



BOUNDARY COUNTY MASTER GARDENERS MASTER FOOD PRESERVERS



Pressure Gauge Testing Dates



July 13

August 17

September 14

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

Send Pavement Ants To "A Watery Grave"

Those ants building mounds in the cracks of your driveway don't have designs on your sugar bowl.

There are a couple hundred different kinds of ants in Idaho according to Ed Bechinski the integrated pest management specialist at UI. Among these are representatives of a group entomologists call "pavement ants."

Pavement ants rarely become problems inside the house. They are general scavengers feeding on weed seeds and the carcasses of other insects and spiders. We've created an ideal habitat for them under our driveways, sidewalks and flagstones. We've given them a very protected habitat.

To build their underground nests, pavement ants move particles of sand and soil out of the way, heaping them in places that we can see. Although they will move loam and clay particles, sand particles are easiest for them to transport.

To control pavement ants, wet down their mounds every day until you flood out the colonies. The ants won't be able to withstand the moisture and will die.

Replacing your flagstones with other landscape surfaces is not recommended. No matter what you do, you will create an ideal habitat for some pest you don't like. If you take action against one pest, you will create a habitat that is just right for another.

Source: UI Homewise,
Ed Bechinski Integrated pest management specialist

Sarah Howe
Extension Educator

Joanne Erickson
Master Gardener Coordinator

Minute Pirate Bugs:

X marks the spot for this gardeners' treasure

Source: Bob Tripepi, UI Horticulture Prof./Marlene Fritz, Comm. Spec.

Shake out a daisy flower in mid-summer and you're likely to heave-ho some minute pirate bugs out of it, says Ed Bechinski, UI Extension integrated pest management specialist. At a 16th inch, minute pirate bugs are just large enough for their black and white checkerboard backs to be visible to the naked eye. They inhabit "99.9 percent" of Idaho's backyard gardens.

Although they're hale and hearty enough to give the occasional human being the occasional tiny nip, minute pirate bugs mostly stab their needle nosed stylets into thrips and spider mites, draining their prey of every drop of bodily fluid. You're likely to find the bugs wherever you find the tell-tale webs of spider mites or the silver streaking of thrip damage. "They're good," says Bechinski.

Minute pirate bugs belong to a group of insects called "true bugs." All true bugs cross their wings tightly over their backs. These crossed wings form the minute pirate bugs' distinctive black and white X. Immature nymphs, a bright nearly solid orange, lack the wings and the X.

Bechinski suggests going easy on broad spectrum insecticides to protect beneficial insects like the minute pirate bug. He recommends conserving the minute pirate bugs you most likely already have rather than buying costly reinforcements. Provided with their natural prey and protected from unnatural pesticides, minute pirate bugs develop from egg to adult in as few as 15 days.

They have only one bad habit, Bechinski says. At the end of the summer, as many plants are dying down, minute pirate bugs will climb aboard people. They'll poke fruitlessly and harmlessly into our skin in a desperate search for a meal. "It's just a test bite, you'll notice an irritation and you'll look down and see this little thing crawling on you."

If you decide to crush the accidental offender, you'll also notice the strong "stinkbug odor" it emits through pores in its armpits. Even a bold predator like the minute pirate bug is armed with a defensive mechanism or two.

2004 Horticulture Series Schedule

Remaining workshops for the 2004 Horticulture Series are listed below.

August 24 2nd Native Plant Tour
8:00-4:00 Roman Nose/Snow Creek
Scot Anderson/Emma Fields
Fee: \$10.00
(includes gas expense)



Natural Ponds is still pending.

Master Gardeners For Plant Clinic

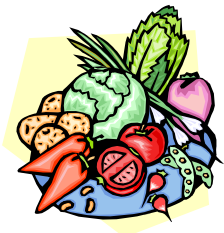
Take a look at the enclosed Plant Clinic calendar and call the office and schedule days that are convenient for you.



Remember, Tuesdays 9:00—1:00 p.m.
Thursdays 1:00—4:00 p.m.

There's also the opportunity to have a space at the Farmers Market on Saturdays from 8:00—1:00 p.m. for both Master Gardeners and Master Food Preservers. There's a folder of information at the Extension Office that contains information specifically for the Farmers Market. If you schedule a day at the Market, your welcome to pick up for folder or any other resource material to assist you.

Grilled Vegetables



Vegetables are one of the best food categories for us, generally low in calories and fat, and packed with carbohydrates, fiber, vitamins and minerals. A very delicious way to serve up this bounty from your garden is to grill them on the barbecue. Familiar tastes take on a new and exciting aspect. Try grilled vegetables as appetizers, side dishes or as a main dish with pasta or rice.

Almost any vegetable tastes great hot off the fire. Tender, quick cooking vegetables work best; bell peppers, tomatoes, eggplant, zucchini, mushrooms, any type of onion, to name a few.

Since vegetables have no fat, they need to be brushed with oil to prevent them from sticking to the grill. Aromatic olive oil is a favorite. You can also make up a flavorful basting sauce of $\frac{1}{2}$ cup olive oil, 2 Tbsp. White wine vinegar, 1 garlic clove crushed, 2 tsp. Salt and $\frac{1}{4}$ tsp. oregano. If you are short on time, brush with your favorite Italian dressing. Some people use butter for basting, but that tends to burn easily.

You can grill vegetables on any type of BBQ just make sure it is clean. Use indirect heat, cooking until tender and lightly charred. Cooking directly over hot coals often results in bitter, burnt vegetables.

To avoid losing smaller vegetables through your grill, skewering is recommended. Bamboo skewers should be soaked in water for 30 minutes before using to prevent burning. If you are planning to serve

mixed vegetables, you should limit one type of vegetable to each skewer as they all take different amounts of time to cook to perfection. They can then be taken off the skewers and mixed together with a sprinkling of herbs for a colorful *mélange*.

Don't be afraid to be creative. Following are a few favorite grilling tips :



To make an outstanding pasta sauce, cut tomatoes in half, core and fill with crushed garlic. Grill until soft, remove skin when cooked and puree. You can then add any grilled vegetables and serve over pasta.

Remove the stem of large mushrooms and dot cavity with butter & herbs or fill with a favorite stuffing and cook on the grill until done.

Try spearing large whole potatoes on your rotisserie and cook over a medium hot fire, basting occasionally with melted butter.



Fair Booth

It's time to start thinking about the Boundary County Fair. The Theme is

"Mother Goose Is On The Loose At Boundary County Fair

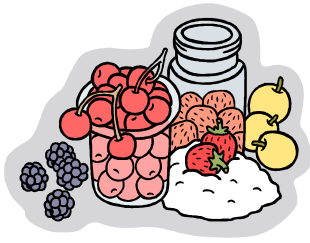
Fair Dates are August 31st though September 5th

Bring your imagination and suggestions to the meeting on August 12th.

BOUNDARY COUNTY PLANT CLINIC/FARMERS MARKET SCHEDULE 2004

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

SATURDAY 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
May 1st	May 4 th	May 6 th	May 8	May 11 th	May 13 th
May 15	May 18 th	May 20 th	May 22	May 25 th Emma Fields	May 27 th
May 29	June 1 st	June 3 rd	June 5	June 8 th	June 10 th
June 12	June 15 th	June 17 th .	June 19	June 22 nd	June 24 th
June 26	June 29 th	July 1 st	July 3	July 6 th Kendra Diana	July 8 th Emma Fields
July 10	July 13 th Joan Poppino	July 15 th	July 17	July 20 th . Diana Tombleson Kendra Scarlett	July 22 nd .
July 24	July 27 th	July 29 th	July 31	August 3 rd Diana Tombleson Kendra Scarlett	August 5 th
August 7	August 10 th .	August 12 th .	August 14	August 17 th	August 19 th
August 21	August 24 th .	August 26 th	August 28	August 31 st	September 2 nd
September 4	September 7 th	September 9 th	September 11	September 14 th .	September 16 th Joan Poppino
September 18	September 21 st	September 23 rd	September 25	September 28 th .	September 30 th



**Boundary County
Advanced
Master Gardeners
Master Food Preservers
Training Opportunities**

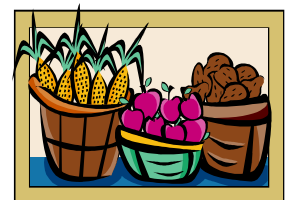
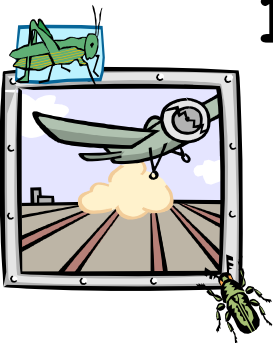


**Pesticides and Organic Production
Their Impact On The
Food Supply**

**Ronda Himyck,
Pesticide Program Coordinator, UI**

Date and Location

**Bonnars Ferry
Extension Office Conference Room
August 2, 2004
10:00 a.m. to 11:30 p.m.**



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Master Gardeners/Master Food Preservers
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**Next monthly MG/MFP Meeting is
July 12th, 10:00 am
Extension Office is closed July 5th**

