



# BOUNDARY COUNTY MASTER GARDENERS MASTER FOOD PRESERVERS



## Pressure Gauge Testing Dates



July 13- Joan Poppino

August 17

September 14

Master Food Preservers needed to test gauges in August and September. Please call Joanne and sign up for the day that is convenient for you.

## Don't Forget to deep water



I noticed the tomatoes looking puny one evening last week. The leaves were curling under and just not looking well.

My first thought was

"disease". I had been watering them what I considered sufficiently, by hand. Determining that the plants could be headed for disaster anyway, I put the sprinkler on them and soaked them for a good hour or more. The next morning they were just as perky and happy as ever. Lesson learned. Especially in raised beds, and drier weather, be sure to deep water for at least 30 minutes once a week.

## Fair Booth

"Mother Goose Is On The Loose At Boundary County Fair

Fair Dates are August 31st though September 5th

Coordinator: Gini Woodward

Fair Booth Planning Meeting:

Monday, August 16th @ 10:00 a.m.

Please try to make this meeting. Gini has some inspiring ideas, but she will need your help to pull it all together. The time should be minimal 1-2 hours, if we all pitch in. Thanks!



Sarah Howe  
Extension Educator

Joanne Erickson  
Master Gardener Coordinator

## Male Blister Beetles Aren't Fooling

...so don't fool with them, or you will wish you hadn't. They literally cause blisters when they become agitated and come in contact with bare skin. It can exude droplets of toxin-spiked blood from places where you imagine its knees to be. You end up with a blister that lasts about five days to two weeks. The blisters aren't painful unless they break.



In addition to pencil eraser sized blisters on skin, male blister beetles can also cause internal blisters when animals like horses eat beetle infested hay. The beetles may have been dead for months but the horse will still suffer the effects, sometimes fatally.

Obviously, a protective mechanism like this can ward off a lot of predators. It even protects female blister beetles, who can't make the toxic chemical called cantharidan, but who look like the males. During mating, the males also pass some cantharidan to the females, who store it internally and squeeze it next to their eggs as they lay them. That helps protect the eggs from ants and other predatory insects.

Oddly, while many animals are vulnerable to the blistering effects of cantharidan, the ant like flower beetle actually thrives on it. The male will ride on the back of the blister beetle and eat the cantharidan it exudes.

What should you do if you find the thin, half inch long beetles black, gray or possible striped feeding on your flowers, vegetables or shrubs? Because their larvae eat the egg pods of grasshoppers, leave them alone unless they occur in massive numbers and do

significant damage.

They tend to appear rather suddenly and disappear just as suddenly. You wait a couple of days and they're gone. But if there's a lot of leaf feeding activity going on, use a standard commercial insecticide that's registered for the plant.

Blister beetle damage tends to be sporadic because the insects also release a communicating chemical or pheromone that helps keep the gang together. You hardly ever find one or two. If you find them at all, you will find a lot and they will eat the leaves down to the veins but it's very spotty.

If you do find just a few blister beetles on your veggies or flowers and aren't prone to tolerate the, put on a pair of gardening gloves, pick them off and drown them in a bucket of soapy water.

Source: UI Home Wise/Ed Bechinski/Marlene Fritz

---

## 2004 Horticulture Series

### Native Plant Tour

August 24th, 2004

Roman Nose/Snow Creek

Scot Anderson &

Emma Fields

Fee: \$10.00

(includes gas expense)



This is the last of our 2004 Horticulture Series. Plan to join us as we end the season and extend our knowledge of Boundary County's unique habitat, resources and beauty. Pre-register @ 267-3235.

## Replace Birdbath Water Every Four to Five Days.

If you're wondering whether your birdbath will become a breeding site for mosquitoes, stop pondering the question. Get up, hose it out and add some fresh water. Do that every four or five days and you can stop wondering and worrying.



(Bulletins available at the Extension Office)

All of the stages of the mosquito pass through water, except the adult. The eggs, larvae and pupae all need standing water to complete their particular stages in the mosquito's life cycle.

51 different kinds of mosquitoes have been recorded in Idaho. Some mature from

egg to adult in a week, while others take longer than two weeks. As a general rule, if you change the water every fourth or fifth day, you'll stop even the quick breeding species.

Mosquitoes can't complete their development in wet soil-like the wet soil under your bird bath when you dump out its content. They need a puddle or at least a cup of water.

Nor do mosquitoes find water features with water circulating pumps to be promising breeding sites. The little wrigglers can't orient themselves or even feed if water is moving too quickly.

While homeowners can buy products containing *Bacillus thuringiensis israelensis* (Bt) or growth regulators that keep mosquitoes from developing in water, it's a lot cheaper to just replace

the water every few days. He recommends going to the expense only if you have large basins, barrels or other backyard containers that can fill with water and can't be easily dumped over or drained.

Regardless of how you do it, be vigilant against standing water wherever it accumulates, even in old tires, boat covers, tree cavities, roof gutters and the forgotten doggy dish underneath that overgrown shrub.

Source: UI Homewise,  
Ed Bechinski Integrated pest management specialist

## Tidbits From Other Sources

### Fungal Disease Spray:

Source: Benewah Co Master Gardener Aug/04 Newsletter

- 1 teaspoon baking soda
- 2 teaspoons horticultural oil or vegetable
- 1 quart water

Spray plants with mixture every 7-10 days or after each rain.

Research tests show this solution to be effective against powdery mildew, rusts, black spot on roses and other fungal diseases. From "Great Garden Companions" by Sara Jean Cunningham

**Yellow Jackets:** I just about resorted to the Raid the other evening as I was trying to pick the broccoli, when I remembered an article I had read in the *Garden Gate* where Bill Lamson reports on yellow jackets actually eating the cabbage moth caterpillars.

### New Resource Books

- 1. Dirr's Hardy Trees and Shrubs
- 2. Western Garden

# BOUNDARY COUNTY PLANT CLINIC/FARMERS MARKET SCHEDULE 2004

Tuesdays 9:00 am to 12:00 noon    Thursdays 1:00 pm to 4:00 pm

<b>SATURDAY</b> 8:00 am– 1:00 pm	<i>TUESDAY</i> 9:00 am – 12 Noon	<i>THURSDAY</i> 1:00 pm – 4:00 pm	<i>SATURDAY</i> 8:00 am– 1:00 pm	<i>TUESDAY</i> 9:00 am– 12 Noon	<i>THURSDAY</i> 1:00 pm – 4:00 pm
<b>May 1st</b>	May 4 <sup>th</sup>	May 6 <sup>th</sup>	<b>May 8</b>	May 11 <sup>th</sup>	May 13 <sup>th</sup>
<b>May 15</b>	May 18 <sup>th</sup>	May 20 <sup>th</sup>	<b>May 22</b>	May 25 <sup>th</sup> Emma Fields	May 27 <sup>th</sup>
<b>May 29</b>	June 1 <sup>st</sup>	June 3 <sup>rd</sup>	<b>June 5</b>	June 8 <sup>th</sup>	June 10 <sup>th</sup>
<b>June 12</b>	June 15 <sup>th</sup>	June 17 <sup>th</sup> .	<b>June 19</b>	June 22 <sup>nd</sup>	June 24 <sup>th</sup>
<b>June 26</b>	June 29 <sup>th</sup>	July 1 <sup>st</sup>	<b>July 3</b>	July 6 <sup>th</sup> Kendra Diana	July 8 <sup>th</sup> Emma Fields
<b>July 10</b>	July 13 <sup>th</sup> Joan Poppino	July 15 <sup>th</sup>	<b>July 17</b>	July 20 <sup>th</sup> . Diana Tombleson Kendra Scarlett	July 22 <sup>nd</sup> .
<b>July 24</b>	July 27 <sup>th</sup>	July 29 <sup>th</sup>	<b>July 31</b>	August 3 <sup>rd</sup> Diana Tombleson Kendra Scarlett	August 5 <sup>th</sup>
<b>August 7</b>	August 10 <sup>th</sup> .	August 12 <sup>th</sup> .	<b>August 14</b>	August 17 <sup>th</sup>	August 19 <sup>th</sup>
<b>August 21</b>	August 24 <sup>th</sup> .	August 26 <sup>th</sup>	<b>August 28</b>	August 31 <sup>st</sup>	September 2 <sup>nd</sup>
<b>September 4</b>	September 7 <sup>th</sup>	September 9 <sup>th</sup>	<b>September 11</b>	September 14 <sup>th</sup> .	September 16 <sup>th</sup> Joan Poppino
<b>September 18</b>	September 21 <sup>st</sup>	September 23 <sup>rd</sup>	<b>September 25</b>	September 28 <sup>th</sup> .	September 30 <sup>th</sup>

## Dial Gauge Pressure Canners Must Be Kept At or Above 11 Pounds Pressure When Canning Low Acid Foods

**Question:** Pressure Canning instructions state that if during the processing time the pressure drips below the required level, the pressure must be brought up to the correct pressure and the timer reset for the full processing time. Is there any leeway in this recommendation? Can the pressure drop by 1 or 2 pounds for a short period of time?

**Answer:** No, there is no leeway in processing food at the recommended pressure. If the canner drops below 11 pounds (or below the recommended 12 to 14 pounds when canning at elevations above 1,000 ft), then the temperature in the canner has dropped below 240°F; 240°F is the temperature where the greatest lethality occurs. If the canner were at 238°F for even a few minutes, the total lethality of the process can decrease by 25-40 percent. One or two pounds below pressure can be very dangerous for many foods.

Even if the pressure drop occurred near the end of the processing time, there is no way to assess the additional minutes required to achieve the required lethality. Each minute of the process does not add equal lethality, so it is not an additive process. Because foods heat with different rates and patterns, it is not possible to develop a recommendation for this situation, except to start the timing over.

The Bottom line is to make sure the heat under the pressure canner is set to achieve and maintain the desired pressure or a little above.

Source: Andress, E., National Center for Home Food Preservation, University of Georgia Extension, April 26, 2004, Private communication.

## Produce Decoded: Price Look-up Codes



The little sticker on many fresh fruits and vegetables sold in random-weight or bulk quantities in the grocery store is called a Price Look-up (PLU) code and helps the check-out clerk find the price. It is a 4 or 5-digit number that is assigned by Produce Marketing Association via the Produce Electronic Identification Board. The number can be used by consumers to determine how the produce was grown. A sticker with four digits means the produce was conventionally grown, five digits starting with an "8" indicates genetically engineered produce and five digits starting with a "9" means organically grown.

Source: International Federation for Produce Coding Website, "Frequently Asked Questions," <http://www.plucodes.com>.

### MG/MFP Training

Ronda Hirnyck, Pesticide Program Coordinator with the UI presented a very informative and thought provoking program on Pesticides and Organic Production; Their Impact on the Food Supply on Monday, August 2nd. Those of you who weren't able to attend missed a good presentation with some interesting discussions on both sides of the organic versus pesticides issue, with our very own debate "team". Educated opinions always take precedence over emotionally charged choices was a valid point made.

**University of Idaho**  
Boundary County  
Master Gardeners/Master Food Preservers  
PO Box 267  
6447 Kootenai Street  
Bonners Ferry, ID 83805

Phone: 267-3235  
Fax: 267-3056  
Email: [joannee@uidaho.edu](mailto:joannee@uidaho.edu)



**Next monthly MG/MFP Meeting is  
August 16th, 10:00 am—11:30 a.m.**

