

February, 2004



**BOUNDARY COUNTY
MASTER GARDENERS
MASTER FOOD
PRESERVERS**



2004 Inland Northwest Master Gardener Conference

Mark your calendar for

June 12-14, 2004

and plan on attending the

2004 Inland Northwest

Master Gardener Conference

to be held at

North Idaho College

Plans are coming along nicely.

Registration fee is \$40.

Banquet provided by

NIC Culinary School.

Menu choices:

Beef, Chicken, or Vegetarian.

Cost is \$25.

Lodging available at NIC dorm.

\$12 per night, per person.

Double occupancy.

Conference attendance limited
to 200.



Baskets



Each county will be providing a basket for the conference to be offered at silent auction or as a door prize. The

money generated will be used to defray conference expenses.

If someone would volunteer to coordinate this project, let Joanne know. Please bring your ideas for this project to the next MG meeting on:

March 1st at 10:00.

Sarah Howe
Extension Educator

Joanne Erickson
Master Gardener Coordinator

2004 Horticulture Series Schedule and Coordinator Sign Up Sheet

This series of workshops will be held at the Boundary County Extension Office unless otherwise noted. Registration may be accomplished by phone or at the office. There will be a \$5.00 fee charged at the door to cover the cost of publications and materials and support the non-profit activities of the Master Gardener program in Boundary County.

In compliance with the Americans with Disabilities Act of 1990, those requesting reasonable accommodations need to contact the Boundary County Cooperative Extension Office at 267-3235 at least one week prior to the workshop.

All Workshops are held from 6-8 p.m. unless otherwise stated.

DATES AND TOPICS (Master Gardeners: Please note which classes are in need of a coordinator and sign up)

March 2 Pruning
2:00-4:00 pm Rich DelCarlo
Coordinator: Sandy Piltch

June 1 Hypertufa (Homemade Stone)
6:00-8:00 pm: Gini Woodward:
Coordinator:

March 16 Steriscape to Permascape
6:00-8:00 pm Gini Woodward
Coordinator:

June 15 1st Native Plant Tour
8:00-4:00 Moyie River/Deer Creek
Scot Anderson & Emma Fields
Coordinator:

March 30 Vegetable Gardening
6:00-8:00 pm Marsha Semar
Coordinator:

June 29 Landscape for Fire Prevention
6:00-8:00 pm Chris Schnepf
Coordinator:

April 20 Trellises
6:00-8:00 pm Diana Tombleson
Coordinator:

August 24 2nd Native Plant Tour
8:00-4:00 Roman Nose/Snow Creek
Scot Anderson & Emma Fields
Coordinator:

May 4 and Mosaics
May 18 Gini Woodward
6:00-8:00 pm Coordinator

This is not to imply
what we will be pro-
moting holding hands!!



February 2nd MG Meeting

Present: Jeannie Borer, Gini Woodward, Jessie Ellis, Emma Fields, and Joanne Erickson.

Topics discussed were the *Horticulture Series, *the Inland Northwest Master Gardener Conference, a class being offered in Bonner County on soils.

* Refer to articles in this newsletter.

Boundary County Fair August 31st through September 5th 2004

The 2004 fair will host a Giant Pumpkin Contest this year, which poses an excellent opportunity for Master Gardeners to get involved and do a little research and offer advice and encouragement to would be participants.

Linda Lowman, (a former Master Gardener) has done some extensive research on pumpkins and can be called at 267-3759.



Kootenai County Master Gardeners Horticulture Series

Class Times 1:00—3:00 p.m.:



- March 1 Soil Science
- March 8 Energy Resource Allocation in Trees
- March 15 Installing Drip Irrigation
- March 22 Organic Gardening and Composting
- March 29 Weed Identification & Management
- April 5 Basic Forest Entomology/Biological Controls for Weed Control
- April 12 Growing Small Fruits and Grapes in the Home Garden

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Class Time 7:00—9:00 p.m.

- February 9 Landscaping For Fire Protection
- February 23 Managing Your Backyard Forest
- March 1 Choosing & Maintain Landscape Trees
- March 8 Pond Construction in the Home Landscape & Planting and Maintenance of Ponds
- March 15 Sex and The Single Plant, The Story of Pollination
- March 29 Landscaping With Herbs

Call 208-446-1680 to register for any of the above classes.

No charge for certified Master Gardeners

Cheese Mold Happens



You can't eat too much cheese in this life without coming across cheese mold.

Do you toss out the whole brick? Slice carefully around it? Try to scrub it off with vinegar?

Sandy McCurdy, University of Idaho Extension food safety specialist, has heard plenty of-er-moldy old tales when it comes to creative cheese mold management in the American kitchen. She cuts to the quick:

By the time you see mold spots in cheese, the mold has already begun to put down its invisible "roots," or mycelia, in your Roquefort or mozzarella. Rubbing it with vinegar won't rescue a hard cheese; you'll need to cut away at least one-half inch below and round any visible mold. Mold-spotted soft cheeses should be discarded entirely it's far too easy for the mycelia to have penetrated the product unseen.

According to one sweet little tale, you can prevent cheese mold by

storing your cheese in a plastic bag with a sugar cube. It's true that sugar cubes will absorb a little bit of moisture and may keep a small piece of cheese drier, possibly delaying mold growth, McCurdy says. But the moisture inside the cheese will soon overwhelm the best efforts of that sugar cube, forcing McCurdy to conclude that 'this practice does not seem practical to me.'

Cheese mold, like lots of other annoying things in life, simply "happens," she says. Mold spores are everywhere or at least everywhere there is air and moisture and when they land on cheese they start multiplying. They'll multiply more slowly in the refrigerator than at room temperature, but they'll eventually claim that cheese you'd intended for your sandwich. Don't fight them for it, cautions McCurdy: Some cheese molds produce toxic compounds, so no cheese molds belong in your mouth.

Source, Sandy McCurdy,
Food Safety Specialist, U of I

University of Idaho
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Snow Fleas



What, snow has fleas?
Where? Most of us
have never noticed
snow fleas, unique little
creatures that are

really very common and right under our noses. Here's how to find them.

On a warm, sunny winter day, take a look at the base of a tree where the snow may have melted down to expose some leave, or where the snow is shallow or hollowed out just a bit. There you'll find a sprinkling of what looks like "pepper" or "ashes" on the surface of the snow. Each speck you see is a snow flea. Once you find them, watch closely and see what they're up to.

Snow fleas are actually tiny insects which come out on warm, sunny days to eat decayed plant material or sap oozing from the tree. They hop around acting like fleas and that's where they get their name, snow "fleas". They're not fleas though, but actually an arthropod called Collembola (kol-LEM-bo-la) or commonly called springtails which measure about 1/8 inch (2mm) long. They have a very

unique catapult system to get around,. two "tails" on their back end are tucked up underneath their belly, held in place by tiny "hooks." When the springtail wants to move, they just release the spring-loaded "tails," called furcula, which hit the snow and send them flying into the air. Since snow fleas can't control their flight or direction they frequently land in the same spot or only a few inches away.

These are not just winter critters. You can find them any time of year in the forest living in the leaf litter stuck to the underside of leaves or on the surface of the soil, chomping on bits of rotting vegetation. They also live on the surface of ponds. You'd have to look very closely to see them here because they blend in well and are so tiny.

Next time you're playing in the snow outside, or just going for a stroll, take a look and see if you can spy these incredible spring-loaded springtails, commonly called "snow fleas."

Source: Environmental Education for Kids