent.me/E5b1DD

06/30/20 3:00 pm - 4:30 pm Tree School Online: See the Forest for the Bees; OSU Extension

Oregon is home to over 500 species of bees, which are responsible for pollinating many of our staple crops and plants in rural and urban landscapes. Often overlooked are bees present in Oregon forests. Who and where are they? What can we do to protect them? In this class we'll talk about how Oregon is tackling enhancing pollinator health and habitat, and what you can do on your forestland. There is no fee for this webinar. View future events and RSVP here: https://knowyourforest.org/TreeSchoolOnline

07/12/20 10:00 am: Hydrangea Tour & Their Use as Landscape Plants; Joy Creek Nursery

Joy Creek Nursery houses a large collection of hydrangeas, not only the showy types that are familiar to the public but also less common species, climbing forms and close relatives. Many of these shrubs are more than 20 years old in the garden and will be at their best in July. This tour is designed to acquaint gardeners with the large variety of hydrangeas that are available and to teach good cultural practices. Join Maurice Horn, co-owner of the nursery and learn how to use them as not only specimens, but as landscape plants. Free and open to the public. https://www.joycreek.com/

07/02/20 10:00 am - 11:00 am Gardening for Butterflies Other than Monarchs; Xerces Webinar Series—Gardening for Invertebrates

Learn more about how to support a diversity of native butterflies, not just monarchs! Join Emma Pelton and Candace Fallon, Xerces Conservation Biologists, to learn about the best host and nectar plants for common and rare butterflies in the Pacific Northwest.
Register here: https://zoom.us/webinar/register/WN_2NtlclpPQVuS0i-hpveQbw

CSWCD STAFF

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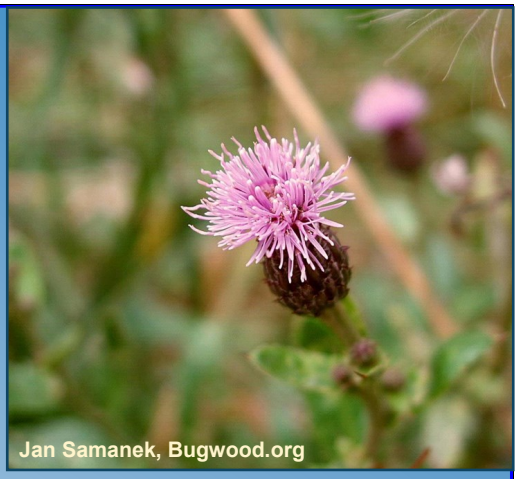
Foraging the Forest

We are looking for photos of items you enjoy foraging in our many local forests!

Examples include mushrooms, berries, seeds, flowers etc.

Photos can be shared on our Facebook page or emailed to information@columbiaswcd.com

What in the Weeds?!


Jan Samanek, Bugwood.org

Canada thistle (Cirsium arvense) is one of the most hated weeds by farmers. It thrives in disturbed sites with low soil fertility. It spreads via seeds and vegetatively through roots that spread laterally underground. Canada thistle regenerates from small root fragments, making it a nightmare in cultivated fields where tilling spreads it like wildfire. The seeds from this plant are carried on the wind, making it capable of settling at great distances from parent plants. Seeds can survive in the soil for up to 20 years. Also, Canada thistle is capable of reproducing vegetatively in as little as 6 weeks after germination. These qualities combine to make it one of the most frustrating and formidable weed foes out there. However, there is hope if you are willing to be persistent. Canada thistle can be controlled by tilling every 3 weeks throughout the growing season. You should plan to clean equipment used in infested areas before you move to non-infested or lesser infested areas so as to avoid additional spreading. Increasing soil fertility can also make environments less suitable to Canada thistle and allow other desirable plants to take over. Consider having a soil test performed if you are struggling with thistle. Finally, there are herbicides that are effective against Canada thistle. For specific information about herbicide control contact the Columbia SWCD or OSU Extension office. As with any weed species, replanting or covering bare ground is crucial to ongoing weed control and suppression.


Jan Samanek, Bugwood.org

Garden Gab

This year garden growing feels like it has taken on a whole new significance. With broken distribution systems, increasing food prices, and concerns about contamination, homegrown food provides a much-needed sense of comfort and security. If you find yourself with more than you can use, please consider donating. The Columbia Pacific Foodbank and H.E.L.P. food pantry will be accepting donations of garden grown produce. For details on how and when to deliver go to their website at http://cpfoodbank.org/ or call them at 503-397-9708. Now more than ever, your surplus cucumbers and tomatoes can make a big difference in someone's life. Have a safe, bountiful, and healthy summer!

-Crystalyn Bush, Riparian Specialist

Feel like sharing? Post photos of your garden greatness on our Facebook page and share tips with other growers!

Seed Outdoors

June: Basil*, Beans*, Bruss. sprouts*, Cabbage*, Carrots*, Corn*, Cucumbers*, Dill, Endive, Kohlrabi*, Melons*, Parsnips, Pumpkins*, Rutabaga*, Scallions, Squash (all) *

July: Asian greens**, Beets**, Broccoli**, Carrots*, Cauliflower**, Cilantro**, Collards, Fennel (bulbing)*, Kale**, Parsnips, Peas, Radish, Scallions, Spinach, Turnips**

August: Arugula**, Broccoli raab, Cabbage (early)*, Chard**, Lettuce**, Mustard greens, Peas, Radish, Salad greens, Spinach*, Swiss chard

(Information obtained from Portland Nursery's veggie calendar at http://portlandnursery.com. View their veggie calendar for more detailed information about best planting times and methods.)

Seed Indoor

June: Artichoke**, Basil**, Beans, Broccoli**, Brussels sprouts*, Celery, Corn*, Cucumbers, Eggplant*, Leeks**, Melons, Peppers*, Pumpkins, Squash (all) *, Swiss chard, Tomatoes*

July: Bruss. sprouts*, Cabbage*, Carrots*, Cauliflower**, Collards*, Cucumbers, Kale*, Lettuce,

August: Early August- Cabbage, Dill, Fennel (bulbing) Through August- Asian greens, Cilantro, Kale*, Lettuce, Mustard greens*, Salad greens, Scallions, Spinach*

*** Indicates best times and methods of planting**

**** Indicates plant may be seeded outdoors during any of the three months listed.**

Local Farmer's Markets

Handcrafted goods and local flavors are back for the season!
Here's where you can find them:

Scappoose Farmer's Market
33568 E Columbia Ave, Scappoose, OR
Saturdays beginning July 4 through September 12*
9:00 am—2:00 pm most weekends
*Sauerkraut festival September 12
https://www.scappoosefarmermarket.com/

St. Helens Farmer's Market
Strand Street, St. Helens, OR
Saturdays, June through December
9:00 am—2:00 pm most weekends
https://www.facebook.com/atthemarketSH/

Clatskanie Farmer's Market
Cope's Park, 11 Lillich Street, Clatskanie, OR
Saturdays beginning June 20 through September
10:00 am—2:00 pm
https://clatskaniefarmersmarket.com/

Vernonia Open Air Market
510 Bridge St. Vernonia, OR
Saturdays, now through September
Midday
https://www.facebook.com/VernoniaOpenAirMarket/

**Please visit your local market's website for current information and updates

COVID-19 and Food Safety FAQ's

Is Coronavirus a concern on fresh produce?

The CDC, FDA and USDA are not aware of any reports at this time of human illnesses that suggest coronavirus can be transmitted by food or food packaging. However, it is always important to follow good hygiene practices (i.e., wash hands and surfaces often, separate raw meat from other foods, cook to the right temperature, refrigerate foods promptly) when handling or preparing foods.

SHOULD I TAKE ANY PRECAUTIONS WHILE EATING FRESH PRODUCE?

- COVID-19 is not known to be caused from eating contaminated food, so safety of fresh produce should not be a concern relative to this new virus.
- Follow good food safety practices whenever preparing, storing, or consuming foods.

SHOULD PRODUCE BE WASHED BEFORE EATING? SHOULD SOAP OR A DISINFECTANT BE USED?

- Washing produce before consumption is always a good practice.
- Produce should be washed or soaked in cool running water.
- It is not recommended to wash produce with dish soap or any detergent.
- It is not recommended to treat produce with chemical disinfectants at home.

COULD EATING FRESH PRODUCE THAT HAS BEEN CONTAMINATED CAUSE COVID-19?

- There is no evidence that the virus that causes COVID-19 is spread by eating food that might inadvertently contain small amounts of virus.
- Produce has not been identified as a risk factor in the transmission of other respiratory virus outbreaks.

Special thanks to OSU and NC State Extensions:
https://agsci.oregonstate.edu/sites/agscid7/files/wrcefs/wrcefs_retail_produce_food_safety_covid-19_flyer_041920.pdf
More information available here: www.cdc.gov/coronavirus/2019-ncov